

Probiotic-rich foods for marvelous taste and great health

## **YUVA ORGANIC: Probiotic-rich foods**















NET WT. 32 OZ (2 LBS) 908G



Calories	. 4	10
Fat Cal. 30 Total Fat 3.5g	She	e Yaka
Saturated Fet 20		181
Trans Fat Do	Cholest 15mg	51
Sedium 15mg	Charest rong	-
Total Carbohydrate	tin .	
Dietery Fiber Do		- 41
Total Sugars 10		
Includes 0g Aco	ded Sugars	- 01
Protein (g		21
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### The market for fermented foods is experiencing unprecedented growth





"The **food and beverage application** segment dominated the overall market in 2013 with a majority share," reported TMR.

"Analysts project it to retain its position, rising at a CAGR of 7.20% from 2014 to 2020."

Global yogurt market stood at \$7.8 billion in 2016 and is projected to reach \$10.7 billion by 2023, growing at a CAGR of 4.6% from 2017 to 2023



### What's inside?

From the heart of America's rich dairyland, YUVA™ brings you three delicious, health-promoting food products



**Yogurt Jar** 

OTG™ Smoothie "on-the-go"



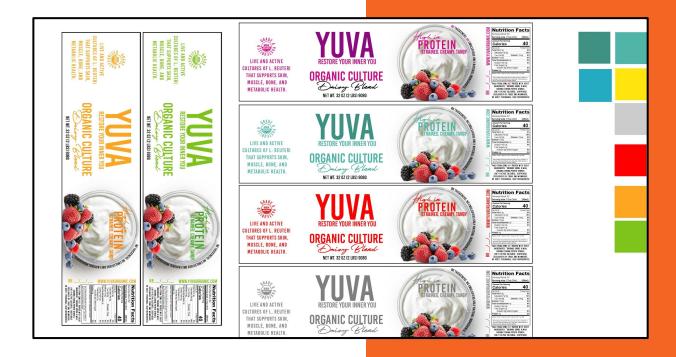
P-3<sup>™</sup> Pixie

Prebiotic

+

Probiotic





Primary target consumers: mature adult women (40+)

<u>Line extension:</u> children, young adults, and men "YUVA Buddies"

# Other future products of interest

- 1. Flavored yogurt\* with natural non-caloric sweeteners
- 2. Drinkable yogurt beverage
- 3. Frozen yogurt
- 4. Collagen-infused yogurt



# Contact

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