

Population salt reduction in the UK: history and evaluation

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Disclosures: Technical Advisor to the World Health Organization, the Pan American Health Organization, Member of C.A.S.H., W.A.S.H., UK Health Forum and Trustee of the Student Heart Health Trust Vice-President, British Hypertension Society – all unpaid.





Communication

• Public Awareness Campaigns

- Consumers
- Food industry
- Decision makers
- Media
- •Health Professionals



Reformulation

•<u>Setting Targets</u>

- Reformulation
- Benchmarking food categories
- Labelling
- Industry Engagement
- Motivation
- Costs & Benefits
- •Consumer awareness
- Wider support
- •Corporate responsibility
- •Voluntary vs Regulatory



Monitoring

• <u>Population salt</u> intake

- Urinary sodium
- Dietary surveys
- Reformulation progress
- Salt content of foods (databanks; self-reporting by industry; market surveys)
- Effectiveness of communication
- Measuring awareness of campaigns
- Measuring attitudes and behaviour changes



Research

- Epidemiology
- Nutrition
- Public Health
- Food technology
- Behavioural
- Evaluation
- Policy





Communication

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United Kingdom

Phases 1-3 (2004-8)

- Salt is bad for your health
- Check the labels for salt
- •Eat no more than 6g per day
- •75% of salt is hidden in food
- Choose food with lower salt







Phase 4 (October 2009)

- Most of the salt we eat is already in everyday foods
- You can lower your salt intake by checking the labels to compare products, and choosing the options lower in salt
- •We should aim to have no more than 6g salt per day, and children under 11 have less than this



CAMPAIGN EFFECTIVENESS

Questions were placed on two waves of a UK-wide Omnibus survey in order to test awareness of the Agency's Salt Campaign

Comparisons were made between the pre and post campaign waves of fieldwork and between the primary target groups for the campaign (women, aged 25-65 years in social classes C1C2D) and the general population.

Campaign awarenece

There was an increase amongst all adults, between waves, in awareness of any type of publicity about cutting down on salt (45% to 60%). Awareness of publicity in a eased from 45% to 68% within the target group (women aged 25-65 in sodal dasses C1C2 or Di

The most frequently seen or heard type of publicit from the campaign

- e TV advert · Bus advert 19% e Posters/Press · Radio advert
- Roadshow

Those making a special effort to



MEDIA COVERAGE & RESULTS

The PR and media coverage was measured using WOTs (Weighted Opportunities To see). During October, salt campaign coverage accounted for 30% of the total FSA media coverage in terms of WOTs. and 29% in terms of number of terms. The campaign reached all sections of the media and resulted in an excellent 90% positive Net Effect.



Nationals Regionals: Consumer magazines 19 Trade magazines

Regional coverage splt:

Wales

BBC Breakfast **GMTV** ITN News **BBC News Channel** Sky News Five News

RADIO

Radio 5 Live BBC regional radio stations including interviews on Wales, Borders, Plymouth, Devon and Suffolk. We also carried out interviews with Reading 107fm, BBC Berkshire, Pulse Radio. BBC Wit shire, BCB Radio





Top brands are

more salt than

supermarkets'

own labels

oaded with

Warning

over salt





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Reformulation

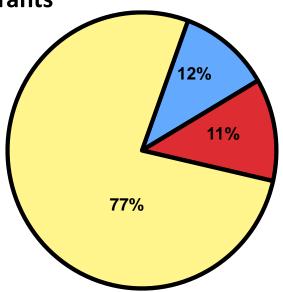
Setting Targets

- Reformulation
- Benchmarking food categories
- Labelling
- **Industry Engagement**
- Motivation
- Costs & Benefits
- Consumer awareness
- Wider support
- Corporate responsibility
- Voluntary vs Regulatory



Where in our diet does salt come from?

In regions where most food is processed or eaten in restaurants



- Occurs Naturally in Foods
- Added at the Table or in Cooking
- Restaurant/Processed Food

- 12% natural content of foods
- "hidden" salt: 77% from processed food – manufactured and restaurants
- "conscious" salt: 11%
 added at the table (5%)
 and in cooking (6%)

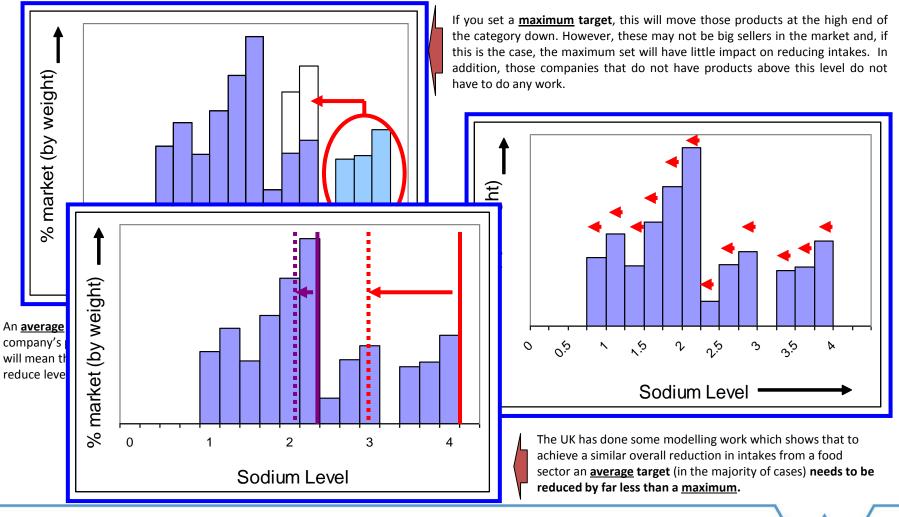


Priority: 12 categories of food

- Bread
- Meat products
- Cheeses
- Ready meals
- Soups
- Breakfast cereals
- Fish products
- Crisps, savoury snacks
- Catering meals
- Restaurant meals
- Sauces, condiments and spices
- Potatoes products

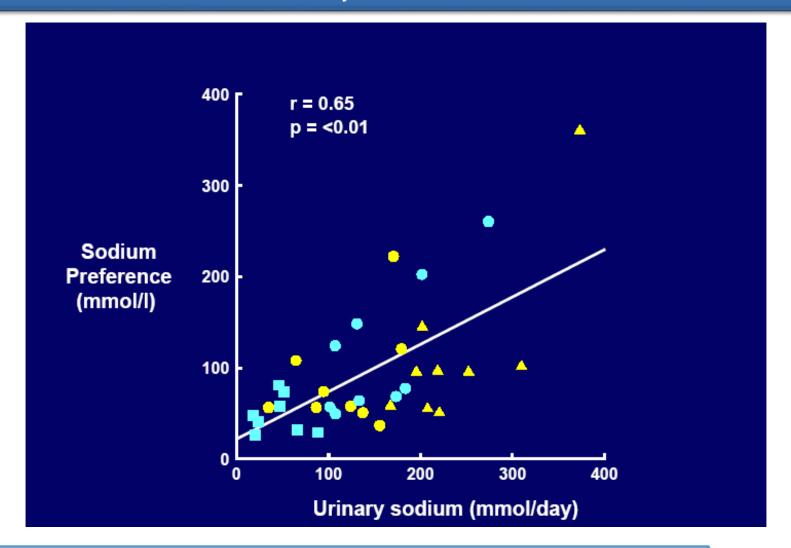


Maximum & Average Targets



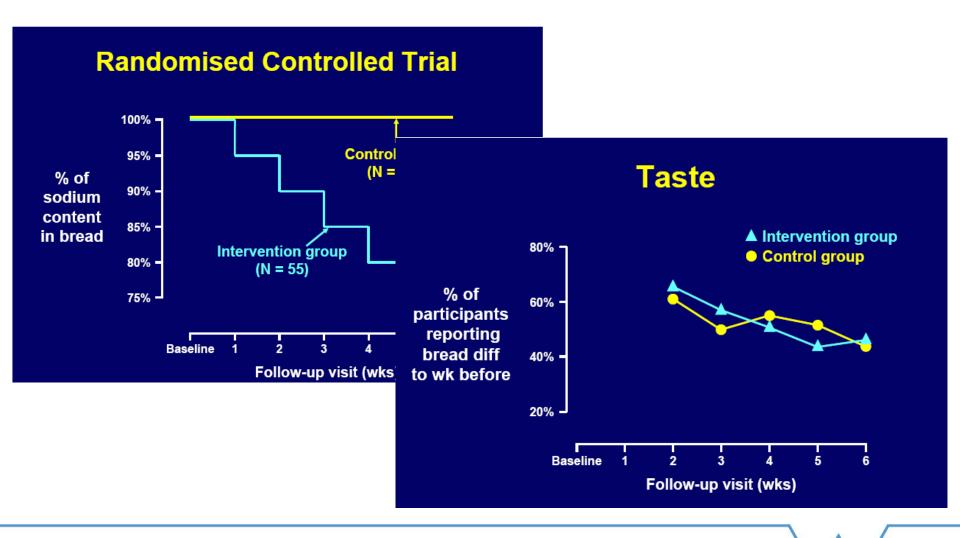


The more salt we eat, the more salt we demand!





Gradual reduction in salt content is not detected by consumers!







Monitoring

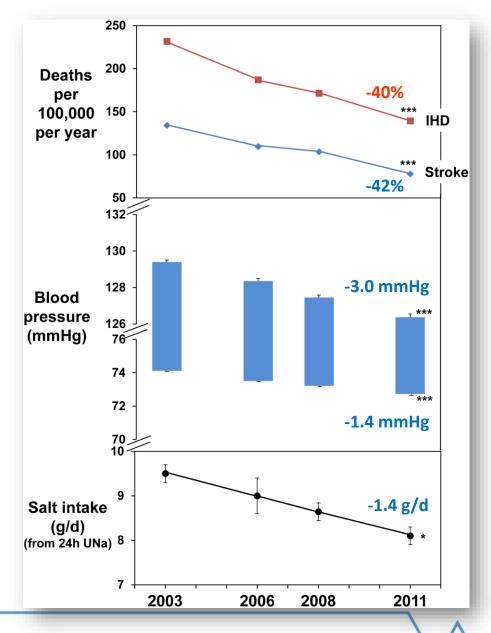
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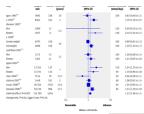
Changes in salt intake, blood pressure, stroke and IHD mortality in England from 2003 to 2011

Health Survey for England aged ≥16 years 2003 N=9183 2006 N=8762 2008 N=8974

2011 N=4753







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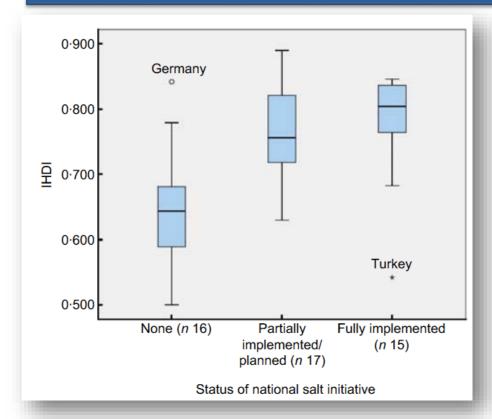


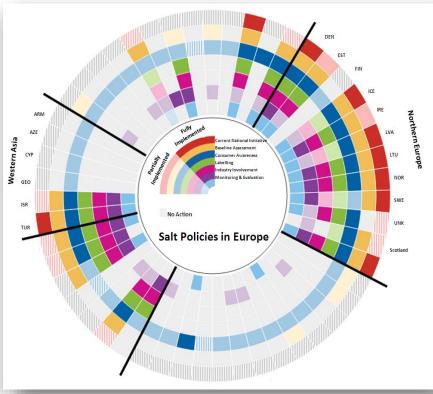
Cost effectiveness of interventions for the prevention of CVD





Inequalities in salt reduction policies in WHO Region for Europe

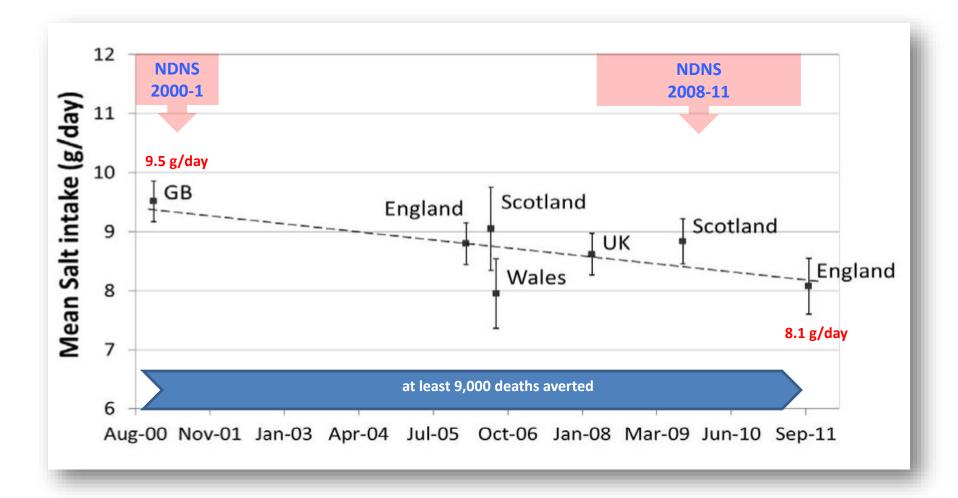




IHDI=Inequality-adjusted Human Development Index



Salt intake reduced by 1.4 g/day in the UK between 2000 and 2011





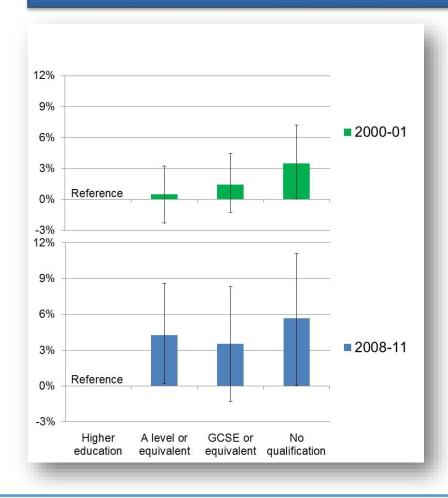
ANALYSIS

Food and the responsibility deal: how the salt reduction strategy was derailed by Andrew Lansley and the coalition government

The food we eat is now the biggest cause of death and ill health in the UK, owing to the large amounts of salt, saturated fat, and sugars added by the food industry. **Graham MacGregor**, **Feng He**, and **Sonia Pombo-Rodrigues** discuss the Food Standards Agency's successful salt reduction strategy and how the responsibility deal has stalled its progress. They call for urgent action to protect and improve our nation's health



Social inequalities in salt intake in Britain before and after a national salt reduction programme



NDNS 2000-1 (n=2,105)

All whites

Dietary Na: 7-day food records

Urinary Na: 24h urine collections

Ji C et al. BMJ Open 2013; 3: e002246

NDNS 2008-11 (n=1,027)

All whites

Dietary Na: 4-day food diary

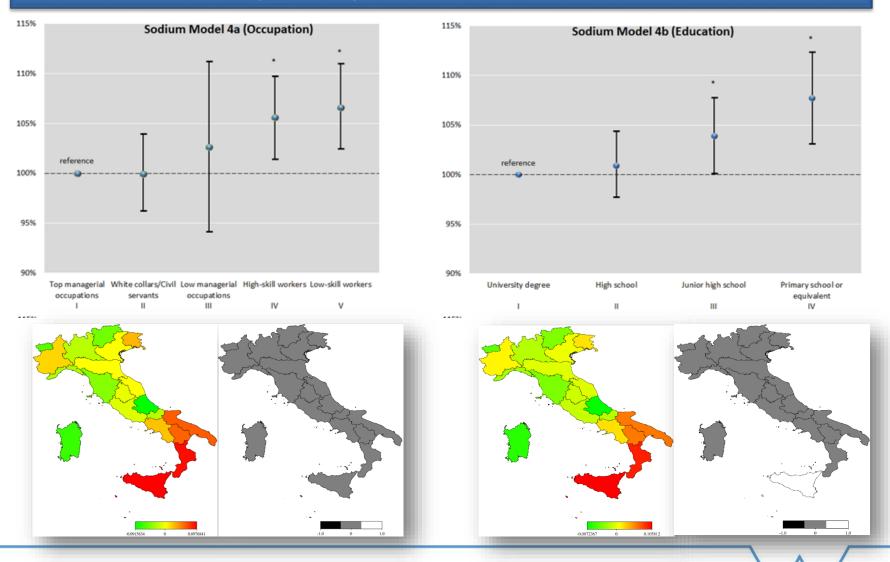
Na reduction: 366mg (0.9g salt) from food

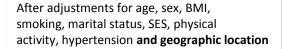
sources (non-discretionary)

Ji C & Cappuccio FP. BMJ Open 2014; 4: e005683

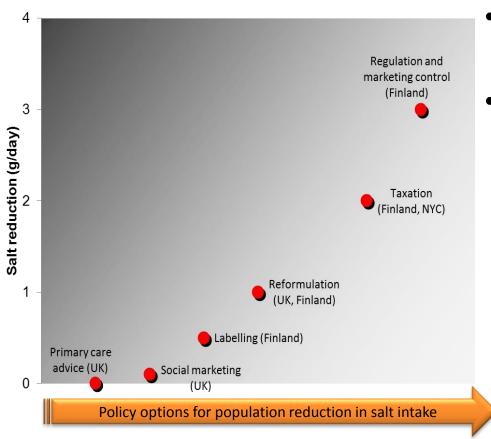


Effects of SES by occupation (L) and education (R)





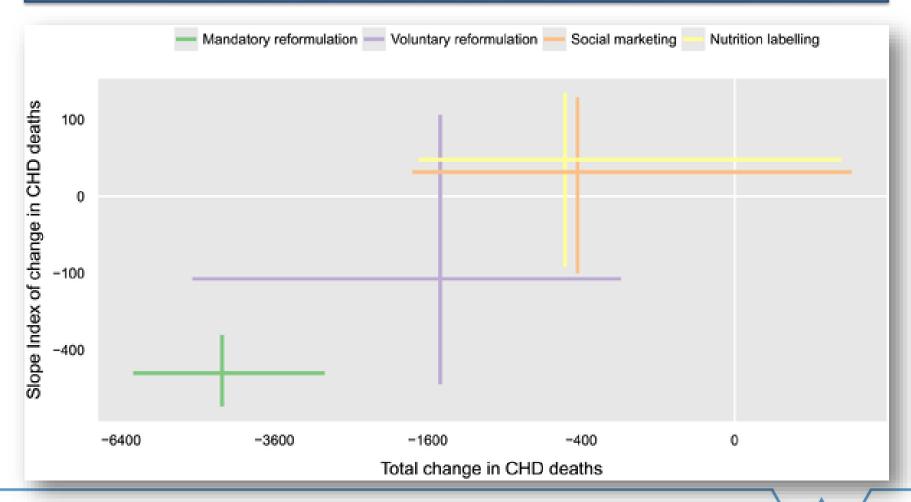
Policy options: health equity and effectiveness



- Set in Marmot Reviews (UK and WHO, 2010)
- Policy interventions:
 - Structural ('upstream' affecting food environment) – e.g. legislative and fiscal changes, mandatory reformulation – effective and reducing inequalities
 - Agentic ('downstream' reliance on individual choice) — e.g. social marketing, awareness, health promotion, behavioural – politically more likely but fewer benefits and potentially widen inequalities.



Policy forecast for England up to 2025: health equity and effectiveness





Population salt reduction for the prevention of cardiovascular disease

- A reduction in salt intake reduces BP
- A reduction of 5g per day may reduce strokes by as much as 23% (i.e.
 1.25M deaths worldwide)
- Evidence of benefits as low as 3g salt per day
- Effective in both genders, any age, ethnic group, high, medium and lowincome countries
- Population salt reduction programs are both feasible and effective (preventive imperative)
- ➤ Salt reduction programs are cost-saving (*US*: \$6-12 saved for every \$ spent; *UK*: £40m a year saved for 3g/d population salt reduction) (economic imperative)
- Policies are powerful, rapid, equitable, cost-saving (political imperative)



Conclusions

- Salt intake is too high.
- Q Cause of avoidable ill-health and costs.
- Q A reduction is feasible, achievable and cost-effective (saving).
- Strategies include public awareness campaigns, comprehensive reformulation programmes and surveillance of salt intake and food salt content.
- The food manufacturing and retail industries have the capability and the responsibility to contribute substantially to these aims.
- Effective 'voluntary' food reformulation has been the preferred choice.
- Where ineffective, 'mandatory' actions and state-led market interventions are available and being used.
- Policies should narrow the social inequalities in salt consumption.

