

ORGANIC SAUERKRAUT **GINGER & LEMON**

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

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

INGREDIENTS: White cabbage* (45%), red cabbage* (36%), water, ginger* (3.3%), lemon peel* (0.4%), sea salt, lactic acid bacteria *= Certified organic ingredients

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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





VIBRANT LIVING

ORGANIC SAUERKRAUT **GINGER & LEMON**

FERMENTED & UNPASTEURISED



THIS BRIGHT AND ZINGY SAUERKRAUT IS A MIX OF **RED AND WHITE CABBAGE FLAVOURED WITH ZESTY** LEMON AND GINGER.

UNPASTEURISED

www.rawvibrantliving.co.uk RAW. 6a Lower Teddington Road. DE-ÖKO-001 Kingston upon Thames, KT1 4ER, UK EU/non-EU Agriculture

Average Nutritional Values per 100g

87kJ/21kcal of which saturates Carbohydrate of which sugars Protein



