

Minced and moist food looks like cooked mince with gravy.

- It is soft and moist.
- It has no fluid leaking or dripping from it.
- It does not need to be bitten.
- It only needs chewing a little.
- It has no lumps bigger than 4mm x 4mm - this big:





#### How to check minced and moist food

Minced and moist food is the right consistency if it passes the Fork pressure test and the Spoon tilt test. Ask a carer or friend to help you with these tests.

#### Fork pressure test



Press the fork until your thumbnail goes white. Then lift the fork to check that the food stays squashed.

#### Spoon tilt test



The full spoonful should hold its shape. It should fall off easily if the spoon is tilted or lightly flicked.

See the IDDSI food test videos at

www.iddsi.org/videos

# Recommended foods and foods to avoid

Bread, cereals, rice, pasta, noodles (grain foods)		
✓ Recommended foods	× Foods to avoid	
✓ Cereal served thick with small, soft	× All bread.	
lumps. For example, porridge or	× All crackers.	
wheat biscuits soaked in milk.	× All pastries.	
Drain any excess liquid.	× All cakes.	
✓ Soft pasta and noodles.	× All biscuits.	
✓ Rice with a thick, smooth, non-	× Crispy or dry pasta. For example,	
pouring sauce to moisten it and	the edges of a pasta bake or	
hold it together.	lasagne.	
✓ Rice porridge, congee.	× Rice that does not hold together	
	such as long-grain, basmati.	
	× Rice that is sticky or gluey such as	
	short grain, arborio or risotto.	

Vegetables		
✓ Recommended foods	× Foods to avoid	
✓ Peeled and cooked, finely mashed	× Raw vegetables. For example,	
or chopped vegetables.	salads.	
Puree vegetables that have outer	× Vegetables too stringy to mash	
casings. For example, peas and	with a fork. For example, green	
corn.	beans.	

Fruit		
✓ Recommended foods	× Foods to avoid	
✓ Peeled, mashed, soft, fresh or	× Dried fruit.	
canned fruits. For example,	× Stringy or fibrous fruit. For	
bananas, mango, kiwifruit, stone	example, pineapple, citrus fruit.	
fruits, raspberries, strawberries.	× Fruits with an outer casing or pips.	
✓ Mashed avocado.	For example, citrus fruits,	
✓ Peeled, cooked and mashed hard	passionfruit, grapes, blueberries.	
fruits. For example, apple, pear.		

Meat, fish, poultry, eggs, nuts, seeds and legumes		
✓ Recommended foods	× Foods to avoid	
✓ Meat and fish served finely	× Casseroles or minced dishes with	
minced, mashed or chopped with a	hard or chewy pieces.	
thick, smooth, non-pouring sauce	× Meat with gristle or skin. For	
or gravy.	example, sausages, salami.	
✓ White meats minced (as they can	× Shellfish.	
be stringy).	× Quiches and pies.	
✓ Red meats (best slow cooked)	× Nuts and seeds.	
before chopping).	× All other beans and lentils.	
✓ Lentils or beans without skin,		
finely mashed. For example, red or		
yellow lentils, kidney beans, baked		
beans.		
✓ Small pieces of soft tofu.		
✓ Mashed scrambled eggs.		

Milk and milk products		
✓ Recommended foods	× Foods to avoid	
✓ Very soft cheese with small lumps,	× Hard cheeses.	
such as cottage cheese and finely	× Grilled cheese.	
grated cheese.	× The rind of soft cheeses such as	
✓ Yoghurt (can have small soft fruit	camembert and brie.	
pieces).	× Yoghurt with large or hard pieces	
✓ Custard.	of fruit.	
✓ Instant pudding.		
✓ Mousse.		
✓ Rice pudding, canned creamed		
rice.		

Other		
✓ Recommended foods	× Foods to avoid	
✓ Soup (may contain small soft	× Soup with large or hard pieces of	
lumps).	meat or vegetables.	
✓ Salsa, sauces and dips with small		
soft lumps. For example, hummus,		
guacamole.		
✓ Sweet and savoury condiments		
without lumps of fresh or dried		
fruit or vegetables.		

Notes or preparation tips		

Written by speech-language therapists, Te Whatu Ora - Health New Zealand Waitaha Canterbury. Adapted by HealthInfo clinical advisers. Last reviewed July 2023.

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