ASSESSING ADHERENCE TO HEALTHY AND SUSTAINABLE DIETS: A COMPARISON OF MEASUREMENT PERFORMANCE OF INDICES BASED ON EAT-LANCET DIET IN FRENCH ADULTS

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Background

Measuring adherence to **EAT-Lancet recommendations** for healthy and sustainable diets is challenging, leading to diverse methods and a **lack of consensus on standardized metrics**.





Aim

This study aimed to evaluate and compare the **measurement performance** of six dietary indices for assessing adherence to the EAT-Lancet reference diet (WISH, PHDI, ELD-I, ELI, HSDI and ELDS)





Results

Key Insights on reliability and structural validity

Indices assessing their food components with quantitative scoring have higher **reliability**. All indices were structurally valid, however, PHDI and ELD-I had higher CD values.



Key Insights on variability and energy dependence

Indices assessing their food components with quantitative scoring captured **dietary variability**, with PHDI and ELD-I being less dependent on energy intake.



								Nutritio	Nutritional metrics			
•	Key Insights o	on coi Score	nverge Svst	ent va ems ()	lidity: WISH	рны		-1)-	Nutrient Adequacy	PANDiet score Adequacy sub-sco Protein		
	 Correla ELD-I & ELI Associa Other in 	ted wi Indice ated w	ith nut s: rith lov show	ver en	adequ vironi ilar, the	nenta ough l	and be Il impa esser,	etter die act. associ	et quality ation.	LA ALA DHA EPA+DHA Fibre Vitamin A Thiamine Riboflavin Niacin Pantothenic ad Vitamin B-6		
	 Considerations: Higher adherence was linked to: Lower adequacy of Zinc and Vitamin B-12. Higher water use. 									Folate Vitamin B-12 Vitamin C Vitamin D Vitamin E Iodine Magnesium Phosphorus Potassium Selenium Zinc		
	Environmental Impact EAT-Lancet Dietary Indices 0								Copper Manganese			
	Product Environmental Footprint Greenhouse gas emission Ozone depletion	-0.07* -0.12*** -0.06*	-0.02 -0.05*	-0.23*** -0.30*** -0.12***	-0.20*** -0.29*** -0.09**	-0.11*** -0.13*** -0.15***	-0.21*** -0.24*** -0.17***	0		Calcium Iron Moderation sub-so Protein		
	Ionizing radiation Photochemical ozone formation Particulate matter emissions Acidification	-0.10*** 0.11*** -0.08** -0.09**	-0.05* 0.00 -0.06* -0.06*	-0.15*** -0.07* -0.29*** -0.31***	-0.23*** 0.13*** -0.21*** -0.23***	-0.11*** -0.16*** -0.13*** -0.13***	-0.18*** -0.13*** -0.23*** -0.23***	- 1		Carbohydrates Total fat SFA Sugars		
	Terrestrial eutrophication Freshwater eutrophication Marine eutrophication Land use	-0.03 -0.13*** -0.13*** -0.12***	-0.03 -0.07* -0.05 -0.02	-0.21*** -0.34*** -0.19*** -0.13***	-0.14*** -0.30*** -0.22*** -0.20***	-0.11*** -0.12*** -0.14*** -0.09**	-0.18*** -0.23*** -0.21*** -0.16***		Diet Quality	GDQS total GDQS - GDQS +		
	Freshwater ecotoxicity Water use Fossils resource Metals and minerals resource	-0.12*** 0.16*** -0.03 -0.08*	-0 01 0.21*** -0.03 -0.04	-0.29*** 0.22*** -0.11*** -0.13***	-0.32*** 0.17*** -0.11*** -0.13***	-0.07 0.12*** -0.13*** -0.14***	-0.19*** 0.08** -0.19*** -0.18***	5		eDQI aDQI pDQI CDAI DII		

Nutritional metrics		EAT Longet Dietary Indices								
		WISH	PHDI	ELD-I	ELI	HSDI	ELDS	٦P		
ent Adequacy	PANDiet score	0.34***	0.22***	0.27***	0.27***	0.15***	0.14***			
	Adequacy sub-score	0.15***	0.16***	0.17***	0.07***	-0.01	0.00			
	Protein	-0.04	-0.02	-0.03	-0.10***	-0.12***	-0.09**			
	LA	0.02	0.16***	-0.03	0.06**	0.00	-0.06*			
	ALA	0.09**	0.11***	0.05*	0.14***	0.01	0.04			
uality.	DHA	0.27***	0.05	0.10***	0.39***	-0.13***	0.01			
	EPA+DHA	0.28***	0.06*	0.11***	0.39***	-0.12***	0.02			
	Fibre	0.23***	0.28***	0.35***	0.21***	0.16***	0.15***			
	Vitamin A	0.05*	0.07*	0.12***	0.05	-0.01	0.08			
	Thiamine	0.17***	0.09**	0.15***	0.10**	0.09**	0.15***			
	Riboflavin	0.03	0.01	0.03	-0.12***	-0.06**	-0.07**			
_	Niacin	-0.08**	-0.02	-0.06*	-0.15***	-0.10***	-0.09**			
n.	Pantothenic acid	0.00	0.01	0.04	-0.09***	-0.09**	-0.08**			
	Vitamin B-6	0.08**	0.11***	0.11***	-0.01	-0.01	-0.04*			
	Folate	0.18***	0.21***	0.26***	0.13***	0.07**	0.09**			
	Vitamin B-12	0.03	-0.02	-0.09**	-0.04	-0.13***	-0.13***	Π.		
	vitamin C	0.26***	0.26***	0.35***	0.25***	0.23***	0.19***	11		
	Vitamin D	0.10***	-0.01	-0.02	0.11***	-0.13***	-0.07**			
	Vitamin E	0.11***	0.22***	0.12***	0.16***	0.02	0.00			
	lodine	0.11***	0.00	0.14***	0.05*	-0.06**	-0.05*			
	Magnesium	0.08*	0.13***	0.13***	0.03	-0.01	0.02			
	Phosphorus	-0.01	-0.02	-0.05	-0.05*	-0.03	-0.05*			
	Potassium	0.10***	0.13***	0.12***	0.01	0.00	-0.02			
	Selenium	0.06**	0.05*	0.10***	0.01	-0.04	0.03			
	Zinc	-0.17***	-0.12***	-0.31***	-0.35***	-0.09**	-0.21***			
	Copper	0.08**	0.16***	0.18***	0.06	0.02	0.03			
	Manganese	0.12***	0.19***	0.25***	0.15***	0.06*	0.11**			
	Calcium	0.04	-0.01	0.09**	-0.12***	-0.09**	-0.04			
	Iron	-0.03	0.09**	0.00	-0.10***	-0.05*	-0.10***			
	Moderation sub-score	0.21***	0.06*	0.10***	0.21***	0.18***	0.15***			
	Protein	0.02	0.00	0.07**	0.08**	0.03	0.12***			
	Carbohydrates	0.07*	0.08**	-0.10***	0.05*	-0.04	0.05*			
	Total fat	0.03	-0.07**	0.19***	0.01	0.03	0.00			
	SFA	0.17***	0.11***	0.24***	0.21***	0.20***	0.02			
	Sugars	0.20***	0.06*	0.01	0.15***	0.19***	0.19***			
	Sodium	0.00	-0.03	-0.13***	0.05**	-0.02	0.02			
uality	GDQS total	0.41***	0.40***	0.43***	0.52***	0.19***	0.33***			
	GDQS -	0.35***	0.19***	0.39***	0.41***	0.32***	0.39***			
	GDOS+	0 29***	0 39***	0.28***	0 38***	0.02	0 16***			
	-DOI	0.23	0.55	0.20	0.00	0.02	0.10			
	CUQI	0.60	0.41	0.56	0.69	0.32***	0.49***			
	aDQI	0.30***	0.07*	0.36***	0.45***	-0.05*	0.16***			
		0.55***	0.48***	0.47***	0.58***	0.45***	0.52***			
	pDQI	0.55		100000000000000000000000000000000000000				-		
	pDQI CDAI	0.19***	0.25***	0.23***	0.17***	0.12***	0.08*			



Key Insights on Inter-index Concordance:

- Low concordance was observed between the indices.
- Only 32% to 43% of individuals were classified into the same quintile across different indices.





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Key Insights on Concurrent-Criterion Validity:

• Overall, the indices effectively distinguished between demographic groups that are theoretically associated with healthier diets.

• Binary Scoring Indices: Showed weaker associations with demographic factors.







Conclusions

How did the indices perform?



Properties		WISH	PHDI	ELDI	ELI	HSDI	ELDS
Variability capture	Do the indices provide sufficient variation in scores among individuals?						
Energy independence	Do the indices assess diet quality independently of diet quantity?						
Reliability	Are the items consistent in measuring the intended constructs?						
Structural validity	Do the indices accurately reflect the dimensionality of the constructs being measured?					_	_
Concurrent criterion validity	Can the indices effectively differentiate between groups with known variations in diet quality?						
Convergent validity (nutritional)	Do the indices correlate well with other indicators that measure similar constructs?						
Convergent validity (environmental)							
Ease of computation	Is the metric straightforward to calculate?			•			
Ease of interpretation	Is the metric easy to interpret?						
Good Eair Poor	Maybe but in a different way:						

Are the indices measuring the same phenomena?





This becomes even more relevant with the anticipated release of EAT-Lancet version 2.0 in 2025, which is expected to address the main concerns identified in recent years.

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EAT-Lancet 2.0 Commissioners and contributing authors. Electronic address: fabrice@eatforum.org

EAT-Lancet Commission 2.0: securing a just transition to healthy, environmentally sustainable

researchers

as well as a detailed description of score composition.

The selection of an index

and objectives of the

depends on the specific needs

Quantitative scoring systems



It is crucial to carefully address methodological issues to better understand the utility and







diets for all

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