Scientific Approach to Nutrition 2018

Sean Hashmi, MD, MS, FASN

REGIONAL PHYSICIAN DIRECTOR, WEIGHT MANAGEMENT & CLINICAL NUTRITION ASSISTANT AREA MEDICAL DIRECTOR, KAISER PERMANENTE, WOODLAND HILLS



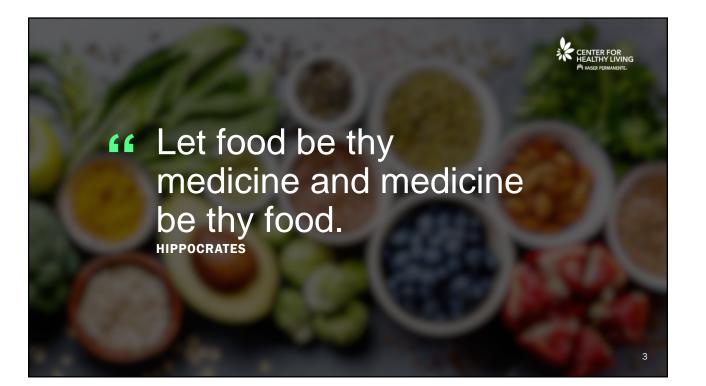
Disclosures

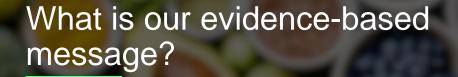
Faculty, planners, reviewers, and others who control educational content have disclosed that they do not have any relevant financial relationships with commercial interests.

The Southern California Permanente Medical Group is accredited by the Institute for Medical Quality/California Medical Association (IMQ/CMA) to provide continuing medical education for physicians.

The Southern California Permanente Medical Group designates this live activity for a maximum of 1 AMA PRA Category 1 Credit[™]. Physicians should claim only credit commensurate with the extent of their participation in the activity.

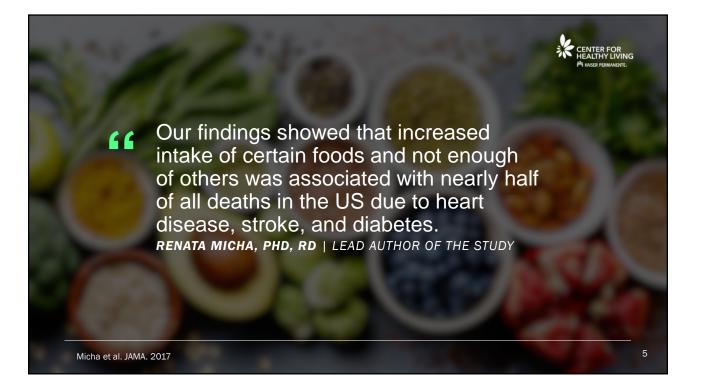
This credit may also be applied to the CMA Certification in Continuing Medical Education.

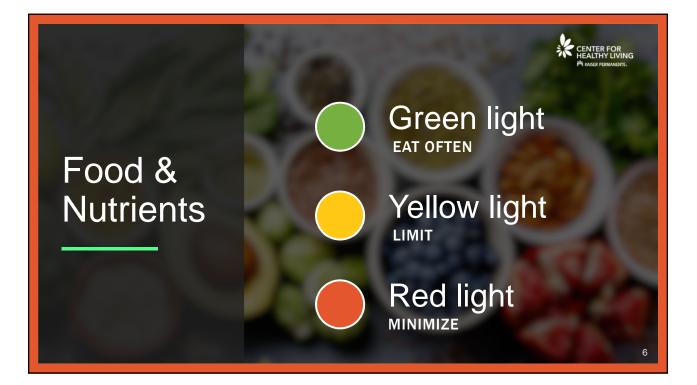


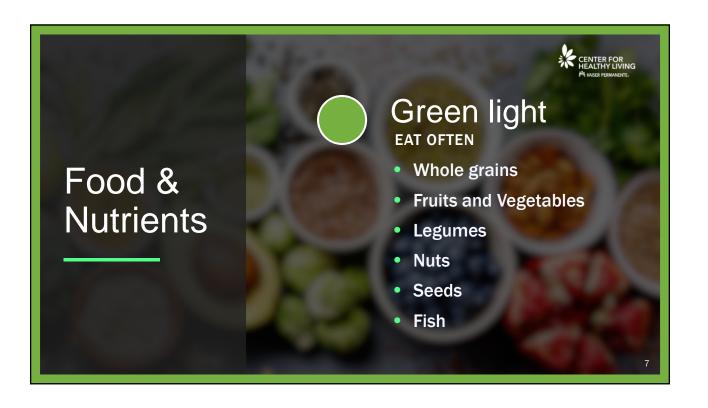


2

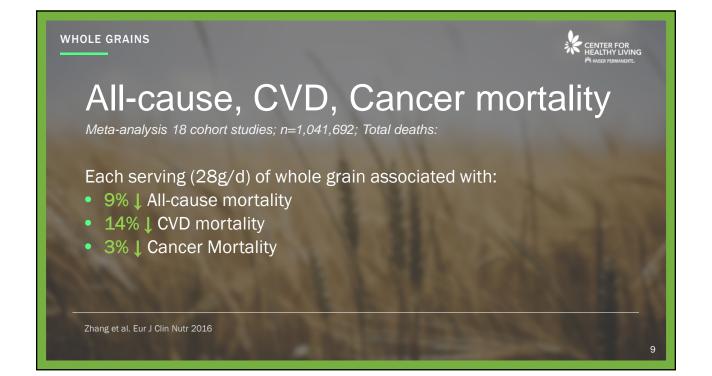
CENTER FOR HEALTHY LIVING









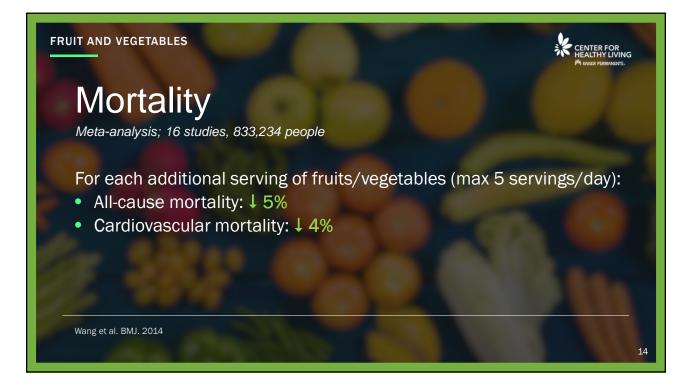










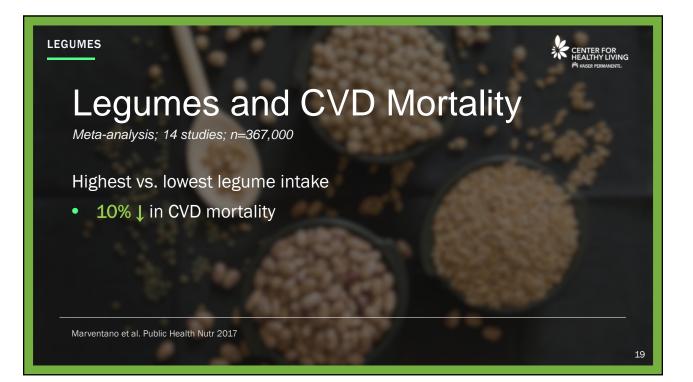


FRUIT AND VEGETABLES	-	CENTER FOR HEALTHY LIVING M INSCR FORMULTI
Cancer r Meta-analysis; 95 stud		
FRUITS/ VEGETABLES	CANCER MORTALITY	Inverse association between: Cancer mortality
200 g/day (~2.5 servings)	↓ 4%	 Green yellow vegetables Cruciferous vegetables
600 grams/day (~7.5 servings)	↓ 14%	1 serving = 80 grams
Aune et al. International Journal of	Epidemiology. 2017	15

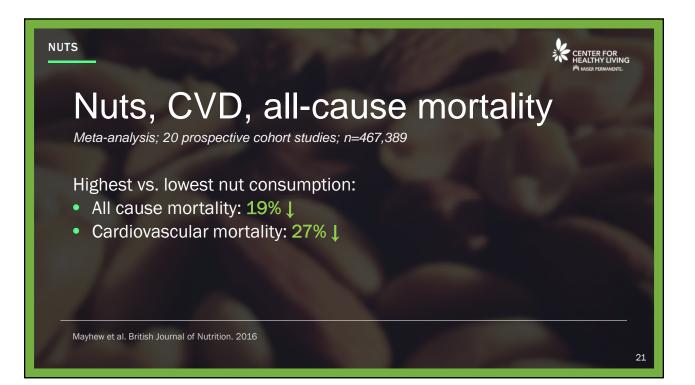








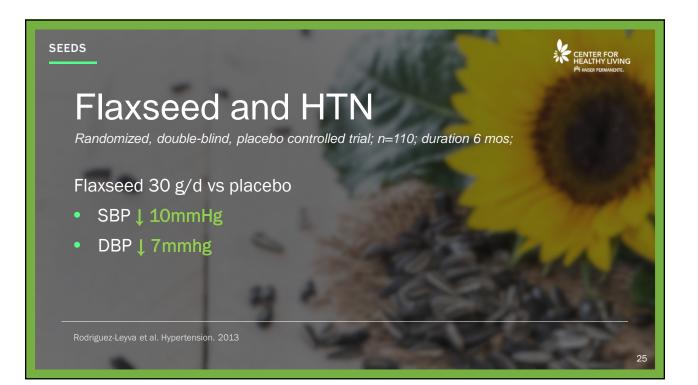




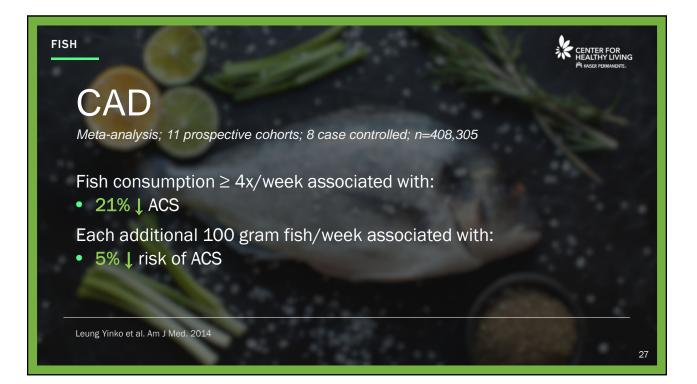


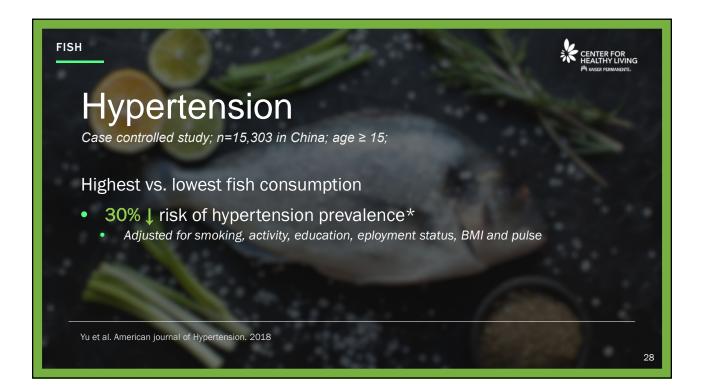


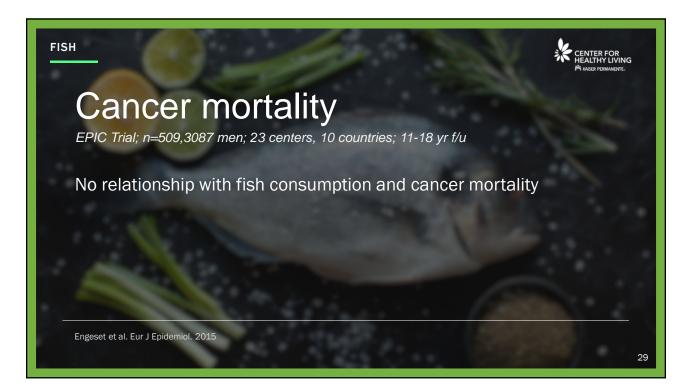
SEEDS Flaxsed and Weight, Lipids, Sugars Single-blinded, randomized control study; n=53 w/ T2D BMI 20.5 to 48.9; 12 wks,								
		Flaxseed 10mg/d	Placebo	P-value				
	Weight	↓ 3.8 kg	0 kg	P < 0.05				
	BMI	↓ 1.5kg	↓ 0.1	P < 0.05				
	FBG	↓ 26.7 mg/dl	↓ 1.9mg/dl	P < 0.05				
	Total Cholesterol	↓ 37.3 mg/dl	↓ 10.4 mg/dl	P < 0.05				
	LDL	↓ 21 mg/dl	↓ 4.3mg/dl	P < 0.05				
	HbA1c	↓ 0.8%	↑ 1.0%	P < 0.05				
Soltanian et al. N	utr Metab. 2018	* 14		24				









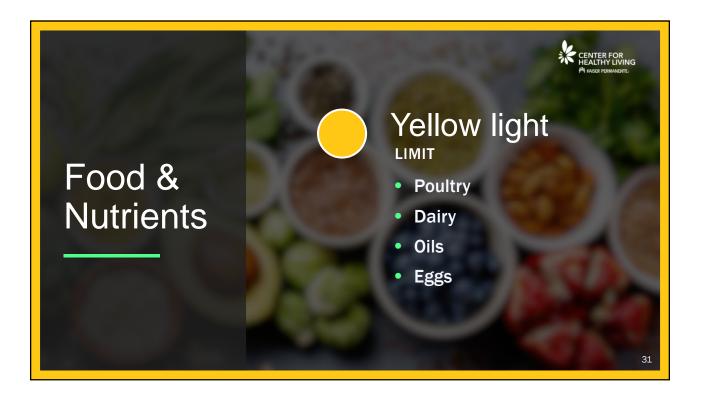


FISH

Mercury and Fish

Highest	High	Low (18 oz/wk)	Lowest (36 oz/wk)
Swordfish	Grouper	Trout	Wild/Alaskan Salmon
Shark	Chilean Sea Bass	Haddock	Shrimp
King mackerel	Bluefish	Pollock	Scallops
Gulf tilefish	Halibut	Atlantic croaker	Sardines
Marlin	Sablefish (black cod)	Crawfish	Oysters
Orange roughy	Spanish mackerel (Gulf)	Catfish	Squid
	Fresh tuna	Crab	Tilapia
		Flounder/Sole (flat fish)	
		Atlantic mackerel	
		Mullet	
Consumerreports.org. Acc	bassad 8/2018	100	and the second second
consumerreports.org. Acc	Jesseu 6/2018		

CENTER FOR HEALTHY LIVING

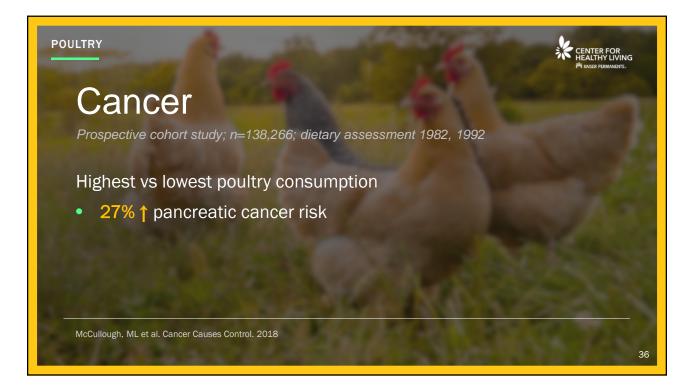




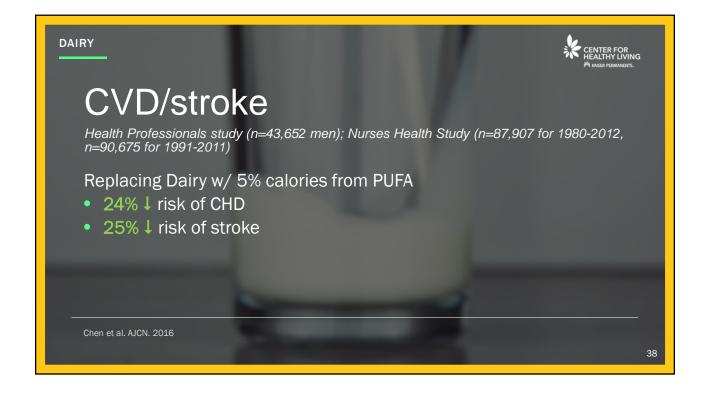


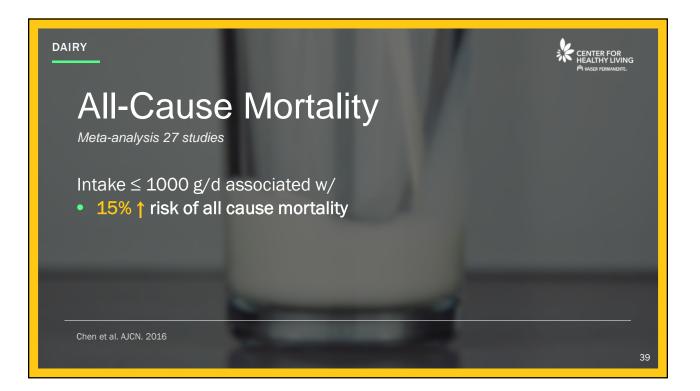


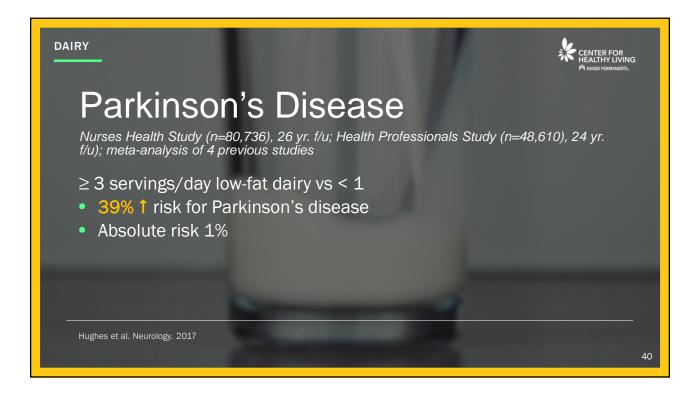


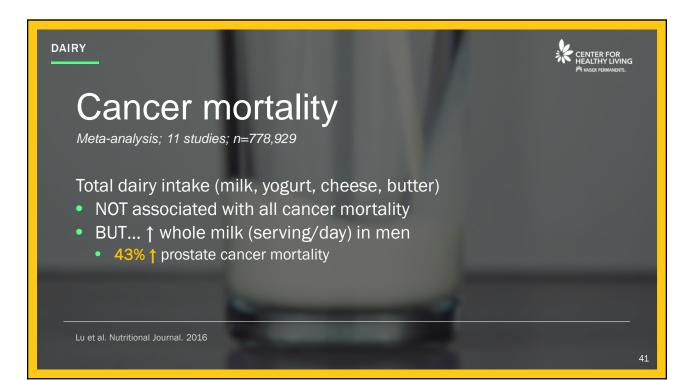












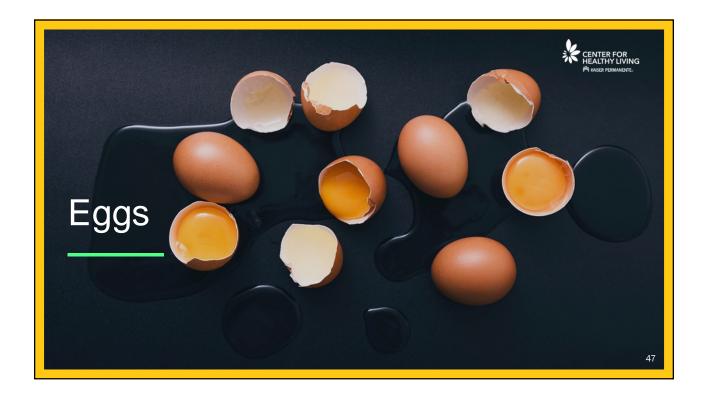






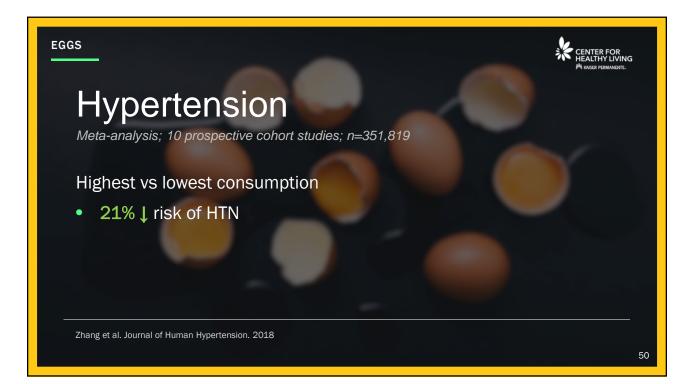


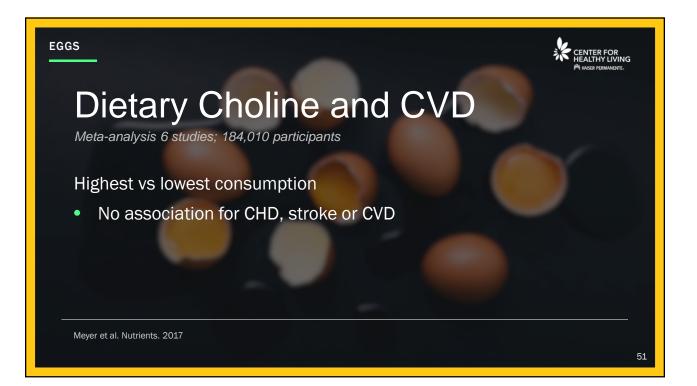


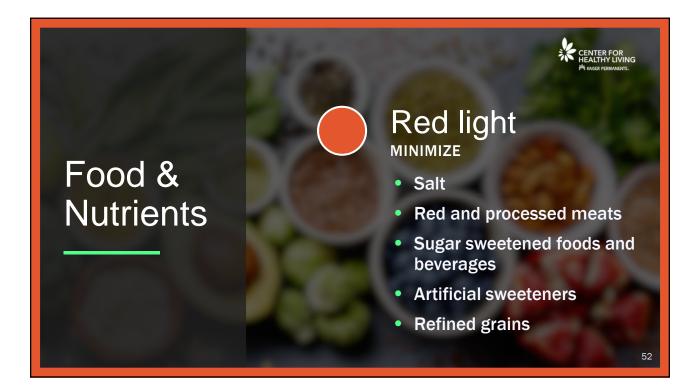




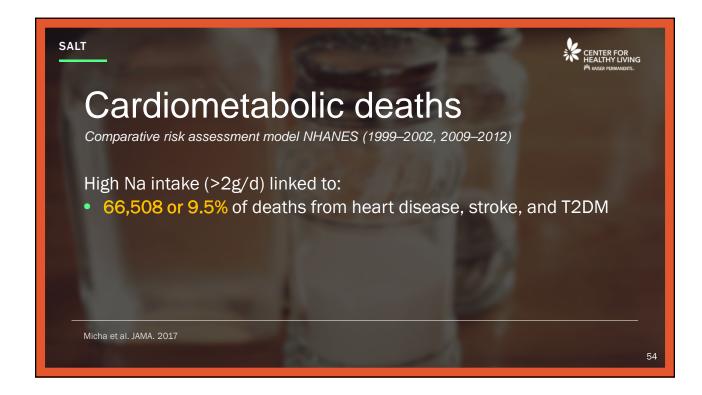








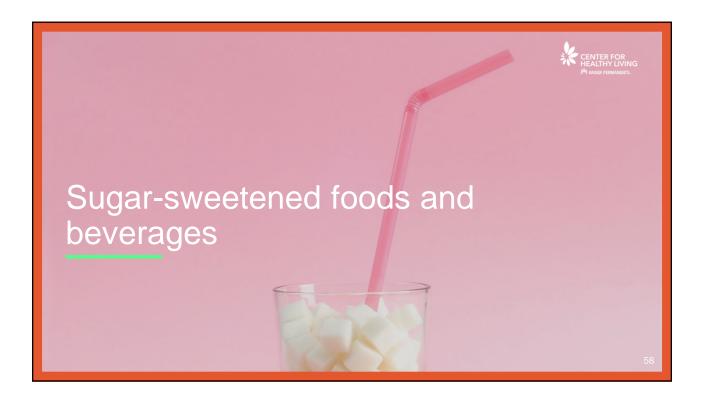


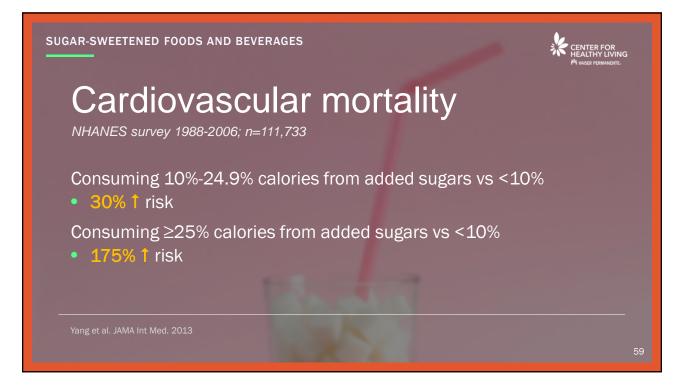


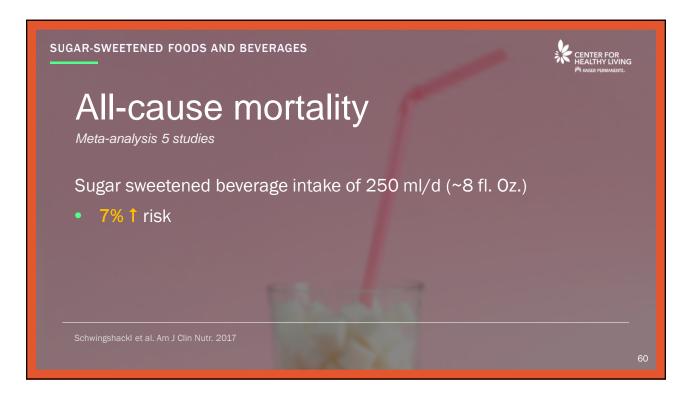


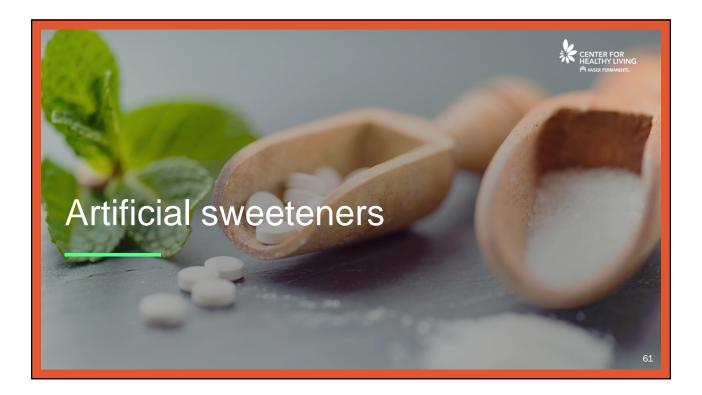


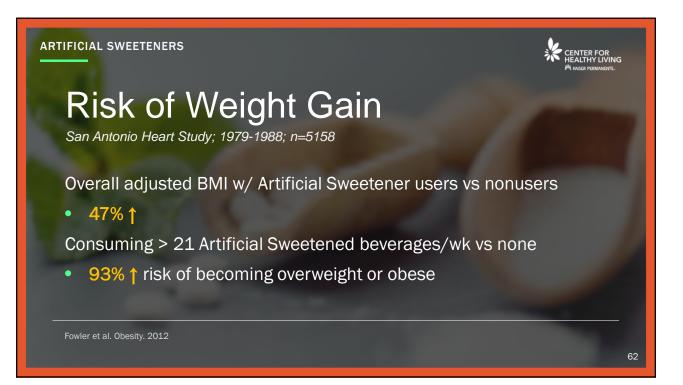
RED AND PROCESSED MEATS EXAMPLE AND PROCESSED MEATS BISK PERSONAL STRUCTURE AND AND AND AND AND AND AND AND AND AND								
	RED MEAT	PROCESSED MEAT	1					
Total Mortality	13% †	20% 1						
Cancer Mortality	10% †	16% t						
Cardiovascular Mortality	18% †	21% 1						
Pan et al. Arch Int Med. 2012	The second se		- 57					

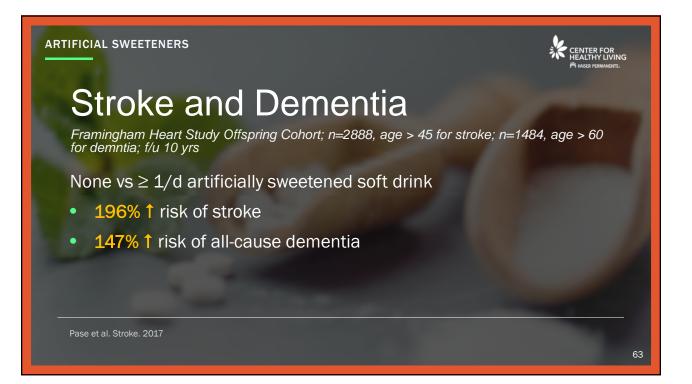






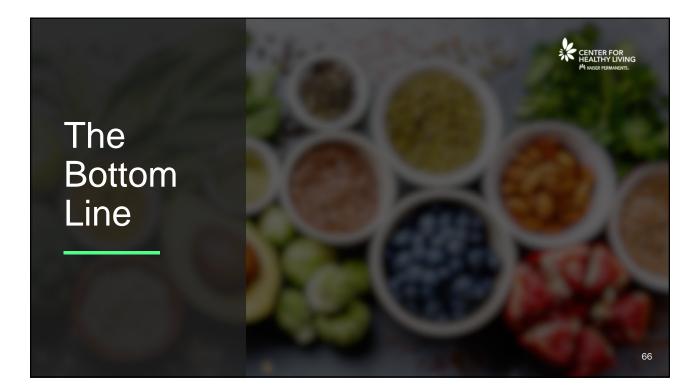














THE BOTTOM LINE

Higher consumption of:

- Whole grains
- Fruits and Vegetables
- Legumes
- Nuts
- Seeds
- Fish

Lower consumption of:

- Salt
- Red and processed meats
- Sugar sweetened foods and beverages
- Artificial sweeteners
- Refined grains

CENTER FOR HEALTHY LIVIN

