

Emergency Regimen: for adults

25% Carbohydrate Recipes (once made, store at the back of the fridge and use within 24 hours; shake before use)

SOS recipe

1 sachet of SOS 25 (52 g)
Add water to 200ml

Or

Maxijul recipe*

2 big blue scoops of Maxijul (55.2 g)
Add water to 200ml

Or

Polycal Recipe*

80ml of Polycal liquid
Add water to 200ml

Or

Oral rehydration solution recipe (12 % Carbohydrate Recipe)***

1 sachet of Dioralyte (4.1 g)
5 white scoops of Maxijul or SOS 25 powder (21.5 g)
Add water to 200 ml

*Sugar-free squash can be added to flavour these drinks but it must be added before the water (add SOS 20 powder or Maxijul, then add sugar free squash and then add water to the amount advised).

**If your child is vomiting and/or has diarrhoea, the oral rehydration solution recipe should be used.

Please note that this recipe contains less carbohydrate than the other recipes in the Emergency Regimen so if vomiting and/or diarrhoea persists, you should bring your child to the local hospital for medical assessment and intravenous Dextrose.

Recommended minimum feed volumes:

Adults	200ml every 2 hours or 300ml every 3 hours day and night
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If the above are refused please see the alternative 25 % Carbohydrate drink recipes overleaf.

Alternative Emergency Drinks:

How to make 25 % carbohydrate drinks from commercial drinks

Look at the nutritional label per 100 ml

If 4 to 8 g of carbohydrate per 100 ml: e.g. cows milk

Add 1 big blue scoop and 5 white scoops of Maxijul/SOS 25 (49.1 g) to every 200 ml of drink

If 9 to 12 g of carbohydrate per 100 ml: e.g. some fizzy drinks, some juices

Add 1 big blue scoop and 2 white scoops of Maxijul/SOS 25 (36.2 g) to every 200 ml of drink

If 13-16 g of carbohydrate per 100 ml: e.g. some energy drinks

Add 1 big blue scoop of Maxijul/SOS 25 (27.6 g) to every 200 ml of drink

If 17-20 g of carbohydrate per 100 ml: e.g. some energy drinks

Add 4 white scoops of Maxijul/SOS 25 (17.2 g) to every 200 ml of drink

Low calorie drinks such as Diet, Lite, Toothkind, sugar free should not be substituted for sugary drinks because they are too low in energy. Artificial sweeteners do not provide calories. Always check labels as products frequently change.