## 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) **APPROVED** Nothing synthetic or artificial. Real-food ingredients only.

SUGAR FREE

Ø DAIRY FREE

**SCLUTEN & GRAIN FREE** 

## INGREDIENTS:

Avocado Oil, Water, Organic Extra Virgin Olive Oil, Organic Coconut Aminos (Organic Coconut Flower Blossom Nectar, Sea Salt), Organic Apple Cider Vinegar, Organic Distilled Vinegar, Organic Roasted Garlic, Sea Salt, Organic Black Pepper, Organic Cage-Free Eggs, Nutritional Yeast, Gum Acacia, Organic Lemon Juice Concentrate, Organic Garlic Powder, Organic Tapioca Starch, Konjac, Organic Rosemary Extract

Contains Egg and Coconut

Nutrition Facts Serv. Size: 2 Tbsp (30ml). Servings Per Container about 8, Amount Per Serving: Calories 140, Fat Cal. 140, Total Fat 15g (23% DV), Sat. Fat 2g (10% DV), Cholest, 0mg (0% DV), Sodium 220mg (10% DV), Carbohydrate 2g (1% DV) Not a significant source of Trans fat, Fiber, Sugar, Protein, vitamin A, vitamin C. calcium and iron. Percent Daily Values (DV) are based on a 2 000 calorie diet.

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