Food Intake and Food Choice:
Enjoying eating and being slim and healthy in the $21^{\text {st }}$ century developed world

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## The human omnivore (generalist)

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


 thin Strip-me tin hurr itherime

Other adaptations of all animals that don't work now

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


3.5 Shore crabs (Carcinus maenas) prefer to eat the size of mussel which es 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
- $2.19^{\text {th }}$-early $20^{\text {th }}$ century: transportation
- 3. first half of $20^{\text {th }}$ century: refrigeration
- 4. late $20^{\text {th }}$ 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







Frank Mosca and Alexander Rozin

## 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


What is your current figure? $\qquad$
What is your ideal figure?
What is the ideal female figure selected by American women?




FAT FREE

## SALT FREE CALORIE FREE

## 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 ${ }^{2}$ )
- Overweight $>25$
- Obese > 30
- Continuum treated as categories
- Overweight NOT a significant risk


# Cultural solutions 

France
With Claude Fischler

# Overweight: <br> 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 <br> \%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 / <br> 100,000 | Serum chol- <br> 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 |

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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 | $\mathbf{7 4}$ | 18 |
| US | $\mathbf{1 6}$ | 59 |

OCHA-CIDIL Total $\mathbf{n}=\mathbf{3 4 0}$

## 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 | $22.3^{\prime}$ | $13.2^{\prime}$ |
| Quick/ <br> Burger King | 16.5 | 15.3 |

## Restaurant portion size

| Restaurant | France | USA |
| :--- | :--- | :--- |
| McDonald's (7) | $\mathbf{1 8 9 g}$ | $\mathbf{2 5 6 g}$ |
| Quick/Bking(5) | $\mathbf{2 0 7 g}$ | $\mathbf{3 2 2 g}$ |
| Chinese (6) | $\mathbf{2 4 4 g}$ | $\mathbf{4 1 8 g}$ |

Supermarket food portions

| ITEM | Carrefour | Acme |
| :--- | :--- | :--- |
| Yogurt (modal) | 125 g | 227 g |
| Fresh fruit <br> (mean, 4 types) | 431 g | 553 g |
| Coca cola <br> (modal) | 330 ml | 500 ml |



## Supermarket non-food portions

| ITEM | Carre- <br> four | Acme |
| :--- | :--- | :--- |
| toothpaste <br> (modal, ml) | 75 | 170 |
| toilet paper <br> (mean, sq cm) | 121 | 117 |
| Cat food <br> (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


Figture 1: Standard ( $100 \%$ ) and larger ( $150 \%$ ) portion sizes of the baked pasta entrie are shown on the left and right, respoctively, for comparison. The two portions were senved on different days; therefore, customers never saw both of them simultaneously.

Diliberti, Rolls et al., 2004

## Container size effects Brian Wansink

| Amount <br> Cooked/poured | Single size <br> container | Double size <br> container |
| :---: | :---: | :---: |
| Crisco oil to fry <br> chicken for two | 99 ml | 122 ml |
| Spaghetti for <br> 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

Evolving American Portion Size: Young and Nestle, 2003


## 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\%

\author{

- (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 About 50\% reduction


Geier, Wansink and Rozin

## 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 $10^{\text {th }}$ chip is Red Basil/tomato chip
- Hi Segment: All Lay’s original except every $5^{\text {th }}$ chip is Red Basil/tomato chip

Mean \# chips eaten as a function of segmentation cues

$\mathrm{P}<.001$ 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

NEW YORK SUBURB


## PARIS




## The French Garage


street


## La rue n'est pas

## un crottoir



Un peu de respect ça change la vie!


# France: Live to eat 

## USA: Eat to live

## LIBERTÉ

## EGALITE

## FRATERNITE

MANGER





# STRAWBERRY SHOOTER 

Strawberries, Ten Juices 9
\& One Booster

## RASPBERRY RHAPSODY

## COFFE SMOOT

Raspberries, Bananas, 10 Ten Juices \& One Booster

## RASPBERRY RUMBA

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

## PEACH SUNSET

Peaches, Bananas,

- Nince


## Matian Oncanal Cofris Blend \& One Booster

Strawberries, Ten Juices \& One Booster
CARAMELCOFFIE

20Freshens Original Coffee
Blended with Caramel \& One Booster
DiCADENT SMOC $3.99 / 4.99$ FUDGEOREOSUPREME PEAN


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



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



## 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

