

Video: How kimchi gets its kick

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Credit: The American Chemical Society

Kimchi, the fermented cabbage dish beloved in Korea and around the world, has a signature pungent, sour tang.

Those unique flavors come from not only salt and spices but also fermentation by friendly microbes.

In this [video](#), Reactions explores the chemistry of why [kimchi](#) is so

delicious and even tries to make a batch:

Provided by American Chemical Society

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