

# How can the animal production sector contribute...?

Vision from human Nutrition

Pr. Philippe LEGRAND

Dir. Laboratoire de Biochimie et Nutrition Humaine  
Agrocampus - INRA, Rennes,  
Expert ANSES



## **Remaining Nutrition problems in humans :**

Obesity, metabolic Syndrome, Cardiovascular diseases,  
Deficiencies





**Animal products** : not guilty

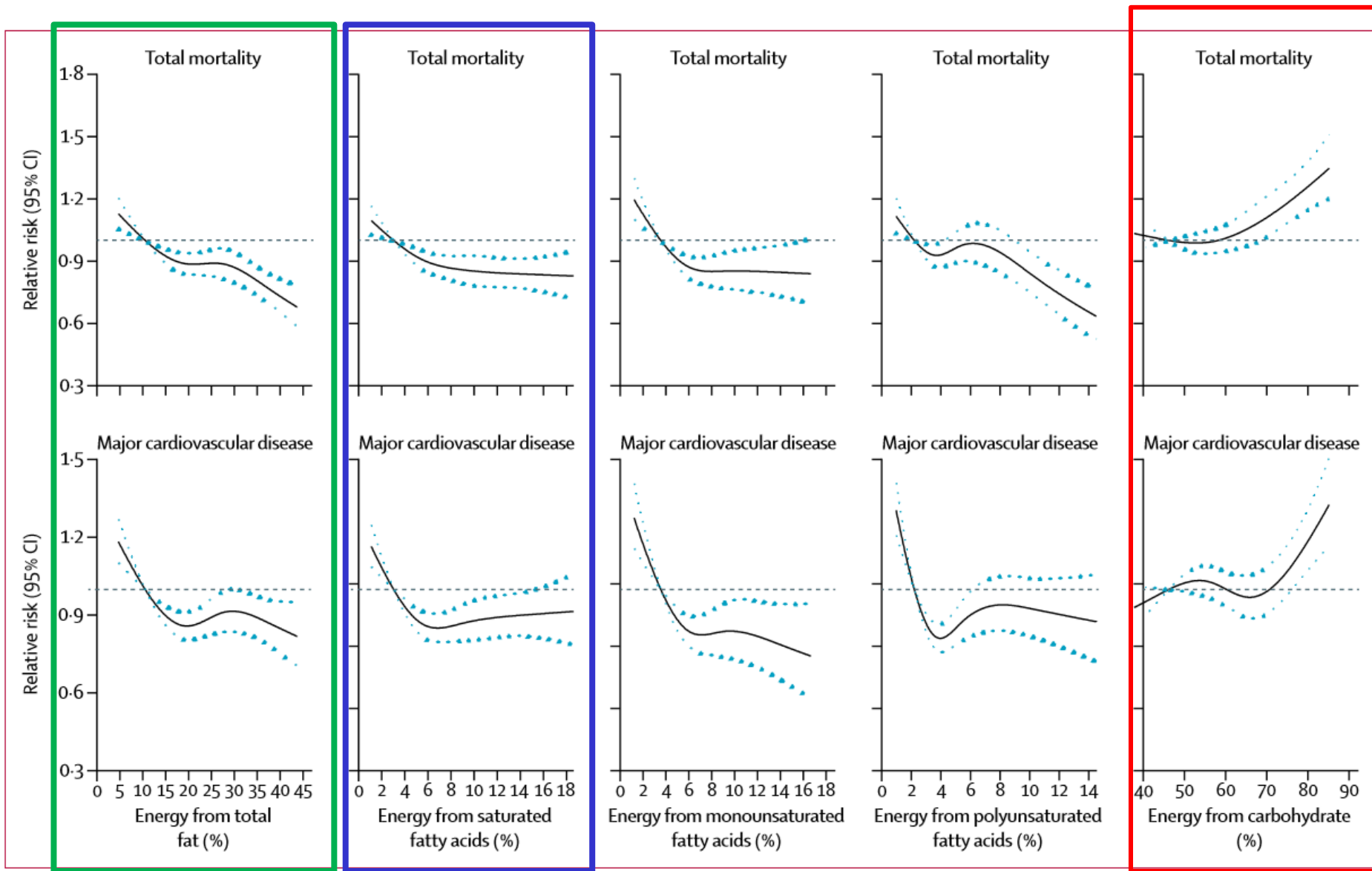
**Consumer behaviour** : guilty for amounts and responsible  
for choices

**Specifically** : animal products are sometimes demonized for  
LIPIDS richness

.....**Let's focus on lipids**

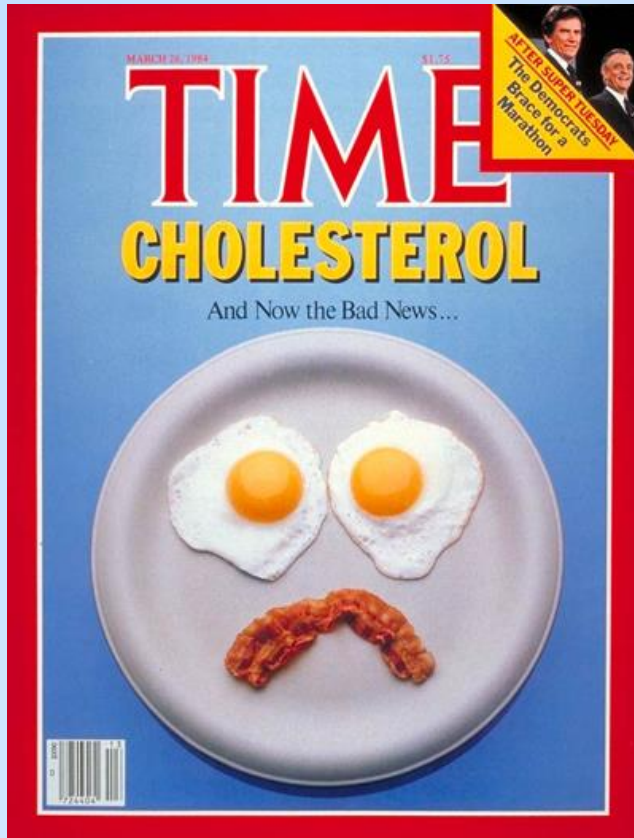
## Fatty acid intake in France INCA 2 Study

		<i>Mean consumption</i>	<i>Reco</i>	
		% energy except for EPA and DHA : mg / jour)		
	<b>Lipids</b>	<b>Total Lipids</b>	<b>38.0 ± 5.7</b>	<b>35-40 %</b>
	<b>oméga 3</b>	<b>α linolenic acid (ALA)</b>	<b>0.4 ± 0.2</b>	<b>1 %</b>
		<b>(DHA)</b>	<b>137 ± 139 mg</b>	<b>250 mg</b>
		<b>(EPA)</b>	<b>102 ± 111 mg</b>	<b>250 mg</b>
	<b>omega 6</b>	<b>Linoleic acid (LA)</b>	<b>3.9 ± 1.7</b>	<b>4 %</b>
		<b>Arachidonic acid (ARA)</b>	<b>0.05 ± 0.03</b>	<b>No</b>
	<b>Ratios</b>	<b>Ratio LA / ALA</b>	<b>9.6 ± 4.9</b>	No but reference proposed by ANSES : < 5
		<b>Ratio omega6 / omega 3</b>	<b>7.8 ± 4.0</b>	pas d'ANC
	<b>oméga 9</b>	<b>Oleic acid</b>	<b>10.8 ± 2.8</b>	<b>15-20 %</b>
	<b>Saturated</b>	<b>Total saturated</b>	<b>14.4 ± 3.0</b>	<b>≤ 12%</b>
		<b>lauric + myristic + palmitic</b>	<b>9.5 ± 2.0</b>	<b>≤ 8 %</b>



**Figure 1:** Association between estimated percentage energy from nutrients and total mortality and major cardiovascular disease (n=135 335) Adjusted for age, sex, education, waist-to-hip ratio, smoking, physical activity, diabetes, urban or rural location, centre, geographical regions, and energy intake. Major cardiovascular disease=fatal cardiovascular disease+myocardial infarction+stroke+heart failure.

# Saturated Fatty Acids



1984



2014

Then

## Epidemiological studies (cohorts)

### Association between SFA and CVD risk :



Garcia 1980  
Mc Gee 1984  
Esrey 1996  
Boniface 2002  
Jakobsen 2004  
Xu 2006



Gillman 1997  
He 2003  
**Mozzafarian 2004**  
Jakobsen 2009  
Yamagashi 2009  
Jakobsen 2010 (MI)



Shekelle 1981  
Kushi 1985  
Posner 1991  
Ascherio 1996  
Pietinen 1997  
Tucke 2005  
Leosdottir 2007

### - Meta-analysis (Siri-Tarino 2010) : 21 cohorts

”Overall, despite the conventional wisdom that reduced dietary saturated fat intake is beneficial for CVD health, there is **no significant evidence for concluding that dietary saturated fat is associated with an increased risk of CHD or CVD**”

- Other meta-analysis: O’Sullivan, 2013; Chowdhury, 2014; Harcomb, 2015, De Souza 2015



same results

- In CAD patients: Puaschitz et al., 2015 No association either

## Fatty acid intake in France INCA 2 Study

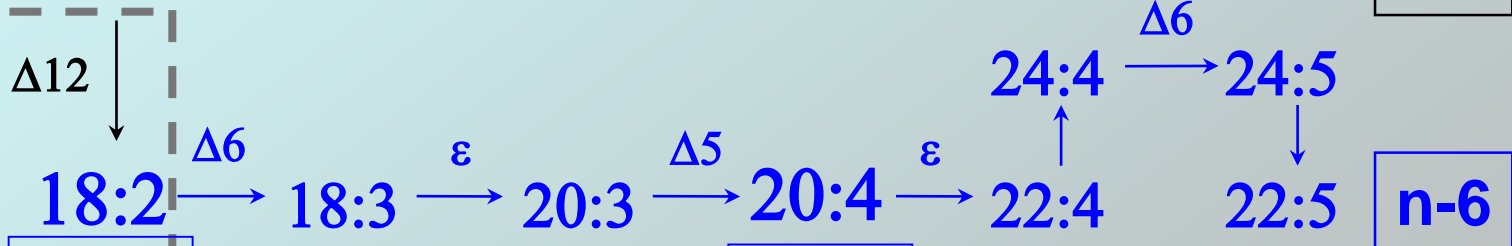
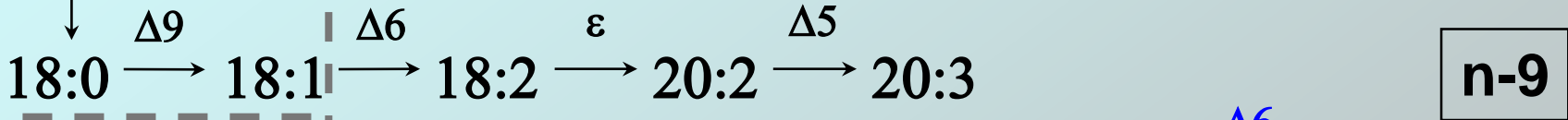
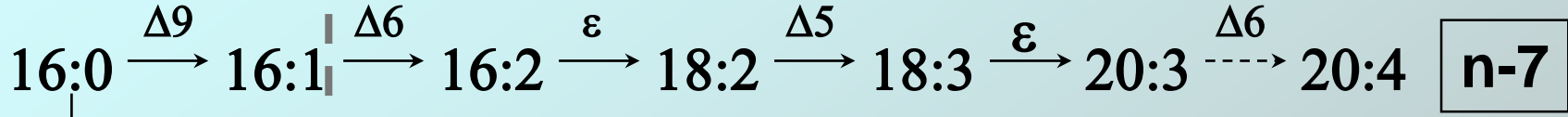
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\* 75% animal

ANIMALS, PLANTS,  
BACTERIA

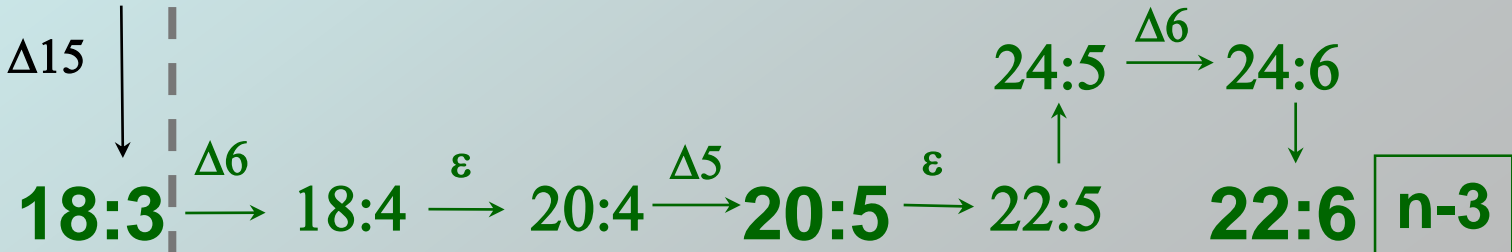
ANIMALS



PLANTS

LA

ARA



ALA

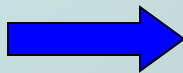
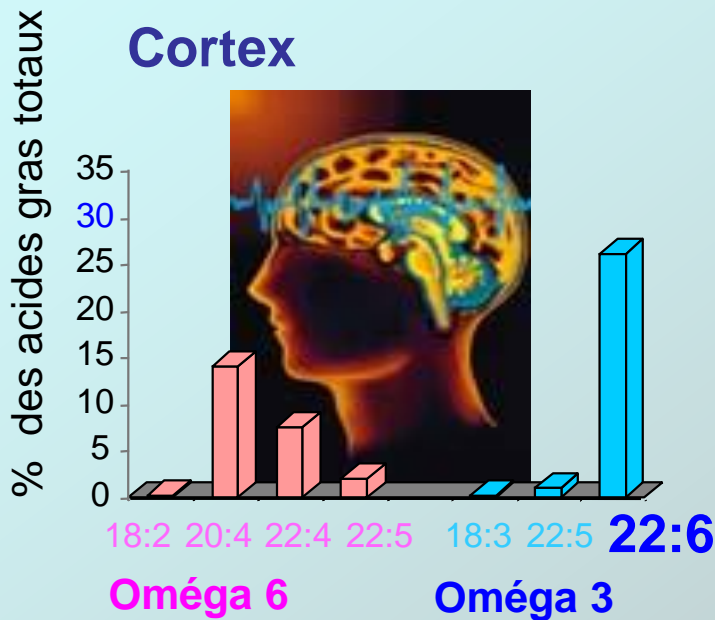
EPA

DHA



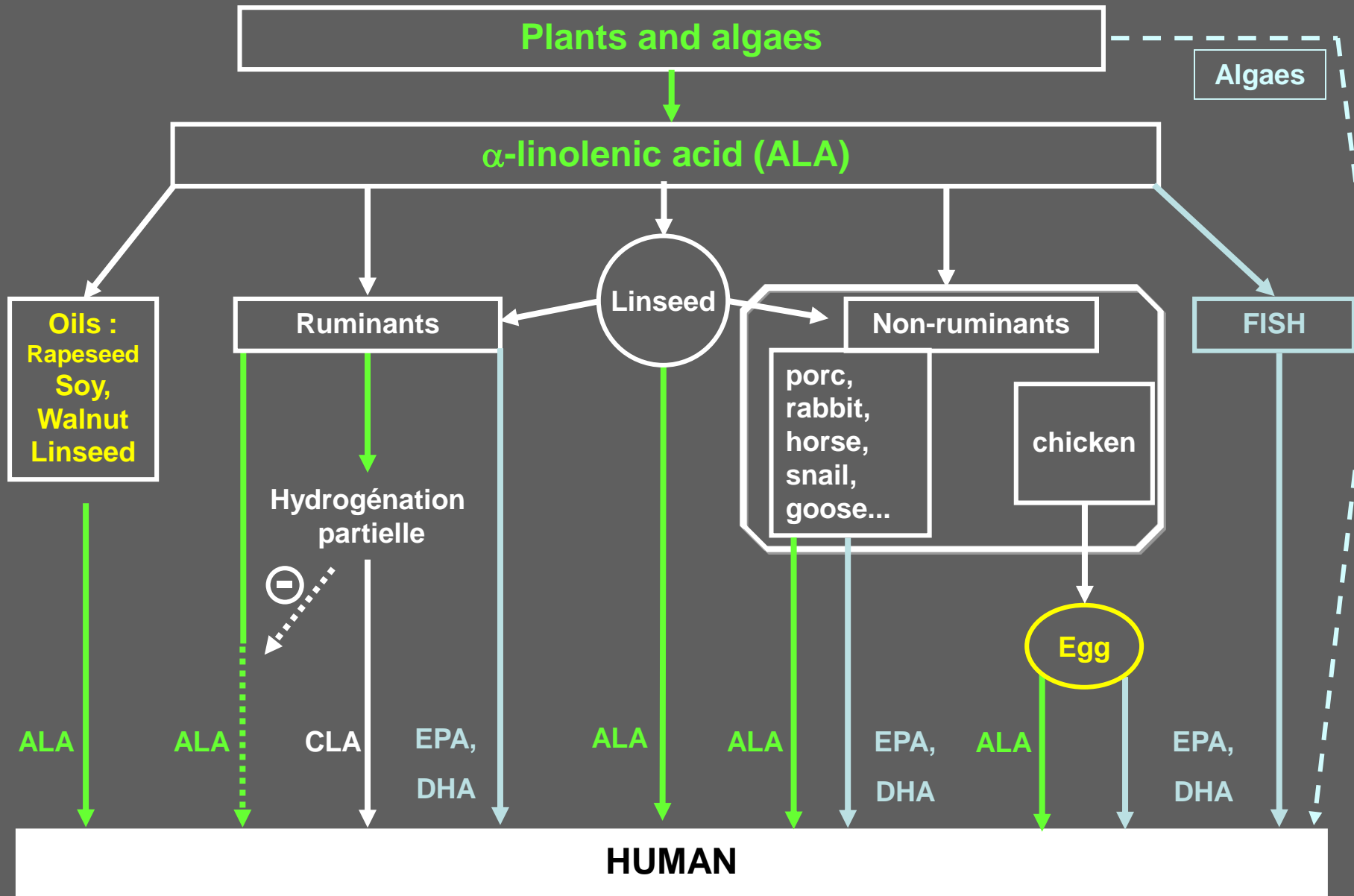
# OMEGA 3

## And Central nervous system



**DHA, major and important component of Central nervous system**

***Cervonic acid***



Omega-3 long chain derivatives : EPA, DHA

# CONCLUSIONS and TAKEHOME MESSAGES

- We are omnivorous and there are not anymore problems in animal products composition. (whatever the consumers and medias perception)
- The balance of the diet comes from the menu : complementary and balanced addition of unbalanced foods (oils are fatty... etc.)
- Education is required to avoid both overconsumption and eviction
- Terrestrial animals could be a credible and good vector to provide omega 3 to humans (linseed, grass....)
- More taste in the plate tractability for products and welfare for animals
- Fatness of processed meat to improved ? Portions ?
- In the future, possible less total amounts for European countries and more for developing countries

## Common errors in nutrition :

- *Eviction or overconsumption*
- *Oppose plants to animals food*