

APPENDIX VIII**AMENDMENT TO THE STANDARD FOR KIMCHI (CXS 223-2001)**

Note: Amendments are indicated in **bold**, and underline; deletions are indicated in ~~strike through~~.

2 DESCRIPTION**2.1 Product definition**

Kimchi is the product:

- (a) prepared from varieties of Chinese cabbage (**(type Pe-tsai)**, *Brassica ~~rapa~~ L. subsp. pekinensis ~~Rupr~~ (Lour.) Hanelt, also known as kimchi cabbage and napa cabbage*; such Chinese cabbages shall be free from significant defects, and trimmed to remove inedible parts, salted, washed with fresh water, and drained to remove excess water; they may or may not be cut into suitable sized pieces/parts;
- (b) processed with seasoning mixture mainly consisting of red pepper (*Capsicum annuum* L.) powder, garlic, ginger, edible allium varieties other than garlic, and radish. These ingredients may be chopped, sliced and broken into pieces; and
- (c) fermented before or after being packaged into appropriate containers to ensure the proper ripening and preservation of the product by lactic acid production at low temperatures.