

**Product Name:** Instant THICK

**Category:** Food for Special Medical Purposes (FSANZ Standard 2.9.5).

**IDDSI level:** 1, 2, 3 & 4

**Serve Size:** 170mL – 190mL

<b>Product Code:</b>	IT100/10	10 x 100g Cans
	IT675/6	6 x 675g Cans
	IT175/1	1 x 1.75 kg Pail
	IT SACHET 2/50	50 x 1.9 g Sachets
	IT SACHET 3/25	25 x 3.7 g Sachets
	IT SACHET 4/15	15 x 7.2 g Sachets

**Description:** A cream coloured, free flowing powder specifically formulated to provide superior dispersibility and fast hydration in multiple media. Consists of xanthan gum agglomerated with maltodextrin and Erythritol, which performs with a high degree of clarity and transparency.

<b>Claims:</b>	Gluten Free	Nut Free	Low Sugar
	Soy Free	One scoop or sachet per serve	Dissolves Clear
	Dairy Free	No added colours or flavours or Preservatives	Amylase Resistant
	Lactose Free	Taste-free to improve hydration	

<b>On Pack Claims:</b>	Dissolves clear	One scoop or sachet per serve	Nut Free
	Gluten free	Taste free to improve hydration	Dairy Free

<b>Typical Analysis:</b>	Bulk Density (untapped)	0.34 – 0.38 g/mL												
	Thickness:	<table border="0"> <tr> <td>IDDSI Flow Test</td> <td></td> </tr> <tr> <td>1 – Slightly Thick</td> <td>1 – 4 mL</td> </tr> <tr> <td>2 – Mildly Thick</td> <td>4 – 8 mL</td> </tr> <tr> <td>3 – Moderately Thick</td> <td>8 – 9.9 mL</td> </tr> <tr> <td>IDDSI Spoon-Tilt Test</td> <td></td> </tr> <tr> <td>4 – Extremely Thick</td> <td>Holds shape</td> </tr> </table>	IDDSI Flow Test		1 – Slightly Thick	1 – 4 mL	2 – Mildly Thick	4 – 8 mL	3 – Moderately Thick	8 – 9.9 mL	IDDSI Spoon-Tilt Test		4 – Extremely Thick	Holds shape
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	Visual Inspection:	Granular, free flowing and with no extraneous matter												
	Dispersibility:	Easily dispersed with minimal lump formation												
	Organoleptic:	Free from off flavours and odours.												
	Microbiological:	<table border="0"> <tr> <td>B. Cereus</td> <td>&lt;500 cfu/g</td> </tr> <tr> <td>E. coli</td> <td>&lt;3 / g</td> </tr> <tr> <td>Salmonella</td> <td>Absent in 25 g</td> </tr> </table>	B. Cereus	<500 cfu/g	E. coli	<3 / g	Salmonella	Absent in 25 g						
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**Country of origin:** Packed in Australia from imported ingredients.

**Shelf Life:**  
**IT100:** 24 months  
**IT675:** 24 months  
**IT175:** 18 months  
**IT SACHET 2:** 18 months  
**IT SACHET 3:** 18 months  
**IT SACHET 4:** 18 months

**Storage:** **Cans and Pail**  
 Store in a cool, dry place out of direct sunlight. Replace lid securely after use. Scoops must be clean and dry before use. Once prepared, handle and store according to Food Safety protocols. Cover and refrigerate between serving. Discard leftover food and drinks after 24 hours. '2 hour/4-hour rule' recommended.

**Sachets:**  
 Store in a cool, dry place out of direct sunlight. Once prepared, handle and store according to Food Safety Protocols. Cover and refrigerate between serving. Discard leftover food and drinks after 24 hours. '2-hour /4-hour rule' recommended.

**Directions for use:** **Cans:**  
**Single Serve**  
 1. Measure 170-190mL of fluid\*.  
 2. Whilst stirring, add Instant THICK as per the Dosage Guide. Stir until fully dissolved.  
 3. Allow to stand for 2-5 minutes. Re-stir until desired consistency is reached before serving.

Use a flat straight edge to level the powder.

**Sachets:**  
**Single Serve**  
 1. Measure 170-190mL of fluid\*.  
 2. Whilst stirring, add contents of one instant THICK sachet. Stir until fully dissolved.  
 3. Allow to stand for 2-5 minutes. Re-stir until desired consistency is reached before serving.

**Pail:**  
**Single Serve**  
 1. Measure 170-190mL of fluid\*.  
 2. Whilst stirring, add Instant THICK as per the Dosage Guide. Stir until fully dissolved.  
 3. Allow to stand for 2-5 minutes. Re-stir until desired consistency is reached before serving.

Use a flat straight edge to level the powder.

**Bulk Serve**  
 For larger volumes (500mL and over) a mechanical device such as a stick mixer is recommended  
 1. Measure the required amount of fluid and Instant THICK as per Dosage Guide (see below).  
 2. With the stick mixer on low, add Instant THICK to the fluid and blend until desired consistency is reached. To prevent aeration, do not break the surface of the fluid while the mixer is running.  
 3. Ready to Serve.

Use a flat straight edge to level the powder.

\*For Hot Beverages, we recommend 170mL of fluid. Temperature must not exceed 60°C when served, for consumer safety and comfort.

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For more drink recipes refer to the Mixing Guides at [FlavourCreations.com.au](http://FlavourCreations.com.au)

**Extra information for mixing guide:**

\*For milk, allow to stand for 10 minutes, then re-stir before serving.

**Ingredient Declaration:**

Maltodextrin (from Corn), Thickener (Xanthan gum), Erythritol.

**Servings per Package:**

	Level 1 - Slightly Thick	Level 2 - Mildly Thick	Level 3 - Moderately Thick	Level 4 - Extremely Thick
IT100	100	52	27	13
IT675	675	355	182	93
IT175	1750	921	473	243
IT SACHET 2/50	-	50	-	-
IT SACHET 3/25	-	-	25	-
IT SACHET 4/15	-	-	-	15

**Dosage Guide:**

Amount of Fluid	Level 1 – Slightly Thick	Level 2 - Mildly Thick	Level 3 - Moderately Thick	Level 4 - Extremely Thick
<b>170 – 190 mL</b>	1 g	1 x Level 2 Scoop	1 x Level 3 Scoop	1 x Level 4 Scoop
<b>500 mL</b>	-	1 tbsp	1/8 Metric cup	1/4 Metric cup
<b>1 L – 1.2 L</b>	-	1/8 Metric cup	1/4 Metric cup	1/2 Metric cup

**Kosher Status:**

Certified

**Halal Status:**

Certified

**GMO Status:**

These products comply with the FSANZ Code Standard 1.5.2 and have been produced without the aid of genetic modification techniques, directly or indirectly, as defined in the code.

**Nutrition Information (Average Quantity):**

	Units	Average quantity per serving				Average quantity per 100g
		Level 1 - Slightly Thick	Level 2 - Mildly Thick	Level 3 - Moderately Thick	Level 4 - Extremely Thick	
<b>Serving size:</b>	g	1	1.9	3.7	7.2	-
Energy	kJ	13	24	47	91	1260
	kcal	3	6	11	22	302
Protein	g	0	0	0	0.1	0.9
- gluten	mg	Not Detected	Not Detected	Not Detected	Not Detected	Not Detected
Fat, total	g	0	0	0	0	0
- saturated	g	0	0	0	0	0
- trans	g	0	0	0	0	0
Cholesterol	mg	0	0	0	0	0
Carbohydrate	g	0.6	1.1	2.3	4.4	61.0
- sugars	g	0	0.1	0.1	0.2	3.0
- lactose	g	0	0	0	0	0
- galactose	g	0	0	0	0	0
Dietary fibre	g	0	0	0	0	0
Sodium	mg	16	30	59	115	1600
Potassium	mg	2	4	8	16	216
Phosphorus	mg	1	3	5	10	133

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**FSANZ - Labelling:** Complies with FSANZ Code Part 1.2 - Product Name & Code, Weight, Flavour, Best Before, Batch Number, Contact details, Quantity per carton.

**Packaging:**

Product	Type		Pack Size & Weight	
IT100/10	Primary	Pre-printed cardboard- foil composite can with clear plastic lid	100 g net	
	Primary	3 in 1 scoop	-	-
	Secondary	Pre-printed cardboard carton	10 x 100 g (1kg) net	
IT675/6	Primary	Pre-printed tin can with clear plastic lid	675 g net	
	Primary	3 in 1 scoop	-	-
	Secondary	Plain cardboard carton with sticker label	6 x 675 g (4.05 kg) net	
IT175/1	Primary	Pre-printed plastic pail with easy open lid	1.75 kg net	
	Primary	3 in 1 scoop	-	-
IT SACHET 2/50	Primary	Food grade, PET - metal -LDPE Laminated rewind Pre-printed sachet	50 x 1.9g (95 g net)	
	Secondary	Pre-printed cardboard sachet box	-	-
IT SACHET 3/25	Primary	Food grade, PET - metal -LDPE Laminated rewind Pre-printed sachet	25 x 3.7g (92.5g net)	
	Secondary	Pre-printed cardboard sachet box	-	-
IT SACHET 4/15	Primary	Food grade, PET - metal -LDPE Laminated rewind Pre-printed sachet	15 x 7.2g (108g net)	
	Secondary	Pre-printed cardboard sachet box	-	-

**Allergens:** Allergen Free.

**Mandatory Warnings:** Food for special medical purposes. Food and drink thickener for the dietary management of dysphagia. Use under medical supervision. For oral consumption only. Not suitable as a sole source of nutrition. Not suitable for children under 1 year of age.

**Additional information:** Flavour Creations is a gluten and nut free manufacturing environment.

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Allergen	Name of Allergen	Direct Ingredient		Cross Contamination	
		Yes	No	Yes	No
Cereals containing Gluten	N/A		X		X
Crustaceans and products their of	N/A		X		X
Eggs and products their of	N/A		X		X
Fish and products their of	N/A		X		X
Peanuts and products their of	N/A		X		X
Soybeans and products their of	N/A		X		X
Milk and products their of	N/A		X		X
Sesame seeds and products their of	N/A		X		X
Tree nuts and products their of	N/A		X		X
Sulphur dioxide and sulphites	N/A		X		X
Lupin and products their of	N/A		X		X
Molluscs and products their of	N/A		X		X
Celery and products their of	N/A		X		X
Mustard and products their of	N/A		X		X

Information in this specification is accurate and reliable to the best of our knowledge and is offered in good faith to the benefit of the consumer. It is the users obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the suppliers control. The supplier does not guarantee against any risk of use liability or patent infringement.

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