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Knudsen, Vibeke Kildegaard; Fagt, Sisse; Trolle, Ellen; Matthiessen, Jeppe; Groth, Margit Velsing; Biltoft-Jensen, Anja Pia; Sørensen, Mette Rosenlund; Pedersen, Agnes N.

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Evaluation of the diet in Danish adults using a diet quality index

VK Knudsen, S Fagt, E Trolle, J Matthiessen, MV Groth, A Biltoft-Jensen, MR Sørensen, AN Pedersen

Division of Nutrition, National Food Institute, Technical University of Denmark

Max 30 E% from total fat, and max 10 E% from saturated fat

Min 600 g fruits and vegetables/day

Max 10 E% from added sugar

Min 500 g/day

Min 200 g fish/week

AIM

The aim of the present study was to describe the habitual diet in Danish adults, and to evaluate the overall quality of the diet using a diet quality index based on the National Food-Based Dietary Guidelines (FBDG), which include seven guidelines regarding diet and one regarding physical activity.

METHODS

Data from the Danish National Survey of Diet and Physical Activity 2003-08, including 3,354 individuals aged 18-75 years were used. The diet quality index was constructed based on six foods and nutrients (see below); a score for each of the six components was calculated as the ratio between actual intake and the recommended intake , e.g. If an individual eats 500 g fruit and vegetables per day, the score is 500/600=0.83. The scores were in the range from 0 to 1 with zero assigned to an intake most far from the guideline, and 1 complying with the guidelines. The scores for each food/nutrient were summed. Individuals were divided into groups according to quartiles of the diet quality index, and food and nutrient intakes were evaluated in each of the four groups.

Food -based dietary guidelines included in the diet quality index Dietary guideline Food/nutrient included in index

- Eat less fat particularly fats from meat and dairy products
 - Eat potatoes, rice or pasta and wholemeal → bread every day
- Eat fruit and vegetables every day 6 → portions/pieces per day
- Fish and fish products several times a week \rightarrow
- Limit intake of sugar particularly from soft → drinks, confectionary and cakes

RESULTS

Macronutrients distribution did not meet recommendations, as energy from total fat and especially saturated fat was too high in all groups.

	1 st Quartile		2 nd Quartile		3 rd Quartile		4 th Quartile		
	Mean	Std	Mean	Std	Mean	Std	Mean	Std	P for trend
Total score	2.8	0.4	3.8	0.2	4.4	0.2	5.2	0.3	<.0001
Energy, MJ/day	10.3	3.2	9.3	2.7	8.8	2.4	8.0	2.3	<.0001
Fat (E%)	39	6	36	5	34	4	30	4	<.0001
Saturated fat (E%)	17	3	16	2	14	2	12	2	<.0001
Monounsat fat (E%)	14	2	13	2	12	2	11	2	<.0001
Polyunsat fat (E%)	5	1	5	1	5	1	5	1	0.1153
Carbohydrate (E%)	47	6	48	5	50	5	53	4	<.0001
Added sugar (E%)	13	7	10	5	8	4	7	3	<.0001
Dietary fibre (g/MJ)	2	0	2	0	3	1	3	1	<.0001
Protein (E%)	14	2	15	2	16	2	16	2	<.0001

Table 2. Food in	take in four groups of diet quality index	

	1 st Quartile		2 nd Quartile		3 rd Quartile		4 th Quartile		
	Median	IQ range	Median	IQ range	Median	IQ range	Median	IQ range	P for trenc
High-fat dairy	21	6;44	19	7;38	15	5;33	11	3;26	<.000
Low-fat dairy	20	0;82	40	2;125	50	5;143	75	13;150	<.000
Processed meat	31	15;53	23	12;41	18	9;31	13	6;26	<.000
Fish	5	0;13	13	5;27	20	9;35	29	18;41	<.000
Poultry	15	1;36	18	3;36	19	4;37	20	4;37	0.020
Fats	45	32;66	35	25;48	29	19;38	21	14;29	<.000
Rye bread	49	25;81	56	31;89	56	31;93	65	39;97	<.000
White bread	60	34;87	45	26;73	43	21;64	30	13;51	<.000
Fruit	91	40;159	152	82;247	211	125;320	282	191;410	<.000
Vegetables	109	72;157	131	92;186	152	109;213	181	129;255	<.000
Juice	0	0;51	26	0;103	26	0;129	26	0;129	<.000
Potatoes	90	49;148	90	47;140	79	35;124	87	46;139	0.014
Cake etc.	53	26;91	48	21;78	39	18;71	32	14:57	<.000

A high intake of high-fat milk products, fat on bread and processed meat contributed to a high intake of total fat and saturated fat. Likewise sugarsweetened soft drinks contributed to a high intake of added sugars in the group with the lowest value of the diet quality index. Individuals with values above the highest quartile had higher intakes of "healthy foods" such as fish, fruit and vegetables, rye bread. Overall, intakes of micronutrients were sufficient in all ranges of the index, except from vitamin D, and iron in women

CONCLUSION

The diet quality index is a useful tool in assessing food and nutrient intake in individuals with high vs. low degree of compliance towards the dietary guidelines, and provides a valuable tool in future studies investigating variations in dietary intakes in relation to lifestyle, demographic and regional differences in Denmark.