



INSTITUTE OF NUTRITION
AND FUNCTIONAL FOODS

Nourishing
new ideas

What are the criteria used to assess or improve the food supply quality: Findings from a scoping review and stakeholders' perspectives

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Background

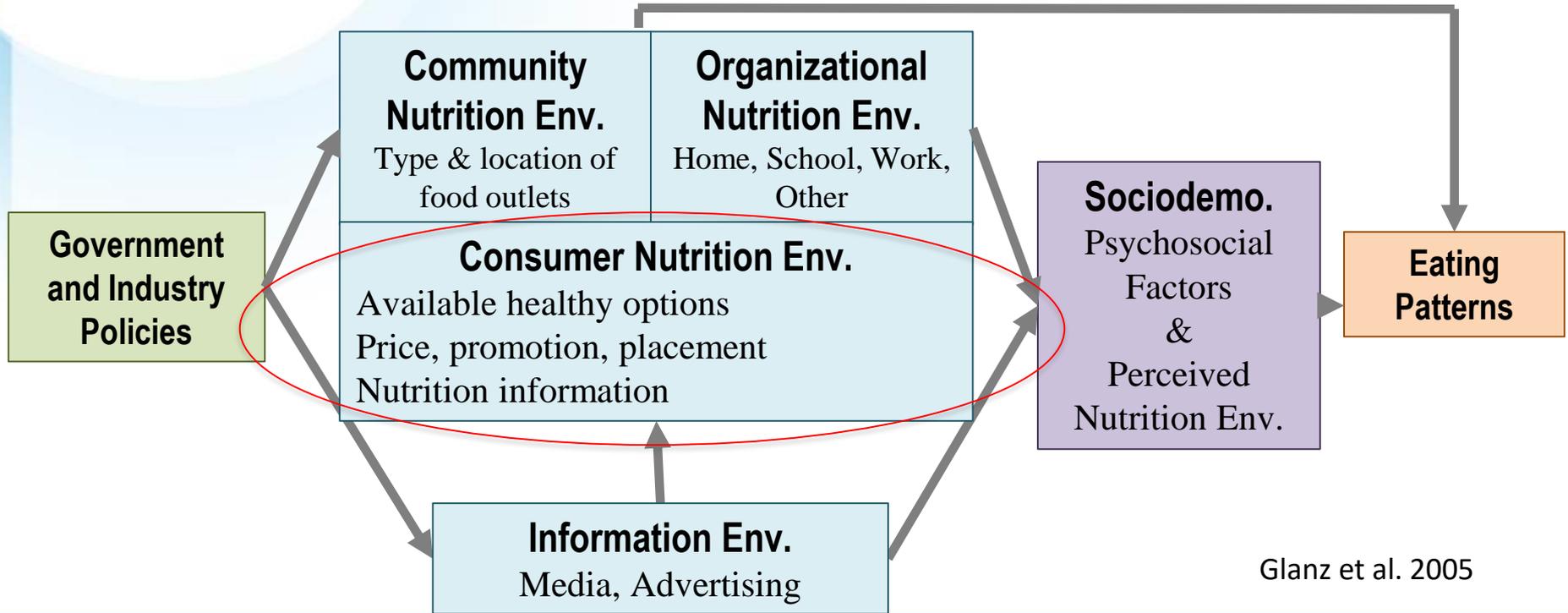
- Most of Canadians do not meet recommendations associated with a reduce risk of chronic diseases¹
- Necessity to create policy and environmental changes to facilitate access to healthy foods²
- To evaluate these changes within various settings, we need to define what is a food supply of quality
- **No consensus** on how to define the quality of the food supply and the food products, neither the criteria to take into account³

1. Garriguet 2004

2. OMS 2003

3. Penney 2014

Model of Community Nutrition Environments



Glanz et al. 2005

Objectives

General

- Review the evidence about the quality of the food supply

Specific

- Identify quality criteria
- Integrate them with stakeholders' perspectives

Methods (literature)

- 🌱 Six steps proposed by Arksey & O'Malley (2005)
- 🌱 Working committee
- 🌱 Inclusion & Exclusion criteria
- 🌱 Search strategy developed by librarian
- 🌱 Scientific & Grey literature

Open Science Framework, Laignon et al. 2018

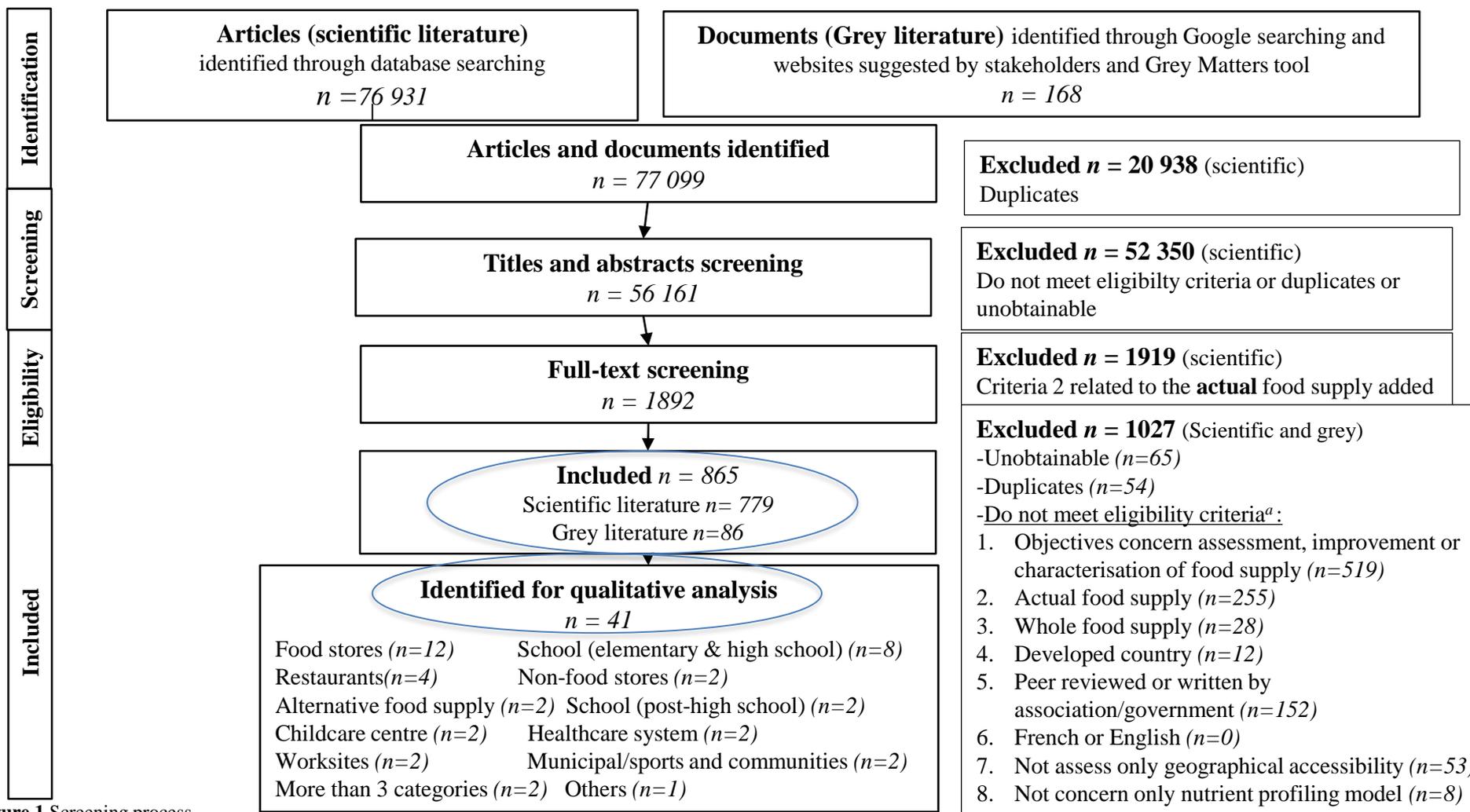


Figure 1 Screening process

^a Some documents were excluded for more than one reason.

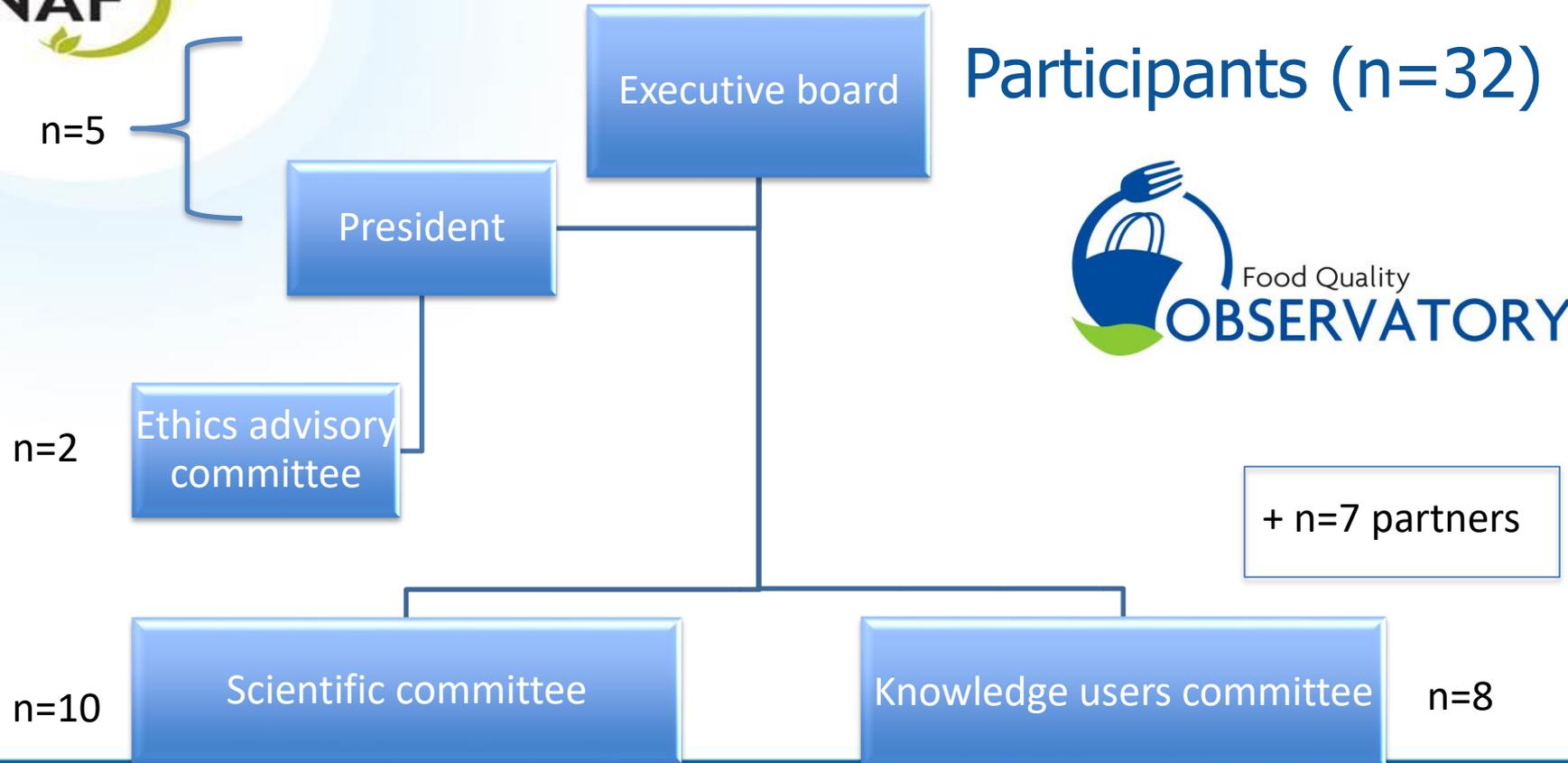
Methods (consultation)

- 🌱 Workshop with cross-sector partners from governance committees
- 🌱 What criteria would you use to evaluate the food supply quality within various settings?
- 🌱 Intersectorial tables: top 5 criteria



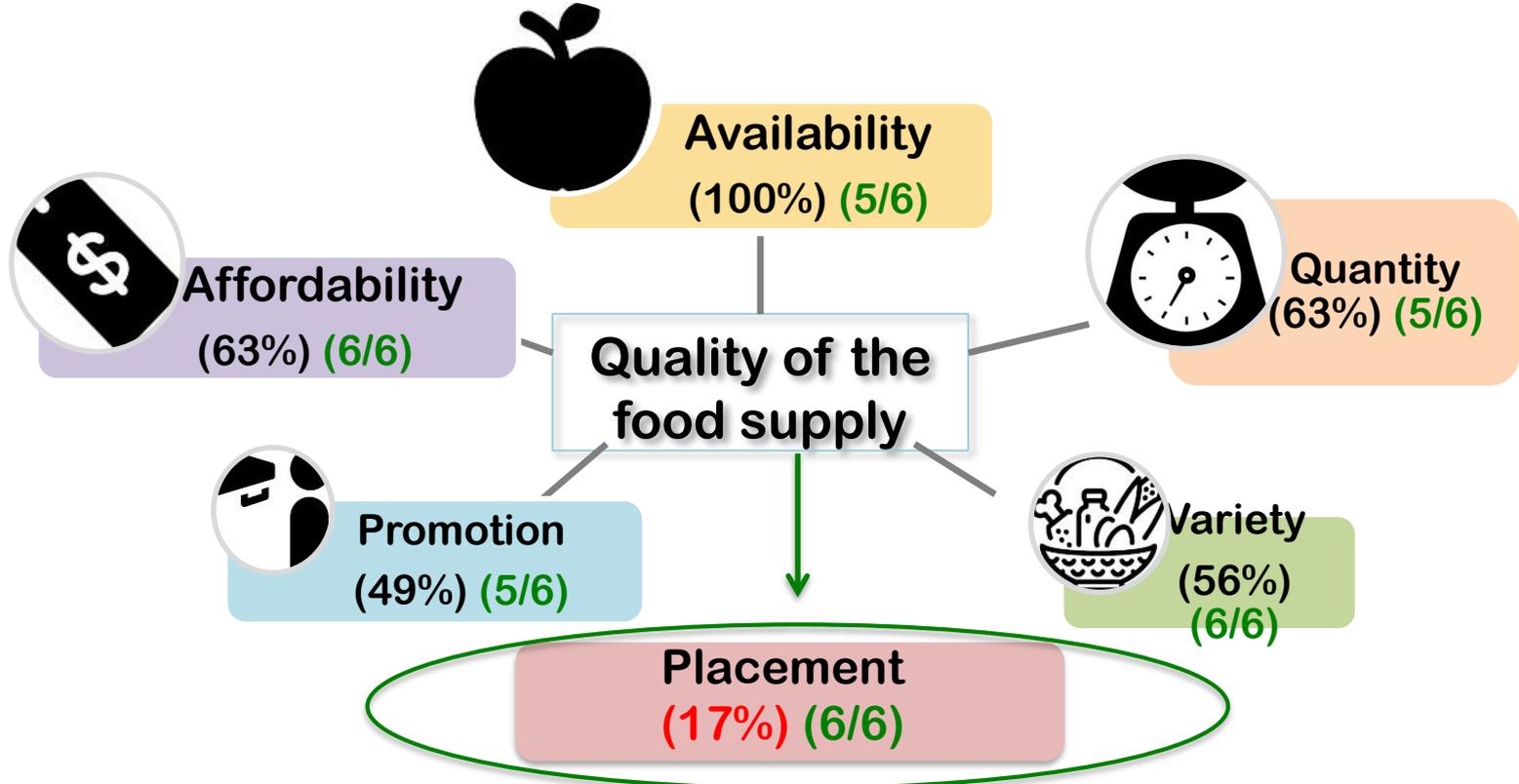


Participants (n=32)



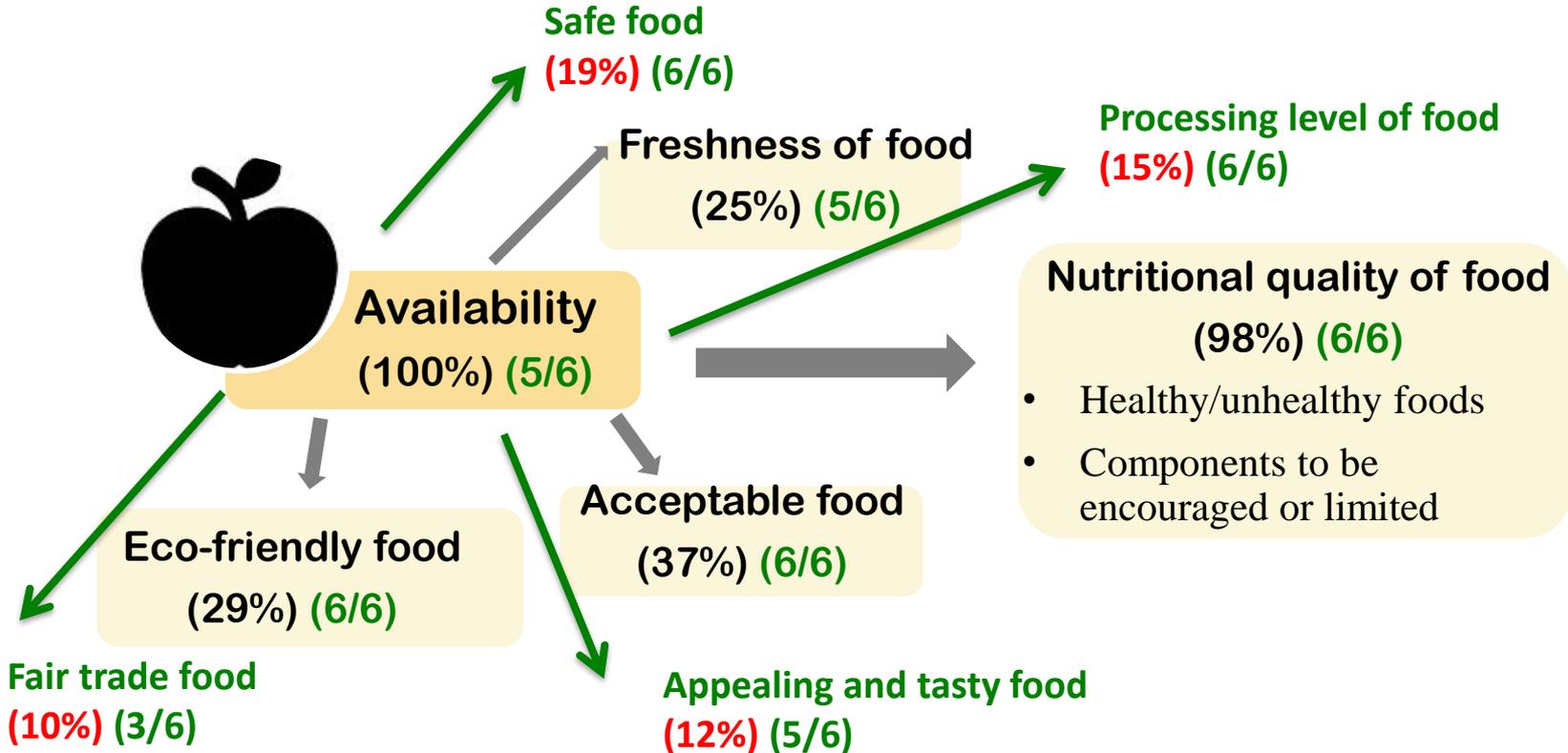
Results: scoping review (% of the n=41 documents) and workshop (n=6 tables)

Quality food supply criteria



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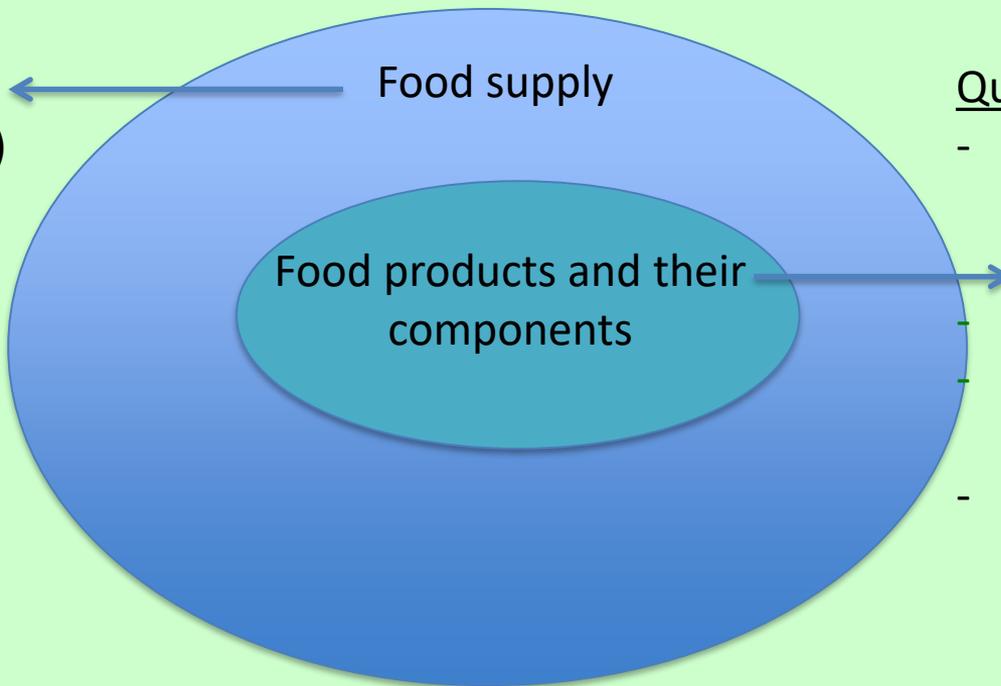
Quality food products criteria



Consumer Food Environment

Quality criteria:

- Availability (Qt, Var)
- Affordability
- Promotion
- Placement



Quality criteria:

- Nutritious, whether or not prepared or processed
- Safe and Fresh
- Fair trade and Eco-friendly
- Acceptable, Appealing and Tasty

Discussion

- 🌱 Criteria are consistent with literature (4 P's)
- 🌱 Consensus among literature and partners
- 🌱 Consultation: « Quebec color » to the data
- 🌱 New criteria: fair trade & eco-friendly foods

Glanz et al., 2005; Gustafson et al., 2011; Ni Mhurchu et al., 2013; Kelly et al., 2011; Glanz 2012

Conclusion and next step

- 🌱 Knowledge: food supply and food products quality criteria
- 🌱 Definition: to be proposed, validated and disseminated



Common definition is required to effectively assess and monitor the quality of the food supply within various settings at the provincial and national level

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