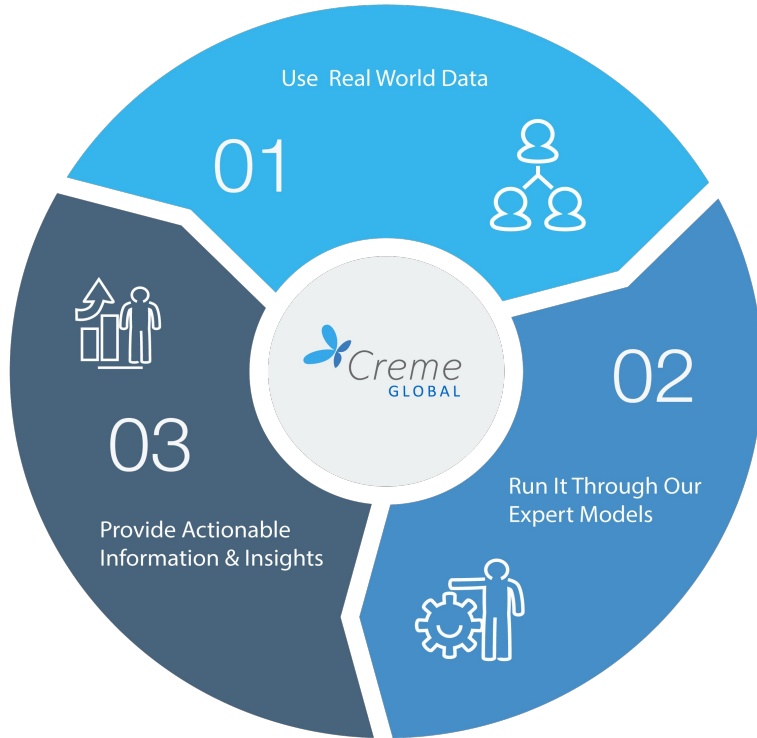


Public and commercial data to model intakes, health and risk in consumers

Sandrine Pigat – Head of Food & Nutrition

EuroFIR Food Forum - 5th April 2017, Brussels, Belgium



An aerial, top-down view of a busy city square paved with grey cobblestones. Numerous people of various ages and ethnicities are walking in different directions. Some are in groups, some are alone, and some are pushing strollers. The scene is captured from a high angle, showing the layout of the square and the movement of the crowd. A white rectangular box is superimposed over the center of the image, containing the text "Unlocking the Value in Data".

Unlocking the Value in Data

Assess Population Intakes

Methods to assess population intakes:

- National food supply data (Food balance sheets)
- Gross estimates/average per capita calculations
- Based on food availability
- Household data
- Food availability in various communities
- Individual data on dietary intakes

Assess Population Intakes

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- Food availability in various communities
- **Individual data on dietary intakes**

Food Consumption Surveys

- (Nationally) representative - continuous or sporadic
- Food safety exposure assessments – additives, pesticides, food toxins etc.
- Assess health and nutritional status of a population
- Public Health Nutrition: healthy eating guidelines, lifestyle, portion sizes, diet quality, diet related diseases
- Benefits and safety – food fortification, dietary supplements
- Industry – inform consumer intakes, new product development

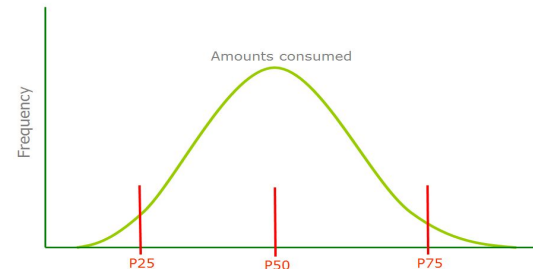
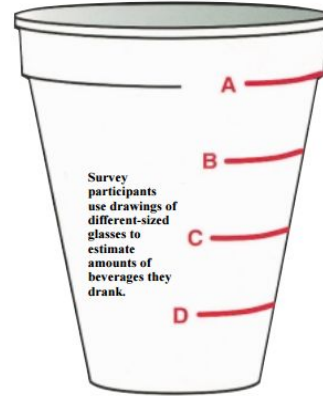
Food Consumption Surveys

Food record/diaries	<ul style="list-style-type: none">does not rely on memoryeasy to quantify amountsopen-ended	<ul style="list-style-type: none">high participation burdenrequires literacymay alter intake behaviour
24 hour recall	<ul style="list-style-type: none">little respondent burdenno literacy requirementdoes not alter intake behaviour	<ul style="list-style-type: none">relies on memoryrequires skilled interviewerdifficulty to estimate amounts
Food frequency questionnaire (FFQ)	<ul style="list-style-type: none">relatively inexpensivepreferable method for nutrients with very high day variabilitydoes not alter intake behaviour	<ul style="list-style-type: none">relies on memoryrequires complex calculationsrequires literacylimited flexibility for describing foods
Diet history	<ul style="list-style-type: none">no literacy requirementdoes not alter intake behaviouropen-ended	<ul style="list-style-type: none">relies on memoryrequires highly trained interviewerdifficulty to estimate amounts
Food habit	<ul style="list-style-type: none">rapid and low costdoes not alter intake behaviouropen-ended	<ul style="list-style-type: none">may rely on memory questionnairesmay require a trained interviewer

Food Consumption Surveys

Individual data

- Subject information: Sex, Age
- Anthropometrics
- Socio-demographics
- Time, survey day, meal
- Food consumed and amount
- Classification of foods
- Biomarker data
- Survey sample weighting



Concentration Data

Source

Survey data

Publications

Proprietary data

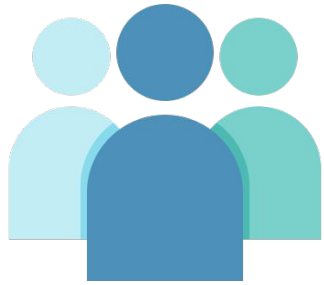
Other databases/reports:

- Linked to the survey
- Not linked to the survey

Type

- Point estimates – at food or food group level
- Known ranges
- Empirical distributions (e.g. a set of analytical determinations)
- Parametric distributions (derived from a set of data)
- Presence Probability

Food Consumption Surveys



Subject Data



Individual foods



14298

1271

4673

Food Codes

Energy (kcal): 37 g/100g
Vitamin C: 0.054 g/100g
Fat: 0.1g/100g
Protein: 1.1 g/100g

Energy (kcal): 243 g/100g
Calcium: 0.11 g/100g
Starch: 47.5g/100g
Protein: 8.8 g/100g

Energy (kcal): 41 g/100g
Carbohydrate: 10.9g/100g
Iron: 0.03g/100g
Calcium: 0.005 g/100g

Food Groups

(E.g. Citrus Fruits, White Bread & Rolls, Carbonated Beverages)



Diary Day 1

FREQUENCY



x1



x2



x3



x4



Diary Day 1



FREQUENCY

AMOUNT



x1

40 g



x2

500 g



x3

100 g



x4

200 g



Diary Day 1



FREQUENCY



x1



x2



x3



x4

AMOUNT

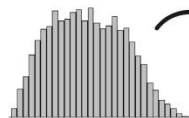
40 g

500 g

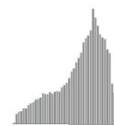
100 g

200 g

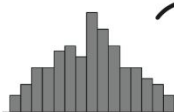
SUBSTANCE CONCENTRATION



0.6 %



0.02 %



1.5 %



0.007 %



+

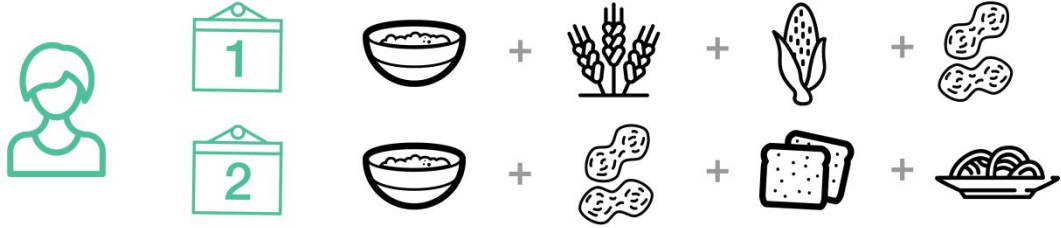


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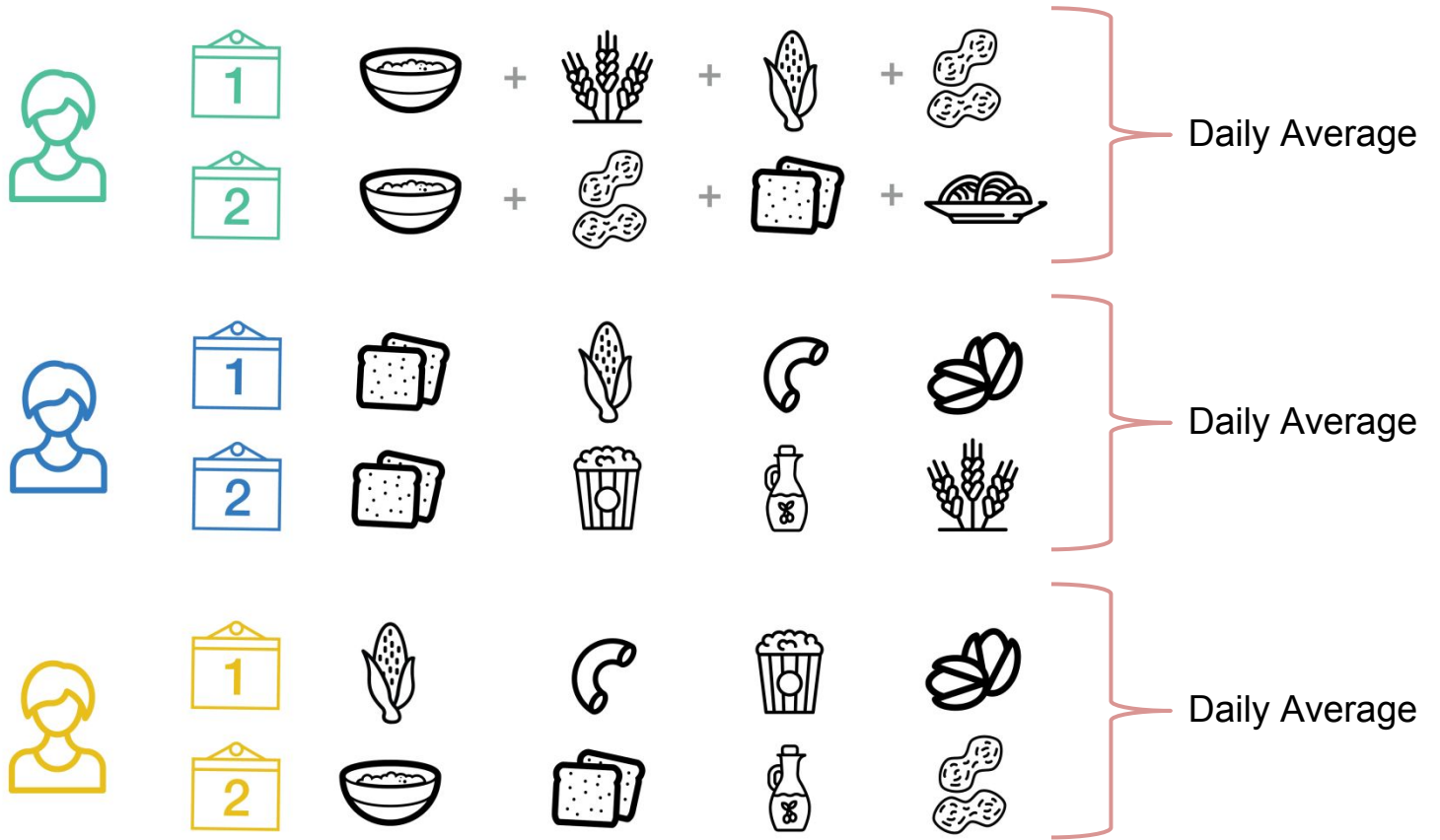


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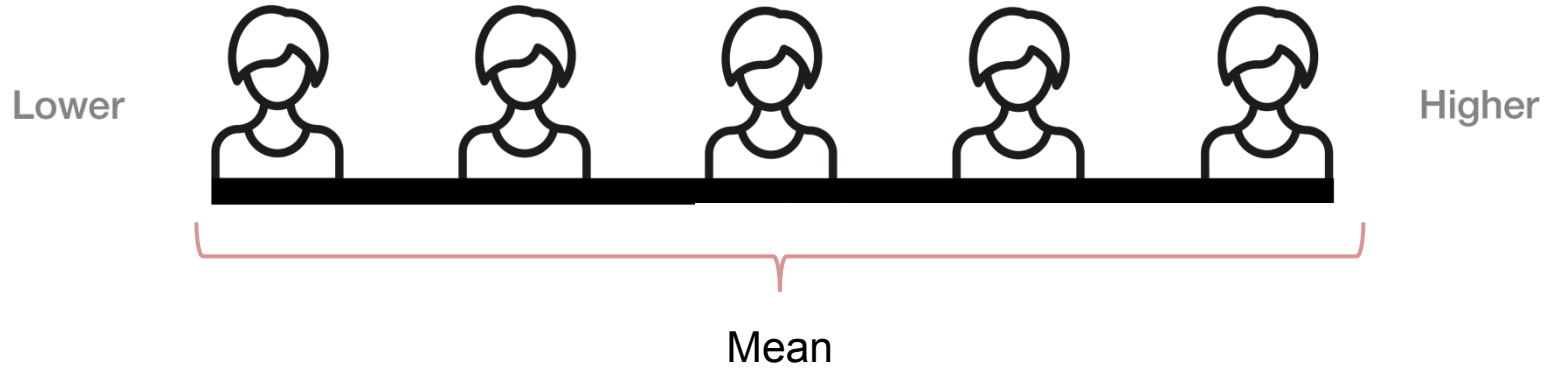




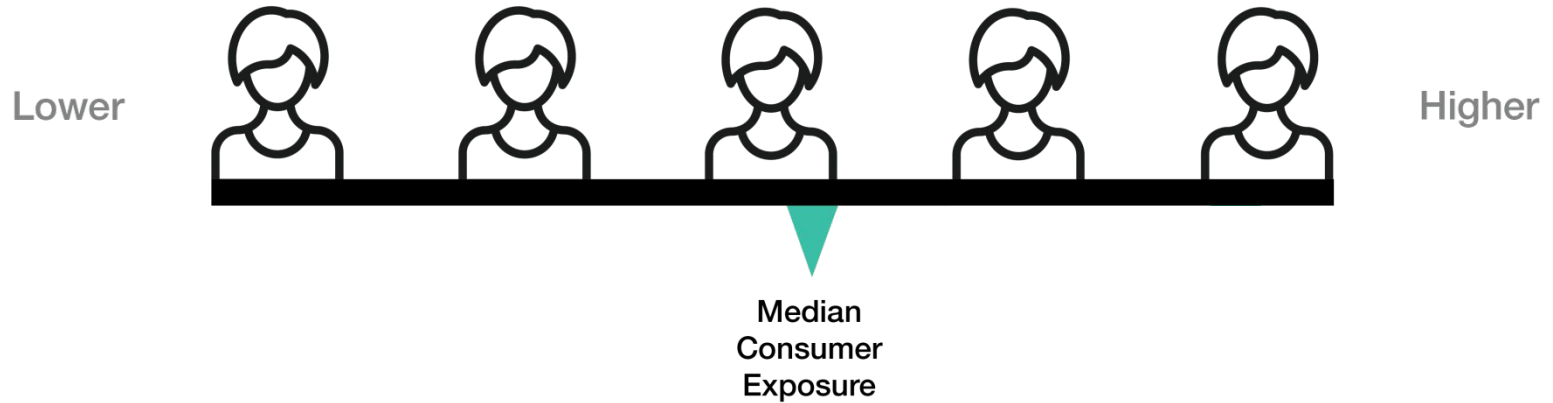
Population Exposure



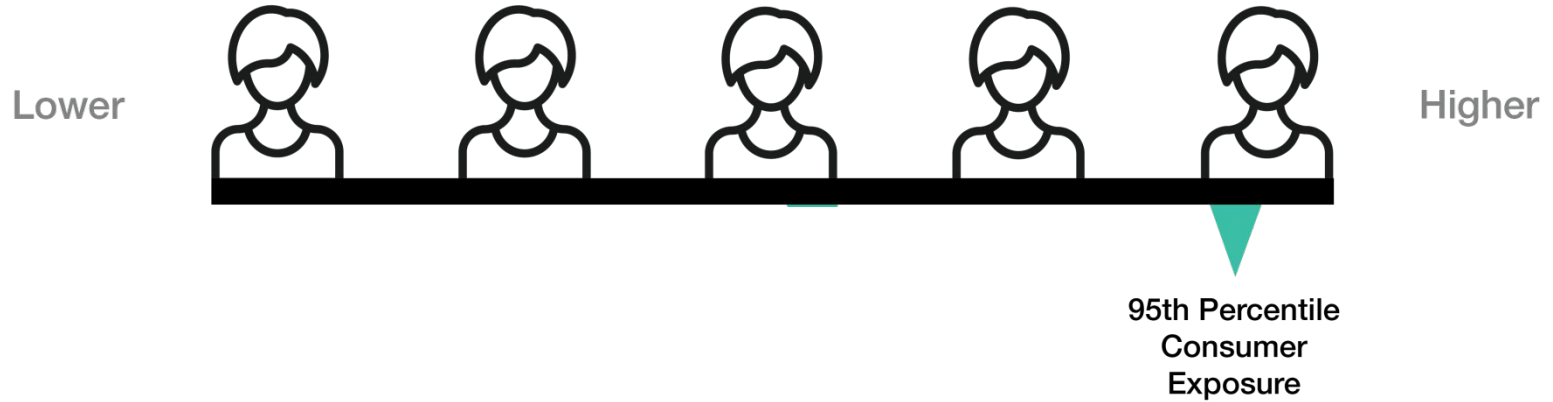
Population Exposure



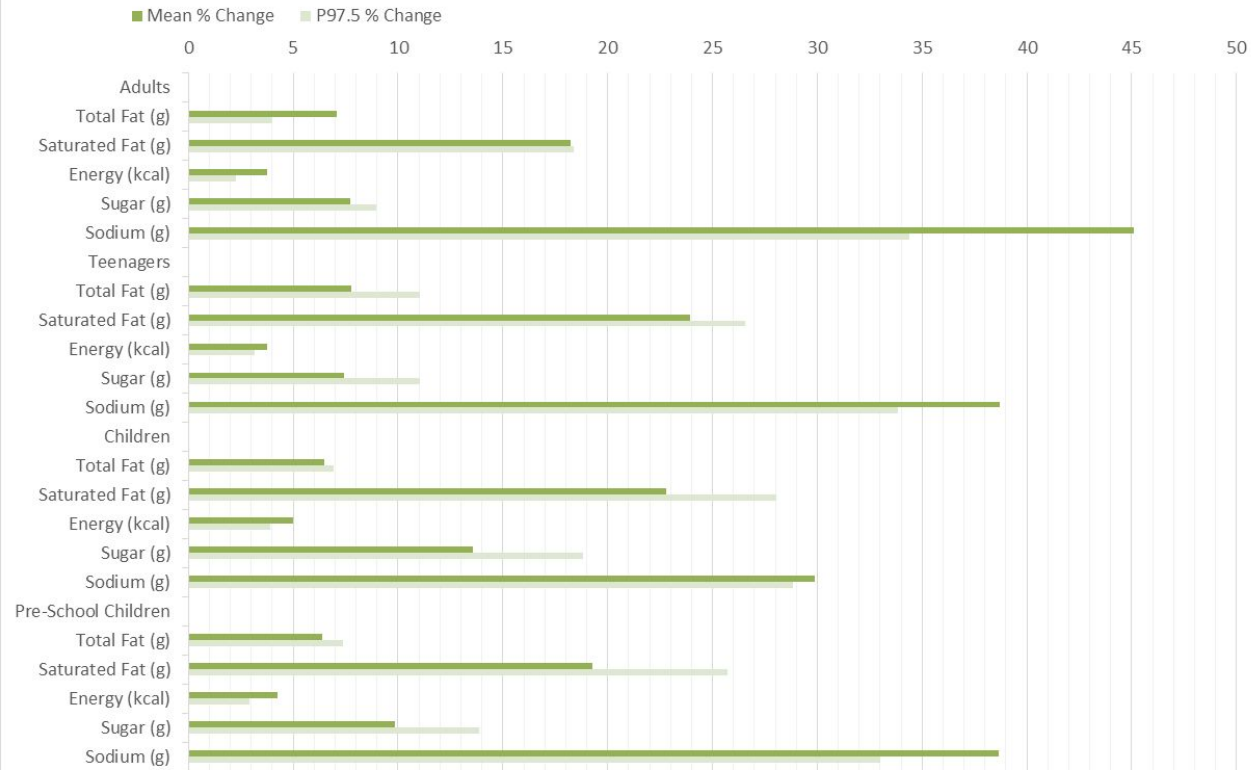
Population Exposure



Population Exposure

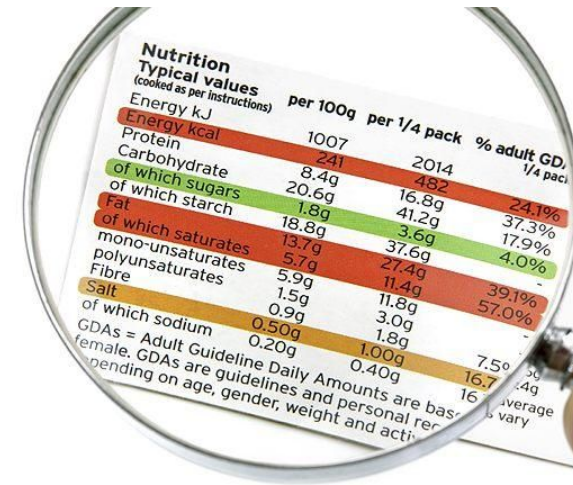


Optimistic Reformulated Foods and Consumers Only



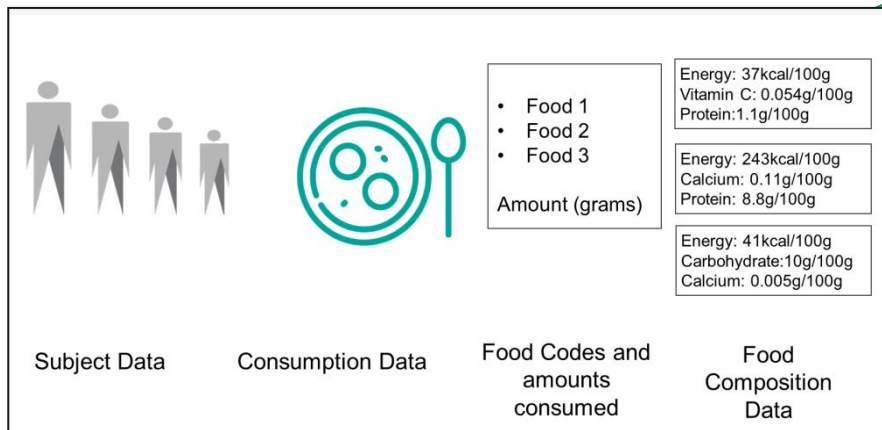
- 14 companies – data on reformulated 600 products
- Product Name and Description
- Composition data for the 2 time points in kcal/100g and g/100g per product as consumed
- Food Groups Represented by Reformulated Foods:

- Beverages (excl. Milk)
- Biscuits, Cakes & Confectionery
- Breakfast Cereals
- Meat, Fish & Egg Dishes
- Milk & Dairy Products
- Rice, Pasta & Savouries
- Soups, Sauces & Misc. Foods
- Savoury Snacks (incl. Crisps)
- Spreading Fats



Nutrition
Typical values
(cooked as per instructions)

	per 100g	per 1/4 pack	% adult GD, 1/4 pack
Energy kJ	1007		
Protein	241	2014	
Carbohydrate	8.4g	482	24.1%
of which sugars	20.6g	16.8g	37.3%
of which starch	1.8g	41.2g	17.9%
Fat	18.8g	3.6g	4.0%
of which saturates	13.7g	27.4g	
mono-unsaturates	5.7g	11.4g	39.1%
polyunsaturates	5.9g	11.8g	57.0%
Fibre	1.5g	3.0g	
Salt	0.9g	1.8g	
of which sodium	0.50g	1.00g	
GDA = Adult Guideline Daily Amounts are based on average requirements for a healthy adult male. GDAs are guidelines and personal requirements vary depending on age, gender, weight and activity level.	0.20g	0.40g	7.5%




Data on Reformulated Products for the two time points

Kantar Worldpanel Market Share Data



Dietary Intake Modelling Platform (Crema Nutrition®)


Probabilistic Intake Model to Assess Bioactive Intakes in Europe



- Food 1
- Food 2
- Food 3

Amount (grams)

Subject Data Consumption Data Food Codes and amounts consumed



eBASIS – Bioactive Compound Data



HOME ABOUT US SERVICES FAQ CONTACT

Dietary Intake Modelling Platform Creme Nutrition®



Crema GLOBAL Predictive Intake Modelling



BACCHUS Toolbox: eBASIS-Crema Global Exposure Tool

SELECT YOUR INPUT CRITERIA BELOW:

COUNTRY

United Kingdom

STATISTIC

Mean

CONSUMER TYPE

Food Consumers

COMPOUND

Catechin

FOOD

Apple

Submit

Case Study: Modelling Special Intakes

- Patients nutritional needs are different from the normal healthy population.
- Means restricted diets for Cow's Milk Allergy and Inborn errors of protein metabolism (PKU).
- Protein substitutes based on amino acids are prescribed to replace restricted protein containing foods.
- Challenges for estimating exposure to food additives from substitutes and general foods.
- Probabilistic modelling validated for use to estimate in exposures from general foods and prescribed foods.

UCD Institute of Food & Health
Exploring scenarios of dietary exposure to estimate the intake of Sucralose by young children with medical conditions.

A.J. O'Sullivan and A.J. Morwell | *Senior of Agriculture, Food Science and Veterinary Medicines, UCD, Belfield, Dublin 4, Ireland*

Introduction

Certain medical conditions e.g. inborn errors of metabolism (Phenylketonuria, PKU) or severe cow's milk protein allergy (CMPA) require dietary modification in order that clinical symptoms can be managed. Specially formulated medical nutrition products have been developed to manage the dietary restrictions imposed on patients with these conditions e.g. the partial replacement of high-protein foods or cow's milk protein in the diet.

The artificial sweetener Sucralose (E 955) is used to improve the appearance and palatability of these medical nutrition products. Young children have a higher risk of exceeding the acceptable daily intake (ADI) for food additives than adults due to higher food intake per kg body weight^(1, 2, 3).

The aim of this project was to use dietary exposure modelling to explore different scenarios of Sucralose intake by young PKU and CMPA patients (1-3 years) from the UK.

Materials & Methods

Food consumption data for patients with PKU and CMPA are not readily available. Therefore food consumption data for healthy young children were used as a baseline for analysis. The National Diet and Nutrition Survey (NDNS) 2008-2012 was designed to assess the diet, nutrient intake and nutritional status of the healthy UK children aged 1.5-4.5 years. The population of interest was young children aged from 1-3 years (209 subjects). Food groups used for data collection in this study are the 17 EU food categories. An adapted validated probabilistic model was used to assess patients' exposure to Sucralose weight^(4, 5, 6). Medical nutrition products were included in the exposure model to replace restricted foods. This replacement was based on recommendations for adequate protein intake and dietary adherence data.

Results & Discussion

Exposure assessment results indicate young UK patients with PKU and CMPA have higher relative average intakes of Sucralose than healthy young children (see tables).

Two replacement scenarios of dietary adherence were explored. High adherence (75% replacement) and moderate adherence (50%). Based on modelled exposures, certain high consumers (P95) with PKU may exceed the established ADI for Sucralose (15 mg/kg/day) in the high adherence scenario but not in the moderate adherence scenario. For CMPA, the established ADI was not exceeded for Sucralose.

Scenario	PKU patients			
	Mean	SD	P95	
Baseline	2.10	0.33	7.48	0.18
Scenario 1 (Moderate adherence)	6.22	0.74	12.00	0.26
Scenario 2 (High adherence)	8.34	0.74	18.93	0.35

Table 1. Additive exposure estimates for young patients with PKU

Scenario	CMPA patients			
	Mean	SD	P95	
Baseline	2.20	0.28	7.11	1.37
Scenario 1 (Moderate adherence)	4.16	0.22	9.67	0.81
Scenario 2 (High adherence)	6.36	0.22	14.50	0.81

Table 2. Additive exposure estimates for young patients with CMPA

Conclusion

The results underline the necessity to use Medical nutrition-relevant models in the estimation of patient exposures. Dietary exposure modelling provides for the estimation of dietary exposure to Sucralose in patients, which would otherwise not be possible.

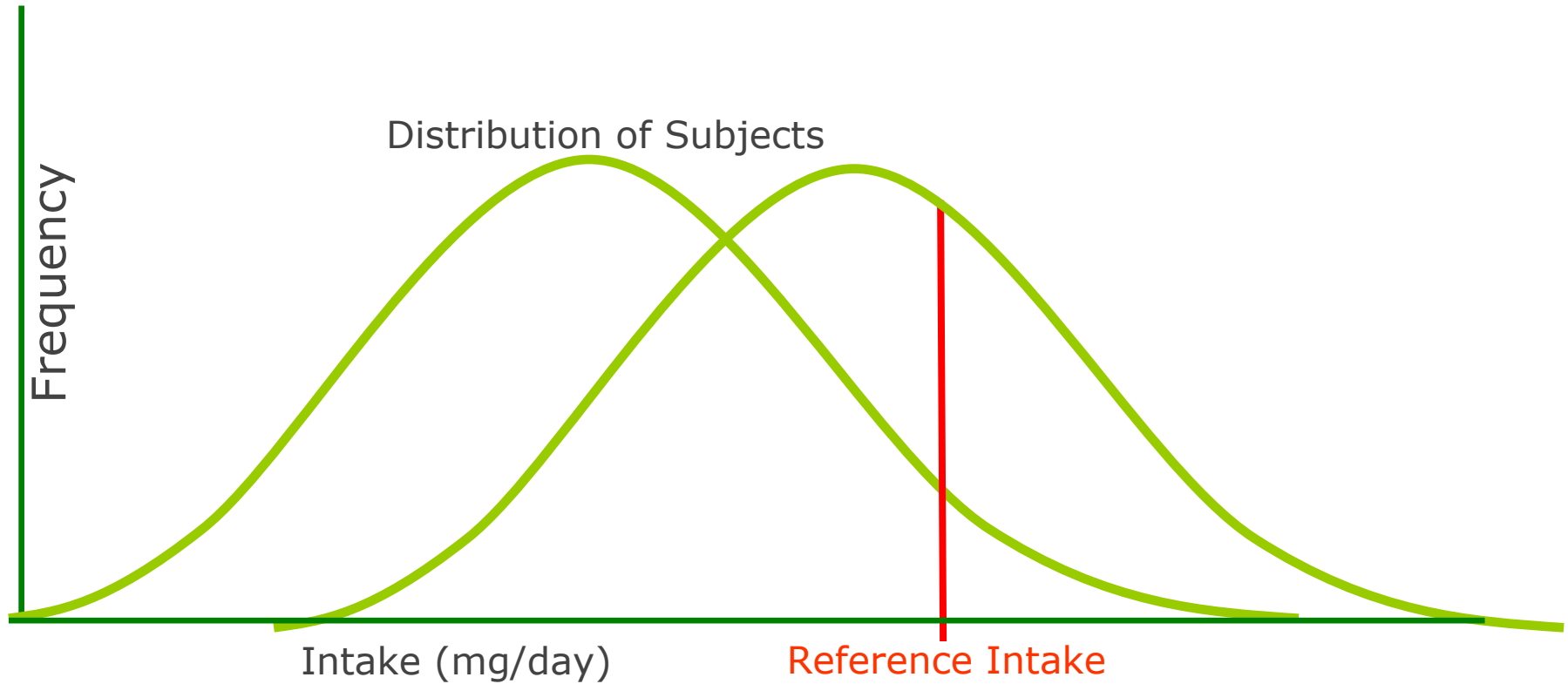
Figure 1. Model of total dietary exposure to food additives

References
1. EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). (2010) Scientific Opinion on the safety of sucralose as a food additive. EFSA Journal 8(12):1485-1502.
2. EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). (2010) Scientific Opinion on the safety of sucralose as a food additive. EFSA Journal 8(12):1485-1502.
3. EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). (2010) Scientific Opinion on the safety of sucralose as a food additive. EFSA Journal 8(12):1485-1502.
4. EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). (2010) Scientific Opinion on the safety of sucralose as a food additive. EFSA Journal 8(12):1485-1502.
5. EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). (2010) Scientific Opinion on the safety of sucralose as a food additive. EFSA Journal 8(12):1485-1502.
6. EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS). (2010) Scientific Opinion on the safety of sucralose as a food additive. EFSA Journal 8(12):1485-1502.

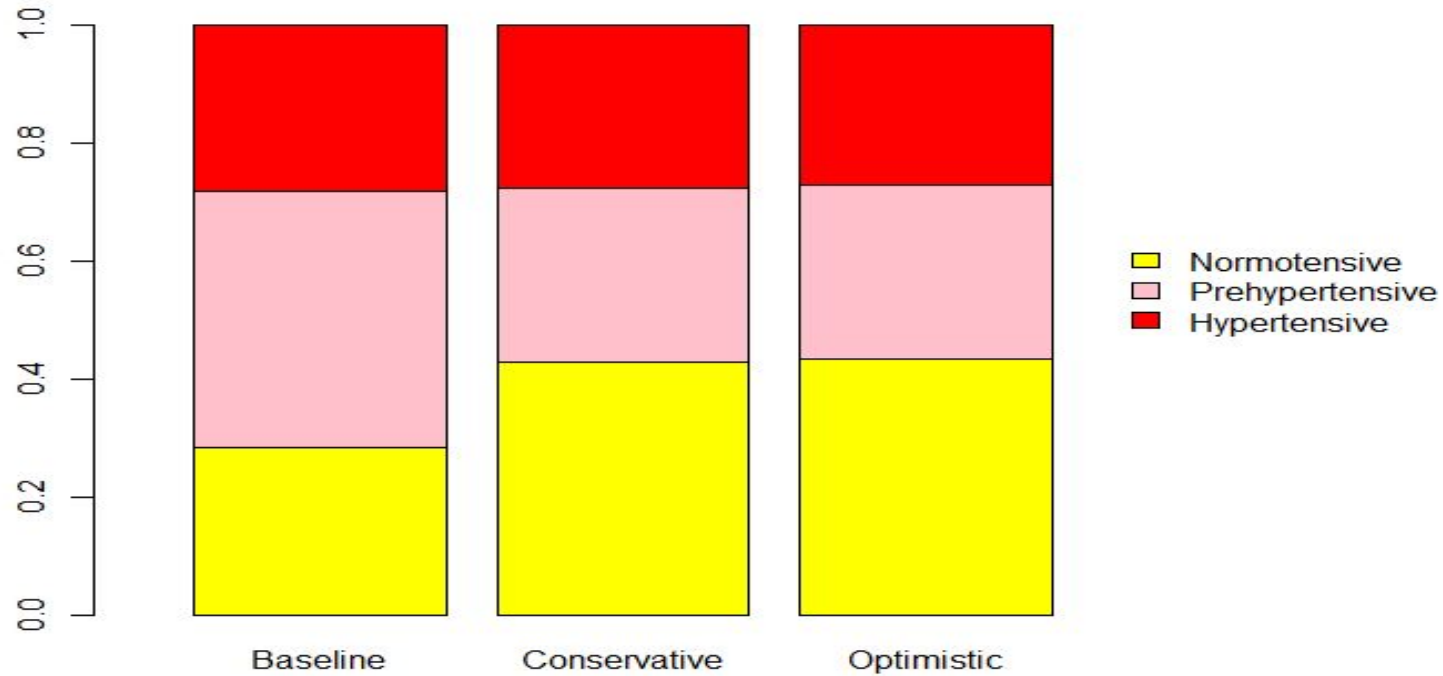
www.ucd.ie/foodandhealth

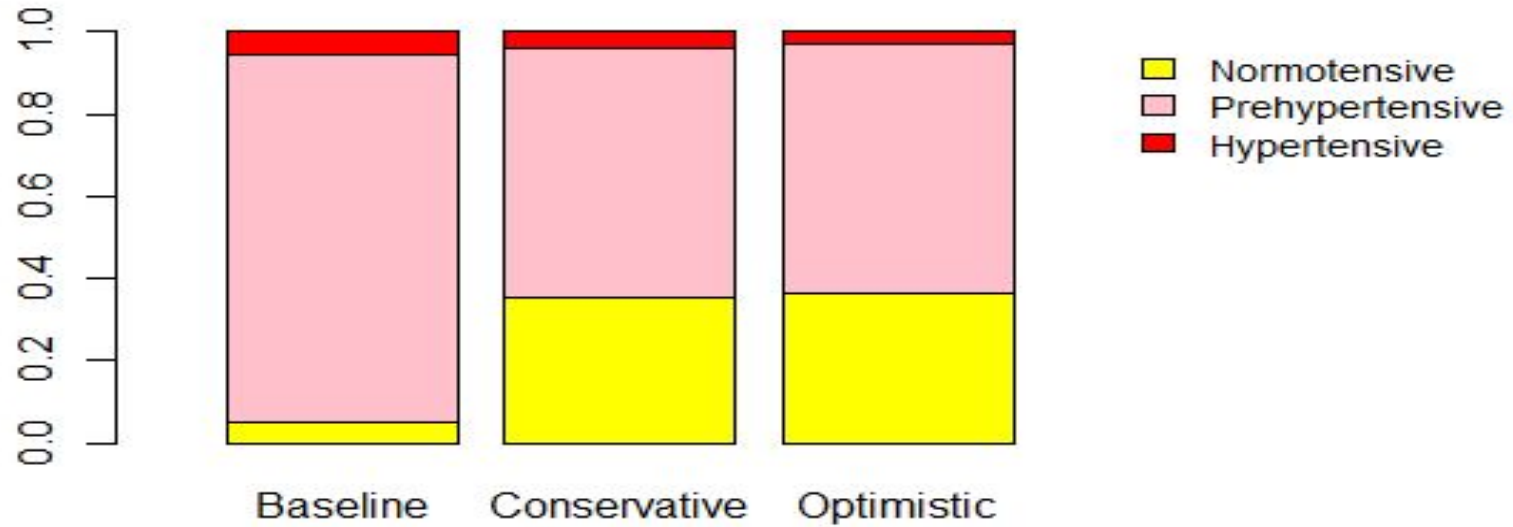
1. **Define the Target Group - demographic, country, consumer**
2. **Product:** New formulation, high or low in, new product/food
3. **Baseline Population Intakes:** Determine nutritional intake
4. **Carry out Intervention:** Food replacement, introduction of product into the diet
5. **Impact on Population Intakes:** Determine change nutritional intake
6. **Impact of Intervention on Health Parameter:** Biomarker Data, Risk Marker

Nutrient Intake before and after Intervention



Impact on SBP in Total Population





To model the impact of changes in vitamin D content of the food supply on vitamin D intakes and on serum 25OHD in EU citizens accounting for diversity across the European latitude (~34-70°N), sun exposure and habitual diet

Food based solutions to increase vitamin D intakes

- Intake modelling at baseline using up to date and standardised vitamin D data
- Intake modelling using various fortification scenarios to assess impact on adequacy and safety



This project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement no. 613977



FOOD-BASED SOLUTIONS
FOR OPTIMAL VITAMIN D NUTRITION
AND HEALTH THROUGH THE LIFE CYCLE

Challenges

- Data availability
- Data quality
- Use level data and presence probability (additives)
- Current data
- Expertise
- Harmonisation





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