

NIJZ

National Institute
of **Public Health**



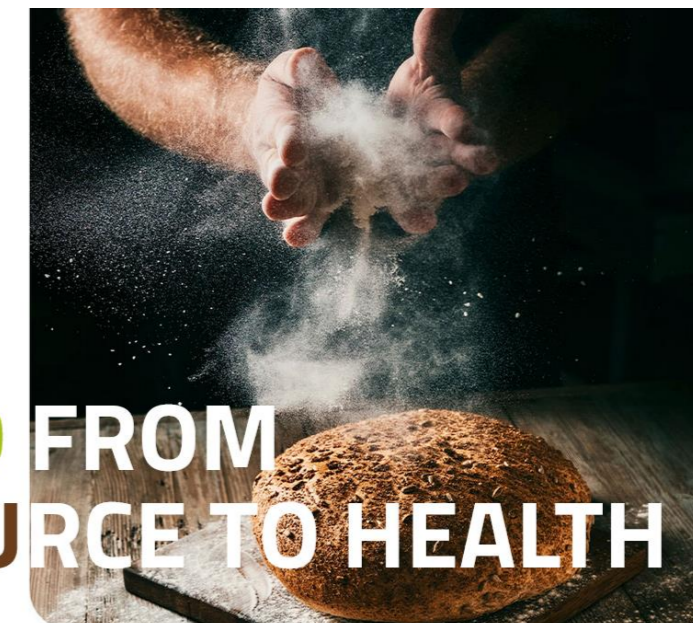
A Century's Experience for a Healthy Future



2nd ISO-FOOD Symposium
Portorož, Slovenia

April 24 – 26, 2023

**ISO-FOOD FROM
FOOD SOURCE TO HEALTH**



National food consumption data (SI.Menu study) in dietary exposure and intake assessments

*U. Blaznik, M. Gregorič, B. Koroušič Seljak,
M. Hribar, Ž. Lavriša, H. Hristov, I. Pravst*

Introduction

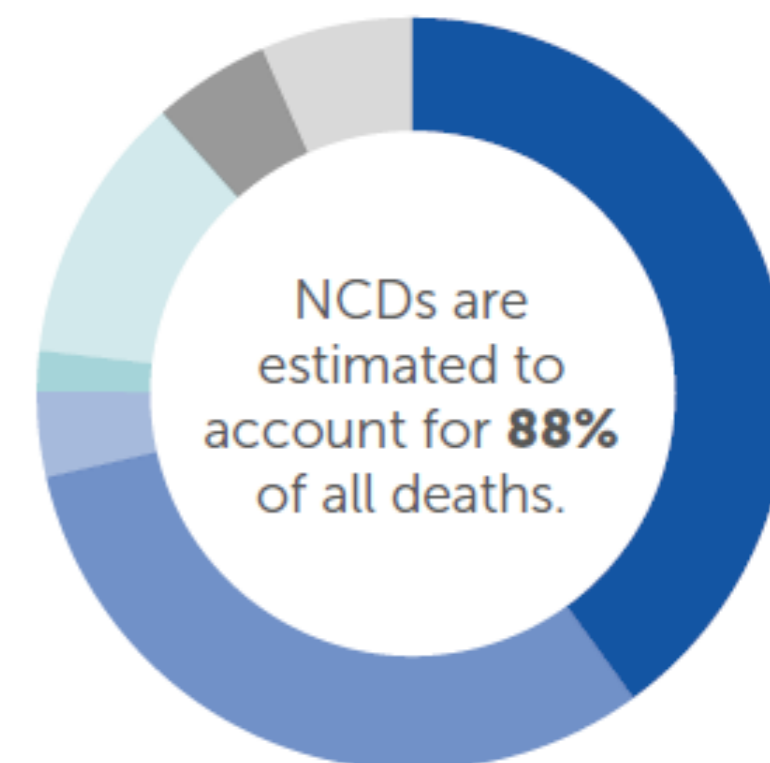
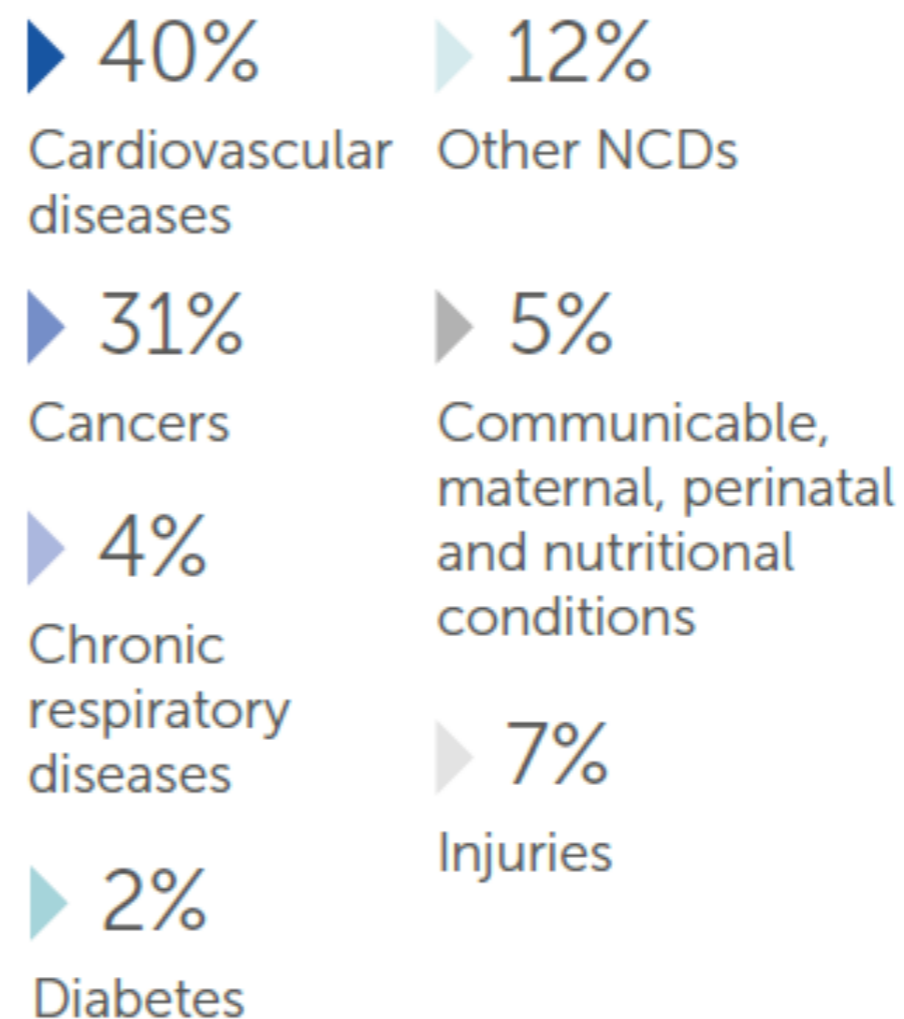
Non-communicable diseases (NCD) are the leading causes of death and disease burden in the world and in Slovenia.

Dietary risk factors and physical inactivity are considered as key risk factors for the development of NCD.

“Dober Tek Slovenija” – National Programme on Nutrition and Health Enhancing Physical Activity 2015 - 2025

DOBER TEK
Slovenija

PROPORTIONAL MORTALITY

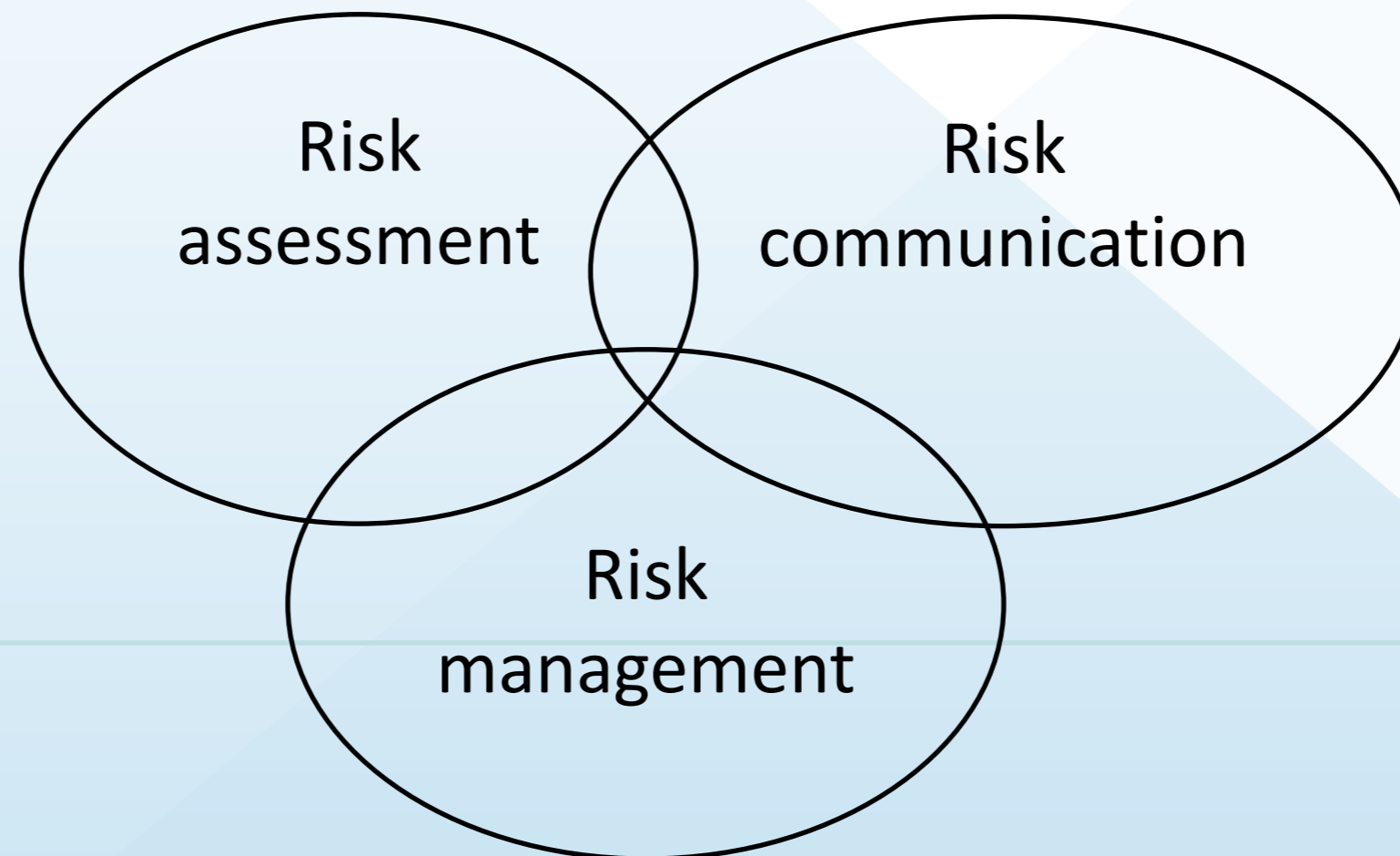


WHO, Slovenia 2018, country profile

Introduction – Risk analysis

Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

RISK ANALYSIS– a process consisting of three interconnected components



Introduction – Risk assessment

1. Hazard identification

2. Hazard characterization

3. Exposure assessment

4. Risk characterization

Introduction – Risk assessment

1. **Hazard** identification

2. **Hazard** characterization

3. Exposure assessment

4. Risk characterization

1. **Hazard** assessment

Introduction – Risk assessment

1. **Hazard** identification

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4. **Risk** characterization

Introduction – Risk assessment

1. **Hazard** identification

2. **Hazard** characterization

3. Exposure assessment

4. **Risk** characterization

$\text{Risk} = \text{hazard} \times \text{exposure}$

Introduction – Risk assessment

1. Hazard identification

2. Hazard characterization

3. Exposure assessment

4. Risk characterization

Risk = hazard x exposure

Introduction – Exposure assessment

Exposure Assessment Tools

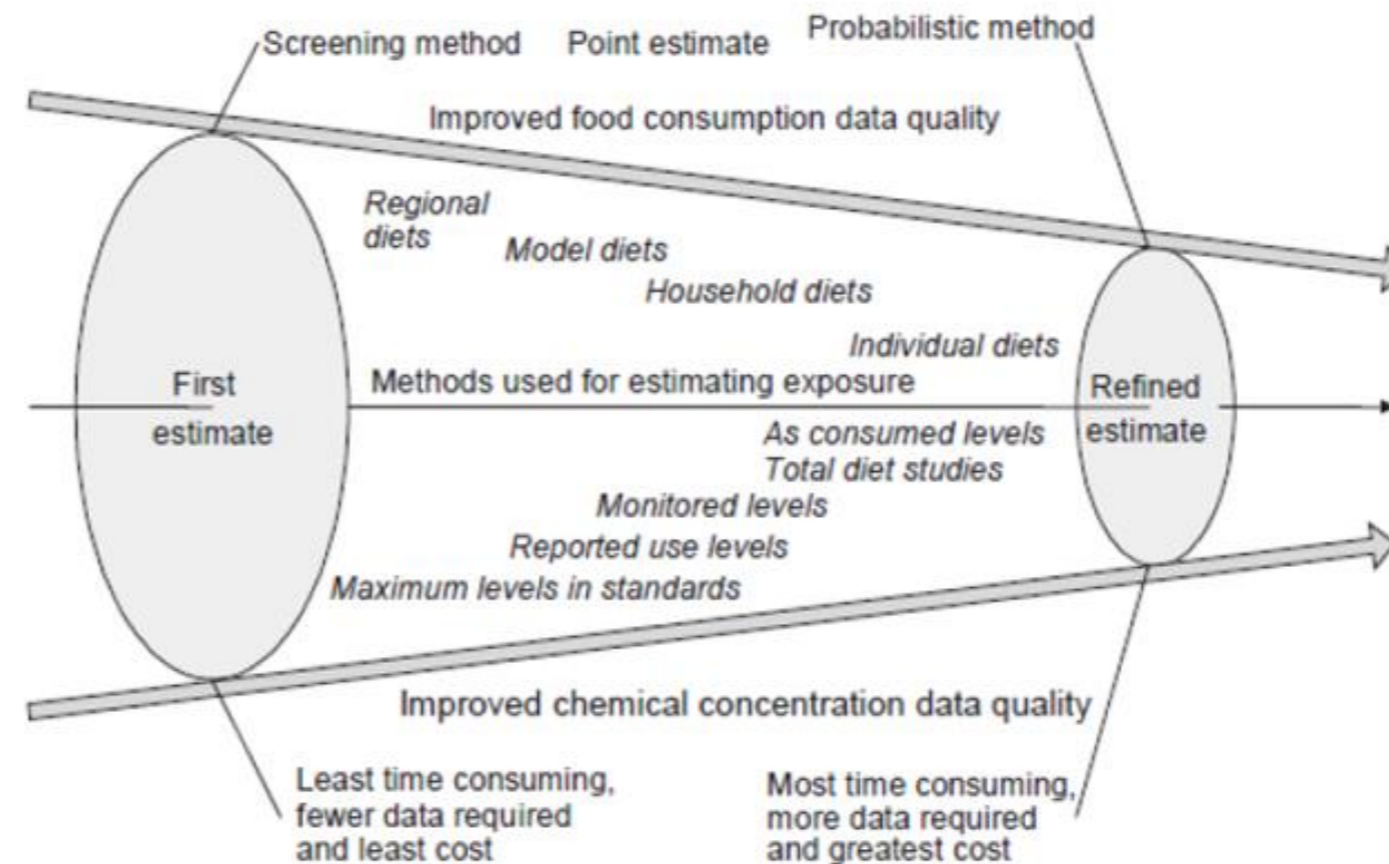
Tier 0 model diet

Tier 1 deterministic

Tier 2 refined

■ probabilistic

■ Usual intake



Introduction – Exposure assessment

Exposure Assessment Tools

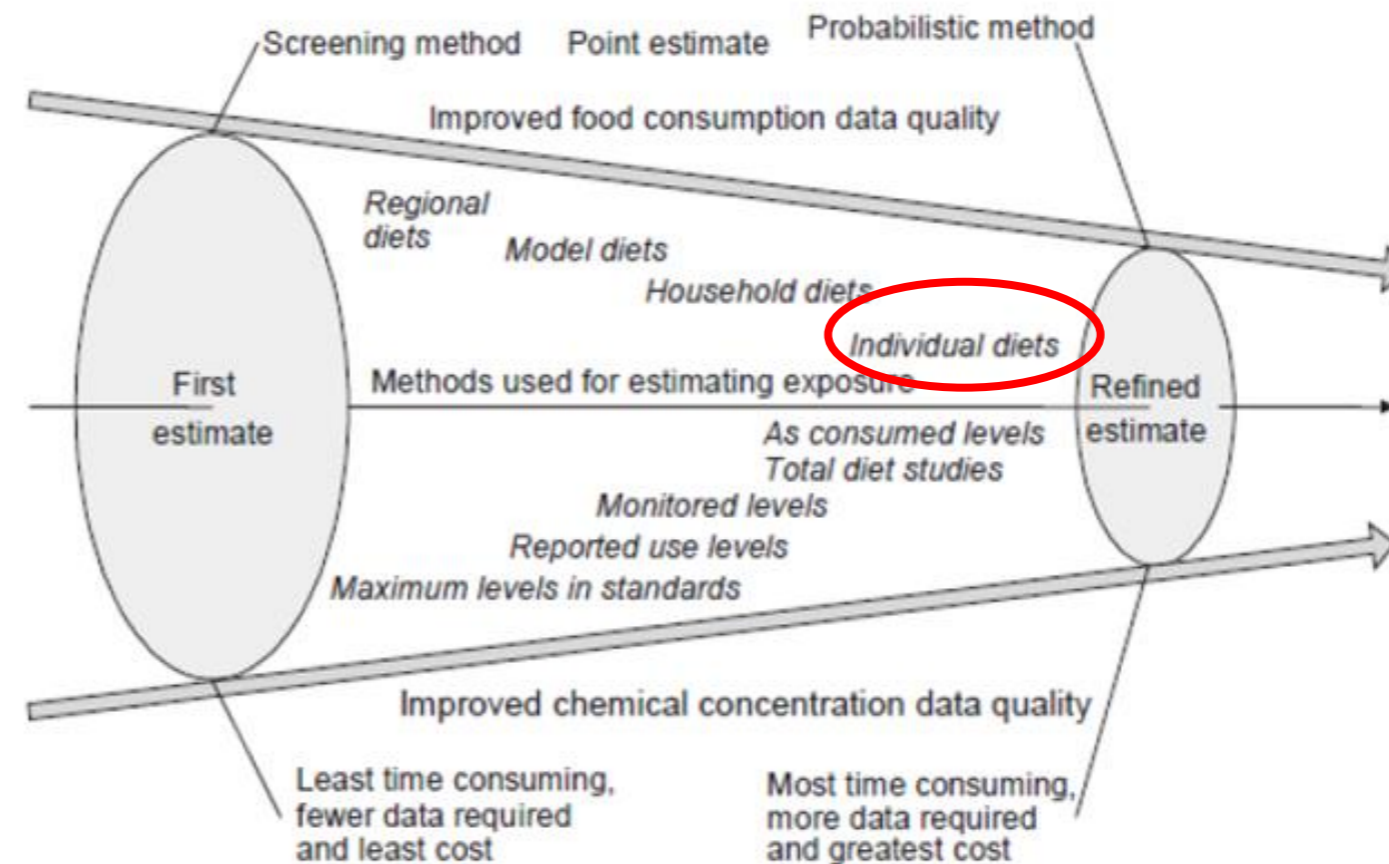
Tier 0 model diet

Tier 1 deterministic

Tier 2 refined

■ probabilistic

■ Usual intake



SI.Menu 2017/18

Prof. ddr. Marjan Simčič



2014



2015



2016



2017/18



2019



SI.Menu dietary study - methodology



EFSA Guidance on EU Menu methodology

Sample size

- 1006 infants (3 – 11 m) and toddlers (1-2y)
- 2280 adolescents (10 – 17y), adults (18 – 64y) and elderly (65 – 74y)

Survey samples were spread over 52 weeks

- Divided into quarters (3-monthly samples)
- Each quarter divided to: 5/7 of the sample interviewed during week days; 2/7 of the sample interviewed during weekends

2006 subjects completed the study, the average response rate was 65 %.

	Infants	Toddlers	Adolescents	Adults	Older adults	All
N	302	359	495	393	457	2006
Response	67.9 %	71.7 %	68.6 %	56.7 %	64.9 %	65.4 %

SI.Menu dietary study – data collection

- Two computer-assisted personal interviews (CAPI)
- Two 24h-recalls combined with Food Propensity Questionnaire (FPQ) of 75 food items
- General questionnaire (socio-demographic, socio-economic status, health status, lifestyle factors)
- International Physical Activity Questionnaire (IPAQ score)
- Anthropometric measurements (body mass, body height/length)



26

Kuhan krompir



10



50



90



130



170

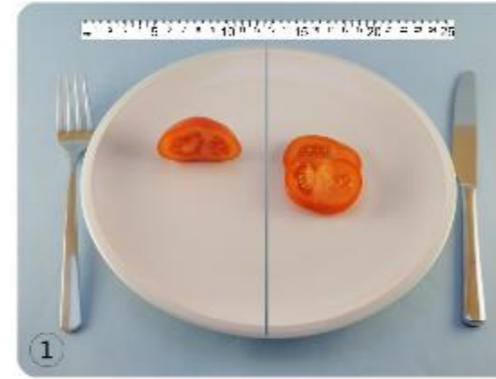


210

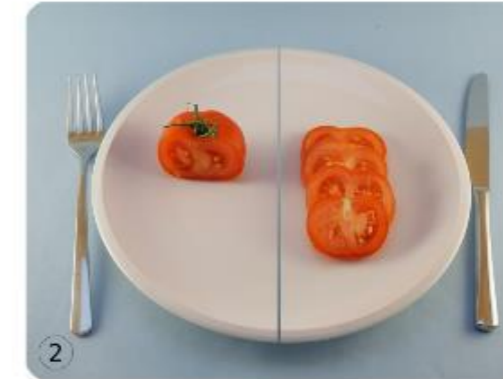
Stran: 27

36*

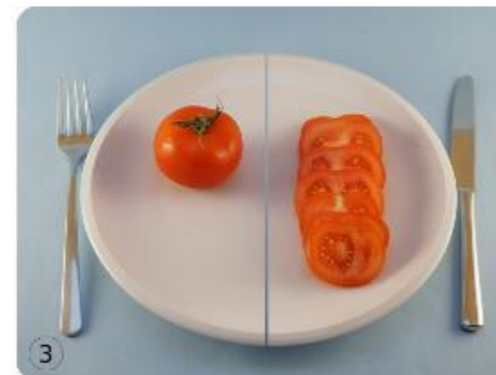
Paradižnik



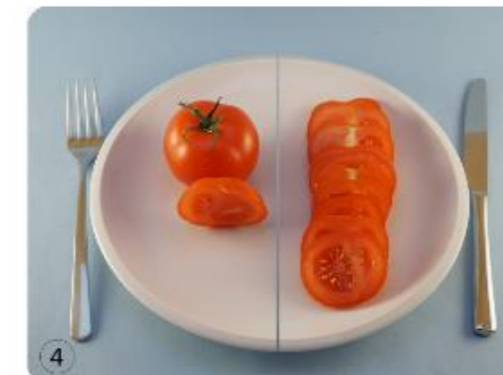
15



60



110



155



205



250

Stran: 37

SI.Menu dietary study – OPEN Software


The screenshot shows the OPEN Platform for Clinical Nutrition website. The header is green with the 'OPEN' logo and 'Platform for Clinical Nutrition' text. There are language options for 'SL' and 'EN', and a 'Login / Registration' link. Below the header, there are three main feature boxes: 'Food Lexicon' with a 'Login' button and a link to 'Read more about food lexicon'; 'My food diary' with a 'Login' button and a link to 'Read more about food diary'; and 'My diet planner' with a 'Login' button and a link to 'Read more about diet planning'. At the bottom left, there is a paragraph of text about the tool's purpose and target audience, accompanied by a food pyramid illustration. At the bottom right, there is a 'Login - Register' form with fields for 'Username' and 'Password', and a 'Login' button.

OPEN Platform for Clinical Nutrition

SL EN Login / Registration

INTRODUCTION HELP


Food Lexicon



Login

[Read more about food lexicon](#)

My food diary




Track and assess your nutrition

Login

[Read more about food diary](#)

My diet planner




Create personalized diet with respect to your needs

Login

[Read more about diet planning](#)

OPEN is a dietary assessment tool that helps you become more aware of your eating and activity habits. It gives you a basis from which to plan changes and set goals, and allows you to look back and see what you've changed over time.

At this stage the tool is aimed for patients under medical treatment at the Oncology Institute Ljubljana and University's Children Hospital, University Medical Centre Ljubljana.



Login - Register

You need to be logged in to access the food diary and menu planner.

Username

Password

Login

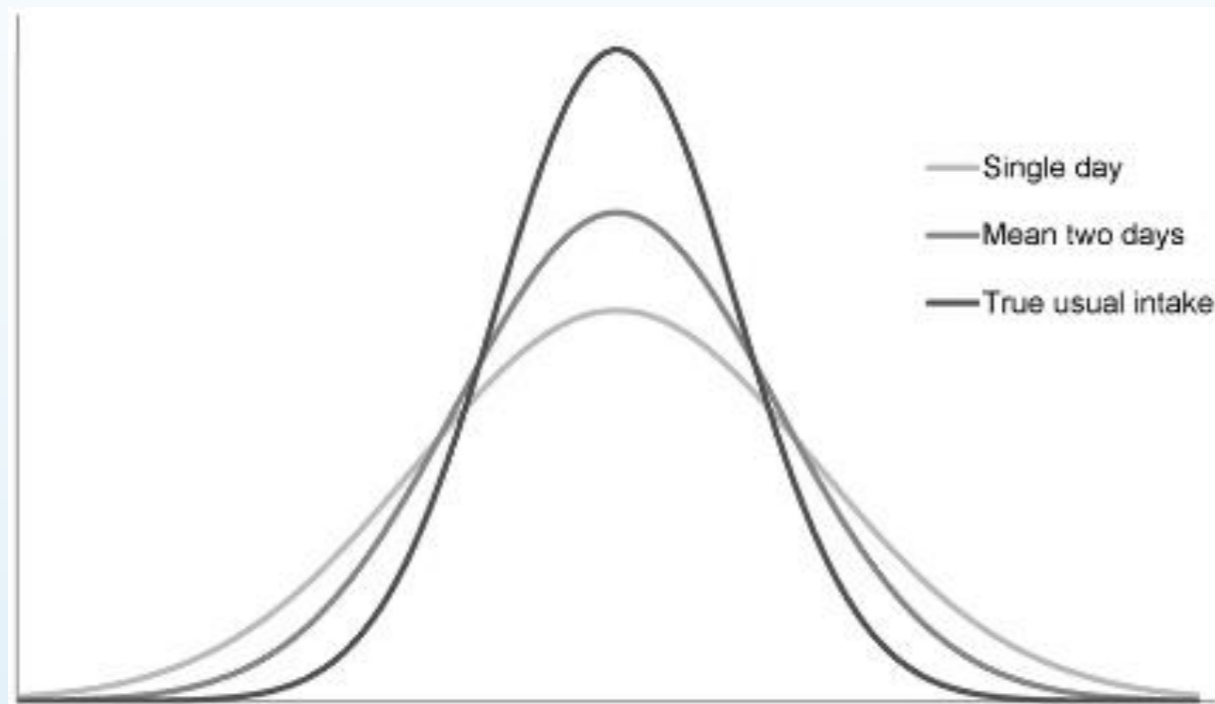
- Upgraded to support 24h-recall
- Food composition database (energy and nutrients)
- Recipe-calculation procedure (EuroFIR)
- FoodEx2 food classification

<http://opkp.si/>



SI.Menu dietary study – Data Analysis

- Usual daily intake of foods and nutrients – two 24-h recalls and FPQ
- The intake distributions



- Multiple Source Method (MSM) *Haubrock J et al., 2011*
- Descriptive analysis



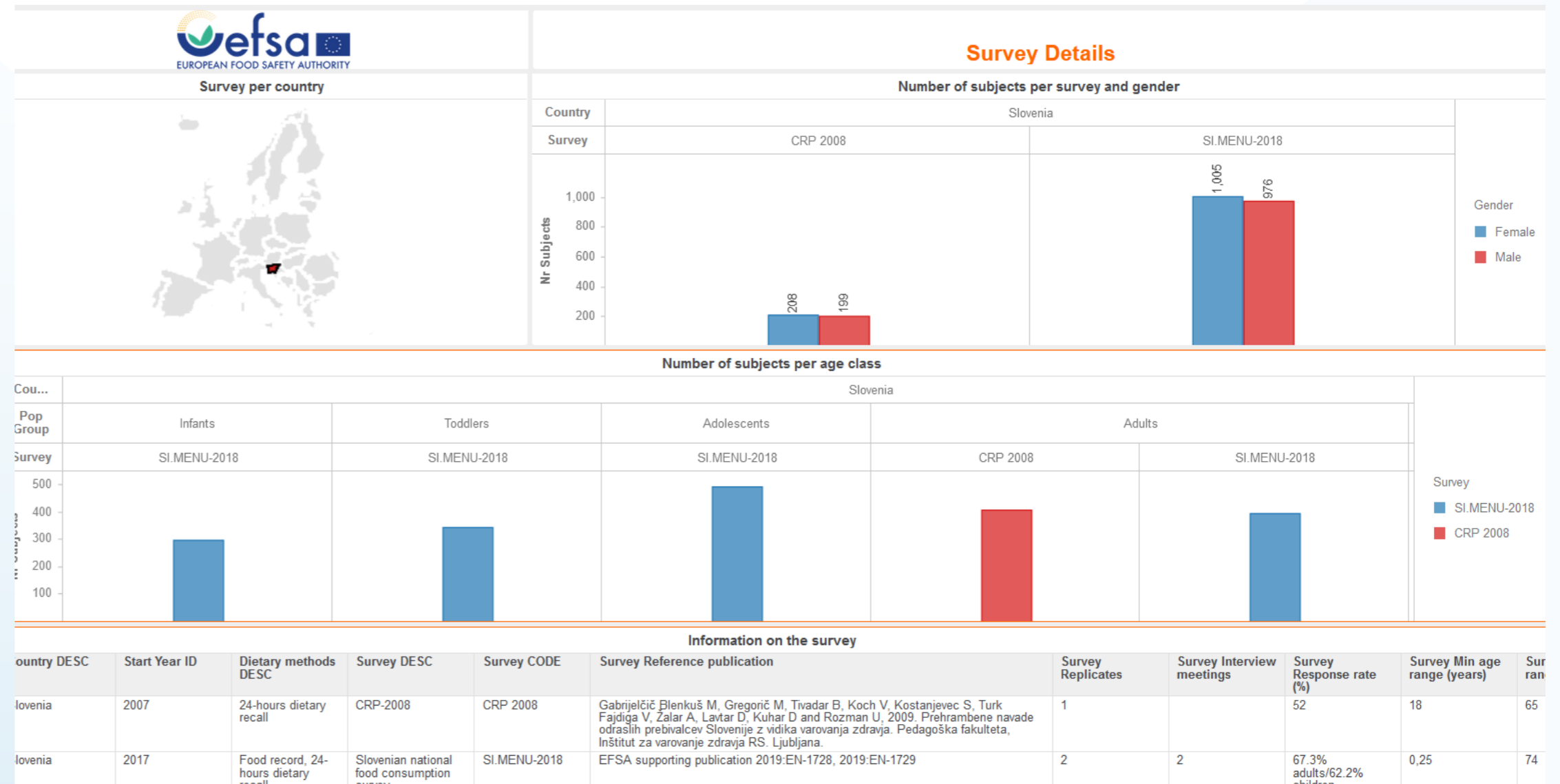
SI.Menu dietary study - Results

NIJZ Nacionalni inštitut za javno zdravje

Različni vidiki prehranjevanja prebivalcev Slovenije

v starosti od 3 mesecev do 74 let

DOBER TEK Slovenija
Nacionalni program o prehrani in telesni dejavnosti za zdravje 2015-2025



<https://www.efsa.europa.eu/en/microstrategy/food-consumption-survey>

SI.Menu dietary study – Results

- Diet of the Slovenian population differ from dietary guidelines



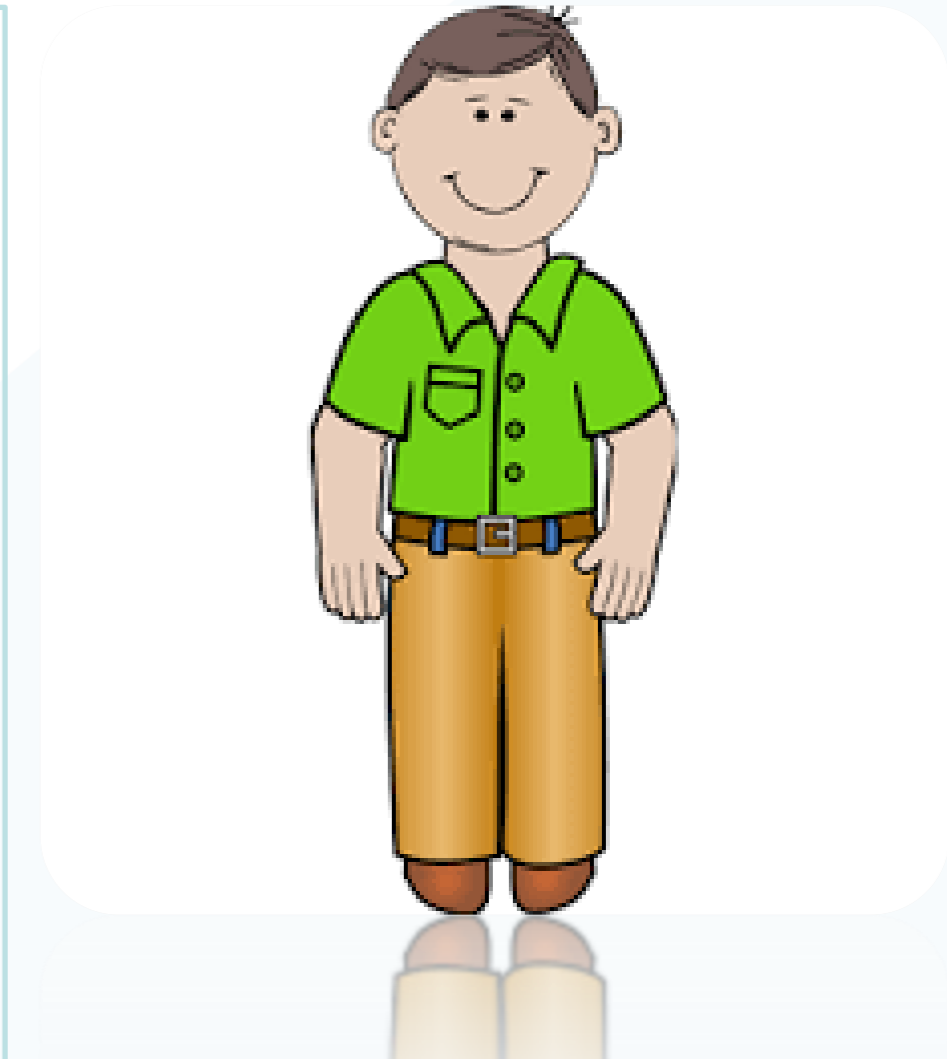
Meat and meat products



HSFS food
UPF



Fruit and vegetables



- Men
- Adult
- Lower SES



nutrients



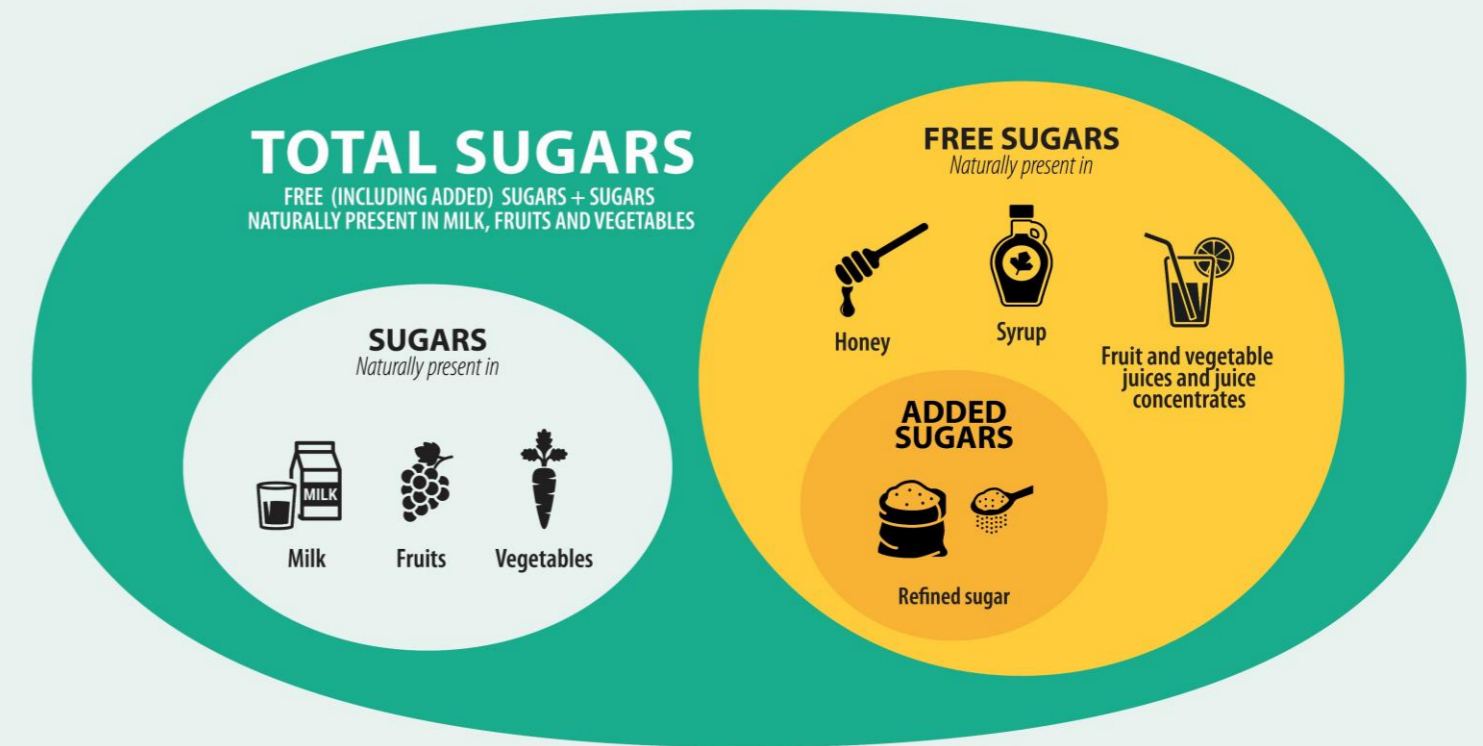
Article

Dietary Intakes of Slovenian Adults and Elderly: Design and Results of the National Dietary Study SI.Menu 2017/18

Matej Gregorič ^{1,*}, Hristov ², Urška Blaznik ¹, Barbara Koroušič Seljak ³, Nataša Delfar ⁴ and Igor Pravst ^{2,5,6}

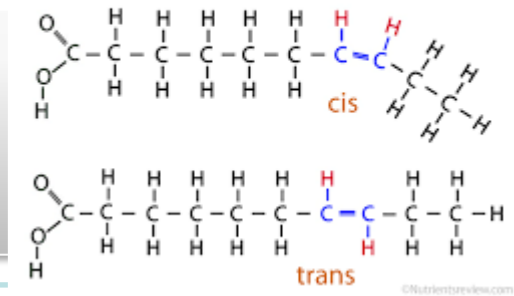
Total and Free Sugars

- Added and free sugars are linked to obesity, liver disease, type 2 diabetes, higher levels of cholesterol, hypertension.
- World Health Organization (WHO) recommends limiting free sugars intake to no more than 10% of total energy intake.
- The scientific evidence **SUPPORTS RECOMMENDATIONS** in Europe to limit the intake of added and free sugars (EFSA, 2022).



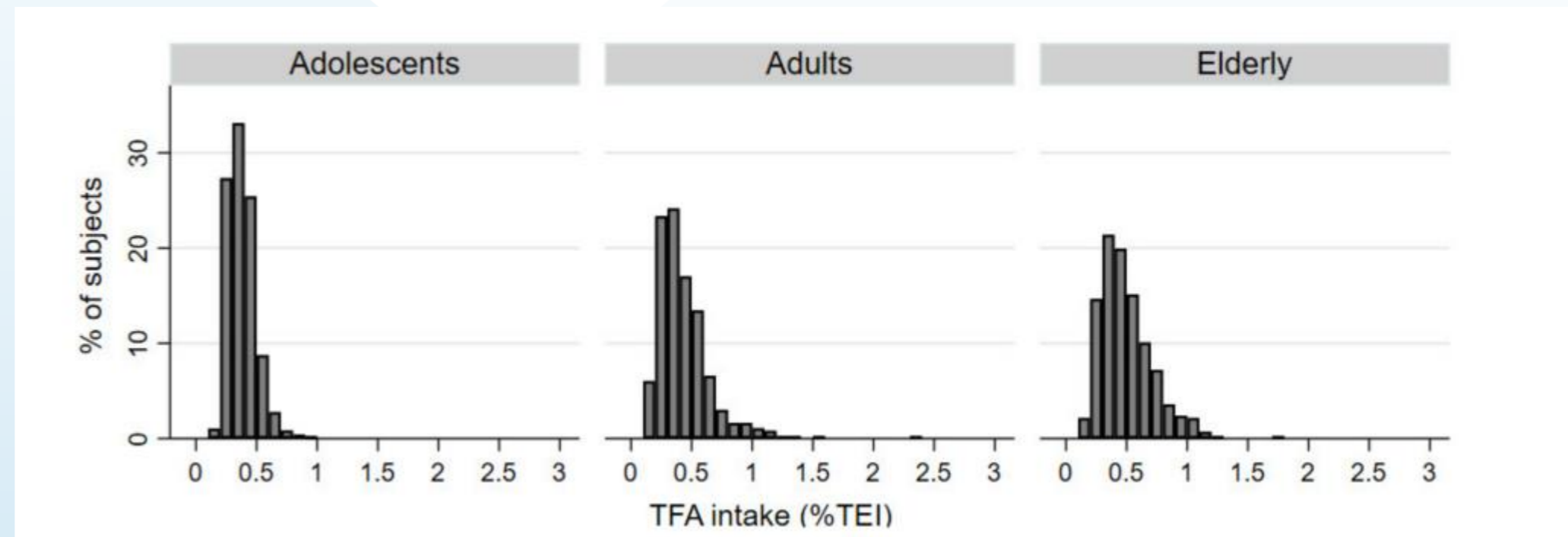
Dietary intake (SI.Menu): The median free sugars intake accounted for 10.1% of total energy intake (TEI) among adolescents, 6.4% among adults, and 6.5% in the elderly population.

trans Fatty acids



- Consumption of *trans* fatty acids (TFAs) has been linked to several adverse health effects, with the increased risk of cardiovascular disease as one of the most well understood.
- In 2018, Slovenia introduced a ban on iTFAs on top of preceding voluntary calls to industry to reduce its use of partially hydrogenated oils (PHOs) as the main source of iTFAs.

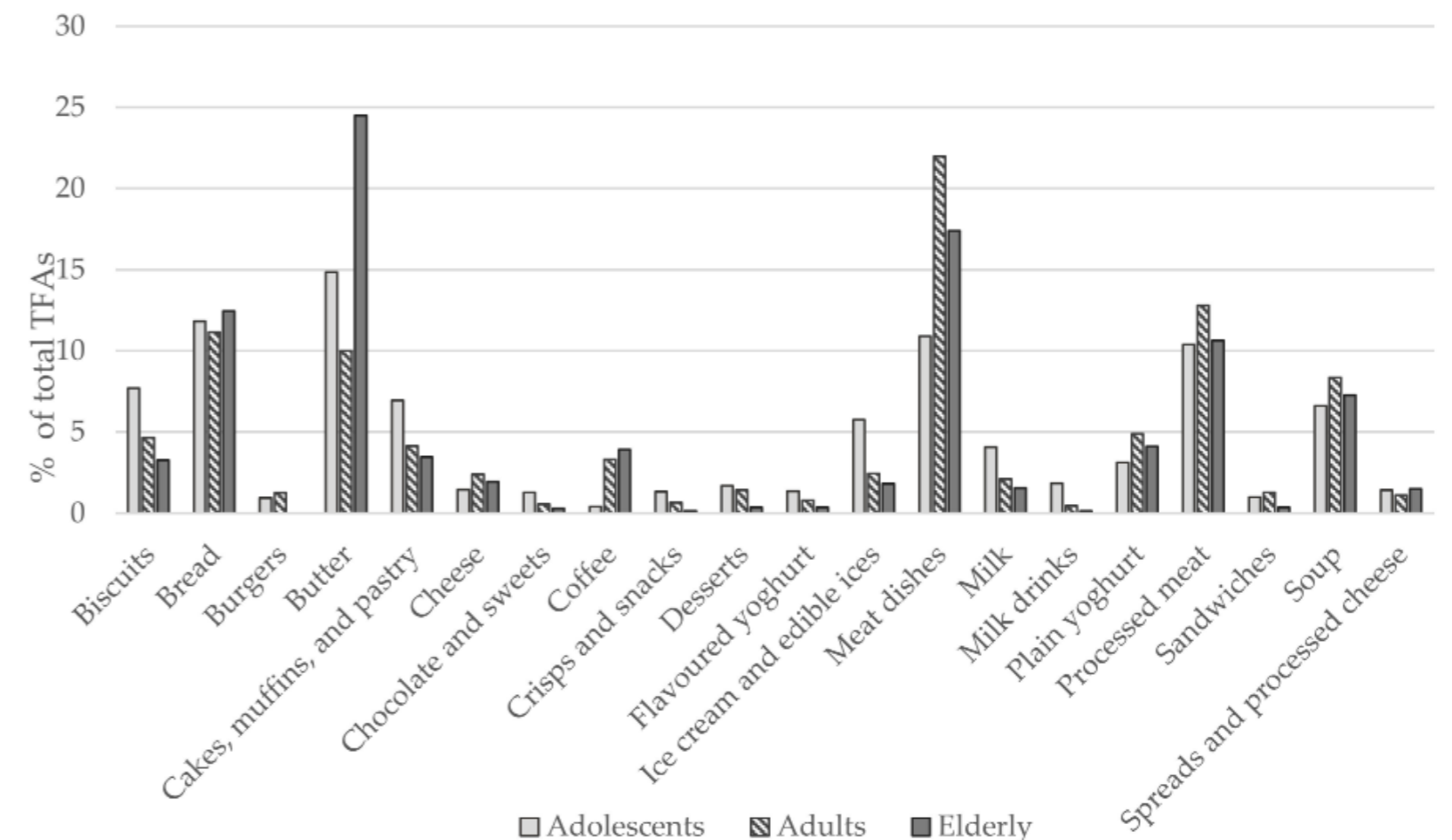
Dietary intake (Sl.Menu): 13% of adolescents, 29.4% of adults, and 41.8% of the elderly population still consumed more than 0.50% TEI with TFAs.



trans Fatty acids

- The main sources of TFAs in the diet were naturally present TFAs from butter, meat and meat products, regardless of the age group.
- Results indicate that following the reformulation activities, the major sources of TFAs in the diets of the Slovenian population now represent foods which are natural sources of TFAs.

Zupanič N et al. Dietary Intake of *trans* Fatty Acids in the Slovenian Population. *Nutrients*. 2021 Jan 12;13(1):207.



Dietary Fibre

Dietary fibre has proven to promote healthy body mass and reduce the risk of NCD.

Recommendation > 30g/day

The proportion of the population with inadequate intake: 90.6 % of adolescents, 89.6 % in adults, 83.9 % in older adults.

Challenges in food composition data !

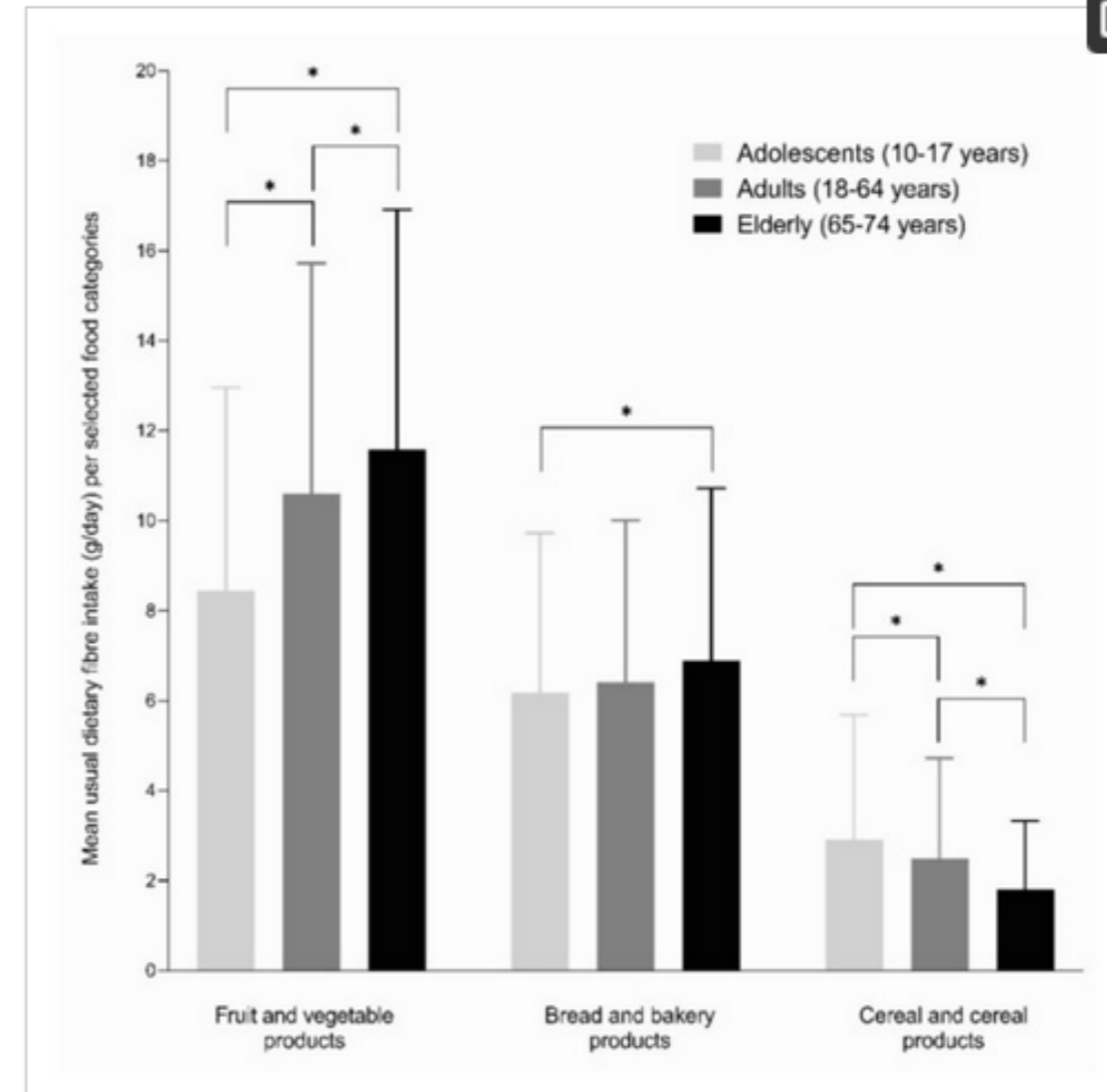


Figure 1. Mean usual dietary fibre intakes (g/day) from selected food categories among different age groups. The symbol * denotes a trend in the difference.

Seljak, B.K. et al. Inadequate Intake of Dietary Fibre in Adolescents, Adults, and Elderlies: Results of Slovenian Representative Sl. Menu Study. *Nutrients* 2021, 13, 3826.

Micronutrients intake



Serum biomarkers



NUTRIHEALTH
study

“MANJSOLI.SI”
study

Micronutrients intake – Vitamin D

The estimated mean daily vitamin D intake was 2.7, 2.9 and 2.5 μg in adolescents, adults and older adults.

Reference intake value: 5 (20) $\mu\text{g}/\text{day}$

The study results explained the previously reported high prevalence of vitamin D deficiency in Slovenia.



Hribar M et al. Vitamin D Intake in Slovenian Adolescents, Adults, and the Elderly Population. *Nutrients* **2021**, *13*, 3528.

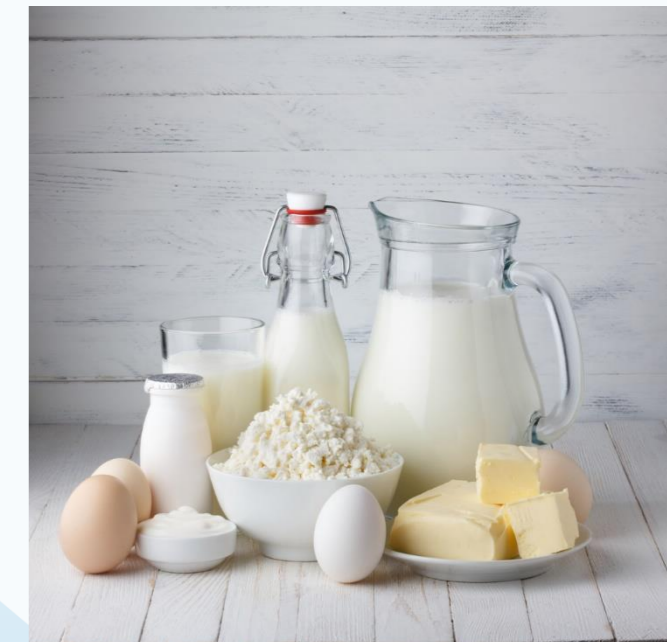
Micronutrients intake – Vitamin B12

The estimated mean daily vitamin B12 intakes were 6.2 μg (adults), 5.4 μg (adolescents) and 5.0 μg (older adults).

Reference intake value: 4 $\mu\text{g}/\text{day}$ (adults)

Lower intakes observed for females.

The highest deficiency prevalence was found in older adults (7.0 %), males.



Lavriša Ž et al. Dietary Intake and Status of Vitamin B12 in Slovenian Population. *Nutrients*. 2022 Jan 13;14(2):334.

Micronutrients intake – Folate

Very low folate intake ($< 300 \mu\text{g}/\text{day}$) was observed in 59 % of adolescents, 58 % of adults and 68 % of older adults.

Reference intake value: $400 \mu\text{g}/\text{day}$

Major dietary contributors were vegetables and fruit, and cereal products.



Pravst I et al. Dietary Intake of Folate and Assessment of the Folate Deficiency Prevalence in Slovenia Using Serum Biomarkers. *Nutrients*. 2021, 13, 3860.

Micronutrients intake – Sodium, Potassium, Iodine

- Probabilistic dietary exposure model based on SI.Menu and HBM data
- Monte Carlo Risk Assessment Tool. <https://mcra.rivm.nl/>



SODIUM, POTASSIUM, AND IODINE INTAKE DETERMINED FROM 24-HOUR URINARY EXCRETION: RESULTS FROM A PILOT STUDY

SASA KUGLER, MARUŠA REHBERGER, ALEŠ KOROŠEČ, NINA BOŽIČ JEŠE, MATEJ SOMRAK, ADRIJANA OBLAK, MAŠA HRIBAR, METKA ZALETEL, SIMONA GABRŠČEK, JANA BRGULJAN HITLI, KATJA ZALETEL, ANITA KUŠAR, IGOR PRAVST, IVAN ERŽEN, URŠKA BLAZNIK¹

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INTRODUCTION

High intake of sodium, together with low intake of potassium, are two of the leading risk factors that contribute to the risk of developing hypertension. Data on sodium (salt) intake in Slovenian population hasn't been updated since 2012 and data on potassium intake has been lacking. Since salt is also a major source of iodine, activities to reduce salt intake have put adequacy of iodine intake under question.

METHODS

The pilot study was conducted between March and April 2022. A total of 500 participants aged between 25 and 64 were invited to join. Data on participant's health, nutrition and socio-demographic characteristics were gathered through a questionnaire and physical measurements. Sodium and potassium intake was calculated from 24-hour urinary sodium and potassium concentrations. Urinary iodine concentration (UIC) was determined by modified spectrophotometric method as described by Oblak et al [1].

RESULTS

The final sample included 120 participants (56 men and 64 women). Mean urinary sodium and potassium excretion was 165 mmol/day (95% CI: 149-180) and 64.2 mmol/day (95% CI: 59.9-68.4), respectively. This translates to estimated intake of 10.1 g salt/day (95% CI: 9.17-11.1) and 3.25 g potassium/day (95% CI: 3.04-3.47).

Median UIC was 95.9 mcg/L (IQR=73.0) and median urinary iodine excretion was 188 mcg/day (IQR=89.6).



Group	NaCl (g/24h)	K (g/24h)
Men (n=56)	~12.5	~3.5
Women (n=64)	~8.0	~3.0
All (n=120)	~10.1	~3.25



Statistic	Value (mcg/L)
Median	95.9
IQR	73.0

CONCLUSIONS

The results of this pilot study indicate a need for further actions to lower salt and increase potassium intakes in Slovenian adult population. According to criteria set by WHO, 52.5% of pilot study participants had insufficient iodine status.

REFERENCES

[1] Oblak A, Anžonko P, Eržen I, Kuzmanovska S, Zveržet K, Caberšček S. Validation of a spectrophotometric method for urinary iodine determination on microplate based on Sandell-Kolthoff Reaction. Lab Med 2022;53(4):374-380.

FUNDING

The Manjoli survey was supported by Ministry of Health of the Republic of Slovenia, and Slovenian Research Agency (J2-16-V5-200). The survey was also conducted within research program P3-0095 'Nutrition and Public Health'. We acknowledge that S.I. has been supported by postgraduate research funding from Slovenian Research Agency.

Chemical mixtures and dietary exposure

Populations are exposed to mixtures of chemicals through their diet on a daily basis.

The question of which substances should be assessed together remains a major challenge.

The EuroMix project has developed a strategy for mixture risk assessment. It has proposed a methodology that combines exposures and hazard information to identify relevant mixtures of chemicals belonging to any cumulative assessment group (CAG) to which the European population is exposed.



Chemical mixtures and dietary exposure

Sprong C, Crépet A, Metruccio F, Blaznik U, Anagnostopoulos C, Christodoulou DL, et al. Cumulative dietary risk assessment overarching different regulatory silos using a margin of exposure approach: A case study with three chemical silos. *Food and Chemical Toxicology*. 2020;142:111416.
doi: 10.1016/j.fct.2020.111416

Crépet A, Vanacker M, Sprong C, de Boer W, Blaznik U, Kennedy M, et al. Selecting mixtures on the basis of dietary exposure and hazard data: application to pesticide exposure in the European population in relation to steatosis. *Int J Hyg Environ Health*. 2019;222(2):291–306.
doi: 0.1016/j.ijheh.2018.12.002



Acknowledgments

- Slovenian Research Agency (National Research Programme P3-0395 “Nutrition and Public Health”, P2-0098, IO-0054, L3-7538, L7-1849, L3-8213)
- European Food Safety Authority (EFSA) No.OC/EFSA/DATA/2014/02-LOT2-CT03
- Ministry of Health
- Horizon 2020, EuroMix project (No.633172)

Thank you for your attention!

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