Pacojet Care Catering

Reinventing special needs cooking in health care services





Special care diets: a shift in thinking

The provision of nutritious, balanced meals to persons in need of special care (e.g. sick or elderly dependents) is increasingly recognized as vital to health and well-being. More than ever before, hospital-and nursing-care kitchens are being called upon to expand their selection of meals and to implement innovative food preparation procedures.

In healthcare chefs have to master different challenges simultaneously:

- Create customized diets to meet individual needs in terms of nutrition, taste and consistency
- Enhance quality of life by serving delicious cuisine rich in colour, flavour, and aroma
- Offer a variety of high-quality meals that are both appealing and easy to eat
- Manage budget restrictions through efficient food preparation and effective utilization of foodstuffs.

Pacojet Care Catering

Pacojet is a revolutionary cooking system that enables chefs to 'micro-puree' deep-frozen foods into an ultra-smooth mousse, cream or sauce without thawing. This unique food-preparation method is called 'pacotizing'.

Pacojet is ideally suited to health-care kitchens because it enables chefs to:

- Create exquisite cuisine within seconds that conforms to special care dietary requirements:
 - Dysphagia diet
 - Bland diet
 - Whole food diet
 - Low in salt or cholesterol
 - Sugar free
- Preserve the valuable vitamins and nutrients of fresh high-quality ingredients
- Prepare enticing meals with garden-fresh colours, mouth-watering aromas and delicious flavours to tempt the palate of even the smallest appetite

Working with the Pacojet cooking system offers further advantages:

Labour-saving, no food wastage:

Prepare, deep-freeze and store. Pacotize as required.

- just add fresh ingredients directly to the Pacojet beaker all you have to do is roughly chop them. No pre-cooking or straining necessary!
- o Maintain optimal freshness and hygiene by storing and freezing in Pacojet beakers
- Pacotize portions as needed, the rest goes back into the freezer for later use.

Fast and versatile:

- E.g. for purées, foams, finger food, soups, farces, mousses, and desserts
- produce directly for service or in advance for mise en place at the touch of a button.

The ultimate food preparation tool for persons with difficulty swallowing

A major challenge for hospital or nursing home kitchens is providing a selection of high-quality meals for people with chewing or swallowing difficulties (dysphagia). An appropriate menu requires modifications to the consistency of meals based on degree of swallowing difficulty, ranging from finely chopped to purees to foams.

Pacojet's unique technology of 'pacotizing' to produce exquisite foods with ultra-fine textures makes it the ideal tool for dysphagia diets:

- · Smoothest consistency without pre-cooking; valuable nutrients retained
- · Natural colours, intensive aromas and superb flavour; less need for added seasoning
- · Recipe base can be easily adapted to produce desired meal variations
- · Portions can be made as desired

Using the Pacojet cooking system to produce a dyspagia diet

Meal concept created by renowned Swiss chef Rolf Caviezel:

Theme	Basic ingredients	Equipment	Served	Consistency	Result
Breakfast	White coffee, Honey, bread	Pacojet Pacojet	hot or cold	creamy creamy	Dessert / coffee cream Snack
Meat Salad	Cucumber salad Fried chicken	Pacojet Pacojet	cold	creamy / mashed creamy / mashed	Appetizer / Cucumber mousse Main course / Chicken salad
Starch side dish	Cooked rice	Pacojet	hot	creamy / mashed	Snack, main course / rice pudding
Vege table s	Carrots Red beets	Pacojet Pacojet	hot	creamy / mashed creamy / mashed	Main course / carrot mousse Main course / red beet mousse
Dessert	Apples	Pacojet	hot / cold	creamy / mashed	Snack / Apple tart

Note:

- Recipes may be prepared using little salt and no flatulence-producing ingredients.
- Ingredients should provide sufficient caloric intake.
- · Quantities are calculated for one Pacojet beaker.
- 100 g of recipe base = 1 portion

IMPORTANT:

Please adhere to your country's and your company's food hygiene regulations.

All ingredients -- in particular meat, fish, poultry and eggs -- must be fresh and in perfect condition. Fruit, salads, herbs and

vegetables must be washed carefully.

Recipes:

Theme:		White Coffee	Dessert / Coffee Cream Custard
140	g	Prepared coffee)
10	g	Sugar	
200	g	Cream	
200	g	Milk	

Mix and place all ingredients in a Pacojet beaker and freeze to -22°C for at least 24 hours. Remove the beaker from the freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

Heat 100 g of the recipe base and thicken with xanthan gum or maltodextrin as desired.

Flan

Add 50 g milk to the recipe base and heat, add 3 g of agar and bring to a boil. Pour into a cooking form. If preferred, gellan gum may be used instead of agar.

Foam

Mix 150 g of the recipe base with 40 g of egg white and 50 g of quark. Place ingredients in a siphon and foam using 2 cartridges.





i neme:		Breakfast Bread Snack
35	g	Sandwich bread without the crust
50	g	Quark
40	g	Melted butter
230	g	Milk
75	g	Cream
30	g	Honey

Cut the sandwich bread into cubes, mix all ingredients together, place in the Pacojet beaker and freeze to -22°C for 24 hours. Remove the beaker from the freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

Heat 100 g of the recipe base and thicken with xanthan gum or maltodextrin as desired.

Flan

Mix 100g of the recipe base with 50g milk, heat and add 3 g of agar. Bring to a boil while stirring constantly. Pour into a cooking form. If preferred, gellan gum may be used instead of agar.

Foam

Heat 200 g of the recipe base, then fold under 50 g egg whites and 20 g mascarpone using whisk. Place ingredients in a siphon and foam using 2 cartridges.





Theme:	Cucumbers	Salad Snack

260	g	Peeled cucumbers without cores
270	g	Vegetable stock
10	g	Olive oil
10	g	Vinegar

Cut cucumbers into small cubes and mix the vegetable stock. Mix and place all ingredients in a Pacojet beaker and freeze to -22°C for at least 24 hours. Remove the beaker from the freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

Add 1 g xanthan gum or maltodextrin to 100 g of the recipe base to thicken. Other additives to modify texture can be used as well.

Mousse

Whip 200 g cream with the Coupe Set whipping disc. Gently heat 200 g of the recipe base. Soften 5 g gelatin in cold water, remove and add to the warm mixture. Refrigerate until set then fold in the whipped cream.

Foam

Mix 200 g recipe base, 100 g cream, 90 g mascarpone and 50 g egg whites. Place ingredients in a siphon and foam using 2 cartridges.



Theme Main Course Chicken / Chicken Salad

250	g	Fried chicken breast
100	g	Vegetable stock
200	g	Cream
20	g	Egg whites
		Salt and pepper to taste

Chop the chicken breast into cubes, place all ingredients in the Pacojet beaker and freeze to -22°C for at least 24 hours. Remove from freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

50 g of recipe base, 160 g vegetable stock. Bring to a boil stirring constantly. Then thicken with xanthan gum or maltodextrin.

Flan

Pour 100 g of the mixture into a cooking form and poach in the oven at 80°C.

Roulade

100 g recipe base, season, add saffron for colour if desired. Spread mixture on plastic wrap then roll into a roulade using aluminum foil. Poach in the oven at 85° for approx. 30 min.





Theme: Rice Snack / Dinner / Dessert

360 g Cooked rice 20 g Olive oil

320 g Vegetable Stock

Mix and place all ingredients in a Pacojet beaker and freeze to -22°C for at least 24 hours. Remove the beaker from the freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

Heat 100 g recipe base and add cream to achieve desired consistency. Season with salt and pepper.

Sweet porridge

Heat 200 g of recipe base and add 6 g of sugar. Dust with a little cinnamon.

Foam

Heat 200 g of recipe base, add 10 g sugar, and combine with 100 g quark and 100 g milk. Place in a siphon and foam using one cartridge. Spray out.





Theme: Carrots Side Dish / Snack

360 g Carrots

375 g Vegetable stock

Cut carrots into cubes and place in the Pacojet beaker. Pour vegetable stock over the carrots and freeze to -22°C for at least 24 hours. Remove the beaker from the freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

Place 100 g of the recipe base into a saucepan and heat while stirring constantly. Season and serve. Thicken with xanthan gum, maltodextrin of similar thickening agents as desired.

Flan

Mix 100 g of the recipe base with 50 g whole eggs and season to taste. Pour into a cooking form and poach in the oven at 80°C.

Sliced

Bring 100 g the recipe base, 50 g vegetable stock and 2 g agar to a boil and pour into a cooking form. If preferred, gellan gum may be used instead of agar.



Theme: Beetroot Side Dish / Salad

300 g Beetroot

350 g Vegetable Stock

Chop beetroot into small cubes.

Mix and place all ingredients in a Pacojet beaker and freeze to -22°C for at least 24 hours. Remove the beaker from the freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

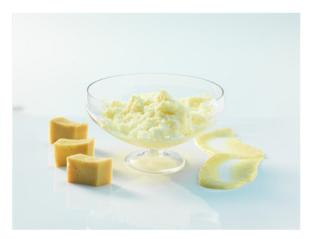
Place 100g of the recipe base into a saucepan and heat while stirring constantly. Season to taste and serve.

Flan

Mix 100 g of the recipe base with 50 g whole eggs and season to taste. Pour into a glass casserole dish or small glass jars. Cover and poach in the oven at 80°C for 40 min.

Beetroot salad

Heat 100 g of the recipe base in a saucepan with 2 g gellan gum or agar. Pour into a cooking form and cut when set.



Theme		Apple	Snack / Dessert
	g	Golden Delicious apples	
1		Piece of vanilla pod	
20	g	Butter	
140	g	Milk	
280	g	Cream	
10	g	Sugar	
90	g	Eggs	

Chop apples into cubes, scrape out the pulp from the vanilla pod. Melt butter in a saucepan. Sauté apples in butter with vanilla pulp.

Whisk in milk, cream, sugar and eggs. Place in a saucepan. Heat liquid to 80°C while stirring constantly and add to apples.

Mix and place all ingredients in a Pacojet beaker and freeze to -22°C for at least 24 hours. Remove the beaker from the freezer and pacotize twice to create the recipe base.

Serving Variations

Cream

Briefly heat 100 g of the recipe base in a saucepan. Sweeten if desired. Fold in 30 g quark under the mixture. Place into serving dishes and serve.

Sliced

Briefly heat 100 g of the recipe base in a saucepan. Add 2 g gellan gum, bring to a boil and pour into the cooking form. If preferred, agar may be used instead of gellan gum.

Refreshing Shaved Ice

Pacotize contents of beaker once and spoon out portions to serve.

Pacojet: An innovative health care catering solution

- Create delicious meals that conform to special care dietary requirements:
 - ultra-fine consistency ideal for special diets
 - no pre-cooking required valuable nutrients retained
 - natural colors and intensive flavours reduced need to add salt, sugar or fat
- · Save labour, eliminate unnecessary food wastage
 - Prepare, deep-freeze and store Pacotize as required.
- · Produce soups, farces, mousses, and desserts at the touch of a button



The Pacojet System comes with all parts necessary to pacotize and to clean the machine:

- 1 Pacojet Machine
- 1 standard Pacotizing Blade
- 1 spray Guard
- 2 Pacojet beakers with lids
- 1 protective outer beaker
- 1 spatula
- 1 instruction manual
- 1 Pacojet recipe book
- 1 cleaning set: cleaning insert with rotating brushes, cleaning seal ring and rinsing ring

Pacojet Coupe set



Cut, chop, mince, mix, blend and whip fresh foods – the Coupe Set extends Pacojet's versatility from frozen to non-frozen.

- The blade cutters rotate gently and evenly once through the ingredients from the top, preserving freshness, flavour and color
- Closed process doesn't generate heat hygienic, comfortable removal of foods, easy to clean

The coupe set comes with:

2-blade cutter for finely chopped foods

4-blade cutter for fine stuffings, purées or mousses

Whipping disc for creamy foods

Cutter tongs for blade cutter removal

For further information on the Pacojet cooking system, visit www.pacojet.com

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