



KARIMIX UK Limited
Stone Stile Farm, Selling, Faversham
Kent ME13 9SD

T: +44 (0)1227 733878 | technical@karimix.com

Product Spec (Long) KM 0334 v1 / Gochujang Paste

Product	KM 0334 v1 / Gochujang Paste
Description	Gochujang, a traditional Korean sauce which has a bold sweet and spicy taste. It is great to cook with, use as a condiment or as a glaze.
Ingredient Declaration	Miso paste [water, soybeans , rice, salt], golden syrup, soy sauce [water, soybeans , wheat , salt], water, Korean red pepper 10%, garlic, rice vinegar [water, rice, salt], preservative: potassium sorbate
Allergens	For allergens see ingredients in BOLD . Made in a factory using nuts.
GMO Status	This product is non-GMO and does not knowingly contain any GMO ingredients.
Serving Suggestions	Add to soups or stir-frys, Mix with mayonnaise for a delicious dip or spread.
Warnings	
Country of Origin	Manufactured in the UK

Specific Dietary Requirements	Suitable For?	Comments
Vegetarian	Yes	Certified
Vegan	Yes	Certified
Coeliacs	No	Uncertified
Organic	No	Uncertified
Kosher	No	Uncertified
Halal	No	Uncertified

Calculated utilising Supplier Data

Nutritional Information	Typical Values per 100g	Typical Values per 20g
Energy (kJ)	686 kJ	137 kJ
Energy (kcal)	164 kcal	33 kcal
Fat	2.7 g	0.5 g
of which saturates	0.3 g	0.1 g
Carbohydrate	29.0 g	5.8 g
of which sugars	19.7 g	3.9 g
Fibre	0.1 g	0.0 g
Protein	7.2 g	1.4 g
Salt	3.7 g	0.7 g
Sodium	1,447.4 mg	289.5 mg

Ingredients in Decending Order	%	Country of Origin
Miso paste [water, soyabeans, rice, salt]	20-30	Japan
golden syrup	20-30	UK
soy sauce [water, soybeans, wheat, salt]	20-30	Japan
water	10-20	UK
Korean red pepper 10%	10-20	China
garlic	1-5	China
rice vinegar [water, rice, salt]	1-5	Japan
preservative: potassium sorbate	<1	China
Total	100	

Allergen (inc. products & derivatives)	Contains?	On Site?	Comments
Celery	No	Yes	
Cereals containing Gluten	Yes	Yes	soy sauce (water, soybeans, wheat, salt)
Crustaceans	No	Yes	
Egg	No	Yes	
Fish	No	Yes	
Lupin	No	No	
Milk	No	Yes	
Molluscs	No	Yes	
Mustard	No	Yes	
Tree nuts	No	Yes	
Peanuts	No	Yes	
Sesame seeds	No	Yes	
Soybeans	Yes	Yes	Miso paste [water, soyabeans, rice, salt], soy sauce
Sulphur dioxide & Sulpites	No	In individual ingredients at < 10ppm	Oppm

Karimix allergen statement will be issued on request.



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Non Declarable Additives / Processing Aids

E No	E Name	Function	Comments
E202	Potassium sorbate		

Sensitive Content	Contains?	Comments
Additives	No	
Preservatives	No	
Benzoates	No	
Corn / Maize	No	
Yeast	No	
Colours: artificial	No	
Colours: nature identical	No	
Colours: natural	No	
Glutamates / MSG	No	
Flavourings: natural	No	
Flavourings: artificial	No	
Sweeteners (e.g. aspartame)	No	
BHA/BHT	No	
Hydrogenated vegetable oils	No	
Hydrogenated vegetable protein (HVP)	No	
Beef	No	
Pork	No	
Lamb	No	
Poultry	No	
Animal product: other	No	
Coconut	No	
Natural rubber latex	No	
in product packaging, packaging adhesives		
Genetically modified organisms *	No	
Alcohol	No	

* if present identify ingredients which contain such material & GM origin labelling required.

Organoleptic Profile & Standards	Acceptable	Unacceptable
Appearance	Red smooth thick paste	thin and runny
Texture	smooth thick and spoonable	chunky
Aroma	soya and spice aroma	sharp or rancid
Flavour	medium heat savoury but slightly sweet with miso flavour	fruity

Product will be checked against previously accepted standard.

Microbiological Standards

Attribute	Target cfu/g	Reject cfu/g	Freq. of Testing	Comments
TVC	<100,000	>100,000	As per requirement	
Enterobacteria	<100	>100	As per requirement	
Coliforms	<100	>100	As per requirement	
E Coli	<10	>10	As per requirement	
Staphylococcus	<20	>20	As per requirement	
Pseudomonas Sp.	<1,000	>1,000	As per requirement	
Bacillus Cereus	<1,000	>1,000	As per requirement	
Listeria Sp.	<10	>10	As per requirement	
Salmonella	<1,000	>1,000	As per requirement	
Mould	<1,000	>1,000	As per requirement	
Listeria Sp.	Absent in 25g	Present in 25g	As per requirement	
Salmonella	Absent in 25g	Present in 25g	As per requirement	



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Chemical Standards

Test	Target	Tolerance ±	Frequency	Comments
pH	4.5	± 0.3	Every Batch	
Brix		± 0.3	Every Batch	
AW				
Moisture				
Sodium				
Salt				
Viscosity				
Others				

Product Storage / Shelf Life and Packaging

Unit Fill Weight	175g	1kg	3.5kg	10.0kg
Pack Type	Glass jar / bottle	Polymer	Polymer	Polymer
Shelf Life				
From production	18 months	12 months	12 months	12 months
After opening	As per BBE on pack	As per BBE on pack	As per BBE on pack	As per BBE on pack
Minimum on supply	12 months	6 months	6 months	6 months
Durability	Best Before End	Best Before End	Best Before End	Best Before End
Storage Conditions				
On supply	Ambient	Ambient	Ambient	Ambient
After opening	Refrigerated	Refrigerated	Refrigerated	Refrigerated
Suitable for Freezing	No	No	No	No
Inner Barcode	5027092045677	5027092038990	5027092043604	5027092039010
Outer Barcode	05027092045684	05027092039003	05027092043611	
Net Case Weight	2.07kg	4.25kg	22.01kg	10.44kg
Gross Case Weight	2.14kg	4.37kg	22.47kg	10.44kg
Units per Case/Tray	6	4	6	1
Cases per Layer	37	30	8	13
Layers per Pallet	10	7	4	4
Cases per Pallet	370	210	32	52
Primary Packaging	190ml Round glass jar with 63mm black T/O cap (cardboard tray)	1L Classic polythene bottle with 80mm white cap (4 unit cardboard outer)	3.75L Bear Polythene bottle with 80mm white cap	10L Polythene pail with plastic handle & lid
Secondary Packaging	Cardboard tray, shrink wrapped, outer case label	Cardboard box with 4 units, outer case label	Cardboard box with 6 units, outer case label	Stack straight onto pallet
Tertiary Packaging	Std White CHEP Styled Pallet 1200mm x 1000mm or Euro Pallet Wrapped with pallet wrap			
Retail Packs	All product will be labelled in accordance with Food Information Regulations 2013 (FIR 2013)			
Foodservice / Catering	As a minimum: Supplier Name, Product Name, Product Code, Unit Size, Batch ID Number, Best Before Date, Date of Manufacture. Remaining information will be provided via Karimix Product information sheet or suppliers own specification format.			

Acknowledgement of Product Specification Information Received

Signature	Name	Title / Position	Date

Important: Specifications may be signed electronically. If not signed within one month of the date on the Specification, the Specification will be deemed to have been approved by the customer. The specification remains valid until superseded by a newer version.