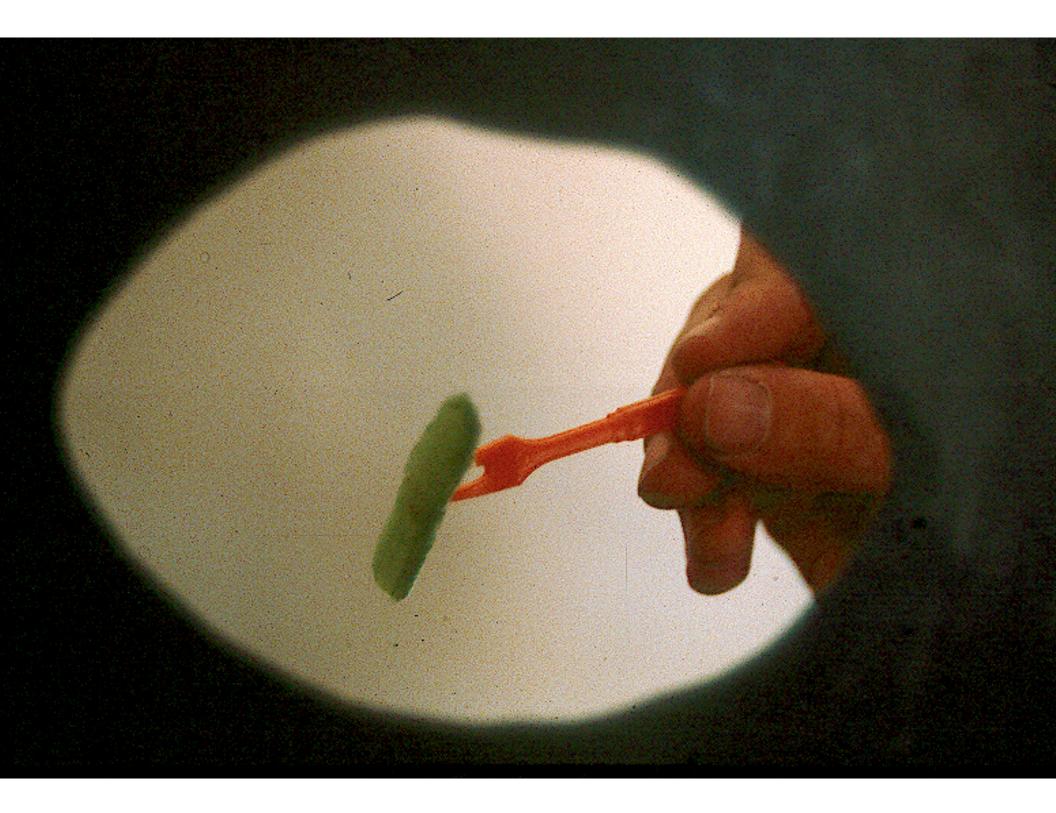
Food Intake and Food Choice: Enjoying eating and being slim and healthy in the 21st century developed world

Paul Rozin
University of Pennsylvania



### The human omnivore (generalist)

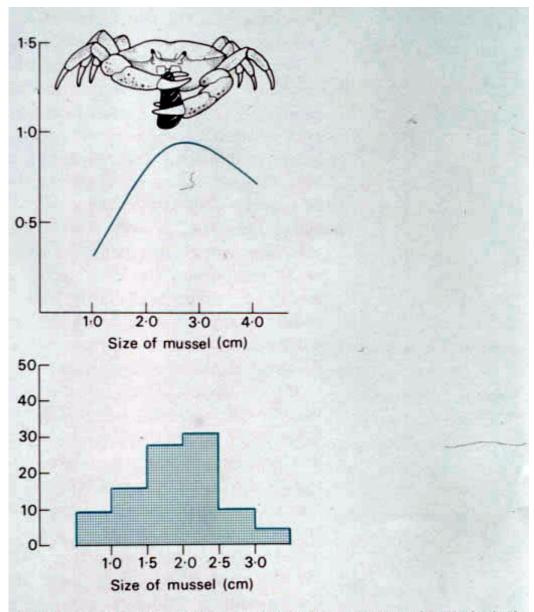
- Open system: risks and benefits
- Other successful generalists
- Learning about consequences of eating
- Neophilia and Neophobia
- Taste biases



1351. Typical features of the Gurinfarial Response, recorded in monate infants between birth and the first feeding thing face. 2. Response to severe minuths. It has parsing response to sext. The parsing response to sext.

### Other adaptations of all animals that don't work now

- 1. Bias towards eating if food is present
- 2. Optimal foraging



2. 3.5 Shore crabs (Carcinus maenas) prefer to eat the size of mussel which tes the highest rate of energy return. (a) The curve shows the calorie yield second of time used by the crab in breaking open the shell and (b) the togram shows the sizes eaten by crabs when offered a choice of equal mbers of each size in an aquarium. From Elner and Hughes (1978).

#### Major changes in the food world

- 1. Agriculture and domestication
- 2. 19<sup>th</sup>-early 20<sup>th</sup> century: transportation
- 3. first half of 20<sup>th</sup> century: refrigeration
- 4. late 20<sup>th</sup> century: major advances in food processing, freezing, transportation

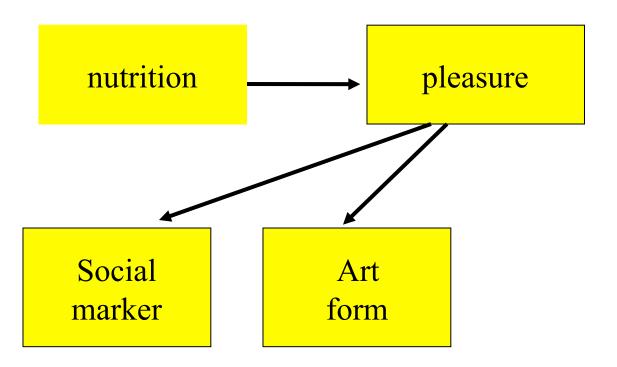
#### Determinants of food intake

- Energy deficit via hunger/satiety
- Palatability
- Amount served\*
- Health concerns
- Cultural rules
- Perceived caloric load
- Memory for eating

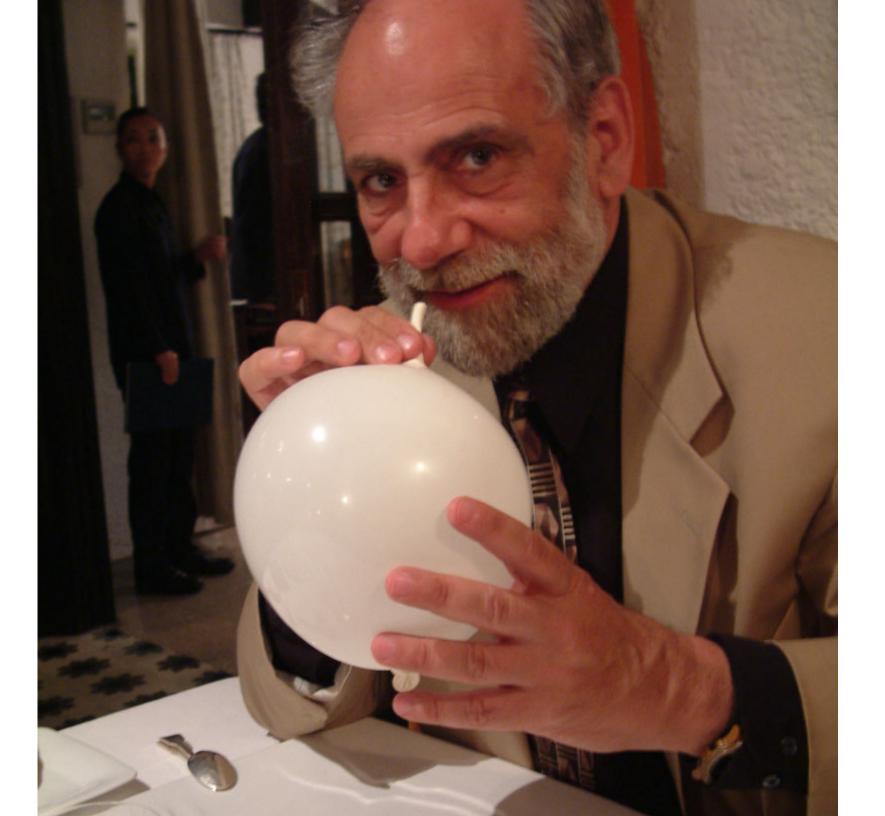
### Preadaptation

- Ernst Mayr
- The mouth: eating and speaking

#### Preadaptation and Food





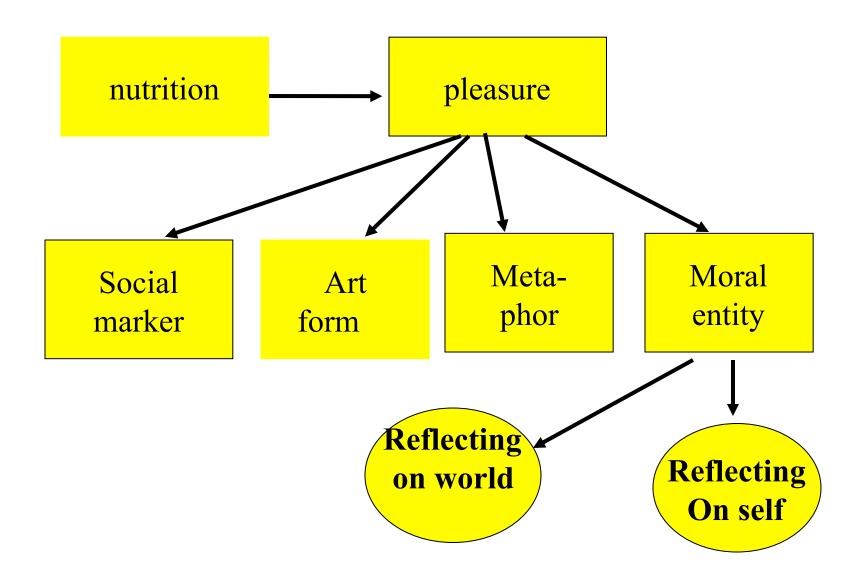


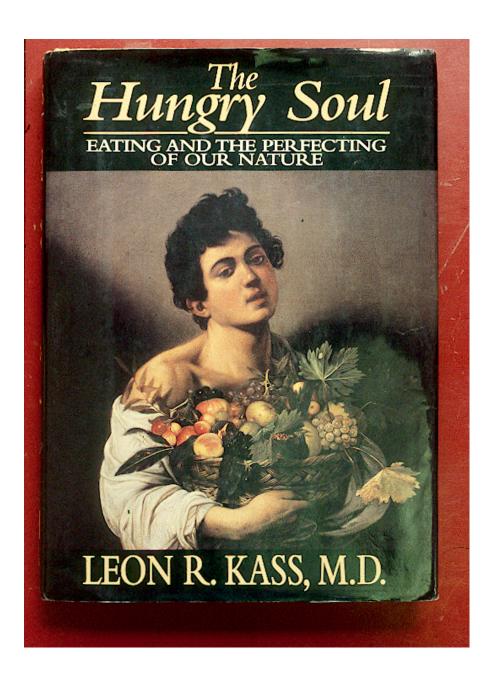






#### Preadaptation and Food





"We eat as if we don't have to, we exploit an animal

necessity, as a ballerina exploits gravity (P. 158).

Leon Kass (1994). The Hungry Soul

Phantom of Liberty (French film)



## Late 20th Century developed world

- Epidemiological revolution: longer life and death from degenerative diseases: shift to long-term consequences
- food surplus
- extraordinary range of food choices
- development of super-foods (e.g. chocolate)
- no work needed to attain choices
- massive amounts of risk information
- no training in dealing with risks/benefits

#### The developed world

- Western Europe vs India
- 60% of all people live in Asia
- 50% of total expenditures on food in developing world

### The Omnivore's Dilemma Michael Pollan (first sentences)

• "What should we have for dinner? This book is a long and fairly involved answer to this seemingly simple question. Along the way, it also tries to figure out how such a simple question could ever have gotten so complicated."

# The combination of health and beauty norms

# "Concerned about being overweight"

- % responding "often" or "almost always"
- 57% females, 21% males
- US college students from 6 universities across the country

Rozin, Bauer & Catanese, 2003

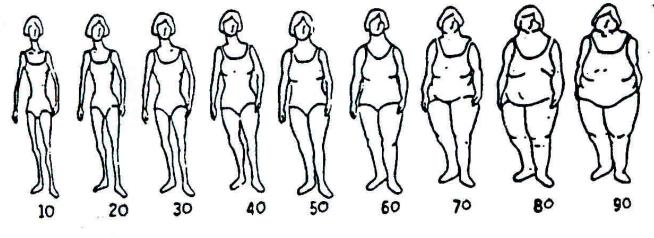
## "I am embarrassed to buy a chocolate bar in the store"

• American college students from six campuses across the USA

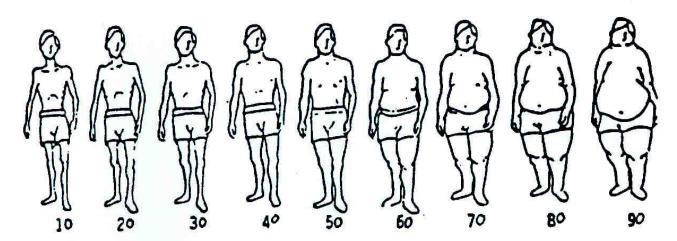
• % Females: 13.5

• % Males: 4





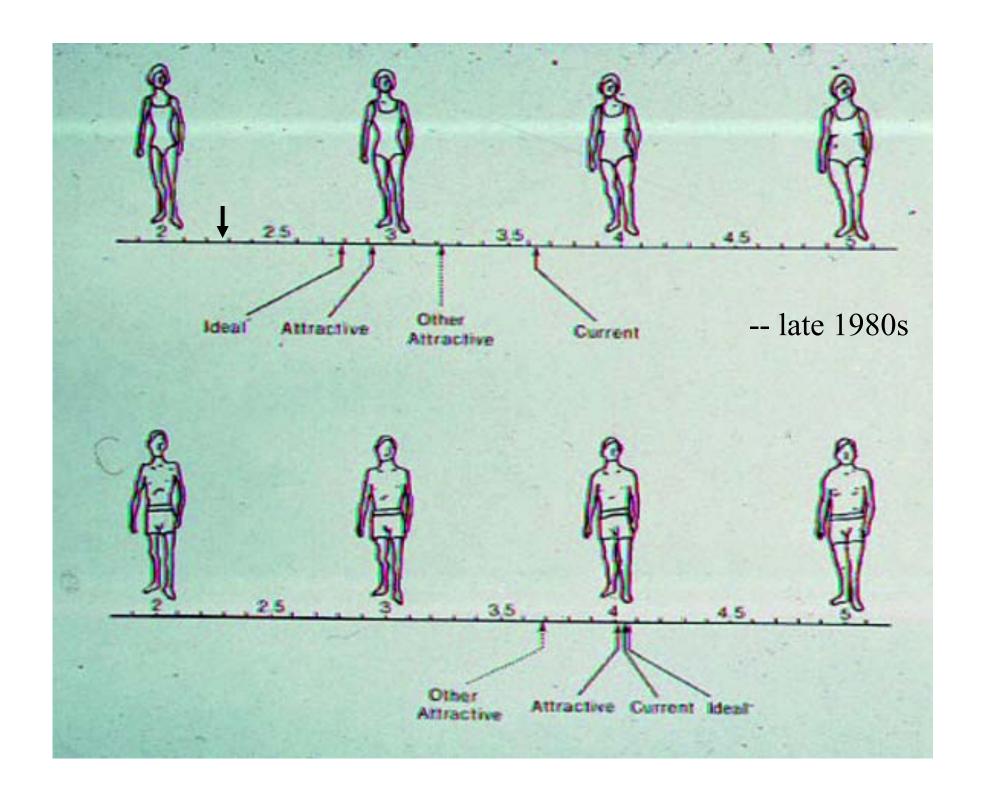
MALE

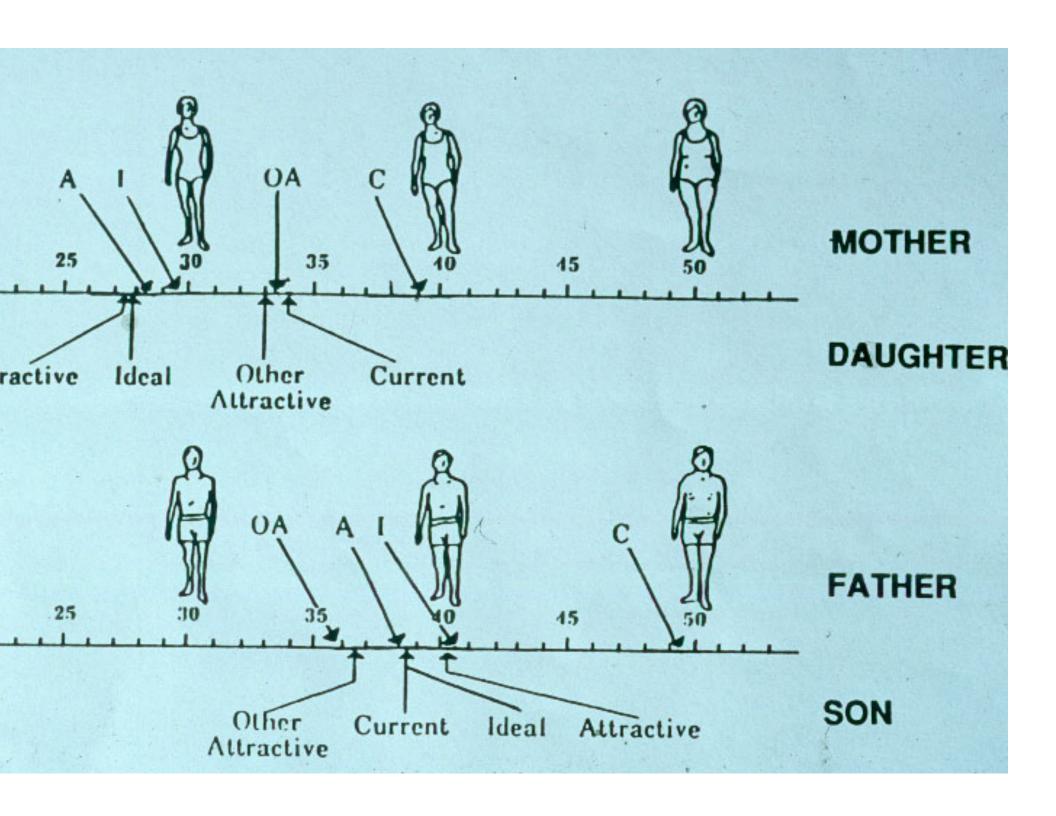


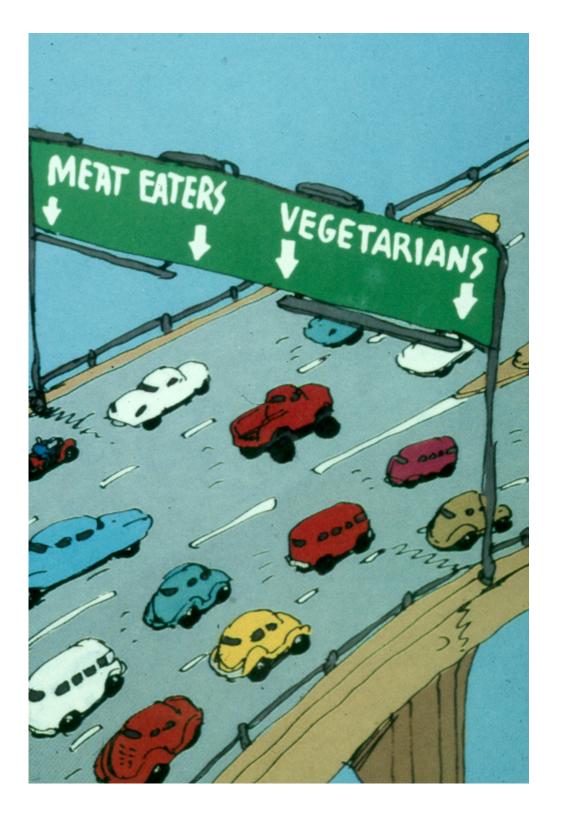
What is your current figure?\_\_\_\_

What is your ideal figure?\_\_\_\_\_

What is the ideal female figure selected by American women?











#### The obesity "epidemic"

- Not an epidemic/ not contagious
- Not accelerating
- Adult Americans: 1.4 pounds a year over last 20 years
- <2 apples a week

#### Exaggeration of health risks

- Body Mass Index (BMI)
- Weight (kilograms)/height (meters<sup>2</sup>)
- Overweight >25
- Obese >30
- Continuum treated as categories
- Overweight NOT a significant risk

#### Cultural solutions

France
With Claude Fischler

## Overweight: France vs USA

• % BMI >= 25

• France: 39%

• USA: 61%

#### Life expectancy at birth (2009, CIA)

	country	years	rank	country	years
1	Japan	82.2	11	Norway	80.1
2	Australia	81.7	12	Jordan	80.0
3	Canada	81.3	13	Greece	80.0
4	France	81.1	14	Austria	80.0
5	Sweden	81.0	15	Netherlands	80.0
6	Switzerland	81.0	16	Germany	79.4
7	Israel	81.0	17	Belgium	79.0
8	New Zealand	80.0	18	U.K.	79.2
9	Italy	80.3			
10	Spain	80.2	25	USA	78.2

#### Nutrition: France vs USA

Drewnowski et al., 1996; NHANES

	France	USA
Kcal/day	2,042	2,105
Dietary diversity % maximum	90	33
Sat. fat (g/day)	34.9	28.5
% sat. fat <10% cal	2.7	13.7

# Age-standardized annual mortality from CHD and related risk factors

(males 35-64)

#### WHO/MONICA Renaud & de Logeril, 1992

Location	Mortality / 100,000	Serum chol- esterol (mg/dl)
Toulouse, France	78	230
Lille, France	105	252
Stanford, USA	182	209

#### Thinking about food

### Percent of subjects preferring a week at a luxury (vs. gourmet) hotel at same price

	Females	Males
Paris, France	13	8
USA	83	70

### Percent of subjects selecting "unhealthy" for choice:

What do you think of when you think of HEAVY CREAM?: whipped or unhealthy

	Females	Males
France	28	23
USA	68	48





Rotterdam, May 30, 2010: MASTER CHEF RUDI'S DOUBLE STRAWBERRY CHEESECAKE: A luscious blend of low-fat cream cheese, fresh eggs and sugar, served with a shimmering fresh strawberry sauce.

### Percent of subjects agreeing that they eat a "healthy diet"

	Females	Males
France	76%	72%
USA	28%	38%

### Food and medicine are fundamentally different

	% strongly agree	% agree
France	74	18
US	16	59

**OCHA-CIDIL** Total n = 340

### Metaphor: Food and the body are like:

	USA	France
Tree	26	66
Car or factory	43	26
Temple	32	10

Representative national samples Fischler, Rozin et al., 2004

#### The food environment

• Late 1990s

# Eating time (lunch, mean minutes)

Source	France	USA
McDonalds	22.3'	13.2'
Quick/	16.5	15.3
Burger King		



#### Restaurant portion size

France	USA
189g	256g
207g	322g
244g	418g
	189g 207g

#### Supermarket food portions

ITEM	Carrefour	Acme
Yogurt (modal)	125g	227g
Fresh fruit	431g	553g
(mean,4 types)		
Coca cola	330ml	500ml
(modal)		



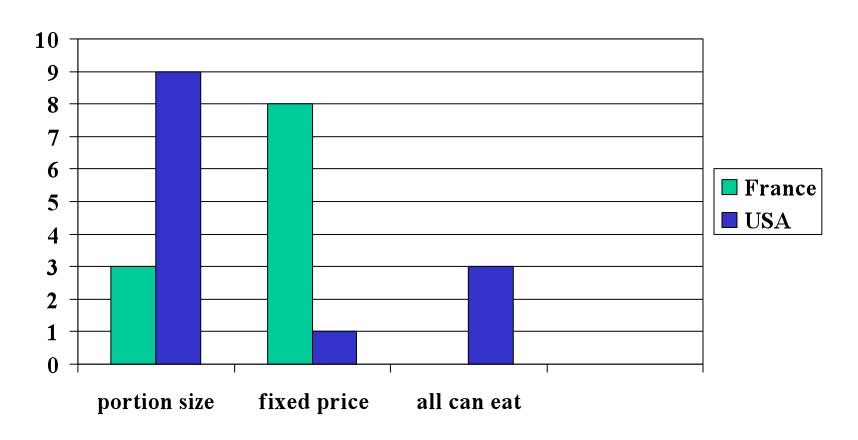
#### Supermarket non-food portions

ITEM	Carre- four	Acme
toothpaste (modal, ml)	75	170
toilet paper (mean, sq cm)	121	117
Cat food (modal, g)	100	85

#### Portions in cookbooks

- US and France standard cookbooks
- recipes for comparable meat dishes, by individual portion
- Ratio of meat portion size:
- US/France: (mean) 1.58

## Mentions in Zagat (% total restaurants)



#### Portion size

In a student cafeteria, when students are served a 50% larger portion of macaroni and cheese (right) they eat more, and don't compensate by eating less of the rest of the meal

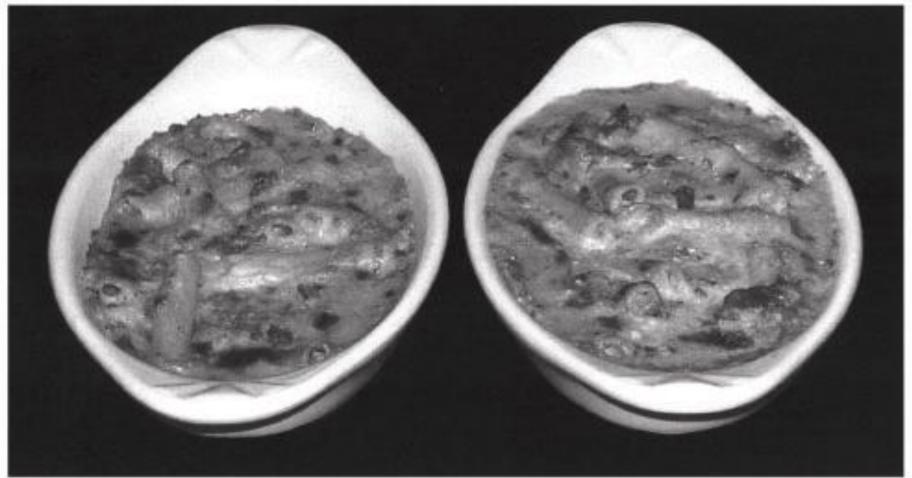
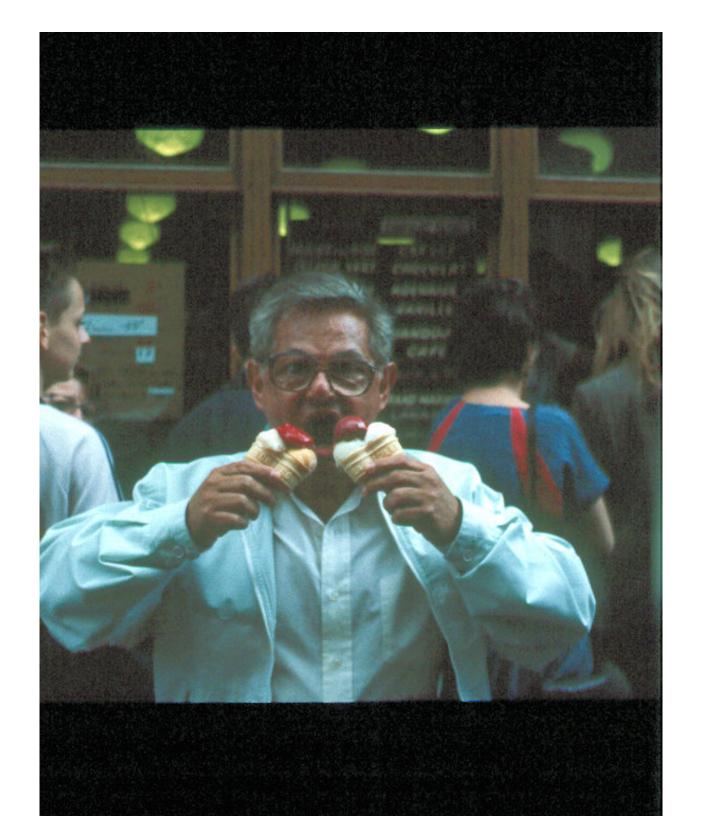


Figure 1: Standard (100%) and larger (150%) portion sizes of the baked pasta entrée are shown on the left and right, respectively, for comparison. The two portions were served on different days; therefore, customers never saw both of them simultaneously.

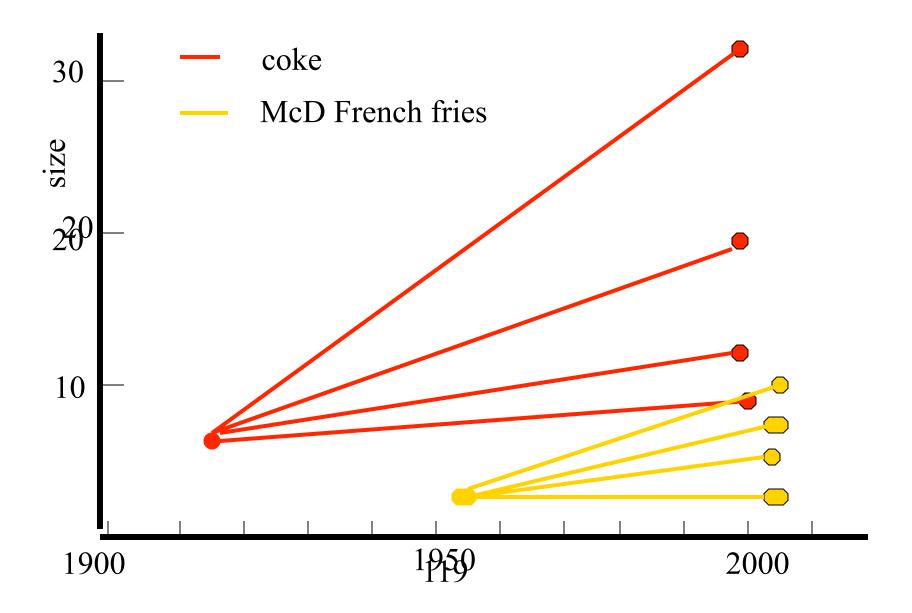
#### Container size effects Brian Wansink

Amount Cooked/poured	Single size container	Double size container
Crisco oil to fry chicken for two	99 ml	122 ml
Spaghetti for two people	234 g	302 g

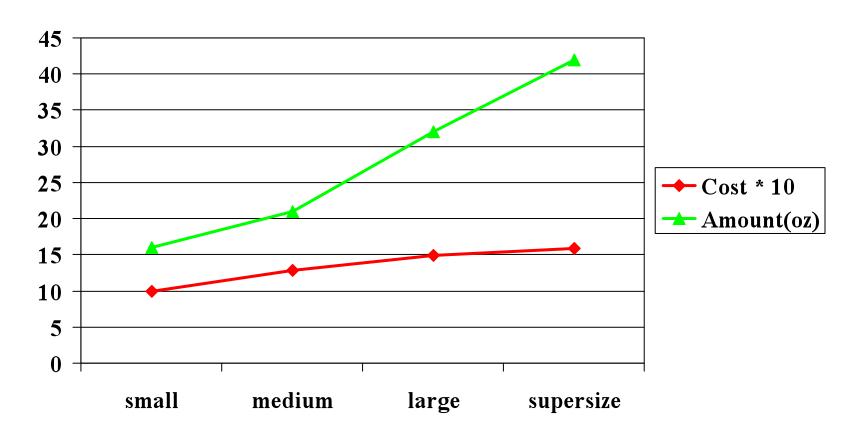


### Cultural norms: Unit bias (Geier and Rozin, 2006)

- Free access in lobby to bowl of M&Ms, with either teaspoon or tablespoon
- Amount taken with tablespoon is 70% greater
- Similar effects with large or small tootsie rolls or pretzels



## McDonalds: sizes and prices of sodas (2004)



#### Changing the person

- The failure of dieting
- Losing is easy
- Maintenance is hard
- Sense of failure
- Keep trying, the nth diet
- The "toxic" environment

#### **Environment Changes**

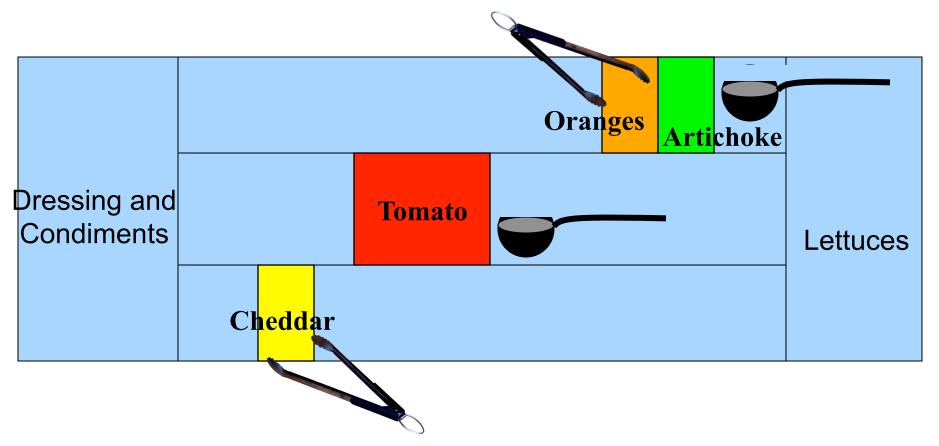
- Soda Glass size: 16 to 12 oz. reduction of
   6%
  - (Geier, Rozin, Rineer, Schwartz)



#### **Environment Changes**

- Accessibility in salad bar; location
  - (Rozin, Urbanek, Dingley, Scott) -6%
- Accessibility in salad bar: Spoon-tongs (Rozin, Scott, Dingley, Stein) -18%

#### Schematics: Spoons/Tongs, Manipulation A



• Isolates edge v. middle

Soda Cabinets, Manipulation A



Soda Cabinets, Manipulation B





• Eye to bottom shelf level: intake reduced 19%

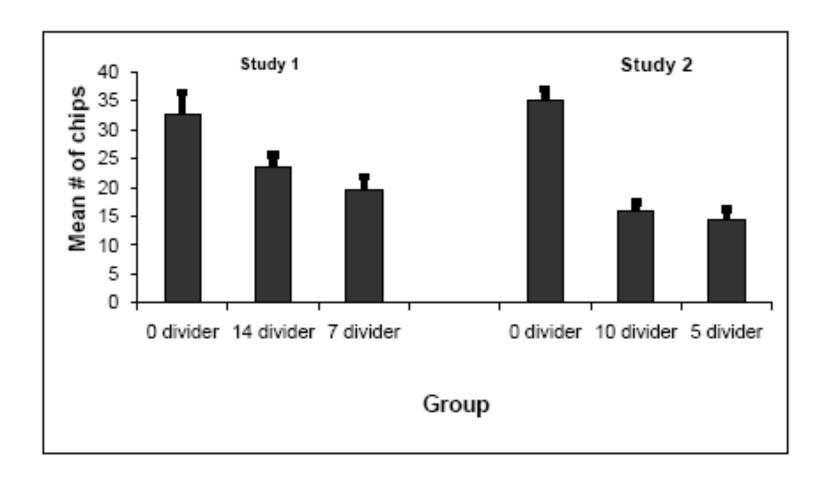
Segmentation and consumption interrupts



# Ad lib potato chips for each student while watching a 35 minute movie

- Controls: All Lay's Original
- Lo Segment: All Lay's original except every 10<sup>th</sup> chip is Red Basil/tomato chip
- Hi Segment: All Lay's original except every 5<sup>th</sup> chip is Red Basil/tomato chip

Mean # chips eaten as a function of segmentation cues



P<.001 in both studies. Assume one chip can per year, and No adaptation, results in loss of about 3 pounds a year

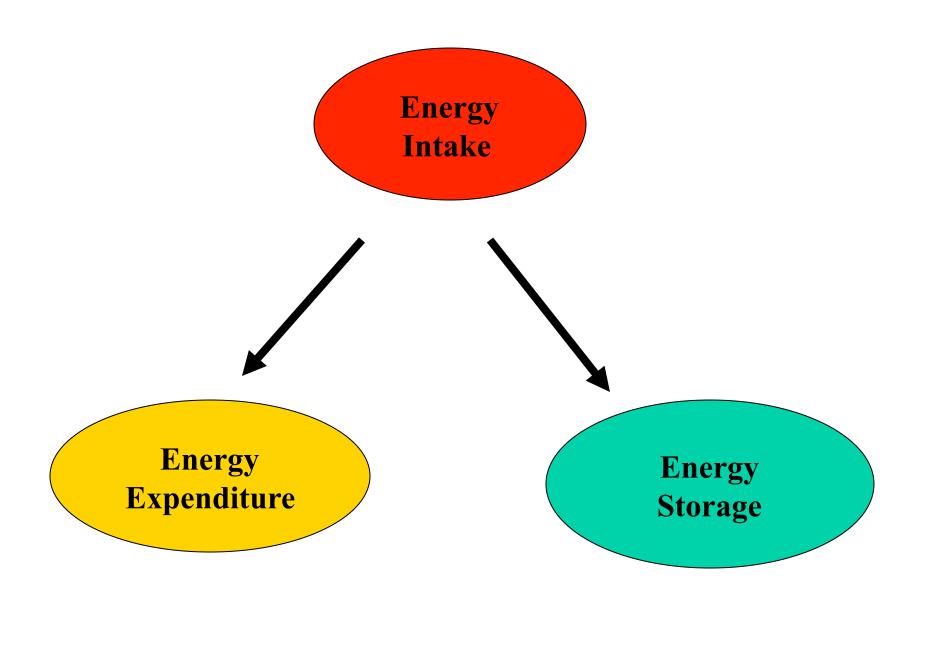
#### Energy Expenditure

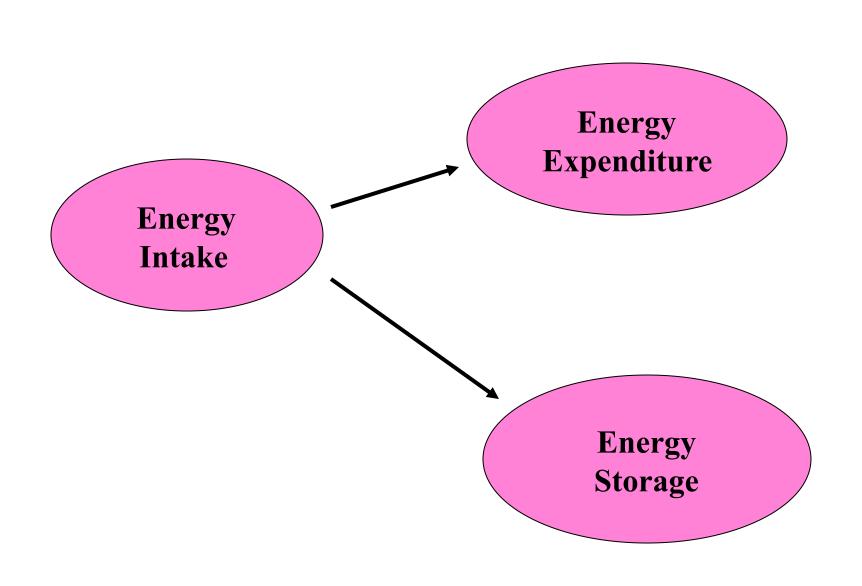
- Suburban Life
- Malls
- The car culture



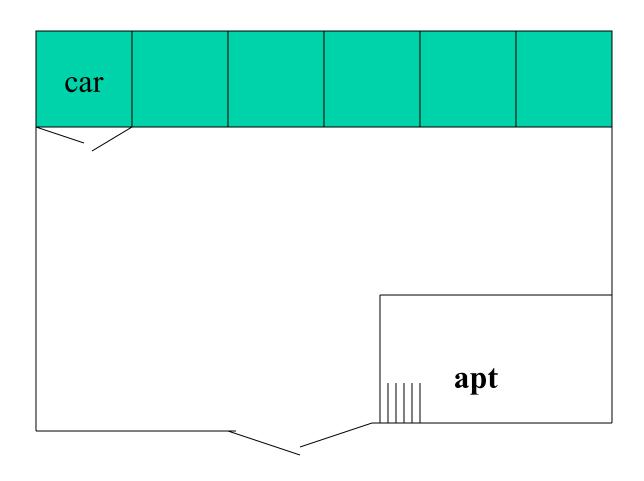






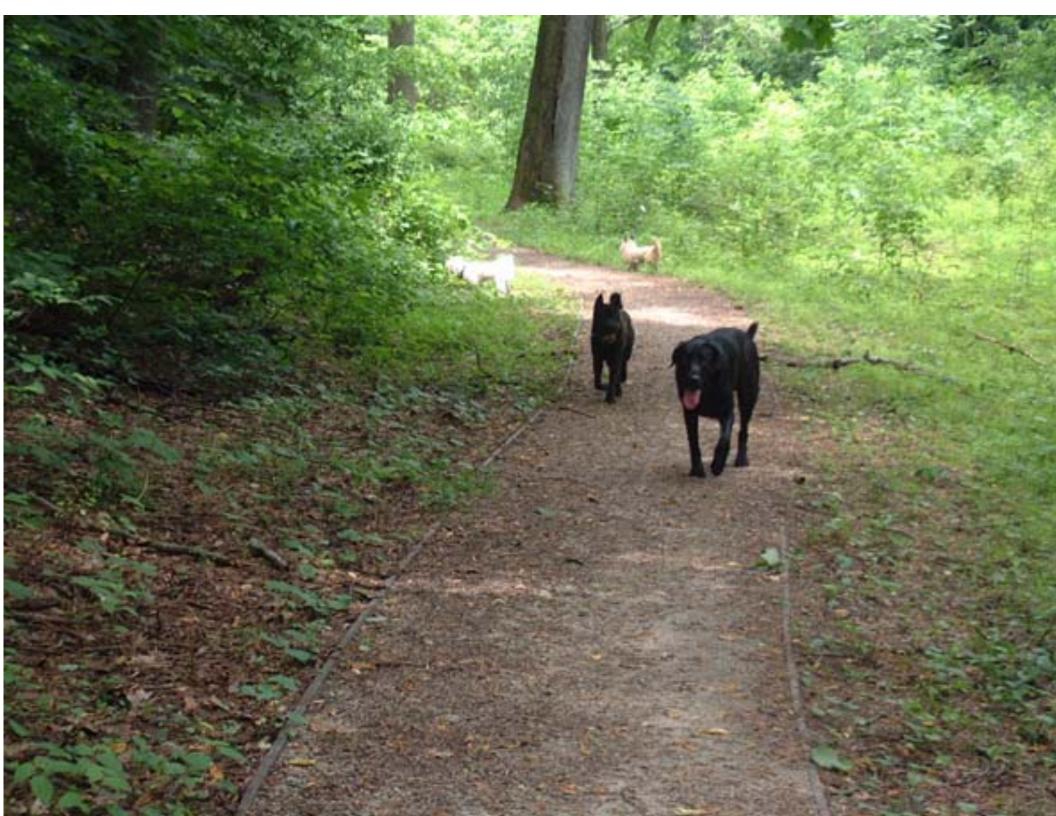


#### The French Garage









France: Live to eat

USA: Eat to live

### LIBERTE

### EGALITE

### FRATERVITE

### MANGER







he premium you

ten odices a plie pooster

#### STRAWBERRY SHOOTER

Strawberries, Ten Juices & One Booster 9

#### RASPBERRY RHAPSODY

Raspberries, Bananas, Ten Juices & One Booster 10

#### RASPBERRY RUMBA

Raspberries, Bananas, Pineapple, Ten Juices & One Booster 11

#### PEACH SUNSET

Peaches, Bananas, Strawberries, Ten Juices & One Booster 12

#### BLUEBERRY WAVE

Blueberries, Pineapple, Strawberries, Ten Juices & One Booster 13

#### PINEAPPLE PASSION

Pineapple, Bananas, Coconut, Ten Juices & One Booster 14

ER IN EVERY SMOÖTHIE!

of humaning theory to seek LEES. Executed in a represent material or major the product LEES, the

Orange Juice & Sherbet, Strawberries & One Booster

Oran Pea

COFFEE SMOÖT

#### FRESHËNS ORIGINAL COFFEE

Freshens Original Coffee Blend & One Booster

Fres Blended wit

#### CARAMEL COFFEE

Freshëns Original Coffee Blended with Caramel & One Booster

Blended v

#### DECADENT SMOC

3.99/4.99

#### FUDGE OREO SUPREME PEAN

23 Chocolate Fudge, Crushed Oreos, Nonfat Yogurt & One Booster

Peanut Bu Nonfat 's 7.00

### NUTRITIONAL BOOSTERS

- · ENERGY
  · FAT BURNER
  · MEMORY
  · IMMUNE SYSTEM
- PROTEIN POWDER
  - · SOY PROTEIN

ADDITIONAL BOOSTERS ADD

.49

# Preference for multiple varieties: Prefer choice of 10 or 50 ice cream flavors

	% prefer 10
France	68
USA	44

# At a good restaurant, I expect a small number of choices

	% expect small number
France	92
USA	64

#### Learning from the French

### Some French-American differences

- Portion size
- Eating time
- Eating sociality/ conversation (conviviality)
- Freshness and taste (vs shelf life) priority in foods
- Degree of snacking and snacking opportunities
- Differences in actual foods consumed (e.g., wine)
- Differences in variety of food consumed (Drewnowski et al.)
- Walk/bicycle vs car orientation

# Some basic French-American differences (Abigail Remick)

- Moderation vs abundance ideology
- Focus on quality vs quantity
- Conviviality in eating with food focus
- Pleasure vs worry orientation to food
  - Perhaps related to a Catholic as opposed to Protestant outlook

JOYS VS COMFORTS

# We can learn from the French in this domain (not all domains)

- Focus on the environment to try to reduce food intake and waist lines
- Don't curtail the pleasure of eating
- Make small changes that encourage more exercise and less eating
- Let the effects of those small changes accumulate

Yes, eating can be bad for health

# But NOT EATING is much worse for health

Au revoir