



HARVARD T.H. CHAN
SCHOOL OF PUBLIC HEALTH



HEIDELBERG
INSTITUTE OF
GLOBAL HEALTH



UNIVERSITY OF
KWAZULU-NATAL
INYUVESI
YAKWAZULU-NATALI



MAKERERE UNIVERSITY



UNIVERSITY OF GHANA



Data Science Initiative for Africa (DSI-Africa)

Climate Change, Food Systems and Planetary Health

29 July 2024

Ina Danquah

Optimal learning atmosphere

For the online course, ...

- Be seated in a quiet working environment
- Ensure stable internet access
- Keep on your cameras whenever possible
- Raise your (digital) hand when you have a question



Learning objectives

Week 1:

- Familiarizing with the course program and getting to know each other
- Statistical approaches to identifying climate change impacts on agriculture, diet and nutrition, including basic constructs of food system metrics
- Adaptive planning using data science and technology

Week 2:

- Refreshing epidemiology with a focus on food systems
- **Operationalize sustainable nutrition** using anthropometry, **dietary patterns**, and yield estimates
- **Calculate constructs of sustainable nutrition** and agriculture, incl. remote sensing

Outline

Day	Week 1, 22 – 26 July (online)	Facilitator
Mon	Exploratory spatial analysis and model evaluation <u>Reading</u> : Rainfall patterns related to dietary habits	G Kallah-Dagadu Students
Tue	Hackathon: Climate Change solutions in your country Theoretical concepts: Climate change impacts on nutrition and diets <u>Practical</u> : Calculate rainfall pattern related to dietary habits Theoretical concepts: Nutrition and food systems	G Kallah-Dagadu I Danquah I Danquah I Madzorera
Wed	Hackathon: Climate change solutions in your country Theoretical concepts: Dietary pattern construction Calculation of food system metrics	G Kallah-Dagadu I Danquah I Madzorera
Thu	Technological innovations for sustainable agriculture Trends, scenarios and resilience planning	S Barteit S Barteit
Fri	Hackathon presentations Heat-2-Harvest project	Students S Barteit

Outline

Day	Week 2, 29 July – 02 August (in-person)	Facilitator
Mon	Opening remarks Food Systems, Nutrition and Planetary Health - I: Descriptive Epidemiology <u>Theoretical concepts: Operationalize sustainable diets</u> <u>Practical: Calculate the Sustainable Diet Index</u>	W Fawzi W Fawzi <u>I Danquah</u> <u>I Danquah</u>
Tue	Food Systems, Nutrition and Planetary Health - II: Concepts and Associations <u>Practical: Calculate anthropometric indices</u> <u>Practical: Calculate GDQS</u> Lasso Regression for crop yield modeling Part I	W Fawzi I Madzorera I Madzorera S Barteit
Wed	Modeling associations between climate change and nutrition Lasso Regression for crop yield modeling Part II <u>Practical: Optimization modelling for sustainable diets</u>	I Madzorera S Barteit G Kallah-Dagadu
Thu	Remote Sensing Part I+II Remote Sensing Part III+IV	G Kallah-Dagadu G Kallah-Dagadu
Fri	<u>Theoretical concepts: Vegetation indices</u> <u>Practical: Calculate vegetation indices</u>	G Kallah-Dagadu G Kallah-Dagadu

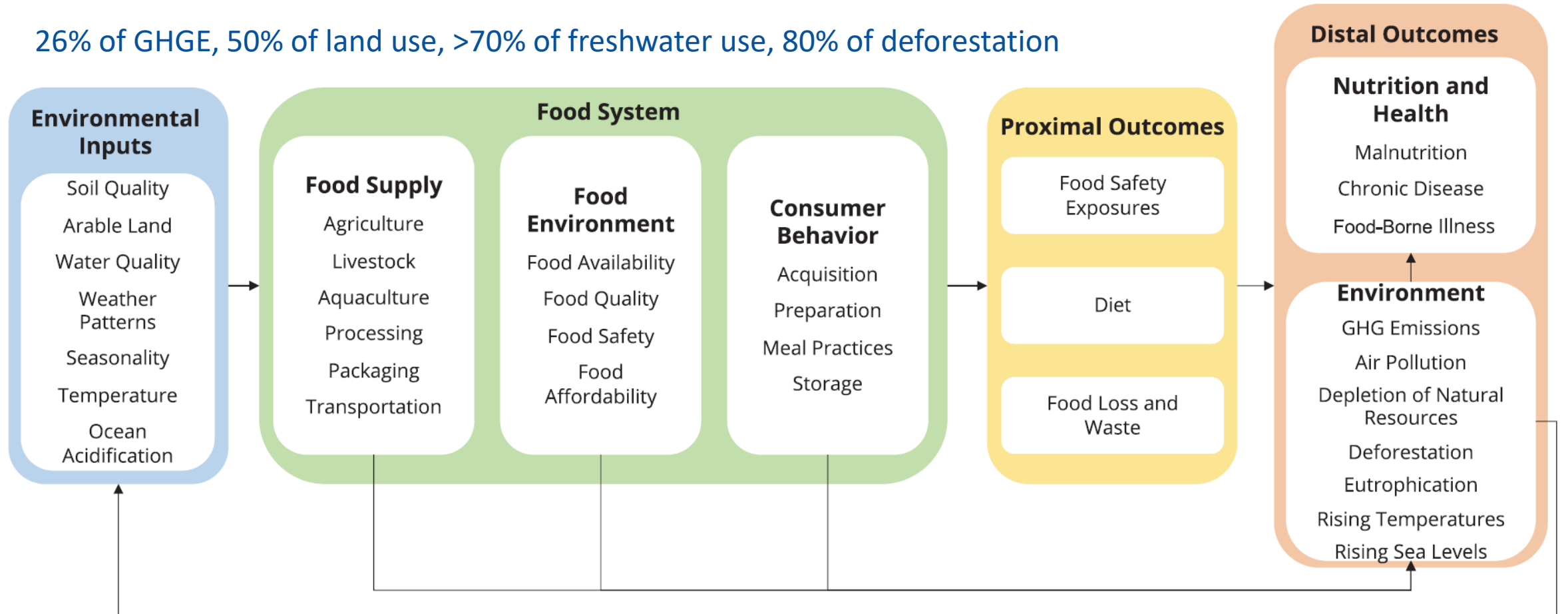
Operationalize sustainable diets

- Big picture: Food systems and sustainable diets
- Why operationalize?
- 4 Approaches
 - Approach
 - Pros and cons
 - Literature example
 - Own example
- Summary
- Practical exercise: Calculation of Sustainable Diet Index

Optional reading

- Perignon M & Darmon N. Advantages and limitations of the methodological approaches used to study dietary shifts towards improved nutrition and sustainability. *Nutr Rev* 2022;80(3):579-597.
- Willett W et al. Food in the Anthropocene: the EAT-Lancet Commission on healthy diets from sustainable food systems. *Lancet* 2019;393(10170):447-492.
- Stubbendorff A et al. Development of an EAT-Lancet index and its relation to mortality in a Swedish population. *Am J Clin Nutr* 2022;115(3):705-716.
- Cacau LT et al. Development and Validation of an Index Based on EAT-Lancet Recommendations: The Planetary Health Diet Index. *Nutrients* 2021;13(5):1698.
- Seconda L et al. Development and validation of an individual sustainable diet index in the NutriNet-Sante study cohort. *Br J Nutr*. 2019;121(10):1166-1177.

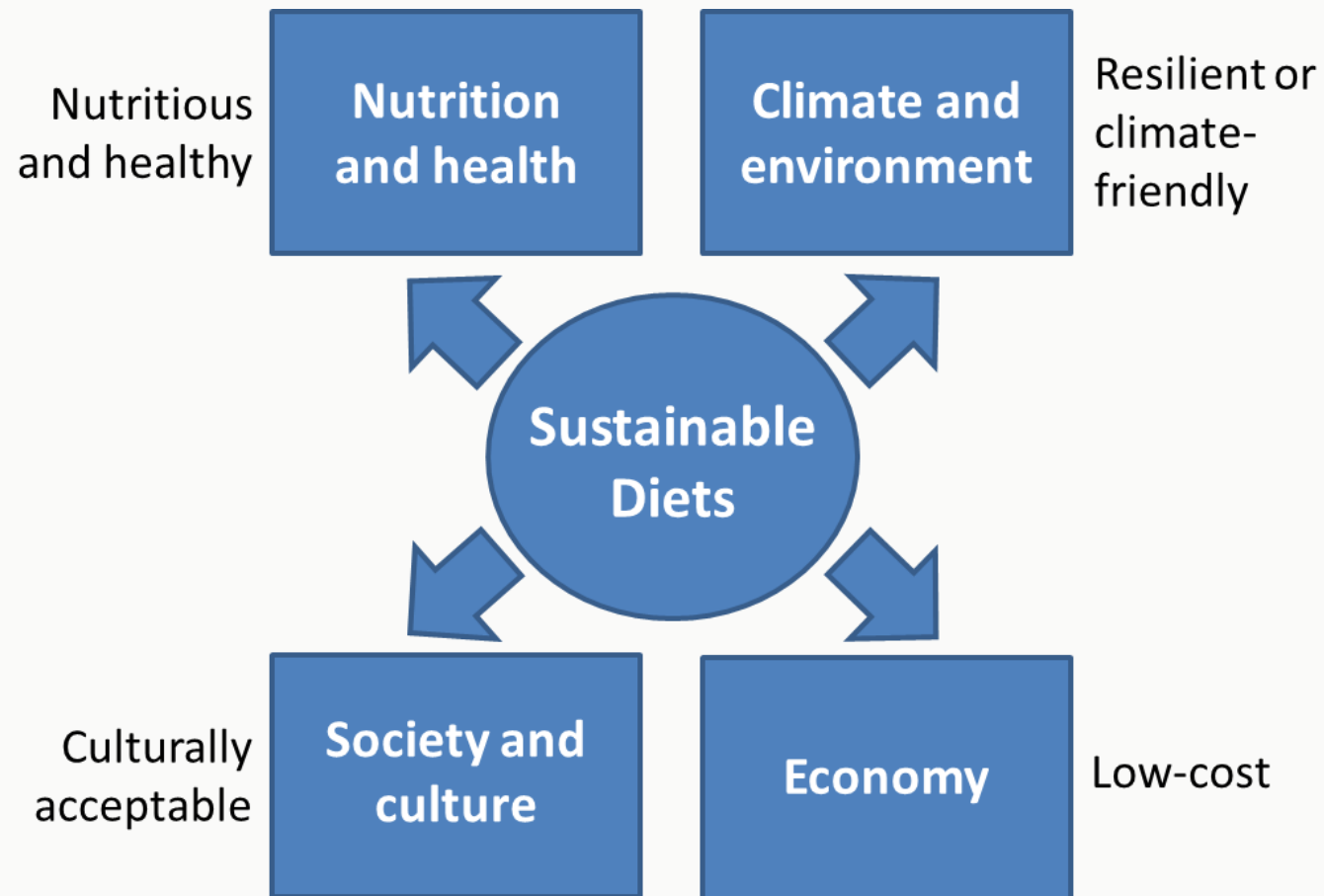
26% of GHGE, 50% of land use, >70% of freshwater use, 80% of deforestation



Fanzo et al. 2021; Whitmee et al. Lancet 2015

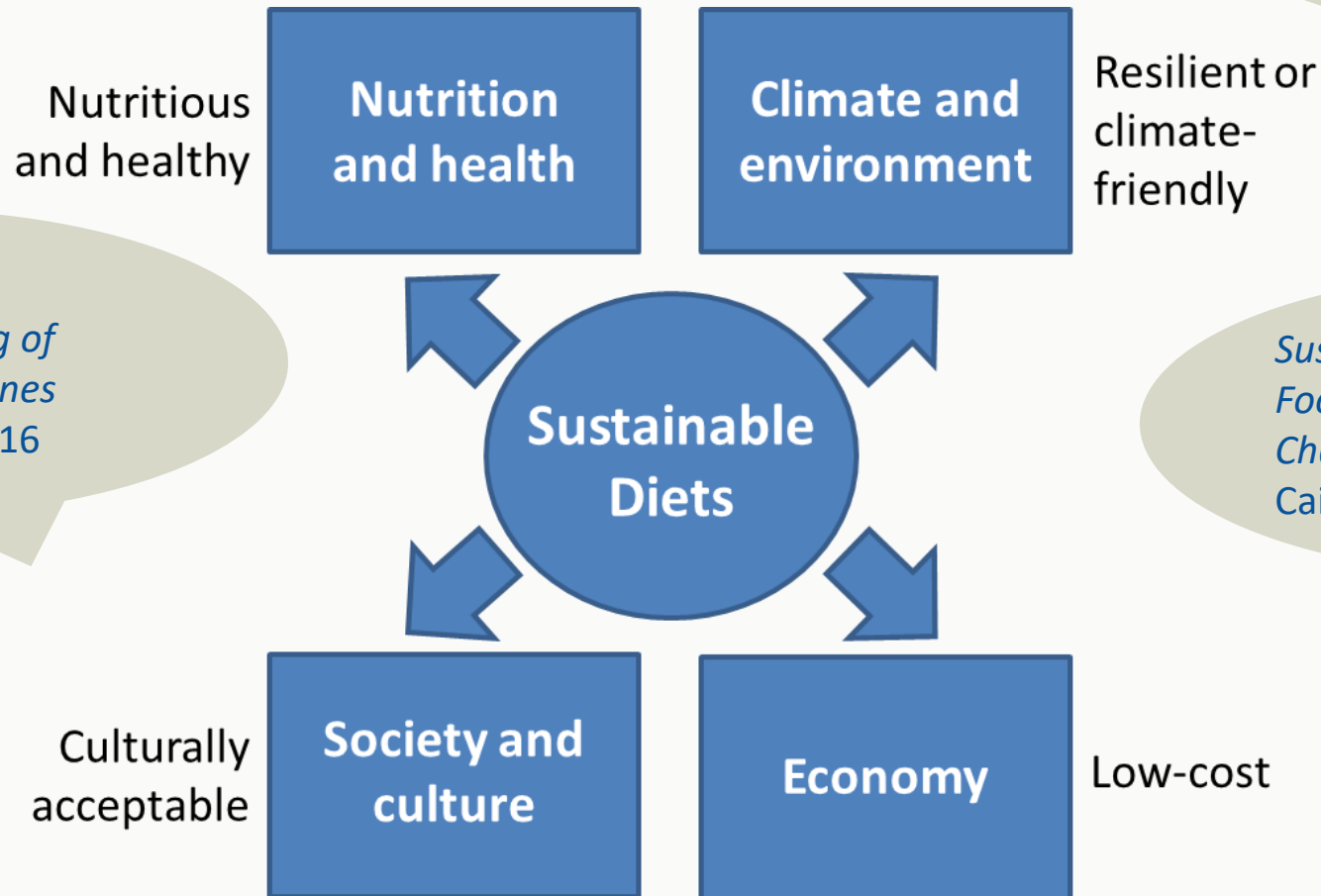
SUSTAINABLE DIETS

SUSTAINABLE DIETS



Burlingame & Dernini FAO, Rome 2012

SUSTAINABLE DIETS



Shifting diets is often seen as very personal...

Jeff McMahon 2022

Wicked Nutrition: The controversial greening of official dietary guidelines
Susanne Freidberg 2016

Sustainably sourced Junk Food? Big Food and the Challenge of Sustainable Diets
Caitlin Scott 2018

Burlingame & Dernini FAO, Rome 2012

WHY OPERATIONALIZE SUSTAINABLE DIETS?

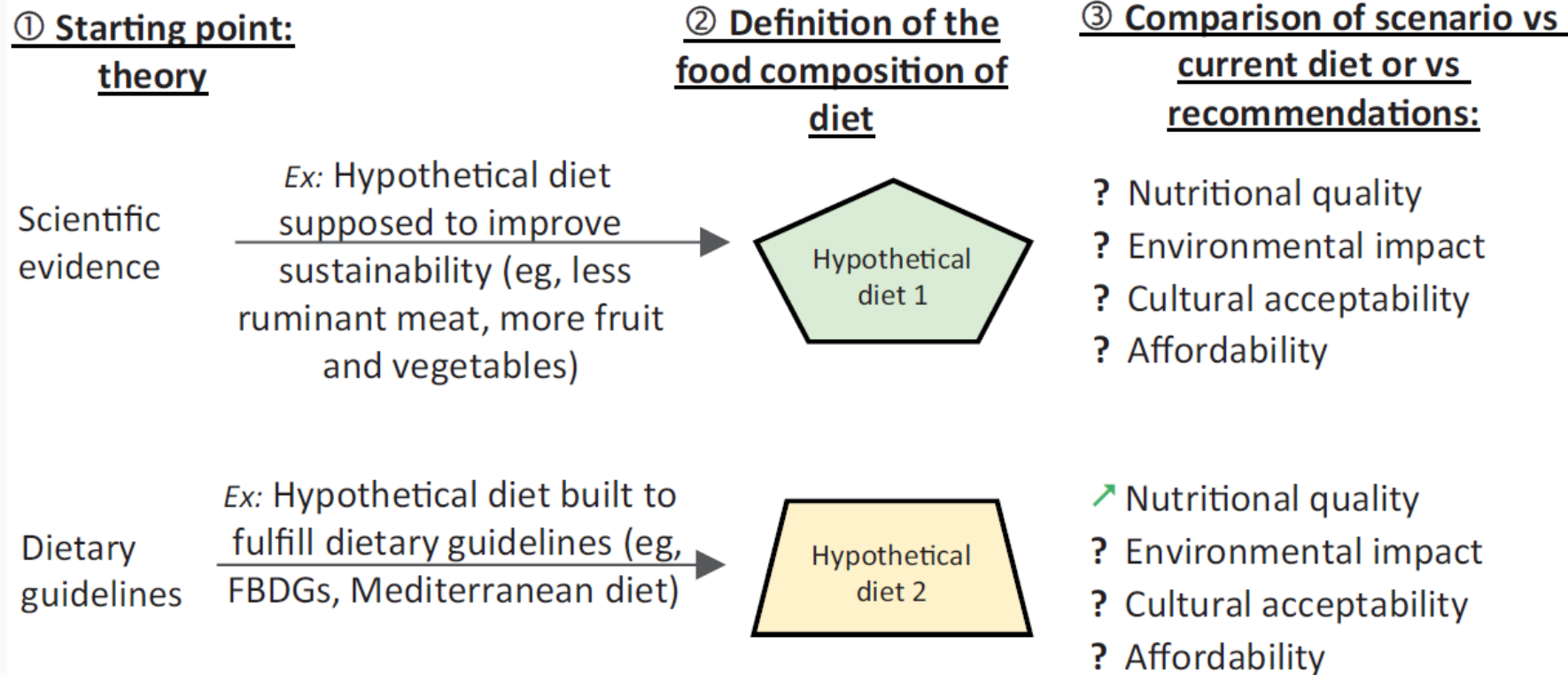
- Objectify
- Practical action points
- Transparency for decision making
- Monitor status quo
- Track progress

1. Characterize sustainability dimensions of hypothetical diets (a priori)
2. Describe sustainability characteristics of existing diets (univariate or multivariate)
3. Identify and describe positive deviants
4. Optimization of existing diets (multi-criteria approach)

OPERATIONALIZE SUSTAINABLE DIETS

1. Characterize sustainability dimensions of hypothetical diets (a priori)
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1. SUSTAINABILITY OF HYPOTHETICAL DIETS



Perignon & Darmon. Nutr Rev 2022

1. SUSTAINABILITY OF HYPOTHETICAL DIETS

Advantages	Disadvantages
<ul style="list-style-type: none"> • Ease of implementation: no need of individual food consumption data 	<ul style="list-style-type: none"> • No consideration of cultural acceptability
<ul style="list-style-type: none"> • Ease of communication 	<ul style="list-style-type: none"> • Improvement in one dimension does not ensure improvement in another (e.g. health vs. cost)
	<ul style="list-style-type: none"> • Within one dimension, improvement of one characteristic does not ensure improvement of another (e.g. GHGE and water use)
	<ul style="list-style-type: none"> • No consideration of other potential sustainable diets

Perignon & Darmon. Nutr Rev 2022

1. SUSTAINABILITY OF HYPOTHETICAL DIETS








EAT-Lancet Planetary Health Diet

- Healthfulness based on systematic reviews with meta-analysis
- Environmental friendliness based on Planetary Boundaries
- No costs
- No socio-cultural appropriateness

















Willett et al. Lancet 2019

1. OPERATIONALIZE THE PLANETARY HEALTH DIET

	Macronutrient intake grams per day (possible range)	Caloric intake kcal per day
 Whole grains Rice, wheat, corn and other	232	811
 Tubers or starchy vegetables Potatoes and cassava	50 (0–100)	39
 Vegetables All vegetables	300 (200–600)	78
 Fruits All fruits	200 (100–300)	126
 Dairy foods Whole milk or equivalents	250 (0–500)	153
 Protein sources Beef, lamb and pork	14 (0–28)	30
Chicken and other poultry	29 (0–58)	62
Eggs	13 (0–25)	19
Fish	28 (0–100)	40
 Legumes Legumes	75 (0–100)	284
Nuts	50 (0–75)	291
 Added fats Unsaturated oils	40 (20–80)	354
Saturated oils	11.8 (0–11.8)	96
 Added sugars All sugars	31 (0–31)	120

Willett et al. Lancet 2019

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Willett et al. Lancet 2019

	Whole grains	Tubers	Vegetables	Fruits	Dairy	Red meat (beef, lamb, and pork)	Poultry	Egg	Fish	Legumes (dry beans, lentils, and peas)	Soy foods	Nuts (peanuts and tree nuts)	Saturated fat	Unsaturated fat	Added sugar
EAT-Lancet	Green	Red	Green	Green	Yellow	Red	Yellow	Yellow	Green	Green	Green	Green	Red	Green	Red
Knuppel†	Red	Red	Green	Green	Red	Red	Red	Red	Red	Red	Red	Green	Red	Red	Red
Hanley-Cook	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Red
Cacau	Green	Yellow	Green	Green	Yellow	Red	Red	Yellow	Yellow	Green	Green	Green	Red	Yellow	Red
Trijsburg	Green	Yellow	Green	Green	Yellow	Red	Yellow	Yellow	Yellow	Green	Green	Yellow	Red	Green	Red
Kesse-Guyot	Red	Red	Green	Green	Red	Red	Red	Red	Red	Red	Red	Green	Red	Blue	Red
Stubbendorff	Green	Red	Green	Green	Red	Red	Red	Red	Green	Green	Green	Green	Blue	Green	Red
Colizzi	Green	Blue	Green	Green	Yellow	Red	Yellow	Yellow	Yellow	Green	Green	Yellow	Blue	Red	Red

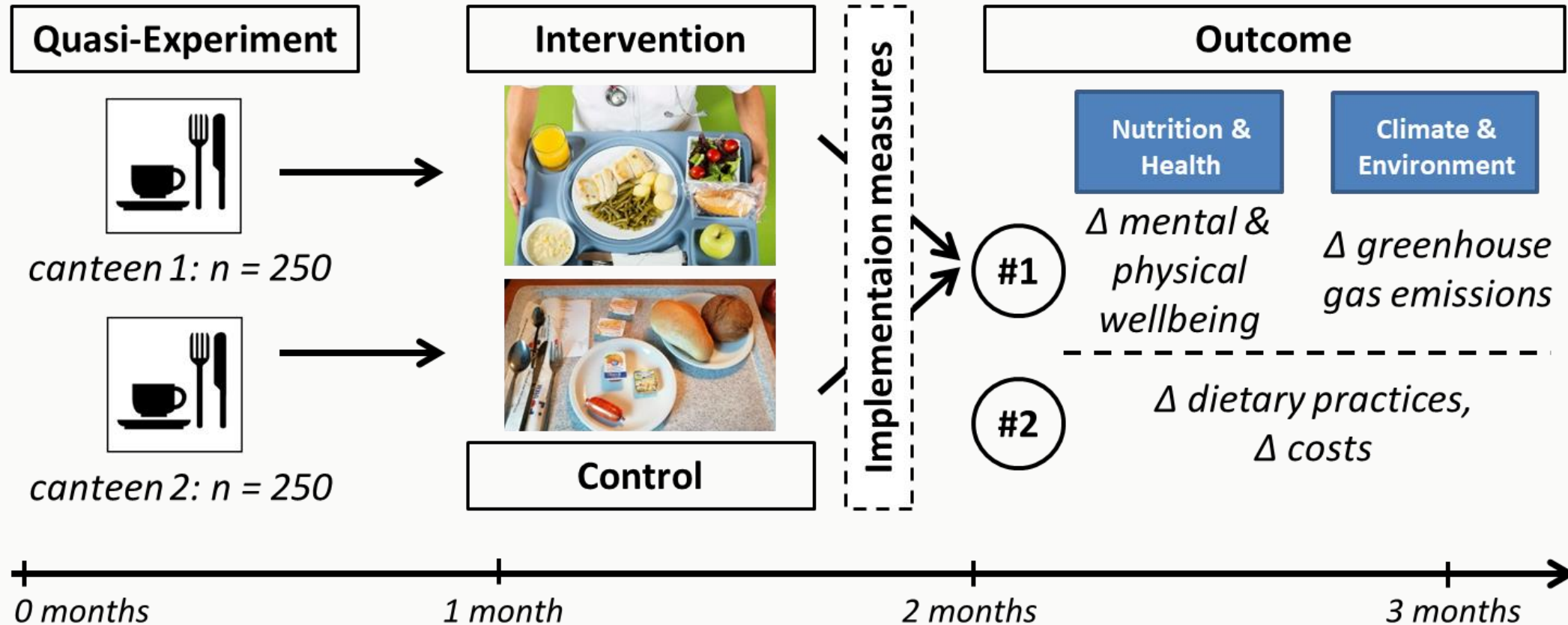
■ Foods to promote*
 ■ Foods to balance*
 ■ Foods to limit*
 ■ Food group not included

Stubbendorff et al. Lancet 2024

1. PHD-INDEX IN A GERMAN HOSPITAL



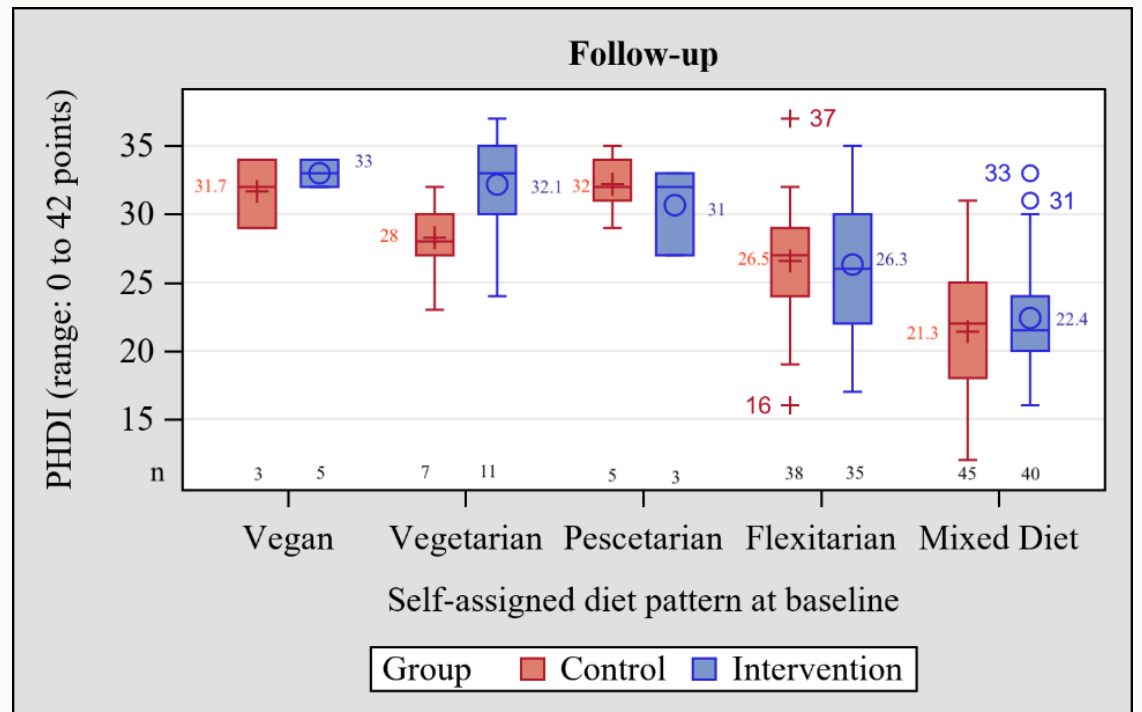
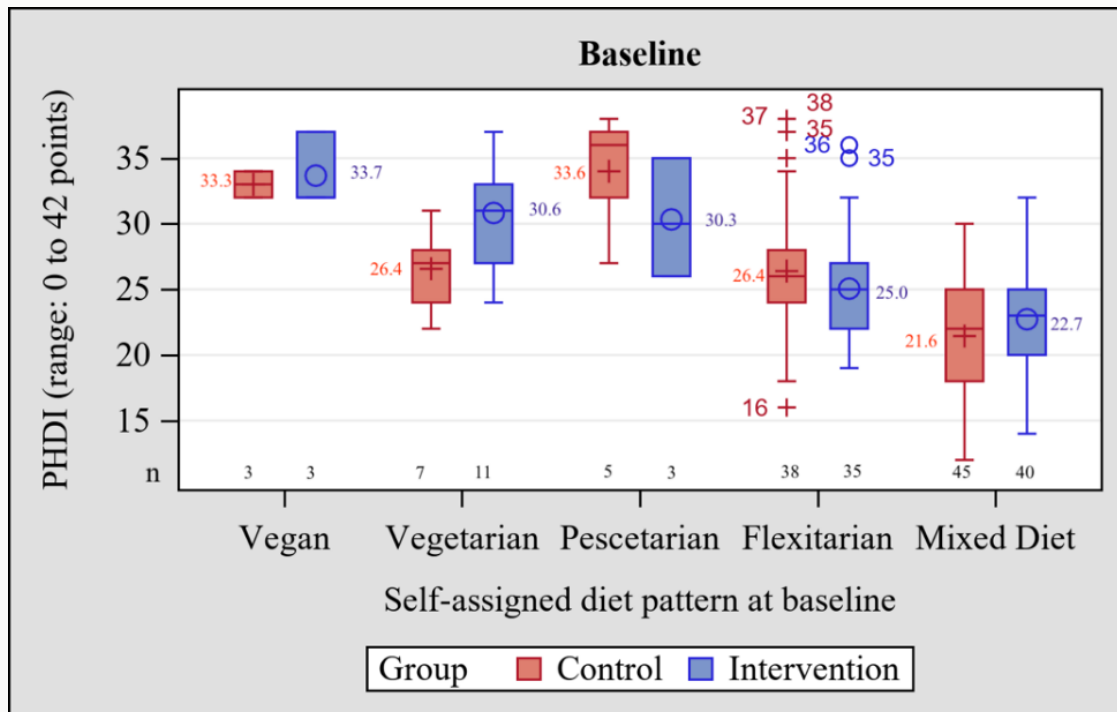
Laura Harrison
(Dr. med. candidate)



Harrison et al. Nutr J 2024 (accepted 08 July 2024)

1. PHD-INDEX IN A GERMAN HOSPITAL

Planetary Health Diet-Index



Harrison et al. Nutr J 2024 (accepted 08 July 2024)

1. PHD-INDEX IN A GERMAN HOSPITAL

Outcome	Crude Model	Model 1	Model 2
N	190	190	187
Planetary Health Diet (0-42 score points)			
Diff-in-Diff	0.62	0.56	0.54
95% confidence interval	-0.35, 1.58	-0.42, 1.52	-0.51, 1.59
p-value	0.210	0.260	0.310

Difference-in-differences were calculated by ANOVA.

Model 1 adjusted for education.

Model 2 adjusted for age, sex, education, occupation, marital status.

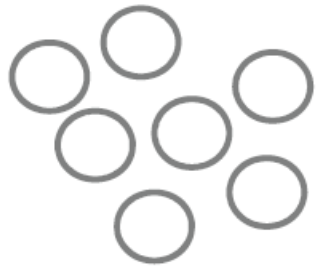
Harrison et al. Nutr J 2024 (accepted 08 July 2024)

OPERATIONALIZE SUSTAINABLE DIETS

1. Characterize sustainability dimensions of hypothetical diets (a priori)
2. Describe sustainability characteristics of existing diets (univariate or multivariate)
3. Identify and describe positive deviants
4. Optimization of existing diets (multi-criteria approach)

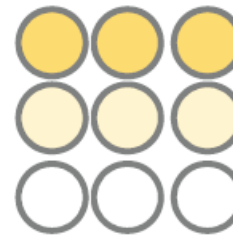
2. SUSTAINABILITY OF EXISTING DIETS

① Starting point: existing diets

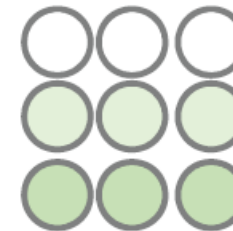


*Ex: Classification by
level of nutritional
quality*

② Classification of existing diets on 1 criterion



*Ex: Classification by
level of ruminant
meat content (or by
GHGE level)*



③ Comparison between classes of existing diets:

↗ Nutritional quality
? Environmental impact
✓ Cultural acceptability
? Affordability

? Nutritional quality
↘ Environmental impact
✓ Cultural acceptability
? Affordability

« ↗ / ↘ » Sustainability criteria are higher/lower than the average.
« ✓ » Sustainability criteria are fulfilled.
« ? » Sustainability criteria are not ensured.

2. SUSTAINABILITY OF EXISTING DIETS

Advantages	Disadvantages
<ul style="list-style-type: none"> • Better consideration of cultural acceptability 	<ul style="list-style-type: none"> • Requires food consumption data at the individual level
<ul style="list-style-type: none"> • Better understanding of trade-offs between sustainability dimensions 	<ul style="list-style-type: none"> • Improvement in one dimension does not ensure improvement in another (e.g. health vs. cost)
	<ul style="list-style-type: none"> • Within one dimension, improvement of one characteristic does not ensure improvement of another (e.g. GHGE and water use)

2. SUSTAINABILITY OF EXISTING DIETS



Sustainable Diet Index by Seconda et al. 2019

	Indicators	Objectives	Points allocating	Weight in the sub-index	Assessment		Indicators	Objectives	Points allocating	Weight in the sub-index	Assessment
Nutritional sub-index (/5)	Absolute value of difference between energy need and intake (kJ/d)	Reflects the adequacy between energy intake and energy requirements	1 point: ind >4259 2 points: 4259 ≤ ind < 2849 3 points: 2849 ≤ ind < 1812 4 points: 1812 ≤ ind < 883 5 points: ind ≤ 883	1/2	Nutrition sub-index = the sum of points × weight	Economic sub-index (/5)	Proportion of the income devoted to diet (%)	Assesses the affordability of diet	1 point: ind > 16.4 2 points: 16.4 ≤ ind < 11.4 3 points: 11.4 ≤ ind < 8.45 4 points: 8.45 ≤ ind < 5.40 5 points: 5.40 ≤ ind < 1.27	1	Economy sub-index = the sum of points × weight
	PANDiet index (/100)	Reflects the adequacy between nutrient intake and French recommendations for twenty-four nutrients	1 point: ind ≤ 60.7 2 points: 60.7 < ind ≤ 64.7 3 points: 64.4 < ind ≤ 68.2 4 points: 68.2 < ind ≤ 72.8 5 points: ind > 72.8	1/2		Sociocultural sub-index (/5)	Place of food purchase (/2)	Index to evaluate the frequency of food purchase places other than supermarket*	1 point: ind < 0.28 2 points: 0.28 ≤ ind < 0.45 3 points: 0.45 ≤ ind < 0.60 4 points: 0.60 ≤ ind < 0.79 5 points: ind ≥ 0.79	1/2	
Environmental sub-index (/5)	Land occupation (m ² /year): area required to produce raw agricultural products	The three indicators were computed together in the pReCiPe	1 point: ind > 0.38 2 points: 0.38 ≤ ind < 0.29 3 points: 0.29 ≤ ind < 0.23 4 points: 0.23 ≤ ind < 0.17 5 points: ind ≤ 0.17	3/4	Environment sub-index = the sum of points × weight		Ready-made products (/3)	Index to assess the consumption of ready-made products†	1 point: ind ≥ 1.75 2 points: ind = 1.5 3 points: ind = 1.25 4 points: ind = 1.00 5 points: ind ≤ 1	1/2	SDI = nutritional + environmental + economic + sociocultural
	Greenhouse gas emissions (kg CO ₂ /year): quantity of carbon dioxide, methane and nitrous oxide emissions at the farm level weighted by their 100-year global warming potential Primary energy consumption (MJ/year): consumption at the farm level of renewable and non-renewable energy Contribution of organic food to diet (% weight)					Total (/20)					
		Mitigation of biodiversity loss in farm	1 point: ind ≤ 3.02 2 points: 3.02 < ind ≤ 15.5 3 points: 15.5 < ind ≤ 30.3 4 points: 30.3 < ind ≤ 54.1 5 points: ind > 54.1	1/4							

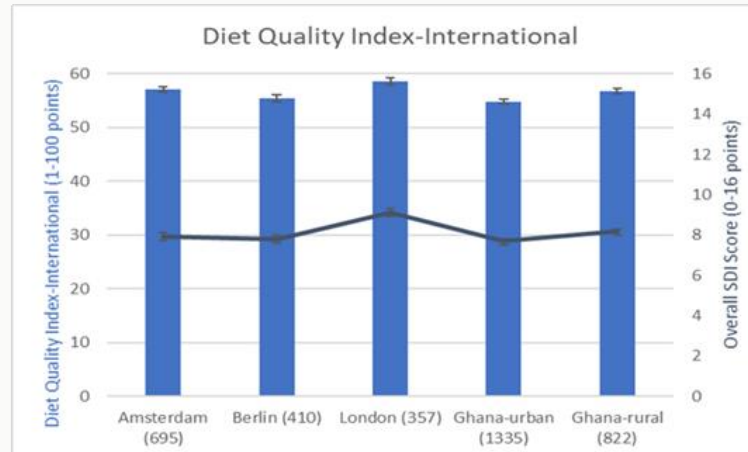
Seconda et al. Br J Nutr 2019

2. SUSTAINABILITY OF EXISTING DIETS AMONG 5,989 GHANAIAAN ADULTS

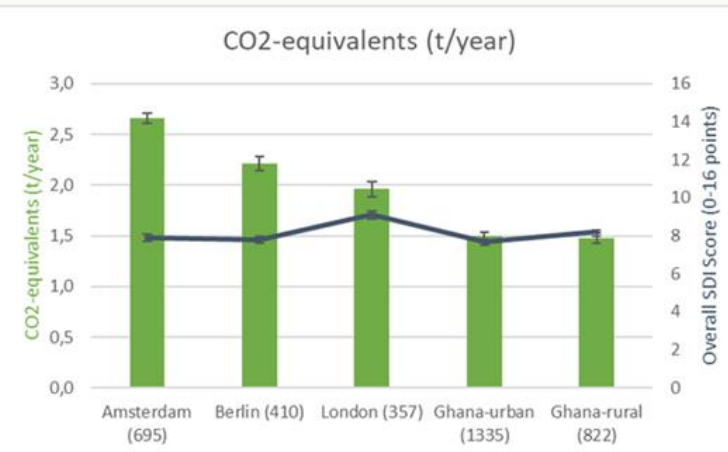


Paul A Okekunle, PhD

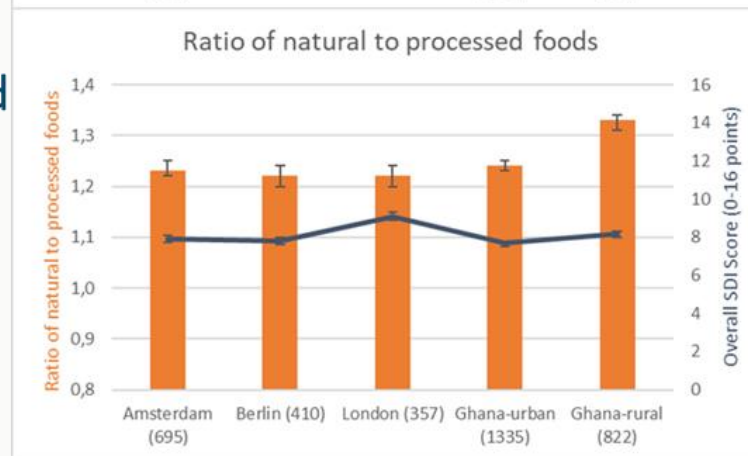
Nutrition
and health



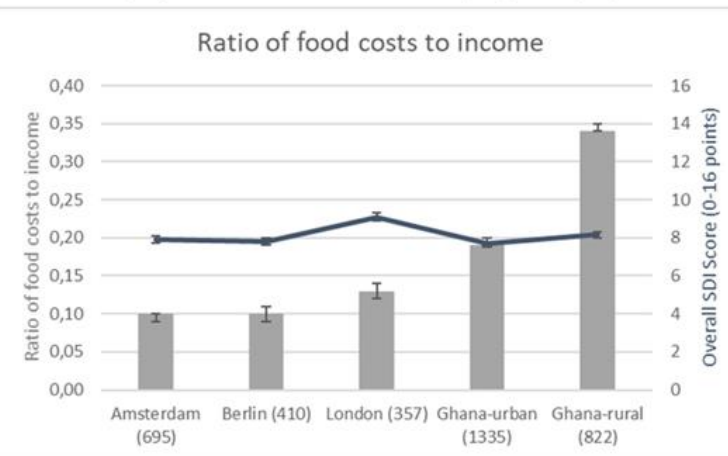
Climate and
environment



Culture and
society

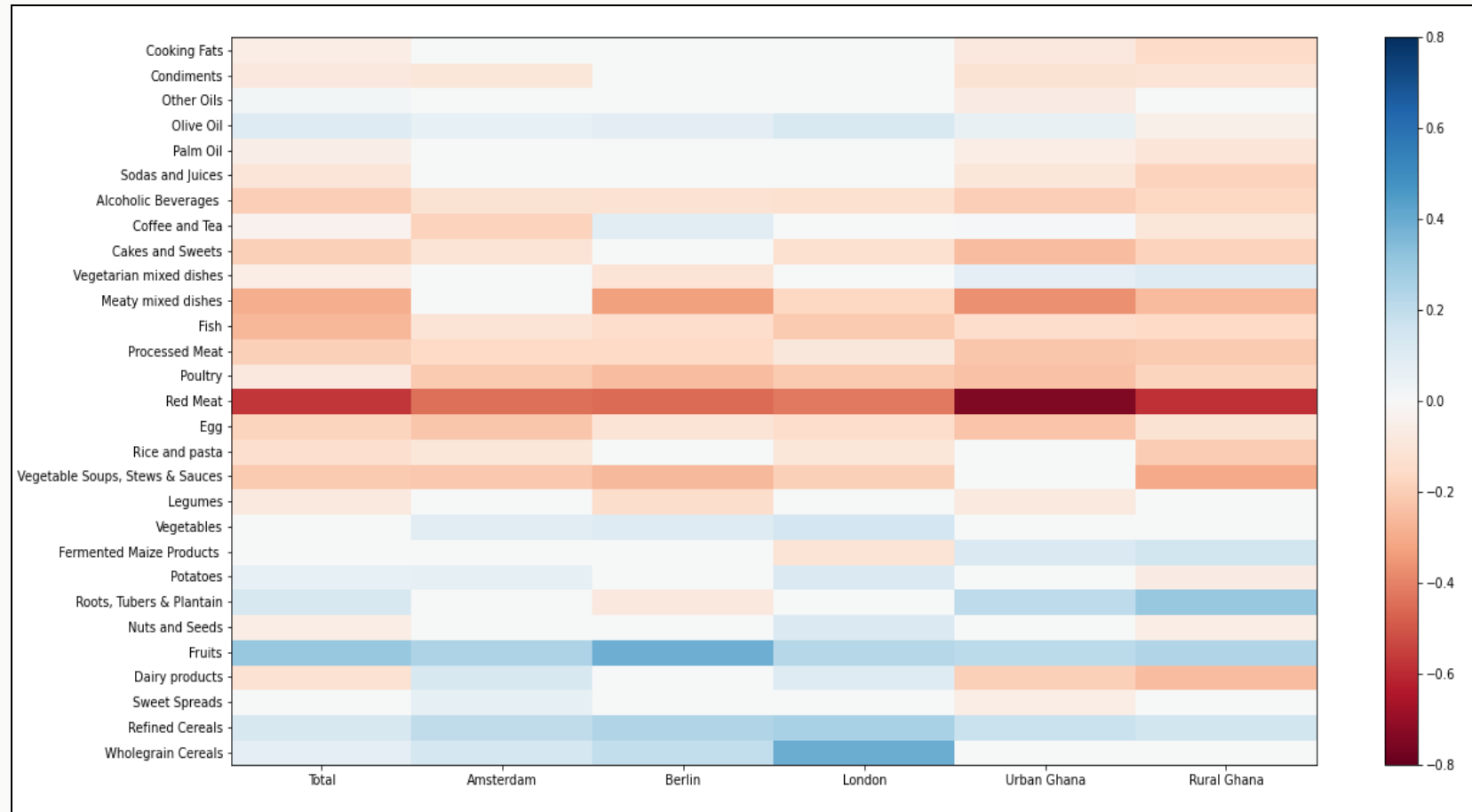


Economy



Okekunle et al. Nutr J 2024 (accepted 27 June 2024)

2. SUSTAINABILITY OF EXISTING DIETS AMONG 5,989 GHANAIAN ADULTS



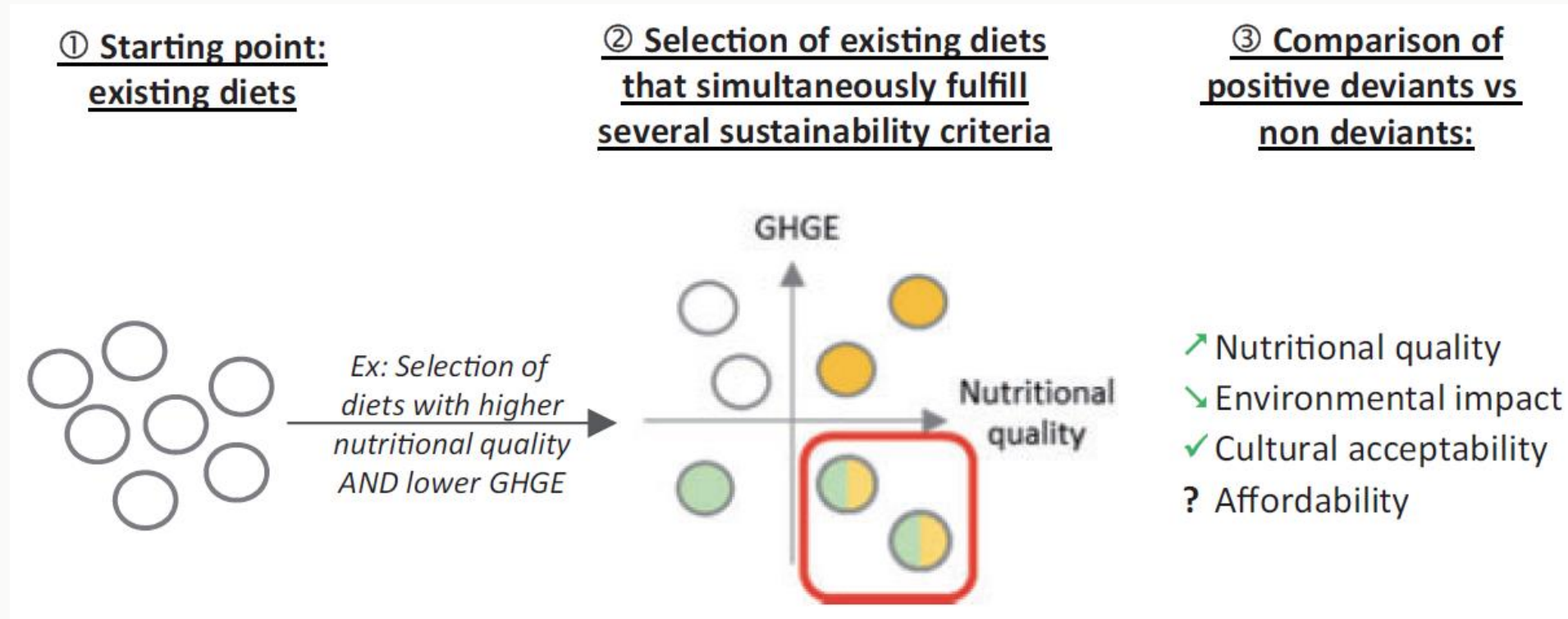
Pearson
correlations
Sustainable Diet
Index and food
intake

Okekunle et al. Nutr J 2024 (accepted 27 June 2024)

OPERATIONALIZE SUSTAINABLE DIETS

1. Characterize sustainability dimensions of hypothetical diets (a priori)
2. Describe sustainability characteristics of existing diets (univariate or multivariate)
- 3. Identify and describe positive deviants**
4. Optimization of existing diets (multi-criteria approach)

3. IDENTIFY POSITIVE DEVIANTS



Perignon & Darmon. Nutr Rev 2022

« ↗ / ↘ »
« ✓ »
« ? »

Sustainability criteria is improved (higher or lower than the average)

Sustainability criteria is fulfilled

Sustainability criteria is not ensured : it needs to be assessed a posteriori, or included in the selection criteria

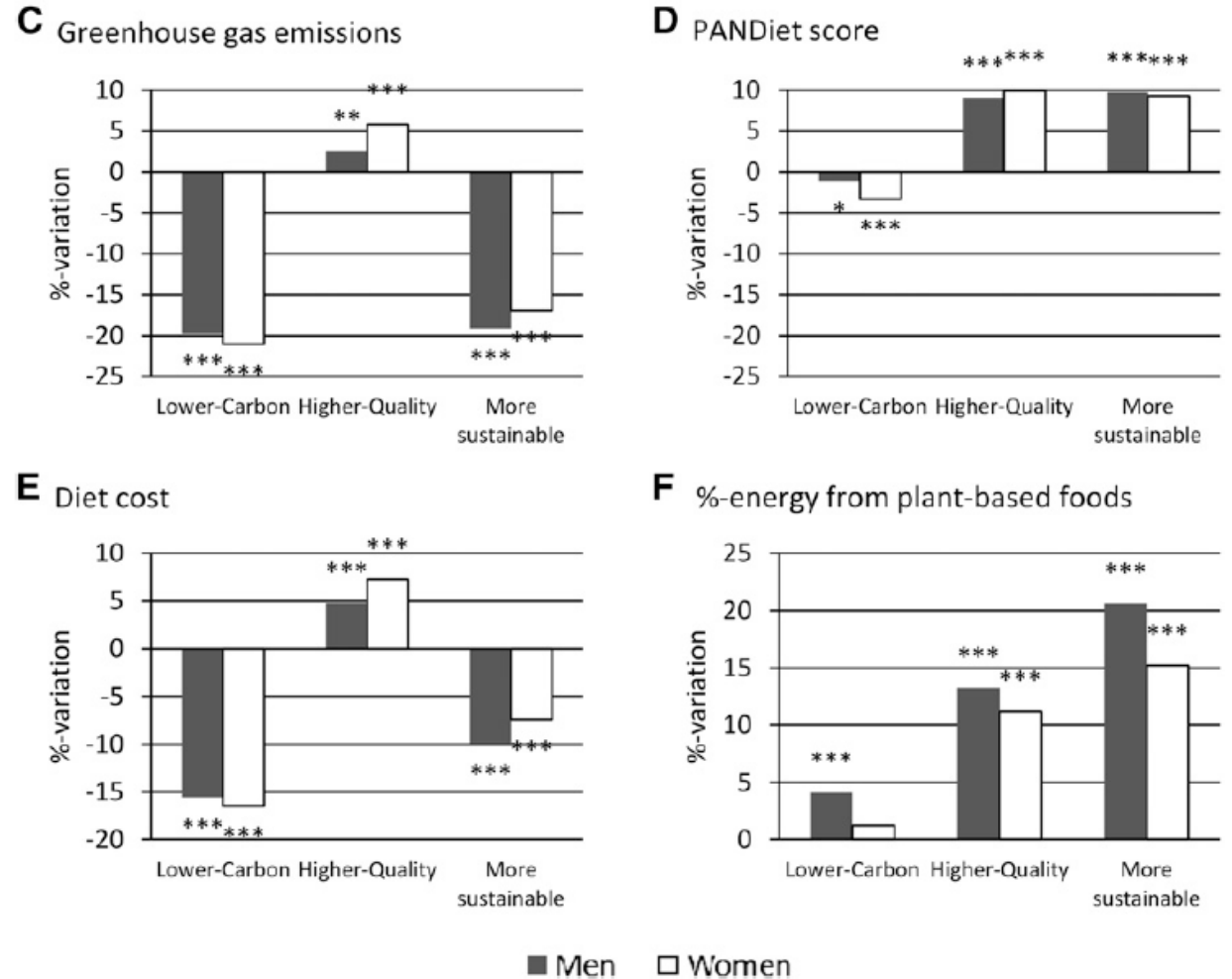
3. IDENTIFY POSITIVE DEVIANTS

Advantages	Disadvantages
<ul style="list-style-type: none"> • Better consideration of cultural appropriateness 	<ul style="list-style-type: none"> • Requires food consumption data at the individual level
<ul style="list-style-type: none"> • Achievement of several sustainability criteria simultaneously 	<ul style="list-style-type: none"> • Within one dimension, improvement of one characteristic does not ensure improvement of another (e.g. GHGE and water use)
	<ul style="list-style-type: none"> • Magnitude of improvement might be too small (e.g. nutritional quality \neq adequacy)
	<ul style="list-style-type: none"> • Difficulty to identify sustainable diet when too many criteria are considered

Perignon & Darmon. Nutr Rev 2022

3. POSITIVE DEVIANTS IN FRANCE

Second Individual and National Survey on Food Consumption (INCA2) (N = 1948)



Masset et al. Am J Clin Nutr 2014

OPERATIONALIZE SUSTAINABLE DIETS

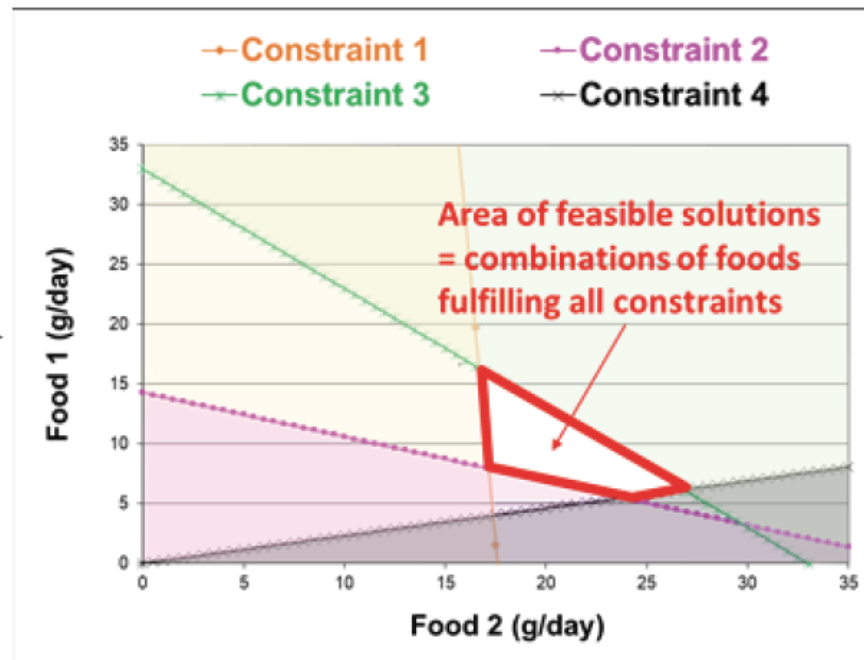
1. Characterize sustainability dimensions of hypothetical diets (a priori)
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4. OPTIMIZATION OF EXISTING DIETS

① Starting point: a combination of foods (hypothetical or existing diet)



② Optimization model imposing a set of constraints on several sustainability criteria (eg, nutrition, environment, cost)



③ Achievement of the constraints (when feasible)

- ✓ Nutritional adequacy
- ✓ Environmental targets met
- ? Cultural acceptability
- ✓ Affordability

Simplified example of constrained optimization, based on a combination of 2 foods and 4 constraints

« ↗ / ↘ »

Sustainability criteria is improved (higher or lower than the average)

« ✓ »

Sustainability criteria is fulfilled

« ? »

Sustainability criteria is not ensured

4. OPTIMIZATION OF EXISTING DIETS

Advantages	Disadvantages
<ul style="list-style-type: none"> • All targets met simultaneously 	<ul style="list-style-type: none"> • When targets are too severe or incompatible: no solution (or unrealistic solution)
<ul style="list-style-type: none"> • Good understanding of trade-offs between sustainability dimensions 	<ul style="list-style-type: none"> • Deviation from existing diets → cultural appropriateness not ensured
<ul style="list-style-type: none"> • The only approach able to ensure nutritional adequacy 	
<ul style="list-style-type: none"> • Can be applied to different types of dietary data 	

Perignon & Darmon. Nutr Rev 2022

4. DIETARY GUIDELINES THROUGH OPTIMIZATION MODELING



Germany



The Netherlands



Schaefer et al. EU 03/2024

Brink et al. Pub Health Nutr 2019



Delamaire et al. Santé Publique France 2023

4. OPTIMIZATION MODELING FOR DIET PROTOYPES AMONG GHANAIAANS



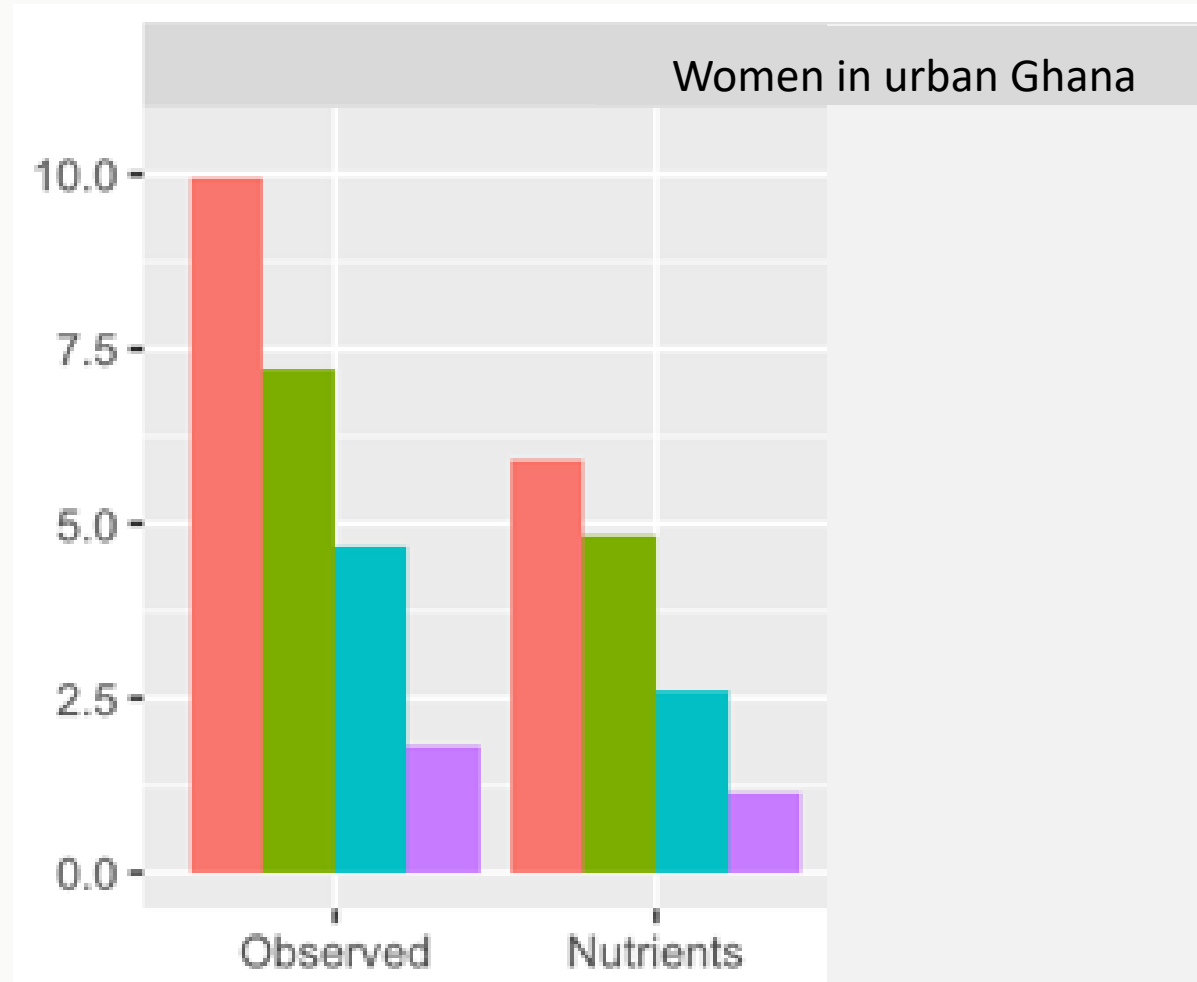
Gabriel Kallah-Dagadu, PhD

Red = Costs (Ghana Cedis or Euros)

Green = Energy (MJ*0.5)

Blue = GHGEs (kgCO₂eq)

Purple = Total Food Weight (kg)



Kallah-Dagadu et al. 2024 (in preparation)

4. OPTIMIZATION MODELING FOR DIET PROTOYPES AMONG GHANAIAANS



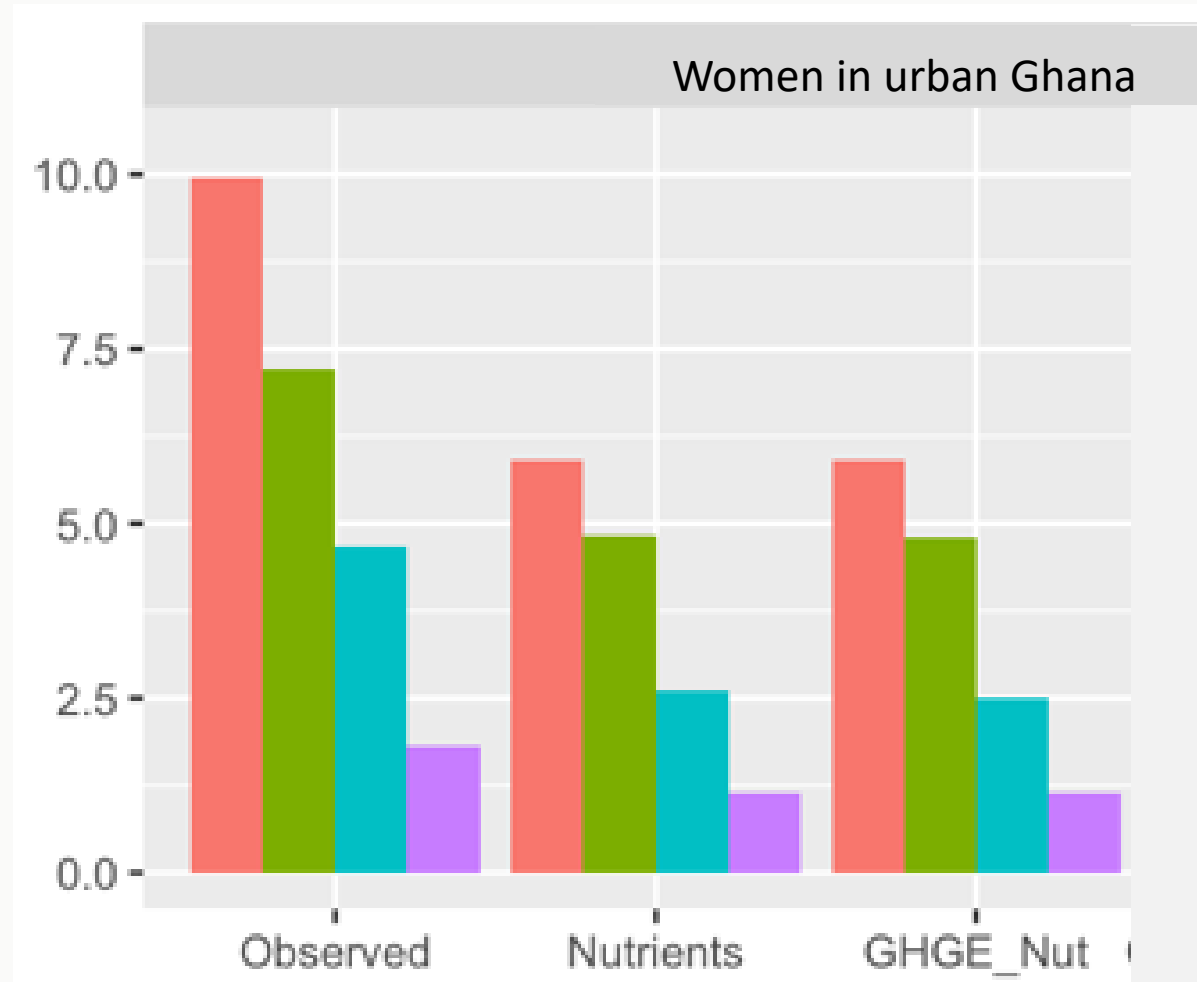
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Kallah-Dagadu et al. 2024 (in preparation)

4. OPTIMIZATION MODELING FOR DIET PROTOYPES AMONG GHANAIAANS



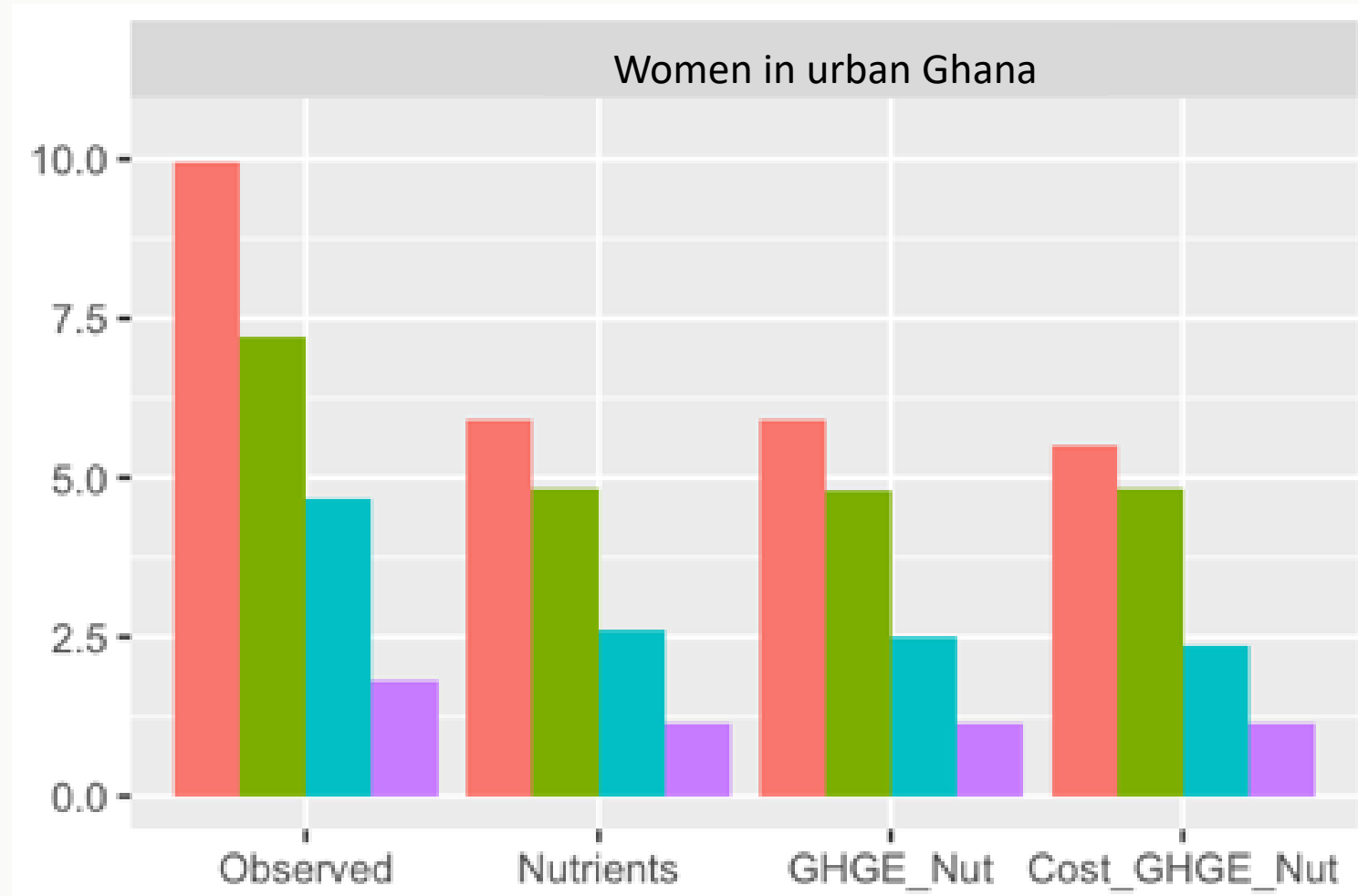
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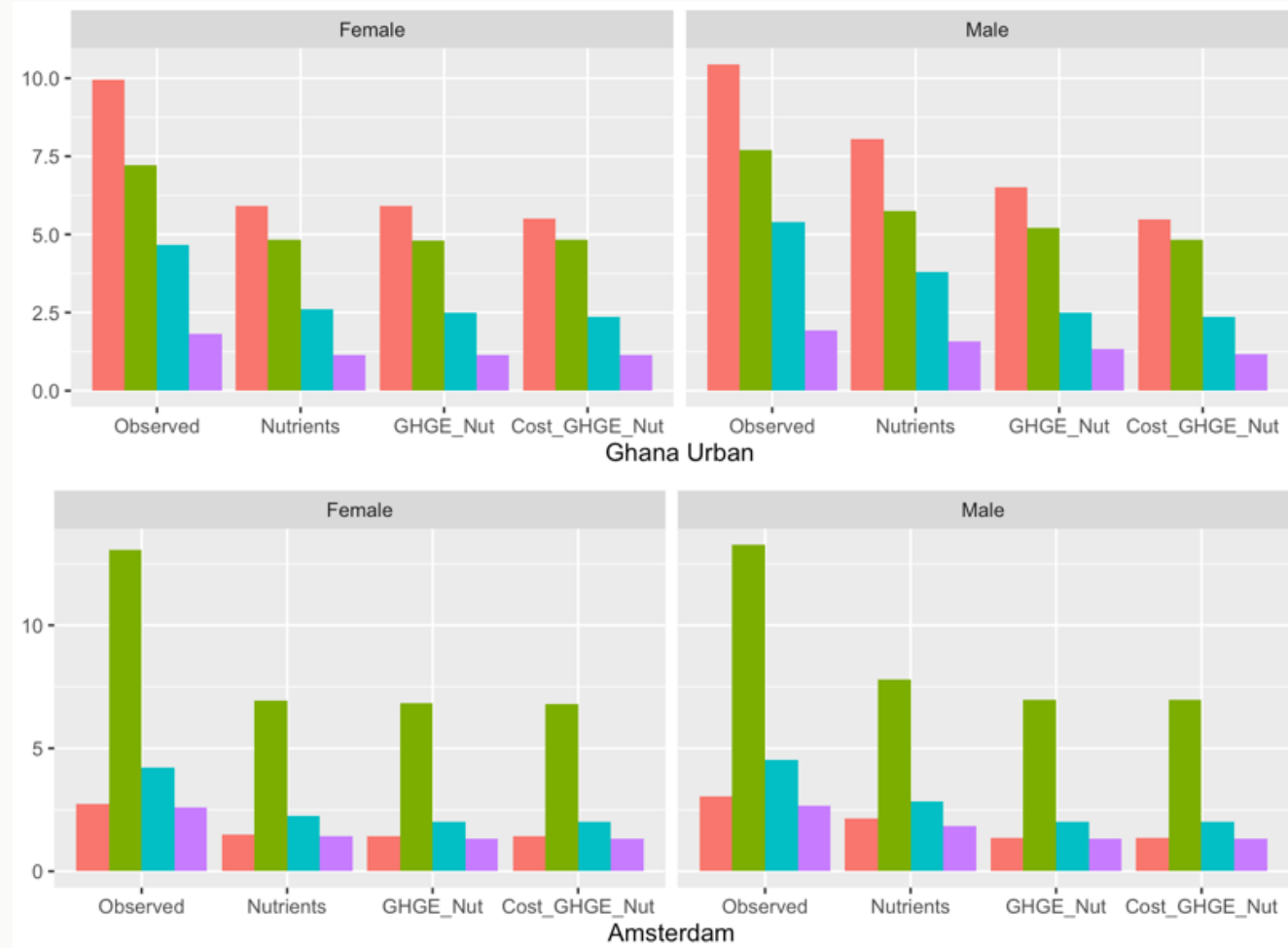
Kallah-Dagadu et al. 2024 (in preparation)

4. OPTIMIZATION MODELING FOR DIET PROTOYPES AMONG GHANAIS



Gabriel Kallah-Dagadu, PhD

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Kallah-Dagadu et al. 2024 (in preparation)

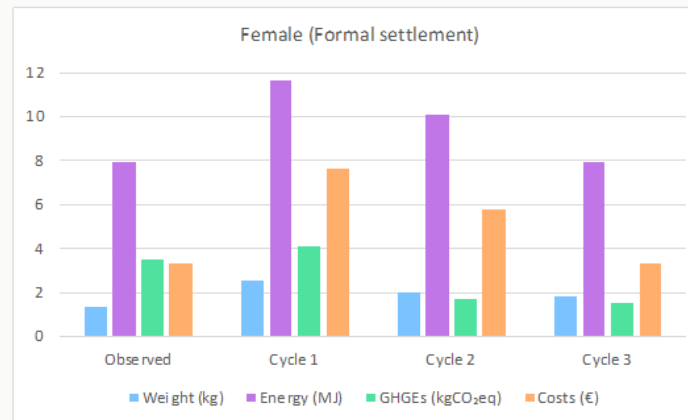
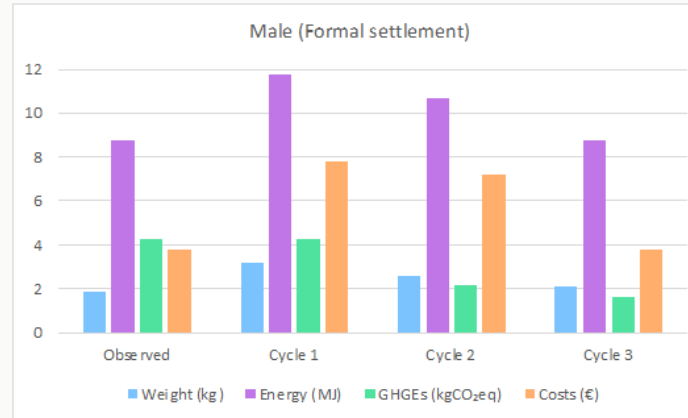
4. OPTIMIZATION MODELING FOR DIET PROTOYPES IN URBAN BURKINA FASO



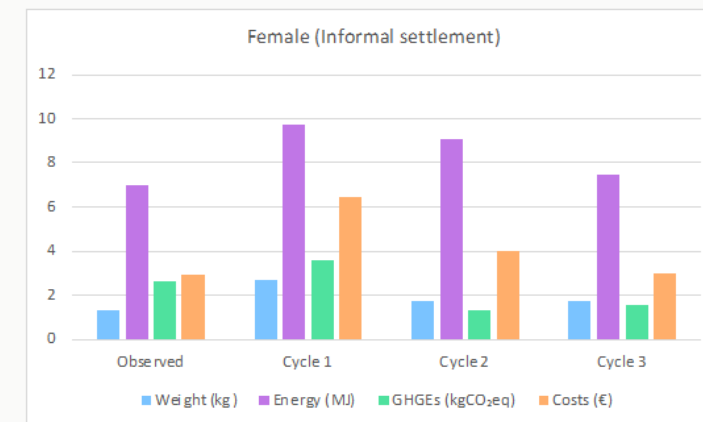
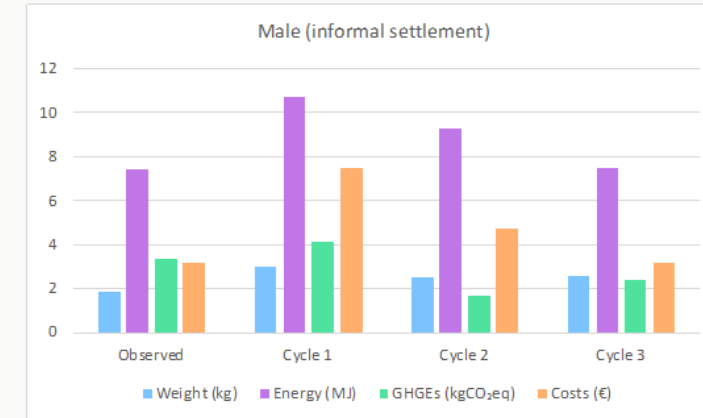
Dorothee Liu
(Dr. med. candidate)

Cycle 1: nutrient adequacy
Cycle 2: + GHGE
Cycle 3: + Costs

Formal settlement



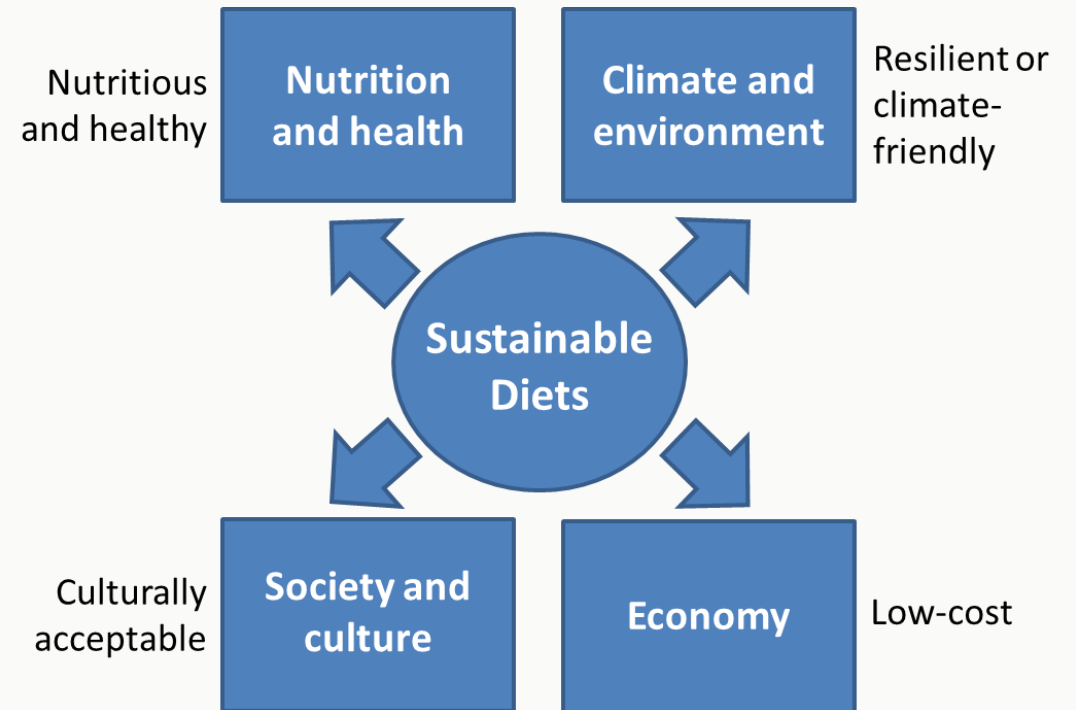
Informal settlement



Liu et al. 2024 (in preparation)

SUMMARY: OPERATIONALIZE SUSTAINABLE DIETS

1. Characterize sustainability dimensions of hypothetical diets (a priori)
2. Describe sustainability characteristics of existing diets (univariate or multivariate)
3. Identify and describe positive deviants
4. Optimization of existing diets (multi-criteria approach)



Practical exercise

Construct the Sustainable Diet Index:

Using data from Ghanaian adults under transition – The Research on Obesity and Diabetes among African Migrants (RODAM) Study

Practical exercise – Ingredients

- Seconda et al. 2019

British Journal of Nutrition (2019), 121, 1166–1177
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doi:10.1017/S0007114519000369

Development and validation of an individual sustainable diet index in the NutriNet-Santé study cohort

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- Dataset RODAM_SDI
- Codebook RODAM_SDI
- R code for quintile construction

Practical exercise – Study design

- Ghanaian adults 18-70 years
- N = 3,619
- 5 study sites: rural Ghana, urban Ghana, Amsterdam, London, Berlin
- Baseline examinations: 2012-2015
- Questionnaires, physical examinations, laboratory analysis



Practical exercise – Code book

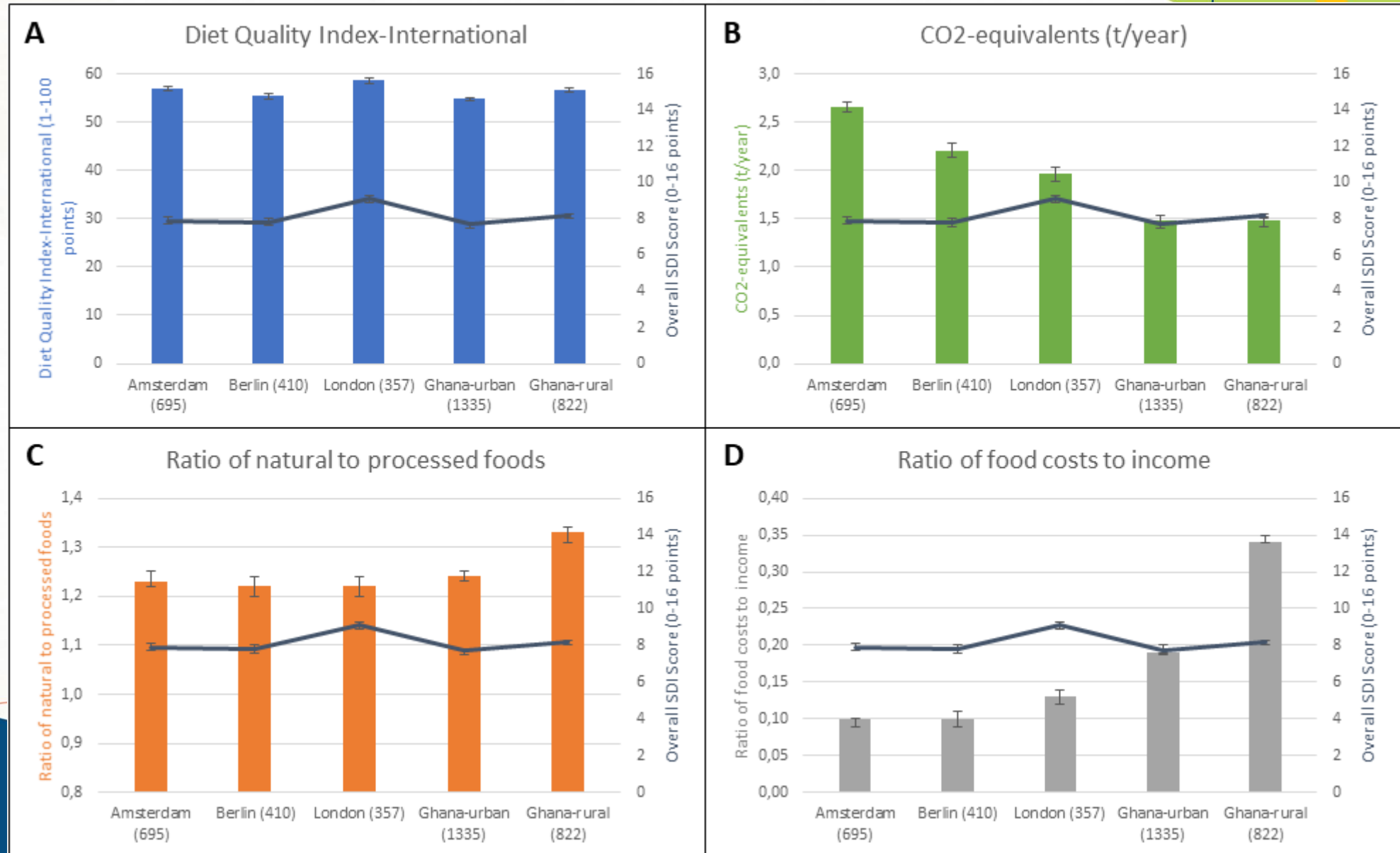
Label	Meaning	Unit
np_score	Ratio of natural to processed foods from intake frequency	-
np_score1	Ratio of natural to processed foods from intake quantity	-
ffc_30d	Total food costs per months	€
income_p	Monthly income	€
carbon_day	Greenhouse gas emission from food intake	g CO ₂ -equivalents
DQII	Diet Quality Index International	Score points
FVS	Food Variety Score	Score points
DDS	Dietary Diversity Score	Score points
GhanavsEurope	Study site: Ghana or Europe	2 – Europe 1 – Ghana
Site	Study site (5 categories)	
Sex	Sex	1 – male 2 – female
Age	Age	years

Practical exercise – Procedures

- Read in your dataset
- Check the variables of the 4 SDI components
- Calculate ratio of food expenses to income (economic component)
- Construct quintiles for each of the 4 components
- Assign score points to the quintiles
- Calculate the SDI sum score
- Run descriptive statistics for the SDI (means, SD)

Practical exercise – Results

Figure 1.
Distributions
of SDI
components
across study
sites



Practical exercise – Results

Table 1. Characteristics across SDI quintiles

Characteristics	Q1 [2.00 – 5.00] (n=601)	Q2 [6.00 – 7.00] (n=887)	Q3 [8.00 – 8.00] (n=616)	Q4 [9.00 – 10.00] (n=965)	Q5 [11.00 – 16.00] (n=550)
Site (%)					
Amsterdam	14.8	24.6	21.8	18.3	14.0
Berlin	11.2	13.0	12.3	10.8	8.7
London	4.7	6.3	9.7	11.0	19.5
Ghana (urban)	48.9	37.3	33.3	32.3	35.1
Ghana (rural)	20.4	18.8	22.9	27.6	22.7