

Flavor Spotlight

Kimchi

Global appetites are turning toward bold, authentic flavors—and Korean cuisine is leading the charge. At the heart of this movement is kimchi, South Korea's iconic national dish. Crafted from fermented cabbage and radish, layered with garlic and vibrant gochugaru chili, kimchi delivers a dynamic sensory experience: salty, spicy, sour, and unmistakably pungent.

Enjoyed as a side dish or the main star of dishes like Kimchi Jigae and Kimchi Fried Rice, it has evolved into a versatile flavor hero across applications. It can bring bold depth to rice bowls, energizes snacks like popcorn, and transforms proteins like chicken wings or fried fish. Even vegetables come alive with its complex, fermented kick.

From our experts



"I created a **Kimchi Fried Rice** with a wok type flavor and a vibrant kimchi spice blend flavor. The wok-style flavor brings a fiery, savory char, while the bold kimchi blend adds tangy, garlicky chili notes with a distinctive fermented note—delivering complexity, balance, and authentic depth in every bite."

Paul Hoffman, Senior Scientist

McFlavorsolutions

Contact us or [click](#) to request a **FREE KIMCHI** flavor sample.

