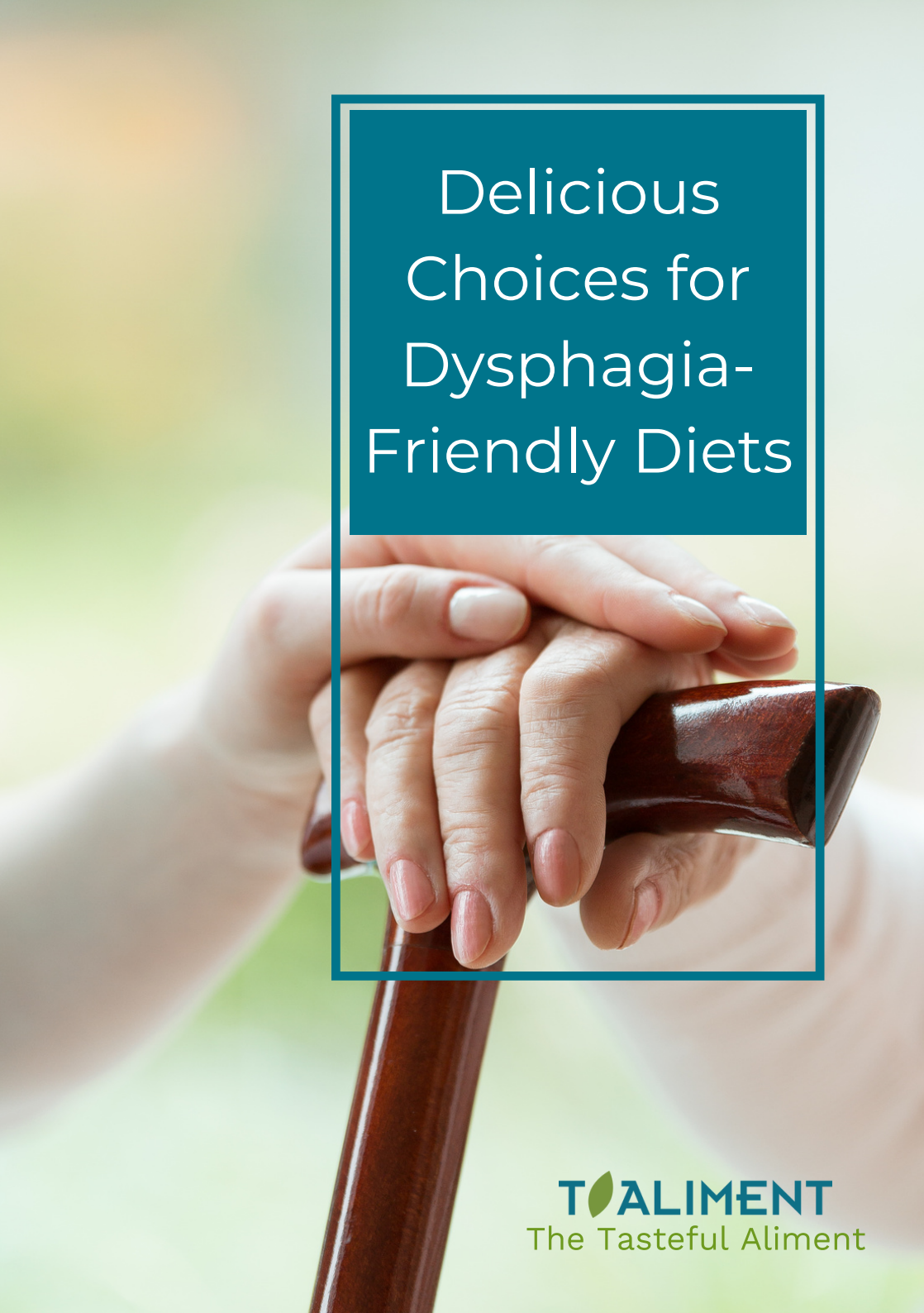




Delicious Choices for Dysphagia- Friendly Diets

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T. Aliment Products for Adapted Nutrition

T. Aliment is the health nutrition division of Espècies Teixidor SL, a specialist in spices, herbs, and ingredients that has been creating food mixes and seasonings since 1928.

For this reason, it is ingrained in our company's culture to deliver tasty preparations.

Thus, since 2000, when the first T. Aliment product appeared, we have collaborated with hundreds of professionals from the health and food sectors.

With their help, we have evolved our products to guarantee safe swallowing, adequate nutrition, and sensory appeal.

We decided to treat the latter as a critical point as it improves the hedonic acceptance of food in the patients.

The products we present herein help thousands of people daily, in hundreds of hospitals and senior centres in Spain, to eat safely, nutritiously and tastefully.



Dehydrated products. Easy to transport, preserve and prepare. We have grouped them into ten families that we present next.

1. PRO

The Pro family groups eleven recipes for instant preparations for soft-textured diets.

Pro recipes are ideal as a main course.

They combine flavour, nutrients and a texture that offers a safe swallowing experience.

They provide the required nutritional values for a balanced diet.

Its wide range of traditional flavours helps to improve the quality of life of those with chewing or swallowing problems.

How to use

Dissolve the dehydrated recipe in hot water following the instructions.

Easy to use

Pro meals are simple to prepare and commonly used in hospitals, nursing homes, and private residences.



1. PRO

Complete main courses



OX WITH
CARROTS
ref. 26010

750 gr



FISH WITH
POTATOES
ref. 26020

750 gr



CHICKEN WITH
PEAS
ref. 26030

750 gr



CHICKEN WITH
CARROTS
ref. 26040

750 gr



BEEF WITH
VEGETABLES
ref. 26050

750 gr



PORK WITH
CAULIFLOWER
ref. 26060

750 gr

1. PRO

Complete main courses



DUCK WITH
TURNIPS 750 gr
ref. 26070



LAMB WITH
ZUCCHINI 750 gr
ref. 26080



PROVENÇAL FISH 750 gr
ref. 26090



FISH WITH
VEGETABLES 750 gr
ref. 26100



EGG WITH
BROCCOLI 750 gr
ref. 26110

2. MIX+

The Mix+ family introduces a line of seven smooth and tasty instant preparations for soft-texture diets, which provide the required nutritional values for a balanced diet.

Mix+ recipes are ideal as a main course. They combine flavour, nutrients and consistency that offer a safe swallowing experience.

Its wide range of traditional flavours and its texture, unique in its segment, helps to improve the quality of life of the person with chewing or swallowing problems.

How to use

Dissolve the dehydrated recipe in hot water following the instructions.

Easy to use

Mix+ are easy-to-prepare products used in hospitals, nursing homes and private homes.



2. MIX+

Complete main courses



VEGETABLE
CREAM
ref. 26120

600 gr



CARROT CREAM
ref. 26130

600 gr



CHICKEN WITH
SPINACH
ref. 26140

600 gr



VEAL WITH GREEN
BEANS
ref. 26150

600 gr

2. MIX+

Complete main courses



OX WITH
MUSHROOMS
ref. 26160

600 gr



VICHYSOISE
ref. 26240

600 gr



MEAT STEW
ref. 26250

600 gr

3. FRUIT FLAKES

Dehydrated natural fruit flakes to prepare a compote instantly.

Allows people with dysphagia, chewing problems or dementia to eat natural and tasty fruit safely.

It allows patients to safely enjoy four varieties of natural fruit in the form of a compote.



How to use

Dissolve the natural fruit flakes in cold water following the label directions.

Easy to use

Fruit flakes are easy-to-prepare. Hospitals, nursing homes, and private homes use them.

3. FRUIT FLAKES

Desserts and snacks



FRUIT FLAKES
ref. 25011

1 kg



BANANA FLAKES
ref. 25231

1 kg



PEAR FLAKES
ref. 25251

1 kg



MULTIFRUIT
FLAKES
ref. 25560

1 kg

4. CEREALS

T.Aliment presents five varieties of cereals enriched with vitamins and minerals, ideal for breakfasts and snacks.

After going all night without eating, starting the day with a complete meal is essential, making it easier to carry out daily activities.

These cereals are a healthy and fibre-rich breakfast option, with an entire supply of the necessary nutrients.

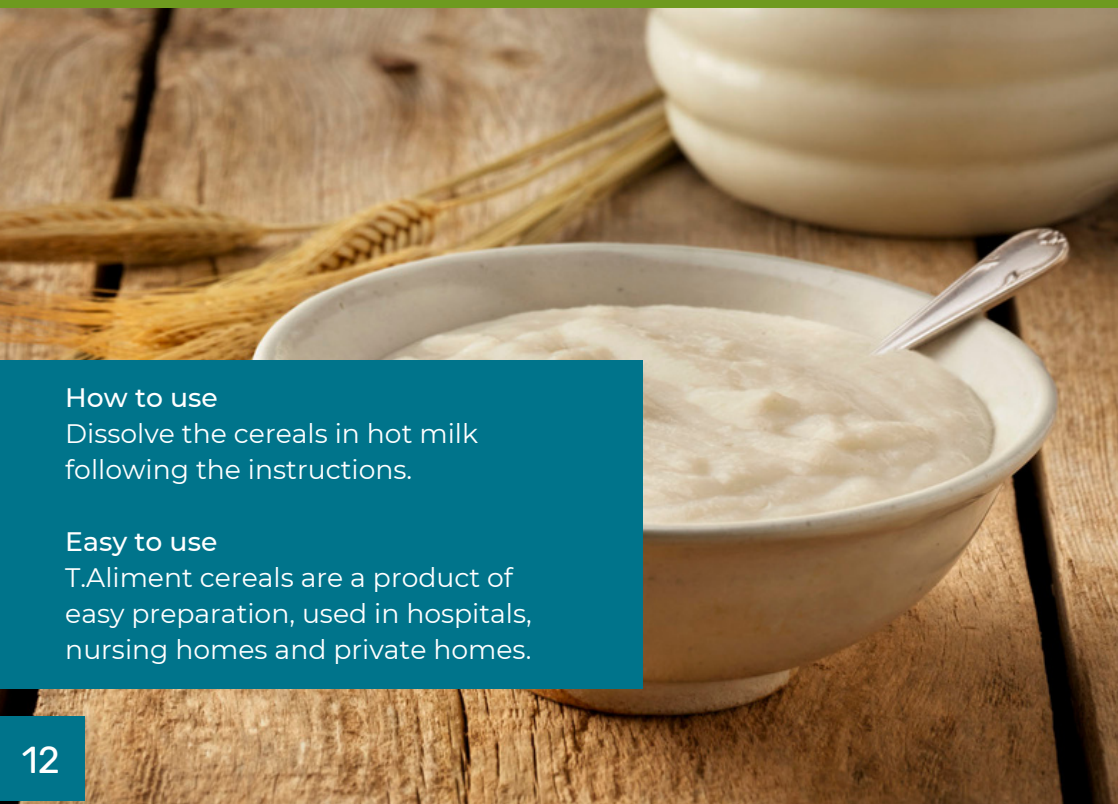
They are also often consumed as an afternoon snack.

How to use

Dissolve the cereals in hot milk following the instructions.

Easy to use

T.Aliment cereals are a product of easy preparation, used in hospitals, nursing homes and private homes.



4. CEREALS

For breakfasts and afternoon snacks



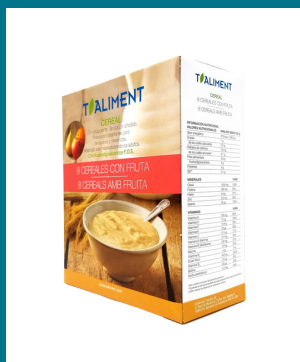
EIGHT CEREALS 700 gr
ref. 25700



CEREALS WITH COCOA 700 gr
ref. 25710



RICE CREAM 700 gr
ref. 25730



EIGHT CEREALS WITH FRUIT 700 gr
ref. 25920



EIGHT CEREALS WITH MUESLI 700 gr
ref. 25930

5. GEL FRESH

Gel Fresh is a gelling agent for liquids (gelatin type for hydration) in four flavours.

It helps cover the daily fluid requirement that the body needs for optimal function, ensuring adequate hydration levels.

The human body needs to ingest a certain amount of liquid. This gelling agent helps make it safe, refreshing and tasty.

How to use

Dissolve the Gel Fresh in hot water. Stir, pour the preparation into glasses and refrigerate.

Easy to use

Gels Fresh is easily prepared and used in hospitals, nursing homes and private homes.

5. GEL FRESH

For a flavorful and safe hydration



LEMON FLAVOUR 900 gr
ref. 25790



STRAWBERRY
FLAVOUR 900 gr
ref. 25800



PEACH FLAVOUR 900 gr
ref. 25810



ORANGE
FLAVOUR 900 gr
ref. 25910

6. INSTANT THICKENING GEL

Instant Thickening Gel gels any liquid, hot or cold.

It comes in four fruity flavours and one neutral.

Swallowing liquids for people with dysphagia is a severe problem we can solve using a suitable thickener.

Thickening any liquid is essential to drink (with a spoon), and thus be able to hydrate the people who require it.

How to use

Dissolve the Thickening Gel in any liquid, hot or cold. Stir until you get the desired thickness.

Easy to use

Instant Thickening Gel is easily prepared and used in hospitals, nursing homes and private homes.



6. THICKENING GEL

Gelifies any liquid, cold or hot



NEUTRAL
FLAVOUR
ref. 25780

550 gr



STRAWBERRY
FLAVOUR
ref. 25830

550 gr



LEMON FLAVOUR
ref. 25840

550 gr



PEACH FLAVOUR
ref. 25850

550 gr



ORANGE
FLAVOUR
ref. 25900

550 gr

7. TEXTURIZING GELS

Neutral Texturizing Gel is a kitchen thickener that modifies the texture of any hot or cold cooked and crushed dish, no matter how liquid it is.

Controlling food texture is necessary to avoid choking (bronchial aspiration) among patients with dysphagia. Ideal for kitchen professionals, it helps to achieve any texture, creaminess or smoothness.

It does not gum, nor does it change the colour or flavour of the cooked dish.

The 810 Texturizing Gel is a neutral thickener to shape any shredded, reinforcing the Neutral Texturizing Gel. It moulds or shapes any crushed food and maintains the shape even when baking.

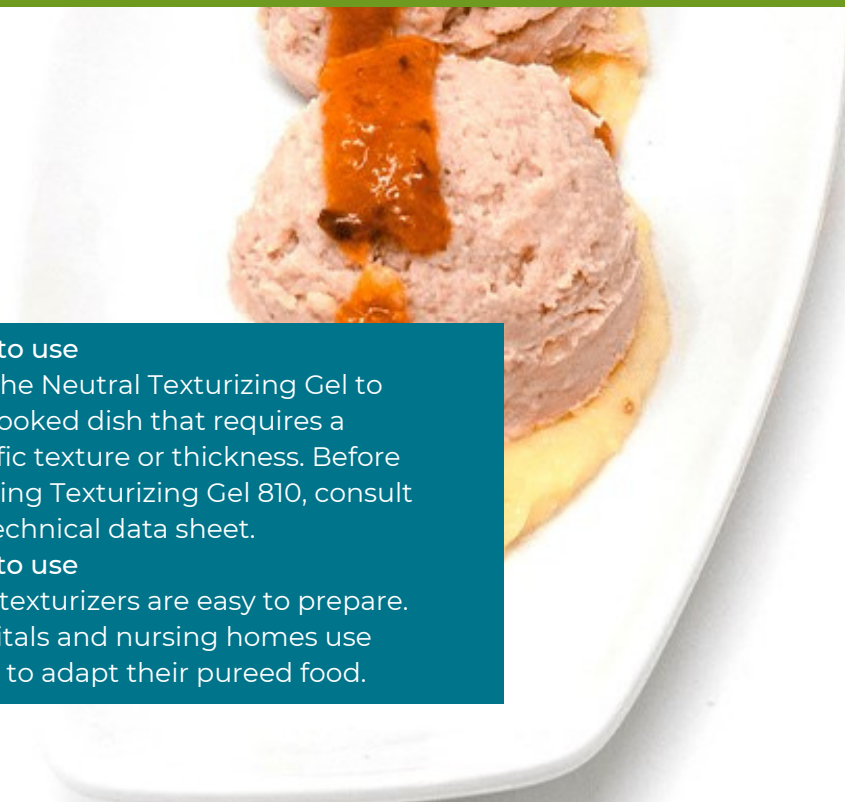
Break the monotony of crushed dishes, presenting them in different, more attractive or curious ways.

How to use

Add the Neutral Texturizing Gel to any cooked dish that requires a specific texture or thickness. Before applying Texturizing Gel 810, consult the technical data sheet.

Easy to use

Both texturizers are easy to prepare. Hospitals and nursing homes use them to adapt their pureed food.



7. TEXTURIZERS

Neutral thickening and texturizing gels for cooking



TNEUTRAL
TEXTURIZER 5KG
ref. 31590

5 kg



TEXTURIZER 810
ref. 25970

1.1 kg

8. PROTEINS

A balanced diet requires a sufficient supply of natural proteins.

Our four varieties of proteins strengthen any food, be it soup, vegetable cream, mashed potatoes, or desserts, providing the diet with the necessary protein value.

How to use

Add 5 gr per serving to any culinary recipe.

Easy to use

It's as simple as adding any T.Aliment protein powder to any dish—the protein choice of many hospitals, nursing homes and private homes.



8. PROTEINS

They enrich the protein amount of any dish.



MILK PROTEIN 350 gr
ref. 25740



EGG WHITE PROTEIN 500 gr
ref. 25750



SOY PROTEIN 500 gr
ref. 25760



PEA PROTEIN 500 gr
ref. 25980

9. PROTISWEET

An adapted custard powder with a high concentration of protein.
Available in three flavours.

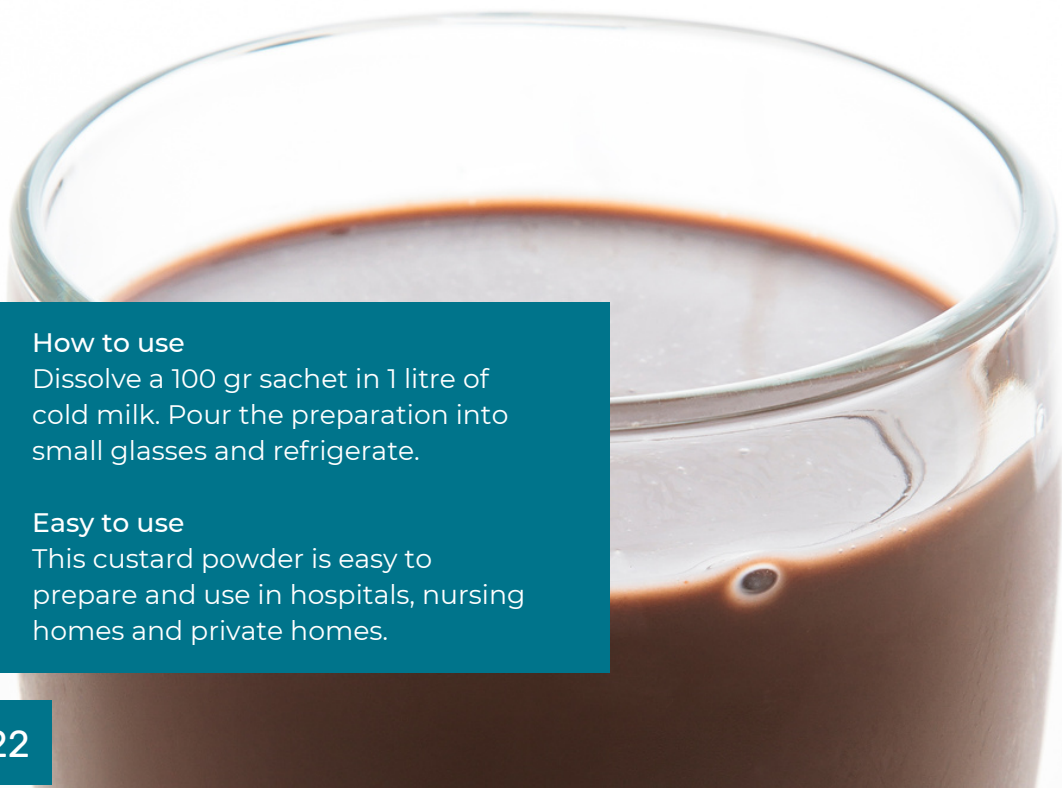
A sufficient protein intake is critical for people with chewing or swallowing difficulties.

How to use

Dissolve a 100 gr sachet in 1 litre of cold milk. Pour the preparation into small glasses and refrigerate.

Easy to use

This custard powder is easy to prepare and use in hospitals, nursing homes and private homes.



9. PROTISWEET

Custard-like high-protein dessert



VANILLA
PROTISWEET
ref. 26170

100 gr



CARAMEL
PROTISWEET
ref. 26180

100 gr



COCOA
PROTISWEET
ref. 26190

100 gr

10. BROTHS

Our dehydrated broth elevates the flavour of any cooked dish.

These five slow-cooked, low-salt broth recipes will add a delicious homemade flavour to your dishes.

How to use

Dissolve the dehydrated broth in hot water. You can use it to add flavour to any recipe.

Easy to use

Prepare delicious broths easily: indistinctly used in hospitals, nursing homes and private homes.

10. BROTHS

Lower Sodium Broths



VEGETAL BROTH
ref. 33011

1 kg



POULTRY BROTH
ref. 33021

900 gr



OX BROTH
ref. 33031

900 gr



FISH BROTH
ref. 33041

1.1 kg



CRUSTACEAN
BROTH
ref. 33051

1 kg

T Aliment is a registered trademark of
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TALIMENT

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