

# MaltoCal<sup>6</sup>

## In Short

- MaltoCal<sup>6</sup> is an instantised glucose-saccharide blend in powder form, also known as maltodextrin
- MaltoCal<sup>6</sup> shows a dextrose equivalent of 5–8
- for energy enhancement with carbohydrate in dietetics
- suitable from 1 year of age
- in a 400 g tin

## Product profile

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MaltoCal<sup>6</sup> supplies high energy in the form of easily available carbohydrates.

MaltoCal<sup>6</sup>

- > has a low osmotic effect
- > is of pure plant origin, since derived from corn starch (GMO-free), vegan
- > gluten free
- > free of fructose, lactose, galactose, sucrose and free of protein
- > free of dietary fibre
- > is strictly low sodium, low in electrolytes
- > is odourless and almost bland-tasting
- > not sweetening
- > is stable when baked or boiled
- > excellent digestibility, even in high concentrations
- > only in very high concentrations thickening or swelling effect is noticeable, i.e. volume or consistency of foods and beverages may change slightly
- > 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

MaltoCal<sup>6</sup> dissolves easily in warm and cold dishes and drinks. MaltoCal<sup>6</sup> 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 MaltoCal<sup>6</sup> to 200 ml of drink or 150 g of compote, mashed potatoes or vegetable puree. The scoop enclosed in the tin measures approx. 10 g MaltoCal<sup>6</sup> when levelled

Food and drinks should always be prepared freshly.

MaltoCal<sup>6</sup> can be prepared in manyfold varieties and is also suited for cooking and baking.

- > short-bowel syndrome, pancreas resection, cystic fibrosis or anorexia
- > loss of energy due to diarrhoea and frequent vomiting.

### • Carbohydrate substitution

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

### • Elemental diets

Use for example in maldigestion and malabsorption

- > Crohn's disease, ulcerative colitis, coeliac disease or short-bowel syndrome
- > 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 MaltoCal<sup>6</sup>. Ideally the daily dosage should be spread over several meals.

**NUTRITION INFORMATION**

MaltoCal <sup>®</sup>		100 g	20 g 1 sachet
<b>Energy</b>			
kJ	1632	326	
kcal	384	77	
<b>Fat</b>			
g	0	0	
of which saturates	0	0	
<b>Carbohydrate</b>			
g	96	19	
of which sugars	1,5	0,3	
Glucose	0,5	0,1	
higher Polysaccharides	94	19	
Maltose and Isomaltose	1	0,2	
Fructose	0	0	
Galactose	0	0	
Lactose	0	0	
Sucrose	0	0	
<b>Fibre</b>			
g	0	0	
<b>Protein</b>			
g	0	0	
<b>Salt</b>	g	<0,01	<0,01
<b>Minerals</b>			
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**

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

**Osmolality**

MaltoCal <sup>®</sup> (g)	Water (ml)	Osmolality (mosmol/kg drinking water)
5	100	14
10	100	31
20	100	79
25	100	95
30	100	128
50	100	355

**INGREDIENTS**

Maltodextrin (dextrose equivalent 5 – 8) from corn starch.

Important notice

MaltoCal<sup>®</sup> contains easily digestible carbohydrates. Not to be used as sole source of nutrition. Use under medical supervision.

Delivery Unit	400 g tin
Article Number	xx-002-12000
Delivery to	Wholesalers, pharmacies, clinics
Storage	Store in a cool, dry place.