Dietary Intake and Quality of Women and Children in the US

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Guideline 1. Follow a healthy dietary pattern at every life stage

At every life stage—infancy, toddlerhood, childhood, adolescence, adulthood, pregnancy, lactation, and older adulthood—it is never too early or too late to eat healthfully.

· For about the first 6 months of life

- Exclusively feed infants human milk (fortified infant formula when human milk unavailable)
- Provide infants with supplemental vitamin D beginning soon after birth

At about 6 months

- Introduce nutrient-dense complementary foods
- Introduce potentially allergenic foods along with other complementary foods
- Include foods rich in iron and zinc, particularly for infants fed human milk

From 12 months through older adulthood

• Follow a healthy dietary pattern across the lifespan to meet nutrient needs, help achieve a healthy body weight, and reduce the risk of chronic disease

Guideline 2. Customize and enjoy nutrient-dense food and beverage choices to reflect personal preferences, cultural traditions, and budgetary considerations.

- A healthy dietary pattern can benefit all individuals regardless of age, race, or ethnicity, or current health status.
- The *Dietary Guidelines* provides a <u>framework</u> intended to be customized to individual needs and preferences
 - Including the foodways of the diverse cultures in the United States

3. Focus on meeting food group needs with nutrient-dense foods and beverages, and stay within calorie limits

The core elements that make up a healthy dietary pattern include:

- Vegetables of all types
 - dark green, red/orange, beans, peas, lentils, starchy and other vegetables
- Fruits, especially whole fruit
- Grains
 - · at least half of which are whole grain
- Dairy
 - fat-free or low-fat milk, yogurt, cheese, and fortified soy beverages and alternatives
- Protein foods
 - · lean meats, poultry, eggs, seafood, beans, peas, lentils, nuts, seeds, and soy products
- Oils
 - · vegetable oils and oils in food, such as seafood and nuts

Guideline 4. Limit foods and beverages higher in added sugars, saturated fat, and sodium, and limit alcoholic beverages.

A small amount of added sugars, saturated fat, or sodium can be added to nutrientdense foods and beverages to help meet food group recommendations, but foods and beverages high in these components should be limited. Limits are:

- Added sugars
 - < 10 percent of calories per day starting at age 2
 - Avoid foods and beverages with added sugars for those younger than age 2
- Saturated fat
 - <10 percent of calories per day starting at age 2
- Sodium
 - < 2,300 milligrams per day
- Alcoholic beverages
 - \leq 2 drinks or less per day for men, \leq 1 drink or less in a day for women
 - · Drinking less is better for health than drinking more
 - Some adults who should not drink alcohol, such as women who are pregnant



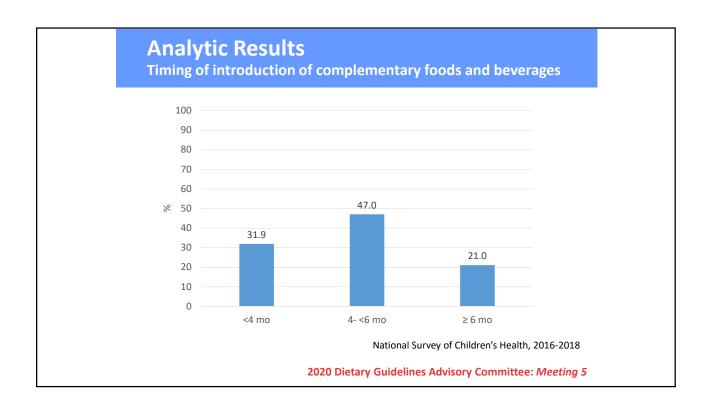
Dietary Intakes Birth to 24 months

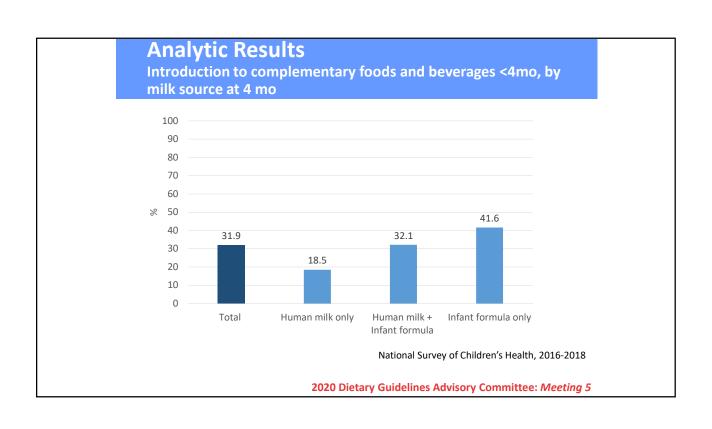


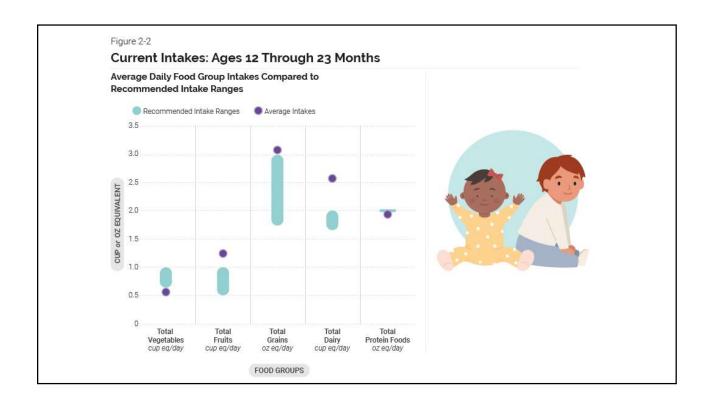


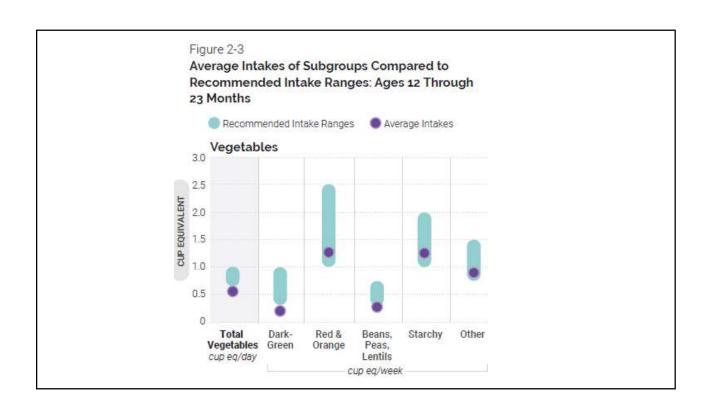


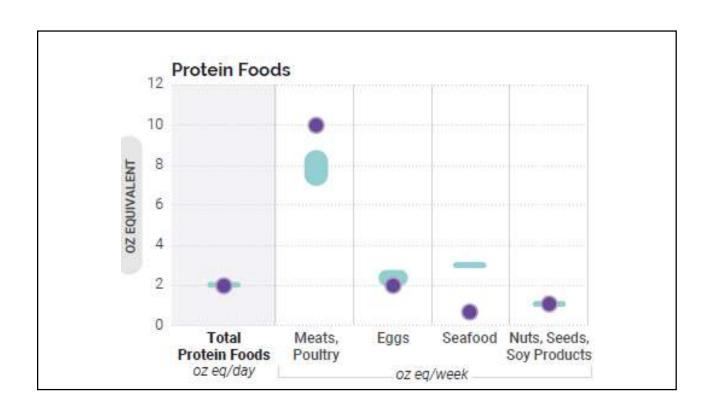




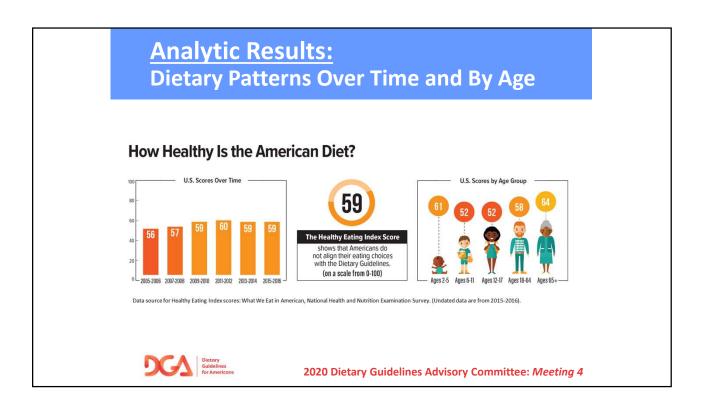


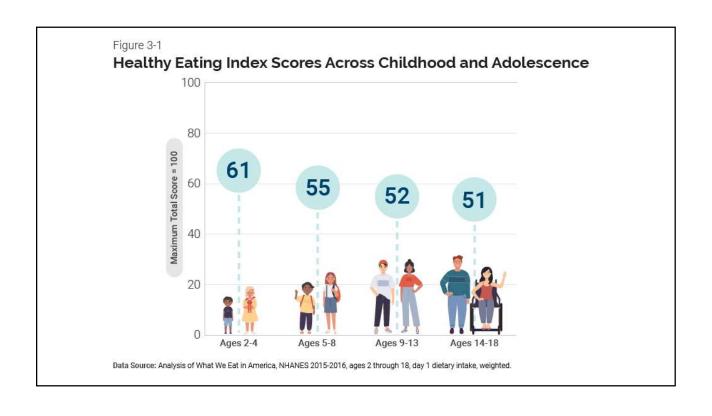




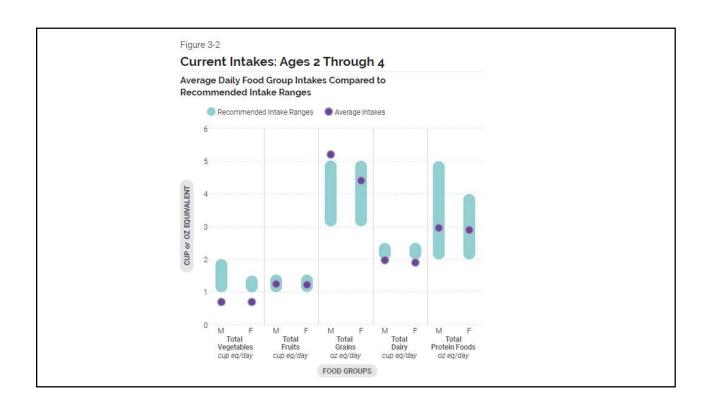


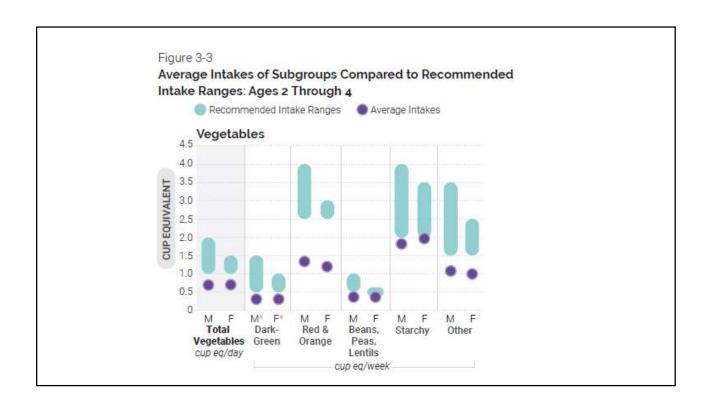


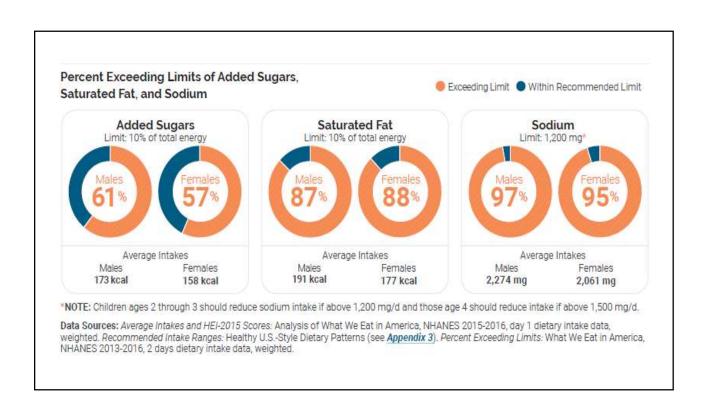


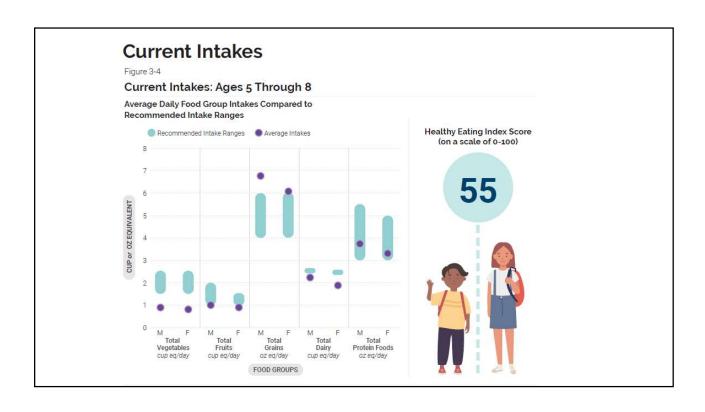


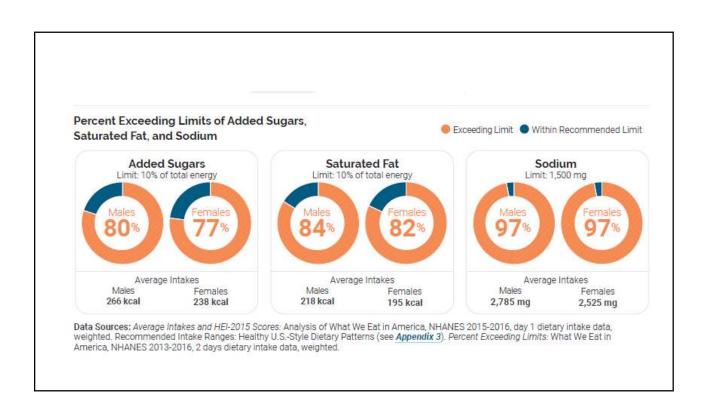
rom Food Groups, Subgroups, and C	r Children Ages 2 Through 8, With Daily or Weekly Amounts Components								
CALORIE LEVEL OF PATTERN	1,000	1,200	1,400	1,600	1,800	2,000			
FOOD GROUP OR SUBGROUP ^b	Daily Amount of Food From Each Group (Vegetable and protein foods subgroup amounts are per week.)								
Vegetables (cup eq/day)	1	1 72	1 1/2	2	2 %	2 1/2			
	Vegetable Subgroups in Weekly Amounts								
Dark-Green Vegetables (cup eq/wk)	<i>y</i> ₂	1	1	1 1/2	1 1/2	1 1/2			
Red and Orange Vegetables (cup eq/wk)	2 1/2	3	3	4	5 ½	5 1/2			
Beans, Peas, Lentils (cup eq/wk)	<i>y</i> ₂	<i>y</i> ₂	<i>y</i> ₂	1	1 1/2	1 1/2			
Starchy Vegetables (cup eq/wk)	2	3 1/2	3 1/2	4	5	5			
Other Vegetables (cup eq/wk)	1 1/2	2 7/2	2 7/2	3 1/2	4	4			
Fruits (cup eq/day)	1	1	1 1/2	1 1/2	1 1/2	2			
Grains (ounce eq/day)	3	4	5	5	6	6			
Whole Grains (ounce eq/day)	1 1/2	2	2 1/2	3	3	3			
Refined Grains (ounce eq/day)	1 72	2	2 1/2	2	3	3			
Dairy (cup eq/day)	2	2 Y2	2 1/2	2 1/2	2 1/2	2 1/2			
Protein Foods (ounce eq/day)	2	3	4	5	5	5 1/2			
	Protein Foods Subgroups in Weekly Amounts								
Meats, Poultry, Eggs (ounce eq/wk)	10	14	19	23	23	26			
Seafood (ounce eq/wk) ^e	2-3 ^d	4	6	8	8	8			
Nuts, Seeds, Soy Products (ounce eq/wk)	2	2	3	4	4	5			
Oils (grams/day)	15	17	17	22	22	24			
Limit on Calories for Other Uses (kcal/day)*	130	80	90	150	190	280			
Limit on Calories for Other Uses (%/day)	13%	7%	6%	9%	10%	14%			



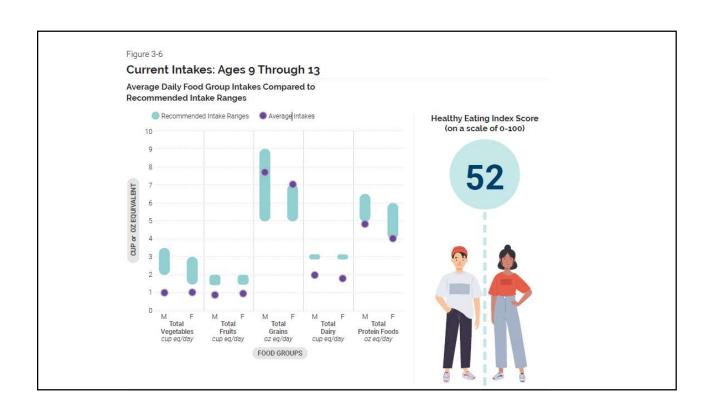


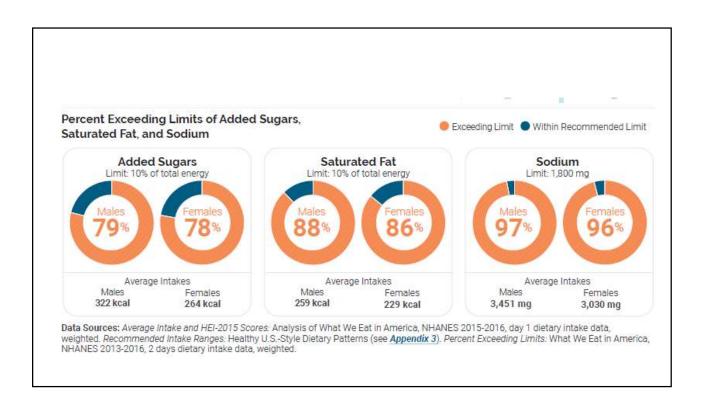




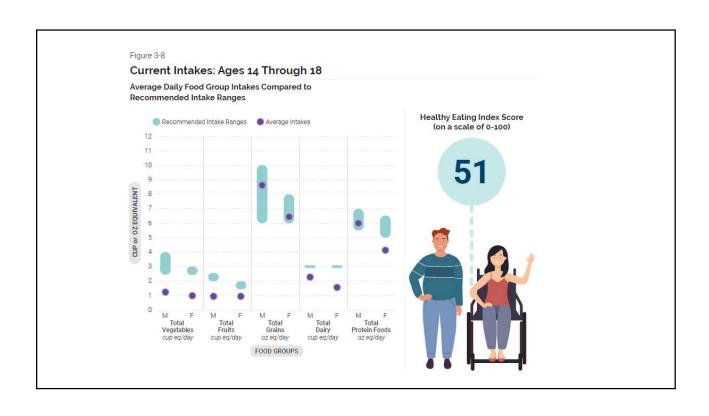


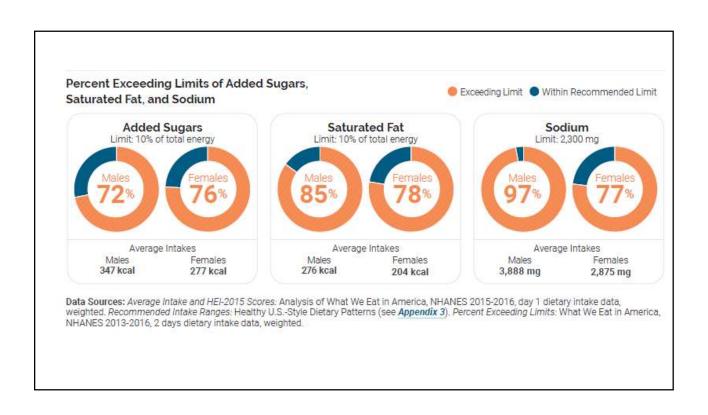
hildren and Adolescents Ages				2000 1000	10 TO		
In the late childhood and early adolescer require about 1,600 to 2,600 calories per		emales req	uire about	1,400 to 2,2	00 calories	per day a	nd males
require about 1,000 to 2,000 calones per	uay.						
Table 3-2		272 2737	721.0		100		
Healthy U.SStyle Dietary Pattern for With Daily or Weekly Amounts From I							
CALORIE LEVEL OF PATTERN®	1,400	1,600	1,800	2,000	2,200	2,400	2,600
FOOD GROUP OR SUBGROUP ^b		(Vegetable	Daily Amoun and protein for	t of Food From	n Each Group p amounts ar	e per week.)	
Vegetables (cup eq/day)	1 1/2	2	2 %	2 1/2	3	3	3 1/2
			Vegetable Su	bgroups in We	ekly Amount	S	
Dark-Green Vegetables (cup eq/wk)	1	1 1/2	1 72	1 1/2	2	2	2 1/2
Red & Orange Vegetables (cup eq/wk)	3	4	5 1/2	5 ½	6	6	7
Beans, Peas, Lentils (cup eq/wk)	γ ₂	1	1 7/2	1 1/2	2	2	2 1/2
Starchy Vegetables (cup eq/wk)	3 1/2	4	5	5	6	6	7
Other Vegetables (cup eq/wk)	2 1/2	3 V ₂	4	4	5	5	5 ½
Fruits (cup eq/day)	1 1/2	1 Y ₂	1 ½	2	2	2	2
Grains (ounce eq/day)	5	5	6	6	7	8	9
Whole Grains (ounce eq/day)	2 1/2	3	3	3	3 1/2	4	4 1/2
Refined Grains (ounce eq/day)	2 1/2	2	3	3	3 1/2	4	4 7/2
Dairy (cup eq/day)	3	3	3	3	3	3	3
Protein Foods (ounce eq/day)	4	5	5	5 Y ₂	6	6 1/2	6 1/2
		P	rotein Foods S	Subgroups in V	Veekly Amou	nts	
Meats, Poultry, Eggs (ounce eq/wk)	19	23	23	26	28	31	31
Seafood (ounce eq/wk) ^c	6	8	8	8	9	10	10
Nuts, Seeds, Soy Products (ounce eq/wk)	3	4	4	5	5	5	5
Oils (grams/day)	17	22	24	27	29	31	34
Limit on Calories for Other Uses (kcal/day) ^d	50	100	140	240	250	320	350
Limit on Calories for Other Uses (%/day)	4%	6%	8%	12%	11%	13%	13%





om rood droups, subgroups, and c	r Adolescents Ages 14 Through 18, With Daily or Weekly Amounts Components								
CALORIE LEVEL OF PATTERN®	1,800	2,000	2,200	2,400	2,600	2,800	3,000	3,200	
FOOD GROUP OR SUBGROUP ^b	Daily Amount of Food From Each Group (Vegetable and protein foods subgroup amounts are per week.)								
Vegetables (cup eq/day)	2 1/2	2 1/2	3	3	3 1/2	3 1/2	4	4	
		Vegetable Subgroups in Weekly Amounts							
Dark-Green Vegetables (cup eq/wk)	1 1/2	1 1/2	2	2	2 1/2	2 1/2	2 1/2	2 1/2	
Red and Orange Vegetables (cup eq/wk)	5 1/2	5 1/2	6	6	7	7	7 1/2	7 1/2	
Beans, Peas, Lentils (cup eq/wk)	1 1/2	1 1/2	2	2	2 1/2	2 1/2	3	3	
Starchy Vegetables (cup eq/wk)	5	5	6	6	7	7	8	8	
Other Vegetables (cup eq/wk)	4	4	5	5	5 1/2	5 1/2	7	7	
Fruits (cup eq/day)	1 1/2	2	2	2	2	2 1/2	2 1/2	2 1/2	
Grains (ounce eq/day)	6	6	7	8	9	10	10	10	
Whole Grains (ounce eq/day)	3	3	3 1/2	4	4 1/2	5	5	5	
Refined Grains (ounce eq/day)	3	3	3 1/2	4	4 1/2	5	5	5	
Dairy (cup eq/day)	3	3	3	3	3	3	3	3	
Protein Foods (ounce eq/day)	5	5 1/2	6	6 ½	6 1/2	7	7	7	
	Protein Foods Subgroups in Weekly Amounts								
Meats, Poultry, Eggs (ounce eq/wk)	23	26	28	31	31	33	33	33	
Seafood (ounce eq/wk)	8	8	9	10	10	10	10	10	
Nuts, Seeds, Soy Products (ounce eq/wk)	4	5	5	5	5	6	6	6	
Oils (grams/day)	24	27	29	31	34	36	44	51	
Limit on Calories for Other Uses (kcal/day) ^c	140	240	250	320	350	370	440	580	
Limit on Calories for Other Uses (%/day)	8%	12%	11%	13%	13%	13%	15%	18%	







Average Food Group Intakes Changes Over Time

2003-2004 to 2015-2016

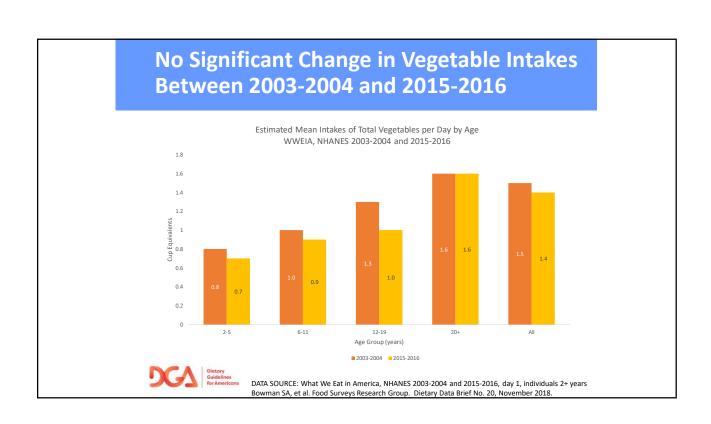


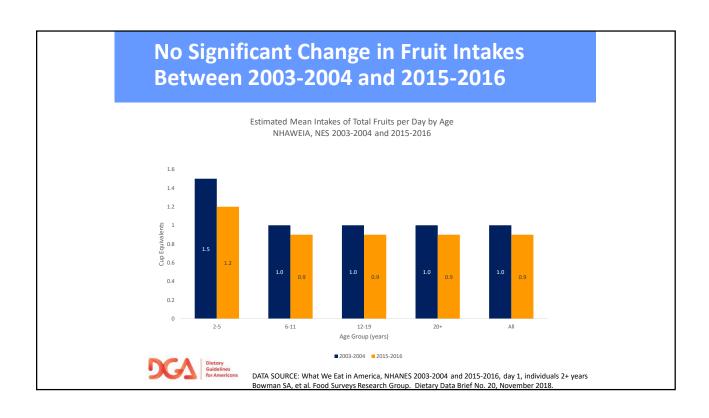


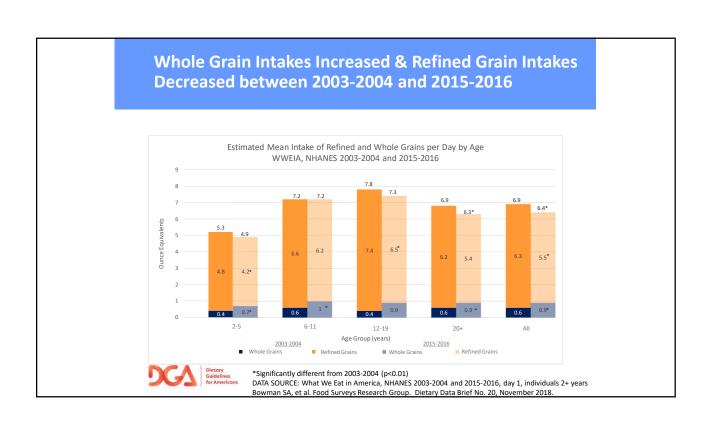


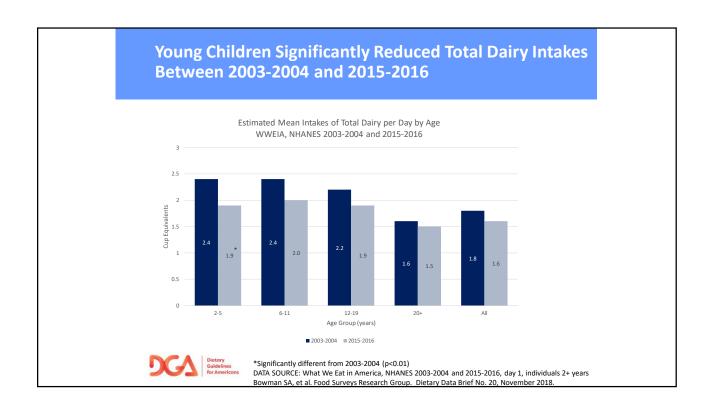


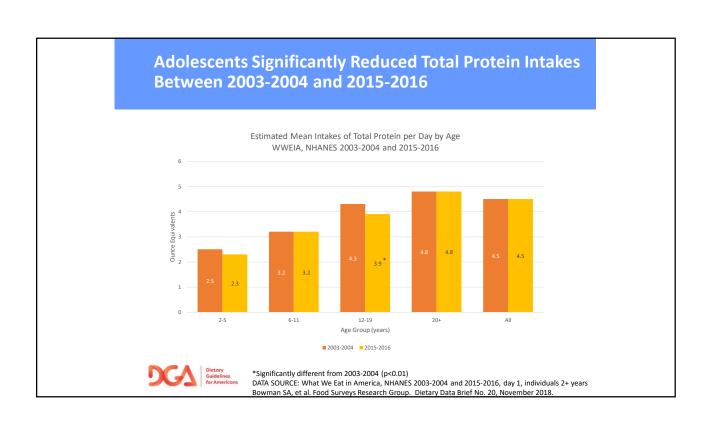
Bowman SA, Clemens JC, Friday JE, Schroeder N, Shimizu M, LaCombRP, and Moshfegh AJ.
Food Patterns Equivalents Intakes by Americans: What We Eat in America, NHANES 2003-2004 and 2015-2016.
Food Surveys Research Group. Dietary Data Brief No. 20, November 2018.





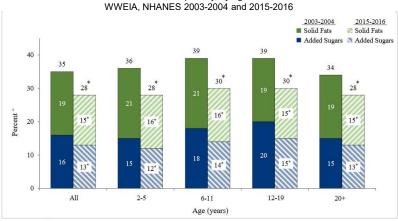






Percent of Calories from Solid Fats and Added Sugars Decreased Between 2003-2004 and 2015-2016

Estimated mean intakes of calories from solid fats and added sugars as percent of total calories per day, by age



*Significantly different from 2003-2004 (p<0.01)



Food Category Sources of Energy and Food Groups

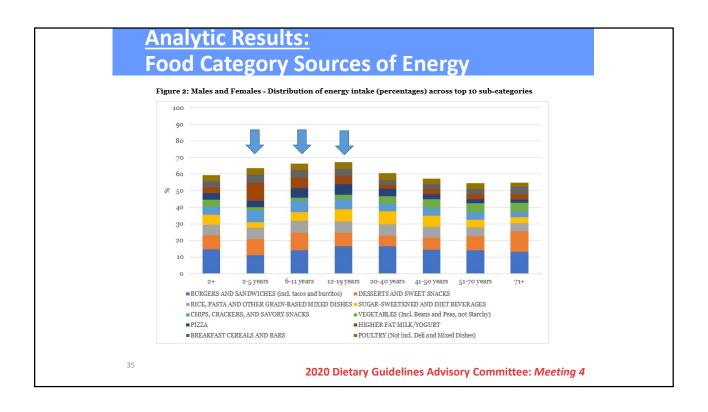


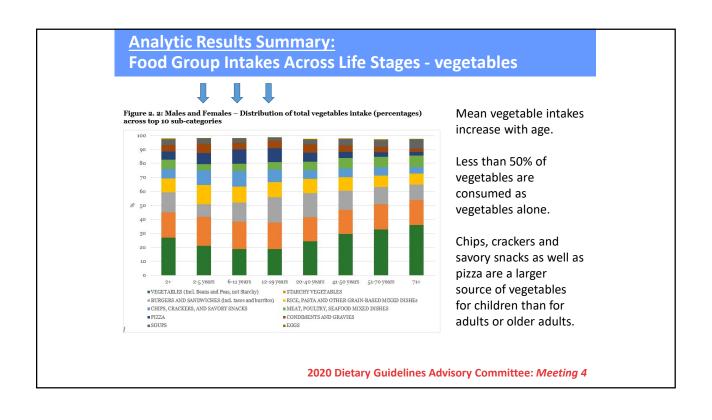


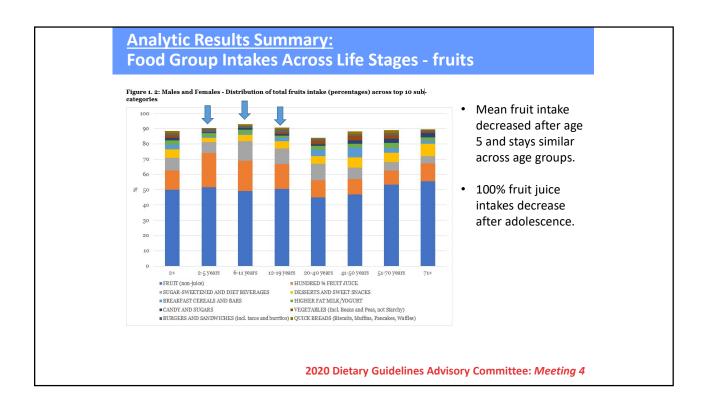


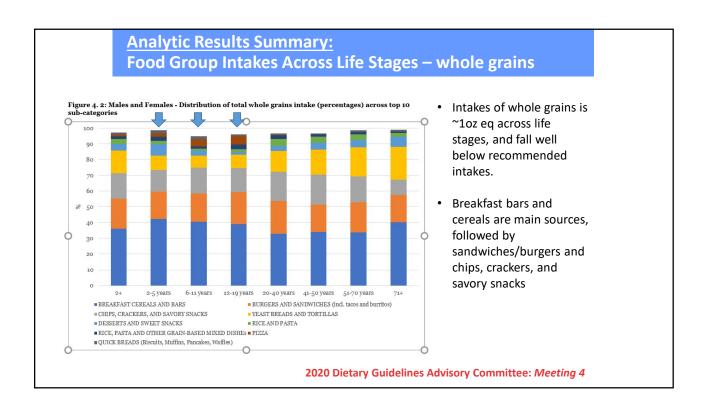


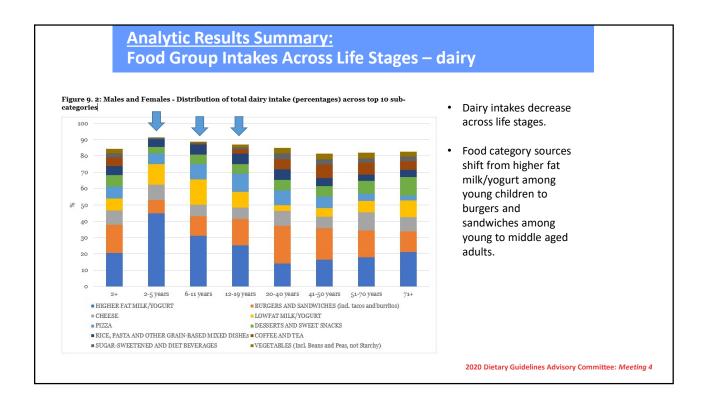
^{**}Percentages rounded to integers. Total percentages of calories from solid fats and added sugars are shown above the respective bar charts. DATA SOURCE: What We Eat in America, NHANES 2003-2004 and 2015-2016, day 1, individuals 2+ years Bowman SA, et al. Food Surveys Research Group. Dietary Data Brief No. 20, November 2018.

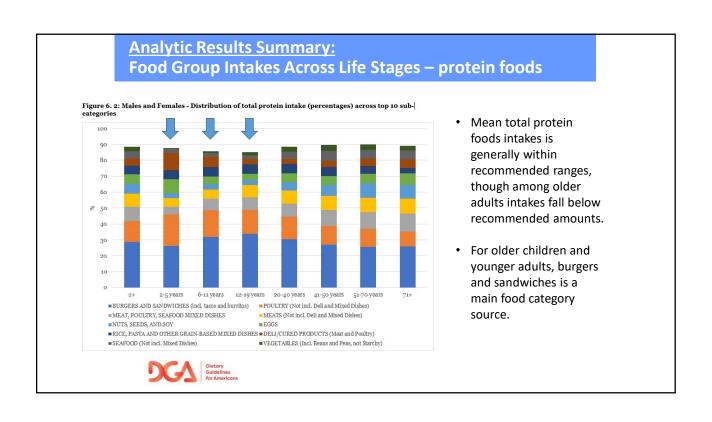


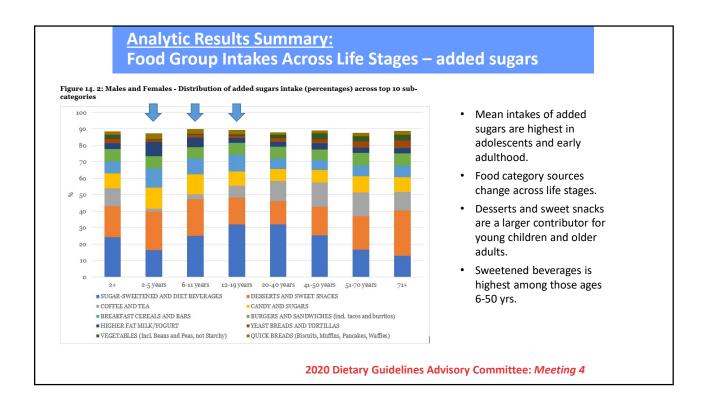


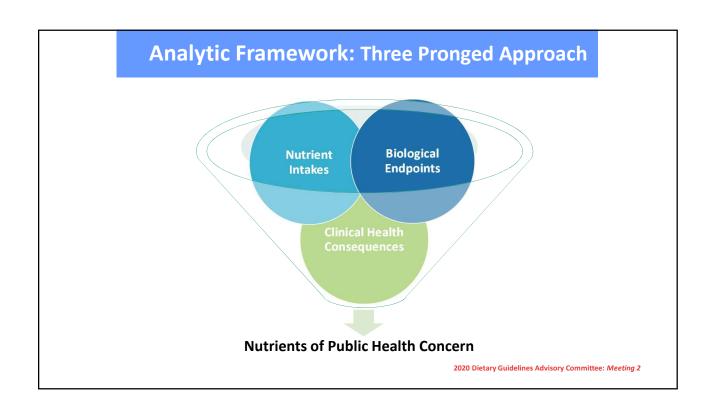












Definitions

- Underconsumed nutrient/food component:
 - A food component that is underconsumed by 5% or more of the population or in specific groups relative to the EAR, AI, or other quantitative authoritative recommendations from the diet alone
- Overconsumed nutrient/food component:
 - A food component that is consumed in potential excess of the UL, CDRR, or other quantitative authoritative recommendations by 5% or more of the population or in specific groups from the diet alone
- · Nutrient/food component of public health concern:
 - Underconsumed and overconsumed nutrients or food components with supporting evidence through biochemical indices or functional status indicators, if available, plus evidence that the inadequacy or excess is directly related to a specific health condition, indicating public health significance
- Nutrient/food component that poses special challenges:
 - Nutrients or food components that pose special challenges in identifying at risk groups or for which dietary guidance to meet recommended intake levels was challenging to develop

Analytic Results: Nutrient Intakes Food and Beverages

Total Nutrient Intakes (including dietary supplements)

>10% of women taking the nutrient containing supplement, have inadequate intakes of:

•	Folate	22%
•	Vitamin C	19%
•	Vitamin D	38%
•	Calcium	17%
•	Magnesium	51%
•	Zinc	17%
•	Vit B6	15%
•	Thiamin	11%

2020 Dietary Guidelines Advisory Committee: Meeting 5

Nutrients of Public Health Concern: Pregnancy and Lactation

Pregnancy/and Lactation

- Iron (P)
- Folate/folic acid (P)
- Iodine
- Choline
- Magnesium (P?)

All Women

- Vitamin D
- Calcium
- Fiber
- Potassium
- Sodium
- Saturated fat
- Added sugars

Analytic Results Summary: 6<12 mo Percent of infants with nutrient intakes <EAR or > UL

Dietary intakes include human milk and/or infant formula and CFB; excludes dietary supplements

Nutrient	HM	FMF	All Infants
		% below EAR	
Protein	27%	<3%	7%
Iron	77%	7%	19%
Zinc	54%	<3%	10%
		% above UL	
Iron	<3%	<3%	<3%
Zinc	3%	77%	64%

Nutrients of Public Health Concern, B24 2020 Dietary Guidelines Advisory Committee: Meeting 5

2020 Dietary Guidelines for Americans



https://www.dietaryguidelines.gov/sites/default/files/2020-12/Dietary Guidelines for Americans 2020-2025.pdf

https://www.dietaryguidelines.gov/2020-advisory-committee-report

Online only material not included in the report available online

