

Why the Future of Foodservice is Plant Powered

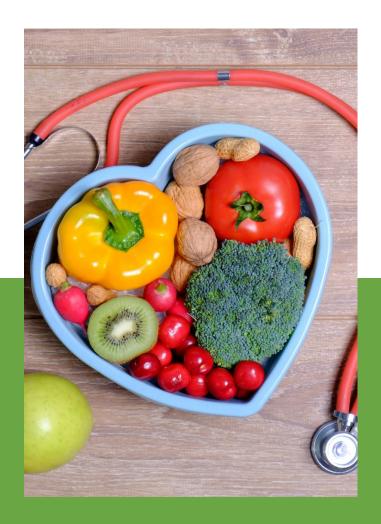


Lianna Levine Reisner, MSOD



Chef Rebecca
Johnson

June 14, 2024



Conflicts of Interest

No conflicts to disclose.

Plant Powered Metro New York's Mission

PPMNY empowers our diverse local communities to find better health and overcome chronic disease through whole food, plant-based nutrition.

We offer evidence-based education, resources, and support to ignite awareness and change throughout the New York metropolitan area.



Learning Objectives

- Recognize the role of whole food, plant-based nutrition in promoting lifelong health, preventing chronic disease, and enabling healing.
- Understand the most important aspects of meal preparation that will promote health within client communities.
- Learn the environmental impacts of our food system and how a plant-based approach will contribute significantly to sustainability.

Plant-Based Nutrition in the News





Life, But Better

Fitness

Food

Sleep

Mindfulness

Relationships



This type of plant-based diet helps battle diabetes and weight gain, study says

By Sandee LaMotte, CNN

② 3 minute read · Published 7:01 PM EST, Tue December 19, 2023









☐ Video Ad Feedback

An Alzheimer's patient says intensive lifestyle changes reversed her condition



Plant-Based
Lifestyle
Medicine
Programs in
NYC
Healthcare



Mayor Adams, NYC Health + Hospitals Expand Access to Lifestyle Medicine Services CityWide

February 7, 2022

Announcement Represents Most Comprehensive Expansion of Lifestyle Medicine Programming in U.S.

New Expansion Will Provide Dedicated Team-Based Support for Healthy Lifestyle Changes, Including Emphasis on Plant-Based Diet

New York City's Mayoral Food Initiatives

Mayor Adams, NYC H+H CEO Katz Announce Successful Rollout and Expansion of Plant-Based Meals as Default Option for Patients in NYC Public Hospitals

September 28, 2022

NYC Health + Hospitals/Lincoln, Metropolitan, and Woodhull Now Serving Healthier and More Sustainable Dinners

New Initiative Builds on Plant-Based Lunch Program With 95 Percent Satisfaction

Mayor Adams And Chancellor Banks Announce Launch Of Inaugural Chefs Council

September 27, 2022

Chefs Council Will Develop Scratch-Cooked, Plant-Based, and Culturally Relevant Recipes for the New York City Department of Education's Office of Food and Nutrition Services

NEW YORK – New York City Mayor Eric Adams and New York City Department of Education (DOE) Chancellor David C. Banks today announced the launch of New York City's first-ever Chefs Council in partnership with Wellness in the Schools (WITS). The Council is chaired by Rachael Ray and includes celebrated chefs, culinary industry professionals, and food activists.

"It was never my DNA. It was my dinner."

— Mayor Eric Adams, on his type 2 diabetes diagnosis



Sodexo Campus commits to 50% plant-based menu by 2025

APRIL 18, 2023

GAITHERSBURG, Md. (April 18, 2023) - Sodexo, a global food services and facilities management leader, is committed to leading the movement toward plant-based dining. The Campus division is excited to celebrate Earth Month by increasing its commitment of plant-based planned menus to 50% by 2025. Sodexo's internal analysis has shown that at least 70% of the company's U.S. supply carbon footprint was related to animal-based food purchases in fiscal year 2020. Increasing the number of plant-based and plant-focused options on menus is part of the company's plan to reduce its global carbon footprint by 34% by 2025. It's also a vital part of meeting evolving consumer expectations, with 35% of Americans actively looking to eat less meat.

Although consumers value the many benefits of infusing more plant ingredients into their diets, they lead busy lives and need plant-based options that are convenient and flexible. In addition, food is an experience, and meals should offer genuine enjoyment and opportunities to connect. That's why Sodexo is mobilizing its resources to create plant-based dining options that meet consumers' needs and make it easy for them to incorporate more plant-based foods into their lives. The company is focused on improving the availability of plant-based dishes and creating delicious new recipes that consumers will be excited to try.

News | Sustainability

Aramark to Increase Plant-Based Menu Offerings on College Campuses

October 09, 2022



Philadelphia, PA (October 10-, 2022) — Aramark, the largest U.S.-based foodservice provider, announced today that by 2025, 44% of its residential dining menu offerings at more than 250 colleges and universities will be plant-based.

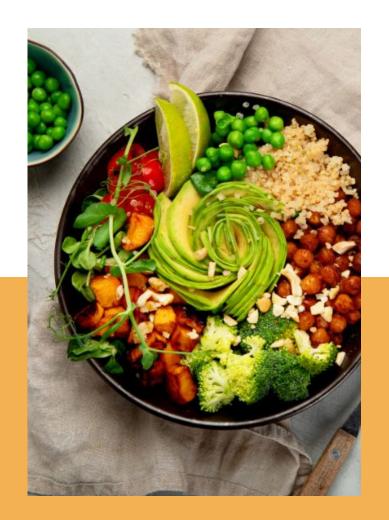


The Plant-Powered Carbon Challenge is a voluntary initiative led by private, institutional, and non-profit sectors, in partnership with the NYC Mayor's Office of Food Policy, to draw down carbon emissions and build a more sustainable food system in New York City.

ELIGIBILITY

All organizations with food environments, from foodservice providers and caterers to university campuses and corporate offices, are eligible to participate in the Challenge.

Plant Powered Health



Diseases of Affluence

Crohn's cancer heart stroke colitis heimer's arthritis diabetes dementia rheumatoid

"Overnutrition" is a form of <u>malnutrition</u>.

Epigenetics: The Power of Gene Expression

T. Colin Campbell's early research revealed that cancer genes can be turned "on" when animal protein exceeds 10% of total calories, and turned off with lower amounts.







FOOD GUIDELINES

Retreat from meat: Blue zones centenarians eat about 2 oz or less about 5x per month

MONTHLY

WEEKLY

Reduce dairy

Slash sugar: Consume only 28 grams (7 teaspoons) of added sugar daily

> Eliminate eggs: No more than 3 per week

Go easy on fish: Fewer than 3 oz, up to 3 times weekly

> Snack on nuts: About 1-2 handsful a day

Drink mostly water: About 7 glasses / day; coffee, tea, and wine in moderation

eat often with family and friends

Daily dose of beans: Half-cup to one cup / day

Go wholly whole: Single-ingredient, raw, cooked, ground, or fermented, and not highly processed

95-100% plant-based























"A must-read if you want to stay young!"
—DR. MEHMET C. 02

THE

THE

CONTROL

SECOND EDITION

ALTICIONIS FOR

9 LESSONS FOR LIVING LONGER

from the people who've lived the longest

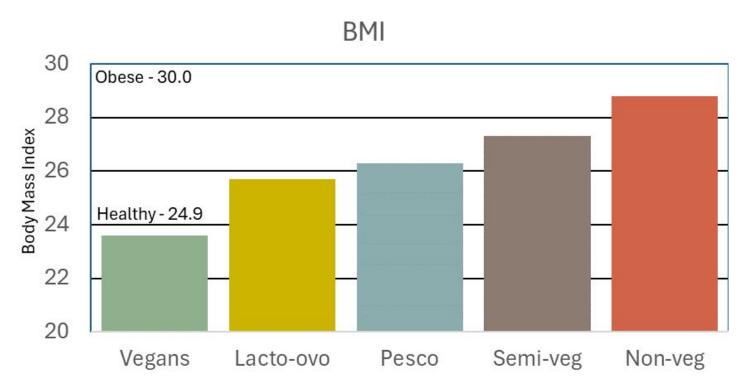
DAN BUETTNER

Author of Thrive

Adventist Health Study 2: BMI



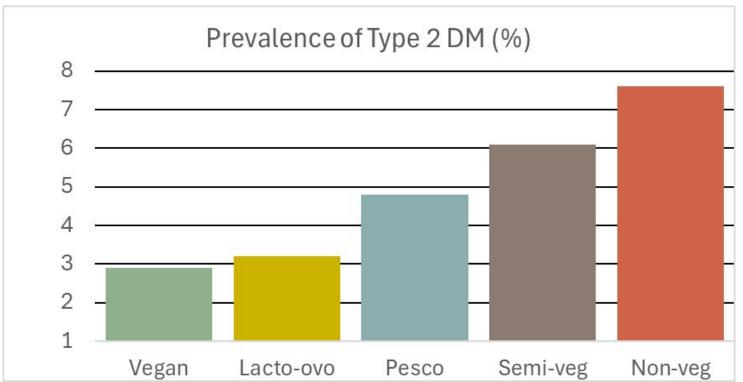
60,903 participants | aged ≥30 | enrolled 2002-2006



Source: Tonstad S, et al. Type of vegetarian diet, body weight and prevalence of type 2 diabetes. Diabetes Care 2009;32:791-6.

Adventist Health Study 2: Diabetes

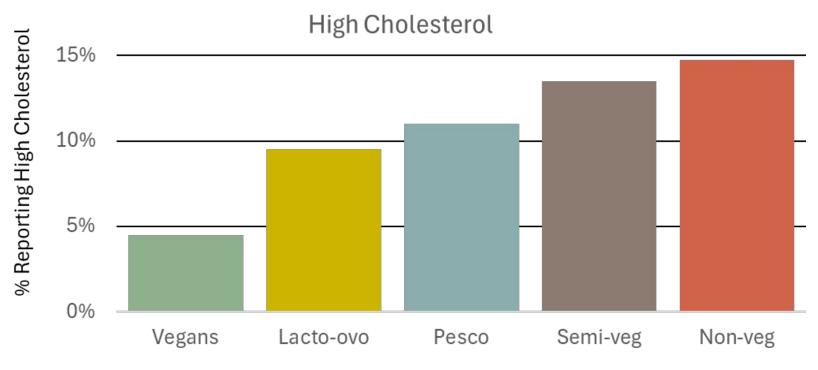




Source: Tonstad S, et al. Type of vegetarian diet, body weight and prevalence of type 2 diabetes. Diabetes Care 2009;32:791-6.

Adventist Health Study 2: Cholesterol

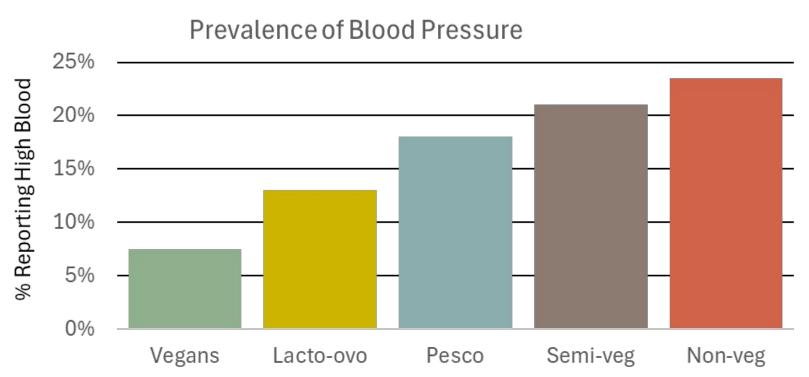




Source: Advocate Mag

Adventist Health Study 2: Blood Pressure

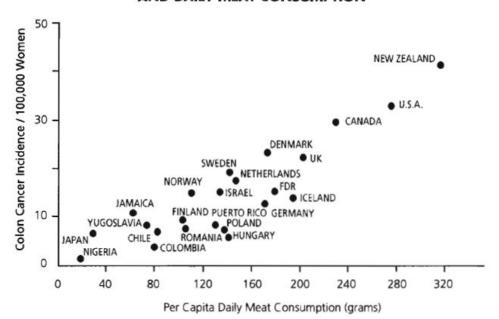




Source: <u>Gary E Fraser, Vegetarian diets: what do we know of their effects on common chronic diseases?</u>; <u>Advocate Mag</u>

Animal Protein & Cancer

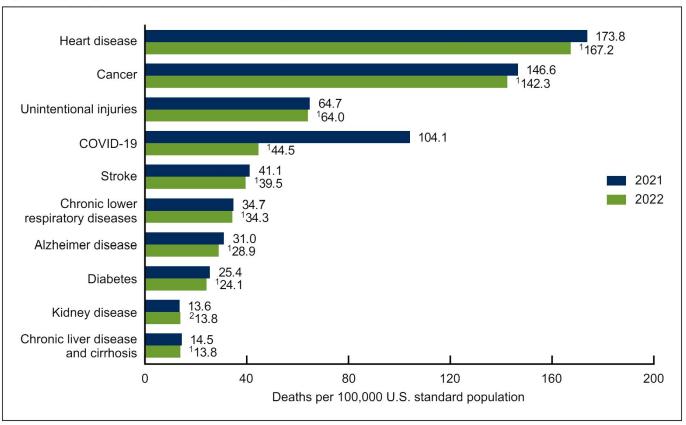
CHART 8.4: FEMALE COLON CANCER INCIDENCE AND DAILY MEAT CONSUMPTION





Leading Causes of Death in the U.S.

Figure 4. Age-adjusted death rate for the 10 leading causes of death in 2022: United States, 2021 and 2022

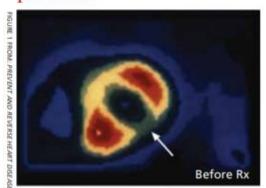


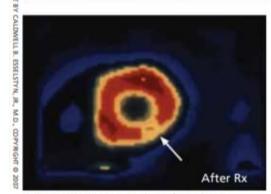
Source: CDC.gov, March 2024

We Can Reverse Cardiovascular Disease

Source: Esselstyn C et al, July 2014, Journal of Family Practice - "A way to reverse CAD?"

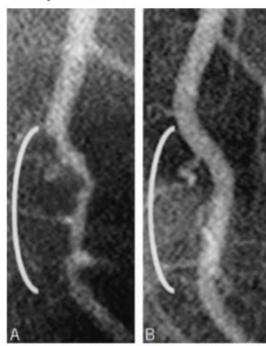
Restoration of myocardial perfusion²





Positron emission tomography performed on a patient with coronary artery disease shows an area of myocardium with insufficient blood flow (top). Following only 3 weeks of plant-based nutritional intervention, normal blood flow was restored (bottom).

Reversal of coronary artery disease⁴



Coronary angiography reveals a diseased distal left anterior descending artery (A). Following 32 months of a plant-based nutritional intervention without cholesterol-lowering medication, the artery regained its normal configuration (B).

Fiber: The Missing Ingredient

"Only about **5**% of the population meets fiber recommendations."

Broccoli. Cruciferous Vegetables

Packed with Glucosinolates Fight Inflammation and Cancer

Bananas

Fight Inflammation Stabilize Gut Bacteria

Beans

Release Short-Chain Fatty Acids Boost Vitamin Absorption, Satiety

Jerusalem Artichokes

Rich in Inulin Fiber Strong Prebiotic











Boost *Healthy* Gut Bacteria with Plant-Based Foods



Enhance Immune Function Prevent Colon Cancer Fight Inflammation

Boost Metabolism









Blueberries

Enhance Immune System Destroy Harmful Bacteria

Polenta

High in Fiber Fermentable Component

Kimchee. Sauerkraut

Improves Health of Intestinal Walls **Boosts Immune Function**

Tempeh

Crowds Out Unhealthy Bacteria **Boosts Nutrient Absorption**

Physicians Committee |

Closing America's Fiber Intake Gap, 2017

www.PCRM.org

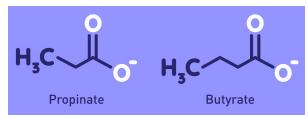
More Than Probiotics



Prebiotics/fiber-rich plant foods...



feed the intestinal microorganisms...



that produce short-chain fatty acids which...



The Golden Rule:

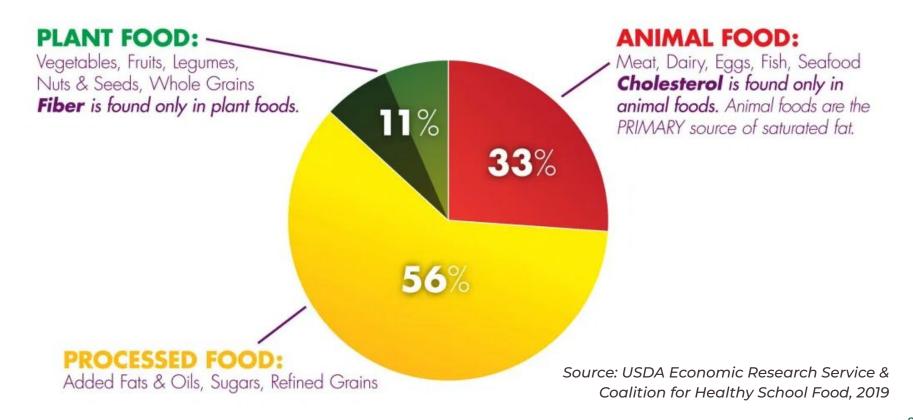
The single greatest predictor of a healthy microbiome is the diversity of plants in one's diet.



Will Bulsiewicz, MD, MSCI, Fiber Fueled

- Reduce inflammation throughout the body
- Increase intestinal motility
- Repair leaky gut, the breakdown of the blood-gut barrier in the intestinal lining

The Standard American Diet in Calories



Comparing Macronutrients

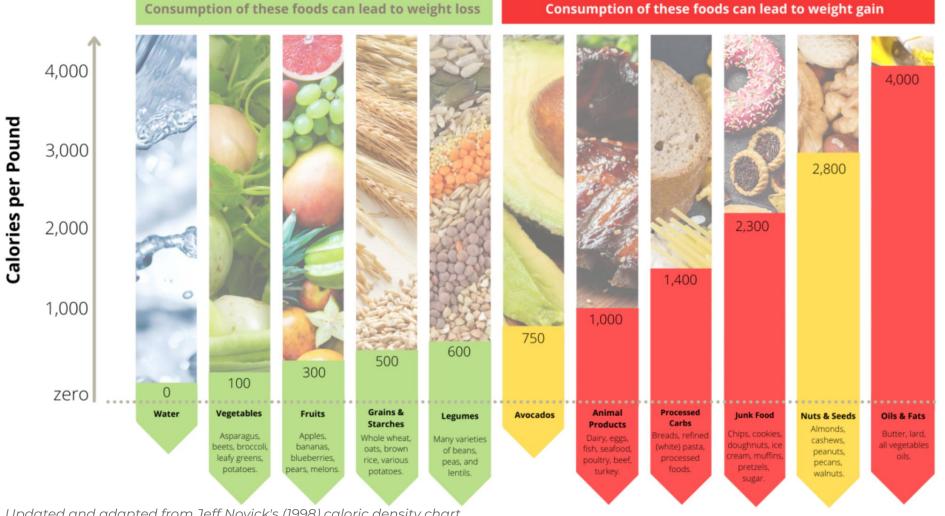
WFPB Nutrition Macronutrient **Standard American Diet** Carbohydrate Mostly Mostly refined unrefined Fat Mostly Mostly saturated unsaturated **Protein** Mostly from Mostly from

animals

plants

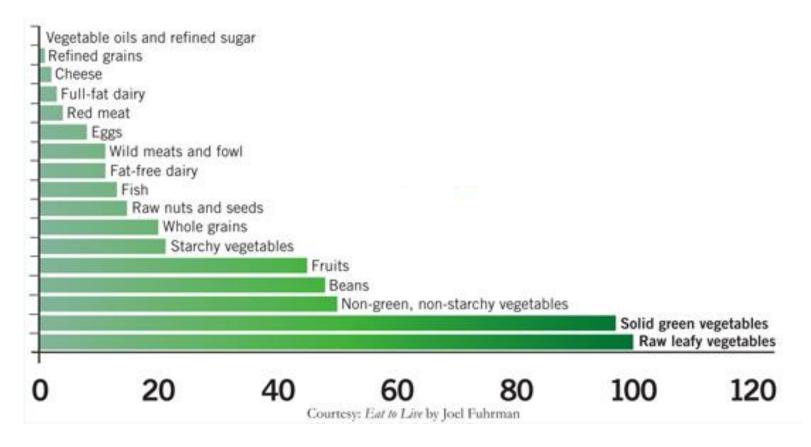
Calorie Density

Fruit & Vegetables	Beans, Grains & Potatoes	Animal Products	Cheese	Oils
400 CALORIES	400 CALORIES	400 CALORIES	400 CALORIES	400 CALORIES
			013 A	

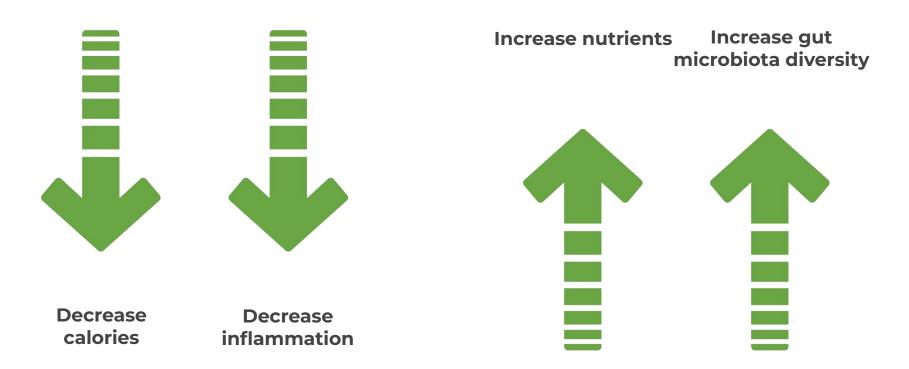


Updated and adapted from Jeff Novick's (1998) caloric density chart.

Nutrient Density Per Calorie



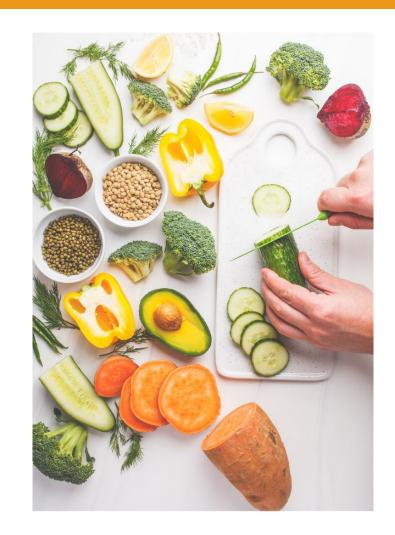
Impacts of Eating Whole Plant Foods



Three Keys for Lifelong Health

- 1. Eat primarily plant foods
- 2. Eat primarily whole foods (unprocessed)
- 3. Keep dietary fat consumption low





The Plant Powered Plate



Vitamins B12 + D3

Other supplements only as advised

Sources of omega-3 fatty acids







Core Food Groups

一种社会

Whole Grains

Brown rice, oatmeal, barley, buckwheat, farro, quinoa



Veggies

Non-starchy: Broccoli, cabbage, carrots, leafy

greens, onions, mushrooms

Starchy: White & sweet potatoes, squash



Beans

Beans, chickpeas, lentils, peas, soybeans



Fruits

Apples, berries, citrus, melons, etc.



Nuts & Seeds

Generally eat raw, in limited amounts

Breakfast









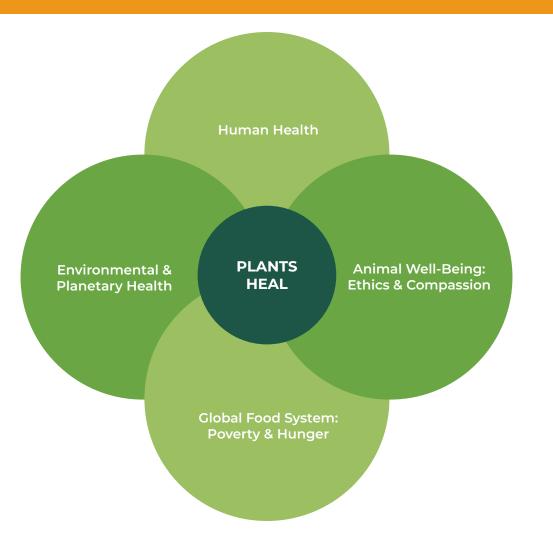
Lunch



Dinner



The Ripple
Effect of
Eating for
Human Health



The Climate Connection



Raising animals for food uses 30% of the earth's land mass.





That's about the same size as Asia!

= 17 Million sq. miles

has less area than that,

The surface of the moon at 14.6 million square miles.

More than 260 million acres of U.S. forest have been cleared to create cropland to grow grain to feed farmed animals.

The equivalent of 7 football fields are bulldozed every minute to create more room for farmed animals.





Livestock grazing is the number one cause of plant species becoming threatened or going extinct in the U.S.



Infographics by Spencer Belkofer

Land Use and "Carrying Capacity"

- Estimated land use for one person eating
 Western diet: 3.25 acres
- Estimated land use for one person eating a vegan diet: between 0.17 and 0.5 acres
- Each person choosing plant-based diets
 frees up land to feed another 6-19 people
- "Replacing all animal-based items with plant-based replacement diets can add enough food to feed 350 million additional people."



4.2 billion acres

Estimated global sum of arable land (land that can grow food)





8.1 billion people

Global population





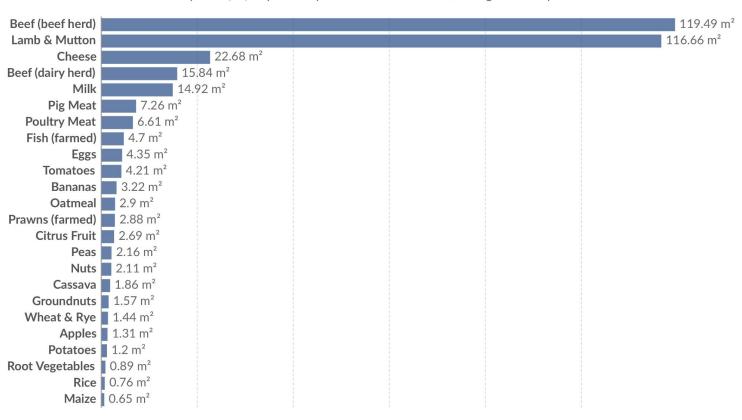
~0.52 acres

Arable land available per person

Land use of foods per 1000 kilocalories



Land use is measured in meters squared (m²) required to produce 1000 kilocalories of a given food product.



Data source: Joseph Poore and Thomas Nemecek (2018). Additional calculations by Our World in Data.

Note: The median year of the studies involved in this research was 2010.

OurWorldInData.org/environmental-impacts-of-food | CC BY

A THIRSTY INDUSTRY



Nearly half of all water used in the United States goes to raising animals for food.

It takes more than 2,400 gallons of water to produce 1 pound of meat.





VS.

1 pound of wheat takes 25 gallons.







You'd save more water by not eating one pound of meat than you would by **not taking** a shower for 6 months.



A vegan diet requires 300 gallons of water per day vs. a meat-eating diet which requires 4,000 gallons per day.

WATER REQUIREMENTS PER DIET 4,000 gallons

300 gallons





Animals raised for food create **89,000 pounds of excrement per second,** none of which benefits from the waste-treatment facilities like human excrement does.

This situation creates massive amounts of groundwater pollution.



Chicken, Hog, and Cattle excrement has polluted 35,000 miles of rivers in 22 states.

PRIMARY GASSES ARE RESPONSIBLE FOR GLOBAL WARMING:

Carbon Dioxide

If one person exchanges a "regular" car for a hybrid, they'll reduce carbon dioxide emissions by 1 ton per year.



If one person exchanges eating meat for a vegan diet, they'll reduce carbon dioxide emissions by 1.5 tons per year.





If every American dropped one serving of chicken per week from their diet, it would save the same amount of CO2 emissions as taking 500,000 cars off the road.



Methane

Chickens, turkeys, pigs, and cows are collectively the largest producers of methane in the U.S.



20x more powerful

Methane is 20x more powerful at trapping heat in the earth's atmosphere than carbon dioxide.



Nitrous Oxide

The meat, egg, and dairy industries produce 65% of worldwide nitrous oxide emissions.









300x more powerful

Nitrous oxide is 300x more powerful at trapping heat in the earth's atmosphere than carbon dioxide.



What About the Animals?



92+ billion land animals eaten each year

> 74 billion chickens



Possibly trillions of aquatic life

30% farmed (and 40% of farmed fish die first)

How many animals get slaughtered for meat every day?



The numbers are based on the global totals for 2021. To express them for the average day the totals were divided by 365.



900,000 cows



1.4 million goats



1.7 million sheep



3.8 million pigs



11.8 million ducks



202 million chickens

This means that every average minute 140,000 chicken get slaughtered



Hundreds of millions of fish*

Data: Food and Agriculture Organization. The icons are from the Noun Project.

*Estimates of the number of fish killed are, unfortunately, very uncertain. But while the uncertainty is high, it is clear that the number of fish killed is extremely large. Hundreds of millions of fish are certainly killed every day.

This is discussed in the accompanying article: ourworldindata.org/how-many-animals-get-slaughtered-every-day
Research is needed to close the existing gaps in our statistical understanding of how many animals are killed by humans.

OurWordinData.org — Research and data to make progress against the world's largest problems.

Licensed under CC-BY by Max Roser

Fish discards

Discards are animals thrown back (alive or dead) into the sea after being caught during fishing activities. This represents bycatch (fish caught unintentionally) that is not brought ashore for use.



in Data

 $\label{eq:decomposition} \begin{tabular}{ll} Data source: FishStat via Pauly, Zeller, and Palomares from Sea Around Us Concepts, Design and Data. \\ \underline{OurWorldInData.org/fish-and-overfishing} \mid \underline{CC\ BY} \end{tabular}$

Be the Change We Wish to See in the World







PPMNY's Educational Partnership

Introductory Events & Workshops

Basic nutrition education Culinary demonstrations Film screenings & talk-backs



Interactive classes on a variety of health and disease topics, with culinary demos & recipes (created by PCRM)

Health Empowerment Seminars or Retreats

Day-long deep dives into the role of nutrition in chronic disease, and disease-specific support



Supports a full dietary transition with substantial education & support

Community Support & Mentorship

Recurring support circles for lifestyle change & maintenance + 1:1 and group peer mentorship





Guiding and training restaurant and food service leaders to improve menu options for health promotion



Whole Food Recipe Solutions for Restaurants & Foodservice

Plant Powered Plates was developed with the support of the Grubhub Community Fund











ppmnyinyourkitchen.org