

Torus Pak - introduction

Expect the exceptional and enter the next dimension of straight-to-plate food with Torus Pak®. This packaging solution is unlike any other in the world and turns every ready meal into a star performance, whetting the appetite for more.

Torus Pak® has redefined the concept of ready meals. It is innovative, flexible and every bit as diverse as the world of food, so you can give free rein to your creativity and business ideas.

Whether you want to provide a varied menu in your bistro, serve a large number of exactly portioned dishes at the same time or present your ready meals in an attractive way: Torus Pak® conjures up meals on the plate – just like magic.

This case study documents how this innovative product has delivered the difference with Compass Group healthcare in Sweden.

Compass Sweden - introduction



Compass Group AB, Sweden

The Swedish Compass business is operated under the sector brands of Eurest, Eurest Services, Medirest, Levy Restaurants and Chartwells. Activities include food, conference and support services to private and public businesses, universities, schools, healthcare, arenas and senior care.

Operating as Medirest, the company operates and develops food service solutions for patients, staff and visitors in hospitals and senior care. It operates the patient foodservice in 6 hospitals serving 2500 patient meals daily.

Compass delivers quality service to more than 230 units around the country and have a turnover of approximately SEK 1 billion

Compass Sweden – healthcare overview

The Compass healthcare business in Sweden comprises hospitals and residential care homes across the country. As in all markets, development and implementation of innovation is critical to grow and maintain market share.

One such innovation devised by Compass in the UK is Steamplicity. Compass Sweden trialled and implemented this innovative patient dining concept some years ago which provides the patient with the opportunity to choose and order their meal shortly before cooking and delivery.

Steamplicity was first piloted at Saint Göran Hospital in Stockholm then rolled out to the hospitals at Umeå and Danderyd followed by a few smaller hospitals across the country. It is now the preferred method for patient dining in Compass Sweden.

Steamplicity overview

Steamplicity is a UK award-winning system for cooking food in a healthy nutritious way whilst saving labour, energy and space and reducing waste. Proven to taste better and increase choice and participation, this system is changing the face of healthcare foodservice. It is Compass Group's unique patented cooking system that steams food to perfection in just four minutes using minimal equipment. Benefits include:

- Reduction in space and capital cost requirement
- Fresher, more nutritious food
- Increased patient food intake
- Reduced food and packaging waste
- Broader menu choice
- Special diets more easily available

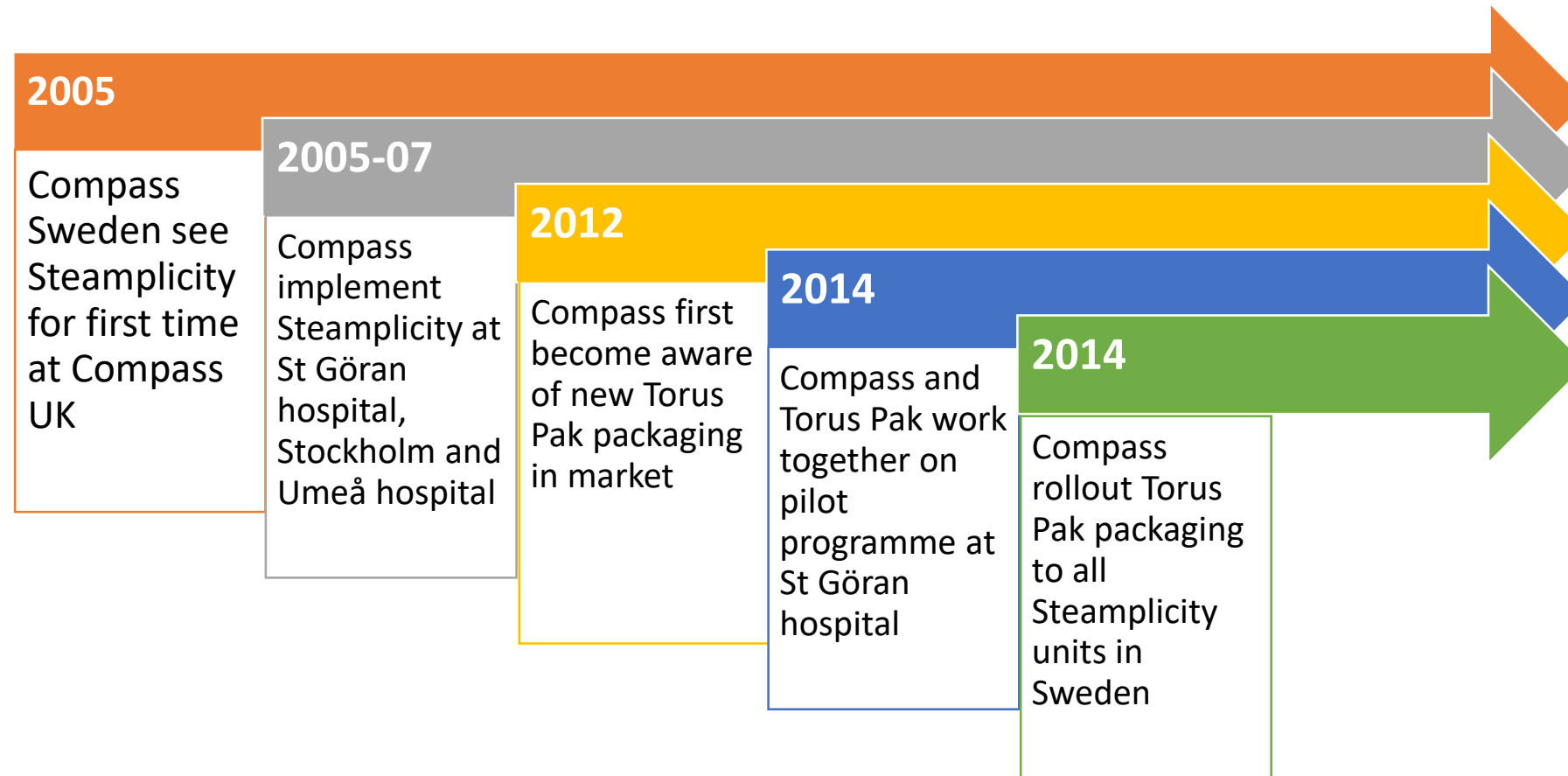
Torus Pak implementation

The Torus Pak packaging was first identified by Compass Sweden through its presence in the market followed by an approach to Torus Pak by the Compass development team. The opportunity was clear; to maintain the innovation development of Steamplicity through improved meal presentation.

After a period of internal analysis it was agreed with the client at Saint Göran hospital in Stockholm that Steamplicity meals in Torus Pak trays would be piloted, initially on a few wards with a limited number of patients.

This was followed by a full staff and patient evaluation of the meals, particularly the plate presentation compared to the previous methodology. The majority of the feedback was very positive from all stakeholders and the decision to implement across the hospital was clear.

Activity timeline



Implementation results

The results of the implementation clearly showed the key benefit as being how patient satisfaction improved from the previous methodology. The result was a significant increase in patient satisfaction over the period of the trial/implementation.

There was also an enormous positive response from both nursing and support staff which together with increased patient satisfaction constituted a success.

Other benefits demonstrated that a lot less transportation volume is required to ship meals; a positive approach to sustainability. Much less storage space is required in all areas at the production facility, the hospital meal storage areas and patient ward kitchens.

Compass Sweden now serve 2100 Steamplicity meals in Torus Pak trays daily to patients across the country.