

ORGANIC INGREDIENTS: Peruvian chocolate (stone-ground in our kitchen), Rejuvenative Foods fresh raw Brazil Nut Butter, honey. 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° for less than 20 minutes*. Delicious by itself, on rice cakes, in a nori roll or with fresh or dried fruit. For the ultimate chocolate milk, blend this jar of chocolate with 12 (831) 462-6715 * (800) 805-7957 oz of water and, optionally, with any Rejuvenative Foods Fresh Raw Nut Certified Organic by OneCert Butter and/or fruit (banana, papaya, blueberries, etc.).* This freshly stone Recipes & health facts at www.rejuvenative.com ground Brazil Nut Chocolate Dream represents our dedication to www.cocoadream.com quality and flavor as we retain life energy and nutrients. SUPERIOR QUALITY, Satisfaction Guaranteed or Your Money Back*.

Reiuvenative Foods P.O. Box 8464 Santa Cruz, CA 95061

Made in

For best flavor, serve warm or room temperature*