

Mama O's Premium Kimchi

Judged Superior by Chefs In America

Premium Super Spicy Kimchi Paste

Our Super Spicy version is vegan and made with one of the world's hottest pepper, the Bhut Jolokia (aka Ghost Pepper). This kimchi has a spice level that tickles the tonsils and gives way to a subtle smoky finish. Full of probiotics and HEAT.



Premium Super Spicy Kimchi Paste in Standup Barrier Pouch

Our same premium super spicy kimchi in a convenient, resealable standup barrier pouch.



Premium Kimchi Paste in Standup Barrier Pouch

All of our kimchi is made by hand the traditional way in Brooklyn. Using only the best ingredients, we take extra time to insure that your kimchi tastes great from the first bite to the last. Our kimchi is full of probiotics and prebiotics which fuel the probiotics making it a perfect symbiotic food!



Premium Vegan Kimchi Paste in Standup Barrier Pouch

Mama O's Premium Vegan Kimchi is a great alternative to our OG, the original. Tangy and super fresh tasting, this vegan kimchi is safe for everyone to eat! Full of pre and probiotics!



"All four of these products are well formulated. They rely on simple, fresh, natural ingredients to give them a strong flavor profile. All of these products could be an essential flavor elevator in a myriad of dishes, from rice, scrambled eggs, tomato sauce, and even surprising cocktails. This kimchi tastes so delicious and fresh that it could literally be eaten out of the bag."

- Chefs In America Taste Panelist

MAMA O'S
PREMIUM
KIMCHI

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The American Masters of Taste is a food & beverage judging organization made up of some 7,500 Chefs and Masters of Taste. Our full time occupation (for over 30 years) is selecting superior tasting products in world markets to recommend to taste professionals and ultimately to consumers. The American Masters of Taste conducts all taste panel judgments for Chefs In America.

www.kimchirules.com

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