Optimizing Nutrition for Oral Health and Beyond



Tieraona Low Dog, MD

Founder: Medicine Lodge Ranch

National Geographic's: "Life Is Your Best Medicine," "Healthy At Home," and "Fortify Your Life"

www.DrLowDog.com

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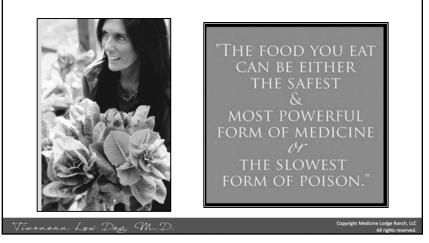
Epigenetics

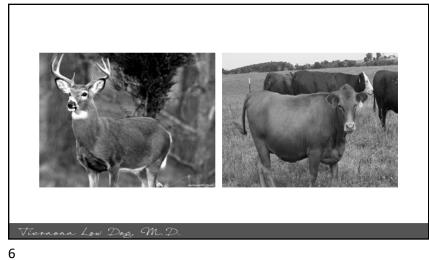


- The mapping of human genome one of the greatest scientific undertakings of past century, detailing with incredible accuracy the blueprint of our species.
- It paved the way for field of **epigenetics**, showing that when it comes to our genes, *nurture* is inextricably linked with *nature*.
- That it is the way we live our lives from the moment of conception to our last breath that influences the expression of our genes.

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Nutrition Matters

- Oral cavity is intersection of medicine and dentistry and window into the general health of an individual..
- >100 systemic diseases and upward of 500 medications have oral manifestations, typically more prevalent in elders.
- Diabetes bidirectional relationship periodontal disease; inflammation
 impairs body's ability to use insulin and high blood sugar provides ideal
 environment for infection, including gum infections. Strong evidence that
 treating one condition positively impacts the other.

Garton BJ, Root caries and diabetes: risk assessing to improve oral and systemic health outcomes. Aust Dent J. 2012;57(2):114-122.

Alpert PT. Oral health: the oral-systemic health connection. Home Health Care Manag Prast. 2017;29(1):56-59.

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Diabetes Matters to Us All

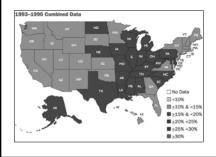
- "There is strong evidence that people with periodontitis have elevated risk for dysglycemia and insulin resistance."
- *Periodontitis* associated with an *increased risk* of type 2 diabetes."
- Strong link between obesity and periodontal disease.
- Oral microbiota significantly altered and *less diverse* in obese individuals compared to non-obese controls.

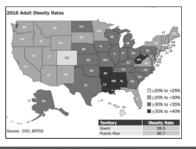


Sanz M, et al. Scientific evidence on the links between periodontal diseases and diabetes: Consensus report and guidelines of the joint workshop on periodontal diseases and diabetes by the International Diabetes Federation and the European Federation of Periodontology. J Clin Periodontol 2017 Aug 24.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

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The Changing Landscape of Adult Weight

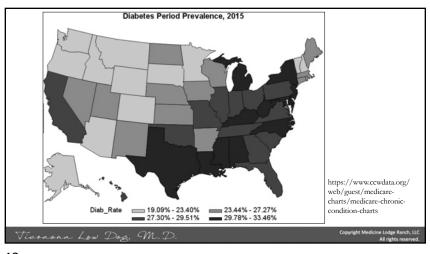




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SCIENTIFIC AMERICAN.

The Hunger Gains: Extreme **Calorie-Restriction Diet Shows Anti-Aging Results**

A new study shows five days of hunger a month may reduce risk factors for aging and age-related diseases

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Caloric Restriction?



Canto is 27 year old monkey on CR diet, Owen is 29 year old on unrestricted diet.

news.wisc.edu/monkey-caloric-restriction-study-shows-big-benefit-contradictsearlier-study/ Ravussin E, et al. J Gerontol A Biol Sci Med Sci. 2015;70(9):1097–104

- 25 year study University of Wisconsin: 76 rhesus monkeys aged 7-14 years, fed a diet 30% less calories.
- Disease 3 fold greater in control group. No diabetes in caloricrestricted animals.
- 2-year study randomized 218 nonobese people to current diet or 25% caloric restriction (11.7% on average).
 - Statistically significant reduction in inflammatory markers, weight loss, improved mood, sleep duration, etc.

Fasting-Mimicking Diets (FMD)



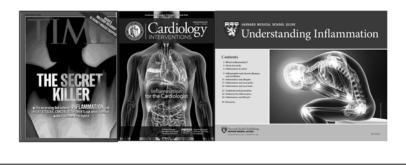
Wei M, et al. Fasting-mimicking diet and markers/risk factors for aging, diabetes, cancer, and cardiovascular disease. Sci Transl Med 2017; 9(377)

- 100 healthy participants 2 study arms tested FMD 5 consecutive days/mo. for 3 months.
 - 1100 calorie first day, 700 calories for 4 days (plant based, multivitamin). Ate whatever they wanted rest of the month.
- Reduced body weight, total body fat; lowered blood pressure, cholesterol, triglycerides and IGF-1.
- · Effects noted 3 months AFTER study
- Note: 25% drop-out rate

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INFLAMMATION.....



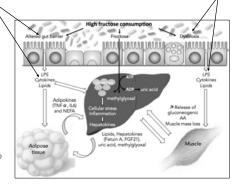
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- High fructose diet increases intestinal permeability.
 Bacterial endotoxin (LPS) enters bloodstream inflammation is
- bloodstream, inflammation is activated by changing insulin signaling and triggering inflammatory mediators.

Jin R, et al. Nutrients 2014; 6:3187–3201 Boroni Moreira AP, et al. Nutr Hosp 2012; 27(2):382-90 Jegatheesan P, et al. Nutrients 2017; Mar 3;9(3)



Inflammation and Cancer

- Poorly regulated blood sugar often accompanied by increased inflammatory markers (e.g., interleukin (IL)-1β, IL-6, TNF-α)
- Inflammation is strongly linked with cancer.
- Nuclear factor-νB (NF-νB) is one of the most important molecules linking chronic inflammation to cancer
- Activation of NF-xB primarily initiated by bacterial endotoxins such as lipopolysaccharide (LPS) and pro-inflammatory cytokines.
- NF-xB activation occurs in cancer cells and tumor microenvironments.

Taniguchi K, et al. NF-xB, inflammation, immunity and cancer: coming of age. Nature Reviews Immunology 2018; 18: 309–324
Chang SC, Yang WV. Crit Rev Oncol Humatol 2016; 108:146-153

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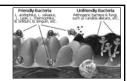
Definitions

- Microbiome—collective genomes of microorganisms in particular environment
- Microbiota—community of microorganisms themselves.
- Lower diversity is marker of dysbiosis (microbial imbalance) in gut and is associated with autoimmune disease, obesity, metabolic conditions, and is common in elders.

Microbiome

Valdes AM, et al. BMJ 2018;361:k2179

Microbiota.....



- Train and modulate immune system (e.g., skin, gut)
- Convert skin oils to compounds that keep skin supple and lower pH
- · Block adhesion and suppress growth of pathogenic bacteria
- Break down carbs and make n-butyrate, energy for intestinal cells but also crucial for maintaining tight junctions to reduce permeability.
- Make ARA and DHA, signal brain cells to divide (infants). Gut and brain neurons communicate. Gut microbes make serotonin, melatonin, GABA, and others.
- Produce vitamins and assist in building amino acids.
- Help maintain **blood pressure** (complex carbs formate impact salt processing)

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It's the Fiber Folks!



- Diets high in fiber and low in sugar increase Bifidobacteria, preventing toxins from passing through intestinal wall into bloodstream.
- Prebiotics: un-digestible plant fiber acts as food for microbiota.
- · Bananas, onions, garlic, leeks, Jerusalem artichoke, apple skin, chicory root, dandelion greens, beans, wheat flour just a few examples of prebiotic foods.

Obesity and Microbiota?

- Early disruption of gut microbiota (Csection, antibiotics) = too few Bifidobacteria can contribute to obesity.
- Diet high in sugar, simple carbs, and fat encourages growth of microbes better at extracting energy from food, signaling body to store energy as fat.
- Bacteria transplanted from overweight mice to thin mice make the thin mice gain weight.



Federico A, et al. Gut microbiota, obesity and metabolic

Sugar Substitutes – Better?

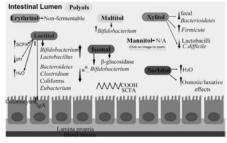


Nettleton JE, et al. Reshaping the gut microbiota: Impact of low calorie sweeteners and the link to insulin resistance? *Physial Behav* 2016;164(Pt B):488-93.

• Sugar substitutes frequently *1000 times sweeter* than sucrose.

- Despite GRAS status by regulatory agencies, sugar substitutes can have negative effects on gut microbiota.
- Sucralose and saccharin disrupt balance and diversity of gut microbiota. Sucralose increases bacterial pro-inflammatory genes.

Stevia and the Polyols



- Erythritol, mannitol and sorbitol have no effect on gut microbiota.
- Isomaltose and maltitol, increase *bifidobacteria* and may have **prebiotic actions**.
- Stevia extracts may negatively impact gut microbiota composition.

Ruiz-Ojeda F, et al. Effects of sweeteners on the gut microbiota: a review of experimental studies and clinical trials. Adv Nutr 2019; 10(S1): PMC6363527

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Gluten Free?

 21 healthy people had substantially different gut microbiota profiles after four weeks on gluten-free diet; significant reduction in key beneficial microbe species.



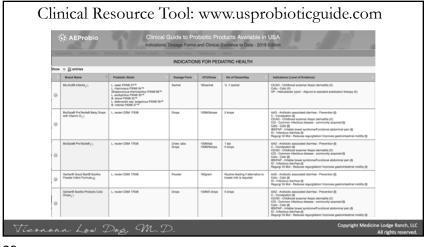
Bonder MJ, et al. The influence of a short-term gluten-free diet on the human gut microbiome. Genome Med 2016;8:45

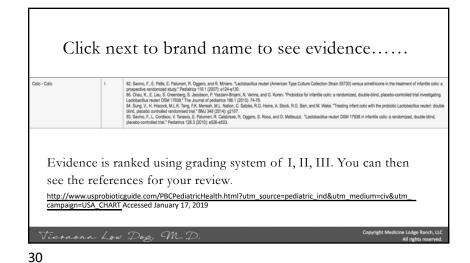
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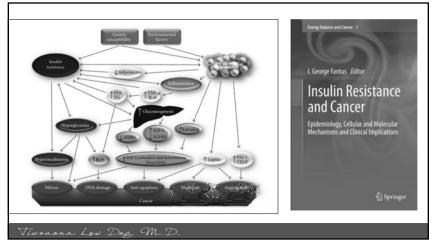
Table 1 | Examples of foods, nutrients, and dietary patterns that influence human health linked to their effective for the state of the Effect on health outcomes mediated by Dietary element Effect on gut microbiome gut microbiome Low FODMAP diet Low FODMAP diet increased Actinobacteria; high FODMAP diet Reduced symptoms of irritable bowel decreased abundance of bacteria involved in gas consumption58 syndrome⁵⁶ Increased Bifidobacteria, 97.98 which are known for their positive Potential protection against pathogens. 100 Increased production of Cheese health benefits to their host through their metabolic activities.99 SCFA and reduced production of TMAO99 Decrease in Bacteroides and Clostridia, some strains of which are associated with intestinal infections9 Increased microbiota diversity and SCFA production^{22 101 102} Fibre and prebiotics Reduced type 2 diabetes22 and cardiovascular disease10 Overgrowth of Proteobacteria and Escherichia coli. 104 Bacteroides, Induced glucose intolerance 105 Clostridia, and total aerobic bacteria were significantly lower, and faecal pH was significantly higher⁴³ Increased intestinal barrier protectors (Bifidobacteria and Polyphenols (eg, from Gut micro-organisms alter polyphenol tea, coffee, berries. Lactobacillus), butyrate producing bacteria (Faecalibacterium bioavailability resulting in reduction and vegetables such prausnitzii and Roseburia) and Bacteroides vulgatus and Akkermansia muciniphila. 107 Decreased lipopolysaccharide of metabolic syndrome markers and cardiovascular risk markers 10 as artichokes, olives, and asparagus) producers (E coli and Enterobacter cloacae)1 Very modest differences in composition and diversity in humans Some studies show benefit of vegetarian and strong differences in metabolomic profile compared with over omnivore diet, 109 others fail to find a omnivore diet in humans50 difference¹¹⁰ Valdes AM, et al. Role of gut microbiota in nutrition and health. British Medical Journal 2018;361:j2179

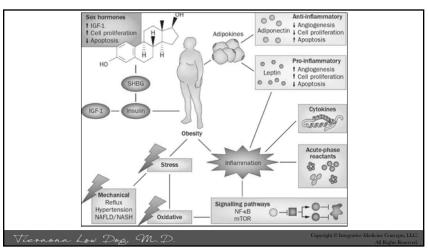
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Insulin Resistance and Cancer

- Strong association: higher BMI in adolescence and increased cancer risk in adulthood
- Obesity and metabolic syndrome associated with prostate cancer development and poorer outcomes for cancer survivors.
- Hyperinsulinemia: increased risk for breast cancer, double the risk for endometrial cancer; and increased risk for prostate cancer development, progression and aggressiveness.

Di Sebastiano, KM, et al. Glucose impairments and insulin resistance in prostate cancer: the role of obesity, nutrition and exercise. Obesity Reviews 2018; 19: 1008–1016.

Kabat, GC, et al. Serum glucose and insulin and risk of cancers of the breast, endometrium, and ovary in postmenopausal women. Eur J Cancer Prev 2018; 27(3): 261-268

Weihrauch-Bluher, et al. Childhood obesity: increased risk for cardiometabolic disease and cancer in adulthood. Metabolism 2019; 92: 147-52

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Obesity and Cancer: What is The Connection?

- Fat cells, particularly in belly, produce/react to hormones/proteins that drive *inflammation and insulin resistance*, promoting cell growth. More cells divide, more opportunity for cancer to develop.
- Waist measurements indicating increased risk:
 - 31.5 inches or more for women
 - 37 inches or more for men
- High risk

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- 35 inches or more for women
- 40 inches or more for men



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Factors That Drive Inflammation and Insulin Resistance

- Sedentary lifestyle, lack of exercise
- Pattern of central obesity
- Western-dietary pattern, high fructose
- Prolonged psychosocial stress
- Environmental exposures (smoke, toxins, chemicals)
- Alterations in oral and gut flora and intestinal permeability

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Obesity and Insulin Growth Factors

- Obesity can increase cancer risk and cancer-related mortality via insulin resistance, high blood sugar and insulin-growth factors (IGF).
- Elevated insulin increases tumor growth and aggressiveness.
- *IGF-1*, *IGF-2* identified as tumor promoters in multiple studies.

Belardi V, et al. J $\it Mammary~Gland~Biol~Neoplasia~2013;~18(3-4):277-89$

Physical inactivity

Obesity

Ingulin resistance typerinsulinemia

Hypoinsulinemia

Hyperglycemia

Increased IGF-1 and Increased IGF-1 receptor activation

Anaerobioxidation

Carcinogenesis

Estrogen dependent hyperglesia

Cytokines

CANCER

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Dietary Inflammatory Index (DII)

- · Anti-inflammatory diet may reduce sub-chronic inflammation and improve cardiovascular, metabolic, and neurologic parameters.
- Dietary Inflammatory Index based on measuring inflammation in the body in response to specific foods (1900 studies)
- Higher DII scores increased risk of oral/pharyngeal CA.
- NHANES those with highest DII score had 16% more teeth lost compared to those with lowest scores.
- Shivappa N, et al. Inflammatory potential of diet and risk of oral and pharyngeal cancer in a large case-control study from Italy. Int J Cancer 2017; 141(3):471-479; Kotsakis GA, et al. Diet-borne systemic inflammation is associated with prevalent tooth loss. Clin Nutr 2018 Aug;37(4):1306-1312.

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Risk of colorectal cancer across quintiles of the DII: Iowa Women's Health Study 1.8 1.6 Hazard ratio 1.2 --Colorectal cancer 0.6 **DII Quintile** Shivappa et al. 2014 CEBP

Inflammation & Memory



- Researchers evaluated inflammatory potential of diet in relation to mild cognitive impairment/dementia risk using DII during average follow up of 9.7 years during Women's Health Initiative Memory Study.
- Higher inflammatory scores were significantly associated with greater cognitive decline and earlier onset of cognitive impairment.

Hayden KM, et al. The association between an inflammatory diet and global cognitive function and incident dementia in older women: The Women's Health Initiative Memory Study. Alzheimers Dement 2017 May 19. pii: S1552-5260(17)30185-1.

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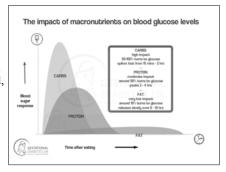


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Carbohydrates

- Provide majority calories most diets
 - Body's preferred fuel source
 - Largest contributor to the control of **blood sugar**
 - Half of carbohydrates in North American diet come from: bread, soft drinks, cakes, cookies, donuts, quick breads, sugars, syrups, jams, white potatoes (including chips) and breakfast cereal.



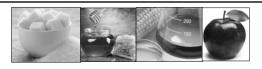
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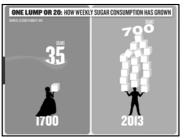
Sugars



- Table sugar (sucrose): one glucose + one fructose molecule
- High fructose corn syrup: 55% fructose, 42% glucose and 3% other sugars.
- Every cell in body readily converts glucose into energy. But liver cells are one of few types of cells that can convert fructose to energy.
- Large amounts of "free" fructose taxes the liver and increases risk of non-alcoholic fatty liver disease.



Copyright Medicine Lodge Ranch, LL All rights reserved Too Little Fiber, Too Much Sugar



Canadians average daily sugar intake:

- 101 grams (24 tsp) children 1-8 years
- 115 grams (27 tsp) children 9-18 years
- 85 grams (20 tsp) for adults lower due to increase intake "diet" sodas.

Langlois K, et al. Change in total sugars consumption among Canadian children and adults. Health Rep 2019 Jan 16;30(1):10-19.

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Glycemic Index/Load

- · Glycemic load is measurement of impact of carbohydrates on blood sugar/insulin.
- International consensus conference concluded that given consistency of scientific evidence, diets low in glycemic index/load should be promoted in the prevention and management of diabetes and coronary heart disease, and are particularly important in individuals with insulin resistance.

Augustin LS, et al. Glycemic index, glycemic load and glycemic response: An International Scientific Consensus Summit from the International Carbohydrate Quality Consortium (ICQC). Nutr Metab Cardiovasc Dis 2015 Sep;25(9):795-815.

Low Glycal Diet Calculator



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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.

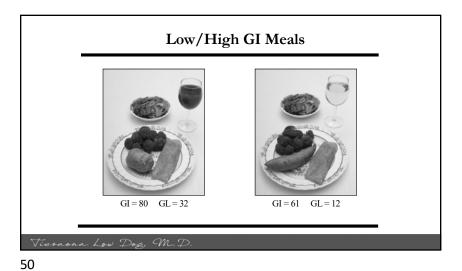


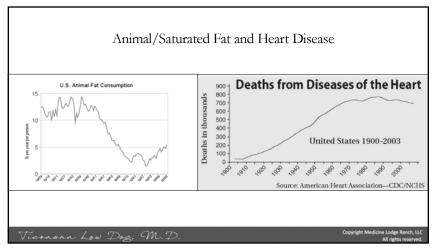
Breymeyer KL, et al. Appetite 2016; Dec 1;107:253-259.

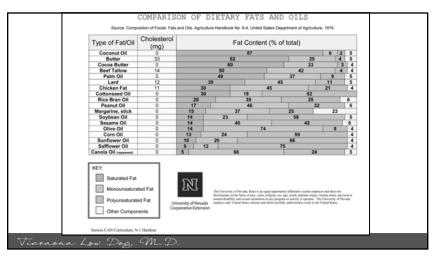
Glycemic Load Whole Day **Individual Food Portion** Low < 80 Low 0-10 Moderate 80-120 Moderate 11-19 High >120 High 20+

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Food	Serving Size	Glycemic Load	Food	Serving Size	Glycemic Load
Grapefruit	½ large	3	Spaghetti	1 cup	38
Apple	1 medium	6	Brown rice	1 cup	23
Banana	1 large	14	White rice	1 cup	33
Raisins	1 small box	20	White bread	1 slice	10
Watermelon	1 cup	8	Whole grain bread	1 slice	5
Carrots	1 large	5	Bagel, cinnamon raisin	1 3.5 inch	24
Orange	1 medium	6	Pumpernickel bread	1 slice	6
Sweet potato	1 cup	17	Macaroni and cheese	1 cup prepared	31
Baked potato	1 medium	28	Chocolate doughnut	1 doughnut (80 g)	25
French fries	1 medium serving	26	Glazed doughnut	1 doughnut (80 g)	12
Snickers	1 bar	35	Glazea adagimat	2 404641 (00 6)	
Reese's cup	1 miniature	2	Kellogg's Frosted Flakes	¾ cup	20
White table wine	5 ounces	1	Kellogg's Special K	1 cup	14
Red table wine	5 ounces	1	Post Bran Flakes	¾ cup	12
Grape juice	6 ounces	12	Post Raisin Bran	1 cup	25
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	500 (400 E	P. C. 1 C. 1 C. 1 C. 110
Avocado	520/420 F	Refined/unrefined. Good for deep frying, mild flavor
Rice bran oil	490 F	Good for stir-fries, light taste
Ghee	480 F	Nutty flavor,
Canola oil, high oleic	475 F	Light taste, high in omega 3 fatty acids
Olive oil	468/375 F	Regular/Extra Virgin
Coconut oil	450/350 F	Refined/Virgin
Sunflower oil	440/225 F	Refined/unrefined: Sauté, baking, light flavor, versati
Peanut oil	440/320 F	Refined/unrefined. Neutral taste.
Grapeseed oil	420 F	Light, good for frying and baking
Almond oil	420 F	Clean flavor, stir fries/sauteeing.
Hazelnut/Macadamia oil	430/413 F	Baking, nutty flavor
Sesame oil	410/350 F	Refined /unrefined. Stir frying, salads
Butter	350 F	Highly versatile, watch smoke point.

Fatty Acid Family	Name	Structure	Food Source	
Omega 3	Alpha-linolenic acid	ALA; 18:3 (n=3)	Walnut, soybeans, flaxseed, canola oil	
	Eicosapentaenoic acid	EPA; 20:5 (n=3)	Fatty fish and fish oil	
	Docosahexaenoic acid	DHA; 22:6 (n=3)	Fatty fish, fish oils, algal oils, omega 3 eggs	
Omega 6	Linolenic acid	LA; 18:2 (n=6)	Corn, safflower, cottonseed, soybean, sunflower oils	
	Gamma-linolenic acid	GLA; 18:3 (n=6)	Black currant seed oil, borage seed oil, evening primrose oil	
	Arachidonic acid	AA; 20:4 (n=6)	Meat, poultry, eggs	
Omega 9	Oleic acid	18:1 (n=9)	Olive oil, grapeseed oil, avocado oil	
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Elcosanoids

Omega-3 Family

prostaglandins, leukotrienes and thromboxanes

o-linolenic acid
18.3 w-3

— less inflammatory
— more inflammatory
— linoleic acid
18.4 w-5

stearidonic acid
18.4 w-3

— leicosasteraenoic acid

Fish and Seafood



- Excellent source of protein high in omega 3 fatty acids. Provide vitamin D and contribute valuable nutrients: selenium, iodine, magnesium, iron and copper.
 - Fish/seafood have positive effect on oral health
 - Help reduce atherosclerosis and maintain healthy blood pressure
 - 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.
 - Quells inflammation

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Saturated Fat Debate

- Three large meta analyses (21 studies, 12 studies, and 76 studies) failed to show significant evidence that saturated fat increases risk for heart disease.
- Failed to find significant evidence that increasing polyunsaturated fats and decreasing saturated fats lowers heart risk.
- This does not mean gorging on saturated fats....



Siri-Tarino, Amer J Clin Nutr 2010; 91 (3): 535–46.
Schwingshacki I., et al. BMJ Open 2014; 4(4):e004487.
Chowdhury R, et al. Ann Intern Med 2014; 160(6):398-406

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Dietary Fat and Cancer: Systematic Review

- No associations found for prostate, esophageal, gastric, renal, bladder, lung, skin, or postmenopausal breast cancer by total intake or types of dietary fat.
- May be an association between total dietary fat and premenopausal breast cancer.
- Limited-suggestive evidence positive association for **ovarian CA** with intake of saturated fats.

Schwab U. et al. Food Nutr Res 2014; 10:58, doi: 10.3402/fnr.v58.25145

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Keto Diet: Clinical Trial

- RCT women with ovarian or endometrial cancer randomly assigned to ketogenic diet (70:25:5 energy from fat, protein, and carbohydrate) or American Cancer Society diet (high-fiber, low-fat).
- Body composition, fasting serum insulin and IGF-I obtained at baseline and at end of 12 weeks.
- Those on keto diet had statistically significant reduction in fasting insulin and IGF-1 levels, and greater reduction in visceral fat.

Cohen CW, et al. A Ketogenic Diet Reduces Central Obesity and Serum Insulin in Women with Ovarian or Endometrial Cancer. J Nutr 2018; 148(8):1253-1260.

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What About Eggs, Shrimp and Dietary Cholesterol?

- Provide essential fatty acids, proteins, choline, vitamins A and B12; selenium, and other critical nutrients at levels above or comparable to those found in other animal-sourced foods.
- No limits put on dietary cholesterol in newest guidelines.
- Egg consumption not associated with an increased risk of heart disease in the general population.



Shin JY, et al. Am J Clin Nutr 2013; 98(1):146-59

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Eggs Primary Source of Choline

- Choline water soluble nutrient in B-vitamin family necessary for preventing non-alcoholic fatty liver disease and crucial during pregnancy and early childhood.
- Deficiency in pregnancy may be associated with permanent changes in brain function that negatively impact intelligence, memory, mood regulation, and stress response in baby.
- New DV set by FDA in 2016: 550 mg per day



Jiang X, et al. Trends Endocrinol Metab 2014; 25(5):263-73. Wozniak JR, et al. Nutr Res 2013; 33(11):897-904

- 57 healthy adults fed choline-deficient diets under controlled conditions.
- Results showed that 77% of men, 80% of postmenopausal women, and 44% of premenopausal women developed fatty liver, liver damage, and/or muscle damage.
- Liver dysfunction corrected when choline was reintroduced into diet.

 Fischer I.M. et al. Am J Clin Nutr. 2007;85(5):1275-1285.

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Protein

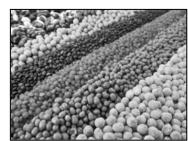
- A recent study conducted in Denmark suggested an inverse relationship between high protein intake and periodontitis.
- Adegboye AR, et al. Calcium, vitamin D, casein and whey protein intakes and periodontitis among Danish adults. Public Health Nutr. 2016;19:503–510. doi: 10.1017/S1368980015001202.

Food	Portion Size	Protein (g) (approximate)
Meat, fish, or poultry	75g (2 ½ oz) / 125 mL (½ cup)	21
Firm tofu	150g / 175 mL (¼ 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 (% cup)	12
Cow's milk	250 mL (1 cup)	9
Yogurt	175 mL (% 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 (% cup)	3
Pasta or rice	125 mL (½ cup)	3
Vegetables	125 mL (½ cup) or 250 mL (1 cup) lettuce	2
Fruit	1 fruit or 125 mL (½ cup)	1

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Legumes



- Soak larger dried legumes (kidney beans, chickpeas, black beans, red beans) for 24 hours in cold water before cooking, Change water 1-2 times to reduce gas.
- Use 3 cups water per cup of legumes in cooking. Use ladle to occasionally remove foam on top when cooking legumes.
- Lentils are quick and easy to preparerinse till clear and remove any small stones/grit.
- Prepare large bag of lentils and then freeze half for future use.
- Add vinegar, salt, etc. at end of cooking time.

Victoria Low Dog, M. I

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Protein Maintains Healthy Bones

- Framingham Osteoporosis Study found *higher protein intakes* (60-83g/d versus 46g/d) in older men/women (mean 75 years) associated with 37% decreased risk of hip fracture.
- Systematic review: 29 studies found protein intakes above the current RDA have a beneficial role in preventing hip fractures and BMD loss.



Beasley JM, et al. Am J Clin Nutr. 2017; 32(1):349-349.
Calvez J, et al. Eur J Clin Nutr. 2012;66(3):281-295.
Wallace TC, et al. J Am Coll Nutr 2017; 36(6):481-496

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Protein Intake and Fracture in Men

- Osteoporotic Fractures in Men Research (5,875 men; mean age 73.6 years), higher protein intake associated with 8% decreased
- risk of major osteoporotic fracture. • Increased dairy protein and non-dairy animal
- protein associated with 20% and 16% decreased risk of hip fracture.
- · Plant protein was not associated with decreased risk of hip fracture in men.



Langsetmo I., et al. The Association Between Protein Intake by Source and Osteoporotic Fracture in Older Men: A Prospective Cohort Study. J Bone Miner Res 2017; Mar;32(3):592-600

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• Meat, fish and poultry are excellent sources of protein.

Meat, Poultry, Fish

- One serving size is roughly the size of a deck of cards and provides 18-27 grams/protein.
- Excellent source of B12 (and other Bvitamins), zinc, iron, and other minerals.
- Ethical issues to consider



The Uncertainty of Science

- Recent review: 61 articles; 55 cohorts, 4.2 million participants.
 - Low-certainty evidence: reduction in unprocessed red meat intake of 3 servings/week associated with very small reduction in risk for cardiovascular mortality, stroke, heart attack and type 2 diabetes.
- Review: 118 articles, 56 cohorts, >6 million participants
 - Possible absolute effects of red and processed meat consumption on cancer mortality and incidence are very small; certainty of evidence is low to very low.

Zeraatkar D, et al. Red and Processed Meat Consumption and Risk for All-Cause Mortality and Cardiometabolic Outcomes: A Systematic Review and Meta-analysis of Cohort Studies. Ann Intern Med. 2019. DOI: 10.7326/M19-0655

Han MA, et al. Reduction of Red and Processed Meat Intake and Cancer Mortality and Incidence: A Systematic Review and Meta-analysis of Cohort Studies Ann Intern Med. 2019. DOI: 10.7326/M19-0699

