

MERAKII CREATIONS is now

MERAKII BRANDPRO PVT. LTD





DIGITAL MARKETING

COMPANY

www.merakiibrandpro.com



About Company

Merakii, founded in 2020, offers distinct solutions pertaining to graphics and branding for your business. We strive to give an organized and structured promotion plan that helps you promote to the right audience.

Our firm hosts an array of services to take care of your branding requirements.



Portfolio

- Digital Marketing Firm
- Started in year 2020
- 111+ happy Clients
- Clients ranging from startups to established organizations
- PAN India Reach
- 3500+ Deliverables



Industries we served



- Real Estate and Property
- Food Industry
- Retail and Consumer Products
- Waste Management
- Education and E-Learning
- Tours and Travel
- Health Care and Medical
- Personal Care Services
- Retail Optical Industry
- Garment Industry
- Astrology, Numerology & Healing
- Design and Architecture
- Music and Dance
- Photography
- Recruitment

Vision & Mission

Vision

To provide **complete branding solutions** by focusing on client's requirements.

We work in a transparent and sustainable manner to become a **best Digital Marketing Agency** by gaining trust and long lasting relationship with our valuable clients.

Mission

At Merakii, we aim to consolidate and give a tangible and executable form to the thriving ideas behind a brand which speaks to the customers, thereby increasing the reach to the audience.

We want business to be at an edge over the others with a distinguishable appeal. With **creativity, innovation and passion** brimming in our hearts, we create legacies that last a lifetime.

OUR SERVICES



Graphic Designing



Logo Designing



Website Development



Search Engine Optimization

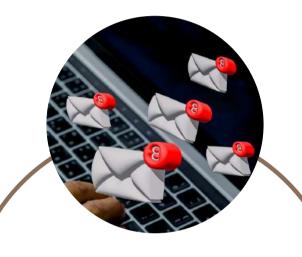
OUR SERVICES



Content Writing



Video Editing



Social Media Management



Digital Marketing

OUR SERVICES



Influencer Marketing



Package Designing



Pitch Deck Preparation



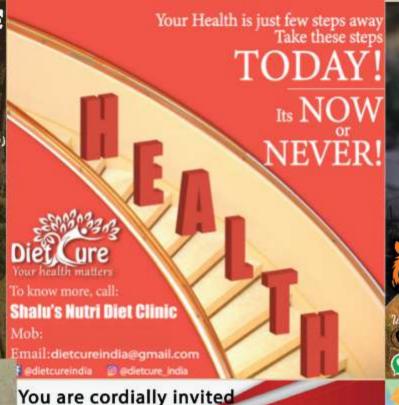
Public Relations



SOCIAL MEDIA









* Smt. SUNITA YADAV (Deputy Commissioner ADA)



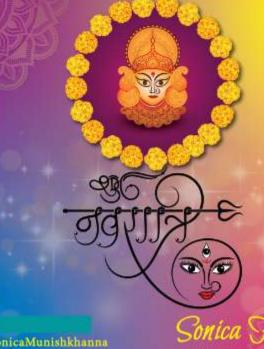
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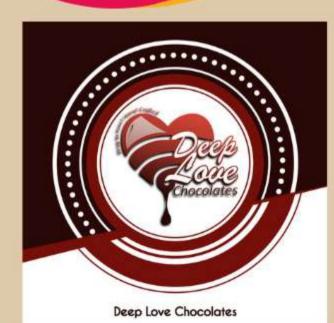
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SOCIAL MEDIA POSTS





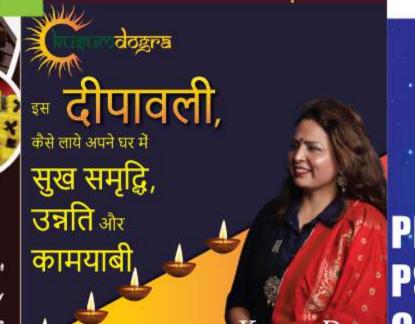


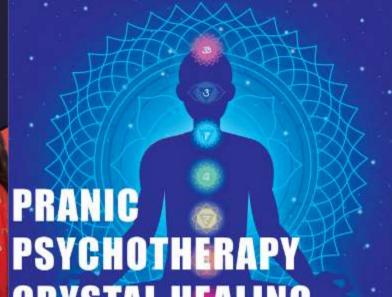


















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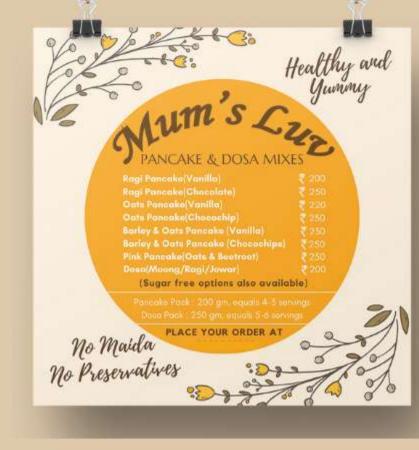
Investment

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CONTACT US

M md@meealantaas.com

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Questions that Parents and Students are facing:

1. Which subjects should I choose in 9th and 11th?
2. Which career is best for me?
3. My parents tell me to be an tAS, my friends are

taking up MBA & Engineering, but I don't think I can be any of these. Is there a test/ process that can

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PACKAGE DESIGNING















CONTENT WRITING

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- https://www.kwgroup.in/blogs/investing-in-real-estate.html
- https://www.merakiibrandpro.com/blogs/

CONTENT WRITING



INGREDIENT : Ragi Flour

NUTRITION FACTS	1	in 100 gms	
Energy (kcal)	328	Phosphorus (mg)	283
Protien (g)	7.3	Sodium (mg)	11
Fat (g)	1.3	Thiamin (mg)	0.42
Carbohydtae (g)	72	Riboflavin (mg)	0.19
Fiber (g)	11.85	Niacin (mg)	1.1
Calcium (mg)	344	Folate, DFE (µg)	18.3
Iron (mg)	3.9		

RECIPE FOR RAGI ROTI

- 1. Mix Ragi flour, Ajwain, Asafoetida, Kasuri Methi, chopped Chilli, Onion and Salt in a mixing bowl.
- 2. Add water and knead to make a soft dough.
- 3. Take a medium ball size dough portion, roll and flatten it to make a slightly thick chapati.
- Heat the tava and put the chappati on it and cook from both side.
 Garnish it with ghee or butter and serve hot.
- 5. Your healthy, delicious chappati is ready to eat.

Weight: 500 g

MRP(incl of taxes): Rs 45/-

Mfg Date:

Best Before :

Manufactured By:

Ambrosia Foods 101 Lilium

Nahar Amrit Shakti

Mumbai: 72

Issa :21521031000081

भ S L Z Z Besan Ladoo Flour बेसन लड्डू आटा

INGREDIENT: Besan(4 cups), Cashewnuts(12-15), Almonds(12-15), Desi Ghee(1 Cup), Green Cardmom powder(1tsp), Powdered Sugar(2 cups)

NUTRITION FACTS	in 100 gms	
Energy (kcal)	384	
Protien (g)	21.5	
Fat (g)	5.4	
Carbohydtae (g)	62.3	
of which sugar (g)	2.9	
Dietary Fibre (g)	9.3	

RECIPE FOR BESAN LADDOO

- Place the cashewnuts & almonds in a blender jar and coarsely grind them. Transfer into a bowl and set aside.
- 2. Heat ghee in a non-stick pan. Add gram flour, roast, stirring continuously, for 15-20 minutes or till gram flour is fragrant and turns light brown in colour.
- Add cardamom powder, cashewnuts and almonds powder. Mix well and remove from heat. Cool for 15 minutes.
- 4. Add powdered sugar and mix well.
- 5. Shape into walnut sized round ladoos and arrange on a plate. When the ladoos have cooled completely, store them in an airtight

Weight: 500 g

MRP(incl of taxes): Rs 65/-

Mfg Date:

Best Before:

Manufactured By:

Ambrosia Foods 101 ,Lilium

Nahar Amrit Shakti Mumbai : 72

Issa :21521031000081

CONTENT WRITING



AMARANTH(RAJGIRA) & OATS PANCAKE BEETROOT

HOW TO USE

- 1. Empty the content in a wide bowl.
- In a separate bowl, whisk 1 egg(recommended) & half cup milk. In case, you want to avoid egg, then just add 1 cup milk to the pancake mix.
- 3. Make a hole in the center of the pancake mix and slowly pour the liquid mix (egg + milk) and mix well to avoid any lump. Let the batter rest for 5 mins.
- 4. Heat a pan to medium heat. Grease it with ghee/butter/cooking oil and spread the batter evenly. Cook both side.
- 5. Your yummy pancake is ready to serve. Relish it with your favorite fruit.

Note: Shake well before use.

INGREDIENTS

Amaranth (Rajgira) Flour, Oats, Almonds, Dehydrated Beetroot, Brown Sugar, Vanilla Baking Powder, Baking Soda

Weight: 200 gm

Manufactured by:

MRP (Incl. of all taxes): Rs 250/- Ambrosia Foods 101 Lillium

Mfg date:

Nahar Amrit Shakti Andheri East- 400072

Best before:

Issai: 21521031000081



RAGI COCONUT COOKIE

HOW TO USE

 With Egg- Beat the butter(50 gm) and 1 small egg until creamy. Add dry mixture to make a soft & moist dough.

Without Egg- Rub soft butter(70 gm) in the dry mixture to make a soft & moist dough.

- 2. Refrigerate the dough for 1 hr(must).
- 3. Make small balls and flatten them.
- 4. Bake them in a preheated oven at 180 C until the bottom is light brown.
- 5. Cool the cookies and store in an air tight container. **Serving**: 10-15 small cookies.

Note: Shake well before use.

Dough can be kept in refrigerator and can

be used as per need.

INGREDIENTS

Ragi, Whole Wheat Flour, Coconut, Brown Sugar, Vanilla, Baking Powder

Weight: 200 gm

Manufactured by:

Mfg date:

Ambrosia Foods 101 Lillium

Best before:

Nahar Amrit Shakti Andheri East- 400072

WEBSITES

- www.manevaconsulting.com
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ThankYou

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