

**Bursting with beneficial** bacteria. Some gas will build up naturally.

Keep refrigerated below 5°C. Once opened consume within 14 days by the use-by date shown.



# **FUNKY, FIERY & BOLD.**

**CRISP CHINESE LEAF AND CRUNCHY** SHREDDED VEG WITH HEAPS OF

## SUITABLE FOR VEGANS

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

Made in the UK by Unit 18 London Stone Business Estate London, SW8 3OR

775a Classic Kimchi

USE BY:

Chinese Leaf, Carrot, Daikon, Spring Onion, Salt, Apple, Red Chilli, Tamari Soy Sauce (Soybeans, Water and Salt). Chilli Powder. Ginger, Garlic and Starter Cultures.

## Nutritional information (Per 100g):

Energy: 22kcal/95kJ Fat: 0.3q, Saturated: 0.1q Carbohydrate: 3.8g Of which Sugars: 0.1a Protein: 1.6a Salt: 2.44a

✓ High Fibre ✓ Low Calorie

# **MASSIVE CLASSIC**

RAW + VEGAN + BIO LIVE

HANDMADE BY CHEFS IN SOUTH LONDON

# flavours of fermented veg, and discovering their benefits was

Fried with rice

TRY ME...

+ Entangled in noodles

+ In a cheese toastie

With eaas in the morning

## **PERFECT FOR:**







**GINGER, CHILLI & GARLIC.** 

## Chefs Pat and Glyn are obsessed with the complex an epic bonus! A healthier choice that is genuinely more delicious just had to be shared.

#fermentationforthenation

GLUTEN FREE

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