# Scientific Approach to Nutrition 2018

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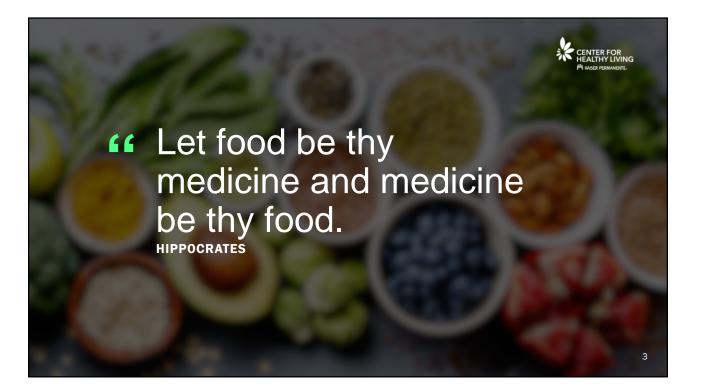
## Disclosures

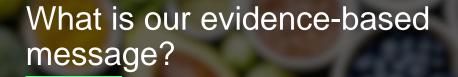
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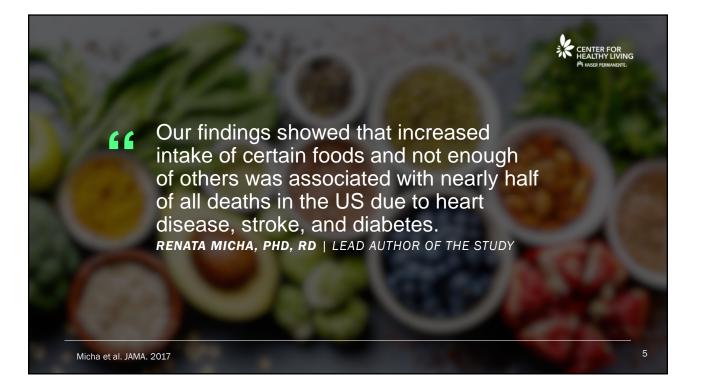
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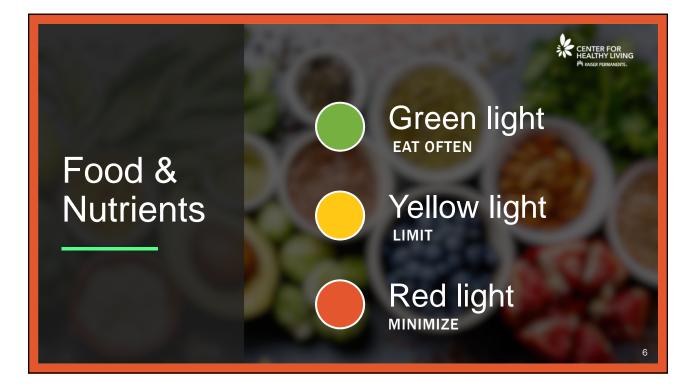


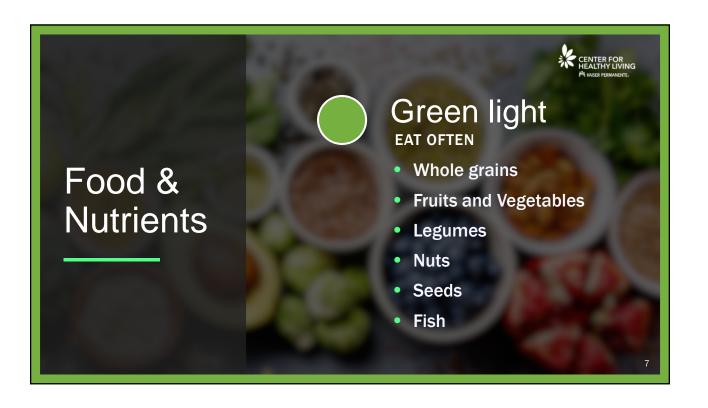


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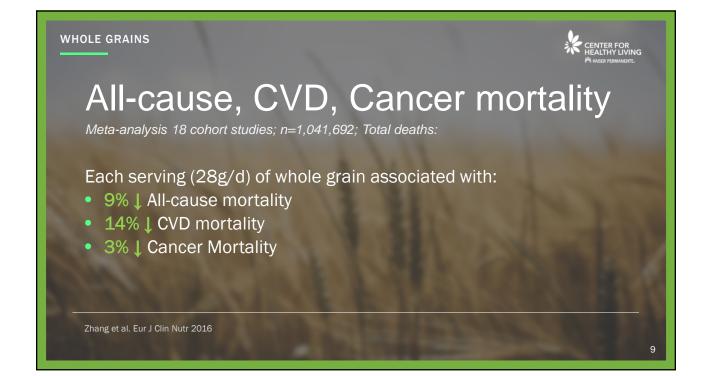
CENTER FOR HEALTHY LIVING









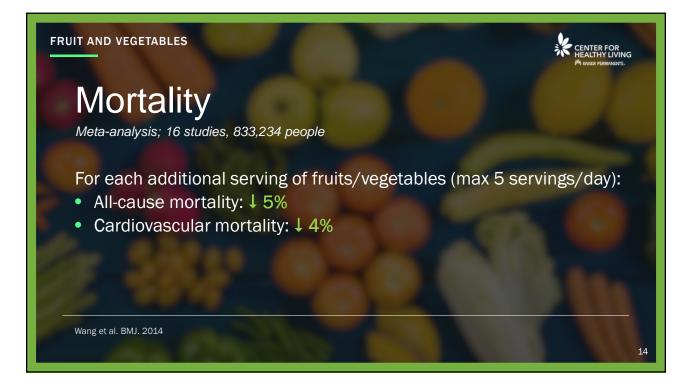










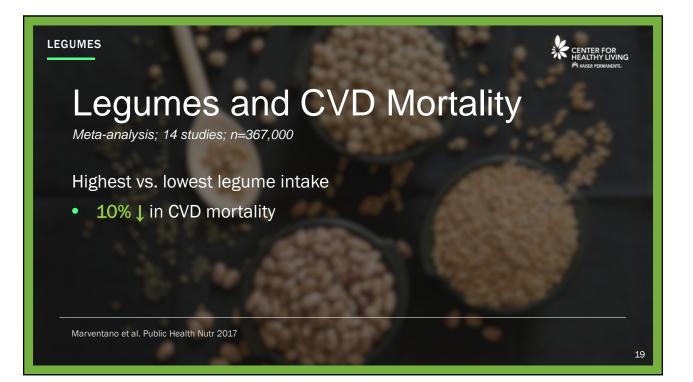


FRUIT AND VEGETABLES	-	CENTER FOR HEALTHY LIVING M INSCR FORMULTI
Cancer r Meta-analysis; 95 stud		
FRUITS/ VEGETABLES	CANCER MORTALITY	Inverse association between: <ul> <li>Cancer mortality</li> </ul>
200 g/day (~2.5 servings)	↓ 4%	<ul> <li>Green yellow vegetables</li> <li>Cruciferous vegetables</li>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

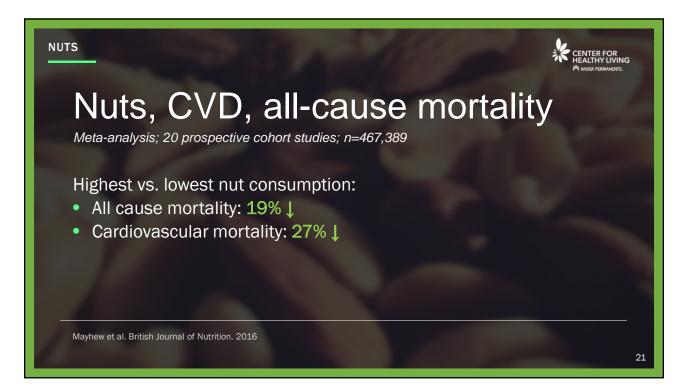








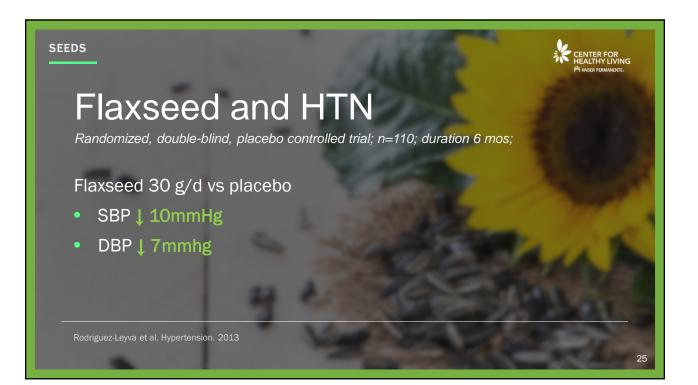






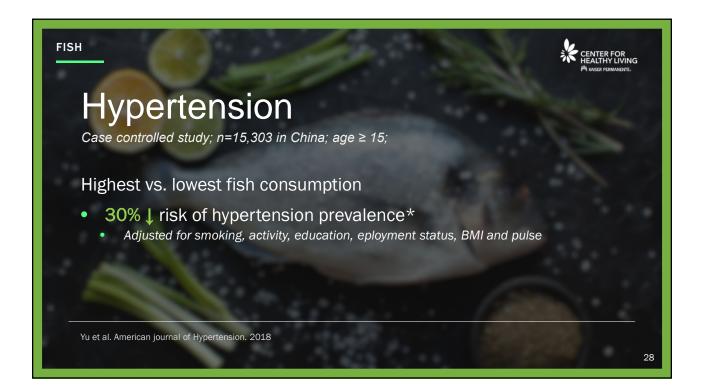


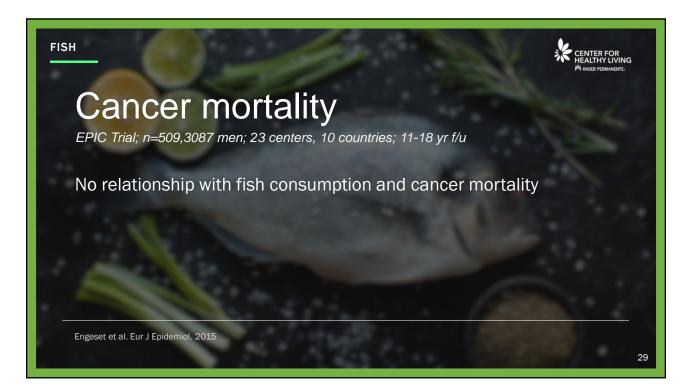
SEEDS Flaxsed and Weight, Lipids, Sugars Single-blinded, randomized control study; n=53 w/ T2D BMI 20.5 to 48.9; 12 wks,								
		Flaxseed 10mg/d	Placebo	P-value				
	Weight	↓ 3.8 kg	0 kg	P < 0.05				
	BMI	↓ 1.5kg	↓ 0.1	P < 0.05				
	FBG	↓ 26.7 mg/dl	↓ 1.9mg/dl	P < 0.05				
	Total Cholesterol	↓ 37.3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









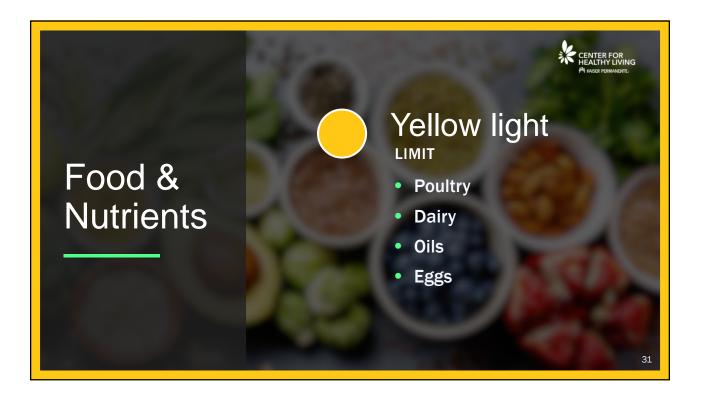


FISH

## 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
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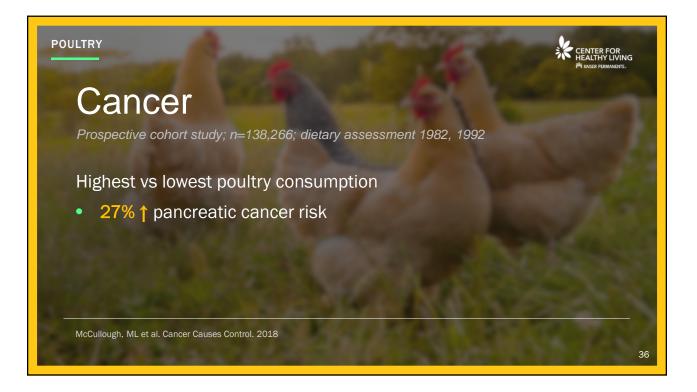




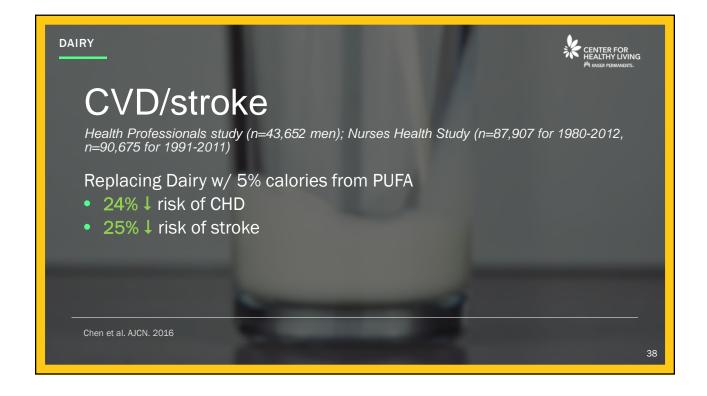


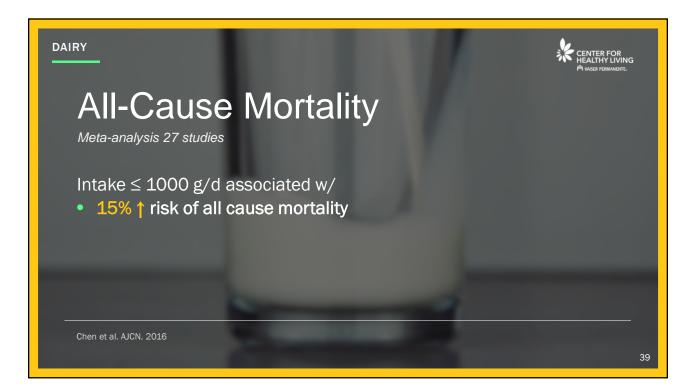


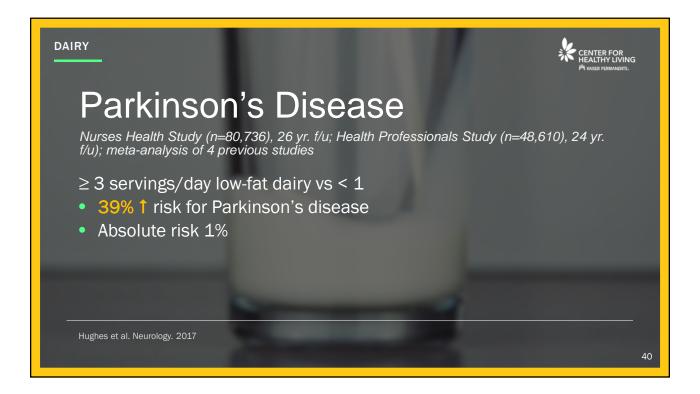


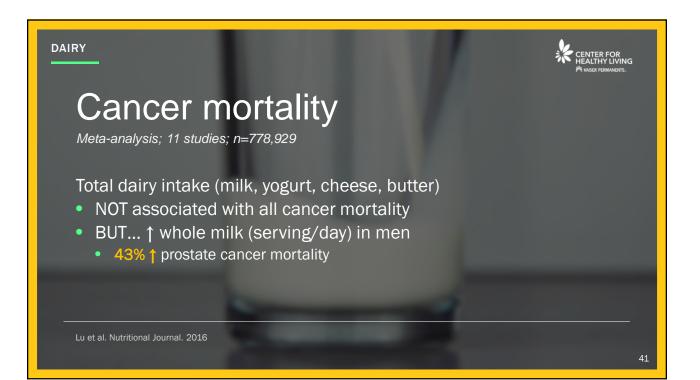




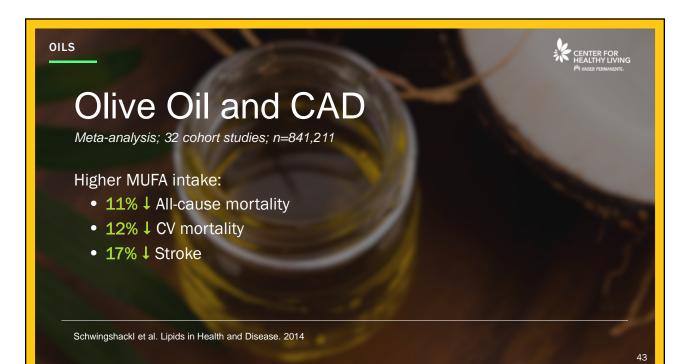


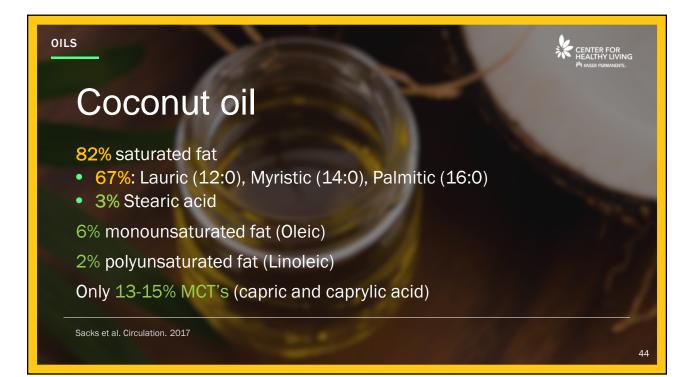






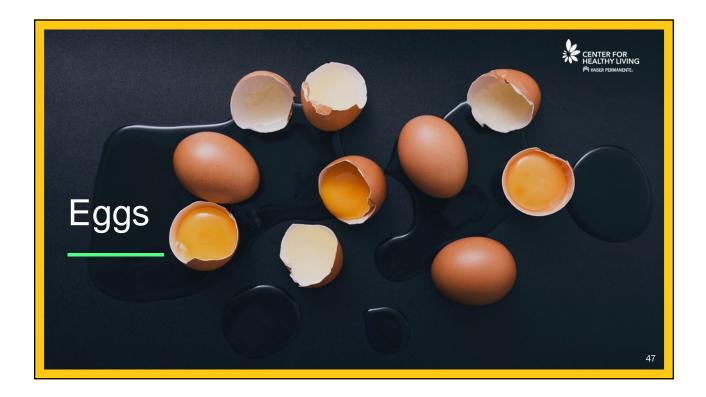






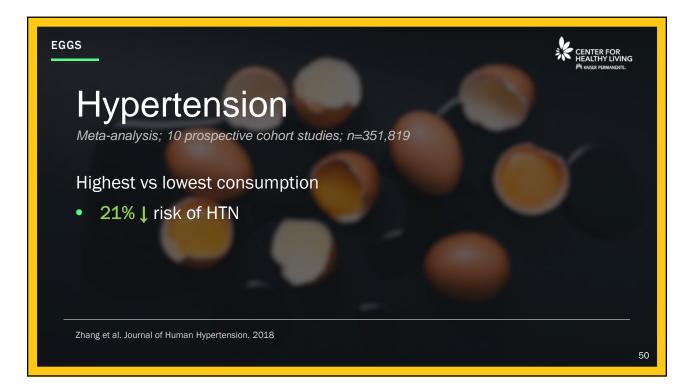


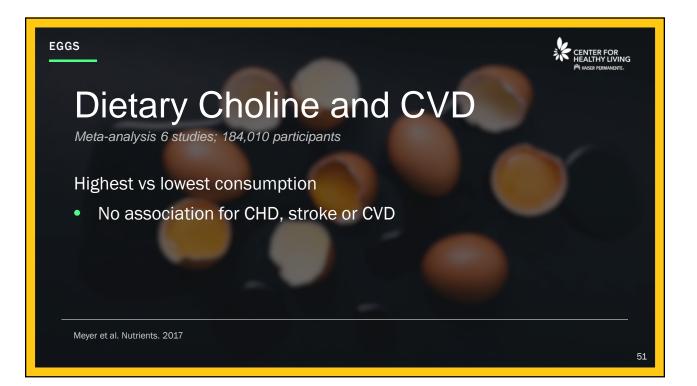


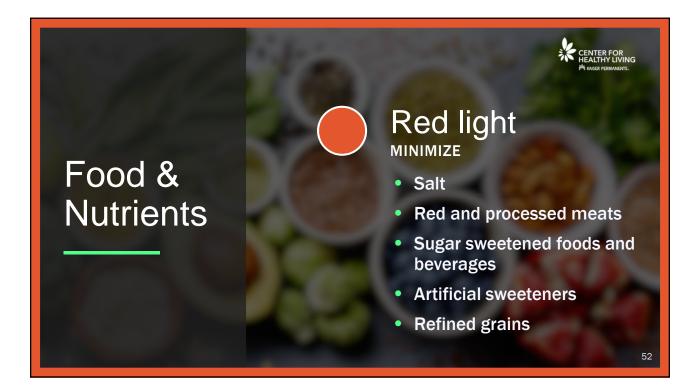




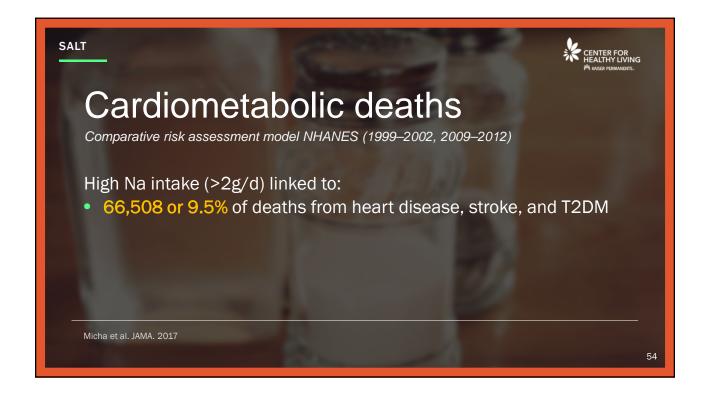








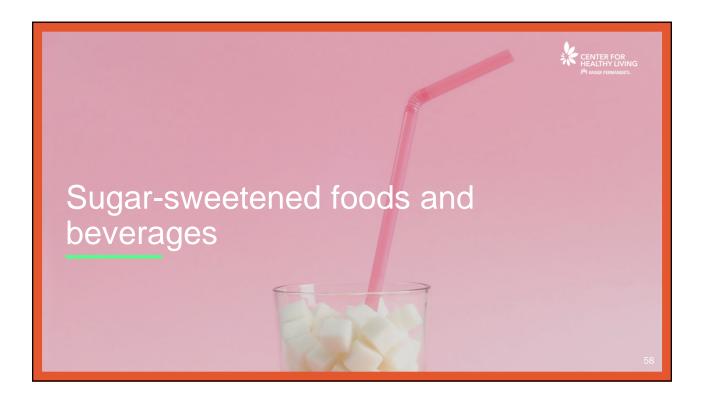


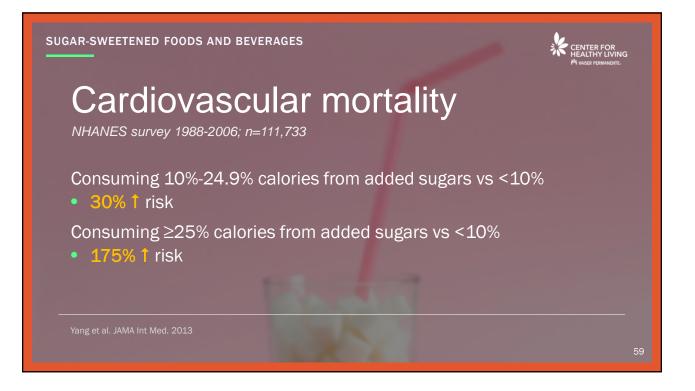


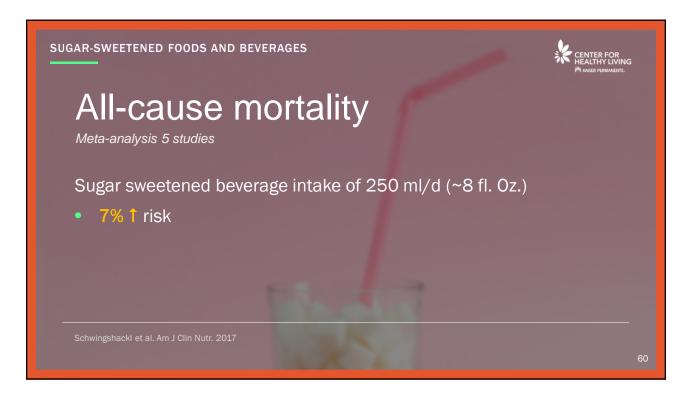


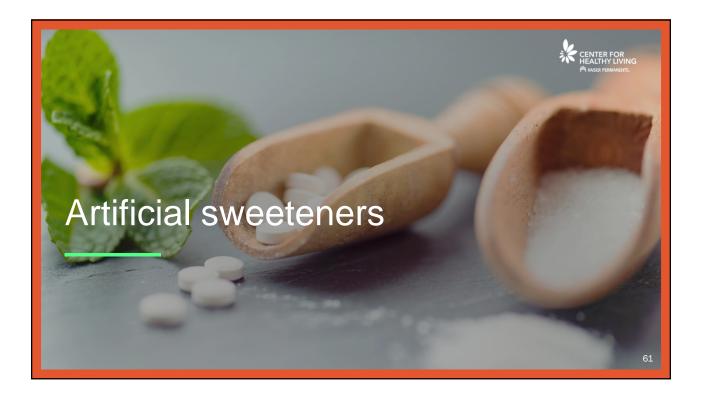


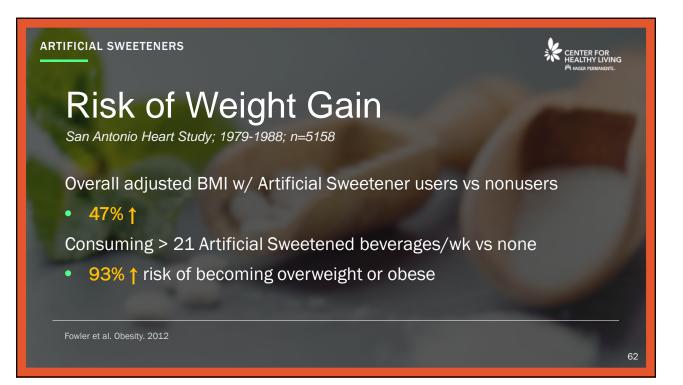
RED AND PROCESSED MEATS <b>EXAMPLE AND PROCESSED MEATS</b> <b>BISK PERSONAL STRUCTURE AND AND AND AND AND AND AND AND AND AND</b>								
	RED MEAT	PROCESSED MEAT	1					
Total Mortality	<b>13%</b> †	<b>20%</b> 1						
Cancer Mortality	<b>10%</b> †	16% t						
Cardiovascular Mortality	<b>18%</b> †	<b>21%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

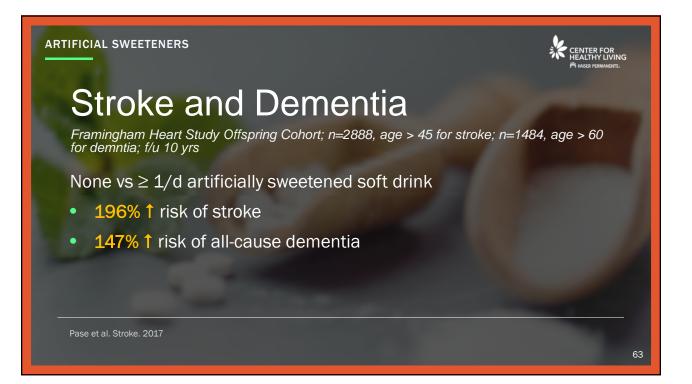






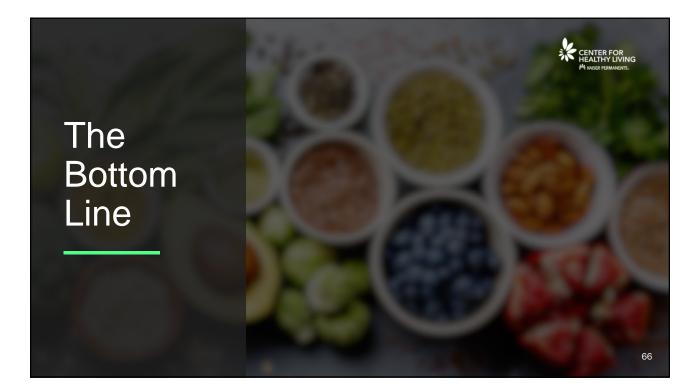














#### THE BOTTOM LINE

### 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

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