

WILTSHIRE **IDDSI Quick reference guide** EST. FARM 1991 FOODS

What is IDDSI?

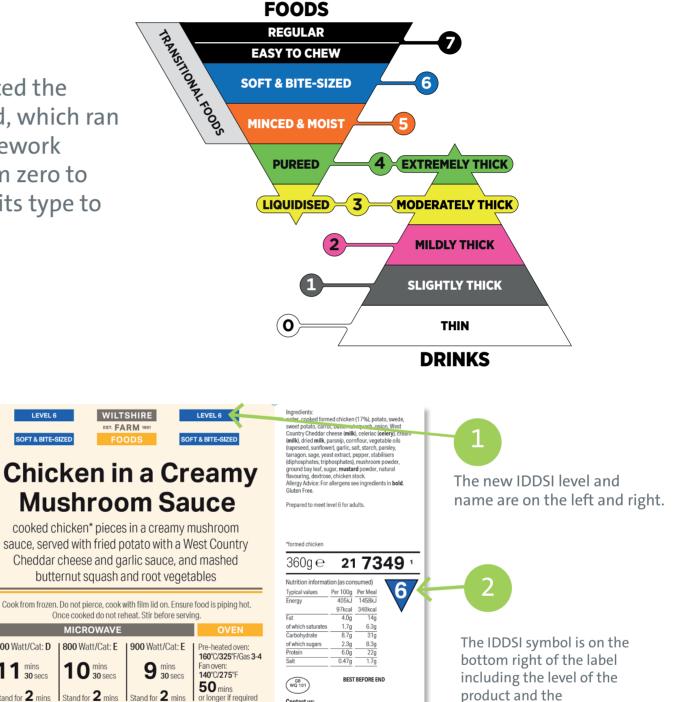
The 'International Dysphagia Diet Standardisation Initiative' also known as IDDSI is a global standard that describes Texture Modified foods and liquids. It is the result of a collaboration of industry professionals, including dietitians, speech and language therapists and occupational therapists.

What is the aim?

The aim is to have a common language that can be used for technical, cultural, professionals and non professional use.

What are the changes?

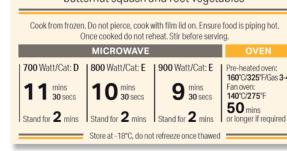
In 2019 the IDDSI framework replaced the National Descriptors that were used, which ran from textures B – E. The IDDSI framework consists of eight levels, ranging from zero to seven and is the first framework of its type to include drinks and foods together.



Label Info

Our lables feature the IDDSI levels to help you easily identify textures.

It is therefore important to understand how to recognise the correct meal for your resident's, to do this check for the following indicators:





co-ordinating colour.

What are the implications of getting it wrong? The risk to a resident's safety and wellbeing from swallowing difficulty can be very serious. If a resident is given food not suitable for their condition it can cause blocking of their windpipe or for the resident to aspirate food and liquid into the lungs, leading to infections and aspiration pneumonia. In both instances this can, in the most severe cases, cause death.

What should you do if you are unsure?

If you are in any doubt about a resident's condition or which meal is suitable for them, please contact your Speech & Language team. For any questions please contact your apetito catering consultant or visit; www.apetito.co.uk/iddsi