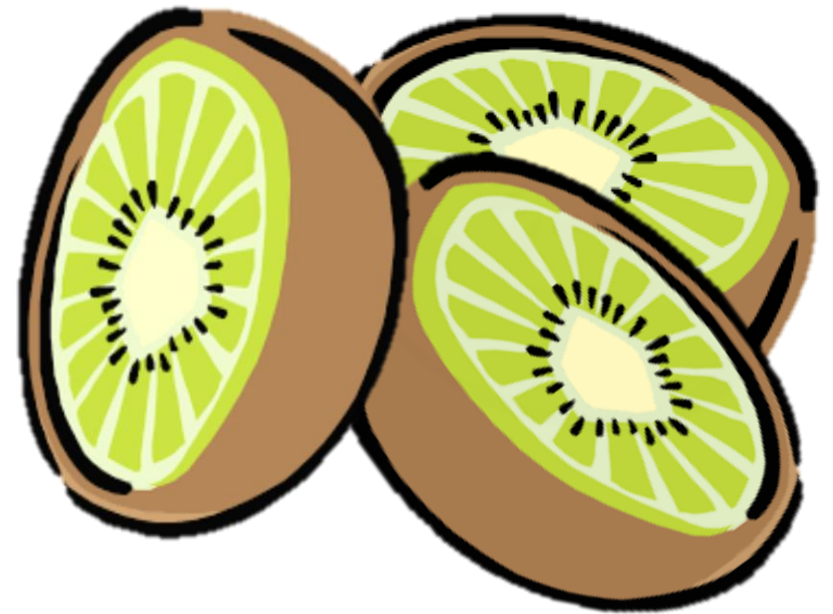


COMPANY PROFILE



“healthy choice for barbeque”



Daftar isi

History

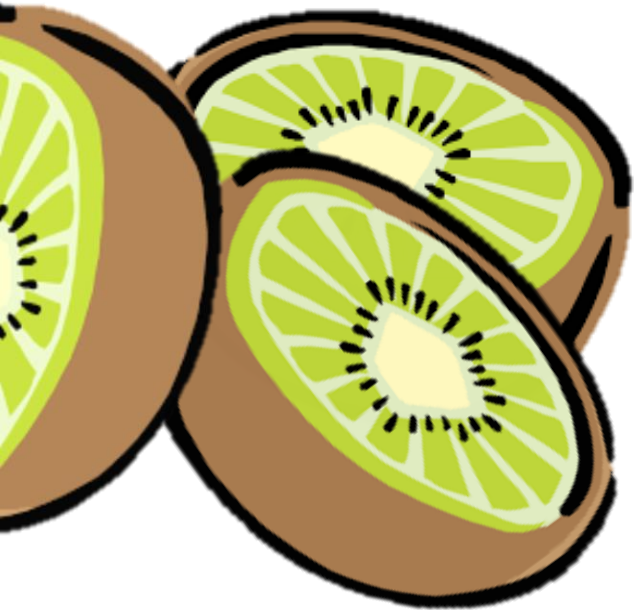
Vision & Mission

About Product

Nutrition fact

About founder

Connect with us



HISTORY

KIER barbeque sauce is one of the most unique barbeque sauce in the world. The reason I choose this product is because I see a change to innovate the ingredients with the most healthiest barbeque sauce ingredients which is kiwi especially with the whole skin.



VISION & MISSION

Vision

Our vision is to become the most innovative and unique barbeque sauce product that everyone can enjoy without any exception.

Mision

We committed to always use the highest quality and the most unique of our ingredients that have a lot of health benefit to our body.



ABOUT PRODUCT

Composition

kiwi. guinness beer. honey. brown sugar. balsamic vinegar. mustard. cooking oil. chilli flakes. dry thyme. salt.

Nutrition & Health Benefits

1. Increased immunity
2. Help improved digestion
3. Reduced constipation
4. High-fiber on it's skin is linked to lower risk of heart disease. cancer and diabetes
5. Vitamin E in kiwi has strong antioxidant properties. It helps your cell healthy by preventing damage from free radicals



NUTRITION FACT



Nutrition Facts	
2 servings per container	
Serving size	(125g)
Amount Per Serving	
Calories	610
% Daily Value*	
Total Fat 24g	31%
Saturated Fat 3.15g	16%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 95g	35%
Dietary Fiber 5g	18%
Total Sugars 24g	
Includes 0g Added Sugars	0%
Protein 3g	6%
Not a significant source of vitamin D, calcium, iron, and potassium	
*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



**Hello, I'm
Victor Felix**

Currently, people these days are about to do healthier food in their life. For example being vegan or vegetarian even diet or more care about what they eat and even do some gym. This is why by entering the fifth semester of culinary arts and baking pastry in Ottimmo International, they give us as a student an opportunity to make a new product based on what we are interested in. So I decided to make a barbecue sauce but by removing their main ingredient which is tomato with kiwi. Which is by using kiwi there is a lot of health benefits that can help our body to reduce toxic from barbecuing.





CONNECT WITH US

Customer Service:
081 232 332211

