



FUNCTIONAL

Foods

Welcome to our journey of wellness

Where food transcends mere sustenance, to nourishing our body and mind through innovative, nutrient-rich solutions. Explore the realm of functional foods, meticulously designed to optimize your health and well-being with specific benefits.

Delve into the art of strategic nutrition planning, where we uncover the science behind crafting a balanced approach, tailored to your needs. Experience the vitality and wellness that comes from our carefully crafted nutrient-rich combinations.

Functional Food: Elevating wellness

The landscape of food consumption is undergoing a profound transformation, shifting from mere sustenance and enjoyment to a tailored approach to enhancing wellness. At the forefront of this evolution are functional foods, meticulously engineered to meet specific health needs and complement treatment protocols.

Pioneering advancement in this field lies in the integration of green nano science, leveraging their therapeutic properties to augment the bioavailability of nutrients

Kadamba's Transformative Role: Food as a Medicine

Most of the time, we underscore the profound impact of dietary choices on health and well-being, highlighting nutrition's potential to prevent disease, support treatment, and optimize overall health outcomes. Recognizing that food is more than sustenance, it becomes your prescription for good health and vitality.

Experience the heightened well-being and targeted health enhancements brought about by this groundbreaking innovation.

Synthesizing Science and Wellness:

Kadamba's unwavering commitment to providing plant-based, natural, and eco-friendly functional food solutions accentuates our dedication to sustainable and health-conscious practices. Emphasizing the transformative potential of Kadamba Green Nanoparticles, we transcend mere bioavailability to impart a holistic impact on well-being. Our advanced science establishes a resounding dedication to advancing the frontiers of functional food science for a healthier and globally conscious community.

Innovating Wellness - Elevating Health

Kadamba's advanced green nanotechnology leads the charge. Our innovative nanoparticles are precision-crafted to encapsulate valuable herbal ingredients, proteins, and trimeric amino acids, setting a new standard in nutritional excellence. These nanoscale marvels redefine what's possible, ensuring optimal bioavailability, biocompatibility, and stability.

**Join us in witnessing a new era
of nutritional innovation unfold with
green nanotechnology.**

Nutrition Meets Green Nano Innovation

**Cutting-edge innovations from
internationally reputed green
nanotechnology experts and functional
nutrition scientists**

**Nano Encapsulation with various phytochemicals
using 100% biocompatible nanoparticles for
enhanced product stability and robust shelf-life**

**Standardized products ensure reproducibility
with defined quality specifications.**

Nano-encapsulation technology - Plethora of advantages

"Enter the realm of nano-encapsulated functional food products"

01

This revolutionary fusion of food science and nano-technology.

This process involves enclosing the plant-based bioactive compounds in nanoscale carriers.

02

03

Ensures the preservation of bioactive compounds and safeguarding their potency and efficacy.

Maximizes the nutritional impact of food products by enhanced bioavailability

04

05

Targeted health benefits through improved absorption

Therapeutic benefits by augmented bioavailability of nutrients encapsulated with green nanoparticles

06

07

Creating clean label products without adding preservatives, artificial flavours and synthetic colours

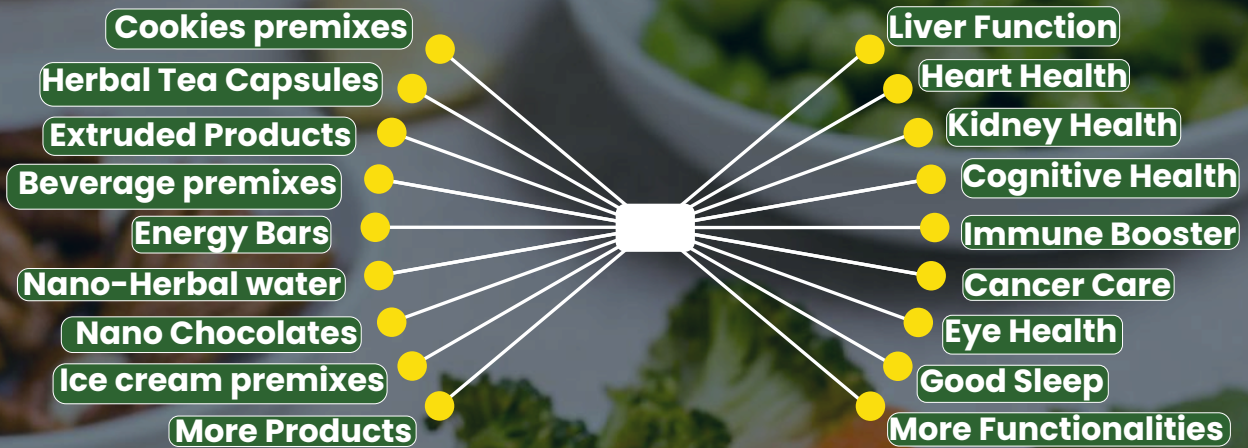
Comparison of functional food, superfood and nutraceuticals

| Subject | Green Nano-Encapsulated Functional Food | Superfoods | Nutraceuticals |
|----------------------------|---|---|---|
| Definition | Functional foods enriched with bioactive compounds encapsulated at the nano-scale for enhanced delivery and bioavailability, providing therapeutic benefits | Natural foods with exceptionally high nutrient density and health benefits | Foods or food components with medicinal properties, providing therapeutic effects or disease prevention |
| Composition | Whole foods or extracts encapsulated with specific nutrients or bioactive compounds at the nano-scale for improved absorption and efficacy | Natural foods with high nutrient density, rich in antioxidants, vitamins, and minerals | Isolated nutrients, bioactive compounds, or extracts derived from food sources |
| Product Type | Nano-encapsulated solutions applicable to various natural food products such as breads, cookies, chocolates, beverages, or any other food products | Naturally occurring products like fruits, seeds, etc. | Extracts formulated into tablets, capsules, health drinks, etc. |
| Delivery Mechanism | Nanotechnology-based encapsulation used to protect and deliver bioactive compounds to target sites in the body, enhancing absorption and bioavailability | Consumed in their natural form, often raw or minimally processed to preserve nutrients | Consumed as supplements, capsules, or functional foods, offering concentrated doses of specific nutrients |
| Health Benefits | Targeted delivery of bioactive compounds at the nano-scale for specific health conditions or functions, such as improved digestion, immunity, cognitive health, cancer care, and other therapeutic applications | Wide range of health benefits attributed to nutrient density, antioxidants, and phytochemicals | Provide therapeutic or preventive effects on various health conditions |
| Scientific Research | Growing research on nanotechnology for targeted delivery and enhanced bioavailability, supported by clinical trials and studies | Limited scientific evidence supporting health claims, often based on anecdotal or traditional use | Research-backed evidence on health benefits, often supported by clinical trials |

Crafting Nutritional Solutions for Modern Living

Kadamba epitomizes the ethos of purity and wholesomeness. Our nano-encapsulated functional food products are crafted with utmost care, utilizing natural ingredients and sweetened with non-nutritive natural sweeteners. Each product embodies our commitment to excellence, offering a harmonious blend of science and nature to elevate your well-being.

Unlocking the precision of functional food dynamics



Functional foods employ nano encapsulation to precisely deliver medicinal benefits. For instance, functional chocolates enhance cognitive strength through herbal ingredients encapsulated in green nanoparticles.

Product development customizes functionalities such as liver health, kidney health, and heart health, or any other target-specific needs applicable across diverse product verticals like ice creams, beverages, cookies premixes, or any other product





Empowering Health – Nourishing Futures



Crafting bespoke functional food products ensures sustainable solutions tailored to your unique needs, making waves with completely natural innovation.

Forging Nano-Functional Food products shapes the future with green nanotechnology, creating potent remedies for better health outcomes



Nano-encapsulated functional food products herald a new era of nutritional innovation. Where science and nature converge to unlock the full potential of food for health and wellness. We invite you to embark on a journey towards optimal nutrition and vitality



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