

Date	1: Please enter your name (person, organization)	3: Comment	Reply:
------	--	------------	--------

<p>16. 03. 202 2 05: 38: 54</p>	<p>Reijo Flink</p>	<p>The specific conditions of the Nordic production should be taken into consideration, when reviewing the sustainability of the animal-based products</p> <p>The representatives of the Nordic meat industry thank for the opportunity to comment on the new Nordic nutrition recommendations and would like to bring forth certain perspectives and observations to be noticed, while updating the recommendations for the coming years.</p> <p>As explained in the project description, the new Nordic nutrition recommendations will include this time an emphasis on the sustainability and sustainable development. The representatives of the Nordic meat industry consider this to be a positive decision. However, if the new recommendations would segregate different sources of nutrients not solely based on the nutrition science, but also on other criterion such as sustainability, the representatives of the industry request that meat products should not be treated as a one fixed and rigid category. Instead, the Nordic meat production should be clearly differentiated from meat production practiced elsewhere, due to the major differences in the sustainability and responsibility of the Nordic industry, with its special characteristics.</p> <p>When comparing the Nordic production to production practiced in other EU and non-EU countries, there are significant differences in responsibility and sustainability both in the primary production and the whole production chain. The legislation and the voluntary criteria on the ecological and climate sustainability, social responsibility, and animal welfare are remarkably advanced in all Nordic countries, separating the Nordic production clearly as its own category when observing meat production’s sustainability in general.</p> <p>The legislation on the animal welfare is considerably stricter, exemplified by the lack of removing pigtails and broiler beaks. The soy used in feeding is certified with verified standards and responsibly produced, and the amount of soy used is relevantly low and on decrease, being replaced by other more sustainable forages. Also, the usage of antibiotics in Nordic production is remarkably low, antibiotics being used only when needed, thus lowering the risks of zoonosis and other negative byproducts of the antibiotic overuse. Likewise, the animal products produced in the Nordics are relevantly safer due to the strict criterion and supervision of the foodstuff safety.</p>	<p>Dear Reijo Flink,</p> <p>Thank you for your important comments and information regarding the Nordic production perspectives. Your information and comments will be considered as important input to the process and will be carefully scrutinized.</p> <p>We would also like to inform you that the NNR2022 project has engaged more than twenty local and regional experts in the work on integrating environmental sustainability to ensure that local context in the Nordic and Baltic countries will be adequately addressed in the background material.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--------------------	---	--

	<p>Research has also shown, that in Finland, the carbon footprint of the locally produced meat is comparatively lower than the meat produced in the rest of the EU and even lower when compared to the non-EU countries. In addition, the abundant water reserves in the Nordic countries makes the production of meat relevantly more sustainable in relation to the water footprint, as the water reserves aren't as heavily burdened as in the more water scarce regions. The sustainability of the Nordic production extends as well in social responsibility, as the industry meets the clearly more demanding legislation and regulation on labor and working conditions, compared to the rest of the EU and non-EU countries.</p> <p>Since consumption of meat will continue in Nordic countries, it would be highly recommended that the consumption would be emphasized on locally produced products. Especially for the public kitchens in municipalities and other public actors using the nutrition recommendations, it is important to be able to distinguish the Nordic meat from other meat products, when evaluating the use of animal products in terms of sustainability and responsibility.</p> <p>Thus, the representatives of the Nordic meat industry wish that these specific conditions of the Nordics would be taken in consideration, and the meat products would not be treated as a one fixed category, since it is clear, that there are major differences depending where and how the meat is produced.</p> <p>On behalf of Atria, HKScan and Snellman,</p> <p>16.3.2022</p> <p>Reijo Flink</p>	
--	---	--

<p>10. 03. 202 2 15: 12: 15</p>	<p>Mats Holmquist, Riksföreninge n för Metabol Hälsa &amp; DietDoctor</p>	<p>This document serves the purpose of promoting foods with low carbohydrate content for health benefits. Includes a number of links to scientific research:</p> <p>PROMOTING RESEARCH OF LOW CARBOHYDRATE DIET/LIFESTYLE AGAINST A WORLDWIDE METABOLIC DISEASE PANDEMIC</p> <p>My name is Mats Holmquist. I represent a large group, including the co-signers of this letter: Riksföreningen för Metabol Hälsa och DietDoctor, Sweden, that strongly believes in the health benefits of foods with a low carbohydrate content.</p> <p>Links co-signers:  <a href="https://www.metabolhalsa.se/">https://www.metabolhalsa.se/</a>,  <a href="https://www.dietdoctor.com/se/">https://www.dietdoctor.com/se/</a></p> <p>People that strongly believe in the health benefits of food with a low carbohydrate content, is to my knowledge, the largest group of people using a certain diet, or lifestyle as I would call it. Much larger than groups like vegetarians and vegans. Some numbers: In the US around 33 million people, or around 10% of the population and in Sweden 850 000 people strongly believe in the health benefits they've seen from eating food with low carbohydrate content. Of the 32% of the population in Sweden adhering to a certain diet/lifestyle, 34% of them are KETO/LCHF/Low Carb, and only 11% are vegetarians. Vegans are expected to be around half of the amount of vegetarians.</p> <p>However, this very large group can actually not buy food in FMCG stores that are tailored for them, and one of the contributing factors is the Nordic Nutrition Recommendations of 2012. Furthermore these foods are not allowed to be marked as "low Carb" or "KETO". The 2012 recommendations are in many people's eyes quite misleading. It seems that these recommendations didn't take into consideration what so many people now feel quite certain of: that cutting down on carbohydrates promotes weight loss, prevents Diabetes 2, Liver fibrosis, Metabolic syndrome, Cancer, probably even Covid -19, and much more.</p> <p>METABOLIC DISEASE PANDEMIC</p>	<p>Dear Mats Holmquist,</p> <p>Thank you for providing us with these references and information. The information and references will be provided to the relevant chapter authors for carefully consideration. In the NNR2022 project, all significant new evidence since NNR2012 will be scrutinized and accounted for before the NNR2022 Committee set the final recommendations.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	---

Unscientific recommendations focusing on reducing saturated fats, replacing them with carbohydrates and industrial vegetable oils have since the 1970's caused around 2 billion people to get sick. 40 million people a year are dying from this metabolic disease pandemic.

#### SCIENCE

What does science say? I'm not a scientist myself but I keep myself updated on research and I'm regularly in contact with scientists and organizations in this area. The purpose of this submission is to convince this board that the 2022 recommendations should include strong recommendations for foods with a low carbohydrate content. The National Board of Health and Welfare in Sweden approved Low Carb food for treatment of overweight and Diabetes 2 already in 2008 after an investigation by professor Christian Berne at the Uppsala Academic Hospital. The American Endocrinology Association made the same approval.

#### LINKS

To promote this view I hereby submit a number of links to scientific research. Obviously this is just a scratch on the surface of all the available research promoting the health benefits of food with low carbohydrate content.

Signed:

Mats Holmquist , Riksföreningen för Metabol Hälsa & DietDoctor

Links DietDoctor:

<https://www.dietdoctor.com/low-carb/science>

"Kolhydrat – insulin- modellen"

<https://academic.oup.com/ajcn/advance-article/doi/10.1093/ajcn/nqab270/6369073?login=true>

	<p>"Lågkolhydratkost förbättrar den kardiometaboliska profilen" American Journal of Clinical Nutrition <a href="https://www.eurekalert.org/news-releases/929795?fbclid=IwAR316xSZHQhoZ8XPrnoo798gworBAgHXNfRPoAYF5f8skPU51AqaqS9HUFk">https://www.eurekalert.org/news-releases/929795?fbclid=IwAR316xSZHQhoZ8XPrnoo798gworBAgHXNfRPoAYF5f8skPU51AqaqS9HUFk</a></p> <p>"Mättat mejerifett höjer inte kolesterolet och ökar inte risken för hjärtsjukdom" American Journal of Clinical Nutrition <a href="https://academic.oup.com/ajcn/article-abstract/114/3/882/6320817?redirectedFrom=fulltext">https://academic.oup.com/ajcn/article-abstract/114/3/882/6320817?redirectedFrom=fulltext</a></p> <p>"Högt intag av mejerifett gav inte sämre hjärt-kärlhälsa" <a href="https://www.uu.se/nyheter/artikel/?id=17452&amp;typ=artikel&amp;lang=sv&amp;utm_campaign=unspecified&amp;utm_content=unspecified&amp;utm_medium=email&amp;utm_source=apsis-anp-3&amp;fbclid=IwA...">https://www.uu.se/nyheter/artikel/?id=17452&amp;typ=artikel&amp;lang=sv&amp;utm_campaign=unspecified&amp;utm_content=unspecified&amp;utm_medium=email&amp;utm_source=apsis-anp-3&amp;fbclid=IwA...</a></p>	
--	---	--

<p>04. 03. 202 2 15: 39: 21</p>	<p>KENT PETTERSS ON</p>	<p>EXCUSE MY LANGUAGE BUT IT IS A LIE FROM HELL THAT WE: "CANNOT SURVIVE IF WE DO NOT EAT CARBOHYDRATES". CARBOHYDRATES ARE NOT A NUTRITION WITHOUT PURE &amp; CUT ENGINEERING &amp; THE BODY CAN MAKE "MANUFACTURE" THROUGH SO-KETOS THAT CONVERT PROTEIN, FAT! CARBOHYDRATES THROUGH FOOD, EATING FOODS WITH CARBOHYDRATES ARE NOT ESSENTIAL AS SAID ABOVE! PLEASE REMOVE CARBOHYDRATES FROM THE LIST OF "NUTRIENTS". DIVIDE SUBJECTS INTO ESSENTIAL &amp; SUPPLEMENTS, WHERE CARBOHYDRATES MUST VALUE AS A DANGEROUS SUPPLEMENT! ATTACH A LINK: In a 2005 book, US Food and Nutrition Boards states that Dietary Reference Intakes for Energy, Carbohydrate, Fiber, Fat, Fatty Acids, Cholesterol, Protein, and Amino Acids that:</p> <p>"The lower limit for carbohydrates from the diet to sustain life is obviously zero, provided that adequate amounts of protein and fat are consumed."</p>	<p>Dear Kent Pettersson,</p> <p>Thank you for sharing your thoughts with us. In the NNR2022 project, all significant new evidence since NNR2012 will be scrutinized and accounted for before the NNR2022 committee set the final recommendations.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---------------------------------	--	--

<p>19. 02. 202 2 19: 25: 08</p>	<p>Med dr / Primary Care Specialist Kerstin Fredlund Hidden in Grains AB</p>	<p>My comment applies and questions the iron fortification of industrial baby food. I mean that fortification with inorganic iron salts in amounts much higher than in natural food has not been risk assessed enough. These salts are just absorbed to 2-3% which means that the main part reach colon with the risk to affect the microbiota. Former studies has shown that high transferrin saturation relate to higher incidence of both diabetes type 1 and 2 (Christina Ellervik et al, 2017). There is an ongoing study that "investigate the influence of iron intake during early childhood and the subsequent risk of developing persistent autoantibodies and overt type 1 diabetes in this large cohort." (Jannett Svensson et al).</p> <p>Anna-Maria Lampousi, PhD student in Karolinska Institute newly answered me like this when I asked her about iron and diabetes type 1; - Indeed, iron exposure in early life has been widely discussed in the literature as a potential trigger of type 1 diabetes. In our study we identified three articles assessing iron exposure in infancy, one through iron supplementation, one through breastmilk, supplements, or infant formula, and another one as iron levels in blood during the first week of life. Interestingly, high levels in blood during the first week of life were associated with an increased risk of type 1 diabetes and there was also an indication of an increased risk among children whose mothers received iron supplements during pregnancy. On the contrary, infants who received iron supplements had a decreased risk. Also, one study in children showed an increased risk in relation to iron intake from diet. The results from these studies are presented in the supplementary material of our systematic review and meta-analysis. Considering that the strength of evidence regarding iron exposure was rated as very low mainly due to heterogenous findings and lack of power, our recommendation is that further studies are needed. I am therefore very happy to read that more research is being conducted in this field and I do hope that we will understand more about the role of iron in type 1 diabetes etiology. Research in our group aims at identifying risk factors for autoimmune diabetes in adults and iron is one of the exposures we intend to assess."</p> <p>I am very concerned that the iron fortification will be reviewed considering serious sickness like diabetes type 1. The recommendations for all citizens without children are to mainly eat natural foods. In contrary baby food is ultra processed and contain several</p>	<p>Dear Kerstin Fredlund,</p> <p>Thank you for your important comment and information regarding iron fortification and risk of developing type 1 diabetes. Your comment will be forwarded to the relevant chapter authors for carefully consideration.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	---

additives, minerals and vitamins. In the case of minerals this is to be questioned because inorganic minerals that are used as fortification is something quite different than natural occurring minerals. It is necessary to investigate if iron in excess has negative impact on the microbiota and/or works as a trigger for autoimmune diseases.

With kind regards Kerstin Fredlund

20. 01. 202 2 15: 24: 34	Marthe-Lise Næss- Andersen	<p>Hei.</p> <p>I Nordic Nutrition Recommendations 2012 skriver dere at gravide med jernlager &lt;500 mg har behov for jerntilskudd; "Iron balance during pregnancy requires iron stores of approximately 500 mg at the start of pregnancy. The physiological need of some women for iron cannot be satisfied during the last two thirds of pregnancy with food only, and supplemental iron is needed". De nordiske landene har ulike retningslinjer vedr råd om screening og jerntilskudd til gravide.</p> <p>I lys av at dere jobber med Nordic Nutrition Recommendations 2022, sender jeg dere vår artikkel som dere kanskje finner interessant. Den er publisert i American Journal of Clinical Nutrition og heter "Serum ferritin, soluble transferrin receptor, and total body iron for the detection of iron deficiency in early pregnancy: a multiethnic population-based study with low use of iron supplements". Her kartlegger vi forekomsten av jernmangel og anemi blant gravide i med ulik etnisk bakgrunn i Groruddalen, Oslo.</p> <p><b>ABSTRACT</b></p> <p>Background: Which blood-based indicator best reflects the iron status in pregnant women is unclear. Better assessments of iron status in today's multiethnic populations are needed to optimize treatment and clinical recommendations. Objective: We aimed to determine the prevalence of anemia (hemoglobin &lt;11.0 g/dL in first and &lt;10.5 g/dL in second trimester) and iron deficiency (ID) by the iron indicators serum ferritin &lt;15 µg/L, serum soluble transferrin receptor (sTfR) &gt;4.4 mg/L, and calculated total body iron &lt;0 mg/kg, and their associations with ethnicity. Methods: This was a population-based cross-sectional study from primary antenatal care of 792 healthy women in early pregnancy in Oslo, Norway. We categorized the women into 6 ethnic groups: Western European, South Asian, Middle Eastern, Sub-Saharan African, East Asian, and Eastern European. Results: Anemia was found in 5.9% of women (Western Europeans: 1.8%; non-Western: 0–14%, P &lt; 0.05). ID from ferritin was found in 33% (Western Europeans: 15%; non-Western: 27–55%, P &lt; 0.05). ID from sTfR was found in 6.5% (Western Europeans: 0.3%; non-Western: 0–20%, P &lt; 0.01). Calculated total body iron indicated ID in 11% (Western Europeans: 0.6%, non-Western: 7.0–28%, P &lt; 0.01). The prevalence of ID was significantly higher</p>	<p>Dear Marthe-Lise Næss-Andersen,</p> <p>Thank you for making us aware of this publication. We will make sure to inform the chapter authors of the Iron chapter.</p> <p>Yours sincerely,</p> <p>Rune Blomhoff, Head of the NNR2022 Committee</p>
--	----------------------------------	---	---

by all measures in South Asian, Sub-Saharan African, and Middle Eastern than in Western European women, and the ethnic differences persisted after adjusting for confounders. South Asians, Sub-Saharan Africans, and Middle Easterners had lower iron concentrations by all measures for all hemoglobin intervals. Anemia related to ID varied from 35% (sTfR) to 46% (total body iron) and 72% (ferritin) depending on the iron indicator used. Conclusions: Women at the highest risk of ID and anemia were of South Asian, Middle Eastern, and Sub-Saharan African origin. The prevalence of ID differed considerably depending on the iron indicator used.

Vi har også sendt inn en artikkel som beskriver forekomsten av jernmangel og anemi 3 måneder postpartum som vi venter på at skal bli publisert, og vi sender snart inn en artikkel der vi ser på effekten av å anbefale jerntilskudd til kvinner med lav jernstatus tidlig i svangerskapet.

Mvh Marthe-Lise Næss-Andresen, Stipendiat, Avdeling for allmenntidmedisin, UiO

<p>03. 01. 202 2 16: 16: 42</p>	<p>Merete Myrup Christensen (Danish Dairy Board), Ann-Kristin Sundin (LRF Dairy Sweden) &amp; Ellen Kathrine Ulleberg (Norwegian Dairy Council)</p>	<p>We thank you for the opportunity to submit a comment to the NNR Committee regarding the comparison of milk to plant-based beverages.</p> <p>A choice, not a replacement</p> <p>Milk is recommended in all the current Nordic dietary guidelines and is a source of several nutrients such as proteins, iodine, calcium, vitamin B2, vitamin B12, selenium, zinc and phosphorus. Milk and dairy products are among the largest sources of iodine and calcium in the Nordic population. The consumption of milk and dairy has been associated with beneficial health outcomes such as reduced risk of colorectal cancer, hypertension and stroke. Many nutrients in milk are also important for the maintenance of healthy teeth and bones (1-3).</p> <p>There is nevertheless an increasing tendency for fortified plant-based beverages to be suggested as good replacements for milk in the diet. Under “Milk” in chapter 5 “Food, food patterns and health outcomes – Guidelines for a healthy diet” in NNR2012 it is stated that “Currently, several plant-based “milks” (e.g. those based on soy or rice) enriched with calcium, vitamin B12, and vitamin D are available”. While it is true that fortified plant-based beverages often include some of the vitamins and minerals we find in all milk, there is a considerable variability in the nutrient composition of plant-based drinks, both between and within types (4).</p> <p>Soy drink has the best protein profile of the plant-based beverages compared to milk. There is, however, no soy drink on the Norwegian or Swedish market with added iodine. In fact, while all milk contains iodine very few plant-based beverages have been fortified with this mineral. This is important as there are few dietary sources of iodine, and there is an alarmingly low iodine intake in parts of the Nordic population (5).</p> <p>Dairy matrices and health effects cannot be transferred to plant-based drinks Milk and other dairy products have been researched extensively over decades, while plant-based beverages have not. As correctly stated in the Belgian dietary guidelines (6) results from research on health effects from milk and dairy cannot be directly transferred to plant-based analogues. One of the reasons is that the nutritional composition in terms of vitamins and minerals alone does not determine the health</p>	<p>Dear Merete Myrup Christensen, Ann-Kristin Sundin and Ellen Kathrine Ulleberg,</p> <p>Thank you for your important comment. The issues you are raising are very relevant to the Nordic and Baltic countries. The NNR2022 Committee will make sure that these issues are communicated to the relevant chapter authors, and also accounted for before the NNR2022 committee set the final recommendations.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	--

effects of the food. The total matrix of the food affects e.g digestion and absorption of nutrients, and the unique dairy matrices of milk, cheese and yoghurt (7) do not compare to those of the plant-based beverages and other dairy analogues. Research indicates that the dairy matrix has an effect on health exceeding the effect of the single nutrients found in the products (8).

Plant-based beverages are not comparable to milk

Milk and beverages made of plants are indeed quite different products, and we hope that this is taken properly into consideration during the revision of NNR. A recommendation to substitute milk with plant-based beverages is in our opinion an unfortunate (and incorrect) simplification.

Although plant-based beverages are sometimes called “milk”, their composition and origin are quite different from milk and thus have nothing to do with milk. In fact, EU regulations prohibits plant-based beverages to be called milk (9).

For these reasons plant-based beverages should, in our opinion, not be placed together with milk in the chapter “Milk and dairy products”.

References:

1. Thorning TK, Raben A et al. Food Nutr Res, 2016;60:32527
2. Gil A & Ortega RM. Adv Nutr, 2019;10(suppl\_2): S67–S73
3. Iuliano S, Poon S et al. BJM. 2021;375:n2364
4. Drewnowski A. Nature Food, 2021;2: 567–569
5. Nyström HF, Brantsæter AL, et al. Food Nutr Res, 2016; 8;60:31969
6. The Belgian superior health council. Dietary guidelines for the Belgian adult population.2019; No. 9284
7. Thorning TK, Bertram HC et al. Am J Clin Nutr, 105(5): 1033-1045
8. Weaver CM. Nutr Rev, 2021; 8;79(Supplement\_2):4-15
9. EU Regulation No 1308/2013

<p>16. 12. 202 1 15: 32: 58</p>	<p>Hannah Theobald, Quorn Foods</p>	<p>How will fungal proteins, including mycoprotein be incorporated into the Nordic food-based dietary guidelines?</p> <p>Fungal proteins are seen by many as a future food source, with nutrition, health and environmental benefits (1, 2). Mycoprotein is a protein-rich food derived from fermented filamentous fungal biomass, which is marketed in the Nordics as a protein-rich alternative to meat. Mycoprotein is produced through the continuous fermentation of filamentous fungi e.g. <i>Fusarium venenatum</i>. Once a defined amount of biomass has accumulated it is heat shocked to reduce the RNA content and centrifuged to produce a mycoprotein paste which is used to produce meat alternatives such as mince, balls, fillets &amp; steaks. Sold since 1985 in the UK, mycoprotein is now approved for sale across all EU member states, Switzerland &amp; Norway, plus the USA, Canada &amp; Australia. Mycoprotein is a high protein, high fibre, low fat &amp; saturated fat food (3). It's a good source of quality protein and abundant in all 9 essential amino acids. Its PDCASS ratio has been shown to be 0.996 (4) and amino acid bioavailability is similar to that of milk (5). Mycoprotein is considered as a rich source of protein as per the EC nutrition &amp; health claims regulation. It's high in fibre with 1/3 of fibre as chitin and 2/3 as <math>\beta</math> glucan. Mycoprotein is low in sodium, a source of riboflavin, folate, magnesium, zinc &amp; selenium (3) and can be additionally fortified with iron &amp; B12. Mycoprotein has been demonstrated to exert cholesterol lowering properties (total &amp; LDL) (6-9) and to reduce post-meal insulinaemia (10). There is emerging evidence that mycoprotein supports skeletal muscle protein metabolism and has been shown to stimulate muscle protein synthesis to a greater extent than milk protein (11). Filamentous fungi can be grown rapidly without occupying a large amount of land. Mycoprotein derived from filamentous fungi biomass has a 40 times lower carbon footprint than beef, with Quorn's mycoprotein mince (as an example) using 90% less water and 95% less land than that required for the production of beef mince. It also produces 95% fewer greenhouse gas emissions (12). It's important to distinguish protein-rich fungi and mycoprotein from lower-protein fungi within FBDGs, as mushrooms and truffle, which fall into the vegetable component of many FBDGs, are not considered as a source of protein. Given the fact that fungal proteins are neither plant nor animal derived, it can be argued that there is rationale for the inclusion of a third protein category within FBDGs (13). Indeed the case can be</p>	<p>Dear Hanna Theobald, Thank you for this important comment. We will make sure that it is included in our evaluation of the evidence linking protein intake to health outcomes. It might also be relevant for environmental sustainability issues that we also will integrate in NNR2022. We appreciate that you are making us aware of this and will consider it carefully before the NNR2022 committee set the final recommendations.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	---

	<p>made for including mycoprotein within FBDGs on a nutrition, health &amp; environmental sustainability perspective. It would be great see the incorporation of protein-rich fungi, including mycoprotein, into the protein category of foods within the updated FBDG, including referencing of fungal proteins within FBDGs as part of protein diversity messaging. The UK has done so within the EatWell Guide booklet but not yet within the pictorial representation (14).</p> <ol style="list-style-type: none"><li>1.Barzee et al 2021 doi.org/10.1016/j.jfutfo.2021.09.002</li><li>2.Souza Filho et al 2019 doi.org/10.1007/s11274-019-2723-9</li><li>3.Denny et al 2008 doi.org/10.1111/j.1467-3010.2008.00730.x</li><li>4.Edwards &amp; Cummings 2010 doi.org/10.1017/S0029665110001400</li><li>5.Dunlop et al 2017 doi.org/10.1017/S0007114517002409</li><li>6.Ruxton &amp; McMillan 2010 doi.org/10.1108/00070701011080221</li><li>7.Turnbull et al 1990 doi.org/10.1093/ajcn/52.4.646</li><li>8.Ishikawa et al 1994 doi.org/10.1016/0021-9150(94)93319-7</li><li>9.Coelho et al 2021 10.1017/S0007114520002524</li><li>10.Cherta-Murillo et al 2020 doi.org/10.1017/S0007114520000756</li><li>11.Coelho et al 2020 doi.org/10.1093/nutrit/nuz077</li><li>12.Quorn Foods 2021 <a href="https://www.quorn.co.uk/assets/files/content/Carbon-Trust-Comparison-Report-2021.pdf">https://www.quorn.co.uk/assets/files/content/Carbon-Trust-Comparison-Report-2021.pdf</a></li><li>13.Derbyshire 2020 doi.org/10.3390/foods9091151</li><li>14.Public Health England 2018 <a href="https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/742750/...">https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/742750/...</a></li></ol>	
--	---	--

<p>10. 11. 202 1 14: 35: 05</p>	<p>Ellen Kathrine Ulleberg, Norwegian Dairy Council</p>	<p>Dear NNR 2022 Committee.</p> <p>I would like to draw your attention to a newly published study linking milk, cheese and yoghurt with the prevention of falls and fractures amongst residents of aged-care facilities.</p> <p>A randomized controlled trial was performed in sixty aged-care facilities and over 7000 residents took part in the 2-year study, where half of the facilities continued with their regular menu and the other half increased their intake of milk, cheese, yoghurt to increase the intake of nutrients such as calcium and protein.</p> <p>The study found a 33 % reduction in all fractures, a 46 % reduction in hip fractures, and an 11 % reduction in falls in the group that increased the intake of dairy products.</p> <p>Elderly people are at risk of fractures. Ensuring sufficient supply of nutrients associated with bone health such as calcium and proteins as part of their daily diet could be a valuable measure to reduce the risk of falls and fractures among elderly.</p> <p>We hope the committee will consider this article when revising the chapter on Food, food patterns and health outcomes, especially the part on dairy products.</p> <p>The results are presented in this paper: Luliano S et al. Effect of dietary sources of calcium and protein on hip fractures and falls in older adults in residential care: cluster randomised controlled trial. BMJ 2021; doi.org/10.1136/bmj.n2364 <a href="https://www.bmj.com/content/375/bmj.n2364">https://www.bmj.com/content/375/bmj.n2364</a></p>	<p>Dear Ellen Kathrine Ulleberg, Thank you for making us aware of this study. We will make sure that it is included in our evaluation of the evidence linking milk, cheese and yoghurt exposure to bone health and other health outcomes. The chapter authors will also be informed. All significant new evidence since NNR2012 will be scrutinized and accounted for before the NNR2022 committee set the final recommendations. Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>08. 09. 202 1 16: 34: 59</p>	<p>Åsa Brugård Konde, Swedish Food Agency</p>	<p>Breastfeeding and introduction of solid foods is one of the topics that we are very much looking forward to read during the upcoming open consultation of the Nordic Nutrition Recommendations. A question that has been actualized recently in Sweden is whether there is a window of opportunity for introduction of bitter and sour tastes at the age of 4-6 months. The researchers in a study from Umeå in northern Sweden on introduction of Nordic foods to infants refer to Espghans position paper från 2017, Coultard et al 2014 and 2009, but according to our understanding these overviews don't really support this claim. The best way to answer this question would be to make a systematic</p>	<p>Dear Åsa Brugård Konde,  Thank you for your comment. Based on the best available scientific evidence, the topic "window of opportunity for introduction of complementary feeding" will be explored in the new chapter on breastfeeding.</p>

		<p>review. Since we know that a new chapter on this topic is being elaborated we are hoping that our concern will be solved by the NNR.</p> <p>To conclude, our question is: Will the question of whether there is a window of opportunity for introduction of complementary foods be covered by the new chapter on breastfeeding and complementary feeding?</p>	<p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	--	--

<p>07. 09. 202 1 19: 59: 55</p>	<p>Sophie Ryan, Global Salmon Initiative</p>	<p>GSI Comment part 4 (Sources):  (1) <a href="https://www.unnutrition.org/wp-content/uploads/FINAL-UN-Nutrition-Aquatic-foods-Paper_EN_.pdf">https://www.unnutrition.org/wp-content/uploads/FINAL-UN-Nutrition-Aquatic-foods-Paper_EN_.pdf</a>  (2) Australian Dietary Guidelines (2013), <a href="https://eatforhealth.govcms.gov.au/sites/default/files/content/n55_australian_dietary_guidelines.pdf">https://eatforhealth.govcms.gov.au/sites/default/files/content/n55_australian_dietary_guidelines.pdf</a>  (3) Qatar Dietary Guidelines (2015), <a href="http://www.fao.org/3/a-az908e.pdf">http://www.fao.org/3/a-az908e.pdf</a>  (4) Fish and Shellfish – Advice (2020), <a href="https://www.livsmedelsverket.se/en/food-habits-health-and-environment/dietary-guidelines/adults/fisk-och-skaldjur---rad">https://www.livsmedelsverket.se/en/food-habits-health-and-environment/dietary-guidelines/adults/fisk-och-skaldjur---rad</a>  (5) Food-Based Dietary Guidelines in Europe, <a href="https://ec.europa.eu/jrc/en/health-knowledge-gateway/promotion-prevention/nutrition/food-based-dietary-guidelines">https://ec.europa.eu/jrc/en/health-knowledge-gateway/promotion-prevention/nutrition/food-based-dietary-guidelines</a>  (6) Dietary Guidelines - Good for Health and Climate (2021), <a href="https://altomkost.dk/raad-og-anbefalinger/de-officielle-kostraad-godt-for-sundhed-og-klima/">https://altomkost.dk/raad-og-anbefalinger/de-officielle-kostraad-godt-for-sundhed-og-klima/</a>  (7) Food Triangle (2017), <a href="https://www.gezondleven.be/themas/voeding/voedingsdriehoek/vis">https://www.gezondleven.be/themas/voeding/voedingsdriehoek/vis</a>  (8) Dietary Guidelines - Good for Health and Climate (2021), <a href="https://altomkost.dk/raad-og-anbefalinger/de-officielle-kostraad-godt-for-sundhed-og-klima/">https://altomkost.dk/raad-og-anbefalinger/de-officielle-kostraad-godt-for-sundhed-og-klima/</a>  (9) The State of World Fisheries and Aquaculture (2018), <a href="http://www.fao.org/3/i9540en/i9540en.pdf">http://www.fao.org/3/i9540en/i9540en.pdf</a>  (10) <a href="https://www.regjeringen.no/contentassets/fab53cd681b247bfa8c03a3767c75e66/norwegian_national_action_plan_for_a_healthier_diet_an_outline.pdf">https://www.regjeringen.no/contentassets/fab53cd681b247bfa8c03a3767c75e66/norwegian_national_action_plan_for_a_healthier_diet_an_outline.pdf</a>  (11) The Future of Food from the Sea (2019), <a href="https://oceanpanel.org/sites/default/files/2019-11/19_HLP_BP1%20Paper.pdf">https://oceanpanel.org/sites/default/files/2019-11/19_HLP_BP1%20Paper.pdf</a>  (12) Nutrition and Food Systems (2017), <a href="http://www.fao.org/3/a-i7846e.pdf">http://www.fao.org/3/a-i7846e.pdf</a>  (13) <a href="https://link.springer.com/article/10.1007/s13280-020-01451-4">https://link.springer.com/article/10.1007/s13280-020-01451-4</a>  (14) Dietary Guidelines for Americans 2020-2025 (2020), <a href="https://www.dietaryguidelines.gov/sites/default/files/2020-12/Dietary_Guidelines_for_Americans_2020-2025.pdf">https://www.dietaryguidelines.gov/sites/default/files/2020-12/Dietary_Guidelines_for_Americans_2020-2025.pdf</a>  (15) FoodData Central [Fish, salmon, Atlantic, farmed, raw] (2019), <a href="https://fdc.nal.usda.gov/fdc-app.html#/food-details/175167/nutrients">https://fdc.nal.usda.gov/fdc-app.html#/food-details/175167/nutrients</a>  (16) Omega-3 Fatty Acids (2019), <a href="https://ods.od.nih.gov/factsheets/Omega3FattyAcids-HealthProfessional/">https://ods.od.nih.gov/factsheets/Omega3FattyAcids-HealthProfessional/</a></p>	<p>See our response above.  Yours sincerely,  Rune Blomhoff, Head of the NNR2022  Committee</p>
---	--	---	---

	<p>(17) How much Omega-3 does farmed salmon contain? (2016), <a href="https://salmonfacts.com/fitness-and-health/how-much-omega-3-does-farmed-salmon-contain/">https://salmonfacts.com/fitness-and-health/how-much-omega-3-does-farmed-salmon-contain/</a></p> <p>(18) Farmed Salmon vs. Wild Salmon, <a href="https://www.doh.wa.gov/CommunityandEnvironment/Food/Fish/FarmedSalmon">https://www.doh.wa.gov/CommunityandEnvironment/Food/Fish/FarmedSalmon</a></p> <p>(19) <a href="https://fdc.nal.usda.gov/fdc-app.html#/food-details/175167/nutrients">https://fdc.nal.usda.gov/fdc-app.html#/food-details/175167/nutrients</a></p> <p>(20) Advice about Eating Fish (2019), <a href="https://www.fda.gov/food/consumers/advice-about-eating-fish">https://www.fda.gov/food/consumers/advice-about-eating-fish</a></p> <p>(21) <a href="https://www.fda.gov/food/consumers/advice-about-eating-fish">https://www.fda.gov/food/consumers/advice-about-eating-fish</a></p> <p>(22) <a href="http://www.fao.org/3/ba0136e/ba0136e00.pdf">http://www.fao.org/3/ba0136e/ba0136e00.pdf</a></p> <p>(23) <a href="https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2018.5333">https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2018.5333</a></p> <p>(24) Nordic Nutrition Recommendations 2012 (2012). <a href="https://norden.diva-portal.org/smash/get/diva2:704251/FULLTEXT01.pdf">https://norden.diva-portal.org/smash/get/diva2:704251/FULLTEXT01.pdf</a></p> <p>(25) <a href="https://www.helsenorge.no/kosthold-og-ernaring/kostrad/spis-fisk-oftere/">https://www.helsenorge.no/kosthold-og-ernaring/kostrad/spis-fisk-oftere/</a></p> <p>(26) <a href="https://www.dietaryguidelines.gov/sites/default/files/2020-12/Dietary_Guidelines_for_Americans_2020-2025.pdf">https://www.dietaryguidelines.gov/sites/default/files/2020-12/Dietary_Guidelines_for_Americans_2020-2025.pdf</a></p> <p>(27) <a href="https://www.asc-aqua.org/what-we-do/our-approach/what-makes-us-different/">https://www.asc-aqua.org/what-we-do/our-approach/what-makes-us-different/</a></p> <p>(28) Sustainable Fisheries and Aquaculture for Food Security and Nutrition (2014), <a href="http://www.fao.org/3/a-i3844e.pdf">http://www.fao.org/3/a-i3844e.pdf</a></p> <p>(29) The Future of Food from the Sea (2019), <a href="https://oceanpanel.org/sites/default/files/2019-11/19_HLP_BP1%20Paper.pdf">https://oceanpanel.org/sites/default/files/2019-11/19_HLP_BP1%20Paper.pdf</a></p> <p>(30) The State of World Fisheries and Aquaculture (2020), <a href="http://www.fao.org/3/ca9229en/ca9229en.pdf">http://www.fao.org/3/ca9229en/ca9229en.pdf</a></p> <p>(31) The State of World Fisheries and Aquaculture (2018), <a href="http://www.fao.org/3/i9540en/i9540en.pdf">http://www.fao.org/3/i9540en/i9540en.pdf</a></p> <p>(32) Comparative Terrestrial Feed and Land Use of an Aquaculture-Dominant World. (as cited in Sustainability Report 2020) <a href="https://www.pnas.org/content/115/20/5295">https://www.pnas.org/content/115/20/5295</a></p> <p>(33) Sustainability Report 2020 41. Reducing Food's Environmental Impacts Through Producers and Consumers (2018), <a href="https://science.sciencemag.org/content/360/6392/987">https://science.sciencemag.org/content/360/6392/987</a></p> <p>(34) <a href="https://globalsalmoninitiative.org/files/images/Innovations-in-feed-sustainability.jpg">https://globalsalmoninitiative.org/files/images/Innovations-in-feed-sustainability.jpg</a></p>	
--	--	--

<p>07. 09. 202 1 19: 58: 37</p>	<p>Sophie Ryan, Global Salmon Initiative</p>	<p>GSI Comment part 3: Third-party certifications can help inform the integration of environmental sustainability in FBDG. One way to better integrate sustainability considerations into FBDG is to recommend third-party sustainability certifications, such as the Aquaculture Stewardship Council (ASC) certification or Marine Stewardship Council (MSC), and consistent measures for other foods. Credible certifications allow consistent measurement and transparent reporting on key criteria from environmental impact, carbon emissions and the use of resources. The ASC certification is the most rigorous of farmed seafood labels, and by choosing ASC-certified products, the public can feel confident they are choosing fish farmed to the highest social and environmental standards (27). For this reason, the NRR could advise the public to look for the ASC seal when choosing farmed seafood varieties; doing so can help guide them to purchasing more environmentally- and socially responsible seafood.</p> <p>Because of ASC’s rigorous standards, GSI members are committed to using the ASC certification to benchmark their performance across their operations. GSI recommends that ASC certification be consistently referenced in the forthcoming NNR report to designate responsibly farmed seafood as it is the most all-encompassing science-based environmental and social certification available.</p> <p>Responsible aquaculture methods can help ensure nutrient-rich fish and seafood is produced in a way that supports healthy diets and more sustainable food systems. Responsible aquaculture is necessary to feed a growing global population, which is expected to reach nearly 10 billion by 2050 (28, 29). Aquaculture, which produces most of the world’s salmon and is the world’s fastest growing food sector (up 527% between 1990 – 2018) (30), requires less fresh water and fewer crops and land resources compared to other animal-based foods (31, 32). Farmed salmon has a lower carbon footprint, freshwater consumption and feed conversion ratio than many other protein options (33). There are many innovative approaches underway to improve the sustainability of feed ingredients in the farmed salmon industry, including using by-products from other fisheries, improving feed conversion ratios and incorporating novel ingredients such as algae and enriched plant oils (34). These innovations will be instrumental in ensuring more people have access to nutrient-rich, responsibly produced seafood options. As such, we see a key opportunity for the NNR2022 to</p>	<p>See our response above. Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	---	--

		<p>recognize the role of aquaculture and responsibly farmed seafood in supporting a healthy diet.</p> <p>Thank you for your leadership and for this opportunity to provide comment on the Nordic Nutrition Recommendations.</p>	
--	--	---	--

<p>07. 09. 202 1 19: 56: 22</p>	<p>Sophie Ryan, Global Salmon Initiative</p>	<p>GSI Comment part 2: Farmed salmon is nutrient-dense, contributing protein, healthy fats like omega-3 fatty acids, and essential vitamins and minerals like vitamins D, B-12 and B-5 to the diet (14). A 3-oz. (85 g) serving of farmed salmon delivers 17 grams of protein and all nine essential amino acids, making it a complete protein (15). Responsibly farmed salmon is rich in omega-3 fatty acids (16), which support vision, brain and heart health (17, 18). Farmed salmon also provides 164 IU of vitamin A, 375 IU of vitamin D, 7.65 mg of calcium and 1.67g of omega-3 fatty acids per 3-oz. (85 g) serving (19).</p> <p>Farmed salmon is a safe and healthy choice, as it is low in mercury but high in health benefits (20). Mercury is present in nearly all fish and shellfish. Salmon – wild or farmed – generally has lower mercury levels than most other fish species and for this reason is listed in the "best choices" for fish consumption by the U.S. Food and Drug Administration (21). Although many fish, including salmon are commonly associated with dioxin and dioxin-like PCBs, data indicate that levels of both in farmed fatty fish are lower than those in wild caught fatty fish (22). A United Nations Food and Agricultural Organization report concluded that the health benefits associated with eating fish, and particularly oily fish like salmon, outweigh the potential risks when consumed within the recommended levels (23).</p> <p>In the 2012 NNR, the Committee recommended increasing fish and seafood consumption to promote energy balance and health in Nordic populations, but did not make a serving size recommendation (24). Current evidence and nutrition guidance suggests this may be possible in the 2022 NNR. For example, Denmark’s 2021 dietary guidelines recommend consuming 350 grams of fish per week, of which 200 grams should come from fatty fish, including salmon. The Norwegian dietary guidelines advise consuming between 300-450 grams of fish a week, with at least 200 grams from oily fish such as salmon, trout, mackerel or herring (25). Additionally, the 2020–2025 Dietary Guidelines for Americans recommend adults eat at least 8 oz. (around two servings) of seafood per week based on a 2,000-calorie diet, adolescents eat 6-10 oz. seafood per week, and children eat 2-8 oz. seafood per week from the FDA/EPA “Best Choices” list, which includes salmon (26). Given this, we recommend that the NNR Committee consider including a fish and seafood serving size and consumption</p>	<p>See our response above. Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	---	--

		frequency recommendation to ensure optimal intake of seafood, including farmed varieties, in a healthy dietary pattern.	
--	--	---	--

<p>07. 09. 202 1 19: 53: 02</p>	<p>Sophie Ryan, Global Salmon Initiative</p>	<p>GSI Comment part 1: The Global Salmon Initiative (GSI) thanks the NNR2022 Committee for the opportunity to submit public comments to inform the forthcoming NNR2022. GSI was founded by leading members of the farmed salmon sector who share a vision of producing a healthy and nutrient-dense source of protein and other vital nutrients, while minimizing their environmental footprint and continuing to improve their social and economic contribution. Through collaborative efforts to improve sustainability performance, transparency and innovation, GSI members help ensure farm-raised salmon is one of the most eco-efficient animal-based proteins available, while maintaining salmon’s nutritional integrity and reducing pressure on the ocean’s resources. GSI members span 7 countries, including the following members in Norway and Denmark: Bakkafrost, Cermaq, Grieg Seafood and Nova Sea.</p> <p>We acknowledge the Committee is engaged in a challenging but important task to integrate nutrition and sustainability recommendations into its scientific report. We strongly believe that by incorporating sustainability criteria into food based dietary guidelines (FBDG) it helps promote public health and food production practices that respect planetary boundaries. On behalf of the salmon farmer members of GSI, we’d like to submit the following four points for consideration, which demonstrate that responsibly farmed salmon plays an important role in healthy, sustainable diets.</p> <p>Regular consumption of seafood – including responsibly farmed salmon – contributes to healthy diets. Seafood intake supports positive health outcomes, as it contains many micronutrients and essential fatty acids in addition to being a rich source of protein (1). Although fish and seafood are recommended explicitly in only 20% of FBDG, they are recognized for contributing to healthy dietary patterns in all regions of the world and are recommended for consumption multiple times a week, typically two times per week. FBDG are an important tool to help guide the public towards safe, healthy and nutrient-rich seafood options on a regular basis.</p> <p>Many global dietary guidelines – including those in Australia (2), Qatar (3), Sweden (4), Germany (5), Denmark (6), and Belgium (7), among others – recognize the importance of sustainably-sourced seafood in helping to meet nutritional needs, but greater reach and consistency of these recommendations is needed. The NNR2022 Scientific Report</p>	<p>Dear Spohie Ryan,</p> <p>This response applies to all four comments (see below) from the Global Salmon Initiative.</p> <p>Thank you for this extensive and thorough comment. Your raise several important aspects that will be considered carefully by the team and author group that develops the background papers that will constitute the scientific background for integration of sustainability aspects into the health based FBDGs.</p> <p>Regarding health aspects, new significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be scrutinized and accounted for in NNR2022. In addition, health benefits associated with eating fish will also be considered against the potential risks related to intake of toxins. The Norwegian Scientific Committee for Food and Environment are currently working on a risk-benefit assessment that will be considered in the NNR2022 project. In addition, other qualified reports on this topic will be considered in large detail.</p> <p>Front-of pack labelling is an important</p>
---	--	--	---

	<p>provides a key opportunity to communicate the evidence on the important role of sustainably sourced seafood in healthy diets. Denmark is the latest example of a country to take such a step in its FBDG; its latest dietary guidelines recommend consuming farmed or wild seafood every week as part of a healthy and sustainable diet. Denmark regards seafood as beneficial for health because of the bounty of nutrients, like omega-3s, vitamin D, iodine, and selenium, it provides (8).</p> <p>Per capita consumption of seafood, including farmed salmon, has increased substantially over the past several decades (9). However, in certain Nordic countries, such as Norway, fish consumption is still below the recommended level. According to the Norwegian National Action Plan for a Healthier Diet, only 24% of men and 21% of women eat the recommended amount of fatty fish (10). Salmon farming and other forms of aquaculture make essential contributions to help meet this need, while helping conserve wild fish stocks from overexploitation – a concern raised in the 2012 NNR (11, 12, 13).</p>	<p>part of consumer guidance for healthy and sustainable food choices. NNR constitute an important basis for nutrition labelling of foods and may also inform labels guiding sustainable food choices in the future.</p> <p>The fourth and last issue you are raising is responsible aquaculture. With a growing global population, it is more important than ever to consider this carefully when formulating healthy and sustainable FBDGs.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	--

<p>12. 08. 202 1 11: 19: 37</p>	<p>Elaina Weber, NMBU</p>	<p>Thank you for the inspiring work you and your team put into the NNR 2022's integration of sustainability!</p> <p>My name is Elaina Weber, and I am a recent graduate of the Masters in International Environmental Studies program at NMBU in Ås, Norway. My thesis focused on healthy and sustainable diets, and I am deeply passionate about the subject. The thesis is published here: <a href="https://nmbu.brage.unit.no/nmbu-xmlui/handle/11250/2753346">https://nmbu.brage.unit.no/nmbu-xmlui/handle/11250/2753346</a>.</p> <p>I am reaching out to you because my research may be quite relevant to the NNR Committee. For this thesis, I looked at public messages in Oslo's foodscape that promote certain diets based on health and sustainability. These messages came from newspapers, advertisements, and NGOs, but also from the Nordic Nutrition Recommendations, Norway's Dietary Guidelines, and even NNR's webinar on integrating sustainability into dietary guidelines. I took these messages and performed a critical discourse analysis on them.</p> <p>Through this method, I found that dietary decisions are judged for their health and sustainability on various levels. Of course, for a diet to be healthy and sustainable, the food items and their relative proportions matter. However, diets are also judged based on where people purchase their food (what economic systems they support), where and how the food is grown, and how they affect other people and the planet.</p> <p>In the thesis, I recommend that future if dietary recommendations include sustainability, they should consider these deeper levels: addressing where people acquire their food, where and how the food is grown, and how their food practices affect awareness of and connection with their food system.</p> <p>From this work, I also conceptualized the space where health and sustainability meet, or the health-sustainability nexus, in the figure below. This nexus could be especially useful when applied to food and food systems transformation. It may aid in conceptualizing nutrition recommendations.</p> <p>I would love to discuss this work with the NNR Committee and learn from you and your</p>	<p>Dear Elaina Weber,</p> <p>Thank you for sharing this important work with the NNR2022 project. Your work will contribute with valuable insight when developing environment- friendly food based dietary guidelines. Further, this knowledge will be of importance when developing national dietary guidelines as a result of NNR2022. We will consider your results carefully.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	-----------------------------------	--	---

process.

With kind regards,

Elaina Weber

M.Sc. International Environmental Studies, NMBU

Associate, Learning and Writing Centres, NMBU

B.S. Biological Sciences and Art (Graphic Design), Fordham University, NYC

<p>25. 06. 202 1 12: 43: 00</p>	<p>Karianne Spetaas Henriksen, Animalia AS &amp; Eilin Lundekvam By, MatPrat</p>	<p>Concerning environmental sustainability in NNR2022</p> <p>At the NNR2022 webinar May 25th it was stated that NNR2022 only will integrate environmental sustainability into the food-based dietary guidelines (FBDGs). Could you elaborate on the principles behind environment sustainability in NNR2022? Which aspects do you include in «environment»? And how did NNR2022 come to the decision to exclude the other two dimensions of sustainability, social and economic sustainability? Have you done an assessment of possible consequences of this decision? If so, please elaborate.</p>	<p>Dear Karianne Spetaas Henriksen and Eilin Lundekvam,</p> <p>Thank you for your comment.</p> <p>Sustainability is a multidimensional concept, and definitions of sustainability often include the four dimensions environmental sustainability, social sustainability, economic sustainability, and health. It would be an overwhelming task to integrate all these aspects in NNR2022. The NNR2022 Committee have therefore decided to limit the scope to mainly involve environmental sustainability. Different aspects of environmental sustainability will be considered such as climate, land and water use, biodiversity, eutrophication, nitrogen- and phosphorus flows, ocean acidification, agricultural/industrial chemicals etc.</p> <p>However, we acknowledge that the other dimensions also need careful scrutiny when developing food based dietary guidelines. NNR2022 will therefore also consider the other dimensions of sustainability in our analysis although in a less extensive manner. Possible consequences of this decision will be discussed in our publications.</p>
---	--	---	---

			<p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	--	--

<p>23. 06. 202 1 13: 21: 23</p>	<p>Andreas Rydström, reg. dietitian</p>	<p>I think it is very good of the committee to focus a lot on integrating sustainability in to the NNR 2022, since we can not continue eating the way we are today if we want to continue thriving on this planet.</p> <p>In this regard I find that advice on fish consumption is a tricky subject. It is proven to be healthier than other animal products, but it has a big environmental impact compared to other healthy foods like legumes, whole grains, nuts, seeds and almonds. With my understanding even the so called "sustainable fisheries" are not sustainable today (MSC as an example). Since fish travel across the oceans and all species have an impact on other species we can not claim to have any sustainable fisheries until a majority of species of fish, and other sea living creatures, have healthy population spread across the seas.</p> <p>To call any type of industrial fishing in our oceans sustainable today, when the populations of the majority of fish species we consume are still dwindling, is endangering the future food systems of humanity. Furthermore it plays into the hands of the industries that want to continue fishing at the highest rates as long as possible no matter the future consequences. Just like the "sustainability brands" like MSC does.</p> <p>I would encourage the committee to take this into account when formulating the NNR 2022 and stress even more the healthy food choices that are undoubtedly sustainable: increasing intake and the variety of whole plant foods and minimizing intake of all animal based food products. Unsustainable food choices today will lead to unimaginable human suffering in the future, no matter the direct health effect of the food.</p>	<p>Dear Andreas Rydström, Thank you for your important comment. The issues you are raising will be included and discussed in our assessment of environment-friendly food systems.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	--

<p>23.06.2021 10:04:27</p>	<p>Siv Skeie (Norwegian University of Life Sciences, NMBU), Ellen Ulleberg &amp; Magnhild Kolsgaard (Norwegian Dairy Council)</p>	<p>Regarding the chapter Ultra processed foods in NNR22</p> <p>Thank you for the opportunity to submit comments during the revision of the Nordic Nutrition Recommendations (NNR). It is interesting that NNR will include a chapter about the important topic ultra-processed foods. Our concern regarding this topic is that there are major differences between the products that are categorized as ultra-processed according to the NOVA classification, namely group 4. Nevertheless, the literature reporting negative health outcomes of eating a large amount of these products does not differentiate between these products. Despite this, it is often concluded that all products in group 4 should be avoided due to the unfavorable outcome for people eating a high degree of the group 4 products. The NOVA classification is, nevertheless, strictly based on the level of processing (both physical processing and the use of additives) and the purpose of processing rather than health.</p> <p>Most ultra-processed foods are energy-dense products, which are high in sugar, unhealthy fats, and salt, and low in dietary fiber, protein, vitamins and minerals (1). The scientific literature to date, has not investigated whether it is the unfavorable nutrient profile of the food, or the degree of processing/type of additives per se that is the main issue relating such foods to poor health. Studies have shown that when increasing the dietary share of ultra-processed food, the quality of the overall diet will deteriorate (2-8). This means that a major concern regarding the studies on ultra-processed foods and health outcomes is that the products that are classified as ultra-processed are categorized together.</p> <p>Dairy products for example, whatever their level of processing, contribute with several essential nutrients and have a unique dairy matrix. Yoghurt will provide many nutrients to the diet regardless of whether it has been added some sugar or sweeteners. There are also beneficial fibers in whole grain bread varieties, whether they are industrially produced or homemade. It is therefore strange that categories such as for example fruit yoghurt and whole grain industrially manufactured bread are grouped together with products such as different energy dense pre-prepared dishes, snacks, cakes, and biscuits. Industrial food production methods and use of additives may also vary between countries and could influence the health outcomes.</p>	<p>Dear Siv Skeie, Ellen Ulleberg and Magnhild Kolsgaard,</p> <p>Thank you for pointing out a very important, and complex, issue regarding this topic. We highly appreciate your thorough, and scientific, comment on this. The NNR2022 Committee and the authors of this chapter are aware of these issues and will strive to present the topic in a nuanced and transparent way.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--------------------------------	---	---	---

It is also important to remember the positive contributions of food processing, formulation, and additives in ensuring the safety, nutritional adequacy, quality, preservation and extended shelf-life of food. This is important for food safety, reducing food waste and food losses and therefore also for sustainability.

We hope that the NNR committee will take our concerns into consideration during the work with NNR 2022 and promote a nuanced view of the concept of ultra-processing.

References:

1. Monteiro CA, Cannon G, et al. Public health nutrition. 2019;22(5):936-41.
2. Martínez Steele E, Popkin BM, et al. Population health metrics. 2017;15(1):6.
3. Rauber F, da Costa Louzada ML, et al. Nutrients. 2018;10(5).
4. Moubarac JC, Batal M, et al. Appetite. 2017;108:512-20.
5. Martínez Steele E, Baraldi LG, et al. BMJ open. 2016;6(3):e009892.
6. Louzada ML, Martins AP, et al. Revista de saude publica. 2015;49:45.
7. Julia C, Martinez L, et al. Public health nutrition. 2018;21(1):27-37.
8. Costa Louzada ML, Martins AP, et al. Revista de saude publica. 2015;49:38.

<p>04. 06. 202 1 13: 55: 19</p>	<p>Louise Assarsson och Anna Kjellbom, Kunskapscentrum Kvinnohälsa och Barnhälsovård   Center of Excellence Womens health and Child health care, Region Skåne</p>	<p>Breastmilk and breastfeeding is the most sustainable form of feeding for infants/children. Breastfeeding is also incredibly important for public health due to its short- and long term health benefits for women and children. Breastfeeding counteracts inequality, as all breastfed babies get the best nutritional start in life. Despite this, breastfeeding rates in the Nordic countries are declining and are far below national recommendations. According to the World Health Organization (WHO), the baby food industry's marketing methods (especially digital marketing towards parents on social media) and the lack of official supervision, is one of the main factors that undermines breastfeeding in high-income countries such as the Nordic countries. "The Code" (The international code of marketing of breastmilk substitutes, WHO &amp; Unicef 1981) is as critically important as it was 40 years ago, but due to lack of political commitment and the lack of enforcement mechanisms, violations of the Code continue to occur on a regular basis. It is therefore important to problematize collaboration with for-profit multinational companies and continue our efforts to limit marketing towards parents and health care workers. In addition to recognizing the importance of protecting breastfeeding from commercial interest, it is also important to increase knowledge about the health benefits of breast milk, among the population and among health care professionals.</p>	<p>Dear Louise Assarsson and Anna Kjellbom, Thank you for this important comment. Health effects related to breastfeeding will be extensively covered in a separate chapter in NNR2022, similar as in NNR2012. NNR2022 will give recommendation related to breastfeeding based on the best available scientific evidence. In addition, sustainability aspects of breastfeeding will be included in our analysis.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>02. 05. 202 1 07: 58: 08</p>	<p>Tero Saariaho</p>	<p>Are you going to examine other diet options also?will you include explanation of what kind of diet option was searched and why it is not recommended? You can't go with same diet as you recommended in 2012 because nothing have changed and more and more is getting diabetes. We need to get rid off carbs in our diet. Carbs are the problem not fats.</p>	<p>Dear Tero Saariaho, Thank you for your comment. The overall aim of NNR is to reduce burden of diseases and to improve public health in the Nordic countries by improving diet as well as reducing incidence and prevalence of diet related NCDs (such as type 2 diabetes) and nutrient deficiencies. Openness and transparency are a main fundament in the new NNR, and it will be made clear how conclusions are made and of what scientific basis conclusions are made on.</p>

			<p>NNR2022 will include a chapter on "Dietary patterns" that will examine causal relationships between different dietary pattern and health effects.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	--	---

<p>22. 04. 202 1 18: 39: 25</p>	<p>Karianne Spetaas Henriksen, Animalia, Rebekka Helén Aamaas, MatPrat.</p>	<p>NMBU/NIBIO rapport om Bærekraft i det norske matsystemet. Kriterier for bærekraftig produksjon. <a href="https://www.nmbu.no/download/file/49604">https://www.nmbu.no/download/file/49604</a></p> <p>NMBU og NIBIO har i en nylig rapport (2020) sett nærmere på kriterier for å vurdere bærekraftig matproduksjon i Norge. Bakgrunnen for rapporten var et behov for å definere og forstå hva bærekraftig matproduksjon innebærer i et helhetlig perspektiv, samt et behov for å forstå hvilke kriterier som bør inngå i utvikling av et kunnskapsgrunnlag for å vurdere dette. Rapporten beskriver et helhetlig system av mål, kriterier og indikatorer, og viser gjennom eksempler hvordan disse kan knyttes til målbare indikatorer for vurdering av bærekraft i matproduksjonen.</p> <p>Bruk av bærekraftkonseptet innebærer en forpliktelse til å holde fast ved helhetsperspektivet. Det er essensielt at endringer som lanseres for å håndtere globale utfordringer, må forstås og løses i en helhet som er representativ for norsk kontekst. Fundamentet er de særskilte, stedsspesifikke norske forutsetningene. Tilsvarende må globale rammeverk anvendt i norsk virkelighet, omsettes slik at de har høy relevans for norske forhold. Dette må i så fall skje i inkluderende prosesser som sikrer bred tilslutning til de overordnede målene og kriteriene for hva som er bærekraftig norsk jordbruksproduksjon.</p> <p>I tillegg til de tre dimensjonene miljømessig, økonomisk og sosial bærekraft, presenteres styringsmessig bærekraft som en fjerde dimensjon. Rapporten begrunner nytten av å knytte komplekse bærekraftsvurderinger til et helhetlig rammeverk og foreslår FAOs SAFA-rammeverk som grunnlag for bærekraftkriterier tilpasset norske forhold, med tilhørende gjennomgang av forslag til tilpasninger. I utgangspunktet har alle bærekraftdimensjonene like stor vekt, fordi fundamentet for selve konseptet bygger på gjensidige avhengigheter. I det lange løp vil manglende utvikling innen en dimensjon, også svekke muligheten for å oppnå bærekraftig utvikling innenfor de andre.</p> <p>Bærekraftforvirring i debatten om norsk jordbruk, klima og ernæring, er en del av bakteppet for denne rapporten. Bærekraftforvirringen skaper risiko for fragmenterte debatter, ubalanse i beslutningsgrunnlaget og dermed økt risiko for feilbeslutninger</p>	<p>Dear Karianne Spetaas Henriksen and Elin Lundekvam,</p> <p>Thank you for making the NNR2022 Committee aware of this publication. This report will be relevant when considering Norwegian aspects. We will disseminate the report to the authors responsible for conducting the background papers that will constitute the scientific basis for integrating environmental sustainability into the food-based dietary guidelines.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	---

		<p>med potensielt alvorlige eller til og med irreversible konsekvenser. Ufullstendig kunnskapsgrunnlag i kombinasjon med ensidig vektlegging av et begrenset utvalg av bærekraftskriterier, øker overgangsrisiko f.eks. ved implementering av klimatiltak. Rapporten har en bred og helhetlig tilnærming til hva som må inkluderes i både debatt om – og politikktutvikling for - bærekraft i norsk jordbruk.</p>	
--	--	---	--

<p>06. 04. 202 1 10: 06: 45</p>	<p>Karianne Spetaas Henriksen, Animalia AS &amp; Eilin Lundekvam By, MatPrat</p>	<p>Det er begrenset med analyser knyttet bærekraftsaspekter og matproduksjon basert på norske forhold og data. Med dette ønsker Animalia og MatPrat å informere NNR2022 om noen rapporter som bidrar med innsikt i norsk landbruk og bærekraft.</p> <p>Oslo Economics har gjennomgått de samfunnsøkonomiske kostnadene og gevinstene av et kostholdstiltak hvor konsumet av norsk rødt kjøtt reduseres med 33% og erstattes med norskprodusert fisk og vegetabilsk mat.</p> <p>Med 33% reduksjon i kjøttforbruk beregner Oslo Economics at arealbruken til produksjon av dyrefôr og beitearealer vil reduseres med anslagsvis 2 millioner dekar, tilsvarende 21% av dagens samlede jordbruksareal. Dette er areal som da ikke lenger vil ha en rolle i norsk matproduksjon.</p> <p>Ifølge rapporten vil redusert rødt kjøtt produksjon medføre en sentralisering av husdyrproduksjon. Produksjonen antas å bli nedlagt i de områdene hvor lønnsomheten er lavest, som i hovedsak vil være i de minst sentrale strøk. Dette vil også ha negative ringvirkninger i næringene knyttet til foredling av husdyrproduksjon. Redusert konsum av norsk rødt kjøtt vil medføre en vesentlig nedskalering av norsk kjøttproduksjon.</p> <p>En vridning mot vegetabilske matvarer vil innebære en vridning mot varer produsert i utlandet. Det skyldes at de mest attraktive vegetabilske alternativene til kjøtt i liten grad produseres i Norge, og at importvernet for slike matvarer er langt svakere enn for kjøttvarer. Ifølge Oslo Economics vil økt etterspørsel etter vegetabilsk mat i vesentlig grad rettes mot mattyper som er vanskelig å produsere i Norge og som har lav importtoll, eller mot varer der norske råvarer møter importkonkurranse fra tilsvarende importerte råvarer. Uten store endringer i importvernet er det derfor lite sannsynlig at rødt kjøtt vil erstattes av norskprodusert vegetabilsk mat. Ifølge rapporten er det ikke praktisk mulig å oppnå kostholdstiltaket uten å svekke den norske selvforsyningsgraden betydelig.</p> <p>Å redusere norsk kjøttproduksjon vil føre til lavere klimagassutslipp innenfor Norges landegrener, men vil ikke nødvendigvis ha en positiv klimaeffekt i sum. I den grad tiltaket medfører økt import av rødt kjøtt gjennom en økning i grensehandelen, vil</p>	<p>Dear Karianne Spetaas Henriksen and Eilin Lundekvam,</p> <p>Thank you for making the NNR2022 Committee aware of this publication. This report will be relevant when considering Norwegian aspects. We will disseminate the report to the authors responsible for conducting the background papers that will constitute the scientific basis for integrating environmental sustainability into the food-based dietary guidelines.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	--

	<p>dette, ifølge Oslo Economics innebære at alle utslippene flyttes direkte til utlandet, og denne delen av kjøttreduksjonen kan ikke anses som et globalt klimatiltak. Klimaeffekten fordrer derfor at det iverksettes mottiltak for å hindre en betydelig økning i grensehandelen av rødt kjøtt. Samtidig vil kostholdstiltaket også ha samfunnskostnader i form av en kraftig nedskalering av norsk landbruk, med påfølgende tap av bosetting og kulturlandskap i distriktene, redusert selvforsyningsgrad og redusert forbrukernytte.</p> <p>Ifølge Oslo Economics kan helsegevinstene ved å redusere forbruket av rødt kjøtt til fordel for vegetabilsk mat være positive. Disse beregningene er imidlertid beheftet med stor usikkerhet. For det første fordi studiene som ligger til grunn for den antatte sammenhengen mellom kosthold og sykdomsrisiko er usikre. For det andre er det usikkert hvor mye kjøtt man kan spise før risikoen for sykdommer øker, og vi vet ikke hvor stor andel av befolkningen som har et kjøttkonsum som skulle tilsi økt risiko for sykdomsutvikling. For det tredje tar ikke beregningen høyde for hvem som endrer kostholdet sitt. Helsegevinsten vil være størst hos de som spiser mest kjøtt. Til sist vil helsegevinsten i stor grad avhenge av hvilke matvarer kjøttet erstattes med. Oslo Economics har beregnet at eventuell helsegevinst av 33% reduksjon i kjøttforbruket tilsvarer én halv ekstra dag med god helse hvert år for gjennomsnittsnordmannen, når full helsegevinst er oppnådd i fremtiden. Det forutsetter imidlertid overdrevent forbruk av rødt kjøtt reduseres og erstattes av matvarer som ikke assosieres med økt sykdomsrisiko.</p> <p><a href="https://osloeconomics.no/wp-content/uploads/Rapport-Oslo-Econ...">https://osloeconomics.no/wp-content/uploads/Rapport-Oslo-Econ...</a></p>	
--	---	--

<p>06. 04. 202 1 10: 01: 35</p>	<p>Karianne Spetaas Henriksen, Animalia AS &amp; Eilin Lundekvam By, MatPrat</p>	<p>Det er begrenset med analyser knyttet bærekraftsaspekter og matproduksjon basert på norske forhold og data, dermed ønsker Animalia og MatPrat å informere NNR2022 om noen rapporter som bidrar med innsikt i norsk landbruk og bærekraft.</p> <p>Menon Economics har i en rapport (2020) beregnet klimakonsekvensene av endrede matvaner. Utslipp av klimagasser tilknyttet norsk forbruk av mat tilsvarer i overkant av 14 mill. tonn CO2-ekvivalenter i året. Redusert forbruk av rødt kjøtt er ett av mange tiltak som diskuteres når klimautslippene skal reduseres.</p> <p>Rapporten har undersøkt to forskjellige scenarier for hvordan klimagassutslippet påvirkes av å redusere forbruk av rødt kjøtt og erstatte det med forskjellige andre matvarer. Utgangspunkt for begge scenariene er at mengden rødt kjøtt reduseres med 25%.</p> <p>Beregningene viser at "eksempelkosthold 2"; 25% reduksjon rødt kjøtt og hvor størstedelen erstattes med plantebaserte matvarer (mest økning i grønnsaker og frukt), kan redusere klimagassutslippene fram mot 2028. Reduksjonen er imidlertid beskjeden, på cirka 2% eller drøyt 0,3 mill. tonn CO2-ekvivalenter. Eksempelkosthold 2 søker å etterligne et kosthold tett opp mot Helsedirektoratets kostråd.</p> <p>Effekten blir større med "eksempelkosthold 1": 25% reduksjon rødt kjøtt og der mengden fisk og fjørfe øker tilsvarende mens forbruket av de andre matvaregruppene holdes likt dagens forbruk. Med en slik endring vil utslippene i 2028 reduseres med 6%, som tilsvarer om lag 1 mill. tonn CO2-ekvivalenter.</p> <p>Endringene i matvanene vil gi en delvis omlegging av jordbruksproduksjonen. Vi anslår at andelen av klimagassutslippene som er norske øker noe med eksempelkosthold 1, og reduseres noe med eksempelkosthold 2.</p> <p>Oppsummert finner rapporten en gradvis 25% reduksjon av mengden rødt kjøtt i det norske kostholdet over ti år (2018-2028) isolert sett kan redusere klimagassutslippene knyttet til produksjonen av maten vi spiser. Potensiell reduksjon er imidlertid lav, mellom 2 og 6 % per person. Det tilsvarer en samlet utslippsreduksjon i 2028 mellom</p>	<p>Dear Karianne Spetaas Henriksen and Eilin Lundekvam,</p> <p>Thank you for making the NNR2022 Committee aware of this publication. This report will be relevant when considering Norwegian aspects. We will disseminate the report to the authors responsible for conducting the background papers that will constitute the scientific basis for integrating environmental sustainability into the food-based dietary guidelines.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	---	--

		<p>0,3 og 1 mill. tonn CO2-ekvivalenter. Dette er imidlertid ikke tilstrekkelig for å veie opp for befolkningsveksten.</p> <p><a href="https://www.menon.no/wp-content/uploads/2020-59-Klimakonsekvenser-av-endrede-matvaner.pdf">https://www.menon.no/wp-content/uploads/2020-59-Klimakonsekvenser-av-endrede-matvaner.pdf</a></p>	
--	--	---	--

<p>06. 04. 202 1 09: 59: 53</p>	<p>Karianne Spetaas Henriksen, Animalia AS &amp; Eilin Lundekvam By, MatPrat</p>	<p>Det er begrenset med analyser knyttet bærekraftsaspekter og matproduksjon basert på norske forhold og data, dermed ønsker Animalia og MatPrat å informere NNR2022 om noen rapporter som bidrar med innsikt i norsk landbruk og bærekraft.</p> <p>En rapport fra Menon Economics (2020) drøfter mulighetene for å øke produksjonen av planter til menneskemat i Norge, i en situasjon der forbruket av rødt kjøtt (storfe, gris og sau/lam) reduseres med 25% per innbygger fra 2017 til 2027.</p> <p>Ifølge rapporten er det i underkant av 10 millioner dekar jordbruksareal i drift i Norge. På omtrent 2/3 av dette arealet produseres det gras, og korn på en knapp tredel. Mye av grasarealene er uegnet til korndyrking. I underkant av 20% av kornet er matkorn, og resten går til dyrefôr. Produksjon av matkorn, olje- og belgvekster og grønnsaker stiller høyere krav til jordbruksarealene enn fôrproduksjon. Derfor er det begrenset hvor mye av arealene det i dag dyrkes fôr på som vil være egnet for planteproduksjon til menneskemat.</p> <p>Rapporten anslår at ved 25% reduksjon i forbruket av rødt kjøtt, vil grovfôrarealet reduseres med 17% og fôrkornarealet reduseres med 14%. Det betyr at rundt 1 million dekar jordbruksareal kan gå ut av produksjon innen 2027. Videre undersøker rapporten om og evt. hvordan disse arealene alternativt kan brukes, ved hjelp av 2 ulike scenarier «business as usual» og «maksscenariet».</p> <p>I «business as usual» skjer reduksjonen i kjøttproduksjonen på de minst produktive arealene i distriktene. På grunn av at det er utfordrende å produsere andre vekster på disse arealene, vil det frigjøres lite arealer til matkorn, grønnsaker og proteinvekster. Rapporten anslår i dette scenariet at bare 140 000 dekar kan brukes til planter direkte til menneskemat, en liten andel vil gå til fôrproduksjon for å øke norskandel i fôr, og rundt 800 000 dekar vil gå ut av drift.</p> <p>I «maksscenariet» skjer reduksjonen i kjøttproduksjonen i stor grad på de beste grovfôrarealene, der det også kan produseres korn. Her estimerer Menon Economics at en del areal, ca. 400 000 dekar, frigjøres til matkorn, grønnsaker og proteinvekster, og omtrent like mange dekar vil gå ut av drift. En mindre andel vil gå til fôrproduksjon for å</p>	<p>Dear Karianne Spetaas Henriksen and Eilin Lundekvam,</p> <p>Thank you for making the NNR2022 Committee aware of this publication. This report will be relevant when considering Norwegian aspects. We will disseminate the report to the authors responsible for conducting the background papers that will constitute the scientific basis for integrating environmental sustainability into the food-based dietary guidelines.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	--

øke norskandel i fôr.

Dyrking av mathavre og matbygg på 70 000 ekstra dekar, som i «business as usual», tilsvarer i snitt 5 kg ekstra forbruk av disse matvarene per innbygger i året. Dyrking av potet og grønnsaker på 140 000 ekstra dekar, som i «maksscenarioet»), tilsvarer 65 kg ekstra forbruk per innbygger årlig i gjennomsnitt. Dette vil innebære et betydelig skift i etterspørselen mot norskprodusert korn og grønnsaker på bekostning av import, og vil trolig være utfordrende med dagens handelsregime. Menon Economics anser det som sannsynlig at man i en situasjon med vesentlig redusert etterspørsel etter norsk kjøtt vil havne langt nærmere «business as usual» enn «maksscenarioet» hvis ikke virkemidlene legges radikalt om.

Oppsummert viser rapporten at en 25% reduksjon i kjøttforbruket kan gi noe økt produksjon av planter til menneskemat, men vil samtidig medføre at mellom 400 000 og 800 000 dekar jordbruksareal i Norge går ut av matproduksjon. Selv ved et scenario der det satses betydelig på økt produksjon av matkorn, belgvekster og grønnsaker, vil en vesentlig andel av dagens jordbruksareal gå ut av drift. Uten svært sterke politiske virkemidler vil mye areal gå ut av drift hvis kjøttforbruket reduseres, fordi det meste av jordbruksarealet er lite egnet til å produsere annet enn fôrkorn og gress, konkluderer rapporten.

<https://www.menon.no/wp-content/uploads/2020-2-Alternativ-matproduksjon.pdf>

<p>24. 03. 202 1 12: 29: 03</p>	<p>Karianne Spetaas Henriksen, Animalia AS &amp; Eilin Lundekvam By, MatPrat</p>	<p>NIBIO har i 2019 sett på hvordan redusert kjøttforbruk i Norge kan påvirke selvforsyning, arealbruk og struktur i jordbruket. Ifølge rapporten vil selvforsyningsgraden gå ned, en vesentlig andel jordbruksarealer vil gå ut av matproduksjonen og en betydelig andel årsverk og bruk vil forsvinne.</p> <p>Scenariene som har blitt analysert:</p> <ul style="list-style-type: none"> <li>- Uendret (referansebane), 5% og 10% total reduksjon i forbruk per innbygger av alle kjøttslag</li> <li>- 25% og 45% reduksjon i forbruket per innbygger av storfe-, svine- og lammekjøtt. Forbruket av fjørfekjøtt holdes uendret per innbygger i disse to scenariene</li> </ul> <p>Tidsperiode er 2017-2027.</p> <p>Selvforsyningsgraden angir andelen norskprodusert mat av forbruket, og er beregnet både med og uten korreksjon for importert fôr. Selvforsyningsgraden basert på energi er i referansebanen 49% i 2027. I scenariet med størst reduksjon i kjøttforbruket, '45% reduksjon', går selvforsyningsgraden ned til 44%. Selvforsyningsgraden i dette scenariet korrigert for importert fôr havner på 41% i 2027. Nedgangen vil bli moderert dersom norske plantebaserte matvarer kan erstatte en del av nedgangen i kjøttforbruket.</p> <p>Rapporten finner at dersom forbruket av alle kjøttslag, unntatt fjørfekjøtt, reduseres med 45% i 2027 sammenlignet med 2017 (scenariet '45% reduksjon'), vil så mye som 3,0 mill. dekar jordbruksareal kunne gå ut av bruk i 2027. Det tilsvarer at rundt 30% av dagens jordbruksareal. Rapporten anslår at av arealet som i dag brukes til grasproduksjon vil det sannsynligvis bare være ca. 5% som vil omdisponeres til dyrking av planter direkte til humankonsum. Det betyr at ved 45% reduksjon i kjøttforbruket i 2027 vil mellom 2,1 til 2,4 mill. dekar jordbruksareal kunne gå ut av produksjon. Hva vi kan dyrke og hvor mye på det utegående arealet, avhenger av hvor i landet husdyrproduksjonen vil foregå i 2027.</p> <p>I dag er 74% av sysselsettingen i jordbruket knyttet til kjøtt- og melkeproduksjon.</p>	<p>Dear Karianne Spetaas Henriksen and Eilin Lundekvam,</p> <p>The answer below will apply for all five comments you have submitted.</p> <p>Thank you for making the NNR2022 Committee aware of this publication. This report will be relevant when considering Norwegian aspects. We will disseminate the report to the authors responsible for conducting the background papers that will constitute the scientific basis for integrating environmental sustainability into the food-based dietary guidelines.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	---

Dersom kjøttforbruket reduseres med 45%, vil det ifølge NIBIO rapporten kunne gi en nedgang på 16 000 årsverk. Det er over 12 000 færre årsverk sammenlignet med referansebanen. I scenario '45% reduksjon' er antall melkekyr redusert med ca. 14 000 dyr i 2027 sammenlignet med de andre to scenariene: referansebanen og 5% reduksjon. Ifølge rapporten er det viktigste resultatet i scenario '45% reduksjon' at alle bruk med ammekyr er borte i 2027. Det samlede antall bruk blir tilnærmet halvert sammenlignet med referansebanen, fra i underkant av 34 000 bruk til vel 16 000 bruk. Antall bruk med sau og gris blir også tilnærmet halvert.

[https://www.animalia.no/contentassets/4cefd9f5b49349ebb89dce246b4548ca/nibio\\_rapport\\_2019\\_5\\_170.pdf](https://www.animalia.no/contentassets/4cefd9f5b49349ebb89dce246b4548ca/nibio_rapport_2019_5_170.pdf)

<p>23. 03. 202 1 13: 17: 05</p>	<p>Ann-Kristin Sundin, LRF Mjök</p>	<p>Dear NNR Committee, We understand that one of the topics for SR's will focus on health outcomes of protein, where animal protein sources will be compared to vegetable protein sources. If so, will you differentiate between protein sources (e.g. red meat, processed meat, fish, eggs, butter, milk, yoghurt, cheese, beans, lentils, peas, processed plants etc, respectively)?</p> <p>The science seems to be quite clear that the different protein sources have different impact on health as well as different impact on the environment and other sustainability dimensions. Therefore, pooling all animal protein sources, and pooling all vegetable protein sources, respectively, seems as a too simplistic approach. In addition, since protein quality differs between different protein sources, from a perspective, a 1:1 comparison may not always be appropriate.</p> <p>Further, since we consume diets and not just single nutrients or foods, it is relevant to keep in mind that the compared foods bring more to the diet than just their protein. As vegetable and animal protein sources differ significantly with respect to their micronutrient content, it is warranted to be careful when comparing protein sources, especially in case protein is to be used as a proxy for micronutrients in the further developments of the dietary guidelines. In the development of Nutrient Density Indices, using protein as a proxy for micronutrients has been done for simplicity reasons. However, we know that using protein as a marker of micronutrient content is only valid for animal protein foods and can therefore lead to unintended consequences with respect to estimated intake. This, of course, is due to the different nutrient profiles in animal and vegetable protein foods, respectively. Vitamins B12 and D are clear examples of this.</p>	<p>Dear Ann-Kristin Sundin, Thank you for your important comment. We will distinguish between different protein sources. Thank you for providing background this information. We will also forward this information to the chapter authors responsible for the protein chapter.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	-------------------------------------	---	--

<p>05. 03. 202 1 15: 17: 49</p>	<p>Gunnar Rundgren</p>	<p>The term "red meat" is poorly defined and there seems to be no basis for making statements about such a category of products. First it contains meat from many wild and domesticated species, second they can be fed all sorts of feed and third, the meat can be cooked in many different ways.</p> <p>I appears as if almost all studies on health effects of "red meat" are made in countries with an industrial livestock industry where animals are mainly fed conventionally grown corn, wheat, soy etc. And the meat is primarily fried, mostly in refined vegetable oils. It is not serious to extrapolate (already weak) results of such studies to statements about "red meat".</p>	<p>Dear Gunnar Rundgren, Thank you for your comment. In general, the NNR2022 have strict requirements for documentation before formulating national dietary advices. In addition, there are strict requirements when evaluating the quality of the evidence. Individual studies are not sufficient documentation to change or set dietary advices. Systematic reviews (SRs) are the preferred method to summarize the causal relationship between nutrient- or food group exposure and a health outcome. IN NNR2022 the definition of "red meat" will be described explicit and we will distinguish between processed meat and unprocessed meat in the food based dietary guidelines. Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	----------------------------	--	---

<p>04. 03. 202 1 10: 54: 51</p>	<p>Ann-Kristin Sundin, LRF Dairy Sweden</p>	<p>Dear NNR 2022 Committee,</p> <p>Below, please find two questions that I would be most grateful if you would clarify for me.</p> <p>I have read through these two articles, please view citations below, and I admit I do not fully understand how they are aligned. I have copy pasted citations from the two articles.</p> <p>My first question is: will industry sponsored articles be excluded? If yes, to what extent?</p> <ol style="list-style-type: none"> <li>1. Industry sponsored articles will be excluded in the NNR 2022 (to be developed) new systematic reviews OR</li> <li>2. Industry sponsored articles will be excluded for general inclusion in the in NNR2022 development OR</li> <li>3. Industry sponsored systematic reviews will be excluded in general</li> </ol> <p>Citation on exclusion criteria that seem not to be aligned:</p> <p>The Nordic Nutrition Recommendations 2022 – handbook for qualified systematic reviews  <a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7307435/">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7307435/</a></p> <p>Note that conflicts of interest or industry sponsoring of a study are not listed as criteria for bias as such, but the presence should be noted, and their possible influence on the RoB (especially selective endpoint reporting) should be considered.</p> <p>The Nordic Nutrition Recommendations 2022 – principles and methodologies  <a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7307430/#cit0002">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7307430/#cit0002</a></p> <p>Industry-sponsored research is therefore a large part of modern medical science. Otherwise, the development of newer drugs, and medical technologies for the detection and treatment of disease would not have been possible.</p>	<p>Dear Ann-Kristin Sundin,</p> <p>Thank you for this important comment. The term qualified SRs refers to SRs that are of very high quality and complies with the inclusion and exclusion criteria described in the article The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research. These SRs will be used in the NNR2022 without doing further risk of bias assessment or strength of evidence evaluation. SRs commissioned or sponsored by industry or organizations with an ideological interest will not be defined as qualified. However, SRs or other studies, that do not comply with these criteria may be included in the chapters. However, for these studies, it is very important that the chapter author evaluate the studies carefully and interpret them with caution, as referred to in The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews Arnesen et al, Food &amp; Nutrition Research " ...but the presence should be noted, and their possible influence on the RoB (especially selective endpoint reporting) should be considered."</p> <p>Answer to your second question:</p>
---	---	--	---

	<p>/.../ While industry-sponsored research is likely to be important for nutrition research also in the future, it is fundamentally important that industry sponsors should have no role in project design, implementation, analysis, or the interpretation of results. This independence greatly minimizes the potential for bias. These issues are carefully evaluated in studies considered by the NNR2022 project. Furthermore, to reduce the risk of such bias, NNR2022 does not consider SRs commissioned or sponsored by industry or organizations with a business or ideological interest as qualified SR. Only SR commissioned by national food or health authorities, or international food and health organization, may be identified as qualified SR.</p> <p>My second question: I was searching for what topics have been decided, reading through the minutes from the committee meetings, but I can only find Sustainability as a topic. What other four topics have already been decided?</p> <p>A general comment on the term Sustainability: I understand that sustainability in this case implies environmental sustainability, but will that be clearly stated in the NNR publication to come? I often find that the social/health dimension of sustainability is often left out from the sustainability definition when discussed in general, but I can only assume that the NNR publication will adhere to the definition of sustainability by the UN?</p> <p>Thank you in advance for your feedback. Best regards, Ann-Kristin Sundin LRF Dairy, Sweden</p>	<p>The first five (out of ten) topics are now selected. You may find these topics at our official webpage. The last five topics will be announced when selected.</p> <p>Answer to your general comment: It will be clearly stated that environmental sustainability will be the dimension in focus.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	--

03. 03. 202 1 15: 42: 01	Martin Velichkov, University of Reading	My question is regarding choline. The National Institutes of Health (NIH) has established that choline is an essential nutrient and has recommended what the adequate intake (AE) should be: <a href="https://ods.od.nih.gov/factsheets/Choline-HealthProfessional/">https://ods.od.nih.gov/factsheets/Choline-HealthProfessional/</a> What position does the Nordic Council take regarding choline, as it is not mentioned in the NNR 2012 at all. I believe it will be very useful for healthcare professionals to have some sort of information available, whether you regard it as an essential nutrient or not, especially considering its emerging benefits for brain health and its possible negative effects on cardiovascular health. Thank you in advance for taking the time to consider my comment.	Dear Martin Velichkov, Thank you for this very important comment. The NNR2022 Committee are happy to announce that NNR2022 will include choline as one of the nutrient chapters. Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee
25. 02. 202 1 07: 18: 50	Henriette Bastiansen, Kappa Bioscience	<p>Vitamin D supplementation to the older adult population in Germany has the cost-saving potential of preventing almost 30,000 cancer deaths per year. Recent meta-analyses of randomized controlled trials (RCTs) have demonstrated significant reduction of cancer mortality by vitamin D supplementation. We estimated costs and savings for preventing cancer deaths by vitamin D supplementation of the population aged 50+ years in Germany.</p> <p>Our analysis is based on national data on cancer mortality in 2016. The number of preventable cancer deaths was estimated by multiplying cancer deaths above age 50 with the estimated proportionate reduction of cancer mortality derived by vitamin D supplementation according to meta-analyses of RCTs (13%). Saved costs were estimated by multiplying this number by estimated end-of-life cancer care costs (€40,000). Annual costs of vitamin D supplementation were estimated at 25€ per person above age 50. Comprehensive sensitivity analyses were conducted.</p> <p>In the main analysis, vitamin D supplementation was estimated to prevent almost 30,000 cancer deaths per year at approximate costs of €900 million and savings of €1.154 billion, suggesting net savings of €254 million.</p> <p>Our results support promotion of supplementation of vitamin D among older adults as a cost saving approach to substantially reduce cancer mortality.</p> <p>References: Tobias Niedermaier, Thomas Gredner, Sabine Kuznia, Ben Schöttker, Ute Mons, Hermann Brenner. The study was funded by the German Cancer Aid (“Deutsche Krebshilfe”), grant number 70112097. The article has been accepted for publication and undergone full</p>	Dear Henriette Bastiansen, Thank you for making us aware of this article. We will inform the chapters authors on vitamin D, and consider this carefully when we set the vitamin D recommendations.  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee

		<p>peer review but has not been through the copyediting, typesetting, pagination and proofreading process, which may lead to differences between this version and the Version of Record. Please cite this article as doi:10.1002/1878-0261.12924 Molecular Oncology (2020)</p>	
--	--	--	--

<p>21. 02. 202 1 12: 33: 18</p>	<p>Astrid Marie Lauridsen, VIA University College, Aarhus, Denmark</p>	<p>In the NNR2012, the concept of energy density is mentioned several times. It is pointed out that diets with a low energy density are preferred to those with a high energy density (e.g. NNR 2012 p. 22). But at no point is there any clear definition (as in kJ/g) of what a high energy dense diet is, or a what a low energy dense diet is for that matter. You have included recommendations for nutrient density as content per megajoule (Table 1.4 on p. 33 in NNR 2012), and it would be extremely useful, if you would consider providing guidelines for energy density as well in the NNR 2022. I have searched high and low for this - but it has been very difficult to locate any guidelines with references. I have come up with a few, but no international consensus seems to be available. A couple of examples:</p> <p>Tha British Nutrition Foundation : <a href="https://www.nutrition.org.uk/healthyliving/fuller/what-is-energy-density.html">https://www.nutrition.org.uk/healthyliving/fuller/what-is-energy-density.html</a></p> <p>O'Connor et al (2013) Dietary energy density and its association with the nutritional quality of the diet of children and teenagers. <a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4153288/pdf/S2048679013000086a.pdf">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4153288/pdf/S2048679013000086a.pdf</a> . In this Irish study the authors stated that since no cut off value exist, they set their own cut off values.</p> <p>Also, the concept of energy density has also been addressed in the IDEFICS study. e.g. here <a href="https://www.nature.com/articles/ijo2014143.pdf">https://www.nature.com/articles/ijo2014143.pdf</a></p> <p>In light of the current high obesity rates among both children and adults, it would be useful to have guidelines in this area.</p> <p>kind regards Astrid Marie Lauridsen</p>	<p>Dear Astrid Marie Lauridsen,</p> <p>Thank you for this important comment. We will make the relevant chapter authors aware of this, and consider this carefully when we set the energy recommendations. Hopefully the evidence will allow us to be more precise in NNR2022.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	--

<p>06. 02. 202 1 08: 06: 34</p>	<p>Dr. Pasi Malmi, Agile Publishing Inc.</p>	<p>According to the principles of ethical conduct of medicine, all parties that have a conflict of interest should notify that in written scientific texts in the field of medicine. The nutrition committee will produce supposedly scientific text about the health of people, and therefore conflicts of interest should be clearly documented.</p> <p>In most countries the national nutrition committees are nominated by the ministry of agriculture and work closely with the Food Authority. The legal objective of the food authority is normally to do agricultural politics and to advance the health of animals. The health of people is not included in the legal goals of Food Authorities. This means that there is a conflict of interest between agricultural policy and the health of people. A good example of this is vitamin D: According to agricultural policy people should get their vitamin D from food and not from nutritional supplements. The supplements are considered a threat to the economic welfare of the producers of dairy products. When this conflict of interest of the Food Authorities is combined with the fact that national nutrition committees are nominated by ministry of agriculture, we have a conflict of interest, which should be documented to the nutrition recommendations, in case the writer has made his or her career in food administration or ministry of agriculture.</p> <p>The work of the nutrition committee should start with conceptual analysis and clarification of objectives in order to avoid an ideological bias. The committee should decide, whether its purpose is 1) to make people eat healthy food or 2) to make people healthy by assuring that the vitamin and micronutrient levels are good in their blood, measured by empirical studies. If objective 1 is selected, it will lead to a strong bias against dietary supplements, and make the committee vulnerable to the effects of agricultural policy. Nutritional committees in various countries have selected objective 1 as their primary goal. After decades of following this strategy, people still have unhealthy levels of vitamins in their blood. For example, in Finland 57% of women have less vitamin D than what is recommended by the health authorities. After such a big failure in health policy, there might be a need to focus on the goal setting 2, and detach vitamin D recommendations from agricultural policy. In this, the "recommendation" is not purely a medical matter. It is a matter of communication strategy: Should we emphasize in press releases that healthy food is a solution to most problems (hiding the fact that 57% of women, for example, do not get enough of vitamin D) or should we</p>	<p>Dear Dr. Pasi Malmi, Thank you for emphasizing these important issues. The NNR2022 Committee is nominated by the health authorities (not the ministry of agriculture) in the Nordic and Baltic countries. All involved experts in the NNR2022 project must declare all potential conflicts of interests. Experts with strong ties to industry or ideological organizations are excluded from serving as chapter authors, peer reviewers, NNR SR centre members or other committee members. Thus, relevant industry or ideological ties will also be declared. However, limited conflict of interest may arise in specific issues. In such cases, the individual with the limited conflict of interest will not be involved in the specific issue concerned. All such conflicts will be registered by the NNR project.</p> <p>When NNR2022 publish its final report, the national health authorities in the Nordic and Baltic countries will make local adjustments and communicate national dietary reference values and food based dietary guidelines. Communication strategy will most likely differ from country to country and is not</p>
---	--	---	--

	<p>focus on the urgent need of the majority of the population to raise their vitamin levels, no matter what method they wish to use to obtain better health (not prioritizing healthy food over dietary supplements).</p> <p>In order to know, which communication strategy is better, the nutrition committee should fund an RCT study in which the 1st arm (group of test subjects) receives a recommendation to eat more fish and dairy products to increase their vitamin D level, the 2nd arm receives instructions to use vitamin D supplements and the 3rd arm is a control arm, who will continue as before. It is unbearably unscientific to emphasize the importance of healthy food (instead of vitamin D supplements) as a way to improve vitamin D levels, unless this method has been tested in RCT studies. Again, please note that what needs to be tested in RCT studies is the effect of alternative communication strategies - not the effect of vitamin D.</p> <p>Dr. Pasi Malmi, researcher of public administration and evidence based medicine</p>	<p>within the scope of NNR. Regarding you comment on principles and methodologies, we will refer you to the three papers published in Food &amp; Nutrition Research (see link at our website) Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	---	---

<p>31. 12. 202 0 17: 27: 08</p>	<p>Per Bjonnes Kristiansen, Metabolsk Helse</p>	<p>Høringsuttalelse fra Metabolsk helse</p> <p>Metabolsk helse er en organisasjon som ble etablert 9. desember 2020 og registrert i Enhetsregisteret med org nr 926 300 636. Metabolsk Helse er en ideell og uavhengig helsepolitisk organisasjon for å bekjempe overvekt og fedme med tilhørende sykdommer som diabetes type 2 og hjerte- og karsykdommer. Målet er en halvering av livsstilsrelaterte sykdommer innen 2030!</p> <p>Vi vil adressere kost-relatert metabolsk sykdom som diabetes, høyt blodtrykk, ugunstige blodlipider (dyslipedemi), fedme, hjerte- og karsykdom, fettlever med flere, som alle er relatert til insulinresistens og som forventes å kreve økende ressurser fra helsevesenet. (Dall 2013).</p> <p>Metabolsk syndrom er i dag en vanlig tilstand, og forekomsten øker i takt med den generelle vektøkningen i befolkningen. Metabolsk syndrom eller insulinresistenssyndromet, som det også kalles, forsterkes av høyt karbohydratinntak og ledsagende hyperinsulinemi. (Ferrannini 1991, Reaven 1967)</p> <p>Sammenhengen mellom metabolsk syndrom og et høyt inntak av karbohydrater og lavt fettinntak anses som akseptert. Imidlertid er det en økende erkjennelse av at ultrabearbeidet mat fremmer overvekt, fedme og metabolsk sykdom (Costa 2018, Machado 2019).</p> <p>Vi vil derfor anbefale en gjennomgang av betydning av makronæringsstoffenes sammensetning for utvikling av metabolsk syndrom, og hvilken betydning ultraprosessert mat har for denne utviklingen.</p> <p>Anbefalingene om fettinntak må oppdateres</p> <p>Mange funn tyder på at fettkvalitet er mer avgjørende enn kvantitet, og studier som finner samsvar mellom fettinntak og sykdomsrisiko, er typisk ikke korrigert for transfett. Siden 1990 har en rekke studier demonstrert at industrielt transfett forårsaker hjerte- og karsykdom (Hyseni 2017). Små mengder transfett finnes naturlig i noe kjøtt og melkeprodukter, men hovedmengden skyldes industriell prosessering og oppstår fra delvis herdet/hydrogenert fett av planteoljer.</p> <p>De siste årene er det gjennomført en rekke metaanalyser av sammenhengen mellom mettet fett og hjerte- og karsykdom, og konklusjonene har vist stort sprik. En analyse taler for at grunnen til spriket i konklusjoner er hvorvidt det er tatt hensyn til transfett</p>	<p>Dear Per Bjonnes Kristiansen and Metabolsk Helse,</p> <p>Thank you for your important comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. In addition to include an update on NNR for energy, macro- and micronutrients, NNR2022 will develop evidence-based platforms for the national food based dietary guidelines (FBDGs) as well as the integration of overweight and obesity (in addition to sustainability and environmental issues) into FBDGs. The principles for evaluating quality, bias as well as assessment of causality in nutritional sciences will be describes in several background papers in the NNR project. We have also a systematic, open and transparent methodology for selecting topics for de novo systematic reviews, which also will be central when updating the DRVs and FDDGs.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	--

og om transfett feilaktig er registrert som mettet fett. (Hamley 2017)

Vi foreslår at ernæringsmyndighetene tar initiativ til å få utført en review / metaanalyse som tar for seg effekter av mettet fett, der studier med mulig transfett-konfunder utelates. Det er mye forvirring angående fettinntak og risiko for hjerte- og karsykdom, hvilket tilsier at nye review / metaanalyser må legge harde endepunkter til grunn.

Individuelle kostråd basert på metabolsk helse

Aktive friske personer nyttiggjør karbohydrater på en bedre og langt mer effektiv måte enn den store andelen av befolkningen som er overvektig og/eller insulinresistente.

Passive og metabolsk syke personer tåler ikke karbohydrater særlig godt.

Vi vil be om at kostholdsanbefalingene må differensiere mellom ulike befolkningsgrupper basert på metabolsk tilstand og øvrige ubalanser/plager som tilsier endret ernæringsbehov og økt forbruk av enkelte næringsstoffer.

Metabolsk helse ser frem til nye nordiske kostanbefalinger med håp om at de i større grad enn tidligere tar hensyn til ny ernæringskunnskap og vektlegger individuelle forskjeller.

Mvh  
Metabolsk Helse  
Org.nr. 926 300 636  
Tonje R. Gulliksen, styreleder  
Per Bjønnes Kristiansen, daglig leder  
Dr. Vivian L. Veum, fagrådsmedlem  
Dr. Erik Hexeberg, fagrådsmedlem

<p>17. 12. 202 0 18: 57: 39</p>	<p>Yelverton Tegner</p>	<p>It is important to address the dosage of vit-D. Todays recommendation is based more on beliefs than on science. Mony studies are of poor quality.</p>	<p>Dear Yelverton Tegner, Thank you for your comment and thank you for pointing out an important issue. There are strict requirements for documentation that are required before formulating national dietary advices. Individual studies are not sufficient documentation to change or set dietary advices. Systematic reviews (SRs) are the preferred method to summarize the causal relationship between nutrient- or food group exposure and a health outcome. While several thousand SRs have been published in the field of diet and nutrition, only a limited number of the SRs have adhered to the principles and methodology required to qualify as main foundation for setting dietary reference values (DRVs) and food-based dietary guidelines (FBDGs) in the Nordic Nutrition Recommendations. For a description and rational for the methodology used in NNR2022 please read the following articles; The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations</p>
---	-----------------------------	--	--

			<p>2022 - Handbook for qualified systematic reviews Arnesen et al, Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
16. 12. 202 0 12: 54: 33	Eva Roos	In the presentation of the NNR 2022 at Nordic Nutrition Conference 2020 you listed mealpattern and meals as one possible chapter in the coming NNR. In the "Call for chapter experts" this topic was not included in the list of topics that you could choose from being willing to contribute as an NNR expert.	<p>Dear Eva Roos,</p> <p>Thank you for your comment. Some of the new chapters in NNR2022 was decided after the public call for experts was announced. When deciding on experts for these chapters, we have used everyone who has expressed their interest in the call as a starting point for selection of chapter authors. Selection is based on CV, competence and relevance, and experts have therefore in some cases been chosen regardless of the person's "tick" in the online application</p>

			<p>form. We have also emphasized the assessment of "Conflict of Interest". For some chapters we have had very few applicants, for others there were several. It is a complicated solitare and we must also take into account a geographical distribution between the Nordic countries.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	--	---

<p>27. 11. 202 0 12: 46: 52</p>	<p>Henriette Bastiansen, Kappa Bioscience</p>	<p>Recommendations of a systematic review of vitamin K2 in light of vitamin D intake Intake of sufficient amounts of vitamin D is important in the Nordic regions, especially during fall, winter and spring. It is shown that vitamin D induces the expressions of vitamin K dependent proteins. They are expressed in an inactive state, and vitamin K is needed for their activation. This is shown in several model systems, and also last year in a prospective double-blinded, placebo-controlled clinical trial (excluding vitamin K antagonist users and multivitamin users), <a href="https://doi.org/10.3390/nu11020231">https://doi.org/10.3390/nu11020231</a>. The synergistic interplay between vitamin D and K was reviewed in 2017 where the authors conclude: “Taken together, animal and human studies suggest that optimal concentrations of both vitamin D and vitamin K are beneficial for bone and cardiovascular health as supported by genetic, molecular, cellular, and some human studies. However, vitamin D and calcium supplementation along with vitamin K deficiency might also induce long-term soft tissue calcification and CVD, particularly in vitamin K antagonist users and other high-risk populations”, <a href="https://doi.org/10.1155/2017/7454376">https://doi.org/10.1155/2017/7454376</a></p> <p>Correlation, and prospective cohort studies have pointed on the importance of both vitamins together, on important clinical measures:</p> <p>Van Ballegooijen et al. (2020) studied the levels of both vitamin K and D in a prospective cohort study (N=4742) and mortality, with a median of 14.2 years follow-up. They concluded that combined vitamin D and K status are associated with increased all-cause mortality and possibly with cardiovascular mortality and cardiovascular events compared to adequate vitamin D and K status, <a href="https://doi.org/10.1007/s00394-020-02352-8">https://doi.org/10.1007/s00394-020-02352-8</a>.</p> <p>Van Ballegooijen et al. (2017) studied the levels of both vitamin K and D in a population-based cohort study (N=402) and blood pressure, with a median of 6.4 years follow-up. They concluded that the combination of low vitamin D and K status was associated with increased blood pressure and a trend for greater hypertension risk, <a href="https://doi.org/10.1161/hypertensionaha.116.08869">https://doi.org/10.1161/hypertensionaha.116.08869</a>.</p> <p>Mayer et al. (2017) studied the association of vitamin K and D status on arterial</p>	<p>Dear Henriette Bastiansen, Thank you for your comment. These are very interesting and relevant findings. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. Regarding the process for prioritizing topics for systematic reviews, the NNR2022 project will publish a scientific article describing the method and principles during Q1 of 2021.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	--

		<p>stiffness in a general population (N=1023). They concluded a substantial interaction of insufficient K and D vitamin in terms of increased aortic stiffness, <a href="https://doi.org/10.1016/j.jnutbio.2017.04.010">https://doi.org/10.1016/j.jnutbio.2017.04.010</a></p> <p>It is very common in the Nordic region to supplement with vitamin D, therefore it is important to balance that intake with enough vitamin K. Intake of vitamin K1 and K2 has different distributions in the body, and the vitamin K dependent proteins that are induced by vitamin D are located extrahepatically. This is also where vitamin K2 plays the most important role, <a href="https://doi.org/10.1016/S0304-4165(02)00147-2">https://doi.org/10.1016/S0304-4165(02)00147-2</a>. Since NNR2012, much data has been published on the interactions between the two vitamins. It is important to assess a recommendation of vitamin D together with vitamin K2. In that respect, we ask the NNR2020 Committee to consider vitamin K2 for a systematic review, where one chapter should assess interactions to vitamin D.</p>	
--	--	--	--

<p>27. 11. 202 0 12: 46: 08</p>	<p>Henriette Bastiansen, Kappa Bioscience</p>	<p>Recommendations of a systematic review of vitamin K2, separate from K1</p> <p>Since NNR2012, there has been generated much data on vitamin K, both vitamin K1 and K2. Better analytical methods for detection of the two vitamins have provided more accurate and precise measures of both vitamin K1 and K2 in food, and more food has been analyzed. Correlation studies and prospective cohort studies have pointed on differences between intake of vitamin K1 and K2 on clinical important endpoints. Prospective clinical trials have shown beneficial and meaningful effects in diseased and healthy populations for both vitamins.</p> <p>Vitamin K1 and K2 has different lipophilic characteristics, therefore, the uptake, metabolism and distribution in the body is different. There are needs for a separate RDI (recommended daily intake) of vitamin K2, independent of K1. This was highlighted by Akbulut et al. 2020 (Cardiovascular Research Institute Maastricht, The Netherlands), <a href="https://doi.org/10.3390/nu12061852">https://doi.org/10.3390/nu12061852</a>. As basis for their assessment they used a nine-criteria standard (published in 2014) to evaluate if there were enough evidence for vitamin K2 to be considered for an RDI, <a href="https://doi.org/10.1007/s00394-014-0666-3">https://doi.org/10.1007/s00394-014-0666-3</a>. The following criteria were looked into (a) an accepted definition; (b) a reliable analysis method; (c) a food database with known amounts of the bioactive; (d) cohort studies; (e) clinical trials on biologic processes; (f) clinical trials for dose-response and efficacy; (g) safety data; (h) systematic reviews and/or meta-analyses; (i) plausible biological rationale. The authors conclude that vitamin K2 meets all the criteria and should be considered for a specific RDI.</p> <p>Last years, important and relevant data have been published out of the Nordic counties. Below you find some examples.</p> <p>Rødbotten et al. (2014) investigated vitamin K2 content in different bovine muscles and breeds. They found vitamin K2 to be the most dominant form compared to vitamin K1, <a href="https://doi.org/10.1016/j.meatsci.2014.01.005">https://doi.org/10.1016/j.meatsci.2014.01.005</a>.</p> <p>Vermeer et al. (2018) investigated the levels of vitamin K1 and K2 in European cheeses, including two Norwegian brands (Norvegia and Gamalost). They found the dominant form to be vitamin K2, <a href="https://doi.org/10.3390/nu10040446">https://doi.org/10.3390/nu10040446</a>.</p> <p>Lundberg et al. (2020) investigated the uptake of vitamin K2 from the Norwegian cheese Jarlsberg in a prospective clinical trial. The levels of vitamin K1 and K2 in the tested cheese was 30 and 778 ng/g respectively. Daily intake of Jarlsberg cheese increased the osteocalcin level, vitamin K2 and positively affected the lipid patterns and</p>	<p>Dear Henriette Bastiansen, Thank you for your comment. These are very interesting and relevant findings. We will consider you input and the studies you are referring to. In general, new significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. Thanks for you input.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	---

	<p>blood pressure, <a href="https://dx.doi.org/10.18203/2349-3259.ijct20201712">https://dx.doi.org/10.18203/2349-3259.ijct20201712</a>.</p> <p>Haugsgjerd et al. (2020) studied the association of dietary vitamin K and risk of coronary heart disease in middle-age adults (the Hordaland Health Study Cohort). Norwegian men and women (N=2987) with 46-49 years of age were included and the median follow-up time was 11 years. The authors concluded that a higher intake of vitamin K2 was associated with lower risk of coronary heart disease (CHD), while there was no association between intake of K1 and CHD, <a href="http://dx.doi.org/10.1136/bmjopen-2019-035953">http://dx.doi.org/10.1136/bmjopen-2019-035953</a>.</p> <p>Jespersen et al. (2020) studied a biomarker for vitamin K status (uncarboxylated matrix Gla-protein (dp-ucMGP)) and cardiovascular risk in a Danish general population study (229 males and 262 females, aged 19-71). The authors showed that the plasma levels of dp-ucMGP were positively associated with obesity, blood pressure, pulse wave velocity, and a history of cardiovascular disease. They concluded that the findings support dp-ucMGP as a biomarker of cardiovascular risk, and that vitamin K status could play a role in vascular calcification, <a href="https://doi.org/10.1016/j.clinbiochem.2020.05.005">https://doi.org/10.1016/j.clinbiochem.2020.05.005</a>.</p> <p>Much data has been published since NNR2012, documenting content of vitamin K2 in Nordic food, biomarkers for vitamin K2 intake, and health benefits. We ask the NNR2020 Committee to consider vitamin K2 for a systematic review.</p>	
--	---	--

<p>15. 11. 202 0 18: 03: 25</p>	<p>Henrik Stenwig, Sjømat Norge (Norwegian Seafood Federation )</p>	<p>Comments part 2, November 15th</p> <p>In Norway, we have experienced that criteria and indicators used to assess sustainability have not been coherent across various food-categories such as vegetable products, agricultural animal products and aquatic animal products (farmed as well as captured). If the aim is to be able to combine nutritional recommendations with environmental sustainability issues, it must be a prerequisite that assessment of the environmental performance of the diets or food-products/-categories, must be based on methods that can be used across the various food categories.</p> <p>To avoid the inventing of the wheel-situation and to avoid developing methods that are based on assessments of environmental performances at the level of nutritional substances (proteins, carbohydrates, fatty acids), we will propose that the Product Environmental Footprint (PEF)- method developed by the European Commission, should become the method to be used to assess environmental performances, also in the current process to revise the NNR. ( see <a href="https://ec.europa.eu/environment/eussd/smgp/dev_methods.htm">https://ec.europa.eu/environment/eussd/smgp/dev_methods.htm</a> and <a href="https://ec.europa.eu/environment/eussd/smgp/initiative_on_green_claims.htm">https://ec.europa.eu/environment/eussd/smgp/initiative_on_green_claims.htm</a> ).</p> <p>Concerning the question above on how to combine NNR to environmental issues, we would strongly suggest that this should be based on nutritional recommendations in combination with "continuously" updated information to the consumers on the environmental performances of the various food categories. With the PEF-method 16 impact categories of the food products will be assessed in parallel, and out of these only four are directly relevant to assess the climate-footprint. A merging of a nutritional values and environmental footprint into a combined index/indicator of sustainable nutritional recommendations will probably end up to be misleading of the consumers. The basis for this postulate is the fact that during the next few years there will be a significant change (hopefully reductions) of the environmental footprints of the food, but not evenly across the 16 impact areas (in addition to the effect on biodiversity) and not evenly across the food categories. A combined recommendation including nutrition and sustainability will probably not be robust due to unevenly distribution of changes of the environmental performances while the recommendations regarding healthy diets will not be subject to significant changes over the same period of a few years.</p> <p>In line with the above considerations, it is recommended to invite experts from the DG ENV of the European Commission and/ or representatives from the European Joint</p>	<p>Please see the reply above.</p>
---	---	--	------------------------------------

		<p>Research Centre ( <a href="https://ec.europa.eu/info/departments/joint-research-centre_en#responsibilities">https://ec.europa.eu/info/departments/joint-research-centre_en#responsibilities</a> ) as experts regarding sustainability and environmental issues.</p>	
--	--	--	--

<p>15. 11. 202 0 18: 02: 12</p>	<p>Henrik Stenwig, Sjømat Norge (Norwegian Seafood Federation )</p>	<p>Comments part 1, November 15th</p> <p>Comments to the Webinar on diet and sustainability: NNR2022 and that NNR2022 will develop evidence-based platforms for the national FBDG as well as the integration sustainability and environmental issues into FBDG.</p> <p>The webinar gave an interesting overview of the various aspects and of the complexity of the combination of nutritional recommendations and information on environmental performances.</p> <p>The major challenge in combining nutritional recommendations to the citizens with the aim to increase the proportion of healthy diets in the populations, is of course the complex nature of deciding on what is healthy across the population including dimensions as gender, age, education, traditions and cultural differences. Bringing in an obligation to combine nutritional recommendations with information/recommendations to the population on how to achieve/contribute to an environmentally sustainable development by choosing "greener" products, increases the complexity exponentially.</p> <p>As a representative of Sjømat Norge (the Norwegian Seafood Industry the Norwegian Seafood Federation represents the interests of approximately 680 member companies. Our member companies cover the entire value chain from fjord to dinner table in the fisheries and aquaculture sectors in Norway), I took notice of the differences between countries regarding national recommendations presented at the webinar, of the amount of fish in the diet. In Netherland it seems that the recommended intake of meat (in gram) is five times higher than for fish. This is significantly different from the recommendations from the Norwegian health authorities.</p> <p>Such differences in the recommendations will also have impact on the environmental footprints of the diets. The challenge of the current Nordic process includes the need of a kind of prioritization between a healthy versus an environmental ("green") diet. It might be seen as a typical "the hen or the chicken"-issue, and from the website of the NNR2022 it does not seem to be a clear subsequently order in the terms of references of the current process regarding this kind of conflicting interest: "The new edition (NNR2022) will be published in 2022. In addition to include an update on NNR for energy, macro- and micronutrients, NNR2022 will develop evidence-based platforms for the national FBDG as well as the integration of overweight and obesity, and sustainability and environmental issues into FBDG."</p>	<p>Dear Henrik Stenwig, Thank you for your comments.</p> <p>Reply to comment 1: The NNR2022 project will formulate health derived FBDGs based on an evidence based evaluation of the causal relationship between nutrient or food exposures and health outcomes. Further, we need to consider the implications of these FBDGs on sustainability. The NNR2022 project will produce several background papers on various aspects of sustainability. Based on the conclusions from this report, we must consider whether we should put any restraints on these health derived FBDGs. We will describe very explicit in describing what are health derived FBDGs, and how sustainability is integrated into DRVs and FBDGs.</p> <p>Reply to comment 2: Thank you for this very important and relevant comment. We totally agree with you that the assessment of the environmental performance of diets and/or food products should be based on methods that can be used across various food categories. We are following the work by the European Commission and will of course consider this work in the NNR2022 project. We are also</p>
---	---	--	--

		<p>At what stage will the clarification be made of what the integration sustainability and environmental issues into FBDG means in relation to the "update on NNR for energy, macro- and micronutrients, NNR2022 will develop evidence-based platforms for the national FBDG"?</p> <p>End of Comments, part 1, November 15th 2020. Part 2 follows next.</p>	<p>collaborating with several national and international front-line scientific mileus in order to base our guidelines on the best available and updated evidence. However, details about the exact way we will work has not been decided yet.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>12. 11. 202 0 15: 48: 49</p>	<p>David Smith, Professor Emeritus of Pharmacolog y, University of Oxford</p>	<p>I have read the impressive document 'Principles and Methodologies' and was surprised to see in Table 1 on page 5 that none of the health outcomes listed include any outcomes related to mental health.</p> <p>I searched the last report (NNR2012) and found the following: three mentions of 'mental health' in the text, all of which related to physical activity; three text references to 'depression', two of which related to physical activity and one to potassium status; four text references to 'cognitive impairment' all of which related to micronutrients. I find this disturbing, since it is well established that nutrition plays an important role in mental health. I hope that the authors of the new NNR will give more detailed attention to this matter.</p>	<p>Dear David Smith, Thank you for this important comment. The table in the paper you are referring to are only suggestive. The respective authors for each chapter are required to do an appropriate literature search and evaluate witch outcomes that should be included. We can assure you that a number of outcomes related to mental health will be considered.</p>

			Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee
01. 11. 202 0 14: 11: 23	Helena Westlund Friskskötersk an Sverige AB	<p>Kan normala nivåer av D-vitamin och DHA, EPA förebygga risken att drabbas av typ 1 diabetes?</p> <p>Jag vill visa er studier som tyder på det. Men först till mig.</p> <p>Jag är specialistsjuksköterska, med 25 års erfarenhet av vården. De senaste 7 åren har jag utvecklat ett stort hälsointresse, med anledning av att ohälsan, hälsade på vår familj och min då 6 åriga dotter drabbas av diabetes typ1.</p> <p>Jag är i dag övertygad om att hon led av D-vitaminbrist när hon drabbades. Men jag kan inte bevisa det, då inga sådana prover var tagna innan hon insjuknade, eller ens efteråt. Jag är också övertygad om att hon ärvde den bristen från mig. Jag har ätit sparsamt med fisk hela mitt liv och när min glutendiagnos ställdes, hade jag grava brister. Inget prov på D-vitamin går att hitta i mina journaler. Jag fick tillskott av B-vitamin och järn, men inget D-vitamin. Jag påtalade på BVC att jag tyckte att mitt barn hade krokiga ben. Ingen åtgärd. Hennes tänder är fårade, så som vid D-vitaminbrist. Som diabetesförälder rannsakar man sig själv och tillbringar åtskilliga timmar med att försöka förstå vad som utlöste sjukdomen. I dag tror jag att det är många faktorer som behöver sammanfalla vid samma tidpunkt, för att barnet skall utveckla sjukdomen. Behöver vi verkligen identifiera alla dem eller räcker det att vi hittar några och avlägsnar dem, för att barnet/ungdomen skall få fortsätta vara frisk? Förutom allt lidande vi skulle kunna bespara, så är detta en väldigt kostsam sjukdom, för samhället. Livslång insulinbehandling, samt dyra tekniska hjälpmedel och i slutskedet ofta kopplad till dialys, amputationer, hjärtinfarkter mm.</p> <p>I dag kontrolleras inte D-vitamin regelbundet på barn med Diabetes, vilket jag anser att det borde göras efter att ha läst åtskilliga studier som visar på samband.</p> <p>Har ni kännedom om dessa studier? I så fall hoppas jag att ni lyfter upp vikten av att verkligen äta fet fisk 3 ggr i veckan, så behöver barnen inte ha dessa brister och kanske inte heller drabbas av diabetes.</p>	<p>Dear Helena Westlund,</p> <p>Thank you for your comment and sharing your story and experiences with us. We will consider you input and the studies you are referring to.</p> <p>In general, new significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

		<p>Se dessa studier och lyft upp fisken som den livsnödvändiga mat den faktiskt är! Vitamin D and Omega3 Supplementations in Mediterranean Diet During the 1st Year of Overt Type 1 Diabetes: ACohort Study Nutrients 2019,11 2158;doi:10.3390/nu11092158 Intake of D and risk of type 1 diabetes: a birth-cohort study The LANCET. Vol 358.November 3; 2001</p>	
--	--	--	--

<p>27. 10. 202 0 11: 48: 21</p>	<p>Margit Vea</p>	<p>Myndighetene omtaler kjemiske søtstoffer som et uskyldig og trygt alternativ, men baserer sine råd på gammel forskning. Lengre observasjonsstudier og erfaringer rundt bruken av kunstig søtstoff, bør få alarmklokkene til å ringe.</p> <p>På tross av at helsedirektoratet påpeker at kunstig søtstoff ikke bør gis til barn under 3 år, serveres lettprodukter også til barn. Hvordan kunstig søtstoff påvirker tidlig utvikling, er lite undersøkt, men en ny studie fra mai 2020, Nonnutritive sweetener consumption during pregnancy, adiposity, and adipocyte differentiation in offspring: evidence from humans, mice and cells, viser at inntak av lettbrus med kunstig søtstoff under svangerskapet, ser ut til å øke risikoen for at barnet blir overvektig. I tre år fulgte forskerne utviklingen til barn født av mødre som drakk lettbrus under graviditeten. De foretok samtidig studier på mus – vurderte kroppsvekt, fettvev, gnuttrykk, glukose og insulintoleranse hos avkommet ved 12 ukers alder. Hos mus, særlig hannkjønn, så de forhøyet kroppsvekt, fett og insulinresistens. Det var det 47 % økning i kropps fett ved inntak av aspartam, og 15 % økning i kropps fett ved inntak av sukralose. Forskerne konkluderte med at studien var nytt bevis for at gravide som får i seg aspartam øker risikoen for at babyen for forstyrrelser i metabolismen og bli overvektig senere i livet. I en artikkel fra 2015, Artificial sweeteners are not the answer to childhood obesity, konkluderer forskerne med at kunstig søtstoff ikke er løsningen på overvektproblemet blant barn. Sötstoffene viser seg å gi de samme kroniske sykdommene som er forbundet med sukker. For å redusere overvekt og fedme blant barn, er det best å redusere inntaket av søtstoff fra både mat som inneholder sukker, mat med mange kalorier, og mat uten sukker men tilsatt kunstig søtstoff uten kalorier. Tarmfloraen er en sammensetning av mange bakterier, virus, sopp og andre mikrober som lever i tarmen vår. På The European Society of Cardiology Congress i august i år, presenterte forskerne en studie, Gut microbes could unlock the secret to healthy ageing, som avslører at mikrobiomet, tarmfloraen, i sterk grad påvirker sykdom og helse. Løsningen for å bygge god helse ligger i tarmfloraen.</p> <p>Først de senere årene er det forskning som viser at kunstige søtstoffer påvirker og endrer tarmfloraen. Når tarmfloraen endres, er det fare for at blant annet produksjonen av hormoner forstyrres. Bakteriene er viktige i produksjonen av hormoner som påvirker vekt, psyke, stoffskifte m.m. Forstyrrelser gir økt risiko for overvekt, kronisk sykdom, autoimmune sykdommer, økt betennelse i kroppen, angst og depresjon. IBS (irritabel tarm syndrom) og Crohns-lignende symptomer har økt i</p>	<p>Dear Margit Vea,</p> <p>Thank you for your comment on this important issue.</p> <p>We highly appreciate your input and will consider this carefully in the NNR2022 project.</p> <p>New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	-------------------	---	--

	<p>omfang de siste årene, også blant barn og unge. Det er nå mistanke om at symptomene kan forsterkes av søtstoffer som sukralose (Splenda) og maltodextrin.</p> <p>Hvordan kjemisk søtstoff påvirker tarmfloraen:</p> <p>2014: <a href="https://www.eurekalert.org/pub_releases/2014-09/wios-gba091514.php">https://www.eurekalert.org/pub_releases/2014-09/wios-gba091514.php</a></p> <p>2014: <a href="https://www.sciencemediacentre.org/expert-reaction-to-non-caloric-artificial-sweeteners-nas-and-glucose-intolerance/">https://www.sciencemediacentre.org/expert-reaction-to-non-caloric-artificial-sweeteners-nas-and-glucose-intolerance/</a></p> <p>2018: <a href="https://www.mdpi.com/1420-3049/23/10/2454">https://www.mdpi.com/1420-3049/23/10/2454</a></p> <p><a href="https://www.nature.com/articles/nature13752">https://www.nature.com/articles/nature13752</a></p> <p>2019 (spansk Review):</p> <p><a href="https://academic.oup.com/advances/article/10/suppl_1/S31/5307224">https://academic.oup.com/advances/article/10/suppl_1/S31/5307224</a></p> <p>2017: <a href="https://pubmed.ncbi.nlm.nih.gov/29159583/">https://pubmed.ncbi.nlm.nih.gov/29159583/</a></p> <p>Nylig forskning på tarmflora:</p> <p><a href="https://www.escardio.org/The-ESC/Press-Office/Press-releases/Gut-microbes-could-unlock-the-secret-to-healthy-ageing">https://www.escardio.org/The-ESC/Press-Office/Press-releases/Gut-microbes-could-unlock-the-secret-to-healthy-ageing</a></p> <p>Inflammatoriske tarmsykdommer hos barn: <a href="https://kirurgen.no/fagstoffSøtstoff%20og%20Chrons%20sykdom">https://kirurgen.no/fagstoffSøtstoff og Chrons sykdom:</a></p> <p><a href="https://www.newswise.com/articles/artificial-sweetener-splenda-could-intensify-symptoms-in-those-with-crohn%E2%80%99s-disease?sc=dwhn">https://www.newswise.com/articles/artificial-sweetener-splenda-could-intensify-symptoms-in-those-with-crohn%E2%80%99s-disease?sc=dwhn</a></p> <p>Om søtstoff til barn:</p> <p><a href="https://www.tandfonline.com/doi/full/10.1080/02772248.2016.1234754">https://www.tandfonline.com/doi/full/10.1080/02772248.2016.1234754</a></p> <p><a href="https://pubmed.ncbi.nlm.nih.gov/25828597/Kunstig_søtstoff_og_graviditet_og_ammning">https://pubmed.ncbi.nlm.nih.gov/25828597/Kunstig søtstoff og graviditet og amming:</a></p> <p><a href="https://ammehjelpen.no/kunstige-sotstoffer-og-a">https://ammehjelpen.no/kunstige-sotstoffer-og-a</a></p>	
--	--	--

<p>16. 10. 202 0 16: 14: 26</p>	<p>Magnhild Kolsgaard, Norwegian Dairy Council</p>	<p>NNR 2022 Committee</p> <p>In the Time schedule chart on your webpage <a href="https://www.helsedirektoratet.no/english/nordic-nutrition-recommendations-2022#timeschedule">https://www.helsedirektoratet.no/english/nordic-nutrition-recommendations-2022#timeschedule</a> there is estimated a public hearing starting now in October 2020 and lasting until July 2021. Is this the correct dates?</p> <p>I also wonder what the deadline for sumitting comments and nominations are.</p> <p>Best regards Magnhild Kolsgaard</p>	<p>Dear Magnhild, Thank you for your comment. The dates for public hearing of DRVs and FBDGs are incorrect. The public hearing for the final draft for chapters will start during the fall 2022. We will update the time schedule as soon as possible. The public call for comments is open throughout the whole project. The nomination of topic for systematic reviews will close December 31st 2020.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>01. 10. 202 0 10: 57: 20</p>	<p>Anna Stubbendorff</p>	<p>Hej!</p> <p>Jag förstod att seminariet på Zoom den 24 september spelades in och skulle läggas på denna sida: <a href="https://www.helsedirektoratet.no/english/nordic-nutrition-recommendations-2022#webinarondietandsustainabilitynnr">https://www.helsedirektoratet.no/english/nordic-nutrition-recommendations-2022#webinarondietandsustainabilitynnr</a></p> <p>Jag kan dock inte hitta den någonstans, har den lagts någon annanstans?</p> <p>Hälsningar Anna Stubbendorff</p>	<p>Dear Anna Stubbendorff, Thank you for your comment. Minor editing must be done with the recording. Therefore, there is a delay in publishing the webinar and presentations. Thank you for your patience, everything will be published at our official webpage.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

<p>25. 09. 202 0 16: 22: 21</p>	<p>Erik Tärk</p>	<p>Hi,</p> <p>Please consider the high relevance and importance of insulin resistance in majority of cases where obesity and inflammatory diseases are developed.</p> <p>Insulin awareness and monitoring should be prioritized higher than blood glucose monitoring, to stop the pandemic of metabolic syndrome.</p> <p>Insulin resistance due to excess carbohydrates, too frequent feeding and limiting essential nutrients, including fatty acids, along with poor physical activity can be the root cause of most diseases which have been widespread in the last 20-30 years.</p> <p>Please refer to, and if at all possible, discuss with Dr. Benjamin Bikman, Dr Jason Fung regarding studies and practice to confirm this.</p> <p>Thank you and best regards, Erik Tärk</p>	<p>Dear Erik Tärk,</p> <p>Thank you for your important comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>25. 09. 202 0 12: 40: 16</p>	<p>Laila</p>	<p>I want environmental sustainability to be considered in all dietary recommendations from a planetary boundaries framework! Considering sustainability only in terms of land use and carbon footprint is simply not enough.</p>	<p>Dear Laila,</p> <p>Thank you for your comment. You are totally correct that we must integrate different dimensions of the sustainability term. Using the planetary boundary model is one way of doing it. However, the final committee to work on the issues has not been established yet, neither the framework.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

<p>24. 09. 202 0 15: 44: 02</p>	<p>Elaina Weber, Master's Student, NMBU, Ås</p>	<p>Hei hei! I just joined the public seminar, and it was run fabulously. Thank you, and thank you for making this open to the public. I asked a question there that went unanswered, so I will ask it here. It's a bit critical, if you'll allow!</p> <p>One question raised during the talks today was to the effect of "Is it good to decrease animal products if you're replacing them with soy?" The response was that this is complex, and no conclusion was made. This shows a major flaw in approaches that inherently do not enable comparisons.</p> <p>As we saw, there are a variety of ways to try to quantify environmental sustainability within diets. Many methods focus on improving environmental sustainability by chosen metrics. Notably, these approaches lack a framework that acknowledges limits to environmental resources (i.e. planetary boundaries). As such, they fail to allow for comparisons of improved sustainability: comparisons between indicators (GHGE versus land-use versus water use, etc.), comparisons between foods, comparisons between food groups, and, most importantly, comparisons with the targets of staying within a stable Earth system for humans. In light of the complexity that ensures there will always be a trade-off in dietary choices, does NNR 2022 plan to use a framework, such as planetary boundaries, that enables these essential comparisons? In other words, will NNR 2022 be satisfied with doing better, or is it willing to ask if we're doing enough?</p> <p>Thank you for your great work. I'm critical because I care (:</p>	<p>Dear Elaina Weber,</p> <p>Thank you for sending these important questions post-seminar, and sorry we did not manage to rise the questions while being online. You are totally correct that there will be many trade-offs to be made and using the planetary boundary model for this is one way of doing it. However, the final committee to work on the issues has not been established yet, but once it is up and running your question will have to be one of the first to resolve.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	---

<p>21. 09. 202 0 14: 54: 45</p>	<p>Jon-Magnus Restad</p>	<p>Hei.</p> <p>Ønsker å sette fokus på fett, og er av den oppfatning at det ikke finnes tilstrekkelig grunnlag for å anbefale å bytte ut mettet fett med umettet fett. En gruppe eksperter (mest amerikanske) utga nylig en konsensus-uttalelse der de skriver at det ikke lenger er tilstrekkelig vitenskapelig støtte til å anbefale folk å ikke innta mettet fett:</p> <p><a href="https://www.nutritioncoalition.us/news/saturated-fat-limit-not-justified">https://www.nutritioncoalition.us/news/saturated-fat-limit-not-justified</a></p> <p>En annen meta-analyse konkluderer slik:</p> <p>«Available evidence from adequately controlled randomised controlled trials suggest replacing SFA with mostly n-6 PUFA is unlikely to reduce CHD events, CHD mortality or total mortality. The suggestion of benefits reported in earlier meta-analyses is due to the inclusion of inadequately controlled trials. These findings have implications for current dietary recommendations.»</p> <p><a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5437600/">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5437600/</a></p> <p>En ny gjennomgang av «Sydney Diet Heart Study» (også en blindet, randomisert, kontrollert studie), konkluderer med at:</p> <p>«Advice to substitute polyunsaturated fats for saturated fats is a key component of worldwide dietary guidelines for coronary heart disease risk reduction. However, clinical benefits of the most abundant polyunsaturated fatty acid, omega 6 linoleic acid, have not been established. In this cohort, substituting dietary linoleic acid in place of saturated fats increased the rates of death from all causes, coronary heart disease, and cardiovascular disease. An updated meta-analysis of linoleic acid intervention trials showed no evidence of cardiovascular benefit. These findings could have important implications for worldwide dietary advice to substitute omega 6 linoleic acid, or polyunsaturated fats in general, for saturated fats.»</p> <p><a href="https://www.bmj.com/content/346/bmj.e8707">https://www.bmj.com/content/346/bmj.e8707</a></p>	<p>Dear Jon-Magnus Restad,</p> <p>Thank you for your comment. We highly appreciate your comment and will consider your input carefully in the NNR2022 project.</p> <p>New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>For a description and rationale for the methodology used in NNR2022 please read the following articles;</p> <p>The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews Arnesen et al, Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--------------------------	---	--

	<p>Dette er studier av høyeste evidens-nivå som stiller store spørsmålstegn ved anbefalingene som gis både av dere og helsemyndigheter i andre land. Mettet fett later ikke til å være skadelig. Og å erstatte mettet fett med umettet fett ser heller ikke ut til å gi noen gevinst. Med et litt annet perspektiv stiller jeg meg også tvilende til om vår beste kilde til fett kan være ultraprosesserte oljer som har vært fraværende nesten hele vår evolusjon. Disse planteoljene har også det problemet at de er veldig høye i Omega-6 PUFA, som gjør de generelt pro-inflammatoriske. Dersom man bruker disse oljene til matlaging, skapes det også skadelige stoffer da oljene er svært ustabile (i og med at de er flerumettede) under oppvarming. De oksiderer lett, og jeg mener derfor det er uansvarlig å anbefale inntak av disse oljene.</p> <p>Jeg nevner også "PURE" studien, som indikerer at høyere inntak av karbohydrater er assosiert med økt dødelighet. Økt fettinntak ser ut til å gi redusert risiko for slag:</p> <p><a href="https://pubmed.ncbi.nlm.nih.gov/28864332/">https://pubmed.ncbi.nlm.nih.gov/28864332/</a></p> <p>Jeg kan heller ikke se at det er noen grunn til anbefalinger mot rødt kjøtt. WHO påstår at rødt kjøtt (særlig prosessert) er "probably carcinogenic to humans". Funnene deres er en bitteliten relativ risiko mot prosessert kjøtt, og ikke statistisk signifikant mot uprosessert rødt kjøtt. Størsteparten av studiene deres var også gjort på rotter som var injisert med kreftfremkallende stoffer. Intervensjonsstudier med negative resultater mot rødt kjøtt virker i det hele og det store å være fraværende. Man kan finne epidemiologi med svake relative risikoer begge veier, men da virker det meningsløst å anbefale noe som helst. Hong Kong er f.eks. det landet i verden med høyest forventet levealder, samtidig som de har høyest inntak av kjøtt per innbygger. Epidemiologi. Tror også vi bør ha i bakhodet at mennesker har spist rødt kjøtt i hundretusenvis av år.</p> <p>Kanskje man heller burde presentere mat etter hva som gir mest og best tilgjengelige næringsstoffer som er essensielle for oss mennesker? Hvor finner man de essensielle fett og aminosyrene, vitaminene og mineralene i sin mest bio</p>	
--	--	--

<p>07. 09. 202 0 11: 04: 20</p>	<p>Vibeke Telle- Hansen, OsloMet - storbyuniver- sitetet</p>	<p>Foreslår at pseudocerealer inkluderes i NNR2022. Det finnes mye kunnskap om helseeffekter av korn, men det er mindre forskning på helseeffekter av psudocerealer. Det blir mer og mer populært med et kosthold uten korn/gluten, i tillegg til at det er mange som ikke kan spise gluten grunnet allergi, og som dermed erstatter korn med pseudocerealer.</p>	<p>Dear Vibeke Telle-Hansen,</p> <p>Thank you for your comment. The topic you are highlighting is important and relevant. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>It is not within the scope of NNR to conduct new research.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>31. 08. 202 0 08: 27: 50</p>	<p>Andreas Lindmark</p>	<p>More information on vegetable fats being harmful to humans. 1966, research showed these fats caused more heart disease than animal fats. The study stayed in the basement since it showed the opposite result to the expected... 2013 it was dug out of the basement. <a href="https://pubmed.ncbi.nlm.nih.gov/23386268/">https://pubmed.ncbi.nlm.nih.gov/23386268/</a></p> <p>A more recent study with as much control as only the Chinese can do in the 21st century... Showing the problem with vegetable fats. <a href="https://pubmed.ncbi.nlm.nih.gov/28655596/">https://pubmed.ncbi.nlm.nih.gov/28655596/</a></p> <p>Also this on is interesting. <a href="https://pubmed.ncbi.nlm.nih.gov/9168460/">https://pubmed.ncbi.nlm.nih.gov/9168460/</a></p> <p>How much longer will you ignore these evidence?</p> <p>BR// Andreas</p>	<p>Dear Andreas Lindmark,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

<p>25. 08. 202 0 11: 25: 41</p>	<p>Andreas Lindmark</p>	<p>...SFA-rich foods with a complex matrix that are not associated with increased risk of CVD. The totality of available evidence does not support further limiting the intake of such foods.</p> <p><a href="https://www.unc.edu/posts/2018/11/28/only-12-percent-of-american-adults-are-metabolically-healthy-carolina-study-finds/">https://www.unc.edu/posts/2018/11/28/only-12-percent-of-american-adults-are-metabolically-healthy-carolina-study-finds/</a></p> <p><a href="https://www.jeffnobbs.com/posts/what-causes-chronic-disease">https://www.jeffnobbs.com/posts/what-causes-chronic-disease</a></p> <p><a href="https://www.nutritioncoalition.us/news/low-carb-strategy-for-fighting-the-pandemics-toll">https://www.nutritioncoalition.us/news/low-carb-strategy-for-fighting-the-pandemics-toll</a></p> <p><a href="https://twitter.com/bigfatsurprise/status/1273618059421519872">https://twitter.com/bigfatsurprise/status/1273618059421519872</a></p> <p><a href="https://www.nytimes.com/2020/06/17/health/diet-nutrition-guidelines.html?searchResultPosition=1">https://www.nytimes.com/2020/06/17/health/diet-nutrition-guidelines.html?searchResultPosition=1</a></p> <p><a href="https://www.sciencedirect.com/science/article/pii/S0735109720356874">https://www.sciencedirect.com/science/article/pii/S0735109720356874</a></p> <p><a href="https://paleofuture.gizmodo.com/a-brief-visual-history-of-people-waiting-in-line-for-st-1748536945">https://paleofuture.gizmodo.com/a-brief-visual-history-of-people-waiting-in-line-for-st-1748536945</a></p> <p><a href="http://content.time.com/time/covers/0,16641,19610113,00.html">http://content.time.com/time/covers/0,16641,19610113,00.html</a></p> <p><a href="https://www.crisco.com/our-heritage">https://www.crisco.com/our-heritage</a></p> <p><a href="https://www.sevencountriesstudy.com/">https://www.sevencountriesstudy.com/</a></p> <p><a href="https://www.scientificamerican.com/article/records-found-in-dusty-basement-undermine-decades-of-dietary-advice/">https://www.scientificamerican.com/article/records-found-in-dusty-basement-undermine-decades-of-dietary-advice/</a></p> <p><a href="https://www.bmj.com/content/353/bmj.i1246">https://www.bmj.com/content/353/bmj.i1246</a></p>	<p>Dear Andreas Lindmark,</p> <p>Please see the answer to the comments above as these two comments belongs together.</p>
---	-----------------------------	---	--

	<p><a href="https://grantome.com/grant/NIH/R01-HL044878-01A1">https://grantome.com/grant/NIH/R01-HL044878-01A1</a></p> <p><a href="https://www.ahajournals.org/doi/10.1161/01.atv.0000118012.64932.f4">https://www.ahajournals.org/doi/10.1161/01.atv.0000118012.64932.f4</a></p> <p><a href="https://www.vintagepaperads.com/1976-Mazola-Corn-Oil-Ad--Take-This-To-Your-Doctor_p_21890.html">https://www.vintagepaperads.com/1976-Mazola-Corn-Oil-Ad--Take-This-To-Your-Doctor_p_21890.html</a></p> <p><a href="https://pubmed.ncbi.nlm.nih.gov/30272088/">https://pubmed.ncbi.nlm.nih.gov/30272088/</a></p> <p><a href="https://pubmed.ncbi.nlm.nih.gov/7488463/">https://pubmed.ncbi.nlm.nih.gov/7488463/</a></p> <p><a href="https://www.thelancet.com/journals/lancet/article/PIIS0140-6736(17)32252-3/fulltext">https://www.thelancet.com/journals/lancet/article/PIIS0140-6736(17)32252-3/fulltext</a></p> <p><a href="https://pubmed.ncbi.nlm.nih.gov/15285507/">https://pubmed.ncbi.nlm.nih.gov/15285507/</a></p> <p><a href="https://pubmed.ncbi.nlm.nih.gov/12389222/">https://pubmed.ncbi.nlm.nih.gov/12389222/</a></p> <p><a href="https://www.google.com/search?q=carnitine,+acylcarnitine+beta+oxidation&amp;safe=off&amp;rlz=1CAEAQE_enUS891&amp;sxsrf=ALeKk02Lt8-w27fU1JXNWKpqIxpCbawjCw:1592793509890&amp;source=lnms&amp;tbm=isch&amp;sa=X&amp;ved=2ahUKEwiD7-2aspTqAhXbRzABHfYTDwEQ_AUoAXoECA0QAw&amp;biw=1366&amp;bih=617#imgrc=LAAzoIO2g4a0IM">https://www.google.com/search?q=carnitine,+acylcarnitine+beta+oxidation&amp;safe=off&amp;rlz=1CAEAQE_enUS891&amp;sxsrf=ALeKk02Lt8-w27fU1JXNWKpqIxpCbawjCw:1592793509890&amp;source=lnms&amp;tbm=isch&amp;sa=X&amp;ved=2ahUKEwiD7-2aspTqAhXbRzABHfYTDwEQ_AUoAXoECA0QAw&amp;biw=1366&amp;bih=617#imgrc=LAAzoIO2g4a0IM</a></p> <p><a href="https://pubmed.ncbi.nlm.nih.gov/12524233/">https://pubmed.ncbi.nlm.nih.gov/12524233/</a></p>	
--	---	--

<p>25. 08. 202 0 11: 24: 55</p>	<p>Andreas Lindmark</p>	<p>Dear NNR members,</p> <p>I would like to contribute to the work on nutritional recommendations best i can. Why, there is a terrible trend in peoples health passing by as "normal". I argue that it's caused partly by the nutritional recommendations issued by you and Livsmedelsverket. I also fear it will take an even worse route in the upcoming NNR 2022, due to the strong climate agenda advocating the plant based diet. (which is to be seen in below research proven to destroy our health).</p> <p>That being said, I argue that this committee should not mix environmental aspects but strictly focus on diet and health for humans without the compromise of other parameters like climate or environment. That is for other agencies. Or, at least declare transparently how the calculations are done and how much of the other parameters were weighed in. Declaring the optimal diet for humans side by side with the other parameters taken in consideration. There might be issues like mercury in fish and other toxins. But still declared separately.</p> <p>I would like to point out some key points and issues raised the recent years.</p> <ul style="list-style-type: none"> <li>- The impact on environmet for production of specific food has nothing to do with impact on human health and longevity.</li> <li>- No research can prove that red meat causes cancer. In fact there are studies proving health benefits related to consumption of red meat.</li> <li>- No research can prove that intake of saturated fats causes illness, there is not even corellation. On the contrary, there is strong indications on the oposit.</li> <li>- Since there is no danger in raised cholesterol levels, most of the scientific studies and reports on nutrition and health need to be reevaluated or scrapped, since they are based on this fallacy.</li> <li>- Vegetable oils seem to have a damaging effect on the human metabolism and our cells. (Cells built on fats not suited for the purpose which also easily oxidates are bad.)</li> <li>- Sadly there is very little research done on high fat/high animal based diet and the existing ones are designed by the industry to prove that sugar and carbs are better than fat. For example the latest one funded by World Surgar Research Organisation. (WSRO is representing the industry of surgar manufacturing and distribution)</li> </ul>	<p>Dear Andreas Lindmark,</p> <p>Thank you for your comment. We highly appreciate your comment and will consider your input carefully in the NNR2022 project.</p> <p>In general terms, the overall aim of NNR is to reduce burden of diseases and to improve public health in the Nordic countries by improving diet as well as reducing incidence and prevalence of diet-related NCDs and nutrient deficiencies. The project aims at providing updated scientific evidence and developing new updated NNR.</p> <p>In addition, the sub-goals are to:</p> <ol style="list-style-type: none"> <li>1. Updated NNR for energy, macro- and micronutrients</li> <li>2. Develop evidence-based platform for national FBDG</li> <li>3. Develop evidence-based platform for integration of environmental sustainability into FBDG</li> </ol> <p>New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	-----------------------------	--	--

This study is scarily bad setup comparing a fast food diet calling it high fat with a slightly better one where they added some sugar. There are lots of weaknesses and deliberate demeaning setups in the method to achieve this result. It's 2020 and they did not even use a CGM. Purposely measuring the blood sugar levels 2h after meals. The result is that sugar is handled by insulin (as you're not diabetic or pre-diabetic), whilst the burger and pizza has a prolonged spike in BS... and much more.

Start out by listening to this pod. And follow links to all research.

Best regards// Andreas Lindmark

<https://podcasts.apple.com/se/podcast/fundamental-health-with-paul-saladino-md/id1461771083?i=1000479169842&fbclid=IwAR3v9i-ayYc4sBL4ScTbBrSKpL02vgcyC1J6wxWyYmnsGOBhwWjzSFTTd5A>

Scientific article from 20200807

[https://www.onlinejacc.org/content/76/7/844?fbclid=IwAR3LupcdrVIB0RhYdJhUjEY0f96kl1CVAagJNkIPy2\\_5FA9xzehDmHB\\_se4](https://www.onlinejacc.org/content/76/7/844?fbclid=IwAR3LupcdrVIB0RhYdJhUjEY0f96kl1CVAagJNkIPy2_5FA9xzehDmHB_se4)

Abstract

The recommendation to limit dietary saturated fatty acid (SFA) intake has persisted despite mounting evidence to the contrary. Most recent meta-analyses of randomized trials and observational studies found no beneficial effects of reducing SFA intake on cardiovascular disease (CVD) and total mortality, and instead found protective effects against stroke. Although SFAs increase low-density lipoprotein (LDL) cholesterol, in most individuals, this is not due to increasing levels of small, dense LDL particles, but rather larger LDL particles, which are much less strongly related to CVD risk. It is also apparent that the health effects of foods cannot be predicted by their content in any nutrient group without considering the overall macronutrient distribution. Whole-fat dairy, unprocessed meat, and dark chocolate are SFA-rich f

<p>01. 07. 202 0 13: 44: 56</p>	<p>Magnhild Kolsgaard, The Norwegian Dairy Council (Melk.no)</p>	<p>NNR 2022 Committee</p> <p>Thank you for the opportunity to submit comments in conjunction with the revision of the Nordic Nutrition Recommendations. We would like to draw the Committee's attention to a newly published Norwegian study that adds knowledge to the research area on vitamin K2 and health, and the importance of distinguishing between vitamin K1 and K2.</p> <p>In this study a higher intake of vitamin K2 was associated with lower risk of coronary heart disease during a median follow-up time of 11 years, while there was no association between intake of vitamin K1 and CHD. Dairy products are one of the main food groups that provide vitamin K2 in Europe, and also in this study (especially cheese).</p> <p>There is little knowledge of vitamin K status in the Norwegian population, but studies from other countries indicate a suboptimal intake (Liu, Y. P., et al. (2015). "Inactive matrix Gla protein is causally related to adverse health outcomes: a Mendelian randomization study in a Flemish population." Hypertension 65(2): 463-470). Dairy products may therefore be an important source of this vitamin in the Norwegian diet.</p> <p>We ask the committee to consider this article in the work of revising NNR, both the Vitamin K chapter but also the chapter on Food, food patterns and health outcomes, especially the part on dairy products.</p> <p>The results are published in BMJ Open: Haugsgjerd TR, Egeland GM, Nygård OK, et al Association of dietary vitamin K and risk of coronary heart disease in middle-age adults: the Hordaland Health Study CohortBMJ Open 2020;10:e035953. doi: 10.1136/bmjopen-2019-035953. The article is available at: <a href="https://bmjopen.bmj.com/content/10/5/e035953.long">https://bmjopen.bmj.com/content/10/5/e035953.long</a></p>	<p>Dear Magnhild Kolsgaard, Thank you for your important comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. For a description and rationale for the methodology used in NNR2022 please read the following articles; The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews Arnesen et al, Food &amp; Nutrition Research Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	---	---

<p>10. 06. 202 0 09: 21: 10</p>	<p>Anne Lise Brantsæter, Norwegian Institute of Public Health</p>	<p>I would like the NNR2022 Committee to take into consideration two recent papers that promote the use of Harmonized Nutrient Reference Values for Populations. The first is entitled: "Proposed Harmonized Nutrient Reference Values for Populations" (<a href="https://pubmed.ncbi.nlm.nih.gov/31701998/">https://pubmed.ncbi.nlm.nih.gov/31701998/</a>) and the second is entitled: "Why the Derivation of Nutrient Reference Values Should Be Harmonized and How It Can Be Accomplished" (<a href="https://pubmed.ncbi.nlm.nih.gov/32379857/">https://pubmed.ncbi.nlm.nih.gov/32379857/</a>). The scientists behind these papers highlight the need to harmonizing the derivation of NRVs, particularly the AR and UL in order to ensure inclusion of all countries, whether high-, middle-, or low-income, in the process and to improve access for all users to the tools and data needed to carry it out.</p>	<p>Dear Anne Lise Brantsæter, Thank you for your comment. We highly appreciate your comment and will consider your input carefully in the NNR2022 project. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. For a description and rationale for the methodology used in NNR2022 please read the following articles; The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews Arnesen et al, Food &amp; Nutrition Research Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	--

<p>15. 05. 202 0 13: 03: 17</p>	<p>Gyrd Omholt Gjevestad, TINE SA</p>	<p>Thank you for the opportunity to submit comments in conjunction with the revision of the Nordic Nutrition Recommendations. TINE would like to draw the Committee’s attention to a newly published study that adds knowledge to the research area on dairy products and health. The study shows that an intake of 57 g Jarlsberg cheese/day has positive effects of markers related to bone- and heart health, and substantiates the importance of evaluating foods, not only nutrients, when investigating possible health effects of foods. We ask the committee to consider this article in the work of revising several chapters in the NNR, among them the chapter of fats, food matrix (food, food patterns and health outcomes) and vitamin K.</p> <p>In the present study, which was performed at the Norwegian University of Life Sciences and supported by The Norwegian Research Council and TINE SA, the main aim was to establish a maximum efficacy dose (MED) after daily intake of vitamin K2-rich cheese (Jarlsberg®) based on the increase in ratio between carboxylated and undercarboxylated osteocalcin during a five-week diet. Total and LDL-cholesterol was also measured. 20 healthy volunteers were recruited. The daily intake of Jarlsberg® cheese in the study varied from 20 to 152 g. Clinical investigation was performed initially and after three, four and five weeks with measurement of vital signs, hematological and biochemical variables, carboxylated and undercarboxylated osteocalcin and vitamin K.</p> <p>The results showed that the MED decreased with treatment duration and was estimated to 57 g/day (95% CI: 47-67) after five weeks diet, resulting in a mean OR increase of 30% (95% CI: 23.8-36.8). Both OR and serum osteocalcin followed a quadratic dose response curve. For osteocalcin, a maximal increase of 46% was estimated at 59 g/day for five weeks. The serum content of long-chained vitamin K2 increased significantly with increasing cheese dose. The increase was mainly obtained the first three weeks and kept unchanged the following two weeks. The cheese doses close to the MED caused nearly significant reductions in total cholesterol, LDL-cholesterol, the LDL/HDL ratio and significant reduction in the blood pressures after five weeks diet (p≤0.05). Thus, the MED of Jarlsberg® cheese was estimated to 57 g/day. A daily intake of Jarlsberg® cheese increased the osteocalcin level, vitamin K2 and positively affected the blood pressure and lipid patterns despite the relatively high</p>	<p>Dear Gyrd Omholt Gjevestad,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. For a description and rationale for the methodology used in NNR2022 please read the following articles;</p> <p>The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews Arnesen et al, Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	---

		<p>content of saturated fats.</p> <p>The results are published in Lundberg, H. E., et al. (2020). "Increased serum osteocalcin levels and vitamin K status by daily cheese intake." 2020 7(2): 11 and is available at <a href="https://www.ijclinicaltrials.com/index.php/ijct/article/view/394">https://www.ijclinicaltrials.com/index.php/ijct/article/view/394</a></p>	
13.05.2020 18:59:53	Magnhild Kolsgaard, The Norwegian Dairy Council (Melk.no)	<p>Often sustainability of food is simply put as the CO<sub>2</sub>e released per kg, per g protein or per kcal. The nutrient content of different foods vary greatly. Milk is nutrient dense, contributing to the daily intake of B-vitamins, proteins and minerals such as calcium and iodine. Nutrient density is a factor that is often neglected when talking about the sustainability of food. Some initiatives have, however, been taken to include nutrient density when calculating the sustainability of different foods. One of these, the Optimeal® optimization program, has been used to analyse the effect of reducing dairy intake on different sustainability parameters such as GHG-emissions and land use. The results are summarized in the Fact Sheet "Environmental impact of dairy substitution" from Blonk Consultants. By using the Optimeal® optimisation program they showed that when taking nutrients into consideration, dairy products are just as</p>	<p>Dear Magnhild Kolsgaard, Thank you for your important comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. Sustainability aspects and sustainable diet will be covered in NNR2022. You can read more about this at our website. To ensure high confidence in the recommendations, NNR2022 will be performed in a scientific</p>

		<p>environmentally efficient as the package of products needed to replace them. This shows the importance of including nutrient density when considering the environmental impact of the food.</p> <p>Link to Fact Sheet: <a href="https://www.blonkconsultants.nl/wp-content/uploads/2016/06/FactSheet-OptiMeal-10-2015-Final.pdf">https://www.blonkconsultants.nl/wp-content/uploads/2016/06/FactSheet-OptiMeal-10-2015-Final.pdf</a></p>	<p>rigorous way with a high degree of transparency.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	---	--

<p>06. 04. 202 0 14: 23: 19</p>	<p>Trine Thorkildsen, MatPrat &amp; Karianne Spetaas Henriksen, Animalia AS</p>	<p>Epidemiology of Red Meat and Cancer in Perspective</p> <p>In 2015/2016, IARC classified consumption of unprocessed red meat as probably carcinogenic based on limited evidence that intake of red meat causes cancer in humans. In 2017/2018 the WCRF/AICR downgraded unprocessed red meat intake from a convincing to a probable cause of colorectal cancer (CRC). These conclusions are based on findings from nutritional epidemiology, with several well-known methodological challenges and limitations.</p> <p>Importantly, such studies generate associations, which should not be conflated with causation. Causal conclusions must be drawn on the totality of scientific evidence after a rigorous and critical appraisal of the studies have been performed using systematic weight-of-the-evidence methodology. Although weak positive associations between high red meat intake and CRC have been reported in the literature the current epidemiologic evidence is not sufficient to make causal inference:</p> <ul style="list-style-type: none"> <li>• Strength of association is one of the hallmarks of causality (most established causal relationships for cancer are RR &gt;2.0). Weak non-significant associations (close to the null value) are observed in most studies of red meat and CRC. Thus, it is difficult to distinguish observed CRC risk from an association influenced by chance, bias and/or confounding in many studies.</li> <li>• A well-defined pattern of dose-response is indicative of a causal relationship. However, there is no clear dose-response relationship for red meat and CRC risk.</li> <li>• Consistency of an exposure-disease association in various populations can lend credibility to a causal interpretation. Although the majority of RRs for red meat and CRC are slightly elevated, associations are relatively inconsistent by gender, study country, tumor site and study population characteristics.</li> <li>• Studies use different definitions of red meat, making it problematic to interpret data across studies.</li> <li>• Self-reported dietary intake, correlation of certain foods with other dietary and lifestyle factors and impact of bias, bring great significant uncertainty to the evidence for foods and cancer. Numerous studies show that individuals who consume most red meat have a clustering of adverse health risk factors, such as smoking, overweight, and</li> </ul>	<p>Dear Trine Thorkildsen,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. For a description and rationale for the methodology used in NNR2022 please read the following articles;</p> <p>The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews Arnesen et al, Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	---

	<p>physical inactivity. Even when confounding factors are controlled for, the impact of confounding may remain. Both IARC and WCRF/AICR stated that residual confounding is a limitation when reviewing the evidence on red meat and cancer.</p> <ul style="list-style-type: none"><li>• Cancer commonly takes years to progress. Many studies of red meat consumption are too short to account for the time it takes for cancer to develop. This also makes it difficult to account for possible changes over the life course in food intake, behavioral characteristics, socioeconomic factors, and comorbidities.</li><li>• Additionally, there is no scientific consensus on possible biological mechanisms explaining the observed associations between red meat and CRC.</li></ul> <p>Recently, one of the highest rated medical journals, the Annals of Internal Medicine, published a series of systematic reviews in which the totality of evidence on red meat and major health outcomes was examined. The researchers cited several study limitations, including residual confounding, dietary assessment issues, recall bias, and insufficient data for sub-group analyses. The conclusion was that certainty of currently available evidence is low to very low, and the absolute effects of red meat on cancer are very small.</p> <p>Thousands of studies conducted over many years continue to tell us that no one food cause or prevent cancer. What science does continue to tell us is that the best way to prevent cancer is to follow an overall balanced diet, maintain a healthy weight, be active, and don't smoke. Red meat is a significant source of protein and essential nutrients in the Nordic diet. Based on current epidemiologic evidence, red meat can be a part of a healthy diet and lifestyle.</p>	
--	--	--

<p>06. 04. 202 0 14: 21: 45</p>	<p>Trine Thorkildsen, MatPrat &amp; Karianne Spetaas Henriksen, Animalia AS</p>	<p>Epidemiology of Processed Meat Intake and Cancer in Perspective</p> <p>The topic of processed meat consumption and cancer risk, namely colorectal cancer (CRC), is a subject of scientific debate. Discussion continues on whether high processed meat consumption is an independent cause of CRC in the general population or specific sub-groups or whether the weak associations observed across the literature are due to methodological challenges and limitations. Furthermore, it has been shown repeatedly across varying worldwide study populations that, on average, those who consume most processed meat also have demographic, lifestyle, dietary, and clinical factors that are associated with risk of chronic disease.</p> <p>Ascertaining and measuring individual dietary factors is a well-known challenge in observational epidemiology. Indeed, there may be even more inherent challenges when attempting to accurately and reliably measure processed meat intake. Processed meat has been defined by its preservation methods, and studies commonly include various items in their analyses. Exposure assessment is made even more difficult by inconsistent definitions of processed meat across studies and consumption patterns that vary widely by culture and geographic region.</p> <p>The difficulty of interpreting complex nutritional epidemiologic evidence involves numerous methodological considerations, including clearly defining food variables and outcomes, accurately measuring intake, accounting for dietary pattern differences, understanding the role of bias and confounding within and across studies, isolating the effects of a single food/food group from the countless foods and dietary constituents that individuals consume, assessing potential (and relevant) biological mechanisms and genetic variation in metabolizing enzymes, and interpreting results based on varying analytical metrics and statistical testing parameters.</p> <p>Interpretation of findings is also challenging, as prospective cohort studies generate associations between foods and cancer that are very weak, with most RRs between 0.8 and 1.25. If there is strong exposure effect (e.g. RR&gt;2.0), sources of uncertainty such as confounding, exposure misclassification, and other biases may not be sufficient to obscure a valid, strong association. However, in the case of weak associations, even</p>	<p>Dear Trine Thorkildsen,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. For a description and rationale for the methodology used in NNR2022 please read the following articles;</p> <p>The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	--

	<p>modest confounding, moderate exposure and confounder measurement error, and other biases can have a large influence on effect estimates. Given the considerable degree of exposure misclassification from self-reported dietary intake, correlation of certain foods with other dietary and lifestyle factors, and the impact of bias and confounding, there is significant uncertainty surrounding epidemiologic evidence for foods and cancer. The difficulty of interpreting nutrition epidemiology, may be even more pronounced when evaluating processed meat consumption because of high collinearity with other dietary and lifestyle factors. Additionally, there is no scientific consensus on biological mechanisms possibly explaining the weak observed associations between processed meat and CRC.</p> <p>Recently, the Annals of Internal Medicine, one of the highest rated medical journals, published a series of systematic reviews in which the totality of evidence on red and processed meat and major health outcomes was examined, including cancer and total mortality. The researchers cited several study limitations, including residual confounding, dietary assessment issues, recall bias, and insufficient data for sub-group analyses. The conclusion was that certainty of currently available evidence is low to very low, and the effects of red and processed meat on cancer are very small.</p> <p>Thousands of studies conducted over many years continue to tell us that no one food is proven to cause or prevent cancer. What science does continue to tell us is that the best way to prevent cancer is to follow an overall balanced diet, maintain a healthy weight, be active, and don't smok</p>	
--	--	--

<p>03. 04. 202 0 08: 36: 40</p>	<p>Trine Thorkildsen, MatPrat &amp; Karianne Spetaas Henriksen, Animalia AS</p>	<p>The EAT-Lancet Commission (hereafter EAT-Lancet) has received recognition and is used as basis for achieving sustainable diets. An example is a food policy lab project led by Stockholm Resilience Centre contributing to the Nordic Council of Ministers’ (NCM) work to reach the UN’s SDGs. Furthermore, the NCM requests sustainability aspects of diets to be incorporated in the NNR.</p> <p>Considering this, it should be noted that EAT-Lancet has several flaws. Recent publications cast doubt on its methodology (1,2,3). Environmental perspectives have been evaluated a posteriori, meaning the diet is based on health considerations only. Several countries, including the Nordics, have health promoting dietary guidelines including moderate amounts of animal sourced foods, which are very different from EAT-Lancet, especially for meat.</p> <p>As required by Lancet4, EAT-Lancet should follow the GATHER standards. In contrast, EAT-Lancet did not use required systematic review methodology, and its documentation does not describe details necessary to understand how data inputs and outcomes were selected, or their respective impact on the study’s findings. E.g., although more recent meta-analyses on red meat consumption and colorectal cancer (CRC) exist, the older Chan et al. (2011) study (5) was selected without justification.</p> <p>EAT-Lancet argues that similar prevented mortality projections from 3 independent studies corroborate their mortality prevention calculations. Yet, the 3 studies included dissimilar health impacts. I.e., almost 1/3 of total 11M mortalities in the Global Burden of Disease (GBD) project were attributed to high sodium (6), while sodium was not restricted in EAT-Lancet and no sodium-related mortalities were included in the Springmann et al. study (7). Moreover, the Springmann et al. methodology chosen to report prevented mortalities in EAT-Lancet have multiple methodological issues. First, protective health effects were included for fish, nuts, fruits and vegetables, but ignored for other animal-sourced foods such as dairy and poultry (protective effect for CRC (8,9,10)). Cardiovascular health benefits attributable to grain consumption (11) were also excluded, while those for legumes were included, despite both low dairy and low grain intake being included in the GBD calculations. Also, the mortality calculations ignored key statistical uncertainties: in the prevalence of food group consumers in a</p>	<p>Dear Trine Thorkildsen,</p> <p>Thank you for your comment.</p> <p>We are aware of the limitations and the criticism against the EAT-Lancet commission report.</p> <p>Sustainability aspects and sustainable diet will be covered in NNR2022. You can read more about this at our website. To ensure high confidence in the recommendations, NNR2022 will be performed in a scientific rigorous way with a high degree of transparency.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	--

population, amounts consumed, total population, and mortality rates.

In a re-analysis for the USA, Zgmutt et al. found after correcting some calculation errors and correctly accounting for uncertainty, the effect of the EAT-Lancet diet is no greater than the impact of energy consumption changes preventing under-/overweight and obesity alone (3). This caloric reduction was responsible for 63% to 94% of prevented mortalities. EAT-Lancet fails to demonstrate that its diet will provide any additional benefit than any other diet regulating caloric intake.

Finally, the sustainability assessment also ignores uncertainty and statistical significance, and fails to highlight that with drastic improvements in food systems required by EAT-Lancet, other diets are also sustainable.

Before EAT-Lancet can be used to inform dietary guidelines, it needs to be replicated and validated by multiple independent researchers. The only replication attempt so far points to a failure to follow a systematic and transparent method and several errors in the methods that compromise its reliability.

References:

1. [doi.org/10.1016/S0140-6736\(19\)31903-8](https://doi.org/10.1016/S0140-6736(19)31903-8)
2. [www.epixanalytics.com/eat-lancet-criticism-correspondence.html](http://www.epixanalytics.com/eat-lancet-criticism-correspondence.html)
3. [doi.org/10.1093/jn/nxaa020](https://doi.org/10.1093/jn/nxaa020)
4. Lancet information for authors 2019
5. [doi.org/10.1371/journal.pone.0020456](https://doi.org/10.1371/journal.pone.0020456)
6. [doi.org/10.1016/S0140-6736\(19\)30041-8](https://doi.org/10.1016/S0140-6736(19)30041-8)
7. [doi.org/10.1016/S2542-5196\(18\)30206-7](https://doi.org/10.1016/S2542-5196(18)30206-7)
8. [doi.org/10.1016/S2542-5196\(18\)30206-7](https://doi.org/10.1016/S2542-5196(18)30206-7)
9. [doi.org/10.1093/annonc/mdr269](https://doi.org/10.1093/annonc/mdr269)
10. [doi.org/10.1007/s00394-014-0705-0](https://doi.org/10.1007/s00394-014-0705-0)
11. [doi.org/10.1016/j.amjcard.201](https://doi.org/10.1016/j.amjcard.201)

<p>16. 03. 202 0 20: 51: 47</p>	<p>Tom Andersen</p>	<p>I read this statement: "3. Conflict of interest forms All member in the Working Group have submitted the forms for declaration of interest."  Where can I se those filled forms?</p>	<p>Dear Tom Andersen,  Thank you for your comment. The conflict of interest forms of all involved experts will be available on request. There will be more information about this at our web-page soon.  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>05. 03. 202 0 09: 39: 00</p>	<p>Lars-Åke Wiman</p>	<p>"There is no strong scientific evidence that the current population-wide upper limits on commonly consumed saturated fats in the U.S. will prevent cardiovascular disease or reduce mortality. A continued limit on these fats is therefore not justified."  <a href="https://www.nutritioncoalition.us/news/saturated-fat-limit-not-justified">https://www.nutritioncoalition.us/news/saturated-fat-limit-not-justified</a></p>	<p>Dear Lars-Åke Wiman,  Thank you for your comment. New significant evidence generated after the publication of NNR2012 relevant for dietary reference values and food based dietary guidelines will in a systematic and transparent way be accounted for in NNR2022. This includes a review of the health effects of fatty acids.  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

<p>02. 03. 202 0 21: 56: 42</p>	<p>Tanja Kalchenko, MD, leader at NGO Health Practitioners for plant based nutrition, hepla.no</p>	<p>Thank you for choosing an open process for NNR 2022.</p> <p>Hepla (Helsepersonell for plantebasert kosthold) is a Norwegian organization that works to provide safe, evidence-based scientific information on how to live on a plant-based diet. Additionally, the organization promotes the health advantages associated with a plant-based diet.</p> <p>Individuals on a plant-based diet rely on accurate and correct information about nutrition. While there are good documents and guides from the Norwegian (and other) governments, we hear from organizations and individuals in Norway that experience that health professionals are commonly unable to advice on safe plant-based nutrition, and in some cases give nutritional advice that is unsafe.</p> <p>NNR, which serves as a basis for creating guidelines and other documents on nutrition in the Nordic countries, Hepla believes has the potential to improve the quality and availability of evidence-based nutritional information relating to plant-based diets. This makes NNR a key piece in providing high quality and reliable information to health professionals in the Nordic countries on the topic of plant-based diets.</p> <p>While Hepla will comment on drafts of individual chapters, as they are made available, the end result may be improved if we are also able to add to the topics (or sub-topics) covered.</p> <p>Our focus is safe and adequate nutrition for individuals living on plant-based diets.</p> <p>Based on NNR 2012, these are the main additional topics we believe should be included in NNR 2022: Pregnancy, lactation, and infancy on a plant-based diet, including recommendations for long-chained omega-3 fatty acid intake (from microalgae sources) Intake recommendations for essential nutrients where the uptake differs from animal-based foods, i.e. zinc, (non-heme) iron, selenium, and possibly protein and other nutrients The main plant sources for each of the essential nutrients should be specified. Alternatively, the main sources for those essential nutrients that require extra attention</p>	<p>Dear Tanja Kalchenko,</p> <p>Thank you for your comment.</p> <p>New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. This means that the nutrient requirements are discussed for each population group such as children and pregnant women. This also includes taking into account dietary patterns, for example a plant-based diet.</p> <p>The NNR2022 project reviews the dietary reference values and food based dietary guidelines on an overarching level. Communication of the dietary guidelines and national programs for fortification and supplementation are out of scope of the NNR 2022.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	--

		<p>on a plant based diet, i.e. vitamin B12, B2, B6, iodine, vitamin D, long-chained omega-3 fatty acids, and calcium, should be listed.</p> <p>For cases where no reliable and practical plant-based source exists for the nutrient, e.g. vitamin B12, it should be clearly stated that supplementation or fortified food intake is necessary. This category includes vitamin D and iodine for the Nordic countries.</p>	
02. 03. 202 0 15: 19: 46	nanashi	No comment received	

30. 01. 2020 15: 02: 18	stine sem, landbruks- og matdeparte- mentet	Hei, Jeg vil gjerne få listen over hvilke eksperter som er med i arbeidet videre.  vennlig hilsen  Stine	Dear Stine Sem,  Thank you for your comment. All chapter experts will be established during the next months. The chapter experts will be announced at our web page when all chapter experts are established.  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee
28. 01. 2020 14: 56: 26	Torwald Åberg, farmaceut, næringsfysiolog, Receptum	Ökningen av de metabola sjukdomarna är att likna vid en dödlig viruspandemi. Nu måste alla insatser sättas in som kan få de uppåtgående kurvorna att brytas och gå nedåt. Den enda effektiva behandlingen är en sänkning av fettintaget under 25 E% vilket har klart visats hos folket på Okinawa och Kitava. I Ragnar Tegelmans avhandling visade vi att med kostdataprogram fick vi ett genombrott där ett fettintag lägre än 25 E% fett sjönk insulinresistensen hos friska idrottare och på Sabbatsbergs Kostcentrum fick vi samma resultat hos patienter verifierat med stor blodprofil och kroppsmätning. En vidareutveckling av kostdataprogrammen har nu lett fram till en märkning av livsmedlen som har resulterat i ett lågt fettintag, under 20 E% kombinerat med ett högt intag av de essentiella näringsämnen. Bakgrunden är ett funnet samband mellan energiämnen som skapat en algoritm för implementering i en livsmedelsdatabas där fyra olika grupper av livsmedel faller ut. Tester på brandmän i Stockholm har visat på god effekt med sänkning av insulinresistensen till normal nivå. Genom denna lösning som kan appliceras på produkterna i butik och restaurang kan man nå även de grupper i samhället som normalt är svåra att nå. Märkningen skiljer sig helt från de försök man gjort med Traffic Light Food i andra länder. Bäst vore om jag kunde komma och informera om den forskning och utveckling som började på Stockholms Universitet och vidareutvecklades på Karolinska Institutet och Sabbatsbergs sjukhus.	Dear Torwald Åberg,  Thank you for your comment.  The NNR2022 project reviews the dietary reference values and food based dietary guidelines on an overarching level. Communication of the dietary guidelines, national food databases and labelling of products are not in the scope of NNR 2022. On that basis we kindly reject your suggestion to present your results.  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee

<p>23. 01. 202 0 17: 13: 25</p>	<p>Mats Toftenes</p>	<p>THE IMPORTANCE OF LOW CARB, ZERO SUGAR AND INTERMITTING FASTING</p> <p>More and more studies show the great effects that fasting have on human health. Autophagy (cell cleansing), DNA-repair, reduction of inflammation, reversion of insulin resistance, mitochondria production increase, weight loss - in general reduction of diseases and better health!</p> <p>A brand new study published in The New England Journal of Medicine 26th of Dec 2019, gathers and concludes from a total of 80 studies on intermitting fasting. Read it here: <a href="https://www.nejm.org/doi/full/10.1056/NEJMra1905136?query=featured_home">https://www.nejm.org/doi/full/10.1056/NEJMra1905136?query=featured_home</a></p> <p>The study concludes that humans are not meant to eat 3+ meals per day. After 14-16 hours of feast, a lot of positive cellular processes starts. The body is starting to resetting, cleaning and unclogging the whole system.</p> <p>Pretty much in all cultures people are eating 3-4 meals a day + snacks in between. The reason is carbohydrates (glucose) - they send our blood sugar levels up and down, making us super hungry after just a few hours after the previous meal. The consequence is regular meals, no fasting, and that our body never reaches the resetting/cleaning mode. Long term we are building up cellular toxic waste and eventually becomes insulin resistant, and all kinds of lifestyle diseases occur.</p> <p>In order to be able to provide daily intermitting fasting, the carbs need to be reduces so that hunger is controlled. (Keto/low carb diet is the solution)</p> <p>My recommendation: Please review the recommendation on meal frequency and carbohydrate intake, as well as recommending zero sugar and other refined products (starch, flour etc). As per today the Norwegian advice is 3-4 meals per day + 1-2 mid-meals, no more than 11 hours without food, and a nutrition based on 45-60 % carbohydrate. This CAUSES diseases.</p> <p>Thank you for reading, and thank you for the opportunity to participation through comment submission.</p>	<p>Dear Mats Toftenes,</p> <p>Thank you for your comment.</p> <p>NNR puts the whole diet in focus and the role that dietary patterns and food groups play in the prevention of diet-related chronic diseases is emphasized.</p> <p>New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>The NNR2022 project reviews the dietary reference values and food based dietary guidelines on an overarching level. Communication of the dietary guidelines, for example to schools and individuals is to a large extent not covered by NNR2022 because it is done nationally.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--------------------------	---	---

<p>08. 01. 202 0 10: 21: 38</p>	<p>Ola Thomsson, Swedish University of Agricultural Sciences</p>	<p>My name is Ola Thomsson and I work as research officer at Swedish University of Agricultural Science at the faculty of veterinary medicine and animal science.</p> <p>Much of the faculty's research is focused on sustainability and primarily on sustainable food production. I have been in contact with Eva Werensjö Lemming at the Swedish national food agency about that we have several researchers and a lot of knowledge regarding sustainability and food production to contribute with to the update of the NNR.</p> <p>Eva told me that there will be a workshop on sustainability in Oslo on the 23rd of January, however she was not part of the ws arrangement. I therefore turn to you to ask if you any more information about it? Or when more information will be available? Eva also mentioned that we were put on the Stakeholder list for this workshop by her.</p> <p>With hopes of a nice Wednesday!</p> <p>Best wishes</p> <p>Dr. Ola Thomsson</p>	<p>Dear Ola Thomsson,</p> <p>Thank you for your comment. The seminar was postponed to March 11. Unfortunately, due to the COVID-19 situation, the seminar was cancelled. We will arrange a new webinar September 24. Please follow our webpage for continuously updated information.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	---	---

<p>18. 12. 201 9 16: 40: 51</p>	<p>Trine Thorkildsen, Head of nutrition, sustainability and animal welfare, Norwegian Centre for Consumer Information   Egg and Meat &amp; Karianne Spetaas Henriksen, Head of Nutrition, Animalia AS Norwegian Meat and Poultry Research Centre</p>	<p><b>Egg and Heart Disease</b></p> <p>The potential effect that eggs have on heart health has remained elusive in the literature, with some studies showing eggs have a protective effect on heart disease and other studies showing an adverse association. Interpretation of evidence from these studies has been complicated by the methodological challenges in nutritional epidemiology. For example, it has been difficult to separate any potential independent associations between egg consumption and heart disease risk from the innumerable demographic, clinical, dietary, and lifestyle factors that may mediate or confound the results. This level of uncertainty has resulted in variable dietary recommendations, particularly among subgroups of patients with, or at high risk for, heart disease.</p> <p>Early epidemiologic studies reported relatively strong correlations between cholesterol intake and heart disease, however, some recently published studies have shown that dietary cholesterol has a minimal impact on cardiac outcomes or markers of CVD risk. In 2015, the Dietary Guidelines for Americans scientific advisory committee indicated that, “available evidence shows no appreciable relationship between consumption of dietary cholesterol and serum cholesterol” and that “cholesterol is not a nutrient of concern for overconsumption.” However, they also suggested that individuals should consume little dietary cholesterol while following a healthy eating pattern. Eggs are a common source of dietary cholesterol, but eggs also contain an abundance of vital nutrients, such as protein, essential fatty acids, antioxidants, choline, iodine, vitamins, and minerals. Because of this, eggs should be evaluated as a whole food in terms of total consumption, rather than on the basis of specific constituents, such as cholesterol.</p> <p>Several large prospective observational studies have been published recently on this topic, and null findings or even decreased risks for major cardiovascular disease endpoints based on egg intake have been reported.</p> <p>In a recently published study of egg consumption, Key et al. (2019) evaluated ischemic heart disease (IHD) risk among 410,000 men and women across Europe. Egg intake was associated with a 7% decreased risk of IHD. Relatively similar findings were reported in a recent prospective cohort study in China (Xu et al. 2019). Specifically, consuming 7 or more eggs per day was associated with a non- significant 3% decreased risk of IHD, and</p>	<p>Dear Trine Thorkildsen,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. This includes potential health effects of egg consumption.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	---

	<p>a significant 9% decreased risk of stroke. In another recently published analysis of 460,000 Chinese participants, daily egg consumption was associated with an 11% reduction in CVD risk, as well as 12%, 14%, 26%, and 10% reductions in risk of IHD, major coronary events, haemorrhagic stroke, and ischaemic stroke, respectively (Qin et al. 2018). These findings have been supported by prior meta-analyses on this topic (Alexander et al. 2016). The state of the science appears to favor a conclusion that egg intake does not adversely affect heart health among the general population, and may provide some cardiovascular and cerebrovascular benefits. Some studies, however, have reported an increased risk of CVD among persons with type 2 diabetes. Interpretation of the evidence from these studies is challenging because changes in dietary and lifestyle habits before and after diabetes diagnosis need to be considered and addressed analytically.</p> <p>In summary, the weight of the analytical epidemiologic evidence supports a conclusion that egg intake does not adversely impact heart health among healthy populations. In fact, several large-scale epidemiologic studies have shown decreased risks of heart disease and stroke among study populations who regularly consume eggs. Eggs are a nutrient dense food, providing a good and affordable source of protein, essential fatty acids, antioxidants, choline, iodine, vitamins, and minerals. Thus, recommendations regarding the consumption of eggs should consider them as a whole food.</p>	
--	--	--

<p>17. 12. 201 9 10: 16: 42</p>	<p>Katrine Andersen Nesse, Head of Sustainability , environment and climate, Animalia, and Rebekka Helén Kristiansen, advisor Sustainability and food production, MatPrat</p>	<p>Sustainability is about food security.</p> <p>NNR 2022 will develop evidence-based platforms for the integration of sustainability and environmental issues into the national food-based dietary guidelines (<a href="https://www.helsedirektoratet.no/english/nordic-nutrition-recommendations-2022#get-involved">https://www.helsedirektoratet.no/english/nordic-nutrition-recommendations-2022#get-involved</a>)</p> <p>The essential question is how sustainability is going to be defined within this work.</p> <p>Sustainability in food production and consumption is fundamentally about food security for present and future generations. In Norway, with 3% arable land, it is about utilising the national natural resources to produce the food we can, in the most sustainable way. The development of evidence-based platforms for the integration of sustainability and environmental issues in food-based dietary guidelines need to emphasize food security as a main issue. If the integration of environmental sustainability is not using the natural resources and possibilities for food production in Norway and the other respective Nordic countries as a basis, the recommendations will affect the national food security if implemented and thus not represent sustainable development.</p> <p>FAO`s definitions underlines that sustainability in this matter is about food security: "A sustainable food system (SFS) is a food system that delivers food security and nutrition for all in such a way that the economic, social and environmental bases to generate food security and nutrition for future generations are not compromised." FAO, 2018, Sustainable food systems, Concept and framework</p> <p>"Sustainable diets are those diets with low environmental impacts which contribute to food and nutrition security and to healthy life for present and future generations. Sustainable diets are protective and respectful of biodiversity and ecosystems, culturally acceptable, accessible, economically fair and affordable; nutritionally adequate, safe and healthy; while optimizing natural and human resources." FAO, 2010, Sustainable Diets and Biodiversity.</p> <p>The FAO definition of sustainable agricultural development is "the management and conservation of the natural resource base, and the orientation of technological and</p>	<p>Dear Katrine Andersen Nesse,</p> <p>Thank you for your comment. The NNR2022 Committee will arrange a seminar and a workshop within sustainability to define the areas and topics that are most relevant and pressing for NNR2022. Please follow the continuously updated information on our website to follow the process.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	--

	<p>institutional change in such a manner as to ensure the attainment and continued satisfaction of human needs for present and future generations. Such development... conserves land, water, plant and animal genetic resources, is environmentally non-degrading, technically appropriate, economically viable and socially acceptable." <a href="http://www.fao.org">www.fao.org</a>, Sustainable agriculture and rural development</p> <p>The Intergovernmental Panel on Climate Change (IPCC) has stated that all countries must utilise their available resources for food production because global warming will reduce the availability of arable land globally.</p> <p>The conditions and possibilities for food production are different in each of the Nordic countries. The quantity of arable land is the least in Norway. The climate and weather conditions put limitations to Norwegian food crops, whilst the conditions are most suitable for feed crops and livestock. The last two years, with too much rain in 2017 and drought in 2018, has shown the vulnerability of the food crops in Norway and the robustness of livestock. It is documented that a reduction of livestock production in Norway will reduce the utilisation of arable land and at the same time increase the need for import of plant foods. Both aspects reduce Norwegian self sufficiency and short- and long- term food security.</p> <p>The development of evidence-based platforms for the integration of sustainability and environmental issues into the national food-based dietary guidelines, must see food security as the main issue. With this as a starting point, it will be convenient to guide both the producers and the consumers in a sustainable direction.</p>	
--	---	--

<p>12. 12. 201 9 08: 06: 14</p>	<p>Karianne Spetaas Henriksen, fagsjef ernæring Animalia AS, Eilin Lundekvam Bye, ernæringsfaglig rådgiver MatPrat, Torill Emblem Nysted, spesialrådgiver ernæring og bærekraft Animalia AS, Trine Thorkildsen, fagsjef ernæring, bærekraft og dyrevelferd MatPrat</p>	<p>Meat consumption in Norway</p> <p>Meat consumption is reported in different forms, including food supply data, ready-to-cook consumption, consumer surveys and dietary surveys (1). These data cannot be compared directly, and thus, it is important to be accurate regarding the use of the different types of statistics. Otherwise, information extracted from these data may be wrong and misleading. For instance dietary guidelines for red meat consumption is given in cooked weight, but there are no updated data on cooked meat consumption in Norway.</p> <p>Food supply data for meat are based on whole animals, encompassing muscle, fat, bones, and other non-edible and edible by-products, where changes in storage and import/export are accounted for. The Norwegian Directorate of Health (Helsedirektoratet) reports food supply data on an annual basis based on data from The Norwegian Institute of Bioeconomy Research (NIBIO).</p> <p>NIBIO also produces annual estimates for the ready-to-cook consumption of meat in Norway, based on the food supply data. To make the calculations as accurate as possible, non-edible parts of the animal are excluded (e.g. bones and some fat), and waste is considered. What is left is an estimate of the raw meat available, prior to processing, cooking and heat treating.</p> <p>The Norwegian Directorate of Health recommends no more than 500 g of red and processed red meat per week as part of a healthy and varied diet. This is stated to be equivalent to 700-750 g of raw meat per week (i.e. prior to any heat treatment or cooking). No recommendations are made in Norway regarding the amount of poultry, and game meat is not included in the definition of red meat.</p> <p>Misunderstandings can arise when the food supply data and ready-to-cook consumption are used interchangeably, and unfortunately, this is all too frequently the case. In addition, the distinction between raw and cooked meat and/or red meat and poultry, is important when comparing consumption against dietary recommendations. However, this is often not taken into consideration.</p> <p>To compare meat consumption using food supply data against the dietary</p>	<p>Dear Karianne Spetaas Henriksen,</p> <p>Thank you for your comment.</p> <p>For meat and meat products there are uncertainties in the reporting of consumption as for all the other food groups. This is accounted for when developing the guidelines.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	---

recommendations, would not be correct. Instead, using dietary surveys would allow for the closest estimate to what people eat. Whereas the ready-to-cook consumption would provide the most accurate estimate of raw meat available for consumption. In Norkost 3, the most recent Norwegian dietary survey carried out in 2010-11, the mean consumption of red and processed meat was 820 g per week (including processed poultry). In comparison, the ready-to-cook red meat consumption from 2010-11 estimated by NIBIO was approximately 780 g per week. Even though the methods used to estimate the ready-to-cook and Norkost 3 data are different, the findings are within the same range and allows for a more frequent estimate of the actual meat consumption. According to the latest statistics, the ready-to-cook consumption does not seem to have increased.

Norwegian meat consumption in 2018 (raw weight):

- Food supply data of total meat was 68.3 kg per capita
- Ready-to-cook meat consumption was 51.9 kg per capita, of which 40.1 kg was red meat.

40.1 kg equals approximately 770 g of red meat (ready-to-cook) per week, i.e. slightly higher than the current dietary recommendation of 700-750 g of raw red meat.

As the most recent dietary survey in Norway is close to 10 years old, ready-to-cook consumption data from 2018 should be considered when assessing the consumption of red and processed meat in Norway.

References:

1. Animalia. Kjøttets tilstand 2019. Status i norsk kjøtt – og eggproduksjon. Oslo: Animalia; 2019.

<p>09. 12. 201 9 15: 10: 21</p>	<p>Rebekka Helén Kristiansen, advisor Sustainability and food production, MatPrat, and Katrine Andersen Nesse, Head of Sustainability , environment and climate, Animalia</p>	<p>Greenhouse gases from agriculture is part of a biological cycle</p> <p>The NNR2022 will incorporate sustainability and environmental issues when developing evidence-based platforms for national dietary guidelines. The emission of greenhouse gases (GHG) is one of many environmental issues that needs to be tackled to halt global warming and achieve a sustainable development. When addressing GHG emissions and the potential to reduce emissions of each of the GHGs, it is important to keep in mind that emissions from agricultural processes is part of a biological cycle. Hence, it is not possible to cut the emissions to zero.</p> <p>IPCC distinguishes between the slow carbon cycle (fossil), where turnover times exceed 10 000 years, and the fast carbon cycle (biological), where vegetation and soil carbon have turnover times in the magnitude of 1-100 and 10-500 years, respectively. Burning of fossil fuel transfers carbon from the slow cycle to the fast cycle, while agricultural production operates within the fast cycle.</p> <p>Agriculture depends upon biological processes where nutrients and gases move between the atmosphere, land, water and living organisms. Through the photosynthesis, plants utilize CO<sub>2</sub> from the atmosphere to produce biomass to grow. When plants decay and die, the CO<sub>2</sub> is returned to the atmosphere. This biological carbon-cycle is not part of any carbon accounting, as it is considered balanced. Carbon that passes through ruminants and is emitted as methane is part of the biological cycle. These emissions, however, are carbon accounted.</p> <p>Methane has as strong warming potential, but due to being short-lived, it does not accumulate in the atmosphere. CO<sub>2</sub>, on the other hand, stays in the atmosphere for hundreds of years. Today we emit in a relatively short period of time large amounts of fossil carbon as CO<sub>2</sub>. Every single emission of CO<sub>2</sub> will accumulate in the atmosphere and increase global warming, because CO<sub>2</sub> is long-lived. The emissions of CO<sub>2</sub> from burning fossil carbon create imbalance in the biological carbon cycle and result to a large extent in the rapid climate change we observe today.</p> <p>The short-lived greenhouse gases, such as methane from agriculture, and the long-lived</p>	<p>Dear Rebekka Helén Kristiansen,</p> <p>Thank you for your comment. We are aware of the issue you are highlighting, and our sustainability experts will account for new significant literature on this topic.</p> <p>The NNR2022 Committee will arrange a seminar and a workshop within sustainability to define the areas and topics that are most relevant and pressing for NNR2022. Please follow the continuously updated information on our website to follow the process.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	--

greenhouse gases, such as CO<sub>2</sub> from burning of fossil fuel, have different effects on the climate as they take part in two different cycles. This should be considered when addressing emissions from agriculture and food and taken into account when developing guidelines for sustainable food consumption.

#### References

Ciais, P., et al (2013). Carbon and Other Biogeochemical Cycles. (IPCC)

CICERO (2018, 11. April). Kunnskapsstatus på metan.

David Archer, et al (2009). Atmospheric Lifetime of Fossil Fuel Carbon Dioxide.

IPCC (2018, 8. October). Global warming of 1.5oC.

<p>09. 12. 201 9 15: 06: 44</p>	<p>Rebekka Helén Kristiansen, advisor Sustainability and food production, MatPrat, and Katrine Andersen Nesse, Head of Sustainability , environment and climate, Animalia</p>	<p>The climate effect of methane</p> <p>The NNR2022 will integrate sustainability and environmental issues when developing evidence-based platforms for the national dietary guidelines. Greenhouse gas (GHG) emissions are one of many aspects of sustainability. The different GHGs have different global warming potential (GWP). The GHG methane receives a lot of attention. The methodology to estimate its climate effect, however, is currently in progress.</p> <p>To compare GHGs, the climate effect of the different GHGs is estimated. In the process of measuring the climate effect of e.g., methane the gas is calculated ‘as if’ it was CO<sub>2</sub> – that is, translated into CO<sub>2</sub>-equivalents using the gas’ GWP in a 100-year perspective (GWP100 – weighing factors). GWP is a measure of how much heat a GHG traps in the atmosphere up to a specific time horizon, relative to CO<sub>2</sub>. The CO<sub>2</sub>-equivalents indicate the estimated climate effect of x amount emissions of y gas. Methane is estimated to be up to 30 times stronger than CO<sub>2</sub> using this method. The methane emissions from enteric fermentation in ruminant animals (sheep and cattle) and animal fertilizer is estimated to account for 60% of the annual CO<sub>2</sub>-equivalents from Norwegian agriculture.</p> <p>The methodology behind GWP100 has been questioned by several researchers, as this methodology does not consider that different GHGs have different atmospheric lifetimes. CO<sub>2</sub> is a long-lived GHG (hundreds of years), whereas methane is comparatively short-lived (approximately 12 years). GWP does not consider that if the number of ruminants is kept constant, there will be no accumulation of methane from ruminants in the atmosphere. A constant emission of the long-lived gas CO<sub>2</sub>, on the other hand, results in an accumulation of CO<sub>2</sub> molecules in the atmosphere.</p> <p>The recognition of the long-term importance of CO<sub>2</sub> has prompted renewed interest in the question of whether methane emissions may be over-valued in GWP100. This is resolved with the suggested GWP* - a methodology that better account for the differences between short- and long-lived gases. GWP* is addressed in IPCC’s special report on global warming of 1.5oC. A modification, which incorporates a term for different climate responses to radiative forcing at different scales, was published in</p>	<p>Dear Rebekka Helén Kristiansen,</p> <p>Thank you for your comment. We are aware of this issue, and our sustainability experts will account for new significant literature on this topic. The NNR2022 Committee will arrange a seminar and a workshop within sustainability to define the areas and topics that are most relevant and pressing for NNR2022. Please follow the continuously updated information on our website to follow the process.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	---

	<p>September this year.</p> <p>The fact that the climate effect of methane is still under examination, and the current misinterpretations of CO<sub>2</sub>-equivalent emissions of short-lived climate pollutants, should be considered when discussing the climate effect of methane emissions from agriculture and taken into account when developing guidelines for sustainable food consumption.</p> <p>References</p> <p>Allen, M.R., Shine, K.P., Fuglestedt, J.S. et al. (2018). A solution to the misrepresentations of CO<sub>2</sub>-equivalent emissions of short-lived climate pollutants under ambitious mitigation.</p> <p>Cain, M., Lynch, J., Allen, M., Fuglestedt, J., Frame, D., Macey, A. (2019). Improved calculation of warming-equivalent emissions for short-lived climate pollutants. CICERO (2018, 11. April). Kunnskapsstatus på metan.</p> <p>David Archer, et al (2009). Atmospheric Lifetime of Fossil Fuel Carbon Dioxide. IPCC (2018, 8. October). Global warming of 1.5oC.</p>	
--	--	--

26. 11. 201 9 14: 29: 36	Bård E Viko, Managing Director, Nàdarra AS	Nàdarra is new in the Norwegian market. We deliver Algae oil with Omega-3 (Ovega-3). Considerable fatty acids - 1000 mg on 2,5 ml oil. Algae should be considered as new plant-based nutrient - sustainable and eco friendly. Our oil has been processed - fermented and cold-pressed - but also interesetd in topics to eat algae - mostly macroalgae. What do you think?	Dear Bård E Viko,  Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. This may include different foods as sources for essential fatty acids.  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee
--	---	--	--

<p>06. 11. 201 9 14: 19: 39</p>	<p>Kreftforening en/The Norwegian Cancer Society</p>	<p>Increasingly more and more people are surviving cancer – which is good news. Studies of people that have been through cancer treatment can provide vital information that will help us understand how the diet impact survival and cancer recurrence. Ultimately, we need good evidence-based dietary guidance for cancer survivors. According to ESPEN guidelines from 2017 (1) cancer survivors are recommended to maintain a healthy weight and a healthy lifestyle, which includes being physically active and a diet based on vegetables, fruits and whole grains and low in saturated fat, red meat and alcohol. Furthermore, these guidelines for adult patients with cancer raise awareness by drawing attention to the high prevalence of malnutrition and its adverse impacts on response to treatment, prognosis, and survival.</p> <p>The ESPEN guidelines are supported by Schwedhelm et al (2016) (2). The authors conclude that adherence to a high-quality diet and a prudent/healthy dietary pattern is inversely associated with overall mortality among cancer survivors, whereas a Western dietary pattern is positively associated with overall mortality in this population.</p> <p>Breast cancer is the most frequently diagnosed cancer (excluding non-melanoma skin cancers) among women in 140 of 180 countries worldwide. According to Jochems et al (2018) (3) the reduction of dietary fat after breast cancer diagnosis could increase relapse-free survival among breast cancer survivors, adherence to a high quality diet may protect against overall mortality and death from other causes among breast cancer survivors, and adherence to a prudent diet may protect against death from other causes among breast cancer survivors. Moreover, a Western diet is detrimental for breast cancer survivors. The World Cancer Research Fund report “Diet, nutrition, physical activity and breast cancer survivors” (2014, revised in 2018) (4) concludes that there is some evidence of links between better survival after breast cancer and:</p> <ul style="list-style-type: none"> <li>• being a healthy body weight</li> <li>• being physically active</li> <li>• eating foods containing fibre</li> <li>• eating foods containing soy</li> <li>• a lower intake of total fat and, in particular, saturated fat</li> </ul> <p>Additional large and well-conducted studies, preferably RCTs, are needed to clarify</p>	<p>Dear Norwegian Cancer Society,</p> <p>Thank you for your comment. The recommendations in NNR are intended for healthy individuals. Generally, the recommendations cover increased requirements such as during short term mild infections or certain medical treatments.</p> <p>National health authorities are responsible for dietary recommendations for individuals with disease and for other groups with special needs, where the dietary composition might have to be adjusted accordingly. In this, NNR2022 is complemented by clinical guidelines from other societies, for example ESPEN.</p> <p>NNR puts the whole diet in focus and the role that dietary patterns and food groups play in the prevention of diet-related chronic diseases is emphasized.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	--

		<p>whether dietary patterns/indices and food intake could influence health outcomes in other cancer survivors than breast cancer survivors. To summarize: More research is warranted to assess the role of postdiagnosis diet in cancer survival and site-specific cancer recurrence.</p> <p>The Norwegian Cancer Society recommends including food-based dietary guidelines for (breast) cancer survivors, based on current evidence, in the new edition of the Nordic Nutrition Recommendations.</p> <p>References:</p> <ol style="list-style-type: none"> <li>1. Arends et al. ESPEN guidelines on nutrition in cancer patients. Clin Nutr. 2017 Feb;36(1):11-48.</li> <li>2. Schwedhelm et al. Effect of diet on mortality and cancer recurrence among cancer survivors: a systematic review and meta-analysis of cohort studies. Nutr Rev. 2016 Dec;74(12):737-748.</li> <li>3. Jochems et al. Impact of dietary patterns and the main food groups on mortality and recurrence in cancer survivors: a systematic review of current epidemiological literature. BMJ Open. 2018 Feb 19;8(2):e014530</li> <li>4. World Cancer Research Fund: Diet, nutrition, physical activity and breast cancer survivors (2014, revised in 2018) <a href="https://www.wcrf.org/sites/default/files/Breast-cancer-survivors-report.pdf">https://www.wcrf.org/sites/default/files/Breast-cancer-survivors-report.pdf</a></li> </ol>	
05.11.201	Johanna Holm	För att behålla förtroendet för kostråden bör de vetenskapliga kraven för råden höjas avsevärt i enlighet med skrivelse från Kostfonden. Nivå på evidens och effektfaktor för enskilda råd bör också redovisas så att allmänhet förstår grunden.	Please see the reply above.

<p>9 19: 08: 19</p>			
<p>05. 11. 201 9 19: 06: 26</p>	<p>Johanna Holm</p>	<p>För att behålla förtroendet för kostråden bör de vetenskapliga kraven för råden höjas avsevärt i enlighet med skrivelse från Kostfonden. Nivå på evidens och effektfaktor för enskilda råd bör också redovisas så att allmänhet förstår grunden.</p>	<p>Dear Johanna Holm,</p> <p>Thank you for your comment.</p> <p>To ensure high confidence in the recommendations, NNR2022 will be performed in a scientific rigorous way with a high degree of transparency. For a description and rationale for the methodology used in NNR2022 please read the following articles;</p> <p>The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews. Arnesen, et al Food &amp; Nutrition Research</p> <p>The NNR2022 project reviews the food based dietary guidelines on an overarching level. Communication of the dietary guidelines is done by national authorities in each Nordic country, based on the NNR and may include additional</p>

			<p>considerations.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	--	---

<p>01. 11. 201 9 13: 44: 50</p>	<p>Ann Fernholm, Kostfonden</p>	<p>Här är referenser till kommentaren vi nyligen skickade in om att använda GRADE i utvärderingen av NNR 2022, och undvika att använda isolerade surrogatmått på hälsa.</p> <ol style="list-style-type: none"> <li>1. Han, M.A., et al., Reduction of Red and Processed Meat Intake and Cancer Mortality and Incidence: A Systematic Review and Meta-analysis of Cohort Studies. <i>Ann Intern Med</i>, 2019.</li> <li>2. Johnston, B.C., et al., Unprocessed Red Meat and Processed Meat Consumption: Dietary Guideline Recommendations From the Nutritional Recommendations (NutriRECS) Consortium. <i>Ann Intern Med</i>, 2019.</li> <li>3. Vernooij, R.W.M., et al., Patterns of Red and Processed Meat Consumption and Risk for Cardiometabolic and Cancer Outcomes: A Systematic Review and Meta-analysis of Cohort Studies. <i>Ann Intern Med</i>, 2019.</li> <li>4. Zeraatkar, D., et al., Red and Processed Meat Consumption and Risk for All-Cause Mortality and Cardiometabolic Outcomes: A Systematic Review and Meta-analysis of Cohort Studies. <i>Ann Intern Med</i>, 2019.</li> <li>5. Zeraatkar, D., et al., Effect of Lower Versus Higher Red Meat Intake on Cardiometabolic and Cancer Outcomes: A Systematic Review of Randomized Trials. <i>Ann Intern Med</i>, 2019.</li> <li>6. Taylor, R.S., et al., Reduced dietary salt for the prevention of cardiovascular disease: a meta-analysis of randomized controlled trials (Cochrane review). <i>Am J Hypertens</i>, 2011. 24(8): p. 843-53.</li> <li>7. O'Donnell, M., et al., Urinary sodium and potassium excretion, mortality, and cardiovascular events. <i>N Engl J Med</i>, 2014. 371(7): p. 612-23.</li> <li>8. Mente, A., et al., Association of urinary sodium and potassium excretion with blood pressure. <i>N Engl J Med</i>, 2014. 371(7): p. 601-11.</li> <li>9. Ramsden, C.E., et al., Re-evaluation of the traditional diet-heart hypothesis: analysis of recovered data from Minnesota Coronary Experiment (1968-73). <i>BMJ</i>, 2016. 353: p. i1246.</li> <li>10. Hamley, S., The effect of replacing saturated fat with mostly n-6 polyunsaturated fat on coronary heart disease: a meta-analysis of randomised controlled trials. <i>Nutr J</i>, 2017. 16(1): p. 30.</li> <li>11. Hooper, L., et al., Reduction in saturated fat intake for cardiovascular disease. <i>Cochrane Database Syst Rev</i>, 2015(6): p. CD011737.</li> </ol>	<p>Please see the reply above.</p>
---	---	--	------------------------------------

		12. Astrup, A., et al., WHO draft guidelines on dietary saturated and trans fatty acids: time for a new approach? BMJ, 2019. 366: p. l4137.	
--	--	---	--

<p>01. 11. 201 9 13: 43: 15</p>	<p>Ann Fernholm, Kostfonden</p>	<p>Kommentar till Kommittén för NNR 2022 (referenser kommer i en andra kommentar)</p> <p>För trovärdighetens skull behöver de nordiska näringsrekommendationerna vila på en stabil vetenskaplig grund. Kostfonden vetenskapliga råd föreslår därför att kommittén för NNR 2022 ska använda GRADE, the Grading of Recommendations Assessment, Development and Evaluation för att evidensgradera NNR 2022. Vidare föreslår Kostfondens en stor försiktighet i användningen av surrogatmått för hälsa, som blodtryck och LDL-kolesterol, i utvärderingen av kostråden.</p> <p>GRADE har utvecklats för att underlätta en kritisk bedömning av resultat från systematiska genomgångar av vetenskapen och undvika felaktiga eller vinklade slutsatser. Det är internationellt erkänd metod som används av exempelvis Cochrane, Socialstyrelsen och Statens beredning för medicinsk och social utvärdering, SBU.</p> <p>En viktig del av GRADE är att på ett systematiskt och transparent vis redovisa hur tillförlitliga evidensen är. För att evidensstyrkan ska graderas som stark krävs vanligtvis randomiserade och kontrollerade studier av hög kvalitet. En hög kvalitet innebär att observerade effekter och noterade biverkningar har säkerställts vetenskapligt. Få av dagens kostrekommendationer vilar på en sådan stark grund.</p> <p>Enligt NNR 2012 ska exempelvis mängden rött kött begränsas till 500 gram i veckan, med motiveringen att ett högre intag kan leda till ökad risk för tjock- och ändtarmscancer. I oktober 2019 publicerade dock ett konsortium av oberoende forskare flera systematiska genomgångar av hälsoeffekterna av att äta mycket rött kött. [1-5]</p> <p>Utvärderingarna, som genomfördes i enlighet med GRADE, visade på en låg eller mycket låg styrka i evidensen att rött kött kan ge cancer. Resultaten från genomgångarna fick stor spridning, både internationell och i Sverige och ledde till artiklar som var kritiska mot kostråden.</p> <p>Det har också varit blåsväder kring rekommendationen att mängden salt i maten ska begränsas till 2,4 gram natrium per dag. Rådet baseras främst på att ett minskat</p>	<p>Dear Ann Fernholm,</p> <p>Thank you for your comment. To ensure high confidence in the recommendations, NNR2022 will be performed in a scientific rigorous way with a high degree of transparency. For a description and rationale for the methodology used in NNR2022, please read the following articles;</p> <p>The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	---

	<p>saltintag sänker blodtrycket, vilket har antagits vara bra för hälsan. En Cochranegenomgång från 2014 visade dock på svag evidensen för rekommendationen[6] och analyser av Prospective Urban and Rural Epidemiological Study visar att en natriumkonsumtion om 2,4 g/dag (uppskattad genom mätningar av mängden salt i morgonurinen) visserligen kopplas till ett lägre blodtryck, men samtidigt till en förhöjd risk för hjärt-kärlsjukdom.[7, 8]</p> <p>Flera epidemiologiska studier tyder på att majoriteten av befolkningen äter en mängd salt som är neutral för hälsan. Genom användningen av ett surrogatmått för hälsa – blodtrycket – har alltså ett kostråd utfärdats som nu tycks vara effektlöst för majoriteten.</p> <p>Nivåerna av LDL-kolesterol i blodet används också som ett surrogatmått för risken för hjärt-kärlsjukdom och har lett till en rekommendation att begränsa mängden mättat fett i maten. Utvärderingar av effekten av en sådan begränsning på hjärt-kärlsjukdom ger dock ett splittrat resultat[9-11] och användbarheten av LDL som ett enskilt surrogatmått ifrågasätts nu.[12] Kosten påverkar många olika faktorer i kroppen. Ett ensidigt fokus på en riskfaktor för sjukdom kan leda till att man missar en negativ inverkan på ett annan riskfaktor, som kanske har större betydelse för hälsan. Därför bör ingen riskfaktor isolerat användas som surrogatmått för hälsa.</p> <p>Problem med övervikt och fetma fortsätter att öka. För att inte fler år ska gå förlorade i folkhälsoarbetet är det viktigt att de kostrekommendationer som utfärdas har en bevisad positiv effekt på hälsan. I de fall där det finns osäkerheter kring effekten behöver detta redovisas.</p> <p>Kerstin Brismar, senior professor, Karolinska Institutet. Nina Rehnqvist, senior professor i kardiologi, tidigare ordf. i SBU:s nämnd Ledamot Magnus Simrén</p>	
--	--	--

<p>31. 10. 201 9 15: 03: 30</p>	<p>Suvi Virtanen (Finnish Institute for Health and Welfare)</p>	<p>Comments on behalf of Finnish expert group for early nutrition</p> <ul style="list-style-type: none"> <li>• More emphasis should be paid on the type of protein (balanced amino acid composition) in the Protein section.</li> <li>• In NNR2022, recommended maximum amounts of infant formulas should be considered alongside supplemental intakes. It seems that the tolerable upper intake level (UL) for vitamin A and/or D can exceed in infants who consume high amounts of highly enriched formulas. Would national supplementation be a more safe treatment.</li> <li>• Toxicological risk assessment (toxins, heavy metals, other contaminants) should be linked to nutritional assessment. Particularly, young children are vulnerable group due to their higher intake of energy per kg of body weight.</li> </ul>	<p>Dear Suvi Virtanen,</p> <p>Thank you for your comment. New significant evidence generated after the publication of NNR2012 relevant for dietary reference values and food based dietary guidelines will in a systematic and transparent way be accounted for in NNR2022. This includes different foods as sources of essential amino acids.</p> <p>Upper intake levels (UL) will also be reviewed in NNR2022. However, decisions on fortification and supplementation programs are taken of nationally.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	--	---

<p>31. 10. 201 9 10: 26: 16</p>	<p>Marie Henriksen Bogstad, NOAH - for dyrs rettigheter</p>	<p>NOAH – for animal rights Dronningens gate 13 0152 Oslo 22nd October 2019</p> <p>Comments for the NNR 2022 Committee with regards to the work on updating the nordic nutrition recommendations</p> <p>NOAH – for animal rights is a member organization working for a society where consideration for animals are a given. Animal rights are based on recognizing animals as fellow creatures with equal ability to experience and demand respect and consideration. This is the basis for everything that NOAH does. We work with topics such as wildlife, domesticated animals, agriculture, as well as environment and health. We encourage a plant-based diet and promote a shift away from animal agriculture.</p> <p>In our comments, we want to emphasize the need for an increased focus on plant-based consumption in the nordic nutrition recommendations. Since 2012 several research papers and reports have been published, underlining the need for a dietary shift away from animal products in order to improve health, wildlife and the environment. For example reports from the IPCC and IPBES, Union of Concerned Scientists and Food and Land Use Coalition. In fact, a change towards plant-based foods will be crucial if we want to save our planet from the ongoing climate and nature crisis. In the Nordic countries, the consumption of meat and dairy is particularly high and the cause of many non-communicable diseases and obesity. Therefore, a plant-based diet can help improve the health and lifestyle of the nordic population.</p> <p>The Nordic council of ministers published an assessment of “Future Nordic Diets” in 2017. They concluded that the Nordic countries could feed 37 million people - 10 million more than today - if the population decreased their consumption of meat with 81-90%, and increased the production of plants for human consumption. Similarly, the EAT-Lancet report focused on the need for a large reduction in the consumption of animal products, limited to 14 g of red meat per day. The Norwegian university, Nord, has calculated that with a reduction of meat consumption of 30-60% Norwegian self-sufficiency could increase up to 80%. The IPCC assessed that a dietary shift towards</p>	<p>Dear Marie Henriksen Bogstad,</p> <p>Thank you for your comments. Sustainability aspects and sustainable diet will be covered in NNR2022. You can read more about this process at our website as it proceeds.</p> <p>New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. This includes dietary patterns such as plant-based diets.</p> <p>The NNR2022 project reviews the food based dietary guidelines on an overarching level. Communication of the dietary guidelines, and how a healthy diet can be achieved is done by national authorities in each Nordic country, based on the NNR and may include additional considerations.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---	---	--

plant-based foods will directly benefit 12 out of 17 sustainable development goals. Researchers from Oxford University have stated that the single biggest way to reduce one's impact on the planet is by avoiding animal products. Hence, a plant-based diet is healthy for both people and the planet.

We would like to encourage the working group behind the reassessment of the Nordic Nutrition Recommendations to bring more of these new reports into their work. The Nordic recommendations should not only focus on what is healthy for the population, but also what is beneficial for the environment, nature and people. A holistic approach to nutrition is necessary in terms of the large crises we are facing.

We would also like to address the importance of focusing not only on increased consumption of fruit and vegetables, but explicitly on how to reduce the consumption of animal products by exchanging them with legumes like beans, peas and lentils, plant-based meat substitutes and plant milk products.

Going forward we hope the NNR 2022 will include a significant focus on a dietary shift towards plant-based foods, and hence contributing not only to increased consumption of these foods, but also production.

Thank you.

Best regards,

Marie Henriksen Bogstad, agroecologist at NOAH  
Kaisa Sogge-Hautala, project leader for sustainability at NOAH  
Siri Martinsen, leader and veterinary at NOAH

<p>30. 10. 201 9 07: 33: 38</p>	<p>Juliana Gjessing</p>	<p>I worked as a clinical dietitian in Canada and now in Norway. In the updated NNR 2022, I hope the committee can address the issue on how to supplement deficiencies. Many countries have written on daily requirement of vitamin/min, but I can't seem to find good data on how to supplement an individual when there is a deficiency, aside from Vitamin D.</p>	<p>Dear Juliana Gjessing,</p> <p>Thank you for your comment. For most nutrients, a hierarchy of criteria for nutrient adequacy can be established ranging from prevention of clinical deficiency to optimal levels of body stores and functionality. However, clinical guidelines on dietary supplementation is the responsibility of the national health administration and is not within the scope of NNR.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>28. 10. 201 9 18: 53: 08</p>	<p>Gunnar Rundgren</p>	<p>If the revision should include issues of sustainability and environment, it is needed to include those also for the production of fruit and vegetables. They incur considerable environmental damages. For instance:          -research in Sweden show that half of all use of pesticides for the production of the food of Swedes are used in the production of fruit and vegetables,  <a href="https://www.sciencedirect.com/science/article/pii/S0959652618340447?via%3Dihub">https://www.sciencedirect.com/science/article/pii/S0959652618340447?via%3Dihub</a>          -research in China, the biggest producer of vegetables in the world show that they cause around one fifth of the total greenhouse gas emissions from Chinese crop production, despite using less than one tenth of the area.  <a href="https://onlinelibrary.wiley.com/doi/abs/10.1111/gcb.14425">https://onlinelibrary.wiley.com/doi/abs/10.1111/gcb.14425</a>          -recent research in the UK show that the annual consumption of 10.8 Mt of vegetables, despite being far from the recommended quantity, generates 20.3 Mt CO2 eq., consumes 260.7 PJ of primary energy and depletes 253 Mt eq. of water. Many vegetables have a higher footprint than that of chicken or milk.  <a href="https://www.sciencedirect.com/science/article/pii/S0048969719319758">https://www.sciencedirect.com/science/article/pii/S0048969719319758</a></p> <p>Considering the rather limited contribution nutrition the environmental impact of many</p>	<p>Dear Gunnar Rundgren,</p> <p>Thank you for your comments. Sustainability aspects and sustainable diet will be covered in NNR2022. The NNR2022 Committee will arrange a seminar and a workshop within sustainability to define the areas and topics that are most relevant and pressing for NNR2022. You can read more about this process at our website as it proceeds.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

		<p>vegetables is far too high.  The recommendations should take this into account and guide consumers to those kinds of vegetables and production methods which reduce the environmental damage, such as locally produced, in season and organic vegetables. And to reduce those vegetables that have a high environmental footprint, in particular those which are transported far and by air those which are grown in places with water stress, those that are produced with a lot of fertilizers and pesticides and those which are produced with a lot of fossil energy (such as greenhouse crops from many countries).</p>	
<p>28. 10. 201 9 16: 18: 46</p>	<p>Daniel</p>	<p>I would like you to look into latest research that shows the inflammatory effect on our bodies from grains(including corn,rice,oats). Dr.Osbourne at Gluten Free Society has some very valuable information with valid sources.  Celiac disease is only one of hundreds of autoimmune disease that can be caused by these gluten proteins that leaks through our intestal barrier and makes our immune system go berserk and attack your own tissue/organs. This can lead to diseases(depending on your genetic predisposition) like arthritis, lupus, hashimotos, diabetes type1 the list goes on. No grain no pain! Thanks</p>	<p>Dear Daniel,  Thank you for your comment.  New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. The recommendations consider not only the avoidance of clinical or subclinical deficiencies but also a reduction in the risk of development of overweight and obesity and major lifestyle diseases such as cardiovascular diseases, type-2 diabetes, cancer, and osteoporosis.  Yours sincerely,  Rune Blomhoff, Head of the NNR2022 Committee</p>

27. 10. 201 9 14: 44: 50	Martin Norum	<p>Hi,</p> <p>I have submitted an application to be considered a contributor/expert regarding protein. Additionally I would like to add a comment here. I would advise some modifications and updates during the protein chapter. More specifically, I may be of help in the "Protein and physical exercise" section, whereas there has been scientific progress since the present version of NNR.</p> <p>Kind regards, Martin Norum, MSc Sport &amp; Exercise Nutrition</p>	<p>Dear Martin Norum,</p> <p>Thank you for your application as an expert and your comment. All applications will be evaluated based on previous research experience and competence related to the different topics. In addition, we aim for an equal distribution of authors between the Nordic countries. All chapter experts will be recruited during the spring 2020.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	-----------------	--	---

<p>25. 10. 201 9 15: 00: 41</p>	<p>Anna Ståhlberg</p>	<p>Hej!</p> <p>Jag skulle önska att man omvärderar nyttan av hårt raffinerade och omestrade margariner. Bör de verkligen nyckelhålmärkas och klassas som nyttiga? Kunskapen om omestring och dess hälsoeffekter är mycket begränsad. Livsmedelsverket skriver att studier gällande effekter på spädbarn och vuxna är alldeles för få och resultaten för motstridiga för att kunna dra slutsatser om dessa fetters påverkan på hälsan hos barn. Mer kunskap behövs om långtidseffekter och interaktioner med övriga fettsyror i maten. Djurstudier visar varierande resultat av omestrat fett- en del visar tex negativa effekter på lever och hjärna.</p> <p>Likaså är kunskapen om de värmeinducerade ämnena; 2- och 3-MCPD-estrar och glycidylestrar mycket begränsad. 3-MCPD betraktas som cancerogent och toxiskt, och EFSA efterfrågar bättre data från humanstudier och anser att osäkerheten kring riskbedömningen är stor. Långtidseffekterna är osäkra för både 2-och 3-MCPD. SLV:s egen riskrapport visar att de högsta värdena av dessa oönskade ämnen finns i raffinerade oljor samt i flera flytande och fasta margariner. Margariner med palmolja hade oftast högst nivåer.</p> <p>Mvh Anna Leg dietist</p> <p>EFSA riskrapport Risks for human health related to the presence of 3- and 2-monochloropropanediol (MCPD), and their fatty acid esters, and glycidyl fatty acid esters in food. 2016 doi: 10.2903/j.efsa.2016.4426. <a href="https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/j.efsa.2016.4426">https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/j.efsa.2016.4426</a></p> <p>JEFCA:s riskrapport Joint FAO/WHO expert committee on food additives. Eighty-third meeting Rome, 8–17. 2016 summary and conclusions. JEFCA/83/S <a href="https://www.who.int/foodsafety/publications/JEFCA83-Summary.pdf">https://www.who.int/foodsafety/publications/JEFCA83-Summary.pdf</a></p> <p>D'avila LF, et al.Toxicological aspects of interesterified fat: Brain damages in rats.Toxicol</p>	<p>Dear Anna Ståhlberg,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>The Keyhole label is based on the NNR, but the process of setting criteria for labelling is not within the NNR2022 scope.</p> <p>The NNR2022 project reviews the dietary reference values and food based dietary guidelines on an overarching level. Food safety, for example heat-induced components, is reviewed by the national authorities in each Nordic country and incorporated into national dietary advice.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---------------------------	---	---

	<p>Lett. 2017. <a href="https://www.ncbi.nlm.nih.gov/m/pubmed/28528080/">https://www.ncbi.nlm.nih.gov/m/pubmed/28528080/</a></p> <p>Lavrador MSF, Afonso MS, Cintra DE, et al. Interesterified Fats Induce Deleterious Effects on Adipose Tissue and Liver in LDLr-KO Mice. <i>Nutrients</i>. 2019 Feb 22;11(2). doi: 10.3390/nu11020466. <a href="https://www.ncbi.nlm.nih.gov/pubmed/30813339">https://www.ncbi.nlm.nih.gov/pubmed/30813339</a></p> <p>Afonso MS, Lavrador MS, Koike MK, et al. Dietary interesterified fat enriched with palmitic acid induces atherosclerosis by impairing macrophage cholesterol efflux and eliciting inflammation. <i>J Nutr Biochem</i>. Epub 2016 Mar 4. doi: 10.1016/j.jnutbio.2016.01.005 <a href="https://www.ncbi.nlm.nih.gov/pubmed/27142741">https://www.ncbi.nlm.nih.gov/pubmed/27142741</a></p> <p>Livsmedelsverkets riskrapport. Rapport 35. 2017. 2-MCPD, 3-MCPD och glycidylfettsyraester i livsmedel på den svenska marknaden Riskhantering, riskvärdering och haltdata. [Citerad september 2019] <a href="https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2017/2-mcpd-3-mcpd-och-glycidylfettsyraester-i-livsmedel-pa-den-svenska-marknaden-livsmedelsverkets-rapport-23-2017.pdf">https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2017/2-mcpd-3-mcpd-och-glycidylfettsyraester-i-livsmedel-pa-den-svenska-marknaden-livsmedelsverkets-rapport-23-2017.pdf</a></p>	
--	---	--

<p>24. 10. 201 9 16: 45: 06</p>	<p>Sofia Eklund</p>	<ul style="list-style-type: none"> <li>- Kost för IBS och övriga magproblem då detta är otroligt vanligt idag. Fullkornsbröd, spannmål etc. är oftast inte gynnsamt för denna grupp, som många gånger mår bättre av de lösliga fiber som finns i t.ex. rotfrukter. Förekomst av känslighet/veteallergi även utan celiaki.</li> <li>- kost för att minska inflammation: autoimmuna sjukdomar ökar enormt och många märker att de kan bli hjälpta av livsmedel som minskar inflammation. Ökat fokus på vilka livsmedel som kan vara gynnsamma vid dessa tillstånd samt vilka livsmedel som kan trigga inflammation.</li> <li>- Biotillgänglighet, specifikt skillnad på kroppens upptag av vegetabiliska källor till t.ex. järn, d-vitamin och omega 3. Ökad kunskap om hur man som vegetarian /vegan kan sätta ihop sin kost för att inte riskera näringsbrister. Jag själv föreläser om kost och upplever stor okunskap inom dessa områden, att väldigt många som äter plantbaserat saknar grundläggande kunskaper i näringslära vilket blir ett problem. Större fokus på järnbrist hos framförallt unga kvinnor och hur råden kan utformas för att minska risken för detta.</li> <li>- Skillnad på näringstäthet i ekologiska livsmedel / gräsbeteskött gällande ex. Omega 3/6, d-vitamin och fettsyraprofil.</li> <li>- Nyansera rekommendationerna om rött kött till att gälla minskat intag av importerat kött och charkprodukter, inte nödvändigtvis minskat intag av svenskt (ekologiskt/gräsbetes) rött kött. Granska de studier som gjorts på rött kött och se mer på övrig livsstil/andra kostfaktorer hos de som haft ett högt intag av rött kött. Finns studier på personer som ätit mycket grönsaker, lite socker och snabba kolhydrater, som är hälsosamma i övrigt OCH äter rött kött?</li> <li>- Större fokus på balansen mellan omega 3 och omega 6. Problematiska omega 6-innehåller i alla vegetabiliska oljor och risken/förekomsten av transfetter i dessa. Starkt ifrågasätta den odlade norska laxen och undvika att bidra till marknadsföringen av denna som hälsosam.</li> </ul>	<p>Dear Sofia Eklund,</p> <p>Thank you for your comments. The DRVs are intended for healthy individuals. Generally, the DRVs cover increased requirements such as during short-term mild infections or certain medical treatments. The DRVs are usually not suited for long-term infections, malabsorption, and various metabolic disturbances or for treatment of persons with a sub-optimal nutritional status. They are meant to be used for prevention purposes. For individuals with disease and for other groups with special needs, the dietary composition might have to be adjusted accordingly. Sustainability aspects, sustainable diet and chronic diseases such as obesity and type 2 diabetes will be covered in NNR2022.</p> <p>The degree of processing of foods may be considered in NNR2022 for certain food groups, if data are available and it is relevant for setting food based dietary guidelines.</p> <p>NNR2022 will account for significant new evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines. This may include for example bioavailability from different</p>
---	---------------------	--	---

		<p>- Ifrågasätt rekommenderadet av lightprodukter och gå tillbaka till rekommendationer för mer naturlig, ren mat. Granska mättnad kopplat till högt intag av lightprodukter och hur det kan trigga ett ökat intag av socker.</p> <p>- Större fokus på vad alla processade produkter med tillsatser, sötningsmedel m.m. gör med kroppen. Idag väldigt vanligt med proteinbars m.m.</p> <p>- Starkare än idag avråda unga människor från energidryck och skriva mer om hur det påverkar sömn, samt hur de ofta ersätter mer näringsrik mat eller "botar" blodsockerdippar och sömnbrist hos befolkningen.</p>	<p>foods.</p> <p>The NNR2022 project reviews the food based dietary guidelines on an overarching level. Communication of the dietary guidelines, for example types of foods to increase or avoid in certain population groups is to a large extent not covered by NNR2022. It is done by national authorities in each Nordic country, based on the NNR.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
23. 10. 201 9 20: 56: 52	Sandra Owe, SOW Consulting	Hello, I would like to have your definition and main activities for the roles you are describing as experts. Would also be happy to get information on how the selection of experts are carried out. What are the criterias and methods for selection of experts?	Dear Sandra Owe,  Please see the answer above. The comment is received twice. Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee

23. 10. 201 9 10: 26: 01	Milla Löfstedt	<p>Hej!</p> <p>Jag vill se en förändring i den kost som ges i förskola/skola. Vad är syftet med att servera livsmedel med socker i? Ex kanelbulle på kanelbullens dag, glass vid förskolans dag, pepparkakor etc. Även livsmedel såsom ketchup och sylt. Bort med allt detta, kan förskola/skola vara en god förebild och ge barnen en kost som gör att de tar till sig information och lärande?</p> <p>Jag förstår inte syftet och hur man kan välja att ge saker som är direkt skadliga för oss utan minsta näring. Det blir svårt för oss som vill ge barnen en bra grund när det sedan serveras på förskola och personalen inte kan neka barnen i och med barnkonventionen blir lag.</p>	<p>Dear Milla Löfstedt,</p> <p>Thank you for your comment. NNR should be used as a guideline for dietary planning for groups, including kindergartens and schools. NNR is also a basis for nutrition policies and national dietary guidelines in the Nordic countries. Each Nordic country is responsible for the guidelines provided to municipalities or regions. In these guidelines other relevant factors may be incorporated besides the science basis from NNR.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--	----------------	--	---

<p>22. 10. 201 9 12: 26: 01</p>	<p>Richard Nyström, Swedish citizen</p>	<p>As a person, father and Swedish citizen, I would like to share my main opinions about the NNR food recommendations. My point of view is not based on formal research, but rather on a genuine interest for what is new in food- and health research. I myself can choose diet and lifestyle based on my own beliefs, but many people around me, like my children in school, rely of your recommendations for a large part of their diet. I am therefor happy to get this opportunity to express my opinions. I hope you will read them, consider them, and find them useful.</p> <ol style="list-style-type: none"> <li>1. In general, please be more clear on if a specific recommendation is based impact on human health or impact on the environment. I want to know if, by selecting a certain diet, I “save” my health or the environment (or both/neither).</li>   <li>2. Since recent evidence shows that saturated fat is not as unhealthy as it has been depicted before, and I expect an increased tolerance on saturated fats in the new recommendations. If so, please be extra clear that this is an area where recommendations have changed so that those using these recommendations feel comfortable in changing their behavior accordingly. For example, I do not want my kids to be served low fat milk or low fat margarine or low fat anything.</li>   <li>3. Meat in general, and red meat in particular, has been the "bad guy" for long, and it is easy to get the impression that the less meat we eat, the better it is for our health. Even though meat everyday might not be necessary, we should still acknowledge that it is an extremely nutrient dense food source which cannot easily be replaced by plant based food.</li>   <li>4. “Plant based oils” are often expressed as the fat source to be used in all cases. I think the recommendations needs to state more clearly that a mix of fats in the diet is healthy for various reasons: <ul style="list-style-type: none"> <li>- Polyunsaturated fats are unstable and does not tolerate heat well.</li> <li>- Omega-3 vs omega-6 levels vary greatly in different seed oils so we cannot just say they are all equally good for the health (or good in the same way).</li> <li>- Eating more fish and seafood is often how we are recommended to balance omega-3 and omega-6 levels. But reducing intake of omega-6 rich oils can be more effective.</li> </ul> </li> </ol>	<p>Dear Richard Nyström,</p> <p>Thank you for your comments.</p> <p>1) A rationale will be given for all dietary reference values and dietary recommendations in the NNR2022 New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. Please read more in the following articles:  The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al Food &amp; Nutrition Research  The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al Food &amp; Nutrition Research  The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews. Arnesen, et al Food &amp; Nutrition Research</p> <p>1 Same as 1)  2) Same as 1 and 2)  3) Inflammation in relation to health outcomes will be covered under "mechanisms" in chapters if relevant.</p> <p>Yours sincerely,</p>
---	---	--	---

		<p>5. In the current recommendations there is very little (if any) mentioning of inflammatory food and the linked health states (metabolic syndrome etc.). Including this would be a welcome addition.</p> <p>Please feel welcome to contact me, should you have any questions about my comments above.</p> <p>KR Richard</p>	<p>Rune Blomhoff, Head of the NNR2022 Committee</p>
--	--	---	---

<p>21. 10. 201 9 20: 29: 00</p>	<p>Jonas Drott</p>	<p>Hello, I would like the committee to further look into the correlation between grain (in particular gluten), as well as refined vegetable oil (canola oil etc) consumption, and gut health (leaky gut syndrome, IBS etc) as well as the long-term development of auto-immune conditions.</p> <p>Also, studies on organic grass-fed and pasture raised cattle in regards to both human health from consumption of such foods, and environmental impact, in comparison to conventional raised animals from concentrated animal feeding operations and the like.</p> <p>Kind regards, Jonas Drott Health coach and physical fitness instructor CrossFit Njord Stenungsund, Sweden.</p>	<p>Dear Jonas Drott,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. Different biological mechanisms for health effects of foods, for example microbiota will be covered in chapters if relevant. Sustainability aspects and sustainable diet will be covered in NNR2022. You can read more about this process at our website. For further information about our methodology, please read the following article: The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al. Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--------------------	--	---

21. 10. 201 9 17: 43: 08	Sandra Owe, SOW Consulting	Hello, I would like to have your definition and main activities for the roles you are describing as experts. Would also be happy to get information on how the selection of experts are carried out. What are the criterias and methods for selection of experts?	Dear Sandra Owe,  Thank you for your comment. The chapter experts will be responsible for writing the chapters designated to them. Each chapter is also reviewed by another expert. All applications will be evaluated by the NNR2022 committee based on previous research experience and competence related to the different topics. In addition, we aim for an equal distribution of authors from the different Nordic countries. A number of younger experts will also be recruited to encourage skills transfer.  For further information about the process, please review the updated information on our website and the following article: The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al. Food & Nutrition Research  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee
--	----------------------------------	---	---

<p>21. 10. 201 9 11: 34: 01</p>	<p>Wimanx</p>	<p>- Concluded that only “low- or very low-certainty” evidence existed to show that this meat causes any kind of disease — not cancer, not heart disease, not Type 2 diabetes. Eating red meat isn’t killing us.</p> <p><a href="https://www.latimes.com/opinion/story/2019-10-09/red-meat-diet-nutrition-guidelines">https://www.latimes.com/opinion/story/2019-10-09/red-meat-diet-nutrition-guidelines</a></p>	<p>Dear Winmanx,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022. For further information on our principles and methodology and how we consider new evidence, please read the following articles:</p> <p>The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	---------------	---	--

<p>20. 10. 201 9 21: 40: 05</p>	<p>Hans Jartoft, private.</p>	<p>Cholesterol is a poor health marker and nutritional advise must focus on keeping triglycerides low, not cholesterol. Grains are cheap "rocket fuel" with very little nutritional value. Should only be eaten as "emergency food". Artificial fertilizers is one of the biggest problems on the planet, not cows if they live in a natural habitat. Measure how polyunsaturated fats like soja, corn, sun flower seed an similar oils affect our bodies before recommending them, after that, you wont. Fat from animals (that have been eating what they should) is the best possible source of energy for a human being. Just check it, do your research, honest research, far away from big money. Obesity is a food induced hormonal imbalance. Study and you will learn. Study the difference between easily digestible starch and resistant starch. Salt is essential. Sugar is toxic. Good luck.</p>	<p>Dear Hans Jartoft,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>For further information about our methodology and evaluation of new science, please read the following articles: The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al,. Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p> <p>Sustainability aspects and sustainable diet will also be covered in NNR2022. You can read more about this process at our website.</p> <p>Yours sincerely,</p>
---	-----------------------------------	---	---

			Rune Blomhoff, Head of the NNR2022 Committee
18. 10. 201 9 21: 04: 18	Christina Søndergaard	No comment received	

<p>14. 10. 201 9 13: 09: 05</p>	<p>Kätrin Karu, nutritionist</p>	<p>Hello! I was going through the topics that you are looking for expertise and couldn't find fibers in the list. On the other hand nutritional fibers and their importance to the microbiome are constantly gaining attention and if not jet, then should be added to the topics covered in the recommendations. I hope that I could help with that :-) Thank you!</p>	<p>Dear Kätrin Karu,  Thank you for your comment.  The health effects of dietary fibre will be included, for example in the chapters on carbohydrates, cereals and vegetable/fruits. Microbiota will be covered under "mechanisms" in chapters if relevant.  Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>10. 10. 201 9 16: 10: 00</p>	<p>Annika Dahlqvist pensionerad allmänläkare</p>	<p>Jag hoppas att ni är medvetna om att de enda studier som är acceptabla är RCT-studier. Inte epidemiologiska studier, om de inte visar en riskökning på minst 10-20 ggr jämfört med annan kost.</p>	<p>Dear Annika Dahlqvist,  Thank you for your comments. For a description and rational for the methodology used in NNR2022 please read the following articles: The Nordic Nutrition Recommendations 2022 – Principles and methodologies. Christensen et al Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 – Structure and rationale of qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research The Nordic Nutrition Recommendations 2022 - Handbook for qualified systematic reviews. Arnesen et al, Food &amp; Nutrition Research</p>

			<p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>10. 10. 201 9 13: 37: 50</p>	<p>Marta Velgan, family doctor</p>	<p>I am a Family Doctor in Estonia. Considering the big influence of our diet on our health and therefore impact on health care sustainability, it would be game changing to see in NNR 2022 a increased focus on plant-based diets (including veganism). The possible effects of plant-based diet on obesity, diabetes, several widespread cancer and heart decease rates can be dramatic. Considering that medical professionals do not normally get to focus on preventative medicine during their studies, the new guidelines could provide essential information for both professionals and a great number of people currently suffering due to dietary choices. If no guidelines are given for a healthy plant-based diet, it will be rather likely that the countries using NNR 2022 as guidelines for their own nutritional recommendations, will find it easier not to compile their own recommendations. Currently in Estonia there are no complete guidelines on healthy plant-based diet and plant-based diet is for children and pregnant women no recommended. Due to that, it will continue to be a challenge to provide healthy vegan meals in public institutions such as kindergartens, schools, hospitals, prisons, the army. For the medical and educational sector professionals it will be difficult to get adequate information on plant-based diet to support people who choose to change their diets, and people will not know where to find trustworthy information on their dietary choices.</p> <p>NNR 2022 are hugely influential guidelines and how you choose to communicate current and future challenges and opportunities in diets will have an effect on the</p>	<p>Dear Marta Velgan,</p> <p>Thank you for your comment. Possible health effects of plant-based diet/vegetarian diet/vegan diet will be considered in NNR2022 where relevant. Sustainability aspects, sustainable diet and obesity will be covered in NNR2022. You can read more about this process at our website.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

		<p>entire Nordic and Baltic region. Lastly, it cannot be underestimated what shifting to whole foods plant based diets can do for public health and environment. Thank you for the opportunity to suggest topics for systematic reviews in NNR. I hope the new guidelines will make a strong scientific statement about the current state of public health, the environment and challenges ahead.</p>	
<p>09. 10. 201 9 14: 58: 44</p>	<p>Rosa Maria Alonso i Terme</p>	<p>Dear Nordic friends,</p> <p>It would be interesting to also have:</p> <ol style="list-style-type: none"> <li>1. Age and gender-based nutrition recommendations.</li> <li>2. Recommendations for meat-fish "reducitarians" so we would know how to eat a healthy diet with less animal meat intake.</li> </ol> <p>Tak!</p>	<p>Dear Rosa Maria Alonso i Terme,</p> <p>Thank you for your comment.</p> <p>Health effects and nutritional requirements will form the basis for nutrient recommendations in age and gender-based groups just as in previous editions of the NNR.</p> <p>Possible health effects of plant-based diet/vegetarian diet/vegan diet will be considered in NNR2022 where relevant. Sustainability aspects and sustainable diet will also be covered in NNR2022. You can read more about this process at our website.</p> <p>Yours sincerely,</p>

			<p>Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>19. 09. 201 9 17: 13: 11</p>	<p>Axel Lilliestråle</p>	<p>On page 149, there is a statement that reads: "Microalgae oil with DHA and EPA could be an alternative to consuming fish, but supplements have not been shown to perform as well as the naturally occurring nutrients in fish"</p> <p>This claim is controversial, particularly because there is no reference to this claim. To the contrary, there are studies published post 2012 showing that vegans reach optimum levels of DHA &amp; EPA through a modest supplement of algae derived DHA and EPA oil. Se reference below:</p> <p>Sarter, B., Kelsey, K. S., Schwartz, T. A. &amp; Harris, William. (2014). Blood docosahexaenoic acid and eicosapentaenoic acid in vegans: Associations with age and gender and effects of an algal-derived omega-3 fatty acid supplement. <i>Clinical Nutrition</i>, 32(2). 212 - 218. doi: 10.1016/j.clnu.2014.03.003</p> <p>Also, taking algae derived DHA and EPA oil is probably to prefer to fish, because the algae oil is free from toxins and pollutants.</p>	<p>Dear Axel Lilliestråle,</p> <p>Thank you for your comment. New significant evidence since NNR2012 that may inform dietary reference values and food based dietary guidelines will be accounted for in NNR2022.</p> <p>The NNR2022 project reviews the food based dietary guidelines on an overarching level. Communication of the dietary guidelines for specific groups is done by national authorities in each Nordic country, based on the NNR and may include additional considerations.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

<p>18. 09. 201 9 10: 06: 53</p>	<p>Monika Thoresen, Barilla Norge AS</p>	<p>Our suggestion is to: In addition to recommending different nutrients to have a good health, we believe it's important to talk about the concrete health benefits of consuming whole grain, fiber, protein etc.. WHY should the consumer have focus on these nutrients in their food. F.ex. helps digestion, prevent cardiovascular disease, cognitive processes ++</p>	<p>Dear Monika Thoresen,</p> <p>Thank you for your comment. Health effects/mechanisms will be described in chapters.</p> <p>The NNR2022 project reviews the dietary reference values and food based dietary guidelines on an overarching level. Communication of the dietary guidelines is to a large extent not covered by NNR2022 because it is done nationally.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	--	--	---

<p>16.09.2019 22:24:17</p>	<p>Minna Vanhala, The Association on Finnish Home Economics Teachers</p>	<p>The responsibility of environmentally friendly food and consuming should be stated out more clearly. Long distance imports should be avoided and instead every nationality should prefer their own natural resources. NNR should speak out more for the vegetarian food, and the use of naturally grown/ living materials in meals.</p> <p>Today our eating habits is based on the supply, not on the needs. That is one reason why there is more heart and vascular diseases than there should be with the knowledge today. We eat more than we actually consume, buying food is easier than consuming the energy it gives us.</p> <p>Also we are saturated with different chemicals hidden in food products. We don't know how they interact to each other, nor do we know how the chemicals change our bodies in long term. This is why NNR should state out the importance of pure, non-toxic ingredients.</p> <p>The knowledge for food-consumption in families has changed. When before everything was home-made, nowadays more and more of meals is ready-made, so called micro-wave meals. Food has become more stressfull for families, than a pleasure that gives families an opportunity to spend time together. Therefore major campaigns should be taken into consideration- to teach families how to prepare well-balanced meals that do not cost a lot and don't take too much time in this busy time. Children do not recognize the basic ingredients as well as know what to do with them.</p> <p>In Finland milk is too much emphasised. Instead, there should be more options for calcium-intake.</p> <p>Vitamins are not explained well enough. If there would be better charts on different consequences on the lack of vitamins, would it be more easy to build vitamin-rich meals.</p> <p>As we home economics teachers see young people (in Finland 12-16 year olds) weekly on daily, we get the direct knowledge on their understanding. We can also influence</p>	<p>Dear Minna Vanhala,</p> <p>Thank you for your comment. Sustainability aspects and sustainable diet will be covered in NNR2022. You can read more about this process at our website.</p> <p>The degree of processing of foods may be considered in NNR2022 for certain food groups, if data are available and it is relevant for setting food based dietary guidelines.</p> <p>The NNR2022 project reviews the dietary reference values and food based dietary guidelines on an overarching level. Food safety, for example long term effects of contaminants on health, is reviewed by the national authorities in each Nordic country and incorporated into national advice on food safety.</p> <p>Communication of the dietary guidelines is also done nationally.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
--------------------------------	--	--	--

		<p>directly to homes by giving home work to our students. But that is not enough. Families need more guidance and advices, they need actual help.</p>	
--	--	---	--

<p>16. 09. 201 9 09: 07: 26</p>	<p>Karin Beronius</p>	<p>All our schools, hospitals and institutions within the municipalities, use this guidance to decide the diet served there. Therefore, It's of a great importance that the food served, is also the food that makes us the healthiest. It's also of the greatest importance that these recommendations are evidence based and also updated with the latest research within the field of nutrition.</p> <p>My suggestion is that you look deeper into the recommended division between carbohydrates, protein and fat. Today's recommendations suggest that the majority of your daily nutrition intake should be carbohydrates, which has led to a huge intake of bread, pasta, starchy food, fruits and sugar. I think that you should more thoroughly look into how carbohydrates transform into sugars in our bodies and by that making it more clear to the public how intake of carbohydrates correlate to sugars.</p> <p>In order for the upcoming generations to become more healthy, I suggest that a more balanced picture of the division of a plate is drawn. Where a greater part of the plate consist of natural, healthy, fats (such as avocado, olive oil, butter, lard and other unprocessed fats), one part is natural, unprocessed protein and the final part is natural, again unprocessed carbohydrates, such as green leafy vegetables.</p> <p>Recent studies (for example: <a href="http://www.phri.ca/pure/">http://www.phri.ca/pure/</a>) and reviews of previous research (for example: <a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6053258/">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6053258/</a>), show that the guidelines promoting high carb and low fat diets, are badly motivated and has a low evidence base.</p> <p>I suggest that in the material presented to the public, all pictures of processed foods are removed and replaced with natural foods. This will make it easier for people to make healthy choices and reduce the amount of processed foods in their diets.</p> <p>I also believe that the fear of fat needs to be transformed into a love of natural, healthy, fats. The public needs to be more aware of the health benefits of natural fats.</p> <p>Ultimately, the food pyramid picture would be flipped upside down and be completely filled with only natural choices in all parts. This allowing the base to be filled with</p>	<p>Dear Karin Beronius,</p> <p>Thank you for your comment. New significant evidence generated after the publication of NNR2012 relevant for dietary reference values and food based dietary guidelines will be dealt with in a systematic and transparent way be accounted for in NNR2022.</p> <p>The degree of processing of foods may be considered in NNR2022 for certain food groups, if data are available and it is relevant for setting food based dietary guidelines.</p> <p>The NNR2022 project reviews the dietary reference values and food based dietary guidelines on an overarching level. Communication of the dietary guidelines, for example to schools and individuals is to a large extent not covered by NNR2022 because it is done nationally.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
---	-----------------------	--	--

		<p>nutrient dense foods as avocado, olive oil, butter, lard, tallow and eggs. The midsection filled with nutrient dense proteins such as salmon, fatty meats, chicken and preferably a “nose to tail”-picture that encourage us to use all parts of the animal. And the top should be represented by the natural healthy carbs found in green leafy vegetables and at the top, some berries for more nutrient dense sweets. My belief is that this pyramid would increase public health and quality of life dramatically, and reduce medical cost enormously.</p>	
--	--	---	--

<p>27. 08. 201 9 09: 15: 47</p>	<p>Bjørn Sigurd Benestad Johansen, NutriOpt</p>	<p>The world's climate crisis is of outmost importance. Transition to a nutrition with less (red) meat and more fruits and vegetables is considered as a major factor for earth health. In order to provide a healthy vegetarian or semi-vegetarian nutrition, recommended amino acids levels should be given. Great carefulness is needed in a vegetarian nutrition in order to properly comply with the needs of all amino acids in order to get rich enough protein.</p> <p>Note: I think most people will agree on the importunateness of this. However, for this to be practically usable, nutrition tables for ingredients also need to contain amino acid levels for each ingredient. Currently, 'Matvaretabellen' in Norway does not hold this information. (I have unconfirmed information that corresponding food table in Denmark does hold this information). But, anyway, getting the recommended amino acid levels is both necessary and a good starting pint.</p>	<p>Dear Bjørn Sigurd Benestad Johansen,</p> <p>Thank you for your comment. Sustainability aspects and sustainable diet will be covered in NNR2022. You can read more about this at our website.</p> <p>The content of the national food composition tables is out of scope of the NNR2022 project.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>
<p>20. 08. 201 9 09: 16: 09</p>	<p>Lisa Jonsson, student Gothenburg University</p>	<p>Det vore mycket intressant att få området "anti-inflammatorisk kost" och tarmflora utvärderat. Det finns ett stort allmänt intresse inom området. Böcker inom området toppar "fack-litteratur" listorna och har gjort i flera år. <a href="https://www.boktugg.se/2018/02/09/topplista-20-mest-salda-bockerna-januari-2018-fackbocker/">https://www.boktugg.se/2018/02/09/topplista-20-mest-salda-bockerna-januari-2018-fackbocker/</a></p> <p>Vissa rekommendationer inom detta område går stick i stäv med NNRs nuvarande rekommendationer. T.ex. lyfts kokosolja fram som ett mycket hälsosamt livsmedel. Gluten och mjölkprodukter utesluts. Eftersom det finns ett så stort allmänt intresse inom området och många följer dessa "dieter" så vore det av stort intresse att få en genomlysning av ämnet.</p> <p>Vidare anser jag det vara ett problem att förtroendet för Livsmedelsverket i Sverige inte har högre förtroende hos konsumenterna. Experterna gör ett mycket omfattande arbete med NNR men om sedan Livsmedelsverket skall förmedla detta till allmänheten och allmänheten inte har ett högt förtroende för myndigheten blir det bekymmersamt. Då får modedieter och andra "tyckare" och "egenutnämnda experter" lättare att övertyga allmänheten om vad som är hälsosam kost. Livsmedelsverket skriver 2017 att "Förtroendet för Livsmedelsverket fortsätter uppåt! 60 procent av konsumenterna</p>	<p>Dear Lisa Jonsson,</p> <p>Thank you for your comment. Inflammation and microbiota will be covered under "mechanisms" in chapters if relevant. The NNR2022 project reviews the food based dietary guidelines on an overarching level. Communication of the dietary guidelines is done by national authorities in each Nordic country, based on the NNR and may include additional considerations.</p> <p>To ensure high confidence in the recommendations, NNR2022 will be performed in a scientific rigorous way with a high degree of transparency.</p> <p>Yours sincerely, Rune Blomhoff, Head of the NNR2022 Committee</p>

	<p>känner ganska eller mycket stort förtroende...." Jag anser att 60 % är en alldeles för låg siffra i detta sammanhang.</p>	
--	--	--

Ser mycket fram emot kommande NNR.

Allt gott,

Lisa Jonsson