MEAT CONSUMPTION AND THE RISK OF CARDIOVASCULAR DISEASE

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INTRODUCTION

Meat is a very common and abundant food for the population of developed countries. Some diseases have been associated with its consumption.

The aim of this work is to objectively whether meat may increase the risk of suffering a cardiovascular disease.

COMPONENTS OF MEAT

Water: 70% Protein: 22% Lipids: 7%

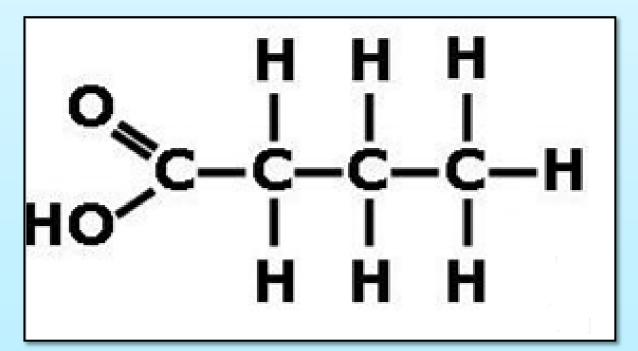
Saturated fatty acids

Conjugated linoleic acid (CLA)

Cholesterol

Vitamins and minerals (1%): vitamin B6, vitamin

B12, iron...





HOW CAN MEAT CONSUMPTION AFFECT THE RISK OF CARDIOVASCULAR DISEASE?

- Relationship between meat consumption and risk of cardiovascular disease: saturated fatty acids, arachidonic acid and heme iron.
- The composition of meat changes according to its source.
- The difference in concentrations of sodium and nitrates makes processed meat more likely to cause a cardiovascular disease.

Red meat, however, is not directly related to this risk.

Processed meat vs red meat Calories, saturated fat,

cholesterol, sodium and nitrates.

Protein and iron.

• The importance of lifestyle \rightarrow difficult to assess the risk of meat alone.

LEVEL OF MEAT CONSUMPTION

Fat:

- 30% of total energy, and of these, 10% saturated fatty acids.
- 300 mg cholesterol per day Protein:

Current meat consumption: 62-77% of the total protein intake recommended

CONCLUSIONS

- The consumption of processed meat is associated with more risk of cardiovascular disease.
- The consumption of red meat is not directly related with a greater risk of cardiovascular disease.
- Lifestyle plays an important role in these diseases
- It is advisable to reduce the consumption of meat, especially processed meat.

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