

TASTE CAN CHANGE OUTCOMES SHOULDN'T

- Up to 70% of cancer patients experience taste changes during treatment.¹
- Sensory alterations have a negative impact on nutritional status and lead to greater weight loss.²
- Taste changes can contribute to malnutrition, an important predictor of morbidity, mortality, treatment response and toxicity in cancer.³



1. Spotten *et al.* 2017 Subjective and objective taste and smell changes in cancer. *Annals of Oncology* 28: 969-984, 2017.
2. Brisbois *et al.* Characterization of Chemosensory Alterations in Advanced Cancer Reveals Specific Chemosensory Phenotypes Impacting Dietary Intake and Quality of Life. *Journal of Pain and Symptom Management* Volume 41, Issue 4, April 2011, 673-683. 3. Boltong A, Keast R, Aranda S. Experiences and consequences of altered taste, flavour and food hedonics during chemotherapy treatment. *Support Care Cancer* 2012; 20(11): 2765-2774.

INTRODUCING NEW SENSATIONAL FLAVOURS

Nutricia launches **New Fortimel Compact Protein sensation flavours including Cool Red Fruits, Hot Tropical Ginger and Neutral** variants in partnership with oncology patients to address the unique taste profiles of cancer patients.



Cool Red Fruits

contain menthol derivatives which give the cooling effect which activates the trigeminal nerve.¹



Neutral

supports in times of hypersensitivity to smells and odours by not providing additional stimuli.



Hot Tropical Ginger

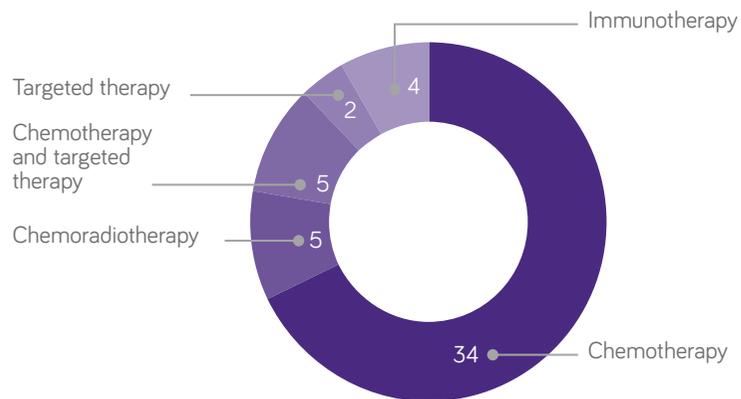
contains warming properties presents via natural occurrence from the hot pepper derivatives in the flavour that activates the trigeminal sensation.²

1. TRP Ion Channel Function in Sensory Transduction and Cellular Signaling Cascades Book. 2. Tominaga *et al.* 2005. Molecular Mechanisms of Trigeminal Nociception and Sensation of Pungency.

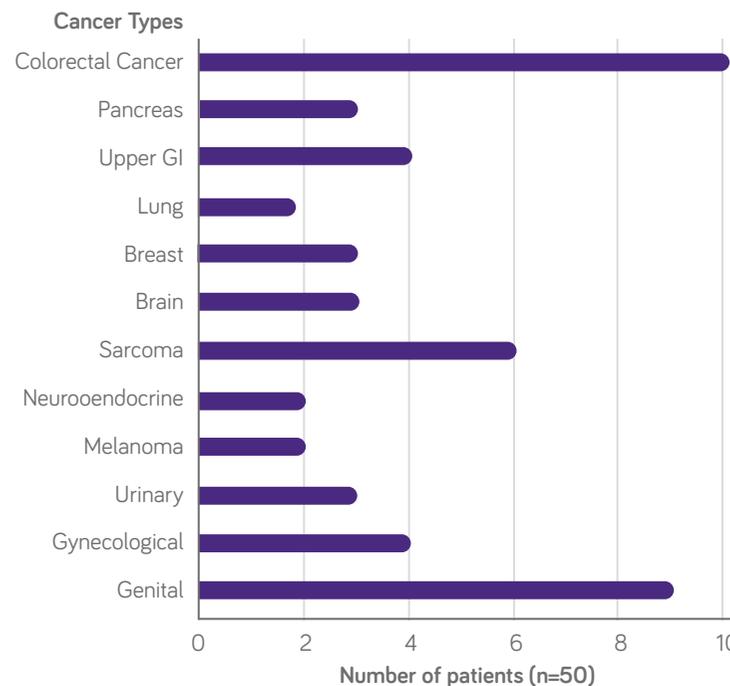
VALIDATED WITH ONCOLOGY PATIENTS¹

Through a sensory study, we worked with cancer patients to address their changing needs and taste profiles, developing and validating new flavours that form part of the **new range of Fortimel Compact Protein**.

50 adult cancer patients with various cancer types undergoing different treatments were included in the study.



88%
PATIENTS
were undergoing
chemotherapy, alone, or
combined with radiotherapy
or targeted therapy



1. Data on file: Sensory Study 2018.

A SENSATIONAL NEW RANGE PATIENTS LIKED¹

1. Our patient-led design process started with understanding patient insights before working with our scientists in Utrecht.
2. Patients were requested to answer questions on overall liking and sensory characteristics of multiple products based on a sip test followed by a questionnaire on their sensory alterations.

“ Due to the bad taste from the effects of chemotherapy nothing suited me. I stopped feeling hungry and lost the desire to eat.² ”

Feedback indicated that flavours were well appreciated.
The fresh and spicy sensations were clearly identified for the selected products.

The most preferred product was directly selected by patients resulting in 3 new flavours being developed:



68%*
Hot Tropical Ginger



70%*
Neutral



84%*
Cool Red Fruits

*% of cancer patients liked these flavours.

1. Data on file: Sensory Study 2018. 2. Quote from anonymous cancer patient accessed by social media listening.

FULL OF SENSATIONAL SCIENCE

SUPPORT AND CARE

- Medical nutrition solutions tailored with cancer patients in mind

SUPERIOR RANGE*

- 3 new additions to the Fortimel Compact Protein range

SMALLER VOLUME

- 125ml Low volume
- 18g Protein
- 300kcal

SENSORY-LED STUDY

- Validated with oncology patients

SENSATIONAL TASTE PROFILE



*Largest range of flavours of Compact Product to any other product on the market.

A food for special medical purposes for the dietary management of disease related malnutrition.
Must be used under medical supervision.