



Methodology & Design of the first Total diet study in Riyadh, Saudi Arabia 🗇



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<u>Outline</u>

- 1. Objectives of Saudi TDS
- Methodology of the 1st total diet study in Riyadh, Saudi Arabia.
- 3. Targeted analytes
- 4. Timeline
- 5. Limitations & Future directions







Objectives of the S-TDS

The S-TDS aims to obtain the most accurate data on dietary exposure to contaminants and nutrients for the Saudi population and contribute data to WHO databases.

How?



Purchasing the most consumed foods from different retail outlets



Preparing food "as consumed"



Pooling & homogenizing foods into composites



Chemical Analysis







Methodology



Food selection

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 Mg
 AI
 P
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 AI
 P
 I

 Ca
 V
 Cr
 Mn
 Fe
 Co
 I
 As
 Se

 Sr
 Mo
 Cd
 Cd
 Sn
 I
 I

 Ba
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Analytes selection



Sampling



Preparation





Food Selection:

Consumption data from the national survey "Evaluation of the Nutritional Status of the People of

Saudi Arabia," (Al-Kanhal et al., 1991) was used for food selection and quantity:

Dietary survey methods:

- Food frequency questionnaire
- o 24-h dietary recall

Targeted age group:

- 18 years and above.



HAT KIND OF OLL AND FAR DO THEY USUALLY JDEE ' I HAT KIND OF OLL AND FAR DO THEY USUALLY JDEE ' J Markat Jacks (1) And and Butter i () Yesteritan Diel () Oct () Oc	Dist Asount communed is each meal Type of food isage isage isage Correal Products isage isage Correal Products Old isage Support Correal Products Old isage Support Correal Products Old isage Support Old Support Old isage Support Support Old Old isage Support Old Support Old isage Support Support Old Old isage Support Tasses Old Old isage Support Tasses Old Old Old isage Support Tasses Ol	24 HOUR RECALL OF FAMILY FOOD CONSUMPTION Lie T Jikit Jikit T Jikit Jikit T Jikit T Jikit Jikit T Jikit T Ji
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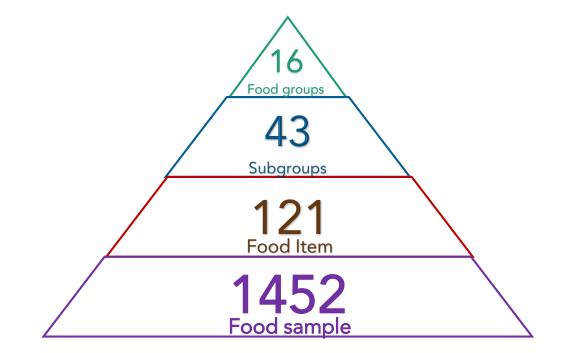




- 90% of population's diet representing most consumed food items
- ✓ Significant contributors to targeted analytes
- \checkmark Validated analytical method at Saudi FDA labs



- \checkmark Euromonitor market share data
- ✓ Saudi authority of statistics data on import & produce









Analytes Selection criteria:

- SFDA risk profiles
- Contaminant/nutrient must be present in a significant part of the diet.
- The availability of a validated analytical method.
- To fill gaps in knowledge regarding the content and composition of Saudi foods for these substances.

Arsenic	Lead	Cadmium	Mercury
Aluminum	Potassium	Sodium	Iron





Sampling:

- Sampling of the foods was conducted over 4 months (during March, April, May, and June, 2022).
- All the sampling of the foods was undertaken by SFDA staff.
- Sampling of foods took place in a single location (Riyadh) and in a single period.
- 4 major retail markets were chosen for sampling.







Food preparation & recipes

Standardized recipes were developed at the Saudi FDA as follows:

- 1. Three recipes from different sources were used to develop a standardized recipe.
- 2. Household measures (e.g. cups, spoons, liters) of each ingredient were converted to the corresponding gram weight.
- 3. Recipes were documented and reviewed by professional Saudi chiefs
- 4. Suggested adjustments were applied if appropriate.

Dish name	Chichen kabsa			كبسة دجاج		اسم الطبق	
Altarnative name 1		N/A		N/A	ں فی منطقة أخری	الاسم المرادف	
Altarnative name 2		N/A	N/A		الاسم المرادف في بلد اخر		
Serving Size	6-8	persons		من 6-8 أشخاص	الاسم المرادف في منطقة أخرى الاسم المرادف في بلد اخر عدد الأشخاص		
Eat with		N/A		N/A		تؤكل مع	
Ingredients	Row weight (Inc. inedible portion)	Cooked weight (Edible portions	Unit	المكونات	Preparation method	Notes	
Chicken	1800		g	دجاج وسط (عدد2)			
Rice	820		g	أرز (4كاسات)	رز كبسة يتم طبخه مع الماء		
Onions	300		g	بصل (عدد2)			
Tomatoes	390		g	طماطم (عدد 3)			
Tomato paste	17		g	صلصة طماطم (ملعقة كبيرة			
Butter	40		g	اربع ملاعق طعام زيت			
Spices	26		g	بهارات مشكلة			
Salt	22		g	ملح اربع ملاعق شاي			
Black pepper	4		g	فلفل أسود ملعقه صغيرة			
Water	1440		g	ماء لطبخ 6 أكواب			
Hot pepper	32		g	فلفل حار عدد (2)			
Total weight				المجموع			
CODER		a					

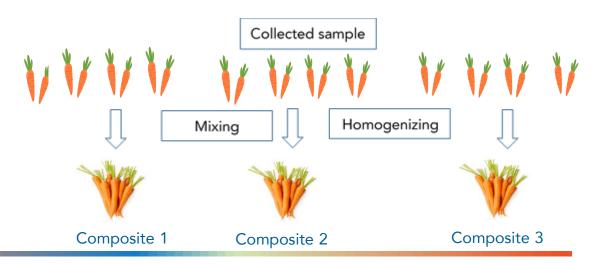




Sample preparation:

- 12 samples of each food item were purchased and prepared at the kitchen
- Samples were grouped to form 3 composites
- Mixing & homogenizing was done at SFDA labs





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Standard Operation procedures SOPs

- 1 Food Collection:
 - i. Shopping list
 - ii. Instructions for purchasers/inspectors
 - iii. Collection report
 - iv. Codification and labelling
- 3 Standardized Operation procedures (SOPs) for Kitchen:
 - I. Checking for compliance
 - II. Registering
- 4 Kitchen Laboratory instructions and SOPs of sample preparation:
- 5 Analytical laboratory

Gerald G. Moy Richard W. Vannoort *Editors*

Total Diet Studies





JOINT GUIDANCE OF EFSA, FAO AND WHO





World Health Organization

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<u>General SOPs for staff involved in TDS:</u>

- 1. Instructions for food collection
- 2. Food logging in the Collection Report
- 3. Instructions for hygiene and food preparation in the Kitchen
- 4. Cooking Procedure definition of terms
- 5. Labelling and storage
- 6. Chemical analysis

الدليل الإرشادي للعاملين في مطابخ دراسة النظام الغذائي الشامل

الإدارة التنفيذية للرصد وتقييم المخاطر

إدارة تقييم المخاطر

قسم المخاطر الكيميائية



Food Groups							
Main Group Code (1)	Food Group	Sub Groups Code (2)	Subgroups				
		0101	Grains & whole grains, flours, wheat, rice, maize, barley, corn, sorghum				
	Cereals & grains	0102	Cereal products (breads, pasta, noodles, tortillas, etc.)				
01	products	0103	Biscuits, cakes, doughs, pastries				
		0104	Breakfast cereals				
		0105	Starch				
		0106	Pulses, Legumes, beans & it's products				
		0201	Fresh Vegetables (cucumbers, tomato, etc.)				
		0202	Processed Vegetable (frozen /dried / processed / canned) like: Tomato paste				
	Vegetables & vegetable products	0203	Vegetable juices				
02		0204	Mushrooms, fungi				
		0205	Leafy Vegetables, leafy herbs, grape leaves, edible flowers				
		0206	Roots, tubers & it's products (for e.g Potato, Sweet Potato, Yams, Cassavas, Taros & Sunroot)				
		0301	Fresh Fruits (berries, citrus fruit, etc.)				
03	Fruits & fruit products	0302	Processed fruits (frozen / dried / processed / canned)				
		0303	Jams, jellies & marmalades				
		0304	Juices (fresh, nectar & fruit drinks)				
04	Nuts & seeds	0401	Nuts (Hazelnut, almond, pistachio, cashew, walnut, ets) & it's products (almoud drink, ets)				
		0402	Seeds & it's products				
05	Oils & fats	0501	Plant fats & oils (oilseeds, Seed oils, margarines)				
05	Ons & lats	0502	Animal fats & oils (ghee, butter, marine oils)				
		0601	Fish				
		0602	Molluscs				
06	Fish & seafood products	0603	Crustacea				
	i lon a scarooa products	0605	Processed marine animals (dried, salted, smoked, canned)				
		0606	Seaweed & algae				
		0701	All red meat species				

	Collector name/ID: /			Date of purchase			12/4/2022		/4/2022	
Food item	Sample code	Brand name	Description of sample/ Packaging type	Minimum weight (g)	Store name/Location	Country of Origin	Cost (SR)	Expiration date	Sample condition at time of purchase.	Notes/ alternative purchasing date
Pasta	0049	Goody		500g	Danube					None
Pasta	0050	Perfetto		500g	Danube					
Pasta	0051	buitoni		500g	Danube					
Pasta	0052	Freshly	whole grain	500g	Altamimi					
Pasta	0053	al Alali		500g	Danube					
Chocolate cake	0130	homemade	المطاحن الأولب / الصوامع	500g	الدانوب					
Chocolate cake	0131	homemade	Voom	500g	الدانوب					
Chocolate cake	0132	homemade	بيتي كروكر	500g	الدانوب					
eggplant / Boiled	0337	supermarket/Ce ntral V&F market	باذنجان مكدوس بالكيلو	500g	الدانوب	لبنان	5.51			
eggplant / Boiled	0338	supermarket/Ce ntral V&F market	باذنجان بالكيلو	500g	الدانوب	سعودت	11.95			

XF	(FD87 \bullet : $\times \checkmark f_x$ Sample Coding								
	А	В	с	D	E	G	XFD		
1	Food item	Brand name	Sample code	Composite code	Product number	LIMs code	Status		
2	rice	AbuKas	0001		1.0062E+11	FD_RYD-RO-150322-05086	ок		
3	rice	almuhaideb Punjabi	0002	C001					
4	rice	Alshaalan	0003						
5	rice	Alalamin	0004						
14	rice/short grain	sun white	0013						
15	rice/short grain	white swan	0014	C004	1.0062E+11	FD_RYD-RO-150322-05199	ок		
16	rice/short grain	Green Farmers	0015	0004					
17	rice/short grain	أبو بنت) Abu Bint	0016						
26	Bread Toast	L'u <i>s</i> ine	0025	C007	1.9059E+11		ок		
27	Bread Toast	Herf y	0026			FD_RYD-RO-150322-05089			
28	Bread Toast	Yaumi	0027						
29	Bread Toast	Fuschia	0028						
88	Bread Toast	L'u <i>s</i> ine	0037						
89	Bread Toast	Herf y	0038	C010	1.9059E+11	FD_RYD-RO-150322-05093	ок		
10	Bread Toast	Yaumi	0039						
58	Pasta	Perfetto	0057			0211E+11 FD_RYD-RO-220322-05692 FD_RYD-RO-220622-11942			
59	Pasta	buitoni	0058	CO15	1000315-11		Dending		
50	Pasta	al Alali	0059	CO15	1.902116+11		Pending		
51	Pasta	Wafra	0060						
10	~		2252						



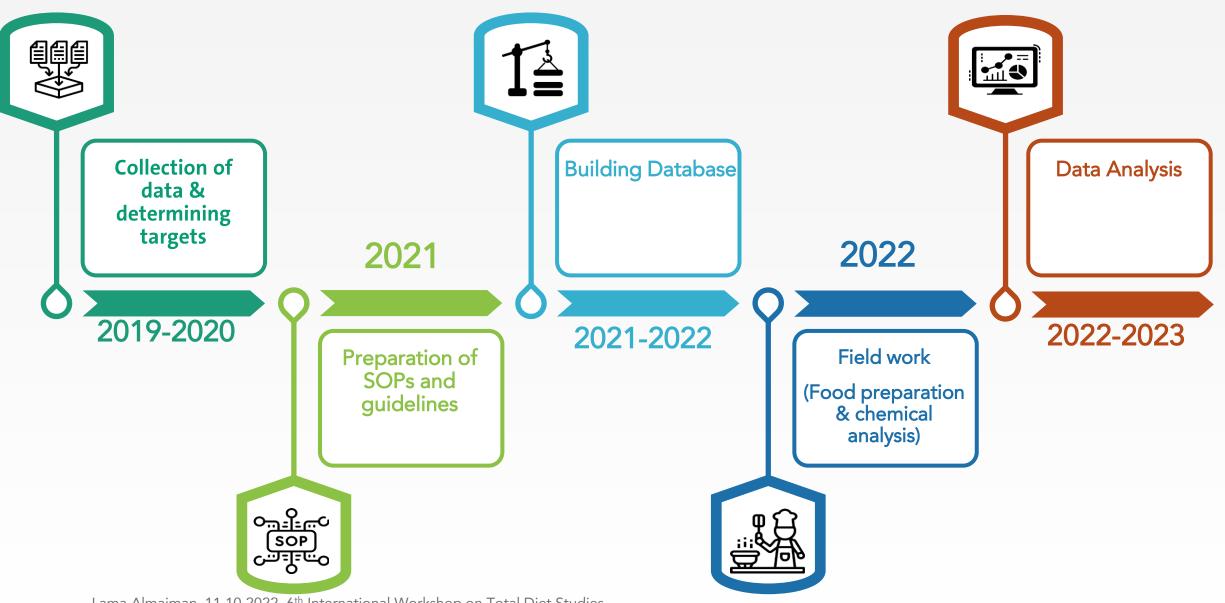


Food Preparation



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Future directions

- 1. Extend the S-TDS timeline
- 2. Include more cities, analytes and food items from the results of recent diet survey
- 3. Establish a technical international advisory committee for the S-TDS project





Thank you



Bundesinstitut für Risikobewertung



World Health Organization

