



How to use IDDSI in Research

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Agenda

- Introduction
 - IDDSI related publications since 2012
- Key messages when using IDDSI in research:
 - The IDDSI Framework is not a diet
 - Mapping historic terminology or product labels to the IDDSI Framework
 - Correct equipment for stimulus testing
 - Minimum tests required to confirm consistency for IDDSI Levels 3 and 4
 - The IDDSI Functional Diet Scale
 - Statistical analysis of IDDSI levels and IDDSI-FDS scores
- Questions and Answers



IDDSI-related publications since 2012:

Journal of Human Nutrition
DOI: 10.1017/S0007122621000144

The Need for International Terminology and Definitions for Texture-Modified Foods and Thickened Liquids Used in Dysphagia Management: Foundations of a Global Initiative

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Abstract: Communication barriers suggest that dysphagia-related terminology is inconsistent across countries, which may impede the development of evidence-based practice. This article discusses the need for international terminology and definitions for texture-modified foods and thickened liquids for individuals with dysphagia. Furthermore, it discusses the

Dysphagia
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ORIGINAL ARTICLE

The Influence of Food Texture and Liquid Consistency Modification on Swallowing Physiology and Function: A Systematic Review

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Abstract: Systemic modification for texture and consistency of food and liquid is used to manage dysphagia. A meta-analysis of the literature was conducted to evaluate the influence of food texture and liquid consistency modification on swallowing physiology and function. The literature was searched to report the relationship of specific sensory boundaries or other quantifiable material



<https://link.springer.com/article/10.1007/s40141-013-0024-z>

<https://link.springer.com/article/10.1007/2fS00455-014-9578-x>



IDDSI-related publications since 2012:

Dysphagia
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ORIGINAL ARTICLE

Development of International Terminology and Definitions for Texture-Modified Foods and Thickened Fluids Used in Dysphagia Management: The IDDSI Framework

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Abstract: Dysphagia is estimated to affect ~10% of the world population (>50 million people). Texture-modified foods and thickened fluids are commonly used to reduce the risk of choking and aspiration. The International Dysphagia Diet Standardisation Initiative (IDDSI) was founded with the goal of developing globally standardised terminology and definitions for texture-modified foods and liquids specifically used with dysphagia. The IDDSI Framework is a multi-disciplinary, multi-national, multi-professional initiative that developed a dysphagia

Keywords: dysphagia, food texture, liquid consistency, terminology, definitions, international, multi-disciplinary, multi-national, multi-professional

<https://link.springer.com/article/10.1007/s00455-016-9758-y>

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LETTER TO THE EDITOR

Release of updated International Dysphagia Diet Standardisation Initiative Framework (IDDSI 2.0)


Dear Editor,
The International Dysphagia Diet Standardisation Initiative (IDDSI) was founded in 2012 with the goal of developing new international standardised terminology and definitions to describe texture-modified foods and thickened fluids used for individuals with dysphagia of all ages, at all care settings, and all cultures. These goals of work by the IDDSI Board of Directors culminated in the 2020 release and 2021 publication of the IDDSI Framework, consisting of a treatment

of eight levels (see <https://doi.org/10.1111/jtxs.12481>). As of July 2020, there has been international uptake of the IDDSI Framework around the world. Several countries have already announced decisions to move from previous terminology to the IDDSI Framework, including, but not limited to, New Zealand, United Kingdom, Australia, Canada, the United States, Korea, and Ireland. Official members of the IDDSI Framework document are available on a preparation-to-release page after the IDDSI Framework Standardisation (IDDSI 2.0) is published. It is currently recommended that products for people with dysphagia are currently in preparation of transition to IDDSI 2.0 and can be accessed, respectively, at <https://www.iddsi.org> and <https://www.iddsi.org>.

We are pleased to notify readers that updated content of the Current IDDSI Framework (Standardisation) (IDDSI 2.0) and Testing Method documents have been released as of July 20, 2020 (Issue 2.0) and can be accessed, respectively, at <https://www.iddsi.org> and <https://www.iddsi.org>.

<https://onlinelibrary.wiley.com/doi/epdf/10.1111/jtxs.12481>






Lessons Learned/Key Messages

5) The IDDSI Functional Diet Scale

- Consider this scale as an alternative to the FOIS, DOSS or ASHA-NOMS scales for tracking diet texture prescription or tolerance
- Remember that the score reflects a RANGE of textures recommended for the patient





No foods allowed above level 5

4 levels allowed: IDDSI-FDS = 4

No drinks allowed below level 2


<https://www.sciencedirect.com/science/article/pii/S0003999318300856?via%3DiHub>

Lessons Learned/Key Messages

6) Statistical analysis of IDDSI levels and IDDSI-FDS scores

- The IDDSI Levels are CATEGORICAL
- IDDSI-FDS scores are ORDINAL
- There is NO SUCH THING as a decimal place on the IDDSI Framework or on the IDDSI-FDS
- Parametric statistics (i.e., ANOVA or linear regression) are NOT suitable for analyzing IDDSI related measures
 - Frequency-based count statistics are suitable for analyzing IDDSI level data or IDDSI-FDS scores
 - Non-parametric rank-based statistics may be suitable for analyzing IDDSI-FDS scores



QUESTIONS







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