## **Rejuvenative Foods**

100% Organic

Super Welicious

COLD PROCESSED

Raw & Unzefined!

Perishable Keep Refrigeratec

Net Wt. 16oz.

INGREDIENT: Raw cold processed organic almonds

then immediately put the resulting oil into jars and refrigerate. Shipped while fresh 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 NOT be consuming saturated or hydrogenated fats or trans-fatty acids (also known as regarding healthy fats and oils. When we consume this oil in this fresh, natural form, we will 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 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 pressed; which is likely to mean that the oil reached a warmer temperature at some stage

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

Rejuvenative Foods P.O. Box 8464

www.rejuvenative.com Santa Cruz, CA 95061 (800) 805-7957

Certified Organic by Monterey County Certified Organic www.rawoils.com

100% PURE because we clean our machines between batches

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