

INGREDIENTS: Chocolate (stone-ground in our kitchen from raw cacao nibs)*, Rejuvenative Foods fresh raw Brazil Nut Butter*, birch tree xylitol, *Organic 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 and/or fruit (banana, papaya, blueberries, etc.)* This freshly stone ground Brazil Nut Chocolate Dream represents our VEGAN • FREE OF GLUTEN AND GMOs TREEGAN SUPERIOR QUALITY. Satisfaction Guaranteed or Your Money Back*. dedication to quality and flavor as we retain life energy and nutrients.

Made in **Rejuvenative Foods**

P.O. Box 8464 Santa Cruz, CA 95061

(831) 462-6715 * (800) 805-7957

Recipes & health facts at www.rejuvenative.com www.cocoadream.com



Net Wt. 4 oz (114g) For Best Quality Keep Refrigerated For best flavor, serve warm or room temperature*