

### **KETOGENIC DIET**MADE EASY

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Nutricia provides products and services to help make ketogenic dietary therapy easier and more convenient.

Our products have been available for over 20 years, they are clinically proven and trusted by Healthcare Professionals and patients worldwide.







### **READY MADE 3:1 RATIO**

A powder that can be made up as a drink or used as an ingredient in many recipes both sweet and savoury. Ideal for use as a flour substitute. The ready made 3:1 ratio makes following a ketogenic diet straight forward and convenient. KetoCal 3:1 can be used in any type of ketogenic diet such as the Classical, MCT, Modified and Low Glycaemic Index.

### **USING KETOCAL 3:1** as a drink, infant feed or tube feed Refer to packaging for full directions of use



### **INGREDIENTS:**

11g KetoCal 3:1 Powder
1g baking powder
(carb free, Barkat)
10g almonds
(flaked and ground)
13g flour
(coconut, EastEnd)
12g butter (salted)
18g eggs
(chicken, whole, raw)
11g milk
(soya, original, Alpro)
10g blueberries
sweetener
(liquid, Hermesetas)

### Ask your HCP for a recipe book or visit www.myketoplanner.co.uk for 1000's of recipes for use with KetoCal 3:1



### **DIRECTIONS:**

- 1. Preheat oven to 170°C/gas mark 3.
- **2.** Add KetoCal, baking powder, ground almonds, and coconut flour into a bowl and mix together.
- 3. Mix in butter, egg and milk to make a soft mixture.
- **4.** Add a squirt of liquid sweetener into the mixture.
- **5.** Spoon mixture into the muffin tray and then add the blueberries to the top of the mixture.
- **6.** Cook for 30-35 mins or until golden brown.
- 7. Remove from the oven and allow to cool.

Nutritional Information (for entire recipe)		
Ratio	3:1	
Carbohydrate	<b>3.5</b> g	
Fat	<b>32.8</b> g	
Protein	<b>7.3</b> g	
Calories	<b>340</b> Kcal	



Allergens may be present, please check individual product and ingredient labels. If concerned about allergens please contact your healthcare professional.

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### NUTRICIA KetoCal® 4:1

**GREAT IN** COOKING A FLOUR & BAKING SUBSTITUTE

### **GREAT IN BREAD AND CAKES**



toCal'4:1

NUTRICIA

KetoCal 4:1

A powder that can be made up as a drink or used as an ingredient in many ketogenic recipes both sweet and savoury. Ideal for use as a flour substitute. The ready made 4:1 ratio makes following a ketogenic diet straight forward and convenient. KetoCal 4:1 can be used in any type of ketogenic diet such as the Classical, MCT, Modified and Low Glycaemic Index.











### **INGREDIENTS:**

60g KetoCal 4:1 Powder (vanilla)

20g oil (olive)

120g water (distilled)

14g cocoa powder

209g cream (fresh, single)

Sweetener (liquid, Hermesetas)

### **DIRECTIONS:**

- 1. Mix together KetoCal, cocoa powder, water, olive oil, cream and a squirt of liquid sweetener in a freezer proof bowl.
- 2. Place in the freezer for 20 mins.
- 3. Remove, then stir mixture until smooth.
- 4. Repeat process twice more, then leave until frozen.
- 5. Divide into 10 equal servings.

Nutritional Information (for entire recipe)		
Ratio	4:1	
Carbohydrate	<b>7.9</b> g	
Fat	<b>104.5</b> g	
Protein	<b>18.1</b> g	
Calories	<b>1055</b> Kcal	



Ask your HCP for a recipe book or visit



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### NUTRICIA KetoCal® 4:1 LQ Multi Fibre





### **EASY & CONVENIENT**

A ready to drink liquid that can be enjoyed on the go as a handy snack, or used as an ingredient in many recipes both sweet and savoury. The ready made 4:1 ratio makes following a ketogenic diet straight forward and convenient. KetoCal 4:1 LQ can be used in any type of ketogenic diet such as the Classical, MCT, Modified and Low Glycaemic Index.











### **GREEN PEPPER AND TOMATO SOUP**

### **INGREDIENTS:**

60g KetoCal 4:1 LQ (unflavoured)

25g green pepper

2g garlic puree

2g tomato paste

11g oil (olive)

2g chicken stock cubes

Ask your HCP for a recipe book or visit www.myketoplanner.co.uk

100g water

45g tomatoes (canned)

11g double cream

### **DIRECTIONS:**

- **1.** Fry the pepper, garlic puree, tomato puree and oil in a pan for 4 mins.
- 2. Dissolve stock cube in hot water.
- **3.** Add stock and canned tomatoes to vegetables and simmer for 10 mins.
- Add KetoCal LQ to the soup and heat for a further minute.
- 5. Blend until smooth.
- 6. Add cream to the top of the soup and serve.

Nutritional Information (for entire recipe)		
Ratio	4:1	
Carbohydrate	<b>3.5</b> g	
Fat	<b>26.9</b> g	
Protein	<b>3.2</b> g	
Calories	<b>273</b> Kcal	





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### NUTRICIA KetoCal\* 2.5:1 LQ MCT Multi Fibre





### **ENJOY ON THE GO**

A ready to drink liquid that can be enjoyed on the go, as a convenient snack or used as an ingredient in many recipes both sweet and savoury. The ready made 2.5:1 ratio makes following a ketogenic diet straight forward and convenient. KetoCal 2.5:1 LQ can be used in any type of ketogenic diet such as the Classical, MCT, Modified and Low Glycaemic Index.











### **INGREDIENTS:**

200ml KetoCal 2.5:1 25g blueberries 11g sunflower oil A squirt of Hermesetas liquid sweetener (as desired)

### **DIRECTIONS:**

- 1. Place all ingredients + ice cubes into a blender.
- 2. Blend for approx. 1 min (until smooth).
- 3. Enjoy!

Nutritional Information (for entire recipe)		
Ratio	2.5:1	
Carbohydrate	<b>6.7</b> g	
Fat	<b>39.6</b> g	
Protein	<b>9.2</b> g	
Calories	<b>425</b> Kcal	





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### MyKetoPlanner



1000'S RECIPES ONLINE

### **OUR ONLINE RESOURCE**

An online resource (www.MyKetoPlanner.co.uk) that helps you find, create and share personalised recipes.

Search thousands of available recipes and adapt them to suit your individual needs. These can then be checked and approved by your Dietitian.

MyKetoPlanner can be used for all types of ketogenic diets. **Ask your Dietitian to register you today!** 

### COOKERY WORKSHOPS

**NUTRICIA CHEF DEREK** 

Speak to your Dietitian about joining a ketogenic cookery workshop hosted by Nutricia and our specialist Chef Derek. A great opportunity to get some ketogenic cookery inspiration and learn new recipes whilst meeting other families who are following a ketogenic diet.



Visit the Matthew's Friends website to access their Keto Cookery Channel for lots of ketogenic inspiration, including cookery videos from Nutricia Chef Derek.

www.matthewsfriends.org



Visit The Daisy Garland website for tasty keto recipes and cookery demonstrations from Nutricia Chef Derek. Join Daisy's Keto Cafe for exceptional parent support.

www.thedaisygarland.org.uk



### LET US **LIGHTEN YOUR LOAD**



### With Nutricia Homeward Metabolics and Specialist, every delivery is a special delivery.

We are dedicated to going the extra mile to help take a load off for our customers:



### No contract, no tie-ins

There's no fixed term or contract for our service, giving you flexibility and freedom.



### Peace of mind at all times

An out of hours answer phone service is regularly checked by our team.



### Reduced waste, more space

We can often split cases of product and deliver only quantities that are required, saving space in your cupboards.\*



### Friendly delivery drivers

All of our drivers are DBS checked and receive specialist



### A dedicated named coordinator

We ensure the continuity of expert service by providing you with a named customer care coordinator, trained across our entire product range.



### Translation service

A translation service is available for non-English speaking patients.



### In-house pharmacy

All customer orders are checked by our pharmacists, to make sure you receive the right amount of the correct product.



### Keeping you updated on home deliveries

Our free text message service provides updates on your delivery timings.



### **CUSTOMER CARE TEAM OPENING HOURS:**

### Monday-Friday:

8am-8pm

### Saturday

9am-1pm

Outside of these hours, a service is available.

### **RECEIVING DELIVERIES**

To receive your free home deliveries, please ask your dietitian to register you with the service.

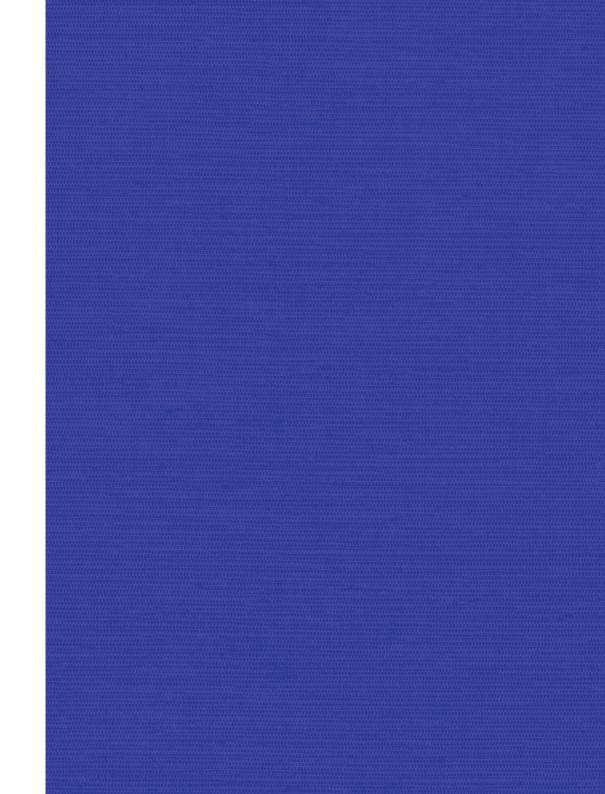
For further information please contact our Customer Care team on **0800 093 3675** 



<sup>\*</sup>Selected product lines only. On the monthly product stock check, if the required decrease is a one off, we will only send out the requested quantity. However, if the change in quantity is a permanent decrease, we will seek approval from the managing dietitian.

## **NOTES NOTES**

# **NOTES**





For more information, speak to your dietitian, visit: www.MyKetoPlanner.co.uk or call

UK: Nutricia Resource Centre
NI: Metabolic Freephone
ROI: Metabolic Freephone
1800 923 535