



IT'S ALIVE!

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.

eaten ALIVE

JUST AS PUNCHY, EXTRA CRUNCHY

OUR SPICY KIMCHI BLEND WITH
A WHITE CABBAGE BASE.



SUITABLE FOR VEGANS

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

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

375g
White Cabbage Kimchi

USE BY:

INGREDIENTS:

White Cabbage (76%), Carrot, Daikon, Spring Onion, Apple, Red Chilli, Tamari Soy Sauce (Soybeans, Water, Salt), Chilli Powder, Salt, Ginger, Garlic and Starter Cultures.

Nutritional information

(Per 100g):
Energy: 29Kcal/122Kj
Fat: 0.3g, Saturated: 0.1g
Carbohydrate: 4.1g
Of which Sugars: 3.4g
Protein: 1.5g
Salt: 2.75g

✓ High Fibre ✓ Low Calorie

WHITE CABBAGE KIMCHI

RAW + VEGAN + BIO LIVE

HANDMADE BY CHEFS IN SOUTH LONDON

Chefs Pat and Glyn are obsessed with the complex flavours of fermented veg, and discovering their benefits was an epic bonus! A healthier choice that is genuinely more delicious just had to be shared.

#fermentationforthenation

GLUTEN FREE

UNPASTEURISED

100%
NATURAL

eatenalive.co.uk @eatenalivedn

TRY ME...

- Stirred through a slaw
- Piled high in a burger
- Aside sausages
- Tossed with grains

PERFECT FOR:

