



Product Specification

Product Name	Mild Cauliflower Leaf Kimchi
Product Code	250g-MCLK-IND
Barcode Number	5070003327409
Production Address	Unit 48 Fairways Business Park Lammas Road E107QT
Issue Date	11/08/25
Approved	R. Ghim

Full Description:

The Mild Cauliflower Leaf Kimchi is also a key part of our zero-waste commitment, made with upcycled cauliflower leaves. This product undergoes the same rigorous fermentation process as our spicier version, incorporating kelp and our unique 'cheung' syrup to build a balanced flavour profile. The outcome is a kimchi with a subtle tang and a crisp texture, delivering all the probiotic benefits of fermentation without the heat.

Quality Characteristics:

Quality	Our product complies with all relevant UK food legislation, including the Food Safety Act 1990, the Food Safety and Hygiene (England) Regulations 2013, and the principles of the General Food Law Regulation (EC) No 178/2002.
Color	The colour is a medium to light red with hints of green and white, derived from the leaves of cauliflower and the paste made with <i>gochugaru</i> , or Korean chilli flakes.
Maturity	The kimchi is a young batch, matured for approximately 3 days at room temperature and 5 days in a fridge. This initial fermentation develops a fresh flavour profile that will continue to become richer as the kimchi ferments on the shelves for up to three months.
Defects	As each pouch is sealed by hand, there may be some sealing issues. However, we double-check every pouch to ensure it has been sealed correctly. The gas absorbents should prevent the bloating on occasion; the microbial activity has been more active than in other batches, making the absorbent less efficient.

Physical Characteristics:

Net Weight	250g (8.82 oz.)
Container Size	14 x 15 x 8 cm
Salt	1.45 g
pH level	Range from 3.5 to 4.5



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Vacuum	Minimum 5” at sea level for retail and minimum 3” at sea level for food service.
Shelf Life	3 months in chilled conditions.
Glutens	None

Allergens	
Cereals containing Gluten, namely wheat, rye, barley, oats and hybridised strains	No
Peanuts/peanut derivatives	No
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	No
Sesame seeds/sesame seed derivatives, Crustacean/crustacean derivatives, Molluscs/molluscs derivatives	No
Fish/fish derivatives	No
Egg/egg derivatives	No
Milk/milk derivatives	No
Soybeans/soybean derivatives	This product is manufactured in a facility that processes other products which may contain soy and may contain traces.
Celery/celery derivatives	No
Mustard/mustard derivatives	No
Lupin/lupin derivatives	No
Sulphites (declare if over 10mg/kg in whole product)	No

Suitability	
Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Certified Organic	No



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Microbiological Characteristics:

All of our products are unpasteurised to keep the integrity of the probiotic benefits of the fermentation process.

Microbial Specification	
Aerobic Plate Count	Absent
E. Coli Coliforms	Absent
Moulds – Yeast	Absent
Salmonella spp	Absent
Listeria monocytogenes	Absent
Listeria spp	Absent
Staphylococcus aureus cfu/g	Absent

General Information:

The Ferm manufactures and operates in strict accordance with all relevant UK and EU food safety legislation, including the Food Safety Act 1990, and adheres to robust Good Manufacturing Practices (GMPs).

All finished products and their packaging conform to the provisions of applicable food safety regulations and are produced to be fit for human consumption.

We maintain a comprehensive HACCP (Hazard Analysis and Critical Control Point) programme, which forms the cornerstone of our food safety management system. Our facility is currently awaiting its scheduled audit by the Local Authority Environmental Health Officer (EHO) to confirm our compliance with all statutory food hygiene requirements.



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Nutritional Information:

INGREDIENTS: Cauliflower Leaf, Onion, Salt, Broth (Water, Shiitake, Kelp), Gochugaru powder, Garlic, Mooli, Leeks, Ginger, Cheong (Pear, Sugar), Cooked Rice, Carrots, Persimmons.

Per 100g	
Energy	29 kcal / 120 kJ
Protein	2.1 g
Fat	0.2 g
Saturated Fat	0.1 g
Mono-unsaturated Fat	<0.1 g
Poly-unsaturated Fat	<0.1 g
Carbohydrate	2.9 g
Sugars	<0.5 g
Dietary Fibre	3.5 g
Sodium	556 mg
Salt	1.39 g
Moisture	89.1 g
Alcoholic Strength by Volume [ABV]	Trace (>1.2% by volume)