

KINDS OF KIMCHI

Although the numbers of Korean Kimchis vary a lot depending on research studies of over 150 to even over 200 kinds, here is an accurate chart compiled in the early 1990s by researchers 'Son, KH, 1991 in "Korean Diet Cult" .' Other charts may show more or less varieties, but this is a good example on the diversity of this type of food processing involving the techniques of the Korean "Fermentation Process". As food sourcing is expanding rapidly at a Global rate, one can expect many more Kimchis to be continuously added as research and development is ever ongoing.

Kimchi Classifications (Based on Raw Ingredients)

GROUPS

VARIETIES

1. Baechu Kimchi (Wrapped Napa Cabbage Kimchi), 12 varieties.	Tongbaechu Kimchi, Paek Kimchi, Bossam Kimchi Veggies often pickled right before eating, etc.
2. Radish Kimchi 17 varieties.	Dongchimi Kimchi (Brined Watery Radish Kimchi), Chonggakdongchimi, Mupinal Kimchi (Slit-cut Kimchi) Chonggak Kimchi, Sunmu Kimchi, Chae Kimchi (Juli- enne cut), Muchong Dongchimi (Radish Leaf Kimchi) Musobaegi Kimchi (Stuffed Radish Kimchi), Pickled Radish Root Kimchi, Musun Kimchi (Radish Sprout Kimchi), etc.
3. Kakktugi 25 varieties.	Radish Kakktugi, Radish and Oyster Kakktugi, Radish and Wild Rocambole Kakktugi, Radish and Leek Kakktugi, Radish and Radish Leaf Kakktugi, Radish and Cucumber Kakktugi, Chonggak Kakktugi, Radish and Salted Pollak Guts Kakktugi, Parboiled Radish Kakktugi, Yulmul Kakktugi, Radish and Cod Kakktugi, etc.
4. Sokbakji and Nabek Kimchi 20 varieties.	Sokbakji, Wax Gourd Sokbakji, Baby Ginseng Nabek Kimchi, Nabek Kimchi (Water Sliced, Cabbage and Radish Kimchi), Chang Kimchi, Changzanji, etc.
5. Green and Stem Veggie Kimchi 27 varieties.	Shigumchi Kimchi (Spinach Kimchi), Gat Kimchi (Mus- tard Leaf Kimchi), Kodaulbaegi Kimchi (Wild Lettuce Kimchi), Kongnamul Kimchi (Soybean Sprout Kimchi), Minari Kimchi (Dropwort Kimchi), Doraji (Broad Bellflower Kimchi), Dolnamul Kimchi (Sedum Kimchi), Young Mustard Leaf Kimchi, etc.
6. Fruit and Root Veggie Kimchi 27 varieties.	Oi Kimchi (Cucumber Kimchi), Oi Sobagi Kimchi (Stuffed Cucumber Kimchi), Pickled Cucumber kimchi, Hobak Kimchi (Pumpkin/Squash Kimchi), Gaji Kimchi (Egg- plant Kimchi), Koguma (Sweet Potato Kimchi), Putgochu Kimchi (Green Pepper Kimchi), Uong Kimchi, (Burdock Kimchi), Kam Kimchi (Persimmon Kimchi), etc.
7. Green Onion, Garlic and Leek Kimchi 14 varieties.	Green Onion Kimchi, Leek Kimchi, Green ZANJI, Dalrae Kimchi (Wild Rocambole Kimchi), etc.
8. Meat, Fish, Shellfish and Seaweed Kimchi 19 varieties.	Beef Kimchi, Chicken Kimchi, Pheasant Kimchi, Green Laver Kimchi, Oyster Kimchi, Alaskan Pollack Kimchi, Cod Kimchi, Squid Kimchi, Miyok Kimchi (Brown Seaweed Kimchi), etc.