Nutrition in Finland Towards healthier food from childhood on

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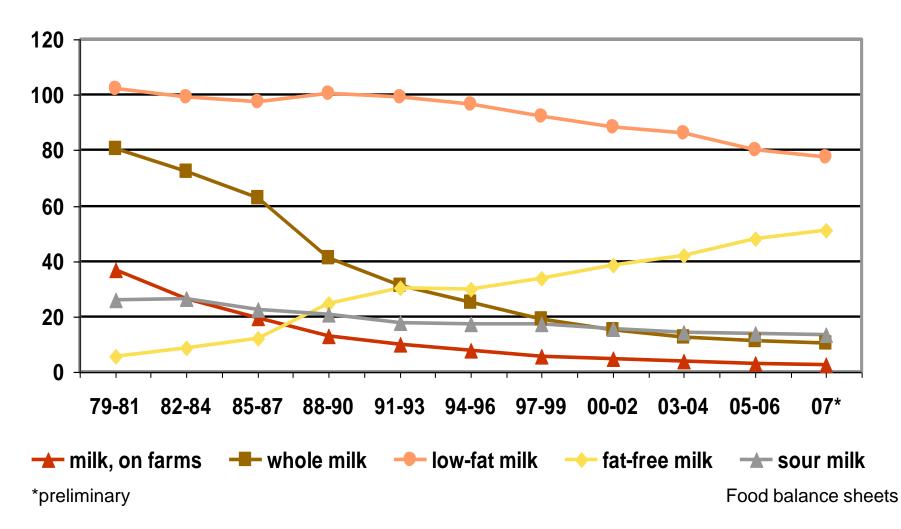




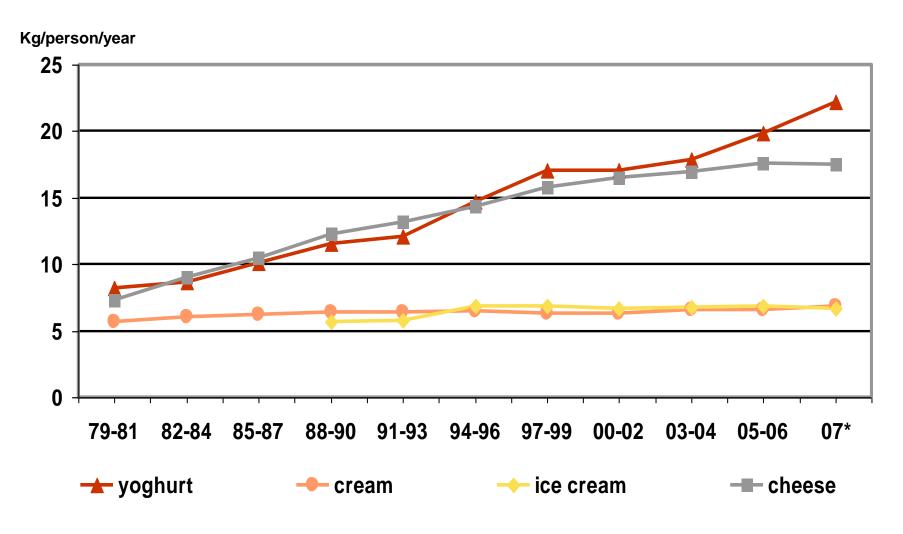


Milk and sour milk consumption in Finland

Kg/person/year



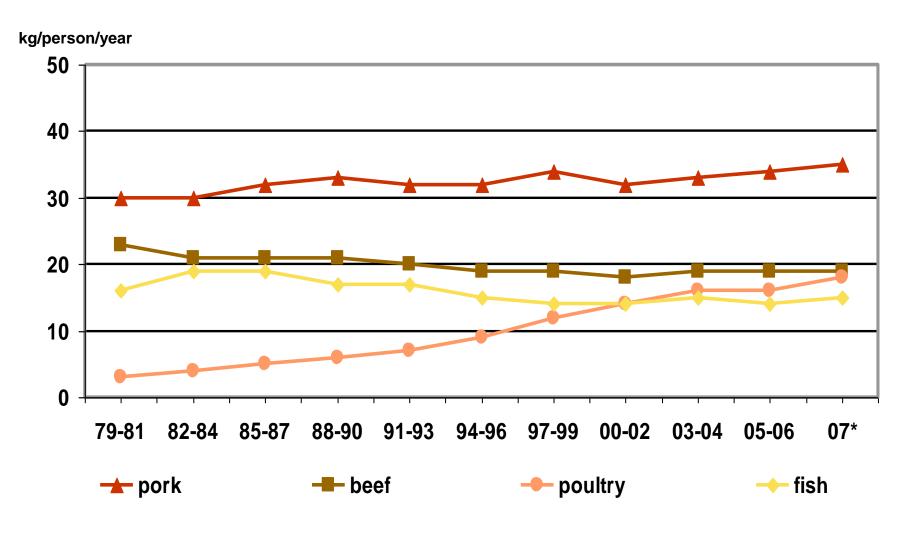
Milk product consumption in Finland



*preliminary

Food balance sheets

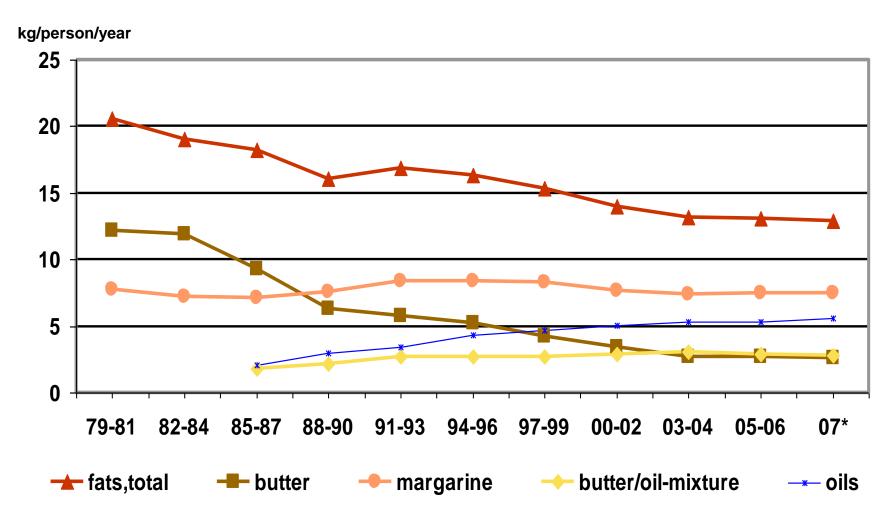
Meat consumption in Finland



*preliminary

Food balance sheets

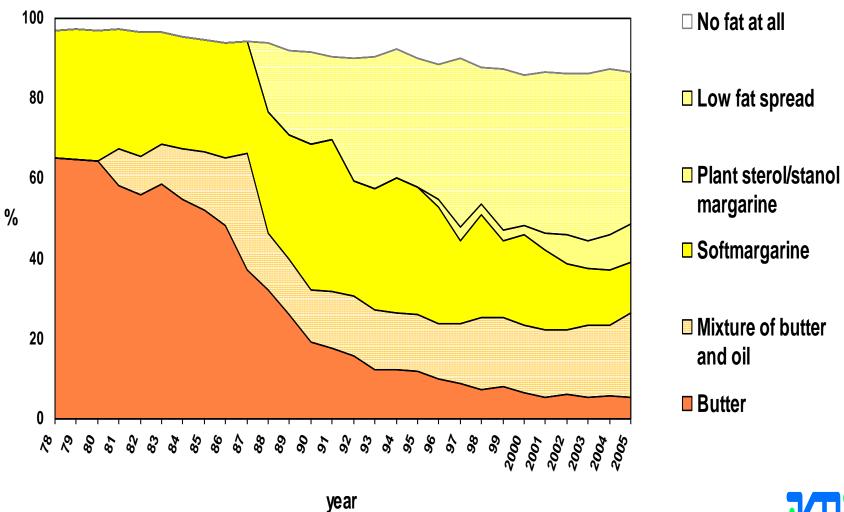
Fat consumption in Finland



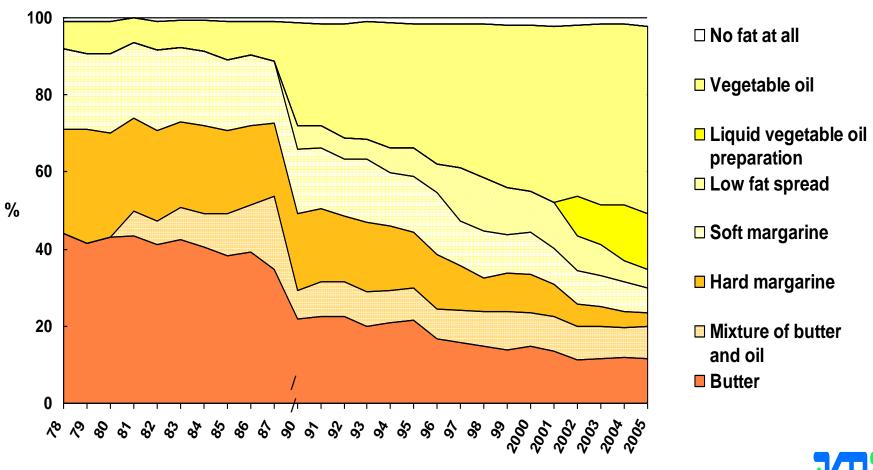
*preliminary

Food balance sheets

Type of bread spread in Finland, men 1978-2005



Fat used for cooking at home in Finland in 1978-2005



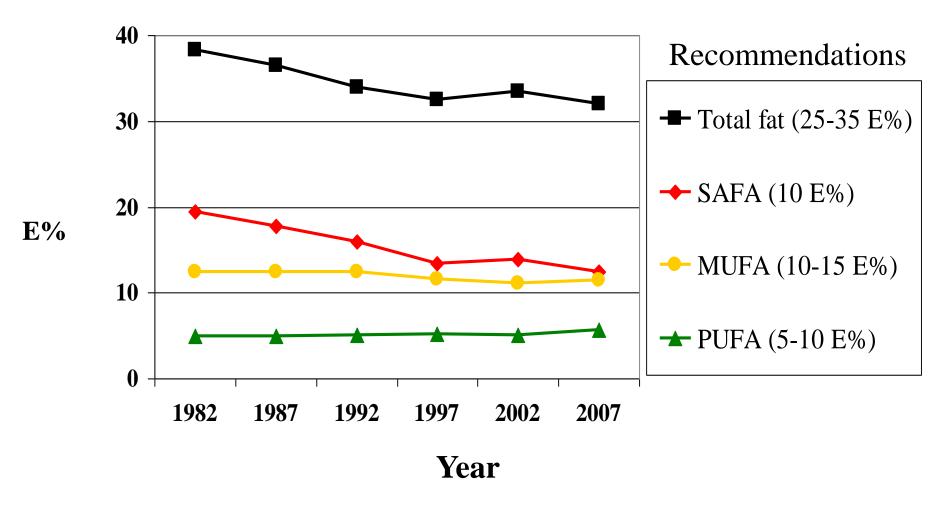


Long-lasting work needed

- Changing the quality of fat in the population requires long-lasting, systematic work
- Cooperation with food industry important
 - the availability of soft, healthy fats
 - Products with less hard fat
- Consumer education



Fat intake in Finland 1982-2007



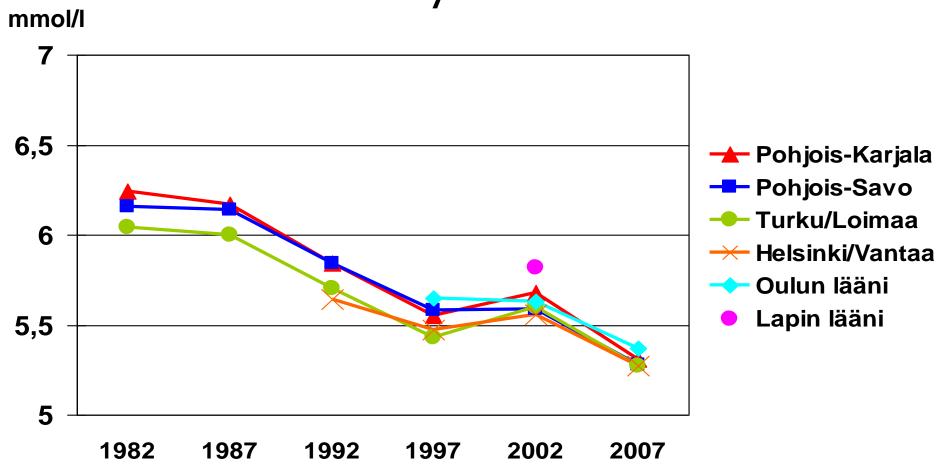
KTL: The Findiet Surveys

Intake of fat and fatty acids in 2002 and 2007

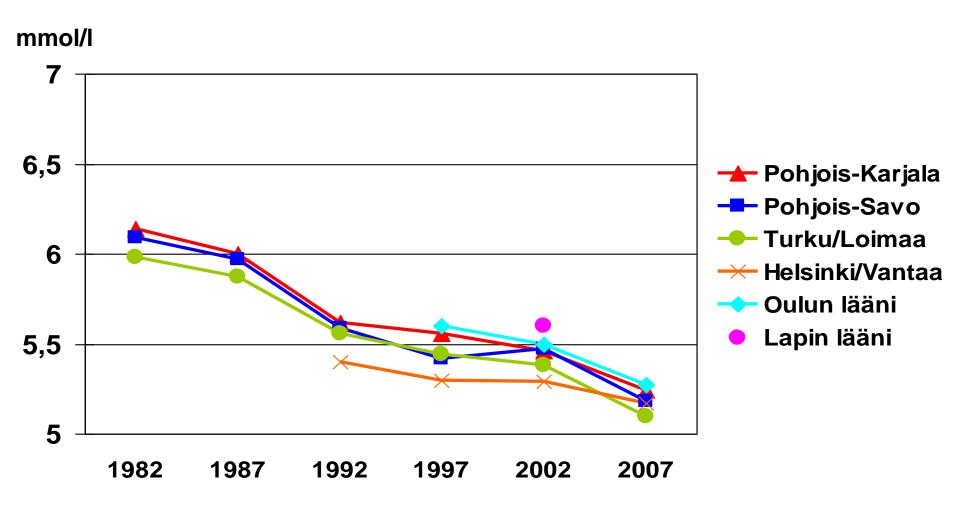
E%	Men		Women		Recomm
	2002	2007	2002	2007	
Total fat	34,9	33,1	32,4	31,2	25-35
SFA	14,4	12,9	13,6	12,0	~10
MUFA	11,8	12,0	10,6	10,9	10-15
PUFA	5,2	5,9	4,9	5,7	5-10
- n-3 fatty acids	1,0	1,2	1,0	1,2	1
Trans fatty acids	0,5	0,4	0,5	0,4	-

KTL: The Findiet Surveys

Serum cholesterol in men aged 25-64 years



Serum cholesterol in women aged 25-64 years



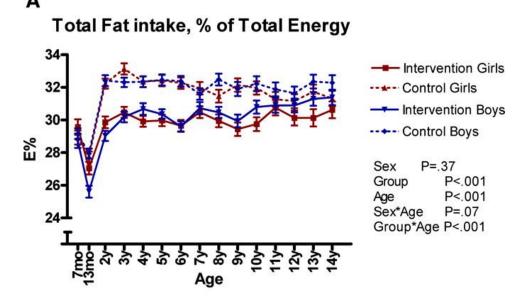
STRIP project

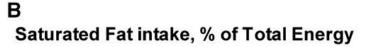


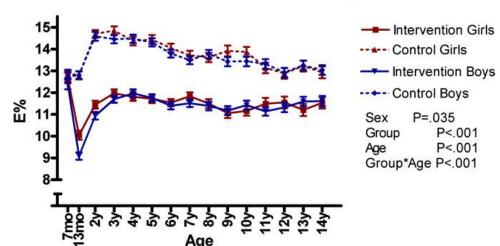
- Special Turku Coronary Risk Factor Intervention Project
- goal: atherosclerosis prevention in childhood
- the first-ever continuous lifestyle intervention with onset in infancy, started in 1990
- comprised 1062 children and families in Turku, Finland
- randomly selected for intervention and control group
- the intervention: individualized dietary and lifestyle counselling from age of 7 months, ongoing
- → Results: counselling can influence children's lifestyles and contribute to early prevention of cardiovascular diseases



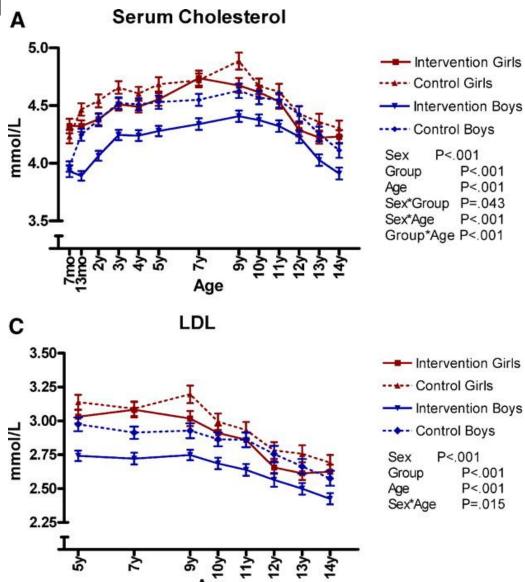
Mean fat intake and saturated fat intake







lean serum cholesterol and LDL cholesterol A



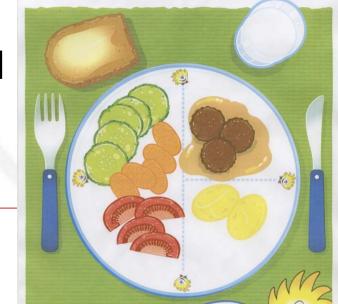
Niinikoski, H. et al. Circulation 2007;116:1032-1040

Editorial Circulation 116:973-4,2007

Stephen R Daniels:

"The results of the STRIP study have important clinical and public health implications. Evidence is mounting that we should be implementing a diet similar to the one used by the STRIP investigators in infants, children, and adolescents in the United States"

→a healthy lifestyle, including a healthy diet, should be adopted from the very beginning









Smart family -tool



Challenges in nutrition

Less:

- Saturated fat
- Salt
- Sugar

More:

- Vegetables, fruit and berries
- Fibre, whole meal products

Energy balance



Guidelines concerning salt

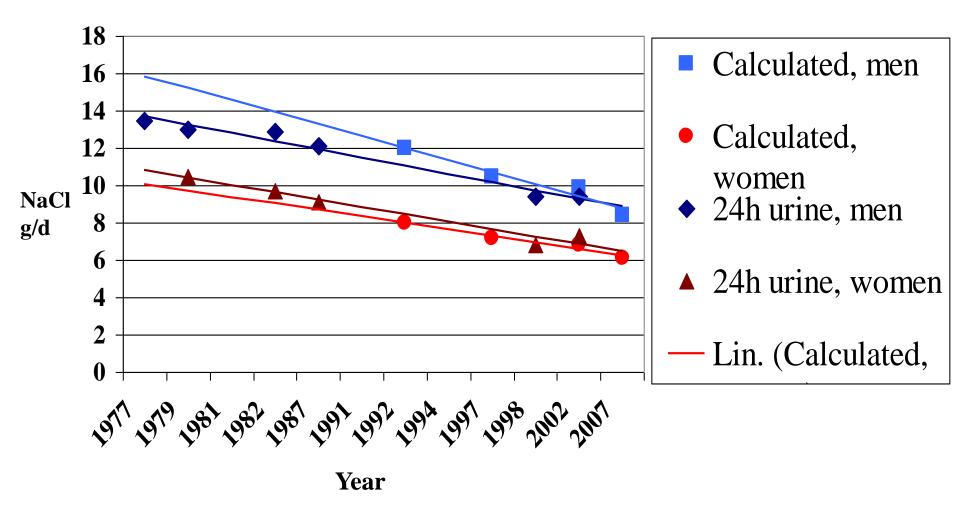
- Long-lasting, systematic work needed
- Recommendation to reduce salt intake by the National Nutrition Council in 1978
- The most recent recommendation in 2005:
 - Daily intake <6 g/d for women and <7g/d for men
 - Salt content: <0,5 q/MJ
 - No added salt for children

Goals:

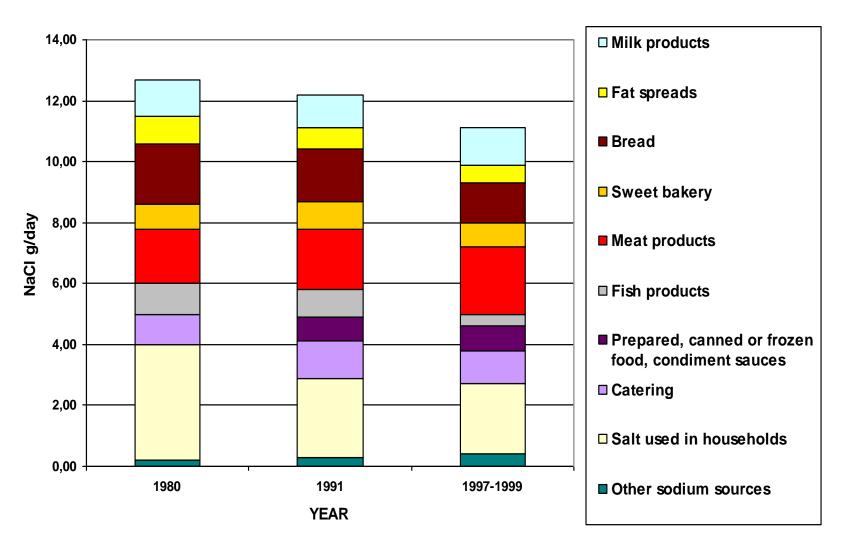
- to decrease salt intake gradually and systematically
 - → to get used to less salty taste
- To get used to low salt from early childhood



Salt intake in Finland 1977-2007



Sources of salt in the Finnish diet



Source: Reinivuo et al. Eur J Clin Nutr, 2006

Compulsory labelling of salt

- Cheese
- Sausages and other meat products
- Fish products
- Bread, crisp bread and thin crisp bread
- Broths, soups and sauces, also as powder and concentrate
- Other prepared or semi-prepared foods
- Mixed spices containg table salt



Labelling of salt: criteria

	NaCl % limits	
Food category	"Highly salty" (reduced by 0.1 %)	"Reduced salt" >25 % less salt than normal product
Fresh bread	>1.2	max 0.9
Crisp bread	>1.6	max 1.2
Cheese	>1.3	max 1.0
Sausages	>1.7	max 1.3
Cold whole meat cuts	>1.9	max 1.4
Breakfast cereals	>1.6	max 1.2
Soups, broths, sauces	>0.9	max 0.7
Prepared and semi- prepared foods	>1.1	max 0.8

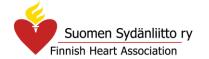
How to influence?

- Research and monitoring
- Nutrition policy collaboration
- Legislation
- Education (nutritionists, nurses, doctors, teachers, food scientists, catering sector)
- Nutrition recommendation and dietary guidelines + Implementation programs
- Food production and development
- Catering services



Dietary guidelines for schools

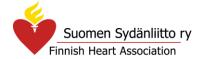
- issued by National Nutrition Council, April 2008
- includes recommendations for nutritional quality
 - lunch to fulfill a third of the daily nutritional requirements
 - criteria for both lunch and afternoon snacks served at school
- The plate model and a sample meal
- School meals should be served from 11 am to 12 noon every school day
- Self-service catering in a comfortable dining area
- co-operation between headteachers, teachers, parents and catering staff



Smart Snacks Research: Recommendations vs. real life



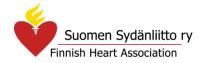




Source: Sini Garam s presentation www.sitra.fi

An easy tool for monitoring

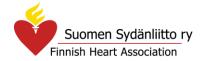
- = A method for monitoring the nutritional quality of food provided by industrial kitchens
- four criteria: basic, fat, salt and information
 - printed and electronic material
- launced in October, 2005
- included in dietary guidelines for schools
- education for food service professionals
 - March and September 2006
 - − 15 occassions, ~1100 participants
 - by Finnish Heart Association in co-operation with e.g. National Nutrition Council



Ruoan ravitsemuksellisen laadun kriteerit

PERUSKRITEERI

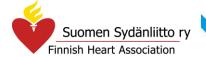
Onko aterioiden yhteydessä tarjolla joka päivä	Kyllä	Ei
 ruisleipää, ruisnäkkileipää tai muuta runsaskuituista leipää (kuitua yli 6 g/ 100 g) margariinia tai muuta kasvirasvalevitettä rasvatonta maitoa tuoreita kasviksia, tuoresalaattia, marjoja tai hedelmiä kasviöljypohjaista kastiketta salaatin kanssa 	1 1 1 1 1	0 0 0 0
Omat pisteet Tulkinta: 5 pistettä: Peruskriteeri toteutuu 0-4 pistettä: Peruskriteeri ei toteudu		



Heart Symbol

- From year 2000
- Goal: to help consumers make better choices regarding the quality and quantity of fat and the quantity of sodium
- >350 products







Healthier meals

- Goal: to help consumers make better choices when eating out
- Criteria for healthier/better meals
 - Main dish: energy, fat (quantity and quality), salt
 - Other meal components available:
 - Non-fat milk/sour milk
 - Low-salt bread + spread (fat quality)
 - Fresh vegetable + salad dressing (fat quality)







Meals with heart symbols at schools

- Heart week 13.-20.4.2008
- Lunch campaigns included since 1990, in 2008 targeted to schools
- healthy lifestyle from the very beginning: food, physical activity and sleep
- meals that fulfill the criteria for Heart Symbol served in ~2000 schools
- posters and leaflets at schools
- web-pages (<u>www.energiaveijari.fi</u>) for students, parents and teachers





Smart Snacks Communications:

Healthy snacks = 1+1(+1)

Ett rejält mellanmal : grönsaker + spannmal (+ mjölk eller kött)

PLOCKS they ett meltermik som du

- · från gränsslagruppen så många. dolar du vill
- · från sommiliseruppen en eller två
- från mjölk- och köttgruppen entigt

På samme sätt kan du även komponera moreon- och ledlisendlet.

Valj otto tembrationer entigt tärfille. Med ett lagom stort mellannik orier du från en huvudmåltid till en arman.

Kombinera t.ex. så här:





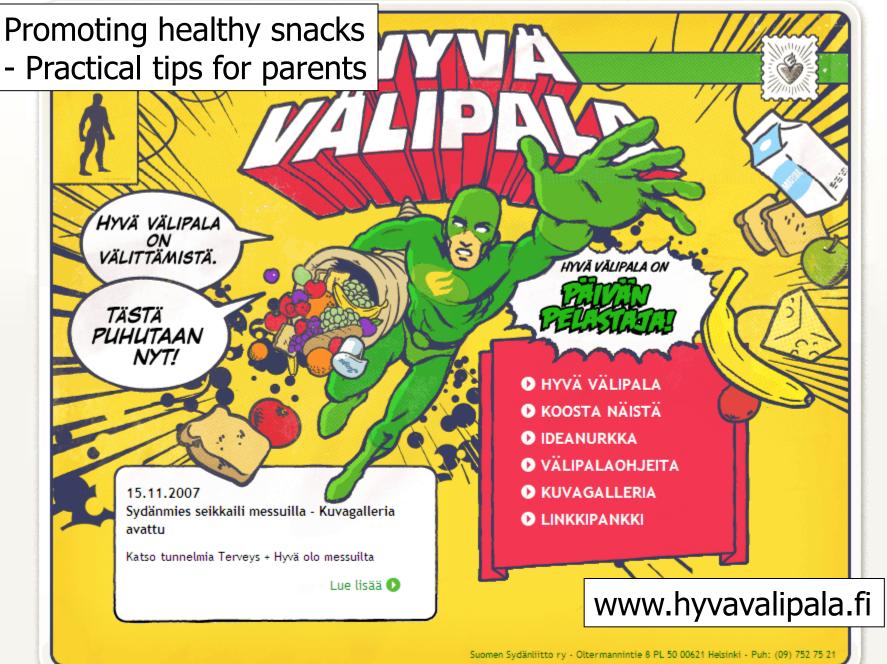




- · MINOU, PLINCOS, MYSILI, RLI · Charries, militation ach sociaristings
- w admitfatt på ferficiet







Communication campaign

- The little one follows the big one's example
- Background: The aim healthy lifestyle from the very beginning
- Key messages:
 - It is up to adults
 - You have the responsibility
 - You are the example
- For parents, professionals working with children, policy makers

