

840574VD

SAUERKRAUT

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

ermented in-iar with the Lactobacillus Paracasei arter culture to supply a whole lot more crunch.

REDIENTS: White cabbage* (99%), sea salt. lactic acid bacteria

*= Certified organic ingredients





THE KING OF KRAUTS, THIS FRESH AND NATURALLY

TANGY SAUERKRAUT HAS A CLASSIC KRAUT FLAVOUR AND IS SIMPLY SEASONED WITH SEA SALT.

Protein

UNPASTEURISED

VEGAN



Energy

Average Nutritional

Values per 100g

of which saturates

Carbohydrate of which sugars

107kJ/25kcal

0.0g 0.0g

3.5g 3.0g 1.0g 0.75g

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