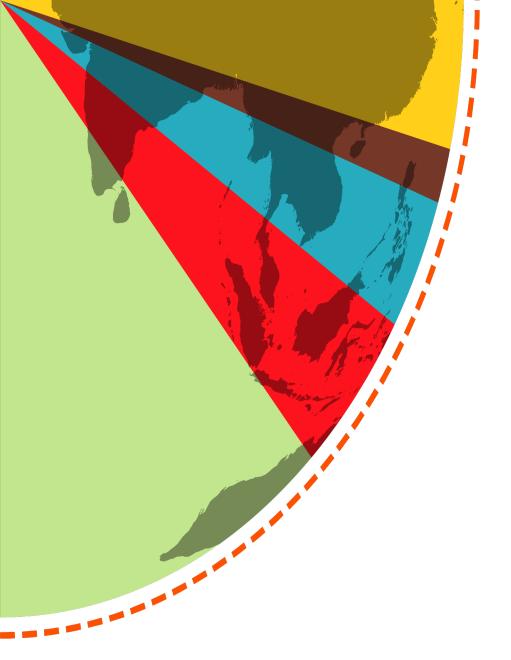


Food in the Anthropocene: The EAT Lancet Commission on healthy diets from sustainable food systems

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The EAT-Lancet Commission on Healthy Diets From Sustainable Food Systems

Food Planet Health

EAT/Lancet Commission

The Challenge: How to feed 9.8 billion people in 2050 a diet that is healthy and sustainable

The scale of the challenge



2 billion people lack key micronutrients like iron and vitamin A

155 million children are stunted

2 billion adults are overweight or obese

Changes in Prevalence of Overweight/Obesity from 1980 to 2012

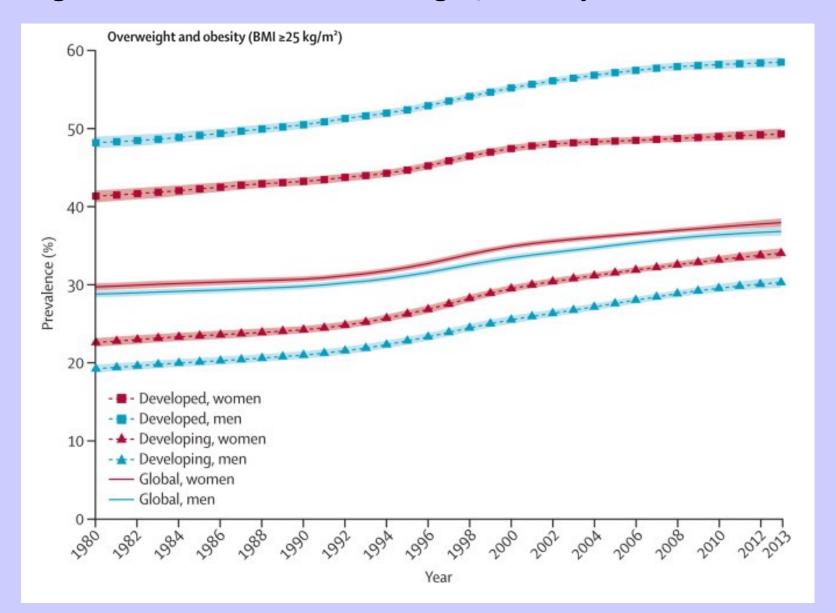
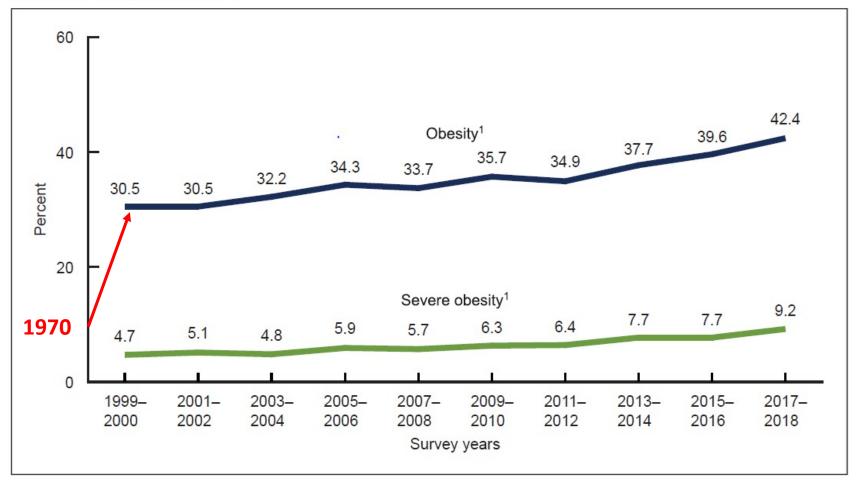


Figure 4. Trends in age-adjusted obesity and severe obesity prevalence among adults aged 20 and over: United States, 1999–2000 through 2017–2018

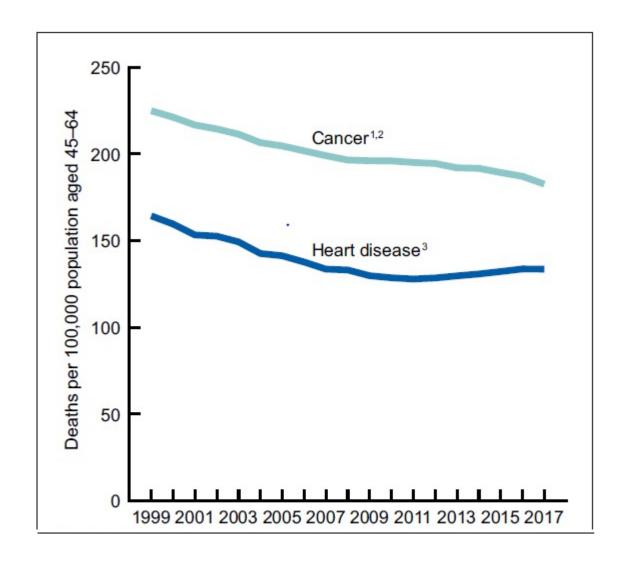


¹Significant linear trend.

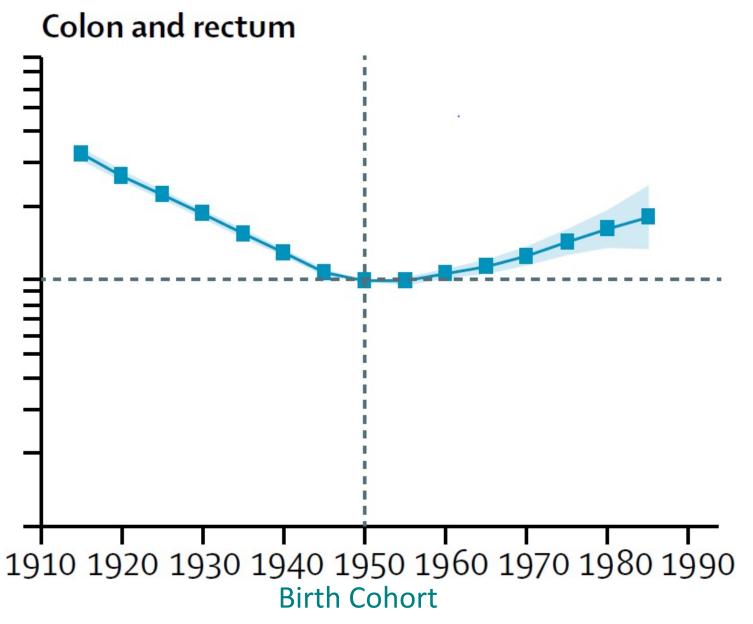
NOTES: Estimates were age adjusted by the direct method to the 2000 U.S. Census population using the age groups 20–39, 40–59, and 60 and over. Access data table for Figure 4 at: https://www.cdc.gov/nchs/data/databriefs/db360_tables-508.pdf#4.

SOURCE: NCHS, National Health and Nutrition Examination Survey, 1999–2018.

Death rates for cancer and heart disease among adults aged 45-64: United States, 1999-2017

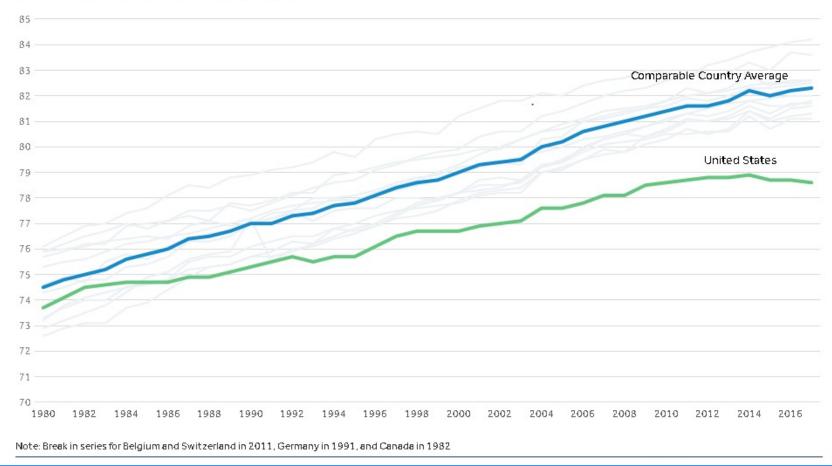


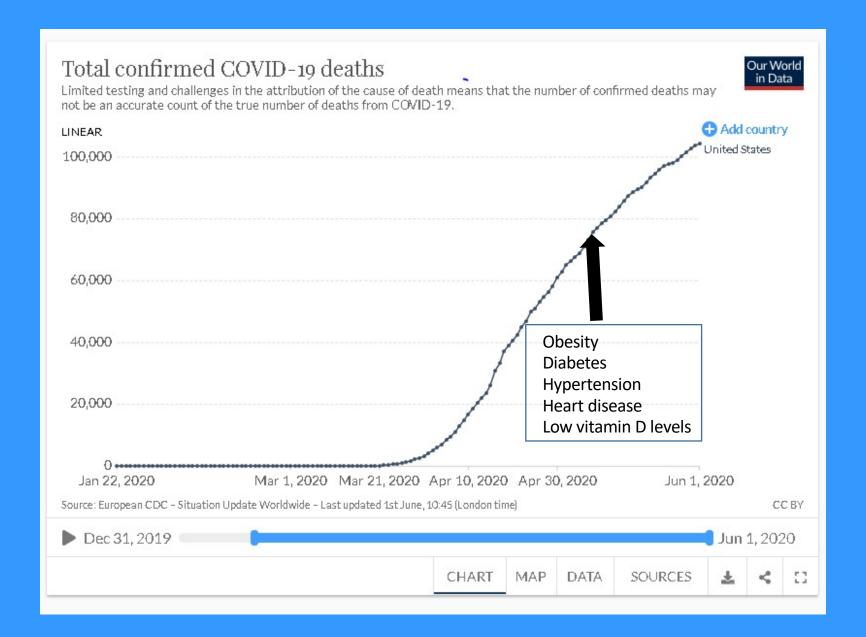
Trends in Obesity-Related Cancers by U.S. Birth Cohorts



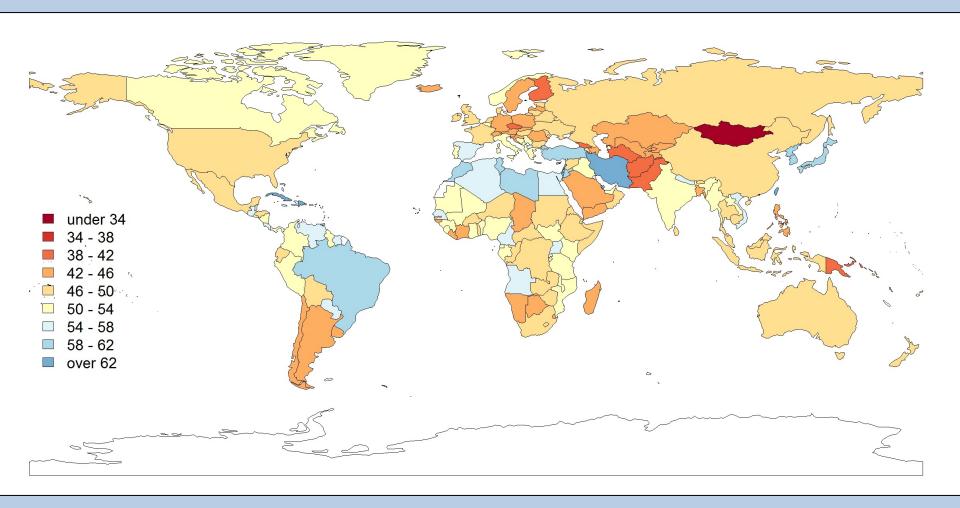
The U.S. has seen slower growth in life expectancy than comparable countries

Total life expectancy at birth in years, 1980-2017



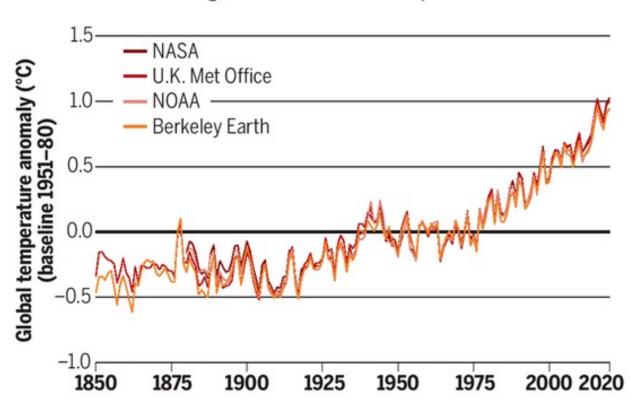


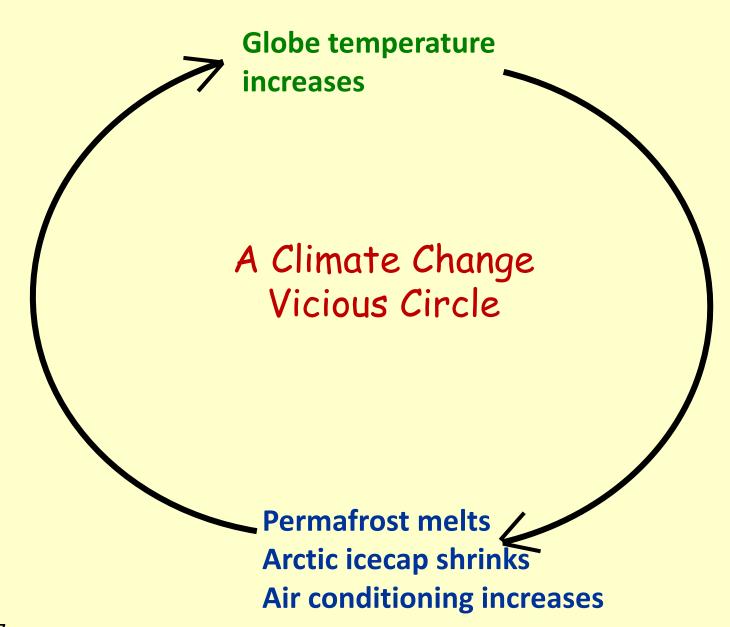
Geographical distribution of Alternate Healthy Eating Index in men and women aged 25 years or older in 190 countries/territories in 2017



Turning up the heat

Temperatures in 2020 tied 2016's record levels. They were about 1°C above a 1951–80 average, or 1.25°C hotter than preindustrial levels.





EAT-Lancet Commission Approach

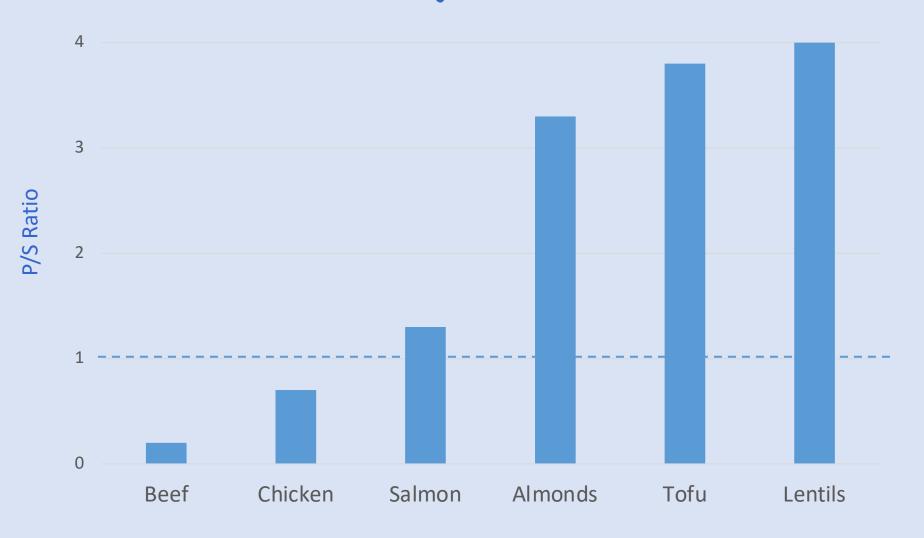
Define a healthy reference diet using the best available evidence (controlled feeding studies, long-term cohort studies, randomized trials).

Define planetary boundaries for 6 key environmental systems and processes (GHG, cropland use, water use, nitrogen and phosphorus application, extinction rate).

Apply a global food systems modeling framework to analyze what combinations of readily implementable measures are needed to stay within food production boundaries while still delivering healthy diets by 2050.

Outline Strategies to achieve the changes needed to meet the goal of healthy diets from sustainable food systems for all by 2050.

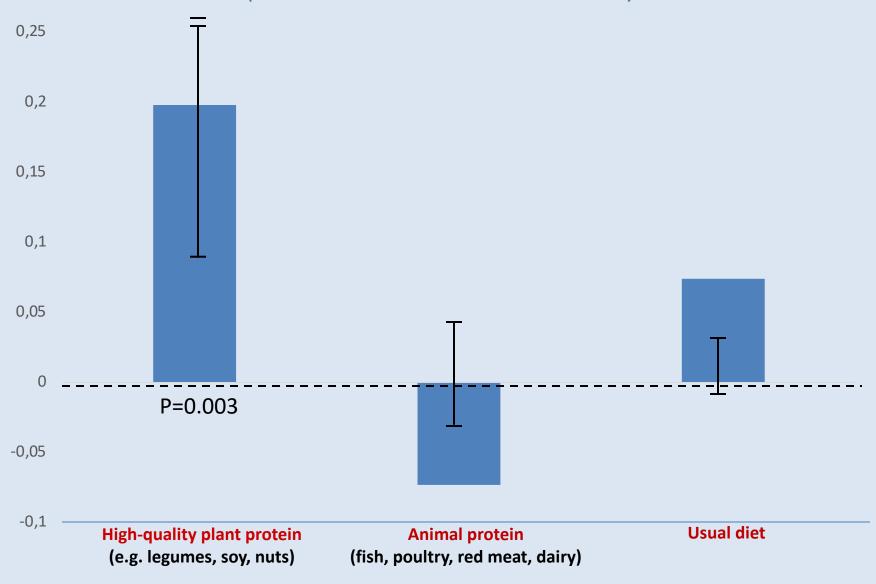
Ratio of Polyunsaturated Fat to Saturated Fat (P/S Ratio) for Major Protein Sources



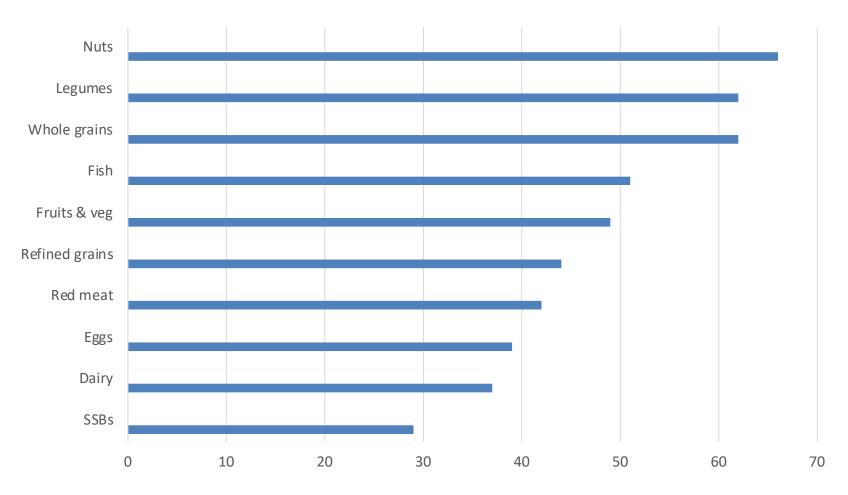
Type of Food

Meta-analysis assessing the effects of red meat on LDL cholesterol (mmol/L) from RCTs by type of comparison diet

(Guasch-Ferre M et al. Circulation 2019)



Network meta-analysis of 66 randomized trials of food group effects on risk factors for cardiometabolic disease (LDL-C, TG, TC, HDL-C, FG, HbA1c, HOMA-IR, SBP, DBP, CRP)



Summary Ranking Score

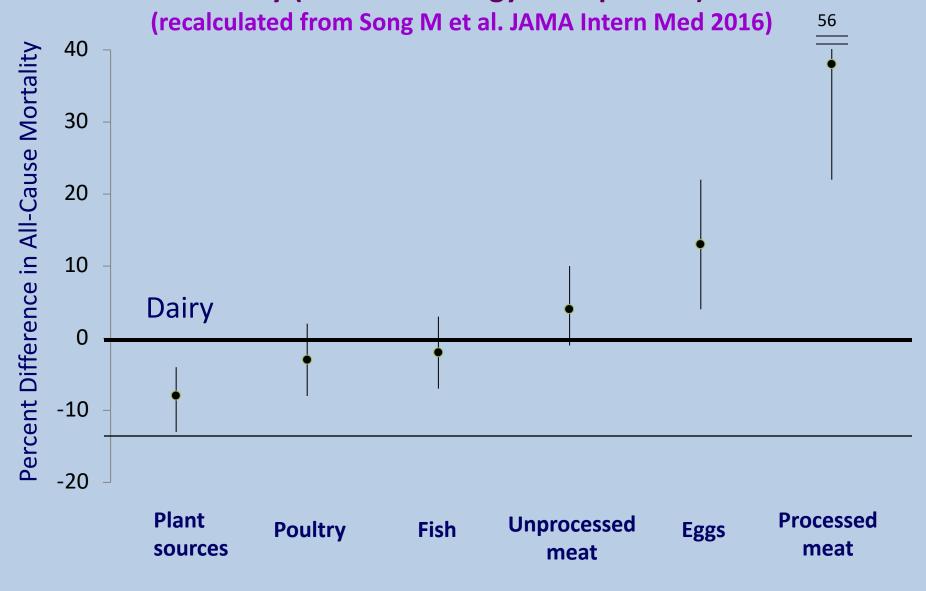
Nurses' Health Study (n=121,700)



Nurses' Health Study II (n=116,000)

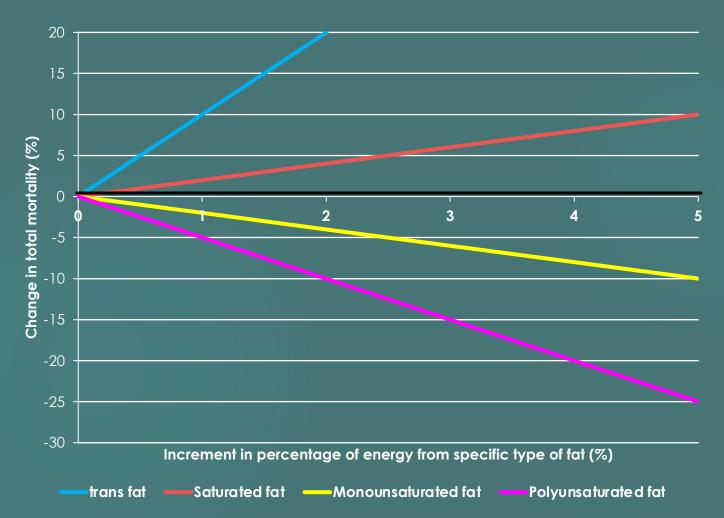
Investigators: Frank Speizer, Bernie Rosner, Meir Stampfer, Graham Colditz, David Hunter, JoAnn Manson, Eric Rimm, Edward Giovannucci, Alberto Ascherio, Gary Curhan, Charles Fuchs, Michelle Holmes, Donna Spiegelman, Frank Hu, Heather Eliassen, Lorelei Mucci, Jae Hee Kang, Andy Chan, Qi Sun, +

Differences in all-cause mortality for major protein sources vs dairy (for 3% of energy from protein)

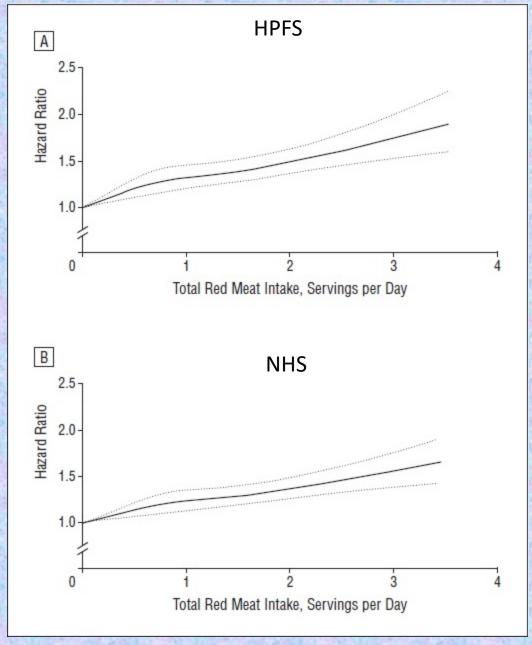


Types of Fat and Total Mortality

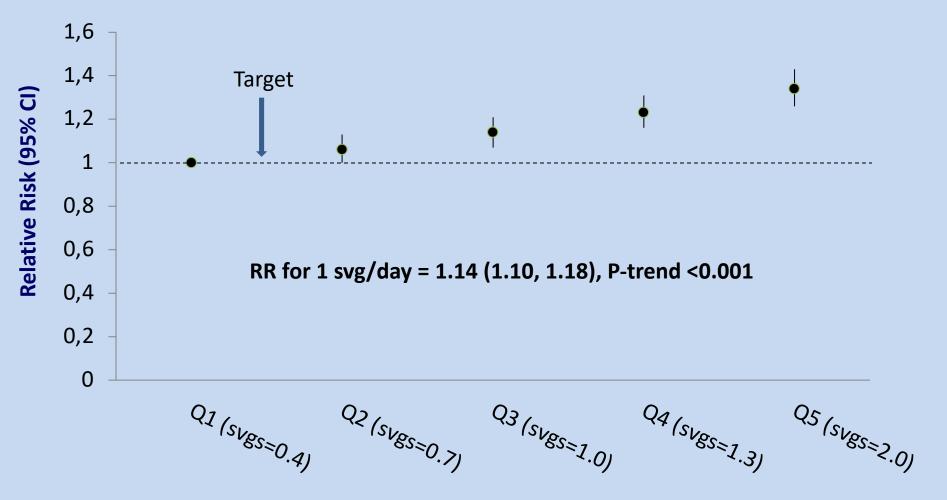
MV-adjusted results, isocaloric comparison is CHO



Red Meat and Total Mortality in the NHS and HPFS



Relation of red meat to risk of Type 2 diabetes in NHS, NHSII, and HPFS (204,156 men and women, 13,759 incident cases)



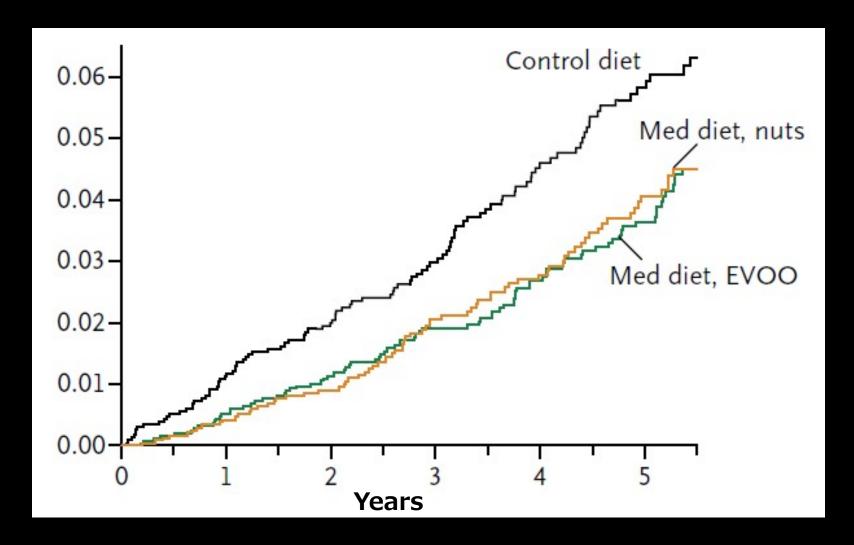
Quintiles of red meat intake, servings/day

*Servings are average for 3 cohorts, considering 85 g/svg (3%)

14.058

^{**}N.B. Intake of red meat in "optimal diet" = 19 g/day (Micha R et al. PLoS One 2017)

Kaplan-Meier Estimates of the Incidence of Outcome Events in the Total Predimed Study Population



(Estruch R et al. NEJM 2013)

Food group	Food subgroup	Reference diet (g/day)	Possible ranges (g/day)
Whole Grains	All grains	232	0 to 60% of energy
Tubers/Starchy Vegetables	Potatoes, cassava	50	0 to 100
Vegetables	All vegetables	300	200 to 600
Fruits	All Fruits	200	100 to 300
Dairy Foods	Dairy Foods	250	0 to 500
	Beef, lamb, pork	14	0 to 28
	Chicken, other poultry	29	0 to 58
	Eggs	13	0 to 25
Protein Sources	Fish	28	0 to 100
	Dry beans, lentils, peas	50	0 to 100
	Soy	25	0 to 50
	Nuts	50	0 to 75
Added fats	Unsaturated oils	40	20-80
Added lats	Saturated oils	12	0 to 7
Added sugars	All sweeteners	31	0 to 31

1 glass of milk or equivalent

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	Eggs	13	0 to 25
Protein Sources	Fish	28	0 to 100
	Dry beans, lentils, peas	50	0 to 100
	Soy	25	0 to 50
	Nuts	50	0 to 75
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2 servings per week

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	Beef, lamb, pork	14	0 to 28	
	Chicken, other poultry	29	0 to 58	
	Eggs	13	0 to 25	
Protein Sources	Fish	28	0 to 100	(2-3 servings)
	Dry beans, lentils, peas	50	0 to 100	per day
	<u>Soy</u>	25	0 to 50	
	<u>Nuts</u>	50	0 to 75	——(1-2 servings)
Added fats	Unsaturated oils	40	20-80	per day
Added lats	Saturated oils	12	0 to 7	
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Target 1 – Healthy Diets



Reality Check: Protein Sources in Traditional Mediterranean Diet

Total of red meat plus poultry:

Greek men living in Crete in 1960s: 35 grams per day

(Willett WC et al. Am J Clin Nutr 1995)

EAT-Lancet reference diet: 43 grams per day

Samples of Planetary Health Plates





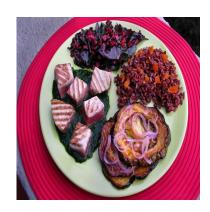




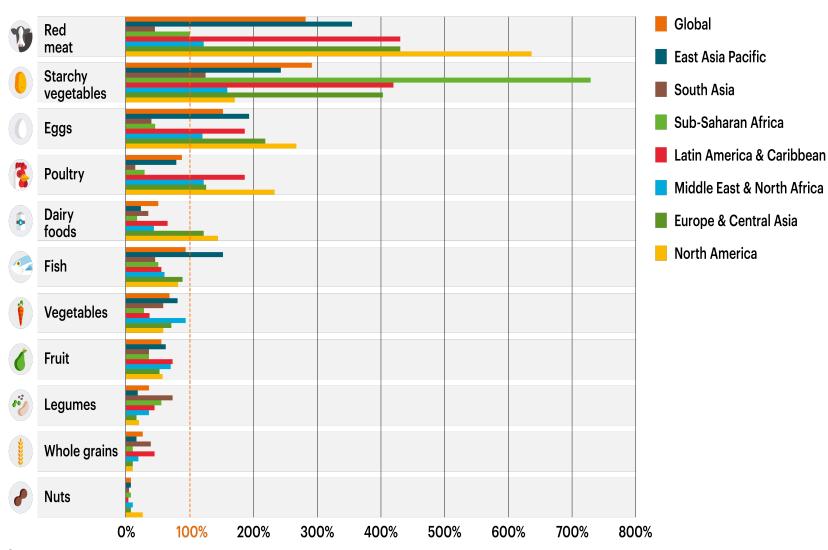








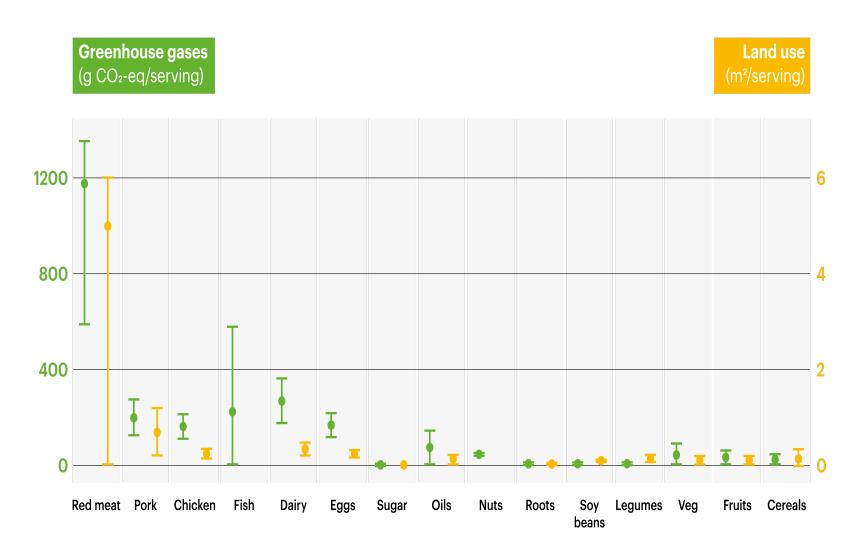
Current Intakes vs Planetary Health Diet



Substantial Health Benefits

Approach 1 Comparative Risk	19%	or	11.1 million adult deaths per year
Approach 2 Global Burden of Disease	22.4%	or	10.8 million adult deaths per year
Approach 3 Empirical Disease Risk	23.6%	or	11.6 million adult deaths per year

Environmental Effects per Serving of Food Produced

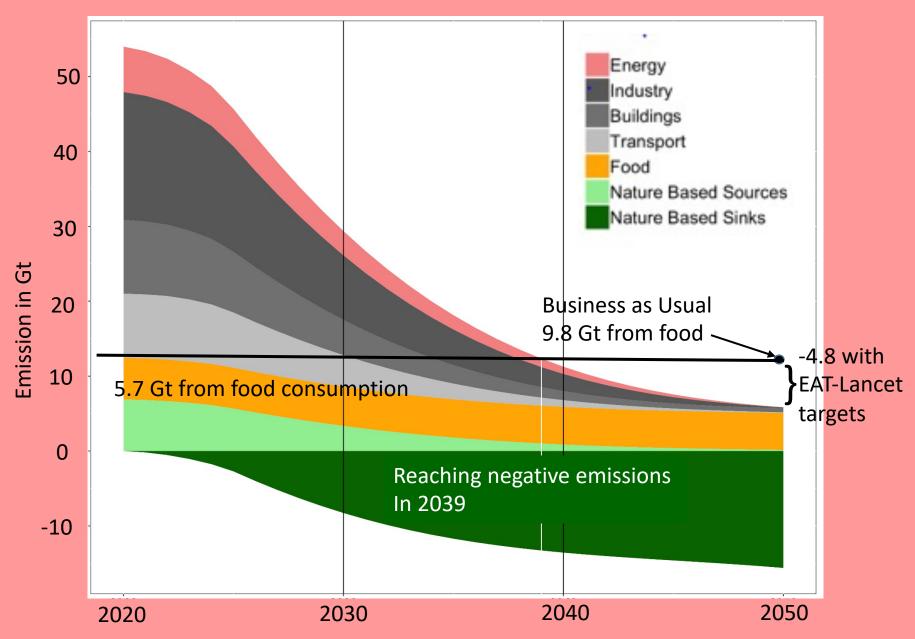


Scenarios for Control of Green House Gas Emission

Estimated Green House Gas Emissions (Gty)

Food Production Boundary	5.0	
Baseline 2010	5.2	
Business as Usual, 2050	9.8	
Adopt Planetary Diet Targets	5.0	
+ production improvement	4.4	
+ 50% waste reduction	4.0	

GHG Emissions: IPCC Path to less than 2° C Increase



Feeding 10 billion people a healthy diet within safe planetary boundaries is possible and will improve the health and well being of billions of people. This could allow us to pass onto our children a viable planet.





Delicious Food to Eat in Lithuania ... toptravelsights.com



Lithuanian recipes, Lith... pinterest.co.uk



Lithuanian Cuisine | Food, Traditiona... pinterest.com



Lithuanian Food? - Cooking in America ... youtube.com



Lithuanian Food Favorites ... 2foodtrippers.com



17.Food, wine and more vilnews.com



What's Traditional Lithuanian Food ... curioustovisit.com



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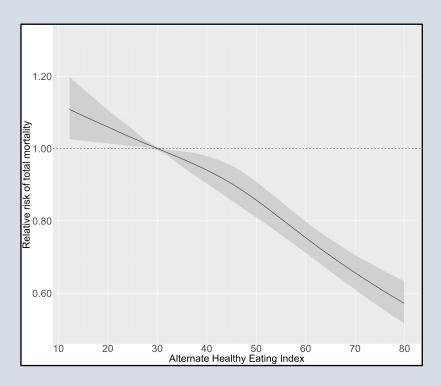


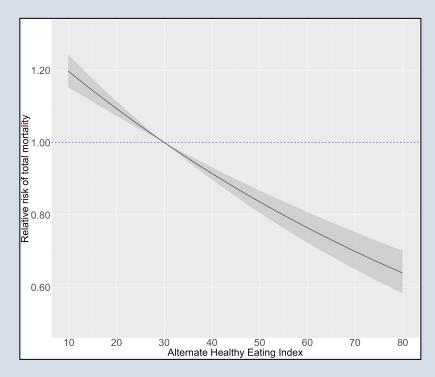


Relative risk of Mortality in NHS and HPFS by AHEI

Nurses' Health Study (1984-2014)







Multivariable Cox proportional hazards model simultaneously adjusted for age, total energy intake, race/ethnicity, marital status, physical activity, smoking status, alcohol consumption, multivitamin use, current aspirin use, family histories of myocardial infarction, diabetes and cancer, baseline histories of hypertension and hypercholesterolemia, and menopausal status and hormone use in women

Scenarios GHG Cropland Water use Nitrogen **Phosphorus Biodiversity** emissions use application application loss Food production boundary 5.0 13 2.5 90 8 10 (4.7-5.4)(11.0-15.0)(1.0-4.0)(65.0-140.0)(6.0-16.0)(1-80)Baseline in 2010 5.2 12.6 1.8 131.8 17.9 100-1000 **Production Waste** Diet (2050)(2050)(2050)3.0 BAU Full waste BAU 9.8 21.1 199.5 27.5 1.043 BAU **Full waste** Dietary shift 5.0 21.1 3.0 191.4 25.5 1,270 9.2 18.2 2.6 171.0 23.2 BAU Halve waste BAU 684 2.6 **BAU** Dietary shift 4.5 18.1 162.6 21.2 885 Halve waste 2.2 **PROD Full waste** BAU 14.8 187.3 25.5 8.9 206 **PROD Full waste** Dietary shift 4.5 14.8 2.2 179.5 24.1 351 12.7 1.9 160.1 21.5 **PROD** Halve waste BAU 8.3 50 **PROD** Dietary shift 4.1 12.7 1.9 151.7 20.0 Halve waste 102 2.2 PROD+ **Full waste** BAU 13.1 37 8.7 147.6 16.5 PROD+ **Full waste** Dietary shift 12.8 2.1 140.8 15.4 34 4.4 PROD+ Halve waste BAU 8.1 11.3 1.9 128.2 14.2 21 PROD+ 11.0 1.9 121.3 13.1 19 Halve waste Dietary shift 4.0

National Disease Prevention and Health Promotion Initiative

Schools
Health Care Providers
Work Sites
Media
Physical Environment
Food Environment
Monitoring & Evaluation
Economic Analysis/Policy

Vision: Healthy Choices Are Easy Choices for All

AHEI and cost. International correlation (D Wang et al. unpublished)

