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EXTENDED ABSTRACTS

Evaluation of Enteral Nutrient Flavor and Rating due to Differences in Form

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ABSTRACT

It is very essential for medical staff to completely understand disparities within the comprehensive evaluation of enteral nutrients thanks to differences in their physical form. during this area of study, we compared that overall rating of every enteral nutrient with reference to form and examined the factors that influence their overall evaluation. The comparison of comprehensive evaluations for every sort of enteral nutrient was administered for liquids (room temperature, warm, cold), jelly (solid), and mousse (semi-solid) forms. Additionally, factors that are influencing the great evaluation of enteral nutrients were investigated using covariance structure analysis. In this overall evaluation of every enteral nutrient form showed the jelly was rated highest (2.57 ± 1.49), followed by the nice and cozy liquid (2.53 ± 1.29), cold liquid (2.42 ± 1.20), temperature liquid (2.26 ± 1.20), and therefore the mousse (1.93 ± 1.07). From the results of correlational analysis , four factors (flavor, richness, presence, and texture) were extracted. Covariance structure analysis of things affecting the general rating revealed that flavor had a big influence (fitness index: GFI=0.908, AGFI=0.878, RMSEA=0.074, AIC=912.742). Here the differences within the sort of enteral nutrients affected the general satisfaction of patients. it's important for medical staff, including pharmacists, to deepen their understanding of things associated with the general rating of enteral nutrients so as to satisfy the requirements of patients. In previously, patient blood tests are reported as being significantly improved by intake of enteral nutrients. Good quantity of adequate nutrition to laboratory rats has also been shown to extend their weight and restore the intestinal mucosa . In Japan, enteral nutrients are available as medical and food products in various flavors and forms, including liquids, mousse, jellies, semi-solids, and solids. It is tough that the physical state (liquid, solid, semi-solid) and overall rating of enteral nutrients influences patient medical adherence, nutritional status, and therefore the effectiveness of the treatment. Hence, it's important for medical staff to completely understand the sorts of enteral nutrients available and therefore the factors that affect overall satisfaction ratings. within the present study, a sensory test was conducted using the Semantic Differential (SD) method to match the general flavor evaluation (overall satisfaction level) of enteral nutrients with reference to differences in form. additionally , factors affecting the general rating of enteral nutrients were further examined. If a big difference was found by 1-way ANOVA, the Games-Howell test was used as a post-hoc test to conduct multiple comparisons. The score for every item is shown because the mean ± variance .to research the factors that affect the general rating, correlational analysis of the 17 pairs, excluding the general rating, was conducted. Those with an eigenvalue of quite 1 under the maximum-likelihood method would be considered a standard factor. Furthermore, so as to elucidate how the common factors derived from the correlational analysis contribute to the general rating, a correlation analysis between the common factors and overall rating was conducted. supported the results obtained, a confirmatory correlational analysis was done using the covariance structure analysis. the importance level for all tests was set to P=0.05. IBM® SPSS statistics® 22 (SPSS, Japan) was used for one-way ANOVA, multiple comparison, and correlational analysis . IBM® SPSS Amos® 22 was used for covariance structure analysis. In the sensory test survey, the mean ± variance of the 18 items was tabulated, and therefore the score distribution was confirmed. There was bias in a number of the scores. However, all the things were determined to incorporate important content contributing to the general rating of every enteral nutrient. Thus, all items were analyzed.

Keywords: Enteral nutrition; Medication adherence; Flavor; Form of enteral nutrients; Therapeutic efficiency

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