

### **INGREDIENT:** Organic Black Sesame Seeds

We make our raw Black Sesame Tahini by grinding organic black sesame seeds four or more times (from sproutable and/or fresh black sesame seeds). Slow, repetitive grinding and cooling keeps the temperature low enough to retain enzymes and life energy. We then refrigerate it immediately to bring you a product that is truly superior, healthful and full of life energy! Serving Suggestions: Delicious by itself. Satisfy your sweet tooth by mixing with dried or fresh fruit, including dates, raisins, figs, apples, bananas, papaya, etc. Smooth onto rice cakes or bread. Make dressing in blender by mixing with any of the following: avocados, a little water, garlic, tomatoes, cultured vegetables. This Fresh Raw Organic Black Sesame Seed Tahini also tastes great with Raw Cultured Vegetables in a bowl or on your sandwich.

## **Nutrition Facts** Serving Size | Tbsp (14g) Servings per container about 36 Amount Per Serving 11%

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

**Rejuvenative Foods** P.O. Box 8464

Santa Cruz, CA 95061 (831) 457-2418 www.rejuvenative.com

Certified Organic by Monterey County Certified Organic Made in U.S.A.

Percent Daily Values are based on a 2,000 calorie diet. Your daily values maybe highe or lower depending on your calorie needs

Trans Fat 0g

Cholesterol 0mg

Total Carbs 3.9g

Dietary Fiber 1.4g

Sugars less than Ig

Calcium 6% • Iron 2% \* Percent Daily Values are based on a 2,000 calorie diet. Your daily values maybe higher or lower depending on your calorie needs.

Vitamin A 0% • Vitamin C 0%

Sodium | Img

Protein 2.7g

Calories 86

Total Fat 7g

Saturated Fat Ig

Trans Fat 0g

Cholesterol 0mg

Total Carbs 3.9g

Dietary Fiber 1.4g

Sugars less than Ig

Calcium 6% • Iron 2%

Vitamin A 0% • Vitamin C 0%

Sodium IImg

Protein 2.7g

5%

0%

0%

1%

6%

100% PURE because we clean our machines between batches

# **Rejuvenative Foods** 100% Organic Vegan **LOW-TEMP GROUND!** FREE OF TRANS-FATS Net Wt. 16 oz. Perishable Keep Refrigerated

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0%

1%

6%

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DATE OF ORIGIN: 1/16/06 **AUTHOR: Sandy Hughes**