



# Diet History - Form

Name: Ms Heart

Preferences: likes Italian food (pasta, pizza etc.) and meat – rarely vegetarian menus

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Aversions: does not eat innards (gibs) like liver, etc.



Intolerances: no intolerances reported



Do you eat differently on weekdays compared to weekends?

Yes ⋈ No ┌

**Number of meals you usually eat per day:** eating regularly (4 times a day); breakfast, lunch, snack and dinner

#### 24h Recall:

	Food	Amount (g) estimated	
Breakfast	Muesli with dried fruit, nuts and milk	185	
ngredients per portion	Commercially available muesli mix with dried fruit and nuts, approx. 6 heaped table spoons	50	
	Full fat cow milk 3,5% fat, approx. small cup	125	
l be	Honey, 1 table spoon	10	
ıts	Caffé Latte	250	
Jier Jier	Cow milk 3.5% fat	approx. 200	
l lec	Espresso	50	
l Bul	Sugar, 2 cubes	5 (1 Mocha sugar cube in Austria = approx. 3 g)	
Snack	Gingerbread with chocolate	60 (2 pieces)	
Lunch	Spaghetti Carbonara, restaurant size	480	
	Green salad with vinegar and oil	85	
	Mineral water	250	
Snack	Fruit compote mixed unsweetened	250	
Dinner	(mixed) wheat and rye bread	90	
	Liver paté	40	
	Onion, raw	30	
	White wine dry (Grüner Veltliner wine)	125	
Fluid intake	1,5 liter of water or energy free drinks with sweeteners (sugar free), Earl grey tea, coffee (with sugar). Alcohol 3 times per week – every time 500ml white wine spritzer (half and half white wine with mineral water)		





**Other breakfast options:** 2 slices of bread with butter and marmalade/jam, or on weekends with ham and 2 eggs



**Other lunch options:** meat with potatoes/noodles, Italian Food, roasted chicken, almost every time with salad (green, mixed) – lunch at work, in a near restaurant



**Other dinner options:** during the week mainly cold dishes (cheese, ham, spread, yogurt with fruit); on weekends with her family, mainly warm dinner.



### Food Frequency Questionnaire:

Fish: 2x/week; rarely seafood



Fruits: maybe 4 times a week



Meat: daily



**Vegetables:** daily salad, veg at dinner with cold dishes (tomatoes, cucumber, mixed pickles etc.

**Sweets:** sometimes snacking in between, while sitting next to the computer in the office/cashier (a sweet-treat box is regularly filled once a week with sweets and biscuits)



Other comments: grazing / binge eating not assessed – but risk is estimated as low

**Weekends:** bigger breakfast with boiled eggs (2 eggs – either soft or sunny-side up), smoothie 250 ml, croissant with butter & marmalade, bread roll with ham and butter. Dinner on weekends mostly with family





## Nutritional requirement:

REE calculated using formula by Müller et al. for BMI > 25 to < 30 kg/m<sup>2</sup> [1]

PAL 1.4 for sedentary or light activity lifestyle according to WHO and EFSA [2], [3]

Requirements of protein, fat, carbs, fibre, ... according to EFSA and European Guidelines on CVD [3], [4]

### Calculated energy requirement per day:

REE (MJ/d): 6.33873 (= 1500 kcal/d)

TEE calculated with PAL 1.4: 2100 kcal/d; energy reduction [5] 300 kcal \*\*\* 1800 kcal/d

# Calculated nutrient requirement per day:

Nutrient	Gramms	kcal	% of TEE	
Protein (g)	70	280	16	
Carbohydrates (g)	230	920	51	
Sugar (g)	< 45	< 180	max. 10	
Fibre (g)	30	60	3	
Fat (g)	60	540	30	
SFA (g)	< 20	< 180	max. 10	
MUFA (g)	> 20	> 180	min. 10	
PUFA (g)	14 - 20	126 - 180	7 - 10	
NaCl (g)	max. 5 – 6 or 2400 mg sodium / d			

#### Intake calculatet based on 24h Recall:

	TARGET	ACTUAL	DEVIATION (%)
Energy (kcal)	1800	2200	+ 22.2
Protein (g)	70	80	+ 14.3
Carbohydrates (g)	230	255	+ 10.8
Sugar (g)	< 45	103	+ 228.9
Fibre (g)	30	21	- 30.0
Fat (g)	60	94	+ 56.7
SFA (g)	max. 20	37.4	+ 87.0
MUFA (g)	min. 20	35.4	+ 77.0
PUFA (g)	14 - 20	10.2	- 27.1
Cholesterol (mg)	max. 300	980	+ 226.8
Salt (g)	5 - 6	4.6	ok
Purines (mg)	max. 170	106	ok





#### References

- [1] Müller, M. J., Bosy-Westphal, A., Klaus, S., et al. (2004). World Health Organization equations have shortcomings for predicting resting energy expenditure in persons from a modern, affluent population: generation of a new reference standard from a retrospective analysis of a German database of resting energy expenditure. Am J Clin Nutr 2004;80(5):1379-90. http://www.ncbi.nlm.nih.gov/pubmed/15531690
- [2] FAO/WHO/UNU (2001). Human energy requirements: FAO Report Series No.1. Rome www.fao.org/3/a-y5686e.pdf
- [3] EFSA European Food Safety Authority (2017). Dietary reference values for nutrients: Summary report. EFSA supporting publication 2017:e15121. 92 pp. doi:10.2903/sp.efsa.2017.e15121 www.efsa.europa.eu/publications
- [4] Piepoli, M. F., Hoes, A. W., Agewall, S. et al. (2016). European Guidelines on cardiovascular disease prevention in clinical practice. (2016). European Heart Journal. doi:10.1093/eurheartj/ehw106
- [5] Catapano, A. L., Graham, I., De Backer, G. et al. (2016). ESC/EAS Guidelines for the Management of Dyslipidaemias. European Heart Journal; p. 3023. doi:10.1093/eurheartj/ehw272









