

# Rejuvenative Foods

Delicious Cultured **raw** cabbage dill

# sauerkraut

100% Organic

FRESH-PURE ACTIVE ENZYMES

NATURE'S FUNCTIONAL FOOD

ARTISAN

PROBIOTIC

A VEGAN, TRANS-FAT-FREE, GLUTEN-FREE FOOD

Net Wt. 7.5 oz (214g) Keep refrigerated, unless in transit for under 9 days below 74 degrees F

**ORGANIC INGREDIENTS:** Cabbage, fresh-squeezed pure lemon juice and dill  
**THIS RAW SAUERKRAUT** is a handcrafted, high-fiber fresh cultured vegetable providing our bodies with a rich, flavorful source of enzymes and lactobacilli (a microflora we naturally receive from mother's milk as infants that enhances our digestion and overall health). While raw sauerkrauts and cultured vegetables have historically been enjoyed as invigorative food around the world, most other commercially available sauerkrauts are heat-processed, eliminating life-enhancing enzymes and microflora. This Live Raw 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 (don't freeze). Use spoon to keep surface of this life-enriching food flat. 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.\*

## Nutrition Facts

Serving Size 100g (7tbsps)

Servings per container: about 2

### Amount Per Serving

Calories 20

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 18mg 1%

Total Carbs 3g 1%

Dietary Fiber 3g 12%

Sugars 0g

Protein 1g

Vitamin A 0% • Vitamin C 140%

Calcium 2% • Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

## Rejuvenative Foods

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Certified Organic by OneCert  
Made in U.S.A.

\*Recipes & health facts at  
[www.rejuvenative.com](http://www.rejuvenative.com)



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Feel Better*

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