427 Inappropriate Nutrition Practices for Women

Definition/Cut-off Value

Routine nutrition practices that may result in impaired nutrient status, disease, or health problems. These practices, with examples, are outlined below. Refer to "Attachment to 427-Justification and References" for this criterion.

Participant Category and Priority Level

Category	Priority
Pregnant Women	IV
Breastfeeding Women	IV
Non-Breastfeeding Women	VI

Inappropriate Nutrition Practices for Women	Examples of Inappropriate Nutrition Practices (including but not limited to)
427.1 Consuming dietary supplements with potentially harmful consequences.	Examples of dietary supplements which when ingested in excess of recommended dosages, may be toxic or have harmful consequences: • Single or multiple vitamins; • Mineral supplements; and • Herbal or botanical supplements/remedies/teas.
427.2 Consuming a diet very low in calories and/or essential nutrients; or impaired caloric intake or absorption of essential nutrients following bariatric surgery.	 Strict vegan diet; Low-carbohydrate, high-protein diet; Macrobiotic diet; and Any other diet restricting calories and/or essential nutrients.
427.3 Compulsively ingesting non-food items (pica).	 Non-food items: Ashes; Baking soda; Burnt matches; Carpet fibers; Chalk;



Inappropriate Nutrition Practices for Women	Examples of Inappropriate Nutrition Practices (including but not limited to)
	Cigarettes;
	• Clay;
	• Dust;
	Large quantities of ice and/or freezer frost;
	Paint chips;
	Soil; and
	Starch (laundry and cornstarch).
427.4 Inadequate vitamin/mineral supplementation recognized as essential by national public health policy.	Consumption of less than 27 mg of iron as a supplement daily by pregnant woman.
	• Consumption of less than 150 μg of supplemental iodine per day by pregnant and breastfeeding women.
	 Consumption of less than 400 mcg of folic acid from fortified foods and/or supplements daily by non- pregnant woman.
	Potentially harmful foods:
427.5 Pregnant woman ingesting foods that could be contaminated with pathogenic microorganisms.	 Raw fish or shellfish, including oysters, clams, mussels, and scallops;
	 Refrigerated smoked seafood, unless it is an ingredient in a cooked dish, such as a casserole;
	Raw or undercooked meat or poultry;
	 Hot dogs, luncheon meats (cold cuts), fermented and dry sausage and other deli-style meat or poultry products unless reheated until steaming hot;
	Refrigerated pâté or meat spreads;
	 Unpasteurized milk or foods containing unpasteurized milk;
	 Soft cheeses such as feta, Brie, Camembert, blue-veined cheeses and Mexican style cheese such as queso blanco, queso fresco, or Panela unless labeled as made with pasteurized milk;
	 Raw or undercooked eggs or foods containing raw or lightly cooked eggs including certain salad dressings, cookie and cake batters, sauces, and beverages such as unpasteurized eggnog;
	 Raw sprouts (alfalfa, clover, and radish); or
	 Unpasteurized fruit or vegetable juices.

