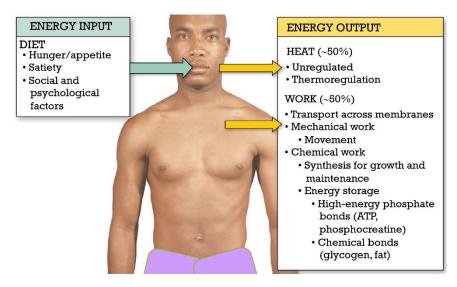
# **NUTRITION**

## **ENERGY REQUIREMENTS OF THE BODY**

## What are the energy requirements of the body?

- Energy is not a nutrient
- But is required in the body for metabolic processes, physiologic functions, muscular activity, heat production, growth and synthesis of new tissues
- It is released from food components by oxidation
- We need:
  - Macronutrients
    - Carbohydrates (e.g., grains, potatoes, sugars, bread)
    - Proteins (e.g., meat, fish, chicken, eggs, soy, milk)
    - Fats/lipids (e.g., oils, butter, margarine)
  - Micronutrients
    - Vitamins (e.g., fruit, veg, meat, liver, milk)
    - Minerals (e.g., milk, meat, fruit, veg, supplements)
  - Water



#### We can apply the concept of mass balance to energy balance

• Changes to the body's energy stores result from the difference between the energy input and energy used

#### **TOTAL BODY ENERGY = STORED ENERGY + ENERGY INTAKE - ENERGY OUTPUT**

- Energy intake: from the nutrients we consume
- Energy output: combination of work performed, and heat lost

## **ENERGY OUTPUT = WORK + HEAT**

• At least half of our energy released in chemical reactions is lost as waste

#### Work...takes one of three forms

- Transport work
  - Molecules over a membrane
  - o Materials in and out of the body and their transfer between compartments
- Mechanical work
  - o Uses intracellular fibres and filaments to create movement
  - o Includes
    - External work movement by skeletal muscle

- Internal work movement of cytoplasmic vesicles
- Chemical work
  - Used for growth, maintenance, storage of information & energy
  - Subdivided into synthesis and storage
    - Short term energy is stored in <u>high-energy phosphate</u> compounds such as ATP
    - Long-term energy is stored as chemical bonds of glycogen and fat
- Most of energy-consuming work unconscious
- We can voluntarily increase energy output body movement
- Energy intake can be controlled
  - Excess weight gain -> obesity
  - Insufficient weight loss -> malnutrition

#### ENERGY INTAKE CAN BE ESTIMATED

Energy intake (consumption of food) and energy output (expenditure through heat loss and work)

#### **Direct Calorimetry**

Measures the total energy content of food

- Food is burned in an instrument called a bomb calorimeter
- Heat is released, trapped, measured
- The heat released = direct measure of the energy content of the burned food
- Measured in kilocalories (kcal)
  - 1 kilocalorie a Calorie (C) = the amount of heat needed to raise the temperature of 1 litre of water by 1°C
- The metabolic energy content of food is slightly less than total energy
  - Most foods cannot be fully digested or absorbed

#### Indirect Calorimetry

Estimates metabolic rate as a measure of energy expenditure

Oxygen consumption reflects energy use:

- Oxygen consumption
  - The rate at which the body consumes oxygen as it metabolizes nutrients
- Carbon dioxide production
  - Aerobic metabolism consumes O<sub>2</sub> and produces CO<sub>2</sub>
- Ratio of CO<sub>2</sub> to O<sub>2</sub>
  - The ratio of CO₂ to O₂ consumed (Respiratory Quotient, RQ or Respiratory exchange rate (RER)
  - o RQ/RER varies with the composition of the diet
  - o High of 1.0 for a pure carbohydrate diet to 0.8 for a pure protein diet and 0.7 for pure fat

#### METABOLIC RATE

Metabolic rate is calculated by multiplying oxygen consumption by the number of kilocalories metabolized per litre of oxygen consumed

#### Metabolic rate = energy expenditure

METABOLIC RATE (KCAL/DAY) =  $LO_2$  CONSUMED/DAY X KCAL/ $LO_2$ 

- A mixed diet with an RQ of 0.8 requires 1 litre of O₂ for each 4.8 kcal metabolized
- For a 70 kg man with a resting oxygen consumption of 430 L/day
- Resting metabolic rate