

100% Organic
Gluten-Free
Trans-Fat-Free
Vegan

Superior Raw, Refrigerated, Unrefined Fresh-Pressed Organic Oils



Health & Taste Satisfaction!
Money-back guarantee
(see web site)

Rejuvenative raw oils are created with the goal of epitomizing the highest quality, freshest and healthiest, completely low-temperature processed oil possible. Oil temperature, when this oil is made, never exceeds 90–115° F, thus retaining life energy and nutritional benefits. These oils are great for eating, moisturizing and massage. When the natural particles of the oil settle, frequently a delicious cream coats the bottom of the bottle. Shake the bottle to mix the cream into the oil, or use a chopstick to get at the cream.



Sesame Oil: Wonderful skin moisturizer. May lower blood pressure when consumed. Great source of copper, an anti-inflammatory agent.



Evening Primrose Oil, used internally and externally, soothes muscles, improves hair, scalp and nails, moisturizes skin and for PMS.



Almond Oil: Wonderful skin moisturizer. Consumption may reduce cholesterol.



Sunflower Oil: Wonderful skin moisturizer; often used in skin care products. May lower cholesterol when consumed.



Poppy Seed Oil: Used on hair for repair. Rich in linoleic acid, which researchers say offers protection against heart disease when consumed.

THE LOWEST SMOKE POINT IS NOT LESS THAN:
Almond: 379 degrees Sesame: 385 degrees Evening Primrose: 303 degrees
Sunflower: 309 degrees Poppy: 315 degrees

Health Facts at www.rawoils.com

Rejuvenative Foods • P.O. Box 8464, Santa Cruz, CA 95061 • (831) 462-6715, (800) 805-7957 • www.rawoils.com • www.rejuvenative.com

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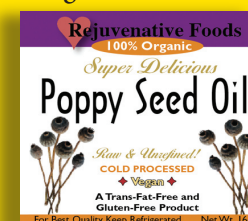
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