

WWF

FOOD

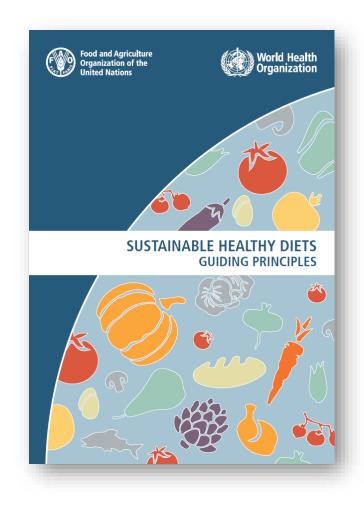
Sustainable and climatefriendly Food-Based Dietary Guidelines in different countries

May 2, 2022 - DTU Corné van Dooren – Senior Advisor Sustainable Diets WWF-NL

WWF-NL vision

We want a sustainable and healthy food system that is in harmony with our nature, providing enough nutritious food for this and future generations.

Sustainable Healthy Diets: new definition WHO/FAO (2019)



- "Sustainable Healthy Diets are dietary patterns that promote all dimensions of individuals' health and wellbeing; <u>have low</u> <u>environmental pressure and impact</u>; are accessible, affordable, safe and equitable; and are <u>culturally</u> <u>acceptable</u>.
- And <u>support</u> the preservation of <u>biodiversity</u> and <u>planetary health</u>."





federation of European Nutrition Societies The Task Force ... concluded that <u>environmental aspects should be</u> <u>included</u> in the future conceptual framework for FBDG. A change in terminology to <u>sustainable FDBG (SFBDG</u>) could reflect this.

> British Journal of Nutrition, page 1 of 7 © The Author(s), 2020. Published by Cambridge University Press on behalf of The Nutrition Society

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Food-Based Dietary Guidelines – development of a conceptual framework for future Food-Based Dietary Guidelines in Europe: report of a Federation of European Nutrition Societies Task-Force Workshop in Copenhagen, 12–13 March 2018

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EC: Joint Research Centre database (2019)

Food-Based Dietary Guidelines in



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Salt Fruit and Vegetables Sugars and Sweeteners	Food-Based Dietary Guidelines in Europe								
Water Whole Grain	Table of Contents								

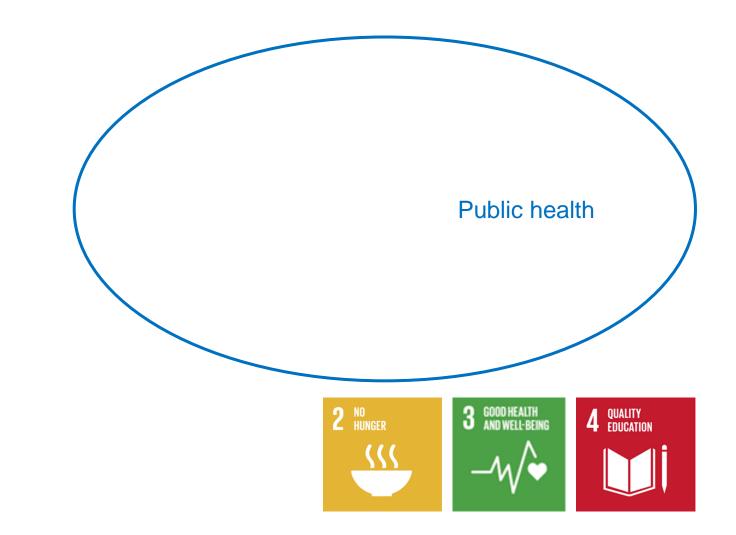
UN Sustainable Development Goals for 2030: nutrition





Public health nutrition: SDGs





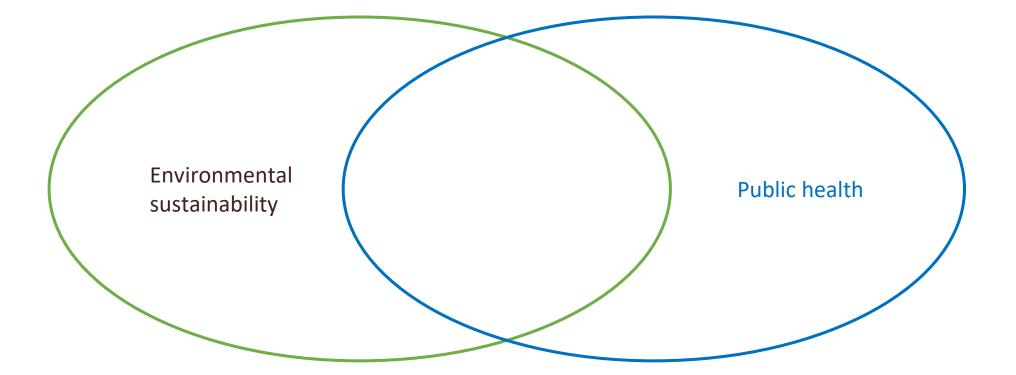
Environmental sustainability: SDGs





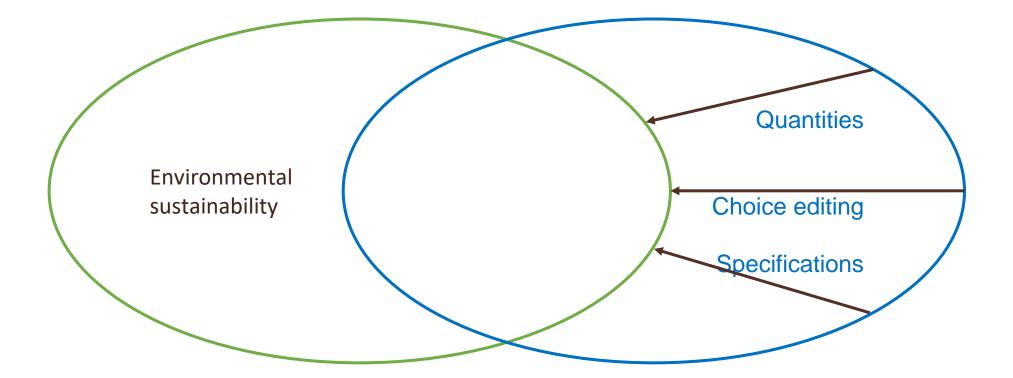
Healthy diets =/= sustainable diets





Method 1: Additional rules





Nordic countries: 5 recommendations (2012)



- To reach a more sustainable diet requires more plantbased foods and less animal-based food.
- 1. choosing primarily meat and fish with low environmental impact;
- 2. eating more dried beans, peas, lentils, and cereals;
- choosing mainly field vegetables, root vegetables, potatoes, fruits, and berries that store well;
- 4. choosing perishable products when they are in season;
- 5. and minimizing waste.



Finland (2014)





- Healthy choices, such as <u>plant-based and less red</u> <u>meat</u> are preferable for sustainability reasons.
- <u>Reduce food waste</u>.
- <u>Weight control</u> for sustainability reasons: higher energy needs for overweight people.

Sweden (2015): "Find your way to eat greener, not too much and be active."





Brasilia: "The Golden Rule" (DF, 2014)



"Always prefer natural and minimal processed foods and freshly made dishes and meals"



Rice, beans, bovine live and sauféed



Vegetable soup cassava flow and acai



Green leaf salad rice, beans, eggs and apple



Green leaf salad pasta and chicken



Rice, beans, chicken leg, cabbage, pumpkin and orange



Rice, beans, chicken breast, punkin with okra and jenipapo jam



Rice, beans, omelet, caked cassava



Rice, beans, grounded meat with vegetables



The Eatwell Guide shows a considerably lower environr

Choose foods lowe in fat, salt and suga

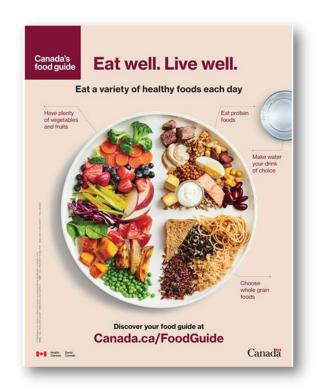
considerably lower environmental impact than the current British diet: -32% in GHGE (CarbonTrust, 2016).

UK (2016): Eatwell Guide

Eatwell Guide

Use the Eatwell Guide to help you get a balance of healthier and more sustainable food. It shows how much of what you eat overall should come from each food group.

Canada (2019)



USDA report (2015)

rejected

Scientific Report of the 2015 Dietary Guidelines Advisory Committee

Advisory Report to the Secretary of Health and Human Services and the Secretary of Agriculture



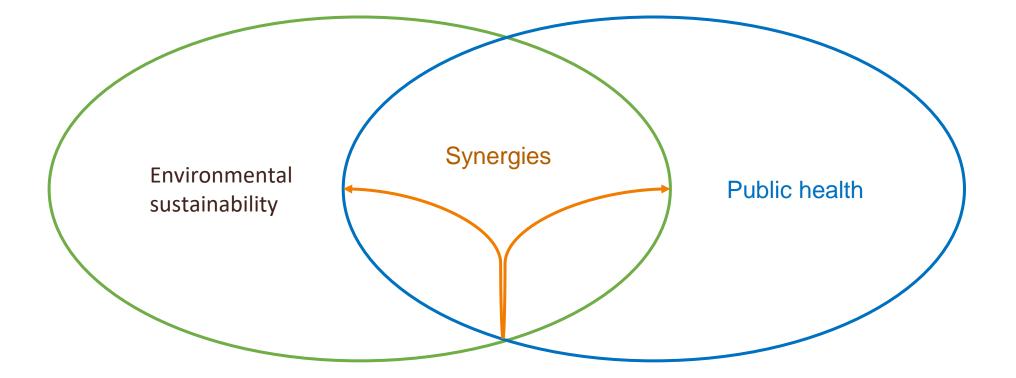


SDG	Messages	Finland	Brasil	Sweden	Netherlands	UK	Germany	Belgium	Estonia	Spain	Canada	Denmark	WF
13 CLIMATE	loss animal more plant based	V	V		V	V		V	V	V	V	V	
	less animal-, more plant-based less meat total	V	V		V	V	V	V	V	V	V	-	
					-	-	V	V				V	
14 LIFE BELOW WATER	less red/ processed meat	V		V	V	V						V	
	certified fish	V		V	V	V		V					
	less dairy/ substitutes			V		V		V					
6 CLEAN WATER AND SANITATION	more pulses	V		V	V	V		V			V	V	
Ŭ	drink tap water	V			V	V		V			V	V	
3 GOOD HEALTH AND WELL-BEING	less ultra-processed foods		V					V			V		
	more vegetables and fruits	V	V	V	V	V	V	V				V	
	seasonal vegetables	V	V	V	V	V	V	V	V	V			
15 LIFE ON LAND	local products	V					V	V	V	V			
	certified/ organic/ fair			V		V	V	V	V	V			
12 RESPONSIBLE CONSUMPTION AND PRODUCTION	less food waste	V			V		V	V		V	V		

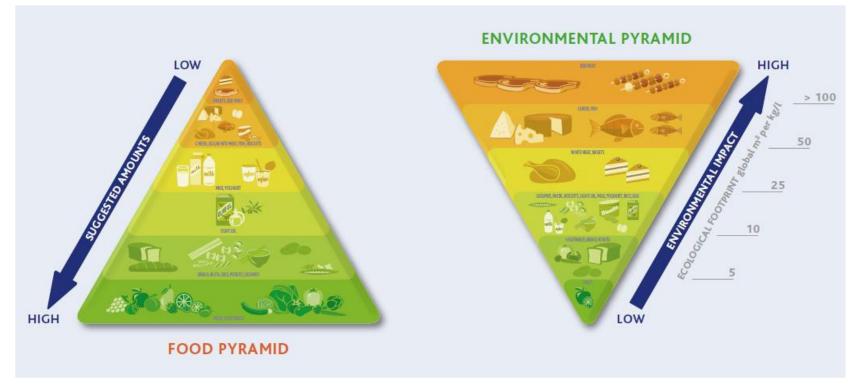
(See also Gonzalez Fischer & Garnett 2016; Mason & Lang, 2017)

Method 2: Demonstrate synergies





Double Pyramid (Italy, 2010): The lower the *footprint*, The more preferred

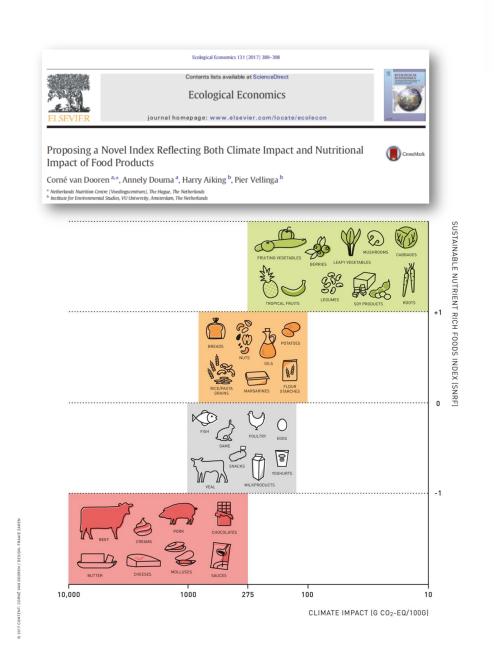


Barilla Center for Food & Nutrition

(Buchner B. et al., 2010)

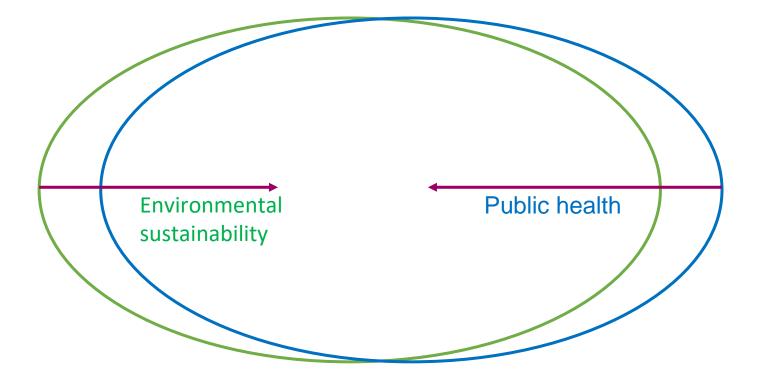
Nutrition Triangle Belgium (VIGL, 2017) Based on SNRF-index synergy & double pyramid





Method 3: Optimisation modelling

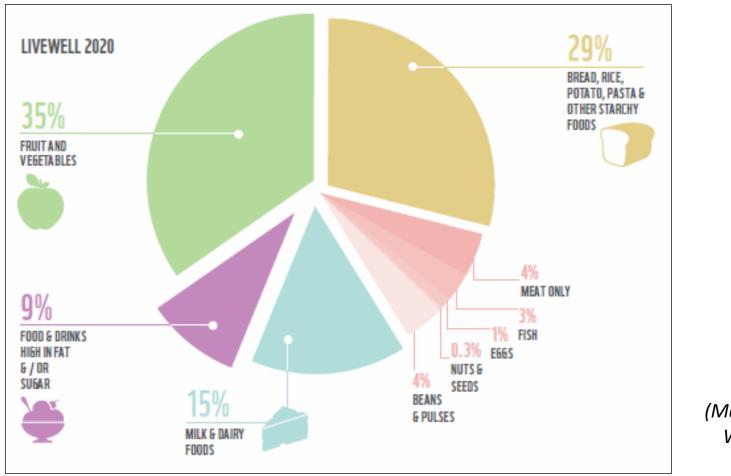




WWF

Livewell plate UK (WWF-UK, 2011)

Goal: 25% reduction in greenhouse gas emissions through linear programming



(Macdiarmid J. et al., 2011) WWF/ Rowett Institute

Health Council

2015 Dutch dietary guidelines:

recommendations about dietary patterns and foods, in relation to health

Dietary reference values: recommended daily intakes of nutrients

Wheel of Five

Guidelines and

recommendations

for consumers

The Netherlands Nutrition Centre

Criteria and considerations: for foods from inside and outside the Wheel of Five

Conditions: for a healthy and sustainable dietary pattern

Advisors

External experts on nutrition and health, sustainability, behaviour.

> Dietitians and Consumers

Translating into reference diets, with the aid of computer models

RIVM

Dutch Food Composition Table (NEVO):

composition of foods

Dutch National Food

Consumption Survey (VCP):

average Dutch

dietary pattern

Clear recommendations for different target groups that correspond to the Dutch dietary pattern

Public Health Nutrition: page 1 of 17

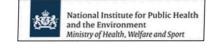
doi:10.1017/S1368980019001435

Development of healthy and sustainable food-based dietary guidelines for the Netherlands

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Submitted 13 July 2018: Final revision received 4 March 2019: Accepted 27 March 2019





eerlijk over eten

Voedingscentrum



Computer model

Calculates solutions

that meet the stated

conditions

Wheel of Five (Netherlands 2016) Less meat and more plants



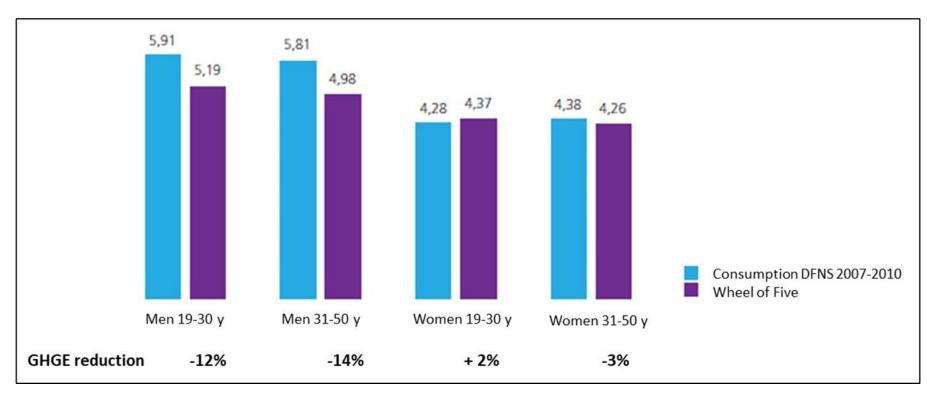


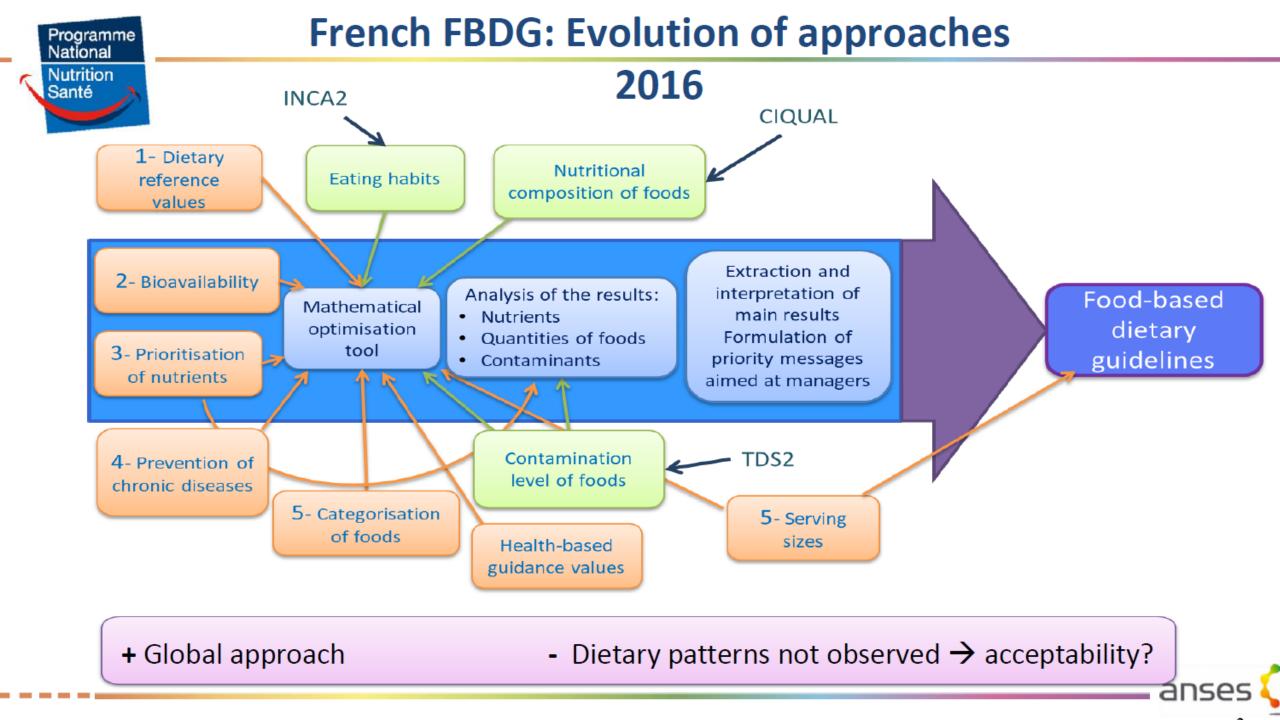
- Maximum of 500 grams of meat/week.
- Maximum of 300 grams of red meat/week.
- Fish: 1x/ week (was 2x/ week).
- Milk: somewhat lower recommendation (almost equal to the actual consumption).



"Most options within the scope of the dietary guidelines are more environmentally sustainable than the current diet"

(van de Kamp et al. 2018; Brink et al. 2016)

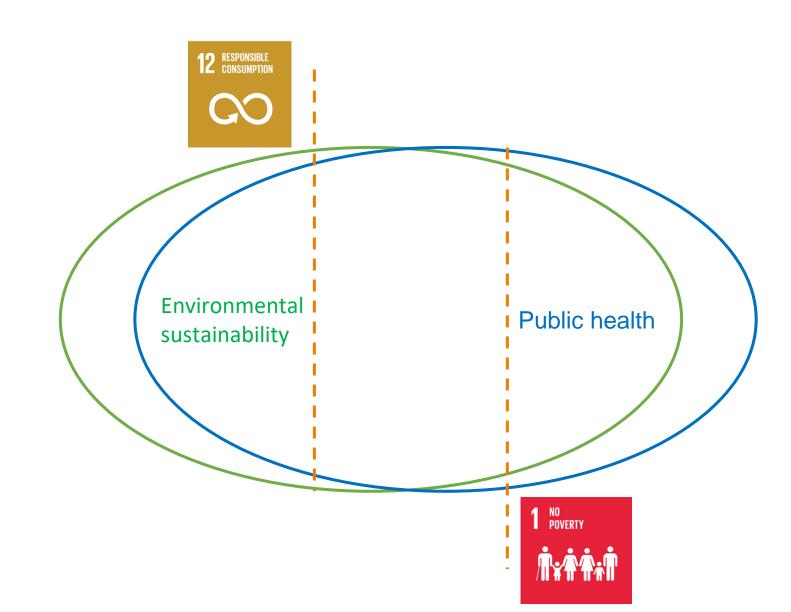




Method 4: SDGs as outcome

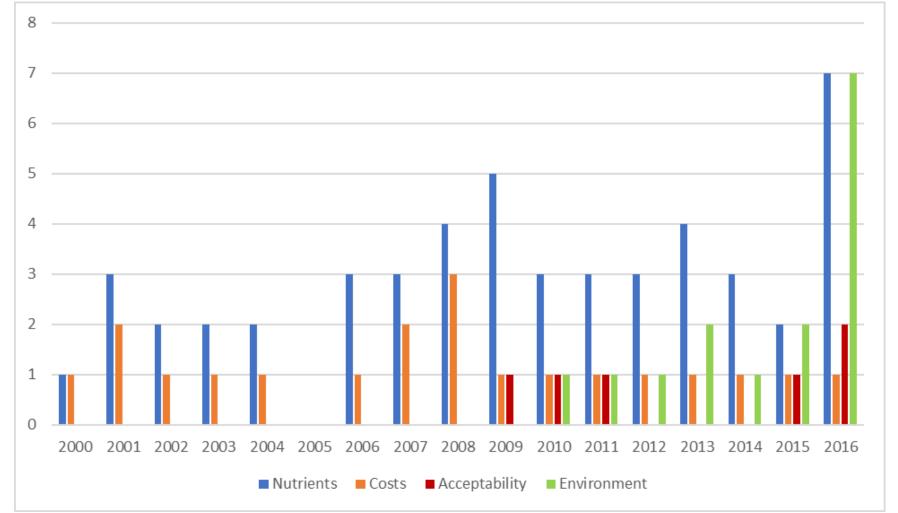
(additional constraints: acceptability & affordability)







Increase in diet optimisation studies looking at constraints for affordability, environmental and acceptability



A Review of the Use of Linear Programming to Optimize Diets, Nutritiously, Economically and Environmentally

(van Dooren, 2018)

Germany DGE (2019): started update FBDGs with optimisation modelling





MS Nutrition La solution quantitative



Deutsche Gesellschaft für Ernährung e. V.

Godesberger Allee 18 53175 Bonn Tel.: +49 228 3776-600 Fax: +49 228 3776-800 https://www.dge.de

WORKSHOP

"INTEGRATION OF VARIOUS DIMENSIONS OF FBDGS VIA MATHEMATICAL APPROACHES: WHY AND HOW?"

23rd & 24th September 2019

German Nutrition Society

&

Federation of European Nutrition Societies

Bonn, 18.07.2019

(Schäfer et al; BJN 2021)

Denmark (2021)



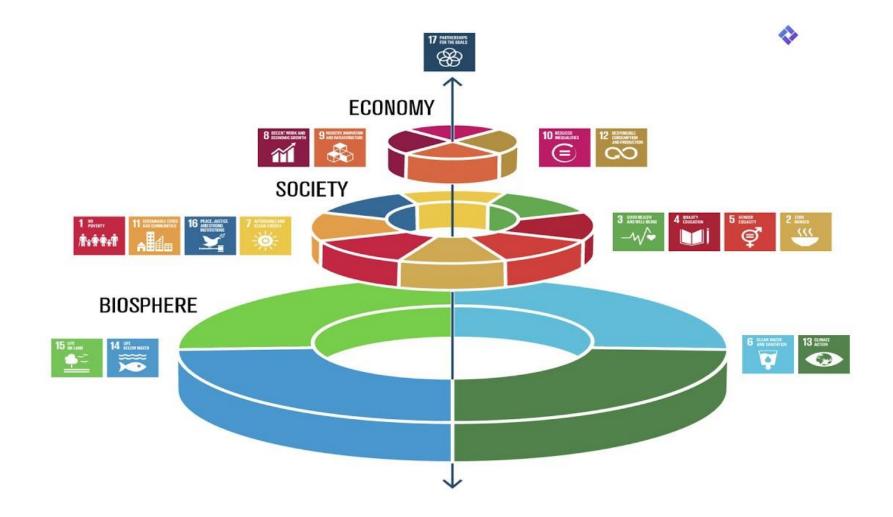


- Modelled
- In line with EAT Lancet diet
- Including additional rules
- Climate impact?

(Lassen et al, 2020)

SDG's as ultimate outcome





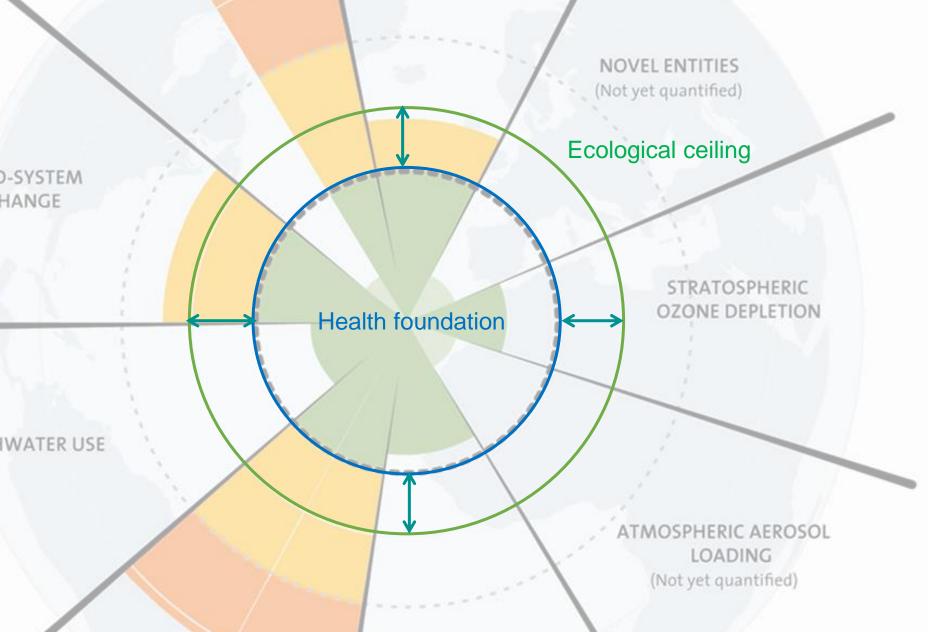
(Stockholm Resilience Centre)

CLIMATE CHANGE

BII

Method 5: Safe space for humanity (Doughnut model)





Future: sustainability more integrated



more constraints = planetary boundaries =ecological ceiling nutritional needs = social foundation (energy, water, food ,health; SDGs)

