

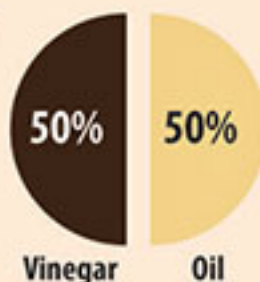


For centuries, Shanxi province has been famous as the origin of the most delicious vinegar in China. This particular vinegar also

helps promote our health and is therefore called "healthy vinegar" in Asia. This vinegar has been proven through experiments, conducted by the Chinese Department of Public Health, to help promote healthy blood lipid level. Thus healthy vinegar can significantly benefit the cardiovascular system. It is made from a thousand-year-old recipe that includes the use of important tonic herbs.

Healthy vinaigrette Recipe

Equal parts of Healthy Vinegar and Walnut Oil or premium olive oil. Salt and pepper to taste. Whisk all ingredients together until well blended.



Spring Water



Barley



Crataegus



Licorice



Peanuts



Healthy Vinegar

A healthy alternative to Balsamic vinegar

Dietary Supplement

8 fl. oz. (237 ml)



Sorghum



Red Date



Peas



Honey



Cane Sugar

Supplement Facts

Serving Size: Half ounce, 14.8 ml

Servings Per Bottle: 16

Ingredients

Spring water, Sorghum, Barley, Peas, Honey, Red Dates, Peanut, Crataegus, Licorice, Cane Sugar

%DV

†

† Daily value not established

Directions: Use it as a replacement of Balsamic Vinegar. You may also drink the vinegar straight to promote cardiovascular health. Half ounce (14.8 ml) each time, once in the morning and at night.

Manufactured for:

Ron Teegarden's Dragon Herbs

Los Angeles, CA 90036
(888) 55-TONIC (86642)
www.dragonherbs.com

