

HOW CAN THE ANIMAL PRODUCTION SECTOR CONTRIBUTE?



EXEMPLE OF THE BLEU-BLANC-COEUR APPROACH

1-SCIENCE

2-PROOF OF CONCEPT

3- PUBLIC HEALTH AND ENVIRONMENT IMPROVEMENT

FIRST - WHAT ARE THE CURRENT CONSUMER EXPECTATIONS?





A more connected consumer who wants to understand



... a growing concern for animal welfare

- Without antibiotics, ...
- **Breeding conditions**





... nutritional density

- Vitamins, lipids, Aov for which the risks of impairments are important
- But also animal feed without GMO, without pesticides -> BIO?



Insurance - proximity

- Social link (direct sales, proximity, local)
- Transparency: information on origin, visits to the farm



While being "sustainable" -> production of a food / with Sustainable Agriculture





& What is the most common response of the market?









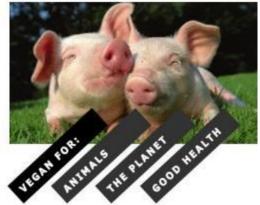
AND THE STRONG TREND OF THE MOMENT

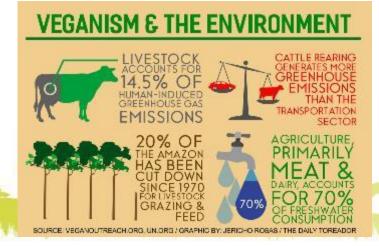




Abolition of livestock





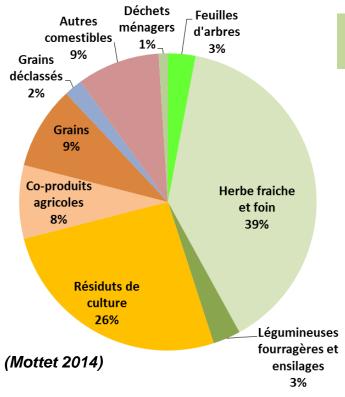


VEGETARIANS AND VEGANS LIVE, ON AVERAGE, SIX TO TEN YEARS LONGER THAN MEAT-EATERS.

MEAT-EATERS ARE
TWICE AS LIKELY
AS VEGETARIANS
TO DEVELOP
HEART DISEASE.

BREEDING IS AN EXCELLENT SOURCE OF PROTEIN CONVERSION

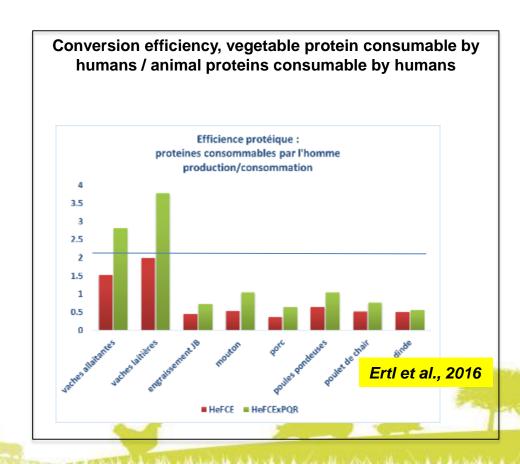




The bulk of feed for livestock (about 3/4 of dry matter ingested) does not compete with human food

Livestock may seem inefficient, but it can convert protein of poor quality into protein of good quality

Human Protein footprint is more dependent on animal diet choices than on animal / vegetal ratio in human regimen.



ANIMAL PRODUCTS AND HEALTH



Austrian Health survey, 1320 personnes

en % des sujets souffrant de ces maladies chroniques

	Végétarien	Omnivore	Omnivore peu de viande	Omnivore beaucoup de viande	p
Asthme	4.8	(3.3)	3.9	4.5	0.772
Allergies	30.6	18.2	20.3	(16.7)	0.000
Diabètes	2.7	4.2	2.4	2.4	0.455
Infarctus	1.5	1.5	0.9	0.6	0.610
Bronchites	3.9	3.6	2.4	3.0	0.701
Ostéoporose	6.4	4.8	3.6	5.8	0.415
Cancers	4.8	3.3	(1.2)	1. 8	0.022
Migraine	15.8	11.8	9.1	12.1	0.074
Maladies mentales*	9.4	4.8	5.8	4.5	0.036
Autres	8.8	5.5	5.8	6.7	0.308

^{*}anxieté et dépression

YET, ANIMAL PROTEIN HAS ALWAYS BEEN OUR STAPLE DIET



Contribution of animal protein to the daily protein intake of French (same % for lipids)

	Protéine (gramme / jour)	Proportion des protéines animales (%)	Proportion des protéines totales (%)
Porc 🐯	19,5	28%	19%
Produits Laitiers	16,2	23%	16%
Viande bovine	12,3	17%	12%
Poulet	9,7	14%	9%
Œuf 🧥	4,8	7%	5%
Total principales sources animales	62,5	88%	60%
Autres Animaux	8,4	12%	8%
Dont Poisson	6,7	9%	6%
Total animal	70,9	100%	68%
Total végétal	32,9		32%
Total protéines	103,8		100%



AGRALID

Evaluation nutritionnelle, environnementale et socioéconomique des menus, vers une évolution durable des pratiques agricoles et des recommandations nutritionnelles



ACCUEIL

COMMUNIQUÉS DE PRESSE

Presse > Communiqués de presse > agralid

Vegetarianism is not the solution, but we can improve nutritional and environmental quality of animal products



Towards better dietary strategies to reconcile nutrition and sustainability

How to improve our nutritional intake by optimizing our agricultural practices? Is healthy eating good for the planet? How to guide our food choices to reconcile sustainability and nutrition? For more than 3 years, teams coordinated by INRA and involving the Bleu-Blanc-Coeur, Valorex and Terrena sectors are working on these issues within the framework of the **AGRALID project**.



PUBLIÉ LE 07/11/2016

MIS À JOUR LE 08/11/2016



FRANCE: A LARGE DEFICIT OF OMEGA 3 INTAKE



Le profil moyen d'apports en acides gras (AG) issu de l'analyse des données INCA 2 par l'ONIDOL est le suivant chez l'adulte³ :

		Apport moyen quotidien INCA 2	ANC ¹	
Lipides	Lipides totaux	38,0 %	35-40 %	
AG Oméga 3	Acide alpha-linolénique	0,4 %	1 %	
	Acide docosahexaenoïque (DHA)	137 mg	250 mg	
	Acide eicosapentaénoïque (EPA)	102 mg	250 mg	
AG Oméga 6	Acide linoléique	3,9 %	4 %	
AG Oméga 9	Acide oléique	10,8 %	15-20 %	
AG Saturés	Saturés totaux	14,4 %	≤ 12 %	
	Saturés spécifiques ²	9,5 %	≤8%	

1- Actualisation des apports nutritionnels conseillés pour les acides gras ; Rapport d'expertise collective ; Anses ; Mai 2011.

Onidol, 2015

The omega 3 intake of French people is much lower than the recommended dietary intakes. **98.8% of French people have insufficient intake of alpha-linolenic acid**, whereas this fatty acid is essential because the human body can not synthesize it and it does not know Not manufacture it..



Contents lists available at ScienceDirect

Prostaglandins and Other Lipid Mediators



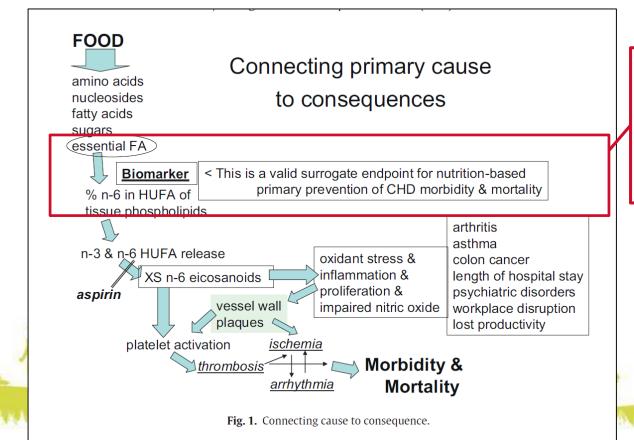


Review

Prevent the cause, not just the symptoms

Bill Lands*

6100 Westchester Park Drive, #1219, College Park, MD 20740, USA



Biomarker <u>in tissue</u> (body) Related to <u>Food composition</u>

And...

Diseases prediction

Biomarker <u>in tissue</u> dependant on:

Animal diet & Animal Health

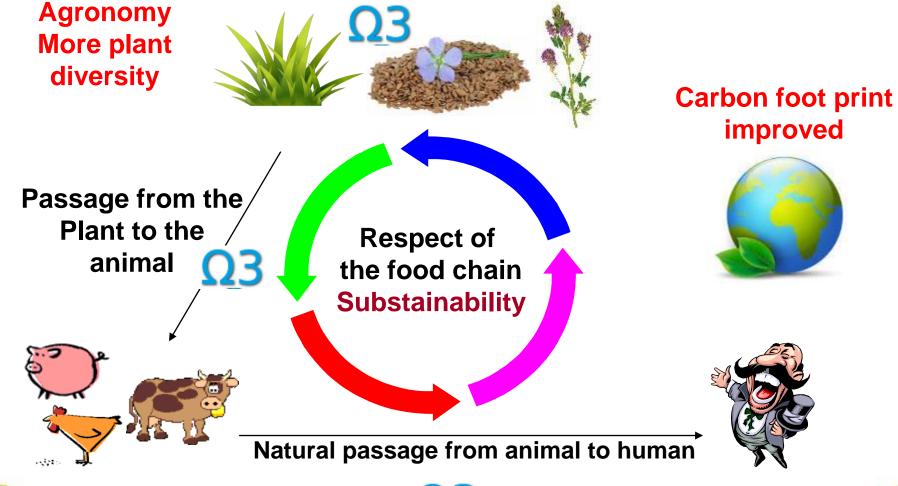
Crops variety

Ratio Grass vs Corn and Flax vs Soy....

وبالماريخ والمراجع والمراجع والمراجع والمراجع والمراجع والمراجع والمراجع والمراجع والمراجع والمتالية

THE BLEU-BLANC-CŒUR APPROACH





Improvement of animal health



Improvement of human health

Proof of concept

Metabolism

Nutrition&

Original Paper

Ann Nutr Metab 2002;46:182-191 DOI: 10.1159/000065405

Received: September 12, 2001 Accepted: March 20, 2002

Effects of Introducing Linseed in Livestock Diet on Blood Fatty Acid Composition of Consumers of Animal Products

Pierre Weill^a Bernard Schmitt^b Guillaume Chesneau^a Norohanta Daniel^b Faouzi Safraou^b Philippe Legrand^c

^aValorex, Combourtillé, ^bCentre d'Enseignement en Nutrition, Centre hospitalier de Bretagne sud, Lorient, et CLaboratoire de Biochimie ENSA/INRA, Rennes, France

Double blind cross over Same human regimen but 2 animal diets And: Improvement in:

- Animal lipid composition
 - Human diet
- Human lipid serum composition
- **Human RBC composition**
- (Day 35 for human blood composition)

European Journal of Clinical Nutrition (2010), 1–8 © 2010 Macmillan Publishers Limited All rights reserved 0954-3007/10 \$32.00

ORIGINAL ARTICLE

Differential impact of milk fatty acid profiles on cardiovascular risk biomarkers in healthy men and women

C Malpuech-Brugère^{1,2,3}, J Mouriot^{1,2,3,4}, C Boue-Vaysse⁵, N Combe⁵, J-L Peyraud⁶, P LeRuyet⁷, G Chesneau⁴, B Morio^{1,2,3} and J-M Chardigny^{1,2,}

Impact of animal diets on markers of obesity, diabete, CVD...

With same human regimen

DOI 10.1007/s11745-009-3376-5

ORIGINAL ARTICLE

The Consumption of Food Products from Linseed-Fed Animals Maintains Erythrocyte Omega-3 Fatty Acids in Obese Humans

Philippe Legrand · B. Schmitt · J. Mourot · D. Catheline · G. Chesneau · M. Mireaux N. Kerhoas · P. Weill

Effet d'un régime riche en acides gras 03 et en CLA 9-cis, 11-trans sur l'insulinorésistance et les paramètres du diabète de type 2

Bernard SCHMITT¹ Constance FERRY Norohanta DANIEL Pierre WEILL² Nathalie KERHOAS² Philippe LEGRAND3

Centre d'enseignement et de recherche en nutrition. Centre hospitalier de Bretagne Sud, 56322 Lorient, Tél./fax: 02 97 37 48 07 Valorex.

Combourtillé, 35210 France 3 Laboratoire de biochimie, Ensa/Inra, Rennes, 35000 France

Abstract: The prevalence of type 2 diabetes, a pathology mainly induced by nutrition is increasing. In vivo studies on rat have demonstrated the interest of n-3 long chains polyunsaturated fatty acids (n-3 LC PUFA) and conjugated linoleic acids (CLA) in the diet to improve insulin sensibility. This study investigates the effect of a diet with products (linseed enriched livestock diet products and linseed bread) naturally enriched in n-3 PUFA and CLA 9-cis, 11-trans on alycemic parameters of type 2 diabetics, 44 type 2 diabetics were randomised in three parallel groups and followed a particular diet during 100 days. The three diets: diet A (n = 13), enriched in n-3 PUFA via bread, eggs and pastas, diet B (n = 13), enriched in n-3 PUFA and richer in conjugated linoleic acids (CLA) via bread, eggs, pastas, beef meat and dairy products and diet T (n = 18), standard, were otherwise similar in energy (1970 kcal per day) and type of food. The serum value of the ALA is significantly higher for group A and B and the CLA serum value is significantly higher for the group B only at the end of the study. At the end of the study, fasting insulinemia is lower in group B compared with group A (p = 0.06) and T (p < 0.05) while glycemia does not differ between groups. Insulin resistance is also lower in group B compared with groups A and T, but the differences do not reach significance (p = 0.08 and p = 0.1 respectively). These results suggest the potential implication of CLA 9-cis, 11-trans in a diet rich in ALA in the improvement of insulin sensitivity

Key words: type 2 diabetes, nutrition, conjugated linoleic acids



OCI

© B. Schmitt et al., published by EDP Sciences, 2017

DOI: 10.1051/ocl/2017022



Topical issue or

OLÉOPROTÉAGINEUX : SE DÉMARQUER PAR UNE DÉMARCHE QUALITÉ
OIL- AND PROTEIN-CROPS: DIFFERENTIATION THROUGH A QUALITY APPROACH

Available online at: www.ocl-journal.org

RESEARCH ARTICLE

OPEN 3 ACCESS

The choice of animal feeding system influences fatty acid intakes of the average French diet

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- ¹ Centre d'enseignement et de recherche en nutrition humaine, centre hospitalier de Bretagne-Sud, 56322 Lorient, France
- ² VALOREX, La Messayais, 35210 Combourtillé, France
- ³ Association Bleu-Blanc-Cœur, La Messayais, 35210 Combourtillé, France
- ⁴ INRA, UMR 1348 PEGASE, 35590 Saint-Gilles, France

Received 23 December 2016 - Accepted 9 April 2017

Abstract – Fatty acids intake of French adult population does not comply with the French Population Reference Intakes (PRI). The aim the study is to quantify the impact of a modification of animal feeding system on the fatty acids intake of French population. A 15-day diet representative of average consumption for the French adult male population was developed with animal products derived either from conventional production system (STD) either from a specific production system (Bleu-Blanc-Cœur [BBC]) that acts on the fatty acids profile of animal products. The impact of a such change in feeding system on fatty acids content has been quantified. BBC diet contributes to reducing the gap between the fatty acid content of a STD diet and the PRI with highest impact on C12:0–14:0–16:0 fatty acids (–4.6 g/d, i.e. 63.3%), C18:3n-3 (+0.8 g/d, i.e. 48.2%), C20:5n-3 (+35 mg/d, i.e. 42.7%), C22:6n-3 (+49 mg/d, i.e. 35%) and the C18:2n-6/C18:3n-3 ratio (–4.9 points, i.e. 43.5%). The research also shows that animal products complement one another. Consuming a variety of animal source foods derived from a specific feeding practices could help reduce the gap between a recommended dietary intake of fatty acids.



Public health and environment improvement

Impact environnemental des productions animales issues de la filière Bleu-Blanc-Cœur

Frank Pernollet, Carla R. V. Coelho, Guillaume Mairesse, Nathalie Kerhoas, Hayo M. G. van der Werf

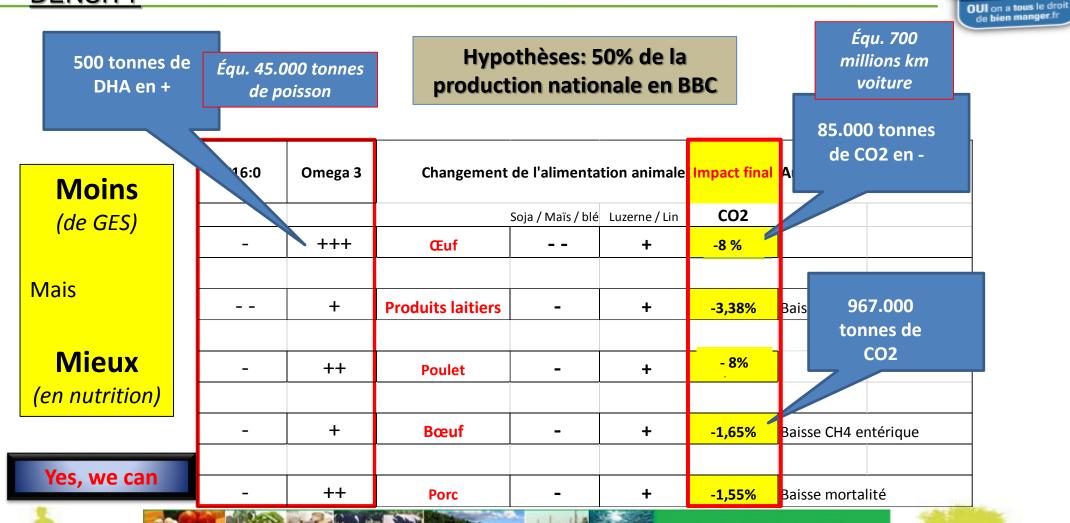
Différences des impacts environnementaux d'animaux et de produits animaux Standard et BBC en pourcent*

	Porc	Bovins viande	Lait de vache	Œuf	Poulet
Changement Climatique	-1,6	-1,5	-3,4	-8%	-2,8
Changement climatique avec déforestation	-0,7	-1,2	-1,9	-3,5	-1,3
Demande Cumulée en Energie	-2,5	-1,6	-8,5	-12,9	-11,1
Eutrophisation	0,6	-0,2	1,7	-2,6	-2,1
Occupation des terres	3,2	0,4	5,6	2,5	4,6

IMPACTS OF A "BLEU-BLANC-COEUR" PRODUCTION MODE ON THE CO2 WEIGHT OF FOODS ... AND THEIR NUTRITORIAL

DENSITY

A 15A MARKATAN PROPERTY SECURISM NAMED AND A





Evaluation nutritionnelle, environnementale et socioéconomique des menus, vers une évolution durable des pratiques agricoles et des recommandations nutritionnelles

Advisor him the second section and advisors to the second second

THE BLEU-BLANC-CŒUR ORGANIZATION



An association

(farmers, producers, consumers, doctors and health specialists, chefs...)



With a clear objective:

IMPROVING FEED

(production methods, farms, feed)

Animals' PNNS

(National Nutrition Health Program)

Impacting on:

Animal Health

(increase of immunity, fertility, resistance to antibiotics...)

Associated collateral benefits

Environment

Reduced carbon footprint

Superior qualities over

technology

Protein autonomy

(less imported soja – less GMO's)

Economy

(circular / virtuous economy, agro foodchain, farmers...)

Consequence on:

NUTRITION

(nutritional density improved in plates = health prevention & reduced inflammation)

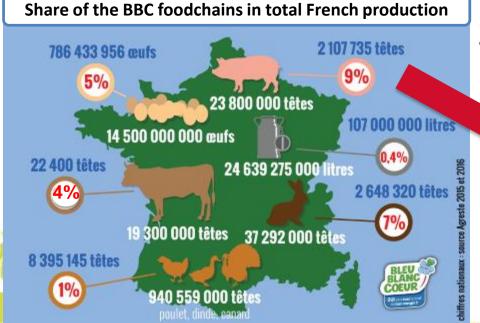


BLEU-BLANC-CŒUR:

A HIGH-GROWTH BRAND







An expansion of the agro foodchains linked to a strong rise in brand awareness



EXPERTS' RECOGNITION FOR PUBLIC HEALTH AND ENVIRONMENT IMPROVEMENT

BLEU-BLANC-CŒUR DEVELOPED A PROCESS TO CALCULATE ITS PRODUCTS' NUTRITIONAL, ENVIRONMENTAL AND SOCIETAL IMPACTS

This method is approved by the Nutritional Expert Committee (PNA) from the Agricultural, Environment and Health French Ministries



BLEU-BLANC-CŒUR LEADS THE WAY FOR A VIRTUOUS AGRICULTURE NURTURING OUR LANDS, ANIMALS AND MAN'S HEALTH

A 1984 MARKETTH WATER BOOK TO SHARE WITH

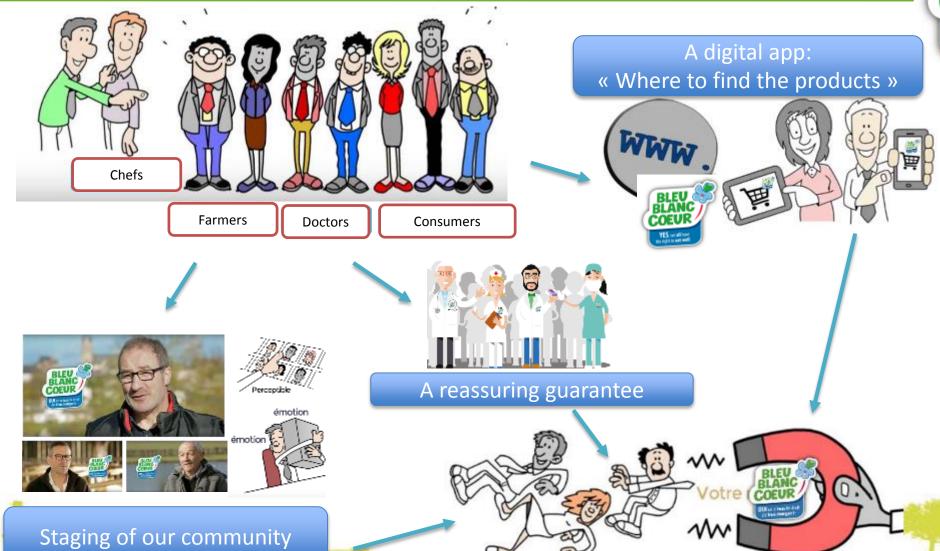
YES, we all have

the right to eat well

rania kada da da da da da da karan karan kalendara karan karan karan karan karan karan karan karan karan karan

A WINNING COMMUNICATION STRATEGY









CHEZ BLEU-BLANC-CŒUR ON PRÉFÈRE AGIR!





Yes, it is possible to respond honestly to the legitimate expectations of society in terms of ethics, animal welfare and health, quality measurement, environment, prevention of diseases of civilization, local production

With a logo, and an approach:

- Built on a collaborative research platform
- With a double obligation of means and results (with an objective measure of the quality)
- Managed by a collective approach where everyone plays his role
- Diffused via our communities and thanks to the digital

With a lot of "with an plus" and not only with "without and no"

With an adapted communication <u>and</u> a strong scientific basis.



Thanks for your attention



