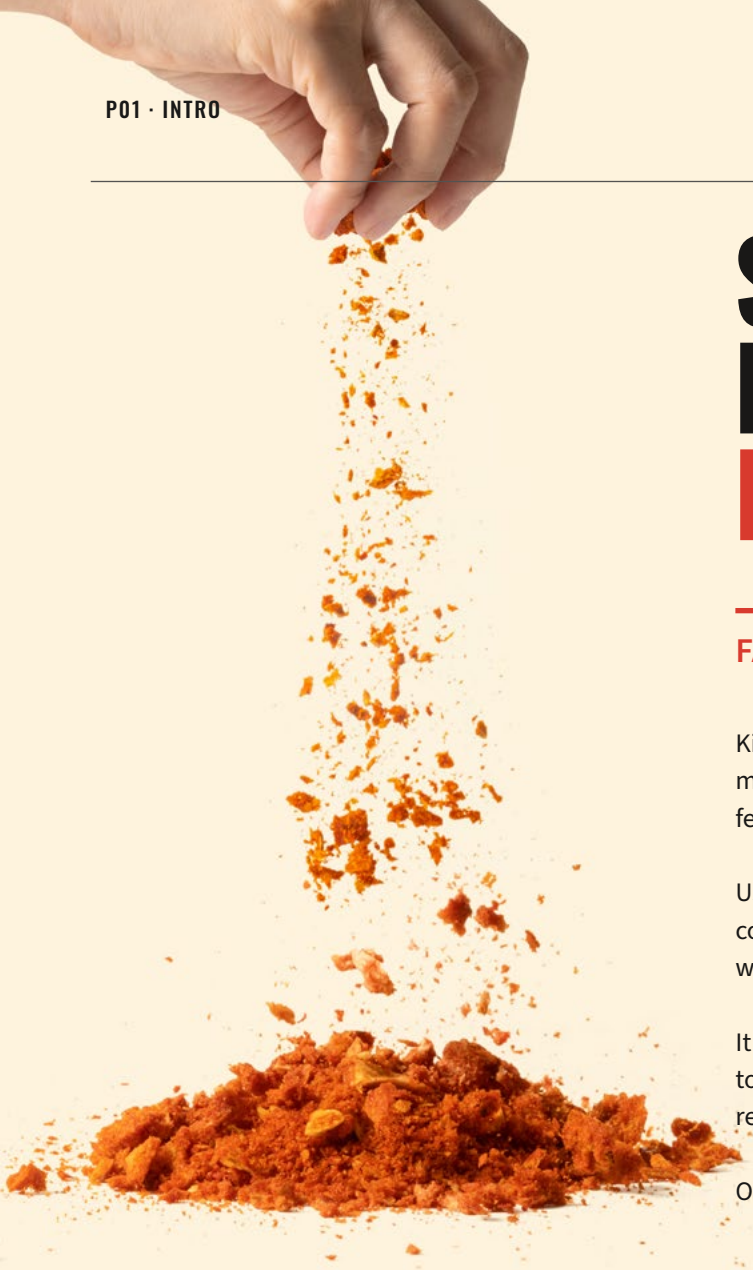
KIMCHI PUNCH

BOLD FLAVOR.
EVERY DISH.



MENU BOOK

TERRA BRIDGE 2026



SHELF-STABLE KOREAN FLAVOR SYSTEM.

FAMILIAR MENUS. KIMCHI CHARACTER.

Kimchi Punch is a shelf-stable, portion-controlled ingredient made from real kimchi, designed to bring its savory, tangy, fermented character into everyday foodservice menus.

Use it as a crunchy finish, blend it into sauces and bases, or cook it directly into recipes — without changing the core kitchen workflow.

It is not a replacement for kimchi. It is a flexible flavor-building tool that makes kimchi character easier to apply, portion, and repeat across multiple menu formats.

ONE INGREDIENT · THREE APPLICATIONS

HOW TO USE



TOP IT.

Use as a visible, crunchy finish.



MIX IT.

Blend into sauces and bases.



COOK IT IN.

Cook it directly into recipes.

PRODUCT SPECS



PRODUCT TYPE	Shelf-stable freeze-dried kimchi ingredient
UNIT SIZE	8.82 oz (250 g)
PORTION FORMAT	50 × 0.18 oz (5 g) individual packs / unit
CASE PACK	5 units / case
STORAGE	Ambient / dry storage
SHELF LIFE	12 months
ALLERGENS	Shellfish · Fish · Soy · Wheat

BUILT FOR FOODSERVICE

01 **SHELF-STABLE**
Ambient storage.

02 **PORTION-CONTROLLED**
Consistent flavor and usage

03 **MULTI-APPLICATION**
Top · Mix · Cook-in

04 **WORKFLOW-FRIENDLY**
Fits familiar menu formats

MENU MAP



NINE BUILDS. THREE WAYS TO APPLY. FOUR BASES.

Use the map to see how Kimchi Punch is applied — and the primary Kimchi Punch component used in each menu.

MENU MATRIX

- **TOP IT.** Finish on top
- **MIX IT.** Blend into a base
- **COOK IT IN.** Cook it in

	MENU	APPLICATION	FEATURED FORMAT	PAGE
01	SMASH BURGER	T M	CHEESE BASE	P03
02	MAC & CHEESE	T	CRUMBLE FINISH	P04
03	CHEESE BALLS	T	GRANULES · DIP	P05
04	FRIED RICE	T	CRUMBLE FINISH	P06
05	SCRAMBLED EGGS	T	CRUMBLE FINISH	P07
06	POPCORN CHICKEN	T M	KIMCHI GLAZE	P08
07	ROASTED CHICKEN	T M C	COMPOUND BUTTER	P09
08	BAKED POTATO	T M	COMPOUND BUTTER	P10
09	CALIFORNIA ROLL	T	YOGURT WHITE BASE	P11

SIGNATURE BASE LIBRARY

OVERVIEW — P12

CHEESE BASE / YOGURT WHITE BASE — P13

COMPOUND BUTTER / KIMCHI GLAZE — P14

SMASH BURGER





Melted cheese.
Crispy edges.
A punch in every bite.

Cheese Base adds creamy, savory depth to a familiar smash burger, while Kimchi Punch Crumble adds texture and tang over the melted cheddar.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Smash Burger	1 pc	50 pcs	100 pcs
Cheese Base	1.2 oz	3.7 lb	7.5 lb
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
Smash Burger

SAUCE
Cheese Base (See P13)

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Spread 0.6 oz of Cheese Base on each bun, 1.2 oz total per burger.

02 Build the burger.

03 For the strongest flavor impact, finish with Kimchi Punch Crumble directly over the cheddar.

BALANCE NOTE

Avoid strongly flavored or heavily seasoned condiments that may overpower the Kimchi Punch.

MAC & CHEESE

Creamy, cheesy, then crisp.

Rich mac & cheese finished with Kimchi Punch for a savory, tangy crunch.
Add it just before serving to keep the contrast clear.



INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Dry Macaroni	3.0 oz	9.5 lb	19.0 lb
Mac & Cheese Sauce Mix	1.3 oz	4.0 lb	7.9 lb
Kimchi Punch	0.35 oz	1.1 lb	2.2 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
Mac & Cheese

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Cook the macaroni and combine with the cheese sauce mix.

02 Finish with crumbled Kimchi Punch and serve immediately.

BALANCE NOTE

Pairs naturally with Parmesan, cheddar, mozzarella, Gruyère, butter, and milk.

CHEESE BALLS



Break it open.
Let the cheese meet the punch.

Hot, crispy cheese balls meet Kimchi Punch at the molten center. Dip directly, or use a mild complementary sauce for a richer bite.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Cheese Balls	5 pcs	250 pcs	500 pcs
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
Cheese Balls

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Add enough oil to fully submerge the cheese balls.

02 Fry at 350°F for 5 minutes, stirring occasionally to prevent sticking.

03 Cut a cheese ball in half, then dip the cut side into Kimchi Punch.

BALANCE NOTE

Avoid jalapeño, bacon-cheddar, and other strongly seasoned sauces that may overpower the Kimchi Punch.

FRIED RICE



Hot fried rice.
Crisp kimchi finish.

Classic fried rice stays familiar, then Kimchi Punch adds savory acidity and crunch at the finish. Sprinkle after plating for maximum texture.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Cooked White Rice	7.4 oz	23.1 lb	46.3 lb
Egg	2 pcs	100 pcs	200 pcs
Mixed Vegetables	1.4 oz	4.4 lb	8.8 lb
Vegetable Oil	0.4 oz	1.1 lb	2.2 lb
Kosher Salt	⅛ tsp	1.5 oz	3.0 oz
MSG	pinch	0.3 oz	0.5 oz
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
Fried Rice

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Heat the vegetable oil in a pan and scramble the eggs.

02 Add the cooked white rice and mixed vegetables. Stir-fry until evenly combined.

03 Season with kosher salt and MSG, then stir-fry briefly.

04 Plate and finish with crumbled Kimchi Punch. Serve immediately.

BALANCE NOTE

Pairs well with lightly seasoned shrimp or chicken breast.

Avoid soy-based or heavily seasoned sauces that may overpower the Kimchi Punch.

SCRAMBLED EGGS

Soft eggs.
Crisp, savory finish.



Soft scrambled eggs finished with Kimchi Punch for savory depth and light crunch.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Egg	3 pcs	150 pcs	300 pcs
Heavy Cream or Milk	1.1 oz	3.3 lb	6.6 lb
Salt	⅛ tsp	1.8 oz	3.5 oz
Butter	0.5 oz	1.7 lb	3.3 lb
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
Scrambled Eggs

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Whisk the eggs, salt, and heavy cream or milk until evenly combined.

02 Melt the butter in a pan over medium heat. Add the egg mixture and cook into soft scrambled eggs.

03 Plate and finish with crumbled Kimchi Punch. Serve immediately.

BALANCE NOTE

A natural match for egg dishes, brunch plates, toasted bread, and avocado.

Reduce the usual salt so the seasoning stays balanced.

POPCORN CHICKEN



Crispy chicken.
Savory crunch.
One punchy finish.

Hot popcorn chicken gets a savory, tangy lift from Kimchi Glaze, then a Kimchi Punch Crumble finish adds an extra layer of crunch.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Fried Popcorn Chicken	10 pcs (13.2 oz)	500 pcs (41.3 lb)	1,000 pcs (82.7 lb)
Kimchi Glaze	2.8 oz	8.8 lb	17.6 lb
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
Popcorn Chicken

SAUCE
Kimchi Glaze (See P14)

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Fry the popcorn chicken until crisp. Use half the usual seasoning.

02 Combine the Kimchi Glaze ingredients in a pan and heat until boiling. Use warm, or let cool for a thicker consistency.

03 Toss the fried chicken evenly with Kimchi Glaze.

04 Finish with Kimchi Punch Crumble and serve immediately.

BALANCE NOTE

A strong match for fried chicken bites and tenders.

Keep the batter lightly seasoned and avoid strong spices so the Kimchi Punch flavor stays clear.

ROASTED CHICKEN



Hot from the oven.
Marinated with Kimchi Punch.
Savory finish.

Kimchi Punch builds flavor in the marinade, while Compound Butter adds savory richness at service.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Chicken Thigh	1 pc (7.4 oz)	50 pcs (23.1 lb)	100 pcs (46.3 lb)
Buttermilk	1.4 oz	4.4 lb	8.8 lb
Salt	⅓ tsp	3.5 oz	7.1 oz
Black Pepper	¼ tsp	0.9 oz	1.8 oz
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb
Kimchi Punch Compound Butter	0.4 oz	1.1 lb	2.2 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

DIRECTIONS

01 Finely grind Kimchi Punch to help prevent burning, then mix with buttermilk.

02 Season the chicken with salt and pepper, then coat evenly with the Kimchi Punch Buttermilk Marinade.

03 Bake at 400°F for 20–25 min, turning once halfway through for even browning.

04 Finish with Kimchi Punch Compound Butter and serve immediately.

RECOMMENDED BUILD

BASE
Roasted Chicken

MARINADE
Kimchi Punch Buttermilk Marinade

FINISH
Kimchi Punch Compound Butter (See P14)

BALANCE NOTE

The marinade also works well with beef or pork.

Keep salt and strong spices restrained so the Kimchi Punch flavor stays clear.

BAKED POTATO



Fluffy inside.
Savory crunch on top.

A hot baked potato becomes a simple platform for Kimchi Punch. Finish over butter, cheese, or a mild creamy base so the crumble stays crisp and noticeable.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
Russet Potato	1 pc (8.8–10.6 oz)	50 pcs	100 pcs
Vegetable Oil	0.1 oz	5.3 oz	10.6 oz
Kimchi Punch Compound Butter	0.5 oz	1.7 lb	3.3 lb
Salt	⅛ tsp	0.9 oz	1.8 oz
Shredded Mozzarella Cheese	0.9 oz	2.8 lb	5.5 lb
Shredded Cheddar Cheese	0.7 oz	2.2 lb	4.4 lb
Bacon Bits	0.4 oz	1.1 lb	2.2 lb
Green Onion	0.1 oz	5.3 oz	10.6 oz
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
Baked Potato

KIMCHI PUNCH BASE
Kimchi Punch Compound Butter (See P14)

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Boil the potato in salted water until tender.

02 Coat with oil and bake at 400°F until golden.

03 Split the potato, add Kimchi Punch Compound Butter and cheese; melt.

04 Top with bacon bits and green onion. Finish with Kimchi Punch Crumble.

BALANCE NOTE

Pairs naturally with cheddar, bacon, green onion, and mild creamy toppings.

Keep additional sauces lightly seasoned so the Kimchi Punch stays distinct.

CALIFORNIA ROLL



Cool, creamy, with a crisp finish.

California roll gets a savory, tangy lift from Kimchi Punch Crumble. Pair with Yogurt White Base when a creamy finish is needed.

INGREDIENTS

INGREDIENT	1 SERV	50 SERV	100 SERV
California Roll	2 rolls (1.1 lb)	100 rolls (55.1 lb)	200 rolls (110.2 lb)
Kimchi Punch	0.18 oz	8.8 oz	1.1 lb

*Bulk quantities are scaled estimates. oz and lb are by weight unless otherwise noted.

RECOMMENDED BUILD

BASE
California Roll

OPTIONAL SAUCE
Yogurt White Base (See P13)

FINISH
Kimchi Punch Crumble

DIRECTIONS

01 Prepare the California rolls using your standard recipe.

02 Crumble the Kimchi Punch and sprinkle evenly over the California rolls.

03 Serve immediately.

BALANCE NOTE

Pairs well with tuna or crab.

Avoid Sriracha, teriyaki, pickled radish, and flying fish roe, which can compete with the Kimchi Punch flavor.

MIX IT.

START WITH A FAMILIAR BASE.

Turn everyday sauces into a Kimchi Punch signature.
Adjust flavor intensity to fit your menu and operation.



YOUR BASE

Start with a familiar sauce, spread, or glaze.

KIMCHI PUNCH

Add Kimchi Punch and build to your menu.

SIGNATURE FLAVOR

A familiar base with distinct kimchi character.

4 EASY STARTING POINTS

01 CHEESE BASE

CREAMY · SAVORY · RICH

TRY WITH
Mac & Cheese
Cheese Balls
Burgers



02 YOGURT WHITE BASE

COOL · TANGY · BRIGHT

TRY WITH
California Roll
Roasted Chicken
Burgers / Sandwiches



03 COMPOUND BUTTER

RICH · SAVORY · AROMATIC

TRY WITH
Baked Potato
Scrambled Eggs
Roasted Chicken / Steak



04 KIMCHI GLAZE

GLOSSY · SAVORY · BOLD

TRY WITH
Popcorn Chicken
Roasted Chicken
Fried Rice / Rice Balls



SIGNATURE BASES



TWO BASES.
ONE PUNCH.

01 CHEESE BASE

INGREDIENTS

INGREDIENT	AMOUNT
Heavy Cream	1.4 oz
Regular Full-Fat Mayonnaise	1.4 oz
Mild Cheddar Cheese Sauce	0.8 oz
Kimchi Punch	0.18 oz

STORAGE Refrigerate at 40°F (4°C)

DIRECTIONS

01 Combine heavy cream, mayonnaise, and cheddar cheese sauce. Whisk until smooth.

02 Crumble the Kimchi Punch, add to the sauce, and mix evenly.

PREP GUIDE

Choose a mild, creamy cheddar cheese sauce with a smooth, dairy-forward flavor similar to melted sliced cheese. Avoid overly sharp or heavily seasoned nacho-style sauces.

02 YOGURT WHITE BASE

INGREDIENTS

INGREDIENT	AMOUNT
Regular Full-Fat Mayonnaise	4.2 oz
Greek Yogurt / Plain Yogurt	2.1 oz
Sugar	0.6 oz
Lemon Juice	0.5 oz
Minced Garlic	0.1 oz
Salt	0.1 oz
Black Pepper	pinch
Kimchi Punch	0.18 oz

STORAGE Refrigerate at 40°F (4°C)

DIRECTIONS

01 Combine mayonnaise and yogurt. Mix until smooth.

02 Add sugar, lemon juice, minced garlic, salt, and black pepper. Mix evenly.

03 Crumble the Kimchi Punch, fold into the sauce.

PREP GUIDE

Use a mild Greek or plain yogurt with low acidity to maintain flavor balance. For deeper flavor, rest for approximately 24 hours before use.

ALLERGEN INFORMATION

Kimchi Punch contains Shellfish, Fish, Soy, and Wheat. Additional allergens may vary by ingredient brand. Verify all product labels before use.

SIGNATURE BASES



TWO BASES.
ONE PUNCH.

03 COMPOUND BUTTER

INGREDIENTS

INGREDIENT	AMOUNT
Unsalted Butter	4.0 oz
Kimchi Punch	0.35 oz
Gochujang	0.2 oz
Minced Garlic	0.3 oz
Soy Sauce	0.2 oz

STORAGE Refrigerate at 40°F (4°C)

DIRECTIONS

01 Soften the unsalted butter at room temperature and mix until smooth.

02 Add gochujang, minced garlic, and soy sauce. Mix until evenly combined.

03 Finely crumble the Kimchi Punch, add it to the butter, and fold in gently.

04 If chilling, stir once as the butter begins to firm to keep the Kimchi Punch evenly distributed.

PREP GUIDE

Soften the butter at room temperature until pliable, but not melted. Fold in finely crumbled Kimchi Punch for even flavor and distribution.

04 KIMCHI GLAZE

INGREDIENTS

INGREDIENT	AMOUNT
Soy Sauce	1.8 oz
Water	4.6 oz
Ketchup	0.4 oz
Gochujang	0.8 oz
Vinegar	0.4 oz
Honey	1.8 oz
Brown Sugar	1.8 oz
Kimchi Punch	0.35 oz

STORAGE Refrigerate at 40°F (4°C)

DIRECTIONS

01 Finely crumble the Kimchi Punch.

02 Combine all ingredients in a saucepan and mix until evenly combined.

03 Heat over medium heat, stirring continuously.

04 Once the glaze comes to a gentle boil, remove from heat.

PREP GUIDE

For deeper flavor, rest the glaze for approximately 24 hours before use.

ALLERGEN INFORMATION

Kimchi Punch contains Shellfish, Fish, Soy, and Wheat. Additional allergens may vary by ingredient brand. Verify all product labels before use.

KIMCHI PUNCH

PUNCH UP YOUR MENU.

One versatile kimchi flavor tool.
Built for foodservice.

TOP IT. | MIX IT. | COOK IT IN.

FOODSERVICE INQUIRIES

General: sales@terrabrg.com
U.S. Sales: partners@wooltariusa.com

REQUEST A SAMPLE →