بسم الله الرحمن الرحيم



دانشگاه علوم پزشکی و خدمات بهداشتی درمانی شهید بهشتی

تغذیه درمانی در مدیریت دیابت در کودکان و نوجوانان

سمیه حسین پور نیازی

مرکزتحقیقات تغذیه و غدد درون ریز، پژوهشکده علوم غدد درون ریز و متابولیسم دانشگاه علوم پزشکی شهید بهشتی

زمستان ۱٤٠٢

Classification and diagnoses of diabetes

- Children and adolescents with diabetes
 - Type 1 Diabetes in Children and Adolescents
 - Monogenic diabetes (neonatal diabetes and maturity onset diabetes in the young [MODY])
 - Cystic fibrosis—related diabetes (present in youth)
 - Type 2 Diabetes in Adolescents and Youth (TODAY)
 - Criteria for the diagnosis of Type 2 diabetes
 - Categories of increased risk for diabetes (<u>prediabetes</u>)
 - * Testing for type 2 diabetes or prediabetes in asymptomatic children
 - Criteria for testing for diabetes or prediabetes in <u>asymptomatic adults</u>
- Screening for and diagnosis of GDM
- Specific types of diabetes due to other cause

Type 1 diabetes

- Can develop at any age
 - About two-thirds of new cases under the age of 18

- Two peak times for development of type 1 diabetes:
 - Early childhood (birth to eight years old)
 - At puberty

Classification and diagnoses of diabetes (cont'd)

Type 1 diabetes

Staging of type 1 diabetes

Stage	Stage 1	Stage 2	stage 3		
	AutoimmunityNormoglycemiapresymptomatic	AutoimmunityDysglycemiapresymptomatic	New onset hyperglycemiasymptomatic		
Diagnostic criteria	 Multiple autoantibodies No IGT or IFG 	 Multiple autoantibodies Dysglycemia: IFG and/or IGT FPG 100-125 mg/dl 2-h PG 140-199 mg/dl A1C 5.7-6.4% or ≥ 10% increase in A1C 	 Clinical symptoms Diabetes by standard criteria 		

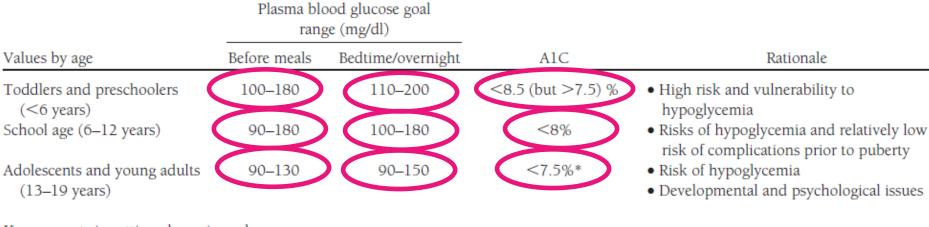
Classification and diagnoses of diabetes (cont'd)

Type 1 diabetes

Standard criteria for the diagnosis of diabetes

- \triangleright **FPG** ≥ 126 mg/dL (7.0 mmol/L). Fasting is defined as no caloric intake for at least 8 h.
- \triangleright 2-h PG ≥ 200 mg/dL (11.1 mmol/L) during an OGTT. The test should be performed as described by the WHO, using a glucose load containing the equivalent of 75 g anhydrous glucose dissolved in water
- ➤ In a patient with classic symptoms of hyperglycemia or hyperglycemic crisis, a random plasma glucose ≥ 200 mg/dL (11.1 mmol/L)

Plasma blood glucose and A1C goals for



Key concepts in setting glycemic goals:

- Goals should be individualized and lower goals may be reasonable based on benefit-risk assessment
- Blood glucose goals should be higher than those listed above in children with frequent hypoglycemia or hypoglycemia unawareness
- Postprandial blood glucose values should be measured when there is a disparity between preprandial blood glucose values and A1C levels

^{*}A lower goal (<7.0%) is reasonable if it can be achieved without excessive hypoglycemia

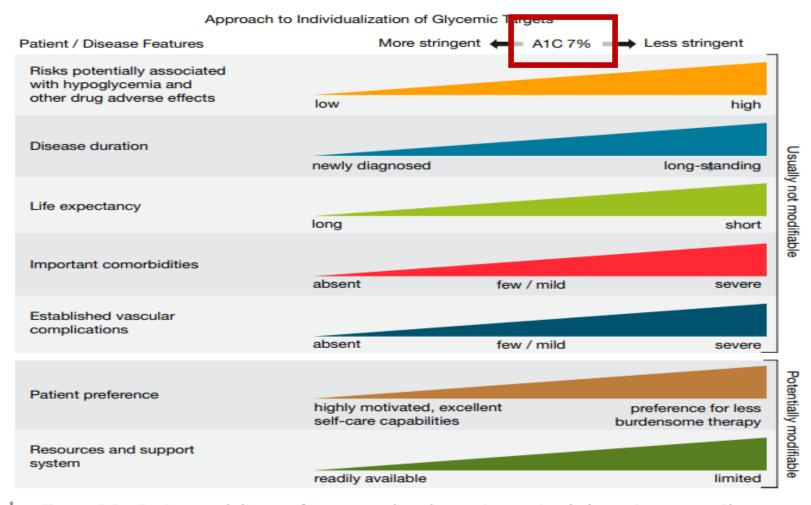


Figure 6.2—Patient and disease factors used to determine optimal glycemic targets. Characteristics and predicaments toward the left justify more stringent efforts to lower A1C; those toward the right suggest less stringent efforts. A1C 7% = 53 mmol/mol. Adapted with permission from Inzucchi et al. (71).

Recommendations for screening and treatment of complications and related conditions in pediatric type 1 diabetes

1. Thyroid disease

- Method: Thyroid-stimulating hormone; consider antithyroglobulin and antithyroid peroxidase antibodies
- When to start: Soon after diagnosis
- Follow-up frequency: Every 1–2 years if thyroid antibodies negative; more often if symptoms develop or presence of thyroid antibodies; at any time growth rate is abnormal
- Target: NA
- Treatment: Appropriate treatment of underlying thyroid disorder

2. Celiac disease

- Method: IgA tTG if total IgA normal; IgG tTG and deamidated gliadin antibodies if
 IgA deficient
- When to start: Soon after diagnosis
- Follow-up frequency: Within 2 years and then at 5 years after diagnosis; sooner if symptoms develop
- Target: NA
- Treatment: After confirmation, start gluten-free diet

• Evaluation for celiac disease should be considered if there is unsatisfactory weight gain that cannot be explained by poor metabolic control.



3. Hypertension

Method: Blood pressure monitoring

When to start: At diagnosis

Follow-up frequency: Every visit

Target: < 90th percentile for age, sex, and height; if ≥13 years old, <120/80 mmHg

Treatment: Lifestyle modification for elevated blood pressure (90th to <95th percentile for age, sex, and height or, if \geq 13 years old, 120–129/<80 mmHg); lifestyle modification and ACE inhibitor or ARB* for hypertension (\geq 95th percentile for age, sex, and height or, if \geq 13 years old, \geq 130/80 mmHg)

ADA. Diabetes care; 2022; 46 (s1): S19-40

4. Dyslipidemia

Method: Lipid profile, non-fasting acceptable initially

When to start: preferably after glycemia has improved and ≥ 2 years old

Follow-up frequency: If LDL ≤ 100 mg/dL, repeat at 9–11 years old; then, if <100 mg/dL, every 3 years

Target: LDL <100 mg/dL

Treatment: If abnormal, optimize glycemia and medical nutrition therapy; if after 6 months LDL >160 mg/dL or >130 mg/dL with cardiovascular risk factor(s), initiate statin therapy (for those aged >10 years)*

4. Dyslipidemia

- Non-HDL cholesterol:
- More predictive of persistent dyslipidemia and, therefore, atherosclerosis and future events than total cholesterol, LDL cholesterol, or HDL cholesterol levels alone
- As powerful as any other lipoprotein cholesterol measure in children and adolescents
- A major advantage: it can be accurately calculated in a non-fasting state

Youth with type 1 diabetes have a high prevalence of lipid abnormalities

Improved glycemia alone will not normalize lipids in youth with type 1 diabetes

ADA. Diabetes care; 2022; 46 (s1): S19-40

5. Nephropathy

Method: Albumin-to-creatinine ratio; random sample acceptable initially

When to start: Puberty or >10 years old, whichever is earlier, and diabetes duration of 5 years

Follow-up frequency: If normal, annually; if abnormal, repeat with confirmation in two of three samples over 6 months

Target: Albumin-to-creatinine ratio <30 mg/g

Treatment: Optimize glycemia and blood pressure; ACE inhibitor* if albuminto- creatinine ratio is elevated in two of three samples over 6 months

6. Retinopathy

Method: Dilated fundoscopy or retinal photography

When to start: Puberty or ≥ 11 years old, whichever is earlier, and diabetes duration of 3-5 years

Follow-up frequency: If normal, every 2 years; consider less frequently (every 4 years) if A1C <8% and eye professional agrees

Target: No retinopathy

Treatment: Optimize glycemia; treatment per ophthalmology

6. Neuropathy

Method: Foot exam with foot pulses, pinprick, 10-g monofilament sensation tests, vibration, and ankle reflexes

When to start: Puberty or ≥ 10 years old, whichever is earlier, and diabetes duration of 5 years

Follow-up frequency: If normal, annually

Target: No neuropathy

Treatment: Optimize glycemia; referral to neurology

• Hypoglycemia in children

 All children and adolescents should have height and weight plotted on the CDC growth curves at each clinic visit

Type 2 diabetes in youth is different not only from type 1 diabetes but also from type 2 diabetes in adults:

- •Has unique features, such as a more rapidly progressive decline in β -cell function
- Accelerated development of diabetes complications

• Long-term follow-up data from the Treatment Options for Type 2 Diabetes in Adolescents and Youth (TODAY) study showed that a majority of individuals with type 2 diabetes diagnosed as youth had microvascular complications by young adulthood

Risk-based screening for TODAY:

- After the onset of puberty
- \geq 10 years of age
- •whichever <u>occurs earlier</u>, in youth with <u>overweight</u> (BMI \geq 85th percentile) or <u>obesity</u> (BMI \geq 95th percentile)
- •who have one or more additional risk factors
- •Maternal history of diabetes or GDM during the child' gestation
- •Family history of diabetes in the first or second degree relative
- •Female sex
- •Low socioeconomic status
- •Signs of insulin resistance or condition associated with insulin resistance such as hypertension, dyslipidemia, PCO, SGA

- If screening is <u>normal</u>, repeat screening at a minimum of <u>3-year intervals</u>, or more frequently if BMI is increasing
- Fasting plasma glucose, 2-h plasma glucose during a 75-g oral glucose tolerance test, and A1C can be used to test for prediabetes or diabetes in children and adolescents

Table 14.1B—Recommendations for screening and treatment of complications and related conditions in pediatric type 2 diabetes											
Polycystic ovarian											
	Hypertension	Nephropathy	Neuropathy	Retinopathy	Nonalcoholic fatty liver disease	Obstructive sleep apnea	syndrome (for adolescent female individuals)	Dyslipidemia			
Corresponding	14.77–14.80	14.81-14.86	14.87 and 14.88	14.89–14.92	14.93 and 14.94	4.95	14.96–14.98	4.100-14.104			
recommendations											
Method	Blood pressure monitoring	Albumin-to- creatinine ratio; random sample acceptable initially	Foot exam with foot pulses, pinprick, 10-g monofilament sensation tests, vibration, and ankle reflexes	Dilated fundoscopy	AST and ALT measurement	Screening for symptoms	Screening for symptoms; laboratory evaluation if positive symptoms	Lipid profile			
When to start	At diagnosis	At diagnosis	At diagnosis	At/soon after diagnosis	At diagnosis	At diagnosis	At diagnosis	Soon after diagnosis, preferably after glycemia has improved			
Follow-up frequency	Every visit	If normal, annually; if abnormal, repeat with confirmation in two of three samples over 6 months	If normal, annually	If normal, annually	Annually	Every visit	Every visit	Annually			
Target	<90th percentile for age, sex, and height; if ≥13 years old, <130/80 mmHg	<30 mg/g	No neuropathy	No retinopathy	NA	NA	NA	LDL <100 mg/dL, HDL >35 mg/dL, triglycerides <150 mg/dL			
Treatment	Lifestyle modification	Optimize glycemia	Optimize glycemia;	Optimize glycemia;	Refer to gastro-	If positive symptoms,	If no contra-	If abnormal, optimize			

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Lifestyle management

- Comprehensive diabetes self-management education: All youth with type 2 diabetes and their families
- Comprehensive lifestyle programs that are integrated with diabetes management
- Achieve a **7–10**% decrease in excess weight

Lifestyle management

- At least 60 min of moderate to vigorous physical activity daily (with muscle and bone strength training at least 3 days/week) and to decrease sedentary behavior
- Healthy eating patterns that emphasize consumption of nutrient-dense, high-quality foods and <u>decreased</u> consumption of calorie-dense, nutrient-poor foods, particularly <u>sugar-added</u> <u>beverages</u>

• The ADA position statement:

Diabetes Care for Emerging Adults:

Recommendations for Transition From Pediatric to

Adult Diabetes Care Systems

ADA. Diabetes care; 2022; 46 (s1): S19-40

MEDICAL NUTRITION THERAPY (MNT)

Medial Nutrition Therapy (MNT)

Nutrition Therapy

Recommendations:

- *Individualized medical nutrition therapy* is recommended for youth with type 1 diabetes as an essential component of the overall treatment plan
- *Monitoring carbohydrate intake*, whether by carbohydrate counting or experience-based estimation, is a *key component* to optimizing glycemic management

Medial Nutrition Therapy (MNT)

Nutrition Therapy

- Comprehensive nutrition education at diagnosis, with annual updates, by an experienced registered dietitian nutritionist
- Assess caloric and nutrition intake in relation to weight status and cardiovascular disease risk factors
- Inform macronutrient choices

Medial Nutrition Therapy (MNT)

• Activity/exercise schedules need to be assessed, along with 24-hour recall and 3-day food diary to determine energy intake

• Growth patterns and weight gain need to be assessed every 3-6 months and recommended dietary advice adjusted accordingly.

Dietary Recommendation

Dietary recommendations

The general guidelines for macronutrients are similar to that

of the adult population with diabetes

Dairy

Fruits

Vegetable:

Grains

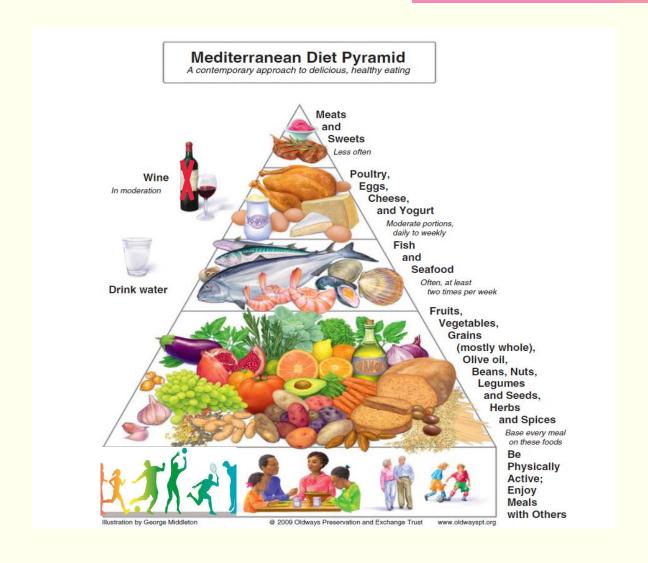
Protein

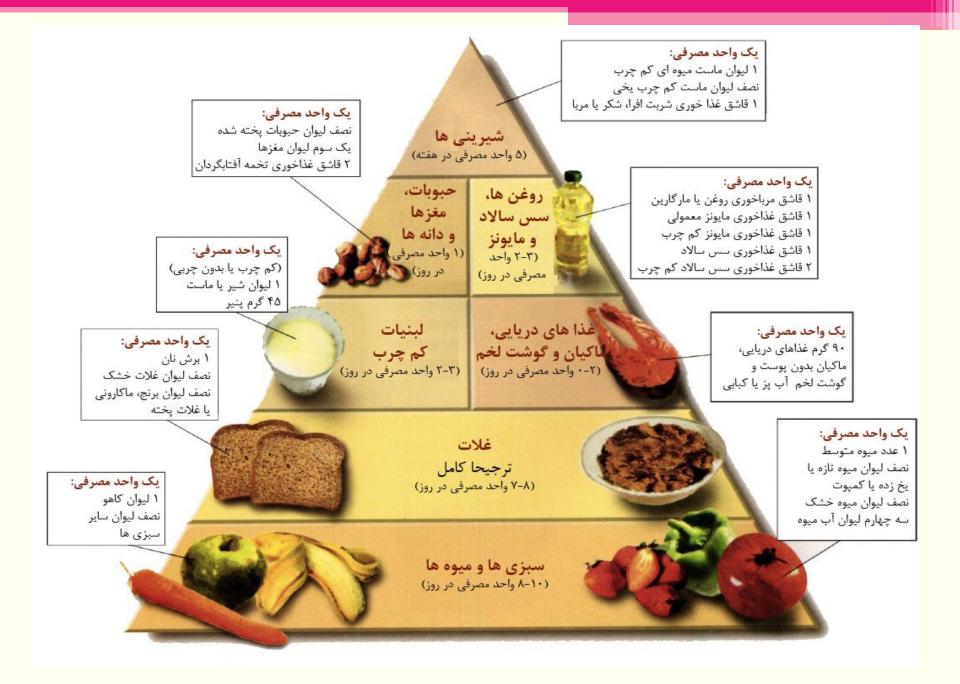
Choose My Plate.gov

Dietary recommendations

Plate method:

- Half the plate should consist of fruits and vegetables
- Other half is divided between whole grains and lean sources of protein
- The dairy is represented by a glass of nonfat or 1% milk or other nonfat or low-fat dairy source





هرم راهنمای غذایی ایرانی





Food groups and intermediate disease markers: a systematic review and network meta-analysis of randomized trials

Lukas Schwingshackl, ^{1,2} Georg Hoffmann, ³ Khalid Iqbal, ¹ Carolina Schwedhelm, ^{1,2} and Heiner Boeing ^{1,2}

Results: A total of 66 randomized trials (86 reports) comparing 10 food groups and enrolling 3595 participants was identified. Nuts were ranked as the best food group at reducing LDL cholesterol (SUCRA: 93%), followed by legumes (85%) and whole grains (70%). For reducing TG, fish (97%) was ranked best, followed by nuts (78%) and red meat (72%). However, these findings are limited by the low quality of the evidence. When combining all 10 outcomes, the highest SUCRA values were found for nuts (66%), legumes (62%), and whole grains (62%), whereas SSBs performed worst (29%).

Conclusion: The present NMA provides evidence that increased intake of nuts, legumes, and whole grains is more effective at improving metabolic health than other food groups. For the credibility of diet-disease relations, high-quality randomized trials focusing on well-established intermediate-disease markers could play an important role. This systematic review was registered at PROSPERO (www.crd.york.ac.uk/PROSPERO) as CRD42018086753. Am J

Clin Nutr 2018:108:576-586.

¹Department of Epidemiology, German Institute of Human Nutrition Potsdam-Rehbruecke (DIfE), Nuthetal, Germany; ²NutriAct – Competence Cluster Nutrition Research Berlin-Potsdam, Germany; and ³Department of Nutritional Sciences, University of Vienna, Vienna, Austria



REVIEW

OPEN ACCESS



Benefits of pulse consumption on metabolism and health: A systematic review of randomized controlled trials

Helena Ferreira^a, Marta Vasconcelos^a, Ana M. Gil^b, and Elisabete Pinto^{a,c}

^aCBQF - Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Porto, Portugal; ^bDepartment of Chemistry and, CICECO-Aveiro Institute of Materials, University of Aveiro, Aveiro, Portugal; ^cEPIUnit - Instituto de Saúde Pública, Universidade do Porto, Porto, Portugal

ABSTRACT

Pulses are nutrient-dense foods that have for a long time been empirically known to have beneficial effects in human health. In the last decade, several studies have gathered evidence of the metabolic benefits of pulse intake. However, it remains unclear at what amounts these effects may be attained. This study aimed to systematically review the scientific outputs of the last two decades regarding health benefits of pulse consumption and the amounts necessary for positive outcomes to be achieved. A PubMed search including keywords [("dietary pulses", "pulses", "legumes", "grain legumes", "bean", "chickpea", "pea", "lentil", "cowpea", "faba bean", "lupin") and ("inflammation", "inflammatory markers", "C-reactive protein", "blood lipids", "cholesterol", "cardiometabolic health", "cardiovascular disease", "diabetes", "glycaemia", "insulin", "HOMA-IR", "body weight", "body fat", "obesity", "overweight", "metabolome", "metabolic profile", "metabolomics", "biomarkers", "microbiome", "microbiota", "gut")] was performed. Only English written papers referring to human dietary interventions, longer than one day, focusing on whole pulses intake, were included. Most of the twenty eligible publications reported improvements in blood lipid profile, blood pressure, inflammation biomarkers, as well as, in body composition, resulting from pulse daily amounts of 150 g (minimum-maximum: 54-360 g/day; cooked). Concerns regarding methodological approaches are evident and the biochemical mechanisms underlying such effects require further investigation.

KEYWORDS

Biomarkers; cardiovascular risk factors; ingestion; legume grains; well-being



Exercise

- Goal of physical activity for all youth with type 1 diabetes:
 - 60 min of moderate- to vigorous-intensity aerobic activity daily



• Vigorous muscle-strengthening and bonestrengthening activities at least 3 days per week

Exercise

FPG targets prior to physical activity and exercise: 126–180 mg/dL

• individualized based on the *type*, *intensity*, *and duration of activity*

Prevent hypoglycemia:

• In low- to moderate-intensity aerobic activities (30–60 min):

Consume 10–15 g of carbohydrate

After insulin boluses (relative hyperinsulinemia)

consider 0.5–1.0 g of carbohydrates/kg per hour of exercise (30–60 g)

MNT recommendation for diabetes

Carbohydrate counting

- Aim
- Effectiveness
- Often used for:
- Starchy foods
- Carbohydrate distribution in meals
- Insulin carbohydrate ratio

Carbohydrate counting (cont'd)

Insulin carbohydrate ratio:

- Adults: 1 unit of insulin for every 10 to 15 grams of carbohydrate
- School-age child: 1 unit of insulin for every 20 to 30 grams of carbohydrate

However:

careful monitoring of blood glucose and individual response should be evaluated to individualize the ratio.

Gluten Free diet

Only treatment for CD: elimination of gluten peptides

- Delete gluten Source: wheat, rye, barley
- Substitute with corn, potato, rice, soybean, oats

Nutritional assessment in CD

Assessment:

- Anemia (Fe, folate or B12)
 - Ferritin
 - Red blood cell folate
- 25-OH vitamin D
- Bone density
- Weight loss and diarrhea:
 - Fat soluble vitamins (A, E, K)
 - Mineral (Ze)
- Secondary outcome: lactose and fructose intolerance
 - Low lactose- low fructose diet



بیمار آقای علی ط. مبتلا به دیابت نوع ۱

- سن: ۹ سال
- تاریخچه پزشکی

بیمار یک سال است که مشخص شده به دیابت نوع ۱ مبتلا شده است

• سابقه فامیلی:

پدر، عمو مبتلا به دیابت نوع ۱

عمه مبتلا به دیابت نوع ۲

• فعالیت بدنی:

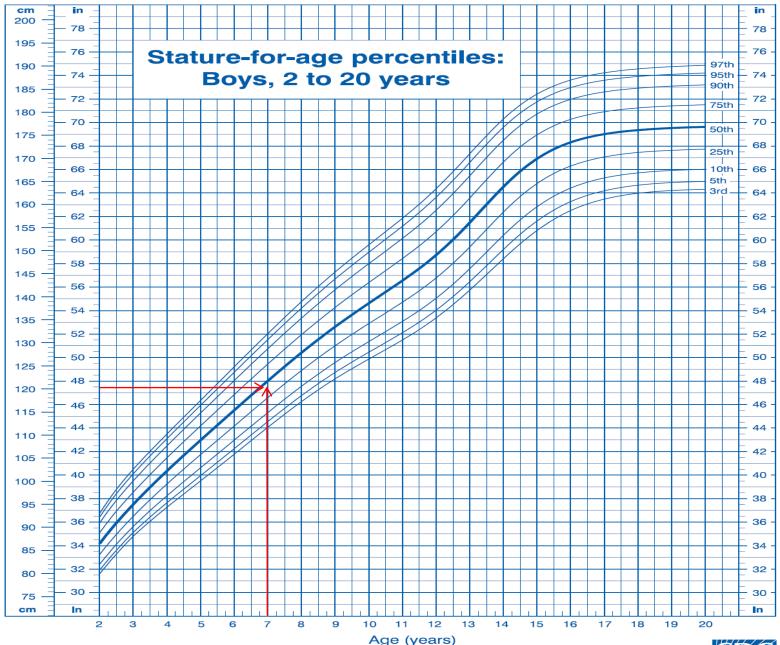
سبک (فقط در حد پیاده روی از منزل تا مدرسه)

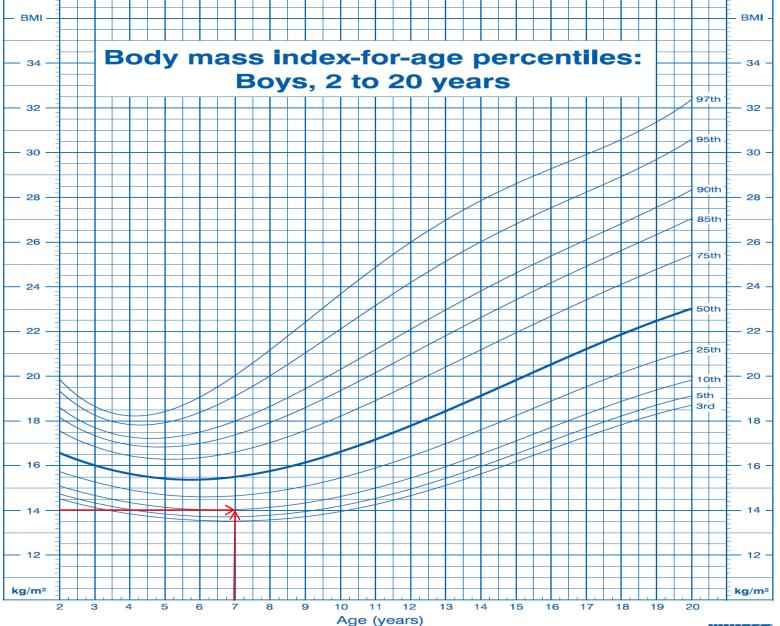
Objective

داده های تن سنجی:

- **وزن** : ۲۰ کیلوگرم
- **قد**: ۱۲ سانتی متر

• BMI=20/ $(1.20)^2 = 13.8$









Objective

أزمايش خون

Test	Result
Before meals (BS)	186 mg/dl
Bedtime (BS)	218 mg/dl
HbA1C	8%

		ood glucose goal ge (mg/dl)		
Values by age	Before meals	Bedtime/overnight	A1C	Rationale
Toddlers and preschoolers (<6 years)	100-180	110–200	<8.5 (but >7.5) %	 High risk and vulnerability to hypoglycemia
School age (6–12 years)	90–180	100–180	<8%	 Risks of hypoglycemia and relatively low risk of complications prior to puberty
Adolescents and young adults (13–19 years)	90–130	90–150	<7.5%*	Risk of hypoglycemiaDevelopmental and psychological issues

• یادآمد خوراک ۲۶ ساعته (یک روز تعطیل):

تزریق انسولین aspart (۶ واحد): ۸ صبح صبحانه (۸:۳۰)

نان تست: ۲کف دست

- پنیر ۱ قوطی کبریت
- خیار ۱ عدد + یک عدد گوجه فرنگی
 - چای ۱ لیوان + ۱ عدد خرما

تزریق انسولین aspart (۲ واحد): ۱۲ ظهر ناهار: ۱۲:۳۰

- ماهي قزل آلاي سرخ شده ١ عدد متوسط
 - برنج ١٠قاشق غ
 - دلستر ۱ لیوان

یادآمد خوراک ۲۶ ساعته(یک روز تعطیل): (ادامه)

عصرانه (ساعت ١٦):

- سه عدد بیسکویت
 - یک عدد پرتقال

تزریق انسولین aspart (۶ واحد): ۱۸عصر شام: ۱۸:۳۰

- کباب (یک سیخ) + گوجه فرنگی ۱عدد
 - برنج ۱۰ قاشق غذاخوری
 - ماست نصف ليوان

وعده قبل از خواب ساعت: ۲۱

- ۱ لیوان شیر پرچرب (۲.۵ ٪)
- تزریق انسولین ۱۲) glargine (۱۲ واحد): ۹ شب

• یاداًمد خوراک ۲۶ ساعته (یک روز معمولی):

تزریق انسولین aspart (٤ واحد): ٨ صبح

صبحانه (۸:۳۰)

نان تست: ۲کف دست

- پنیر ۱ قوطی کبریت
- خامه دو قاشق مرباخوری+ مربای یک قاشق غذاخوری
 - چای ۱ لیوان
 - میان وعده:
 - یک عدد سیب
 - یک عدد کیک با آبمیوه صنعتی
 - تزریق انسولین aspart (٦ واحد): ۱۲ ظهر

ناهار: ۱۲–۱۳

- خورش قیمه (کدو یک عدد، ۳ تکه گوشت خورشتی، ۳ قاشق غذاخوری لپه، یک قاشق غذاخوری روغن)
 - برنج ۱۰قاشق غ
 - دلستر ۱ ليوان

یادآمد خوراک ۲۶ ساعته(یک روز معمولی): (ادامه)

عصرانه (ساعت ١٦):

- یک لیوان بستنی
- ۱۰ عدد کشمش و نخودچی

تزریق انسولین aspart (٤ واحد): ۱۸عصر

شام: ۲۸:۳۰

- یک عدد سیب زمینی متوسط + یک عدد تخم مرغ آب پز + یک قاشق مرباخوری کره
 - ۳ کف دست نان لواش
 - یک لیوان دوغ صنعتی

وعده قبل از خواب ساعت: ۲۱

۱ لیوان شیر پرچرب (۲.۵ ٪) + یک عدد کیک یزدی

تزریق انسولین glargine (۱٦ واحد): ۹ شب

عادات غذایی بیمار:

✓ غذاهای آماده مانند پیتزا و ساندویچ را دوست دارد و روزی یک بار در مدرسه غذاهای آماده می خورد.

- ✓ تمایل به مصرف مربا، کره، خامه، ارده و شیره دارد.
- ✓میان وعده کیک، پفیلا، پفک، شکلات را ترجیح می دهد.
 - √نوشابه و دلستر دوست دارد.
 - √بعد از پخت غذا نمک اضافه می کند.

بررسی کفایت تغذیه ای جدول امتیاز دهی کفایت وتنوع غذایی آقای علی ط در روز تعطیل

تعداد واحدهای دریافتی از هر گروه غذایی					خداء داغة
گوشت	شير	میوه ها	سبزی ها	نان، غلات	غذای دریافتی
	0/6	0/6	2	2	صبحائه نان تست دو کف دست، پنیر یک قوطی کبریت، خیار یک عدد، گوجه فرنگی یک عدد، یک عدد،
2				2	ناهار: ماهى يك عدد قزل الاى سرخ شده، برنج 10 قاشق غذاخورى، دلستر يك ليوان
				1	میان و عده عصر: سه عدد بیسکویت،

ادامه بررسی کفایت تغذیه ای

جدول امتیاز دهی کفایت وتنوع غذایی آقای علی ط در روز تعطیل:

تعداد و احدهای دریافتی از هر گروه غذایی						
گو شت 	حبوبات و مغزها	شیر	ميوه ها	سبزی ها	نان، غلات	غذاهای دریافتی
1/5		0/5		1	2	شام: کباب یک سیخ، گوجه فرنگی یک عدد، برنج 10 قاشق غذاخوری، ماست نصف لیوان
		1				میان وعده قبل از خواب: یک لیوان شیر پرچرب
3/5	0	2	0/6	3	7	جمع واحدهاى مصرفى
1/5	1	3-2	3	4	9	جمع واحدهای توصیه شده برای 2200کیلوکالری
10	0	10	2	7/5	7.7	امتياز كفايت على: 37

زیرگروه های غذایی جهت امتیاز تنوع غذایی

نان و غلات (2 امتیاز)

- برنج و نان های سفید، باگت، ماکارونی، کلوچه و انواع شیرینی و بیسکویت
- ، برنج قهوه ای، نانهای سنتی و سبوس دار مانند سنگگ، غلات کامل مانند جو، بلغور، گندم

سبزی ها (2 امتیاز)

- سبزی های برگ سبز تیره مانند سبزی خوردن، اسفناج، براکلی
- سبزی های نشاسته ای مانند سیب زمینی، باقلا، نخود فرنگی، ذرت
- سبزی های قرمز، زرد و نارنجی مانند گوجه فرنگی، هویج، کدو حلوایی، فلفل دلمه ای
 - سایر انواع سبزی ها شامل انواع کلم، قارچ، بیاز، تره فرنگی، سیر

ميوه ها (2 امتياز)

- انواع مركبات، صيفى جات، توتها
 - سایر انواع میوه و آب میوه

گوشت و تخم مرغ (1 امتیاز)

- انواع گوشتهای قرمز ، سفید و ماهی
 - تخم مرغ

زیرگروه های غذایی جهت امتیاز تنوع غذایی

حبوبات و مغزها (1 امتياز)

- حبوبات
- مغزها

شیر و فراورده های آن (1 امتیاز)

- شير
- ماست/دو غ/کشک
 - انواع پنیر

نان و غلات: 1 امتياز

سبزی ها: 1 امتیاز

ميوه ها: 1 امتياز

گوشت و تخم مرغ: 1 امتياز <u> </u>

حبوبات ومغزها: 0 امتياز

شیر و فراورده های آن: 2 امتیاز

مجموع: 6 امتياز

ادامه **بررسی گفایت تنوع تغذیه ای**نمره امتیاز از ۶ گروه غذایی: ۲۷ از ۵۰
نمره امتیاز تنوع غذایی: ۶
امتیاز کل

امتياز	خصوصیات رژیم غذایی
٧.	تنوع وانتخاب عالى است
889	کفایت وتنوع رژیم تا حدی مناسب
<%+	رژیم غذایی بایستی بررسی و اصلاح گردد

• با توجه به نیاز علی، مصرف گروه میوه ها، سبزی ها، نان و غلات، حبوبات و مغزها باید افزایش یابد و متنوع تر شود.

بررسی کفایت تغذیه ای

یک لیوان بستنی، یک عدد پرتقال

جدول امتیاز دهی کفایت و تنوع غذایی آقای علی ط در یک روز معمولی

	ه غذایی	یافتی از هر گرو	اد واحدهای درب	تعد		
گوش <i>ت</i> 	حبوبات و مغزها	شیر	ميوه ها	سبزی ها	نان، غلات	غذای دریافتی
		0/0				
		0/6			2	صبحانه نان تست: 2 کف دست، پنیر یک قوطی کبریت، خامه دو قاشق مرباخوری، مربا یک قاشق غذاخوری، چای یک لیوان
			1			میان و عده عصر یک عدد سیب، یک عدد کیک با آبمیره صنعتی
1	1			1	2	ناهار کدو یک عدد، 3 تکه گوشت خورشتی، 3 قاشق غذاخوری لیه، برنج 10 قاشق غذاخوری، دلستر یک لیوان
			1			عصرانه

ادامه بررسی کفایت تغذیه ای

جدول امتیاز دهی کفایت و تنوع غذایی آقای علی ط در یک روز معمولی:

تعداد و احدهای دریافتی از هر گروه غذایی						
گوشت	حبوبات و مغز ها	شیر	میوه ها	سبزی ها	نان، غلات	غذاهای دریافتی
1		0.5		1	1	شام: یک عدد سیب زمینی متوسط+ یک عدد تخم مرغ آب پز + 3 کف دست نان لواش + یک لیوان دوغ
		1				میان وعده قبل از خواب: یک لیوان شیر +یک عدد کیک یزدی
2	1	2	2	2	5	جمع واحدهای مصرفی
1/5	1	3-2	3	4	9	جمع واحدهای توصیه شده برای 2200کیلوکالری
10	10	10	6.6	5	5/5	امتياز كفايت على: 47

 $(\Delta \div 9) *1 \cdot = \Delta/\Delta$

نان و غلات: 1 امتياز

سبزی ها: 1 امتیاز

ميوه ها: 2 امتياز

گوشت و تخم مرغ: 1 امتیاز

حبوبات ومغزها: 1 امتياز

شیر و فراورده های آن: 2 امتیاز

مجموع: 8 امتياز

ادامه بررسی گفایت تنوع تغذیه ای در یک روز معمول نمره امتیاز از ۵ گروه غذایی: ۴۷ از ۵۰ نمره امتیاز تنوع غذایی: ۶ نمره امتیاز تنوع غذایی: ۶ امتیاز کل ۴۷ = ۶۲+۶

خصوصیات رژیم غذایی

تنوع وانتخاب عالی است

کفایت وتنوع رژیم تا حدی مناسب

کفایت وتنوع رژیم تا حدی و اصلاح گردد

رژیم غذایی بایستی بررسی و اصلاح گردد

با توجه به نیاز علی، مصرف گروه میوه ها، سبزی ها، نان و غلات باید افزایش یابد و متنوع تر شود.



روش محاسبه مصرف انرژی مورد نیاز روش محاسبه معرف انه علی

روش اول: محاسبه انرژی مورد نیاز در کودکان و نوجوانان

سن (سال)	کیلو کالری به ازای هر سانتی متر قد
1-4	10
4-8	18
Y-1•	10
پسران	
11-12	18
10-11	17
دختران	
11-12	1٤
10-11	14/2

محاسبه انرژی برای کودکان و نوجوانان با فعالیت های معمول می باشد و در صورت فعالیت های ورزشی می بایست مقدار انرژی صرف شده برای فعالیت ورزشی به آن اضافه شود.

روش دوم: محاسبه انرژی بر اساس فرمول های پیش بینی کننده تخمین انرژی مصرفی

EER پسران ۸-۳ سال (بین صدک ۵ تا ۸۵ نمایه توده بدنی) [†]:

EER= TEE + Energy deposition

(کیلوکالری برای ذخیره بافتها) ۲۰ + ([m] قد × ۹۰۳ + [Kg] وزن × ۲۶/۷ × (سال) سن × ۶۱/۹ – ۱۸۸۵ = EER = ۸۸/۵ – ۱۸۸۵

EER پسران ۱۸ –۹ سال (بین صدک ۵ تا ۸۵ نمایه توده بدنی) [†]:

EER= TEE + Energy deposition

(کیلوکالری برای ذخیره بافتها) ۲۵ + ([m] قد × ۹۰۳ + (Kg] وزن × ۲۶/۷ × PA (سال) سن × ۹۱/۹ – ۸۸/۵ = EER = ۸۸/۵ – ۱۹/۹ سال)

ضریب فعالیت بدنی برای پسران ۱۸-۳ سال PA-

۱/۰ = PA؛ در صورتیکه PAL بزرگتر یا مساوی ۱ و کمتر از ۱/۴ باشد (بی تحرک)

PA = ۱/۱۳ و کمتر از ۱/۶ باشد (کم فعال) بزرگتر یا مساوی ۱/۴ و کمتر از ۱/۶ باشد (کم فعال)

PAL ع ۱/۲۶ در صورتیکه PAL بزرگتر یا مساوی ۱/۶ و کمتر از ۱/۹ باشد (فعال)

PAL و کمتر از ۲/۵؛ در صورتیکه PAL بزرگتر یا مساوی ۱/۹ و کمتر از ۲/۵ باشد (بسیار فعال)

Mahan LK, Raymond JL. Energy. Krause's Food and the Nutrition Care Process. 14th ed. United States: Saunders. 2017; P:17-27.

پاسخ

- 🖊 نمودار قد برای سن، حدود ۵۰: قد طبیعی
- 🗡 نمودار BMI برای سن (CDC): صدک ۱۰: مبتلا به کاهش وزن

محاسبه انرژی مورد نیاز (برمبنای قد):

روش اول: ۱۲۰×۱۵=۱۸۰۰ Kcal

روش دوم:

TEE = $\lambda \lambda/\Delta - 91/9 \times 9$ (اسال) + $1/17 \times (79/9 \times 7 + 9 \cdot 7 \times 1/7 \cdot) + 20 = 10 \cdot 7$

با توجه به کم وزن بودن علی لازم است که جهت افزایش وزن در ابتدا ۳۵۰ کیلوکالری به کالری مورد نیاز وی که بر اساس نگهداری وزن است، اضافه

Krauses Food & The Nutrition Care Process. 2012.

Assessment

درصد درشت مغذی ها از کل کالری آقای علی

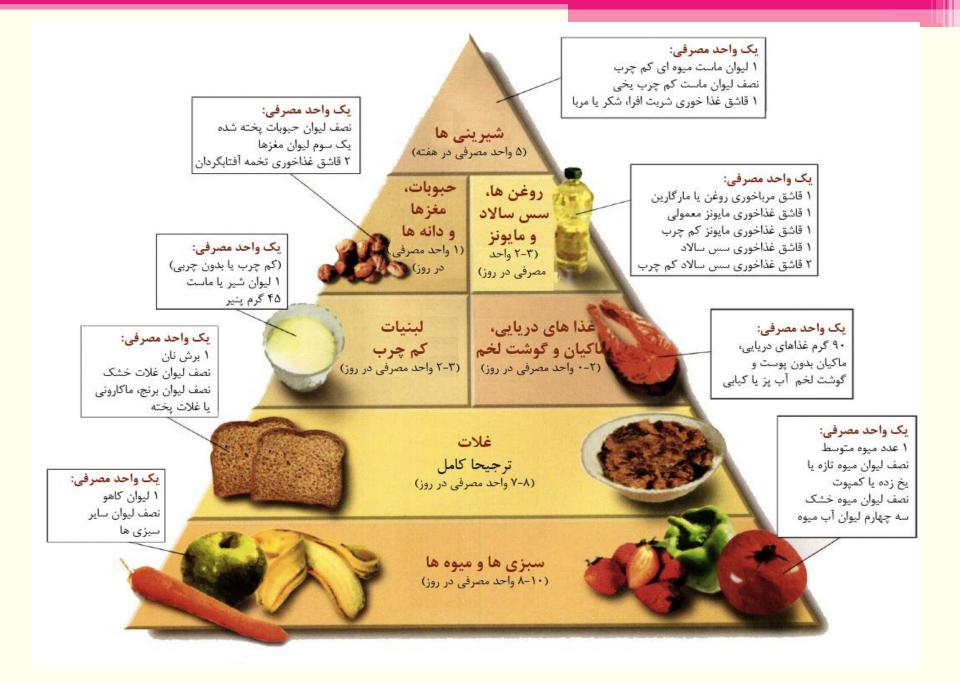
کالری مورد نیاز:کیلوکالری ۲۰۰۰=۱۶۵۱

Pro=
$$18\%$$
 × 2000=360 ÷ 4 = 90g
Fat = 32% ×2000=640 ÷ 9 = 71 g
CHO = 50% × 2000=1000 ÷ 4 = 250g

Assessment

محاسبه قند ساده رژیم غذایی:

Sucrose intakes **up to 10%** of total energy intake do not have a negative effect on glycemic or lipid responses when substituted for isocaloric amounts of starch. (Krause's 2017)



هرم راهنمای غذایی ایرانی



http://www.fao.org/nutrition/educatio n/food-based-dietary-

guidelines/regions/countries/iran/en/

یک واحد سبزی: یک لبوان سبزی برگی یا نصف لبوان سبزی بخته با سبزی خام خرد شده یا یک عدد سبب زمینی یا کوجه فرنگی با بیاز با خیار عتوسط

یک واحد میروه، یک عدد میوه متوسط مانند سیب ، پرتقال و ... یا نصف لیوان آب میوه تازه و طبیعی یا نصف لیوان عبوه های ریز مثل توت با یک جهارم لیوان میوه خشک

یک واحد شیرو فرآورده ها، یک لیوان شیر با یک لیوان ماست کم جرب یا ۴۰-۶-۶۵ کرم بنیر ۲ قوطی کبریت بنیر ؛ یا دو لیوان دوغ یک واحد گوشت. ۶۰ کرم گوشت لخم بخته شده (یا۲ قطعه خورشتی) یا نصف ران متوسط یا نصف سینه متوسط مرغ یا دوعدد تخم مرغ یک واحد حبویات، نصف لیوان حبوبات بخته یا یک سوم لیوان انواع مغزها «کردو . فندوق ، بادام ، بسته و تخمه)



Assessment

جدول تلفیق واحدهای توصیه شده دریافتی (serving size) با واحدهای سیاهه جانشینی

	"		, , , , , ,		
	تعداد و احد توصیه شده به علی	CHO (g)	Pro (g)	Fat (g)	Energy (Kcal)
Low fat dairy	3	3×12=36	3×8 =24	3×5 = 15	3×120 =360
Vegetables	5	5×5 =25	5×2 =10	-	5×25=125
Fruits	4	4×15 =60	-	-	4×60 =120
Simple sugar	5	5×5=25	-	-	5×20=100
Legumes	1	1×15=15	1×10=10	1×2=2	1×125=125
Grain s	6	250 -161= 89÷15= 6	6×3 =18	-	6×80 =480
Meat	4 { 2 2	-	90-62= 28÷7=4	2×3=6 2×5=10	2×45=90 2×75=150
Fat and oil	7.5	-	-	71-33= 38÷5 = 7.5	7.5×45=337. 5
Total		260	67	90	1017

Carbohydrate counting (cont'd)

	Meal/Snack/Time										
	Breakfast	Snack	Lunch	Snack	Dinner	Snack	Total	CHO	Protein	Fat	Calories
Food Group	7:30 AM	10:00	12:00	3:00	6:30	10:00	servings/ day	(g)	(g)	(g)	
								15	3	1	80
Starches	2	1	2–3	1	2-3	1–2	10	150	30	10	
								15			60
Fruit	1		1		1	0–1	3	45			
								12	8	1	100
Milk	1				1		2	24	16	2	
								5	2		25
Vegetables			/		/			10	4		
Meats/			0.5	40	20	4.0			7	5(3)	75(55)
Substitutes	15	10	25	10	30	10	6		42	30	
	%	%	%	%	%	%				5	45
Fats	70	/0	70			70	5			25	
СНО	3-4		3-4	1	4-5	1-2	Total				
Choices	CHO)	CHO)	CHO)	CHO)	CHO)	(CHO)	grams	229	92	67	
	Calories								X4=	X9=	Total
	gram								368	603	calories
	23	6-8	23	6-8	30	8-12					1900-
		65 g fat-3	0%				calories	50	19	30	2000

Calculations are based on medium-fat meats and skim/very low-fat milk. If diet consists predominantly of low-fat meats, use the factor 3 g, instead of 5 g fat; if predominantly high-fat meats, use 8 g fat. If low-fat (2%) milk is used, use 5 g fat; if whole milk is used, use 8 g fat.

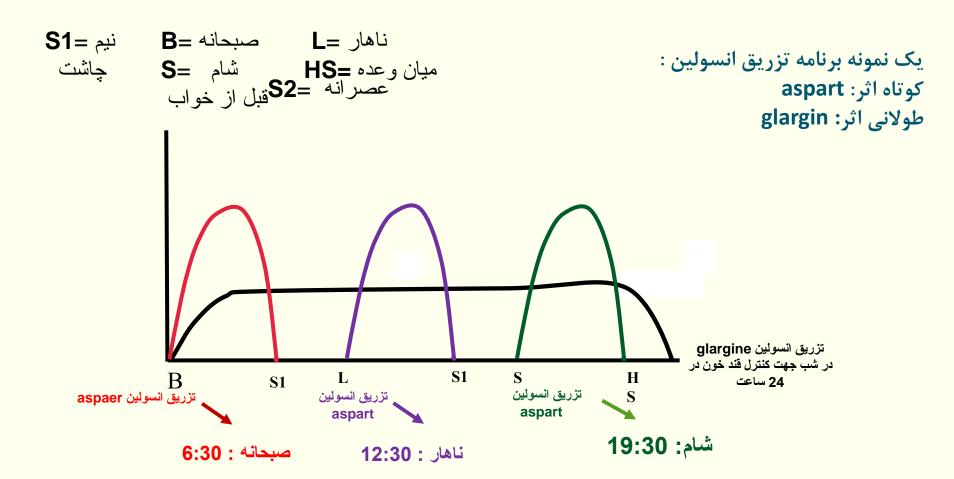
Assessment

با توجه به تزریق انسولین به علی، توزیع کربوهیدرات در وعده های غذایی به شکل ذیل محاسبه می شود:



260 g

d. Nutrition therapy (macronutrient, carbohydrate) (cont'd)



Assessment

توزیع عادلانه واحدهای توصیه شده دریافتی در وعده ها و میان وعده ها علی ط.

	روان	70]	عی در ر	••]	J. G.	C)
قبل از خواب	شام	عصرانه	نهار	نیم چاشت	صبحانه	تعداد واحد توصیه شده	گروههای غذایی
	1		1	1		3	لبنيات كم چرب
	2		3			5	سبزی
1		2		1		4	ميوه
0/5	1/5		2		2	6	غلات
	1					1	حبوبات
1	1		1		2	5	قند ساده
1			2			2	گوشت
	2	1	3		1	7	چربی
27	77	30	64	27	40		شمارش کربوهیدرات (گرم)
25	75	25	62.5	25	37.5	260	شمارش کربو هیدارت استاندارد (گرم)

نمونه ای از یک برنامه غذایی سالم برای علی:

تزريق انسولين ساعت ۶

صبحانه: (ساعت ۶:۳۰)

نان سنگک ۲ کف دست، یک قوطی کبریت پنیر کم چرب و کم نمک مغز گردو ۲ عدد، چای کمرنگ ۱ لیوان + ۲ قاشق مرباخوری عسل



یک لیوان شیر کم چرب(۱/۵٪چربی)، دو عدد نارنگی



ناهار :(ساعت ۱۲:۳۰

برنج – ۱۲ قاشق غذاخوری سر صاف

خورش کرفس (گوشت خورشتی دو قوطی کبریت، نصف لیوان کرفس پخته شده) یک لیوان کاهوی و کلم خردشده به همراه نصف عدد گوجه فرنگی و نصف عدد خیار + ۱ قاشق مرباخوری روغن زیتون

یک لیوان ماست کم چرب و پروبیوتیک (۱/۵ درصد چربی)

روغن كلزا - ٢ ق م

ژله: یک قاشق غذاخوری

ادامه نمونه ای از یک برنامه غذایی سالم برای علی:



عصرانه: (ساعت ۴) یک عدد انار متوسط+ یک عدد سیب یک قاشق مرباخوری مغز خام تخمه کدو

تزریق انسولین ۶ ش<u>ب</u> شام : (ساعت ۶:۳۰)

سه چهارم لیوان خوراک لوبیای چیتی نان سنگک سنتی سبوس دار – ۱/۵ کف دست ماست کم چرب پروبیوتیک – یک لیوان سبزی خوردن: ۲ لیوان ۲ قاشق مربا خوری روغن زیتون ژله یک قاشق غذاخوری

قبل از خواب: (ساعت ۱۰ شب)

یک عدد سیب

نصف کف دست نان سنگگ، یک عدد تخم مرغ، یک قاشق مرباخوری ژله

توصیه های غذایی برای آقای علی ط

- از سبزیجات برگ سبز مانند کاهو، کلم، سبزی خوردن در برنامه غذایی استفاده نمایید.
- حداقل یک واحد مصرفی از کل میوه ها در برنامه غذایی شما از مرکبات و انواع توت ها باشد.
- نیمی از غلات دریافتی خود را از غلات کامل و سبوس دار مانند نان سنگگ تهیه نمایید.
- از حبوبات و مغزها و دانه ها، یک تا دو واحد، روزانه در برنامه غذایی خود استفاده نمایید.
- از مصرف نوشابه ها و آب میوه های صنعتی و سایر محصولات دارای افزودنی های شیرین کننده پرهیز نمایید.
 - از مصرف روغن های هیدروژنه در برنامه غذایی پرهیز نمایید یا مصرف آن را به حداقل برسانید.
 - از روغن زیتون، کانولا و گلزا و کنجد در برنامه غذایی جهت پخت و پز و سالاد استفاده نمایید.

توصیه های غذایی برای آقای علی ط

- مصرف نمک را محدود نمایید. میزان مصرف مجاز نمک برای شما یک قاشق مرباخوری در روز می باشد.
- از نمک در سفره استفاده ننمایید و از سایر طعم دهنده ها مانند آبلیمو و آبغوره برای طعم دار کردن غذا استفاده نمایید.
 - هشت لیوان مایعات در روز بنوشید.
 - وزن خود را با استفاده از فعالیت بدنی منظم (۳۰ تا ۴۵ دقیقه فعالیت بدنی منظم روزانه) و برنامه رژیم غذایی سالم کاهش دهید.









2. EAT A LOW GLYCEMIC DIET

	Gl	GL
Vegetables		
Beets, canned	64	5
Carrots (avg)	47	3
Parsnip	97	12
Peas (green, avg)	48	3
Potato		
Baked (avg)	85	26
Boiled	88	16
French fries	75	22
Microwaved	82	27
Pumpkin	75	3
Sweet corn	60	11
Sweet potato (avg)	61	17
Rutabaga	72	7
Yam (avg)	37	13



2. EAT A LOW GLYCEMIC DIET







Legumes		
Baked beans (avg)	48	7
Broad beans	79	9
Butter beans	31	6
Chickpeas (avg)	28	8
Cannellini beans (avg)	38	12
Kidney beans (avg)	28	7
Lentils (avg)	29	5
Soy beans (avg)	18	1









2. EAT A LOW GLYCEMIC DIET

Fruit		
Apple (avg)	38	6
Apricot (dried)	31	9
Banana (avg)	51	13
Cherries	22	3
Grapefruit	25	3
Grapes (avg)	46	8
Kiwi fruit (avg)	53	6
Mango	51	8
Orange (avg)	48	5
Papaya	59	10
Peach (avg)		
Canned (natural juice)	38	4
Fresh (avg)	42	5
Pear (avg)	38	4
Pineapple	59	7
Plum	39	5
Raisins	64	28
Cantaloupe	65	4
Watermelon	72	4











3. Have nuts and seeds or nut and seed butter every day

Nuts and seeds:

- ✓ Provide anti-inflammatory and valuable phenolic compounds
- ✓ A beneficial ratio of polyunsaturated fats (omega-6 and omega-3)
- ✓ To gain the spectrum of nutrients that each has to offer

support a healthy inflammatory response in the body

Especially beneficial:

Pumpkin seeds, sunflower seeds, almonds, cashews, Brazil nuts, flaxseed, sesame seeds, and walnuts



5. GET ADEQUATE SOURCES OF PROBIOTICS

Pre-biotics: feed the good bacteria

- ✓ Inulin and fructooligosaccharides
- ✓ Sources: bananas, asparagus, onions, garlic, chicory, artichoke

Glycemic Monitoring, Insulin Delivery, and Targets in T1DM

Monitor glucose levels multiple times daily (up to 6–10 times/day:

- Prior to meals and snacks
- At bedtime
- As needed for safety in specific situations such as physical activity, driving, or the presence of symptoms of hypoglycemia
- A strong relationship exists between the frequency of blood glucose monitoring and glycemic management

				وز	طول ر	د خون د ر	جدول بررسى وضعيت قند
جمعه	5 شنبه	4 شنبه	3 شنبه	2 شنبه	1 شنبه	شنبه	
	*			*		*	قبل از صبحانه
*			*		*		بعد از صبحانه
*		*		*			ساعت 10 و نیم
	*		*		*		قبل از ناهار
	*			*		*	بعد از ناهار
*			*		*		عصر
	*		*			*	قبل از شام
*		*		*			بعد از شام
*		*	*			*	هنگام خواب

Monitoring in Type 1 diabetes

Therapy is being modified or who are not meeting the goal

check HbA1c every 3 months

Monitoring in Type 1 diabetes

Meeting treatment goal:

≤ 18 years: < **7.5**%

Adults: < 7%

check HbA1c: twice yearly

Monitoring in Type 1 diabetes

Very old patients

Very young patients

History of severe hypoglycemia Limited lifespan

the HbA1c goal can be less stringen

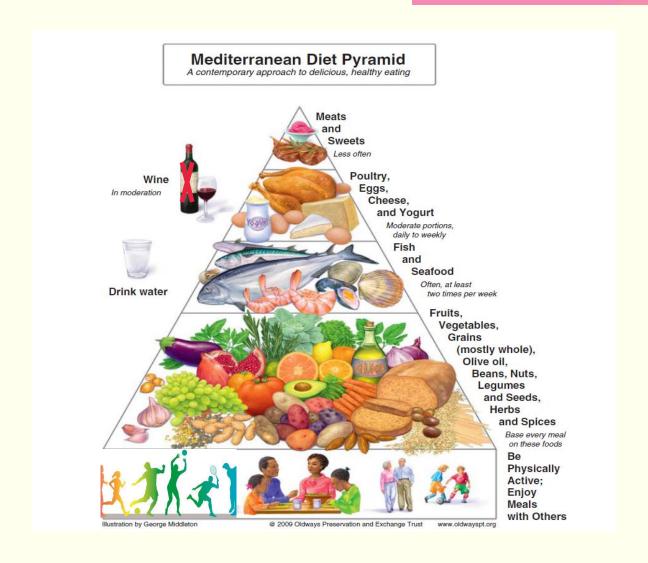


d. Nutrition therapy (dietary pattten) (cont'd)

Mediterranean style eating pattern

- Rich in MUFA & PUFA
- Consumption of long chain n-3 FA
 - Fatty fish
 - Nuts and seeds
- Not consumption of n-3 dietary supplement

⁻ ADA. Facilitating behavior change and well-being to improve health outcomes: standards of medical care in diabetes. Diabetes care; 2020; 43 (s1): 32-35



d. Nutrition therapy (dietary patterns)

Feature of Mediterranean diet:

- Enjoying meals with family and friends
- Getting plenty of exercise



Be Physically Active; Enjoy Meals with Others



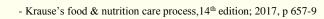
d. Nutrition therapy (dietary patterns)

Feature of Mediterranean diet (cont'd):

a. Fruit and vegetables

- > An abundance and variety of plant foods should make up the majority of your meals
- > Strive for 7 to 10 servings a day of veggies and fruits
- Greater number of servings of fruits and vegetables (mostly fresh) with an emphasis on root vegetables and greens vegetables
- ➤ Using herbs and spices <u>instead of **Salt**</u> to flavor foods









d. Nutrition therapy (dietary patterns)

Feature of Mediterranean diet (cont'd):

b. Grains:

- > Are typically whole grain
- > Bread is an important part of the diet
 - (Usually contain very few unhealthy trans fats)





d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

c. FAT and OILS

- Moderate in total fat (32% to 35%)
 - ► High in PUFA (especially omega-3)
 - High levels of MUFA such as olive oil
 - Use of canola oil, olive oil, nut oil
 - Relatively <u>low in saturated fat</u> (9% to 10%)



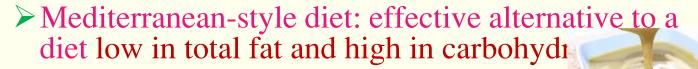


d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

c. FAT and OILS (cont'd)

- ➤ Olive or canola oil as a healthy replacement for butter or margarine
- Try tahini as a dip or spread
- The type of fats consumed is more important than total amount of fat (looking at metabolic goals and CVD risk)





d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

d. Nuts and seed:

- ➤ high in fat: 80% from fat
- ➤ high in calories: should not be eaten in large amounts







d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

d. Beans and legumes:

- high in soluble fiber and low GI
- > 1 serving/ day





Food groups and intermediate disease markers: a systematic review and network meta-analysis of randomized trials

Lukas Schwingshackl, ^{1,2} Georg Hoffmann, ³ Khalid Iqbal, ¹ Carolina Schwedhelm, ^{1,2} and Heiner Boeing ^{1,2}

Results: A total of 66 randomized trials (86 reports) comparing 10 food groups and enrolling 3595 participants was identified. Nuts were ranked as the best food group at reducing LDL cholesterol (SUCRA: 93%), followed by legumes (85%) and whole grains (70%). For reducing TG, fish (97%) was ranked best, followed by nuts (78%) and red meat (72%). However, these findings are limited by the low quality of the evidence. When combining all 10 outcomes, the highest SUCRA values were found for nuts (66%), legumes (62%), and whole grains (62%), whereas SSBs performed worst (29%).

Conclusion: The present NMA provides evidence that increased intake of nuts, legumes, and whole grains is more effective at improving metabolic health than other food groups. For the credibility of diet-disease relations, high-quality randomized trials focusing on well-established intermediate-disease markers could play an important role. This systematic review was registered at PROSPERO (www.crd.york.ac.uk/PROSPERO) as CRD42018086753. Am J

Clin Nutr 2018:108:576-586.

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REVIEW

OPEN ACCESS



Benefits of pulse consumption on metabolism and health: A systematic review of randomized controlled trials

Helena Ferreira^a, Marta Vasconcelos^a, Ana M. Gil^b, and Elisabete Pinto^{a,c}

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ABSTRACT

Pulses are nutrient-dense foods that have for a long time been empirically known to have beneficial effects in human health. In the last decade, several studies have gathered evidence of the metabolic benefits of pulse intake. However, it remains unclear at what amounts these effects may be attained. This study aimed to systematically review the scientific outputs of the last two decades regarding health benefits of pulse consumption and the amounts necessary for positive outcomes to be achieved. A PubMed search including keywords [("dietary pulses", "pulses", "legumes", "grain legumes", "bean", "chickpea", "pea", "lentil", "cowpea", "faba bean", "lupin") and ("inflammation", "inflammatory markers", "C-reactive protein", "blood lipids", "cholesterol", "cardiometabolic health", "cardiovascular disease", "diabetes", "glycaemia", "insulin", "HOMA-IR", "body weight", "body fat", "obesity", "overweight", "metabolome", "metabolic profile", "metabolomics", "biomarkers", "microbiome", "microbiota", "gut")] was performed. Only English written papers referring to human dietary interventions, longer than one day, focusing on whole pulses intake, were included. Most of the twenty eligible publications reported improvements in blood lipid profile, blood pressure, inflammation biomarkers, as well as, in body composition, resulting from pulse daily amounts of 150 g (minimum-maximum: 54-360 g/day; cooked). Concerns regarding methodological approaches are evident and the biochemical mechanisms underlying such effects require further investigation.

KEYWORDS

Biomarkers; cardiovascular risk factors; ingestion; legume grains; well-being

d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

e. Herbs and spices:

- > Using herbs and spices instead of salt to flavor foods and meals
- Herbs and spices make *food tasty* and are also rich in *health-promoting* substances.



-Krause's food & nutrition care process, 14th edition; 2017, p 657-9

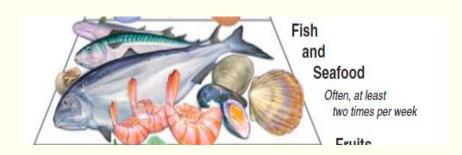
d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

e. Fish and seafood:

- Fatty fish- such as salmon
- > Rich sources of Omega-3 fatty acids
- > Fish is eaten on a regular basis (once or twice a week)
- > Avoid fried fish





-Krause's food & nutrition care process, 14th edition; 2017, p 657-9

d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

f. Dairy products:

- ➤ Limit higher fat dairy products (whole or 2 percent milk, cheese and ice cream)
- > Switch to skim milk, fat-free yogurt and low-fat cheese





⁻ Krause's food & nutrition care process, 14th edition; 2017, p 657-9

d. Nutrition therapy (dietary patterns)

Features of the diet (cont'd):

g. MEAT:

- > Substitute **fish and poultry** for **red meat**
- ➤ When eaten, make sure it's **lean** and keep portions small
- Also avoid sausage, and other high-fat meats





d. Nutrition therapy (dietary patten)

Dietary pattern recommended to diabetes:

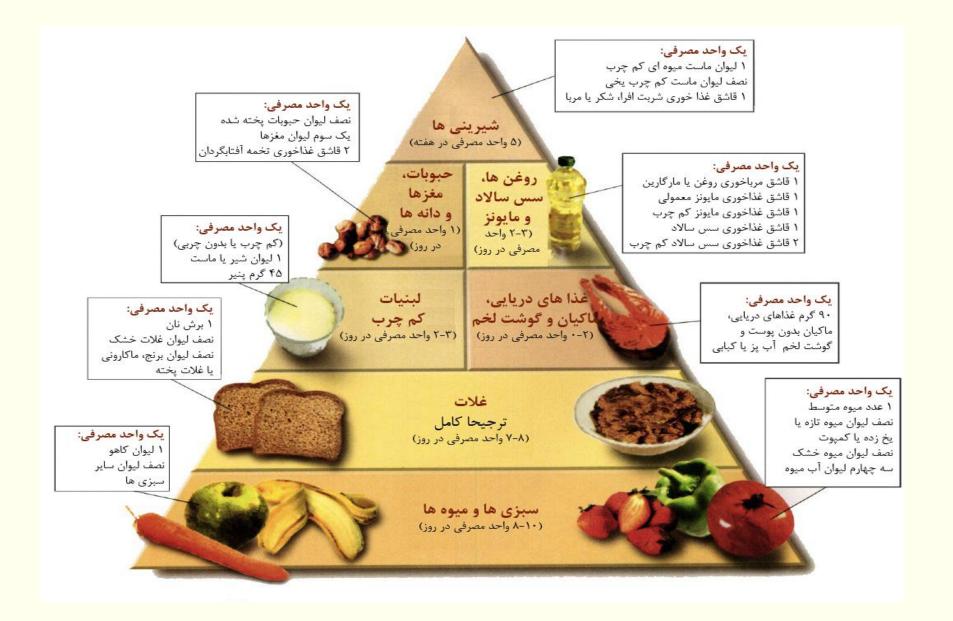
• Mediterranean diet:

as being low in saturated fat and high in vegetable oils, observed in Greece and Southern Italy during the 1960s

DASH diet (dietary approach to stop hypertension):

a lifelong approach to healthy eating that's designed to help treat or prevent high blood pressure

- Khanji et al. Int J Cardiol.2018;263:142-151.
- Papamichou D et al. Nutr Metab Cardiovasc Dis 2019 Jun;29(6):531-543
- ADA. Facilitating behavior change and well-being to improve health outcomes: standards of medical care in diabetes. Diabetes care; 2020; 43 (s1): 32-35



Dietary inflammatory index

- ➤ As a tool to evaluate the overall inflammatory potential of the diet
- The DII consists of 45 foods, spices, nutrients and bioactive compounds in relation to six inflammatory biomarkers IL-1b, IL-4, IL-6, IL-10, TNF-a and C-reactive protein



- 1. Consume an abundant of fruit, vegetables, herbs and spices
- 2. Eat a low glycemic diet
- 3. Have nuts and seeds or nut and seed butter every day
- 4. Adjusted the quality and quantity of dietary fat and oils
- 5. Get adequate sources of probiotics
- 6. Consider food allergy or sensitivity
- 7. Avoids chemicals
- 8. Stress and sleep

- 1. Consume an abundant of fruit, vegetables, herbs and spices
 - Colorful fruits and vegetables contain a myriad of <u>anti-inflammatory</u> <u>phytochemicals and fiber</u> and are thought to be the cornerstone of an anti-inflammatory diet due to their ability to <u>down-regulate</u> markers such as <u>CRP</u>, <u>NFkB</u>, <u>histamine</u> and other inflammatory cytokines in vivo and in vitro.



- 1. Consume an abundant of fruit, vegetables, herbs and spices
 - The most anti-inflammatory fruit and vegetables:

Cruciferous vegetables, onions, berries, purple grapes, cherries, citrus fruits, tomatoes, and pomegranates















- 1. Consume an abundant of fruit, vegetables, herbs and spices
 - The most anti-inflammatory fruit and vegetables: rosemary, oregano, mint, coriander, parsley, sage, dill, Bay leaf, and basil.









- 1. Consume an abundant of fruit, vegetables, herbs and spices
 - The most anti-inflammatory herbs and spices:

green and black tea, turmeric, ginger, garlic, caraway, anise, cocoa, clove, coriander, cinnamon, nutmeg, red chili powder, lemongrass, fennel, saffron, black pepper, parsley.











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2. Eat low glycemic diet

NOSUGAR

Excessive amounts of refined carbohydrates and sugars:

- ✓ May be pro-inflammatory.
- ✓ Can increase blood glucose and insulin levels which, when chronically elevated
- ✓ Can trigger an inflammatory response.

It's important to look at the glycemic load of a food versus the glycemic

index because the load is a better indicator of the actual portion of food.







2. EAT A LOW GLYCEMIC DIET

	GI	GL
Vegetables		
Beets, canned	64	5
Carrots (avg)	47	3
Parsnip	97	12
Peas (green, avg)	48	3
Potato		
Baked (avg)	85	26
Boiled	88	16
French fries	75	22
Microwaved	82	27
Pumpkin	75	3
Sweet corn	60	11
Sweet potato (avg)	61	17
Rutabaga	72	7
Yam (avg)	37	13



2. EAT A LOW GLYCEMIC DIET







Legumes		
Baked beans (avg)	48	7
Broad beans	79	9
Butter beans	31	6
Chickpeas (avg)	28	8
Cannellini beans (avg)	38	12
Kidney beans (avg)	28	7
Lentils (avg)	29	5
Soy beans (avg)	18	1









2. EAT A LOW GLYCEMIC DIET

Fruit		
Apple (avg)	38	6
Apricot (dried)	31	9
Banana (avg)	51	13
Cherries	22	3
Grapefruit	25	3
Grapes (avg)	46	8
Kiwi fruit (avg)	53	6
Mango	51	8
Orange (avg)	48	5
Papaya	59	10
Peach (avg)		
Canned (natural juice)	38	4
Fresh (avg)	42	5
Pear (avg)	38	4
Pineapple	59	7
Plum	39	5
Raisins	64	28
Cantaloupe	65	4
Watermelon	72	4

2. EAT A LOW GLYCEMIC DIET



High Glycemic Foods Low Glycemic Foods

Cookies, cakes, pastries*, chips, white flour breads, crackers. tortillas, pasta, white rice

Large amounts of fruit juice and dried fruits.

White (russet potatoes) mashed or baked without the skin.

Sugar-sweetened sodas and other beverages

Whole and unprocessed grains, (like oats, brown rice, quinoa, whole wheat) high fiber or whole grain pastas

Fresh fruit

Sweet potatoes, pumpkin, squashes, beans and lentils, nuts and seeds.

Most vegetables**

^{*}cookies, cakes etc, can be made using low glycemic ingredients like oats and nuts which can reduce their glycemic load

^{**}Consuming large amounts of certain juiced vegetables like carrots or beets will produce a higher glycemic load.

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- 6. Consider food allergy or sensitivity
- 7. Avoids chemicals
- 8. Stress and sleep









3. Have nuts and seeds or nut and seed butter every day

Nuts and seeds:

- ✓ Provide anti-inflammatory and valuable phenolic compounds
- ✓ A beneficial ratio of polyunsaturated fats (omega-6 and omega-3)
- ✓ To gain the spectrum of nutrients that each has to offer

support a healthy inflammatory response in the body

Especially beneficial:

Pumpkin seeds, sunflower seeds, almonds, cashews, Brazil nuts, flaxseed, sesame seeds, and walnuts

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4. ADJUST THE QUALITY AND QUANTITY OF DIETARY FAT AND OILS

Increase:



- ➤ Unsaturated fats high in omega-3 fatty acids (alphalinolenic acid) which are anti-inflammatory
- ➤ Best sources: cold water fish, flax, chia and hemp seeds, and walnuts
- Flaxseed and walnut oil are excellent plant sources of omega-3 fatty acids, and are great for salad dressings, but should <u>not be</u> heated.
- can be added to dips, smoothies and salads







4. ADJUST THE QUALITY AND QUANTITY OF DIETARY FAT AND OILS

Increase:



Canola is also a price-friendly option for obtaining more omega 3's in the diet, but is considered by some to be more processed.



Monounsaturated fats: Use extra virgin olive oil as the main ingredient for sauces, salad dressings, and marinades.



Avocados can replace cheese or mayonnaise on sandwiches, and can be added to dips, smoothies and salads



Decrease:

- ✓ Animal protein: <u>arachidonic acid</u>, which can <u>increase</u> <u>inflammation</u> in excess
- ✓ Processed foods and oils: high in omega-6 fatty acids (linoleic acid):
 - ✓ soybean
 - ✓ Corn
 - ✓ Safflower
 - ✓ sunflower oils













Decrease:

- ✓ Omega-6 fatty acids can increase pro-inflammatory markers in the body <u>if eaten in excess</u>. Many of these oils are widely used in <u>processed foods</u>
- ✓ Avoid hydrogenated fats and trans fats that are found in many baked and prepackaged foods and are in hydrogenated vegetable shortening and many margarines.









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Gut ecology:

- ✓ Digestive tract healthy
- ✓ Balance the immune system
- ✓ Reduce inflammation

Excellent source of probiotic bacteria:

✓ Fermented and cultured foods

Sources:

miso, sauerkraut, yogurt, kefir, and kimchi, tempeh and kombucha (a fermented beverage).









5. GET ADEQUATE SOURCES OF PROBIOTICS

Pre-biotics: feed the good bacteria

- ✓ Inulin and fructooligosaccharides
- ✓ Sources: bananas, asparagus, onions, garlic, chicory, artichoke

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6. CONSIDER FOOD ALLERGY OR SENSITIVITY ELIMINATION

Food allergy: systemic immune mediated response

- ✓ A food intolerance or sensitivity: Enzyme deficiency or a reaction to a food additive or to naturally occurring chemicals in foods
- ✓ These adverse reactions to food can induce the production of a variety of inflammatory mediators including immunoglobulins, cytokines and histamine.

6. CONSIDER FOOD ALLERGY OR SENSITIVITY ELIMINATION

The 8 common food allergens that must be listed on food labels: Milk, eggs, fish, wheat, tree nuts, peanuts, soybeans and shellfish



Common food intolerances:

✓ Non-celiac gluten, lactose, soy, histamine and salicylate intolerances



Common food additive intolerances:

✓ Sulfites, tartrazine (Yellow 5), benzoic acid, and monosodium glutamate (MSG)

6. CONSIDER FOOD ALLERGY OR SENSITIVITY ELIMINATION

✓ Sensitive to a compound called "solanine" found in nightshade family of fruits and vegetables (eggplant, peppers, tomatoes, tomatillos, and potatoes



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7. AVOID CHEMICALS

- ✓ Many industrial chemicals and pesticides can irritate or disrupt the immune system and cause inflammation
- ✓ Choose organic or low pesticide foods and "green" personal care and cleaning products to reduce exposure.
- ✓ Many canned foods contain bisphenol A in their linings.
- ✓ Bisphenol A (aka "BPA"), which is also found in many plastic bottles and food containers, is an endocrine disruptor, impairs the action of insulin in the body, and up-regulates inflammatory pathways.
- ✓ Seek out "<u>BPA-Free</u>" cans, and use glass containers and bottles as often as possible.

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8. STRESS AND SLEEP



- ✓ High stress levels and lack of adequate sleep are both associated with inflammation.
- Elevated circulating cortisol levels found under conditions of psychological stress are associated with elevated inflammatory cytokines.
- ✓ Sustained sleep restriction has also been associated with an inflammatory state and an elevation of TNF- a, IL -1b, IL-2, IL-4 and monocyte chemo-attractant protein-1 (MCP-1).



Intentionally practicing <u>stress reduction techniques</u> such as meditation has been shown to reduce the inflammatory response in human experimental models