

READY TO MUNCH!

RASPBERRY & **SUNFLOWER**

Raspberries are fruits rich in vitamin C and fibre.

They are also a source of polyphenols, which have antioxidant and anti--inflammatory effects. Sunflower seeds are rich in amino acids, vitamins E, A, D and phytosterols, which have anti-cancer effects. In addition, their aroma perfectly enhances the taste of raspberries.

You simply have to try it!

🛞 NO ADDED SUGAR



OATMEAL & FRUITS

Munch our delicious cubes for (second) breakfast, at work or school, or when hunger strikes

STRAWBERRY & CHOCOLATE

Strawberries are a treasure trove of vitamins. They have a beneficial effect on both mood and beauty.

We combined them with pieces of delicious chocolate. Cocoa contained in chocolate is a source of iron and magnesium, which affect muscle function. It is also an aphrodisiac.

This wonderful duo is sure to delight your palate!



 \mathbf{X} OATS- PL-064-109



Try this classic duo in a new and interesting form!



the nervous system.

APPLE &

and minerals.

CINNAMON

Apples are a source of fibre,

They regulate the digestive system

and strengthen the muscular system.

anti-inflammatory properties that support

9% FIBRE

0ATS-PL-064-107

Regular consumption of oatmeal helps maintain a healthy body weight.

BLUEBERRY & OATS- PL-064-108 **CHOKEBERRY**

Blueberries and chokeberries are rich in antioxidants including anthocyanins, flavonols and tannins.

Blueberries are rich in copper, zinc and manganese, as well as vitamins C, B and PP. They have anti-cancer, antibacterial and anti-inflammatory effects. The polyphenols they contain have strong potential to lower the risk of cardiovascular disease.

Let yourself get seduced by their mesmerizing combination!





OAT FLAKES

 are a source of fibre – especially beta-glucan

 have anti-inflammatory and anti-cancer effects

FRUPP day

FRUPP day

Why is it worth eating them?

No. of Lot

• they contain vitamins E and B

FRUPP day

 they lower the concentration of cholesterol and glucose in blood

FRUPP day

0

X OATS-PL-064-110



THE FREEZE-DRYING process involves special drying of previously frozen foods. Thanks to this process, we were able to encapsulate the nutritional properties for you in a convenient and handy form.

WWW.FRUPP.PL/EN

Celiko S.A. | św. Antoniego 71 | 61-359 Poznań, Poland