

Sugars 3g

Rejuvenative Foods USDA (see URL in Delicious purchase ORGANI order **RAW CULTURED** email) Nutrition Facts Serving Size 7 tablespoon (100g) Servings Per Container 4 Fat Cal. 0 % Daily Value 0% Saturated Eat 0g 0% Trans Eat On 0% 0% 7% ACTIVE FRESH-PURE Total Carbohydrate 6q 2% **Organic** Dietary Fiber 2g 8% NATURE'S FUNCTIONAL FOOD 3% Vitamin A 19% • Vitamin C 57% ARTISAN AVEGAN, GMO-FREE, PROBIOTIC Calcium 6% • Iron 4% Percent Daily Values are based on a 2 000 **TRANS-FAT-FREE & GLUTEN-FREE FOOD** Net Wt. 15 oz (428g)

INGREDIENTS: Cabbage*, radish*, broccoli*, bok choy*, leeks*, arugula*, health salt. *Organic While other mass-produced sauerkrauts are eaten worldwide, this unique.

pure, fresh, handcrafted, raw sauerkraut offers superior flavor, living microflora, high-fiber, and rejuvenating health benefits** of naturally cultured vegetables. This live sauerkraut 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 QUALITY: Keep as cold as possible (without freezing). Swiftly replace the lid and refrigerate.

SERVING SUGGESTIONS: Eat as condiment to enhance all foods with delicious, live zing. Serve with or on: fresh raw organic almond butter (or other nut and seed butters or mixtures), tortillas, sushi, raw food rolls & burritos, avocados, vegetables, salads, seeds, nuts, grains & rice, pizza, eggs & omelettes, potatoes, meat, sandwiches, and rice cakes. Add as is or blended to salad dressings.** ALSO AVAILABLE, organic & in assorted sizes: 17+ flavors of Raw Cultured Vegetables, salt-free or health-salted; Raw Cultured Ketchup & Pickles; 21+ fresh, pure & Raw Nut & Seed Butters, including 5 dessert nut butters, sweetened with either honey, dates or mulberries; super-fresh raw completely low-temp processed oils to consume & apply externally; 2 unique GinkgoGreen Teas; vanilla-infused Ultimate Brazilla; healthfully sweetened Chocolate Spreads & pure organic Unsweetened Chocolates.

Keep Refrigerated, Unless In Transit For Under 9 Days Below 77 Degrees F