Plant It On Your Plate: A close up look at popular plant-based diets for cancer prevention



Mandy Holliday, MPH, RD, CSO, LDN Jennifer Spring, RD, CSO, LDN North Carolina Cancer Hospital



Americans can prevent of the most common cancers*

STAYING LEAN EATING SMART MOVING MORE

Breast Cancer** 38% or 86,210 Prostate Cancer 11% or 26,591 Gallbladder Cancer 21% or 2.060

Endometrial Cancer 70% or 32,991

Esophageal Cancer 69% or 12,047 Colorectal Cancer 45% or 64,557





Mouth, Pharyngeal and Laryngeal Cancer 63% or 33,144



Lung Cancer 36% or 81,417

Kidney Cancer 24% or 15,544

Liver Cancer 15% or 4,308

* Shown for each cancer: estimated percentage of cancers and number of cases that could be prevented annually through healthy diet, regular physical activity and being lean.

** Female only



Source: AICR/WCRF, Policy and Action for Cancer Prevention, 2009; Cancer Facts & Figures 2012, American Cancer Society

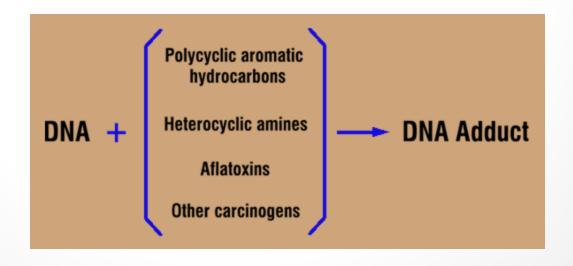


Typical American Plate



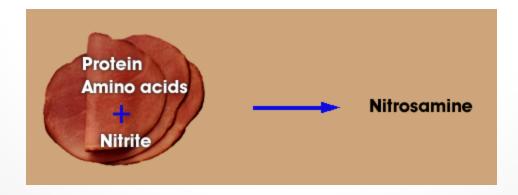
Common Food Carcinogens

- N-nitroso compounds
- Polycyclic aromatic hydrocarbons (PAH)
- Heterocyclic amines (HA)



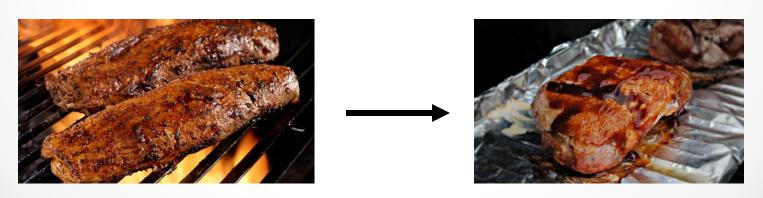
N-nitroso Compounds

- Formed in foods containing nitrates or nitrites
- Formed in the body (stomach)
- Dietary nitrates and nitrites are probable human carcinogens because they are converted in the body to N-nitroso compounds (nitrosamines or nitrosamides)
- Associated with of DNA damage in colon cells



Polycyclic Aromatic Hydrocarbons

- Produced in meat and fish that has been grilled (broiled) or barbecued (charbroiled) over a direct flame
- Also come from pollution caused by traffic and industry (thus can contaminate grains, fruits, veggies)
- Glucosinolates can attenuate the effects of PAHs



Aluminium foil reduces PAH exposure

Heterocyclic Amines

- Formed when muscle meats (beef, pork, poultry, fish) are cooked
- High cooking temperatures cause amino acids and creatine to react to form these chemicals
- Temperature is the most important factor in HCA formation (frying, grilling, barbecuing are worse than oven roasting and baking)

Vegetarian Diets: Cancer-Protective Elements

- Lower average BMI
- Higher dietary fiber
- Higher plant foods' phytochemicals, vitamins, minerals
- Less red and processed meat
- Less alcohol
- Lacto-ovo vegetarians
 - Higher dairy

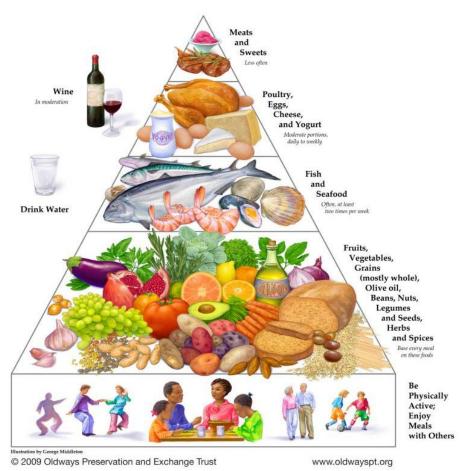


Mediterranean Diet

- Abundance of plant foods
- Fruit typically as dessert
- Olive oil primary source of fat
- Low to moderate amounts:
 - Dairy (primarily cheese and yogurt)
 - o Fish
 - o Poultry
- Low amounts:
 - o Eggs 0-4 weekly
 - o Red meat
- Alcohol
 - Wine in low to moderate amounts
- Use herbs and spices vs salt



Mediterranean Diet Pyramid



Mediterranean Eating Pattern

- Not Low Fat (30-38%)
- Low Saturated Fat (<10%)
- Moderate Carbohydrate (39-47%)
- Moderate Protein (15-18%)
- At 2000 Kcal level:
- Fiber varies 20-30 gm
- Sodium varies; may not be <2500 mg
- High Potassium 4600 mg
- Variable Calcium 1000 mg or less
- High Magnesium 500 mg

Mediterranean: Olive Oil

- Extra Virgin Olive Oil
 - ♦ MUFA ♦ Polyphenols ♦ Tocopherols ♦ Squalene
- Animal studies –
 Decrease mammary tumor growth
 Change cell signaling pathways, gene expression
- Limited Short human interventions –
 Decrease plasma oxidative stress & DNA oxidation
 Change signaling pathways & gene expression
- Observational Southern Europe, high vs lower use
 ? lower risk esophageal, colon, breast cancers

Machowetz, FASEB J 2007; Escrich, Pub Hlth Nutr 2011; Pelucchi, Curr Pharm Des. 2011

Mediterranean Diet and Weight

- Mediterranean vs Low-fat Diets among Overweight
 - Not linked with wt gain; Allows wt loss
 - May decrease waist
- % calories from fat does not produce weight loss
- Reducing calorie density for weight management
 - Calorie density of overall diets
 - High vegetables makes low calorie density, even if >35% calories from fat

Romaguera, Am J Clin Nutr 2010; Beunza, Amer J Clin Nutr 2010; Esposito, Met Syn Rel Dis 2011; Nordmann, Am J Med 2011

Very Low-Fat Vegan Diet

After dx with early stage, non-aggressive prostate cancer

At 1 year:

- Serum PSA 4% decrease (control group increase 6%)
- Serum on LNCaP cells ~70% decrease growth (control group ~9% decrease)
- Change PSA & LNCaP Growth significant link to change in lifestyle index

Ornish, J Urol 2005

Very Low-Fat Vegan Diet

- Very Low Fat (11%)
- High Carbohydrate* (75%)
 avoid simple sugars
 high complex CHO
- High Fiber average 59 g/day
- Moderate Protein (20%*)
 with daily soy protein isolate drink
- Additional Supplements:
 vit E, Selenium, vit C, 3 gm Fish oil (900 mg n-3)
 Dwell, J Am Diet Assoc 2008



Very Low-Fat Vegan Diet

- 3-month study: (Ornish, PNAS 2008)
 - o Change Gene Expression in healthy prostate cells
 - 48 up-regulated, 453 down-regulated
- 5-year study: (Ornish, Lancet Oncol 2013)
 - o Telomere length increase vs decrease in control group
- Telomere lengthening linked to lifestyle adherence
- Increased telomerase activity not the whole answer

The DASH Diet

- Dietary Approaches to Stop Hypertension
- Research led by NHLBI
- Two levels: 2300 mg sodium, 1500 mg sodium
- Typical Western diet: 3000-4000 mg sodium/day
- Results seen in only 2 weeks



DASH Eating Pattern

- Low Fat (27%)
- Low Saturated Fat (6%)
- High Carbohydrate (55%)
- Moderate Protein (18%)
- Sodium: 2300 mg unless otherwise specified
- At 2000 Kcal level:
- High Fiber 30 gm
- High Potassium 4700 mg
- High Calcium 1250 mg
- High Magnesium 500 mg

The DASH Diet

- At 1600-2600 Calories Daily
- High Vegetables & Fruit 7-12 svgs
- High Grains* 6-11 svgs
 - Recent versions:
 - Whole Grains: >1/2 grains or >4-5 svgs/day
- Dairy (low-fat or fat-free) 2-3 svgs
- Fish, Poultry, Lean Meat up to 3-6 oz
- Nuts, Seeds, Legumes 4-7 svgs/week
- Low added fat 2-3 tsp oil
- Limited Sweets (< 5 small/wk except at high kcal)

DASH and Cancer Risk

- Weight management: low calorie density
- May decrease oxidative stress?
- May decrease inflammation?

8-wk crossover trial in T2Diabetes:

Decrease CRP: DASH diet 26.9% vs Control diet 5.1%

May increase insulin sensitivity??

*Even after adjust for BMI, Wt loss, Kcal intake, Activity

Azadbakht, J Nutrition 2011; Shirani, Nutrition 2013

Traditional Japanese Diet



Japanese Diet & Cancer

- Age-standardized international data:
 - Stomach cancer high
 - Breast & Prostate cancers low
 - Low BMI & Adult weight gain minimal
- Observational studies in present-day Japan
 - o Prudent pattern: Veg, Fruit, Seafood, Soy
- High vs low: 21% less colorectal cancer
 - Healthy pattern: Veg, Fruit, Fish, Soy, Yogurt
- High vs low: 13-17% lower CRP (p<.001)

GLOBOCAN 2008, IARC: Kurotani, Br J Nutr 2010; Nanri, Amer J Clin Nutr 2008

Japanese Eating Pattern

- Very Low Fat (6-8%)
- Very Low Saturated fat (2%)
- High Carbohydrate (80-85%)
- Moderately Low Protein (9-15%)

At 2000 Kcal level:

- Moderate Fiber varies 20-36 gm
- Sodium may be high (esp. outside Okinawa)
 - Soy sauce, Pickled vegetables, Salted fish
- Potassium can be high 2600-5800 mg
- Low Calcium 300-600 mg

Asian Diet Pyramid



Eating Asian Style

- Fish and soy
 - o re-thinking uses, learning how to prepare
- Reducing calorie density with broth soups and abundant vegetables
- Hara hachi bu



Traditional Nordic Diet















New Nordic Diet

- More fruit and vegetables
- More whole-grain produce
- More food from the seas and lakes
- Higher-quality meat, and less of it
- More Food from wild landscapes
- Organic produce when possible
- Avoid food additives
- More meals based on seasonal produce
- More home-cooked food

Healthy Nordic Food Index

- Fish
- Cabbage and other commonly eaten cruciferous vegetables (broccoli, cauliflower, kale and Brussels sprouts)
- Root vegetables (mainly carrots)
- Whole grain rye bread
- Oatmeal
- Apples and pears



Nordic Diet and Health

- Drop in systolic blood pressure
- Improved insulin sensitivity
- Drop in LDL ("bad") cholesterol
- Weight loss
- Anti-inflammatory
- Lower mortality
- Reduced risk of colorectal cancer

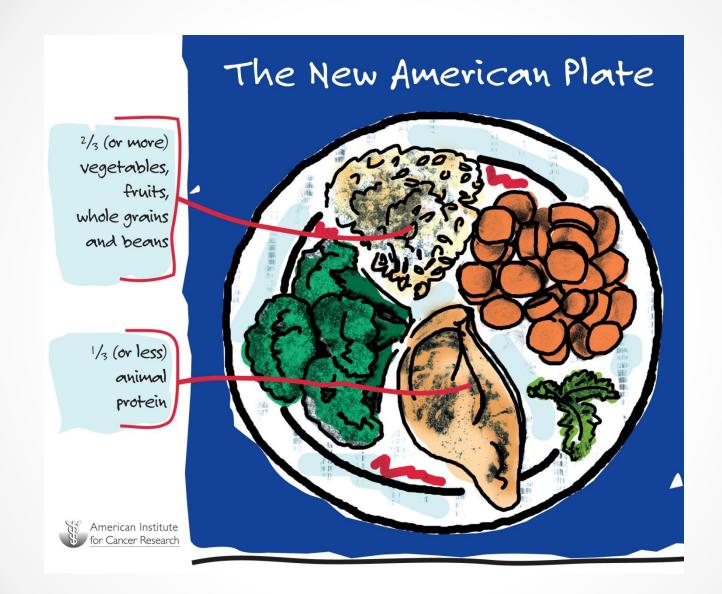
Adamsson, J Intern Med 2011; Kryo, Br J Nutr, 2012 Olson, Nutr 2011; Uusitupa, J Intern Med 2013

Nutrition Recommendations

The World Cancer Research Fund/AICR says:

- 1. Be as lean as possible without becoming underweight
- 2. Be physically active for at least 30 minutes every day
- 3. Limit intake of energy-dense foods and avoid sugary drinks
- 4. Eat a variety of vegetables, fruits, whole grains, and legumes/beans
- 5. Limit intake of red meat and avoid processed meat
- 6. Limit intake of salty foods and foods processed with salt
- 7. Limit alcoholic drinks
- 8. Don't use supplements to prevent cancer





Ready, Set, Go!!!

Eat Smart

Weight Less

Move More

