



# TASTE THE NATURAL GOODNESS

**VE FRUIT**  
HIMALAYAN GOODNESS IN  
EVERY SCOOP.



MediNATURAL Pvt. Ltd



# FRUIT

spreads & preserves

## OUR STORY

To increase people's understanding of healthy food, a group of enthusiastic technocrats, specialists, and management founded MediNaturals. A quality control system was created to make sure the products adhered to the team's requirements for maintaining the products' natural flavours and health benefits without sacrificing flavor. The agriculture industry, which is the only natural supply of ingredients, was another goal we had in mind. The main business activities are the production of new, high-quality health food products enhanced with sea buckthorn's benefits. This includes candy, delicious pickles, immunity-boosting shots, jams, conserves, preserves, spreads, and a variety of other foods. We at MediNaturals are excited to create a well-known, flavored, and innovative brand that offers natural, super-nutritious products.





# VISION

## We raised consciousness

The aim of Ve Fruit is to increase public knowledge about the foods we eat. Eating naturally and healthfully is essential in today's world. All of the goods made at VeFRUITs are farm fresh, making them entirely natural. We aspire to uphold the values of client happiness, safety, and trust. As a result, every product is loaded with vitamins and nutrients and totally devoid of dangerous preservatives and chemicals. We strive to achieve our goal of becoming a leading firm in the food processing sector by combining creativity and tradition with the use of cutting-edge technology. We look forward to providing high-quality products at affordable pricing without jeopardizing the flavor or healing properties.

# MISION

## Let's reconnect to nature.

Our professional team is dedicated to providing best food supplies that have been handled with sanitation, technology, and research while preserving their nutritional content and benefits. All of VeFRUIT's products are a great fusion of high nutrition and natural herbs that boost immunity. We are dedicated to creating products that are delicious, nutritious, and cheap for all of our clients.





# TARGET AUDIENCE

Since we've been in this business for ten years, we've been carefully selecting our products, and we constantly strive to give our consumers the highest-quality goods. Children (5 years old and older) and adults may easily take our product because it is the ideal combination of flavour and health benefits.

# Market

In order to reach both B2B and B2C business channels, Medinatural. In an ideal world, we would like to market our goods to marketing organisations and businesses aiming to improve their time-to-market, deploy marketing automation, and function more productively.

# Consumer Behavior

Knowing the target audience is one of the fundamental marketing ideas that forms the basis of any solid business plan. Even we began out with the same in our constantly expanding industry. Given the intense competition, we must work hard and strategically. We didn't have to significantly limit your target audience for our items. In addition to being vegan and having no trans or saturated fat, our product line also includes sugar-free options.

# PRODUCT CATEGORIES

## Spreads & preserve - VBono

The prime business operations at MediNATURAL include, innovative, premium quality healthy Spreads & Preserves fortified with the goodness of Sea Buckthorn. Sea Buckthorn is also known as Himalayan Leh Berry has 190+ bioactive compounds. Seasonal fruits like Mango, Fig, Jamun, Pineapple, Raspberries, and Strawberries are turned into delicious and healthy spreads & preserves. Raw and non-sulfated cane sugar which is free from chemicals, colors, and preservatives is used in our spreads & preserves. We also have diabetes-friendly fruit preserves and spreads.





PRESERVE

# SEA BUCKTHORN



spreads & preserves

## Description

**Sea-Buckthorn preserve is a healthy jam!**

For many diseases, sea buckthorn oil has been used as a natural treatment for thousands of years.

The sea buckthorn plant (*Hippophae rhamnoides*), a tiny shrub that thrives at high elevations in the northwest Himalayan region, provides the berries, leaves, and seeds from which it is extracted. You have two options for using it: topically or internally.

It's a common treatment in Ayurvedic and traditional Chinese medicine, where it's sometimes referred to as the sacred fruit of the Himalayas. It is claimed to have health advantages including healthier, more luminous skin and hair as well as a lower risk of cancer and heart disease.





## Ingredient

Sea Buckthorn (55%), Unsulfated Cane sugar, Fruit Pectin and Acid Regulator (E-330).

### Nutrition Facts (per serving 20gm [1 tbsp])

PARAMETER	VALUE /SERVE	PARAMETER	VALUE /SERVE
Energy	304.52 kcal	Vitamin C	15.96 mg
Total Fat	0.0 g	Vitamin E	5.49 mg
Saturated Fat	NIL	Omega 3	6 mg
Trans Fat	NIL	Omega 6	10 mg
Cholesterol	0.0 mg	Omega 7	10 mg
Carbohydrate	75.64 g	Omega 9	8 mg
Added Sugar	34.19 g	Sodium	1.36 mg
Protein	0.49 g	Potassium	6.25 mg

## How To Use

One of our favourite components for a very long time is sea buckthorn. Its distinct and adaptable flavour goes great with both sweet and savoury dishes. It is sharp, semi-sweet, and has notes of tropical fruits. These dishes for sea buckthorn are some of our favourites.

Dark chocolate mousse with sea buckthorn spread in a crust or a perfect toast Sea buckthorn spread in a waffles and hibiscus cocktail Blueberry tart with sea buckthorn granola crust These are the perfect complements for our seabuckthorn-flavored Ve Fruit Spread.

## Health Benefits

### Rich in nutrients

Protect your Skin

Reduce Blood Sugar level and Promotes a healthy heart.

Sea buckthorn oil contains substances that reduce inflammation and aid in tissue repair, such as messenger molecules made from fatty acids (eicosanoids) and vitamins (carotenoids and tocopherols).





**PRESERVE**

# MANGO SAFFRON



## Description

The mango-kesar preserve from Ve-Fruit is produced using alphonso mangoes, often referred to as "the king of mangoes," which are renowned for their sweet, rich taste and nutritious value. Because Kashmiri kesar/saffron has been included, this preserve will have a divine flavor. In addition to being the most expensive spice, saffron has a number of advantages that make it particularly distinctive. This preserve is both healthy and delicious because it includes sea buckthorn.

Ultimatum following Health is Wealth  
Mango is enjoyed by many people not only for its deliciousness but also for its high nutritional value. Saffron, also known as kesar, is a costly spice that is prized for its culinary and medicinal virtues globally.





## Ingredient

Mango(60%), Sea Buckthorn, Unsulfated Cane Sugar, Fruit Pectin, Acid Regulator (E-330) and Saffron Strands.

### Nutrition Facts (per serving 20 gm [1 tbsp])

PARAMETER	VALUE /SERVE	PARAMETER	VALUE /SERVE
Energy	303.98 kcal	Vitamin C	09.676 mg
Total Fat	0.22 g	Vitamin E	03.68 mg
Saturated Fat	NIL	Omega 3	>1.00 mg
Trans Fat	NIL	Omega 6	01.47 mg
Cholesterol	0.0 mg	Omega 7	01.38 mg
Carbohydrate	4 %	Omega 9	>1.00 mg
Added Sugar	32.59 g	Sodium	>1.00 mg
Protein	0.75 g	Potassium	05.29 mg

## How To Use

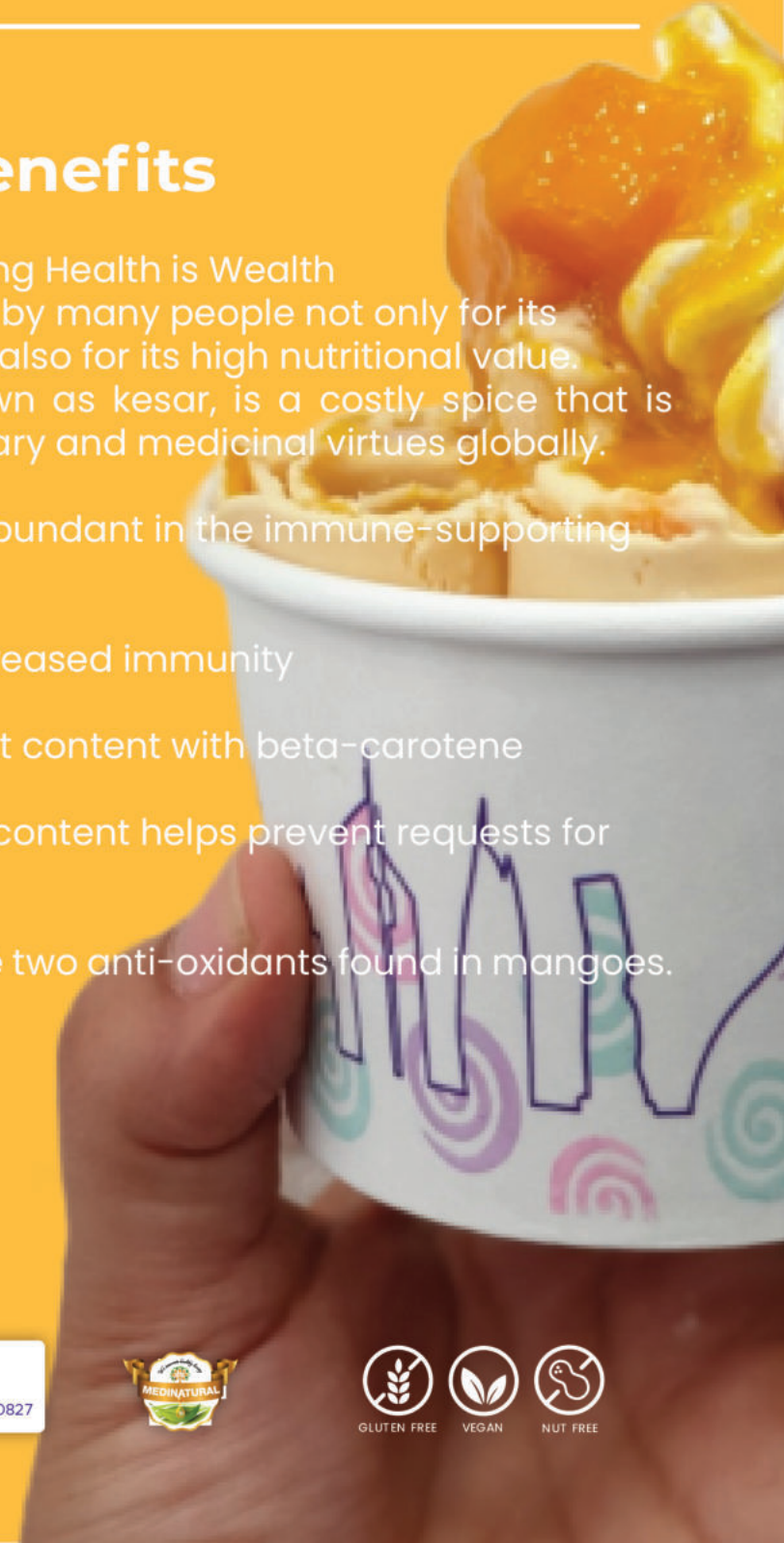
- Can be used as filling in/over cakes, cupcakes, donuts, macroons, cookies and croissants.
- Can be whipped in plain milk with some fruits to make a smoothie out of it.

## Health Benefits

Ultimatum following Health is Wealth Mango is enjoyed by many people not only for its deliciousness but also for its high nutritional value. Saffron, also known as kesar, is a costly spice that is prized for its culinary and medicinal virtues globally.

- Mangoes are abundant in the immune-supporting vitamin
- Resulting in increased immunity
- High antioxidant content with beta-carotene
- Mangoes' tene content helps prevent requests for re Calcific harm

Lutein and Zea are two anti-oxidants found in mangoes.





SPREAD

# JAMUN



spreads & preserves

## Description

a tart flavour or the purple colour in your mouth. There is practically nothing like jamun! Several home cooks are posting about jamun jam on social media this season, suggesting that it is a popular fruit spread. Even in the winter, when fresh jamuns are less common, one can enjoy this Spread.

Jamuns are a great go-to snack because they are low in calories. It goes well with bread, on sandwiches, and on its own. They also aid in digestion and encourage regular bowel movements. Diabetes can also be treated successfully with jamuns. So, friends with diabetes, don't worry.

Use this sugar-free spread, and you're all set.





## Ingredient

Jamun plum (80%), Sea Buckthorn, Sugar  
Alcohols- INS-968, INS-967, Stevia, Fruit  
Pectin and Acid regulator (E-330).

### Nutrition Facts (per serving 20gm [1 tbsp])

PARAMETER	VALUE /SERVE	PARAMETER	VALUE /SERVE
Energy	79.6 kcal	Vitamin C	09.77 mg
Total Fat	0.0 g	Vitamin E	03.24 mg
Saturated Fat	NIL	Omega 3	>1.00 mg
Trans Fat	NIL	Omega 6	01.47 mg
Cholesterol	0.0 mg	Omega 7	01.24 mg
Carbohydrate	19.83 g	Omega 9	>1.00 mg
Added Sugar	0 g	Sodium	>1.00 mg
Protein	0.07 g	Potassium	02.89 mg

## How To Use

This Tart Preserve Is Perfect For Toast, Stirred Into Yogurt, Blended Into A Milkshake, Or As A Topping On Ice-Cream. You Can Even Add It To Soda And Make A Fizzy Cold Drink With It.

## Health Benefits

Jamun is a fruit that is full of many nutrients and is healthful and nutritious. It contains a lot of flavonoids, calcium, phosphorus, and antioxidants. It also contains salt, thiamine, riboflavin, carotene, fibre, niacin, folic acid, protein, and fat, among other nutrients. Since ancient times, this fruit has been utilised in Ayurvedic therapies and remedies. There are two types of jamun that you can find: one has purple flesh, the other has white flesh. Jamun is renowned for treating a wide range of medical diseases, including heart troubles, diabetes, infections, skin problems, asthma, stomach pain, and a host of other health issues. Jamun can be consumed in fruit form, made as a juice, or even used in powder form. It can be used in many healthy recipes like salads, and smoothies as it aids in weight loss.





# **PRESERVE** MULBERRY GINGER



## **Description**

Most people immediately recall the well-known nursery rhyme about the mulberry bush, the monkey, and the weasel when mulberries are mentioned.

Mulberries are more than just a place for a monkey chase, despite the fact that there is plenty to adore about this song. They are a type of wild berry that has a deliciously sweet flavour and is rich in vitamins, minerals, and antioxidants.

Mulberries can be used in place of or along with most other berries and are simple to cook and consume. They taste great as snacks and are sweet enough to take the place of delicacies that are often packed with extra sugar.

Ginger has a very long history of use in both conventional and complementary therapies. A few of its uses include helping with digestion, easing motion sickness, and fighting the flu and common cold. It's one among the world's healthiest (and most flavorful) spices. The distinctive aroma and flavour of ginger are derived from gingerol, a bioactive component that gives ginger its therapeutic properties.





## Ingredient

Mulberry (70%), Sea Buckthorn, Unsulfated Cane Sugar, Ginger, Fruit Pectin, and Acid Regulator (E-330)

### Nutrition Facts (per serving 20gm [1 tbsp])

PARAMETER	VALUE /SERVE	PARAMETER	VALUE /SERVE
Energy	190.53 kcal	Vitamin C	7.696 mg
Total Fat	0.14 g	Vitamin E	2.64 mg
Saturated Fat	NIL	Omega 3	>1.00 mg
Trans Fat	NIL	Omega 6	01.40 mg
Cholesterol	0.0 mg	Omega 7	01.35 mg
Carbohydrate	61.49 g	Omega 9	>1.00 mg
Added Sugar	25.34 g	Sodium	>1.00 mg
Protein	>1.00 g	Potassium	03.29 mg

## How To Use

- Can be used as filling in/over cakes, cupcakes, donuts, macroons, cookies and croissants.
- Can be whipped in plain milk with some fruits to make a smoothie out of it.

## Health Benefits

Mulberries' vitamins, minerals, and antioxidants offer a number of potent health advantages. For instance, mulberries' flavonoids battle free radicals to reduce oxidative stress. This is critical since oxidative stress has been linked to a number of detrimental effects on mental, emotional, and even physical health.

Mulberries are also a great source of phenolic acids, which can help with everything from diabetes control to cancer prevention.

Mulberries provide a number of advantages in addition to encouraging a larger intake of polyphenols such flavonoids and phenolic acids. They consist of the following:

- Heart Health
- Cognitive Health
- Eye Health





# **PRESERVE** SPICED FIG

**FRUIT**  
spreads & preserves

## Description

Aside from being delicious when eaten fresh, figs are one of the sweetest, freshest, and juiciest fruits anywhere. They may also be dried and added to jams, sweets, salads, and savoury appetisers. If you were previously a fan of this delectable fruit, you can now learn why you should keep doing so because of all the health benefits it offers.

The fig is a good fruit to prevent weariness and offer the energy required to recover from exercise because it is naturally rich in fibre and sugar. Its fibre content also aids in making one feel full. The delicate fig's texture and crunch are preserved in this preserve.

allowing the earthy, velvety flesh to shine through the cinnamon and seeds

Lemon zest gives a flavour that is sweet and fresh, and ginger and clove create the tasty and fragrant preserve!





## Ingredient

Fig (70%), Sea Buckthorn, Unsulfated Cane Sugar, Clove, Cinnamon, Lemon Zest, Ginger, Fruit Pectin and Acid regulator (E-330).

### Nutrition Facts (per serving 20gm [1 tbsp])

PARAMETER	VALUE /SERVE	PARAMETER	VALUE /SERVE
Energy	283.55 kcal	Vitamin C	6.476 mg
Total Fat	0.14 g	Vitamin E	2.65 mg
Saturated Fat	NIL	Omega 3	>1.00 mg
Trans Fat	NIL	Omega 6	01.47 mg
Cholesterol	0.0 mg	Omega 7	01.38 mg
Carbohydrate	60.75 g	Omega 9	>1.00 mg
Added Sugar	27.19 g	Sodium	>1.00 mg
Protein	>1.00 g	Potassium	05.29 mg

## How To Use

- Fig and Cheese Plate, You can add our Fig preserve to any cheese plate and it's absolutely fantastic. Serve it on the side of blue cheese, goats cheese or atop brie and serve with crackers, fruit and charcuterie.
- Balsamic Fig Salad Dressing, Add our fig preserve to a balsamic vinegar, olive oil and salt and pepper. Drizzle over a baby spinach, cranberry and candied walnut salad with goats cheese.

## Health Benefits

Fig fruits are distinctive fruits with a teardrop-like form. They have a peel that is edible, hundreds of tiny seeds, and are about the size of a thumb. The pink flesh of the fruit has a gentle, sweet flavour. Fig fruits and leaves are rich in nutrients and may offer a number of health advantages.

they might help maintain a healthy digestive system.

- Stop heart disease
- The control of blood sugar
- Consuming figs promotes weight loss
- Improves the appearance of our skin
- They combat sickness and eliminate free radicals in your body.





# **PRESERVE** STRAWBERRY MINT



## **Description**

Traditional methods for preserving entire fruits in sugar and spices include fruit preserves. Seasonal fruit can be enjoyed for a longer period of time by making preserves. Jams just employ the pulp, but preserves use the entire fruit, giving the jar more texture and flavour. Because strawberries are so vitamin-rich, you can acquire 98% of your daily intake for vitamin C by eating only about 5 large berries. This vitamin is essential for maintaining a strong immune system, which enables you to stay healthy and recuperate more quickly. The popular, juicy-sweet fruit strawberry has a brief season of availability. We have combined sweet-tangy strawberry chunks preserved in sugar with the freshness of mint in this preserve. Our freshly produced, whole fat preserves are made with additional colours and flavours.





## Ingredient

Strawberry (70%), Sea Buckthorn, Unsulfated Cane Sugar, Fruit Pectin, Acid Regulator (E-330) and Mint Extracts.

### Nutrition Facts (per serving 20gm [1 tbsp])

PARAMETER	VALUE / SERVE	PARAMETER	VALUE / SERVE
Energy	55.23 kcal	Vitamin C	12.896 mg
Total Fat	Trace	Vitamin E	03.68 mg
Saturated Fat	NIL	Omega 3	>1.00 mg
Trans Fat	NIL	Omega 6	01.47 mg
Cholesterol	0.0 mg	Omega 7	01.38 mg
Carbohydrate	12.49 g	Omega 9	>1.00 mg
Added Sugar	5.34 g	Sodium	>1.00 mg
Protein	>1.00 g	Potassium	05.29 mg

## How To Use

Can be used as filling in/over cakes, cupcakes, donuts, macroons, cookies and croissants.

## Health Benefits

This vitamin is necessary for keeping your immune system strong, which helps you stay healthy and heal more rapidly. The popular fruit strawberry has a short season during which it is available. In this preserve, we've mixed sweet-tangy strawberry pieces preserved in sugar with the brightness of mint. Our freshly created, whole-fat preserves are flavoured and coloured with additional ingredients.





# SPREAD BERRY LICIOUS



## Description

Berries are abundantly available, low in calories and carbohydrates, and may be eaten on nearly any diet.

Antioxidants like anthocyanins, which are abundant in berries, may shield your cells from harm caused by free radicals. When combined with high-carb diets or added to smoothies, berries may boost blood sugar and insulin responsiveness. Berries contain fibre, which can decrease appetite and the amount of calories your body receives from mixed meals while also increasing sensations of disease. Berries are high in vitamins and minerals, particularly manganese and vitamin C, yet low in calories.

An ideal topping for toast at breakfast, it is also applied on cakes, cookies and tarts. Roll some jam for a quick snack in a chapati or puri or just lick it off a spoon for a mouth-watering, delightful pleasure of fruitiliciousness.





## Ingredient

Strawberry (30%), Blueberry (10%), Blackberry (10%), Cranberry (10%), Sea Buckthorn, Sugar Alcohols- INS-968, INS-967, Stevia, Fruit Pectin and Acid regulators (E-330).

### Nutrition Facts (per serving 20 gm [1 tbsp])

PARAMETER	VALUE /SERVE	PARAMETER	VALUE /SERVE
Energy	17.49 kcal	Vitamin C	11.26 mg
Total Fat	0.00 g	Vitamin E	03.56 mg
Saturated Fat	NIL	Omega 3	>1.00 mg
Trans Fat	NIL	Omega 6	01.23 mg
Cholesterol	0.0 mg	Omega 7	01.18 mg
Carbohydrate	5.75 g	Omega 9	>1.00 mg
Added Sugar	>1 g	Sodium	>1.00 mg
Protein	>1 g	Potassium	1.89 mg

## How To Use

- Delicious on toast, with yoghurt and granola, use in baking or serve with scones and cream.
- Can be used as filling in/over cakes, cupcakes, donuts, macroons, cookies and croissants.

## Health Benefits

Berries should be treated as a beneficial component of an anti-inflammatory lifestyle for both chronic illness treatment and prevention. Grab a few blackberries, raspberries, blueberries, and strawberries, then start snacking. Here are some possible advantages that berries may provide.

Because of their anthocyanidin content, berries help you stay mentally sharp. They can also help you manage or prevent diabetes. Due to their flavonoid content, Great Choice Berries might prevent Parkinson's disease.

- Berries Can Reduce Inflammation and Prevent Heart Disease.
- Berries May Aid in Weight Loss or Maintenance.
- Increasing blood vessel size to lower blood pressure work with berries.





# **PRESERVE** MANGO JALAPENO

**FRUIT**  
spreads & preserves

## Description

Nothing compares to the flavour, texture, and rich golden hue of a perfectly ripe mango, which is also as sweet as honey. Mangos are low in calories and abundant in minerals, particularly vitamin C, which helps with immunity, iron absorption, and cell growth and repair. Jalapenos are high in vitamins A and C as well as potassium. They also contain folate, vitamin K, and B vitamins, as well as carotene, an antioxidant that may help prevent cell damage. The sumptuous summer fruit is combined with hot jalapeno pepper to make a delightful preserve that has a fiery kick at the end.





## Ingredient

Mango (70%), Sea Buckthorn, Unsulfated Cane Sugar, Fruit Pectin, Jalapeno and Acid Regulator (E-330).

### Nutrition Facts (per serving 20gm [1 tbsp])

PARAMETER	VALUE /SERVE	PARAMETER	VALUE /SERVE
Energy	55.23 kcal	Vitamin C	12.896 mg
Total Fat	Trace	Vitamin E	03.68 mg
Saturated Fat	NIL	Omega 3	>1.00 mg
Trans Fat	NIL	Omega 6	01.47 mg
Cholesterol	0.0 mg	Omega 7	01.38 mg
Carbohydrate	12.49 g	Omega 9	>1.00 mg
Added Sugar	5.34 g	Sodium	>1.00 mg
Protein	>1.00 g	Potassium	05.29 mg

## Health Benefits

Mangoes are creamy, sweet fruits with a variety of potential health advantages. They are incredibly well-liked all throughout the world. In addition to being a healthy source of fibre, vitamin C, and vitamin B6, jalapenos are low in calories. Additionally, they contain the chemical capsaicin, which gives them their spice and medicinal properties.

- Antioxidants abundant
- Rich in the immune-stimulating vitamin PS
- Protect cells from free radial harm

## How To Use

Delicious on cornbread, cream cheese filling, or often enjoyed as a rich starter. This chunky preserve is the perfect accompaniment to some soft cream cheese on a cracker.







## **MediNATURAL Pvt. Ltd.**

MediNATURAL is a parent company of VE FRUIT.

Giving clients healthy and sustainable food product options will help to create a healthier society and planet by restoring the authentic taste and nutritional benefits that have been lost in the wave of modernisation.

Our selection of spreads and preserves is made with the love and goodness of sea buckthorn, a superfood that comes from the Himalayas' womb and is prized for its therapeutic and nutritional benefits.

From the roots to the leaves and berries, the entire plant is a medicine since it contains 190+ bioactive nutrients that aid in building our resistance to a variety of diseases. The spreads and preserves from MediNATURAL are all-natural, free of dangerous additives like colour and essences, and include no additional preservatives.



# FRUIT

spreads & preserves



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