ABSTRACT

The American Dietetic Association proposes a classification of foods for dysphagia diets based on viscosity data measured at shear rate of 50 (s$^{-1}$). This guideline has been used as a reference in many papers and therefore most of studies have only focused on steady state rheological parameters. The purpose of present study was to cluster and to classify 39 Iranian viscous food products considering steady-state and viscoelastic parameters. Using
clustering techniques, 39 samples were divided to six clusters. The results of this study indicate that more work is needed to determine the best rheological parameters to classify dysphagia oriented food products.

- Keywords: National Dysphagia Diet, dysphagia, viscoelastic properties, cluster classification, viscosity -