500q €



PROTEIN

COLLAGEN

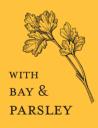
HIGH | 11.5 gr | KETO

FREE FROM*
gluten & dairy



ORGANIC BEEF BONE BROTH

- British grass fed -







slow cooked up to 24_{HRS}



Flavour & FUNCTION

At Ossa Organic we believe in natural & restorative food.

We know that slow cooking our bone broth the traditional way helps release collagen, gelatin and other valuable nutrients which can support gut health. We source only organic and pesticide free ingredients and are a B Corp Honouree for our environmental sustainability.

Try using bone broth as a part of your daily routine. My favourite is sipping it with a touch of chilli. Share yours with us @ossaorganic



Catherine Farrant, Founder.



Enhance dishes

Enhance dishes such as stews, soups & curries



SIP

An every day alternative to tea or coffee

SOUP

Quick and simple protein rich soups

& noodles

FOR BEST RESULTS HEAT ON HOB

or decant into a cup and microwave for 2 min (900W)

Please take care with hot liquids

No soy, MSG or powders. * FREE FROM - Produced in an environment where nuts and other allergens may be used in other recipes.







GB-ORG-02 UK/non-UK Agriculture

Visit our online shop to share, discover & learn

@ossaorganic

Ingredients

Filtered water, Beef bones grass fed to organic standards* (31%), Onions*, Carrots*, Apple cider vinegar*, Himalayan pink salt, Parsley* (0.02%), Bay leaf* (0.02%). *Organic ingredient.

Nutritional information

Per 100q Per 500q pouch

| Energy | 83.6 kJ | 418 kJ |
|--------------|-----------|------------|
| | 19.7 Kcal | 98.5 Kcal |
| Fat | <0.5g | <2.5g |
| saturates | <0.1g | <0.5g |
| Carbohydrate | s 2.5g | 12.5g |
| sugars | 0.8g | 4g |
| Fibre | <0.5g | <2.5g |
| Protein | 2.2g | 11g |
| Salt | 0.4g | 2 g |
| | | |

Frozen: Store in freezer. Enjoy by thawing in fridge (use within 7 days). Chilled: Store in the fridge and consume 3-5 days once opened. Not suitable for refreezing.



Use by:



Ossa Ltd, London, EC1N 8LE