

Diversity for every taste

Dysphagia food for moments of true enjoyment



The image shows a woman in blue medical scrubs and an elderly woman sitting at a white table. On the table are several plates of pureed food. The woman in scrubs is smiling and has her hand on the elderly woman's shoulder. The elderly woman is also smiling. The background is a bright, out-of-focus indoor setting.

Meals with meat and fish

Purée of meat, fish, vegetables, and side dishes timbale

Pureed bread

Pureed desserts

Enjoy more pleasure with joy

Servora stands for innovative nutritional solutions in communal catering – freshly prepared, nutritious, and reliable. Our specially developed soft food for people with chewing and swallowing difficulties is not only safe to eat, but also balanced and varied. Servora offers a wide selection of pureed individual components and menu components for individual and efficient patient care at a high level.

Our menu items are carefully handcrafted using natural ingredients. Gentle preparation preserves vitamins and flavor. The velvety-creamy, stable texture makes for pleasant consumption – without any chewing required.

With portioned frozen units, the products have a shelf life of up to 18 months, are ready for immediate use, and can be easily integrated into existing processes. This gives you full control over costs and supply – for reliable catering.

Dysphagia: causes and risks

Chewing and swallowing disorders (dysphagia) affect millions of people – not only the elderly. Often unnoticed, they can be caused by strokes, Parkinson's disease, tumors, or dementia.

Untreated dysphagia can have far-reaching health consequences. A common consequence is malnutrition, which occurs when the body is not supplied with sufficient energy and essential nutrients. This can lead to a loss of muscle mass, a weakened immune system, and limitations in physical and cognitive performance.

Customized nutrition for every degree of dysphagia

A distinction is made between four degrees of impairment (from 1 = severe dysphagia to 4 = moderate dysphagia). Each phase requires a different form of nutrition to ensure optimal, high-quality, and varied care for those affected.

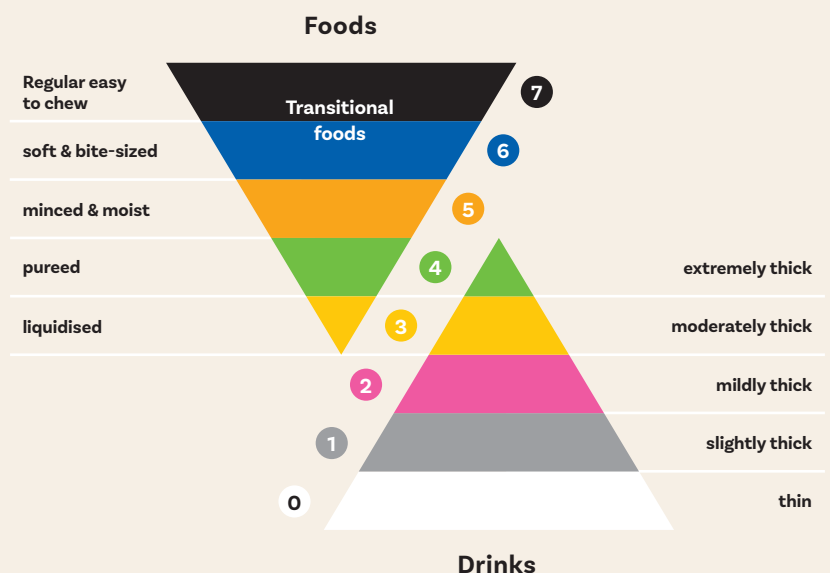
The diets offered by Servora enable those affected to feel highly integrated into their regular daily routine and to experience the same appreciation as people with conventional eating habits.



IDDSI standard for dysphagia diets

The International Dysphagia Diet Standardisation Initiative (IDDSI) is a globally recognised standard for classifying foods and liquids for people with chewing and swallowing difficulties.

Further information is available at www.iddsi.org



Better care. Easily served.

100%

**Natural
ingredients.**
Pure enjoyment.

Servora meals are designed to optimally meet the high standards of healthcare and nursing facilities. Our frozen products are quick to prepare and easy to use. This ensures reliable availability with full cost control.

A nutritionally balanced, visually appealing, and tasty diet not only provides structure to the daily lives of people with dysphagia, but also promotes joie de vivre, participation, and enjoyment of food.

servora soft menus



Our individually portioned timbales made from meat, fish, vegetables, and side dishes can be flexibly combined and refined with your own sauces — ideal for creating varied menus tailored to your needs.

servora soft breads



Our sliced breads with various spreads are perfect for breakfast, dinner, or as a small snack.

servora soft desserts



A cold or warm dessert from our diverse range rounds off any menu deliciously.

Your advantages in kitchen practice

- ✓ **Quick availability — uncomplicated storage**
Thanks to an efficient ordering process and space-saving storage
- ✓ **Precisely portioned and economically plannable**
No overproduction, reduced costs, full calculation reliability
- ✓ **Easy to prepare**
In a combi steamer or microwave, even without specialized staff
- ✓ **Transparent labeling**
All relevant nutritional values, natural additives, and allergens are clearly labeled
- ✓ **Reliably consistent quality**
Through standardized recipes and careful production with certified SQF and HACCP standards



Easy Serve: Smartly prepared — simply served

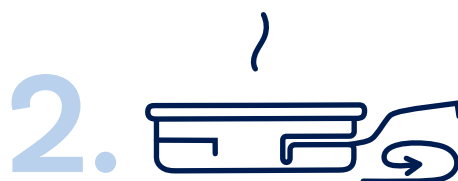
The patented Easy Serve tray was developed specifically for Servora's frozen meals and is an innovative solution for modern patient care in clinics, hospitals, retirement homes, and other care facilities. The tray system is compatible with all standard preparation systems and can be seamlessly integrated into existing distribution or ward kitchens.

Hygienic, time-saving serving and support for a wide variety of diets make it particularly flexible, even in the event of staff shortages or in emergency and replacement catering situations. At the same time, it reduces administrative effort and creates planning security and significant cost savings in day-to-day business.

It's so easy to prepare:



Heat the meal
in the bowl



Open the side flap and
bevel the shell



Slide the dish onto the
plate and serve



See for yourself

Would you like to experience our nutritional concept for yourself or receive further information? We would be happy to advise you personally on products, possible applications, and individual solutions for your facility. Contact us. We look forward to hearing from you!