

FERMENTED BY atSauce



157 BASIL

Take pesto to the next level. Mix it into pasta, tomato sauce or soup and let fermentation take the flavor to the next level.



**USE AS A SPICE.
ADD AS MUCH AS YOU LIKE!**



Fermented Basil Seasoning Paste 500g

Ingredients: Water, basil 47%, rapeseed oil, white vinegar, sea salt, citrus fiber, preservatives (E202, E211), thickener (E415), fermentation starter.

Nutritional information / 100g

Energy	213 kJ
Energy	26 kcal
Fat	3.4 g
of which saturated	0.3 g
Carbohydrates	2.4 g
of which sugar	2.4 g
Dietary fiber	2.5 g
Protein	1.5 g
Salt	1.3 g

0g lactose per 100g

Sales and other inquiries:

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Features

Gluten-free, lactose-free, plant-based

Allergens

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Meira Nova	42487
Patu	
Kespro	22089839
Valio Aimo	8094795
Wihuri Metro	6407026009651

Stock product



Package size

500 g

Sales batch

3 x 500 g

Storage

Room temperature

Shelf life

12 months