

Chapter 11

High Nutrient Diet

High kcal & high protein

When is the high kcal high protein used

- When protein and energy requirements are increased due to:
 - Catabolism
 - Protein loss
 - Stress

Summary of conditions that might need high protein high kcal diet

This diet may be indicated in patients with:

- Protein-Energy Malnutrition PEM,
- Failure to thrive: FTT (insufficient weight gain),
- Congenital Anomalies: such as heart defects,
- Burns,
- Cystic fibrosis,
- Nephrotic syndrome,
- Chronic gastrointestinal diseases: such as colon cancer,
- Protein losing enteropathy,
- HIV/AIDS,
- Cancer.

Cystic Fibrosis CF

- Cystic fibrosis (CF) patients:
 - ✓ Develop thick, sticky mucus that builds up in the lungs and digestive tract
 - Makes it hard to breathe and can lead to life-threatening lung infections
 - Affects the pancreas:
 - thick secretions there stop the release of digestive enzymes that normally help break down food,
 - making it hard for people to digest and absorb nutrients.
 - The mucus can also block the bile duct in the liver:
 - which eventually causes permanent liver damage in some people with CF.
- ❖ Persons with cystic fibrosis need to eat high calorie and high protein foods throughout the day.

What is Nephrotic Syndrome?

- Nephrotic syndrome is a:
 - ✓ Collection of symptoms that indicate kidney damage.

- Nephrotic syndrome symptoms include the following:
 - Proteinuria: large amounts of protein in urine.
Protein normal value in urine:
For a random urine sample, normal values are 0 to 20 mg/dl
For a 24-hour urine collection, the normal value is < 80 mg/dl in 24 hours.
 - Hypoalbuminemia: low levels of albumin in the blood:

Albumin normal level in blood is: (3.5 - 5.0) g / dl (100 ml)
 - Edema, or swelling, usually in the legs, feet, or ankles, hands or face.
 - Hyperlipidemia: higher than normal fat and cholesterol levels in the blood.

Signs and Symptoms of Proteinuria

- Swelling, or edema, usually around the face, hands and feet.
- Foamy or Bubbly urine.
- High Blood Pressure.
- Feeling tired.



Protein Losing Enteropathy (PLE)

- Is characterized by an abnormally high loss of serum protein into the gastrointestinal (GI) tract:
 - Resulting in hypoproteinemia.
 - Hypoproteinemia can be complicated by:
 - Edema,
 - Ascites: abdominal swelling,
 - Pleural effusion: water on the lungs,
 - Pericardial effusion: fluid around the heart,
 - Malnutrition.

Protein Loss

- Any condition that:
 - Causes serious inflammation in the intestines
 - Can lead to protein loss.
 - Some of the more common causes are:
 - Bacterial or parasitic infection of the intestines,
 - Celiac sprue, also known as celiac disease or gluten-sensitive enteropathy,
 - Crohn's disease: inflammatory bowel disease (*IBD*),
 - Lymphoma: cancer in the lymph nodes,
 - HIV/AIDS: human immunodeficiency virus/Acquired immunodeficiency syndrome.

Crohn's Disease

- A type of inflammatory bowel disease (IBD)
 - Inflammation of the lining of the GI tract.
 - Inflammation can involve different areas of the GI tract in different people.
 - Inflammation can lead to:
 - Abdominal pain
 - Severe diarrhea
 - Fatigue
 - Weight loss
 - Malnutrition.

Crohn's Disease



When to use the high kcal high protein diet

- Rehabilitation from debilitating disease:
 - to increase patient's strength.
- Following surgery or in preparation for surgery:
 - to compensate for possible losses
- Healing from pressure sores or bed sores.

When to use the high kcal high protein diet Cont'd.

Weight Loss

- Usually occurs with:
 - Traumatized patients,
 - Patients with bed sores.
- Weight should be monitored closely and energy intake adjusted accordingly.
- A high nutrient diet should provide adequate energy and nutrients without causing significant weight gain unless the patient is underweight.

Why use the high kcal high protein diet

- Most treatment strategies aim to:
 - Facilitate "catch-up" growth,
 - Provide extra calories and protein that exceed the Recommended Dietary Allowance for age (RDAs for age).
- Preventing malnourishment in people who:
 - Are unable or unwilling to eat normal portions of food due to:
 - Cognitive impairment,
 - Lack of appetite.

Why High Energy

- To promote the efficient utilization of protein for anabolism,
- To manage the weight such as treating weight loss.

Characteristics of the Diet

- This diet is based on the general diet.
- This diet provides higher amounts of nutrients than the RDAs.
- The high nutrient diet contains higher amounts of:
 - Calories,
 - Protein,
 - All other micronutrients.
 - Extra fluids with high kcal high protein diet.

Diet Planning

- Increase calorie intake gradually because patients cannot take big increases suddenly:
 - ✓ Increase portion size gradually.
 - ✓ Increase # of meals gradually.
 - ✓ May add extra amounts of fat group foods if appropriate.

- Protein requirement ranges from (0.8 – 1.5) g / kg of body weight:
 - ✓ Depending on the stage of the disease.

- Add vitamin C rich foods at every meal:
 - ✓ for skin integrity and wound healing.

Diet Planning Cont'd.

- Encourage foods that are high in Zinc because:
 - Zn^{++} plays a role in:
 - ✓ Protein synthesis,
 - ✓ Resistance to infection.
 - Use Food Sources of Zn^{++} rather than Supplements because:
 - Overdoses might lead to adverse effects such as:
 - Decreased immune response,
 - Decreased HDL.

Sources of Zn^{++}

- Rich sources: oysters, red meat, lamb liver, and cheese [meat group foods]; chicken legs are richer than the white meat.
- Zn^{++} is found in grains, legumes and nuts, but:
 - Zn^{++} in refined grains and their products is better absorbed than whole grain products because bran contains most of the phytate.
- Other good sources: Fortified ready to eat cereals.

Diet Planning Cont'd.

- Use high nutrient foods rather than:
 - High sugar foods such as desserts.
- Add non fat dry milk to liquid milk or other dishes such as mashed potatoes or cream soups:
 - ✓ This measure increases both energy and protein.
- Consider individual differences: for example,
 - ✓ for some giving 3 main meals and 3 snacks,
 - ✓ for others only 3 main meals produce better results.

An example of a high kcal high protein diet for one day

Food Group	# of exchange units
Milk & alternatives	3-4
Meat and alternatives	≥ 9
Grains and grain products	≥ 8
Vegetables	≥ 3
Fruits	≥ 2
Fats & Oils	≥ 3

High Calorie High Protein Ideas


- Shakes: cold drinks made of milk, a sweet flavoring such as fruit or chocolate, and typically ice cream, whisked until frothy. Examples:
 - Milk shake,
 - Chocolate Shake,
 - Banana Shake,
 - Banana Apple Shake,
 - Strawberry Shake,
- Eggnog,
- Butter milk,
- Sahlab,
- Pudding,
- Mochaccino: chocolate cubes in a glass cup, then warm milk, then foamed milk, then a shot of espresso.



Adequacy

- Nutritional adequacy may not be possible with diet alone.
- Most probably such patients will need:
 - Nutritional supplements,
 - Vitamin and mineral supplements.

High Calorie, high Protein Supplements

Products 	Amount	Calories	Protein in grams
Boost Plus	8 ounces	360	14
Boost High Protein	8 ounces	240	15
*Choice DM	8 ounces	220	9
Carnation Instant Breakfast mixed with whole milk	8 ounces	280	15
Ensure	8 ounces	250	9
Ensure Plus	8 ounces	360	13
*Glucerna Shake	8 ounces	220	10
*Boost Diabetic	8 ounces	250	14
Resource 2.0	8 ounces	480	20
Carnation Instant Breakfast – Lactose Free VHC	8 ounces	560	23
UNJURY (protein powder)	1 scoop	90	20

Please note: Most major grocery chains have store brands and comparable supplements that are lower in price than the name brands.

*For people with diabetes

Ensure Plus Can 237ml

is a 1.5kcal/mL nutritionally complete and balanced sip feed designed for the

management of disease related malnutrition.



Nutrition Facts			
Serving size		1 bottle (237 mL)	
Amount per serving		350	
Calories			
	% DV*		% DV*
Total Fat 11g	14%	Sodium 210mg	9%
Saturated Fat 1g	5%	Total Carb. 50g	18%
Trans Fat 0g		Dietary Fiber <1g	<3%
Polyunsaturated Fat 4g		Total Sugars 20g	
Monounsaturated Fat 5g		Incl. 19g Added Sugars	39%
Cholesterol 10mg	3%	Protein 13g	26%
Vitamin D 8mcg	40%	Calcium 330mg	25%
Iron 4.5mg	25%	Potassium 470mg	10%
Vitamin A 25%	Vitamin C 50%	Vitamin E 50%	Vitamin K 20%
Thiamin 25%	Riboflavin 25%	Niacin 45%	Vitamin B ₆ 25%
Folate (60mcg Folic Acid) 25%	Vitamin B ₁₂ 25%	Biotin 25%	
Pantothenic Acid 25%	Phosphorus 15%	Iodine 25%	Magnesium 20%
Zinc 30%	Selenium 25%	Copper 25%	Manganese 25%
Chromium 25%	Molybdenum 25%	Chloride 10%	Choline 25%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

Nutrition Facts

1 serving per container
Serving size

1 bottle (237mL)

Amount Per Serving

Calories

360

% Daily Value*

Total Fat 14g **18%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 200mg **9%**

Total Carbohydrate 45g **16%**

Dietary Fiber 1g **4%**

Total Sugars 24g

Includes 24g Added Sugars **48%**

Protein 14g **28%**

Vitamin D 6mcg 30% • Calcium 360mg 30% • Iron 4.5mg 25%

Potassium 470mg 10% • Vitamin A 20% • Vitamin C 50%

Vitamin E 50% • Vitamin K 25% • Thiamin 25% • Riboflavin 40%

Niacin 20% • Vitamin B6 35% • Folate (60mcg Folic Acid) 25%

Vitamin B12 45% • Biotin 25% • Pantothenic Acid 25%

Phosphorus 20% • Iodine 25% • Magnesium 25% • Zinc 30%

Selenium 25% • Copper 35% • Manganese 35% • Chromium 50%

Molybdenum 25% • Chloride 10% • Choline 10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



360
CALORIES

14g
PROTEIN

26
VITAMINS &
MINERALS

Dietetic Foods

Nutritional Supplements

- Commercially prepared
- May be used:
 - ✓ Either between meals,
 - ✓ Or added to dishes.
- When used for older adults:
 - ✓ Give such supplements in liquid form,
 - ✓ At least 1 hour before mealtime:
 - so as not to spoil their appetite at meal time.

Sample menu: 2600 Calories, 125-145 gm of Protein

Breakfast	Lunch or Dinner
1 egg made with bacon, ham, sausage or other meat	3 ounces of meat, fish, <u>or</u> poultry, eggs, cheese
2 waffles, 2 pancakes or 2 slices of toast	1 cup potatoes, rice, noodles, <u>or</u> macaroni + 1 slice bread
	½ cup cooked vegetables
2 teaspoon margarine	2 to 3 teaspoons margarine on bread & vegetables
1 cup high protein milk	1 cup high protein milk
1 serving fruit or juice	1 serving fruit or dessert

Include snacks between meals.

Dietitian's Role

- Analyze carefully the reason for lack of appetite,
- Find out if there is a need for feeding assistance or assistive devices for self feeding,
- Consider the proper positioning of the patient.