

## ZENXIN HEALTHIER YOU SPECIAL

### Director Note

ZENXIN Celebrates A Healthier You  
- pg 03

### ZENXIN Celebrates 11.11

- pg 04-05

### Welcome to ZENXIN's New HOME

- pg 18-19

### Connect with ZENXIN

- pg 20-21

### ZENXIN Celebrates Christmas

Christmas Recipes

- Pg 22-23

Christmas Promo

- Pg 24

### ZENXIN Travel

- pg 25-27



STEP 01

### Embrace & Explore

探索新常态



STEP 02

### Take Root

生根养身



STEP 03

### Empower Yourself & Your Loved Ones

疗愈自己和你爱的人



STEP 04

### A Healthier YOU

健康的你, 健康的世界

### A Healthier You



- Organic Treasures You Desire  
Pg 6-9

- The Tiny Orange Jewel from Siberia-  
Organic Sea Buckthorn  
Pg 10-11



- Sweeten Up Your Day in a Guilt-Free Manner  
Pg 12

- Do you need protein powder?  
Pg 13

- 3 Must Have Tea in Your Cabinet  
Pg 14



- Boost Your Immune System with  
Herbs & Spices  
Pg 15

- 5 reasons to why you should consult  
a dietitian or nutritionist  
Pg 16-17

## STEP 04

# A Healthier YOU

## 健康的你, 健康的世界



Thank you for journeying with us, for persevering  
and for making healthy organic choices.  
Now celebrate, this organic, healthier YOU.

感谢有您全程陪伴、全情参与，与我们共同拥抱有机生活。  
庆祝你我成为更健康的“有机人”，以及我们因改变而创建的  
永续环境。

### CELEBRATE A HEALTHIER YOU



Dear Friends of ZENXIN,

How have you been doing for the past two months? I hope this letter finds you safe and well.

For the past few months, our team has been trying our best to try engaging with you online through our annual ZENXIN Healthier YOU campaign. You may have seen our posts on Facebooks and Instagrams daily or you may have watched our twice-a-month ZENXIN TV programs in our shop and on YouTube Channels.

The more interesting way of communicating with you should be our 4 weekly ZENXIN Live conducted by Ceri, Hushi and Yuphei in Facebook, letting you know about the latest product information, recipes and tips of cooking, farm to table information, stories in ZENXIN Organic Park and all kinds of health guides.

However, we really miss to engage with you in person through our Organic Makan sessions with our partnering chefs who help create wonderful meals using our organic ingredients and sharing insights of organic farm-to-table stories with you. Although we can't have a gathering event, you can still join our organic feast - Soul Organic with Si Chuan Dou Hua, 60th floor at UOB Plaza where our organic farmers' harvest such as overripe cabbage, mustard flowers, spinach, gluten free pasta and etc are featured.

We are pleased to inform you that we will be providing ZENXIN Dietician Online Consultancy Service which we understand that most of you may need advice on their diets especially when you have trouble with your health. We offer a first time 20mins free dietician consultancy trial for you. Do check out with our colleagues about the service or check online [www.zenxin.com](http://www.zenxin.com) for more information.

In November, we will launch our signature Simply Natural Siberian Wonder series of products such as organic Sea buckthorn elixir, oil, organic Haskap berry elixir and 12% organic pine nut milk, which are grown and processed in the cleanest and pristine Siberian Forest. The highlight of the series is freshly processed Organic sea buckthorn elixir which has the most omega 7 and vitamin C among any other plant. A recent Korean university study claims that sea buckthorn berry's lactic acid bacteria can contain the spread of the new coronavirus by inhibiting the activation of its energy source, purine, which makes ZENXIN team really excited about the launch. (Source: <https://www.koreabiomed.com/news/articleView.html?idxno=7744>)

I am not sure if you still remember when was the last time you give yourself or your family a treat. Think about having a getaway to a beach, a nice meal in your favourite restaurants, or even an ice cream from your neighborhood convenience store. If you run of idea in celebrating or gifting during the coming Christmas and New Year, do message us on our WhatsApp, Facebook messenger, emails. Let us give you a healthy idea.

With all of the changes and challenges you have been through during this COVID19 pandemic. You should celebrate because you deserve it.

Have a wonderful celebration season!

Organically yours,

Sengyee, the ZENXIN Organic Team Leader



**UP TO 30% OFF**  
starting from 01.11.2020 until 11.11.2020

Get 1 packet of Organic Handmade Noodle for FREE with purchase above RM110 on 11.11.2020

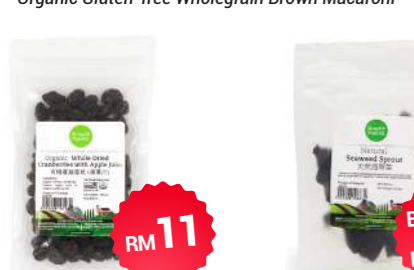
**EVERYTHING AT RM11**



**Organic Baby Noodles**  
• Organic Baby Noodles with Fresh Beetroot  
• Organic Baby Noodle with Fresh Spinach  
• Organic Baby Noodles with Fresh Sweet Potato  
• Organic Baby Noodles with Fresh Pumpkin



**Organic Gluten-free Pasta**  
• Organic Gluten-free Multigrain Black Fusilli  
• Organic Gluten-free Multigrains Red Rigatoni  
• Organic Gluten-free Wholegrain Brown Fusilli  
• Organic Gluten-free Multigrain Red Macaroni  
• Organic Gluten-free Wholegrain Brown Macaroni



**Organic Whole Dried Cranberries With Apple Juice**  
**Natural Seaweed Sprout**

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**11.11 SUPER SALES**  
Organic Fresh Produce  
Purchase selected organic fresh produce with 11% OFF  
1.11.2020 - 11.11.2020

**GET 11% OFF ON SELECTED ORGANIC PRODUCTS**



**Organic Tea Set A (Natural Beauty Tea)**  
**Organic Tea Set B (Good-for-health Tea)**



**Healthy Cracker Set**  
**Detox Elixir Value Pack**



**Organic Sweeteners**  
• Organic Coconut Nectar Syrup 250g  
• Organic Wheat Sweetener 250g  
• Organic Beet Sugar Sweetener 250g  
• Organic Barley Malt Sweetener 250g  
• Organic Corn Malt Sweetener 250g

**24-HOUR EXCLUSIVE DEALS ON 11.11!**



**Himalayan Pink Rock Salt**  
**Organic Herbs and Spices**  
• Organic Thai Seasoning 80g India  
• Organic Salad Seasoning 80g India  
• Organic Italian Seasoning 80g India  
**Organic Handmade Noodles**  
• Organic Handmade Turmeric Noodle  
• Organic Handmade Mulberry Leaf Noodle  
• Organic Handmade Charcoal Noodle  
• Organic Handmade Chia Seed Noodle  
• Organic Handmade Quinoa Noodle

**11.11 SUPER SALES**  
**UP TO 50% OFF**  
starting from 01.11.2020 until 11.11.2020  
\*While Stocks Last

**FREE DELIVERY**  
for the First 100 Monthly Organic Box Subscribers



**Simply Natural Organic Handmade Noodle and Simply Natural Organic Handmade Mee Sua**



**Simply Natural Organic Legume and Grains**  
• Simply Natural Organic Gluten-free Chickpea Fusilli  
• Simply Natural Organic Gluten-free Multigrain Black Fusilli  
• Simply Natural Organic Gluten-free Multigrain Red Macaroni  
• Simply Natural Organic Gluten-free Multigrain Red Rigatoni  
• Simply Natural Organic Gluten-free Mung Bean Rotini  
• Simply Natural Organic Gluten-free Red Lentil Rigatoni  
• Simply Natural Organic Gluten-free Wholegrain Brown Fusilli  
• Simply Natural Organic Gluten-free Wholegrain Brown Macaroni



**Simply Natural Organic Chickpeas / Garbanzo Beans 500g**  
**Simply Natural Organic Quinoa / Simply Natural Organic Mixed Quinoa 500g**



**Simply Natural Organic Chia Seeds 250g**  
**Simply Natural Organic Soya Beans 500g**  
**Simply Natural Organic Popcorn 500g**

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**UP TO 50% OFF**  
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\*While Stocks Last

**FREE DELIVERY**  
for the First 100 Monthly Organic Box Subscribers



**Simply Natural Organic Baby Noodles Series**  
(Flavours: Spinach, Sweet Potato, Beetroot, Carrot and Pumpkin)



**Simply Natural Organic Healthy Breakfast Choices**  
(Rolled Oats, Quick Rolled Oats, Bran Oat, AntiOx Chia Muesli, Belly Friendly Muesli, Happy Energy Muesli, Purple Wheat Flakes and Rye Flakes)



**Simply Natural Organic Tea Series**  
(Simply Natural Organic Tea Series consists of spice, herb, flower and vegetable tea leaf offerings to refresh your senses and reinvigorate you. More than 20 choices to choose from.)

**11.11 EXCLUSIVE DEALS ONE DAY ONLY!**

**ENJOY AN ADDITIONAL 11% DISCOUNT**  
Enter the Code at Checkout  
**ZX11DEALS**  
00:01-23:59

Start loading your cart NOW!

# ORGANIC TREASURES YOU DESIRE

October is all about empowering yourself and your loved ones. On that note, ZENXIN is excited to introduce a series of new organic products.

## ORGANIC FUNCTIONAL TEAS



Beyond aroma and flavour, Simply Natural's Organic Functional Tea Series have a myriad of health benefits to offer with its unique and perfectly blended herbs and tea leaves. They have a very subtle taste with floral aroma. These caffeine free teas are grown and processed strictly without any chemical pesticides so you can enjoy them without thinking of harming the environment or your health. They are sourced directly from SEKEM Group in Egypt that complies to International Food Standards ISO 22k.

**a) Organic Cold Care Tea**

- Soothing and healing
- Support healthy immune system
- Ease symptoms of common cold and flu like cough, throat irritation and nasal congestion
- Take up to 3 times a day during episodes of cold and flu

**b) Organic Mother's Herb Tea**

- Support healthy lactation
- Promote breast milk production
- Soothe colic in babies
- Take 2-3 servings per day after birth

**c) Organic Smooth Digestion Tea**

- Cleansing and detoxing
- Relieve occasional constipation
- Sooth unpleasant gastrointestinal symptoms like cramps, flatulence, gas
- Support healthy bowel movement

## ORGANIC SWEETENERS



Bringing you a range of natural sweeteners that can be a healthier alternative to refined sugars in any recipe. Comes with a unique taste, this range of sweeteners are free from additives and are vegan-friendly choices.

- a) Organic Barley Malt Sweetener**

  - Strong malty bittersweet taste
  - Ideal for using in baked goods, biscuits and beverages
  - Non-GMO
- b) Organic Corn Malt Sweetener**

  - Fructose-free
  - Distinctive malty with corn flavour
  - Can be used as a flavour-enhancer in applications such as biscuits, cereal bars, confectionery, sauces, yoghurts and desserts
  - Non-GMO
- c) Organic Beet Sugar Sweetener**

  - Rich, caramel-like flavour similar to molasses
- d) Organic Wheat Sweetener**

  - Made from the starch portion of wheat
  - Good natural sweetener in baking recipes
  - Fructose-free
  - Non-GMO
- e) Organic Coconut Nectar Syrup**

  - Made from 100% Sap of Coconut Flower Buds
  - Nutritious and low GI sweetener
  - Rich, sweet with a hint of salty aftertaste
  - Perfect alternative sweetener to be used in baking, smoothie bowls, drizzle over ice cream or breakfast meals

## ORGANIC SWEET WHEY POWDER *\*\*Only available at ZENXIN Malaysia.*



- An organic yellowish powder which is the by-product of the hard/ semi cheese during the manufacturing process.
- High in carbohydrates and can be a good alternative for commercial milk solids
- Contains moderate sources of protein (12.9g in every 100g)
- Has a milky sweet taste with good emulsion capacity which is preferred in baking recipes to make a softer, more tender and brownish finished product

ORGANIC HERBS AND SPICES



Derived from 100% organic ingredients, Simply Natural's the NEW Organic Herbs and Spices are sourced directly from Egypt with zero artificial additives or preservatives. Besides giving aromatic deep flavours to spice up your favourite dishes, herbs possess mighty anti-inflammatory properties, and contain antioxidants beneficial to fight infection.

a) Organic Thyme

- Has subtle aroma and slightly sweet minty flavour
- Pairs well with rosemary and savory
- Use in soup, sauces, stew, marinades and salad dressings or brew into hot thyme tea

b) Organic Rosemary

- Has strong lemon-pine aroma with warm, bittersweet flavour
- Use in moderate amount for strong flavour meat, marinades, barbecue dishes

c) Organic Basil

- Has sweet minty aroma with mild anise note
- Pairs well with rosemary and thyme
- Has more concentrated flavour than fresh basil (Simply substitute 2 teaspoons finely chopped fresh basil with 1 teaspoon dried basil.)
- Use in pizza sauce, pasta, salad dressings and marinades

d) Organic Dill

- Has strong aroma and sharp pungent flavour with anise undertones
- Good source of calcium, magnesium, iron
- Use whole or crushed in pickles, bread, soup, vegetable dishes, salad dressings or brew into dill seed tea

e) Organic Savory

- Also known as Summer Savory/ Garden Savory with milder flavour compared to Winter Savory
- Has a pleasing aroma and peppery bite
- Great as salt and pepper replacement in soup, meat and vegetable dishes
- A great spice for those under salt-free diet

f) Organic Calendula

- Also known as Marigolds
- Has a honeyed aroma with mild bitter bite
- Use as a substitute for saffron to bring about a delicate saffron colour and flavour to cooking
- Add into sauce, tart, salad or brew into tea

g) Organic Onion Powder

- Made from 100% dehydrated ground organic onion
- Add sweet and savoury flavour to recipe
- Less pungent than fresh onion
- Use in pasta, pizza, salad dressings, popcorn and marinades

h) Organic Garlic Powder

- Made from 100% dehydrated ground organic garlic
- Has rich garlicky aroma and sweet flavour
- Works in recipes that call for dried or fresh garlic
- Use in dry rubs, marinades, salad dressings, sauce and stews

i) Organic Coriander Seeds

- Also known as cilantro or Chinese parsley, is fruit of the cilantro plant
- Has sweet woody aroma with warm citrusy flavour
- Goes well in fish, lamb and turkey
- Great addition into curries, stews and soups

SIBERIAN WONDERS



Sourced directly from Russia, Simply Natural's Siberian Wonders Series are harvested in ecologically clean and pristine areas of Siberia, where the powerful plants are able to thrive in the unbearable winter and the harshest summer. Its logistics centre and harvesting site are equipped with blast freezing chambers and extensive cooling spaces, enabling immediate processing of the crop to retain its optimum nutrients.

a) Organic Sea Buckthorn Elixir

- Grown in Siberia region in Russia
- Made from 100% organic sea buckthorn berries
- NFC (Not from Concentrate) juicing technology
- Free from additives, preservatives and colourings
- No added sugar
- High in Vitamin C, omega fatty acids (3, 6, 7 & 9)
- Contains more than 190 bioactive compounds

b) Organic Siberian Freeze-Dried Sea Buckthorn Berries

- Grown in Siberia region in Russia
- Made from 100% organic sea buckthorn berries: Intense tangy citrus flavour
- Freeze-dried to retain its optimum nutrients: Equivalent to ~½ cup fresh Sea Buckthorn Berries per serving!
- Free from additives, preservatives and colourings
- High in Vitamin C, antioxidants & omega fatty acids (3, 6, 7 & 9)
- Contains more than 260 bioactive compounds

c) Organic Sea Buckthorn Oil

- 100% Organic Sea buckthorn Oil extracted from sea buckthorn berries pulp
- Free from additives, preservatives and colourings
- Used externally as skin moisturiser, for wound healing, wrinkles & and sunburn reduction
- Excellent plant-based omega fatty acids
- Can be consume on its own, mix into beverages or apply topically (2 - 4drops) on skin to combat wrinkles, scars and dry skin

d) Siberian Haskap Berry Elixir

- Made from 100% haskap berries
- NFC (Not from Concentrate) juicing technology
- Free from additives, preservatives and colourings
- No added sugar
- Good source of antioxidants
- May enhance cardiovascular, vision and immunity health

e) Siberian Freeze-Dried Haskap Berries

- Made from 100% haskap berries
- Freeze-dried to retain its optimum nutrients - Equivalent to ~½ cup fresh Haskap Berries per serving!
- Free from additives, preservatives and colourings
- High in vitamin c and antioxidants for cardiovascular, vision and immunity health
- With 3-4 times more anthocyanins than blueberries
- Enjoy on its own, add into oatmeal, yogurt, tea or blended into smoothie for extra nutrient boost

f) 12% Organic Siberian Pine Nut Milk

- Made from organic pine nut kernels
- Rich and creamy with light buttery pine nut flavour
- Vegan and lactose-free
- No added sugar or flavourings
- Good source of vitamin K, phosphorus, magnesium for bone health maintenance
- Rich in polyunsaturated fats for optimum heart health

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# THE TINY ORANGE JEWEL FROM SIBERIA-ORGANIC SEA BUCKTHORN

Sea buckthorn (Hippophae rhamnoides) is one of the world's most nutritionally complete foods with more than 190 bioactive compounds. According to ancient Greek legend, sea buckthorn does wonders to the racehorses' outer appearance, leading to its generic name Hippophae, that means "shiny horse".

The famous Mongol conqueror Genghis Khan credited Sea Buckthorn for giving his armies the incredible strength and endurance they needed to conquer the enemies.

Sea buckthorn is a wonder plant that can survive the harshest environment as it can withstand temperatures from -43 to 40°C, and is both drought and salt resistant. Sourced directly from Russia, Simply Natural's Organic Sea Buckthorn series are harvested in ecologically clean and pristine areas of Siberia. Its logistics center and harvesting site are equipped with blast freezing chambers and extensive cooling spaces, enabling immediate processing of the crop to retain its optimum nutrients

## Sea buckthorn is a true superfood with at least 60 antioxidants and 20 minerals:



- **Vitamin A, C, E**  
(Vitamin C content in sea buckthorn berries is about 12 times more than an orange)
- **Omega 3, 6, 7, 9 Fatty Acids**  
(Sea buckthorn is one of the plant food with all 4 types of omega fatty acids)
- **Carotenoids**
- **Plant Sterols**
- **Proteins** (Globulins & Albumins)
- **Minerals** (Iron, Potassium, Calcium, Phosphorus, Magnesium, Selenium)

### IT IS GREAT FOR:

#### 1. IMMUNITY SUPPORT

Sea buckthorn has an exceedingly high amount of vitamin C. Together with other antioxidant nutrients such as vitamin A, E and Selenium, it plays integral roles in immunity support.

#### 2. SKIN HEALTH

Sea buckthorn is rich in omega fatty acids, phospholipids, sterols and other vitamins. These nutrients help to moisturise skin, reduce sunburns and accelerate skin regeneration. Research shows that taking sea buckthorn oil extracted from pulp orally for 4 months may help to improve atopic dermatitis.



#### 3. GASTRIC HEALTH

Sea buckthorn has anti-inflammatory properties that promote ulcer healing and soothe acid reflux.

#### 4. CARDIOVASCULAR HEALTH

Sea buckthorn contains a number of heart-healthy bioactive compounds such as flavonoids, sterols and omega fatty acids.

#### 5. LIVER HEALTH

Sea buckthorn contains abundance of healthy fats, vitamin E and carotenoids content. To all of which may protect liver cells from damage.

#### 6. CANCER

At least 60 antioxidants are found in sea buckthorn, which help to protect cells from the damage caused by free radicals that may lead to cancer.

#### 7. WEIGHT MANAGEMENT

Preliminary studies demonstrated that sea buckthorn may help to maintain healthy body weight by reducing body fat storage.

## Organic Sea Buckthorn Product Series

Find the organic sea buckthorn products under Simply Natural's Siberian Wonders Series: Organic Sea Buckthorn Elixir, Organic Freeze-Dried Sea Buckthorn Berries, Organic Sea Buckthorn Oil, all certified organic by NASAA and EU.



### ORGANIC SEA BUCKTHORN ELIXIR

- Made from 100% organic sea buckthorn berries
- NFC (Not from concentrate) juicing technology
- Free from additives, preservatives and colourings
- No added sugar
- Vegan
- Great for daily vitamin C booster drink

#### HOW TO USE

- Enjoy on its own
- Dilute with water or mix with juice or smoothie  
\* Recommended to take 35 ml a day, twice a day. Refrigerate for best flavour.

### ORGANIC FREEZE-DRIED SEA BUCKTHORN BERRIES

- Made from 100% organic sea buckthorn berries: Intense tangy & citrusy flavour
- Freeze-dried to retain its optimum nutrients: Equivalent to ~½ cup fresh sea buckthorn berries per serving!
- Free from additives, preservatives and colourings
- High in vitamin C, antioxidants & omega fatty acids (3, 6, 7 & 9)
- Contains more than 260 bioactive compounds
- Vegan
- Grown in Siberia region in Russia

#### HOW TO USE

- Enjoy as snack on its own
- Add into tea, yogurt, oatmeal or muesli
- Blended into smoothie for extra nutrient boost  
\* Recommended serving size: 2 tablespoons (~5g)

### ORGANIC SEA BUCKTHORN OIL

- 100% organic sea buckthorn oil extracted from sea buckthorn berries pulp (not seed).  
\*Berries contains more omega; 7 fatty acids more than seeds
- Free from additives, preservatives and colourings
- Vegan
- Used externally as skin moisturiser, for wound healing, wrinkles and sunburn reduction
- Excellent plant-based omega fatty acids

#### HOW TO USE

- Take 1 ml (~12 drops) orally, once or twice a day. Suggest to mix into water, juice or smoothie.

OR

- Topically apply 2-4 drops on skin to combat wrinkles, scars and dry skin.



**SWEETEN UP YOUR DAY IN A GUILT-FREE MANNER**

Having some sweet treats on a bad day would cheer you up. While most would think that sugar is the evil poison to eliminate from our diet, enjoying occasional sweet treats while keeping the following tips in mind could sweeten up your day without a side of guilt.

**Tip No. 1**

**All sugars are the same.**

Be it raw sugar, cane sugar, honey, if taken excessively, will result in excessive calorie intake and cause weight gain. While some sugar or sweetener (coconut nectar sugar, honey etc) would have a lower glycemic index that makes it a better option than the others, all forms of added sugar should be taken into account in daily diet. Nevertheless, unrefined sugar or sweetener do offer certain minerals and nutrients in small amounts. Together with richer flavour and aroma, they are deemed to be a more desirable alternative in cooking or baking.

**Tip No. 2**

**Identify the 'hidden' sugar.**

The Nutritional Information Panel on packaged food usually states how much sugar it contains. Nevertheless, it does not distinguish between naturally occurring sugar and added sugar. What we should look out for is added sugar. To identify them, check the ingredients list for the following ingredients, for 'hidden' sugar in your diet:

- Sugar (eg. cane sugar, brown sugar)
- Syrup (eg. corn syrup, malt syrup)
- Words ending with "ose" (eg. fructose, sucrose, maltose, dextrose, lactose)
- Any other form of sweeteners (eg. honey, agave nectar, molasses, fruit juice concentrates)

**Tip No. 3**

**Moderation is always the key.**

Our sugar consumption should not be more than 10% of our daily energy intake, which is equivalent to 50g (or about 12 level teaspoons), but ideally less than 6 teaspoons for additional health benefits. This is inclusive of all forms of added sugar in our diet, including the hidden sugar found in packaged or processed foods. Hence, opt for sugar-free, low sugar or less sugar alternatives for the healthier you.

**Tip No. 4**

**Sugar to not worried about: Natural sugar from whole fruits and dairy.**



While fruits and dairy products do contain natural sugars in the forms of fructose and lactose, you do not have to eliminate them from your diet if sugar is your concern. Fresh fruits serve as important sources of nutrients like dietary fibre, vitamins and antioxidants while dairy products can be a good source of protein and minerals like calcium. The presence of other nutrients such as fibre and protein helps reduce absorption of sugar and less likely to induce a spike in your blood sugar. The general recommendation for fruit intake is 2-3 servings per day while it is recommended to consume up to 3 servings of dairy products per day.

**DO YOU NEED PROTEIN POWDER?**

Protein Powders have been turning heads of health-conscious people with their impressive nutrition profile and versatility in recipes. Whether in baking, cooking or in smoothies, using protein powder can be an alternative, not only to gain muscle mass but help with supporting healthy weight and healthy immune system function.

**Plant Based VS Dairy Based Protein Powders**

Plant based protein is extracted from legumes, seeds and some grains (hemp, peas, soy and more). Studies show that plant-based protein has some key advantages over animal-derived proteins as they often contain fiber, are lower in fat, and free from cholesterol.

In addition, plant-based protein powder is free from allergens, naturally gluten-free and gets absorbed quickly by the body. Therefore, if you're looking for something easy to digest, plant-based protein powder may be the answer.

**Introducing Simply Natural's Organic Pea Protein Powder:**

- Made from organic peas which are grind into powder, separated from starch and fibre, leaving its highly concentrated pea protein isolate.
- Plant based protein powerhouse
- High quality protein source; 14g protein per serving
- Containing all 9 essential amino acids
- High in BCAAs
- Unsweetened and unflavoured
- Has typical beany taste
- Hypoallergenic; free from gluten, soy and dairy
- Non-GMO

**How does incorporating protein powder enhance your diet?**

**1. ADDED NUTRITION:**


Especially those who are vegan or vegetarians, it might be a little challenging to meet daily protein intake. For that reason, smoothies with protein powder or adding protein powder in recipes may be an alternative option, increasing protein intake with minimal preparation time.

**2. MUSCLE GROWTH:**

Good for building muscle mass and its recovery. Hence, it is recommended to take protein supplements after exercise as it may aid recovery by reducing muscle damage, improving muscle performance and synthesis of new muscle cells.

**3. AIDS IN WEIGHT LOSS:**

Helps to delay the stomach emptying and reduce the secretion of ghrelin (hormone responsible for stimulating feelings of hunger) to curb cravings and decrease appetite.



# 3 MUST HAVE TEA IN YOUR CABINET

Did you know that tea was originally consumed for its medicinal property? Be it immune support or boosting energy, teas are at the top of the list for general well-being.

On the other hand, Functional Tea is a combination of well-balanced traditional formula with its ingredients carefully selected and blended, working synergistically to improve specific health concerns.

What better way to support your health than by sipping on a comforting, nourishing cup of tea throughout the day? We proudly introduce 3 Simply Natural's Organic Functional Teas, each with its distinct functional benefits from digestion to immune support.



## 1. ORGANIC COLD CARE TEA

Organic Cold Care Tea is a mixture of 4 organic herbs that work synergistically to support a healthy immune system by reducing common cold and flu symptoms. Tilia (or commonly known as linden) has been used traditionally to induce sweating for feverish colds and infections. Guava Leaves and Fennel contain antiviral bioactive compounds (e.g. flavonoids) that aid in improving immune functions. Together with Anise seeds, these ingredients work synergistically to reduce nasal congestion and relieve throat irritation and cough.

**TIPS:** Brews into mellow and woody notes with cooling finish. Enjoyable any time in the day or night. Steep into hot water for 3-5mins. To enhance its flavour, you may add lemon, or your favourite natural sweetener (e.g. stevia).



## 3. ORGANIC SMOOTH DIGESTION TEA

A perfect combination of 7 wonder herbs that works synergistically to enhance bowel movements in a gentle way. The primary ingredient, Senna leaves, has been widely used as a traditional remedy for constipation.

The presence of sweet yet earthy herbal ingredients such as Fennel, Licorice, Coriander oil and Chamomile help to soothe the unpleasant feelings of cramping. This perfect blend may provide flatulence relief due to the combination effect of Dill, Fennel, Anise and Coriander.

**TIPS:** Brews into sweet and spicy taste with an aromatic finish. Recommended to drink at night before going to bed as it may help with smooth bowel movements the next morning. Steep into hot water for 3-5mins.



## 2. ORGANIC MOTHER'S HERB TEA

A well-balanced traditional formula that combines Fenugreek, Fennel, Caraway fruits and Anise fruits, it produces a sweet and floral afternote.

Fenugreek, Anise and Caraway have been traditionally used to increase milk supply for breastfeeding mothers. This organic, caffeine-free tea navigates the mothers' through their pregnancy and breastfeeding journey.

Another beneficial ingredient for babies, Fennel may help to relieve colic or wind.

**TIPS:** Brews into sweet floral flavour with an aromatic finish. Enjoyable any time in the day or night. Steep into hot water for 3-5mins. To enhance its flavour, you may add lemon, or your favourite natural sweetener (e.g. stevia).

## COMMON FAQs

### 1. WHERE THE SOURCE OF ORIGIN FOR THESE TEAS?

Like other Simply Natural Teas, these 3 flavourful teas are sourced from trustable tea organizations, SEKEM, EGYPT. They ensure finest quality, complies to international organic standards and HACCP by Sekem Group in Egypt. They won multiple sustainable awards including Sustainability World Leader in the World Economic Forum.

### 2. WHO CAN DRINK THE ABOVE-MENTIONED TEAS?

Anyone. Although functional teas are carefully blended to ease specific health concerns, it is still safe to drink by healthy individuals. Those who are on medication are advised to seek consultation from a healthcare practitioner.

### 3. ARE THESE FUNCTIONAL TEAS CAFFEINE-FREE?

Yes absolutely, all of the 3 stated products are free from caffeine.

## BOOST YOUR IMMUNE SYSTEM WITH HERBS & SPICES

Herbs and spices add flavours to food. Those who are looking at healthier options, choose herbs and spices! They are better alternatives to sodium-loaded condiments such as table salt, soy sauce, oyster sauce or MSG.

In addition, some herbs and spices are best known for their immune boosting benefits.

### GARLIC



Garlic contains a compound called allicin that gives its distinctive smell, taste. It has antiviral properties, which may help to fight off common cold and flu. Meanwhile, it is a good source of vitamin C, vitamin B6, selenium and manganese, which is essential for healthy immune functions.

**HOW TO USE:** Use to flavour foods like salad dressings, marinades, sauces, vegetables, meats, soups and stews.

### CUMIN



Cumin is described to have a strong, nutty and spicy flavour. Its antibacterial, anti-inflammatory and antiviral properties help to ward off mild cold and flu. Cumin seeds are also excellent decongestive agents that clear mucus.

**HOW TO USE:** Add into meat dishes, gravies, stews, soups or curry.

### ONION



Being one of the immune boosting superstars, onion is not only a quality source of Vitamin C, it also contains quercetin (a kind of flavonoids) that possesses anti-inflammatory properties. Selenium, a trace mineral found in onions, helps to lower oxidative stress in the body.

**HOW TO USE:** Use in pasta, pizza, salad dressings, popcorn and marinades.

### DILL



Dill is commonly used to elevate flavour of various dishes. Both its seeds and leaves are rich in antioxidants such as terpenoids, flavonoids and tannins. It may protect our body against various diseases. Another antimicrobial and antioxidant compound known as Tannin is also largely present in Dill.

**HOW TO USE:** Use whole or crushed in pickles, bread, soup, vegetable dishes, salad dressings or brew into dill seed tea.

### BLACK PEPPER



As one of the most commonly used spices worldwide, it has numerous benefits. It has a series of medicinal properties ranging from anti-inflammation, antioxidant, antibacterial, antipyretic to immune-enhancement.

**HOW TO USE:** Add into salad dressings, various savoury dishes. (Tip: Black pepper makes a good combination with turmeric as piperine in black pepper enhances curcumin absorption in turmeric.)

### ROSEMARY



Rosemary is a member of the mint family along with other herbs like oregano, thyme and basil. Its strong lemon-pine aroma and warm bittersweet flavour makes it a great addition into various culinary dishes. It also contains an abundance of antioxidants and anti-inflammatory compounds, which are integral in immune boosting.

**HOW TO USE:** Use in moderate amount for strong flavour meat, marinades or barbecue dishes. \*Avoid using too much and cooking for too long as rosemary can overpower the other flavours.

### 'LAKADONG' TURMERIC



Typically spotted in Indian cuisine, turmeric possesses antiviral, antiseptic, antibacterial and anti-aging properties attributed to its curcumin content. Study has shown that curcumin potentially activates cells of the immune system. 'Lakadong' turmeric is one of the best varieties and contains higher curcumin (6-7%) than the other of its kind (<5%).

**HOW TO USE:** Add into your food and beverage like curry, rice, soup, oatmeal, milk, smoothie or make into tea.

### THYME



Thyme, a herb from the mint family, it adds a hint of sweet minty flavour to your dish. It is known for its antibacterial properties and may be blended with water to create a natural cough remedy. Drinking hot thyme tea may alleviate cough and sore throat.

**HOW TO USE:** Use in soup, sauces, stew, marinades and salad dressings or brew into hot thyme tea.

### CINNAMON



Cinnamon is a warming spice that has a sweet, pungent and mild bitter aftertaste. Antioxidants found in cinnamon have anti-inflammatory properties, which may help to fight against infections and repair damaged body tissues.

**HOW TO USE:** Add into baked goods, porridge, oatmeal, smoothie or brew into tea.

### GINGER



Ginger is a spicy, pungent spice commonly used in Asian cuisine. Its main bioactive compounds, gingerols and shogaols have anti-inflammatory properties that help treat and soothe sore throats. In addition, ginger tea is one of the best home remedy that helps relieve stuffy nose.

**HOW TO USE:** Use as seasonings for dishes or bakery goods, add into juice, milk or make into tea.



Simply Natural Herbs & Spices are sourced directly from Morarka Foundation Rajasthan, India and SEKEM group from Egypt. They are well known for their organic farming method and biodynamic agriculture system. These spices are traditionally enjoyed both domestic as well as in international markets. Proud to work with them, Simply Natural Herb & Spices ensures 100% organic ingredients and are absolutely free from artificial additives or preservatives.

# HERE'S 5 REASONS TO WHY YOU SHOULD CONSULT A DIETITIAN OR NUTRITIONIST

Dietitians and nutritionists are both nutrition experts who have studied how diet and dietary supplements can affect our health. While most think that people see dietitians and/or nutritionists only for weight loss, these are a few reasons to why people seek the expert advice from a dietitian and/or nutritionist.

## What is the difference between dietitians and nutritionists?

Both dietitians and nutritionists are healthcare professionals but there are some differences in terms of their qualifications and job scope. Generally speaking, dietitians work with both healthy and sick by promoting nutritional well-being and treating them through medical nutrition therapy. In Malaysia and Singapore, dietitians are required to undertake at least 6 months of clinical internship as part of the course in order to be qualified as a dietitian. Nutritionists, on the other hand, aim to work with healthy individuals by promoting healthy eating habits and lifestyle.



### MANAGING

Be it weight loss or gain, dietitian is there to assess one's calorie needs, and design a personalised diet plan to help achieve your goal healthily while getting to enjoy all your favourite foods.



WHO TO SEE: Dietitian



### DIAGNOSIS AND PREVENTION OF CHRONIC DISEASES

Chronic diseases include diabetes, hypertension, cancer, high blood cholesterol and many more. While those who have family history of any chronic disease or at preventive state may want to see a dietitian for diet and lifestyle modification.



WHO TO SEE: Dietitian



### PREGNANCY

Dietitian and/or nutritionist helps mothers to get sufficient nutrients for a healthy pregnancy. Dietitian and/or nutritionist also provides dietary tips for postpartum and breastfeeding mothers to ensure mothers get what they and their little ones need.



WHO TO SEE:  
Dietitian/Nutritionist



### SILVER GENERATION DIET

Aging is linked to changes that make elderly more prone to deficiencies in several important nutrients. The changing taste buds and reduced ability to recognise hunger sensation make them more susceptible to malnutrition. Seeing a dietitian and/or nutritionist can help with the conditions and ensure healthful aging.



WHO TO SEE:  
Dietitian/Nutritionist



### OVERALL WELLBEING

Not sure if you are eating right? Dietitians and/or nutritionists can guide you in making the right food choices by teaching you how to read food labels. They prepare personalised meal plans and answer nutrition related-doubts.



WHO TO SEE:  
Dietitian/Nutritionist

You do not have to fall 'sick' to see a dietitian and/or nutritionist! In fact, everyone can consult them if you would like to pursue a healthier lifestyle. Remember, prevention is always better than cure!

# ZENXIN E-NUTRITION COACHING PLAN

*Let food be thy medicine and medicine be thy food.*



ZENXIN E-Nutrition Coaching Plan is the new initiative that provides personalised one-to-one nutrition coaching to clients. This is in line with our mission to create a healthier you.

We invite you to make appointments with our online nutrition coaching team for diet and lifestyle modification tips related to general health improvement, weight management, 3 highs diseases, (high blood sugar, high blood pressure, high blood cholesterol), cancer and more.

- ✓ One-to-one ONLINE nutrition coaching plan
- ✓ Consultation and follow-up available depending on condition
- ✓ Personalised diet plan, quick and easy recipe
- ✓ Sessions conducted by qualified dietitians and/or nutritionists

## Specialties

- Body weight management
- Diabetes, hypertension and high cholesterol
- Nutrition in cancer care
- Kids' nutrition
- Digestive issues (indigestion, constipation and others)

## Sample of a Clean-Eating Meal Plan

Breakfast: Overnight oats served with fresh blueberries, 1 cup  
Lunch: Baked garlic chicken, stir-fry vegetable, served with mixed grains rice, 1 plate  
Snack: A handful of mixed nuts & seeds or unsweetened dried fruits, 1/4 cup  
Dinner: Quinoa chickpea salad, 1 bowl  
Supper: Fresh fruit flavoured dairy-free milk, 1 glass



Whatsapp Your Name<Space>ZXnutrition to  
+6011 5977 5915 (Malaysia) or +65 8142 9299 (Singapore)  
for more updates

# WELCOME TO ZENXIN'S NEW HOME

ZENXIN has moved to a new website! That's right, after more than a decade in our previous (and first) website, it is finally time to update our web presence. We have SO MUCH going on that our old site just couldn't keep up. With this new site, you will be able to find more information about ZENXIN's organic fresh and dried goods with ease! This new site is fresh, clean and very much user-friendly. It's also compatible with you mobile, so you can check in on us while you're on the go!

Singapore : <http://zenxin.com.sg>

Malaysia : <http://zenxin.com.my>



## 6 CAN'T-MISS ZENXIN.COM TIPS AND TRICKS | Q

### 1. HOT DEALS



ZENXIN has the hottest deals, from the brands you love.

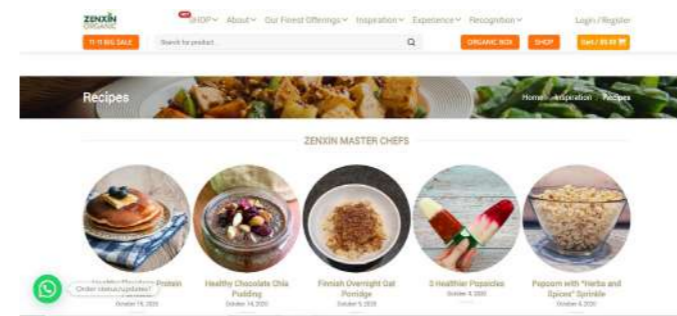
It is carefully tidied by our ZENXIN's team who prepares your orders daily. Check out our hottest organic products deals. These offers are only available for a limited time—so put it into cart to avoid missing out.

### 2. OUR FINEST OFFERINGS



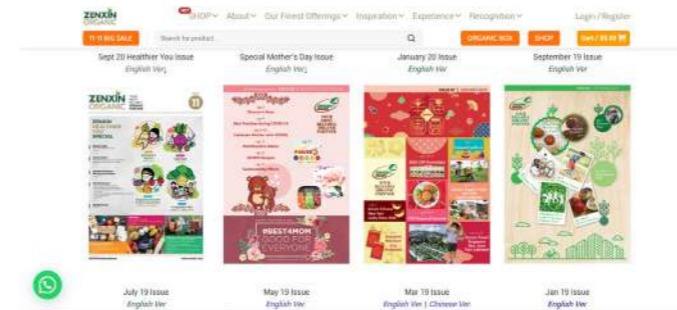
We know you care where your food comes from. ZENXIN's director, Mr. Tai Seng Yee explores organic dried goods from all over the world and brings them back to YOU. The organic products consist of impressive and inspiring background stories! In "Our Finest Offerings", you can find the stories of ZENXIN's respective organic products - organic tea, vegetable noodles, herbs and spices, mushrooms, supplements, grain and more. Real people. REAL products. Real stories. That's the right kind of motivation and the driving force behind ZENXIN's growth.

### 3. INSPIRATION > ZENXIN'S RECIPES



Turn on the heat, get ready the cookware and the organic ingredients. ZENXIN brings step by step cooking recipes to you. Access ZENXIN's recipes page for health-conscious recipes crafted by ZENXIN's master chefs. The recipes include balanced Mediterranean meals, quick one-pan dinners, Asia authentic meals (healthier version) and more. More than 100 recipes waiting for you to explore!

### 4. INSPIRATION > NEWSLETTER



At Zenxin bimonthly digital magazine, we share with you the overall happenings and news, ranging from Zenxin Organic Park, Zenxin outlets, promotions to new tasty recipes and many more! Click and download your copy or subscribe our newsletter today at <http://bit.ly/subzenxin>

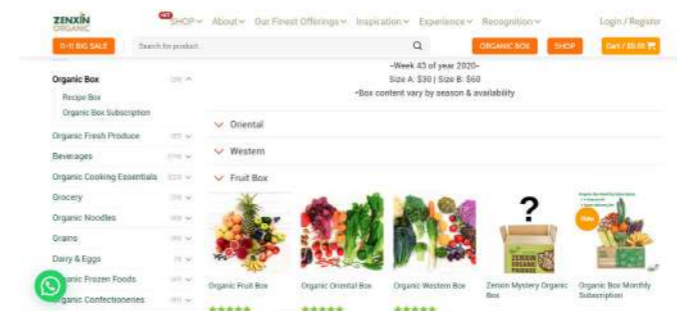
### 5. RECOGNITION



As the Certified Organic Specialist You Can Trust, ZENXIN strives to adopt organic principles pertaining to Health, Ecology, Fairness and Care which in turn supports ZENXIN's direction in creating healthier soil, food, people and ultimately a healthier Earth. We have been interviewed by different media on the topic of how we commit to producing the highest quality organic food through sustainable farming practices and transparent operations with no adverse effect to consumers' diet.

This journey would not have been possible without the dedicated support of ZENXIN's organic customers! Check out the media articles to know more about ZENXIN!

### 6. ORGANIC BOX



ZENXIN aims to bring you produce that has been harvested less than 1 day. No storage, no leftovers, lesser plastic, just original goodness and full of nutrients.

All ZENXIN's organic fresh produce are certified organic by Australia NASSA. ZENXIN believes that eating organic food is the safest way to reduce our exposure to pesticides, chemical fertilizers and heavy metals.

Choose the organic box that best suits your family, Order today, and get your delivery within 24 hours.



## STAY CONNECTED WITH ZENXIN

The unprecedented pandemic might have kept people apart physically, but it does not keep ZENXIN from connecting with you. Instead, ZENXIN has come up with more channels than ever before to stay connected with you!

ZENXIN strives to empower people to eat healthily and lead a healthy lifestyle by sharing more food knowledge, recipes and tips from ZENXIN's in-house nutritionists.

Get the latest updates on what's happening in ZENXIN. From new offerings, product information to healthy recipes and tips. ZENXIN TV will be updated fortnightly on ZENXIN's Facebook or Instagram page and Youtube Channel.

Stay home and get entertained with ZENXIN! ZENXIN streams 3 to 4 times LIVE every week, on ZENXIN's Facebook page and Youtube Channel, with different topics --- cooking demo, nutritionists' sharing, organic park sharing, bringing ZENXIN's farm to table and more! Haven't watched our LIVE yet? Tune in to find out

Stay in touch with ZENXIN! Reach out to us with any questions and feedback on our campaign or marketing-related enquires. Meanwhile, get updates on ZENXIN's latest campaign offerings and great deals!

Malaysia:  
+6011-5977 5915  
Singapore:  
+65 8142 9299



## ZENXIN ORGANIC PARK

Be bored no longer when staying at home! Zenxin Organic Park has launched Organic2Explore --- Amaranth Explorer and Mulberry Explorer for your kids to explore and learn from the comfort of your home. Onto these learning opportunities, you bond and build loving relationships, with lasting memories!

CONNECT WITH HAPPINESS, HEALTH AND WEALTH. CONNECT WITH ZENXIN.



MALAYSIA  
Zenxin Organic Food Malaysia  
SINGAPORE  
Zenxin Organic Food Singapore



MALAYSIA  
zenxin.organic.food  
SINGAPORE  
zenxin\_organicsg



Zenxin Organic Food



We have launched another communication platform (Whatsapp Business) that will not only allow you to get exclusive offers and promotions instantly, we can also notify you about our products, events etc real-time!

## KEEP US AS YOUR OWN CONTACT

### SINGAPORE:

**+65 8142 9299**

(Promotion campaigns and workshops)

**+65 6778 7369**

(Organic Products information)

### MALAYSIA:

**+6012 3708 299**

(Organic Products information)

**+6019 7738 985**

(ZENXIN Organic Park, Kluang)

**+6011 5977 5915**

(Promotion campaigns and workshops)

## WHATSAPP US

**Your Name\_Location\_**  
**Your feedback or questions.**

Example: Fatimah\_Singapore\_May I know what is the new travel products in year 2020?

Or

Example: Fatimah\_Johor\_How much the farm tour package at ZENXIN Organic Park?

\*for customers from Malaysia, please state which part of Malaysia you are from.

**Our Admin will reply you within 24 hours**

Presented by:





Spelt, an ancient grain, is easier to digest than modern day wheat and has been used to modify ingredients to suit healthy taste buds. At Zenxin, we tailor our Gingerbread Men recipe to a healthier version specially for you. Spelt is rich in prebiotics, vitamins and micronutrients. Aside, it is anti-inflammatory, anti-depressant and helps to build a stronger immune system.

Traditional Christmas spices cinnamon and ginger have been used with the addition of Chinese 5-spice and fresh Peruvian ginger. For sweeteners, we selected coconut sugar with the combination of organic sugar beet syrup.

Organic Beet Sugar Sweetener is made from the juice of freshly harvested Dutch sugar beet which is carefully concentrated during the cooking process. It contains largely sucrose so it should only be used as a condiment like salt, just a little to enhance the flavour. Being a certified organic product, the beets are not genetically modified or irradiated, and the syrup contains no additives.

Use of the syrup rather than honey makes this recipe suitable for Vegans.

#### INGREDIENTS:

- 380 g organic spelt flour from 'Simply Natural' organic spelt flakes
- 1 tsp baking powder
- 1 tsp Simply Natural's Organic Chinese Five Powder
- 1 tsp Simply Natural's Organic Ceylon Cinnamon Powder
- 1 tsp Simply Natural's Organic Ginger Powder
- A pinch of Simply Natural's French Sea Salt (Fine)
- 250 g organic unsalted grass fed butter
- 80 g Simply Natural's Organic Coconut Nectar Sugar
- 1 tbsp Simply Natural's Organic Beet Sugar Sweetener
- 1tbsp freshly grated organic Peruvian ginger

#### METHOD:

1. Grind spelt flakes to make the spelt flour. (Thermomix 1 min, speed 10)
2. Cream the butter, sugar, syrup and freshly grated ginger together. (Thermomix 40 secs, speed 4)
3. Scrape down the sides of the mixing bowl.
4. Mix together spelt flour, baking powder, Chinese 5-spice, cinnamon, ginger & salt.
5. Add the dry ingredients into wet and mix together thoroughly. (Thermomix 40 secs, speed 4)
6. Turn the dough onto a piece of baking paper, flatten & wrap. Refrigerate for 2 hrs.
7. Preheat conventional oven to 180°C (160°C if with fan).
8. Remove dough from fridge and roll between 2 sheets of baking paper to ½ cm thick.
9. Using the gingerbread cookie cutter, quickly cut out the shapes.
10. Then place on a baking tray & bake for about 20 mins until golden brown.
11. Remove the shapes from the oven and allow to cool completely.
12. Decorate with icing sugar or serve plain.



#### INGREDIENTS:

- 8 cups 'snow' or finely ground ice
- 250g Simply Natural's Organic Coconut Nectar Syrup
- 1 tbsp minced organic fresh ginger
- A little Simply Natural's Himalayan Rock Salt

- 6 craft sticks

#### METHOD:

1. Grind ice cubes into 'snow' and pack into a tray re-placing it in the freezer.
2. Add syrup and ginger to a small saucepan and bring the mixture to a boil.
3. Stir frequently until a candy thermometer registers 240°F (soft ball stage) about 10 to 12 mins.
4. Remove from heat and pour hot syrup mixture into 3 strips at a time over the snow.
5. Sprinkle a little Himalayan salt over each syrup strip.
6. Quickly using a lolly stick, press gently onto the end of each strip and roll.
7. Place on a sheet of parchment paper to cool.
8. Repeat the process until there is no more liquid. Leave to harden and enjoy!

#### TIPS:

It is critical to roll the candy before it becomes too cold and brittle so speed is of the essence!

Simply Natural Organic Coconut Nectar Syrup is made from 100% Indonesian Coconut Flower Bud Sap. The farmers tap the blossoms to collect the sap and later boil it at a medium heat to eliminate any harmful bacteria. It is organic, unrefined, non-GMO and preservative free.

Coconut nectar syrup contains trace amounts of C & B vitamins, potassium, phosphorous, magnesium, calcium, zinc, iron and copper with small amounts of phytonutrients, such as polyphenols, flavonoids and anthocyanidins and antioxidants. A beneficial vitamin like substance called inositol, known to positively influence both serotonin production and insulin, is also present.

Coconut nectar syrup can be considered the tropical equivalent of pure maple syrup as it is harvested in a similar way and can be used in similar recipes.

FIND THE BEST GIFT  
TO YOUR LOVED ONE  
AT ZENXIN

## Christmas Sales

All I want for christmas is

Live Healthily 😊

Play Happily 😎

Eat Heartily 😊

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come true! 😊



A little something special

*Just for you*

Promo start from

25 Nov 2020 Till 31st Dec 2020

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Follow us via whatsapp, to be the first to grab ZENXIN's heartfelt  
Christmas gifts, for kids and adults!

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to +6011 5977 5915

### Singapore:

Whatsapp "your name\_Christmas"  
to +65 8142 9299



# Nov to Dec

## EVENTS CALENDER

At Zenxin Organic Park, no chemical pesticide and fertiliser are allowed. We spare more than 10% of our land for our little friends. You can find rabbits, chicken, birds, bees, insects, even the naughty monkeys in our park. Here, we bring you a GREAT ORGANIC EXPERIENCE. From Farm to Table, walk with our passionate guide along the farm pathway, back to nature, harvest, eat and shop here! More, we have an outdoor stage in the Mulberry Farm and the best sunset in the Kluang. We share all these beautiful and amazing experience with you.

Email: [zenxinorganicpark@gmail.com](mailto:zenxinorganicpark@gmail.com)

Tel: +607-759 5196 / +6019-773 8985

[www.zenxin.com/park](http://www.zenxin.com/park)

[f ZenxinOrganicPark](https://www.facebook.com/ZenxinOrganicPark)



Do you wish to visit  
Zenxin Organic Park from Singapore?

Contact Zenxin Travel Singapore via

Whatsapp: +65 8142 9299

(Grouping at least 8 pax to get private tour for  
Zenxin Organic Park and the towns around Johor)

ZENXIN ORGANIC PARK

# HAPPY ORGANIC TOUR



09.30am

**ORGANIC FARM GUIDED TOUR** 有机农场导览  
Discover the organic farming of vegetables, fruits and herbs in this 100 acres land.  
探索有机蔬果及香草的有趣栽种过程。

10.15am

**PET FEEDING** 与兔同乐

Feed farm animals with their favourite food.  
喂食可爱的小兔子。



10.30AM

**HARVESTING** 农场採菜趣

Freshly harvest seasonal organic vegetable and bring back home.  
采收当季新鲜有机蔬菜带回家。



10.45am

**ORGANIC DESSERT** 有机甜点

Enjoy the Organic Dessert of the day.  
享用当日甜点。

11.00am

**SHOPPING TIME**

Enjoy and purchase organic produce in ZENXIN Farm Mart!  
自由选购有机产品!

**RM 22/pax**



Contact: 019-7738985 /07-7595196

Email: zenxinorganicpark@gmail.com

website: www.zenxin.com/park

Address: Plot 47A & 47B, Batu 9, Jalan Batu Pahat, 86000 Kluang, Johor.



ZENXIN ORGANIC PARK INVITE YOU

## DONG ZHI & CHRISTMAS

ORGANIC FARM TOUR 有机公园导览

DIY X'MAS COOKIES WORKSHOP 圣诞饼干制作坊

DIY TANG YUAN WORKSHOP 五色汤圆

LUNCH 特色农家餐

**RM 75/pax**



BOOK NOW 019-7738985

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Let's celebrate with great organic, experience and food!



Contact: 019-7738985 /07-7595196

Email: zenxinorganicpark@gmail.com

website: www.zenxin.com/park

Address: Plot 47A & 47B, Batu 9, Jalan Batu Pahat, 86000 Kluang, Johor.

# OUR FOOTSTEPS



## HEADQUARTER

### ZENXIN AGRI-ORGANIC FOOD SDN. BHD.

No.8, (PLO67) Jalan Teknologi 1, Kawasan Perindustrian Mengkibol, 86000 Kluang, Johor, Malaysia.

Tel: +60 (7) 7728199, +60 (7) 7736899 | Fax: +60 (7) 7766799

Email: zenxinkluang@zenxin.com.my / zenxin.organic@gmail.com

## RETAIL OUTLETS

Johor

### ZENXIN ORGANIC FARM MART

Plot 47A & 47B, Batu 9, Jalan Batu Pahat, 86000 Kluang, Johor, Malaysia.

Tel: +60 (7) 759 5196, +60 (19) 773 8985

Fax: +60 (7) 759 5193

Email: zenxinorganicpark@gmail.com

Opens daily from 9.00am to 6.30pm

### ZENXIN@KLUANG

No.14, Jalan Rambutan,

Bandar Kluang,

86000 Kluang, Johor.

Tel: +60 (7) 776 7289 / +60 (7) 772 8299

### ZENXIN@TAMAN SENTOSA

No.57, Jalan Sulam, 11 Taman Sentosa,

80150 Johor Bahru, Johor, Malaysia.

Tel: +60 (7) 331 9299 / +60 (7) 331 9399

Email: zenxinjb@zenxin.com.my

### ZENXIN@TAMAN DAYA

No.18, Jalan Pinang 52, Taman Daya,

81100 Johor Bahru, Johor, Malaysia.

Tel: +60 (7) 351 5299 Fax: +60 (7) 335 6299

Email: zenxinjb@zenxin.com.my

### ZENXIN@ SKUDAI

No.65, Jln Pahlawan 1, Taman Ungku Tun Aminah,

81300 Skudai, Johor, Malaysia.

Tel: +60 (7) 558 3299

### ZENXIN@BUKIT INDAH

No. 27, Jalan Indah 16/12, Taman Bukit Indah,

81200 Johor Bahru, Johor, Malaysia.

Tel: +60 (7) 239 6799

### ZENXIN@ BATU PAHAT

ZENXIN ORGANIC FOOD (Batu Pahat)

No. 62 Jalan Flora Utama 8,

Taman Flora Utama,

83000 Batu Pahat, Johor.

Tel: +60 (7) 431 6653, +60 (17) 767 0787

Singapore

### ZENXIN@PASIR PANJANG

Blk 14, Pasir Panjang Wholesale Centre #01-25,

Singapore 110014

Tel: +65 6778 7369, +65 6779 7839

Fax: +65 6777 0879

Melaka

### ZENXIN@CHENG

No 12A, Jalan Inang 1, Taman Paya Rumput Utama, 76300 Paya Rumput, Melaka, Malaysia.

Tel: +60 (6) 335 7299, +60 (16) 670 6600

### ZENXIN@MELAKA RAYA

No.585, Jalan Melaka Raya, Taman Melaka Raya,

75000 Melaka, Malaysia.

Tel: +60 (6) 288 1299

Email: zenxinmelaka@zenxin.com.my

Kuala Lumpur/ Selangor

### ZENXIN@SRI PETALING

No. 90 Jalan Radin Anum 1,

Taman Sri Petaling,

57000 Kuala Lumpur, Malaysia.

Tel: +60 (3) 9059 5299 / +60(3)9058 8969

Text: +60 (19) 224 5148

Email: kv.zenxin@gmail.com

### ZENXIN@DAMANSARA UPTOWN

43G, Jalan SS21/37, Damansara Utama,

47400 Petaling Jaya, Selangor, Malaysia

Tel: +60 (3) 7496 6335, +60 (12) 608 6335

Email: zenxin.uptown@gmail.com

### ZENXIN ORGANIC@BANDAR UTAMA

Ground Floor, AEON@Bandar Utama Store,

S125, 1 Utama Shopping Centre,

1, Lebuhr Bandar Utama, Bandar Utama,

47800 Petaling Jaya, Selangor, Malaysia

Tel: +60 (3) 7496 6335, +60 (12) 370 8229

Email: tene@zenxin.com.my

Penang

### ZENXIN@BANDAR TANJONG TOKONG

98-G-19, Jalan Fettes,

Bandar Tanjong Tokong,

11200, Pulau Pinang, Malaysia.

Tel: +60 (4) 892 0798 Fax: +60 (4) 892 0798

Email: chengjie@zenxin.com.my, peiqi@zenxin.com.my

### ZENXIN@BAYAN BARU

5-G-16, The Promenade, Persiaran Mahluri,

11950 Bayan Baru, Penang, Malaysia.

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Opens daily from 8.30am – 7pm

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Head Quarter:

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No.8, (PLO67) Jalan Teknologi 1,  
Kawasan Perindustrian Mengkibol,  
86000 Kluang, Johor, Malaysia

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Singapore : [www.zenxin.com.sg](http://www.zenxin.com.sg)