

MyKETO® PROTEIN SOUPS

Product specification

Category Total diet or meal replacement for weight control

Recommended For adults, teenagers

Country of origin Czech Republic

Ingredients Based on request for flavour and preferences.

Champignon creamy soup: Ingredients: soy protein isolate, maltodextrin, pea protein, inulin, champignon, vegetable oils (sunflower, rapeseed), vegetable broth (salt, leek, carrot, cauliflower, tomatoes, pea flour, asparagus, sugar, potato starch, mushrooms, herbs, rapeseed oil, spices), potassium chloride, thickener: xanthan; sodium chloride, antioxidant: rapeseed lecithin; spices, vitamin premix (maltodextrin, L-ascorbic acid, nicotinamide, DL- α -tocopheryl acetate, calcium D-pantothenate, riboflavin, pyridoxine hydrochloride, thiamine mononitrate, folic acid, D-biotin, cyanocobalamin), cholecalciferol, retinyl-palmitate, calcium phosphate, magnesium oxide, ferrous lactate, zinc lactate, manganese sulphate, copper sulphate, chromium picolinate, sodium iodide, sodium selenite, antioxidant: rosemary extract.

Instruction for use Pour the content of the sachet into a bowl, pour 220-240 ml of boiling water and mix well. Let swell for 4-5 minutes until the temperature of the soup is suitable for consumption.

Packaging

Packaging **Sachet** 1 serving (40 g)
Box 5 servings (5x 40 g)

Printed paper box with unprinted PET/PET metal/PE sachets

Shelf life & Storage

Shelf life 12 months

Storage conditions Store in dry place (up to 60% relat. humidity) and at a temperature up to 25 °C.

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CHARACTERISTICS

- + High in protein, low in sugar, high in fibre
- + Different flavours
- + Meal replacement contributes to weight loss
- + Meal replacement contributes to the maintenance of weight after weight loss
- + 25% recomanded daily intake of all vitamins and minerals in one portion
- + Contains vitamin D, Selenium and Zinc
- + Easy to prepare, just add water
- + Suitable for diabetics
- + Can be developed as a lactose free, gluten free or soya product.