



chia seed

ORGANIC SUPERFOOD

5g Fiber 3g Protein 2.5g Omega-3 per serving



BLACK





The people of the ancient Aztec and Mayan empires revered chia seeds as vital nourishment. These mighty seeds packed with omega 3s, protein, antioxidants and fiber are making a comeback in the 21st century. Enjoy them in yogurt, oatmeal, baked goods or smoothies.

Nutrition Facts

Serving Size: 1 Tbsp (12g) Servings Per Container: About 75

| Amount Per Serving | |
|--|---|
| Calories 60 | Calories from Fat 25 |
| | % Daily Value |
| Total Fat 3g | 5% |
| Saturated Fa | at 0g 0 % |
| Trans Fat 0 g | J |
| Polyunsatur | ated Fat 2.5g |
| Monounsatu | rated Fat 0g |
| Cholesterol 0 | mg 0 % |
| Sodium 0mg | 0% |
| Potassium 60 | mg 2 % |
| Total Carbohy | rdrate 5g 2% |
| Dietary Fibe | r 5 g 20 % |
| Sugars 0g | |
| Protein 3g | 6% |
| Vitamin A 0% | Vitamin C 0% |
| Calcium 8% | Iron 6% |
| Magnesium 10 | 1% |
| diet. Your daily value depending on your | s are based on a 2,000 calorie es may be higher or lower calorie needs: |

INGREDIENTS: RAW ORGANIC CHIA SEEDS

Less than

Less than

Cholesterol

Total Carbohydrate

Dietary Fiber

Sodium

Vegan Non-GMO

QUICK TIP

Soak 2 Tbsp of seeds for 5-10 minutes in 6 oz of water to produce a nutritious gel that can be added to hundreds of recipes.

STORAGE

Store in a cool, dry place away from sunlight.

MANUFACTURED FOR

Nutiva® 213 W. Cutting Blvd. Richmond, CA 94804 (800) 993-4367 www.nutiva.com

CERTIFIED ORGANIC

by QAI

300mg 2400mg

375g

2400mg

300g 25g 50g

RECIPES

Chia Oatmeal

- 1 bowl of hot oatmeal
- 2 Tbsp Nutiva Coconut Manna™
- 2 Tbsp Nutiva Chia Seed
- 1 Tbsp Nutiva Hempseed
- 1 Tbsp honey or maple syrup

Sprinkle toppings over oatmeal. Stir and savor!

Chia Juice Drink

1 Tbsp Nutiva Chia Seed 8 oz favorite juice

Add Chia Seed to juice, stir and wait 15 minutes. Drink and enjoy!

Also try our organic Hemp Oil, Seeds and Protein, Coconut and Red Palm Oils, and Coconut Manna™ For delicious recipes and info on our sustainability efforts, visit nutiva.com.







32 OZ (2 lb) (907 g) •