COMPARISON OF UK EATWELL GUIDE, US MYPLATE, HARVARD HEALTHY EATING PLATE AND THE ANH FOOD4HEALTH GUIDELINES

Note: Traffic light colour coding denotes compatibility with likely prevention of metabolic disease risk based on current nutritional and related science

CHOOSE YOUR 'PLATE' (CLICK FOR WEBSITES)	Elvel Gule The second of the	Choose MyPlate.gov US MYPLATE	HEALTHY EATING PLATE Una healthy do file of the control of the co	FOOD4HEALTH CUIDELINES PROMOTOR OF THE PROPERTY OF THE PROPER
GRAINS/WHOLE	Excessive starchy carbs. Inadequate guidance	Excessive intake of grain-based, starchy carbs. Inadequate guidance on minimising	: Generally OK, but inadequate quidance on	Important recommendation on minimising
GRAINS/STARCHY CARBS	on minimising Glycaemic Load or risk of gluten sensitivity or intolerance.	24% carbs. Inadequate guidance on minimising Glycaemic Load or risk of gluten sensitivity or intolerance.	minimising Glycaemic Load or risk of gluten sensitivity or intolerance.	10% starchy carbs and replacing with non-starchy veg sources.
VEGETABLES	Does not discriminate between veg or fruit (high fruit/low veg intake risks excess intake of sugars). Great variations in health properties of different forms of processed veg and fruit.	No distinction between starchy root veg and other veg.	Amount is good, as is minimising potato sources. Could include more guidance on preparation and limiting excess consumption of other starchy sources.	40% Recommendation for intake of 6 colour groups daily. Consumption of some fermented foods
FRUITS		No distinction on types or colour. Excessive amount relative to veg.	14% Appropriate amount and recommendation of diversity, but insufficient guidance on type or colour groups.	10%
PROTEIN SOURCES	Insufficient protein intake or guidance on type and quality of protein-rich sources. Allows up to 70g processed meat/day without communicating recognised cancer risk (International Agency for Research on Cancer).	20% Insufficient guidance on type and quality of protein sources.	Appropriate amount and recommendation to limit processed meat. Limiting high quality red meat more contentious. No guidance on preparation cooking.	25% Includes guidance on quality, amount and preparation.
FATS	Guidance to choose "unsaturated oils" and fats, still unnecessarily condemning healthy saturated fats and and not optimising Omega 3:6 ratio.	No specific recommendation for this key food group; included in other foods.	Guidance on low side, and insufficient guidance on healthy, heat-tolerant fats for cooking (e.g. coconut oil, ghee, butter [if tolerated]).	10% Includes guidance on amount and quality of healthy fats.
DAIRY	Promotion of low fat foods and drinks no longer valid scientifically. Inadequate warnings about dairy intolerance.	Recommendation for adult consumption of 3 cups of low-fat dairy a day excessive for most people; may lead to excess consumption of 'hidden' sugars.	Zero dairy consumption (e.g. cheeses) protects those who may not know they are dairy intolerant .	0% Highlights risk of intolerance and does not encourage dairy consumption.
WATER/BEVERAGES	No distinction between water, tea, coffee and low-fat milk. Milk intake inappropriate for lactose intolerant groups.	Inappropriate guidance that fruit juice 'counts as fruit' given juices often contribute to excessive sugar intake. No guidance on water consumption.	No distinction between water, tea or coffee. Milk/dairy intake (1-2 servings/day) excessive for lactose intolerant groups.	Recommendation on quantity (and quality) of water, to be consumed largely between meals.
OTHER	Inclusion of foods high in fat, salt and sugars with a recommendation to eat less often and in small amounts. Check the label recommendation. Inappropriate recommendations on calorie intake advice. Useful guidance towards low sugar options, but unlikely guidance would lead to ≤5% total energy intake from sugars (Scientific Advisory Committee on Nutrition, 2015).	[Not applicable]	Useful physical activity recommendation. [No guidance on food preparation or frequency].	5% Concentrated Nutrients. Plentiful use of fresh herbs and spices along with other concentrated sources of nutrients (including supplements). Guidance on food preparation, avoidance of processed foods and food frequency. Regular physical activity recommended.