



Optimizing Macronutrient Composition for Health

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Walter Willett has nothing to disclose and no conflicts of interest. Dr. Willett will not be discussing the off-label or investigational use of any drugs, products or devices.

10-Year Coronary Incidence Per 10,000 Men

(Keys 1980)

Incidence

3000

2000

1000

0

0

5

10

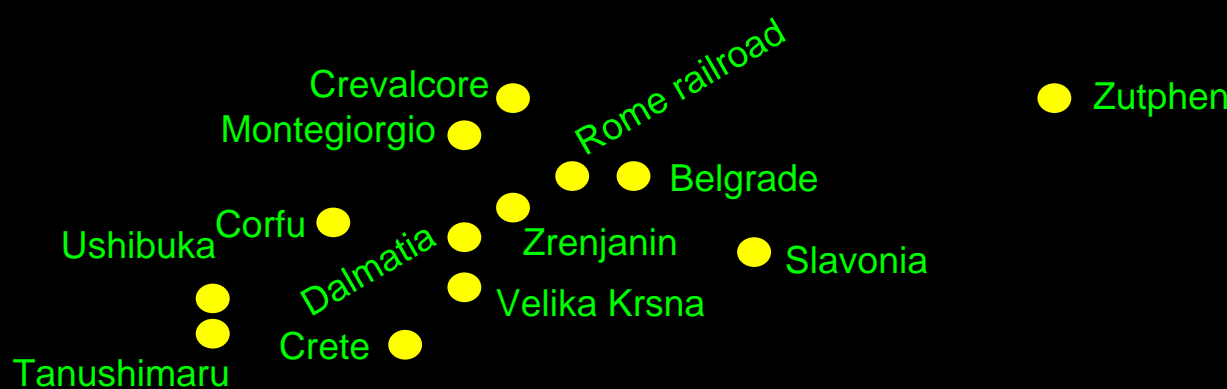
15

20

25

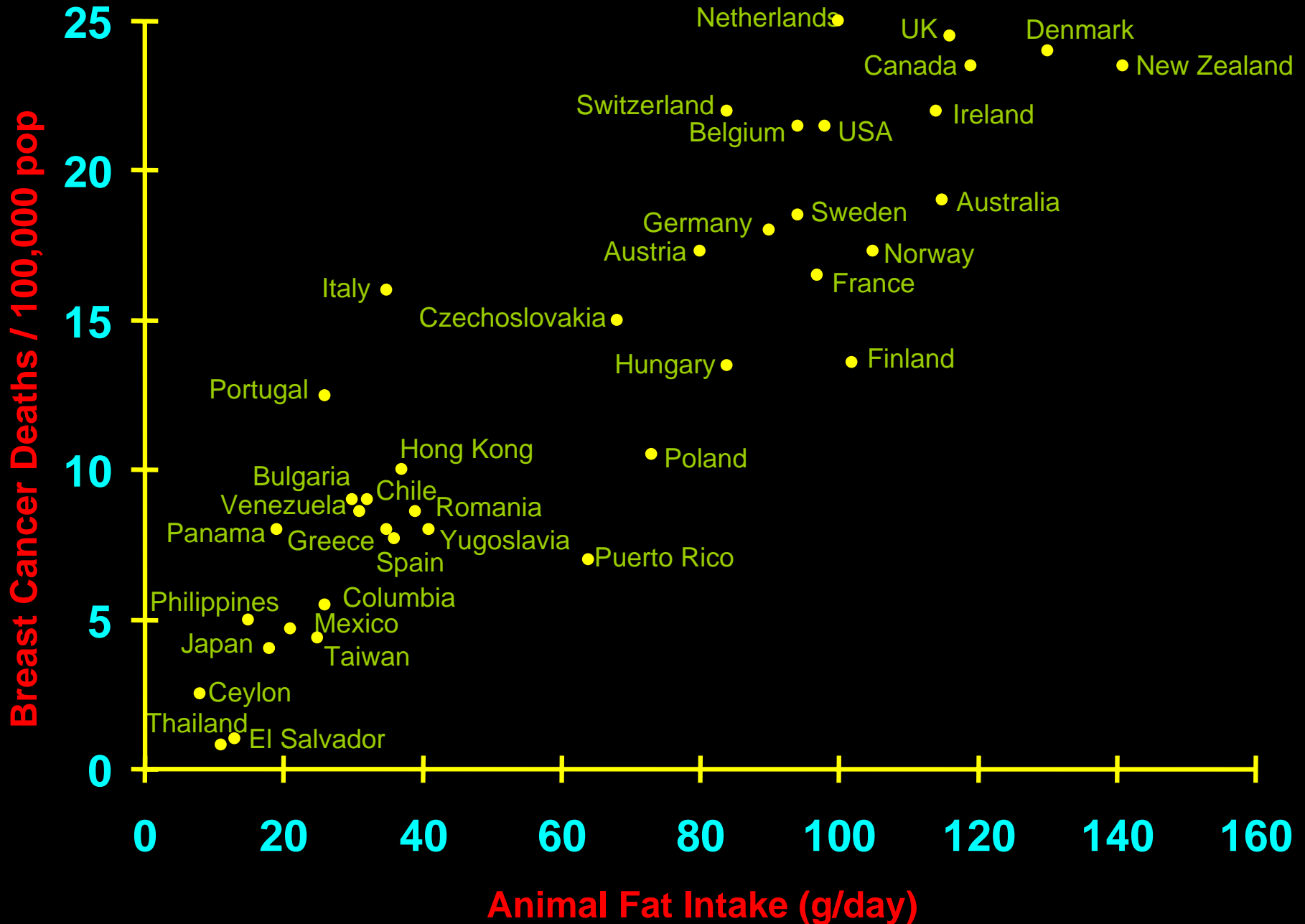
$$y=77+78x$$

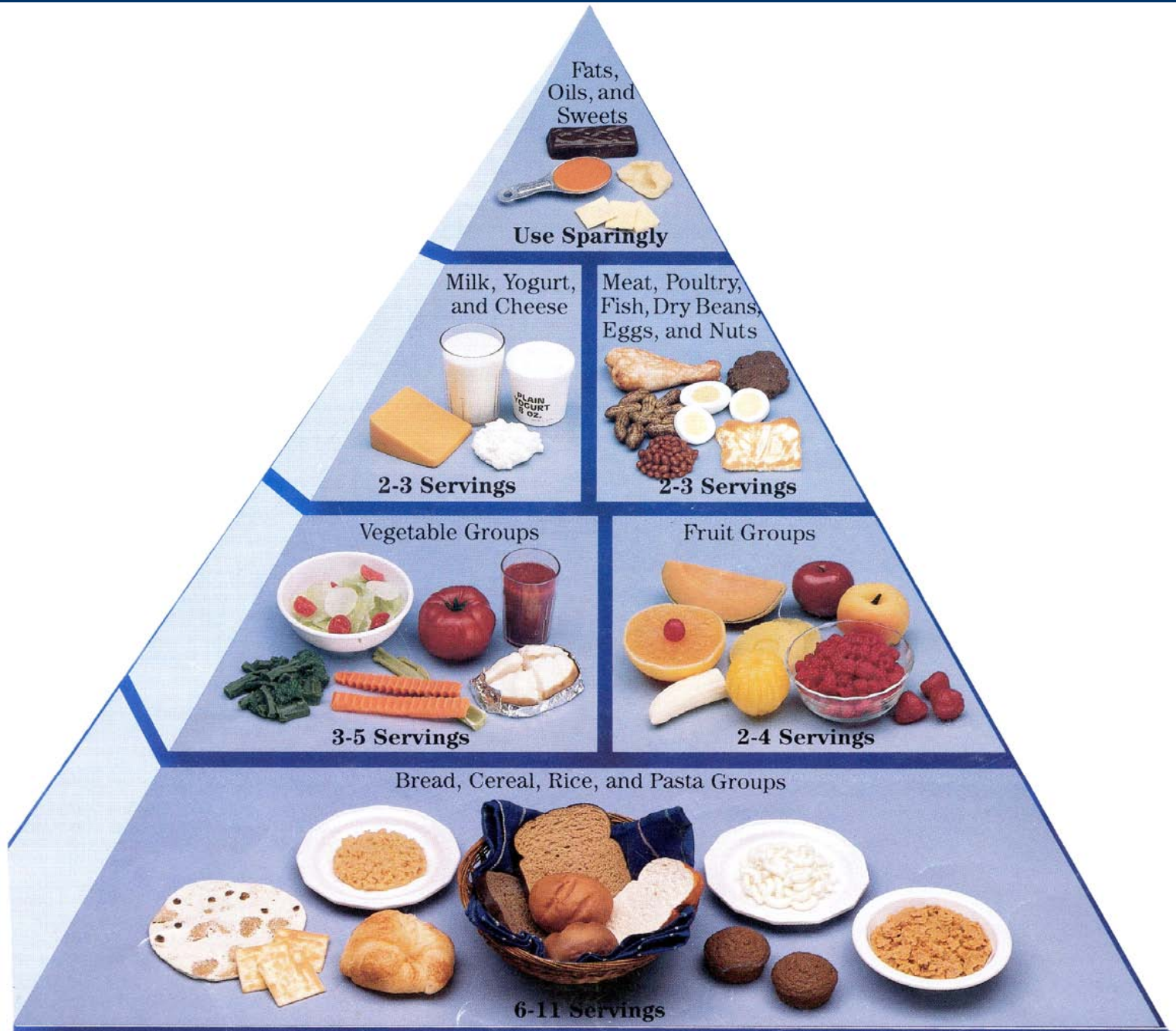
$$r=0.73$$



% Diet Calories from Saturated Fat

Animal Fat and Breast Cancer Mortality





1: Use Nonfat Products

To reduce your fat intake:

Eat more fruits, vegetables, and their juices. Most are naturally low in fat...and high in vitamins and minerals.

Here are some other ways to reduce fat in your food.

TRY

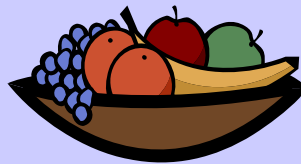
Butter-flavored granules

Nonfat yogurt

Nonfat salad dressings

Angel food cake

Fat-free cookies and crackers



INSTEAD OF

Butter or margarine

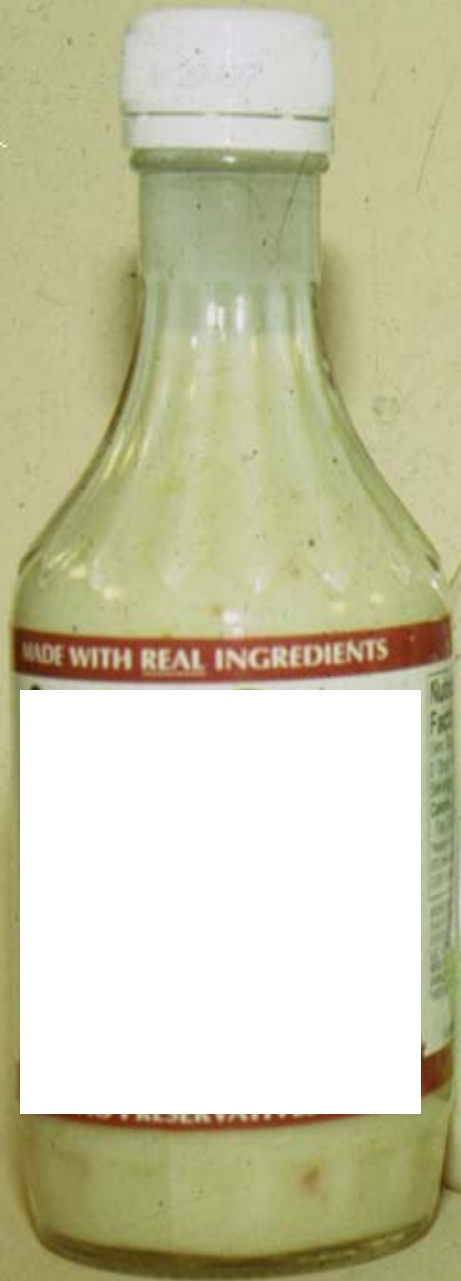
Regular yogurt

Regular salad dressings

Devil's food cake

High-fat cookies and crackers





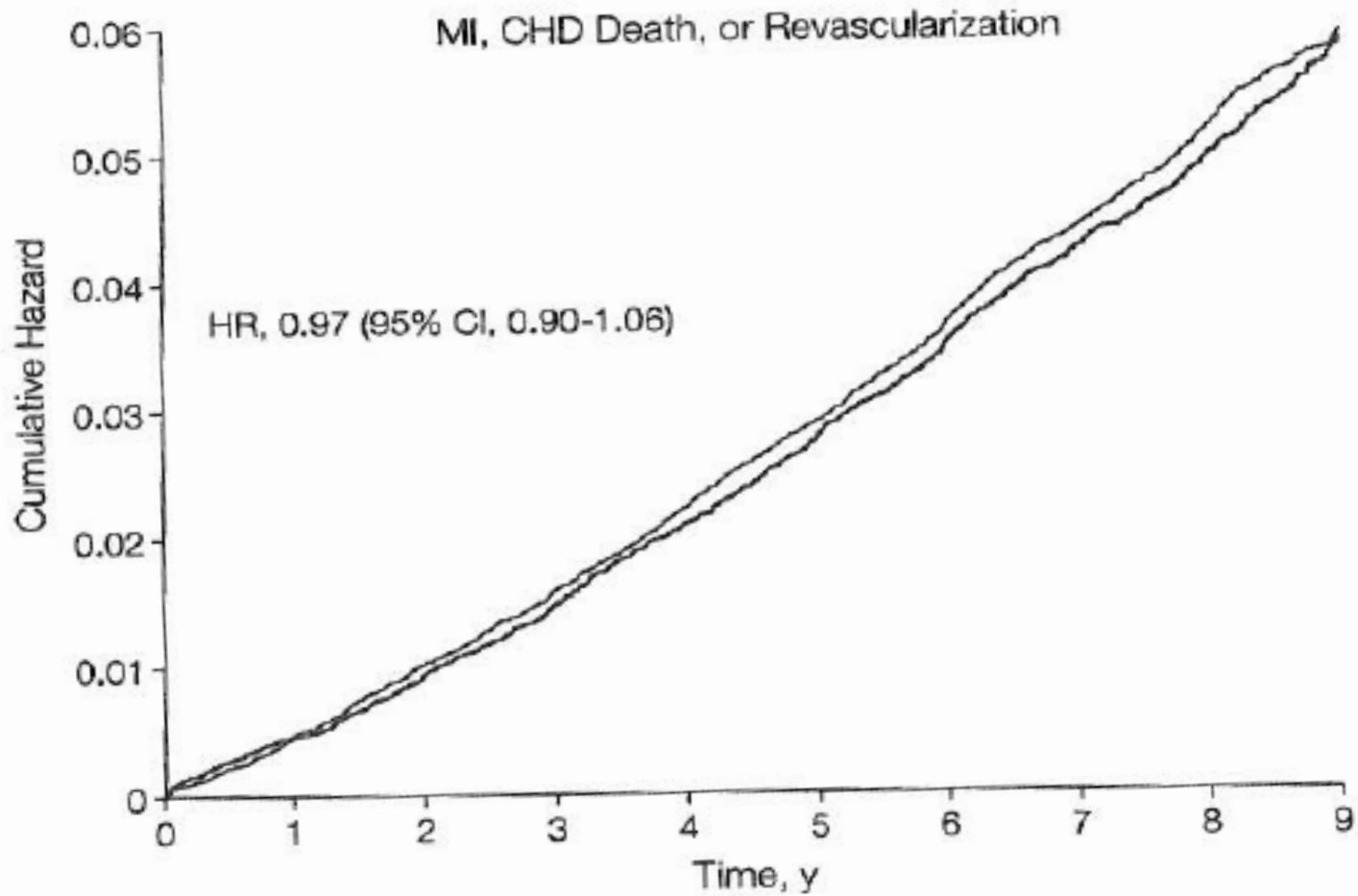
February 8, 2006

Low-Fat Diet Does Not Cut Health Risks, Study Finds

By GINA KOLATA

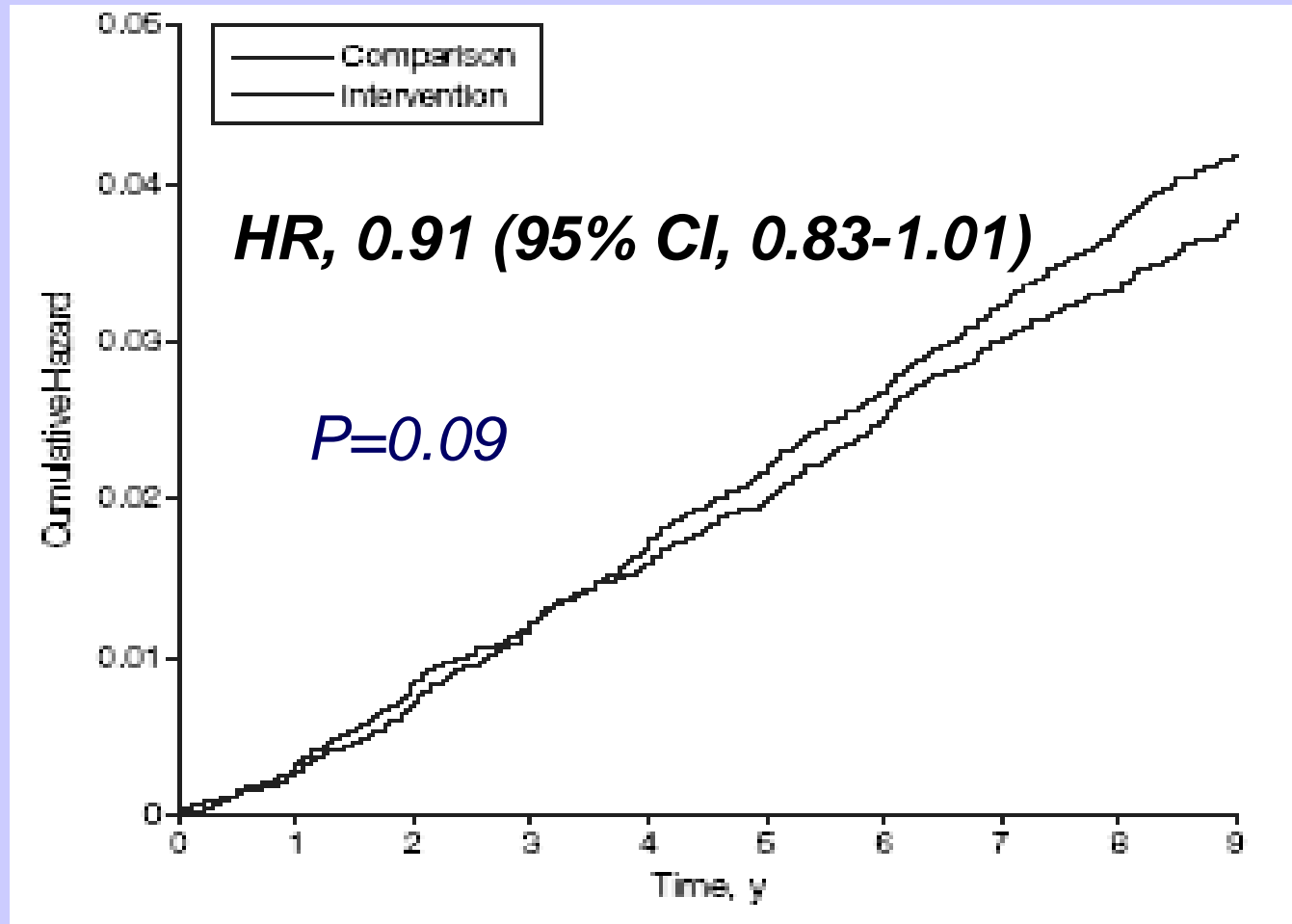
The largest study ever to ask whether a low-fat diet reduces the risk of getting cancer or heart disease has found that the diet has no effect.

The \$415 million federal study involved nearly 49,000 women ages 50 to 79 who were followed for eight years. In the end, those assigned to a low-fat diet had the same rates of breast cancer, colon cancer, heart attacks and strokes as those who ate whatever they pleased, researchers are reporting today.

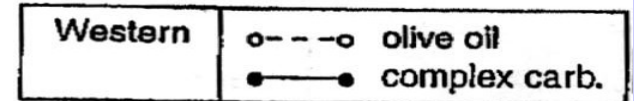
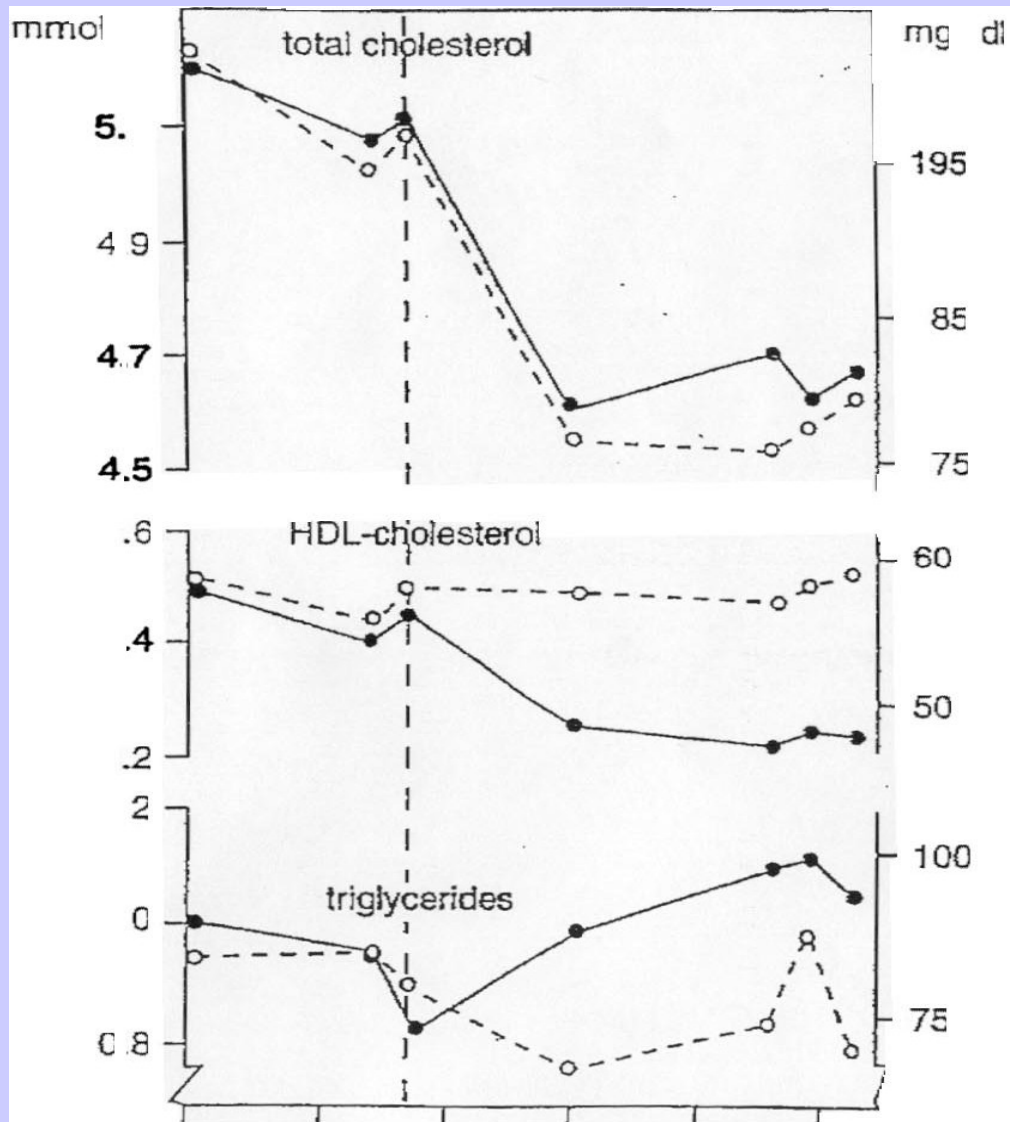


(Howard et al. 2006)

Breast Cancer Incidence in WHI

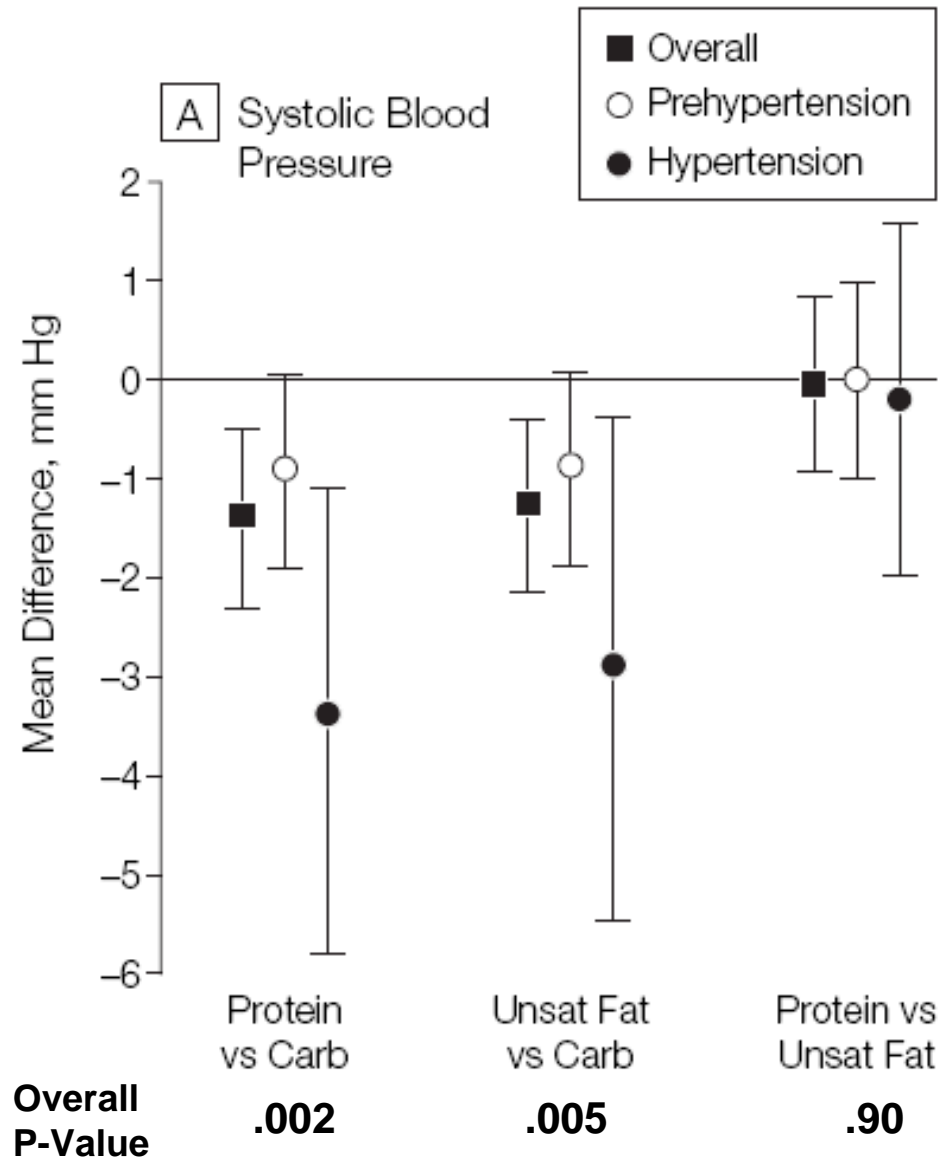


(Prentice et al. 2006)



Mensink and Katar, 1987

Omni Heart Study: Effect on Blood Pressure

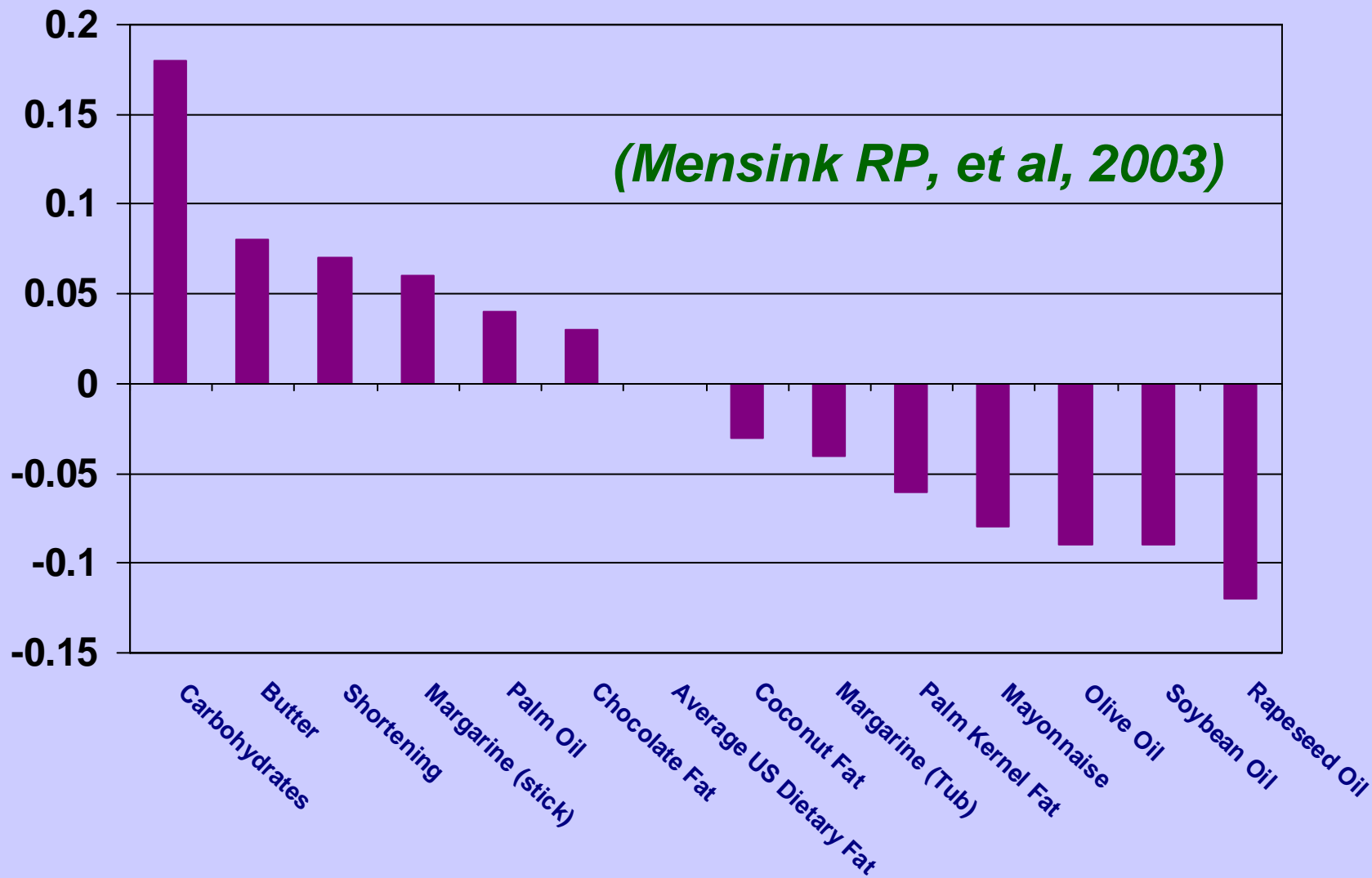


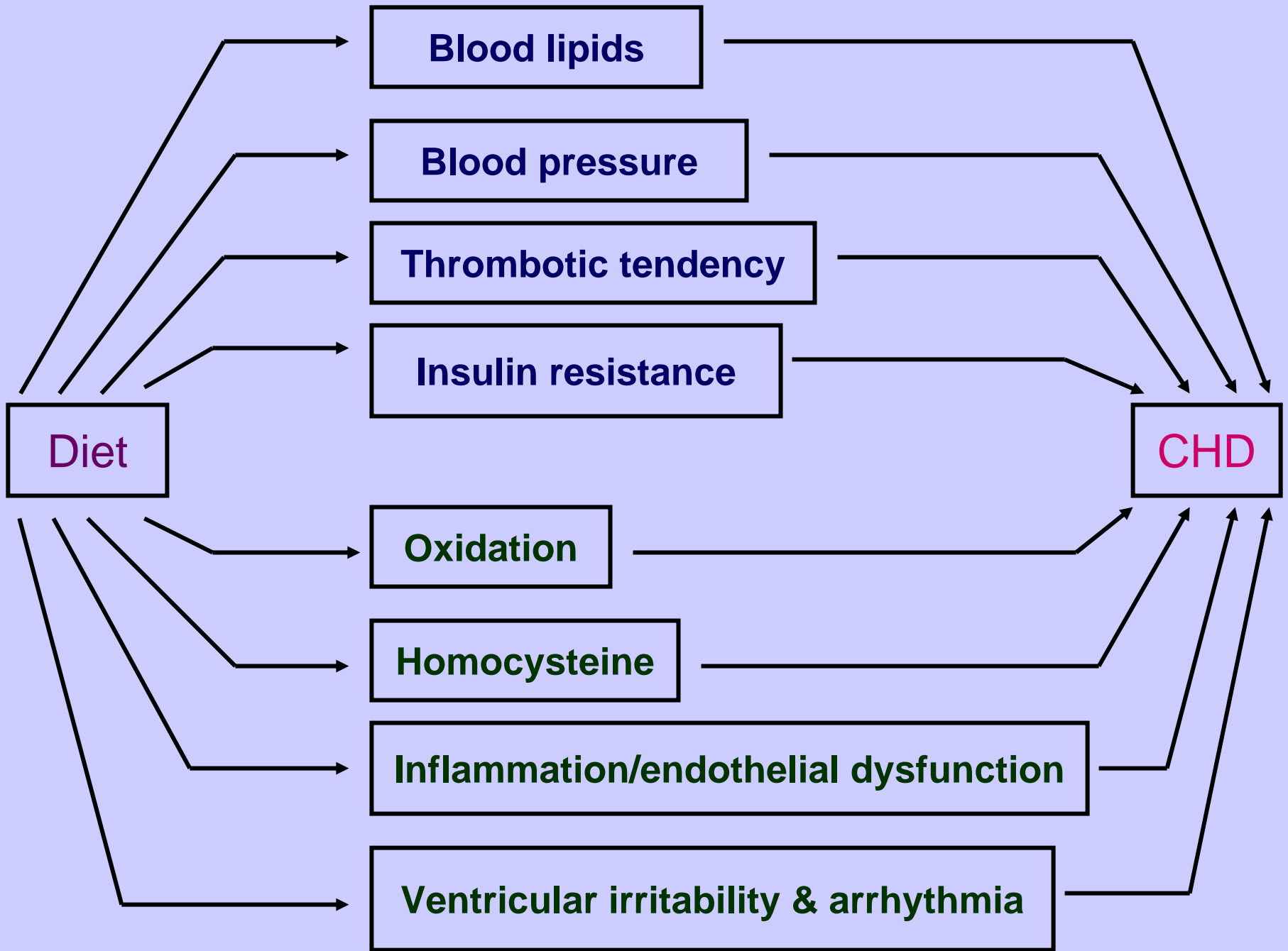
Change (%) in Estimated 10-year Risk of Coronary Heart Disease Using Framingham Score
(*Omni Heart Study*)

	<i>Protein</i>	<i>Unsaturated Fat</i>
<i>Men</i>		
Change from carbohydrate	-5.6%	-3.9%
<i>Women</i>		
Change from carbohydrate	-11.1%	-12.9%

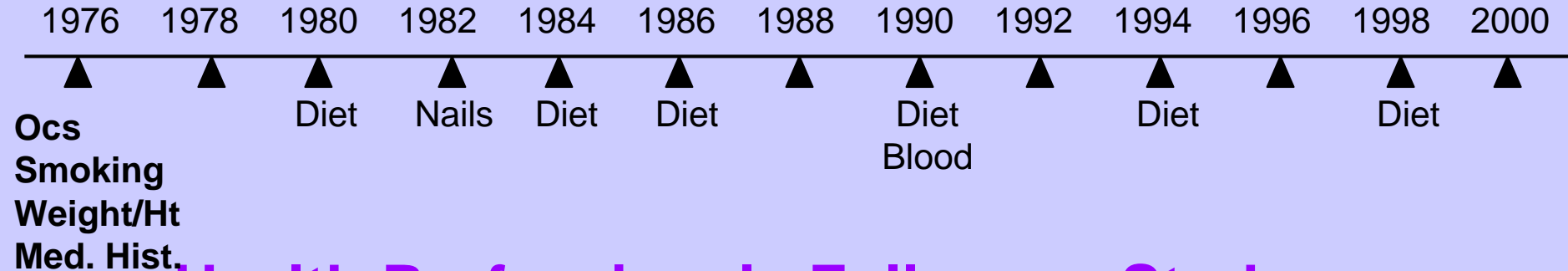
(Appel et al. 2005)

Total:HDL Cholesterol

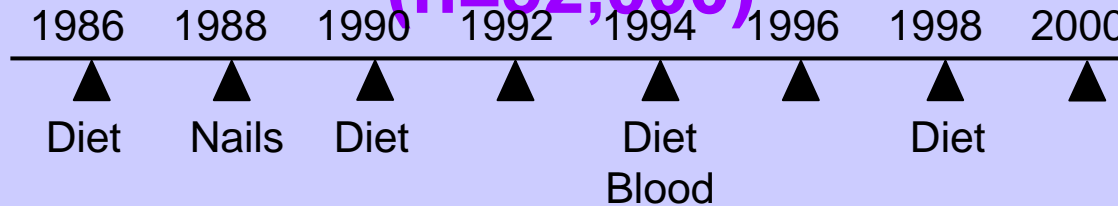




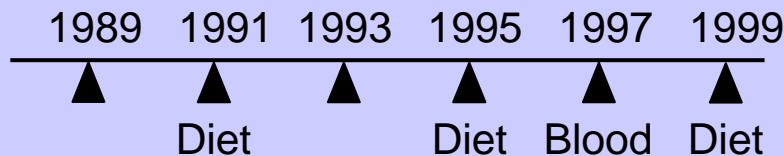
Nurses' Health Study (n=121,700)



Health Professionals Follow-up Study (n=52,000)

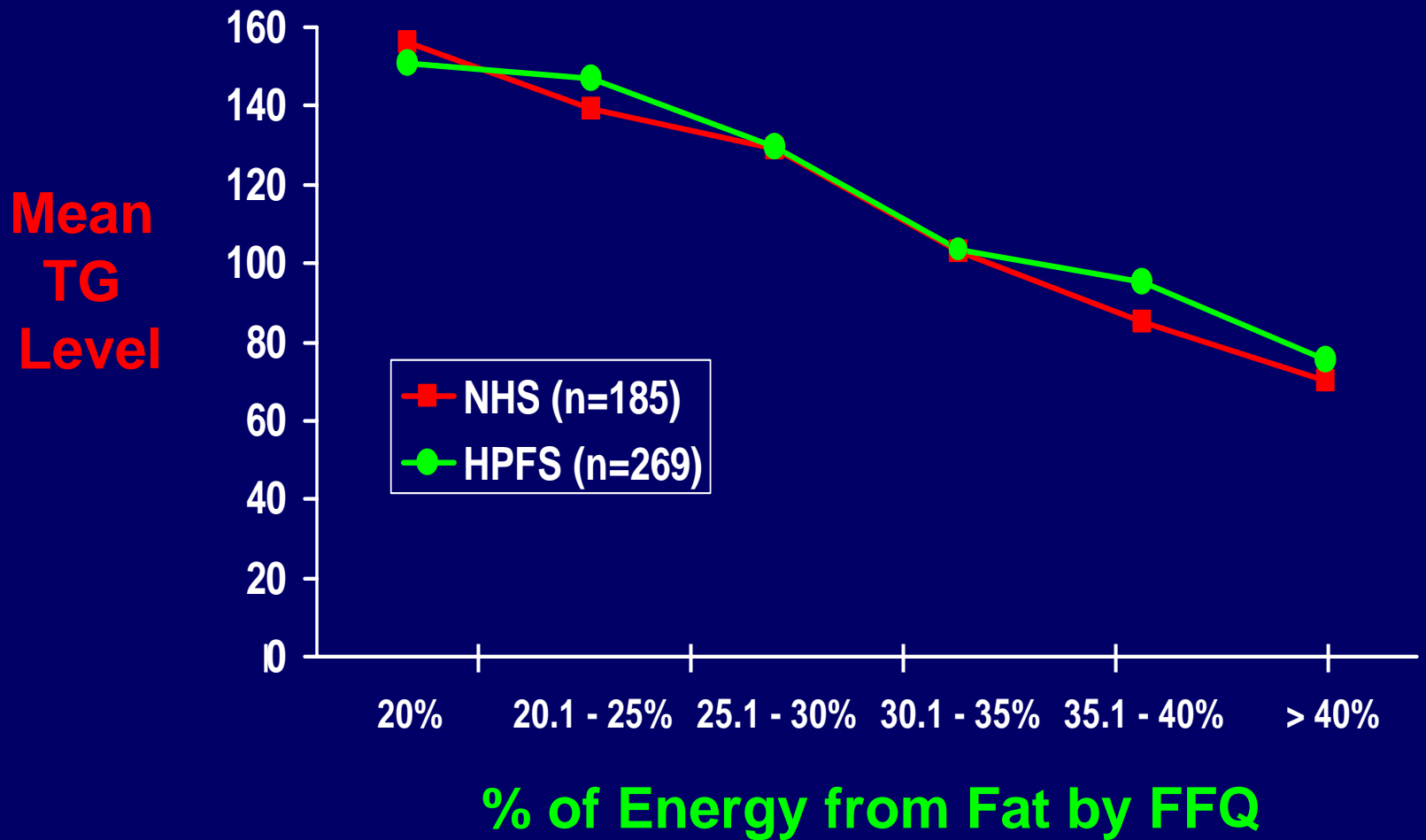


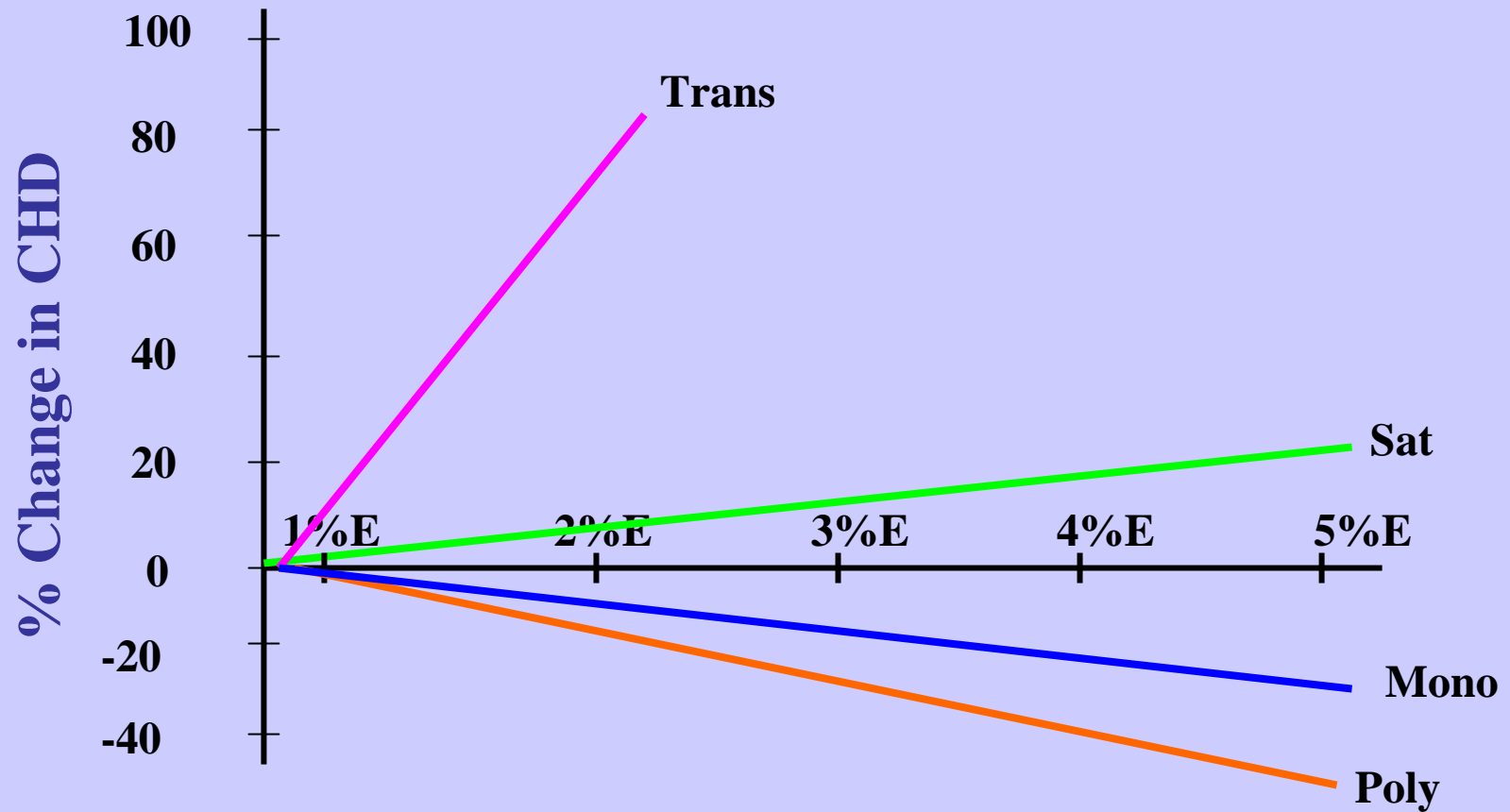
Nurses' Health Study II (n=116,000)



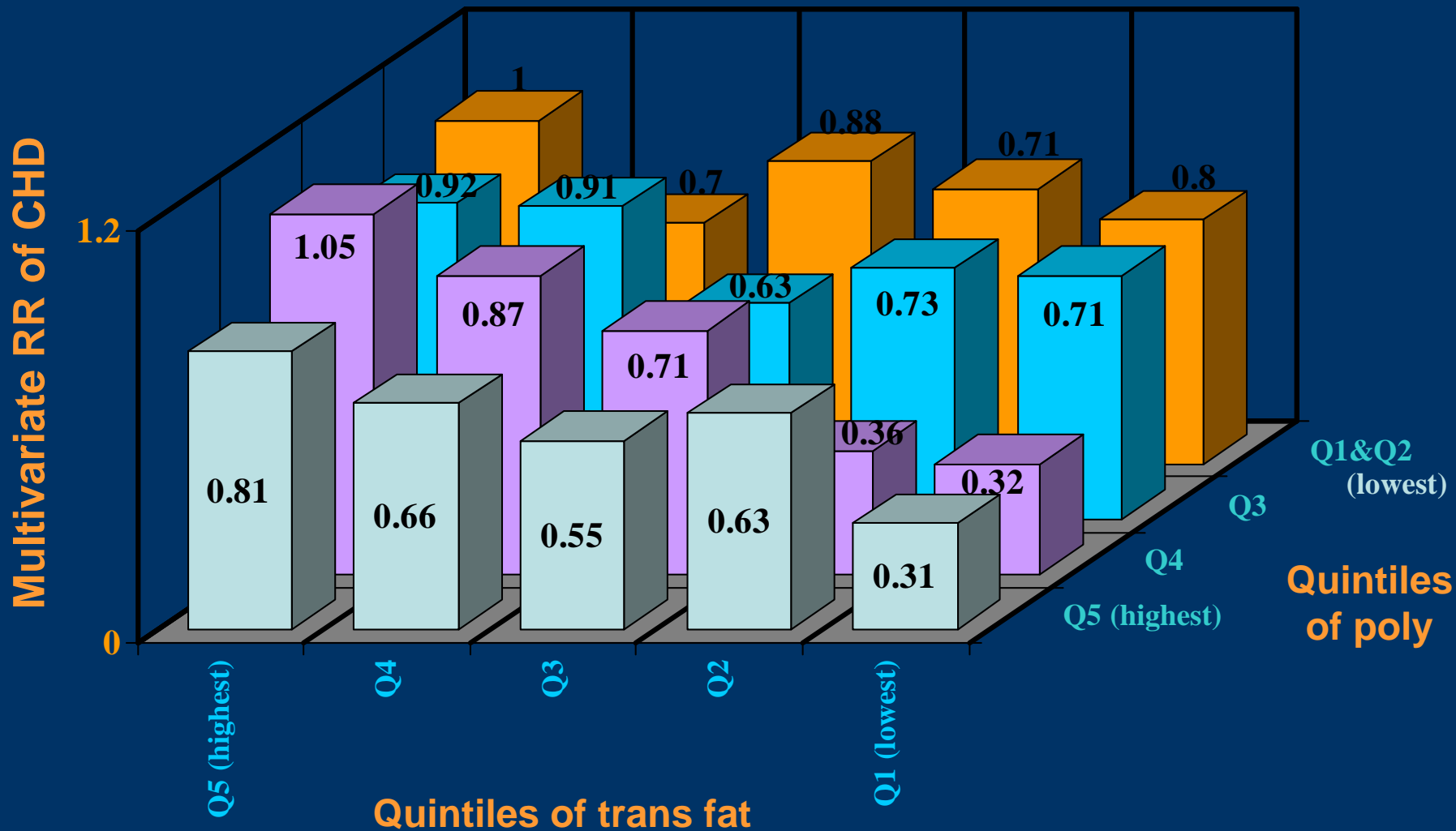
Investigators: Frank Speizer, Bernie Rosner, Meir Stampfer, Graham Colditz, David Hunter, JoAnn Manson, Sue Hankinson, Eric Rimm, Edward Giovannucci, Alberto Ascherio, Gary Curhan, Charlie Fuchs, Fran Grodstein, Michelle Holmes, Frank Hu

Percent of Energy from Fat and Plasma Triglyceride Level





(Hu et al. 1997)

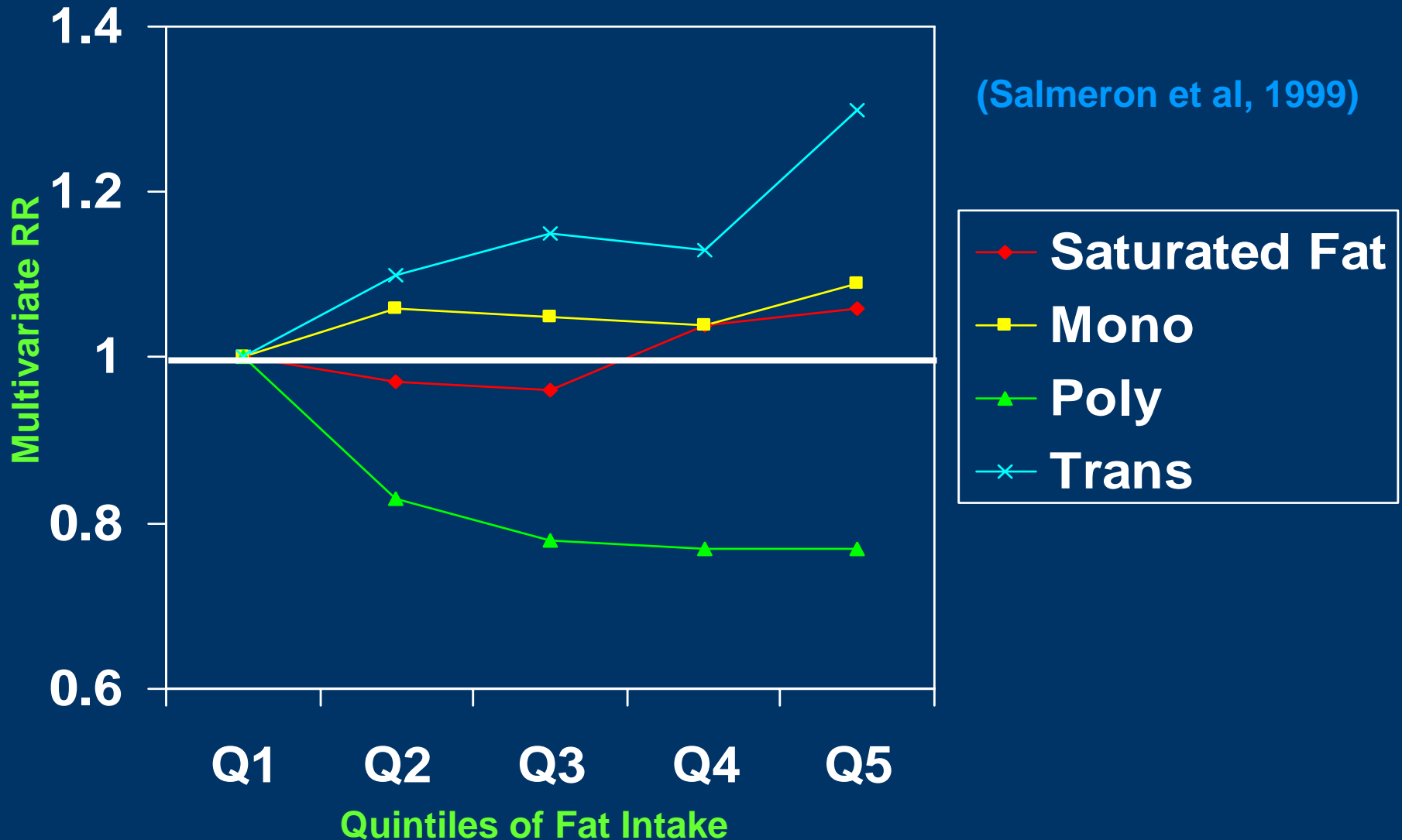


(Hu et al, 1997)

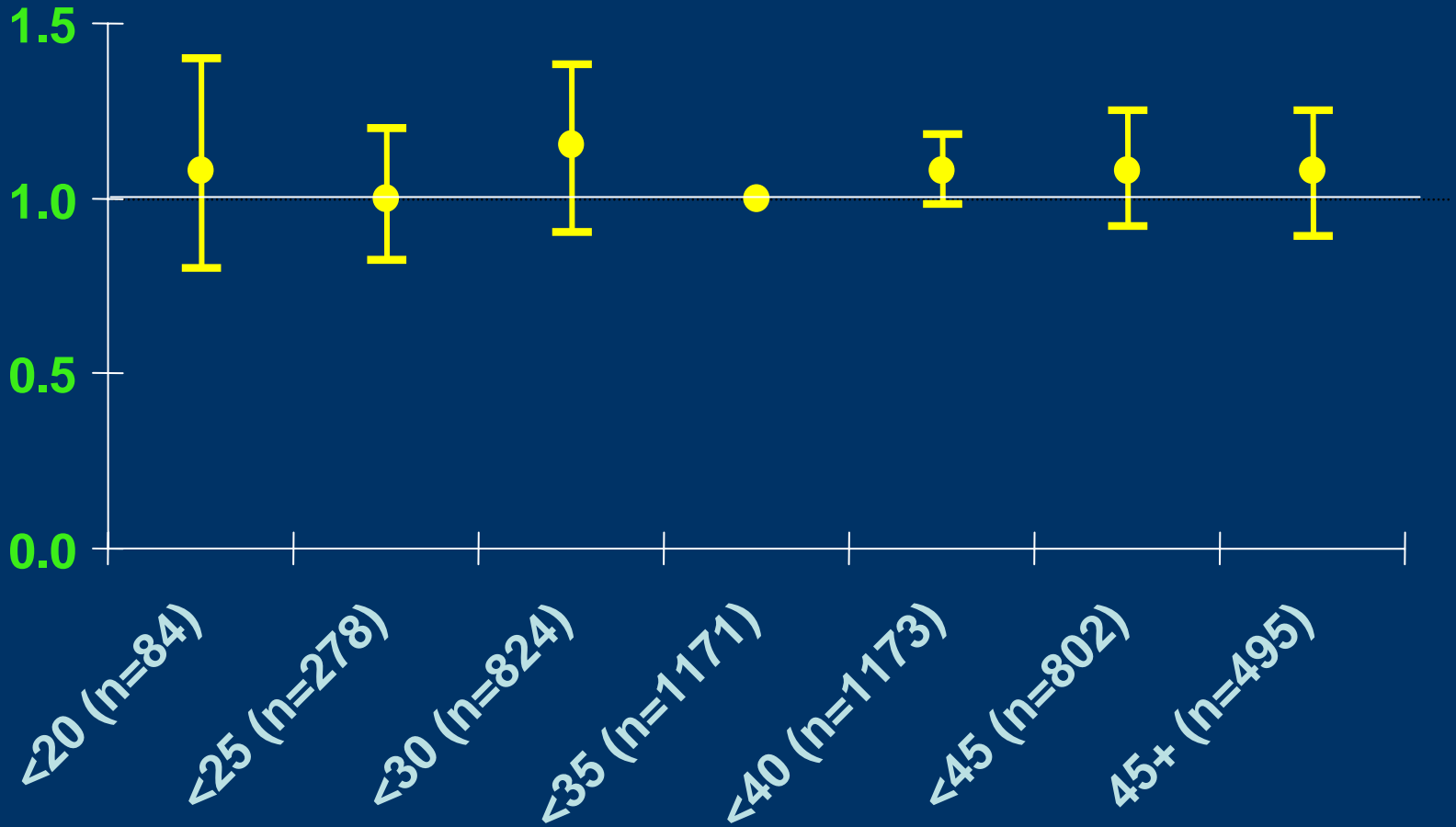
“Intake of total fat *per se*, independent of the relative content of different types of fatty acids, is not associated with high blood cholesterol levels and coronary heart disease”.

Diet and Health, 1989, page 7

Multivariate RRs of type 2 diabetes according to quintiles of specific types of dietary fat (mutually adjusted)



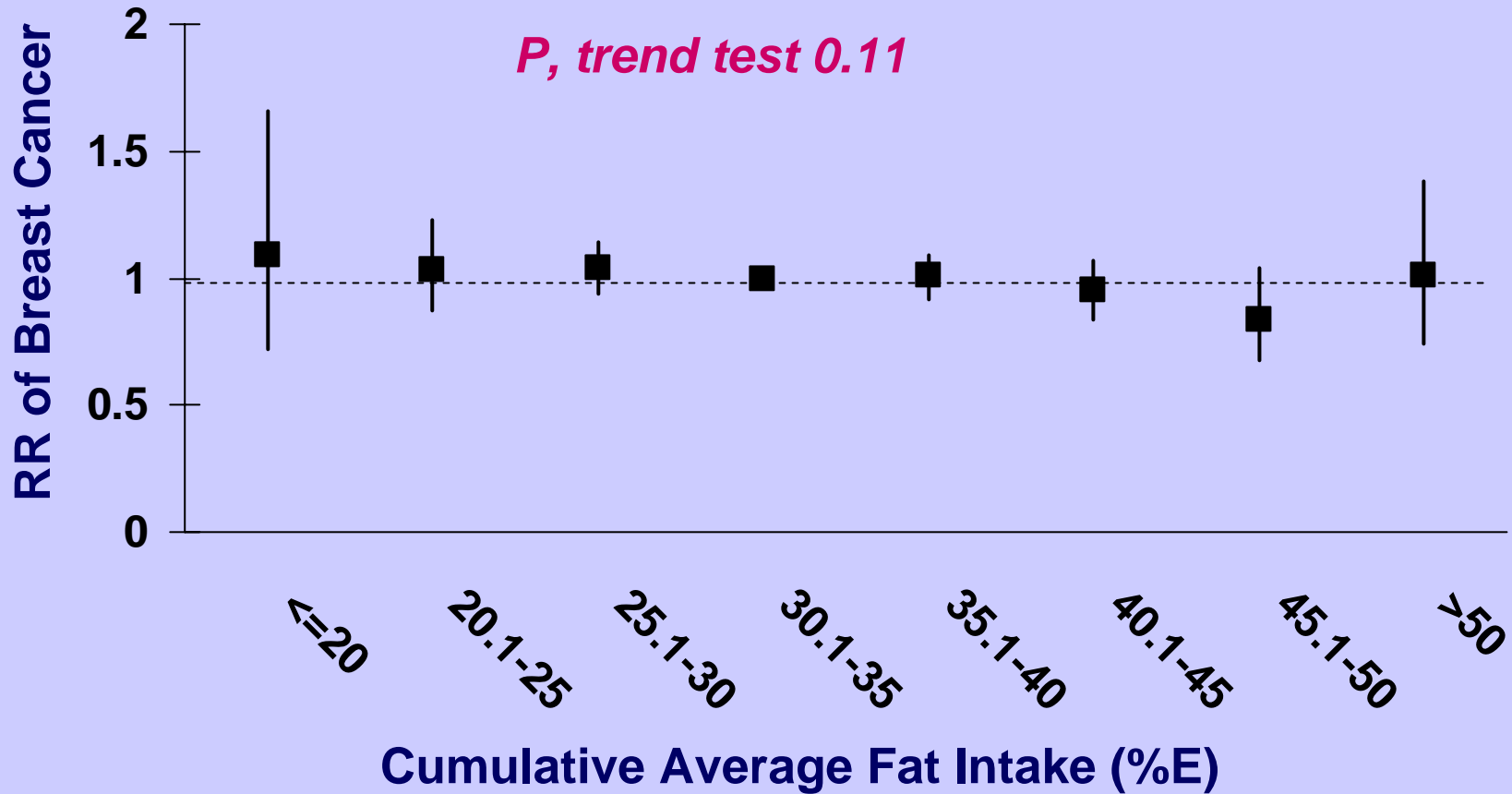
Relative Risk



% of Energy from Fat

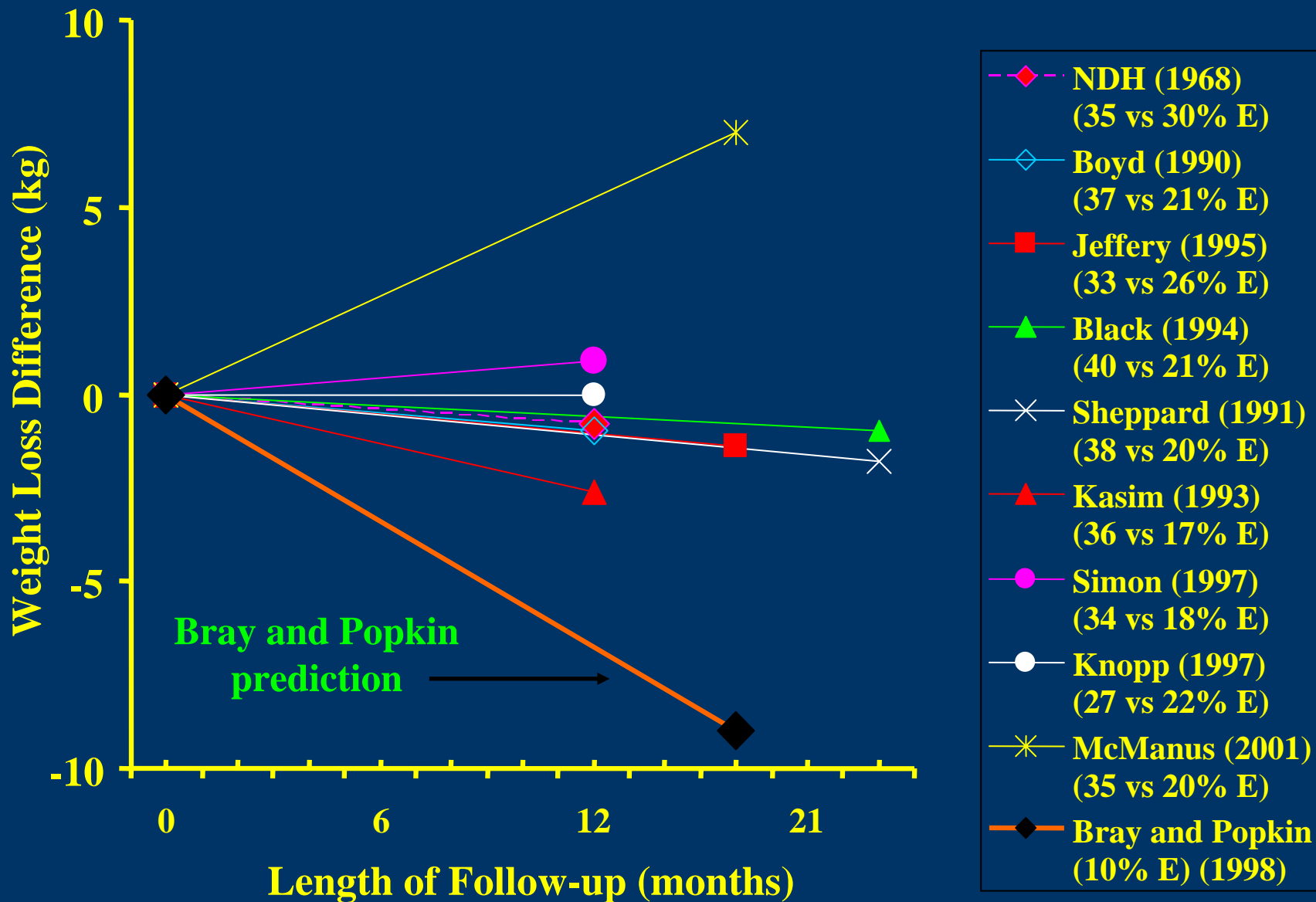
(Hunter et al. 1996)

Fat & Postmenopausal Breast Cancer in NHS, 1980-2000 (3537 cases)

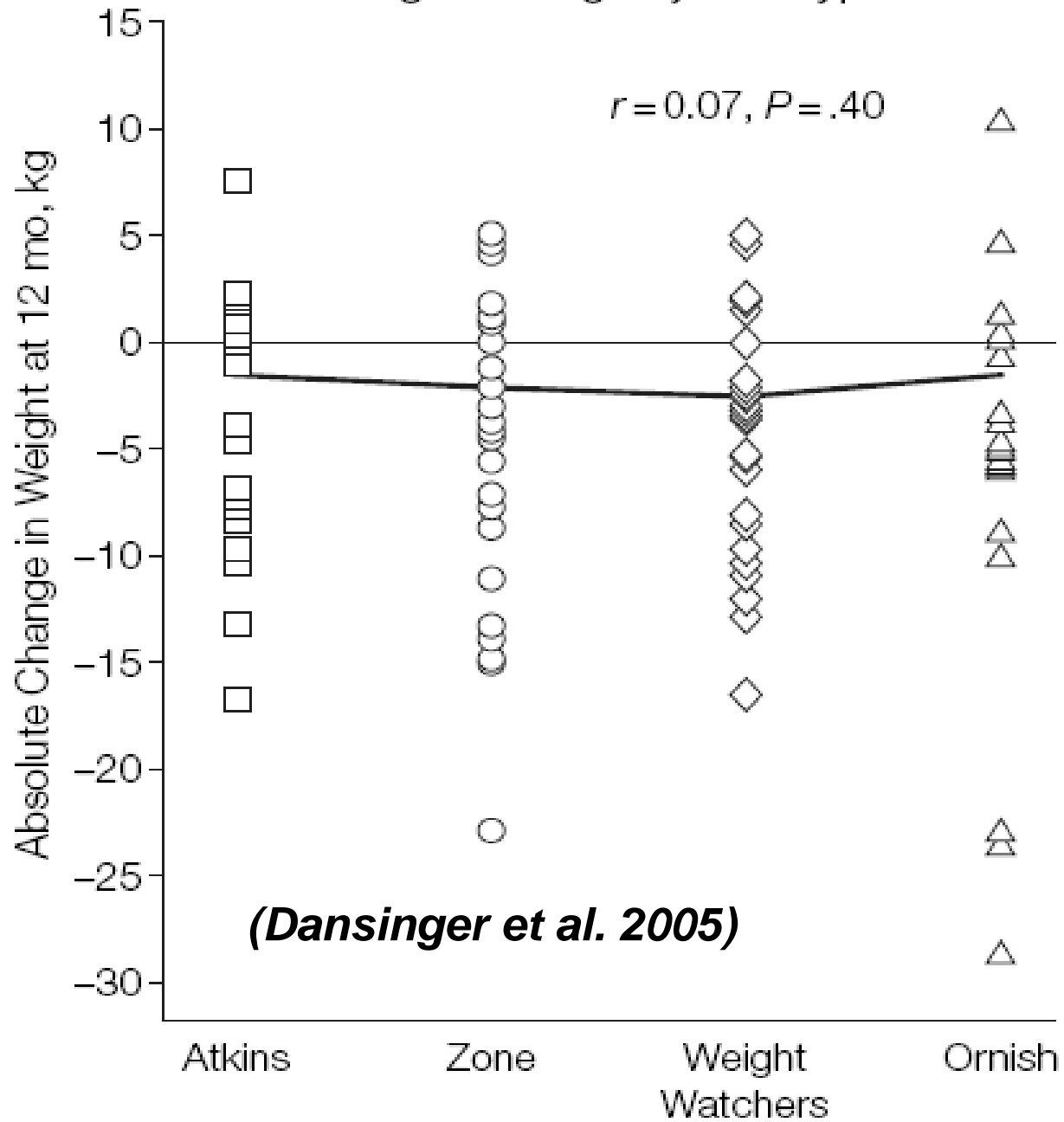


(Kim et al. 2006)

Low-Fat Weight Loss Trials



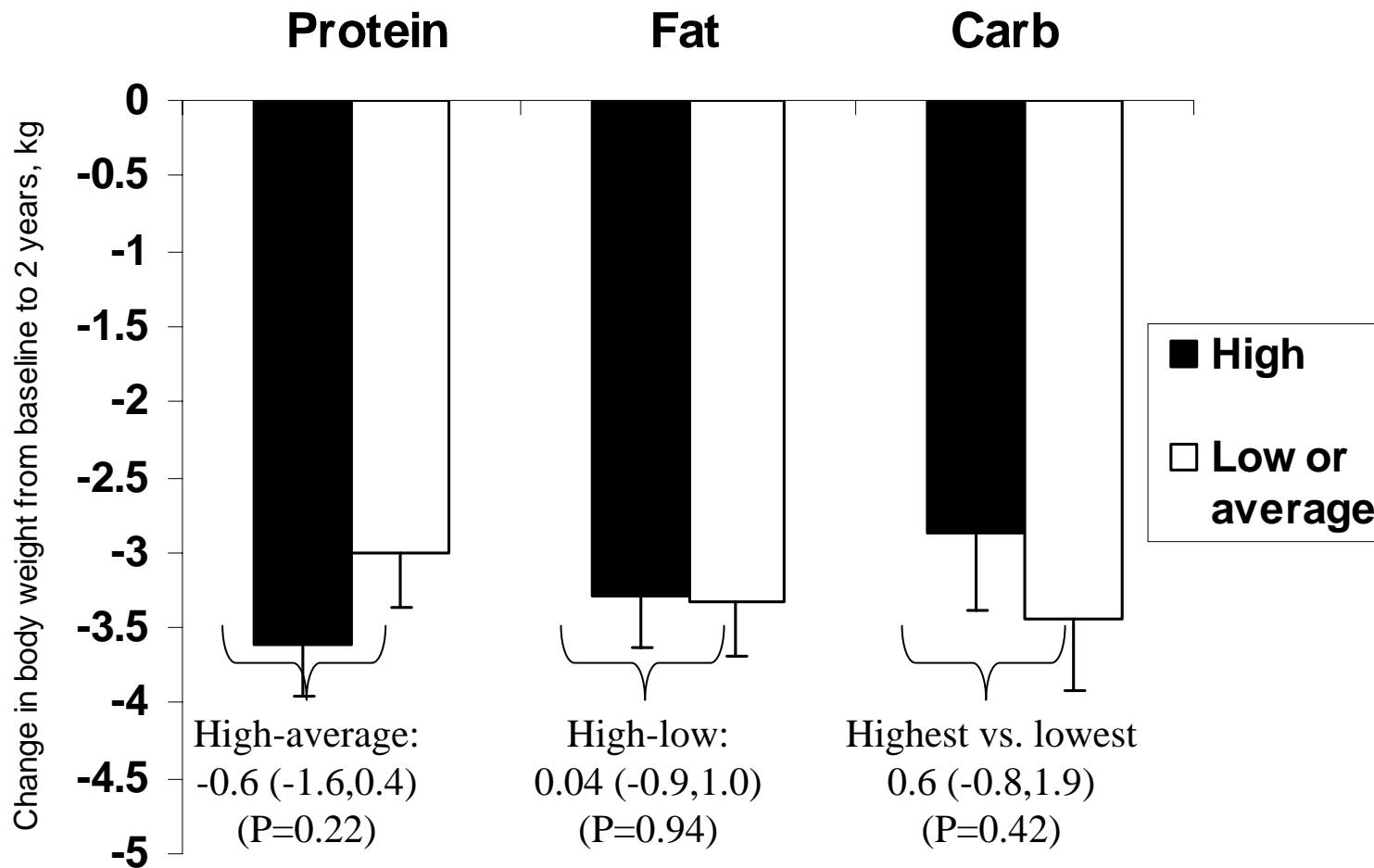
Weight Change by Diet Type



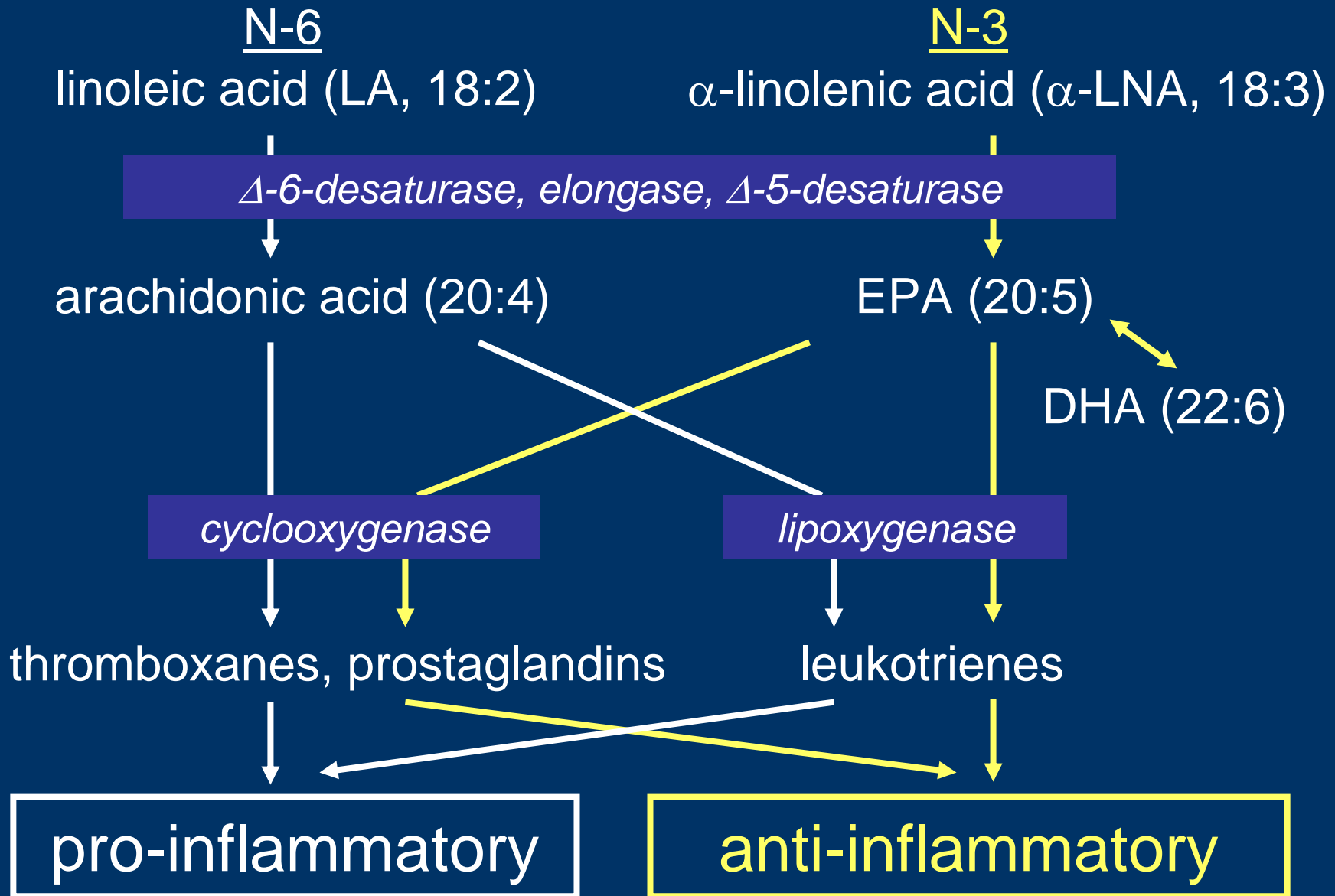
(Dansinger et al. 2005)

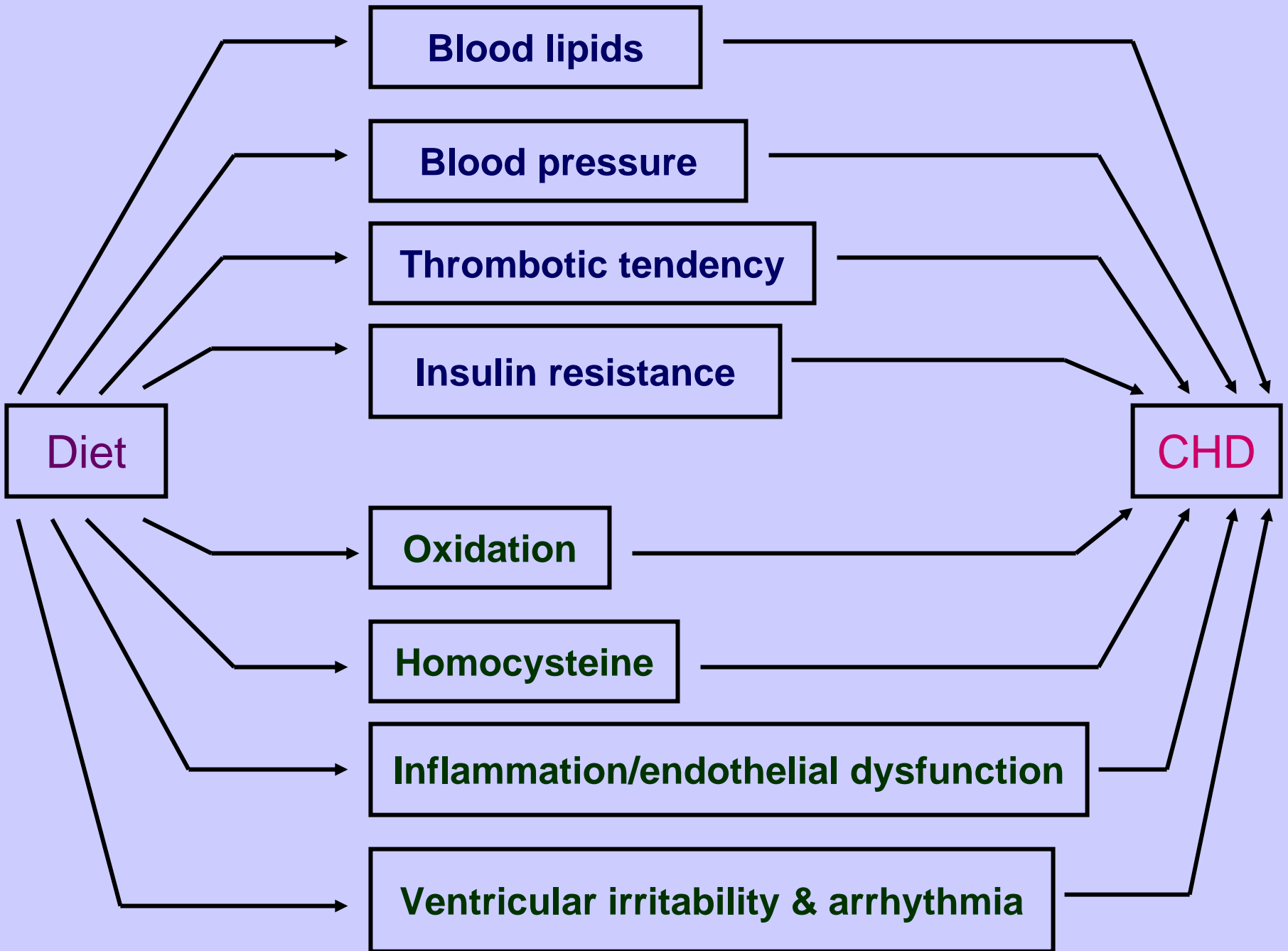
PoundsLost: Primary Trial Outcome, 2 years

Body Weight Change: All randomized participants



Human eicosanoid synthesis





Keys

$$\Delta \text{Serum chol} = 1.35 (2\Delta S - \Delta P) + 1.5\Delta C^{0.5}$$

Hegsted

$$\Delta \text{Serum chol} = 2.16\Delta S - 1.65\Delta P + 0.176\Delta C$$

$$\text{Total cholesterol} = 1.51 (\text{carb} \rightarrow \text{sat}) - 0.12$$
$$(\text{carb} \rightarrow \text{mono}) - 0.60 (\text{carb} \rightarrow \text{poly})$$

$$\text{LDL-C} = 1.28 (\text{carb} \rightarrow \text{sat}) - 0.24 (\text{carb} \rightarrow$$
$$\text{mono}) - 0.55 (\text{carb} \rightarrow \text{poly})$$

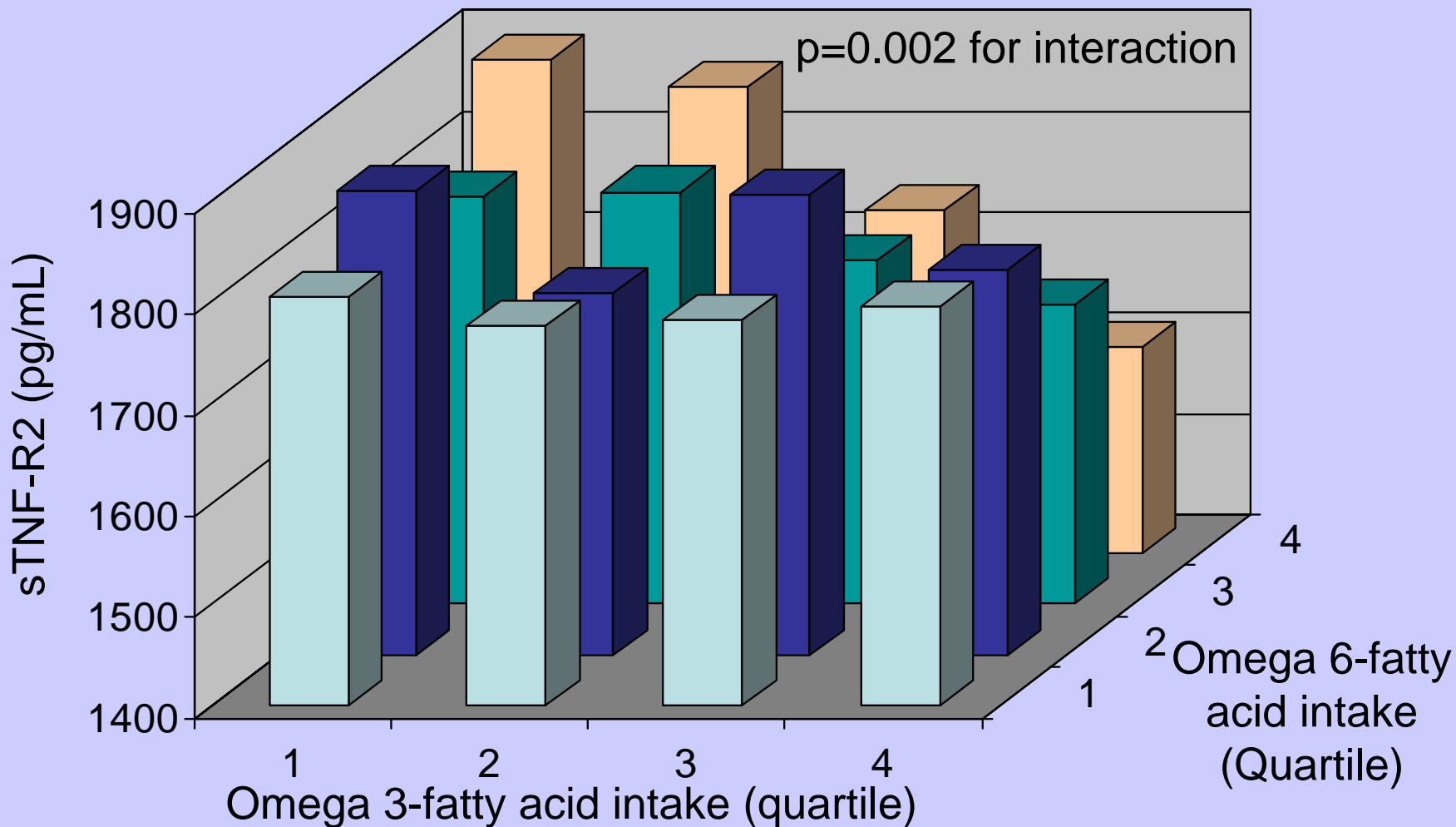
$$\text{HDL-C} = 0.47 (\text{carb} \rightarrow \text{sat}) + 0.34 (\text{carb} \rightarrow$$
$$\text{mono}) + 0.28 (\text{carb} \rightarrow \text{poly})$$

$$\text{Triglycerides} = -2.22 (\text{carb} \rightarrow \text{sat}) - 1.99 (\text{carb}$$
$$\rightarrow \text{mono}) - 2.47 (\text{carb} \rightarrow \text{poly})$$

All equations predict change expected as a result of 1% daily dietary energy intake as carbohydrate replaced by a particular fatty acid. Changes in lipids are in mg/dl.

(Mensink & Katan, 1992)

Association between omega-3 and omega-6 fatty acid intake and inflammation (HPFS+NHS2, n=859)*



*adjusted for age, gender, smoking status, physical activity, alcohol consumption, NSAID, BMI, energy intake, intake of protein, saturated fats, monounsaturated fats, and cholesterol; n=859

Pischon et al, Circulation 2003; 108: 155

Trial of LA (N-6) on Inflammatory Factors

	<i>High LA (N-6)</i>	<i>Low LA (N-6)</i>
Percent of Energy	10.5% E	3.8% E
N-6/N-3	10:1	4:1
CRP (ng/L)	0.56 (± 0.15)	0.60 (± 0.21)
IL-6 (ng/L)	0.96 (± 0.33)	0.93 (± 0.30)
Platelet aggregation	85 (± 2.51)	81 (± 1.63)

(Liou YA, J Nutrition 2006)

The Effect of Dietary Intervention with 5-week Periods of SFA or PUFA Diet in 17 Subjects \pm SD

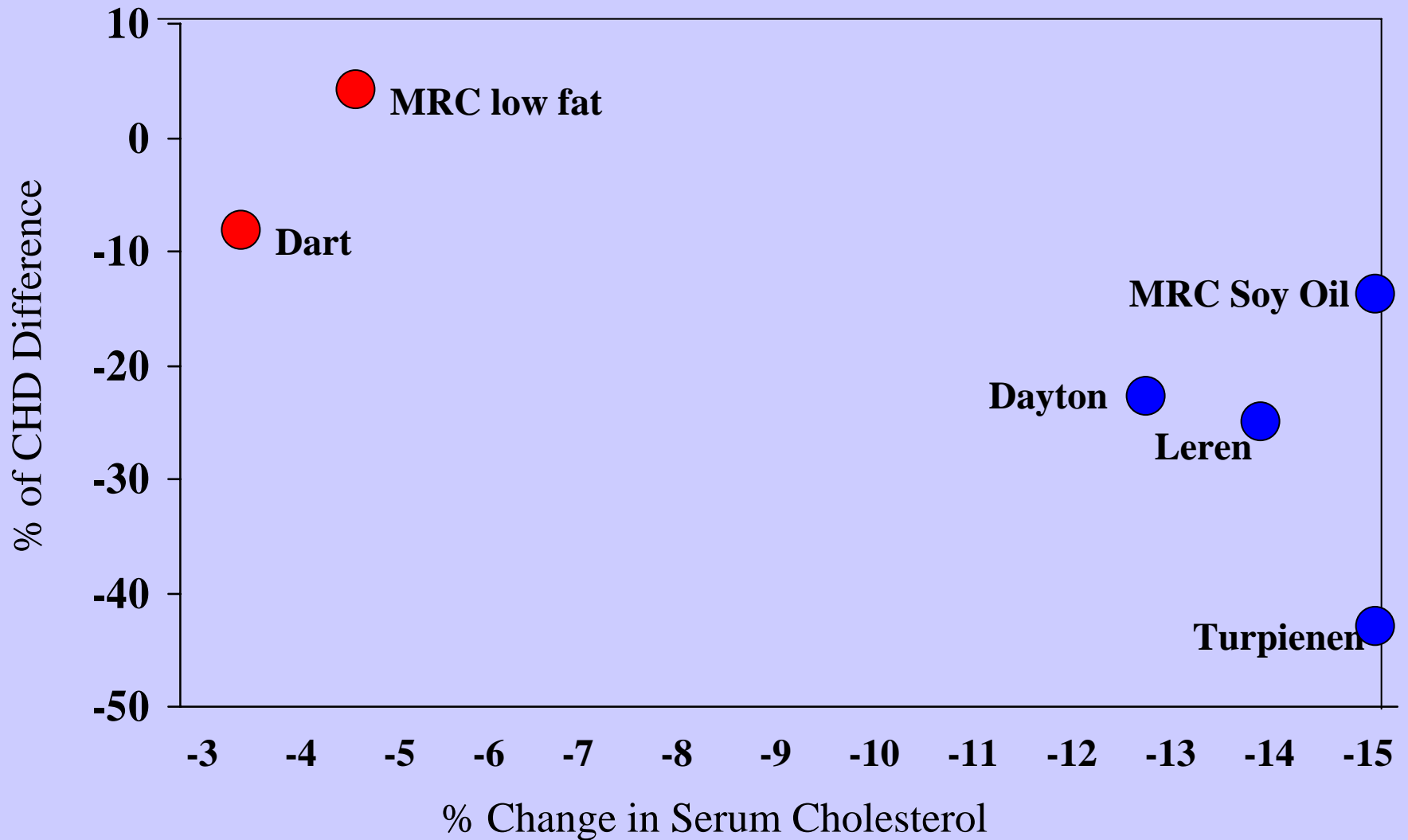
(Summers et al. 2002)

	PUFA Diet	SFA Diet
Body weight (kg)	80.8 \pm 3.6	81.2 \pm 3.7
BMI (kg/m²)	29.6 \pm 1.6	29.7 \pm 1.6
Total cholesterol (mmol/l)	5.0 \pm 1.2	5.5 \pm 1.4*
HDL-Cholesterol (mmol/l)	1.1 \pm 0.27	1.1 \pm 0.32
LDL-Cholesterol (mmol/l)	3.1 \pm 1.1	3.6 \pm 1.2**
Insulin sensitivity ($\mu\text{mol} \cdot 1 \cdot \text{mU}^{-1} \cdot \text{kg}^{-1} \cdot \text{min}^{-1}$)	0.64 \pm 0.43	0.51 \pm 0.35***

***p = 0.001 **p = 0.002 ***p = 0.02**

● Low-fat diets

● High-polyunsaturated-fat-diets

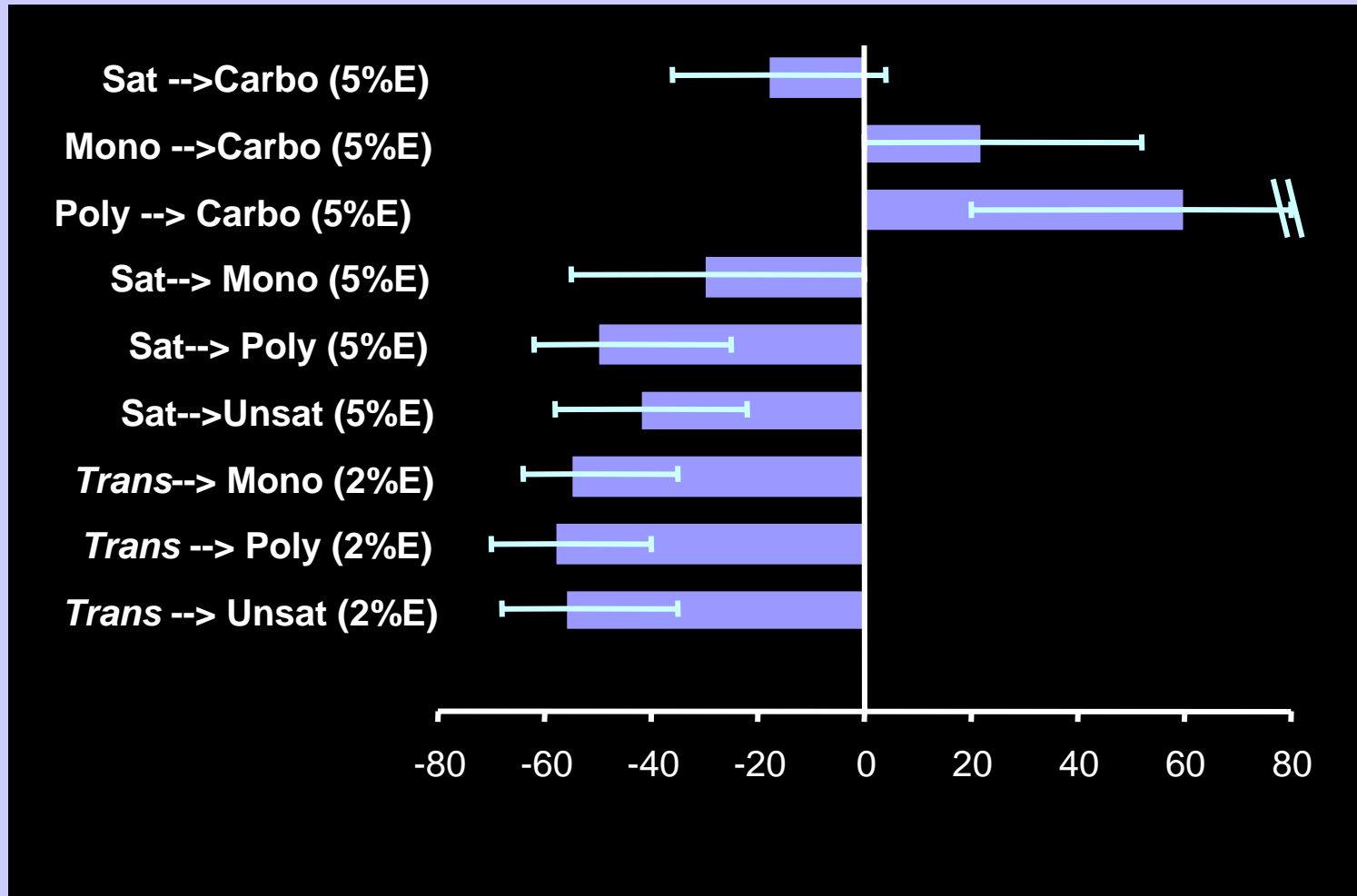


Prospective Studies of PUFA & CHD *(Summarized in Nutritional Epidemiology, 1998)*

- A significant inverse association was seen in 5 of 13 studies (Shekelle 1981; McGee 1984; Goldbourt 1993; Dolecek 1992; Hu 1997)
- In no study was a positive association observed

Nurses' Health Study

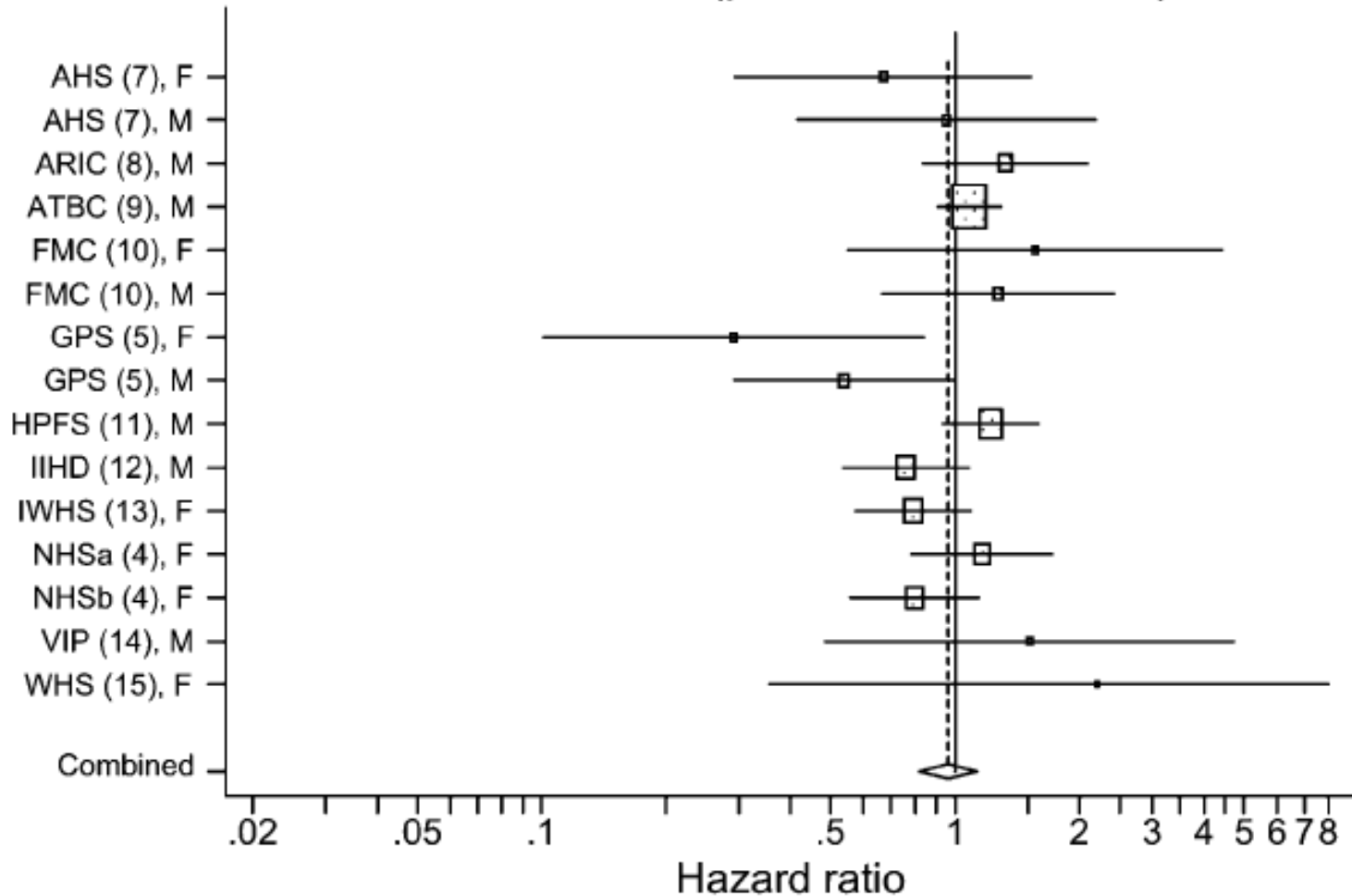
Dietary Fats and Risk of CHD



Hu et al, 1997

CHD Mortality

CHs for SFAs (per 5 E% increments)



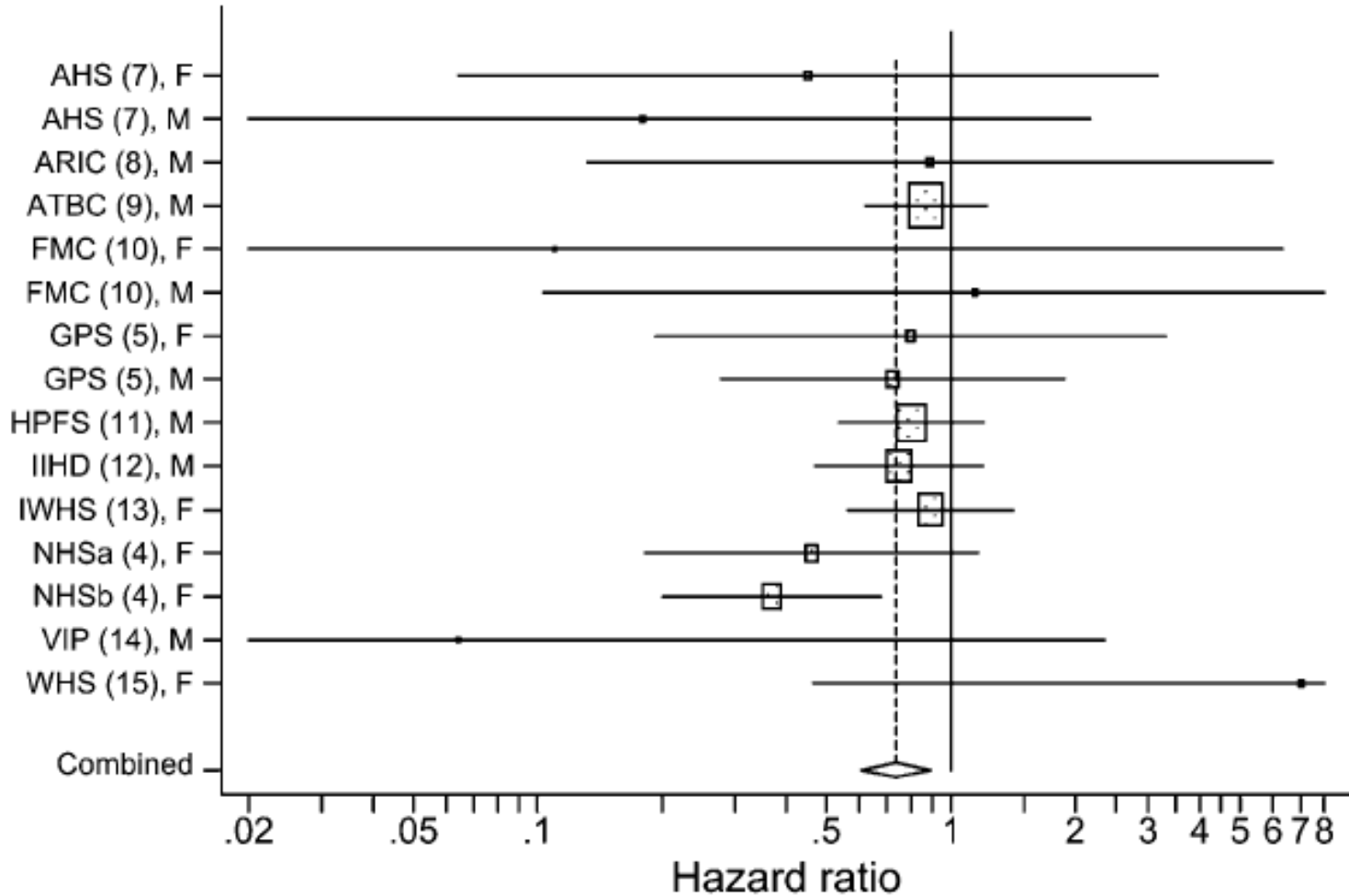
P value, test for heterogeneity=0.05; combined hazard ratio (95% CI)=0.96 (0.82, 1.13)

(Jakobsen et al. 2009)

CHD Mortality

B

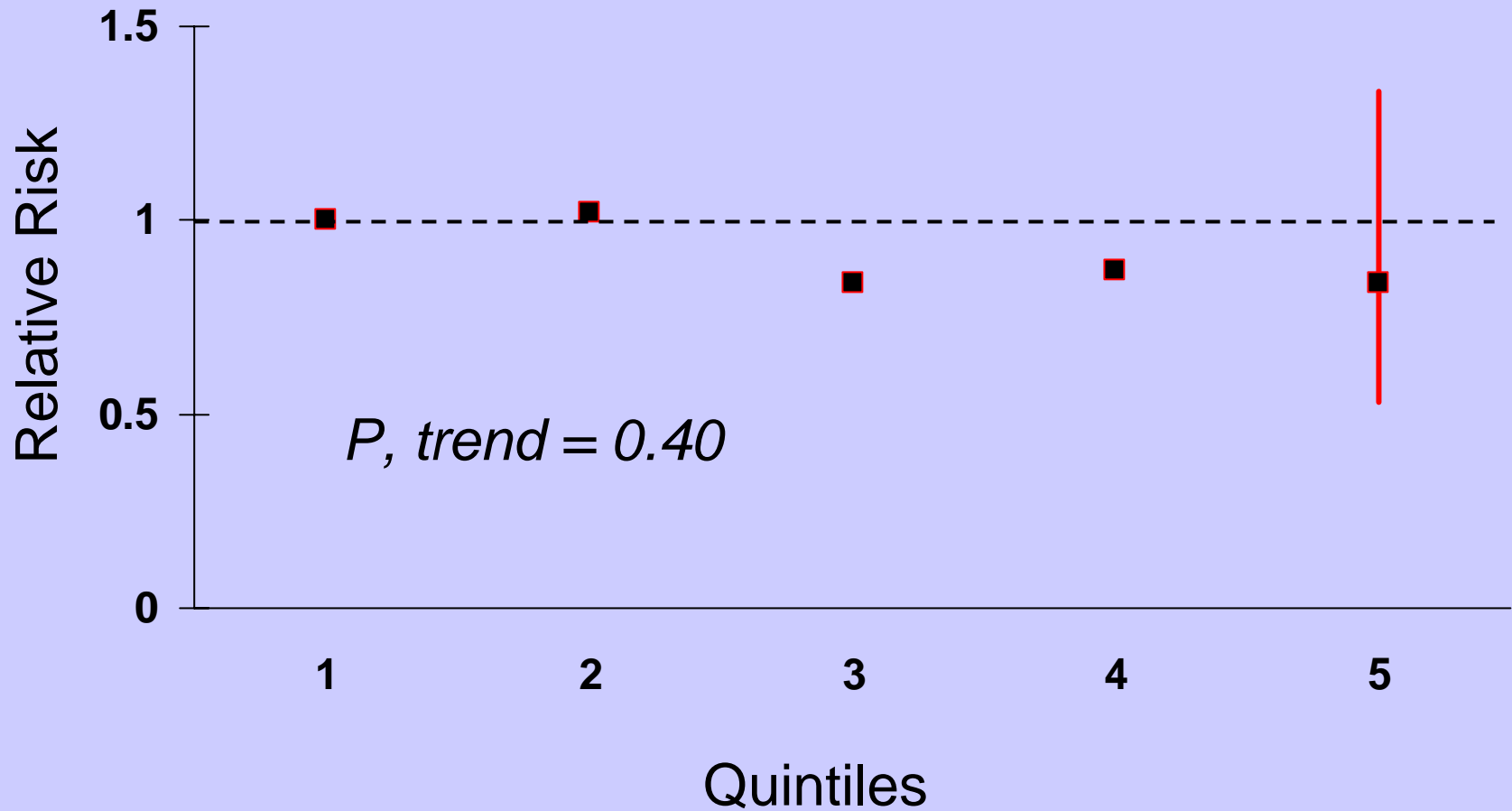
PUFAs for SFAs (per 5 E% increments)



P value, test for heterogeneity=0.40; combined hazard ratio (95% CI)=0.74 (0.61, 0.89)

(Jakobsen et al. 2009)

Ratio of ALA to LA & Risk of Fatal CHD in NHS (Hu, F. et al. AJCN 1999)



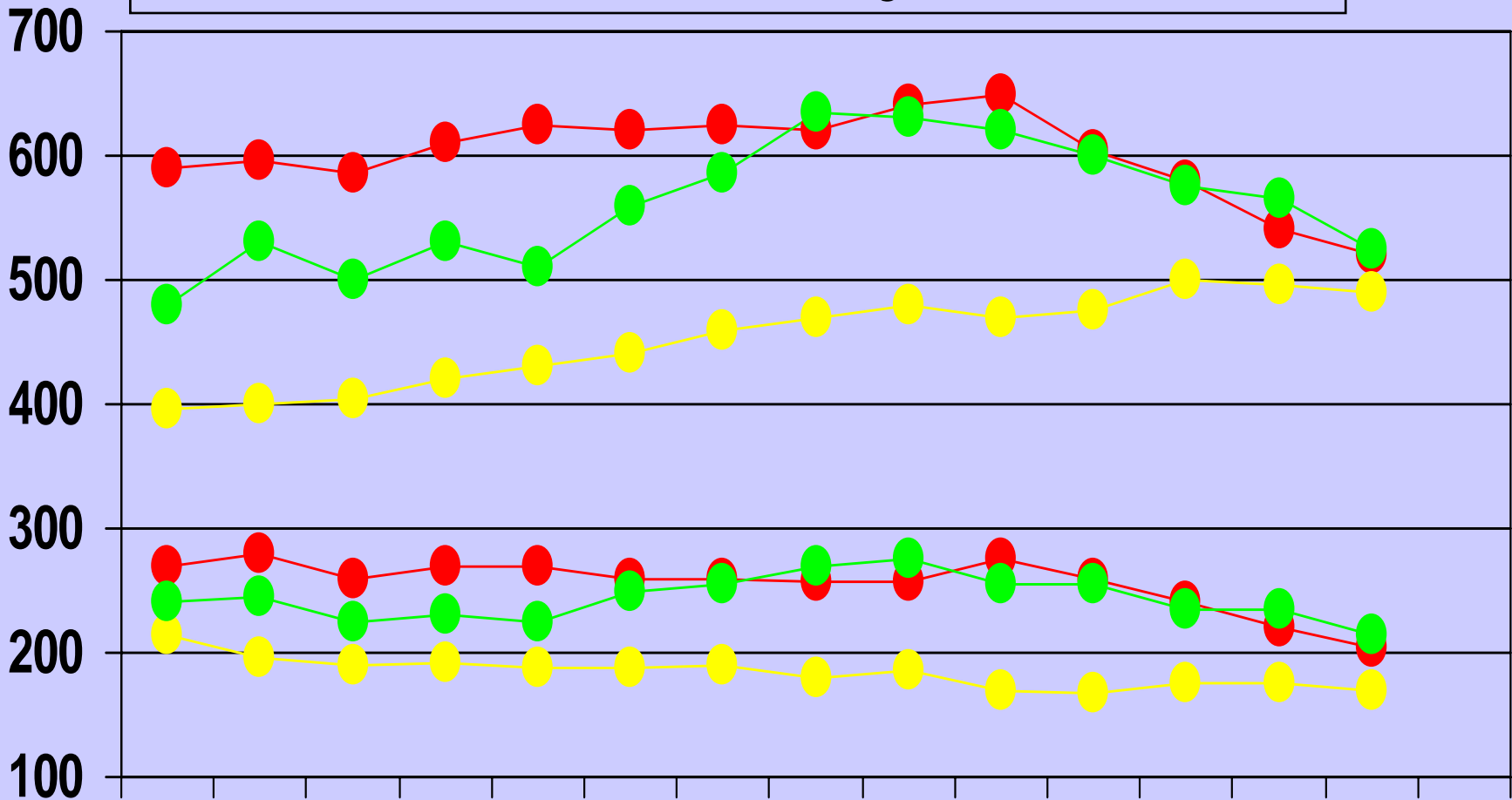
Coronary Heart Disease Mortality

United States United Kingdom Australia

Mortality
per 10³

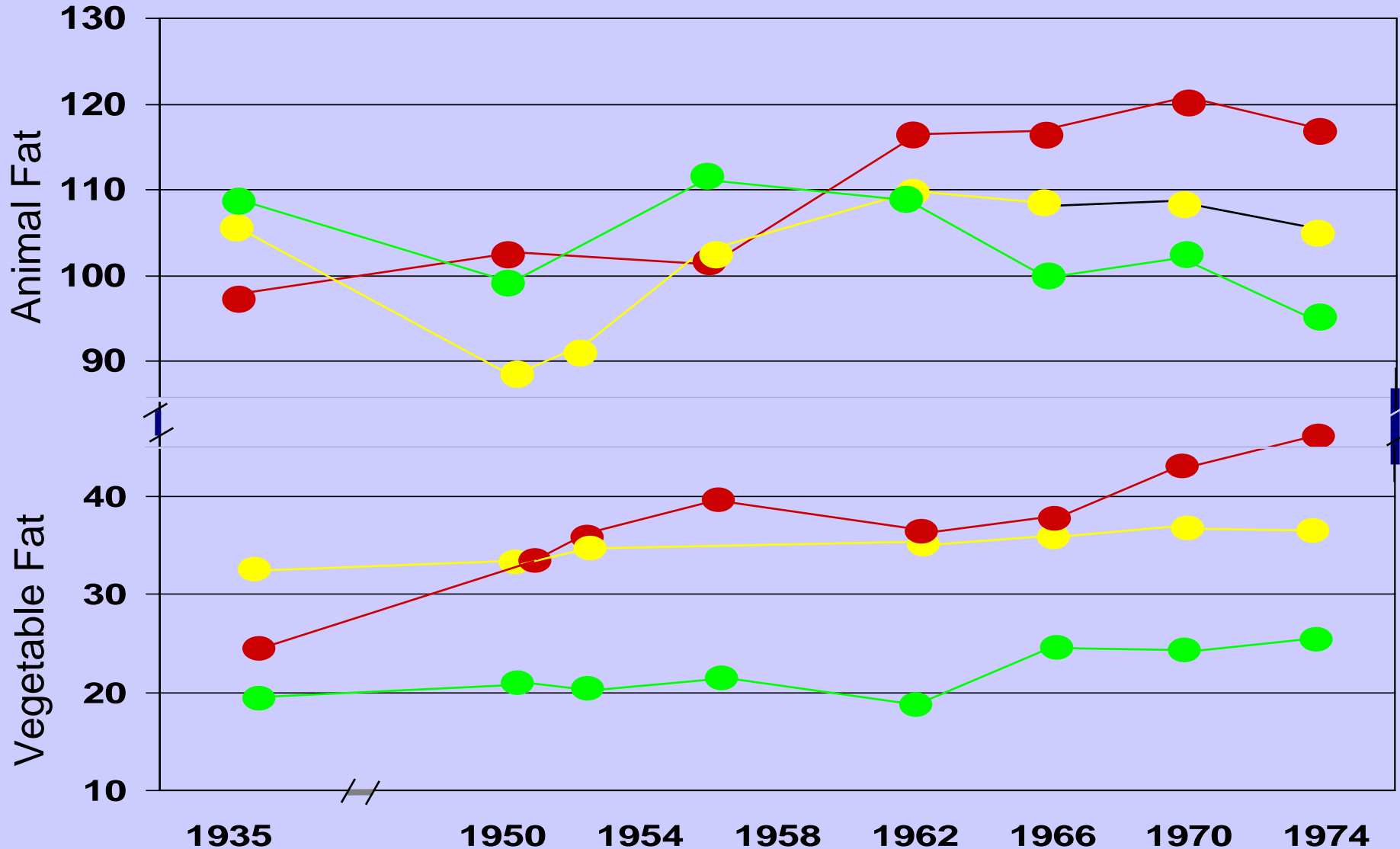
Male

Female



Consumption of Animal and Vegetable Fat (g/day)

United States United Kingdom Australia

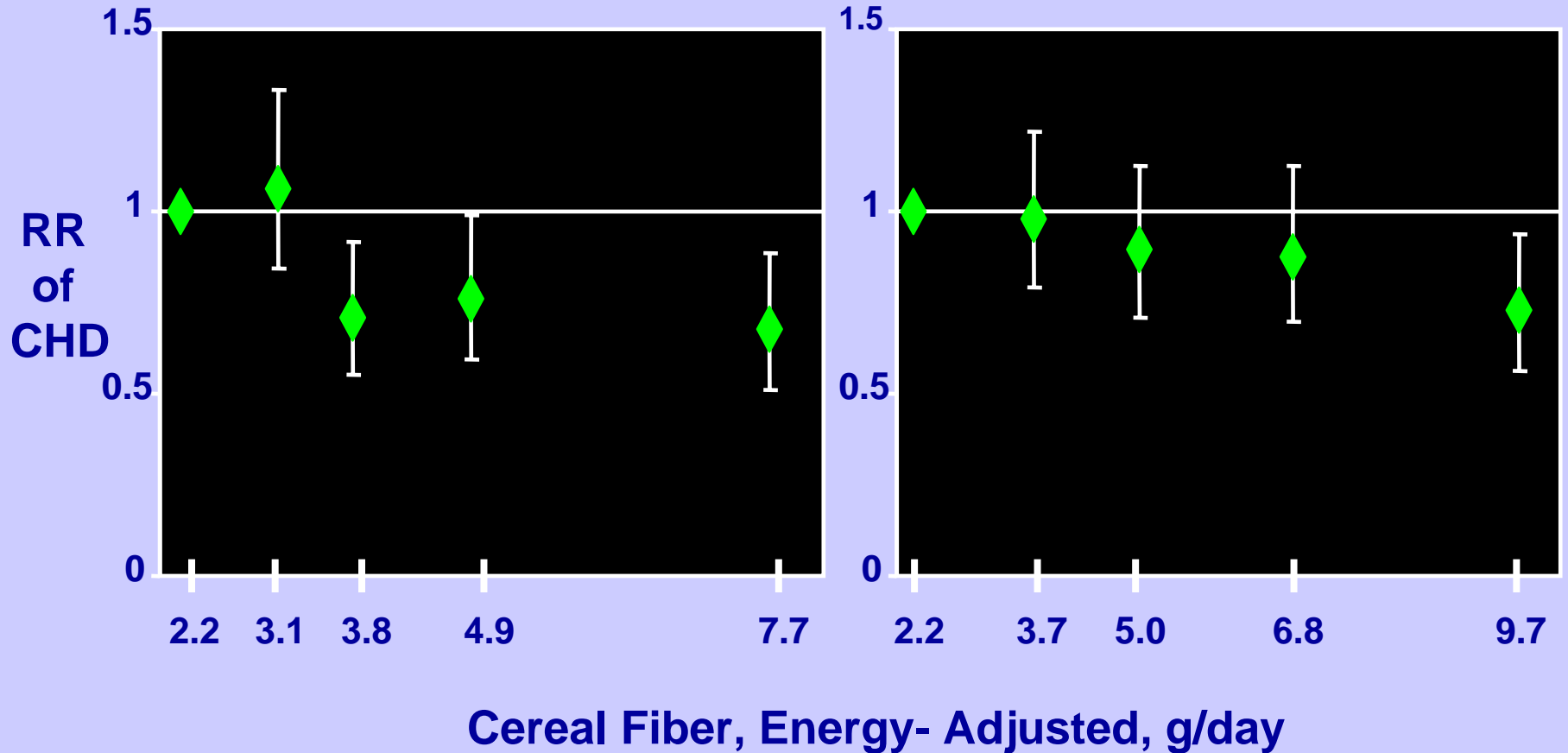


Conclusions

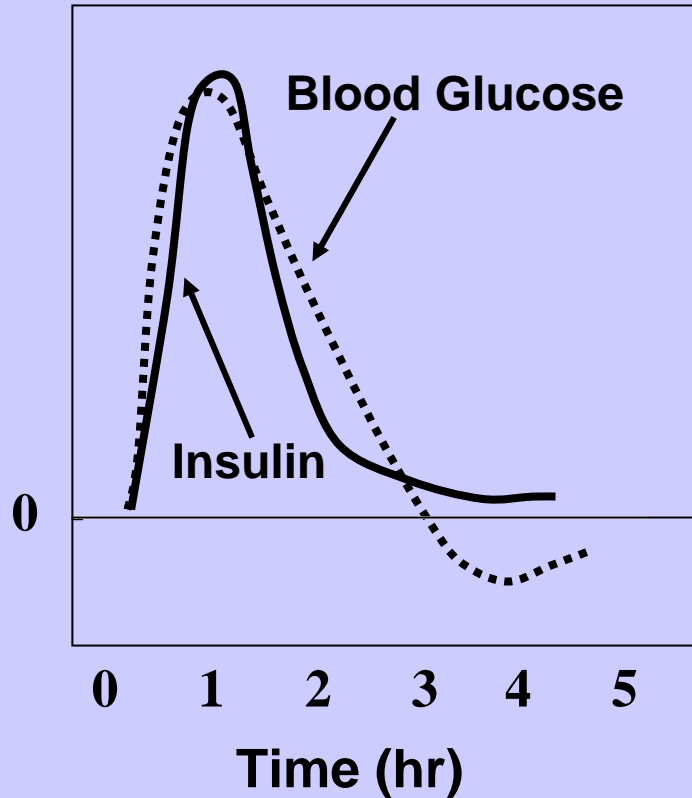
- Both N-3 & N-6 fatty acids are essential
- Ratio of N-6 to N-3 is not helpful
- Many diets are more deficient in N-3 than N-6
- Reducing N-6 to “improve” the ratio is likely to increase the risk of CHD & diabetes
- The upper limit for N-6 is not clear, but up to roughly 10% of total energy intake appears to be increasingly beneficial

Women (591 cases)
Wolk et al. 1999

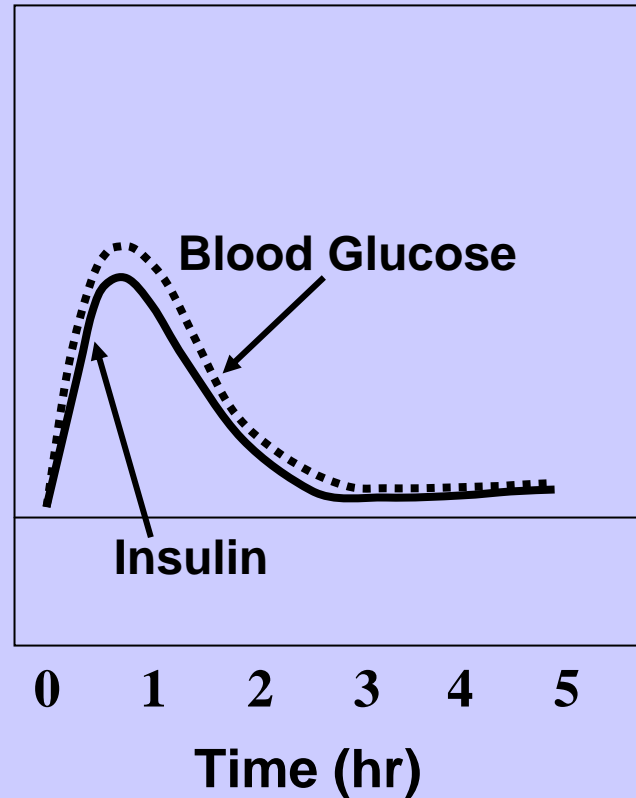
Men (734 cases)
Rimm et al. 1996



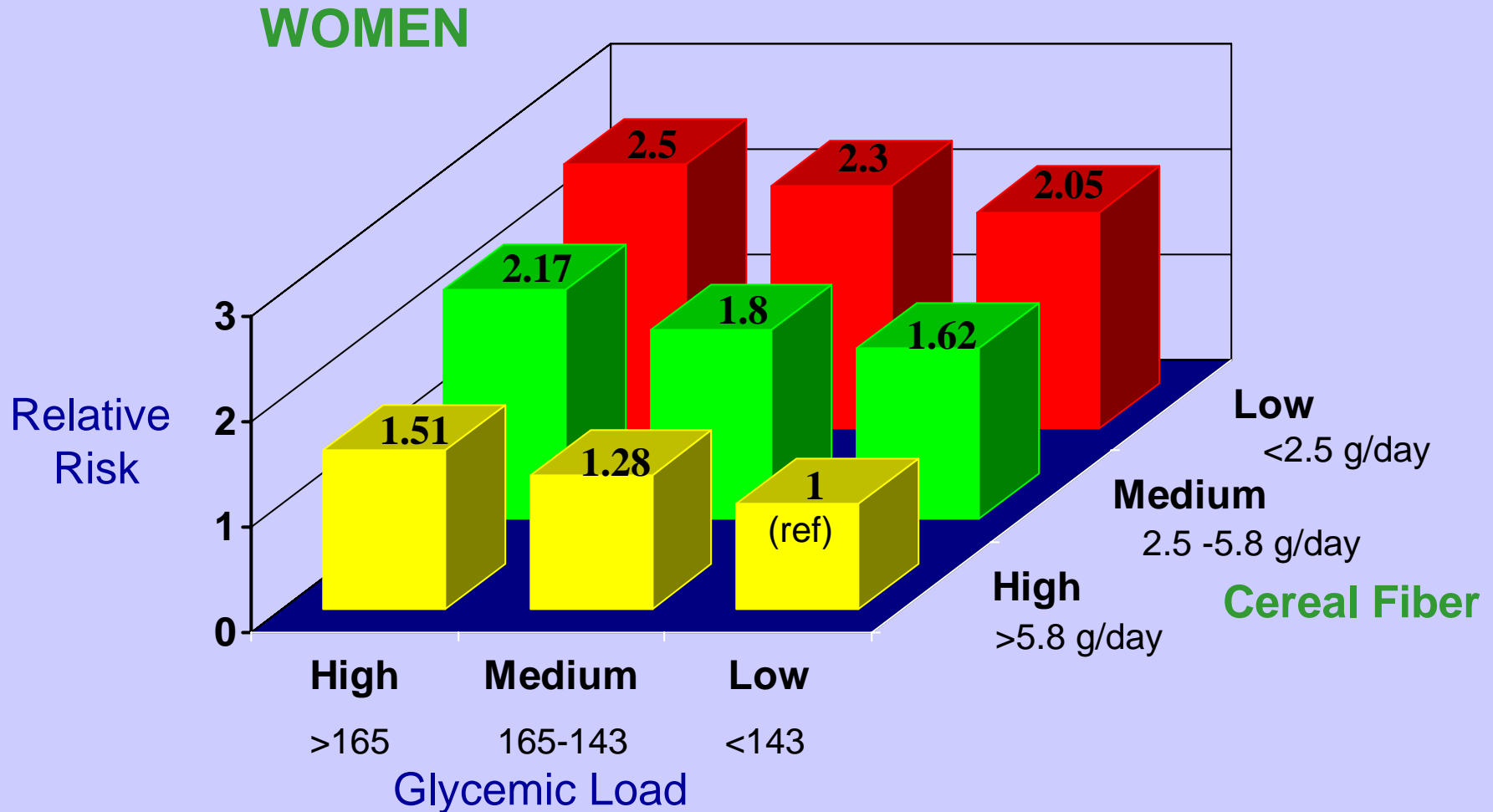
Easily Digested Carbohydrate



Slowly Digested Carbohydrate

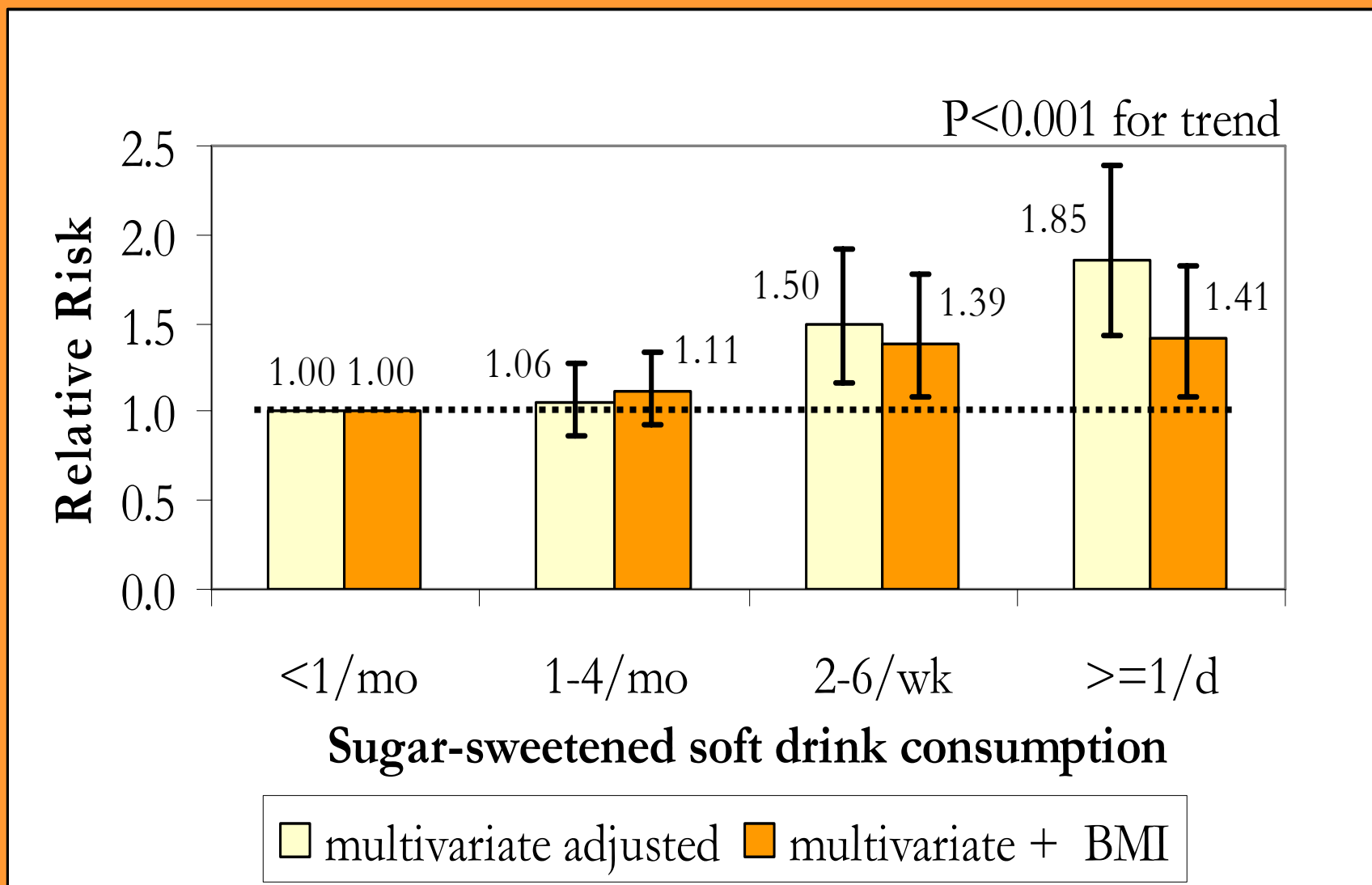


Relative Risk of Type 2 Diabetes by Different Levels of Cereal Fiber and Glycemic Load



(Salmeron et al, 1997)

Regular Soft Drinks and Type 2 Diabetes, NHS2



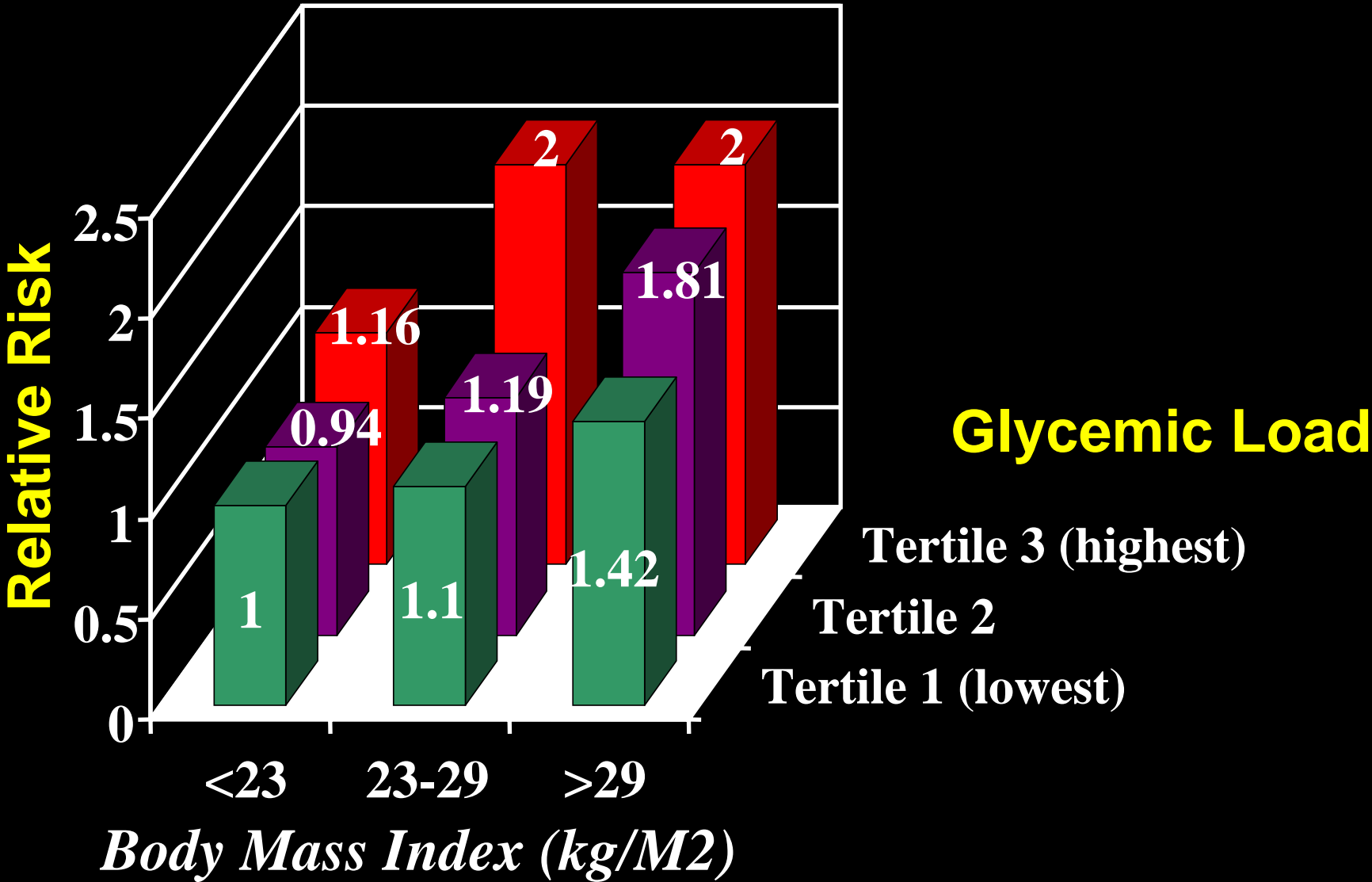
Correlation between baseline insulin resistance and increase in postprandial glucose, insulin, and triacylglycerol after increasing dietary carbohydrate from 40-60% of energy

(n = 10 postmenopausal women)

<i>Variables</i>	<i>r</i>	<i>P</i>
Glucose	0.68	0.06
Insulin	0.82	< 0.02
Plasma triacylglycerol	0.77	< 0.05

(Jeppesen et al. 1997)

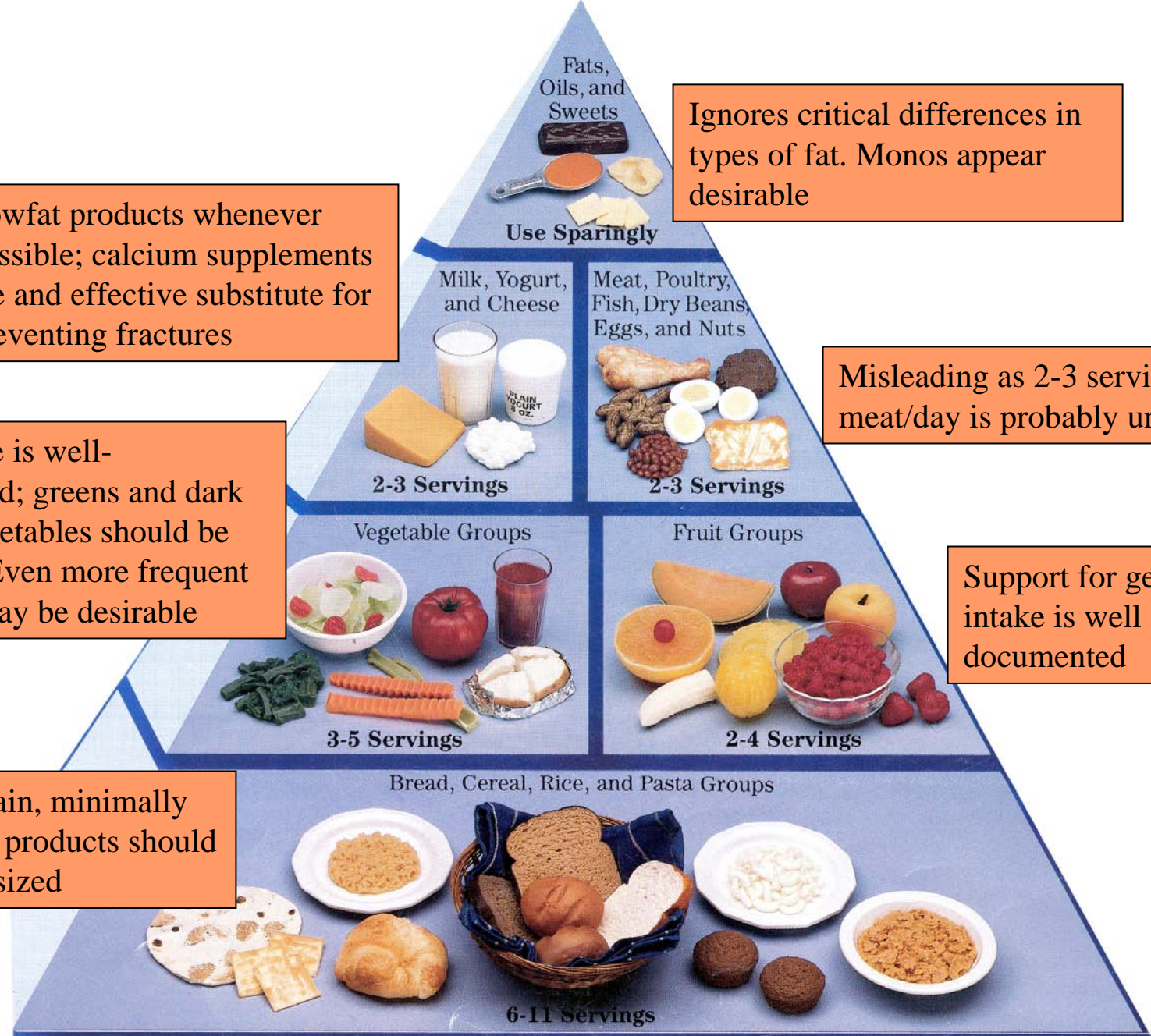
Relative Risk of Coronary Heart Disease



Liu et al., 2000

Optimal macronutrients: Considerations

- Whole grains: CHO: fiber = about 6:1
- for 30 gm of fiber/day, 180 gm CHO = 720 kcal
- For 2500 kcal/day this is about 30% E
- Fruits/vegetables add 10 to 15% carbohydrate, or 40 to 45% E from CHO
- Add 35 to 45% E from fat and 15 to 20% E from protein



Lowfat products whenever possible; calcium supplements are an effective substitute for preventing fractures

Ignores critical differences in types of fat. Monos appear desirable

Importance is well-documented; greens and dark orange vegetables should be included. Even more frequent servings may be desirable

Misleading as 2-3 servings of meat/day is probably unhealthy

Support for generous intake is well documented

Whole-grain, minimally processed products should be emphasized



Healthy Eating Pyramid

