



BI 121 Lecture 5

- I. Announcements** Data + Flashdrive for Thursday's lab! Q? Thanks for recording dietary data on LM p 3-7 & exploring <https://www.supertracker.usda.gov/>. Sample Exam Questions.
- II. Nutritional Physiology in the News** Pondering Paleo Nutrition *Action Health Letter*, Marlene Zuk, U Minn. Animal sources, inflammation & disease? Drink Your Calories? *PEBB* Shake the salt habit! *UC Berkeley Newsletter*. Successful Dieting?
- III. Nutrition Primer** DC Module 2,Sizer & Whitney (S&W) Sci Lib
 - A. Dietary Guidelines: USDA, AICR, Eat Like the **Rainbow!**
 - B. Best path to weight loss? Diet or exercise or both? Dietary composition & endurance? Fasting? Zuti & Golding 1976; Sacks **AHA NPAM** 2009; AMDR?
 - C. *Nutrition Quackery, Balanced Approach* Kleiner, Monaco+
- IV. Digestion** LS 2012 ch 15, pp 437-9, DC Module 3 pp 17-23
 - A. Steps of digestion Dr. Evonuk + LS pp 437- 9; DC p 23
 - B. Hydrolysis + monomer to polymer: central linking themes! LS p 438, Fox 2009 +
 - C. What's missing? LS fig 15-1 p 438
 - D. GI-Donut analogy + Control mechanisms. Dr. Brilla @ WWU
 - E. Gut secretions LS p 438, 440-1
 - F. Organ-by-organ review LS tab 15-1 pp 440-1 + DC fig 3-1

Lab 3: Nutritional Analyses via 2 Programs



+



DietOrganizer
* Easy to use diet software

<https://www.supertracker.usda.gov/>

In Lab Thursday!

Sample Exam I Questions

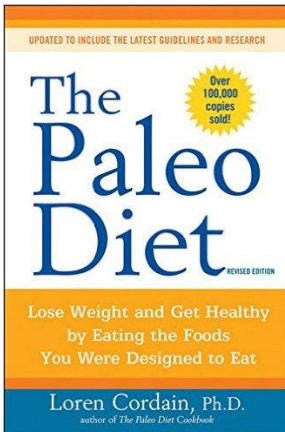
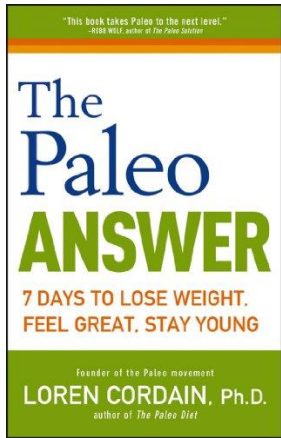
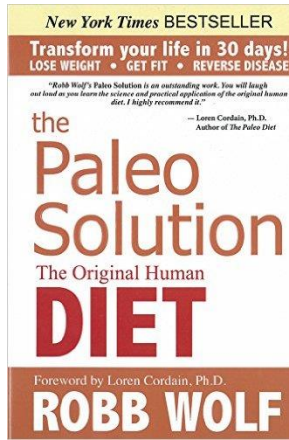
Sample 1. What is *human physiology*? (+2) How does it differ from *human anatomy*? (+2)

Sample 2. Give 2 *examples* of when *positive feedback* may occur normally in the human body. (+4)

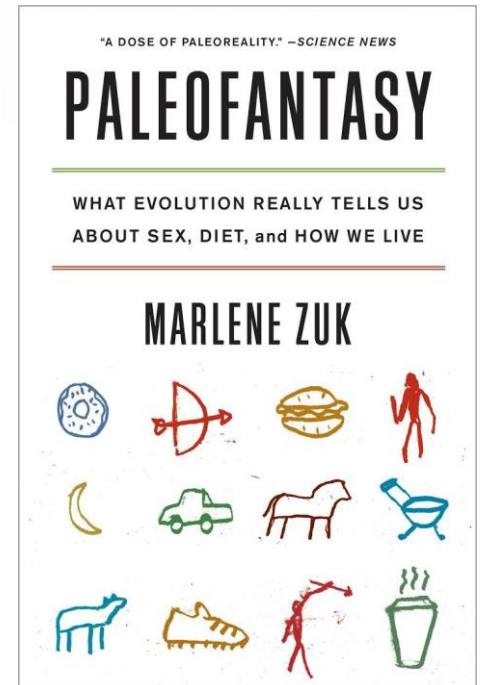
Sample 3. *Cells* are progressively organized into

- organs, systems, tissues, then the whole body
- tissues, organs, systems, then the whole body
- systems, tissues, organs, then the whole body
- None of the above are correct.

Pondering Paleo?

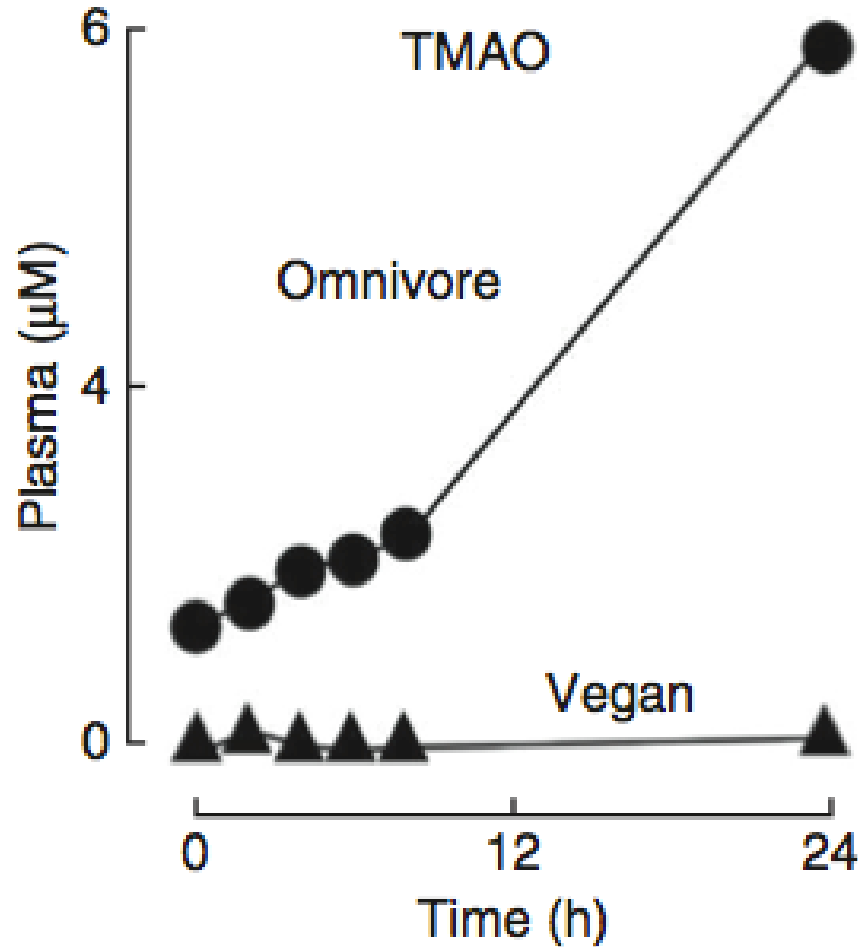


**Evolutionary Biologist
Behavioral Ecologist
U Minnesota**



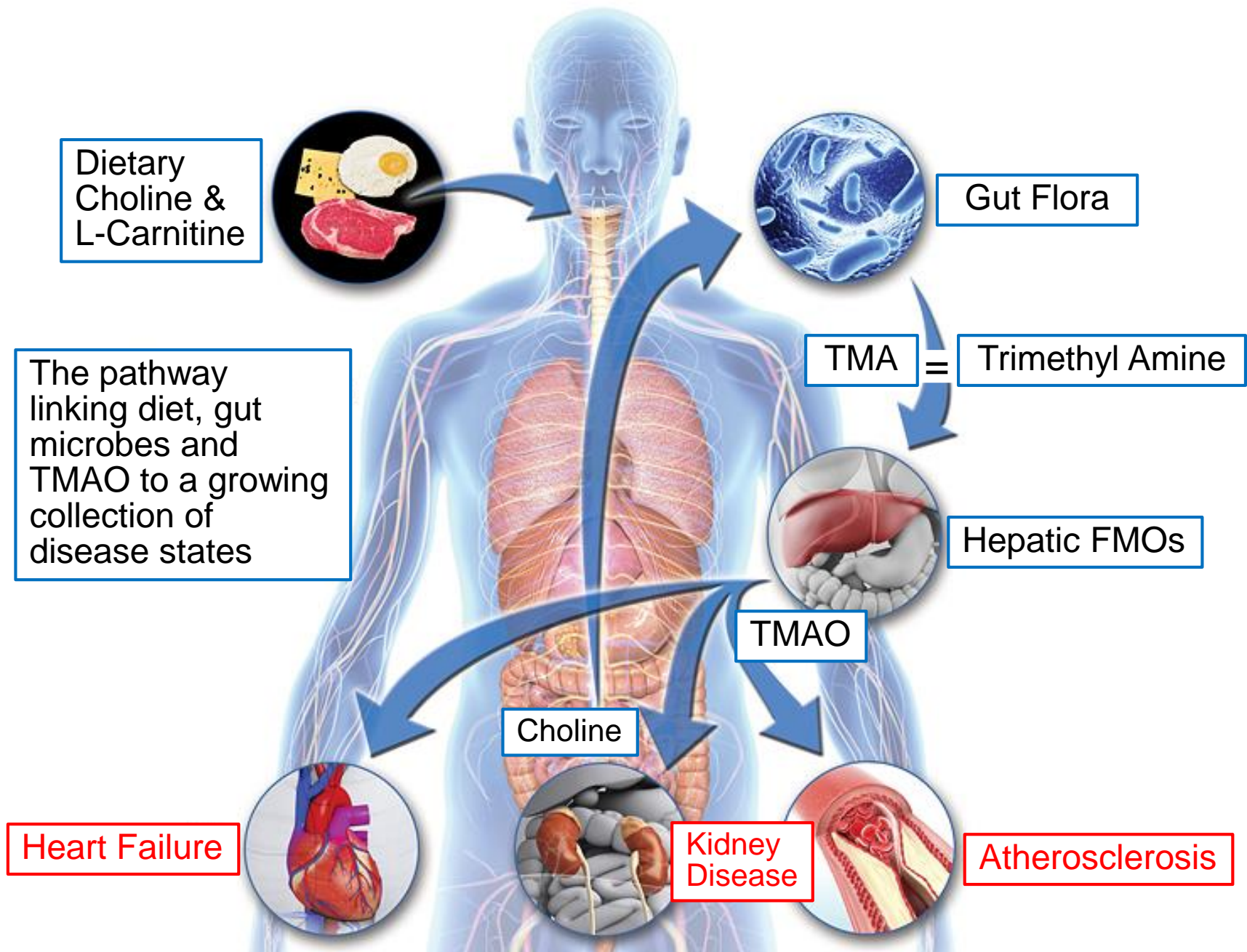
<http://www.nutritionaction.com/daily/how-to-diet/pondering-paleo/>

Gut Bacteria Involved in **Inflammation & Atherosclerosis**?



Meat & Eggs → L-Carnitine & Choline → Trimethyl Amine (TMA) →
TMAO → **Inflammation & Atherosclerosis**

<https://consultqd.clevelandclinic.org/2015/02/gut-flora-dependent-tmao-new-studies-extend-its-reach-beyond-the-arteries-to-the-heart-and-kidneys/>



5 times per wk? \equiv 106,600 calories/yr \equiv \pm 30.5 lb fat/yr



Starbucks
Cinnamon
Dolce Latte,
whipped cream
Venti (20 oz.)

410 calories

Jogging | **50 min.**



**Better
choices!**

More Reasons to Shake the Salt Habit



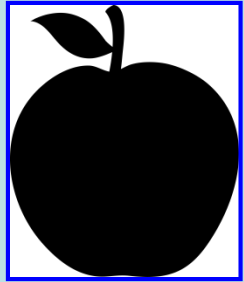
- ① ↓ blood vessel vasodilation w/in 30 min by ingesting 1500 mg Na+!
- ② ↑ Ca²⁺ excretion ↑ bone loss, risk of osteoporosis & fractures.
- ③ May directly impair kidney function & ↑ risk of kidney stones.
- ④ GI cancer risk, inflammation?

I'm outta here!!



Successful Dieting – National Weight Control Registry

- 5000 people, ≥ 30 lb weight loss, ≥ 5 yr
- High-carbohydrate (55-60%), low-fat (24%) diet with the rest (~ 16 -21%) from protein
- Wholesome vs. high-sugar carbohydrates including fruits, vegetables, high-fiber foods
- Conscious of calories knowing that total calories count, no matter what diet type
- Eight of 10 ate breakfast daily which may help better manage calories during the day
- Self-monitor, weigh themselves ≥ 1 x/wk & many still keep food dairies
- Much planned physical activity, 60-90 min/d, 1⁰ walking + looked for other ways to be active



<http://www.nwcr.ws/Research/published%20research.htm>

Macronutrients & Micronutrients Essential for Life

Macronutrients

H₂O/Water

➔ 1^o Carbohydrates

➔ 2^o Fats/Triglycerides/Lipids

➔ 3^o Proteins

Micronutrients

Vitamins (A, D, E, K; C + B)

Minerals (K⁺, Na⁺, Ca²⁺, Mg²⁺,
Fe²⁺, Zn²⁺,...)

Sample Food Sources

Water, other drinks, fruits
& vegetables

Grains, vegetables, fruits,
dairy products

Meats, full-fat dairy
products, oils

Meats, legumes, dairy
vegetables

NB: Need only minute quantities!

Vegetables, vegetable oils,
fruits, citrus, grains, dairy

Fruits, vegetables, grains,
nuts, dairy, meats,
processed foods

➔ **Energy nutrients = yield ATP**



US Modifications to 1992 Food Pyramid 2005

Fats, oils, and sweets

Use sparingly

↑ “good” fats!

↓ saturated & trans fats!

KEY

● Fat (naturally occurring and added)

▼ Sugars (added)

Milk, yogurt,
and cheese
group

2–3 servings

3 or more!



Meat, poultry, fish,
dry beans, eggs,
and nuts group

2–3 servings

eg, fish, nuts

Vegetable
group

3–5
servings

5 or more!



Fruit group
2–4 servings

4 or more!

1/2 whole grain



Bread,
rice, and pasta
group
6–11
servings

Regular Physical Activity: Exercise! Exercise!!

Dietary Guidelines for Americans 2005

Food Guidance System

Hooray!



1. ↑ emphasis on ↓ kcal + ↑ exercise.
2. 9-A-Day! 4 fruit + 5 vegetable servings.
3. ≥ 3 of 6 whole grains \longrightarrow $\frac{1}{2}$ whole grains!
4. 3 servings of dairy, eg 3 c fat-free milk.
5. ↓ saturated + trans fats + ↑ unsaturated/
“good” fats, eg Ω -3 fish, walnuts.
6. Drink in moderation if at all.
7. Practice food safety.

MyPlate launched June 2, 2011

2. Focus on fruits.
Whole fruit preferable to juice, but any fruit counts!
Fill $\frac{1}{2}$ your plate with fruits & vegetables!



3. Make at least $\frac{1}{2}$ of your grains whole grains!

5. Get your calcium-rich foods. Buy skim or 1% milk. Go easy on cheese!

1. Vary your veggies.
Fill $\frac{1}{2}$ your plate with fruits & vegetables!

4. Go lean with protein. Keep protein to $< \frac{1}{4}$ plate! Nuts, beans, peas, seeds, poultry, lean meat, seafood,...

Diet & Health Guidelines for Cancer Prevention

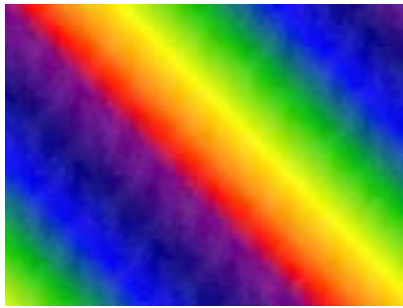
- 1. Choose a diet rich in variety of plant-based foods.**
- 2. Eat plenty of vegetables & fruits.**
- 3. Maintain a healthy weight & be physically active.**
- 4. Drink alcohol only in moderation, if at all.**
- 5. Select foods low in fat & salt.**
- 6. Prepare & store food safely.**

And always, remember...

Do not smoke or use tobacco in any form.



American Institute for Cancer Research (AICR)



Eating the Rainbow Hawaiian Style!!



Your plate should be the size of a Frisbee, not a manhole cover.

When it comes to colorful foods, Fruit Loops don't count.

A surprising number of people get 1/5 of their calories from sodas or other liquids.

If you look at the label & need a chemistry degree to read it, put the item back on the shelf!



SOURCE: P. Rath, *Honolulu Advertiser*, Sept 11, 2008 citing D. Chong & N. Kerr.



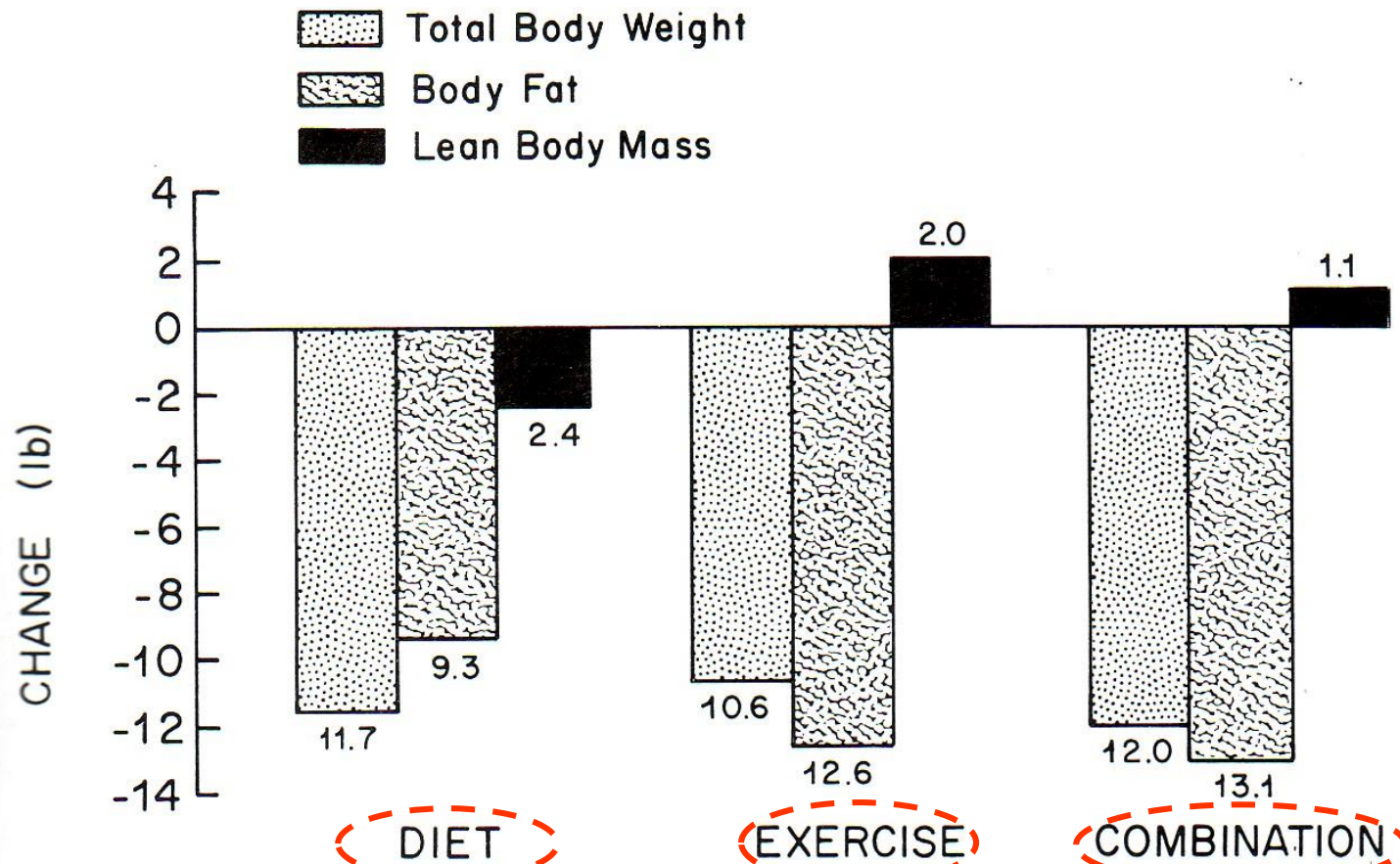


Figure 4-9. Changes in body weight, body fat, and lean body weight for diet, exercise, and combination groups. (From Zuti W. B., and Golding, L. A.: Comparing diet and exercise as weight reduction tools. *Phys. Sportsmed.* 4:49-53, 1976.)

NB: Each group 500 kcal deficit/day, 16 weeks



Exercise is better than dieting in lowering body fat & preserving muscles!



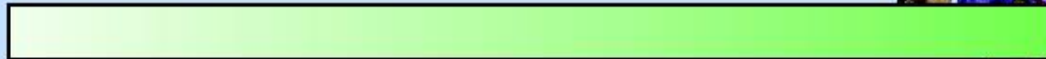
Dietary Composition & Physical Endurance

eg, Atkins!

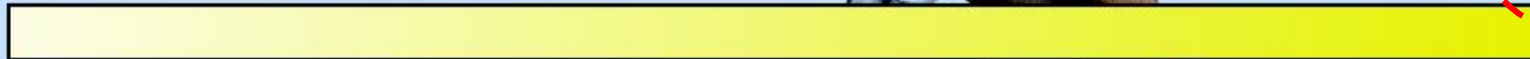
High-fat diet



Normal mixed diet



High-carbohydrate diet



~ 1/3 endurance!

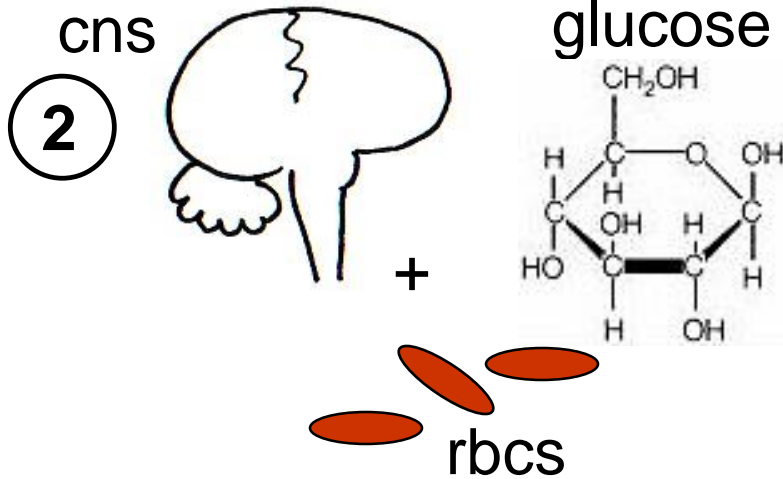
Maximum endurance time:

57 min

114 min

167 min





Negative Effects of Low Carbohydrate

1



- ① ↑ fatigue/exhaustion central & peripheral!
- ② ↓ glucose – brain+spinal cord, rbcs thrive upon.
- ③ ↓ variety which reduces intake of phytochemicals, vitamins, minerals & fiber.
- ④ ↑ risk of respiratory infections.

4



+ gall stones,
↓ thermoregulation...

We're better at storing fat vs carbohydrate!

Dietary Fat



3 % Kcal

Body Fat



23 % Kcal

**Dietary
Carbohydrate**



**To Help Lower Body Wt & %Fat
EXERCISE!! +*Minimize* These!!**



FAT 9 Kcal/g

ETOH 7 Kcal/g

CARB 4 Kcal/g

PRO 4 Kcal/g

**NB: *Minimize* not *Eliminate!*
Moderation not *Abstinence!!***

***I'm not sure I believe you!
Why can't I just starve to
lose weight?***



TOTAL FAST =
No Energy Nutrients
(No Carbohydrates, Fats
or Proteins)

ONLY

- 1. Water**
- 2. Vitamins**
- 3. Minerals**

60-day Fast???

Lost 60 lb!! Wow!!

Yet

26 lb Water

20 lb Lean Body Mass

14 lb Fat

Fat < $\frac{1}{4}$ total wt loss!

> $\frac{3}{4}$

***You can lose weight by
starving – but it's mostly
water & muscle! Also, there
can be complications!***



Potential Complications of Total Fasting

**Nausea, diarrhea, persistent vomiting,
postural hypotension, nutritional
deficiencies, menstrual irregularities,
and...sudden death.**

Positive Aspect??

**General loss of appetite within
first 2 days, maintained
throughout fasting period.**

Council on Nutrition, Physical Activity and Metabolism (NPAM) Spring 2009



Dietary Carbohydrate, Fat and Protein in Weight-Loss Diets: A Report and Insider's Reflections on the Pounds Lost Trial

Frank M. Sacks, MD

Well-controlled studies of energy-reduced diets conducted in controlled environments showed that the macronutrient composition of the diet did not affect weight loss (1). Nonetheless, theories persisted that specific macronutrients would be superior for weight loss. For example, the traditional paradigm for low-fat, high-carbohydrate diets was based on the lower energy density of carbohydrate compared to fat, and the metabolic efficiency of converting dietary fat to body fat (2). Indeed strict vegetarians sustain lower body weight for

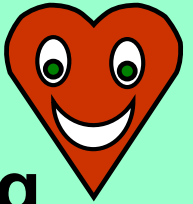
that Mediterranean diets were superior to low-fat diets for weight loss (5,6). Others claimed that a radically different approach that used low-carbohydrate, high-fat, and high-protein foods could produce weight loss without attention to reducing intake because of the satiety of protein-rich foods. Low-carbohydrate diets succeeded in the first few months with more rapid weight loss than low-fat diets but by one year, none of the trials found that weight loss on low-carbohydrate

Continued on page 26



years on low-fat diets (3). However, meaningful differences in body weight usually were not achieved in population-based trials of conventional low-fat diets (4). Thus, higher-fat, Mediterranean-style diets were proposed to be better for long-term weight loss because of their variety and satisfaction. Two trials found

Dr. Sacks' Conclusions:



We conclude that healthful diets with varying emphases on carbohydrate, fat & protein levels can all achieve clinically meaningful weight loss & maintenance of weight loss over a 2-yr period. The results give people who need to lose weight the flexibility to choose a diet that they can stick with, as long as it's heart healthy. Such diets can also be tailored for individuals based on their personal & cultural preferences & in this regard may have the best chance for long-term success.

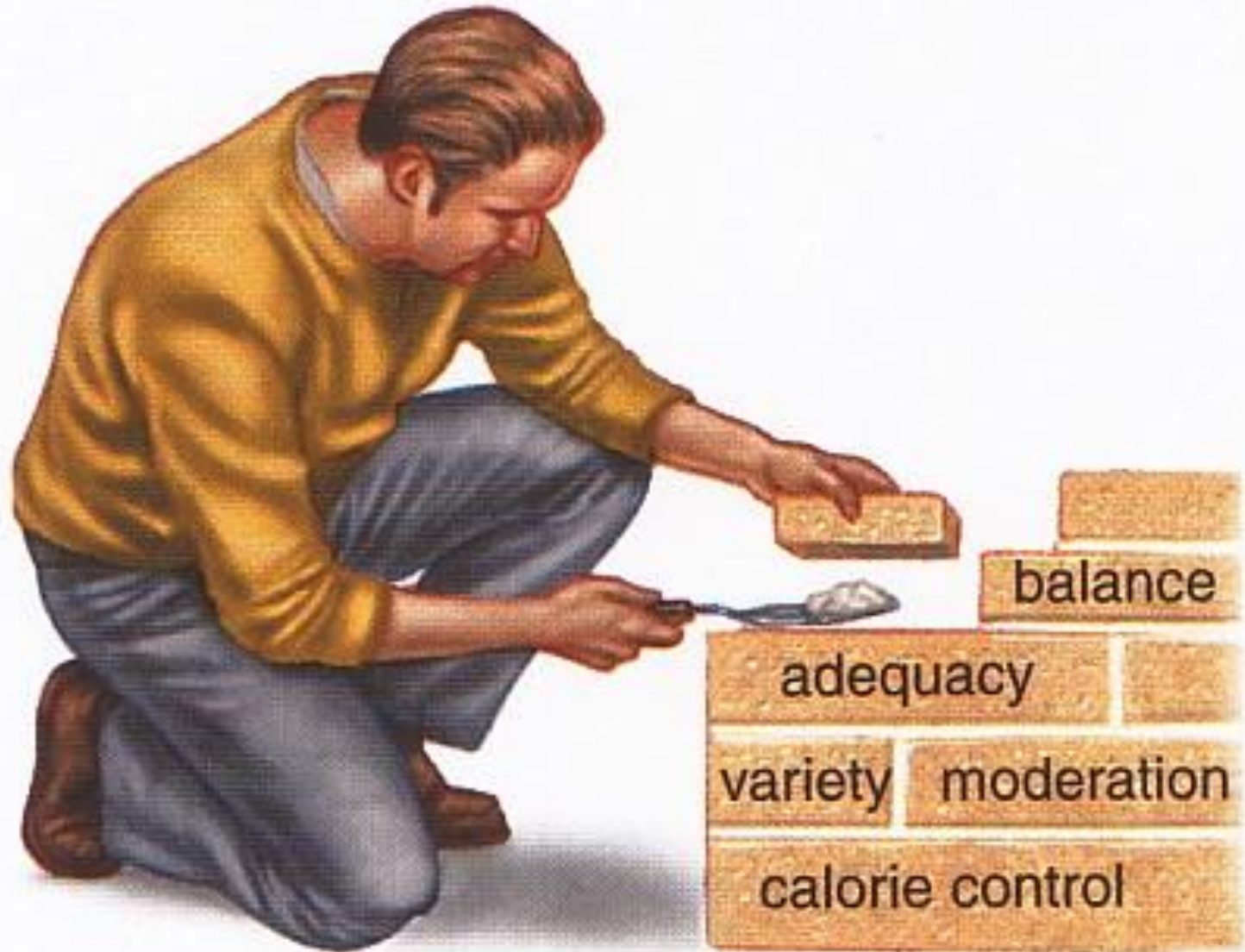
***US Dietary Recommended Intakes (DRI)
Committee Acceptable Macronutrient
Distribution Ranges (AMDR)!***

<u>Energy Nutrient</u>	<u>% Total Calories</u>
Carbohydrate	45-65%
Fat	20-35%
Protein	10-35%

Emphasize ABCs + Variety & Moderation!



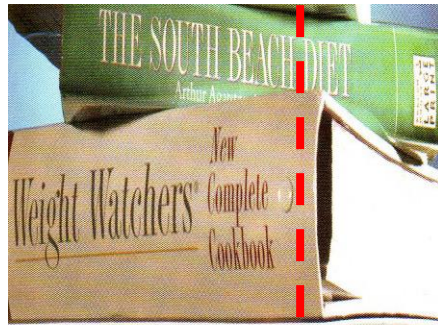
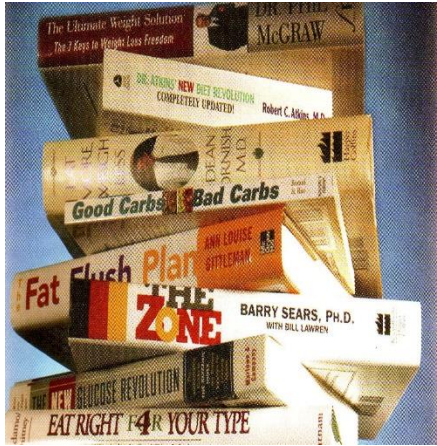
*All of these factors help to build
a nutritious diet.*



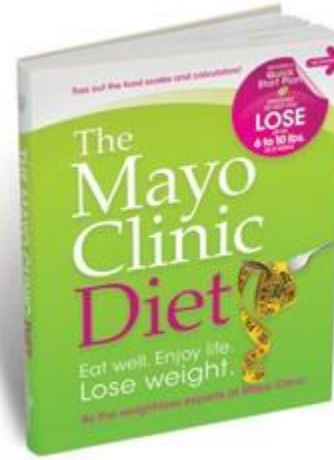
Kleiner's & Monaco's Top 10 Hit List for Nutrition Quackery

1. Treatment based on unproven theory calling for non-toxic, painless therapy.
2. Author's/purveyor's credentials aren't recognized in scientific community.
3. No reports in scientific, peer-reviewed literature but rather mass media used for marketing.
4. Purveyors claim medical establishment is against them & play on public's paranoia about phantom greed of medical establishment.
5. Treatments, potions, drugs manufactured according to secret formula.
6. Excessive claims promising miraculous cures, disease prevention or life extension.
7. Emotional images rather than facts used to support claims.
8. Treatments require special nutritional support including health food products, vitamins and/or minerals.
9. Clients are cautioned about discussing program to avoid negative.
10. Programs based on drugs or treatments not labeled for such use.

NOT PEER-REVIEWED = TRADE BOOKS



PEER-REVIEWED = TEXTS → RESEARCH

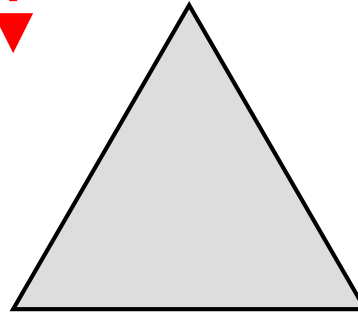


AHA + DASH + MAYO CLINIC



LOWER CARBOHYDRATE

**ELIMINATE CALORIES
or FOOD GROUPS
ENCOURAGE FASTING**

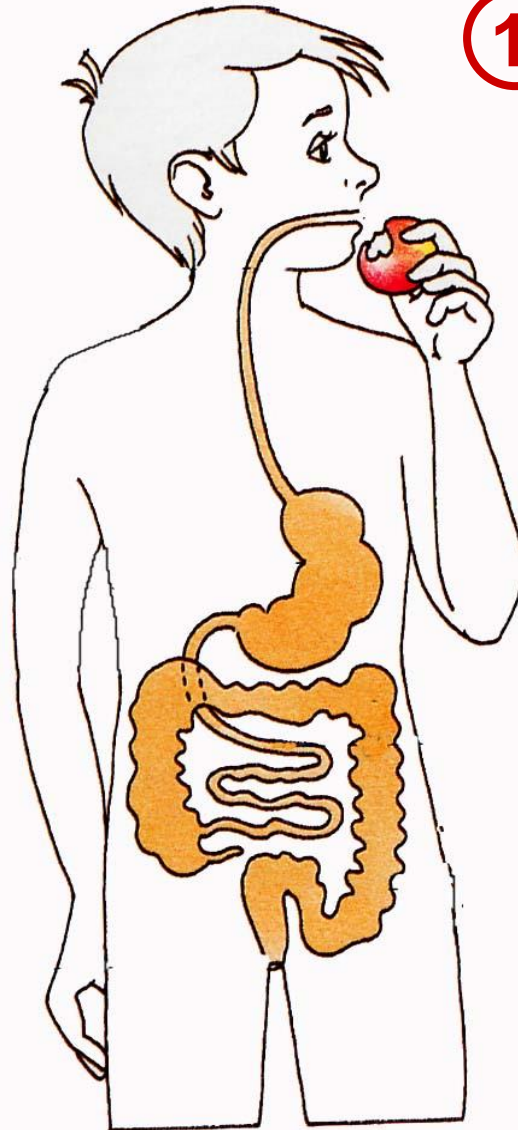


LOWER FAT



**ADEQUACY
BALANCE
CONSISTENCY
& MODERATION**

Digestion Steps



- ① Ingestion
- ② Mechanical Digestion
- ③ Chemical Digestion
- ④ Peristalsis
- ⑤ Absorption
- ⑥ Storage
- ⑦ Defecation

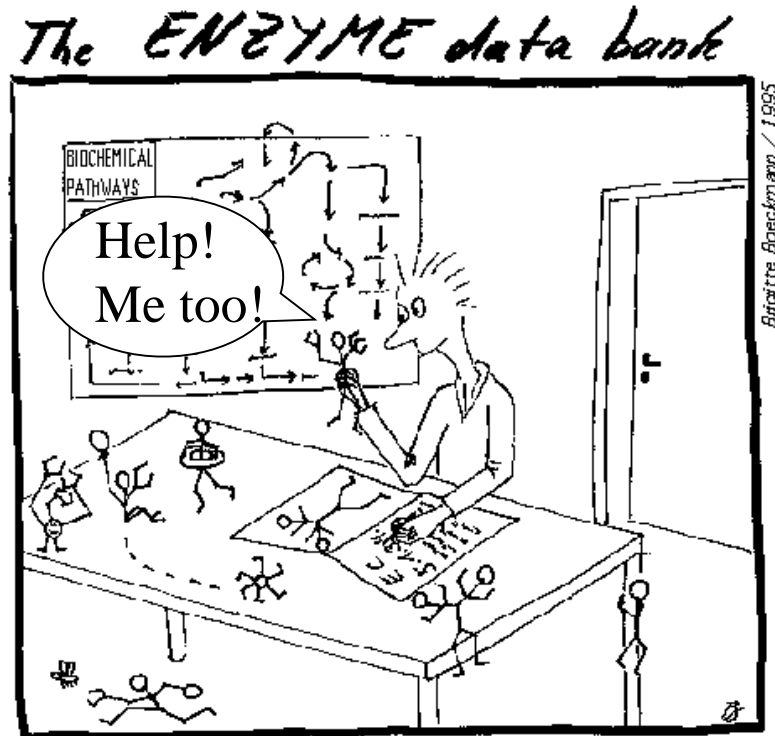
SOURCE: Dr. Eugene Evonuk, 1989. cf. L Sherwood, 2012 pp 437-8.

Hydrolysis of Energy Nutrients

Hi gang!!
You need me
for digestion!!



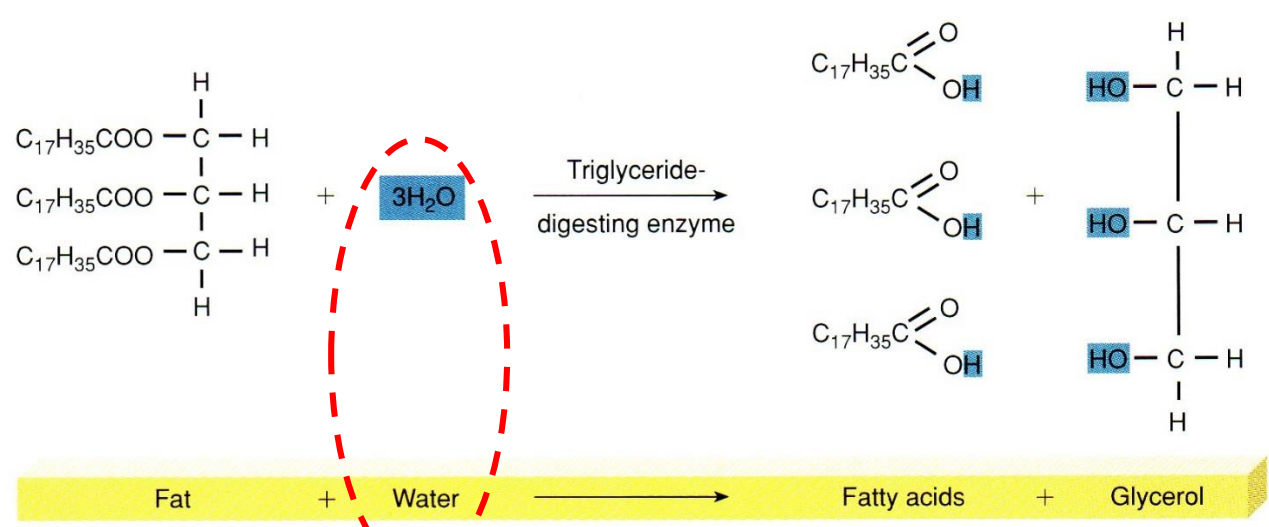
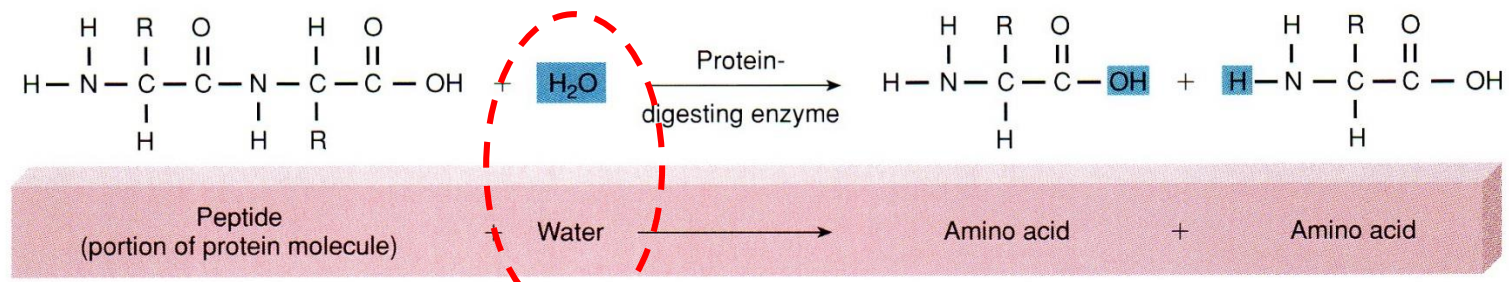
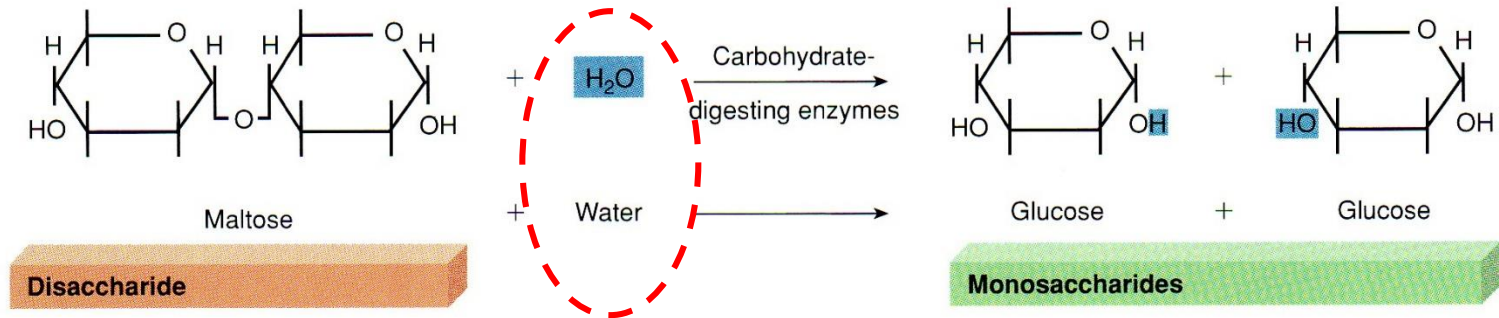
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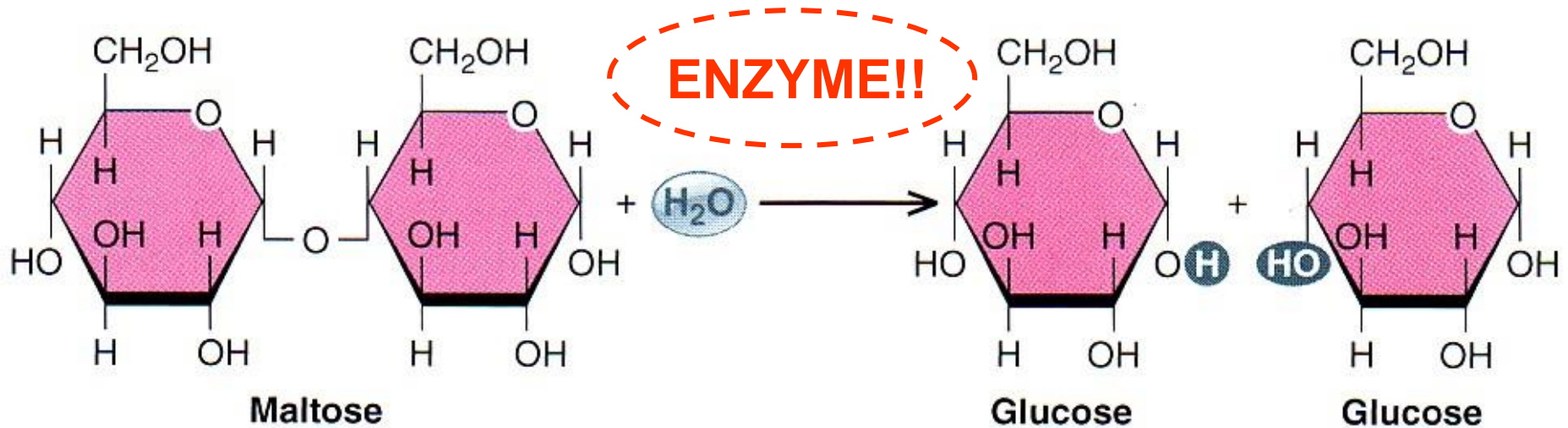
H₂O

+

Enzyme



What's missing?

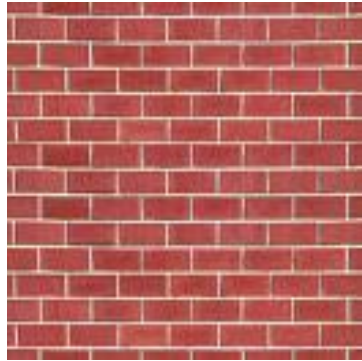


● **FIGURE 15-1** An example of hydrolysis. In this example, the disaccharide maltose (the intermediate breakdown product of polysaccharides) is broken down into two glucose molecules by the addition of H₂O at the bond site.

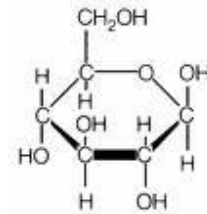
Polymer to Monomer (Many to One)



...Central-linking theme!!

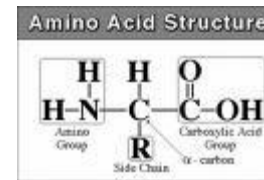


Carbohydrate

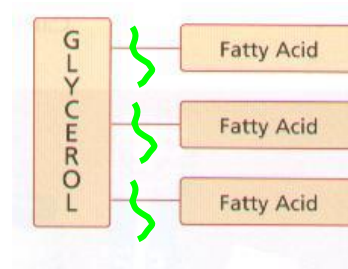
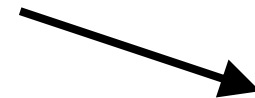


Glucose

Protein
+
Fat

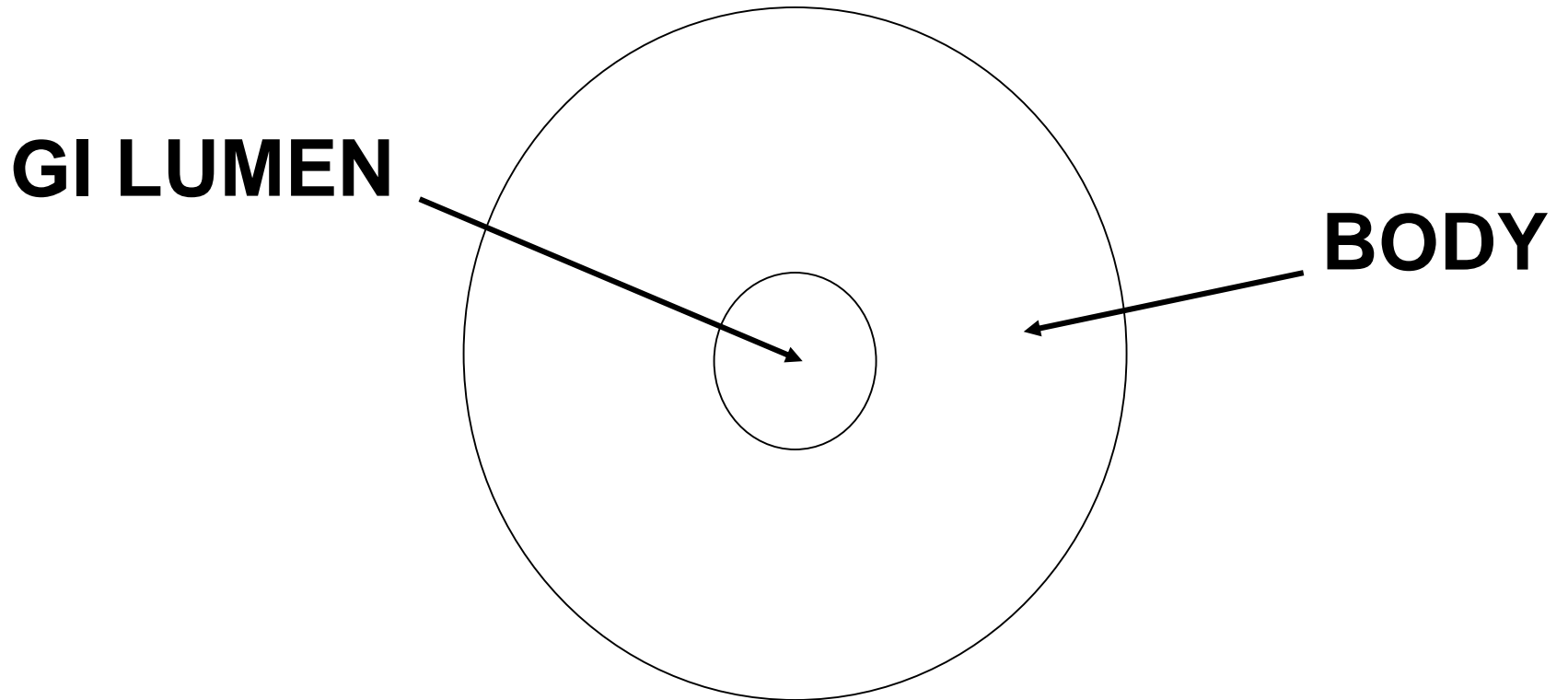


Amino Acids



Fatty Acids
+
Glycerol

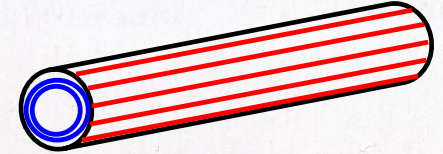
GI-DONUT ANALOGY



Common Control Mechanisms

- 1. Local (autoregulation)**
- 2. Nervous (rapidly-acting)**
- 3. Hormonal (slower-acting/
reinforcing)**

Longitudinal → Shortens L



Circular → ↓d or Width

Body wall

Serosa

Submucosa

Duct of large accessory digestive gland (i.e., liver or pancreas) emptying into digestive-tract lumen

Outer longitudinal muscle

Inner circular muscle

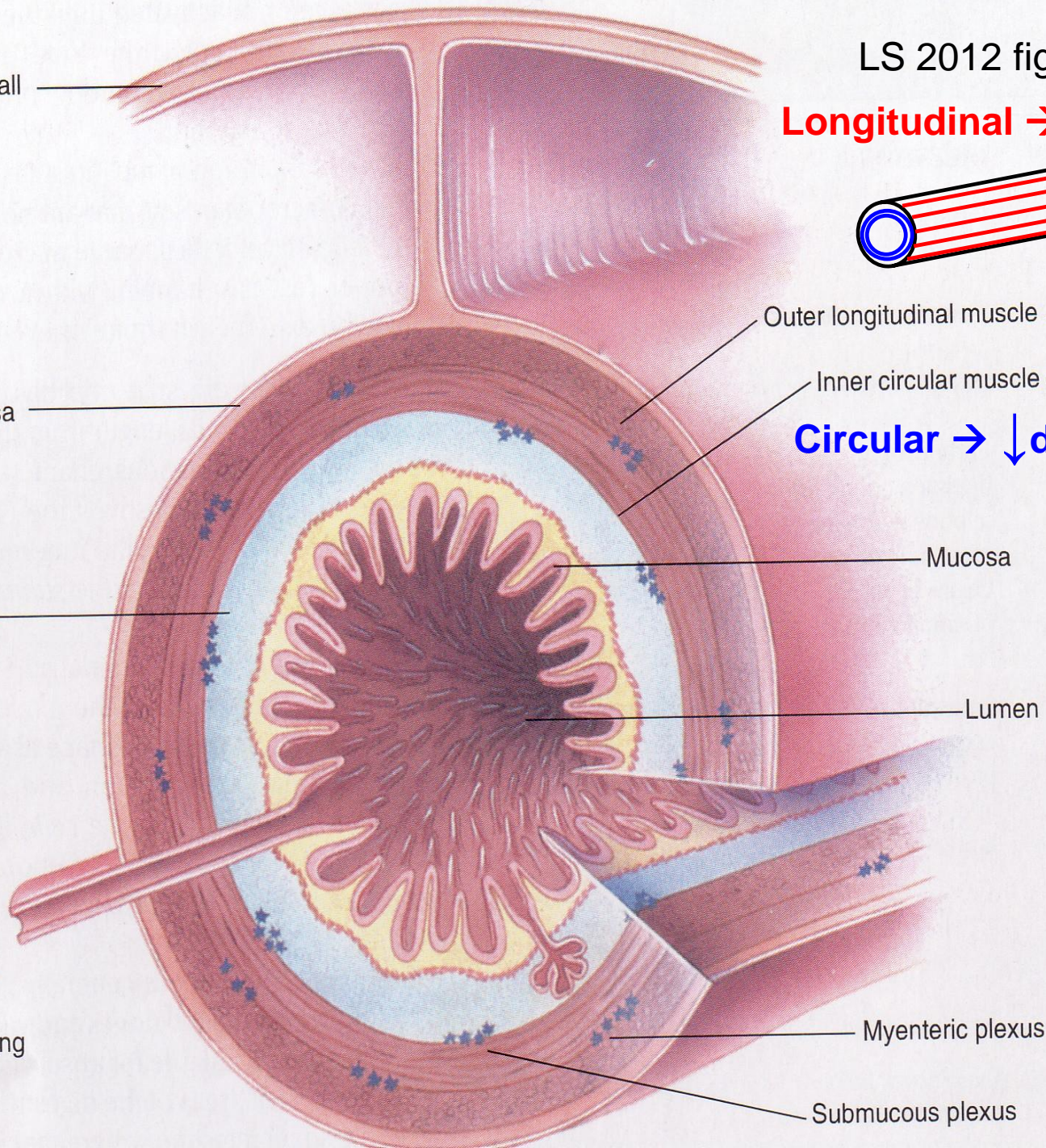
Muscularis externa

Mucosa

Lumen

Myenteric plexus

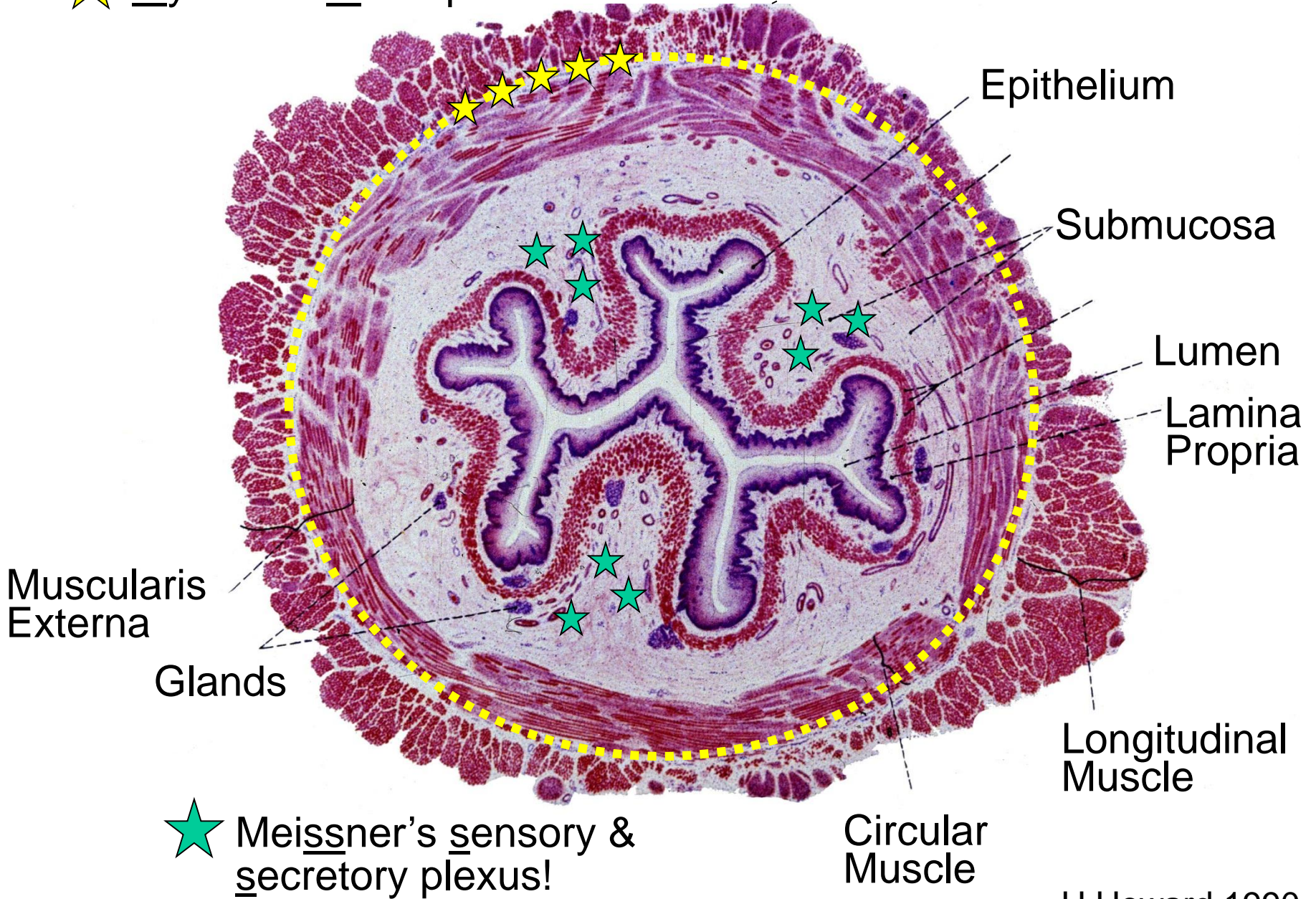
Submucous plexus



★ Myenteric motor plexus!

Serosa

cf: G&H fig 62-2



Epithelium

Submucosa

Lumen

Lamina Propria

Muscularis Externa

Glands

Longitudinal Muscle

Circular Muscle

★ Meissner's sensory & secretory plexus!

H Howard 1990

Gut Secretions

Secretion

Release Site

1. Mucus

into GI Lumen

2. Enzymes

into GI Lumen

3. H₂O, acids, bases+

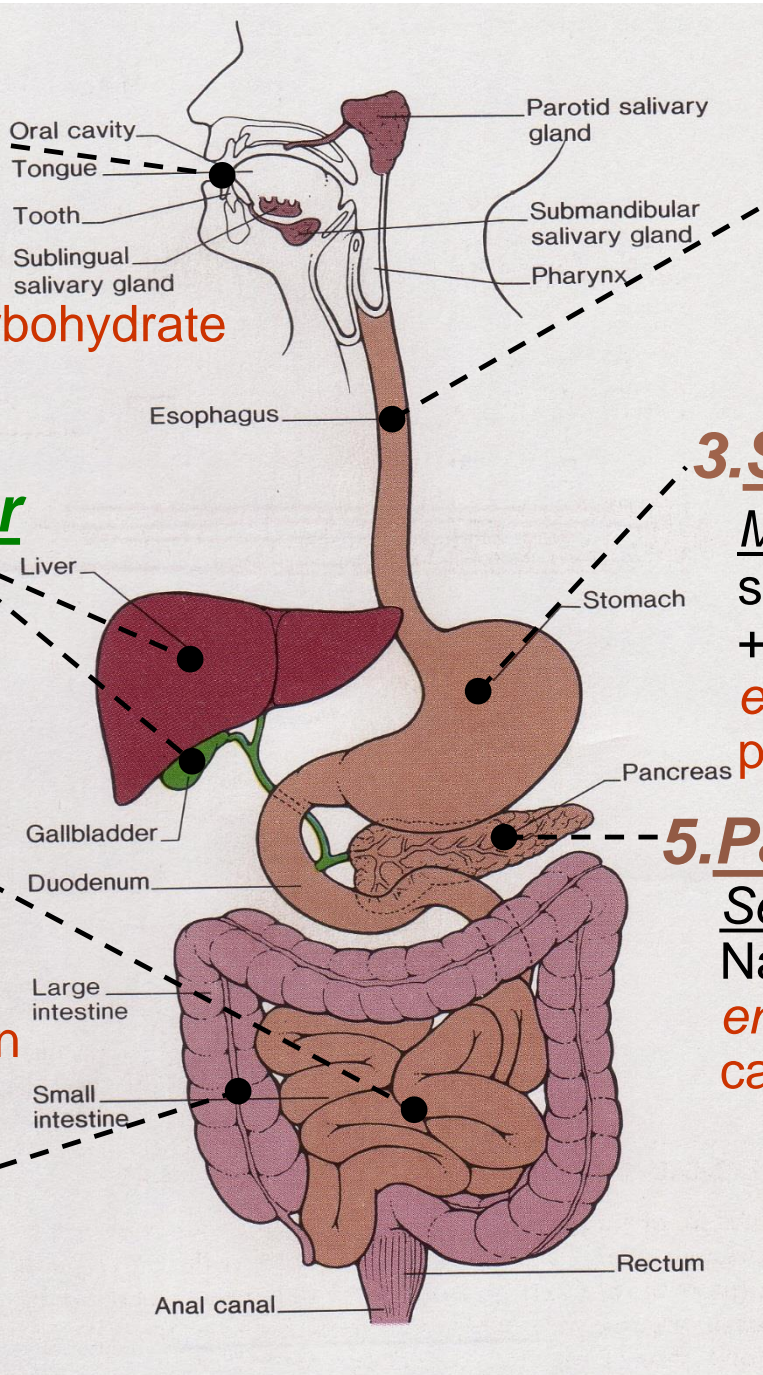
into GI Lumen

4. Hormones

into Blood

1. Mouth

Ingestion entry way
salivary gland secretion
mucus + enzymes
enzymatic digestion: carbohydrate
mastication = chewing
deglutition = swallowing



2. Esophagus

Rapid transit
peristalsis
secretion mucus

3. Stomach

Mixing peristalsis
secretion mucus + HCl
+ enzymes
enzymatic digestion:
protein + butter fat!

5. Pancreas

Secretion mucus +
NaHCO₃ + enzymes
enzymatic digestion:
carbohydrate, fat, protein

4. Liver-Gall Bladder

Emulsification =
detergent action of bile
+ secretion

6. Small Intestine

Absorption
Secretion mucus
+ enzymes
enzymatic digestion:
carbohydrate, fat, protein
Peristalsis

7. Large Intestine

Dehydration
secretion + absorption
storage + peristalsis