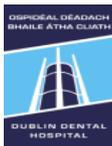




Combining nutritional data from two surveys to augment dietary intake estimates

M.Crowe, M.O'Sullivan, O.Cassetti, A.O'Sullivan





Introduction

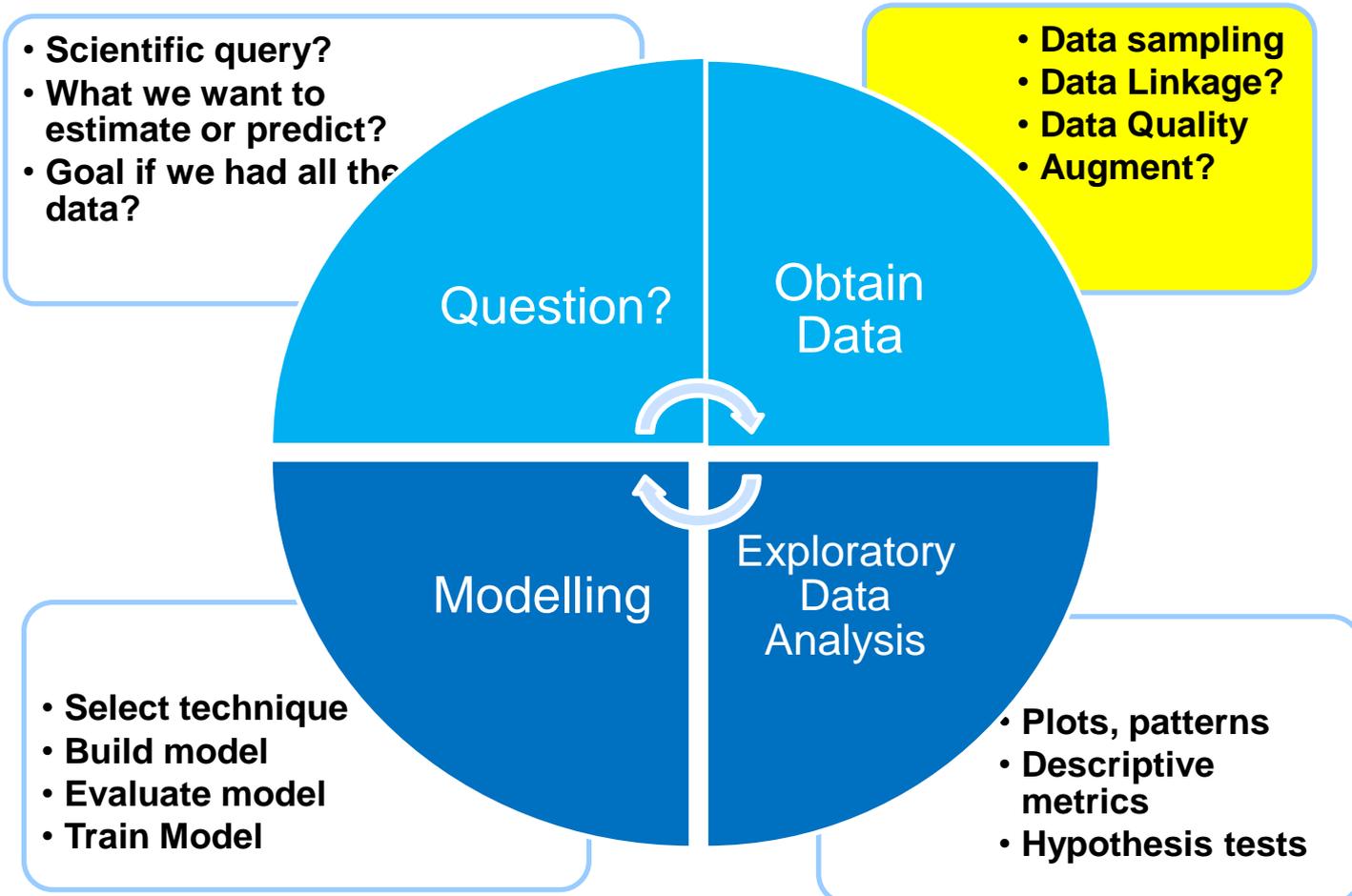
1. Rationale for combining survey data
2. The data mapping process
3. Results for Foods 'Covered' / 'Not Covered'
4. Results for Sugar Analysis
5. Conclusions and Future Work



Rationale for combining survey data

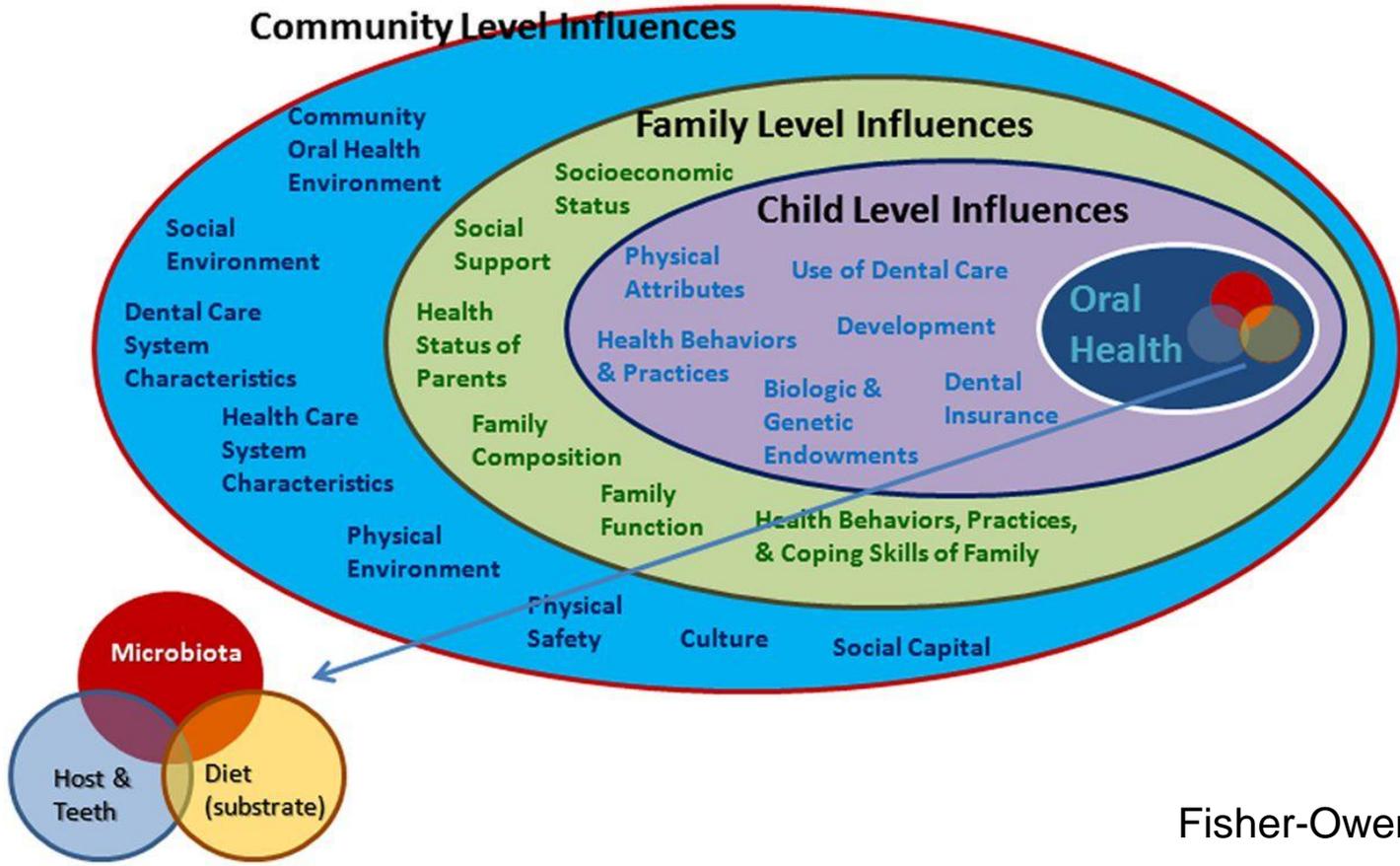
- Increase information - limited resources
- Augment database with additional information from another source
- Improve precision
- Synergies from data combination
- Multidisciplinary benefits - mixed methods research

'Data Science'





Dental Problems



Fisher-Owens, 2007



Why augment?

- Diet-Health relationships¹
- Decision Trees - food categories – GUI²
- Common Risk Factors: dental caries and obesity
- Improve accuracy of food intake data and reduce attenuation

¹ Crowe, M., et al. "Early Childhood Dental Problems Classification Tree Analyses of 2 Waves of an Infant Cohort Study." *JDR Clinical & Translational Research* (2016).

² Crowe, M., et al. "Dental problems and weight status in early childhood: classification tree analysis of a national cohort" (submitted)



Why augment?

- Foods were found to be low level predictors in Classification tree analysis for GUI infants at 3 years – why was this?
- Is the frequency or amount of food more important?
- Sugar – is there a link between dental caries and obesity?



Considerations on augmenting data

- Aim of study- e.g. GUI v IUNA-NPNS
- Comparability of data, population, time frame
- All self report dietary instruments contain measurement error
- Describe usual daily mean intake distributions- frequency AND Weight
- Short term (24-HR) V long-term (FFQ)



Data sources

	NPNS	GUI
Sample size (n)	500 (126=3yo)	9,793
Study type	Cross- sectional	Longitudinal
Nationally representative	Yes	Yes
Date of survey	Oct 2010-Sept 2011	Dec 2010-July 2011
Food measurement tool	4 day weighed food diary	Modified FFQ



Methods-1

1. Primary data - GUI and NPNS (IUNA)
2. FFQ in GUI 15 food groups, NPNS had 77
3. Features were selected for food mapping using shallow Natural Language Processing (NLP)
4. Foods not covered by the GUI FFQ- part of risk



Methods-2

- GUI frequency of consumption defined for 0, 1, >1
- BMI, social class, food frequency categories chi-square proportion test and equivalence tests
($p < 0.05$)
- Data files were imported from SPSS (IBM) and csv file formats to R (version 3.2.2) for linkage and analysis



Food Frequency Questionnaires

C24. How old was <child> [in months] when he/she completely stopped being breastfed? ____Months
 [Int: Only Accept answer in Months]

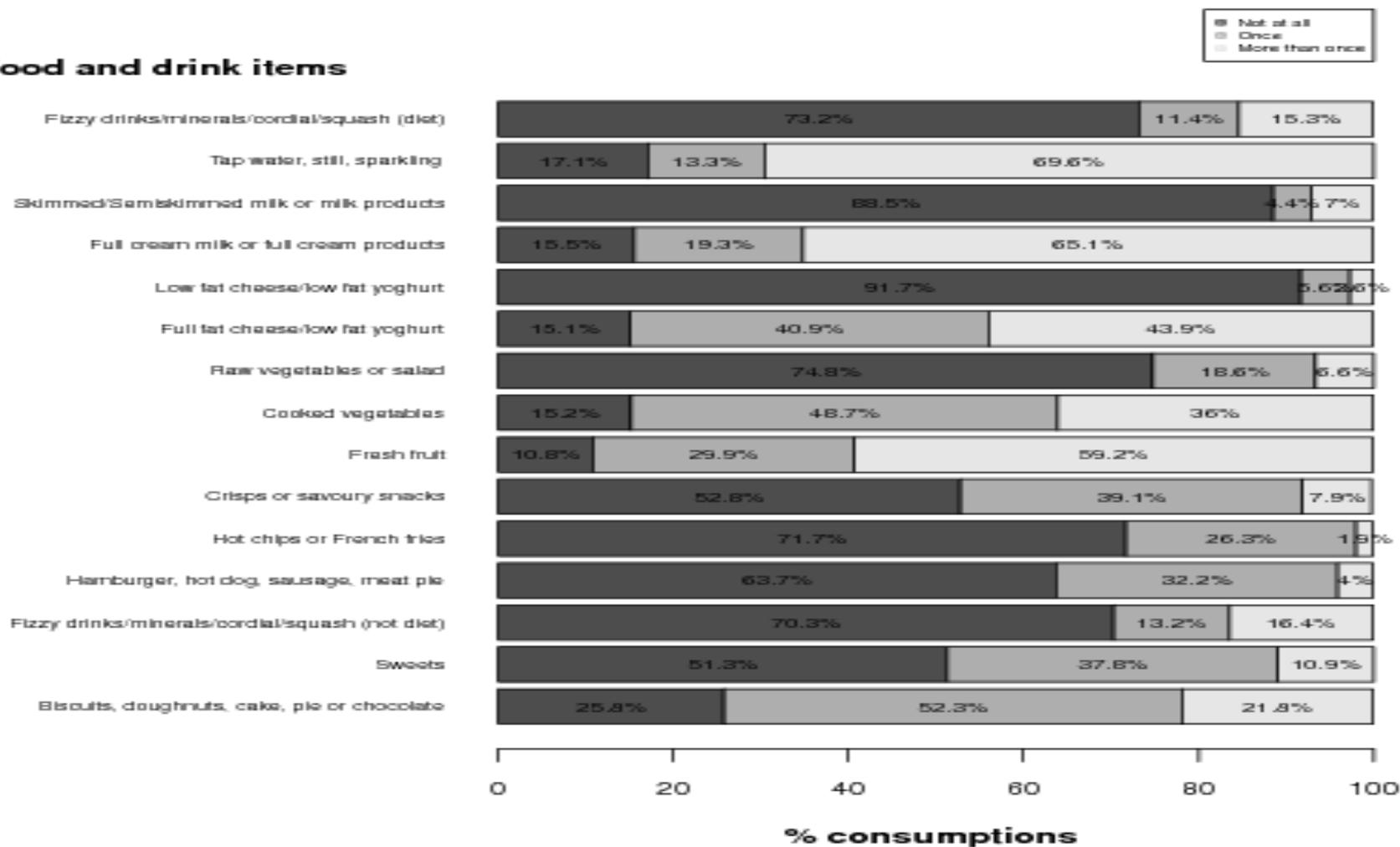
C25. [Card C25] In the last 24 hours has <child> had the following foods and drinks once, more than once, or not at all?

	Not At all	Once	More than Once
A. Fresh fruit.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
B. Cooked vegetables.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
C. Raw vegetables or salad.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
D. Hamburger, hot dog, sausage or sausage roll, meat pie,.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
E. Hot chips or French fries.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
F. Crisps or savoury snacks.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
G. Biscuits, doughnuts, cake, pie or chocolate.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
H. Sweets.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
I. Full fat cheese/yoghurt/ fromage frais.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
J. Low fat Cheese/ low fat yoghurt.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
K. Water (tap water / still water/ sparkling water).....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
L. Fizzy drinks / minerals / cordial / squash (diet).....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
M. Fizzy drinks / minerals / cordial / squash (not diet).....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
N. Full cream milk or full cream milk products.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2
O. Skimmed/Semi-skimmed milk or Skimmed/Semi skimmed milk products.....	<input type="checkbox"/> 0	<input type="checkbox"/> 1	<input type="checkbox"/> 2



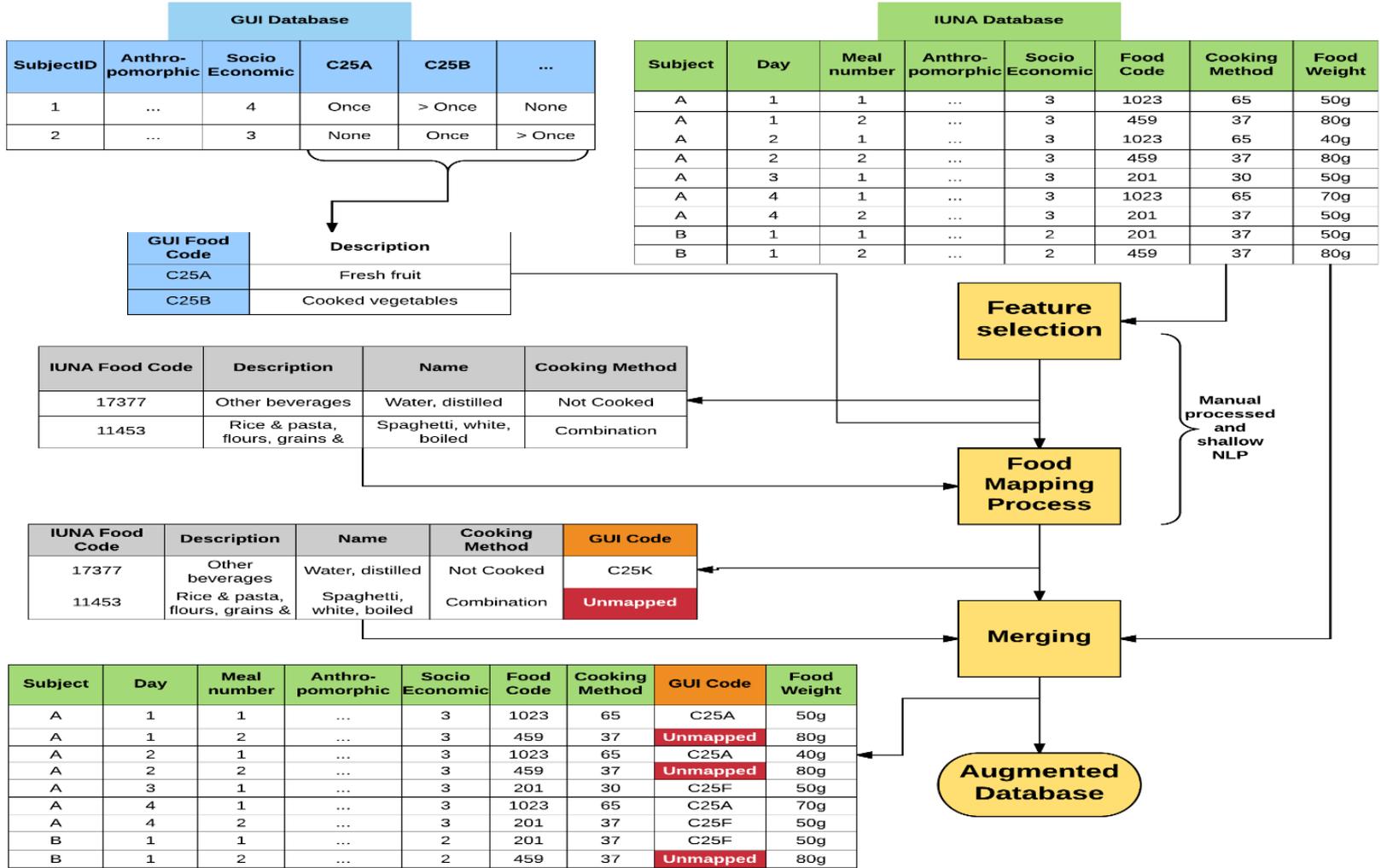
Food and drink FFQ GUI

Food and drink items





Data processing steps



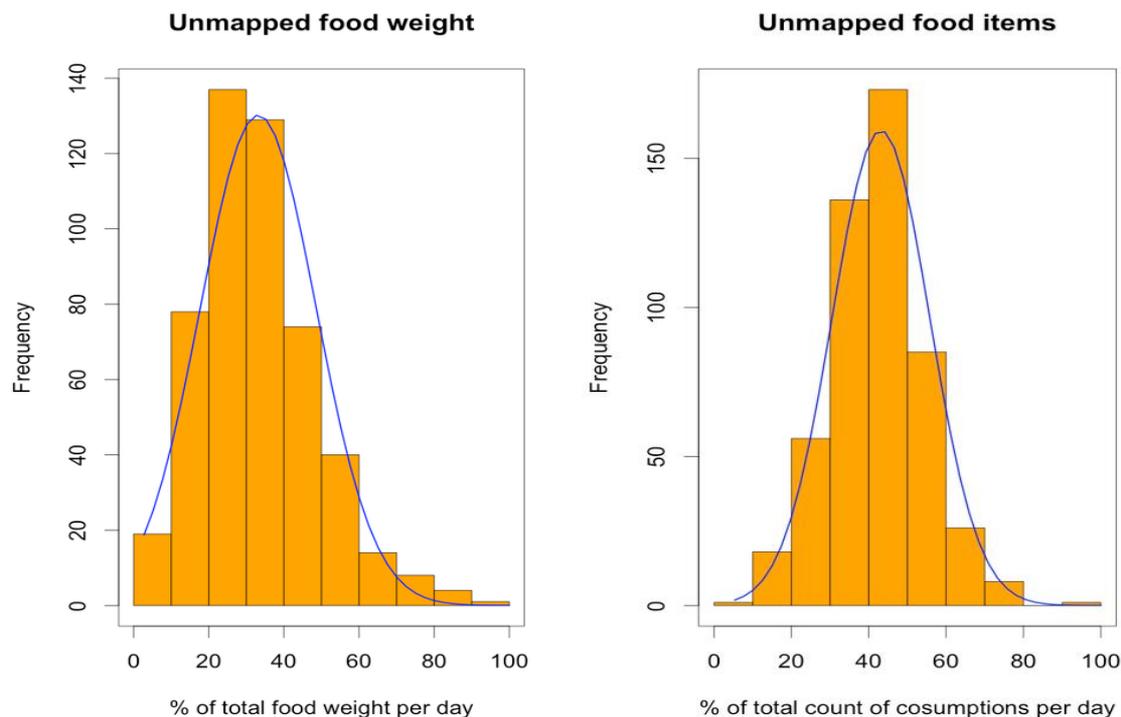


Results

	SUBJECID [△]	SURVDAY [△]	non_gui_ct [△]	non_gui_fwt [△]	day_ct [△]	day_fwt [△]	ratio_ct [△]	ratio_fwt [△]
1	108	1	9	366	23	1025	0.3913043	0.35707317
2	108	2	12	203	22	1074	0.5454545	0.18901304
3	108	3	8	212	25	979	0.3200000	0.21654750
4	108	4	5	115	15	770	0.3333333	0.14935065
5	109	1	6	231	23	1062	0.2608696	0.21751412
6	109	2	7	138	23	925	0.3043478	0.14918919
7	109	3	9	484	24	1732	0.3750000	0.27944573
8	109	4	7	525	21	1520	0.3333333	0.34539474
9	158	1	11	359	22	1054	0.5000000	0.34060721
10	158	2	10	488	27	1086	0.3703704	0.44935543
11	158	3	10	482	26	1163	0.3846154	0.41444540
12	158	4	8	341	22	1134	0.3636364	0.30070547
13	159	1	9	489	22	1448	0.4090909	0.33770718
14	159	2	17	625	33	1627	0.5151515	0.38414259
15	159	3	11	482	22	1238	0.5000000	0.38933764
16	159	4	12	332	29	1504	0.4137931	0.22074468



Food frequency and consumption weight not mapped by GUI survey



Histograms represent the distribution of the ratio of consumption counts* or weight of a food item consumed in IUNA that were not mapped by GUI.

*** number of food consumptions not represented in GUI divided by the total number of foods consumed in a given day.**



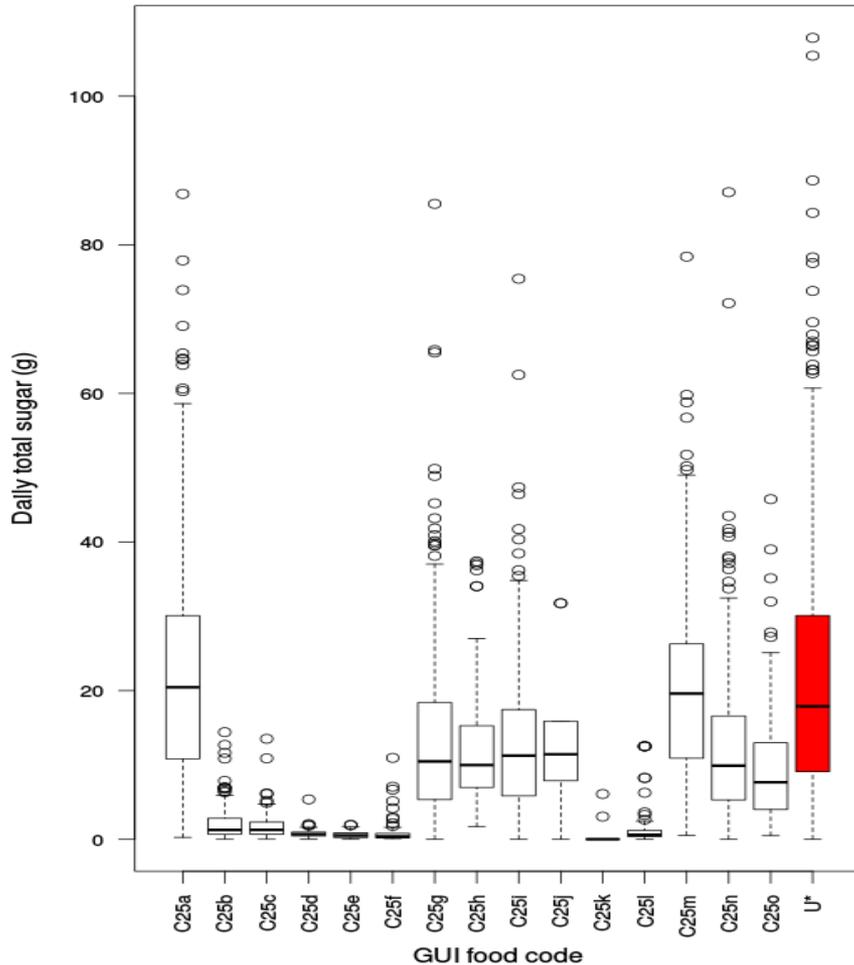
GUI Mapped data

- Advantages and disadvantages of using FFQs
- Quantify bias in results of diet - health outcome
- Sufficient to analyse specific food category fully covered but need to establish foods uncovered
- Focus of this group is on sugars, in particular from a dental/weight status perspective

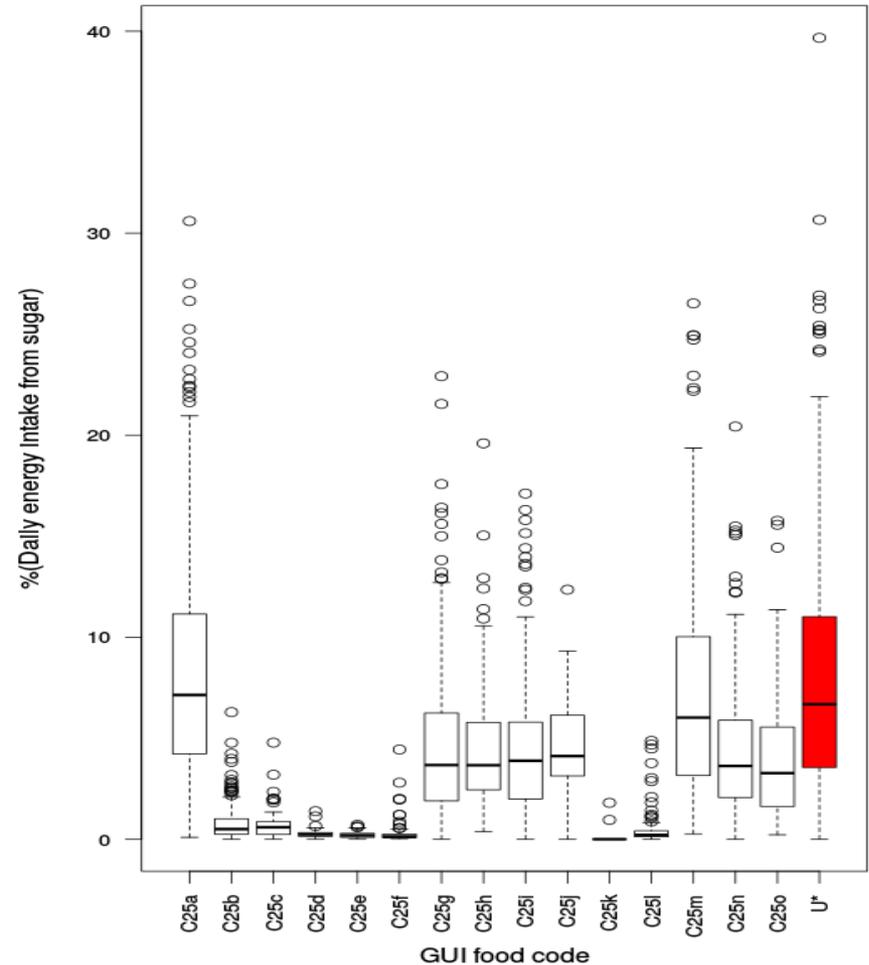


NPNS Total sugar by “GUI codes”

GUI food and daily total sugar

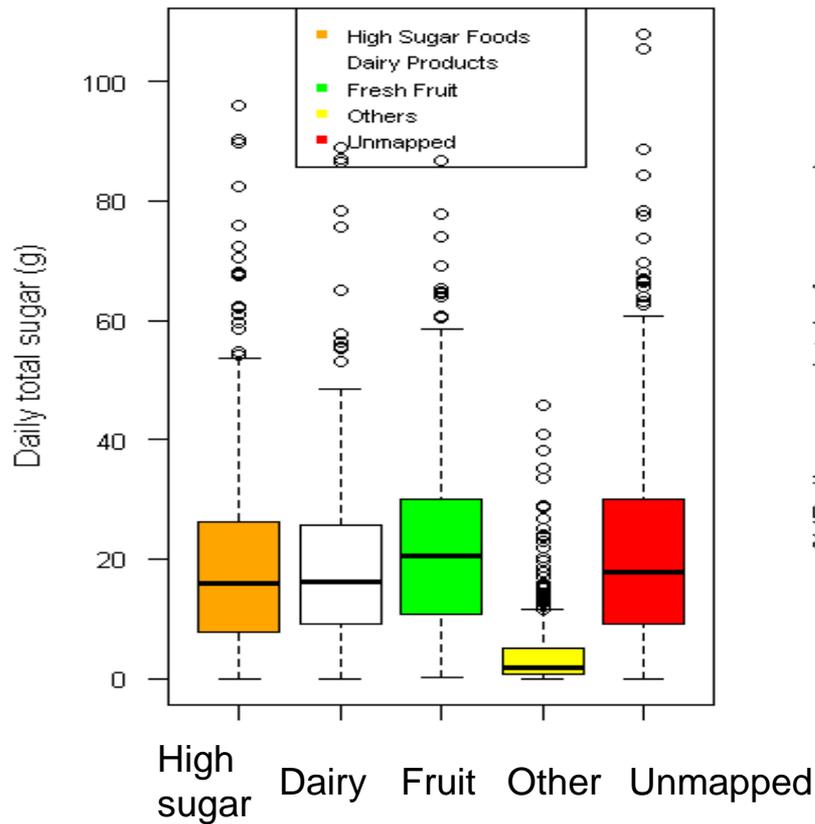


GUI food and daily total sugar

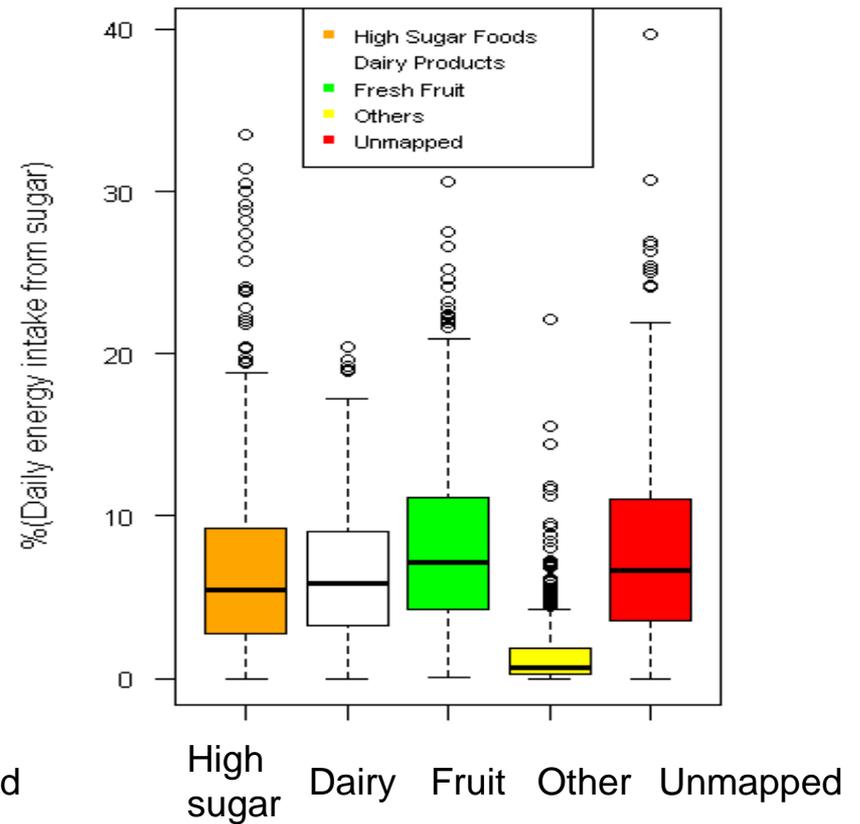


Total sugar-groups

GUI food and daily total sugar



GUI food and daily total sugar





Conclusions

- Combining data surveys by mapping is useful
- Complex protocol - 'covered': food item dependant
- Mapping food categories allows us to increase the precision of food estimates
- Survey design and instrument selection should reflect priorities and anticipated outcomes



Conclusions

- Mapping of sugars will allow targeting of specific cariogenic foods
- Diet-disease relationships can be explored using continuous data
- Data linkage (Unique identifier)
- Inform policy food and oral health strategy



Future Analysis (Sugar)

- Generate synthetic data (Monte Carlo simulation) with improved accuracy
- Re-run regression/CTA analyses with GUI data focusing on obesity and dental problems
- Predictive modelling long term goal
- 5 year old FFQ (dental problems-16%)
- Ability to use statistical modelling to investigate role of free sugars in dental problems and obesity



Acknowledgments

Thanks to:

- GUI infants and parents
- ESRI/GUI team
- IUNA/NPNS



Questions?

www.VADLO.com



“I can prove it or disprove it! What do you want me to do?”



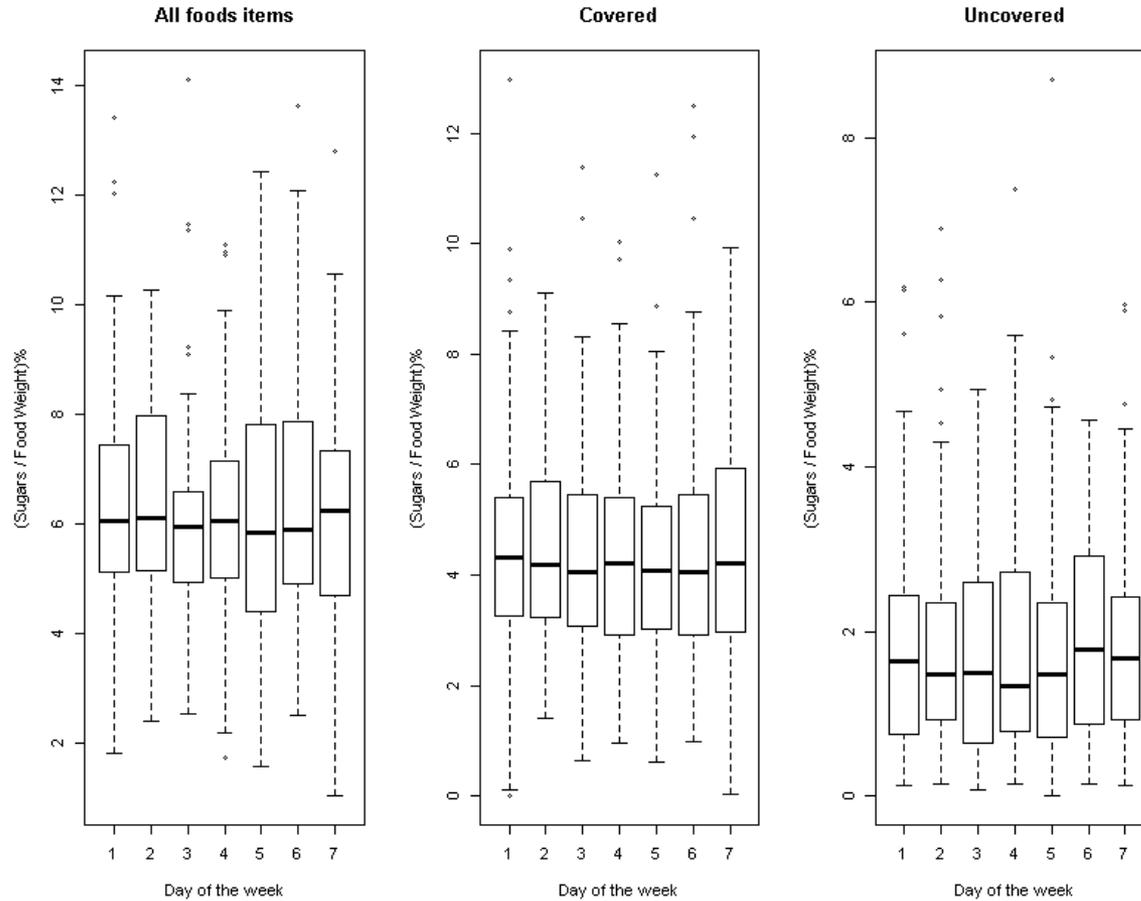
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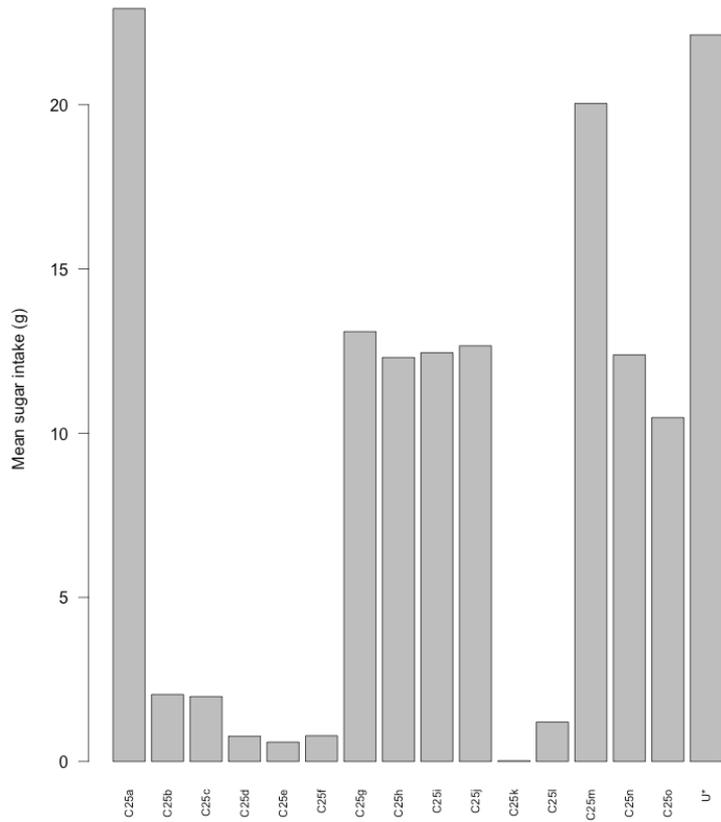


Extra Slides

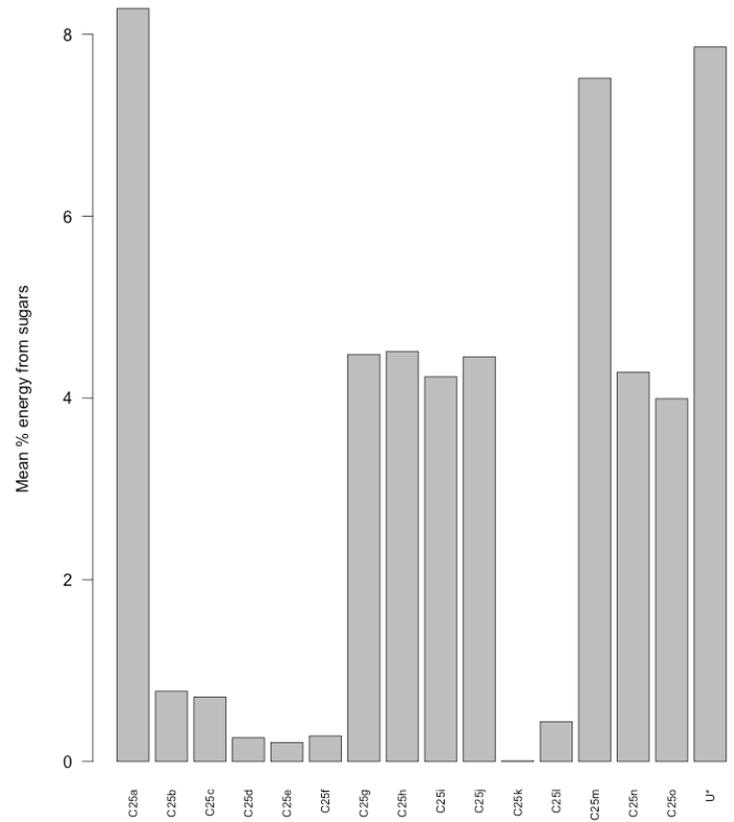
Total sugars



Mean sugar intake



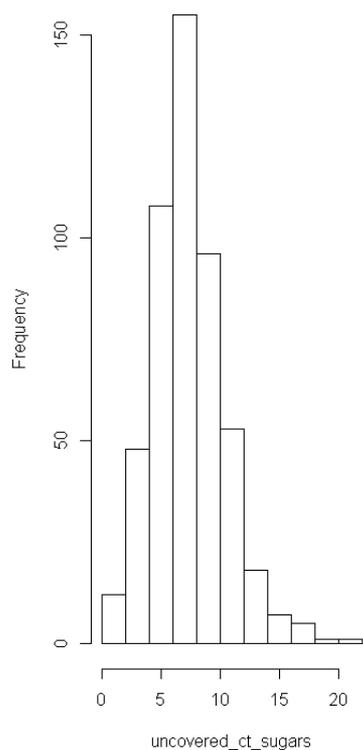
Mean % energy from sugars



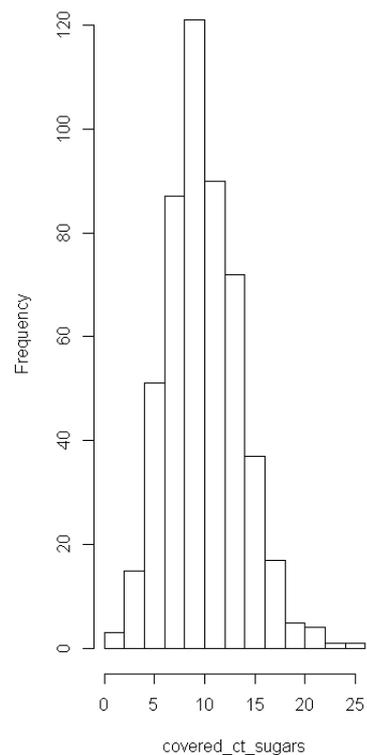


Sugar frequency consumptions

Histogram of uncovered_ct_sugars

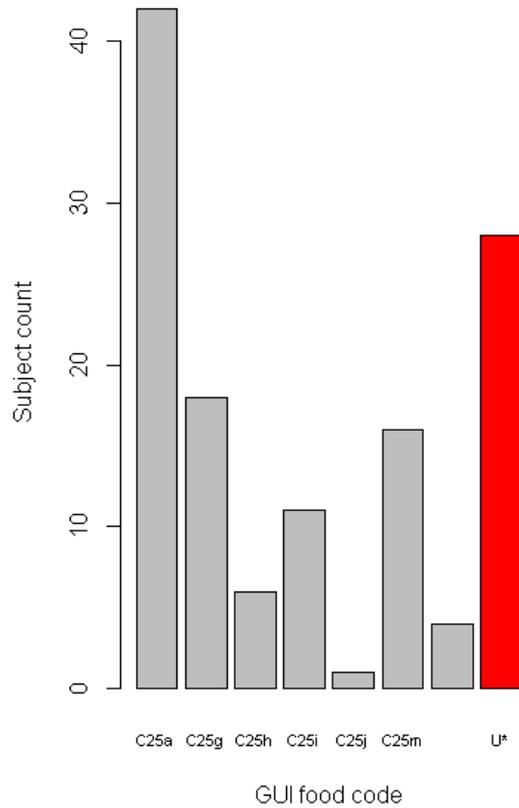


Histogram of covered_ct_sugars

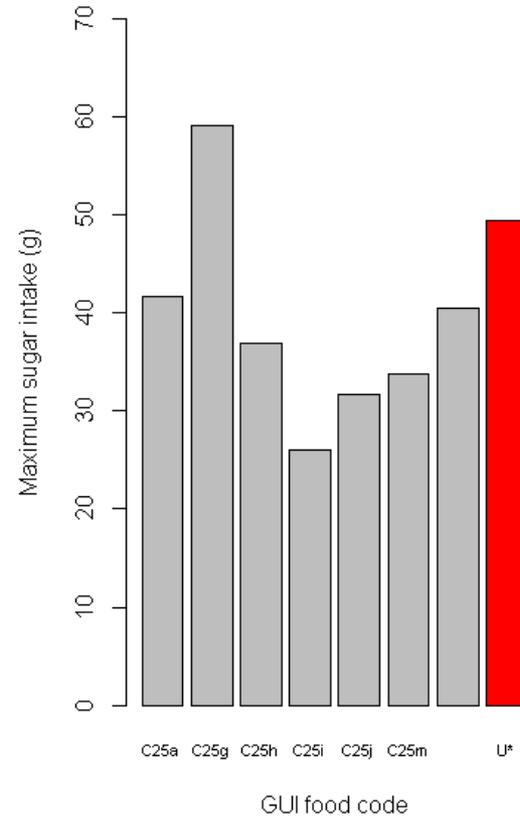




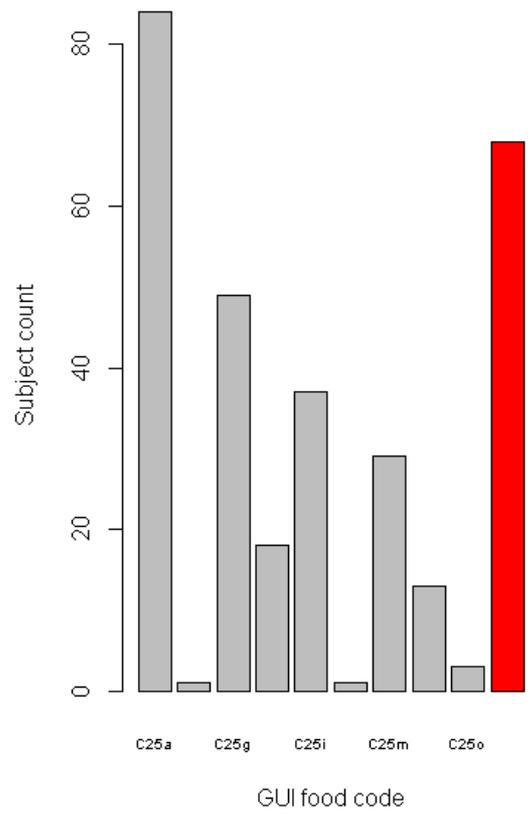
Top contributors by number of subjects



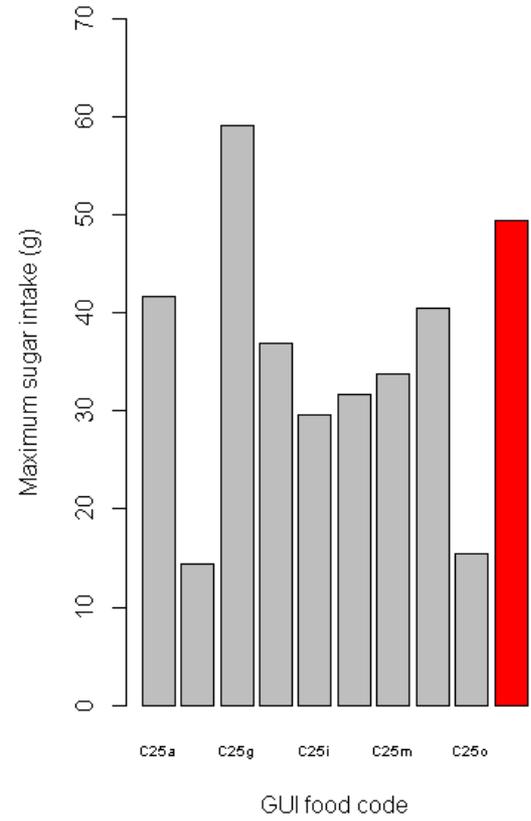
Top contributor by consumption



>P95 contributors by number of subject:

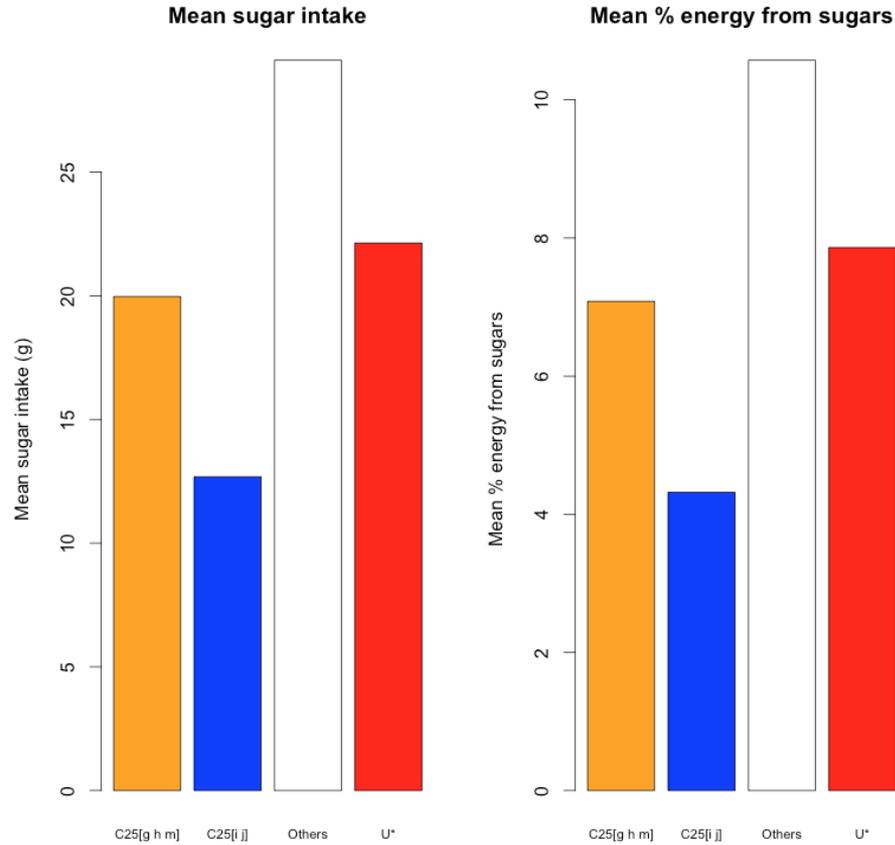


>P95 contributor by consumption





Mean Sugar intake





Mapping GUI

	A	B	C	D	E	F
1	FOODNAME	COOKINGMET	IUNA_NPNS	CMETH	ct	GUI_CODE
33	Potatoes	Combination	25	12	1	
34	Potatoes	Unknown	25	13	1	
35	Processed & homemade potato products	Not Cooked	26	1	1	
36	Processed & homemade potato products	Grilled	26	2	12	
37	Processed & homemade potato products	Boiled	26	3	1	
38	Processed & homemade potato products	Fried/stir-fried	26	6	3	
39	Processed & homemade potato products	Baked	26	9	17	
90	Processed & homemade potato products	Combination	26	12	2	
91	Chipped, fried & roasted potatoes	Not Cooked	27	1	1	
92	Chipped, fried & roasted potatoes	Fried/stir-fried	27	6	13	C25e
93	Chipped, fried & roasted potatoes	Deep-Fat Fried	27	7	31	C25e
94	Chipped, fried & roasted potatoes	Roasted	27	8	21	C25e
95	Chipped, fried & roasted potatoes	Baked	27	9	38	C25e
96	Chipped, fried & roasted potatoes	Combination	27	12	1	C25e
97	Chipped, fried & roasted potatoes	Unknown	27	13	2	C25e
98	Vegetable & pulse dishes	Not Cooked	28	1	8	C25c
99	Vegetable & pulse dishes	Boiled	28	3	12	C25b
00	Vegetable & pulse dishes	Stewed	28	5	1	C25b
01	Vegetable & pulse dishes	Fried/stir-fried	28	6	2	C25b
02	Vegetable & pulse dishes	Roasted	28	8	1	C25b
03	Vegetable & pulse dishes	Baked	28	9	1	C25b
04	Vegetable & pulse dishes	Combination	28	12	3	C25b
05	Peas, beans & lentils	Not Cooked	29	1	7	C25c
06	Peas, beans & lentils	Boiled	29	3	67	C25b
07	Peas, beans & lentils	Steamed/blanche	29	4	5	C25b
08	Peas, beans & lentils	Stewed	29	5	2	C25b
09	Peas, beans & lentils	Fried/stir-fried	29	6	1	C25b
10	Peas, beans & lentils	Microwaved	29	10	5	C25b



Classification tree analysis 3 yo GUI

- Ethnicity most NB predictor of Dental problem
- Highest prev. Dental Problems: Children, Irish, obese/underweight with longstanding illness and PCG BMI>24.9
- Food: Low fat cheese/yoghurt. Raw veg/salad, Fresh fruit, French fries - levels 3 and 4 predictors
- Sociodemographic: HH Annual Income