# Health Facts for You



## **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.

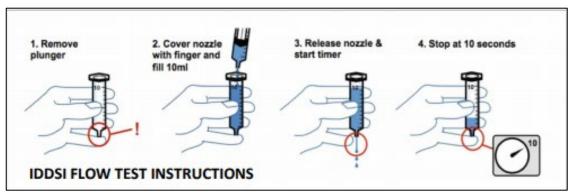
#### **IDDSI Flow Testing**

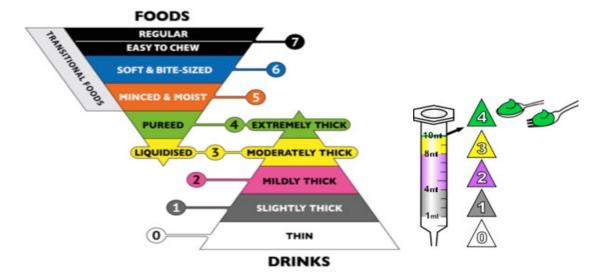
The syringe flow test is an objective way to confirm liquid thickness based on flow rate. See below for how to do this. Videos showing the IDDSI Flow Test can be viewed at:

 $\frac{http://iddsi.org/framework/drink-testing-}{methods/}$ 

#### Materials needed:

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





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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:

 $\frac{http://iddsi.org/framework/food-testing-}{methods/}$ 

#### Materials needed:

- Fork
- Spoon
- Chopsticks

Pureed	
Description	<ul> <li>Usually eaten with a spoon</li> <li>Cannot be drunk from a cup, cannot be poured</li> <li>Cannot be sucked through a straw</li> <li>Does not require chewing</li> <li>Falls off spoon in a single plop when tilted and mostly holds it shape on a plate</li> <li>No lumps</li> <li>Not sticky</li> <li>Liquid must not separate from solid</li> </ul>
Reason for this level of thickness	<ul> <li>If tongue control is greatly reduced, this may be easiest to manage</li> <li>Requires less tongue effort than Minced and Moist, Soft and Bite-Sized and Regular</li> <li>No biting or chewing is required</li> <li>Food remaining after swallowing is a risk if too sticky</li> <li>Any foods that require chewing, controlled movement or food ball formation are not suitable</li> <li>Helpful if pain with chewing or swallowing</li> <li>Helpful if missing teeth, poorly fitting dentures</li> </ul>
Fork Pressure test	<ul> <li>The fork prongs make a clear pattern/indent on the food</li> <li>No lumps</li> </ul>
Fork Drip Test	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	<ul> <li>Holds its shape on the spoon</li> <li>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</li> <li>May spread out slightly on a plate</li> </ul>
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  Reason for this level of texture	<ul> <li>Can be eaten with a fork or a spoon</li> <li>Could be eaten with chopsticks if very good hand control</li> <li>Can be scooped and shaped on a plate (e.g. into a ball shape)</li> <li>Soft and moist with no separate thin liquid</li> <li>Small lumps visible within the food <ul> <li>Child: 2mm size</li> <li>Adult: 4mm size</li> </ul> </li> <li>Lumps are easily squashed with the tongue</li> <li>Biting is not required</li> <li>Minimal chewing is required</li> <li>Tongue force alone can be used to break up soft small pieces</li> <li>Tongue force is required to move the food</li> <li>Helpful if pain or fatigue with chewing</li> </ul>	
Fork Pressure test	<ul> <li>Helpful if missing teeth, poorly fitting dentures</li> <li>When the food is pressed with a fork, it should easily be separated and come through the prongs of the fork</li> <li>Can be easily mashed with little pressure from a fork (pressure should not make the fingernail blanch to white)</li> </ul>	
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 Tilt Test	<ul> <li>Holds its shape on the spoon</li> <li>A full spoonful falls off the spoon if turned sideways or shaken lightly; very little food should remain on the spoon</li> <li>A scooped mound may spread slightly on a plate</li> </ul>	
Chopstick Test	Chopsticks can be used to scoop/hold this texture if the food is moist and cohesive and the person has very good hand control	
Finger Test	<ul> <li>It is possible to easily hold this texture using fingers</li> <li>Small, soft, moist pieces are easily squashed between fingers</li> </ul>	

<b>Soft and Bite-Sized</b>	
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
	o Pediatric: 8mm
	o 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
The second	• 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
Spoon Pressure	squashes and changes shape and stays in that shape
Test	• Pressure from a spoon 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
	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
	fingers where the finger nails blanche to white, the food squashes
	and changes shape and stays in that shape

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

