



Taste of Well-Being

D<sub>3</sub> VITAMIN  
غني شده با ویتامین D3

HALAL	ISO 22000	ISO 9001	HACCP	 794305993	 42/11686
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www.javanehfard.ir  
www.javaneh.shop

Learn more about us .....

Javaneh Royan of Kerman Co. with more than half a century of experience in preparing samanu (A pudding-like dish made from sprouted wheat in Persian Language Countries) in the traditional way was established in 2008 under the brand name "Javaneh Fard" and is currently a well-known and reputable brand in the healthy food industry.

With the aim of producing samanu, this natural and very valuable food and maintaining its original taste along with quality, health and well-being, which we have achieved thanks to God and now with the production of more than 1,000 tons per year, we are the largest manufacturer of samanu.

In addition to the domestic market, our products are exported to most parts of the world, such as the North America, Europe, and Arab states of the Persian Gulf countries.

We have been able to bring this very nutritious and useful food to the table again, taking into account the tastes of all people, and to meet the demands of all those who are interested, so that they can enjoy samanu with a relaxed imagination and a feeling full of pleasure.

Our products are all made from high quality raw materials and do not use any additives including dyes, flavors, sweeteners & chemical preservatives. Preparing samanu in copper pots, in addition to a very pleasant color and taste, also increases its properties.

**Our mission is to produce high quality product, innovation and initiative in the production and presentation of nutritious, healthy and hygienic products, respect for consumers and customers with maximum satisfaction and using their opinions.**

Samanu, as a complete, healthy and nutritious snack, is prepared only from wheat sprout extract and wheat flour. It can be said that Samanu is the best product of wheat and a nutraceutical food in the wise food culture of Persian language countries.

The use of Samanu has its roots in recognizing the extraordinary value of sprouts and its therapeutic properties for thousands of years in this land.

Samanu Javaneh Fard, is prepared and presented to you out of love and with great effort, observing all the principles and above the standards, completely natural and does not contain any chemical preservatives, sweeteners, flavors or dyes.

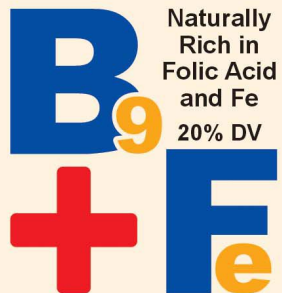
The sweet taste of Samanu is the result of the conversion of a part of starch in wheat flour into simple and natural sugars by wheat sprout enzymes (polysaccharidases).

#### Properties of Samanu:

- 1- One of the best and most complete foods that provides basic energy and materials needed by the body
- 2- Eliminate mental and physical fatigue
- 3- Infertility treatment and enhancement of sexual power in men and women
- 4- Naturally rich in Iron and folic acid (20% DV) which helps anemia
- 5- Rich in Vit. D3 (30% DV) and useful for osteoporosis and immune system
- 6- Complete food for pregnant and lactating mothers and children

**Ing.:** Wheat sprout extract, wheat flour, water

**Storage conditions:** refrigerator (2-6° C)



Enriched with vit. D3

غنی شده با ویتامین D3



#### خواص:

- ۱- یکی از بهترین و کاملترین غذاها که انرژی پایه و مواد مورد نیاز بدن را تامین می‌کند
- ۲- رفع خستگی فکری و جسمی
- ۳- درمان نازایی و تقویت کننده نیروی جنسی در آقایان و خانم‌ها
- ۴- منبع طبیعی آهن و اسید فولیک (۲۰ درصد نیاز روزانه) و کمک به درمان کم خونی
- ۵- غنی از ویتامین D3 (۳۰ درصد نیاز روزانه) و کمک به رفع پوکی استخوان و تقویت سیستم ایمنی
- ۶- غذای کامل برای مادران باردار و شیرده و کودکان

**ترکیبات:** عصاره جوانه تازه گندم، آرد گندم، ویتامین D، بادام

درختی در سمنو بادام)

**شرایط نگهداری:** یخچال ۶-۲ درجه

جوانه فارد

طعم خوب بودن

Samanu  
سمنو



**سمنو** به عنوان یک میان وعده که از عصاره جوانه گندم تهیه می‌شود بهترین فرآورده گندم می‌باشد. تاریخ این غذا به هزاران سال پیش برمی‌گردد که بیشتر در ایام سرد سال و ابتدای بهار پخت می‌شده.

این غذا که در سفره هفت سین به عنوان سمبل برکت، سرسبزی و فزونی شناخته شده، بیش از سه نسل در خانواده مادری محمد منجی خاندانی، موسس شرکت جوانه رویان کرمان در دیگ‌های مسی و در طول سال پخت شده است. این شرکت موفق گردیده این ماده غذایی با ارزش را با همان مدل پخت سنتی در کارخانه با بسته بندی بهداشتی و پاستوریزه و طبق بالاترین استانداردهای ملی و بین‌المللی تولید نماید.

سمنو جوانه فرد در تمام ایران و نیز کشورهای اروپایی، آمریکا، کانادا و حاشیه خلیج فارس و همسایه ایران عرضه می‌شود اما نه محدود به عید نوروز بلکه در تمام ایام سال و با شعار "هرروزتان نوروز با سمنو جوانه فرد."