



KimKik™ Probiotic Ferment

Made with Kimchi-derived Probiotics

*Elevate your products with the bold essence
of Korean fermentation – where tradition
fuels a healthy revolution!*



KimKik™-L55C



POWERED BY FERMENTATION

Fermented with authentic Korean Legacy proprietary probiotics (*Lactobacillus Plantarum* CJLP55®)



PROVEN SKIN & GUT HEALTH

Clinically proven to support skin health* and strengthen gut health through enhanced bacterial diversity and gastric survivability**



SEAMLESS APPLICATION

- Water Dispersible
- Customizable spice & taste levels (1-10% addition)



LABELLING

- USDA Organic
- Non-GMO
- Vegan Friendly
- Gluten-Free

*Mi-Ju Kim et al, Nutrients 13, 2021 **Yosep Ji et al, Food Control Vol 31, 2013

SHOWCASE APPLICATION BY TULUA



- Kimchi Probiotic “Gut Health” wellness shot named NEXTY Award Finalist at Expo West 2024

CONTACT US



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Product Specifications

KimKik™-L55C Organic

Product Name	KimKik™-L55C Organic		
Product Description	CJLP55® Probiotic Liquid Ferment (Organic type)		
Country of Origin	Made in the USA		
Packaging	Formats available: <ul style="list-style-type: none">- Half Gallon jug (1.89 L) / 9 bottles per case- Pint jug (473 mL) / 18 bottles per case		
Ingredients	Water, Organic red chili powder (origin South Korea), Organic sugar, <i>Lactobacillus plantarum</i> CJLP55® (origin South Korea), processing aids (Sodium citrate, citric acid) <i>Does not contain any major allergens</i>		
Shelf Life	6 weeks from date of manufacture (before use in finished product) - applies to unopened packages, stored under cool (39 - 50°F / 4 - 10°C) conditions.		
Physicochemical			
Appearance	Dark red liquid		
Taste	Spicy and sweet		
pH	3.6 – 3.8		
Density	0.9865 g/mL		
Microbiological			
Lactic Acid Bacteria	More than 2.0×10^8 CFU /g		
Aerobic Plate Count Total	Less than 10 /g		
Yeasts and Molds	Less than 10 /g		
Coliforms	Absent /g		
Labeling Guidance	KimKik™ Probiotic Ferment (Water, Korean Chili Pepper, <i>Lactobacillus Plantarum</i> CJLP55®)		
Certification / Claims	USDA Organic certified Non-GMO ingredients used Gluten free		





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Ingredients	Water, Red chili powder (origin South Korea), Organic sugar, <i>Lactobacillus plantarum</i> CJLP55® (origin South Korea), processing aids (Sodium citrate, citric acid) <i>Does not contain any major allergens</i>
Shelf Life	6 weeks from date of manufacture (before use in finished product) - applies to unopened packages, stored under cool (39 - 50°F / 4 - 10°C) conditions.
Physicochemical	
Appearance	Dark red liquid
Taste	Spicy and sweet
pH	3.8 – 4.2
Microbiological	
Lactic Acid Bacteria	More than 5.0 x 10^8 CFU /g
Aerobic Plate Count Total	Less than 10 /g
Yeasts and Molds	Less than 10 /g
Coliforms	Absent /g
Labeling Guidance	KimKik™ Probiotic Ferment (Water, Korean Chili Pepper, <i>Lactobacillus Plantarum</i> CJLP55®)
Certification / Claims	Non-GMO ingredients used Gluten free

