

organic blueberry vinegar



authentically crafted
fruit wine vinegar



solspring®

NET CONTENTS 16 FL. OZ.
(1 PT.) (473 mL)

Nutrition Facts

about 31 servings per container
Serving size 1 Tbsp (15 mL)

Amount per serving

Calories **0**

% Daily Value

Total Fat 0 g **0%**

Sodium 0 mg **0%**

Total Carbohydrate 0 g **0%**

Total Sugars 0 g

Protein 0 g

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

INGREDIENTS: ORGANIC BLUEBERRY FRUIT VINEGAR DILUTED WITH WATER TO 4% ACID STRENGTH.

DISTRIBUTED BY: NHP, 125 SW 3rd Place
Cape Coral, FL 33991 USA (877) 985-2696

CERTIFIED ORGANIC BY: PCO



Solspring Organic Blueberry Vinegar is made by extracting juice directly from crushed organic blueberries – unlike common vinegars on the market which infuse the flavor of the fruit into a white wine vinegar. The blueberry juice is first fermented into a fruit wine, and then further fermented over beechwood shavings in a closed system with circulating oxygen to create a fruit vinegar. This fermentation process, called “trickling,” dates back to the 1800s and is used to produce the vinegar slowly, helping to preserve its aroma and flavor. The end result is a raw, unpasteurized vinegar with the “mother” intact and a tart, full-bodied flavor.

SUGGESTED USE: Shake well before use. Use as a dressing for salads, vegetables and other culinary dishes, as an ingredient in sauces or to marinate meats.

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