MIXING GUIDE Single Serve



STEP 1

Select the drink and prepare the recommended fluid volume.

| (* | Cold Drinks | Water | 170 - 190 | |
|--------|---------------------|--------------------------------------|-----------|--|
| | | Carbonated Drinks (Soda)* | 170 - 190 | |
| | | Cordial | 170 - 190 | |
| | | Juice | 170 - 190 | |
| | Hot Drinks | Tea - Black | 170 | Must not exceed 60°C |
| | | Coffee - Black | 170 | Must not exceed 60°C |
| | | Coffee - White (Full Cream Milk)* | 170 - 190 | Must not exceed 60°C |
| | Milk | Milk | 190 | Level 1, 2 or 3 |
| | | | 200 | Level 4 |
| | Alcoholic Drinks | Beer* | 170 - 190 | |
| | | Premixed Alcoholic Drinks* | 150 | |
| | | Spirits | 190 | |
| | | Wine (Red, White, Port, Sherry) | 150 | |
| att of | Medical | Movicol | 125 | Prepare Movicol as per product instructions |
| | | Ural | 125 | Prepare Ural as per product instructions |
| | | Soluable Paracetamol | 190 | Prepare Soluable Paracetamol as per product instructions |
| | | Hydralyte | 200 | Prepare Hydralyte as per product instructions |

*Important Information

To prevent excessive bubbling when adding instant THICK:

- For Carbonated Drinks: Stir until bubbling subsides. Remove any excess foam from the surface.
- For Coffee White: Use 20mL of full cream milk as part of total volume.
- For Beer: Add a pinch of sugar and stir until bubbling subsides. Remove any excess foam from the surface.
- For Premixed Alcoholic Drinks: Use 30mL of spirits as part of total volume. Stir until bubbling subsides. Remove any excess foam from the surface.





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STEP 2

Whilst stirring[^] add instant THICK per Dosage Guide[^]. Stir for 30 seconds or until dissolved.

| Thickness | | 2 MILDLY THICK | C MODERATELY THICK | 4 EXTREMELY THICK | | |
|-----------|---|---|---|---|--|--|
| Amount | 1 x instant THICK Level 1 Scoop | 1 x instant THICK Level 2 Scoop or Sachet | 1 x instant THICK Level 3 Scoop or Sachet | 1 x instant THICK Level 4 Scoop or Sachet | | |

[^]Important Information

- Use a flat straight edge to level the Instant Thick powder.
- For Wine: Once instant THICK is dissolved, use a stick blender to mix for 30 seconds. Do not break the surface of the drink while the blender is running, to prevent aeration.
- For Milo: Once instant THICK is dissolved, add one serve of Milo to milk and stir until Milo is dissolved.



Allow to stand for time indicated below. Re-stir until correct consistency is reached before serving.

| | | Drink | Time (minutes) |
|-----------|------------------|---------------------------------------|----------------|
| | | Water | 2 |
| | Cold Drinks | Carbonated Drinks (Soda) | 2 |
| | | Cordial | 5 |
| | | Juice | 5 |
| | | Tea - Black | 5 |
| <u> </u> | Hot Drinks | Coffee - Black | 5 |
| لا_ ' | | Coffee - White (Full Cream Milk) | 5 |
| 1 | Milk | Milk | 10 |
| | | Beer | 2 - 5 |
| A | | Premixed Alcoholic Drinks | 2 |
| Y | Alcoholic Drinks | Spirits | 2 |
| | | Wine (Red, White, Port and Sherry) | 2 |
| 0 | Medical | Movicol | 10 |
| - JJ-> | | Ural | 10 |
| Å | | Soluable Paracetamol | 2 |
| | | Hydralyte | 15 |

Storage: Once prepared, handle and store according to Food Safety protocols. Cover and refrigerate between serving. Discard leftover food and drinks after 24 hours. '2-hour/4-hour recommended.

Food for special medical purposes. Food and drink thickener for the dietary management of dysphagia. Use under medical supervision. For oral consumption only. Not suitable as a sole source of nutrition. Not suitable for children under 1 year of age. Flavour Creations is a gluten and nut free manufacturing environment.

All information stated is correct at time of publishing and subject to change without notice.



