

EDEN OILS beneficially attend to the delicious necessity of fat. Antioxidant essential fatty acids protect them. Unrefined, they are not denatured, deflavored, or deodorized because they are good food that has been handled properly with nothing added. Cool, mechanical pressing protects phytonutrients, character, and taste. **EDEN Toasted Sesame Oil** and **Hot Pepper Sesame Oil** hold the bouquet, color, and taste of the oilseed. Pure, nutritious, beneficial, and delicious. EDEN unrefined and organic culinary oils are non-GMO.



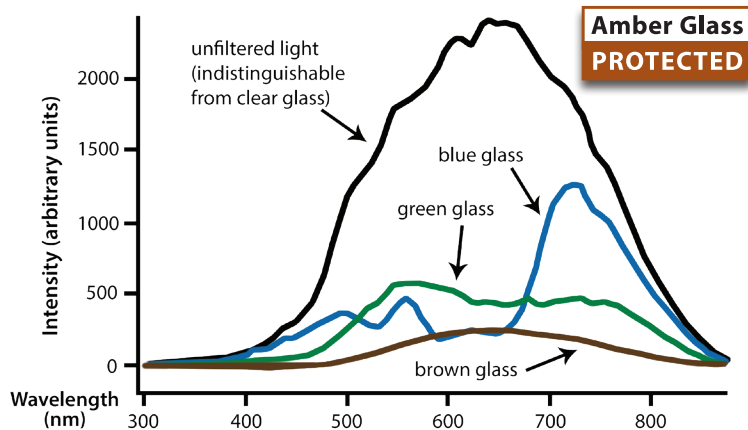
Refrigerator Pickles

EDEN VINEGAR characteristic color and bouquet with a smooth taste from natural fermentation and mellow aging. Traditionally made vinegars contain important nutrients and bioactive components.

EDEN Brown Rice Vinegar results from skills developed over a thousand years ago.

Cooked organic brown rice and mountain spring water in covered earthenware crocks are partially buried outdoors in the Fall and allowed to ferment for eight months.

EDEN Ume Plum Vinegar is pickling brine from making umeboshi plums with red shiso. Sour, tartness of 4.3% acidity offers unique nutrients and culinary delight; artisan made, continuing centuries of tradition and value.



Glass Color Light Absorption

Amber brown glass protects food best over all wavelengths, better than blue or green. EDEN uses amber brown glass to prevent light-induced photo-oxidation damage to nutrients and taste.





TOASTED SESAME OIL

The secret flavor and aroma of Far Eastern cuisine. Slow roasted whole sesame, cold-pressed for this unrefined oil. Ideal for sauté, steamed vegetables, stir-fries, and seasoning sauces, marinades, dressings, and vinaigrettes.

Ingredient
Toasted Sesame Oil

5 oz



12/5 oz/case



10 oz



12/10 oz/case



HOT PEPPER SESAME OIL

Unrefined, mechanically pressed toasted sesame oil infused with red hot chili peppers. Use judiciously. Add zest to stir-fries, soups, sauces, dressings, marinades; bean, vegetable, and noodle dishes.

Ingredients Toasted Sesame Oil, Red Chili Peppers

5 oz



12/5 oz/case



BROWN RICE VINEGAR

1,000 year old methods create it. Cooked organic brown rice, koji culture, and spring water are buried in clay crocks outdoors and naturally fermented for eight months. Sweet, smooth, and mellow.

Ingredients Water, Organic Brown Rice, Koji 4.5% acidity

5 oz



12/5 oz/case



10 oz



12/10 oz/case



UME PLUM VINEGAR

A tart, sour, festive condiment of beneficial organic acids. Its ruby red hue is from the red shiso a.k.a. beefsteak leaf in the pickling brine used for making umeboshi plums. Artisan made.

Ingredients Ume Plum, Sea Salt, Beefsteak Leaf (shiso) 4.3% acidity

5 oz



12/5 oz/case



10 oz



12/10 oz/case

