



Product Catalogue 2026



Pioneering delicious texture modified
food solutions for **Aged Care** & **Healthcare**
so everybody can dine with dignity!

For more information, visit hubfoods.com.au

About Hubfoods

Hubfoods is a proudly Australian-owned food manufacturer delivering premium **IDDSI-certified PU4** and **MM5** texture modified foods that never compromise on taste or nutrition. We are specialists in:

- Solutions designed for Aged Care, Healthcare, and Disability Services
- Trusted co-manufacturing partner for ready-to-eat meals and custom food solutions
- Comprehensive range of products for the Foodservice industry

Great food should be accessible to everyone. We create texture modified meals with the same care and quality standards we'd expect for ourselves, because if we wouldn't eat it, we won't serve it.



Tested with dietitians
& residents for
perfect texture



Ready in minutes,
with consistent
results every time



Safe for
texture-modified
diets (PU4 & MM5)



Freezer-safe
for up to 12 months
from production

Understanding IDDSI Level 4

Level 4 - Pureed (PU4)



Pureed (PU4) provides a completely **smooth**, cohesive texture for individuals with severe dysphagia who cannot safely manage any chewing or food particles. This level requires no oral processing – the purée holds its shape on a plate, falls off a spoon in a single smooth dollop, and is completely free from lumps.

Every serve of **Hubfoods' PU4** solutions deliver the safety and consistency care teams need with the delicious flavours residents deserve.

Texture Profile

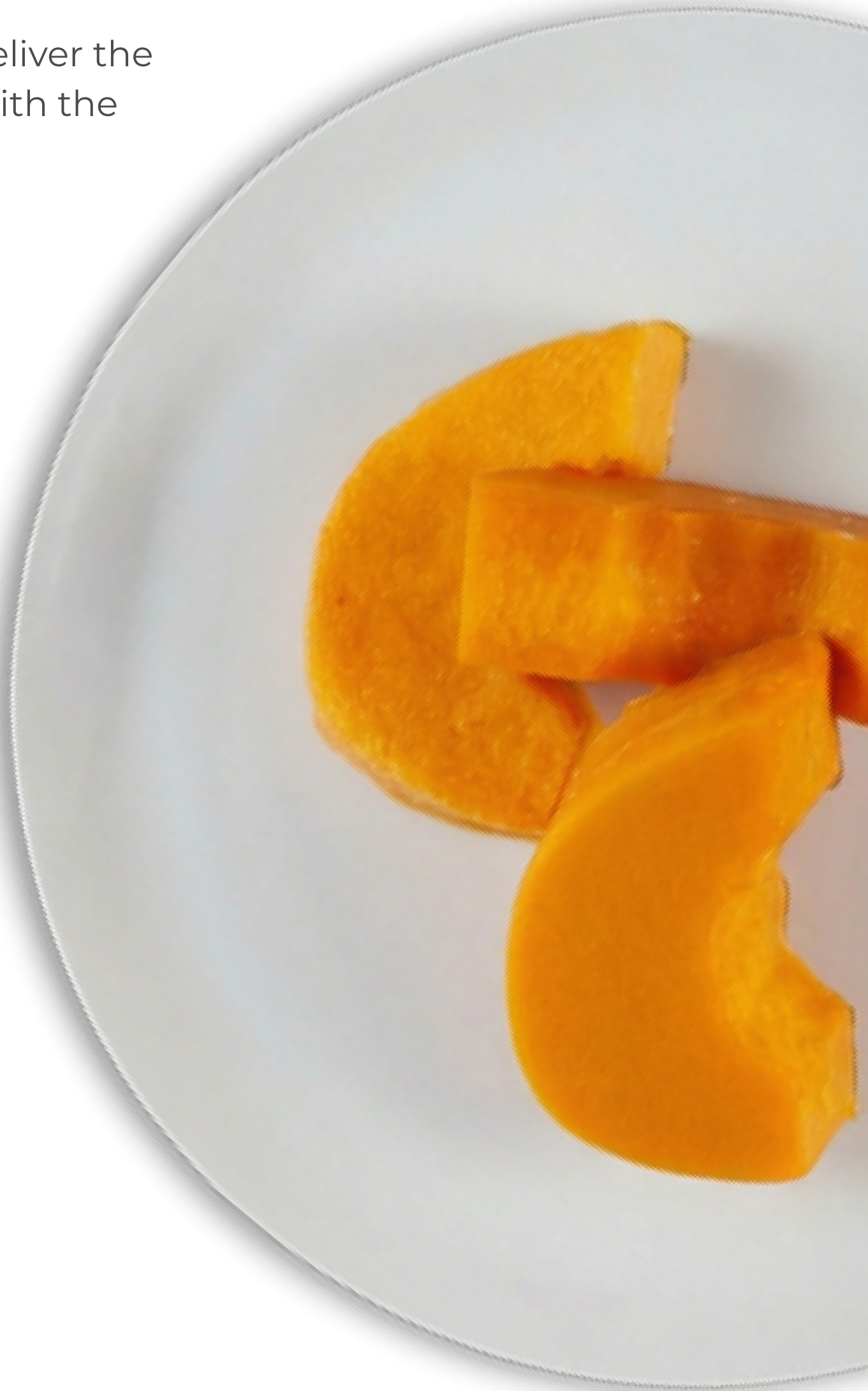
Pureed, smooth and no lumps. Not sticky and liquid does not separate from the solid.

Characteristics:

- Does not require chewing
- Fall off a spoon in a single spoonful when tilted
- Continues to hold shape on a plate

Ideal For:

Individuals with dysphagia who cannot chew standard textured foods safely and require pureed food.



Understanding IDDSI Levels 5

Level 5 - Minced & Moist (MM5)



Minced & Moist (MM5) is designed for individuals who can **manage soft food with minimal chewing** but cannot safely handle regular textures. This level features small, moist pieces no larger than 4mm that can be easily mashed with a fork, held together with a flavourful sauce or gravy.

Every serve of **Hubfoods' MM5** provides the perfect bridge between pureed foods and standard diets, offering greater variety and visual appeal while maintaining safety for those with moderate swallowing difficulties.

Texture Profile

Moist, soft food that can be mashed with a fork. Small lumps visible throughout & no larger than 4mm. Requires minimal chewing.

Characteristics:

- Easily squashed between fingers
- Holds together on a fork or spoon
- Soft, tender pieces in thickened gravy or sauce

Ideal For:

Individuals with moderate dysphagia who can manage soft lumps but cannot chew standard textured foods safely.



The Hubfoods Difference



R&D Difference

Innovation drives what we do. Our R&D team takes a proactive approach and identify challenges within the texture modified food category and develops breakthrough solutions that raise industry standards. We don't follow trends; we set them.



Challenging Status Quo

We question conventional approaches and refuse to accept "good enough." By continuously improving formulations & processes, our outcomes allow us to deliver solutions that consistently outperform other offerings in taste, nutrition, and consistency.



Quality & Safety

IDDSI compliance with quality and safety, embedded through all levels of our organisation. Our technical acumen is evident in innovation, sales, management, customer service, right through to the manufacturing floor. We care about what we create.



Proteins



Check out our
PU4 proteins



Check out our
MM5 proteins



Battered Fish

PU4 (8629)



Ocean Prawns

PU4 (7589)
MM5 (7874)



Lamb Steak

PU4 (6976)
MM5 (7878)



Pork Sausages

PU4 (6977)
MM5 (7910)



Fish Fillet

PU4 (6971)
MM5 (7876)



Chicken Fillet

PU4 (7350)
MM5 (7877)



Turkey Fillet

PU4 (7055)
MM5 (7872)



Pork Steak

PU4 (6980)
MM5 (7875)



Beef Steak

PU4 (6978)
MM5 (7879)



Corned Beef

PU4 (7752)
MM5 (7873)



Tuna Pie

PU4 (7758)



Vegetable Potato Pie

PU4 (7758)

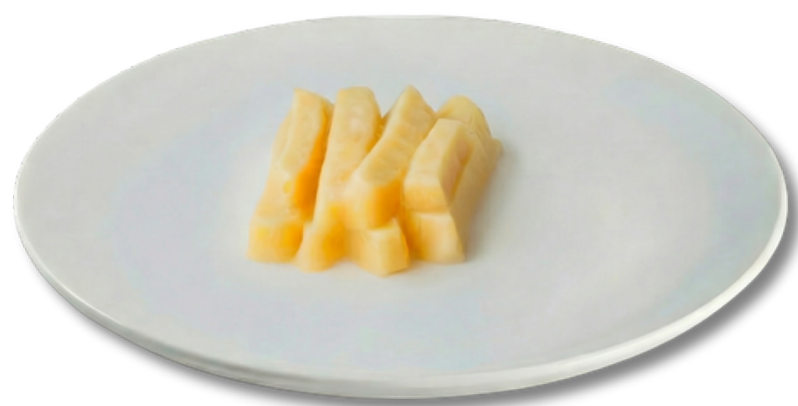
Sides



Check out our
PU4 Sides



Check out our
MM5 Sides



Hot Chips
PU4 (8630)



Broccoli
PU4 (6951)
MM5 (7884)



Cauliflower
PU4 (6961)
MM5 (7881)



Carrots
PU4 (6952)
MM5 (7883)



Green Beans
PU4 (6970)



Red Cabbage
PU4 (6975)
MM5 (7888)



Pumpkin
PU4 (6960)



Peas
PU4 (6969)



Sweet Potato
PU4 (6968)



Beetroot
PU4 (7384)
MM5 (7885)

Desserts



Check out our
PU4 Desserts



Cinnamon Scone

PU4 (7605)



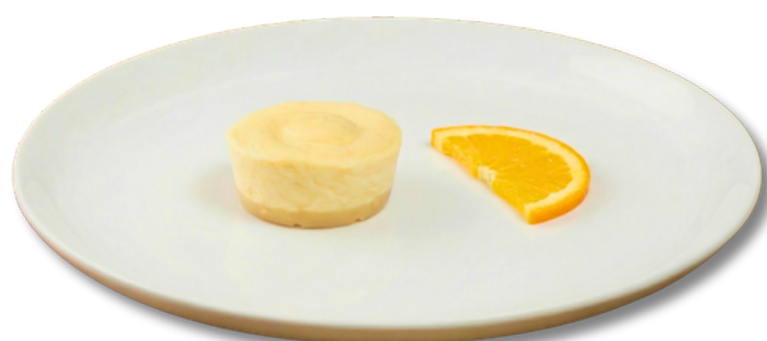
Fruit Mince Tart

PU4 (7388)



Vanilla Cheesecake

PU4 (8483)



Orange Cheesecake

PU4 (8484)



Jelly Cheesecake

PU4 (7745)



Apple Pie Cake

PU4 (7569)



Rhubarb Pineapple Crumble

PU4 (7737)



Forest Cake

PU4 (7933)



Mango Pannacotta

PU4 (7762)



Strawberry Pannacotta

PU4 (7664)



Chocolate Mint Trio

PU4 (8097)



Chocolate Orange Trio

PU4 (8149)



Lamington

PU4 (6996)



Chocolate Tart

PU4 (8415)



Chocolate Mud Cake

PU4 (8441)

Aged Care Quality Standards 6 Overview



What Is Standard 6?

The introduction of Standard 6: Food and Nutrition under Australia's strengthened **Aged Care Quality Standards** marks the first time food and nutrition in residential aged care has been established as a standalone standard with its own dedicated outcomes and activities.

The strengthened Quality Standards came into effect on 1 November 2025 when the new Aged Care Act took effect. Standard 6 requires registered aged care providers to partner with older people and understand their food and drink preferences, and it applies only to providers in registration category 6 delivering residential care.

The Four Key Outcomes

- 6.1** - Partnering with Older People
- 6.2** - Assessment of Nutritional Needs and Preferences
- 6.3** - Provision of Food and Drink
- 6.4** - Dining Experience Older

Aged Care Quality Standards 6 Overview

What This Means for Chefs

Menus must include rotational variety, seasonal produce, diverse proteins and culturally significant dishes. Texture-modified meals must remain visually appealing and flavoursome, with shaping tools encouraged. **HACCP protocols apply under FSANZ guidelines, and meals must match the menu.**

What This Means for Dietitians

Nutritional assessments are mandatory for all residents. Chefs must translate these into individualised meal plans that are medically sound yet appealing, with regular audits to identify malnutrition risk. **The Food, Nutrition, and Dining Hotline (1800 844 044)** offers direct access to dietitians for real-time problem solving, supporting the capacity to address complex cases as they arise.

The Dining Experience as a Whole

Standard 6 highlights dining as a holistic experience, incorporating food, environment and engagement. Environmental factors such as adequate lighting, noise reduction, the provision of adaptive utensils for residents with limited dexterity, and culturally appropriate utensils such as chopsticks are now requirements. Dining needs include consideration of dietary requirements, allergies, intolerances, relevant health conditions, and religious or cultural preferences. For the full Standard 6 guidance, go to www.agedcarequality.gov.au/strengthened-quality-standards.



Allergens (IDDSI Level 4)

 = Contains allergen

Protein	Dairy	Egg	Fish	Crustacean	Sulphites	Soy	Gluten	Barley	Wheat
Battered Fish									
Ocean Prawns									
Fish Fillet									
Chicken Fillet									
Turkey Fillet									
Pork Sausages									
Pork Steak									
Lamb Steak									
Beef Steak									
Corned Beef									
Tuna Pie									
Sides	Dairy	Egg	Fish	Crustacean	Sulphites	Soy	Gluten	Barley	Wheat
Hot Chips									
Beetroot									
Cauliflower									
Broccoli									
Carrots									
Red Cabbage									
Pumpkin									
Peas									
Sweet Potato									
Green Beans									
Vegetable Pie									
Desserts	Dairy	Egg	Fish	Crustacean	Sulphites	Soy	Gluten	Barley	Wheat
Cinnamon Scone									
Lamington									
Fruit Mince Tart									
Jelly Cheesecake									
Vanilla Cheesecake									
Orange Cheesecake									
Apple Pie Cake									
Rhubarb Pineapple Crumble									
Forest Cake									
Mango Pannacotta									
Strawberry Pannacotta									
Mint Chocolate Trio									
Orange Chocolate Trio									
Coconut Mint Tart									
Chocolate Tart									
Chocolate Mud Cake									

Allergens (IDDSI Level 5)

 = Contains this allergen

Protein	Dairy	Fish	Crustacean	Sulphites	Soy
Ocean Prawns					
Fish Fillet					
Chicken Fillet					
Turkey Fillet					
Pork Sausages					
Pork Steak					
Lamb Steak					
Beef Steak					
Corned Beef					
Sides	Dairy	Fish	Crustacean	Sulphites	Soy
Beetroot					
Cauliflower					
Broccoli					
Carrots					
Red Cabbage					

Notes on allergens:

The allergen charts above details allergens present in or associated with our products. While every reasonable precaution is taken to minimise the risk of cross-contamination, Hubfoods cannot guarantee that any product is entirely free from allergen traces. If you have a known food allergy, intolerance, or sensitivity, consult a qualified healthcare professional before consumption.

Sales & Customer Service

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