

INGREDIENTS: Certified organic cabbage, high mineral health salt. ABOUT RAW SAUERKRAUT: While sauerkrauts and cultured vegetables have been used as healthful food in various cultures around the world, most commercially available sauerkrauts are processed with heat that eliminates the naturally occurring enzymes and microflora that are so beneficial to the digestive tract. Rejuvenative Foods Raw Sauerkraut is a handcrafted fresh cultured vegetable, high in fiber and low in fat, which provides a flavorful rich source of enzymes and lactobaccilli (a microflora, naturally implanted by mother's milk, normally present in a healthy human digestive tract). We begin by grinding fresh, raw cabbage (see ingredients) which we then allow to culture in stainless steel containers for 5-7 days. No water or vinegar is added. Our raw sauerkraut is made fresh throughout the year. This results in some variations in color, taste and juiciness. TO PROLONG QUALITY: Keep as cold as possible (don't freeze). Use a spoon to keep the surface of the product flat; leave no holes. Immediately replace the lid and refrigerate. SERVING SUGGESTIONS: Add to any meal for a delicious, live zing taste sensation. Serve with or on: rice or rice cakes with fresh raw organic almond butter (or other nut and seed butters or mixtures), tortillas, avocados, vegetables, salads, seeds, nuts, grains, pizza, eggs, potatoes, meat, sandwiches & omelettes. This fresh sauerkraut mixes nicely with starches, proteins and vegetables.



CyanMagentaYellowBlack



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Nutrition Facts Serving Size: 100g Servings per container: about 4 Amount Per Serving Calories 25 Total Fat 0.5g 1% Saturated Fat 0 0% Trans Fat Og 0% Cholesterol Omg 59% Sodium 1410mg Total Carbs 4g 1% Dietary Fiber 5g 20% Sugars Og Protein lg /itamin A 0% • Vitamin C 130% Calcium 2% • Iron 6% * Percent Daily Values are based of a 2,000 calorie diet. Your daily value maybe higher or lower dependin on your calorie needs.



www.rejuvenative.com

Certified Organic by Monterey County Certified Organic Made in U.S.A.

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