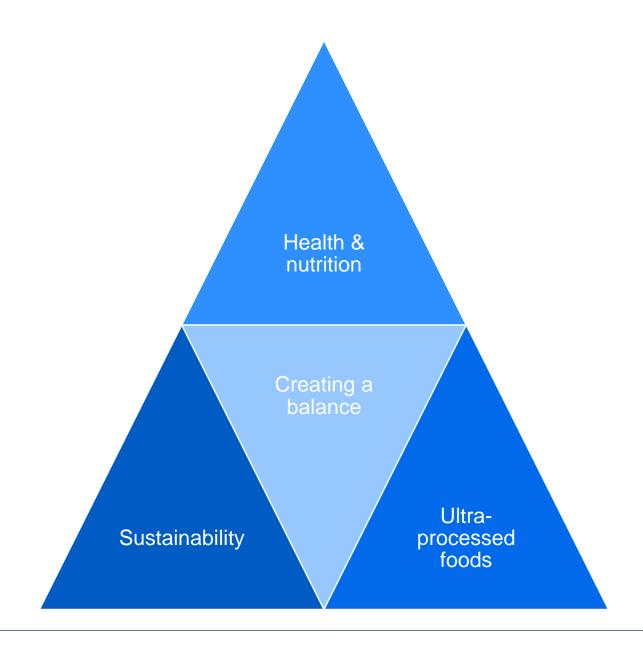
## Regulatory Day 2024

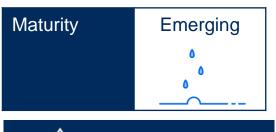
Interactive Session: Nutrition, Ultra-Processed Foods and Sustainability

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### Ultra Processed Foods (UPF)







- "To classify all foods according to the nature, extent, and purposes of the industrial processes they undergo"
- UK adolescent population UPF consumption: 62.8% of daily intake
- NOVA unfit for stratified data

#### HFSS Regulation (UK)

Brazil's dietary guidelines recommend to limit consumption of processed food and avoid UPF
France's public health nutritional policy goals for 2019-2023 aims to reduce consumption of UFP by 20%
Australian dietary guidelines recommend to reduce processed meat products

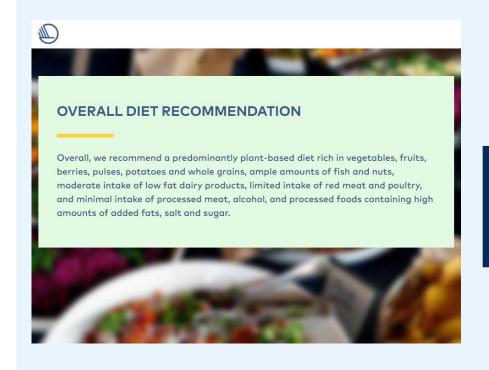


- Agriculture: land use, extraction, pesticides, plastic use
- Loss of biodiversity (mono crop/farming), land degradation, harmful run off harming water bodies
- Food waste & food packaging
- Supply chain in industry (fewer local producers)
- 70% of UK consumers are highly/somewhat concerned about food being produced sustainably (2023)

EU Green claims Directive UK Green Claims Code



Driver Health & wellness



#### Dietary intake

UPFs are industrial food and drink formulations made of food-derived substances and additives, often containing little or no whole foods. Many are characterised by a high content of sugars, fats and/or salt

#### Health and environmental effects

#### Beneficial health effects

- If fortified, may support adequate nutrient intake in highly refined products
- Some UPFs are considered healthy from a nutritional point of view

#### Adverse health effects

- May contain high amount of sugars, fats or salt
  - May encourage over-eating
- Total intake is associated with increased risk of obesity, CVD, T2D, cancer, depression, and all-cause mortality

#### **Environmental impacts**

Environmental impacts of UPFs as such has not been evaluated in NNR2023

#### **Cream cheese alternative**



#### **Vegan cream cheese**



## Are these two products considered UPF?

#### **Cream cheese alternative**



#### **Vegan cream cheese**





- No additives/preservatives
- Kosher
- Vegetarian
- Vitamin/mineral fortified
- Gluten free
- Low/no/reduced allergen
- Ethical environmentally friendly package
- Vegan/no animal ingredients
- Low/no/reduced lactose
- **GMO** free
- Social media
- Ethical recycling
- Dairy free
- Free from added/artificial preservatives



- Low/no/reduced allergen
- Ethical environmentally friendly package
- Vegan/no animal ingredients
- Low/no/reduced lactose
- **GMO** free
- Ethical recycling
- Dairy free
- Plant based



Filtered Water, Coconut Oil, Potato Starch, Sea Salt, Glucono Delta-lactone, Flavouring Substances, Olive Extract, Vitamin B12



Waters, Sunflower Seed, Bamboo Fibre, Lemon Juice Concentrate, Salt, Tricalcium Citrate, Cyanocobalamin

#### What about meat alternatives?



Ingredients: Cauliflower, Cannellini Bean, Red Pepper, Lima Bean, Potato Flake, Tomato Paste, Rapeseed Oil, Peppers, Red Onion, Rice Flour, Paprika, Waters, Paprika, Salt, Garlic Granules, Waters, Chipotle Chili Powder, Ancho Chili, Black Pepper, Macetamarind glaze: Waters, White Sugar, Brown Sugar, Vinegar, Tamarind Paste, Cornflours, Red Wine Vinegar, Salt, Chilli Puree, Date Paste (Date, Rice Flour), Ginger, Cumin Seed, Fennel, Coriander, Garam Masala (Black Pepper, Cinnamon, Cloves, Coriander, Cumin Seed.



Ingredients: Waters, Rapeseed Oil, Pea Protein, thickeners (processed euchema seaweed, Methyl Cellulose, Konjac Flour), Salt, Starches and Dextrins, White Sugar, Citrus Fibre, Spices, Coriander, Paprika, Onion, Flavouring Substances, Dextrose, Iron Oxides and Hydroxides Yellow.

# IMPOSSIBLE" "BEEF" MADE FROM PLANTS

() NOT YET AVAILABLE IN THE UP

Impossible "Beef" is made from plants for people who love meat. Anything you ca make with minced beef, you can make with impossible "Beef" -- from meat ples, stir-fry, burgers, tacos, and dumplings! Plus, it's packed with protein and way better for the planet than beef from cows.



Ingredients: Water, Soy Protein Concentrate, Sunflower Oil, Coconut Oil, Methylcellulose, Glutamates, Natural Flavours, Sugars (Cultured Dextrose), Modified Plant Starch, Yeast Extract, Soy Leghemoglobin, Salt, Mixed Tocopherols (Antioxidant), L-Tryptophan, Soy Protein Isolate, Zinc Gluconate, Ferric Phosphate, Niacin, Calcium Pantothenate (Vitamin B5), Pyridoxine Hydrochloride (Vitamin B6), Thiamine Hydrochloride (Vitamin B1), Riboflavin (Vitamin B2), Vitamin B12.

## Green burger made of superfood patties with broccoli, spinach and kale



#### Faux gras – alternative foie gras





- No additives/preservatives
- Kosher
- Premium
- Gluten free
- Low/no/reduced allergen
- Ethical –
   environmentally friendly
   package
- Vegan/no animal ingredients
- GMO free
- Low/no/reduced saturated fat
- Social media
- Ethical recycling
- Free from added/artificial
- Preservatives



- Organic
- Vegetarian
- Ethical animal
- Vegan/no animal
- Ingredients palm oil free
- Plant based

#### Are these two products considered UPF?



Broccoli, White Bean, Oats,
Parsnip, Yellow Onion, Peas,
Kale, Spinach, Chickpea Flour,
Cannellini Bean, Zucchini,
Quinoa, Hemp Seed, Oat Flour,
ovata seed, Spirulina, Lemon,
Spices (Garlic Powder, Kosher
Salt, White Pepper, Onion
Powder)



Waters, Yeast, Coconut
Oil, Potato Starch,
Sunflower Protein,
Champagne, Tomato
Pulp, Sea Salt,
Sunflower Seed Oil,
Truffle, Spices
(Coriander, Cinnamon,
Cloves)\*ingredients from
certified organic farming

## Thank you

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For further information visit us at: www.leatherheadfood.com or email help@leatherheadfood.com

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