# The Effect of Spices and Herbs on Acceptance of Reduced Saturated Fat and Calorie Foods

James O. Hill, Ph.D.

Anschutz Professor

Executive Director,

Anschutz Health and Wellness Center

University of Colorado



# Background

- Reducing dietary calorie and saturated fat intake remain key goals for Americans to meet the Dietary Guidelines.
- Consumers need practical strategies to accomplish reducing calorie and sat fat intake without sacrificing flavor or convenience.
- Substituting herbs and spices for fat may be a promising strategy but has not been systematically studied.



#### Hill Disclosures

McCormick – research funding; travel expenses



# **Objective**

- Specific Aim: To test whether enhancing the flavor of reduced fat/calorie food through the use of spices can improve overall consumer liking.
- Hypothesis: A reduced fat meal with spices will be liked as much as a full fat meal and more than a reduced fat meal without spices.



# **Approach**

- Two different test meal contexts
  - Lunch and Dinner
    - Meatloaf, Chicken (served with creamy pasta and mixed vegetables)
  - Breakfast
    - French Toast (served with turkey sausage)



# Design

- Single blind, randomized, three period, withinsubjects crossover design
- Three different test meals; full fat, reduced fat and reduced fat plus spice (reduced fat meals were iso-caloric)
- 150 subjects; 6 groups of 25; all possible combinations of 3 treatments
- IRB approved



# Subjects and screening

Inclusion: Male and Female, 18 – 65 years

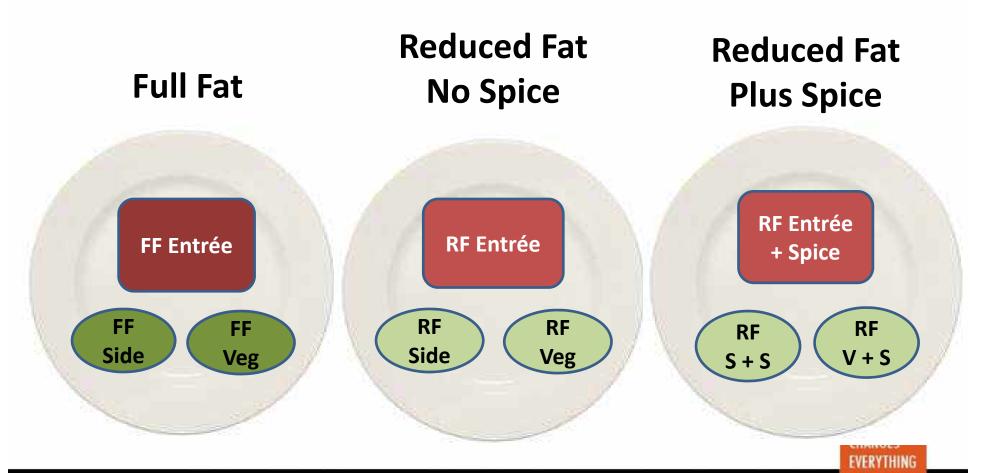
Dinner: N=149, 102 F, 47 M; Mean age 35.9 yr

Breakfast & Lunch: N=151, 104 F, 47 M age 36.5 yr

- Exclusion: taste and eating disorders, food ingredient allergies, dietary restrictions (e.g., vegetarian), and dislike of the test meal items.
- Informed consent
- Block food frequency questionnaire



# **Treatments**



### Impact of fat reduction on overall dinner meal

	Full Fat	Reduced	Reduced	Reduction
		Fat	Fat + Spice	from FF
Total calories	610	395	395	35%
Total fat (g)	38	12	12	68%
Total sat fat (g)	18.5	6	6	68%



### **Dinner Entrée and Side Items**

	FF	RF	RF+S	Reduction from
Meatloaf				FF
Total calories	310	200	200	35%
Total fat	21	7	7	67%
Total sat fat	8	3	3	63%
Vegetables				
Total calories	70	45	45	36%
Total fat	4	1.5	1.5	63%
Total sat fat	2.5	1	1	60%
Pasta				
Total calories	230	150	150	35%
Total fat	13	3.5	3.5	73%
Total sat fat	Total sat fat 8		2	75%



### **Breakfast and Lunch**

	FF	RF	RF+S	Reduction from
French Toast				FF
Total calories	280	250	250	11%
Total fat	8	4.5	4.5	44%
Total sat fat	4	2	2	50%
Sausage				
Total calories	130	100	100	23%
Total fat	10	6	6	40%
Total sat fat	4	2	2	50%
Chicken				
Total calories	220	180	180	18%
Total fat	10	6	6	40%
Total sat fat	2.5	1.5	1.5	40%



## Recipe Herbs and Spices

Food	Base Spices	Spices Added
Meatloaf	Salt, black pepper	Basil, Oregano, McCormick Perfect Pinch Garlic & Herb Salt-Free Seasoning
Pasta	Salt, black pepper	Garlic Powder, Onion Powder, McCormick Italian Seasoning, Chervil, Chives
Vegetable	Salt, black pepper	Garlic Powder, Onion Powder, Dill



### Recipe Herbs and Spices – breakfast and lunch

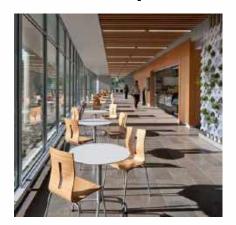
Food	Base Spices	Spices Added
French Toast	Salt, black pepper	Cinnamon, nutmeg, cinnamon extract, vanilla extract
Sausage	Salt, black pepper. sage	Rosemary, thyme, red ground pepper
Chicken	Salt, black pepper	Garlic powder, onion powder, fennel seed, smoked paprika, parsley granules



# **Study Procedures**

- Each subject served on same day of three consecutive weeks
- Subjects had 30 minutes to consume meal
- 12 ounces of water provided with meal
- Liking measured on 9 point Likert scale







Plates weighed and photographed before and

after meal consumption









#### Food liking assessment

#### Meatloaf Test Meal

Approved

NOV 3 0 2012

Participant ID #

Trav #

-COMIRB

Thank you for participating in this study. We would like to get your opinion about the meal you have just eaten. Please answer the following questions to best of your ability.

How much do you like or dislike this meal?

Dislike extremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like extremely

How much do you like or dislike this meatloaf dish?

Dislike extremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like extremely

How much do you like or dislike this pasta side dish?

_	Dislike tremely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like extremely

How much do you like or dislike this vegetable side dish?

 islike remely	Dislike very much	Dislike moderately	Dislike slightly	Neither like nor dislike	Like slightly	Like moderately	Like very much	Like extremely
		0						



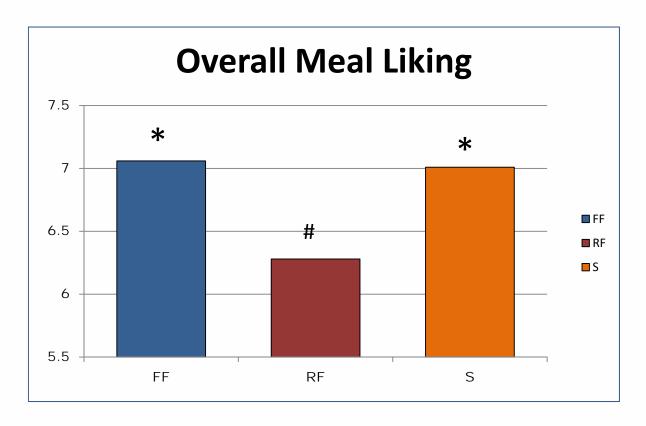
CHANGES EVERYTHING

## **Self-Reported BMI+Habitual Diet**

Block FFQ

					%
Variable	N	Mean	SD	Median	Kcal
BMI from FFQ	149	24.4	4.5	23.4	
Total calories/day	149	1628.2	691.6	1568.1	
Total fat/day	149	65.4	32.6	62.4	36.2
Total saturated fat/day	149	20.1	10.0	18.9	11.1

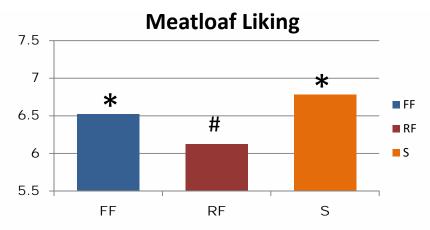
#### **Overall Dinner Meal**



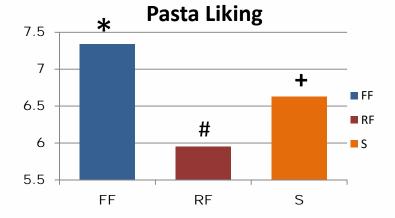
\*Different symbols significantly different, p<.0001

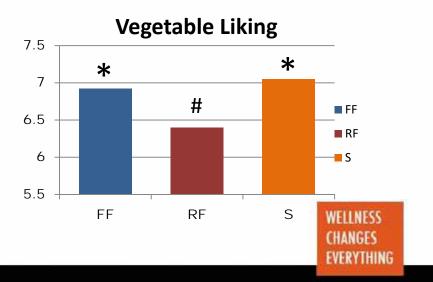


#### Individual Item Scores – Dinner Meal



\*Different symbols significantly different, p<.0001





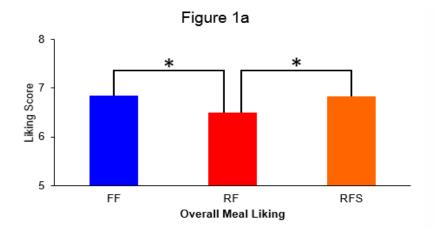
## Meal, entrée and side dish liking

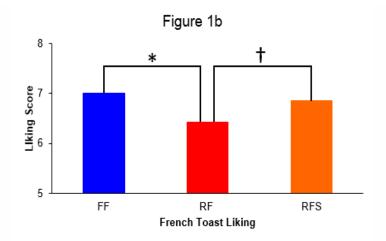
					P Values	
Meal Item	FF	RF	S	FF:RF	FF:S	RF:S
Meatloaf meal	7.06	6.29	7.01	<.0001	0.7246	<.0001
Meatloaf entrée	6.52	6.14	6.78	0.0156	0.0985	<.0001
Vegetable side dish	6.91	6.42	7.05	0.0019	0.3879	<.0001
Pasta side dish	7.34	5.95	6.63	<.0001	<.0001	<.0001
% meal eaten	78.7	76.8	78.4	.1043	0.6473	0.2419

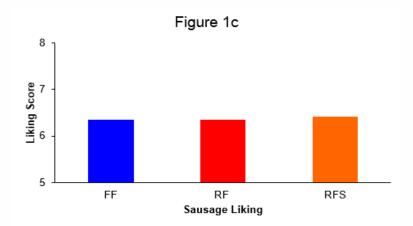
EVERYTHING



### Breakfast

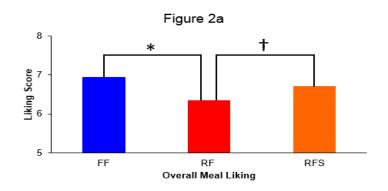


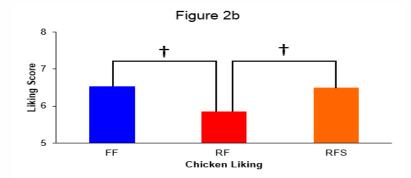


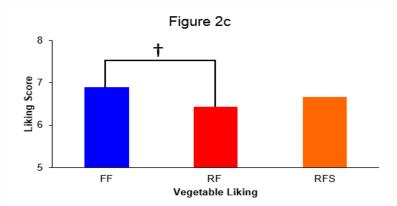


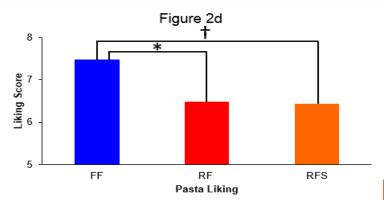
WELLNESS CHANGES EVERYTHING

### Lunch









WELLNESS CHANGES EVERYTHING

# Conclusions

- Using spices in place of fat may provide a practical tool to help Americans meet the dietary guidelines
- The impact of the substitution appears to depend on the characteristics of the food –eg.
   Meatloaf vs Pasta



#### **Acknowledgments**

- Thanks to John Peters, Ph.D., Sarit Polsky, MD, Rebecca Stark, BS, and students from Johnson and Wales University
- Thanks to the amazing culinary support from McCormick!
- Funding provided in part by McCormick
   Science Institute



#### **OUR TEAM**



Thanks to our fantastic faculty and staff!

