



Conference on

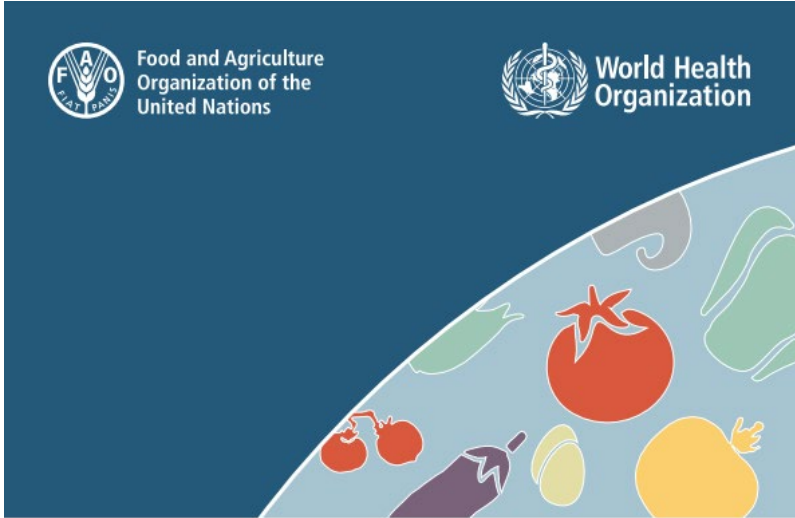
Healthy, Safe and Sustainable Foods of the Future

13 October

“Healthy and Safe and Sustainable – OH MY”

Quantification for Action

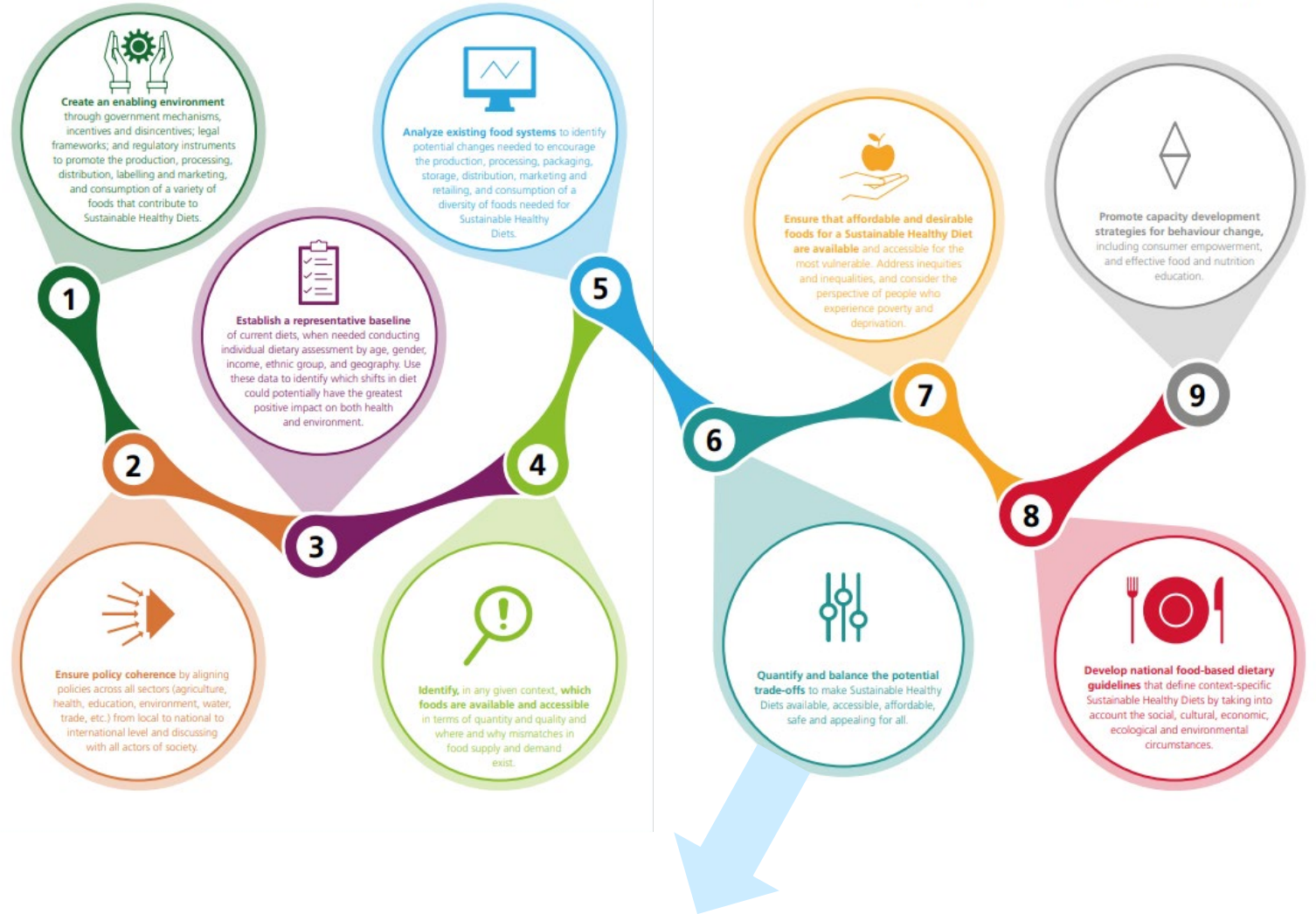
Research group for Risk Benefit Assessment, DTU National Food Institute



SUSTAINABLE HEALTHY DIETS GUIDING PRINCIPLES



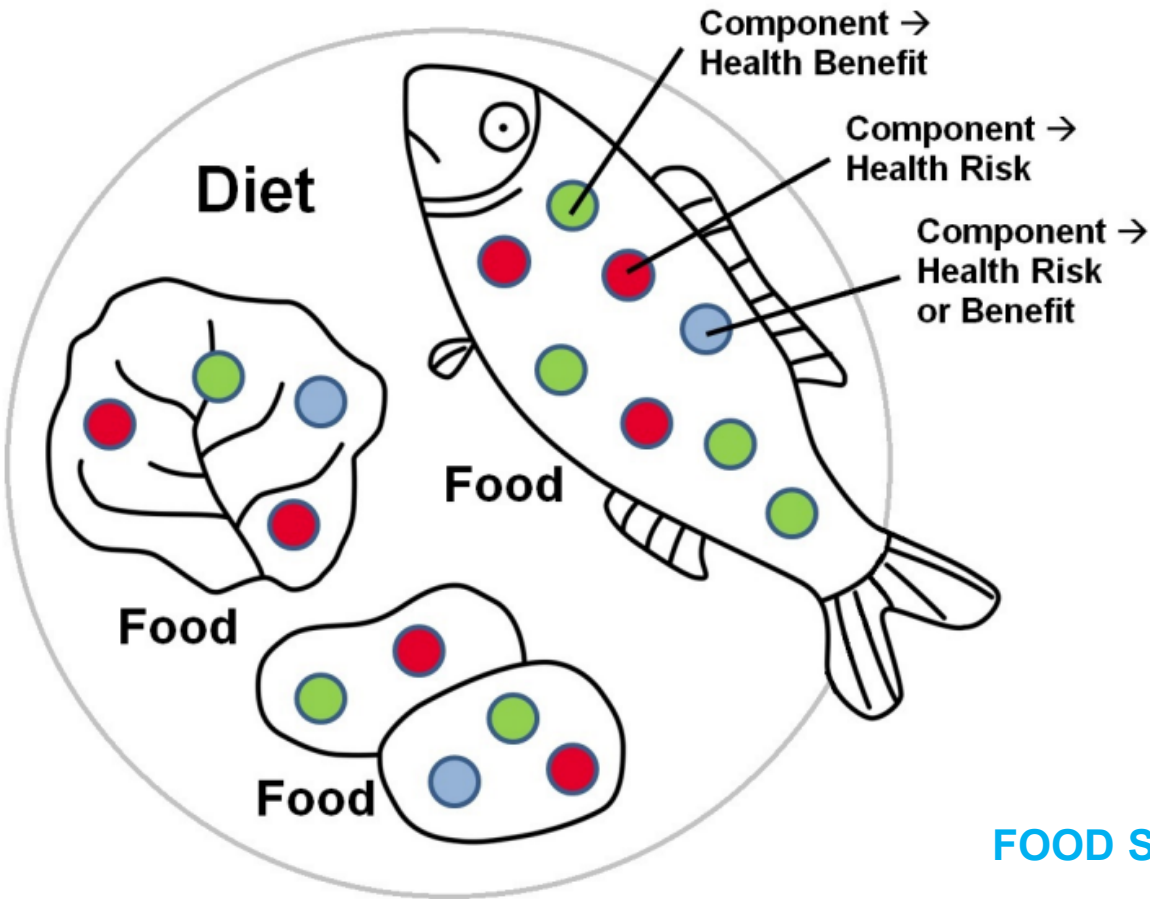
<https://www.who.int/publications/i/item/9789241516648>



In order to make Sustainable Healthy Diets available, accessible, affordable, safe and desirable, food system changes are needed and could be guided by the following actions:

“Quantify and balance the potential trade-offs to make Sustainable Healthy Diets available, accessible, affordable, safe and appealing for all”

Risk Benefit Assessment of Food: Food Safety vs Nutritional Needs and Benefits



FOOD SAFETY

scientific reports

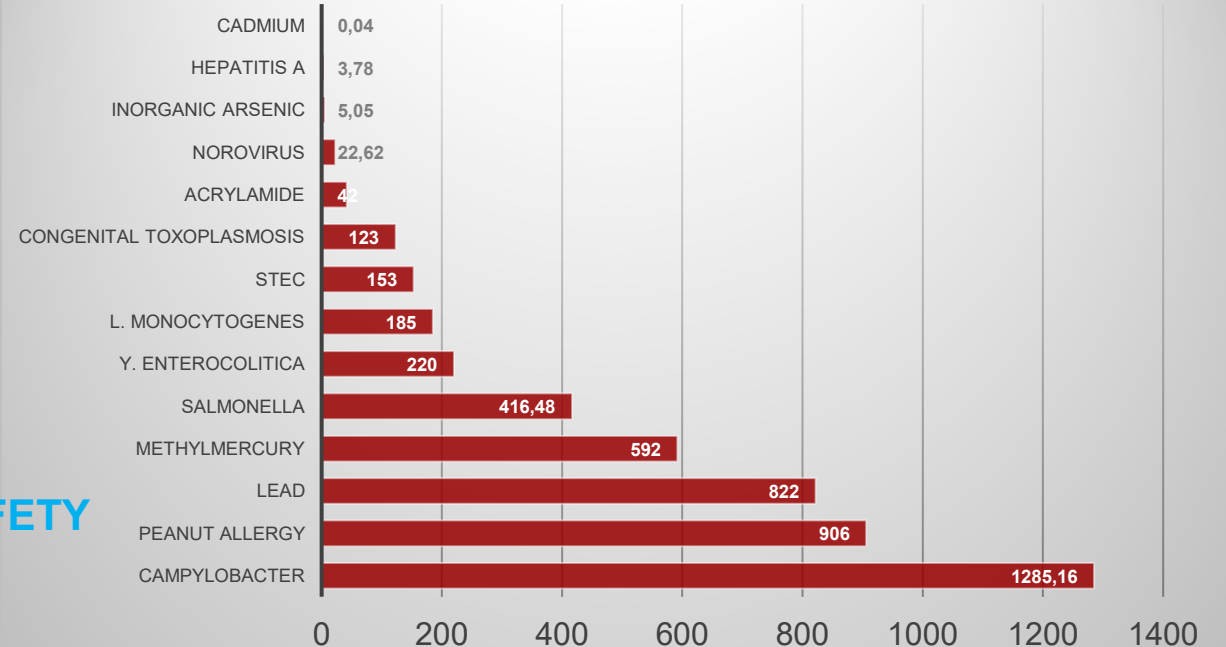
EPIDEMIOLOGY ^{OPEN}

Intake of dairy products and associations with major atherosclerotic cardiovascular diseases: a systematic review and meta-analysis of cohort studies

Marianne Uhre Jakobsen^{1,2}, Ellen Trolle², Malene Outzen², Heddie Mejborn², Manja G. Grønberg², Christian Bøge Lyndgaard³, Anders Stockmarr², Stine K. Venø⁴ & Anette Bysted⁵

NUTRITION

Health life-years lost in the Danish population, 2020



Impact on public health of dietary recommendations

European Journal of Nutrition (2021) 60:3107–3118
<https://doi.org/10.1007/s00394-021-02495-2>

ORIGINAL CONTRIBUTION

The health impact of substituting unprocessed red meat by pulses in the Danish diet

Freja Andresen Fabricius¹ · Sofie Theresa Thomsen¹ · Sisse Fagt² · Maarten Nauta¹

Spis flere grøntsager og frugter



Contents lists available at ScienceDirect

Food and Chemical Toxicology

journal homepage: www.elsevier.com/locate/foodchemtox

Investigating the risk-benefit balance of substituting red and processed meat with fish in a Danish diet

Sofie Theresa Thomsen^{a,*}, Sara Monteiro Pires^a, Brecht Devleesschauwer^{b,c}, Morten Poulsen^a, Sisse Fagt^d, Karin Hess Ygil^e, Rikke Andersen^a



Spis mindre kød – vælg bælgfrugter og fisk



Risk–Benefit Assessment of an Increase in the Iodine Fortification Level of Foods in Denmark—A Pilot Study

Lea Sletting Jakobsen^{1,*}, Josefine Ostfeld Nielsen¹, Sophie Egesø Paulsen¹, Malene Outzen¹, Allan Linneberg^{2,3}, Line Tang Møllehave², Tue Christensen¹ and Gitte Ravn-Haren¹

<https://altomkost.dk/raad-og-anbefalinger/de-officielle-kostraad-godt-for-sundhed-og-klima/>

Personalized nutrition/Precision public health



British Journal of Nutrition (2018), 120, 946–957
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doi:10.1017/S0007114518002131

Personalised fish intake recommendations: the effect of background exposure on optimisation

Maria Persson*, Sisse Fagt and Maarten J. Nauta

Division of Diet, Disease Prevention and Toxicology, National Food Institute, Technical University of Denmark, 2800 Kgs. Lyngby, Denmark

British Journal of Nutrition
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Optimising healthy and safe fish intake recommendations: a trade-off between personal preference and cost

Maria Persson*, Sisse Fagt and Maarten J. Nauta

Division of Diet, Disease Prevention and Toxicology, National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark

Digitalization and knowledge translation



GrowBot Universe – et kreativt læringsunivers

- HJEM
- LÆRINGSUNIVERS
- INSPIRATION
- GROWBOTS

Formålet med læringsuniverset

Grøntsagers vej fra jord til bord flyttes ind i klasselokalet!

Formålet med GrowBot Universe er at styrke skoleelevers viden om samt motivation for naturfagene gennem teknologi og samarbejde om at finde løsninger på globale udfordringer.

Læringsuniverset

Læringsuniverset består af tre dele:



Foto: Daniel Vorting (En GrowBot)

<https://universe.growbot.dk/home>



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