

SAUERKRAUT



Sauerkraut is one of the most iconic, popular and distinctive accompaniments in German cuisine. Made by finely cutting raw cabbage and fermenting by various lactic acid bacteria. Sauerkraut has a distinctly sour flavour which compliments sausages, schnitzels and other meaty German staple foods like no other.

Our sauerkraut is ready to serve straight from the jar, but it can be heated before serving as well. Use as a delicious side dish to your authentic German meal, or of course as a topping on your hot dog.



wholesale.sausageman.co.uk • info@sausageman.co.uk • 01322 867060



HANDLING AND COOKING INSTRUCTIONS



TASTE

Distinctive sour flavour that compliments savoury dishes perfectly.



SIZES

720ml / 650g Jar



SHELF LIFE

See best before date on product. Once opened keep refrigerated and use within 10 days.



SAFETY

Ready to use.



SERVING INSTRUCTIONS

Ready to serve cold, Or heat in a pan for a few minutes.



SERVINGS

Avg. 5 side dishes per jar (generous helping)

ALLERGEN ADVICE

100% Allergen Free

INGREDIENTS

White cabbage, water, salt.

NUTRITION

Nutrition value per 100g

Energy (kJ)	113
Energy (Kcal)	24
Fat	0.4g
of which saturates	0.1g
Carbohydrate	3.0g
of which sugars	1.0g
Protein	1.0g
Salt	1.1g

**WE SELL DIRECTLY
AND ALSO THROUGH
WHOLESALE
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