



Higher protein, low GI diets – evidence and practical considerations

Manny Noakes

CAFHS and SAF Workshop – Sustainable diets

CSIRO Animal Food and Health Sciences
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Cardiometabolic effects of energy-restricted high-protein compared with high carbohydrate diets: a meta-analysis of randomized controlled trials.

[Wycherley et al Am J Clin Nutr. 2012](#)

24 weight-loss trials (n= 1063) that compared isocaloric diets matched for fat intake but differed in protein and carbohydrate.

HP diet produced more favorable changes in:

- body weight (-0.79 kg)
- fat mass (FM; -0.87 kg)
- triglycerides (-0.23 mmol/L)
- mitigation of reductions in lean mass (+0.43 kg)
- resting energy expenditure (REE +595.5 kJ/d)
- Greater satiety with HP in 3 of 5 studies



Intake of total protein, plant protein and animal protein in relation to blood pressure: a meta-analysis of observational and intervention studies.

Tielemans et al J Hum Hypertens. 2013

8 cross-sectional studies (n=48 985),
4 prospective studies (n=11 761)
and 17 RCTs (n=1449).

For RCTs that used carbohydrate as a control, the pooled BP effect was -2.11 mm Hg systolic for contrast in protein intake of 41g/d.

Associations of plant protein and animal protein with BP were broadly similar.

Increasing protein at the expense of carbohydrates may have a SMALL beneficial effect on BP independent of protein source.



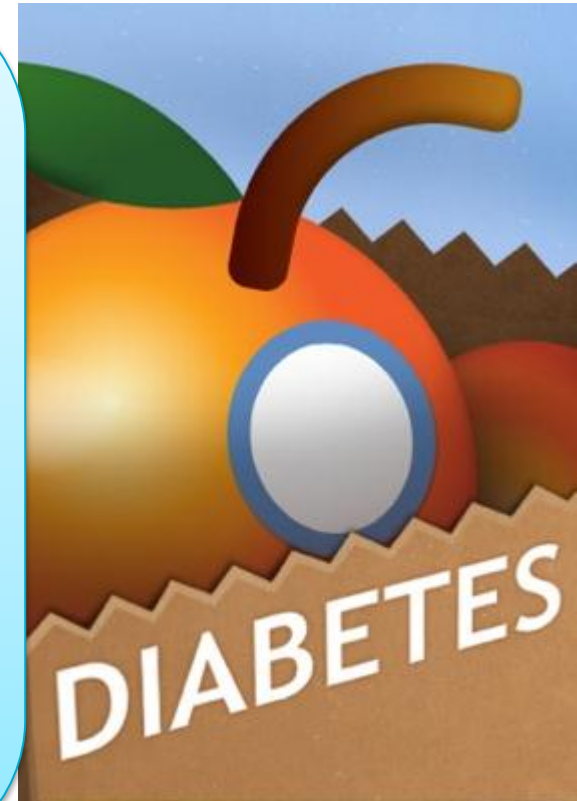
Systematic review and meta-analysis of different dietary approaches to managing type 2 diabetes.

Ajala et al AJCN 2013

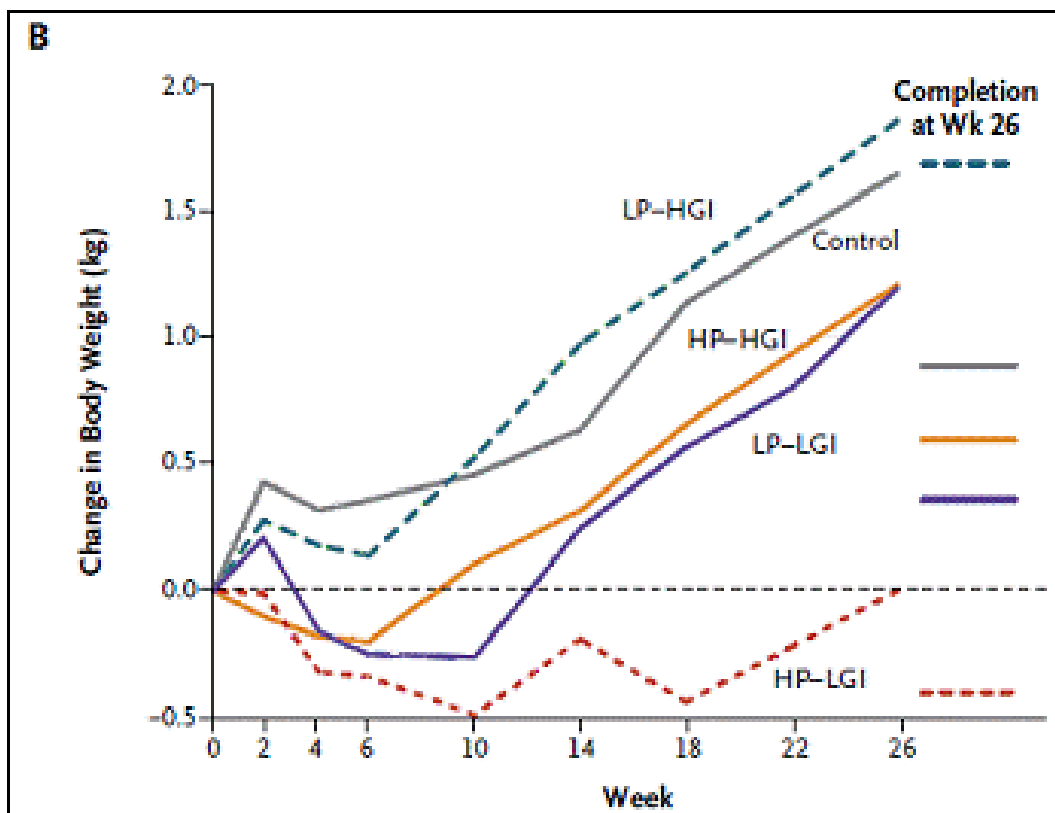
20 RCTs ≥ 6 mo (n = 3073) comparing low-carbohydrate, vegetarian, vegan, low-glycemic index (GI), high-fiber, Mediterranean, and high-protein diets with control higher carbohydrate diets.

The low-carbohydrate, low-GI, Mediterranean, and high-protein diets all led to a greater improvement in HbA1C - 0.12% (P = 0.04), -0.14% (P = 0.008), -0.47% (P < 0.00001), and -0.28% (P < 0.00001), respectively].

Low-carbohydrate, low-GI, Mediterranean, and high-protein diets effective in improving glycaemic control in the overall strategy of diabetes management.



Higher protein moderate carb low GI diet - most effective in maintenance of weight loss



22% protein
32% fat
43% carbohydrate
22g fibre
56 GI units

RESIST Trial – High Protein vs High Carb in obese adolescents

[Garnett et al J Clin Endocrinol Metab. 2013](#)

Context: Prediabetes and clinical insulin resistance in adolescents are rapidly emerging clinical problems with serious health outcomes.



- Efficacy of 2 structured isocaloric lifestyle interventions, differing in protein/carb composition on insulin sensitivity in metformin treated adolescents.
- 98 subjects (58 girls) completed the 6-month intervention.
- After 6 months the mean insulin to glucose ratio decreased by 7.2% and BMI decreased by 9%
- Both dietary patterns effective with no significant differences in outcomes between the diet groups

Renal effects of high-protein versus high carbohydrate weight loss diets

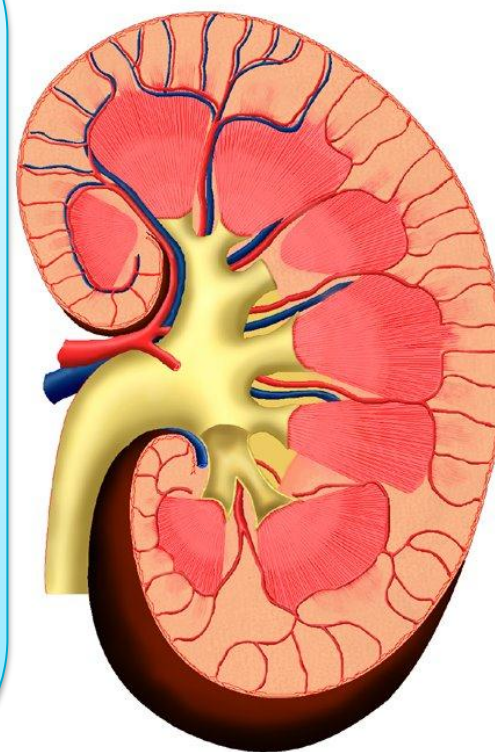
[Friedman et al Clin J Am Soc Nephrol. 2012](#)

307 obese adults without serious medical illnesses were randomly assigned to a low-carbohydrate high-protein or a high carbohydrate weight-loss diet for 24 months.

Main outcomes – markers of renal function.

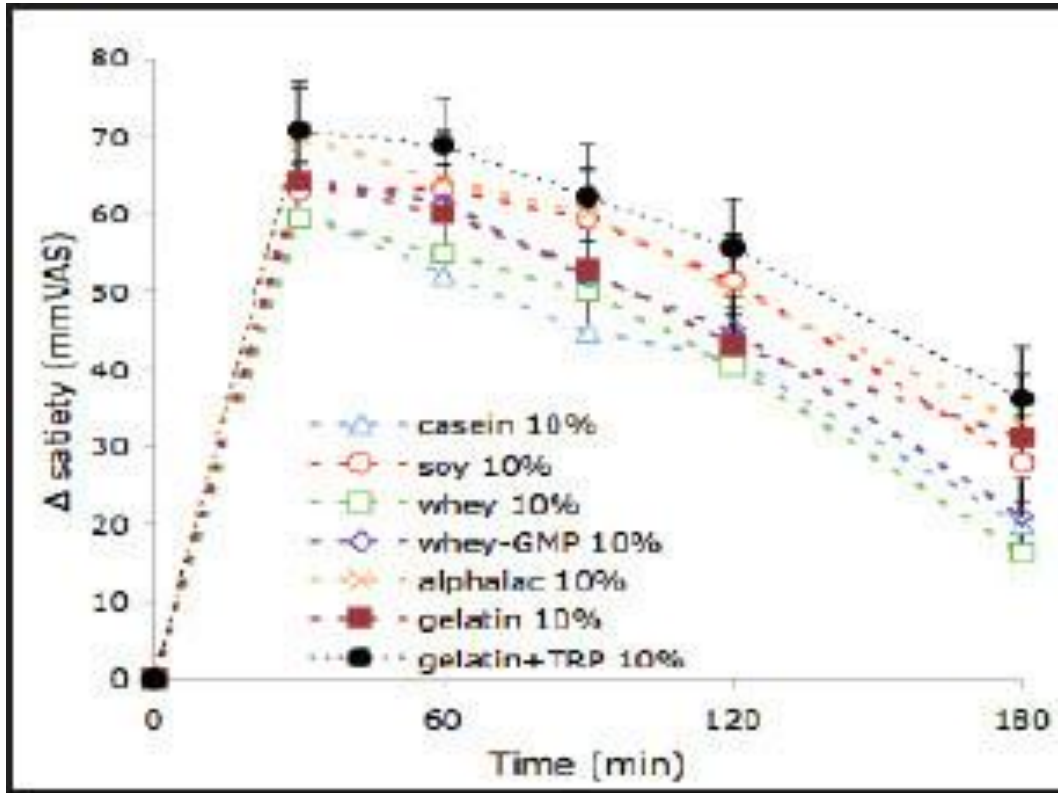
CONCLUSIONS:

In healthy obese individuals, a low-carbohydrate high-protein weight-loss diet over 2 years was not associated with noticeably harmful effects on GFR, albuminuria, or fluid and electrolyte balance compared with a low-fat diet.



Protein ingredients and acute satiety

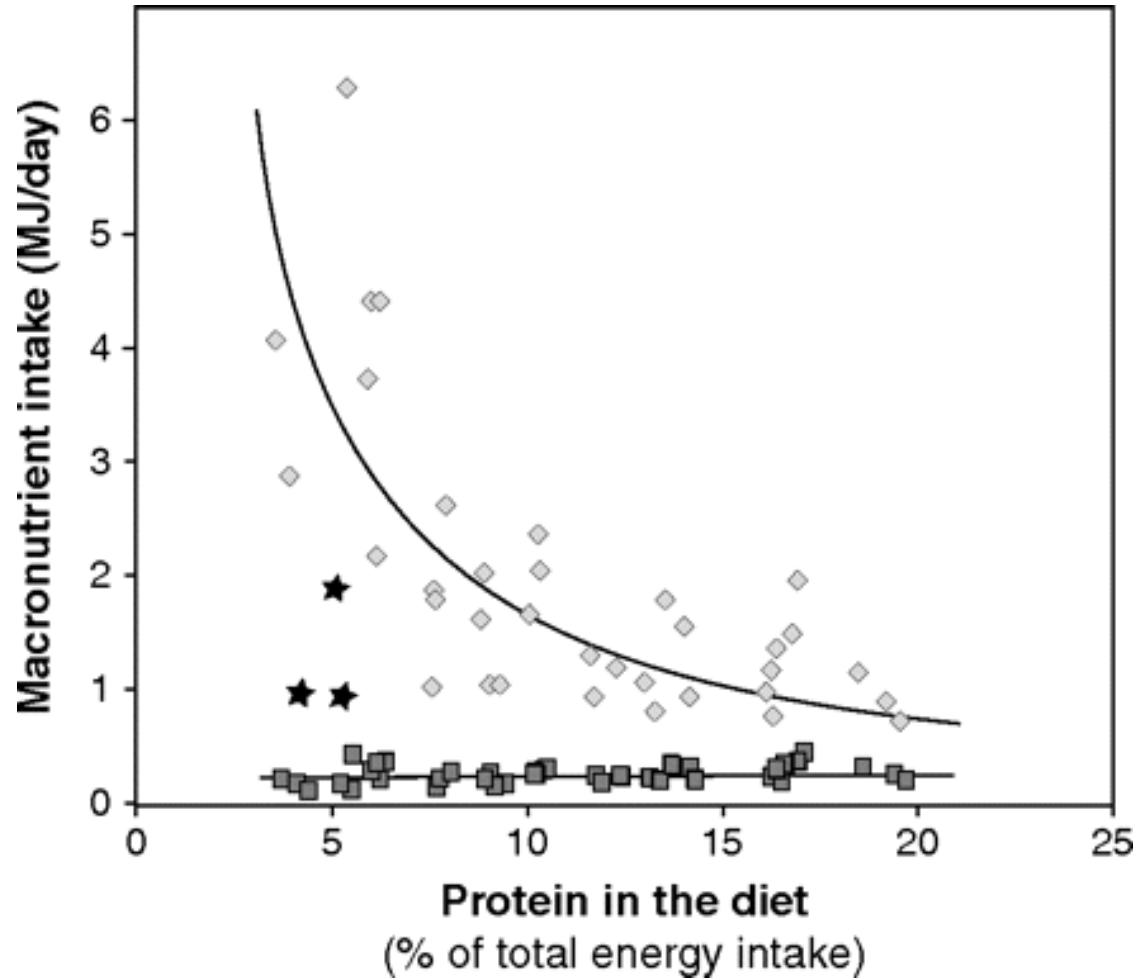
Veldhorst et al. Clin. Nutr. 2009



Satiety (3hrs) and food intake was significantly higher after breakfasts containing - gelatin, gelatin plus tryptophan, or alpha-lactalbumin.

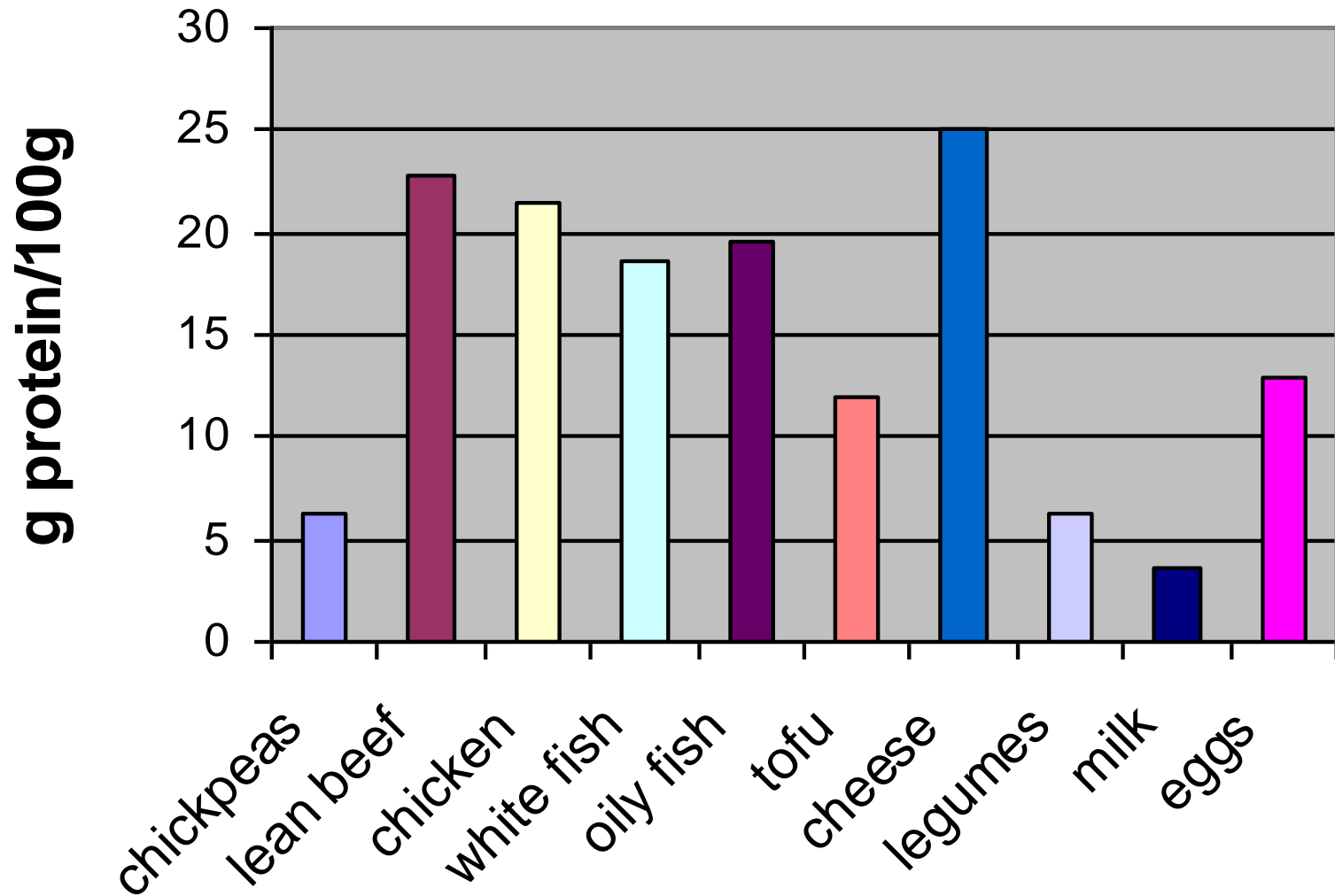
> Satiety with non essential AA?

Protein Leverage Hypothesis

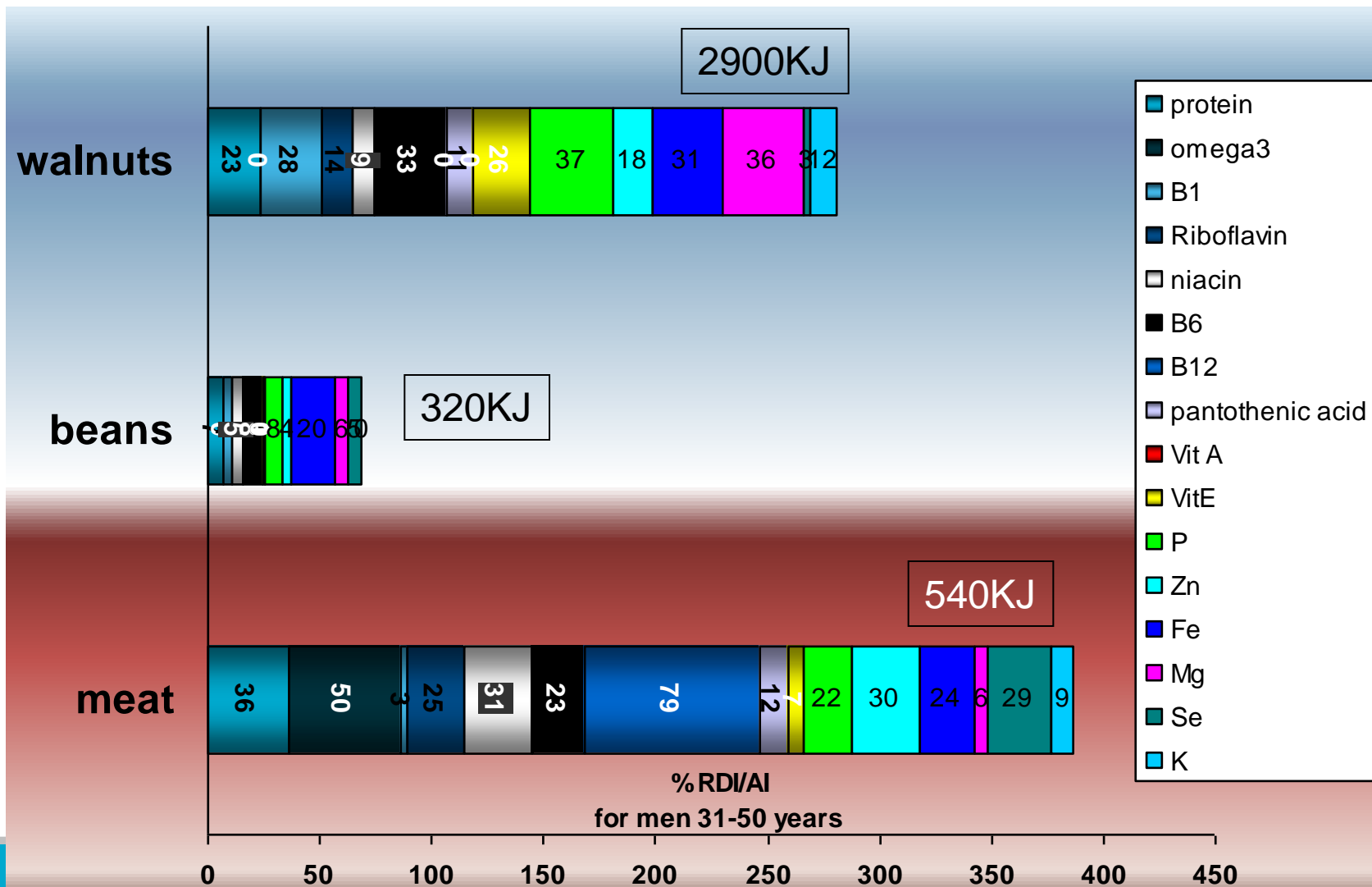


Felton, A.M., Felton, A., Raubenheimer, D., Simpson, S.J., et al. (2009) *Behavioral Ecology*, 20,685–690.

High Protein Foods



Protein Foods – More than protein Nutrients per 100g



How Much Protein Do We Eat?

**HIGHER PROTEIN
DIETS**

Protein consumed in Australia (grams per day)

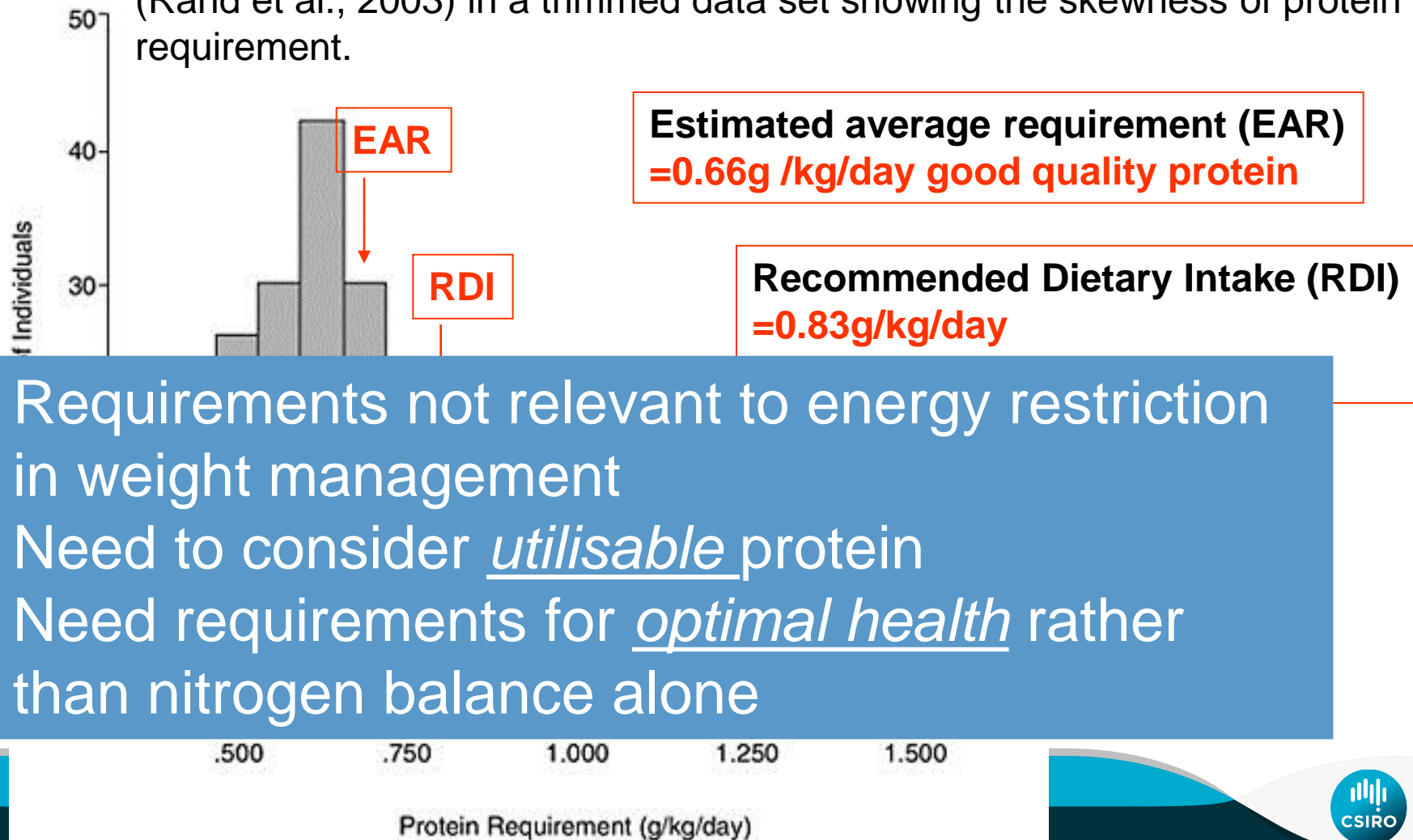
Males	5 th %	50 th %	95 th %
19-30y	77	115	186
31-49y	79	107	155
50-69y	63	96	144
Females			
19-30y	47	74	120
31-49y	50	73	107
50-69y	47	70	101

RDI Women
46 g/d(19-70 y)
58g /d(>70 y)

RDI Men
64 g/d (19-70 y)
80 g/d (>70 y)

Estimates of Protein Requirements

Distribution of the estimated protein requirements for 225 individuals (Rand et al., 2003) in a trimmed data set showing the skewness of protein requirement.



Foundation diets to meet nutrient needs are high in protein

Recommended average daily number of serves

Foundation Diets for women 19-50 years designed to attain RDI for each age group within energy needs of the smallest (150cm) and very sedentary (PAL = 1.4)

Protein foods 2.5 servers = 45g
 Grain foods = 5 serves = 15g
 Dairy = 2.5 serves = 25g
 Veg/fruit = 5 serves = 10g
 Fruit 2 serves = 2g
TOTAL PROTEIN = >90g

				Fruit	Grain (cereal) foods, mostly wholegrain, such as breads, cereals, rice, pasta, noodles, polenta, couscous, oats, quinoa and barley	Lean meat and poultry, fish, eggs, nuts and seeds, and legumes/beans	Milk, yoghurt, cheese and/or alternatives (mostly reduced fat)	Approx. number of additional serves from the five food groups or discretionary choices
				2	6	3	2½	0-3
				2	6	2½	2½	0-2½
	70+	5	2	4½	2½	3½	0-2½	
Women	19-50	5	2	6	2½	2½	0-2½	
	51-70	5	2	4	2	4	0-2½	
	70+	5	2	3	2	4	0-2	
Pregnant	(19-50)	5	2	8½	3½	2½	0-2½	
Lactating	(19-50)	7½	2	9	2½	2½	0-2½	

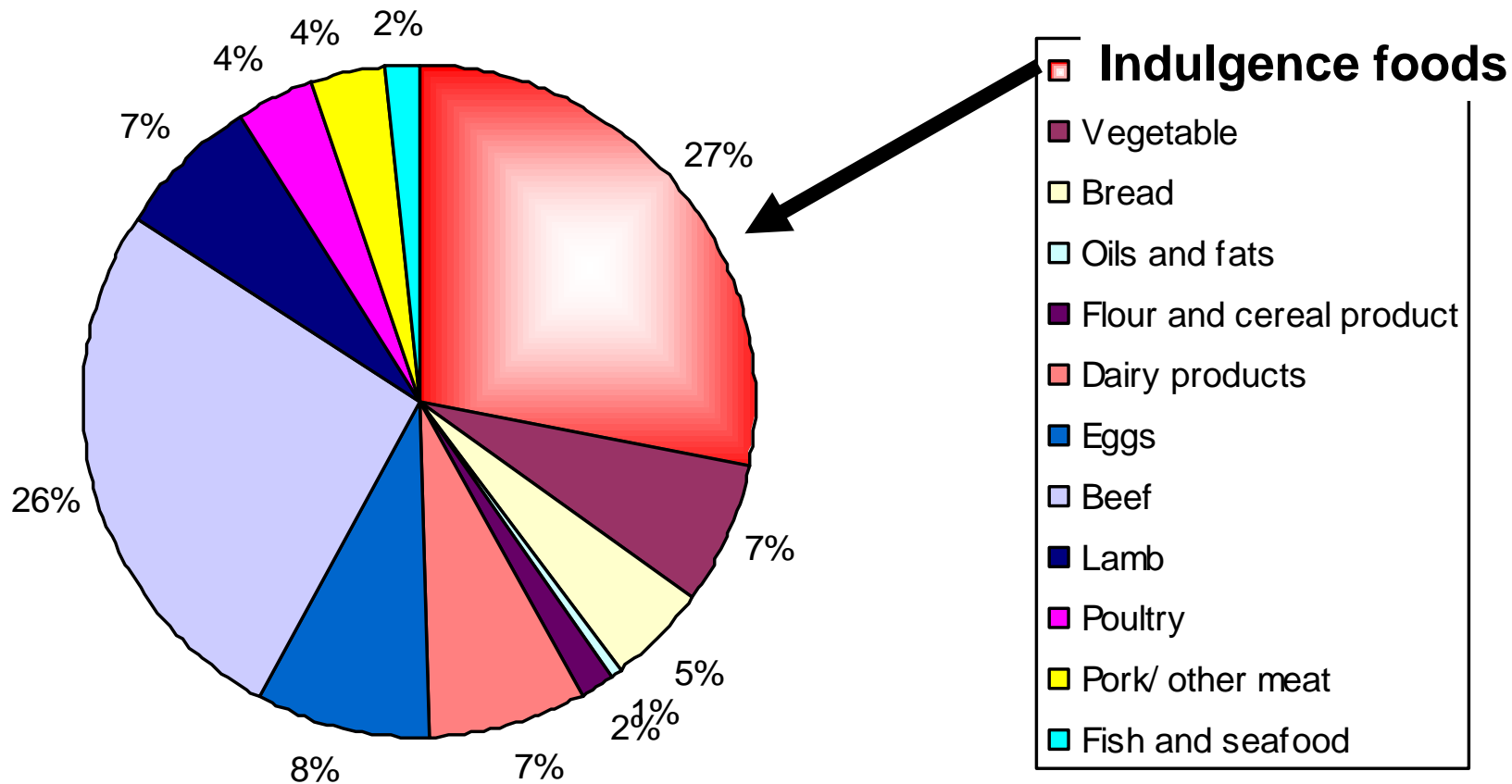


Protein foods – sustainability



Food related emissions in the Average Australian Diet

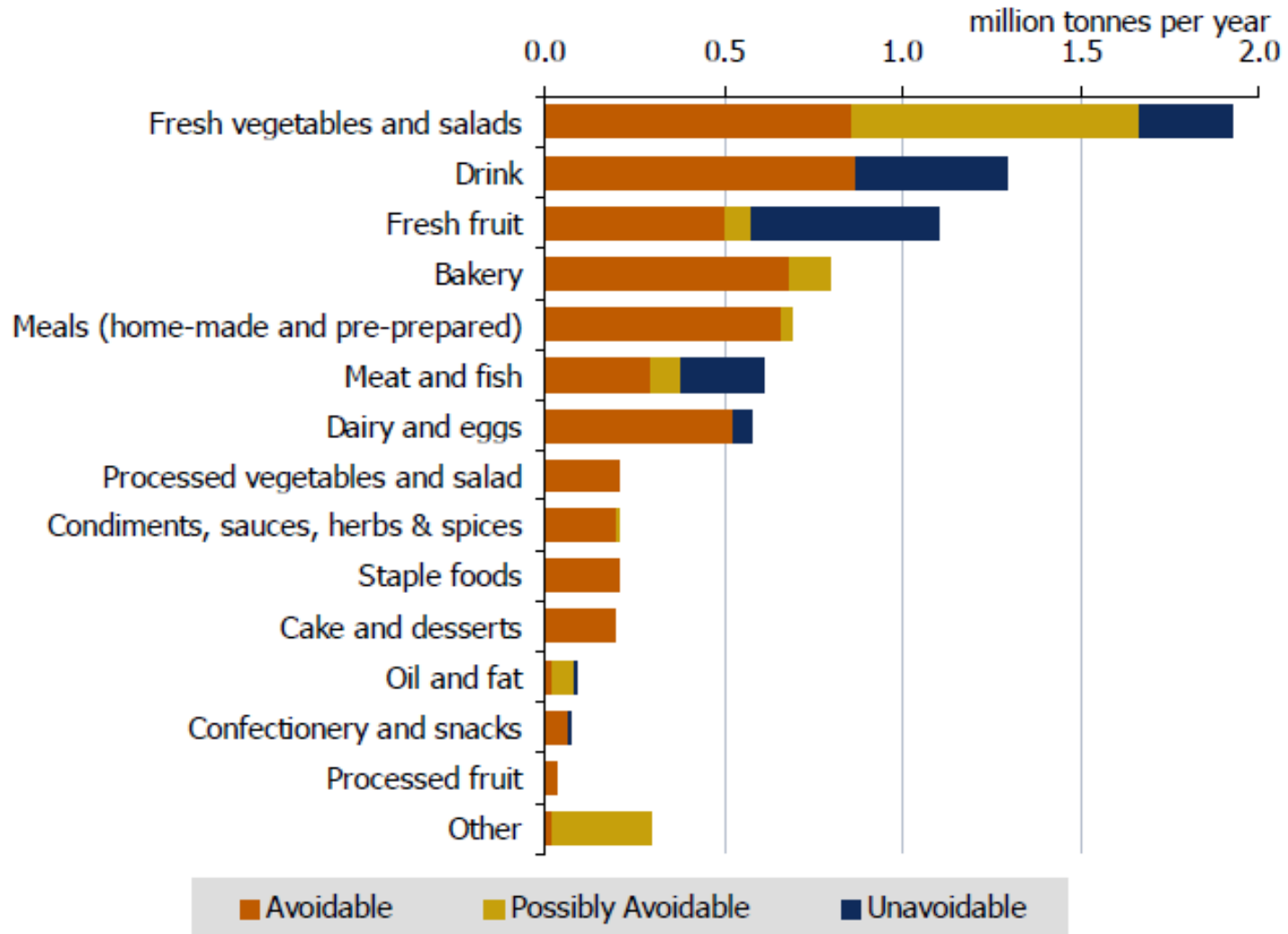
Proportion of food related GHG emissions



TOTAL 5043 X 1000 kg C02e

Food Waste

Figure 11: Weight of food and drink waste by food group, split by avoidability



Summary Points

High protein low GI diets for weight management have supportive evidence for dietary pattern of choice for weight management.

Protein foods are nutrient dense and need to be consumed as part of a balanced dietary pattern.

For western economies, reduction in environmental footprint and health improvements can be achieved readily without overly limiting nutrient dense protein foods in the diet by

- Wasting less food

- Eating fewer non nutritious foods (primarily refined carbohydrates)

Thank you

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