Juicing for Health

Exploring Benefits, Barriers, and Beliefs

Produce for Better Health Foundation Webinar | Tuesday, May 14, 2019 | 1:00-2:00 p.m. EST









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EDUCATION

- University of California, Davis
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EMPLOYMENT

- ► Fleishman Hillard
- Rippe Lifestyle Institute
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Financial Disclosures

- Academy of Nutrition and Dietetics Foundation grants and awards
- ▶ Bayer Crop Science consultant, L.E.A.D. Network Member
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- Canned Pear Bureau Northwest consultant
- ▶ Dairy Council of California honoraria for speaking
- Duda Farm Fresh Foods consultant, honorarium for speaking
- ► Hinoman consultant
- ► HZPC consultant
- Jamix consultant
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- Phoenix Media Network consultant
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- The Culinary Institute of America consultant / Director of the CIA Healthy Menus R&D Collaborative
- ► The Dairy Alliance honoraria for speaking
- ▶ University of California, Davis Honey and Pollination Center honoraria for speaking

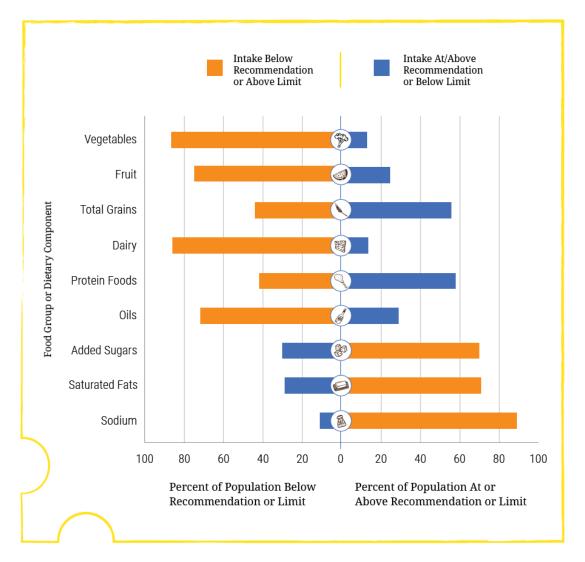
Learning Objectives

By the end of the session, participants will be able to:

- Cite nutrition and health benefits of fruit and vegetable juicing
- Describe barriers that may keep consumers from juicing
- Discuss research supporting or refuting various claims consumers are seeing on social media related to juicing that shape their **beliefs**

Basics

More Americans need to "Have A Plant"





Daily Goal for Vegetables

- The recommended amount of vegetables in the Healthy U.S.-Style Eating Pattern at the 2,000-calorie level is 2½ cup-equivalents of vegetables per day.
 - 1 cup portion of cooked vegetables = 1 cup equivalent
 - 2 cups portion of leafy green vegetables = 1 cup equivalent

Daily Goal for Fruit

- The recommended amount of fruits in the Healthy U.S.-Style Eating Pattern at the 2,000-calorie level is 2 cup-equivalents per day.
 - 1 cup portion of fresh fruit = 1 cup equivalent
 - 1 cup portion of 100% juice = 1 cup equivalent
 - ❖ ¼ cup of dried fruit = ½ cup equivalent

How much do we need?

Calorie Level of Pattern	1,600	1,800	2,000	2,200	2,400	2,600	2,800
Vegetables (cup-equivalents per day)	2 c-eq	2 ½ c-eq	2 ½ c-eq	3 c-eq	3 c-eq	3 ½ c-eq	3 ½ c-eq
Dark Green Vegetables (cup-equivalents per week)	1 ½	1 ½	1 ½	2	2	2 ½	2 ½
Red and Orange Vegetables (cup-equivalents per week)	4	5 ½	5 ½	6	6	7	7
Legumes (beans and peas) (cup-equivalents per week)	1	1 ½	1 ½	2	2	2 1/2	2 ½
Starchy Vegetables (cup-equivalents per week)	4	5	5	6	6	7	7
Other Vegetables (cup-equivalents per week)	3 ½	4	4	5	5	5 ½	5 ½
Fruits (cup-equivalents per day)	1 ½ c-eq	1 ½ c-eq	2 c-eq	2 c-eq	2 c-eq	2 c-eq	2 ½ c-eq

What about juice?

- Healthy eating patterns include a variety of vegetables from all of the five vegetable subgroups—dark green, red and orange, legumes (beans and peas), starchy, and other. These include all fresh, frozen, canned, and dried options in cooked or raw forms, including vegetable juices.
- ► Healthy eating patterns include fruits, especially whole fruits. The fruits food group includes whole fruits and 100% fruit juice. Although fruit juice can be part of healthy eating patterns, it is lower than whole fruit in dietary fiber and when consumed in excess can contribute extra calories.



Benefits

Diets Rich in Fruits and Vegetables

- May reduce risk of cardiovascular disease (CVD)
- May reduce risk of coronary heart disease (CHD)
- May reduce blood pressure
- Greater intake of leafy green vegetables and anthocyanin-rich fruit may reduce risk of Type 2 diabetes
- Emerging research points to a relationship between fruit and vegetable consumption and emotional well-being.
- Complexities in drawing conclusions include diversity between fruits and vegetables and within each category...
- What if limited evidence of benefit is related to limited intake?

Benefits of Consuming Fruits and Vegetables Through Juicing

- Convenience
- ► Ability to consume greater amounts
- Ability to consume greater variety
- Potential for increased intake of F&V



Barriers

What does it take to juice at home?

- ▶ Buy the fruits and vegetables.
- ► Wash the fruits and vegetables.
- ► Prep (e.g., peel, core, cut, slice, dice) the fruits and vegetables.
- ▶ Juice the fruits and vegetables.
- And then... clean the juicer... ugh.



Yeah... say, Peter, I'm going to need you to come in on Saturday...



and clean my juicer. That'd be great. Thanks.

Gourmia® GJ750 Wide Mouth Fruit Centrifugal Juicer

110% Enjoyment. 0% Effort.

If you're ready for the ultimate juicing experience, you're ready for the Whole Fruit Extraction Juicer from Gourmia. Thanks to our highly efficient CentriTract Centrifugal Extraction System you don't just get the most juice – you get the purest and healthiest juice as well! That's because CentriTract combines the science of centrifugal juicing with the raw power of extraction juicing to turn anything from the softest seasonal fruits to the toughest root vegetables into deliciously refreshing, nutrient-rich juice quickly and easily

Speaking of nutrients, our Maxi-Feed wide mouth feeder chute lets you add most fruits and vegetables whole so there's no losing valuable nutrients to cutting and peeling. Love salsas, compotes and preserves? Then you'll really love turning the contents of the large 8.5 cup pulp tank into healthy treats!



Cost



Breville Juice Foundation Cold Juicer

\$180

Beliefs

Consumer Insights: Vegetables

- ► About 8% of the 2.6 million social media mentions of vegetables specifically describe the use of vegetables in juicing regimens.
- Juicing vegetables and adding vegetables to fruit juices are seen as an EASY way to get nutrients and servings of vegetables.
- Consumers make green smoothies and juices with vegetables as a QUICK way to add more servings of vegetables and additional nutrients.
 - "Juicing" comes with pushback because of the fiber content that is lost when removing the pulp from a vegetable.



Consumer Insights: Vegetables

- ► There is a general trend of consumers using smoothies and juices as **meal replacements.**
 - Vegetables most commonly used: spinach, kale, vegetable scraps.
- Consumers are oftentimes using these as methods to detoxify or cleanse their bodies with specific regimens.
 - Vegetables most commonly used: spinach, kale.
- Biggest challenge with vegetables? Unpleasant taste and negative perception of loss of fiber.



100-150 calories/bottle X 6 bottles/day 600-900 calories/day

SKINNY CLEANSE

3 DAY \$200

5 DAY \$335

7 DAY \$500 NOW \$99.99 NOW \$149.99 NOW \$199.99

Consumer Insights: Fruit

- ► About 15% of the 2.9 million social comments analyzed feature comments on fruit juices.
- ► The health value of fruit juices is hotly debated due to concerns over sugar content.
- Consumers discuss fresh fruit juice as being healthier than packaged fruit juice, however, others still argue that the sugar content makes it unhealthy as well.
 - Some consumers believe that natural sugar is not bad for you in moderation.
 - Other consumers argue that "sugar is sugar" and it doesn't matter where it is sourced.

Consumer Insights: Fruit

- Consumers are using both fresh and frozen fruit in homemade smoothies.
 - ❖ A group of consumers drink fruit in the form of a smoothie rather than juice in order to keep the fiber content intact.
- When consumers buy natural juices or juicing their own fresh fruits, the most common are apple juice, orange juice, and fruit punch.
- Consumers also mention making fruit-infused water for the added antioxidants and vitamins, as well as for a flavor-enhancement.
- ▶ When consumers include fruit in a beverage their goal is to **add extra nutrients**, however, they also acknowledge the downfall that it then **loses fiber and has sugar**.

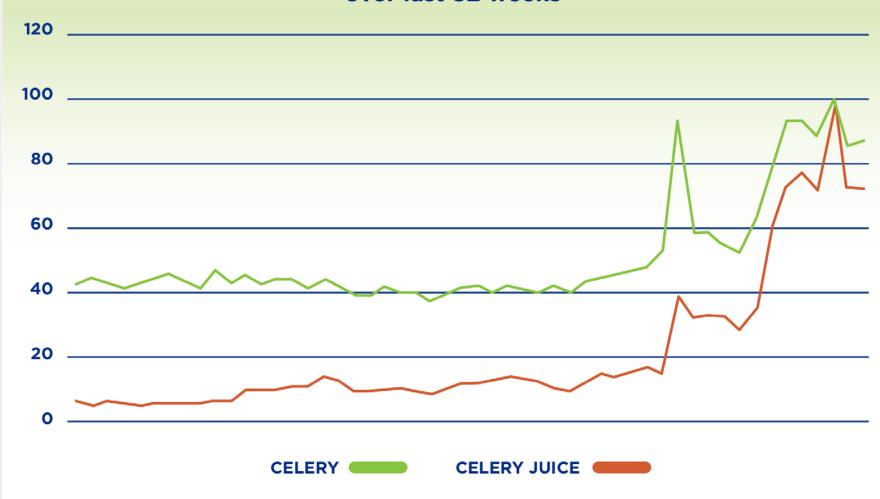


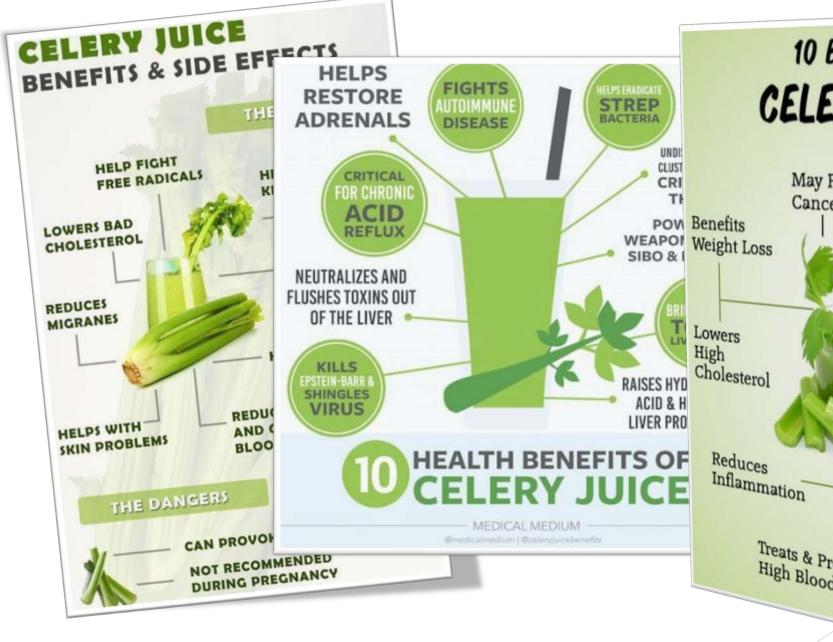
Celery Juicing:

A Case Study in Consumer Perceptions

Google search interest in celery, celery juice

over last 52 weeks

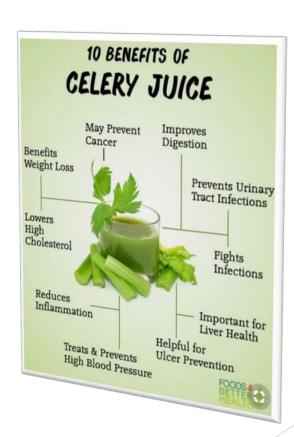






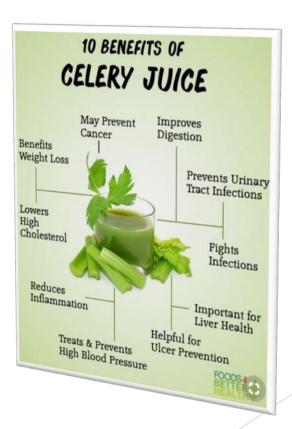
Are these truthful and not misleading claims?

- Benefits Weight Loss
- 2. May Prevent Cancer
- 3. Improves Digestion
- 4. Prevents Urinary Tract Infections
- 5. Fights Infections
- 6. Important for Liver Health
- 7. Helpful for Ulcer Prevention
- 8. Treats & Prevents High Blood Pressure
- 9. Reduces Inflammation
- 10. Lowers High Cholesterol



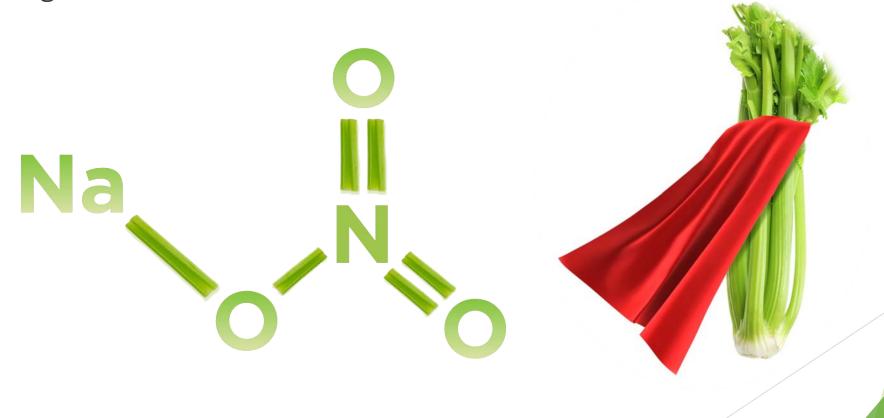
Are these truthful and not misleading claims?

- 1. Benefits Weight Loss: Only if total calories are decreased.
- 2. May Prevent Cancer
- 3. Improves Digestion: No evidence.
- 4. Prevents Urinary Tract Infections
- 5. Fights Infections: No evidence.
- 6. Important for Liver Health: No evidence.
- 7. Helpful for Ulcer Prevention
- 8. Treats & Prevents High Blood Pressure
- 9. Reduces Inflammation: No evidence.
- 10. Lowers High Cholesterol: Only in context of overall diet.



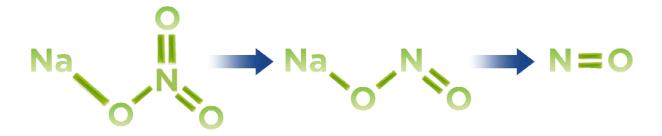
Sodium Nitrate: Celery's Super Hero Power

- Celery contains a natural compound, sodium nitrate.
- Celery, parsley, and beets are the only vegetables that contain significant amounts of sodium nitrate.



Our Bodies Convert Sodium Nitrate to Nitric Oxide

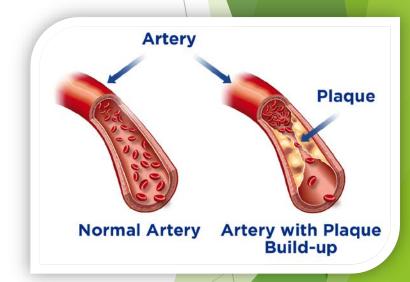
- ► When we eat celery or drink celery juice, bacteria in our mouth convert the sodium nitrate to sodium nitrite.
- ► Sodium nitrite is then converted to nitric oxide by bacteria in our gut.
- Using anti-bacterial mouthwash halts the conversion of nitrate to nitrite, which reduces the potential health benefits of nitric oxide.





What are the potential benefits of nitric oxide?

- Nitric oxide is a vasodilator that improves blood flow and reduces blood pressure by relaxing the lining of our arteries.
- ► Research shows **nitric oxide promotes cardiovascular health** by reducing the stickiness of platelets that adhere to the walls of our arteries, potentially causing blockages.
- Dietary nitrate from celery also may improve cognitive function in older adults by enhancing blood flow in the brain.



Sources: (1) Lidder, S and Webb, A. Vascular effects of dietary nitrate (as found in green leafy vegetables and beetroot) via the nitrate-nitrite oxide pathway. Br J Clin Pharmacol. 2013 Mar; 75(3): 677–696. (2) Gee, L and Ahwulalia, A. Dietary Nitrate Lowers Blood Pressure: Epidemiological, Pre-clinical Experimental and Clinical Trial Evidence Curr Hypertens Rep. 2016; 18: 17. (3) Presley, T et al. Acute effect of a high nitrate diet on brain perfusion in older adults Nitric Oxide. 2011 Jan 1; 24(1): 34–42.

Sodium Nitrate: A Natural Ergogenic Aid?

Research shows consuming dietary nitrates from vegetables can enhance exercise performance by increasing blood flow in "fast twitch" muscles that enable powerful bursts of movement for activities like sprinting.



Sources: (1) Clements WT et al. Nitrate Ingestion: A Review of the Health and Physical Performance Effects. <u>Nutrients</u>. 2014 Nov; 6(11): 5224–5264. (2) Dominguez R et al. Effects of Beetroot Juice Supplementation on a 30-s High-Intensity Inertial Cycle Ergometer Test. <u>Nutrients</u>. 2017 Dec; 9(12): 1360.

Nutrient Content Claims for Celery

- ► Serving size = 110 grams = >1 cup chopped or ~ 2 large stalks
- Celery is a low-calorie food. One serving contains 15 calories.
- Celery is 95% water by weight.
- Celery is a fat free, cholesterol free food.
- Celery is a low-sodium food. One serving contains 88 milligrams of sodium.
- Celery is a good source of folate. One serving provides 10% of the Daily Value. Folate promotes heart health.
- ► Celery is a **good source of vitamin A**. One serving **provides** 10% of the Daily Value. Vitamin A promotes eye health.
- Celery is an excellent source of vitamin K. One serving provides 40% of the Daily Value. Vitamin K promotes bone health.
- One serving of celery provides 1.8 grams of fiber, or 7% of the Daily Value.

Call to Action

- ► BASICS: We're not eating enough F&V.
 - Promote ALL FORMS of fruits and vegetables, including juice & juicing.
 - Focus on VARIETY of choices (e.g., form, color, format)
 throughout the week to ensure nutrient adequacy and reduce
 boredom.
 - Help clients/consumers develop a PLAN to increase daily consumption (e.g., include at least 1 cup of fruits and vegetables at every meal; snack on F&V)



- BENEFITS: We know there are physical health, mental health, and nutrition benefits that come from eating fruits and vegetables.
 - Use positive, empowering messages that highlight how delicious and nutrient-rich fruits and vegetables are.
 - Share information on benefits; don't take for granted what people know.
 - Talk about the benefits you appreciate most. (e.g., "I love using frozen bananas in my smoothies because they make the smoothies so creamy. It's like eating ice cream!")

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- ► BARRIERS: Consumers talk about many barriers. Help them overcome these barriers.
 - COST & TIME: Focus on affordable options that save both time and money (e.g., frozen store brand F&V)
 - FIBER & FOOD WASTE: Talk about ways to use the pulp from juicing (e.g., "I use my celery pulp to flavor soups and stock."
 - **EFFORT:** "Love juicing? Do your F&V prep on Sundays. You can prep once, juice all week!"
 - FLAVOR: Talk about using both F&V in juicing and smoothies.
 - **SUGAR:** Talk about the total nutrient package in fruit (i.e., naturally occurring sugars, vitamins, fiber, phytonutrients, water) have a

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- ▶ BELIEFS: Focus on both the positive and negative beliefs consumers have about F&V and juicing.
 - 1. Juicing vegetables in an **EASY** way to get nutrients and multiple servings of vegetables.
 - 2. Smoothies and juices are a **QUICK** way to add more servings of fruits and vegetables to your diet.
 - 3. Yes, you lose the fiber with juicing, but you can save the pulp and **USE THE PULP** in other ways to add fiber, nutrients and flavor to other foods.

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- ▶ BELIEFS: Focus on both the positive and negative beliefs consumers have about F&V and juicing.
 - 1. Need a **QUICK MEAL REPLACEMENT**? Try F&V juice or smoothies!
 - 2. Love vegetable juicing but want MORE FLAVOR?
 - ► Add fruit for sweetness.
 - ► Add aromatics like lemon or lime juice for a lovely citrus boost!
 - ► Add herbs like mint or spices like cinnamon or turmeric.
 - ► Add ginger root for aroma and intense flavor.
 - ► Add chilies for spicy heat.



Share your questions, tips, recipes, hacks.



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