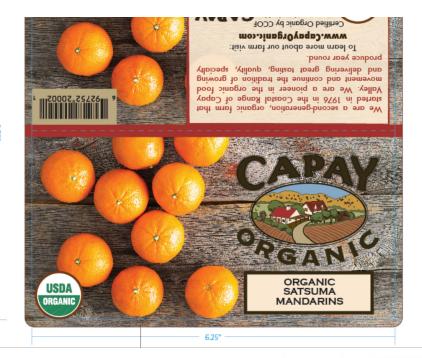


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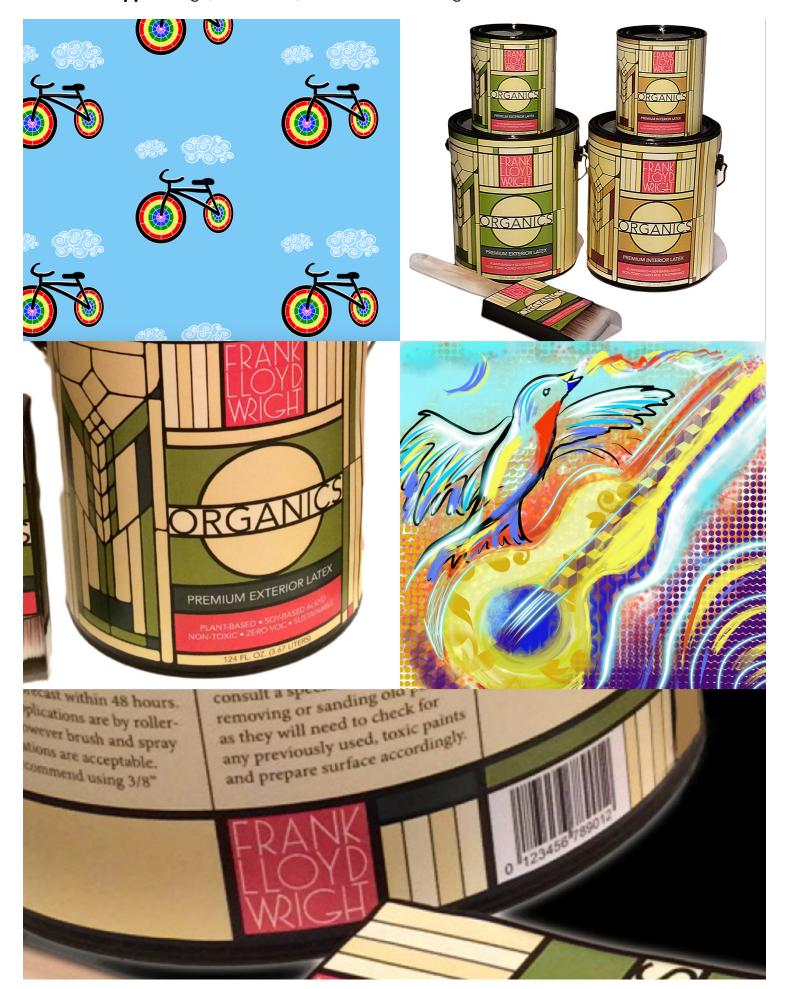


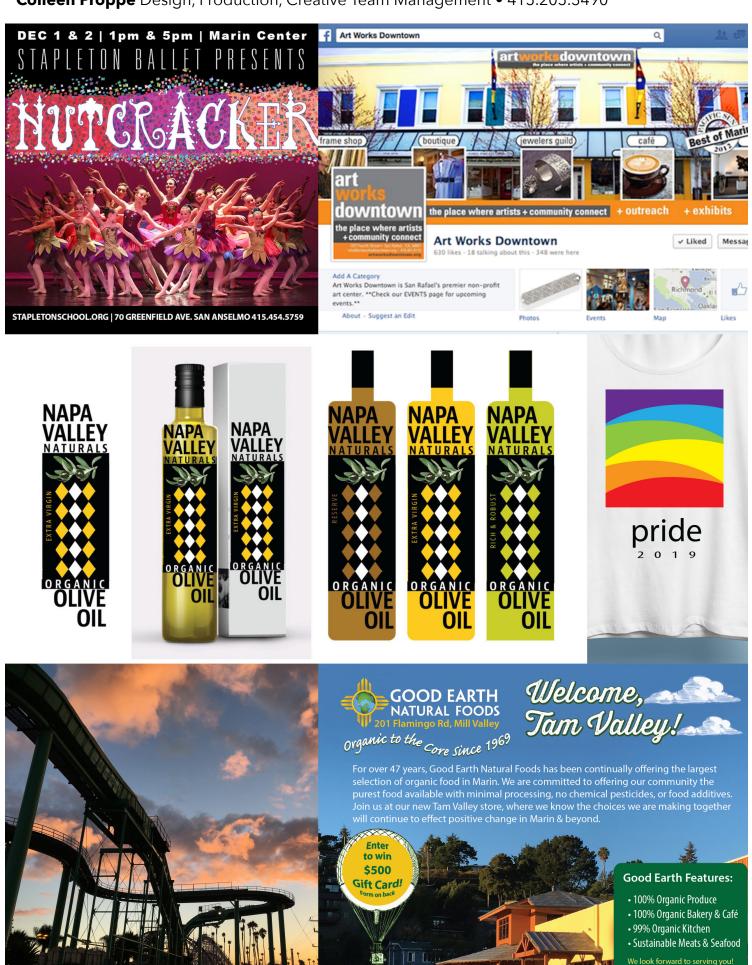






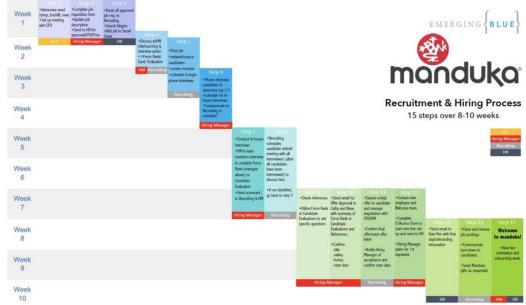
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Coconut is one of the world's most nourishing foods. This creamy taste of the tropics is great for frying and baking, enhancing your favorite recipes, and body care.

SIMPLY PURE

Cold-pressed and never refined, deodorized or bleached! Savor its rich aroma and enticing light taste. A pinch of salt helps reduce the coconut flavor in savory recipes.

ORGANIC Made without pesticides, GMOs or hexane.

VERSATILE

Ideal as a medium-heat cooking oil, a nutritious substitute in baking and is "better than butter" on bread, vegetables or popcorn. Great for skin care, hair care and massage.

Also try our organic Hemp Oil, Seeds and Protein, Coconut Manna[®], Chia Seed and Red Palm Oil.

RECIPE Coconut Snow Balls

1 cup Nutiva Organic Coconut Oil 6 Tosp honey or agave nectar pinch sea salt

1 1/2 cups coconut unsweetened 1 tsp vanilla extract

1 tsp vaniss extract 2-4 drops peppermint oil 1 cup Nutiva Organic Hempseed Mix first 6 ingredients together. Form into 1 inch balls, then roll in hempseed. Chill in freezer and

serve cold. Enjoy! For delicious recipes, visit the Nutiva Kitchen at nutiva.com.



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