

It's not you.

It's the food.

Dr Chris van Tulleken University College London

#### The F Word

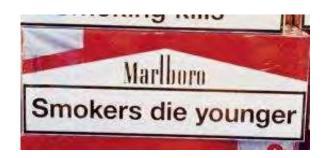
A war on obesity is a war on people.



Hancock's pledge after third of virus deaths linked to diabetes





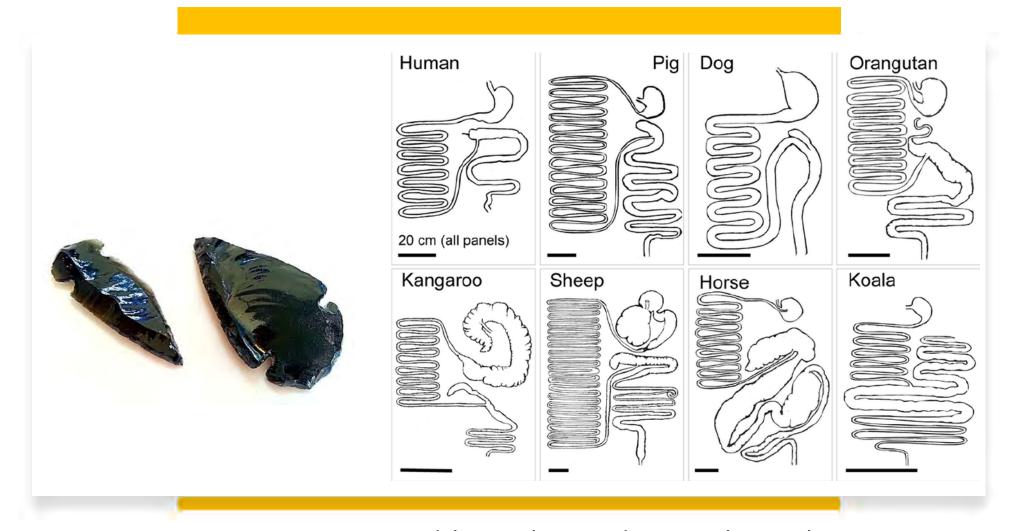




Poor diet has overtaken tobacco as the leading cause of early death globally

Health effects of dietary risks in 195 countries, 1990-2017 Lancet. 2019

Poor Diet = Ultra-Processed Diet



Processing is ancient and has shaped our physiology

Ultra
Processing is
very different





TLDR "Wrapped in plastic with at least one ingredient that you wouldn't usually find in a standard home kitchen"

Ultra-processed foods, diet quality, and health using the NOVA classification system

Prepared by

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#### |GROUP 4| Ultra-processed foods

Ultra-processed foods are formulations of ingredients, mostly of exclusive industrial use, typically created by series of industrial techniques and processes (hence 'ultra-processed')

Some common ultra-processed products are carbonated soft drinks; sweet, fatty or salty packaged snacks; candles (confectionery); mass produced packaged breads and buns, cookies (biscuits), pastries, cakes and cake mixes; margarine and other spreads; sweetened breafast 'cereals' and trut yoghurt and 'energy 'drinks; pre-prepared meat, cheese, pasta and pizza dishes; poultry and fish 'nuggest' and 'stoks', savasige, burgers, hot dogs and other reconstituted meat products; powdered and packaged 'instant' soup, noodles and desserts baby formula; and many other types of product. See table 1, below.

Processes enabling the manufacture of ultra-processed foods involve several steps and different industries. It starts with the fractioning of whole foods into substances including sugars, oils and fats, proteins, starches and fibre. These substances are often obtained from a few high-yield plant foods buch as corn, wheat, sova, cane or beet) and from pureeing or grinding animal carcasses, usually from intensive investock farming.

Some of these substances are then submitted to hydrohysis, or hydrogenation, or other chemical modifications. Subsequent processes involve the assembly of unmodified mod modified food substances with little if any whole food using industrial techniques such as extrusion, moulding and pre-frying. Colours, flavours, emulsifiers and other additives are frequently added to make the final product palatable or hyper-palatable. Sophisticated and attractive packaging is used, usually made of synthetic materials.

Sugar, oils and fets, and sall, used to make processed foods, are often ingredients of oiltraprocessed foods, commonly in combination. Additives that prolong product duration, pracet original properties, and prevent proliferation of micro-organisms may be used in both processed and ultra-processed foods, as well as in processed culinary ingredients, and, infrequently, in minimality processed foods.

Ingredients characteristic of ultra-processed foods are either food substances of no or rare cullinary use, or else classes of additives whose function is to make the final product sellable, palatable and often hyper-palatable.

Food substances of no or rare culinary use, employed in the manufacture of ultra-processed foods, include varieties of sugars (fructose, high-fructose corn syrup, fruit juice concentrates', invert sugar, maltodextrin, destrose, lactose), modified oils (hydrogenated or interesterified oils) and sources of protein flydrolysed proteins, soya protein isolate, gluten, casein, whey protein, and mechanically cenarted mean?

Classes of additives used only in the manufacture of ultra-processed foods, are flavours, layour enhancers, colours, emulsifiers, emulsifying salts, artificial sweeteners, thickeners, and foaming, and-framing, bulking, carbonating, gelling and glazing agents. All of them, most notably flavours and colours, either disquise unpleasant sensory properties created by ingredients, processes or packaging used in the manufacture of ultra-processed foods, or give the final product intense sensory properties especially attractive to see, taste, smell and/or fourth, or both.

Processes and ingredients used for the manufacture of ultra-processed foods are designed to create highly porfilable products (low-cost ingredients, long-shelf-life, powerfully fornated). Their convenience (imperiable, ready-to-contume), hyper-palatability, and ownership by transmational corporations using pervasive advertising and promotion, give ultra-processed foods enormous market advantages. They are therefore liable to displace all other NOVA food groups, and to replace freshly made regular meals and dishes, with snacking any time; anowhere:

Not all ultra-processed foods are recent or new. The first such products created and, enabled by mass industrialisation, some commonly consumed for generations, include packaged cookies (biscuits), preserves (jams); sauces, meat, yeast and other extracts, ice-cream, chocolates, packaged candles (confectionery); margarines; and infant formulas.

Some of what are now ultra-processed foods were originally manufactured only with group 1 foods and salt or sugar or other substances from group 2, and thus would be classed in NOVA group 3 as processed foods. But as now formulated most of them are ultra-processed. Examples are commercially wrapped breads, packaged cakes and pies, and pre-prepared animal products such as hot dogs and burgers. Packaged ready for heat products consumed at home or at fast food outlets such as the disease, pizza and pasta dishes, and French fries (Chips) may look much the same as home-sooked food, but their formulations and the ingredients used in their pre-preparation render them ultra-processed.



I have never seen a thin person drinking Diet Coke.

Donald J. Trump (@realDonaldTrump) October 14, 2012

The more Diet Coke, Diet Pepsi, etc you drink, the more weight you gain?

Donald J. Trump (@realDonaldTrump) October 15, 2012



Diet Coke tweet had a monster response--dammit, I wish the stuff worked.

Donald J. Trump (@realDonaldTrump) October 16, 2012



The Coca Cola company is not happy with me--that's okay, I'll still keep drinking that garbage.

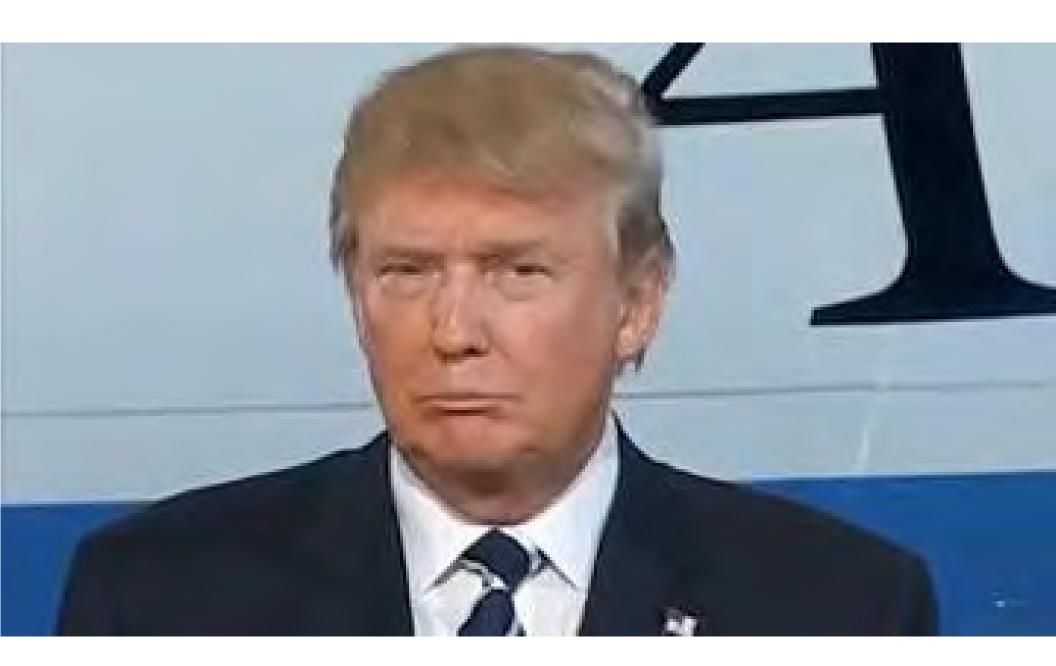
Donald J. Trump (@realDonaldTrump) October 16, 2012



People are going crazy with my comments on Diet Coke (soda).

Let's face it--this stuff just doesn't work, It makes you hungry.

Donald J. Trump (@realDonaldTrump) October 22, 2012





#### Sparkling Low Calorie Soft Drink with Vegetable Extracts with Sweeteners

#### INGREDIENTS

Carbonated Water, Colour (Caramel E150d), Sweeteners (Aspartame, Acesulfame K), Natural Flavourings Including Caffeine, Phosphoric Acid, Citric Acid.

#### WARNING STATEMENT

Contains a Source of Phenylalanine.



### Diet Coke CAFFEINE FREE

NUTRITION INF Per:	100ml	330ml	(%*)
Energy:	1.6kJ/	5kJ/	
Fat:	0.4kcal Og	1kcal Og	(0%)
of which satu	ırates: Og	Og	(0%
Carbohydrate	: Oal	Oğ Og	(0%)
of which sug Protein:	ars: Og Og	Ug Og	(0%)
Salt:	Og	Og	(0%

<sup>\*</sup> Reference intake of an average adult (8400kJ/2000kcal)

#### 330ml 🖬

Energy <b>5</b> kJ <b>1</b> kcal	Fat Og	Saturates Og	Sugars Og	Salt <b>Og</b>
0%	0%*	0%*	0%	0%*

100ml: 1.6kJ/0.4kcal

## UPF is made from the cheapest possible ingredients (often waste)

#### • Commodity Crops

- Refined Bleached Deodorized Fat/Oil plus
- Modified Starches plus
- Protein Isolates then

#### Additives

- Emulsify
- Stabilise
- Preserve
- Flavour
- Colour
- Enhance taste



## Some UPF is obvious junk...

- Ingredients
- Reconstituted skimmed milk concentrate
- Partially Reconstituted Whey Powder
- Glucose Syrup,
- Sugar
- Dextrose
- · Palm Stearin
- Palm Oil
- Palm Kernel Oil
- Emulsifier (Mono- and Di-Glycerides of Fatty Acids)
- Stabilisers
  - Guar Gum
  - Sodium Alginate)
- Flavouring
- Colours (Carotenes)









## Some is sold as healthy...

- Ingredients
- Palm Kernel Oil
- Milk Whey
- Sugar
- Dried Yoghurt
- Emulsifier: Sunflower Lecithin
- Bar
- Dried Apricots 17%,
- Shredded Coconut 14%,
- Glucose Syrup,
- Crisped Rice (Rice, Sugar),
- Almonds 10%,
- Honey 5%





#### Strawberry Filling (45%)

- Apple Puree
- Glucose Syrup
- Humectant {Glycerol}
- Strawberry Puree {5%}
- Acidity Regulator {Citric Acid}
- Black Carrot Concentrate
- Grape Concentrates
- Natural Flavouring

#### Bar

- Cereal Flours (32%) Wholewheat, Oat, Wheat
- Sugar,
- Vegetable Oils (Palm, Sunflower),
- Invert Sugar Syrup,
- Dextrose,
- Skimmed Milk Powder,
- Fructose,
- Salt,
- Stabiliser (Methylcellulose),
- Emulsifier (Soy Lecithin),
- Raising Agent (Potassium Hydrogen Carbonate),
- Vitamins & Minerals: Calcium Carbonate, Niacin, Iron, Vitamin B6, Riboflavin, Thiamin, Folic Acid, Vitamin B12



#### Smoky Carrot & Falafel

Sweet potato falafel with smoky carrot ribbons, gherkins, pickled cabbage & carrot and a layer of sriracha sauce. Finished with a handful of rocket.





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Sweet potato falafel with smoky carrot ribbons, gherkins, pickled cabbage & carrot and a layer of sriracha sauce. Finished with a handful of rocket.



Malted Wholegrain Bread (Wheat Flour (Wheat Flour (Wheat), Calcium Carbonate, Iron, Niacin, Thiamin), Water, Malted Wheat (Wheat), Wheat Bran (Wheat), Yeast, Wheat Gluten (Wheat), Barley Malt Flour (Barley), Salt, emulsifiers (Mono- and Diacetyl Tartaric Acid Esters of Mono- and Diglycerides of Fatty Acids, Mono-and Diglycerides of Fatty Acids), Rapeseed Oil, flour treatment agent (Ascorbic Acid)), Sweet Potato Falafel (22%) (Sweet Potato, Cooked Chickpeas (Chickpeas, Water), Onion, Dried Potato, Coriander Leaf, Red Pepper, Salt, Cumin Powder, Concentrated Lemon Juice, Rapeseed Oil, Paprika, Water, Smoked Paprika, Black Pepper, Dried Garlic, Coriander Powder, Chilli Flakes), Gherkins (14%) (Gherkin, Sugar, Vinegar, Salt, Flavouring, Mustard Seeds (Mustard), colour (Riboflavin)), Carrot (11%), Vegan Mayonnaise (Rapeseed Oil, Water, Spirit Vinegar, Sugar, Modified Starch, Salt, Lemon Juice, stabiliser (Xanthan Gum), White Pepper, Flavouring), Rocket, Red Cabbage (4.0%), Sugar, Spirit Vinegar, Sriracha Sauce (1.0%) (Chilli, Garlic, Sugar, Salt, Distilled Vinegar, stabiliser (Xanthan Gum), preservative (Potassium Sorbate)), Salt, Smoked Water, Rice Vinegar.



#### UPF is most of what we eat

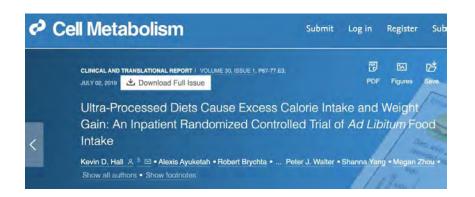
- 60% of our calories on average.
- 80% is typical for teens.

Association Between Childhood Consumption of Ultraprocessed Food and Adiposity Trajectories in the Avon Longitudinal Study of Parents and Children Birth Cohort, JAMA Pediatr. 2021

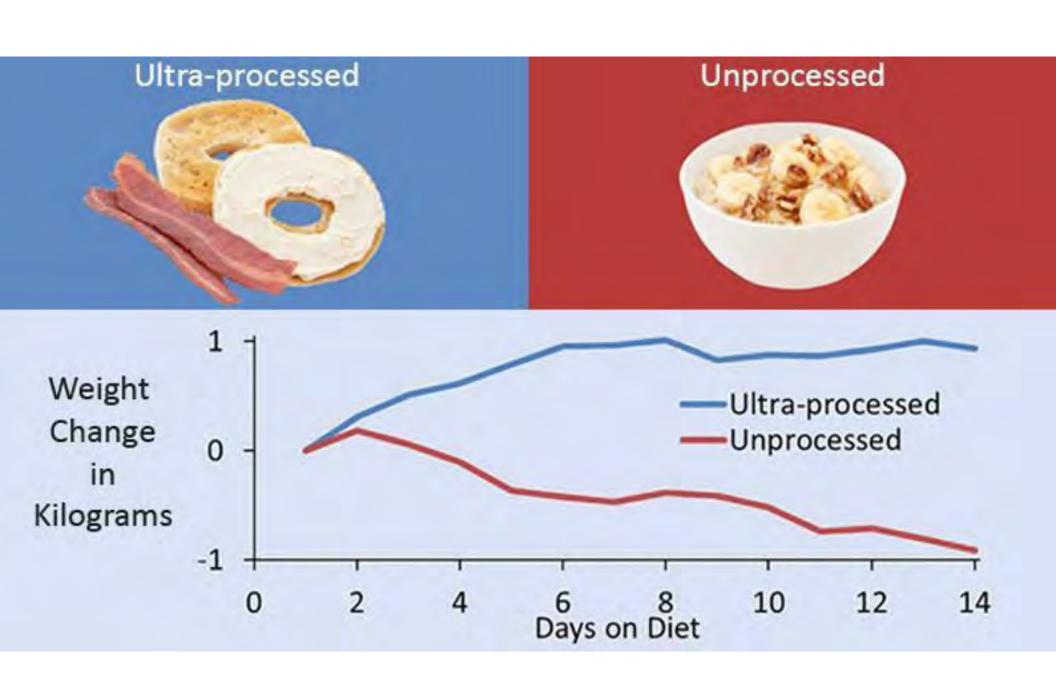
Plus many others.

#### UPF causes weight gain









#### UPF does not just cause obesity...

- Cardiovascular disease (strokes and heart attacks)
- Cancers (all cancers, as well as breast, prostate and colon specifically)
- Metabolic disease (type two diabetes)
- Obesity (as measured by BMI and fat mass)
- High blood pressure
- Gestational diabetes (in pregnancy)
- Fatty liver disease
- Inflammatory bowel disease: ulcerative colitis and Crohn's disease
- Anxiety/depression
- Frailty (as measured by grip strength)
- Irritable bowel syndrome and dyspepsia (indigestion).
- Dementia
- An increased risk of death so called all-cause mortality.





Review

The Role of Diet Quality in Mediating the Association between Ultra-Processed Food Intake, Obesity and Health-Related Outcomes: A Review of Prospective Cohort Studies

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...and it's not just the salt, fat and sugar...



AMERICAN COLLEGE of SPORTS MEDICINE

What about exercise?



EXERCISE IS MEDICINE®

ACSM's Rx for Health



May 5, 2009



#### **Exercise is the Best Medicine**

Governor Perdue Declares May As Exercise is Medicine Month in Georgia

Public Health Nutr. 2018 Jun; 21(9): 1594-1607.

Published online 2018 Mar 21. doi: 10.1017/S136898001700307X

PMCID: PMC5962884

PMID: 29560842

Coca-Cola – a model of transparency in research partnerships? A network analysis of Coca-Cola's research funding (2008–2016)

Paulo M Serôdio, 1 Martin McKee, 2 and David Stuckler 3



## What about willpower, stress, poverty, genes?

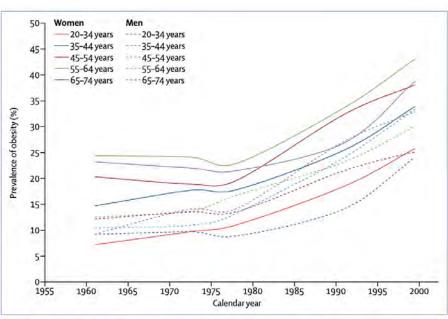


Figure: Prevalence of obesity, by age and sex
Data from US Centers for Disease Control and Prevention, National Health and Examination Surveys (1960–2000).

#### How does it harm us? UPF is soft







#### UPF tells us lies

sweetness without sugar smoothness without fat savoury without protein

#### **UPF** is flavoured



#### UPF affects the microbiome



# We pay for UPF many times over









#### THE COCA COLA COMPANY

Our Company Our Brands Sustainability Social Impact Careers News Investors





# The purpose of Ultra Processing is growth

"These companies are not in control of their business model"

Blackrock analyst



#### Solutions



- Structural not individual
- Learn the lessons of tobacco control: Industry money is dirty money.

















#### Solutions

- National dietary guidance
- Marketing restrictions
- Increase freedoms make real food cheap and available
- Warning labels
- Progressive taxes (with caution!)
- Institutional food
- Not for profit food



#### Thanks for listening!

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