

# HEALTH FOOD MATTERS

*Restoring the joy of eating*

**Product name:** Cold Mousse Base (Mixer & Soft)

ミキサー&ソフト

**Description:** Thickening powder formulated for room temperature/cold food. Blend with fruits and vegetables to achieve a uniform texture that's safer for patients with dysphagia. Alternatively, use it to mould food into different shapes for added visual appeal.

**Ingredients:**

Dextrin, Glucomannan/Konjac flour E425i, Edible gums.

**Instructions**

1. Blend 100g of food till smooth. Add water for easier blending (if required).
2. Adjust the amount of water depending on how much moisture the food has.
3. Add ½ teaspoon of mousse base powder and blend again, this time for about 30~60 seconds.
4. Pour the mixture into a bowl and serve. Alternatively, pour into food mould and refrigerate until shape has been set.

**Special remarks**

- Only add mousse powder in the 2nd step. For best results, use with food that is less than 40 degrees Celsius.
- Do not use with milk supplements.

**Storage instructions:** Store in a cool, dry and clean place.