









Brand Observed



Company overview:

Sameer, a chef, and his wife created the brand. The first chocolate made with no plastic is called Prodigy in the UK. With each bar you purchase, the environment will receive funding to replace ten single-use plastic wrappers. Currently, Prodigy bars have a Climate Neutral certification.

Target Product Category : Chocolate Bars Name of the Product : Prodigy Chocolate Bars



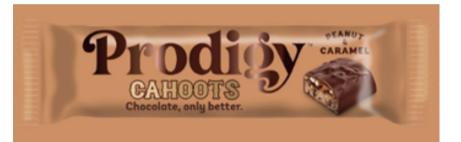


NUMBER OF FLAVOURS

There Are 6 Flavours

- 1. Creamy smooth chocolate bars
- 2. Roasted hazelnut chocolate bars
- 3. Cahoots peanut & caramel chocolate bars
- 4. Cahoots creamy coconut chocolate bars
- 5. Dark & sea salt chocolate bar
- 6. Salted caramel chocolate bar

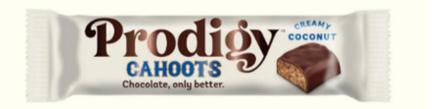
















NUMBER OF LAYERS

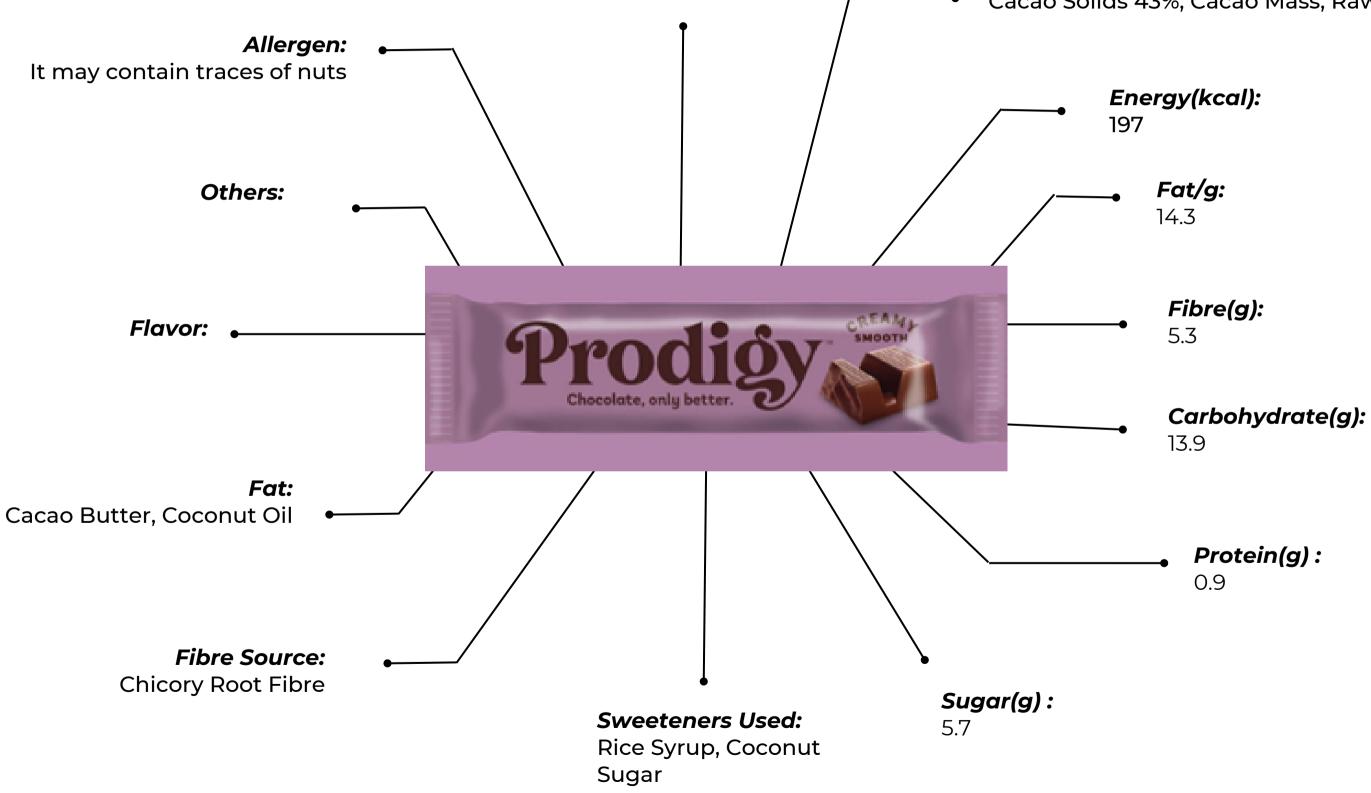
SINGLE LAYER

- **Item per serving weight:** 55 g
- **Suitable for:** Vegetarians
- **Country of Manufacturer:** United Kingdom
- **Features:** Prodigy bars are plant-based & Vegan. Palm oil free. Plastic-free wrapper
- **Protein:** 3.9g for 100g
- According to the Indian Institute of Nutrition, the Recommended Dietary Allowance (RDA) of protein is
- 0.8 to 1 gm protein per kg body weight per day.
- According to the British Nutrition Foundation, for people of average weight, the RDA is 0.75g of protein
- per kg per day (56g for males and 45g for women, depending on body weight).
- **Speciality:** Organic, No Added Sugar, Vegan





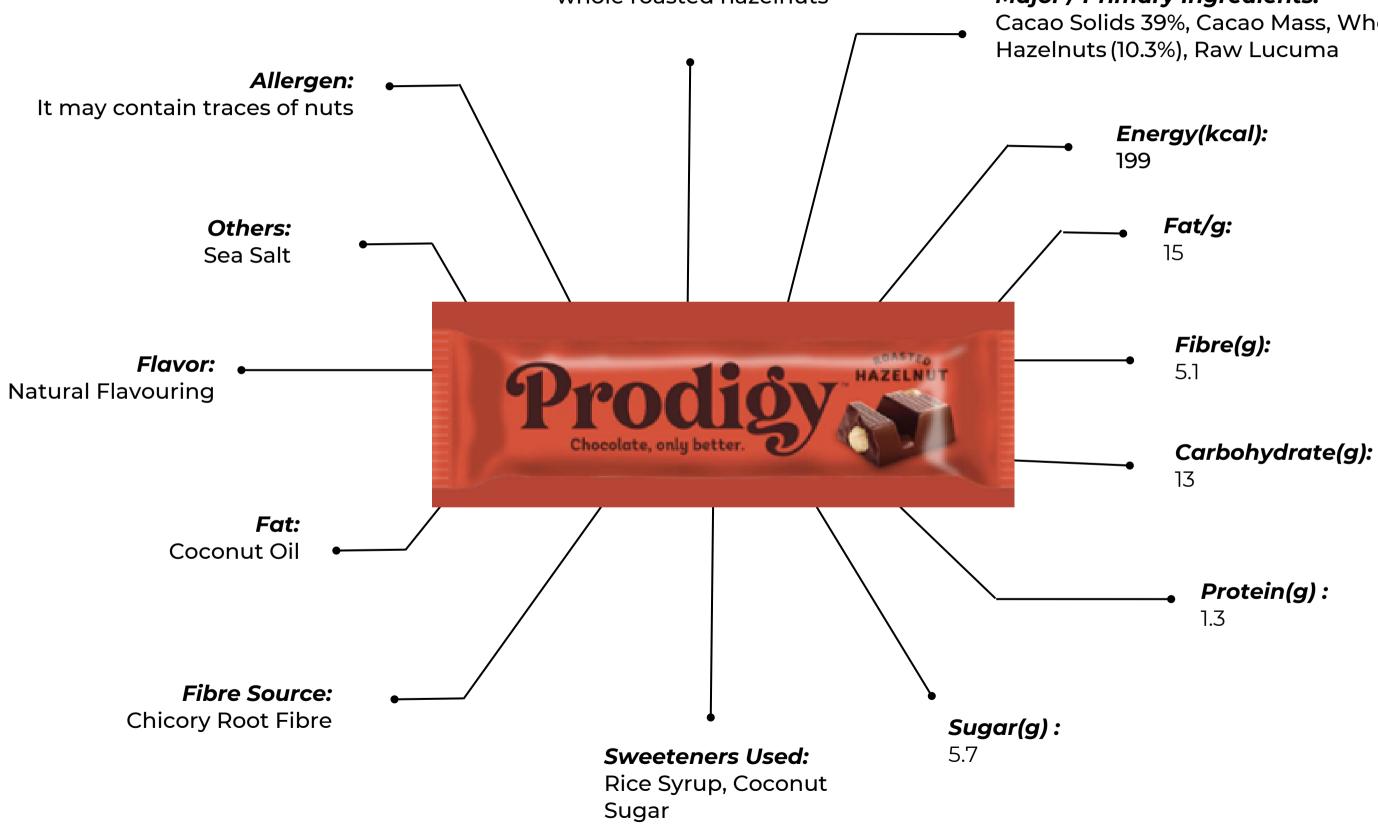
The sweetness of coconut sugar and the caramel taste of superfruit lucuma enrich the creamy and smooth Peruvian cacao.





Major / Primary Ingredients:

Cacao Solids 43%, Cacao Mass, Raw Lucuma



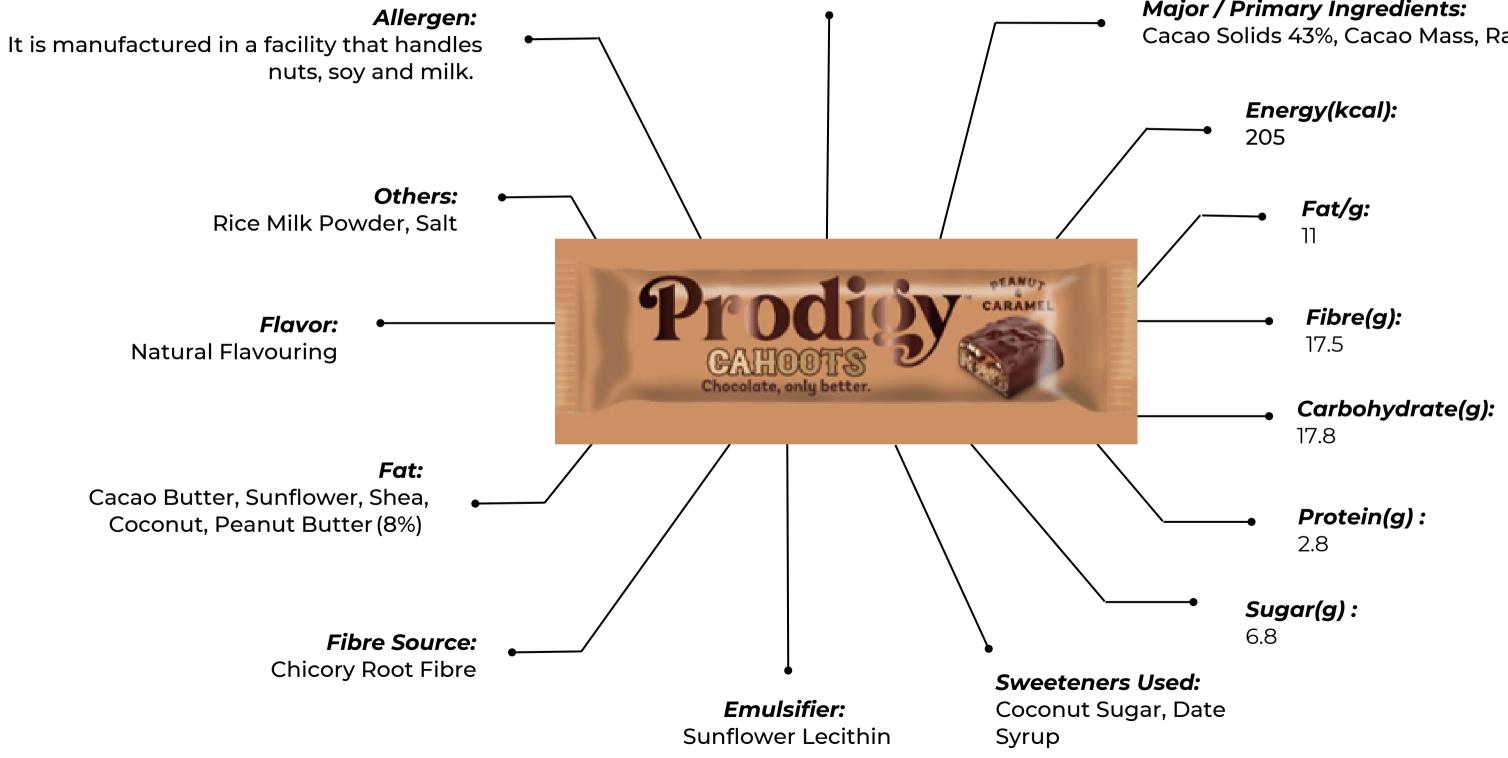
Rich cacao chocolate embeds crunchy whole roasted hazelnuts



Major / Primary Ingredients:

Cacao Solids 39%, Cacao Mass, Whole Roasted

Buttery roasted peanuts are wrapped in our signature caramel for a deliciously gooey, crunchy combination that combines sweet and salty. Smooth cacao chocolate brings depth and balance

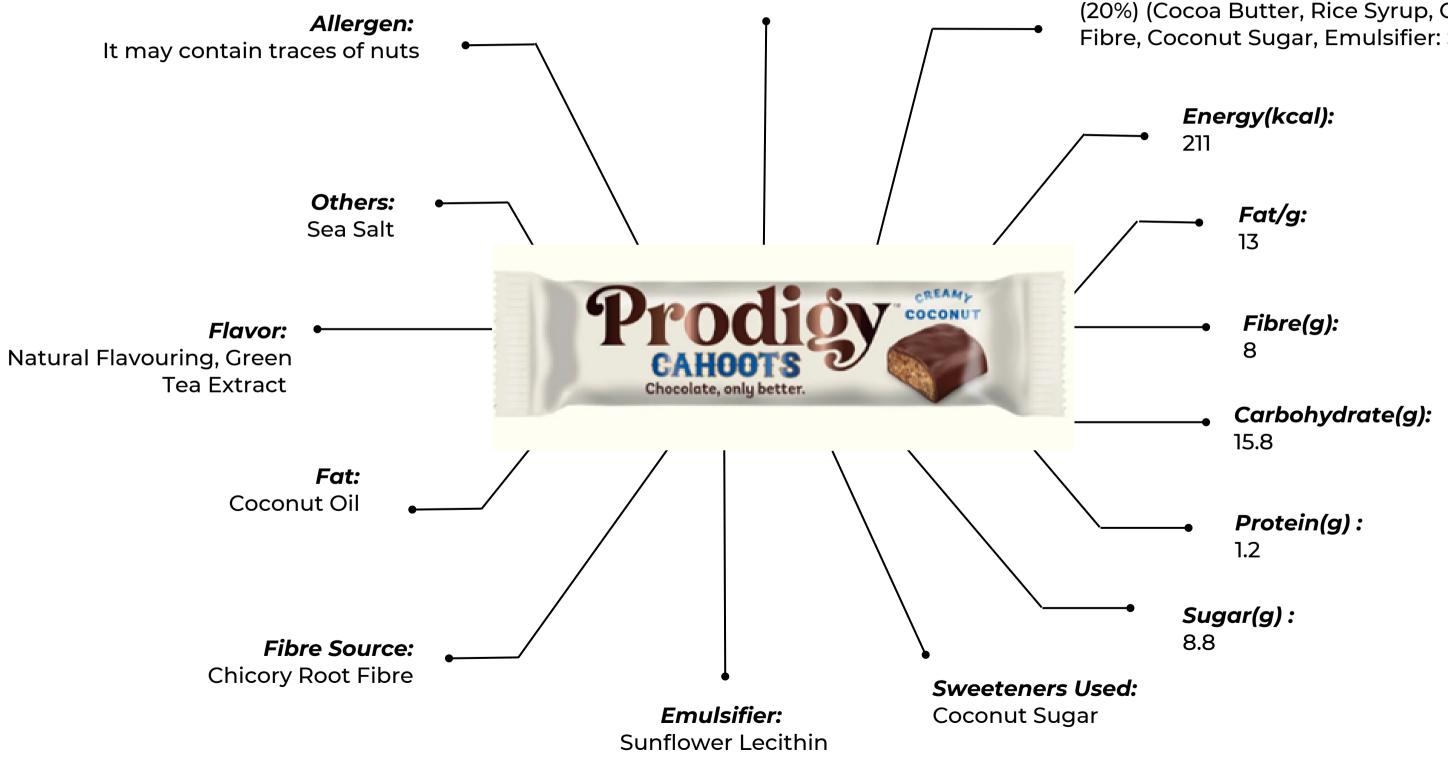




Major / Primary Ingredients:

Cacao Solids 43%, Cacao Mass, Raw Lucuma

Smooth cacao chocolate forms a cocoon for desiccated Coconut for a rich blend, bringing out a sweet taste of the tropics



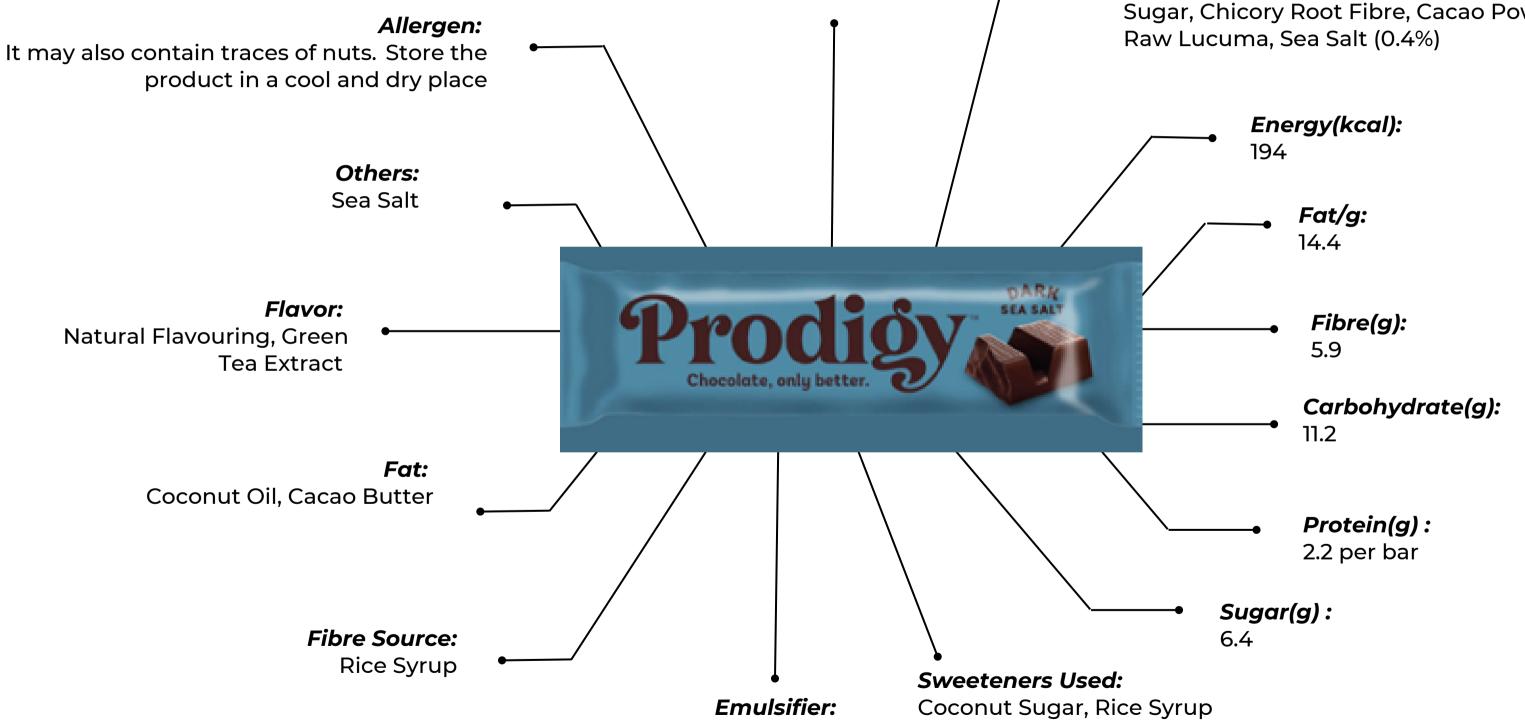


Major / Primary Ingredients:

Cacao Solids 47%, Desiccated Coconut (20%), chocolate (20%) (Cocoa Butter, Rice Syrup, Cocoa Liquor, Chicory Root Fibre, Coconut Sugar, Emulsifier: Sunflower Lecithin)



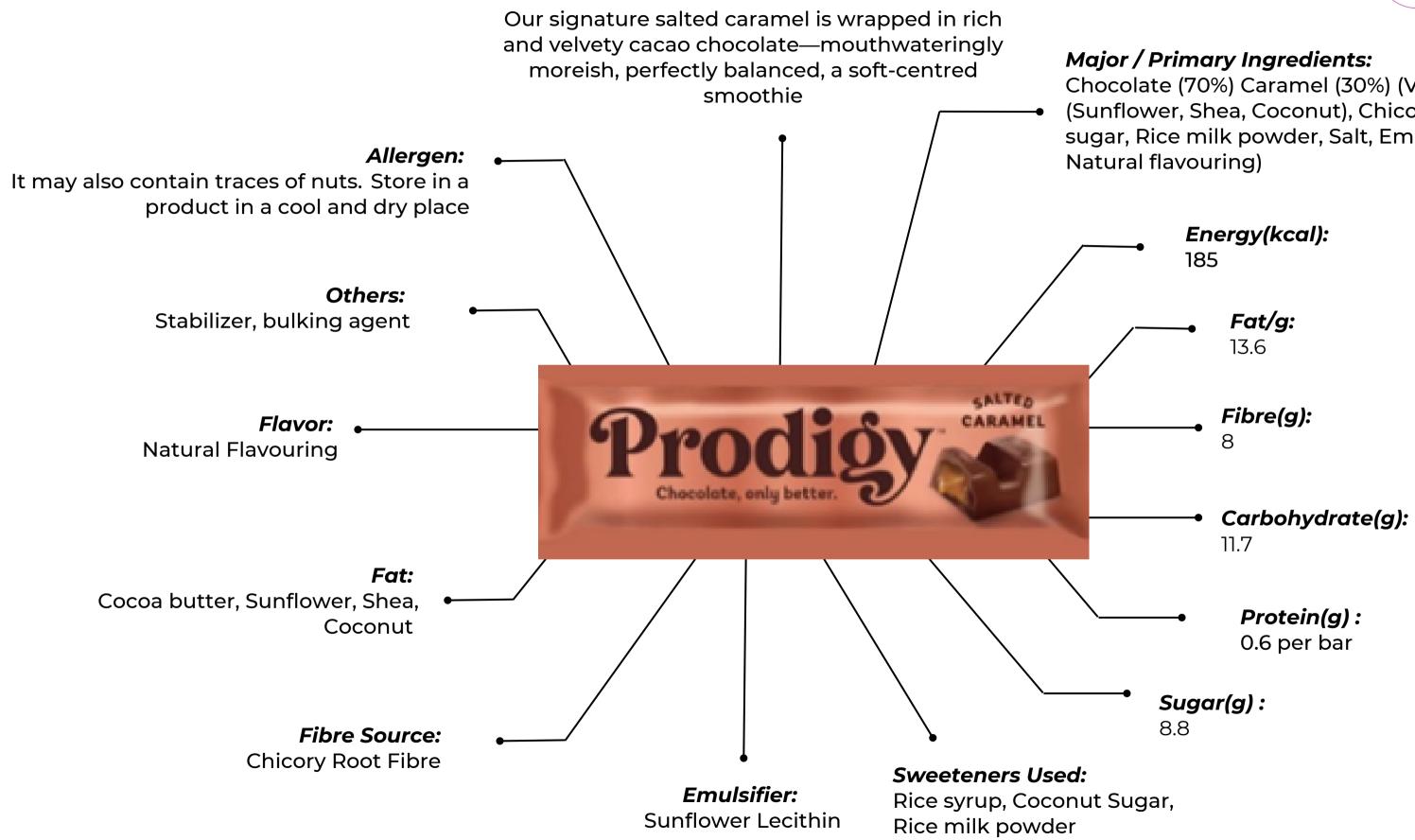
Rich and heady Peruvian cacao chocolate with just a hint of fine sea salt, this is a luxurious bar with a bite





Major / Primary Ingredients:

Cacao Solids 60%, Cacao Butter, Cacao Mass, Coconut Sugar, Chicory Root Fibre, Cacao Powder, Rice Syrup, Raw Lucuma, Sea Salt (0.4%)





Chocolate (70%) Caramel (30%) (Vegetable oils and fats (Sunflower, Shea, Coconut), Chicory Root fibre, Coconut sugar, Rice milk powder, Salt, Emulsifier: Sunflower lecithin,





At Food Research Lab, our <u>new food product development</u> scientists formulate the protein carbs bars from various healthy and nutritious raw materials. Our contract research team assists manufacturers and start up in developing the product that could meet the recommended dietary allowances guidelines, required shelf life and sensory. Our facility enables to conduct pH, acidity, water activity, texture analysis, microbial analysis, antioxidant activity, total flavonoid content, phenolic content, and sensory analysis.







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