







Research Project Communicating the EWG

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Research aims

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Research aims

- Review of current literature on the topic of communicating dietary guidelines
- Identify lessons learned from other countries' communication strategies
- Suggest recommendations for how EWG communications could be improved

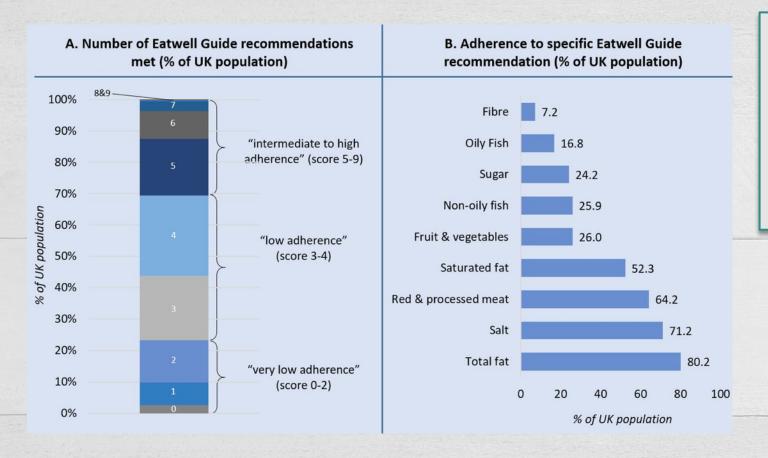
Methods

Rapid review of English language publications in SCOPUS database 2012-2022

Keywords: communication and/or implementation of dietary guidelines



Why we need to improve adherence to the EWG



Based on 3 large UK datasets, compared to those who meet 0-2, those who meet 5+ have:

- 30% lower dietary GHGE
- 7% decreased risk of allcause mortality

"A fast-tracked nationwide shift towards adherence to the EWG will provide an essential step towards sustainable and healthy diets in the UK"







Communication of dietary guidelines

- Consumers in high-income countries have some awareness of dietary guidelines (2,3)
- However appear to lack specific knowledge and practical understanding (3)
- Nutrition communication shapes knowledge, attitudes and dietary behaviours (4)
- Effective communication should empower consumers with both the knowledge and skills they need to make healthier choices (5)

"The process by which nutrition knowledge is converted into dietary change"

Rayner, M. J. Nutrition communication from theory to practice: some future perspectives. *Forum Nutr.* **2003**, 56. 129-131.

NUTRITION COMMUNICATION





Current EWG communications



Supporting resources include:

- Additional info for each food group
- 12 page quick guide booklet
- 8 tips for eating well
- Government dietary
 recommendations energy
 and nutrients for adults and
 children
- Portion size guidance for fruit and vegetables
- Recommendations for special groups





Current EWG communications

Additional advice available online:

- National Health Service
- Food Standards Agency
- British Heart Foundation
- British Nutrition Foundation

BNF Beans, pulses, fish, eggs, meat and other proteins resource

BNF Dairy and alternatives resource

BNF Foods high in fat, salt and sugars resource

BNF Fruit and vegetables resource

BNF Oils and spreads resource

BNF Potatoes, bread, rice, pasta and other starchy carbohydrates resource

Eating a balanced diet

The vegan diet

The vegetarian diet

Eating processed foods

How to eat less saturated fat

Tips for a lower salt diet

How to cut down on sugar in your diet

8 tips for healthy eating

- > Recipes
- > Delicious meals instead of a diet dish
- > Top tips for portion control
- 5 top tips for making your meals more Mediterranean
- Healthy eating
- > Eating healthy on a tight budget: 6 top tips
- > Eat your way to a healthy heart
- > Enjoy eating healthily
- > Small changes add up to a healthy diet
- > Subscribe to Heart Matters

Eatwell Guide Resources

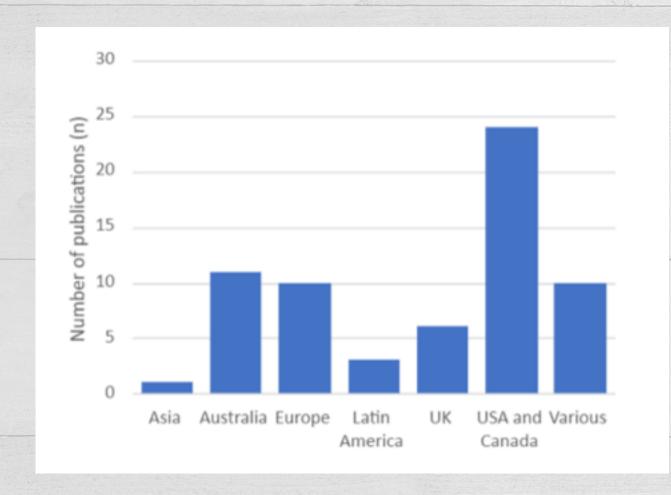
We have a range of resources available to help everyone understand and learn about the Eatwell Guide.

- Eatwell Guide booklet An A4 booklet with a detailed summary of each food group of the Eatwell Guide and tips on how to achieve these recommendations.
- 8 Top Tips for Eating Well An A5 leaflet with 8 top tips for eating well.
- Eatwell Guide A2 Poster
- Eatwell Guide Z Card A4 size Eatwell Guide which is folded to pocket size and also contains 8 top tips for eating well.
- FSA Little Book of Green Light Recipes An A5 booklet made up of 20 recipes that have green traffic light labelling, and contains some money saving ideas.
- Eatwell Bingo A reusable, educational game designed for everyone to learn about good nutrition using the Eatwell Guide, through interaction and fun.
- Traffic light labelling card A credit card sized guide that explains traffic light labelling.





Literature review results



Keyword search = 296

Relevant titles = 158

Relevant abstracts = 79

Limiting to publication year 2012 onwards = 52

Additional publications identified from reference lists = 13

Total = 65





Literature review key findings

Language and tone

Practical tools

Visual representation

Empowering

Nutrition literacy

Empathetic

Clear and consistent

Educational resources – videos, infographic, posters

Portion size guidance

Shopping/ meal planning tips

Supermarket tours

Plate/pyramid

Colour coding

Clear food groups



Personalisation



Literature review key findings

Barriers and motivators

Address key barriers

Highlight benefits

Identify motivating factors– taste, convenience, cost

Comms channels/ Multi-level

Leverage social media

Collaboration – government, health care industry

Clear and consistent





Recommendations for improving EWG communications

- 1. Review of language and tone of nutrition recommendations
- 2. Tailoring of recommendations / communications to target groups
- 3. Addressing motivating factors and barriers
- 4. Provide practical tools and educational resources
- 5. Enlist policy support and collaboration government, industry, health care





Examples of FBDG communications: USA MyPlate

- Extensive resources online educational videos, infographics, recipes, quizzes
- Interactive quiz for personalised recommendations
- Shopping tool for budget friendly food shopping
- Interactive behaviour change app with tracking, tips, recipes, badges (gamification)



Tools

Get your personalized MyPlate Plan or test your knowledge with our quizzes.

See tools



Resources

Learn all about MyPlate with our collection of tip sheets, videos, and infographics.

See resources



Recipes

Visit MyPlate Kitchen for recipes, cookbooks, videos, and more.

See recipes





Examples of FBDG communications: Canada

- Guidance on holistic food habits how, what, when, with who
- Healthy recipe database and tailored meal plan examples
- Information about navigating food labelling, shopping and food marketing awareness

For consumers

Food guide snapshot, recipes, publications





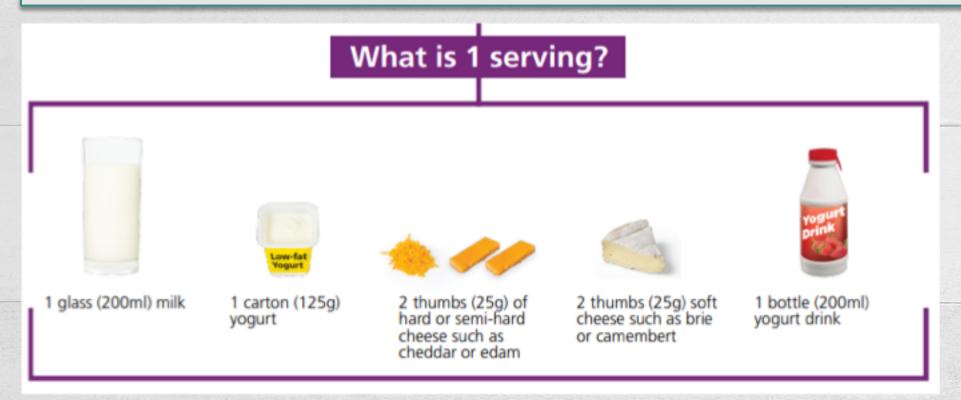






Examples of FBDG communications: Ireland

- Downloadable fact sheets, info graphics, top tips, how to guides, school meal standards
- Healthy and budget friendly meal ideas and example meal plans for avatars
- Food serving sizes and frequency for different population groups







Examples of FBDG communications: Australia

- Downloadable posters and educator guide for health professionals
- Serving size and frequency guidance based on household measures
- Information booklets for specific groups children, adults, pregnancy, indigenous populations

Healthy eating for adults

EAT FOR HEALTH AND WELLBEIN

WHAT ARE THE DIETARY GUIDELINES?

The Australian Dietary Guidelines provide up-to-date advice about the amount and kinds of foods that we need to eat for health and wellbeing. They are based on scientific evidence and research.

The Australian Dietary Guidelines of most relevance to adults are included below:

GUIDELINE 1:

To achieve and maintain a healthy weight, be physically active and choose amounts of nutritious food and drinks to meet your energy needs.

· Older people should eat nutritious foods and keep



GUIDELINE 3:

Limit intake of foods containing saturated fat, added salt, added sugars and alcohol.

- a. Limit intake of foods high in saturated fat such as many biscuits, cakes, pastries, pies, processed meats, commercial burgers, pizza, fried foods, potato chips, crisps and other savoury snacks.
 - Replace high fat foods which contain predominately saturated fats such as butter, cream, cooking margarine, coconut and palm oil with foods which contain predominately polyunsaturated and mononsaturated fats such as oils, sorreads, but butters/pastes and avocado.





Next steps! Complete research and submit for publication in Sustainability Journal Special Issue on "Sustainable Diets, Food, and Nutrition"

References

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- 2. Brown, K. A.; Timotijevic, L.; Barnett, J.; Shepherd, R.; Lähteenmäki, L.; Raats, M. M. A Review of Consumer Awareness, Understanding and Use of Food-Based Dietary Guidelines. *British Journal of Nutrition* **2011**, *106* (1), 15–26.
- 3. Mötteli, S.; Keller, C.; Siegrist, M.; Barbey, J.; Bucher, T. Consumers' practical understanding of healthy food choices: a fake food experiment. *The British journal of nutrition*, **2016**, *116*(3), 559–566. https://doi.org/10.1017/S0007114516002130
- 4. Verbeke, W. Impact of Communication on Consumers' Food Choices: Plenary Lecture. *Proceedings of the Nutrition Society* **2008**, 67 (3), 281–288.
- 5. Goldberg, J.; Sliwa, S. Communicating actionable nutrition messages: Challenges and opportunities. The *Proceedings of the Nutrition Society*. **2011**, 70, 26-37. 10.1017/S0029665110004714.

Expert nutrition and health learning





Eatwell guide: How can we better communicate it for better adherence?



Health professionals' perspective

Results from the BDA & MNW survey

27th July – 24th August





Who completed the survey & how many use the EWG

- 2,357 HPs partially or fully completed the survey
 - Half the survey entries were fully completed all 15 questions answered
- The majority (69%) of survey participants were dietitians & nutritionists
 - A wide range of professionals took part with the survey including media writers, nurses, doctors, personal trainers and editors
- 60% of survey responders work in the NHS: primary care, hospital, community
 - Wide range (24): academia, freelance, retail, food services, government, journalist, fitness, media, pharma, NGOs
- 89% (2,089/2,357) of responders provide healthy eating advice
 - 74% of respondents provided 1 to 1 advice
 - 44% respondents provided advice to groups
- 1,835/2,089 (89%) use EWG when providing healthy eating advice







Why did 834 HPs never or only sometimes use the EWG

808 gave 1-2 reasons why they only sometimes or never used the EWG.

31% (248/808)
HPs also advised patients/in settings where healthy eating was not appropriate relevant e.g. clinical settings

When EWG could have been used to advise...they reason it was not...







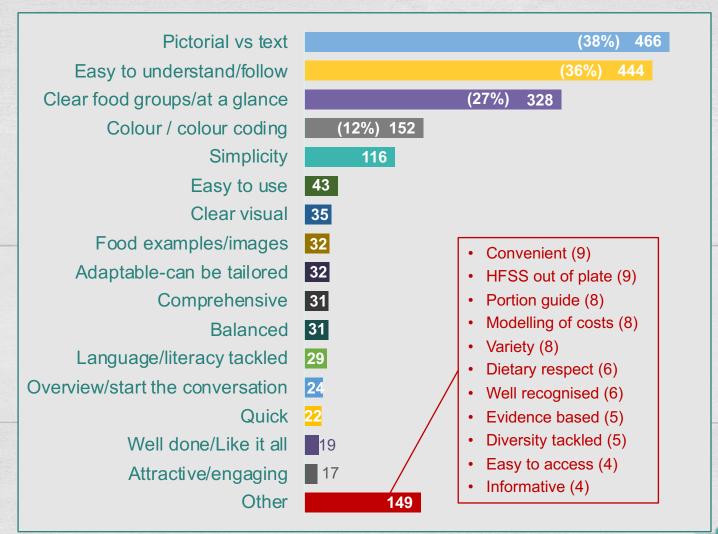


1,233 HPs liked using the EWG because of it's pictorial and simplistic style

What do you like about the Eatwell guide?

Open question

1,233/1,251 who use the EWG when advising on healthy eating responded





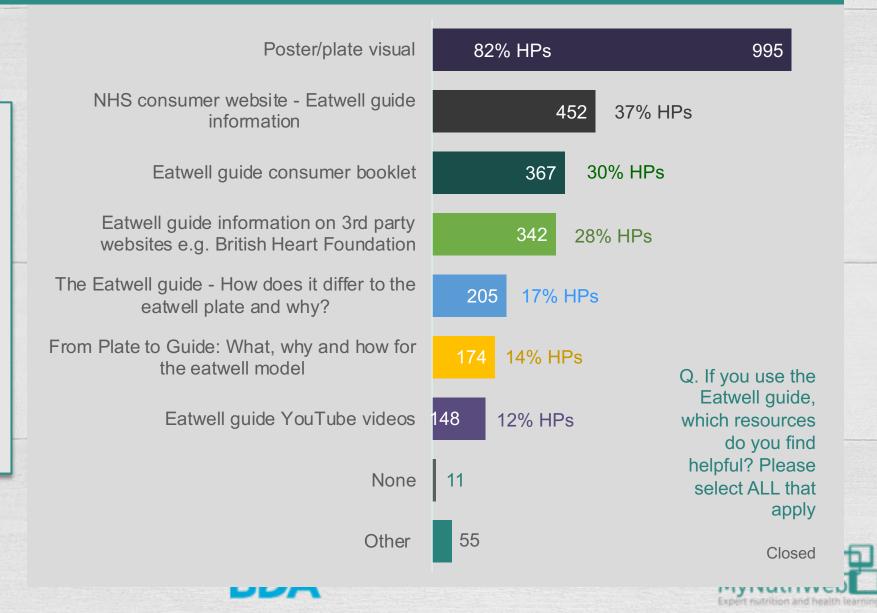




The EWG poster is the most popular EWG resource for HPs, followed by the consumer booklet and the NHS website

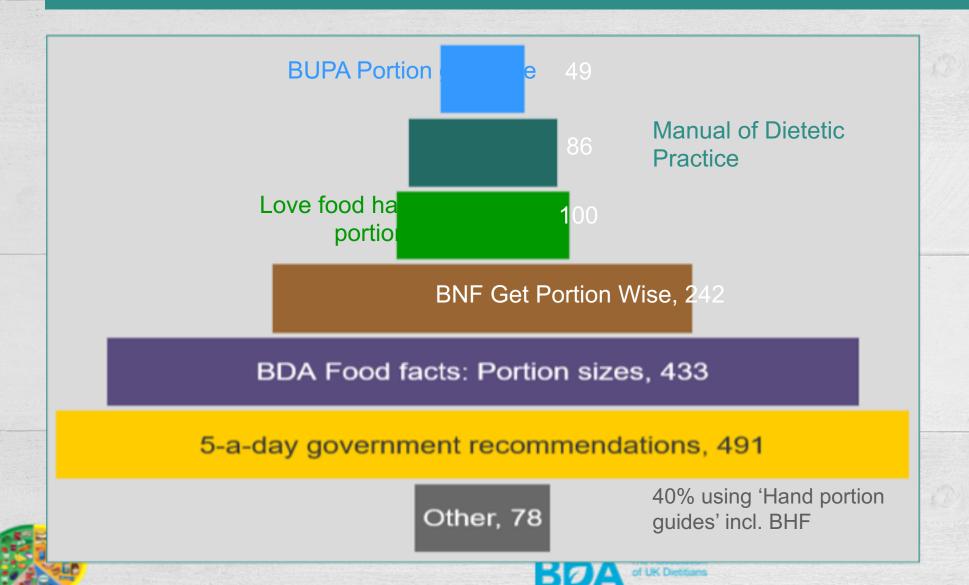
1,213 (97%) of those who use the EWG

- The majority (66%)
 of HPs use 2
 resources or more
- Over a third (36%) selected 3 or more resources





89% of HPs who use EWG provide portion guidance using household measure including hand guides





BNF Get Portion Wise

Each day, aim for:



P.s	At least 5 portions of fruit and vegetables	5+
Ė	3-4 portions of starchy foods	3-4
	2-3 portions of protein foods	2-3
Ϊk	2-3 portions of dairy/alternatives	2-3
1 -	Small amounts of unsaturated oils and spreads	SMALL Amounts

Food	Portion size (g)	Calories	How to measure
*Bacon (2 slices) – grilled	50g	144 kcal	Ready portioned
Baked beans	200g	162 kcal	Half a standard 400g can
Canned tuna	120g	131 kcal	A whole medium-sized can (about 160g net weight)
Chicken – roasted	100g	153 kcal	About 2 and a half slices (calories given for white meat)
Chicken breast – raw	160g	-	About the size of your whole hand
Chicken breast – grilled	120g	178 kcal	About the size of your whole hand
Cod loin - raw	140-195g	_	About the size of your palm
Cod loin - grilled	100-140g	106-148 kcal	About the size of your palm
Dried lentils	50g	149 kcal	About 2 handfulls
2 eggs	120g	172 kcal	Ready portioned
3 fish fingers	90g	164 kcal	Ready portioned
Fresh tuna steak – raw	125-175g	-	About the size of your palm
Fresh tuna steak – baked	100-140g	136-190 kcal	About the size of your palm



https://www.nutrition.org.uk/putting-it-into-practice/balancing-the-diet/get-portion-wise/





British Heart Foundation – Food Portions

Recommended daily portions (based on 1500 kcal for women, 1800 kcal for men)

Food group: Fruit and vegetables

Women: 5+ portions

Men: 5+ portions

Food group: Potatoes, bread, rice, pasta, and other starchy carbohydrates

Women: 7 portions

Men: 8 portions

Food group: Beans, pulses, fish, eggs, meat and other proteins

Women: 2 portions

· Men: 3 portions

Food group: Dairy and alternatives

· Women: 3 portions

Men: 3 portions

Food group: Oil and spreads

· Women: 1 portion

Men: 2 portions

https://www.bhf.org.uk/informationsupport/support/healthy-living/healthy-eating/healthy-eating-toolkit/food-portions

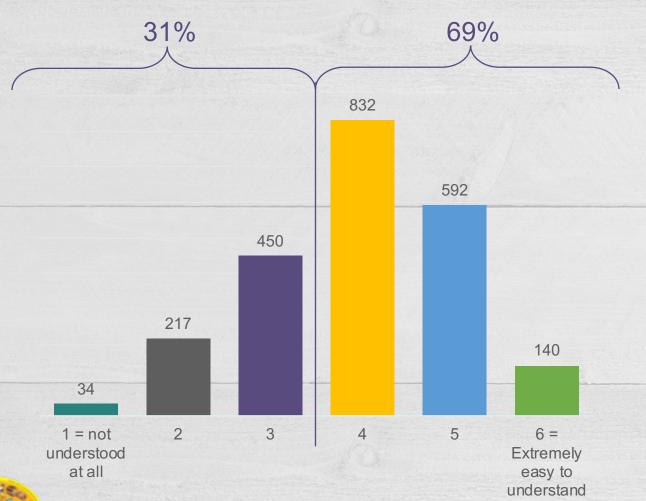
Portion guide: Vegetables the vitamins, minerals and fibre it needs to work at its best, as well as being relatively low in calories. How much is one portion of fresh vegetables?





69% HPs feel the EWG is easy to understand

Q. Do you think the Eatwell guide is easily understood by the public? Consider any supporting communication material e.g. the booklet, plate visual, etc.



- 2,265 (96%) participants answered
- Majority 69% felt the EWG is easy to very easy to understand - select 4 or above
 - A third (32%) felt it was very easy to understand scoring 5 & 6

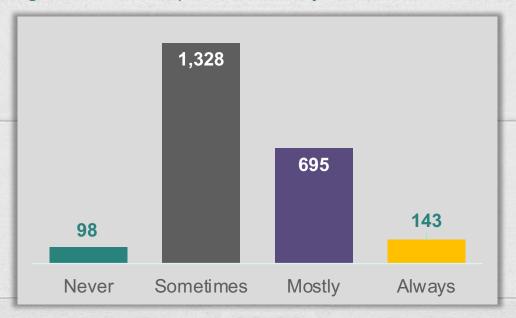




Understanding the EWG, sometimes but not always results in changing consumer dietary behaviour

- 2,264 (96%) participants answered
- The majority (59%), felt that awareness of the EWG only sometimes lead to improved dietary habits
- Only 4% felt awareness had no impact on changing dietary behaviour
- 38% HPs felt that communicating and being aware of the EWG mostly or always resulted in some improvements in dietary behaviour

Q. Does awareness/communication of the Eatwell guide lead to improved diet in your consumers?

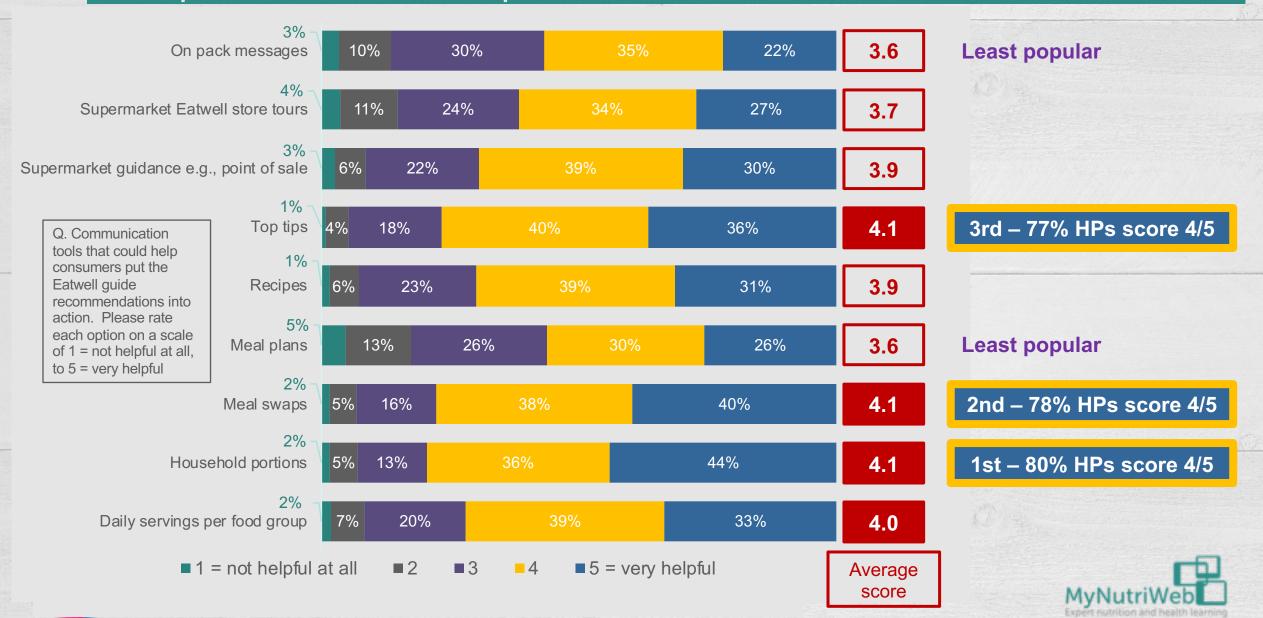








Portion guidance, meals swaps & top tips resources popular with professionals to help them better communicate EWG



HPs would like more resources accommodating different cultural needs and feel the use of Apps & videos would better communicated the EWG



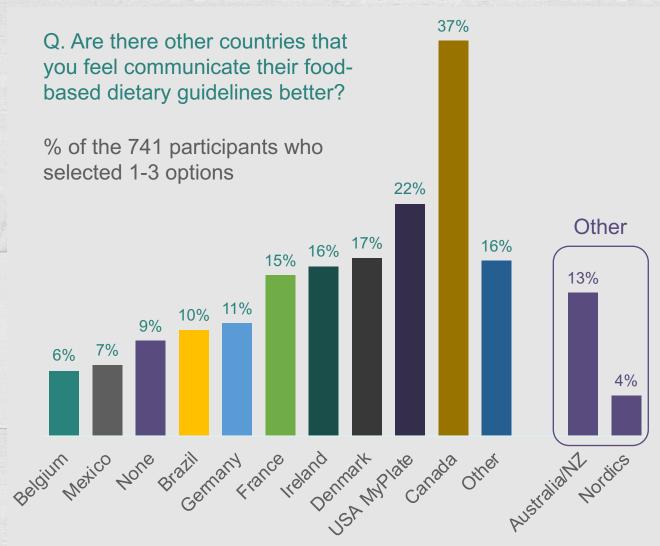






Canadian FBDG communications popular with our HPs

- **2,003**/2,089 answered, the majority (84%) providing just one answer
- The majority said they did not know (63% of the respondents)
- 741 selected one of the country options and/or provided an 'other' country
- The Canadian FBDG communications was the most popular by far
 - https://foodguide.canada.ca/en/





Canadian FBDG

Eat a variety of healthy foods each day

Have plenty of vegetables and fruits

Eat protein foods



30 different languages!

On this page

- Whole grain foods are good for you
- Choosing and preparing healthy whole grain foods
- Snack ideas
- · How to include whole grain foods

Whole grain foods are good for you

Whole grain foods have important nutrients such as:

filor

foods

- vitamins
- minerals

Whole grain foods are a healthier choice than refined grains because whole grain foods include all parts of the grain. Refined grains have some parts of the grain removed during processing.

Whole grain foods have more fibre than refined grains. Eating foods higher in fibre can help lower your risk of:

- stroke
- colon cancer
- heart disease
- type 2 diabetes



https://food-guide.canada.ca/en/food-guide-snapshot/





Australian/NZ guide



Age specific

Children – teens - adults

TIPS FOR EATING WELL READ MORE

HEALTHY EATING THROUGHOUT ALL OF LIFE

READ MORE

HOW TO UNDERSTAND FOOD LABELS READ MORE

HEALTHY RECIPES READ MORE

FOOD SAFETY READ MORE

THE FIVE FOOD GROUPS READ MORE

HOW MUCH DO WE NEED EACH DAY? READ MORE

FAT, SALT, SUGAR, ALCOHOL

FREQUENTLY ASKED QUESTIONS

DISCRETIONARY FOOD AND DRINK CHOICES READ MORE

SERVE SIZES

IN THIS SECTION

The Five Food Groups

How much do we need each day

Putting it all together

Recommended number of serves for adults

Recommended number of serves for children, adolescents and toddlers

Sample meal plan for men

Sample meal plan for women

Serve sizes

What is a serve?

Fat, salt, sugars and alcohol

Discretionary food and drink choices

Frequently Asked Questions

WHAT IS A SERVE OF VEGETABLES?



1/2 cup cooked green or orange vegetables (for example, broccoli, spinach, carrots or pumpkini

1/2 cup cooked dried or canned beans, peas or lentils

1 cup green leafy or raw salad vegetables

1/2 cup sweet corn

1/2 medium potato or other starchy vegetables (sweet potato,

1 medium tomato



"With canned varieties, choose those with no added sait

A standard serve is about 75g (100-350kJ) or:

- ½ cup cooked green or orange vegetables (for example, broccoli, spinach, carrots or pumpkin)
- ½ cup cooked dried or canned beans, peas or lentils (preferably with no added salt)
- · 1 cup green leafy or raw salad vegetables
- ½ cup sweet com
- ½ medium potato or other starchy vegetables (sweet potato, taro or cassava)
- 1 medium tomato







In summary...we need to step up the practical communications

- Most HPs providing healthy eating advice on a 1-2-1 or group sessions use the EWG
- EWG is a great overview and way to start the conversation
 - Colourful and clearly demonstrating the 5 food groups and that a diet is made up of a variety of different foods
- Majority use the EWG poster visual, but some also the NHS EWG website
- Although easy to understand, it does not necessarily help with changing behaviour
- Lack of resources to help HPs translate the top line EWG advice into tailored / personalised information is a major issue
- Most provide portions guidance with the EWG but often from other resources
 - BNF and BHF hand portion guides popular
 - 5-a-day







In summary con't...

- Other resources that could help better communicate the EWG into practice
 - Meal swaps
 - Top tips
 - Supermarket store tours / point of sale info
 - Providing more diversity & eating on a budget advice
- Any resources need to get to the masses, and EWG needs to use Apps and Videos and social media
- Canadian FBDG communications were by far the most popular. Others included:
 - US MyPlate
 - Denmark
 - Ireland
 - France
 - Australia/NZ







Thank you for your attention

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Appendix

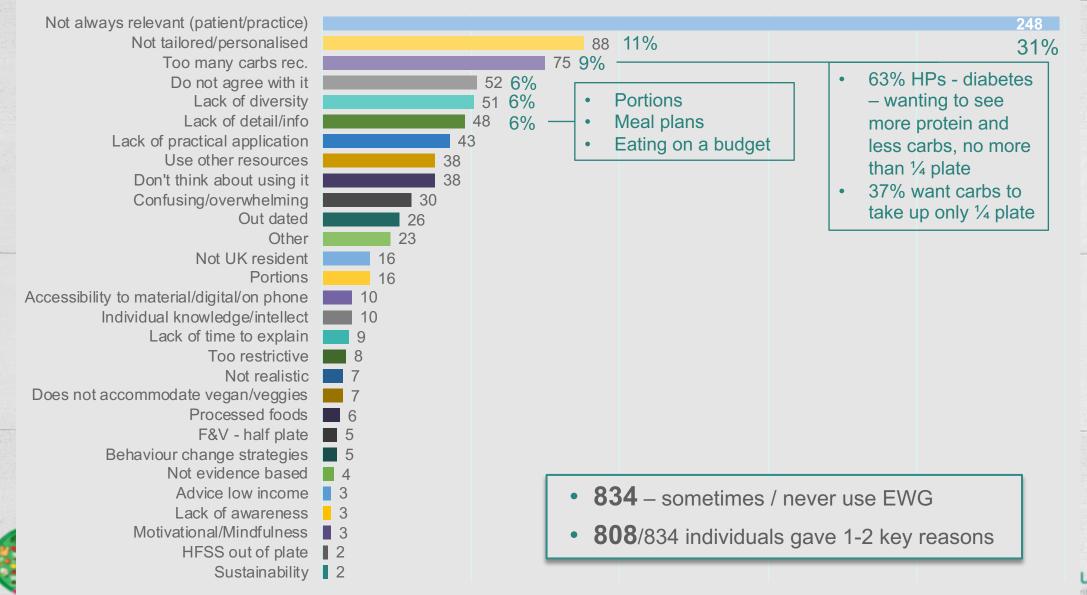




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Key reasons for NOT always using the EWG, lack of tailoring, too many carbs recommended, lack of diversity...





DISAGREE

MOTIVATIONAL

I ACK DETA

SCINETIFIC CREDIBILITY

FOOD PROCESSING RESTRICTIVE INTELLECT

VEGGIES/VEGANS

PORTION GUIDE

CARBS/PROTEIN

OUT DATED PRACTICALITY DIVERSITY

CONFUSING

FRUIT&VEG MINDFULNESS

