

# PRODUCT & WHOLESALE



Certified Organic by: MOSA



## Kickapoo Kimchi:

Traditional Korean superfood made with vegetables from the Kickapoo Valley. Cabbage, carrots, onion, daikon, black Spanish radish, burdock root, ginger, garlic, red pepper flakes and paprika.



## Kickapoo Curtido:

Latin style ferment made with cabbage, carrots, red peppers, onions, oregano, cilantro, lime juice, red pepper flakes and real salt.



## Ginger Carrots:

Ginger carrots cured to absolute perfection. Add to any of your favorite meals to give an extra health kick full of flavor.



## Seasonal Ferment:

Packed with the abundance of the season. A taste adventure featuring wild foods and nutrient dense, local produce. *\*not certified Organic*

SIZE	PCS/CASE	\$/CASE	\$/PIECE	SUG. RETAIL
Pint - 16oz	12	\$96.00	\$8.00	\$10.45
Quart - 32oz	12	\$138.00	\$11.50	\$15.25
Gallon - 128oz	4	\$172.00	\$43.00	



## Naked Sauerkraut:

Just local, just cabbage, just like Grandma used to make! Made with Driftless Region cabbage and real salt.



## German Style Sauerkraut:

Traditional style sauerkraut made with cabbage, caraway seeds, juniper berries and real salt.

SIZE	PCS/CASE	\$/CASE	\$/PIECE	SUG. RETAIL
Pint - 16oz	12	\$75.00	\$6.25	\$8.35
Quart - 32oz	12	\$102.00	\$8.50	\$11.40
Gallon - 128oz	4	\$125.00	\$31.25	



## Fermented Chili Sauce:

Made using local chili peppers and garlic from the Driftless Region of Wisconsin.

SIZE	PCS/CASE	\$/CASE	\$/PIECE	SUG. RETAIL
5oz	12	\$75.00	\$6.25	\$8.75

Mix & match cases available-  
Please email orders by noon every  
Tuesday for delivery that week.

  [fizzeology.com](http://fizzeology.com)

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**REAL FOOD - REAL PEOPLE**