

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 Powder Meals are now available at any time for each person (including caregivers) at short notice; ready for consumption by adding cold or warm drinking water.

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.

Our high calorie food provides satisfying meal occasions, makes the daily routine comfortable and rules out any impending deficiency and / or malnutrition as long as possible.

We developed an agglomerated powder which has the same level of flavour as freshly cooked high calorie food. The calorie content is 1.9 kcal/gram of porridge. In addition, we added a vitamin cocktail and fibre content.

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 in 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.



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.