



Freeze Dried Kimchi Powder

PRODUCT SPECIFICATION

Ingredients	Cabbage (76%), Onions (13%), Garlic (6%), Korean Chili Powder (3%), Himalayan Salt (1%), Ginger
Origin	New Zealand
Description	Kimchi Powder is obtained by the lyophilization of fresh kimchi that is then milled to a fine powder
Appearance	Fine Powder reddish orange color
Taste and Odor	Strong, spicy kimchi flavour and taste
Texture	Fine Powder
Preservatives	None
Organic	No
Yield	11.5%
GMO	Kimchi Powder contains no genetically modified ingredients
Water activity	<0.3 a _w
Suitable for vegetarian	Yes

NUTRITION INFORMATION (BY CALCULATION)

Nutrition Information	Average Quantity per 100g
Energy	1390kJ
Protein	9.77g
Total fat	4.67g
-saturated fat	1.12g
Carbohydrate	61.7g
-sugars	5.76g
Sodium	4910mg





MICROBIOLOGICAL LIMITS

Micro-organism	Acceptable level	Unit	Method
Aerobic Plate Count	<10,000	cfu/g	APHA 5 th Edition 2015; Chapter 8
Bacillus Cereus	<100	cfu/g	APHA 5 th Edition 2015; Chapter 31
Staphylococcus Aureus	<100	cfu/g	APHA 5 th Edition 2015; Chapter 39
Escherichia coli	<10	cfu/g	APHA 5 th Edition 2015; Chapter 9.9
Clostridium Perfringens	<100	cfu/g	APHA 5 th Edition 2015; Chapter 33
Salmonella	not detected	25g	BACGene Salmonella spp. kit
Listeria	not detected	25g	BACGene Listeria spp. kit

NB These limits reflect the maximum limits acceptable as per our FCP. Actual results are significantly lower

PACK SIZES

200g

PACKAGING SPECIFICATION

Fresh As Kimchi Powder is packed in foil bags and sealed hermetically.

STORAGE

Storage in cool dry conditions is recommended. Natural fermentation may occur. Once opened, re-seal and store in a low humidity environment, refrigeration is ideal, and consume within one month.

SHELF LIFE

36 months from date of packing if stored correctly.

ALLERGEN INFORMATION

Fresh As ingredients are produced on machinery that has come into contact with milk, soybean, sulphites, wheat and barley products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

AUTHORIZED BY

Tommy Roff, Director

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Tel +64 9 307 3348

Email healthandsafety@fresh-as.com

Web www.fresh-as.com