

SPUMA instant

Tasty food foam

***More enjoyment for persons with chewing
and swallowing disorders***



- » ***Complete meals as stable food foams:
Breakfast, salads, vegetables, meat,
milkshakes, evening snacks***
- » ***Quick and simple to make with a
cream siphon***
- » ***Universal use***

A feast for the eyes: Delicious purees!



Egg and dill foam



Carrot and broccoli side dish



Mango foam

SPUMA instant

Simple – fast – universal

Name:	SPUMA instant
Article number:	6041 (110g), 6046 (1500g)
Product description:	Foam stabilizer in powder form for making stable foams
Ingredients:	Maltodextrin, stabilizer methyl cellulose (E461), stabilizer xanthan (E415)
Other product features:	Free of gluten, lactose and allergens. Suitable for vegetarians and vegans.

Easy preparation:

Put the SPUMA instant and the desired liquid in a cream siphon according to the dosage table. Shake briefly, foam up with one or more cream capsules and serve.

Type of food	Large measuring spoons (30 ml) per 500 g
Fruit juices	2
Vegetables, meat, stocks containing water (low-fat and less acidic)	2
Milk or milkshakes with up to 3.5 % fat content	2
Stock with up to 50 % fat content	2,5

Breakfast as Food Foam

To make:

- » Mix all ingredients to a fine puree and pass through a fine sieve.
- » Put all ingredients in a cream siphon (0.5 L) and add the SPUMA instant. Shake the whipper thoroughly and insert a cream capsule.
- » Ready to serve after 5 minutes.

Ingredients for 4 servings:

- » 300 ml of milk, 3.5 %
- » 50 ml of coffee
- » 15 g of oat flakes
- » 60 g of white bread or milk roll
- » 25 g of honey
- » 50 g of apricot jam
- » 1-2 large measuring spoons of SPUMA instant



Photograph: Katharina Jaeger ©2011

Also tasty as a hearty evening snack with wheat-and-rye bread, salmon, trout, ham or cheese.