

MaltoCal¹⁹

In Short

- MaltoCal¹⁹ is an instantised glucose-saccharide blend in powder form, also known as maltodextrin
- MaltoCal¹⁹ shows a dextrose equivalent of 18–20
- for energy enhancement with carbohydrate in dietetics
- suitable from 1 year of age
- in convenient portion sachets at 20 g, in a 1000 g tin and refill pouch and in a 1500 g plastic bucket

Product Profile

MaltoCal¹⁹ is an instantised glucose-saccharide blend in powder form, also known as maltodextrin. MaltoCal¹⁹ shows a dextrose equivalent of 18–20.

MaltoCal¹⁹ is suitable from 1 year of age. MaltoCal¹⁹ supplies high energy in the form of easily available carbohydrates.

MaltoCal¹⁹

- > has a low osmotic effect
- > is of pure plant origin, since derived from corn starch (GMO-free), vegan
- > gluten-free
- > free of sucrose, fructose, galactose, lactose and free of protein
- > free of dietary fibre
- > is strictly low sodium, low in electrolytes
- > is odourless and almost bland-tasting
- > only slight sweetness – from 30 g per 100 g food/drink
- > is stable when baked or boiled
- > good digestibility, even in high concentrations
- > has no thickening effect, i.e. neither volume nor texture of food and drinks are affected
- > is easily soluble in drinks, creams, mueslis, paps, custard, soups and pureed food
- > is suitable for tube feeding – for enteral use only.

Indication

• Energy-enriched Diets

Enhanced energy supply in the form of easily digestible carbohydrates:

- > for stabilisation of blood sugar in hypoglycaemia of different genesis
- > pre- and post-operatively for improvement of the nutritional status
- > restricted fat digestion

Preparation

• Fortification of Foods and Drinks

MaltoCal¹⁹ dissolves easily in warm and cold dishes and drinks. MaltoCal¹⁹ is simply added to the dishes, e.g. pureed foods, soups, sauces and desserts as well as drinks. No need for dissolving before. Just spread in – stir or mix – ready.

Example: Add approx. 20 g of MaltoCal¹⁹ to 200 ml of drink or 150 g of compote, mashed potatoes or vegetable puree. Food and drinks should always be prepared freshly.

MaltoCal¹⁹ can be prepared in manyfold varieties and is also suited for cooking and baking.

- > short-bowel syndrome, pancreas resection, cystic fibrosis or anorexia.

• Carbohydrate Substitution

- > in fructose malabsorption or lactose intolerance
- > under low-fibre diet, for example, in case of acute inflammatory bowel disease
- > glycogenoses
- > for the preparation of isotonic drinks.

• Elemental Diets

Use for example in maldigestion and malabsorption

- > Crohn's disease, ulcerative colitis, cystic fibrosis or coeliac disease
- > post-operative nutrition, Aids.

• Liquid Food and Tube Feeding

In diseases where normal food uptake is difficult, impossible or inefficient, such as maldigestion or post-operative nutrition.

• Protein-reduced and/or Electrolyte-defined Diets

- > for securing energy supply to avoid gluconeogenesis from glucogenic amino acids in case of renal failure, phenylketonuria or urea cycle disorders
- > low potassium, low phosphorus and energy-rich supplement in dialysis.

Dosage and Usage

A diet plan should, in consideration of the individual energy and fat requirements, establish the daily amount of MaltoCal¹⁹. Ideally the daily dosage should be spread over several meals.

NUTRITION INFORMATION		
	100 g	20 g 1 sachet
Energy	kJ 1632	326
	kcal 384	77
Fat	g 0	0
of which saturates	g 0	0
Carbohydrate	g 96	19
of which sugars	g 6	1,2
Glucose	g 1,5	0,3
higher Polysaccharides	g 90	18
Maltose and Isomaltose	g 4,5	0,9
Sucrose	g 0	0
Fructose	g 0	0
Galactose	g 0	0
Lactose	g 0	0
Fibre	g 0	0
Protein	g 0	0
Salt	g <0,01	<0,01

Minerals

Sodium	mg	<5	<1,0
Potassium	mg	<1	<0,2
Chloride	mg	<5	<1,0
Calcium	mg	<1	<0,2
Phosphorus	mg	<9	<1,8

Osmolality		
MaltoCal ¹⁹ (g)	drinking water (ml)	osmolality (mosmol/kg)
5	100	45
10	100	89
20	100	187
25	100	237

The standard solution acts as hypotonic in the GI-tract.

INGREDIENTS

Maltodextrin (dextrose equivalent 18 – 20) from corn starch.

Important Notice

MaltoCal¹⁹ contains easily digestible carbohydrates. In case of impaired glucose tolerance use only under strict metabolic control.

Delivery Unit	1000 g tin	6 x 1000 g tin	1500 g bucket	6 x 1500 g bucket	1000 g refill pouch	6 x 1000 g refill pouch	20 x 20 g = 400 g sachet/box
Article Number	xx-002-10010	xx-002-10000	xx-002-10061	xx-002-10060	xx-002-10030	xx-002-10020	xx-002-10013
Delivery to	Wholesalers, pharmacies, clinics, patients						
Storage	Store in a dry place.						