



PEPTAMEN[®]

Designed for Better Tolerance



PEPTAMEN® is the Only Family of Peptide-based Formulas Supported by over 30 Years of Clinical Experience and More than 60 Published Studies

Recently published evidence further supports the use of Peptamen® formulas for delivering better patient outcomes by:



Less Enteral
Feeding
Intolerance



Meeting Calorie
and Protein Needs
in Critical Care



Reduction in Healthcare
Utilization in Home
Enteral Nutrition

ALL PEPTAMEN[®] Products are Built around the Pillars of Hydrolyzed 100% Whey Protein and Medium Chain Triglycerides, which Represents at least 50% of Total Fat



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**Hydrolysed
100% Whey Protein**




Medium Chain
Triglycerides (MCTs)



Helps Improve GI Tolerance 

Supports the Anabolism of Lean Body Mass 

Promotes Strengthening Antioxidant Defense System 



Helps Improve GI Tolerance

- Whey protein **does not coagulate in the stomach**
- **Faster gastric emptying** than other protein²

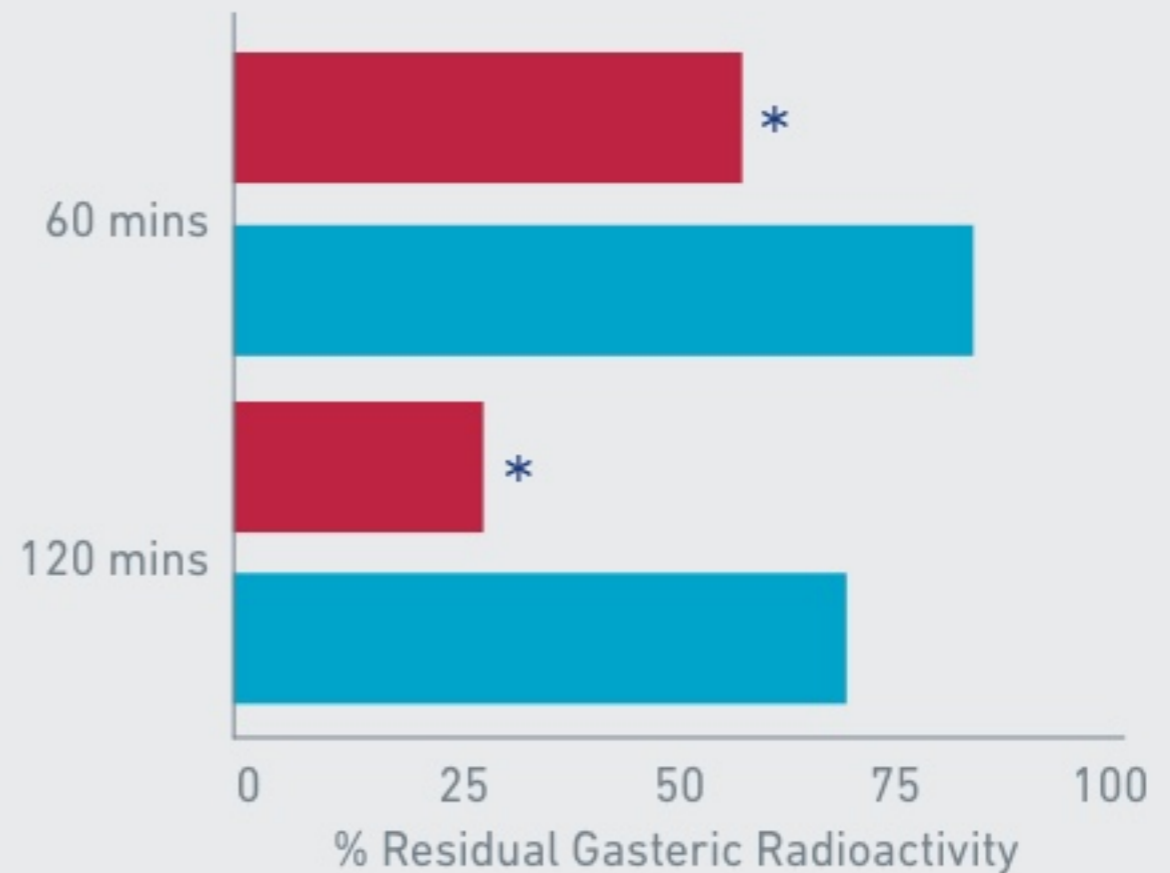


Whey Based Formula



Casein Predominant Formula

Effect of 100% Whey-Based Formula vs. Casein-Predominant Formula on Gastric Emptying time¹



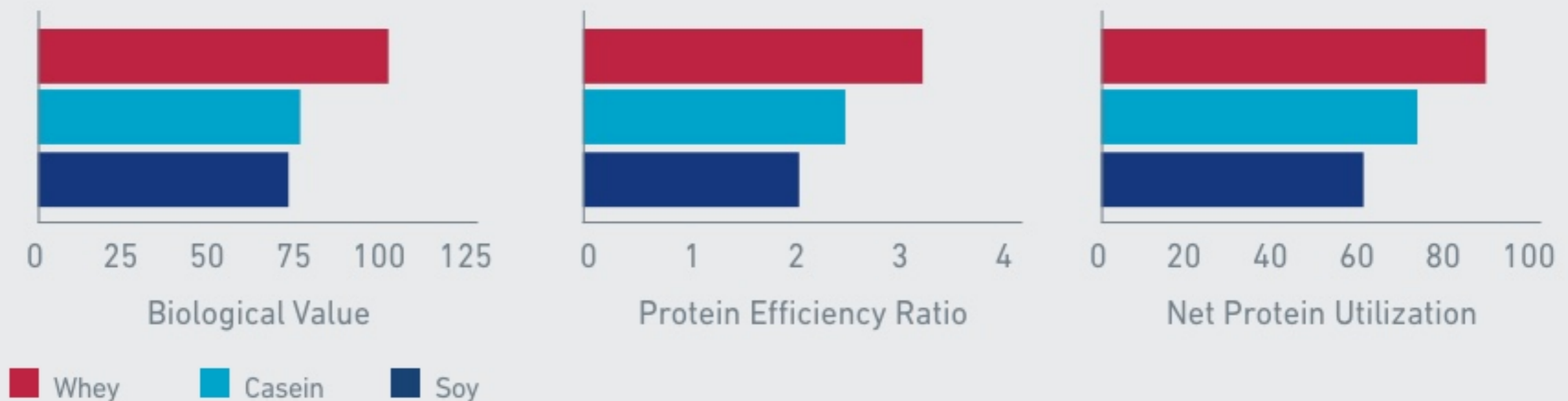
■ Peptamen® Formula (100% whey hydrolysate with 70% fat as MCT)
 ■ Control Formula (80% casein and 20% soy)

* p<0.01 vs. control

Supports the Anabolism of Lean Body Mass

- High quality protein with a **PDCAAS** (Protein Digestibility-Corrected Amino Acid Score) of **1** and **all 9 essential amino acids**
- High level of BCAA (Branched-chain amino acid) (leucine, isoleucine, and valine), **supporting muscle protein synthesis**^{3,4}

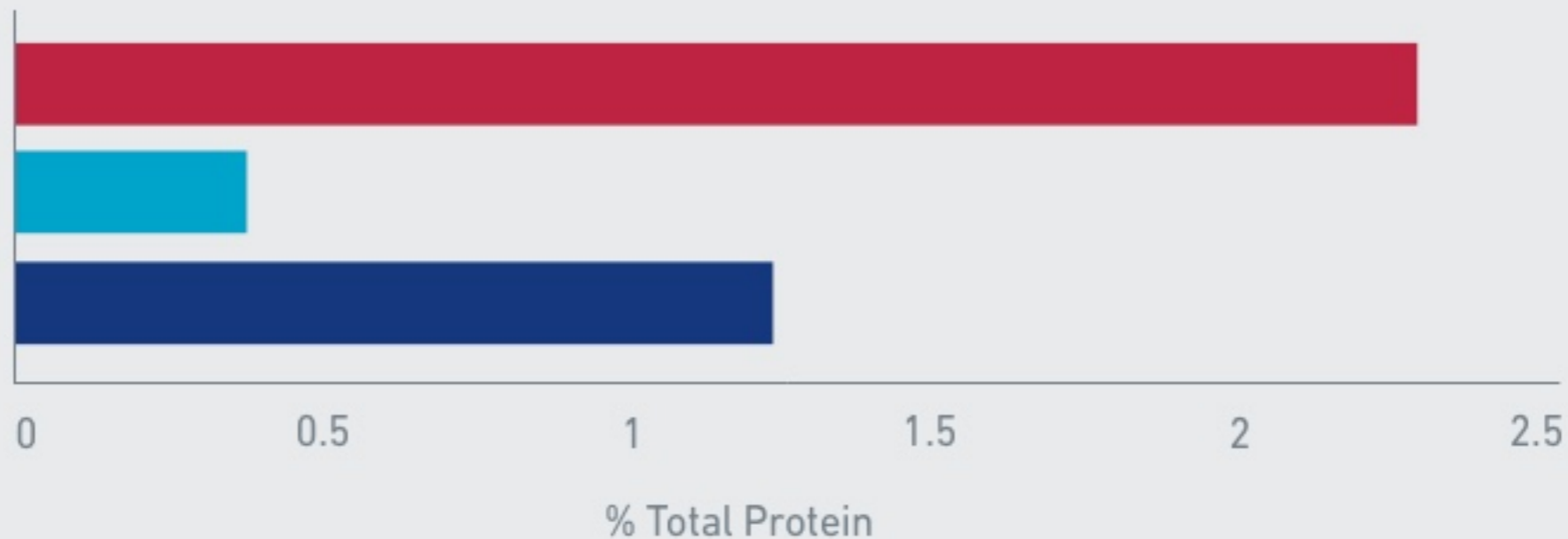
Comparison of Protein Quality^{5,6}



Promotes Strengthening Antioxidant Defense System

- Cysteine is a rate-limiting amino acid for **glutathione synthesis**⁷
- **Glutathione neutralizes free radicals** that cause oxidative stress⁷

Cysteine Content (% total protein)⁷



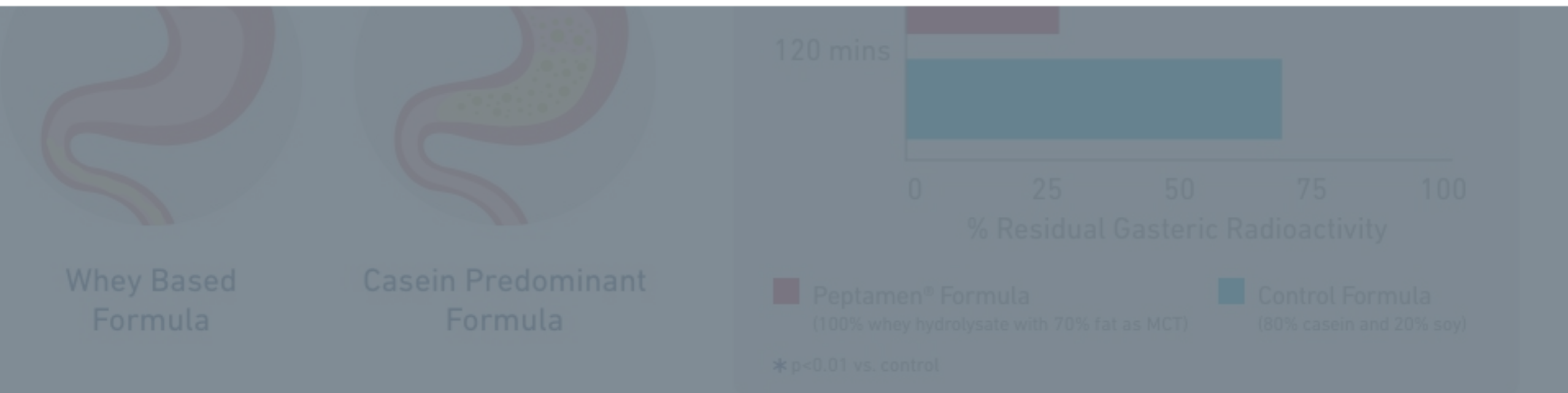
■ Whey

■ Casein

■ Soy

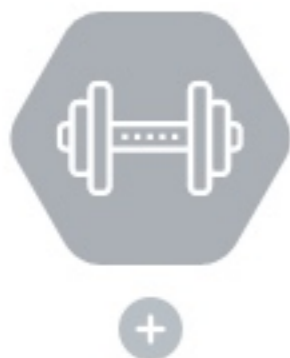
References

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- 2 Bendtsen LQ, Lorenzen JK, Bendtsen NT, Rasmussen C, Astrup A. Effect of dairy proteins on appetite, energy expenditure, body weight, and composition: a review of the evidence from controlled clinical trials. *Adv Nutr.* 2013;4(4):418-38.
- 3 Ha E, Zemel MB. Functional properties of whey, whey components, and essential amino acids: mechanisms underlying health benefits for active people (review). *J Nutr Biochem.* 2003;14(5):251-8.
- 4 Katsanos CS, Kobayashi H, Sheffield-Moore M, Aarstrand A, Wolfe RR. A high proportion of leucine is required for optimal stimulation of the rate of muscle protein synthesis by essential amino acids in the elderly. *Am J Physiol Endocrinol Metab.* 2006;291(2):E381-7.
- 5 Hoffman, Jay R.; Falvo, Michael J. "Protein – Which is Best". *Journal of Sports Science and Medicine.* 2004: 3 (3): 118–30.
- 6 U.S.Dairy Export Council.Reference Manual for US Milk Powders(USDEC 2005)
- 7 Yalcin AS. Emerging therapeutic potential of whey proteins and peptides. *Curr Pharm Des.* 2006;12:1637-1643.



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Hydrolysed
100% Whey Protein



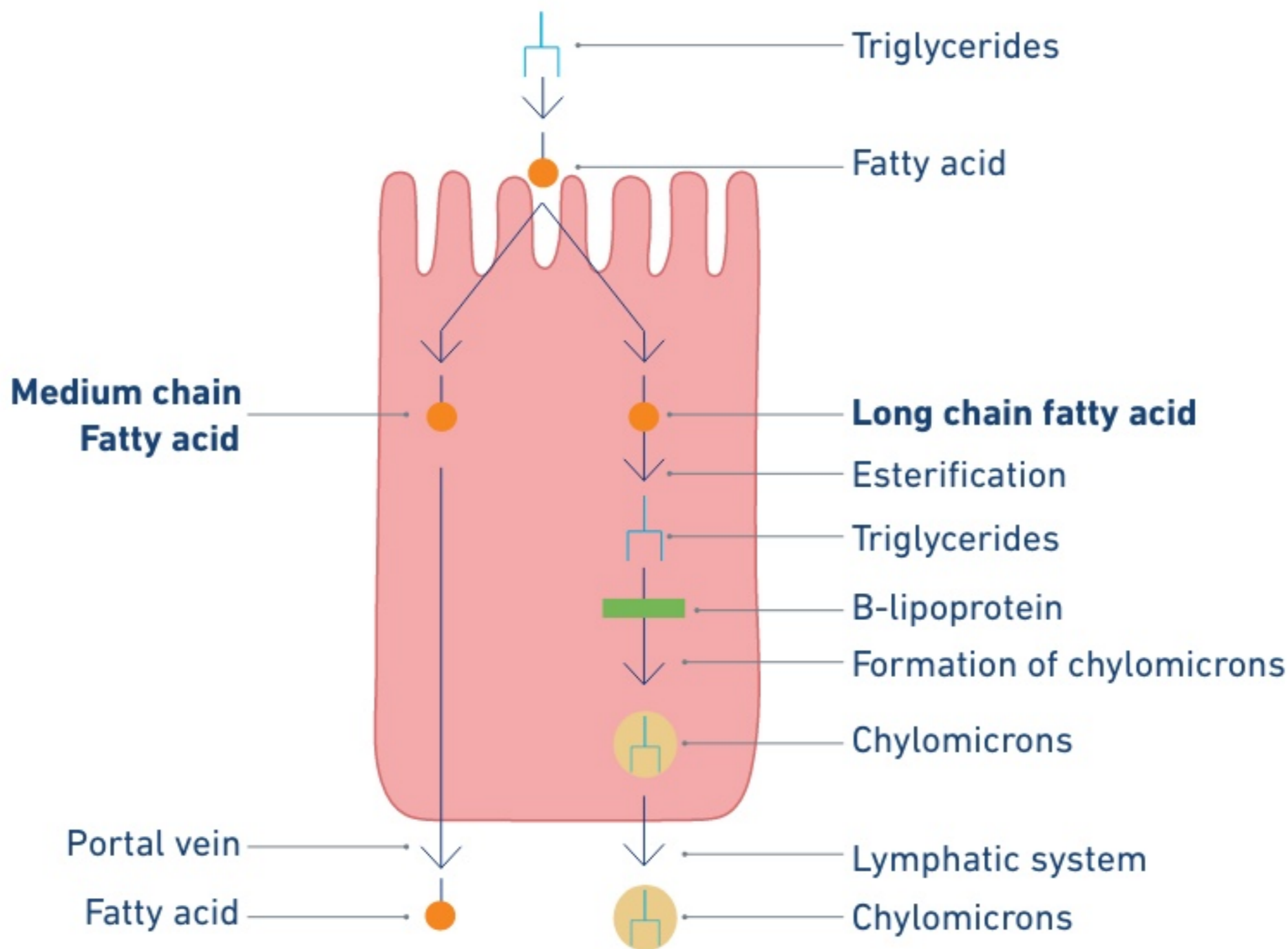
Medium Chain
Triglycerides (MCTs)

Can Facilitate Lipid Absorption for Rapid Digestion to Help Provide Readily Available Energy¹ and Improve Feeding Tolerance²

Provide More Readily Available Energy than LCT^{3,4}



Digestion of MCT vs LCT



References

- 1 Ruppin DC, Middleton WR. Clinical use of medium chain triglycerides. *Drugs*. 1980;20(3):216-24.
- 2 Qiu C, Chen C, Zhang W, Kou Q, Wu S, Zhou L, et al. Fat-Modified Enteral Formula Improves Feeding Tolerance in Critically Ill Patients: A Multicenter, Single-Blind, Randomized Controlled Trial. *JPEN Journal of parenteral and enteral nutrition*. 2017;41(5):785-95.
- 3 Nugent S, Courchesne-Loyer A, St-Pierre V, Vandenberghe C, Castellano C-A, Cunnane SC. Ketones and brain development: Implications for correcting deteriorating brain glucose metabolism during aging. *Oilseeds & fats Crops and Lipids*. 2016;23(1):D110.
- 4 Bach AC, Babayan VK. Medium-chain triglycerides: an update [abstract]. *The American journal of clinical nutrition*. 1982;36(5):950-62.

Helps Improve GI Tolerance 

Supports the Anabolism of Lean Body Mass 

Promotes Strengthening Antioxidant Defense System 

A Variety of Solutions for your GI-Compromised Patients¹⁻⁹

ADULT TUBE FEEDING

Hydrolysed 100% whey protein and MCT for:

- Impaired GI function
- Early enteral feeding
- Transition from Parenteral Nutrition
- Malnutrition
- Malabsorption
- Short Bowel syndrome IBD
- Critically ill
- Cerebral Palsy
- Chronic Diarrhea

HIGH ENERGY NEEDS

LOW CARBOHYDRATE

HIGH PROTEIN NEEDS

PHGG FOR
MICROBIOME SUPPORT

OMEGA-3 FATTY ACIDS FOR
MODULATION OF
INFLAMMATORY CONDITIONS



References

- 1 Minor G, Storm H. Clinical, Abst. 294; NASPGHAN, 2015
- 2 Pakula AM, et al. A case of a traumatic chyle leak following an acute thoracic spine injury: successful resolution with strict dietary manipulation. World J Emerg Surg 2011;6:10
- 3 Meredith JW, et al. Visceral protein levels in trauma patients are greater with peptide diet than with intact protein diet. J Trauma 1990;30(7):825-828
- 4 Hussey TA, et al. Nutrition therapy in pediatric Crohn's disease patients improves nutritional status and decreases inflammation. J Pediatr Gastroenterol Nutr 2003;37:341
- 5 Dylewski ML, et al. Nutrition Poster 72; ASPEN Clinical Nutrition Week 2006
- 6 Heyland DK, et al. Enhanced protein-energy provision via the enteral route feeding protocol in critically ill patients: results of a cluster randomized trial. Crit Care Med 2013;41(12):2743-2753
- 7 Heyland DK, et al. Enhanced protein-energy provision via the enteral route in critically ill patients: a single center feasibility trial of the PEP uP protocol. Crit Care 2010;14:R78
- 8 Hopkins B, Alberda C. DC Conference 2016 (Abstract)
- 9 Alexander DD, et al. Nutritional and health benefits of semi-elemental diets: A comprehensive summary of the literature. World J Gastrointest Pharmacol Ther 2016;7(2):306-19



The Peptamen® Range



**PEPTAMEN®
INTENSE**



**PEPTAMEN®
AF**



**PEPTAMEN®
1.0**



**PEPTAMEN®
HN**



**PEPTAMEN®
HN PHGG**



**PEPTAMEN®
2.0**



Product Comparison









KEY FEATURES & BENEFITS

MACRO NUTRIENTS & OSMOLARITY

Peptamen® Product	Energy	Protein		Fat		Fibres	Flavours
	Kcal/ml	Hydrolysed 100% whey	Total Energy %	Omega 3	≥50% MCTs	PHGG	Vanilla
 PEPTAMEN® INTENSE	1.0	✓	37	✓	✓		
 PEPTAMEN® AF	1.5	✓	25	✓	✓		
 PEPTAMEN® 1.0	1.0	✓	16	✓	✓		✓
 PEPTAMEN® HN	1.3	✓	20	✓	✓		
 PEPTAMEN® HN PHGG	1.3	✓	20	✓	✓	✓	
 PEPTAMEN® 2.0	2.0	✓	20	✓	✓		

KEY FEATURES & BENEFITS

MACRO NUTRIENTS & OSMOLARITY

Peptamen® Product	Energy	Protein	Lipids	Fibres	Osmolarity	Macri ingredients % Total energy contribution
	Kcal/ml	(g/L)	(g/L)	(g/L)	(mOsmol/L)	Protein:Lipids:Carbohydrate:Fiber
 PEPTAMEN® INTENSE	1.0	92	36	0	278	37:29:34:0
 PEPTAMEN® AF	1.5	94	66 (50%MCT)	0	350	25:39:36:0
 PEPTAMEN® 1.0	1.0	40	37 (70%MCT)		200	16:33:51:0
 PEPTAMEN® HN	1.3	66	49 (70%MCT)		390	20:33:47:0
 PEPTAMEN® HN PHGG	1.3	66	49 (70%MCT)	6	381	20:33:46:1
 PEPTAMEN® 2.0	2.0					

The Peptamen® Range



PEPTAMEN®
INTENSE

PEPTAMEN®
AF

PEPTAMEN®
1.0

PEPTAMEN®
HN

PEPTAMEN®
HN PHGG

PEPTAMEN®
2.0



Promotes tolerance for patients with high protein needs without overfeeding and facilitates blood glucose management in ICU patients.

37% Total energy from proteins

280 mOsm/kg water

29% Total energy from carbohydrate

50:50 MCT to LCT ratio

The Peptamen® Range



PEPTAMEN®
INTENSE



PEPTAMEN®
AF



PEPTAMEN®
1.0



PEPTAMEN®
HN



PEPTAMEN®
HN PHGG



PEPTAMEN®
2.0



Promotes tolerance and help manage inflammatory response for patients with increased energy and protein needs.

1.5 kcal/ml

2.4 g/l EPA + DHA

25% Total energy from proteins

50:50 MCT to LCT ratio

The Peptamen® Range



PEPTAMEN®
INTENSE



PEPTAMEN®
AF



PEPTAMEN®
1.0



PEPTAMEN®
HN



PEPTAMEN®
HN PHGG



PEPTAMEN®
2.0



Promotes tolerance for patients with isocaloric energy needs without fibre.

16% Total energy from proteins

200 mOsmol / l

Unflavoured or vanilla

70:30 MCT to LCT ratio

The Peptamen® Range



PEPTAMEN®
INTENSE



PEPTAMEN®
AF



PEPTAMEN®
1.0



PEPTAMEN®
HN



PEPTAMEN®
HN PHGG



PEPTAMEN®
2.0



Promotes tolerance for patients with increased energy and protein needs without fibre.

1.3 kcal/ml

390 mOsmol / l

20% Total energy from proteins

70:30 MCT to LCT ratio

The Peptamen® Range



PEPTAMEN®
INTENSE



PEPTAMEN®
AF



PEPTAMEN®
1.0



PEPTAMEN®
HN



PEPTAMEN®
HN PHGG



PEPTAMEN®
2.0



Promotes tolerance and support the gut microbiome for patients with increased energy and protein needs.

1.3 kcal/ml

6 g/L PHGG

20% Total energy from proteins

70:30 MCT to LCT ratio

The Peptamen® Range



PEPTAMEN®
INTENSE



PEPTAMEN®
AF



PEPTAMEN®
1.0



PEPTAMEN®
HN



PEPTAMEN®
HN PHGG



PEPTAMEN®
2.0



Promotes tolerance and provide daily energy and protein in less time and volume.

2.0 kcal/ml

Micronutrients completely in 750ml
(FSMP guideline)

18% Total energy from proteins

70:30 MCT to LCT ratio



Thank you

Three decorative hexagons are positioned to the right of the text "Thank you": a large light grey one at the bottom, a medium light blue one in the middle, and a small dark blue one at the top.