FAD Diets and GI Should anyone follow it?

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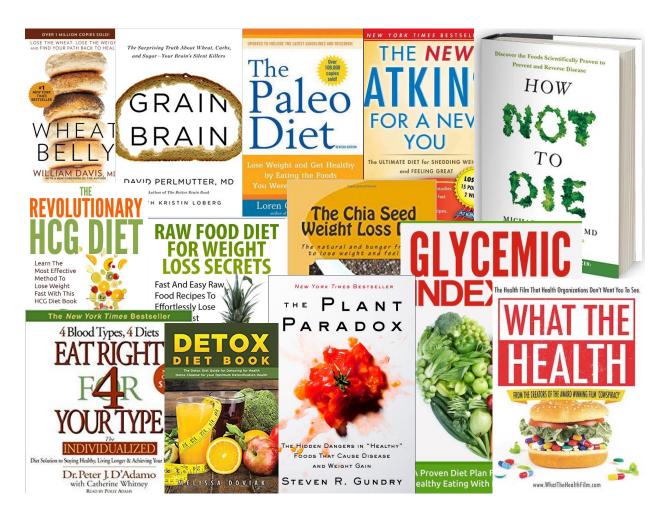
Objectives

- Know the dietary philosophies of common novel diets
- Review the most recent evidence related to those diets
- Identify and better counsel patients who would benefit from specific dietary changes

FAD Diet

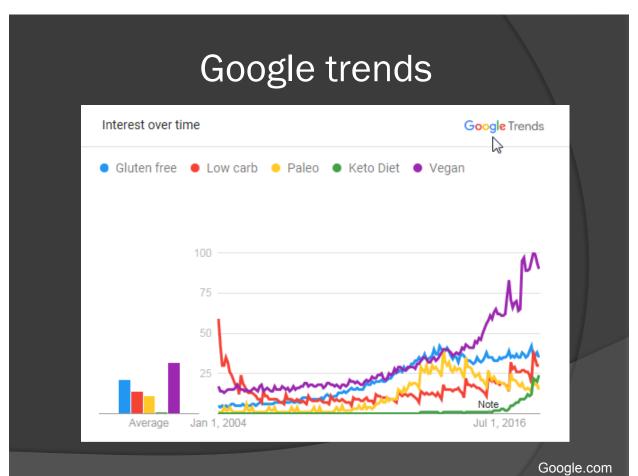
- Diet or Diet cult that makes promises of weight loss or other health advantages such as longer life without backing by solid science.
- Restrictive of food choices





Is it a new topic? •Lord Byron introduces the Vinegar and Water Diet including drinking water with apple cider 1820 •The Lucky Strike cigarette brand suggests "Reach for a Lucky instead of a sweet" 1925 •The popular Hollywood Diet is launched based on eating grapefruit with every meal 1930 · Cabbage Soup Diet is a very limited diet but promises very quick weight loss 1950 ·Weight Watchers is founded by Jean Nidetch 1961 •The Sleeping Beauty Diet becomes known as it is consisted of sedation 1970 ·Slim Fast is considered as super diet and involves having shakes for breakfast and lunch 1977 •Fit for Life is published which does not allow complex carbs and proteins at the same meal 1985 •Dr.Robert C. Atkins presents a new diet with high protein and low carb 1992 • The Zone Diet allows for certain ratios of carbs, fat and protein at every meal 1995 ·A more modest version of Atkins called The South Beach Diet is introduced 2003 •The HCG diet using a fertility drug together with a 500-800kcal a day receives criticism Khawandanah et al J Food Research 2016,5(6)







Topics to cover

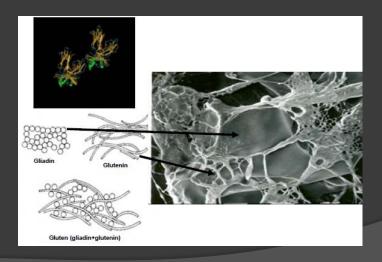
- Gluten Free Diet
- Low Carbohydrate Diets
- Low Fat Diets
- Vegan Diet
- Milk Free, Lactose Free
- Food allergies?



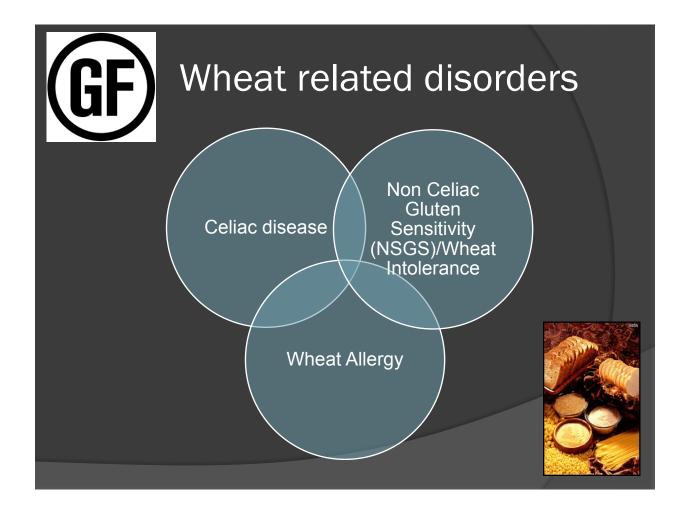


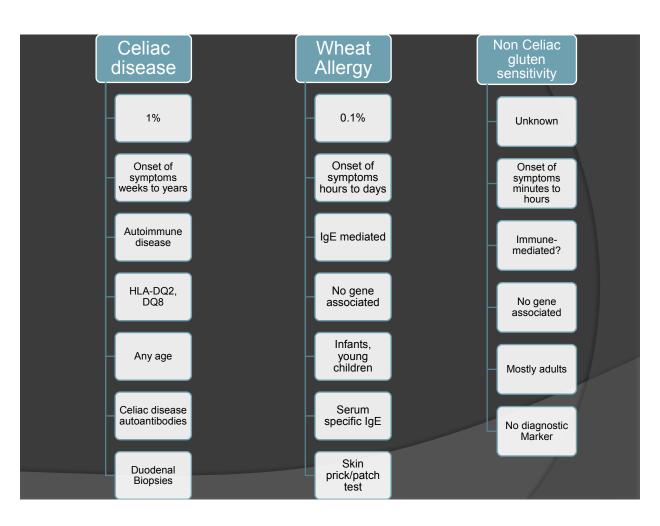
Gluten

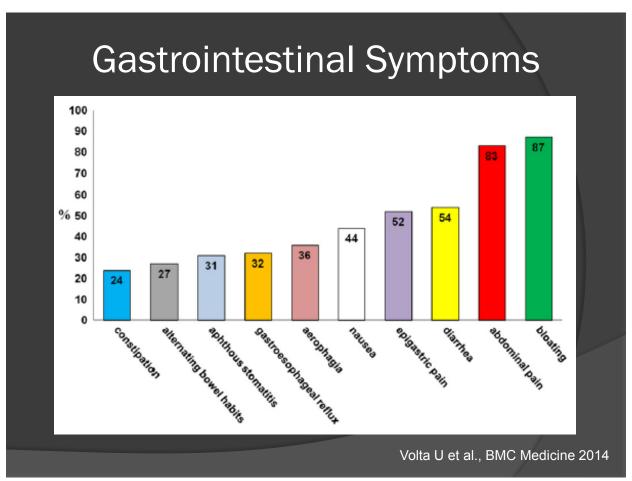
 Protein composite found in wheat and related grains, including barley and rye



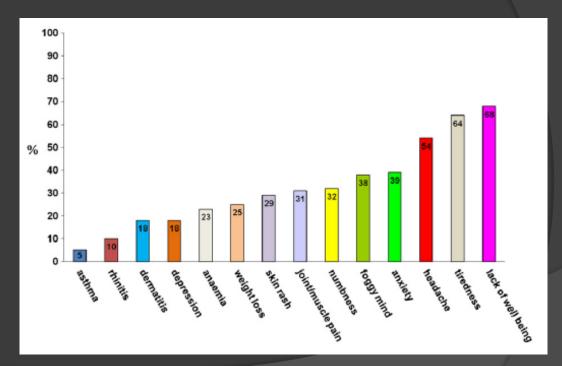








Extra intestinal Manifestations



Volta U et al., BMC Medicine 2014

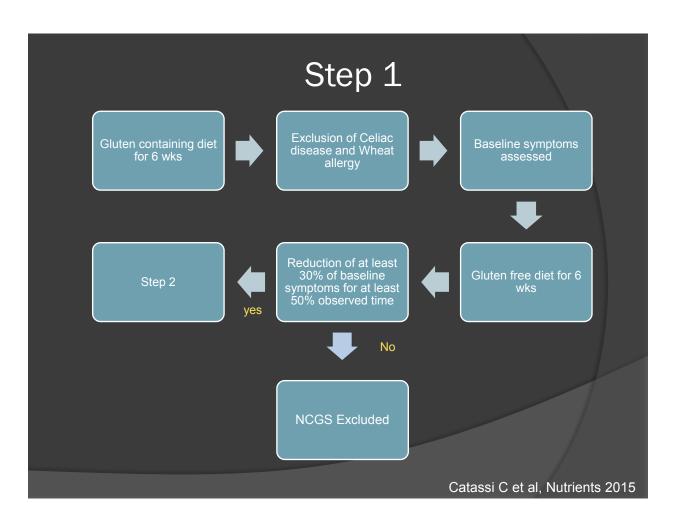
Nutrients 2015, 7, 4966-4977; doi:10.3390/nu7064966

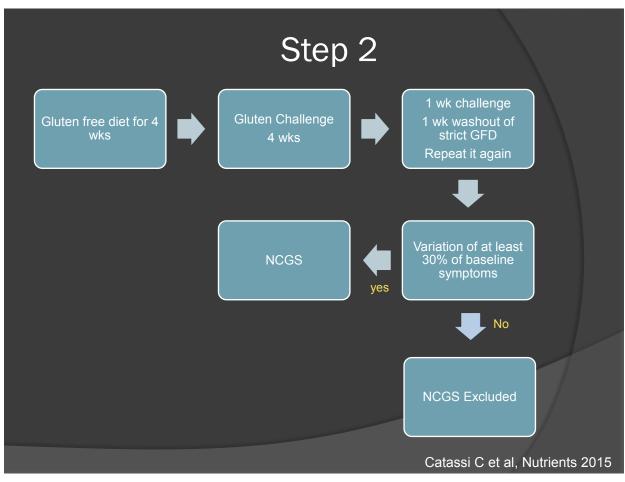


Article

Diagnosis of Non-Celiac Gluten Sensitivity (NCGS): The Salerno Experts' Criteria

Carlo Catassi ^{1,*}, Luca Elli ², Bruno Bonaz ³, Gerd Bouma ⁴, Antonio Carroccio ⁵, Gemma Castillejo ⁶, Christophe Cellier ⁷, Fernanda Cristofori ⁸, Laura de Magistris ⁹, Jernej Dolinsek ¹⁰, Walburga Dieterich ¹¹, Ruggiero Francavilla ⁸, Marios Hadjivassiliou ¹², Wolfgang Holtmeier ¹³, Ute Körner ¹⁴, Dan A. Leffler ¹⁵, Knut E. A. Lundin ¹⁶, Giuseppe Mazzarella ¹⁷, Chris J. Mulder ⁴, Nicoletta Pellegrini ¹⁸, Kamran Rostami ¹⁹, David Sanders ²⁰, Gry Irene Skodje ²¹, Detlef Schuppan ²², Reiner Ullrich ²³, Umberto Volta ²⁴, Marianne Williams ²⁵, Victor F. Zevallos ²², Yurdagül Zopf ¹¹ and Alessio Fasano ²⁶





The "GLUTOX" trial

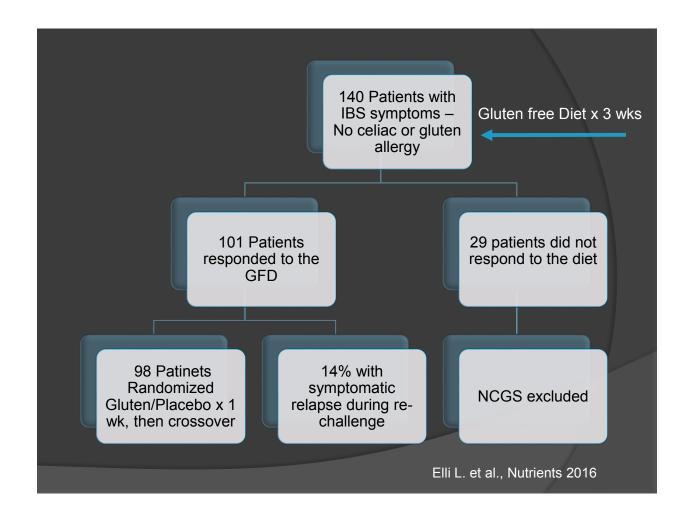




Article

Evidence for the Presence of Non-Celiac Gluten Sensitivity in Patients with Functional Gastrointestinal Symptoms: Results from a Multicenter Randomized Double-Blind Placebo-Controlled Gluten Challenge

Luca Elli ^{1,*}, Carolina Tomba ^{1,2}, Federica Branchi ^{1,2}, Leda Roncoroni ^{1,2,3}, Vincenza Lombardo ¹, Maria Teresa Bardella ¹, Francesca Ferretti ^{1,2}, Dario Conte ^{1,2}, Flavio Valiante ⁴, Lucia Fini ⁵, Edoardo Forti ⁶, Renato Cannizzaro ⁷, Stefania Maiero ⁷, Claudio Londoni ⁸, Adriano Lauri ⁹, Giovanni Fornaciari ¹⁰, Nicoletta Lenoci ¹¹, Rocco Spagnuolo ¹², Guido Basilisco ¹³, Francesco Somalvico ¹⁴, Bruno Borgatta ¹⁵, Gioacchino Leandro ¹⁶, Sergio Segato ¹⁷, Donatella Barisani ¹⁸, Gaetano Morreale ¹⁹ and Elisabetta Buscarini ⁸



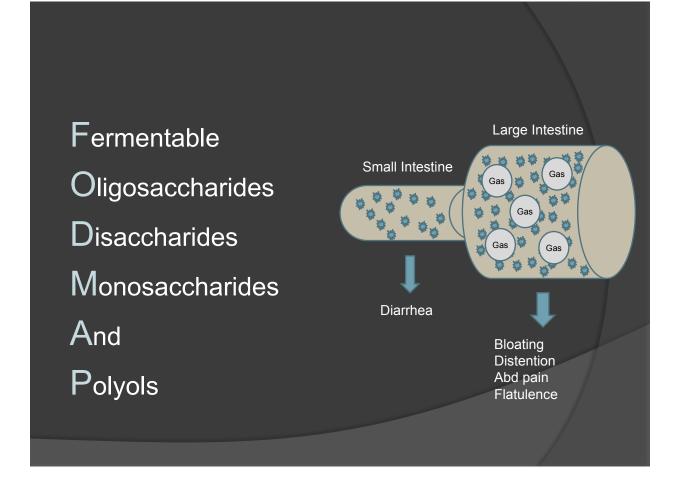
Nutrition considerations

- No requirements to enrich or fortify gluten free grains
- Thiamin, Riboflavin, Iron, Vitamin B12 and Folate
- Whole wheat products: fiber

Nutrition Considerations

- Can result in weight gain if increased intake of refined carbohydrates or processed foods
- Gluten containing grains source of FODMAP's

Is it really the gluten?

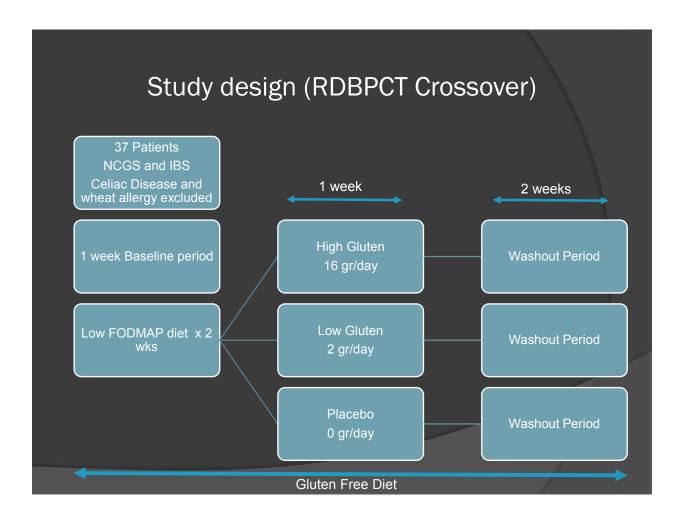


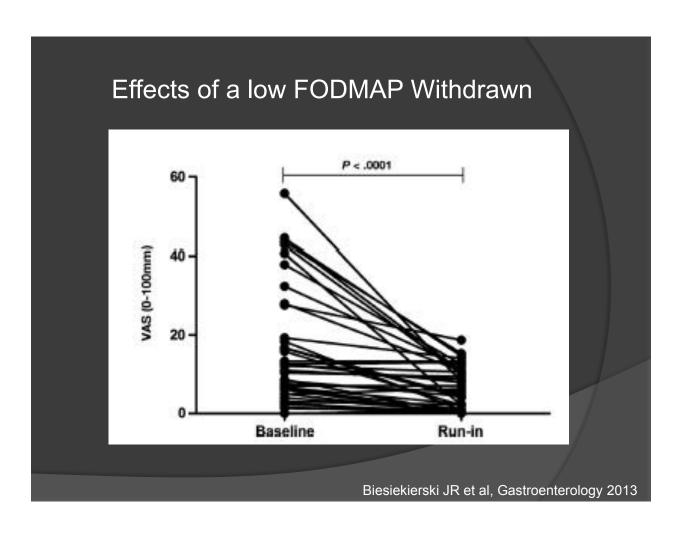
GASTROENTEROLOGY 2013;145:320-328

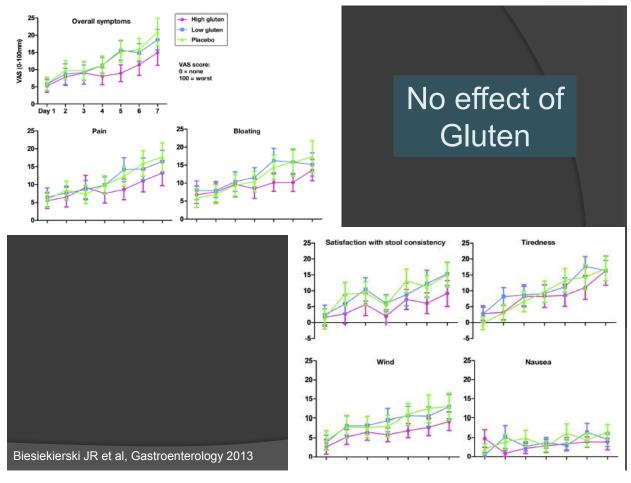
No Effects of Gluten in Patients With Self-Reported Non-Celiac Gluten Sensitivity After Dietary Reduction of Fermentable, Poorly Absorbed, Short-Chain Carbohydrates

JESSICA R. BIESIEKIERSKI, 1,2 SIMONE L. PETERS, 2 EVAN D. NEWNHAM, 1 OURANIA ROSELLA, 2 JANE G. MUIR, 2 and PETER R. GIBSON 2

¹Department of Gastroenterology, Eastern Health Clinical School, Monash University, Box Hill, Victoria, Australia and ²Department of Gastroenterology, Central Clinical School, Monash University, The Alfred Hospital, Melbourne, Victoria, Australia







Low Carbohydrate diets

- Atkins Diet
 - High intake of protein, fiber
 - Low sugar, no trans fats
- South Beach Diet
 - Three phases, gradually less restrictive
- Ketogenic Diet

Ketogenic Diet

- 70-90% of energy from fat
- Seizure Disorder
- Autism (+- Casein free, grain free, MCT)
- Weight Loss

Low Fat Diets

- Pritikin Diet
- Dean Ornish Diet
- Paleo Diet
- Limit fat intake to about 10% of calories
- Limit simple sugars, high fiber intake

Paleo Diet

- Paleolithic or "Old stone Age"
- High protein, high fiber
- Lean meats, eggs, fish, fruits/vegetables, nuts, seeds
- No processed foods
- No wheat/grains, legumes, dairy, potatoes, refined sugar, refined vegetable oils

Nutrition Considerations

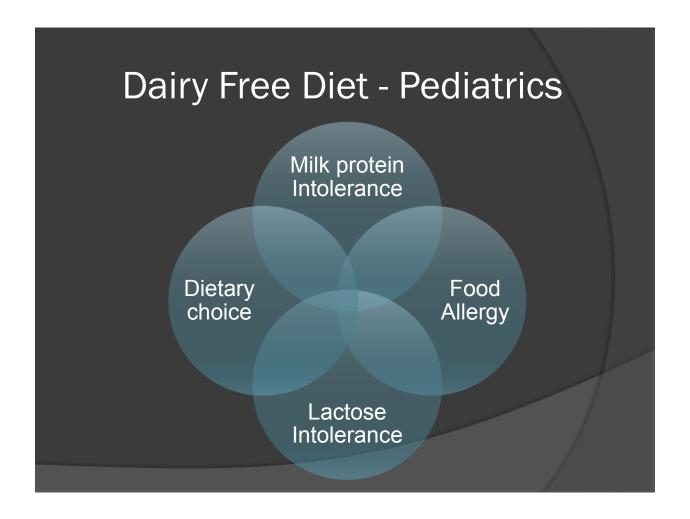
- Potential deficiencies on pediatrics
 - Low calcium intake
 - Iron, Zinc deficiency
 - Other grains used may not be fortified
- Limit fat: fatty acid deficiency

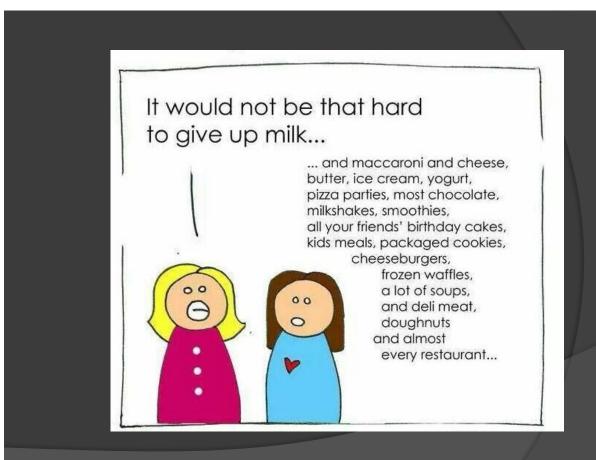
De-tox

- "Cleansing" foods
- Limit caloric intake
- Fluid Imbalance high output
- Liver and Kidney De-tox?

Vegetarian, Vegan, Plant Based

- Vegetarian
 - Lacto-ovo
 - Lacto
 - Ovo
- Vegan
- Whole Food Plant Based Diet
 - No Processed foods





Dairy Free Diet

- Nutrients to be replaced: Protein, Fat,
 Vitamin A, D, B12, Calcium, Riboflavin,
 pantothenic acid and phosphorus
- Nutritionally adequate substitute for cow's milk until 2 years of age

Food allergies

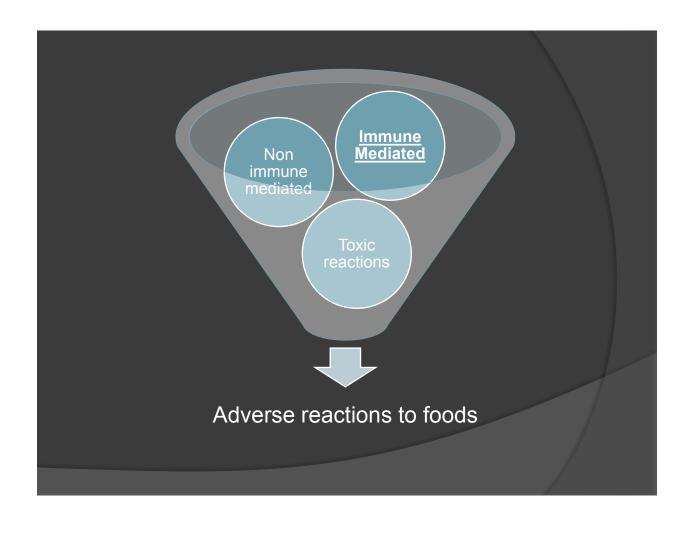
 Adverse immuno-mediated response which occurs reproducibly on exposure to a given food and it is absent during avoidance

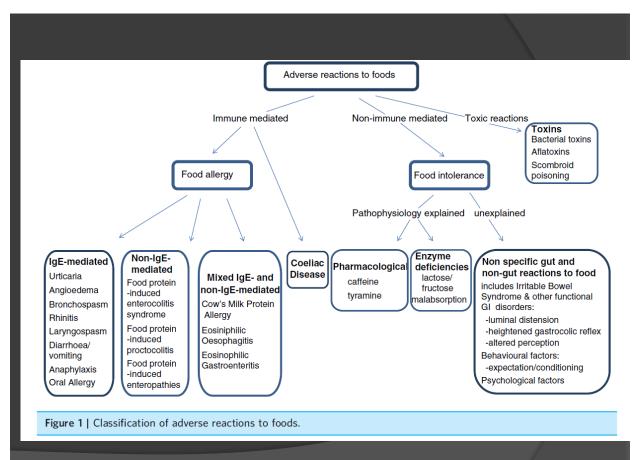
Food Allergy

- IgE mediated food allergy: 4-7% of preschool children
- Adults IgE mediated food allergy: 1-2%
- Prevalence increased by 1.2% points per decade between 1988 and 2011

- 85-90% of food allergies caused by:
 - Milk (2.5%)
 - Eggs (0.8-2%)
 - Peanuts (0.6%)
 - Tree nuts (0.4-0.5%)
 - Crustacean Shellfish (0.5%)
 - Fish (0.2%)
 - Wheat
 - Soy

Turnbull et all, A P & T Jan 2015





Turnbull et all, A P & T Jan 2015

Diagnosis

- No single test can accurately diagnose food allergy
- Gold standard: Double blind placebo controlled food challenge

Table 5 | Predictive value of food allergen-specific IgE levels (from ref 52)

Allergen	sIgE (kU/L)	Positive predictive value (%)
Egg	7	98
Milk	15	95
Peanut	14	100
Fish	20	100
Tree nuts	15	95
Soybean	30	73
Wheat	26	74
Egg <2 years	2	95
Milk <2 years	5	95

Turnbull et all, A P & T Jan 2015

		Likelihood of allergy from specific IgE (kU/L)			
		LOW (eg. nut<0.35)	INTERMEDIATE (eg. nut 0.35 to <15)	HIGH (eg. nut>15)	
Likelihood of allergy from history	HIGH eg urticaria & wheeze on 2 exposures	Possible allergy	Probable allergy	Allergy	
	INTERMEDIATE eg urticaria on single exposure	Possible allergy	Possible allergy	Probable allergy	
	LOW eg non-IgE symptoms	No allergy	Possible allergy	Possible allergy	

Turnbull et all, A P & T Jan 2015

Medical Nutrition therapy

- Ensure a safe, allergen free diet that supplies all the nutrients required for adequate growth and development
- Patients with food allergy at nutritional risk
- US Food Allergy Guidelines: Nutrition counseling and regular growth monitoring for all children with a food allergy
- Lower intake of Vit D and E, Iron, Calcium, Zinc, Fat

Nutritioncaremanual.org

Discussing diets with families

- Concept of a balanced diet including protein, fat and carbohydrates
- Most diets are designed for adults, not growing children
- Recommend lifestyle changes, balanced intake
- Nutrition counseling



