

Making Waves with Gentell

The **Gentell** Insider

Let's Talk Wound Exudate...

Exudate production by open wounds is **essential** for **moist wound healing**. However, when wounds produce **insufficient** or **too much** exudate, and/or the composition of the exudate is **harmful**, a wide range of problems can occur that ultimately **delay healing**, distress patients and **consume considerable healthcare resources**.

A Solution to the Problem!

Too Much

Too much exudate can lead to delayed healing, destruction of surrounding tissues and increased costs of dressings.

Best Dressing Options:

- **Calcium Alginate*** - highly absorbent, longer wear time, autolytic debrider
- **Lo-Profile Foam** - highly absorbent, provides optimal healing temperature, longer wear time, autolytic debrider
- **Honey Alginate** - Reduces bacteria in the wound bed, autolytic debrider, lowers overall wound pH, highly absorbent, longer wear time



* Indicates option of Silver product

As wounds progress, exudate amounts will change. Always reassess to make sure you are providing the most appropriate treatments

Not Enough

Not enough exudate can slow down or even prevent cell proliferation. It can also interfere with growth factor availability and cause formation of slough tissue.

Best Dressing Options:

- **Hydrogel*** - provides moisture in the wound, autolytic debrider, allows for cell migration across wound bed
- **Hydrocolloid** - maintains moist wound bed, autolytic debrider, prevents cross contamination into wound, occlusive (*do not use on infected wounds*)
- **Honey Gauze** - provides moisture, reduces bacteria, autolytic debrider, longer wear time



M Romanelli, K Vowden, D Weir. Exudate Management Made Easy. Wounds International 2010; 1(2): Available from <http://www.woundsinternational.com>

Gentell leads the wound care industry in new product development and innovative cost-containment (capitation) programs for hospitals, nursing homes and home health agencies.



Recipe of the Month

Lime-Rosemary Shrimp Skewers



What you need:

- 2 tblsp minced fresh parsley
- 2 tblsp orange juice
- 4 garlic cloves
- 1 tblsp olive oil
- 1 tsp grated lime peel
- 1 tblsp lime juice
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 tbs fresh rosemary leaves

Make it:

- Combine above in large bowl
- Add 1 1/2 pounds uncooked shrimp (26-30/pound)
- Marinate for 30 minutes
- Thread shrimp onto wooden skewers or onto thick rosemary sprigs
- Grill, covered, 2 to 3 minutes per side until shrimp turn red/orange color.

Enjoy!



For more information please call:
800-840-9041 / 215-788-2700

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