

BACKGROUND

- Increasing Dysphagia Prevalence: Advancements in neonatal medicine have resulted in an increased prevalence of medically complex infants suffering from dysphagia.¹
- Gastric Limitations in Thickener Utilization: Although the provision of thickened liquids is often an effective treatment strategy, immaturity of the infant gut prevents the utilization of many of the most effective external thickening products.²
- Anti-Reflux Formula Thickening Options: Recent research indicates formula used to treat reflux may offer a viable solution. Pados et al. (2021) found ready-to-feed Enfamil A.R.[™] prepared in its 20 kcal/oz formulation qualifies as a slightly thick liquid.³
- Unknown Effects of Caloric Density and Refrigeration: While this offers a promising thickening option, there remains a paucity of knowledge regarding the thickness of these anti-reflux formulas under common clinical conditions such as formulas prepared at increased caloric densities or provided after refrigeration.

SPECIFIC AIMS

Test the effect of caloric density on anti-reflux formula thickness. <u>Aim 1</u>: Test the effect of refrigeration and warming on anti-reflux formula <u>Aim 2</u>:

thickness.

METHODS

- Formulas: Two commonly used anti-reflux formulas (Enfamil A.R.[™], Similac Spit-Up[®]) were tested in their powder formulations.
- **Mixing:** Formulas were mixed at room temperature according to manufacturer instructions. Caloric density of powdered formulas were mixed and tested at 20-30 kcal formulations.
- **IDDSI Flow Testing:** All formula conditions underwent 3 trials of IDDSI flow testing at room temperature according to IDDSI methodology. Formulas were tested every 5 minutes over 30 minutes to represent the length of a typical bottle feed and monitored for any changes in thickness as time progressed.^{4,5}
- Fill 10 mL BD syringe with 10mL liquid
- Remove finger from syringe tip and allow 10 seconds of unconstrained vertical flow
- Record the residual volume of formula remaining in the syringe
- **Refrigeration and Warming:** To test refrigeration effects formula was made and refrigerated for 3-hours and flow tested. The formula was then warmed to room temperature using an Eivotor bottle warmer and flow tested.
- Analysis: Average residual volumes across the three trials were calculated and categorized into their IDDSI level (*Fig.* 1).

IDDSI Thickness Level
Thin
Slightly Thick
Mildly Thick
Moderately Thick
Figure 1: IDDSI classifica

Effects of Caloric Density on Infant Formulas and their **Anti-Reflux Correlates According to IDDSI Methodology** Abigail Spoden¹, Abbey Sterkowitz¹, Anna Maunu¹, Kayla Hernandez, MS², Memorie Gosa, PhD³, Katlyn Elizabeth McGrattan, PhD^{1,4}

¹University of Minnesota, ²Boston Children's Hospital Center for Nutrition, ³ University of Alabama, ⁴Masonic Children's Hospital



Mildly	Moderately
windly	measuratory
Thick	Thick

Caloric Density

- which classified as thin across all trials (*Fig.*2).

Refrigeration

- refrigeration (*Fig. 4, 5*).

- regardless of its caloric density formulation.
- progress.
- thickness level.

[1] Gosa, M. M., & Dodrill, P. (2017). Effect of Time and Temperature on Thickened Infant Formula. Nutrition in Clinical Practice, 32(2), 238–244. <u>https://doi.org/10.1177/0884533616662991</u>

[2] Duncan, D. R., Larson, K., & Rosen, R. L. (2019). Clinical Aspects of Thickeners for Pediatric Gastroesophageal Reflux and Oropharyngeal Dysphagia. Current Gastroenterology Reports, 21(7). https://doi.org/10.1007/s11894-019-0697-2

[3] Pados, B. F., & Feaster, V. (2021). Effect of Formula Type and Preparation on International Dysphagia Diet Standardisation Initiative Thickness Level and Milk Flow Rates From Bottle Teats. American Journal of Speech-Language Pathology, 30(1), 260–265. <u>https://doi.org/10.1044/2020_AJSLP-20-00272</u>

[4] Cichero, J. A. Y., Lam, P., Steele, C. M., Hanson, B., Chen, J., Dantas, R. O., Stanschus, S. (2017). Development of International Terminology and Definitions for Texture-Modified Foods and Thickened Fluids Used in Dysphagia Management: The IDDSI Framework. Dysphagia, 32(2), 293–314. https://doi.org/10.1007/s00455-016-9758-y

[5] Barbon, C. E. A., & Steele, C. M. (2019). Characterizing the Flow of Thickened Barium and Non-barium Liquid Recipes Using the IDDSI Flow Test. Dysphagia, 34(1), 73–79. <u>https://doi.org/10.1007/s00455-018-9915-6</u>

Condition Baseline Refrigeration Warmed

RESULTS

• Increasing powder formula caloric density had differing effects by formula brand. Increasing caloric density had no effect on Similac Spit-up[®] thickness,

• Increasing Enfamil A.R.[™] caloric density resulted in stepwise increases in thickness. Thickness increased throughout the 30-minute testing period (*Fig.*)

20 kcal/oz: Initially thin, but slightly thick by 20 minutes. • 30 kcal/oz: Initially mildly thick, but moderately thick by 10 minutes

Enfamil A.R.[™] and Similac Spit-up[®] both increased in thickness following

Both formulas thinned with warming in their lower caloric density formulations, however they did not achieve pre-refrigeration levels (*Fig. 4, 5*).

CONCLUSIONS

Similac Spit-Up[®] is not effective at increasing formula thickness

 Slightly through moderately thick liquids can be achieved through the provision of Enfamil A.R.^m at increasing caloric densities, however their continued thickening throughout the 30-minute testing period may pose a problem for milk expression as bottle feeds

• Provision of anti-reflux formulas after refrigeration alters their

• Future investigations examining nutritional and gastric safety of this methodology are warranted prior to clinical application.

REFERENCES

DYSPHAGIA RESEARCH SOCI	t: 29TH ANNUAL MEETING	
Poster	sented a	

pre

Pop Pediatri Spoden

