

INGREDIENTS: Cabbage\*, tomatoes\*, carrots\*, onions\*, peppers\*, beets\*, cilantro\*, fresh squeezed pure lemon juice\*, high mineral health salt and garlic\*

THIS LIVE SALSA retains naturally occurring, life enhancing enzymes and microflora lost in other heated/processed salsas. Rejuvenative Foods Raw Cultured Live Salsas are handcrafted, fresh, raw cultured vegetables, high in fiber and low in fat, providing invigorating, flavorful, fresh, pure, live, raw food sources for enzymes and lactobaccilli (a microflora, naturally implanted by mother's milk, normally present in healthy human digestive tracts). This Live Salsa is made fresh year-round, by simply grinding organic fresh vegetables and letting them naturally culture (in stainless steel) for about a week; therefore we enjoy delicious variations in color, taste and juiciness. 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 smooth. Swiftly replace the lid and refrigerate. SERVING SUGGESTIONS: Rejuvenative Foods Enjoy as a 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, anad rice cakes. Add as is or blended to salad dressings. \* ALSO AVAILABLE, organic and in assorted sizes: 12 flavors of Raw Cultured Vegetables, salt-free or health-salted; 18 fresh, pure and raw nut and seed butters, including 5 dessert nut butters, sweetened with either honey, dates or mulberries; super-fresh raw completely low-temp processed health oils to consume and apply externally; and honey- or agave-sweetened



Eat This · Feel Better (See our web site)

P.O. Box 8464 Santa Cruz, CA 95061 (831) 462-6715 (800) 805-7957

Certified Organic by OneCert Made in the USA

\*Recipes & health facts at www.rejuvenative.com



Perishable - Keep Refrigerated

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