Mixing guidelines for

QUIKTHIK

METHOD:

- 1. Measure out the total amount of QuikThik required and put it into a dry cup/glass/jug.
- 2. Add fluid and stir immediately
- 3. Agitate continually until QuikThik is completely dissolved—do not add more powder
- 4. Allow fluids to stand until desired thickness is reached.

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)
RECIPE SINGLE SERVE	1 x level teaspoon OR 1 x lightly rounded scoop /100mL fluid	2 x level teaspoon OR 2 x lightly rounded scoop /100mL fluid	3 x level teaspoon OR 3 x lightly rounded scoop /100mL fluid
MOVICOL RECIPE	1½x level teaspoon OR 1½ x lightly rounded scoop /125mL MOVICOL	1½x level teaspoon OR 1½ x lightly rounded scoop /125mL MOVICOL	1¾x level teaspoon OR 1¾ x lightly rounded scoop /125mL MOVICOL
BULK RECIPE 1 LITRE	10 x Scoop /1000mL fluid	20 x Scoop /1000mL fluid	30 x Scoop /1000mL fluid
DESCRIPTION	Thicker than naturally thick fluids such as fruit nectars, but 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

Australian standardised definitions and terminology for texture-modified foods and fluids as defined by the Dietitians Association of Australia 2007

DIRECTIONS NOTES:

For accurate thickness ensure the fluid and thickener amounts used are correct. Agitation can be done by hand with a fork or spoon for small volumes, or by high speed mixing for large volumes - to prevent aeration do not allow the mixer to break the fluid surface.

Warm/hot fluids will reach thickness in approx 1 minute. Cold fluids will thicken slowly over several minutes.



