



ADCATER

Advanced Digital Solutions for Personal In-Patients Nutrition Care

The Motivation

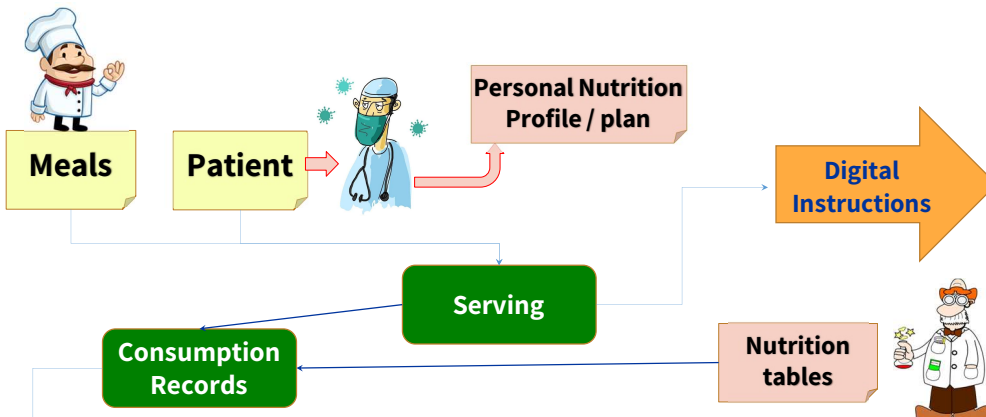
- ~50% of global in-patients are at malnutrition risk !
- 30~60% of food served is wasted
- Malnutrition affects the process of recovery, deterioration and medical complications

Why is this Important

- human suffering
- Disconnected Food Supply Chain
- Food Waste / Sustainability
- Significant Excess € Spending

Consequences of malnutrition on the medical condition are extensive and complex:
Permanent Illness, Quality of life; Significantly higher mortality rates

Process - 1 NutriFix



Personalized menu Eliyahu Hebrew Spanish

dietary Parameters

- Negative Preference: Cucumber
- Positive Preference: Coffee
- Sensitivity: eggs
- Sensitivity: peanuts

Feeding Parameters

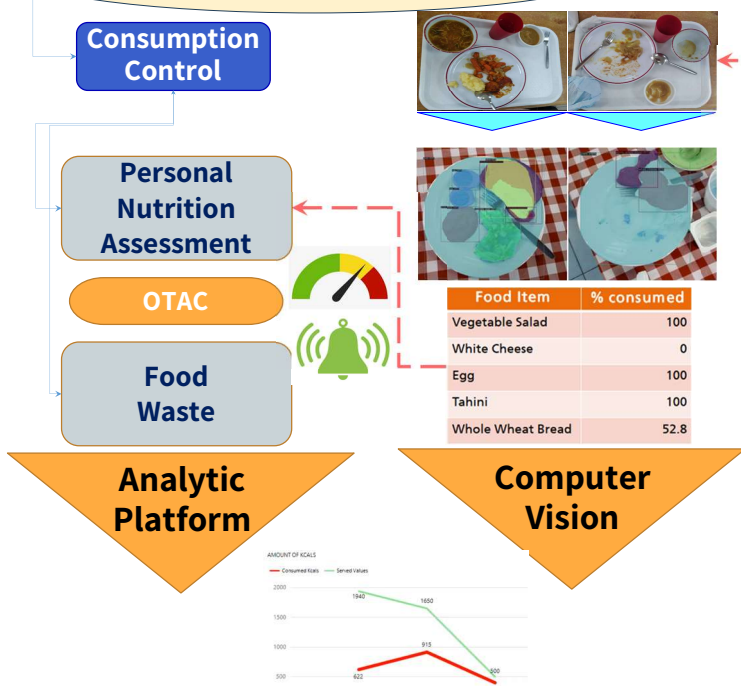
- eating method: Completely Dependent Feeding
- Food Texture: Soft
- Liquid Texture: Liquid

serving in meal

Pastries	White Bread	Sweet Pastry	Not served
Porridge	Oatmeal		Not served
eggs	Boiled Egg	Herb Omelet	Not served
Dairy Products	Givata Levana		Not served
Hard Cheeses	Tzatziki Cheese		Not served
Dairy Product Containers	Vanilla Pudding	Lubim-Git	Not served
Fresh Vegetables	Ground Vegetable salad		Not served

capture food tray: No file chosen

Process - 2 ADCATER



Food Intake Observation

Parametric Report

Visibility of actual intake

capture food tray: No file chosen

Consortium:



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