## **Nutrition Facts**

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

## Amount Per Serving Calories 18

Calories from Fat 1

Total Fat 0.1g	0%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Sodium 465mg	19%		
Total Carbohydrate 4.1g	1%		

Dietary Fiber 1.5g Sugars 2.6g **Protein** 0.8g

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



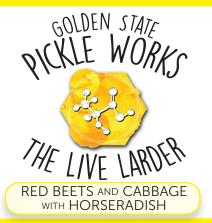
#### **GREAT PAIRINGS:**

### STEAK, BEEF STEW, PASTRAMI, SAU-SAGE, 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



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.

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NET WT. 15 OZ (425.2G)

BOTTLED ON: \_