

*** FES - PREGEL - WHEAT STARCH**

MEASUREMENT:

Two level tablespoons plus two level teaspoons of *** FES - PREGEL - WHEAT STARCH TO 200** mls. of liquid.

AVERAGE COST:

Approximately 4 cents per 200 ml. drink. This cost should be compared to other commercially available thickeners.

STORAGE:

*** FES - PREGEL - WHEAT STARCH** - stored in a cool dry area, with stock being rotated regularly.

SOLUBILITY:

*** FES - PREGEL - WHEAT STARCH IS** - soluble at ambient temperature.

CAUTION:

Patients should remain in an upright position until after digestion is complete.

*** FES SUPER GUAR GUM.**

MEASUREMENT:

Three quarters of one level metric teaspoon per 200mls of liquids such as Orange Juice, Plain Milk, Cordial, soup etc.

APPLICATIONS:

*** FES - SUPER GUAR GUM** _ stored in a cool dry area, with stock being rotated regularly.

SOLUBILITY:

*** FES - SUPER GUAR GUM** - soluble at ambient temperature, however faster hydration will be achieved with *** FES - SUPER GUAR GUM** by heating the solution.

CAUTION:

Patients should remain in an upright position until after digestion is complete.

Analysis information and instructions etc. are available on request.

DYSPHAGIA DIETS - GUIDE TO THICKENED FLUIDS.

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|-----------------|---|
| Grade 2 | - Firm Mousse.
(Mixture will hold onto spoon). |
| Grade 3. | - Creamy Yoghurt.
(Mixture will slowly run off spoon). |
| Grade 4. | - Pouring Cream.
(Mixture will coat the back of the spoon). |
| Grade 5. | - Fruit Nectar.
(Similar to medium grade fruit nectar). |

Note: Aspiration can occur with fluids that are THINNER than the grading recommended.