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Preliminary communication

HOW MUCH IS YOUR DIET? (ESTIMATION ABOUT PRICES OF "TRADITIONAL HUNGARIAN", DIABETIC, LOW ENERGY DIETS, AND RELATED LIFE-STYLE EXPENSES)

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Nutrition and lifestyle-related diseases are some of the leading morbidities among the Hungarian population. People who want to lose weight often complain that healthy diet is expensive.

Our aim was to quantify the costs of three different types of diet for a three-day period. We compared "traditional Hungarian", low energy, and diabetic diets, considering both energy content and expenses related to lifestyle.

According to our estimation: diabetic (including medication) and "traditional" Hungarian diets were the most expensive. Low energy diet proved to be the most cost-effective despite the extra expenditures of higher physical activity.

Keywords: costs, diabetic diet, expenses, Hungarian diet, low energy diet

Research has clearly indicated that diet plays an important role in the prevention of obesity and related conditions like diabetes. Nutrition has come to the fore as one of the major modifiable determinants of chronic diseases. Dietary and lifestyle patterns can produce substantial gains in the population's health (STORY et al., 2007).

Proper diet can support the required lifestyle changes, treatments, and medications as well. A healthy diet should contain macro -and micro -nutrients with vitamins, minerals, and trace elements in sufficient quantities. The number of scientific evidence emphasizing the role of key nutrients in full health, vitality, and longevity is increasing (USDA, 2010).

Diet and lifestyle-related diseases (cardiovascular diseases, cancer, diabetes, and obesity) are the leading diseases of the Hungarian population and are responsible for the majority of early mortality (KSH, 2012).

Special diets are frequently used by obese persons to reduce body weight, by diabetics to provide the proper ratio of macronutrients, and often to reduce energy intake as well (LEHOTA et al., 2014).

Medical Nutritional Therapy can offer a special focus to the needs of diabetic and obese patients (VETTER et al., 2014). Organic diet has become more popular in the last decade based

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on the natural way of production (and ripening) without using chemicals in the agricultural processes.

The so-called "traditional Hungarian diet" is rich in fats and added salt and requires specific preparation cooking/baking processes. Many of these foods and dishes are considered as unhealthy "typical flavours" (BIRÓ, 2007).

"Very low carbohydrate" and "very low fat" diets recommended for weight reduction usually contain higher proportion of protein beside lower carbohydrates and fats.

Those who are obese or want to lose weight often complain that a healthy diet is too expensive. A significant proportion of obese people live in socially disadvantaged circumstances, making the cost/price of food an even more important issue. Food costs are frequently cited as a reason for failure to address eating behaviours in practice; this is a perceived barrier rather than a real one. Other factors, such as taste, time scarcity, and cooking skills of the family, impact upon family food-purchasing choices. In the present economic climate, it is possible that the current cost of healthier food might rise at a higher trajectory than low-cost, energy-dense food types (BANKS et al., 2012).

1. Materials and methods

1.1. Diets

Our objective was to assess and compare three different diets in terms of expenses. The costs and energy contents of three different diets were estimated: I. "traditional Hungarian", II. "low energy", and III. "diabetic", subjected to a 3-day period and compared. Energy content, medications, and expenses related to lifestyle were considered as well.

1.2. Methods of analysis

The energy contents of three different 3-day sample diets were compared using a specific software, NutriComp® (NUTRICOMP LTD, Budapest). Besides the prices of food and dishes, the average expenses of physical activities and medications were also considered. Expenditures were determined by the average Hungarian retail and wholesale prices, in the year of 2013, based on the data published by the Hungarian Central Statistical Office (KSH, 2013).

Ethical permission was not required to this study.

2. Results and discussion

I. "Traditional Hungarian", known as generally consumed or habitual diet (Table 1): The average energy content of a traditional Hungarian diet per day is approximately 3000 calories. This includes many foods and ingredients that professionals do not recommend because of their high calorie content and unhealthy composition.

The daily average cost of the "traditional Hungarian" 3-day model diet was 2211 HUF. People who prefer this diet are usually overweight and usually drink sweetened soft drinks (LUGASI et al., 2010; SARKADI NAGY et al., 2012). If we consider this extra consumption, the daily cost could be as much as 2800 HUF/day.

Table 1. "Traditional" Hungarian diet

	Table 1. "1	raditional" Hung	arian diet		
		Price	Energy	Consumed	Consumed
		(HUF)/100 g	(Kcal)/100 g	dose (g) If	food cost
				other*	(HUF)
1. day	chocolate milk	24	64	250 ml*	60
Dueslafest	butter	128	727	10	13
Breakfast	jam/marmalade	166	263	60	100
(594 Kcal)	milk-loaf	99	403	50	50
Snack/	1	100	222	10	12
elevenses (670 Kcal)	butter	128	727	10	13
	crescent	40	616	100	40
x 1	ham	239	160	50	120
Lunch	chicken soup with angel hair	101	87	400	404
(1196 Kcal)	pig stew, noodles	186	212	400	744
Dinner	sausage	316	293	125	395
(533 Kcal)	bread	28	259	60	17
	cucumber	50	12	100	50
Total				(2993 Kcal)	2 006
2. day	bread	28	259	60	17
Breakfast	bacon	130	447	100	130
(774 Kcal)	cucumber	50	12	100	50
	chocolate milk	25	64	250 ml*	63
Snack/	pudding	54	70	200	108
elevenses (712 Kcal)	waffles	99	415	100	99
()	jam/marmalade	166	263	60	100
Lunch	meatball and vegetable soup cottage cheese noodle with	120	49	400	480
(922 Kcal)	pork greaves	195	182	400	780
Snack (219 Kcal)	chestnut puree with whipped cream	250	219	100	250
Dinner (226 Kaal)	pizza	300	226	100	300
(226 Kcal) Total				(2854 Kcal)	2 377
3. day	bread	28	259	60	17
5. day	sausage	316	293	125	395
Breakfast (543 Kcal)	tomato	100	22	100	100
(c is item)	butter	128	727	10	13
Snack/	bread	28	259	60	17
elevenses	cheese	170	372	50	85
(494 Kcal)	ham	239	160	50	120
	ham bean soup	120	70	50 400	120 480
Lunch (1303 Kcal)	garlic, roasted flitch rice with				
Snack	peas	204	256	400	816
(216 Kcal)	pancakes with jam	160	270	80	128
Dinner (165 Kcal)	egg	80	165	2 pieces*	80
Total				(2721 Kcal)	2 251
Mean					2211

II. Low energy diet (Table 2): Estimating the costs of healthy (physically active) lifestyle in Hungary, expenses were the lowest with this type of diet. In a low energy diet the recommended energy intake was 1500–2000 calories/day for a man with average body size and physical activity. The daily cost of meal was 1870 HUF. People who would like to lose weight usually drink water, so the consumed fluid during the day from non-carbonated mineral water was 200 HUF/2 litre. In addition, (multi)vitamin supplementation, (approximately 2000 HUF/30 pieces) cost 67 HUF a day, amounting to a total of 2137 HUF. Being an essential element of healthy lifestyle, regular exercise in a fitness club or gym was estimated to cost 10 000 HUF a month; further sport-related cost/day was 334 HUF, making the daily total expenditure 2471 HUF.

	Tabl	le 2. Low energy d	liet		
		Price (HUF)/100 g	Energy (Kcal)/100 g	Consumed dose (g) If other*	Consumed food cost (HUF)
1. day	fruit tea Trappist cheese	1400 170	0 340	1 100	14 170
Breakfast (433 Kcal)	bread	28	259	30	9
	radish	300	15	100	300
Snack/ elevenses (149 Kcal)	puffed rice	149	354	20	30
Leureb	buttercream pepper	180 50	380 20	10 200	18 100
Lunch (675 Kcal)	currant cream soup, cauli- flower casserole, pork	230	169	400	920
Snack (70 Kcal)	apple	28	35	200	56
Dinner (455 Kcal)	frankfurter	100	105	60	100
(,	greenpea stew	100	392	400	400
Total				(1782 Kcal)	2117
2. day	orange juice egg	42 40	59 143	200 ml* 1 pieces*	84 20
Breakfast (486 Kcal)	bun	42	273	100	42
	cucumber	50	12	100	50
Snack/ elevenses (170 Kcal)	fruit salad	100	170	100	100
Lunch (977 Kcal)	potato soup with vegetables,fried liver, greenbean stew, bread	230	244	400	920
Snack (60 Kcal)	pumpkin	12	30	200	24
Dinner (428 Kcal)	ham	221	157	100	221
·	cow's milk bread salad	25 28 85	88 259 17	200 ml* 30 100	50 9 85
Total				(2121 Kcal)	1605

Table 2 continued

		Price (HUF)/100 g	Energy (Kcal)/100 g	Consumed dose (g) If other*	Consumed food cost (HUF)
3. day	cow's milk poultry frankfurter	25 100	88 105	200 ml* 100	50 100
Breakfast (399 Kcal)	bread	28	259	30	9
Snack/	pepper	50	20	200	100
elevenses (157 Kcal)	grape	70	81	150	105
Lunch	cracker bread chicken soup, pasta with	220	350	10	22
(764 Kcal)	cabbage	230	191	400	920
Snack (141 Kcal)	kefĭr	50	65	150 ml*	75
	wholemeal biscuit	150	423	10	15
Dinner (175 Kcal)	ham	239	160	50	120
	asparagus	250	16	100	250
	tomato	50	22	200	100
	cracker bread	220	350	10	22
Total				(1635 Kcal)	1888
Mean					1870

III. Diabetic diet as a part of the Medical Nutrition Therapy (Table 3): A diabetic man with average anthropometric parameters is expected to consume 1600–1800 calories per day. The daily price of this specific diet was calculated to cost 2054 HUF (Fövényi & Gyurcsáné, 2014). Patients need sugar-free drinks, which usually cost more than mineral water. In comparison, mineral water costs 200 HUF/2 litre, sugar-free soft drinks are sold for 442 HUF/litre, while sugar-free syrup is 403 HUF/0.5 litre. Even if following the recommendations of Medical Nutritional Therapy strictly, most of the patients need medications as well. The monthly average cost of oral antidiabetic drugs falls in the range of 500–4000 HUF, i.e. (17–133 HUF/day. Diabetic patients are also advised to exercise at least three times a week, and the same expenses are considered as calculated above (334 HUF). Total daily cost amounts to 2892 HUF (Table 3).

	Ta	uble 3. Diabetic die	et		
		Price	Energy	Consumed	Consumed
		(HUF)/100 g	(Kcal)/100 g	dose(g)	food cost
			. , .	If other*	(HUF)
	freshly squeezed orange				
1. day	juice	42	50	200 ml*	84
·	cornflakes	120	423	30	36
	milk	24	53	200 ml*	48
Breakfast					
(575 Kcal)	wholegrain bread	40	256	50	20
. ,	plant origin margarine	128	325	3.5	45
Snack/ elevences					
(118 Kcal)	apple	28	59	200	56

Table 3 continued

		Price (HUF)/100 g	Energy (Kcal)/100 g	Consumed dose(g) If other*	Consumed food cost (HUF)
Lunch	steamed seafish with wholegrain bread, plant origin margarine, butter-				(2202)
(746 Kcal)	bean, grilled tomatoes, broccoli	322	187	400	1 288
Snack	wholegrain bread	40	256	30	12
(154 Kcal) Dinner	cottage cheese fibrous fruit juice or	143	76	100	143
80 Kcal) Extra dinner	home-cooked soup	42	70	115	48
(106 Kcal) Total	pear	40	53	200 (1779 Kcal)	80 1 860
2. day	tomato juice	30	20	115	35
Breakfast	yogurt	127	65	125	159
(175 Kcal) Snack/ elevenses	puffed rice	149	354	20	30
(89 Kcal)	grated apple or pear cold roast beef, baked potato greased with	40	59	150	60
Lunch (600 Kcal)	plant origin margarine, skimmed milk, mixed vegetable salad,				
	orange	322	150	400	1 288
Snack	crispbread	289	36	2 slices*	29
199 Kcal) Dinner	egg brown rice,	80	165	2 pieces*	80
(230 Kcal) Extra dinner	natural chicken	250	200	115	288
(208 Kcal)	orange	38	41	200	76
	sultanas	178	282	4 pieces*	80
Fotal				(1501 Kcal)	2 125
3. day	grapefruit juice	48	52	115	55
Breakfast	egg wholegrain bread	80 40	165 256	2 pieces* 50	80 20
424 Kcal)	butter	128	230 727	10	13
Snack/					
elevenses 173 Kcal)	wholegrain bread lean ham	40 239	256 157	50 30	20 72
Lunch (824 Kcal)	whole wheat bread greased with plant origin margarine, seafish (fresh or canned without oil), sliced				
	cucumber, apple or pear	322	206	400	1 288
Snack	TF. or pear		200		1 200
126 Kcal) Dinner	sultanas	178	282	4 pieces*	80
(150 Kcal) Extra dinner	vegetable or salad	333	100	150	500
(68 Kcal) Total Mean	grapefruit	37	52	130 (1765 Kcal)	48 2 176 2 054

3. Conclusions

As far as the financial rank list is concerned, diabetic diet turned out to be the most expensive. As excess weight is predominantly present years before the onset of diabetes, and also it plays a crucial role in triggering the disease, proper nutritional habits can prevent (or delay) the onset of disease. In Hungary, 5–6% of the total adult population is estimated to suffer from diabetes (KSH, 2014). At least 75% of them also have excess body weight. Weight reduction is essential for obese diabetic patients. The sooner this is achieved, the more significant improvement can be observed in the individual's life expectancy and therapeutic outcomes (KÉKES & KISS, 2014). In favourable cases diabetes may even regress or at least become easier to manage. Therefore, dietary treatment and proper medication are the main tools of management for obese diabetics.

Energy-rich, traditional Hungarian dishes constitute the second most costly diet, which, unfortunately, is combined with a basically sedentary lifestyle. Poor eating habits are inevitably passed on to the children as a model to follow.

Low energy diet and physically active lifestyle appear to be the most cost-effective combination. Obesity, the development of diabetes and certain other diseases caused by inappropriate nutrition and lifestyle are preventable (Móczár & RURIK, 2015), improved vitality being an extra bonus. According to the official estimations, approximately a monthly income of 120 000 HUF per capita is deemed necessary to keep up the average standard of living in Hungarian households; 70 000 HUF and 215 000 HUF representing minimum and good levels, respectively (KSH, 2013). According to our calculations, healthy lifestyle costs approximately 75 000 HUF.

In the United States, where the prevalence of obesity is the highest, low energy diet is less acceptable among low-income families. Based on the researchers' findings, 2000-calorie diet would just cost \$3.52 a day if it consisted of junk food, compared with \$36.32 a day for a diet of low energy dense foods (PARKER-POPE, 2007). In the United Kingdom and in Germany, the cost of every lost kilogram from body weight was calculated as 122 USD (FULLER et al., 2013). Another US study examined the price elasticity of demand of sugar-sweetened beverages, fast food restaurants, and fruit and vegetables. The cheaper prices were associated with lower bodyweight, suggesting that reducing the cost of fruit and vegetables seems to be effective in reducing obesity (PowELL et al., 2013).

Although this quasi arbitrary comparison considering the findings above and some previous studies proved that expenses related to nutritional habits and lifestyle practice could modify the health status of individuals even to improve or deteriorate, while individual differences could be wide and hardly comparable. Our study underlines the importance of healthy food choices and lifestyle, which could be the best saving of expenses for the future.

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Actual exchange rates at t	he time of survey (2013):
1 HUF=0.0032 EUR	1 EUR= 315 HUF
1 HUF=0.0039 USD	1 USD=255 HUF

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