

# MULROMAN Kimchi Kit



**INSTANT KIMCHI KIT**  
 Make it just in 5 minutes

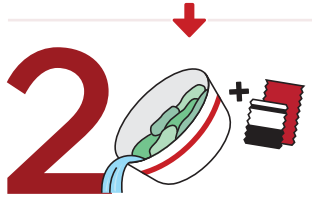
## Make KIMCHI by yourself!

**BAECHU KIMCHI**  
 Napa Cabbage KIMCHI

### Cooking Method



1 Put dried vegetables in a container, add 600ml of boiling water, and wait for 5 minutes.



2 Rinse the vegetable flakes in cold water and drain, Then add the liquid/powder sauce and mix.



3 After mixing the sauce, adjust the amount of water with bottled water.

### Easy and convenient anywhere, anytime



Vegetables and sauce are included in one pack, so you can enjoy it easily whenever you have hot water.

### Kimchi Lactobacillus makes it healthier



This product contains Kimchi Lactobacillus, Therefore you can eat abundant Kimchi Lactobacillus immediately after cooking.

### Travel abroad with MULROMAN Kimchi Kit



This product can be carried on board the aircraft, You can make and eat kimchi as easily as cup noodles at a hotel.

### Easy with MULROMAN Kimchi Kit when camping



You can make kimchi outdoors with just hot water. Enjoy camping food even more deliciously with Kimchi Kit.

Weight <b>67g</b>	for <b>6 servings</b> after cooking 350g	Contains Lactobacillus
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### components

- Dried Vegetables (cabbage + radish + welsh onion) flakes 30g
- Soup Base-Powder (Contains KIMCHI Lactobacillus) 25g
- Soup Base-Liquid 12g



Paper Cup



Paper Box



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# Kimchi Seasoning

All-in-One



Make KIMCHI  
by yourself!

just in **2minutes**  
Seasoning Set to make Kimchi

Make KIMCHI  
by yourself!

All-in-One



## Cooking Method



Put dried vegetables in a container,  
add boiling water and wait 2 minutes.



After discarding the water,  
add the liquid/powder sauce and mix.



Mix and spread the kimchi seasoning  
well on the prepared salted vegetables.



Weight  
**310g**

for **3Kg of  
cabbage  
or 5Kg of  
radish**

Contains  
Lactobacillus

## components

- Soup Base-Powder  
( Contains KIMCHI Lactobacillus ) 200g
- Soup Base-Liquid 80g
- Dried Vegetables  
( radish + welsh onion ) flakes 30g

## Preparing Salted Vegetables

1. Soak the main vegetables  
(cabbage, radish) in salt water  
(water:salt=10:1) for 2~3 hours.
2. Discard the salt water and rinse

**wirofood**  
위로푸드

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