Chicken Chop Roast Chicken Wing

Sweet Fried Mee

GΛ

About 3.6 million Malaysians are suffering from diabetes results of unbalance diet, lifestyle and genetic. Gula apong has a potential to be an alternative sugar in food production as it has low glycemic index could stabilizing insulin and blood sugar levels, lower cholesterol levels and help with appetite control. Gula apong is a healthier substitute for sugarcane. The great combination of great taste and healthy food, it will be the perfect choice of food for you and your family.



GA FOOD INDUSTRIES

Pejabat PIBU Kota Samarahan, Tingkat 1, Lot. 7993 (E&F), Blok9, Muara Tuang Land District, Jalan Dato' Mohd Musa, 94300, Kota Samarahan.

Tel: 016 286 8787, 017 914 5124

gafoodindustries@gmail.com



0

PureGulaApong



Nipah Palm Sugar

ABOUT GULA APONG

 Nipah sugar (gula apong) is produce from Nipah sap (Nira Nipah).

• Despite of being delicious, Nipah sugar (gula apong) is also healthy and become signature food of Sarawak, Malaysia.

• Nipah sugar (*gula apong*) commonly used by local people to make desert, paste, sweetener and flavouring in food.

WHY CHOOSE GA PURE GULA APONG

Processed according to strict guidelines and standard of procedures to ensure the quality and safety.

Our products have been tested by accredited laboratory.

Our products are pure, plant-based products. Safe, hygenic and delicious.

Factors:	Commercial Sugarcane	Brown Sugarcane	GA Pure Gula Apong
Low Glycemic Index	X (68 GI)	X (65 GI)	√ (27.78 GI)
Low Calorie	x	x	\checkmark
Unrefined Sugar	х	x	√
Mineral & Nutrient	x	(Small amount)	1
Chemical Process	√	~	х
Purity	x	x	\checkmark
Low Sucrose	х	x	√
Health Benefits	х	x	√
Good Sugar Consumption To Diabetic Patients	x	x	√

GA PURE GULA APONG



Helps Control Blood Sugar









BENEFITS OF GA PURE GULA APONG

GA Pure Gula Apong has key vitamins, mineral and antioxidants such as flavonoid that exhibit biological activity including anti-allergic and antiinflammatory properties. This natural Gula apong contain low Glycemic Index (GI) value of 27, which helps to promote excellent health, stabilize insulin, reducing blood sugar levels, aiding weight loss, lowering heart disease risk and type2 diabetes. Most of commercial sugar in market have high amount of Glycemic Index. Food with high glycemic index are quickly digested and absorbed causing a rapid, fast rise in blood sugar and increase the risk of developing type2 diabetes and cardiovascular disease (Heart disease).

Sugar	Glycemic Index (GI)
Stevia	<1
Nipah Sugar (Gula Apong)	27
Coconut Sugar	35
Dates	42
Barley Malt	42
Maple Syrup	54
Molasses	55
Honey	55
Turbinado Sugar (Brown Sugar)	65
White Sugarcane (Commercial Sugar)	65