















An examination of the impact of eating either: pasture-raised beef and lamb, grain-finished beef and plant-based alternatives.

STAGE 3

February 2020 - September 2021 Examine how the nutrients from a meal comprising the contrasting foods are absorbed and utilised by the body in males aged 20-34 years led by Dr Andrea Braakhuis of the University of Auckland.

STAGE 1:

November 2019 - November 2020

STAGE

STAGE 2:

November 2019 - March 2021 Advanced analysis on how these contrasting foods are digested by the body led by Dr Mike Boland and Dr Lovedeep Kaur of the Riddet Institute.

STAGE 4

November 2020 - November 2022

The research is supported by Meat Industry Association Innovation Ltd (MIA Innovation) and jointly funded with Beef + Lamb New Zealand Ltd (B+LNZ), the Ministry of Business, Innovation and Employment (MBIE) and High Value Nutrition (HVN).









HIGH-VALUE

NUTRITION





Acute Meat and Alternative Intake (PRotEin Dlet SatisfacTION)

Measures

- ·Glucose/Insulin
- ·Chylomicron fatty acids
- ·Plasma amino acids
- ·Plasma neurotransmitters
- ·Inflammatory markers

Aim

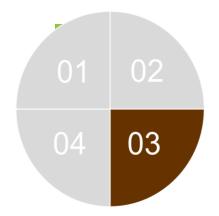
·To determine the acute nutritional effects of isocaloric, blinded meals containing a plant-based meat alternative or pasture-raised-beef or lamb and grain-finished beef

- Study registered at ClinicalTrials.gov / NCT04545398
- *Ethics approved by the Ministry of Health, Health and Disability Ethics Committee (Ref: 19/STH/226)



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Methods





30 men (20-34 years) per treatment BMI ≤ 30

Pasture-raised beef

Grain-finished beef

Pasture-raised lamb

Plant-based meat analogue





Blinded Study?



Grain finished beef consistently scored the highest of visual appeal, smell, taste, and overall palatability whereas the plant-based meat analogue scored lowest

- Did participants know what they were given?
 - 93% guessed correctly when given Beyond Burger™
 - 40% guessed correctly when given Grain-fed beef
 - 23% guessed correctly when given Pasture-raised beef
 - 27% guessed correctly when given Lamb



ORIGINAL RESEARCH

Protein, Carbohydrate, and Fat Metabolism



Plasma Amino Acid Appearance and Status of Appetite Following a Single Meal of Red Meat or a Plant-Based Meat Analog: A Randomized Crossover Clinical Trial

Toan Pham, 1,2 Description Scott Knowles, Emma Bermingham, Julie Brown, Rina Hannaford, David Cameron-Smith, 5,6 and Andrea Braakhuis Toan Pham, 1,2 Description Scott Knowles, Emma Bermingham, Julie Brown, Rina Hannaford, David Cameron-Smith, 5,6 and Andrea Braakhuis Toan Pham, 1,2 Description Scott Knowles, Braakhuis Toan Pham, 1,2 Description Scott France Franc

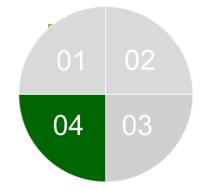
¹Discipline of Nutrition, School of Medical Sciences, Faculty of Medical and Health Sciences, The University of Auckland, Auckland, New Zealand; ²Auckland Bioengineering Institute, The University of Auckland, Auckland, New Zealand; ³Smart Foods Innovation Centre of Excellence, AgResearch Ltd, Palmerston North, New Zealand; ⁴Bioinformatics and Statistics Team, AgResearch Ltd, Palmerston North, New Zealand; ⁵College of Engineering, Science and Environment, The University of Newcastle, Australia; and ⁶College of Health, Medicine and Wellbeing, The University of Newcastle, Australia

ABSTRACT

Background: Red meat is a nutrient-dense food and a dietary staple. A new generation of plant-based meat analogs (PBMAs) have been designed to mimic the experience of eating meat, but there is limited evidence about their digestive efficacy and nutritional quality.

Objectives: We compared the postprandial digestive response of a single meal containing meat commercially raised in New Zealand, including

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Sustained Well-Being Benefits of Beef Consumption



PREDITION Trial (PRotEin Dlet SatisfacTION)

Flexitarian: vegetable-based with meat 3 x per week





20 household units 20-34 years of age



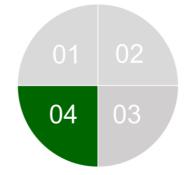
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Vegetarian:
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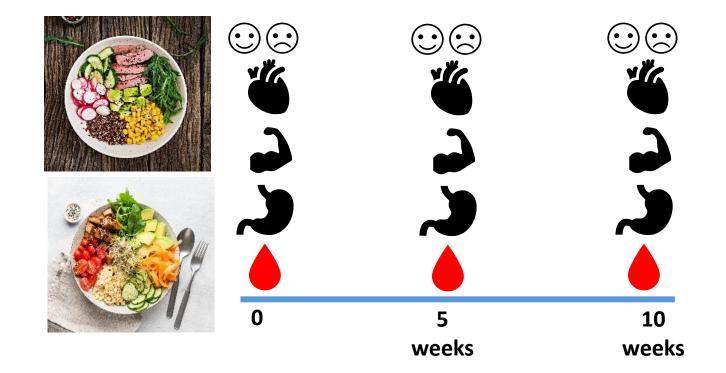




Sustained Well-Being Benefits of Beef Consumption



- Study registered at ClinicalTrials.gov / NCT04869163
- Ethics approved by the Ministry of Health, Health and Disability Ethics Committee (Ref: 20/STH/157)





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A Modern Flexitarian Dietary Intervention Incorporating Web-Based Nutrition Education in Healthy Young Adults: Protocol for a Randomized Controlled Trial

Andrea Braakhuis ¹ , Nicola Gillies ¹ ; Anna Worthington ¹ ; Scott Knowles ² ; Tamlin Conner ³ ; Rajshri Roy ¹ ; Toan Pham ¹ ; Emma Bermingham ² ; David Cameron-Smith ⁴ ;

Article Authors Cited by Tweetations (13) Metrics

Abstract

- Abstract
- Introduction

Background:



What is this?

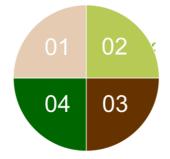
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Pasture-raised advantage





University of Auckland: Andrea Braakhuis, Toan Pham, Rajshri Roy, Nicola Gillies, Anna Worthington, Larissa Li, Julie Brown



AgResearch: Emma Bermingham, Scott Knowles, Matthew Barnett, Arvind Subbaraj, Kevin Taukiri, Frank Zhang, Jihan Kim, Sara Walden, Michael Agnew, Noby Jacob, Rina Hannaford



Riddet Riddet/Massey University: Lovedeep Kaur, Mike Boland, Feng Ming Chian, Amrutha Elamurugan, Olawunmi Oladeji



University of Otago: Tamlin Connor



Newcastle University, Australia: David Cameron Smith

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