

## Considerations in Nutrition - Evaluations

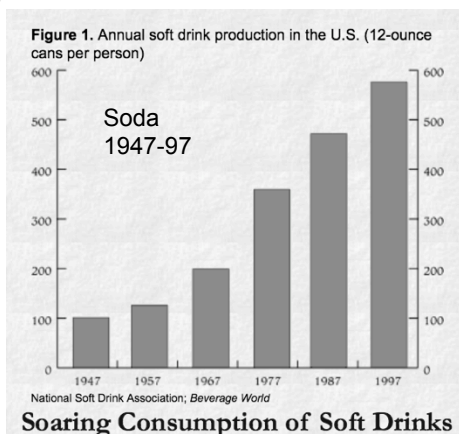
1. **CSFII** (*Continuing Survey of Food Intakes by Individuals*)
2. **HEI** (*Healthy Eating Index*)
3. **Healthy People 2020**
4. **Nutrient Density**
5. **INQ**
6. **Food Labels**
7. **NuVal** <http://www.nuval.com>
8. **Meal Plan Assignment**

**BROAD PICTURE:** Goal of nutrition and people in our field? Health and well-being. What would you say about how we, as a nation, are doing? How do we know?

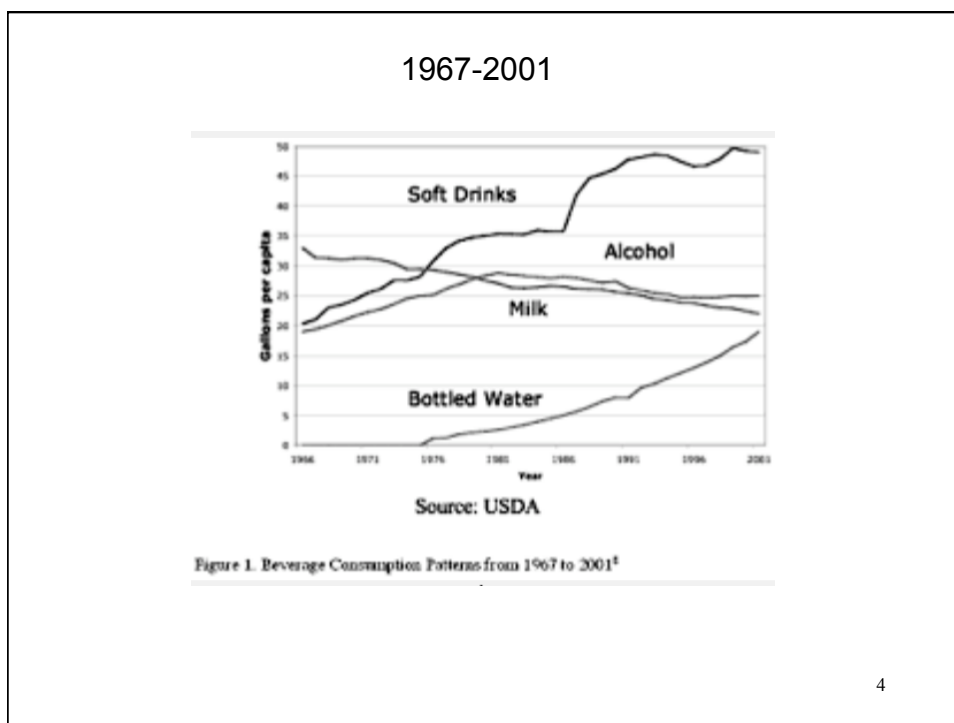
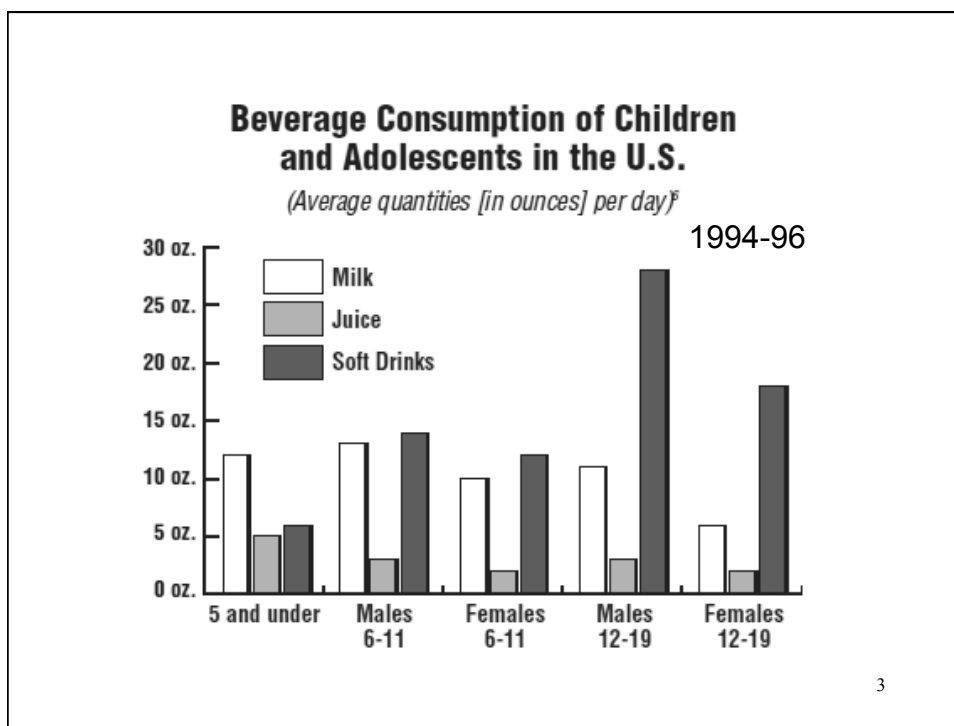
## Continuing Survey of Food Intake by Individuals (Human Nutrition Information Service of USDA)

- **2 non-consecutive days - intake**
- **Sources, shopping practices**
- **Sufficiency of nutrients**

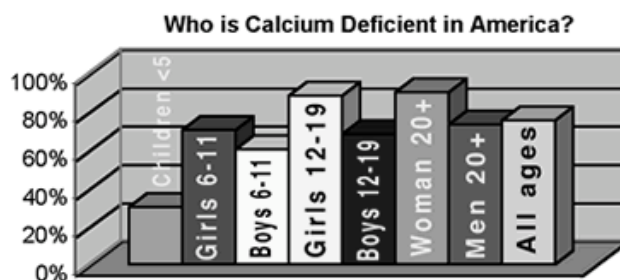
[https://www.google.com/search?hl=en&site=imghp&tbm=isch&source=hp&biw=1024&bih=656&q=continuing+survey+of+food+intakes+by+individuals&og=Continuing+Survey+of+&gs\\_l=img\\_1.0.0i24k1i3.2343.8954.0.12024.23.13.1.9.9.0.94.947.13.13.0....0...1ac.1.64.img\\_0.22.910...0i0i30k1i0i5i30k1i0i8i30k1.Zlk9XRclHdo#imgrc=](https://www.google.com/search?hl=en&site=imghp&tbm=isch&source=hp&biw=1024&bih=656&q=continuing+survey+of+food+intakes+by+individuals&og=Continuing+Survey+of+&gs_l=img_1.0.0i24k1i3.2343.8954.0.12024.23.13.1.9.9.0.94.947.13.13.0....0...1ac.1.64.img_0.22.910...0i0i30k1i0i5i30k1i0i8i30k1.Zlk9XRclHdo#imgrc=)



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## Continuing Survey of Food Intake by Individuals (Human Nutrition Information Service of USDA)



*Is there a correlation?*

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HISTORICALLY:

USDA - CSFII

HHS -National Health and Nutrition Examination Survey (NHANES) To assess health and nutritional status of adults, children in US

1998: MOU: HHS and USDA → dietary portion of NHANES and CSFII into one survey

2002: Collaboration → include data collection and survey implementation. Later analysis and evaluation.

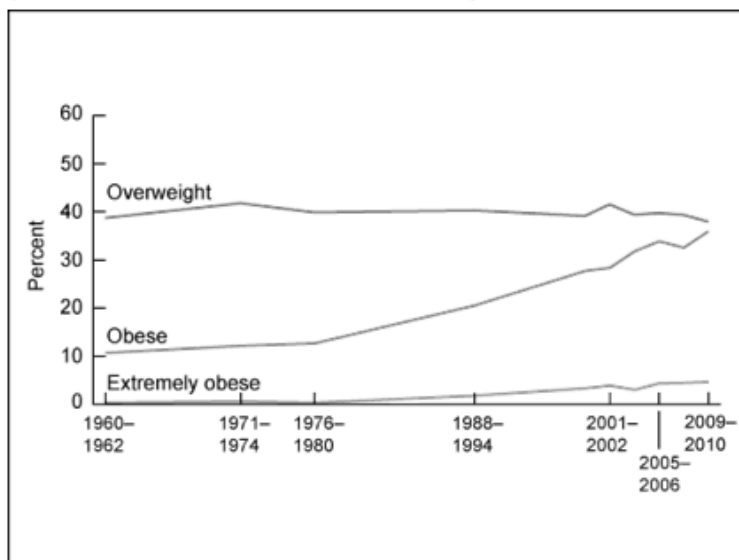
We now have a single, continuous, population-based national nutrition survey

# What We Eat in America (WWEIA): The dietary intake interview component of the National Health and Nutrition Examination Survey (NHANES)

<http://fnic.nal.usda.gov/surveys-reports-and-research/food-and-nutrition-surveys/national-health-and-nutrition-examination>

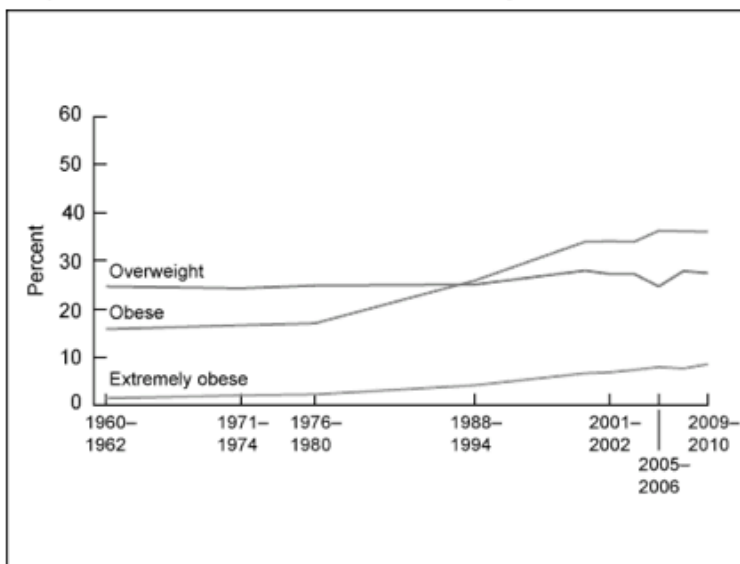


Trends in overweight, obesity, and extreme obesity among men aged 20–74 years: United States, 1960–1962 through 2009–2010



SOURCES: CDC/NCHS, National Health Examination Survey I 1960–1962; National Health and Nutrition Examination Survey (NHANES) I 1971–1974; NHANES II 1976–1980; NHANES III 1988–1994; NHANES 1999–2000, 2001–2002, 2003–2004, 2005–2006, 2007–2008, and 2009–2010.

Trends in overweight, obesity, and extreme obesity among women aged 20–74 years: United States, 1960–1962 through 2009–2010



SOURCES: CDC/NCHS, National Health Examination Survey I 1960–1962; National Health and Nutrition Examination Survey (NHANES) I 1971–1974; NHANES II 1976–1980; NHANES III 1988–1994; NHANES 1999–2000, 2001–2002, 2003–2004, 2005–2006, 2007–2008, and 2009–2010.

<http://www.cnpp.usda.gov/healthyeatingindex.htm>

HEALTHY EATING INDEX (HEI)

Analysis of Food Consumption Data Between Specified Years (E.g. 1994-1996)

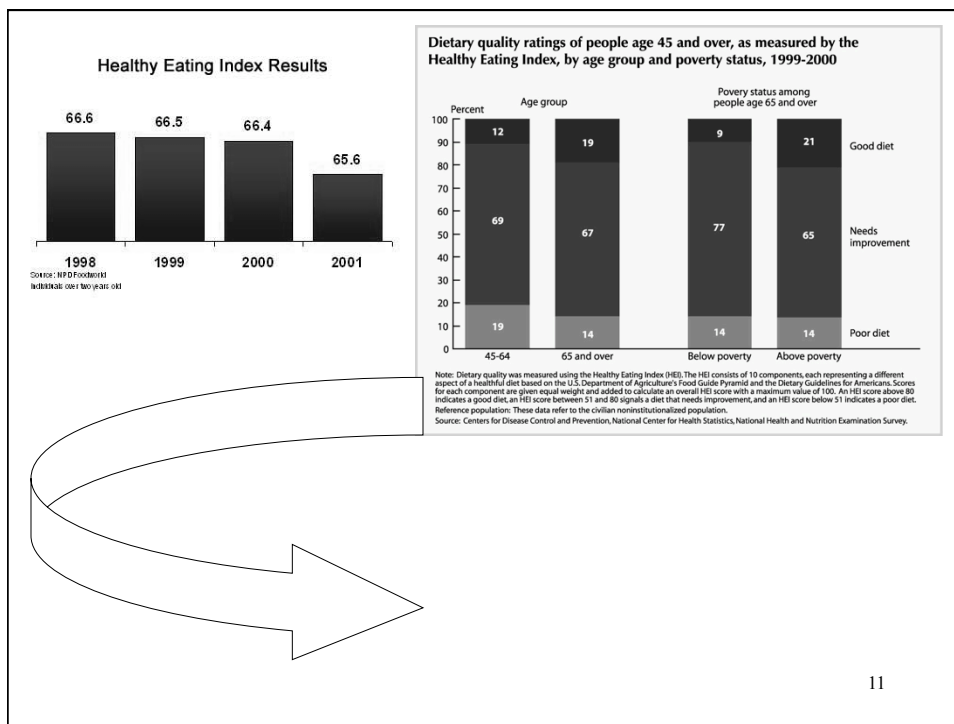
GOAL for HEALTHY EATING:

- Fruits 2-4
  - Grains 6-11 Serv
  - Veg 3-5
  - Milk 2-3
  - Meat 2-3
  - Total Fat <30%
  - Sat Fat <10%
  - Chol <300 Mg
  - Na <2400 Mg
  - Variety 8+ different items in a day
- >80 = Healthy diet
  - 51-80 = Needs help
  - <50 = Poor
- US in '94-96 – score was 63.6
  - 2010: score was 59.0

How'd we do?

What's the trend? Why?

Quantifying: What's a serving/group?



# Healthy People 2020

[www.healthypeople.gov](http://www.healthypeople.gov)

Vision:  
A society in which all people live long, healthy lives.

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## Healthy People 2020

- Establish national health objectives.
- Provide data and tools to enable states, cities, communities, and individuals across the country to combine their efforts to achieve the health objectives.

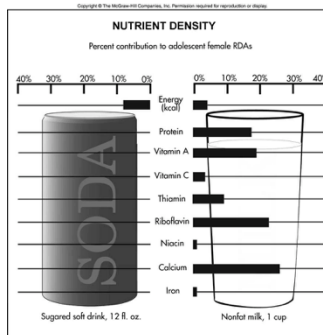
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## Healthy People 2020 Goals

- <sup>^</sup> <sup>v</sup> disease, disability, injury, and premature death.
- Achieve health equity, (-) disparities, and <sup>^</sup> the health of all groups.
- Create social and physical environments that promote good health for all.
- Promote quality of life, healthy development, and healthy behaviors across all life stages.

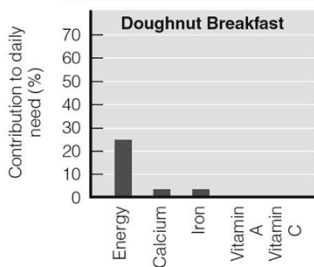
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# What is Nutrient Density?

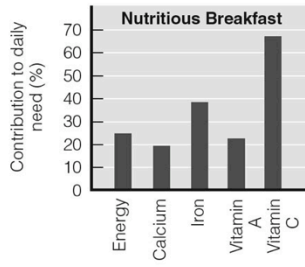


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# Nutrient Density



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© 2006 Wadsworth - Thomson

Photo source:Sizer, Whitney 2014

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19 g pro  
305 cal

Now per  
100 cal?

Grams fat?

25 g fat  
305 cal

Now per  
100 cal?

Your turn!

**NUTRIENT DENSITY PROBLEMS**

1. Pork chop, broiled (2.7 oz serving)
2. Peanut butter (1 Tbl serving)
3. Egg (1 each serving)
4. Oatmeal, cooked (1 c)
5. Cheddar cheese (1 oz.)
6. Cottage cheese, creamed (1 c)
7. Liver, beef, fried (3 oz.)

**FILL IN THE MISSING DATA**

| ITEM              | Kcal/serv | g protein/<br>serv | g protein/<br>100 kcals                                      | g fat/<br>serv | g fat/ 100<br>kcal |
|-------------------|-----------|--------------------|--|----------------|--------------------|
| 1. Pork           | 305       | 19                 | 100 kcal<br>(19 g pro)<br>(305 kcal)<br>= 6.2 g pro/100 kcal | 25             |                    |
| 2. P.B.           | 95        | 4                  |  | 8              |                    |
| 3. Egg            | 80        | 6                  |  | 6              |                    |
| 4. Oatmeal        | 130       | 5                  |  | 2              |                    |
| 5. Cheddar        | 115       | 7                  |  | 9              |                    |
| 6. Cottage Cheese | 235       | 28                 |  | 10             |                    |
| 7. Liver          | 195       | 22                 |  | 9              |                    |

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**NUTRIENT DENSITY PROBLEMS KEY**

1. Pork chop, broiled (2.7 oz serving)
2. Peanut butter (1 Tbl serving)
3. Egg (1 each serving)
4. Oatmeal, cooked (1 c)
5. Cheddar cheese (1 oz.)
6. Cottage cheese, creamed (1 c)
7. Liver, beef, fried (3 oz.)

| ITEM                          | Kcal/serv | g protein/<br>serv | g protein/<br>100 kcals                                      | g fat/<br>serv | g fat/ 100<br>kcal |
|-------------------------------|-----------|--------------------|--|----------------|--------------------|
| 1. pork<br>(2.7 oz)           | 305       | 19                 | 100 kcal<br>(19 g pro)<br>(305 kcal)<br>= 6.2 g pro/100 kcal | 25             | 8.2                |
| 2. P.B.<br>(1 Tbl)            | 95        | 4                  | 4.2  | 8              | 8.4                |
| 3. Egg<br>(1 ea)              | 80        | 6                  | 7.5  | 6              | 7.5                |
| 4. Oatml<br>(1 c)             | 130       | 5                  | 3.8  | 2              | 1.5                |
| 5. Cheddar<br>(1 oz)          | 115       | 7                  | 6.1  | 9              | 7.8                |
| 6. cottage<br>cheese<br>(1 c) | 235       | 28                 | 11.9   | 10             | 4.3                |
| 7. liver<br>(3 oz)            | 195       | 22                 | 11.3   | 9              | 4.6                |

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**INQ=Index of Nutritional Quality**

**Nutritional value of foods in relation to RDA values**

*and*

**Specific Calories in foods to KCAL needs**

**QUESTION:**  
**Is a banana a good source of protein for a child?**

**Need to know: (All of this information must be given to you)**

1. Protein: How much is in a banana?
2. Protein: How much protein does a child need? (the RDA)
3. Kcals: How much Kcals are in a banana?
4. Kcals: How many Kcals does a child need?

**PROTEIN This info is GIVEN:** (by US)

- 1) Banana = 1 gram protein
- 2) RDA for protein for a child = 36 g protein

To figure the % of standard:  $1 \text{ g prot}/36 \text{ g protein} \times 100\% = \sim 3\%$

**KCALS This info is also GIVEN:** (by US)

- 3) Banana=100 kcal;
- 4) RDA for kcal for a child = 2400.

% of standard:  $100 \text{ Kcal}/2400 \text{ Kcals} \times 100\% = \sim 4\%$

**%NUTRIENT (PROTEIN) / % KCALS**

$3\%/4\% = .75$  (<1 means **not a good source**)

**INQ < 1 = POOR SOURCE of the nutrient;**  
**INQ >1, that food IS a good source of that nutrient.**

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**Calculations: Index of Nutritional Quality (INQ)**

| Person and Food                               | Kcal needs/<br>day | Nutrient needs/<br>day | calories/<br>serving     | g nutrient/<br>serving | INQ<br>(2 points ea.) | Good<br>source?<br>(Yes or No) |
|---|--------------------|------------------------|--------------------------|------------------------|-----------------------|--------------------------------|
| 30 year old man<br>1 cup beans                | 2400               | 38 g fiber             | 1 cup beans =<br>215 cal | 13.6 g/1 cup           |                       |                                |
| 88 year old woman<br>1 cup beans              | 1600               | 8 mg iron              | 1 cup beans =<br>215 cal | 3 mg/ 1 cup            |                       |                                |
| 21 year old woman<br>1 cup beans              | 2000               | 18 mg iron             | 1 cup beans =<br>215 cal | 3 mg/ 1 cup            |                       |                                |
| 21 year old woman,<br>pregnant<br>1 cup beans | 2250               | 27 mg iron             | 1 cup beans =<br>215 cal | 3 mg/ 1 cup            |                       |                                |

### Calculations: Index of Nutritional Quality (INQ) Answers

| Person and Food                               | Kcal needs/<br>day | Nutrient needs/<br>day | calories/<br>serving     | g nutrient/<br>serving | INQ   | Good<br>source?<br>(Yes or No) |
|---|--------------------|------------------------|--------------------------|------------------------|---|--------------------------------|
| 30 year old man<br>1 cup beans                | 2400               | 38 g fiber             | 1 cup beans =<br>215 cal | 13.6 g/1 cup           | <b>Fiber:</b><br>$(13.6/38) * 100 = 35.8\%$<br><b>Calories:</b><br>$(215/2400) * 100 = 8.95\%$<br><b>INQ:</b><br>$35.8\% / 8.95\% = 4; >1$  | Y                              |
| 88 year old woman<br>1 cup beans              | 1600               | 8 mg iron              | 1 cup beans =<br>215 cal | 3 mg/ 1 cup            | <b>Iron:</b><br>$(3/8) * 100 = 37.5\%$<br><b>Calories:</b><br>$(215/1600) * 100 = 13.43$<br><b>INQ:</b><br>$37.5\% / 13.43\% = 2.79; >1$    | Y                              |
| 21 year old woman<br>1 cup beans              | 2000               | 18 mg iron             | 1 cup beans =<br>215 cal | 3 mg/ 1 cup            | <b>Iron:</b><br>$(3/18) * 100 = 16.6\%$<br><b>Calories:</b><br>$(215/1600) * 100 = 10.75\%$<br><b>INQ:</b><br>$16.6\% / 10.75\% = 1.54; >1$ | Y                              |
| 21 year old woman,<br>pregnant<br>1 cup beans | 2250               | 27 mg iron             | 1 cup beans =<br>215 cal | 3 mg/ 1 cup            | <b>Iron:</b><br>$(3/27) * 100 = 11.1\%$<br><b>Calories:</b><br>$(215/2250) * 100 = 9.5\%$<br><b>INQ:</b><br>$11.1\% / 9.5\% = 1.16; >1$     | Y                              |

### Calculations: Index of Nutritional Quality (INQ)

| Person and Food                                       | Kcal needs/<br>day | Nutrient needs/<br>day | calories/<br>serving        | g nutrient/<br>serving | INQ<br>(2 points ea.) | Good<br>source?<br>(Yes or No) |
|---|--------------------|------------------------|-----------------------------|------------------------|-----------------------|--------------------------------|
| 35-year old woman<br>3.5 oz chicken<br>breast, cooked | 1800               | 400 mcg folate         | 3 oz chicken =<br>165 cal   | 4 mcg/ 3 oz            |                       |                                |
| 21 year old woman<br>1 cup Cheerios                   | 2000               | 400 mcg folate         | 1 cup Cheerios =<br>103 cal | 268 mcg/1cup           |                       |                                |
| 55 year old man<br>1 medium banana                    | 2000               | 15 mg vitamin E        | 1 med. banana =<br>105 cal  | 0.12 mg/banana         |                       |                                |
| 5 year old boy<br>1/2cup spinach                      | 1400               | 800 mg calcium         | 1/2 cup spinach =<br>32 cal | 145 mg/ 1/2cup         |                       |                                |

### Calculations: Index of Nutritional Quality (INQ) Answers

| Person and Food                                       | Kcal needs/<br>day | Nutrient needs/<br>day | calories/<br>serving        | g nutrient/<br>serving | INQ   | Good<br>source?<br>(Yes or No) |
|---|--------------------|------------------------|-----------------------------|------------------------|---|--------------------------------|
| 35-year old woman<br>3.5 oz chicken<br>breast, cooked | 1800               | 400 mcg folate         | 3 oz chicken =<br>165 cal   | 4 mcg/ 3 oz            | <b>Folate:</b><br>$(4/400) * 100 = 1\%$<br><b>Calories:</b><br>$(165/1800) * 100 = 9.1\%$<br><b>INQ:</b><br>$1\% / 9.1\% = 0.1; <1$             | N                              |
| 21 year old woman<br>1 cup Cheerios                   | 2000               | 400 mcg folate         | 1 cup Cheerios =<br>103 cal | 268 mcg/1cup           | <b>Folate:</b><br>$(268/400) * 100 = 67\%$<br><b>Calories:</b><br>$(103/2000) * 100 = 5.15\%$<br><b>INQ:</b><br>$67\% / 5.15\% = 13; >1$        | Y                              |
| 55 year old man<br>1 medium banana                    | 2000               | 15 mg vitamin E        | 1 med. banana =<br>105 cal  | 0.12 mg/banana         | <b>Vitamin E:</b><br>$(0.12/15) * 100 = 0.8\%$<br><b>Calories:</b><br>$(105/2000) * 100 = 5.25\%$<br><b>INQ:</b><br>$0.8\% / 5.25\% = 0.15; <1$ | N                              |
| 5 year old boy<br>1/2cup spinach                      | 1400               | 800 mg calcium         | 1/2 cup spinach =<br>32 cal | 145 mg/ 1/2cup         | <b>Calcium:</b><br>$(145/800) * 100 = 18.13\%$<br><b>Calories:</b><br>$(32/1400) * 100 = 2.29\%$<br><b>INQ:</b><br>$18.13\% / 2.29\% = 7.9; >1$ | Y                              |

## The NuVal Nutritional Scoring System

<http://www.nuval.com/How>



# Food Labels

**Các Dữ Kiện Về**  
**Dưỡng Chất**  
 Lượng Dường 1/2 ly đo (114g)  
 Số Phần Dường Trong Mỗi Hộp 4

| Số Lượng Trong Mỗi Phần Dường |                         |
|-------------------------------|-------------------------|
| Nhiệt Lượng 90                | Nhiệt lượng trong mỡ 30 |
| % Trị lượng mỗi ngày          |                         |
| Tổng Số Mỡ 3g                 | 5%                      |
| Mỡ dầy 0g                     | 0%                      |
| Cholesterol 0mg               | 0%                      |
| Muối 300mg                    | 13%                     |
| Tổng số Carbohydrate 13g      | 4%                      |
| Xơ lượng 3g                   | 12%                     |
| Đường 3g                      |                         |
| <b>Chất Đạm 3g</b>            |                         |
| Sinh tố A 80%                 | Sinh tố C 60%           |
| Vôi 4%                        | Sắt 4%                  |

\* Tỷ Lệ Trị Lượng Mỗi Ngày (percent daily value) được tính trên 2,000 đơn vị nhiệt lượng tiêu thụ. Trị lượng mỗi ngày của từng người có thể cao hoặc thấp hơn, tùy theo nhu cầu dinh dưỡng của mỗi người.

| Nhiệt lượng          |          | 2,000   | 2,500   |
|----------------------|----------|---------|---------|
| Tổng số mỡ           | Thấp hơn | 65g     | 80g     |
| Mỡ dầy               | Thấp hơn | 20g     | 25g     |
| Cholesterol          | Thấp hơn | 300mg   | 300mg   |
| Muối                 | Thấp hơn | 2,400mg | 2,400mg |
| Tổng số Carbohydrate |          | 300g    | 375g    |
| Chất Xơ              |          | 25g     | 30g     |

Nhiệt lượng trong mỗi gram:  
 Mỡ 9 • Carbohydrate 4 • Chất đạm 4

*Thêm dưỡng chất có thể được liệt kê trên các nhãn hiệu khác.*

## Nutrition Facts

Serving Size 1 serving (140g)  
 Servings Per Container 1

| Amount Per Serving |                      |                |
|--------------------|----------------------|----------------|
| Calories 140       | Calories from Fat 70 |                |
|                    |                      | % Daily Value* |
| Total Fat          | 7g                   | 11%            |
| Saturated Fat      | 2.5g                 | 13%            |
| Trans Fat          | 0g                   |                |
| Cholesterol        | 25mg                 | 8%             |
| Sodium             | 300mg                | 13%            |
| Total Carbohydrate | 9g                   | 3%             |
| Dietary Fiber      | 2g                   | 8%             |
| Sugars             | 3g                   |                |
| Protein            | 8g                   |                |
| Vitamin A          | 10%                  | Vitamin C 20%  |
| Calcium            | 4%                   | Iron 10%       |

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

|                    | Calories: 2,000   | 2,500   |
|--------------------|-------------------|---------|
| Total Fat          | Less than 65g     | 80g     |
| Saturated Fat      | Less than 20g     | 25g     |
| Cholesterol        | Less than 300mg   | 300mg   |
| Sodium             | Less than 2,400mg | 2,400mg |
| Total Carbohydrate | 300g              | 375g    |
| Dietary Fiber      | 25g               | 30g     |

Ingredients: Tomatoes; Chicken; Mushrooms; White Wine; Celery; Onions; Green Bell Pepper; Flour; Butter; Olive Oil; Salt; Black Pepper.

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## NUTRIENTS TO ADDRESS? THINK: FOOD LABEL.

- \*KCALs (and comparison)
  - \*g fat (and comparison)
  - \*g saturated fat (and comparison)
  - \*g trans fat
  - \*mg cholesterol (and comparison)
  - \*mg sodium (and comparison)
  - \*g CHO (and comparison)
  - \*g dietary fiber (and comparison)
  - \*g protein (and comparison)
  - \*mg folacin (and comparison)
  - \*Vitamins A and C (and comparison)
  - \*Calcium and Iron (and comparison)
- \*Ratios & Percents Calories from Fat, CHO, Protein (with comparison to your client)

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## How can we use food labels?

- Look at serving size
- Help to plan nutritious family meals
- Get more nutrition for \$
- Select foods for special diets (low Na)
- Count calories
- Compare new foods with familiar ones

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## Can we *directly* tell nutrient density from a food label?

- NO...
- Need to do calculations, as discussed earlier
- Can *compare* similar products for nutritional content, calories, etc.
  - Only if serving sizes are the same
- So understanding nutrient density is important!

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