

## References

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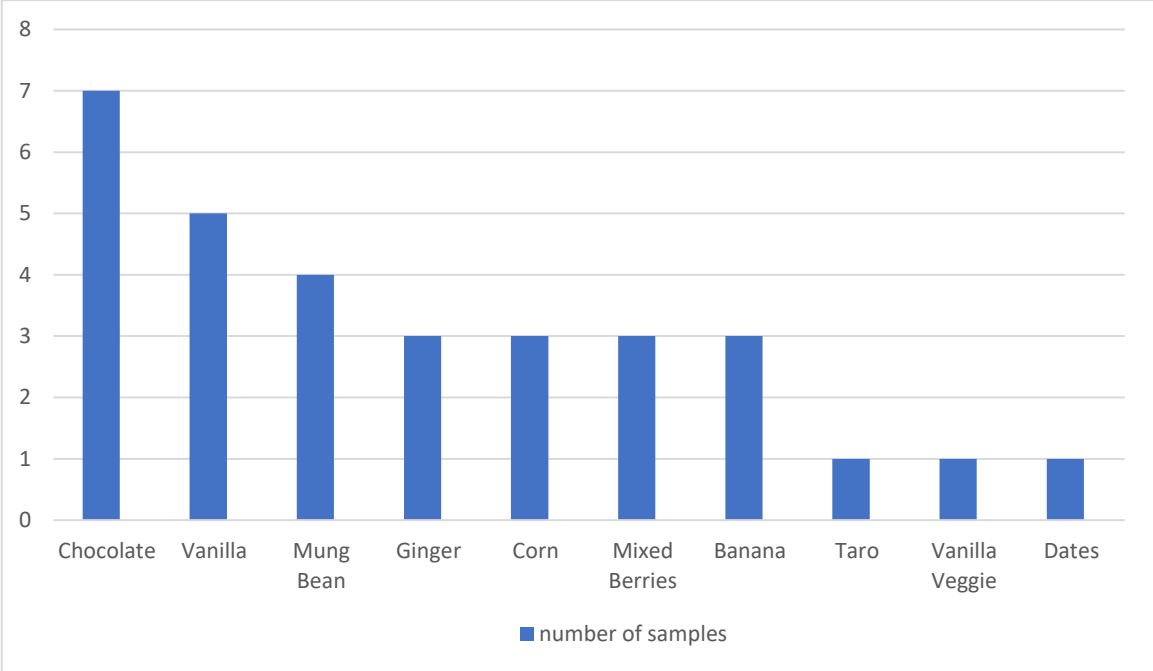
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**Appendices**



**Figure 1 PCB product Flavor Variant.**

**Table 1 ID number, price per pack, and price per kcal**

ID number	Product	Price per pack	Serving size (grams)	Calories per serving (kcal)	Price/kcal
EM0101	Energen Ginger	1980	29	130	15.23
EM0102	Energen Corn	1980	25	110	18.00
EM0103	Energen Vanilla	1980	29	130	15.23
EM0104	Energen Mung Bean	1980	30	130	15.23
EM0305	Energen Kurma	1800	30	130	13.85
EM0106	Energen Chocolate	1980	29	130	15.23
I10101	Indocafe Ginger	2460	35	160	15.38
EM0201	Energen Vanilla	1660	29	130	12.77
EM0202	Energen Chocolate	1660	29	130	12.77
EM0203	Energen Corn	1705	25	110	15.50
EQ0101	Quickstart Chocolate	4698	30	130	36.14
EQ0102	Quickstart Vanilla Veggie	4698	30	130	36.14
EM0401	OATMILK MIXED BERRIES	4000	24	90	44.44
EM0402	OATMILK BANANA	4000	24	90	44.44
IG0201	GOWELL Taro	2000	29	120	16.67
IG0202	GOWELL Vanilla	2000	29	120	16.67
IG0203	GOWELL Mung Bean	2000	29	120	16.67
IG0204	GOWELL Chocolate	2000	29	120	16.67
EM0301	Energen Vanilla	1650	29	130	12.69
EM0302	Energen Chocolate	1650	29	130	12.69
EM0303	Energen Mung Bean	1650	30	130	12.69
EM0306	OATMILK MIXED BERRIES	3800	24	90	42.22
EM0307	OATMILK BANANA	3800	24	90	42.22
EM0404	Energen Corn	1500	25	110	13.64
EM0405	Energen Vanilla	1500	29	130	11.54
EM0406	Energen Mung Bean	1500	30	130	11.54
EM0407	Energen Chocolate	1500	29	130	11.54
EM0107	OATMILK MIXED BERRIES	3850	24	90	42.78
EM0108	OATMILK BANANA	3850	24	90	42.78
EM0109	Energen Chocolate (less sugar)	2145	20	90	23.83
EM0404	Energen Corn	1500	25	110	13.64