

Description

A food for special medical purposes.

Glycosade® is a hydrothermally processed high amylopectin starch.

Indications

Glycosade is for use in the dietary management of glycogen storage disease (GSD) where the use of a long acting starch is indicated, from 2 years of age.

Dosage and Administration

To be determined by the clinician or dietitian following appropriate assessment (a fasting Glycosade load is recommended), and is dependent on the age, body weight and metabolic response of each patient.

Each 60g sachet of Glycosade has an equivalent carbohydrate content to approximately 55g of uncooked cornstarch.

Preparation Guidelines

To be determined by the clinician or dietitian. Glycosade can be either taken as a drink or added to food.

Glycosade taken as a drink:



Measure the required amount of Glycosade into the shaker provided.



Add the liquid of your choice. Typically a sachet of Glycosade can be added to 100ml of cold water, milk or other permitted fluids.



Close the lid tightly and shake well for 10 seconds



Drink Glycosade straight away.

Glycosade taken with food:



Add the required amount of Glycosade to 150-200ml of suitable yoghurt or cold custard/rice pudding.



Stir well until smooth with a fork or a small whisk.



Eat Glycosade straight away.

Glycosade may also be given through a feeding tube.

Do not heat or warm Glycosade as this destroys the properties of the starch.

IMPORTANT NOTICE

Nutritional Information

		per 100g	per 60g sachet			per 100g	per 60g sache
Energy	kJ	1496	901	Minerals			
	kcal	352	212	Sodium	mg	<20	<12
Fat	g	0	0		mmol	< 0.9	< 0.
of which saturates	g	0	0	Osmolality:			
Carbohydrate	g	88	53	1 sachet + 100ml	water = 1	1m0sm,	/Kq
of which sugars	g	0	0				,
Protein	g	0	0				
Salt	g	< 0.05	< 0.03				

Storage

Store in a cool dry place.

Ideally sachets should be used immediately after opening.

Any unused powder in an open sachet should be kept in an airtight container or sealed with a clipper and used within 24 hours.

Pack size/Weight

 $30 \times 60g$ sachets = 1.8kg

Flavours

Unflavoured.



