Food and Metabolic Health: back to basics





PROTEIN

- Growth & repair
- Essential amino acids



- Essential fatty acids
- Absorption of Fat Soluble Vitamins (A,D,E,K)
- Fat is richest source of dietary energy in diet



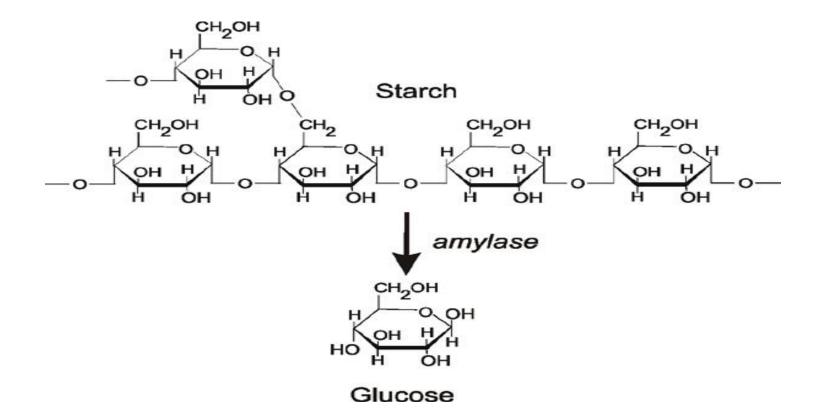


CARBOHYDRATES

STARCH SUGARS

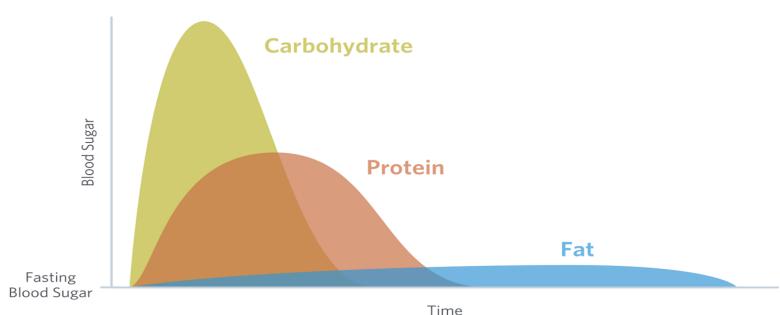
- Can often main energy source
- No direct physiological requirements for dietary carbohydrates, since the body can make all the glucose required (Gluconeogenesis)
- Quality and quantity are important
- Role of some fibre in Gut Microbiome (Tap et al. 2015)

CARBOHYDRATES



MACRONUTRIENTS & BLOOD GLUCOSE RESPONSE

Are all calories equal?



"FAKE" FOOD

FREE SUGARS

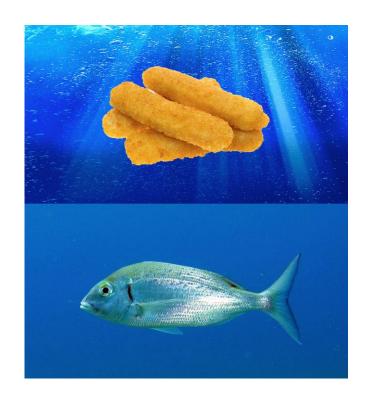
All monosaccharides and disaccharides added to foods by the manufacturer, cook or consumer, plus sugars naturally present in honey, syrups and unsweetened fruit juices fruit purees and pastes and vegetables in pureed and juice form (PHE, 2015-2016)

ULTRA-PROCESSED FOODS DEFINITION

Mass produced packaged goods

Breads and buns; sweet or savoury packaged snacks; industrialised confectionery and desserts; sodas and sweetened drinks; meatballs, poultry and fish nuggets, and other reconstituted meat products

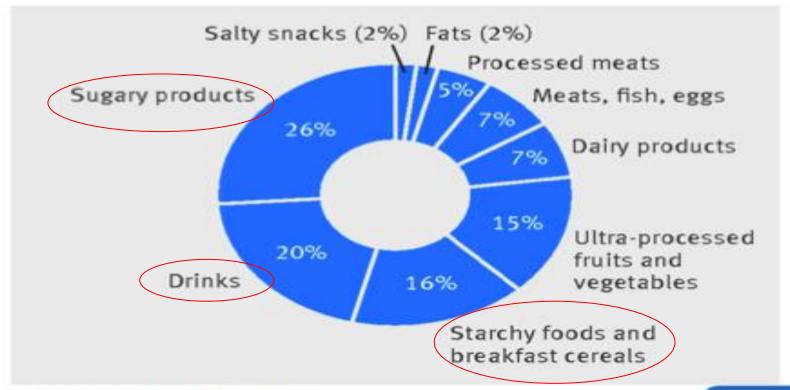
Other substances not commonly used in culinary preparations such as hydrogenated oils, modified starches, and protein isolates. (Fiolet et al. BMJ 2018)



FREE SUGAR INTAKE NDNS 2015-2016

Table A Average daily intake of free sugars for NDNS RP UK Years 7 and 8 (combined) (2014/15-2015/16)										
	NDNS age groups (years)									
	1.5-3 4-10		11-18		19-64		65+			
	sex-combined	Boys	Girls	Boys	Girls	Men	Women	Men	Women	
Free sugars intake (g/day)	32.6	54.5	49.9	71.6	62.4	64.3	50.0	61.4	40.1	
Free sugars intake (% total energy)	11.3	13.6	13.4	13.9	14.4	11.1	11.2	12.1	10.4	
% with intakes below or equal to 5% total energy ^a	13	3	1	5	6	13	13	9	16	
Bases (unweighted)	250	276	238	270	272	450	632	141	194	

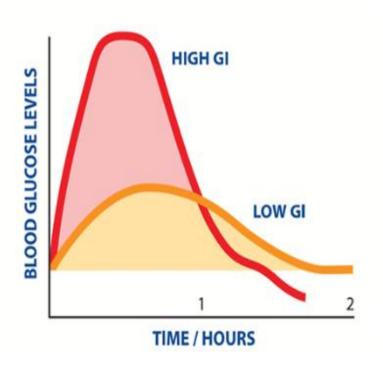
Relative contribution of each food group to ultra-processed food consumption in diet.



Thibault Fiolet et al. BMJ 2018;360:bmj.k322



GLYCEMIC INDEX OF CARBOHYDRATES



- The GI index: Ranking of carbohydrate in foods according to how they affect blood glucose levels of an individual
- Low GI carbs are more slowly digested and metabolised
- GI does not take portion size into account

Low GI = 55 or less Medium GI = 56 - 69 High GI = 70 or m

Bran flakes: 77 White Rice: 87 Dates: 103 Watermelon: 80

GLYCAEMIC LOAD

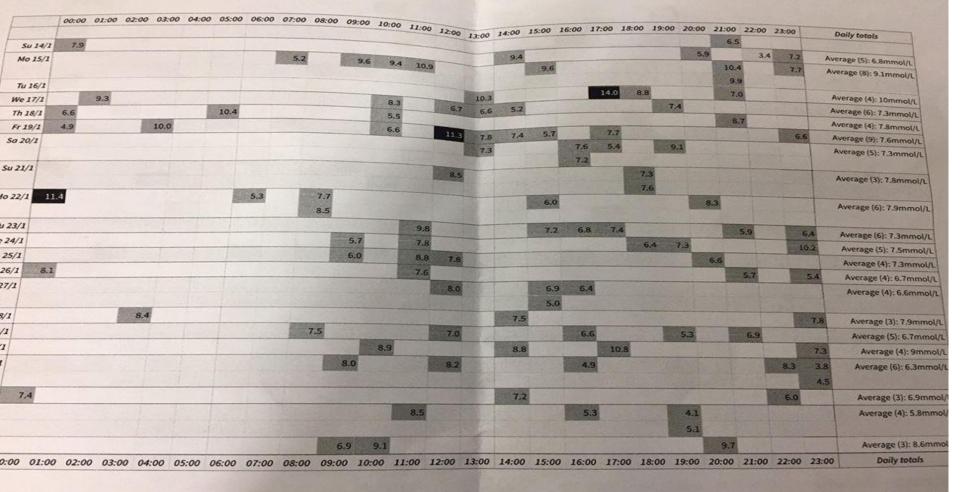
GL is the amount of carbohydrate found in a portion of food

 Use GI to help decide which foods to eat and GL to decide how much of that food to eat

Food	GI	Serving	GL	Carb per serve	
Whole meal pasta (cooked)	58	180g	29	50g	

Low GL: 0 to 10 Medium GL: 11 to 19 High GL 20 and over

	0200 02:00 02:00 03:00 04:00 05:00	06:00 07:00 08:00	09:00 10:00				The state of the s			
	0200 01:00 02:00 03:00 04:00 03:00		22.3	12:00 13:00	14:00 15:0	0 16:00 17:00	18:00 19:00	20:00 21:00	22:00 23:00	Daily totals
	Su 26/11					19.	7	13.6		Average (2): 21mmol/L Average (2): 14.5mmol/L
1	Mo 27/21	22.6	16.	153			-		22.6	Average (3): 20.6mmol/L
	No 28/21	0.1							0.1	
F	We 29/11			13.		16				Average (2): 14.8mmol/L
Louise	h 30/11			17.8	- 26	8.9		12.3		Average (3): 13mmol/L
Employ	Fr 1/12			15.7				14.5		Average (2): 15.1mmol/L
-	2/12 23,4				13	4	-			Average (2): 18.4mmol/L
Su.	3/12 21.5	11-11-11-11-11-11-11-11-11-11-11-11-11-	-		14.9		7.8		1-2-3	Average (3): 14.7mmol/L
Mo 4)	0.14		16.7			18.2			25.3	Average (4): 21.4mmol/L
Tu 5/1.	12	1		14.2			13.9	14.4		Average (3): 14.2mmol/L
We 6/12	2		11.8	15.0 15.1 0.1a					18.5	Average (5): 15.1mmol/L
Th 7/12		16.0			9.3	-			14.3	Average (3): 13.2mmol/L
Fr 8/12			17.9		14.6	4.8		1	4.3	Average (4): 12.9mmol/L
Sa 9/12	24.2		19.4			J.B. was				Average (2): 21.8mmol/L
10/12	22.6								17.8	Average (2): 20.2mmol/
11/12		19.0	18.6						22.8	Average (3): 20.1mmol
2/12	and the second second		100000	11.4				9.2	21.0	Average (3): 13.9mmo
/12		18.7			13.1					Average (2): 15.9mmc
12		13.1		14.0	12 3 7 7 3					Average (2): 13.6mm
12						12.9				Average (1): 12.9mm
2				17.4						Average (1): 17.4mm
		26.0 24				6.4				18.0 Average (4): 18.6mm
		21.1			15.2			12.2		Average (3): 16.2mr
			And the	15.6		HERE				14.6 Average (2): 15.1m
								4 1 - 1	March 1987	23.0 Average (1): 23m
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BACK TO BASICS: EAT REAL FOOD



- Educate yourself & your patient
- Avoid highly processed foods
- Focus heavily on what you CAN enjoy rather than what you should limit (meat, fish, eggs, vegetables, most fruits, nuts, dairy, low GI carbs)
- Reconsider "low fat" products
- Low GI carbohydrates with portion control
- Support and encouragement from HCP's
- Take an interest

RESOURCES

- Diabetes.co.uk Low Carb Program
- Local cooking classes in your area (Cook & Eat)
- Public Health Collaboration sugar infographics
- Carbs & Cals (Book or App)
- Diabetes UK 1 week low carb meal plan
- Your local resources
- Student/work experience/ volunteer project

REFERENCES

British Nutrition Foundation

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