



## 1 **Abstract**

2 The American Heart Association recommends consuming fish (particularly oily fish) at least 2  
3 times per week, which provides  $\approx 0.5$  g/d of eicosapentaenoic acid (EPA) + docosahexaenoic  
4 acid (DHA) for cardiovascular disease risk reduction. Previous analyses indicate that this  
5 recommendation is not being met; however, few studies have assessed different ethnicities,  
6 subpopulations requiring additional n-3 fatty acid intake (i.e., children and pregnant and/or  
7 lactating women), or deciles of intake. Data from the National Health and Nutrition Examination  
8 Survey 2003-2008 was used to assess n-3 fatty acid intake from foods and supplements in the  
9 US population, according to age, sex, and ethnicity. A unique "EPA-equivalents" factor, which  
10 accounts for potential conversion of shorter-chain n-3 fatty acids, was used to calculate total  
11 long-chain n-3 fatty acid intake. Data are reported for 24,621 individuals. Over 90% consumed  
12 less than the recommended 0.5 g/d from food sources (median = 0.11 g/d; mean = 0.17 g/d).  
13 Among the top 15% of n-3 fatty acid consumers, fish was the largest dietary contributor (71.2%).  
14 Intake was highest in males 20+ years, and lowest in children and women who are or may  
15 become pregnant and/or are lactating. Among ethnicities, intake was lowest in Mexican  
16 Americans. Only 6.2% of the total population reported n-3 fatty acid supplement use, and this  
17 did not alter median daily intake. Additional strategies are needed to increase awareness of  
18 health benefits (particularly among Mexican Americans and women of child-bearing age) and  
19 promote consumption of oily fish or alternative dietary sources to meet current  
20 recommendations.

## 21 **Introduction**

22 Long-chain n-3 fatty acids play a crucial biological role in health [1]. The long-chain n-3  
23 fatty acids eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA) are recommended to  
24 reduce the risk of cardiovascular disease (CVD), which remains the leading cause of death in  
25 the United States (US) [2]. For instance, to reduce CVD risk in the general population, the  
26 American Heart Association (AHA) recommends consuming fish (particularly oily fish) at least  
27 twice per week to provide  $\approx 0.5$  g/d of EPA+DHA [3, 4]. The 2015-2020 Dietary Guidelines for  
28 Americans (DGA) similarly recommends consuming 8 ounces per week of a variety of fish to  
29 obtain at least 0.25 g/d of EPA+DHA [5]. Because DHA is essential for neurologic development,  
30 oily fish consumption (up to 12 ounces per week) is also recommended for children and women  
31 who are of child-bearing age or who are pregnant and/or lactating [5, 6].

32 Based on these recommendations and the health benefits associated with n-3 fatty acid  
33 intake, it is important to assess the usual n-3 fatty acid intake of the US population. Current  
34 evidence indicates that the US diet falls short of meeting recommendations for EPA and DHA  
35 intake. For instance, another analysis of National Health and Nutrition Examination Survey  
36 (NHANES) data (2003-2008) found that in US adults the mean intake of oily fish (0.15  
37 ounces/d), as well as EPA and DHA from foods (0.02 g/d and 0.06 g/d) and foods plus  
38 supplements (0.04 g/d and 0.07 g/d), was far below the recommended amount [7]. Previous  
39 analyses of n-3 fatty acid intake in the US have reported similarly concerning EPA and DHA  
40 intake from foods [8, 9]. To our knowledge, only one study has examined intakes in groups who  
41 may require additional n-3 fatty acid intake or be at increased risk for deficient n-3 fatty acid  
42 intake (i.e., children and pregnant and/or lactating women) [10]. It is particularly important to  
43 assess n-3 fatty acid intake in women who are or may become pregnant because pre- and post-  
44 natal maternal DHA consumption is the primary source of DHA required for optimal visual and  
45 neural development in infancy and early childhood [11, 12]. Furthermore, previous analyses  
46 have typically focused on mean and median intakes, which provide less insight into the

47 proportions of the US population meeting specified target intakes. Assessing deciles of intake  
48 could provide additional information about which subgroups of the total US population have the  
49 largest shortfall in n-3 fatty acid intake and are therefore in greatest need of additional strategies  
50 to promote increased n-3 fatty acid intake.

51 The objective of the current analysis was to build upon previous analyses of n-3 fatty  
52 acid intake in the US population using data from NHANES 2003-2008. We assessed n-3 fatty  
53 acid intake from foods and supplements (individually and combined) in the total US population,  
54 and by age, sex, and ethnicity. Furthermore, we used a unique “EPA-equivalents” factor in the  
55 calculation of total n-3 fatty acid intake to account for potential endogenous, albeit limited,  
56 conversion of shorter-chain n-3 fatty acids. In addition to assessing n-3 fatty acid intake, we also  
57 identified the foods that contributed most to n-3 fatty acid intake in both high and low n-3 fatty  
58 acid consumers in the US population.

## 59 **Methods**

60 At the request of PEW Charitable Trusts (PEW), Exponent, Inc. (Exponent) used  
61 NHANES data to estimate the total daily intake of long-chain n-3 fatty acids for the total US  
62 population and the following age/sex subpopulations: children 1-6 years (y), children 7-12 y,  
63 males 13-19 y, non-pregnant and/or non-lactating females 13-19 y, males 20+ y, non-pregnant  
64 and/or non-lactating females 20+ y, pregnant and/or lactating females 13+ y, and seniors 55+ y.  
65 In addition, Exponent estimated intakes for the following ethnicities: Mexican Americans,  
66 Hispanics, Non-Hispanic whites, Non-Hispanic blacks, and Other (including multi-racial). It  
67 should be noted that the National Center for Health Statistics (NCHS) recommends analysis of  
68 the Mexican American subgroup rather than the Hispanic subgroup for the 2003-2006 and  
69 2005-2008 survey periods due to NHANES sampling methodology (i.e., oversampling of the  
70 Mexican American subgroup from 1999-2006 with subsequent under sampling of non-Mexican  
71 American Hispanics, and oversampling of all Hispanic persons from 2007-2010) [13].

72 *Study population*

73 NHANES is a cross-sectional survey conducted by the NCHS, under the Centers for  
74 Disease Control and Prevention, using a complex multistage probability sample that is designed  
75 to be representative of the national civilian US population [14]. As part of the “What We Eat in  
76 America” (WWEIA) component of the NHANES examination, trained dietary interviewers  
77 collected detailed information on all foods and beverages consumed by respondents in the  
78 previous 24-hour time period (midnight to midnight). A second dietary recall was administered  
79 by telephone 3 to 10 days after the first dietary interview, but not on the same day of the week  
80 as the first interview. Survey participants were also asked if they had taken a dietary  
81 supplement in the past 30 days, how long they had been taking it, how many days it was taken  
82 in the past 30 days, the amount that was taken on those days, and the reason(s) that they were  
83 taking it. Label information such as supplement name, manufacturer and/or distributor, serving  
84 size, form of serving size, and ingredients and amounts were recorded by NCHS for each  
85 supplement reported by participants. The current analysis of n-3 fatty acid intake was conducted  
86 using combined data on 24-hour dietary intake and 30-day dietary supplement use collected in  
87 2003-2004, 2005-2006, and 2007-2008 survey periods (NHANES 2003-2008). Analyses were  
88 limited to participants who provided two complete and reliable 24-hour dietary recalls. The  
89 combined sample included 24,621 individuals.

90 *Determination of daily total long-chain n-3 fatty acid intake*

91 Total long-chain n-3 fatty acid intake was defined as the sum of EPA, DHA, and EPA-  
92 equivalents. EPA-equivalents were estimated from the conversion of alpha-linolenic acid (ALA;  
93 5%; [15-17]) and stearidonic acid (SDA; 33%; [18, 19]) to EPA. Intake from foods was  
94 calculated by PEW based on US Department of Agriculture (USDA) National Nutrient Database  
95 for Standard Reference, Release 22 (SR22) [20]. The SR22 database provides food  
96 composition and nutrient data that directly correspond with nutrient values reported in the USDA  
97 Food and Nutrient Database for Dietary Studies (FNDDS), 4.1 [21], and also processed for  
98 foods reported as consumed by participants in WWEIA, NHANES 2007-08. Exponent used their

99 Foods and Residues Evaluation Program (FARE® version 9.95) software to calculate intake in  
100 the total US population and the specified age, sex, and ethnicity subpopulations. Statistically  
101 weighted values from the survey were used in order to compensate for variable probabilities of  
102 selection, adjust for non-response, and provide intake estimates that are representative of the  
103 US population.

104 Baseline n-3 fatty acid intake was estimated by multiplying the reported intake of foods  
105 from the 24-hr recall with the n-3 fatty acid concentrations provided by PEW, and dividing the  
106 cumulative sum over the two 24-hr recalls by two. n-3 fatty acid intake from supplements was  
107 estimated by Exponent using a database providing the n-3 fatty acid content per serving of  
108 specified supplements. In the supplement database, ingredient descriptions were used to  
109 identify n-3 fatty acids (e.g., ALA, DHA, EPA, EPA/DHA, n-3 fatty acids, etc.) or ingredients that  
110 may contain them (e.g., fish oil). In several cases, both the amount of the n-3 fatty acid  
111 containing ingredient (i.e., fish oil) and the amount of specific n-3 fatty acids (i.e., EPA and/or  
112 DHA) were specified. In these cases, the specified amount of EPA and DHA was used to  
113 calculate n-3 fatty acid intake. When only the n-3 fatty acid containing ingredient (e.g., flaxseed  
114 oil, fish oil, cod liver oil) was provided with no breakdown of EPA or DHA content, Exponent  
115 imputed the n-3 fatty acid content based on a conservative estimate of the proportion of n-3 fatty  
116 acids in each ingredient (e.g., 0.2 g EPA+DHA per 1.0 g of fish oil, based on menhaden oil  
117 composition) or the proportion of n-3 fatty acids in each ingredient specified on the supplement  
118 label. n-3 fatty acid intake from each supplement was calculated as the amount of n-3 fatty  
119 acids in the supplement multiplied by the quantity of the supplement consumed multiplied by the  
120 number of days the supplement was taken over the past month. Daily n-3 fatty acid intake for  
121 each individual was then calculated as the sum of n-3 fatty acids from each supplement. If a  
122 participant took more than one supplement containing n-3 fatty acids, the amount was summed  
123 to obtain the total daily n-3 fatty acid intake from dietary supplements. The daily intake of n-3

124 fatty acids from foods plus supplements was estimated for each participant by summing the 2-  
125 day average from food and the daily intake from supplements.

## 126 **Results**

127         The baseline daily intake of long-chain n-3 fatty acids—defined as EPA + DHA + EPA-  
128 equivalents accounting for potential conversion from ALA and SDA—from foods and foods plus  
129 supplements, is presented as the mean, median, maximum, deciles (10<sup>th</sup> to the 90<sup>th</sup> percentile),  
130 and 99.9<sup>th</sup> percentile of intake in grams per day (g/d). In all cases, the median daily intake of n-  
131 3 fatty acids was lower than the mean daily intake. Estimated daily n-3 fatty acid intake from  
132 supplements is presented in Supplemental Table 1.

### 133 *Total US Population*

134         Long-chain n-3 fatty acid intake (i.e., EPA + DHA + estimated EPA-equivalents) for the  
135 total US population is presented in Table 1. From 2003-2008, the baseline median daily intake  
136 from food was 0.11 g/d, while the mean daily intake was slightly higher at 0.17 g/d (Table 1).  
137 Only 6.2% of the total population surveyed reported n-3 fatty acid supplement use; thus, n-3  
138 fatty acid intake from supplements represented a very small proportion of total n-3 fatty acid  
139 intake. Furthermore, among the total US population (including both supplement users and non-  
140 supplement users), accounting for n-3 fatty acid supplement use only marginally increased the  
141 total mean daily intake of n-3 fatty acids to 0.22 g/d, and did not alter the median intake (Table  
142 1; Figure 1). Only among the higher deciles of intake did n-3 fatty acid supplement use increase  
143 the total daily n-3 fatty acid intake, and even then over 90% of the total US population remained  
144 below the recommended 0.5 g/d.

### 145 *Age and Sex Subpopulations*

146         Daily long-chain n-3 fatty acid intake (i.e., EPA + DHA + estimated EPA-equivalents)  
147 among age and sex subgroups of the total US population is presented in Table 2. Median and  
148 mean daily intake from foods was highest in males 20+ y, at 0.14 g/d and 0.23 g/d, respectively

149 (Table 2). In all age and sex subpopulations, over 90% of individuals consumed less than the  
150 recommended 0.5 g/d from food sources, even after accounting for potential conversion of  
151 plant-based n-3 fatty acids (i.e., ALA and SDA). Supplement use was uncommon among both  
152 men and women of all ages, and largely did not alter median n-3 fatty acid intake. Supplement  
153 use was highest among individuals 55+ y, males 20+ y, and non-pregnant/non-lactating females  
154 20+ years. Only in these subgroups did 10% of individuals meet or exceed the recommended  
155 daily intake of 0.5 g/d when considering both dietary sources, potential conversion of plant-  
156 based n-3 fatty acids, and supplements.

157         Median daily n-3 fatty acid intake was low among populations with greater n-3 fatty acids  
158 requirements (i.e., children as well as women who are or may become pregnant and/or  
159 lactating). In children 1-6 and 7-12 y, median daily intake from food was 0.06 g/d and 0.09 g/d,  
160 respectively. In pregnant and/or lactating women, as well as and females 20+ y who were not  
161 pregnant/lactating, median and mean daily intake from foods was 0.11 g/d and 0.17 g/d,  
162 respectively. n-3 fatty acid supplement use was minimal among pregnant and/or lactating  
163 women, and lower than the n-3 fatty acid supplement use reported by non-pregnant/non-  
164 lactating women 20+ years. When accounting for supplement use, median daily n-3 fatty acid  
165 intake did not increase from 0.11 g/d and mean daily intake increased marginally by 0.02 g/d,  
166 for a total intake of 0.19 g/d in pregnant and/or lactating females.

#### 167 *Race/Ethnicity Subpopulations*

168         Daily long-chain n-3 fatty acid intake (i.e., EPA + DHA + estimated EPA-equivalents),  
169 subdivided by race/ethnicity (Mexican American, Non-Hispanic White, Non-Hispanic Black, and  
170 Other), is presented in Table 3. Mean and median daily intake was lowest in Mexican  
171 Americans and highest in individuals categorized as “Other” ( $\approx$  4% of total population) (Table 3).  
172 The “Other” category was the only ethnicity in which at least 10% of individuals met the 0.5 g/d  
173 recommendation from food sources alone or foods plus supplements. Supplement use was  
174 most common among Non-Hispanic Whites ( $\approx$  7%) and lowest in Mexican-Americans ( $\approx$  2%).



## 175 *Main Dietary Contributors to n-3 Fatty Acid Intake*

176           The proportion of total long-chain n-3 fatty acid intake contributed by 10 broad food  
177 groups among low and high n-3 fatty acid consumers is depicted in Figure 2. Among high n-3  
178 fatty acid consumers, fish was the largest contributor to dietary n-3 fatty acid intake (71.2%).  
179 Food sources of n-3 fatty acids were much more varied in low n-3 fatty acid consumers, with  
180 “grain products” (36%) and “meat, poultry, and mixtures” (21.5%) being the largest contributors  
181 rather than fish (0.6%).

## 182 **Discussion**

183           This analysis of NHANES 2003-2008 data demonstrates that even after accounting for  
184 supplement intake and potential conversion of plant-based n-3 fatty acids, daily long-chain n-3  
185 fatty acid intake (defined as EPA + DHA + EPA-equivalents) from foods and supplements is well  
186 below the 0.5 g/d recommended by the AHA [3] and the 0.25 g/d recommended by the 2015-  
187 2020 DGA [5] for a large proportion of the general population—especially in Mexican  
188 Americans, young children, and women who are pregnant and/or lactating. From 2003-2008,  
189 only 20% of individuals in the total US population consumed more than 0.21 g/d from foods, and  
190 over 90% consumed less than 0.34 g/d from foods. Low n-3 fatty acid intake from foods was  
191 uniformly found in 90% of individuals in all age, sex, and ethnicity subgroups except the small  
192 category termed “Other”—which may be due to Asian American individuals who consume a  
193 culturally traditional diet higher in fish. n-3 fatty acid supplement use was uncommon and did not  
194 largely alter median n-3 fatty acid intakes. Only among higher deciles of n-3 fatty acid intake did  
195 supplement use increase total daily intake—indicating that individuals who use n-3 fatty acid  
196 supplements are already consuming dietary sources of long-chain n-3 fatty acids (i.e., oily fish),  
197 while non-fish consumers tended not to use n-3 fatty acid supplements.

198           Our findings are consistent with previous analyses demonstrating very low long-chain n-  
199 3 fatty acid intake in the US population. For instance, Papanikolaou et al. reported that median  
200 EPA and DHA intake from foods was 0.02 g/d and 0.05 g/d, respectively in adults over 19 years

201 of age from NHANES 2003-2008 (n = 14,338) [7]. The sum of EPA and DHA from the analysis  
202 by Papanikolaou et al. is nearly two-thirds of the 0.11 g/d median n-3 fatty acid intake that we  
203 found in the total US population from NHANES 2003-2008. This may be due, in part, to our use  
204 of EPA-equivalents that account for the conversion of ALA and SDA to EPA. Although the  
205 conversion rate of these plant-based n-3 fatty acids to EPA is very low (particularly for ALA) [15,  
206 16], because median daily ALA intake is much higher (1.4 g/d; [7]), this could substantially  
207 increase estimates of n-3 fatty acid intake—particularly in individuals who are not oily fish  
208 consumers. In the most recent NHANES data from WWEIA 2011-2012, the mean amount of  
209 EPA and DHA consumed by men and women over the age of 2 was  $0.03 \pm 0.002$  g/d and  $0.05$   
210  $\pm 0.004$  g/d, respectively [22]. However, mean intake values are more susceptible to skewing  
211 from a small number of individuals with very high n-3 fatty acid intake (particularly when  
212 accounting for supplement use), whereas median intake values are a better reflection of  
213 “typical” intakes. For example, in the current study population, there was at least one individual  
214 in the 55+ y subgroup whose n-3 fatty acid intake from supplements was 16 g/d (Supplemental  
215 Table 1). This extreme outlier in the 99.9<sup>th</sup> percentile is not representative of the general  
216 population and artificially inflates the estimated mean intake. Thus, median EPA and DHA  
217 intakes in NHANES 2011-2012 were likely even lower. Regardless of minor differences in the  
218 absolute values reported by different analyses, it is evident that long-chain n-3 fatty acid intake  
219 in the US is far below recommended amounts [3, 5] and has not improved in recent years.

220 Daily n-3 fatty acid intake was also particularly low in children, women who are  
221 pregnant/lactating, and women of childbearing potential – all of whom may have additional n-3  
222 fatty acid requirements. Among pregnant/lactating women, 70% consumed less than 0.15 g/d of  
223 n-3 fatty acids from foods, and n-3 fatty acid supplement use was rare. Previous assessments  
224 of dietary intake in pregnant women have reported similarly low n-3 fatty acid and/or fish  
225 consumption [10, 23-26]. For instance, Nordgren et al. recently reported that mean EPA+DHA  
226 intake was 0.09 g/d in pregnant women and women of childbearing age, which was significantly

227 lower than the average intake by men in the same age range (0.12 g/d) [10]. This may  
228 potentially be due to concerns about methylmercury contamination that often predominate and  
229 overtake messages about the maternal and fetal health benefits of fish and n-3 fatty acids [23,  
230 27-30]. Children (1-6 and 7-12 y) and females of childbearing potential (13-19 and 20+ y) also  
231 consumed very little n-3 fatty acids, with mean intakes of 0.08 g/d, 0.12 g/d, 0.12 g/d, and 0.17  
232 g/d, respectively. Given that our n-3 fatty acid intake calculations include EPA-equivalents that  
233 account for the conversion of ALA and SDA to EPA, this is consistent with a previous report of  
234 EPA + DHA intake in 2-18 year olds from NHANES 2003-2010 in which mean intake was ~0.05  
235 g/d [31]. Similarly, mean intake of EPA and DHA was ~0.01 g/d and ~0.02 g/d, respectively, in  
236 children aged 12-60 months from NHANES 2003-2008 [32]. The DHA content of the maternal  
237 diet is the primary determinant of the amount of DHA transferred to the fetus via the placenta  
238 and the amount of DHA secreted in breastmilk [33, 34], and greater maternal long-chain n-3  
239 fatty acid consumption is associated with better visual and neural development [11, 35]. Uptake  
240 of DHA into these tissues is greatest during the third trimester and the first 2 years of life;  
241 therefore, sufficient maternal DHA consumption is critical during the pre- and post-natal periods  
242 [11, 12]. Thus, in addition to the effects on cardiovascular and general health, low n-3 fatty acid  
243 intake in these groups also has additional implications for childhood development [34].

244         With regard to food sources contributing to long-chain n-3 fatty acid intake, as expected,  
245 we found that oily fish was the predominant source of n-3 fatty acid intake among individuals in  
246 the upper 85<sup>th</sup> percentile of n-3 fatty acid intake. Conversely, individuals with low n-3 fatty acid  
247 intake consumed very little oily fish and obtained trace amounts of n-3 fatty acids from other  
248 food groups, such as grains, meats, and dairy. However, it should be noted that these foods  
249 primarily provide ALA and SDA, rather than EPA and DHA. Although our assessment of n-3  
250 fatty acid intake included EPA-equivalents to account for the limited amount of conversion to  
251 EPA, conversion to DHA is minimal ( $\leq 0.05\%$ ) [15]; thus, these values may be an overestimation  
252 of intake, particularly for DHA. Similarly, among adults 19+ years of age in NHANES 2003-2008,

253 median intake of seafood and fish rich in n-3 fatty acids was 0.43 and 0.07 ounces per day,  
254 respectively [7]. This seafood consumption is approximately 38% of the 2015-2020 DGA  
255 recommendation to consume 8 ounces of a variety of seafood per week [5], and only 6% of the  
256 recommendation to consume 8 ounces of oily fish per week given by the AHA [3]. Oily fish  
257 consumption is also very low among US children [32], with non-fish foods being the largest  
258 contributors to n-3 fatty acid intake [31]. Therefore, although oily fish is a good source of n-3  
259 fatty acids, insufficient n-3 fatty acid intake among the US population is likely due, in part, to the  
260 lack of oily fish consumption by a large proportion of the population.

261       Taken together, our results and previous assessments of n-3 fatty acid intake in the US  
262 demonstrate the need for additional strategies to address this deficiency and increase n-3 fatty  
263 acid intake in all segments of the US population. Although oily fish is the primary dietary source  
264 of long-chain n-3 fatty acids, numerous barriers may prevent individuals from adopting dietary  
265 recommendations to regularly consume oily fish. These include personal preferences (e.g.,  
266 ethical or environmental concerns, aversion to eating fish) as well as other factors such as  
267 unfamiliarity with seafood preparation and cooking methods, cost and/or availability in the local  
268 food environment, food allergies, a vegetarian or vegan dietary pattern, and a perceived risk of  
269 pollutants. In these cases, alternative sources of n-3 fatty acids may be necessary, such as n-3  
270 fatty acid supplements and/or food products enriched with long-chain n-3 fatty acids. Based on  
271 the historic reluctance of Western populations to increase oily fish intake, fortification of  
272 commonly consumed foods with long-chain n-3 fatty acids may offer a feasible solution [36].  
273 Dietary recommendations may also need to be directed to specific groups that are likely to have  
274 very low n-3 fatty acid intake (e.g., vegetarians and vegans, Mexican Americans) and/or are in  
275 greater need of adequate n-3 fatty acid stores (i.e., children and women of childbearing  
276 potential). Although the neurodevelopmental harm associated with excessive methylmercury  
277 consumption should not be ignored, most authorities agree that the benefits of fish consumption  
278 far outweigh the potential risk from consuming small amounts of contaminants in low mercury

279 seafood [37, 38]. Unfortunately, this message has not always been effectively conveyed to the  
280 public [39], and messages about risk often predominate [27] and can quickly overtake the  
281 message that greater fish consumption is beneficial for fetal development [28]. Clearer and  
282 more effective messages are needed to ensure that an unnecessarily negative perception of  
283 fish, which further prevents pregnant women from obtaining n-3 fatty acids, is not created [23].  
284 Furthermore, higher poverty and less educational attainment have been associated with lower  
285 n-3 fatty acid intake in pregnant women and women of childbearing age [10]; thus, nutritional  
286 interventions may need to be designed to specifically target socioeconomically disadvantaged  
287 populations. In light of the ethical and environmental concerns regarding both wild fisheries and  
288 aquaculture production, there is also growing interest in plant-based sources of n-3 fatty acids,  
289 including microalgae and SDA-enriched soybean oils.

#### 290 *Strengths and Limitations*

291 This assessment was conducted using a large, representative sample of the US  
292 population. Furthermore, age, sex, and ethnicity subgroups were analyzed. However, future  
293 studies are needed to determine whether the overall pattern of intake by age and sex is present  
294 within individual ethnicity categories. Additionally, analysis of n-3 fatty acid intake within ethnicity  
295 subcategories might be improved by restricting the analysis to adults so as not to include  
296 children who consume less calories overall, and consequently less EPA and DHA. It will also be  
297 important to update assessments of n-3 fatty acid intake using the most recent NHANES cycles  
298 to evaluate whether consumption patterns change and to continue to compare them to dietary  
299 recommendations. The estimates of n-3 fatty acid intake from supplements used in this analysis  
300 were calculated using a factor of 0.2 for the proportion of EPA + DHA in fish oil-based  
301 supplements, while fish body oils are typically 30% EPA + DHA; therefore, these values are  
302 likely an underestimation of n-3 fatty acid intake from supplements. Nonetheless, had a slightly  
303 higher factor (i.e., 0.3) been used, this would only have affected values for individuals in the  
304 99.9<sup>th</sup> percentile of total intake and would not have changed the overall conclusion that the

305 majority of the total US population is consuming insufficient amounts of n-3 fatty acids. The 24-  
306 hour dietary recall method is considered sufficient for accurately measuring mean dietary intake  
307 on the population level as it produces less systematic error and is less likely to alter eating  
308 behavior (compared to a Food Frequency Questionnaire), is less burdensome, relies only on  
309 short-term memory, and can overcome random error associated with day-to-day fluctuations in  
310 intake if days of the week are evenly represented in the data [40]. However, 24-hour recalls are  
311 not a reliable indicator of an individual's habitual dietary intake, may be prone to self-reporting  
312 bias (e.g., underreporting intake), and may not accurately capture the intake of foods that are  
313 consumed infrequently such as fish. The use of EPA-equivalents to account for potential  
314 conversion of ALA and SDA to EPA is a unique feature of the current assessment; however,  
315 metabolic conversion of ALA to EPA in humans is extremely limited ( $\approx 5\%$ ) and can vary  
316 according to numerous biological factors (e.g., sex) and dietary fatty acid intake [15, 16, 41].  
317 The conversion rates used for our analysis represent an upper estimate of conversion efficiency  
318 [16, 18, 19]. Therefore, the absolute values for n-3 fatty acid intake reported herein may be an  
319 overestimation, albeit slight, compared to similar reports of EPA and DHA intake. Had a lower  
320 conversion rate been used, the estimated total n-3 fatty acid intake values would have been  
321 even lower. However, this does not alter our primary finding that n-3 fatty acid intake in the US  
322 is well below recommended amounts. Future analyses of the contribution of individual n-3 fatty  
323 acids (i.e., ALA, SDA, EPA, docosapentaenoic acid, and DHA) are needed to better  
324 characterize n-3 fatty acid intake in the US and design interventions to target specific  
325 populations and/or specific n-3 fatty acids.

### 326 **Acknowledgements**

327 We would like to thank Heather M. Alger and the Pew Charitable Trusts, as well as Barbara J.  
328 Petersen at Exponent Inc. for conducting the assessment of dietary intake and supplement use.

### 329 **Conflict of Interest**

330 The contents are solely the responsibility of the authors. All authors take responsibility for the  
331 manuscript's final content. All of the authors have no conflicts of interest to declare.

## References

- 332 1. Calder PC (2015) Marine omega-3 fatty acids and inflammatory processes: Effects, mechanisms  
333 and clinical relevance. *Biochim Biophys Acta* 1851: 469-484
- 334 2. Heron M (2016) Deaths: Leading Causes for 2014. *National vital statistics reports* 65
- 335 3. Kris-Etherton PM, Harris WS, and Appel LJ (2002) Fish consumption, fish oil, omega-3 fatty acids,  
336 and cardiovascular disease. *Circulation* 106: 2747-2757
- 337 4. Kris-Etherton PM, Harris WS, Appel LJ, and Committee AN (2003) Omega-3 fatty acids and  
338 cardiovascular disease new recommendations from the American Heart Association.  
339 *Arteriosclerosis, thrombosis, and vascular biology* 23: 151-152
- 340 5. U.S. Department of Health and Human Services and U.S. Department of Agriculture, 2015-2020  
341 Dietary Guidelines for Americans, 2015.
- 342 6. U.S. Food and Drug Administration and Environmental Protection Agency, Fish: What Pregnant  
343 Women and Parents Should Know, 2014.
- 344 7. Papanikolaou Y, Brooks J, Reider C, and Fulgoni VL, 3rd (2014) U.S. adults are not meeting  
345 recommended levels for fish and omega-3 fatty acid intake: results of an analysis using  
346 observational data from NHANES 2003-2008. *Nutr J* 13: 31
- 347 8. Ervin RB, Wright JD, Wang CY, and Kennedy-Stephenson J (2004) Dietary intake of fats and fatty  
348 acids for the United States population: 1999-2000. *Adv Data*: 1-6
- 349 9. Institute of Medicine (2005) Dietary Reference Intakes for Energy, Carbohydrate, Fiber, Fat,  
350 Fatty Acids, Cholesterol, Protein, and Amino Acids. The National Academies Press Washington,  
351 DC
- 352 10. Nordgren TM, Lyden E, Anderson-Berry A, and Hanson C (2017) Omega-3 Fatty Acid Intake of  
353 Pregnant Women and Women of Childbearing Age in the United States: Potential for  
354 Deficiency? *Nutrients* 9: 197
- 355 11. Mahaffey KR, Sunderland EM, Chan HM, Choi AL, Grandjean P, Marien K, Oken E, Sakamoto M,  
356 Schoeny R, Weihe P, Yan CH, and Yasutake A (2011) Balancing the benefits of n-3  
357 polyunsaturated fatty acids and the risks of methylmercury exposure from fish consumption.  
358 *Nutr Rev* 69: 493-508
- 359 12. Koletzko B, and Rodriguez-Palmero M (1999) Polyunsaturated fatty acids in human milk and  
360 their role in early infant development. *J Mammary Gland Biol Neoplasia* 4: 269-284
- 361 13. National Center for Health Statistics (NCHS), Analytic note regarding 2007-2010 survey design  
362 changes and combining data across other survey cycles, 2006, US Dept of Health and Human  
363 Services, Centers for Disease Control and Prevention: Hyattsville, MD.
- 364 14. Zipf G, Chiappa M, Porter KS, Ostchega Y, Lewis BG, and Dostal J (2013) National health and  
365 nutrition examination survey: plan and operations, 1999-2010. *Vital Health Stat* 1: 1-37
- 366 15. Burdge GC, and Calder PC (2005) Conversion of alpha-linolenic acid to longer-chain  
367 polyunsaturated fatty acids in human adults. *Reprod Nutr Dev* 45: 581-597
- 368 16. Plourde M, and Cunnane SC (2007) Extremely limited synthesis of long chain polyunsaturates in  
369 adults: implications for their dietary essentiality and use as supplements. *Appl Physiol Nutr*  
370 *Metab* 32: 619-634
- 371 17. Brenna JT (2002) Efficiency of conversion of alpha-linolenic acid to long chain n-3 fatty acids in  
372 man. *Curr Opin Clin Nutr Metab Care* 5: 127-132
- 373 18. James MJ, Ursin VM, and Cleland LG (2003) Metabolism of stearidonic acid in human subjects:  
374 comparison with the metabolism of other n-3 fatty acids. *Am J Clin Nutr* 77: 1140-1145
- 375 19. Krul ES, Lemke SL, Mukherjea R, Taylor ML, Goldstein DA, Su H, Liu P, Lawless A, Harris WS, and  
376 Maki KC (2012) Effects of duration of treatment and dosage of eicosapentaenoic acid and



- 377           stearidonic acid on red blood cell eicosapentaenoic acid content. *Prostaglandins Leukot Essent*  
378           *Fatty Acids* 86: 51-59
- 379   20.   U.S. Department of Agriculture ARS, USDA National Nutrient Database for Standard Reference,  
380           Release 22, 2009, Nutrient Data Laboratory.
- 381   21.   Agricultural Research Service, Food Surveys Research Group, USDA Food and Nutrient Database  
382           for Dietary Studies, 4.1, 2010: Beltsville, MD.
- 383   22.   U.S. Department of Agriculture, Agricultural Research Service, Nutrient Intakes from Food and  
384           Beverages: Mean Amounts Consumed per Individual, by Gender and Age, in What We Eat in  
385           America, NHANES 2011-20122014.
- 386   23.   Oken E, Kleinman KP, Berland WE, Simon SR, Rich-Edwards JW, and Gillman MW (2003) Decline  
387           in fish consumption among pregnant women after a national mercury advisory. *Obstet Gynecol*  
388           102: 346-351
- 389   24.   Razzaghi H, and Tinker SC (2014) Seafood consumption among pregnant and non-pregnant  
390           women of childbearing age in the United States, NHANES 1999-2006. *Food Nutr Res* 58
- 391   25.   Drewery ML, Gaitan AV, Thaxton C, Xu W, and Lammi-Keefe CJ (2016) Pregnant Women in  
392           Louisiana Are Not Meeting Dietary Seafood Recommendations. *J Pregnancy* 2016: 1853935
- 393   26.   Lando AM, Fein SB, and Choiniere CJ (2012) Awareness of methylmercury in fish and fish  
394           consumption among pregnant and postpartum women and women of childbearing age in the  
395           United States. *Environ Res* 116: 85-92
- 396   27.   Greiner A, Clegg Smith K, and Guallar E (2010) Something fishy? News media presentation of  
397           complex health issues related to fish consumption guidelines. *Public Health Nutr* 13: 1786-1794
- 398   28.   Bloomingtondale A, Guthrie LB, Price S, Wright RO, Platek D, Haines J, and Oken E (2010) A  
399           qualitative study of fish consumption during pregnancy. *Am J Clin Nutr* 92: 1234-1240
- 400   29.   McLean Pirkle C, Peek-Ball C, Outerbridge E, and Rouja PM (2015) Examining the Impact of a  
401           Public Health Message on Fish Consumption in Bermuda. *PLoS One* 10: e0139459
- 402   30.   Shimshack JP, and Ward MB (2010) Mercury advisories and household health trade-offs. *J*  
403           *Health Econ* 29: 674-685
- 404   31.   Kranz S, Huss LR, and Dobbs-Oates J (2015) Food Sources of EPA and DHA in the Diets of  
405           American Children, NHANES 2003-2010. *BAOJ Nutrition* 1
- 406   32.   Keim SA, and Branum AM (2015) Dietary intake of polyunsaturated fatty acids and fish among  
407           US children 12-60 months of age. *Matern Child Nutr* 11: 987-998
- 408   33.   Innis SM (2004) Polyunsaturated fatty acids in human milk: an essential role in infant  
409           development. *Adv Exp Med Biol* 554: 27-43
- 410   34.   Innis SM (2008) Dietary omega 3 fatty acids and the developing brain. *Brain Res* 1237: 35-43
- 411   35.   Innis SM (2007) Dietary (n-3) fatty acids and brain development. *J Nutr* 137: 855-859
- 412   36.   Harris WS (2007) n-3 Fatty acid fortification: opportunities and obstacles. *British Journal of*  
413           *Nutrition* 97: 593-595
- 414   37.   Mozaffarian D, and Rimm EB (2006) Fish intake, contaminants, and human health: evaluating  
415           the risks and the benefits. *JAMA* 296: 1885-1899
- 416   38.   Joint FAO/WHO Expert Consultation, Risks and Benefits of Fish Consumption, 2010: Rome.
- 417   39.   Verbeke W, Sioen I, Pieniak Z, Van Camp J, and De Henauw S (2005) Consumer perception  
418           versus scientific evidence about health benefits and safety risks from fish consumption. *Public*  
419           *Health Nutr* 8: 422-429
- 420   40.   Ahlwalia N, Dwyer J, Terry A, Moshfegh A, and Johnson C (2016) Update on NHANES Dietary  
421           Data: Focus on Collection, Release, Analytical Considerations, and Uses to Inform Public Policy.  
422           *Adv Nutr* 7: 121-134
- 423   41.   Burdge GC, and Wootton SA (2002) Conversion of alpha-linolenic acid to eicosapentaenoic,  
424           docosapentaenoic and docosahexaenoic acids in young women. *Br J Nutr* 88: 411-420

**Fig. 1** Estimated n-3 fatty acid intake<sup>1</sup> from foods alone and the additive contribution from n-3 fatty acid supplements among deciles of the total US population

<sup>1</sup> Defined as EPA + DHA + EPA equivalents (5% conversion rate of ALA to EPA and 33% conversion rate of SDA to EPA).

**Fig. 2** Percent contribution of dietary sources of n-3 fatty acids<sup>1</sup> in (A) low and (B) high n-3 fatty acid consumers<sup>2</sup>

<sup>1</sup>Defined as EPA + DHA + EPA equivalents (5% conversion rate of ALA to EPA and 33% conversion rate of SDA to EPA).

<sup>2</sup>Values are based on a 2-day average. Low n-3 fatty acid consumers are individuals with total n-3 fatty acid intake at or below the 15<sup>th</sup> percentile of total n-3 fatty acid intake, while high n-3 fatty acid consumers are individuals with total n-3 fatty acid intake at or above the 85<sup>th</sup> percentile of total n-3 fatty acid intake.

**Table 1** Estimated daily intake of n-3 fatty acids<sup>1</sup> from foods and foods plus supplements in the total US population<sup>2</sup>

	Sample size	Mean	Median	Max	Percentiles									
					10th	20th	30th	40th	50th	60th	70th	80th	90th	99.9th
n-3 fatty acid intake from foods (g/d)	24536	0.17	0.11	4.28	0.04	0.06	0.07	0.09	0.11	0.13	0.16	0.21	0.34	2.76
n-3 fatty acid intake from foods + <b>supplements</b> (g/d)*	24168	0.22	0.11	16.98	0.04	0.06	0.08	0.09	0.11	0.13	0.17	0.25	0.45	5.59

<sup>1</sup> Defined as EPA + DHA + EPA equivalents (5% conversion rate of ALA to EPA and 33% conversion rate of SDA to EPA).

<sup>2</sup> Values represent a 2-day average from 24,621 individuals in the NHANES 2003-2008 survey period with 2 complete 24-hour dietary recalls.

\*Sample size decreased because the analysis was restricted to supplement users who also provided two complete and reliable 24-hour dietary recalls.

**Table 2** Estimated daily intake of n-3 fatty acids<sup>1</sup> in age and sex subgroups of the US population<sup>2</sup>

Population	Sample size	Mean	Median	Max	Percentiles									
					10th	20th	30th	40th	50th	60th	70th	80th	90th	99.9th
<b>Children 1-6 years</b>														
n-3 fatty acid intake from foods (g/d)	3354	0.08	0.06	1.38	0.03	0.04	0.05	0.05	0.06	0.07	0.08	0.10	0.14	0.96
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)*	3313	0.08	0.06	1.38	0.03	0.04	0.05	0.05	0.06	0.07	0.08	0.10	0.15	1.34
<b>Children 7-12 years</b>														
n-3 fatty acid intake from foods (g/d)	2846	0.12	0.09	1.52	0.04	0.05	0.06	0.08	0.09	0.10	0.11	0.15	0.20	1.37
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)	2846	0.12	0.09	5.82	0.04	0.05	0.06	0.08	0.09	0.10	0.12	0.15	0.21	1.37
<b>Males 13-19 years</b>														
n-3 fatty acid intake from foods (g/d)	2125	0.16	0.11	2.70	0.04	0.06	0.08	0.09	0.11	0.13	0.16	0.19	0.28	1.54
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)*	2123	0.16	0.11	2.70	0.04	0.06	0.08	0.09	0.11	0.13	0.16	0.20	0.28	1.54
<b>Females 13-19 years (not pregnant and not lactating)</b>														
n-3 fatty acid intake from foods (g/d)	2071	0.12	0.09	1.88	0.04	0.05	0.06	0.07	0.09	0.10	0.12	0.15	0.23	1.55
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)*	2069	0.13	0.09	1.88	0.04	0.05	0.06	0.08	0.09	0.10	0.12	0.15	0.24	1.55
<b>Males 20+ years</b>														
n-3 fatty acid intake from foods (g/d)	6113	0.23	0.14	4.10	0.06	0.08	0.10	0.12	0.14	0.17	0.21	0.28	0.47	2.85
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)*	6106	0.28	0.15	9.89	0.06	0.08	0.10	0.12	0.15	0.18	0.24	0.34	0.60	8.24
<b>Females 20+ years (not pregnant and not lactating)</b>														
n-3 fatty acid intake from foods (g/d)	6139	0.17	0.11	4.28	0.04	0.06	0.07	0.09	0.11	0.12	0.15	0.21	0.34	2.33
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)*	6136	0.23	0.11	16.98	0.05	0.06	0.08	0.09	0.11	0.13	0.17	0.26	0.50	6.65
<b>Pregnant/Lactating Females 13+ years</b>														
n-3 fatty acid intake from foods (g/d)	723	0.17	0.11	1.66	0.05	0.07	0.09	0.09	0.11	0.12	0.15	0.23	0.34	1.66
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)	723	0.19	0.11	1.66	0.05	0.07	0.09	0.10	0.11	0.13	0.16	0.24	0.39	1.66
<b>Seniors 55+ years</b>														
n-3 fatty acid intake from foods (g/d)	5326	0.19	0.11	3.66	0.05	0.06	0.08	0.09	0.11	0.14	0.17	0.24	0.40	2.85
n-3 fatty acid intake from foods + <i>supplements</i> (g/d)*	5321	0.29	0.12	16.98	0.05	0.07	0.08	0.10	0.12	0.16	0.22	0.36	0.64	16.98

<sup>1</sup>Defined as EPA + DHA + EPA equivalents (5% conversion rate of ALA to EPA and 33% conversion rate of SDA to EPA).

<sup>2</sup>Values represent a 2-day average from 24,621 individuals in the NHANES 2003-2008 survey period with 2 complete 24-hour dietary recalls.

\*Sample size decreased because the analysis was restricted to supplement users who also provided two complete and reliable 24-hour dietary recalls.

**Table 3** Estimated daily intake of n-3 fatty acids<sup>1</sup> among ethnicity subgroups of the US population<sup>2</sup>

Ethnicity	Sample size	Mean	Median	Max	Percentiles									
					10th	20th	30th	40th	50th	60th	70th	80th	90th	99.9th
<b>Mexican American<sup>3</sup></b>														
n-3 fatty acid intake from foods (g/d)	6027	0.16	0.09	2.68	0.04	0.05	0.07	0.08	0.09	0.11	0.14	0.18	0.30	2.15
n-3 fatty acid intake from foods + <b>supplements</b> (g/d)*	5861	0.17	0.10	6.67	0.04	0.05	0.07	0.08	0.10	0.12	0.14	0.19	0.34	2.68
<b>Non-Hispanic White</b>														
n-3 fatty acid intake from foods (g/d)	10044	0.17	0.11	4.10	0.04	0.06	0.07	0.09	0.11	0.13	0.16	0.21	0.34	2.33
n-3 fatty acid intake from foods + <b>supplements</b> (g/d)*	9937	0.22	0.11	16.98	0.05	0.06	0.08	0.09	0.11	0.14	0.17	0.25	0.47	8.24
<b>Non-Hispanic Black</b>														
n-3 fatty acid intake from foods (g/d)	5960	0.18	0.11	4.28	0.04	0.06	0.08	0.09	0.11	0.14	0.17	0.23	0.36	2.97
n-3 fatty acid intake from foods + <b>supplements</b> (g/d)*	5910	0.19	0.11	9.89	0.04	0.06	0.08	0.09	0.11	0.14	0.17	0.24	0.38	4.28
<b>Other</b>														
n-3 fatty acid intake from foods (g/d)	1035	0.23	0.12	3.66	0.04	0.06	0.08	0.10	0.12	0.15	0.18	0.27	0.51	2.85
n-3 fatty acid intake from foods + <b>supplements</b> (g/d)*	1014	0.26	0.12	4.31	0.05	0.06	0.08	0.10	0.12	0.16	0.20	0.30	0.57	4.31

<sup>1</sup>Defined as EPA + DHA + EPA equivalents (5% conversion rate of ALA to EPA and 33% conversion rate of SDA to EPA).

<sup>2</sup>Values represent a 2-day average from 24,621 individuals in the NHANES 2003-2008 survey period with 2 complete 24-hour dietary recalls.

<sup>3</sup>Analysis of the Mexican American subgroup rather than the Hispanic subgroup is strongly recommended by NCHS for NHANES 2003-2006 and 2005-2008 survey periods due to sampling methodology used during those time periods [13].

\*Sample size decreased because the analysis was restricted to supplement users who also provided two complete and reliable 24-hour dietary recalls.