Added Sugar: Friend or Foe?

Jim Painter, PhD, RD

Professor, School of Family & Consumer Sciences Eastern Illinois University

Added Sugar Friend or Foe

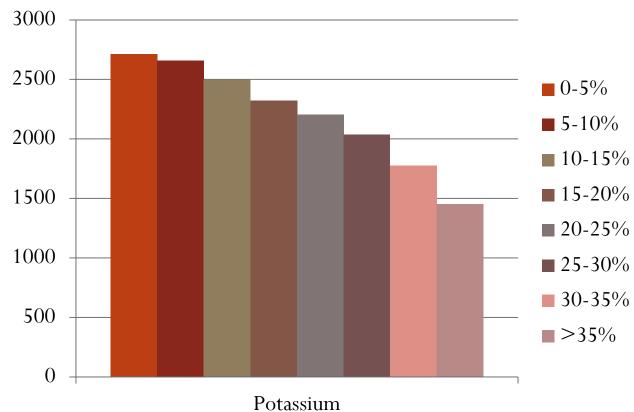
- Dietary recommendations for added sugar
- Sugar added as a friend encouraging nutrient dense foods:
 - Dressing on salads
 - Sweetened milk
- Sugar as a foe
 - When added to nutrient devoid foods
 - When it replaces nutrients
 - Juices
 - Dried fruits
- Replacing sugar with nutrient dense foods

No Upper Limits?? Then I should get to have as much sugar as I want, right??

"Although a UL is not set for sugars, a maximal intake level of 25 percent or less of energy from added sugars is suggested based on the decreased intake of some micronutrients of American subpopulations exceeding the level."

Institute of Medicine of the National Academies, Food and Nutrition Board (2005). Dietary reference intakes for energy, carbohydrate, fiber, fat, fatty acids, cholesterol, protein, and amino acids. Washington, D.C.: The National Academies Press.

Reduction in Nutrients as Added Sugar Increases



Marriott, B. P., Olsho, L., Hadden, L., & Connor, P. (2010). Intake of added sugars and selected nutrients in the united

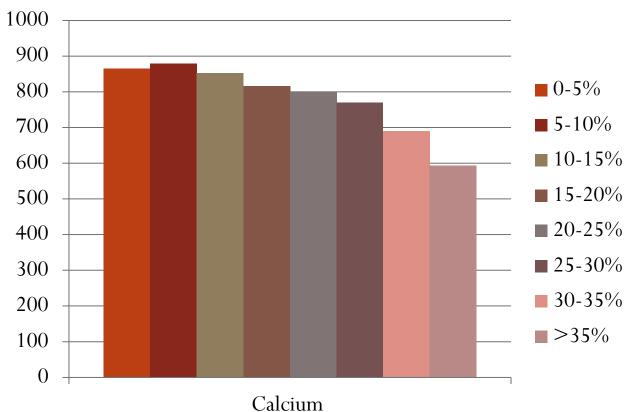
states, national

health and nutrition examination survey (nhanes) 2003-2006. Critical Reviews in Food

Science and

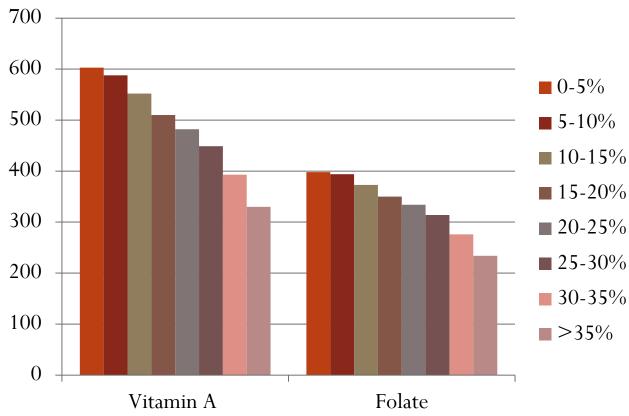
Nutrition, 50, 228-258.

Reduction in Nutrients as Added Sugar Increases



Marriott, B. P., Olsho, L., Hadden, L., & Connor, P. (2010). Intake of added sugars and selected nutrients in the united states, national health and nutrition examination survey (nhanes) 2003-2006. Critical Reviews in Food Science and Nutrition, 50, 228-258.

Reduction in Nutrients as Added Sugar Increases



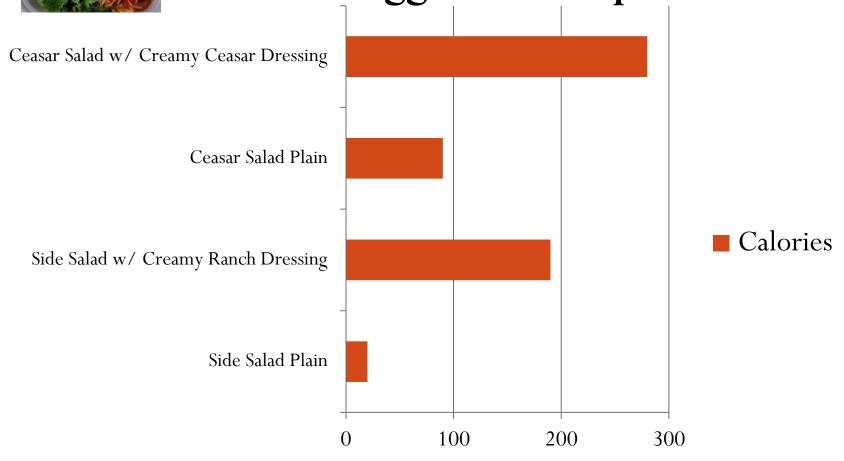
Marriott, B. P., Olsho, L., Hadden, L., & Connor, P. (2010). Intake of added sugars and selected nutrients in the united states, national health and nutrition examination survey (nhanes) 2003-2006. *Critical Reviews in Food Science and Nutrition*, 50, 228-258.

Added Sugar Friend or Foe

- Dietary recommendations for added sugar
- Sugar added as a friend encouraging nutrient dense foods:
 - Dressing on salads
 - Sweetened milk
- Sugar as a foe
 - When added to nutrient devoid foods
 - When it replaces nutrients
 - Juices
 - Dried fruits
- Replacing sugar with nutrient dense foods



Sugar as a Friend Encouraging Salad and Veggie consumption



vegetable	70 KDA III I NLEA Serving
Tomato (148 g)	Vitamin A: 25% Vitamin K: 14% Vitamin C: 31%
Carrot (85 g)	Fiber: 10% Vitamin K: 10% Vitamin A: 234%
Broccoli (148 g)	Fiber: 15% Vitamin A: 18% Vitamin K: 158% Vitamin C: 220% Riboflavin: 10% B6: 13% Folate: 23% Phosphorus: 10% Manganese: 16% Potassium: 10%

Vegetable	% RDA in 1 NLEA Serving
Potato (Baked with skin, 148 g)	Fiber: 13% Vitamin C: 24% Niacin: 10% B6: 23% Folate: 10% Manganese: 16% Phosphorus: 10% Magnesium: 16% Potassium: 17%
Romaine Lettuce (85g)	Vitamin A: 99% Vitamin K: 107% Vitamin C: 33% Foltae: 29%

Fruit	% RDA in 1 NLEA Serving
Apple (154g)	Fiber: 15% Vitamin C:12%
Banana (126 g)	Fiber: 13% Vitamin C: 18% B6: 23% Manganese: 17% Potassium: 10%
Orange (1- Medium)	Fiber: 14% Vitamin C: 105%

Serving

Riboflavin: 10%

Phosphorus: 23%

Selenium: 26%

Protein: 50%

Niacin: 31%

B6: 18%

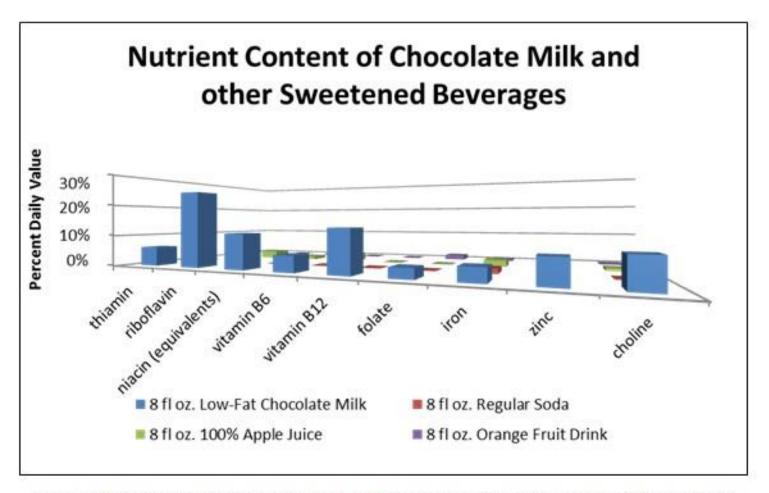
B12: 37%

Iron: 15%

Zinc: 40%

Beef (3 oz, 95% lean, ground, crumbles, pan cooked)

Source: USDA Nutrient Database for Standard Reference, Release 24. Orange fruit drink with vitamin C added; 100% unsweetened apple juice with vitamin C added; low-fat chocolate milk with vitamins A and D added



Source: USDA Nutrient Database for Standard Reference, Release 24. Orange fruit drink with Vitamin C added; 100% unsweetened apple juice with vitamin C added; low-fat chocolate milk with vitamins A and D added

Milk Nutrients

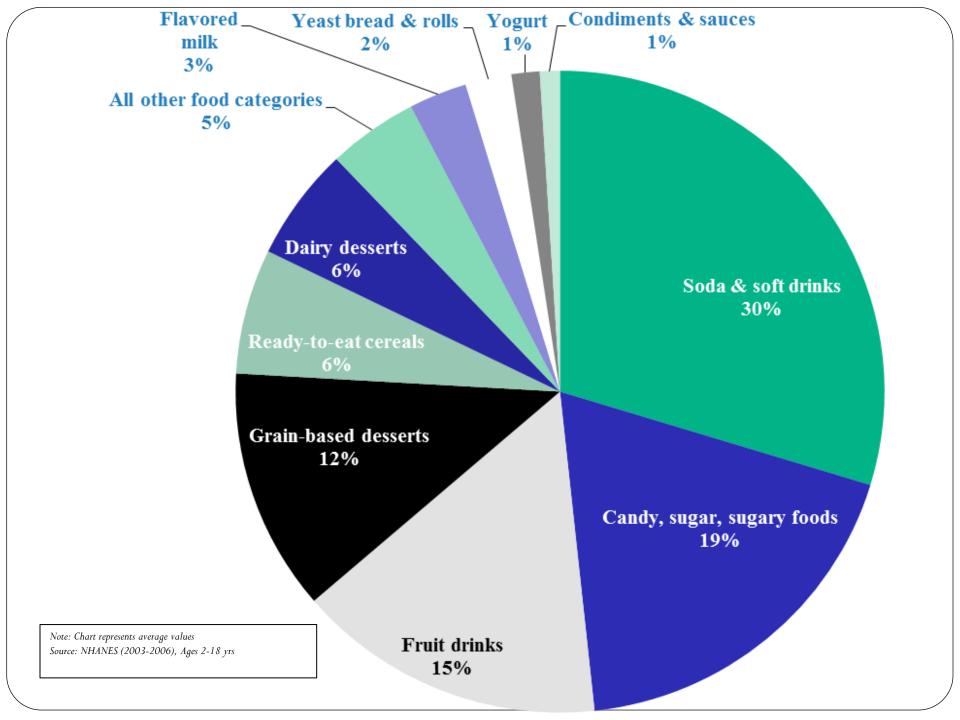
- Children ages 2-8 do not get recommended amount of milk each day.
- Three-fourths of adolescents ages 9-19 do not receive recommended amounts each day.



Figure 16: Food Consumption of High School Students, 2003- 2011 (MYRBS) **2003** 2005 **2011 2007** 2009 50 40 35 ³⁶ ³⁷ 32³³ Percentof Students 30 25 19 20 14 ¹⁵ 14 14 15 15 10 Ate 5+ fruits and Drank 3+ glasses Drank 1+ glass of Ate breakfast vegetables per non-diet soda per of milk per day every day* day# day

Essential Minerals & Daily Intake Through Milk

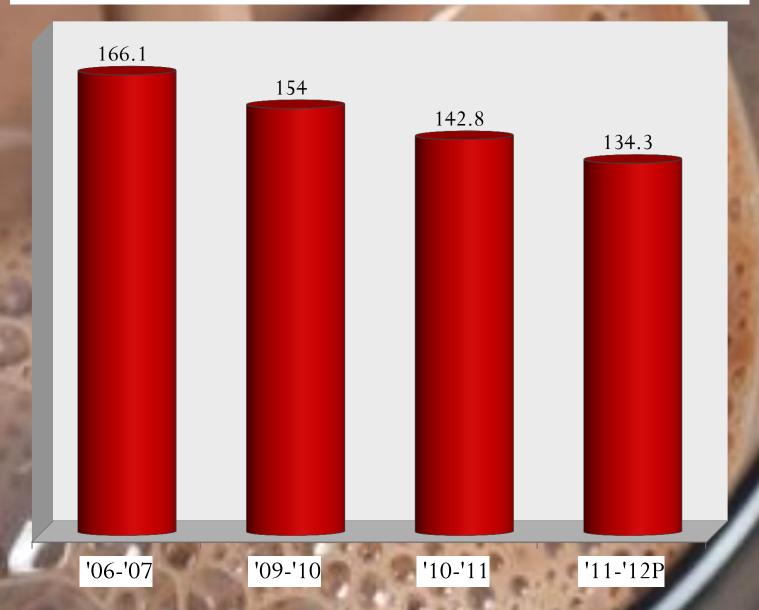
- Calcium- 32% of AIs for children and 33% of AIs for adolescents
- Potassium-16% AIs for children and 16% AI for adolescents
- Magnesium- 22% of RDA for children, and 13% of RDA for adolescents



Average flavored school milk has 32 fewer calories than 5 years ago

- The average flavored milk serving in schools this Fall will be 134 calories
- Flavored milk will be only 30 calories more than the white milk in school
- 66% of Processors report newly reformulated product will be offered this Fall
- The most common Chocolate offering will be fat free with 130 calories and only 10 added grams of sugar

Avg. Calories in 8 oz. of Flavored Milk







Nutritional Comparison

1 serving (8 oz.)

	Chocolate Calories	Chocolate Sugars	Coffee Calories	Coffee Sugars	Strawberry Calories	Strawberry Sugars
Previous Formula	140	22 g	140	23g	130	23g
New Formula	130	22 g	130	22g	130	22g

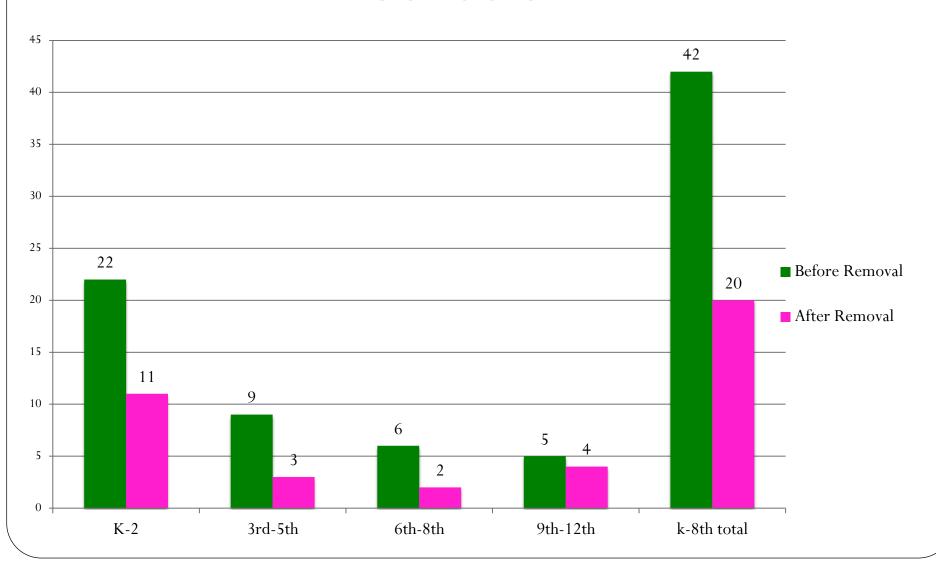
What Happens when Milk is Removed from the Schools?



What happens when milk is removed from schools?

- Eliminated all foods and beverages with high fructose corn syrup (flavored milk was removed and made a la carte)
- Purpose: measure total milk consumption before and after the elimination of flavored milk
- Milk invoices for a 3 month period:
 - September-December 2007 (White & Chocolate)
 - September-December 2008 (White only)

Flavored Milk Removed From Schools



Food Revolution Study

- Jamie Oliver Study to make school lunches healthier
- Removes Flavored Milk in Schools
- The new menus were intended to include only fresh and madefrom-scratch items, eliminating the use of processed foods.
- 25% decrease in milk consumption by students

Pilot Study

• Purpose: to determine calcium consumption in school-aged children when flavored milk is offered in the school systems

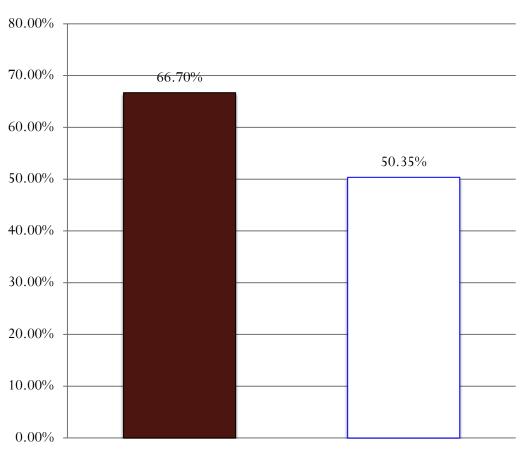
Objectives:

- To determine preferences of milk flavors among school children
- To analyze among of calcium and nutrients consumed among both flavored drinkers and plain milk drinkers



Results: DAY 1 vs. DAY 2

Total Milk Consumption Per Day



- Day 1- Flavored and White Milk Offered-Consumption
- ☐ Day 2- White Milk Only Offered-Consumption

Figure 3

The Value of Milk

- A study showed eliminating flavored milk from elementary schools resulted in a dramatic drop in milk consumption- 35%
- To replace nutrients lost if milk is not consumed can be difficult and expensive.

Added Sugar Friend or Foe

- Dietary recommendations for added sugar
- Sugar added as a friend encouraging nutrient dense foods:
 - Dressing on salads
 - Sweetened milk
- Sugar as a foe
 - Is HFCS liquid death
 - When added to nutrient devoid foods
 - When it replaces nutrients
 - Juices
 - Dried fruits
- Replacing sugar with nutrient dense foods

High-Fructose Corn Syrup: Harmless Sweetener or Liquid Death?



ABC NightLine Sugar Wars



http://www.hulu.com/watch/136085

Sugar the Bitter Truth?

- Pediatric endocrinologist Dr. Robert Lustig, whose YouTube video -- entitled "Sugar: The Bitter Truth"
- "Fructose is the cause of the current epidemic," insists Dr. Lustig
- Fructose is toxic in large quantities, because it is metabolized in the liver in the same way as alcohol, which drives fat storage and makes the brain think it is hungry

Ludwig

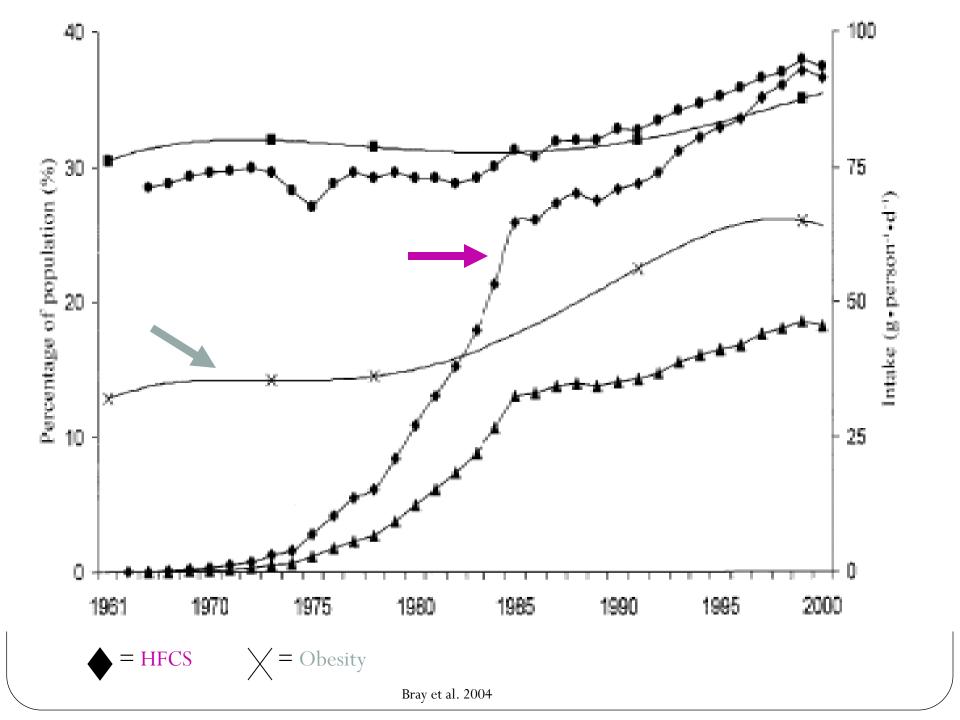
- Ludwig, a childhood obesity expert, cited sugar as the key source of an American public health crisis
- "Tobacco and alcohol are perfect examples. We have made a conscious choice that we're not going to get rid of them, but we are going to limit their consumption. I think sugar belongs in this exact same wastebasket," he said.

C Maximilian Stock Ltd/Science Facti

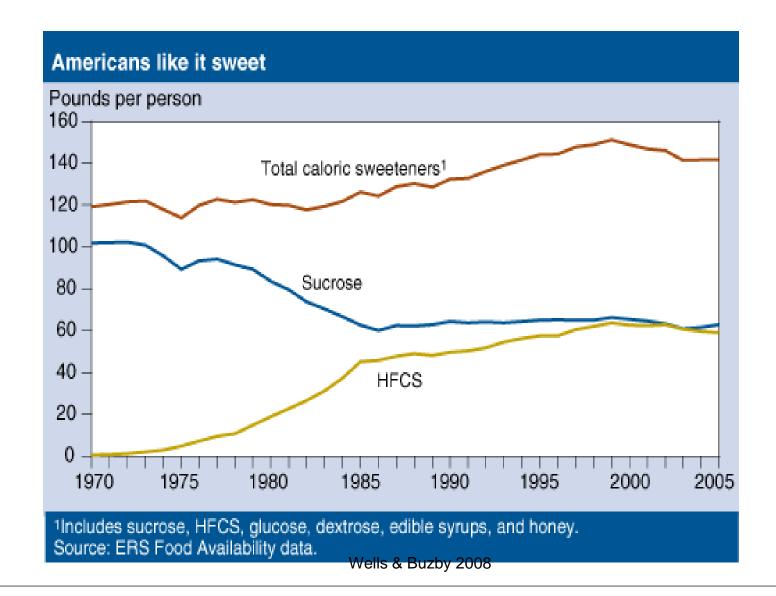
MailOnline. 2012. Is sugar actually poisonous? Researchers say the sweet stuff is fatal for our health. Retrieved from http://www.dailymail.co.uk/news/article-2124212/Is-sugar-actually-poisonous-Researchers-say-sweet-stuff-fatal-health.html

HFCS causes obesity

- Arguments for:
 - Increase in HFCS consumption corresponds to increase in obesity in US
 - HFCS Different from sugar rinks



US Sweetener Consumption 1970-2005



Comparison of HFCS, sucrose, and honey

	Sugar	Honey	HFCS
How sweet is it?	Sugar is the benchmark	Honey is as sweet as sugar	There are two types: HFCS-55 as sweet as sugar; HFCS-42 about 92% as sweet
How many calories per gram?	4/gram	4/gram	4/gram
What's in it?	50% fructose 50% glucose	48% fructose 52% glucose	HFCS-55: 55% fructose 45% glucose HFCS-42: 42% fructose 58% glucose



Added Sugar Friend or Foe

- Dietary recommendations for added sugar
- Sugar added as a friend encouraging nutrient dense foods:
 - Dressing on salads
 - Sweetened milk
- Sugar as a foe
 - When added to nutrient devoid foods
 - When it replaces nutrients
 - Juices
 - Dried fruits
- Replacing sugar with nutrient dense foods







% Vaior Diario*

Grasa Total Og

0%

Sodio 20mg

1%

Carbohidrato Total 20g

7%

Azücares 20g

Proteinas 0g

Vitamina C

100%

No es una fuente importante de calorias provenientes de la grasa, grasa saturada, grasas trans, colesterol, fibra dietética, vitamina A, calcio y hierro.

*Los porcentajes de Valores Diarios están basados en una dieta de 2,000 calorías.

INGREDIENTES: AGUA, JARABE DE MAÍZ DE ALTA FRUCTOSA: JUGO CONCENTRADO DE MANCANA, CONTENS MENOS DE 2% DE ÁCIDO ASCORBIGO MYTANNA CI, SARGO ARTIFICIAL. ACIDO CITREO, SUDRIM CITRATE ÁCIDO ETELEM-DAMMO: TETRA-ACÉTICO SUDTA (PRARA CONSENÇAR LA PRESCRIATA (ROJO 40, AZIX. 1. KRAFT FOODS GLOBAL, INC. MORTHIFIELD, IL. 60003-2753 USA



kraftfoods.com 1-800-367-9225

frozen. Then, pack in the kids insulated lunch boxes to help keep their lunches cold. By lunchtime. the drink should be thawed and ready to enjoy along with the lunch.



Enfrie las belsas de bobidas durante 4 horas o hasta qua estan congoladas. Después guardeles en les lencheres aisladas da las ataas pare que su abmerzo se conserve frasce. A la bora dal alassarza. la babiela sa habra doscongolado y astara lista para distrutarsa



















1% -Stella Grabelsek, one of Welch's 6% 1,150 proud family farmer owners. Geneva, OH 13%

Total Carb 38g Sugars 36g**

Protein 1g

Sodium

Potassiu

Vitamin C	100%
Calcium	2%
Magnesium	6%
Manganese	20%

Not a significant source of fat cal, sat fat, trans fat, cholest, fiber, vitamin A, and iron.

*Percent Daily Values are based on a 2,000 calorie diet.







CONTAINS 28% JUICE

Nutrition Facts

Serving Size: 8 40mL) Servings Po

Amount rer o

Calories 4

lue* Total Fat 0 0%

Sodium 75 3%

Total Carb 4%

Sugars 11g

Protein Og

Vitamin C 100%

Not a significant source of fat cal. satiat, trans fat, cholest, fiber, vitamin A, calcium, and iron.

Percent Daily Values are based on a 2,000 calorie diet.

MGREDIENTS: FILTERED



Taste you can trust

- ✓ Real grapes, picked right from our vines
- ✓ Pressed into juice within 8 hours of picking
- ✓ You'll love it or we'll replace it †

Our Family Farmers' Promise to Your Family.



HUICE DRINK **CONTAINS 10% JUICE** Facts erving Size: 8 (0mL) ervings P mountrers alories 1 lue* otal Fat 0 0% odium 35 2% otal Carb 1% Sugars 33 rotein Og itamin C of a significant source of fat cal. at fat trans fat, cholest, fiber, damin A calcium, and iron.

on a 2,000 calorie diet.

Want 1 serving of fruit? *Per 8 oz. glass

Essentials

Quench

Your Thirst

Welch's Chillers!

Welchs

Essentials

Comments or Questions? Call 1-800-340-5870 Weekdays 9 am-4 pm EST

PASTEURIZED SHAKE WELL Refrigerate After Opening









Passion Fruit

FLAVORED FRUIT JUICE COCKTAIL BLEND

MADE WITH GRAPE, PASSION FRUIT, AND APPLE JUICES FROM CONCENTRATE

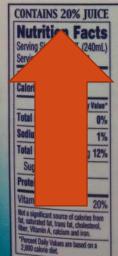


Berry Pineapple Passion Fruit

FAMILY FARMER OWNED

FLAVORED FRUIT JUICE COCKTAIL BLEND

MADE WITH GRAPE, APPLE, PINEAPPLE, PASSION FRUIT, AND RASPBERRY JUICES FROM CONCENTRATE



INGREDIENTS: FILTERED WATER, HIGH FRUCTOSE CORN SYRUP, GRAPE, APPLE, PINEAPPLE, PASSION FRUIT, AND RASPERRY JUICES FROM CONCENTRATE (FILTERD WATER, GRAPE, APPLE, PINEAPPLE, PASSION FRUIT, AND RASPBERRY JUICE CONCENTRATES), CITRIC ACIO (FOR TARTINESS), NATURAL FLAVOR, ASCORBIC ACID (VITTAMIN C), PETIN. NO ARTIFICIAL FLAVORS, NO PRESERVATIVES, AND NO ARTIFICIAL CALORS ADDED.

PASTEURIZED MUST STORE REFRIGERATED



Twist[™]

FLAVORED FRUIT JUICE COCKTAIL BLEND

MADE WITH GRAPE, APPLE, AND MANGO JUICES FROM CONCENTRATE



Comments or Questions? Call 1-800-340-6870 Weekdays 9 am-4 pm ET INGREDIENTS: FILTERED WATER, HIGH FRUCTOSE CORN SYRUP, WHITE GRAPE AND APPLE JUICES FROM CONCENTRATE (FILTERED WATER, WHITE GRAPE AND APPLE JUICE CONCENTRATES), MANGO PUREE FROM CONCENTRATE (FILTERED WATER, MANGO PUREE CONCENTRATE), CITRIC ACID (FOR TARTNESS), NATURAL FLAVOR, PECTIN, ASCORBIC ACID (VITAMIN C), BETA CAROTENE (COLOR). NO ARTIFICIAL FLAVORS, NO PRESERVATIVES, AND NO ARTIFICIAL COLORS ADDED

PASTEURIZED MUST STORE REFRIGERATED











FRUIT PUNCH

Nutrition Facts

Serving Size 8 fl oz (240 mL) Servings Per Container 7

Amount Per Serving

Calories 90

% Daily	y Value*	
Total Fat 0g	0%	
Sodium 15mg	1%	
Total Carbohydrate 25g	8%	

Sugars 25g Protein 0g

"Percent Daily Values are based on a 2,000 calorie diet.

KEEP REFRIGERATED

BEST IF USED WITHIN 7-10 DAYS AFTER OPENING. CONSUMER INFORMATION CALL 1-800-888-6488. SE HABLA ESPAÑOL.

Cure annutemaid.com

5% JUICE BLEND

† A BLEND OF GRAPE, PINEAPPLE, PEAR AND APPLE JUICES FROM CONCENT AND OTHER INGRE

PA RIZED



CONTA LTERED WATER TOSE CORN SYRUP, GROVE AND PINEAPPLE JUICES FROM CONCENTRATE, LESS THAN 1% OF: PEAR AND APPLE JUICES FROM CONCENTRATE, NATURAL FLAVORS, CITRIC ACID (PROVIDES TARTNESS), STARACT (FOR COLOR).

PRODUCED FOR THE COCA-COLA COMPANY ATLANTA, GA 30313 U.S.A.

NO PRESERVATIVES ADDED.

SHAKE WELL







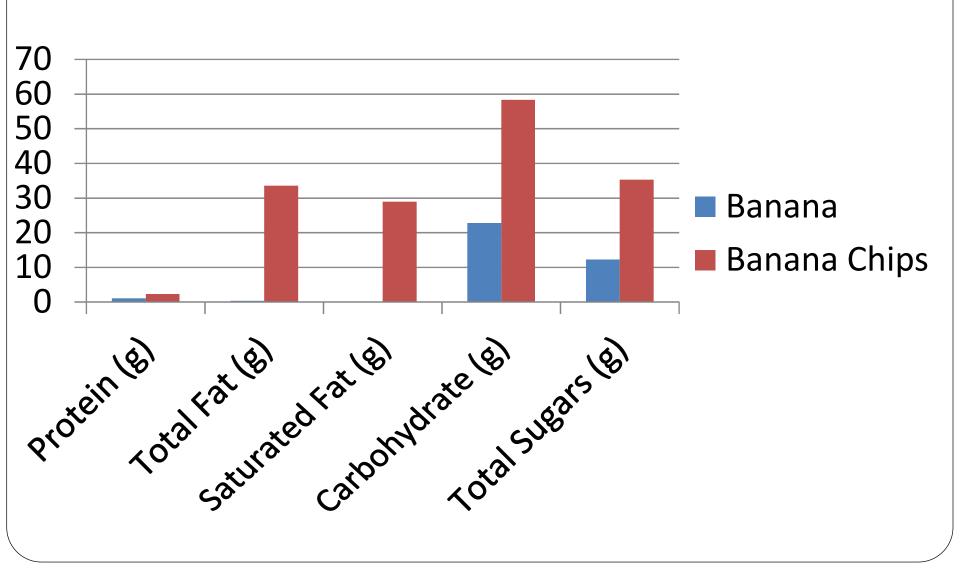




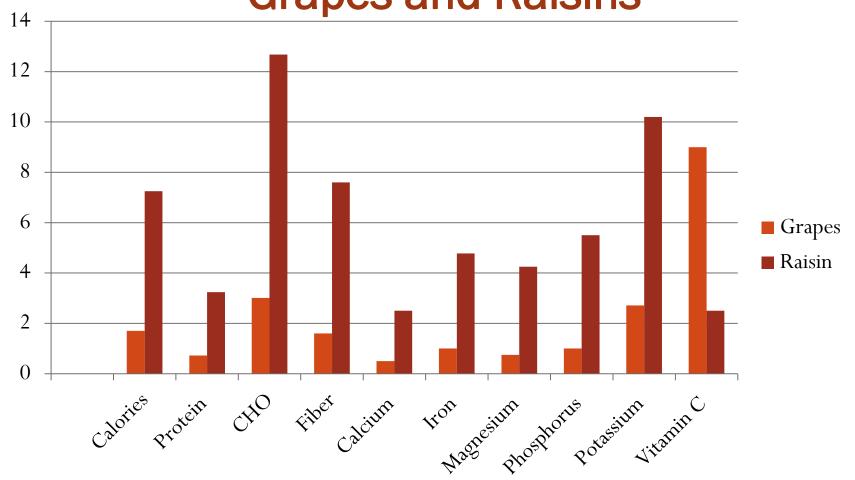




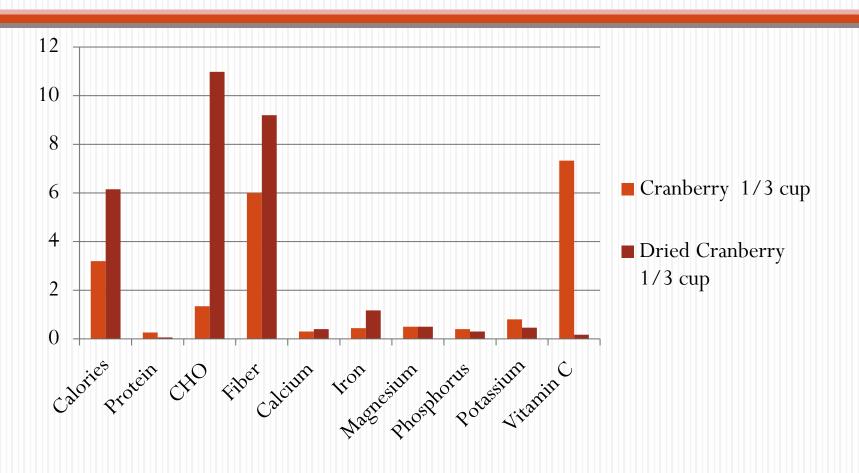
Gone Bananas (100g)







% RDA Comparison Cranberries and Dried Cranberries

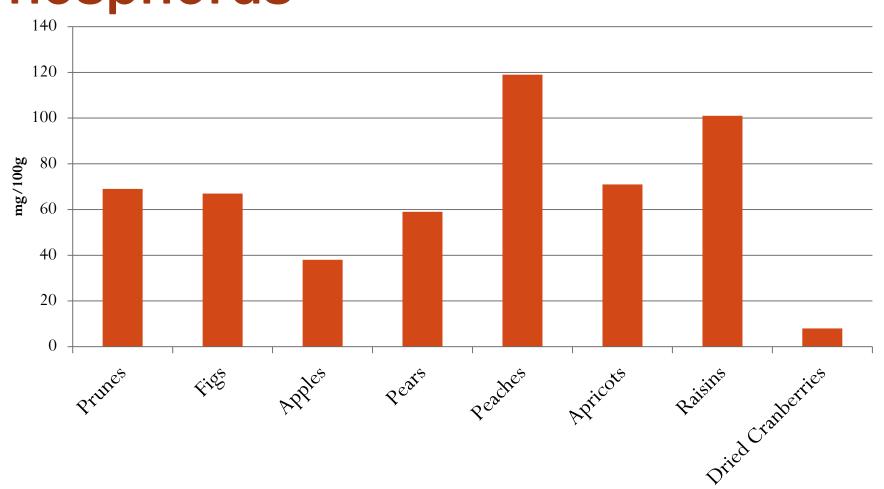


Nutrient comparison between dried fruits

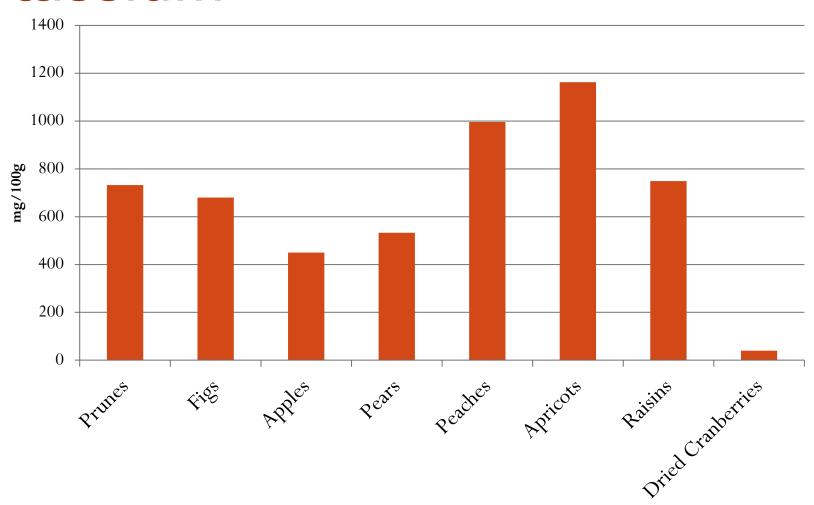
Dried fruits vary in their nutrient content, each one scoring highest for different nutrients

- Figs calcium, iron
- Raisins phosphorus, vit c, potassium
- Sweetened dried cranberries added sugar

Phosphorus

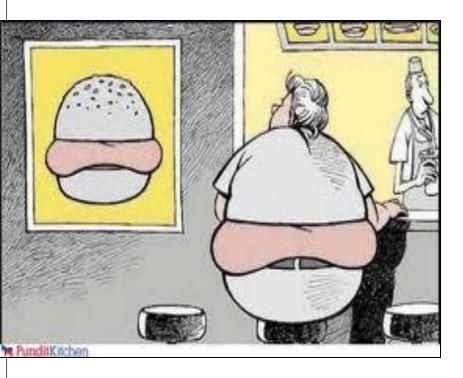


Potassium



Added Sugar Friend or Foe

- Dietary recommendations for added sugar
- Sugar added as a friend encouraging nutrient dense foods:
 - Dressing on salads
 - Sweetened milk
- Sugar as a foe
 - When added to nutrient devoid foods
 - When it replaces nutrients
 - Juices
 - Dried fruits
- Replacing sugar with nutrient dense foods





"Low calorie, low sugar, no salt. . . No wonder the dog doesn't beg anymore"

How have you replaced sugar with nutrient dense foods

Usefulness of Sugar

- Binding
- Browning
- Texture
- Balance sour, bitter
- Filler, fat replacement
- Viscosity

Binding

- Snack, energy bars
- Whole-grain cookies, muffins
- Gluten free products

- Dried fruit (w/o added sugar)
- Flaxseed meal
- Honey, agave nectar



Texture

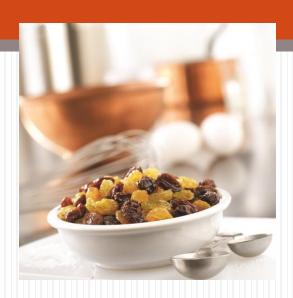
- Whole-grain breads
- Cookies, muffins

- Fruit juice concentrate
- Honey, agave nectar, molasses

Balance and Enhance Flavor

- Vinaigrettes
- Marinades
- Tomato sauces

- 100% Fruit juice
- Honey



Filler/Fat Replacement

- Muffins
- Cookies
- Meatballs, Burgers

- Puréed carrots, sweet potatoes
- Apple sauce



Viscosity



- Sauces
- Salad Dressings
- Glazes

- Fruit, vegetable, herb, or spice purees
- Honey, agave nectar
- 100% fruit juice
- Reductions, concentrates

Coco Cocoa Nut Torte

Ingredients:

- 1 c. almond meal/flour
- ½ c. unsweetened coconut
- ½ c. cocoa powder
- 1 tsp baking soda
- ½ tsp salt
- 1 cup raisins
- ½ cup pitted dates
- ³/₄ c. water
- 3 Eggs
- 2 T coconut oil
- 2 tsp vanilla

This could be eaten as a dessert or an entrée with all of the powerful ingredients!



Directions:

Preheat oven to 325 F. Grease an 8" round cake pan.

Mix together almond meal, cocoa powder, baking soda, and salt in a bowl and set aside.

In a blender, food processor, or an immersion blender, blend the raisins, dates, and water until smooth.

Add the eggs, coconut oil, and vanilla to the blended mixture and mix until smooth.

Add the wet ingredients to the dry ingredients and mix just until incorporated. Pour batter into greased cake pan and spread evenly.

Bake for 25-30 minutes or until toothpick comes out clean. Let cool 10-15 minutes.

Cutting Sugar: Roasted Tomato and Raisin Salsa

Yield: 1 quart

Serves:30

Ingredients:

1 C. -California raisins

2 – 14.5 oz cans fire roasted tomato diced, drain

1 C. - toasted pepitas (pumpkin seeds)

4 T - cocoa nibs - crushed

2 each - Ancho chilis, toasted then soaked in 2 C. hot water for 15 minutes

½ c. Dark Brown sugar

1/4 C. raisin paste

1 T - olive oil

½ C. - 1/4" diced red onion

1 T - lime juice

1 t - apple cider vinegar

To Taste Salt and pepper

Directions:

Heat olive oil in a small sauté pan and add cocoa nibs, cook stirring until fragrant. Add raisins and cook for 2-5 minutes stirring, until raisins are soft and shiny, remove from heat and let cool. Puree the Anchos with 1/2 of the water they were plumped in, and the raisin paste. Mix tomatoes, pepitas, cocoa nibs, onion, raisins and chili mixture, lime juice, vinegar and salt and pepper to taste. Serve with

Blue Corn



Cut Sodium: Raisin Tomato Relish

Ingredients:

- 1 C. Sun-Maid golden raisins, plumped in hot Green Tea for 20 minutes, drained
- 3 C. Soft Sun Dried Tomatoes, diced 1/4 "
- 1 T. Fresh Ginger, peeled, finely grated
- 2T. Fresh Cilantro, chopped
- 1 t. Sesame Oil
- 2T. Chili Oil
- 1T. Kikkoman Ponzu Sauce
- 1T. Raisin Juice Concentrate
- 1C. Yellow Onions, julienned and Caramelized, cooled to room temperature

Directions:

- Combine all the ingredients for the relish in a bowl, mix well.
- Store refrigerated until ready to use.



Template graphic elements and format © 2014, Institute of Food Technologists. All rights reserved. Slide content © 2014, by the presenter. All rights reserved.

Thanks...



Chris Starbird



Julia MacKenzie



Maggie Schuster



Elizabeth Shuff

Conclusion

- We are consuming way to much added sugar
- But it is not the cause of the decline of western civilization
- It is bad when it replaces nutrients
- It is good when it encourages nutrient dense foods
- It is good when the added sugar is replaced by nutrient dense foods
- Choose your sugar by the company it keeps