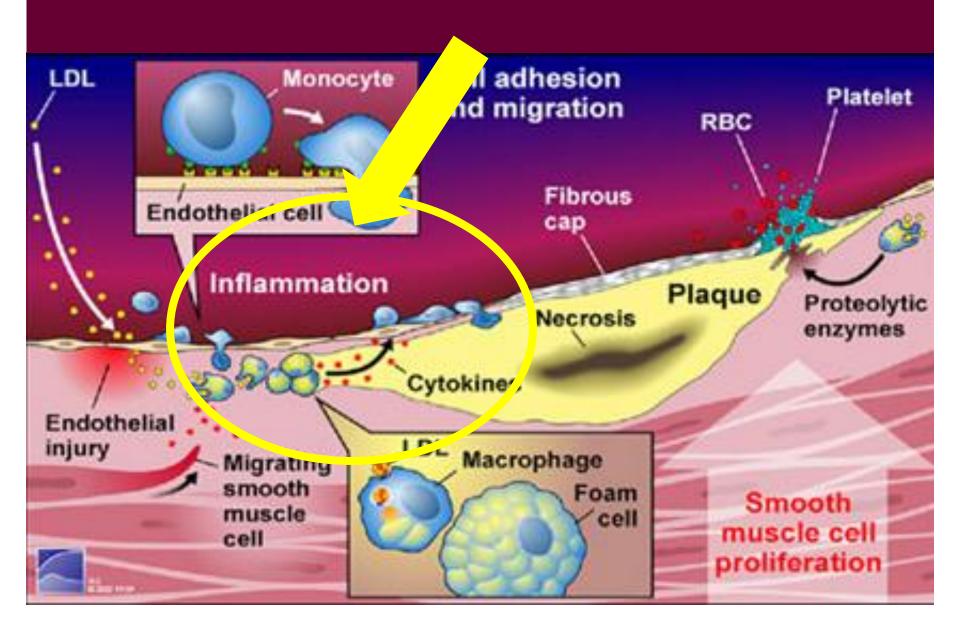
TATALAKSANA GIZI PENCEGAHAN DAN TERAPI PENYAKIT JANTUNG KORONER

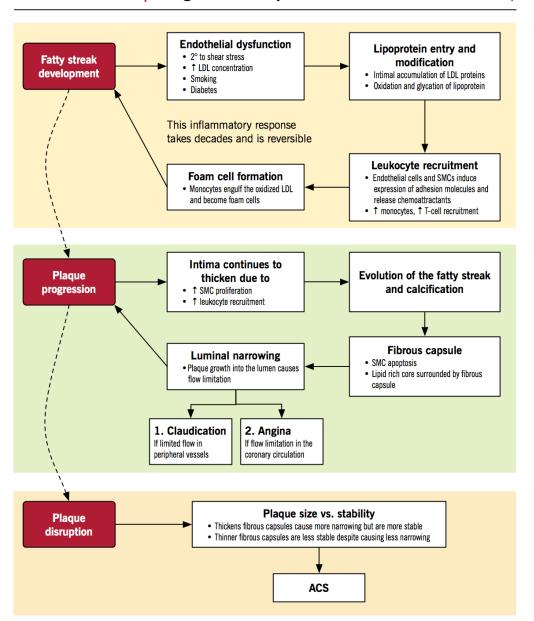
dr. Tirta Prawita Sari, M.Sc., Sp.GK



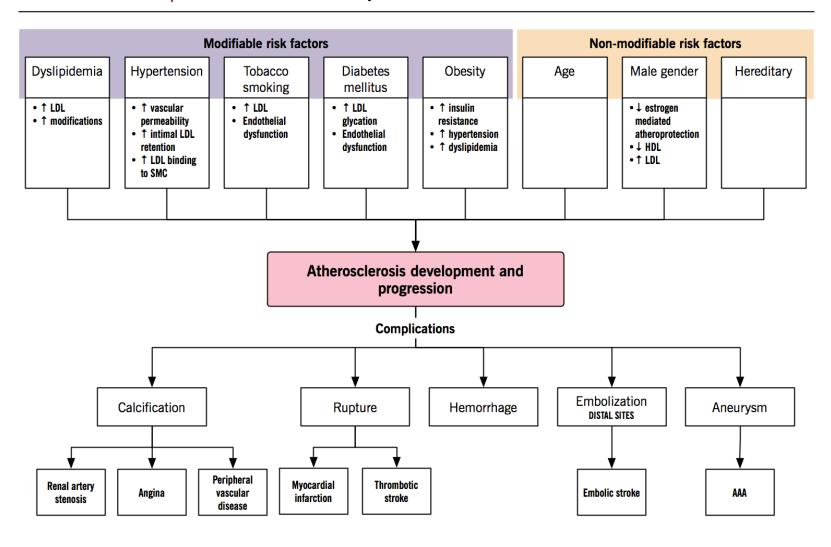
BERAWAL DARI: ATEROSKLEROSIS!

ATEROSKLEROSIS: PENYAKIT INFLAMASI!

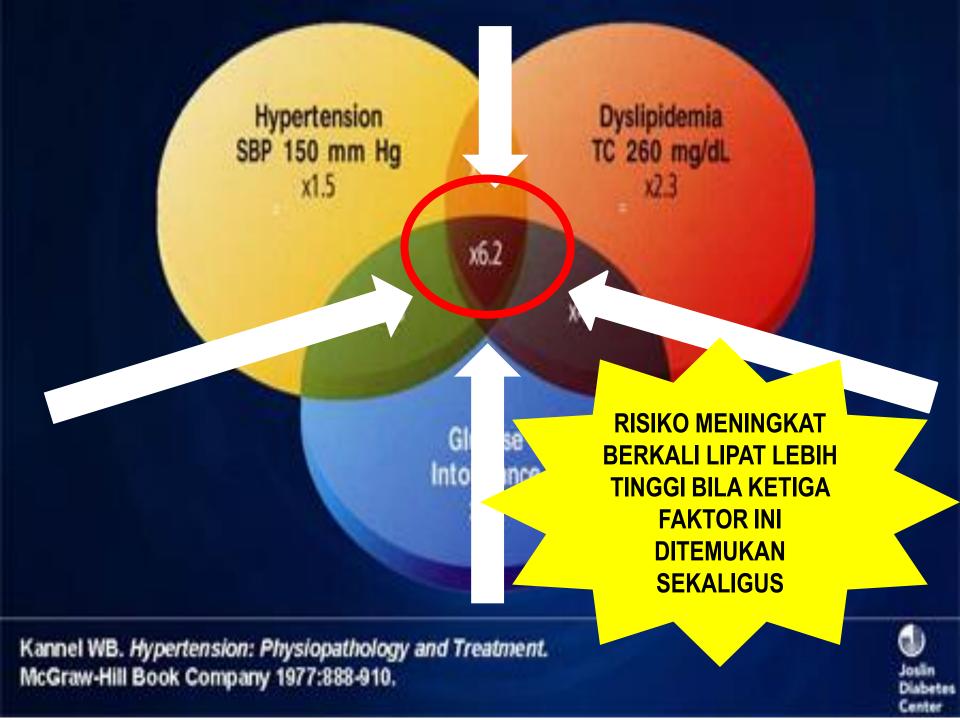


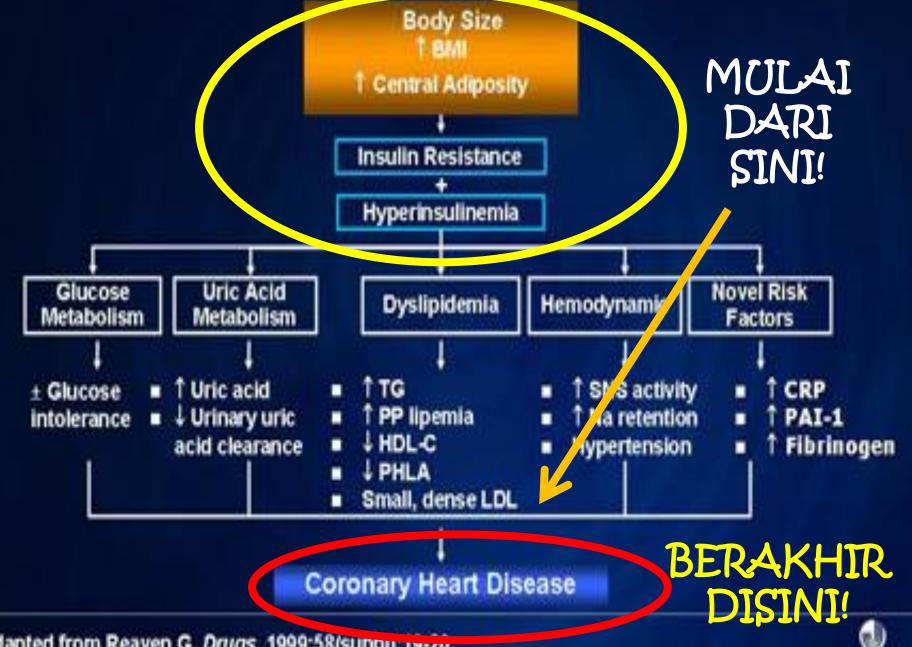


ATHEROSCLEROSIS | Risk factors and complications of atherosclerosis



INTI DARI PENCEGAHAN ATEROSKLEROSIS: ATASI INFLAMASI DAN FAKTOR DISLIPIDEMIA





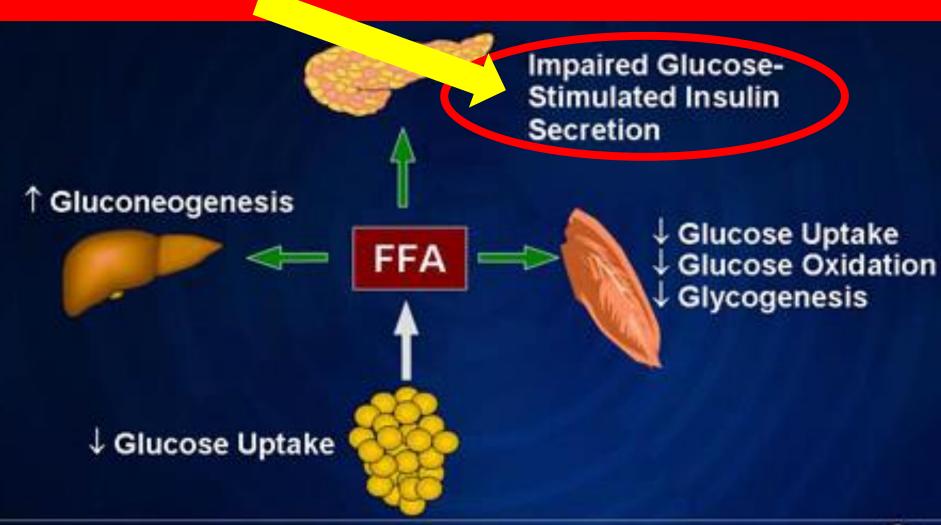
Adapted from Reaven G. Drugs. 1999;58(suppi): 19-20.



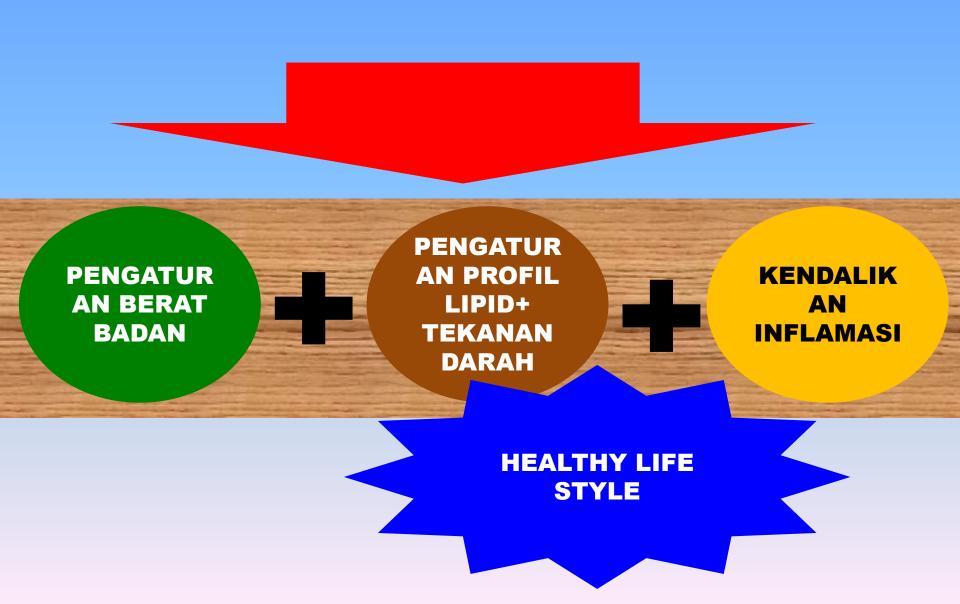


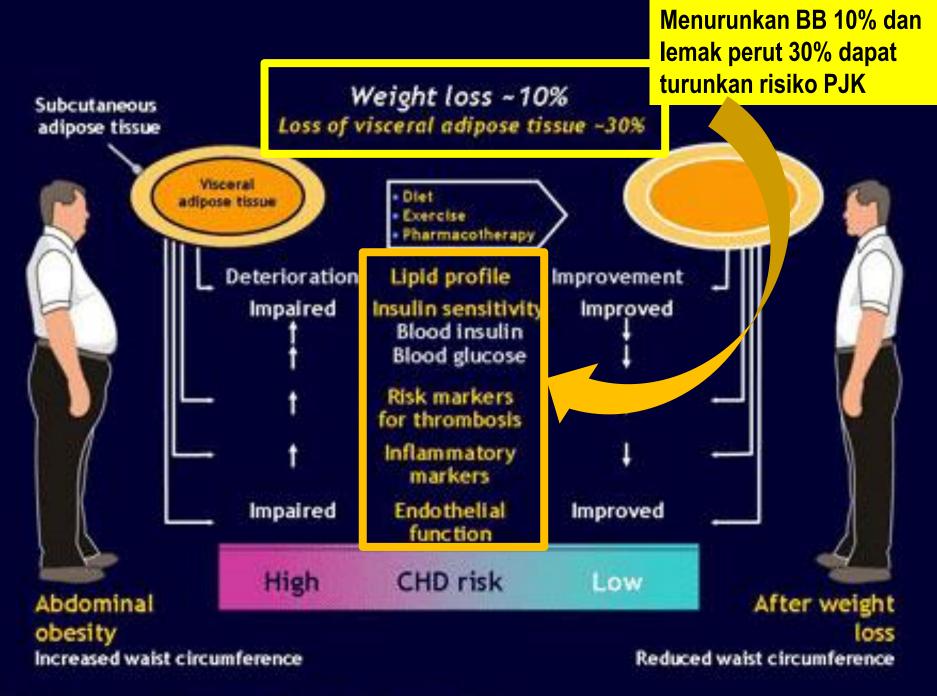
WASPADAI BERAT BADAN BERLEBIH DAN RESISTENSI INSULIN!

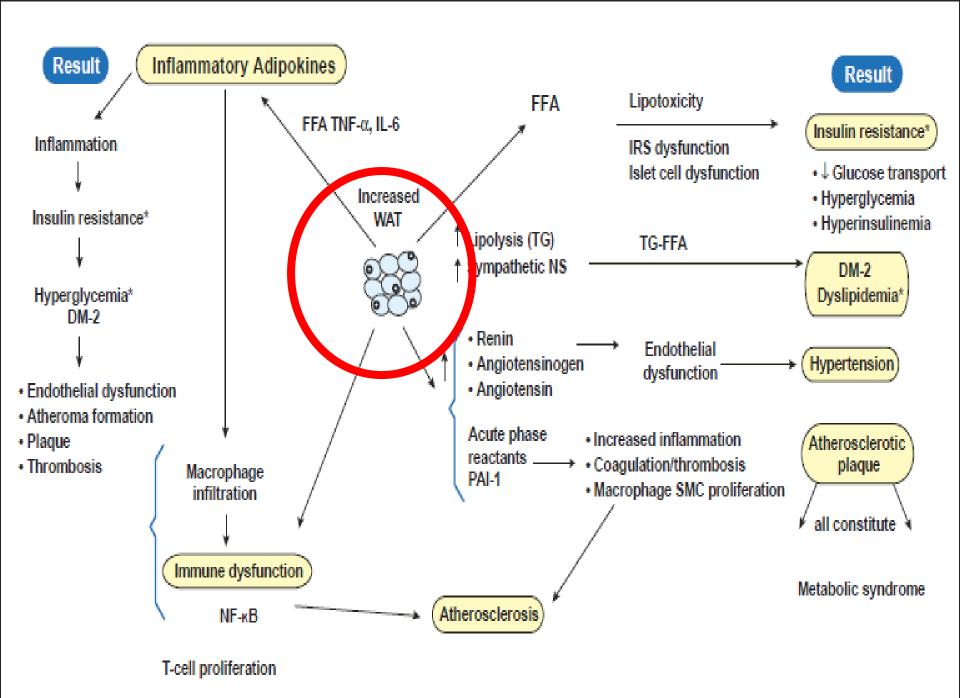
PENINGKATAN KADAR ASAM LEMAK BEBAS: PENYEBAB UTAMA RESISTENSI INSULIN



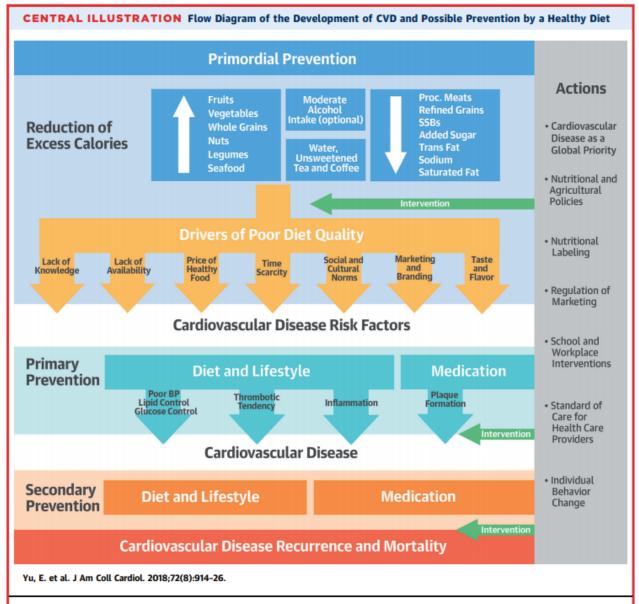
TUJUAN TERAPI GIZI





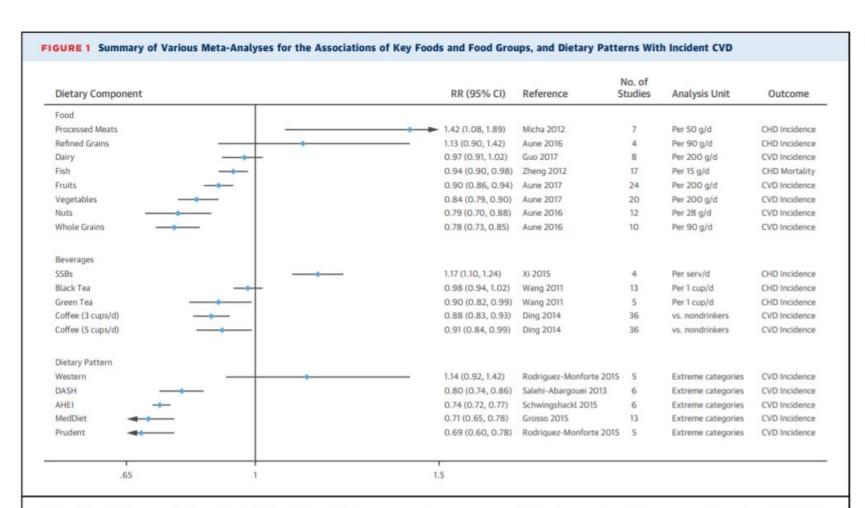


Sejumlah studi yang berhubungan dengan terapi diet dan risiko PJK



Avoiding excess calories is an integral part of halting the development of cardiovascular disease risk factors (i.e., primordial prevention). Unfavorable eating patterns are driven by a variety of biological, social, economic, and psychological factors, and a robust intervention from all levels of society may steer populations toward a healthier diet and prevent disease progression. Diet and other lifestyle changes remain crucial steps in primary and secondary prevention of cardiovascular disease, although the relative importance of medication and clinical procedures increases over time with disease progression. CVD = cardiovascular disease;

SSB = sugar-sweetened beverage.



High amounts of processed meat, SSBs, and refined grain consumption are associated with greater CVD incidence; moderate coffee and alcohol intake, and high fruit/vegetable, dairy (low-fat), whole grain, fish, and nut intake are associated with lower incidence. High adherence to Mediterranean, DASH, AHEI, and Prudent dietary patterns are significantly predictive of lower CVD incidence. AHEI = Alternative Healthy Eating Index; CHD = coronary heart disease; CI = confidence interval; CVD = cardiovascular disease; DASH = Dietary Approaches to Stop Hypertension; MedDiet = Mediterranean diet; RR = risk ratio; SSB = sugar-sweetened beverage.





Concept Paper

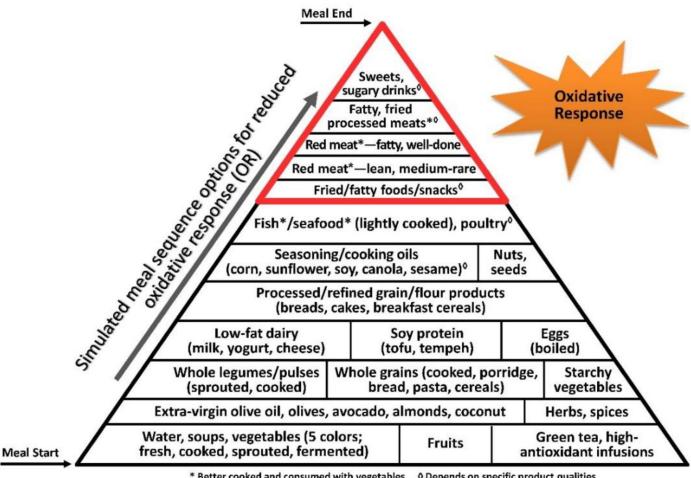
The Metabolic Concept of Meal Sequence vs. Satiety: Glycemic and Oxidative Responses with Reference to Inflammation Risk, Protective Principles and Mediterranean Diet

Niva Shapira

Department of Nutrition, School of Health Professions, Ashkelon Academic College, Ashkelon 78211, Israel; nivash@edu.aac.ac.il; Tel.: +972-(0)3-649-7998

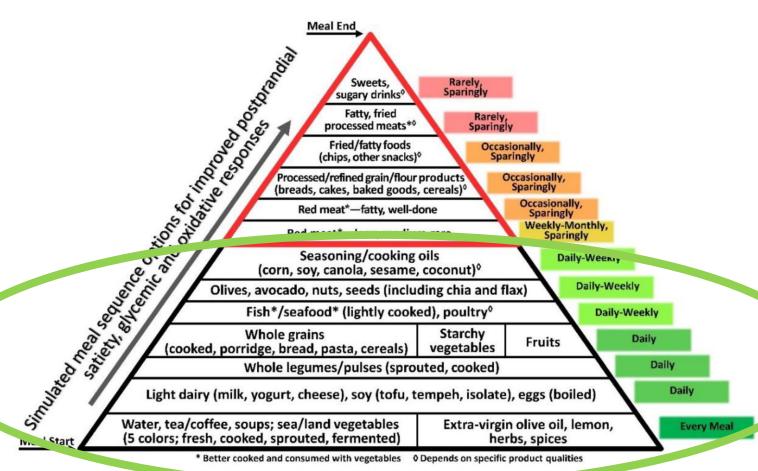
Received: 23 July 2019; Accepted: 17 September 2019; Published: 5 October 2019





^{*} Better cooked and consumed with vegetables • Depends on specific product qualities

The advised simulated meal sequence may further suggest decreasing portions and exclusions, especially of foods towards the upper levels (inside the red triangle).



The advised similar most sequence may further suggest decreasing a similar and exclusions, especially of foods towards the upper levels (inside the red triangle).

Nutrients 2019, 11(10), 2373

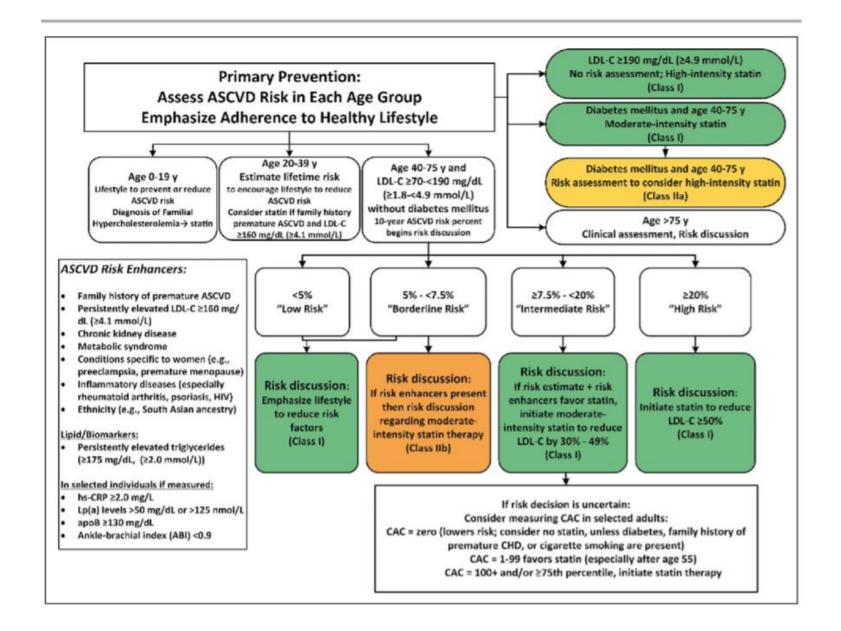
Five colour food



Phytochemical Contained in 5 Colors of Fruits and Vegetables



Purple	grapes, eggplant, blueberry, purple sweet potato anthoxanthins, resveratrol Effect – antioxidant effect, suppression and detoxification of carcinogens
Red	tomato, watermelon, strawberry, cherry Lycopene Effect – suppresses prostate cancer, lung cancer
Green	broccoli, spinach, avocado, green grapes, kale Lutein, sulforaphane Effect – prevents cancer formation and development
Yellow, Orange	orange, tangerine, carrot, pumpkin flavonoid Effect – prevents recurrence of breast cancer
White	garlic, onion, mushroom allicin, quercetin Effect – powerful anti-bacterial effect, prevents stomach cancer



Recommendations	NHLB1 Grade	Statements
	DIET	
LDL-C: Advise adults who would benefit from LDL-C lowering*	to:	
 Consume a dietary pattern that emphasizes intake of vegetables, fruits, and whole grains; includes low-fat dairy products, poultry, fish, legumes, nontropical vegetable oils, and nuts; and limits intake of sweets, sugar-sweetened beverages, and red meats. a. Adapt this dietary pattern to appropriate calorie requirements, personal and cultural food preferences, and nutrition therapy for other medical conditions (including diabetes). b. Achieve this pattern by following plans such as the DASH dietary pattern, the USDA Food Pattern, or the AHA Diet. 	A (Strong)	CQ1: ES4 (high), ES6 (low), ES8 (moderate), ES9 (moderate)
Aim for a dietary pattern that achieves 5%-6% of calories from saturated fat.	A (Strong)	CQ1: ES11 (high)
3. Reduce percent of calories from saturated fat.	A (Strong)	CQ1: ES11 (high), ES12 (moderate), ES13 (moderate)
Reduce percent of calories from trans fat.	A (Strong)	CQ1: ES14 (moderate), ES15 (moderate)

NHLBI Evidence

to the second se

BP: Advise adults who would benefit from BP lowering
--

 Consume a dietary pattern that emphasizes intake of vegetables, fruits, and whole grains; includes low-fat dairy products, poultry, fish, legumes, nontropical vegetable oils, and nuts; and limits intake of sweets, sugar-sweetened beverages, and red meats.

- Adapt this dietary pattern to appropriate calorie requirements, personal and cultural food preferences, and nutrition therapy for other medical conditions (including diabetes).
- Achieve this pattern by following plans such as the DASH dietary pattern, the USDA Food Pattern, or the AHA Diet.

2. Lower sodium intake.

3. a. Consume no more than 2,400 mg of sodium/d;

 Further reduction of sodium intake to 1,500 mg/d can result in even greater reduction in BP; and

 Even without achieving these goals, reducing sodium intake by at least 1,000 mg/d lowers BP.

4. Combine the DASH dietary pattern with lower sodium intake.

A (Strong)

CQ1: ES1 (low) ES3 (high), ES5 (high), ES6 (low),

ES7 (low),

ES8 (moderate)

A (Strong)

CQ2: ES1 (high),

ES2 (moderate),

ES3 (high), ES4 (high),

ES5 (high), ES8 (low),

ES9 (low)

B (Moderate) CQ2: ES2 (moderate),

ES3 (high)

A (Strong) CQ1: ES3 (high), ES5 (high),

ES8 (moderate)

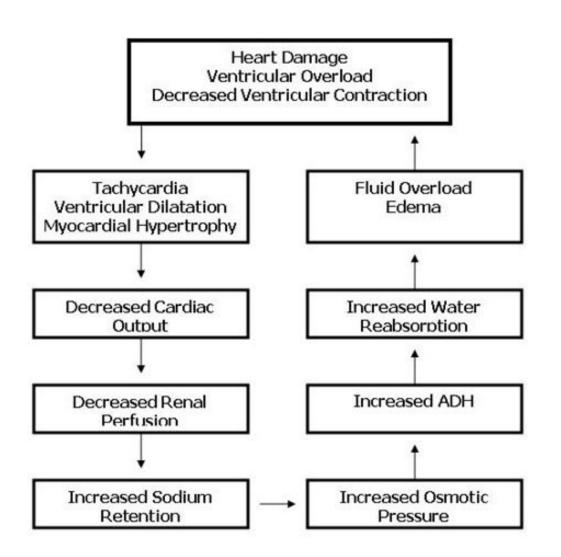
CQ2: ES1 (high),

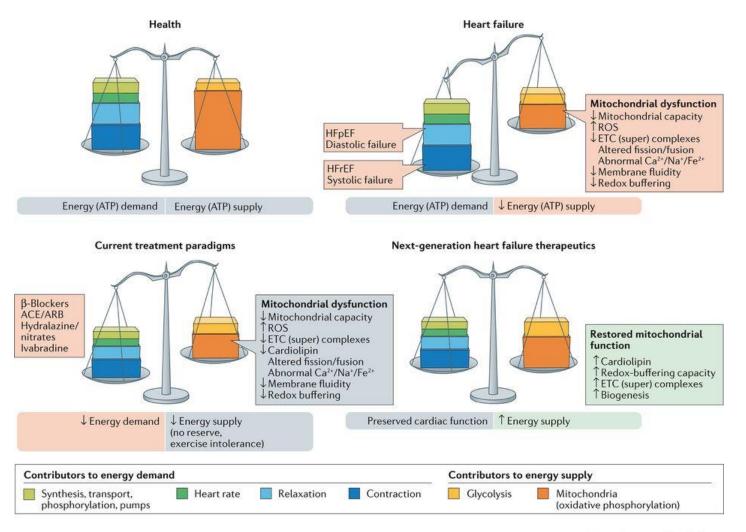
ES2 (moderate),

ES3 (high), ES4 (high),

ES5 (high), ES6 (moderate)

_					
		PHYSICAL AC	PHYSICAL ACTIVITY		
Lij 1	In general, advise adults to engage in aerobic physical activity to reduce LDL-C and non-HDL-C: 3-4 sessions per wk, lasting on average 40 min per session, and involving moderate- to vigorous-intensity physical activity.	B (Moderate)	CQ3: ES1 (moderate), ES2 (moderate), ES5 (low)		
BIF	In general, advise adults to engage in aerobic physical activity to lower BP: 3–4 sessions per wk, lasting on average 40 min per session, and involving moderate- to vigorous-intensity physical activity.	B (Moderate)	CQ3: ES1 (high)		





CONGESTIVE HEART FAILURE

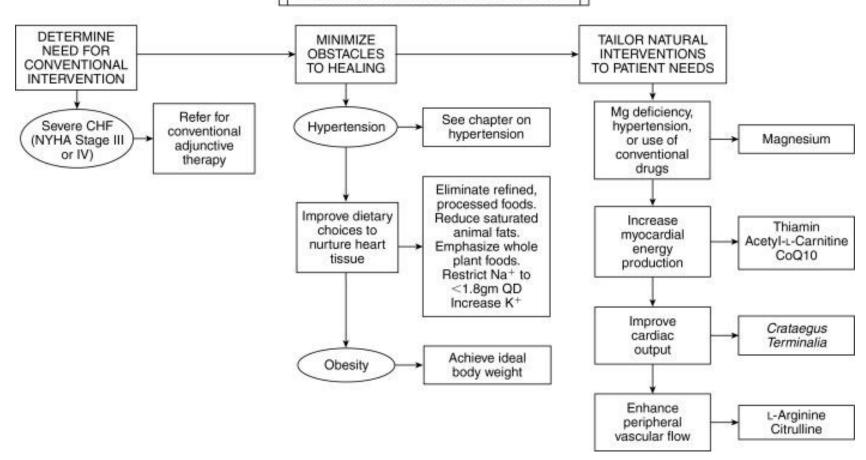


Table V.2_1_Ee Changes (1) Componen

Pemilihan +pembatasan jenis lemak: kurangi trans fatty acid!

Rasio PUFA/SFA > 0,28 berhubungan dengan rendahnya kematian akibat PJK pada laki-laki namun tidak pada perempuan

LDL-raising nutrie Saturated fats*

Less than 7% of total calories

Dietary cholesterol

Less than 200 mg/day

Therapeutic options for LDL lowering

Plant stanols/sterols

2 grams per day

Increased viscous (soluble) fiber

10-25 grams per day

Total calories

Serat makanan (serat larut) + flavonoid → kacang kedelai!

Physical activity

exercis kcal pe a caloric intake to

Flavonoids menghambat enzim COX-2 dan iNOS dlm memproduksi protaglandin dan nitric oxide = suatu proinflamasi yang poten

Trans fatty acids are another LDL-raising fat tha

Table V.2-2. Macronutrient TLC Diet Component	Rasio PUFA lebih bermakna dalam prevensi C daripada jumlah asupan Rasio PUFA omega-3/omega-6 = 4/1 secara bermakna menurunkan kematian pada 70% penderita CVD		
Polyunsaturated fat	Up to 10% of total calories		
Monounsaturated fat	Up to 20% of total calories		
Total fat	25-35% of total calories*		
Carbohydrate†	50-60% of total calories*		
Dietary fiber	20-30 grams per day		
Protein	A		

 ATP III allows an increase of total fat reduction in carbohydrate to 50 perc syndrome. Any increase in fat intake polyunsaturated or monounsaturated Serat makanan terbukti menurunkan kadar marker inflamasi . Penurunan berbanding terbalik dengan jumlah asupan serat harian.

† Carbohydrate should derive predominancy from roods from the complex carbohydrates including grains—especially whole grains—fruits, and vegetables. The Canadian Trial of Carbohydrates in Diabetes (CCD), a 1-y controlled trial of low-glycemic-index dietary carbohydrate in type 2 diabetes: no effect on glycated hemoglobin but reduction in C-reactive protein^{1–3}

Thomas MS Wolever, Alison L Gibbs, Christine Mehling, Jean-Louis Chiasson, Philip W Connelly, Robert G Josse, Lawrence A Leiter, Pierre Maheux, Remi Rabasa-Lhoret, N Wilson Rodger, and Edmond A Ryan

ORIGINAL ARTICLE

Whole-Grain, Bran, and Cereal Fiber Intakes and Markers of Systemic Inflammation in Diabetic Women

Lu Qi, md, phd^{1,2} Rob M. van Dam, phd¹ Simin Liu, md, phd⁵ MARY FRANZ, MS¹
CHRISTOS MANTZOROS, MD, PHD⁴
FRANK B. HU, MD, PHD^{1,2,3}

Relations of Dietary Magn Biomarkers of Inflammatic Endothelial Dysfuncti Diverse Cohort of Postn

SARA A. CHACKO, MPH¹
YIQING SONG, MD, SCD²
LAUREN NATHAN, MD³
LESLEY TINKER, BUD⁴

IAN H. DE BOER, MD⁵
FRAN TYLAVSKY, DRPH⁶
ROBERT WALLACE, MD⁷
STATE I W. MD, CCD^{1,8}

Epidemiology/Health Services Research

Magnesium Intake in Relation to Systemic Inflammation, Insulin Resistance, and the Incidence of Diabetes

Dae Juno Kor, mo^{1,2,3} Penduling Xen, mo, peo^{1,2} Keang Liu, peo² Causeing Lora, peo³

Kennoru Yokota, me, med¹ David R. Jacobs Ju., med^{7,8} Ka He, me, sco^{1,2} mechanisms underlying the beneficial effects of magnesium intake on diabetes are not fully understood. Cross-sectional studies have suggested an inverse correla-

Serum C-Reactive Protein Concentrations Are Inversely Associated with Dietary Flavonoid Intake in U.S. Adults¹

Ock Kyoung Chun,24 Sang-Jin Chung,3 Kate J. Claycombe,2 and Won O. Song2*

Anti-inflammatory properties of dietary flavonoids

J. González-Gallego, S. Sánchez-Campos y M. J. Tuñón

Ciberehd and Institute of Biomedicine. University of Leon. Spain.

The Importance of the Omega-6/Omega-3
Fatty Acid Ratio in Cardiovascular Disease
and Other Chronic Diseases

ARTEMIS P. SIMOPOULOS¹
or Genetics, Nutrition and Health, Washington, DC 20009

Sejumlah hasil penelitian masih inkonklusif

pary heart disease risk:

Reilly, Katarina Augustsson, Gary E Fraser, Uri Goldbourt, Pietinen, Donna Spiegelman, June Stevens, Jarmo Virtamo,

et or exercise: what is more effective in preventing or reducing metabolic alterations?

Simona Bo, Giovannino Ciccone¹, Sabrina Guidi, Roberto Gambino, Marilena Durazzo, Luigi Gentile², Maurizio Cassader, Paolo Cavallo-Perin and Gianfranco Pagano

Department of Internal Medicine, University of Turin, Corso Dogliotti 14, 10126 Turin, Italy. ¹Unit of Epidemiology, S. Glovanni Batti sta Hospital, Turin, Italy and ²Diabetic Clinic, Hospital of Asti, Italy

(Correspondence should be addressed to S Ba; Email: sho@molinetie.piemonte.it)

Dietary Fat Predicts Coronary Heart Disease Events in Subjects With Type 2 Diabetes

MINNA SOINIO, MD¹
MARKKU LAAKSO, MD²
SEPPO LEHTO, MD²

PAULA HAKALA, PHD³
TAPANI RÖNNEMAA, MD¹

with type 2 diabetes who were free from CHD at baseline.

DESEADON DESIGN AND

Relations of Dietary Magnesium Intake to Biomarkers of Inflammation and Endothelial Dysfunction in an Ethnically Diverse Cohort of Postmenopausal Women

Asupan magnesium berbanding terbalik dgn kadar marker inflamasi dan disfungsi endotel pada wanita pasca menopause Diabetes Care 33:304-310, 2010

Am J Clin Natr 2004:80:1508-21

Antioxidant vitamins and coronary heart disease risk: a pooled analysis of 9 cohorts¹⁻³

Paul Knekt, John Ritz, Mark A Pereira, Eilis J O'Reilly, Katarina Augustsson, Gary E Fraser, Uri Goldbourt, Berit L Heitmann, Göran Hallmans, Simin Liu, Pirjo Pietinen, Donna Spiegelman, June Stevens, Jarmo Virtamo, Walter C Willett. Eric B Rimm, and Alberto Ascherio

Konsumsi suplemen vitamin C > 700 mg/hari memiliki efek protektif terhadap penyakit PJK., namun tidak demikian pada konsumsi vitamin E dan carotene

European Journal of Endocrinology (2008) 159 685-691

ISSN 0804-4643

CLINICAL STUDY

Diet or exercise: what is more effective in preventing or reducing metabolic alterations?

Simona Bo, Giovannino Ciccone¹, Sabrina Guidi, Roberto Gambino, Marilena Durazzo, Luigi Gentile², Maurizio Cassader, Paolo Cavallo-Perin and Gianfranco Pagano

Department of Internal Medicine, University of Turin, Corso Dogliotti 14, 10126 Turin, Italy, ¹Unit of Epidemiology, S. Glovanni Batti sta Hospital, Turin, Italy and ²Diabetic Clinic, Hospital of Asti, Asti, Italy

(Correspondence should be addressed to S Ba; Email: sho@molinette.plemonte.it)

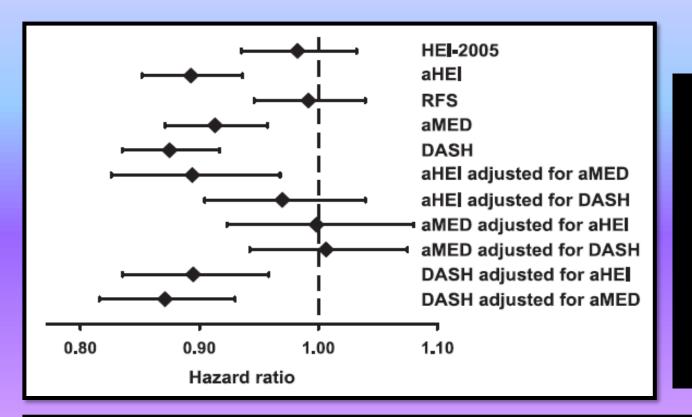
Pengaruh berbagai jenis makanan terhadap penurunan risiko PJK

	Food	Study duration	Effect		
	Extra virgin olive oil	1 meal	Decreased TXB2 and LTB4 in comparison with corn oil, non-virgin olive oil		
	Tomato juice	10 days	Reduced neutrophil airway influx in asthmatics		
	Tomato drink	26 days	Reduced TNF-α production by	whole blood	
1	Whole tomatoes 28 days No change in CRP Tomat dalam bentuk jus			Tomat dalam bentuk jus	
	Walnuts	1 meal	Decreased monocyte in levels	atau minuman dpt turunkan kadar marker	
	Red wine	4 weeks	Reduced CRP and fib	inflamasi drpd tomat	
	Garlic powder	3 months	No effect on CRP, TNF-α	utuh	
	Flaxseed flour	2 weeks	Reduced CRP, fibronectin and serum amyloid Acar obese subjects		
	Tea, black 12 weeks 40-50% reduction of CRP in subjects with CRP>3 mg/L				
	Tea, black	6 weeks	Decreased CRP and platelet as	ggregation in healthy men	
	Tea, green	4 weeks	No effect on CRP in men		
	Tea, green	4 weeks	No significant effect	Teh hitam lebih baik	
	Cherries, sweet 4 weeks		Reduced CRP and	dalam menurunkan	
CCL5 chemokine (c-c motit) ligand 5: CRP c-reactive protein: II				marker inflamasi pada pria daripada teh hijau	

TNF, tumor-necrosis factor.

CCL5, chemokine (c-c motif) ligand 5; CRP, c-reactive protein; IL, interleukin; mRNA, messenger ribonucleic acid; TXB, thror

Pengaruh berbagai jenis diet terhadap penurunan faktor risiko PJK



HEI: HEALTHY EATING
INDEX
RFS = RECOMMENDED
FOOD SCORE
AMED = ALTERNATIVE
MEDITERRANEAN DIET
DASH = DIETARY
APPROACH TO STOP
HYPERTENSION

CONCLUSIONS—Several diet-quality scores were associated with a lower risk of type 2 diabetes and reflect a common dietary pattern characterized by high intakes of plant-based foods such as whole grains; moderate alcohol; and low intakes of red and processed meat, sodium, sugar-sweetened beverages, and *trans* fat. High-quality diets may yield the greatest reduction in diabetes cases when followed by those with a high BMI.

Diabetes Care 34:1150-1156, 2011

Komponen diet mediteranean

- Minyak zaitun sebagai sumber lemak utama
- Konsumsi tinggi dari buah sayur, kacang-kacangan, sereal dan ikan serta red wine saat makan

Karakteristik

Tinggi omega 3 = 1% energi total Rendah omega 6 Rasio omega 3/omega 6 rendah = 1/7





The DASH diet (Dietary Approaches to Stop Hypertension) has been shown to help lower blood pressure and prevent heart disease, stroke, diabetes and even some forms of cancer. It focuses on eating more fresh fruits and vegetables.

This is a guide to how much of each food group you should eat every day, based on eating 2,000 calories per day.

Following the DASH Eating Plan

Use this chart to help clients plan their menus—or take it with them when they go to the store.

Food group	Servings per day			Serving sizes	Examples and notes	Significance of each food group to the DASH
	1,600 kcal 2,000 kcal 2,600 kcal				eating plan	
Grains*	6	6-8	10-11	1 slice bread 1 oz dry cereal 1/2 cup cooked rice, pasta, or cereal	Whole wheat bread and rolls, whole wheat pasta, English muffin, pita bread, bagel, cereals, grits, oatmeal, brown rice, unsalted pretzels and popcom	Major sources of energy and fiber
Vegetables	3-4	4-5	5-6	1 cup raw leafy vegetable ½ cup cut-up raw or cooked vegetable ½ cup vegetable juice	Broccoli, carrots, collards, green beans, green peas, kale, lima beans, potatoes, spinach, squash, sweet potatoes, tomatoes	Rich sources of potassium, magnesium, and fiber
Fruits	4	4-5	5-6	1 medium fruit % cup dried fruit % cup fresh, frozen, or canned fruit % cup fruit juice	Apples, apricots, bananas, dates, grapes, oranges, grapefruit, grapefruit juice, mangoes, melons, peaches, pineapples, raisins, strawberries, tangerines	Rich sources of potassium, magnesium, and fiber
Fat-free or low- fat milk and milk products	2–3	2-3	3	1 cup milk or yogurt 1½ oz cheese	Fat-free (skim) or low-fat (2%) milk or buttermilk; fat-free, low-fat, or reduced-fat cheese, fat-free or low-fat regular or frozen yogurt	Major sources of calcium and protein
Lean meats, poultry, and fish	3-6	6 or fewer	6	1 oz cooked meats, poultry or fish 1 egg	Select only lean meats; trim away visible fat; broil, roast, or poach; remove skin from poultry	Rich sources of protein and magnesium
Nuts, seeds, and legumes	3 per week	4-6	1	% cup or 1% oz nuts 2 T peanut butter 2 T or % oz seeds % cup cooked legumes (dry beans and peas)	Almonds, hazelnuts, mixed nuts, peanuts, walnuts, sunflower seeds, peanut butter, kidney beans, lentils, split peas	Rich sources of energy, magnesium, protein, and fiber
Fats and oils	2	2-3	3	1 tsp soft margarine 1 tsp vegetable oil 1 T mayonnaise 2 T salad dressing	Soft margarine, vegetable oil (such as canola, corn, olive, or safflower), low-fat mayonnaise, light salad dressing	The DASH study had 27% of calories as fat, including fat in or added to foods
Sweets and added sugars	0	5 or fewer per week	≤2	1 T sugar 1 T jelly or jam % cup sorbet, gelatin 1 cup lemonade	Fruit-flavored gelatin, fruit punch, hard candy, jelly, maple syrup, sorbet and ices, sugar	Sweets should be low in fat

^{*} Whole grains are recommended for most grain servings as a good source of fibers and nutrients.

[†] Serving sizes vary between 1/2 cup and 11/2 cups, depending on cereal type. Check the product's Nutrition Facts label.

[‡] Because eggs are high in cholesterol, limit egg yolk intake to no more than four per week; two egg whites have the same protein content as 1 oz of meat.

[§] Fat content changes serving amount for fats and oits. For example, 1 T of regular salad dressing equals one serving; 1 T of a low-fat dressing equals one-half serving; and 1 T of a fat-free dressing equals zero servings.

The key risk factors for cardiovascular disease

Every 10 mmHg reduction in systolic blood pressure significantly reduces the risk of major cardiovascular disease events, including average relative risk reductions of 20% for CHD, 27% for stroke, and 28% for heart failure¹¹

For every 1 mmol/L decrease in total cholesterol, people can reduce their relative risk for CVD-related mortality by 24.5%, and by 29.5% for any CVD event¹²

Over 20% of all hypertension – a major risk factor for CVD – is linked to alcohol misuse. Only 1 in 5 people with hypertension are assessed for their alcohol use by their GPs^{13,14}



Kesimpulan

- Pola makan mempengaruhi inflamasi sistemik kronik, low grade.
- Berbagai evidens menunjukkan konsumsi PUFA (disertai dengan memperhatikan rasio-nya), serat, MUFA, flavonoids, antioksidan berhubungan dengan penurunan marker inflamasi.
- Diet mediterania dan DASH berhubungan dengan penurunan risiko PJK