

Association between Frequency of Ready-to-Eat Cereal Consumption, Nutrient Intakes, and Body Mass Index in Fourth- to Sixth-Grade Low-Income Minority Children

Lana Balvin Frantzen, PhD; Roberto P. Treviño, MD; Roger M. Echon; Oralia Garcia-Dominic, PhD; Nancy DiMarco, PhD, RD, CSSD

ARTICLE INFORMATION

Article history: Accepted 2 January 2013

Keywords:

Cereal consumption Nutrient intake Body mass index Children Minority

Copyright © 2013 by the Academy of Nutrition and Dietetics. 2212-2672/\$36.00 doi: 10.1016/j.jand.2013.01.006

ABSTRACT

Background The consumption of non-ready-to-eat cereal and ready-to-eat cereal (RTEC) breakfasts have been associated with increased nutrient intakes and lower body mass index (BMI). These relationships have not been examined in low-income minority children.

Objectives To evaluate, in low-income minority children, whether there is a relationship among the frequency of RTEC consumption and nutrient intakes measured at baseline, and whether there is a relationship between the frequency of RTEC and BMI controlling for age, sex, ethnicity, and energy intake.

Design A longitudinal study design where a cohort was followed for 3 years.

Subjects/setting Participants were 625 fourth- through sixth-grade, low-income children living in San Antonio, Texas, and enrolled in the control arm of the Bienestar Diabetes Prevention Program's cluster randomized trial. Three multiple-pass 24-hour dietary recalls were collected at the beginning of their fourth-grade year and at the end of their fifth- and sixth-grade years. Children's age, sex, ethnicity, and height and weight (used to calculate BMI) were collected between August 2001 and May 2004.

Statistical analyses performed Descriptive and inferential statistical analyses were performed. The frequency of breakfast consumption was examined using a 6×4 cross-tabulation table with χ^2 test to establish categorical differences. The degree of association between BMI percentile and frequency of RTEC consumption adjusted for age, sex, ethnicity, and nutrition-related parameters were calculated using a partial correlation multivariate linear model analysis.

Results There was a significant positive relationship between the frequency of RTEC consumption and nutrient intakes measured at baseline. There was also a significant inverse relationship between frequency of RTEC consumption and BMI percentile over the cumulative 3-year period controlling for age, sex, ethnicity, and energy intake.

Conclusions Children who frequently consumed RTEC had greater intakes of essential nutrients at baseline and significantly lower BMI over a 3-year period. J Acad Nutr Diet. 2013;xx:xxx.

HILDHOOD OBESITY HAS REACHED EPIDEMIC PROportions in the United States.^{1,2} One in three American children are overweight (body mass index [BMI] \geq 85th to 94th percentile) or obese (BMI \geq 95th percentile) and at risk for chronic diseases such as type 2 diabetes, metabolic syndrome, and cardiovascular disease.³⁻⁶ Childhood obesity is more common among minority children and children living in poverty. Among children aged 6 to 11 years, the combined prevalence of overweight and obesity was 40% for Mexican-American, 36% for African-American,

and 26% for non-Hispanic white children.⁷ Socioeconomic

status also plays a role in the likelihood of a child being obese.

Data from the 2003-2004 National Survey of Children's

Health⁸ showed that obese children were more likely to be

Hispanic and live in households with incomes below 150% of the federal poverty level.

Obesity is a multifactorial condition; however, eating patterns and the nutritional value of food children consume may be a significant contributing factor. Some studies⁹⁻¹² have reported an inverse relationship between the frequency of breakfast consumption and BMI and/or weight status. There is also a trend among children as they grow into adolescence to not eat breakfast.^{9,13} Moreover, the foods and beverages that comprise breakfast may influence body weight. One longitudinal study⁹ conducted in girls examined cereal (both readyto-eat and cooked) consumption and reported an inverse relationship between increased number of days of eating cereal and lower BMI *z*-scores and overweight. Although BMI and

RESEARCH

ARTICI E IN PRESS

body fat increased as girls matured into adolescence, cereal eaters were still leaner than girls who did not eat cereal.⁹ These results were supported by another cross-sectional study that examined the relationship of ready-to-eat cereal (RTEC) intake and BMI among children aged 4 to 12 years.¹⁴ There was a significant inverse relationship between frequency of RTEC consumption and BMI. Children who ate \geq 8 servings of RTEC during a 2-week period had significantly lower BMI compared with children who ate \leq 2 servings during the same time period. Energy intake was not correlated with BMI.¹⁴

The nutrient density of RTECs, many of which are fortified with vitamins and minerals, can be important contributors to overall diet quality. Children who consume RTEC have increased intakes of calcium, iron, folate, zinc, vitamin A, vitamin B-6, thiamin, riboflavin, niacin, magnesium, fiber, vitamin C, and decreased fat and cholesterol intakes.^{9,14-16} The dietary intake of Hispanic children, who were the majority in this study, has been shown to be deficient in essential nutrients such as calcium, potassium, magnesium, phosphorus, fiber, and folate.^{17,18} RTEC may provide an important source for these nutrients. The objectives of the present study were to evaluate, in low-income minority children, whether there is a relationship between the frequency of RTEC consumption and nutrient intakes measured at baseline, and whether there is a relationship between the frequency of RTEC consumption and BMI. The hypotheses were there would be a positive relationship between the frequency of RTEC consumption and nutrient intakes, and the frequency of RTEC consumption would have a significant inverse association with BMI.

METHODS

Participants

This study was a secondary analysis of data collected for a primary study, Bienestar: A School-Based Type 2 Diabetes Prevention Program (Bienestar). Children in this study were enrolled in elementary schools of an inner-city school district of San Antonio, TX. The purpose of Bienestar (bienestar means "well-being" in Spanish) was to use a culturally appropriate school-based health program to reduce the risk of developing type 2 diabetes mellitus in high-risk children. Results and methods of the primary study have been described elsewhere.¹⁹ Briefly, Bienestar was carried out in 27 schools that were randomized into either control (n=14) or intervention schools (n=13). Children were recruited at the beginning of the fourth grade (2001-2002 school year) and followed through their sixth-grade year (2003-2004 school year). Children in the treatment group, compared with those in the control group, had a significant decrease in fasting blood glucose levels and increase in dietary fiber intake and fitness levels. To avoid confounding results that might be caused by the dietary intervention, only children in the control group were included in this analysis.

Children were recruited by a letter sent to the parent/ guardian with a consent/assent form in both English and Spanish. The parent/guardian signed the consent and the child signed the assent at the beginning of the 3-year study. Only children who returned written informed consent forms signed by their parent/guardian and who assented to the study participated in data collection. The main trial was approved by the Institutional Review Board of the University of Texas Health Science Center at San Antonio, and the analysis was approved by the Institutional Review Board of Texas Woman's University, Denton.

Measures

Children provided information during three data collection periods: beginning of the fourth-grade school year, end of the fifth-grade school year, and end of the sixth-grade school year. During these data collection periods children provided three 24-hour dietary recalls (collected from each child during a one-on-one interview) and had their height and weight measured and this information was then used to calculate his or her BMI. Children's data were collected on-site at each elementary school in English or Spanish depending on child's preference. Data collection was conducted during an 8-week period during the first 2 months and/or last 2 months of the school year.

The children's families provided the following information at baseline: family demographic survey to measure parent income; educational attainment; and children's age, sex, and ethnicity. The surveys were given to the students and/or parents at school or were mailed home and then were either returned at the school to a designated private box or collected by trained research staff. The nonresponse surveys were collected by telephone calls to the household.

Dietary recalls have been found to be reliable and valid in children of the ages in this study.^{20,21} The dietary data were recorded during 3 consecutive days according to the following schedule: Monday interview recorded what the child ate on Sunday, Tuesday interview recorded what the child ate on Monday, and Wednesday interview recorded what the child ate on Tuesday. The dietary intake data were collected on three different visits to the school so the child only had to recall 1 day's food intake at a time.

Three 24-hour dietary recalls were collected from children by 20 trained interviewers. The interviewers were trained by a registered dietitian who had been certified through Nutrition Data System for Research (NDS-R). An extensive 2-day training and a third day of certification was required for all interviewers. A multiple-pass method was used.¹⁸ Children were prompted to identify the type and brand of cereal consumed and if milk was consumed with cereal they were asked to identify the type of milk. Culture-specific foods were added to NDS-R database.

The 24-hour dietary recall protocol used several techniques to maintain accuracy. The dietary interviewing technique included a script for dialogue, prompting methods, and recording methods. To increase accuracy of portion sizes, food models and measuring utensils were used. Dietary intake data were analyzed using NDS-R version 2006 (Nutrition Coordinating Center at University of Minnesota).

The outcome variable was BMI. BMI was a continuous variable calculated for each participant using the following formula: BMI=weight in kilograms/height in meters². Conversion of raw BMI values to BMI percentile was performed using the Centers for Disease Control and Prevention reference chart specific for sex and age.

Child's height was measured to the nearest 0.1 cm with his or her shoes and socks removed using a wall-mounted stadiometer (Seca Bodymeter 206, Seca Corp) and body weight was measured to the nearest 0.1 kg using a combination weight scale/bioelectric impedance instrument (Tanita Corporation of America, Inc). Children's height and weight were collected between August 2001 and May 2004.

For the purpose of this study, breakfast was considered the first meal of the morning consisting of any solid food, beverages, or both and named by the respondent as "breakfast."²² RTEC was defined as a cereal that is processed to the point that it can be eaten without additional preparation.²³ The independent variable was RTEC breakfast consumption. If any RTEC was consumed, breakfast was classified as RTEC breakfast consumption. If no breakfast was consumed, breakfast was classified as no breakfast consumption. Nontraditional "breakfast cereals" such as granola bars, snack mixes (eg, Chex mix [General Mills, Inc]), and cereal bars (eg, Rice Krispies bars [Kellog Comapnay]) were not considered as RTEC. A day was classified as a dichotomized (any vs none) variable; therefore, any amount of RTEC consumed was classified as RTEC breakfast.

The frequency of RTEC breakfast consumption was a linear variable based on reporting from the child. The frequency of RTEC breakfast consumption was determined as 0=no RTEC breakfast, 1=1 day of eating RTEC breakfast, 2=2 days of eating RTEC breakfast, and 3=3 days of eating RTEC breakfast. Three days of RTEC breakfast per grade level was the highest frequency because of the total of 3 days of dietary recalls collected per grade level. Therefore, the range of RTEC days over the 3 school years was 0 to 9 days.

Data Analysis

Descriptive and inferential statistical analyses were performed using IBM/SPSS for Windows Statistical Software version 19.0 (2010, SPSS Inc). The frequency of breakfast consumption was examined using a 6×4 cross-tabulation table with χ^2 test to establish categorical differences. Multiple linear regressions were conducted to identify predictors of BMI percentile change with RTEC as the primary fixed effect parameter. This was accomplished using iterative growth curve regression model during three time points. A set of independent variables served as covariates to RTEC. These covariates were treated as either interaction effect with RTEC (sex, ethnicity, and age) and/or random effect (energy, total carbohydrates, and total fat) predictors to cumulative linear change in BMI percentile. The degree of association between change of BMI percentile and frequency of RTEC consumption adjusted for age, sex, ethnicity, and the nutritionrelated covariates were calculated using a partial correlation multivariate linear model analysis:

$$y_{ij} = \beta_0(1) + X_i \beta_i + g_{0i}(1) + Z_i g_i + e_i$$

where y_{ij} are repeated measures of student's (*i*) BMI percentile arranged in rows; and rows are nested within grade levels (*j*). Variables β_0 and β_i are the respective intercept and slope of the multivariate linear model. Variable X_I is the fixed effect vectors (RTEC frequency) and considered as part of the intercept, and Z_i is the random effect model (dummy variables) and acts as an error term. The random part is specified by the equation, $Z_ig_i+e_i$, which represents the variances and covariances. Lastly, BMI percentile by frequency of RTEC breakfast consumption was presented graphically with fitted line equation. Because this equation showed data of the 3 school years, 9 days was the maximum number.

Table 1. Student, household, and parental characteristicsat baseline of low-income fourth graders (N=625)participating in a study to examine the relationshipamong the frequency of ready-to-eat cereal consumptionand nutrient intakes

Characteristic	Mean±standard deviation		
Age (y)	9.13±0.46		
Body mass index percentiles			
Воу	68.32±30.04		
Girl	69.02±29.29		
Persons per household	4.95±1.73 ^b		
Monthly household income (\$)	1,189.32±475.87 ^c		

	n	%
Sex		
Воу	309	49
Girl	316	51
Ethnicity		
Hispanic	488	78
African American	74	11.8
Non-Hispanic white	39	6.2
Other	24	3.8
No. of respondents who qualified for FRSM ^a	481	77
No. of missing respondents	144	23
Paternal educational attainment		
Less than high school	131	27.2
High school or General Educational Development diploma	158	32.8
College or higher	72	14.9
Missing	120	24.9
Maternal educational attainment		
Less than high school	108	22.4
High school or General Educational Development diploma	188	39
College or higher	104	21.6
Missing	81	16.8

^aFRSM=Free and reduced-price school meal program.

^bn=418

^cn=388

RESULTS

Of the 1,024 children assigned to the control group, 706 children had consent/assent forms provided. Among the 706 children, 625 with complete dietary and anthropometric data at baseline were included for this analysis. At baseline the mean age of children was 9.13 years (Table 1) and the majority of children were Hispanic (78%). There was about equal repre-

RESEARCH

ARTICI E IN PRESS

Table 2. Mean nutrient intake and ready-to-eat cereal (RTEC) frequency of consumption (no. of days) at baseline, of lowincome fourth graders (N=625) participating in a study to examine the relationships among frequency of RTEC consumption and nutrient intakes

	No. of Days of Consumption				
Nutrient	0 (n=208)	1 (n=184)	2 (n=162)	3 (n=71)	
Energy (kcal)	1,602±596.06	1,619±528.48	1,631±560.97	1,713±768.47	
Carbohydrate (g)	195±77.60	203±72.85	204±72.05	216±95.77	
Fat (g)	65±27.99	64±23.98	64±25.17	67±35.15	
Saturated fat (g)	23±10.47	23±8.77	24±9.22	25±12.75	
Cholesterol (mg)	269±169.85	242±139.53	225±124.29 ^a	215±145.47 ^b	
Dietary fiber (g)	10±4.82	11±5.32	11±4.36	11±5.39	
Vitamin D calciferol (μ g)	4.23±2.098	4.67±1.81 ^c	5.28±2.021 ^a	5.68±2.34 ^{bd}	
Vitamin C ascorbic acid (mg)	65.25±41.22	66.41±39.37	74.15±39.63	87.75±45.61 ^{bd}	
Riboflavin (mg)	1.46±0.55	1.66±0.53 ^{ce}	1.86±0.63 ^a	2.04 ± 0.77^{bd}	
Niacin (mg)	14.52±6.47	16.48±5.77 ^e	18.03 ± 6.05^{a}	20.14±7.94 ^{bd}	
Vitamin B-12 cobalamin (µg)	3.32±1.71	3.75±2.73	4.06±1.59 ^a	4.35±2.02 ^b	
Vitamin E (mg total α -tocopherol)	4.74±2.212	4.97±2.43	5.07±3.64	5.31±4.68	
Calcium (mg)	684.27±270.95	728.73±289.82 ^c	833.34±352.25 ^a	822.92 ± 347.79^{b}	
Sodium (mg)	3,104.83±2,863.05	2,982.60±1,108.28	2,871.94±1,029.13	3,000.58±1536.43	
lron (mg)	9.95±4.02	11.41±3.84 ^{ce}	12.80±3.93 ^{af}	14.80 ± 5.36^{bd}	
Zinc (mg)	8.32±3.49	8.96±2.94 ^c	10.04±3.24 ^a	11.24±4.01 ^{bd}	
Potassium (mg)	1,740.23±634.90	1,824.30±577.48	1,915.41±610.15 ^a	2,030.64±771.87 ^b	

^a0 d vs 2 d *P*≤0.05.

^e0 d vs 1 d *P*≤0.05.

^f2 d vs 3 d *P*≤0.05.

sentation of male (49%) and female (51%) children. Among the survey respondents, there were 62% of families residing in low-income households with the majority of parents having high school education or less (60% of fathers and 61% of mothers).

Frequency and Composition of Breakfast

Of 411 children who had complete longitudinal information for all three time points, the frequency of children consuming 3 days of any type of breakfast (non-RTEC or RTEC) by grade level decreased from fourth (n=264; 64%) to fifth (n=231; 56%) to sixth grades (n=171; 42%) (P<0.05). That is, as children progressed in grade level their frequency of eating breakfast decreased.

The most frequently consumed foods for non-RTEC breakfast were juice (7.5%), scrambled eggs (4.2%), white bread (3.6%), breakfast taco (3.1%), sausage (2.7%), biscuit (2.4%), and tortilla (1.7%). The majority of the RTEC consumed contained added sugar. The most frequently consumed RTECs were Frosted Flakes (Kellogg Company) (27.4%), Cheerios (General Mills Inc) (10.5%), and Kix (General Mills Inc) (5.4%). Sixty-two percent of the milk consumed at breakfast was whole milk, followed by low-fat milk (25.6%) and reduced-fat milk (9.9%). Because most of the Hispanic children were Mexican American, traditional Mexican foods such as tortillas and tacos were consumed for non-RTEC breakfast. Other non-RTEC breakfast foods were those prepared with white flour such as biscuits, pancakes, tortillas, and white bread.

Relationship between RTEC Breakfast and Nutrient Intakes

RTEC consumption was associated with increased intakes of essential nutrients (Table 2). An increased frequency of RTEC consumption was significantly related to increased intakes of vitamins D, B-3, B-12, riboflavin, calcium, iron, zinc, and potassium. There was a significant decrease in cholesterol intake with increased days of RTEC consumption.

Relationship between RTEC and BMI

Table 3 represents a multivariate linear regression analysis of BMI percentile. Of the three interacting variances (main effects), the frequency of RTEC consumption provided the most useful predictor of BMI change (β_0 at 27.981±1.62 percentile). Frequency of RTEC consumption significantly (P=0.001) affected a child's BMI (R^2 change=0.031) with a decrease of 2 percentiles (-1.977 ± 0.209) for every day of RTEC consump-

^b0 d vs 3 d $P \le 0.05$. ^c1 d vs 2 d $P \le 0.05$.

 $^{^{}d}1 \text{ d vs } 3 \text{ d } P \leq 0.05.$

Table 3. Multivariate effects of number of days of ready-to-eat-cereal (RTEC) consumption, sex, age, and grade level (time) on body mass index (BMI) percentile of low-income fourth graders (N=625) participating in a study to examine the relationship among the frequency of RTEC consumption and nutrient intakes

Multivariate parameter	${\sf Estimate \pm standard}$				
estimates on BMI %tile	error	df	F	P value	R ²
Main effects					
Intercept (β_0)	27.981±1.620	1	21.916	0.001	0.226
Days of RTEC (β_1)	-1.977 ± 0.209	2	13.177	0.001	0.031
Sex (β ₂)	-0.131 ± 0.480	1	1.630	0.202	0.004
Time/grade level (β_3)	-6.450 ± 5.680	3	0.298	0.742	0.001
Interaction effects					
Days of RTEC $ imes$ sex	-2.901 ± 7.620	6	2.213	0.020	0.045
Days of RTEC $ imes$ time	-1.401 ± 5.090	13	1.730	0.084	0.045
Days of RTEC \times time \times sex	-3.880 ± 0.982	13	2.388	0.037	0.046
Covariates					
Ethnicity	0.000	4	0.882	0.378	0.000
Age (8-13 y)	578 ± 0.545	6	0.470	0.493	0.000
Energy (kcal)	001 ± 0.001	6	0.162	0.688	0.000
Total carbohydrate (g)	-19.170 ± 28.170	6	0.470	0.336	0.000
Total fat (g)	-0.216 ± 0.480	6	3.716	0.045	0.009

tion, whereas sex, ethnicity, age, and time had no effect. To further explain the influence of RTEC consumption on BMI in terms of macronutrient intake, the amount of fat consumption (total fat) was a significant (P=0.045) determinant to BMI percentile change (R^2 change=0.009) resulting in $-0.216\pm$ 0.480 percentile change from β_0 , whereas total energy and carbohydrate had no significant effect.

The Figure shows the relationship between BMI percentile and number of days RTEC consumed during the 3 school years. There was a significant inverse relationship between days of RTEC consumption and BMI percentile.

DISCUSSION

In this study the frequency of eating RTEC breakfast was investigated as it relates to nutrient intakes and BMI in mostly minority children living in households from low socioeconomic status. Results indicated that there was a decrease in frequency of eating breakfast (non-RTEC and RTEC breakfast) as children grew older. Children who consumed RTEC frequently had significantly increased intakes of essential nutrients. There was a significant inverse association between the frequency of RTEC consumption and BMI percentile across the 3 school years.

Frequency of Breakfast Consumption among Youth

Several studies have reported the decline of breakfast consumption as children age. In one study, breakfast consumption declined in three age groups between 1965 and 1991: preschoolers, 8- to 10-year-olds, and adolescents by 5%, 9%, and 13% to 20%, respectively.²⁴ The greatest decrease was among adolescent girls aged 15 to 18 years whose breakfast consumption declined 20%. In another study¹³ with an ethnically diverse population, breakfast consumption decreased over 10 years. At age 9 years, 77% of non-Hispanic white girls and 57% of African-American girls consumed breakfast on all 3 days compared with approximately 32% and 22%, respectively, by age 19 years. A third study also showed that breakfast consumption decreased over 5 years.¹¹ At baseline, breakfast was eaten on 4.34 ± 0.06 days over a 1-week period. At the 5-year follow-up, breakfast consumption decreased to an average of 3.09 ± 0.05 days. The present study also found youth decreased their breakfast consumption as they grew older.

RTEC Breakfast and Nutrient Intakes

RTEC consumption did contribute significantly to intakes of vitamins D, B-3, B-12, riboflavin, calcium, iron, zinc, and potassium and decreased cholesterol intake. More days of RTEC consumption were related to increases in three of the four nutrients of concern (ie, calcium, vitamin D, and potassium) as stated by the Dietary Guidelines for Americans, 2010. Most Americans—children and adults—are not consuming adequate amounts of the nutrients of concern (ie, calcium, vitamin D, potassium, and fiber).²⁵ A previous study reported that cereal itself offered more micronutrients relative to other foods eaten during breakfast and may facilitate the intake of

ARTICI E IN PRESS

RESEARCH

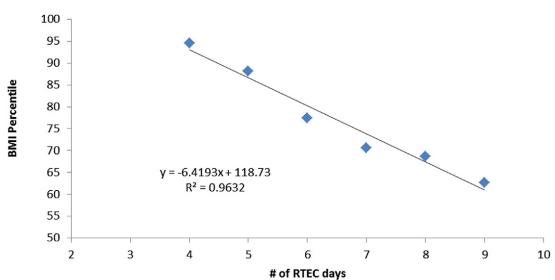


Figure. Relationship between body mass index (BMI) percentile and days of ready-to-eat-cereal (RTEC) consumption (# days) in fourth- through sixth-grade, low-income children.

other healthful foods at breakfast and displace less healthful foods. $^{\rm 16}$

RTEC at breakfast is often eaten with milk that may contribute to the intake of calcium.²⁶ Milk is the number-one food source of three of the four nutrients of concern, namely calcium, vitamin D, and potassium.²⁷ Adequate intake of calcium during childhood and adolescence is critical for the body to reach peak bone mass, which may reduce the risk of fractures and osteoporosis later in life.²⁸

Of the respondents to the baseline demographic survey, 77% of children were eligible for free or reduced-price school meals. The National School Breakfast Program must provide, on average over each school week, at least 25% of the daily Recommended Dietary Allowances for protein, iron, calcium, and vitamins A and C.²⁹ However, students' actual participation in the breakfast and lunch programs was not tracked in this study.

Breakfast and BMI

Studies to determine the relationship between breakfast and BMI have shown mixed results. Several studies have reported an inverse relationship between breakfast consumption and BMI. The National Heart, Lung, and Blood Institute Growth and Health Study (a longitudinal cohort study of 1,166 non-Hispanic white and 1,213 African-American girls aged 9 or 10 years at baseline) reported that breakfast consumption by African-American and non-Hispanic white adolescent girls was negatively correlated with BMI.¹³ A cross-sectional study of 3,275 children aged 5 to 14 years was conducted in New Zealand. Not consuming breakfast was associated with a higher BMI.³⁰ Another cross-sectional study¹² of 4,049 middleschool students was conducted in central Kentucky. A "healthy weight" was described as BMI for age between the fifth and 84th percentile; healthy weight students consumed breakfast more frequently than overweight and obese students.

Conversely, several other studies have reported that there was no relationship between breakfast and BMI. Among 1,151

low-income African-American children attending second through fifth grades in New Jersey, 36% of children were obese, which was not related to breakfast consumption.³¹ A survey of 3,007 Australians aged 2 to 18 years also reported no association between breakfast consumption and BMI.³²

RTEC Consumption and BMI

Previous longitudinal studies have reported the association between RTEC breakfast consumption and BMI. The National Heart, Lung, and Blood Institute Growth and Health Study reported the frequency of eating RTEC breakfast was predictive of lower BMI.⁹ Another study³³ of 660 children aged 8 to 10 years at baseline and followed for a mean of 7.5 years showed that a lower BMI was associated with more days of RTEC consumption for boys.

An intervention study³⁴ with 147 overweight or at risk of overweight 6- to 12-year-old Mexican children examined whether an increase in RTEC intake was an effective strategy to decrease excess body weight. Children consumed from four different types of RTEC: corn flakes; a presweetened cornbased RTEC; a presweetened corn-based, chocolate-flavored RTEC; and a presweetened rice-based, chocolate-flavored RTEC. After 12 weeks of intervention, an increase in RTEC consumption was effective in reducing body weight and body fat only when nutrition education was part of the treatment compared with the control group.

Several cross-sectional studies have reported an inverse association between RTEC and BMI. A study of 603 children aged 4 to 12 years reported this finding with a sample of 87% non-Hispanic white and 13% "other" children.¹⁴ Within tertiles of RTEC consumption, children in the upper tertile of consumption had lower mean BMI vs children in the lowest tertile of RTEC consumption. A Greek study³⁵ of 2,008 adolescents aged 12 to 17 years reported RTEC breakfast consumption was associated with lower BMI in boys (P=0.08) and girls (P=0.019), regardless of age and physical activity. Another finding was that the consumption of presweetened cereals was associated

ARTICLE IN PRESS

with lower BMI for both girls and boys (P<0.001). These findings are supported by the present study.

Other studies, however, have reported no relationship between RTEC breakfast consumption and BMI. A study³⁶ of 1,015 children aged 12 to 15 years in Northern Ireland showed no relationship between RTEC consumption and BMI. Another study³⁷ of 200 children in Spain aged 9 to 13 years found no relationship between RTEC consumption and BMI.

The lack of an inverse association between RTEC consumption and BMI in some studies may be due to several possible factors. There are methodologic issues in previous studies that may account for the discrepancy such as the definition of "breakfast" varied without a description of food usually being offered. The definition and measurement of breakfast frequently varied without a rationale usually being offered. Other studies have used three 24-hour recalls; however, they defined breakfast based on the time of day and established cut-offs for breakfast as eating between 5:00 AM to 10:00 AM on weekdays and 5:00 AM to 11:00 AM on weekends.^{9,13} Another study³¹ collected a 24-hour diet recall and a Morning Eating Behavior Survey. Some studies used food frequency questionnaires to assess breakfast consumption by inquiring about typical breakfast consumption during a 1-week timeframe. However, the responses were collected in different formats and then often categorized differently. For example, one study used self-reporting of breakfast by asking, "How many days did you eat breakfast during the past 7 days?" There were eight responses that ranged from "none" to "all 7 days." The researchers then collapsed the categories into "did not consume," "1-3 days in the past week," "4-6 days in the past week," and "every day."¹² Another study asked the same question; however, they did not categorize the responses; instead the responses were reported as a continuous variable ranging from 0 days to 7 days.¹¹ There was also translation of responses; for example, one study asked, "Over the past week, did you eat or drink something before you left home for school in the morning?" The responses were "yes, usually," "yes, sometimes," or "no." Because there were few "no" responses, the researchers categorized the responses into "usually= regular breakfast eater" and "sometimes/none=breakfast skipper."³⁰ Overall, the food frequency questionnaires typically asked about a typical week's breakfast consumption in slightly different formats. The difference lies in how the responses were categorized and each study chose a different format to report typical breakfast consumption. The present study used 24-hour dietary recalls and distinguished breakfast by whether it was non-RTEC or RTEC. In addition, it was defined as breakfast if it was self-reported by students and if it was the first meal in the morning. Anthropometric data were self-reported in one study¹² vs using trained staff to measure height and weight by standardized methods³⁰⁻³² as was done in the present study. There is also discrepancy with either using a continuous or categorical measurement of BMI.

The Role of RTEC Consumption in Obesity Prevention

RTEC consumption may be a marker of an overall healthy lifestyle.^{9,14,16} Breakfast consumption, specifically RTEC consumption, may indicate eating patterns that are more favorable for weight maintenance. It is possible that a breakfast including RTEC may provide satiety and prevent consumption of less nutrient-dense foods later in the day. Because RTEC is typically lower in fat than other breakfast options, fat intakes have been lower in adults and children who eat RTEC.³⁸⁻⁴⁰ Lower fat intake may help maintain a favorable energy balance and ultimately a favorable BMI. If RTEC consumption is associated with these healthy eating behaviors, then it may be a useful behavior to incorporate for obesity prevention.

The amount of sugar in some RTEC may raise some concern. According to National Health and Nutrition Examination Survey 2005-2006 data,⁴¹ RTECs (including presweetened cereals) contributed <5% of children's daily sugar intake. More than 45% of added sugar in children's diets was from fruit drinks and carbonated soft drinks that are not providing other essential nutrients along with the energy. Barton and colleagues⁹ reported cereal eaters were leaner than noncereal eaters and 41% of the cereals eaten were presweetened. According to the 2010 Dietary Guidelines,⁴² sugar added to nutrient-dense foods like whole-grain cereal and fat-free milk products may improve palatability thereby increasing intakes of essential nutrients.

In light of the risk for disease in obese children, measures should be taken to educate families and children about empowering them to make well-balanced food decisions. Minority children are at an even greater risk for obesity and type 2 diabetes; therefore, nutrition education efforts should also focus on eating a nutrient-dense breakfast that helps promote a healthy weight and overall well-balanced nutrient intake.⁹ Economical nutrient-dense breakfast foods that are convenient may be more easily incorporated into busy lifestyles. Because 92% of RTECs are fortified with essential micronutrients, they are convenient and nutritious breakfast options for children.⁴³ Milk is typically consumed with RTEC, thereby increasing the consumption of essential nutrients such as calcium.^{26,44}

Health practitioners, especially those involved with nutrition education, should continue to promote the importance of eating a nourishing breakfast with RTEC as a nutritious option in lieu of other, less nutrient-dense foods. Parents also have the potential to be powerful role models for their children. Parents who understand this role may set an example for their children by eating a nutritious breakfast daily. Schools may be a suitable setting for interventions aimed at developing positive eating behaviors such as consuming a nutrient-dense breakfast that includes whole-grain cereals, low-fat milk, and fresh fruit as part of the School Breakfast Program.^{45,46}

Limitations

Four limitations must be noted. First, this was a longitudinal study design where participants were followed during 3 years; thus, we cannot determine whether the relationship between frequency of RTEC consumption and BMI observed in this study are sustained long term. Second, during the data screening process, scatterplots suggested a lack of homosce-dasticity of variance. There was a cone-shaped pattern on the scatterplots instead of the expected rectangular pattern. This may be indicative of a slight reduction of power and, thus, a limitation. However, the number of participants provided a large sample and power was obtained from this large sample size. Third, the dietary data were self-reported by children. Recall bias and memory reliance may lead to inaccurate dietary intake information.⁴⁷ Obese individuals may underre-

RESEARCH

port food intake, thereby possibly underreporting their breakfast intake.⁴⁸ However, the present study used three 24-hour diet recalls (2 weekdays and 1 weekend day) that may capture typical breakfast eating habits better than using only one 24-hour diet recall. The trained staff helped ensure that results were collected in uniform manner. The recalls were collected on three separate site visits so the participant only had to recall 1 prior day's diet intake at a time. Lastly, we examined a sample of mostly minority children residing in low-income households, which is not representative of the US children population.¹⁸

Strengths

There were several strengths to this study. First, this study was a collaboration effort between a community-based research center, a university, and a school district. This collaboration allowed opportunity for community engagement and advancement in health education and health promotion. Second, this study examined the association between breakfast type consumption and BMI in a disparate population of lowincome minority children, 78% of whom were Hispanic. This is important because minority children and those living in poverty are at higher risk for obesity.^{6,49-51} Lastly, the present study added to the growing body of evidence that the frequency of RTEC consumption was associated with a lower BMI.

CONCLUSIONS

This study found that as children grew older they were less likely to consume breakfast, that RTEC consumption was positively associated with intakes of essential nutrients, and that BMI percentile was lower in children who frequently consumed RTEC breakfast across the three grade levels. These findings are important because it suggests that type of breakfast may influence BMI. The promotion of a well-balanced breakfast that includes RTEC may be a way to favorably influence BMI and overall eating habits. The National School Breakfast program may be an opportunity to offer RTEC with minimal added sugar more frequently and low-fat and/or fatfree milk to optimize nutrient intake value and reduce risk of obesity in low-income children. This study helped address the gap in the literature on breakfast and RTEC consumption among low-income minority children.

References

- World Health Organization. Diet, nutrition and the prevention of chronic diseases. Report of a joint WHO/FAO consultation. http:// whqlibdoc.who.int/trs/WHO_trs_916.pdf. Accessed December 24, 2012.
- Ogden CL, Carroll MD, Curtin LR, Lamb MM, Flegal KM. Prevalence of high body mass index in US children and adolescents, 2007-2008. *JAMA*. 2010;303(3):242-249.
- Kumanyika SK, Obarzanek E, Stettler N, et al. Population-based prevention of obesity. The need for comprehensive promotion of healthful eating, physical activity, and energy balance. A scientific statement from American Heart Association Council on Epidemiology and Prevention, Interdisciplinary Committee for Prevention. *Circulation*. 2008;118(4):428-464.
- Daniels S, Arnett D, Eckel R, Williams CL. Overweight in children and adolescents: Pathophysiology, consequences, prevention, and treatment. *Circulation*. 2005;111(15):1999-2012.
- 5. De Ferranti SD, Gauvreau K, Ludwig D, Neufeld EJ, Newburger JW, Rifai N. Prevalence of the metabolic syndrome in American adoles-

cents. Findings from the Third National Health and Nutrition Examination Survey. *Circulation*. 2004;110(16):2494-2497.

- 6. Cruz ML, Goran MI. The metabolic syndrome in children and adolescents. *Curr Diab Rep.* 2004;4(1):53-62.
- Hedley AA, Ogden CL, Johnson CL, Carroll MD, Curtin LR, Flegal KM. Prevalence of overweight and obesity among US children, adolescents, and adults. *JAMA*. 2004;291(23):2847-2850.
- Lutfiyya MN, Garcia R, Dankwa CM, Young T, Lipsky MS. Overweight and obese prevalence rates in African American and Hispanic children: An analysis of data from the 2003-2004 National Survey of Children's Health. J Am Board Fam Med. 2008;21(3):191-199.
- 9. Barton BA, Eldridge AL, Thompson D, et al. The relationship of breakfast and cereal consumption to nutrient intake and body mass index: The National Heart, Lung and Blood Institute Growth and Health Study. *J Am Diet Assoc.* 2005;105(9):1383-1389.
- 10. Berkey CS, Rockett HRH, Gillman MW, Field AE, Colditz GA. Longitudinal study of skipping breakfast and weight change in adolescents. *Int J Obes Relat Metab Disord*. 2003;27(10):1258-1266.
- 11. Niemeier HM, Raynor HA, Lloyd-Richardson EE, Rogers ML, Wing RR. Fast food consumption and breakfast skipping: Predictors of weight gain from adolescence to adulthood in a nationally representative sample. *J Adolesc Health*. 2006;39(6):842-849.
- 12. Roseman MG, Yeung WK, Nickelsen J. Examination of weight status and dietary behaviors of middle school students in Kentucky. *J Am Diet Assoc.* 2007;107(7):1139-1145.
- Affenito SG, Thompson DR, Barton BA, et al. Breakfast consumption by African American and white adolescent girls correlates positively with calcium and fiber intake and negatively with body mass index. J Am Diet Assoc. 2005;105(6):938-945.
- Albertson AM, Anderson GH, Crockett SJ, Goebel MT. Ready-to-eat cereal consumption: Its relationship with BMI and nutrient intake of children aged 4 to 12 years. J Am Diet Assoc. 2003;103(12):1613-1619.
- 15. Kafatos A, Linardakis M, Bertsias G, Mammas I, Fletcher R, Bervanaki F. Consumption of ready-to-eat cereals in relation to health and diet indicators among school adolescents in Crete, Greece. *Ann Nutr Metab.* 2005;49(3):165-172.
- Albertson AM, Thompson D, Franko DL, Kleinman RE, Barton BA, Crockett SJ. Consumption of breakfast cereal is associated with positive health outcomes: Evidence from the National Heart, Lung, and Blood Institute Growth and Health Study. *Nutr Res.* 2008;28(11):744-752.
- 17. Wiecha JM, Fink AK, Wiecha J, Hebert J. Differences in dietary patterns of Vietnamese, white, African-American, and Hispanic adolescents in Worcester, Mass. J Am Diet Assoc. 2001;101(2):248-251.
- 18. Treviño RP, Fogt DL, Wyatt TJ, Leal-Vasquez L, Sosa E, Woods C. Diabetes risk, low fitness, and energy insufficiency levels among children from poor families. *J Am Diet Assoc.* 2008;108(11):1846-1853.
- Treviño RP, Yin Z, Hernandez A, Hale DE, Garcia OA, Mobley C. Impact of the Bienestar School-Based Diabetes Mellitus Prevention Program on fasting capillary glucose levels. *Arch Pediatr Adolesc Med.* 2004; 158(9):911-917.
- 20. Carter RI, Sharbaugh CO, Stapeli CA. Reliability and validity of the 24-hour recall. *J Am Diet Assoc*. 1981;79(5):542-547.
- 21. Frank GC, Berenson GS, Schilling PE, Moore MC. Adapting the 24-hour recall for epidemiological studies of school children. *J Am Diet Assoc*. 1977;71(1):26-31.
- 22. Centers for Disease Control and Prevention. National Health and Nutrition Examination Survey: MEC in-person dietary interviewer procedures manual. http://www.cdc.gov/nchs/data/nhanes/nhanes_03_ 04/DIETARY_MEC.pdf. Accessed January 20, 2012.
- 23. Definition of ready-to-eat cereal. http://www.intota.com/multisearch. asp?strSearchType=all&strQuery=ready%2Dto%2Deat+cereal. Accessed January 20, 2012.
- 24. Siega-Riz AM, Popkin BM, Carson T. Trends in breakfast consumption for children in the United States from 1965-1991. *Am J Clin Nutr.* 1998;67(suppl 4):748S-756S.
- Nutrition and Your Health: Dietary Guidelines for Americans, 2010. http://www.cnpp.usda.gov/Publications/DietaryGuidelines/2010/ PolicyDoc/Chapter4.pdf. Updated March 14, 2012. Accessed January 20, 2012.
- 26. Rampersaud GC. Benefits of breakfast for children and adolescents: Update and recommendations for practitioners. *Am J Lifestyle Med.* 2009;3(2):86-103.

- Fulgoni III VL, Keast DR, Quann EE, Auestad N. Food sources of calcium, phosphorus, vitamin D, and potassium in the U.S. Paper presented at: Experimental Biology, Anaheim, CA, April 24-29, 2010.
- Greer FR, Krebs NF, American Academy of Pediatrics Committee on Nutrition. American Academy of Pediatrics, Optimizing bone health and calcium intakes of infants, children, and adolescents. *Pediatrics*. 2006;117(2):578-585.
- 29. Menu planning in the School Breakfast Program. US Department of Agriculture, Food and Nutrition Service website. http://www.fns.usda.gov/cnd/breakfast/Menu/sbp-menu-planning.htm. Accessed October 30, 2012.
- Utter J, Scragg R, Mhurchu CN, Schaaf D. At-home breakfast consumption among New Zealand children: Associations with body mass index and related nutrition behaviors. J Am Diet Assoc. 2007;107(4): 570-576.
- 31. Sampson AE, Dixit S, Meyers AF, Houser R. The nutritional impact of breakfast consumption on the diets of inner-city African-American elementary school children. *J Natl Med Assoc.* 1995;87(3):195-202.
- 32. Williams P. Breakfast and the diets of Australian children and adolescents: An analysis of data from the 1995 National Nutrition Survey. *Int J Food Sci Nutr.* 2007;58(3):201-216.
- 33. Albertson AM, Affenito SG, Bauserman R, et al. The relationship of ready-to-eat cereal consumption to nutrient intake, blood lipids, and body mass index of children as they age through adolescence. *J Am Diet Assoc.* 2009;109(9):1557-1565.
- Rosado JL, Arrellano MR, Montemayor K, Garcia OP, Caamano MC. An increase of cereal intake as an approach to weight reduction in children is effective only when accompanied by nutrition education: A randomized controlled trial. *Nutr J*. 2008;7:28-36.
- 35. Kosti R, Panagiotakos D, Zampelas A, et al. The association between consumption of breakfast cereals and BMI in school-children aged 12-17 years: The VYRONAS study. *Public Health Nutr.* 2008;11(10): 1015-1021.
- 36. McNulty H, Eaton-Evans J, Cran G, et al. Nutrient intakes and impact of fortified breakfast cereals in schoolchildren. *Arch Dis Child.* 1996; 75(6):474-481.
- Ortega RM, Requejo AM, Redondo R, al. Influence of the intake of fortified breakfast cereals on dietary habits and nutritional status of Spanish schoolchildren. *Ann Nutr Metab.* 1996;40(3):146-156.
- Nicklas TA, O'Neil CE, Berenson GS. Nutrient contribution of breakfast, secular trends, and the role of ready-to-eat cereals: A review of the data

from the Bogalusa Heart Study. Am J Clin Nutr. 1998;67(suppl 4): 757S-763S.

- 39. Stanton JL, Keast DR. Serum cholesterol, fat intake, and breakfast consumption in the United States adult population. *J Am Coll Nutr.* 1989; 8(6):567-572.
- 40. Albertson AM, Tobelmann RC. The impact of ready-to-eat cereal consumption on the diets of primary school-aged children, 7-12 years old. *Cereal Foods World*. 1992;36:428-434.
- 41. National Health and Nutrition Examination Survey data. Centers for Disease Control and Prevention, National Center for Health Statistics website. www.cdc.gov/nchs/nhanes. Accessed January 17, 2012.
- Dietary Guidelines for Americans, 2010. http://www.cnpp.usda.gov/ Publications/DietaryGuidelines/2010/PolicyDoc/Chapter5.pdf. Updated March 14, 2012. Accessed January 20, 2012.
- Cotton PA, Subar AF, Friday JE, Cook A. Dietary sources of nutrients among US adults, 1994 to 1996. J Am Diet Assoc. 2004;104(16):921-930.
- 44. Song WO, Chun OK, Kerver J, Cho S, Chung CE, Chung SJ. Ready-to-eat breakfast cereal consumption enhances milk and calcium intake in the US population. *J Am Diet Assoc.* 2006;106(11):1783-1789.
- 45. Timlin MT, Pereira MA, Story M, Neumark-Sztainer D. Breakfast eating and weight change in a 5-year prospective analysis of adolescents: Project EAT (Eating Among Teens). *Pediatrics*. 2008;121(3): e638-e645.
- 46. Gleason PM, Dodd AH. School breakfast program but not school lunch program participation is associated with lower body mass index. *J Am Diet Assoc.* 2009;109(suppl 2):S118-S128.
- 47. Willett W. *Nutritional Epidemiology*. 2nd ed. New York, NY: Oxford University Press; 1998.
- Bandini LG, Schoeller DA, Cyr HN, Dietz WH. Validity of reported energy intake in obese and nonobese adolescents. *Am J Clin Nutr.* 1990;52(3):421-425.
- 49. Butte NF, Cai G, Cole SA, Comuzzie AG. Viva la Familia study: Genetic and environmental contributions to childhood obesity and its comorbidities in the Hispanic population. *Am J Clin Nutr.* 2006;84(3):646-654.
- 50. Pontiroli AE. Type 2 diabetes is becoming the most common type of diabetes in school children. *Acta Diabetol.* 2004;41(3):85-90.
- 51. Strauss RS, Pollack HA. Epidemic increase in childhood overweight, 1986-1998. *JAMA*. 2001;286(22):2845-2848.

AUTHOR INFORMATION

L. Balvin Frantzen is vice president, health and wellness, Dairy MAX, San Antonio, TX. R. P. Treviño is director, and R. M. Echon is director, evaluation and data management, both at the Social and Health Research Center, San Antonio, TX. O. Garcia-Dominic is assistant professor of Public Health Sciences, and Biobehavioral Health, College of Medicine, Penn State Milton S. Hershey Medical Center, Hershey, PA. N. DiMarco is a professor, Department of Nutrition and Food Sciences, and director, Institute for Women's Health, Texas Woman's University, Denton.

Address correspondence to: Lana Balvin Frantzen, PhD, Dairy MAX, PO Box 690713, San Antonio, TX 78269. E-mail: frantzel@dairymax.org

STATEMENT OF POTENTIAL CONFLICT OF INTEREST

Dr Frantzen is employed by Dairy MAX, a regional dairy council founded by American dairy farmers. This research was completed in partial fulfillment of the requirements for the degree of doctor of philosophy in the graduate school of Texas Woman's University. No potential conflicts of interest were reported by the other authors.

FUNDING/SUPPORT

This work was completed with funding from The National Institute of Diabetes and Digestive and Kidney Diseases/National Institutes of Health (grant no. 1-R18-DK073094-01).