

DIABETIC **CARE ATTA**



Honoured By India's World Records



Busines Direbartic Costs Affa is a Dilabetic food product brand. We provide low Crycamic index load which it sen important numerity parameter because it can help to have consol based sugar leverby reclasing seguer on sold-- th chaparts of this Atto. INGREDIENTS:

Answith Wuttgrain (Barrey Rous, Emmer Wheat Flow (Graph Genu Atra), Cats Fowcie, Awart Roycke)

NUTRITION FACTS

10 servings per container lerving Size 100 Gms (100g)

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Sodium Sing	0%
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Includes tig Added Sugars	0%
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Johnson 2021



instructions for TEARIAA specially formulated Multigrain Afra:

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- © Please use half teaspoon of carbrioliper 100 gram, Atra while knearing theidough (Not computery)
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- Eding 2 Chapatts minimum for all new will give good rough.
- No need of alogang any other medicines. The cases or business given by your medical practitioner.

Other important instruction:

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- 8 Noteconvended to pragnantiables and pallers of stomachable
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Potents with blood super Investrial, Up to 200 training woulded to Arrivance 100-120 grams of Atto (4 chapatra per day)

Potents with 855 more than 200 taking required to consume 155-113 graves of Afto (6 chapoths per day).

Direction for Macking Dough:

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Manufactured by

IVARAA INDUSTRIES

ACTICITIONS DISCOVEDED KONTENUDORIZADOS EL 1622 MORGANISTO, PORT Customer Ciges: +93-9158157909 Imal: Nacawidilignot.com | Web: www.harasiii



INTRODUCTION

Tvaraa Diabetic Care Atta is a Diabetic Care Food product brand & it is "NOT A MEDICINE" but "FOOD WITH MEDICINAL VALUES".

You just need to replace your "Regular Chapati" by "Tvaraa Diabetic care atta Chapati" and in time you will gain control on your blood sugar levels.

INGREDIENTS:

Multigrain Atta: Barley Flour, Emmer Wheat Floor, Khapli Gehu Atta, Oats Powder, Jeera Powder, Ajwain Powder "The secret is in proportion of contents"

HOW IT WORKS?

- * All grains used have "Low Glycemic Index" which results in slow release of sugar which can be digested by a diabetic person with low insulin levels
- Coarse material used in the Atta provides necessary fiber which improves your digestion, healthy stomach means half cure achieved.
- High calcium content of ingredients improve your body vitals and your overall well being.



MRP: INR 400/- Per KG

Recommended
Monthly Course Package:
4KG INR 1600/-

How To Use

Dosage:

Border Line diabetic: 80 gm/day or 3 Chapattis/day Regular Diabetic: 100-120gm/day or 4 Chapattis/day Heavy Diabetic: 160-180 gm/day or 6 Chapattis/day

Preparation:

•Take the necessary flour quantity. Slowly add water and make the dough. Cook it on the Pan.

Avoid cooking it directly over fire.

- For best results add 3-4 drops of castor oil while preparing the dough.
- You can also make Puri, Laddoo and other dishes from this atta and they will taste good but you need to be aware that more you cook/process more its diabetic care properties dilute.

Diet Precautions for best Results while consuming Tvaraa Diabetic Care Atta:

Avoid consumption of all dairy products.

Avoid eating Non-veg/Eggs as it is heavy to digest

Avoid alcohol.



Record Certificate

www.indiasworldrecords.co.in

Diabetic Care Atta(Flour) Launched And Manufactured by an **Indian Company**

Tvaraa Industries, Pune, Maharashtra India has manufactured & launched a Multigrain Diabetic Care Atta .The name of the Product is "Tvaraa Diabetic Care Atta", it is available in 1 Kg. packet. The combination includes all natural Ingredients that are helpful in maintaining low GI. The name of the Proprietor is Mr. Santhana G. Iyer.



Pranava Kumar.

Founder - IWR Foundation

Priyanka Mehta Approved By

V. M. Samuel Recorded By

Shadab. Verified By

Record Number: 077/21

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Date: 01/02/2021

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Mr. Santhana G. Iyer

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What is Type I & Type II diabetes

Carbohydrates is one of the important food component of our daily diet. During digestion process Carbohydrates are converted to a form of Sugar known as Glucose which is used by cells in our body for energy. Insulin allows Cells in our body to take up this glucose and convert to energy. Without insulin body cells can not use glucose which is produced after Digestion.

Because of various reasons like Life style issues, stress, un-healthy food, irregular eating habits etc. the stress on Cells which are producing 'Insulin' becomes unbearable and they start to malfunction. Body does not produce sufficient Insulin.

When we consume food with high Glycemic index, glucose level in blood rises quickly but body can not produce sufficient Insulin and hence all body cells does not get energy while glucose level in blood remains high. This is called diabetes and it has lot of bad effects on body. Food products like Tvaraa Diabetic care atta, Salad, fruits etc. have low Glycemic index and hence it releases Glucose slowly in our body. Since glucose levels are lower and distributed over a longer period, the lower production of Insulin can cope up and blood sugar is controlled.

Few More Important Instructions:

Overall statistics says that there are maximum patients with Type II diabetes in the world. This Diabetes develops because of lifestyle issues over the years and hence there is no instant correction of this disease.

- Accept in your mind that Diabetes is a curable disease.
- Adopt healthy habits so that once your diabetes levels are under control, they do not slide back to unacceptable levels again.
- When you start consuming "Tvaraa Diabetic Care Atta" DO NOT stop your current medication prescribed by your doctor.
- Over the time, depending on your improvement in lifestyle habits and regular intake of "Tvaraa Diabetic Care Atta" you will start finding that your blood sugar levels are coming down.
- Reduce dosage of your medication with consultation of doctor while continuing with the Routine healthy Habits and consumption of "Tvaraa Diabetic care atta."

What Result to Expect:

•Over the course of time you will find that your blood sugar levels are under control even after you stop using medicines or continue with a minimum dosage..

Time required for this process may take 3-6 months to few years depending on the original status of your diabetes



Recommended With Diabetic Care Atta



O freshen Smoothy for detoxification and anti oxidant

Introduction:

100% Natural homemade Antioxidant Smoothy for detoxification.

Ingredient:

- 1) Nyctanthes arbortristis
- 2)Cynodon dactylon
- 3)Agele marmelos

And other ingredients like Kalonji, Flake Seed, Jeera, Ajwain, Somp in proper proportion.

MRP:1350.00

Dosage:

Twice a day empty stomach in the morning 30 minutes before breakfast and in the night 30 minutes after dinner.



Very good for Gut
Health, Weight
Management and
Diabetes care.
Helps in Cholesterol.
An Immunity Booster
and best for Skin and
Hair Health.

Direction for making Ofreshen Smoothy:

To make a glass of Ofreshen Smoothy simply mix 1 teaspoon (5g) of Ofreshen Smoothy in a Glass (200 ml) of normal drinking water stir well for 30 seconds and drink the mixture slowly sip by sip.







Email: tvaraaweb@gmail.com