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
Shake me and refrigerate after opening.













8 FL 0Z (237mL) PRIMAL & PALEO
APPROVED
Nothing synthetic or artificial.
Real-food ingredients only.

⊗SUGAR FREE

SOY & CANOLA FREE

Ø DAIRY FREE

INGREDIENTS:

Awocado Oil, Water, Organic Apple Cider Vinegar, Organic Dijon (Organic Apple Cider Vinegar, Water, Organic Mustard Seed, Sea Salt, Organic Spices), Organic Coconut Aminos (Organic Coconut Flower Blossom Nectar, Sea Salt), Organic

Distilled Vinegar, Sea Salt, Organic Cage-Free Eggs, Cum Acacia, Organic Lemon Julice Concentrate, Organic Black Pepper, Organic Tapioca Starch, Konjac, Organic Garlic, Organic Chives, Organic Tarragon, Organic Parsley, Organic Savory, Organic Rosemary Extract

Contains Egg and Coconut

Nutrition Facts Serv. Size: 2 Tosp (20ml), Servings Per Container about 8, Amount Per Serving: Calories 120, Fat Cal. 120, Total Fat 13g (20% DV), Sat. Fat. 15g (8% DV), Cholest. Omg (0% DV), Sodium 195mg (8% DV), Notolest. Omg (0% DV), Sodium 195mg (8% DV), Not a significant source of Trans fat, Carbohydrates, Fiber, Sugar, Protein, vitamin A, vitamin C, calcium and iron, Percent Daily Values (DV) are based on a 2 000 calorie diel.

Distributed by: Primal Nutrition, LLC Oxnard CA 93033 Questions? 1-888-774-6259