IDDSI Champions on the Move!
Congrats to the MISSION IDDSI team at Promedica Skilled Nursing & Rehab in Riverview, Ohio.
Their great interdisciplinary teamwork is exemplified by their coordinating t-shirts! This site started IDDSI implementation about 2 years ago, starting with IDDSI drink levels. Their team of cooks, the Food Service Director, the Dietitian and 3 SLPs is currently focused on rolling out Minced & Moist, Level 5 and Soft and Bite-Sized, Level 6. Way to go team!

IF YOU WOULD LIKE TO SUBMIT YOUR TEAM & THEIR IDDSI SUCCESS STORY FOR A FUTURE E-BITE, PLEASE EMAIL USA.COMMUNICATIONS@IDDSI.NET

SPOTLIGHT ON THE USTIRG RESEARCH & DATA COLLECTION WORKGROUP

The Research and Data Collection workgroup has compiled more than 450 publications that either mention, utilize, or directly study the International Dysphagia Diet Standardisation Initiative (IDDSI). Many of these publications demonstrate the evolution of IDDSI in research.

Researchers are encouraged to continue to refer to, to use, and to study IDDSI to:
1. Contribute to internal and external validity by using standardized and globally accepted methods.
2. Generalize results to clinical settings and across disciplines.

As we advance to implementation across the US, here is how researchers can continue to support use and documentation of IDDSI in the literature:
**Data extracted from pre-IDDSI times:** Do not guess that consistencies meet IDDSI standards when testing was not performed.

- Refer to the [Mapping Bracco’s Varibar® barium products to the IDDSI Framework](https://iddsi.org/IDDSI/media/images/Publications/Mapping-Varibar-to-IDDSI-Framework.pdf) if Varibar® was used per preparation guidelines.
- For example:

**Current or future data:** Use the IDDSI testing methods.

- Document the use of the testing methods appropriate for your methodology (e.g., flow test, spoon-tilt test, fork-pressure test). Refer to:
  - [IDDSI Testing Methods](https://iddsi.org/Testing-Methods)
- For example: