

While other mass-produced ketchups are eaten INGREDIENTS: worldwide, this unique, pure, fresh, handcrafted, raw Tomatoes*, cabbage*, ketchup offers superior flavor, living microflora, high-fiber, beets*, onions*, lemon and rejuvenating health benefits* of naturally cultured tomatoes. This Live Ketchup is made fresh throughout the year, resulting in variations of color, taste, juiciness and natural expansion (especially when unrefrigerated). No water or vinegar is added. TO PROLONG OUALITY: Keep as cold as possible (without freezing). Swiftly replace the cap and refrigerate. **SERVING SUGGESTIONS:** Shake before use. Use as a condiment as you would any ketchup. To get the last bit of live ketchup out of this jar, use a long ice tea spoon or top end of chopstick. Or add Rejuvenative Foods juice or water and shake. ALSO AVAILABLE, this live ketchup in spoonable wide-mouth jars, with or without Santa Cruz, CA 95061 honey. 12 flavors of organic Raw Cultured Vegetables in assorted sizes, salt-free or health-salted; 18 fresh, pure and raw nut and seed butters, including 5 dessert nut Certified Organic by OneCert butters, sweetened with either honey, dates or mulberries; superfresh raw completely low-temp processed health oils to consume; and healthfully sweetened chocolate spreads that are guaranteed to be a Fresh-Pure favorite.

juice*, health salt, coriander*, red pepper*, cloves*. *Organic

SUPERIOR QUALITY

Eat This · Feel Better or Your Money Back. (See our web site)

P.O. Box 8464 (831) 462-6715

Made in the USA

*Recipes & health facts at www.rejuvenative.com



Nutrition Facts

Servings Per Container: About 3	
Amount Per Serving	
Calories 31	Fat Cal. 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol Omg	0%
Sodium 597 mg	25%
Total Carbohydrate	7g 2 %
Dietary Fiber 2g	4%
Sugars less than 4g	
Protein 10	2%

Vitamin A 15% * Vitamin C 49% Percent Daily Values are based on a



Keep refrigerated, unless in transit for under 9 days below 77 degrees F. Refrigerate after opening and enjoy within one week.

Net Wt. 11.5 oz (326 g)