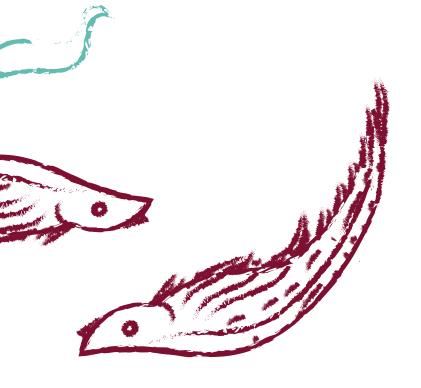
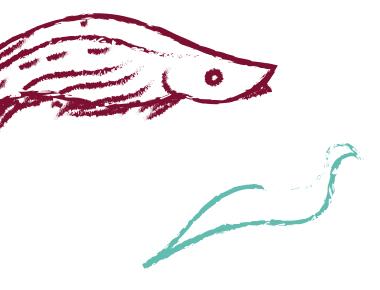


### Company Profile Sambal Mbok Yu

C.V. MANDIRI JAYA

"multiple flavors in one story"





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### History

Sambal Mbok Yu is a sambal that we combine with special ingredients from West Borneo which is Salai Lais Fish I come up with this idea looking at how most of Indonesian loves sambal so much and I also want to make Salai Lais Fish becomes more popular. When you eat this sambal you will find the smokey aroma yet plain taste from the fish meat spicy and savoury taste from the sambal.





### Vision & Mision

#### Vision

Be able to compete with other competitors and welfare our employees and the company

#### Mission

We are committed making sambal product that suit local taste and could sell our product throughout Indonesia and International

## About product

#### **Composition**

red onion chilies smoked fish oil sugar salt mushroom broth Ingredients shallots chilies smoked fish oil sugar salt mushroom broth.

#### **Nutrition and Health Benefits**

a) The fish is low fat filled with fatty acids and vitamins and also rich in nutrient

that can lower blood pressure.

- b) Help reduce the risk of heart attack and stroke
- c) Improves disgetive health and metabolism
- d) Alleviates migraines
- e) High in antioxidant and anti-inflammatory properties that present a

potential natural remedy for fighting cancer.

- D Fight fungal infection flu and colds.
- g) Supports cardiovascular health





### Nutrition Fact

Nutrition F	acts
5 servings per container	
Serving size	(20g)
Amount Per Serving Calories	100
	% Daily Value*
Total Fat 9g	12%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 660mg	29%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 2g	4%
	49

<sup>\*</sup>The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### About Founder



### H! Im Cindy Fresyrica

Everyone is competing to make delicious chili sauce from the most delicious with their own taste Entering the fifth semester of culinary and patisserie education at Otimmo International This gave me the opportunity made me challenged to make my version of the sauce using simple materials that are still thick with Indonesian but less or rarely used namely Salai Lais fish. The fish sauce Lais Mbok Yu was created. With a distinctive taste. I hope this sauce can be accepted by all Indonesian people.)



# Connect with us

**Customer Service:** 

(021) 123 456789

Instagram: @SambalMbokYu



### REASEARCH AND DEVELOPMENT FINAL PROJECT Cindy Fresyrica 1874130010027