

PRESENTATION

- Presented in 250 g tins with a scoop and resealable lid.
- · Powdered starch for use in foods and fluids.

USFS

Food for Special Medical Purposes, for use under medical supervision. For oral use as a food and fluid thickener.

COMMUNITY USF—PRESCRIPTIONS

Can be prescribed on a FP10 (GP10 in Scotland) for the following indication:

• Thickening of foods and fluids in dysphagia.

All prescriptions should be endorsed ACBS (Advisory Committee on Borderline Substances).

PRECAUTIONS

- Please consult a healthcare professional for advice on the amount of Multi-thick required to thicken food and fluids to the appropriate consistency.
- Multi-thick is intended for use as a food and fluid thickener only and is not intended to contribute significantly to nutritional intake.

CONTRA-INDICATIONS

- Not for parenteral (intravenous) use.
- Not intended for use in children under 3 years of age.

STORAGE

- Store unopened at room temperature.
- Opened tins should be resealed using the lid provided and stored in a cool, dry place (not in the refrigerator).
- Use within 6 weeks of opening.
- If not used promptly after mixing with liquids or food, cover, refrigerate and use within 24 hours.

DIRECTIONS FOR USE

- Use the enclosed scoop to add the required amount of thickener.
- Multi-thick may be mixed directly into prepared foods such as cold and warm drinks, puréed foods, mashed potatoes or sip feeds (oral nutritional supplements).
- For best results, sprinkle the desired amount of powder onto the food or drink and stir briskly with a fork or whisk until fully mixed.
- For thickening sip feeds (oral nutritional supplements) use a whisk or shaker to mix and allow to stand for 5 minutes before use.

PREPARATION GUIDE

- Level scoop contains 2.7 g powder. The scoop included has a capacity of 8.9 ml.
- 1 can contains approximately 90 scoops.

Number of scoops recommended to thicken 100 ml liquid or 100 g puréed foods (approximate):

puréed foods (approximate):					
Product to thicken	Stage 1: Syrup thickness (300 ± 125 cpu)	Stage 2: Custard thickness (1400 ± 700 cpu)	Stage 3: Pudding thickness (> 2500 cpu)		
Cold and warm drinks, soup	1.5	2 - 2.5	2.5 - 3.5		
Nutritional supplements (e.g. Ensure Plus)	1 - 1.5	2 - 2.5	4 - 5		
Puréed foods	-	-	1		
Puréed fruit	-	-	3		

These instructions are intended only as a guide. The quantity of Multithick required will vary depending on the temperature or thickness of the product to be thickened.

N.B. Centipoise (cpu or cP) is the SI unit for dynamic viscosity.

INGREDIENTS

Modified maize starch (E1442) (contains sulphur dioxide).

GENERAL INFORMATION

Energy density		3.7 kcal/g
Energy distribution	on: Protein Carbohydrate Fat	0.42% 99.3% 0.27%
Renal solute load		not applicable
Osmolarity		not applicable
Osmolality		not applicable
Gluten free?		✓
Clinically lactose	free?	✓
Milk free?		✓
Suitable for vegetarians?		✓

For suitability for other diets and free-from information, please contact the Freephone Nutrition Helpline on 0800 252882.



NUTRITION INFORMATION units per 100 g Energy kJ 1556 kcal 366 Protein (nitrogen) 0.38 (0.06) Carbohydrate 90.9 g - of which sugars trace 0.11 - of which saturates trace g 0 - of which FOS 0 Sodium mg (mmol) 160 (6.96)

CARBOHYDRATES				
	% total	g/100 g		
Carbohydrate source				
Modified maize starch	100 %	100		

PROTEIN & AMINO ACIDS

Multi-thick contains only traces of protein and amino acids.

FAT & FATTY ACIDS

Multi-thick only contains traces of fat and fatty acids

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