**South Korean, Chinese Internet Users Disagree About Kimchi**

**中韩网民对泡菜看法不一**

China’s effort to win an international certification for Pao Cai, a pickled vegetable dish from Sichuan, is turning into a large disagreement on social media.

中国为四川泡菜赢得国际认证所做的努力在社交媒体上引起了较大的争论。

The disagreement is between Chinese and South Korean internet users. They disagree about the origin of Kimchi, a common Korean food made of cabbage.

这场争论发生在中韩网民之间。他们对泡菜的起源意见不一。泡菜是韩国一种常见的用卷心菜制作的食物。

China recently won a certification from the International Organization for Standardization (ISO) for Pao Cai. The state-run Global Times reported the award as “an international standard for the Kimchi industry led by China.”

中国最近获得了国际标准化组织(ISO)对泡菜的认证。官方媒体《环球时报》报道该奖项为“中国主导的泡菜行业的国际标准”。

South Koreans quickly disagreed, especially on social media.

韩国人很快就表达了不同意见，尤其是在社交媒体上。

“Its total nonsense, what a thief stealing our culture!” a South Korean internet user wrote on Naver.com.

“这完全是胡说八道，真是个偷走我们文化的小偷!”一位韩国网民在Naver网站上写道。

“I read a media story that China now says Kimchi is theirs, and that they are making [an] international standard for it…I’m worried that they might steal Hanbok and other cultural contents, not just Kimchi,” said Kim Seol-ha, a 28-year old in Seoul.

“我读到一篇媒体报道说，中国现在说泡菜是他们的，他们正在制定泡菜的国际标准……我担心他们可能窃取韩服和其他文化内容，而不仅仅是泡菜。”28岁的首尔人金素霞说。

Some South Korean media even described the move by China as a “bid for world domination.”

一些韩国媒体甚至将中国的举动形容为“争夺世界霸主”。

On China’s Twitter-like Weibo, Chinese internet users were claiming Kimchi as their country’s own traditional dish. Most of the Kimchi eaten in South Korea is made in China.

在中国类似推特的微博上，中国网民声明泡菜是自己国家的传统菜肴。韩国吃的泡菜大多是中国产的。

“Well, if you don’t meet the standard, then you’re not kimchi,” one wrote on Weibo. “Even the pronunciation of kimchi originated from Chinese, what else is there to say,” wrote another.

一位网友在微博上写道：“嗯，如果你不符合标准，那你做的就不是泡菜。”另一位网友则写道：“即使泡菜的发音也源自中国，还有什么好说的呢。”

South Korea’s agriculture ministry on Sunday released a statement saying that the ISO approved standard does not apply to Kimchi.

韩国农业部周日发表声明称，国际标准化组织ISO批准的标准不适用于泡菜。

“It is inappropriate to report (about Pao Cai winning the ISO) without differentiating Kimchi from Pao Cai of China’s Sichuan,” the statement said.

声明称：“不把泡菜和中国四川泡菜区别开来就报道泡菜赢得ISO认证是不恰当的。”

I’m John Russell.

约翰·拉塞尔报道。

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