

LET’S GET TO THE BONES OF THE MATTER.

We believe in doing things right: the best organic ingredients make the best organic broth. And we think a daily dose of broth does a whole lot of good, inside and out. Our nourishing recipes are always cooked low and slow to go. In fact, we simmer them for a whole 24 hours so you don't have to. For us, it’s time well spent to make you feel well fed.

TO COOK:

Hob: Pour into a pan. Bring to the boil until piping hot.

Microwave: Pour into a microwaveable bowl or mug. 5 mins at 900W, stir halfway through. Ensure broth is piping hot. Leave for 1 minute before sipping.


Find recipes online, on social, or email hello@boroughbroth.co.uk

TO STORE:

If bought chilled: refrigerate and enjoy before use by date. Suitable for freezing on day of purchase for up to 6 months.

If bought frozen: Store in freezer. To eat, defrost fully in the fridge and use within 10 days. Do not refreeze after defrosting.

Once opened, seal and refrigerate and use within 5 days.

 *This pack typically contains 11g of collagen*

NUTRITION INFORMATION:

This pack contains three 333g servings

Typical values	per 100g	per 333g
Energy	107kJ	356kJ
	25kcal	83kcal
Fat	0.5g	1.7g
of which saturates	0.2g	0.7g
Carbohydrates	0.7g	2.3g
of which sugars	0.7g	2.3g
Fibre	0.5g	1.7g
Protein	4.3g	14.3g
Salt	0.49g	1.63g

Collagen content: 1.1g per 100g / 3.6g per 333g



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INGREDIENTS:

Spring Water, Bones* (Beef Bones* [38%] & Chicken Bones* [2%]) (40%), Carrots*, Onions*, Apple Cider Vinegar*, Black Peppercorns*, Pink Himalayan Salt, Thyme*, Bay Leaves*. (*signifies organic ingredient)

MADE BY:

Borough Broth, 6 Fairway Drive, Greenford, London UB6 8PW

B CORP:

We’re proud to be a Certified B Corporation®, meaning we’re part of a community of businesses with the highest verifiable social and environmental standards at heart.