



# MOND PREMIUM CHOCOLATE

FACULTY	FACULTY OF BUSINESS AND MANAGEMENT		
GROUP	ENT530U		
COURSE	BACHELOR OF BUSINESS ADMINISTRATION (HONS.) HUMAN RESOURCE MANAGEMENT		
COURSE CODE	ENT530: PRINCIPLES OF ENTREPRENEURSHIP		
SEMESTER	SEMESTER 4		
	MOND PREMIUM CHOCOLATE		
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# SUBMITTED TO MISS NUR NAJJAH BINTI ABD. RAHIM

**SUBMISSION DATE: 15 JULY 2022** 

## **ACKNOWLEDGEMENT**



First of all, it is all thanks to Allah SWT for his guidance for giving us full strength to complete the group project assignment for the subject Principles of Entrepreneurship (ENT530). In performing our assignment, we received help and guides from our beloved lecturer of ENT530, Miss Nur Najjah binti Abd Rahim and our friends. The completion of this is due to the hard work of team members Noor Khalisa binti Khairol Ahmad and Nur Nabilah binti Muhammad Razi. We would also like to thank Miss Nur Najjah binti Abd Rahim for giving us a good guideline for doing this assignment throughout numerous discussions, teaching us with full sincerity of heart and always showing a positive vibe to her students.

We would also like to extend our deepest thanks to all those who have directly and indirectly guided us in performing this assignment by giving comments, ideas and suggestions especially our classmates and team members itself. Due to this, we were able to work as a team to improve our assignments with full cooperation from every member. Also, not to be forgotten, we are thankful to our parents for the constant support that was given to us while we were completing this assignment.

Last but not least, we are extremely grateful to our lecturer for the support and guidance. What we have done is due to such guidance and assistance and we are thankful to them. We are really grateful that we managed to complete this report within the time given by Miss Nur Najjah binti Abd Rahim.

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#### 1. EXECUTIVE SUMMARY

Mond Premium Chocolate is an online based company that sells homemade Chocolate Almond Crunch which is a combination of roasted almonds that is covered with chocolate. The idea of Chocolate Almond Crunch is made through brainstorming ideas on what people can enjoy anytime and it is also diet friendly. The co-founders Nur Nabilah and Noor Khalisa came up with this idea with the thought of making a high quality product that is affordable.

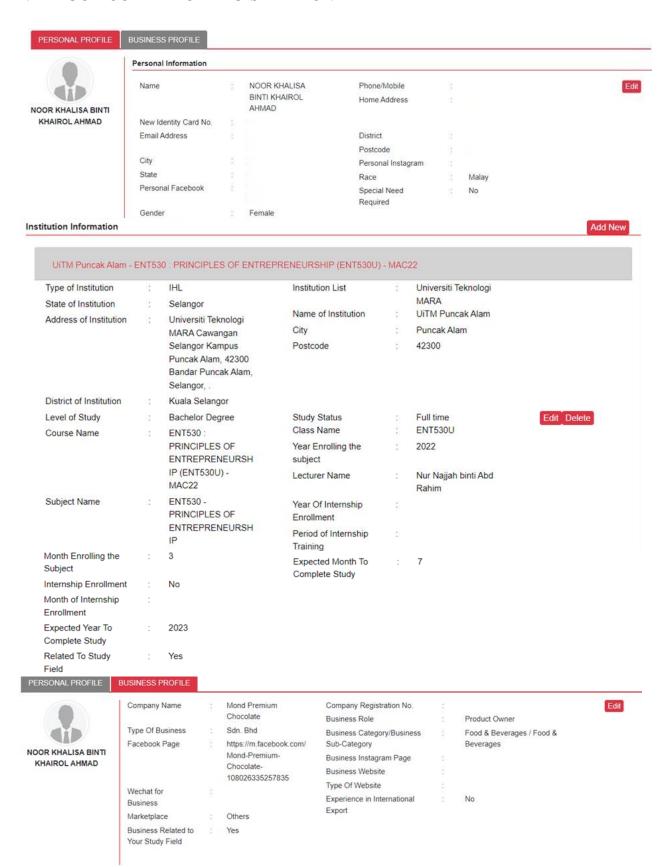
Nowadays a lot of people are living a busy life and that is when Chocolate Almond Crunch can become a light snack for people to enjoy. The reason why it is diet friendly is because the ingredients used are suitable for people dieting. Almonds contain healthy fats, fiber, protein, magnesium and vitamin E. It also has health benefits that includes lower blood sugar levels, reduced blood pressure and lower cholesterol levels. Almonds are also known to reduce hunger and promote weight loss.

The target market of Chocolate Almond Crunch is both male and female of all ages in Puncak Alam. We held our business online, thus we do not have any physical store. Every purchase can be made online and we will deliver. We receive orders on Facebook and WhatsApp as we promote our business on Facebook and provide WhatsApp links for people to order.

Mond Premium Chocolate is co-founded by Noor Khalisa as the Managing Director and Nur Nabilah as the General Manager.

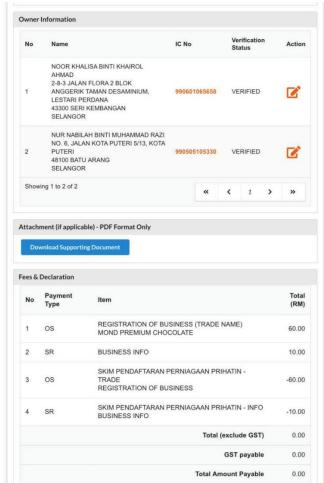
### 2. BUSINESS REGISTRATION

## 2.1 GO-ECOMMERCE REGISTRATION



# 2.2 SSM REGISTRATION





# 2.3 MYENT CERTIFICATE REGISTRATION



Figure 1 MyENT Certificate (Nur Nabilah)



Figure 2 MyENT Certificate (Noor Khalisa)

# 3. INTRODUCTION OF BUSINESS

# 3.1 Name of Address of Business



Figure 3 Mond Premium Chocolate official logo

Mond Premium Chocolate is a business name for our home business product. *Mond* is a significant English word, which is Almond and we are producing Almond Chocolate Crunch as our first product. Almond Chocolate Crunch is a diet-friendly food, which is not just tasty but also helps people enjoy their healthy snack while dieting. Crunchy and melt, that is the uniqueness of our product and looking forward to sharing it with everyone.

Name of Business	Mond Premium Chocolate
<b>Business Address</b>	
Facebook Page	Mond Premium Chocolate
Telephone Number	
Form of Business	Partnerships
Main activity	Retail sale of food product

Table 1 Mond Premium Chocolate table information

# 3.2 Organizational Chart

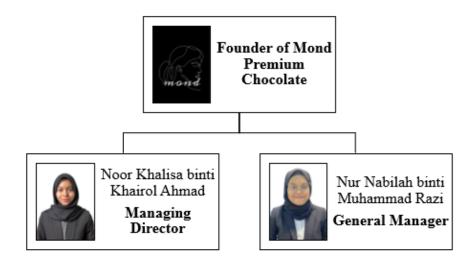


Chart 1 Mond Premium Chocolate organizational chart

Name and position	Career highlights	
Noor Khalisa binti Khairol Ahmad (Managing	Graduate from UiTM Jengka in Diploma	
Director)	of Office Management	
	Expert in baking and cooking skills	
	Intermediate in Microsoft Office skills	
Nur Nabilah binti Muhammad Razi (General	Graduate from UiTM Jengka in Diploma	
Manager)	of Office Management	
	Expert in content creating skills	
	Intermediate in Microsoft Office skills	

Table 2 Mond Premium Chocolate Staff Name and Position & Career Highlights

# 3.3 Mission and Vision

# Mission

We are passionate about creating innovative products that taste good and make every eating experience more satisfying.

# Vision

To become one of the best diet-friendly chocolate brands.

Table 3 Mond Premium Chocolate Mission and Vision

# 3.4 Description of Products and Price List

The following is a list of products with the price (RM) that are sold by Mond Premium Chocolate.

Product	Description	Price (RM)
Chocolate Almond Crunch	Chocolate Almond Crunch is a product by Mond Premium Chocolate. It is a homemade product made with Beryl's Chocolate and roasted almonds.	RM18

Table 4 Description of Products and Price List

# 4. FACEBOOK (FB)

# 4.1 Facebook Page

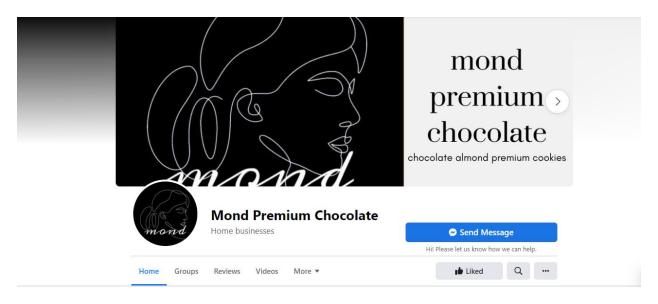


Figure 4 Facebook Page

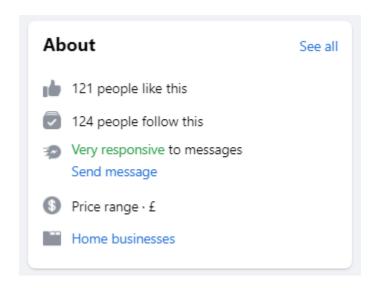


Figure 5 Facebook Page 'Likes'

# 4.2 Custom URL Facebook Page

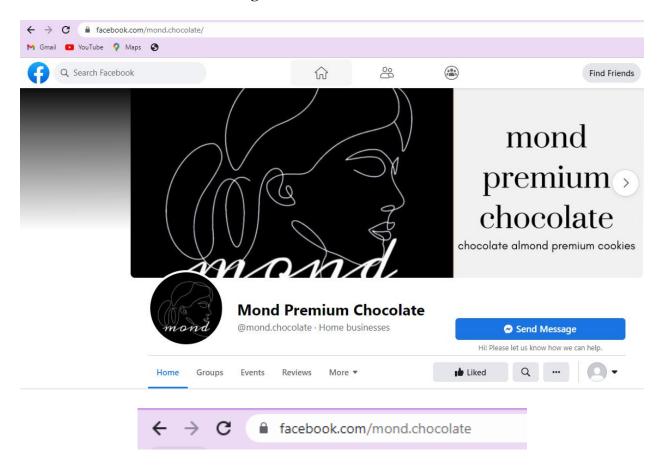


Figure 6 Facebook Page URL

Facebook Custom URL: <a href="https://www.facebook.com/mond.chocolate">https://www.facebook.com/mond.chocolate</a>

# 4.3 Facebook Post (Teaser)

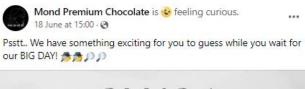
# **4.3.1** Teaser 1



## 4.3.2 Teaser 2



## 4.3.3 Teaser 3





O You and 4 others

## 4.3.4 Teaser 4



# 4.3.5 Teaser 5



# 4.3.6 Teaser 6



# 4.3.7 Teaser 7



# 4.3.8 Teaser 8



# 4.4 Facebook Post (Hard Sell)

## **4.4.1 Hard Sell 1**









it is only RM18 for 24 pcs!!!

So what are you waiting for? \( \)

as it reaches your doorstep! AND the best part is,



Hello everyone!

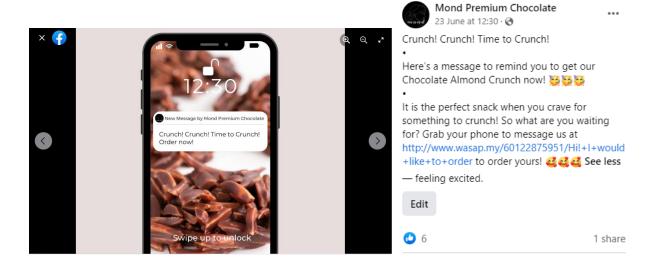
It's currently 3p.m. (5) (5) and it is the perfect time for snacking! That's right our Chocolate Almond Crunch is the perfect choice for snacking! Head to our link below to order or send a message to purchase one at only RM18!

— feeling lovely.

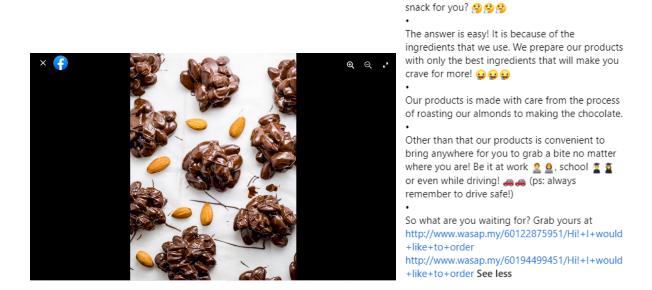
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#### 4.4.3 Hard Sell 3



# 4.4.4 Hard Sell 4

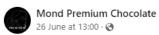


Mond Premium Chocolate 24 June at 12:00 ⋅ �

Why our Chocolate Almond Crunch is the perfect

## **4.4.5 Hard Sell 5**





HAPPY HOUR! AAAAA

Our Sunday specials is happening today where we give special offers to YOU!

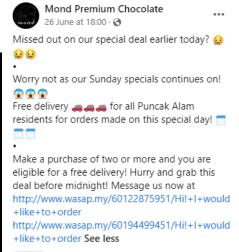
Don't miss out on our special deals happening from 1PM to 2PM today for this Sunday specials! During this happy hour we are cutting the price of Chocolate Almond Crunch from RM18 to RM13 per bottle!

Hurry and grab this chance as this special price is only available for an hour! Message us now at http://www.wasap.my/60122875951/Hi!+I+would +like+to+order

http://www.wasap.my/60194499451/Hi!+I+would +like+to+order See less

## **4.4.6 Hard Sell 6**

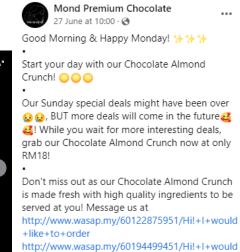




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#### 4.4.7 Hard Sell 7



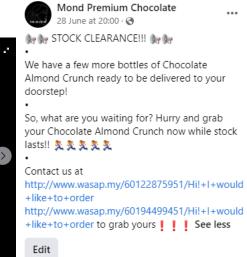


+like+to+order to grab yours! T See less

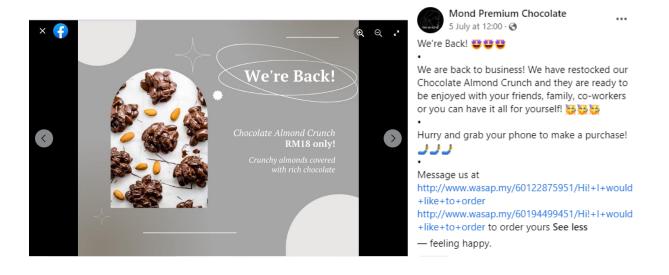
— feeling happy.

# **4.4.8 Hard Sell 8**

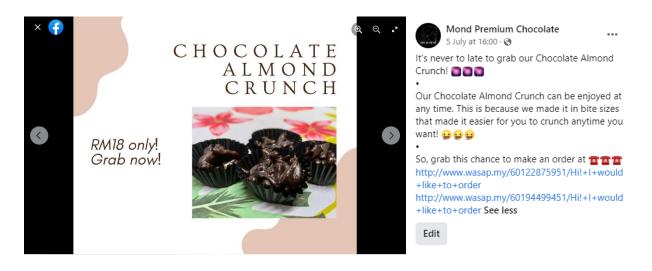




# 4.4.9 Hard Sell 9

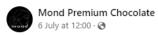


## 4.4.10 Hard Sell 10



#### 4.4.11 Hard Sell 11





7.7 Sale is here!

The special 7.7 offer is here! ₩ ₩ we are celebrating the 7.7 Sale with having back-to-back offers for two days starting today! And today we are cutting the price of our Chocolate Almond Crunch from RM18 to RM13! ★ ★ ★

Our Chocolate Almond Crunch are made with high quality ingredients that will make you crave for more! Don't miss out this chance to try our Chocolate Almond Crunch that everyone loves!

999

Let's end the crave and grab this chance as this special offer is only available today! Order now at http://www.wasap.my/60122875951/Hil+I+would +like+to+order

http://www.wasap.my/60194499451/Hi!+I+would +like+to+order See less

## 4.4.12 Hard Sell 12





Anytime is a good time to CRUNCH! 🖰 🖰 💍

Our Chocolate Almond Crunch is the perfect snack for you! With the crunchy roasted almond to the rich chocolate, everything is made to perfection just for you! 33 33 43

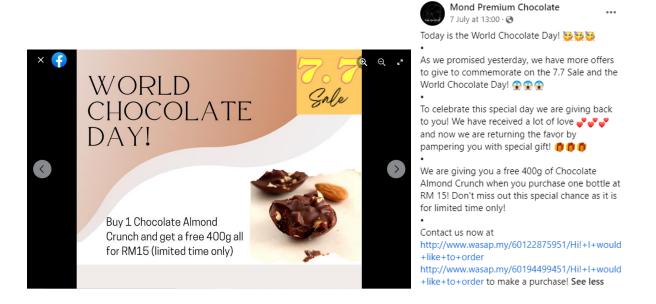
And the good news is we are having an offer for Chocolate Almond Crunch to commemorate on 7.7 Sale. Now at only RM13! So don't miss out this chance as our offer is limited! • • • • • • • •

Grab your phone **III III** and message us now at

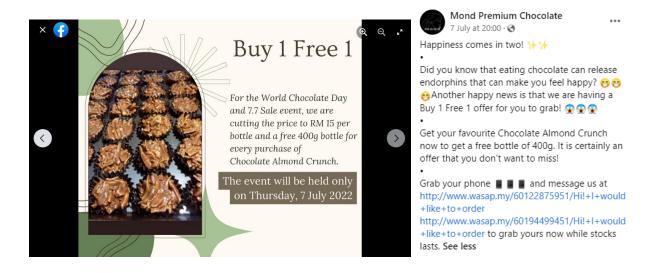
 $\label{eq:http://www.wasap.my/60122875951/Hi!+l+would} $$ + like + to + order $$$ 

http://www.wasap.my/60194499451/Hi!+I+would +like+to+order to make an order! See less

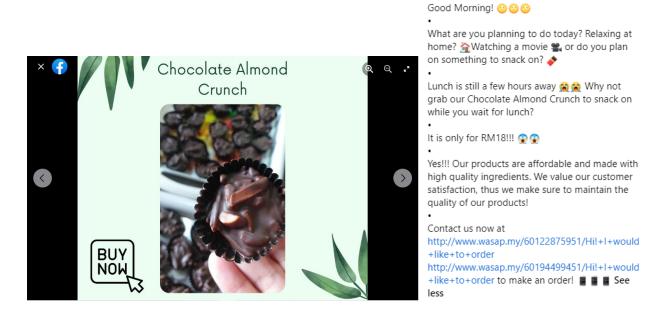
#### 4.4.13 Hard Sell 13



#### 4.4.14 Hard Sell 14

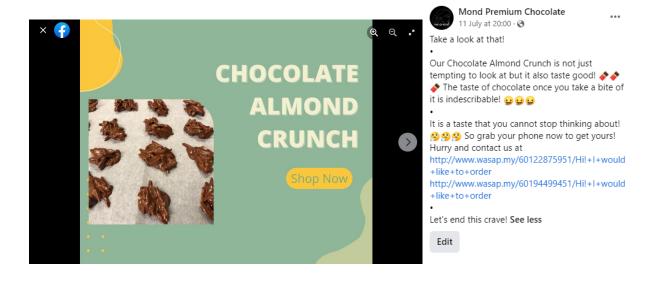


#### 4.4.15 Hard Sell 15



Mond Premium Chocolate
11 July at 10:00 ⋅ 🚱

### 4.4.16 Hard Sell 16



## 4.5 Facebook Post (Soft Sell)

## 4.5.1 Soft Sell 1



It's good in taste, but hard in processing?

Hey people, happy Wednesday Today I would like to share about how the chocolate is made. I know that everyone acknowledge that chocolate are produce by cocoa. But what is the process that turn the white and bitter cocoa seeds into the sweet chocolate?

Cocoa beans grow in pods that sprout off of the trunk and branches of cocoa trees. The pods are about the size of a football. The pods start out green and turn orange when they're ripe. After the cocoa pods are collected into baskets ,the pods are taken to a processing house. Here they are split open and the cocoa beans are removed. The cocoa beans then undergo the fermentation process (heated by the sun, but covered with the large banana leaves). During fermentation is when the beans turn brown. This process may take five or eight days. After fermentation, the cocoa seeds must be dried before they can be scooped into sacks and shipped to chocolate manufacturers. The drying process usually takes about a we results in seeds that are about half of their o weight.

At the manufacturing process, first, fermented and dried cocoa beans will be refined to a roasted nib by winnowing and roasting. Then, they will be heated and will melt into chocolate liquor. Lastly, manufacturers blend chocolate liquor with sugar and milk to add flavor. After the blending process, the liquid chocolate will be stored or delivered to the molding factory in tanks and will be poured into molds for sale. Finally, wrapping and packaging machines will pack the chocolates and then they will be ready to transport.

Now, you know, it's not that easy to produce chocolate and we have to appreciate the existence of chocolate, one way to show your appreciation is with purchase any chocolate based product. Now click on our WhatsApp link to purchase Chocolate Almond Crunch. Let's end the crave!



#### 4.5.2 Soft Sell 2



Eenie meenie miney mo, which chocolate i love the most!

Hey people, happy Thursday : may you enjoy your day because it's almost weekend. Do you know how much chocolate exist in this world, if yes, which do you love the most? If no, let me tell you then.

There are 9 types of chocolate in this world. Yes, it's 9. Can you believe this?! Let's get through one by one.

First, raw chocolate. Raw chocolate is chocolate that has not been processed, heated, or mixed with other ingredients. It is sold in chocolate-growing countries and to a lesser extent in other countries. It is often promoted as being healthy.

Second, baking chocolate. Baking chocolate, or cooking chocolate, is chocolate intended to be used for baking and in sweet foods.

Third, modelling chocolate. Modeling chocolate is a chocolate paste made by melting chocolate and combining it with corn syrup, glucose syrup, or golden syrup. It is primarily used by cakemal and pâtisseries to add decoration to cakes a pastries.

Forth, organic chocolate. Organic chocolate is chocolate which has been certified organic, generally meaning that there are no chemical fertilizers or pesticides used in growing the cocoa beans producing the chocolate.

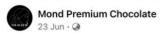
Fifth, compound chocolate. Compound chocolate is the name for a confection combining cocoa with other vegetable fats, usually tropical fats or hydrogenated fats, as a replacement for cocoa butter. It is often used for candy bar coatings. Sixth, couverture chocolate. Couverture chocolate is a class of high-quality chocolate containing a higher percentage of cocoa butter than other chocolate which is precisely tempered. Couverture chocolate is used by professionals for dipping, coating, molding and garnishing ('couverture' means 'covering' in French).

Lastly, ruby chocolate. The chocolate type is made from the Ruby cocoa bean, resulting in a distinct red colour and a different flavor, described as "sweet yet sour". Another 3 types of chocolate are dark chocolate, white chocolate and milk chocolate. However, these type of chocolate are actually a different flavour for all six chocolate (except ruby chocolate) I mentioned earlier.

So, let's take a guess. Which type of chocolate do we use in our product? 
Drop your order on our WhatsApp to know. Let's end the crave!



#### 4.5.3 Soft Sell 3



Eenie meenie miney mo, which chocolate i love the most !

.....

Hey people, happy Thursday have you enjoy your day because it's almost weekend. Do you know how much chocolate exist in this world, if yes, which do you love the most? If no, let me tell you then.

•

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Drop your order on our WhatsApp to know. Let's end the crave!

## 4.5.4 Soft Sell 4



#### 4.5.5 Soft Sell 5



#### **Mond Premium Chocolate**

25 Jun · 🕢

Compound chocolate & Baking chocolate, which one are the best?

Hey people, happy Saturday. May your weekend going well 🐈

So on the previous post, I've been sharing about chocolate in these whole world. Have you take a guess which chocolate we use in our Chocolate Almond Crunch recipe? If your answer is compound chocolate, you're a genius. If not, let me tell you why we choose compound chocolate instead.

Compound chocolate is great for making molded chocolates as it sets up well without the extra effort of tempering. It's also more stable in warmer conditions is this is something you're going to be up against. Compound chocolate is pretty resilient, except when it comes to adding liquids to it. Even the smallest amount of cold liquid will seize up your compound chocolate into a gloppy mess. Meanwhile, baking chocolate, or 'unsweetened chocolate' is 100% chocolate and doesn't co any sugar or added flavour, which is why it is Baking chocolate is ideal to use as a base for

brownies and cakes, since we do add sugar to the recipe, balancing the flavour.

As for our Chocolate Almond Crunch did not adding any preservative ingredient, we use compound chocolate because it already contained sugar in it.

Precisely, compound chocolate is best on coating (i.e. our product) with no adding preservative ingredient, meanwhile, baking chocolate is best to the recipe that require you to add preservative ingredient.

Understand your ingredients is best to improve the recipe & keeping the quality of the food. Do click on our WhatsApp link to order the best quality of our snack. Let's end the crave!



## 4.5.6 Soft Sell 6



#### **Mond Premium Chocolate**

26 Jun - 🥥

Some people choose therapy. The rest of us choose chocolate.

Hey people, have a good Sunday! Today I would like to share some Fun with you guys. Issa Fun Facts day! & here are some of the Fun Facts about chocolate you'll be glad to know.

- 1. Chocolate was once money that literally grew on trees.
- 2. Chocolate wasn't always solid, or sweet.
- It took eight years to develop the recipe for milk chocolate.
- 4. When it comes to cacao beans, a little does not go a long way.
- 5. White chocolate isn't really chocolate.
- 6. Chocolate does funny things to our brains.
- 7. One of the best chocolate treats was a complete mistake.
- 8. Chocolate is good for your teeth.
- 9. You'll regret disliking chocolate (jk XD)

So to appreciate the existence of chocolate, let's support chocolate based product (like us) no Click our WhatsApp link & drop your order. Lend the crave!





#### 4.5.7 Soft Sell 7



Hey people, happy Monday + what a looooong day today, but thankfully it's almost end.

Before going to sleep, let's have a look through this simple post of chocolate '+coating '+

A chocolate coating is just what it sounds like – the chocolate coat or outside layer that covers some of our favorite treats such as candy or cookies. It is as easy as melt a chocolate bar or chocolate coins on a bowl of boiling water. After a moment of mixing with the spatula wallaaaa, you're done & ready to deep your snack. Why boil on a bowl of boiling water? So it won't change the taste of chocolate. & that is how we coating the almond in the chocolate sauce before freezing it around 20–30 mins.

Coating chocolate have been my all time favourite since I first tried it. So you should try too, click on our WhatsApp link and drop your order now. Let's end the crave!



## 4.5.8 Soft Sell 8

Mond Premium Chocolate 28 Jun ⋅ ③

Call out to chocolate lovers! Places you must know & go for a visit.

Hey people, happy Tuesday ' how's your week went so far? I hope it's great. Today, I would like to share chocolate cafes & shops in Malaysia.

1. Benn's Ethicoa Chocolate Factory Address: Lot no. 6, Jalan Cj 1/6c Kawasan Perindustrian Cheras Jaya, Batu 11, 43200 Cheras, Selangor, Malaysia Hours: 10am-6pm, Tue.-Sun

 Seniman Kakao
 Address: 29, Jalan Pudu Lama, Bukit Bintang,
 50200 Kuala Lumpur, Wilayah Persekutuan Kuala Lumpur, Malaysia
 Hours: 8am-7pm, daily

3. Chocolate Concierge Address: Street Level of Bangsar Shopping Centre, Jalan Sena, 59000, Kuala Lumpur, Malaysia Hours: 10am-10pm, daily

4. Ben's Independent Grocer Address: Publika, Lot 1A, 83-95, Jalan Dutamas 1, 50480 Kuala Lumpur, Wilayah Persekutuan Kuala Lumpur, Malaysia Hours: 9am-10pm, daily

5. Art Cacao (Le Meridien) Address: 2, Jalan Stesen Sentral 5, Kuala Lumpur Sentral, 50470 Kuala Lumpur, Wilayah Persekutuan Kuala Lumpur, Malaysia (inside Le Meridien Hotel) Hours: 7am-8pm, daily

6. Signature Chocolate by Since 18's Address: LGC-33, Mid Valley Megamall, 81, Lingkaran Syed Putra, Mid Valley City, 58000 Kuala Lumpur, Federal Territory of Kuala Lumpur, Malaysia Hours: 12pm-1am

7. Love18 Chocolate Address: Lot LGC-15, LG Floor, Mid Valley Megamall, Mid Valley City, 58000 Kuala Lumpur Hours: 10am-10pm, daily

8. Cocodash by Cocoraw
Address: 1, Jalan Telawi 3, Bangsar, 59100 Kuala
Lumpur, Wilayah Persekutuan Kuala Lumpur,
Malaysia (multiple locations; this one is inside a
Ben's Independent Grocer)
Hours: 12nm-8nm, daily (opens 10am Fri - Si

Hours: 12pm-8pm, daily (opens 10am Fri.-Sa

#### 9. Nayuta Chocolatasia

Address: Malaysia, Federal Territory of Kuala Lumpur, Kuala Lumpur, Bukit Bintang, Jalan Sultan Ismail, ISETAN The Japan Store Ground Floor, LOT 10 Shopping Center

Hours: 11am-9pm, daily

#### 10. Harriston Boutique

Address: Malaysia Tourism Centre, 139, Jalan Ampang, Kuala Lumpur, 50450 Kuala Lumpur, Wilayah Persekutuan Kuala Lumpur, Malaysia

Hours: 9am-8pm, daily

Here are 10 places to visit, you can get all types of chocolate you ever craved for. Nonetheless, you can still enjoy a simple & affordable chocolate from us. Click on our WhatsApp link to order now. Let's end the crave!



# 

### 4.5.9 Soft Sell 9



Hey people, happy Monday ; it has been a hectic week, and I can finally breathe again now.
\*Continuing to share new knowledge to the reader\*

So today, I would like to share the origin & the history of almond. It is something new for me but as we selling Almond Chocolate Crunch, it is better to know a little bit thing about the ingredient we

use. Right?

Almonds have a long and rich history that can be traced back for thousands of years. Originating in Western and Central Asia, almonds grew wild and were likely foraged by our ancestors before their domestication in 4000BC, at which time they were cultivated, becoming a popular food across Asia. Explorers traveling the 'Silk Road' between Asia and the Mediterranean from 600-900AD enjoyed the nutritious properties of almonds on their travels, discarding uneaten kernels across Italy and Spain and spreading almond cultivation abroad. It wasn't until the mid-1700s that the first almond groves were planted in California, but these trees didn't enjoy their home on new soil, and it to further 100 years for an almond cross-breed cultivated that thrived in the dryer Californian

#### climate.

In the same way that we value almonds for their dense nutritional benefits, as did those through history and there is evidence of nomadic tribes grinding up almond kernels for use in high-energy, on-the-go snacks from as far back as the 4th century BC – even King Tutankhamen was buried with almonds to sustain him in the afterlife!

Cool isn't it? Okay, now I feel like watching the Mummy back. But before that, I want to make some Almond Chocolate Crunch as my movie snack. If you want too, click on the WhatsApp link to order. Let's end the crave!



#### 4.5.10 Soft Sell 10



Hey people, have a good Tuesday '+ For today's post, I am going to share about the benefits of almond nuts.

Just in case it is not only good as a food, but also as a skincare ingredient  $\underline{\&}$ 

- 1. Almonds are nutrient-rich as it consists of with vitamin E, vitamin B, calcium, iron & potassium.
- They're packed with antioxidants studies found that consumed 2.5 ounces of almonds daily, decrease 27% blood levels of biomarker for oxidative stress over a month.
- Keep your heart healthy help reduce blood pressure and improve vascular function, to which, it help blood vessels relax and reduce artery stiffness.
- 4. Aid weight regulation reduce body mass index and reduce waist measurement.
- 5. Good for skin help in skin aging problem as it decrease wrinkle severity and width compared to the non-almond eaters.

See! That is why you need to purchase Almond Chocolate Crunch from us now!! It has a lot of benefit for you till in the future. So click on our WhatsApp link to purchase. Let's end the crave!



## 4.5.11 Soft Sell 11



#### **Mond Premium Chocolate**

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Hey people, have a very good evening. So before you're going to sleep, let's giving you something good to read.

Tonight, I would like to share about Almond snacking situations all day long. It's to keep your turning full & give you a jumpstart no matter what situation or time of day.

- 1. The recovery a handful of almonds makes the perfect post-"feel-the-burn" recovery snack.
- The morning prep take your oatmeal from meh to mmm by sprinkling on some almonds. Whole, slivered, sliced - any almond form will do.
- The crunch-time rush do not skip your breakfast. Almond as a healthy snack help you feel full and satisfied as you take on the day (and the traffic).
- 4. The mid-morning battle Keep a jar in your desk drawer for easy access.
- The salads plus-up salads are crunchy and refreshing. But adding almonds turns them into a real treat.
- 6. The chip switch Trade in your chips for a handful of savory flavored almonds like chip roasted, wasabi or dry roasted.

7. The afternoon lull - Insteas of dipping into your secret stash of emergency only chocolate, grab a handful of almonds to power you through the PM.

8. The on-the-goer - Keep an almond stash in your purse to kick those on-the-go grumbles to the curb.

9. The trail mixer - If your like a variety of textures in a healthy snack, make your own perfect combo with almond as prt of the mix. Dried fruit, chocolate chips, cocnut shavings - get creative.

10. The late-nighter - Almonds can help you crush those late-night cravings. Choose our Almond Chocolate Crunch for your late night snack. Click on our WhatsApp link to order now. Let's end the crave!



#### 4.5.12 Soft Sell 12



Hey people, hope your week went well so far. So since it's still 7th July, I wish you guys (especially to chocolate lovers) Happy World Chocolate Day.

You would seldom to find a person who doesn't like chocolate. It is one of the most-loved dessert around the globe. July 7 is celebrated as World Chocolate Day worldwide. This is because it is believed that chocolate first came to Europe on this day in 1550. Chocolate Day was first observe in 2009.

& up to this date, we are still celebrating this by having a chocolate for overcome stress & grievances. & some of us just love chocolate too much that we can eat it almost everyday. Just a reminder:

- 1. Do medical checkup at least twice a year
- 2. Dark chocolate has a better sugar intake rather than other chocolate (also helps in losing weight)
- 3. Get enough sleep to reduce stress.
- 4. Drink more water, daily.
- 5. Do exercise for 2 days & 1 day rest.



Doesn't matter what your eating habits, follow those reminder to help yourself healthy. For a good & healthy snack, click on WhatsApp link to order Almond Chocolate Crunch. Let's end the crave!



#### 4.5.13 Soft Sell 13



Happy eid-adha people, have a great day

Since we are in raya mood, so I would like to share to you guys a recipe we use for our Almond Chocolate Crunch. Why we choose this recipe, well because the ingredients are more accurate to understand. Even when adding a portion (i.e. 500gm slivered almonds), the chocolate will be another 50gm added to the number of almond.

& receiving a good feedback from all the reviewers, I can tell you that this recipe is a successful. So here's the recipe...

Chocolate [300g] Slivered almond [250g]

Roast almond until it's turn browny (prefer you guys to always keep checking, so it will not turn windy.

Melt the chocolate with double boil method (use hot water, and put a bowl of chocolate on the top of hot water)

Let them cool for awhile (especially to the alm Coating the roasted almond into the chocola sauce & put inside the paper baking cup. And you're done.

[Disclaimer: we use dark compound chocolate for the chocolate. Like I said before, know your recipe to give the best.]

If you are so in raya mood & prefer to buy rather than making by yourself... We are open for order, click our WhatsApp link now. Let's end the crave!

Cr. Vid.: BEAUTYANDFOOD



① 3 1 share 7 views

② Like □ Comment □ S

### 4.5.14 Soft Sell 14



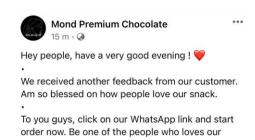
Good morning people, have a good holiday + so today I would like to share fun facts about Almond.

- 1. Almond can be turned into milk.
- 2. Almonds have one of the highest content of protein of all nuts.
- 3. Almonds are great for your heart.
- 4. Almond flour makes a great gluten-free alternative to wheat flour.
- 5. Almonds are natural energy booster.
- 6. Almonds make the most delicious nut butter.
- 7. Almonds need really hot weather and cool winters to grow.
- 8. Almonds are 100% reliant on wild bees and honey bees for crop pollination No bees, no almonds
- 9. Almonds help to slow absorption of sugar and carbs

Well, as you can see, the facts about almond are most of them seen as healthy things. So don't forget to take your almond daily, because it's good for your health. For now, click on our WhatsApp link & order our Almond Chocolate Crunch. Let's end the crave!

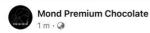


# 4.5.15 Soft Sell 15





## 4.5.16 Soft Sell 16



Hey people, do you know about the food you eat? The ingredients or maybe the nutrients contained in your food?

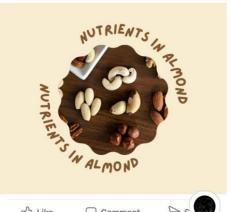
Well, to have a healthy body and mind. Know your food at its best. Don't just eat because it taste good but unhealthy for you body. Remember, prevent is better than cure. & today, I would like to share the nutrients contained in almond.

As almonds deliver a massive amount of nutrients, it's actually contains of

- Fiber: 3.5 grams
- Protein: 6 grams
- Fat: 14 grams (9 of which are monounsaturated)
- Vitamin E: 37% of the RDI
- Manganese: 32% of the RDI
- Magnesium: 20% of the RDI
- They also contain a decent amount of copper, vitamin B2 (riboflavin) and phosphorus.

Through my reading, I can affirm that all the nutrients are good for your body, blood circulation & brain. So don't forget to take your almond of to have a healthy body & mind. Click on our WhatsApp link to order our Almond Chocolate

Crunch now to start your healthy diet. Let's end the crave!



Like

Comment Comment



# 4.6 Sales Report



Figures above show Mond Premium Chocolate sales throughout two months, starting June until July. Mond Premium Chocolate managed to gain sales more than RM31.

Types of product	Date	Transaction type	Sales (RM)
Almond Chocolate Crunch	19/6/2022	Online	RM18
Almond Chocolate Crunch	12/7/2022	Online	RM18
	RM36		