

ORGANIC SAUERKRAUT CURRY & GINGER

MADE FROM RAW INGREDIENTS WHICH HAVE NOT BEEN HEATED ABOVE 42°C

Fermented in-jar with the Lactobacillus Paracasei starter culture to supply a whole lot more crunch.

INGREDIENTS: White cabbage\* (61%), carrots\*, water, onions\*, garlic\*, ginger\* (1.7%), sea salt, curry\* (0.9%), spices\*, lactic acid bacteria \*= Certified organic ingredients

Store refrigerated at +4°C Once opened consume within 5 days Best before: See lid To open: Gently lever up edge of lid using the flat end of a spoon





BRIMMING WITH SUNSHINE. THIS VIBRANT, WARMLY SPICED SAUERKRAUT HAS **BEEN FLAVOURED WITH** AROMATIC CURRY SPICES AND PUNCHY GINGER

ORGANIC

www.rawvibrantliving.co.uk
RAW, 6a Lower Teddington Road, DE-ÖKO-001

UNPASTEURISED





Average Nutritional Values per 100g

Energy

of which saturates

Carbohydrate

of which sugars

87kJ/21kcal



Kingston upon Thames, KT1 4ER, UK EU/non-EU Agriculture

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