Nutrition and Health: An Introduction

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Preface

The goals of this introductory text, Nutrition and Health, are twofold: first, to provide basic information and concepts of nutrition, including basic knowledge of the foods that provide nutrients and non-nutrients (phytochemicals); and, secondly, to enable each student to examine his/her food habits, food beliefs, and nutrient intakes, so that improved food habits will promote health and prevent the common chronic diseases of technologically advanced societies, such as in the US and Canada. These learning exposures and practical experiences should serve the needs of students. Each student should soon recognize that new knowledge about eating practices, processed foods, non-nutrients in plant foods, nutrient functions, and nutrition-disease relationships is advancing at a rapid rate. New findings from research that capture media attention are reported daily. This text attempts to set the stage for continuing learning by students in this interesting field of nutrition.

The essential contents of this introductory book have been offered in a basic nutrition course at the University of North Carolina for more than twenty years. Previous students have offered useful suggestions about the course and its content. Based on these experiences, basic college courses in biology and chemistry have become prerequisites. Constructive comments from users of this book are welcome.

This text consists of four sections: Social and Behavioral Aspects of Nutrition; Nutrients in the Body; Nutrition through the Life Cycle; and Nutrition-Disease Relationships. Recent research findings and new interpretations are provided when appropriate. Throughout the text an epidemiologic or population approach is taken.

The text deals with: (1) the general aspects of foods and nutrition in the context of society and culture; (2) the scientific aspects of nutrients, including their digestion from foods, absorption, utilization in cellular or tissue functions, storage, and excretion; (3) the requirements for nutrients across the life cycle and in physical activities; and (4) diet-disease relationships, including how the patterns of eating contribute to the etiologies of the common chronic diseases of our society. In order to master these broad areas of knowledge, students need a background in basic modern biology and chemistry, including some understanding of the structures of organic molecules.

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A list of abbreviations commonly used in this text follows:

aa (AA) = amino acid **ADL** = activities of daily living AI = Adequate Intake AT = active transport **ATP** = adenosine triphosphate **BEE** = basal energy expenditure **BMC** = bone mineral content **BMD** = bone mineral density **BMI** = body mass index **BMR** = basal metabolic rate **BV** = biological value **C** or **c** = cholesterol; or cup; or carbon (capitol C only) Ca = calcium**Ca:P** = calcium:phosphorus (dietary) ratio CA = cancer **CAD** = coronary artery disease (see CHD) **Carbo** = carbohydrates **CE** = cholesterol ester (fatty acid) **C-H** = carbon-hydrogen bond **CHD** = coronary heart disease (see CAD) **CHO** = carbohydrate molecules (various) **chylo(s)** = chylomicron(s) **Cl** = chlorine or chloride **C-N** = carbon-nitrogen bond **CoA** = coenzyme A **CRBP** = cellular retinol-binding protein

CT = computerized tomography (or computerized axial tomography) **CV** = coefficient of variation **CVD** = cardiovascular disease **cyto** = cytosol (cytoplasm) **DIT** = diet-induced thermogenesis dL = deciliter**DM** = diabetes mellitus **DBP** = vitamin D-binding protein **DRI** = Dietary Reference Intake **DXA** = dual-energy X-ray absorptiometry **EAR** = estimated average requirement EFA = essential fatty acid **EHC** = enterohepatic circulation **EIT** = exercise-induced thermogenesis **en** = energy **EPA** = eicosapentaenoic acid **ER** = endoplasmic reticulum **ERT** = estrogen replacement therapy (see HRT) FA = fatty acid**FAD** = flavin adenine dinucleotide **FAS** = fetal alcohol syndrome Fe = iron**FSH** = follicle-stimulating hormone $\mathbf{g} = \operatorname{gram}$ **g/kcal** = grams per kilocalorie (see nutrient density)

GH = growth hormone GI = gastrointestinal **GM** = genetically modified (foods) **GnRH** = gonadotropin-releasing hormone **GRAS** = generally recognized as safe GTT = glucose tolerance test $\mathbf{H} = hydrogen$ HBP = high blood pressure HFCS = high-fructose corn syrup HDL = high density lipoprotein HP/DP = health promotion and disease prevention **H-P-A** = hypothalamic-pituitary-adrenal (axis) **H-P-O** = hypothalamic-pituitary-ovarian (axis) H-R = hormone-receptor (interaction) **HRT** = hormone replacement therapy (see ERT) **IBW** = ideal body weight **IDDM** = insulin-dependent diabetes mellitus **IF** = intrinsic factor **IGF** = insulin-like growth factor IU = International Unit $\mathbf{K} = \text{potassium}$ **kcal** = kilocalories **kcal/g** = kilocalories per gram (see Atwater equivalents) **kg** = kilogram **kj** = kilojoule **LBM** = lean body mass LCD = low calorie diet**LDL** = low density lipoprotein LH = luteinizing hormone LOV = lactoovovegetarian $\mathbf{m} = \text{meter}$ MCT = medium-chain triglycerides MET = metabolic energy unit MFA = monounsaturated fatty acid **mg** = milligram mL = milliliter N = nitrogenNa = sodiumNAD = nicotinamide adenine dinucleotide NIDDM = non-insulin-dependent diabetes mellitus **NPU** = net protein utilization O = oxygen**OAA** = oxaloacetate (oxaloacetic acid) $\mathbf{ox} = \mathbf{oxidation}$

oz = ounce $\mathbf{P} = \text{phosphorus}$ **PBM** = peak bone mass **PC** = phosphatidyl choline (lecithin) **PDV** = percent daily value **PFA** = polyunsaturated fatty acid **PGE** = prostaglandin E series pH = negative log of the hydrogen ion concentration **PIR** = poverty index ratio **PL** = phospholipids pro = protein **P/S** = ratio of polyunsaturated to saturated FAs **PSMF** = protein-sparing modified fast **PTH** = parathyroid hormone **QFFQ** = quantitative food frequency questionnaire **RA** = retinoic acid **RBC** = red blood cell **RBP** = retinol-binding protein **RCT** = randonized clinical trial **RD** = Registered Dietitian RDA = Recommended Dietary Allowance **REE** = resting energy expenditure (see BMR) SCAA = sulfur-containing amino acids SCFA = short-chain fatty acid **SDA** = Seventh-day Adventist **SERM** = selective estrogen receptor modulator (drug) **SES** = socioeconomic status **SFA** = saturated fatty acid T_3 = triiodothyronine (with 3 iodine atoms) T_4 = thyroxin (with 4 iodine atoms) TC = total cholesterol **TC:HDL-C** = total cholesterol to HDL-cholesterol ratio **TG** = triglycerides TIA = transient ischemic attack (mini-stroke) **TPN** = total parenteral nutrition UFA = unsaturated fatty acid UL = Upper Tolerable Limit of safety **µg** = microgram US RDI = United States Recommended Dietary Intake (for food and supplement labeling) UV or UVL = ultraviolet light VLCD = very low calorie diet VLDL = very low density lipoprotein W-H (WHR) = waist to hip ratio WIC = Women, Infants, and Children



A list of acronyms commonly used in this text follows:

- ACN = American College of Nutrition
 ADA = American Dietetics Association (and other orgs)
 AHA = American Heart Association
 AMA = American Medical Association
 APHA = American Public Health Association
 ARS = Agriculture Research Service (USDA)
 ASCN = American Society for Clinical Nutrition
 ASNS = American Society for Nutritional Sciences
 CDC = Centers for Disease Control and Prevention
 DHHS = Department of Health and Human Services
 FAO = Food and Agricultural Organization (UN)
 FDA = Food and Drug Administration
- HFCS = Household Food Consumption Survey (USDA)
- LRC = Lipid Research Clinics Program (NIH)
- **MRFIT** = Multiple Risk Factor Intervention Trial (NIH)
- **NAS** = National Academy of Sciences
- **NCEP** = National Cholesterol Education Program (NIH)
- NCHS = National Center for Health Statistics
- **NHANES** = National Health and Nutrition Examination Survey (PHS)
- NIH = National Institutes of Health
- **NRC** = National Research Council (arm of NAS)
- $\mathbf{UN} = \mathbf{United}$ Nations
- **USDA** = US Department of Agriculture