Nutrition for the Heart: Facts, Fiction, and Fads

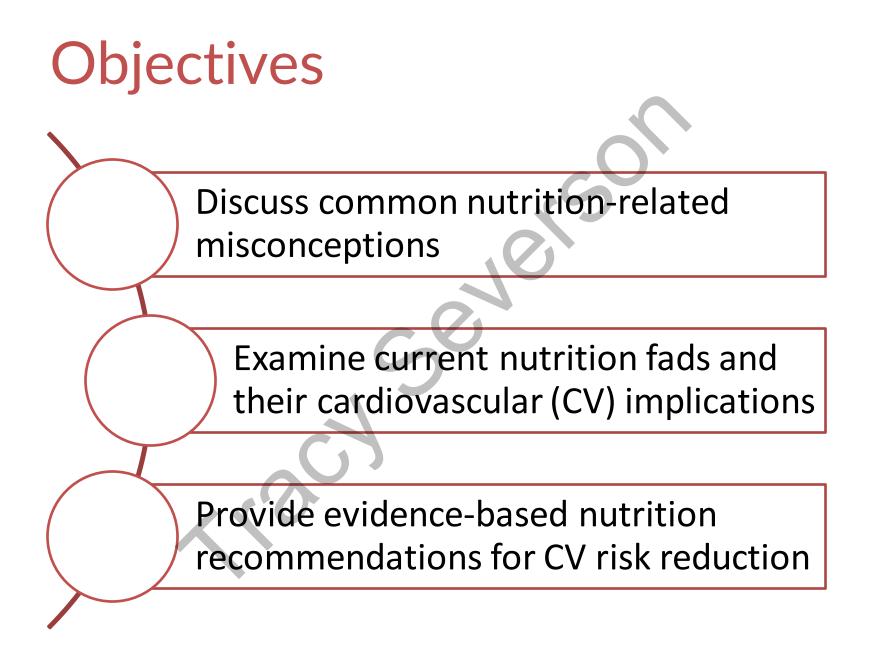
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Disclosures/Conflicts of Interest

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No relationships to disclose



Fact or fiction: Saturated fatus good for my heart.



Butter Is Back?

2014 meta-analysis examining saturated fatty acids (SFAs) & CV health

 Their findings did not support current guidelines that encourage high consumption of polyunsaturated fats (PUFAs) and low consumption of SFAs

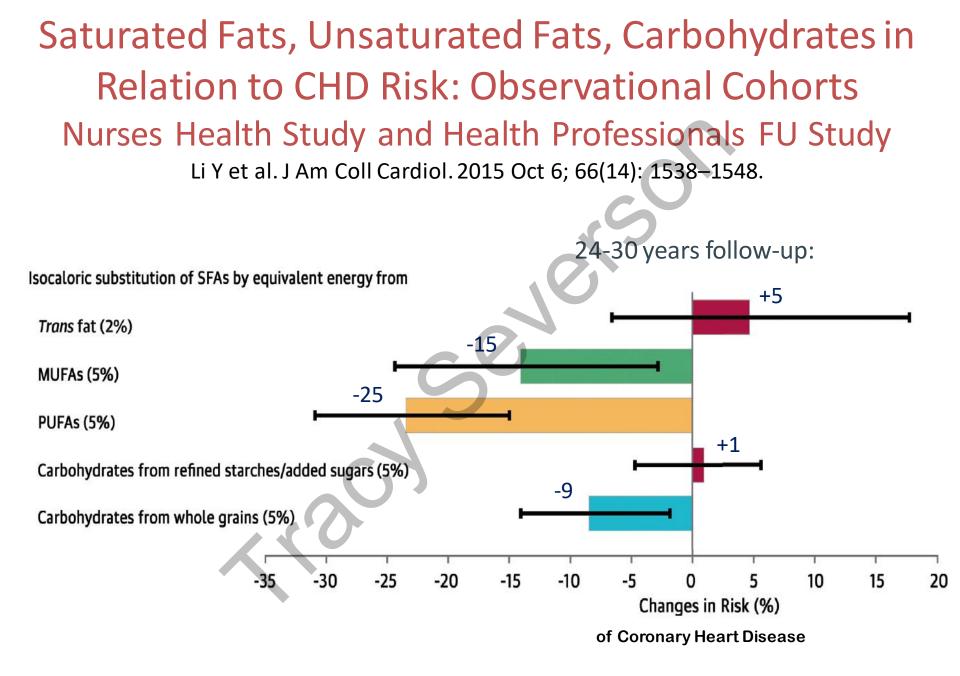
But upon closer inspection...

Chowdhury R et al. Ann Intern Med. 2014 Mar 18;160(6):398-406. Li Y et al. J Am Coll Cardiol 2015; 66(14): 1538–1548. Sacks FM et al. Circulation 2017;136(3):e1-e23.



Butter Is Back?

Replacing SFA with refined carbohydrates:



Fact or fiction: I only use "matural" fot (grassfed beef, butter, ghee, coconut oil) that are good for my heart.

Fatty Acid Comparison

| | Total fat | Saturated fat | MUFA | PUFA | Omega-3 |
|------------------|-----------|------------------|-------|-------|---------|
| Butter | 11.4 g | 7.2 g | 2.9 g | 0.4 g | 44 mg |
| Grass-fed butter | 11.2 g | 7.6 g | 1.8 g | 0.3 g | n/a |
| Ghee | 12.7 g | 7.9 g | 3.7 g | 0.5 g | 184 mg |
| Coconut oil | 13.5 g | 11.2 g | 0.9 g | 0.2 g | 3 mg |
| Olive oil | 13.5 g | 1.9 g | 9.9 g | 1.4 g | 103 mg |
| Canola oil | 14 g | 1.0 g | 8.9 g | 3.9 g | 1279 mg |

Serving size: 1 tablespoon

Fatty Acid Comparison

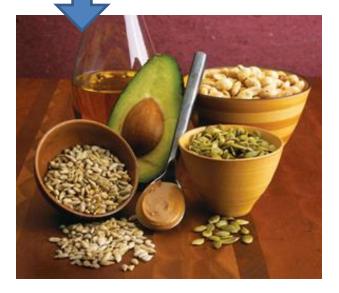
| | Total fat | Saturated fat | Trans fat | MUFA | PUFA | Omega-3 |
|---|--------------|------------------|--------------|-------|-------|---------|
| Conventional ground beef (85% lean) | 15.0 g | 5.9 g | 0.9 g | 6.6 g | 0.4 g | 57 mg |
| Grass-fed ground beef | 12.7 g | 5.3 g | 0.8 g | 4.8 g | 0.5 g | 88 mg |
| Salmon, wild coho | 5.9 g | 1.3 g | 0 g | 2.1 g | 2.0 g | 1474 mg |
| Salmon, farmed coho | 7.7 g | 1.8 g | 0 g | 3.3 g | 1.9 g | 1281 mg |

Serving size: 100 grams

Fat: Good or Bad?

- Avoid highly-processed and deep-fried foods
- Cut back on most animal fats & tropical oils (SFA)
- Choose non-tropical plant fats & fish (MUFA & PUFA)

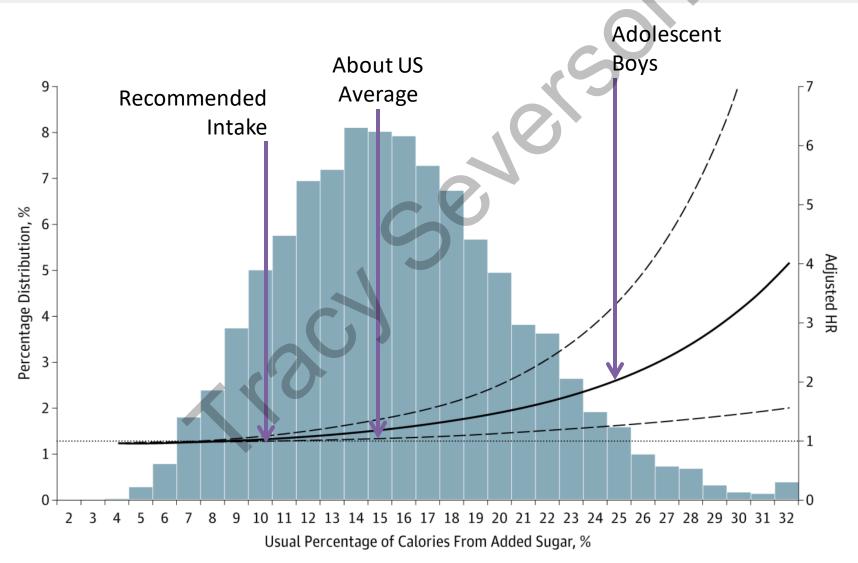






Added Sugar Intake and Cardiovascular Diseases Mortality Among US Adults

Yang Q, et al. JAMA Intern Med. 2014;174(4):516-524





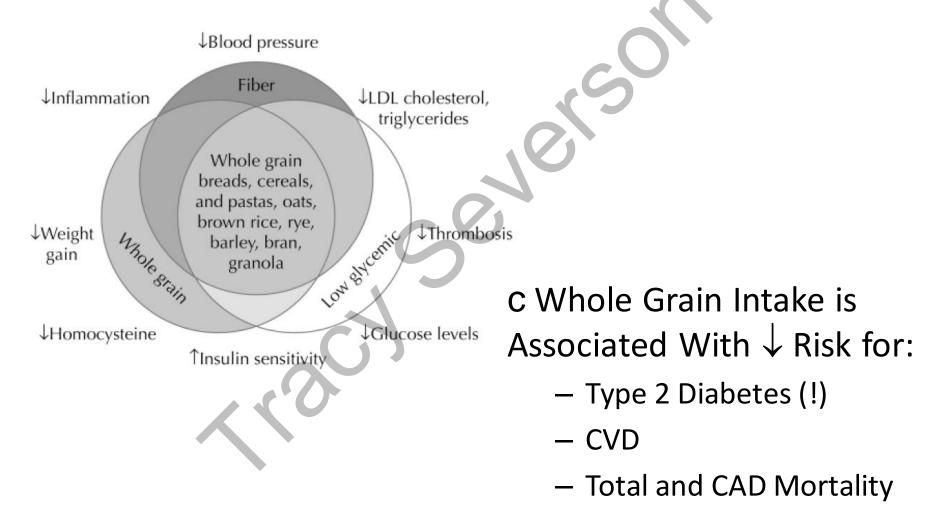
60+ Names for Sugar

INGREDIENTS: SUGAR, AGAVE NECTAR, HONEY, MAPLE SYRUP, RAW SUGAR, BROWN SUGAR, FRUIT JUICE CONCENTRATE, HIGH-FRUCTOSE CORN SYRUP, CANE JUICE EXTRACT, EVAPORATED CANE JUICE, MOLASSES, BROWN RICE SYRUP, MALTODEXTRIN, ANYTHING ENDING IN "-OSE" AND MOST "SYRUPS"

>74% of processed foods contain added sugars

Average American consumes 82 grams (~20 teaspoons) per day

Carbohydrate Quality: Important for Cardiometabolic Effects



Carbohydrates: Good or Bad?

Limit less-healthy carbs

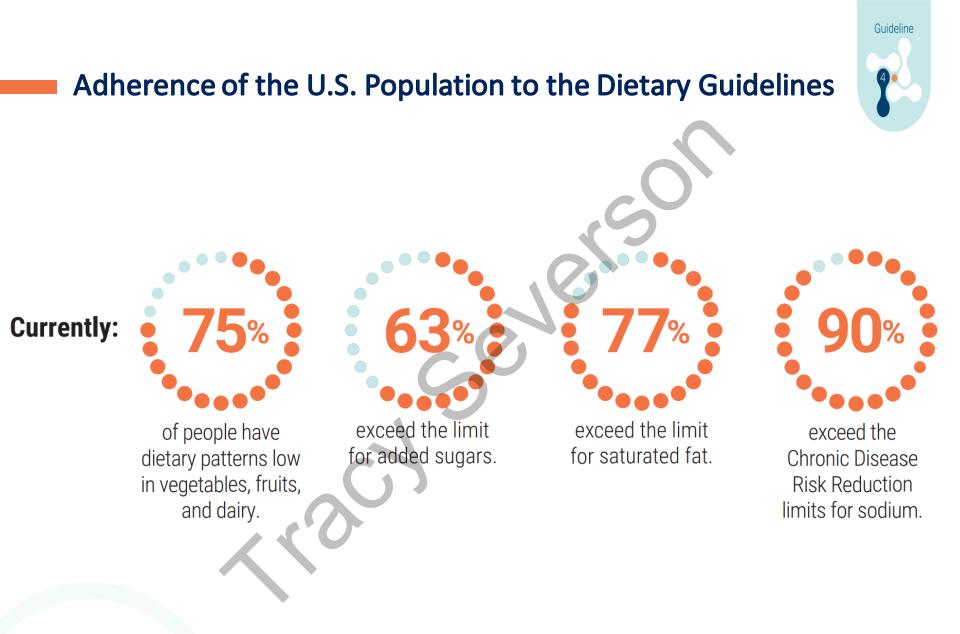
- Ultra-processed foods
- Sugar-sweetened beverages
- Refined grains & flours
 - White rice, white bread, white pasta, etc.
- Fruit juices



Choose healthier carbs

- Minimally-processed foods
- Whole grains
 - Brown rice, oatmeal, quinoa, barley, whole-wheat bread & pasta
- Whole fruits & vegetables
- Legumes (beans, lentils)
- Non-fat or low-fat milk & yogurt

Fact or fiction: My diet is great - I have a salad every night.





Data Source: Analysis of What We Eat in America, NHANES 2015-2016, ages 2 and older, day 1 dietary intake data, weighted.

My Heart-Healthy Plate

Fill half your plate with a variety of non-starchy vegetables, such as leafy greens, broccoli, carrots, peppers or cabbage, and whole fruit. Eat more vegetables than fruit. Limit juice and dried fruits.

Choose small amounts of healthy oils (such as olive and canola) for cooking or to flavor foods. Nuts, seeds and avocados also contain healthy fats. Limit or avoid butter, lard, tropical oils (coconut, palm), and stick margarine.



Choose one to three servings of non-fat (skim) milk or yogurt every day; non-dairy alternatives such as soy, rice, or almond milk are fine. A serving is 8 oz.

Choose yogurt with less than 15 grams of sugar per serving.

PDF: ohsuheart.com/plate

Drink mostly water or other calorie-free beverages, such as coffee or tea. Avoid sugary drinks.



Fill a quarter of your plate with protein sources such as fish, skinless poultry, beans, lentils, nuts and tofu. Limit red meat and cheese; avoid processed meats such as cold cuts and bacon.

Fill a quarter of your plate with whole grains, such as brown rice, whole-wheat pasta, barley, quinoa, oats or whole-wheat bread, or other healthy starches including sweet potatoes, acorn squash, beans or lentils. Limit white bread, white rice, and fried potatoes.



Non-starchy vegetables

Fruit



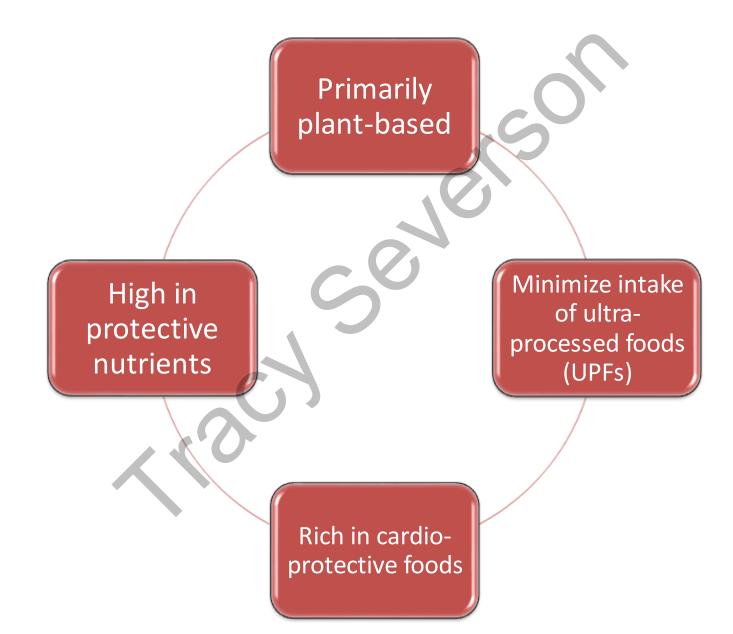
Whole grains, starchy vegetables and legumes

Protein

What to recommend?



Similarities of evidence-based cardioprotective diets



Ultra-Processed Foods (UPFs)

Industrial formulations that undergo multiple rounds of processing



Contain little or no intact foods

Typically \geq 5 ingredients



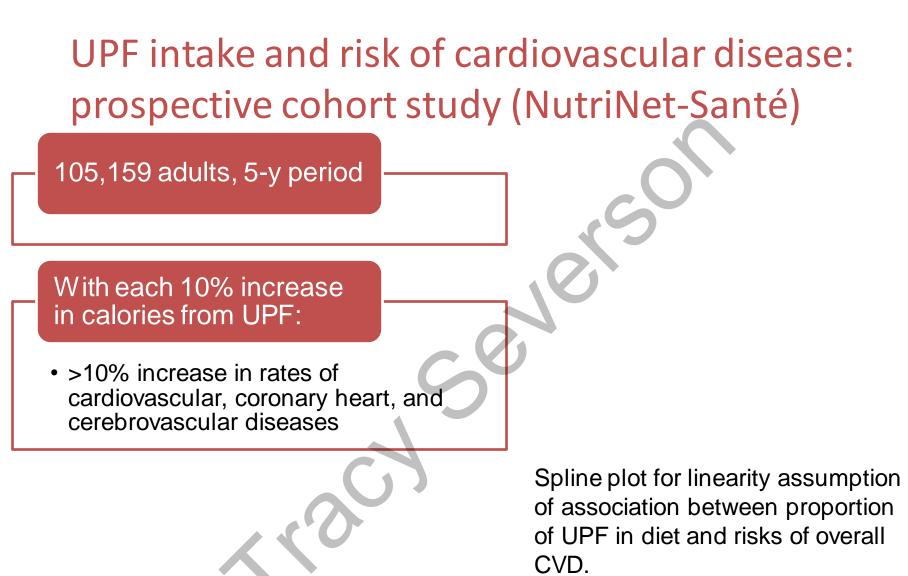
e.g., sodas, breakfast cereals, hot dogs, candy, energy bars

Consumption of ultra-processed foods and health status: a systematic review and meta-analysis

tintake of calories,
sodium, added sugar,
& saturated fat

Increased UPF consumption associated with:

Pagliai G, et al. Br J Nutr. 2021 Feb 14;125(3):308-318. doi:10.1017/S0007114520002688. Epub 2020 Aug 14. PMID: 32792031; PMCID: PMC7844609.





Factors to consider

Barriers

Pickett KE, et al. J Epidemiol Community Health. 2005 Aug;59(8):670-4. doi: 10.1136/jech.2004.028795. PMID: 16020644; PMCID: PMC1733121. Tobias DK, Hall KD. Cell Metab. 2021 Dec 7;33(12):2314-2315. doi: 10.1016/j.cmet.2021.10.005. Epub 2021 Oct 25. PMID: 34699743.

Take Home Message



