

EFC SA, Swiss society based in Lausanne, offers new tools to serve dysphagic patients and people suffering from chewing and swallowing disorders.

Easy-Base® is a gelifying agent, ready and easy to use, Swissmade, innovative, neutral in taste and smell. It can be used hot or cold, on savoury and sweet products; stable for hot regeneration and ideal for finger food.

Restore access to 100% of food without complicating kitchen work!

Restore access to convivial moments
such as an aperitif for all your residents.





Desserts such as Tarte Tatin

A simple process.
You even can texturize
slices of bread with jam
for breakfast, finger food
type.



Couscous



Seabass with vegetables



Tomato mozzarella



Rye bread and jam

EFC SA, Dysphagia solutions with our products and trainings

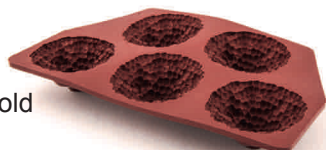


Easy-Base© binding agent

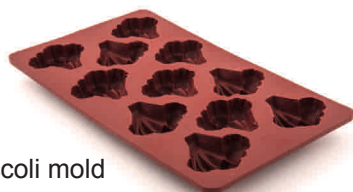
- 100% vegetal
- Neutral taste and smell
- Easy to use and implement
- Stable cold and hot
- Compatible with 100% of food

Suitable for finger food

The range of Nutri-Culture© molds



Peas mold



Broccoli mold



Chicken leg mold

And many other designs

Easy-Prot'95©, hyper enriching protein 9.5 g of protein on 10 g of product !

- Animal origin
- Instant cold and hot dissolution
- Does not impact texture
- Neutral in taste and smell
- Rapid absorption (30 to 60 mn)



Solutions for liquids

- Plant origin
- Easy to use
- Stable over time
- Hot and cold



Level I, express implementation

- Duration: 3 hours
- Goal: immediate mastery in the realization of modified textures and implementation of the concept in an institution
- Material handed out: course materials with recipes and technical data sheets
- Public: cooks, nursing staff, dieticians, speech therapists, members of management
- Consulting and service



Level II, additional techniques

- Duration: 6 hours
- Goal: knowledge and control of food texturing agents and ability to vary textures according to pathologies. Wide range of complementary techniques and adaptation of working methods for a permanent implementation in your institution.
- Development of finger food for minced and mixed diet
- Material handed out: course materials with recipes and technical data sheets
- Public: cooks, nursing staff, dieticians, speech therapists, members of management
- Consulting and service



Level III, global approach with Nutri-Culture ©

- Duration: 2 days
- Goal: approach the ethical reflection process around the meal. Address psychological and sociological aspects and the knowledge of the specificities of the guests
- Material handed out: course materials with recipes and technical data sheets
- Public: cooks, nursing staff, dieticians, speech therapists, members of management
- Consulting and service



Rice process

Our solutions on international markets

On the Swiss & French markets, our product Easy-Base® is already implemented in university hospitals in Lausanne and Geneva, as well as in foundations, clinics, nursing homes and handicap institutions.

Thanks to our binding agent, our French partner Nutri-Culture (www.nutriculture.fr) has already won three innovation awards (Charles Foix Scholarship, Silver Fourchette and Silver Eco Trophy).

For the United States, our partner and exclusive distributor, Dysphagia Gourmet (www.dysphagia-gourmet.com), has started tests in various Alzheimer centers, foundations and hospitals. Many other professionals care givers all around the world contacted us and have seen in Easy-Base the opportunity to efficiently help their patients living with dysphagia.



Dario with his modified texture club sandwich

Technical characteristics of the binding texture agent

1. Ready and easy to use
2. Guarantee of modified textures always successful
3. Neutral taste (doesn't affect the taste of the original preparation)
4. May be used hot or cold
5. Suitable for salty or sweet recipes
6. High stability until 85°C
7. Responds to every type of preparation
8. Ideal for finger-food
9. Granulometry and viscosity in compliance with international nomenclatures («Minced – Ground – Mixed») as IDDSI levels 3,4 and 5
10. Respects the sanitary constraints.

Easy-Base + global approach

1. Offers a specific alternative to people dealing with multiple disorders
2. Respects cultures and religions (agent 100% vegetal)
3. Reintroduces forbidden foods
4. Facilitates independence during meal intake
5. Fights against every kind of discrimination around mealtime (equity, dignity) by serving colourful plates, with preserved flavours, neat presentation, to the guests
6. Fosters mealtime and thus, fighting against malnutrition (loss of muscle mass, or sarcopenia, fall, hospitalization, formation of pressure ulcers...) – malnutrition circle
7. Favours adapted protein-energetic intakes (recipes, tools, enrichment possibilities)
8. Promotes pleasures around the table
9. Unifies the guests, teams and families around a benevolent project.

Easy-Prot'95[©]

Dysphagia Solutions



Technical characteristics

1. Marine origin, Europe
2. Concentration of 95% of protein
3. Neutral taste
4. Transparent solution
5. Stable when hot
6. No additives or GMOs
7. 24 months DLC
8. Halal

Nutritionnal Value for 100 g

Energy	389 Kcal
Proteins	95 g
Fat	< 0.5 g
Salt	< 1 g
Sodium	< 0.5 g

Recipe: Curcuma & Pear Smoothie

Ingredients

- Pear juice 250 ml
- Curcuma: 2 gr
- Honey: 35 gr
- Lemon juice: 35 gr
- Easy-Prot'95[©]: 50 gr

TIP: 1 tablespoon is 10gr

Process

Mix together all the ingredients and serve cold.
In each glass you'll find about 9 gr of protein.



Technical characteristics

1. Active principle for thickening
2. May be used hot or cold, stable up to boiling point
3. Stable after 2 hours rest
4. Ideal for liquids, sauces, coulis
5. Neutral in taste and color

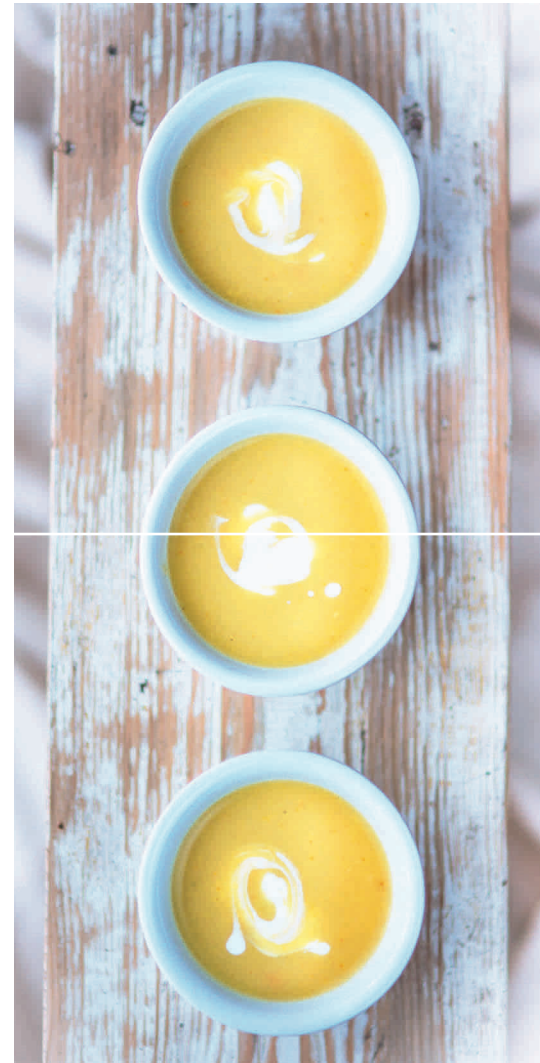
Liquid means anything with a liquid texture (tea, coffee, water, juice, broth, soda, etc.). The process operates cold or hot, before or after texturization. The thickened liquid is stable up to boiling point.

Process

Add the powder to a liquid and mix at high speed for about two minutes. Be careful to dissolve all particles. Mix a second time if necessary. You can keep the textured liquid one week in the fridge.

Dosage

- Texture Nectar – IDDSI level 2
1l of liquid = 2g of Xantacorn[©]
- Texture Honey – IDDSI level 3
1l of liquid = 7g of Xantacorn[©]



**Creations with
Easy-Base® have
no limits besides
your imagination**

Modified texture
dishes created
with Easy-Base®



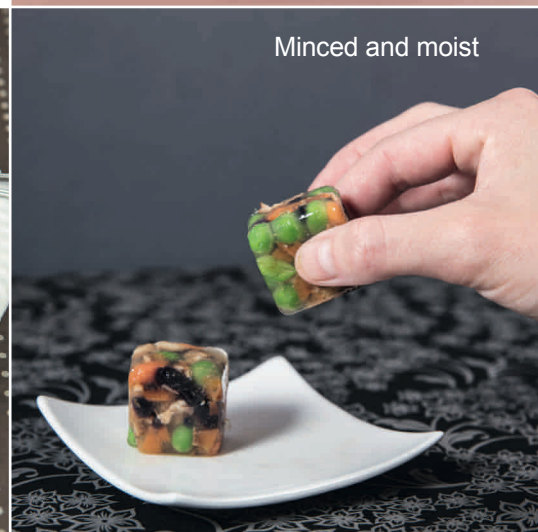
Caramel and chocolate



Pear and chocolate



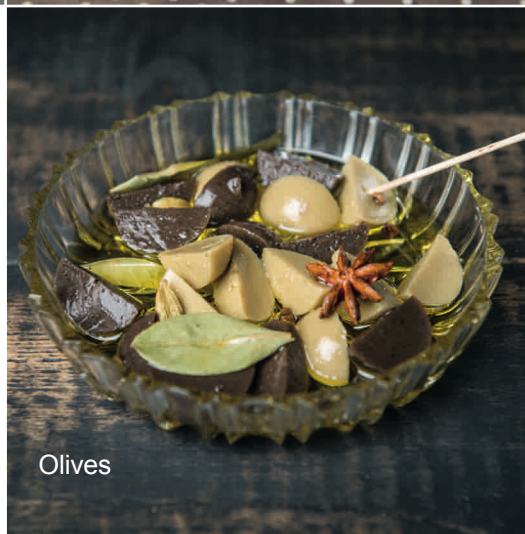
Lamb stew with carrots



Minced and moist

Modified texture aperitif

All the dishes are modified textures made with Easy-Base. The aperitif is a moment particularly designed to introduce finger food. Our approach of mealtime has for ultimate goal to fight against any form of disparity and discrimination. Each guest, no matter his or her abilities, may, through this example, get access easily to every dishes.



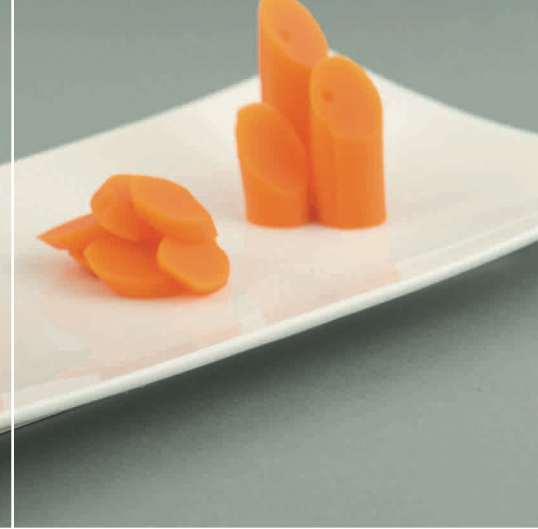
Olives



Chorizo

Modified texture and Cephalic phase

In order to illustrate the importance of shapes and colors, particularly during the cephalic phase of digestion, the examples on the right reproduce porc chop, vegetables and strawberries. The above picture highlights volumetric in the plate, significant part in the context of orientation and prehension disorders.



Try for yourself

A few examples of dishes entirely created in modified texture. From left to right summer fruits salad and Lieux filet with vegetables.



**Would you like
more information?**

A demonstration / tasting?

**An evaluation
of your institution?**

A training?

Contact us!