Mama Diaspora

Zobo mixed powder

INGREDIENTS
(Hibiscus flower, dongoyaro leaves & ginger)

MAMA DIASPORA SUPERFOODS A TASTE OF AFRICA

Superfoods are nutritional powerhouses. Superfoods are extremely high in micronutrients like vitamins, minerals, as well as antioxidants, enzymes and health fats.

- 1. Pour 1 liter of potable or treated water in a cooking pot.
- Add 2-3 table spoonful of Mama Diaspora ZoboMixed Powder, stir very well and bring to boil.
 - 3. Allow to boil for about 15minutes.
- 4. Leave to cool and sieve into a clean container
 - 5. Add any sweetener or flavour to taste.
- 6. Pour into bottles or container and refrigerate.
 - 7. Serve hot or chilled...



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Zobo mixed drink

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Mama Diaspora
Zobo mint powder for the family



INGREDIENTS
(Hibiscus flower, Mint leaves & Ginger)

MAMA DIASPORA SUPERFOODS A TASTE OF AFRICA

Superfoods are nutritional powerhouses. Superfoods are extremely high in micronutrients like vitamins, minerals, as well as antioxidants, enzymes and health fats.

All of these nutrients are essential to your body so you can thrive

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Zobo mint powder for the family



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Mama Diaspora

SPIGY SEASONED SMOKED CATFISH





Ingredients:

Catfish, Chilli pepper, ginger and salt

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Method of Preparation

- 1. Cut Mama Diaspora spicy smoked seasoned catfish into a small tray, put it in Microwave to heat.
- 2. Can be used for the preparation of soup, stew and food.

Mama Diaspona

MAMA DIASPORA SUPERFOODS A TASTE OF AFRICA

Produced & Packed by:



SV NED Enterprise

No 5 Mufutau Eletu crescent, Osapa London Lekki, Lagos. NAFDAC REG NO: BATCH NO: 001 PRODUCTION DATE: 08 - 04 - 21 BEST BEFORE DATE: 08 - 04 - 22





Storage Condition: Keep Refrigerated & Frozen

DISPOSE PROPERLY

Mama Diaspona

SPIGY SEASONED SMOKED CATFISH





Ingredients:

Catfish, Chilli pepper, ginger and salt

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Method of Preparation

- 1. Cut Mama Diaspora spicy smoked seasoned catfish into a small tray, put it in Microwave to heat.
- 2. Can be used for the preparation of soup, stew and food.

Mama Diaspona

MAMA DIASPORA SUPERFOODS A TASTE OF AFRICA

Produced & Packed by:



SV NED Enterprise

No 5 Mufutau Eletu crescent, Osapa London Lekki, Lagos. NAFDAC REG NO: BATCH NO: 001 PRODUCTION DATE: 08 - 04 - 21

BEST BEFORE DATE: 08 - 04 - 22





Storage Condition: Keep Refrigerated & Frozen

DISPOSE PROPERLY



Ingredients: Snail, Chilli pepper, ginger and salt

Method of Preparation

- 1. Cut Mama Diaspora spicy smoked seasoned snails into a small tray, put it in Microwave to heat.
- 2. Can be used for the preparation of soup, stew and food.

Produced & Packed by: MAMA DIASPORA SUPERFOODS A TASTE OF AFRICA



SV NED Enterprise

No 5 Mufutau Eletu crescent, Osapa London Lekki, Lagos.

NAFDAC REG NO: BATCH NO: 002 PRODUCTION DATE: 08 - 04 - 21 BEST BEFORE DATE: 08 - 04 - 22

Storage Condition: Keep Refrigerated

FOR MORE INFO/ENQUIRIES CONTACT

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Ingredients: Chicken, Chilli pepper, ginger and salt

Method of Preparation

- 1. Cut Mama Diaspora spicy smoked seasoned chicken into a small tray, put it in Microwave to heat.
- 2. Can be used for the preparation of soup, stew and food.

MAMA DIASPORA SUPERFOODS A TASTE OF AFRICA

Produced & Packed by:



SV NED Enterprise

No 5 Mufutau Eletu crescent, Osapa London Lekki, Lagos.

FOR MORE INFO/ENQUIRIES CONTACT













NAFDAC REG NO: BATCH NO: 001 PRODUCTION DATE: 08 - 04 - 21 **BEST BEFORE DATE: 08 - 04 - 22**

Storage Condition: Keep Refrigerated





Ingredients: Chicken, Chilli pepper, ginger and salt

Method of Preparation

- 1. Cut Mama Diaspora spicy smoked seasoned chicken into a small tray, put it in Microwave to heat.
- 2. Can be used for the preparation of soup, stew and food.

MAMA DIASPORA SUPERFOODS A TASTE OF AFRICA

Produced & Packed by:



SV NED Enterprise

No 5 Mufutau Eletu crescent, Osapa London Lekki, Lagos.

NAFDAC REG NO: **BATCH NO: 001** PRODUCTION DATE: 08 - 04 - 21 BEST BEFORE DATE: 08 - 04 - 22 Storage Condition: Keep Refrigerated





DISPOSE PROPERLY

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