

INGREDIENTS:

Organic Raw Cider Vinegar, Limes (17%), Jalapeno Chilies (16%), Sugar, Yellow Pepper, Onion, Salt, **Miso** (Water, Organic **Soybeans**, Organic Rice, Salt), Garlic, Ginger, Yellow Chilli, Oregano and Turmeric.

SUITABLE FOR VEGANS

ALLERGENS: Contains **Soy**. May contain traces of **Celery** and **Mustard**.

Nutritional information
(Per 100g):
Energy: 73(Kcal)/306(KJ)
Fat: 0.2g | Saturated: 0.1g
Carbohydrates: 15.6g
Of which Sugars: 13.3g
Fibre: 1.9g
Protein: 0.8g
Salt: 6.7g

Made in the UK by Eaten Alive Ltd.
Unit 18, London Stone Business Estate,
London SW8 3QR

Jalapeno & Lime Hot Sauce

150ml

BEST BEFORE:



JALAPEÑO & LIME

FERMENTED HOT SAUCE

**RAW+VEGAN
BIO LIVE**



HANDMADE BY CHEFS IN SOUTH LONDON

eaten ALIVE

Super fresh and as tangy as it is spicy; so addictive you'll be having it with every meal! Slowly fermented peppers and whole limes are blended with raw unfiltered cider vinegar for this vibrantly versatile sauce. It's perfect with vegetables, fish, or chicken, and makes a fiery guacamole.

Separation is normal. Shake to wake.

**100%
NATURAL**

Store in a cool, dry place out of direct light. Once open, keep refrigerated below 5°C and consume within 8 weeks, by the use-by date shown.

IT'S ALIVE!



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