

Curry Kraut

Jalapeño, Carrot, Kosher Salt, Garlic & Spices



At Cleveland Kitchen, we believe in doing things the right way. We produce our world class sauerkrauts using an all natural fermentation process, and the highest quality vegetables available. Our goods are made the hard way. The right way. Every time.

Bold & flavorful, the Curry Kraut packs tremendous health benefits in addition to natural probiotics. Turmeric, ginger & our blend of spices give this super kraut a healthy crunch with heat.



Ingredients: Cabbage, Jalapeño Peppers, Carrots, Kosher Salt, Garlic, Ginger, Turmeric, Cumin, Coriander, Mustard Seed

Size	GTIN	Dot Code	Store	Net Weight	Dimmensions	Shelf Life	Pallet
2 Gallon (Pack 1)	859774007056	711880	Chill	15 lb	10" X 10"	300 Days	16 Ti X 5 Hi (80 cases)
5 Gallon (Pack 1)	859774007063	711881	Chill	40 lb	12" X 14"	300 Days	12 Ti X 3 Hi (36 cases)

Nutrition Facts

Serving Size: 1 ounce (28 grams)

Calories:	10	0% DV
Total Fat:	0 g	0% DV
Trans Fat:	0 g	-
Cholesterol:	0 mg	0% DV
Sodium:	230 mg	10% DV
Total Carbs:	2 g	1% DV
Dietary Fiber:	1 g	4% DV
Total Sugars:	1 g	-
Added Sugars:	0 g	0% DV
Protein:	0 g	-
Vitamin D:	0 mcg	0% DV
Calcium:	8 mg	0% DV
Iron:		0% DV
Potassium	0 mg	0% DV

Recipe Ideas

As fermented foods grow in popularity, consumers and chefs are working items like sauerkraut into more and more dishes. Here are just a couple of great ways to use the Curry Kraut.



With bold southeast-Asian inspired flavors, the Curry Kraut is a perfect addition to fried rice or Pad Thai.



Curry Kraut makes a great fermented addition to Tacos, bringing phenomenal heat and color.



Elevate your avocado toast offerings by adding the Curry Kraut as a flavorful southeast-Asian inspired topping.



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