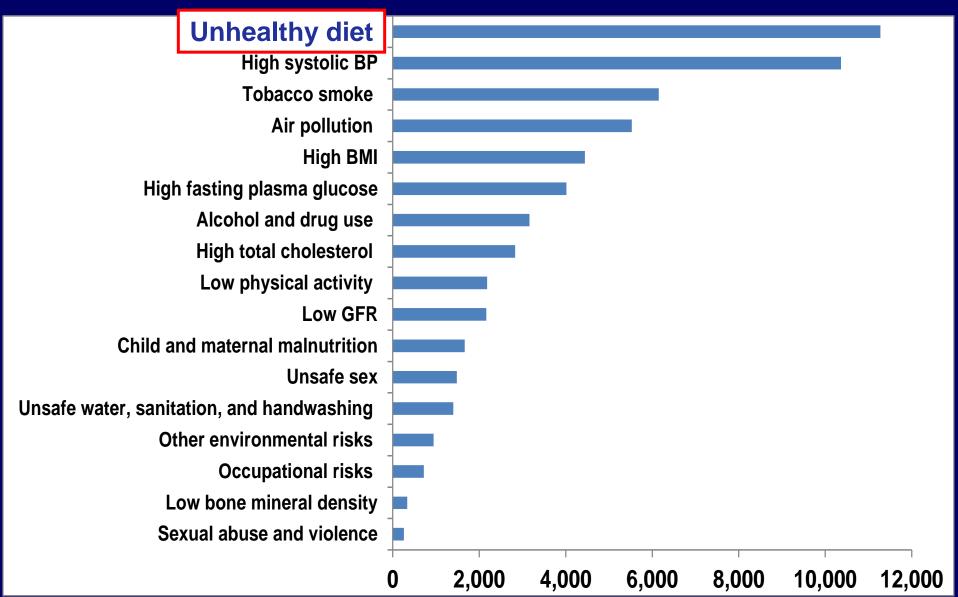
Unhealthy Food The Biggest Cause of Death in Australia & UK

Graham MacGregor
Professor of Cardiovascular Medicine

Wolfson Institute of Preventive Medicine,
Barts and The London School of Medicine & Dentistry,
Queen Mary University of London, UK

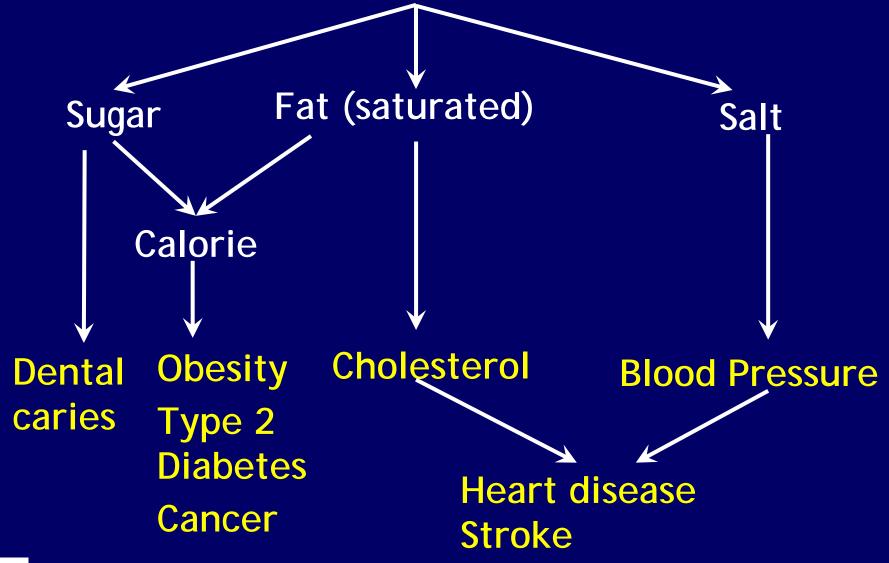


Major Underlying Factors Causing Death - Worldwide



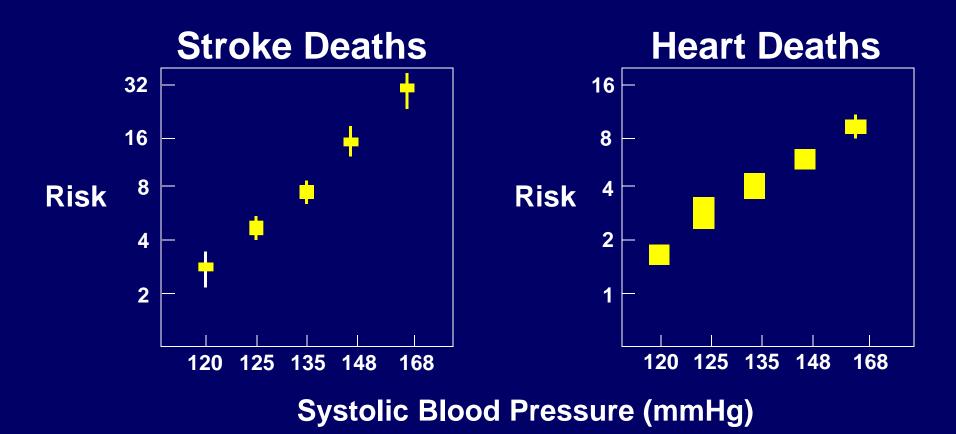


Processed foods and soft drinks



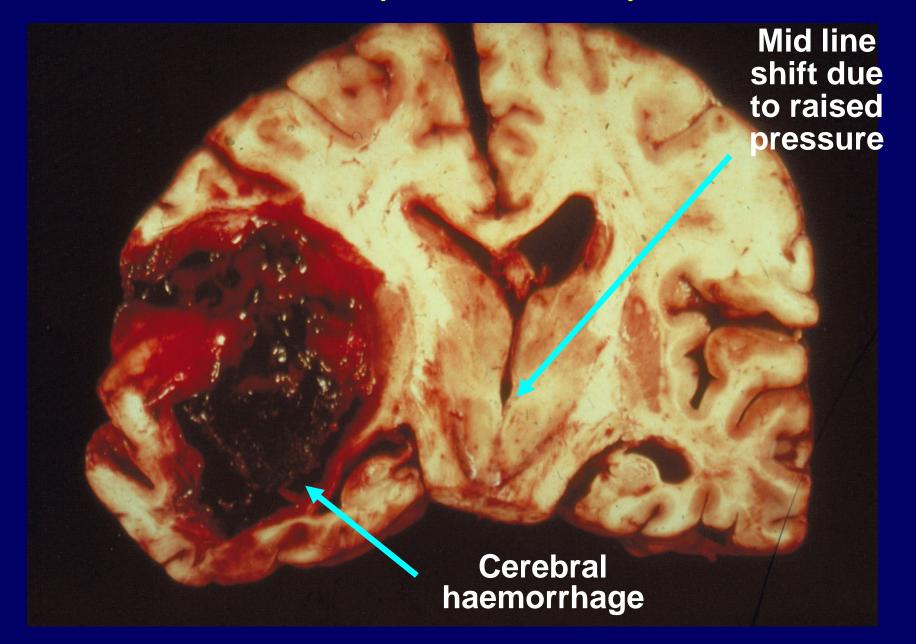


Systolic BP and Risk of Death

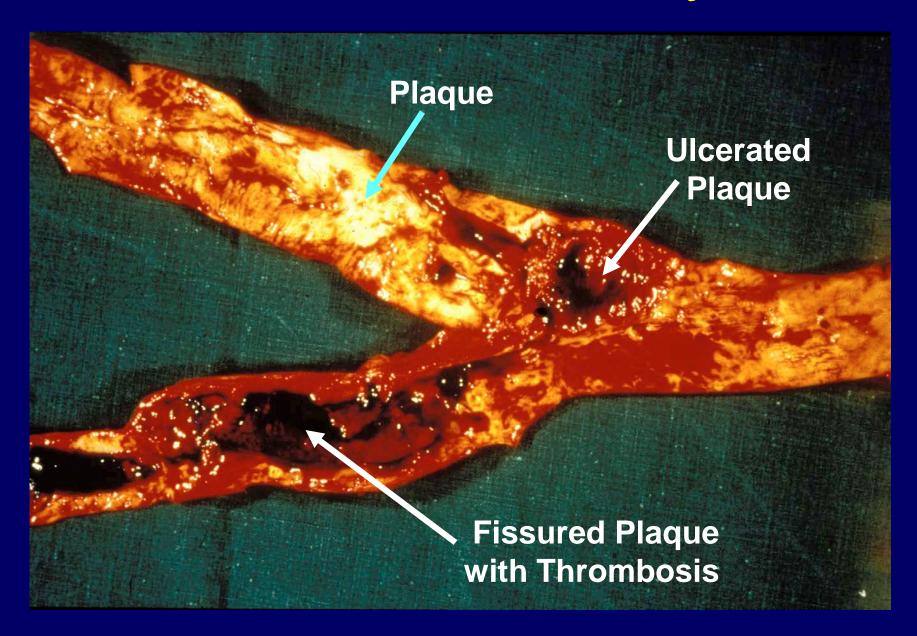


The risk starts at systolic 115 mmHg (83% adults)

Brain (cross section)



Atheroma in carotid artery



What puts up BP?

- Salt intake
- Potassium (lack of fruit and Veg)
- Weight
- Lack of Exercise
- Alcohol excess (transient)

Salt

Current intake (9–15 g/d)

- ↑ Population BP, rise in BP with age, hypertension
- Other effects e.g. stomach cancer, stroke,
 LVH, kidney disease, osteoporosis etc
 - ... Salt from 9–15 to 5 g/d





How to Salt Intake

Measure amount (24h UNa)

Sources of salt (dietary method)

Added
Cooking/Table
Sauces

Public health campaign

Food industry
Processed food
Eating out

Gradual reduction in added salt

Salt added by Industry

- Incremental reformulation of all foods (Most effective)
- Labelling + public education (Not effective)
- Specific lower salt foods (Not effective)
- Avoid processed foods and eating out (Not practical)
- Tax on salt

Reducing salt intake - who is responsible?

- Public
- Government
- Food industry

Developed countries 60-80% salt passive

... Food industry is responsible & must take it out

HIGH levels of salt added to everyday By Victoria Fletcher Health Editor

The hidden salt that could ruin

your child's life

CHILDREN are being put at risk of suffering high blood pres-sure and strokes in later life by the hidden salt content of many

opular foods. Some brands of baked beans,

'Essential for good health'

SMASH THE DAILY LIMIT



Salty bread 'risking 7,000 lives'

ment's target of 1.1g per 100g. The highest level was in Mor-rison's The Best Farmhouse

and Waitrose breads surveyed

Professor Graham MacGre-

accurately choose lower salt options when shopping.' The charity is calling for the

Scientists prove that salty diet costs lives

▶ 15-year study shows link to heart disease

Calls grow louder for nationwide campaign

Nigel Hawkes Health Editor

Eating less salt reduces the chances of suffering a heart attack or stroke, the first long-term study of salt's impact on health confirms today.

The findings, from a 15-year study, offer the clearest evidence yet that cutting salt consumption saves lives by reducing the risks of cardiovascular disease. People who ate less salty food were found to have a 25 per cent lower risk of cardiac arrest or stroke, and a 20 per cent lower risk of premature death. The results, published in the British Medical Journal, underline the need for population-wide salt reductions in the diet, the scientists conclude. Despite campaigns to reduce salt



Salt gives 4-year-olds high blood pressure

CHILDREN as young as four are suffering from raised blood pressure because they are eating too many salty processed foods, researchers say.

Campaigners claim this puts youngsters at increased risk of hypertension in later life potentially leading to heart disease, strokes

and an early death. The study, by St George's University Hospital in London, drew a direct correlation between the level of salt in the diet of children aged between four and 18 and higher

blood pressure. The findings will heap pressure on the manufacturers of children's snacks and ready meals to reduce the salt levels in their By Sean Poulter Consumer Affairs Editor

recipes. A single packet of instant noodles can contain more than the recommended daily maximum salt intake for a child aged four to six. A pack of salt and vinegar crisps is likely to have more than a quarter of a child's salt quota.

The study looked at the salt intake of more than 1,600 children and teenagers over a seven-day period and then measured their

blood pressure. The authors, writing in The Journal of Human Hypertension today, found that for each extra gram of salt eaten there was a

related 0.4mmHg increase in systolic blood pressure. This is a small but significant increase, according to health campaigners.

Government experts recommend that children aged four to six should not be eating more than 3g of salt a day, while the figure for youngsters aged seven to ten is 5g. However many children are thought to be regularly consuming 9-10g of salt a day, which is up to three times the recommended maximum.

Nutritionist Jo Butten said: 'It may be difficult for parents to tell their children they can't have crisps every day, or that they need to eat a different breakfast cereal, but surely it's a small price to pay to reduce their risk of a heart attack or stroke when they are older.

t meals 'have danger levels

Jamie Oliver feels the heat over salt levels in meatballs



Rosemary Bennett Social Affairs Correspondent Published at 12:01AM, March 11:2013

f deaths'

Jamie Oliver: he has disputed the findings meals

sas Mac gates

Strategy for Reducing Salt

Salt intake		Reduction	Target intake
Source	g/day	needed	g/day
Table/Cooking (15%)	1.5 g	50% reduction	0.75 g
Natural (5%)	0.5 g	No reduction	0.5 g
Food industry (80%)	8.0 g	53% reduction	3.75 g
Total 10 g			Target 5 g

^{...} The food industry & government need to slowly reduce salt content of all foods by over 50% by setting incremental target

Reformulation of unhealthy food

e.g. processed, fast, takeaway, restaurant food

Food industry slowly reduce salt, sugar & fat - No rejection by public

Fantastic for Public Health

Very little cost

↓ BP, obesity& cholesterol

No need to change diet

Incremental reformulation (Example from UK)

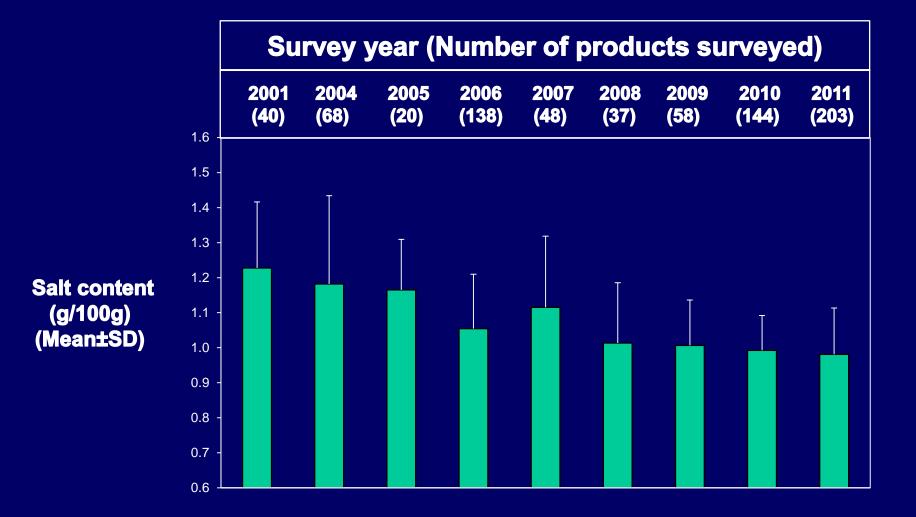
- Progressive salt reduction targets have been set, i.e. 2005, 2008, 2014 for over 80 categories of food
- Gradual reduction, 10-20% a year. No rejection by public, i.e. progressive gradual reformulation

Incremental salt targets (UK) re-set every 2-3 years

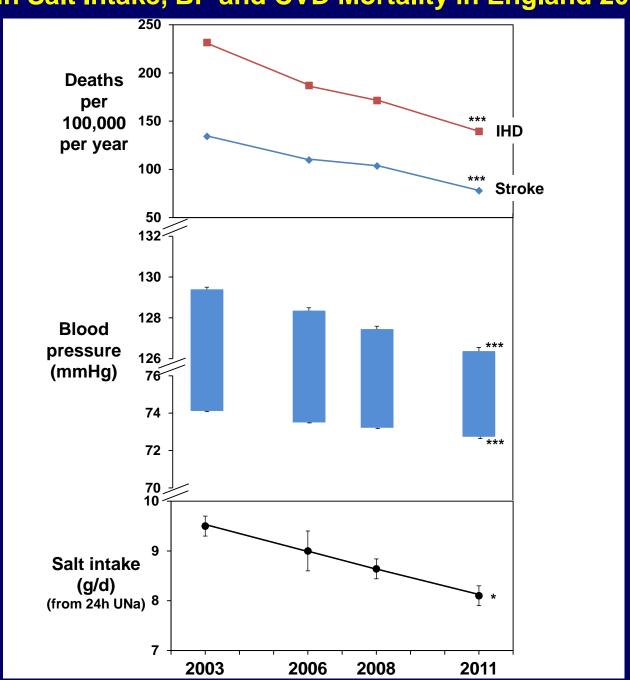
Main Product Category	FSA	FSA	DoH
	2010 Targets	2012 Targets	2017 Targets
	(g salt or mg sodium per 100g)	(g salt or mg sodium per 100g)	(g salt or mg sodium per 100g)
Bread	1.1g salt or 440mg sodium (average)	1.0g salt or 400mg sodium (average)	0.9g salt or 360mg sodium (average)
			1.13g salt or 450mg sodium (maximum)

A level playing field - all companies work to the same target

Change in salt content in UK bread from 2001 to 2011



Changes in Salt Intake, BP and CVD Mortality in England 2003 - 2011



* P<0.05 *** P<0.001

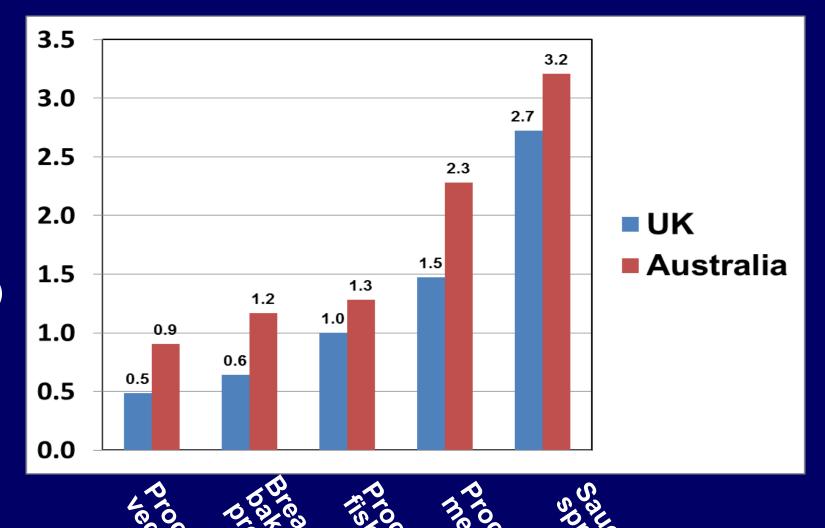
> He et al. BMJ Open 2014; 4:e004549

Cost-effective Analysis UK (NICE)

Cost of salt campaign ≈£5 million per year

Healthcare savings ≈ £1.5 billion per year

Australia vs UK



Salt (g/100g)

Added Sugar Similar to Salt

- Pure, white
- Makes inedible food palatable
- Only recently part of human diet
- Sensitivity of taste receptor depends on intake
- Hidden

Sugar- Impact on health

- The only cause of dental decay (caries)
- Major source of hidden calories
- Leads to obesity & diabetes



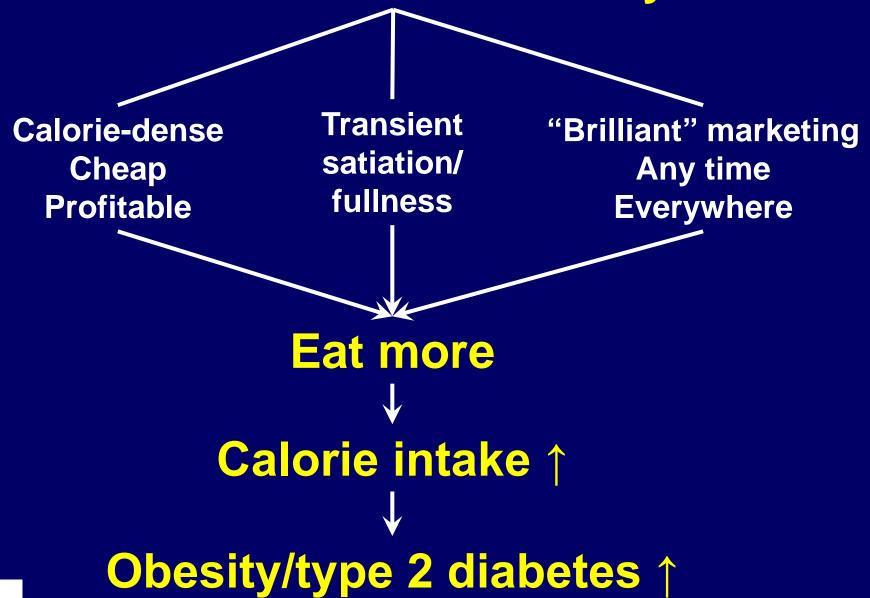
Why are we getting so fat?



A Big Mac, large chips and coca cola

_11 bananas or 18 oranges or half a marathon

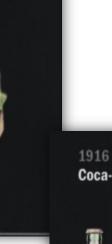
Food/soft drink industry

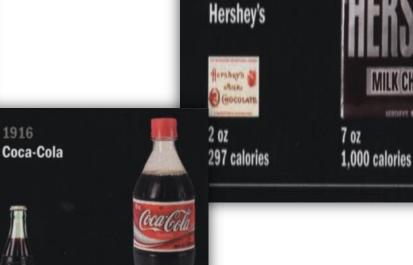




Portion size increase over time







1900



Action on Sugar





MILK CHOCOLATE

MINUSTER STREET

What can we do?

- Tax High salt, sugar, fat foods
- Subsidise healthy food, e.g. fruit & veg
- Ban unhealthy food advertising
- Restrict availability
- Reduce portion size
- Reformulation



What is practical?

- Big food very powerful
- Biggest industry & employer
- Strong ties to & influence on government
- Similar to tobacco (took 50 yrs)



Hidden Sugar (tsp)



















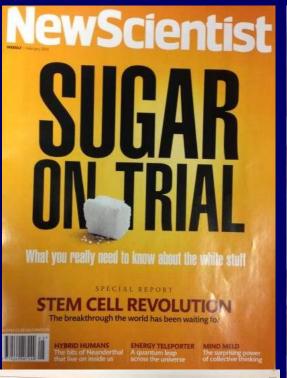
Incremental sugar targets like salt

- Sugar-sweetened soft drinks immediately
- Foods with added sugar (NB: No replacement.
 Solid foods ↓portion size)
- Incremental targets, i.e. 10% reduction per year (50% reduction within 5 yrs)
- Reduce artificial sweeteners, i.e. \sweetness
- This will → ↓calorie intake by 100 Kcal per day



For sugar reduction to work (like salt)

- 1. Must provide level playing field
- 2. Slow & unobtrusive reformulation so no rejection by public. Taste receptor adjusts.
- 3. Madantory policy with strong enforcement & clear & transparent monitoring programme
- 4. Continuous media exposure









Obesity experts launch campaign to cut sugar in food by 30%





salt intake in British diets by 15% in seven years have a fresh target in sight. But they fear this struggle will be much tougher ~ and talks with the health secretary this week could be crucial



Food crusaders' new challenge: cut sugar to save NHS £50bn a year



The Telegraph

Home News World Sport Finance Comment Culture Travel Life Wom Fomen | Men | Motoring | Health | Property | Gardening | Food | Rela Health News | Health Advice | Diet and Fitness | Wellbeing | Expat Health | Pets H

Low fat foods stuffed with 'harmful' levels of sugar

Telegraph analysis finds many food and drink products marketed as "low fa and scientists warn are too high. Hover over the bars in the charts to see pr

theguardian

News Sport Comment Culture Business Money Life & Life & style Nutrition

Messages about reducing sugar intake unclear, say campaigners

New WHO guidelines must be translated into something meaningful to consumers, says director of Action on Sugar

Sarah Boseley, health editor The Guardian, Thursday 6 March 2014 20.53 GMT

The Telegraph

Home News World Sport Finance Comment Culture Travel omen | Men | Motoring | Health | Property | Gardening | Food | Relation Health News | Health Advice | Diet and Fitness | Wellbeing | Expat Health

HOME » HEALTH » HEALTH NEWS

New sugar limits: 26 'mini health time bombs'

Following the World Health Organisation's warning that adults shou daily sugar intake to six teaspoons, here are 26 food and drink produc Action on Sugar, a campaign group, as 'mini health time bombs



Sugar is the 'new tobacco'. warn doctors P6



Is sugar the new evil? Arguments for and against the grain



"Cameron's obesity plan" 5 essential actions from Action on Sugar

1. Incremental reduction*

- 2. Only healthy foods to be promoted and/or advertised*
- 3. 20% sugar duty soft drinks √ & confectionery
- 4. All public sector food must meet strict guidelines*
- 5. Uniform colour-coded labelling*
- *Enforced by independent nutrition agency eg FSA



Summary

Reduction in calorie intake per person per day

Sugar 100 Kcal

Fat 100 Kcal

Other 50-100 Kcal (\pmarketing, portion size, tax, etc)

Total ≈250 Kcal

This will prevent obesity & type II diabetes



Conclusion

- Salt very cost-effective in preventing CVD
- Australia needs a comprehensive and effective strategy to \u22b1 salt & sugar
- Many thousands of strokes & heart disease will be prevented



WASH World Action on Salt & Health

www.worldactionsalt.com wash@qmul.ac.uk @washsalt



www.actiononsalt.org.uk/
cash@qmul.ac.uk
@cashsalt



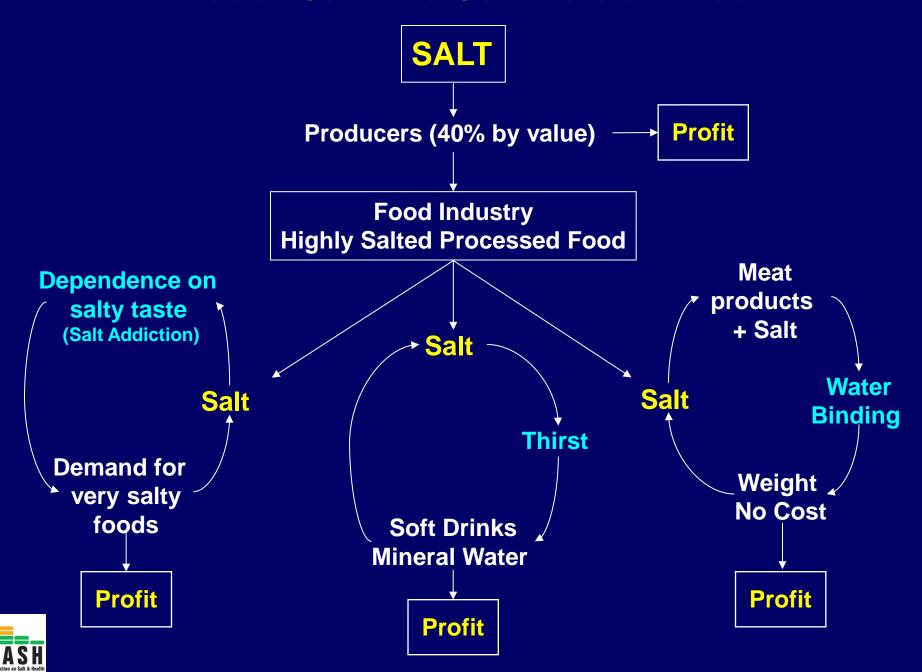


Perceived Barriers

- 1. Taste
- 2. Food technology
- 3. Safety
- 4. Commercial



Hidden Salt - Its Commercial Value



Why was it successful?

a. FSA (2000-2010 Food Standards Agency)

- 1. Independent scientific board, not subject to political/food industry pressure
- 2. Transparent effective monitoring

b. CASH (1996-)

Forceful scientific advocacy



DoH (2010-2015 Department of Health) 'Responsibility Deal'

- 1. Subject to political and food industry pressure
- 2. Industry responsible to themselves! (Mad)
- 3. No effective monitoring
- 4. No transparency
- 5. Most companies refused to sign up



FSA v DoH

- 1. FSA voluntary policy worked, but slow and constant reinforcement by CASH
- 2. Responsibility Deal, no level playing field. Did not work. Rejected by industry, closed
- 3. The body representing supermarket (BRC) has called for targets to be regulated
- 4. Cameron in his obesity plan will include sugar, fat and salt reformulation



Voluntary

Regulation/legislation

Quicker Slower

Continuous media No need for media pressure pressure

Acceptable to Party in power may government change

Big reduction - difficult Big reduction - possible

Food industry needs "level playing field"



How to sustain salt reduction

- Independent agency with government support
- Mandated/regulated targets
- Independent expertise in food technology
- Persistency (bloody mindedness) with powerful NGO