## Are Recommended Food Groups Adequately Represented in Commercial Meal Kits in the US?

## An Analysis of Nutritional Quality

## Alicyn Dickman ${ }^{1}$; Ellen Evans ${ }^{2}$; Elizabeth Redmond ${ }^{2}$;Nomi Melville, ${ }^{2}$. Sanja llic

## Background

The Dietary Guidelines for Americans (DGA) provide guidance on eating patterns to prevent nutrition-related chronic diseases. ${ }^{1}$ Most Americans fall short of the DGA recommendations for the five food groups. eal-kits are an approach to traditional meal preparation in (Fig. 1) and a recipe card (Fig. 2) for preparation at home, Ferving as a convenient alternative to restaurant meals or prepackaged convenience foods.2 Meal-kits have the potential to bridge the gap between current intake patterns and the DGA recommendations. Because there are currently no standards or
ret guidance for meal-kit nutritional quality, the health ramifications of meal-kits are unknown.


The Ohio State University, Columbus, OH; ${ }^{2}$ ZERO2FIVE Food Industry Centre, Cardiff Metropolitan University, Cardiff, United Kingdom

## Purpose

The objective of this study was to evaluate aspects of meal-kit recipe components available to consumers in the United States to determine nutritional quality compared to recommended intake
patterns. patterns.


## Results



| Provider | Recipe Cards ( $n=127$ ) | Recipe Cards (\%) |
| :---: | :---: | :---: |
| Blue Apron | 5 | 4.0 |
| Dinnerly | 9 | 7.1 |
| EveryPlate | 13 | 10.3 |
| Green Chef | 10 | 7.9 |
| Hello Fresh | 34 | 27.0 |
| Martha Stewart and Marley Spoon | 10 | 7.9 |
| One Potato | 10 | 7.9 |
| Purple Carrot | 10 | 7.9 |
| Safer Plate | 10 | 7.9 |
| Sunbasket | 10 | 7.9 |
| Table 2 Food Groups Present in Recipe Cards |  |  |
| Food Group | Recipe Cards ( $n=127$ ) | Recipe Cards (\%) |
| Dairy | 46 | 36.2 |
| Grain | 96 | 75.6 |
| Protein | 111 | 87.4 |
| Vegetable | 127 | 100 |
| Fruit | 38 | 29.9 |
| Oils | 126 | 99.2 |

Overall, meal-kit composition varied when compared with recommendations (Fig. 6). Based on DGA categorization, all recipes ( $\mathrm{n}=127$ ) featured at least one vegetable ( 55 dark green; 76 red and orange; 102 other). While $29.9 \%$ of recipes featured at least one type of fruit ( $71 \%$ citrus), the average amount present only satisfied $9 \%$ of the daily recommended amount. Out of $75.6 \%$ of recipes that included grains, only $4.7 \%$ were whole grains. Dairy was featured in 46 ( $36.2 \%$ ) recipes ( $18.9 \%$ featured dairy only; $17.3 \%$ contained a combination of dairy and nondairy products). One-fifth ( $20.5 \%$ ) of recipes featured only dairy products that do not fulfill the dairy requirement in the DGA such as sour cream, cream cheese, or plant-based dairy alternatives. Most recipes ( $111 / 127$ ) featured at least one protein food ( 11 seafood; 28 included nuts, seeds, and soy products; 87 meat, poultry, or eggs). Nearly one-fourth of recipes ( $\mathrm{n}=30$ ) were vegetarian (featuring no meat or seafood), of which 21 were vegan. All recipes featured at least one source of fat or oil ( 1 fat only; 53 oil only; 73 fat and oil).

Figure 6 Comparison of MyPlate to food groups present in meal kit recipes and key findings. Colored sections on each plate represent the percentage of recipes featuring the food group. *For a 2000 -calorie diet, the Dietary Guidelines for Americans
Figure 6 Comparison of MyPlate to food groups present in meal kit recipes and key findings. Colored sections on each plate represent the percentage of recipes featuring the food group.
recommends: 2 cup equivalents fruit, 2.5 cup equivalents vegetables, 6 oz equivalents grain (with $50 \%$ whole grains), 3 cup equivalents dairy, and 5.5 oz equivalents protein foods per day.

## Significance

While most Americans fall short of meeting the recommendations included in the Dietary Guidelines for Americans, ${ }^{1}$ meal kits ma) help introduce missing food groups and encourage dietary diversity. The findings of this study indicate that many food groups are present in meal kits, though the amounts of each food group present fail to meet the recommendation. Further research is needed to guide future meal-kit development to correspond with DGA recommendations to promote health and improve nutrition.

References
U.S. Department of Agriculture and U.S. Department of Health and Human Services. Dietary Guidelines for Americans, 2020-2025.

2. Melvilie NJ, Redmond EC , Baldwwin JEB, Evans EW. Meal-Kit Use in the United Kingdom: Implications for Food Saiety. Food Pro
3. U.S. Department of Atricicturue. ChoosemyPlate.gov Website. Washington, DC. What is MyPlate. hitps://www. myplate.gov/eat-
healthy whatis-mylate. Accessed June 25, 2023.


Meal-kit recipe cards ( $n=127$ ) were collected from commercia suppliers in the US ( $\mathrm{n}=11$ ). A data extraction tool was designed in Qualtrics (Qualtrics, January 2023) to capture nutrition information and food groups featured in meal-kit recipes (Fig. 3) supplier websites, and supplier websites were analyzed (Table 1). PDF images available from supplier websites, consumersubmitted recipe cards, and supplier websites were analyzed. Ingredients were categorized based on food groups (Vegetables, Fruits, Grains, Dairy, Protein Foods, and Oils) outlined by the Dietary Guidelines for Americans Healthy US-Style Dietary Pattern for Ages 2 and Older and MyPlate (Fig. 4, Table 2). ${ }^{1,3}$


Figures 3 \& 4 Qualtrics data extraction tool and MyPlate ${ }^{3}$

## Methods



Figure 5 Recipe collection and data extraction workflow

