



**isosource®**  
2.0 protein

**isosource®**  
2.0 protein fibre

Calorically dense, nutritionally complete, enteral formula for increased energy and protein requirements.

# isosOURCE® 2.0 protein, and 2.0 protein fibre provides daily energy and protein requirements in less time and volume



Daily energy and protein requirements in **less time**



To obtain 2000 kcal per day at an infusion at 100 ml/hr would require 20 hours with Standard formula vs **10 hours with 2.0 formula.**

## Key features by patient profile

### Tube Feed free time

- Neurological diseases
- Oncology
- Comatose
- Acquired brain injury
- Rehab (all those not able to, willing to or not allowed to eat orally)

- Time gained as less time needed to reach nutritional targets



Daily energy and protein requirements in **less volume**



## Key features by patient profile

### Fluid restriction

- Renal failure
- Heart failure

- Calorically dense and high in protein:  
1000 kcal + 50 g protein / 500 ml

# The Facts

## Energy

- 2.0 kcal/ml

- Meet daily requirement in less time
- Restricted volume



## Protein

- High quality protein combination: Casein and Whey for different speed of absorption

**Protein has been shown to:**<sup>1,2</sup>

- Prevent loss of fat free mass
- Reduce risk of complication and hospital readmission
- Improve functional outcome

**Casein 85%**

**Whey 15%**

### Speed of absorption

Slow

Rapid

### Branched - Chain Amino Acids

Medium

Rich

### Others

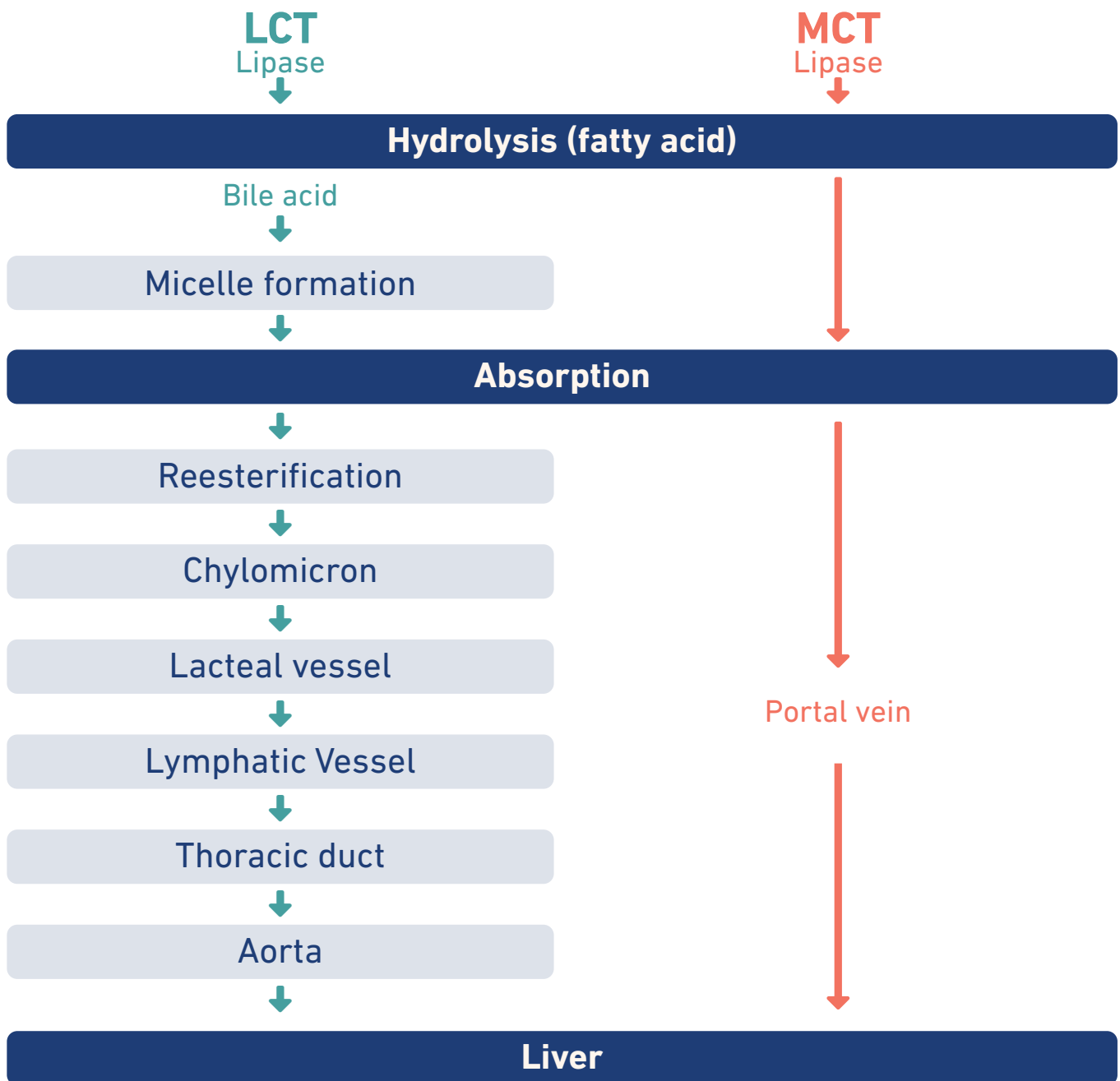
Accelerate absorption of Ca

Faster gastric emptying

# Fat

- 40% of Medium Chain Triglycerides (MCT)
- EPA/DHA fish oil (n-6:n-3 = 1.2:1)

- MCT are easily digested.
- MCT provide more readily available energy than LCT.



- EPA and DHA have shown to have anti-inflammatory and cardiovascular benefits.<sup>3</sup>

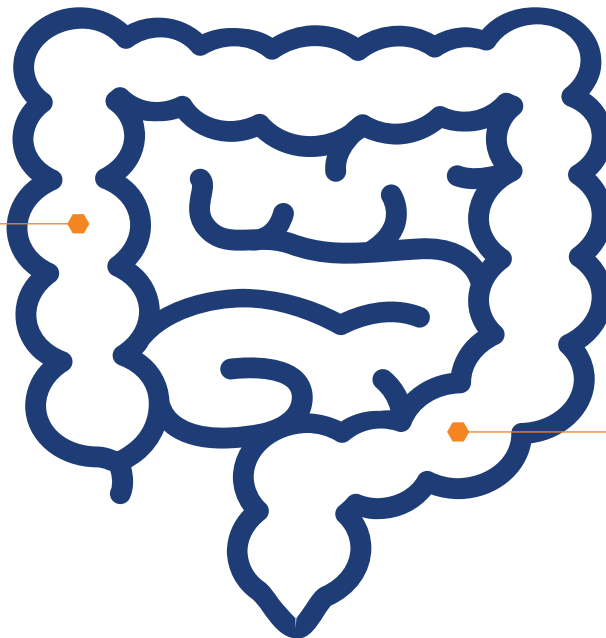
## IS50 fibre blend



- Soluble fibres: Fructooligosaccharide, Inulin, Acacia gum
- Insoluble fibers: Peas

### Ascending Colon

**Shorter chain fibers FOS & Inulin** (Faster fermentation)



### Descending Colon

**Longer chain fibers acacia gum** (Slower fermentation)

- The mix of soluble fibres allows for fermentation at different rates suggesting benefits along the entire length of the colon.
- The insoluble fibre includes fibres from peas to support gastro-intestinal transit.<sup>4-6</sup>

# Nutiritional Table

Nutrient	Units	100ml without fibre	100ml with fibre
Energy	kJ	841	840
	kcal	200	200
Fat (38% kcal)	g	8.5	8.5
of which			
Saturates	g	4.4	4.4
- MCT	g	3.4	3.4
Monounsaturates	g	2.1	2.1
Polyunsaturates	g	0.92	0.92
- omega-3	mg	420	420
- DHA	mg	120	120
- EPA	mg	180	180
- omega-6	mg	500	500
Carbohydrate (42% kcal)	g	21.5	20
of which			
- sugars	g	1.8	1.5
- lactose	g	<0,50g	<0,50g
Protein (20% kcal)	g	10	10
Salt (=Na(g) x 2.5)	g	0.16	0.16
Fibre (2% kcal)	g	0	2.0
Minerals			
Sodium	mg	65	65
Potassium	mg	180	180
Chloride	mg	80	80
Calcium	mg	125	125
Phosphorus	mg	125	125
Magnesium	mg	33	33

Nutrient	Units	100ml without fibre	100ml with fibre
Iron	mg	1.9	2.0
Zinc	mg	1.9	1.9
Copper	mg	0.28	0.28
Manganese	mg	0.48	0.48
Fluoride	mg	0.25	0.25
Selenium	µg	11.5	11.5
Chromium	µg	18	18
Molybdenum	µg	19	19
Iodine	µg	35	35
Vitamins			
A	µg RE	140	160
D	µg	2.6	2.6
E	mg	4.0	4.0
K	µg	11	11
C	mg	22	22
Thiamin (B1)	mg	0.30	0.30
Riboflavin (B2)	mg	0.30	0.30
Niacin	mg	2.0	2.0
Niacin	mg NE	4.0	4.0
B6	mg	0.35	0.35
Folic acid	µg	60	60
B12	µg	0,70	0,70
Biotin	µg	10	10
Pantothenic acid	mg	1.1	1.1
Choline	mg	80	80
Osmolarity	mOsm/l	385	395

# Key characteristics of the isosource® range



isosource® Family		Protein			Fat		Fibre	Plant based
Product	Kcal/ml	Milk caseinates	Other	Energy %	EPA/DHA	MCT % of total fats	Soluble:Insoluble	Ingredients
<b>Standard</b>	1	✓	✗	16	✓	20	✗	✗
<b>Standard Fibre</b>	1.03	✓	✗	15	✓	20	✓	✗
<b>Mix</b>	1.1	✓	Chicken	16	✓	19	✓	✓*
<b>Protein</b>	1.3	✓	✗	21	✓	20	✗	✗
<b>Protein Fibre</b>	1.3	✓	✗	20	✓	20	✓	✗
<b>Soy Energy Fibre</b>	1.5	✗	Soy	16	✗	20	✓	✓ Vegetarian
<b>Energy</b>	1.6	✓	✗	16	✓	19	✗	✗
<b>Energy Fibre</b>	1.6	✓	✗	16	✓	19	✓	✗
<b>2.0 Protein</b>	2	✓	Whey	20	✓	40	✗	✗
<b>2.0 Protein Fibre</b>	2	✓	Whey	20	✓	40	✓	✗

\*Contains plant based ingredients. Protein sources includes peas, chicken and milk.

 100% recyclable Smart Flex

## References

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