Outline of the Webinar

- 1. Introduction
- 2. Life cycle assessment
- 3. Approach to linking environmental impacts to US diets
- 4. US diets: a distribution of impacts
- 5. Gender differences in diets and impacts
- 6. Differences in foods & nutrients by low vs high impacts
- 7. Conclusion



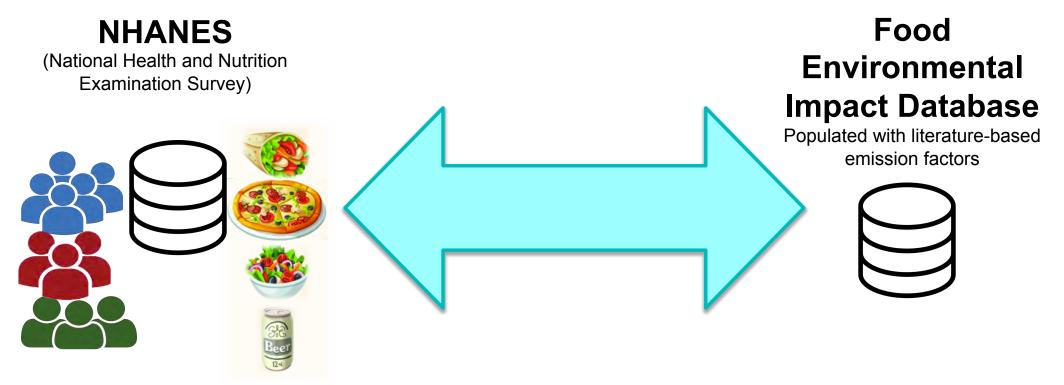


- Dietary component of National Health and Nutrition Examination Survey (NHANES)
- Validated 24-hour food recall (day 1 diets)
- Sample for this study: 2005-2010
 - Individuals, 18-65 years of age, N=13,203
 - ~7,000 food items from nutrient database (NNDDS)

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- database of Food Impacts on the Environment for Linking to Diets (*dataFIELD*)
 - Based on "Life Cycle Assessment" of foods
 - Environmental systems, industrial ecology literatures
 - Extensive review, data extraction of 300+ Food-LCA studies
 - Focus on greenhouse gas emissions (GHGE) in primary production

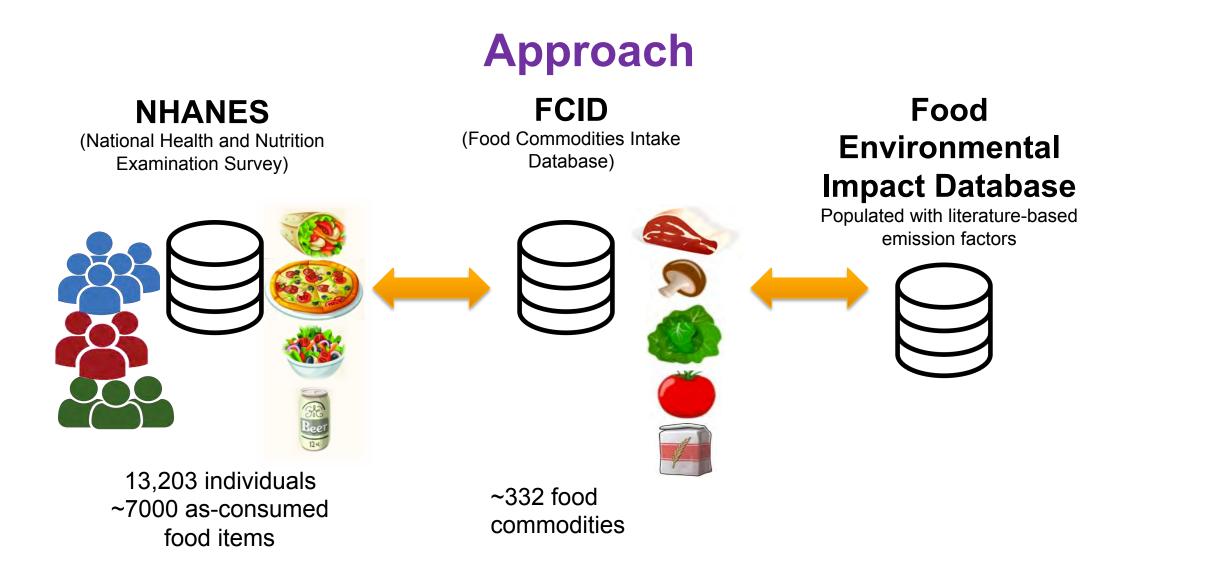
Approach



13,203 individuals ~7000 as-consumed food items

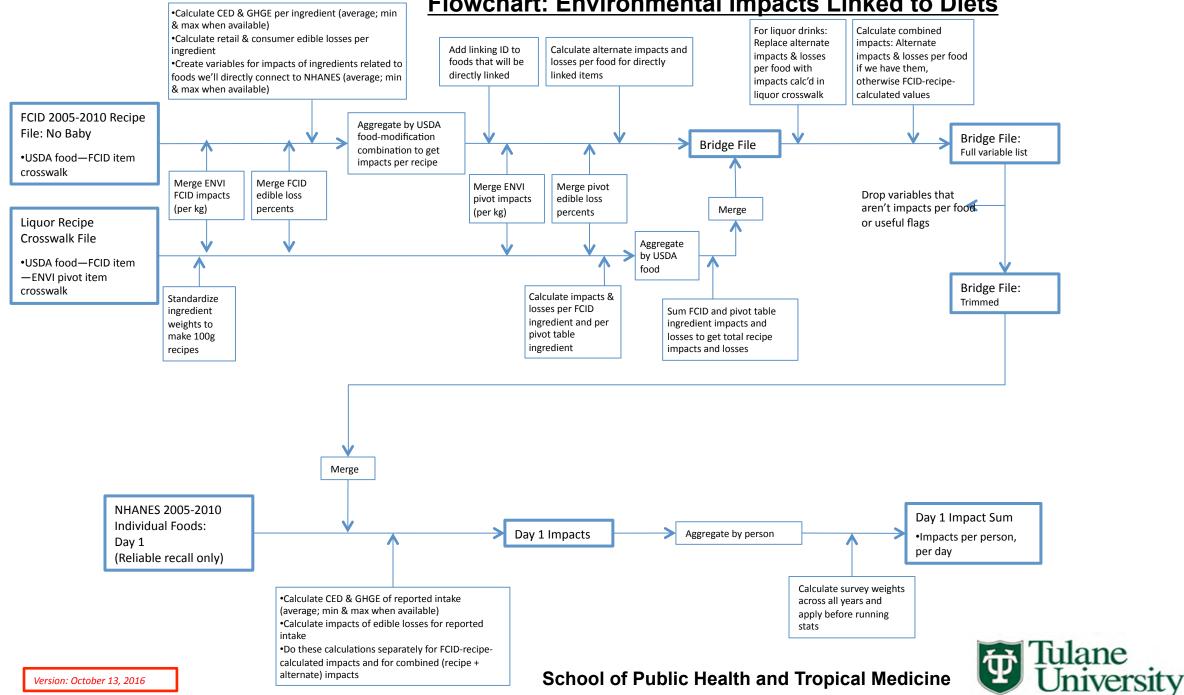


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Flowchart: Environmental Impacts Linked to Diets

Recipe file for linking WWEIA foods

Search Recipes

14620310 | Topping from vegetable pizza

- 14620320 | Topping from meat pizza
- 14620330 Topping from meat and vegetable pizza

53344300 Dessert pizza

- 58106200 | Pizza, cheese, prepared from frozen, thin crust
- 58106205 | Pizza, cheese, prepared from frozen, thick crust
- 58106210 | Pizza, cheese, NS as to type of crust
- 58106220 | Pizza, cheese, thin crust
- W 58106225 | Pizza, cheese, regular crust
- @U 58106230 | Pizza, cheese, thick crust
 - 58106240 | Pizza, extra cheese, NS as to type of crust
 - 58106250 | Pizza, extra cheese, thin crust
 - 58106255 | Pizza, extra cheese, regular crust
 - 58106260 Pizza extra cheese thick crust

Recipe file for linking WWEIA foods

/H	IAT WE EAT	T IN AMERICA REC	CIPES		
	Recipes	Commodities	Commodity Gr	oups	
F	ood Descrip	tion / WWEIA Food C	ode		
	pizza				
1	14620300	Topping from chee	se pizza		
+	14620310	Fopping from vege	table pizza		
	14620320	Topping from meat	pizza		
	14620330	Topping from meat	and vegetable piz	za	
0	53344300	Dessert pizza			
	58106200	Pizza, cheese, prep	ared from frozen,	thin crust	
	58106205	Pizza, cheese, prep	bared from frozen,	thick crust	
	58106210	Pizza, cheese, NS a	as to type of crust		
	58106220	Pizza, cheese, thin	crust		
	58106225	Pizza, cheese, regu	ılar crust		
g	58106230	Pizza, cheese, thick	< crust		
	58106240	Pizza, extra cheese	, NS as to type of	crust	
	58106250	Pizza, extra cheese	e, thin crust		
	58106255	Pizza, extra cheese	e, regular crust		
	58106260	Pizza extra cheese	thick crust		

Pizza with pepperoni, thin crust

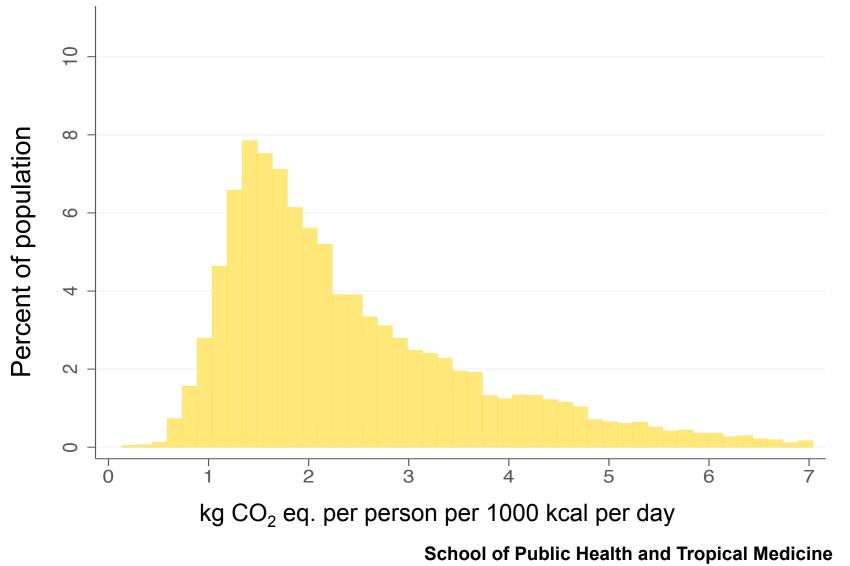
WWEIA Food Code: 58106550

Ingredient	FCID Code	Crop Group	FCID Description	Cooking Status
1	1500402000	15	Wheat, flour	Cooked
2	801377000	8, <mark>8</mark> A	Tomato, puree	Cooked
3	801375000	8, 8A	Tomato	Cooked
4	8602000000	86, 86B	Water, indirect, all sources	Cooked
5	3600223000	36	Milk, nonfat solids	Cooked
6	3600224000	36	Milk, water	Cooked
7	3600222000	36	Milk, fat	Cooked
8	3100044000	31	Beef, meat	Cooked
9	3400290000	34	Pork, meat	Cooked
10	600350000	6	Soybean, oil	Refined
11	3400293000	34	Pork, fat	Cooked
12	301237000	3, 3A	Onion, bulb	Cooked
13	3100047000	31	Beef, fat	Cooked
14	3100046000	31	Beef, meat byproducts	Cooked
15	1500125000	15	Corn, field, oil	Refined
40	2400202000	24	Dady grant hundraduate	Cashed

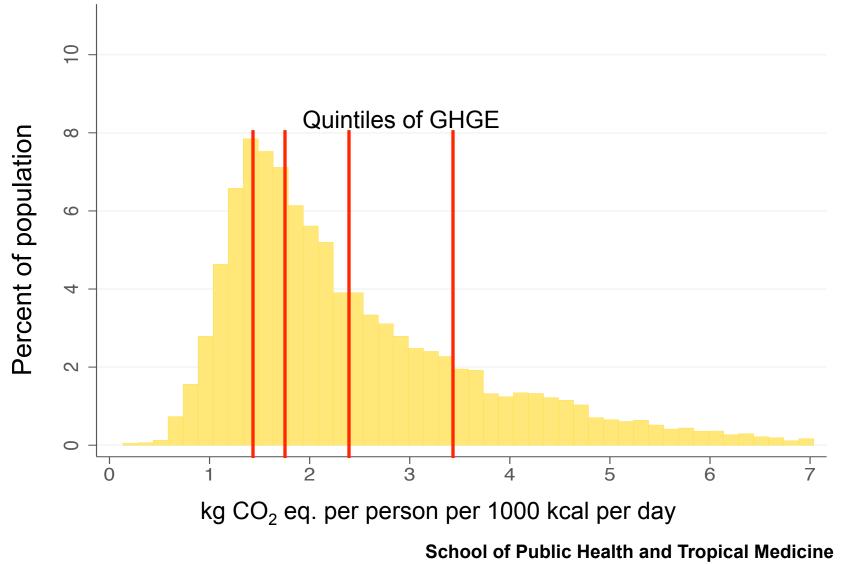
Pizza with pepperoni, thin crust

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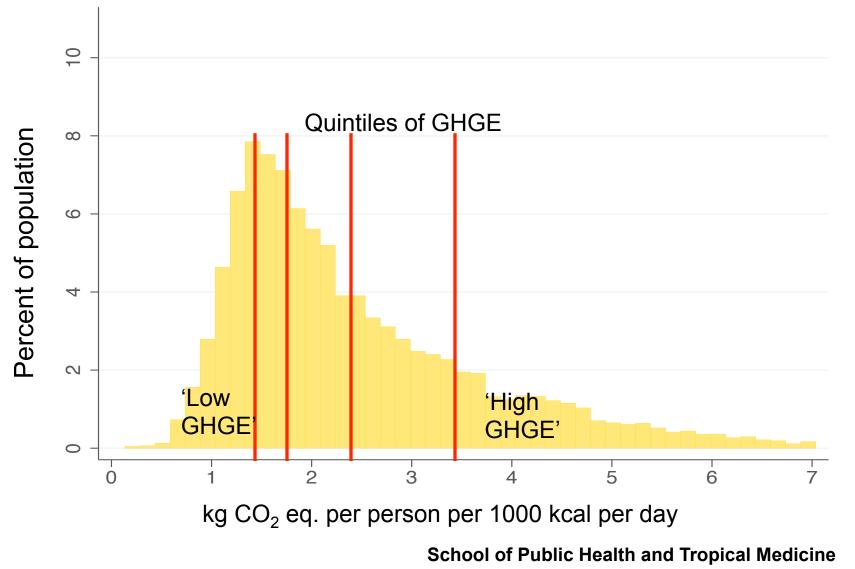
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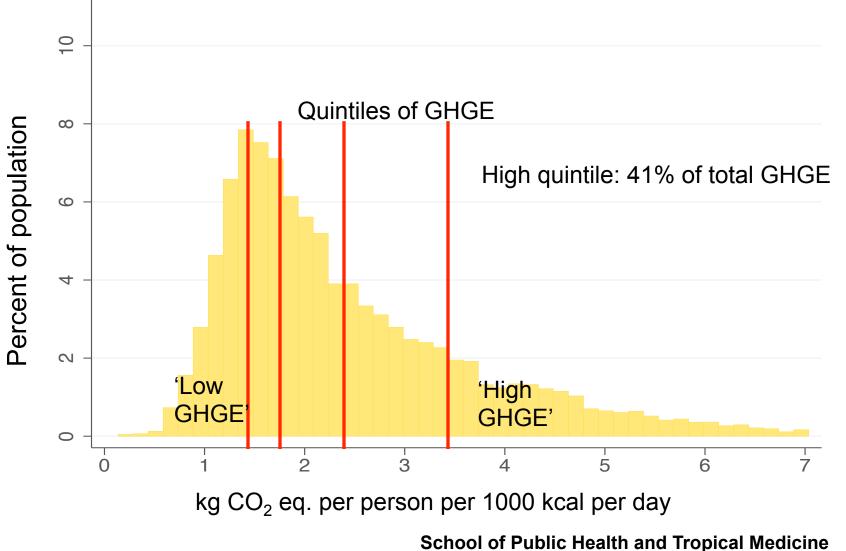




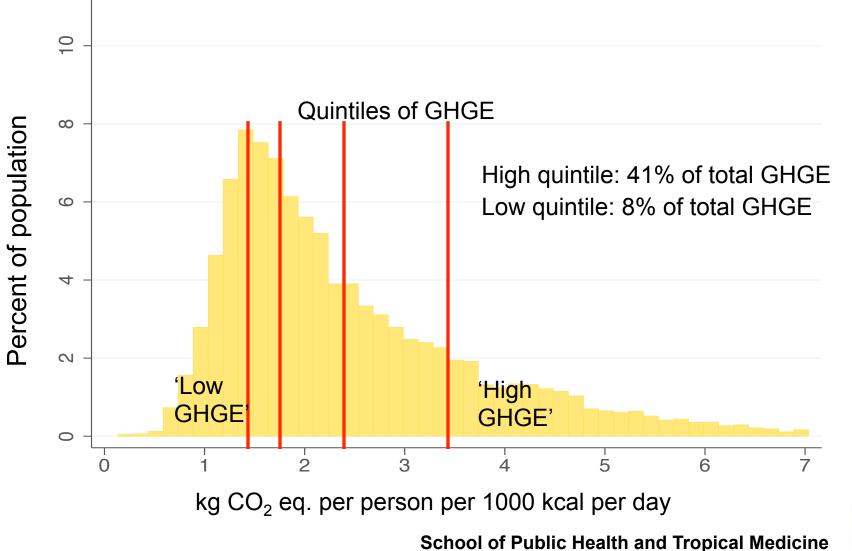




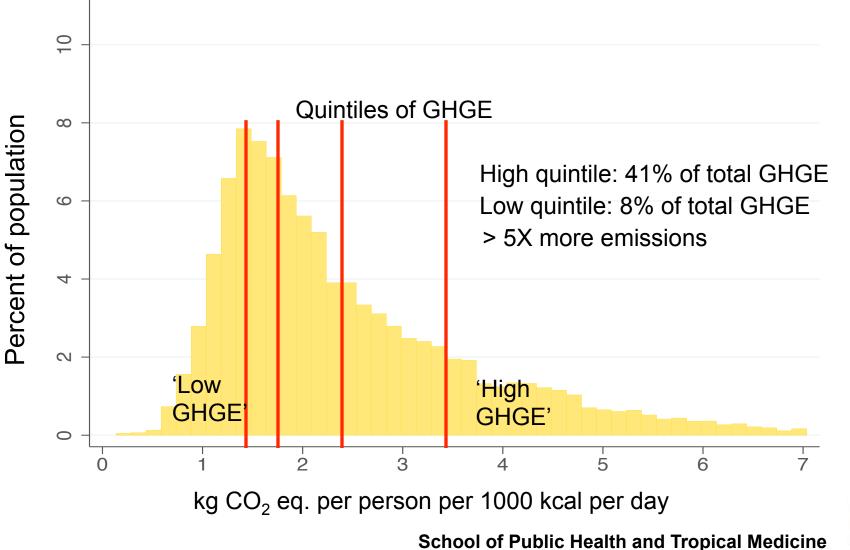














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Study Questions

Gender differences in diets and impacts

- Q1: Do men's diets have a higher carbon footprint?
- Q2: If so, what are the differences in consumption of specific food groups that contribute to this?
- Q3: What are the differences in overall diet quality, as measured by the Healthy Eating Index?

Mean GHGE by gender NHANES 2005-2010, 1-day diets

Variable	Unit	Women	Men	p-value
GHGE per day	kg CO ₂ -eq	3.8 (0.0)	6.0 (0.1)	0.000



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Energy	kcal	1833 (15)	2650 (23)	0.000



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Energy	kcal	1833 (15)	2650 (23)	0.000
GHGE per 1000 kcal per d	kg CO ₂ -eq	2.1 (0.0)	2.3 (0.0)	0.000



Variable	Unit	Women	Men	p-value
Total fruits and vegetables	cup eq PTK	1.42	1.14	0.000



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Variable	Unit	Women	Men	p-value
Total fruits and vegetables	cup eq PTK	1.42	1.14	0.000
Fruit		0.54	0.42	0.000
Vegetables		0.88	0.72	0.000
Total grain	oz eq PTK	3.12	3.05	0.014
Whole grain		0.40	0.33	0.000
Refined grain		2.73	2.73	0.918
Total protein foods	oz eq PTK	2.86	3.15	0.000
Total dairy	cup eq PTK	0.82	0.71	0.000
Oils	g PTK	10.73	9.92	0.000
Solid fats	g PTK	17.51	17.91	0.037
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Variable	Unit	Women	Men	p-value
Protein foods: total	oz eq PTK	2.86	3.15	0.000
Protein foods: animal		2.45	2.80	0.000
Meat		0.71	0.92	0.000
Poultry		0.77	0.77	0.896
Seafood		0.31	0.31	0.964
Protein foods: plant		0.40	0.36	0.013



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* Meat includes beef, veal, lamb, pork, and game meat



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Added sugars	tsp eq PTK	8.83	8.60	0.130
Healthy Eating Index	Points	49.9	47.4	0.000



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 Significant gender difference in dietary greenhouse gas emissions



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 - Women's diets have less impact, even after controlling for energy
 - 9% lower GHGE



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 Fruits and vegetables, whole grains, plant protein foods, dairy, oils
- Women consume lower amounts of other food groups
 - Protein foods, Meats, Solid fats
- Overall, women's diets are healthier
 - Higher healthy eating index scores



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- Low-impact diets are higher in:
 - whole fruit, whole grains, total grains, poultry,



- Low-impact diets are higher in:
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 - plant protein foods (legumes, soybeans, nuts and seeds),



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- High-impact diets are higher in:
 - vegetables, animal protein foods (meats, seafood),



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 - oils and added sugars
- High-impact diets are higher in:
 - vegetables, animal protein foods (meats, seafood),
 - total dairy, solid fats





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- Low-impact diets are higher in:
 - fiber, vitamin E



- Low-impact diets are higher in:
 - fiber, vitamin E
- Low-impact diets are lower in:
 - saturated fat and sodium



- Low-impact diets are higher in:
 - fiber, vitamin E
- Low-impact diets are lower in:
 - saturated fat and sodium
- High-impact diets are higher in:
 - vitamins A and D, choline, calcium, iron, and potassium



Overall differences in diet quality



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Overall differences in diet quality

- Measured using the Healthy Eating Index
 - 100 point scale developed by USDA, DHHS



Overall differences in diet quality

- Measured using the Healthy Eating Index
 - 100 point scale developed by USDA, DHHS
- Low-impact diets score significantly higher than high-impact diets:
 - 50 vs 48 points



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- Also significant differences in low- vs high-impact diets
 - Overall, low-impact diets are healthier than high-impact diets
 - Low-impact diets better on a number of nutrients
 - fiber, sodium, saturated fat
 - But, low-impact diets are worse on other nutrients
 - calcium, vitamin D, potassium



Limitations and Future Directions

- Consider other environmental impacts (e.g. water, land use)
- Further disaggregate diets by demographic characteristics
- Consider usual intakes

Acknowledgments

- People
 - Tulane University: Amelia Willits-Smith, Brittany Kovacs, Rodrigo Aranda, Paul Hutchinson, Ben Pollock, Lydia Bazzano, Adrienne Mundorf
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 - University of Pennsylvania: Christina Roberto
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