



APPLE CIDER VINEGAR



Cider vinegar has been made for centuries in France. For more than 30 years, our vinegar masters have been observing, tasting, adjusting and protecting their secret, like a top chef watching over a gently simmering dish. A task that requires years of experience and expertise.

It is a long, meticulous manufacturing process: maturing in oak barrels without adding anything in order to retain all of its richness in minerals. Moreover, it is organic and biodynamic... what is biodynamic? [Click here](#) to learn more.

Due to its slight sweetness, cider vinegar is widely used in salads and marinades; it can also be used to deglaze the pan when making a sauce, in court-bouillon, and in Western specialties to flavor fish and shellfish.

A rich source of minerals, it is also highly prized as a dietary supplement.

- Biodynamic certified by DEMETER
- USDA Certified Organic
- Non-pasteurized (raw) in order to preserve its natural properties; it is a “living” product as microorganism are kept.
- Non-GMO ingredients
- No added water (undiluted)
- No added sulfites
- Matured in oak casks
- Made in France



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APPLE CIDER VINEGAR



Ingredients: Apple Vinegar**.**. Certified Biodynamic® / Organic ingredient.

Our Apple Cider Vinegar is made from fresh whole apples and matured in oak casks. Its qualities are preserved at 5% acidity, undiluted.

Item Code #01139 DEMETER USDA ORGANIC & BIODYNAMIC RAW Apple Cider Vinegar



Nutrition Facts		Amount/Serving	%DV*
Serving Size		Total Fat 0g	0%
1 tbsp. (15mL)		Sodium 0mg	0%
Servings Per Container 33		Total Carb. 0g	0%
		Sugars 0g	
Calories 0		Protein 0g	
*Percent Daily Values (DV) are based on a 2,000 calorie diet.			

Case Pack 6/16.9 OZ

Unit Dimensions: 2.75" x 2.75" x 10.03"
Case Dimensions: 8.26" x 5.51" x 10.04"

Case Weight: 11.02lb
Case Cube: 0.26

TI x Hi: 34 x 4

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