

### **PRODUCT DATA SHEET**

PRODUCT : A - HANGO

VERSION No. : 1.0

DATE: 06/05/2018

### **Introduction**

**A-Hango** is a Ready-to-be-formulated granular protein complex obtained through fermentation of a food grade microbe designed to reduce the effects of an alcoholic hangover. It has an Indian and US patent pending application.

Alcoholic Hangover is a term used to describe a common condition that causes substantial impairment to affected individuals, characterized by unpleasant symptoms that occur after drinking alcohol.

# **Benefits**

It aids in countering effects of alcohol by eliminating acetaldehyde through a protein complex supplementation method.

It does not have any chemicals and is made from natural sources.

# Application Conditions:

A-Hango is a dry granular powder that is amenable to vitamins, minerals, flavours, colours, spices and natural herbs. It may be presented to the customers in a capsule or beverage or as a spicy flavoured powder sprinkled over existing party snacks. It can be consumed during the course of the session or before.



#### Dosage:

- Capsule: 500mg/person dose before or after drinking
- Snacks: 1g/100g of Snacks

Beverage: 500mg/100mL of any beverage

For Sprinkle: Mix A-Hango with choice of chat masala mix (4:1) and Sprinkle the entire quantity on a choice of snack in a snack (quarter) plate.

### **Disclaimer:**

A-Hango is it does not prevent intoxication or prevent consequences of excessive alcohol consumption and does not claim to treat or overcome critical cases of alcohol induced poisoning

Please don't Drink and Drive Drink Responsibly

The information contained herein is true and accurate to the best of our knowledge and is offered in good faith. Recommendations are to be optimized at every stage since the conditions and method of use, are specific and beyond our control.



#### Storage Conditions & Packaging

**A-Hango** MUST BE STORED at temp.  $25\pm5^{\circ}$ C and  $35\pm5^{\circ}$  humid conditions

It is best if used before 6 months from date of manufacturing.

All our products, conform to the standard FSSR, 2011 (The food safety and standard regulation, 2011 as amended by regulations, 2016)