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Effect of Taste Stimuli on Swallowing Function in Persons with Traumatic Injuries

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Effects of Taste Stimuli on Swallowing Function in Persons with Traumatic Injuries Megan Asselin, Dr. Angela Dietsch

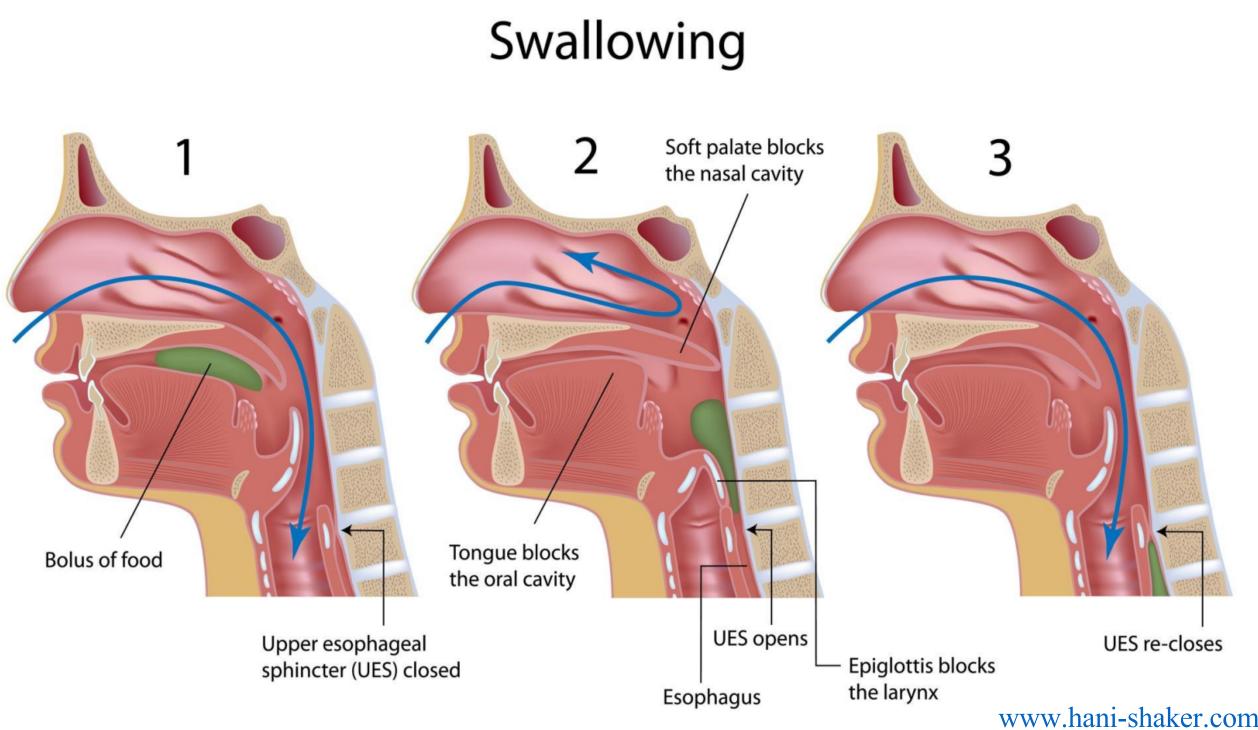
Background

Extremely sour liquids improve swallowing mechanics in persons with swallowing disorders (dysphagia) due to stroke or head and neck cancer (Logemann et al., 1995; Pelletier & Lawless, 2003).

- This has not been explored in patients with traumatic injuries.
- Traumatic injuries can lead to neurological as well as structural impairments, so it is possible that taste intervention might also have beneficial effects on swallowing in this population.
- The motor response has been shown to adapt to the stimulus present (Dietsch et al., 2016).
- The effects of pleasant taste stimuli (as compared to strong sour boluses) has not been tested.

Swallowing requires coordination of multiple neuromuscular systems to direct a bolus of food or liquid towards the digestive system and away from the respiratory tract.

• The inability to eat or drink is detrimental to the recovery process.



Purpose and Hypothesis

Purpose: Examine the effects of three different taste profiles (plain, sweet-sour, and sour) on the swallowing capability of persons with dysphagia due to traumatic injuries. The goal is to explore alternative and complementary ways to treat swallowing impairments as efficiently and effectively as possible. **H1:** Pharyngeal residue (the amount of food/liquid left in the throat

after the swallow) will vary across the different tastes.

The degree to which the bolus enters the airway H2: (penetration/aspiration), as opposed to the esophagus, will vary by taste stimuli.

Sensorimotor Integration for Swallowing and Communication Lab, University of Nebraska-Lincoln

Materials and Method

Subjects

• Traumatically injured young adults with dysphagia under another research protocol (N=26 swallows from 9 participants).

Procedures

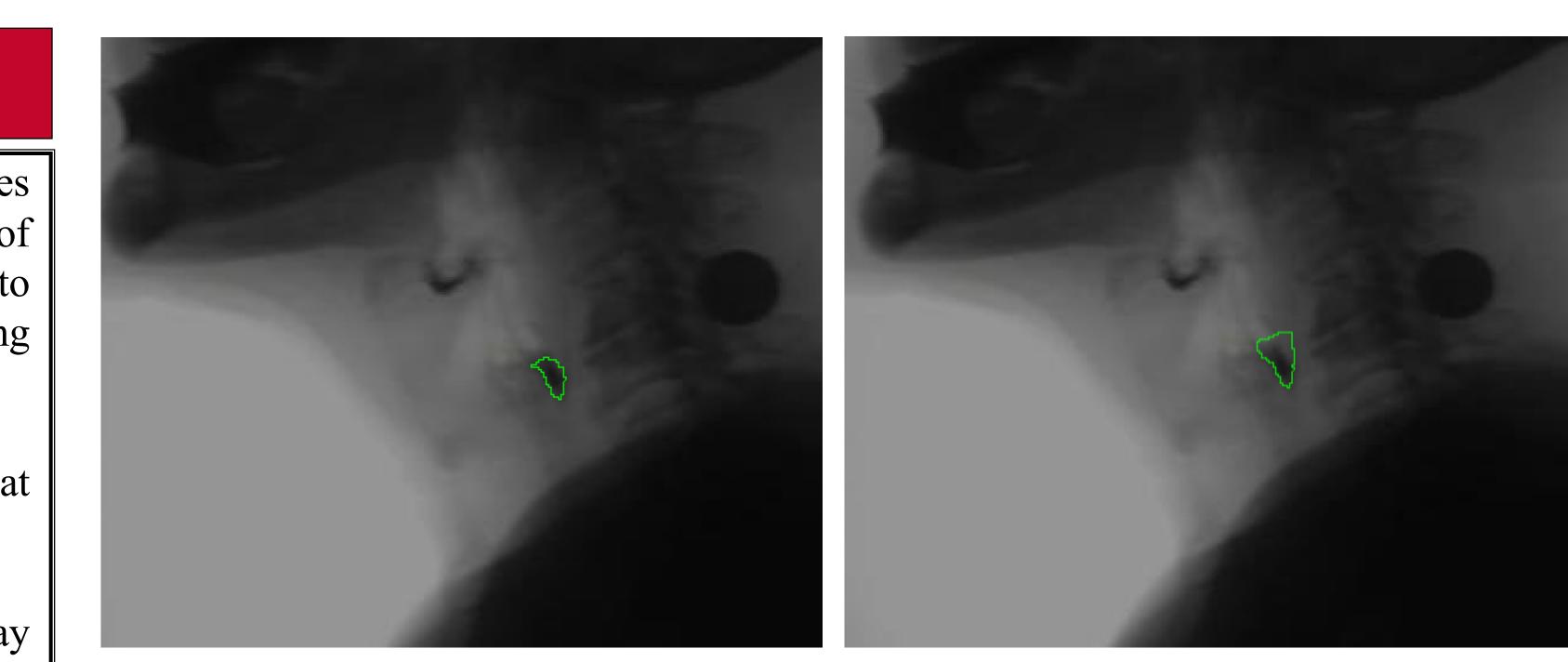
- Quantitative data will be extracted from a pool of de-identified videofluoroscopic (moving x-rays) swallowing studies.
- Identification of anatomical landmarks and residue at different stages of a full swallow of 5cc boluses, each with one of three custom mixed taste profiles.
- Description of degree of any airway penetration using a standardized scale.

Outcome Measures

- An 8 point penetration/aspiration scale (PAS) was used to rate each swallow. Ratings of 2-5 reflected penetration with varying degrees of severity (regarding depth of penetration and whether it was cleared/not cleared), and ratings of 6-8 indicated aspiration with varying degrees of patient awareness and response. A rating of 1 was used if no airway penetration occurred (Rosenbek, 1996).
- A Normalized Residue Ratio Scale (NRRS) calculated the amount of residue in each pharyngeal space relative to the anatomical space and the individual's body height (Pearson, 2013).

Analysis

- ImageJ Software was used for residue ratings by outlining the residue and then outlining the anatomical space that the residue occupied.
- Excel macros used results obtained from ImageJ to calculate the ratio of the residue to the associated anatomical space and an anatomical scalar to account for participant height differences.
- Data were compared using a repeated-measure analysis of variance (SPSS) to assess differences in outcomes of NRRS and PAS levels across the different tastes.



Outline of residue in the piriform

Measuring Piriform Residue and Piriform Space for NRRS

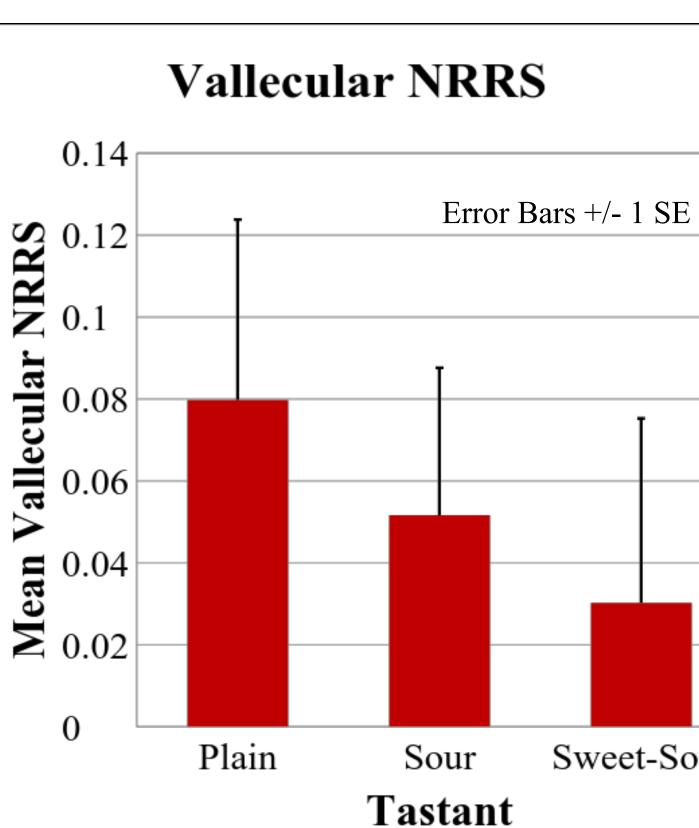
Outline of piriform cavity

H1 was supported

- vallecular and piriform spaces on each trial
- Significance of vallecular NRRS *p*=0.043
- Significance of piriform NRRS *p*=0.039

H2 was not supported

- Significance of PAS *p*=0.462
- ordinal scale compared to a continuous scale.



Pharyngeal residue did vary across the different tastes. However, the degree of penetration/aspiration from each swallow did not appear to have a direct relationship with either the tastant type nor the residue left behind. The taste stimuli tested has immediate benefits for some aspects of dysphagia. Further testing of additional taste profiles is warranted.

Dietsch AM, Dorris HD, Pearson WG, Dietrich-Burns KE, Solomon NP. Effects of taste manipulation on swallow function in sensory-based dysphagia. Podium presentation at Dysphagia Research Society Annual Meeting, 2016 (Feb), Phoenix, AZ. Logemann JA, et al. (1995) Effects of a sour bolus on oropharyngeal swallowing measures in patients with neurogenic dysphagia. J Speech Hear Res 38:556-563. Pearson WG, Molfenter SM, Smith ZM, Steele CM. (2013) Image-based measurement of post-swallow residue: the normalized residue ratio scale. Dysphagia. Pelletier CA, Lawless HT (2003) Effect of citric acid and citric acid-sucrose mixtures on swallowing in neurogenic oropharyngeal dysphagia. Dysphagia 18:231-241. Rosenbek JC, Robbins JA, Roecker EB, Coyle JL, Wood JL. (1996) A penetration-aspiration scale. Dysphagia 11(2):93-98.

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Results

• The tastants affected the amount of residue that remained within the

• The degree to which the bolus entered the airway (penetration/aspiration), as opposed to the esophagus, did not vary by taste stimuli.

• This could be from the limited number of participants or the use of an

Piriform NRRS 0.04 Error Bars +/- 1 SE 0.035 **8** 0.03 **E** 0.025 **ji** 0.02 **ä** 0.015 **6**30 \mathbf{N} 0.005 Plain Sweet-Sour Sour Sweet-Sour Tastant

PAS was not predictive of residue (*p*=0.627-0.932)

Conclusion

Bibliography