

Definition and Indication: FOOD FOR SPECIAL MEDICAL PURPOSES.

For the dietary management of intractable epilepsy in a ketogenic diet, glucose transporter type 1 deficiency syndrome and disorders or other conditions requiring a ketogenic diet and in all other cases that require an additional source of MCT fats. A very high fat, low carbohydrate, ready to eat, chocolate flavoured bar containing a mixture of medium-chain triglycerides (MCT) and long-chain triglycerides (LCT), protein, carbohydrate and fibre with a 4.8:1 ratio of fat to carbohydrate and protein. With sugar and sweetener.

Ingredients:

Cocoa butter 30%, medium chain triglycerides 21.2% (from palm and coconut fat), vegetable fibre (chicory inulin, soluble maize fibre), sweeteners: erythritol, sucralose, cocoa powder 6%, milk protein, hazelnut paste ("Nocciola Piemonte PGI"), natural vanilla flavour. May contain soya, lactose (milk) and nuts (almonds).

Important notice:

Must only be used under medical supervision. Suitable from 3 years of age and onwards. For enteral use only. Not for parenteral use. Not to be used by individuals who do not have the specified disease. Not suitable as a sole source of nutrition.

Dosage:

To be determined by the clinician or ketogenic dietitian and is dependent on the age, body weight and medical condition of the patient. DeliMCT CacaoBar should be introduced slowly into the diet as rapid absorption of large intakes may cause vomiting or diarrhoea.

Contraindications:

DeliMCT CacaoBar should not be used if ketoacidosis/acidosis, decompensated liver cirrhosis, chronic kidney disease is suspected or in patients with metabolic disorders (e.g. MCAD-, VLCAD-, LCHAD-, CPT1-, CPT2-, CACT-deficiency). Excessive consumption may produce laxative effects

4,8:1 KETOGENER QUOTIENT / QUOZIENTE CHETOGENICO / KETOCENIC BATIO	kan	ISO		
	MIT MITTELKETTIGEN T SÜBUNGSMITTELN / AL CACAO CON ACID!	DelíM 21% MCT	Cacaob CT	ar
	WITH MEDIUM-CHAIN WITH SWEETENERS	21% MCI		

Nutrition declaration	per 100 g	
Energy	2394 kJ 582 kcal	
Fat of which saturates of which mono-unsaturates of which poly-unsaturates of which MCT of which LCT	55.4 g 41.1 g 13 g 1.3 g 21.2 g 34.2 g	
Carbohydrate of which sugar of which polyols	15.4 g 1 g 11 g	
Fibre	18.9 g	
Protein	7.1 g	
Salt of which sodium	0.04 g 16.7 mg 0.7 mmol	

Preparation:

DelíMCT CacaoBar is ready to eat. It can be used in permitted recipes, further serving suggestions and recipes are available on request.

Storage:

DelíMCT CacaoBar should be stored in a dry place out of direct light, at max. 18°C. If the product is exposed to low temperature, white spots may appear on the surface; if the product is brought back to room temperature, the product will resume its standard appearance.



