

**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 and in assorted sizes: Recipes & health facts at Raw Cultured Vegetables; Raw Cultured Ketchup; fresh, pure and raw nut, seed and dessert PROBIOTIC nut butters; super-fresh raw health oils; healthfully sweetened chocolate spreads and more!

Rejuvenative Foods P.O. Box 8464 Santa Cruz, CA 95061 (831) 462-6715 ♦ (800) 805-7957 Certified Organic by OneCert Made in the U.S.A.

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Keep refrigerated, unless in transit for under 9 days below 77 degrees F