
Nutritional Requirements

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Objectives

- Understand the basic terms of nutritional requirements that are important for establishing intake of a nutrient in a population.
 - Understand the food pyramid that recommends daily serving size from each food group for vegetarians and non-vegetarians.
 - Identify dietary guidelines and goals that are necessary for good health
 - Discuss energy requirement in humans including basic energy expenditure and the factors that affect it.
 - Know about total parenteral nutrition (TPN) and its applications
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Overview

- What is nutrition?
 - Assessment of malnutrition
 - Dietary reference intakes (DRIs)
 - Estimated Average Requirement (EAR)
 - Recommended Dietary Allowance (RDA)
 - Adequate Intake (AI)
 - Acceptable Macronutrient Distribution Ranges (AMDR)
 - The Food Pyramid: dietary guidelines and goals
 - Energy requirement and expenditure in humans
 - Total parenteral nutrition (TPN)
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What is nutrition?

- **Composition and quantity of food intake by living organisms**
 - **Biochemical utilization of food**
 - **Human nutrition is divided into three areas:**
 - **Undernutrition (nutrient deficiency)**
 - **Overnutrition (excessive nutrient intake)**
 - **Optimal nutrition (balanced nutrient intake)**
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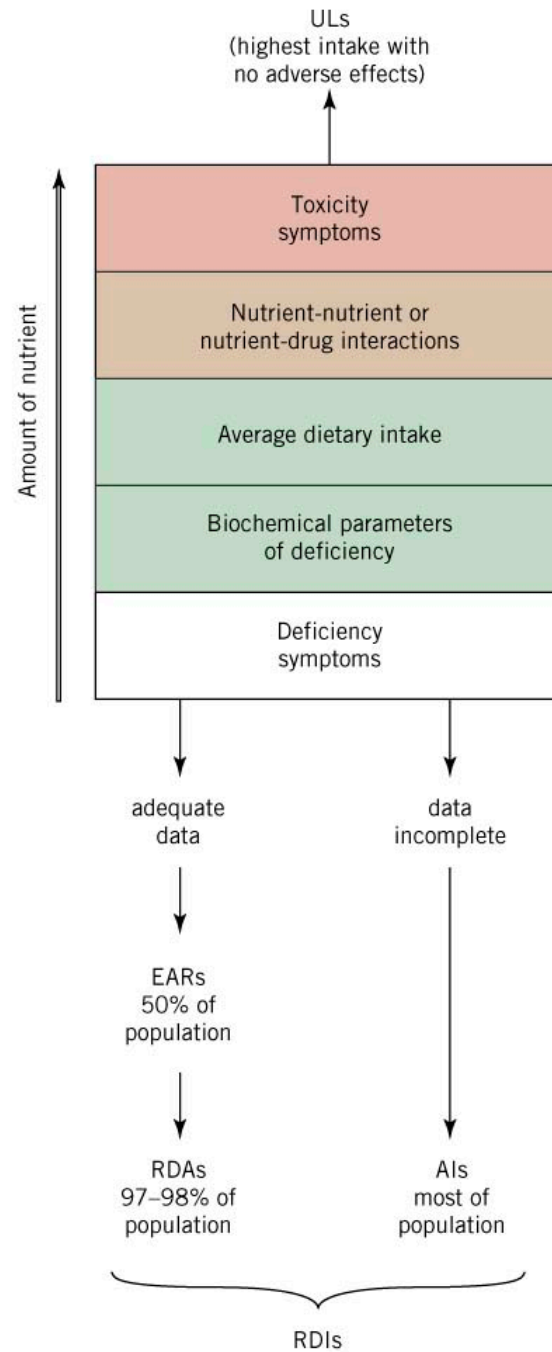
Assessment of malnutrition

- Malnutrition in humans is measured by:
 - **Dietary intake studies:** identify people with deficient diets
 - **Biochemical studies:** identify subclinical nutritional deficiencies
 - **Clinical symptoms:** identify clinical nutritional deficiencies
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Dietary Reference Intakes (DRIs)

- **Quantitative estimates of nutrient intakes required to prevent deficiencies and maintain optimal health in populations**
 - **Recommended by: Food and Nutrition Board of the National Research Council, USA**
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Dietary Reference Intakes (DRIs)



Dietary Reference Intakes (DRIs)

- **DRIs** have four standards:
 - **Estimated Average Requirement (EAR)**
 - **Recommended Dietary Allowance (RDA)**
 - **Adequate Intake (AI)**
 - **Tolerable Upper Intake Level (UL)**
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Estimated Average Requirement (EAR)

- The amount of nutrient intake estimated to meet the nutritional requirement of half of the healthy individuals (50%) in an age and gender group



Recommended Dietary Allowance (RDA)

- The amount of nutrient intake that is sufficient to meet the nutritional requirement of *nearly all (97-98%) healthy individuals* in a group
 - RDA is two SD above EAR
 - $RDA = EAR + 2 SD$
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Adequate Intake (AI)

- It is used instead of EAR and RDA if:
 - A nutrient is considered essential but the experimental data are inadequate for determining EAR and RDA
 - **AI** covers the nutritional requirement of *all individuals in a group with approximation* due to insufficient data
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Tolerable Upper Intake Level (UL)

- **The highest level of daily nutrient intake that has no adverse health effects or toxicity in almost all individuals**



Acceptable Macronutrient Distribution Ranges (ADMR)

- Range of adequate intake of a macronutrient associated with reduced risk of chronic diseases
 - **ADMR** for adults (% of total calories)
 - Carbohydrates 45-65
 - Fats 20-35
 - Proteins 10-35
 - Fiber >25 g
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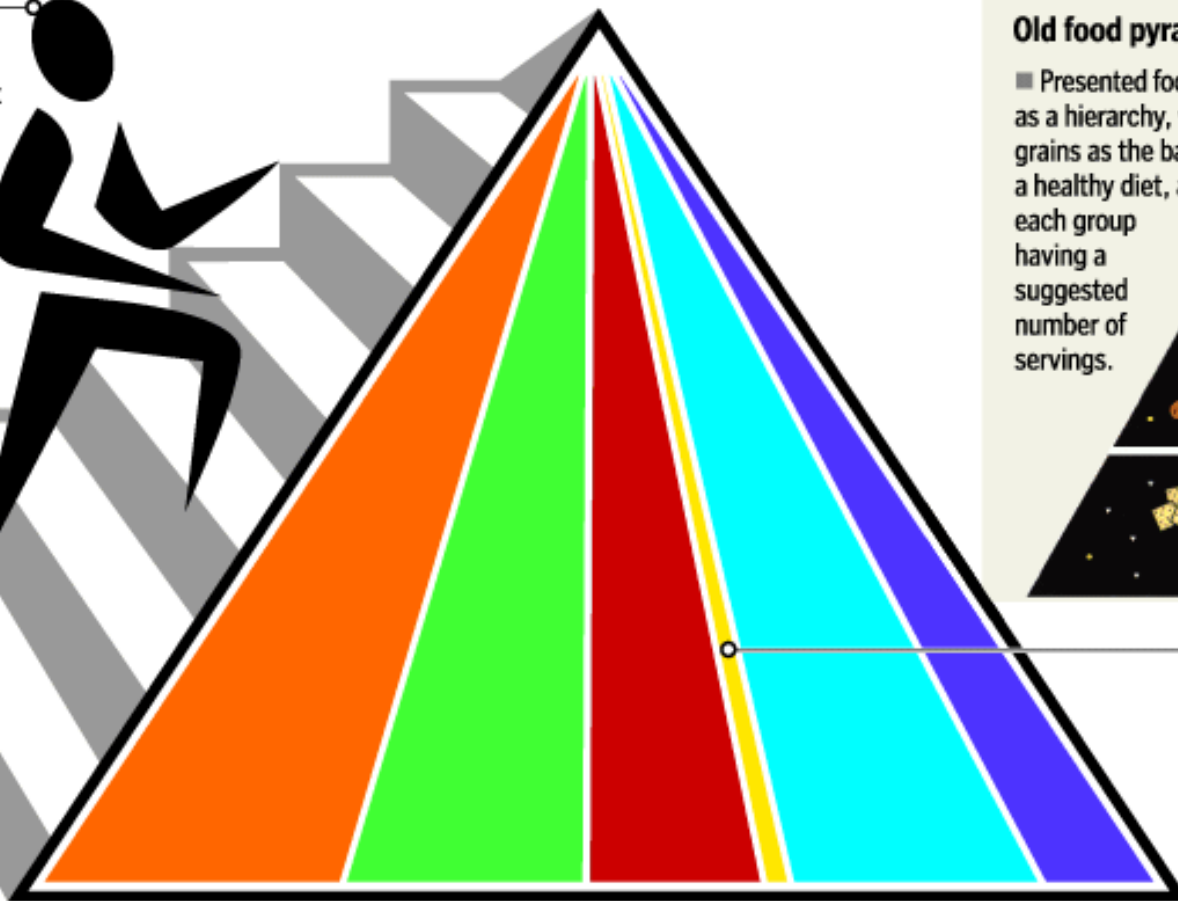
Food Pyramid

United States Department of Agriculture
Center for Nutrition Policy and Promotion

- **Public educational tool established in 1992**
 - **Recommends size of daily servings**
 - **Pyramid shape**
 - **Fats, oils and sweets have small serving size**
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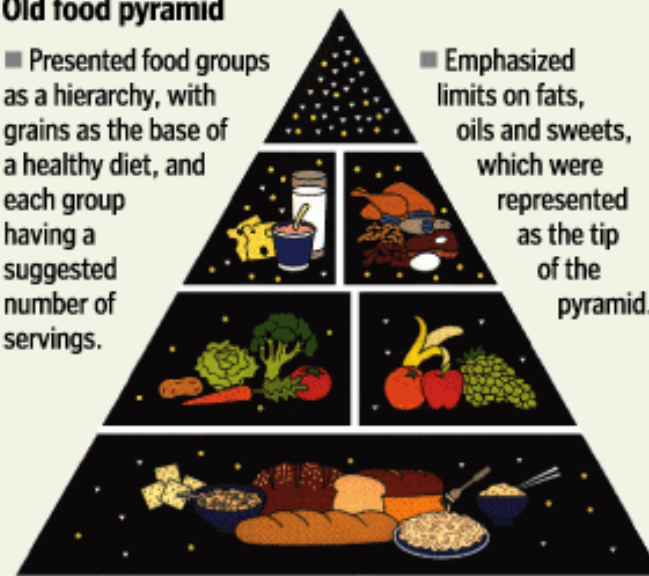
Exercise

- Adults should be physically active for at least 30 minutes most days of the week, children for 60 minutes.
- Sixty to 90 minutes of daily physical activity may be needed to prevent weight gain or sustain weight loss.



Old food pyramid

- Presented food groups as a hierarchy, with grains as the base of a healthy diet, and each group having a suggested number of servings.
- Emphasized limits on fats, oils and sweets, which were represented as the tip of the pyramid.



Oils

- Most fat should be from fish, nuts and vegetable oils.
- Limit solid fats, such as butter, margarine or lard.
- Keep consumption of saturated fats, trans fats and sodium low.
- Choose foods low in added sugar.

CATEGORY

Grains

Vegetables

Fruits

Milk

Meat and beans

RECOMMENDATION

Half of all grains consumed should be whole grains.

Vary the types of vegetables you eat.

Eat a variety of fruits. Go easy on juices.

Eat low-fat or fat-free dairy products.

Eat lean cuts, seafood and beans. Avoid frying.

DAILY AMOUNT

6 oz.

2.5 cups

2 cups

3 cups

5.5 oz.

Based on a 2,000 calorie diet.

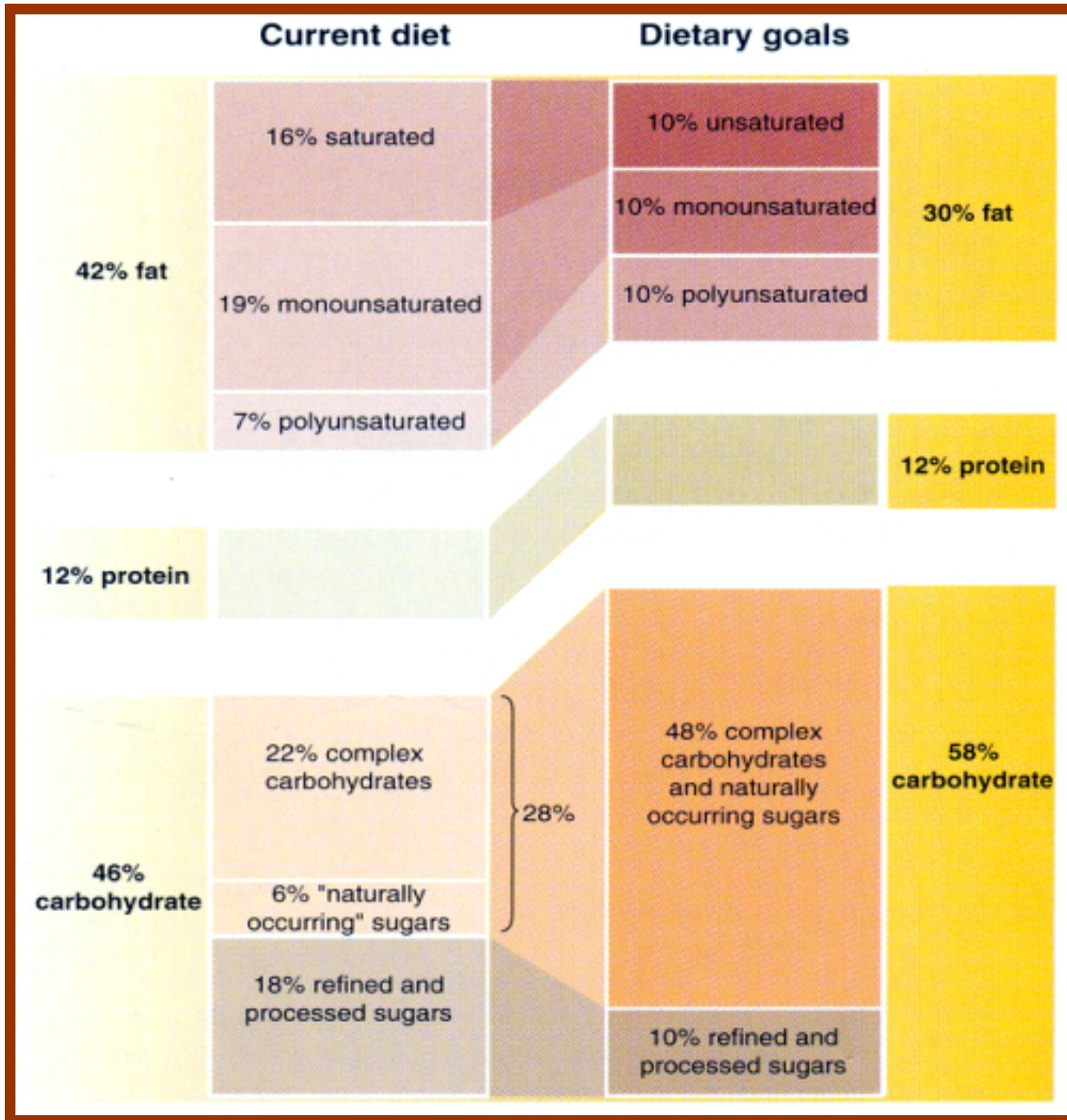
Recommended nutrient intakes at 12-calorie levels can be found on mypyramid.gov.

The Food Pyramid

Dietary guidelines and goals

- Consume a variety of foods from the basic food groups
 - Control calorie intake to manage body weight
 - Be physically active everyday
 - Choose fats and CHO's wisely for good health
 - Increase daily intake of fruits, vegetables, whole grains, and non-fat or low-fat milk and milk products
 - Choose and prepare foods with little salt
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Dietary Goals



Energy requirement in humans

- The dietary energy intake required to maintain energy balance in a healthy individual
 - Energy balance is maintained by calorie intake and energy expenditure
 - Energy content of food is measured in calories or kilocalories (heat energy)
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Energy requirement in humans

Sex	Age	Weight (Kg)	Avg. Energy Needs (kcal)
Men	23–50	70	upto 2900
Women	23–50	55	upto 2200
Pregnant	-	-	+300
Lactating	-	-	+500

Vegetarians and nutrient intake



- Lower intake of **iron, calcium and vitamin D**
- Long-term vegans may develop megaloblastic anemia due to **vitamin B₁₂** deficiency
- Most consume enough **protein**
- Lower in total dietary **fat**

Vegetarians and chronic disease

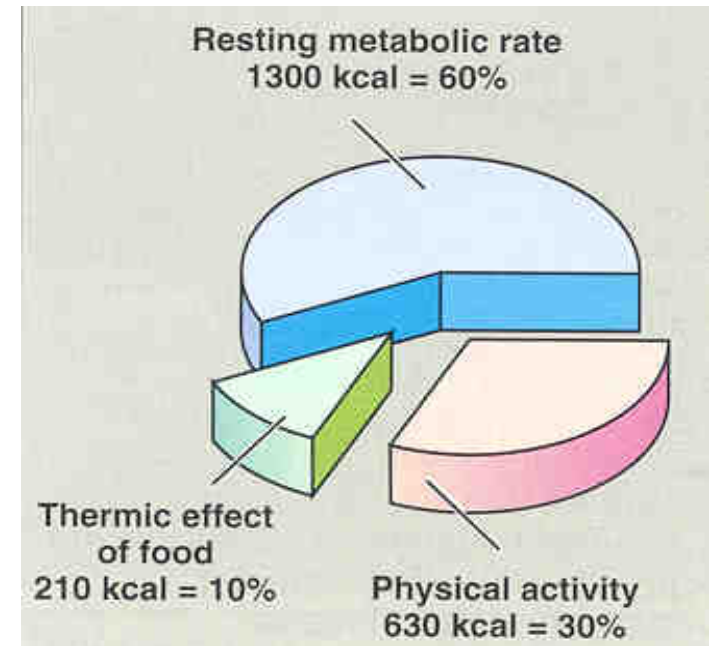


- Lower Body Mass Index (**BMI**)
- Lower death rate from ischemic heart disease
- Lower blood pressure
- Lower cancer rates compared to non-vegetarians

Basic energy expenditure depends on:

Resting metabolic rate (RMR)

- Energy expense at rest
- Required for normal body function
- Depends on age, sex, growth, body surface area, fever, fasting, stress
- Men: 1800 kcal
- Women: 1300 kcal



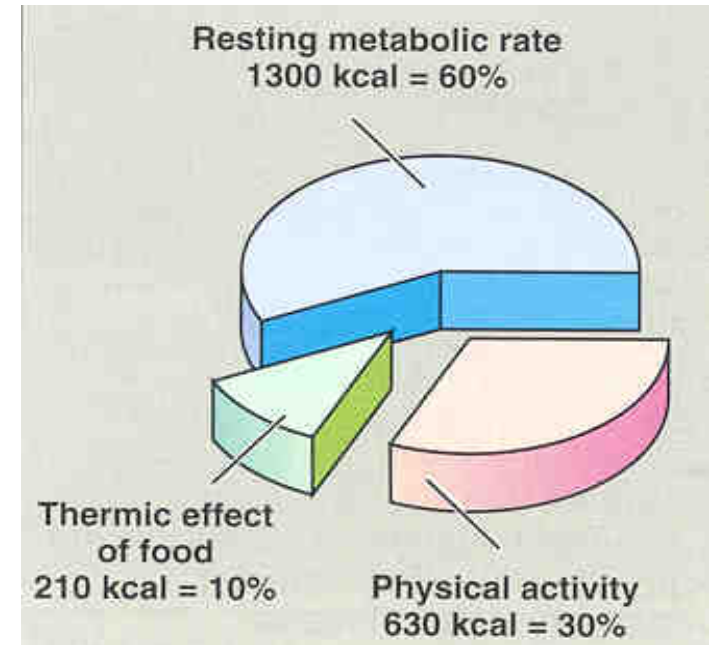
Basic energy expenditure depends on:

Physical activity

- Sedentary person: **30-50%** above RMR
- Active person: **100%+** above RMR

Thermic effect of food

- Heat produced by the body due to food digestion and absorption
- **5-10%** of total energy expenditure



Total Parenteral Nutrition (TPN)

- A type of exogenous nutrition in which terminally-ill patients are provided with all essential nutrients intravenously or through tube feeding
 - TPN is particularly indicated in severe inflammatory bowel disease, coma, cachexia, prolonged ileus and extensive burns
 - Nutrients are pumped into a large central vein to allow rapid dilution of the solution (3 L / 24 hr)
 - Tube feeding is only provided to patients whose GI tract is intact and supports this type of nutrition
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Total Parenteral Nutrition (TPN)

- Standard composition of TPN feed (24 hr requirement)
 - Energy content: 2000 kcal
 - Nitrogen: 12–14 g
 - Fat: 900 kcal
 - Glucose: 1000 kcal
 - Electrolytes, trace elements, vitamins: present
 - Volume: 3 liters
 - Individual nutritional requirements of patients may vary
 - Continuous biochemical, hematological and immunological monitoring of patient on TPN is required
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References

- Lecture Notes on Clinical Biochemistry 9th Edition
A.F. Smith, Blackwell Publishing, UK.
 - Lippincott's Biochemistry 6th Edition
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