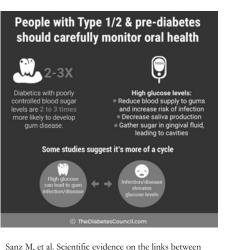


Diabetes Matters to Us All

- "There is strong evidence that *people with periodontitis have elevated risk for dysglycemia and insulin resistance.*"
- *Periodontitis* is also associated with an *increased risk* of type 2 diabetes."
- "The European Federation of Periodontology and the International Diabetes Federation report consensus guidelines for physicians, oral healthcare professionals and patients to improve early diagnosis, prevention and co-management of diabetes and periodontitis."

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Sanz M, et al. Scientific evidence on the links between periodontal diseases and diabetes: Consensus report and guidelines of the joint workshop on periodontal diseases and diabetes by the International Diabetes Federation and the European Federation of Periodontology. *J Clin Periodontol* 2017 Aug 24. doi: 10.1111/jcpe.12808.

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Periodontal Disease and Dental Caries

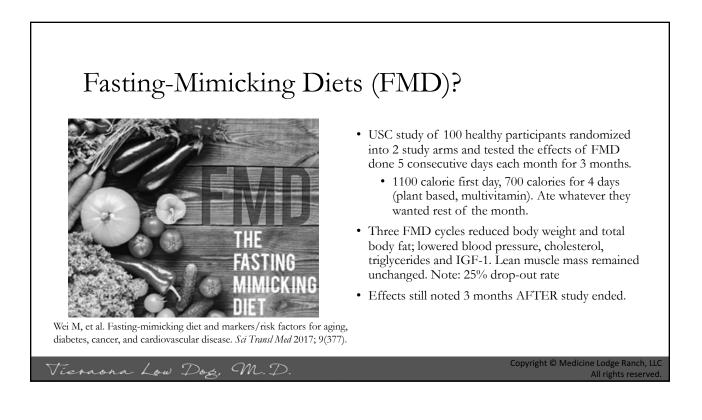


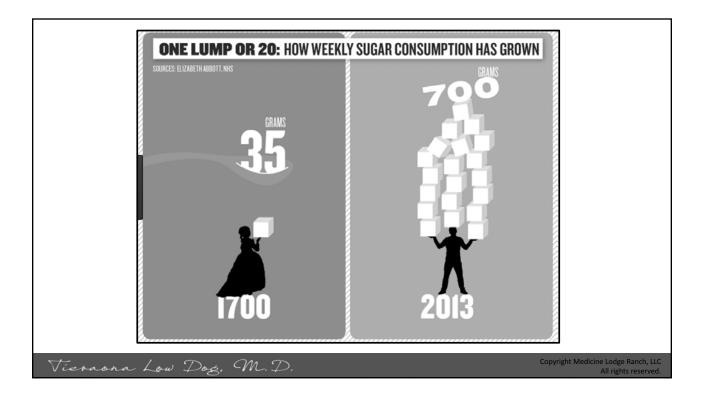
Chapple IL, et al. Interaction of lifestyle, behaviour or systemic diseases with dental caries and periodontal diseases: consensus report of group 2 of the joint EFP/ORCA workshop on the boundaries between caries and periodontal diseases. *J Clin Periodontol* 2017 Mar;44 Suppl 18:S39-S51.

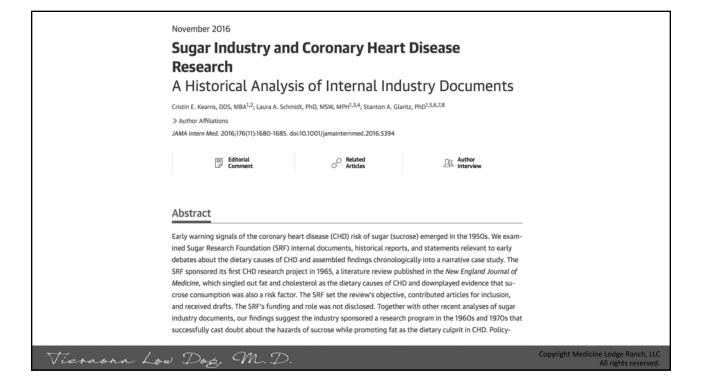
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- Fermentable carbohydrates/sugars/ starches *most relevant common dietary risk factor for periodontal diseases and dental caries.*
- In caries, fermentation process leads to acid production and the generation of biofilm components (e.g., glucans).
- In periodontitis, glycemia drives oxidative stress and advanced glycation end-products trigger hyper inflammatory state.
- Micronutrient deficiencies, such as vitamins C, D and B12, may be related to the onset and progression of both periodontal diseases and caries.

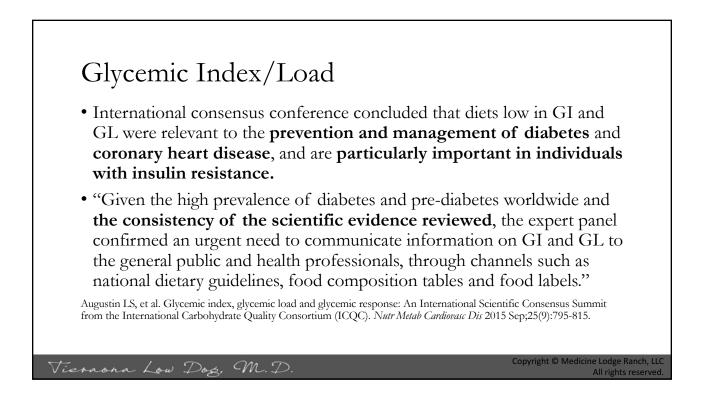


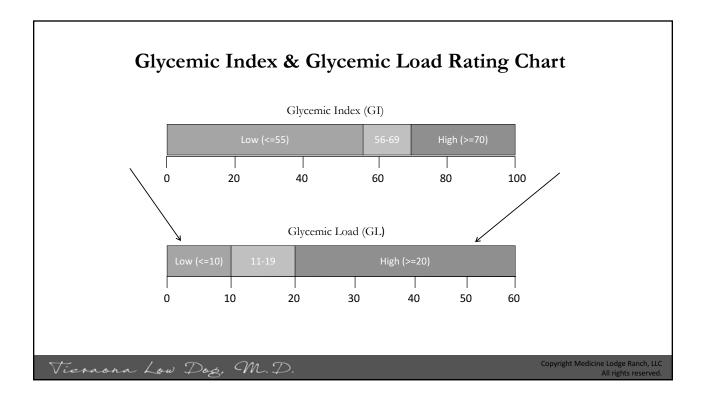


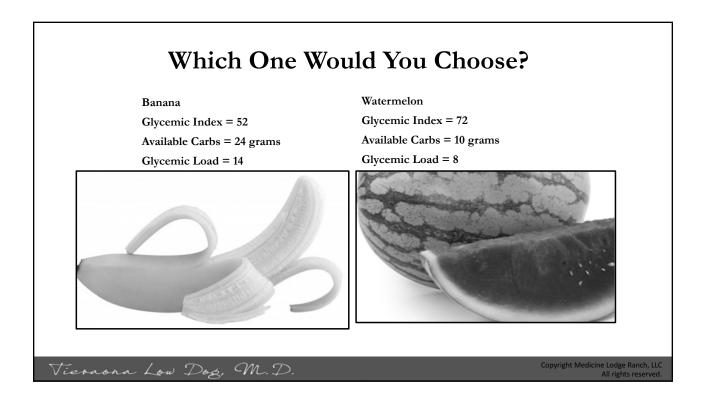




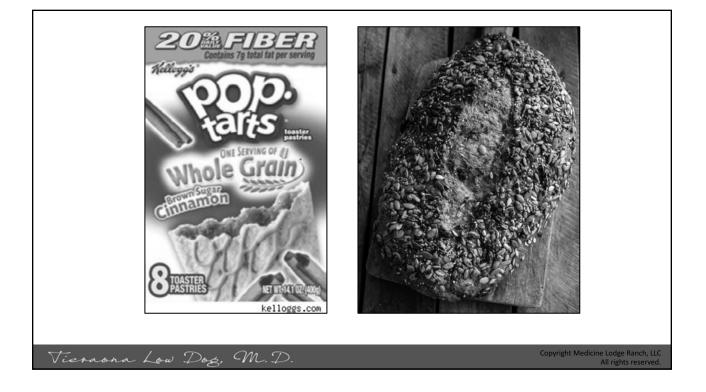








What Impacts Glycemic Load of Foods Amount of **processing** (increases surface area, increases GL) Fiber content (decreases GL) Fat content and protein slow stomach emptying (decreases GL) White Flour Bran Middlings Germ Oil Many "fat-free" foods are high Grain REMOVED FROM WHEAT PROCESSING End Result GL and contribute to obesity Whole Grain Nutrition KITCHEN RESOURCE Vieraona Low Dog, M.D. Copyright Medicine Lodge Ranch, LLC



Tips on Whole Grains

- 100% Whole Wheat (first ingredient!)
- Oats (skip the instant)
- Brown Rice (white has bran/germ removed, LOW in nutrients)
- Whole Rye (four times the fiber of whole wheat, most nutritious)
- Whole Grain Barley (not pearled: bran and germ have been removed)
- Buckwheat (loaded in magnesium, gluten-free)
- Quinoa (not a grain, it's a seed loaded in protein and omega 3)
- Whole Wheat Couscous (delicious and high in fiber)
- Corn (organic, non-GMO increases healthy gut flora)

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Health Benefits of Low Glycemic Load Diet

- Numerous studies in both adults and teens have found that low glycemic load diets are associated with:
 - Better weight control
 - Improvement in blood sugar
 - Reduction in triglycerides
 - Improved ovulation in obese women with infertility
 - Lower risk of heart disease, particularly in women

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Glycemic Load and Mood

- 82 healthy weight and healthy overweight or obese, adults enrolled in randomized, crossover controlled feeding study.
- Compared to a low GL diet, consumption of high GL diet resulted in:
 - 38% higher score for **depressive symptoms** (P = 0.002)
 - 55% higher score for total mood disorder (P = 0.05)
 - 26% higher score for fatigue/inertia (P = 0.04), compared to low GL diet.

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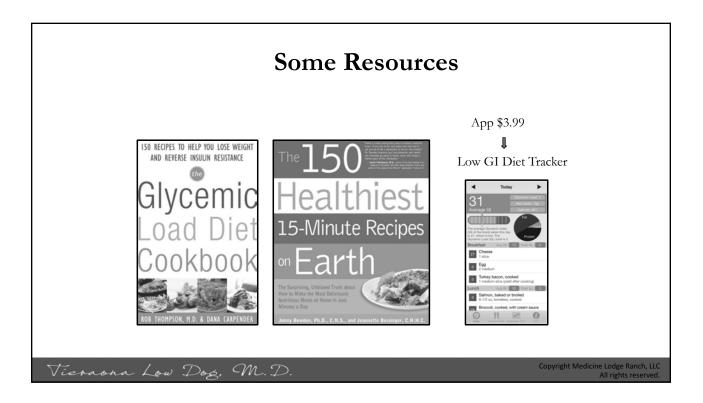
Food	Serving Size	Glycemic Load	Food	Serving Size	Glycemic Lo
Grapefruit	½ large	3	Asparagus	½ cup	2
Apple	1 medium	6	Broccoli	1 cup	4
Banana	1 large	14	Green beans	1 cup	3
Raisins	1 small box	20	Tomato	1 medium	2
Watermelon	1 cup	8	Subway sandwich	6 inch	17
Carrots	1 large	5	Turkey breast		
Orange	1 medium	6	Butter pecan ice cream	5.5 ounces (small)	22
Sweet potato	1 cup	17	Vanilla ice cream cone	4.5 ounces (small)	19
Baked potato	1 medium	28	Potato chips, fat free	1 bag (8 ounces)	49
French fries	1 medium serving	26	Tortilla chips, white	3.5 ounces	38
Snickers	1 bar	35	corn		
Reese's cup	1 miniature	2	Eggo oat waffles	1 serving	13
White table wine	5 ounces	1	Maple syrup	4 Tbsp	39
Red table wine	5 ounces	1	Egg, hard boiled	1	2
Grape juice	6 ounces	12	Apple juice	8 ounce	6

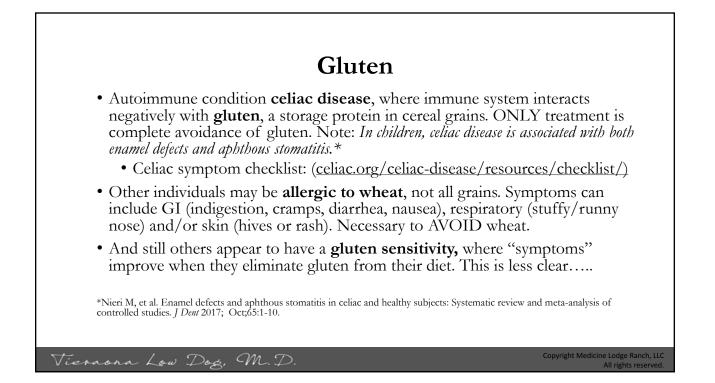


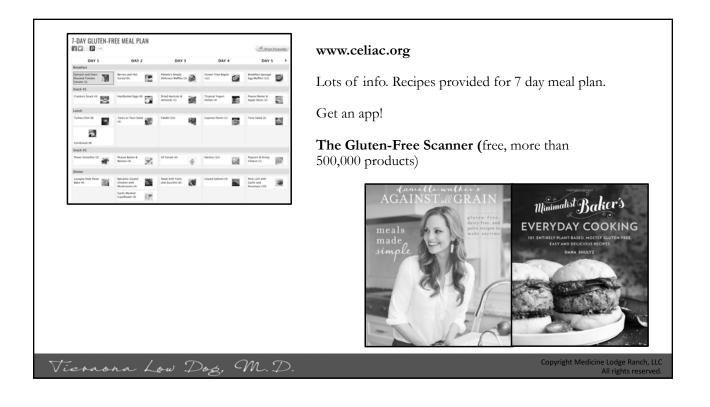
Breymeyer KL, et al. Appetite 2016; Dec 1;107:253-259.

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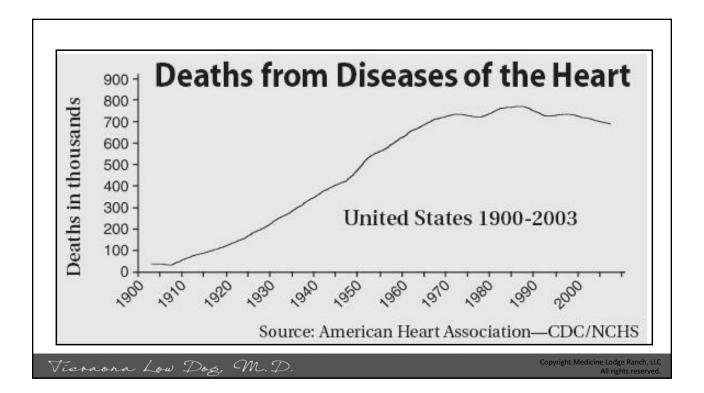
	Serving Size	Glycemic Load
Spaghetti	1 cup	38
Brown rice	1 cup	23
White rice	1 cup	33
White bread	1 slice	10
Whole grain bread	1 slice	5
Bagel, cinnamon raisin	1 3.5 inch	24
Pumpernickel bread	1 slice	6
Macaroni and cheese	1 cup prepared	31
Chocolate doughnut	1 doughnut (80 g)	25
Glazed doughnut	1 doughnut (80 g)	12
Kellogg's Frosted Flakes	¾ cup	20
Kellogg's Special K	1 cup	14
Post Bran Flakes	¾ cup	12
Post Raisin Bran	1 cup	25
Dog, M.D.		

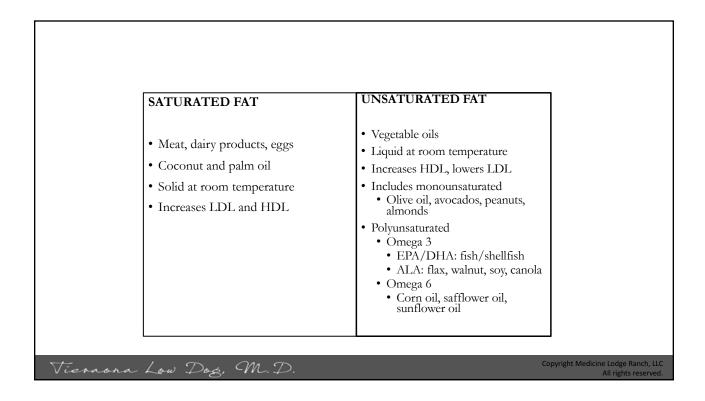


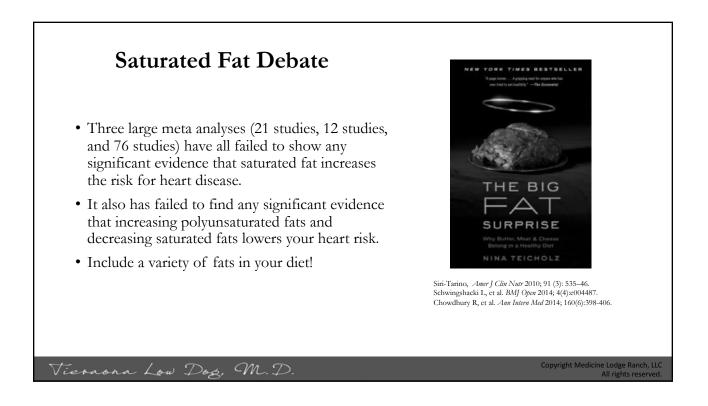


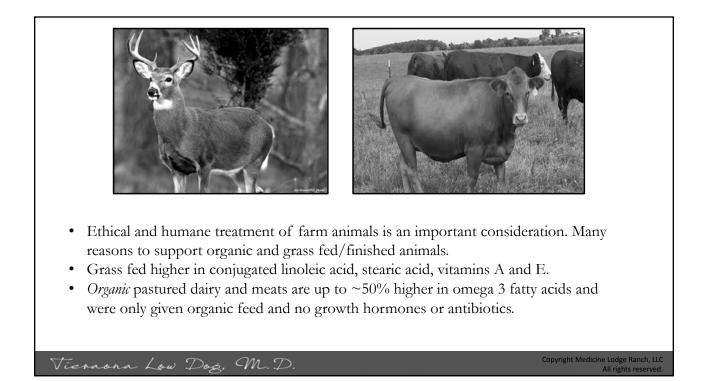


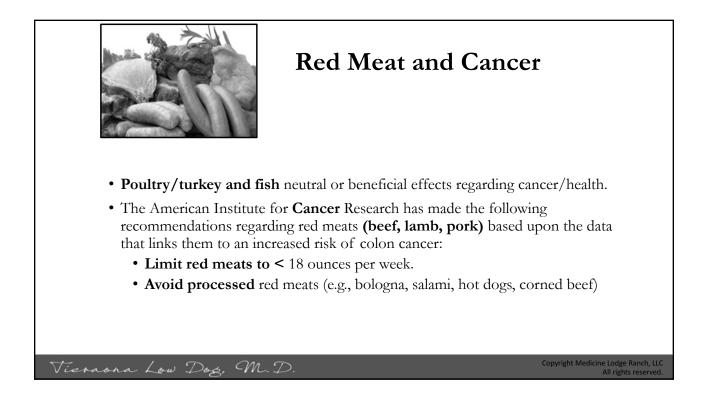












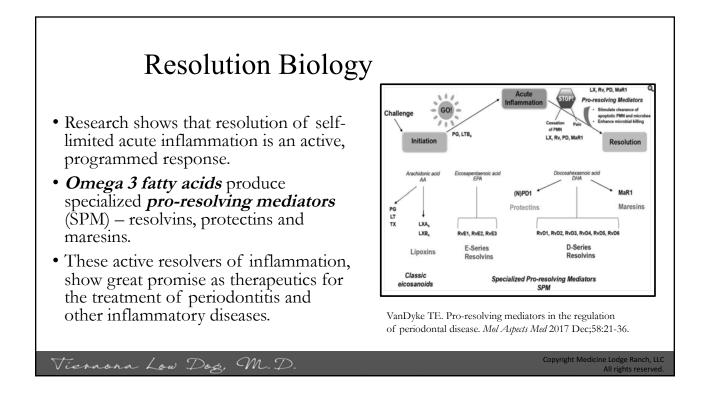
Fish and Seafood

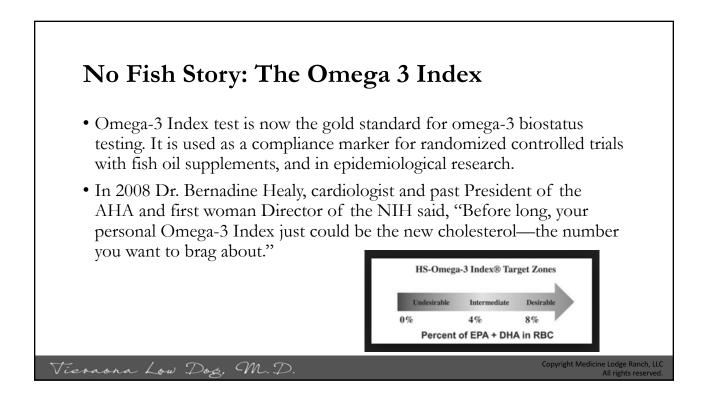
- Fish and seafood are excellent sources of omega 3's
 - Beneficial for helping to prevent atherosclerosis and maintaining healthy blood pressure and blood flow.
 - Promote brain health and may help reduce the risk of depression.
 - Necessary for the health of the eyes. Can help reduce dry eye syndrome.
 - Crucial for health pregnancy and childhood development.
 - Help quell inflammation, which has been linked to many chronic disorders.

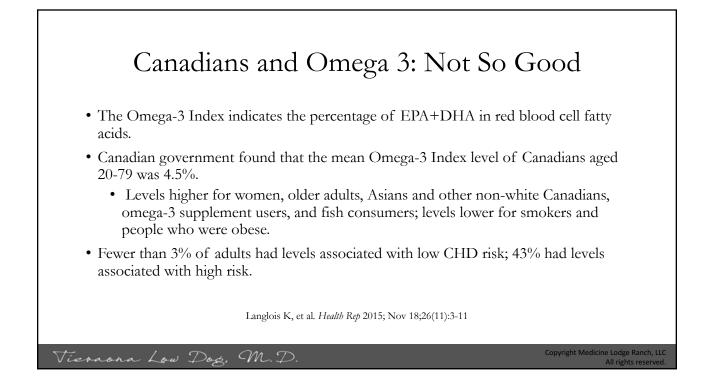


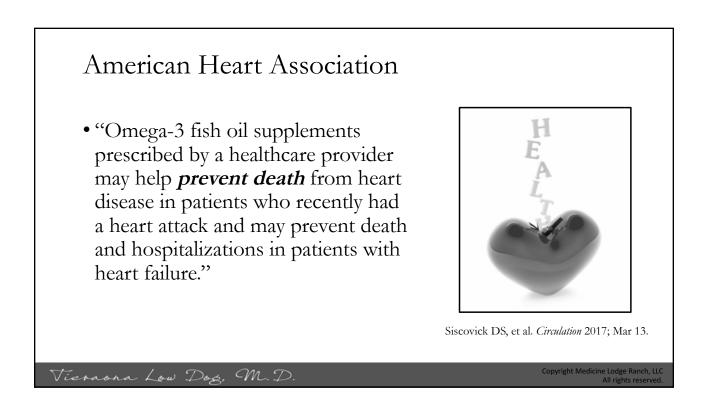


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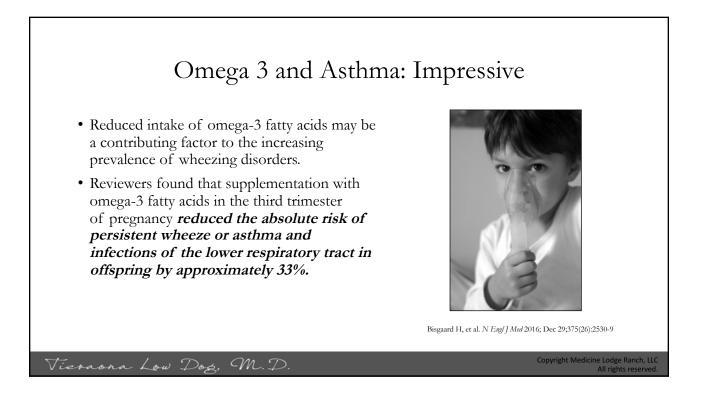
Omega 3 Fatty Acids – Healthy Muscles

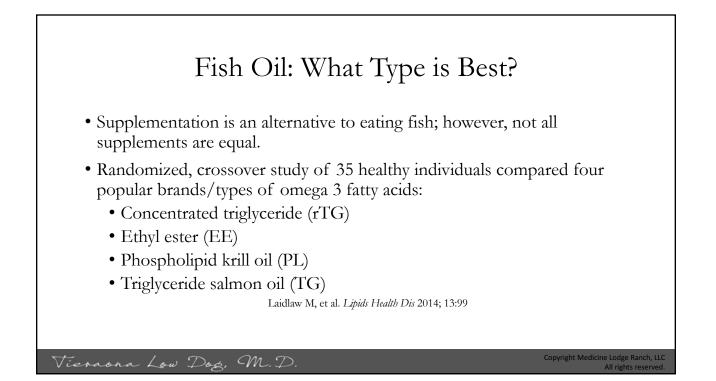
- Chronic low-grade inflammation also contributes to the loss of muscle mass, strength and functionality, referred to as sarcopenia, as it affects both muscle protein breakdown and synthesis through several signaling pathways.
- Omega-3 fatty acids stimulate muscle protein synthesis in older adults and may be useful for the prevention and treatment of sarcopenia.



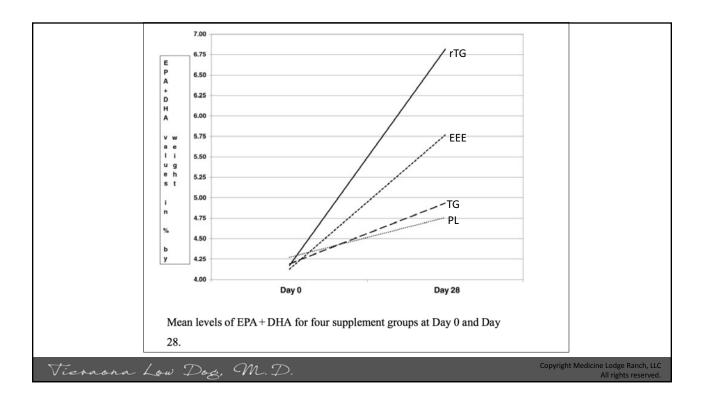
Dalle S, et al. Front Physiol 2017; Dec 12;8:1045 Ticinesi A, et al. Nutrients 2016; Mar 29;8(4):186

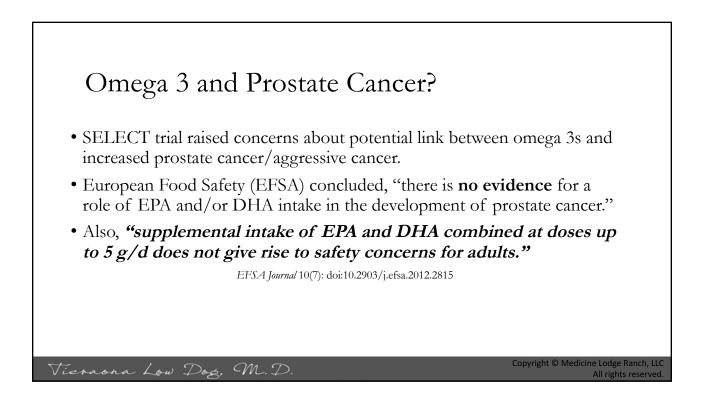
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TRT	Product	EPA & DHA per capsule*	Tested values	Label use: caps/day	Daily dosage of EPA + DHA
rTG	Nordic Naturals ProOmega [®]	325 mg EPA	329.6 mg EPA	2	EPA: 650 mg
	Triglyceride	225 mg DHA	226.0 mg DHA		DHA: 450 mg
EE	Minami MorEPA®	756 mg EPA	774.2 mg EPA	1	EPA: 756 mg
	Platinum Ethyl Ester	228 mg DHA	233.7 mg DHA		DHA: 228 mg
PL	Source Naturals ArcticPure®	75 mg EPA	78.0 mg EPA	2	EPA: 150 mg
	Krill Oil Phospholipid	45 mg DHA.	46.7 mg DHA.		DHA: 90 mg
тG	New Chapter				
	Wholemega [®] Salmon	90 mg EPA	96.4 mg EPA	2	EPA: 180 mg
	Oil Triglyceride	110 mg DHA	109.5 mg DHA		DHA: 220 mg





Coconut Oil (*Cocos nucifera*)

- Extensively used in tropics/subtropics. Rich in medium chain saturated fatty acids (e.g., lauric acid), MAY be less likely stored as adipose tissue and less likely to promote insulin resistance and inflammation.
- Possesses antibacterial and antifungal activity (great for topical use). Study of 60 patients found oil-pulling (10 minutes, 2 tsp) equivalent to chlorhexidine in reducing *S. mutans*.
- If using refined coconut oil use ORGANIC only: no chemical solvents. Smoke point: 450 F.
- "Virgin" coconut oil obtained from fresh mature kernel of coconut by mechanical or natural means with or without the application of heat.



McCarty MF, et al. Open Heart 2016; 3(2):e000467. Eyres L, et al, Nut Rev 2016; 74(4):267-80 Kaushik M, et al. J Contemp Dent Pract 2016;17(1):38-41.

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Full or Low Fat Dairy?

- Full fat dairy products may help protect against type 2 diabetes. Fat slows absorption of milk sugar, causing slower rise in blood sugar, and lower/slower release of insulin. No evidence full fat dairy increases risk of heart disease.
- Full fat dairy **recommended** for **women trying to get pregnant** as it reduces anovulatory infertility.
- Full fat dairy improves acne, low fat dairy aggravates it.
- Full fat dairy **lower in lactose**, better tolerated by lactose intolerant individuals.

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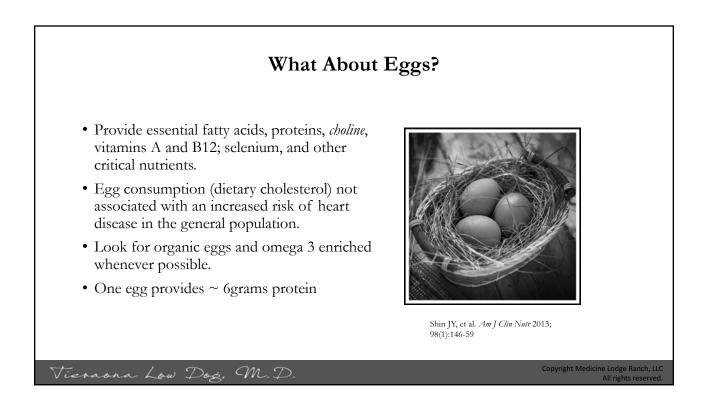
Dairy Products

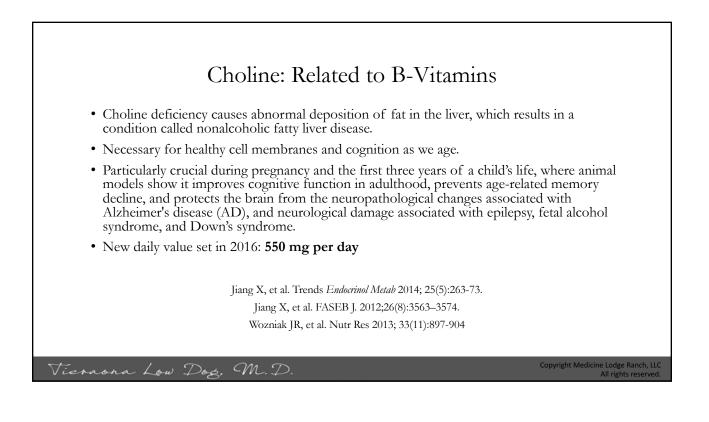
- Lactase produced by intestinal cells allows lactose to be digested/absorbed. Enzyme activity is highest after birth.
- 30% of global population produces enough lactase to digest/absorb lactose in adulthood; in majority declines to 5-10% of what was produced in childhood.
- When more lactose is consumed than can be digested, bloating, gas and diarrhea occur.
- Consumption of dairy products may protect against periodontal disease in both children and adults.
- Very good source of protein (~8 grams per cup of milk, 6 ounces of yogurt, 1.5 ounces cheese

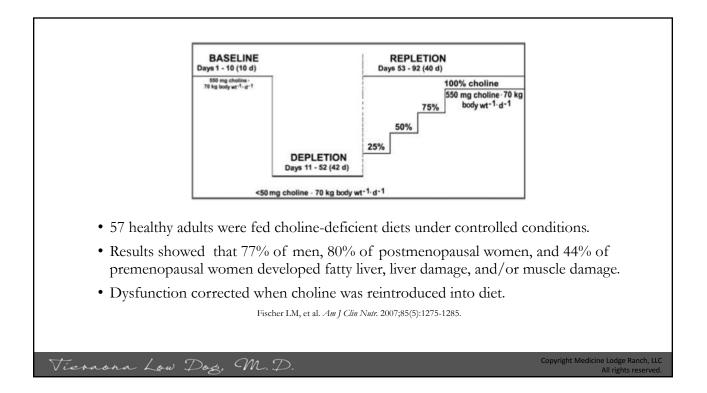
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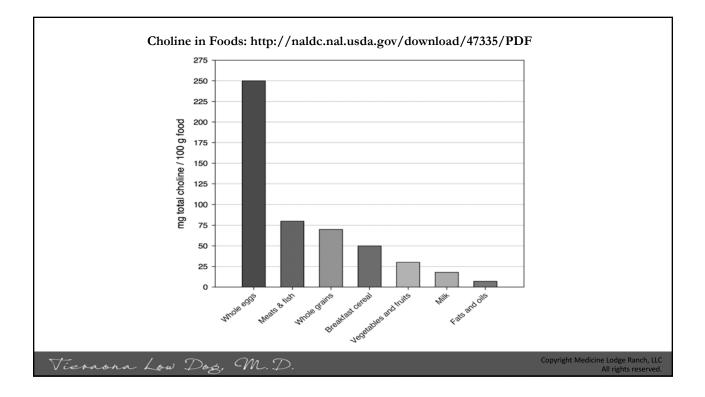
Suppression of endogenous pathogens. eg. antibiotic-associated diarrhoea Control of Irritable Bowel Syndrome Control of Inflammatory Bowel Diseas • Fermented foods (kimchi, Alleviate food allergy symptoms in infants pickles, sauerkraut, kombucha, Balanced immune response miso, tempeh, yogurt, kefir) are Normalised intestinal microbiota composition all rich in probiotics. Strengthened innate immunity Colonisation resistance Supplementation may be useful ٠ Immunomodulation in certain health conditions: Suppression of exogenous pathogens. eg. travellers' diarrhoea increase response to Lower serum cholesterol vaccinations in elders, when Probiotics taking antibiotics, during pregnancy, as an adjunctive Bile salt deconjugation and secretion treatment in clinical Supply of SCFA and vitamins (eg folate) to the colonic epithelium Metabolic effects management of dental caries and periodontal diseases. 4 * Lactose Lower level of toxigenic/mutagenic reactions in the gut Strain specificity is vitally ٠ ╈ important. Reduction in risk factors for colon cancer Improved lactose tolerance Allaker RP, et al. Use of Probiotics and Oral Proposed health benefits stemming from probiotic consumption. Health. Curr Oral Health Rep 2017; 4(4): 309-318. Copyright Medicine Lodge Ranch, LLC Vieraona Low Dog, M.D.

INDICATIO	N FOR ADUI	T HEALTH															
Brand Name	Probiotic Strain	Dosage Form	CFU/Dose	No of Doses/Day	ID	AAD	CDAD	TD	c	FAP	IBS	IBD- UC	IBD- P	HP	он	LDL- C	CID
Dentaq ™ Oral and ENT Health Probiotic Complex	S. salivarius BAA-1024 L. plantarum SD-5870 L. routeri SD- 5865 L. acidophilus SD-5212 L. salivarius SD-5208 L. paracasei SD-5275	Lozenge	1B/lozenge	2 lozenges											11 40- 44		
Gum® PerioBalance®	L reuteri ATCC 55730 100M L reuteri ATCC PTA 5289 100M	Lozenge	200M/lozenge	2 lozenges											II 52,53		
OralBiotics™ [BLIS K12]	Streptococcus salivarius K12	Lozenge	1B/lozenge	1-5 lozenges											II 50,51		
8 - Product requi	res refrigeration																

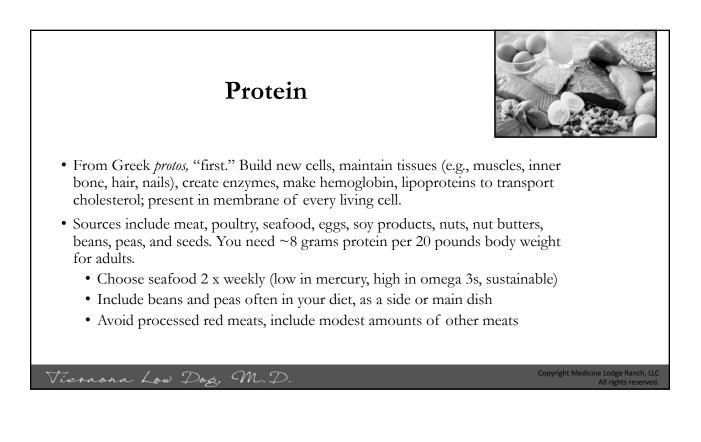




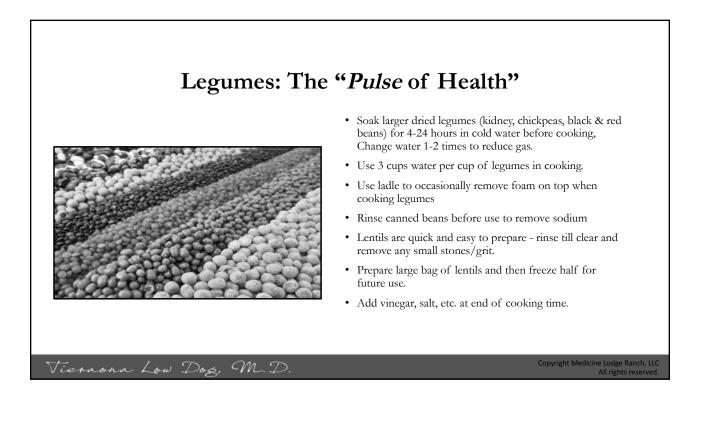








	n Rich Foods	
Food	Portion Size	Protein (g) (approximate)
Meat, fish, or poultry	75g (2 ½ oz) / 125 mL (½ cup)	21
Firm tofu	150g / 175 mL (¾ cup)	21
Egg, chicken	2 large	13
Cheese	50 g (1 ½ oz)	12
Fortified soy beverage	250 mL (1 cup)	6-8.5
Cooked dried beans, peas, or lentils	175 mL (¾ cup)	12
Cow's milk	250 mL (1 cup)	9
Yogurt	175 mL (¾ cup)	8
Peanut butter or other nut spread	30 mL (2 Tbsp)	8
Nuts or seeds	60 mL (¼ cup)	7
Bread	1 slice (35g)	3
Cereals, cold	30 g	3
Cereals, hot	175 mL (¾ cup)	3
Pasta or rice	125 mL (½ cup)	3
Vegetables	125 mL (½ cup) or 250 mL (1 cup)	2
	lettuce	
Fruit	1 fruit or 125 mL (½ cup)	1



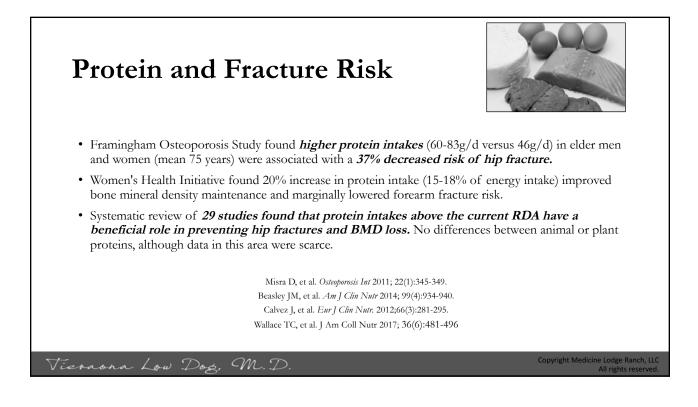
Soy Milk

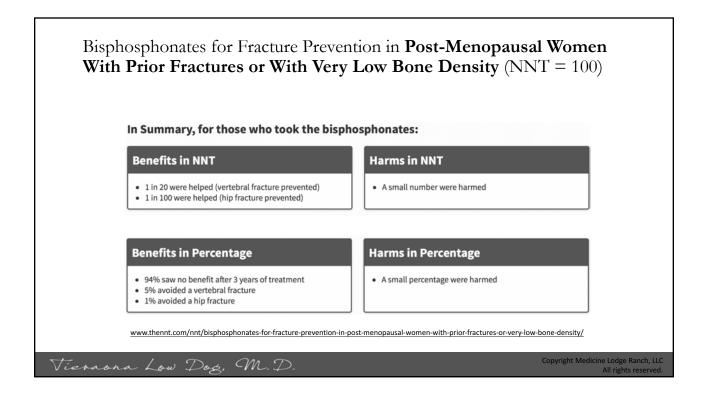
- Highest in protein of dairy alternatives (almond milk has 1 gram protein per cup)
- Good source of B-vitamins and is least processed of most commercially available dairy alternatives.
- High in phytic acid, however, which can impair absorption of nutrients such as calcium, iron and zinc. (Fermented soy: no phytic acid: miso, tempeh)
- Very high soy intake in the presence of low iodine can impact thyroid.
- Purchase organic, non-GMO soy and look for unsweetened products to avoid high sugar.
- 1 cup soy milk ~ 8 grams protein

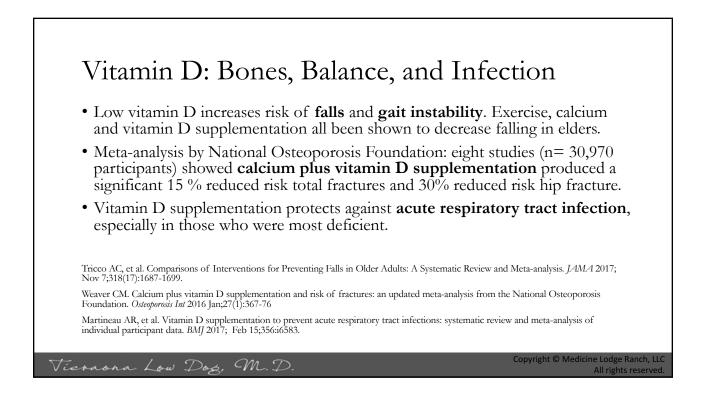
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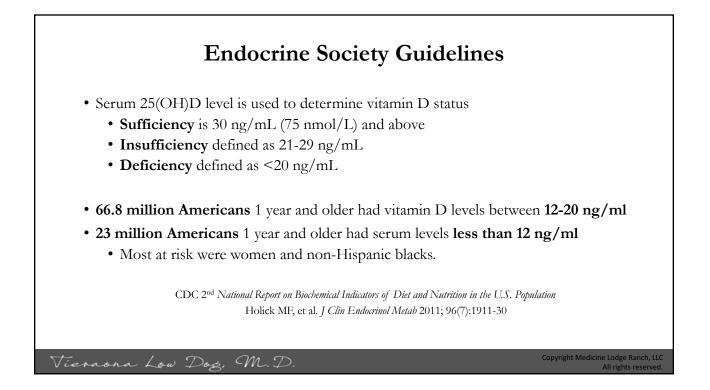


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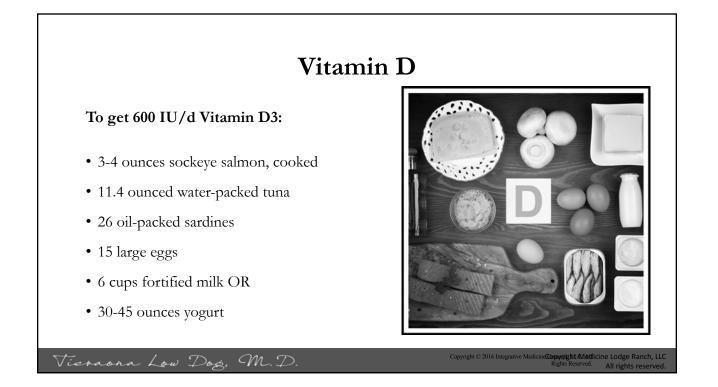


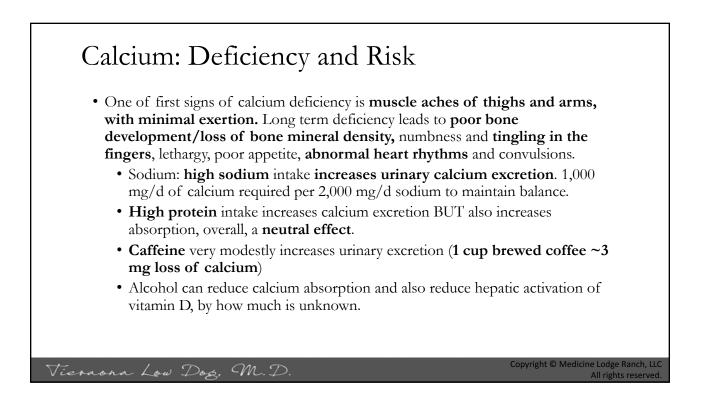
 All adults who are vitamin D deficient should be treated with 50,000 IU of vitamin D2/D3 once per week for 8 weeks or 6000 IU of vitamin D2/D3 daily to achieve a blood level of 25(OH)D above 30 ng/ml, followed by maintenance therapy of 1500–2000 IU/d.



Holick MF, et al. J Clin Endocrinol Metab 2011; 96(7):1911-30

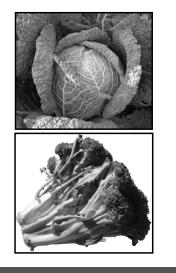
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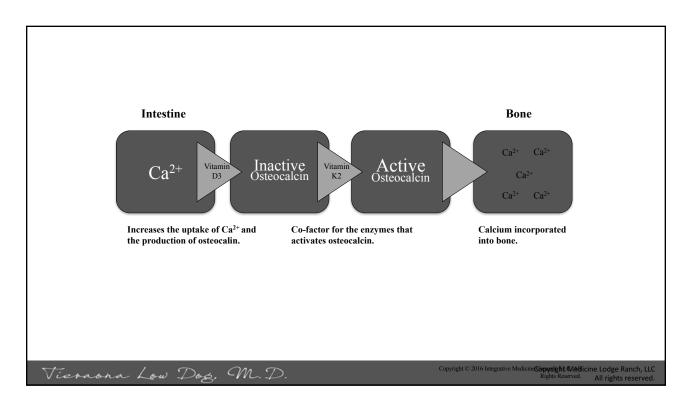


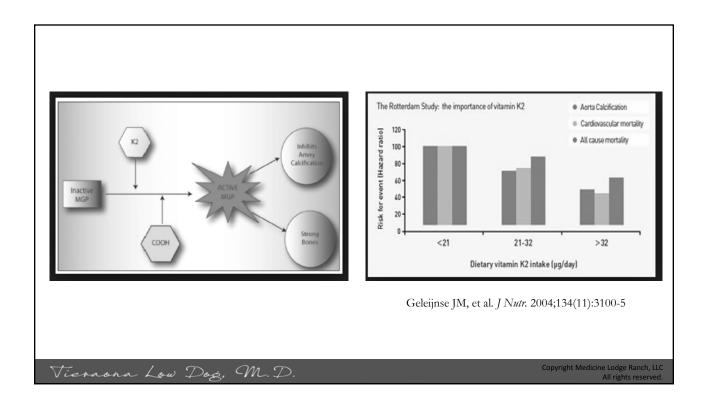
Vitamin K

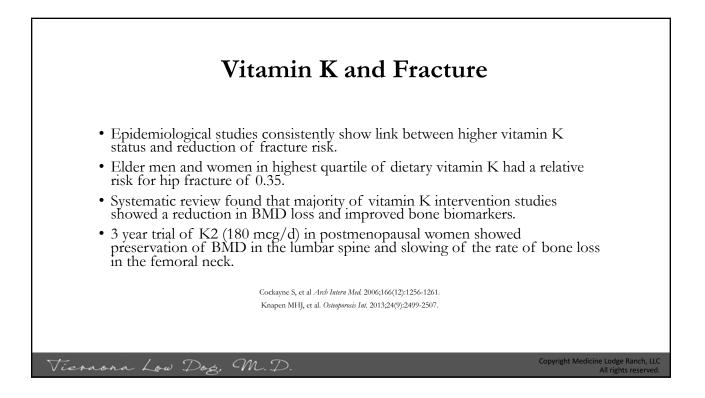
- There are two main forms of vitamin K.
 - Phylloquinone, or vitamin K1, is synthesized by plants and makes up 90% of the vitamin K obtained in the diet. Best sources are green leafy vegetables. Fat-soluble so should be eaten with some healthy fat.
 - Menaquinone, vitamin K2, is result of bacterial action in GI tract converting K1 to K2 or obtained directly from food sources such as meat, egg yolks, fermented dairy and soy (e.g., miso, natto).



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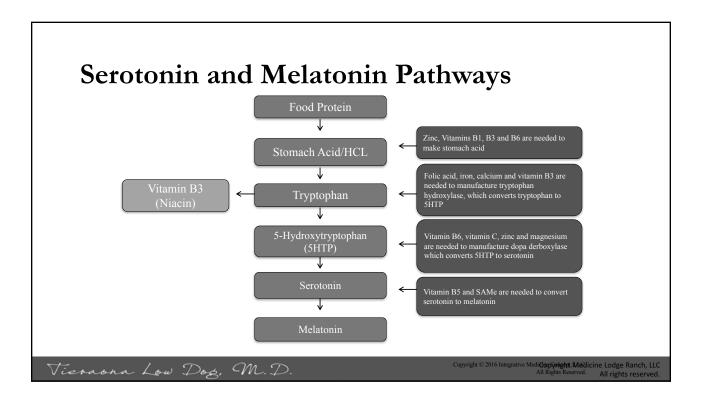
Real State of Our Nutrition

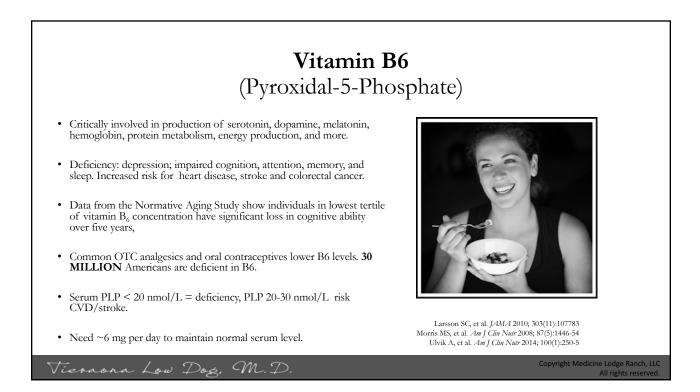
- 90 million Americans are vitamin D deficient (using the Endocrine Society guidelines < 20ng/mL)
- 30 million are deficient in vitamin B6
- 18 million people have B12 deficiency
- ~16 million have very low serum vitamin C
- 13% of Latinas and 16% of African American women (ages 12-49) are iron deficient
- Women 25-39 overall have borderline iodine insufficiency

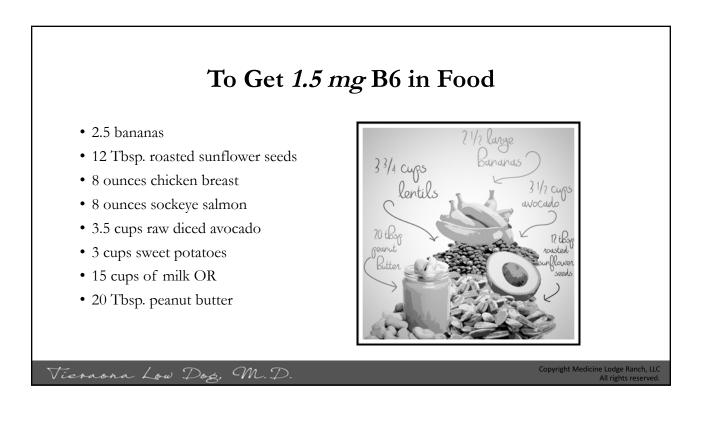


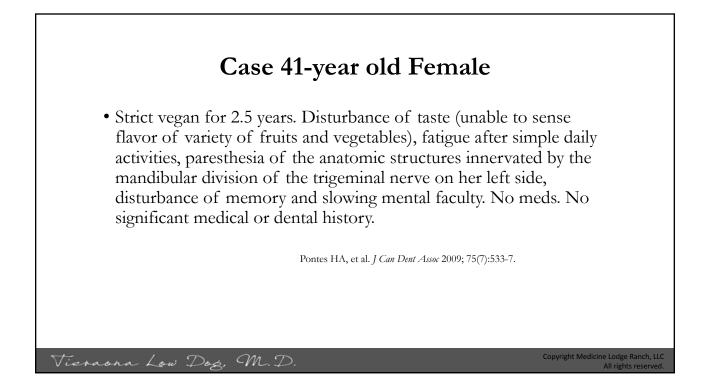
CDC: 2nd National Report on the Biochemical Indicators of Diet and Nutrition in the U.S. population

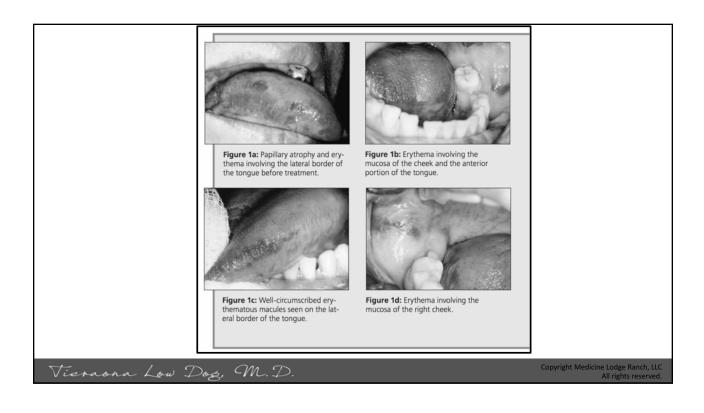
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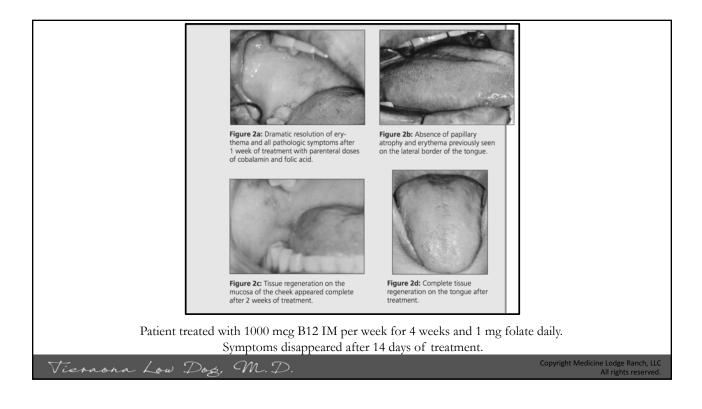




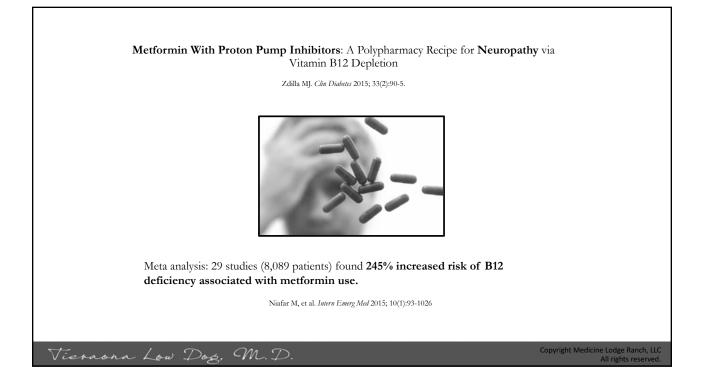




Test	Normal range (female)	Patient's values
RBC count (cells/µL)	3.90-5.03	1.63
Hemoglobin (g/dL)	12.0-15.5	7.2
MCV (fL)	80-100	144
Hematocrit (%)	36-45	23.4
RDW (%)	13±1.5	25
Serum folate (ng/mL)	3–16	7.73
Serum cobalamin (pmol/L)	118–716	71.8



• Atrophic gastritis affects 10%-30% of people over 60 years of age causing malabsorption of food bound vitamin B12. • Low vitamin B₁₂ concentrations can cause serious problem; peripheral neuropathy, balance disturbances, cognitive disturbances, physical disability, and greater loss of bone density. • Risk: inadequate intake, veganism, malabsorption, medications (PPI, metformin), obesity, aging • *18 million Americans are frankly* deficient in vitamin B12. • Supplement with 20-100 mcg per day. • Niafar M, et al. Intern Emerg Med 2015; 10(1):93-102.



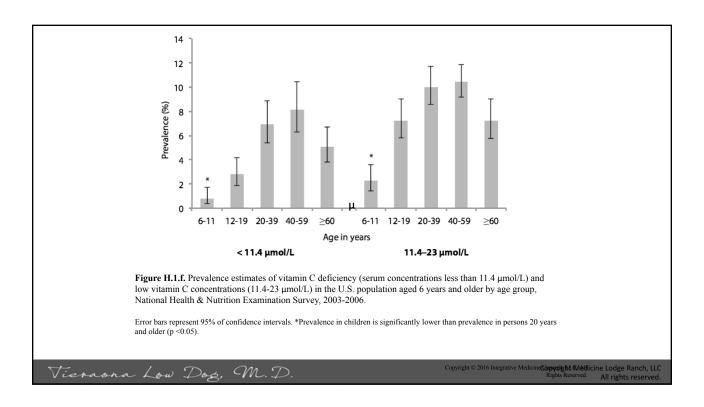
Vitamin C

- Potent antioxidant, activates folate, needed to convert tryptophan to serotonin, cofactor in synthesis of carnitine, thyroxin, norepinephrine, dopamine and immune cells
- Vitamin C levels decline rapidly during periods of emotional and physical strain, and illness.
- Malaise and lethargy early symptoms.
- Skin changes, easy bruising, gum disease, loose teeth, slow healing wounds, dry mouth, dry eyes. emotionally labile.
- Inflammation of interdental and marginal gingiva followed by bleeding, ulceration, and bad breath.
- Swelling of periodontal membranes occur, followed by loss of bone and loosening of the teeth.



Hemila H, et al. Cochrane Database Syst Rev 2013; Jan 31;1:CD 000980

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Magnesium

- Low magnesium intakes and serum levels associated with type 2 diabetes, metabolic syndrome, inflammation, high blood pressure, atherosclerotic vascular disease, sudden cardiac death, osteoporosis, migraine headache, asthma, and colon cancer.
- **50% of U.S. population** consumes less than the required amount of daily magnesium.
- Deficiency associated with negative effects on calcium and vitamin D homeostasis. Magnesium required for the activation of vitamin D.
- FDA requires warning that proton pump inhibitors can cause dangerously low magnesium levels.

Vieraona Low Dog, M.D.



Rosanoff A, et al. Nutr Rev 2010;70(3):153-64

