



Product Catalogue

At Hubfoods we pioneer food solutions that are better, tasty and full of goodness for Aged Care and Healthcare.

Pioneering Technology to the Art of Food!



ABOUT US

Hubfoods is an Australian owned and operated food manufacturing business, created for a real need. Our focus is to assist our consumers to dine with dignity. We have developed a superior offering, specialising in IDDSI certified PU4 and MM5 texture modified diets, that are tasty and nutritious.

As well as working in the institutional space, Hubfoods is a trusted co-manufacturing supplier that provides a range of ready to eat meals and services for our partners. At Hubfoods, our mantra is we can and SHOULD expect better, and should not have to compromise. If we wouldn't eat it, then we should not expect others to.

Today, our business offers hundreds of solutions into the many channels of Foodservice and our guiding principle remains the same - whatever we do, we must deliver food solutions that are better than what's already out there and constantly challenge the status quo.

WHAT MAKES US UNIQUE?



Lower additives



Enhanced flavour



No chemicals
or MSG



Ever evolving

PU4 Proteins (IDDSI Level 4 Pureed)

Dining is much more than what you eat, it's about igniting all the senses. Hubfoods' Special Diet range has been prepared with high quality, taste, texture, and consistency in mind to ensure all can dine with dignity. Our PU4



PU4 Prawns



PU4 Fish Fillet



PU4 Chicken Fillet



PU4 Turkey Fillet



PU4 Pork Steak



PU4 Pork Sausage



PU4 Lamb Steak



PU4 Beef Steak



PU4 Corned Beef



PU4 Tuna Pie

PU4 Vegetables (IDDSI Level 4 Pureed)



PU4 Beetroot



PU4 Cauliflower



PU4 Broccoli



PU4 Carrots



PU4 Red Cabbage



PU4 Pumpkin



PU4 Peas



PU4 Sweet Potato



PU4 Green Beans



PU4 Vegetable
& Potato Pie

MM5 Proteins (IDDSI Minced & Moist Level 5)



MM5 Prawns



MM5 Fish Fillet



MM5 Chicken Fillet



MM5 Turkey Fillet



MM5 Pork Sausage



MM5 Pork Steak



MM5 Lamb Steak



MM5 Beef Steak



MM5 Corned Beef

MM5 Vegetables (IDDSI Minced & Moist Level 5)



MM5 Beetroot



MM5 Cauliflower



MM5 Broccoli



MM5 Carrots



MM5 Red Cabbage

Foodservice Desserts

Our dessert range was originally intended for aged care and healthcare consumers; however, they have now gained popularity in the mainstream Foodservice market. Their usability, affordability and flavours make Hubfoods' desserts an amazing alternative to any bistro, cafe, restaurant, or caterer looking to provide a consistent yummy alternative.



Cinnamon Scone



Fruit Mince Tart



Vanilla Cheesecake



Orange Cheesecake



Jelly Cheesecake



Apple Pie Cake



Rhubarb Pineapple Crumble



Cherry Coconut Cake



Berry Forest Cake



Mango Pannacotta



Strawberry Pannacotta



Chocolate Mint Trio



Chocolate Orange Trio



Coconut Mint Tart



Lamington



Chocolate Tart



Chocolate Mud Cake

FOOD CO-MANUFACTURING

Hubfoods is a Co-Manufacturing partner for well-known products in Australia. If you are looking to take a product range to market, however, don't have the production or R&D process, Hubfoods can tailor a solution.

Focus on Innovation

With the production processes in capable hands, your business can redirect focus towards innovation. Collaborate with the Hubfoods team to explore new products, and market trends to stay ahead of the competition.

Expertise and Specialisation

Our co-manufacturing services are provided by seasoned experts in food. We specialise in the highest technical standards, ensuring that your products meet and exceed your expectations in taste and quality.

Cost-Efficiency

By outsourcing manufacturing processes, your brand can benefit from cost savings associated with avoiding large capital investments in production facilities, equipment, and labour. This allows you to allocate resources strategically and optimise your financial performance.

Flexibility and Scalability

Co-manufacturing offers the flexibility to scale production volumes based on market demand. Whether you're launching a new product or responding to a surge in orders, our services can be tailored to accommodate your unique production needs.

Regulatory Compliance

We prioritise compliance with industry regulations and standards, ensuring that your products meet all necessary quality and safety requirements. Our facility is equipped with the state of the art technology and adheres to rigorous quality control processes.

Call us on 02 8882 6532 to discuss your needs.



We are HACCP accredited and our products have been developed in line with International Dysphagia Diet Standardisation Initiative.



MENU PAIRING

We partner with our customers to ensure each resident and patient receives the same high level of food even if they are on a special diet. The Hubfoods team works closely with Chefs, Hospitality Managers, Catering Managers, Nutritionists and Dietitians to pair our range to their approved menu. This strengthens our partnership with you, whilst providing confidence to your foodservice distributor for ordering.

Lunch options

Beef Steak with Rich Gravy, Mashed Potatoes & Peas
Sweet & Sour Fish with Broccoli & Sweet Potato
Hearty Pork Sausages with Mash Potatoes, Green Beans & Diane Sauce

Dinner options

Fish Fillet with Teriyaki Sauce, Carrots & Red Cabbage
Pork Steak with Mustard Glaze Sauce, Broccoli & Carrots
Chicken Satay with Sweet Potato and Green Beans



GET IN TOUCH

If you would like to know more or find a distributor, please contact us:

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