



IDDSI Consistency Testing for Foods and Liquids

The International Dysphagia Diet Standardization Initiative (IDDSI) aims to use the same words and definitions to describe texture modified foods and thickened liquids. This handout provides details about IDDSI testing methods for liquids and solid foods.

Liquids

Drinks and other liquids such as sauces and nutritional supplements are best checked using the IDDSI Flow Test. For very thick drinks that do not flow through the 10 milliliter (ml) syringe in 10 seconds and are eaten with a spoon, the IDDSI Fork Test and/or Spoon Tilt Test are better ways to test.

IDDSI Flow Testing

The syringe flow test is an objective way to confirm liquid thickness based on flow rate. See below for how to do this. Videos showing the IDDSI Flow Test can be viewed at: http://iddsi.org/framework/drink-testing-

<u>methods/</u>

Materials needed:

- 10 ml slip tip syringes
- Stopwatch or 10 second timer



The International Dysphagia Diet Standardization Initiative 2016 @https://iddsi.org/framework/

Thin Liquids	
Description	 Flows fast like water Can drink this through any type of nipple, cup, or straw as suitable for age and skill level
Reason for this level of thickness	• Physically able to safely manage all types of liquids
IDDSI Flow Test	• Liquid flows through a 10mL slip tip syringe within 10 seconds leaving nothing in the syringe

Slightly Thick Liquids	
Description	• Thicker than water
	• Takes a little more effort to drink than thin liquids
	• Flows through any type of nipple, syringe or straw
Reason for this level	• Mostly used in the pediatric population that reduces the speed of
of thickness	flow but is still able to flow through a nipple.
IDDSI Flow Test	• Liquid flows through a 10mL slip tip syringe leaving 1-4mL of
	liquid in the syringe after 10 seconds

Mildly Thick Liquids	
Description	• Sippable and pours quickly from a spoon but slower than thin drinks
	• Effort is required to drink this liquid through a standard straw
Reason for this level	• Helpful if thin drinks flow too fast for safety
of thickness	• May be suitable if tongue control is slightly reduced
IDDSI Flow Test	• Liquid flows through a 10mL slip tip syringe leaving 4-8mL of
	liquid in the syringe after 10 seconds

Moderately Thick Liquids	
Description	• Can be drunk from a cup
	• Effort is required to drink this liquid through a standard straw
	• Can be eaten using a spoon
	• Cannot be eaten using a fork as it drips slowly through the fork
	• Can be swallowed directly, no chewing is needed
	• Smooth texture with no bits of anything
Reason for this level	• Helpful if mildly thick drinks flow too fast for safety
of thickness	• Allows more time for oral control
	Need some tongue movement/control
	Helpful if painful swallowing
IDDSI Flow Test	• Liquid flows through a 10mL slip tip syringe leaving more than
	8mL of liquid in the syringe after 10 seconds
Fork Drip test	• Drips slowly in dollops through the prongs of the fork
	• Prongs of a fork do not leave a clear pattern on the liquid when
	pressed into it
	• Liquid spreads out when spilled onto a flat surface
Spoon Tilt Test	• Easily pours from spoon when tilted; does not stick to spoon

Solid Foods

A few tests may be needed to know which category a food or texture modified food fits into. Testing methods include:

- Fork Drip Test,
- Spoon Tilt Test,
- Fork or Spoon Pressure Test,
- Chopstick Test, and
- Finger Test.

IDDSI Food Testing Methods

Videos showing examples of these testing methods can be found at: <u>http://iddsi.org/framework/food-testing-</u> <u>methods/</u>

Materials needed:

- Fork
- Spoon
- Chopsticks

Pureed	
Description Reason for this level of thickness	 Usually eaten with a spoon Cannot be drunk from a cup, cannot be poured Cannot be sucked through a straw Does not require chewing Falls off spoon in a single plop when tilted and mostly holds it shape on a plate No lumps Not sticky Liquid must not separate from solid If tongue control is greatly reduced, this may be easiest to manage Requires less tongue effort than Minced and Moist, Soft and Bite-Sized and Regular No biting or chewing is required
Fork Pressure test	 Food remaining after swallowing is a risk if too sticky Any foods that require chewing, controlled movement or food ball formation are not suitable Helpful if pain with chewing or swallowing Helpful if missing teeth, poorly fitting dentures The fork prongs make a clear pattern/indent on the food
Fork Drip Test	 No lumps Food sits in a mound on the fork; a small amount may flow through and form a tail below the fork prongs but does not flow or drip continuously through the prongs
Spoon Tilt Test	 Holds its shape on the spoon A full spoonful must plop off the spoon if turned sideways; a gentle flick may be needed to dislodge the food from the spoon but the food should slide off easily with very little food left on the spoon May spread out slightly on a plate
Finger Test	• It is just possible to hold this texture using fingers; food slides smoothly and easily between fingers and leaves some food

Minced and Moist		
Description	• Can be eaten with a fork or a spoon	
	• Could be eaten with chopsticks if very good hand control	
	• Can be scooped and shaped on a plate (e.g. into a ball	
	shape)	
ALL AND ALL A	• Soft and moist with no separate thin liquid	
	• Small lumps visible within the food	
	• Child: 2mm size	
	• Adult: 4mm size	
	• Lumps are easily squashed with the tongue	
Reason for this level of	• Biting is not required	
texture	Minimal chewing is required	
	• Tongue force alone can be used to break up soft small	
	pieces	
	• Tongue force is required to move the food	
	• Helpful if pain or fatigue with chewing	
	Helpful if missing teeth, poorly fitting dentures	
Fork Pressure test	• When the food is pressed with a fork, it should easily be	
	separated and come through the prongs of the fork	
	• Can be easily mashed with little pressure from a fork	
	(pressure should not make the fingernail blanch to white)	
Fork Drip Test	• Scooped food sits in a pile or mound on the fork and does	
	not easily or completely flow or fall through the prongs	
Spoon 111t Test	• Holds its shape on the spoon	
	• A full spoonful falls off the spoon if turned sideways or	
	shaken lightly; very little food should remain on the spoon	
	• A scooped mound may spread slightly on a plate	
Chopstick Test	• Chopsticks can be used to scoop/hold this texture if the	
	food is moist and conesive and the person has very good	
Finger Test	It is possible to easily hold this toy type using fir same	
Tinger Test	 It is possible to easily note this texture using ingers Small soft moist misses are saily source had between 	
	• Small, soft, moist pieces are easily squashed between	
	ingers	

Soft and Bite-Sized	
Description	• Can be eaten with a fork, spoon or chopsticks
	• Can be mashed with pressure from a fork, spoon or chopstick
	• A knife is not needed to cut this food but may help with loading the
	fork or spoon
	Chewing is required before swallowing
	• Soft, tender and moist throughout but no separate thin liquid
	• "Bite-sized" pieces as suitable for size and mouth skills
	• Pediatric: 8mm
	\circ Adult: 15mm = 1.5cm
Reason for this	• Biting is not required
level of texture	• Chewing is required
	• Tongue force and control is required to move the food for chewing
	and to keep it within the mouth during chewing
	• Tongue force is required to move the food for swallowing
	• Helpful if pain or fatigue with chewing
	Helpful if missing teeth, poorly fitting dentures
Fork Pressure Test	• Pressure from a fork held on its side can be used to "cut" or break
	food into smaller pieces
	• When a piece of food the size of a thumb nail is pressed with a fork
	to a pressure where the finger nail blanches to white, the food
	squashes and changes shape and stays in that shape
Spoon Pressure	• Pressure from a spoon held on its side can be used to "cut" or break
Test	food into smaller pieces
	• When a piece of food the size of a thumb nail is pressed with a
	spoon to a pressure where the finger nail blanches to white, the food
	squashes and changes shape and stays in that shape
Chopstick Test	Chopsticks can be used to break food into smaller pieces
Finger Test	• When a piece of food the size of a thumb nail is pressed between
	tingers where the tinger nails blanche to white, the food squashes
	and changes shape and stays in that shape

Regular	
Description	• No texture restrictions at this level
	• Normal, everyday foods of various textures that are developmentally and age appropriate
	• Any method is used to eat these foods (e.g. fork, spoon, etc.)
	• Includes "mixed consistency" foods and liquids (e.g. soup with
	pieces of vegetables and meat)
Reason for this	• Ability to bite hard or soft foods and chew them for long enough
level of texture	that they form a soft ball that is "swallow ready"
	• Ability to chew all food textures without tiring easily
	• Abilty to remove bone or gristle that cannot be swallowed safely
	from the mouth

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