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HEALTH INFLUENCE ON THE DEVELOPMENT OF LOW FAT DAIRY PRODUCTS

A THESIS PRESENTED IN PARTIAL FULFILMENT OF THE REQUIREMENTS FOR THE DEGREE OF MASTER OF PHILOSOPHY IN FOOD TECHNOLOGY AT MASSEY UNIVERSITY

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ABSTRACT

The Nutrition Taskforce (1991) recommended strategies for the food industry in order to improve the diet of New Zealanders in line with the Food and Nutrition guidelines. Recommended strategies include, to produce low fat products and to disseminate nutrition information. This thesis examines the nature of current developments in low fat products, nutrition expertise in the industry and legislative requirements related to low fat products.

Initially a survey of three supermarkets (Pak 'n' Sav, Foodtown and Woolworths) located at Palmerston North was carried out to examine the market availability of low fat dairy products and its labels. A detailed questionnaire based on product development, nutritional concerns and consumer issues was designed and mailed to 25 general food manufacturers, 11 responses (44%) were obtained. Next, a postal survey to 26 dairy companies was done and 12 companies (46%) responded. Some of the surveyed dairy companies (6) were interviewed to obtain in-depth information on survey findings.

Currently a range of dairy products with lower fat contents are available in supermarket shelves, such as low fat versions of milk, yoghurt, cream, cheese and dairy desserts. Milk with fat content ranging from 0.05% to 3.5% fat is available. Most of the surveyed food manufacturers consider the development of fat reduced products as an important area of development. Maintaining the texture and flavour in developing fat reduced products was the main quality constraint in developing low fat products. Technical information could not be obtained in the survey due to confidentiality.

The supermarket and food manufacturers surveys reveal that low fat products are targeted at women and health conscious people. However, some reduced fat products (reduced fat- milk, cheeses and dairy desserts) are most useful to consumers and some reduced fat products (reduced fat yoghurts) are less useful.

Men may benefit the most by consuming reduced fat milk, cheeses and desserts. Older women may benefit by selecting reduced fat cream in the diet. Hence it is recommended that manufacturers should identify the need and accordingly target the products. From the survey results it can be concluded that consumer demand and an increase in diet and health awareness are the driving forces behind the development of new fat reduced products.

In general, food companies view food regulations as difficult to interpret and restrictive. A standard format for labelling the additives and nutrients was not followed by the surveyed companies. Some manufacturers tend to use the labelling as a marketing advantage. Nutrition labelling was usually offered when a claim was made, however some cheese labels that made a claim did not carry nutrition labelling. Some companies claimed to be unable to offer nutrition labelling due to expense. A standard approach to labelling has been recommended by the Food Standards Committee and the proposed food regulations is hoped to eliminate consumer confusion over labels.

Mostly the surveyed food manufacturers do not employ nutritionists and rely on people from various departments for nutrition decisions. Nutrition education is of primary importance within the food industry and a greater involvement of nutritionists in food product development and food marketing would be desirable. The Dairy Advisory Bureau, the Market Milk Federation (MMF) and the Ministry of Health are the main sources of nutrition information for dairy companies. Some companies perceive that nutrition information is not easily accessible. The MMF produces some nutrition education material, such as *Milkwise snacks* which are supplied by dairy companies to schools. Some surveyed companies are producing leaflets for consumers which do not contain much nutrition information and work more as promotion material for the products. In conclusion, the role of nutrition in product development and marketing of low fat products is discussed and a series of recommendations have been constructed.

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TABLE OF CONTENTS

TITLE PAGE	i
ABSTRACT	ii
ACKNOWLEDGEMENTS	iv
TABLE OF CONTENTS	v
LIST OF FIGURES	ix
LIST OF TABLES	х
CHAPTER 1 INTRODUCTION	1
1.1 Aims and Objectives	3
CHAPTER 2 REVIEW OF LITERATURE	4
2.1 The New Zealand diet	4
2.1.1 Nutrition oriented food consumption studies	4
2.1.2 Food tradition and population distribution	5
2.1.3 Trends in fat intake	6
2.1.4 Consumer beliefs about fats	6
2.1.5 Diet and health in New Zealand	7
2.1.6 Dietary goals and guidelines for	
New Zealanders	10
2.1.7 Proposed strategies for the food industry	11
2.2 Dairy products in the New Zealand diet	13
2.2.1 Liquid milk	14
2.2.2 Flavoured milk	15
2.2.3 Cultured dairy products	16
2.2.4 Cheese	17
2.2.5 Cream and cream products	19
2.2.6 Dairy desserts	20
2.2.6.1 Ice creams	20
2.2.6.2 Other dairy desserts	21
2.3 Fat substitutes	21

2.4 Food and nutrition legislation	22
2.4.1 Ingredient lists	23
2.4.2 Nutrition labelling	23
2.4.3 Nutrition claims	24
2.4.4 Misleading descriptions	25
2.4.5 Nutrition labelling and the consumer	25
2.4.6 Nutrition labelling and the industry	25
2.5 Nutrition and food marketing	26
2.6 Conclusions	27
CHAPTER 3 METHODOLOGY	28
3.1 Introduction	28
3.2 Survey method	28
3.2.1 Observation in supermarket	28
3.2.2 Questionnaire design	29
3.2.2.1 Questionnaire administration general	
manufacturers	30
3.2.2.2 Questionnaire administration dairy	
manufacturers	30
3.2.3 Interview	31
CHAPTER 4 SUPERMARKET SURVEY	33
4.1 Introduction	33
4.2 Fat reduced products surveyed in the supermarkets	34
4.2.1 Milk and flavoured milk	34
4.2.1.1 Product description and apparent target	
markets	34
4.2.1.2 Nutrition labelling and claims	37
4.2.2 Cultured dairy products	39
4.2.2.1 Product description and apparent target	
markets	39
4.2.2.2 Nutrition labelling and claims	43

	vii
4.2.3 Cheese	43
4.2.3.1 Product description and apparent target	
markets	43
4.2.3.2 Nutrition labelling and claims	45
4.2.4 Butter, margarine and cream	46
4.2.4.1 Product description and apparent target	
markets	46
4.2.4.2 Nutrition labelling and claims	49
4.2.5 Dairy desserts	50
4.2.5.1 Product description and apparent target	
markets	50
4.2.5.2 Nutrition labelling and claims	52
4.3 Summary	53
CHAPTER 5 GENERAL MANUFACTURERS SURVEY	54
5.1 Introduction	54
5.2 Company's views on current developments of fat reduced	
products	54
5.2.1 Target markets for fat reduced products	55
5.2.2 Future market for fat reduced products	57
5.3 Access to nutrition expertise	58
5.3.1 Decision makers regarding nutrition issues	59
5.4 Manufacturers' views about nutrition labelling	60
5.5 Manufacturers' views on consumer issues	63
5.6 Supply of nutrition information	63
5.6.1 Information produced by the MMF	64
5.6.2 Information produced by companies	64
5.7 Constraints in producing fat reduced products	66
5.8 Summary	68
CHAPTER 6 DAIRY MANUFACTURERS SURVEY	69

69

6.1 Introduction

6.2 Types of products produced and marketed by the	
surveyed companies	70
6.2.1 Milk and flavoured milk	71
6.2.2 Cream	73
6.2.3 Cultured products	73
6.2.4 Cheese	75
6.2.5 Dairy desserts	75
6.3 Company's views on current developments of fat	
reduced dairy products	76
6.3.1 Future trends for fat reduced dairy products	77
6.3.2 Future market for fat reduced dairy products	78
6.3.3 Future product development of fat reduced	
dairy products	80
6.3.4 Target markets of the surveyed dairy companies	80
6.4 Access to nutrition expertise	83
6.4.1 Decision makers regarding nutrition issues	86
6.5 Labelling issues of fat reduced dairy products	86
6.5.1 Manufacturer's views on nutrition labelling	88
6.5.2.1 Nutrition claims	92
6.6 Manufacturer's perception of consumer issues	93
6.7 Supply of nutrition information	94
6.7.1 Information produced by the MMF	95
6.7.2 Information produced by the DAB	95
6.7.3 Product Information for consumers by the	
dairy manufacturers	96
6.8 Constraints in producing fat reduced products	
reported by the surveyed dairy companies	97
6.9 Summary	99
CHAPTER 7 CONCLUSIONS	101
APPENDICES	104
BIBLIOGRAPHY	129

LIST OF FIGURES

Figure	Title	Page
5.1	Target market for the fat reduced products as considered	
	by the surveyed companies	56
6.1	Proportion of fat reduced products in the total production	
	for each surveyed dairy company	77
6.2	Nutrients considered important to include in nutrition	
	labelling by dairy companies in this survey	90

LIST OF TABLES

Table	Title	Page
2.1	Total deaths for which nutrition is a factor.	
	1990, (Ministry of Health, 1994)	9
2.2	Types of milk and their fat contents (DAB, 1993b)	15
2.3	Major nutrients in cultured dairy products	
	(Visser et al., 1991)	17
2.4	Typical fat and energy content of some lower fat chesses	18
2.5	Types of New Zealand cream	19
4.1	Tararua brand milk varieties with their packaging details,	
	fat content and apparent target market	35
4.2	Nutrient content and claims on milk labels in the survey	38
4.3	Nutrient content and claims on yoghurt labels in the	
	survey	41
4.4	Nutrient content and claims on sour cream labels in the	
	survey	42
4.5	Nutrient content and claims on cheese labels in the survey	44
4.6	Nutrient content and claims on labels of butter and margarine	
	in the survey	47
4.7	Nutrient content and claims on cream labels in the survey	49
4.8	Nutrient content and claims on labels of dairy desserts in	
	the survey	51
5.1	Fat reduced products produced by surveyed food companies	55
5.2	The nutrients considered important to include in nutrition	
	labelling by surveyed companies	62
6.1	Categories of dairy products (with the fat content) produced	
	by surveyed dairy companies	71
6.2	Products produced by surveyed dairy companies - Milk and	
	Flavoured milk	72

6.3	Types of milk with fat content and market share	
	in 1992 (DAB, 1993b)	73
6.4	Products produced by surveyed dairy companies - Cream	74
6.5	Products produced by surveyed dairy companies - Yoghurt	
	and sour cream	74
6.6	Products produced by surveyed dairy companies - Cheese	75
6.7	Products produced by surveyed dairy companies - Dairy	
	desserts	75
6.8	Target market for different types of milk	81
6.9	Target market for various dairy products	82
6.10	Aspects of low fat products considered important for	
	consumers by the surveyed dairy companies	93