

# THE CRUCULENT ORGANIC FERMENTED VEGETABLES

The fermentation is a sustainable way to preserve fruits and vegetable. As we preserve fruits and vegetables without heating, the fermentation quit the taste, the colour and also develop probiotics and vitamins.

Our vegetables are cultivated by partners farmer close to our factory to guaranty the freshness and the maximum taste!

## RANGE 2022:

WHITE CABBAGE  
RED CABBAGE  
CHINEESE CABBAGE  
CAROT  
PICKLE  
LEMON  
BEETROOT  
CONCOMBER  
GARLIC  
OGNON  
SHALLOT  
FERMENTED PARNISH  
RED PEPERONI  
GREEN PEPERONI  
YELLOW PEPERONI  
GREEN RADISH  
PURPLE RADISH  
BLACK RADISH  
QUINCE GINGER  
KIMSHI (CHOUCROUTE CORÉENNE)  
BEETROOT GARLIC  
CAROT GINGER  
CHINEESE CABBAGE GINGER



CertifiedFR-bio 01

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Glass jar 180g and 650g.  
Bucket 3kg and 10 kg