

Recipe description : CP LQD HCU Lophlex (US)
Recipe code : 4026

Status : CURRENT
Version number : 5

Approval		
	Author R&D	Approver R&D
Name	Adi Prass	Liesbeth FEIJEN - KOREVAAR
Function	Product Design and Development Manager	Director Fuel for Growth Liquid
Department	R&I	R&I
Issue date	28/02/2024	08/03/2024

A. Category	
Product category/Age indication:	Medical Food
Product description & clinical indication	A nutritionally incomplete methionine free* liquid containing a balanced mix of the other essential and non-essential amino acids, carbohydrates, vitamins, trace elements and some minerals, containing mixed fruit juices (from concentrate) and natural flavourings. With sugars and sweeteners. Contains docosahexaenoic acid (DHA). For the dietary management of proven homocystinuria. For children from 4 years, adolescents and adults, including pregnant women (in conjunction with standard folic acid supplementation).
Nutritional claims and exceptions:	Methionine free* Contains DHA

*HCU Lophlex LQ Juicy Berries may contain traces of methionine from fruit juice (from concentrate) at a level of <2mg per 100ml

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Status : CURRENT
Version number : 5

B. Nutrition labelling (summary)

Component description	Unit	Per 100 ml	Per 125ml	Per 62.5ml		
Energy value	kJ	438	548	274		
Energy value	kcal	103	129	64		
Fat	g	0.37	0.46	0.23		
Saturates	g	0.08	0.10	0.05		
Carbohydrate	g	9.7	12.1	6.1		
Sugars	g	5.8	7.2	3.6		
Fibre	g	0	0	0		
Protein	g	16	20	10		
Salt	g	<0.05	<0.06	<0.03		

C. Nutritional properties

Energy percentage	Unit	Value
Fat	%	3.2%
Carbohydrate*	%	34.7%
Fibre	%	0.0%
Protein (equivalent)	%	62.1%
TOTAL	%	100

* Carbohydrate: including organic acids and polyols

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Recipe code : 4026

Status : CURRENT
Version number : 5

D. Composition

Component description	Unit	Per 100 ml	Per 125ml	Per 62.5ml		
Protein (equivalent)*, total						
Protein	g	16	20	10		
Nitrogen (Protein)	g	2.7	3.4	1.7		
Animal protein	g					
Whey protein	g					
Casein	g					
Vegetable protein	g					
Soy protein	g					
Added amino acids	g	18.7	23.4	11.7		
Carbohydrate						
Carbohydrate	g	9.7	12.1	6.1		
Sugars	g	5.8	7.2	3.6		
Glucose	g	1.7	2.1	1.1		
Fructose	g	2.8	3.5	1.7		
Galactose	g					
Lactose	g					
Maltose	g	0.33	0.42	0.21		
Sucrose	g	0.90	1.1	0.56		
Isomaltulose	g					
Trehalose	g					
Polysaccharides	g	1.0	1.3	0.64		
Starch	g					
Organic acids	g	2.9	3.6	1.8		
Others	g					

* N-factor 6,25

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Version number : 5

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Component description	Unit	Per 100 ml	Per 125ml	Per 62.5ml		
<u>Fat</u>						
Fat	g	0.37	0.46	0.23		
Vegetable fat	g	0.35	0.44	0.22		
Animal fat	g					
Milk fat	g					
Saturates	g	0.08	0.10	0.05		
Monounsaturates	g	0.08	0.10	0.05		
Polyunsaturates	g	0.19	0.24	0.12		
Cholesterol	g					
Phospholipids	mg					
C 22:6 (n-3) Docosahexaenoic acid (DHA)*	mg	120	150	75		
<u>Fibre, dietary</u>						
Fibre	g	0.0	0.0	0.0		
Soluble	g	0.0	0.0	0.0		
Insoluble	g	0.0	0.0	0.0		
*value for labelling purposes only.						

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D. Composition

<u>Minerals and trace elements</u>	Unit	Per 100 ml	Per 125ml	Per 62.5ml		
Sodium (Na)	mg	<20	<25	<12.5		
Sodium (Na)	mmol	<5	<6.3	<3.2		
Potassium (K)	mg	60	75	38		
Potassium (K)	mmol	1.5	1.9	0.9		
Chloride (Cl)	mg	<20	<25	<12.5		
Chloride (Cl)	mmol	<5	<6.3	<3.2		
Calcium (Ca)	mg	255	319	159		
Calcium (Ca)	mmol	6.4	7.9	4.0		
Phosphorus (P)	mg	195	244	122		
Phosphorus (P)	mmol	6.3	7.9	3.9		
Phosphate (PO4)	mg	-	-	-		
Phosphate (PO4)	mmol	-	-	-		
Magnesium (Mg)	mg	77	96	48		
Magnesium (Mg)	mmol	3.2	4.0	2.0		
Iron (Fe)	mg	4.2	5.3	2.6		
Zinc (Zn)	mg	3.0	3.8	1.9		
Copper (Cu)	mg	0.40	0.50	0.25		
Manganese (Mn)	mg	0.42	0.53	0.26		
Fluoride (F)	mg	-	-	-		
Molybdenum (Mo)	µg	20	25	13		
Selenium (Se)	µg	21.4	26.8	13.4		
Chromium (Cr)	µg	8.5	10.6	5.3		
Iodine (I)	µg	46.7	58.4	29.2		

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D. Composition

Component description	Unit	Per 100 ml	Per 125ml	Per 62.5ml		
Vitamins						
Vitamin A	µg-RE/ER	218	273	136		
Vitamin A	IU	726	907	454		
Vitamin D3	µg	6.4	8.0	4.0		
Vitamin D3	IU	256	320	160		
Vitamin E	mg-α-TE/ET	2.5	3.2	1.6		
Vitamin E	IU	3.8	4.8	2.4		
Vitamin K	µg	19.9	24.9	12.4		
Thiamin (B1)	mg	0.31	0.39	0.19		
Riboflavin (B2)	mg	0.40	0.50	0.25		
Niacin (B3) (preformed)	mg	5.7	7.1	3.6		
Niacin (B3) (incl. tryptophan)	mg NE/EN	11.7	14.6	7.3		
Pantothenic acid (B5)	mg	1.4	1.8	0.88		
Vitamin B6	mg	0.46	0.58	0.29		
Folic acid	µg	96	120	60		
Vitamin B12	µg	1.4	1.8	0.88		
Biotin	µg	42.7	53.4	26.7		
Vitamin C	mg	14.2	17.8	8.9		

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Component description	Unit	Per 100 ml	Per 125ml	Per 62.5ml		
<u>Carotenoids</u>						
Carotenoids	mg					
Alpha-carotene	µg					
Beta Carotene	µg					
Gamma carotene	µg					
Lycopene	µg					
Lutein	µg					
Zeaxanthin	µg					
Non-identified isomers of carotenoids	µg					
<u>Nucleotides</u>						
Nucleotides	mg					
Cytidine-5'-monophosphate (CMP)	mg					
Uridine-5'-monophosphate (UMP)	mg					
Adenosine 5'-monophosphate (AMP)	mg					
Guanosine-5'-monophosphate (GMP)	mg					
Inosine-5'-monophosphate (IMP)	mg					
<u>Others</u>						
L-Carnitine	mg	7.2	9.0	4.5		
Choline	mg	122	153	76		
Inositol	mg	40	50	25		
Taurine	mg	54	68	34		
Creatine	mg					
Coenzyme Q10	mg					

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Status : CURRENT
Version number : 5

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Component description	Per 100 ml	Per 125ml	Per 62.5ml			
	g	g	g			
Amino acids						
L-Alanine	0.94	1.18	0.59			
L-Arginine	1.20	1.50	0.75			
L-Aspartic Acid	1.40	1.75	0.87			
L-Cyst(e)ine	0.78	0.98	0.49			
L-Glutamic acid + L-Glutamine*	-	-	-			
Glycine	1.30	1.63	0.81			
L-Histidine	0.70	0.88	0.44			
L-Isoleucine	1.10	1.38	0.69			
L-Leucine	1.80	2.25	1.13			
L-Lysine	1.20	1.50	0.75			
L-Methionine*	-	-				
L-Phenylalanine	0.80	1.00	0.50			
L-Proline	1.60	2.00	1.00			
L-Serine	1.10	1.38	0.69			
L-Threonine	0.90	1.13	0.56			
L-Tryptophan	0.36	0.45	0.23			
L-Tyrosine	1.32	1.65	0.83			
L-Valine	1.16	1.45	0.73			
L-Methionine + L-Cyst(e)ine	0.78	0.98	0.49			
L-Phenylalanine + L-Tyrosine	2.12	2.65	1.33			
Essential amino acids						
Non essential amino acids						

*nil added

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D. Composition

Component description	Per 100g fatty acids	Per 100 ml	Per 125ml	Per 62.5ml	
	g	mg	mg	mg	
Fatty acids					
C 4:0 Butyric acid					
C 6:0 Caproic acid					
C 8:0 Caprylic acid					
C 10:0 Capric acid	0.04	0.12	0.15	0.08	
C 12:0 Lauric acid	0.09	0.30	0.38	0.19	
C 14:0 Myristic acid	0.96	3.09	3.86	1.93	
C 16:0 Palmitic acid	15.2	48.8	61.0	30.5	
C 16:1 (n-7) Palmitoleic acid					
C 18:0 Stearic acid	1.83	5.88	7.35	3.7	
C 18:1 (n-9) Oleic acid	20.3	65.4	81.7	40.9	
C 18:1t (n-9) trans- Oleic acid (Elaidic acid)	3.28	10.55	13.2	6.6	
C 18:2 (n-6) Linoleic acid (LA)	8.30	26.7	33.3	16.7	
C 18:2t (n-6) trans-Linoleic acid	0.06	0.21	0.3	0.13	
C 18:3 (n-3) Alpha linolenic acid (ALA)	0.06	0.20	0.25	0.13	
C 18:3t (n-3) trans-Alpha-linolenic acid					
C 18:3 (n-6) Gamma linolenic acid (GLA)	0.04	0.12	0.15	0.08	
C 18:4 (n-3) Stearidonic acid (STA)	0.11	0.36	0.45	0.23	
C 20 : 0 Arachidic acid	0.33	1.06	1.33	0.66	
C 20:1 (n-9) Eicosaenoic acid	0.09	0.27	0.34	0.17	
C 20:3 (n-6) Dihomo gamma-linolenic acid	0.02	0.06	0.08	0.04	
C 20:4 (n-6) Arachidonic acid (AA)	0.84	2.70	3.38	1.69	
C 20:5 (n-3) Eicosapentaenoic acid (EPA)	6.48	20.8	26.0	13.01	
C 22 : 0 Behenic acid	0.39	1.27	1.59	0.79	
C 22:1 (n-9) Erucic acid					
C 22:5 (n-3) Docosapentaenoic acid					
C 22:6 (n-3) Docosahexaenoic acid (DHA)	37.3	120	150	75	
C 24:0 Lignoceric acid	0.14	0.46	0.58	0.29	
C 24:1 (n-9) Nervoic acid					
Other fatty acids	3.25	10.45	13.06	6.53	

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Total fatty acid ratio	Unit	Value
Saturates	g/100g FA	22.2
Monounsaturates	g/100g FA	23.8
Polyunsaturated Fatty Acids	g/100g FA	54.0
Trans fatty acids	g/100g FA	0.09
Nutrient ratio		
(n-6) / (n-3) ratio		
LA / ALA ratio		
Ca / Available P ratio		
Ca / P ratio		1.3

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E. Physical properties

Property	Unit	Value	Remark
Osmolarity	mOsmol/l		
Osmolality	mOsmol/kg water	2460	
Potential Renal Solute Load	mOsmol/l		
Density	kg/l	1.1	
pH		4.2 - 4.3	
Viscosity	mPa.s		
Moisture	%		Unit is g water/100ml

F. Packaging & shelf life

Packaging type / material	Packaging size	Temperature	Temp Unit	Shelf Life	Shelf life unit	Particular atm conditions
Guala Pouch	125ml	25	°C	12	months	packaged in a protective atmosphere
Guala Pouch	62.5ml	25	°C	12	months	packaged in a protective atmosphere

G. Safe use instructions

Packaging type / material	Guala Pouch
Packaging size	125ml
Storage before opening	Store at room temperature, in a dry place away from sunlight
Handling before opening	Shake vigorously before use
Hygienic handling	
Heating of the feed	
Storage after opening	Once opened, close the pouch and store in a refrigerator for maximum 24 hours.
Storage after reconstitution	
Comments	Do not freeze

Packaging type / material	Guala Pouch
Packaging size	62.5ml
Storage before opening	Store at room temperature, in a dry place away from sunlight
Handling before opening	Shake vigorously before use
Hygienic handling	
Heating of the feed	
Storage after opening	Once opened, close the pouch and store in a refrigerator for maximum 24 hours.
Storage after reconstitution	
Comments	Do not freeze

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H. Preparation / administration

Preparation instruction

Suggested intake

The recommended intake of HCU Lophlex LQ Juicy Berries should be determined by a clinician or dietitian only, and is dependent on age, bodyweight, and medical condition of the patient.
The daily intake of HCU Lophlex LQ Juicy Berries should be distributed throughout the day. Water or diluted drinks should be offered / taken at the same time as HCU Lophlex LQ Juicy Berries.

Precautions	IMPORTANT NOTICE Use under medical supervision Not for parenteral use Suitable for children from 4 years, adolescents and adults, including pregnant women (in conjunction with standard folic acid supplementation). Suitable only for those with proven homocystinuria. Not suitable for use as a sole source of nutrition. This product should not be used as a sole source of protein but must be supplemented with a source of natural protein, fluid and other nutrients in medically prescribed quantities to supply the methionine, fluid and general nutrition requirements of the patient. HCU Lophlex LQ Juicy Berries contains only trace amounts of sodium, potassium and chloride. HCU Lophlex LQ Juicy Berries may contain traces of methionine from fruit juice (from concentrate) at a level of <2mg per 100ml
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Heat treatment	
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J. Allergens

Description	PRESENT
ALLERGENS	
1 - Cereals containing gluten, namely: wheat, rye, barley, oats or their hybridised strains, and products thereof	NO
2 - Crustaceans and products thereof	NO
3 - Eggs and products thereof	NO
4 - Fish and products thereof	NO
5 - Peanuts and products thereof	NO
6 - Soybeans and products thereof	NO
7 - Milk and products thereof (including lactose)	NO
8 - Nuts, namely: Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	NO
9 - Celery and products thereof	NO
10 - Mustard and products thereof	NO
11 - Sesame seeds and products thereof	NO
12 - Sulphur dioxide and sulphites at concentrations more than 10mg/kg	NO
13 - Lupin and products thereof	NO
14 - Molluscs and products thereof	NO