



Product or food tested			
Heating method(s)			
Temperature when tested at:	☐ time of service	□ 15 mins after serving	□ 30 mins after serving

Instructions:

Intended for

- Level 4 Pureed critical tests include Appearance + Fork Drip Test + Spoon Tilt Test OR if these are not available Finger Test. Chopstick test not appropriate.
- The food item must pass or meet criteria for any row marked *.

Tests		Meets criteria at		
	Time of service	15 mins	30 mins	
Critical: Appearance		after serving	after serving	
* No lumps	□ Yes □No	□ Yes □No	□ Yes □No	
Critical: Fork Drip Test (metal dinner fork needed)				
* Food sits in a mound above dinner fork (a small amount may form a tail below the dinner fork)	□ Yes □No	□ Yes □No	□ Yes □No	
* Does <u>not</u> drip or flow continuously through dinner fork	□ Yes □No	□ Yes □No	□ Yes □No	
Critical: Spoon Tilt Test (teaspoon needed)				
* Holds shape on teaspoon	□ Yes □No	□ Yes □No	□ Yes □No	
* Food slides off teaspoon with little food left on teaspoon (i.e. not sticky)	□ Yes □No	□ Yes □No	□ Yes □No	
May spread or slump slowly on a flat plate	□ Yes □No	□ Yes □No	□ Yes □No	
Alternative if Fork or Spoon not available: Finger Test				
* Hold a sample on fingers without it dripping through continuously	□ Yes □No	□ Yes □No	□ Yes □No	
* Food slides smoothly and easily between fingers	□ Yes □No	□ Yes □No	□ Yes □No	
Food may leave noticeable residue on fingers but is <u>not</u> sticky	□ Yes □No	□ Yes □No	□ Yes □No	
Preferred but not critical: Fork Pressure Test				
Prongs of dinner fork make clear pattern on surface OR food briefly retains fork indentation marks	□ Yes □No	□ Yes □No	□ Yes □No	
OVERALL CONCLUSION: Does the sample meet the criteria for Level 4 Pureed?	□ Yes □No	□ Yes □No	□ Yes □No	

Notes: * A puree needs to be able to be put in the mouth and swallowed whole. No chewing and no bolus formation skills should be needed to eat this consistency.

* If you can pick the sample up in your hands and could bite a piece of it (e.g. moulded puree), the sample is not a puree and poses a choking risk.

* Please see also http://iddsi.org/framework/food-testing-methods/



Testing intended for



Product or food tested			
Heating method(s)			
Temperature when tested:	□ at time of service	☐ 15 mins after serving	□ 30 mins after serving

Instructions:

• Level 5 Minced & Moist critical tests include Appearance + Fork Pressure Test + Spoon Tilt Test OR if these are not available Finger Test.

• For particle size: food intended to mimic a 'chewed bolus' – must be equal to or less than 4mm width and no longer than 15mm in length (adults); Equal to or less than 2mm width and no longer than 8mm length (pediatrics).

• The food item must pass or meet criteria for any row marked *.

Tests	Meets criteria at		
	Time of service	15 mins	30 mins
Critical: Appearance		after serving	after serving
* Lumps less than or equal to 4mm (adults); 2mm (pediatrics)	□ Yes □No	□ Yes □No	□ Yes □No
* No separate thin liquid	□ Yes □No	□ Yes □No	□ Yes □No
Critical: Fork Pressure Test (metal dinner fork needed)			
* Food can be easily mashed with little pressure from a dinner fork [pressure should not make thumb nail blanch to white]	□ Yes □No	□ Yes □No	□ Yes □No
Easily separates and comes through prongs of a dinner fork	□ Yes □No	□ Yes □No	□ Yes □No
Critical: Spoon Tilt Test (teaspoon needed)			
* Holds shape on teaspoon	□ Yes □No	□ Yes □No	□ Yes □No
* Food slides off spoon with little food left on teaspoon (i.e. not sticky)	□ Yes □No	□ Yes □No	□ Yes □No
May spread or slump slowly on a flat plate	□ Yes □No	□ Yes □No	□ Yes □No
Alternative if Fork or Spoon not available: Finger Test			
* Small soft smooth rounded particles can be easily squashed between fingers	□ Yes □No	□ Yes □No	□ Yes □No
* Food feels moist and will leave fingers wet	□ Yes □No	□ Yes □No	□ Yes □No
Optional: Chopstick Test			
Chopsticks can scoop or hold this texture if food is moist and cohesive	□ Yes □No	□ Yes □No	□ Yes □No
OVERALL CONCLUSION: Does the sample meet the criteria for Level 5 Minced & Moist?	□ Yes □No	□ Yes □No	□ Yes □No

Notes: * Minimal chewing should be needed to eat this food texture (e.g. tongue force should be able to squash/break food).

* Please see also http://iddsi.org/framework/food-testing-methods/