



# Preparation

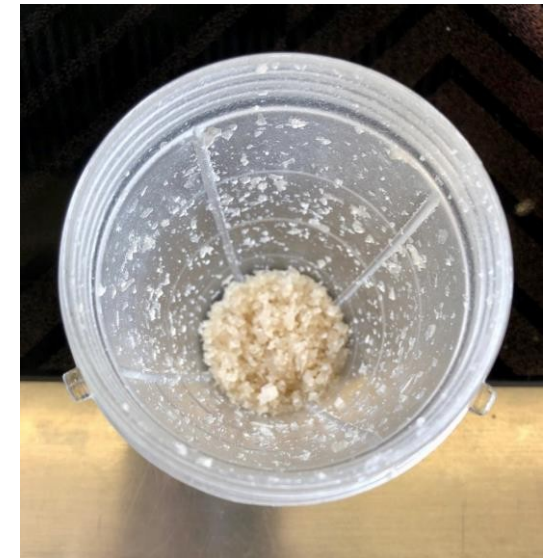
1. Prepare the various solid and liquid ingredients and Easy-Base+, as well as the molds



2. Weigh your various ingredients



3. If you don't have a food processor, make your life easier! Grate or pulverize the Easy-Base+ and store it in the refrigerator for up to 5 days.





# Preparation in a saucepan

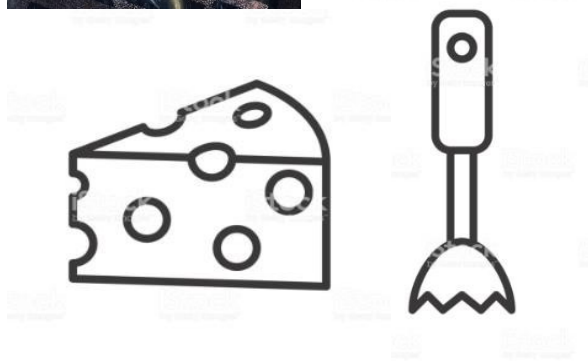
1. Heat the milk and add the Easy-Base+ powder. Stir while heating.



2. Once the milk is hot—almost boiling—the EB+ should be melted. To be sure, do the spoon test: dip a spoon into the liquid and look at the back. No gel particles should be visible.



3. Add the goat cheese and blend until the desired texture is achieved.



4. Pour into molds. Cool.



# Preparation with a heated food processor

1. Put the milk and Easy-Base in the heated food processor and blend while heating.



2. Once the milk is hot—around 95 to 98°C—the EB+ should be melted. To be sure, do the spoon test: dip a spoon into the liquid and look at the back. No gel particles should be visible.



3. Add the goat cheese and blend while cold until the desired texture is achieved. 4. Pour into molds. Cool.



# Results

Once cooled, remove the textured goat cheese from the molds.



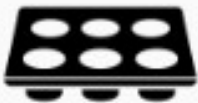
Cheese platter – goat cheese, Gruyère, and Camembert – served with bread, pickles, and olives.



# Process summary



We weigh the food and liquid, mix everything together while heating it so that the EB+ is activated.



Pour into molds, cool, and caregivers serve to our residents



# New Labels



# EASY-BASE +

**Thickening & gelling agent for nutritional needs in cases of dysphagia Thickener & Gelling agent for nutritional needs in cases of dysphagia**



## Directions for use

**With a heated food processor:** place the ingredients and Easy-Base+ in the food processor. Mix everything at approximately 100°C until the texturizer has completely melted.

**Without a heated food processor:** mix the ingredients and melt Easy-Base+, previously cut or grated, over low heat in a saucepan. Ensure that Easy-Base+ is completely melted and no particles are visible. Pour into a mold of your choice and cool. Remove from the mold and regenerate covered with plastic wrap at 85°C, at 50% humidity (professional oven).

## Storage and preservation conditions.

Sterilized product to be stored in a cool, dry place (max. 3 years). Once opened, store in the refrigerator for a maximum of 72 hours.

**Important notice:** The product must be used under medical supervision and cannot be used as the sole source of nutrition.

**List of ingredients:** Water, agar, xanthan gum, carob, guar gum, konjac.

**Manufactured by**

Emotion Food Company SA  
Longemalle 21 – CH 1020  
Renens [www.emotionfood.ch](http://www.emotionfood.ch)

## Usage Tips

**With heating robot:** put the ingredients and Easy Base+ in the robot. Mix everything at around 100°C until the texturizer has completely melted.

**Without heating robot:** mix the ingredients, cut or grate Easy Base+ and let it melt down in a saucepan. Make sure that Easy base+ is properly melted and well mixed with your other ingredients, no particles should be visible. Then pour it into a mold of your choice and let it cool down. Finally, unmold, film and regenerate your meal at 85°C, 50% humidity (professional ovens).

Average nutritional values	Per 100 g
Energy	68 kcal - 288 kJ
Fat (g)	1.0
- Of which saturated fatty acids (g)	0.5
Carbohydrates (g)	14.5
- Of which sugars (g)	0.3
Protein (g)	0.3
Salt (g)	0.13

**Batch number:**  
**Best before:**

## Storage and Conservation

Sterilized product to be stored in a cold and dry place (3 years maximum). Once opened, keep in the refrigerator for 72 hours max.

**Important Notice:** must be used under medical supervision and cannot be used as the sole source of nutrition.

**List of ingredients:** water, agar, garof, locust bean, konjac

**Net Weight**

2.4 kg  
(30 x 80 g)

