

solspring®

SUGGESTED USE: Use as a dressing for salads and other cold dishes. Solspring® Biodynamic® Organic Olive Oil is the perfect companion to Solspring® Biodynamic® Balsamic Vinegar.

Nutrition Facts

About 200 servings per container
Serving size 1 Tbsp (15 mL)

| Amount per serving | |
|-----------------------|-----|
| Calories | 120 |
| % Daily Value | |
| Total Fat 14g | 18% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Sodium 0mg | 0% |
| Total Carbohydrate 0g | 0% |
| Total Sugars 0g | |
| Protein 0g | |

Not a significant source of cholesterol, dietary fiber, added sugars, vitamin D, calcium, iron, and potassium.

INGREDIENTS: BIODYNAMIC ORGANIC OLIVE OIL.
DISTRIBUTED BY: NHP, 125 SW 3rd Place
Cape Coral, FL 33991 USA (877) 985-2696
CERTIFIED ORGANIC BY: BIOHELLAS SA
Product of Greece

SOY FREE | GMO FREE | GLUTEN FREE

Best Before/Lot:



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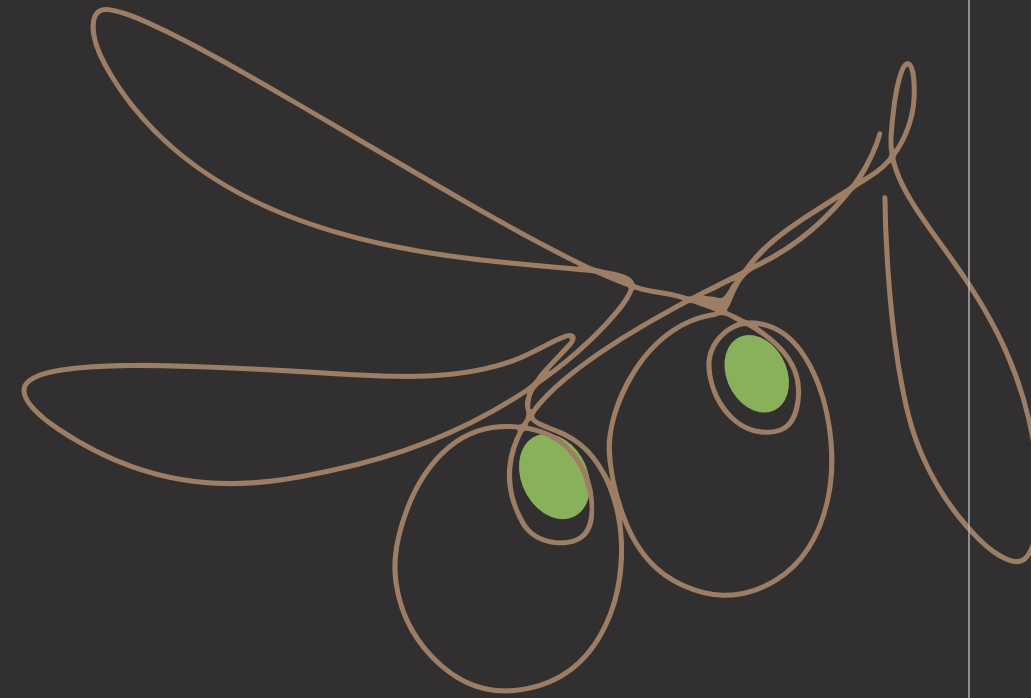


EXTRA VIRGIN
OLIVE OIL

COLD PRESSED | CRAFTED IN GREECE

BIODYNAMIC®

NET CONTENTS 101.44 FL. OZ. (3 QT. 5.44 FL. OZ.) 3 L



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WHY BIODYNAMIC®?

The world's oldest ecological certification, Demeter Certified Biodynamic® elevates the organic standards on regenerative agriculture. It views the farm as a living organism that's self-sustaining and follows the cycles of nature to create a diverse and balanced ecosystem. This promotes the overall health of the crops and livestock while returning life back to the soil for exceptional ingredients the way nature intended.

Solspring® Biodynamic® Organic Extra Virgin Olive Oil is exclusively crafted from fresh Koroneiki olives grown on a Biodynamic farm in southern Greece. The olives are carefully handpicked and cold pressed within 24 hours of harvesting, resulting in a pristine, flavorful olive oil. The refuse from the olive trees then serves as a fertilizer for the orchard, creating a self-sustainable system and healthy soil for continued success in harvesting.



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