

glycosade[®]

**A major innovation in the dietary management
of glycogen storage disease (GSD)**

Suitable from 5 years of age.



Innovation in Nutrition

A Nestlé Health Science Company

www.VitafloUSA.com

Medical food intended for use under medical supervision.

Glycosade® the first major breakthrough in the dietary management of GSD in over 25 years.

Glycosade is a modified cornstarch product for use in the dietary management of glycogen storage disease (GSD) where a constant supply of glucose is essential.

WHAT MAKES GLYCOSAIDE DIFFERENT?

- Developed by a team of international metabolic experts to improve metabolic control in GSD
- Minimizes limitations associated with the use of uncooked cornstarch (UCCS)

Glycosade's success as a source of slow-release carbohydrate is based on a combination of two factors

- High amylopectin content derived from waxy maize starch.
- Patented heat and moisture process used in production.

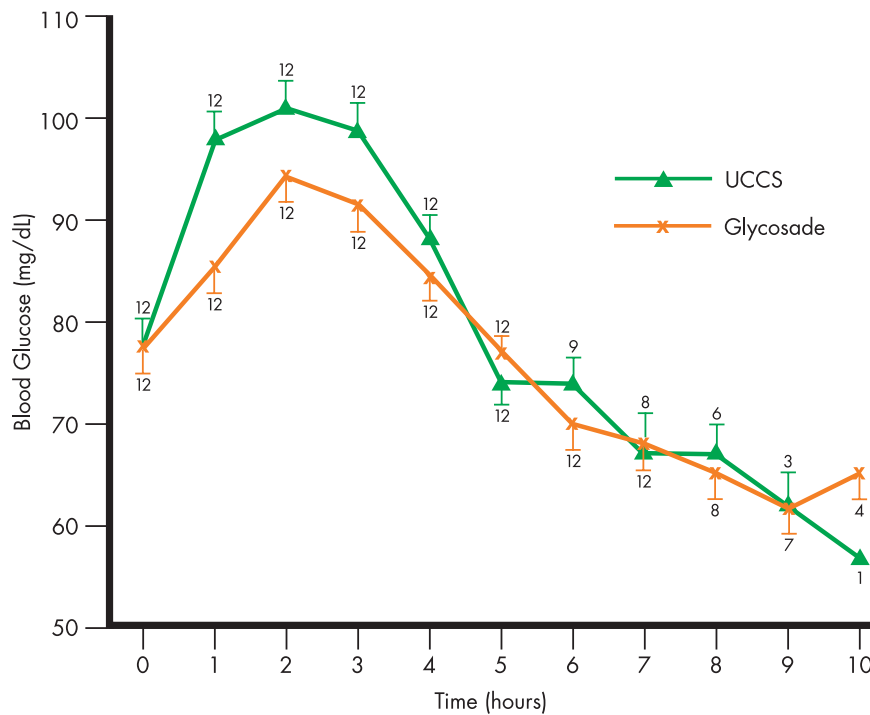
GLYCOSAIDE VS. UNCOOKED CORNSTARCH

Clinical evaluation has demonstrated the advantages of Glycosade over UCCS:

- Maintains normoglycemia for longer^{1,2}
Longer duration of action / Slower rise and fall in blood glucose level
- Effective as a night time feed as it prolongs normoglycemia and allows for longer sleep period.



(Graph taken from Correia et al, 2008)



Mean concentration of glucose after administration of starch

(Numbers at the data points represent the number of patients remaining on each product without becoming hypoglycemic at a given point in time)

—x— Glycosade may add safety by slowing the drop in glucose once 70 mg/dL is reached (therapeutic range for blood glucose is 70 mg/dL)

—▲— All participants on uncooked cornstarch therapy (UCCS) developed hypoglycemia during the overnight fast.

Glycosade maintains normoglycemia for longer. ^{1, 2}

KEY FEATURES

Easily shaken into a homogenous solution

- Mixes well into drink or food to give a smooth mouth feel
- Flows easily through a feeding tube when mixed with prescribed amount of water

Better taste

- Neutral taste
- Easy to flavor

Convenient individual (60g) packet

- Easy to use
- Provides a protective barrier to maintain optimum moisture content

KEY BENEFITS:

Slowly digested starch ²

- Slower release of glucose
- Greater spacing between starch doses
- May eliminate need for nocturnal continuous enteral feed

Maintains normoglycemia for longer ^{1, 2}

- Improved duration compared to standard cornstarch therapy
- Slower rise and fall in blood glucose level

May reduce plasma insulin response ^{1, 4}

- Avoidance of hyperinsulinism

Improves appetite ^{3, 5}

- Promotes hunger for normal food
- May prevent excessive weight gain
- Increases flexibility in lifestyle
- Mealtime enjoyment

Reduced colonic fermentation ²

- May indicate improved digestibility and reduced GI symptoms

Improves quality of life ²

ADMINISTERING GLYCOSADE

Metabolic response can vary between patients. All patients should undergo a formal assessment by a metabolic health care professional when starting Glycosade or switching to Glycosade from UCCS.

Regular monitoring with adjustment of dose according to glucose and other metabolic parameters is important during the initiation/transition period and as part of long term management.

Each 60g packet of Glycosade has an equivalent carbohydrate content of 55g of UCCS.

- Glycosade can be mixed and taken in the same way as uncooked cornstarch
- Mix with cold drinks or foods

Do NOT heat or warm. Heating and warming destroys the unique properties of the starch.

Glycosade taken as a drink:

1. Measure the Glycosade dose into the shaker cup (provided in the starter pack) or a cup with a lid.
2. Add cold water (100–150ml to each packet of Glycosade) or other permitted sugar free drinks.
3. Close the lid tightly and shake well for 10 seconds.
4. Drink the Glycosade immediately.

Note: Glycosade can be flavored with sugar free flavorings or added to other permitted drinks. Mix with cold water and add flavoring.

Glycosade taken with food:

1. Add prescribed dose of Glycosade to sugar free puddings or other permitted soft cold food.
2. Stir well until smooth.
3. Eat immediately.

Glycosade via feeding tube:

1. Prepare prescribed amount of Glycosade by adding to prescribed amount of cold water (100–150ml water to 1 packet Glycosade). Mix well.
2. Give the Glycosade immediately.
3. Flush the tube with water post feeding and as required.

glycosade®

PACKET PRESENTATION

- Offers a protective barrier to maintain optimum moisture content of Glycosade
- Discreet, convenient, simple and easy to use
- Aids in compliance and patient acceptability

Starter kit contains:

- ✓ 12 packets of Glycosade
- ✓ A scoop
- ✓ A shaker cup
- ✓ A clip for freshness
- ✓ Patient Information Guide



NUTRITION INFORMATION

		per 100g	per 60g packet
Calories	kcal	356	214
Protein	g	0.5	0.3
Carbohydrate	g	88	53
Sugars	g	0	0
Fat	g	0.14	0.08
Saturates	g	0.09	0.05
Fiber	g	0	0
MINERALS			
Sodium	mg/mmol	20/0.9	12/0.5

1 level scoop = 5g Glycosade

60g Glycosade plus 100ml water Osmolality = 11 mOsm/kg

Displacement: 1 gram Glycosade powder displaces approximately 0.6 ml water.

Description	Packaging	Reimbursement Code*	HCPCS Code*
Glycosade	30 x 60g packet	50600-0514-00	B4155

*US codes



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FOR REIMBURSEMENT ASSISTANCE, VISIT:



formula4success™

www.Vitaflo4Success.com

For more information on Glycosade or to place an order, please call **1-888-VITAFLO** or visit **www.VitafloUSA.com**.

References

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2. Correia CE, Bhattacharaya K, Lee PJ, Shuster JJ, Thriaque DW, Shankar MN, Smit PA, Weinstein DA. Use of modified cornstarch therapy to extend fasting in glycogen storage disease types Ia and Ib. *American Journal of Clinical Nutrition* (2008) 88: 1272-6.
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