

## 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, cremes, mueslis, paps, custard, soups and pureed food
- > is suitable for tube feeding – for enteral use only.

### 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.

### 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 manifold varieties and is also suited for cooking and baking.

### Applications in Dietetics

- > Energy-enriched diets
- > Carbohydrate substitution
- > Elemental diets
- > Liquid food and tube feeding
- > Protein reduced and/or electrolyte defined diets.

**NUTRITION INFORMATION**MaltoCal<sup>6</sup>100 g      20 g  
1 sachet

<b>Energy</b>	<b>kJ</b>	<b>1632</b>	<b>326</b>
	<b>kcal</b>	<b>384</b>	<b>77</b>
<b>Fat</b>	<b>g</b>	<b>0</b>	<b>0</b>
of which saturates	<b>g</b>	<b>0</b>	<b>0</b>
<b>Carbohydrate</b>	<b>g</b>	<b>96</b>	<b>19</b>
of which sugars	<b>g</b>	<b>1,5</b>	<b>0,3</b>
Glucose	<b>g</b>	<b>0,5</b>	<b>0,1</b>
higher Polysaccharides	<b>g</b>	<b>94</b>	<b>19</b>
Maltose and Isomaltose	<b>g</b>	<b>1</b>	<b>0,2</b>
Fructose	<b>g</b>	<b>0</b>	<b>0</b>
Galactose	<b>g</b>	<b>0</b>	<b>0</b>
Lactose	<b>g</b>	<b>0</b>	<b>0</b>
Sucrose	<b>g</b>	<b>0</b>	<b>0</b>
<b>Fibre</b>	<b>g</b>	<b>0</b>	<b>0</b>
<b>Protein</b>	<b>g</b>	<b>0</b>	<b>0</b>
<b>Salt</b>	<b>g</b>	<b>&lt;0,01</b>	<b>&lt;0,01</b>

**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**

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

**Osmolality**

MaltoCal <sup>6</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>6</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.