

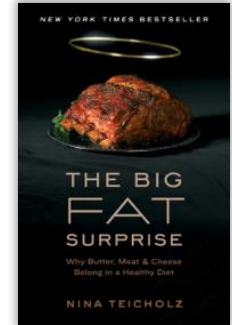
Presentation to:  
International Dairy Foods Association

# “The Science and Politics of Dietary Fat”



**Nina Teicholz**

Investigative science journalist  
Author, *The Big Fat Surprise*



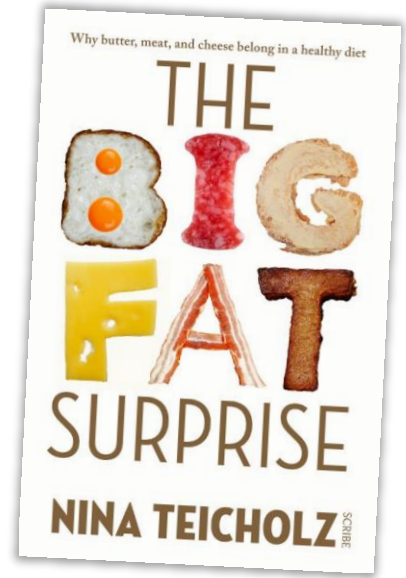
Professor (Adjunct), New York University, Health Policy & Management  
Executive Director, The Nutrition Coalition

**“A gripping narrative”** that should be read by researchers, clinicians and healthcare providers.” —The Lancet

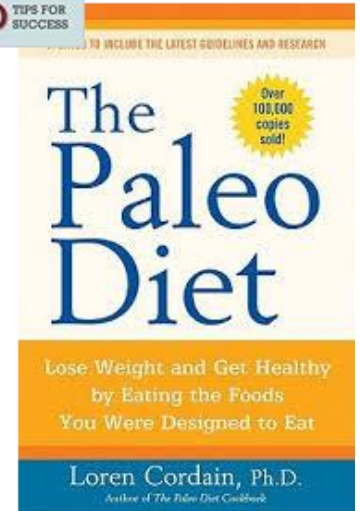
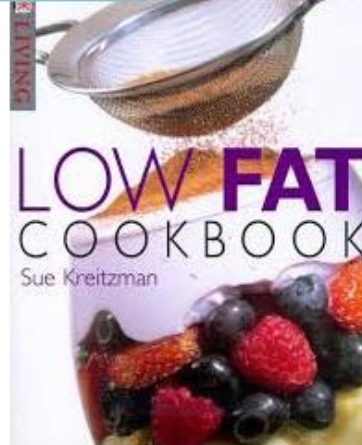
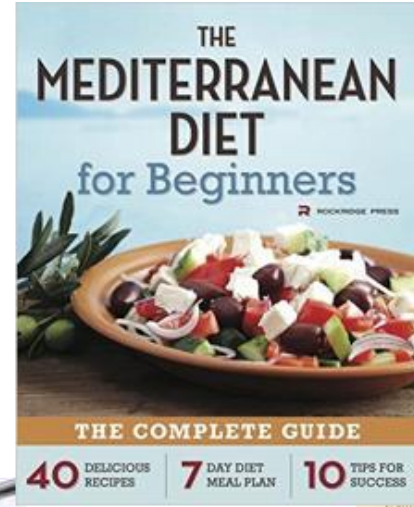
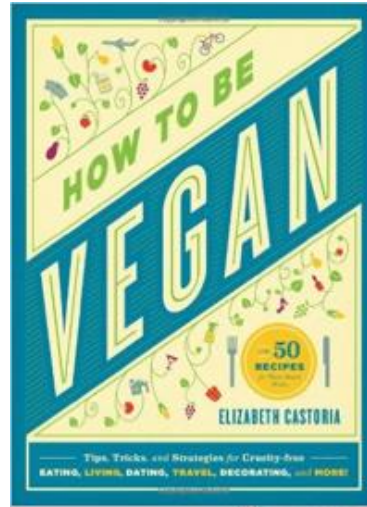
**“Impressive . . . This book shook me. . . Teicholz has done a remarkable job”**  
The BMJ (British Medical Journal)

**“A page-turner...a nutrition thriller”** The Economist

**“A Best Book of the year”**  
— Wall Street Journal ,  
Mother Jones, Forbes,  
Times of London, BBC Food,  
The Economist



A very  
confusing  
diet world  
out there!



# I came to this without any preconceptions

A vegetarian for 25+ years

From Berkeley, CA

Moved to NYC

A journalist

Undertook nearly **10** years of research



18 years,, 145 lbs

## Disclosure:



I receive **no industry support** of any kind - not for my book or any subsequent research/work.

# Current Diet Recommendations

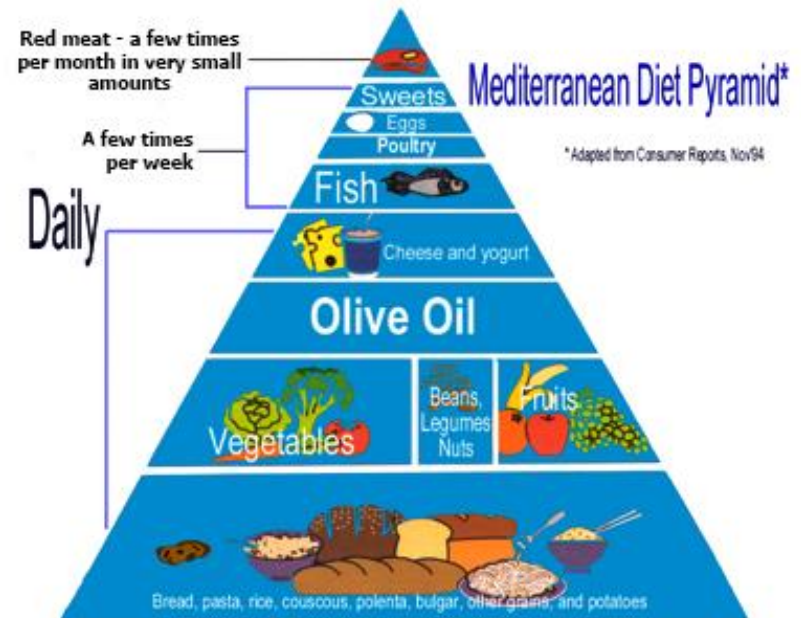
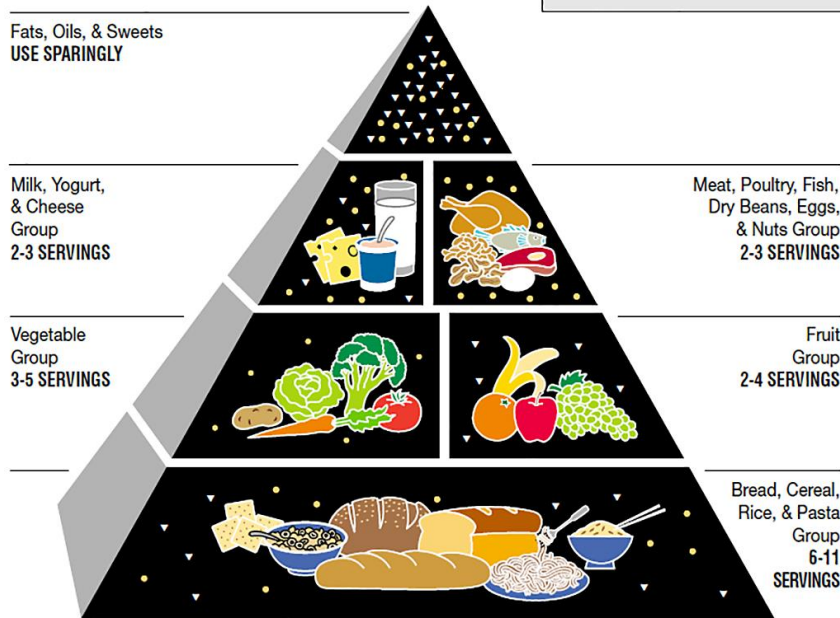
## The Food Guide Pyramid

A Guide to Daily Food Choices

**KEY**

-  Fat (naturally occurring and added)
-  Sugars (added)

These symbols show fat and added sugars in foods.



Sources: USDA for Food Guide Pyramid, Harvard School of Public Health for Med Diet Pyramid.

## Mediterranean Pyramid

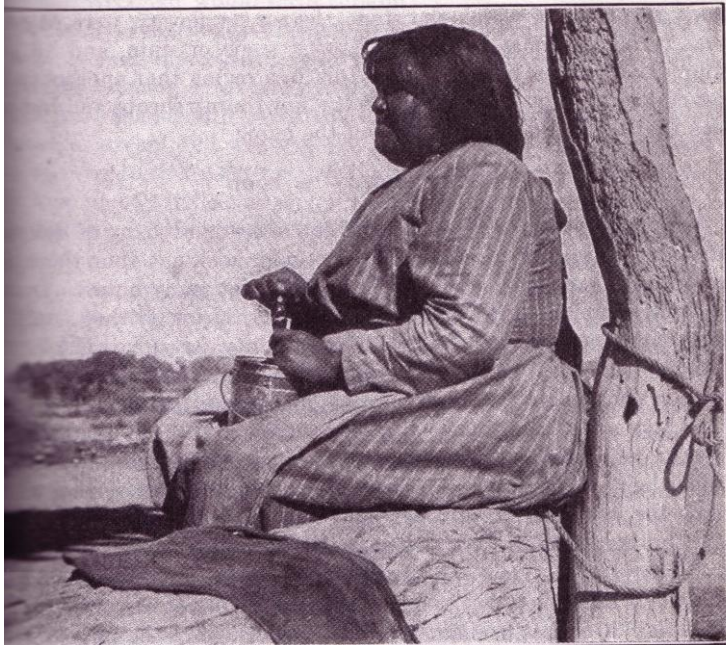
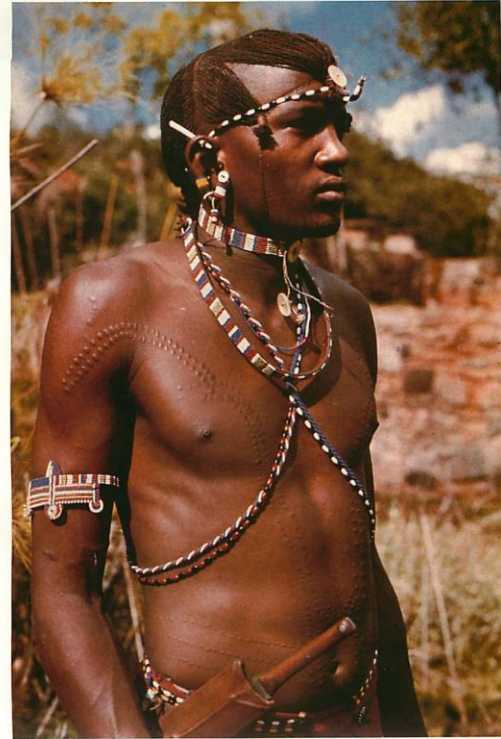
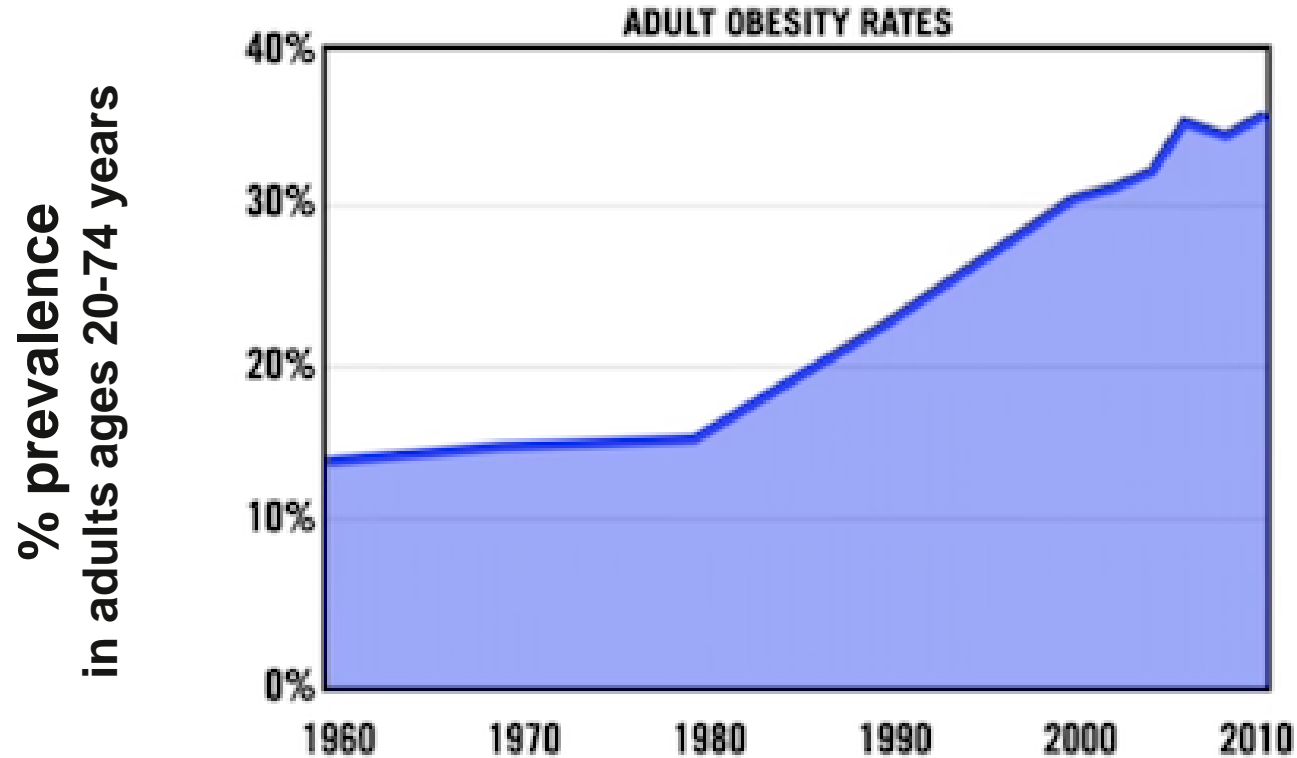


FIG. 2. Fat Louisa.



# We need to explain this:

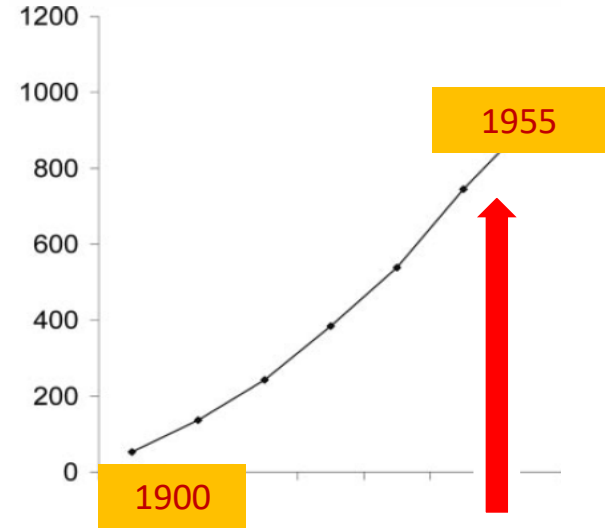




# How it All Started



Rate of heart disease per 100,000 people

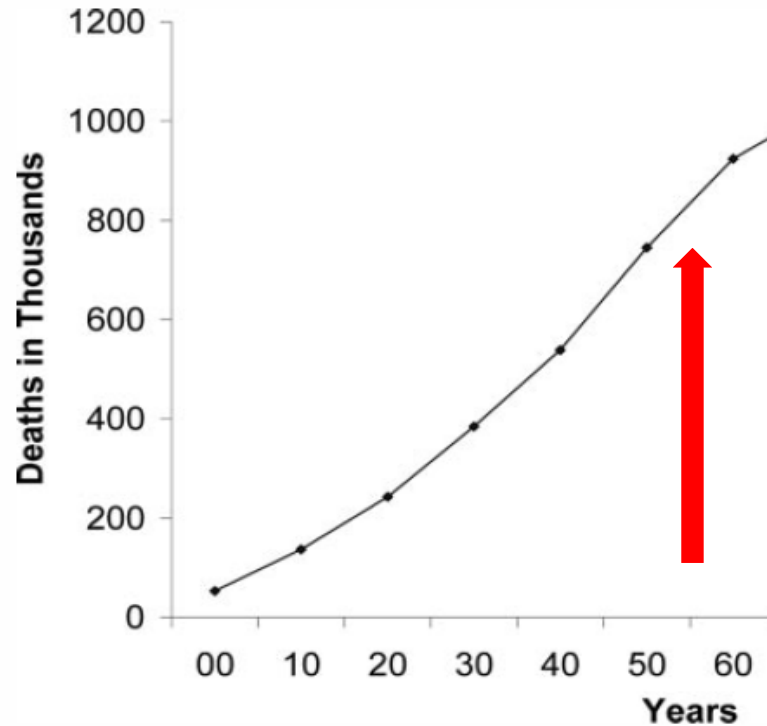


Source: CDC data

# What causes heart disease?

- Vitamin deficiency
- Type A Personality
- Auto Exhaust

# ...And smoking!



**Eisenhower was a chain smoker - 4 packs a day  
Americans Had Become Smokers**

# Ancel Keys’ “Diet-heart hypothesis”



# 1961: The American Heart Association

**Circulation**

JOURNAL OF THE AMERICAN HEART ASSOCIATION



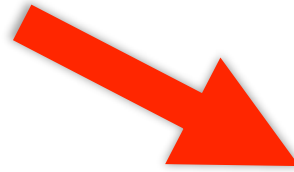
American  
Heart  
Association®

**Dietary Fat and Its Relation to Heart Attacks and Strokes**

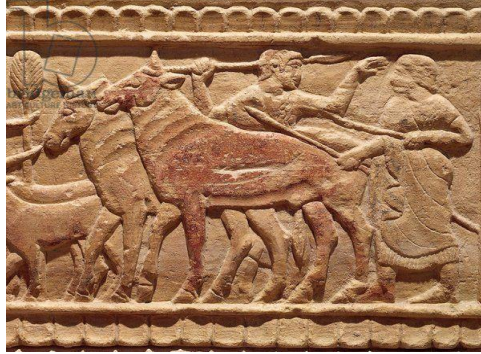
Irvine H. Page, Edgar V. Allen, Francis L. Chamberlain, Ancel Keys, Jeremiah  
Stamler and Fredrick J. Stare

*Circulation.* 1961;23:133-136

**First advice anywhere in the world  
to limit saturated fats and cholesterol  
in order to prevent heart disease**



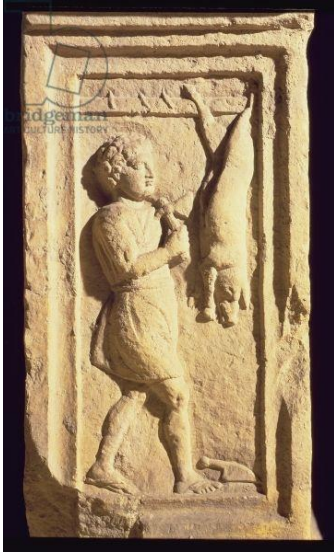
# The original, natural fats



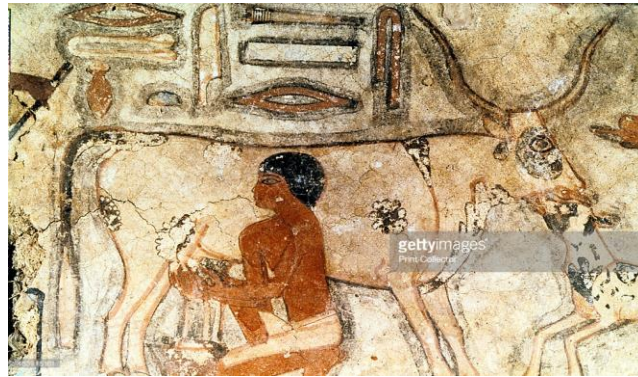
**Tallow**



**Suet**



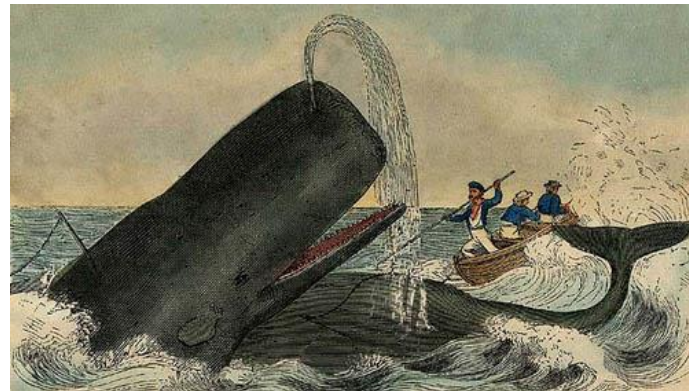
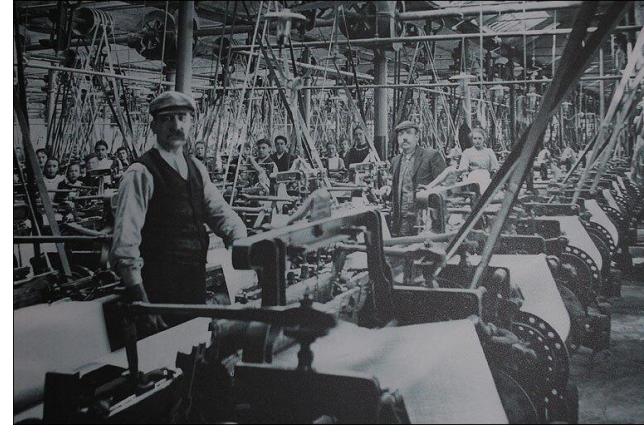
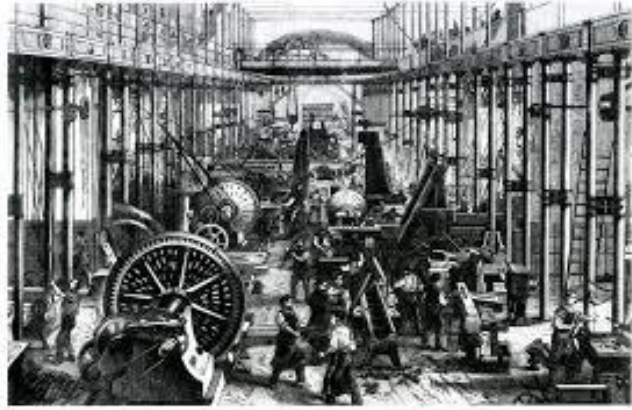
**Lard**



**Butter**



# Oils used as lubricants for machinery in industrial revolution



105,415.

TRADE-MARK FOR VEGETABLE FATS. Registered July 20, 1915.  
Application filed March 13, 1915. Serial No. 85,128.

STATEMENT

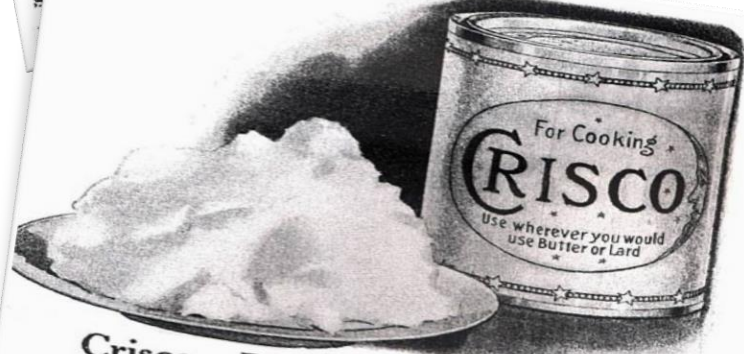
To all whom it may concern:  
Be it known that BERLIN MILLS COMPANY, a corporation duly organized and existing under the laws of the State of Maine, and located in Berlin, in the county of Coos and State of New Hampshire, and doing business in said Berlin, has adopted and used the trade-mark shown in the accompanying drawing, for vegetable fats, in Class No. 46, Foods and ingredients of foods.

The trade-mark has been continuously used in the business of said corporation since on or about August 1, 1913.  
The trade-mark is printed or otherwise displayed upon paper wrappers or labels affixed to metal cans or other packages containing the goods.  
[s. &]  
BERLIN MILLS COMPANY,  
By O. B. BROWN, Treas.

KREAM KRISP

DECLARATION.

I, O. B. BROWN, of Coos County, State of Maine, do hereby declare that the trade-mark represented by the drawing presented to me by the applicant named in the foregoing is used by said corporation in commerce among the several States of the United States; that the description and drawing presented truly represent the trade-mark sought to be registered.



Crisco—Better than butter for cooking

117,704.

THE PROCTER & GAMBLE COMPANY, OF CINCINNATI, OHIO.  
TRADE-MARK FOR COOKING-FAT.

Registered July 24, 1917.  
Application filed December 15, 1914. Serial No. 88,303.

STATEMENT

To all whom it may concern:

Be it known that THE PROCTER & GAMBLE COMPANY, a corporation duly organized under the laws of the State of Ohio, and located in the city of Cincinnati, in the county of Hamilton and State of Ohio, whose principal office is located in the Gwynne Building, northeast corner of Sixth and Main streets, Cincinnati, Ohio, has adopted and used the trade-mark shown in the accompanying drawing, for cooking-fat, in Class 46, Foods and ingredients of foods.

The trade-mark has been continuously used in the business of said corporation since June 1st, 1911.  
The trade-mark is applied or affixed to the goods, or to the packages containing the same, by placing thereon a printed label on which the trade-mark is shown.

THE PROCTER & GAMBLE COMPANY,  
By H. L. FRENCH, Secretary.

CRISCO

DECLARATION.

I, H. L. FRENCH, of Hamilton County, State of Ohio, being duly sworn, deposes and says that he is the secretary of the corporation named in the foregoing

is used by said corporation in commerce among the several States of the United States; that the description and drawing presented truly represent the trade-mark sought to be registered.

Vegetable Oils  
enter the food  
supply

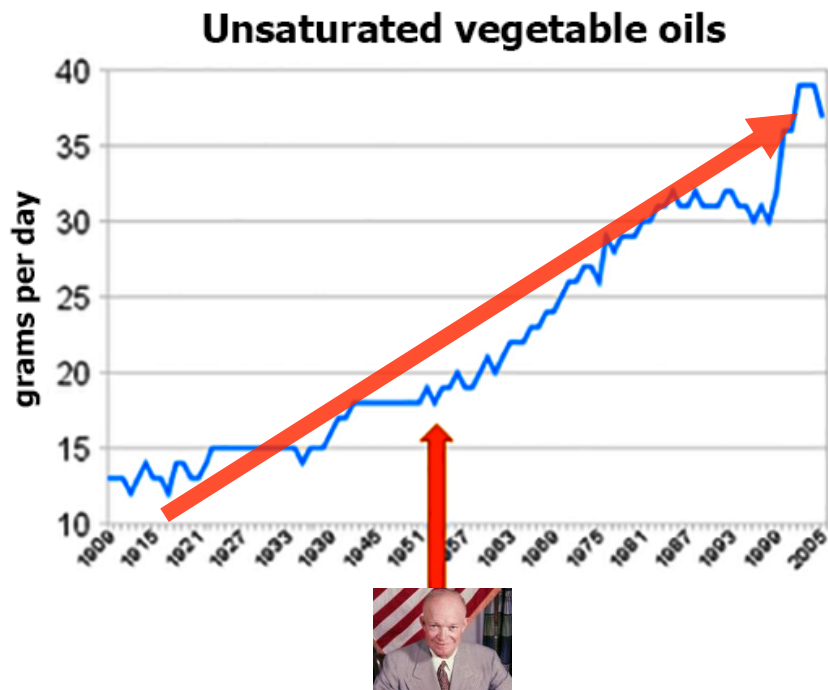
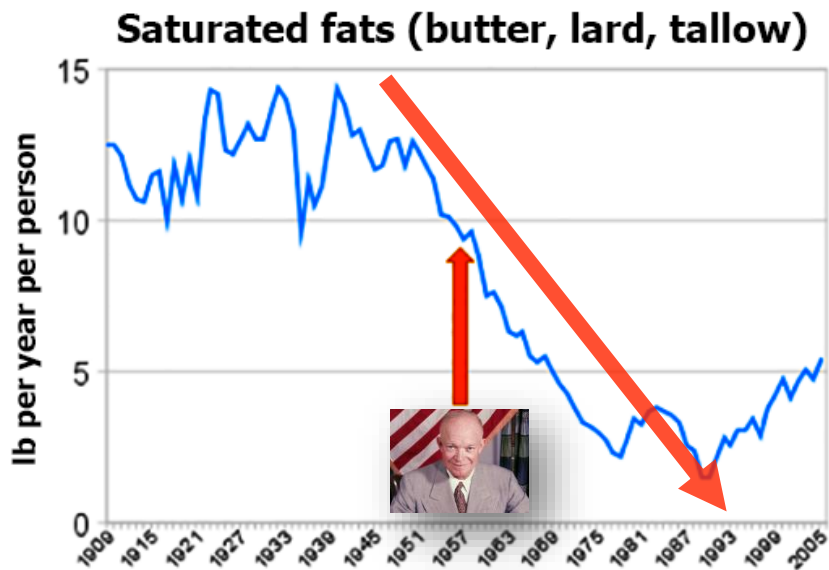
# Margarine



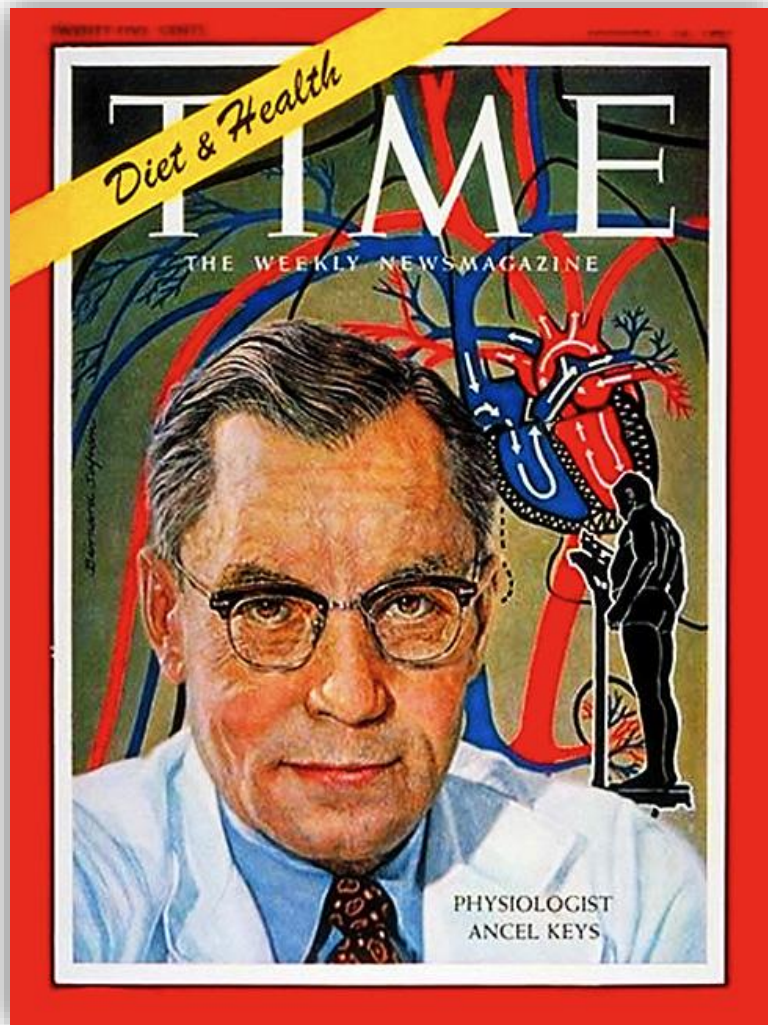
# Vegetable cooking oils



# Animal fats vs. Vegetable fats Consumption Change in the 20th century



Source: USDA



**Ansel Keys was  
“Mr. Cholesterol”**

The most influential  
nutrition scientist  
of the 20<sup>th</sup> century

1961:

American Heart Association recommends polyunsaturated oil to fight heart disease

**Circulation**

JOURNAL OF THE AMERICAN HEART ASSOCIATION



American  
Heart  
Association®

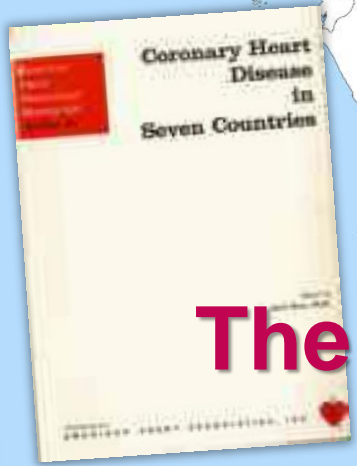
**Dietary Fat and Its Relation to Heart Attacks and Strokes**

Irvine H. Page, Edgar V. Allen, Francis L. Chamberlain, Ancel Keys, Jeremiah Stamler and Fredrick J. Stare

*Circulation.* 1961;23:133-136

**What Was the Evidence??**

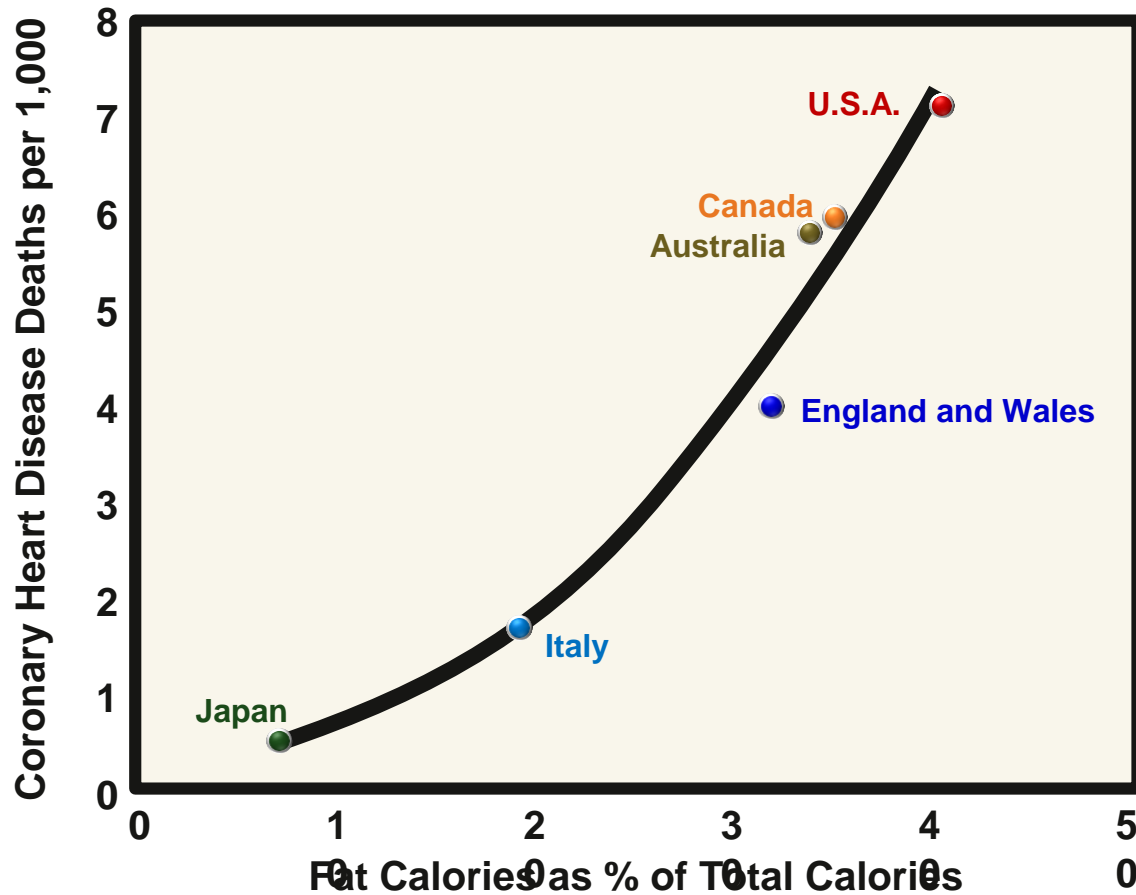




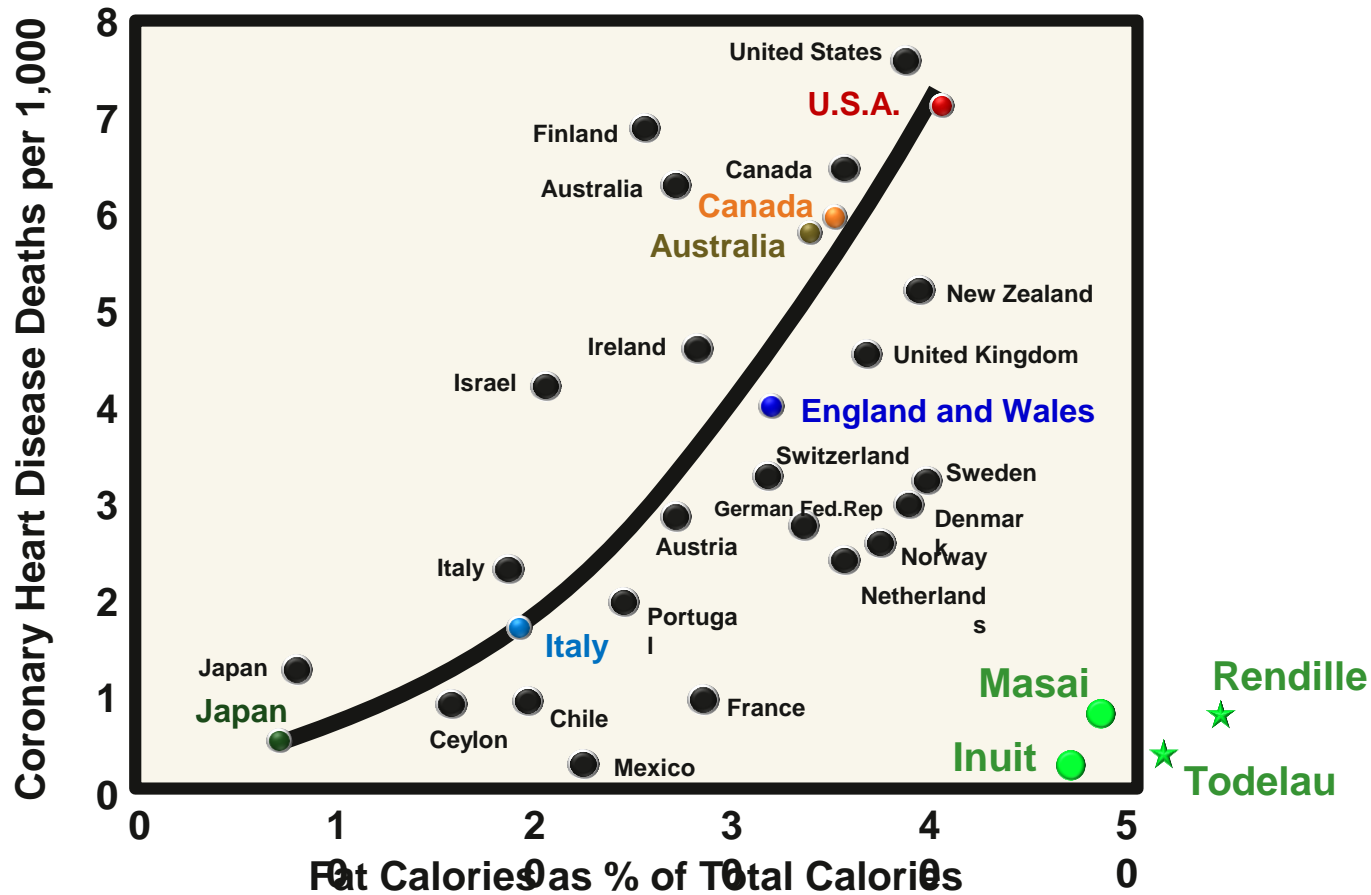
# The Seven Countries Study



# What Keys submitted as evidence



# What Keys didn't submit as evidence



# Other problems with the 7 Country Study

- While Keys *did* find that although saturated fats seemed linked to heart disease....**there was no difference in *total* mortality**
- Dietary data was sampled from < 500 men out of 12,970, or ***less than 4%***

# Studying the islanders on Crete.... who were long-lived



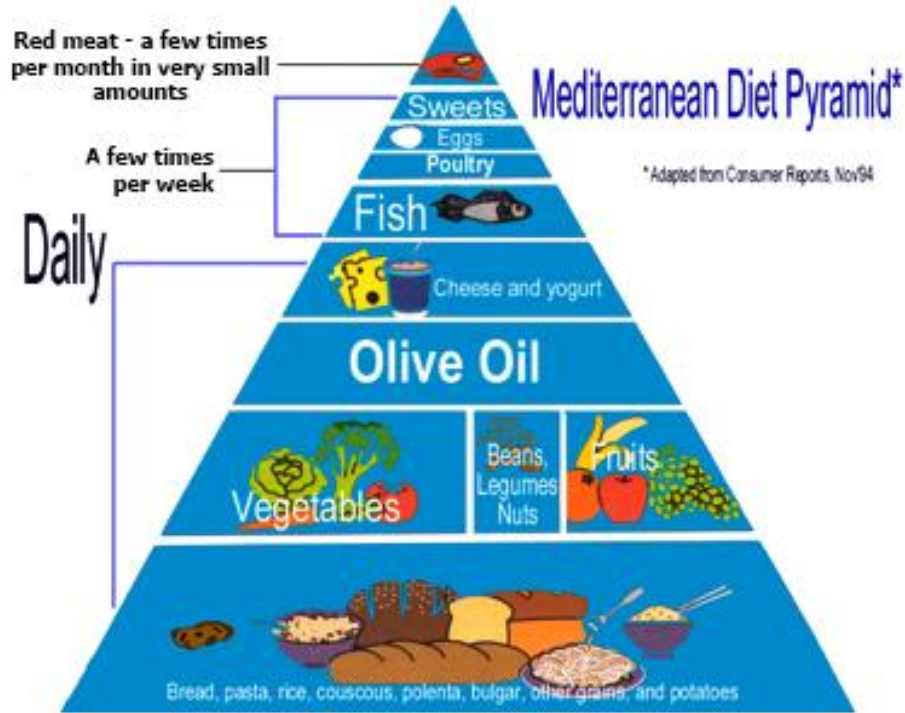
....during Lent



**“The Greek Orthodox fast is a strict one and means abstaining from all foods of animal origin, including fish, cheese, eggs and butter”  
—Contemporary Observer**

# Outsized impact of the Cretans

- Only 30-33 men
- Yet this data convinced Walter Willett, founder of the “Mediterranean Diet”
- Now Co-Commissioner of EAT-Lancet, telling everyone to go vegan....based on *this* Cretan data.



**Mediterranean Pyramid**



EAT Lancet Report  
 According to the report, you can eat  
 8 tsp of sugar but only  
 1 cup whole milk



**Ultimate problem:**

**The 7 Countries Study was an  
epidemiological study**

*Can show **association...**  
but not establish **causation***

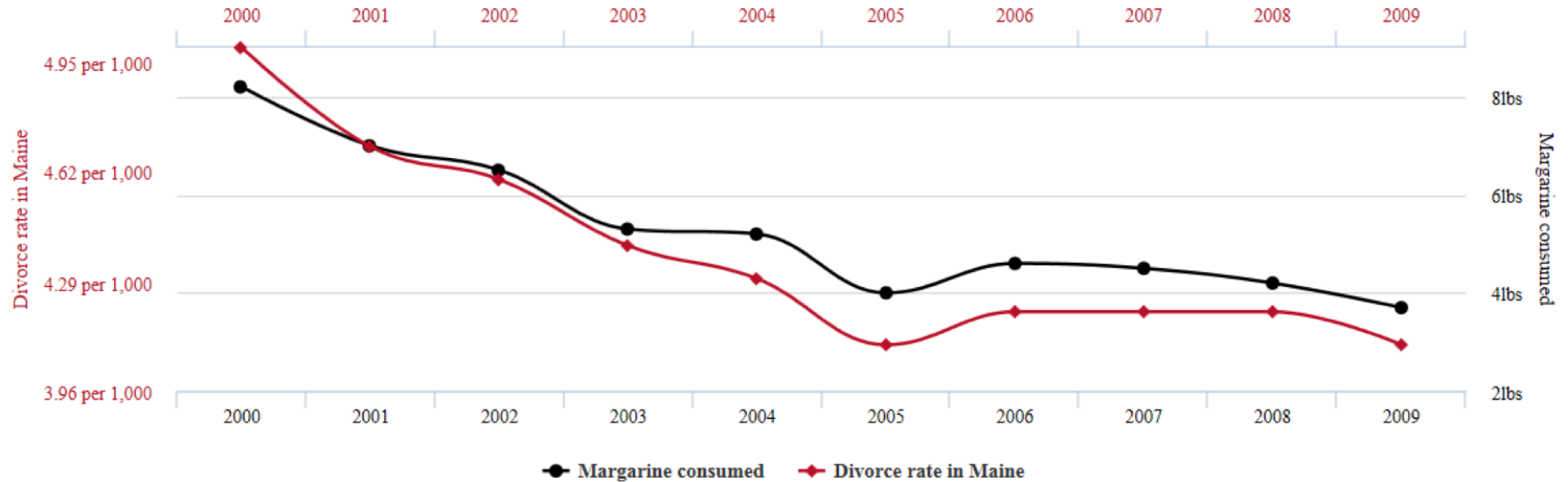
# Inevitability of False Positives

## Divorce rate in Maine

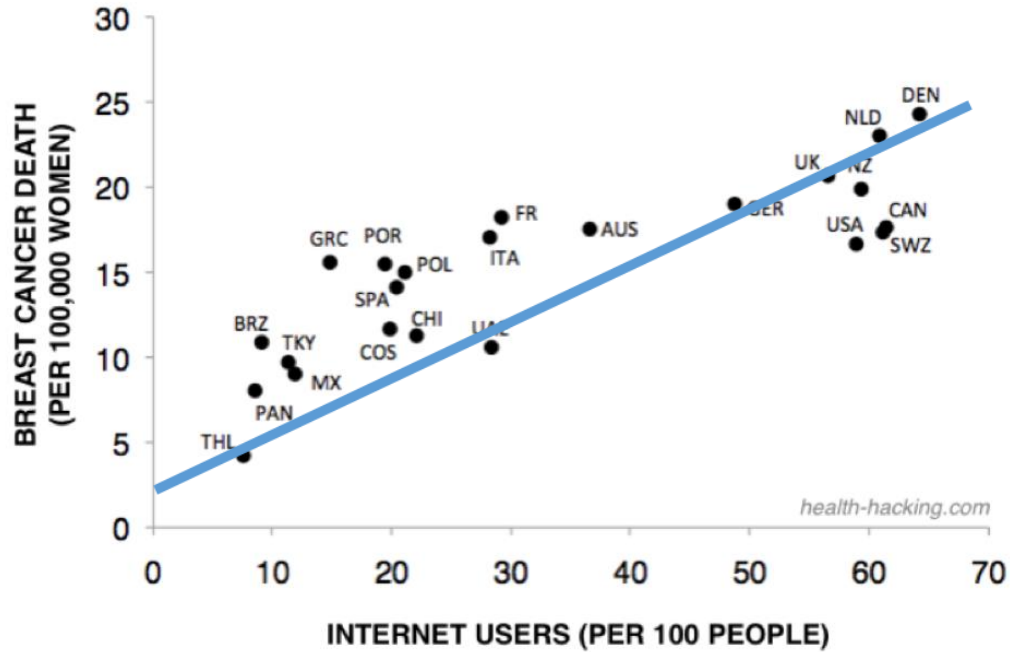
correlates with

## Per capita consumption of margarine

Correlation: 99.26% ( $r=0.992558$ )



# Inevitability of False Positives



**Scientists knew this was weak evidence....**



# So governments around the world undertook randomized controlled clinical trials (the “gold standard”)

- There were actually a large number of government-funded, randomized, controlled clinical trials
- On “hard endpoints”
- On altogether more than **25,000** men and women, in experiments lasting 1 to 12 years
- **RESULTS: No effect** of saturated fats on cardiovascular mortality or total mortality

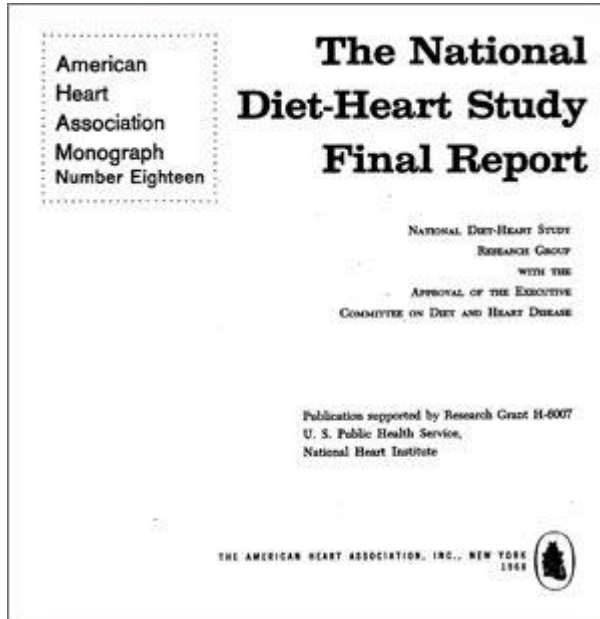
# Yes, these diets reduced cholesterol...

- Usually by around 13%
- But this reduction in cholesterol had no effect on cardiovascular mortality

**The diet-heart hypothesis is the most tested hypothesis in the history of nutrition and disease**

**And the results were null**

# And in nearly a dozen of these studies...



## L.A. Veterans Trial

NIH-funded

Editors, "Diet and Atherosclerosis" 1969, 940

## Oslo study

Leren 1966, 88

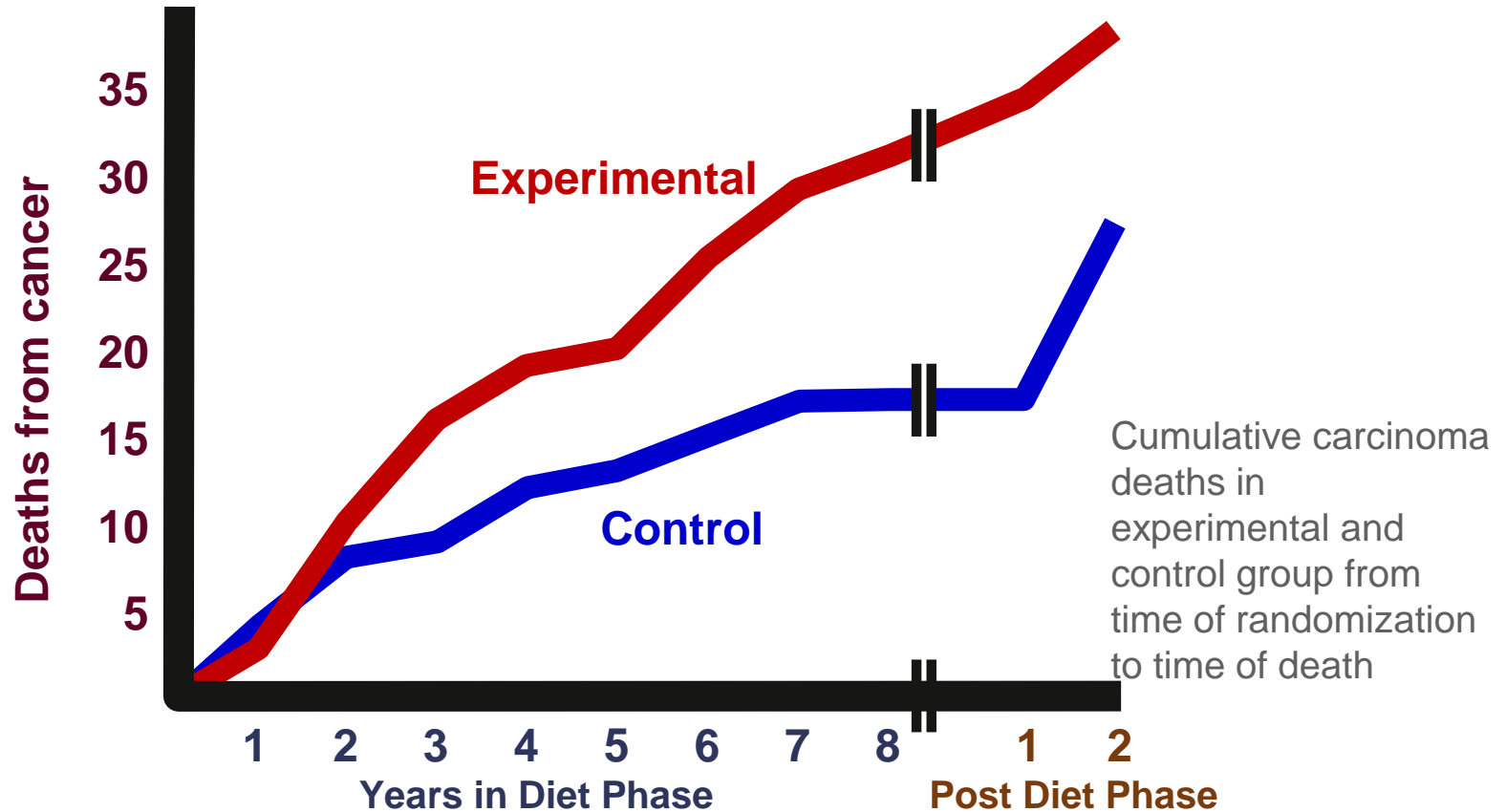
## "MRFIT" Trial

NIH-funded

*Multiple Risk Factor Intervention Trial Research Group, Journal of the American Medical Association, 1982*



# L.A. Veterans Trial—risk of cancer



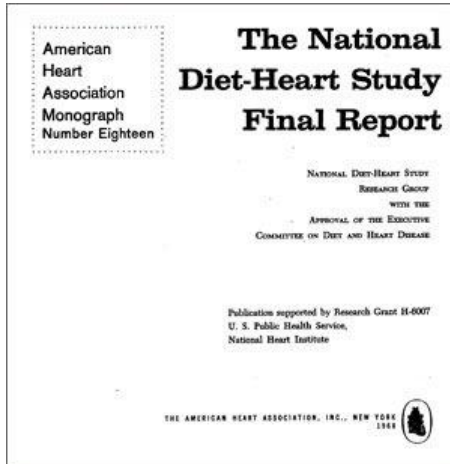
# The Politics of Nutrition Science



National Heart, Lung,  
and Blood Institute



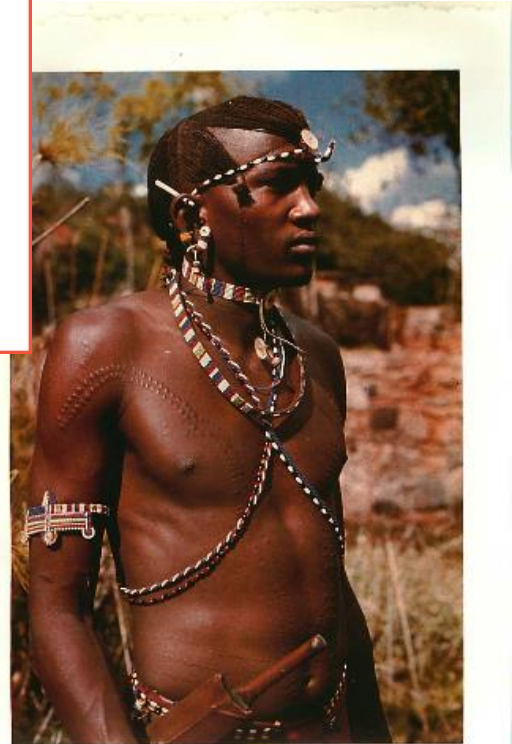
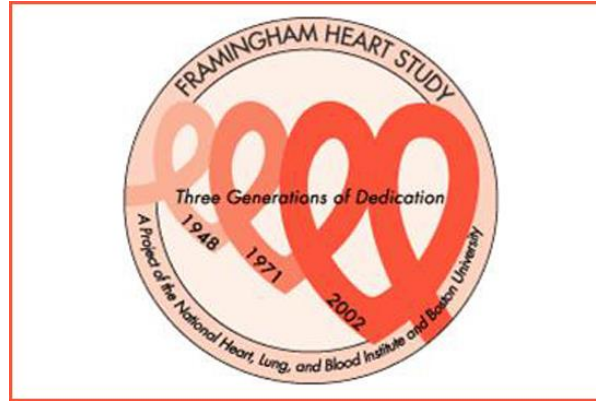
*Learn and Live*



# Silencing the critics: George Mann

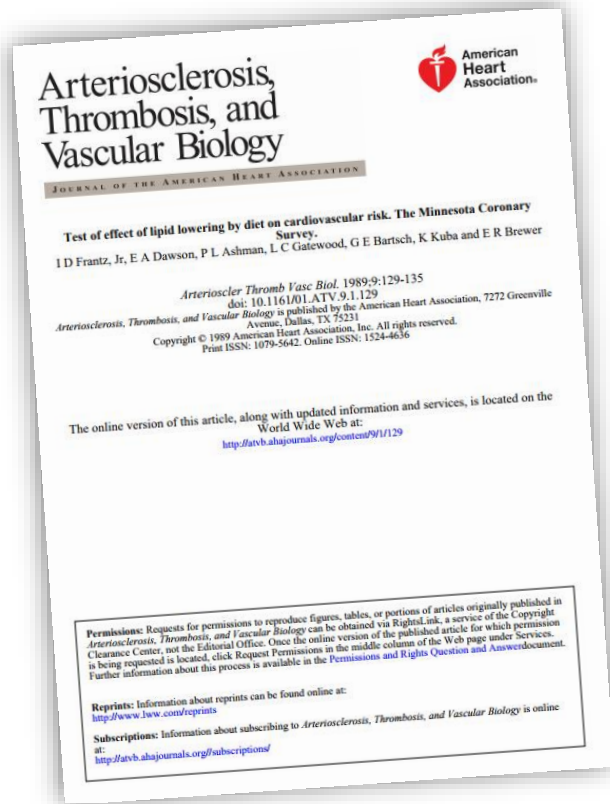


George Mann  
Vanderbilt University

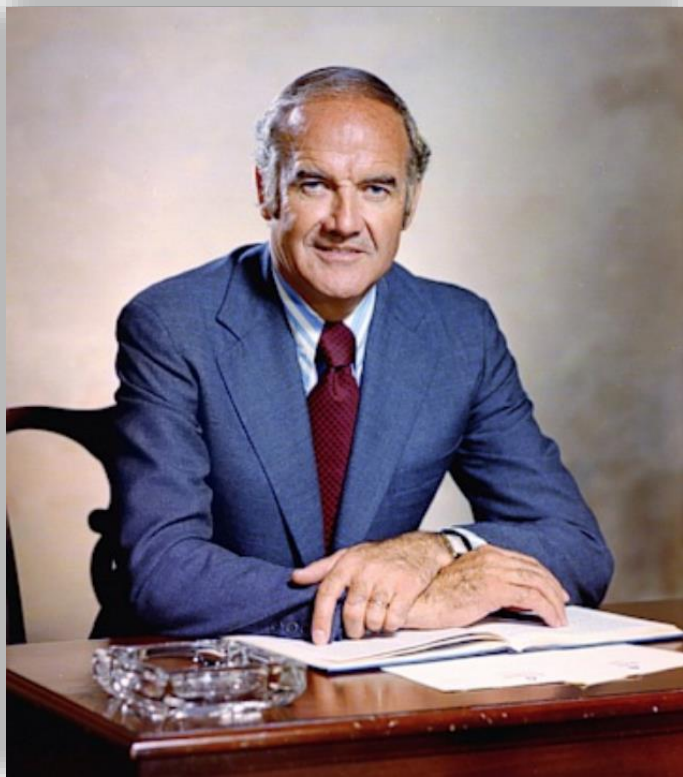


# Selection Bias: the Minnesota Coronary Survey

**The BMJ 2015:**  
The **more** the men  
lowered their cholesterol,  
the **more** likely they were  
to **die** from cardiovascular death.



# US Dietary Goals



Senator George McGovern

Bachrach/Getty Images

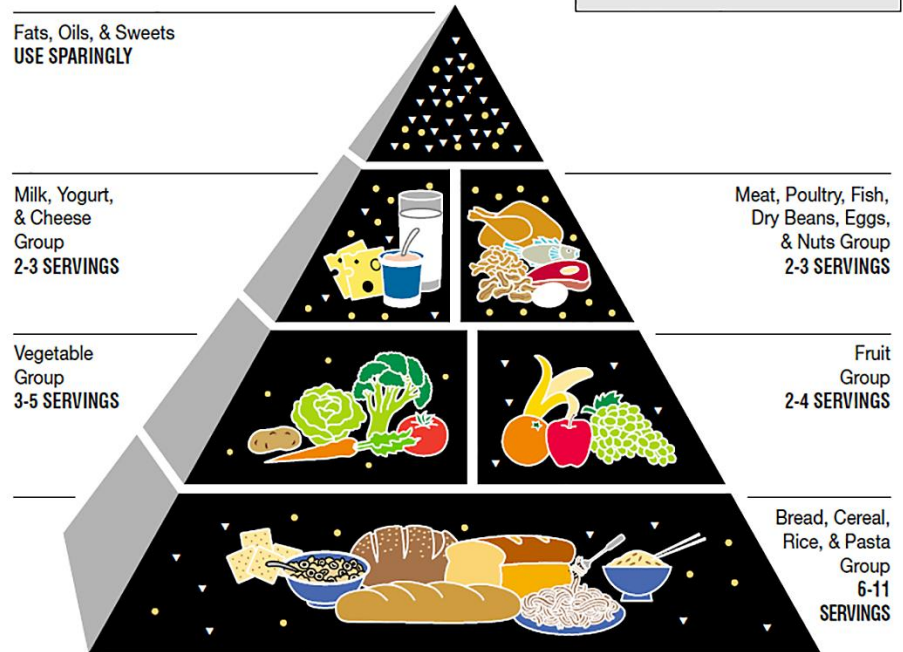
## The Food Guide Pyramid

A Guide to Daily Food Choices

**KEY**

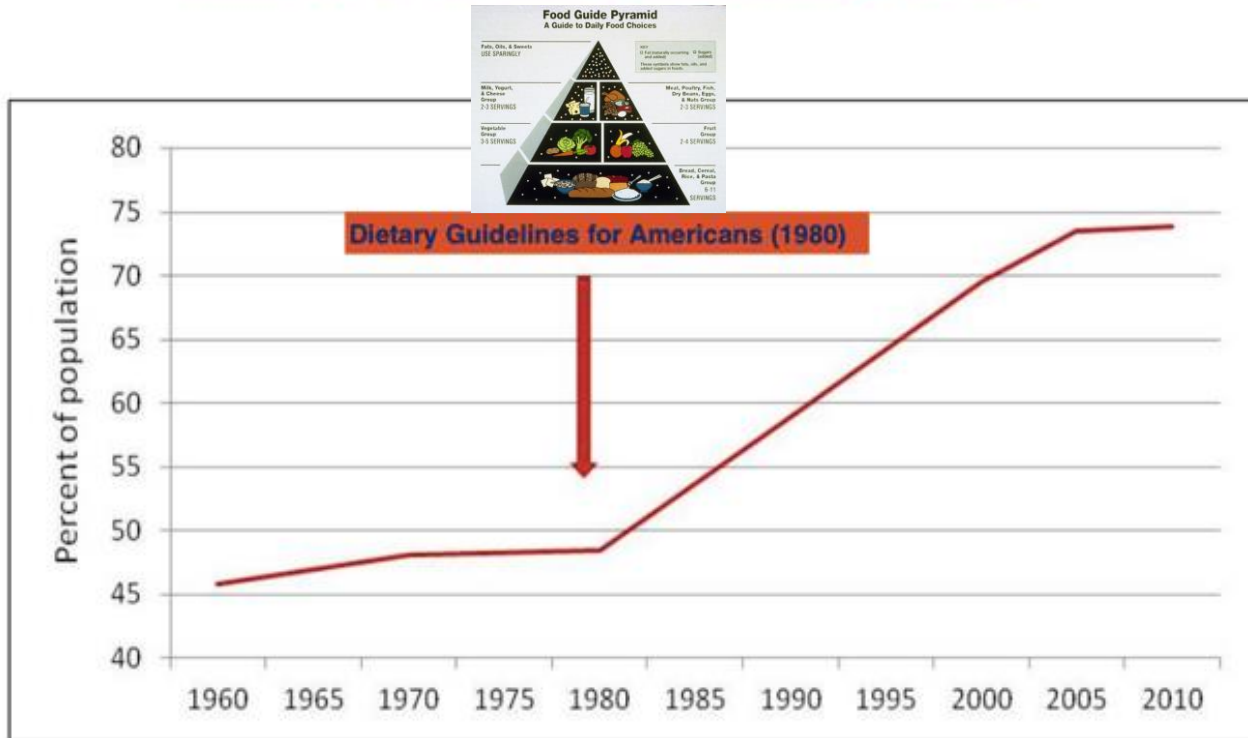
- Fat (naturally occurring and added)
- ▼ Sugars (added)

These symbols show fat and added sugars in foods.



Source: US Dept of Agriculture

# Rate of Overweight/Obesity in US



Source: CDC data

# Isn't it all our fault?

People don't follow the **Dietary Guidelines** faithfully enough

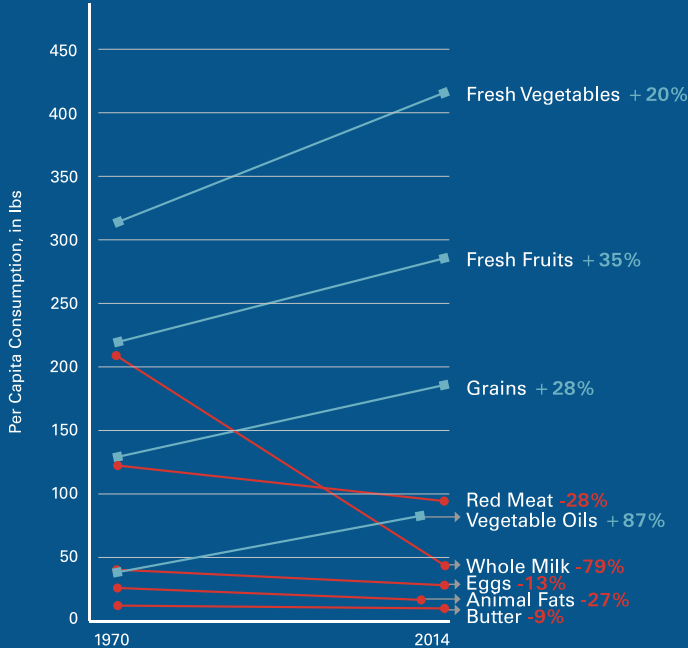


People **exercise** too little

# AMERICANS HAVE FOLLOWED THE US DIETARY GUIDELINES

## Food Availability

1970 - 2014



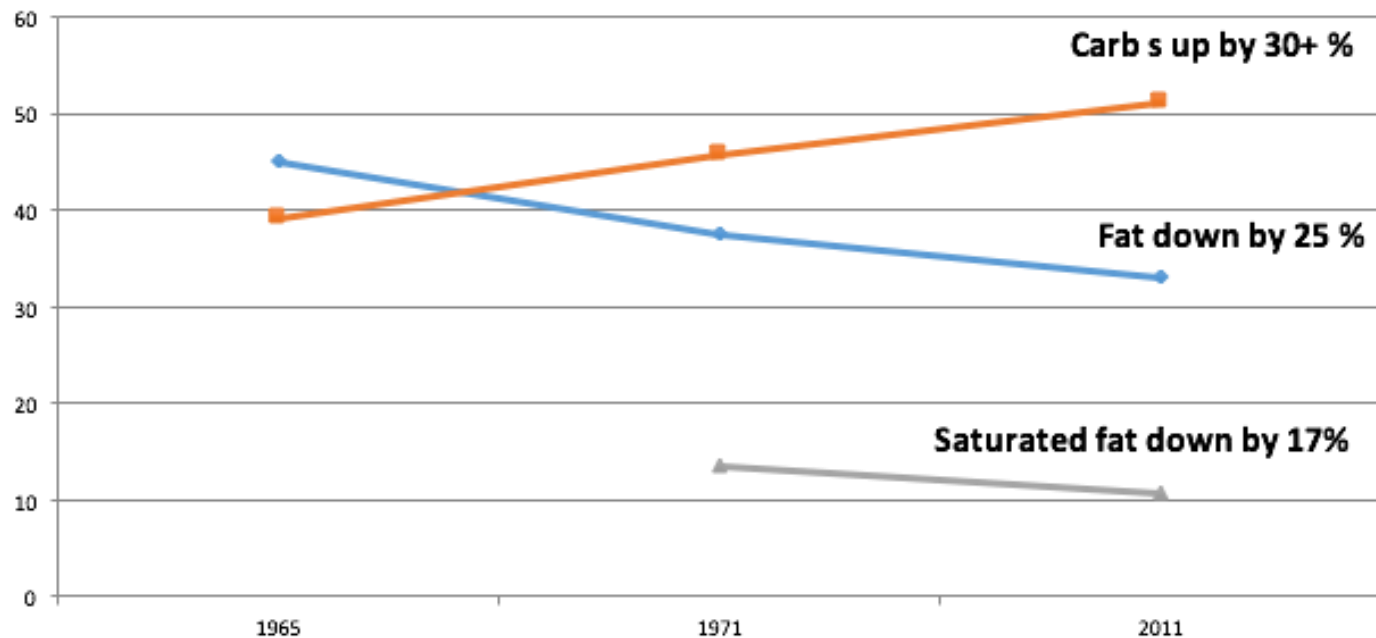
**Foods the guidelines recommend to **increase****

**Foods the guidelines recommend to **decrease****

NOTES: The latests data on animal fats and vegetable oils are reported from 2010, not 2014; Food consumption (food availability minus loss) is also



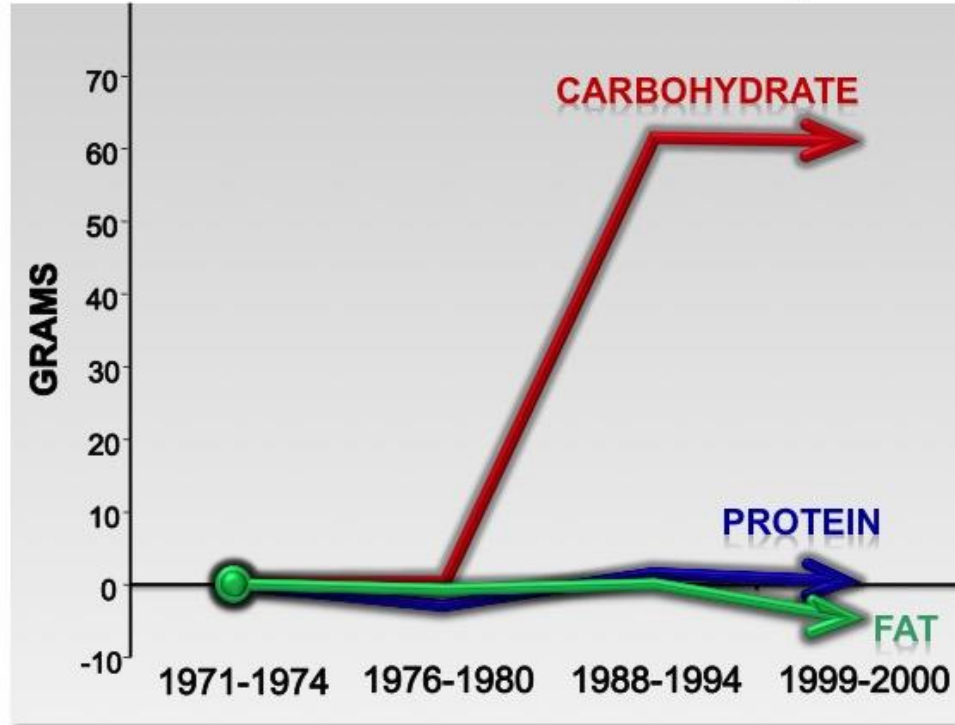
# Major macronutrient shift in US 1965-2011



Source: Cohen et. al., *Nutrition*, 2015, volume 31, Issue 5, 727-732

# Yes, we eat more calories, but...

Americans eat more calories,  
and all of those calories are from carbohydrates



# On exercise...

**“...physical activity is generally insufficient by itself to bring about clinically significant weight loss...a dietary intervention is usually needed”**

Physical Activity Guidelines Advisory Committee Report, U.S. Office of Disease Prevention and Health Promotion, 2008

**“sedentary behavior cannot be shown to lead to obesity.”**

Report by the 2015 Dietary Guidelines Advisory Committee

## **Conclusion:**

**You can't exercise your way out of a bad diet**



**Maybe it's not our fault after all...**

**Maybe its' the fault of the  
Dietary Guidelines themselves...**

***What does the science now say?***

# #1: Saturated fats do **NOT** cause CVD death

Now >16 meta-analyses and systematic reviews looking at link between saturated fats and heart disease.

Taken together, these conclude that **saturated fats:**

- Are **not associated with** heart disease
- Have **no effect on** cardiovascular mortality



**The following  
recommendations  
do not include a  
threshold or limit  
for saturated fat**

## RECOMMENDATIONS

The science of nutrition is ever-evolving with new evidence emerging all the time. It is becoming increasingly clear that what has the most impact on health is the overall quality of one's diet, combined with the types and quantity of food consumed. The following recommendations do not include a threshold or limit for saturated fat and instead focus on a healthy balanced dietary pattern, which can help Canadians reduce consumption of saturated fats.

The Heart and Stroke Foundation recommends that:

## CANADIANS

1. Eat a healthy balanced diet.

- Consume a variety of natural/whole and minimally

“We’re all **afraid** of saturated fat,  
but saturated fat actually appears **good** for you.”

Salim Yusuf, Chair, Dept. of Cardiovascular Disease,. McMaster University Medical School

The screenshot shows the homepage of The Lancet journal. At the top, there is a navigation menu with links for Home, Journals, Specialties, The Lancet Clinic, Global Health, Multimedia, and Campaigns. Below this is the journal's title, 'THE LANCET', in a large serif font. Underneath the title is a dark blue navigation bar with links for Online First, Current Issue, All Issues, Special Issues, Multimedia, and Information for Authors. A search bar is located below the navigation bar, with a dropdown menu set to 'All Content' and a 'Search' button. Below the search bar is a navigation bar with '< Previous Article', 'Volume 390, No. 10107, p2050–2062, 4 November 2017', and 'Next Article >'. The main content area is titled 'Articles' and features a red square icon. The article title is 'Associations of fats and carbohydrate intake with cardiovascular disease and mortality in 18 countries from five continents (PURE): a prospective cohort study'. Below the title is a list of authors: Dr Mahshid Dehghan, PhD, Andrew Mente, PhD, Xiaohe Zhang, MSc, Sumathi Swaminathan, PhD, Prof Wei Li, PhD, Prof Viswanathan Mohan, MD, Romaina Iqbal, PhD, Prof Rajesh Kumar, MD, Edelweiss Wentzel-Viljoen, PhD, Prof Annika Rosengren, MD, Leela Itty Amma, MD, Prof Alvaro Avezum, MD, Jephath Chifamba, DPhil, Rafael Diaz, MD, Rasha Khatib, PhD, Prof Scott Lear, PhD, Prof Patricio Lopez-Jaramillo, MD, Xiaoyun Liu, PhD, Prof Rajeev Gupta, MD, Noushin.

# Paradigm change on saturated fats?

## THE LANCET

Perspectives

### Book

#### Fat and heart disease: challenging the dogma

Many readers will be incensed by this book. If you think saturated fats and cholesterol are bad for you, you'll be incensed. If you think the fat story is exaggerated, you'll be incensed. If you trust in the objectivity of science to inform health policy, you'll be incensed. Stories of eroding scientific corruption and culpability by government agencies are all to be found in Nina Teicholz's lecture in 'The Big Fat Surprise'. This is a disquieting book about scientific incompetence, evangelical ambition, and ruthless silencing of dissent that has shaped our lives for decades.

It is important that people trust scientists. Despite the increasing number of retracted papers, society still puts scientists near the top of professions that are trusted. In the UK's 2016 Ipsos MORI Veracity Index, scientists were trusted by 80% of the British public. Unfortunately, this might be changed by Teicholz's expose that claims the public were misled into thinking that high levels of dietary saturated fats are the cause of heart disease.

Poor science was at the start of the problem, claims Teicholz. The Big Fat Surprise tells us that the diet-heart hypothesis was formulated and promoted by Ancel Keys. He embarked on an epidemiological study, the Seven Countries Study, that aimed to identify a correlation between dietary saturated fats and heart disease. The first published results of this study seemed to support the relation between fat intake and heart disease, but Teicholz tells us of bias in selecting countries and in selecting data (excluding much data from one country). Such limitations would make the study difficult to publish in a respectable journal today. Furthermore, the follow-up time was short, and when longer term data were collected these did not support the hypothesis—but often these results were not published.

Part of the scientific process is rigorous peer review and debate. Many voices were raised against the interpretation of the Seven Countries Study. Drabant, however, was hasty and Teicholz describes how the discussions degenerated into personal attacks. Teicholz explains how this came about in the second half of the 20th century.

**"Researchers, clinicians, and health policy advisers should read this provocative book that reminds us about the importance of good science and the need to challenge dogma..."**

After his heart attack, US President Dwight Eisenhower offered government support for further scientific investigation into dietary fats and heart disease. Proponents of the link were therefore in the ascendancy and obtained positions as government advisers, as editorial board members, and on grant-giving bodies. From these powerful positions they largely silenced critics by making it difficult to publish papers that disagreed with their views. Furthermore, as Teicholz documents, researchers who applied for grants for research that might challenge the key opinion leaders in the fat debate had their grant applications rejected. Teicholz reports that one grant applicant was told "Your opposition to Keys is going to cost you your grant." In science today it is still a criticism of peer review that reviewers are not likely to look objectively at results that disagree with their own work. When research grants and publications are dependent on the goodwill of reviewers, science that challenges dogma can be stifled.

Teicholz goes on to report that agencies with the job of protecting

health were also complicit in providing advice based on the weak science of a few key opinion leaders. Promises of massive funding, together with a lack of rigorous evaluation of the strength of the evidence, seem to have resulted in entrenched positions on dietary fat intake. On the basis of epidemiological data, but ignoring the evidence from direct scientific interventions with dietary saturated fats, the mania of low-fat diets became established. Parallels can be found in other dietary recommendations today where foods are promoted, or condemned, on the basis of absent or poor scientific evidence.

The Big Fat Surprise is a gripping narrative, but readers might be incredulous at some of Teicholz's claims and want to check the references. When many of those papers are read again from a more critical perspective, the angst and anger will rise. Teicholz reminds us to critically question research and, more importantly, challenge unjustified extrapolation; remember that associations do not provide evidence of causality; and to be alert for misrepresentation and non-reporting of inconvenient results.

Researchers, clinicians, and health policy advisers should read this book that reminds us about the importance of good science and the need to challenge dogma—especially when (with the best of intentions) agencies might use scientific data to advocate societal changes. The Big Fat Surprise shows that the quest for scientific truth should not be subsided to personal ambition. Furthermore, in providing a challenge to the demonisation of saturated fats, this book should encourage us to challenge other so-called facts.

Stuart Spencer  
stuart.spencer@planet.net



The Big Fat Surprise  
New York: Simon & Schuster  
Pp. 288, \$24.99  
ISBN: 9781476744044

CREDIT SUISSE

September 2015

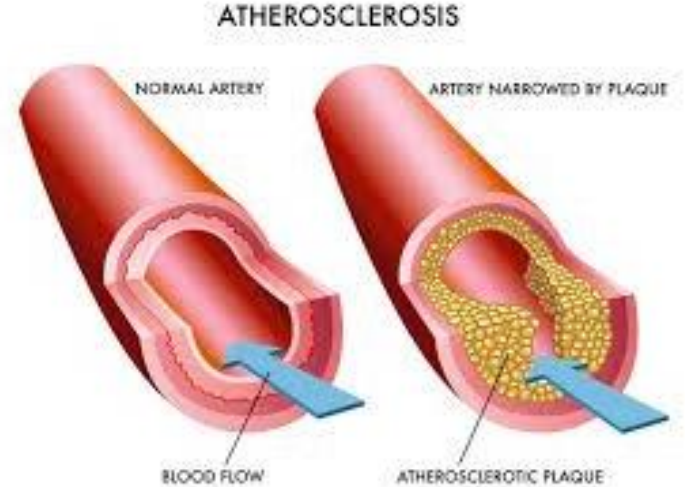
## Research Institute

Thought leadership from Credit Suisse Research and the world's foremost experts





# #2: Eating cholesterol does not worsen blood cholesterol



# ~~Ancel Keys' Diet Heart Hypothesis~~

Saturated Fat/  
Dietary  
cholesterol

Raised  
cholesterol  
(in the blood)

Heart Attack

# Cholesterol caps are gone

- Dropped by the American Heart Association in 2013
  - “Insufficient evidence”
- Dropped by the US Dietary Guidelines in 2015
  - “Cholesterol is no longer a nutrient of concern for overconsumption”

# #3: The low-fat diet doesn't work

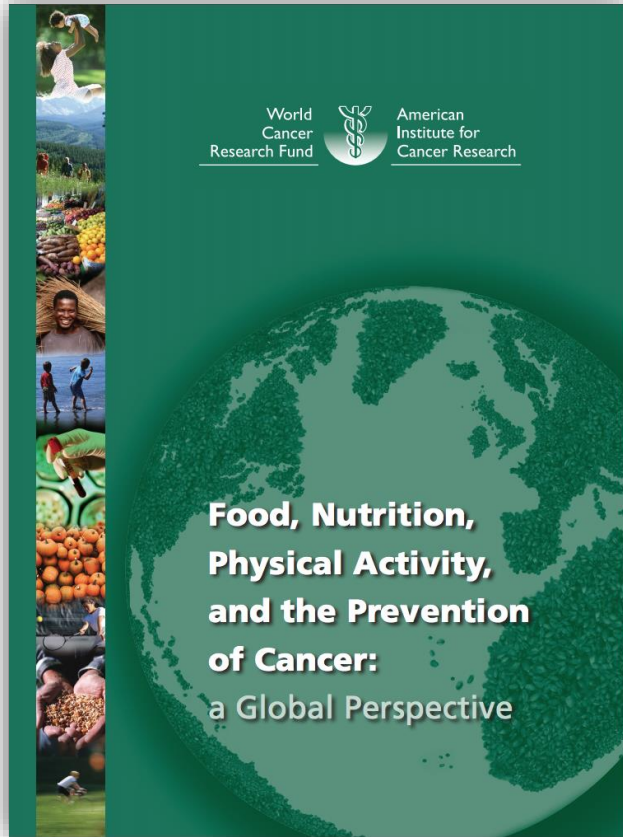
Tested in NIH-funded, randomized controlled clinical trials including the Women's Health Initiative and others.

On **>65,000** men and women (mainly women)

## Conclusions:

- The low-fat diet **cannot** be shown to be effective at fighting obesity, diabetes, heart disease, or any kind of cancer.
- These studies showed that the **low-fat diet** actually **increased heart-disease risk**.
- That is why there is **no longer** a “low-fat” diet recommendation.

# #4: Fat does not cause cancer



## World Cancer Report 2007

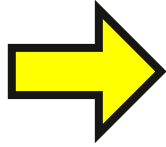
**No association** between  
**fat** *of any kind* and **cancer**

# **There is no more “low-fat diet” recommendation**

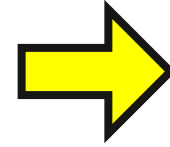
- Dropped by the American Heart Association
- US Dietary Guidelines started tip-toeing away from the “low-fat” diet starting in 2000

# Carbohydrate-Insulin Hypothesis

Fattening  
Carbohydrate

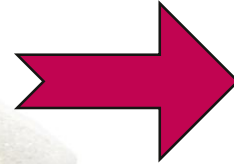
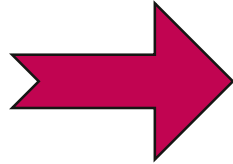


Increased  
Insulin Levels



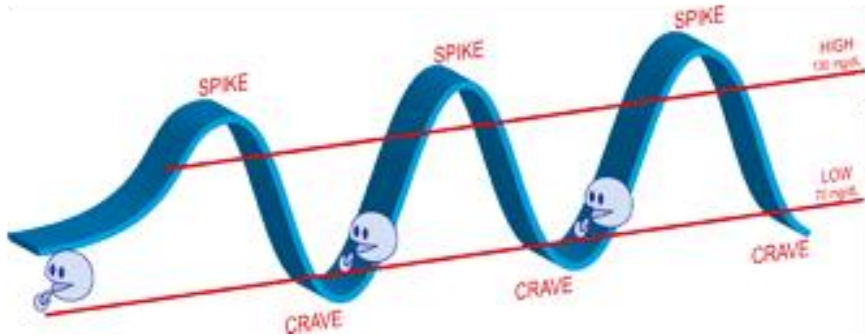
Obesity

s



# Path to Diabetes

Consistent exposure to insulin over time





# What is the evidence supporting this theory?

- More than **70** controlled clinical **trials** on nearly **7,000 people**
- More than 32 trials 6 months or longer & 6 trials 2 years long
- Low-carb consistency leads to **equal or more weight loss** than low-fat
- Low-carb improves most cardiovascular risk factors

**LATEST:** Largest-ever study on T2 diabetics.

**350+ subjects** on a “ketogenic” diet.

1 year results: **~60% reversed their diabetes.**

# What About Dairy?



# Increasing number of studies showing that full-fat dairy is good for health

Eur J Clin Nutr. 2017 Dec 11. doi: 10.1038/s41430-017-0042-5. [Epub ahead of print]

## Effect of whole milk compared with skimmed milk on fasting blood lipids in healthy adults: a 3-week randomized crossover study.

Engel S<sup>1</sup>, Elhauge M<sup>2</sup>, Tholstrup T<sup>2</sup>.

**Results** Whole milk increased HDL cholesterol concentrations significantly compared to skimmed milk ( $P < 0.05$ ). There were **no significant differences** between whole milk and skimmed milk **in effects on total and LDL cholesterol, triacylglycerol, insulin, and glucose concentrations.**

J Nutr. 2014 Jul;144(7):1081-90. doi: 10.3945/jn.113.183640. Epub 2014 Apr 17.

## Dairy intakes at age 10 years do not adversely affect risk of excess adiposity at 13 years.

Bigornia SJ<sup>1</sup>, LaValley MP<sup>2</sup>, Moore LL<sup>3</sup>, Northstone K<sup>4</sup>, Emmett P<sup>4</sup>, Ness AR<sup>5</sup>, Newby PK<sup>6</sup>.

**Children in the highest quartile of full-fat dairy intakes** vs. those in the lowest quartile had a **reduced risk of excess TBFM** (total **body fat** mass)

# How is full-fat dairy possibly *good* for you?

1. **Saturated fats raise your HDL “good” cholesterol** (and this is the only food known to do so) (cite research)
2. Many animal foods are highly nutritious *and those nutrients are most bioavailable*
3. **Saturated fats are *stable*** and do not oxidize when heated: ideal for cooking
4. **Fat and protein are *satiating***

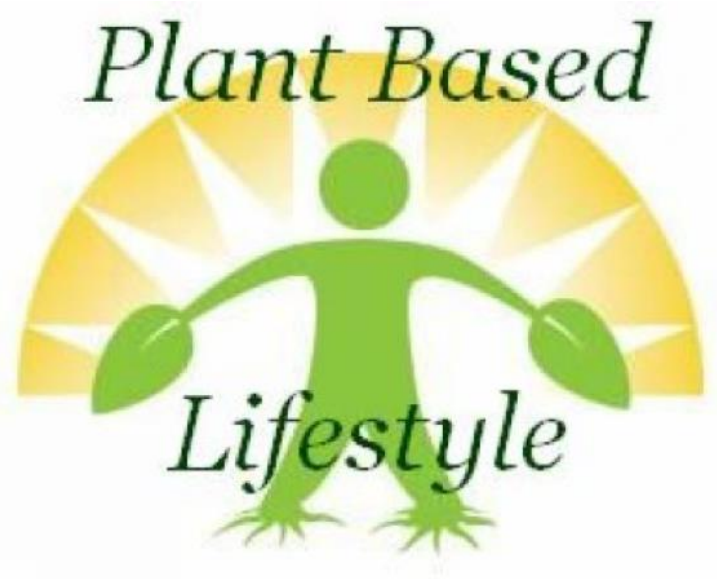
# State of Nutrition for Dairy

- No more caps on cholesterol  
(AHA, USDA Dietary Guidelines)
- Yet caps on saturated fat remain and are the reason for low-fat dairy, low demand for milk
- Competition from soy products

# THE DANGERS OF DAIRY



*Plant Based*



*Lifestyle*

# In the 2015 U.S. Dietary Guidelines for Americans

## Dairy

Healthy intake: Healthy eating patterns include fat-free and low-fat (1%) dairy, including milk, yogurt, cheese, or fortified soy beverages (commonly known as “soymilk”). Soy beverages fortified with calcium, vitamin A, and vitamin D, are included as part of the dairy group because they are similar to milk based on nutrient composition and in their use in meals. Other products sold as “milks” but made from plants (e.g., almond, rice, coconut, and hemp “milks”) may contain calcium and be consumed as a source of calcium, but they are not included as part of the dairy group because their overall nutritional content is not similar to dairy milk and fortified soy beverages (soymilk). The recommended amounts of dairy in the Healthy U.S.-Style Pattern are based on age rather than calorie level and are 2 cup-equivalents per day for children ages 2 to 3 years, 2½ cup-equivalents per day for children ages 4 to 8 years, and 3 cup-equivalents per day for adolescents ages 9 to 18 years and for adults.



# NUTRITION COALITION

*For evidence-based nutrition policy*

A 501(C)(3) NON-PROFIT, NON-PARTISAN  
EDUCATIONAL ORGANIZATION

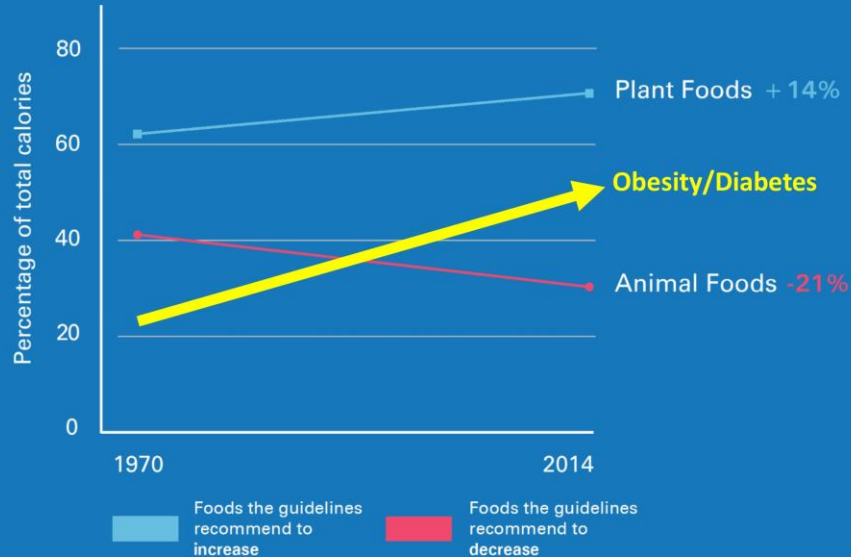
Washington, D.C.



# FOOD CONSUMPTION IN U.S.

Plant-based vs. animal-based as % of total calories

1970-2014

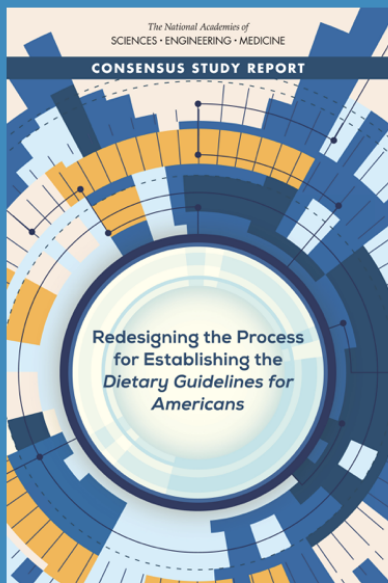


NOTES: Loss-Adjusted Food Availability data serve as a proxy for food consumption. Data on added fats and oils and rice were unavailable after 2010. Added fats and oils and added sugars are added to foods during processing or preparation. They do not include naturally occurring fats and sugars in food (e.g., fats in meat or sugars in fruits).

"Animal foods" include fish, meat, dairy, eggs, and animal fats; "Plant foods" include grains, fruits, vegetables, oils from plants, nuts, and added sugars. These are all the categories reported by the USDA in the ERS report (See source).

SOURCE: Jeanine Bentley, U.S. Trends in Food Availability and a Dietary Assessment of Loss-Adjusted Food Availability, 1970-2014, EIB-166, U.S. Department of Agriculture, Economic Research Service, January 2017; chart by Nina Teicholz.

# U.S. Dietary Guidelines “Lack Scientific Rigor”



## REPORT EXCERPTS:

“To develop a trustworthy DGA, the process needs to be redesigned.”

“The current DGA process for reviewing the science falls short of meeting the best practices for conducting systematic reviews.”

“Methodological approaches and scientific rigor for evaluating the scientific evidence need to be strengthened.”

“The adoption and widespread translation of the DGA requires that they be universally viewed as valid, evidence-based, and free of bias and conflicts of interest to the extent possible. This has not routinely been the case.”

“The methodological approaches to evaluating the scientific evidence require increased rigor to better meet current standards of practice.”

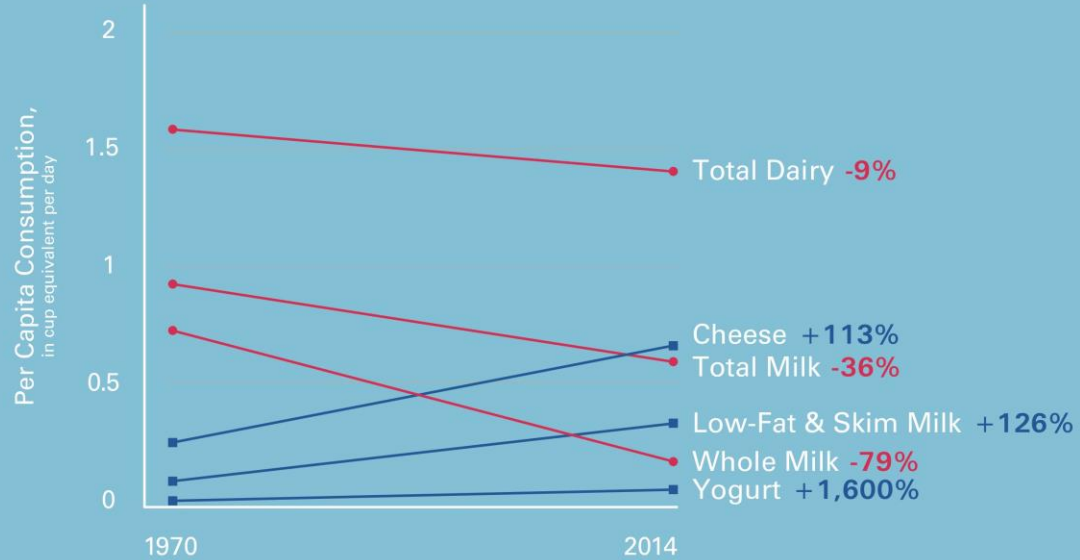
# The Nutrition Coalition

- A non-industry backed non-profit, non-partisan group dedicated to **evidenced-based guidelines.**
- We do not endorse any one diet. We simply want our national dietary policy to be based on **rigorous science (i.e., controlled clinical trials and not epidemiological evidence)**

**The evidence-based issue for milk is  
*saturated fat***

# DAIRY CONSUMPTION IN THE U.S.

1970-2014

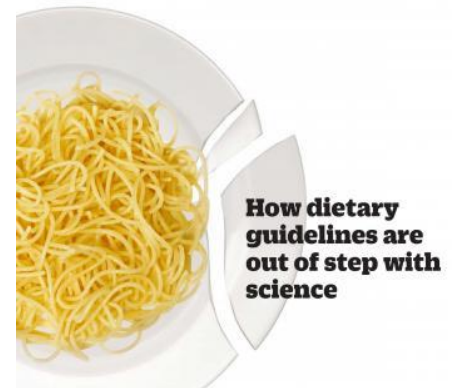


NOTES: Consumption is calculated by the USDA from food availability, minus an estimation of food loss.

SOURCE: Jeanine Bentley, U.S. Trends in Food Availability and a Dietary Assessment of Loss-Adjusted Food Availability, 1970-2014, EIB-166, U.S. Department of Agriculture, Economic Research Service, January 2017; chart by Nina Teicholz

- Last Dietary Guidelines Advisory Committee did not properly review the literature on saturated fat.  
(Teicholz, BMJ, 2015)

- Never did a proper systematic review on saturated fats
- No committee has EVER systematically reviewed any of the large, NIH-funded trials on saturated fats.
- The committee rolled over the 10% cap on saturated fats without rigorous scientific review.





## Lesson for the Next Dietary Guidelines Committee: We Need A Diversity of Opinion

October 17, 2018



[www.nutritioncoalition.us](http://www.nutritioncoalition.us)

## 2015 Dietary Guidelines Advisory Committee:

A large majority (11 out of 14, or nearly 80%) had consistently published work in favor of plant-based, low-animal-fat, vegetarian diets, and that many had built their careers promoting these types of diets.

**What can *you* do?**



# Selection of 2020-2025 Dietary Guidelines Committee is happening NOW

Secretary Perdue: Your Leadership Urgently Needed on Advisory Committee for Next Dietary Guidelines

January 18, 2019



# USDA will include of reviews of saturated fats and low-carb diets in the 2020 Guidelines

Thousands tell USDA: Update Guidelines to Reflect the Latest Science on Saturated Fat and Low-Carb Diets

April 4, 2018



The U.S. Department of Agriculture (USDA) heard from thousands of concerned citizens about the need to update the 2020-2025 U.S. Dietary Guidelines on topics where the science has evolved, particularly on saturated fats and low-carbohydrate diets.

[Read More →](#)

# What the letter asks for:

## Secretary Perdue: Your Leadership Urgently Needed on Advisory Committee for Next Dietary Guidelines

January 18, 2019



*By Dr. Dawn Lemanne, Dr. Mark Cucuzzella, and Dr. Jake Kushner*

We have written an **urgent letter to Sonny Perdue**, Secretary of the U.S. Department of Agriculture, and we hope that you will consider joining us.

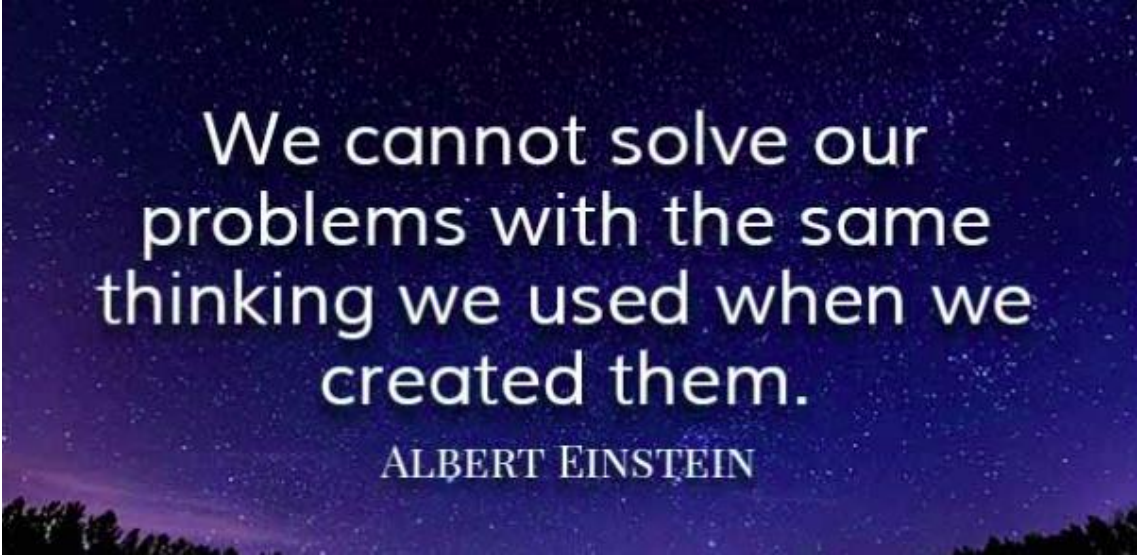
[Read More →](#)

[www.nutritioncoalition.us](http://www.nutritioncoalition.us)

1. Most importantly, an **expert in evidence-based policy who knows how to evaluate science** and who understands that controlled clinical trials should be prioritized over observational evidence.
2. An **non-status-quo expert on saturated fats**
3. An **expert on low-carbohydrate diets**

**Why This is so Important Now?**

# The future of change?



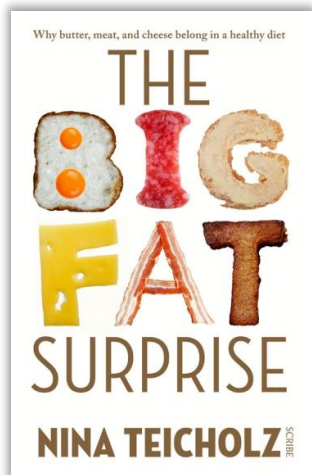
We cannot solve our  
problems with the same  
thinking we used when we  
created them.

ALBERT EINSTEIN

**The failure of the guidelines to combat nutrition-related diseases over the last 40 years is unacceptable.**

**The fact that these guidelines don't reflect the latest and most rigorous evidence is a travesty of science and a tragedy for public health.**

**Truth is a kind of justice, and we ask that this justice be served for the American people.**



@bigfatsurprise  
Nina Teicholz author page on Facebook  
[www.ninateicholz.com](http://www.ninateicholz.com)

