

# FOOD FOR THE GUT

# CALDO BROTH



## WHAT IS IT?

Warm broth made from choice cuts of grass-fed, organic and all-natural bones and meats, all-natural vegetables and mushrooms, slow cooked for eight to twenty hours, releasing a good number of antioxidants, vitamins, minerals such as calcium, silicon, sulfur, magnesium, glucosamine, phosphorus and chondroitin sulfates, as well as collagen and important amino acids proline and glycine.



## HEALTH BENEFITS (to name a few)

- Healthier skin, hair and nails
- Stronger immune system and a healthier gut
- Can stabilize moods, encourage relaxation
- Promote healthy bones
- Aid natural detoxification
- Reduce joint pains and inflammation and encourage speedy recovery.

## USES



**SIPPING**  
Just heat & sip



**COOKING**  
Use as base for soups & sauces

## EASY TO PREPARE



1  
Keep Refrigerated until serving time.



2  
When ready to consume, transfer broth to a sauce pan and bring to a boil.



3  
Pour into your favorite mug and enjoy!



## VARIANTS

- Grass Fed Beef Bone Broth - PhP220.00
- All-Natural Chicken Bone Broth - PhP200.00
- All-Natural Vegetable Broth - PhP185.00
- All-Natural Mushroom Broth - PhP175.00

**CALDO contains NO artificial flavors and preservatives. Technologically advanced bottling process is used to assure shelf life of atleast 6 months if product is kept chilled. Glass bottles used are recyclable and environmentally sustainable.**

PLACA DE MERCAT CORP.  
Kapitolyo, Pasig City

Email: [info@placademercat.com](mailto:info@placademercat.com) Phone: 09175868382

 [gogourmet.ph](https://www.instagram.com/gogourmet.ph)

[www.placademercat.com](http://www.placademercat.com)

by  **Placa de Mercat**