Rejuvenative Foods 100% Organic Super Delicious **COLD PROCESSED** Tresh, Raw & Unrefined

A Trans-Fat-Free and Gluten-Free Product For Best Quality Keep Refrigerated

egan

INGREDIENT: Raw cold processed, organic almonds

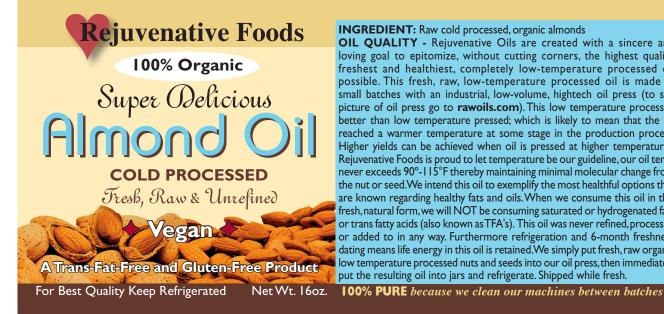
OIL QUALITY - Rejuvenative Oils are created with a sincere and loving goal to epitomize, without cutting corners, the highest quality, freshest and healthiest, completely low-temperature processed oil possible. This fresh, raw, low-temperature processed oil is made in small batches with an industrial, low-volume, hightech oil press (to see

picture of oil press go to rawoils.com). 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.

Net Wt. 160z. 100% PURE because we clean our machines between batches



White Space (0.5555 in)



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SUPERIOR

QUALITY!

Satisfaction

Money Back

See our web site)!

Calories 120 Fat Cal. 120

Not a significant source of dietar iber, sugars, vitamin A, vitamin C

21%

6%

0%

0%

0%

0%

Serving Size: |Tbsp(15ml)

Amount Per Serving

Total Fat 13.6g

Saturated Fat 1.1

Cholesterol Omg

Sodium 0 mg

Total Carbs Og

rotein Og

alcium and iron Percent Daily Values are based or 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 www.rawoils.com

Certified Organic by OneCert