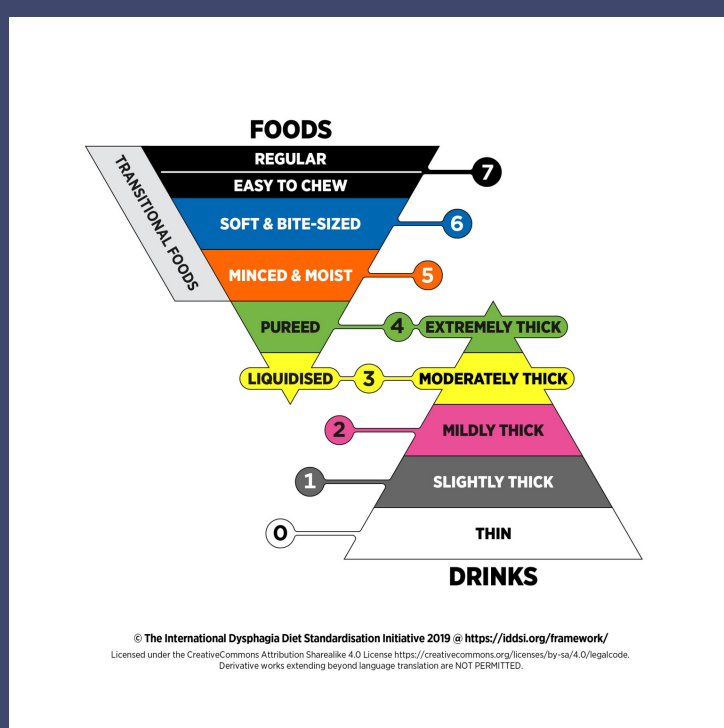


HEALTHCARE PROVIDERS CHOOSE IDDSI



The International Dysphagia Diet Standardisation Initiative (IDDSI) is:

A global texture modified diet standard for all languages, all people and for all settings.

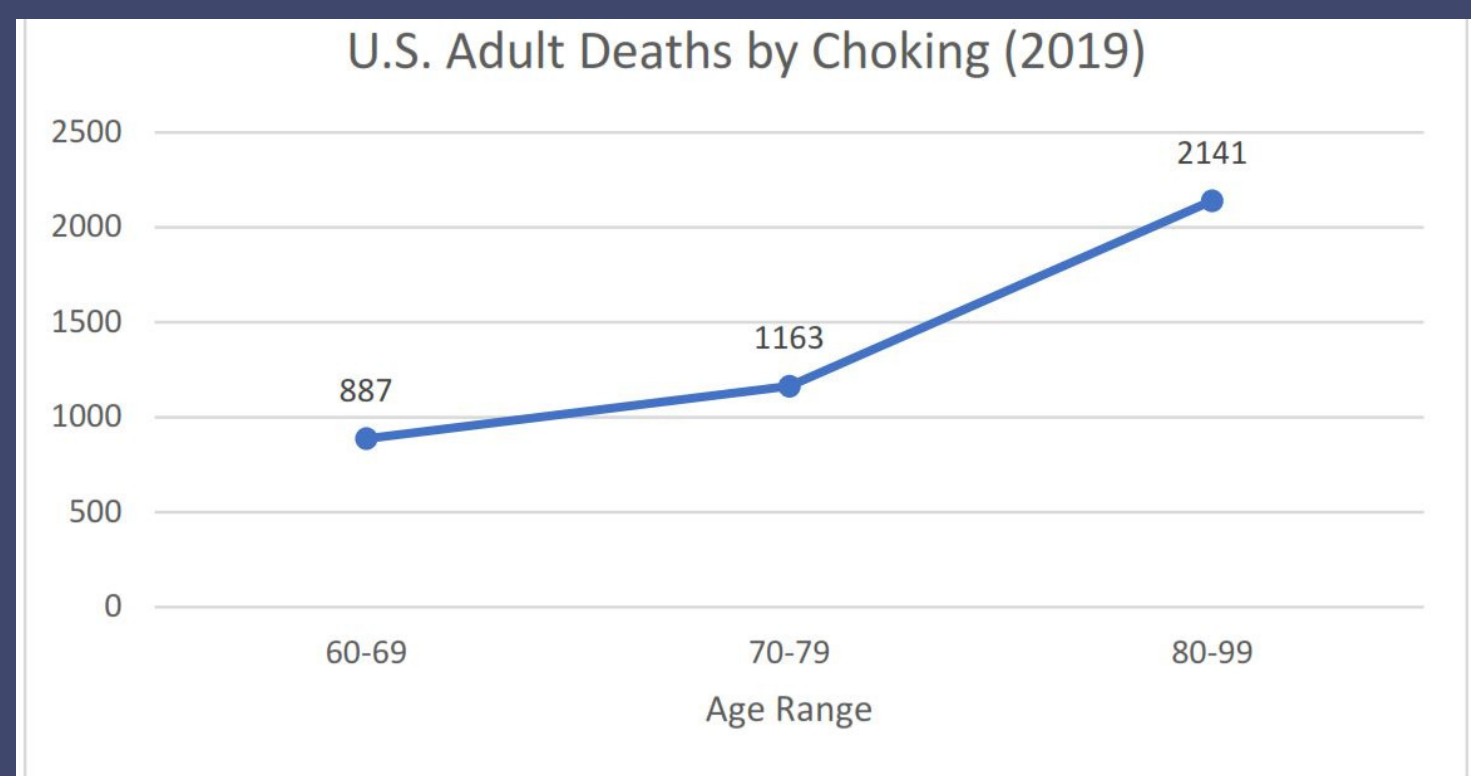


OPTIMIZE SAFETY with a SIMPLIFIED, STANDARDIZED PROCESS

What do Healthcare Providers using IDDSI have to say about it?

"I know everything on our IDDSI menus are safe for our patients to consume without adjustments."

"I no longer have to cross out items on the menu that are a choking risk, like bread."



Complete data sets at injuryfacts.nsc.org

CLEAR COMMUNICATION

Every food and drink available to order from the kitchen is assigned an IDDSI level. This dedicated labeling system allows everyone from the nurse to the line cook to the kitchen supervisor to **"speak the same language"** so that the proper consistency foods are delivered to the patient and accidents are avoided.

TRANSITIONS of CARE

Discharging a patient to the next level of care on an IDDSI diet means that the **accepting facility will understand exactly what level of modified foods are appropriate and safe.**

RESOURCES & SUPPORT

IDDSI handouts provide an excellent resource for families who are bringing in home cooked food, or for patients who are discharging home on texture modified foods.

Industry Champions of IDDSI

IDDSI is already supported in the industry with dual labeling of many products.

As of October 2021, IDDSI will be the only diet described by the Academy of Nutrition & Dietetics. IDDSI has the support of many organizations, including the American Speech-Language Hearing Association, the National Foundation of Swallowing Disorders, & the Dysphagia Research Society.

Learn more & access **FREE** resources at **IDDSI.ORG**

