

## Guideline for Intravenous Insulin Infusion in the Adult ICU Patient Goal Blood Glucose (BG) = 80-120 mg/dL

#### General Guidelines:

- Standard drip: 100 Units/100 ml NS via an infusion device.
- All patients should start the drip when BG is over 120 mg/dL.
- Insulin infusions should be discontinued when a patient is medically stable and 2hrs after subcutaneous administration of long-acting glargine insulin. (Then proceed to Transition from IV to SQ insulin protocol)
- Patients with Type 1 diabetes will require insulin at all times.

#### Intravenous Fluids:

If patient is unable to have enteral feeding, he will need a minimum of 5grams of glucose per hour in addition to KCI (20 meq/L). This can be provided through intravenous fluid (the type and rate of which is to be determined by the primary service depending of the underlying disease) or through TPN.

#### Initiating the Infusion:

- Algorithm 1: Start here for most patients. (Note exceptions to start in Algorithm 2)
- Algorithm 2: Start here if patient with glucose ≥ 600 mg/dl, s/p CABG, s/p solid organ transplant or islet cell transplant, receiving glucocorticoids, or patient with diabetes receiving over 80 units/day of insulin as an outpatient.
- Algorithm 3: For patients not controlled on Algorithm 2. PATIENTS RARELY START HERE
- Algorithm 4: For patients not controlled on Algorithm 3. PATIENTS RARELY START HERE
- Algorithm 5: For patients not controlled on Algorithm 4. PATIENTS RARELY START HERE.

Algorithm 1		Algorithm 2		Algorithm 3		Algorithm 4		Algorithm 5	
BG	Units/hr	BG	Units/hr	BG	Units/hr	BG	Units/hr	BG	Units/hr
	<60 = Hypoglycemia (See below for treatment)								
<60	Off	<60	Off	<60	Off	<60	Off	<60	Off
60-79	0.1	60-79	0.2	60-79	0.5	60-79	0.7	60-79	1.5
80-109	0.2	80-109	0.5	80-109	1	80-109	1.5	80-109	3
110-119	0.5	110-119	1	110-119	2	110-119	3	110-119	6
120-149	1	120-149	1.5	120-149	3	120-149	5	120-149	9
150-179	1.5	150-179	2	150-179	4	150-179	7	150-179	12
180-209	2	180-209	3	180-209	5	180-209	9	180-209	15
210-239	2	210-239	4	210-239	6	210-239	12	210-239	18
240-269	3	240-269	5	240-269	8	240-269	16	240-269	24
270-299	3	270-299	6	270-299	10	270-299	20	270-299	30
300-329	4	300-329	7	300-329	12	300-329	24	300-329	38
330-359	4	330-359	8	330-359	14	330-359	28	330-359	46
>360	6	>360	12	>360	16	>360	32	>360	54

#### Changing the Algorithm:

Keep the same rate within the same algorithm if the glucose level is at goal (80-120 mg/dl), or if glucose is below goal but not hypoglycemic.

# Guideline for Intravenous Insulin Infusion in the Adult ICU Patient (continued)

- Moving to a greater algorithm: If glucose 121-180 mg/dl, stay in the same algorithm but adjust the rate accordingly, and recheck BG in 1 hour. If glucose fails to decrease by at least 30 mg/dl in that hour, than move to the next greater algorithm.
- If the glucose is above 180 mg/dl and has failed to change at least 60 mg/dl within 1 hour, than move tothe next greater algorithm.
- Moving to a lesser algorithm: If the glucose < 60 mg/dl then turn drip off. (See treatment of Hypoglycemia).

#### Patient Monitoring:

- Hourly monitoring may be indicated for critically ill patients even if they have stable blood glucose levels.
- For more stable patients, check BG every hour until it is within goal range for 4 hours, then decrease to every 2 hours of 4hrs, and if remains stable may decrease to every 4 hours. If BG >200 twice, increase monitoring to every hour, until stable within goal range.

#### Treatment of Hypoglycemia (BG under 60 mg/dL).

- Hold insulin drip.
- Treat:
  - If patient can take PO, give 15 grams of fast acting carbohydrate (4oz fruit juice/ non diet soda/ 8 oz milk/ 3-4 glucose tablets)
  - If NPO, Give Dextrose 50% inj 25 ml IV Push
- Recheck BG every 15 minutes and repeat above if blood glucose remains less than 60mg/dL.
- Restart drip once blood glucose is greater than 80 mg/dL. Restart drip with next lower algorithm (see moving to a Lesser Algorithm). If already on Algorithm 1, reduce Algorithm 1 by half. If pt a known type 2, consider discontinuing insulin drip.

#### When Patient is Able to Eat:

After the patient eats, give an additional SQ bolus of rapid-acting insulin (lispro/aspart), 1
unit for every 10 g carbohydrate consumed. (Refer to Appendix A Carbohydrate Count
list for clear/full liquid diets.) This is in addition to continuing the IV infusion. For patients
eating solid food, they should be started on a Diabetic diet for carb counting purposes. (
Refer to Appendix B Grams Carbohydrate for General Diet).

#### Notify the physician:

- For any blood glucose change greater than 100 mg/dL in one hour.
- For blood glucose over 360 mg/dL.
- For any blood glucose requiring the administration of 50 ml Dextrose 50%

Author: Division of Endocrinology, Department of Medicine and Multidisciplinary ICU Committee September 2004.

Modified from Trence et al. J Clin Endocrinol Metabl 88:2430-37,2003.

## Appendix A:

## **Grams** Carbohydrate For Clear and Full Liquid Diets

Comment [L1]: 7/12/04

When patients on IV insulin drips begin oral nutrition, it may destabilize the BG level obtained when patient was NPO. If oral feeding is attempted, administer an additional SC bolus of rapid acting insulin (lispro/aspart), 1 Unit for every 10 grams carbohydrate consumed, after the meal in addition to continuing the IV insulin infusion

Clear Liquid	Each serving	Apple Juice	15 grams
		Creamer`	2 grams
Apple Juice	15 grams	Decaf Coffee	0 grams
Broth	0 grams	Grape Juice	15 grams
Cranberry Juice	15 grams	Regular Gelatin	17 grams
Fruit Ice	20 grams	12 oz Regular Sprite	38 grams
Grape Juice	15 grams	Orange Juice	15 grams
Popsicle	36 grams	Sugar Sub	0 grams
Regular Gelatin	17 grams	Strained Cereal	15 grams
12 oz Regular Sprite	38 grams	Strained Soup	15 grams
Sherbet	27 grams	Vanilla Ice	
Sugar Sub	0 grams	Cream	17 grams
Tea	0 grams	Whole Milk	12 grams
12 oz Gatorade	21 grams	Yogurt	17 grams
		12 oz Gatorade	21 grams
		Chocolate Milk	26 grams

Full Liquid

Each

Developed in collaboration with Jill Whitney R.D., Chief Dietitian LUHS 7/20/04

# **Appendix B:**

## **Grams Carbohydrate For General Diet**

All the foods eaten will affect blood glucose. There are three major nutrients in food that affect blood glucose: carbohydrates, protein and fat. After a meal, the carbohydrate raises the blood glucose level more than protein or fat. Including a set amount of carbohydrates at each meal and snack helps to keep blood glucose in the target range. Starching foods such as bread, pasta, rice and cereals; fruits and fruit juices that contain natural sugars; milk and yogurt that also contain natural sugars (milk-sugar does not taste sweet); and desserts and sweets are all considered carbohydrate foods.

#### The following food portions contain approximately 15 grams of carbohydrate

FOOD	AMOUNT		
Animal cracker	½ cup		
Apple juice	½ cup		
Apple, small	1		
Apples, dried	½ cup		
Applesauce, unsweetened	½ cup		
Apricots, canned	8 halves		
Bagel	½ (1 oz.)		
Baked beans	1/3 cup		
Banana	1 small or ½ regular size (4 oz.)		
Beer (regular)	12 oz.		
Biscuit (2 ½ inches across)	1		
Blackberries	<sup>3</sup> / <sub>4</sub> cup		
Black-eyed peas	1/3 cup		
Blueberries	<sup>3</sup> / <sub>4</sub> cup		
Bran cereal	½ cup		
Bread (white, wheat, Pumpernickel, Rye)	1 slice		
Bread (Light = 40 calories/slice)	2 slices		
Brownie, unfrosted	2 (2/3 oz.)		
Cake, unfrosted	2 inch square		
Cantaloupe, small	1/3 melon or 1 cup cubes		
Cereal, cooked	½ cup		
Cereal, ready to eat	<sup>3</sup> / <sub>4</sub> cup		
Cherries, canned	½ cup		
Cherries, fresh	12 (3 oz.)		
Chips, potato	12-18 (1 oz.)		
Chips, tortilla	6-12 (1 oz.)		
Chow mein noodles	½ cup		
Cookie, fat free	2 small		
Cookie, with crème filling, small	1		
Corn	½ cup		
Corn on the cob, medium	1 (5 oz.)		
Cornbread, 2 inch cube	1		

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Cornmeal, dry	3 Tbsp.		
Cottage cheese	3 tosp. 3 cups		
Crackers, saltine type	6		
Crackers, whole wheat	2-5 (3/4 oz.)		
Crackers, round butter type	6		
Cranberry juice cocktail, regular	1/3 cup		
Cranberry juice cocktail, reduced calorie	1 cup		
Cream of wheat, cooked	½ cup		
Croutons	1 cup		
Cupcake, frosted	½ small (1.5 oz.)		
Danish	½ (3/4 oz.)		
Dates	3		
Doughnut, plain cake	½ medium (3/4 oz.)		
Dried beans, cooked	½ cup		
English muffin	½ muffin		
Figs, dried	1 ½		
Figs, dried Figs, fresh	1 ½ large or 2 medium		
Flour, dry	3 Tbsp.		
French fries	16-25 (3 oz.)		
Fruit cocktail	1/2 cup		
Fruit juice bars, frozen, 100% juice	1 bar		
Fruit juice blends, 100% juice	1/3 cup		
Fruit spreads, 100% fruit	1 Tbsp.		
Garbanzo beans	½ cup		
Gelatin, regular	½ cup		
Gingersnaps	3		
Graham crackers (2 ½ inch square)	3		
Granola	1/4 cup		
Granola bar, regular	1		
Granola bar, fat free	1/2		
Grape juice	1/3 cup		
Grape Nuts cereal	¹/₄ cup		
Grapefruit juice	½ cup		
Grapefruit sections, canned	<sup>3</sup> / <sub>4</sub> cup		
Grapefruit, large	½ (11oz.)		
Grapes, small	17 (3 oz.)		
Grits	½ cup		
Grits, uncooked	½ cup		
Hamburger bun	1/2		
Honey	1 Tbsp.		
Honeydew melon	1 slice or 1 cup cubes		
Hot dog bun	1/2		
Ice cream, regular	¹⁄₄ cup		
Ice cream, fat free	¹/₄ cup		
Ice cream, no sugar added	½ cup		
Jam or jelly, regular	1 Tbsp.		
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17:11	1/		
Kidney beans	½ cup		
Kiwi	1 (3.5 oz.)		
Lentils	½ cup		
Lima beans	2/3 cup		
Macaroni, cooked	½ cup		
Mandarin oranges, canned	<sup>3</sup> / <sub>4</sub> cup		
Mango, small	½ fruit or ½ cup		
Matzo	<sup>3</sup> / <sub>4</sub> OZ.		
Melba toast	4 slices		
Milk, chocolate	½ cup		
Milk, dry	1/3 cup		
Milk, skim, 2%, sweet, buttermilk, goat	1 cup		
Miso	3 Tbsp.		
Mixed vegetables (with corn, peas, or	1 cup		
pasta)			
Muesli	1/4 cup		
Muffin, small	1 (1.5 oz.)		
Nectarine, small	1 (5 oz.)		
Noodles, cooked	1/3 cup		
Oatmeal, cooked	½ cup		
Oatmeal, dry	3 Tbsp.		
Oats	½ cup		
Orange juice	½ cup		
Orange, small	1 (6.5 oz.)		
Oyster crackers	24		
Pancakes, 4 inches across	2		
Papaya	½ fruit or 1 cup cubes		
Pasta	1/3 cup		
Pasta sauce, canned	½ cup		
Peach, canned	½ cup		
Peach, medium	1 (6 oz.)		
Pear, canned	½ cup		
Pears, large	½ (4 oz.)		
Peas, green	½ cup		
Pie, fruit, 2 crust	1/6 pie		
Pumpkin pie or custard	1/6 pie		
Pineapple juice	½ cup		
Pineapple, fresh	<sup>3</sup> / <sub>4</sub> cup		
Pinto beans	½ cup		
Pita, 6 inches across	1/2 cup		
Plantain	½ cup		
Plums, canned	½ cup		
Plums, small	2 (5 oz.)		
Popcorn	3 cups		
Potato, baked, boiled	1 (6 oz.)		
Potato, mashed			
Pretzels	½ cup ¾ oz.		
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Prune juice	1/2 our		
Prunes, dried	1/3 cup 3		
Pudding, regular	1/4 cup		
Pudding, sugar free	½ cup ½ cup		
Puffed cereal	1 ½ cup		
Raisins	2 Tbsp.		
	*		
Raspberries	1 cup		
Rice cakes Rice milk	2		
Rice, uncooked	½ cup		
Rice, uncooked  Rice, white or brown, cooked	2 Tbsp. 1/3 cup		
Roll, small, plain	1 (1 oz.)		
	1 (1 0Z.) 1/4 cup		
Sherbet	_		
Shredded wheat	½ cup		
Sorbet	<sup>1</sup> / <sub>4</sub> cup		
Soup, bean	1 cup		
Soup, cream	1 cup		
Soup, split pea	½ cup		
Soup, tomato	1 cup		
Soup, vegetable beef or chicken noodle	1 cup		
Spaghetti sauce, canned	½ cup		
Spaghetti and meatballs	½ cup (4 oz.)		
Spite peas	½ cup		
Strawberries, whole	1 ½ cup		
Stuffing, bread	1/3 cup 2 Tbsp.		
Sugar Frosted cereal	2 1 0sp. ½ cup		
	½ cup		
Sweet potato, yam Sweet roll	½ (1.25 oz.)		
Syrup, light	2 Tbsp.		
Taco shell, 6 inch	2 Tosp.		
Tangerine, small	2 (8 oz.)		
Tomato juice	1 ½ cup		
Tomato sauce	1 ½ cup		
Tortilla, corn, 6 inches across	1 /2 cup		
Tortilla, flour, 6 inches across	1		
Vanilla wafers	5		
	1		
Waffle, 4.5 inch square			
Wheat garm	1 ½ cup		
White hears	3 Tbsp.		
White beans	½ cup		
Yam, sweet potato	½ cup		
Yogurt, frozen, fat free	1/3 cup		
Yogurt, frozen, fat free, no sugar added	½ cup		
Yogurt, frozen, low fat with fruit	1/3 cup		
Yogurt, plain	<sup>3</sup> / <sub>4</sub> cup		
Yogurt, sweetened with aspartame	1 cup		

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