

Suggested use

- Shake 2 scoops(40g) at a time, 1~2times a day.
- Adjust the amount according to your personal health and digestion.



- 1、Put 200ml water into the cup. (You can use milk or soy milk.)
- 2、Pour 2 scoops (40 g) meal replacement powder into water.(Water temperature does not exceed 40 degrees.)
- 3、Close the shaker lid and shake well until well mixed.
- 4、Mixed well and enjoy.If there is any sediment, add a little more water.

Caution

1. This product is designed for adults. The intake should be adjusted according to the age and physical condition of the ingesting user.
2. In case of allergies or specific constitutions, check the ingredients before ingestion.
3. Due to physical differences in the individual, the degree of reaction at the first ingestion may vary.
4. Drink plenty of water after eating this product.

How to store

- Store in a cool place, away from direct sunlight.
- It is better if you keep in the refrigerator.

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**데일리밀⁺**
Daily Meal
600 g

G.Life daily meals plus contain a variety of natural ingredients which can be a meal on its own.

It is made in a freeze-drying method that only removes moisture from raw materials, minimizing the destruction of vitamins, minerals, taste, and nutrients of raw materials.



VARIETY OF RAW MATERIALS

FREEZE DRYING

CONVENIENT MEAL

BALANCED MEAL


**G.Life daily meal plus**
600g


G.Life Daily Meal plus puts over 35 types of ingredients grown on Korean eco-friendly farms into a jar, using all the ingredients such as roots, stems, leaves, fruit peels, seeds, etc. to reduce nutrient loss. The full jar is a gift from nature, and a cup can meet the plant nutrition needs of each meal, making it a balanced, rich, and convenient meal.

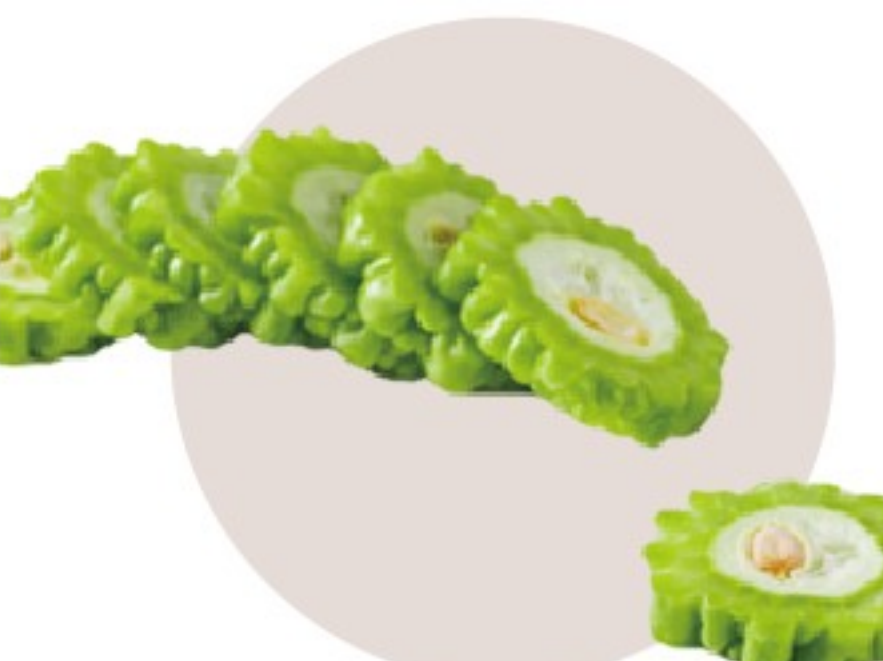
35 types of food combinations


Grain					
				Vegetable	
					
		Fruit			
					
	Seaweed				
mushroom					


Ingredients added in the upgrade


Red bean

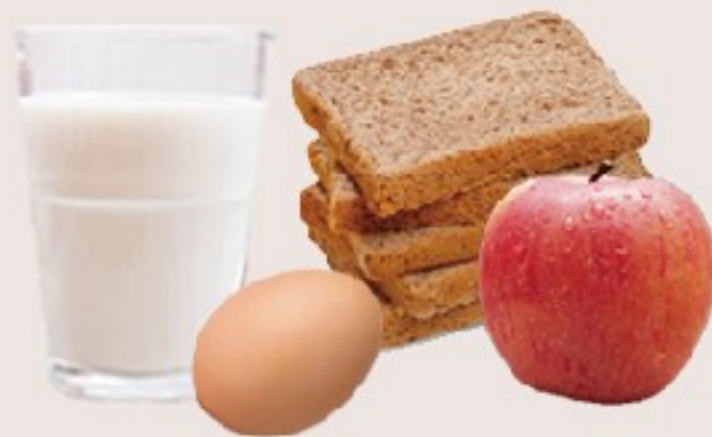

Coix seed



Balsam pear



Yam


Poria


Replace dinner



Breakfast



Lunch


Dinner

Nutritious breakfast


Breakfast


Lunch


Dinner

Eating methods during special periods


Breakfast


Lunch


Dinner