

INGREDIENTS: Organic cabbage, Himalayan salt®.

THIS RAW SHREDDED SAUERKRAUT is a handcrafted, high-fiber fresh cultured Serving Size: 100g (7 tbsps) vegetable providing our bodies with a rich, flavorful source of enzymes and lactobacilli (a Servings per container: about 2 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 Calories 25 Fat Cal. 5g been enjoyed as invigorative food around the world, most other commercially available Total Fat 0.5g sauerkrauts are heat-processed, eliminating life-enhancing enzymes and microflora. Made fresh throughout the year. Natural variations of color, taste, juiciness and expansion cholesterol Ome (especially when unrefrigerated). No water or vinegar added. TO PROLONG QUALITY: | Sodium | 1410mg Keep as cold as possible (don't freeze). Use spoon to keep surface of this life-enriching food Total Carbs 4g Organic ACTIVE ENZYMES flat. Swiftly replace 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, Vitamin A 0% - Vitamin C 130% avocados, vegetables, salads, seeds, nuts, grains & rice, pizza, eggs & omelettes, potatoes, meat, sandwiches, rice cakes. Add as is or blended to salad dressings.*

Nutrition Facts

Saturated Fat Og Trans Fat 0g Dietary Fiber 5g

Calcium 2% • Iron 6%

maybe higher or lower depending on your calorie needs.

Rejuvenative Foods

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Certified Organic by OneCert **SUPERIOR** Made in U.S.A. *Recipes & health facts at

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(See our web site)

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