## Food Habits and Knowledge Related with Meat on a Sample of Portuguese Consumers

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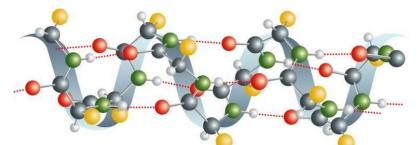


#### Introduction



- Meat is one of the most consumed food products by the Portuguese population (National Statistics INE):
  - □ Meat consumption in 2019 was 119.1 kg/inhabitant
  - Poultry was the most consumed, followed by pork.
  - □ Beef sheep and goat have less expression on the Portuguese market.
- ► The Portuguese Health Board (DGS) recommends a weekly ingestion of red meat up to 500 g (about 70 g per day), because when in excess it can increase the risk of colon cancer.
- Excessive consumption of red meat is directly related to the environment, and there is an increasing concern to reduce these impacts.

#### **Nutritional value of meat**



- Meat contains proteins, lipids, water, vitamins and minerals, but the composition varies according to the type of animal and production conditions, such as feed.
- Meat contains proteins of high biological value, having a large amount of essential amino acids, supplying about 50% of the human being's daily protein needs.
- ▶ White meat has a lower fat content as compared to red meat. The main lipids present in chicken are unsaturated fatty acids, around 67.3%, while in sheep meat the saturated lipids are around 57.7%.
- Meat has vitamins of B complex, while vitamins A and D are found in higher amounts in the liver.
- Meat is rich in minerals, phosphorus and potassium also containing trace elements such as iron and zinc.

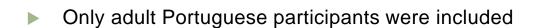
### **Objective**

This study aimed at investigating the meat consumption habits and knowledge about some facts related with meat consumption and production, namely the effects for human health and for the environment.

### Methodology



- Questionnaire survey (on-line platform)
- Data collection between March and May 2020.



Ethical approval (ref. 12SUB2020)

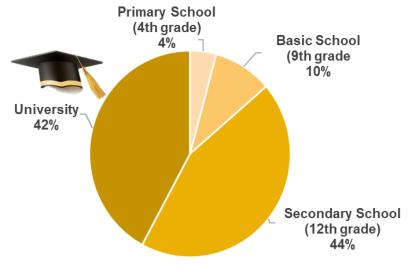


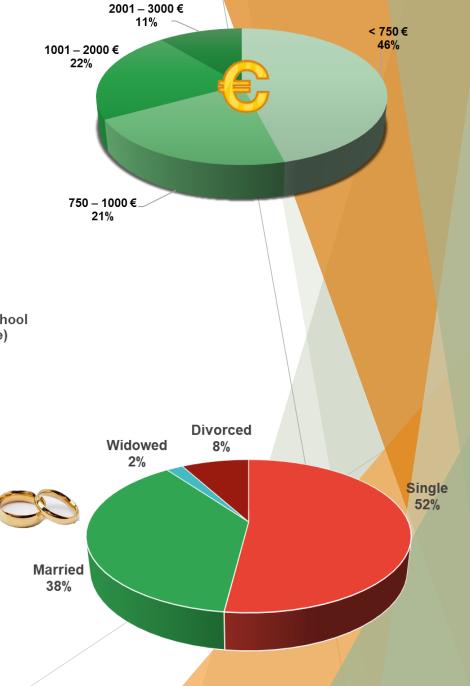


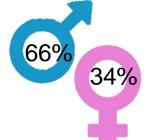
Data treatment – Excel 2016

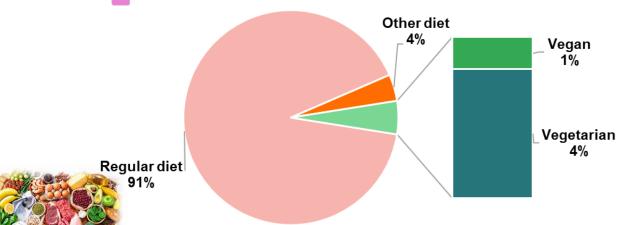
## Sample characterization

Group	Age (years) M ± SD
Women	37 ± 17
Men	42 ± 16
Global sample	39 ± 17



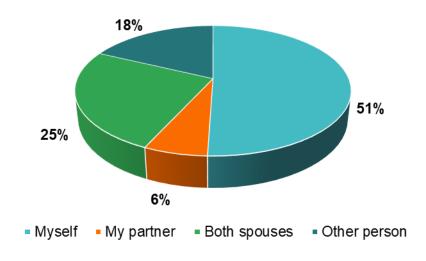


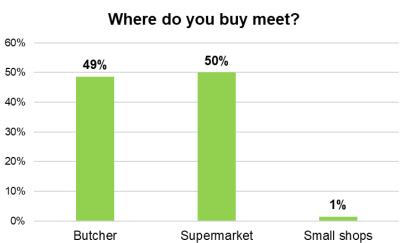


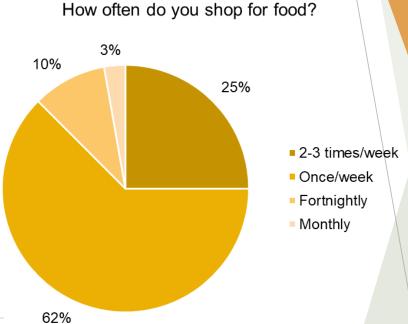


### Results – Shopping practices

#### Who makes family food shopping

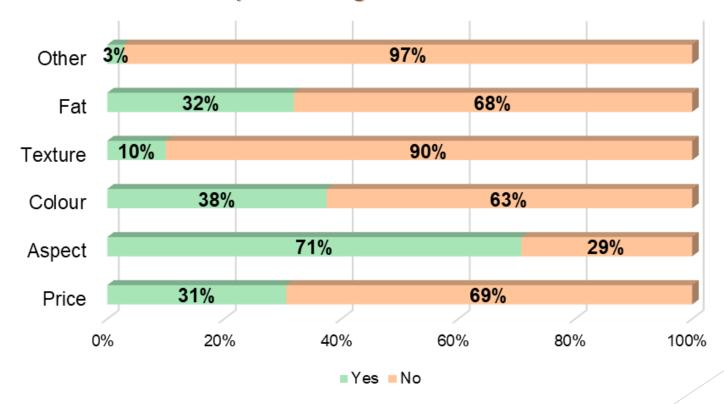






#### Results – Preferences

#### Attributes more valued when purchasing meat



#### Results – Preferences

	Totally dislike	Like very little	Like little	Like much	Like very much	Never tasted
Beef	7%	7%	19%	51%	16%	0
Pork	9%	6%	15%	52%	18%	0
Chicken	0	1%	7%	59%	33%	0
Turkey	5%	5%	12%	49%	27%	1%
Sheep	35%	9%	17%	31%	6%	2%
Goat	37%	7%	16%	33%	4%	3%
Rabbit	33%	9%	22%	25%	9%	1%
Horse	41%	3%	5%	5%	2%	43%
Boar	31%	3%	11%	28%	8%	19%

## Results – Consumption

#### Weekly meat consumption

	Five or more times	Four times	Three times	Twice	Once	Seldom	Never
Beef	0%	3%	9%	23%	28%	27%	8%
Pork	2%	6%	8%	32%	31%	17%	4%
Chicken	3%	11%	31%	38%	15%	3%	0%
Turkey	2%	3%	8%	26%	21%	34%	5%
Sheep	1%	0	3%	6%	8%	43%	38%
Goat	0%	0	2%	3%	5%	43%	46%
Rabbit	0%	0	2%	4%	15%	44%	35%
Horse	0%	0	2%	3%	0%	19%	76%
Boar	0%	0	2%	3%	1%	41%	53%

#### Results - Cooking method

38%

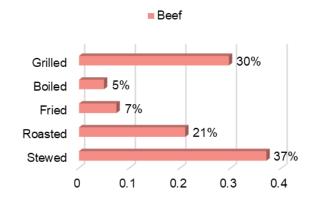
35%

0.4

32%

27%

0.3



■ Turkey ■ Chicken

10%

12%

0.2

0.1

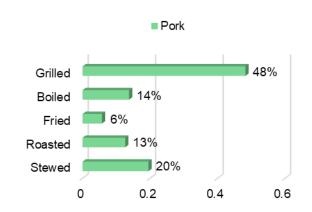
Grilled

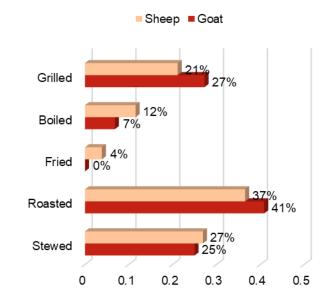
Boiled

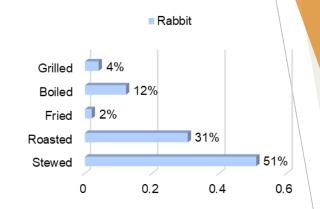
Fried

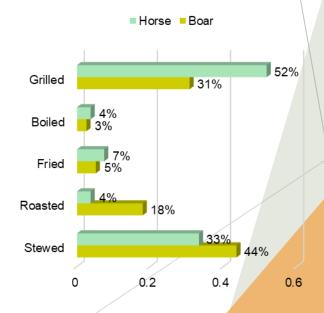
Roasted

Stewed



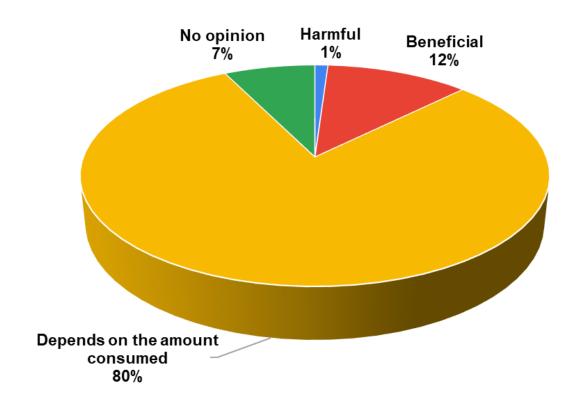


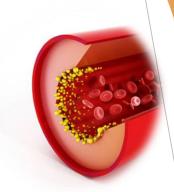




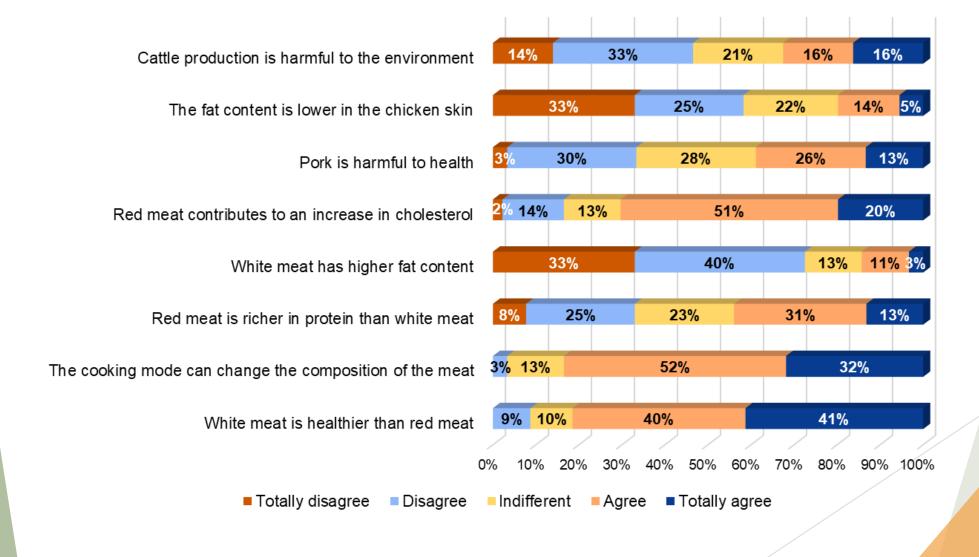
## Results - Knowledge

Opinion about the influence of meat on human health





## Results - Knowledge



#### Conclusions

- White meat (chicken and turkey) is more consumed than pork.
- ▶ There is a trend to reduce the consumption of red meat.
- ► The price is not the main factor to take into account when purchasing meat
- Appearance and color are the main quality attributes valued by consumers.
- People prefer methods that preserve the flavor and eventually contribute to reduce the amount of fat: stew or grill.
- People are informed about meat and the effects on human health and on the environment.



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# Thank You





