

People who suffer from dysphagia in care homes, their own home or even hospital can be challenged in eating regular meals due to problems with swallowing normally. In addition, both old and young people with serious disease are not always able to eat meals in a normal way.

Those who suffer from dysphagia sometimes receive the same meals three times a day modified by mashing food or offering a



BREAKFAST

In the morning cereal, toast, pastries etc.



LUNCH

For lunch cereal with milk, soup or mashed potatoes with other main courses mashed by fork.



DINNER

For dinner cereal with milk, soup or mashed potatoes with other main courses mashed by fork.



Our gel meals are a result of sophisticated preparation: the food components are returned to their original shape after cooking, but retain the consistency of a pudding.

The energy and nutritional needs of people with dysphagia are not initially different from those for healthy older people and are also based on a balanced diet. In the individual course of physical restriction, however, the energy and nutritional needs are increasingly influencing the eating and drinking behaviour, which increases the risk of malnutrition.

With our gel meals, the midday meal can be eaten with the spoon; but does not differ in taste from the classic dish. These meals are offered in the Torus Pak tray. Thus, fast regenerating is available with an oven or microwave.

Conclusion

By completing the development of the whole meal (porridge, breads and lunches) we achieve a recovered quality of meal experience for people who can enjoy a higher standard of meal experience based on their daily dining wishes.

Patients and residents from the areas of oncology, dementia, Parkinson's and maxillofacial surgery generally tend to have less vitality with regard to their diet. The result is malnutrition, as they in principle take too little food.

A sustainable perspective can only be built with naturally cooked food, however we can move towards that position with gel food. It alone only provides part of the nutritionally necessary calories.

In order to further supplement the special meals for these patients and residents for breakfast and dinner, we also propose high-calorie powder meals and bread.



1,200 Kcal

THROUGH SNACKS IN THE FORM OF HIGH-CALORIE MIXES, ONE TO THREE TIMES A DAY, A CALORIE VALUE OF AT LEAST 1,200 KCAL IS ACHIEVED.