

*Your competent partner for malnutrition solutions and nutrition
for people with chewing and swallowing disorders*



Product Catalogue

***smooth*food**

*Modern nutrition concepts for older people
and patient care*

Enhanced quality of life for people with chewing and swallowing disorders (dysphagia)

To transport beverages, food and saliva from the mouth to the stomach, a person swallows up to 2,000 times a day. Over 30 muscles, controlled by the brain, are involved in this complex process. Because the trachea and the oesophagus meet, pieces of food must be automatically (= reflectively) prevented from entering the trachea. If this process malfunctions, there is a risk of choking, i.e. the food or beverage can enter the trachea and proceed from there into the lung, where it accumulates. This is also referred to as “silent aspiration”.

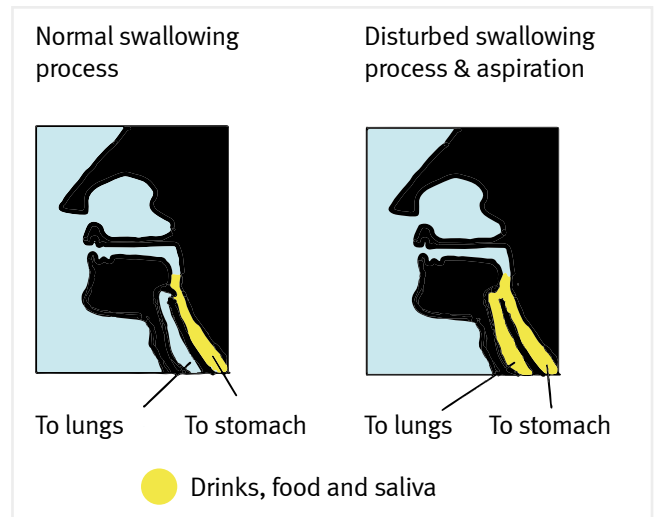
Consciously or unconsciously, over 30 million people in Europe alone are affected by chewing and/or swallowing disorders, also known as dysphagia. Diseases that can result in chewing and swallowing disorders are, for example, a stroke, multiple sclerosis, tumours or dementia.

A differentiation is made here between four degrees of impairment (from 1= severe dysphagia to 4 = moderate dysphagia).

Each stage requires a different, texture-modified form of nutrition in order to ensure an optimum, high-quality and varied diet for the person concerned.

These different forms of nutrition allow people to feel integrated and part of normal daily routine wherever possible and to receive the same level of acknowledgement as “normal eaters”.

A nutritionally balanced, visually appealing and tasty diet not only has a structuring function in everyday life for those affected but also enables them to enjoy and find pleasure in food.



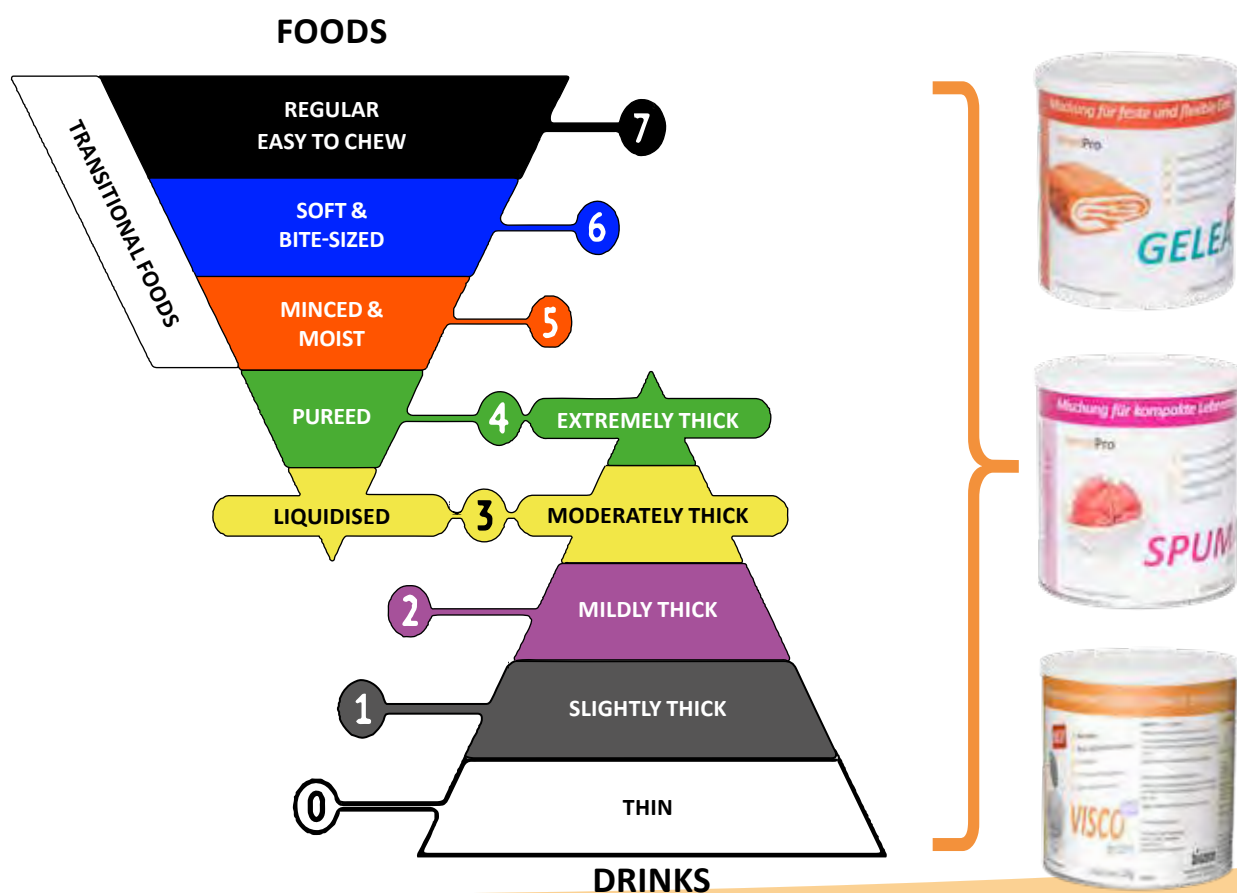
smoothfood, which combines conventional food preparation methods with modern texturizers, is quick and easy to make and takes individual nutrition requirements into account.

smoothfood and the products developed by biozoon GmbH cover all dysphagia levels from Stage 1 (severe dysphagia with a high risk of aspiration; normal food intake impossible), with the help of what is known as basal stimulation by means of airy foams, up to Stage 4 (normal food intake possible; thickening of liquids perhaps necessary).

In an ageing society, dysphagia is becoming an increasingly important topic, as can be seen, among others, in the International Dysphagia Diet Standardization Initiative (IDDSI, www.iddsi.org).

With smoothfood products, it is already possible today to cover all the food textures foreseen by the IDDSI at a high nutritional level.

IDDSI Framework



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@ <https://iddsi.org/framework/>

With the help of our products, you can prepare food for any IDDSI texture level.

smoothfood

Modern nutrition concepts for older people
and patient care

seneoPro[®]

- ✓ Quick and easy
- ✓ Transforms any liquid into light and airy foam
- ✓ Airy structure for an oral taste explosion (Aha! experience)
- ✓ Re-foamable
- ✓ Almost no liquid intake during mouth humidification
- ✓ Multiple uses (e.g. oral hygiene)
- ✓ Vegetarian, vegan; lactose and gluten free

Fast,
easy,
intensive



AIR

instant

Tasty air

for basal stimulation and mouth humidification in enteral, parenteral or PEG nutrition

Product range:

Article no. 8050:

AirSet with 1 membrane pump, 2 silicone tubes, 5 AirSticks and 5 pipettes

Article no. 8049:

Refill pack with 4 silicone tubes

Article no. 8052:

Refill pack with 30 pipettes

Article no. 8053:

Refill pack with 90 pipettes

Article no. 10910:

Refill pack with 50 AirSticks

Article no. 10911:

Refill pack with 100 AirSticks

Easy preparation:

Attach the silicone tube to the membrane pump then insert the tip of a pipette into the other end of the tube.

Pour approx. 50 ml liquid (e.g. juice, soup, mouthwash) into a tall, slim glass. Add an Air-Stick and stir until completely dissolved. Insert the pipette into the liquid and start the membrane pump to form a foam. Spoon off the foam then serve.

1 tablespoon of airy foam equals approx. 1 to 2 ml of liquid.

Ingredients:

Emulsifier **soy lecithin**, maltodextrin

smoothfood

*Modern nutrition concepts for older people
and patient care*

seneoPro®

- ✓ Quick and easy
- ✓ For hot and cold foams (up to 60°C)
- ✓ Neutral taste, suitable for adding to various foods
- ✓ Vegetarian, vegan; gluten, lactose and allergen free
- ✓ Multiple uses
- ✓ Standardized dosing (measuring spoon included)



SPUMA instant

Special mix

for the production of foam food

Packaging sizes:

Article no. 6041:

110 g can (for approx. 9 litres of liquid food or 22 litres of foam), incl. measuring spoon

Article no. 6046:

1.5 kg bucket (for approx. 125 litres of liquid food or 300 litres of foam), incl. measuring spoon

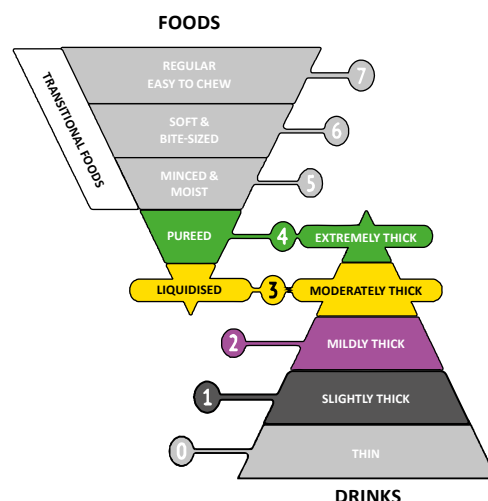
Article no. 6051:

10 kg carton (for approx. 800 litres of liquid food or 2,000 litres of foam), incl. measuring spoon

Ingredients:

Maltodextrin, stabilizer methyl cellulose, stabilizer xanthan

IDDSI 1-4



Easy preparation:

Pour 500 g (ml) of liquid (e.g. juice, pureed salad ingredients) or 500 g of strained food (e.g. muesli, cake, whole breakfast) in a cream whipper or an electric blender and add 2 measuring spoons of SPUMA.

In the whipper:

Close the whipper and shake it well until the powder is completely dissolved. Foam up with 2 cream capsules. Leave to stand for 10 minutes then serve.

In the electric blender:

Pour the liquid into the electric blender and whisk for about 15 minutes at the highest speed to produce a cream-like texture then serve.

Nutritional Facts			
	per 100 g	per MS (approx. 3 g)	%* per MS (approx. 3 g)
Calories (kJ / kcal)	1178 / 282	35 / 8	0.4
Total fat	0.0	0.0	0.0
Of which saturated fat (g)	0.0	0.0	0.0
Total carbohydrates	48	1.4	0.6
Of which sugars (g)	3.4	0.1	0.1
Fibres (g)	42.2	1.3	5.1
Protein (g)	1.4	0.04	0.1
Salt (g)	0.4	0.01	0.2

* Reference intake of an average adult (8400 kJ/2000 kcal)

smoothfood

Modern nutrition concepts for older people
and patient care

seneoPro®

- ✓ Quick and easy
- ✓ Precise thickening
- ✓ No post-thickening
- ✓ Only 1 g per 100 ml*
- ✓ 100 % transparent – thickening of clear liquids (e.g. water, tea, juices) possible without clouding
- ✓ Neutral taste
- ✓ Vegetarian, vegan; gluten, lactose and allergen free
- ✓ Amylase-resistant
- ✓ Free refill can

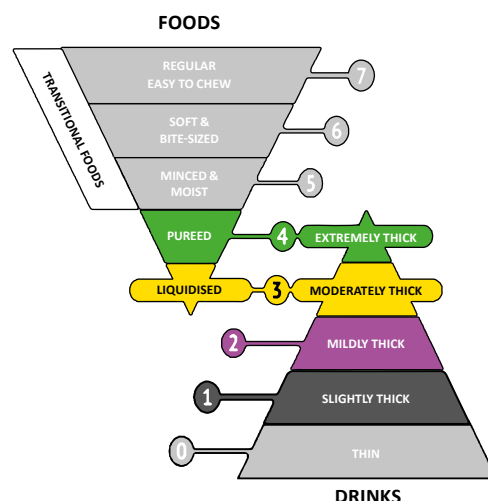


* For syrup thickening

VISCO^{clear} instant

for safe thickening of food & beverages

IDDSI 1-4



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Packaging sizes:

Article no. 6056:

240 g can (for approx. 24 litres of syrup-like liquid), incl. measuring spoon

Article no. 6069:

3.6 kg bucket (for approx. 360 litres of syrup-like liquid), incl. measuring spoon + refill can

Article no. 6070:

18 kg carton (for approx. 1,800 litres of syrup-like liquid), incl. measuring spoon + refill can

Ingredients:

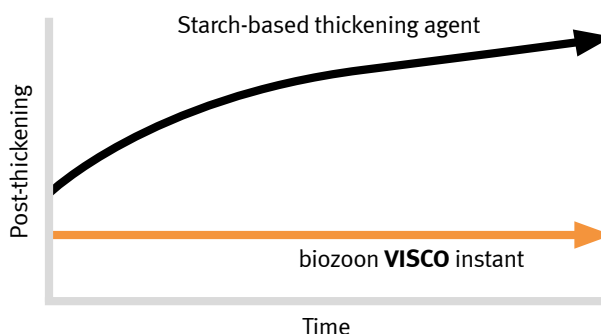
Maltodextrin, stabilizer xanthan, carrier erythritol

Easy preparation:

Depending on the required degree of thickening, add 1 to 3 measuring spoons to a glass (syrup-like (IDDSI level 1), nectar-like (IDDSI level 2) pudding-like (IDDSI level 3)).

Add 100 ml of liquid and stir slowly until the powder is completely dissolved. Leave to stand for 2 to 3 minutes until the desired degree of thickening is reached.

No post-thickening!



Nutritional Facts			
	per 100 g	per MS (approx. 1 g)	%* per MS (approx. 1 g)
Calories (kJ / kcal)	1251 / 299	13 / 3	0.2
Total fat	0.0	0.0	0.0
Of which saturated fat (g)	0.0	0.0	0.0
Total carbohydrates	59.5	0.6	0.3
Of which sugars (g)	4.2	0.04	0.06
Fibres (g)	28.0	0.28	1.0
Protein (g)	1.2	0.01	0.02
Salt (g)	3.3	0.03	0.7

* Reference intake of an average adult (8400 kJ/2000 kcal)

smoothfood

Modern nutrition concepts for older people
and patient care

seneoPro®



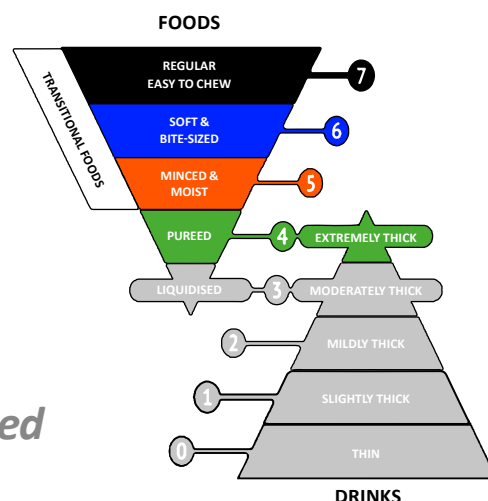
- ✓ Quick and easy
- ✓ Suitable for meat, fish, vegetables, fruit, fruit juices, soups, etc.
- ✓ Freeze-thaw stability (cook & chill)
- ✓ Heat-stable up to 80°C
- ✓ Vegetarian, vegan; gluten, lactose and allergen free
- ✓ Heating up possible in regular, steam or microwave oven
- ✓ Standardized dosing (measuring cup included)



GELEA ^{hot} instant

for the production of texture-modified pureed and/or strained food & eat by walking

IDDSI 4-7



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Packaging sizes:

Article no. 6040:

150 g can (for approx. 3.5 kg of final product (50 to 75 servings), incl. measuring spoon

Article no. 6045:

2 kg bucket (for approx. 50 kg of final product (600 to 750 servings), incl. measuring cup

Article no. 6057:

15 kg carton (for approx. 375 kg of final product (4,500 to 7,500 servings), incl. measuring cup

Ingredients:

Maltodextrin, gelling agent agar agar, stabilizer xanthan

Easy preparation:

Meat & fish:

Finely puree 500 g of cooked meat or fish together with 500 g of liquid (broth, stock, sauce). Stir in 40 g of GELEAhot and bring to the boil for 2-3 minutes then pour into the mould. Spread the puree evenly with the mould lid.

Vegetables:

Finely puree 500 g of vegetables (frozen, blanched or cooked) together with 500 g of liquid (broth, stock, sauce). Stir in 40 g of GELEAhot and bring to the boil for 2-3 minutes then pour into the mould. Spread the puree evenly with the mould lid.

Allow the filled moulds to cool down to room temperature in the refrigerator (for approx. 30 minutes). Release from the moulds, heat up and serve!

Nutritional Facts			
	per 100 g	per 40 g	%* per 40 g
Calories (kJ / kcal)	1161 / 278	465 / 111	5.5
Total fat	0.0	0.0	0.0
Of which saturated fat (g)	0.0	0.0	0.0
Total carbohydrates	48.0	19.2	7.1
Of which sugars (g)	3.4	1.4	1.6
Fibres (g)	41.3	16.5	55.0
Protein (g)	0.9	0.4	0.8
Salt (g)	0.2	0.08	1.3

* Reference intake of an average adult (8400 kJ/2000 kcal)

smoothfood

Modern nutrition concepts for older people and patient care

seneoPro[®]



- ✓ Quick and easy
- ✓ No cooking necessary
- ✓ Stir in cold & pour into mould
- ✓ Freeze & chill
- ✓ Heat-stable >100°C
- ✓ Vegetarian, vegan; gluten, lactose and allergen free
- ✓ Heating up possible in regular, steam or microwave oven
- ✓ Standardized dosing (measuring cup included)

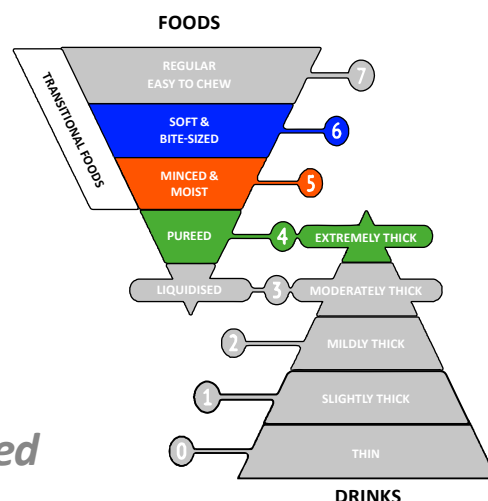


GELEA^{cold} instant

Gelling agent without cooking

for the production of texture-modified pureed and/or strained food

IDDSI 4-6



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Packaging sizes:

Article no. 6061:

1.5 kg bucket (for approx. 37 kg of final product (500 to 800 servings), incl. measuring cup

Article no. 6062:

10 kg carton (for approx. 250 kg of final product (3,200 to 5,800 servings), incl. measuring cup

Ingredients:

Maltodextrin, stabilizer methyl cellulose, stabilizer carrageenan, stabilizer xanthan, gelling agent agar agar, stabilizer guar gum, acidity regulator calcium lactate

Easy preparation:

Meat & fish:

Puree 700 g of cooked meat or fish together with 300 g of liquid (broth, stock, sauce). Stir in 40 g of GELEAcold. Fill into the moulds with a piping bag and spread the puree evenly with the mould lid.

Vegetables:

Puree 750 g of vegetables (frozen, blanched or cooked) with 250 g of liquid (broth, stock, sauce). Stir in 30-40 g of GELEAcold (depending on the required thickness). Fill into the moulds with a piping bag and spread the puree evenly with the mould lid.

Freeze the filled moulds to -18°C. Release the frozen food from the moulds, heat up and serve.

Nutritional Facts			
	per 100 g	per 40 g	%* per 40 g
Calories (kJ / kcal)	1179 / 282	471 / 113	5.6
Total fat	0.0	0.0	0.0
Of which saturated fat (g)	0.0	0.0	0.0
Total carbohydrates	49.3	19.7	7.6
Of which sugars (g)	3.4	1.3	1.5
Fibres (g)	41.1	16.4	65.8
Protein (g)	0.6	0.3	0.5
Salt (g)	0.4	0.1	2.5

* Reference intake of an average adult (8400 kJ/2000 kcal)

smoothfood

Modern nutrition concepts for older people
and patient care

seneoPro®



- ✓ Based on the bread available
- ✓ Authentic bread taste
- ✓ Sliceable and easy to spread
- ✓ High protein content in final product
- ✓ Vegetarian

Soft and safe



smooth Brot

Special mix

for easy-to-swallow bread

Packaging sizes:

Article no. 6064:

1.6 kg bucket (for approx. 8 loaves, 160 slices)

Article no. 6065:

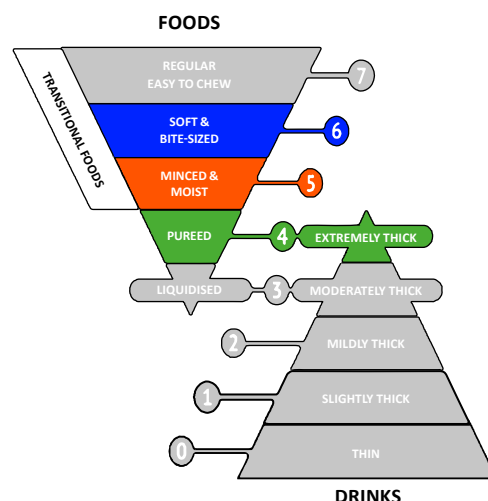
5 kg bucket (for approx. 25 loaves, 500 slices)

Article no. 6067:

15 kg carton
(for approx. 125 loaves, 1,500 slices)



IDDSI 4-6



Easy preparation:

Soak 300 g of roughly chopped bread in 700 g of water for approx. 1 hour.

Puree the mass for approx. 30 seconds at the highest speed (preferably using a Robot Coupe Blixer or similar). Stir in 200 g of smoothBrot mix with a whisk.

Put the mass in a lined loaf tin (approx. 25.5 x 11.5 x 7 cm) and cover with clingfilm. Bake in the steam oven at 115°C, 100 % steam for approx. 90 minutes. At the end of the regular baking time, measure the core temperature (min. 90°C). Leave the finished loaf to cool down in the tin, remove from the tin and serve.

Ingredients:

Gluten, maltodextrin, **whey protein**, oil powder, gelling agent agar agar, stabilizer xanthan gum

Nutritional facts per 100 g powder

	smoothbrot ready mix	smoothbrot ready mix + unsweetened white bread*	smoothbrot ready mix + unsweet- ened currant loaf*	smoothbrot ready mix + brown bread*
Calories (kj/kcal)	1927/460	550/131	580/138	567/135
Total fat (g)	17.6	3.2	3.2	3.2
of which saturated fat (g)	14.9	2.5	2.5	2.5
Total carbohydrates	28.8	18.3	17.5	17
of which sugars (g)	3.2	0.5	0.5	0.5
Fibres(g)	1.3	1	0.6	1
Protein (g)	47.4	10.5	9.9	9.9
Salt (g)	<0.1	<0.01	<0.01	<0.01

*Nutritional value for a standard bread of this type

smoothfood

Modern nutrition concepts for older people
and patient care

seneoPro®

- ✓ Excellent solubility
- ✓ Stir into cold or warm food & beverages
- ✓ Neutral taste
- ✓ High biological value
- ✓ Low in fat and sugar
- ✓ Vegetarian and gluten-free
- ✓ Helps maintain and grow muscle mass
- ✓ Free refill can



PROTEIN

plus

High-value instant whey protein isolate

for protein enrichment of food & beverages

Packaging sizes:

Article no. 6044:

190 g can (up to 38 servings*)

Article no. 6052:

1.2 kg bucket (up to 240 servings*)

Article no. 6053:

3.5 kg bucket (up to 700 servings*) + refill can

Article no. 6068:

15 kg carton (up to 3,000 servings*) + refill can

*food enrichment with 5 g PROTEINplus

Use:

Depending on protein requirement, stir into cold or hot food and beverages. One heaped tablespoon (approx. 5 g) equals 4.3 g of high-value protein.

The daily amount of PROTEINplus is based on the individual requirements of the person concerned and their current diet regime.

Ingredients:

Whey protein isolate (max. 1 % lactose), emulsifier **soy lecithin**

	Nutritional Facts		
	per 100 g	per heaped tablespoon (approx. 5 g)	%* per heaped tablespoon (approx. 5 g)
Calories (kJ / kcal)	1514 / 357	76 / 18	0.9
Total fat	1.6	0.08	0.11
Of which saturated fat (g)	1	0.05	0.25
Total carbohydrates	2.5	0.13	0.05
Of which sugars (g)	0.9	0.05	0.05
Protein (g)	85.4	4.3	8.6
Salt (g)	1.25	0.06	1

* Reference intake of an average adult (8400 kJ/2000 kcal)

smoothfood

Modern nutrition concepts for older people
and patient care

seneoPro®

- ✓ Excellent solubility
- ✓ Stir into hot or cold food & beverages
- ✓ Neutral taste
- ✓ Vegetarian, vegan; gluten, lactose and allergen free
- ✓ Energy in concentrated form through immediate metabolization
- ✓ Free refill can



MALTO

plus

Maltodextrin

for energy enrichment of food & beverages

Packaging sizes:

Article no. 6039:

230 g can (up to 33 servings*)

Article no. 6050:

1.3 kg bucket (up to 144 servings*)

Article no. 6049:

4 kg bucket (up to 444 servings*) + refill can

Article no. 6063:

25 kg carton (up to 2,778 servings*) + refill can

Use:

Depending on protein requirement, stir into cold or hot food and beverages. One heaped tablespoon (approx. 9 g) equals approx. 147 kJ/35 kcal.

The daily amount of MALTOplus is based on the individual requirements of the person concerned and their current diet regime.

*food enrichment with 9 g of MALTOplus

Ingredients:

Maltodextrin

Nutritional Facts			
	per 100 g	per heaped tablespoon (approx. 9 g)	%* per heaped tablespoon (approx. 9 g)
Calories (kJ / kcal)	1635 / 385	147 / 35	1.7
Total fat	0	0.0	0.0
Of which saturated fat (g)	0	0.0	0.0
Total carbohydrates	96	8.6	3.3
Of which sugars (g)	6.7	0.6	0.7
Fibres (g)	0	0	0
Protein (g)	< 0.2	< 0.02	0.03
Salt (g)	< 0.01	< 0.01	< 0.01

* Reference intake of an average adult (8400 kJ/2000 kcal)

smoothfood

Modern nutrition concepts for older people
and patient care

smoothfood moulds

100 % food-safe silicone moulds

for the authentic presentation of pureed and/or strained food



- ✓ Visually appealing meal presentation
- ✓ Lid eliminates need for scraper and clingfilm
- ✓ Lid protects against freezer burn and skin formation
- ✓ Perfect for stocking meals
- ✓ Stackable
- ✓ Heat-stable from -40 to 230°C
- ✓ Dishwasher-proof
- ✓ Mould size and weight: L 240 x B 290 x H 28 mm (1/2 GN), 430 to 540 g

Pureed and strained food with a difference!

smoothfood moulds are made of premium, food-safe silicone and are dishwasher-proof. Each mould comes with a lid to prevent freezer burn and skin formation.



Article no. 8100
Broccoli with lid
(6 portions à 45 g)



Article no. 8101
Baby carrots with lid
(6 portions à 50 g)



Article no. 8102
Green beans with lid
(6 portions à 50 g)



Article no. 8103
Peas with lid
(6 portions à 50 g)



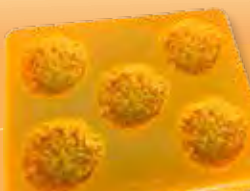
Article no. 8104
Chicken breast with lid
(6 portions à 60 g)



Article no. 8105
Fish fillet with lid
(4 portions à 90 g)



Article no. 8106
Cutlet with lid
(4 portions à 90 g)



Article no. 8113
Rice with lid
(5 portions à 45 g)



Article no. 8107
Sliced meat with lid
(4 portions à 90 g)



Article no. 8108
Sausage with lid
(8 portions à 65 g)



Article no. 8109
Chicken leg with lid
(8 portions à 45-50 g)



Article no. 8110
Goulash with lid
(5 portions à 75 g)



Article no. 8111
Pumpkin with lid
(6 portions à 45 g)



Article no. 8112
Spinach with lid
(6 portions à 65 g)



Article no. 8114
Spaghetti with lid
(5 portions à 55 g)

The place where food innovation starts!

Our company:

biozoon GmbH has stood for innovative high-value products for food texturization since 2001. Production in our own manufacturing plant started in 2016.

With our roots in molecular gastronomy, where we continue to be market leaders, biozoon GmbH has developed into Germany's leading specialists for malnutrition solutions and nutrition for people with chewing and swallowing disorders (dysphagia).

Quality assurance:

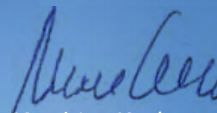
We attach the utmost importance to consistently high product quality and safety. Using only the best ingredients, at our facilities in Bremerhaven we develop high-value and innovative products of the highest quality that enable our customers to enter a new dimension of cooking.

In addition to our certification as a manufacturer in accordance with the EU Eco-Regulation, we have had a quality management system certified in accordance with DIN EN ISO 9001:2015 in place since 2017. Production complies with HACCP guidelines and ensures safe products of a high standard.

We guarantee our customers traceability along the whole supply and production chain through our modern SAP-based ERP system.

I am personally committed to the quality of our products.

Yours,



Matthias Kück
Managing Owner



food innovations gmbh
biozoon®

Our sales partners:

Germany

Chefs Culinar
(www.chefsculinar.de)

Rullko
(www.rullko.de)

WGP-Produktdesign
(www.wgp-produktdesign.de /
www.wgp-shop.de)

DNG Farmland (www.dng-farmland.de)

Transgourmet Deutschland
(www.transgourmet.de)

EGV Lebensmittel für Großverbraucher
(www.egv-group.eu)

L. Stroetmann Großverbraucher
(www.stroetmann.de)

EDEKA
(www.edeka.de)

Schwälbchen Frischdienst GmbH
(www.schwaelbchen-frischdienst.de)

Bauer Frischdienst GmbH
(www.bauer-frischdienst.de)

Switzerland

Mimosa AG (www.mimosa-food.ch)

Austria

Raps GmbH
(www.raps.at)

Spain

Smooth Care, S.L.U. (www.smoothfood.es)

Denmark

Toft Care (www.toft-care.dk)

Norway

Vital Ernaering AS (www.vitalernaering.no)

United Kingdom

RGS Group (www.rgs-group.co.uk)

Italy

Foppa GmbH (www.foppa.com)

Iceland

Garri (www.garri.is)

Benelux/France

PRTM b.v. (www.prtm.be)

Israel

Easy Line Ltd. (www.easyline.co.il)

For further information on prices, delivery conditions etc., please see **www.biozoon.de**, call **++49 (0)471 929285-0** or contact your local sales representative.

Room for notes: