

International Dysphagia Diet Standardisation Initiative (www.iddsi.org)

WE NEED YOUR HELP!


International Dysphagia Diet Standardisation Initiative (IDDSI) terminology and definitions for texture-modified food and drinks for individuals with dysphagia are being adopted, **commencing 2018**. IDDSI supports safer management of people with dysphagia through standardized terminology and descriptors.

IDDSI differs slightly from the standards adopted in New Zealand and Australia in 2007. We need speech-language therapists (SLTs) and dietitians (DTs) working in New Zealand to change to the new terminology in 2018 and to advocate, promote and educate both patients and health professionals in the new terminology and definitions.






Dysphagia **Food Producers** are busy changing their marketing materials and labelling to support IDDSI, and will produce new materials as they are feasibly and financially able.

Food Service providers are supportive of the change to IDDSI but need the support of SLTs and DTs to assess current menus against the new criteria and change to the new definitions.






Australian / New Zealand Standards

	Unmodified regular
	
	Level 150 Mildly thick ✓
	Level 400 Moderately Thick ✓
	Level 900 Extremely Thick ✓



	0 Thin
	1 Slightly Thick
	2 Mildly Thick
	3 Moderately Thick
	4 Extremely Thick

Australian / New Zealand Standards

	Regular
	Texture A Soft ✓
	Texture B Minced and Moist ✓
	Texture C Smooth puree ✓
	



	7 Regular	Transitional Foods
	6 Soft & Bite-sized	
	5 Minced & Moist	
	4 Pureed	
	5 Liquidised	

Please help us as we strive for safe, consistent practice in texture modification for people with dysphagia by taking a **STAND** in the following ways:

- S** Support your Food Service providers to assess current menus against new standards and change their documentation and processes as needed
- T** Teach your students, health professional colleagues and Food Service providers the new Framework and new definitions
- A** Advocate for safety by providing clients with the new Framework and new definitions through new resources
- N** Never use the old terminology – remove all old resources and education
- D** Documentation – only use the new terminology in all clinical documentation

If you want more information and/or want to help, please contact newzealand@iddsi.org