2021-2022 Nutritional Sciences Request for Proposals

The Foundation for Meat and Poultry Research and Education (Foundation) is a non-profit research, education and information foundation established to study ways the meat and poultry industry can produce better, safer products and operate more efficiently. The Foundation funds a broad range of food safety, nutrition and consumer information projects.

Instructions on preproposal development and submission can be found [here](#). Please submit your preproposals online by **5 p.m. ET on Friday, August 20**.

The Foundation invites pre-proposals on the following nutritional sciences research priorities:

**NS1** - Risk-benefit analysis on the consumption of minimally and further processed meat (including meat items that would be considered “ultra-processed” based on the NOVA Food Classification System or other similar classification systems) and poultry products as a component of a healthy diet and lifestyle.
- Research may address potential risks or implications associated with eliminating or reducing minimally and further processed meat products from the diet. This could include nutrition status, water use, and environmental implications, among other outcomes.
- Investigate potential changes to the USDA Food Patterns to improve ease of meeting nutrient recommendations for each stage of life (as defined by the *Dietary Guidelines for Americans, 2020-2025*). Food patterns should include a variety of food choices within pattern.
- Investigate the implications of reducing key nutrients that can be difficult to meet in some dietary patterns. Nutrients of focus include high-quality protein, iron, choline, vitamin B12, D and E.

**NS2** - Evaluate for each stage of life current dietary patterns, and intakes of food groups and nutrients, with focus on meat and poultry. Research should focus on nutrients of public health concern and nutrition-related chronic health conditions at different life stages. Research should build on existing knowledge. Research may include:
- The relationship between dietary patterns consumed during pregnancy and risk of gestational diabetes.
- The relationship between dietary patterns consumed during pregnancy and micronutrient status.
- The relationship between dietary patterns consumed during lactation and human milk composition and quantity.
- The relationship between dietary patterns consumed during lactation and infant developmental milestones, including neurocognitive development. Research should also explore the effects of complementary feeding on developmental milestones.
- The relationship between dietary patterns consumed during lactation and post-partum weight loss.
- The relationship between different dietary patterns consumed in the later stages in life and sarcopenia.
NS3 - Evaluate the role of meat and poultry in various dietary patterns (including Healthy U.S.-Style, Healthy Mediterranean-Style, Healthy Vegetarian, DASH and other dietary patterns) consumed at each stage of life and:

1) Growth, size, body composition, and risk of overweight and obesity;
2) Risk of cardiovascular disease;
3) Risk of type 2 diabetes;
4) Risk of certain types of cancer.
5) Mortality

Proposals should include how meat and poultry products fit in dietary patterns. Research may include modeling and other analyses, among other approaches.

NS4 - Investigate the relationship between types, ratios, and sources (animal based and non-animal based) of dietary fat consumed at each stage of life and neurocognitive development (birth to 18 years), neurocognitive health throughout aging, risk of cancer, cardiovascular health, and all-cause mortality. Relationships could include developmental milestones.

NS5 - Conduct menu modeling demonstrating the role of minimally and further processed meat and poultry products in the healthy dietary patterns identified in the Dietary Guidelines for Americans, 2020-2025.

NS6 - Evaluate how different dietary patterns meet, have difficulty meeting or cannot meet amino acid requirements.

NS7 - Investigate the role of minimally and further processed meat in supporting immune health and contributing to a healthy gut microbiome as well as nutrients needs.

NS8 - Lack of clarity and knowledge of meat and poultry items can lead to flawed nutritional studies not accurately including minimally and further processed meat and poultry products into different dietary patterns. Evaluate the accuracy of commonly referred to observational nutrition studies in classifying minimally and further processed meat items. For example, Conduct a side by side comparison of meat and poultry terms in leading referenced publications with the AMSA Meat Science Lexicon.