

# Health Risks Associated with Ultra-Processed Foods(UPFs)- What Steps can be taken to reduce consumption?

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1<sup>st</sup> August

**Global Virtual Symposium: Investing in Maternal Infant and  
Young Child Nutrition for Sustainable Development-What works,**

**NAPi**

# Overview

- What are UPFs
  - NOVA Classification of foods
- Risks of Consumption Ultra-processed foods
- What steps can be taken to reduce consumption
  - What can people or an individual do?
  - What can Governments of India do?
- And what can you do for advocacy?

# Webinar Held on 20<sup>th</sup> July

<https://www.bpni.org/webinar-on-ultra-processed-foodsupfs/>

## WEBINAR

### What you need to know about Ultra-Processed Foods (UPFs)?

The science, policy responses and politics in global context: 20 July, 2020

Organised by NAPI and BPNI in collaboration with Deakin University and NUPENS/UPS Supported by UNICEF

#### Background

The Breastfeeding Promotion Network of India (BPNI) and Nutrition Advocacy in Public Interest (NAPI) organise this Webinar believing that guidance for consumption of UPFs becomes even more important as we continue to face the Covid-19 pandemic.

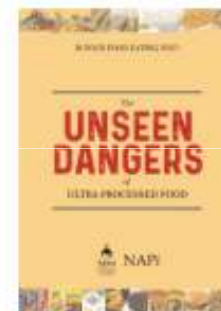
The World Health Organisation recommends "healthy diet" for all infants, young children and adults. The WHO also advises about salt, sugar and fats one should consume. Concerns have been expressed globally about the negative impact on human health of the replacement of real foods by products so industrially processed that they are hardly recognisable from their raw ingredients. Industrialised Nations have witnessed substantial replacement and developing countries are fast catching up. Increased intake of UPFs often high in fat, sugar, salt, chemical additives, low in fibre and food-based nutrients, is a matter of great concern. Recent reviews have thrown light on health outcomes as a result of exposure to UPFs.

Professor Carlos Monteiro from University of Sao Paulo, Brazil, and his team while studying dietary patterns in Brazil, found that obesity in adults went up from 7.5% in 2002 to 17.5% in 2013. This finding was surprising because of the fact that people were buying less sugar and oil. This team observed that consumption of highly processed or ultra-processed foods (UPFs), ready to eat, sugary and packaged food products had gone up during this time. They felt the need to classify foods according to the extent and purpose of food processing rather than in terms of nutrients. This led to "NOVA Food Classification". Their team also developed a guide to identify to which group the food belongs.

**Objectives:** The Webinar will provide updated information on UPFs, scientific evidence of consuming UPFs on health outcomes, global and regional dietary patterns, NOVA classification of foods with examples and to make policy recommendations and how marketing tactics influence consumption of UPFs.

## Advocacy Document :

"The Unseen Dangers of Ultra-Processed Food"



#### Translations Available:

English

Hindi

Punjabi

Tamil

Malayalam

Odia

Bengali

Kannada

Telugu

# NOVA Classification of Foods according to its processing

- Group 1-Unprocessed or minimally processed foods
- Group 2-Processed culinary ingredients
- Group 3-Processed foods
- Group-4-Ultra-processed foods (UPFs)

# Unprocessed or minimally processed foods



eaten as boiled,  
cooled,  
pasteurized,  
roasted,  
crushed,  
ground,  
fermented, fried  
or frozen.

# Processed Culinary Ingredients

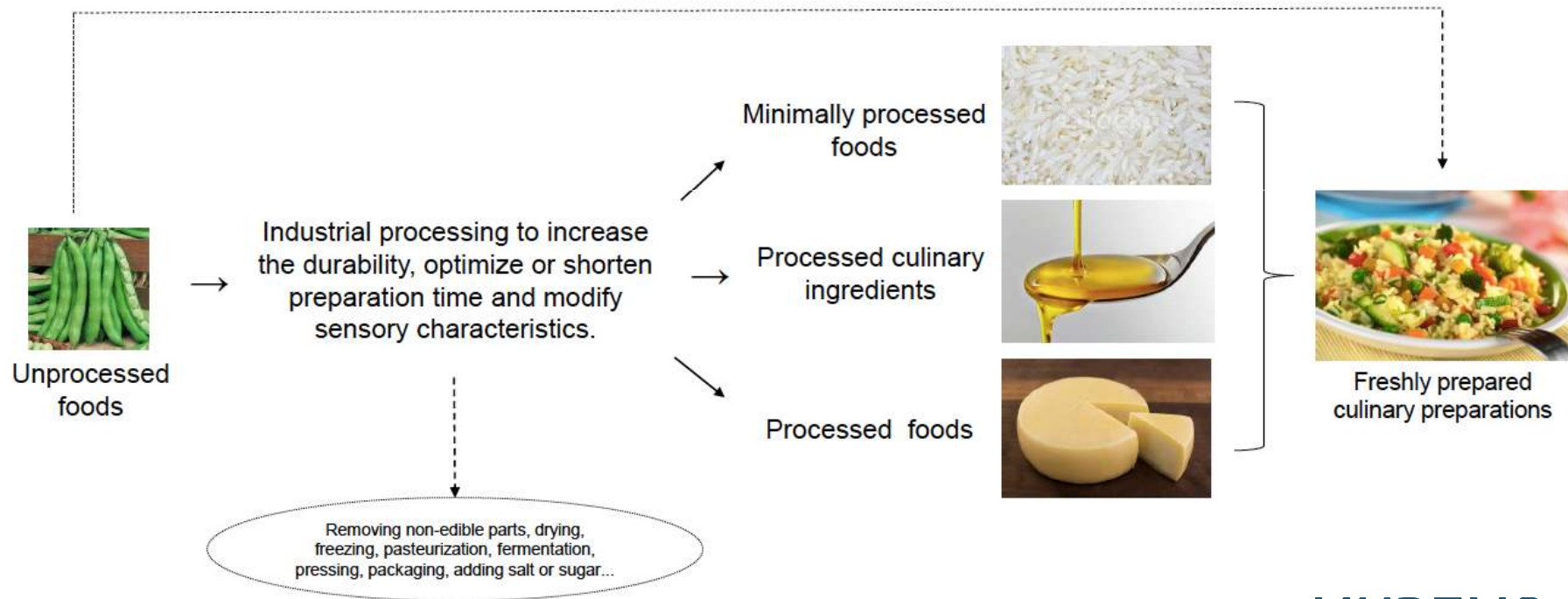


Obtained directly from group 1 or from nature by processes such as pressing, refining, grinding, milling, and spray drying. These are used in cooking and seasoning to make foods delicious.



# Harmless/Beneficial Processing- Processed Foods

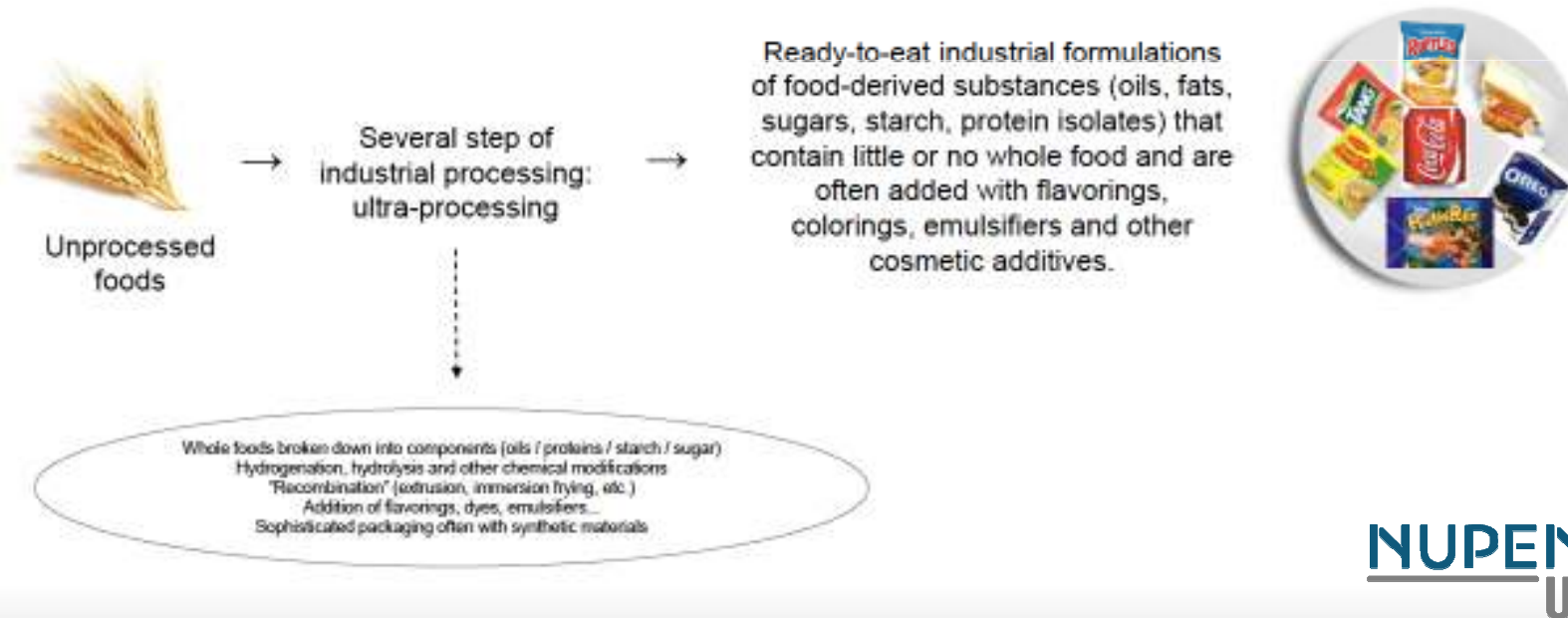
NOVA classification system and types of food processing:  
harmless, beneficial or essential processing



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# Harmful processing/ultra-processing –Ultra-Processed Foods(UPFs)

NOVA classification system and types of food processing:  
harmful processing





# Ultra-Processed Foods (UPFs)



- Typically five or even more ingredients.
- Made in factories.
- At least one ingredients we don't use or rarely in domestic kitchen.

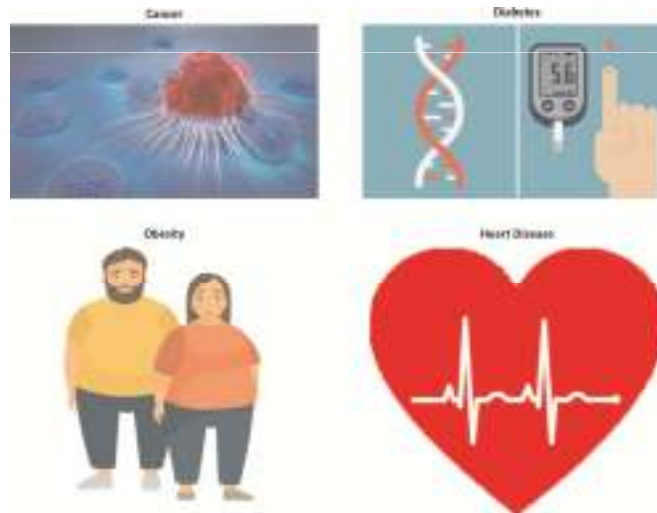
*Carbonating, firming, whipping, bulking and anti-bulking, de-foaming etc.*

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# Identifying UPFs

- Usually advertised
- Celebrity endorsed
- Ready to eat and consume
- Convenient
- Pitched as any time anywhere foods
- “Designed to be over consumed”

# Health Risks



# Recent Publications

## UPFs and health outcomes



Review

### Ultra-Processed Foods and Health Outcomes: A Narrative Review

Leonie Elizabeth <sup>1</sup>, Priscila Machado <sup>2</sup>, Marit Zinöcker <sup>3</sup>, Phillip Baker <sup>1,2</sup> and Mark Lawrence <sup>1,2,\*</sup>

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<sup>2</sup> Institute for Physical Activity and Nutrition, Deakin University, Geelong 3217, Australia  
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**Abstract:** The nutrition literature and authoritative reports increasingly recognise the concept of ultra-processed foods (UPF), as a descriptor of unhealthy diets. UPFs are now prevalent in diets worldwide. This review aims to identify and appraise the studies on healthy participants that investigated associations between levels of UPF consumption and health outcomes. This involved a systematic search for extant literature; integration and interpretation of findings from diverse study types, populations, health outcomes and dietary assessments; and quality appraisal. Of 43 studies reviewed, 37 found dietary UPF exposure associated with at least one adverse health outcome. Among adults, these included overweight, obesity and cardio-metabolic risks; cancer, type-2 diabetes and cardiovascular diseases; irritable bowel syndrome, depression and frailty conditions; and all-cause mortality. Among children and adolescents, these included cardio-metabolic risks and asthma. No study reported an association between UPF and beneficial health outcomes. Most findings were derived from observational studies and evidence of plausible biological mechanisms to increase confidence in the veracity of these observed associations is steadily evolving. There is now a considerable body of evidence supporting the use of UPFs as a scientific concept to assess the 'healthiness' of foods within the context of dietary patterns and to help inform the development of dietary guidelines and nutrition policy actions.

**Keywords:** ultra-processed food; health outcomes; dietary patterns; NOVA; food processing; obesity

## UPFs and the nutrition transition

### Ultra-processed foods and the nutrition transition: global, regional and national trends, food systems transformations and political economy drivers

Phillip Baker<sup>1</sup>, Priscila Machado<sup>2</sup>, Thiago Santos<sup>3</sup>, Katherine Severi<sup>4</sup>, Kathryn Backholer<sup>4</sup>, Michalis Hadjilakou<sup>5</sup>, Cherie Russell<sup>6</sup>, Oliver Huse<sup>6</sup>, Colin Bell<sup>6</sup>, Gyorgy Scrinis<sup>6</sup>, Anthony Worsley<sup>1</sup>, Sharon Friel<sup>1</sup>, Mark Lawrence<sup>2</sup>

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2. School of Exercise and Nutrition Science, Deakin University, Geelong, Australia
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4. Global Obesity Centre, Deakin University, Geelong, Australia
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7. School of Regulation and Global Governance, Australian National University, Canberra, Australia

**Key words:** ultra-processed foods, beverages, palm oil, nutrition transition, food systems, political economy

**Running title:** Ultra-processed foods and the nutrition transition

**Conflicts of interest:** The authors declare no conflicts of interest.

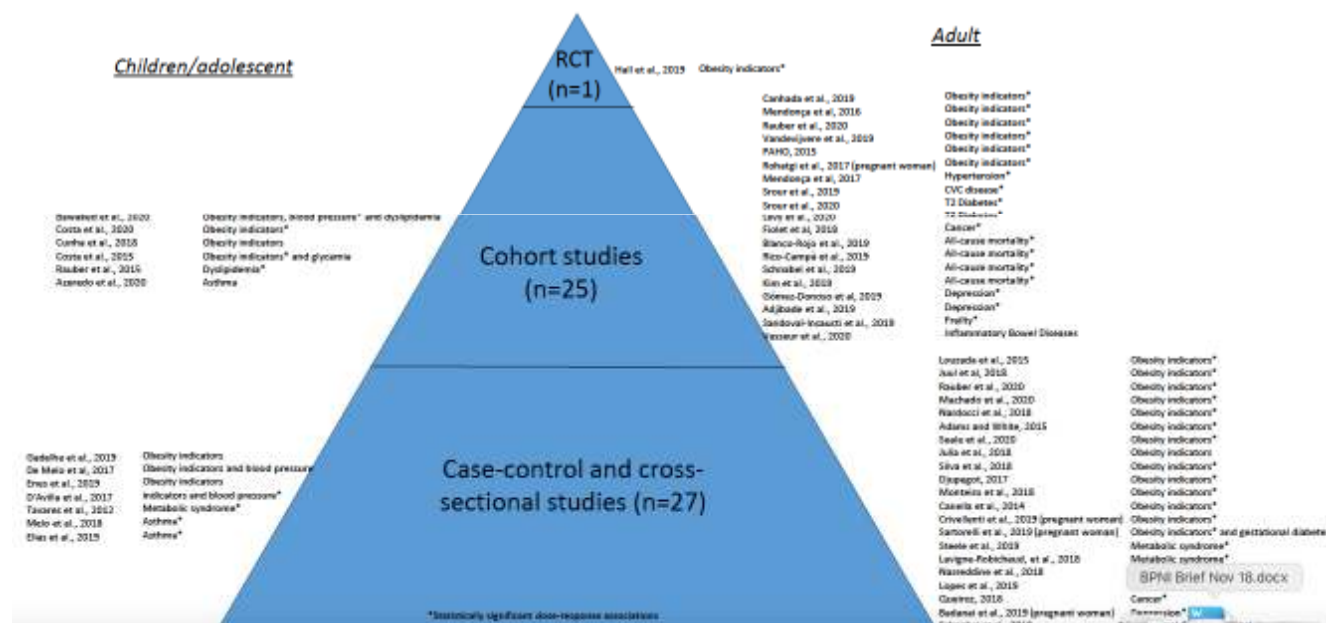
**Abstract**

Understanding changes in global ultra-processed food (UPF) consumption and associated drivers is essential, given mounting evidence linking these foods with adverse health outcomes. In this synthesis review we take two steps. First, we quantify per capita volumes and trends in UPF sales, and ingredients (sweeteners, fats, sodium, cosmetic additives) supplied by these foods, in countries classified by income and region. Second, we review the literature on food systems and political economy factors that may explain the observed changes. We find evidence for a substantial expansion in the types and quantities of UPFs sold worldwide, representing a transition towards a more processed global diet, but with variations between regions and countries. As countries grow richer, more UPFs and a wider variety of UPFs are sold. Sales volumes are highest in Australasia, North America, Europe and Latin America, but are growing most rapidly in Asia, the Middle East and Africa. These developments are closely linked with the industrialisation of food systems, technological change and globalisation, including growth in the market and political activities of transnational food corporations, and inadequate governance and policy responses. The scale of dietary change underway, especially in highly-populated middle-income countries, raises serious concern for global health.

# Impact of UPF consumption: Systematic Reviews by Louzada et al.

## Impact of ultra-processed food consumption on children's, adolescent's and adult's health: a systematic literature review.

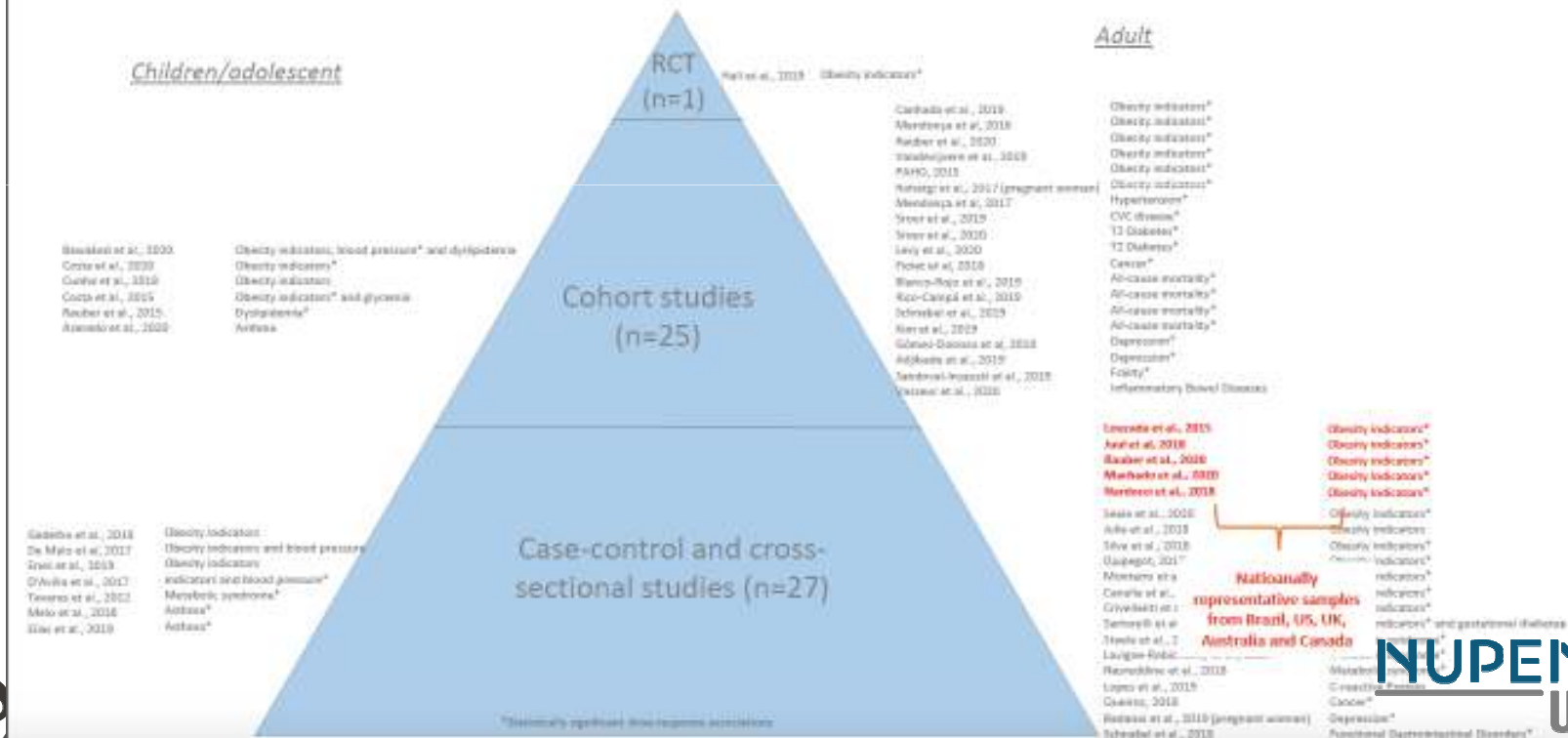
Louzada et al. Reports in Public Health. Under review.



# Obesity

## Ultra-processed foods and obesity in adults

Source: Impact of ultra-processed food consumption on children's, adolescent's and adult's health: systematic literature review. Louzada et al. Reports in Public Health. Under review.



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of social change

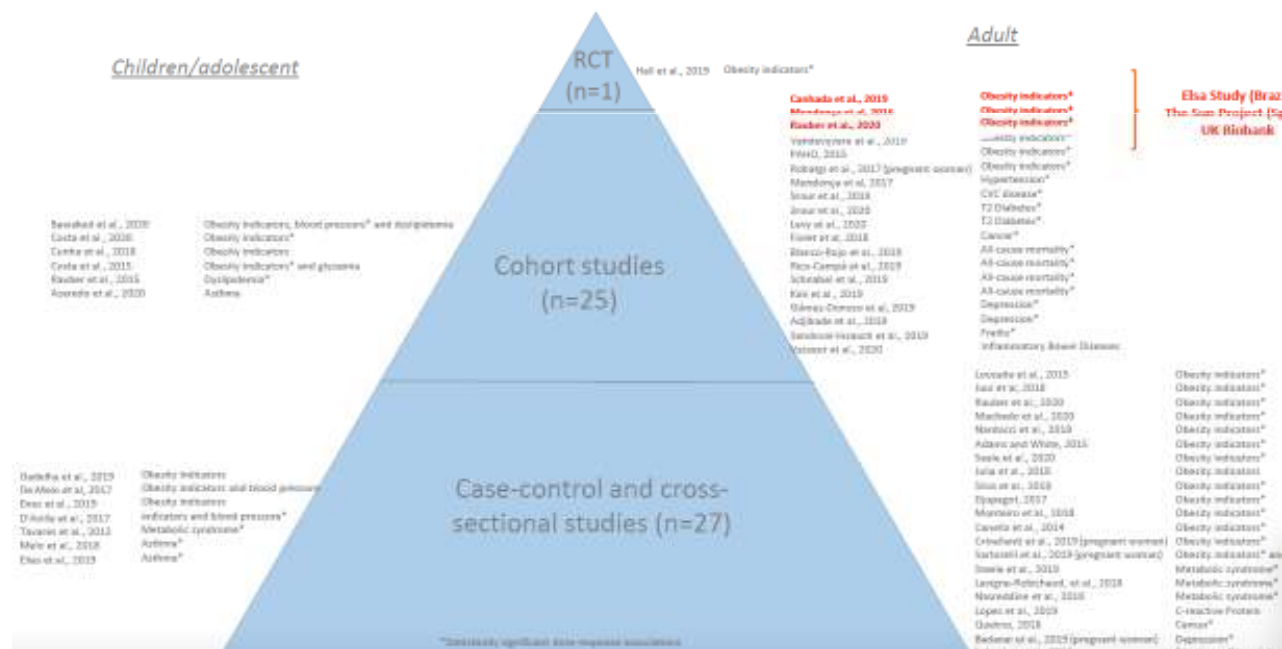
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# Obesity in adults

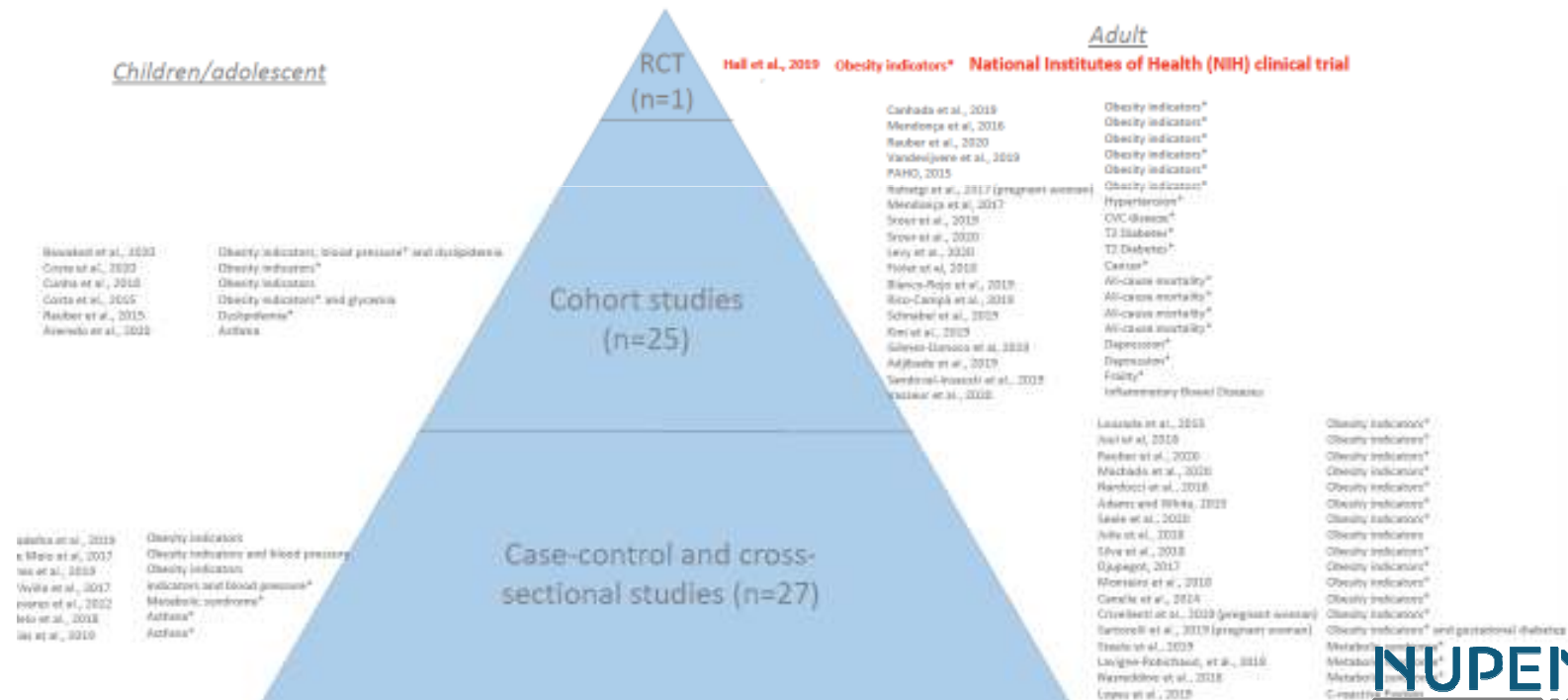
## Ultra-processed foods and obesity in adults

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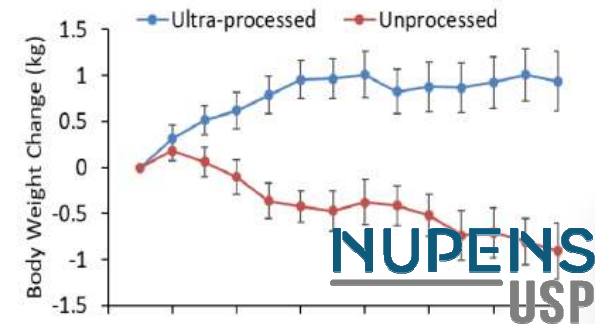
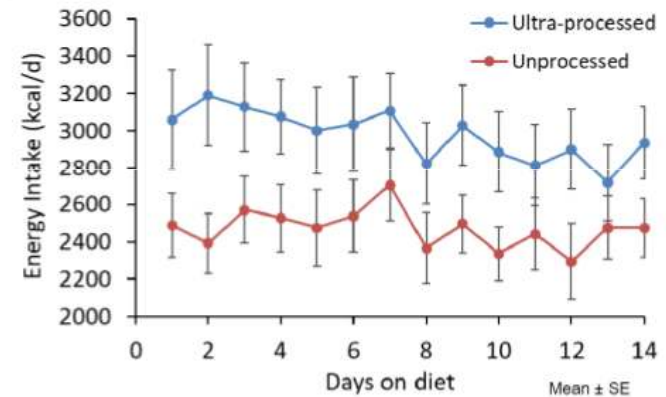
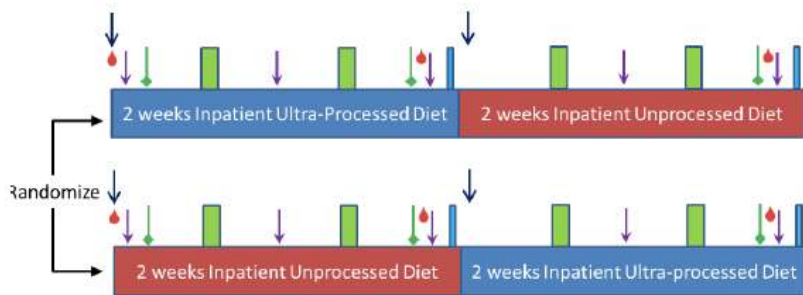
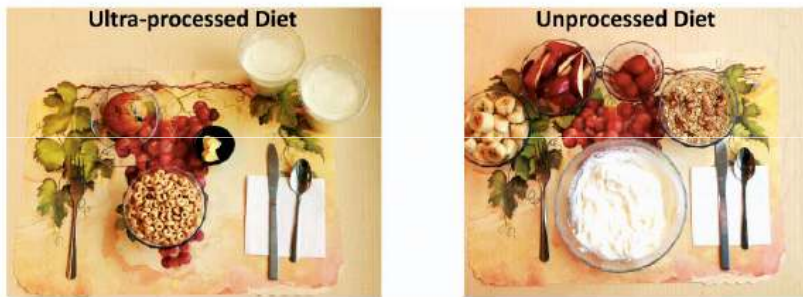


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# Ultra-processed diets cause excess calorie intake and weight gain



# Ultra-processed foods and cardiovascular disease, diabetes and cancer

## Ultra-processed food intake and risk of cardiovascular disease: prospective cohort study (NutriNet-Santé)

Bernard Srour,<sup>1</sup> Léopold K Fezeu,<sup>1</sup> Emmanuelle Kesse-Guyot,<sup>1</sup> Benjamin Allès,<sup>1</sup> Caroline Méjean,<sup>2</sup> Roland M Andrianasolo,<sup>2</sup> Eloi Chazelas,<sup>1</sup> Mélanie Deschasaux,<sup>1</sup> Serge Hercberg,<sup>1,3</sup> Pilar Galan,<sup>1</sup> Carlos A Monteiro,<sup>4</sup> Chantal Julia,<sup>1,3</sup> Mathilde Touvier<sup>1</sup>

[BMJ 2018;360:k322](#)

## Ultraprocessed Food Consumption and Risk of Type 2 Diabetes Among Participants of the NutriNet-Santé Prospective Cohort

Bernard Srour, PharmD, MPH, PhD; Léopold K. Fezeu, MD, PhD; Emmanuelle Kesse-Guyot, MSc, PhD; Benjamin Allès, PhD; Charlotte Debras, MSc; Nathalie Druesne-Pecollo, PhD; Eloi Chazelas, MSc; Mélanie Deschasaux, MSc, PhD; Serge Hercberg, MD, PhD; Pilar Galan, MD, PhD; Carlos A. Monteiro, MD, PhD; Chantal Julia, MD, MPH, PhD; Mathilde Touvier, PhD, MSc, MPH

[JAMA Intern Med. 2020;180\(2\):285-291](#)

## Consumption of ultra-processed foods and cancer risk: results from NutriNet-Santé prospective cohort

Thibaut Fiolet,<sup>1</sup> Bernard Srour,<sup>1</sup> Laury Sellem,<sup>1</sup> Emmanuelle Kesse-Guyot,<sup>1</sup> Benjamin Allès,<sup>1</sup> Caroline Méjean,<sup>1</sup> Mélanie Deschasaux,<sup>1</sup> Philippine Fassier,<sup>1</sup> Paule Latino-Martel,<sup>1</sup> Marie Beslay,<sup>1</sup> Serge Hercberg,<sup>1,4</sup> Céline Lavalette,<sup>1</sup> Carlos A Monteiro,<sup>1</sup> Chantal Julia,<sup>1,4</sup> Mathilde Touvier<sup>1</sup>

[BMJ 2019;365:11949](#)

# Ultra-processed foods and depression



# Ultra-processed foods and all-cause mortality

## Association between consumption of ultra-processed foods and all cause mortality: SUN prospective cohort study

Anais Rico-Campá,<sup>1,2</sup> Miguel A Martínez-González,<sup>1,2,3,4</sup> Ismael Alvarez-Alvarez,<sup>1</sup> Raquel de Deus Mendonça,<sup>1,5</sup> Carmen de la Fuente-Arillaga,<sup>1,2,3</sup> Clara Gómez-Donoso,<sup>1</sup> Maira Bes-Rastrollo<sup>1,2,3</sup>

*BMJ* 2019;365:l1949

## Consumption of Ultra-Processed Foods and Mortality: A National Prospective Cohort in Spain

Ruth Blanco-Pardo, PhD; Helena Sandoval-Insausti, MD, MPH; Esther López-García, MPharm, PhD; Auxiliadora Gociari, MD, PhD; José M. Ordovas, PhD; José R. Bangue, MD, PhD; Fernando Rodríguez-Artalejo, MD, PhD; and Pilar Guallar-Castellón, MD, PhD

*Public Health Nutr* 2019 July; 22(10): 1777-1785. doi:10.1017/S1368980118603890.

## Ultra-processed food intake and mortality in the United States: Results from the Third National Health and Nutrition Examination Survey (NHANES III 1988-1994)

Hyunju Kim<sup>1,2</sup>, Emily A. Hu<sup>2,3</sup>, and Casey M. Rebholz<sup>2,3</sup>

*JAMA Internal Medicine* | Original Investigation

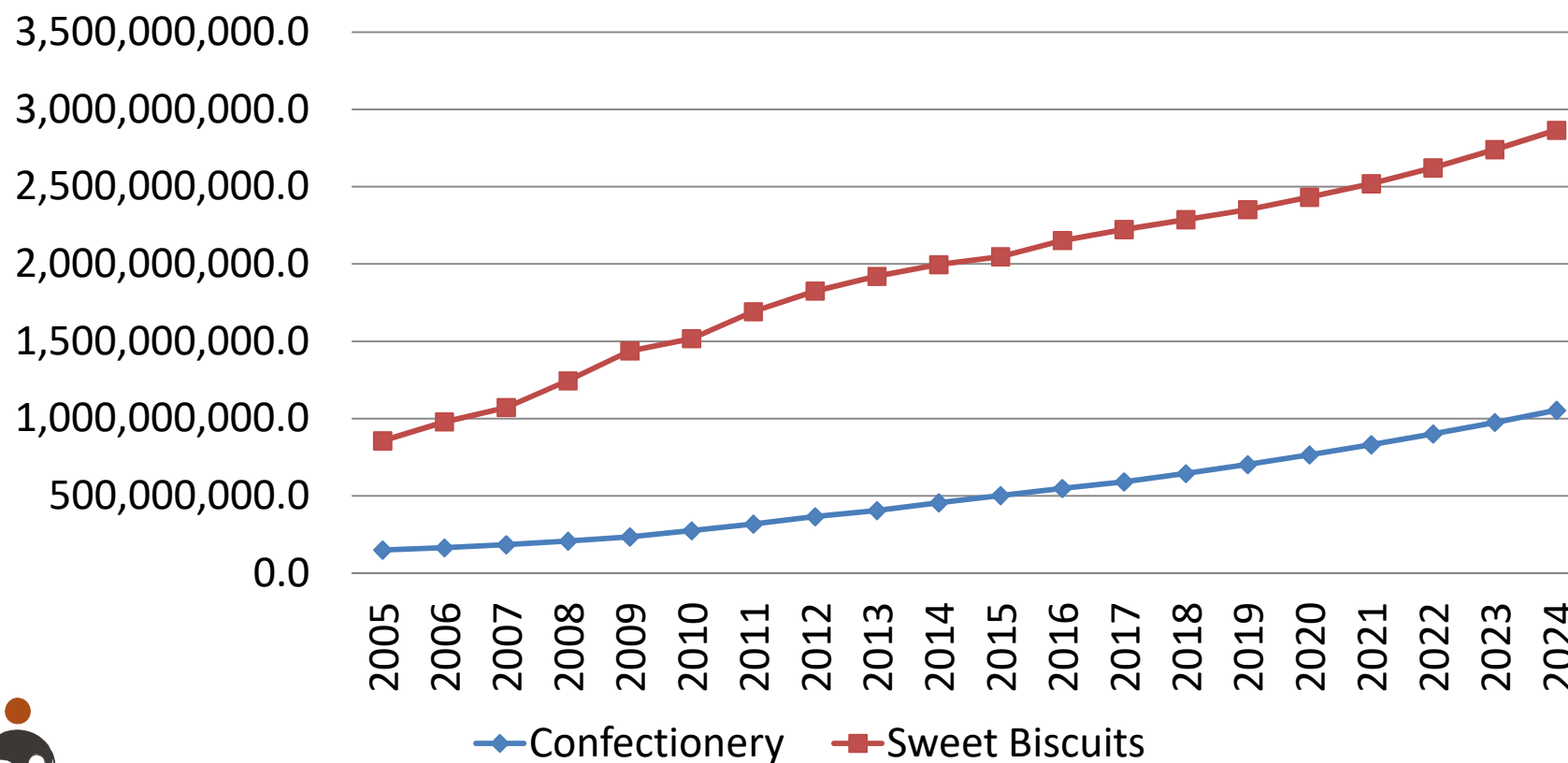
## Association Between Ultraprocessed Food Consumption and Risk of Mortality Among Middle-aged Adults in France

Luoro Schrotter, MD, MSc, Emmanuelle Nèze-Guyot, PhD, Benjamin Allès, PhD, Mathilde Touvier, PhD, Bernard Sluik, PhD, Serge Hercberg, MD, PhD, Carole Boscail, MD, PhD, Chantal Julia, MD, PhD

Yet UPF sales rising ...

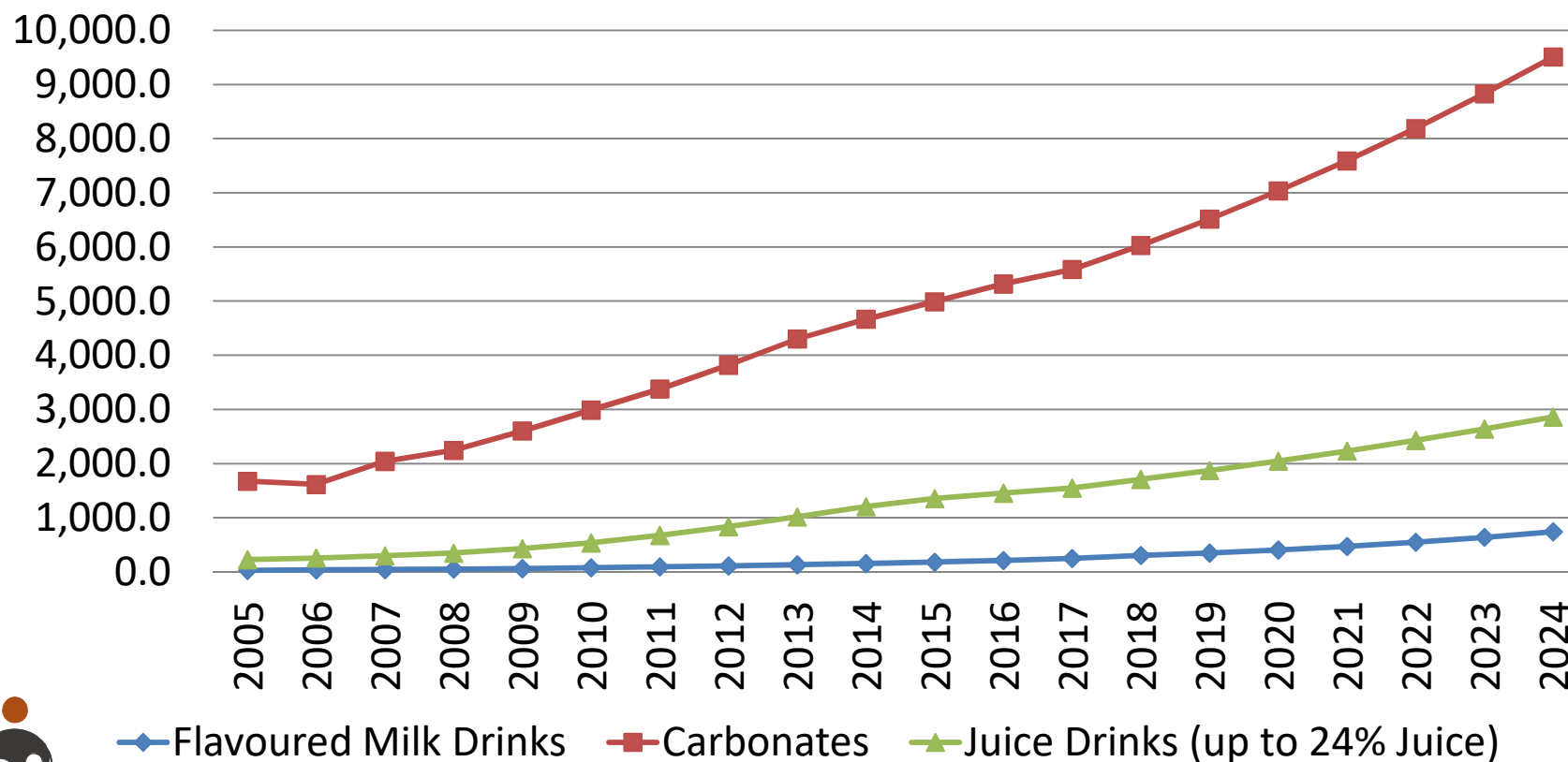
# Rising trend of UPFs in India

In Kilograms



# Rising trend of UPFs in India

In Million liters



**What steps can be taken to  
reduce consumption ?**



# What can people do?

## Specific Recommendations

- **Group 1 Foods:** Can make these foods the basis of their and baby's diet.
- **Group 2 Foods:** Use processed culinary ingredients in small amounts for seasoning and cooking foods and to create culinary preparations.
- **Group 3 Foods:** Limit the use of processed foods.
- **Group 4 Foods:** Avoid ultra-processed food products.

# What can people do?

## General Recommendations

- Identify whether the food is a UPF before buying
- Be wary of adverts/information from industry or celebs.
- Trust information from sources like WHO , Government of India or public interest groups like NAPI/BPNI.

# 0-6 months



*\* Breastmilk is all that a baby needs for 0-6 months. For those where artificial milk has to be used for reasons, animal milk falls in minimally processed group and powdered milks fall in UPFs.*

# 6-36 months

<b>REAL FOODS</b> <i>(Unprocessed or minimally processed foods)</i>	<b>ULTRA-PROCESSED FOODS</b>
<b>6 months - 3 years</b>	
 <p><b>Milk and Milk Products</b></p>	 <p><b>Drinks and Infant Cereals</b></p>
 <p><b>Fruits and Vegetables</b></p>	 <p><b>Chocolates and Ice cream</b></p>
 <p><b>Cereals and Pulses</b></p>	 <p><b>Snacks and Biscuits</b></p>

# 3-8 Years

REAL FOODS <i>(Unprocessed or minimally processed foods)</i>	ULTRA-PROCESSED FOODS
<b>3 years to 8 years</b>	
 <p>Homemade Meal</p>	 <p>Noodles</p>
 <p>Kheer</p>  <p>Poha</p>	 <p>Sweetened Beverages (Cold Drinks)</p>
 <p>Cheela</p>  <p>Sooji Halwa</p>	 <p>Bread and Cakes</p>  <p>Frozen Snacks</p>  <p>Health Drinks</p>

# Above 8 years-Adults

REAL FOODS <i>(Unprocessed or minimally processed foods)</i>	ULTRA-PROCESSED FOODS
<p data-bbox="853 395 1263 435">8 years and above</p>  <p data-bbox="533 580 582 596">Meal</p>  <p data-bbox="658 735 784 751">Idli Sambhar</p>	 <p data-bbox="1473 596 1529 612">Pizza</p>  <p data-bbox="1339 804 1469 820">Fried Chicken</p>
 <p data-bbox="629 959 703 975">Biryani</p>  <p data-bbox="613 1209 703 1225">Omelette</p>  <p data-bbox="703 1442 808 1458">Dahi Bhalle</p>	 <p data-bbox="1317 1043 1451 1059">Frozen Kabab</p>  <p data-bbox="1352 1230 1424 1246">Burger</p>  <p data-bbox="1272 1458 1346 1474">Alcohol</p>



### Kellogg's Chocos

#### Nutrition Information<sup>#</sup>

○ Typical value for 30 g      ○ 30 g serving with 120 ml of skim milk

<b>Energy</b>	<b>111 kcal</b>	<b>146 kcal</b>	
Energy From Fat	7 kcal	8 kcal	
<b>Total Fat</b>	<b>0.8 g</b>	<b>0.9 g</b>	
Saturated Fatty Acids	0.4 g	0.5 g	
Monounsaturated Fatty Acids	0.3 g	0.3 g	
Polyunsaturated Fatty Acids	0.1 g	0.1 g	
Trans Fatty Acids	0.0 g	0.0 g	
<b>Cholesterol</b>	<b>0.0 mg</b>	<b>0.0 mg</b>	
<b>Total Carbohydrates</b>	<b>24.9 g</b>	<b>30.5 g</b>	
of which Sugar (Sucrose)	10.4 g	10.4 g	
Dietary Fibre	1.5 g	1.5 g	
<b>Protein</b>	<b>2.7 g</b>	<b>5.7 g</b>	
<b>Sodium</b>	<b>0.09 g</b>	<b>0.14 g</b>	
		(%RDA)	
Vitamin A	30.0 µg	35.4 µg	6%
Vitamin C	6.0 mg	7.2 mg	18%
Thiamine (Vit B1)	0.3 mg	0.3 mg	30%
Riboflavin (Vit B2)	0.4 mg	0.4 mg	33%
Niacin (Vit B3)	4.0 mg	4.1 mg	35%
Vitamin B6	0.5 mg	0.5 mg	26%
Vitamin B12	0.1 µg	0.7 µg	68%
Folate	25.5 µg	25.5 µg	13%
Iron	4.2 mg	4.4 mg	21%
Calcium	160.0 mg	304.0 mg	51%
Zinc	0.8 mg	0.8 mg	8%
Total Trans fat content not more than 0 percent by weight.			
Total saturated fat content not more than 1.2 percent by weight.			
<sup>#</sup> Approximate values			

# What can the Governments do?

- Launch a campaign to identify UPFs, and on the negative consequences on health of the UPFs.
- Develop a legal framework to prohibit promotion of UPFs, front of the pack labels
- Adopt NOVA classification as a policy and include this in the national food dietary guidelines and develop an age specific concept (Brazil, Peru, Uruguay, Ecuador are using )
- Set up a National Task Force (without any conflicts of Interest) for surveys, research and policy response advice.
- Levy taxes on UPFs and provide subsidy to producers of minimally processed foods/unprocessed foods.



# What can you do ?

- Write, Speak, Share about UPFs in local papers.
- Share on social media.
- Sign up the NAPI-BPNI Statement on UPFs on our website if you agree.
- Write to your State policy makers to do the right action to halt the rise of UPFs and reduce consumption.

**The UNSEEN DANGERS of UPFs**” available in English and will be in several Indian languages

Thank you

**INFORMATION  
YOU CAN  
TRUST**