



University College Dublin
An Coláiste Ollscoile,
Baile Átha Cliath

Addressing nutrient adequacy and supporting dietary behaviour change - two fundamental challenges in achieving sustainable healthy diets.

Associate Professor Aifric O'Sullivan
Vice Principal International
UCD College of Health and Agricultural Sciences

Fundamental Challenges..

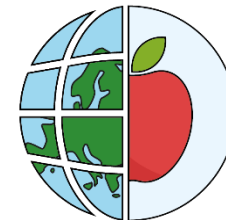
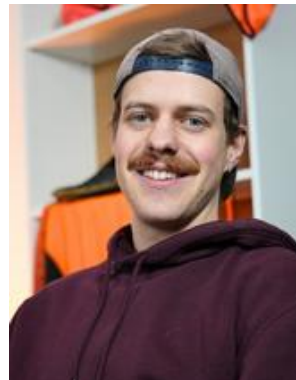
...for Sustainable Healthy Diets

- What is a Sustainable Healthy Diet and what needs to change?
- Can we change to more sustainable diets? Evidence from **MyPlanetDiet**
- Was **MyPlanetDiet** *adequate* and *acceptable* and what was the biggest challenge?
- How might we overcome challenges? Evidence from **PLAN'EAT**

Research team...

Dr Katie Davies
Dr Ursula Leonard
Dr Leona Lindberg
Dr Marie Conway
Prof Eileen Gibney
Prof Mairead Kiely
Dr Anne Nugent
Prof Jayne Woodside
Dr Sinead McCarthy
SuHeGuide Team

Patrick Elliott
Dr Lauren Devine
Plan'Eat Team



What is a Sustainable Healthy Diet?



UN FAO

• *low environmental impacts*

Sustainable

• *nutrition security and to healthy life*

Healthy

• *culturally acceptable, accessible*

Diet

• *economically fair and affordable*

How do we compare in Ireland?

EAT LANCET Protein: 25% animal 75% plant-based

Ireland Protein: 66% animal 34% plant-based

“Local interpretation and adaptation of the universally-applicable planetary health diet is necessary...”

MyPlanetDiet 12-Week RCT

The American Journal of Clinical Nutrition 122 (2025) 962–971



 **The American Journal of
CLINICAL NUTRITION**

journal homepage: <https://ajcn.nutrition.org/>

Original Research Article

Sustainable diets reduce diet-related greenhouse gas emissions and improve diet quality: results from the MyPlanetDiet randomized controlled trial



Katie P Davies¹, Eileen R Gibney¹, Ursula M Leonard², Leona Lindberg³, Jayne V Woodside^{3,4}, Mairead E Kiely², Anne P Nugent^{1,4}, Elena Arranz^{2,5}, Marie C Conway⁶, Sinead N McCarthy⁶, Aifric M O'Sullivan^{1,*}

¹ Institute of Food and Health, School of Agriculture and Food Science, University College Dublin, Dublin, Ireland; ² Cork Centre for Vitamin D and Nutrition Research, School of Food and Nutritional Sciences, University College Cork, Cork, Ireland; ³ Centre for Public Health, School of Medicine, Dentistry and Biomedical Sciences, Queen's University Belfast, Belfast, Northern Ireland, United Kingdom; ⁴ Institute for Global Food Security, School of Biological Sciences, Queen's University Belfast, Belfast, United Kingdom; ⁵ Instituto de Investigación en Ciencias de la Alimentación, CIAL (CSIC-UAM, CEI UAM+CSIC), Universidad Autónoma de Madrid, Madrid, Spain; ⁶ Department of Agrifood Business and Spatial Analysis, Teagasc Food Research Centre, Ashdown, Dublin, Ireland

The American Journal of Clinical Nutrition 122 (2025) 1275–1288



 **The American Journal of
CLINICAL NUTRITION**

journal homepage: <https://ajcn.nutrition.org/>

Original Research Article

Impact of sustainable diets on micronutrient intakes and status: outcomes of the MyPlanetDiet randomized controlled trial



Ursula M Leonard¹, Katie P Davies², Leona Lindberg³, Jayne V Woodside^{3,4}, Anne P Nugent^{2,4}, Aifric M O'Sullivan², Eileen R Gibney², Sinead N McCarthy⁵, Elena Arranz^{1,6}, Mairead E Kiely^{1,*}

¹ Cork Centre for Vitamin D and Nutrition Research, School of Food and Nutritional Sciences, University College Cork, Cork, Ireland; ² Institute of Food and Health, School of Agriculture and Food Science, University College Dublin, Dublin, Ireland; ³ Centre for Public Health, School of Medicine, Dentistry and Biomedical Sciences, Queen's University Belfast, Belfast, Northern Ireland, United Kingdom; ⁴ Institute for Global Food Security, School of Biological Sciences, Queen's University Belfast, Belfast, Northern Ireland, United Kingdom; ⁵ Department of Agrifood Business and Spatial Analysis, Teagasc Food Research Centre, Ashdown, Dublin, Ireland; ⁶ Instituto de Investigación en Ciencias de la Alimentación, Universidad Autónoma de Madrid, Madrid, Spain

MyPlanetDiet Intervention and Control Diet

Intervention



Control



Meat		3 servings per week - Red meat to no more than 1 serving (140g)	2 servings per day - Meat serving = 50-75g - Red meat ≤ 1 per day
Plant protein		1 serving plant protein per day - Have nuts and seeds every day	
Fish		2 servings fish per week - Including 1 serving oily fish per week	
Dairy		~2 servings per day - No more than 1 serving of cheese per day	3 servings per day
Fruit + Veg		- At least 2 servings fruit and 3 servings veg per day 1 dark green vegetables and 1 red/orange	
Starches		- Dependent on energy requirements - Switch to whole grains all the time - Starchy vegetables 2-3 servings per week	

MyPlanetDiet Participants

355 participants began the study

58% female, 42% male

44% aged 18-40, 56% aged 41-64

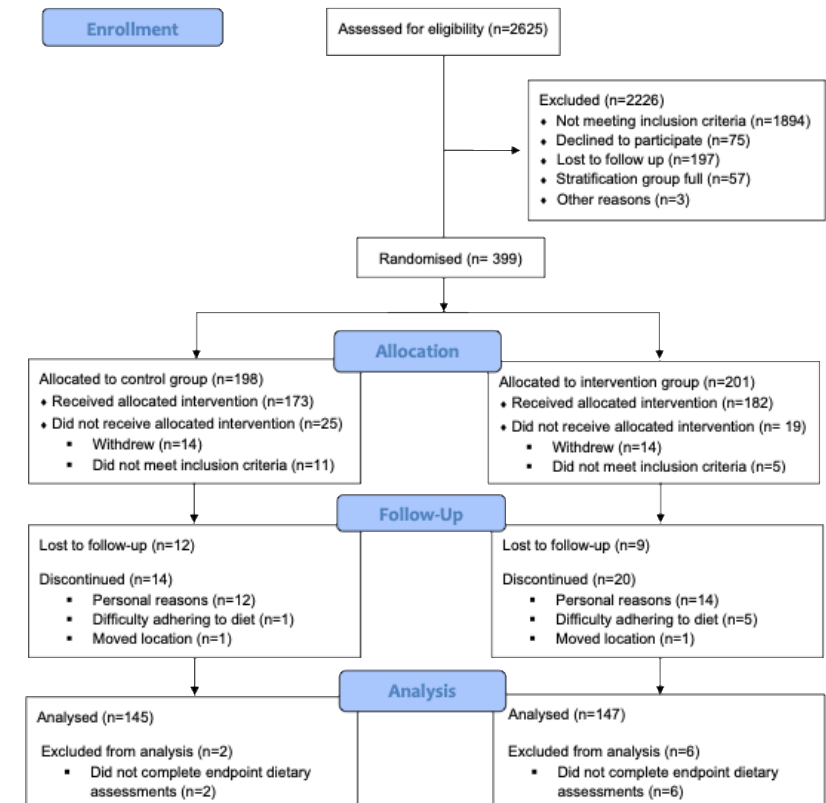
Mean BMI 28.1 ± 5.4

51% living with partner and children

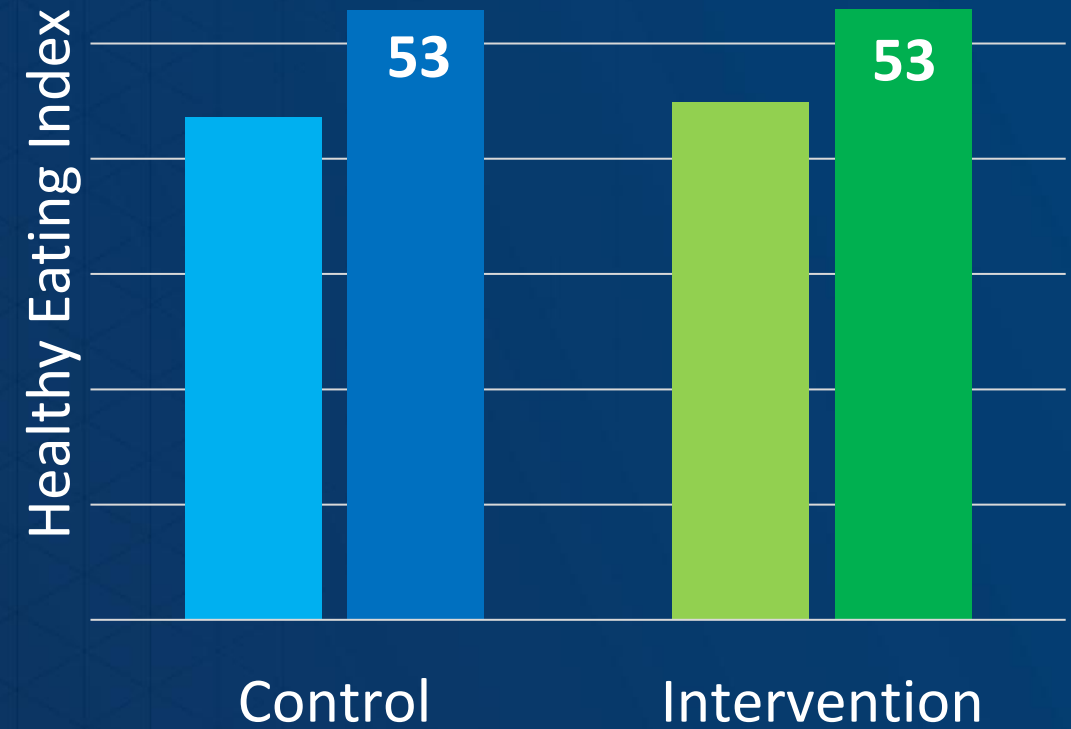
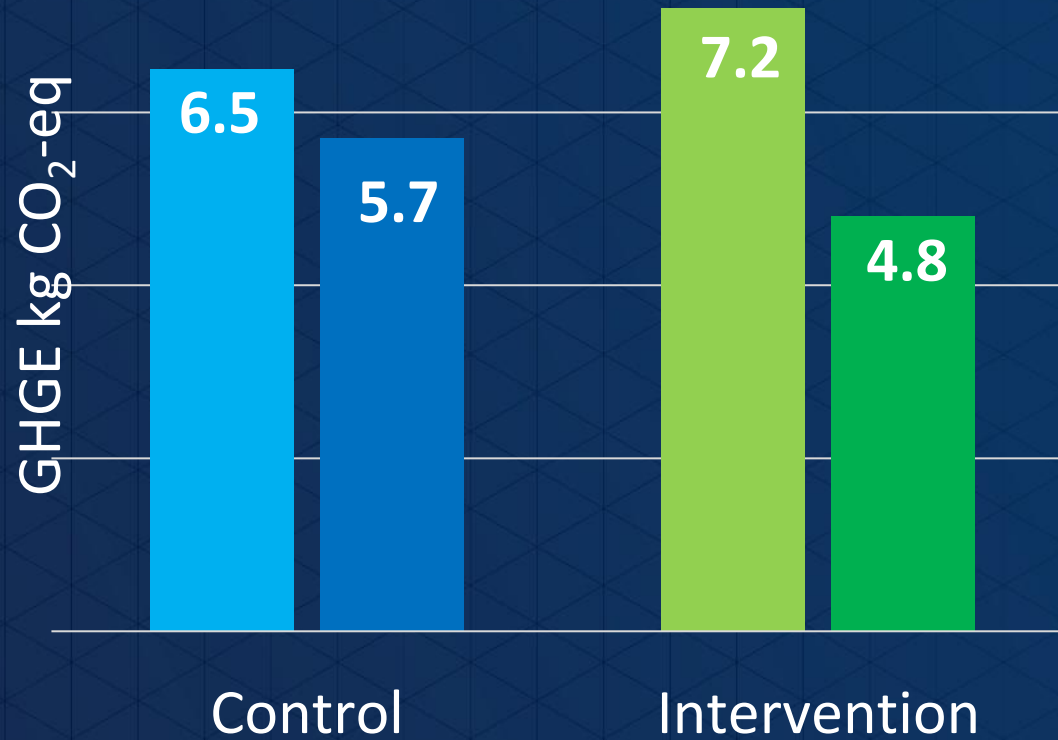
45% living in a city

43% postgraduate level education

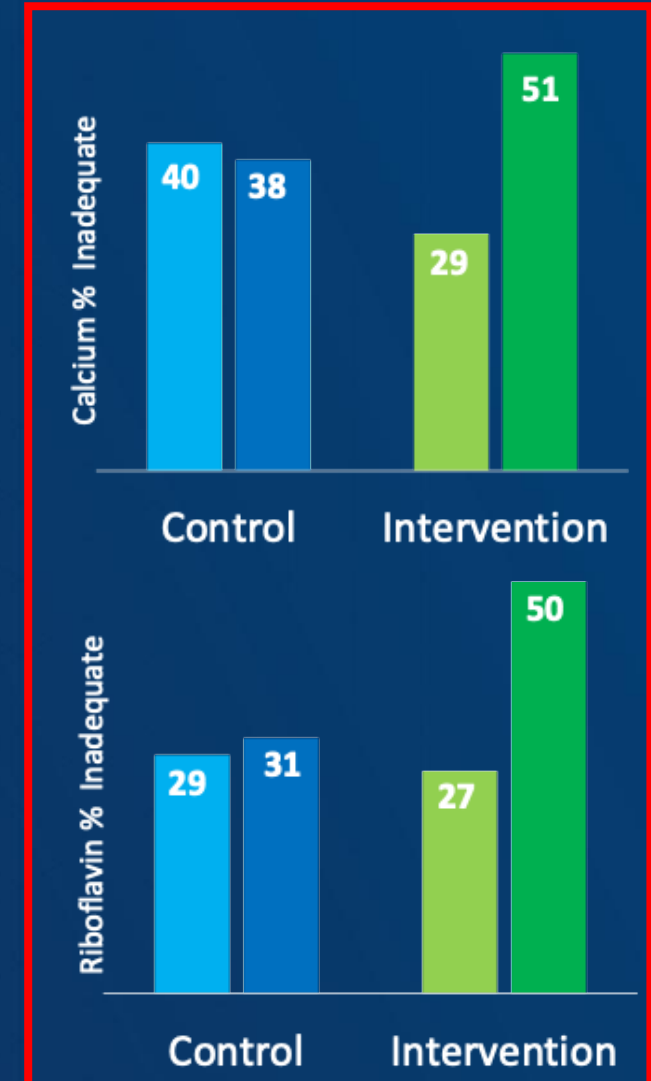
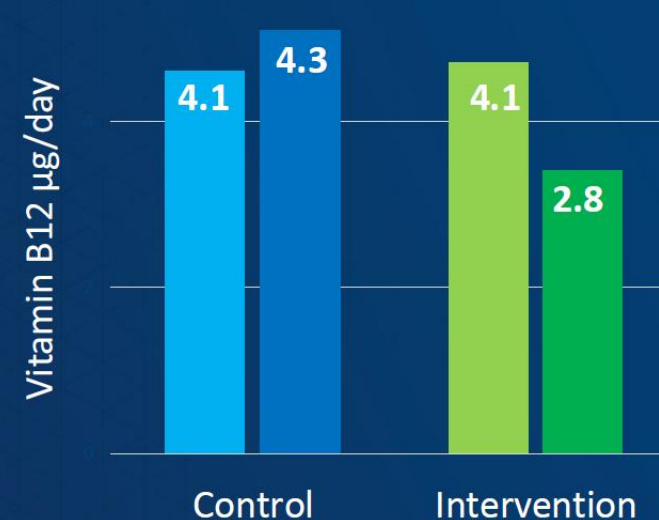
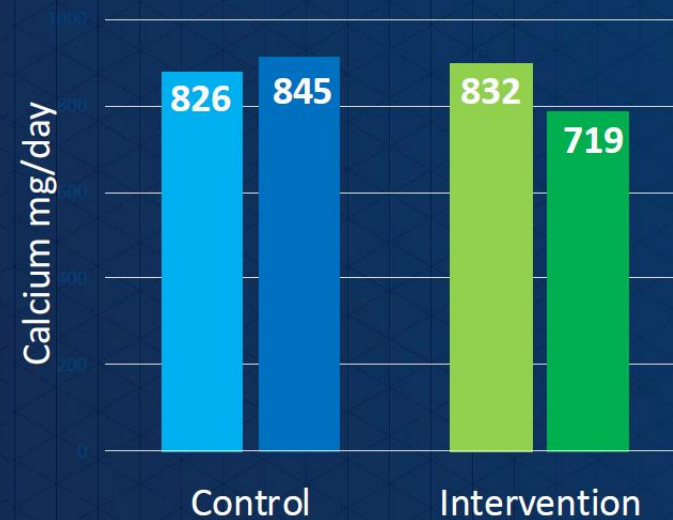
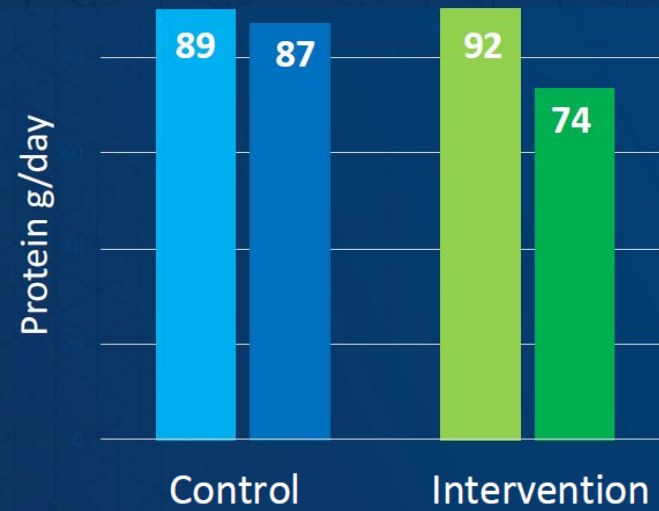
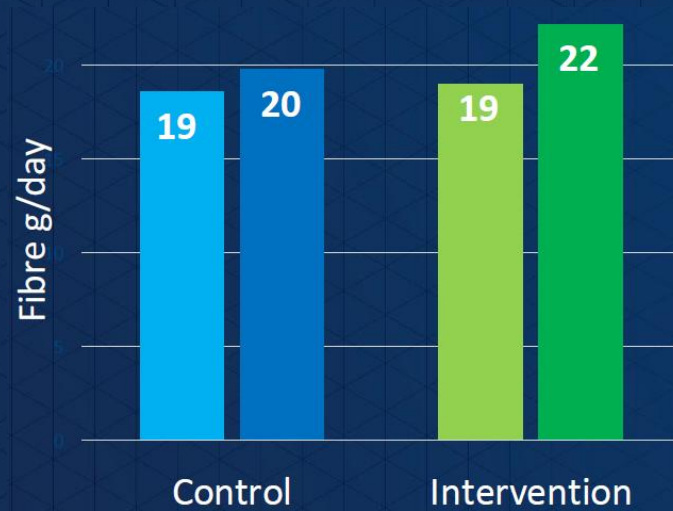
CONSORT 2010 Flow Diagram



MyPlanetDiet Environment and Diet



MyPlanetDiet Nutrients



MyPlanetDiet Adherence

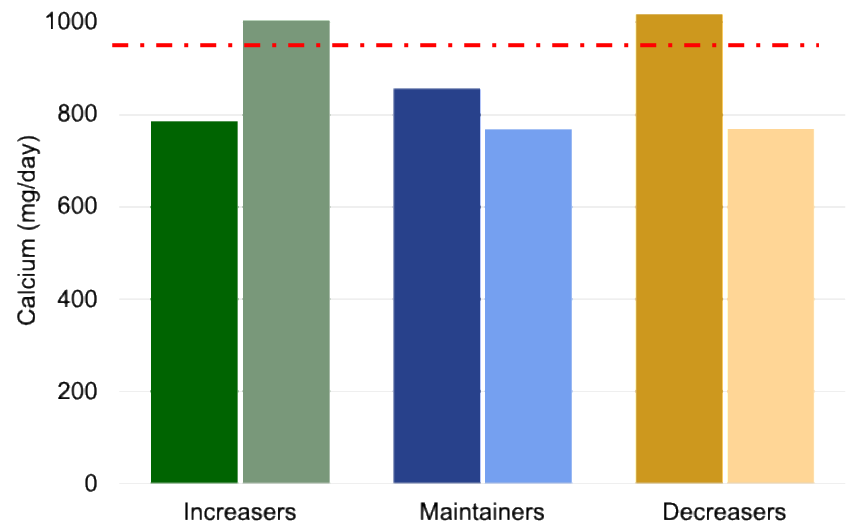
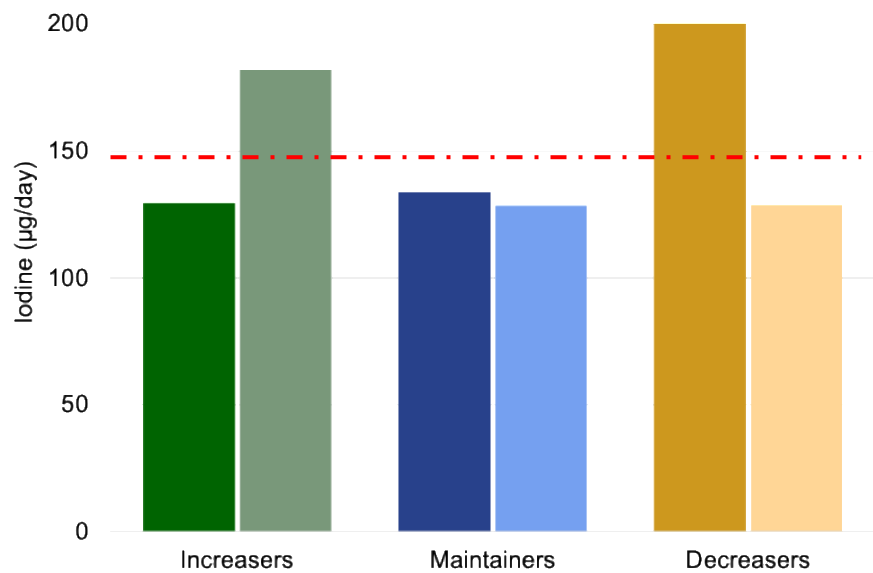
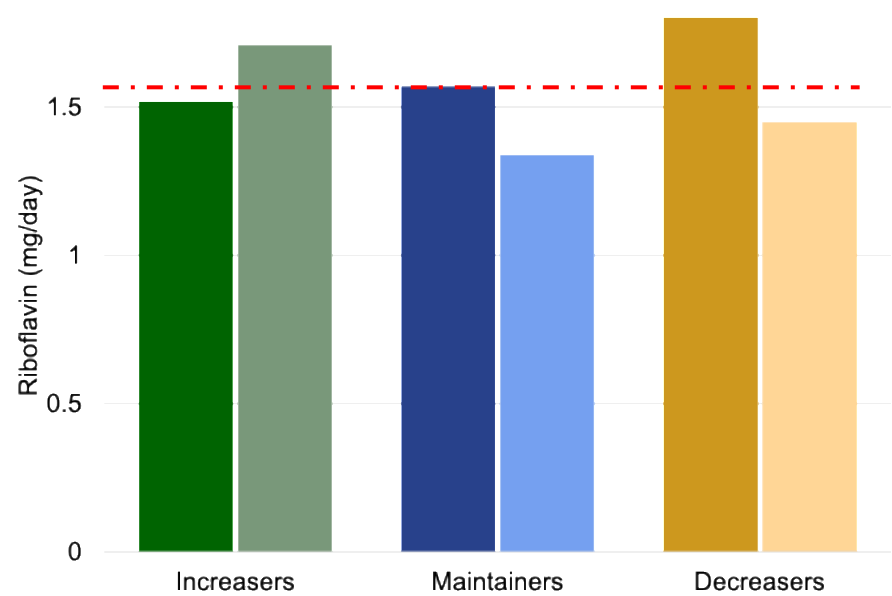
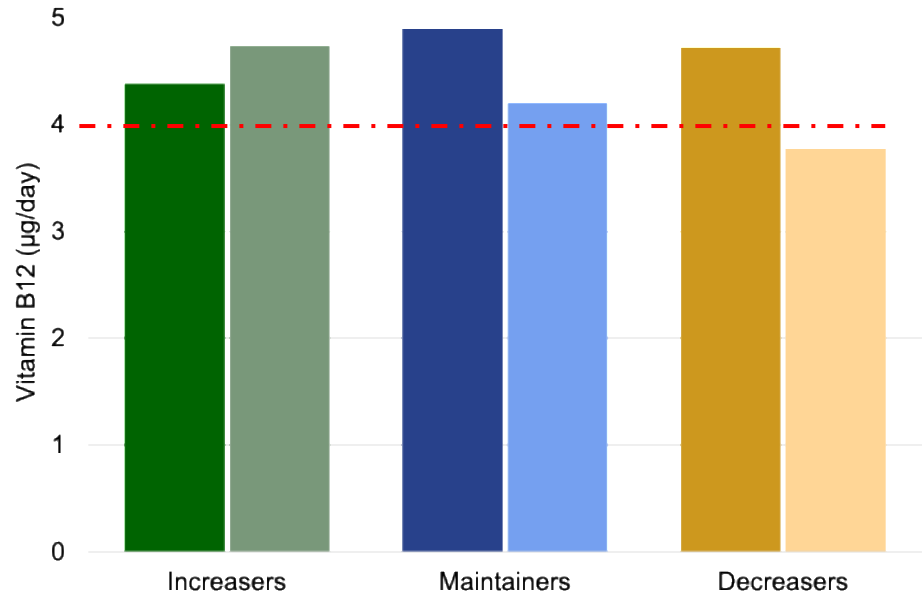


	Control	Intervention
Fruit + Veg	+115	+85
Wholegrains	+10	+16
Dairy	+62	-52
Fish	+20	+9
Total meat	-36	-96
Plant protein	+8	+47

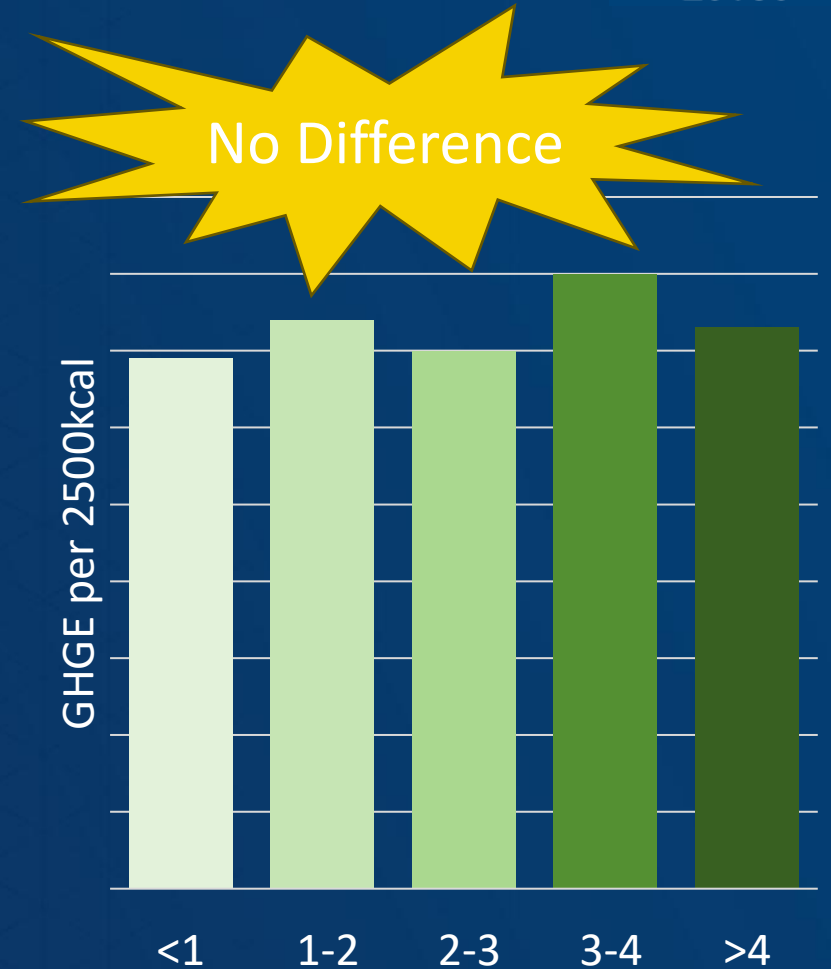
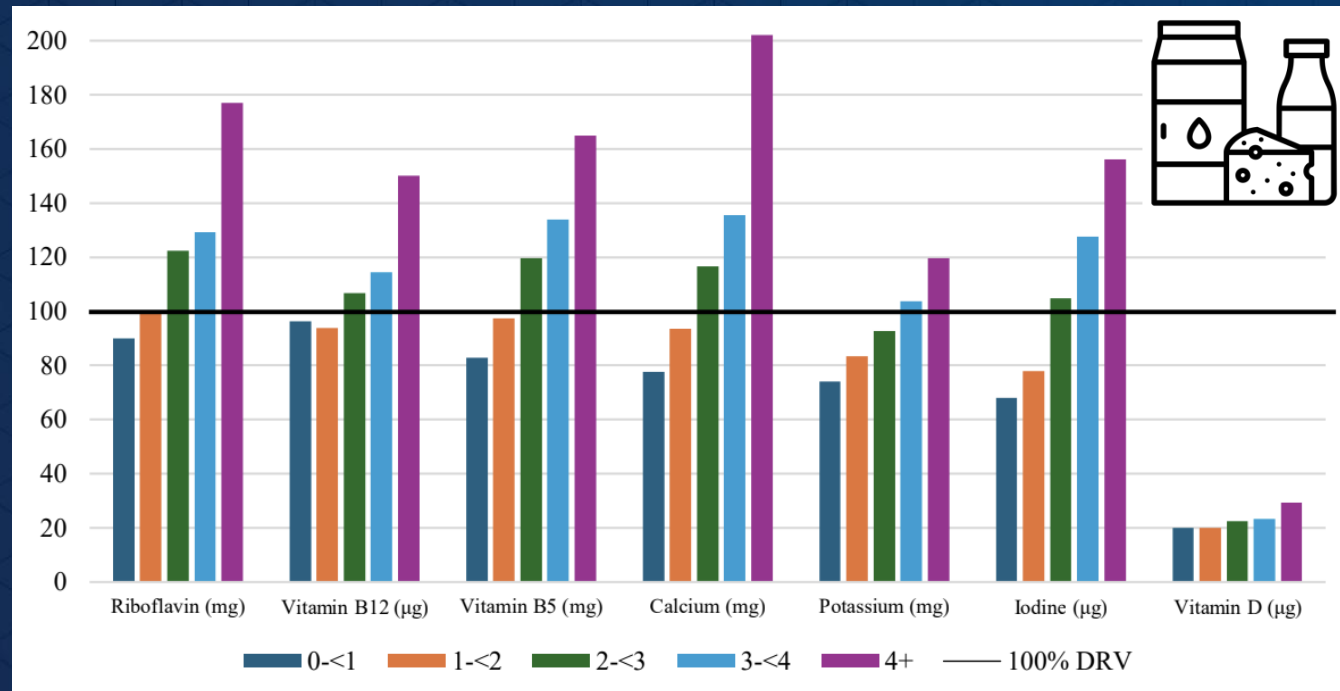
MyPlanetDiet Dairy Foods



	Q1	Q2	Q3	Q4	Q5	p-value
Change (g)	<-100 n=55	-100 to -25 n=57	-25 to 25 n=65	25 to 125 n=57	>125 n=58	
Baseline (g)	396 ± 169	239 ± 130	196 ± 115	135 ± 99	188 ± 170	<0.001
Endpoint (g)	145 ± 112	184 ± 127	196 ± 115	203 ± 98	441 ± 239	<0.001
Change (g)	-251 ± 126	-55 ± 20	0 ± 16	68.4 ± 27	253 ± 135	<0.001



MyPlanetDiet Dairy Foods



Grouped by servings of dairy foods at endpoint.

MyPlanetDiet Adherence



	Control	Intervention
Fruit + Veg	+115	+85
Wholegrains	+10	+16
Dairy	+62	-52
Fish	+20	+9
Total meat	-36	-96
Plant protein	+8	+47

Most adhered to food group

Least adhered to intervention

The Behaviour Change Barrier!

Can we integrate behaviour-based phenotypes within our personalised nutrition approach to address life stage, environmental and socio-cultural contexts?



PLAN'EAT

- To better understand how environmental, social, cultural and individual factors affect people's food choices.
- To design tools and interventions to transform food systems and food environments towards healthy and sustainable dietary behavior.

Food Quality and Preference 144 (2026) 105990



ELSEVIER

Contents lists available at ScienceDirect

Food Quality and Preference

 journal homepage: www.elsevier.com/locate/foodqual

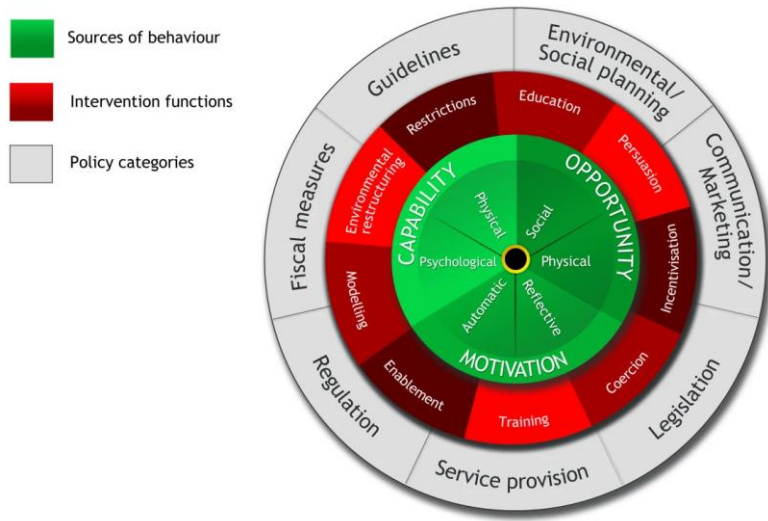

A novel dietary intervention with tailored behavioural support to increase legume consumption in university students: a pilot trial

Patrick S. Elliott, Lauren D. Devine, Eileen R. Gibney, Aifric M. O'Sullivan*

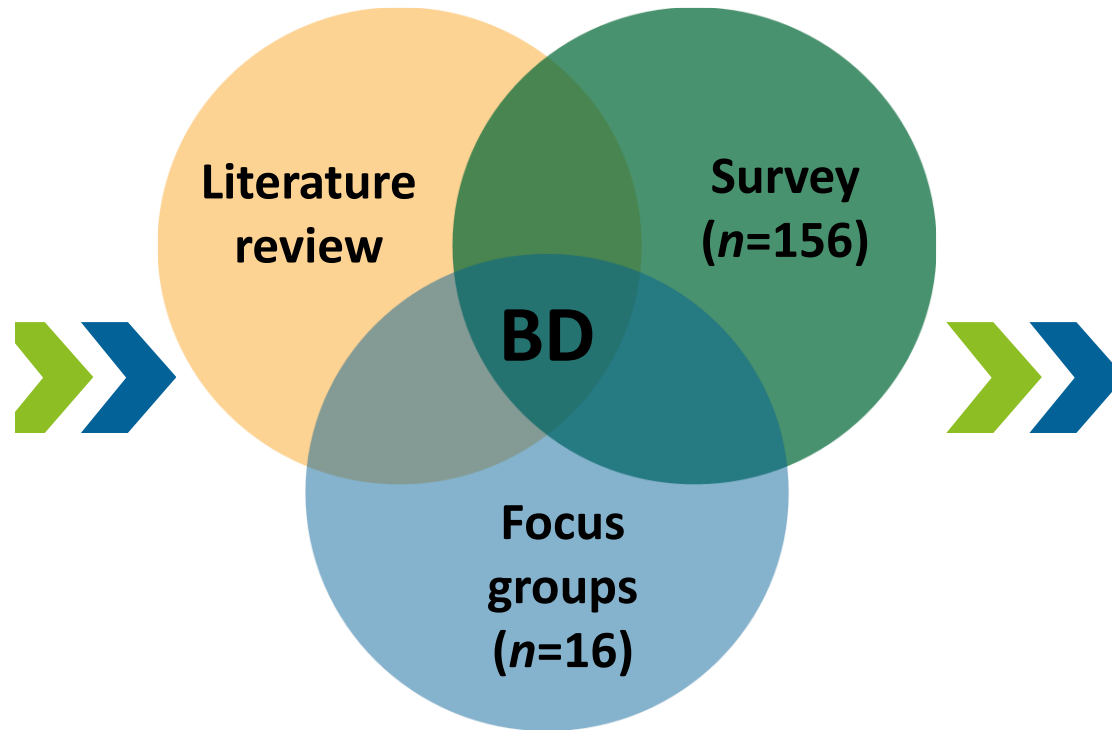
Institute of Food and Health, School of Agriculture and Food Science, University College Dublin, Dublin 4, Ireland

Tailored Behaviour Support

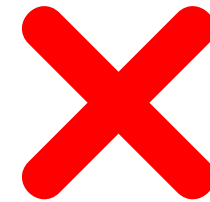
Behaviour Change Wheel



Behavioural Diagnosis (BD)



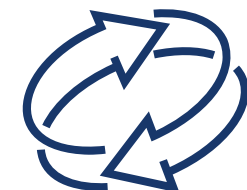
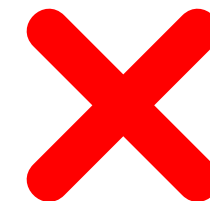
Lack of convenience



Lack of cooking skills

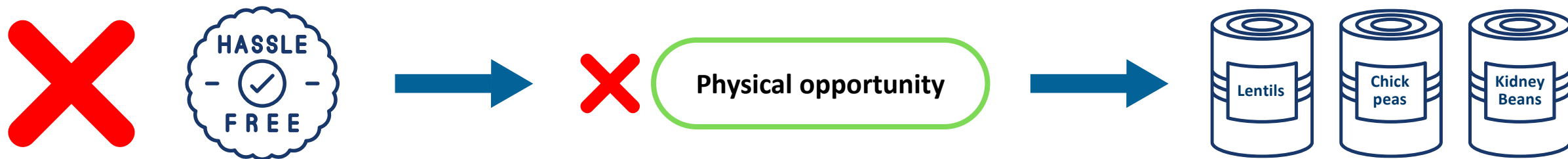


Lack of habit



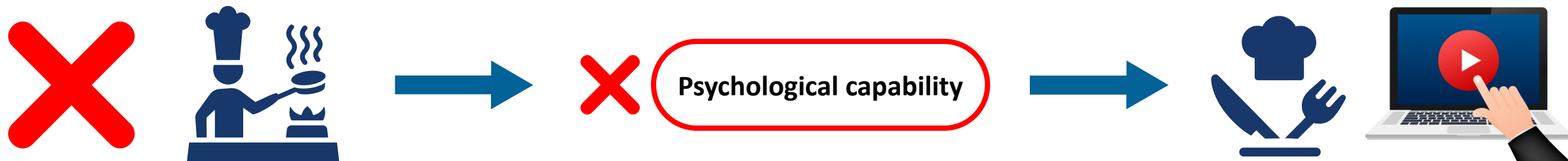
Tailored Behaviour Support

Lack of convenience



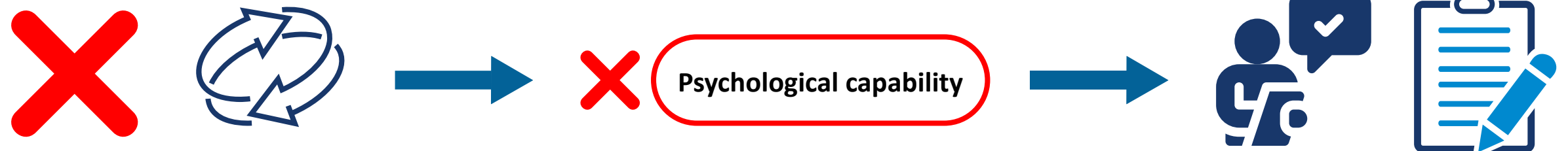
OR

Lack of cooking skills

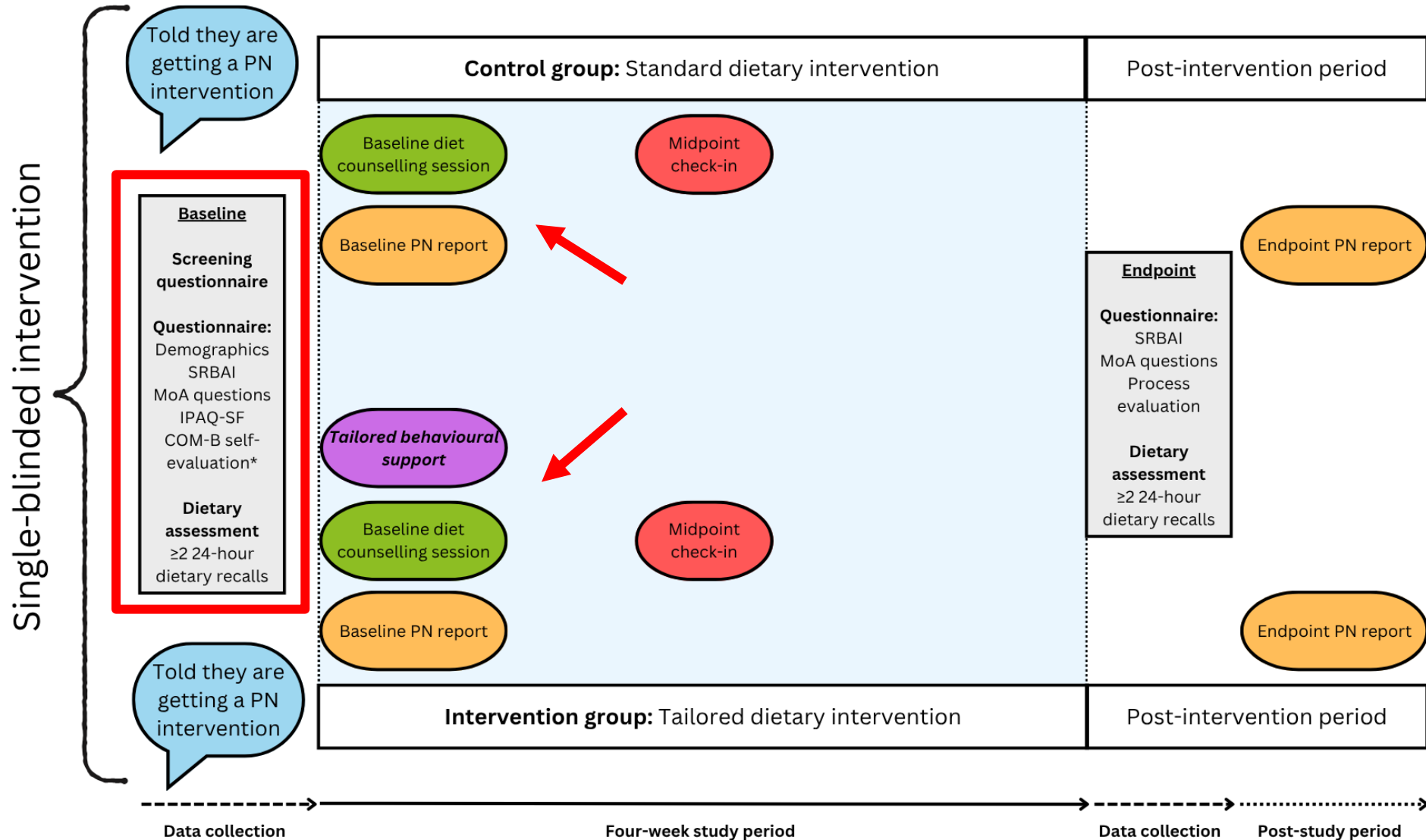


OR

Lack of habit



Pilot Trial Study Design



Population



University students
($n=59$; 73% female)

Study design



Control group received a standard dietary intervention to increase legume consumption.



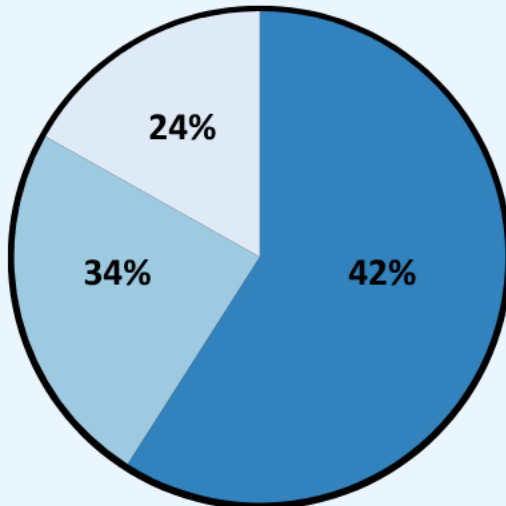
Intervention group received a standard dietary intervention with **additional tailored behavioural support** to increase legume consumption.



Four-week
pilot trial

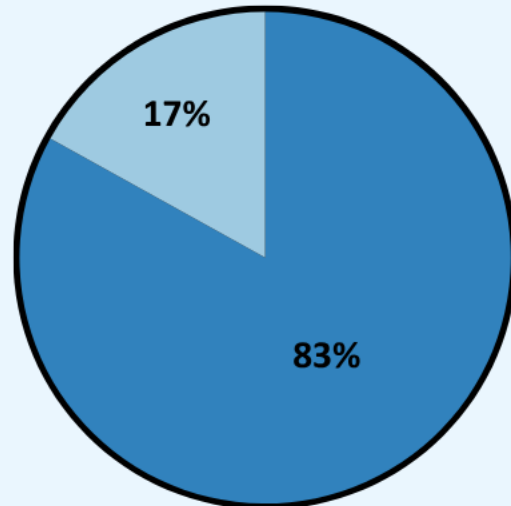
Results

Primary self-selected
barrier to eating legumes

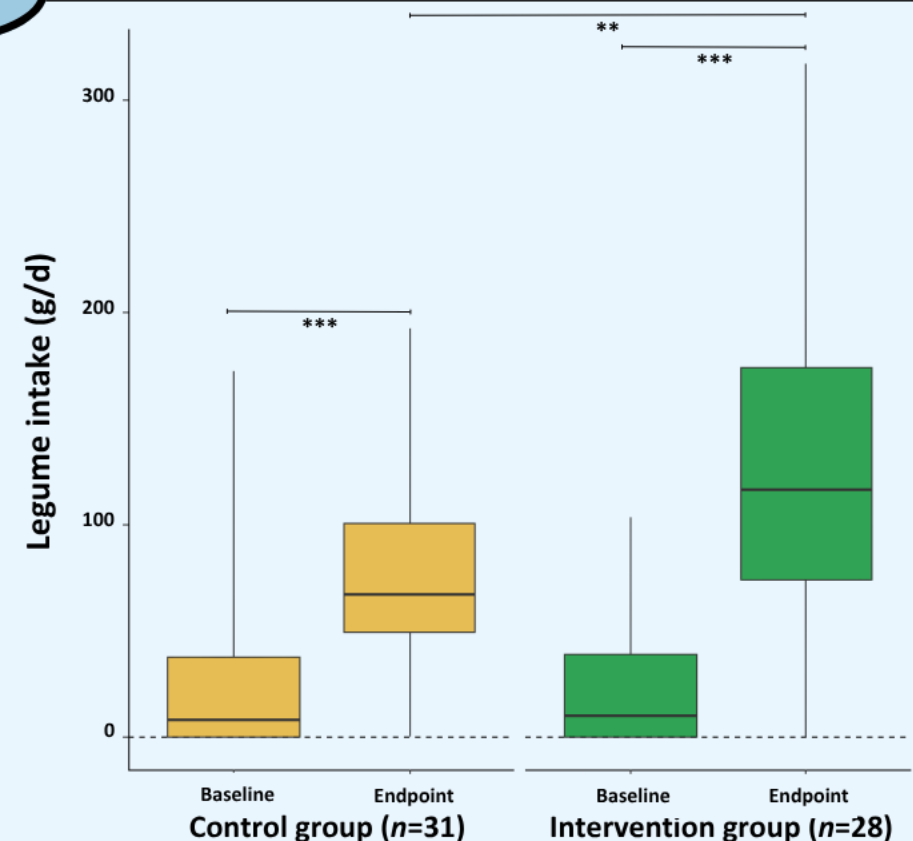


- Lack of habit ($n=14$)
- Lack of cooking skills ($n=20$)
- Lack of convenience ($n=25$)

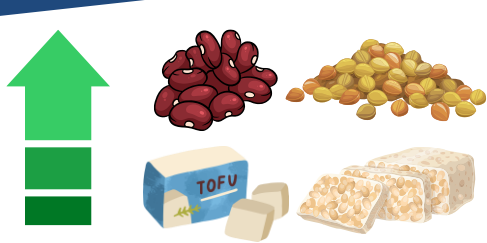
Retention and attrition rates



- Dropped out ($n=10$)
- Completed study ($n=49$)



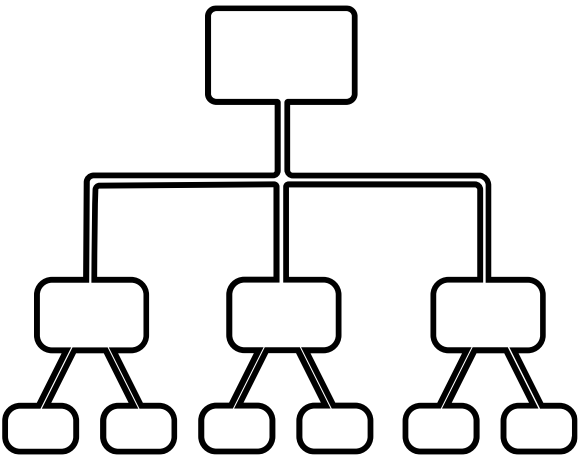
Personalised Nutrition with Tailored Behaviour Support (P-NUTS)



Lack of convenience

Lack of cooking skills

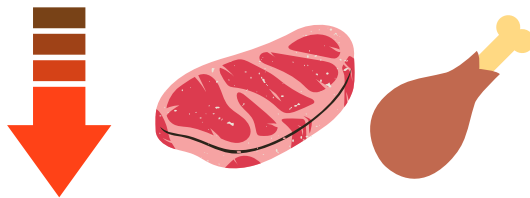
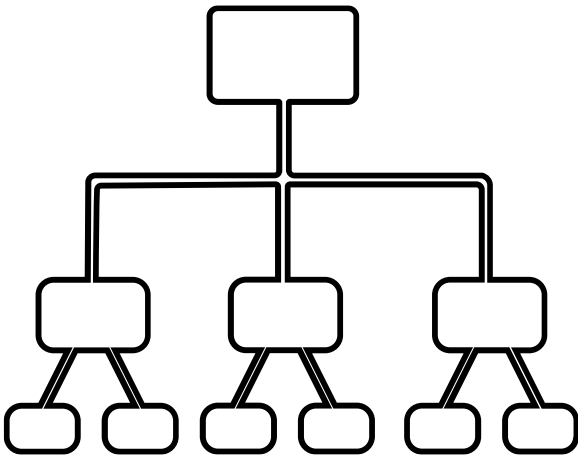
Lack of habit



Lack of opportunity

Lack of motivation

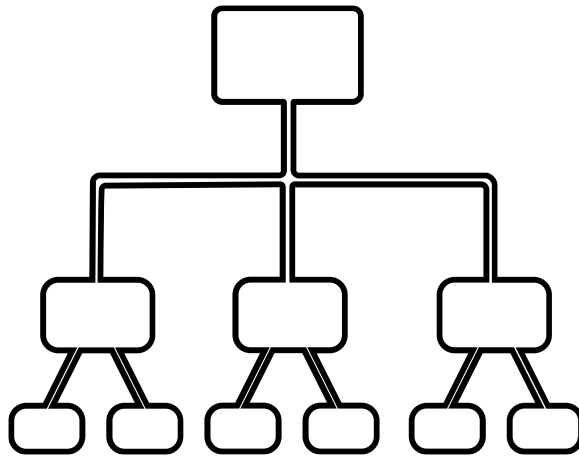
Lack of habit



Lack of social support

Enjoyment of eating

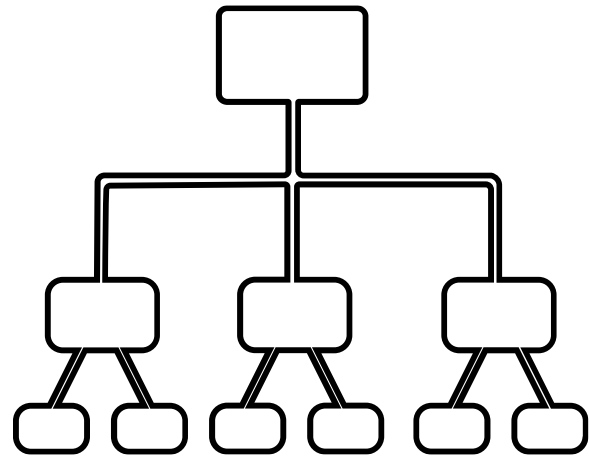
Habit of eating



Lack of social support

Enjoyment of eating

Habit of eating



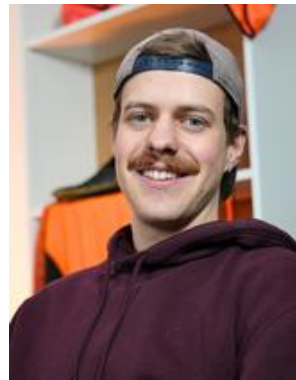
Personalising Behaviour Change Support *...for Sustainable Healthy Diets*

- Moving to a more Sustainable Healthy Diet means changing diet.
- We can change to a more environmentally friendly diet, but some changes are more difficult.
- Micronutrient adequacy is a concern for certain micronutrients but we have opportunities to manipulate recommendations to support adequacy.
- A behaviourally informed personalised approach is effective in supporting dietary change even when we target whole-diet.

Research team...

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