

Nutrition and Aging

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Agenda

- Nutrition needs for healthy aging
- Chronic disease prevention
- Mediterranean Diet
- Nutritional supplements
- Label Reading
- Meal Planning
- Questions and Answers

Seniors' Health



 Canadians are enjoying longer life spans and better health than ever before

 More than 41% of Canada's seniors are in very good or excellent health

1. Fewer calories but more nutrients

- Poor absorption of B12, Vitamin D, Calcium
- Increased absorption of Iron and Vitamin A

- 3 servings of low fat Milk and Alternatives/day
- Include meat, fortified grain products and fruits and vegetables



2. Bone mineral density loss as we age

- Decrease in Calcium absorption from foods
- Increase in Calcium loss from bones
- Reduction in synthesis of Vitamin D in skin and kidneys
- Less sun exposure

- 3 servings of low fat Milk and Alternatives/day
- Weight bearing exercises

3. Digestive system problems associated with chronic disease

- Gastritis: low acid production and bacteria overgrowth resulting in low iron and B12 absorption
- Gastro Esophageal Reflux Disease (GERD): age can weaken the esophageal sphincter, reduced saliva production
- Delayed gastric emptying: early satiety

- Gastritis- ensure normal iron and B12 status
- GERD
 - Avoid trigger foods (caffeine, spicy foods, citrus, tomato, fried foods)
 - Avoid laying down 1-2 hrs after eating
- Delayed stomach emptying
 - Small frequent meals
 - Sip liquids between meals not with meals

4. Sensory changes as we age

- Taste changes caused by chronic disease, medications, decreased saliva production
- Decreased sensitivity to salt
- Olfactory changes: 50% >65 and 75% >80 have impaired sense of smell
 - Results in ~100cals reduction in intake/day
 - More difficult to detect spoilage

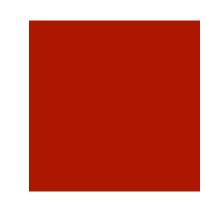
- Taste:
 - Seasoning foods well without salt
 - Try new foods
- Smell: Food Safety
 - Don't cross contaminate: separate raw and cooked foods
 - Cook foods to a safe temperature
 - Refrigerate cooked foods within 2 hours
 - When in doubt, throw it out!

5. Poor oral health can lead to poor nutrition

- Thickened and reduced saliva
- Tooth and bone loss
- Ill-fitting dentures

- Drink plenty of water for hydration
- Practice good oral care and have regular dental check ups
- Have dentures refitted as needed





Heart Disease

■ Approx. 75% of adults >65 have heart disease

Risk Factors:

- High blood pressure
- High cholesterol
- Diabetes
- Obesity



- Reduce saturated and trans fats
- Increase healthy fats
- Increase dietary fiber
- Limit salt
- Increase aerobic activity i.e. walking

Type 2 Diabetes

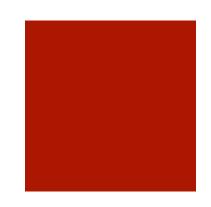
■ 1 in 5 adults >65 have diabetes

Risk Factors:

- Age over 40 increases risk
- Overweight
- Ethnicity
- Family History
- Sedentary



- Achieve and maintain a healthy weight
- High fiber diet
- Increase physical activity
- Limit portions of carbohydrates to ¼ plate at meals



Osteoporosis

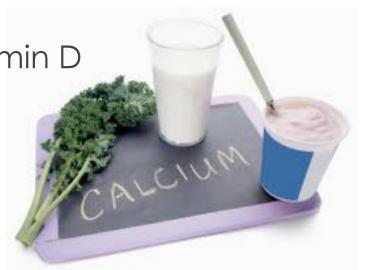
- 1 in 4 women over 50 have osteoporosis
- 1 in 8 men over 50 have osteoporosis

Risk Factors:

Post-menopausal women

Poor intake of calcium and vitamin D

- Hx of fractures
- Family history



- 3 servings milk and alternatives/day
- Adequate Vitamin D intake
- Weight bearing activity

ion

Dementia

■ 1 in 11 Canadians over 65 has dementia

Risk Factors:

Risk for dementia doubles every five years after

age 65

Poor physical fitness

- Diabetes
- High Stress

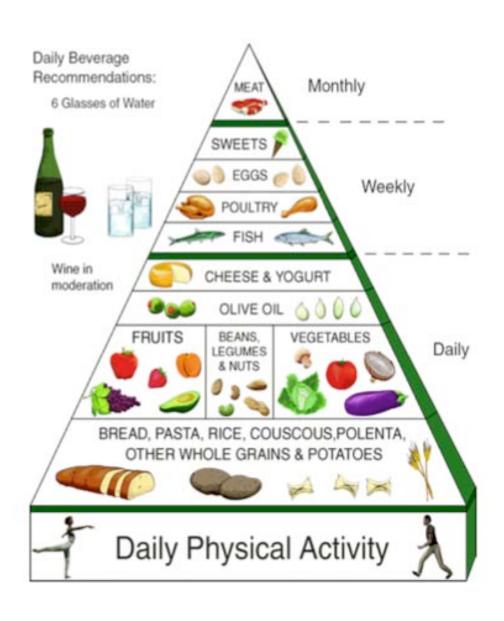


- Mediterranean diet may protect against Alzheimer's disease and cognitive impairment
- Antioxidant-rich foods: colourful fruits and vegetables
- Healthy Fats: omega-3
- Intellectual stimulation

The Mediterranean Diet

- Lifestyle vs. 'diet'
- Associated with improved memory, reduced risk of mild cognitive impairment and dementia (48% lower risk)
- Lowered levels of inflammatory markers
- 70% reduction in mortality in people who had already had heart attack

The Mediterranean Diet



Antioxidants

- Antioxidants are nutrients in food that protect your cells from damage from free radicals
- Free radicals are unstable molecules that can damage your cells. Your body creates them when you digest food
- This cell damage may increase your risk of cancer, heart disease, cataracts, diabetes, or infections.
 Free radicals may also affect brain function.

Antioxidants

Many nutrients are antioxidants:

- Vitamin A
- Vitamin C
- Vitamin E
- Anthocyanins
- Beta carotene
- Catechins
- Ellagic acid
- Lutein
- Lycopene
- Resveratrol
- Selenium



Omega-3 Fatty Acids



- Polyunsaturated fatty acids: ALA, DHA & EPA
- Essential Fatty Acids
- Reduce heart disease risk & RA symptoms, may help prevent dementia
- Health Canada: F=1.1 grams ALA per day M=1.6 grams ALA per day



Omega-3 Fatty Acids

- ALA: flaxseed, hemp seeds, canola oil, soybean oil, walnuts
- EPA & DHA: 2 servings of fatty fish per week
- → salmon, mackerel, herring, sardines, trout
- To help the body change ALA to DHA and EPA, avoid foods high in saturated and trans fats
- Supplements may be necessary

Supplements to Consider



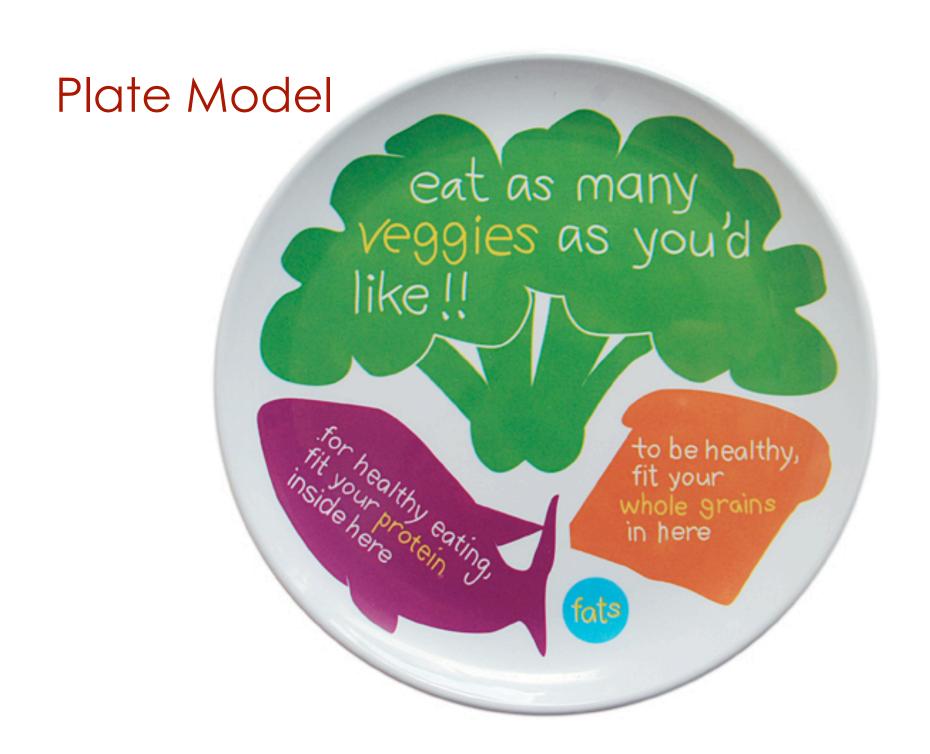
If you are not meeting your nutrition needs through your diet:

- Vitamin B12 = 2.4mcg/day*
- Vitamin D = 800-2000 IU/day**
- Calcium = 1200mg/day** from all sources
- Always discuss supplementation with your primary care provider

^{*}Health Canada

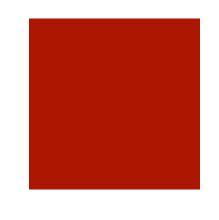
^{**} Osteoporosis Canada





Grains and Starches

- Key Message: Choose high fiber sources
- Portion: 1/4 plate
- Healthy Choices:
 - Brown rice
 - Whole grain breads and cereals
 - Quinoa, bulgar, and barley
 - Sweet potato



Vegetables and Fruits

- Key Message: Choose a variety of colours
- Portion: ½ plate or more for Vegetables and 1 medium fruit (fist size)
- Healthy Choices:
 - Green: Spinach, kale, salad greens, broccoli
 - Orange: Carrots, oranges, peppers
 - Red: Berries, tomatoes
 - Purple: Eggplant

Protein



- Key Message: Choose lower fat sources
- Portion: meats aim for a palm size
- Sources:
 - Skinless poultry
 - Fatty fish (salmon, sardines, trout, mackerel)
 - Tofu, nuts, seeds, nut butters, lentils and legumes
 - Eggs
 - Limit red meat to 1-2x/week (trim fat)

Fats

- Key Message: Choose unsaturated fats
- Portion: up to 3 Tbsp per day
- Sources:
 - Plant-based oils (Olive, canola, flax seed)
 - Non-hydrogenated margarines (Becel)
 - Avocado
 - Low fat salad dressings

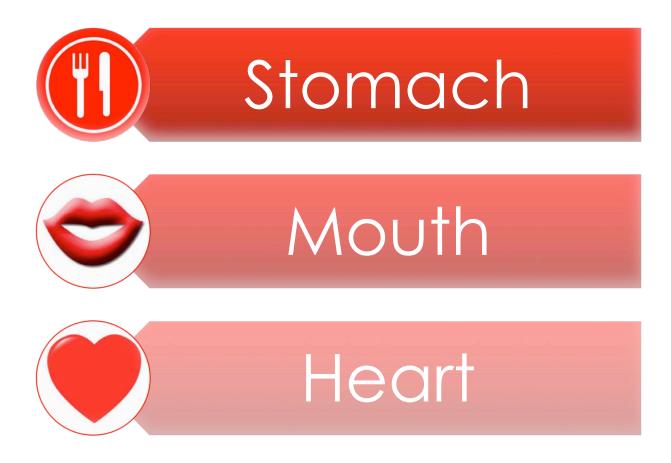


Milk and Alternatives

- Key Messages: Choose low fat source
- Portion: 1 cup milk or ¾ cup yogurt
- Sources:
 - Skim or 1% cow's milk
 - Unsweetened fortified soy or almond milk
 - Low fat plain yogurt (try Greek yogurt)
 - Fat free flavoured yogurt



Types of Hunger



Eating Mindfully

- 1. Identify the type of hunger
- 2. Eliminate distractions
- 3. Be in the moment
- 4. Reflect on your meal
- 5. Slow down
- 6. Assess your fullness
- 7. Stop when satisfied







As we age we need less calories in our diet

FACT

Dietitians of Canada, 2012



"Multi-grain" is the same as "whole grain."

MYTH



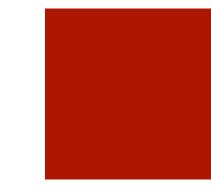
Fruit has too much sugar to be healthy.

MYTH



Only people with high blood pressure need to limit how much sodium they eat.

MYTH



Fact or Myth

The best way to limit your sodium intake is to stop using the salt shaker.

MYTH



Fact or Myth

A calcium supplement is recommended if you are not eating enough calcium-rich foods.

FACT



You need vitamin and mineral supplements to be healthy.

MYTH

Label Reading 101

in blue.

Serving Size — Make sure this matches up with what you're eating. If you eat six crackers, you'd triple all the numbers that follow!

Nutrition Facts

Nutrients —
Limit your intake
of the ones in red
to help prevent
diseases, and
make sure you
get enough of the
nutrients, vitamins,
and minerals

Serving Size 2 crackers (14 g) Servings Per Container About 21 Amount Per Serving Calories 60 Calories from Fat 15 % Daily Value* Total Fat 1.5g 2% Saturated Fat 0g 0% Trans Fat 0g Cholesterol Omq 0% Sodium 70mg 3% Total Carbohydrate 10g 3% Dietary Fiber Less than 1g 3% Sugars 0g Protein 2g Vitamin A 0% Vitamin C 0% Iron 2% Calcium 0% Percent Daily Values are based on a 2,000. calorie diet. Your daily values may be higher. or lower depending on your calorie needs: Calories: 2,000 2,500 Less than 65g Sat Fat Less than 20g 25gCholesterol Less than 300mg 300mg

Less than 2400mg 2400mg

300g

375g

Sodium

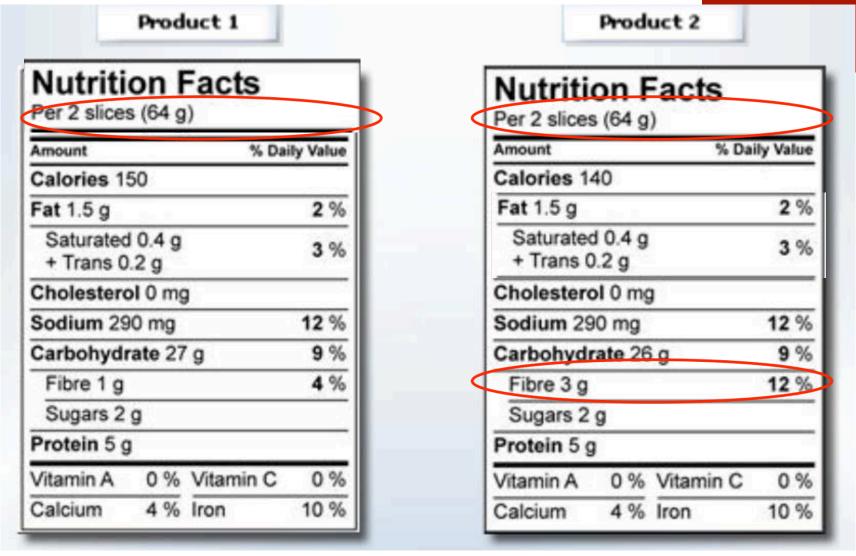
Total Carbohydrate

Dietary Fiber

Calories — Try to balance the number you eat with the number you use every day.

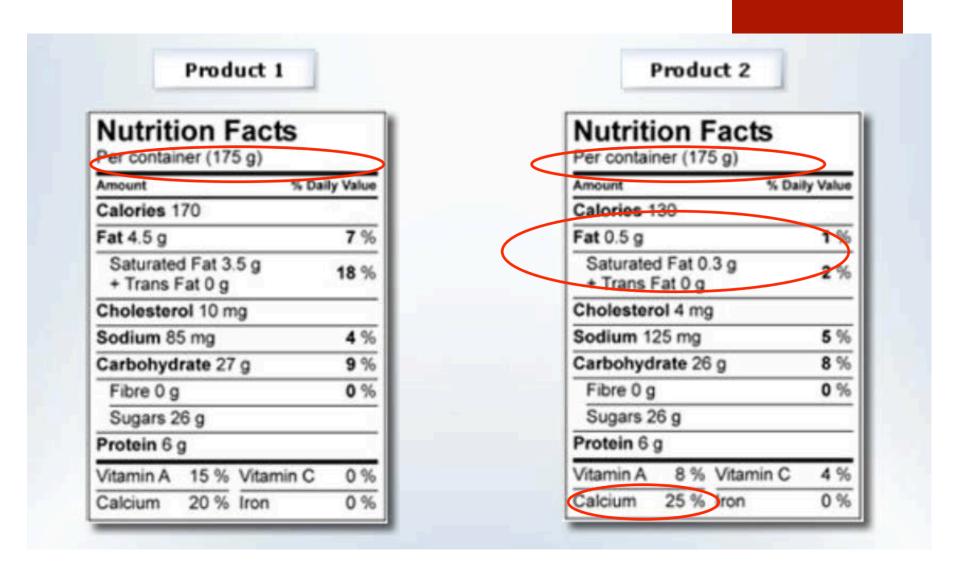
% Daily Value — Generally speaking, 5% or less is fairly low and 20% or more is high. The label numbers are based on a 2,000-calorie diet.

Which product has more fibre?

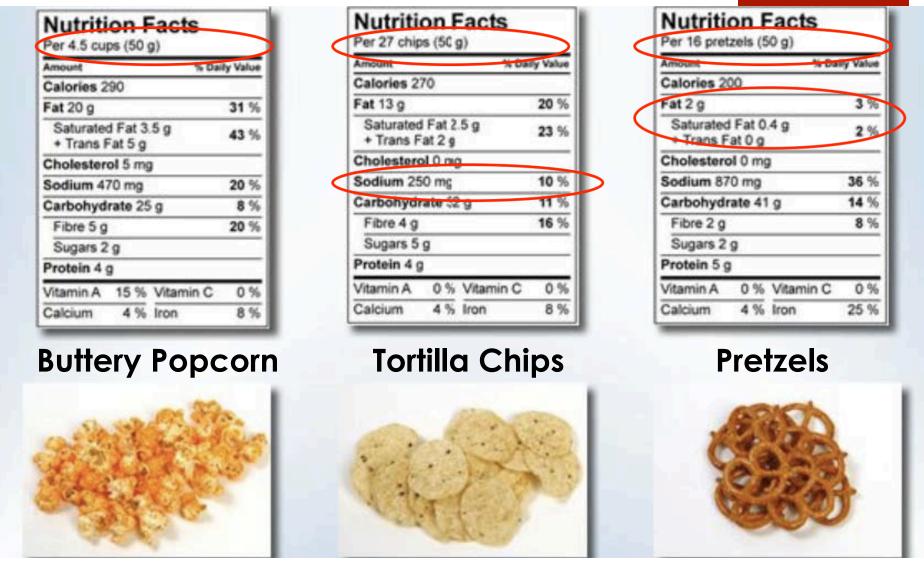


Health Canada, 2012

Which yogurt is better?



Which snack is better?



Meal Planning

- Plan for 3 meals a day
- → aim for 3-4 food groups per meal
- Healthy snacks may be necessary between meals
- → aim for 2 food groups per snack
- Pre-packaged foods can save time and energy
- →Use label reading skills, rinse canned products
- Cook in bulk and freeze leftovers

Meal Planning



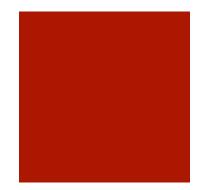
- Create a pleasant eating environment: table setting, music, candles
- Eat your meal on the porch, park bench
- Participate in potlucks or lunch groups
- Exchange recipes
- Use meal delivery services, when necessary

Take Home Messages

- 1. Your nutrition needs change as you age
- 2. Dietary changes can help to prevent or manage chronic diseases
- 3. The Mediterranean Diet is rich in antioxidants, fiber and healthy fats to improve your health
- 4. The plate model is a tool to manage portions, plan meals and enjoy a balanced diet
- Reading labels can help you make healthy food choices







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