

The OFC Science Lecture

Food Quality & Human Health – The Evidence

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Disclosures

Director of Human Health
and
Shareholder of
Devenish Nutrition
An Agri-Technology Company



Global Population Growth



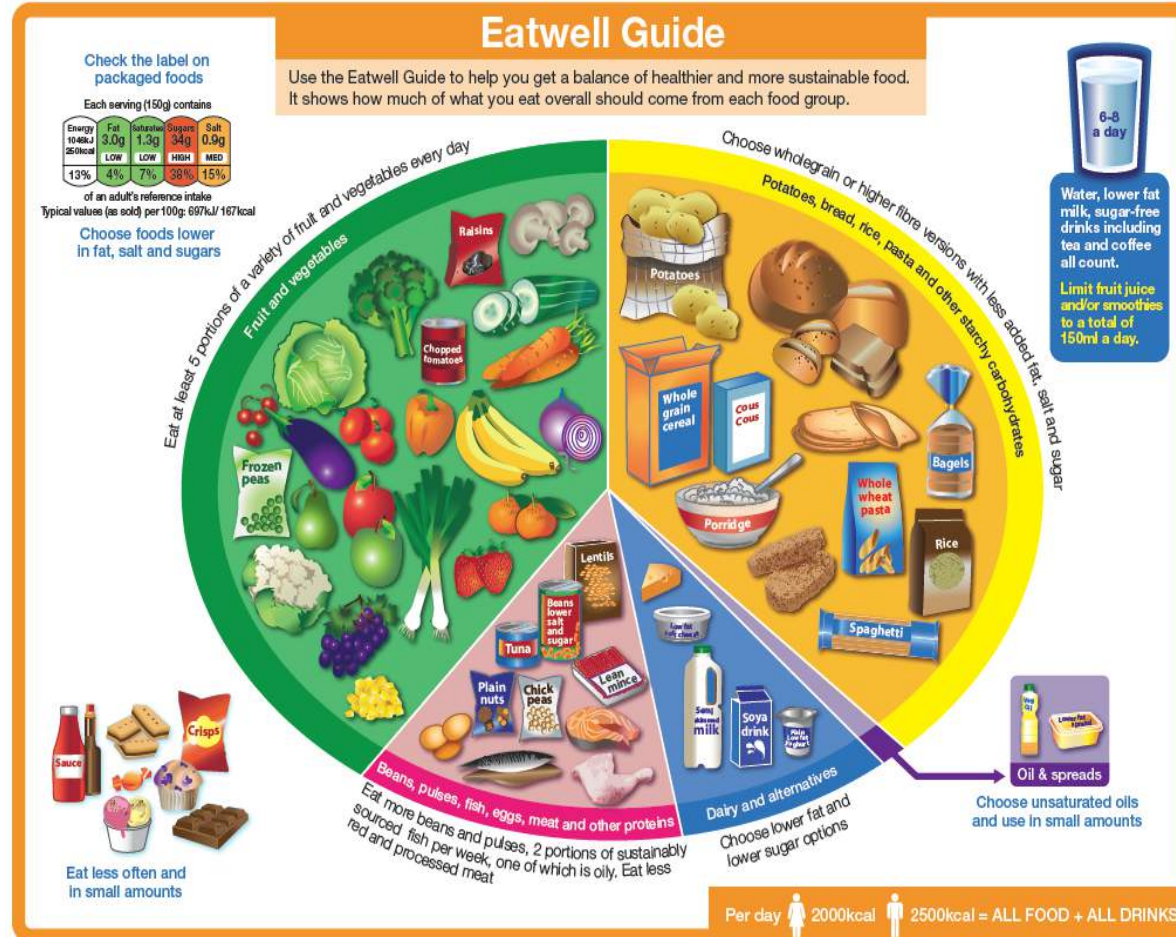
Source: UN

The EAT-Lancet Commission Reference Diet

Doubling of Intake of Fruits, Vegetables, Legumes, Nuts & Seeds

Halving of Meat and Dairy Intakes

90% Reduction in Red Meat Consumption



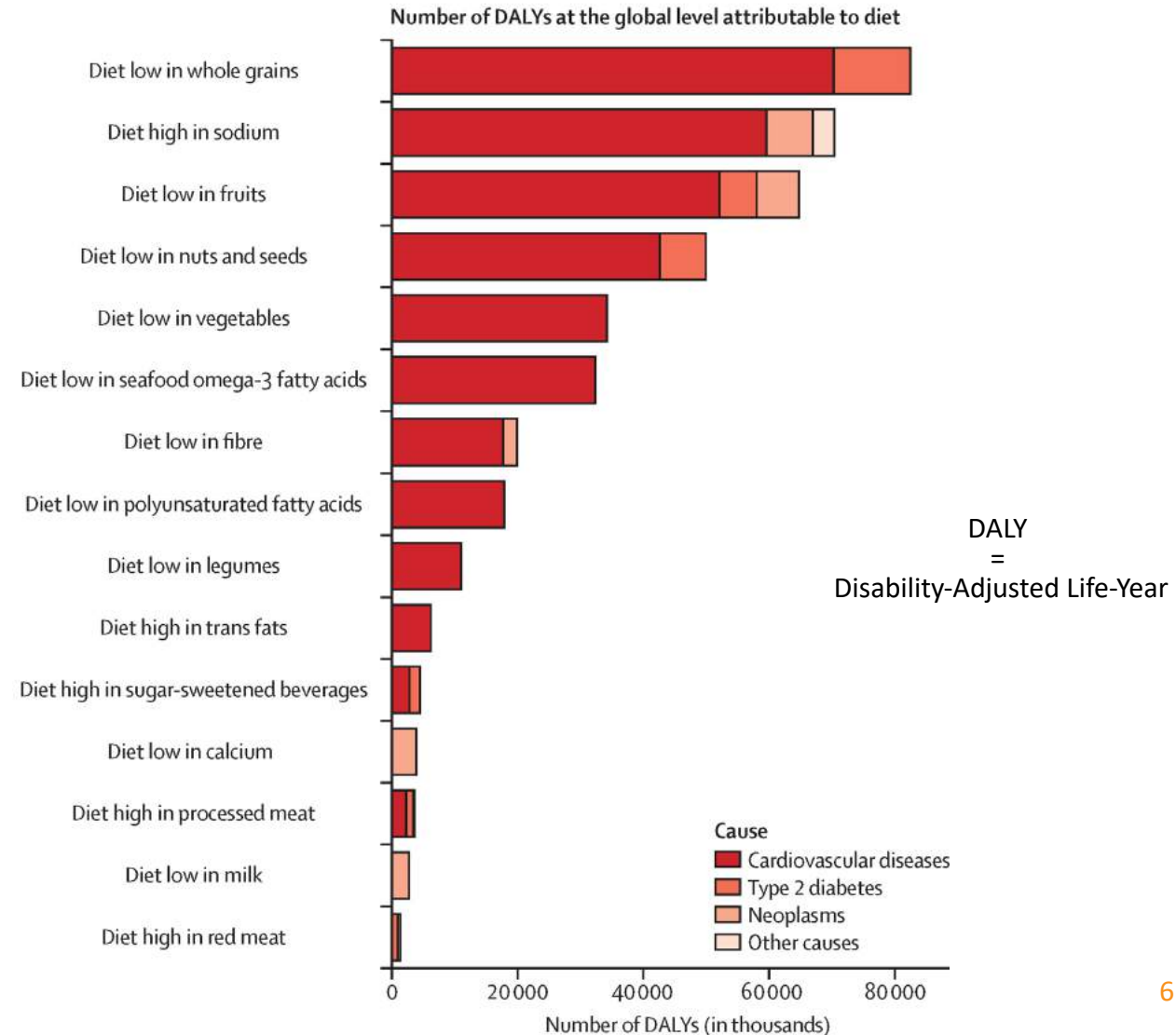
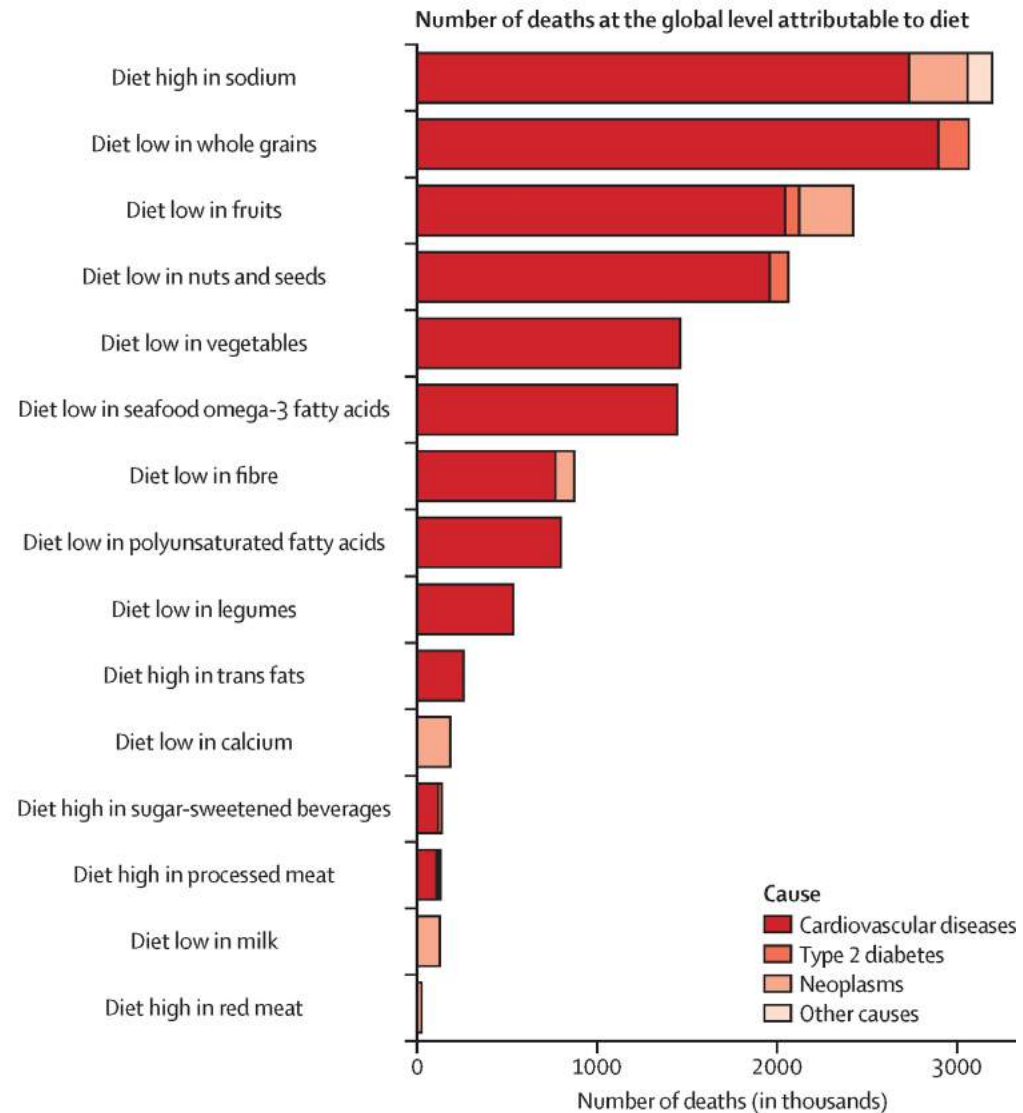
2019 Headlines

**EAT-Lancet recommends slashing red meat consumption
by 90%**



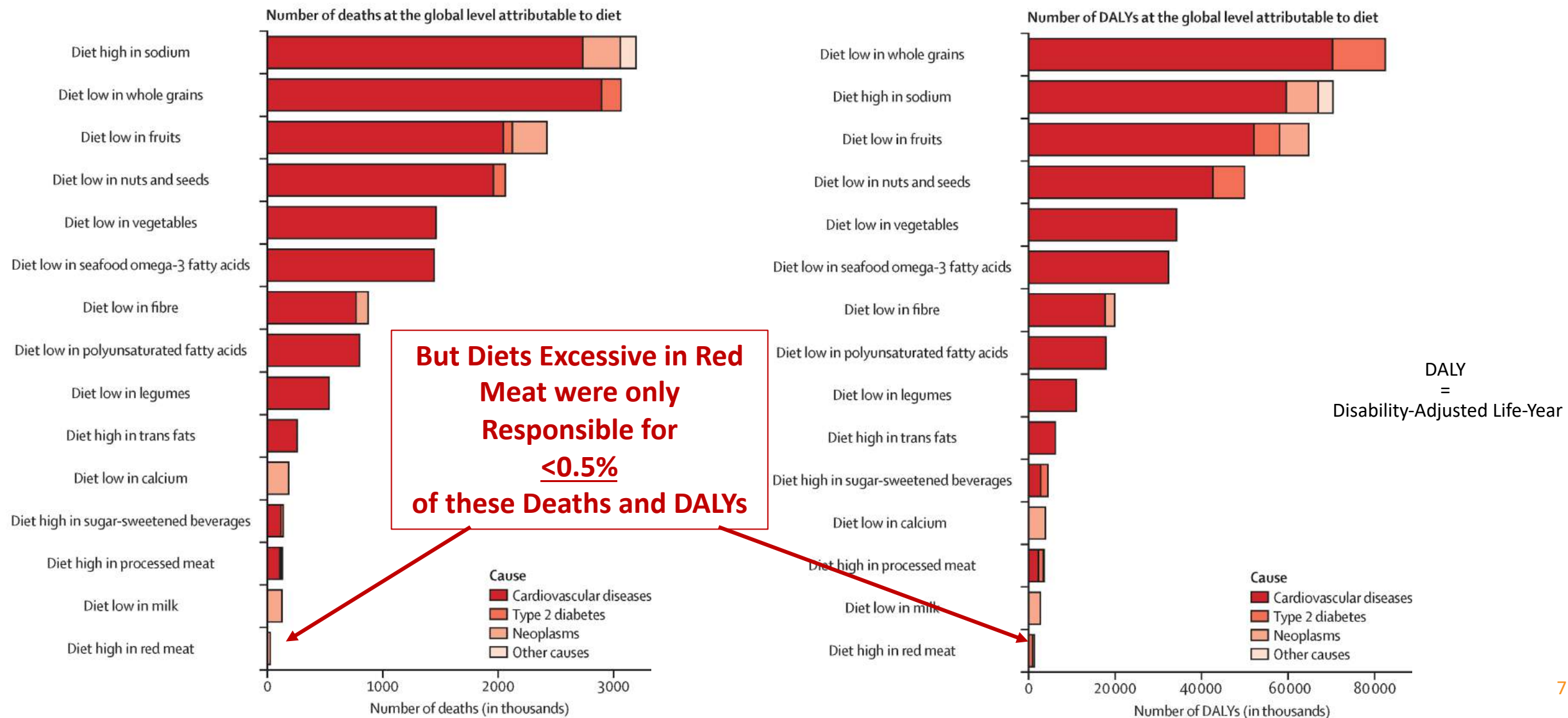
In 2017 Dietary Risks were Responsible for 11 million Deaths (22% of all deaths) & for 255 million DALYS (15% of all DALYs)

Christopher JL Murray & GBD 2017 Diet Collaborators.
 Health Effects of Dietary Risks in 195 Countries, 1990-2017: A Systematic Analysis for the Global Burden of Disease Study. Lancet 2019



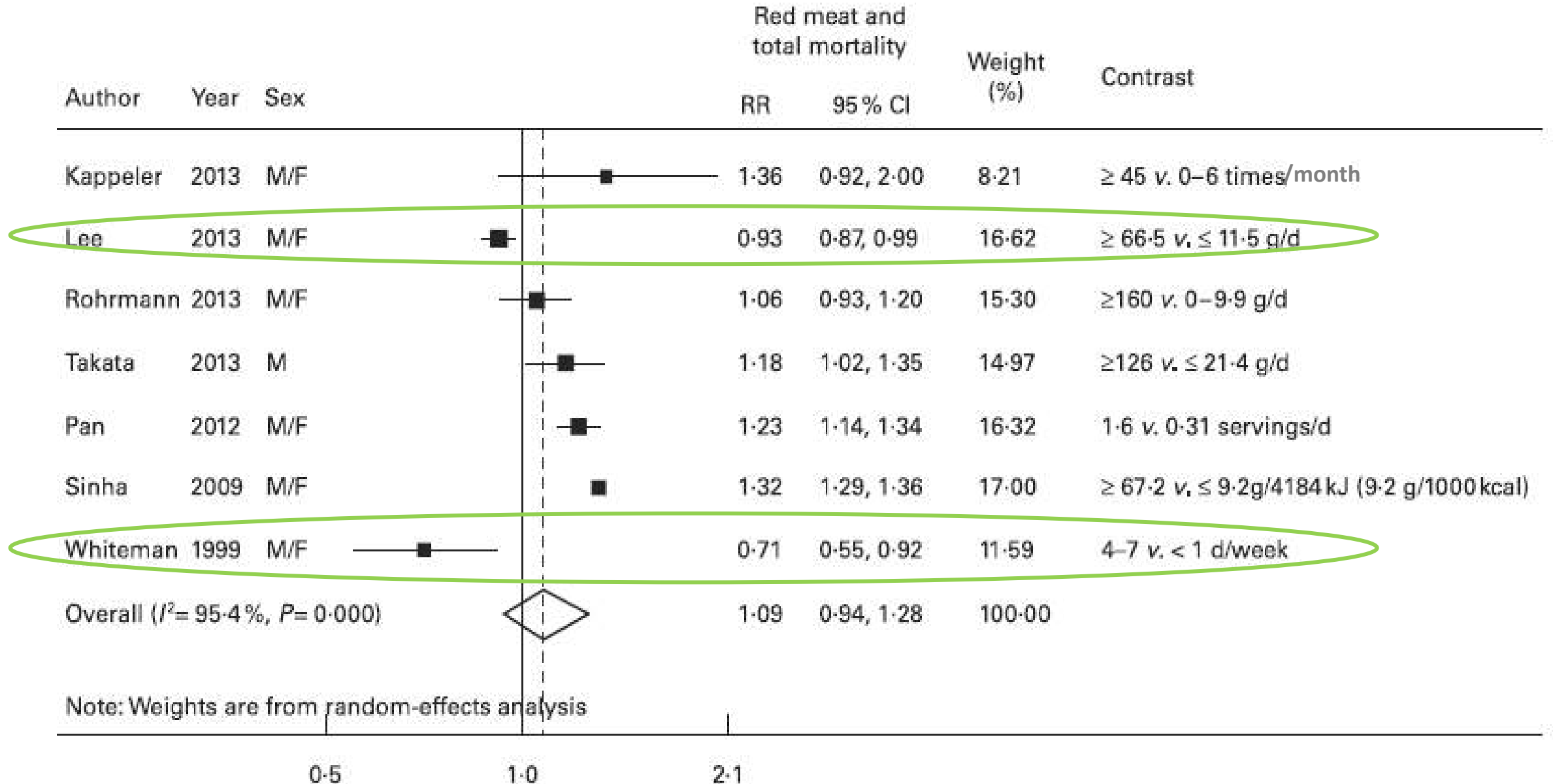
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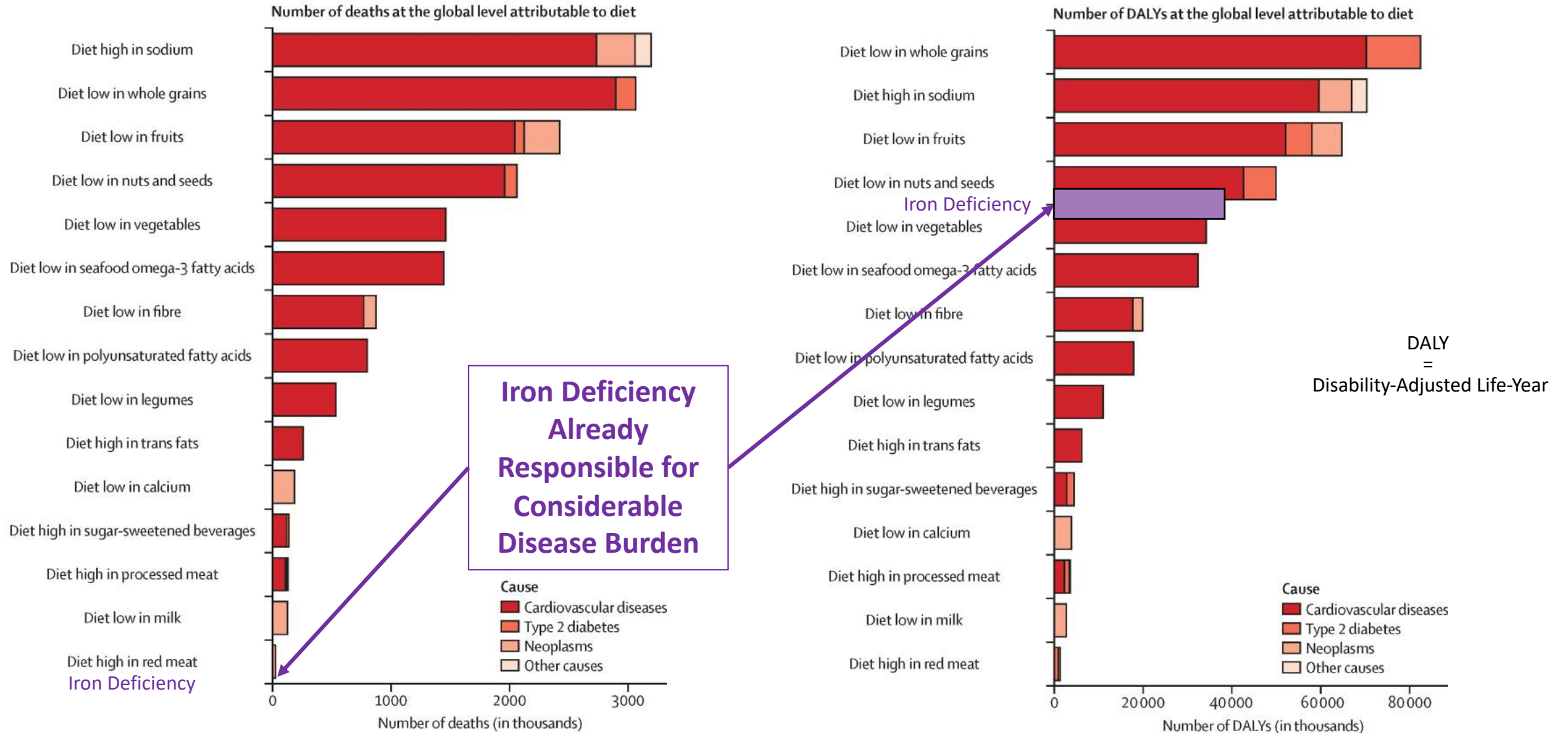


Red Meat Consumption and All-Cause Mortality

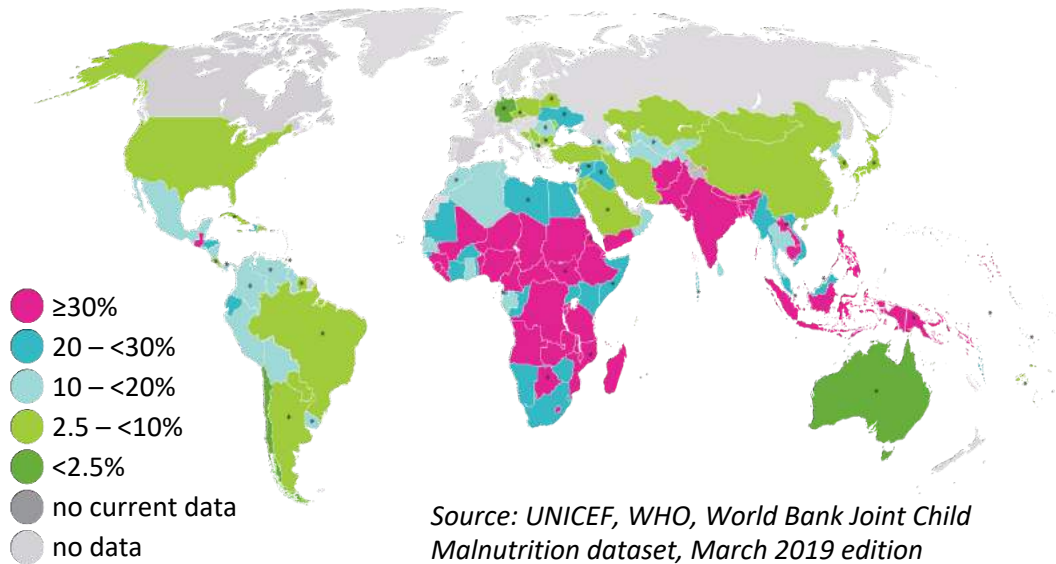
Abete et al British Journal of Nutrition 2014;112:762-775



90% Reduction in Red Meat Consumption will Result in Amino Acid & Micronutrient Deficiencies (Vitamins A, B₁₂, D & K, & Minerals Fe, Zn & Selenium) with Disproportionate Effects on Women, Children & the Developing World

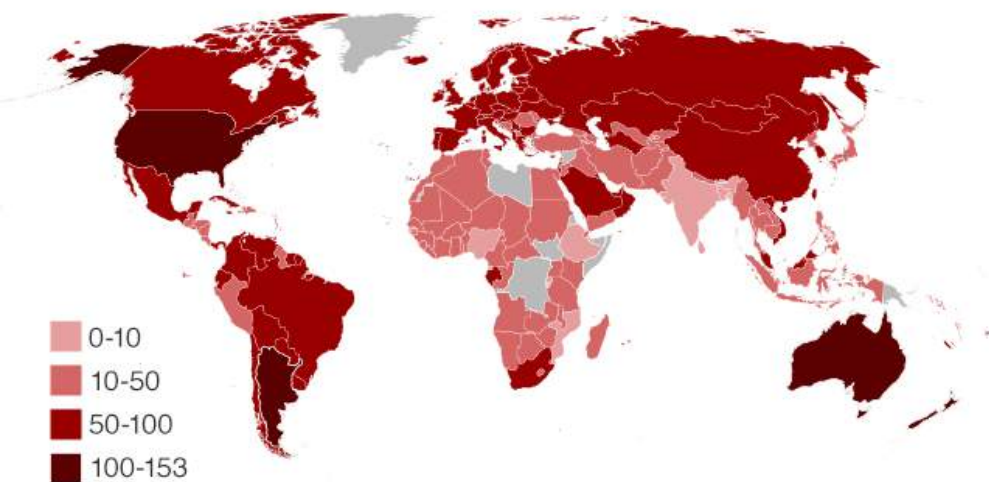


Percentage of children under 5 who are stunted (%), by country

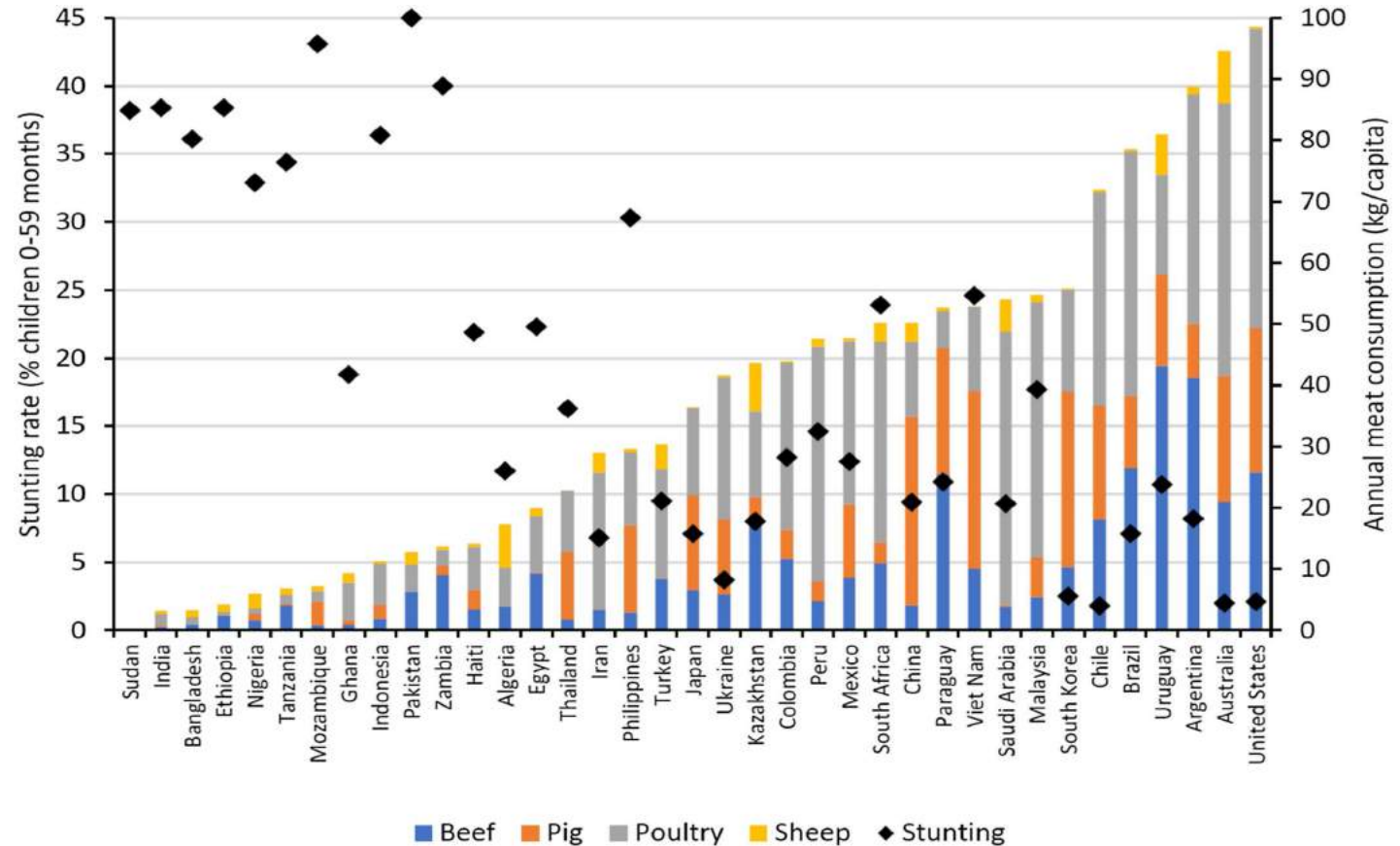


Who eats the most meat?

Meat consumption (kg per person per year)

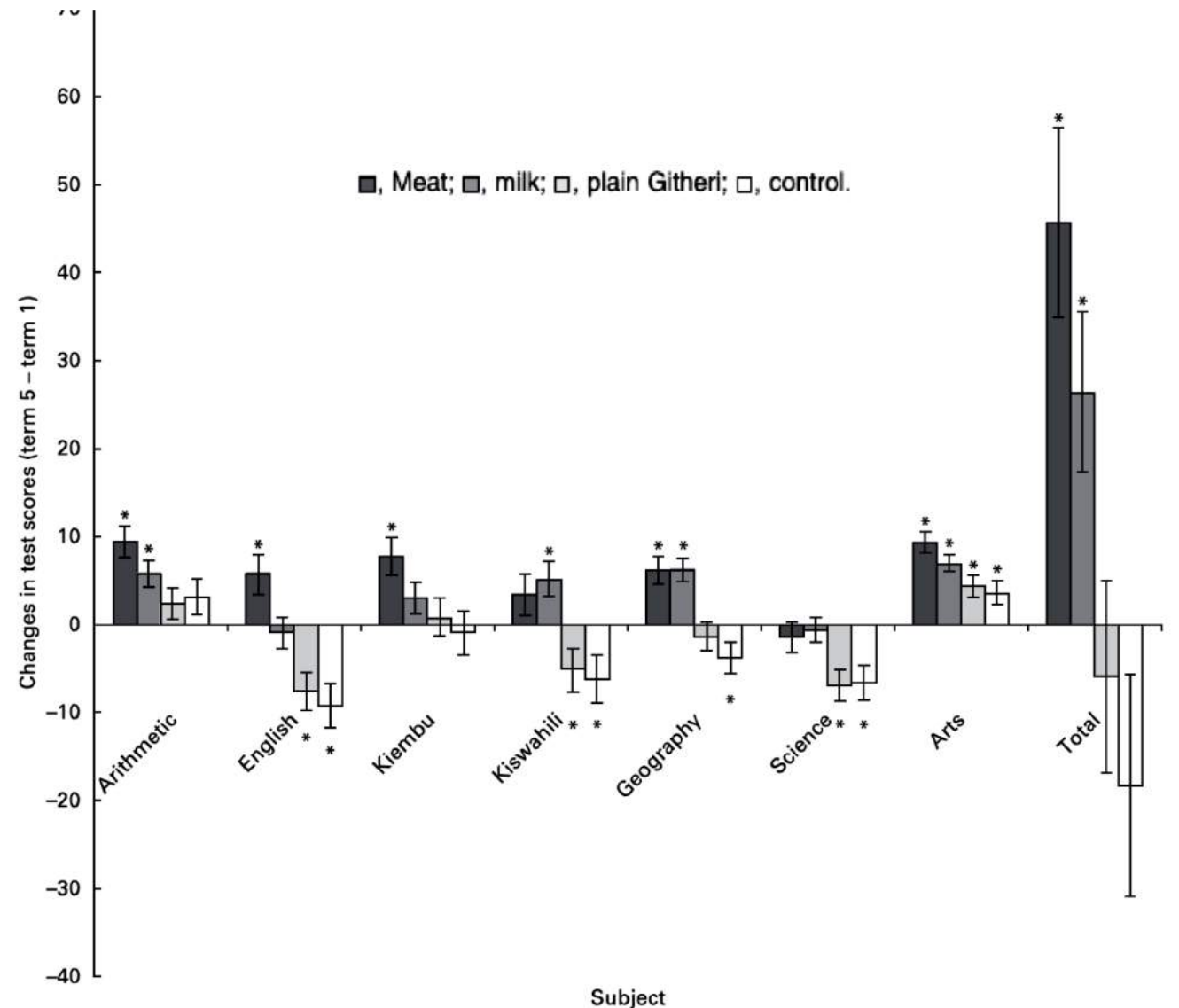
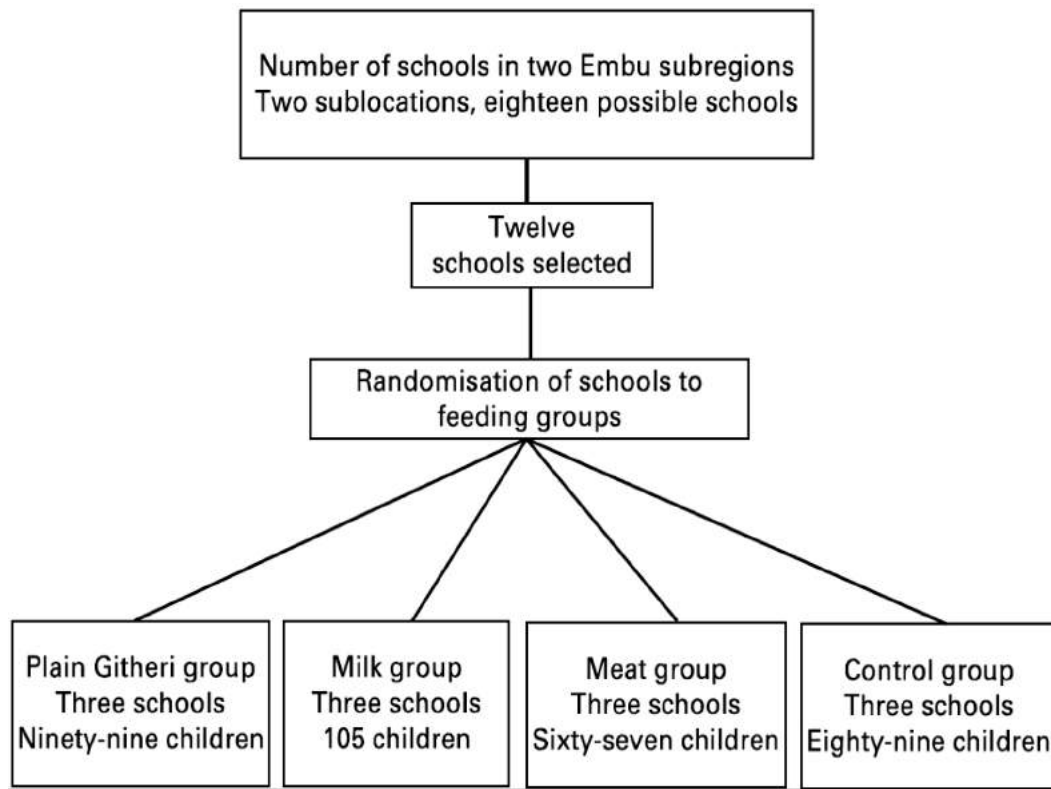


Childhood Stunting Rates & Annual Meat Consumption - an Inverse Relationship



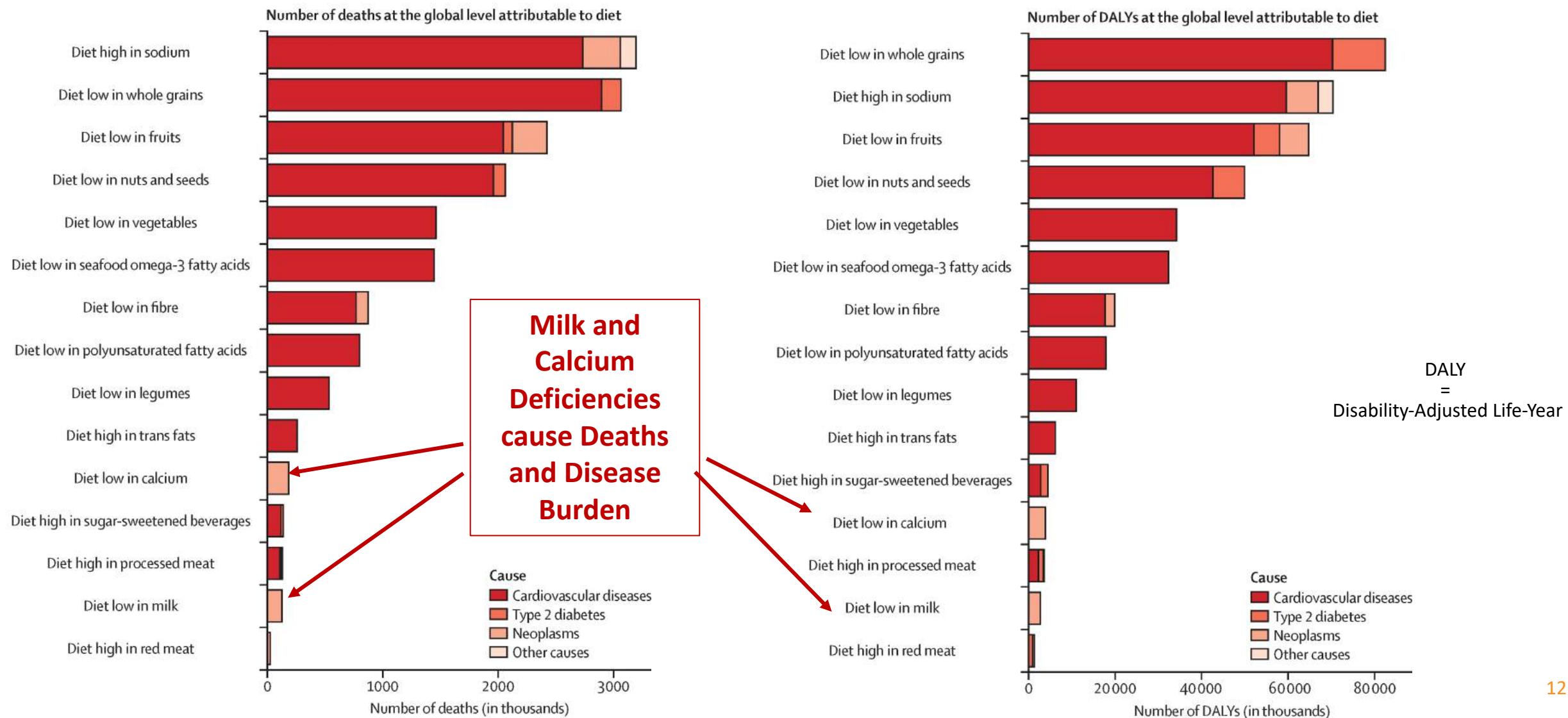
Animal Source Foods and Primary School Test Scores of Kenyan Schoolchildren

Hulett et al. Brit J Nutrition 2014



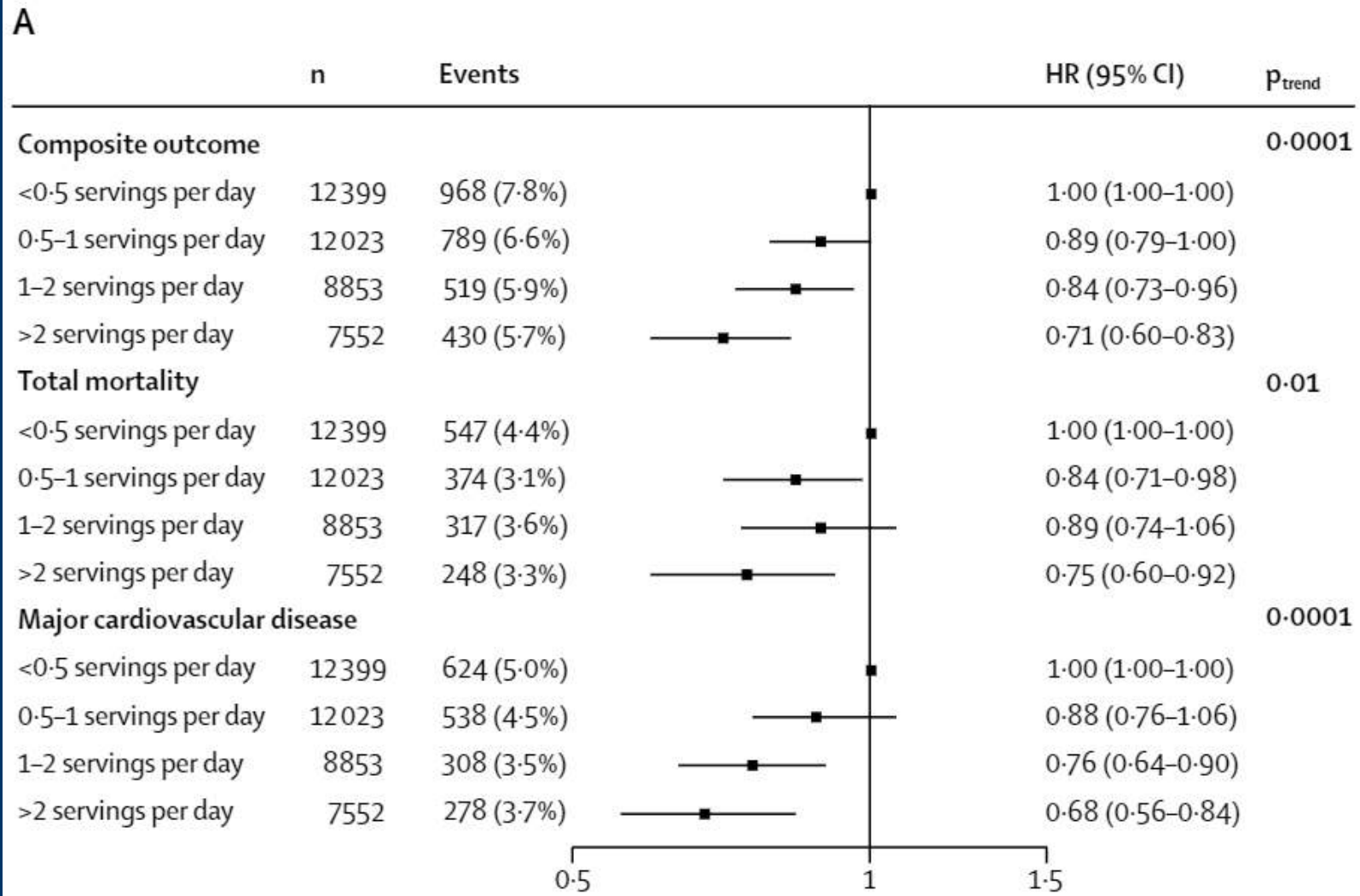
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Association of Dairy Intake with Cardiovascular Disease and Mortality in the Prospective Urban Rural Epidemiology (PURE) Study

Lancet 2018



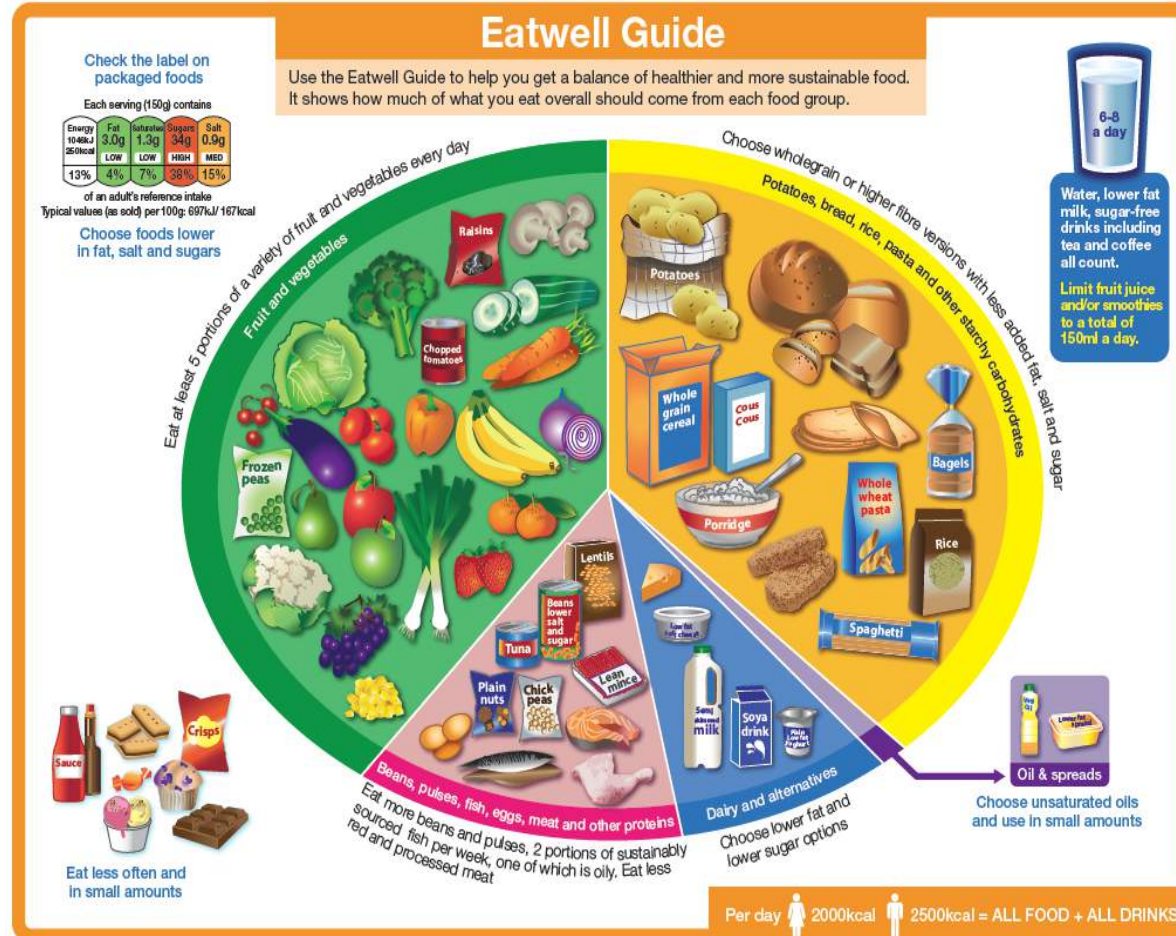
Median intake per day (IQR)

	<0.5 serving	0.5-1 servings	1-2 servings	>2 servings
Only whole-fat dairy	0.2 g (0.10-0.34)	0.9 g (0.81-0.98)	1.4 g (1.14-1.78)	2.9 g (2.45-3.96)

How Many People in this Room are Eating in Accordance with the EatWell Guide?

≥5 Portions of Fruit & Vegetables /day ?

Women & Men 2,000 & 2,500 kcal/day?



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Women & Men 2,000 & 2,500 kcal/day?



Reliance on this Food Transformation is likely to Result in Continued Climate Crisis

Continued
Polar Ice
Cap
Melting



Flooding

Droughts
&
Desertification



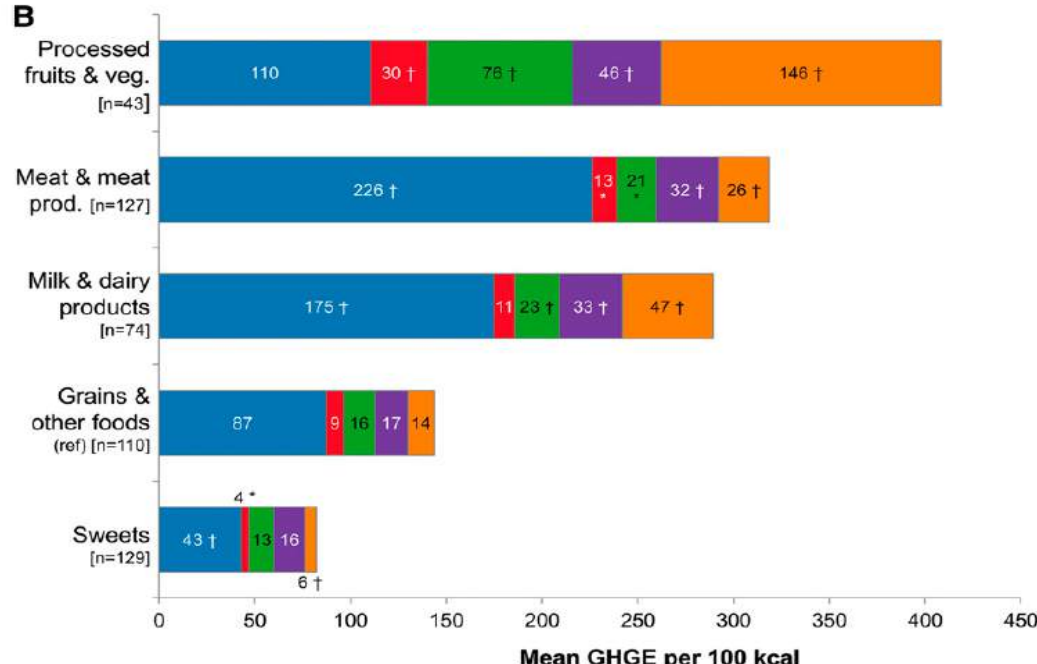
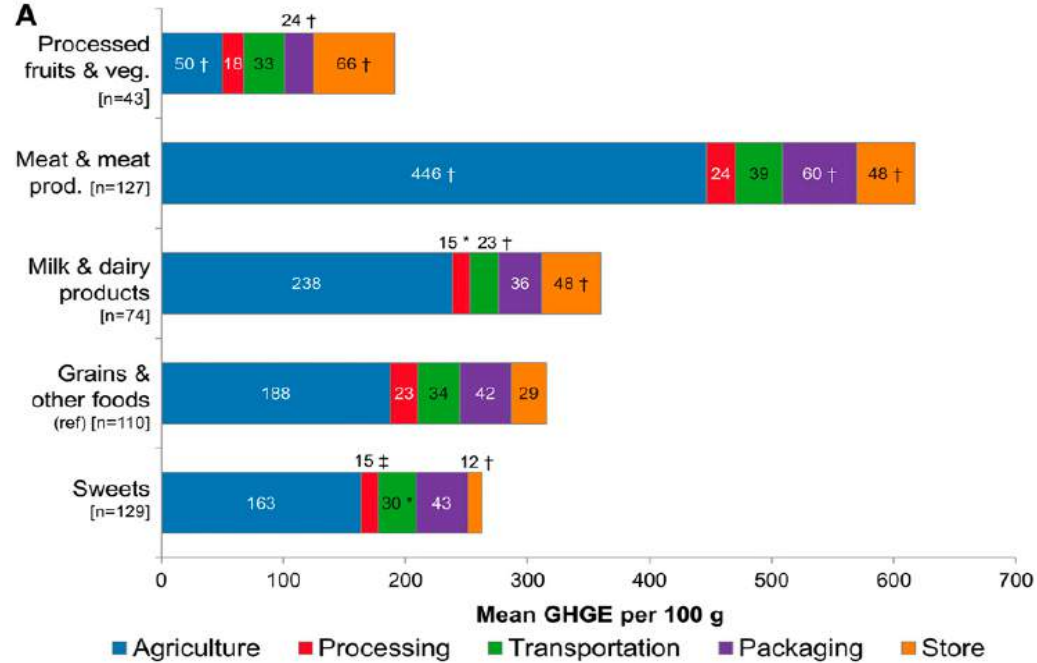
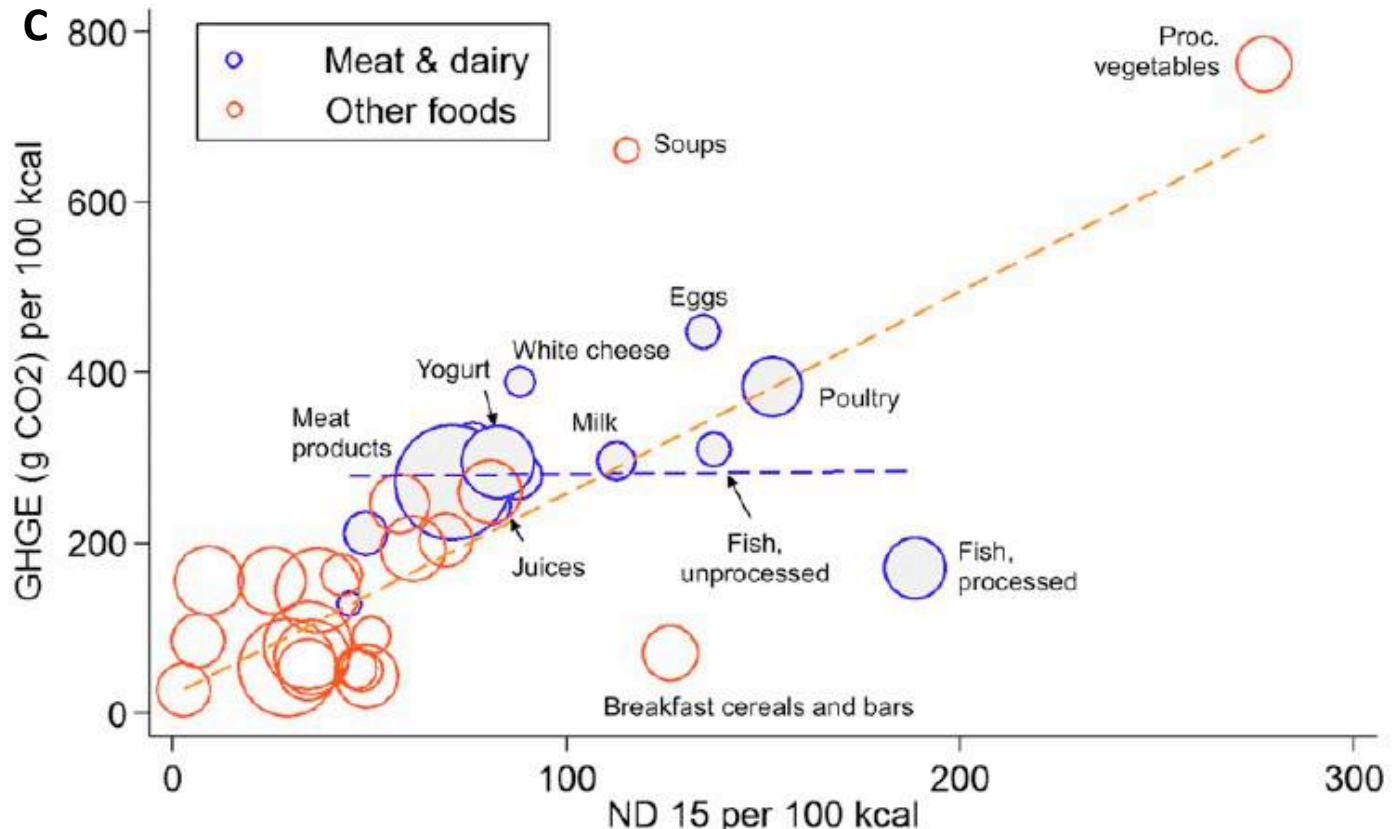
Extensive
Bushfires

An Alternative Solution is to Balance & Optimize

Human Nutrition & Carbon Footprint

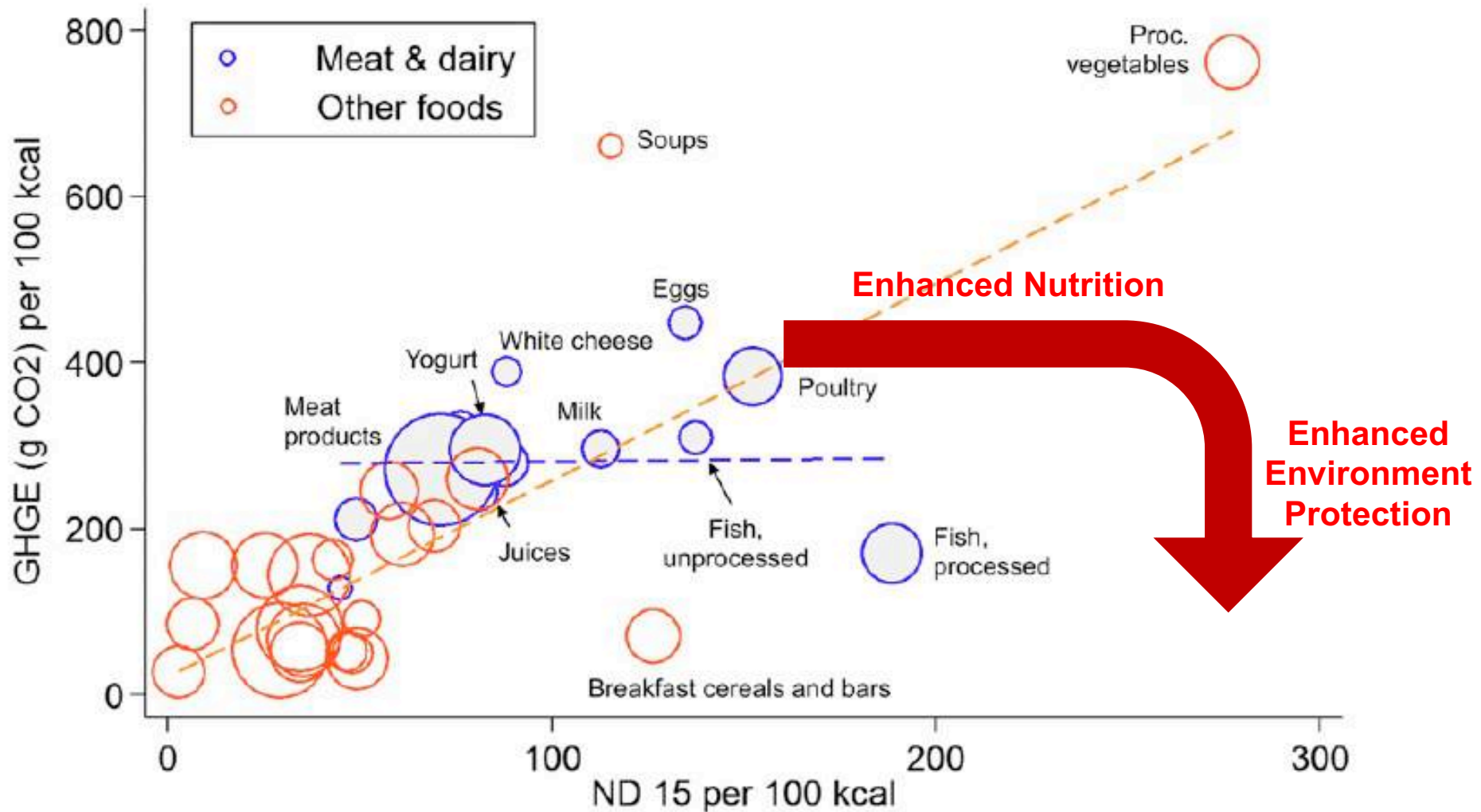
- Which is the Best Metric to Use

Grams vs Kcal Vs Nutrient Density



Drewnowski et al. Energy and nutrient density of foods in relation to their carbon footprint. Am J Clin Nutr 2015;101:184-91.

Optimization of Nutritional Quality and GHGE Reductions “From Farm to Fork”



Nutritional Quality of Steak *Versus* Plant-Based Burgers

(4 Ounce = 115g)

	Steak (80% Lean)	Beyond Meat Burger	Impossible Burger
Calories	287	270	220
Fat (g)	23	20	13
Saturated fats (g)	9	6	10
Carbohydrates(g)	0	5	5
Sugars	0	0	<1
Protein (g)	19	20	20
Sodium (mg)	75	380	430
Fibre (g)	0	3	0
Protein source	100% beef	Pea, mung bean, brown rice	Soy protein concentrate (GM), Soy leghemoglobin (GM), Soy protein isolate (GM), Potato protein,
Fat source		Cocoa butter, coconut oil, sunflower oil & canola oil	Coconut oil, Sunflower oil,
Additional Ingredients		Potato starch, Natural flavor, Yeast, Salt & Beet juice extract	8 added vitamins, Natural flavors, salt, Yeast extract, Methylcellulose, Food starch modified, Cultured dextrose & Water

Ultra-Processed Diets Cause Excess Calorie Intake and Weight Gain

Hall KD et al.
Cell Metabolism 2019; 30: 67–77.

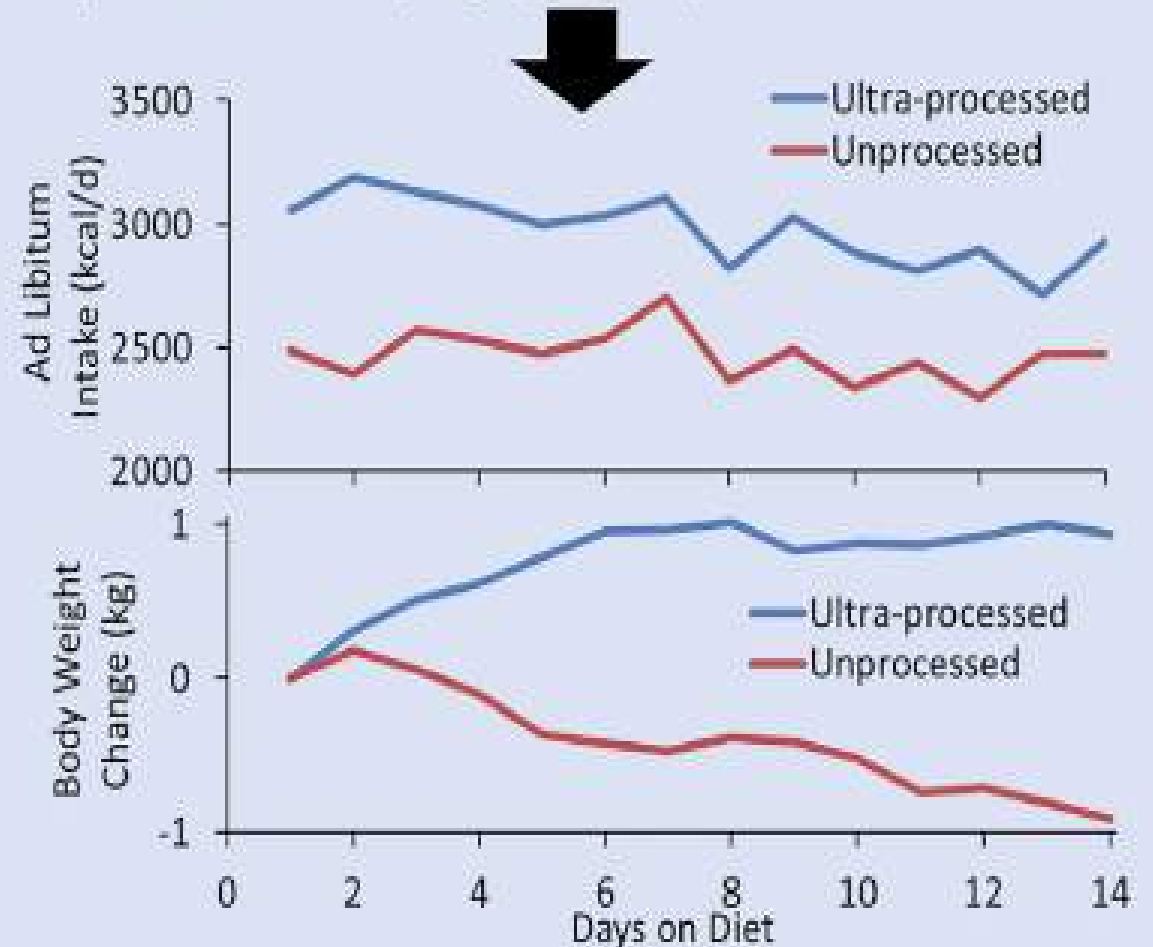
Ultra-processed Diet



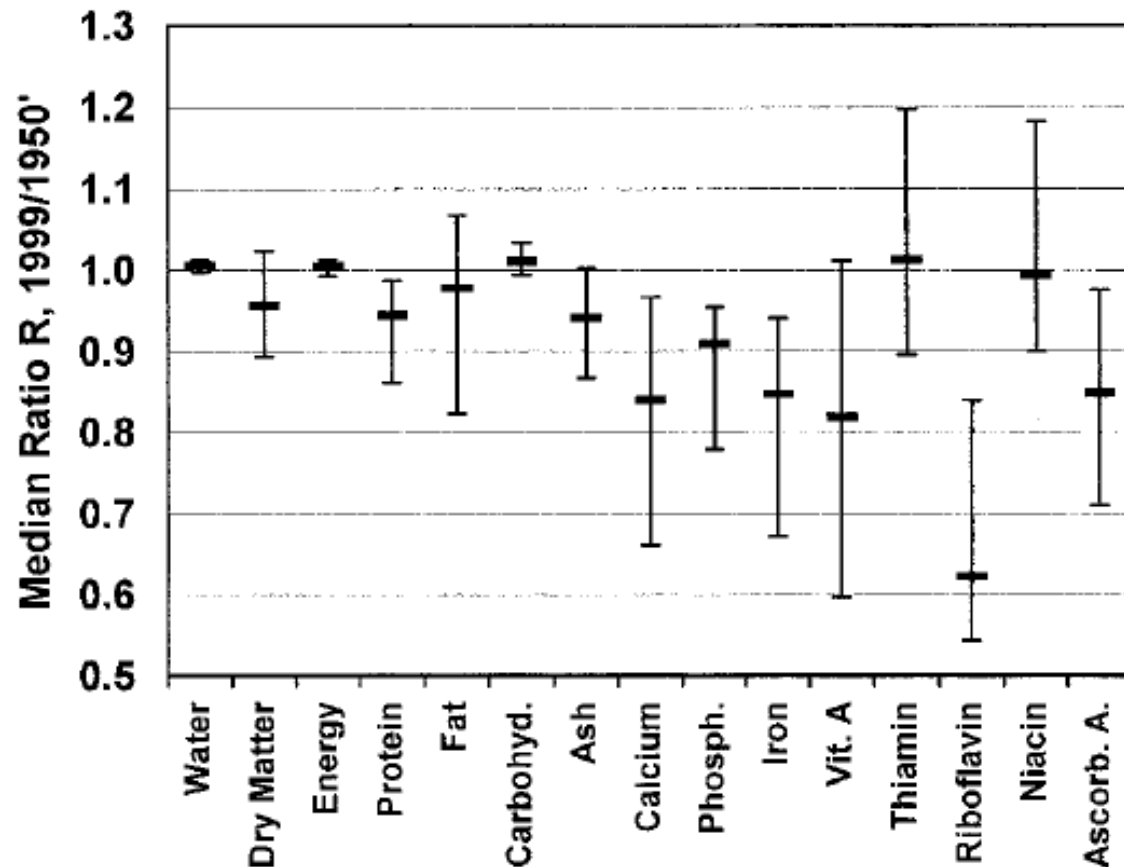
Unprocessed Diet



Diets were presented in random order and matched for provided calories, sugar, fat, fiber, and macronutrients



What about the Quality of Fruits, Vegetables, Grains & Legumes Today?



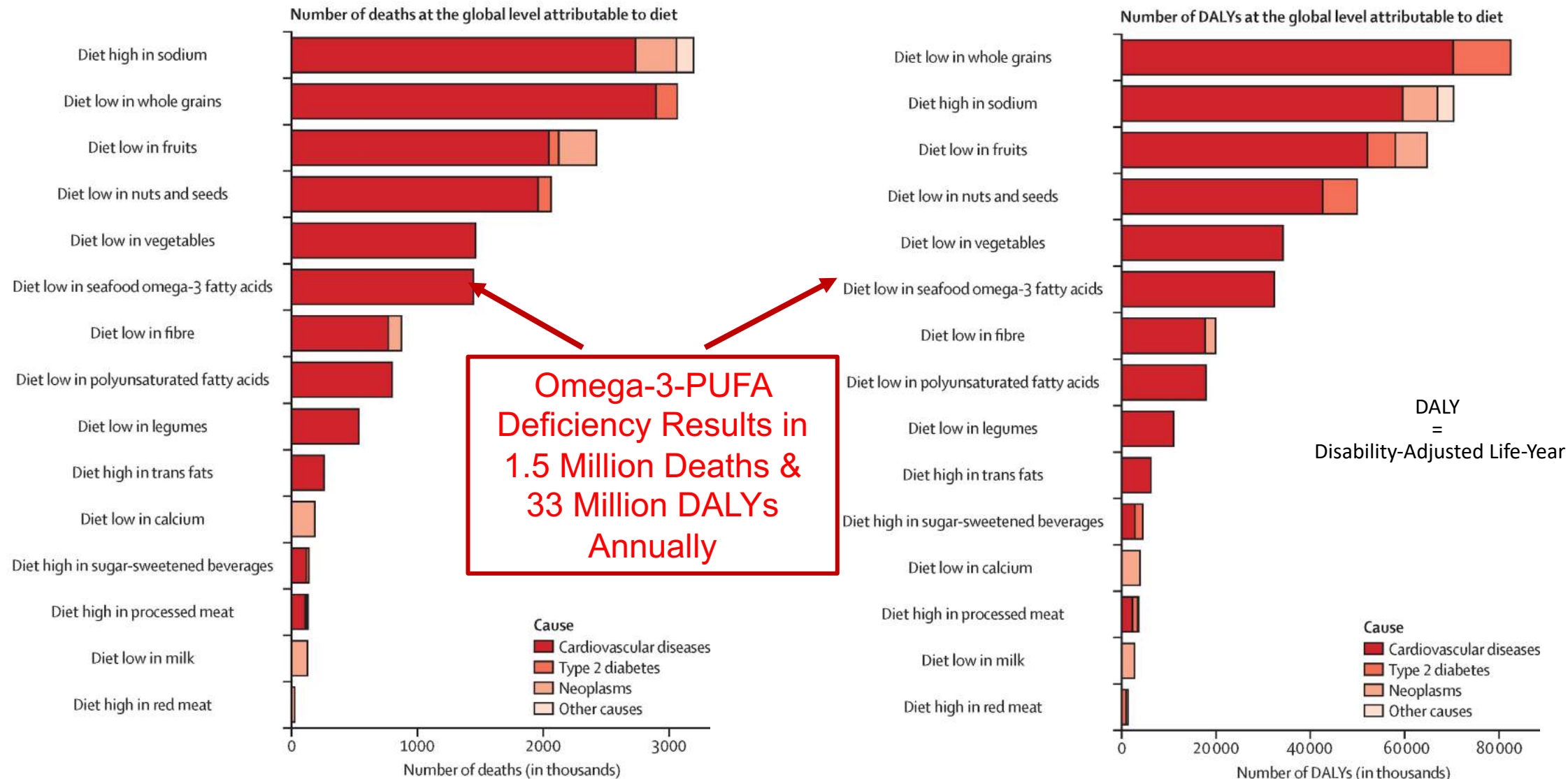
20-40% Decreases in Protein, Ca, P, Fe, Riboflavin and Ascorbic acid Content for 43 Garden Crops over 50 years (1950– 999)

Davis DR et al. J Amer Coll Nutrition 2004; 23: 669–682.

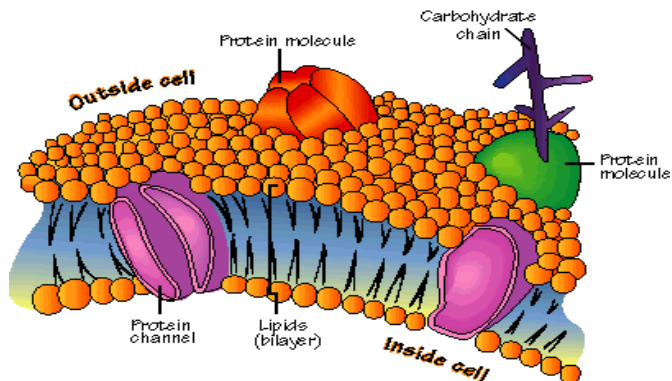
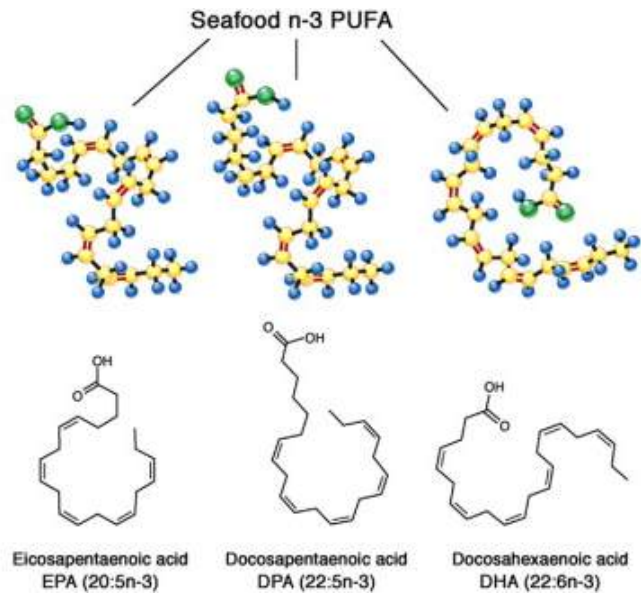
- A consequence of selection for rapid growth & appearance rather than for nutritional quality
- Increased atmospheric CO₂ will result in further decreases in crop protein, minerals & vitamins.
- Should new breeding techniques, such as the CRISPR-Cas Gene Editing Tool, be Considered as mitigating solutions?
 - Cereal seeds with increased fibre & minerals
 - Enhanced vitamin C and carotenoids in tomatoes
 - Camelina plants engineered to accumulate long chain omega-3-PUFAs in their seeds

Number of Deaths at the Global Level Attributable to Diet

Christopher JL Murray & GBD 2017 Diet Collaborators. Health Effects of Dietary Risks in 195 Countries, 1990-2017: A Systematic Analysis for the Global Burden of Disease Study. Lancet 2019



Consumption of Oily Fish and/or Elevated Plasma Levels of Omega-3-PUFAs Associated with Improved Human Health



Key Roles of Omega-3-PUFAs

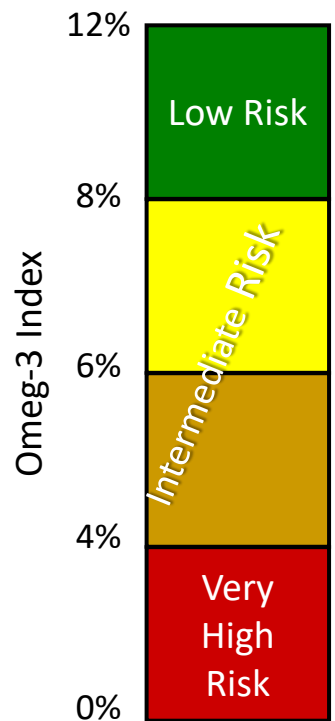
- Stabilise cell membranes
- Anti-inflammatory

Providing Protection from

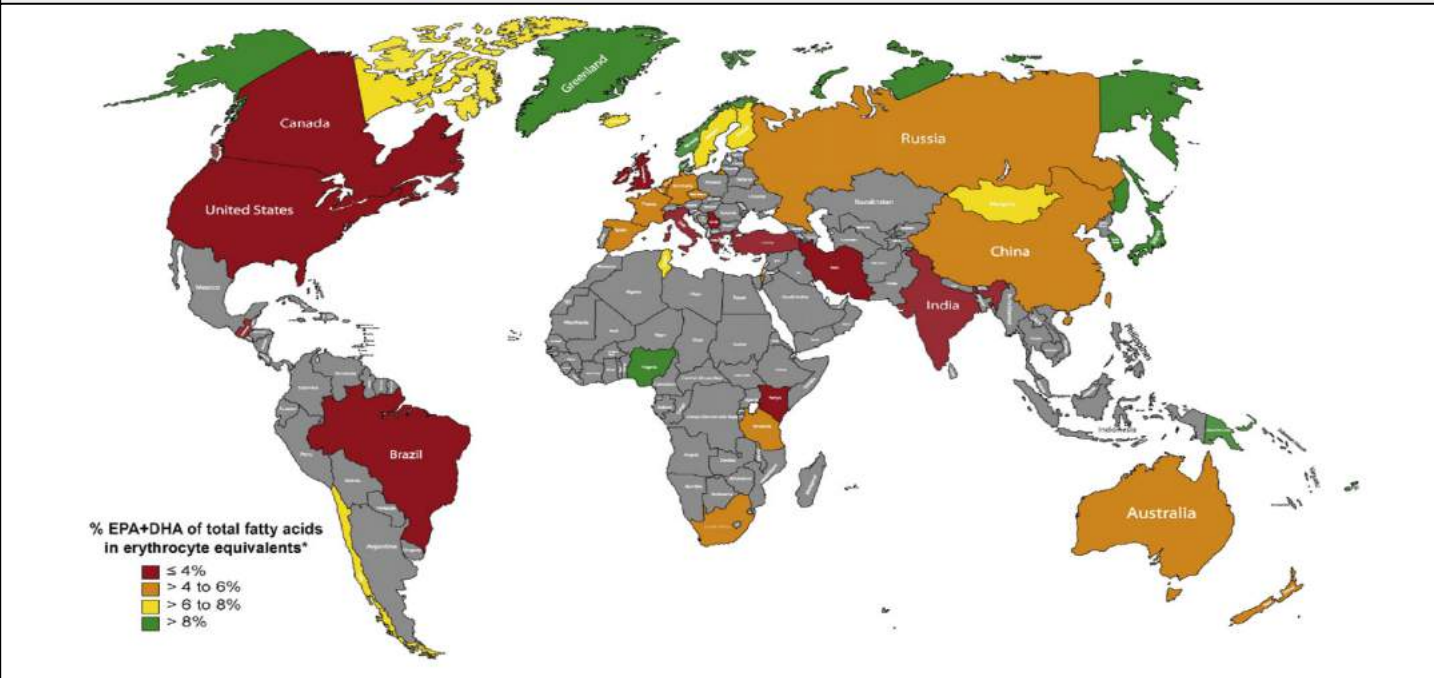
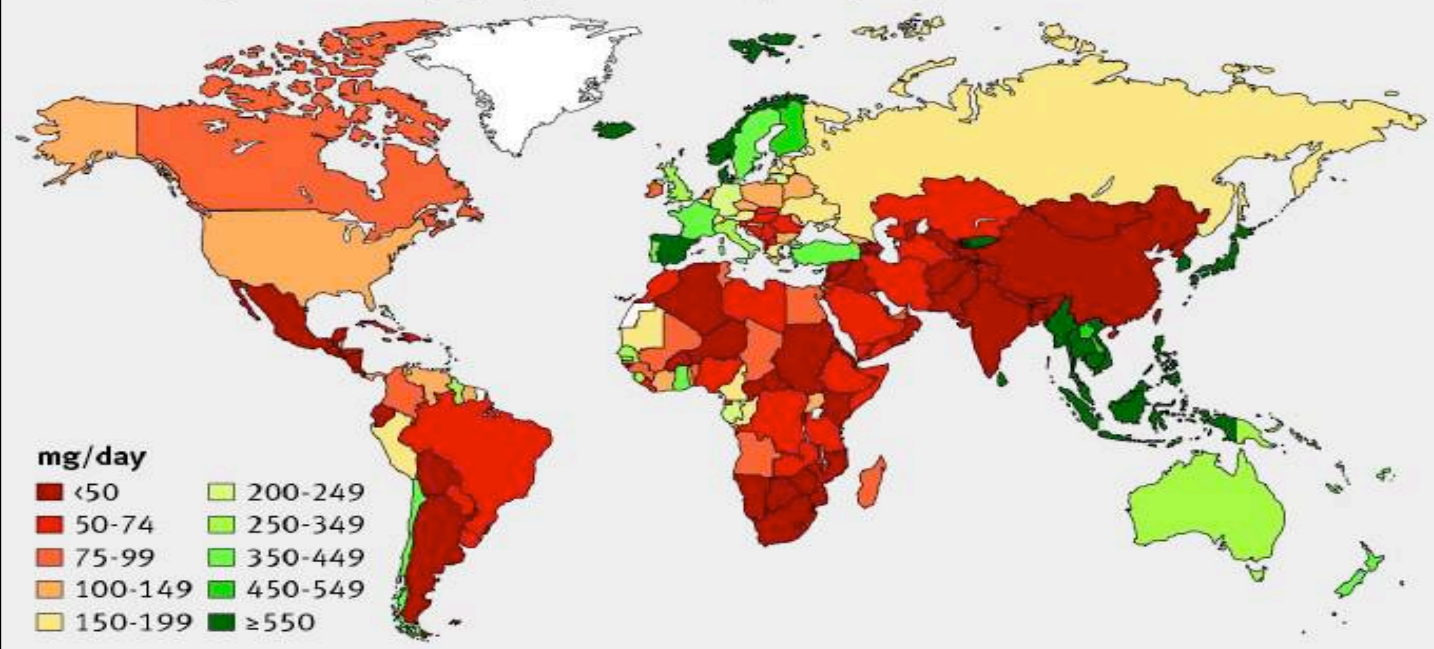
- Heart attacks and strokes
- Cancer
- Diabetes mellitus
- **& Improved**
- Brain health
- Vision
- Muscle and joint health

Only 20% of World's Populations Report Consumption of the Recommended Intake of Seafood Derived Omega-3-PUFAs (≥ 250 mg/day)

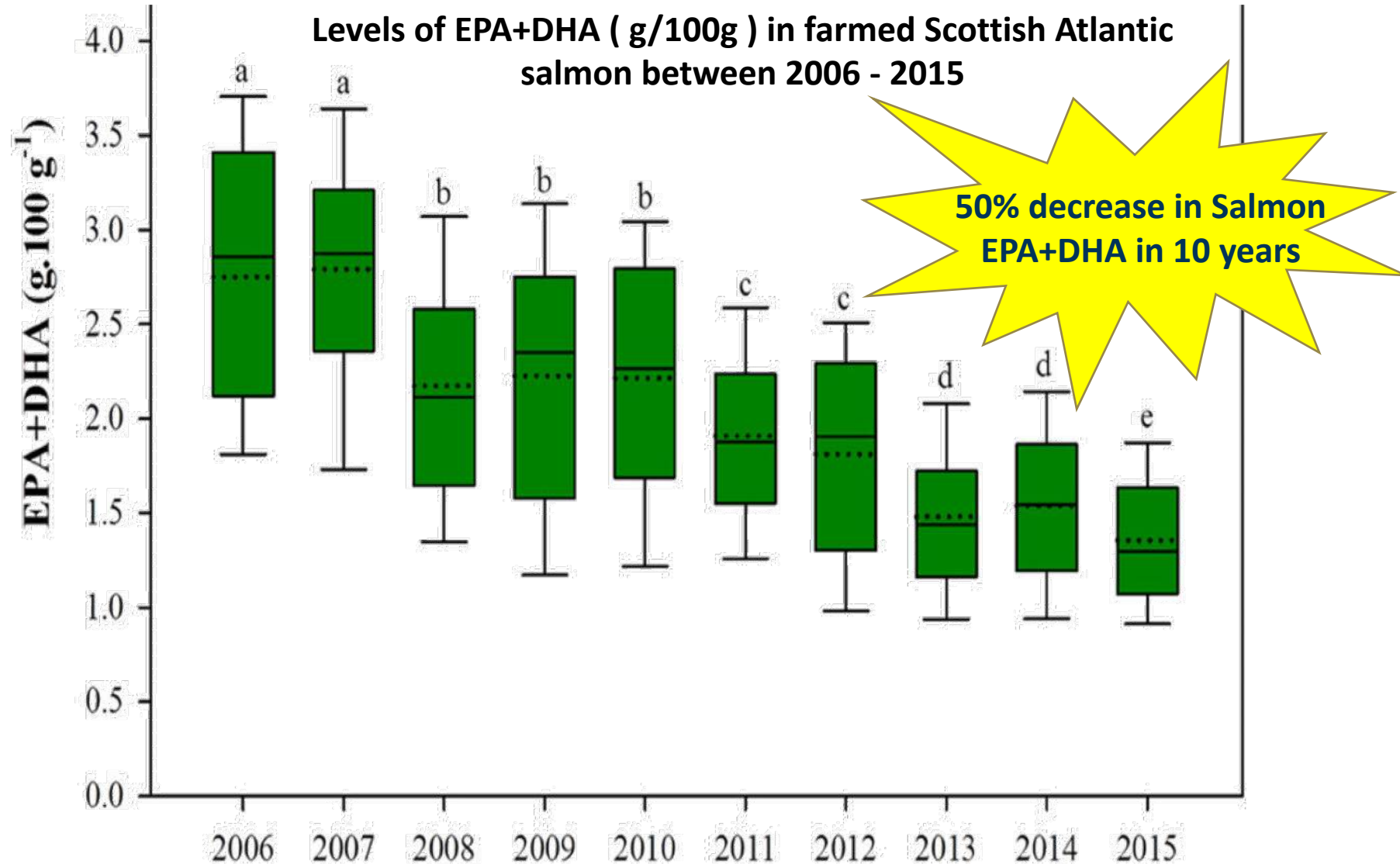
Even less have an optimal Tissue Levels of Omega-3-PUFAs (Red cell Omega-3 Index = % EPA+DHA in red blood cell membranes)



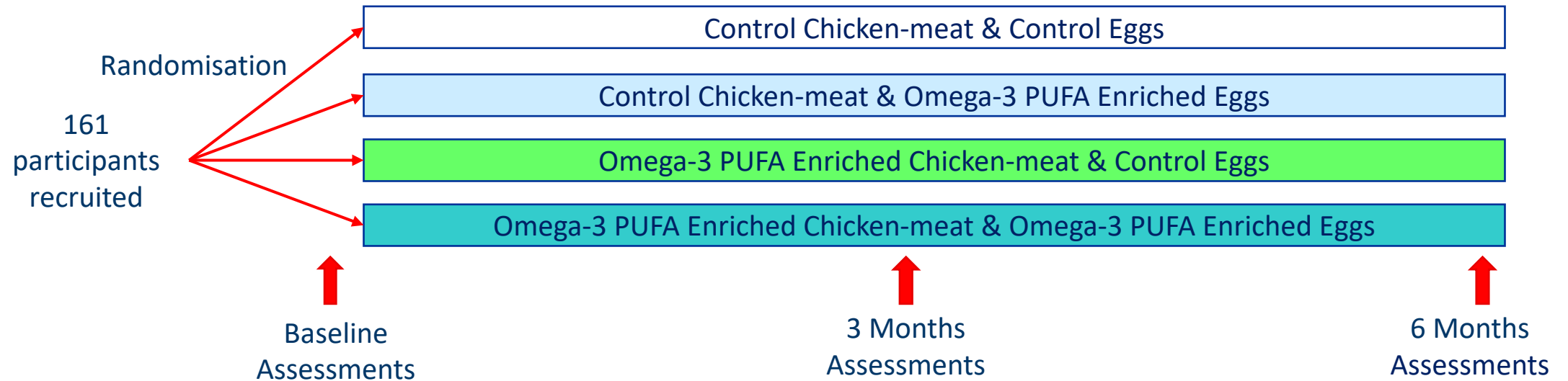
Seafood omega 3 fat intake (mg/day) for adults ≥ 20 years (2010)



Changes in the Nutrient Content of Oily Fish in last Ten Years

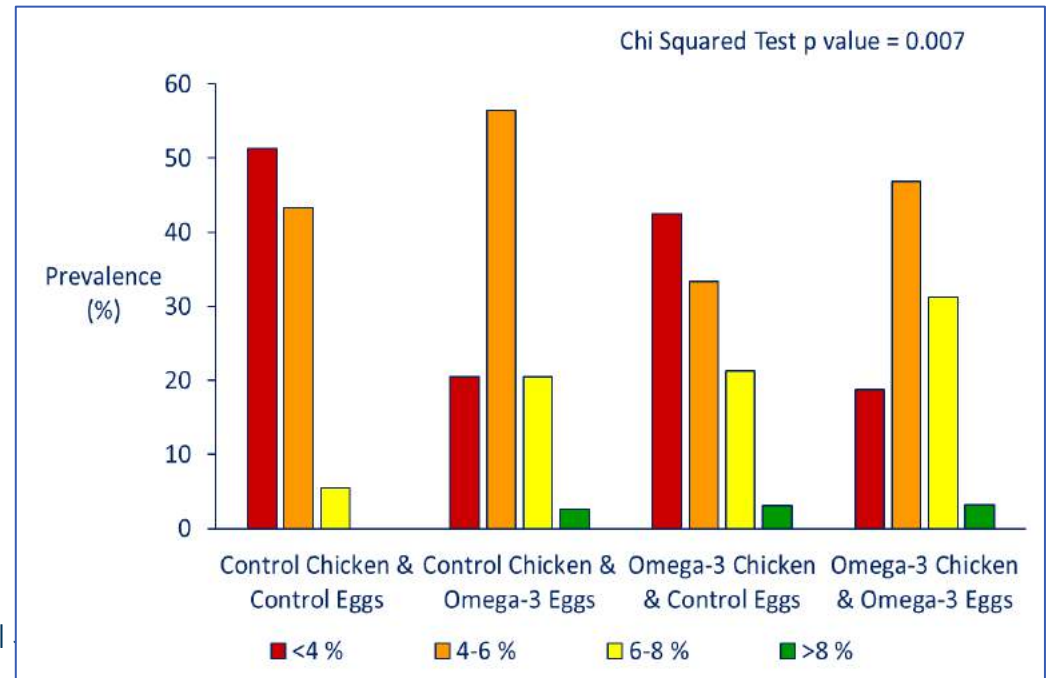
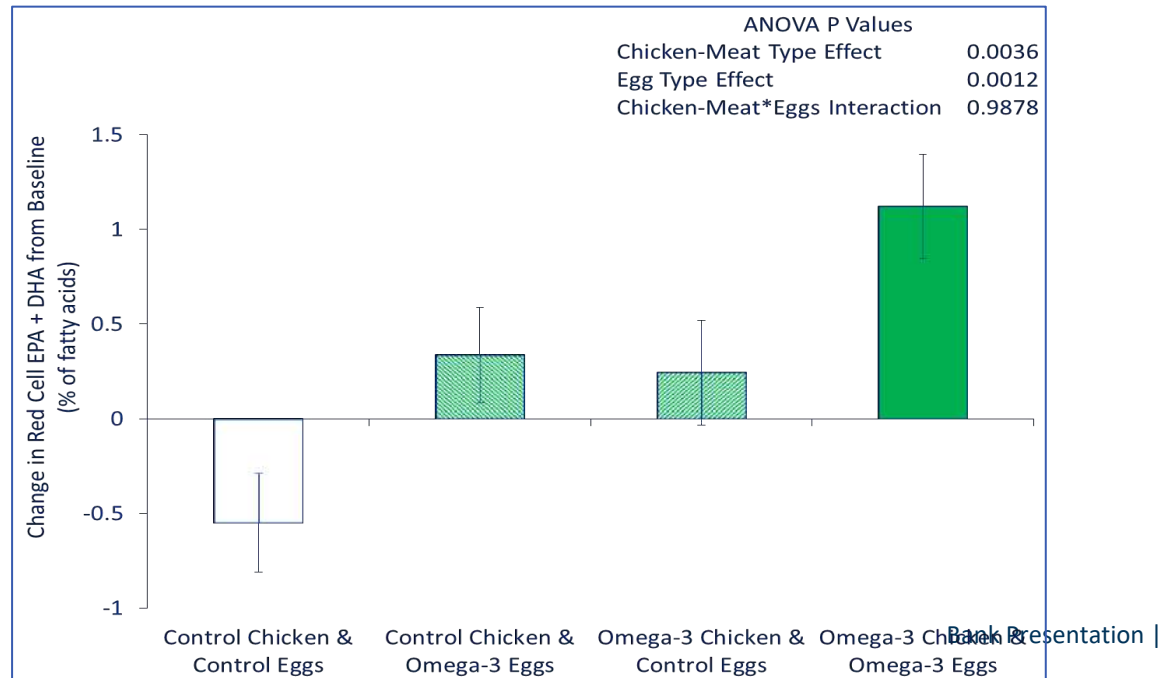
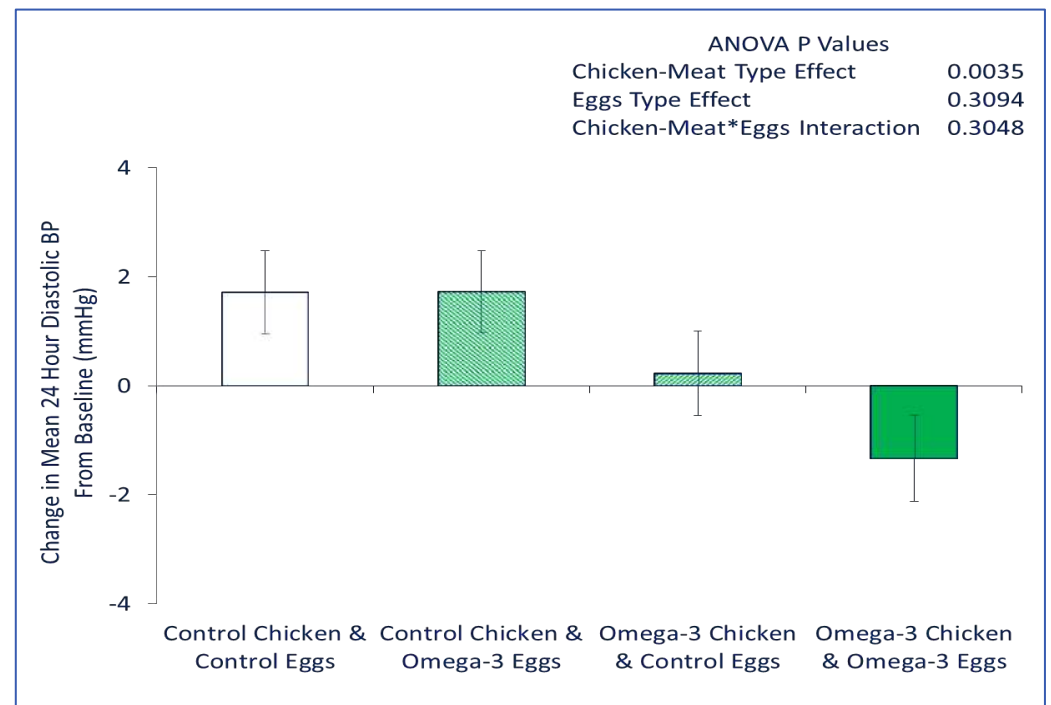


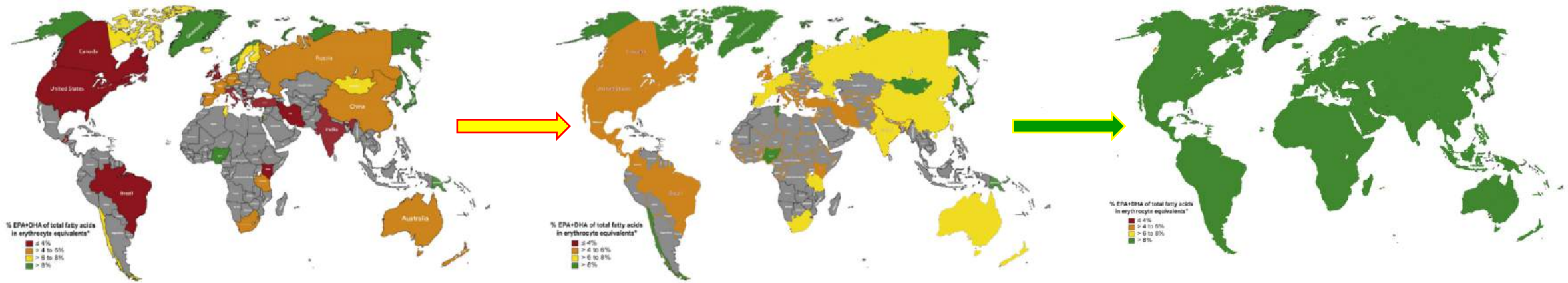
Natural Enrichment of Commonly Eaten Foods with Algae-Sourced Omega-3 PUFAs. (Devenish OmegaPro) Provides Alternative/Additional Sources



Eating Both Enriched Foods for 6 Months

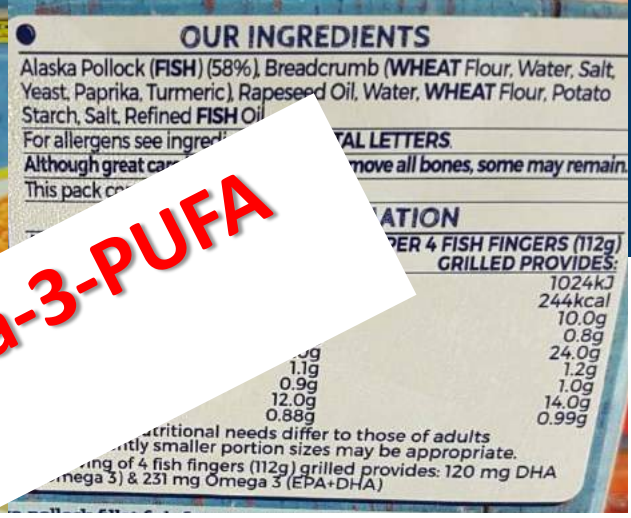
- Red cell omega-3 index increased by 1.7%
- There was a halving of the number of subjects with a very high risk omega-3-index (Omega-3-Index < 4%)
- Mean 24-hour ambulatory diastolic BP decreased by 3 mmHg.



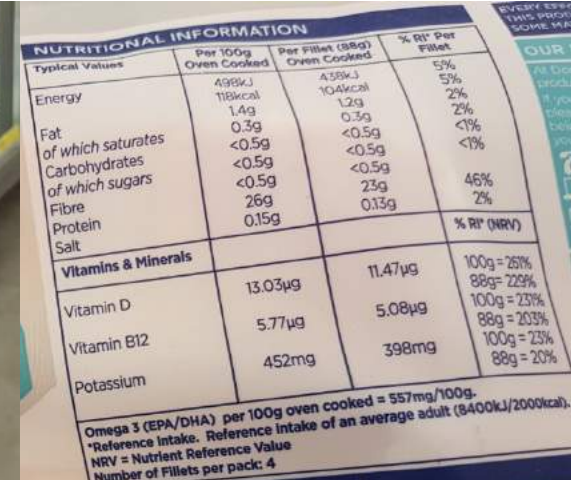


Recolouring the World Omega 3 Map **Green** will Require Multiple Contributing Sources

	Wild Oily Fish	Farmed Oily Fish	Naturally Enriched Meats	Naturally Enriched Eggs	Biofortified Food Coatings	Biofortified Dairy Foods (Milk, Cheese)	Supplements
EPA+DHA Content (mg/100g or mg/pill)	500-2000	0-2000	100-250	100-250	100-250	20-100	250-4000
Sustainable Environmentally Friendly Source	++ (at limit)	++	++++	++++	++ / ??	++ / ??	++ / ??
Freedom from Toxins	++ / ??	++ / ??	++++	++++	++ / ??	++ / ??	++ / ??
Stability (Protected from Oxidant Damage)	++++	++++	++++	++++	??	??	++ / ??
Bioavailability	++++	++++	++++	++++	??	??	++ / ??
Component of Healthy Balanced Diet	++++	++++	++++	++++	++	+++	--
Likely Lifelong Adherence	++	++	++++	++++	++	+++	--



Huge Confusion Concerning Long Chain Omega-3-PUFA (DHA+EPA) Content in Oily Fish



Front of Pack Labelling Should Provide Greater Consumer Awareness Concerning Nutritional Content & Sustainability

Traffic Light System for Disadvantageous Excesses

UNDERSTANDING THE TRAFFIC LIGHT SYSTEM

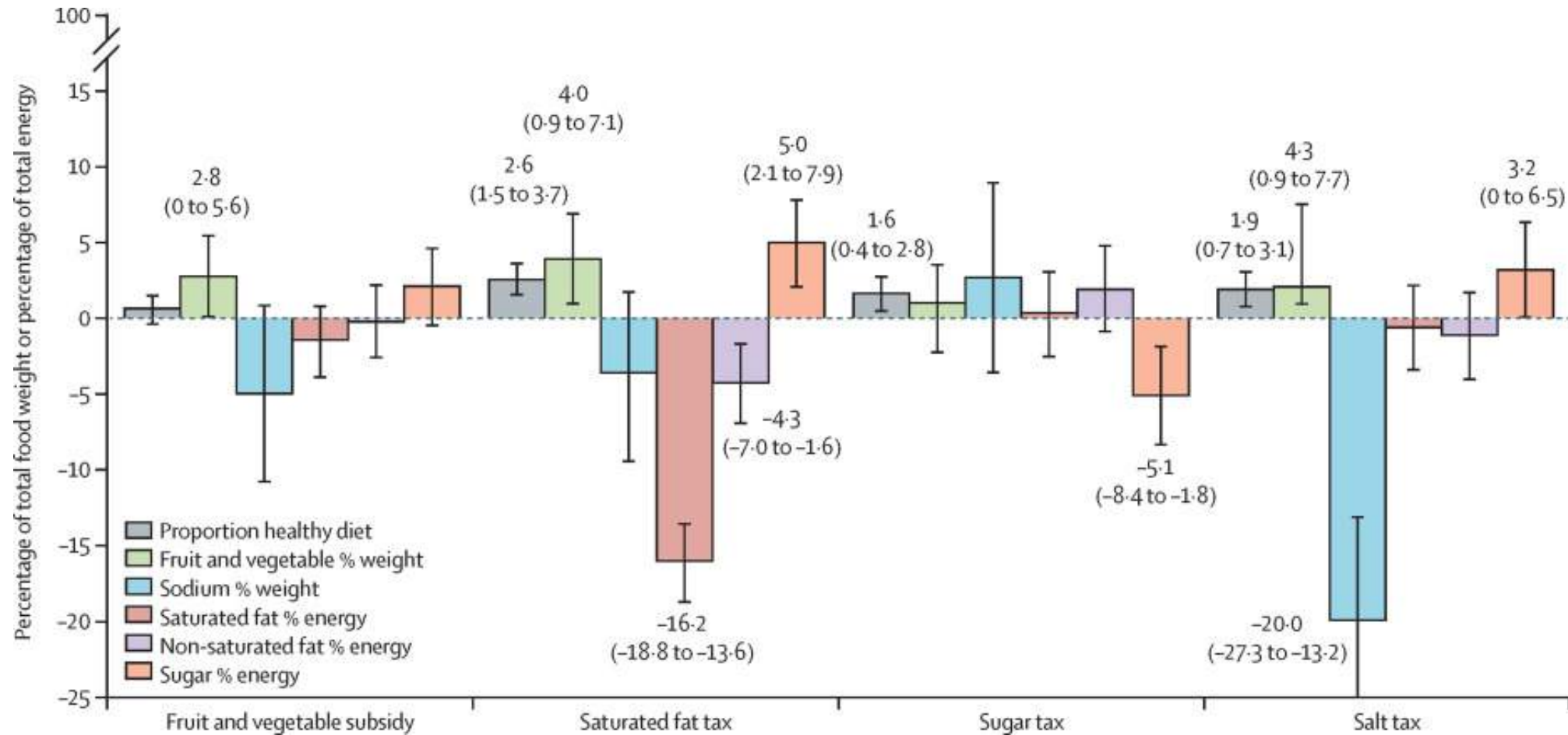
	Sugars	Fat	Saturates	Salt
What is HIGH per 100g?	Over 15g	Over 20g	Over 5g	Over 1.5g
What is MEDIUM per 100g?	Between 5g and 15g	Between 3g and 20g	Between 1.5g and 5g	Between 0.3g and 1.5g
What is LOW per 100g?	5g and below	3g and below	1.5g and below	0.3g and below

Source: Food Standards Agency

Potential Front of Pack Labeling for Nutrient Density & Beneficial Nutrients that are Common Deficiencies

	Long-Chain Omega-3-PUFAs (DHA&EPA)	Bioavailable Iron	Bio-Effective Vitamin D
Nutrient Density	Content/100g (% Daily or Weekly Guideline)		
ND 15/100kcal			
Low 50	40 mg (15% Daily)	mg (15% Daily)	mg (15% Daily)
Intermediate 100	125 mg (50% Daily)	mg (50% Daily)	mg (50% Daily)
High 150	300 mg (15% weekly)	mg (15% weekly)	mg (15% weekly)
Very High 200	1 g (60% Weekly)	mg (60% Weekly)	mg (60% Weekly)

Taxes on Disadvantageous Foods & Subsidies for Advantageous Foods Changes Consumer Behaviour



Wilma E Waterlander, Yannan Jiang, Nhung Nghiem, Helen Eyles, Nick Wilson, Christine Cleghorn, Murat Genç, Boyd Swinburn, Cliona Ni Mhurchu, Tony Blakely.
 The effect of food price changes on consumer purchases: a randomised experiment. *The Lancet Public Health* Aug 2019; 4: e394.

Cost-effectiveness of financial incentives for improving diet and health through Medicare and Medicaid: A microsimulation study

30% subsidies on healthy foods (seafood rich in omega-3-PUFAs, fruit, vegetables, whole grains, nuts and seeds), through the Medicare and Medicaid Systems in the US estimated to;

- Prevent 3.3 million cardiovascular events,
- Gain 8.4 million quality adjusted life years (QALYs), and
- Save \$100.2 billion in formal healthcare costs.

- Major reductions in ruminant agriculture (red meat & dairy), so as solve greenhouse gas emissions is very likely to harm human health.
- Alternative suggested solution is to optimize both
 - Nutritional quality of unprocessed foods and
 - Sustainable agriculture practices

Using measurement and technology solutions

- Promotion of greater consumer awareness of the health benefits of advantageous nutrients, through colour-coded easily understood front-of-pack labeling.
- Consideration of providing
 - Subsidies for sustainably produced nutritious foods, and
 - Taxes on disadvantageous foods that are commonly eaten to excess.

Association of Dietary Quality with Cardiovascular Disease and Mortality in the Prospective Urban Rural Epidemiology (PURE) Study

ESC Congress Munich 2018

Unhealthy



Healthy diet score

Q1 (Low)	Foods or nutrients	Q5 (High)
1.8	Fruit & vegs ¹	8.4
0.7	Nuts & legumes ¹	2.5
0.2	Fish ¹	0.3
0.6	Dairy ¹	3.0
0.3	Red meat ¹	1.4
69.1	Carb, %E	54.0
18.5	Fats, %E	28.3
11.9	Protein, %E	17.9

¹ servings/day

Healthy

