BI 121 Lecture 5

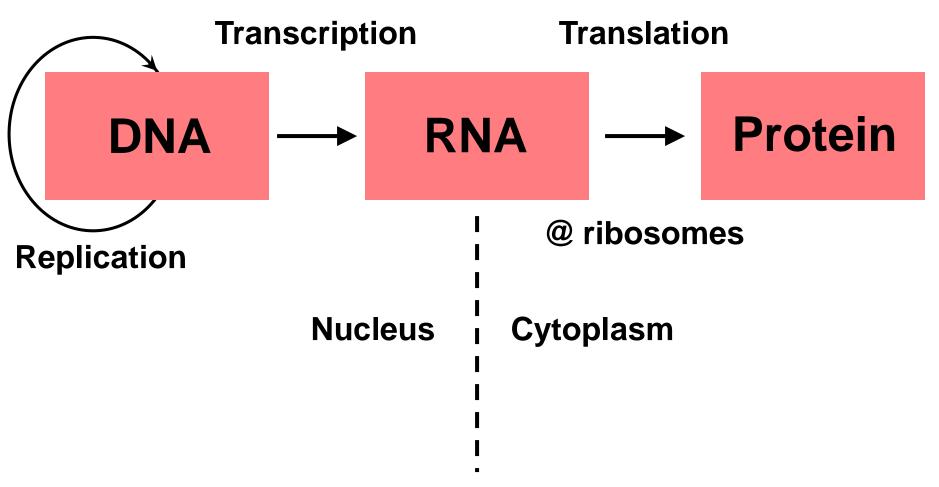


...DietController! More fun in Lab!!

- 2 July
- I. <u>Announcements</u> Nutrition Analyses this Thursday! Please record diet on p 3-7 LM. Bring flash drive. Q?
- II. Introduction to Genetics LS 2012 ch 2 p 20-1 + Appendix C
 - A. How does DNA differ from RNA? pp A-20 thru A-22
 - B. Genetic code? pp A-22, A-23
 - C. How & where are proteins made? fig C-7, C-9
 - D. Class skit: Making proteins @ ribosomes!
- III. Nutrition Primer Sizer & Whitney (S&W) Sci Lib
 - A. Essential Nutrients: H₂O, 1º Carbohydrates, 2º Fats, 3º Proteins, Vitamins, Minerals; Macro- vs Micro-?
 - B. Dietary Guidelines: USDA, AICR, Eat Like the *Rainbow!*
 - C. Blue Zones? Pondering Paleo, Marlene Zuk, NAHL 2015...
 - D. How much protein? Excess animal protein & disease?
 - E. Carbohydrate confusion. Minimize what? Simple sugars
 - F. Anti-aging diets, total vs intermittent fasting? NAHL 2018
 - G. Beware of Nutrition Quackery S. Kleiner & Monaco
- H. Best diets? Exercise? Practical guidelines for wt loss!

IV. Introduction to Digestion Steps + hydrolysis

What does DNA do, day-to-day?



cf: LS fig C-6

DNA vs RNA?

- 1. Double-stranded
- 2. Deoxyribose (without oxygen)
- 3. A, <u>T</u>, C, G <u>Thymine</u>
- 4. Self-replicative (can copy itself)
- 5. Nucleus (+mitochondria)

- 1. Single-stranded
- 2. Ribose (with oxygen)
- 3. A, <u>U</u>, C, G <u>U</u>racil
- 4. Needs DNA as template
- 5. 1º Cytoplasm (but Nucleus origin)
- 6. mRNA, rRNA, tRNA

Triplets of bases code for amino acids, the building blocks of proteins

<u>DNA</u> <u>mRNA</u> <u>tRNA</u>

code word codon anti-codon

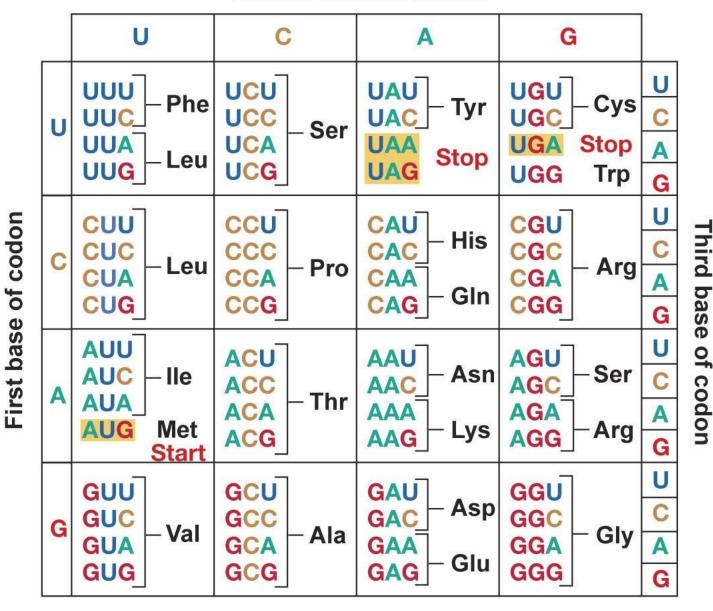
TAT AUA UAU

ACG UGC ACG

TTT AAA UUU

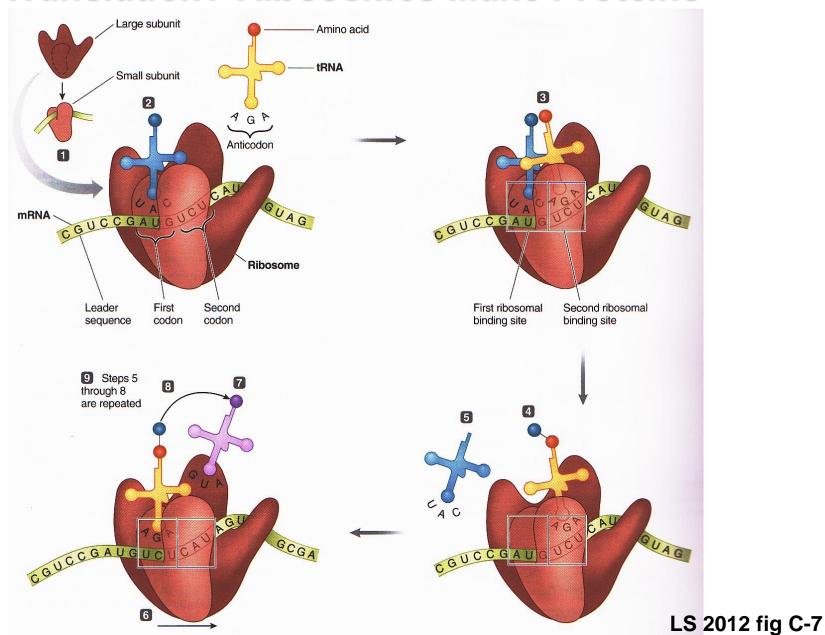
TAC AUG UAC

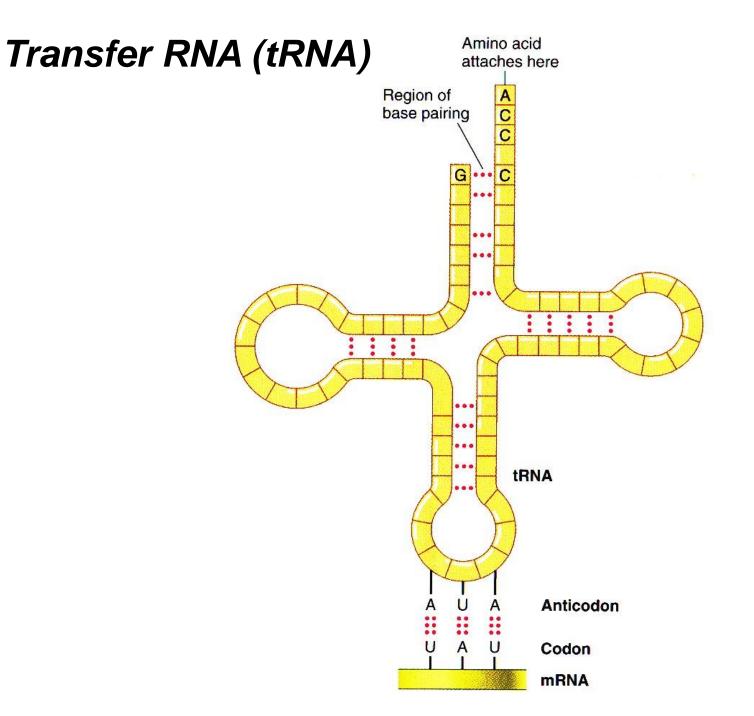
Second base of codon



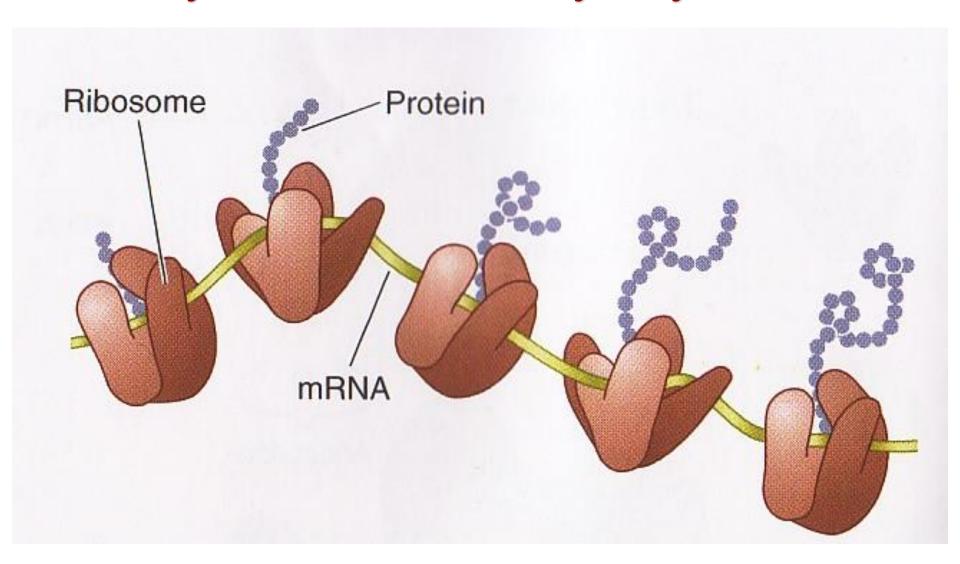
D. Silverthorn, *Physiology: An Integrated Approach.* San Francisco: Pearson Education, 2010.

Translation? Ribosomes Make Proteins

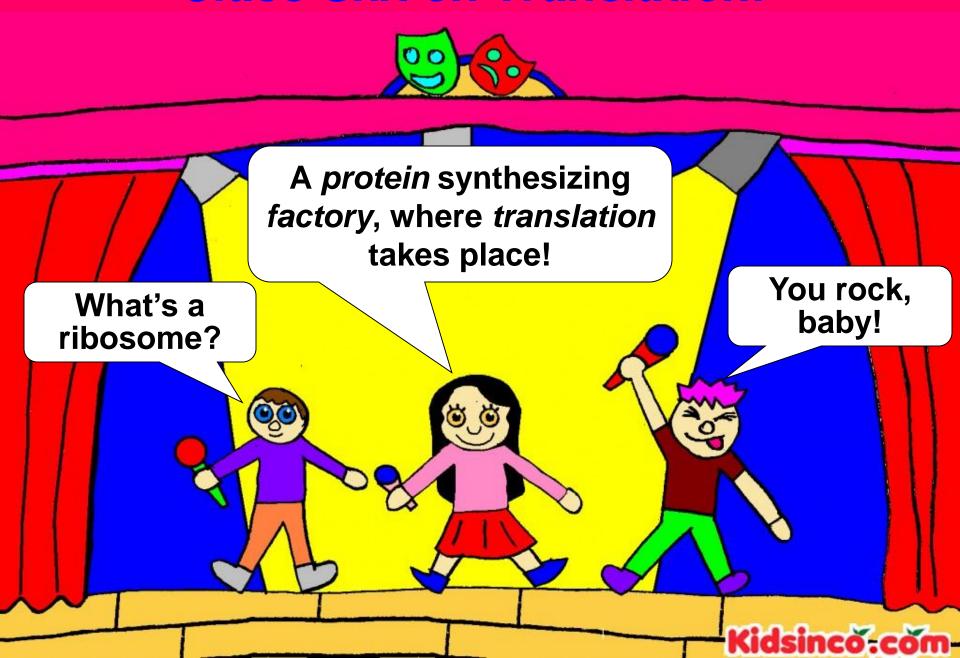




A Polyribosome. Which Way is Synthesis?



Class Skit on Translation!



Questions + Discussion



Macronutrients & Micronutrients Essential for Life

Macronutrients

H₂O/Water

- **√**1º Carbohydrates
- **√**2º Fats/Triglycerides/Lipids
- **√**3º Proteins

Sample Food Sources

Water, other drinks, fruits & vegetables Grains, vegetables, fruits, dairy products Meats, full-fat dairy products, oils Meats, legumes, dairy

(Micronutrients) NB: Need only minute quantities!

vegetables

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

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

Vegetables, vegetable oils, fruits, citrus, grains, dairy Fruits, vegetables, grains, nuts, dairy, meats, processed foods

Energy nutrients = yield ATP

MyPlate launched June 2, 2011

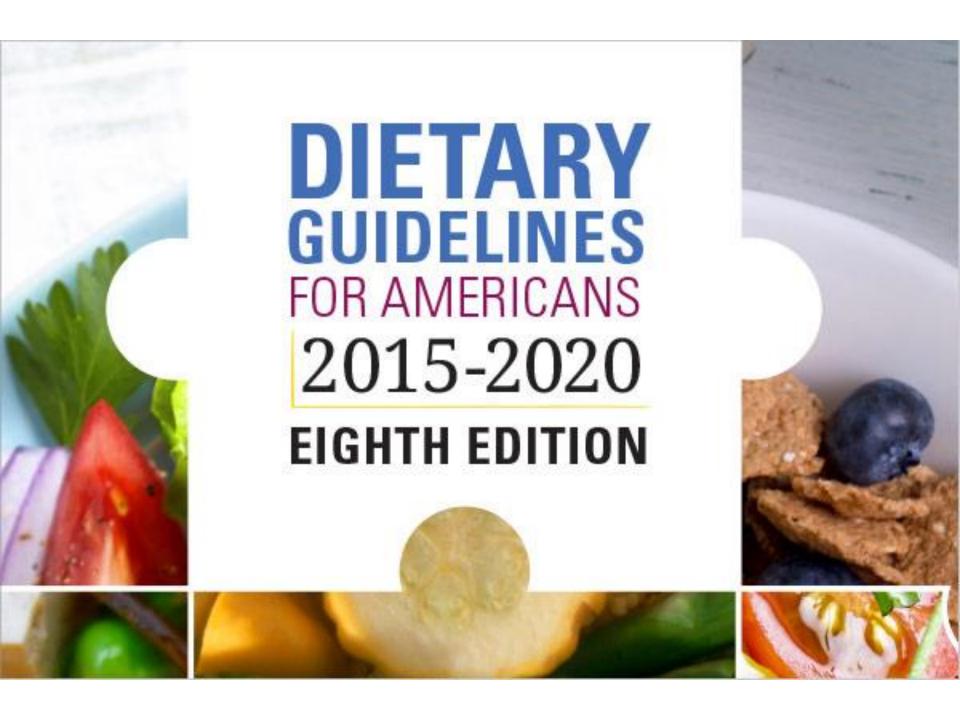
2. Focus on fruits. Whole fruit preferable to juice, but any fruit counts! Fill ½ your plate with fruits & vegetables!



- 3. Make at least ½ 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 ½ your plate with fruits & vegetables!

4. <u>Go lean with protein</u>. Keep protein to < ¼ plate! Nuts, beans, peas, seeds, poultry, lean meat, seafood,...



Dietary Guidelines for Americans 2015-2020 Released January 7, 2016

A healthy eating pattern includes:

- <u>Variety of vegetables</u> from all subgroups: dark green, red & orange, legumes, starchy & other
- Fruits, especially whole fruits
- Grains, at least half of which are whole grains
- <u>Fat-free or low-fat dairy</u>, including milk, yogurt, cheese &/or fortified soy beverages
- Variety of protein foods including seafood, lean meats & poultry, eggs, legumes & nuts, seeds & soy products
- Oils (healthy)

A healthy eating pattern <u>limits</u>:

- Saturated fats & trans fats, added sugars & sodium
- Balance calories with physical activity to manage weight.

http://health.gov/dietaryguidelines/2015/

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 <u>always</u>, 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!



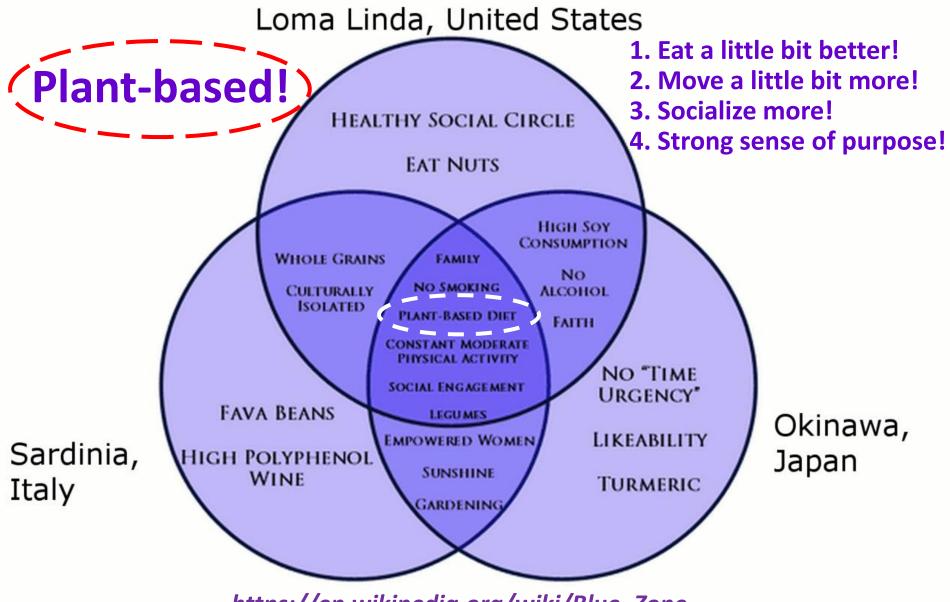


The World's Longest-Lived People! Blue Zones!



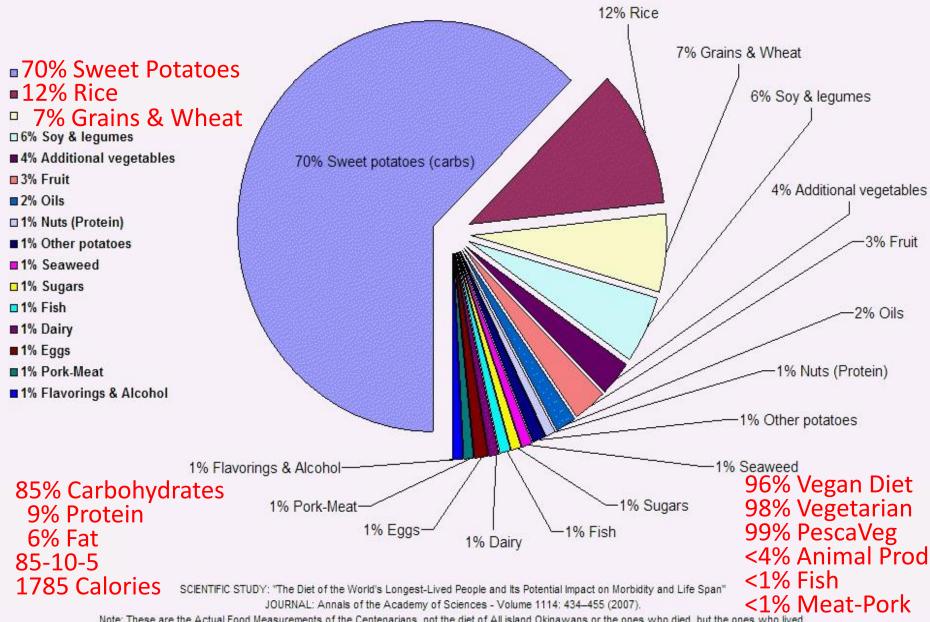
https://www.cbsnews.com/news/blue-zones-do-people-who-livein-certain-areas-live-longer/, Aug 2013.

Buettner, D. *National Geographic*, Nov 2005. M Poulain & Coworkers. *Experimental Gerontology*, Sep 2004

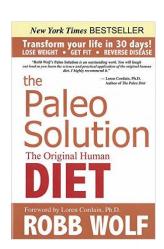


https://en.wikipedia.org/wiki/Blue_Zone
https://bluezones.com/
http://www.sciencedirect.com/science/article/pii/S0531556504002141

OKINAWA LONGEVITY DIET



Note: These are the Actual Food Measurements of the Centenarians, not the diet of All island Okinawans or the ones who died, but the ones who lived

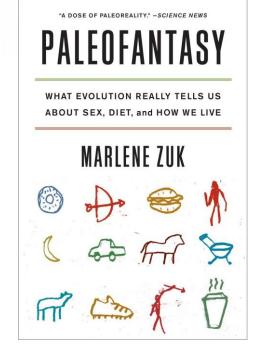


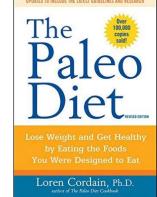




Evolutionary Biologist Behavioral Ecologist U Minnesota







The

Paleo

7 DAYS TO LOSE WEIGHT.

FEEL GREAT, STAY YOUNG

LOREN CORDAIN, Ph.D.

How much protein do you need?

Not much! 0.8 g/kg or 0.36 g/lb of body wt/d
50 kg or 110 lb female ? ~ 40 g/d
80 kg or 176 lb male ? ~ 64 g/d



Boneless, skinless, cooked chicken breast 6-8 oz, 53 -70 g of protein!

Average US woman gets 35% > RDA! Average US man 65% > RDA!

John Swartzberg, M.D. Chair, Editorial Board

Speaking of Wellness

WHO says to cut down on meat?

When I saw the headlines in October that meat was linked to cancer, I braced myself for the inevitable brouhaha. The news was that the International Agency for Research on Cancer (IARC), part of the World Health Or-

ganization (WHO), concluded that processed meats like hot dogs, bacon, and ham almost certainly increase the risk of colorectal cancer—by 18% per daily serving—and that red meat probably does as well.

But we've heard about this link many times before. Over the past 20 years, many observational studies have found that people who regularly eat red or processed meats have higher rates of several cancers, notably of the colon and rectum. And lab studies have shown that compounds formed when meat is processed (that is, smoked, salted, or cured) or cooked at high temperatures can cause cancer in animals or cells. All that research served as the basis of the IARC conclusions. But even in 2007 the World Cancer Research Fund, another key group of experts, concluded that there was "convincing" evidence that these meats increase the risk of colorectal cancer. And since 2002, WHO has advised people to moderate their consumption of processed meat, as do the still-pending 2015 Dietary Guidelines for Americans.

What elicited the most heated reaction in the press and blogosphere and especially from the meat industry was the fact that the IARC put processed meats in its Group 1—"carcinogenic to humans"—which includes tobacco smoking and asbestos. (It put red meats in Group 2A—"probably carcinogenic.") The IARC clearly explained that this classification merely indicates the strength of the evidence that something causes cancer, not the *degree* of risk. In fact, it said that the increased risk

from red or processed meat is "small" for individuals, though potentially important for public health since so many people eat meat.

What about that 18% increase in risk? The IARC estimated that for every serving of processed meat (just under 2 ounces) or red meat (3½ ounces) eaten daily for years, the lifetime risk of colorectal cancer goes up by about 18%. But this is what's known as relative risk, which can be misleading. For instance, the lifetime risk of developing colorectal cancer in the U.S. is about 5%. An 18% increase does not mean 5% + 18% = 23%, but rather 5% + (18% of 5%) = 6%. That means one extra case of colorectal cancer per 100 meat eaters. In contrast, smoking increases the lifetime risk of lung cancer by roughly 2,000%—from about 1 per 100 people to about 20 per 100. So while IARC may classify both processed meat and smoking as Group 1 carcinogens, there's no comparison in their risks.

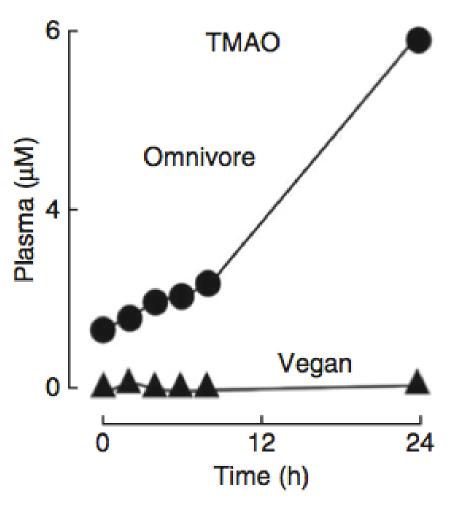
In fact, IARC cited estimates that 34,000 cancer deaths per year worldwide can be attributed to diets high in processed meat. In contrast, tobacco causes nearly 2 million cancer deaths per year.

I should add that I don't think it has been clearly established that meat causes cancer. Proving that foods cause or help prevent cancer is difficult for many reasons. Notably, the observational studies upon which the IARC classifications were largely based can only find associations—they cannot prove cause and effect.

That said, there are plenty of other reasons to moderate your intake of red meats and limit processed ones. There's strong evidence linking them to cardiovascular disease and a variety of other disorders, though it's not clear which compounds in them are the possible culprits. What's more, eating more plant-based foods and less meat is better for the planet, resulting in less greenhouse gas production.

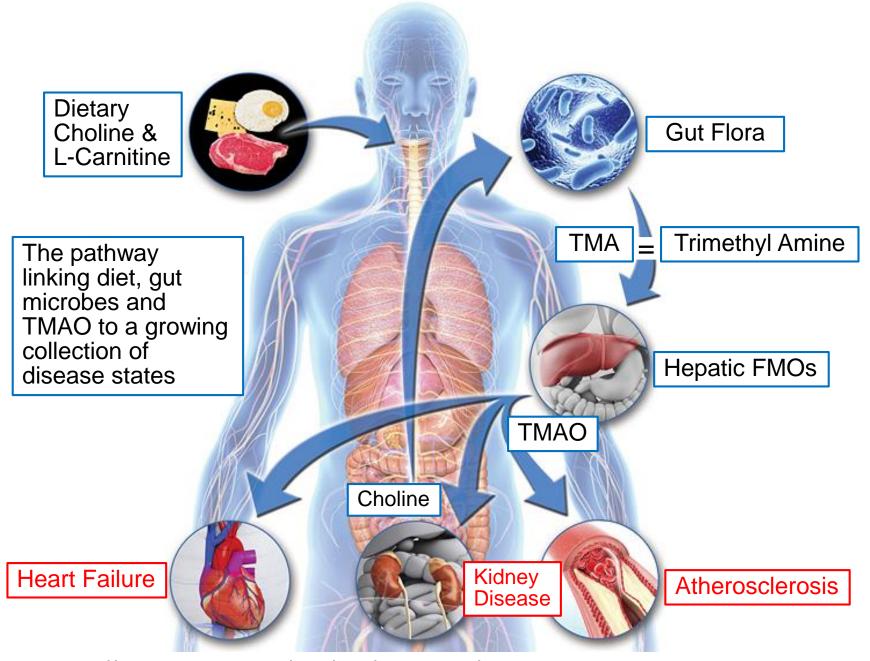
And there's a far surer way to reduce the risk of colorectal cancer than tinkering with your diet: Get screened.

Gut Bacteria Involved in Inflammation & Atherosclerosis?



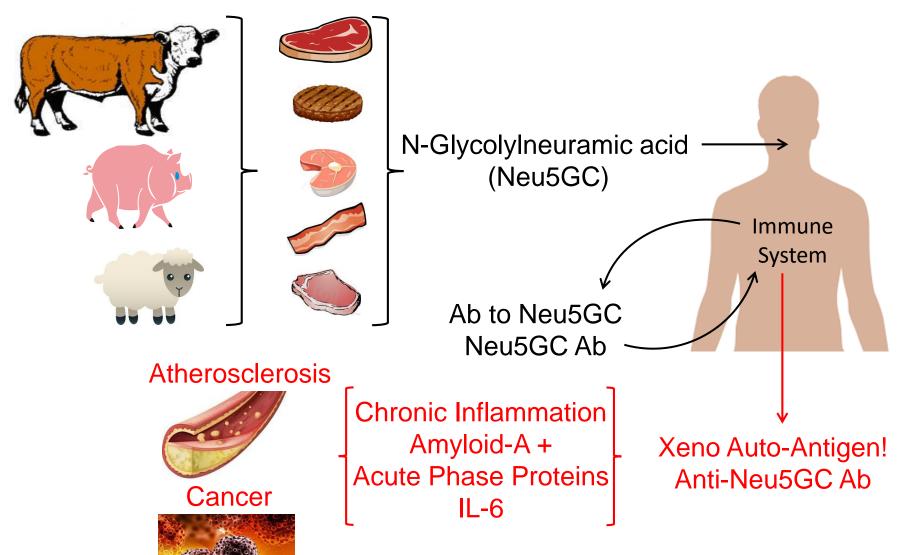
Meat & Eggs → L-Carnitine & Choline → Trimethyl Amine (TMA) → TMAO → Inflammation & Atherosclerosis

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

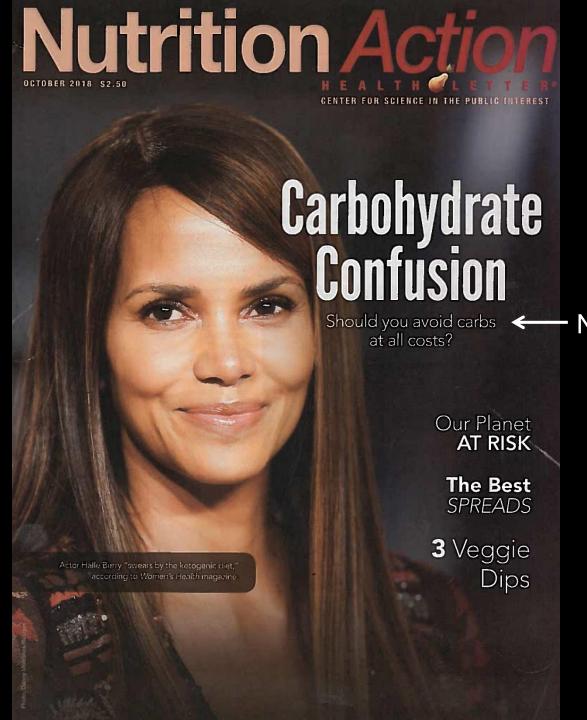


http://www.nejm.org/doi/full/10.1056/NEJMoa1109400#t=article

Red Meat-Derived Glycan Promotes Inflammation & Disease

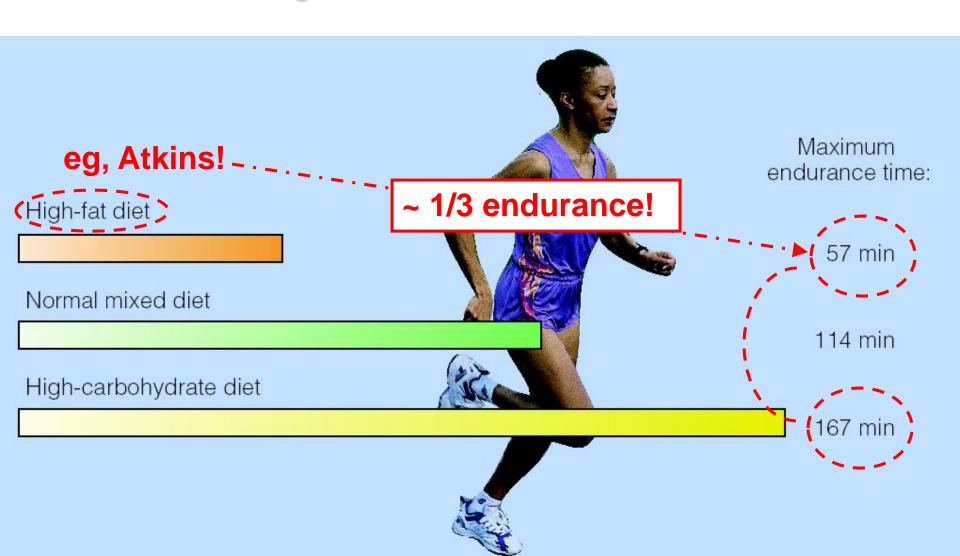


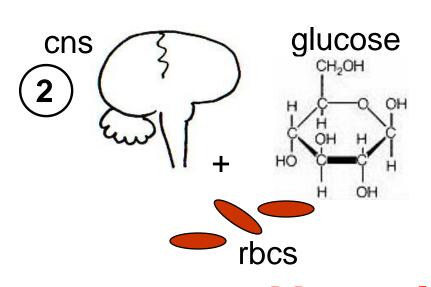
<u>Source</u>: After AN Samraj, *PNAS*, 2015, 112(2), 542-7. <u>http://m.pnas.org/content/112/2/542.long</u>



No, ↑ complex ↓ simple! Emphasize a plant-based diet!

Dietary Composition & Physical Endurance







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.



+ gall stones, ↓ thermoregulation...

We're better at storing fat vs carbohydrate!





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!!

DIETFITS (2018)

+ Pounds Lost
Trial (2009)
indicate that
reducing overall
calories is more
important than
macronutrient
composition of
the diet!

https://www.ncbi.nlm.nih.gov/pubmed/29466592 https://www.ncbi.nlm.nih.gov/pubmed/19246357



<u>TOTAL FAST</u> = <u>No Energy Nutrients</u> (<u>No Carbohydrates, Fats or Proteins)</u>

<u>ONLY</u>

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

60-day Fast???

<u>Lost 60 lb!! Wow!!</u>

```
Yet

> 3/4

26 lb Water

20 lb Lean Body Mass

(14 lb Fat

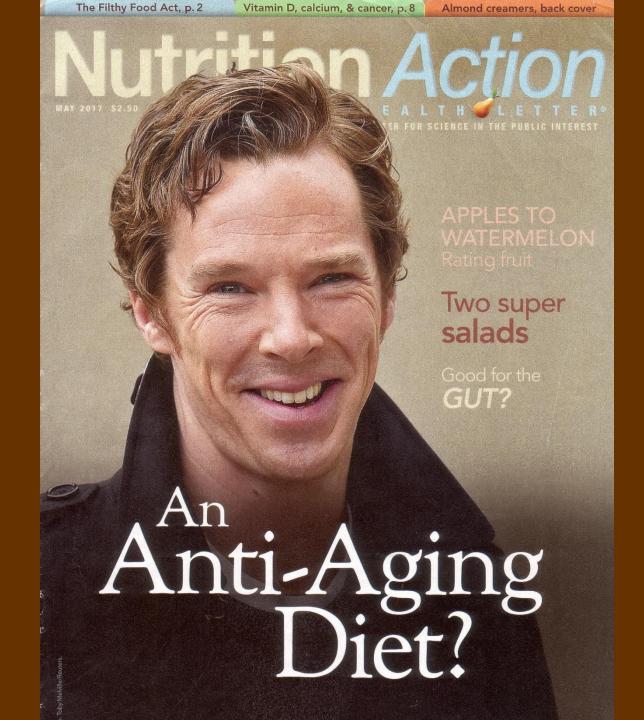
Fat < 1/4 total wt loss!
```

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.





CALERIE STUDY

Comprehensive Assessment of Long-term Effects of Reducing Intake of Energy



- 2-yr kcal restriction, assess biomarkers longer, healthier life
- 218 people, 21 51 yr, ½ ~ overwt, ½ normal wt
- Usual diet or cut kcal by 25% (achieved ~ 12% so < ½ goal)
- If cut calories, lost 10% body wt ~ 17 lb & kept off for 2 yr
- Cardiometabolic Δs: ↓ Cholesterol, ↓ Inflammatory markers,
 ↑ control blood sugar control w/o
 adverse sexual or immune function Δs

Some bone loss, but attributed to weight loss.



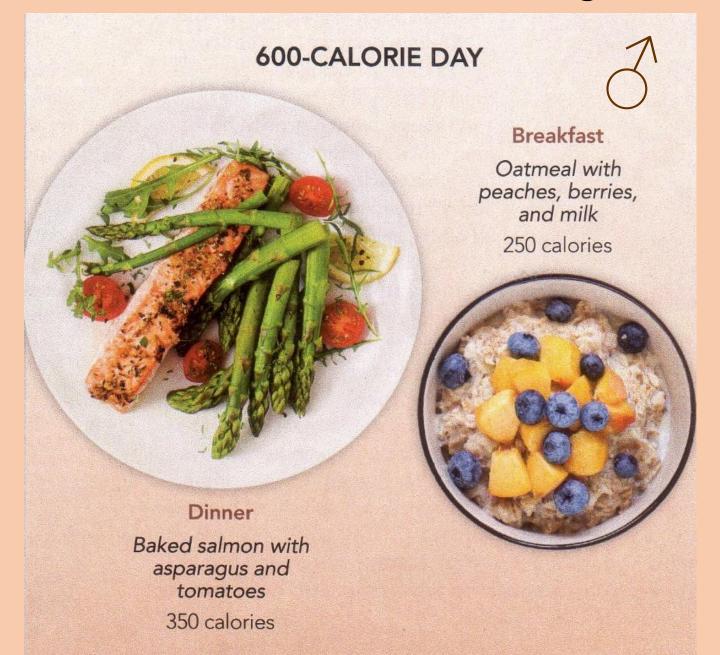


Das SK, Roberts SB, Bhapkar MV & coworkers. Am J Clin Nutr 2017 Apr, 105(4):913-927. https://www.ncbi.nlm.nih.gov/pubmed/28228420

5:2 Intermittent "Fasting"



5:2 Intermittent "Fasting"



Human Intermittent Fasting Studies

- ~100 overweight or obese women
- ½ cut 25% kcal every day



- ½ ate normally 5 d, but only 650 kcal/d for 2 d/wk
- After 3 6 mo, each group lost ~ same amount of wt but women on 5:2 diet had better insulin function!
- Likely easier for most humans to restrict for only 2 d/wk!

Harvie M, Wright C, Pegington M and coworkers. *Br J Nutr* 2013 Oct,110(8): 1534-47. https://www.ncbi.nlm.nih.gov/pubmed/23591120

Harvie M, Peginton M, Mattson M and coworkers. *Int J Obes* (London), 2011 May, 35(5):714-27. https://www.ncbi.nlm.nih.gov/pubmed/20921964

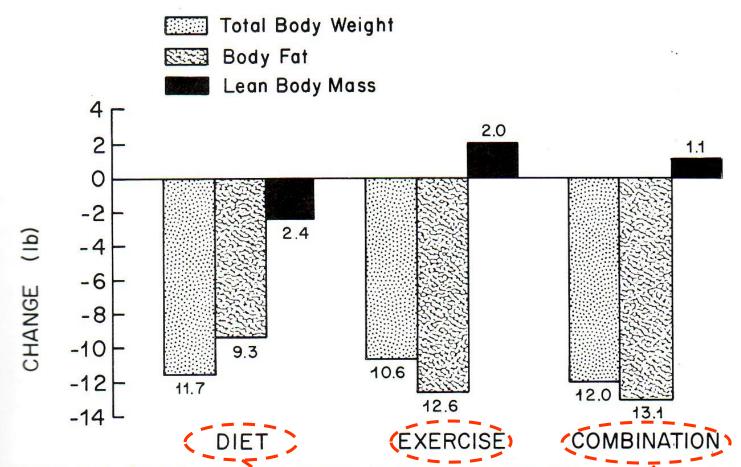


Figure 4–9. Changes in body weight, body fat, and lean body weight for diet, exercise, and combination groups. (From Zuti W. B., and Golding, L. A.: Comparing diet and exercise as weight reduction tools. **Phys. Sportsmed.** 4:49–53, 1976.)

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







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



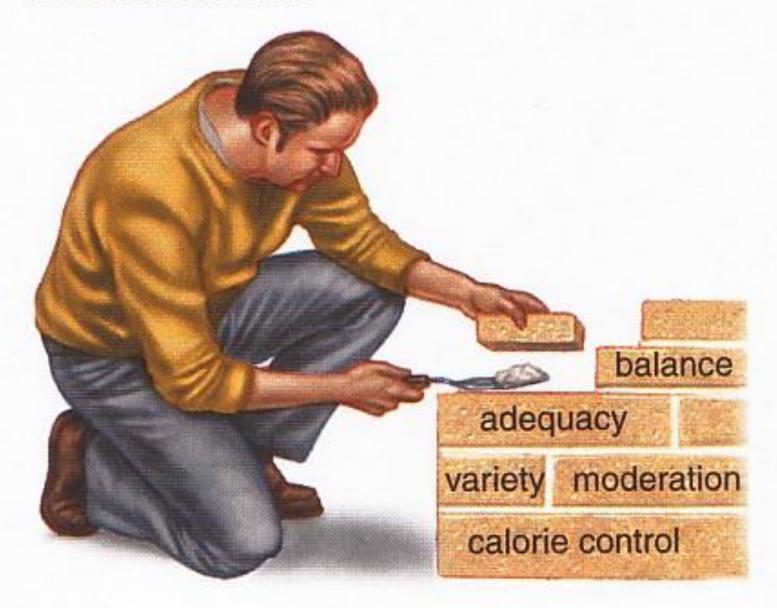




Emphasize ABCs + Variety & Moderation!



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

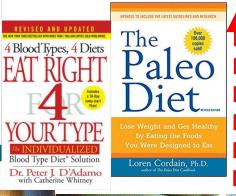
PUBLISHED BY PRICE POTTENGER Nutrition Physical **Degeneration**

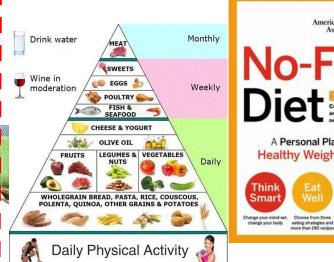
WESTON A. PRICE, DDS

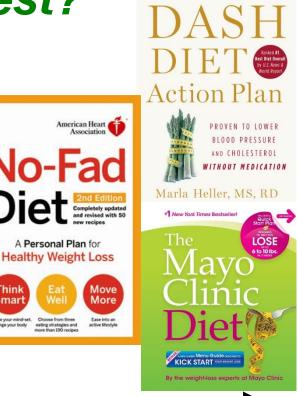
8th Edition, 23rd Printing

BARRY SEARS, PH.D.

Which Diets are Best?









Not Plant-based Lower Carbohydrate



Mediterranean Diet

Plant-based Lower Fat

American Heart

A Personal Plan for

Smart



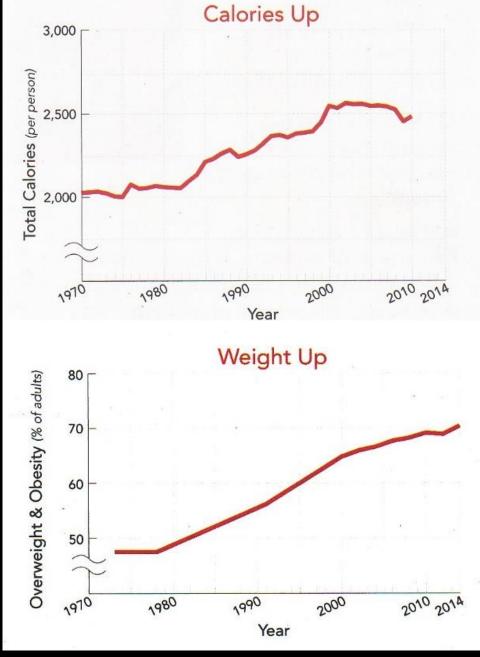
Not Peer-Reviewed = Trade Book → Opinion



Peer-Reviewed = **Text Books** → Research



Calories in the food supply have risen consistently since the onset of the obesity epidemic!



SOURCE: Liebman B & Hall H. How did we get here? Explaining the obesity epidemic. *Nutrition Action Health Letter*, 2018 Jul-Aug, 3-8.

Cheap, but calorie & fat dense!





Watch out for drinking your calories!

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.)

Starbucks 410 calories



Jogging 50 min.



Better choices!

What's an Ultra-Processed Diet?

Here are two sample menus from Kevin Hall's study pitting an ultra-processed diet against an unprocessed diet.

UNPROCESSED **ULTRA-PROCESSED** Breakfast Pancakes with margarine Oatmeal with blueberries and and syrup almonds Turkey sausage 2% milk Tater tots Apple juice Lunch Turkey sandwich with American Entrée salad with grilled chicken cheese and mayo on white bread breast, farro, apples, grapes, and lemon vinaigrette Baked potato chips Diet ginger ale Dinner Beef tender roast Cheeseburger French fries and ketchup Couscous with lemon and garlic Green beans Diet ginger ale Side salad with honey vinaigrette Snack Sweetened greek yogurt Carrots Canned peaches in Black bean hummus heavy syrup

For more information: BMJ Open 2016. doi:10.1136/bmjopen-2015-009892.

Eat Breakfast, Eat Early, Downsize, Go Low!



Eating early & less late (< ~ 6:30 pm) may help insulin work efficiently!

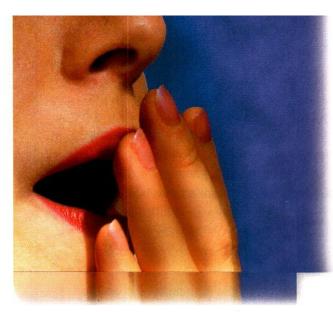


Smaller <u>amount</u> vs plate size!



Fruits & vegetables for low-calorie density!

SOURCE: Dow C. How to eat less. What works. What doesn't. *Nutrition Action Health Letter*, 2018 Jul-Aug, 6-8.



Sleep More, Eat Less



Maybe it's because you're not getting enough sleep.

Researchers allowed 12 healthy young lean men to sleep for either four or eight hours in a laboratory. After one night of

four hours of sleep, the men ate 22 percent more calories the next day than they did after eight hours. They also reported being more hungry before breakfast and dinner.

In a separate study, scientists found that a single night with only four hours of sleep led to insulin resistance in nine healthy lean men and women in their 40s. After the night of restricted sleep, the participants were less able to move blood sugar into their cells, which suggests that their bodies were at least temporarily resistant to insulin. Insulin resistance can lead to heart disease, diabetes, and possibly breast cancer.

What to do: Get enough sleep. Most adults need 7 to 8 hours a night. (School-aged children need at least 9 hours.) Other studies that limit adults' sleep find higher levels of ghrelin (which makes people hungry) and lower levels of leptin (which makes people feel full) in their blood. Changes in ghrelin, leptin, and insulin resistance may explain why studies find a higher risk of obesity, heart disease, diabetes, and high blood pressure in people who get too little sleep.

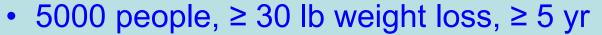
Ghrelin Leptin

Times of Times of Plenty!

http://www.vivo.colostate.e du/hbooks/pathphys/endo crine/gi/ghrelin.html

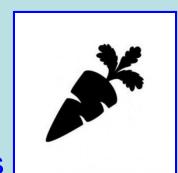
NAHL CSPI, 07/08/2010

Successful Dieting - National Weight Control Registry





- High-carbohydrate (55-60%), low-fat (24%) diet with the rest (~16-21%) from protein
- Wholesome vs. high-sugar carbohydrates including <u>fruits</u>, <u>vegetables</u>, <u>high-fiber</u> foods



 Conscious of calories knowing that total calories count, no matter what diet type



• Eight of 10 ate <u>breakfast daily</u> which may help better manage calories during the day



 Self-monitor, weigh themselves ≥ 1x/wk & many still keep food dairies

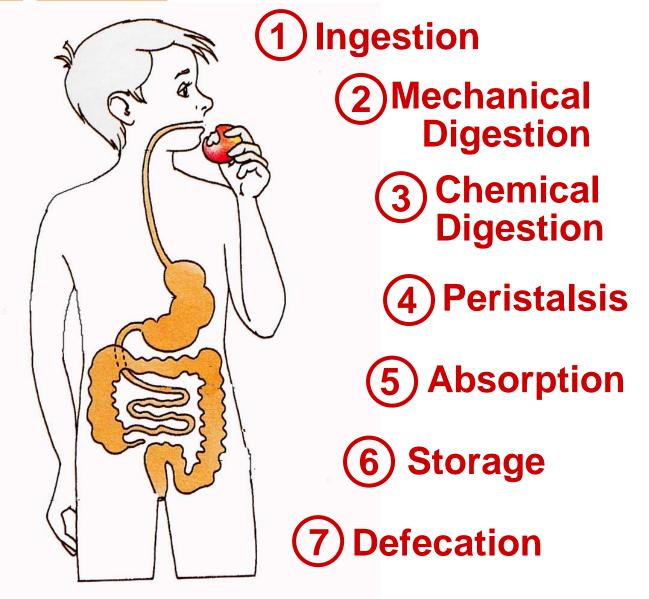


Much planned <u>physical activity</u>, 60-90 min/d, 1^o
 walking + looked for other ways to be active



<u>http://www.nwcr.ws/Research/published%20research.htm</u>
UC Berkeley Wellness Engagement Calendar, September 2013

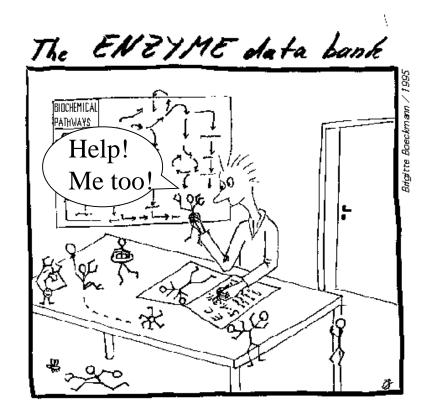
Digestion Steps



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

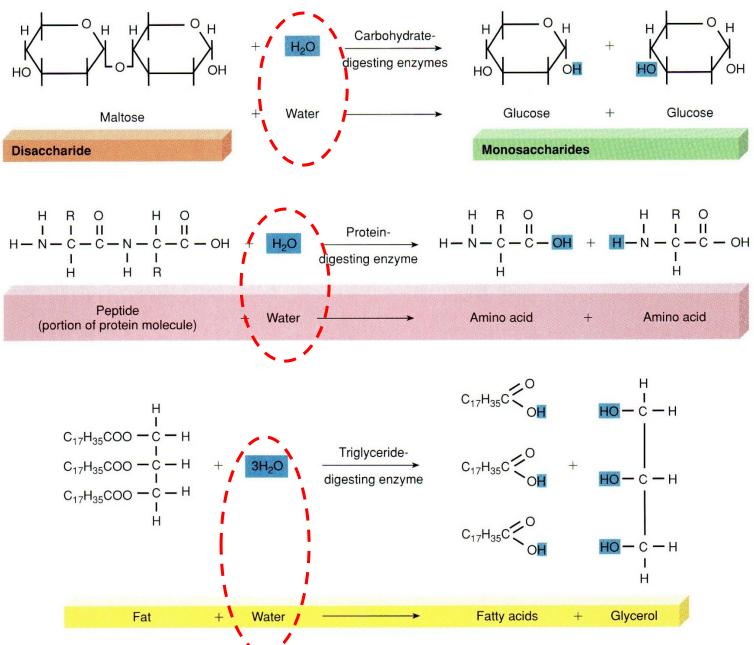
Hydrolysis of Energy Nutrients





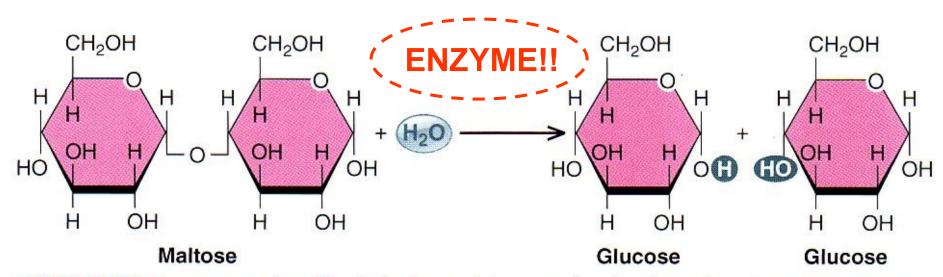
 H_2O +

Enzyme



SI Fox 2009 fig 18.1 p 614

What's missing?

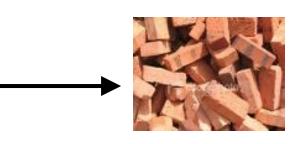


• FIGURE 15-1 An example of hydrolysis. In this example, the disaccharide maltose (the intermediate breakdown product of polysaccharides) is broken down into two glucose molecules by the addition of H₂O at the bond site.

Polymer to Monomer (Many to One)

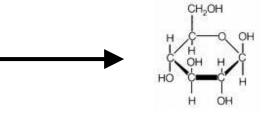
...Central-linking theme!!





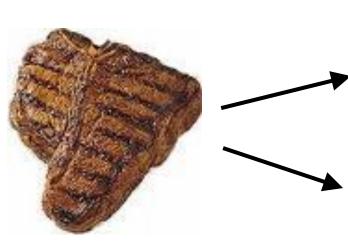
Carbohydrate

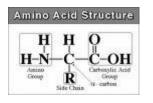




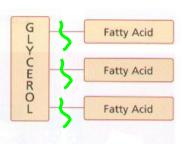
Glucose

Protein + Fat





Amino Acids



Fatty Acids

+

Glycerol