

For Best Quality Keep Refrigerated

RAW ORGANIC INGREDIENTS: Chocolate (stone-ground in our kitchen from raw cacao nibs), Rejuvenative Foods fresh raw Brazil Nut Butter (Brazil nuts), agave syrup. To remove from jar use sturdy spoon. You may soften this chocolate with lid on by setting in warm location such as sunlight or in steamer above water so jar is away from burner, under 150° (to keep chocolate under 120°) for less than 20 minutes\*. Delicious by itself, in a nori roll or with fresh or dried fruit. For the ultimate chocolate milk, blend this jar of chocolate with 12 oz 🥻 of water and, optionally, with any Rejuvenative Foods Fresh Raw Nut Butter Amazing & Spoonable When Hard, Soft When Warm and/or fruit (banana, papaya, blueberries, etc.).\* This freshly stone ground Brazil Nut Chocolate Dream represents our dedication to quality www.cocoadream.com and flavor as we retain life energy and nutrients. SUPERIOR QUALITY. Satisfaction Guaranteed or Your Money Back\*.

Made in Rejuvenative Foods

P.O. Box 8464 Santa Cruz, CA 95061 831) 462-6715 • (800) 805-7957 Certified Organic by OneCert Recipes & health facts at www.rejuvenative.com



For best flavor, serve warm or room temperature\*