



FOOD & VINE, INC. PURVEYORS OF GRAPSEED OILS

For Immediate Release
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Salute Santé! Grapeseed Oil Creates a Healthier Oil – Now COLD PRESSED

NAPA, Calif., Sept 25, 2017- Food & Vine, Inc., the leader in ultra-premium grapeseed oil, began cold pressing their *Salute Santé! Original Grapeseed Oil* in January of 2017 to make the oil even healthier.

Cold pressing uses tremendous pressure to press seed against seed, never exposing the oil to temperatures above what the grapes would be exposed to in nature. This “back to basics” approach makes the oil better for health and the environment. The oil is then gently refined to retain its light nutty flavor and aroma. The result is delicious oil that has almost 50 percent less saturated fat and almost 10 times more essential linoleic acid when compared to olive oil and is an excellent source of antioxidants and vitamin E.

“We launched Salute Santé! *Cold Pressed Grapeseed Oil* for consumers who are looking to make positive changes in their eating habits,” said Founder, Valentin Humer. “With the importance of integrating healthy fats into your diet for a healthy lifestyle, our cold pressed grapeseed oil does just that. We’re excited to be the leading brand offering a healthy cooking and salad oil that is also delicious.”

Salute Santé! is 3rd Party Certified 100% Pure Grapeseed Oil, meaning that no secret filler oils are ever added. The company is transparent about all the ingredients and processes, proving their integrity and dedication to holding the highest standards in health and quality in this industry.

For more information on Salute Santé! *Cold Pressed Grapeseed Oil*, please visit www.grapeseedoil.com.

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About Food & Vine™, Inc., and Salute Santé Grapeseed Oil

Food & Vine, Inc. introduced the original grapeseed oil to the American market in 1995 through the Salute Santé! brand. In 1997 they added infused oils – roasted garlic, basil, chili, rosemary and lemon – then moved forward to cold press varietal grape seeds in Napa Valley in 2010 - Chardonnay, Merlot, Cabernet Sauvignon and Sauvignon Blanc. Food & Vine, Inc. has remained the industry leader and primary innovator of grapeseed products. Additionally, Salute Santé! offers grapeseed flour which is made from the defatted press cake after the varietal grapeseed oil production.

The company's high quality products are matched only by its environmental responsibility. Green America Business Network has certified Food & Vine, Inc. as a green company that seeks out environmentally friendly methods wherever possible, as evidenced by their production methods, recycling programs and the grapeseeds themselves. Salute Santé! is verified by the Non-GMO Project as a GMO-free product, certified Kosher by Star K and is the only brand that is 3rd Party Certified 100 percent Pure Grapeseed Oil.

Facts about Grapeseed Oil:

Grapeseed oil's inherent culinary qualities, such as high smoke point (485 degrees), neutral flavor profile, emulsification properties, and visual clarity, make it an invaluable addition to the kitchen and dining table of fine cooks and gourmands alike. The health benefits of grapeseed oil make it equally important to the health conscious. Salute Santé! Grapeseed Oil is high in antioxidants, vitamin E, and beneficial Linoleic fatty acid (about 10x more than olive oil), while low in saturated fat (about 50 percent less than olive oil). Studies show that grapeseed oil may raise HDL "good" cholesterol and lower LDL "bad" cholesterol and triglycerides, reducing the risk of heart disease, stroke and diabetes.

Food & Vine, Inc. is located at 68 Coombs Street, Suite I-2, in Napa, CA 94599. More information is available by calling 707-251-3900.