

Brand Observed



components our bodies need.

Target Product Category : Minvita Superfoods powder Name of the Product : Superfood powder



Company overview:

Minvita strives to develop 100% healthy and natural beauty and food products worldwide. We firmly believe that nature provides us with fruit, vegetables and herbs containing all the necessary

We are a team of dedicated and passionate individuals who take great pride in our work, and we believe that by choosing Minvita products, our customers will get the very best that nature offers.

NUMBER OF FLAVORS: 6

Organic Mulberry superfood powder
Organic Spirulina Superfood Powder
Organic Kale Superfood Powder
Organic Turmeric Superfood Powder
Organic Moringa Superfood Powder
Black Soybean Superfood Powder















Nutritional Information Per 100g Energy: 202Kcal Fat: 3g Carbohydrates: 24g Fiber: 32g Protein: 22g Salt: <0.1g Iron: 30 mg Zinc: 3mg Vitamin C: 230 mg Calcium: 1800 mg

one dessert spoon (5g) into smoothies, juices, yoghurts and cereals. Spirulina can also be used for baking. Up to 15g of spirulina can be consumed per day. **Primary Ingredient:** 100% organic spirulina sium • High in Vitamin B12 • High in Calciu Claims: Spirulina is rich in magnesium, which reduces tiredness and fatigue. 100% natura It is also a good source of calcium and vegan vitamin B12. SUPFRENN Serving size: 5g POWDERezoy¹⁸ **Price:** 250g at £9.99

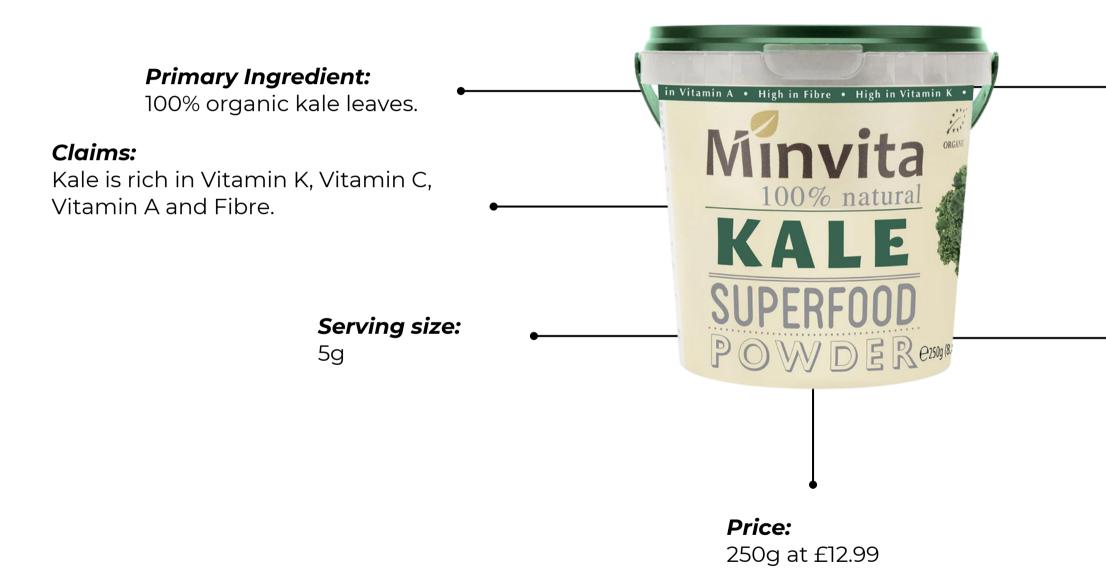
Directions for use:

Minivita Superfood powder can be used

in various food and drink products. Mix



Nutritional Information Per 100g Energy: 336 Kcal Fat: 1g Carbohydrates: 13.1g Fibre: 5.1g Protein: 65.9g Salt: 0.9g Iron: 6.6 mg Calcium: 333mg Magnesium: 300 mg Vitamin B12: 170 mcg

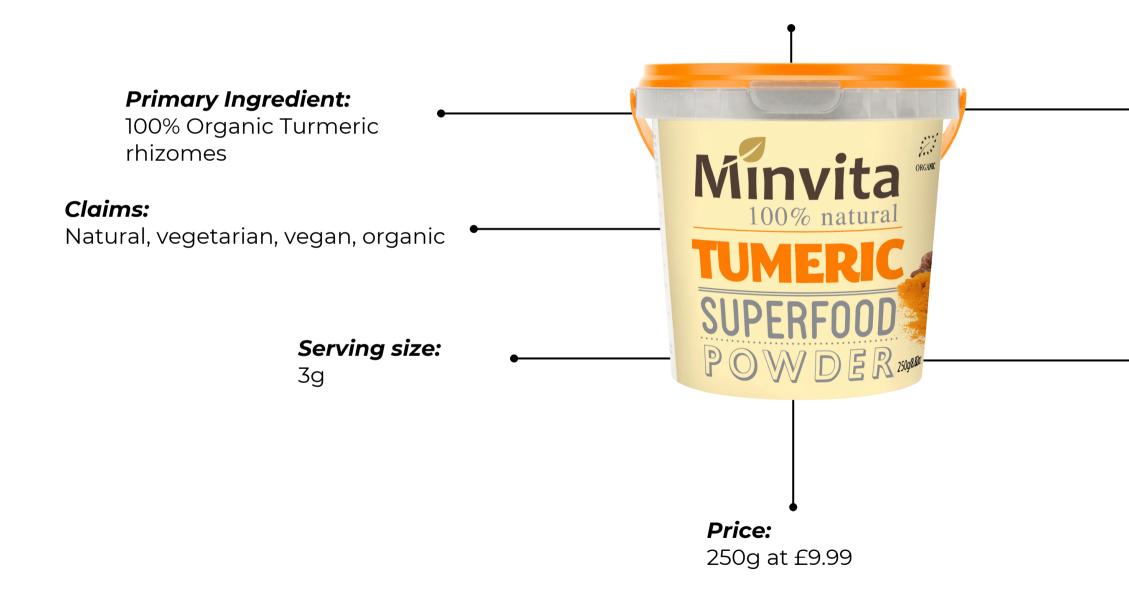




Nutritional Information Per 100g Energy: 260Kcal Fat: 2.5g Carbohydrates: 16g Fibre: 25g Protein: 31g Salt: 1.7g

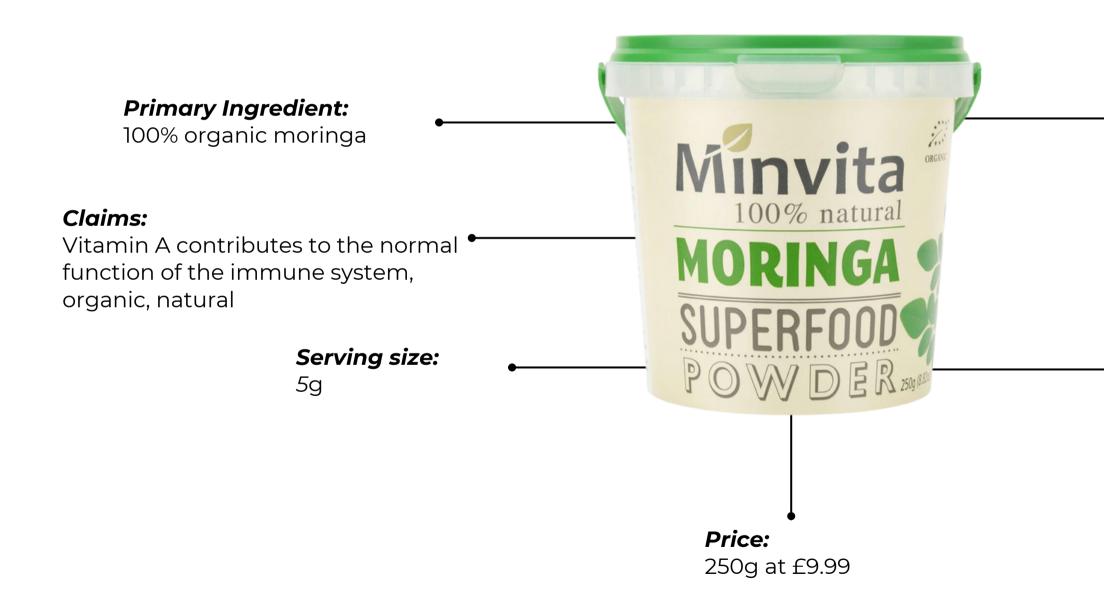
Directions for use:

Minivita turmeric powder can be used for various food and drink products. Mix one teaspoon (3g) into smoothies, juices and tea. Turmeric powder can also be used for baking.





Nutritional Information Per 100g Energy: 363Kcal Fat: 11g Carbohydrates: 44g Fibre: 22g Protein: 11g Salt: 0g





Nutritional Information Per 100g Energy: 307 Kcal Fat: 6.7g Carbohydrates: 24g Fibre: 27.9g Protein: 24g Salt: <0.1g Iron: 33mg Calcium: 1620mg Magnesium: 532mg Vitamin A: 2000 mcg





Nutritional Information Per 100g Energy: 307Kcal Fat: 6.7g Carbohydrates: 24g Fibre: 27.9g Protein: 24g Salt: <0.1g Calcium: 224mg Potassium: 1377mg Iron: 7 mg Zinc: 4.2mg

The Food Research Lab is a global R&D contract facility that offers B2B services in <u>nutraceutical formulation</u> and functional food product development. Our team formulates various types of dietary supplements and nutraceuticals that offer essential nutrients and health benefits. We exercise caution in selecting quality ingredients, formulating the product and labelling. We ensure the product is safe, the product label meets the regulatory specifications and is tested for safety, ensuring that it is successful in today's highly competitive market.











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THANK YOU

