

SHAPE & SERVE® Thickener Powder

Bridging The Gap Between Function And Flavor.™

& SERVE® Thickener Powder, an innovative thickening product which allows you to make attractive plate presentations by giving shape to your pureed foods. Using **SHAPE & SERVE® Thickener Powder** gives pureed foods a soft and enjoyable quiche-like texture.

Using this product requires minimal preparation time – simply add to pureed foods, bake or steam, and serve! Meals may be made in advance, frozen, refrigerated, and cooked when needed.

Features:

- Consistent and reliable texture
- Enhances meal presentations
- Cost effective
- Shelf life of 3 years from the date opened

Benefits:

- Easy to use and minimal training required
- Does not alter the flavor of foods
- Dignified dining experience





Follow product preparation instructions then try any of the following ideas to give variety to your meals.



Squares, Cubes, Sticks, or Triangles – Once foods processed with SHAPE & SERVE® Thickener Powder are cooked and portioned, the portions may be further cut to create shapes. Cut a sandwich square into two triangles, a fish square into 3 fish sticks, or a beef square into beef cubes.



Wedges - Cook mixture in a pie or cake pan, then slice into wedge-shaped portions to make appetizing pizza pies, quiches, casseroles, or vegetable side dishes.



Layers - Process food items separately and layer them in a loaf or half steamtable pan for a beautiful, layered slice or square. Great for lasagna, sandwiches, or vegetables such as peas and carrots.



Rounds - Create a variety of shapes by cooking foods with SHAPE & SERVE® Thickener Powder in muffin tins. Create individual omelets, meat pies, or vegetable soufflés. Use swirling or layering for a unique effect.

SHELF STABLE	Item Number	Serving Size	Case Pack	Case Yield	Calorie	Fat grams	Sodium mg	Carb. grams	Protein grams	Shelf Life	Kosher		Lactose	
THICK & EASY® SHAPE & SERVE® Thickener Powder	21170†	1 Tbsp	1/8 lb	518/1 Tbsp	20	0	30	4	1	3 yr	0	✓		

*Gluten-containing grains are defined as any one of the grains wheat, rye, or barley, or their crossbred hybrids. †HCPCS code B4100

