

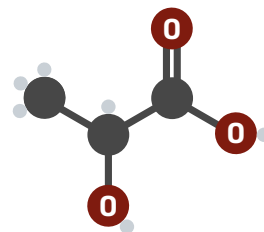


South Korea: Kimchi

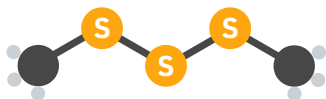


KEY: ● Carbon ○ Oxygen ● Sulfur ● Hydrogen

Lactic acid

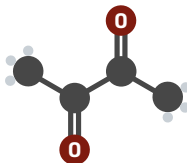


Kimchi is a common Korean side dish all year round and is also present at the Christmas table. It consists of salted, seasoned and fermented vegetables, most commonly napa cabbage. Lactic acid bacteria from the raw ingredients are the dominant bacteria that ferment sugars and starches in the vegetables, producing lactic acid and other compounds. Some key flavour compounds are shown below.



Dimethyl trisulfide

From onions and garlic



2,3-butanedione

Buttery flavour



β -phenethyl acetate

Rose, honey, sweet flavour