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MANAGING SCIENTIFIC WHIPLASH

THE EVOLUTION OF DIETARY FAT
& CHOLESTEROL RESEARCH



EGG
NUTRITION
CENTER

fresh avocados
LOVE ONE TODAY™
nutrient-dense • naturally good fats



KATIE CALLIGARO

MARKETING & COMMUNICATIONS DIRECTOR
PRODUCE FOR BETTER HEALTH FOUNDATION

MODERATOR

A person with long brown hair, wearing a white t-shirt, is sitting outdoors and holding a white bowl filled with a colorful salad of purple and green vegetables. They have orange nail polish. The background is a blurred outdoor setting with a blue sky and some greenery.

PBH[®]

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ABOUT PBH

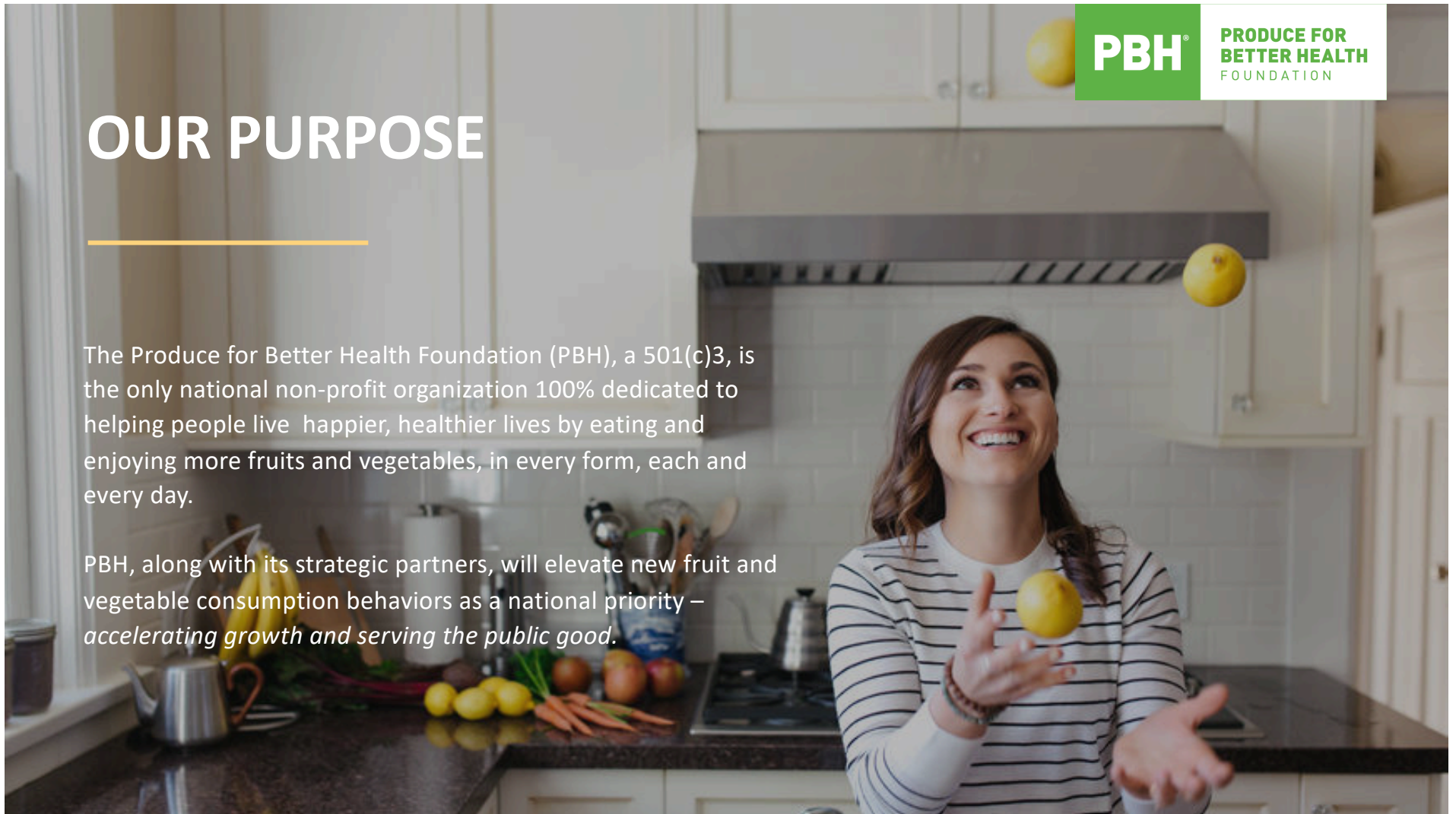
OUR PURPOSE

The Produce for Better Health Foundation (PBH), a 501(c)3, is the only national non-profit organization 100% dedicated to helping people live happier, healthier lives by eating and enjoying more fruits and vegetables, in every form, each and every day.

PBH, along with its strategic partners, will elevate new fruit and vegetable consumption behaviors as a national priority – *accelerating growth and serving the public good.*

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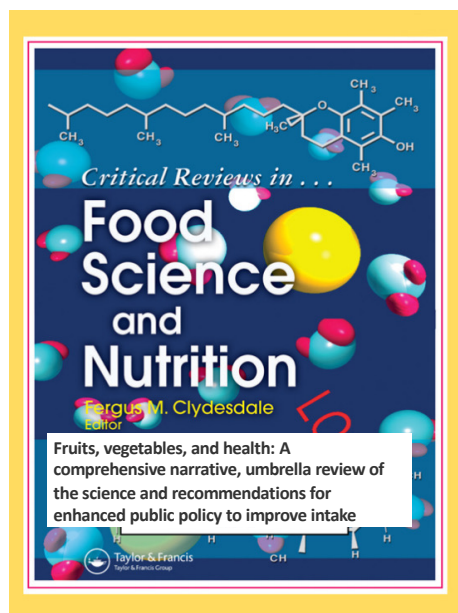
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2 Billion
traditional media impressions
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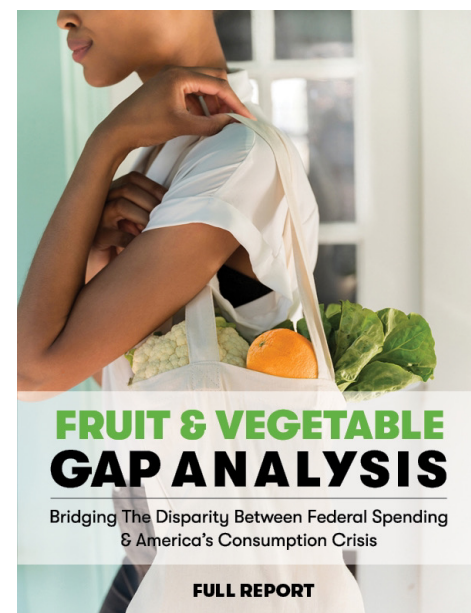
PBH DELIVERS A COMPREHENSIVE & INNOVATIVE RESEARCH PLATFORM AS WELL AS UNIQUE INSIGHTS.



Food & Nutrition Scientific Research



Consumption Data & Behavioral Insights



Data Analysis & Policy Implications

HOUSEKEEPING

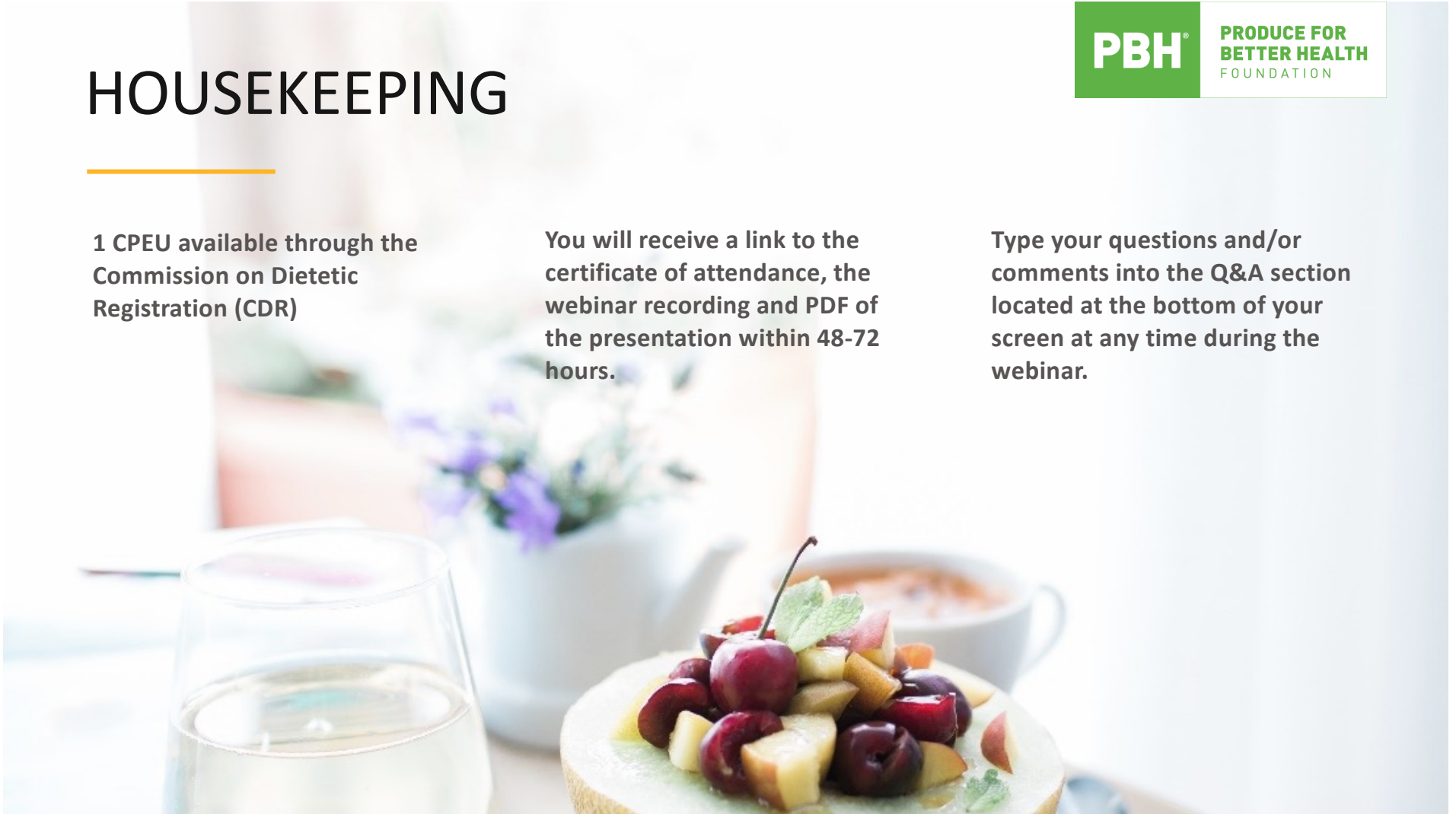
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SPEAKERS

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History of Cholesterol Research and Recommendations

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Nutrition science and dietary cholesterol recommendations have evolved over time



Select Committee on Nutrition and Human Needs – United States Senate. 1977. Available at <https://naldic.nal.usda.gov/download/1759572/PDF>
 Previous Editions of the Dietary Guidelines for Americans. <https://www.dietaryguidelines.gov/about-dietary-guidelines/previous-editions>
 Dietary Guidelines for Americans, 2020-2025. 9th Edition. December 2020. Available at dietaryguidelines.gov

Krauss RM et al. *J Nutr* 2001;131
 McNamara DJ. *Nutrients* 2015;7

Eckel RH et al. *Circulation* 2014;149
 Carson JAS et al. *Circulation* 2019;140

Now: eggs are recommended as part of healthy dietary patterns across the lifespan



2020-2025 Dietary Guidelines for Americans

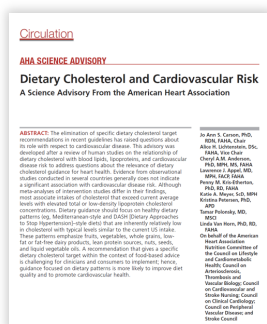
“Focus on meeting food group needs with nutrient dense foods and beverages...”

No numeric limit for dietary cholesterol (300 mg/day removed in 2015)

2019 American Heart Association Science Advisory

Healthy individuals can include up to a whole egg daily in heart-healthy dietary patterns.

For older healthy individuals, given the nutritional benefits and convenience of eggs, consumption of up to 2 eggs per day is acceptable within the context of a heart-healthy dietary pattern.



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U.S. Department of Agriculture and U.S. Department of Health and Human Services. *Dietary Guidelines for Americans, 2020-2025*. 9th Edition. December 2020. Available at [DietaryGuidelines.gov](https://www.dietaryguidelines.gov), Carson JAS et al. [Circulation 2019;149](https://doi.org/10.1161/CIRCULATION.2019.1149).

How did we get to the current recommendations?



The previous recommendation of <300 mg dietary cholesterol per day was based on the information available at that time

Special Report

Rationale of the Diet-Heart Statement of the American Heart Association

Report of the AHA Nutrition Committee

A fundamental goal of the American Heart Association (AHA) is to prevent cardiovascular disease and, in particular, to reduce the incidence of coronary heart disease (CHD) and other atherosclerotic diseases in our society. A question of great concern to the AHA has been whether the American diet is a significant factor in the genesis of atherosclerosis. This question has been the subject of continuous dialogue within the Association for at least 25 years. Although many and frequently diverse opinions have been voiced within the several committees of the AHA, a concerted effort has been made to integrate the best available evidence on the subject. It is clear that the "diet-heart question" is complex, and new information is emerging continually. Still, a broad base of knowledge has been accrued, and because of the urgency engendered by the high incidence of CHD in the U.S., the AHA has felt a responsibility to provide the best possible guidance to the medical community and the American public on the diet question. For this reason the policy of the AHA has been to frequently update recommendations on the basis of the best currently available evidence. The rationale and documentation for particular recommendations of the AHA are discussed below.

I. History of AHA Diet Statements, 1957 to Present
In 1957 a group chaired by Dr. Irvine H. Page prepared a report to the AHA summarizing the evidence on the relationship between diet and atherosclerosis. A review of the available data led these investigators to the following conclusions: (1) diet may play an important role in the pathogenesis of atherosclerosis; (2) the fat content and total calories of the diet may be the dominant contributing factors; and (3) the type of fat, or the balance between saturated and certain unsaturated fats, also may be important. In 1961 an ad hoc committee authorized by the AHA

prepared an updated report on the possible relation of dietary fat to heart attacks and strokes.¹ The authors of this report reached the following conclusions: (1) overweight persons should decrease their caloric intake and attempt to achieve their desirable body weight; (2) weight reduction should be facilitated by regular, moderate exercise; (3) the composition of the diet should be altered by reducing intakes of total fats, saturated fats and cholesterol, and by increasing polyunsaturated fats; (4) particular attention should be given to dietary alteration by men at increased risk for CHD (e.g., those with a previous atherosclerotic event, a strong family history of CHD, elevated plasma cholesterol or hypertension); and (5) for those at high risk, dietary changes should be carried out under medical supervision.

Since the time of these recommendations, the AHA has continuously reviewed new data pertaining to the possible relationship between diet and CHD. The responsibility for updating recommendations about diet has rested primarily with the Nutrition Committee. This committee consists of a group of scientists representing several disciplines (especially epidemiology, pathology, nutrition and metabolic diseases). It meets two to three times per year to evaluate new information, to reexamine its position in the light of this information and, when appropriate, to develop new recommendations. Tenure of membership on the committee is 3 years, and care is taken to recruit new members who are experts in their fields. The Nutrition Committee works closely with the various councils of the AHA (for example, Atherosclerosis, Hypertension, Epidemiology, Cardiovascular Disease of the Young, and Clinical Cardiology) to obtain their views. The product of these deliberations is subjected to systematic review by the Council Affairs Committee and Steering Committee before it is finally approved. The development of a new statement on diet and CHD usually takes 3-5 years.

The AHA issued another statement on diet in 1965.² It recommended caloric restriction to achieve desirable weight; substitution of polyunsaturated fats for saturated fats where possible; reduction in cholesterol intake and inclusion of the whole family in dietary changes. The 1965 report did not specify precise quantities or set limits for the different dietary constituents to achieve these goals. In 1968 a new statement followed the same general recommendations, but attempted to define more precisely desirable intakes of different nutrients. Weight reduction was again recommended. Intake of fat was set at 30-35% of total calories with a distribution of one third saturated, one

- Some investigations suggested dietary cholesterol can increase atherosclerosis
- Controlled studies in humans demonstrated dietary cholesterol can increase total blood cholesterol
- Several studies showed a relationship between total blood cholesterol and the incidence of coronary heart disease

We now understand that there were flaws with the 1960s cholesterol recommendation



- Initial recommendations based on studies with limited real-world application
- Studies with high amounts of cholesterol are not applicable to humans

Two important publications contributed to the removal of the 300 mg/day limit in 2015



“**Cholesterol---**Previously, the Dietary Guidelines for Americans recommended that cholesterol intake be limited to no more than 300 milligrams per day. The 2015 DGAC will not bring forward this recommendation because **available evidence shows no appreciable relationship between consumption of dietary cholesterol and serum cholesterol**, consistent with the conclusions of the AHA/ACC report. **Cholesterol is not a nutrient of concern for overconsumption.**”

Shin, JY et al. [Am J Clin Nutr](http://ajcn.nutrition.org/content/98/1/146.full) 2013;98:146-59
 Eckel RH et al. [Circulation](http://circ.ahajournals.org/lookup/doi/10.1161/CIR.0b013e3182700000) 2014;149
[Scientific Report of the 2015 Dietary Guidelines Advisory Committee](http://www.dietaryguidelines.gov/scientific-report).



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Bulk of scientific publications conclude egg intake is not associated with CVD risk



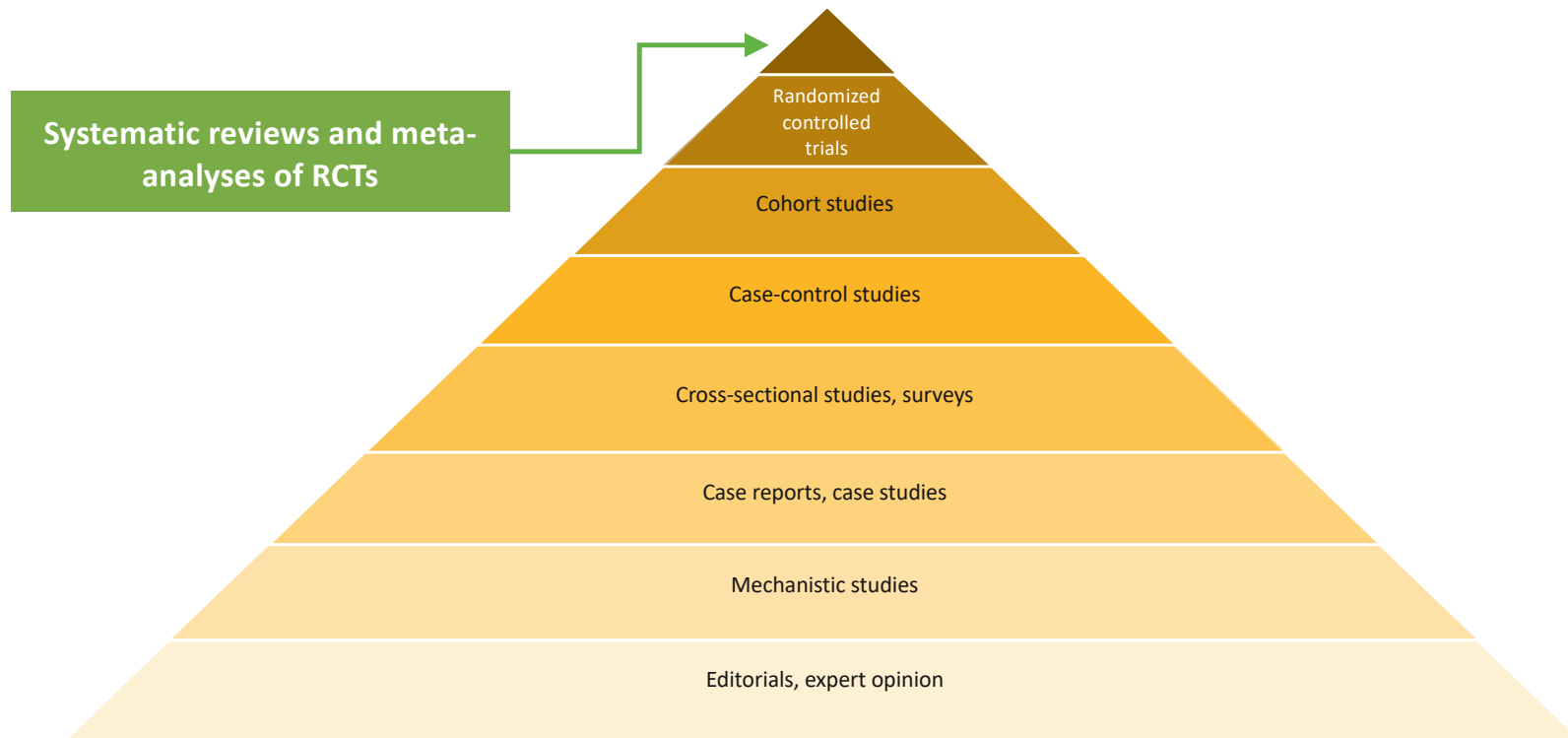
Hu FB et al. [JAMA 1999;281:1387-1394](#)
Alexander DD et al. [Am J Clin Nutr 2016;35:704-716](#)
Qin C et al. [Heart 2018;104:1756-1763](#)
Virtanen JK et al. [Am J Clin Nutr 2016;103:895-901](#)

Rong Y et al. [BMJ 2013;346:e8539](#)
Shin, JY et al. [Am J Clin Nutr 2013;98:146-59](#)
Dehghan, M et al. [Am J Clin Nutr 2020;111:795-803](#)
Drouin-Chartier, J-P et al. [BMJ 2020;368:m513](#)

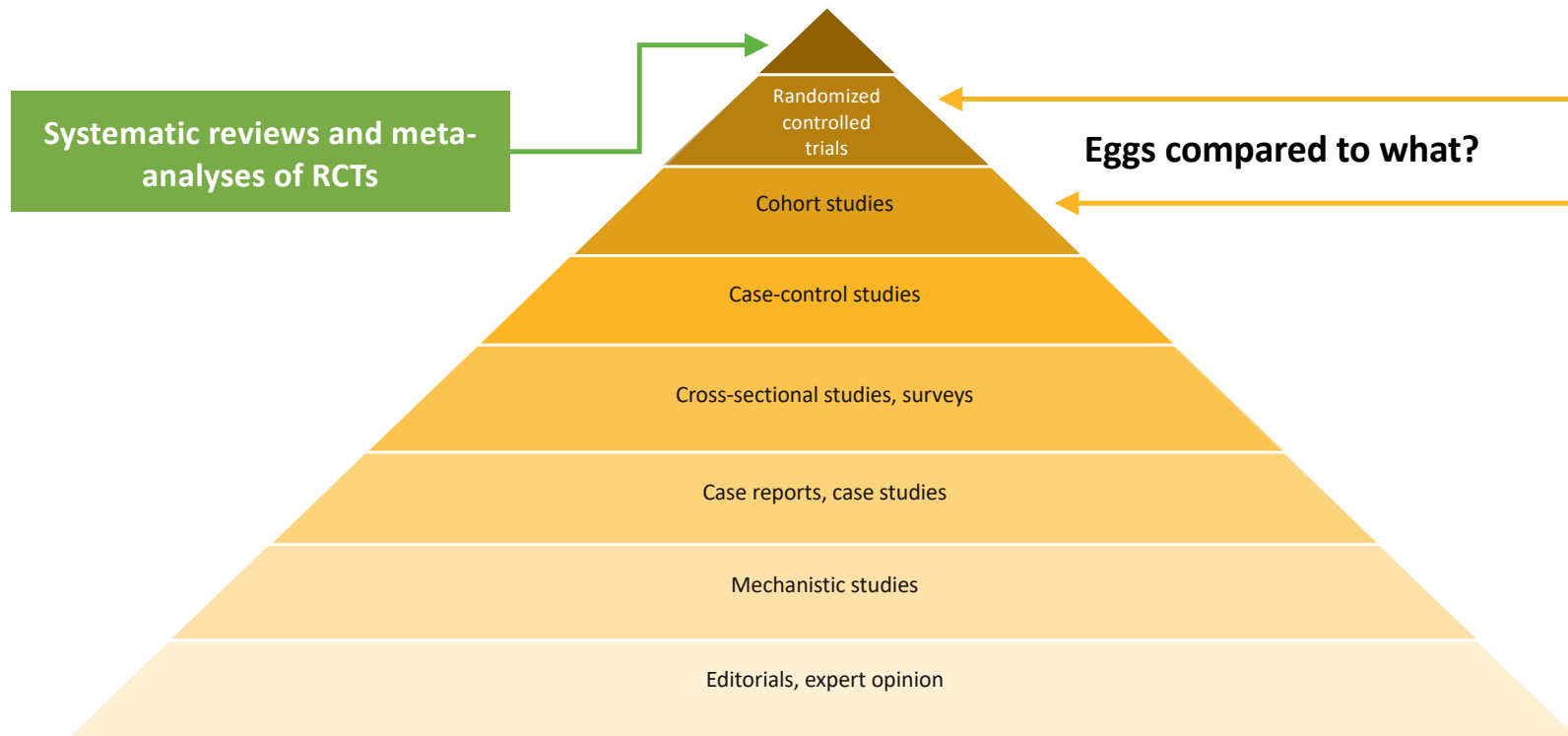
[illegible]

- Fernandez ML. The Role of Eggs in Healthy Diets. [Supplement to The Journal of Family Practice 2022; S71](#). Blesso CN and ML Fernandez. [Nutrients 2018](#).

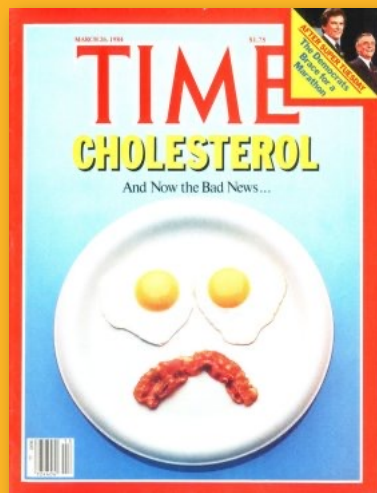
All published papers can be valuable, but the level of evidence is not equal



All published papers can be valuable, but the level of evidence is not equal



Media headlines can be confusing – health professionals play a key role in translation



How eating eggs can boost heart health

Here's why eggs are so good for you

Eating too many eggs can still be risky, but most people don't have to give them up entirely, experts say

An egg a day may be fine for you after all, a new study says

Eggs are bad again? New study raises cholesterol questions

Are Eggs Bad for Your Heart Health? Maybe

Health effects of eggs: Where do we stand?

The truth about eating eggs

2020 Dietary Guidelines for Americans provides four key recommendations



Nutrient Dense:

Provides vitamins, minerals, and other health-promoting components and has little added sugars, saturated fat, and sodium.

Vegetables, fruits, whole grains, seafood, eggs, beans, peas, and lentils, unsalted nuts and seeds, fat-free and low-fat dairy products, and lean meats and poultry—when prepared with no or little added sugars, saturated fat, and sodium—are nutrient-dense foods.

What's next for egg nutrition research?



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ENC future research with eggs focused on healthy diet patterns for optimal health



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- Limited need for additional observational data in relation to eggs and cardiovascular health
- Randomized-controlled human trials to address research gaps for cardiovascular health
- Many opportunities to evaluate the role of eggs as part of healthy diets across the lifespan



Summary Points

- Nutrition science and, as a result, dietary guidance has evolved over several decades
- The bulk of the high-quality scientific literature shows eating eggs is not associated with CVD risk
- Research is ongoing and will continue to shape recommendations for eggs as part of healthy eating patterns
- There is an opportunity for health professionals to help translate headlines



History of Fat Research and Recommendations

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Media headlines about fat have flip-flopped – health professionals play a key role in translation



Report Urges Low Fat Diet for Everyone

Low Fat Diet not the Best for Weight Loss

Study Doubt's Saturated Fat's Link to Heart Disease

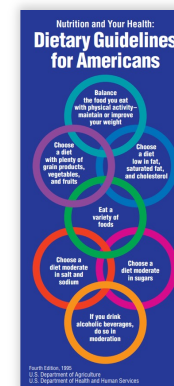
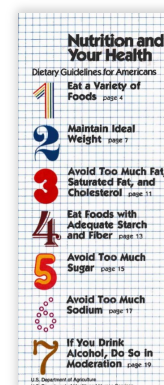
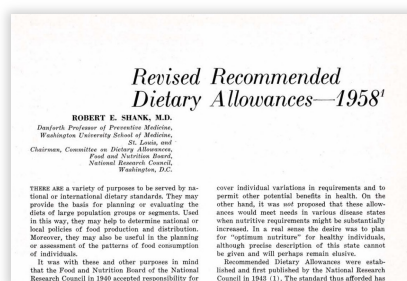
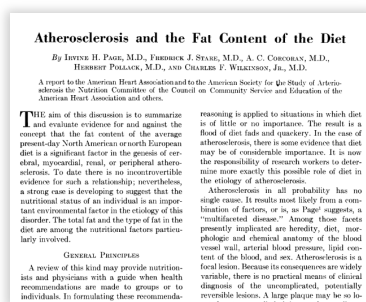
How a low-fat diet benefits you

Can Certain Liquid Oils Improve Heart Health?

High Fat Diet Increases Breast Cancer Risk



Early public policy recommendations demonized fat



AHA publishes first guidelines

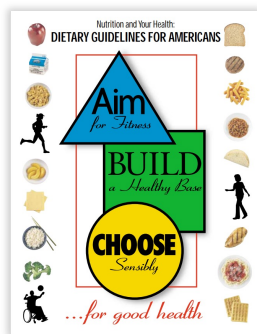
"Excessive intake of dietary fat is potentially harmful to health" in RDA

First DGAs urge a diet low in fat

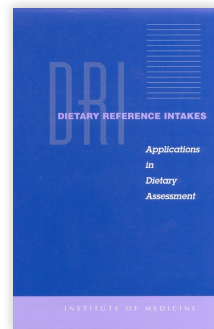
DGAs still caution against oils



DGA/DRIs recommend shift from limiting fat to focusing on oils/unsaturated fat

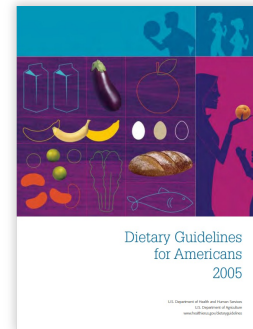


DGAs recommend diets moderate in total fat

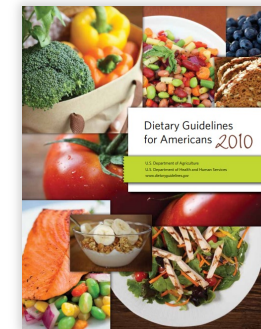


First edition of the Dietary Reference Intakes (DRIs)

Avocados first listed as a source of unsaturated fat.



DGAs advise to keep total fat intake between 20-35% of calories

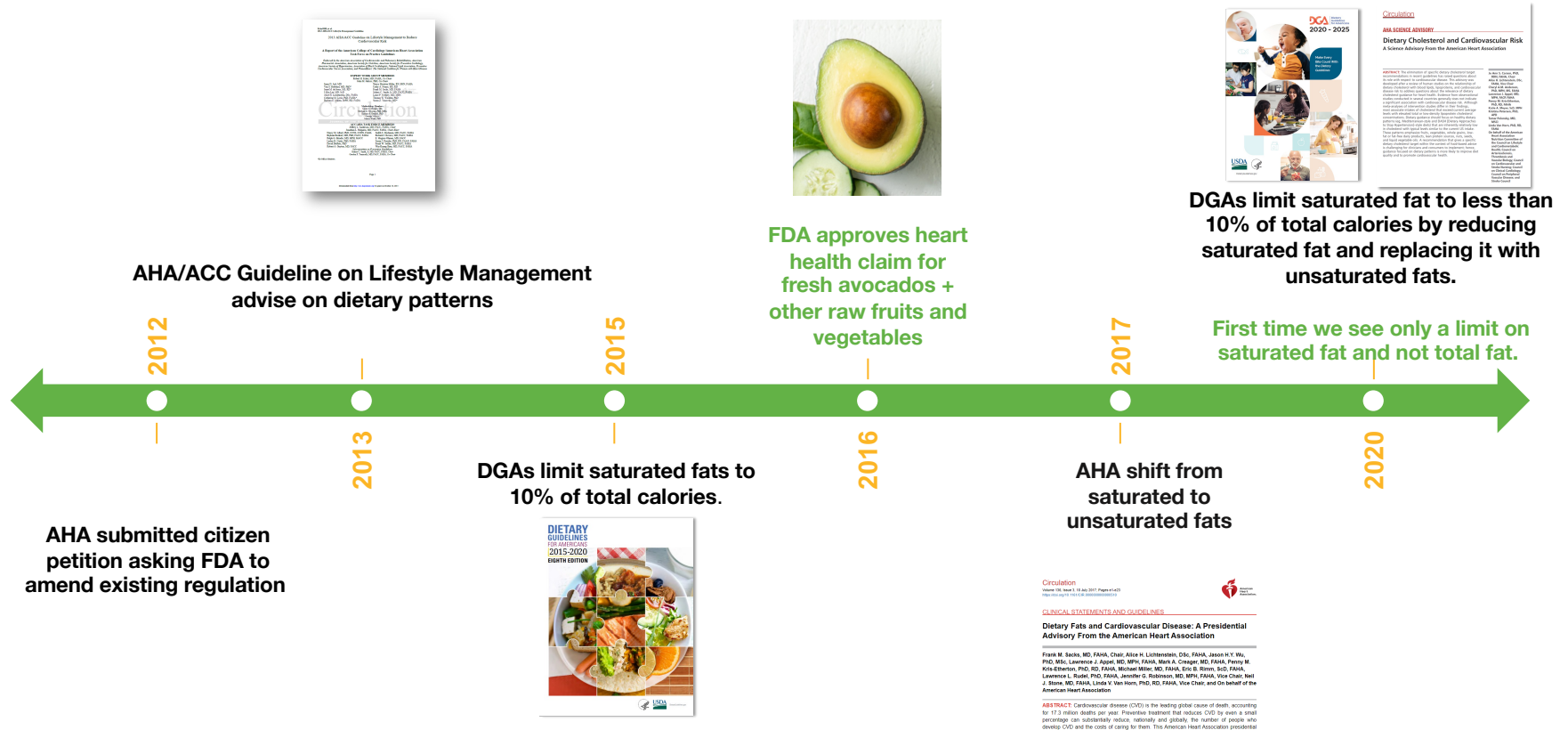


DGAs advise the using oils to replace solid fats and added sugars

Avocados are listed as a source of oil.



Recommendations shift to limiting saturated fat



Now: Unsaturated fats are recommended as part of healthy dietary patterns across the lifespan, limits set only on saturated fat not total fat



2020-2025 Dietary Guidelines for Americans

Limit saturated fat to <10% of calories per day by replacing with unsaturated fats.

Focus on sources of oils higher in polyunsaturated and monounsaturated fat.



2017 American Heart Association Presidential Advisory

As part of an overall healthy dietary pattern, replace saturated with unsaturated fats to lower LDL and reduce incidence of CVD.



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U.S. Department of Agriculture and U.S. Department of Health and Human Services. *Dietary Guidelines for Americans, 2020-2025*. 9th Edition. December 2020. Available at [DietaryGuidelines.gov](https://www.dietaryguidelines.gov). Sacks FM, Lichtenstein AH, Wu JHY, et al. Dietary Fats and Cardiovascular Disease: A Presidential Advisory From the American Heart Association [published correction appears in *Circulation*. 2017 Sep 5;136(10):e195]. *Circulation*. 2017;136(3):e1-e23. doi:10.1161/CIR.0000000000000510

Now: Focus on including more nutrient-dense foods and looking at eating patterns as a continuum rather than restricting foods

- Guidance is to enjoy nutrient-dense foods that reflect personal preferences, cultural traditions, and budgetary considerations.
- Consumers no longer define health and wellness by restrictive diets and grueling exercise routines, but rather health and wellness from the inside out.



**How did we get to the
current
recommendations?**



Published research supports shift to recommending oils/unsaturated fats vs. Limiting total fat

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PLoS MEDICINE

Effects on Coronary Heart Disease of Increasing Polyunsaturated Fat in Place of Saturated Fat: A Systematic Review and Meta-Analysis of Randomized Controlled Trials

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Abstract

Background: Reduced saturated fat (SFA) consumption is recommended to reduce coronary heart disease (CHD), but there is an absence of strong supporting evidence from randomized controlled trials (RCTs) of clinical CHD events and few guidelines focus on any specific replacement nutrient. Additionally, some public health groups recommend lowering or limiting polyunsaturated fat (PUFA) consumption, a major potential replacement for SFA.

Methods and Findings: We systematically investigated and quantified the effects of increased PUFA consumption, as a replacement for SFA, on CHD endpoints in RCTs. RCTs were identified by systematic searches of multiple online databases through June 2009, grey literature sources, hand-searching related articles and citations, and direct contacts with experts to identify potentially unpublished trials. Studies were included if they randomized participants to increased PUFA for at least 1 year without major concomitant interventions, had an appropriate control group, and reported incidence of CHD (myocardial infarction and/or cardiac death). Inclusions/exclusions were adjudicated and data were extracted independently and in duplicate by two investigators and included population characteristics, control and intervention diets, follow-up duration, types of events, risk ratios, and SEs. Pooled effects were calculated using inverse-variance-weighted random effects meta-analysis. From 346 identified abstracts, eight trials met inclusion criteria, totaling 13,614 participants with 1,042 CHD events. Average weighted PUFA consumption was 14.5% energy (range 8.0%–20.7%) in intervention groups versus 5.0% energy (range 4.0%–6.4%) in controls. The overall pooled risk reduction was 19% (RR = 0.81, 95% confidence interval [CI] 0.70–0.95, $p < 0.008$), corresponding to 10% reduced CHD risk (RR = 0.90, 95% CI 0.83–0.97) for each 1% energy of increased PUFA, without evidence for statistical heterogeneity (Q -statistic $p = 0.13$; $I^2 = 37\%$). Meta-regression identified study duration as an independent determinant of risk reduction ($p = 0.017$), with studies of longer duration showing greater benefits.

Conclusions: These findings provide evidence that consuming PUFA in place of SFA reduces CHD events in RCTs. This suggests that rather than trying to lower PUFA consumption, a shift toward greater population PUFA consumption in place of SFA would significantly reduce rates of CHD.

Please see later in the article for the Editors' Summary.

Citation: Mozaffarian D, Micha R, Wallace S (2010) Effects on Coronary Heart Disease of Increasing Polyunsaturated Fat in Place of Saturated Fat: A Systematic Review and Meta-Analysis of Randomized Controlled Trials. *PLoS Med* 7(5): e1000223. doi:10.1371/journal.pmed.1000223

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Competing Interests: DM: Research grants to study the effects of dietary factors on cardiovascular disease from the US National Institutes of Health, the Seattle Scholar Award from the Seattle Funds at the Chicago Community Trust, the Gates and Environment Initiative at the Harvard School of Public Health, the Gates Foundation/World Health Organization Global Burden of Disease, Diabetes, Hypertension, and Risk Factors Study, and GlaxoSmithKline, Sigma Tau, and Promote for an investigator-initiated trial of fish oil to prevent post-surgical arrhythmias. Research and travel expenses for speaking at scientific conferences and reviewing on topics related to diet and cardiovascular disease, including from the U.S. Food and Drug Administration, International Life Sciences Institute, Arthritis, University of Pittsburgh Medical Center, World Health Organization, WHO, and several universities and scientific organizations. No ownership, patents, stocks, advisory board membership, nor speaking board membership. BM, SW: no disclosures.

Abbreviations: NLE, percent energy; CHD, coronary heart disease; CI, confidence interval; HDL-C, high-density lipoprotein cholesterol; LDL-C, low-density lipoprotein cholesterol; MUFAs, monounsaturated fat; PUFA, polyunsaturated fat; RCT, randomized controlled trial; RR, risk ratio; SE, standard error; SFA, saturated fat; TC, total cholesterol.

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HHS Public Access

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Saturated Fat as Compared With Unsaturated Fats and Sources of Carbohydrates in Relation to Risk of Coronary Heart Disease: A Prospective Cohort Study

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[†] These authors contributed equally to this work.

Abstract

Background—The associations between dietary saturated fat and risk of coronary heart disease (CHD) remain controversial, but few studies have compared saturated with unsaturated fats and sources of carbohydrates in relation to CHD risk.

Objective—This study sought to investigate associations of saturated fats as compared with unsaturated fats and different sources of carbohydrates in relation to CHD risk.

Methods—We followed 84,628 women (Nurses' Health Study, 1980 to 2010), and 42,908 men (Health Professionals Follow-up Study, 1986 to 2010) who were free of diabetes, cardiovascular disease, and cancer at baseline. Diet was assessed by semiquantitative food frequency questionnaire every 4 years.

Results—During 24 to 30 years of follow-up, we documented 7,667 incident cases of CHD. Higher intakes of polyunsaturated fatty acids (PUFAs) and carbohydrates from whole grains were

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Disclosures: The authors have reported that they have no relationships relevant to the contents of this paper to disclose.

THE NEW ENGLAND JOURNAL OF MEDICINE

ORIGINAL ARTICLE

Primary Prevention of Cardiovascular Disease with a Mediterranean Diet Supplemented with Extra-Virgin Olive Oil or Nuts

R. Estruch, E. Ros, J. Salas-Salvado, M. I. Covas, D. Corella, F. Arós, E. Gómez-Gracia, V. Ruiz-Gutiérrez, M. Fitó, J. Lapetra, R.M. Lamuela-Raventós, I. Serra-Majem, X. Pintó, J. Basora, M.A. Muñoz, J.V. Sorlí, J.A. Martínez, M. Fitó, A. Gax, M.A. Hernán, and M.A. Martínez-González, for the PREDIMED Study Investigators[†]

ABSTRACT

BACKGROUND: Observational cohort studies and a secondary prevention trial have shown inverse associations between adherence to the Mediterranean diet and cardiovascular risk.

DESIGN: In a multicenter trial in Spain, we assigned 7447 participants (5% to 80 years of age, 57% women) who were at high cardiovascular risk, but with no cardiovascular disease at enrollment, to one of three diets: a Mediterranean diet supplemented with extra-virgin olive oil, a Mediterranean diet supplemented with mixed nuts, or a control diet (advice to reduce dietary fats). Participants received quarterly educational sessions and, depending on group assignment, free provision of extra-virgin olive oil, mixed nuts, or small modified gifts. The primary end point was a major cardiovascular event (myocardial infarction, stroke, or death from cardiovascular causes). After a median follow-up of 4.8 years, the trial was stopped on the basis of a prespecified interim analysis. In 2013, we reported the results for the primary end point in the *Journal*. We subsequently identified protocol deviations, including enrollment of household members without randomization, assignment to a study group without randomization of some participants at 1 of 11 study sites, and apparent inconsistent use of randomization tables at another site. We have withdrawn our previously published report and now report revised effect estimates based on analyses that do not rely exclusively on the assumption that all the participants were randomly assigned.

RESULTS: A primary end-point event occurred in 288 participants; there were 96 events in the group assigned to a Mediterranean diet with extra-virgin olive oil (3.8%), 85 in the group assigned to a Mediterranean diet with nuts (3.4%), and 109 in the control group (4.4%). In the intention-to-treat analysis including all the participants and adjusting for baseline characteristics and propensity scores, the hazard ratio was 0.69 (95% confidence interval [CI], 0.53 to 0.93) for a Mediterranean diet with extra-virgin olive oil and 0.72 (95% CI, 0.54 to 0.95) for a Mediterranean diet with nuts, as compared with the control diet. Results were similar after the omission of 1580 participants whose study-group assignments were known or suspected to have departed from the protocol.

CONCLUSIONS: In this study involving persons at high cardiovascular risk, the incidence of major cardiovascular events was lower among those assigned to a Mediterranean diet supplemented with extra-virgin olive oil or nuts than among those assigned to a reduced-fat diet. (Funded by Instituto de Salud Carlos III, Spanish Ministry of Health, and others; Current Controlled Trials number, ISRCTN17603616.)

N Engl J Med 2013;369:1090-10. DOI: 10.1056/NEJMoa1301033 Copyright © 2013 Massachusetts Medical Society.

Avocados shift from hidden source of saturated fat to nutrient-dense option

2015-2020 DGAs

Contributes:

Sodium*

Saturated Fats

Added Sugars

Dinner

Spaghetti & Meatballs

Spaghetti 1 cup, cooked

Spaghetti Sauce ¼ cup

Diced Tomatoes (canned, no salt added) ¼ cup

Meatballs 3 medium meatballs

Parmesan Cheese 1 tablespoon

Apple, Raw ½ medium

Water, Tap 1 cup

Garden Salad

Mixed Greens 1 cup

Cucumber 3 slices

Avocado ¼ cup, cubed

Garbanzo Beans (canned, low sodium) ¼ cup

Cheddar Cheese (reduced fat) 3 tablespoons, shredded

Ranch Salad Dressing 1 tablespoon



761 Calories



FDA approves heart health claim for fresh avocados + other raw fruits and vegetables

2020-2025 DGAs

Making Nutrient-Dense Choices: One Meal At a Time

Slight changes to individual parts of a meal can make a big difference. This meal shows examples of small shifts to more nutrient-dense choices that significantly improve the nutritional profile of the meal overall while delivering on taste and satisfaction.



Typical Burrito Bowl
Total Calories • 1,120



Nutrient-Dense Burrito Bowl
Total Calories • 715

White rice (1 ½ cups)	Brown rice (1 cup) + Romaine lettuce (½ cup)
Black beans (½ cup)	Black beans, reduced sodium (½ cup)
Chicken cooked with sauce (2 ounces)	Grilled chicken with spice rub (2 ounces)
No grilled vegetables	Added grilled vegetables (½ cup)
Guacamole (½ cup)	Sliced avocado (5 slices)
Jarred salsa (½ cup)	Fresh salsa/pico de gallo (½ cup)
Sour cream (½ cup)	No sour cream
Cheese (½ cup)	Reduced-fat cheese (½ cup)
Jalapeño (5 slices)	Jalapeño (5 slices)
Iced tea with sugar (16 ounces)	Iced tea, no sugar (16 ounces)

A growing body of evidence supports avocados as heart-healthy

Journal of the American Heart Association
Volume 11, Issue 14, 19 July 2022
<https://doi.org/10.1161/JAHA.122.025657>




ORIGINAL RESEARCH

Effect of Incorporating 1 Avocado Per Day Versus Habitual Diet on Visceral Adiposity: A Randomized Trial

Despite the additional calories, daily consumption of whole large avocado did not impact the primary outcome of visceral fat.

Nutrition, Metabolism & Cardiovascular Diseases (2021) 31, 1325–1338

Available online at www.sciencedirect.com




Nutrition, Metabolism & Cardiovascular Diseases
journal homepage: www.elsevier.com/locate/nmcd

SYSTEMATIC REVIEWS AND META-ANALYSES

The effects of foods on LDL cholesterol levels: A systematic review of the accumulated evidence from systematic reviews and meta-analyses of randomized controlled trials

Several foods, including avocado, distinctly modify LDL cholesterol levels.

Journal of the American Heart Association
Volume 11, Issue 7, 5 April 2022
<https://doi.org/10.1161/JAHA.121.038014>



ORIGINAL RESEARCH

Avocado Consumption and Risk of Cardiovascular Disease in US Adults

Higher avocado intake was associated with lower risk of CVD and coronary heart disease in 2 large prospective cohorts of US men and women.

What's next for avocado nutrition research?



Building on the body of research

What is in store for the future:

- More rigorous RCTs making practical food swaps in at-risk populations
- Understanding cardiometabolic health beyond heart health
- Food matrix studies
- Research specific to Hispanic and Latino populations

Lichtenstein AH et al. Effect of Incorporating 1 Avocado Per Day Versus Habitual Diet on Visceral Adiposity. [JAMA 2022](#).
Schoeneck M et al. The effects of foods on LDL cholesterol levels. [Nutr Metab Cardiovasc Dis. 2021](#).
Pacheco LS et al. Avocado Consumption and Risk of Cardiovascular Disease in US Adults. [JAMA 2022](#).



Summary Points

- Dietary guidance on fat consumption has evolved over several decades
- A growing body of evidence supports avocados as heart-healthy
- Opportunity for health professionals to continue to help translate headlines
- Future research will shed light on specific populations and will focus on eating patterns rather than specific nutrients



Practical Application: Empowering consumers to make heart-healthy food choices with confidence

Lacy Haney, RDN

Nutrition Marketing and Sales

H-E-B



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Focus on the bigger picture

- Foster confidence in recommendations from the AHA and DGAs and encourage people to use them as their “cheat sheet”
- It’s the *overall dietary pattern* that matters...*not* the inclusion or exclusion of a single food or nutrient



Let's take eggs for example...

- A nutrient-dense food that can contribute to the health and well-being of Americans of all ages, including:
 - **Muscle repair and bone health:** The high-quality protein in eggs helps maintain and repair muscle while supporting bone health
 - **B12 for older adults:** Older adults are at nutritional risk for not getting enough protein and vitamin B12, which eggs provide as a good source.
 - **Natural source of vitamin D:** Americans do not get enough vitamin D, for which eggs, as one of the few natural food sources, provide 6% of the daily recommendation
 - **Supports lifelong brain health:** Eggs are one of the few foods rich in choline – a nutrient that supports memory, thinking, mood and more.
 - **Contributes to eye health:** The lutein and zeaxanthin found in egg yolks are carotenoids that help protect the eyes from blue light.
- Nearly half of an egg's protein and most of its vitamins and minerals – including those essential for supporting our brains and bodies – are found in the yolk



Let's take Avocados for example...

- Fresh avocados taste great and can contribute to the health and well-being of Americans of all ages. A few benefits include:
 - **Immune health:** One-third of a medium avocado contains 6% of the Daily Value for vitamin E, an antioxidant that protects body tissue from damage and helps keep the immune system strong.
 - **Gut health:** Fiber supports gut and digestive health. A serving of avocado contains 3 grams of fiber.
 - **Eye health:** A serving of avocado contains 136 micrograms of the antioxidant, lutein, which may help to prevent serious eye conditions such as age-related blindness and may protect or slow age-related cataracts.
 - **Bone health:** Avocados are a good source of vitamin K, a nutrient vital for blood clotting and healthy bones.
 - **Maternal health:** Avocados are a good source of folate. For a healthy pregnancy, it's important to eat foods containing folate



Avocados and eggs complement each other



- Naturally good fats
- Dietary fiber
- Folate
- Vitamin E
- Potassium
- Vitamin K
- Lutein

Nutrition Facts

3 servings per container
Serving size **1/3 medium (50g)**

Amount per serving
Calories 80

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 5g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 4g	1%
Dietary Fiber 3g	11%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.3mg	2%
Potassium 250mg	6%
Vitamin A 0mcg	0%
Vitamin C 4mg	4%
Vitamin E 1mg	6%
Vitamin K 11mcg	10%
Thiamin 0.04mg	4%
Riboflavin 0.1mg	8%
Niacin 1mg	6%
Vitamin B ₆ 0.1mg	6%
Folate 45mcg DFE (0mcg folic acid)	10%
Pantothenic Acid 0.7mg	15%
Phosphorus 30mg	2%
Magnesium 15mg	4%
Zinc 0.3mg	2%
Copper 0.1mg	10%
Manganese 0.1mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



- High-quality protein
- Choline
- Vitamin B12
- Iodine
- Vitamin A
- Vitamin D
- Lutein & zeaxanthin

Nutrition Facts

12 servings per container
Serving size **1 large egg (50g)**

Amount per serving
Calories 70

	% Daily Value*
Total Fat 5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2g	
Cholesterol 185mg	62%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 6g	12%
Vitamin D 1mcg	6%
Calcium 30mg	2%
Iron 0.9mg	4%
Potassium 70mg	0%
Vitamin A 80mcg	8%
Vitamin E 0.5mg	4%
Riboflavin 0.2mg	15%
Niacin 1.4mg	8%
Vitamin B ₆ 0.1mg	6%
Folate 25mcg DFE	6%
Vitamin B ₁₂ 0.5mcg	20%
Biotin 11mcg	35%
Pantothenic Acid 0.8mg	15%
Phosphorus 100mg	8%
Iodine 28mcg	20%
Zinc 0.7mg	6%
Selenium 15mcg	25%
Choline 150mg	25%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Increasing consumption of fruits and vegetables

- Lean into how people feel about eating fruits and vegetables and inspire environments that make doing so easy and habitual.
 - Piggyback on habits consumers already have
 - Share new and interesting flavor combinations – think of the pairings!
 - Take advantage of fruit and vegetable “carriers”



Promoting heart-healthy food choices and eating habits



Heart Health Meal Plan



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MONDAY

Breakfast



Avocado Toast with Eggs,
Spinach and Tomatoes

Lunch



Taco Turkey Lettuce Wraps

Dinner



One Pan Roasted Salmon
and Veggies

Snack



Homemade Chocolate Trail
Mix



Corn & Black Bean Salad



Wild Rice with Cranberries,
Walnuts & Parsley

TUESDAY

Breakfast



Loaded Veggie Omelet

Lunch



Chicken Salad with Apples &
Cranberries

Dinner



Chicken Quesadilla with Corn

Snack



4-Ingredient Strawberry Frozen
Yogurt



2-Minute Toasted English
Muffins



Vegetarian Lentil Tortilla Soup

Granola
2 tbsp

Summary

- Fat and cholesterol misconceptions are ingrained
- Foster confidence in science and recommendations
- Focus on the overall dietary pattern
- Provide inspiration to make heart-healthy choices easy and habitual!



For more resources, research, continuing education, educational handouts, and heart-healthy recipes...



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NEWSLETTER FOR HEALTH PROFESSIONALS
Are you a health professional ready to build your avocado knowledge and get turnkey resources for you and your clients? Sign up for our newsletter!
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As part of an overall diet helps reduce blood cholesterol source of fiber. Learn of avocado on LDL cholesterol.
[DOWNLOAD NOW!](#)

RECIPES
Find heart healthy avocado recipes for any occasion.

RESEARCH
Stay up to date on the latest avocado nutrition research.

EGGS & HEART HEALTH:
Eggs support any healthy dietary pattern, offering high-quality protein, vitamins and minerals.

JOIN THE EGG ENTHUSIAST COMMUNITY
Are you a credentialed health, nutrition or fitness professional? Want to receive updates on emerging research, media-ready materials and access to exclusive events? Become an Egg Enthusiast!
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GET THE LATEST ON DIETARY CHOLESTEROL AND CVD RISK
Nutrient-rich eggs are recommended as part of healthy dietary patterns by the American Heart Association and the Dietary Guidelines for Americans. See the [Science Advisory](#) from the American Heart Association for details.
[READ MORE HERE!](#)

RECIPES
Check out our delicious heart-healthy recipes!

RESEARCH
Stay up to date on the latest egg nutrition information.

RESOURCES
Find useful tools for discussing healthy eating habits with patients and clients.

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Q&A

JOIN THE MOVEMENT



Show your support by joining the Have A Plant® community at fruitsandveggies.org/jointhenetwork

While you're there, check out our useful resources, continuing education opportunities to enhance your nutrition knowledge and tools that support you in empowering consumers at fruitsandveggies.org/educational-resources

And don't forget to follow PBH's social channels to keep up to date on all the insights and inspiration! #haveaplant



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September is National Fruits & Veggies Month and each year we celebrate Have A Plant® during this monumental moment as a way to elevate fruit and vegetable consumption to a national priority.

Visit our new toolkit to join in the fun! #NFVM2022

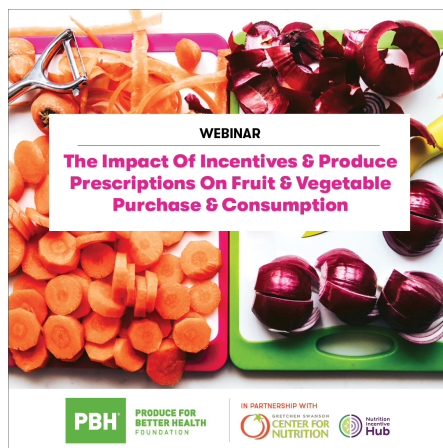
<https://fruitsandveggies.org/nfvmtoolkit/>

Looking For Additional FREE Continuing Professional Education Opportunities?

fruitsandveggies.org/expert-professionals/webinars

Visit PBH's on-demand catalog of webinars on various fruit and vegetable topics including:

- *Power Pairings: Upgrading Snacks With California Strawberries & California Walnuts*
- *The Impact Of Incentives & Produce Prescriptions On Fruit & Vegetable Purchase & Consumption*
- *Breeding, Feeding & Leading: Innovations That Increase Food Security & Produce Consumption*
- *And Many More!*



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HELP SUPPORT FRUIT & VEGGIE CONSUMPTION!

If you enjoyed today's Health & Wellness webinar and would like to support our overall mission of increasing fruit and vegetable consumption, we encourage you to make a tax-deductible donation today.

As a 501(c)3 non-profit organization, your donation helps us deliver programing, including our monthly health and wellness webinars, actionable research, future-focused education, a comprehensive digital ecosystem, and inspirational resources that helps millions discover the joy of eating fruit and vegetables each and every day.
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