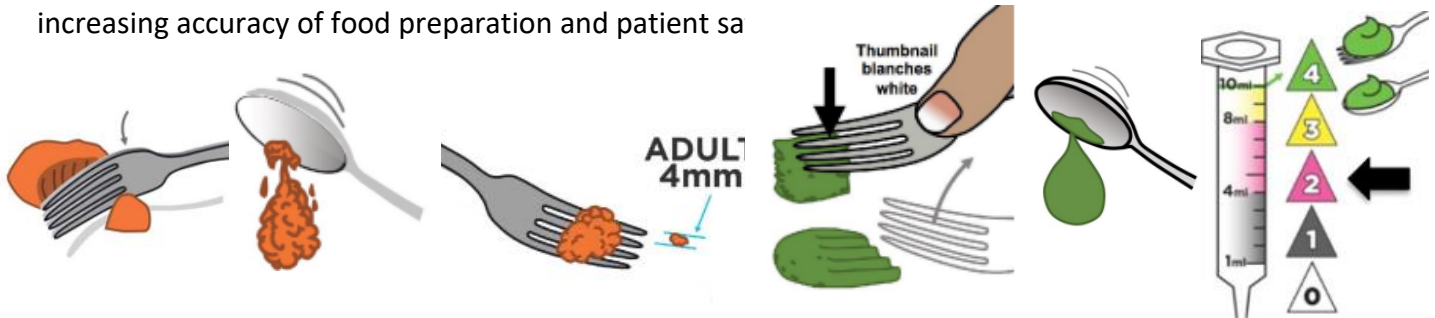


International Dysphagia Diet Standardization Initiative (IDDSI)

- The International Dysphagia Diet Standardization Initiative (IDDSI) was created in order to create global clarity and continuity of care for people with dysphagia on an international scope
- IDDSI utilizes objective testing measures ensure proper food textures and liquid thickness are provided, increasing accuracy of food preparation and patient safety



- Leveling from 0-7 references a continuum of thickness/viscosity so a range of foods/liquids can be referenced for safety
 - Level 4-6 foods are mechanically altered (blended, minced or cut)
 - Level 1-3 liquids are thicker than water.
 - Levels 3-4 indicate crossover from drinkable liquids to spoon-able foods (soups, gels, puddings)



- UMMS will not be doing Liquidised L3 Foods – only L3 Moderately Thick Liquids.
- UMMS will not have a separate diet order for Extremely Thick L4 Liquids – only Puree L4 Foods.
- UMMS will not be doing Slightly Thick L1 Liquids – only items similar to this level is infant formula.
- UMMS is rolling out IDDSI for the adult population only and not for pediatrics at this time.



Crosswalk from the National Dysphagia Diet (NDD) to IDDSI

Go live is anticipated to be May 12, 2022

Current NDD food texture terminology	New IDDSI terminology (level)	
No current similar diet	Easy to Chew (7)	
Chopped NDD3	Soft & Bite-Sized (6)	
Ground NDD2	Minced & Moist (5)	
Pureed NDD1	Pureed (4)	
	New IDDSI terminology (level)	Current NDD liquid texture terminology
	Extremely Thick (4)	pudding-thick
	Moderately thick (3)	honey-thick
	Mildly thick (2)	nectar-thick
	Thin (0)	thin

