

# NutAvant<sup>®</sup>

E S P E S A N T E

*Instant, homogeneous and lump-free*



 SUITABLE FOR CELIAC PATIENTS



NEUTRAL FLAVOUR

Thickener

# NutAvant<sup>®</sup>

## ESPESANTE

### NUTRITION FACTS

	100 g	4.1 g*	
Energy	1466/344	63/15	kJ/kcal
Total Fat	0	0	g
Of which: Saturated	0	0	g
Total Carbohydrates	85	3.5	g
Of which: Sugars	0	0	g
Dietary Fiber	0	0	g
Protein	0	0	g
Salt	0.44	0.02	g
Of which: Sodium	176	7.2	mg

\* per dose.

### COMPOSITION

Modified corn starch.

### INDICATIONS

Indicated for the nutritional treatment of patients with mechanical alterations of deglutition:

- Neurological diseases.
  - Stroke.
  - Neurosurgery.
  - Maxillofacial surgery or trauma.
  - Surgery or radiation therapy in ENT.
  - Oncology.
  - Geriatrics.
  - Dehydration in patients with dysphagia.
- Suitable for patients over 3.

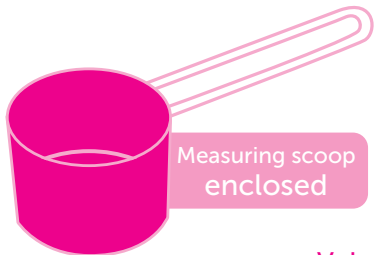
### DIRECTIONS FOR USE

Add the necessary number of scoops to liquids or semi-solid foods, either cold or hot, to obtain the desired consistency (see chart) and shake vigorously.

An easy way to thicken liquids (drinks, soups, purées, dairy products, etc.) and NutAvant formulas, and adapt their consistency according to the patient's needs.

- Stable consistency over time.
- Taste is barely altered.

*Instant, homogeneous  
and lump-free*



## NEUTRAL FLAVOUR

# Desired Texture

	Volume	Nectar	Honey	Pudding
Drinks, Soups, Purées, etc.	100 ml	4.1 g	6.15 g	8.2 g
<b>NutAvant</b> <sup>®</sup>		1 Level Scoop	1.5 Level scoops	2 Level scoops
		