

Product Name: Thick Plus

Prescribed Name: Food for Special Medical Purposes (FSANZ Standard 2.9.5)

IDDSI level: 1, 2, 3 & 4

Product Code: THICK PLUS/6 6 x 1kg can

Description: A cream coloured, fine, free flowing powder. Bland odour, free from extraneous matter with little to no flavour. To thicken and stabilise fluids and food.

Claims:	Gluten Free	Potassium Chloride Free	Fat free
	Soy Free	No added sugar, colour or flavours	GMO Free
	Dairy / Lactose Free	For thickening food and drinks	Neutral taste
	Smooth Texture	Support Dysphagia Patient Hydration	

On Pack Claims	Fat Free	Gluten Free	Taste Free
	Dairy / Lactose Free	No added sugar, colour or flavours	No allergens
	Easily thickens food & drinks	Economic and Efficient Bulk Thickener for Food and Drink	Viscosity Remains Stable

Typical Analysis:	Viscosity:	Bostwick Consistometer /30 sec @ 20°C	
		2 – Mildly Thick	16 – 20 cm
		3 – Moderately Thick	8 – 12 cm
		4 – Extremely Thick	3.5 – 6.5 cm
	Thickness:	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		
	IDDSI Fork Drip Test		
	3 – Moderately Thick Drips slowly or in dollops/strands through the tines/prongs of a fork		
	4 – Extremely Thick Sits in mound or pile above the fork (a small amount may flow through and form a short tail below the fork). Does not dollop, flow or drip continuously through fork.		
Visual Inspection: Fine, free flowing and with no extraneous matter			
Dispersibility: Must be mixed into solution with high shear. Not readily dispersible.			
Organoleptic: Free from off flavours and odours.			
Microbiological:		Salmonella	Absent in 25 g
		E. coli	<3 /g
		B. cereus	<500 cfu/g

Country of origin: Packed in Australia from imported ingredients.

Shelf Life: 24 months

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Storage: Store in a cool, dry place out of direct sunlight. Replace lid securely after use. Always use clean and dry measuring utensils. For best before see base of can.

Once prepared, food and drinks should be handled and stored according to your Food Safety protocols. Flavour Creations recommends use of the '2 hour/4-hour rule' for serving vulnerable persons. Refrigerate between serving and discard any leftover product after 24 hours.

Directions for use:

- 1) Measure the required amount of fluid and Thick Plus as per Dosage Guide.
- 2) With the stick mixer on low, add Thick Plus to the fluid and blend until dissolved, scraping down sides of the container as required. To prevent aeration, do not break the surface of the fluid while the mixer is running.
- 3) Allow to stand for 5 - 10 minutes before serving.

Ingredient Declaration: Thickener (Xanthan Gum).

Servings per Package:	Level 1 - Slightly Thick	Level 2 - Mildly Thick	Level 3 - Moderately Thick	Level 4 - Extremely Thick
	400	196	98	33

Dosage Guide (1 L Serve):	Level 1 - Slightly Thick	Level 2 - Mildly Thick	Level 3 - Moderately Thick	Level 4 - Extremely Thick
	3/4 metric tsp (2.5g)	1.5 metric tsp (5.1g)	3 metric tsp (10.2g)	9 metric tsp (30g)

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.

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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	
Serving Size	g	2.5	5.1	10.2	30.0	-
Energy	kJ	20	41	81	239	798
	kcal	5	10	20	57	191
Protein	g	0.1	0.1	0.2	0.6	2.1
- Gluten	mg	Not Detected	Not Detected	Not Detected	Not Detected	Not Detected
Fat, total	g	0	0	0	0	0.1
- saturated	g	0	0	0	0	0.1
- trans	g	0	0	0	0	0.1
Cholesterol	mg	0	0	0	0	0
Carbohydrate	g	0.3	0.5	1.0	3.0	10.1
- sugars	g	0	0	0	0	0.1
- Lactose	g	0	0	0	0	0
- Galactose	g	0	0	0	0	0
Dietary fibre	g	1.8	3.8	7.5	22.1	73.8
Sodium	mg	54	105	207	600	1990
Potassium	mg	7	14	27	79	264

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

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Packaging:

Product	Type		Pack Size & Weight
THICK PLUS/6	Primary	Thick Plus can (P140)	6 x 1kg (6kg) net
	Primary	Cardboard carton (P104)	
	Secondary	Carton Label (P014)	

Allergens:

No allergens.

**Mandatory
Warning:**

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.

Allergen	Name of Allergen	Direct Ingredient	Cross Contamination		
			Yes	No	Yes
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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