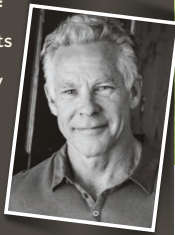


THE EVOLUTION OF SAUCES

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



MAYO

REAL MAYONNAISE MADE WITH

AVOCADO OIL



primalkitchen.com

Refrigerate after opening and immediately after each use



12 FL OZ
(355mL)

- PRIMAL & PALEO APPROVED
Nothing synthetic or artificial.
Real-food ingredients only.
- SUGAR FREE
- SOY & CANOLA FREE
- DAIRY FREE
- GLUTEN & GRAIN FREE
Vinegar derived from beets.

INGREDIENTS:
Avocado Oil,
Organic Cage-Free Eggs,
Organic Cage-Free Egg Yolks,
Organic Vinegar, Sea Salt,
Organic Rosemary Extract

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

Nutrition Facts Servings Per Container: about 32, Serv. Size: 1 Tbsp (15g), Amount Per Serving: **Calories 100**, Total Fat 12g (15% DV), Sat. Fat 1.5g (8% DV), Trans Fat 0g, Cholest. 15mg (5% DV), Sodium 125mg (5% DV), Total Carb. 0g (0% DV), Dietary Fiber 0g (0% DV), Total Sugars 0g, Includes 0g Added Sugars (0% DV), Protein 0g, Vitamin D 0mcg (4IU) (0% DV), Calcium 3mg (0% DV), Iron 0mg (0% DV), Potassium 4mg (0% DV). %DV = % Daily