

Xantacorn

Dysphagia Solutions

Technical Characteristics

- Plant origin, Europe
- Active ingredient of thickener
- Can be used cold or hot
- Stable up to boiling point
- Stable after 2 hours of rest
- Ideal for liquids, sauces, coulis
- Neutral of taste and smell

By liquid, it is meant everything with fluid texture (tea, coffee, w water, juice, broth, sodas, etc.). The process works at hot or cold start, before or after the texturizing. The thickened liquid's texture is stable until boiling point.

Process

Add the powder into the liquid and blend at high velocity for about 2min. Pay attention to the dissolution of every particle.

Blend a second time if necessary. You can storage the texturized liquid for one week in the refrigerator. Use compensation process. If you need more info. Write to info@emotionfood.ch

Receipe

Nectar Texture– Nivel 2 IDDSI
Honey Texture– Nivel 3 IDDSI
Honey Texture– Nivel 4 IDDSI

1 litre of liquid = 2g de Xantacorn
1 litre of liquid = 5g de Xantacorn
1 litre of liquid = 7g de Xantacorn

Nutritional values for 100gr

Kcal	179	Fat	0.2 gr
Carbohydrates	1.5 gr	Fiber	79.6 gr
Protein	3.1 gr		