

MIXING GUIDE

Bulk Serve

thickplus™

thickplus™ is a neutral powder designed to handle bulk thickening of food and fluids. With its unique, highly concentrated formula, thickplus will mix easily into hot and cold food and drinks.

Mixing Method

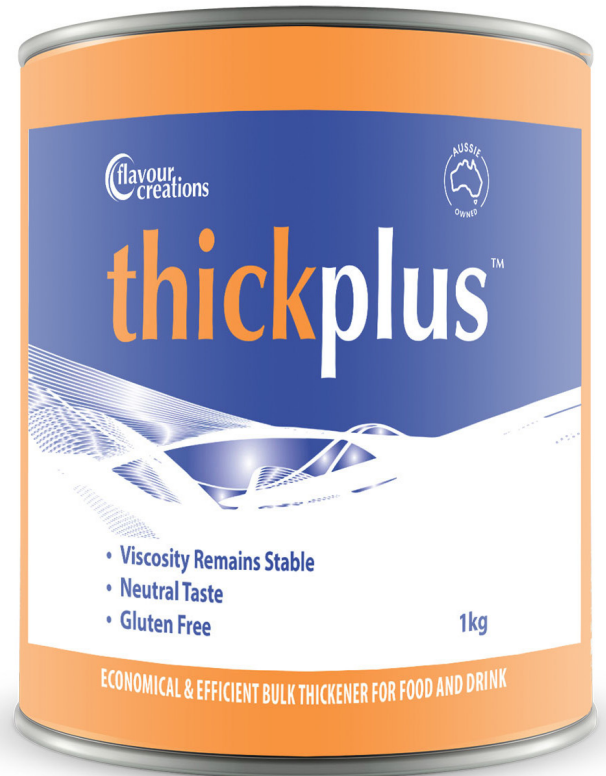
1. Measure the required amount of fluid and thickplus as per Dosage Guide.
2. With the stick mixer on low, add thickplus to the fluid and blend until dissolved, scraping down sides of the container as required. To prevent aeration, do not break the surface of the fluid while the mixer is running.
3. Allow to stand for 5-10 minutes before serving.

Storage

Store in a cool, dry place out of direct sunlight. Replace lid securely after use. Always use clean and dry measuring utensils. For best before see base of can.

Once prepared, food and drinks should be handled and stored according to your Food Safety protocols.

Flavour Creations recommends use of the '2 hour/4-hour rule' for serving vulnerable persons. Refrigerate between serving, and discard any leftover product after 24 hours.



Features

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|---------------------------------------|-----------------|---------------------------------------|
| 1. Neutral Taste | 4. Dairy Free | 7. Fat Free |
| 2. Blends Easily for a Smooth Texture | 5. Lactose Free | 8. No Allergens |
| 3. Gluten Free | 6. Soy Free | 9. No Added Sugar, Colour or Flavours |

AMOUNT OF FLUID	1 LEVEL 1 MILDLY THICK	2 LEVEL 2 MILDLY THICK	3 LEVEL 3 MODERATELY THICK	4 LEVEL 4 EXTREMELY THICK
1 Litre Serve	¾ metric teaspoon (2.7g)	1.5 metric teaspoon (5.5g)	3 metric teaspoon (11g)	6 metric teaspoon (22g)

FOOD FOR SPECIAL MEDICAL PURPOSES

Food and drink thickener for the dietary management of dysphagia. Use under medical supervision. 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.

