



DISCLAIMER

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Dr Anneline Padayachee provides paid and unpaid scientific translation and advice to food industry peak bodies and private companies internationally, including but not limited to Meat and Livestock Australia, Australian Wagyu Association, FoodIQ, Australian Meat Industry Council, Zanda McDonald Award Foundation, Future Food Asia, Food and Drink Business, Pro.Pack, via consultative advisory services, scientific articles and/or educational speaking events. She is a member of the Australian Academy of Sciences Nutrition Committee, Food and Agriculture Committee, a Global Expert with the International Science Council, and an Adjunct Senior Lecturer with The University of Queensland.

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WHAT DOES NUTRITION MEAN TO YOU?



WHAT DO YOU MEAN TO NUTRITION?



MENU

1. Context and Challenges: The world you operate in
2. Nutrition 101 Crash Course
3. Factors that affect Nutrition Quality (& Health)
4. Nutrition Inequality drives Malnutrition
5. Reframing Live Export(ers)





'Farming is a dirty word now': the woman helping farmers navigate a grim, uncertain future - podcast

In a moment of crisis for the industry, Heather Wildman tours the country helping farmers face up to the toughest of questions - not just about the future of their business, but about their family, their identity and even their mortality. By Bella Bathurst

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Written by **Bella Bathurst**
and read by Diane Brooks.
Produced by **Jessica Beck**.
The executive producer was
Ellie Bury

Mon 26 Feb 2024 16.00 AEDT

00:00:00 00:34:44



● [Read the text version here](#)



▲ Photograph: ArtistGNDphotography/Getty Images

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🔊 The Guardian's new podcast series about AI: Black Box -...



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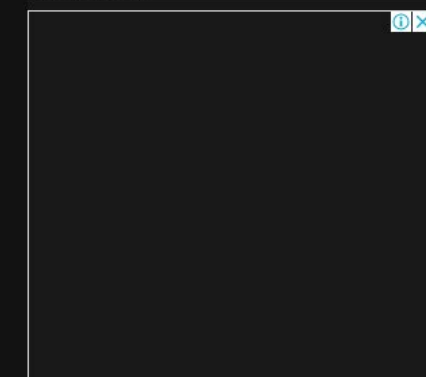


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DAILY

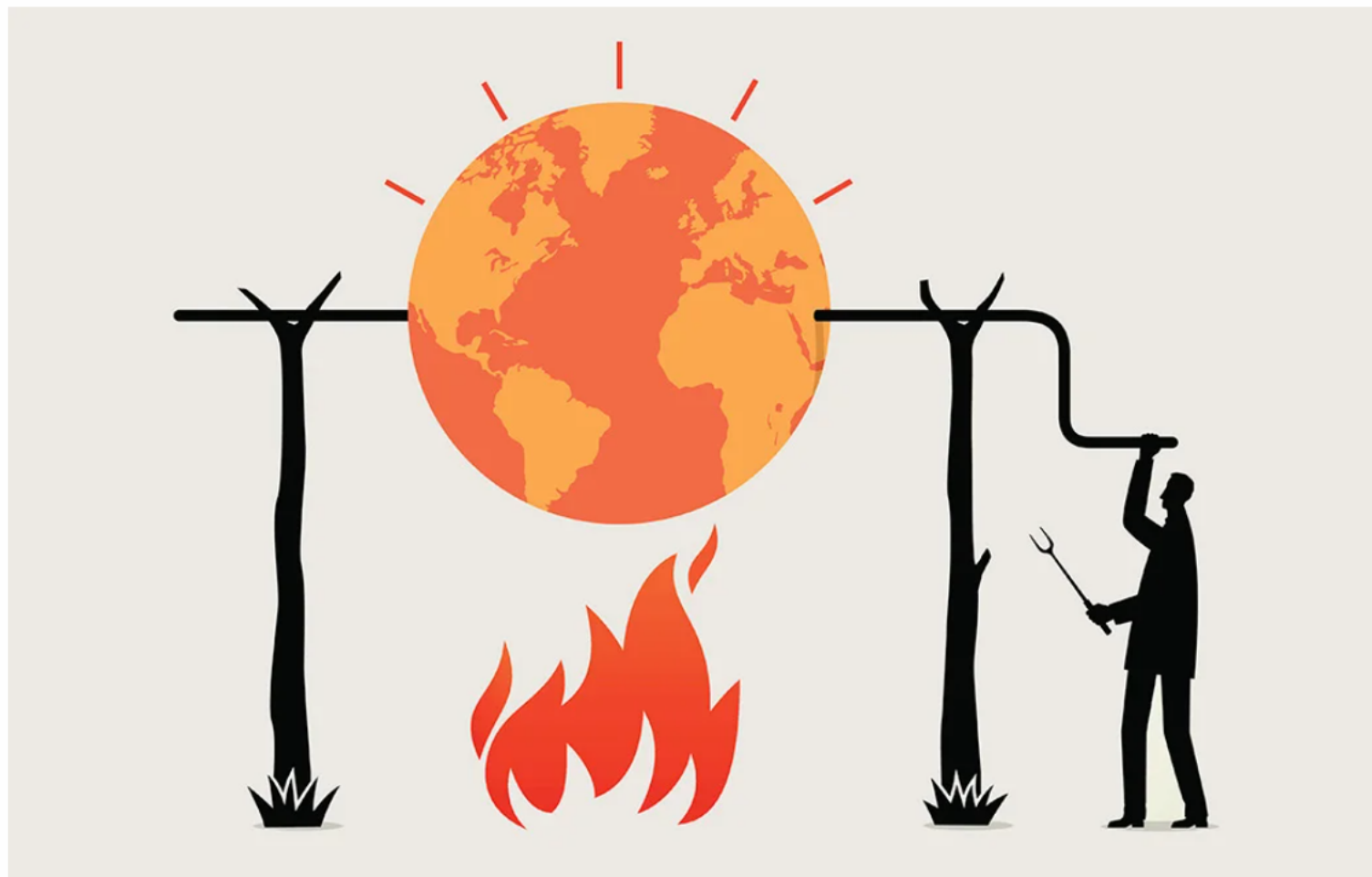
from JSTOR, nonprofit library for the intellectually curious

Newsletters

UNEARTHING JUSTICE

Grilling the Globe

Could meat taxes help to curb over-consumption of beef and mitigate climate change?





If the world adopted a plant-based diet, we would reduce global agricultural land use from 4 to 1 billion hectares

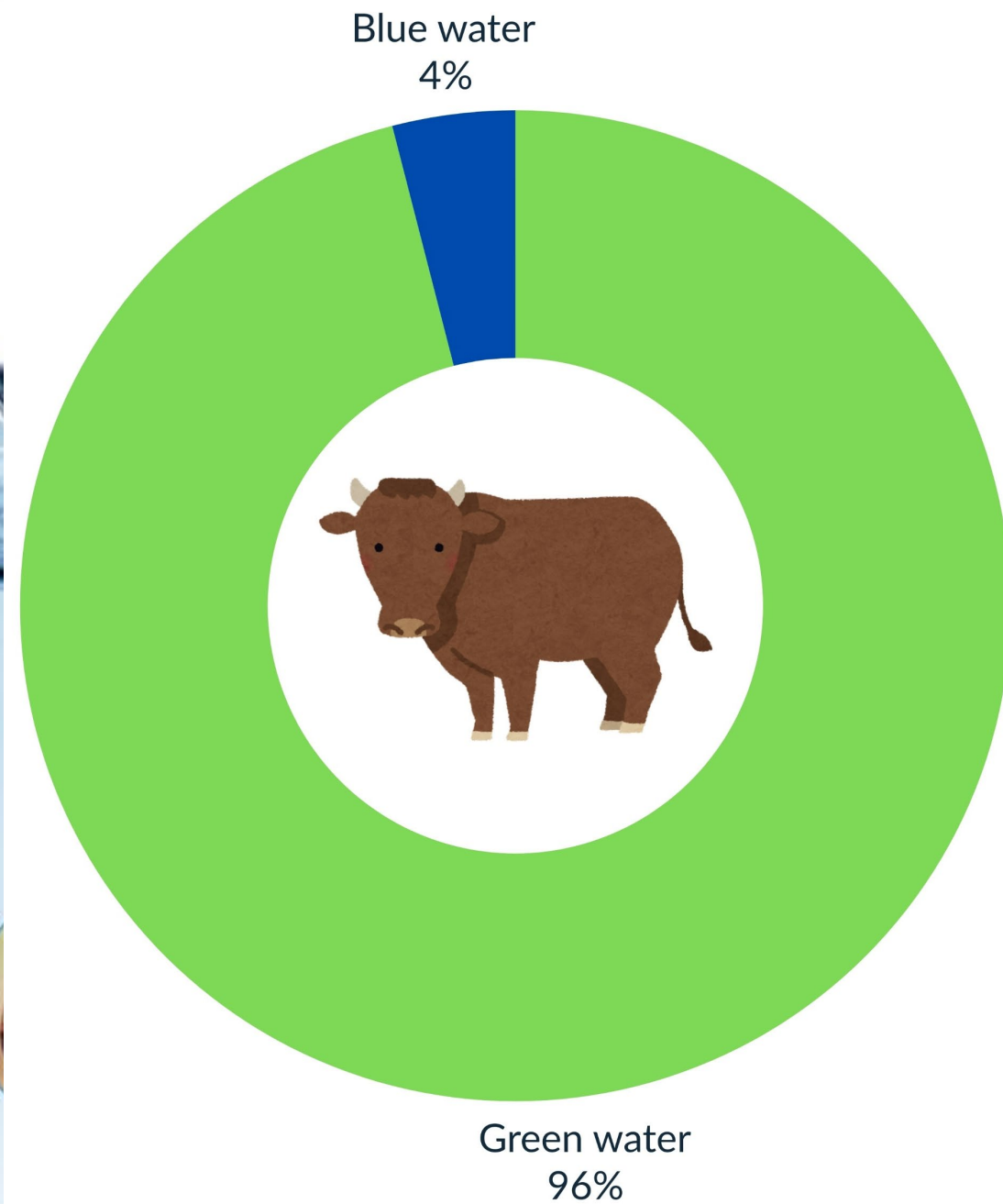
We could reduce the amount of land used for grazing and croplands used to grow animal feed.

By: [Hannah Ritchie](#)

March 4, 2021

📄 [Cite this article](#)

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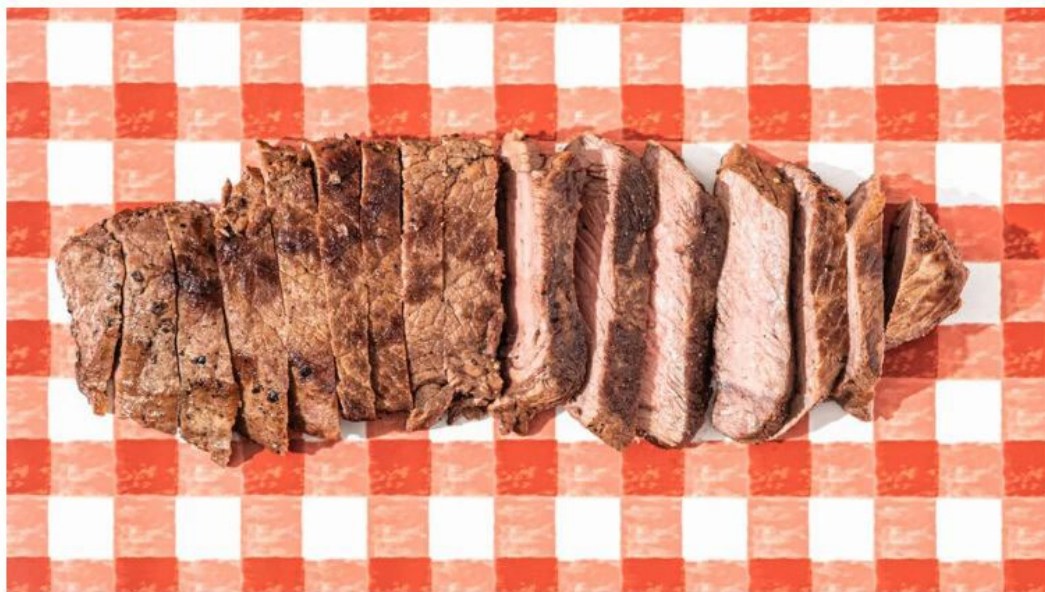




FUELED
BY
THE
TRUTH

THE **GAME**
CHANGERS

Red meat, sugar may be causing colorectal cancer in younger adults



Excessive red meat consumption has been linked to an increased risk of cancer.



Written by [Paul Ian Cross](#),
PhD on August 21, 2024 —
Fact checked by [Jill Seladi-
Schulman, Ph.D.](#)

School meals

• This article is more than 7 months old


The Guardian

Thousands of schools serving meals that could contain cancer-causing chemicals

Education authorities across England and Wales shown to use meat that has been treated with either nitrites or nitrates



📷 Children and young people are potentially being exposed to 'hidden health risks' in canteens.
Photograph: Gary Calton/The Observer

A photograph of a rural landscape. In the foreground, a wide, light-colored dirt road stretches from the bottom center towards the middle ground. To the right of the road, there is a grassy area with some low-lying green bushes. In the middle ground, several black cows are grazing in a field. The background consists of a line of trees under a bright blue sky with scattered white clouds. A semi-transparent white rectangular box is overlaid on the upper half of the image, containing text.

For the first time in history farmers need to defend themselves that they are not responsible for everything from obesity to global warming. The problem is they generally like to get on with it in the background. But now they are being focused upon from every angle. It's a hard position being the global scape-goat."

Professor Brent Kaiser, University of Sydney.



Explore what
Australia
is searching for
right now

• southeastern queensland storm

Explore

Search interest, past 24 hours



Why is **southeastern queensland storm** trending?

 Search it



'Unusually active': Ten giant hail warnings for SEQ this storm...

19 hours ago • ABC News



Tens of thousands without power as storms continue smashing...

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Insurance Catastrophe declared for SEQ hailstorms

23 hours ago • Insurance Council of...

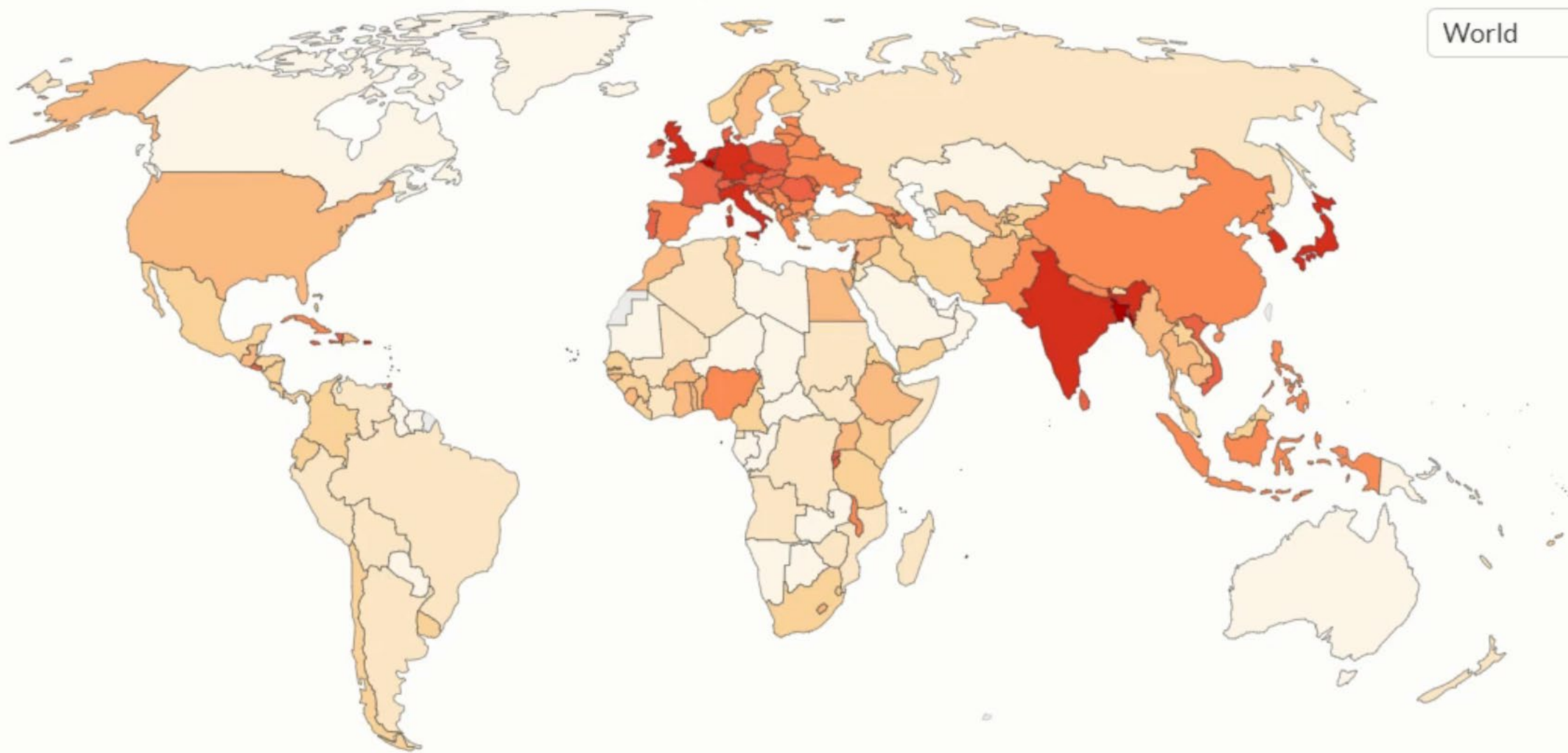




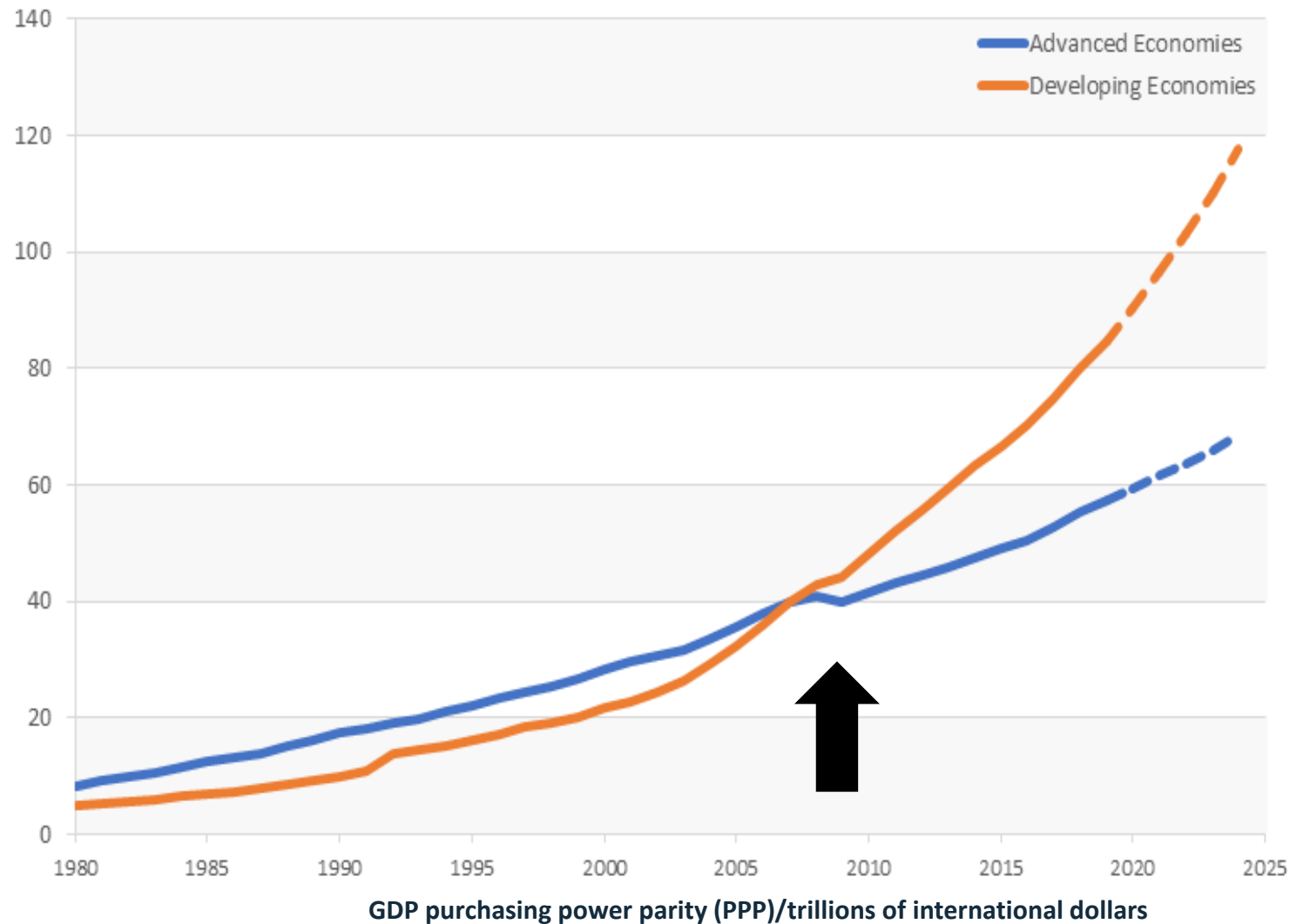
Population density, 1915

The number of people per km² of land area.

World



WORLD GDP, 1980-2024 ADVANCED vs DEVELOPING ECONOMIES



IMF estimates the world GDP PPP to reach \$142 trillion during 2019. IMF estimates that advanced economies total GDP PPP would reach \$57 trillion and developing economies total GDP PPP would reach \$85 trillion during 2019.

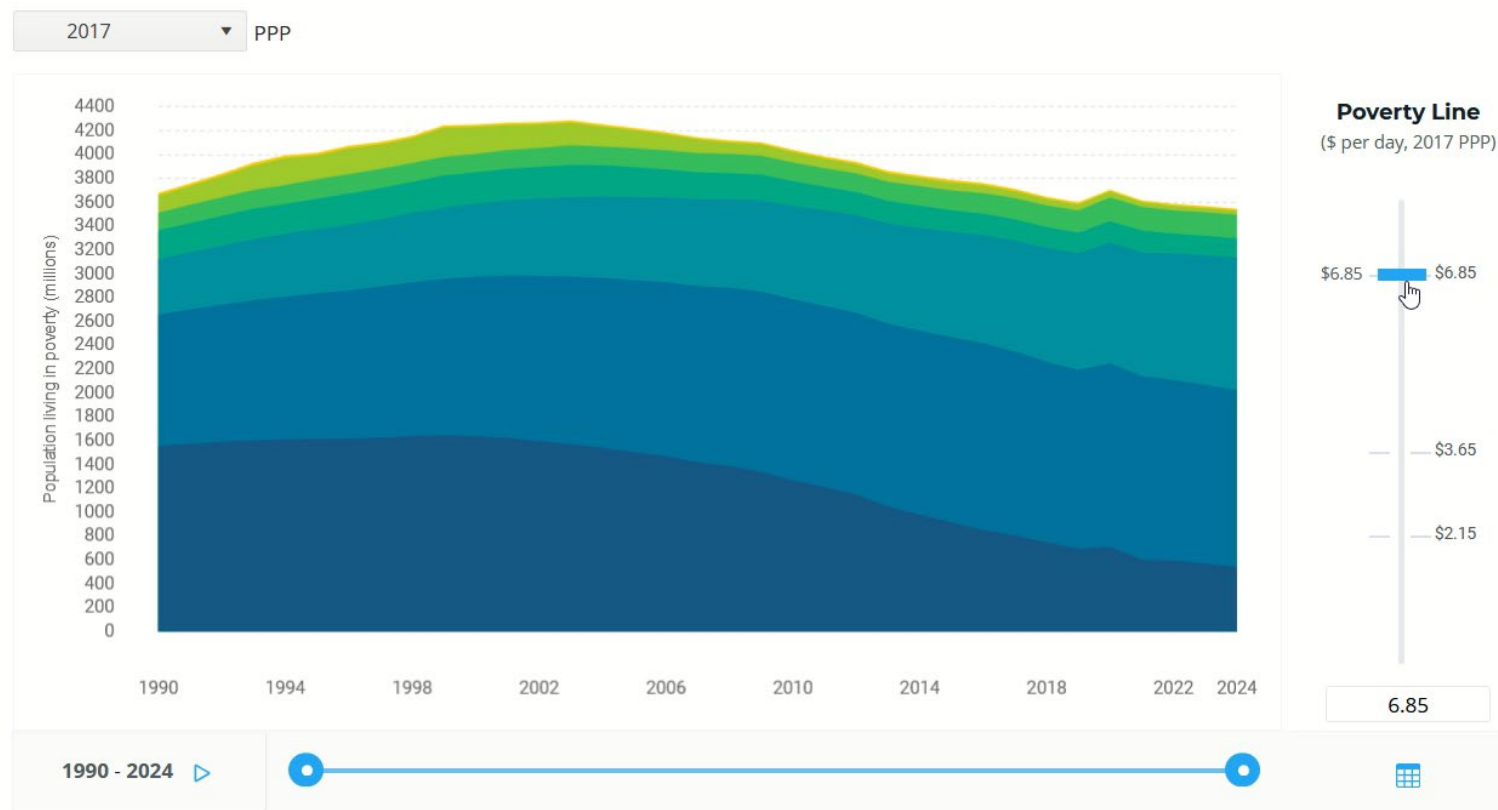
The world GDP PPP has nearly doubled during the 14-year period from 2005 to 2019.

Developing economies took over the advanced economies in the total GDP PPP during 2008.

GLOBAL AND REGIONAL POVERTY TRENDS

3.53
billion

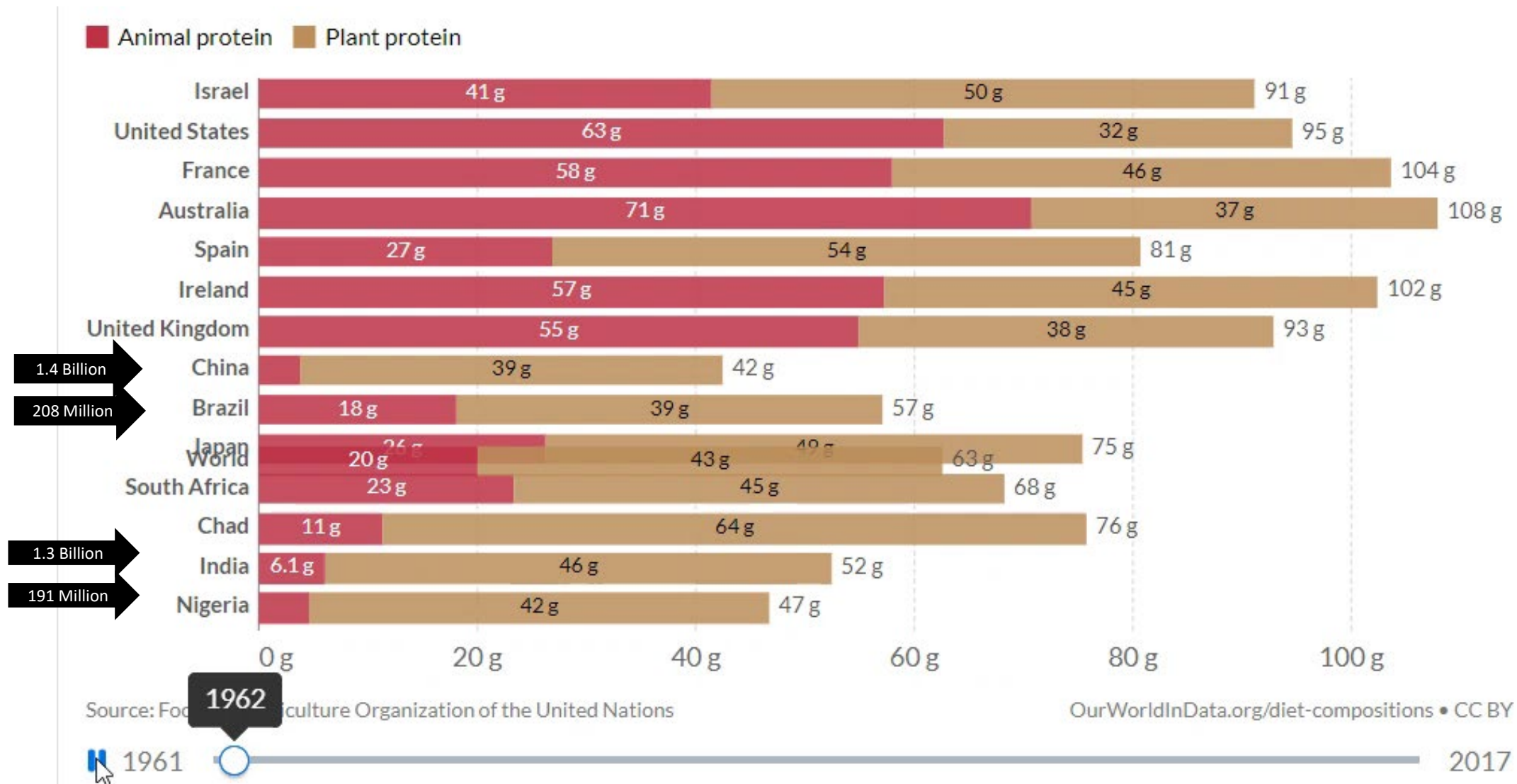
people lived below the **\$6.85** per day poverty line in 2024

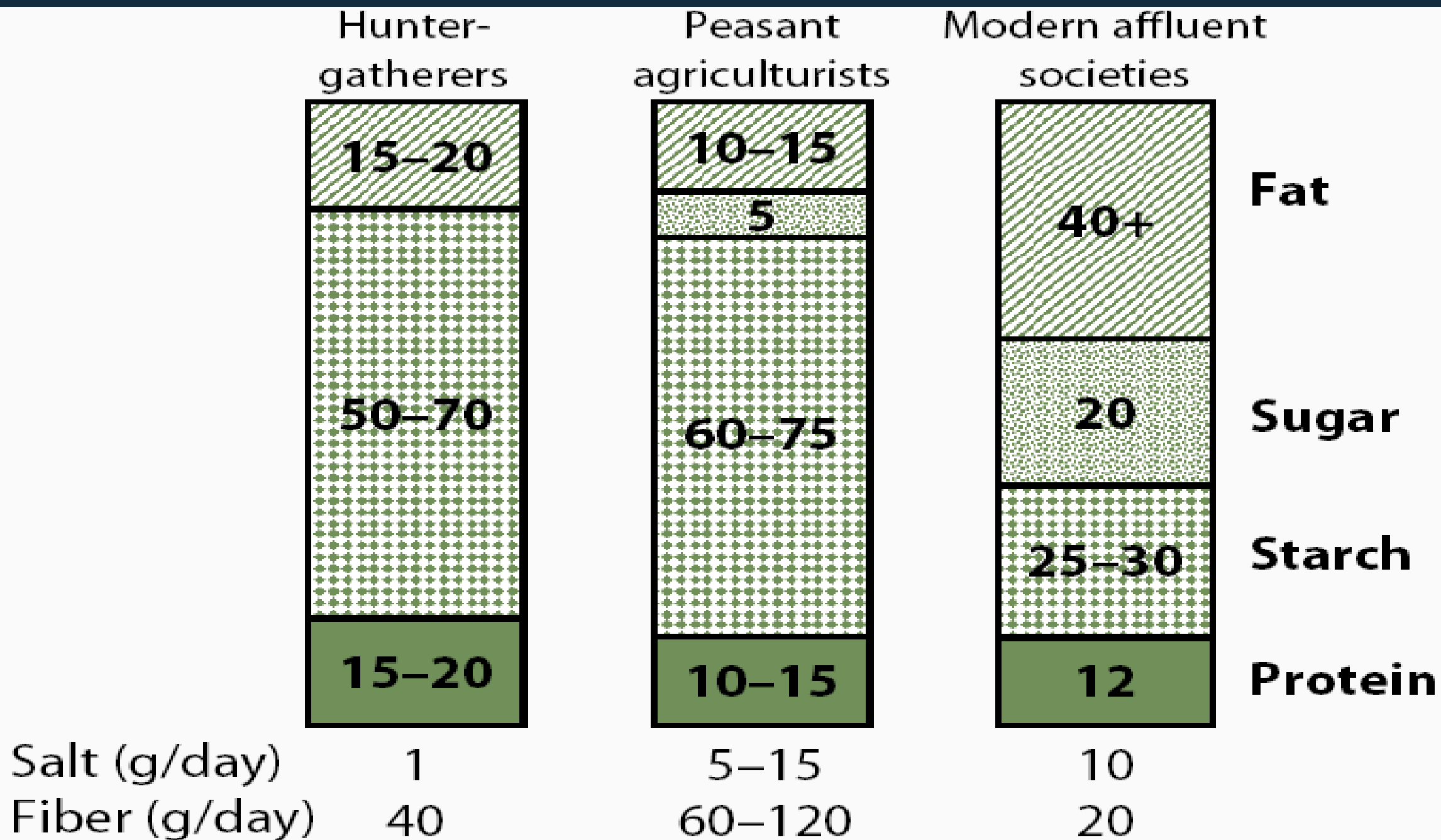


Source: World Bank (2025), Poverty and Inequality Platform (version 20240627_2017_01_02_PROD) [data set]. pip.worldbank.org. Accessed on 2025-02-27

PPP: per person per day.

GLOBAL PROTEIN DEMANDS









Australia: The Browns of Riverview, QLD
Food expenditure for one week: **USD \$376.45.**
Favourite foods: Peach Pie & Yogurt.



China: The Dong family of Beijing.
Food expenditure for one week: **USD \$155.06.**
Favorite foods: Fried shredded sweet and sour pork.



Luxembourg: Kuttan-Kasses of Erpeldange
Food expenditure for one week: **USD \$465.84.**
Favourite foods: Shrimp pizza, chicken in wine sauce, Turkish kebabs



Egypt: The Ahmed family of Cairo
Food expenditure for one week: **USD \$68.53**
Favorite foods: Okra and Mutton



1984

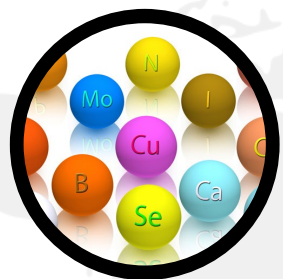


1996



2014





1920-1950

Nutrient discoveries

RDA

Specific deficiencies
addressed



1960-2000

Chronic disease

causes

Fat vs sugar vs salt

Dietary recommendations based on
nutrients



2010-2020

Population Health

Gut Health

Genotypes

Omic Technology

Dietary guidelines based on
food groups



2020-2030 +

Mechanisms of Action

Personalised Nutrition

Food System Frameworks



2000-2010

Food and dietary
patterns

NUTRITION SCIENCE ERAS

DISCOVERIES AND OPPORTUNITIES



**WE EAT FOOD
NOT NUTRIENTS**



MACRONUTRIENTS
Carbohydrate | Protein | Fat

MICRONUTRIENTS
Vitamins | Minerals

NON-NUTRIENTS
FIBRE | WATER | BIOACTIVES

MACRONUTRIENTS

- **Macronutrients** = fat, protein, and carbohydrate (CHO); required in amounts of greater than 1 gram/day.

Digestion/absorption
/end products differ

Macronutrient	Gross energy Kj/g	Net energy (available for metabolism) Kj/g	Kcal/g
CHO	17	16	4
Sugar	17	16	4
Fat	39	37	9
Protein	23	17	4
Alcohol	29	27	7



Micronutrients

14 known Vitamins

Fat soluble vitamins

A, D, E, K

Water soluble vitamins

B-group, C

22 Minerals

Calcium
Iron
Iodine
Phosphorus

Other compounds

Polyphenols /
Flavonoids
Yeast / Lecithin
1000's of other
compounds

pH 1-2

Contents: pepsin,
amylase (from salivary
glands), mucus

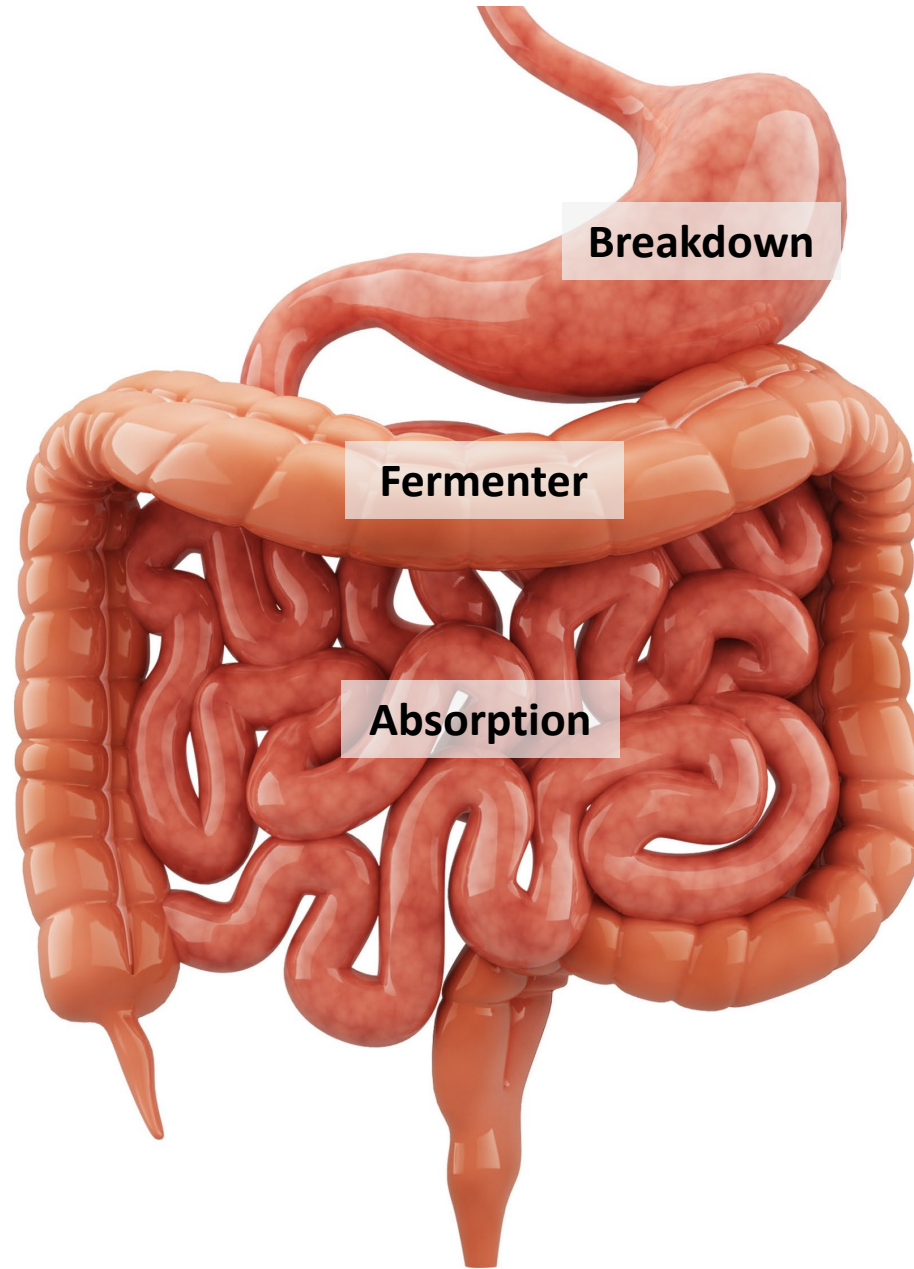
pH 6-7

Duodenum
Jejunum
Ileum

Contents: pancreatic
acid, bile salts, mucus

pH 5-7

Ascending, Transverse &
Descending colon
Contents:
Bicarbonate, mucus



Aerobic bacteria

$<10^3$

- *Lactobacilli*
- *Streptococci*

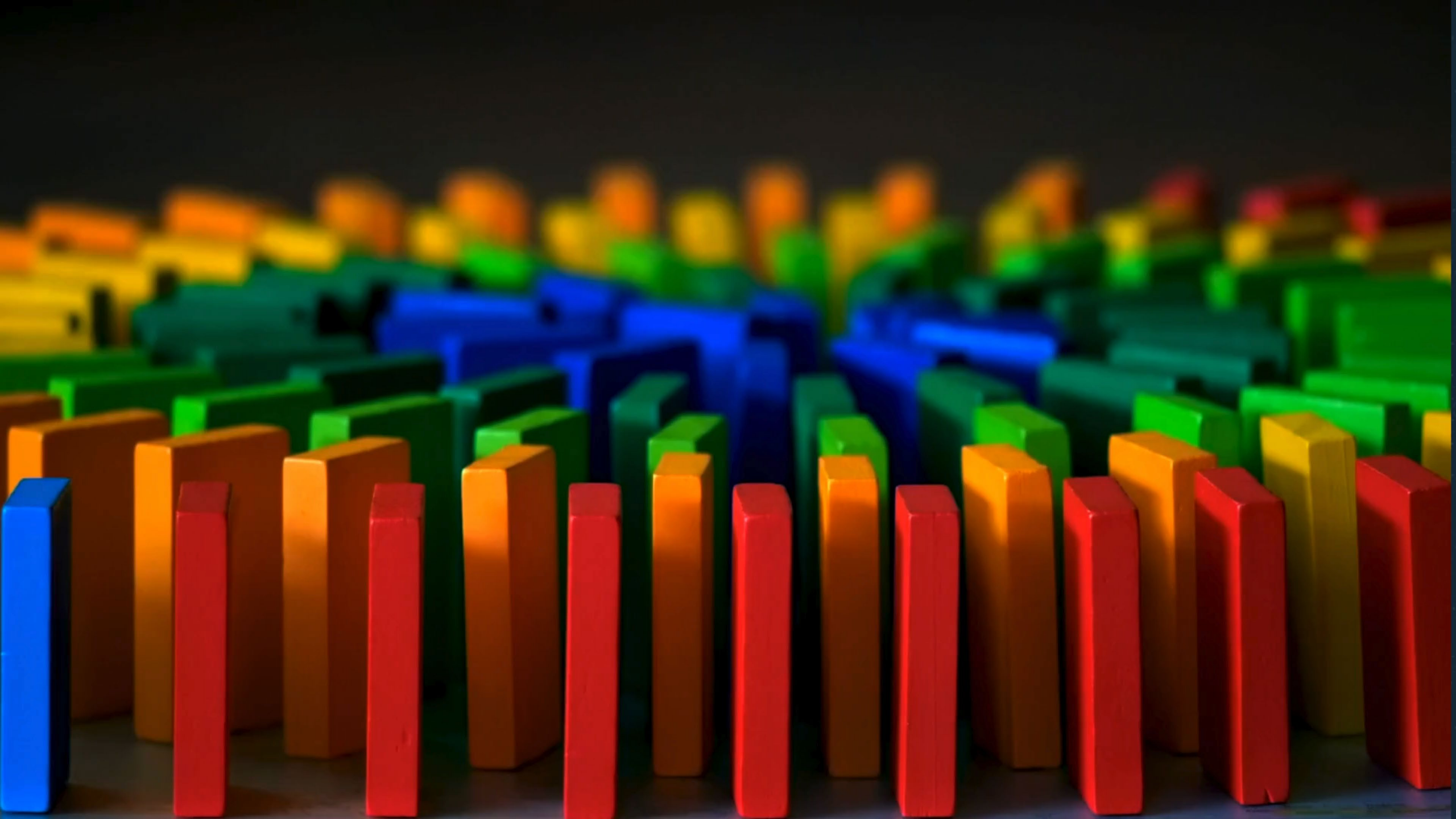
$<10^{4-7}$

- *Lactobacilli*
- *E. coli*
- *Enterococcus faecalis*

$<10^{10-12}$

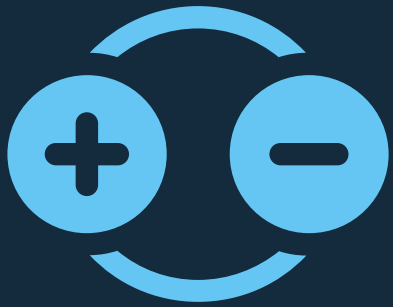
- Lactic acid (producing)
bacteria
- *Bacteroides*
- *Bifidobacterium*
bifidum

Anaerobic bacteria





4 FACTORS THAT AFFECT PROTEIN (OR ANY NUTRIENT) QUALITY



Quantity



Digestibility

+

Absorption



Type



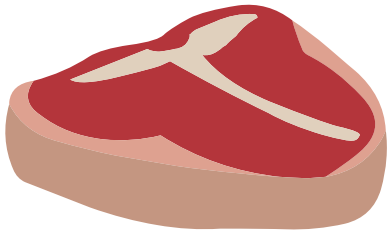
Network



Protein requirements:

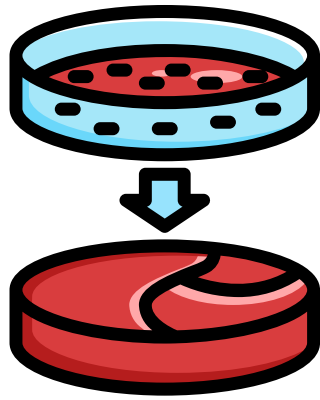
- **Males (19-70yrs): 0.68g-0.84g/kg**
- **Females (19-70yrs): 0.60g-0.75g/kg**
 - **Up to 2.5g/kg for elite athletes**

PROTEIN QUANTITY g/200KCAL SERVE



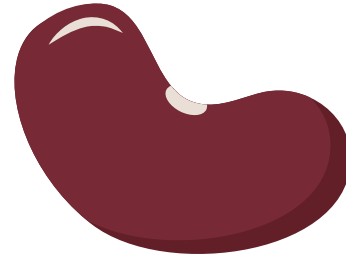
Steak

20.9g protein
83g serve



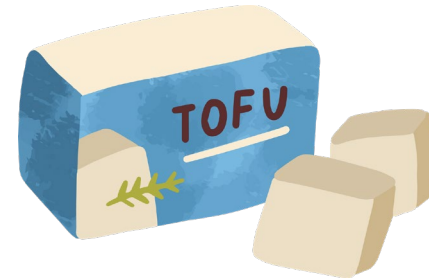
Cultured meat

20.9g protein
83g serve



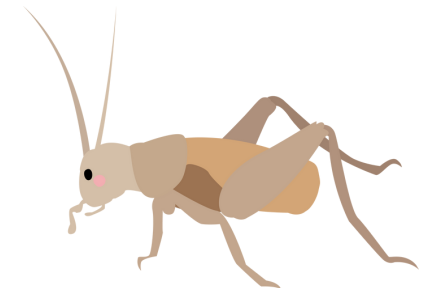
Kidney Beans

13.7g protein
157g serve



Tofu

24.1g protein
241g serve



Crickets

27.5g protein
43g serve



***When it comes to food
...and the nutrients it contains...***



Q U A LITY
NTITY



PROTEIN QUALITY: DIGESTIBILITY & ABSORPTION



“How much of which AAs are in the food?”

Protein Digestibility & Absorption

“How much of the available AAs is the body able to use?”



PROTEIN TYPE: AMINO ACIDS



- 20,000 unique protein encoding genes → 100,000+ unique proteins
- 20-22 amino acids → all the proteins found in the human body
- The 20 to 22 amino acids:

1. Alanine

3. Asparagine

5. Cysteine

7. Glutamine

9. Histidine IA

11. Leucine IA

13. Methionine IA

15. Proline

17. Threonine IA

19. Tyrosine

2. Arginine

4. Aspartic Acid

6. Glutamic acid

8. Glycine

10. Isoleucine IA

12. Lysine IA

14. Phenylalanine IA

16. Serine

18. Tryptophan IA

20. Valine IA

21. Selenocysteine

22. Pyrrolysine (not used in human protein synthesis)



TABLE 2: Nutritional composition of meat. g/100g

Essential amino acids				
Amino acids	Category	Beef	Lamb	Pork
Lysine	Essential	8.2	7.5	7.9
Leucine	Essential	8.5	7.2	7.6
Isoleucine	Essential	5.0	4.7	4.8
Cystine	Essential	1.5	1.5	1.2
Threonine	Essential	4.2	4.8	5.2
Methionine	Essential	2.2	2.4	2.6
Tryptophan	Essential	1.3	1.2	1.5
Phenylalanine	Essential	4.1	3.8	4.3
Arginine	Essential	6.4	6.8	6.6
Histidine	Essential	2.8	2.9	3.1
Valine	Essential	5.6	5.1	5.2
Nonessential amino acids				
Amino acid	Category	Beef	Lamb	Pork
Proline	Nonessential	5.2	4.7	4.4
Glutamic acid	Nonessential	14.3	14.5	14.6
Aspartic acid	Nonessential	8.9	8.6	8.8
Glycine	Nonessential	7.2	6.8	6.0
Tyrosine	Nonessential	3.3	3.3	3.1
Serine	Nonessential	3.9	3.8	4.1
Alanine	Nonessential	6.3	6.2	6.4



DIAAS Protein quality ratings of Animal and Plant Proteins

Plant Protein	DIAAS
Almonds	40
Chickpeas	83
Lentils (red)	50
Lentils (yellow)	73
Pinto beans	70
Pea protein concentrate	82
Red kidney beans	58
Soybean	99.6
Soy protein	91.5
Tofu	52

Note: DIAAS >100 is high-quality protein; DIAAS >75 is a good quality protein; and DIAAS <75 is a low-quality protein.
Source: (Marinangeli & House, 2017)

A top-down view of various food items including a green apple, raspberries, almonds, blueberries, broccoli, a lemon, pea pods, spinach, a salmon fillet, a piece of beef, a bowl of rice, a bowl of beans, a bowl of ground meat, a halved avocado, a halved grapefruit, and a wooden spice grinder, all arranged on a light-colored surface.

The **quality of a protein** (and thus the food source) is vital when considering the nutritional benefits that it can provide.

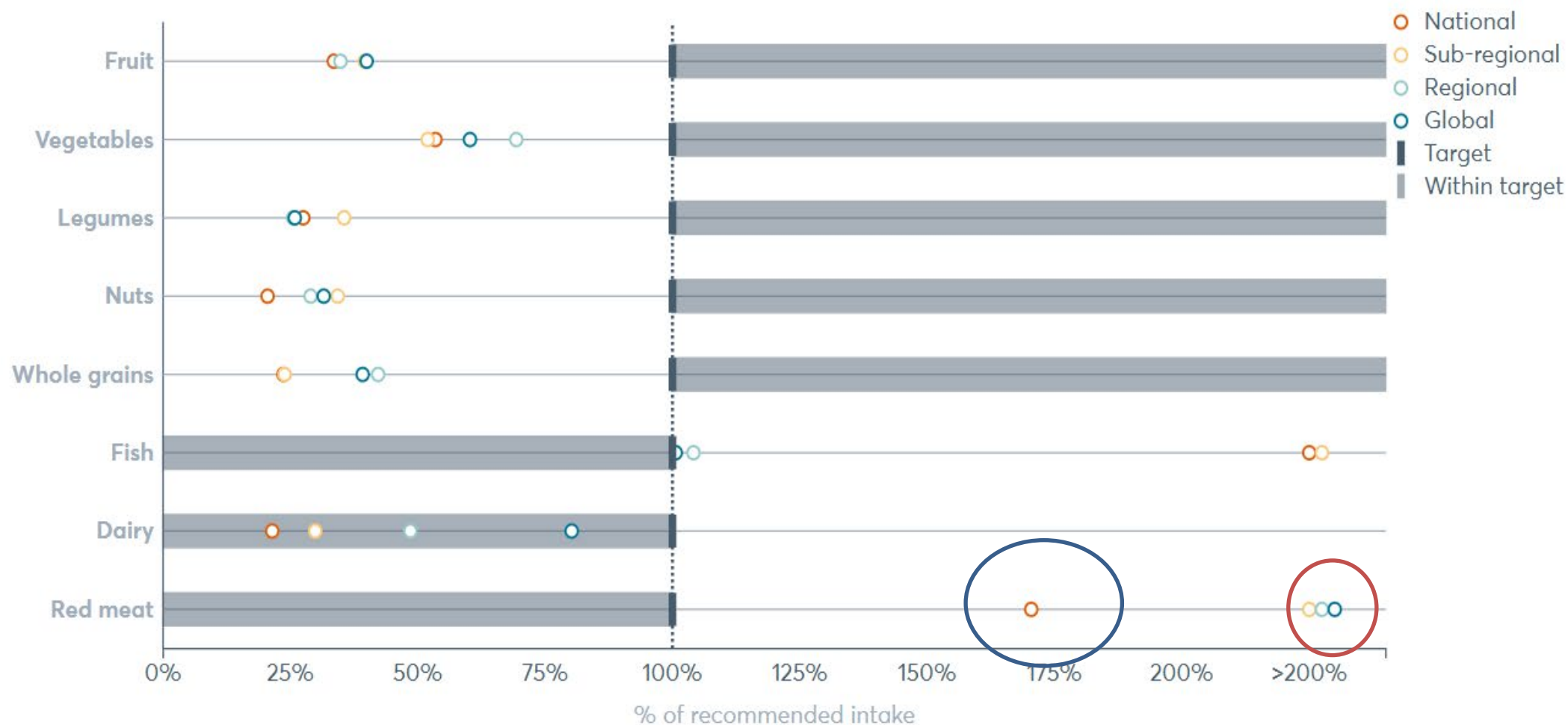
Determining the quality of a protein is determined by assessing its **essential amino acid composition**, **digestibility** and **bioavailability of amino acids**.

(FAO/WHO)



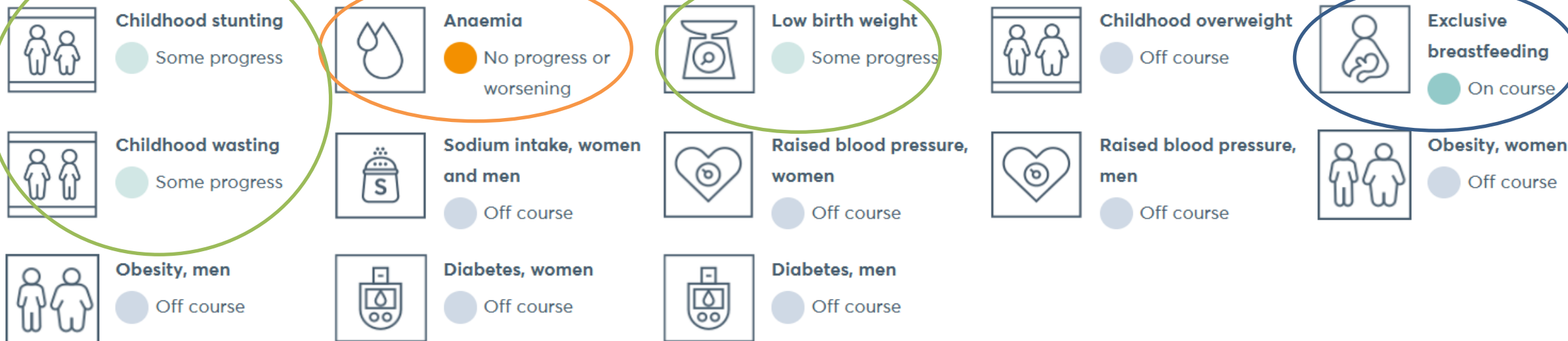
INDONESIAN DIETARY INTAKE

Dietary intakes of key foods and nutrients in adults aged 20 years and over compared against minimum and maximum targets



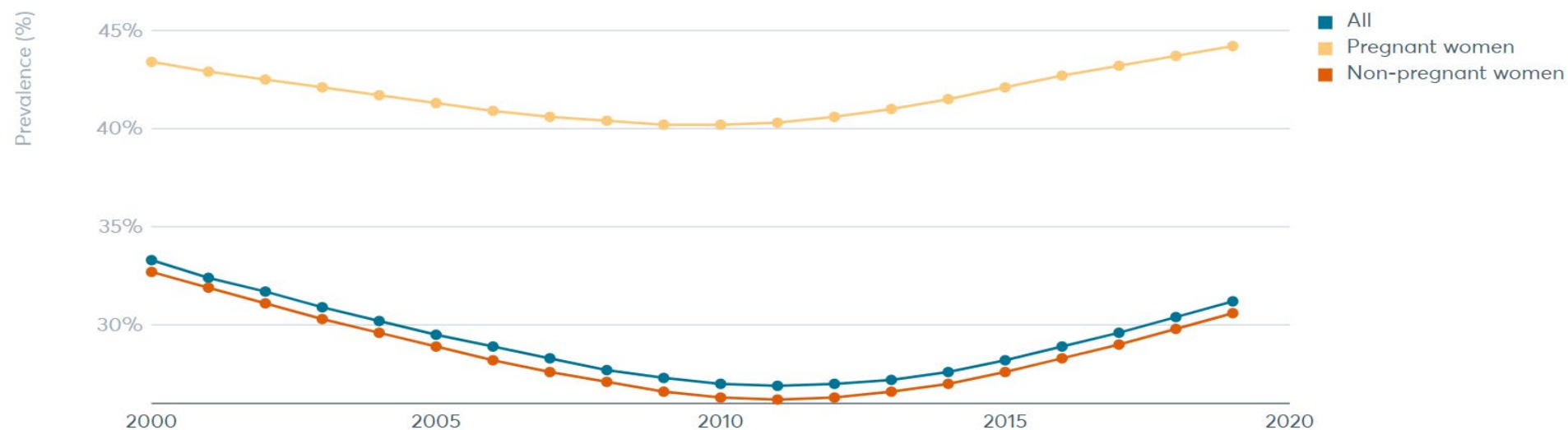
INDONESIAN GLOBAL NUTRITION TARGETS

Progress towards the global nutrition targets

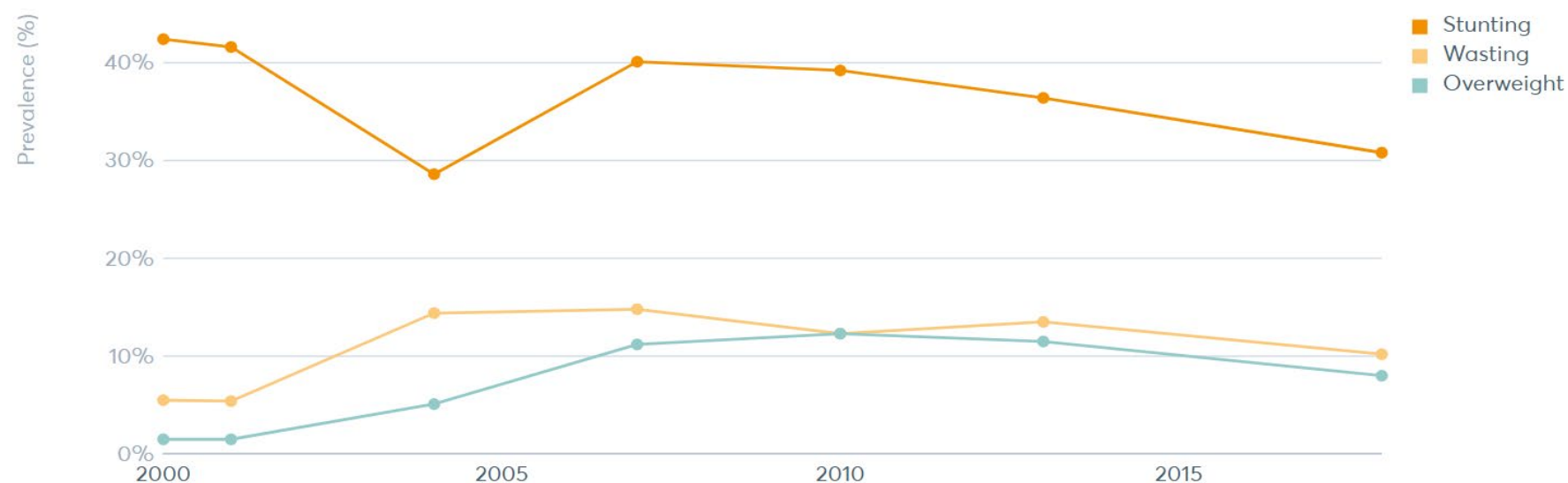


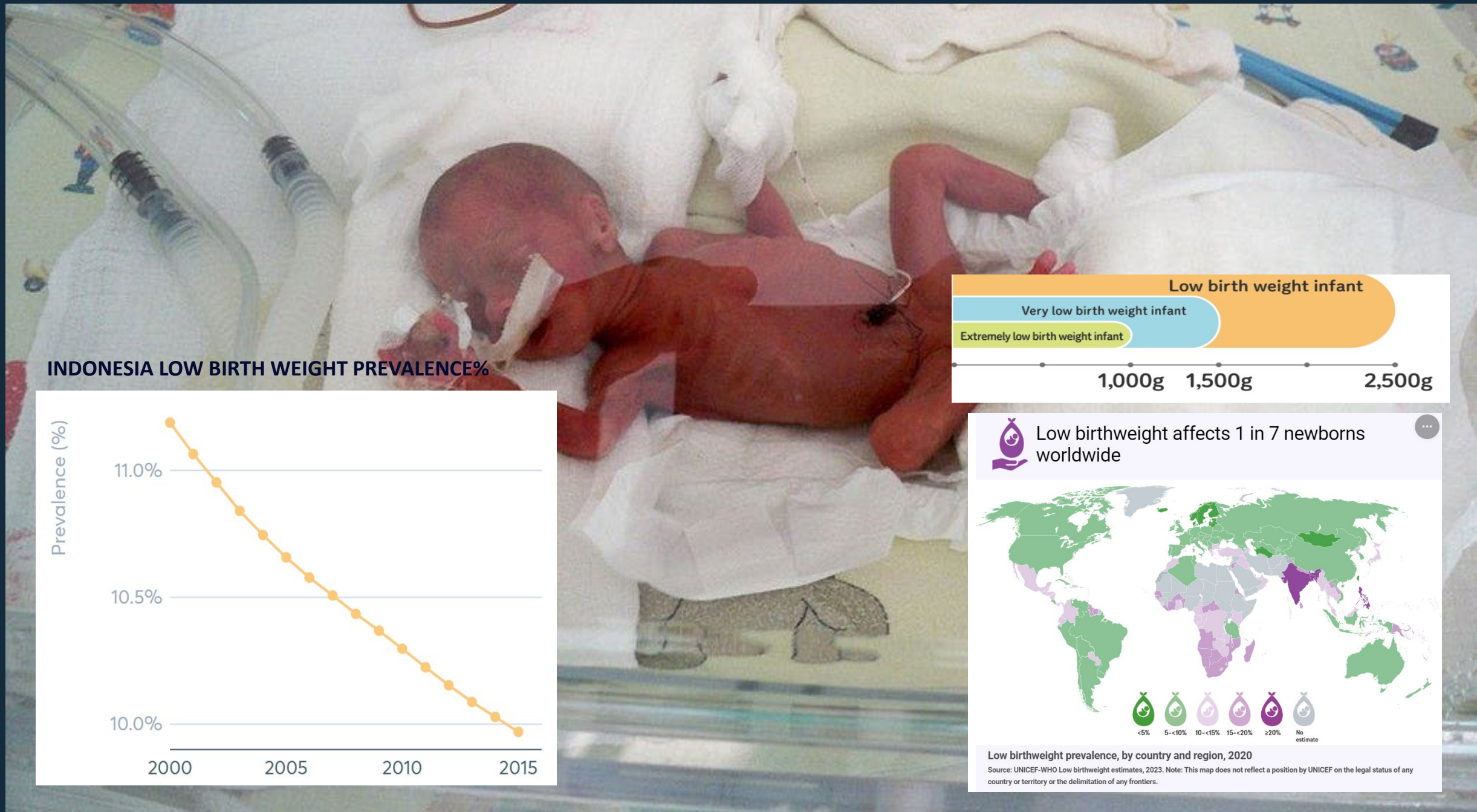
INDONESIAN MAJOR HEALTH CONCERNS

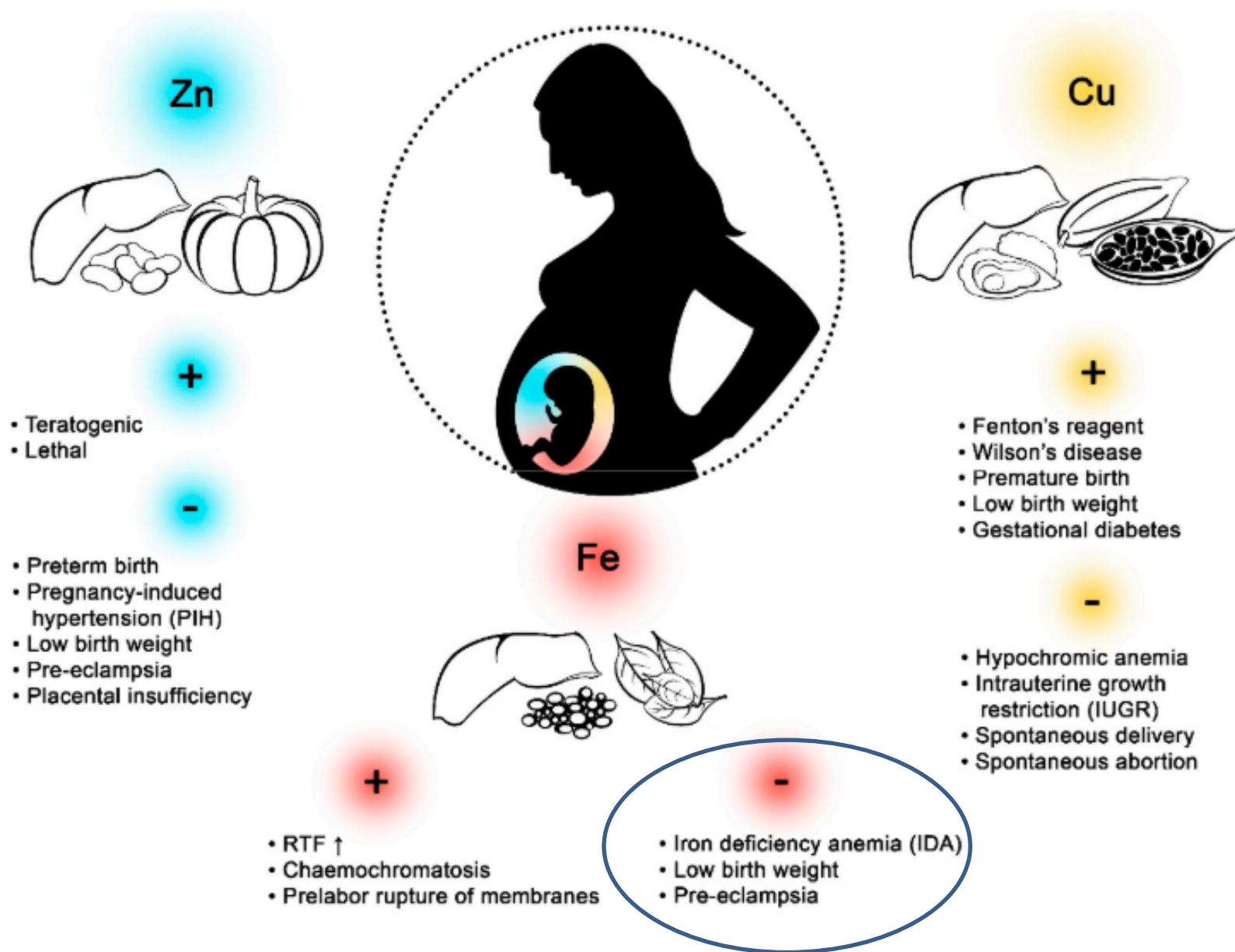
ANAEMIA PREVALENCE%




CHILDHOOD STUNTING%







A top-down view of a white plate filled with a variety of foods. On the left, there are several green beans. In the center, there's a portion of corn on the cob. To the right, there's a piece of meat, possibly beef or pork, topped with sautéed onions. There are also some sliced tomatoes and other vegetables visible. The plate is set on a dark blue surface with a gold-colored geometric pattern.

“Nutrition is not the concept of a single food or a single nutrient. Rather nutrition comes from the sum total of food we eat over time. And nutrition-related health outcomes stems from the combinations of foods (due to their different nutrient qualities) we consume.”

Emeritus Prof Mike Gidley
The University of Queensland

• **HIGH BIOLOGICAL VALUE:**

- complete protein (contains all essential amino acids)
- vitamin B12, niacin, vitamin B6
- iron, zinc, phosphorus

• **A SOURCE OF:**

- long-chain omega-3 polyunsaturated fats, riboflavin, pantothenic acid, selenium
- antioxidants and other bioactive substances including:
 - taurine, carnitine, carnosine, ubiquinone, glutathione and creatine

• **RELATIVELY LOW** in sodium



***Thank you Australia.
We are just so grateful that you
help us, support us, and allow
us to eat meat our way.***

- Indonesian uni student

***The live cattle are breaking the cycle of
poverty for 10 000s of Indonesians. For the
first time, many villagers are confident to
send their children to university - they know
they can finally afford to pay for the
children's education because of the cattle.***

- Neny

***Australians should be so proud that
they are helping my country and my
people eat good food. And also keep
our culture instead of forcing us to
lose our history. Thank you Australia.***

- Indonesian uni student



LIVE EXPORT(ERS)

WHAT DO YOU MEAN TO NUTRITION?



THANK YOU

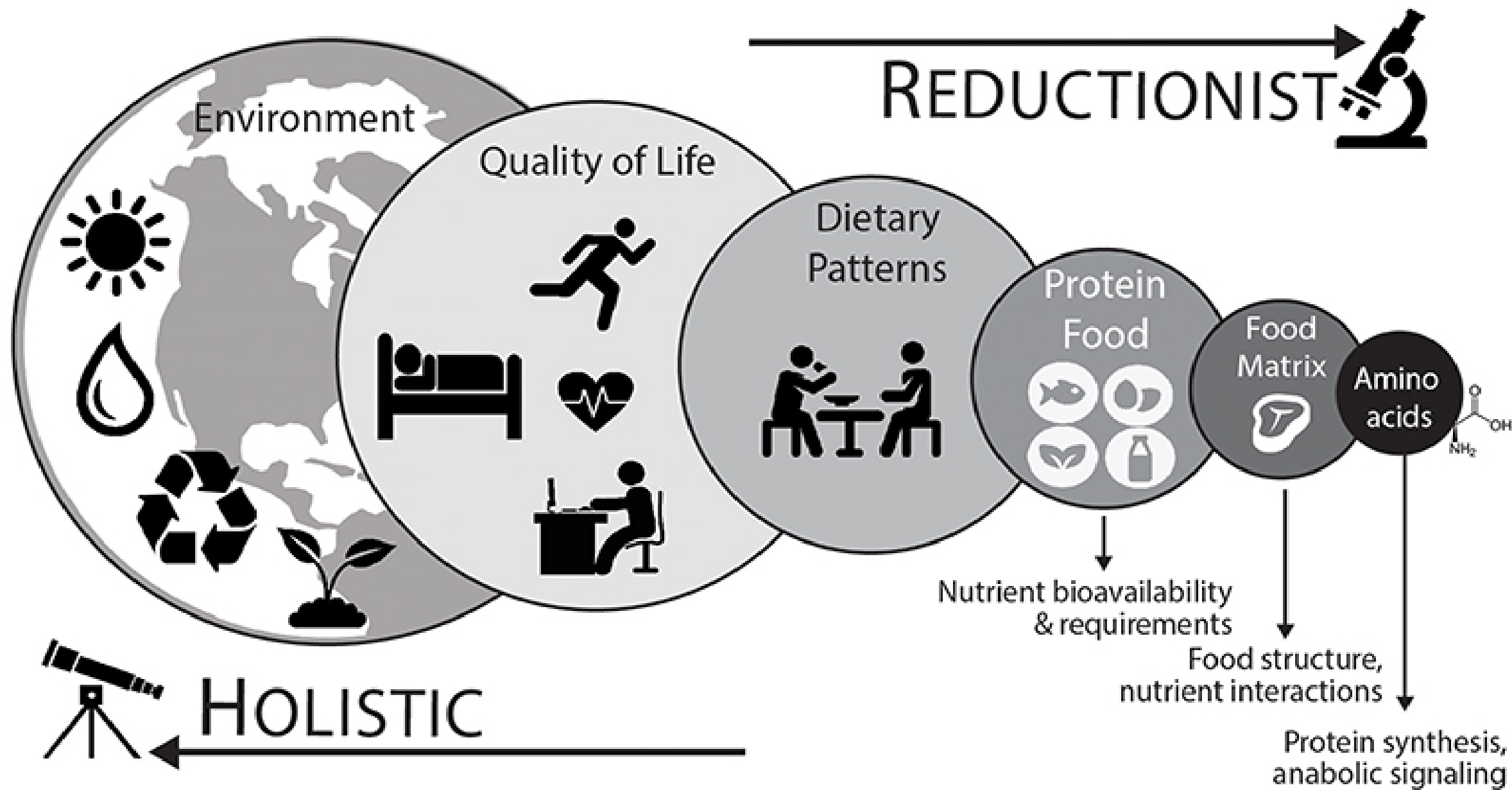


Dr Anneline.

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**IF YOU ARE NOT
VEGAN, YOU ARE
PRO CRUELTY.
PROVE ME WRONG.**





**Prof Andre Briend, Paediatrician +
Nutritional Scientist, WHO**



**Michel Lescanne, Food Scientist -
Nutriset**

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Ready-to-Use Therapeutic Food
Aliment Thérapeutique Prêt à l'Emploi (ATPE)
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For children > 6 months with severe acute malnutrition
Pour les enfants > 6 mois atteints de malnutrition aiguë sévère
Para niños > 6 meses con desnutrición aguda severa

1 sachet / 1 sobre = 500 kcal



Knead



Tear & open



Squeeze & eat

Peanuts, Sugar, Skim milk powder, Vitamins, Minerals



Princess, 1 year, Haiti,
4.5kg



12 weeks: Plumpy-Nut 3x per day;
7.5kg