



THICK-N INSTANT

Liquid

THICKENING CONCENTRATE
for the management of dysphagia



SINGLE SERVE EASY MIX

MIXING INSTRUCTIONS FOR THICKENING BEER

STEP 1:

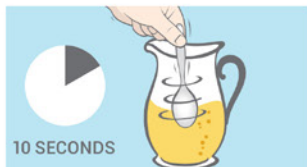
Pour cold beer (mid strength 3-4% alcohol) into container used for pre-stirring;



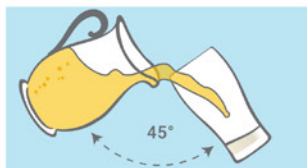
IDDSI LEVEL	❄️ COLD
	200mL
LEVEL 2 – MILDLY THICK	2 PUMPS
LEVEL 3 – MODERATELY THICK	4 PUMPS
LEVEL 4 – EXTREMELY THICK	8 PUMPS



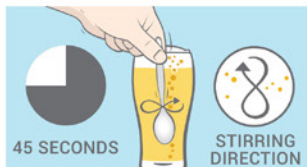
STEP 2: Dispense appropriate amount of Precise Thick-N INSTANT into the serving glass;



STEP 3: Pre-stir the beer in the pre-stirring container for 10 seconds stirring vigorously. Then allow 2 minutes standing so head/foam dies down.



STEP 4: Pour pre-stirred beer into the serving glass (containing the dispensed thickener). Pour beer slowly and ensure the serving glass is held at a 45° angle while pouring to minimize additional foaming.



STEP 5: Stir at a slow speed* for 45 seconds using a figure 8 motion.



STEP 6: Serve[^] and consume within 2 hours.

IMPORTANT NOTES

- Thickening method is valid for newly opened beer.
- We recommend the use of cold beer; however, the method is also effective with warm beer.
- * The containers must be sufficiently large for at least a doubling of volume.
- # Slow speed means 75 bpm or about 2 revolutions per second.
- [^] IDDSI Level 4 and higher alcohol content beers eg. Full Strength (4.5-5.5% alcohol) may require up to a 5 minute hold before serving to comply with IDDSI guidelines.

precisethickn