



EMOTION

FOOD COMPANY

Xantacorn thickening of liquids

- Liquids include anything with a liquid texture, such as tea, coffee, water, juice, broth, soda, etc. The process works with hot or cold liquids, before or after texturization. The texture of the thickened liquid remains stable until boiling point.
- Equipment: Hand blender or food processor

Dosages

- | | |
|-------------------------------------|-------------------------------------|
| • Texture Slightly thick (IDDSI L1) | 1 liter of liquid = 1g of Xantacorn |
| • Nectar texture (IDDSI L2) | 1 liter of liquid = 3g of Xantacorn |
| • Honey texture (IDDSI L3) | 1 liter of liquid = 5g of Xantacorn |
| • Texture Spoon (IDDSI L4) | 1 liter of liquid = 7g of Xantacorn |
- **Method:** Add the powder to the liquid and blend at high speed for approximately 2 minutes. Make sure all particles are dissolved. Blend a second time if necessary. You can store the textured liquid in the refrigerator for up to one week.
 - **Compensation method:** Add the powder to the liquid and blend at high speed for about 2 minutes. Be careful to dissolve all the particles. Blend a second time if necessary. You can keep the textured liquid in the refrigerator for up to a week. When using, pour 50% thickened liquid and 50% normal liquid. Adjust the texture according to the desired texture.

The Process in Pictures: Xantacorn



Nectar: 3g



Xantacorn



Honey: 5g



Pudding: 7g

Pour the
desired
amount into
the liquid

Mix

Let stand

Serve

Video tutorials:

- Orange juice:

https://www.youtube.com/watch?v=S_m15YREVyo

- Coffee:

<https://www.youtube.com/watch?v=dVJtdxql8fc>

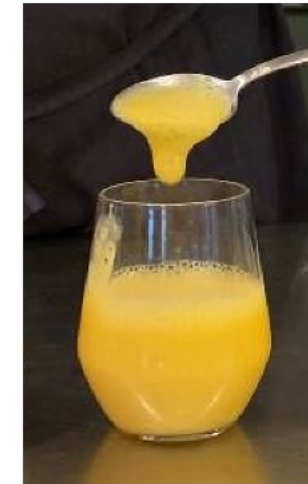
Cost price Xantacorn vs Competitor

Comparison of cost price XANTACORN vs THICKENUp						
	Per kilo (CHF)*					
Thicken Up price	210					
Xantacorn price	170					
	Thicken Up quantity per liter**	Quantity of Xantacorn per liter**	Price per liter of Thicken Up	Price per deciliter Thicken Up	Price per liter Xantacorn	Price per deciliter Xantacorn
Thickened juice in Nectar	12.5	3	2.625	0.2625	0.51	0.051
Honey-thickened juice	25	5	5.25	0.525	0.85	0.085
Thickened juice in Pudding	37.5	7	7.875	0.7875	1.19	0.119
* prices found at the distributor						
** according to manufacturer's instructions						

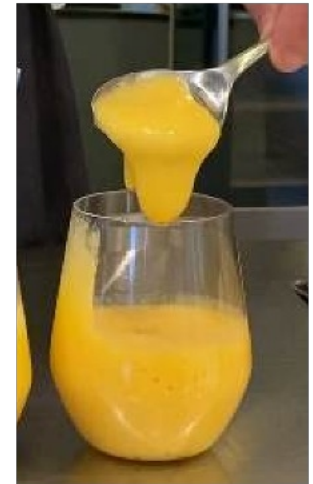
Prix d'utilisation du Xantacorn vs Thicken Up:



Nectar: -80%



Miel: -84%



Pudding: -85%

Product information Xantacon

- Minimum retail price: 42.50 CHF (excluding tax)/bag
- Shelf life: 36 months max
- Texture stability guaranteed for one week in the refrigerator
 - No lumps or changes in texture
 - Significant time savings when administering care

Value	Per 100 g
Kcal	179
Carbohydrates	1.5 g
Protein	3.1 g
Fat	0.2 g
Fiber	79.6 g



Xantacorn label

Xantacorn®

Denrée alimentaire destinée à des fins médicales spéciales
épaississant et gélifiant pour les besoins nutritionnels en cas de dysphagie

Conseils d'utilisation

Épaississement des liquides :

Nectar : 3g/litre Miel : 5g/litre Pudding 7g/litre

Mode d'emploi : Ajouter la poudre au liquide et mixer pendant environ 2mn. Être attentif à dissoudre toutes les particules. Vous pouvez garder le produit texturisé 3 jours au réfrigérateur.

Pour une texture optimale, réalisez vos préparations 2 à 3h à l'avance.

Par liquide, on entend toute chose ayant une texture liquide (thé, café, eau, jus, bouillon, sodas etc.). Le procédé fonctionne à chaud et à froid, avant ou après texturisation. La texture du liquide épaissi est stable jusqu'au point d'ébullition.

Émulsification et stabilité des textures protidiques : le Xantacorn permet une meilleure tenue à 1g/kg

Ingrédient : Gomme de Xanthane

N° Lot : L17819

DLC : 09.09.2026

Poids : 250 gr

Stockage avant et après ouverture :

Endroit frais et sec



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