

Diben® Powder

Available in Vanilla flavour
in 500 g tin

Nutritional Information

		/100 ml ready to use product		
Nutrition values		1,0 kcal/ml standard preparation, a*	0,76 kcal/ml snacking option, b**	/100 g powder
Flavour Vanilla				
Energy	kJ (kcal)	420 (100)	319 (76)	1825 (436)
Fat	g	4,4	3,4	19,3
of which saturates	g	0,9	0,7	3,9
of which MCT*	g	0,6	0,4	2,5
of which mono-unsaturates	g	2,7	2,0	11,7
of which polyunsaturates	g	0,9	0,7	3,8
Carbohydrate	g	9,2	7,0	40,0
of which sugars	g	3,5	2,6	15,1
of which lactose	g	≤ 0,20	≤ 0,15	≤ 0,86
of which isomaltulose	g	3,1	2,3	13,3
of which starch	g	2,4	1,8	10,2
Fibre	g	1,8	1,3	7,7
Protein	g	5,0	3,8	21,7
Salt	g	0,22	0,16	0,93
Vitamins				
Vitamin A	µg RE°	92	70	400
of which β-Carotene	µg RE°	22	17	96
Vitamin D	µg	1,5	1,1	6,5
Vitamin E	mg α-TE°°	2,2	1,7	9,5
Vitamin K	µg	6,5	4,9	28
Vitamin C	mg	8,0	6,1	35
Thiamin	mg	0,14	0,11	0,61
Riboflavin	mg	0,20	0,15	0,87
Niacin	mg/mg NE°°°	1,5/2,8	1,1/2,1	6,5/12
Vitamin B ₆	mg	0,14	0,11	0,61
Folic acid	µg	26,5	20,2	115
Vitamin B ₁₂	µg	0,34	0,26	1,5
Biotin	µg	4,5	3,4	20
Pantothenic acid	mg	0,50	0,38	2,2
Minerals, trace elements and other* nutrients				
Sodium	mg	86	65,4	374
Potassium	mg	129	98,2	561
Chloride	mg	112	84,8	485
Calcium	mg	79,5	60,5	346
Phosphorus	mg	62,1	47,3	270
Magnesium	mg	23,3	17,7	101
Iron	mg	1,3	1,0	5,8
Zinc	mg	1,2	0,91	5,2
Copper	mg	0,13	0,10	0,58
Manganese	mg	0,36	0,27	1,6
Selenium	µg	6,5	4,9	28
Chromium	µg	13	10	58
Molybdenum	µg	11	8,0	46
Iodine	µg	9,9	7,53	43,0
Choline*	mg	30,5	23,2	133
Osmolarity	mosmol/l	376	243	-
Water	ml	80	90	-
Caloric distribution (kJ%)				
Fat 40, carbohydrate 37, fibre 3, protein 20				
*medium chain triglycerides (MCT)				
°retinol equivalents (RE), °°alpha-tocopherol equivalents (α-TE), °°°niacin equivalents (NE)				
*23 g of product with 80 ml water, **17,5 g of product with 90 ml water				



General Information

Food for special medical purposes.

Nutritionally complete high protein oral nutritional supplement with fibre to be prepared with water. Suitable for tube feeding. High in monounsaturated fatty acids, with MCT*. With slow-release carbohydrates for improved glycaemic control. Clinically free from lactose and gluten free. Suitable for halal and kosher diets. With sugar and sweetener. For the dietary management in case/ risk of malnutrition, esp. with impaired glucose metabolism.

Dosage:

For supplementary (2 - 3 servings, 400 - 600 kcal/day) and complete nutrition ≥ 1500 kcal/day or as advised by a healthcare professional.

Important notice:

To be used under medical supervision. Suitable as sole source of nutrition. Not suitable for children < 3 years. Use with caution in children < 6 years. Not suitable in case of galactosaemia. Ensure adequate fluid intake. Drug therapy for blood sugar control should be adjusted accordingly.

Storage:

Store dry and at room temperature. For sip feeding: Once reconstituted use promptly or within 6 hours if refrigerated. If used for tube feeding use promptly upon preparation. If used for tube feeding, monitor feeding rate. Do not mix with drugs.

Preparation directions:

Use a clean container and fresh potable water. Handle with caution to avoid contamination during preparation and administration.

a) For 1,0 kcal/ml standard preparation: Per serving = 200 ml (approx. 200 kcal)

- 1) Pour 160 ml water into a container: for sip feeding: preferably cool water, for tube feeding: room temperature water
- 2) Add 3 level scoops (enclosed) of powder.
- 3) Stir well until dissolved completely.
- 4) Only for tube feeding: Let the product rest for 5 minutes and stir again slowly in order to avoid the creation of foam until dissolved completely.

b) For snacking option (0,76 kcal/ml): Per serving = 170 ml (approx. 130 kcal)

- 1) Pour 160 ml room temperature water/Luke warm water in a container.
- 2) Add 2 level scoops (enclosed) of powder.
- 3) Stir well until dissolved completely.

Packaged in a protective atmosphere. Product filled by weight. Filling volume may vary. Not for parenteral (i.v.) use.

Ingredients

Vegetable oils (rapeseed oil, high-oleic sunflower oil), tapioca dextrin, maltodextrin, milk proteins, isomaltulose*, soya protein, inulin, medium chain triglycerides, whey protein (from milk), flavouring, cellulose, sodium chloride, emulsifier (soya lecithins), potassium citrate, choline bitartrate, green tea extract, magnesium oxide, vitamin C, calcium carbonate, sweetener (E 960a), niacin, ferric diphosphate, vitamin E, zinc sulphate, pantothenic acid, manganese sulphate, riboflavin, thiamin, vitamin B₆, beta-carotene, vitamin A, cupric sulphate, folic acid, chromium chloride, potassium iodide, vitamin K, biotin, sodium selenite, vitamin D, sodium molybdate, vitamin B₁₂ *isomaltulose is a source of glucose and fructose

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