INGREDIENTS: Organic Raw Cider Vinegar, Chinese Leaf, Dry Chilli, Miso (Water, Soybeans, Rice, and Salt), Salt, Sugar, Red Pepper, Carrot, Daikon, Red Chilli, Spring Onions, Onions, Apple, Garlic, Red Chilli, Tamari Soy Sauce (Soybeans, Water and Salt), Ginger, Scotch Bonnet Chillies, and Seaweed

SUITABLE FOR VEGANS

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

Nutritional information (Per 100g): Energy: 73(Kcal)/306(Kj) Fat: 0.9g | Saturated: 0.2g Carbohydrates: 15.4g Of which Sugars: 11.6g Fibre: 1.9g Protein: 1.9g Salt: 4.36g

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

Raw Kimchi Hot Sauce

150ml

BEST BEFORE:





FERMENTED HOT SAUCE

RAW+VEGAN BIO LIVE



HANDMADE BY CHEFS IN SOUTH LONDON

Our house kimchi with brined chillies, peppers and gochugaru (traditional Korean dried chilli), all blended into the perfect fusion of our two passions! Try it with avocado and eggs for an epic accompaniment; add to mayo or, our favourite, splash it all over a pizza.

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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