

## **TEXTURE MODIFIED DIETS**

Please refer to the SH-SS Diet Compendium (DC) to determine what foods are allowed and not allowed for each texture. <a href="http://portal/CRefLib/Nutrition/Ed/Pages/Manual.aspx">http://portal/CRefLib/Nutrition/Ed/Pages/Manual.aspx</a>

Texture	Definition
Soft DC-202	<ul> <li>Fork-tender</li> <li>Able to cut with the side of a fork</li> <li>Cooked tender and moist</li> <li>Easy to chew</li> </ul>
Minced DC- 203	<ul> <li>All meat, entrees, fruits, and vegetables are minced</li> <li>Soft breads and baked products are allowed</li> <li>Sandwiches have minced filling</li> <li>No raw vegetables</li> <li>Foods that are minced must be ¼ inch or less in size</li> </ul>
Total Minced DC-204	<ul> <li>All the entrees, meats, fruits, and vegetables are minced to ¼ inch or less in size.</li> <li>Bread or baked products are pureed.</li> <li>No mixed consistencies.</li> </ul>
Pureed DC-205	<ul> <li>Foods mechanically modified by blender or Blixer®, or naturally of a cohesive and moist homogenous and/or thick semi-liquid texture</li> <li>Free of all lumps and bits</li> <li>Usually eaten with a spoon</li> <li>Cannot be sucked through a straw</li> <li>Holds its shape on a spoon</li> <li>Not sticky</li> </ul>



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Texture	Definition
Soft with Minced Meat DC-206	<ul> <li>Fork-tender or soft to chew</li> <li>Cooked tender and moist</li> <li>All meat products and meat alternatives are minced, must be ¼ inch or less</li> <li>Sandwiches have minced filling</li> <li>No raw vegetables</li> <li>Items that are not fork-tender should be minced or removed</li> </ul>
Blenderized DC- 207	<ul> <li>All entrees, meats, fruits and vegetables are blenderize using a blender or Blixer®</li> <li>A consistency thin enough to pass through a straw</li> <li>Smooth and no lumps or bits</li> <li>Can be eaten with a spoon or drunk from a cup with a straw</li> <li>Cannot be eaten with a fork as drips through slots of the fork</li> <li>Does not hold own shape on a plate</li> </ul>
No Fluids Combined with Solids DC-208	<ul> <li>Foods with fluid and solid combined in one mouthful are not allowed</li> <li>Foods that release fluid when chewed are not allowed</li> <li>Food containing juice, syrup, broth, other fluids with solid food partilces require draining or pureeing or blending to achieve smooth texture, free of all lumps and bits.</li> </ul>



## THICKENED LIQUIDS

Please refer to the SH- SS Diet Compendium to determine what liquids are allowed and not allowed for each thickened liquid consistency.

http://portal/CRefLib/Nutrition/Ed/Pages/Manual.aspx

Fluids are grouped together based on their viscosity, or willingness to pour.

Consistency	Definition
Thin Fluids Level 0	<ul> <li>No restrictions</li> <li>Note: Ice cream, sherbet, jello, ice chips – these all melt to thin liquids in the mouth</li> </ul>
DC -250 Mildly Thick Level	<ul> <li>A liquid thickened to a nectar-like consistency</li> <li>Does not drip off a spoon but flows slowly without separating</li> <li>Thin enough to be sipped through a straw</li> <li>E.g. buttermilk, eggnog, tomato juice</li> </ul>
DC-251  Moderately Thick Level	<ul> <li>Drips slowly or in dollops/strands through the slots of a fork.</li> <li>Flows slowly without separating</li> <li>Cannot be sipped through a straw</li> <li>E.g. honey, thick yogurt, tomato sauce</li> </ul>
DC-252 Extremely Thick Level	<ul> <li>Holds shape on spoon; not firm and sticky; little food left on spoon</li> <li>A very thick fluid that must be eaten with a spoon</li> <li>Too thick to be sipped from a cup or sucked through a straw</li> <li>E.g. pudding, thickened apple sauce</li> </ul>