

Salute Santé!® Grapeseed Oil



Environmental and Sustainable Valentin Humer found a missing link between the best European trained chefs and their secret ingredient – grape seed oil – it wasn't available here in America! It posed a perfect challenge for him with his expertise and passion for fine food and fine wine. It seemed a natural to take this idea to wineries, help them utilize the enormous waste product of their wine production and create a fabulous cooking ingredient. Trash turned to gold. Valentin's goal was to create a new industry adjacent to the existing wine industry. In 1990 he began his quest to bring grape seed oil to the American marketplace. Since then, he has worked hard to educate consumers and the wine industry as to the health and environmental benefits of this miracle by-product of wine making. An environmentally sound product -

no new farm land, water or chemicals are needed! Finally, in 1995, Food & Vine was incorporated and the award winning brand, **Salute Santé!**®(to your health!) was born.

Social Responsibility Salute Santé! is known as the best quality grape seed oil; it is **Certified Green** and **Verified NON GMO** and has set the standard! High in antioxidants, low in saturated fat, it is a staple in top restaurant kitchens. Valentin has made it his personal goal to create this socially responsible product, to aide with the health issues of his customers and help the food industry "make good food that is good for you" by striving to bring the best quality grapeseed

Studies¹ have shown a unique ability that grapeseed oil may significantly raise HDL cholesterol (the "good" cholesterol), lower LDL cholesterol (the "bad" cholesterol), and triglycerides. Regular use of grapeseed oil will contribute to a **HEALTHY** lifestyle and may lower your risk of cardiovascular disease and impotency, something that no other food product has been known to do.

¹ Arteriosclerosis, Vol. 10, No. 6. Nov-Dec. 1990s Journal of the American College of Cardiology, 925-116 March 1993; The Journal of Urology, Vol. 151, 54-61 Jan 1994

oil to chefs, manufacturers and the home chef. **Local** Early on Valentin realized how valuable and unique a domestic production of this delicious, healthy oil would be and together with his wife Nanette Humer, has stayed focused on this goal for 20 years. They successfully began domestic production of cold pressed grape seed oil in 2010 in Napa, California. They currently press 11 different varietal grape seed oils: Chardonnay, Merlot, Syrah, Riesling, Zinfandel, Chenin Blanc, Viognier, Sangiovese, Cabernet Sauvignon, Sauvignon Blanc, French Colombard and 3 varietals Made from Organic Grapes - Cabernet Sauvignon, Merlot and Petite Sirah. These varietal oils are perfect finishing oils embraced by chefs for their unique taste profile and amazing characteristics. Additionally, as a result of this unique pressing method, another product is created – grape seed flour. High ORAC levels and high in fiber, Valentin feels the flour is the answer to our depleted food source by adding valuable nutrients back into food. Embraced by chefs, bakers and individuals alike, this amazing flour is **GLUTEN FREE** as well! Food & Vine continues to forge new territory by taking vineyard waste (pomace) and creating foods that taste great, are healthy and are produced locally - all from the mighty grape! Food & Vine currently sells their **Salute Santé! Grapeseed Oil** line to distributors, manufacturers, as food service for restaurants and caterers, to health and gourmet markets and to individuals thru their website www.grapeseedoil.com. **Salute Santé!** to your health!