


**100% Organic**

*Super Delicious*  
**Almond Oil**

**COLD PROCESSED**  
*Fresh, Raw & Unrefined*



**Vegan**

**A Trans-Fat-Free and Gluten-Free Product**

For Best Quality Keep Refrigerated      Net Wt. 1.6oz.

**INGREDIENT:** Raw cold processed, organic almonds


**OIL QUALITY** - Rejuvenative Oils are created with a sincere and loving goal to epitomize, without cutting corners, the highest quality, freshest and healthiest, completely low-temperature processed oil possible. This fresh, raw, low-temperature processed oil is made in small batches with an industrial, low-volume, hightech oil press (to see picture of oil press go to [rawoils.com](http://rawoils.com)). This low temperature process is better than low temperature pressed; which is likely to mean that the oil reached a warmer temperature at some stage in the production process. Higher yields can be achieved when oil is pressed at higher temperatures. Rejuvenative Foods is proud to let temperature be our guideline, our oil temp never exceeds 90°-115°F thereby maintaining minimal molecular change from the nut or seed. We intend this oil to exemplify the most healthful options that are known regarding healthy fats and oils. When we consume this oil in this fresh, natural form, we will NOT be consuming saturated or hydrogenated fats or trans fatty acids (also known as TFA's). This oil was never refined, processed or added to in any way. Furthermore refrigeration and 6-month freshness dating means life energy in this oil is retained. We simply put fresh, raw organic low temperature processed nuts and seeds into our oil press, then immediately put the resulting oil into jars and refrigerate. Shipped while fresh.


**100% PURE** because we clean our machines between batches

**SUPERIOR QUALITY!**  
*Satisfaction Guaranteed or Your Money Back*  
*(See our web site)!*

Nutrition Facts	
Serving Size: 1 Tbsp (15ml)	
Servings per container: about 32	
Amount Per Serving	
<b>Calories</b> 120	<b>Fat Cal.</b> 120
<b>Total Fat</b> 13.6g	21%
<b>Saturated Fat</b> 1.1g	6%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0 mg	0%
<b>Total Carbs</b> 0g	0%
<b>Protein</b> 0g	0%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.  
\* Percent Daily Values are based on a 2,000 calorie diet.






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

**Rejuvenative Foods**  
P.O. Box 8464  
Santa Cruz, CA 95061  
**831-462-6715**  
**800-805-7957**  
[www.rejuvenative.com](http://www.rejuvenative.com)  
[www.rawoils.com](http://www.rawoils.com)  
Certified Organic by OneCert


White Space  
(0.5555 in)



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