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.





DRESSING MADE WITH

AVOCADO OIL













8 FL 0Z

APPROVED Nothing synthetic or artificial. Real-food ingredients only.

- **⊗** SUGAR FREE

INGREDIENTS:

Avocado Oil, Water, Organic Apple Cider Vinegar, Organic Distilled Vinegar, Cream of Tartar, Sea Salt, Gum Acacia, Organic Cage-Free Eggs, Organic Onion Powder, Organic Garlic Powder.

Organic Lemon Juice Concentrate. Nutritional Yeast, Organic Tapioca Starch, Konjac, Organic Parsley, Organic

Chives, Organic Dill, Organic Black Pepper, Organic Rosemary Extract

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 1.5g (8% DV), Cholest. 0mg (0% DV), Sodium 210mg (9% DV), Total 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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