

# *robot coupe*®



## **EQUIPMENT SOLUTIONS AND THE IDDSI FRAMEWORK**

*A selection guide*



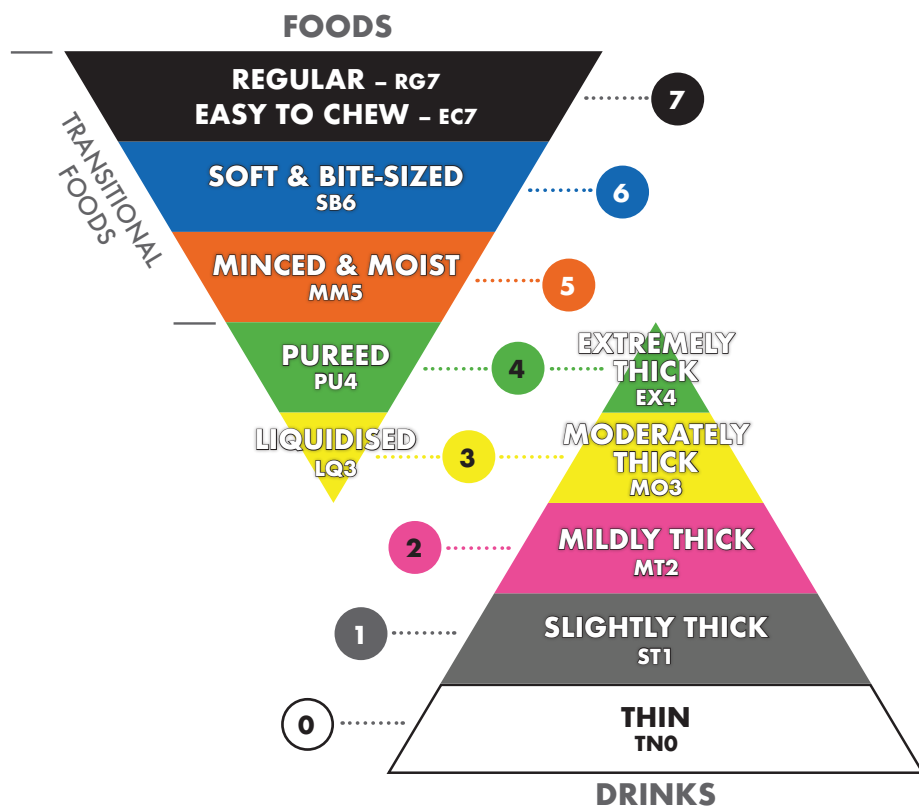
# What is the IDDSI framework?

## International Dysphagia Diet Standardisation Initiative (IDDSI)

IDDSI is an international collaboration of professionals who developed a standardised framework for labeling texture-modified foods and thickened liquids. The framework is designed to avoid the confusion created by variable terminology and definitions to describe modified diets around the world. The effort is expected to improve the safety and care for all individuals with dysphagia, across all cultures.

Robot Coupe helps in the preparation and processing of foods and drinks to meet IDDSI compliance.

For IDDSI Detailed Descriptors & Testing Methods visit [iddsi.org/framework](https://iddsi.org/framework)



The International Dysphagia Diet Standardisation Initiative 2016 @ <https://iddsi.org/framework/>

Attribution is NOT PERMITTED for derivative works incorporating any alterations to the IDDSI Framework that extend beyond language translation. Supplementary Notice: Modification of the diagrams or descriptors within the IDDSI Framework is DISCOURAGED and NOT RECOMMENDED. Alterations to elements of the IDDSI framework may lead to confusion and errors in diet texture or drink selection for patients with dysphagia. Such errors have previously been associated with adverse events including choking and death.

**WE'VE GOT YOU COVERED!**  
OUR SELECTION GUIDE MAKES IT EASY FOR YOU TO FIND THE RIGHT ROBOT COUPE EQUIPMENT SOLUTION FOR EACH LEVEL OF THE IDDSI FRAMEWORK



	BLIXER	IMMERSION BLENDER	VEGETABLE PREP	FOOD PROCESSOR	JUICER
7	✓	✓	✓	✓	
6	✓	✓	✓	✓	
5	✓	✓		✓	
4	✓	✓			
3	✓	✓			✓*
2	✓	✓			✓*
1		✓			✓*
0					✓

**Disclaimer:** Robot Coupe equipment is used to assist with the preparation of meals. Results may vary depending on machine model and product used. Always use the IDDSI testing methods and consult with medical team of doctors, speech pathologists and dieticians.

*'These are NOT official IDDSI resources, educational materials or education programs and they are NOT meant to replace materials and resources on [www.iddsi.org](https://www.iddsi.org)'*

\* The juicer is ideal for the initial level 0 - TNO, the other levels ST1, MT2, MO3 & LQ3 will need to be thickened/modified to achieve the desired texture.



WITH A GREATER UNDERSTANDING OF THE **IDDSI LEVELS**, YOU CAN MAKE SURE YOU USE THE RIGHT **ROBOT COUPE** PRODUCT EVERY TIME.



## 7 REGULAR

- Normal, everyday foods of various textures that are developmentally and age appropriate
- Any method may be used to eat these foods
- Foods may be hard and crunchy or naturally soft
- Particle size is not restricted at Level 7
- Includes hard, tough, chewy, fibrous, stringy, dry, crispy, crunchy, or crumbly bits
- Includes food that contains pips, seeds, pith inside skin, husks or bones
- Includes 'dual consistency' or 'mixed consistency' foods and liquids

## EC 7 EASY TO CHEW

- Normal, everyday foods of soft/tender textures that are developmentally and age appropriate
- Any method may be used to eat these foods
- Particle size is not restricted at Level 7, therefore foods may be a range of sizes
  - Smaller or greater than 8mm pieces (Paediatric)
  - Smaller or greater than 15 mm = 1.5cm pieces (Adults)
- Does not include: hard, tough, chewy, fibrous, stringy, crunchy, or crumbly bits, pips, seeds, fibrous parts of fruit, husks or bones
- May include 'dual consistency' or 'mixed consistency' foods and liquids if also safe for Level 0, and at clinician discretion. If unsafe for Level 0 Thin, liquid portion can be thickened to clinician's recommended thickness level
- A knife is not required to cut this food



## 6 SOFT & BITE-SIZED

- Can be eaten with a fork, spoon or chopsticks
- Can be mashed/broken down with pressure from fork, spoon, chopsticks or fingers
- A knife is not required to cut this food, but may be used to help load a fork or spoon
- Soft, tender and moist throughout but with no separate thin liquid
- Chewing is required before swallowing
- 'Bite-sized' pieces as appropriate for size and oral processing skills
  - Paediatric, 8mm pieces (no larger than)
  - Adults, 15mm=1.5cm pieces (no larger than)



## 5 MINCED & MOIST

- Can be eaten with a fork or spoon
- Could be eaten with chopsticks in some cases, if the individual has very good hand control
- Can be scooped and shaped (e.g. into a ball shape) on a plate
- Soft and moist with no separate thin liquid
- Small lumps visible within the food
  - Paediatric, equal to or less than 2mm width & no longer than 8mm in length
  - Adult, equal to or less than 4mm width & no longer than 15mm in length
- Lumps are easy to squash with tongue

#### 4 PUREED 4 EXTREMELY THICK

- Usually eaten with a spoon (a fork is possible)
- Cannot be drunk from a cup because it does not flow easily
- Cannot be sucked through a straw
- Does not require chewing
- Can be piped, layered or molded because it retains its shape, but should not require chewing if presented in this form
- Shows some very slow movement under gravity but cannot be poured
- Falls off spoon in a single spoonful when tilted & continues to hold shape on a plate
- No lumps / Not sticky
- Liquid must not separate from solid



#### 3 LIQUIDISED 3 MODERATELY THICK

- Can be drunk from a cup
- Moderate effort is required to suck through a standard bore or wide bore straw (wide bore straw = 0.275 inch or 6.9 mm)
- Cannot be piped, layered or molded on a plate because it will not retain its shape
- Cannot be eaten with a fork as it drips slowly in dollops through the prongs
- Can be eaten with a spoon
- No oral processing or chewing required – can be swallowed directly
- Smooth texture with no 'bits' (lumps, fibers, bits of shell or skin, husk, particles of gristle or bone)



#### 2 MILDLY THICK

- Flows off a spoon
- Sippable, pours quickly from a spoon, but slower than slightly thick and thin drinks
- Mild effort is required to drink this thickness through standard bore straw (standard bore straw = 0.209 inch or 5.3 mm diameter)
- IDDSI flow test. 4-8 mls remains after 10 sec flow

#### 1 SLIGHTLY THICK

- Thicker than water
- Requires a little more effort to drink than thin liquids
- Flows through a straw, syringe, teat/nipple
- Similar to the thickness of most commercially available juice
- 'Anti-regurgitation' (AR) infant formulas
- IDDSI flow test. 1-4 mls remains after 10 sec flow

#### 0 THIN

- Flows like water / Fast flow
- Can drink through any type of teat/nipple, cup or straw as appropriate for age and skills



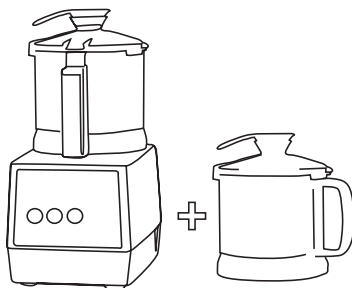


Blixer®

**Robot Coupe Blixers® are the answer for your texture-modified meals preparation** that include several courses – starters, mains, cheese, dessert, whether raw or cooked, for optimal nutritional intake, especially vitamins.

### Why upgrade to the Blixer® package?

- Your Blixer® will come with an extra bowl, blade, lid and scraper.
- The additional attachment will allow you to:
  - Have a better organisation in the kitchen
  - Reduce downtime and therefore overall production time by not having to wait between washes



**GREAT FOR IDDSI LEVELS:** **7** RG7 **EC** EC7 **6** SB6 **5** MM5

**4** PU4 **4** EX4 **3** LQ3 **3** MO3 **2** MT2

**Tip:** Consult your local Robot Coupe Territory Manager today to ensure that the unit(s) selected will be fit for purpose!



Immersion Blender

Robot Coupe Immersion Blenders can be used to turn seasonal vegetables into fresh, creamy, delicious soups or for the preparation of thickened fluids.

A powerful motor ensures fast processing and an optimum quality end-product.

**Perfect hygiene** with a completely dismountable foot and blade for **easy cleaning and maintenance**, a Robot Coupe exclusive.

**GREAT FOR IDDSI LEVELS:** **7** RG7 **EC** EC7 **6** SB6 **5** MM5

**4** PU4 **4** EX4 **3** LQ3 **3** MO3 **2** MT2 **1** ST1

Robot Coupe's **reliable and powerful** vegetable preparation machines have a large processing capacity and wide variety of cuts, making it easy for you to meet your specific day to day needs. We can slice, grate, julienne, dice and even mash potatoes giving you optimum quality and precision every time. **The dicing function ensures you meet the size criteria for Level 6.**

**GREAT FOR IDDSI LEVELS:**

**7** RG7 **EC** EC7 **6** SB6



Vegetable Prep

## Food Processor



Robot Coupe Food Processors are 2 Machines in 1: a cutter bowl and a vegetable preparation attachment utilising the same motor base.

They provide versatility and are a true workhorse in most commercial kitchens around the world.

They easily chop, grind, knead, mix and thanks to the wide range of discs available they grate, slice, julienne and the larger models can also dice.

This range of machines is ideal for the highest levels of the IDDSI Framework, RG7 & EC7.

### GREAT FOR IDDSI LEVELS:

**7** RG7 **EC7** **6** SB6 **5** MM5

## Juicer



The introduction of a Robot Coupe Juicer to the lifestyle program is a perfect way to increase vitamin intake, hydration, mobility and great for social interaction.

Quiet, compact and durable, our juice extractors will allow you to create healthy delicious juice with minimal preparation and effort by using seasonal fruits and vegetables.

### GREAT FOR IDDSI LEVELS:

**3** LQ3\* **3** M03\* **2** MT2\*  
**1** ST1\* **0** TNO

\* The juicer is ideal for the initial level 0 - TNO, the other levels ST1, MT2, M03 & LQ3 will need to be thickened/modified to achieve the desired texture.