

Perishable Keep Refrigerated Net Wt. 16 oz. (1 lb.)

INGREDIENT: Cold processed, organic sunflower seeds

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

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



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

Rejuvenative Foods P.O. Box 8464

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



100% PURE because we clean our machines between batches

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