

## Data Sheet

**Slō Drinks® are the new way to ensure the effective hydration of your dysphagia patients.**

They are the first instant drinks specially formulated for people with swallowing disorders.

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### Slō Cold Juice Drinks

Flavour	Consistency	(Common Terms)	PIP Code
Orange	1		326-7382
Blackcurrant	1	Syrup	326-7408
Lemon	1		326-7390
Orange	2		326-7341
Blackcurrant	2	Custard	326-7366
Lemon	2		326-7358
Orange	3		326-7309
Blackcurrant	3	Pudding	326-7325

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### Slō Hot Drinks

Flavour	Consistency	(Common Terms)	PIP Code
Hot Chocolate	1		347-7361
White Coffee	1	Syrup	347-7221
Hot Chocolate	2		347-7379
White Coffee	2	Custard	347-7460

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### Slō Drinks are for hydration only

They are not to be used as a sole source of nutrition. They must be used under medical supervision and are for oral consumption only.

Not to be used by under 3's.

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Slō Drinks® move slowly dispensing the need for outdated thickening powder. Ingredients come ready-mixed in one cup to the consistency prescribed as safe to swallow – simply add water and stir. This dramatically reduces the risk of aspiration and aspiration pneumonia.

Slō Drinks® are safe and soothing and as pleasant to drink as ordinary hot and cold drinks. The result is that patients drink more, more often, helping to maintain healthy hydration levels.

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#### Unit Size:

Sleeves of 25 drinks. *When made each drink contains 115ml of fluid.*

#### Quantity:

Any number of flavours can be ordered at once.

#### Ordering:

Slō Drinks® are stocked by Phoenix Healthcare and Quantum Specials.

#### For help ordering contact

##### Slō Drinks Ltd on:

t: 08452 222 205

e: sales@slodrinks.com

f: 08452 222 206

#### Delivery:

All orders will arrive within 48 hours – Monday to Friday. Saturday delivery by arrangement.

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# Nutrition and Ingredient Data

## Slō Cold Juice Drinks

### Slō Orange

#### Nutrition

Typical Values	Per 100g	Per Cup/Consistency		
		1	2	3
Energy Kcal	373	42	48	56
kJ	1575	178	203	236
Protein (g)	0	0	0	0
Carbohydrate (g)	90	10	11	13
of which sugars	43	6	6	6
Fat (g)	0	0	0	0
of which saturates	0	0	0	0
Fibre (g)	0	0	0	0
Sodium (mg)	125	15	16	19

#### Ingredients

**Thickener:** Modified maize starch.

**Flavour:** Sugar, dextrose, citric acid (E330), acidity regulator (E331), flavouring, stabiliser (E466), artificial sweetener (E954), colouring (E171, E110, E124), anti-caking agent (551), tricalcium phosphate (E341c).

### Slō Lemon

#### Nutrition

Typical Values	Per 100g	Per Cup/Consistency		
		1	2	3
Energy Kcal	377	43	49	57
kJ	1593	181	205	239
Protein (g)	0	0	0	0
Carbohydrate (g)	91	10	12	14
of which sugars	44	6	6	7
Fat (g)	0	0	0	0
of which saturates	0	0	0	0
Fibre (g)	0	0	0	0
Sodium (mg)	53	5	6	8

#### Ingredients

**Thickener:** Modified maize starch.

**Flavour:** Sugar, dextrose, citric acid (E330), acidity regulator (E331), flavouring, stabiliser, artificial sweetener (E954), colouring (E171, E110, E124), anti-caking agent (551), tricalcium phosphate (E341c), saccharin.

## Slō Hot Drinks

### Slō Hot Chocolate

#### Nutrition

Typical Values	Per 100g	Per Cup/Consistency	
		1	2
Energy Kcal	393	57	63
kJ	1663	241	265
Protein (g)	3	1	1
Carbohydrate (g)	84	11	13
of which sugars	32	6	6
Fat (g)	5	1	1
of which saturates	5	1	1
Fibre (g)	4	1	1
Sodium (mg)	446	84	85

#### Ingredients

**Thickener:** Modified maize starch.

**Hot Chocolate:** Cadbury's Drinking Chocolate (Fat Reduced), milled milk crumb, sugar, dried glucose syrup, dried whey, dried skimmed milk, hydrogenated vegetable oil, salt, stabilisers, milk proteins (caseinates), flavourings, thickener, emulsifiers.

### Slō Blackcurrant

#### Nutrition

Typical Values	Per 100g	Per Cup/Consistency		
		1	2	3
Energy Kcal	371	42	48	56
kJ	1580	179	203	237
Protein (g)	0	0	0	0
Carbohydrate (g)	90	10	11	13
of which sugars	43	6	6	6
Fat (g)	0	0	0	0
of which saturates	0	0	0	0
Fibre (g)	0	0	0	0
Sodium (mg)	125	15	16	19

#### Ingredients

**Thickener:** Modified maize starch.

**Flavour:** Sugar, citric acid (E330), acidity regulator (E331), flavouring, stabiliser (E466), artificial sweetener (E954), colouring (E123, E128, E142, E122), anti-caking agent (551), tricalcium phosphate (E341c), ascorbic acid.

### Slō White Coffee

#### Nutrition

Typical Values	Per 100g	Per Cup/Consistency	
		1	2
Energy Kcal	178	24	30
kJ	1455	146	171
Protein (g)	6	0	0
Carbohydrate (g)	69	7	9
of which sugars	18	1	1
Fat (g)	13	1	1
of which saturates	13	1	1
Fibre (g)	0	0	0
Sodium (mg)	52	6	8

#### Ingredients

**Thickener:** Modified maize starch.

**Coffee:** Nescafe Gold Blend.

**Whitener:** Glucose syrup solids, sodium caseinate, hydrogenated vegetable oil, acidity regulators (E340, E452), emulsifiers (E471, E472B), anti caking agent (E554).

## Allergens and Intolerances

Peanuts and products thereof	None	Fish and products thereof	None
Other nuts and products thereof	None	Crustaceans, molluscs and products thereof	None
Sesame seeds and products thereof	None	Mustard and products thereof	None
Soybeans and products thereof	None	Wheat and products thereof	None
Eggs and products thereof	None	Milk in White Coffee, White Tea and Hot Chocolate	✓

Your patients suffering with these conditions – can present with dysphagia as a secondary symptom. If so, they can use Slō Drinks® to help them **safely** reach and maintain their essential hydration levels.

**Slō Drinks® are commonly used for conditions marked with \***

- A** Accoustic Neuroma
- \* **Alzheimer's disease**
- Achalasia
- Achromatopsia
- Adenoleukodystrophy
- Amyloidosis, inflammatory
- Amyotrophic lateral sclerosis 2-8
- Arnold-Chiari Malformation Type 3
- Arsenic poisoning
- Autonomic nerve disorders
- Autonomic neuropathy
- Avelli's syndrome
- B** Bulbar palsy
- Botulism
- Bulbar paralysis
- Brain Tumours
- Babinski-Nageotte syndrome
- Barrett's oesophagus
- Basal ganglia disease, biotin responsive
- Basilar artery insufficiency syndrome
- C** Chagas' disease
- Central pontine myelinosis
- Calcinosis-Raynaud's sclerodactyl-telangiectasia syndrome
- Candida Albicans
- Cricopharyngeal dysfunction
- \* **Cerebral palsy**
- Cushing syndrome
- Central nervous system infections
- Canomad syndrome
- Carcinoma of the vocal tract
- Carotid Paraganglioma
- Chordoma
- Chromosome 22 Ring
- Chromosome 22 trisomy mosaic
- Congenital bronchogenic cyst
- Crohn's disease of the oesophagus
- D** Diphtheria
- Diverticulum
- Diffuse Oesophageal spasms
- Dermatomyositis
- Diffuse systemic sclersis
- Dystonia 12
- Dystonia with cerebellar atrophy
- E** Eppiglotitis
- Eagle's syndrome
- Emanuel syndrome
- F** Fosmn syndrome
- Franek-Bocker-Kahlen syndrome
- Frontotemporal dementia, ubiquitin-positive
- G** Gastric cancer
- Gastroesophageal reflux disease
- Guillain-Barre syndrome
- Gaucher disease – prenatal lethal form
- Gaucher disease type 2
- H** Hyperthyroidism
- Hypothyroidism
- \* **Huntington's Disease**
- Hypomagnesaemia primary
- Hypophosphate
- I** Infectious oesophagitis (e.g. as in Human Deficiency syndrome [HIV], herpes, candidiasis)
- L** Lead poisoning
- \* **Laryngeal carcinoma**
- Laryngeal papillomatosis
- Lhermitte-Comi-Quesnel syndrome
- Lissencephaly, type 1, X linked
- M** Myasthenia Gravis
- Medication-induced oesophagitis
- Mitochondrial neurogastrointestinal encephalopathy syndrome
- Multiple System Atrophy
- \* **Multiple Sclerosis**
- \* **Muscular Dystrophy**, Duchene and Becker type
- Myasthenic syndrome, congenital, associated with acetylcholine receptor deficiency
- N** Neuromuscular junction disorders
- Nasopharyngeal carcinoma
- \* **Neck cancer**
- Nemaline myopathy
- Neurosarcoidosis
- O** Odontoma
- Odontoma – Dysphagia syndrome
- \* **Oral pharyngeal disorders**
- Oesophageal cancer
- Oesophageal Diverticulum
- Oesophageal spasm
- Oesophagitis
- P** Pseudoadrenoleukodystrophy
- \* **Parkinson's Disease**
- Peptic stricture
- Plummer-Vinson or Paterson-Kelly syndromes
- Presbyesophagus
- Pseudobulbar palsy
- Poliomyelitis
- Poliomyositis
- Post Polio syndrome – muscular atrophy
- \* **Palate cancer**
- Pallidopyramical syndrome
- Paraganglioma
- \* **Pharynx cancer**
- Primary lateral sclerosis, adult
- R** Radiation oesophagitis, especially after radiation treatments of 4500 to 6000 rad over 6-8 weeks
- S** Syphilis
- Systemic lupus erythematous
- Schatzki rings
- Scleroderma
- \* **Stroke**
- Sensory ataxic neuropathy, dysarthria and ophthalmoparesis
- Shy-Drager syndrome
- Spastic paraplegia 11, autosomal recessive
- Spinal Muscular Atrophy type 1
- Spinocerebellar ataxia 17
- Spinocerebellar ataxia 22
- Spinocerebellar ataxia, autosomal recessive 1
- Striatonigral degeneration infantile
- Supraglottic laryngeal cancer
- T** Traumatic brain injury
- Tetanus
- Tuberculosis
- \* **Throat cancer**
- Thyroglossal tract cyst
- Thyroid cancer, anaplastic
- \* **Tongue cancer**
- Tongue conditions
- \* **Tonsil cancer**
- Tonsil disorders
- U** Ulcers
- V** Vagal Paraganglioma
- W** Wallenberg's syndrome
- Wilson's disease

## **Slō Drinks® are the cost-effective solution for dysphagia . . .**

Dysphagia causes distress to sufferers and can lead to more serious problems. Where patients fail to ingest sufficient liquids, there is the high risk of dehydration.

The cost of additional treatment can be significant, requiring hospital admission, hydration via supplementary fluids and the presence of a specialist team to administer them.

Dysphagia patients are also at risk of aspiration, a painful and uncontrolled coughing fit caused by fluid entering the lungs. Repeated aspiration can in turn develop into aspiration pneumonia.

Slō Drinks® have been formulated to help prevent these longer-term problems, by providing safe and soothing drinks that are quick and easy to prepare.

### **The problem with thickeners . . .**

Traditionally drinks for dysphagia patients have been made in the conventional manner but with the addition of a spoonful or two of thickener mixed in.

However, clinical studies found thickening powders are difficult to prepare. It can be hard to achieve the right consistency – they may be lumpy, too thin or too thick for patients' requirements.

Mixing thickener is also time consuming. One study found that dysphagic patients were offered 50 per cent fewer drinks than those with normal swallowing ability, with the time factor being one of the reasons.

Patients frequently find them unacceptable and often complain of a gritty aftertaste. As a result, they are less likely to drink them.

## **Slō Drinks® – the safer alternative . . .**

By contrast, Slō Drinks® have none of these problems and prove more cost-effective in the longer term:

- Slō Drinks® always meet the consistency prescribed – reducing the risks of aspiration and subsequent complications. Slō Drinks® do not thin out or thicken up and are resistant to the presence of saliva amylase.
- The instant formula saves on staff time – all carers need do is add water and stir. That means patients can be offered more drinks, more often.
- Slō Drinks® are visually appealing with a pleasant aroma – so patients are more likely to drink them. This increases the likelihood of patients staying on therapy and drinking enough to stay healthily hydrated.

Ongoing use of Slō Drinks® can improve hydration, result in faster rehabilitation and reduce the risks of re-admittance – ultimately lowering the overall treatment costs.

### **Slō Drinks® are the essential part of your dysphagia strategy . . .**

Slō Drinks® always match the National Descriptors for Texture Modification of fluids and therefore integrate easily into existing dysphagia management strategies.

As a direct result, patients will continually receive drinks as prescribed throughout the care delivery chain.