



Edinburgh Fermentarium Braw Slaw

Product Images



Description

One of Edinburgh Fermentarium's classic original recipes, the Braw Slaw is a vibrant blend of beetroot, apple, and cabbage, bringing a naturally fruity sweetness and a splash of vivid colour to any plate. Fresh, flavourful, and versatile, it makes a delicious accompaniment to all kinds of meals.

Additional Information

SKU	24020
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Country of Origin	Great Britain
Storage Instructions	Always keep refrigerated.
About Producer	Edinburgh Fermentarium handcrafts healthy, artisan fermented condiments. Their award-winning range is small but vibrant, offering products that are as visually striking as they are delicious. Using natural fermentation in small batches, they combine time-honoured techniques with a contemporary twist to create flavour-packed, nutritious additions to any meal.
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans
Energy (Kcal)	38
Energy (KJ)	159
Fibre	1.3
Protein	2.5
Salt	2.5
Ingredients	Beetroot, apple, cabbage, ginger, special salt blend, star anise, clove.
Size	1kg
Pack Size	1

Allergen Statement

Produced in a kitchen that handles eggs, milk, soy, celery, tree nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio and Macadamia), fish, sesame, mustard, gluten (Wheat, Rye, Barley, Oats, Spelt and Kamut), peanuts.

Brands

Edinburgh Fermentarium

