

Nutrition Facts

Serving Size 2 ounces (58g)
Servings Per Container 8

Amount Per Serving

Calories 18 Calories from Fat 1

% Daily Values*

Total Fat 0.1g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Sodium 465mg **19%**

Total Carbohydrate 4.1g **1%**

Dietary Fiber 1.5g **6%**

Sugars 2.6g

Protein 0.8g **2%**

*Percent Daily Values are based on a 2,000 calorie diet.



GREAT PAIRINGS:

STEAK, BEEF STEW, PASTRAMI, SAUSAGE, CUCUMBERS, CHILLED SOUP.

WE NATURALLY FERMENT OUR CONDIMENTS IN VERY SMALL BATCHES, USING THE LIVE AND WILD BACTERIA, LACTOBACILLUS.

BECAUSE THIS IS AN ARTISANAL, ALIVE AND PROBIOTIC, ALL NATURAL HANDMADE PRODUCT MADE WITH ORGANIC AND LOCAL PRODUCE, THIS JAR MUST BE REFRIGERATED. THIS CONDIMENT MAY DEVELOP A BENEFICIAL MOLD ON THE SURFACE. JUST SKIM OFF THE TOP AND ENJOY THE GOODIES BELOW!

Golden State Pickle Works, LLC
501 Lakeville Street, Suite C
Petaluma, CA 94952



RED BEETS AND CABBAGE
WITH HORSERADISH

Alive

Probiotic

Vegan

Gluten Free

RED BEETS AND CABBAGE WITH HORSERADISH

INGREDIENTS: red beets, cabbage, horseradish, salt

PROBIOTIC FOODS ARE FOODS THAT CONTAIN LIVE AND ACTIVE BACTERIAL CULTURES. DURING FERMENTATION, CARBOHYDRATES IN THE FOOD ARE BROKEN DOWN INTO ACIDS BY VARIOUS KINDS OF PROBIOTIC BACTERIAS. — PROBIOTIC FOODS ARE EXCELLENT AT MAINTAINING HEALTHY GUT FLORA.

PERISHABLE KEEP REFRIGERATED

NET WT. 15 OZ (425.2G)

BOTTLED ON: _____