

TASTE CAN CHANGE, OUTCOMES SHOULDN'T

ADDRESSING TASTE CHANGES IN PATIENTS WITH CANCER WITH SENSATIONAL FLAVOURS

Up to 70% of patients with cancer experience taste alterations¹. This represents a high burden for patients with significant impact on patients' quality of life.²



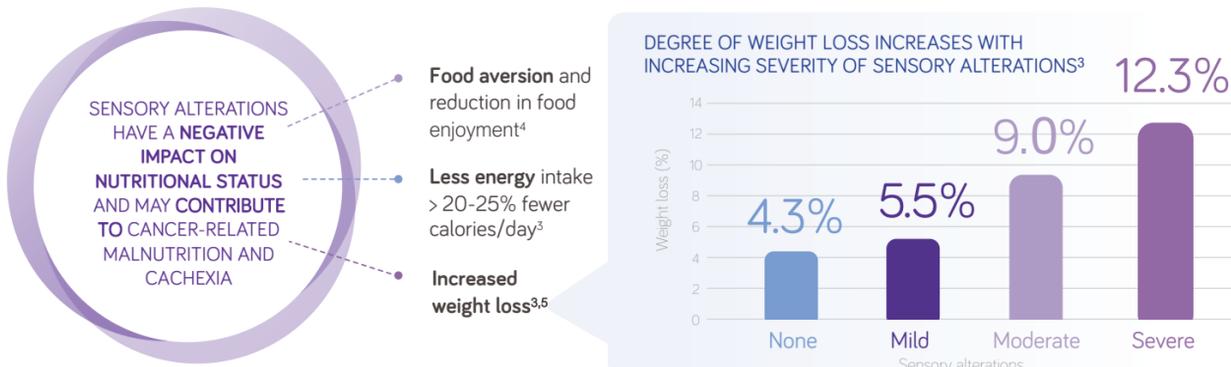
"Due to bad taste and the effects of chemo nothing suits me and I lost all hunger and the desire to eat"¹³

"1 to 2 days after chemo starts, food tastes more bitter, less intense, I need more spices to make food tasty"¹³

"Since chemotherapy, my taste has changed. What I used to like earlier is no longer tasty and vice versa. How do you deal with a changed taste?"¹³

"The taste of the food is gone, often I feel disgust when I eat"¹³

Taste changes can contribute to malnutrition³⁻⁵, an important predictor of mortality, reduced tolerance to anti-cancer treatments and impaired quality of life.^{6,7} Identifying and treating early signs of malnutrition with medical nutrition can improve outcomes in patients with cancer.⁸⁻¹²

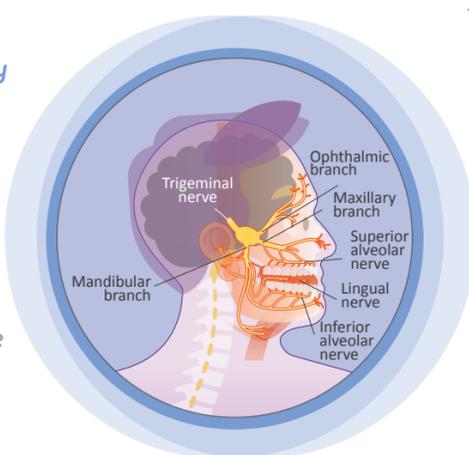


Sensory alterations may include hypo- or hypersensitivity to taste or smells, or distortion of taste (dysgeusia)^{14,15}. To compensate for taste changes, patients often describe the need for more intense taste stimuli by adding spices, salt and ginger to their meals, to stimulate a sensory response; while others describe a need for less intense flavours.^{4,16}

THE TRIGEMINAL SYSTEM^{17,18}

The trigeminal somatosensory system plays a fundamental role in chemosensation and the overall "flavour" of foods

Temperature and many chemical agents can stimulate chemo sensitive channels directly



The trigeminal system is physiologically separate from taste and smell, but is increasingly understood to be just as important as these senses for their contribution to flavour

As an example, hot chili pepper and menthol sensitizes the perception of temperature

FORTIMEL brand includes a sensational range of six tailored-made flavours designed to support cancer patients with malnutrition or at risk of malnutrition, struggling with sensory alterations.

Enriched with **Omega 3 fatty acids and Vitamin D**



84% 63% 80% 68% 78% 76%

% of cancer patients that liked these flavours²¹⁻²³

*Coming soon in new look and feel

- Cool Red Fruits,
- Cool Coconut
- Cool Cucumber Lime
- Cool Berry
- Cool Mango Peach

Contain specific menthol derivatives, which can activate the trigeminal nerve.¹⁹ The Cool sensational flavours are particularly well-suited to patients who have a bad taste in their mouth, as menthol derivatives give a "fresh" taste.

- Hot Tropical Ginger

Contains derivatives of hot chili pepper, which can also activate the trigeminal nerve.²⁰ This flavor is particularly well-suited for patients who find that everything is bland or tasteless, as the hot pepper and ginger flavours add interest via a "warm" taste.

Optimising the palatability and acceptability of ONS is important to support patient adherence to oral nutritional supplements. Fortimel Compact Protein and Fortimel OmegaCare sensational flavours have been demonstrated to be appreciated in cancer patients undergoing cancer treatments.²¹⁻²³

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Fortimel OmegaCare is a food for special medical purposes for the dietary management of patients with or at risk of disease related malnutrition due to cancer, chronic catabolic disease or cachexia. Must be used under medical supervision.
 Fortimel Compact Protein Sensations is a food for special medical purposes for the dietary management of disease related malnutrition. Must be used under medical supervision. Our SENSATIONS range is made of specially designed flavours for patients with taste alterations. They provide a cool or warm taste sensation in the mouth.