Knowledge, attitudes and behaviour of Greek adults towards salt consumption: a Hellenic Food Authority project

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Abstract

Objective: To investigate the knowledge, attitudes and behaviour of Greek adults towards salt as well as their differences with respect to gender, age and level of education.

Design: Cross-sectional, observational survey.

Setting: Voluntary participation to a telephone interview, using a seventeen-item questionnaire.

Subjects: Greek adults aged over 25 years (n 3609), nationally representative according to age, gender and geographical distribution of the Greek population, were interviewed.

Results: More women of all age groups compared with men reported adding salt during cooking (P < 0.001), while less reported adding salt on the plate (P < 0.001). Also, more women believed that salt added during cooking was the main source of salt in the diet (P < 0.001). Participants aged 25–34, 35–44 and 45–54 years old had better knowledge of the harmful effects of salt on health compared with the 55+ years age group (P = 0.002, P = 0.001, P < 0.001, respectively); respondents in the aforementioned age groups also knew that children should consume less salt than adults compared with 55+ years age group (P = 0.004, P < 0.001, P < 0.001, respectively). Respondents with secondary and higher educational status were more likely to avoid consumption of processed foods (P < 0.001) and to check the nutrition information on food packaging as compared with respondents having basic education status (P < 0.001).

Conclusions: Awareness needs to be raised regarding salt recommendations for adults and children, sources of sodium in the diet and adding less salt during cooking, as well as reading food labels. Future campaigns for salt reduction should consider gender, age and level of education differences regarding knowledge, attitudes and behaviour towards salt.

Keywords Salt consumption knowledge Salt consumption behaviour Sociodemographic variables Greece

Strong scientific evidence based on observational and experimental human and animal studies has established the adverse effect of excess salt intake on human health, especially on blood pressure levels^(1–4). Sodium restriction lowers blood pressure in both men and women, in all age groups, as well as resting blood pressure, and can avert serious vascular complications⁽⁵⁾.

Reducing dietary sodium at the population level is one of the simplest and most cost-effective potential ways to reduce CVD risk and improve public health^(6,7). Unsurprisingly, on a global scale, its implementation has been indicated as the second of the five immediate priority actions for prevention of non-communicable diseases^(5,8). Reducing salt consumption has been estimated to save substantive health costs in developed countries,

mainly as a consequence of reduced cardiovascular morbidity and mortality (9,10). According to a recent National Health Survey conducted by the Hellenic Statistical Authority (11), one in five Greek citizens reported suffering from hypertension (with the prevalence of hypertension in men and women being $17 \cdot 7\%$ and $22 \cdot 5\%$, respectively). Therefore, any action that can potentially reduce the financial burden for health-care demands in Greece, especially during periods of economic crisis, becomes crucial.

However, consumers are not always aware of the foods or dietary behaviours that contribute the most to total sodium intake⁽¹²⁾. Even though the salt content of processed foods has been reduced through systematic measures in many European countries, processed foods

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are still considered to be the main contributors to dietary sodium intake⁽¹³⁾. Hence, national policies for dietary salt reduction usually focus both on raising awareness regarding salt in the general public as well as moving towards a progressive abatement of the salt content of the foods identified as the largest contributors to population salt intake, largely by engaging food business operators in this effort⁽¹⁴⁾. Even though a national dietary survey has not been completed in Greece, a recent study carried out in children⁽¹⁵⁾ showed that processed foods such as pizza, cheese and bread are important contributors to total dietary intake.

In Greece, a national public health campaign can be successful if consumers' knowledge regarding salt as well as their related dietary habits are first taken into account, before developing and implementing targeted actions towards salt reduction. Since there is no published information about the beliefs related to salt consumption among Greek adults, the primary aim of the present study was to evaluate the knowledge, attitudes and behaviour towards salt intake in a nationally representative random sample of Greek adults, and second to examine potential differences with respect to age, gender and level of education. This could help in identifying key knowledge gaps regarding salt and attitudes towards high salt consumption, as well as in planning future interventions at changing consumer behaviour to reduce salt intake based on scientific data.

Methods

Study design and participants

The study was a cross-sectional, observational survey, carried out during January-February 2011 and September-October 2011, in all Greek areas. The sampling was random (i.e. random selection of telephone numbers through telephone catalogues, using a special algorithm) and nationally representative according to the age, gender and geographical distribution of the Greek population (provided by the Hellenic Statistical Authority). Only one person per household was interviewed, selected so as to achieve a representative age and sex distribution in the sample. In particular, of the 4505 initially approached individuals (excluding those who did not answer the telephone), 1727 men and 1882 women (aged 25-90 years) finally agreed to participate in the interview (80% participation rate). Of them, 1255 were from Attica region (including Athens metropolitan area), 944 were from Macedonia and Thrace regions, 531 were from Thessaly, Sterea Ellada and Epirus, 481 were from Peloponnesus and Ionian islands, and 398 were from Crete and Aegean islands (Table 1).

All interviews were carried out by trained personnel (by a market analysis company). The study was conducted according to the guidelines laid down in the

Table 1 Characteristics of the survey participants: nationally representative sample of Greek adults (*n* 3609), 2011

	n	%
Sex		
Male	1727	47.9
Female	1882	52.1
Age group		
25–34 years	667	18.5
35–44 years	716	19.8
45–54 years	657	18-2
55–64 years	624	17.3
65–74 years	502	13.9
75+ years	443	12.3
Educational status		
Low school	840	23.3
Basic school	365	10.1
High school	1167	32.3
Higher education	1224	33.9
Region		
Attica	1255	34.8
Macedonia and Thrace	944	26.2
Thessaly, Sterea Ellada and Epirus	531	14.7
West Sterea Ellada, Peloponnesus and Ionian islands	481	13.3
Crete and Aegean islands	398	11.0

Declaration of Helsinki and all procedures involving human subjects were approved by the Management Board of the Hellenic Food Authority (Decision no. 6/14.03.2011). Prior to the commencement of the survey, the Hellenic Data Protection Authority was notified of the study. Participants were informed about the aims and procedures of the survey and consent was obtained from all of them. The participants responded to the questions anonymously.

Measurements

Data were collected by a computer-assisted telephone interview. The questionnaire covered sociodemographic characteristics (gender, age, education level and place of residence) and included seventeen pre-coded questions related to knowledge, attitudes and behaviour of Greek adults towards salt consumption. Two of the questions each contained an additional open-ended question. One of them asked the participants to specify the maximum daily intake recommended by experts and the other one asked them to specify the relationship between salt and sodium. The rest of the questions had a number of predefined answers that the respondents could choose from.

The initial questionnaire was sent to experts in Greece (Hellenic Health Foundation), the UK (Salt Team, Department of Heath), the USA (Pan-American Health Organization) and Consumers International in Chile for initial comments. During the preliminary phase of the study, the questionnaire was completed by participants (n 100) attending a one-day conference on nutrition policy in Athens, Greece, organized by the Hellenic Food Authority (October 2010), in order to reassure that the questions were clear and understood by everyone.

Statistical analysis

Categorical variables are presented as absolute and relative frequencies. Associations between categorical variables were tested by calculation of the χ^2 test. The statistical software package IBM SPSS Statistics 18·0 was used for all statistical calculations. Comparisons between *C*-statistic values were performed using the *Z*-test. All reported *P* values were based on two-sided hypotheses.

Results

In general, most of the participants tended to add salt always during cooking $(72\cdot4\%)$ but rarely/never on their plate at the table $(70\cdot6\%)$. With regard to their knowledge towards salt, a small percentage of the participants knew that there is a recommended maximum daily intake of salt $(33\cdot3\%)$ but among them, even fewer knew correctly this recommendation $(11\cdot1\%)$. Moreover, most of the respondents knew that salt is associated with health problems $(95\cdot0\%)$. However, only half reported that salt reduction was very important in their diet $(59\cdot2\%)$. The responses on the attitudes and behaviour questions showed that a large percentage of the cohort had the habit of avoiding processed foods $(77\cdot6\%)$ but few reported always reading the nutritional information on food packages $(24\cdot7\%)$.

Gender differences regarding knowledge, attitudes and behaviour towards salt

Compared with men, more women reported adding salt during cooking (P < 0.001), while less reported adding salt on the plate at the table (P < 0.001; Table 2). Also, more women compared with men believed that salt added during cooking was the main source of salt in the diet (P < 0.001). More than half of the respondents were not aware of the recommended maximum daily amount of salt for adults (P < 0.001). However, more women compared with men reported that there is a maximum daily amount of salt recommended for adults by experts (P < 0.001), although less than a fifth knew that the recommended daily amount is less than 5–6 g (P = 0.032). Also women were more likely to report that children should consume less salt than adults (P < 0.001). Women were less likely to know that there is a relationship between salt and sodium (P = 0.044) and understand the exact nature of this relationship (P < 0.001). Women had better knowledge of the harmful effects of salt on health (P < 0.001), as they knew that a diet high in salt correlates with high blood pressure (P = 0.011), obesity (P < 0.001), stomach cancer (P < 0.001) and kidney stones (P < 0.001). In addition, compared with men, more than half of the female respondents thought they were probably eating less or the right amount of salt as recommended (P < 0.001) and that a reduction of salt in the diet was very important (P < 0.001). Women were more likely to avoid consumption of processed foods (P < 0.001) and more likely to check the nutrition information on food packaging (P < 0.001) compared with men. When the participants were asked what they would prefer on food labels, more than half of the women appeared to prefer reading the amount of salt/sodium per serving (P < 0.001). Finally, more than half of the women would prefer a clear indication of foods high in salt to be mandatory on food labels (P = 0.03).

Age differences regarding knowledge, attitudes and behaviour towards salt

When the analysis was stratified by age group (Table 3), it was observed that in all age groups participants tended to add salt more frequently during cooking, with women having higher percentages compared with men within each age group (P < 0.001). As far as the withholding of salt on the plate was concerned, independent of age group, more than half of the respondents and more women compared with men reported avoiding adding salt on the plate (25–35 years: P = 0.007, 36–45 years: P < 0.001, 46–55 years: P = 0.0028, 56–65 years: P = 0.003, 66–75 years: P = 0.009, 75+ years: P = 0.045). Furthermore, less than half of the participants aged 25-34 (P=0.024), 35–44 (P<0.001), 55–64 (P=0.003) and 65-74 (P = 0.010) years old were informed about the maximum daily amount of salt recommended for adults, while women seemed to be better informed as compared with men. The participants in all age groups appeared to know that children should consume less salt than adults; however, these differences were statistically significant only in those aged 25–34 (P = 0.004), 35–44 (P < 0.001), $45-54 \ (P < 0.001)$ and $55-64 \ (P < 0.001)$ years old. More than half of the respondents of 56–65 (P = 0.045), 66–75 (P=0.014) and 75+ (P<0.001) years age groups were less likely to know that there is a relationship between salt and sodium, while females were found to be less informed compared with males. Finally, participants aged 25-34 (P = 0.008), 35-44 (P = 0.012), 45-54 (P < 0.001) and 55-64 (P < 0.001) years old were more likely to avoid processed foods in an effort to control their salt intake. In this survey, respondents (women more than men) of 25–34 (P < 0.001), 35–44 (P = 0.031), 45–54 (P < 0.001) and 55-64 (P = 0.001) years age groups checked food labels more frequently. Additionally, participants aged 25–34 (P = 0.002), 35–44 (P = 0.001) and 45-54 (P<0.001) years old as well as women were more concerned about the harmful effects of salt on health, while those aged 25-34 (P = 0.001), 35-44 (P < 0.001) and 64–75 years (P = 0.010) preferred the indication of the amount of salt/sodium on the food label as per serving (females more than males).

Education status differences regarding knowledge, attitudes and behaviour towards salt

The impact of education status was also investigated. All the aforementioned analyses were repeated to identify 1880 G Marakis et al.

Table 2 Consumption, knowledge and beliefs on salt by gender among the survey participants: nationally representative sample of Greek adults (*n* 3609), 2011

	Men (n 1727)	Women (n 1882)	
	%	%	Р
Do you put salt in food when you cook?			
Always	63.6	80.4	
Occasionally (less than half meals)	10.2	8.3	0.0005
Never	7⋅1	4.6	
Do you add salt to your plate when you sit at the table? Always	8.3	4.3	
Always Occasionally (less than half meals)	17·3	13·2	0.0005
Never	44·9	58.2	0 0003
3. Is there a maximum daily amount of salt recommended for adults by the experts?		00 2	
Yes	28.3	37.8	
No	19.7	15.5	0.0005
I do not know	51.9	46.7	
3a. If your answer is yes, which is the correct amount?			
Yes (correct answer)	8.8	12.8	0.032
No (wrong answer)	91.2	87∙2	
Compared with adults, do you believe that children should consume? More salt	12.0	9.7	
The same quantity of salt	12·0 14·1	9·7 17·1	0.0005
Less salt	61.2	66.4	0.0003
5. Is there a relationship between salt and sodium?	012	00 4	
Yes	58.5	54.4	
No	5.6	6.2	0.044
I do not know	35.9	39.5	
5a. If yes, please specify:			
Yes (correct answer)	38.4	29.3	0.0005
No (wrong answer)	61.6	70.7	
6. Do you believe that a diet high in salt could cause serious health problems?			
Yes	92.9	96.9	0.0005
No	4.5	1.8	0.0005
I do not know	2.6	1.3	
7. If yes, what kind of problems? High blood pressure			
High correlation	88-2	90.8	0.011
No correlation	0.9	0.4	0 011
Obesity			
High correlation	47.6	62.6	0.0005
No correlation	11.2	5.8	
Osteoporosis			
High correlation	29.8	31.2	0.669
No correlation	9-2	8.2	
Stomach cancer	0.0	40.0	0.0005
High correlation	9·2	10.8	0.0005
No correlation Kidney stones	13⋅7	9.3	
High correlation	53.9	62·8	0.0005
No correlation	4.4	3.2	0 0003
High cholesterol		0 -	
High correlation	35.7	36.3	0.115
No correlation	12·1	9.5	
8. How much salt do you think you eat?			
More than the right amount	15⋅6	10∙8	
The right amount	34.5	40.3	0.0005
Less than the right amount	27.6	30.9	
What is the main source of salt in the diet of adults in Greece? Only in analyzing.	07.4	00.0	
Salt in cooking Bread	37·4 3·6	38⋅8 3⋅3	0.0005
Meat & sausages	18·9	21·8	0.0005
10. How important is the reduction of salt in the diet?	10.9	71.0	
Not important	13.5	10.4	
Less important	31.6	25.6	0.0005
Very important	54·5	63.5	- 3000
11. What do you do to control the intake of salt?			
Avoid consumption of processed foods	72·1	82.7	0.0005
Remove salt from foods in brine	67.7	72.7	0.001
Avoid eating outside	42.4	54.5	0.0005

Table 2 Continued

	Men (n 1727)	Women (n 1882)	
	%	%	P
12. How do you assess the meals available in restaurants, taverns and canteens of	on the concentration of	salt?	
The right amount of salt	27.9	27.0	
High in salt	36⋅5	36.9	0.174
Too high in salt	15∙9	16.5	
13. Do you read the nutrition information on food packaging?			
Always	21.0	28.2	
Never	33⋅1	24.0	0.0005
14. Which of the following would you prefer to appear on food labels?			
Salt	26.5	24.1	
Sodium	2·1	2.9	0.210
Salt and sodium	58∙9	60.3	
15. Would you prefer the amount of salt/sodium on food labels to appear per?			
Serving	49.5	56.4	0.0005
100 g/ml	34.9	28.6	
16. Would you prefer the amount of salt/sodium on food labels to appear as a percentage of the salt of	centage of the recomme	ended daily intake?	
Yes	81.4	82.5	0.071
No	7.1	5.3	
I do not know	11.5	12.2	
17. Which of the following would you prefer to be mandatory?			
Indication of foods high in salt/sodium	56.4	59.9	0.033
Clear indication of foods high in salt in catalogues/restaurant menus	37.9	33.9	0.012

differences between participants with primary education (i.e. 6 years of schooling), gymnasium (i.e. 9 years of schooling), lyceum (i.e. 12 years of schooling) and higher education (i.e. academic; Table 4). It was observed that, independent of education level, participants were more likely to add salt to food during cooking (P < 0.001) with female participants of higher levels of education (academic graduates) adding less compared with the rest. Men and women with primary school (P = 0.002), lyceum (P < 0.001) and higher education (P < 0.001) seemed to avoid adding salt on the plate (women more than men). Less than half of the respondents, independently of education level, were more likely to report that there is a maximum daily amount of salt recommended for adults, with women being better informed than men (primary graduates: P = 0.001, gymnasium graduates: P = 0.014, lyceum graduates: P = 0.004, academic graduates: P < 0.001). Graduates of primary (P = 0.021), lyceum (P < 0.001) and higher education (P < 0.001) had better knowledge of the maximum daily amount of salt recommended for children, with female graduates being better informed than men graduates of the same educational status. As far as the knowledge of the relationship between salt and sodium was concerned, when educational status was taken into account, the effect was not statistically significant. Graduates of lyceum (P < 0.001) and higher educational status (P < 0.001) were also more concerned about the harmful effects of excessive salt intake on health (women more than men of similar education levels), reported a tendency of avoiding consumption of processed foods (lyceum: P < 0.001, higher educational status: P < 0.001), while at the same time they reported checking the nutrition information on food packaging more frequently (lyceum: P < 0.001, higher educational status: P < 0.001).

Discussion

Excessive dietary sodium consumption is an important public health issue both at national level and internationally (16,17). The aim of the present study was to gain insight into what Greek adults know and do regarding salt consumption. The study was carried out by telephone interview using a structured questionnaire. This method was viewed as a quick and cost-effective method of data collection and at the same time it allowed access to respondents that the face-to-face style of interviewing would not, either because of distance (considering the geography of Greece) or time restraints. Telephone interviews have also been used for other nutrition-related surveys including monitoring of changes in dietary habits (18).

Among the factors that influence choice and food consumption is nutrition knowledge. In the present study, most respondents either were not aware of or had a false belief of the recommendations that experts give regarding salt consumption (i.e. 5–6 g/d)⁽⁵⁾. Even though more than half of the respondents knew that there is a relationship between salt and sodium, only few of them knew correctly the nature of this link. Our results are in line with recent studies^(19,20). Knowing the targets that experts set on salt intake can help consumers make better informed choices when purchasing processed foods and become more aware and sensitive when cooking or eating. Better knowledge of the relationship between salt

Table 3 Consumption, knowledge and beliefs on salt by age group among the survey participants: nationally representative sample of Greek adults (n 3609), 2011

	25-	-34 years (<i>n</i> 667)		35–44 years (<i>n</i> 716)			45–	24)	
	Men	Women	omen Men Women			Men	Women		
	%	%	P	%	%	P	%	%	P
1. Do you put salt in food when you cook?									
Always	69.6	82.7		62.5	81∙3		65·4	82·1	
Occasionally (less than half meals)	6.6	6.6	0.0005	9.2	8·1	0.0005	11.1	8.7	0.0005
Never	5⋅1	4.8		5⋅8	3.5		5.9	3.0	
2. Do you add salt to your plate when you sit at the table?									
Always	10∙5	5.4		9.5	3.8		8.3	5.2	
Occasionally (less than half meals)	17.2	18.8	0.007	17.9	10.0	0.0005	19.4	13.0	0.0028
Never	38.3	49.6		41.8	62.3		41.9	53.0	
3. Is there a maximum daily amount of salt recommended for adults by the									
Yes	34.6	44.2		31.1	45.8		32.9	41.3	
No	16.9	11.9	0.024	17·9	15.7	0.0005	17·6	16.0	0.084
I do not know	48.5	43.9	0 024	51·0	38.5	0 0003	49.5	42·7	0 004
	40.0	40.9		31.0	30.3		49.0	42.7	
Ba. If your answer is yes, which is the correct amount?	10.0	10.5	0.054		10.0	0.044	0.4	44.0	0.504
Yes (correct answer)	12.2	13.5	0.854	5.5	13.0	0.044	8.4	11.8	0.524
No (wrong answer)	87.8	86.5		94.5	87.0		91.6	88-2	
4. Compared with adults, do you believe that children should consume?									
More salt	11.7	5.4		5⋅2	3⋅8		13·1	10∙3	
The same quantity of salt	16∙6	13.1	0.004	11.2	16∙0	0.0005	10.4	20.1	0.0005
Less salt	62.7	74.3		72.6	79∙1		62.3	63.9	
5. Is there a relationship between salt and sodium?									
Yes	68·1	67.2		64.3	67.5		65·1	67.4	
No	3.0	4.8	0.498	6.1	6.5	0.548	6.9	5.7	0.744
I do not know	28.9	28.1		29.7	26.0		28.0	26.9	
ia. If yes, please specify:	_0 0	_0 .			_0 0		_0 0	_0 0	
Yes (correct answer)	44.2	35.6	0.068	46.2	30.8	0.001	37.0	29.8	0.123
No (wrong answer)	55.8	64·4	0 000	53.8	69·2	0 001	63.0	70·2	0 120
		04*4		55.6	09.2		03.0	70.2	
6. Do you believe that a diet high in salt could cause serious health problem		07.0		04.0	00.4		00.7	00.0	
Yes	91.9	97.6	0.000	91.9	98·1	0.004	92.7	98.6	
No	6.3	1.2	0.002	3.7	0.8	0.001	5.2	1.4	0.0005
I do not know	1.8	1.2		4.3	1.1		2·1	0.0	
7. If yes, what kind of problems?									
High blood pressure									
High correlation	81.6	89.6	0.017	89.3	87.3	0.275	88-1	92.3	0.068
No correlation	0.7	0.0		1.3	0.3		1.5	0.0	
Obesity									
High correlation	42.6	62.4	0.0005	38.6	63.0	0.0005	50.7	63.4	0.001
No correlation	16.1	6.7		11.6	5.5		13.8	6.1	
Osteoporosis		٠.						٠.	
High correlation	21.6	24.5	0.269	24.8	25.1	0.657	30.2	30.0	0.505
No correlation	11.8	9.2	0 203	7.8	9.7	0 007	10.8	7·4	0 303
	11.0	9.2		1.0	9.1		10.0	7.4	
Stomach cancer	7.0	44.0	0.054	0.0	0.0	0.000	7.4	44.0	0.000
High correlation	7.2	11.0	0.254	6.3	6.6	0.028	7.1	11.3	0.086
No correlation	14.8	11.6		15.7	8.8		15.3	9.9	
Kidney stones									
High correlation	49·2	58.4	0.132	52.0	64·1	0.004	58.6	65-6	0.196
No correlation	4.6	4.3		5.0	2.2		4.9	2.5	

Table 3 Continued

	25-34 years (n 667)		35-44 years (n 716)			45–54 years (n 624)			
	Men	Women		Men	Women		Men	Women	
	%	%	P	%	%	P	%	%	Р
High cholesterol									
High correlation	33.8	41.6	0.156	33.2	30.9	0.438	37.7	31.1	0.054
No correlation	10∙8	11.3		11.9	10∙5		15.7	11.8	
8. How much salt do you think you eat?									
More than the right amount	16.6	13·1		20.2	12.7		17.3	14.4	
The right amount	45.8	45.7	0.137	36.3	41.5	0.007	35.6	44.0	0.007
Less than the right amount	23.8	27.5		24.8	30.9		26.0	30.2	
9. What is the main source of salt in the diet of adults in Greece?									
Salt in cooking	38.3	36.7		40.1	35.8		34.3	43.8	
Bread	5.7	2.4	0.001	4.6	3.5	0.011	3.1	2.4	0.0005
Meat & sausages	23.5	24.5		17.3	27.6		18.0	21.7	
10. How important is the reduction of salt in the diet?									
Not important	16.3	16.7		15.9	9.5		11.4	8.7	
Less important	40.4	34.9	0.340	39.2	27.4	0.0005	32.9	23.4	0.001
Very important	43.1	48.4	0 0 .0	45·0	61·8	0 0000	54·3	67·9	0 00.
11. What do you do to control the intake of salt?					0.0		0.0	0. 0	
Avoid consumption of processed foods	62.0	71.9	0.008	73.2	81.3	0.012	72.0	86.7	0.0005
Remove salt from foods in brine	61.4	70·1	0.018	75·2	74.0	0.732	68.2	73.6	0.140
Avoid eating outside	34.3	42.4	0.038	43.2	52.0	0.020	39.1	54·1	0.0005
12. How do you assess the meals available in restaurants, taverns and canto				10 2	02 0	0 020	00 .	011	0 0000
The right amount of salt	36.4	23.0	. or our.	28.5	32.8		26.0	28.3	
High in salt	37.0	42.4	0.008	37.8	38.2	0.475	37·0	39·1	0.695
Too high in salt	15·4	19.1	0 000	15.0	14.9	0 470	20.1	18-2	0 000
13. Do you read the nutrition information on food packaging?	10 4	10 1		10 0	140		20 1	10 2	
Always	19.0	22·1	0.0005	24.5	33·1	0.031	22.5	32.3	0.0005
Never	30.1	16.7	0 0000	20.7	15·7	0 001	30.8	17·4	0 0003
14. Which of the following would you prefer to appear on food labels?	30.1	10.7		20.1	13.7		30.0	17.4	
Salt	24·1	21.8		20.5	19·2		22.5	23.9	
Sodium	2.4	5.4	0.005	3.5	3.5	0.070	2.1	3.0	0.852
Salt and sodium	63.6	68.7	0.003	66.3	72·4	0.010	66.1	63.9	0.002
15. Would you prefer the amount of salt/sodium on food labels to appear per		00.7		00.3	72.4		00-1	00.9	
Serving	51·8	63.6	0.001	55.3	69-9	0.0005	48.8	56.0	0.116
100 g/ml	38.9	32.8	0.001	37.8	27.1	0.0003	39.1	35.6	0.110
16. Would you prefer the amount of salt/sodium on food labels to appear as			mmondod da		21.1		39.1	33.0	
Yes	89.5	91.6	mmenueu ua	86·7	94.6		88-2	86-4	
No	4.2	6.6	0.006	7.8	3.5	0.001	4.5	6.3	0.616
I do not know	4·2 6·3	1.8	0.000	7·8 5·5	ა.ე 1.9	0.001	4·5 7·3	6·3 7·3	0.010
	6.9	1.0		5.5	1.9		7.3	7.3	
17. Which of the following would you prefer to be mandatory? Clear indication of foods high in salt/sodium	EO 0	64.2	0.000	62.5	CE C	0.406	E0 0	61.1	0.575
	59∙3 42∙5	64·2 31·0	0·203 0·002	62·5 41·5	65∙6 34∙7	0·436 0·065	58·8 34·3	61·1 38·3	0·575 0·290
Clear indication of foods high in salt in catalogues/restaurant menus	42.5	31.0	0.002	41.5	34.7	0.000	34.3	30.3	0.290

Table 3 Continued

	55-	55–64 years (n 624)			65-74 years (<i>n</i> 502)			75+ years (n 443)		
	Men	Women		Men	Women		Men	Women		
	%	%	P	%	%	P	%	%	Р	
High cholesterol										
High correlation	38.0	40.2	0.338	35.3	39.4	0.032	37.2	36.5	0.382	
No correlation	12.5	8⋅1		11.0	7.3		10.2	5.7		
8. How much salt do you think you eat?										
More than the right amount	15.0	8.2		10∙8	9.2		0.6	3.4		
The right amount	33.4	37.8	0.009	29.0	33.2	0.212	21.3	36·1	0.002	
Less than the right amount	27.6	34.7		34.6	31.0		32.3	31.7		
9. What is the main source of salt in the diet of adults in Greece?										
Salt in cooking	32.8	33.8		40.7	43.5		38.7	40.9	0.064	
Bread	3.1	4.5	0.157	2.6	3.0	0.007	1.7	4.8		
Meat & sausages	20.1	21.5	0 107	16·5	16.2	0 007	16·6	15.4		
10. How important is the reduction of salt in the diet?	20 .	2.0			10 2		.00	10 1		
Not important	12.3	11.5		10.4	7.4		13.6	6.7		
Less important	26.6	19.6	0.143	19.9	22·5	0.430	23.8	24·5	0.108	
Very important	60.8	68.0	0.140	69.7	70·1	0.430	62.1	67·8	0.100	
11. What do you do to control the intake of salt?	00 0	00 0		00 7	70 1		02 1	07 0		
Avoid consumption of processed foods	77.5	88-2	0.0005	81.4	87.5	0.063	68.9	80.8	0.0005	
Remove salt from foods in brine	67·6	75·8	0.0003	71.4	73.4	0.618	61.7	67·3	0.234	
Avoid eating outside	40.6	58·3	0.026	53·2	64·2	0.018	48.1	60·6	0.234	
				33.2	04.2	0.014	40'1	60.6	0.010	
12. How do you assess the meals available in restaurants, taverns and cant			or sait?	05.5	00.0		00.0	04.7		
The right amount of salt	24.6	23.3	0.004	25.5	23.2	0.570	23.8	31.7	0.040	
High in salt	38.9	38.4	0.991	35.1	32.8	0.578	31.9	24.5	0.019	
Too high in salt	14.3	15∙1		14.7	16-2		16.2	14.4		
13. Do you read the nutrition information on food packaging?										
Always	20.1	32.6	0.001	21.2	29.2	0.065	17·4	13.9	0.315	
Never	28.7	24.2		42.9	33.6		54.0	49.5		
14. Which of the following would you prefer to appear on food labels?										
Salt	32·1	23.3		32.5	30.6		31.1	29.8		
Sodium	0.7	2·1	0.016	1⋅7	1.5	0.779	2·1	1.0	0.131	
Salt and sodium	57.0	58.9		48∙1	46.5		46.0	39.4		
15. Would you prefer the amount of salt/sodium on food labels to appear pe	r?									
Serving	50.5	55.6	0.359	47.6	50.2	0.010	39·1	31.3	0.09	
100 g/ml	33.8	28.7		30.7	19∙9		25.1	23.1		
16. Would you prefer the amount of salt/sodium on food labels to appear as	a percentag	e of the recor	nmended da	ily intake?						
Yes	81.2	81.9		69.7	73⋅1		65.5	52.9		
No	6.8	3.3	0.091	9·1	4.8	0.162	11.9	8.7	0.001	
I do not know	11.9	14.8		21.2	22.1		22.6	38.5		
17. Which of the following would you prefer to be mandatory?										
Clear indication of foods high in salt/sodium	53.2	58.3	0.226	49.4	55.7	0.178	51.1	49.0	0.704	
Clear indication of foods high in salt in catalogues/restaurant menus	41.3	40.2	0.807	35·1	31.7	0.448	29.4	22.1	0.103	

Table 4 Consumption, knowledge and beliefs on salt by educational status among the survey participants: nationally representative sample of Greek adults (n 3609), 2011

	Low school graduates (n 840)		Basic s	n 365)		
	Men	Women		Men	Women	
	%	%	P	%	%	P
Do you put salt in food when you cook?						
Always	64·1	79.7		63.8	84.0	
Occasionally (less than half meals)	8.7	9.9	0.0005	9.6	6.9	0.0005
Never	7.4	4.4		9.0	3.2	
2. Do you add salt to your plate when you sit at the table?						
Always	8.4	4.6		6.2	3.2	
Occasionally (less than half meals)	18-6	13.7	0.002	16.4	12.2	0.166
Never	48.0	58·2	0 002	50.8	63.3	0 100
3. Is there a maximum daily amount of salt recommended for adults by the experts?	40 0	30 Z		30 0	00 0	
Yes	18.0	29.0		15.8	28.2	
	20·7		0.004			0.014
No		17·8	0.001	25.4	19·1	0.014
I do not know	61.3	53·2		58.8	52.7	
3a. If your answer is yes, which is the correct amount?						
Yes (correct answer)	8.6	9.3	0.883	7⋅1	17∙0	0.219
No (wrong answer)	91.4	90.7		92.9	83.0	
4. Compared with adults, do you believe that children should consume?						
More salt	10∙5	11.0		14.1	14.9	
The same quantity of salt	12.4	15⋅1	0.021	12.4	16.0	0.257
Less salt	58.8	63·1		62·1	63.3	
5. Is there a relationship between salt and sodium?						
Yes	18.0	19.3		38.4	38.8	
No	9.3	9.5	0.870	9.6	12·2	0.689
I do not know	72·8	71·2	0 07 0	52·0	48.9	0 000
5a. If yes, please specify:	72.0	71.2		32.0	40.9	
	17·2	12.0	0.050	27.5	22.5	0.494
Yes (correct answer)			0.359			0.494
No (wrong answer)	82.8	88.0		72.5	77∙5	
6. Do you believe that a diet high in salt could cause serious health problems?						
Yes	92.9	94.8		95.5	97∙9	
No	3⋅1	2.7	0.439	2.8	1.1	0.408
I do not know	4.0	2.5		1.7	1.1	
7. If yes, what kind of problems?						
High blood pressure						
High correlation	87.0	91.6	0.011	90.5	90.8	0.936
No correlation	1.0	0.6		1.2	1.6	
Obesity						
High correlation	51.0	61.6	0.0005	48.5	64.1	0.007
No correlation	5.3	4.3	0 0000	10.7	3.8	0 00.
Osteoporosis	0.0			10 7	0.0	
High correlation	38.0	38.8	0.328	27.2	35.9	0.270
No correlation	5.7	3.5	0.020	7.7	9.2	0.210
	5.7	3.3		7.7	9.2	
Stomach cancer	10.0	10.1	0.450	10.1	0.7	0 1 1 1
High correlation	12.0	13.1	0.153	10.1	8.7	0.144
No correlation	8.7	6.3		14.2	8.2	
Kidney stones						
High correlation	55.3	60.6	0.058	53.8	66∙3	0.037
No correlation	5.0	2.0		5.9	4.9	

Table 4 Continued

	Low sch	Low school graduates (n 840)		Basic s	n 365)	
	Men	Women		Men	Women	
	%	%	P	%	%	P
High cholesterol						
High correlation	37.3	43.5	0.135	37.9	32.6	0.156
No correlation	7.7	5·1		11.8	6.5	
8. How much salt do you think you eat?						
More than the right amount	14.6	6.8	0.0005	10.7	11.2	0.036
The right amount	27.6	37.9		32.8	42.6	
Less than the right amount	29·1	32.3		27.1	29.8	
9. What is the main source of salt in the diet of adults in Greece?						
Salt in cooking	40.9	42.2		32.8	37.2	
Bread	1.9	4.1	0.024	2.8	2.7	0.046
Meat & sausages	13.6	14.7	0 024	22.6	24.5	0 0-10
10. How important is the reduction of salt in the diet?	10 0	17 /		22 0	24 3	
Not important	13.0	7.7		9.6	9.6	
Less important	23.5	21.9	0.049	28.2	26.1	0.972
	63·2	69·6	0.049	61·6	63.8	0.972
Very important	63.2	69.6		01.0	63.6	
11. What do you do to control the intake of salt?	74.0	04.0	0.004	74.0	00.4	0.007
Avoid consumption of processed foods	74.3	81.0	0.021	74.6	82.4	0.067
Remove salt from foods in brine	64.1	73.5	0.004	74.6	71.8	0.551
Avoid eating outside	52.3	65⋅8	0.0005	52.5	50∙5	0.701
12. How do you assess the meals available in restaurants, taverns and canteens on the concentrate						
The right amount of salt	32.2	29.6		24.9	34.0	
High in salt	32.5	31∙9	0.164	31∙6	33.0	0.002
Too high in salt	12.4	13⋅0		16.9	8.5	
13. Do you read the nutrition information on food packaging?						
Always	13.6	23.8	0.0005	22.0	27.1	0.130
Never	55·1	40⋅8		37.3	27.1	
14. Which of the following would you prefer to appear on food labels?						
Salt	34.4	30.9		26.6	21.3	
Sodium	2.5	0.8	0.028	2.3	3.2	0.397
Salt and sodium	38.1	46.6		56.5	55.3	
15. Would you prefer the amount of salt/sodium on food labels to appear per?						
Serving	41.5	46.6	0.346	52.5	57.4	0.369
100 g/ml	24·1	21.9	0 0 .0	30.5	23.9	0 000
16. Would you prefer the amount of salt/sodium on food labels to appear as a percentage of the re				00 0	20 0	
Yes	64·7	66·5		79·1	80.3	
No	8.7	5.4	0.182	8.5	1.6	0.005
I do not know	26.6	28.0	0.102	12·4	18.1	0.005
	∠0.0	20.0		12.4	10.1	
17. Which of the following would you prefer to be mandatory?	E0 0	FC 7	0.005	EO 0	E0.7	0.650
Clear indication of foods high in salt/sodium	50·8	56·7	0.095	50·3	52·7	0.650
Clear indication of foods high in salt in catalogues/restaurant menus	27-2	29.6	0.464	40·1	31.4	0.082

Higher education (academic, n 1224)

	Men	Men	Men	Women		Men	Women	
		%	P	%	%	Р		
. Do you put salt in food when you cook?								
Always	68.2	80.7		59.4	79.6			
Occasionally (less than half meals)	10.5	8.5	0.0005	10.8	7.4	0.0005		
Never	4.1	4.5		9.0	5.1			
. Do you add salt to your plate when you sit at the table?		. •		0 0	٠.			
Always	11.2	4.8		6.3	3.7			
Occasionally (less than half meals)	16.5	11.4	0.0005	17·6	15·0	0.0005		
Never	41.7	58.0	0 0000	44.5	56·5	0 0003		
. Is there a maximum daily amount of salt recommended for adults by the experts?	41.7	30.0		44.0	30.3			
	00.4	27.0		27.0	40.4			
Yes	28.4	37.3	0.004	37.2	49.4	0.0005		
No	18.0	14.3	0.004	18.5	13.0	0.0005		
I do not know	53⋅6	48-4		44.2	37.6			
. If your answer is yes, which is the correct amount?								
Yes (correct answer)	7.8	13∙4	0.08	9.7	13⋅3	0.205		
No (wrong answer)	92.2	86∙6		90.3	86.7			
Compared with adults, do you believe that children should consume?								
More salt	10.4	9⋅2		13⋅6	7.6			
The same quantity of salt	13.8	16⋅8	0.0005	15.7	19∙6	0.0005		
Less salt	64.3	69.3		59.4	67.3			
Is there a relationship between salt and sodium?								
Yes	63.8	64.2		80.0	80.4			
No	5.1	4.3	0.819	2.9	3.0	0.949		
I do not know	31.1	31.4	0 013	17·1	16·5	0 545		
If yes, please specify:	31.1	31.4		17.1	10.3			
	32·1	25.7	0.057	47·1	36.7	0.001		
Yes (correct answer)	32·1 67·9	25·7 74·3	0.057	52·9	63·3	0.001		
No (wrong answer)	67.9	74.3		52.9	63.3			
. Do you believe that a diet high in salt could cause serious health problems?	04.0	00.7		00.0	00.7			
Yes	91.2	96.7		93.8	98.7			
No	6.0	2⋅1	0.0005	4.4	0⋅8	0.0005		
I do not know	2.9	1.2		1.7	0.5			
If yes, what kind of problems?								
High blood pressure								
High correlation	83.8	89∙1	0.028	92·1	91.6	0.219		
No correlation	0.9	0.2		0.7	0.0			
Obesity								
High correlation	44.2	64.6	0.0005	48.6	60.7	0.0005		
No correlation	13.4	5.4		12.5	8.0			
Osteoporosis	10 1	0 .		12 0	0.0			
High correlation	30.0	28.2	0.853	26.0	25.8	0.816		
No correlation	8.6	9.1	0 000	11·8	11.1	0 010		
Stomach cancer	0.0	9.1		11.0	11.1			
	0.7	10.0	0.000	7.4	0.0	0.400		
High correlation	9.7	10.2	0.002	7·1	9.9	0.129		
No correlation	13.4	8.6		16-2	12∙6			
Kidney stones								
High correlation	52.6	63⋅8	0.0003	54.4	62.7	0.008		
No correlation	3.9	2.5		4·1	4.1			

High school (12 years, n 1167)

Table 4 Continued

	Men					
	Men	Women		Men	Women	
	%	%	P	%	%	P
High cholesterol						
High correlation	32.6	33.4	0.431	37.2	34.2	0.588
No correlation	11.8	8.8		14.5	15.0	
8. How much salt do you think you eat?						
More than the right amount	18.4	12·1		15·1	13.0	
The right amount	36.9	41.5	0.061	36.5	40.3	0.043
Less than the right amount	27.7	30.9		26.6	30.4	
9. What is the main source of salt in the diet of adults in Greece?	_, ,	00 0		200	00 1	
Salt in cooking	36.4	37·1		37.9	38.4	
Bread	4.6	2.2	0.0005	4.0	4.0	0.091
Meat & sausages	18.0	25.2	0 0000	21.4	23.9	0 001
10. How important is the reduction of salt in the diet?	10.0	25.2		21.4	20.9	
Not important	13.8	10.5		14.6	12.5	
Less important	32.8	23.7	0.0005	35.3	30.4	0.064
Very important	52·6 52·9	65·8	0.0003	49·8	56·3	0.064
	25.8	00.0		49.8	20.3	
11. What do you do to control the intake of salt? Avoid consumption of processed foods	69.0	83.9	0.0005	73-2	83.0	0.0005
Remove salt from foods in brine	66·0		0·0005 0·011		72·3	
		72·9		69.4	_	0.260
Avoid eating outside	37.8	52⋅8	0.0005	39-1	47.4	0.004
12. How do you assess the meals available in restaurants, taverns and canteens on the concentra						
The right amount of salt	30.1	26.8		24.6	22.9	
High in salt	33.8	39.2	0.204	42.6	40.5	0⋅135
Too high in salt	16∙5	16-2		16⋅8	21.9	
13. Do you read the nutrition information on food packaging?						
Always	19∙0	26.6	0.0005	26.0	34·1	0.0005
Never	31⋅3	19∙5		22.3	12·5	
14. Which of the following would you prefer to appear on food labels?						
Salt	23.6	21.9		25.4	21.4	
Sodium	0.5	2.4	0.041	3⋅5	5.2	0.111
Salt and sodium	66⋅8	67.9		62.9	66⋅8	
15. Would you prefer the amount of salt/sodium on food labels to appear per?						
Serving	56.6	62.9	0.072	46.3	58.7	0.0005
100 g/ml	32.8	29.2		43.7	35.4	
16. Would you prefer the amount of salt/sodium on food labels to appear as a percentage of the re	ecommended daily	y intake?				
Yes	85·0	89.8		87.6	90.4	
No	6.3	4.8	0.040	6.3	6.4	0.065
I do not know	8.7	5.4		6.0	3.2	
17. Which of the following would you prefer to be mandatory?	- ·					
Clear indication of foods high in salt/sodium	56-3	62.7	0.026	61.0	62.4	0.620
Clear indication of foods high in salt in catalogues/restaurant menus	40·3	38.2	0.455	40.4	34.4	0.030

and sodium can also facilitate the understanding of nutrition information on food labels.

It is encouraging that more than half of the sample surveyed knew that children should have lower salt intakes than adults, in light of the evidence that there has been an increase in the prevalence of high blood pressure among children^(21,22). In addition, childhood and adolescence are critical periods in the development of dietary habits that are likely to persist into adulthood⁽²³⁾. In view of the fact that a recent large study⁽¹⁵⁾ in Greece indicated that 23% of Greek children had a daily dietary sodium intake above the current 2200 mg/d recommendation (without taking into consideration salt added at the table or during cooking), salt reduction initiatives targeting children and adolescents should be a priority for the national strategy on salt reduction.

The vast majority of respondents knew that there is a direct relationship between a diet high in salt and hypertension, in accordance with other studies⁽²⁰⁾. Although there is no strong evidence, as there is with hypertension, a diet high in salt has been associated with other conditions such as gastric cancer⁽²⁴⁾. In our study, the majority of respondents were not aware of a link between a diet high in salt and stomach cancer. Interestingly, more than half of the respondents reported that a diet high in salt is related to obesity. Even though sodium has no energy, it has been postulated that a high salt intake, through increased feeling of thirst, may lead to increased sugar-sweetened soft drink consumption, which in turn may increase the risk of obesity⁽²⁵⁾.

Most respondents, when asked to indicate the dietary source that contributes most to total salt intake, thought that it was the salt added during cooking, presumably because they are not fully aware of hidden sources of salt. A major dietary source of salt in many developed Western countries is bread. In the Greek arm of the European Prospective Investigation into Cancer and Nutrition, it was found that the consumption of cereals including bread was related to higher blood pressure (26). However, only a small number of respondents indicated bread as the major source of salt in the diet, probably because most do not realize that sodium is present even in foods which do not taste salty and that the amount of a food consumed is also important for the total salt intake. The majority of participants in the present survey believed that their salt intake is either right or low. Therefore, while they consider that reducing salt in their diet is important, probably they feel that they do everything possible to control their salt consumption and hence efforts for salt reduction concern others and not themselves. Raising awareness that salt reduction concerns everyone is of utmost importance.

Regarding nutrition labelling, many respondents seemed to prefer values for both salt and sodium, as well as a clear indication 'high in salt' if a food is high in salt. Such an initiative has been implemented successfully in

Finland⁽²⁷⁾. Interestingly, while almost half of the respondents regarded the meals offered in restaurants and taverns as salty or too salty, few seemed to desire nutrition labelling on the menus. Regarding their behaviour towards salt, it is encouraging that most of the respondents did not seem to have the habit of adding salt to their food at the table. On the other hand, the majority of respondents reported adding salt when cooking. Therefore, efforts should be directed to cooking with no salt and finding 'smart' healthy ways to improve flavour and taste without adding salt. Only a quarter of the participants reported always checking the nutrition labelling before purchasing food. This was somewhat expected, since so far in Greece nutrition labelling has not been mandatory. In addition, some of those who reported always checking the nutrition labels before purchasing food might have found it difficult to fully comprehend them or understand the contribution of a particular food to their total salt intake. The new EU legislation regarding information provided to consumers (EU Regulation No 1169/2011), which renders nutrition labelling mandatory, might change favourably the attitudes and behaviour of Greeks towards reading food labels and making informed choices when purchasing food. Checking food content labels has been reported by less than half of respondents in other studies too⁽¹⁹⁾.

Finally, regarding actions aiming at lowering salt in their diet, most reported that they avoid buying processed packaged foods. Possibly, messages from experts that most salt in the diet comes from processed foods have come across to a number of people. This can also serve as a motivation for the food industry to accelerate its actions towards lowering the sodium content of foods. Considering that most people add salt when cooking and that only about one in three would use seasonings to flavour food instead of salt, possibly because of ignorance of combining herbs or spices with specific foods, more efforts through campaigns to find alternative ways to make food tastier are imperative.

Gender differences

Gender has been postulated to be an important factor of compliance with nutrition recommendations in adults^(28,29). Women tend to have greater nutrition knowledge^(30–32), higher active interest in healthy eating and embrace dietary change to a greater extent than men^(33,34). In relation to salt in particular, in a recent Australian study women seemed to be more concerned about the salt they eat and more likely to buy low-salt foods compared with men⁽¹⁹⁾. In addition, there is evidence that salt intake in Europe (as assessed by 24 h urinary Na excretion) is generally higher in males than females^(35,36). In our study, females seemed to have better knowledge of salt recommendations and seemed to know better the health effects of excessive salt intake. Compared with men, fewer women tended to add salt at

the table, while more of them reported adding salt during cooking. This probably reflects the fact that more women than men may possibly be engaged in cooking and use salt following specific recipes.

Even though the frequency of eating meals prepared out of home was not included in the questionnaire, significantly more women reported avoiding eating out as a measure to control salt intake (P < 0.001) and significantly less preferred mandatory indication of foods high in salt in restaurant menus (P = 0.012) compared with men. Interestingly, there were no significant differences in the perception both genders have concerning the salt content of foods prepared and served out of home. This indicates that there may be no big differences in salt perception among genders. Therefore, campaigns to raise awareness especially among men are important, while 'cooking with less salt' campaigns should be encouraged especially among women. Engaging wellknown chefs to cook on television shows with less or no salt, at a time when usually women watch, might raise awareness. Similarly, magazines which appeal mainly to women can have a column of 'cooking without salt'. The media and press are strongly encouraged to disseminate simple and coherent messages regarding salt.

Age differences

The relatively few studies that have investigated agerelated differences regarding attitudes and behaviour towards salt have produced controversial results. On one hand, in a recent Polish study⁽³⁷⁾, a significant increase in salt consumption was observed with age, possibly indicating that taste preferences vary depending on age. Animal⁽³⁸⁾ and human⁽³⁹⁾ studies have actually suggested age-related decreases in neural sensitivity to salt. Food can become unappetizing for the elderly as a result of declining taste and smell perception^(39,40). Therefore, the elderly may feel that they do not have a lot of salt, when indeed they have.

In contrast, interest in health and nutrition has been shown to increase with age⁽¹⁹⁾. A Canadian telephone survey suggested that reporting salt restriction was more common in adults over 55 years of age than in younger age groups⁽⁴¹⁾. A similar trend was also observed in our study, since less elderly tended to add salt either during cooking or at the table. However, since dietary salt intake was not estimated in the present study, it is difficult to differentiate the respondents' intention to lower salt intake from the actual lowering. In addition, less elderly tended to read nutrition labelling.

It is noteworthy that regarding knowledge, more of those in the older age groups held the wrong belief that children should consume more salt compared with adults. People of older age are many times responsible for the diet of young children. Raising awareness among older people of the fact that salt reduction is aimed not only for adults or for those suffering from hypertension but for everyone (unless there is a specific condition contraindicated) is needed. Since dietary habits are formed early in life and are difficult to alter as we age, educating children to get used to less salt is very important.

Education level differences

Education is another important factor contributing to healthy food habits $^{(23,42,43)}$. More educated people are more likely to gain dietary-related information and implement this into their lifestyle $^{(31)}$. In our study, those with higher education (university degree) were more likely to read nutrition labelling on food packages (P < 0.001). However, there was no significant difference in the knowledge regarding salt recommendations and health effects of excessive salt consumption of those with academic education compared with those with lower education. Despite this, fewer highly educated participants tended to add salt during cooking (P < 0.001). Our data highlight the need for future salt-related nutrition policies targeting the whole population and not only those with lower education.

Limitations of the study

There are some limitations in the design of the present study that are worth mentioning. Participants were not asked whether they were suffering from hypertension. This is sensitive medical data, which could influence the response rate of the study. Similarly, the effects of income were not investigated, as it was thought that the question about income is sensitive and could make those approached reluctant to participate (as previously indicated⁽⁴²⁾). The response rate to this survey was 80%. Hence, it is possible that our results may show a more favourable picture than if all initially selected individuals were examined, since non-response is often associated with unhealthy behaviours. The study was conducted in Greek and therefore immigrants unable to speak the language were excluded. The survey was based on self-reported data, which may be different from actual behaviour.

Conclusions

The findings of the present study suggest that in addition to actions designed to reduce the sodium content of foods, there is a need to address the low levels of knowledge regarding salt recommendations for adults and children, the sources of sodium in the diet, as well as the relationship between salt and sodium. In view of the lack of data related to habitual salt intake in Greece, our data on behaviour and attitudes of Greek adults towards salt become important for the design of successful campaigns on raising public awareness, parallel to the national efforts towards salt reduction in specific processed foods as well as in meals served out of home. Our study revealed

that several demographic factors (gender, age and level of education) contributed to the knowledge, attitudes and behaviour of Greeks towards salt. Future efforts on salt reduction awareness campaigns should consider these differences. This questionnaire could serve as a monitoring tool for the success of future national campaigns. The study needs to be repeated after the completion of campaigns raising awareness among the general public.

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