pürform
MOULDS FOR PURÉED FOOD GMBH

Product information sheet

Silicone moulds for puréed foods designed for your residents and patients

The **pürform** silicone moulds for puréed foods enable you to simply create puréed foods in clinics and homes. Why would you go without this convenient type of preparation?

Sliced meat

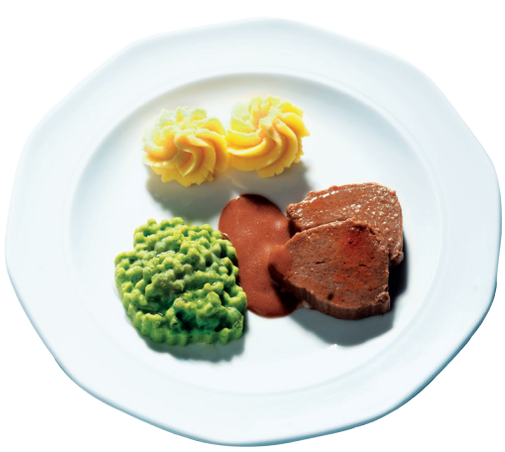
Silicone mould for creating puréed food in the shape of sliced meat.
Order no. F-10200
Colour: Ochre, similar to RAL 2008 4
troughs, each ca. 70g.
ca. 528g mould weight

Individual - just like your residents and patients
- Use your own recipes
- Easy to install
- Can be enriched with supplements (e.g. maltodextrin)
- Many foodstuffs can be used

Food-safe
- High-quality, food-safe silicone
- Simple cleaning in the dishwasher
- Mould versatility

Food worth eating again
- Aesthetic appearance for the finished meal
- Same food as other table guests
- Praise and appreciation for your kitchen

Sliced meat silicone mould
order no.: F-10200



Serving suggestion

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Product data

Use
For creating puréed food in clinics and homes

Temperature range
- Temperature resistant from -40°C to + 200°C

Dimensions / weight
- 260 x 227 x 30 mm (L x W x H)
- Mould weight: ca. 528g
- 4 troughs, each ca. 70g complete, puréed meat slices

Material
- Food-safe silicone
- Colour: Ochre, similar to RAL 2008

Accessories
- Recipe sheet, tailored to the respectivemould

Important product info

Use
The moulds were specially developed for use in clinics and homes. You can also use your own recipes to create puréed food.

Mould dimensions
The portion sizes are kept extra small as experience tells us that senior citizens tend to eat smaller portions. In clinic use 2 pieces can be served. The dimensions of the mould have been designed such that two complete moulds can fit on a GN- 1/1 sheet in order to be able to slide it into a trolley. This in turn can be slid into the cold store.

Food-safe
pürform - silicone moulds are made from high-quality, food-safe, silicone. Early in the design of the product, great emphasis was placed on the detailed replication of real foodstuffs - sliced meat.

Recipe for a 4-piece mould:

Ingredients:
150g sliced meat (pos. end pieces), cooked
150g readymade gravy
Ca. 20g (depending on manufacturer) croquette powder, e.g. Pfanni or Cook&Chill binder from ETO, Gelea from biozoon, Nestlé ThickenUp® or pürform easy bind. (please follow the manufacturer`s portion instructions)
20g cream
Seasoning to taste
Pos. supplements such as maltodextrin, protein powder etc.

Preparation

Cooked, sliced meat such as neck of pork, roast turkey, roast beef or similar are suitable for this recipe. You can also easily use the end pieces that are left over from trimming. The sliced meat can also be prepared whilst warm.

Cut the sliced meat into large pieces and purée the cooked meat together with the gravy and the cream in a puréeing machine (e.g. Blixer). Add the corresponding binding agent such as potato flakes (croquette powder, e.g. Pfanni), Cook&Chill binder, ThickenUp®, Gelea from biozoon or pürform easy bind and then mix briefly again. Add seasoning if desired. It is important that you mix the binding agent in the machine only very briefly. Otherwise the binding agent may be less effective. Fill the puréed mass into a piping bag (disposable) and pipe it into the troughs in the mould. Rap the mould. Smooth with a dough scraper, pallet knife or the special pürform spatula and freeze for ca. 6-8 hours, until the mass can be released from the mould. Press the frozen food out of the mould when required, arrange thawed on a plate and then arrange the other thawed accompaniments (meat, purée etc.) around it. Regenerate the whole plate in the combi-steamer with the appropriate program (e.g. plate la carte, medium moist, ca. 14 mins., over 80° C core temperature). Use a core temperature sensor for this if necessary. Add a little gravy to the plate just before serving. The food should be heated to over 80° C for reasons of hygiene. The temperature measurement should be documented for safety reasons. With another binding agent, e.g. whole egg, you can also produce fresh food for belt distribution under certain circumstances.