

Peptamen® is appropriate for patients with compromised gastro-intestinal function, feeding tolerance issues, and transition from TPN or along with TPN. Clinical applications include early enteral nutrition post-surgery, pre-surgical support, short bowel syndrome, pancreatic insufficiency, enteric fistulas, inflammatory bowel disease, HIV/AIDS, chemoradiation therapy, diarrhea, hypoalbuminemia, elevated gastric residuals and intolerance of polymeric diets

Nutritional profile

Peptamen® can be reconstituted to a variety of caloric densities. It is nutritionally complete, with a balanced energy distribution of 16% protein, 34% lipid, and 50% carbohydrate.

Ingredients

Maltodextrin, Hydrolysed Whey Protein, Sucrose, Medium Chain Triglycerides (MCT), Potato starch, Soy Oil, Soy Lecithin, Vanilla flavour, Vitamins, Minerals and Trace elements.

Lipid

The lipid sources are MCT, soy oil and soy lecithin.

- 3.9g lipid/100kcal

MCT, representing 70% of the lipid fraction, is an easily absorbed and rapidly utilised source of energy.

Peptamen® may be used for patients requiring fat restriction as only 11% TEI are provided by long chain triglycerides.

- Essential fatty acids provide 4,6% TEI, exceeding minimum requirements.
- ω6/ω3 ratio of 7:1

Lipid Profile:

Saturated	78% *
Monounsaturated	8%
Polyunsaturated	14%

*MCT, which do not elevate serum lipids, supply 96% of the saturated fat (2.6g/100ml).

Protein

Peptides, from hydrolysed whey protein, provide an easily absorbed and utilised source of nitrogen.

- 4.0g protein/100kcal

Research has shown peptides to offer advantages over both free amino acid and intact protein diets.

- Better protein absorption and GI tolerance compared to free amino acid or intact protein diets.
- Better maintenance of GI tract integrity compared to free amino acids or intact proteins.
- Superior protein quality, bioavailability, net utilisation and growth compared to free amino acid or intact protein diets.

- More favourable recovery, outcome and survival in animal studies comparing peptides to free amino acids or intact proteins.

Peptamen® is gluten free.

Carbohydrate

Carbohydrate sources are maltodextrin, sucrose and potato starch.

- 12.3g carbohydrate / 100kcal

This is a moderate carbohydrate formula which is important for patients with glucose intolerance.

Peptamen® is lactose free.

Micronutrients

Vitamins and minerals meet 100% of the US RDA with 1500ml (1500kcal).

Fibre

Peptamen® is a low residue diet.

Osmolality / Osmolarity

- 355 mosm/kg H₂O / 300 mosm/l

Peptamen® has low osmolality, thus minimising the risk of osmotic diarrhoea.

Packaging

Peptamen® powder is available in 400g tins.

Use under medical supervision.

NUTRITIONAL COMPOSITION		per 1 litre (1 kcal/ml)
ENERGY	kcal	1000
PROTEIN	(16% TEI) g	39.8
CARBOHYDRATE	(50% TEI) g	123
FAT	(34% TEI) g	38.7
DIETARY FIBRE	g	0
Sodium	mg	800
Potassium	mg	1270
Calcium	mg	810
Phosphorus	mg	710
Magnesium	mg	410
Chloride	mg	1020
Iron	mg	12
Zinc	mg	14
Copper	mg	1.4
Manganese	mg	2700
Chromium	mcg	40
Molybdenum	mcg	120
Selenium	mcg	400
Iodine	mcg	100
Vitamin A	IU	4000
Vitamin D	IU	280
Vitamin E	IU	28
Vitamin K	mcg	50
Vitamin C	mg	140
Thiamin (vit. B1)	mg	2
Riboflavin (vit. B2)	mg	2.4
Niacin	mg	28
Vitamin B6	mg	4
Folic acid	mcg	540
Pantothenic acid	mg	14
Vitamin B12	mcg	8
Biotin	mcg	400
Choline	mg	450
Carnitine	mg	80
Taurine	mg	80

TEI: Total Energy Intake

