

INGREDIENTS: Cabbage, Napa cabbage, broccoli, carrots, dandelion greens, onions, lemon juice, ginger, Celtic Sea Salt®, garlic, thyme, basil, sage, rosemary, celery seed, fennel, ground dried red pepper.

What is this product? Kim-Chi has been a staple in the Korean diet for centuries. It is made from fresh, shredded, nonheated vegetables (see ingredients) which are put into stainless steel containers and left to culture for 5 to 7 days. No water or vinegar is added. These delicious, high-fiber, low-fat, nonheated, raw, cultured vegetables are one of the richest sources of lactobacilli and enzymes available. Lactobacilli are probiotic microflora, naturally implanted by mother's milk, normally present in a healthy human digestive tract. We make California-style, Kim-Chi fresh year-round. Raw Nut Butters, Seed Butters, Therefore from batch to batch, the taste, colour and juiciness are different. Serving Suggestions: Add delicious Live Zing to meals! This Kim-Chi mixes nicely with starches, proteins and vegetables. Serve with or on: rice cakes with fresh raw almond butter (or other nut & seed butters), tortillas, avocados, salads, seeds, nuts, grains, pizza, eggs, potatoes, meat, sandwiches & omelettes.

Nutritional information Typical values per 100g

Energy:	121kj, 29	9kcal
Protein:		1.3g
Carbohydrate	es:	6.8g
of which	sugars	3.3g
Fats		0.3g
of which sa	turates	0.1g
Fibre		2.5g
Sodium	41	3mg

ALSO AVAILABLE:

Assorted flavours of Fresh. and Mixtures (refrigerated and dated); Raw Cultured Vegetables - salt-free or with sea salt - including Vegi-Delite, Live Zing Salad, and Kim-Chi (delicious & healthful)

SUPERIOR QUALITY! Satisfaction Guaranteed or Your Money Back! (see our web site)

Rejuvenative Foods P.O. Box 8464 Santa Cruz, CA 95061 (831) 457-2418

www.rejuvenative.com

Made in U.S.A. Pesticide and Chemical Free

DISTRIBUTED BY: Red23 Ltd., 5 Abridge Mews, Market Place, Abridge, Essex, RM4 1BA 01992 815 859 www.red23.co.uk



100% PURE because we clean our machines between batches



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Protein:		1.3
Carbohydra	tes:	6.8
of whic	h sugars	3.3
Fats		0.3
of which s	aturates	0.1
Fibre		2.5
Sodium	41	3m

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