



STEP 1: Measure out the total amount of QuikThikPLUS required and put it into a dry cup/glass/jug. **STEP 2:** Add fluid and stir immediately

STEP 3: Agitate continually until QuikThikPLUS is completely dissolved—<u>do not add_more powder</u> **STEP 4:** Allow fluids to stand until desired thickness is reached.

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Moo	lified

Mostly Modified

THICKNESS*	MILDLY THICK	MODERATELY THICK	EXTREMELY THICK
	LEVEL 150	LEVEL 400	LEVEL 900
	(Nectar, ¼ thickness, T1, A)	(Honey, ½ thickness, T2, B)	(Full, T3, C)
RECIPE	1 x green scoop	1 x purple scoop	1 x blue scoop
SINGLE SERVE	/220mL fluid	/220mL fluid	/220mL fluid
MOVICOL	1/2 green scoop	1/2 purple scoop	1/2 blue scoop
RECIPE	/125mL MOVICOL	/125mL MOVICOL	/125mL MOVICOL
BULK RECIPE	5 x green scoop	5 x purple scoop	5 x blue scoop
1 LITRE	/1100mL fluid	/1100mL fluid	/1100mL 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 Assoc

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.

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*When compared with QuikThik