WHY BIODYNAMIC®?

Biodynamic® agriculture goes beyond Organic Standards by using holistic, regenerative farming practices to promote the health of the soil, crops and livestock. Biodynamic® farmers strive to create a diverse and balanced ecosystem within their farm to enhance the nutrition and quality of the food being grown with a heavy focus on sustainability.

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.

INGREDIENTS: ORGANIC BIODYNAMIC® WHITE WINE VINEGAR DILUTED WITH WATER TO 6% ACID STRENGTH. CONTAINS SULPHITES (NATURALLY OCCURRING)

About 33 servings per container

<table>
<thead>
<tr>
<th>Serving size</th>
<th>1 Tbsp (15mL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amount per serving</td>
<td></td>
</tr>
<tr>
<td>Calories</td>
<td>0</td>
</tr>
<tr>
<td>Total Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Sodium</td>
<td>0mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>0g</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>0g</td>
</tr>
<tr>
<td>Protein</td>
<td>0g</td>
</tr>
<tr>
<td>Potassium</td>
<td>10mg</td>
</tr>
</tbody>
</table>

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

Solspring Organic Biodynamic® White Wine Vinegar is made with Roditis and Savatiano grapes grown on a single Biodynamic® vineyard in Greece. These grapes are fermented into wine and then into vinegar right on site using the traditional Orleans Method. This artisanal technique results in a deeply flavorful and slightly sweet white wine vinegar.

Product of Greece 40160-v101