## THE EVOLUTION OF SAUCES

My philosophy is simple: every bite of food you eat should be both delicious and healthful. I created Primal Kitchen® because in the world of real-food eating, veggies and meat can become pretty boring without sauces. Yet most contain harmful fats, sugars and artificial ingredients for "taste." I'm doing things differently: no more sacrificing flavor for health-and no offensive ingredients allowed! I'm on a mission to make healthy eating easy and exciting by creating the world's best-tasting, nutrient-dense sauces & dressings.

MARK SISSON Founder, PRIMAL KITCHEN® Author of *The Primal Blueprint* and MarksDailyApple.com

## primalkitchen.com

Refrigerate after opening and immediately after each use



## REAL MAYONNAISE MADE WITH

CAGE-FREE

EGGS

SUGAR

FREE

12 FL OZ

(355mL)

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SOY& CANOLA

GF

PRIMAL & PALEO APPROVED Nothing synthetic or artificial. Real-food ingredients only.

(15g), % DV),

## SUGAR FREE

⊗SOY & CANOLA FREE

GLUTEN & GRAIN FREE Vinegar derived from beets.

INGREDIENTS: Avocado Oil, Organic Cage-Free Eggs, Organic Cage-Free Egg Yolks, Organic Vinegar, Water, Sea Salt, Organic Lime Juice Concentrate, Chipotle Powder, Lime Granules, Organic Chives, Organic Garlic Powder, Organic Rosemary Extract

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