

Dietoterapia: Obesidade



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Faculdade de Saúde Pública – USP

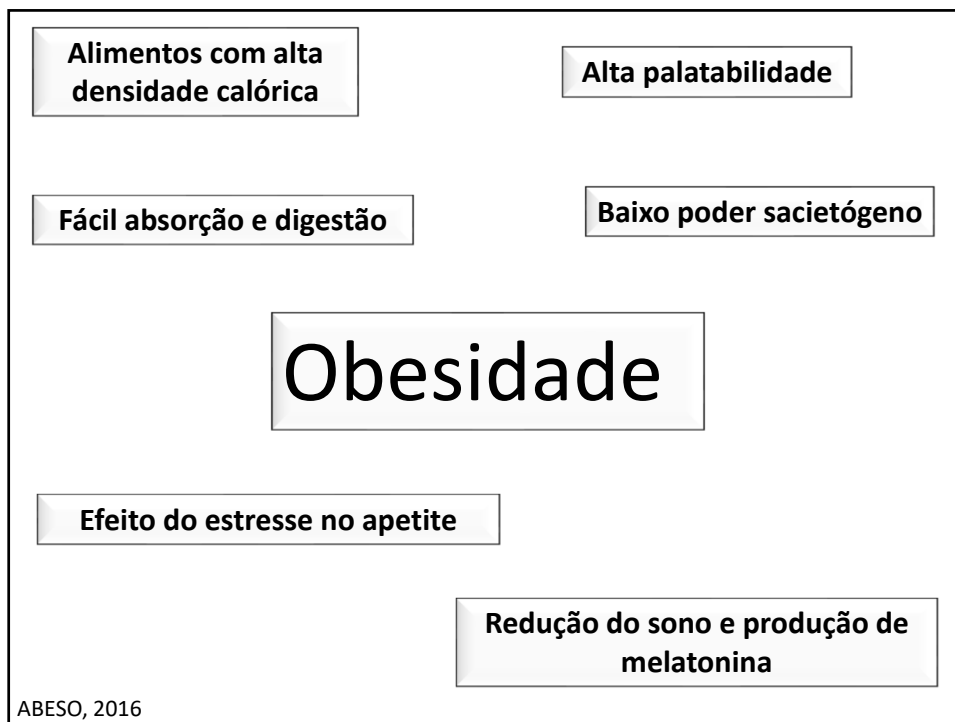
e-mail: mmrogero@usp.br




Excesso de peso: 2,1 bilhões
de indivíduos

Obesidade: 640 milhões de
indivíduos

Prim Care Clin Office Pract 43:121–135, 2016

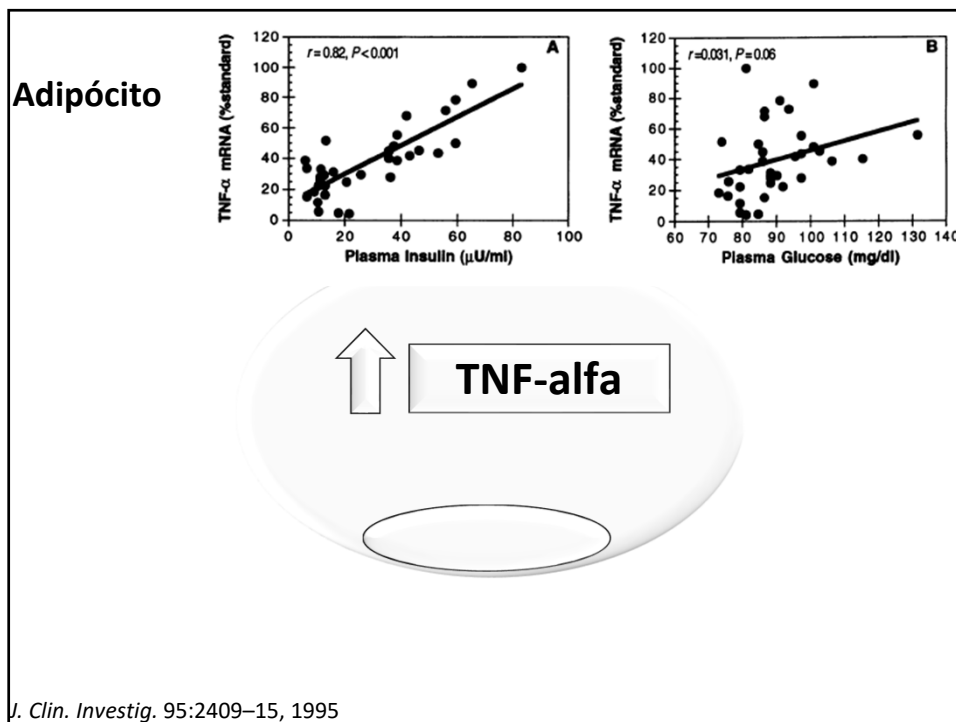


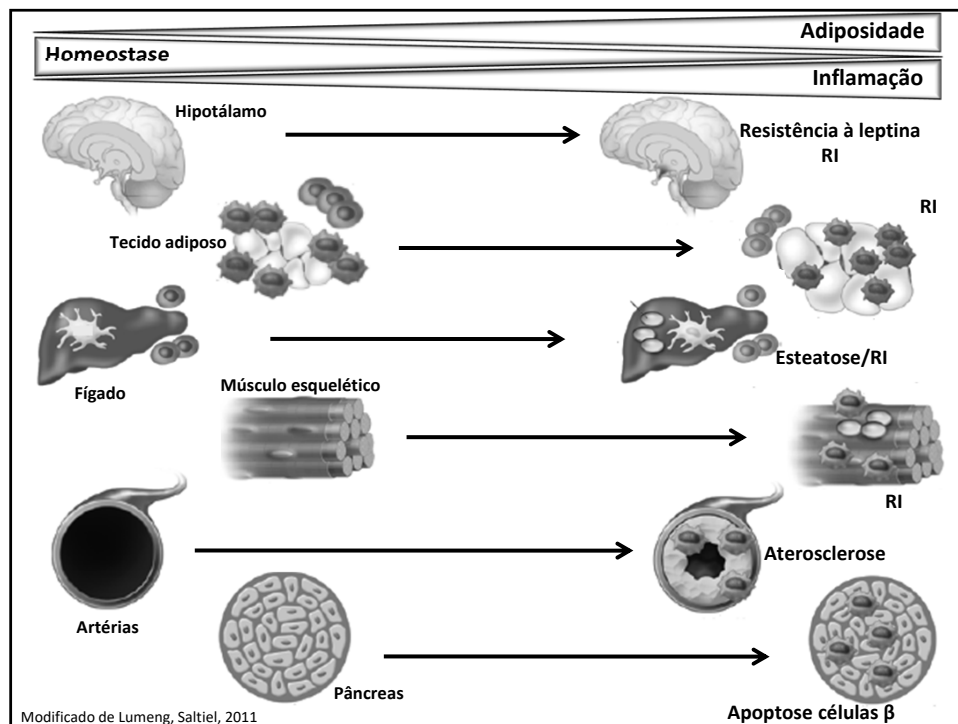
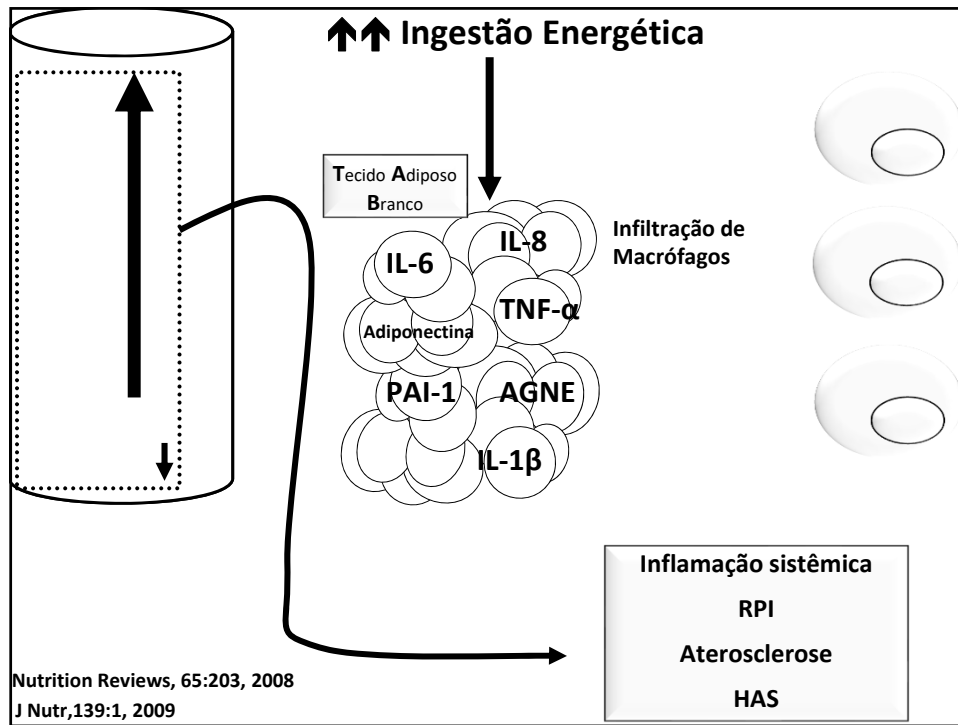
 The Journal of Nutrition
Ingestive Behavior and Neurosciences

A Low Energy–Dense Diet in the Context of a Weight-Management Program Affects Appetite Control in Overweight and Obese Women

Nicola J Buckland,^{1,2} Diana Camidge,¹ Fiona Croden,¹ Jacquelynn H Lavin,³ R James Stubbs,¹ Marion M Hetherington,¹ John E Blundell,¹ and Graham Finlayson¹

J Nutr 2018;148:798–806.





Síndrome metabólica

Obesidade visceral (circunferência abdominal):

Europídeos: ≥ 94 cm (H); ≥ 80 cm (M)

Sul-africanos, Mediterrâneo Ocidental e Oriente Médio:
 ≥ 94 cm (H); ≥ 80 cm (M)

Sul-asiáticos e Chineses: ≥ 90 cm (H); ≥ 80 cm (M)

Sul-americanos e América Central: ≥ 90 cm (H); ≥ 80 cm (M)

Japoneses: ≥ 90 cm (H); ≥ 85 cm (M)

International Diabetes Federation, 2016

Síndrome metabólica

TAG ≥ 150 mg/dl ou tratamento

HDL < 40 mg/dl (H); < 50 mg/dl (M)

PAS ≥ 130 ou PAD ≥ 85 mmHg ou tratamento

Glicemia de jejum ≥ 100 mg/dl ou diagnóstico prévio de diabetes

International Diabetes Federation, 2016

Dietoterapia



Objetivos da dietoterapia

1. Reduzir a gordura corporal

2. Manutenção da massa corporal

3. Implementar hábitos e práticas saudáveis e adequados no que concerne à escolha dos alimentos, comportamentos alimentares e adequação do gasto energético

4. Redução do risco ou tratamento de outras doenças crônicas não transmissíveis associadas à obesidade

História Clínica

Peso elevado desde a infância

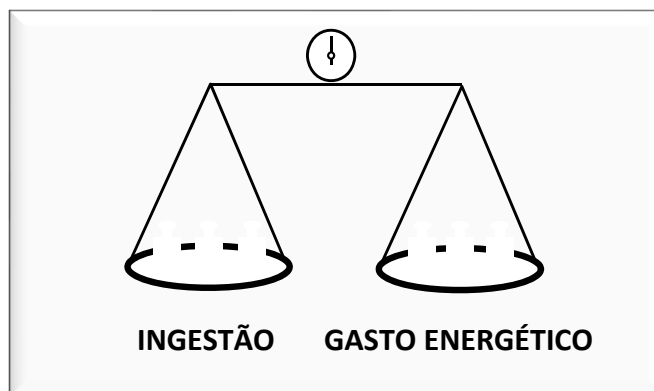
Família obesa

Fator emocional desencadeante

Sintomas de depressão

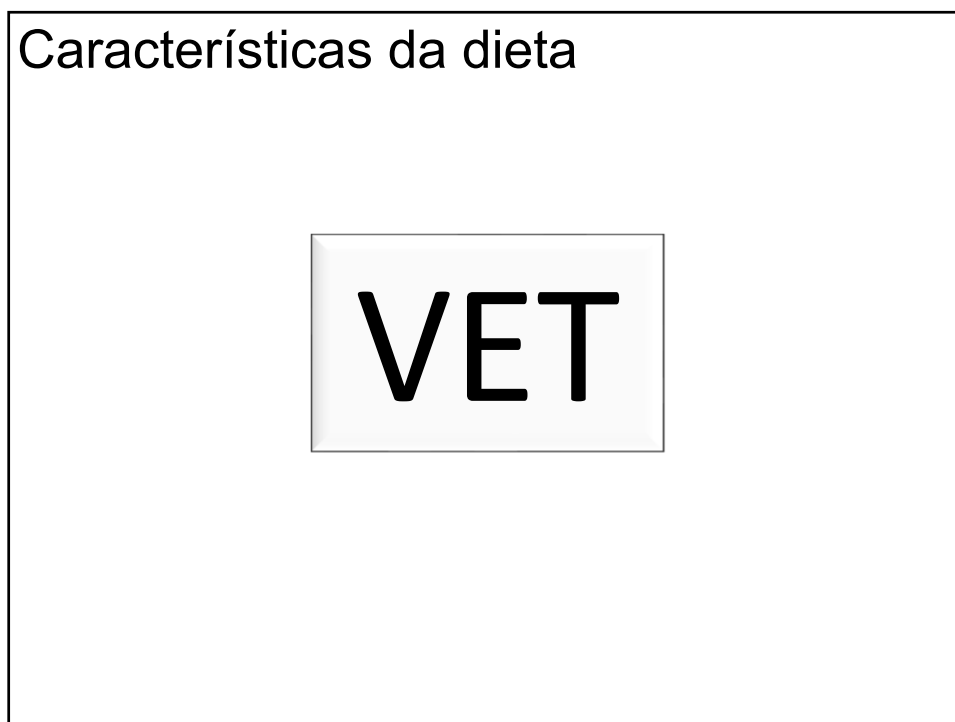
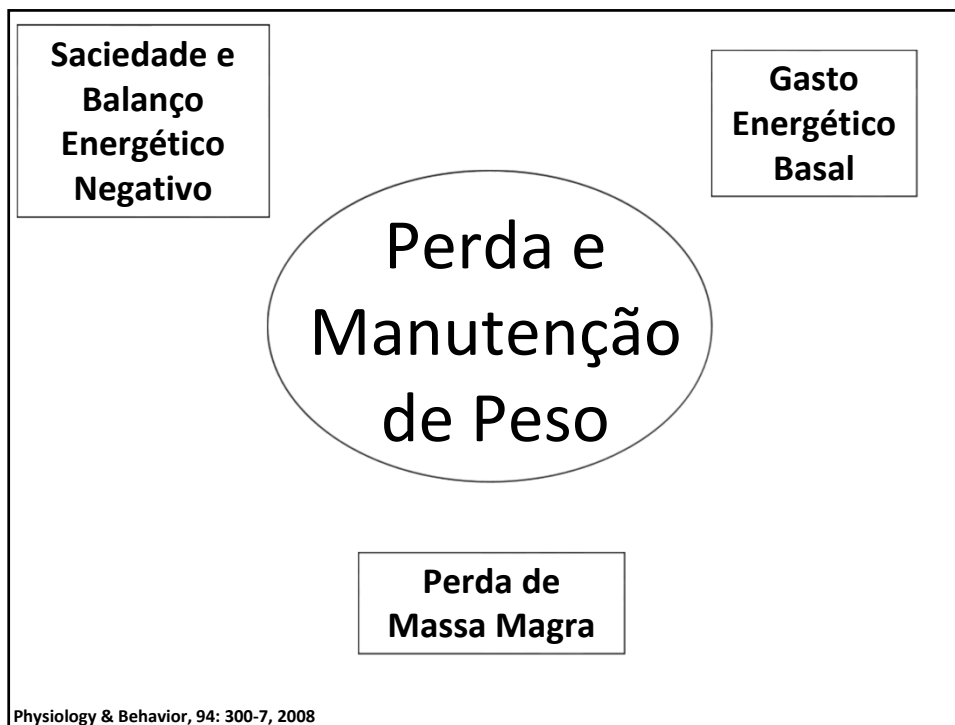
Ansiedade

Isolamento social (única diversão é comer)



PERDA DE PESO:

INGESTÃO	↓	GASTO ENERGÉTICO	→
INGESTÃO	→	GASTO ENERGÉTICO	↑
INGESTÃO	↓	GASTO ENERGÉTICO	↑





HHS Public Access

Author manuscript

Circulation. Author manuscript; available in PMC 2018 February 20.

Published in final edited form as:

Circulation. 2014 June 24; 129(25 Suppl 2): S102–S138. doi:10.1161/01.cir.0000437739.71477.ee.

2013 AHA/ACC/TOS Guideline for the Management of Overweight and Obesity in Adults:

A Report of the American College of Cardiology/American Heart Association Task Force on Practice Guidelines and The Obesity Society

EXPERT PANEL MEMBERS, Michael D. Jensen, MD [Co-Chair], Donna H. Ryan, MD [Co-Chair], Caroline M. Apovian, MD, FACP, Jamy D. Ard, MD, Anthony G. Comuzzie, PhD, Karen A. Donato, SM¹, Frank B. Hu, MD, PhD, FAHA, Van S. Hubbard, MD, PhD², John M. Jakicic, PhD, Robert F. Kushner, MD, Catherine M. Loria, PhD, FAHA³, Barbara E. Millen, DrPH, RD, Cathy A. Nonas, MS, RD, F. Xavier Pi-Sunyer, MD, MPH, June Stevens, PhD, Victor J. Stevens, PhD, Thomas A. Wadden, PhD, Bruce M. Wolfe, MD, Susan Z. Yanovski, MD⁴, METHODOLOGY MEMBERS, Harmon S. Jordan, ScD, Karima A. Kendall, PhD, Linda J. Lux, Roycelynn Mentor-Marcel, PhD, MPH, Laura C. Morgan, MA, Michael G. Trisolini, PhD, MBA, Janusz Wnek, PhD, ACC/AHA TASK FORCE MEMBERS, Jeffrey L. Anderson, MD, FACC, FAHA [Chair], Jonathan L. Halperin, MD, FACC, FAHA [Chair-Elect], Nancy M. Albert, PhD, CCNS, CCRN, FAHA, Biykem Bozkurt, MD, PhD, FACC, FAHA, Ralph G. Brindis, MD, MPH, MACC, Lesley H. Curtis, PhD, FAHA, David DeMets, PhD, Judith S. Hochman, MD, FACC, FAHA, Richard J. Kovacs, MD, FACC, FAHA, E. Magnus Ohman, MD, FACC, Susan J. Pressler, PhD, RN, FAAN, FAHA, Frank W. Sellke, MD, FACC, FAHA, Win-Kuang Shen, MD, FACC, FAHA, SUBCOMMITTEE ON PREVENTION GUIDELINES, Sidney C. Smith Jr, MD, FACC, FAHA [Chair], and Gordon F. Tomaselli, MD, FACC, FAHA [Co-Chair]



HHS Public Access

Author manuscript

Circulation. Author manuscript; available in PMC 2018 February 20.

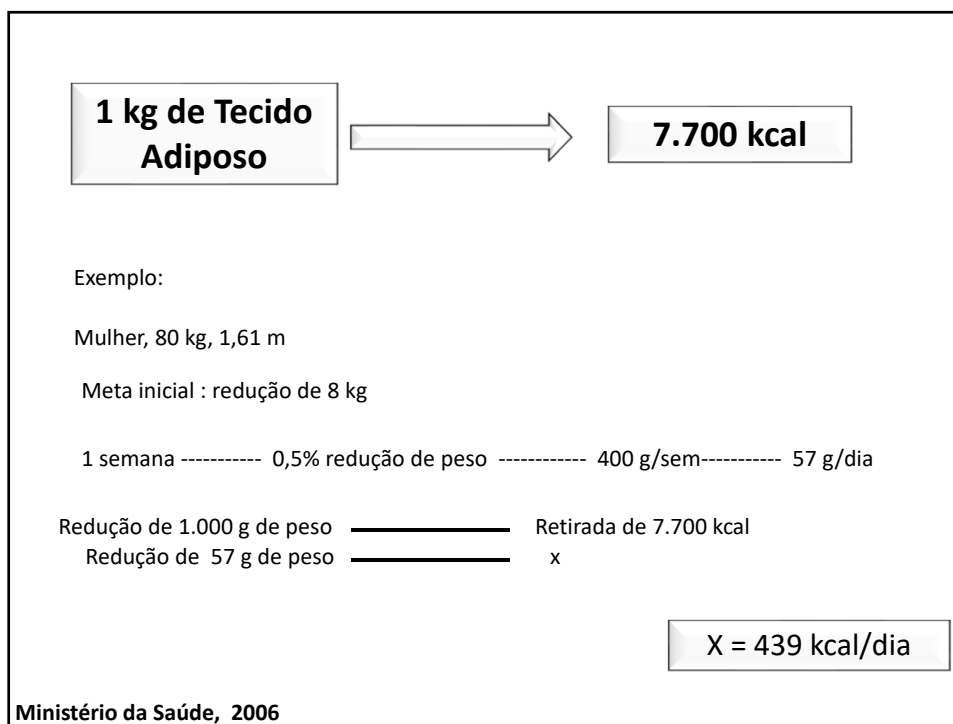
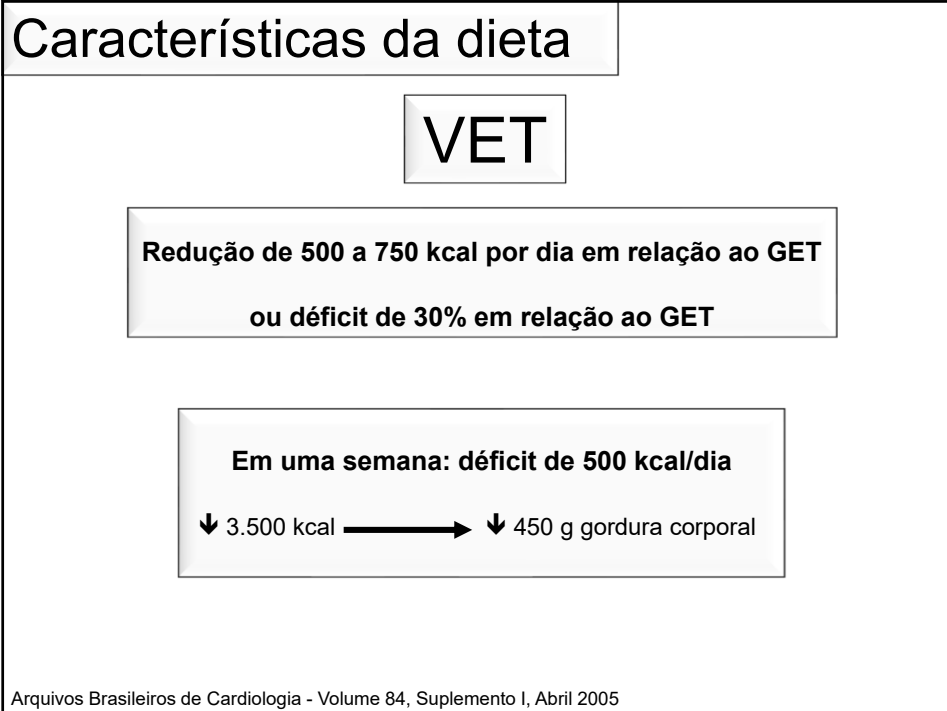
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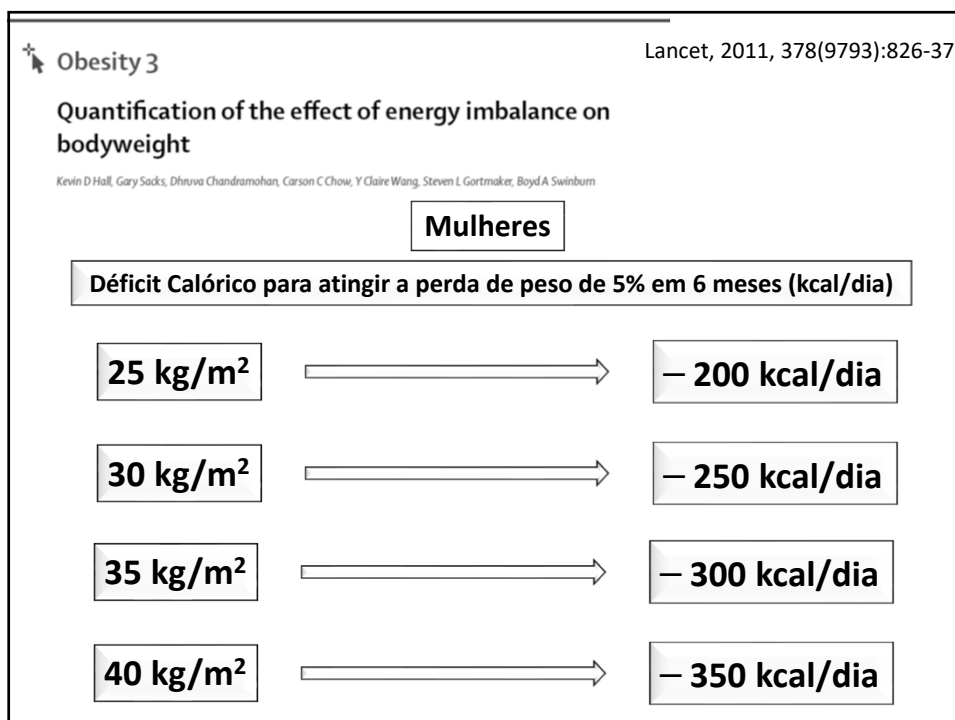
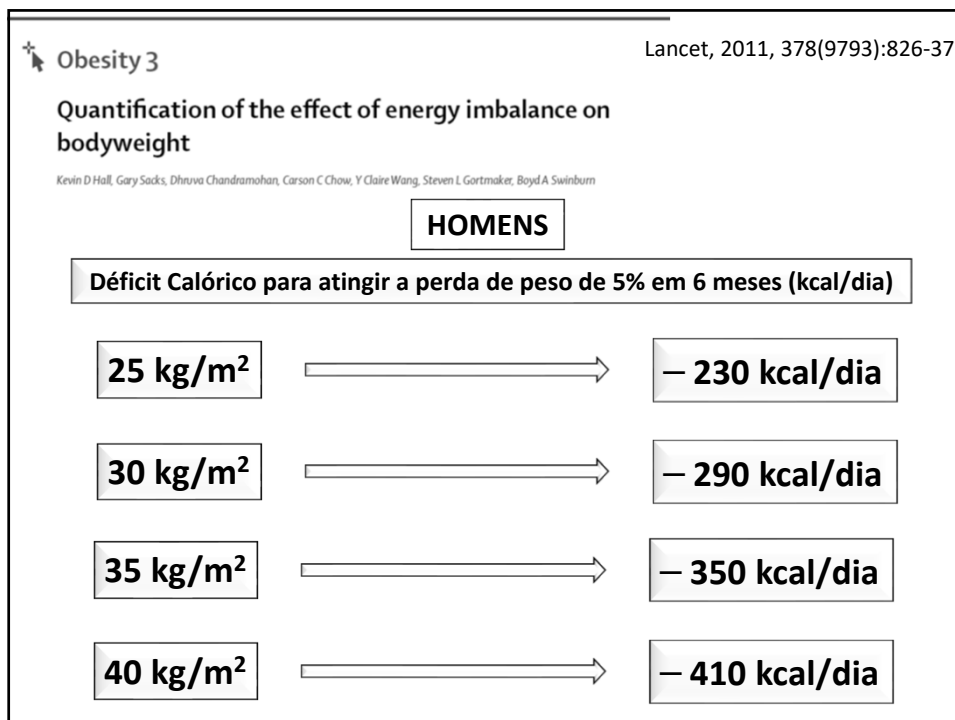
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2013 AHA/ACC/TOS Guideline for the Management of Overweight and Obesity in Adults:

A Report of the American College of Cardiology/American Heart Association Task Force on Practice Guidelines and The Obesity Society

Ad libitum approaches, in which a formal energy deficit target is not prescribed, but lower calorie intake is achieved by restriction or elimination of particular food groups or provision of prescribed foods.

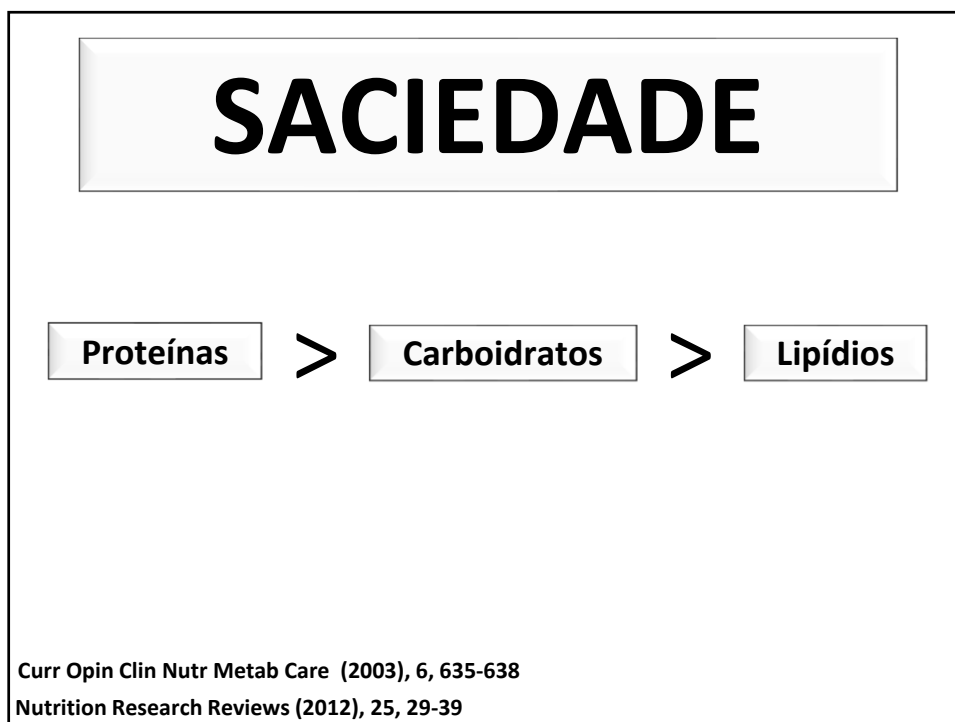
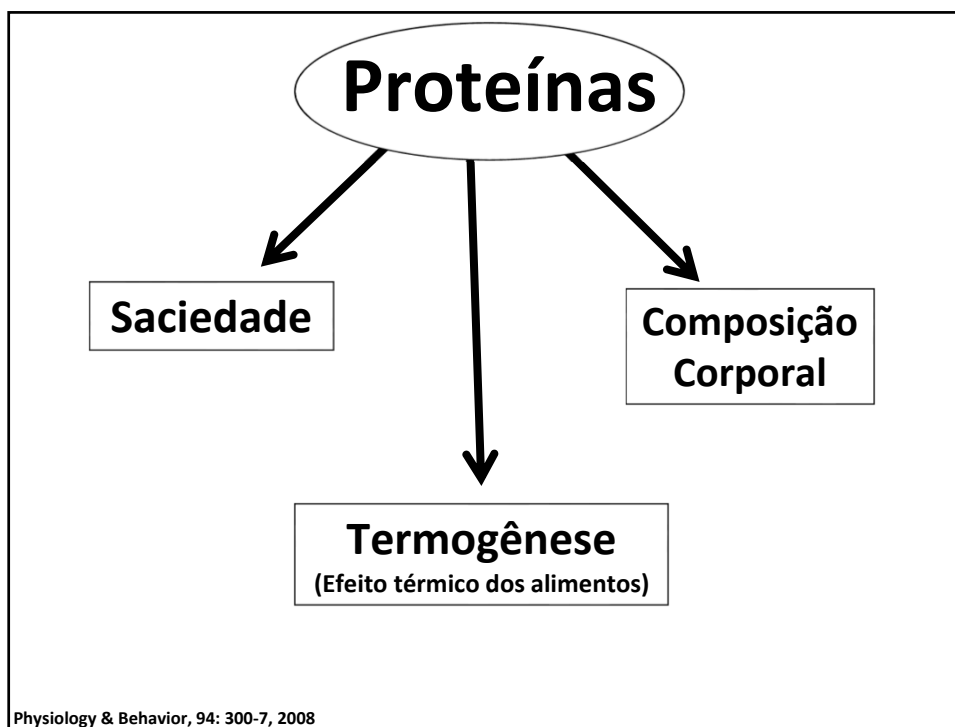


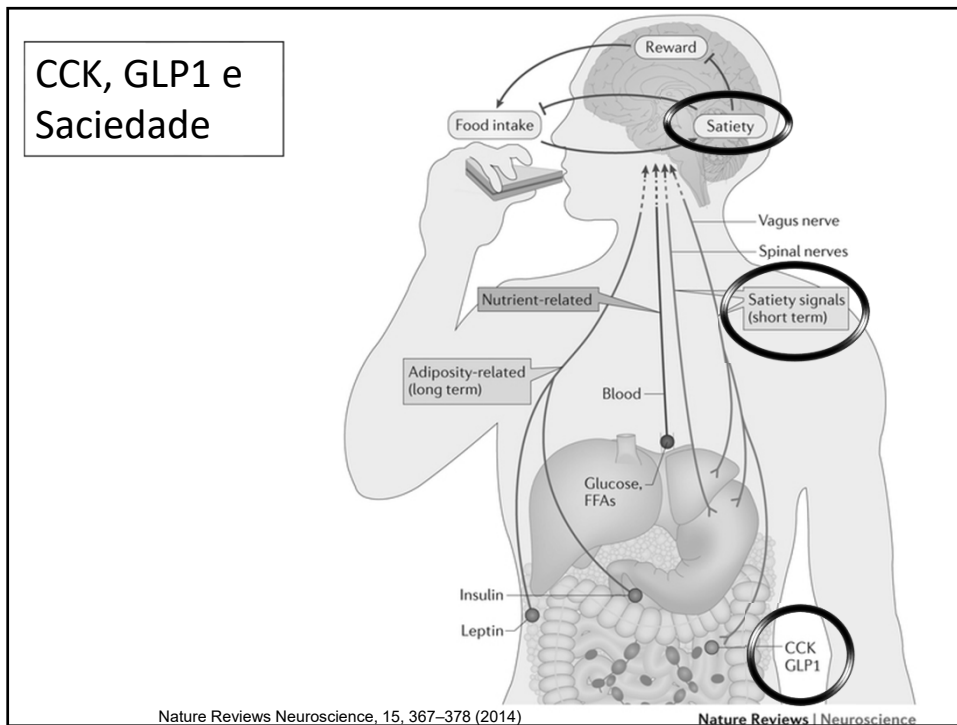
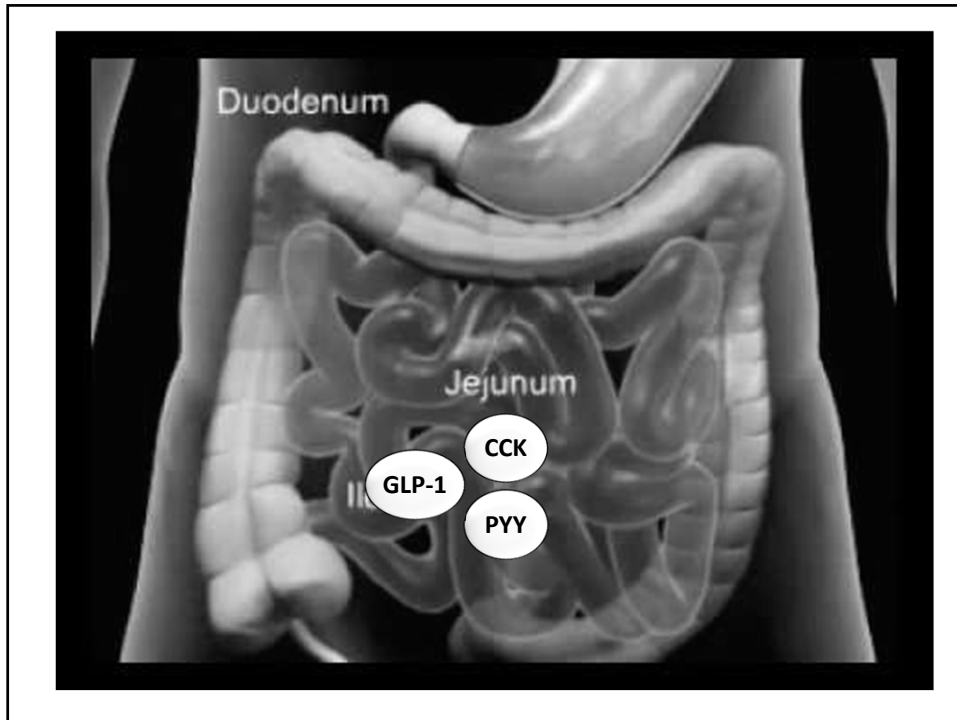


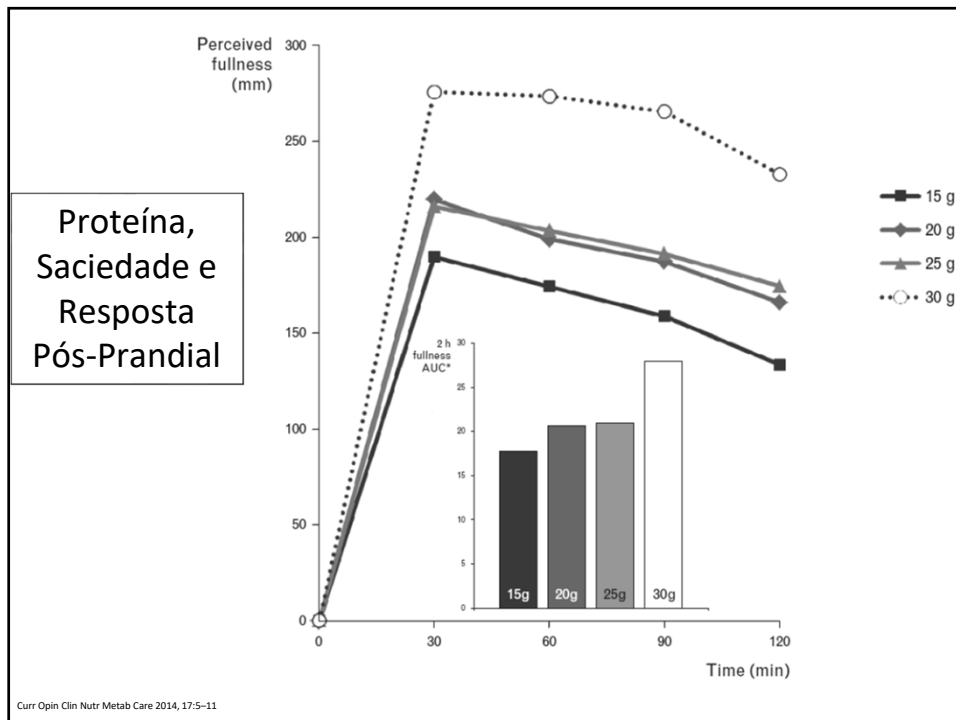
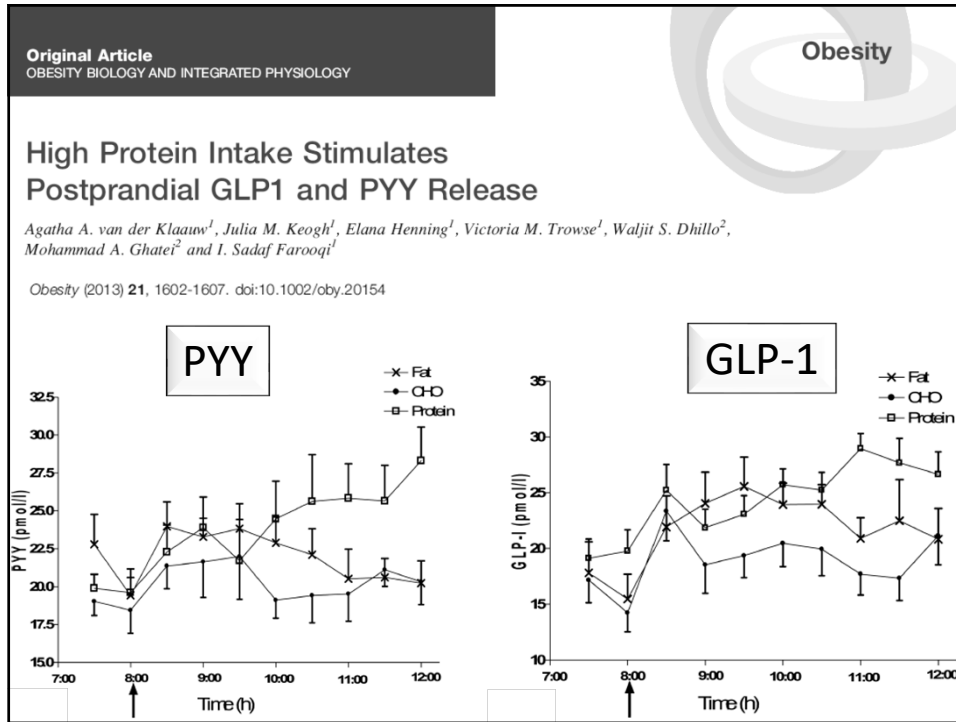
Distribuição

5 a 6 refeições por dia

Distribuição de Macronutrientes









Brief Cutting Edge Report
CLINICAL TRIALS AND INVESTIGATIONS

Obesity

A High-Protein Breakfast Prevents Body Fat Gain, Through Reductions in Daily Intake and Hunger, in “Breakfast Skipping” Adolescents

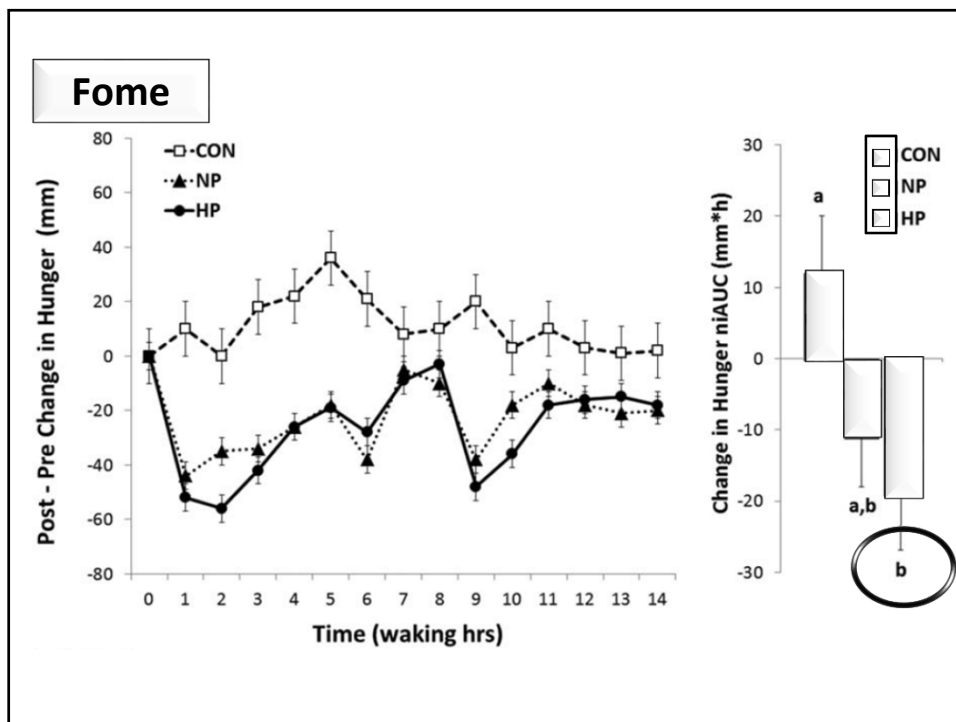
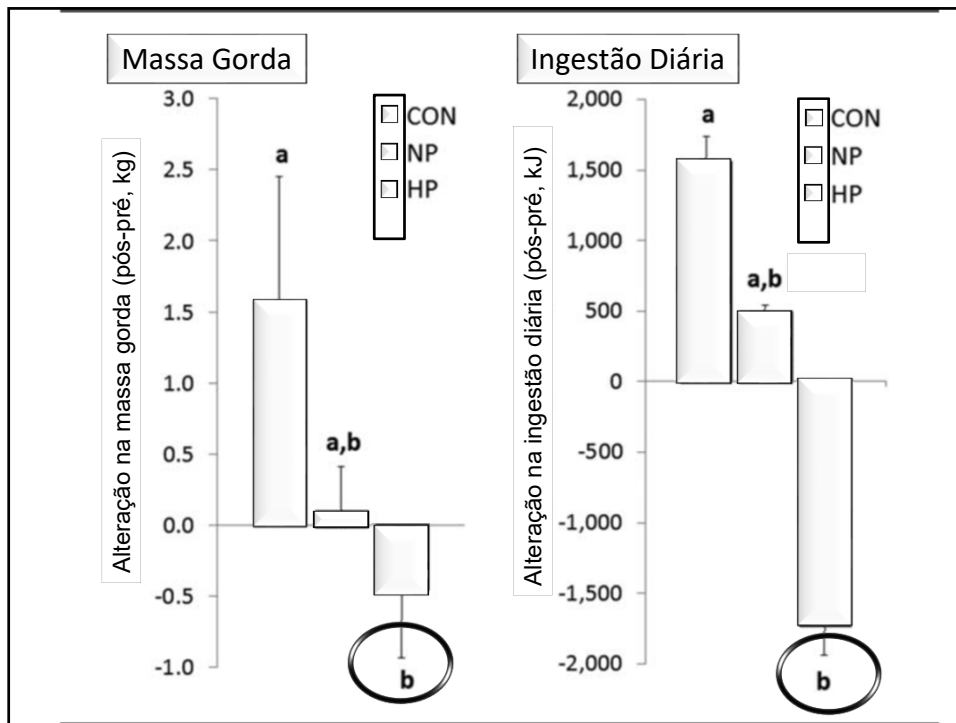
Heather J. Leidy¹, Heather A. Hoertel¹, Steve M. Douglas¹, Kelly A. Higgins², and Rebecca S. Shafer¹

57 adolescentes (idade: 19 ± 1 anos)
IMC: $29,7 \pm 4,6$ kg/m²

Café da manhã → 12 semanas

“Skip” 13 g proteína 35 g proteína

Obesity (2015) 23, 1761–1764



Supplemental Material can be found at:
<http://jn.nutrition.org/content/suppl/2015/08/12/jn.115.21455.1.DCSupplemental.html>

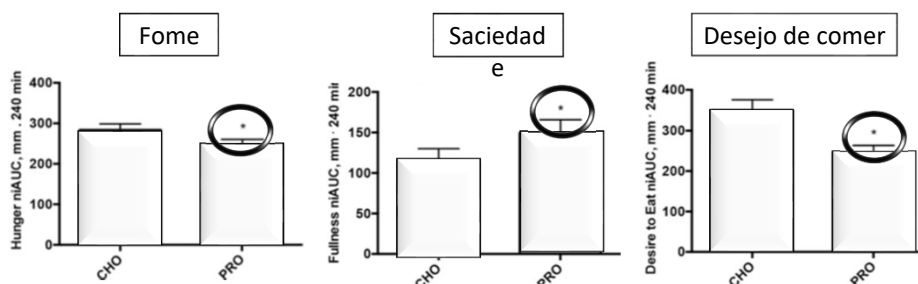
The Journal of Nutrition
 Nutrient Physiology, Metabolism, and Nutrient-Nutrient Interactions



Breakfasts Higher in Protein Increase Postprandial Energy Expenditure, Increase Fat Oxidation, and Reduce Hunger in Overweight Children from 8 to 12 Years of Age¹⁻³

Jamie I Baum,^{4*} Michelle Gray,⁵ and Ashley Binns⁵

Departments of ⁴Food Science and ⁵Health, Human Performance, and Recreation, University of Arkansas, Fayetteville, AR



**Metabolismo
 Proteico e
 Termogênese**

Efeito Térmico dos Alimentos

5 - 10% GET

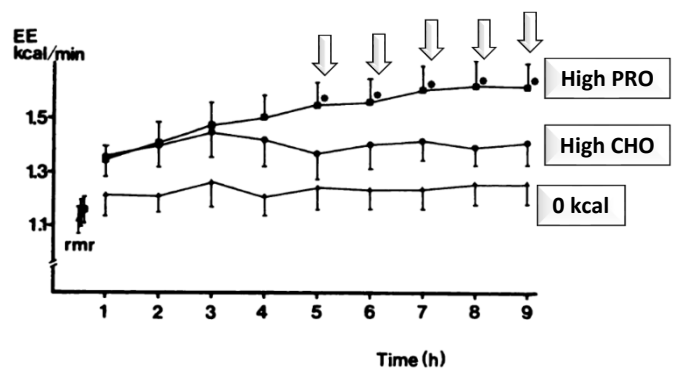
Proteína: 20 - 35%

Carboidrato: 5 - 15%

Lipídios: 0 - 5%

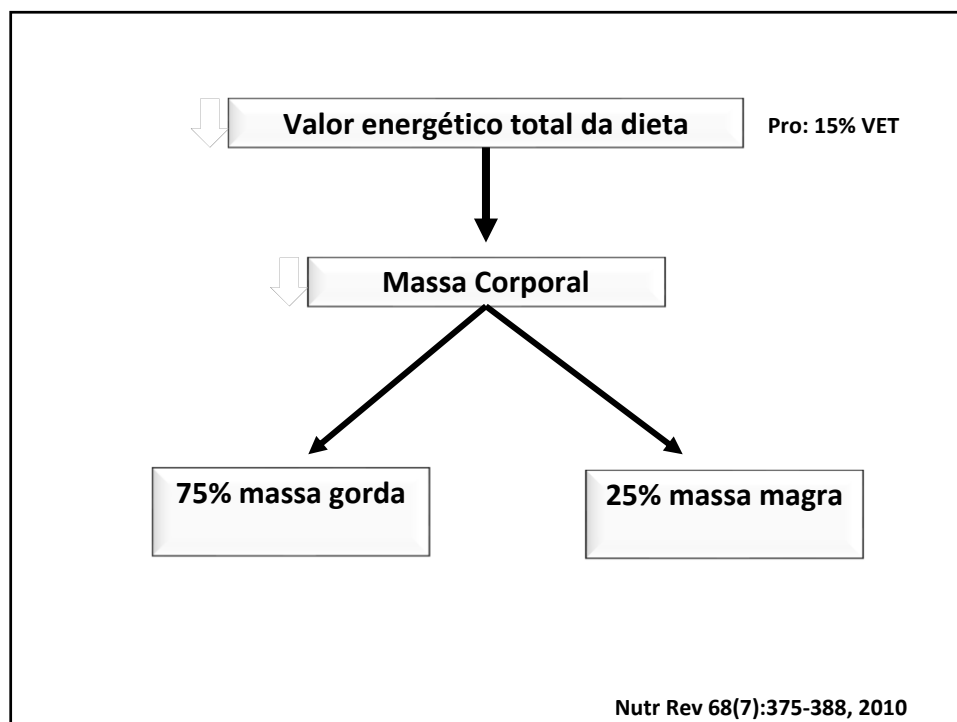
J Am Coll Nutr. 2004; 23:373-85 Nutr Rev. 1989; 47(5):129-37 Int J Obes. 1999; 23(3):287-92

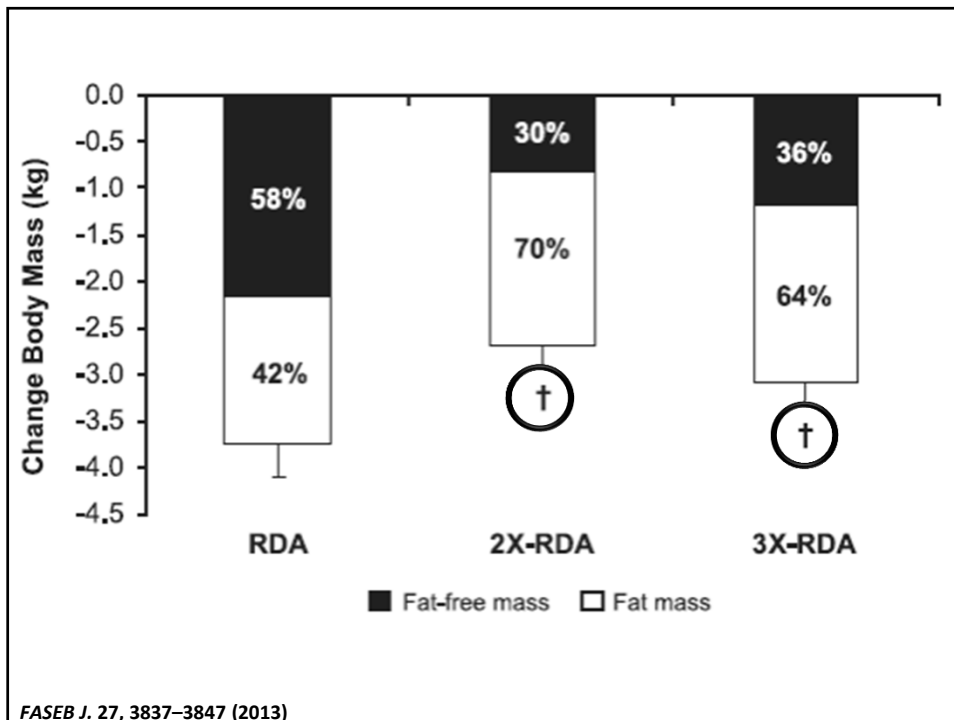
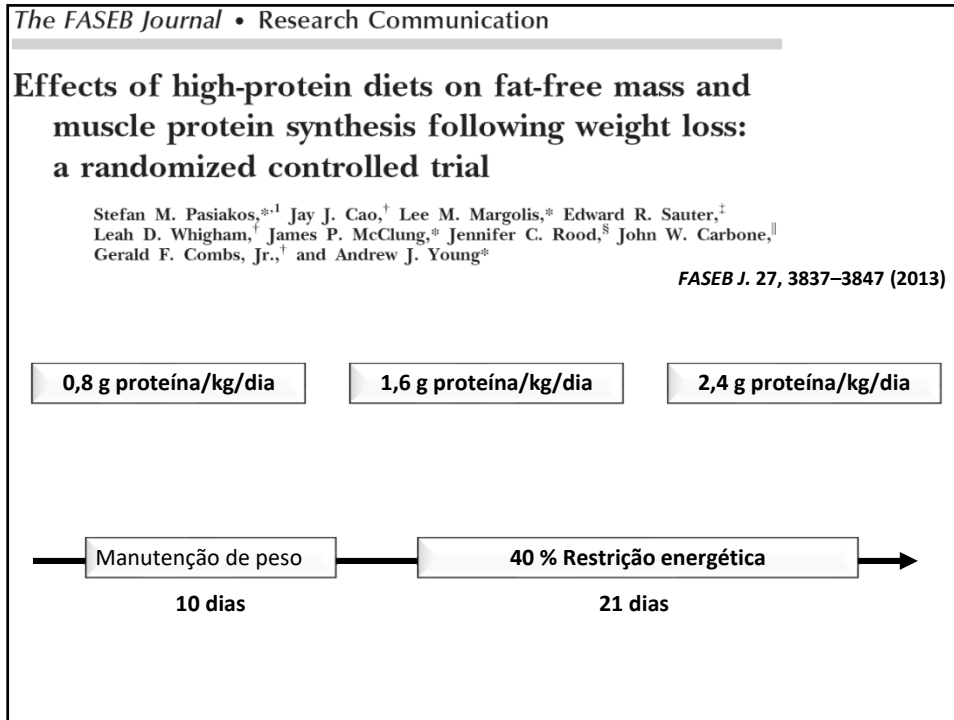
Gasto Energético

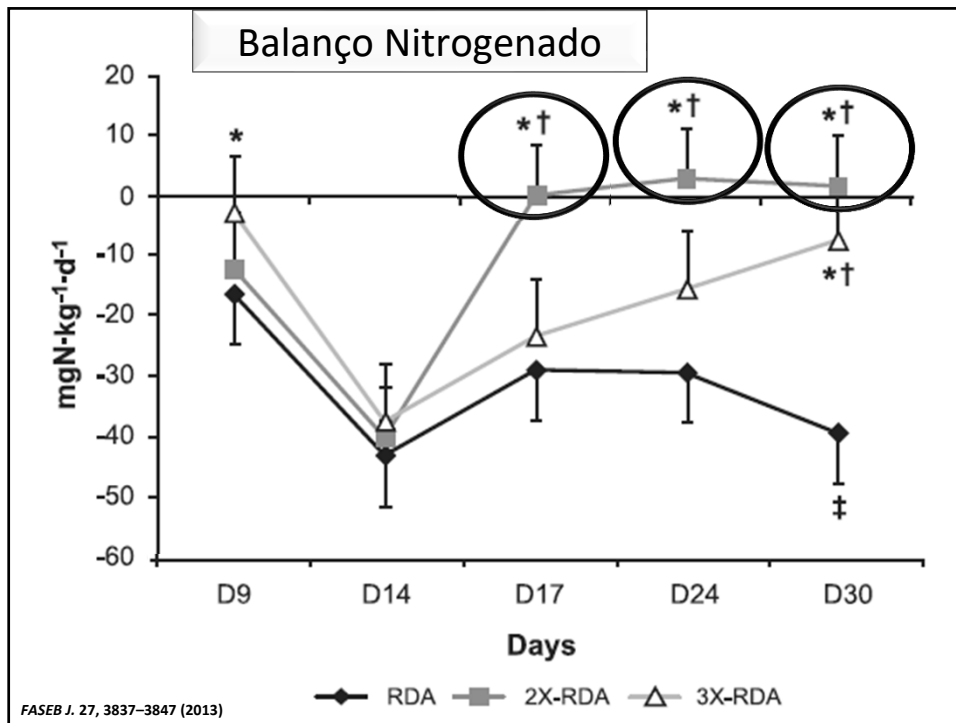


Am J Clin Nutr, 1990; 52, 72-80

Proteínas e Composição Corporal





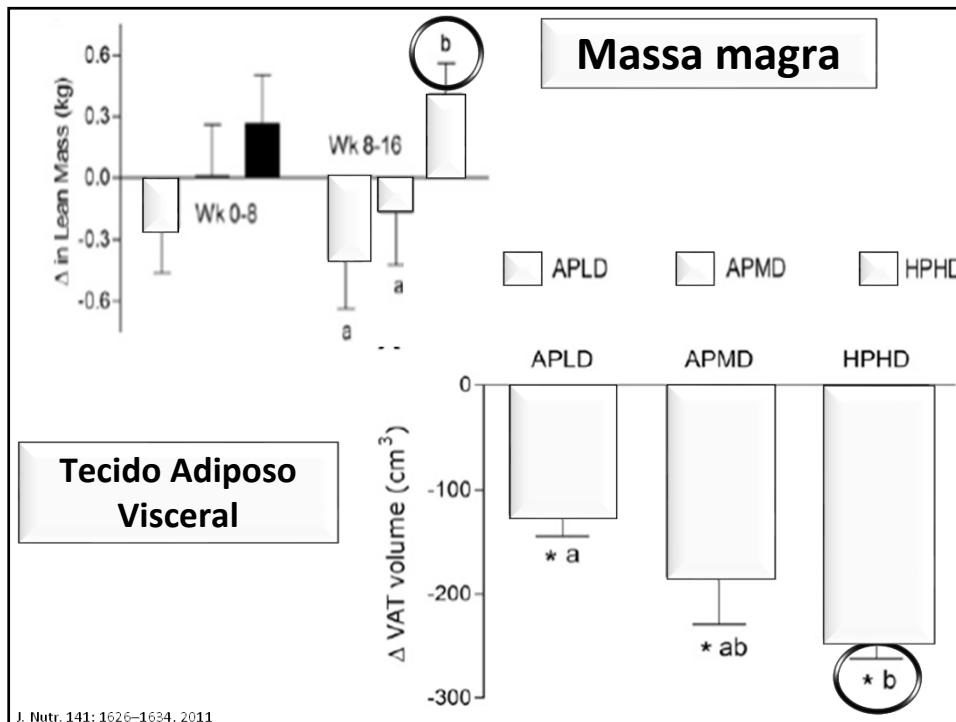
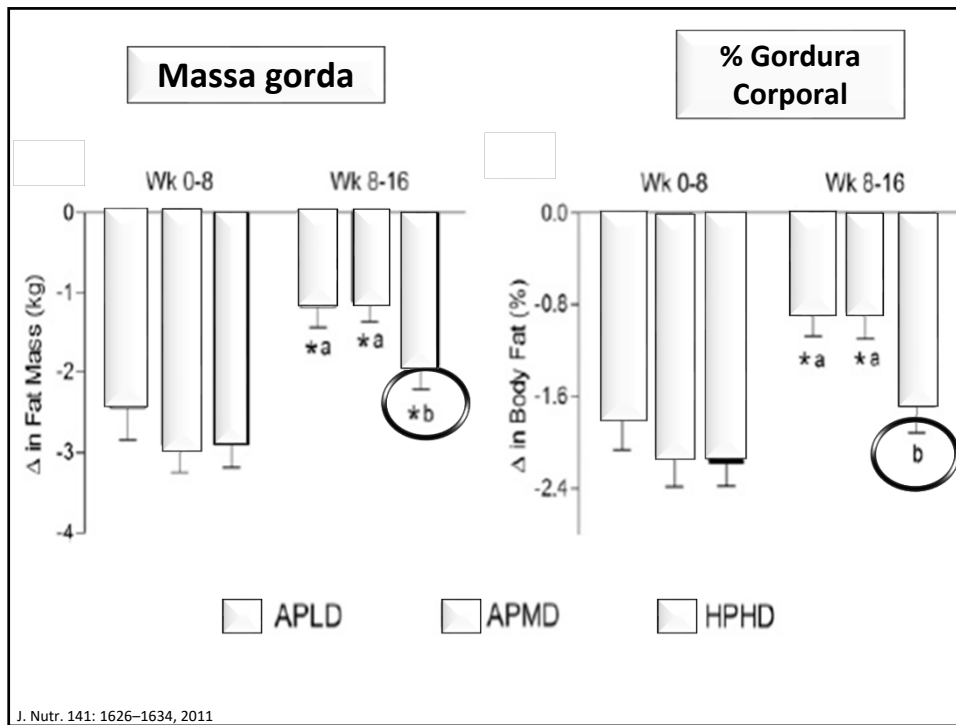


The Journal of Nutrition
Nutrient Physiology, Metabolism, and Nutrient-Nutrient Interactions
J. Nutr. 141: 1626–1634, 2011

Increased Consumption of Dairy Foods and Protein during Diet- and Exercise-Induced Weight Loss Promotes Fat Mass Loss and Lean Mass Gain in Overweight and Obese Premenopausal Women¹⁻⁴

Andrea R. Josse,⁵ Stephanie A. Atkinson,⁶ Mark A. Tarnopolsky,⁷ and Stuart M. Phillips^{5*}

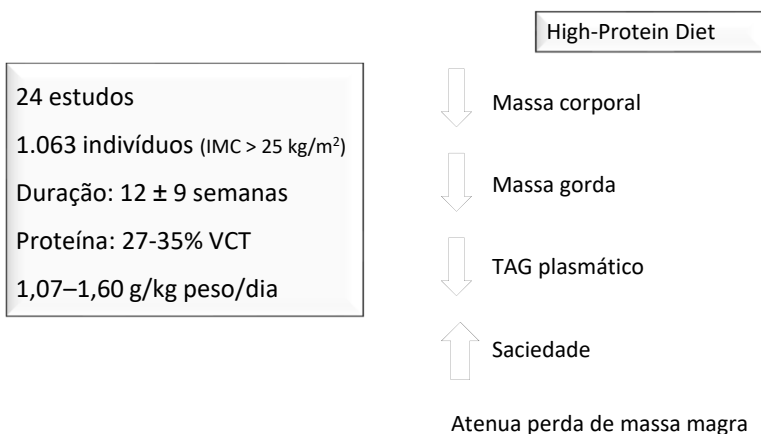
<p>Participantes</p> <p>IMC: 27 - 40 kg/m²</p> <p>Idade: 19 - 45 anos</p> <p>Dieta: - 500 Kcal</p> <p>Exercício: - 250 Kcal</p>	<table border="1" style="width: 100%;"> <thead> <tr> <th colspan="2">% VCT proteína</th> <th colspan="2">% VCT proteína oriunda de leite e derivados</th> </tr> </thead> <tbody> <tr> <td>30%</td> <td>HPHD</td> <td>15%</td> <td>1,33 g/(kg.d)</td> </tr> <tr> <td>15%</td> <td>APMD</td> <td>7,5%</td> <td>0,84 g/(kg.d)</td> </tr> <tr> <td>15%</td> <td>APLD</td> <td>< 2%</td> <td>0,72 g/(kg.d)</td> </tr> </tbody> </table>	% VCT proteína		% VCT proteína oriunda de leite e derivados		30%	HPHD	15%	1,33 g/(kg.d)	15%	APMD	7,5%	0,84 g/(kg.d)	15%	APLD	< 2%	0,72 g/(kg.d)
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15%	APLD	< 2%	0,72 g/(kg.d)														



Effects of energy-restricted high-protein, low-fat compared with standard-protein, low-fat diets: a meta-analysis of randomized controlled trials¹⁻³

Thomas P Wycherley, Lisa J Moran, Peter M Clifton, Manny Noakes, and Grant D Brinkworth

Am J Clin Nutr 2012;96:1281-98. Printed in USA. © 2012 American Society for Nutrition



AJCN. First published ahead of print April 29, 2015 as doi: 10.3945/ajcn.114.084038.

The role of protein in weight loss and maintenance¹⁻⁵

Heather J Leidy, Peter M Clifton, Arne Astrup, Thomas P Wycherley, Margriet S Westerterp-Plantenga, Natalie D Luscombe-Marsh, Stephen C Woods, and Richard D Mattes

Quantidade de Proteína

1,2 - 1,6 g proteína/kg de peso/dia

25- 30 g proteína/refeição

Am J Clin Nutr, 101: 1320S-1329S, 2015

Carboidratos

45% – 60% do VCT

Fibras Alimentares



FIBRAS**ALIMENTARES****20 g – 30 g/dia**

Selecionar alimentos integrais ou minimamente processados com baixo IG

Energy digestibility has been shown to decrease by 3–4% following 20- to 25-g/d increases in dietary fiber intake, a reduction equivalent to ~ 418 kJ/d (100 kcal/d)

Adv Nutr. 2012;3(5):697-707

Efeitos Fisiológicos das Fibras**Alimentares**

Colesterol Total e LDL-col

Controle Glicêmico e insulinêmico

Função Intestinal

Prebióticos

Saciedade

Frutanos do Tipo Inulina

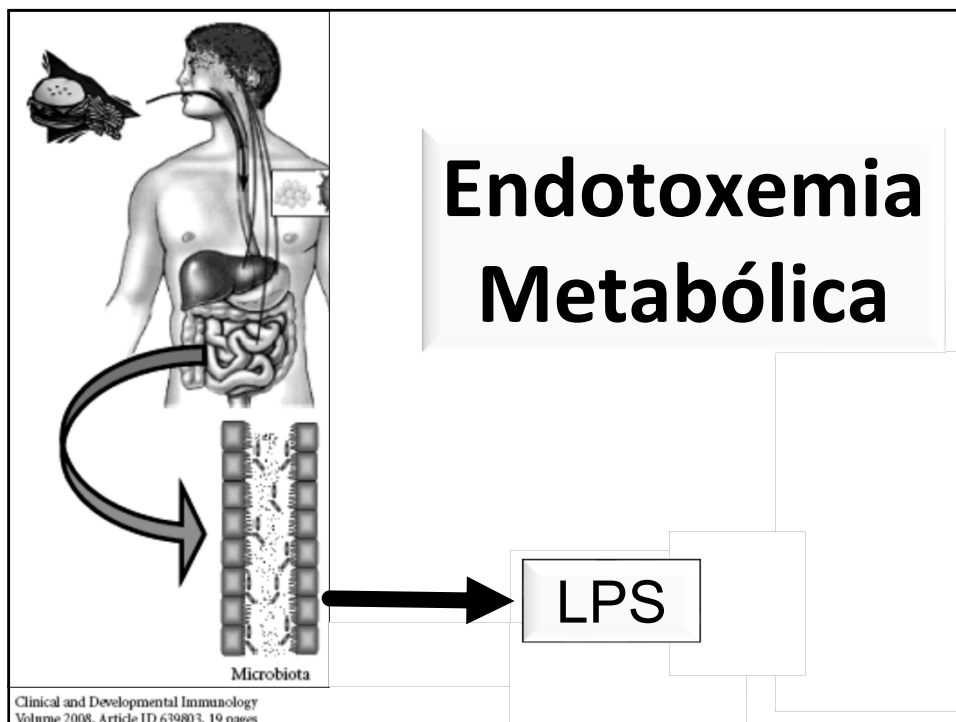
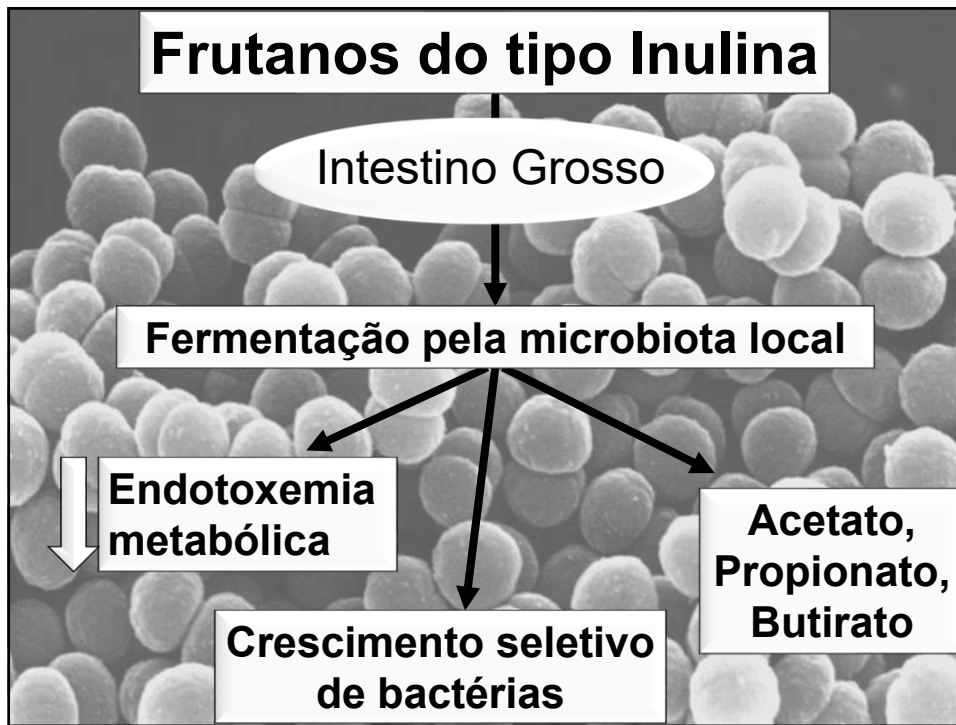
inulina

Frutanos do tipo Inulina



- Boca** : - não há hidrólise
- ação bacteriana insignificante
- Estômago** : - não há absorção
- hidrólise ácida insignificante
- Intestino Delgado** - não há absorção
- não há hidrólise enzimática
- Cólon** - fermentação
- Fezes** - não há excreção

British Journal of Nutrition (2002), 87, Suppl. 2, S139–S143



Nutrition 30 (2014) 418–423

Contents lists available at ScienceDirect

Nutrition

journal homepage: www.nutritionjrn1.com

Applied nutritional investigation

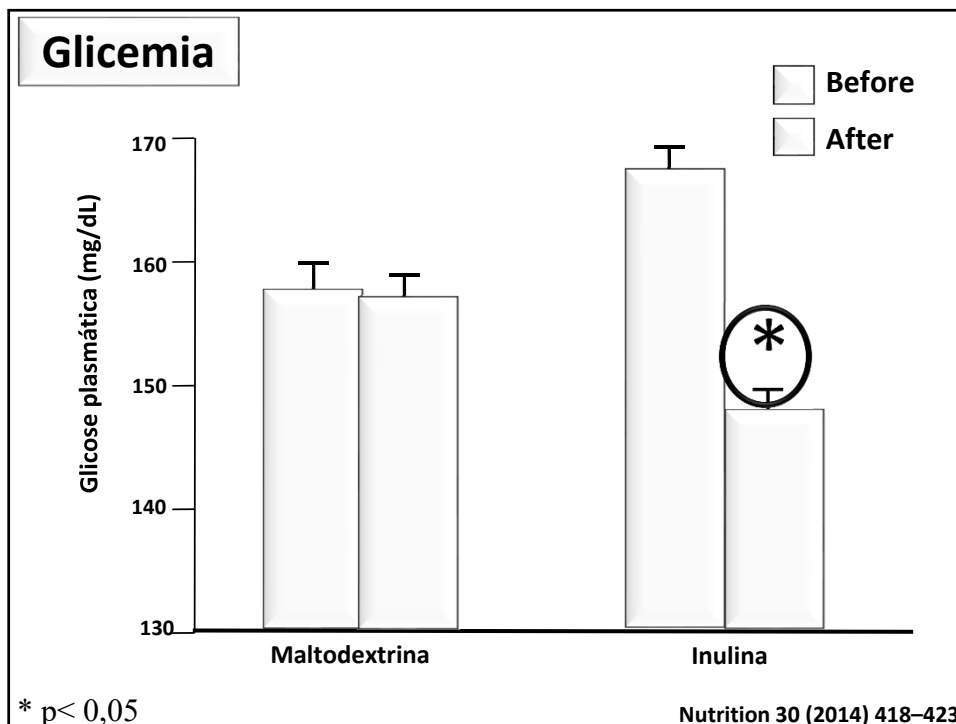
Oligofructose-enriched inulin improves some inflammatory markers and metabolic endotoxemia in women with type 2 diabetes mellitus: A randomized controlled clinical trial

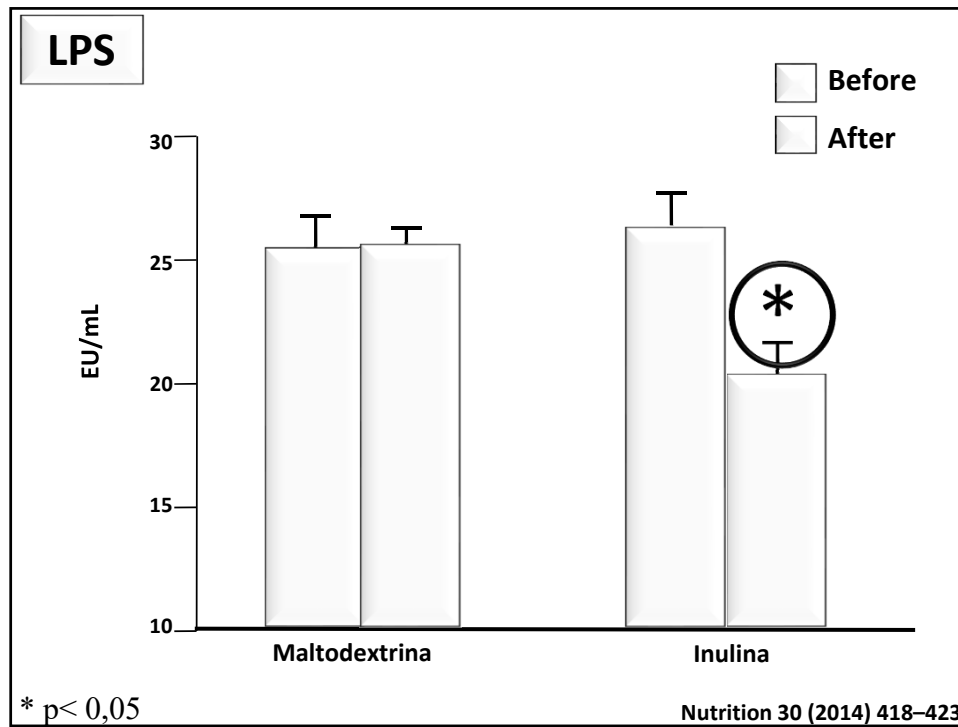
52 mulheres
DM tipo 2
IMC: 25-35 kg/m²

8 semanas

10 g/dia Inulina
enriquecida com
Oligofrutose
(n=27)

10 g/dia
maltodextrina
(n=25)

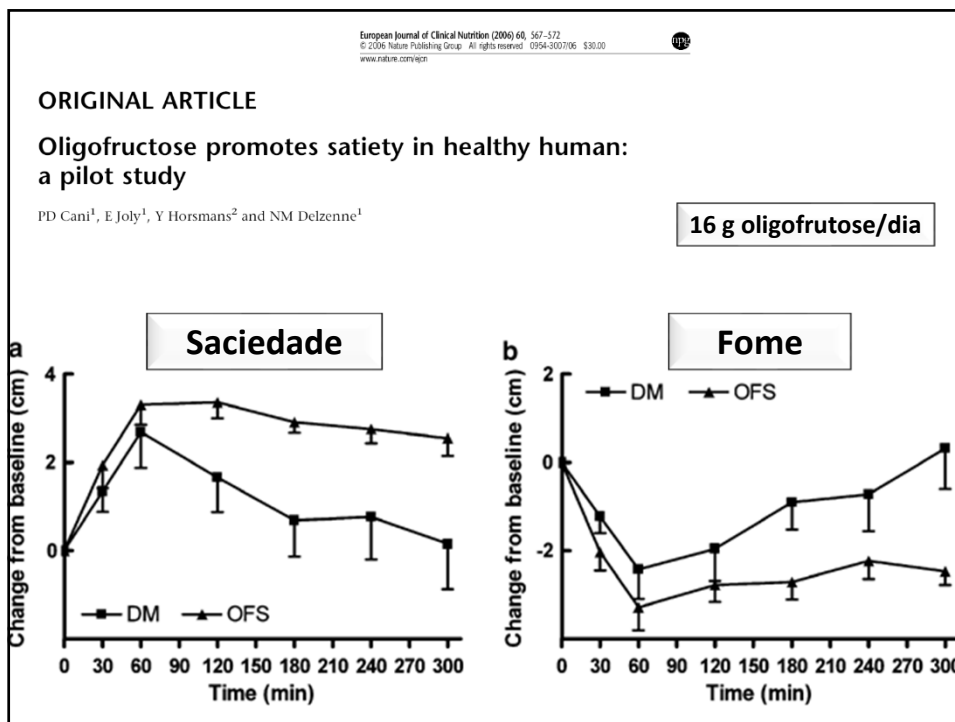




Frutanos do Tipo Inulina e Saciedade

29C!6q9q6

1111119 6



Lipídios

20% – 30% das calorias totais

Ácidos graxos saturados

< 10% das calorias totais

**Recomendar até 7% se [LDL-colesterol]
for > 100 mg/dL**

↑ 1% VCT como AGS → ↑ 2% concentração COL plasma


ABESO, 2016

Ácidos graxos Poliinsaturados



**Até 10% das calorias
totais**

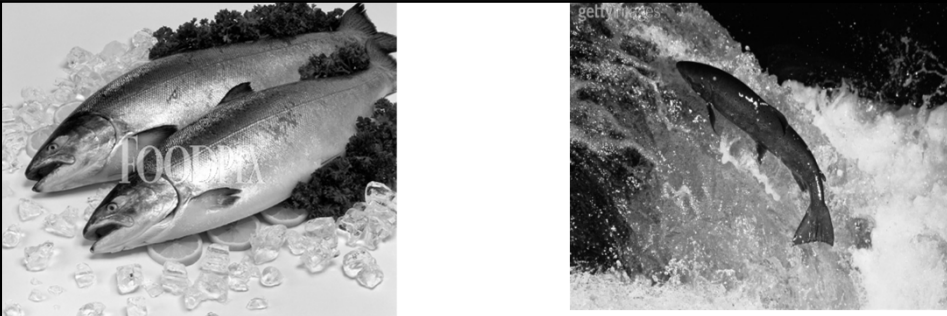
Arquivos Brasileiros de Cardiologia - Volume 84, Suplemento I, Abril 2005



α -Linolênico



EPA e DHA



100g	EPA + DHA (g)	Alfa linolénico (%)
Cavala	2,5	-
Sardinha	1,7	-
Arenque	1,6	-
Salmão	1,0	-
Truta	0,5	-
Bacalhau	0,2	-
Óleo de canola	-	9,0
Óleo de soja	-	7,08

Ácidos graxos Monoinsaturados

Azeite de oliva = 77% AGMI

Adherence to the Mediterranean diet, long-term weight change, and incident overweight or obesity: the Seguimiento Universidad de Navarra (SUN) cohort¹⁻⁵

Am J Clin Nutr 2010;92:1484-93.

Juan-José Beunza, Estefanía Toledo, Frank B Hu, Maira Bes-Rastrollo, Manuel Serrano-Martínez, Almudena Sánchez-Villegas, J Alfredo Martínez, and Miguel A Martínez-González

SUPLEMENTOS

NUTRICIONAIS: ausência

de efeito!!

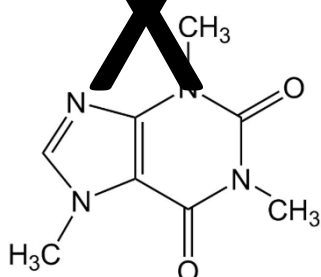
Ácido linoléico conjugado



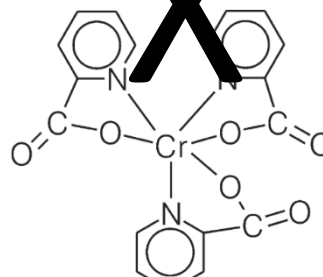
Óleo de coco

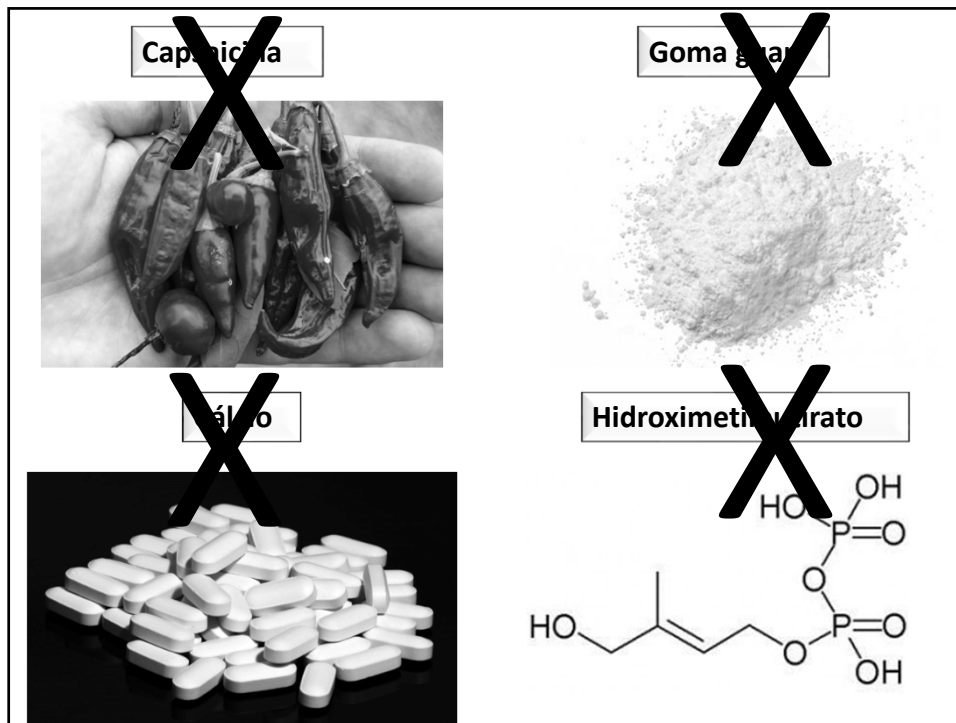


Cafeína



Crôm





Inadequate Hydration, BMI, and Obesity Among US Adults: NHANES 2009-2012

Tammy Chang, MD, MPH, MS^{1,2}
 Nibin Ravi, MPH¹
 Melissa A. Plegue, MA¹
 Kendrin R. Sonneville, ScD, RD¹
 Matthew M. Davis, MD, MAPP^{3,4,6}

ABSTRACT
PURPOSE Improving hydration is a strategy commonly used by clinicians to prevent overeating with the goal of promoting a healthy weight among patients. The relationship between weight status and hydration, however, is unclear. Our objective was to assess the relationship between inadequate hydration and BMI and inadequate hydration and obesity among adults in the United States.

Ann Fam Med, 2016; 14(4):320-4.

Hidratação

40 and 50 mL/kg/dia

Eur J Clin Nutr. 2012;66(12):1282-1289