



kimchi ketchup

vegan . gluten free . naturally fermented

wholesale price list	bottle	crate size	crate
K Tang kimchi ketchup, 180g	£2.25	12 bottles	£27.00

Order direct from Stephan Fowler, hello@ktang.love, 07958 941264
or via Artisan Food Club: marcus@artisanfood.club, 07971 270299

- Unmistakable taste and tang of kimchi, in a unique ketchup form
- Perfect with brunch, eggs, avocado, cheese, burgers, and everything else
- Natural fermentation and traditional kimchi recipe
- Ingredients: napa cabbage, onion, sea salt, red pepper powder, cayenne pepper, unrefined cane sugar, garlic, ginger, xanthan gum
- Pasteurised and packaged as an ambient product with 9 month shelf life
- Handy squeezezy 180g bottle
- Artisanally made in Kentish Town, London
- RRP £3.95

Stockists currently include: Guzzl (Brixton), Proud Sow (Brockley), Hop Burns & Black, Franklins Farm Shop (East Dulwich), Dring's (Greenwich), The Hampstead Butcher (Hampstead, Muswell Hill), Eat 17 (Homerton), Whole Foods Market (Kensington), Earth Natural Foods (Kentish Town) Harvest 16 (Stoke Newington), FAM Market (Tufnell Park)

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