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Price List Effective: January 1 2020

<i>Product Name</i>	<i>Ingredients</i>	<i>Unit Size (ml)</i>	<i>Units/Case</i>
Beet Sauerkraut	Green cabbage, beets, salt	500	12
Blaukraut	Red cabbage, apples, onion, salt, caraway		
Curtido	Green cabbage, carrots, onion, garlic, salt, oregano, chile peppers, cumin		
Fennel Sauerkraut (sold out)	Green cabbage, fennel bulb, salt		
Garlic Dill Sauerkraut	Green cabbage, salt, garlic, dill		
Kimchi	Napa cabbage, carrot, daikon, scallions, salt, garlic, ginger, chili peppers		
Mexican Sauerkraut	Green cabbage, jalapenos, scallions, salt, garlic, cumin		
Original Sauerkraut	Green cabbage, salt		
Turmeric Golden Beet Sauerkraut	Green cabbage, golden beets, salt, turmeric		
Turmeric Pepper Sauerkraut	Green cabbage, salt, garlic, fresh turmeric, black pepper		
Dill Pickles (sold out)	Cucumbers, salt, garlic, dill, black pepper	750	

Cases of equal value sauerkrauts can be mixed.

We grow all the produce used in the ferments. Everything is organic but we have not certified our fermented products yet. That is in the works for this year. We use **Vancouver Island Sea Salt** in all our ferments.