



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 <u>critical</u> 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		
Critical: Appearance	Time of service	15 mins after serving	30 mins 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
OVERALL CONCLUSION: Does the sample meet the criteria for Level 5 Minced & Moist?		☐ 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/