

# **The impact of changing diets on health and the environment - where do we need to go?**

Jennie Macdiarmid

# Starting point: Unhealthy & environmentally damaging

## Nutrition

- 
- *Undernourishment (800 million)*
  - *Nutrient deficiency (2 billion)*
  - *Obesity (600 million)*

## Climate change

### Paris agreement 2015

*Holding the increase in the global  
well below  
2°C above pre-industrial levels and  
to limit the  
temperature increase to 1.5°C.*



# The challenges we are facing today



**climate change**



**economics, politics**

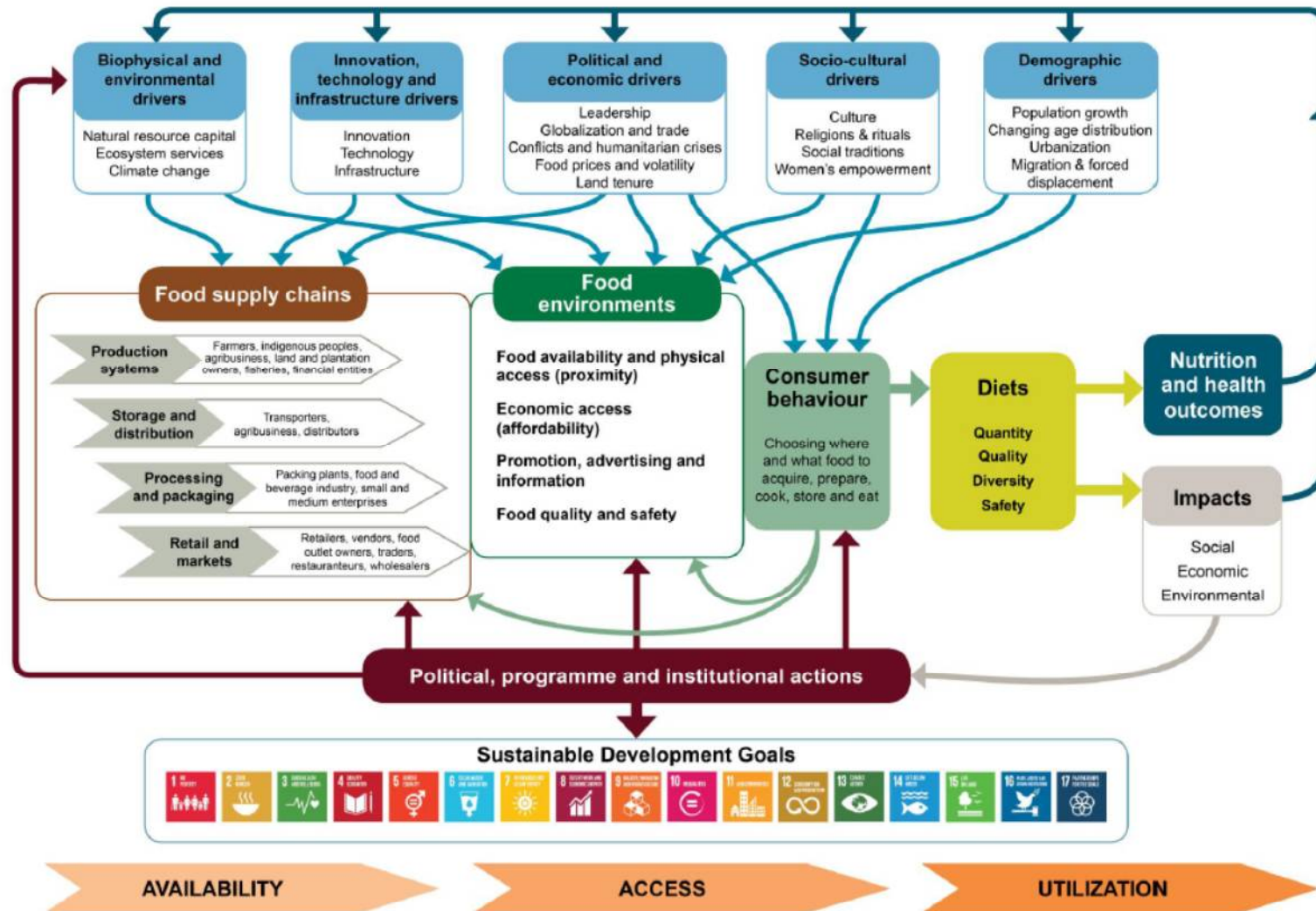


**industry, resources**



**sustainable diets, culture**

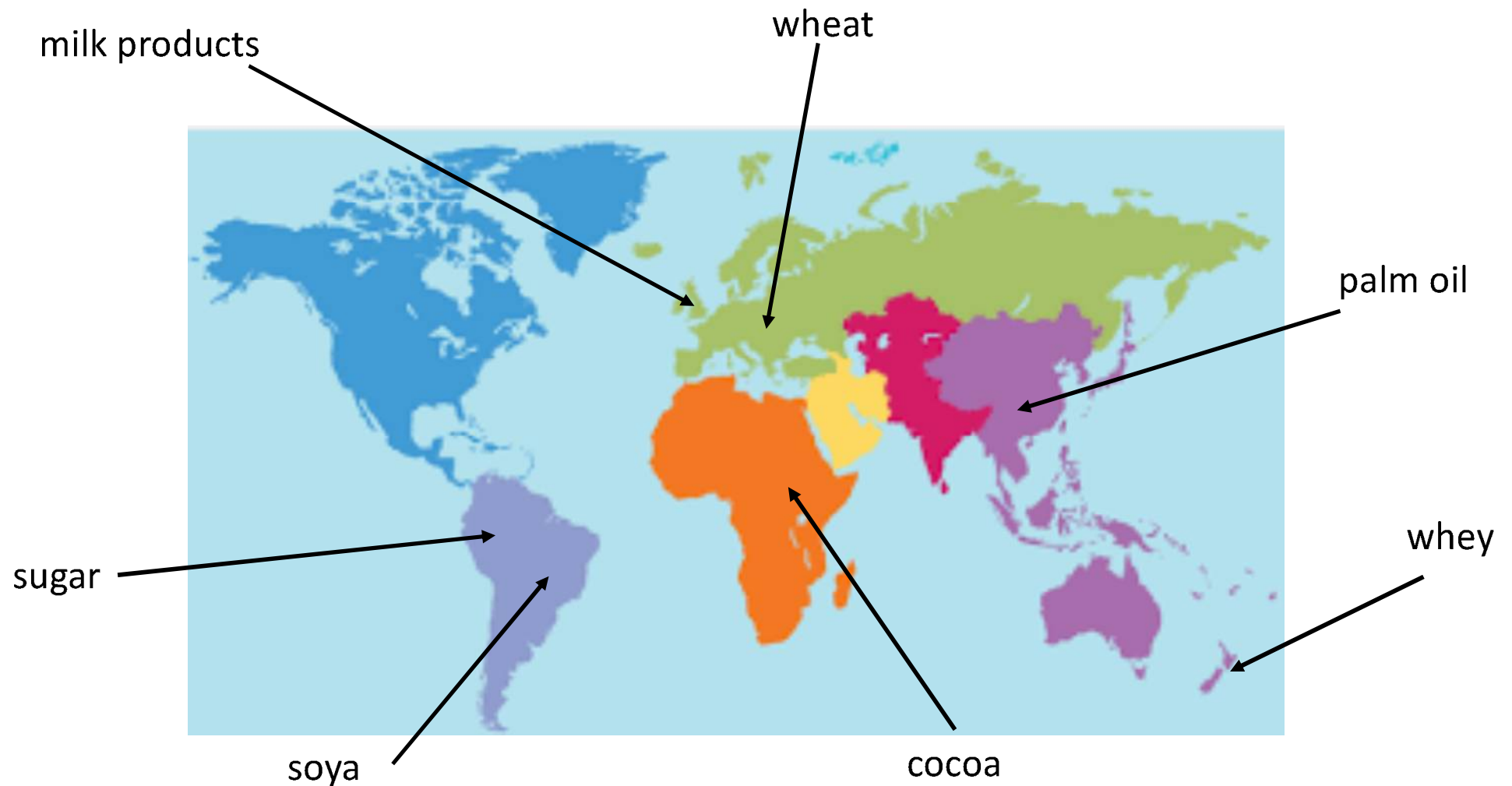
# A whole food systems approach





# Global food supply

**Sugar**, **Wheat** flour, Dried whole **Milk**, Cocoa mass, Cocoa butter, Vegetable fats (**Palm kernel**), **Whey** (from **Milk**), Whey powder (from milk), Emulsifiers (Sunflower lecithin, **Soya** lecithin), Butterfat (from **Milk**), Natural flavourings, Yeast, Skimmed **milk** powder, Raising agent (Sodium bicarbonate), Natural vanilla flavouring, Salt.



# Environmental damage

1. Greenhouse gas emissions

2. Land use change/ deforestation

3. Water scarcity

4.

- loss of species
- loss of cultivars/crops

*(i.e. maize, wheat and rice)*

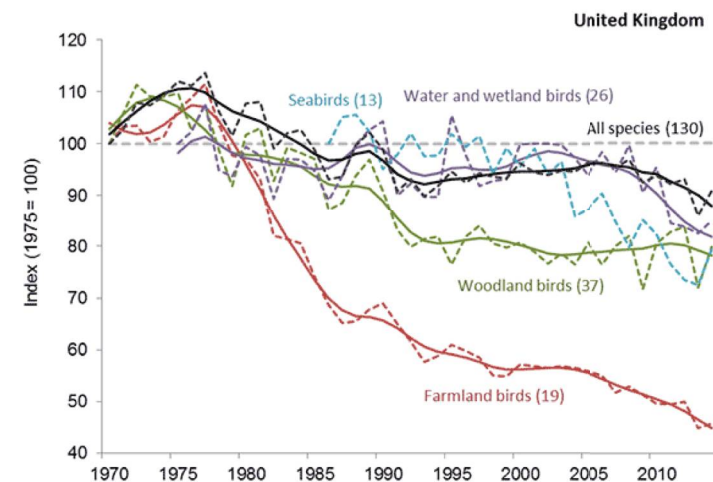
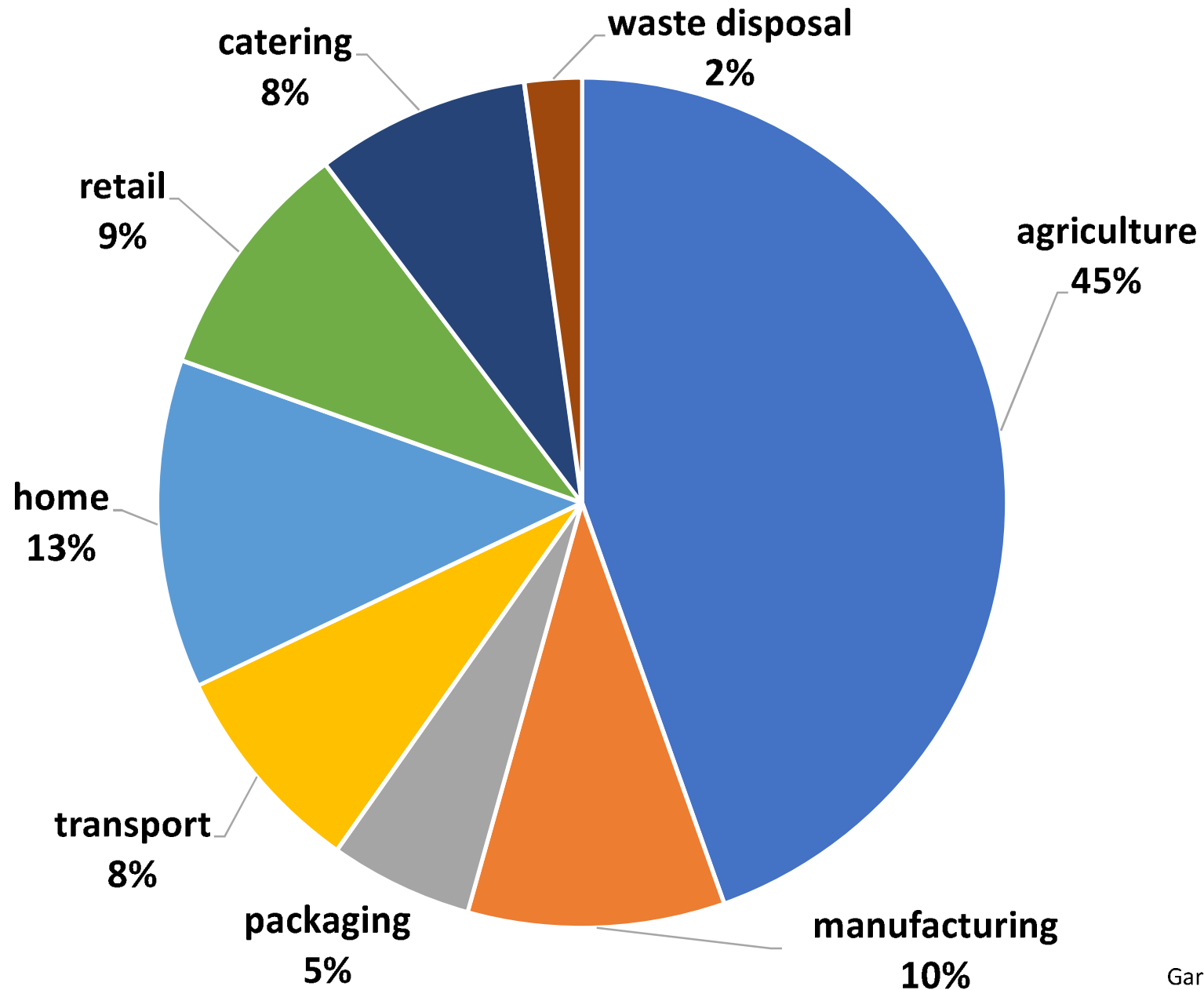


Figure 1. Populations of wild birds in the UK, by habitat, 1970 to 2014.

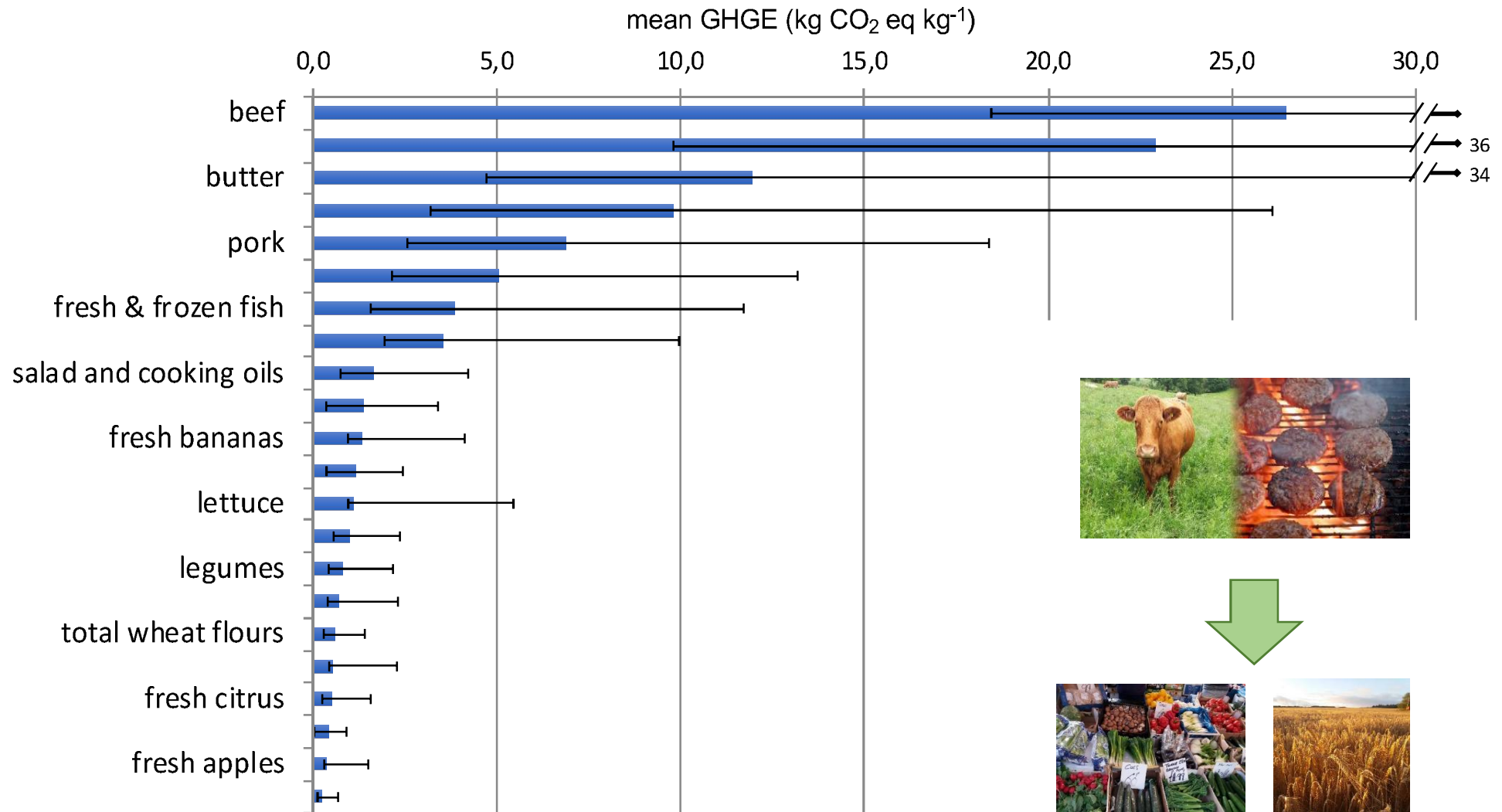
Source: BTO, Defra, JNCC, RSPB.

<https://www.bto.org/science/monitoring/developing-bird-indicators>

# Global Warming: emissions in the food system



# Greenhouse gas emissions associated with food



>200 food commodities sampled across range of geographic locations, with different production methods;

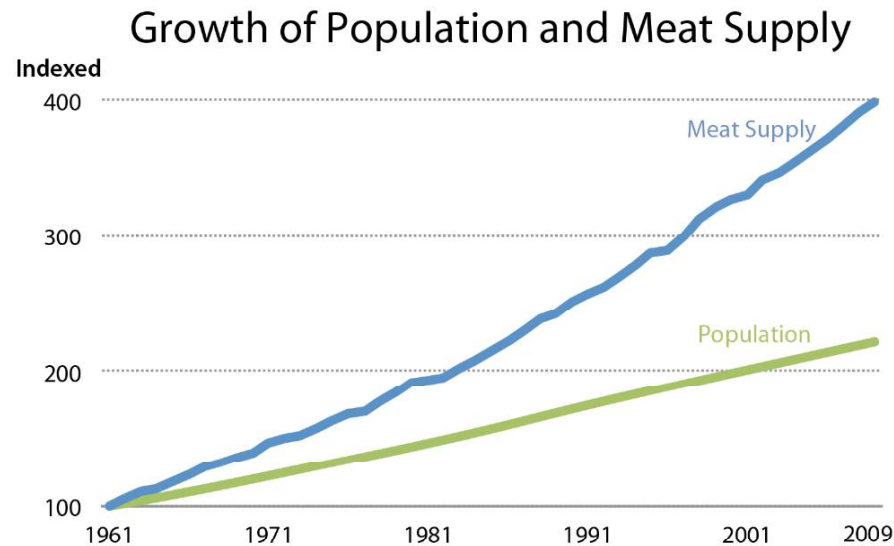
bars show min/max values

Heller MC, Keoleian GA (2015) *J Ind Ecol*

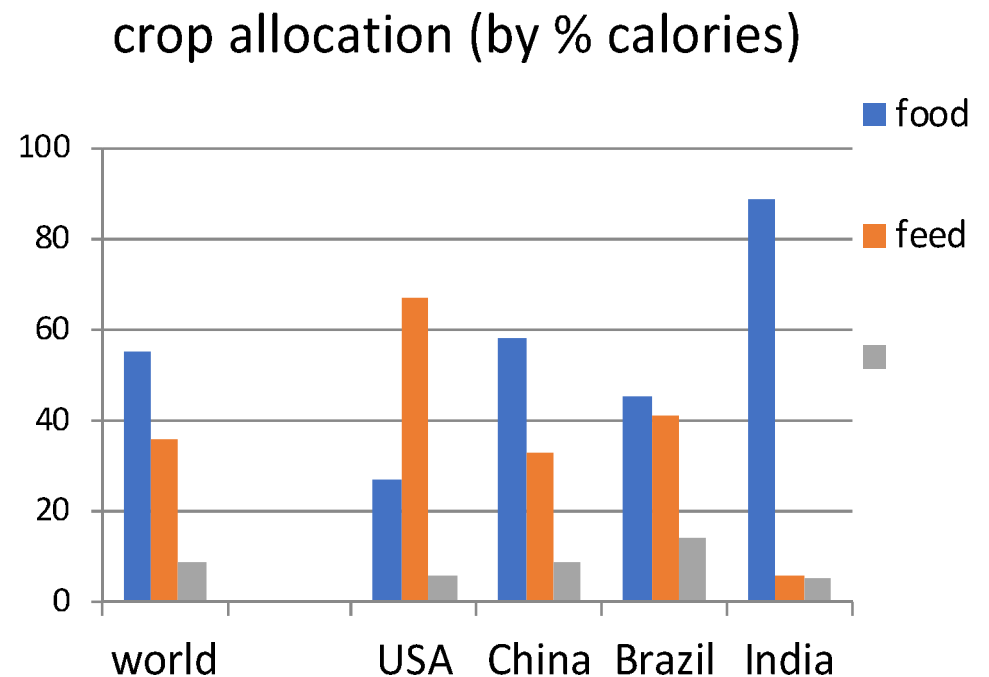
Slide: A. Jones (ICN 2017)



# The issue with livestock production



Growth of population and meat supply,  
Indexed 1961=100 (FAO 2012a, UN 2012)



- 14.5% of global GHGE comes from livestock
- 70% of global agricultural land is used for livestock
- methane production by ruminants

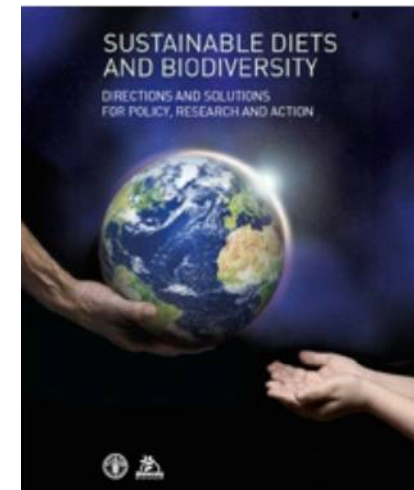
# Healthy and sustainable diets

Diets with **low environmental impacts** which contribute to **food and nutrition security** and to **healthy life** for present and future generations.

*They are:*

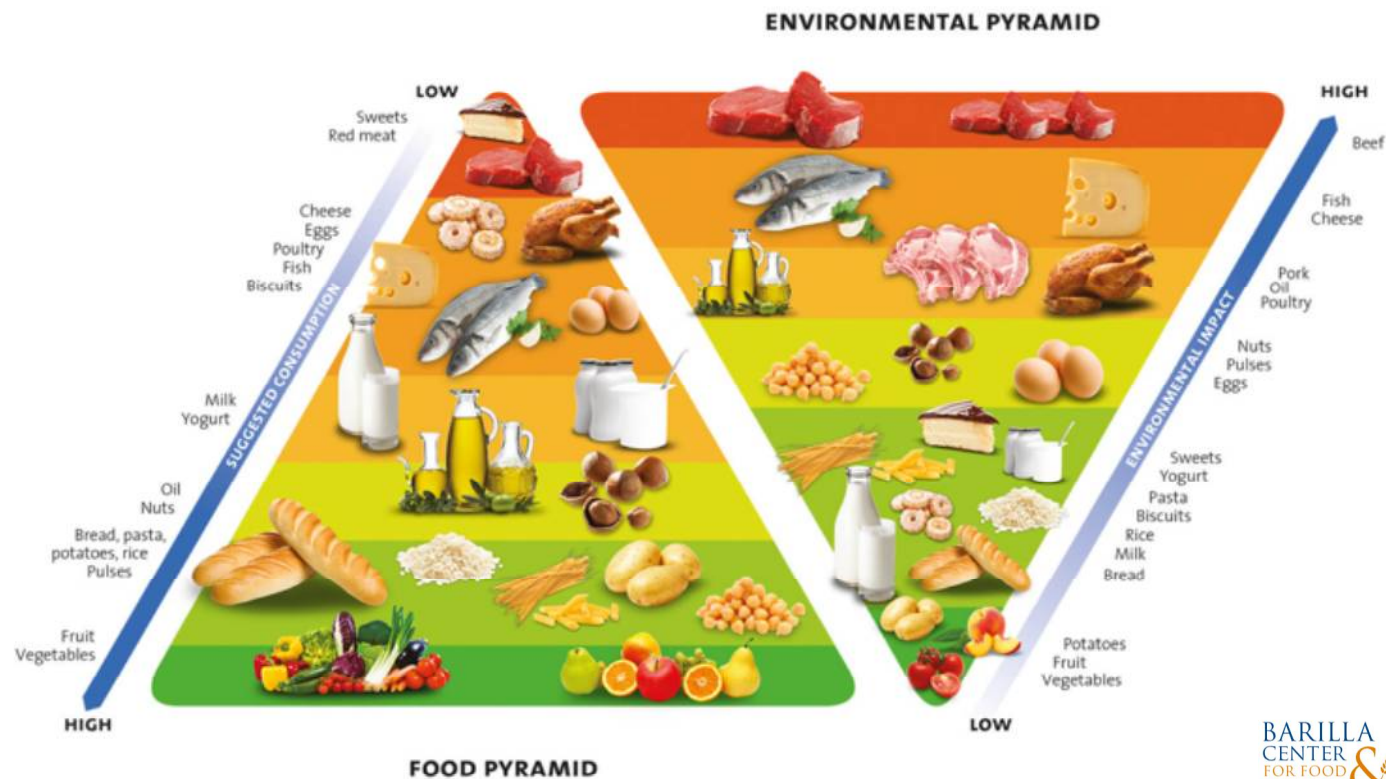
- protective and respectful of biodiversity and
- culturally acceptable
- 
- economically fair and affordable
- nutritionally adequate, safe and healthy

..... while optimizing natural and human resources.



# Moving from unsustainable diets to sustainable diets

We know where we want to go .....



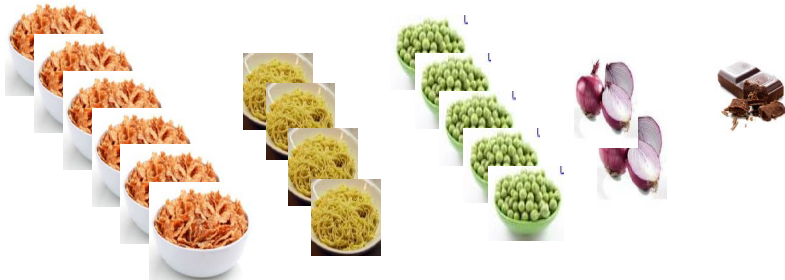
but how do we get there????

## Define nutritionally adequate and low GHG emissions diet?

### Computer solution

- *no animal products*

## 90% reduction in GHGE limited food items

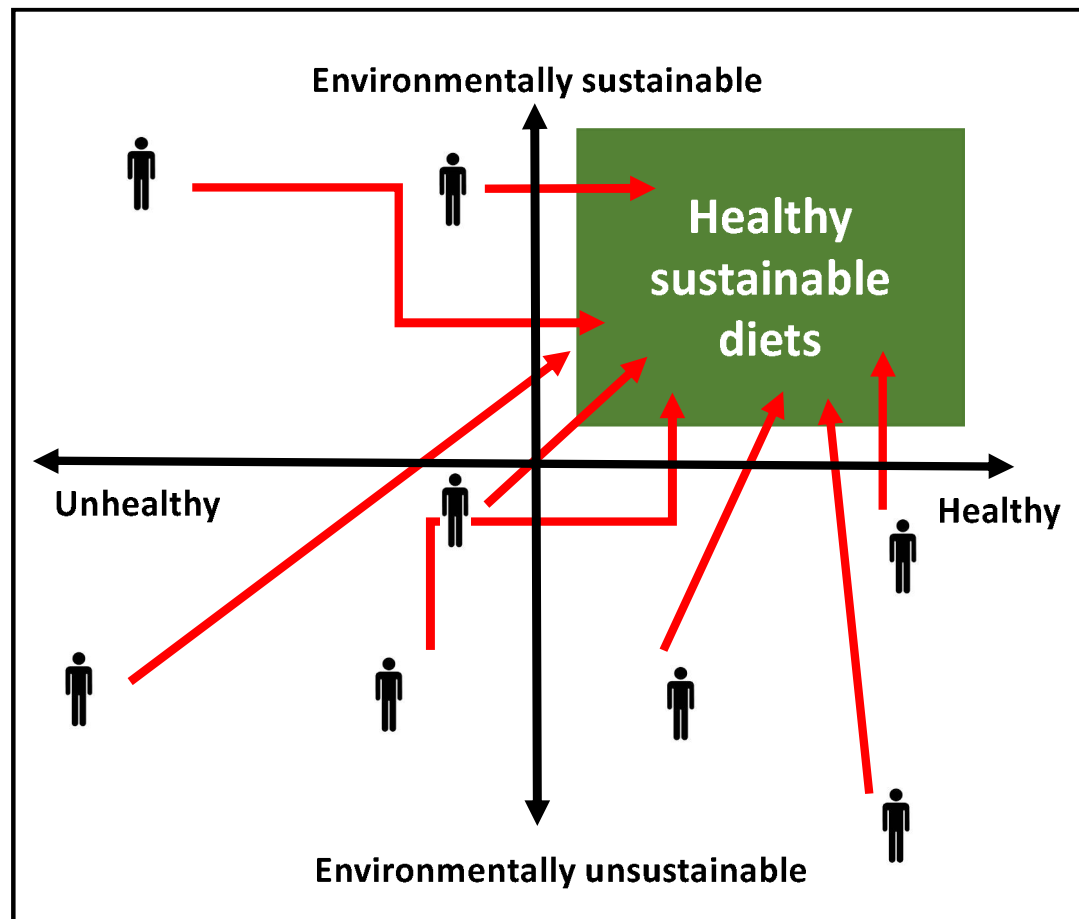


## Human intervention

**25% reduction in GHGE  
many food items**

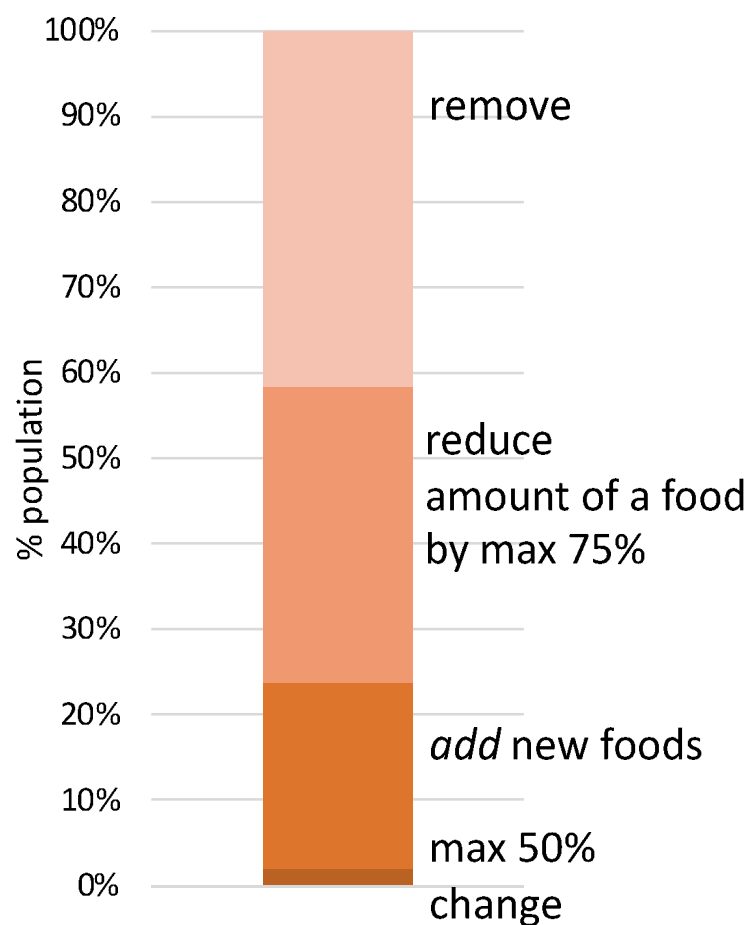
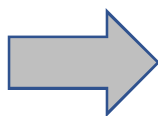


# Diets not diet!





# No one size fits all: *minimise dietary change*



# Sustainable diets in Italy

observed diet = current diet

optimises diet = nutritionally adequate & 30% reduction in GHG emissions

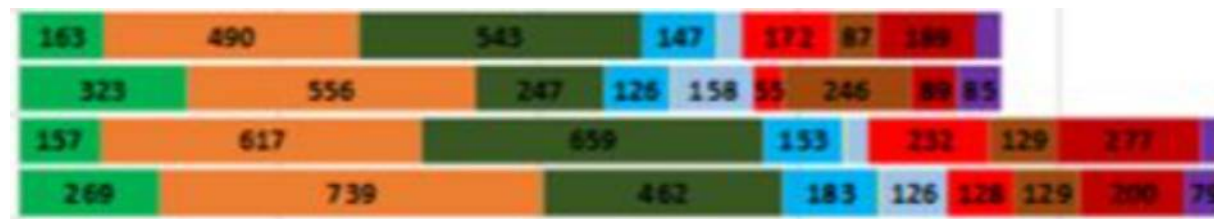
## Energy (kcal/d)

observed diet

optimises diet

observed diet

optimises diet

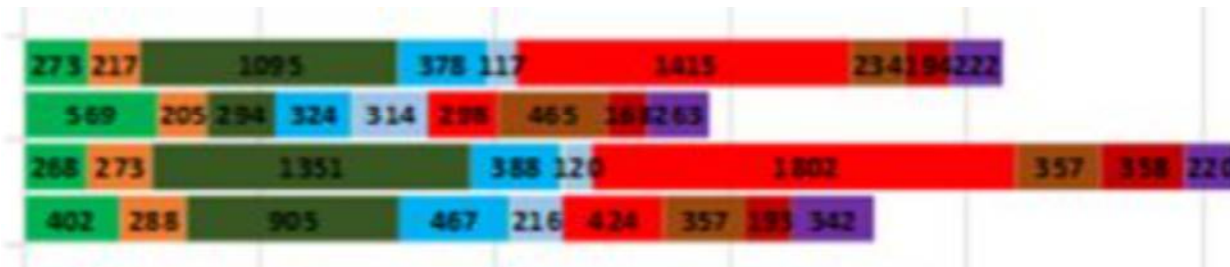


## GHG (gCO<sub>2</sub>eq/d)

observed diet

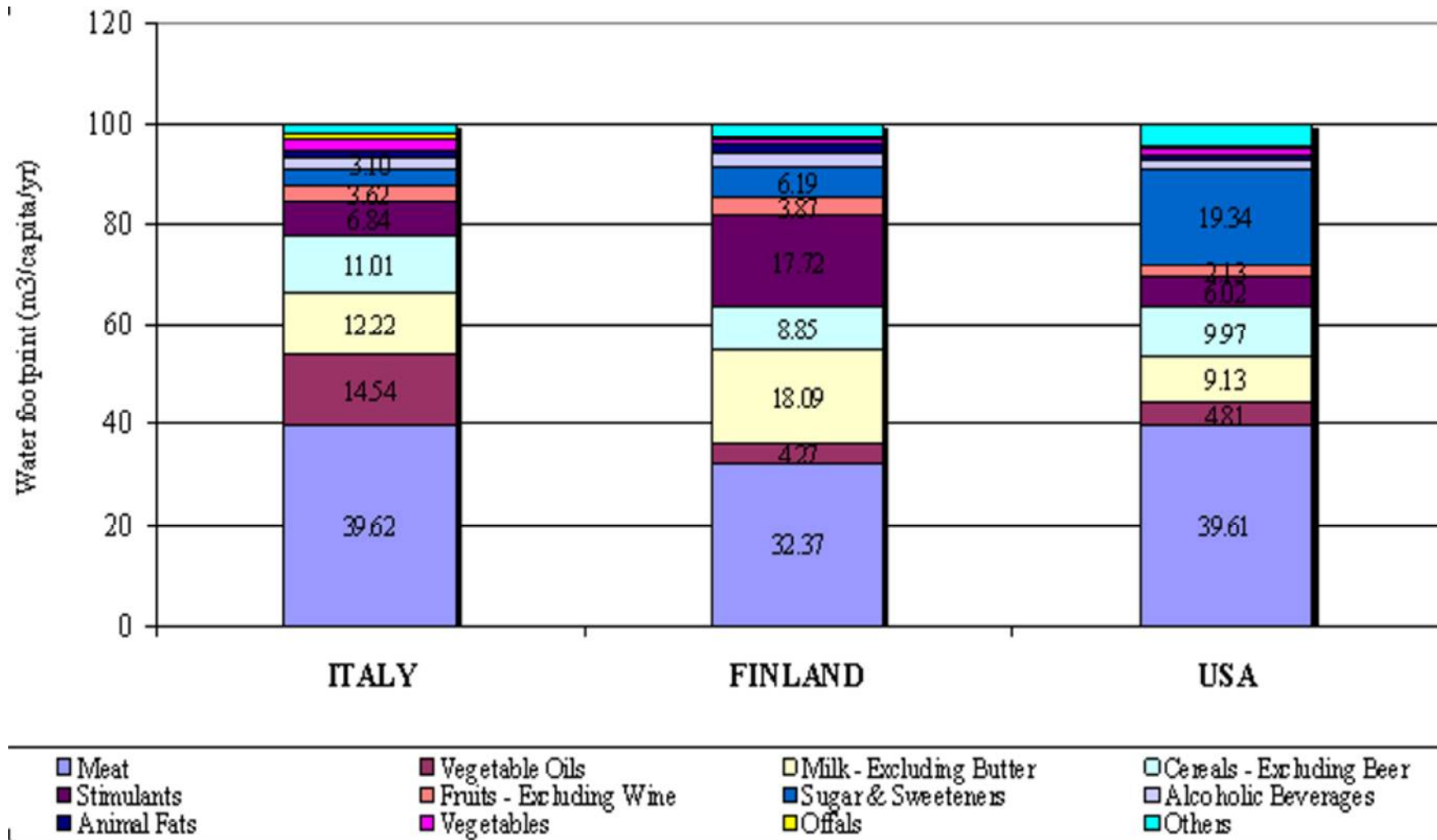
optimises diet

observed diet



■ fruit & veg 
 ■ starch 
 ■ planted based dishes 
 ■ dairy 
 ■ fish 
 ■ meat 
 ■ animal based dishes 
 ■ sugar, fat 
 ■ tea, coffee

# The total water footprint of the food supply in Italy



# Achieve sustainable and healthy diets; production & technology or change our diets?

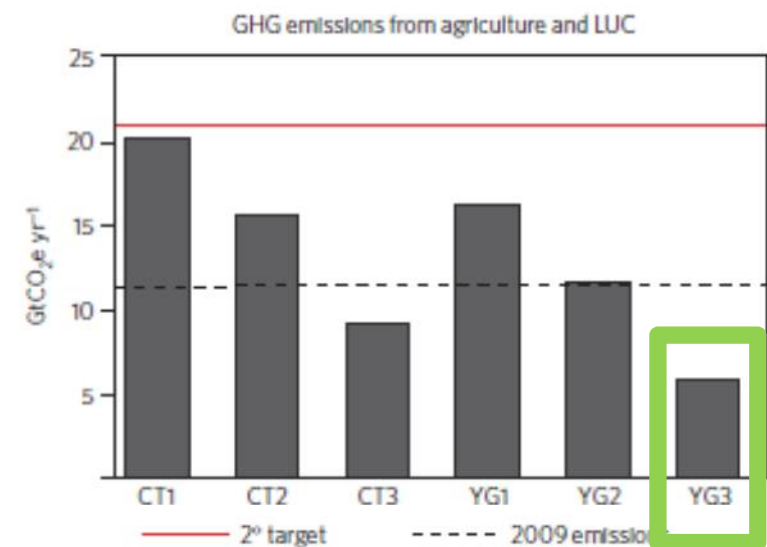
## Production

efficient production methods  
increase yields /genetics  
reduce food waste  
nutrition focused agriculture

## Consumption

dietary patterns  
food choices  
reduce food waste  
reduce overconsumption

Scenarios	Yields		Demand-side reductions	
	Current trends in yields	Yield gap closures (sustainable intensification)	50% food waste reduction	Healthy diets
CT1	×			
CT2	×		×	
CT3	×		×	×
YG1		×		
YG2		×	×	
YG3		×	×	×





# Changing dietary patterns in the 'real world'

Map 27

Weighted  
Causal Linkages

Strength of the Impact

- Very High (4.5-5.0)
- High (4.0-4.4)
- Medium (3.5-3.9)
- Limited (3.0-3.4)
- Low to None (0-2.9)
- (grey = no information)





# *Food is an emotive subject.....*

stigma

judgemental

beliefs

identity

culture

exclusion

inclusion

attitudes



# Meat: the perception is we all need to be vegan.....



# Eating less meat: protein!!!

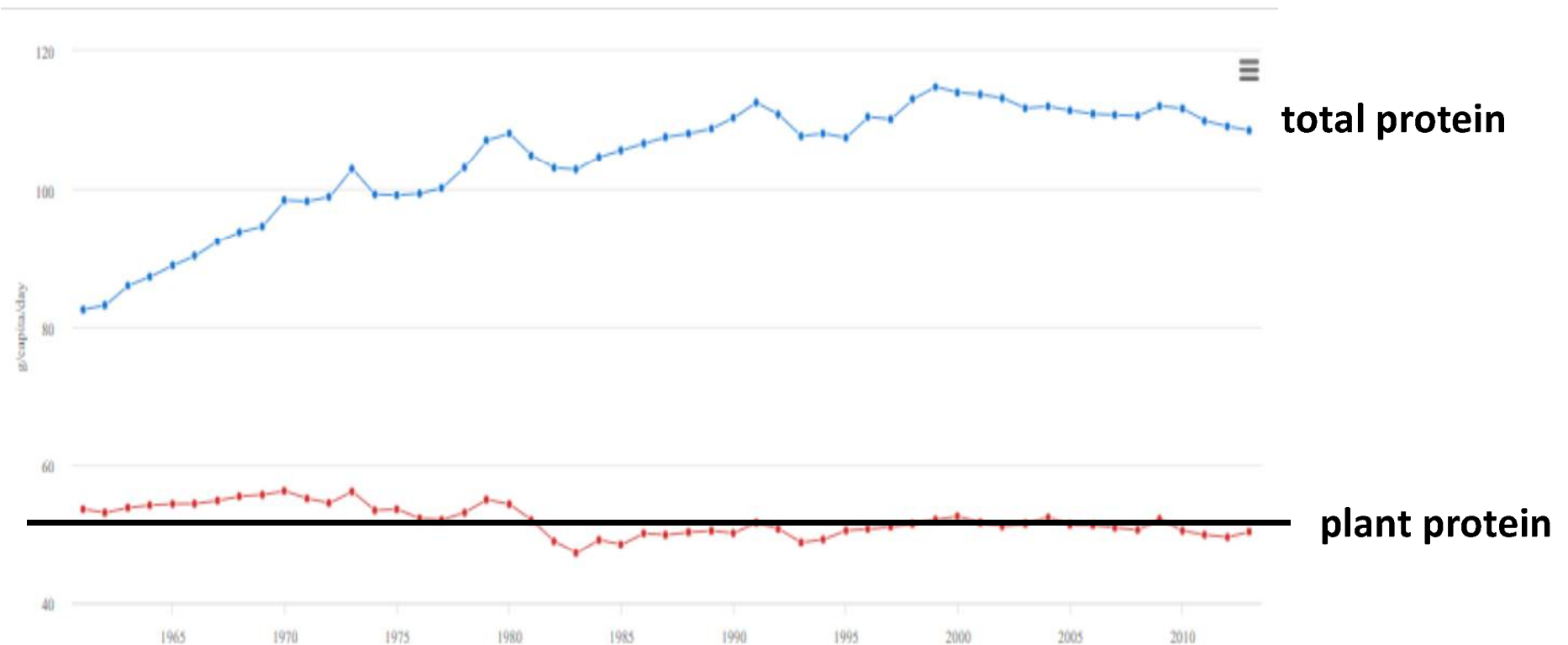


**“Protein gap.....”**

**“Protein deficiency??”**



# How worried should we be about protein?





# Identity and image: *what is in a name?*



VS.



“

*Lea et al. 2006*

“

*Markowski & Roxburgh 2019*



**Boys:** “outgoing, popular, physically impressive and attractive to girls.”

**Girls:**

*Elliot 2014*



# Nutrition transition – food cultures are changing



***“nutrition transition”***



# Framing information: choice architecture

Control Menu

<b>Risotto primavera (v)</b> Peas, mushrooms, lemon 14.00
<b>Lobster &amp; crab roll</b> Avocado, lettuce, lemon mayonnaise 17.00
<b>Sautéed king prawns</b> Chili, garlic & parsley, basmati rice 22.50
<b>Deep fried haddock</b> Minted peas, hand cut chips, sauce tartar 15.50
<b>Chicken cacciatore</b> Roasted chicken breast, mushrooms, tomato, olives 14.50
<b>Steak frites</b> Rump pavé, hand cut chips, béarnaise sauce 19.50
<b>Hamburger</b> Relish, hand cut chips 13.50
<b>Ricotta &amp; spinach ravioli (v)</b> Asparagus, butter & sage sauce 13.50

v – suitable for vegetarians

Descriptive Menu

<b>Fresh seasonal risotto primavera (v)</b> Peas, mushrooms, lemon 14.00
<b>Lobster &amp; crab roll</b> Avocado, lettuce, lemon mayonnaise 17.00
<b>Sautéed king prawns</b> Chili, garlic & parsley, basmati rice 22.50
<b>Deep fried haddock</b> Minted peas, hand cut chips, sauce tartar 15.50
<b>Chicken cacciatore</b> Roasted chicken breast, mushrooms, tomato, olives 14.50
<b>Steak frites</b> Rump pavé, hand cut chips, béarnaise sauce 19.50
<b>Hamburger</b> Relish, hand cut chips 13.50
<b>Ricotta &amp; spinach ravioli (v)</b> Asparagus, butter & sage sauce 13.50

v – suitable for vegetarians

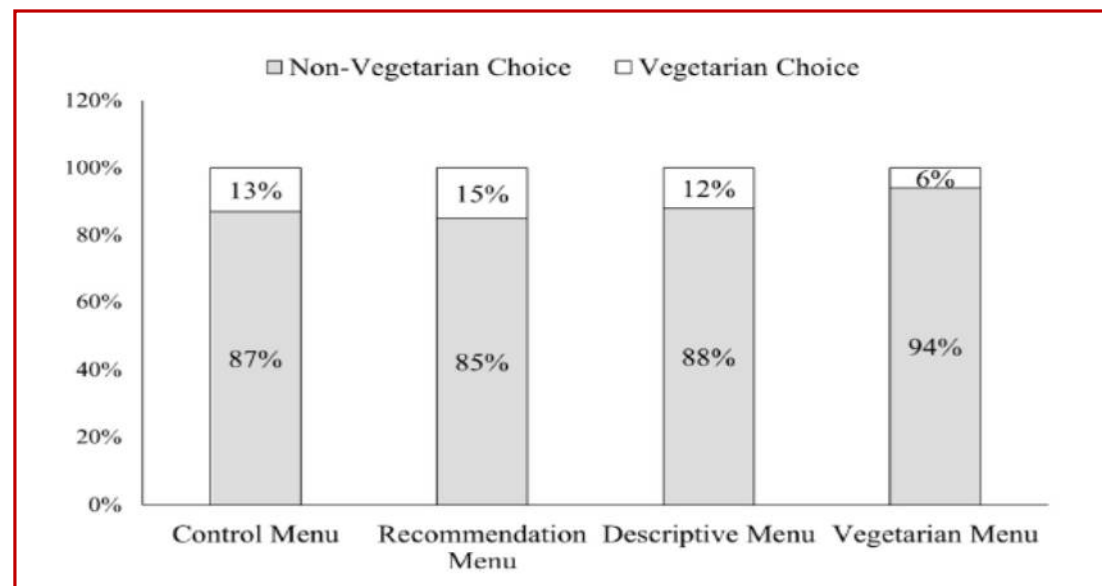
Recommendation Menu

<b>Chef's Recommendation</b> <b>Risotto primavera (v)</b> Peas, mushrooms, lemon 14.00
<b>Lobster &amp; crab roll</b> Avocado, lettuce, lemon mayonnaise 17.00
<b>Sautéed king prawns</b> Chili, garlic & parsley, basmati rice 22.50
<b>Deep fried haddock</b> Minted peas, hand cut chips, sauce tartar 15.50
<b>Chicken cacciatore</b> Roasted chicken breast, mushrooms, tomato, olives 14.50
<b>Steak frites</b> Rump pavé, hand cut chips, béarnaise sauce 19.50
<b>Hamburger</b> Relish, hand cut chips 13.50
<b>Ricotta &amp; spinach ravioli (v)</b> Asparagus, butter & sage sauce 13.50

v – suitable for vegetarians

Vegetarian Menu

<b>Lobster &amp; crab roll</b> Avocado, lettuce, lemon mayonnaise 17.00
<b>Sautéed king prawns</b> Chili, garlic & parsley, basmati rice 22.50
<b>Deep fried haddock</b> Minted peas, hand cut chips, sauce tartar 15.50
<b>Chicken cacciatore</b> Roasted chicken breast, mushrooms, tomato, olives 14.50
<b>Steak frites</b> Rump pavé, hand cut chips, béarnaise sauce 19.50
<b>Hamburger</b> Relish, hand cut chips 13.50
<b>Vegetarian Dishes</b> <b>Risotto primavera (v)</b> Peas, mushrooms, lemon 14.00
<b>Ricotta &amp; spinach ravioli (v)</b> Asparagus, butter & sage sauce 13.50





awareness, hope, action!  
or preaching?

**Greta Thunberg**, the teenage Swedish activist at the head of a worldwide youth movement against climate change, **will lead a rally in Rome on Friday, April 19th.**



Climate activist Greta Thunberg meets Pope Francis at Saint Peter's Square at the Vatican, April 17, 2019. | Photo: Reuters



Students gather for the climate march in Rome. Photo: Andreas Solaro/AFP

Thousands of students across Italy walked out on Friday morning as part of a global school strike to demand action on climate change.

The Local  
news@thelocal.it  
@thelocalitaly

# Willingness to change diets

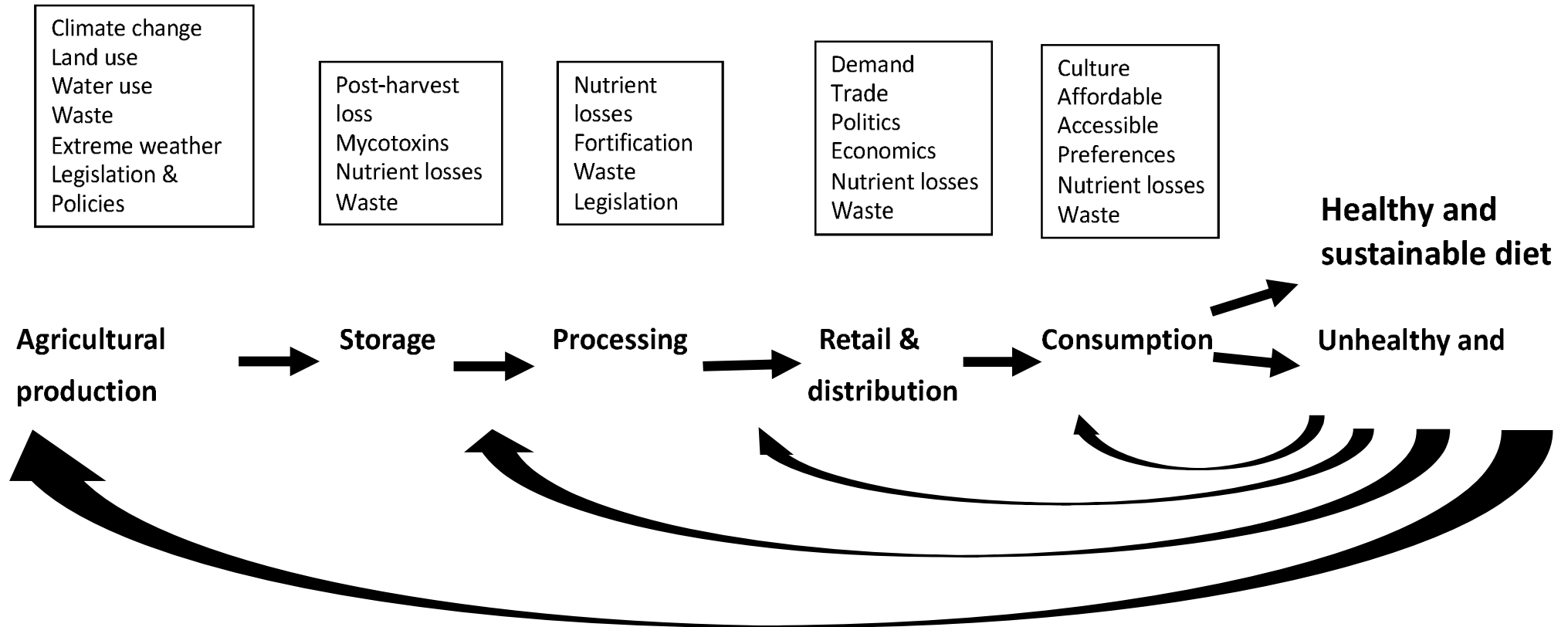


*"I am aware that ruminants cause a problem with methane, that wouldn't stop me eating meat."*

*"I probably won't eat less meat. I'm aware of the environment I take other steps, fine I do my bit, recycling, driving less but I probably wouldn't change my diet."*

*Macdiarmid et al. (2016) Appetite*

# We need a Food Systems Approach



*impact of processing for health*





# The challenge is to join up sectors



**climate change**



**economics, politics**



**industry, resources**



**sustainable diets, people**

**HARD!**  
trade-offs  
tensions  
priorities

# Acknowledgements – interdisciplinary teams

## Dr Simone Cerroni

Dr Stephen Whybrow

Dr Graham Horgan

Dr Henri de Ruiter

Prof Geraldine McNeill

Dr Janet Kyle

Dr Christian Reynolds

Dr Flora Douglas

Prof Pete Smith

Dr Nuala Fitton

Jennifer Loe

Heather Clark

Jonina Campbell

- *Nutrition*
- *Sociology*
- *Psychology*
- *Public health*
- *Climate change*
- *Land use*
- *Economics*
- *Agriculture*
- *Statistics*

