

HEATING & STORAGE GUIDES

HEATING Recommended heated serving temperature 50 -60°C

MICROWAVE

1. Completely remove foil lid from cup. Place the cup into microwave oven.
2. 800 watt microwave; heat on high for approximately 50 seconds*.
3. 1100 watt microwave; heat on high for approximately 30 seconds*.
4. To ensure even heat distribution, stir before serving.
5. Do not overheat.

** Heating times are approximates only and may vary across different microwave ovens. Heating time may vary for multiple cups.*

BAIN-MARIE

1. Leave foil lids attached to cups. Place cups into a tray with a small amount of water poured into it.
2. Reheating takes approximately ½ hour for a hot Bain-Marie, and up to 50 minutes for a cold Bain-Marie.
3. Stir product thoroughly before serving to ensure even heat distribution.
4. Do not overheat.

RETHERM SYSTEM

1. Cups are suitable to go in tray or bulk Retherm Systems.
2. Leave foil lids attached to cups.
3. Do not overheat.

FURTHER INFORMATION

- Each facility should determine for themselves the heating requirements necessary to achieve the correct product temperature.
- Never heat products above 72°C.
- Use or discard opened product within 24 hours.
- For further information, please visit www.flavourcreations.com.au.

STORAGE

Easythick Rapid, Instant Thick, Thick Plus, AdVital, Carb Plus, Shape It:

- Store in a cool, dry place out of direct sunlight. Replace lid securely after use. Always use the clean and dry scoop provided.
- Once prepared, food and drinks should be handled and stored according to your site's Food Safety protocols. Flavour Creations recommends use of the '2 hour/4 hour rule' for serving vulnerable persons, refrigeration between serving, and discarding any leftover product after 24 hours. Viscosity of thickened products will remain stable well beyond any food safety time limits.

White Coffee, Creamy Range, Custard:

- Store in a cool, dry place out of direct sunlight. Once opened, refrigerate at 4°C and use or discard within 24 hours.
- Once opened, food and drinks should be handled and stored according to your site's Food Safety protocols. Flavour Creations recommends use of the '2 hour/4 hour rule' for serving vulnerable persons, and recommends this product be consumed within 1 hour from first point of consumption when used for the management of dysphagia. Any product not consumed within 1 hour should be disposed of.

Pro Caramel, Nutritionally Complete Chocolate and Iced Coffee:

- Store in a cool, dry place out of direct sunlight. Once opened, refrigerate at 4°C and use or discard within 24 hours.
- Once opened, food and drinks should be handled and stored according to your site's Food Safety protocols. Flavour Creations recommends use of the '2 hour/4 hour rule' for serving vulnerable persons, and recommends this product be consumed within 4 hours from first point of consumption when used for the management of dysphagia. Any product not consumed within 4 hours should be disposed of.

All Other Dysphagia, Nutrition and Food Service Products:

- Store in a cool, dry place out of direct sunlight. Once opened, refrigerate at 4°C and use or discard within 24 hours.
- Once opened, food and drinks should be handled and stored according to your site's Food Safety protocols. Flavour Creations recommends use of the '2 hour/4 hour rule' for serving vulnerable persons, refrigeration between serving, and discarding any leftover product after 24 hours. Viscosity of products will remain stable well beyond any food safety time limits.