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## Processed red meat consumption, socio-demographic characteristics and cardio-metabolic risk

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Globally the prevalence of cardiovascular disease (CVD) and diabetes is increasing <sup>(1)</sup>. The WHO estimate that by 2030, CVD will be responsible for 23.3 million deaths annually, and the prevalence of diabetes will have risen to 336 million <sup>(1)</sup>. Processed red meat has been associated with CVD and Type 2 diabetes due to its unfavourable fat profile and high sodium content <sup>(2)</sup>. The aim of this study was to characterise patterns of dietary meat intakes, socio-demographics and cardio-metabolic risk factors. This study used data from the National Adult Nutrition Survey (NANS), a cross-sectional food consumption survey carried out between 2008 and 2010. Habitual food and beverage intake data was collected for 1500 Irish adults using a 4-day semi-weighted food diary, 79 % of whom provided blood and urine samples <sup>(3)</sup>. For the purpose of this analysis, under reporters were removed and only participants who provided a fasting blood sample were included. Mean daily processed red meat intake (g/d) was used to divide the NANS into processed red meat consumption groups. Statistical significance differences between groups was assessed using a general linear model, controlled for age, gender, energy (kcal), social class, smoking status, supplement use and physical activity, with Bonferoni *post hoc* test.

Processed Red Meat Consumers	Non (n = 93)		Low (n = 162)		Medium (n = 179)		High (n = 178)		P
	Mean	SD	Mean	SD	Mean	SD	Mean	SD	
Processed red meat (g/d)	0.0 <sup>a</sup>	0.0	11.4 <sup>b</sup>	4.7	30.2 <sup>c</sup>	6.9	77.1 <sup>d</sup>	36.4	<0.001
Energy (kcal/d)	2020 <sup>a</sup>	570	2058 <sup>a</sup>	540	2252 <sup>ab</sup>	600	2525 <sup>b</sup>	640.1	<0.001
Glucose (mmol/l)	5.1	0.71	5.14	0.68	5.27	1.17	5.24	0.83	0.145
Insulin (µIU/ml)	7.22	4.58	8.28	6.89	9.51	7.49	9.76	9.57	0.026
C-Peptide (ng/ml)	1.89	2.41	1.74	1.84	2.23	2.24	2.12	2.15	0.028
NEFA (mmol/l)	0.59 <sup>a</sup>	0.31	0.64 <sup>ab</sup>	0.36	0.71 <sup>b</sup>	0.36	0.64 <sup>ab</sup>	0.34	0.028
Triglyceride (mmol/l)	1.05 <sup>a</sup>	0.49	1.17 <sup>ab</sup>	0.68	1.34 <sup>b</sup>	0.86	1.27 <sup>ab</sup>	0.67	0.010
Total cholesterol (mmol/l)	5.11	1.08	5.06	1.00	4.9	1.05	4.82	0.96	0.770
HDL cholesterol (mmol/l)	1.69 <sup>ab</sup>	0.42	1.68 <sup>a</sup>	0.43	1.50 <sup>b</sup>	0.36	1.49 <sup>ab</sup>	0.39	0.015
LDL cholesterol (mmol/l)	2.92	0.95	2.85	0.83	2.79	0.88	2.75	0.85	0.803

<sup>abcd</sup> Different uppercase superscript indicate significant differences between consumption groups

Gender, age and social class differed across the consumption groups; the non-consumers were predominantly older, professional females. High consumers were generally younger, unskilled males ( $P < 0.001$ ), with a higher smoking status and with a lower supplement usage ( $P < 0.001$ ). Furthermore, high consumers had a higher BMI ( $P = 0.016$ ), yet a lower body fat percentage ( $P = 0.022$ ), a greater muscle mass ( $P = 0.023$ ) and higher physical activity levels ( $P = 0.002$ ) than all other consumer groups. As a percentage of total energy, lower intakes of carbohydrates, sugars ( $P < 0.001$ ) and higher intakes of total fat, SFA, MUFA and sodium ( $P < 0.05$ ) were observed in high processed red meat consumers. Insulin, c-peptide, NEFA and TAG concentrations increased, but HDL cholesterol decreased with processed red meat consumption. Similarly indices of insulin resistance, HOMA<sub>IR</sub> and QUICKI, and CVD risk, TAG: HDL, were modulated with meat intake. Therefore it would seem, high processed red meat consumption presents a lower dietary quality, with increased cardio-metabolic risk. Whilst, further pattern analysis is required to investigate this relationship, the data suggest that modification of processed meat composition may be a good target to improve dietary quality.

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