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Chickpea Consumption Trends in the United Kingdom (UK)¹

The UK Eatwell Guide recommends consuming some protein from beans and pulses, since they are low in fat and dense in protein, fibre, vitamins, and minerals, making them a good alternative to meat²



In recent years, products containing legumes such as beans, lentils and soybeans have increased by 39% in Europe, with the UK launching the highest number of new vegan food products in 2018³



Consumers are seeking to include more plant-based foods in their diets to support their health, promote overall well-being and for the good of the planet⁴



The average daily fibre intake of adults (19–64 years) in the UK is 19.7 g, and only 9% meet the recommendations for fibre (≥30g).⁵ An increase in legume intake may help increase fibre consumption

Nutrition and health benefits of chickpeas

Chickpeas are a great example of a nutritious plant-based food enjoyed by UK consumers



Chickpeas are nutrient dense

- 1. High in fibre 100g of canned chickpeas provides 7.1g of fibre ⁶
- High in protein 100g of canned chickpeas provides 8.4g of protein ⁶
- A portion (80g) of chickpeas can count as 1 of your 5 a day ⁷
- 4. Contain micronutrients such as folate, vitamin B6, iron, magnesium and flavonoids ⁶



Consuming chickpeas can provide a range of health benefits

Research⁸⁻¹⁴ show that chickpea consumption may contribute to the prevention and management of several nutrition-related chronic diseases



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What are the demographics of chickpea consumers?¹



More people are consuming chickpeas now compared to 10 years ago

National Diet & Nutrition Survey (NDNS) show that the percentage of the population consuming chickpeas has increased from 6.1% to 12.3% (between 2008 and 2019).

We don't only eat chickpeas within hummus



The UK population consumes chickpeas from different sources including boiled and canned chickpeas, as well as hummus. This is different than other markets, such as the United States, where hummus makes up a greater proportion of chickpea consumption.¹⁵



Chickpeas and hummus are predominantly consumed as part of meals

 Chickpeas and hummus tend to be consumed during lunch (35.9% for chickpeas, 44.4% for hummus) and dinner (28.8% for chickpeas, 19.0 % for hummus).

Women are more likely to consume chickpeas

 In the most recent NDNS survey (2017-2019), 13.7% of women were chickpea consumers while 10.9% of men were chickpea consumers.



Adults and young children have the highest percentage of chickpea consumers

By age group, the highest percentage of chickpea consumers are 19-64y (14.4%), followed by children between the ages of 1.5-3y at 13.4%



Chickpea consumption among adults is associated with a healthy Body Mass Index (BMI) & consuming a healthier diet

Adults who have a healthy BMI (18.5 – 24.9) are more likely to be chickpea consumers than adults who are either overweight or obese. Chickpea consumers also eat 66% more vegetables than non-consumers (237g vs. 166g per day).

Findings show that chickpea consumption is associated with higher income and higher education

Higher-income individuals are more likely to consume chickpeas than individuals with lowerincomes. Similarly, more individuals with higher education levels consume chickpeas (21.6%) than individuals with lower education-level (6.6%).

In the UK, chickpea consumption more than doubled from 2008/09 to 2018/19

Chickpea consumers had a higher diet quality than non-consumers

1Kutepova I, Rehm CD, Friend SJ. UK Chickpea Consumption Doubled from 2008/09-2018/19. Nutrients. 2023 Nov 15:15(22):4784

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