Title: Chatarra (junk food) and three urban Mexican foodscapes: Distinct neighborhood food environments and eating patterns in an upper-, middle-, and lower-income community in the Mazatlan metropolitan area

Susan Bridle-Fitzpatrick

Josef Korbel School of International Studies, University of Denver em: sbridle@du.edu

Background / Introduction:

- Mexico ranks among the highest countries globally in prevalence of overweight & obesity (ov/ob) but at a much lower level of income per capita than other countries with very high obesity prevalence ¹
- Ov/ob are trending toward concentration in low-income communities in Mexico, following the pattern we see in more-developed economies
- In Mexican cities, communities of different socioeconomic status (SES) often have very distinct neighborhood food environments
- This presentation discusses a few of the findings from a formative, ethnographic study conducted in 3 communities of different SES in the Mazatlan metropolitan area

Objective:

- Examine differences in access to various food options in 3 communities—low- middle-, and upper-income—in the Mazatlan metropolitan area
- Explore the interaction between middle-school-age students and families and their food environments in order to gain a more nuanced understanding of facilitators and obstacles to healthy eating habits in communities of different socioeconomic status

Methods:

- Select and recruit for participation 3 middle schools that represent low, middle, and upper SES communities
- Recruit (through the schools) and select 20 families among the 3 communities that represent a variety of experiences typical within each community
- All of the outlets for purchase of food and drink within an approximately ¾-km radius of the 3 participating schools were individually categorized and mapped (by walking the neighborhoods using a GPS device and data collection worksheets)
- Detailed data on availability, quality, prices, and marketing of a variety of foods and drinks was collected in each territory
- Structured and semistructured interviews and participant observation with students, parents, and other stakeholders in the neighborhood food environments examined behaviors and attitudes regarding food purchasing and consumption

The communities:

- "Altamirano" low SES
- "Reyes" middle/upper-middle SES
- "Sagrada Familia" upper SES

¹ Mexico's GDP/C (PPP) in 2011 was \$14,800; the US's was \$49,000 (CIA World Factbook).

Selected Findings:

Types of food outlets in these communities

Supermarket Abarrotes Convenience store, chain

Fruteria Rosticeria Cerveceria

Carneceria Tortilleria Food cart, cold

Food cart, hot Vending machine Cocina Economica

Fast food, US/Int'l franchise Fast food, local Restaurant

Bar Other

Density of food outlets in the communities

	Altamirano (low SES)		Reyes (middle SES)		Sagrada Familia (upper SES)	
total # food outlets					•	
within approx. 1.75-	124		108		201	
sqkm territory						
	num.	% of total	num.	% of total	num.	% of total
Abarrotes	44	35.48%	23	21.30%	3	1.49%
Food cart-hot	15	12.10%	13	12.04%	3	1.49%
Food cart-cold	12	9.68%	7	6.48%	1	0.50%
Carneceria	6	4.84%	1	0.93%	0	0.00%
Cocina Economica	2	1.61%	3	2.78%	10	4.98%
Conven. Store	2	1.61%	8	7.41%	15	7.46%
FF restUS franch	0	0.00%	2	1.85%	8	3.98%
Fruteria	5	4.03%	1	0.93%	0	0.00%
Vending machine	1	0.81%	4	3.70%	3	1.49%
Restaurant	0	0.00%	13	12.04%	55	27.36%
FF restlocal	9	7.26%	12	11.11%	31	15.42%
Rosticeria	3	2.42%	3	2.78%	2	1.00%
Supermarket	1	0.81%	3	2.78%	3	1.49%
Tortilleria	7	5.65%	2	1.85%	0	0.00%
Cerveceria	8	6.45%	1	0.93%	16	7.96%
Bar	0	0.00%	0	0.00%	19	9.45%
Other	9	7.26%	12	11.11%	32	15.92%

Altamirano (low SES) food environment:

- Most striking feature: high density of *abarrotes*
- 2nd most striking feature: high density of very small businesses selling inexpensive snacks, most of which are calorically dense
- No restaurants or US fast food franchises, chain pharmacies (which usually also sell food in Mexico) or chain convenience stores

- The first supermarket in the area opened in the fall of 2011
- Much greater number of "traditional" food vendors such as *tortillerias*, *fruterias* and *carnecerias* than the other 2 communities
- There <u>is</u> availability of fresh produce throughout the community, and at lower prices than are typical at supermarkets
- But what is more striking is the <u>ubiquity</u> of availability of high-calorie snacks and sugar-sweetened drinks, which are available for sale on every block

Reyes (middle SES) food environment:

- Has about ½ the *abarrotes* as the low-income community
- High density of hot food carts.
- Variety of restaurants of different types.
- Variety of modern chain businesses that sell food
- Has 3 medium-size supermarkets, which target middle and upper-middle-income consumers
- Notably fewer "traditional" vendors
- There is availability of fresh produce
- Calorically dense sweet and salty snacks and sugar-sweetened drinks are available for sale on almost every block, but the density is lower than in the low-income community

Sagrada Familia (upper SES) food environment:

- School is in a largely residential area with few food businesses nearby
- Also: the majority of the study participants from this community live in a gated community where there are no businesses.
- Very few *abarrotes*
- Very few food carts
- Much larger density and variety of restaurants
- Greater variety of modern chain businesses that sell food, including several convenience stores and pharmacies, than the middle-income community
- Has the 3 largest/most modern supermarket, which target middle- to upper-middle income consumers
- No "traditional" vendors such as tortillerias, fruterias and carnecerias
- F/V only available at supermarkets
- Least density of availability of calorically dense sweet and salty snacks and sugar-sweetened drinks

"Temptations on all sides"

- A common theme from the interviews in all the communities was that junk food is available everywhere
- This often viewed as a temptation that is too difficult to resist

Grocery shopping patterns in the 3 communities

Consumption patterns (of high-calorie drinks and snacks & fruits and vegetables) in the 3 communities

Reyes (MIC):

- Highest (of the 3 groups) in consumption of soft drinks and sugar-sweetened beverages
- Similar to UIC in consumption of high-calorie meals prepared outside the home
- Similar to LIC in consumption of high-calorie sweet and salty snacks (but types may be different)
- Highest in consumption of *pan dulce*, cookies, muffins

- Middle in consumption of F & V
- "Consolidating and relishing choice and abundance"
- Little limitation of cal-dense foods, drinks and snacks in effort to adopt healthier eating habits

Altamirano (LIC):

- Second (of the 3 groups) in consumption of soft drinks and sugar-sweetened beverages
- Lowest in consumption of high-calorie meals prepared outside the home
- Similar to MIC in consumption of high-calorie sweet and salty snacks (but types may be different)
- Lowest in consumption of pan dulce, cookies, muffins
- Lowest in consumption of F & V
- Longing for choice and abundance"
- Very little limitation of cal-dense foods, drinks and snacks in effort to adopt healthier eating habits

Sagrada Familia (UIC):

- Lowest (slightly lower than LIC) in consumption of sugar-sweetened beverages (but there is cons. of artif-sweetened drinks)
- Similar to MIC in consumption of high-calorie meals prepared outside the home
- Lowest in consumption of high-calorie sweet and salty snacks
- Second in consumption of pan dulce, cookies, muffins
- Highest in consumption of F & V
- "Taking for granted choice and abundance"
- Notable efforts to limit consumption of cal-dense foods, drinks and snacks in effort to adopt healthier eating habits

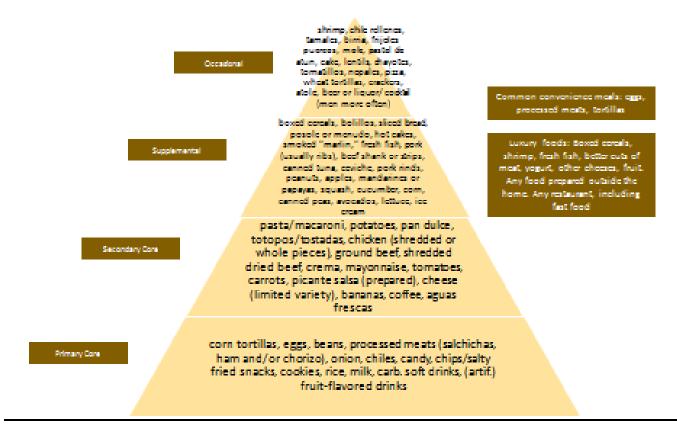
Conclusions/Discussion:

- LIC had a much higher density of outlets for high-calorie snacks and drinks than the others
 - o But also had access to F/V at prices as low or lower than the other communities
- UIC had the lowest density of outlets for high-calorie drinks and snacks
 - Also lowest density of access to F/V
 - o Highest density of restaurants
 - o Many and varied take-away food options
- MIC had middle density of outlets for high-calorie drinks and snacks
 - o Stable and more-varied access to F/V
 - o High access to take-away food options
- Overweight is a problem in all 3 communities, but eating behaviors (in terms of cal-dense foods, drinks and snacks) differ.
 - o UIC is beginning to embrace (healthier) behavioural change
 - o LIC eating behaviours, I predict, will become worse before they get better
- These findings suggest that there is a mutual "structuration" of eating preferences and eating environments (agents/structures)
 - o Points to the need for distinct community-tailored obesity-prevention strategies

Appendix: Food Patterns

- "Food Patterns" method of evaluating styles of food consumption adapted from N.W. Jerome (1982)
- All data collected was analyzed to determine the community's
 - o Primary core foods items cons. 3 or more times per week
 - o Secondary core foods consumed 1-2 times per week
 - Supplemental foods consumed 1-3 times per month
 - Occasional foods consumed several times per year
- In addition: the most common "convenience" foods in the community
- & what are considered luxury foods

Food pattern Altamirano (LIC)



Food pattern Reyes (MIC)

Occasional

Constitutionalist

Secondary Core

frijoles puggos, Birris, posole or manudo, mole sushi, Chinese food, pastel do atum, cako, chayotes, broccoli, camed mushrooms,tomatillos, nopales, almonds, (artif.) fruit-flavored drinks, atole, liquor/cocktail (mon more often) coviche, fresh fish, smoked madin," cannod tuna, shrimp, pok (ribs, chops or resited log), shredded dried bed, wheat tortillas, crackors, cabbago, jicama, com, cucumber, squash, cannot poss, pissa, chile rellenes, tamales, posnuts, yogurt, popcom, boor (husbands more often)

belillos, boxed coreal, potatoes, rice, pasta/macaroni, totopos or tostadas, chickon (shredded or whole pieces), bodf (ground, strips, shredded, loin or shank), avocados, carrots, lettuce, carrots, fresh fruit (bananas, mandarines, apples, melon or papaya), hot cakes, candy, catsup, salty packaged is nacks, ice cream, aguas frescas, tos drinks.

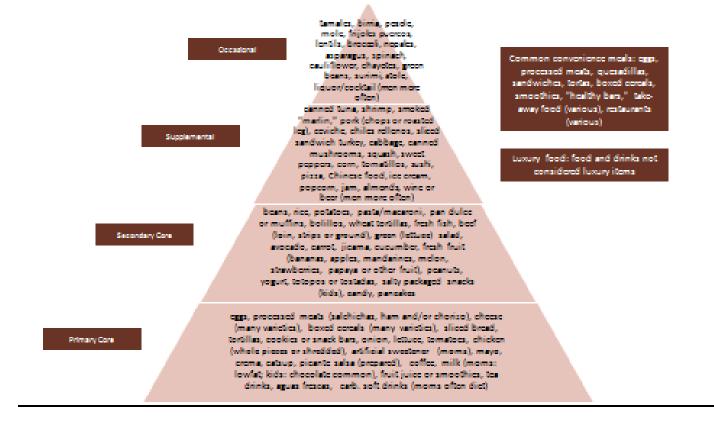
Common convenience meals: eggs, processed meals, bexed coreal, quesadillas, sandwiches, takeaway meals: came asada, tertas, reasted or fried chicken, pissa

Luxury foods: more-expensive packaged foods (e.g. "fancy" boxed coreals) or takeway food (e.g. sushi or Chinese food); any restaurant

Primary Core

oggs, processed mosts (salchichas, ham and/or choriso), com tortillas, beans, pan duloc or muffins, cookies, choese, picante salsa (propared), tematees, enions, chiles, sliced bread, mayo, croma, coffee, milk (kids: chocolate common), carb. soft drinks

Food pattern Sagrada Familia (UIC)



References

Jerome, N. J. (1982). "Dietary patterning and change: A continuous process," Contemporary Nutrition, Vol. 7, No. 6.