PREPARED food

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READY MEALS
HIGH-VOLUME CATERING
BULK MEAL COMPONENTS

Milk

the original super food now under threat

PP 100021504

INGREDIENTS | PREPARATION EQUIPMENT | PACKAGING | DISTRIBUTION | AND MORE

Maximum-yield whey-based protein

Arla Foods Ingredients has developed a portfolio of whey-based protein ingredients that enable dairy processors to achieve maximum yield from their ingredients.

These include ingredients from the Nutrilac HiYield range, which enable dairies to make cheese, yoghurt and fermented beverages using 100% of their milk, as well as Nutrilac ingredients that enable processors to turn acid whey into added-value dairy products. In addition, Nutrilac Softcheese makes it possible to reduce fat in soft ripened cheese by 50% with no loss of creaminess and increase the final yield by up to 20%.

The high-yield whey protein solutions help processors to increase profitability and reduce waste.

Arla Foods Ingredients
www.arlafoodsingredients.com

Dysphagia cup

Dysphagia is the medical term for difficulty in swallowing. 1 in 3 Australians over the age of 65 suffer from the condition, which can result in dehydration and malnutrition.

Flavour Creations has launched a Dysphagia Cup, to enable individuals who experience difficulty holding their own cup to independently feed themselves.

The cup complements the company's range of nutritionally dense ready-to-drink products in 29 flavours and three viscosities.

The cup has an angled shape that allows the contents to be sipped without tilting the head, which is a necessary postural adjustment for people with dysphagia. It also has a suitable diameter, curvature, ribbed sides and indentations for ease of holding. The large foil lid has external ribbing and embossed texture to assist with a manual grip.

The cup is suitable for hospitals, residential aged care and those living at home in the community.

Flavour Creations
www.flavourcreations.com.au