

QUIKTHIK[®]

Modified

Mostly Modified

THICKNESS*	MILDLY THICK LEVEL 150 (Nectar, ¼ thickness, T1, A)	MODERATELY THICK LEVEL 400 (Honey, ½ thickness, T2, B)	EXTREMELY THICK LEVEL 900 (Full, T3, C)
QUIKTHIK RECIPE	<i>1 level teaspoon / 100mL fluid</i>	<i>2 level teaspoon / 100mL fluid</i>	<i>3 level teaspoon / 100mL fluid</i>
DESCRIPTION	Thicker than naturally thick fluids such as fruit nectars, but for example, not as thick as a thick shake.	Similar to the thickness of room temperature honey or a thick shake.	Similar to the thickness of pudding or mousse.
FLOW RATE	Steady, fast flow	Slow flow	No flow
FLUID CHARACTERISTICS	<ul style="list-style-type: none"> * Pours quickly from a cup but slower than regular, unmodified fluids * May leave a coating film of residue in the cup after being poured * Drink this fluid thickness from a cup * Effort required to take this thickness via a standard bore straw 	<ul style="list-style-type: none"> * Cohesive and pours slowly * Possible to drink directly from a cup although fluid flows very slowly * Difficult to drink using a straw, even if using a wide bore straw * Spooning this fluid into the mouth may be the best way of taking 	<ul style="list-style-type: none"> * Cohesive and holds its shape on a spoon * It is <i>not</i> possible to pour this type of fluid from a cup into the mouth * It is <i>not</i> possible to drink this thickness using a straw. * Spoon is the optimal method for taking this type of fluid. * This fluid is <i>too thick</i> if the spoon is able to stand upright in it unsupported

QUIKTHIK MIXING DIRECTIONS:

1. Add the total powder required at once.
2. Agitate fluids until powder is completely dissolved – do not add more powder.
3. Allow fluids to stand until desired thickness is reached.

NOTE: Warm / hot fluids thicken faster than cold fluids.

ANY QUESTIONS? Contact Orfam Pty Ltd: (07) 5445 4460 www.DrMacLeods.com.au