kateFarms®

#1 RECOMMENDED Plant-Based Formula†

#1 RECOMMENDED 1.5 kcal/mL Peptide‡

The First and Only Plant-Based Closed Feeding Systems

Available in the two most requested products in closed system for acute care:
Standard 1.4 Plain and Peptide 1.5 Plain.*

Designed for Safety and Convenience:

- **Pre-filled, sterile** container
- Convenient, **ready-to-hang 1L bag**
- **Easy access** front-of-bag port and instructions
- **Universal** connector fit
- **Easy to visually inspect** the formula
- **Aerodynamic design** and overfill to ensure full delivery of formula

#1 Requested Hospital Product*

- Nationally available in hospitals and homecare.
- Eligible for insurance coverage
- Flows smoothly through tubes down to 6.5 Fr.

Formulas *Made for* Tolerance™

- ✓ Easily digested organic pea protein§
- ✓ Prebiotic fiber for gut microbiome support[1]
- ✓ Organic phytonutrient blend designed to improve markers of oxidative stress[2,3]
- ✓ Low osmolality that may support GI tolerance
- ✓ Certified USDA organic and Non-GMO
- ⊘ NO dairy or common allergens
- ⊘ NO artificial sweeteners, flavors, colors, or preservatives

Plant-Based and *Clinically Proven*

Patients who switched to Kate Farms reported (n=392):[4]

67% Improved digestive symptoms
79% Feeling healthier

Read all our research at
katefarms.com/ForClinicians

Contact **your Kate Farms Territory Manager**

Learn more **about our Closed System**

† Independent data report on plant-based formula distributor volume in home care, acute care, and long-term care. Applies to all Kate Farms formulas.
‡ Independent data report on plant-based formula distributor volume in home care, acute care, and long-term care, per 100 kcal prescribed.
§ Contains all 9 essential amino acids from pea protein with added L-cysteine to provide a Protein Digestibility Corrected Amino Acid Score (PDCAAS) of 1.0.
*Based on focus groups with healthcare professionals conducted 2019-2020.
1 Holscher, H.D., et al. (2014). Food & Function. 5(6). 1142-1149.
2 Nemzer, B.V., et al. Food Science and Nutrition. 2014, 828-839.
3 Nemzer, B., et al. Food Science and Nutrition. 2014, 2, 647-654.
4 Cohen, SA., et al. JPEN. 2020; 44(3):275.