

## TEXTURED FOOD INNOVATIONS-SERVICES FOR STAINLESS STEEL MOLDS & STANDS

**ABOUT TEXTURED FOOD INNOVATIONS (TFI), LLC.** Textured Food Innovations is a Limited Liability Company located on Long Island, NY. The company was founded in 2015 by Drs. Carol Letzter and John Amato, speech pathologists specializing in treating patients with a variety of health-related conditions requiring them to consume modified-textured diets. Other individuals involved in the business operations include other speech pathologists, licensed dietitians and culinary chefs. Their team has worked together for many years and has established trusted relationships with numerous healthcare facilities throughout New York State, and has been working diligently for the past year in preparing the build out of its commercial facility located in Carle Place, New York.

Textured Food Innovations will be processing specialized contoured pureed meals, prepared with fresh ingredients, high levels of protein, low levels of sodium and glucose, without GMO's and commercial thickeners, for individuals with dysphagia. Textured Food will be offered to hospitals, nursing homes, assisted living facilities, and private residents, as well as offering a children's menu for those with a variety of neurological disorders or cancers for children to consume pureed meals. The goal of the company is to provide meals that look and taste delicious, and provide the required nutrients for adequate nourishment and hydration.

**THE CHALLENGE.** The owners of the company contacted MTRC to inquire about special stainless steel supports that were required to hold polypropylene food molds, which were necessary in the production of the contoured pureed meals. The company needed assistance from engineers and scientists to develop the custom food molds and corresponding stainless steel stands.

**MEP CENTER'S ROLE.** The MTRC was able to provide the necessary CAD drawings that were needed for Textured Food Innovations to produce the molds in a timely manner and at a reduced cost. Through the MTRC Rapid Prototyping User Facility, staff were able to utilize the reverse engineering scanner to develop three-dimensional CAD files of the food molds. As the original molds were made in a foreign county, MTRC's assistance allowed the company to have more control over the final product, and decrease their turn-around time of having custom molds for their manufacturing needs.

"MTRC has been very influential in providing valuable resources to utilize in the startup of our new business in the areas of technical advice, technology, funding, and networking with other companies through the Coffee & Connect series of breakfast meetings. We will be collaborating with other local businesses such as East End Institute, and Little Bird Kitchen, to leverage our capabilities and expand our product line."

-Carol Letzter, Au.D., CCC-A/SLP, Managing Member

## RESULTS



Providing CAD drawings locally helped TFI purchase more supports for mold production.



Having the additional supports will result in higher volume production of the product.



Products now manufactured in proper molds serve new markets for the hospitalized.

## CONTACT US



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