



WEB DESIGN
GRAPHICS
DEVELOPMENT



KROW STUDIO
CREATIVE ART



LOGO DESIGN



SOCIAL MEDIA



SOCIAL MEDIA

**HELPS IN BUILDING
COLLAGEN & REPAIRING
MUSCLE TISSUE**



BREAKDOWN THE FAT



INCREASES ATHLETIC ABILITY



**KLR.
FIT**

**HGH
EXTREME**



L-ARGININE HCL



L-LYSINE HCL

**GH SUPPORT
FORMULA**



**COMPREHENSIVE
TESTOSTERONE**



FENUGREEK EXTRACT



MUCUNA PRURIENS

**HGH
EXTREME**



▲ **GH SUPPORT
FORMULA**

▲ **COMPREHENSIVE
TESTOSTERONE**

HEALTHIER & YOUNGER

AMAZON BRANDING



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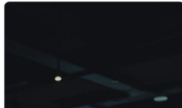
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LAW WEB DESIGNS



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New members

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s.

Fresh

FRESH CHICKEN DECAYS BY EVERY MINUTE

Bacterial growth is high as the product is continuously exposed to temperatures above 0 degree Celsius. Bacterial growth leads to decomposition and even diseases.

BACTERIAL DOUBLING TIME

TEMPERATURE	PERIOD
38°C	Every 15 minutes
36°C	Every 30 minutes
32°C	Every 2 hours
28°C	Every 20 hours
18°C	Zero Growth

Taste, texture and quality of fresh chicken diminishes every hour.

Frozen

FREEZING EFFECTIVELY STOPS THE DECOMPOSING PROCESS

Bacterial growth is negligible as the product temperature is maintained at or below 0 degree Celsius or below.

BACTERIAL DOUBLING TIME

TEMPERATURE	PERIOD
38°C	EVERY 15 MINUTES
21°C	EVERY 60 MINUTES
10°C	EVERY 3 HOURS
0°C	EVERY 20 HOURS
18°C	ZERO GROWTH

Taste, Texture and quality of frozen chicken remains intact when maintained at -18 degree Celsius or below

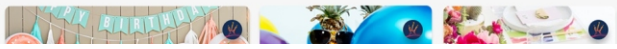
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TOP WEB DESIGNS

Fresh **Frozen**

Vs.

FRESH CHICKEN DECAYS BY EVERY MINUTE

Bacterial growth is high as the product is continuously exposed to temperatures above 8 degree Celsius. Bacterial growth leads to decomposition and even diseases.

BACTERIA DOUBLING TIME

TEMPERATURE	PERIOD
38°C	Every 15 minutes
21°C	Every 60 minutes
10°C	Every 3 hours
0°C	Every 20 hours
-18°C or Below	Zero Growth

Taste, texture and quality of fresh chicken diminishes every hour.

Fresh **Frozen**

Vs.

FRESH CHICKEN DECAYS BY EVERY MINUTE

Bacterial growth is high as the product is continuously exposed to temperatures above 8 degree Celsius. Bacterial growth leads to decomposition and even diseases.

BACTERIA DOUBLING TIME

TEMPERATURE	PERIOD
38°C	Every 15 minutes
21°C	Every 60 minutes
10°C	Every 3 hours
0°C	Every 20 hours
-18°C	Zero Growth

Taste, texture and quality of fresh chicken diminishes every hour.

FRESH CHICKEN DECAYS BY EVERY MINUTE

Bacterial growth is negligible as the product temperature is maintained at -18 degree Celsius or below.

FREZZING EFFECTIVELY STOP THE DECOMPOSITION PROCESS

Bacterial growth is negligible as the product temperature is maintained at -18 degree Celsius or below.

BACTERIA DOUBLING TIME

TEMPERATURE	PERIOD
38°C	Every 15 minutes
21°C	Every 60 minutes
10°C	Every 3 hours
0°C	Every 20 hours
-18°C	Zero Growth

Taste, texture and quality of frozen chicken remains intact when maintained at -18 degree Celsius or below.

FRESH CHICKEN DECAYS BY EVERY MINUTE

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FREZZING EFFECTIVELY STOP THE DECOMPOSITION PROCESS

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BACTERIA DOUBLING TIME

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0°C	Every 20 hours
-18°C	Zero Growth

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CREATIVE ART

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