

INGREDIENT: Raw, cold processed organic, fresh pressed, pecans.

SUPERIOR QUALITY! Satisfaction Guaranteed or Your Money Back (contact us)!

then immediately put the resulting oil into jars and refrigerate. Shipped while fresh will NOT be consuming saturated or hydrogenated fats or trans-fatty acids (also known as nut or seed. We intend this oil to exemplify the most healthful options that are known temp never exceeds 90°-115°F thereby maintaining minimal molecular change from the temperatures. Rejuvenative Foods is proud to let temperature be our guideline, our oil in the production process. Higher yields can be achieved when oil is pressed at higher pressed; which is likely to mean that the oil reached a warmer temperature at some stage press go to **rawoils.com**). This low temperature process is better than low temperature in small batches with an industrial, low-volume, hightech oil press (to see picture of oil temperature processed oil possible. This fresh, raw, low-temperature processed oil is made without cutting corners, the highest quality, freshest and healthiest, completely low-OIL QUALITY - Rejuvenative Oils are created with a sincere and loving goal to epitomize simply put fresh raw organic low temperature processed nuts and seeds into our oil press refrigeration and 6-month freshness dating means life energy in this oil is retained. We TFA's). This oil was never refined, processed or added to in any way. Furthermore regarding healthy fats and oils. When we consume this oil in this fresh, natural form, we

100% PURE because we clean our machines between batches



SUGGESTED USES: This vibrant pecan oil enhances flavors of foods including salads, nori, grains, potatoes, popcorn and toast. Great as a massage oil!

Rejuvenative Foods P.O. Box 8464

Santa Cruz, CA 95061
(800) 805-7957
www.rejuvenative.com
www.rawoils.com
Certified Organic by Monterey





COLD PROCESSED

Sam & Unisfined!

EREF OF TRANS FATS

NetWt. 16oz.

Perishable Keep Refrigerated

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DATE: 1/18/05 FILE NAME: Pecan Oil 2up AUTHOR: Sandy Hughes