Abstract

Around the world, many associations have published dysphagia diet standards and guidelines. However, variable terminology presents opportunities for miscommunication and a serious risk of harm. The International Dysphagia Diet Standardisation Initiative was formed in 2013 with the aim of developing global standardised terminology and definitions for texture modified foods and thickened liquids for individuals with dysphagia of all ages, in all care settings, and all cultures. Initial steps of the project included a review of existing published national standards, a survey of current practice around the world, and a systematic review of evidence regarding the influence of texture modification on oral processing and swallowing function. The IDDSI committee then met to interlace the clinical and research evidence and measure the flow and textural characteristics of representative food and fluid products, grouping these into levels based on their characteristics. Labels and descriptors were developed for a new international framework to meet clinical and cultural needs across the age spectrum, regardless of care setting. The draft IDDSI framework was released for peer review and comment in May 2015. Responses from >3,000 individuals were overwhelmingly positive, with comments helping to fine tune the framework and highlight areas that will need to be addressed during implementation. In this presentation, we will share feedback received from UK survey responses (n=606), and engage the UKSRG audience in a discussion of the IDDSI framework and steps towards implementation. Results from an implementation project currently underway in Germany will be shared.