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Introduction

Functional Future is a Danish-founded company that produces and sources premium and high-quality functional foods. We use the highest quality of Nordic organic raw materials and the least possible processing.

It is a project driven by a scientific and minimalist approach to food production, and this is reflected in a philosophy where the highest quality sustainable raw materials and minimum processing are essential.

Our products are not only intended to provide nutrition and calories, but also highly potent, food-based and functional supplements to support your daily lifestyle.

Functional Future is honest, sustainable, potent, and locally produced!

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Organic Bone Broth Collagen

Introduction



Certified Organic from Sweden & Denmark



Soya & dairy free



Raw material from sustainable Nordic pastures



Hormone-, antibiotic-, pesticide- & GMO-free
Sugar free & low in fats



Grass-fed & pastures raised



No additives, binders or thickening agents



Regenerative agriculture



Small batch production.
Produced in Denmark from local produce



Made from real Bone Broth

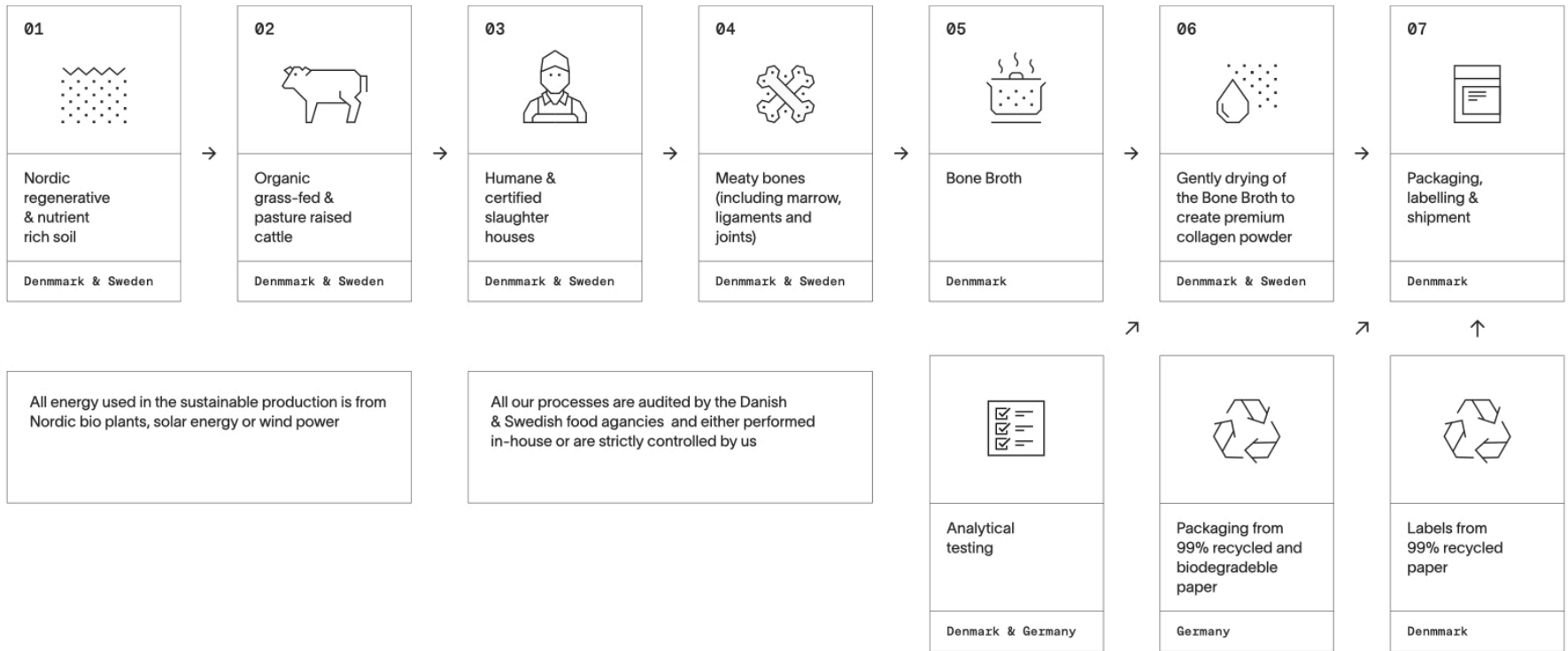


Good manufacturing practice (GMP) controlled production & testing

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Introduction



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Product manufacturing

Introduction

Organic Certifications:



Certified Organic by the Danish state



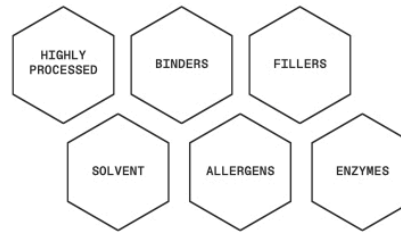
Certified Organic by the Swedish state



DK-ØKO-100
EU Agriculture



Quality Standards (no-list):



Food standard Certifications:



Analytical testing:



Notes:

Certification ISO 14000 is an international standard whose purpose is to help companies to implement an environmental management system to help them reduce their negative impacts on the environment.

Our Beef Bone Broth Protein Powder is manufactured at a GMP facility. **We stand apart from other companies by ensuring that each batch is created based on analytical testing and minimal processing**

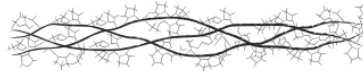
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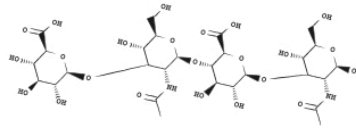
Functional content in our Bone Broth Powder

Introduction

Collagen peptide — Type 1, 2 & 3



Glycosaminoglycan — Hyaluronic acid



Key product features



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Type:
Peptide

Primary active component:
Collagen peptide (81%)

Application:
Supports intestinal health,
joint function & skin / elasticity

Type:
Glycosaminoglycan

Primary active component:
Hyaluronic acid (3 gr. / 100 gr.)

Application:
Supports joint function
& skin / elasticity

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Foundation and innovation are the keys!

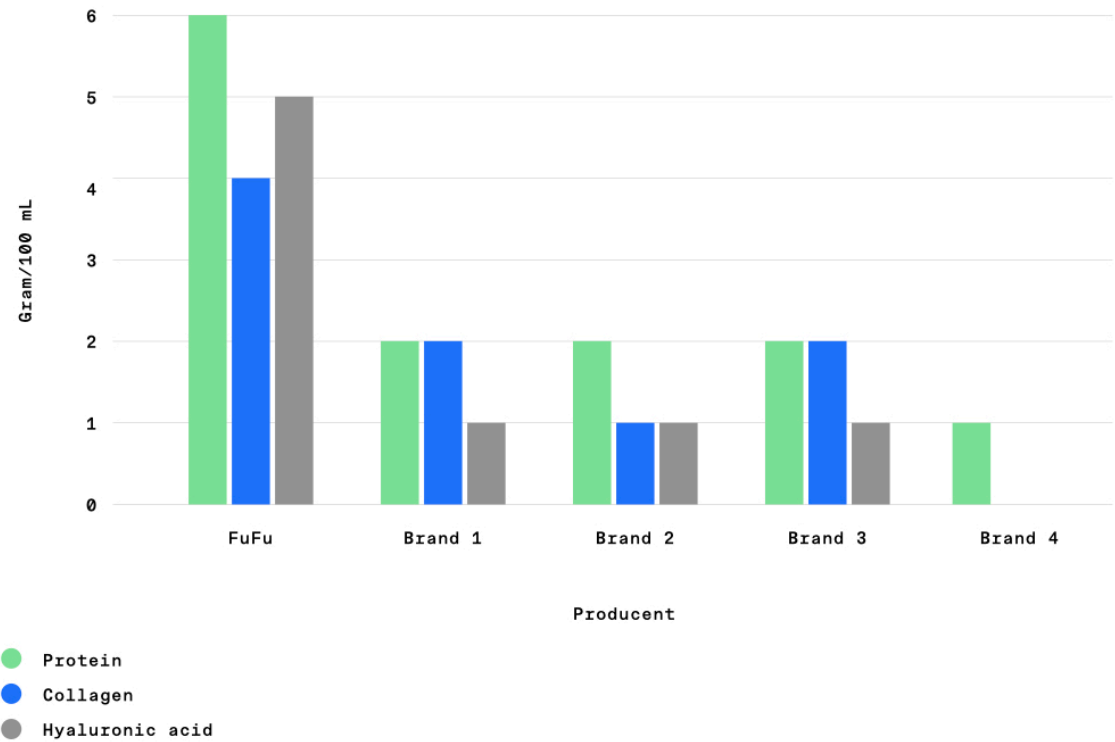
Introduction

Real organic Bone
Broth liquid

A product is only as good as its
components.

Our innovative approach to
manufacturing the Bone Broth
and later drying is what sets us
apart from the rest.

Other brands blindly claim
concentration of hyaluronic acid
in their product - but we have
measured the concentration and
understand the functionality



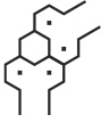
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Benefits

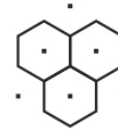
Introduction

01



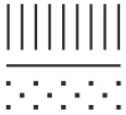
Supports joints and bone formation

05



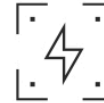
Anti-inflammatory

02



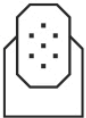
Hair and skin

06



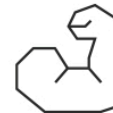
Energy Booster

03



Nails

07



Muscle Growth

04



Gut Health

08



Weight management

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Product use

Introduction

Eat it

Our unflavored Beef Bone Broth powder is the perfect addition to any savory dishes. It provides an added boost of collagen, protein, and amino acids to your daily meal.



Blend it

Add 1-2 tablespoons into your smoothie recipes for healthy hair, glowing skin, and stronger nails



Drink it

Our Bone Broth collagen mixes well with hot drinks, adding a tablespoon to your morning coffee or favorite beverage is a great way to give your gut a healthy boost.



Bake it

Adding a serving of our collagen to your baked goods is a great way to sneak in some added nutrition to your treats.

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