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?

Fish - halibut

Silicone mould for creating puréed food in the shape of fish - halibut.
Order no. F-10150
Colour: Ochre, similar to RAL 2008 4 troughs, each ca. 50g.
ca. 360g 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

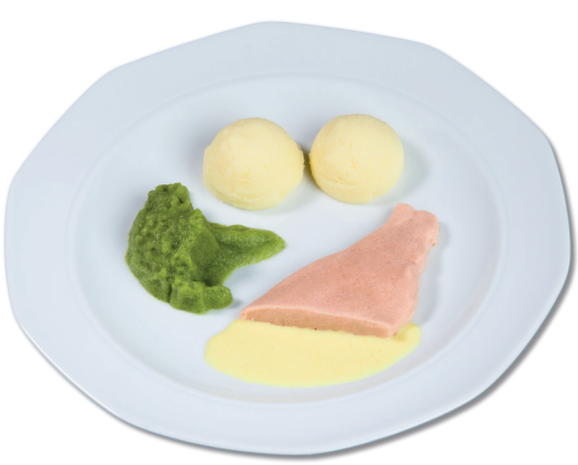
Food-safe

- 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

Silicone mould, fish - halibut
Order no.: F-10150



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
- 246 x 217 x 20 mm (L x W x H)
- Mould weight: ca. 393g
- 4 troughs, each ca. 50g complete, puréed fish fillet - halibut

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

Accessories
- Recipe sheet, tailored to the respective mould

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 - fish fillets.

Recipe for a 4-piece mould:

Ingredients:
2 pieces of halibut or other fish fillets
ca. 200 ml readymade fish sauce, herbal sauce or similar 10g (ca. 2 tablespoons) 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).
Seasoning to taste, if desired
2 tablespoons cream
Pos. supplements such as maltodextrin, protein powder etc.

Preparation

Season the fish (fresh or frozen) and cook in the combi-steamer (steam or roast). After cooking, allow to cool a little. Cut into small pieces, add fish sauce and cream and purée finely in the puréeing machine (e.g. Blixer). Add the potato flakes (croquette powder, e.g. Pfanni), Cook&Chill binder, Nestlé ThickenUp®, Gelea from biozoon or pürform easy bind and mix again briefly. Add seasoning if desired. Fill the puréed mass into a piping bag (disposable) and pipe it into the troughs in the mould. Rap the mould if required. 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 (vegetables, 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, you can also produce fresh food for belt distribution under certain circumstances.