

Net Wt. 4 oz (114g)

ORGANIC INGREDIENT: Peruvian chocolate (stone-ground in our kitchen).

We freshly stone grind this unsweetened chocolate, with a sincere intent to maintain life energy and protect vital nutrients for healthful, delicious chocolate fulfillment. To soften, with lid on: set where warm or in sun or steamer above water so jar is away from burner, under 150° F for 20 minutes for easy removal from jar; 45 minutes to melt completely*. This unsweetened chocolate may be used in your favorite baking, molé sauce and other chocolate récipes (1 tbsp = 1 oz baking square). For the ultimate chocolate milk, put in blender with water and sweetener and any Rejuvenative Foods Fresh Raw Recipes & health facts at For use in baking, molé and chocolate recipes Nut Butter. Optionally add fruit (banana, papaya, blueberries, etc.)



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