



Phytochemicals: Plant-derived nutrients to fight aging in pets

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ILLINOIS
UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN

TM



We eat protein (and fats a little) to build tissue
Carbohydrates (and fats a little) to provide energy,
BUT
Why eat fruit and vegetables ?





The role of plants in the diet is to provide vitamins, minerals and....



Polyphenolics

Stanols & sterols

Isothiocyanates

Flavonoids

Carotenoids

Anthocyanidins

Phytochemicals, to slow the onset of diseases of aging



dreamstime.com

Pet Food Company

A

B

C

D

Meat,
(fat)

Chicken



Chicken Meal



Salmon Meal



Lamb Meal



Wholesome Egg



Farm-Grown Spinach



Farm-Grown Carrots



Vine-Ripened Tomatoes



Farm-Grown Pumpkin



Sun-Ripened Blueberries



Sun-Ripened Cranberries



Sun-Ripened Pomegranate



Rolled Oats



Whole Brown Rice



Whole Flaxseed



Pure Sunflower Oil



Fruits &
Veggies

Carbs,
fiber

But please remember that , at least diet-wise, dogs and cats are not people



CAN YOU SPOT THE DOG?

we can't either



Bad food choices for pets

Chocolate: Chocolate/ cocoa beans contains methyxanthines (theobromine/caffeine), toxic to cats, dogs, horses. (**Cocoa Mulch also**).

Grapes and Raisins: In some dogs, causes kidney problems, even renal failure.

Fatty foods: Fatty foods can lead to possibly fatal pancreatitis in dogs.

Nuts: Macadamia nuts cause increased body temperature, weakness, depression and other neurological signs in dogs.

Onions & Garlic: Onions trigger hemolytic anemia in dogs and cats.

Nightshade family: Potatoes/Tomatoes/ Chilies/ Eggplant The toxin, solanadine, is in green tomatoes and green potato skins.

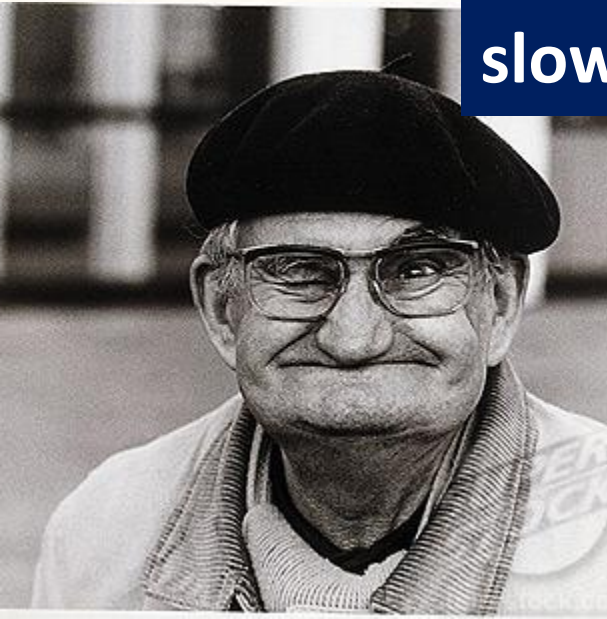
Artificial Sweeteners: Xylitol , in sugar-free gum etc., may cause a sudden drop in blood sugar in dogs, with depression, loss of coordination, and seizures.

Hops: Spent or raw hops cause an extreme, often fatal, increase in body temperature in dogs.

Avocados: most dogs and cats are OK, but birds, horses, cows poisoned.



Like us, our companion animals grow old. Can phytochemicals help slow age-related diseases?



Maybe phytochemicals cannot
make them (or us) young again

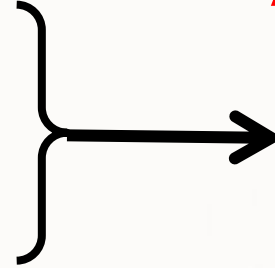




**But phytochemicals may
improve quality of life?**

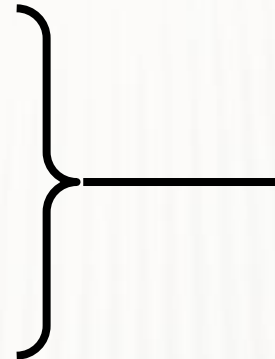
What do phytochemicals do for your pet ?

Many different
Phytochemicals



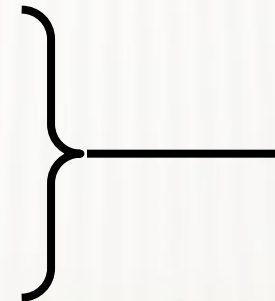
Improve
Detoxification
Enzymes

Antioxidants/
Polyphenolics
 ω -3 Fatty Acids



Enhance
immune system
Prevent CVD &
cognitive
decline

Glucosinolates



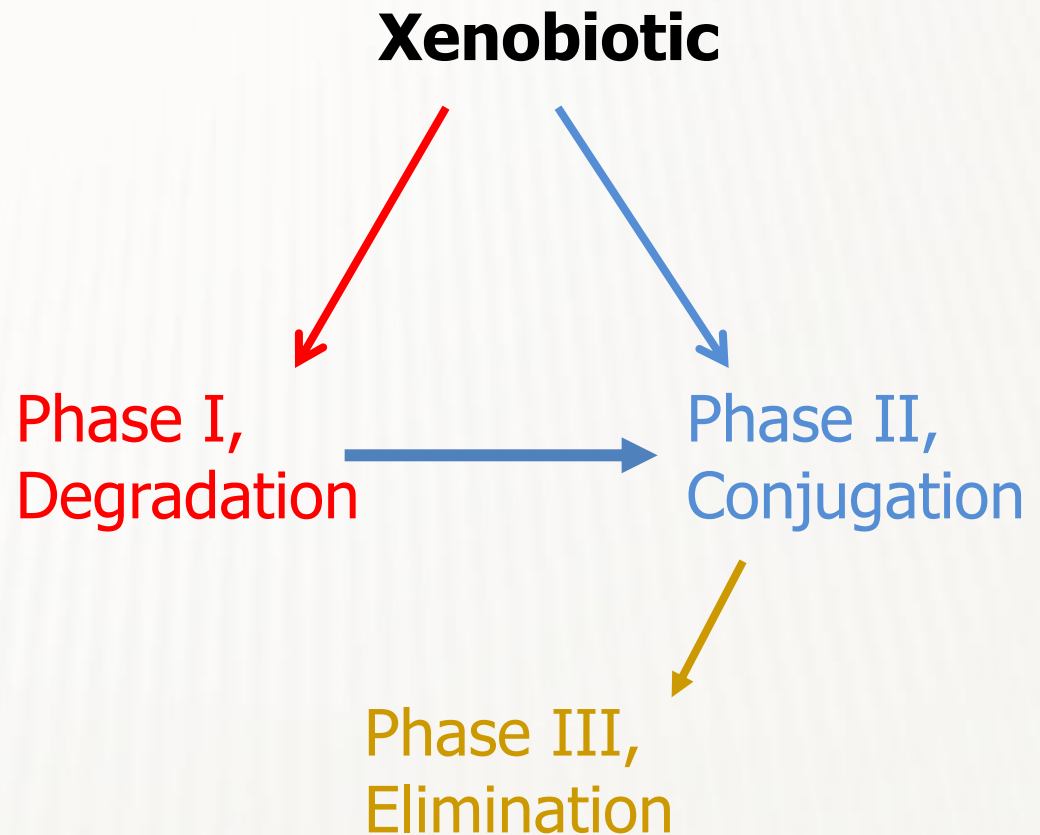
Prevent
Cancer

broccoli's glucosinolate metabolites decrease cancer risk

Detoxification Enzymes

- Metabolize and secrete foreign compounds

- **Drugs**
- **Carcinogens**
- **Environmental contaminants**
- **Toxic chemicals**



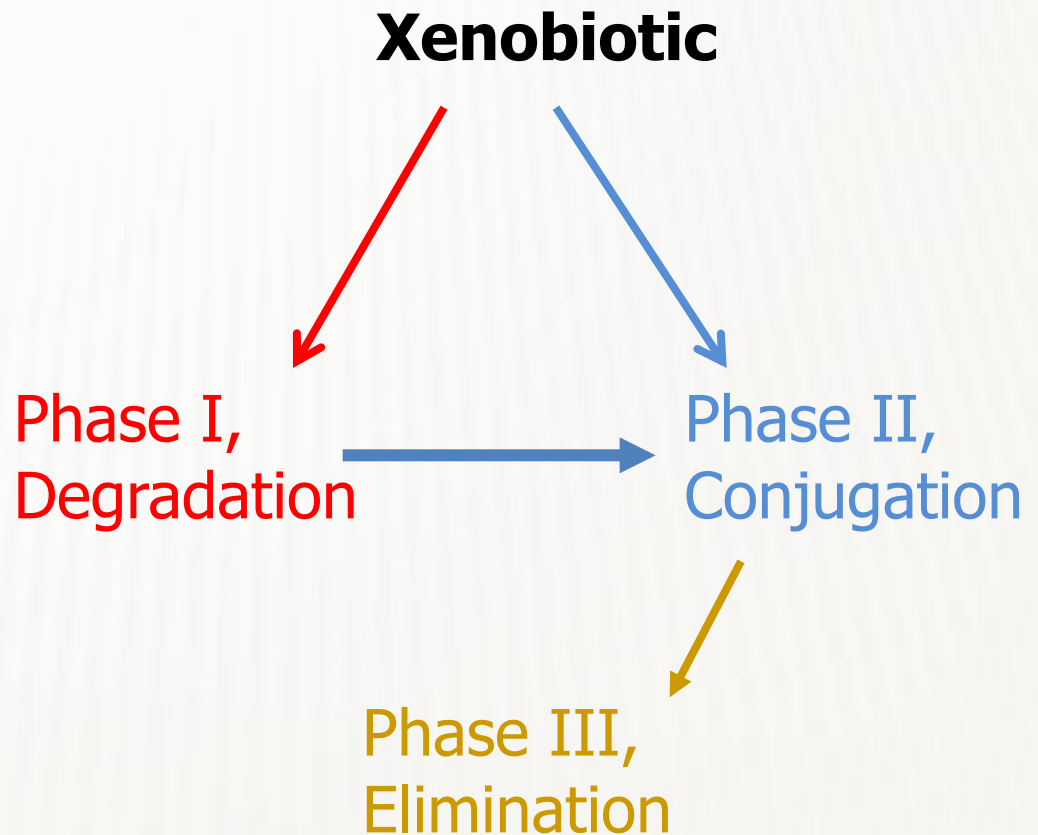
Detoxification Enzymes

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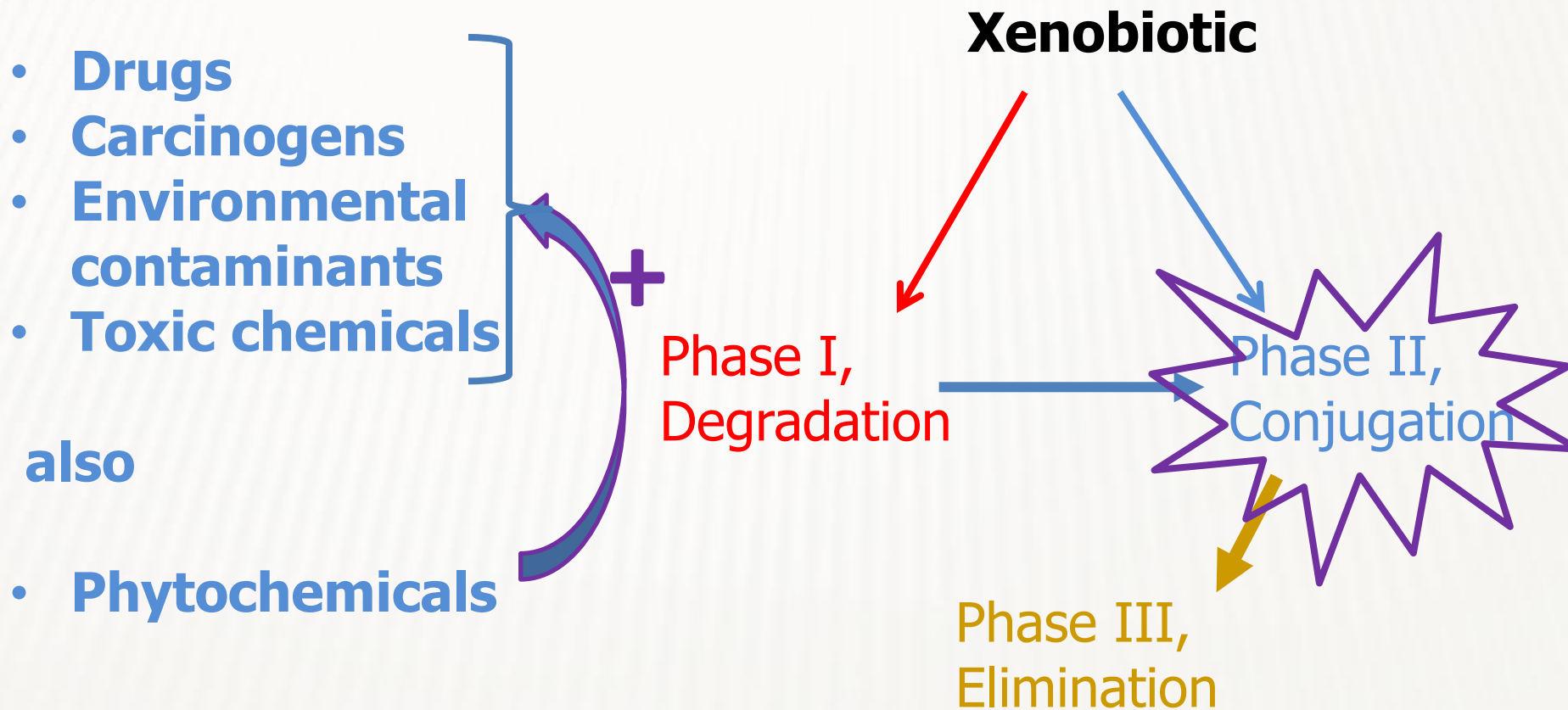
also

- **Phytochemicals**



Many Phytochemicals Upregulate Phase II Detoxification Enzymes

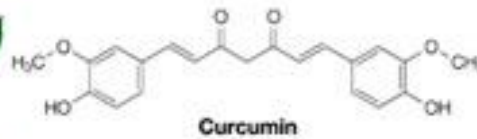
- Metabolize and secrete foreign compounds



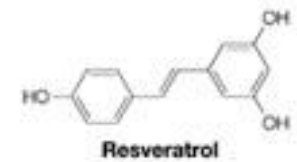
Bioactive Food Components



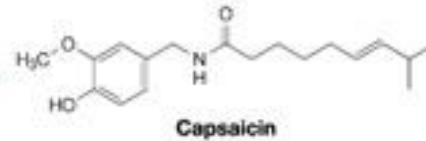
Turmeric



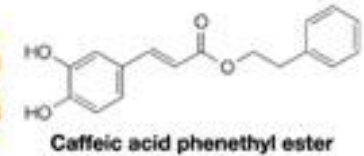
Grapes



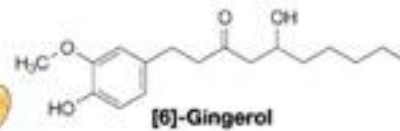
Chilli peppers



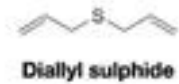
Honey



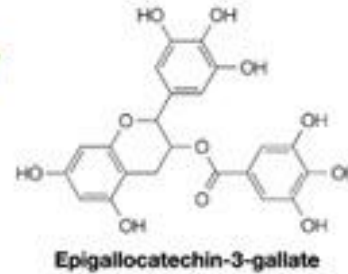
Ginger



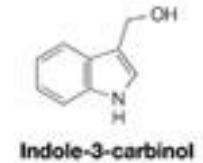
Garlic



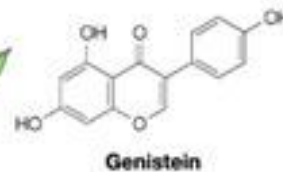
Green tea



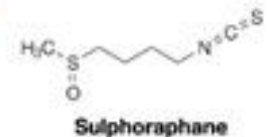
Cabbage



Soybeans

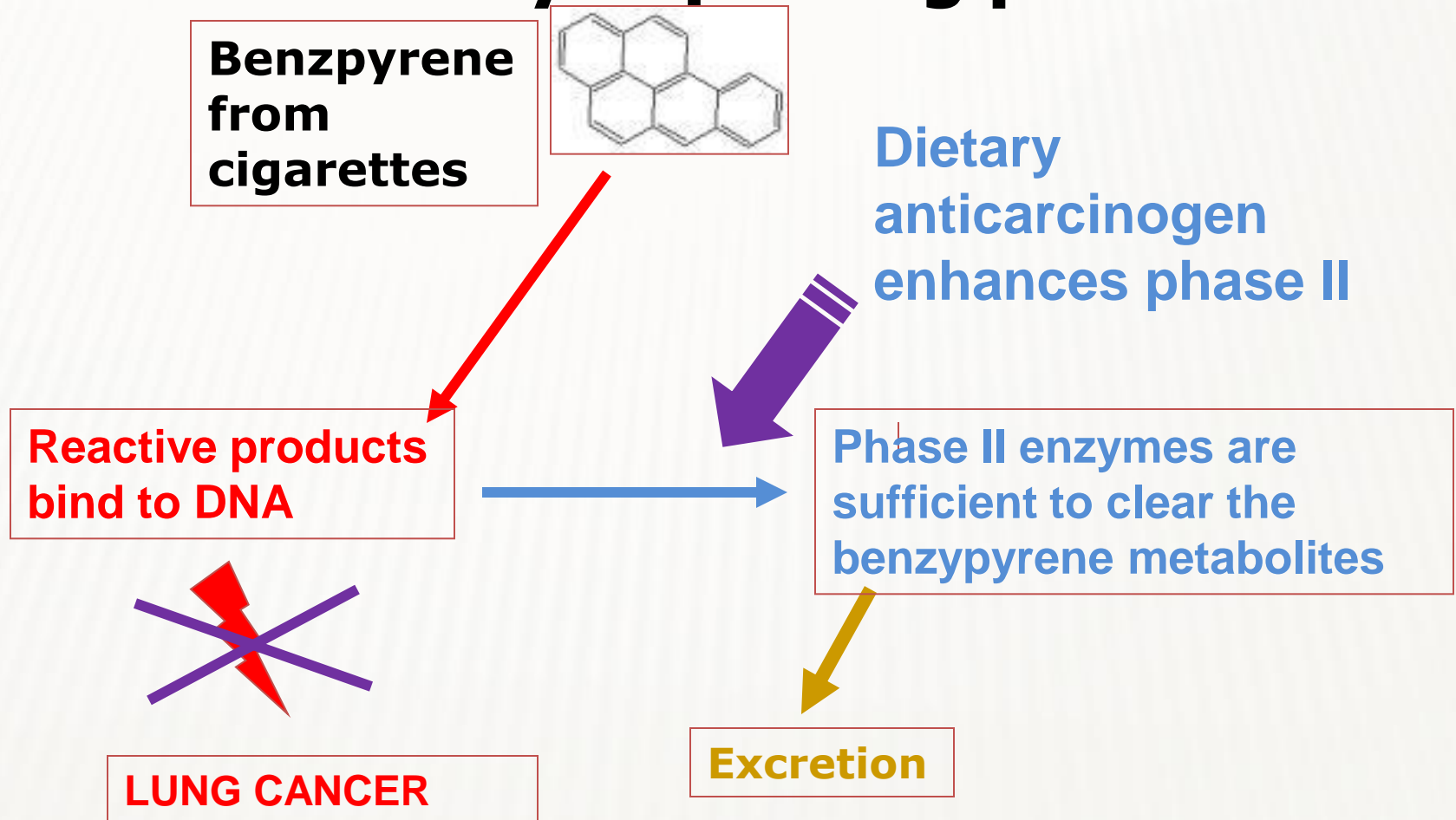


Broccoli



Dietary Anticarcinogens: Compounds that increase phase II enzymes can improve clearance of other toxic compounds

Many carcinogens are activated through Phase I enzymes: dietary anticarcinogens can rebalance detoxification by improving phase II

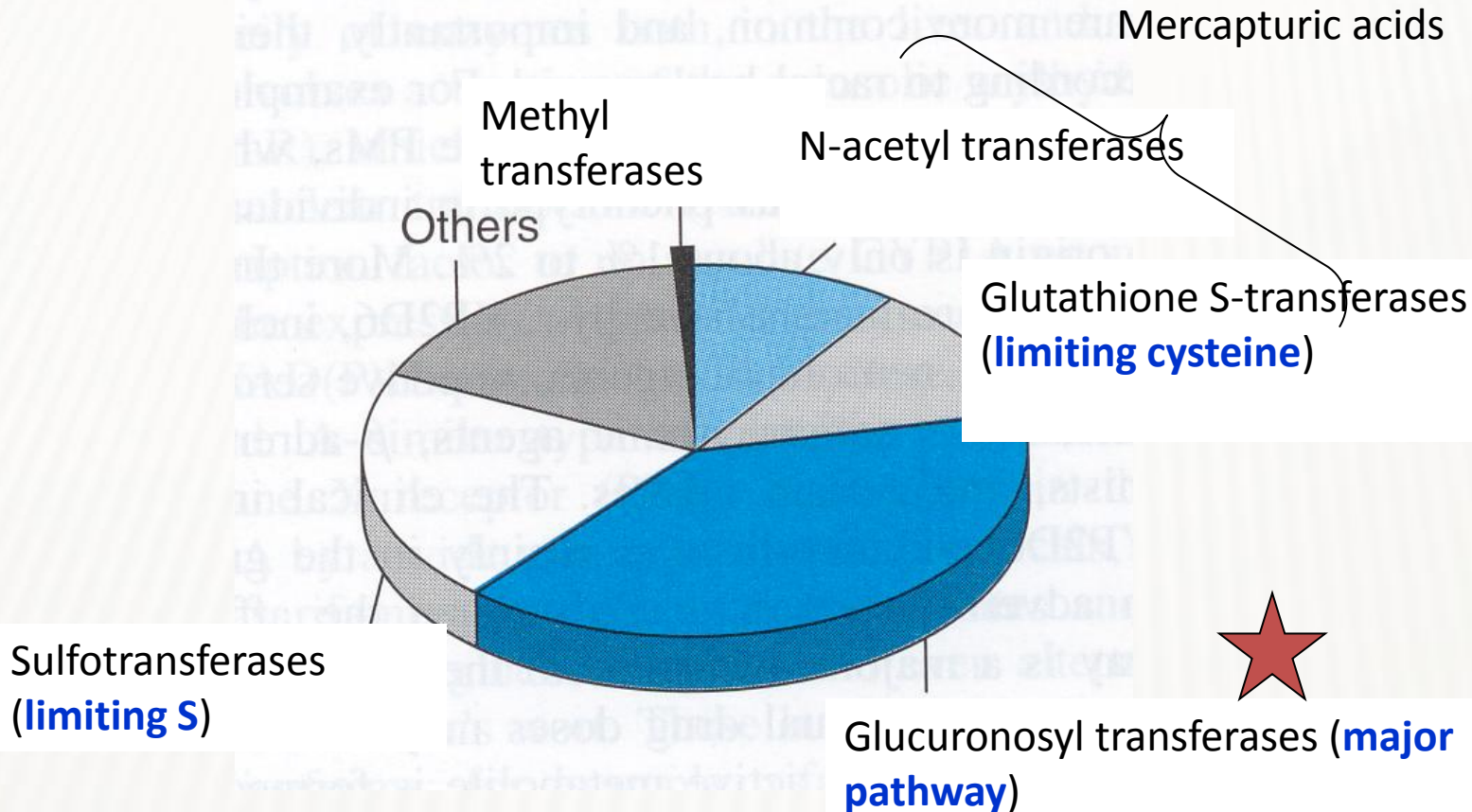


Crucifers Lower Risk for Lung Cancer More Effectively in those at high risk

	<u>Relative risk</u>
Crucifers/ non-smokers	0.70 (ns)
Crucifers/smokers	0.31 (p<0.05)

Phase II conjugation

Phase II



Problem for cats: missing a key Phase II glucuronosyl transferase enzyme, so cannot metabolize tylenol or aspirin.

Fruits, Vegetables & Cancer Prevention

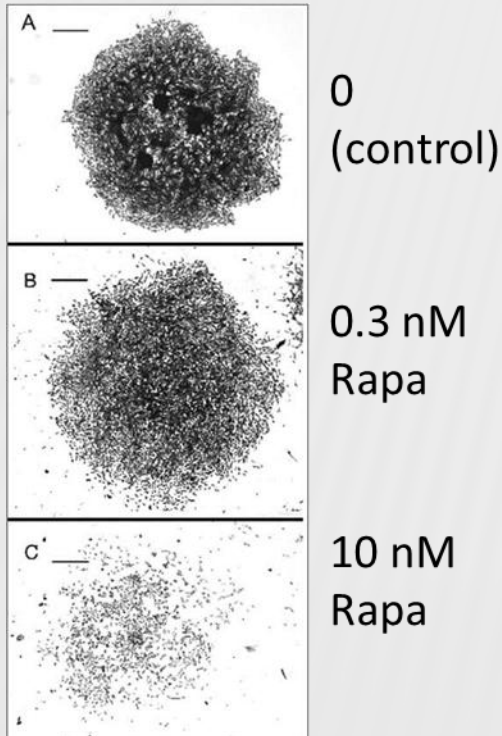
<u>Variety or Category</u>	<u>% Positive</u>
Vegetables	80% (59/74)
Fruits	64% (36/56)
Raw vegetables	87% (40/46)
Cruciferous Vegetables	69% (38/55)
Allium Vegetables	77% (27/35)
Green vegetables	77% (68/88)
Carrots	81% (59/73)
Tomatoes	71% (36/51)
Citrus Fruit	66% (27/41)

The 1997 World Cancer Research Fund and the American Institute for Cancer Research (WCRF/AICR) report: Food, Nutrition and the Prevention of Cancer: a global perspective, p442. by John D Potter and other panel members

Dog is a comparative tumor model

Chand Khanna (with Gracie, a lymphoma patient) is heading up NCI's Comparative Oncology Program, which will take advantage of the similarities between canine and human cancers to test cancer drugs in clinical trials of dogs.

Rapamycin-
osteosarcoma study on
canine cells:



New work on compounds from potato family may treat man and dogs.

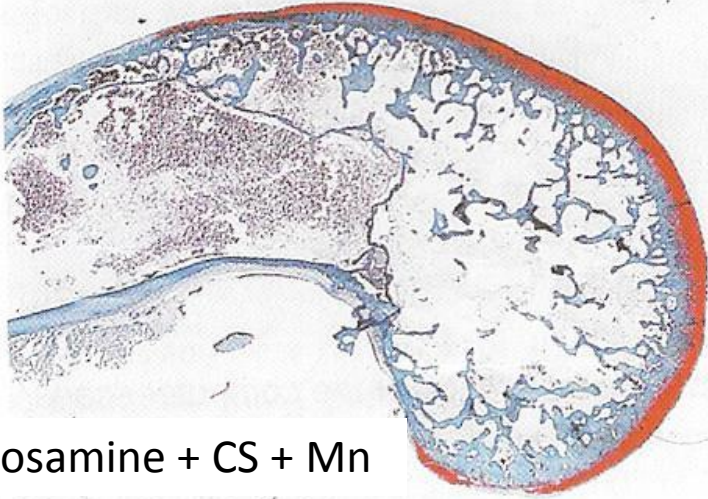
Glucosamine / Chondroitin sulfate

Randomised double-blind, positive-controlled trial to assess the efficacy of glucosamine/chondroitin sulfate for the treatment of dogs with osteoarthritis

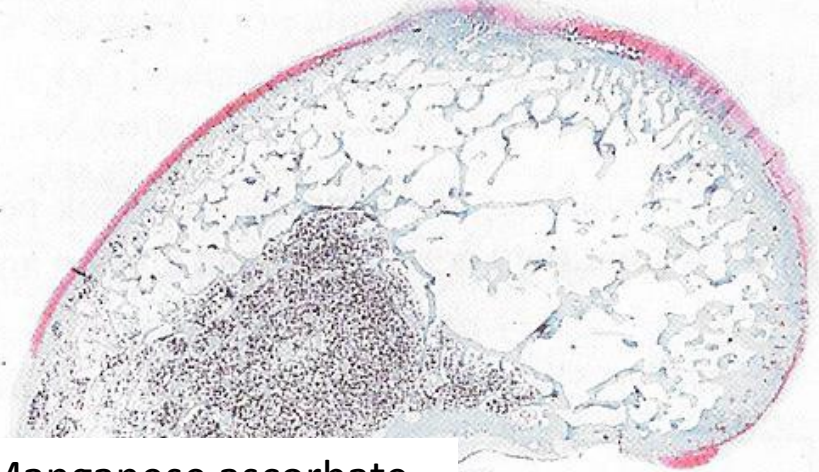
Dogs treated with Glu/CS showed statistically significant improvements in scores for pain, weight-bearing and severity of the condition by day 70 ($P < 0.001$). Onset of significant response was slower for Glu/CS than for carprofen-treated dogs. The results show that Glu/CS has a positive clinical effect in dogs with osteoarthritis

Parameter	Carprofen median (mean)	Glu/CS median (mean)	95% CI of difference in medians	<i>P</i> -value
Lameness	1.0 (1.1)	0.5 (0.6)	0, 1	0.0775
Joint mobility	1.0 (1.0)	0.5 (0.5)	0, 1	0.0907
Pain	1.0 (0.8)	1.0 (0.9)	-1, 1	>0.5
Weight bearing	1.0 (1.4)	1.0 (1.1)	0, 1	0.2380
Overall condition	1.0 (1.4)	1.0 (1.0)	0, 1	0.0587

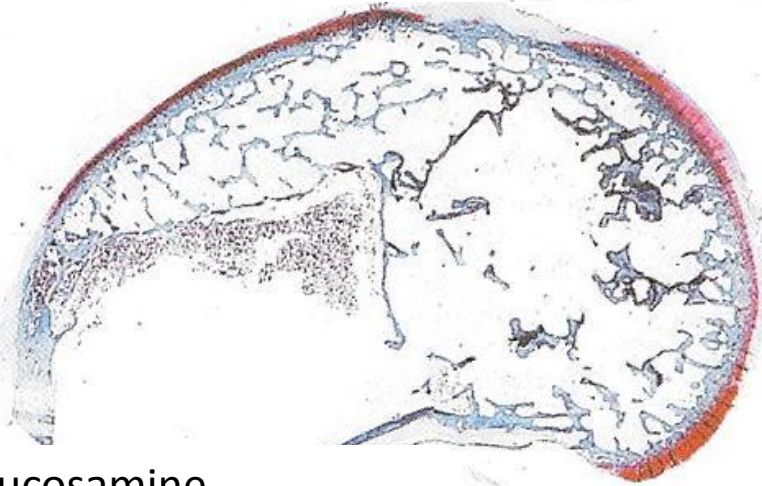
Effect of Glucosamine + Chondroitin sulfate and manganese on induced osteoarthritis in Rabbit median temporal condyle



Glucosamine + CS + Mn



Manganese ascorbate



Glucosamine



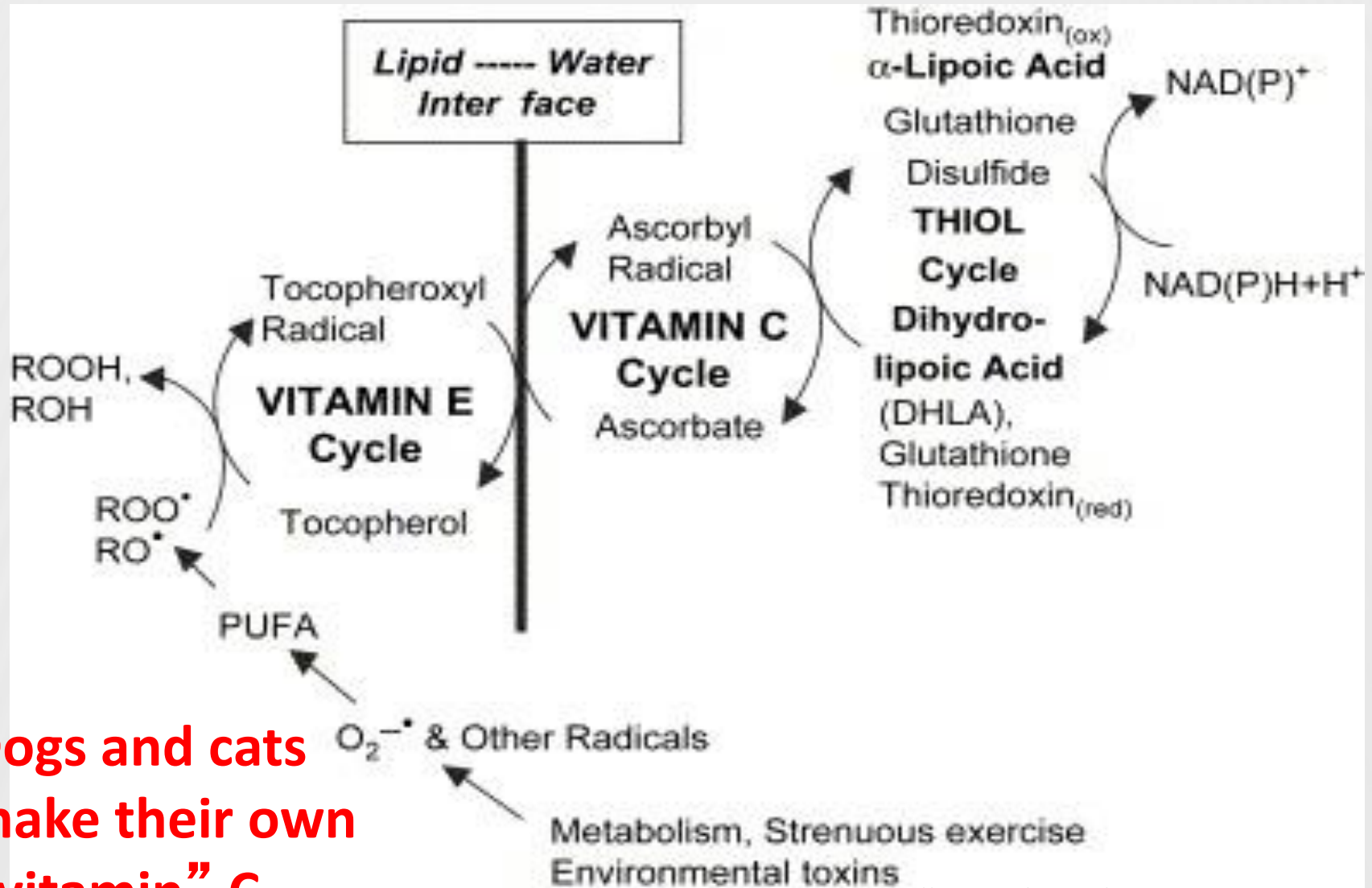
Chondroitin sulfate

Berries: Foods rich in Antioxidants

What does this mean ?

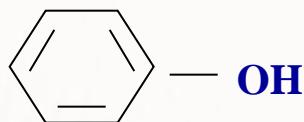


Vitamins E and C make excellent antioxidants because they cycle in the body, being reduced again after becoming oxidized



Dogs and cats make their own "vitamin" C

Antioxidants: Polyphenolics from fruits and vegetables, including flavonoids, that can donate reducing power and improve shelf-life

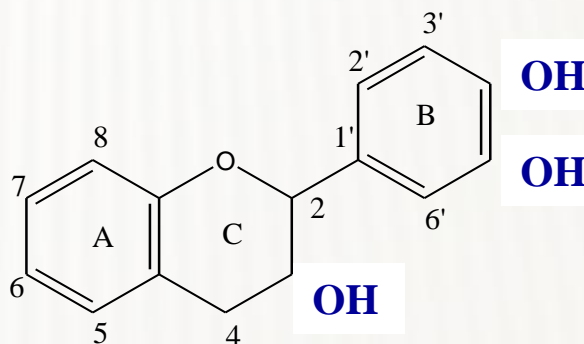


Monophenolics:

Ferrulic acid,
Caffeic acid etc.

Polyphenolics, flavonoids :

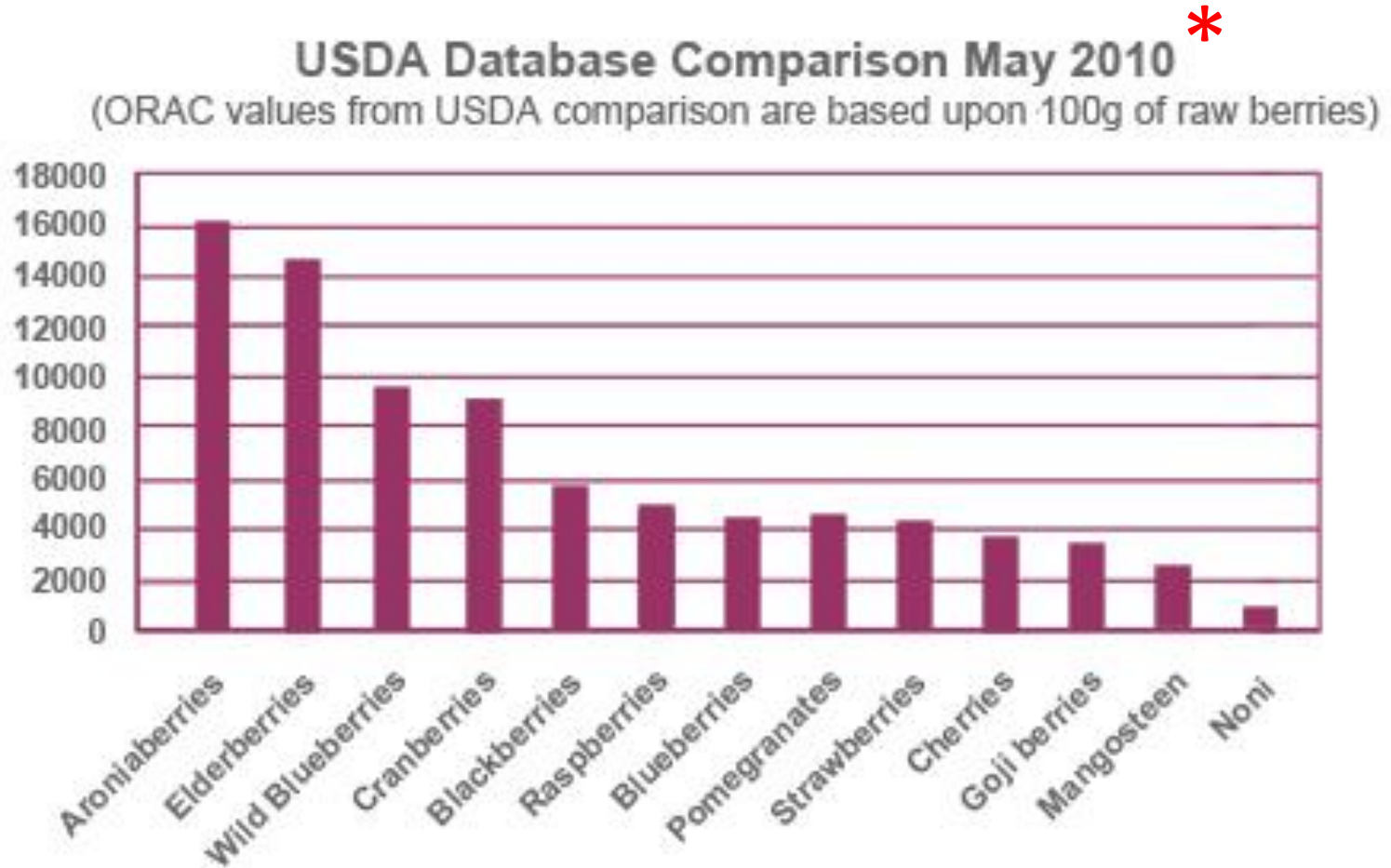
**Quercetin, Kaempferol,
Genistein, EGCG
(epicatechogalocatechin)**



Donating reducing power can improve shelf life/ freshness of foods.

<http://www.ars.usda.gov/Services/docs.htm?docid=6231>

Cranberries, like many other berries, are a rich source of polyphenolic antioxidants



* Note, USDA ha now removed ORAC values because of misinterpretation, see <http://www.ars.usda.gov/services/docs.htm?docid=15866&pf=1>

Polyphenolics are more than just antioxidants:

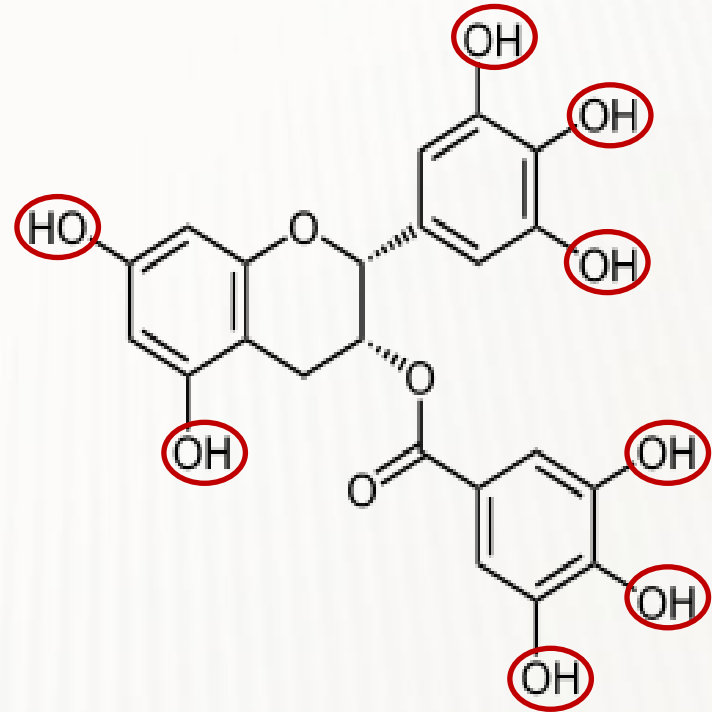
- Inhibit inflammation
- Increase detoxification enzymes that remove foreign compounds
- Estrogenic/ Antiestrogenic (esp. isoflavones)
- Often cause cell-specific cell death that lets cancer cells be killed, but not normal, healthy cells



Epigallocatechin 3-gallate (EGCG from green tea)

Slows or prevents chronic diseases
including
Cancers
CVD
Diabetes
Possibly osteoarthritis

? **Mostly as an anti-inflammatory?**

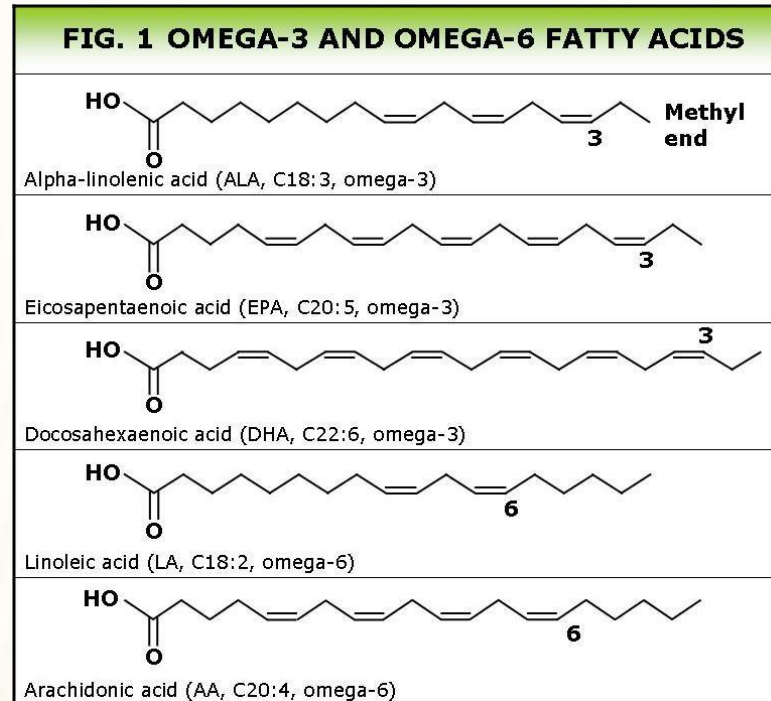


Caffeine and methylxanthines in tea can be
toxic to dogs! Use purified EGCG

? **Dose** ?

OMEGA-3 FATTY ACIDS, DHA AND EPA

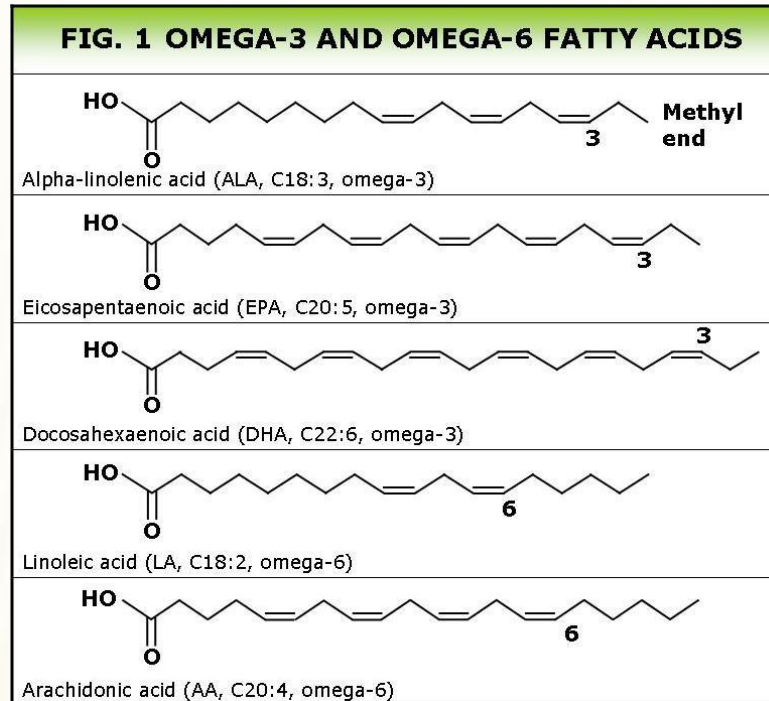
Salmon,
Herring,
Tuna,
Trout...



**Fatty fish prevent cardiovascular disease,
enhance immune function, fight
inflammation**

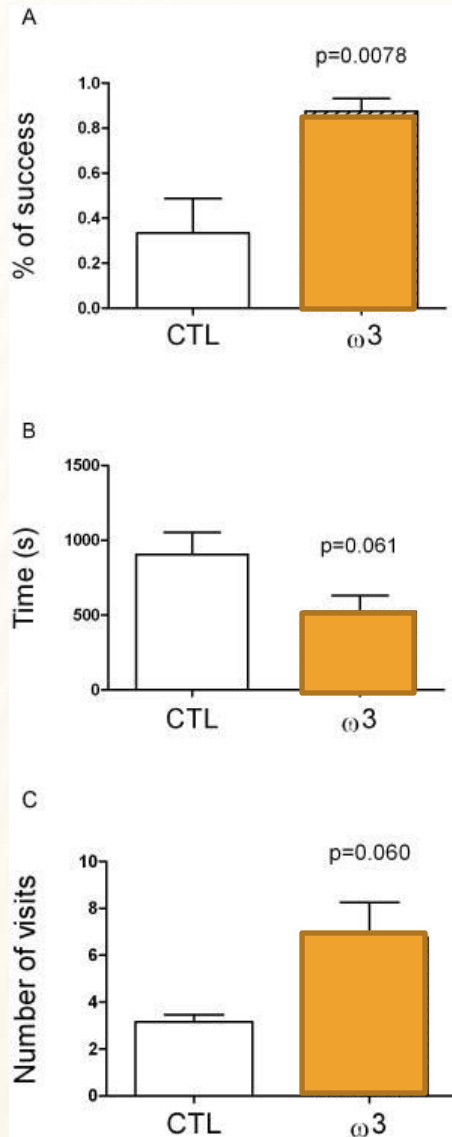
OMEGA-3 FATTY ACIDS DHA AND EPA

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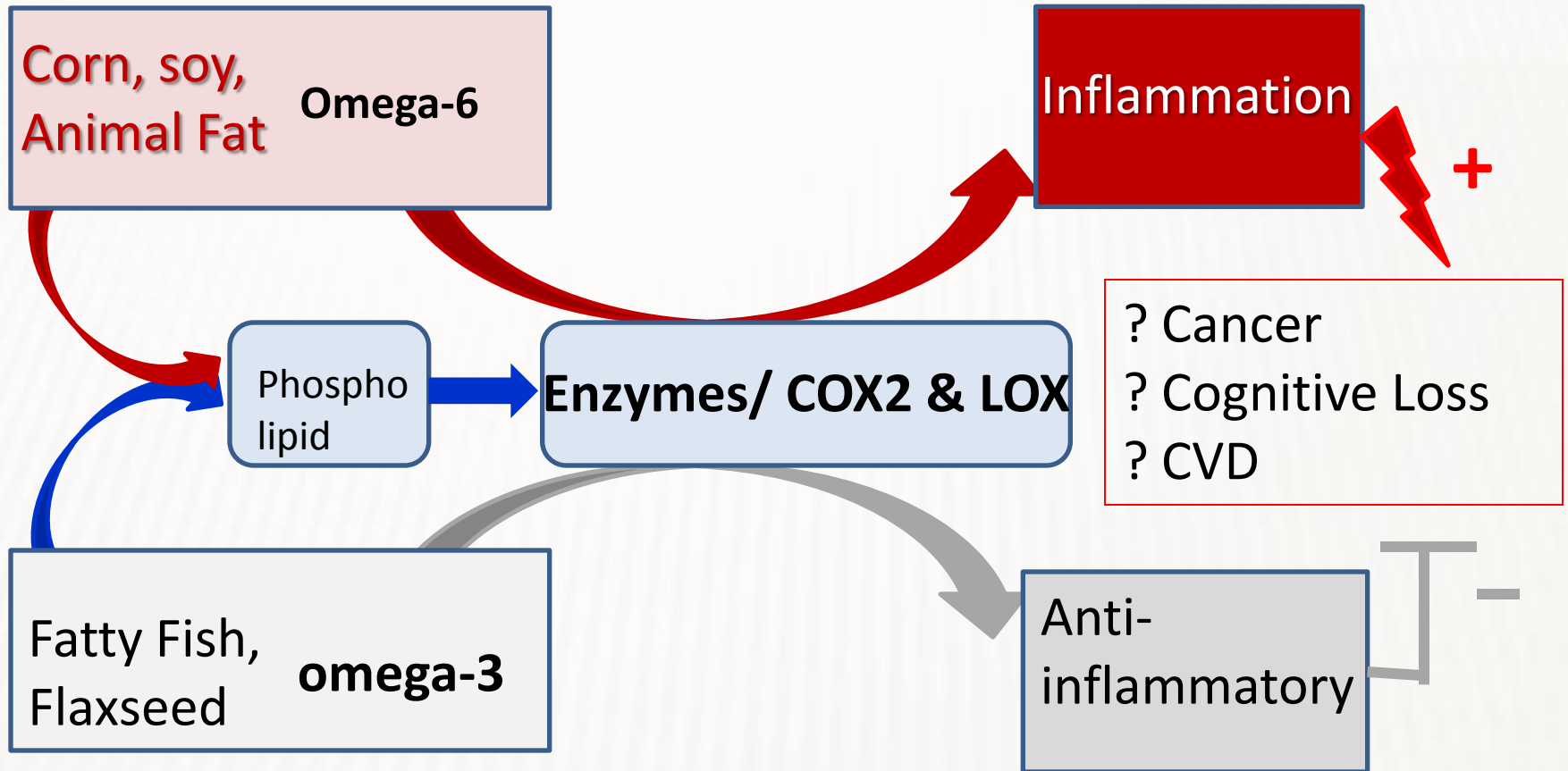
Fatty fish prevent cardiovascular disease, enhance immune function, fight inflammation and fight cognitive impairment.....cats are wise !

TUNA OIL HELPED PRIMATES IN COGNITION TASKS



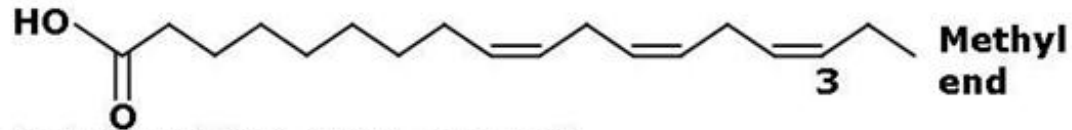
- ✗ A: Primates (Lemurs) in the tuna oil group (0.36% diet; 3 months) exhibited $87.5 \pm 5.0\%$ of success in this task compared to $33.3 \pm 15.4\%$ for animals of the control group ($p=0.0078$, $t=3.313$, $df=10$).
- ✗ B: They tended to spend less time to exit from the maze compared to controls (524 ± 106 s vs 906 ± 145 s; $p=0.060$, $t=1.706$, $df=10$).
- ✗ C: Their exploratory activity (total number of visits) was increased (6.8 ± 1.5 vs 3.2 ± 0.3 ; $p=0.061$, $t=2.117$, $df=10$).

The ratio of omega 6 and omega 3 is very high in the Western diet, promoting diseases of aging



The omega-3 : omega 6 ratio is very low in the Western diet, promoting diseases of aging

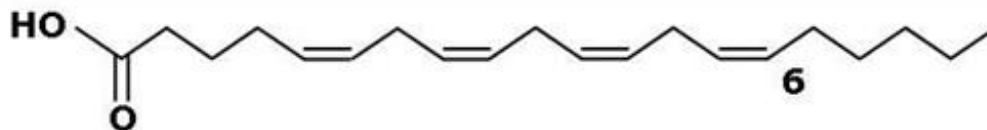
FIG. 1 OMEGA-3 AND OMEGA-6 FATTY ACIDS



Alpha-linolenic acid (ALA, C18:3, omega-3)



- 12:1 krill oil
- 8:1 fatty fish oil (~)
- 3:1 flaxseed oil
- 2:1 Canola oil
- 1:7 soy oil
- 1:46 corn oil



Arachidonic acid (AA, C20:4, omega-6)

OMEGA-3 FATTY ACIDS IMPROVE CARDIOVASCULAR HEALTH

Cardiac disease affects 11% of all dogs and up to 20% of some feline populations.

Nutritional goals for animals with cardiac disease are not only to maintain optimal body condition, avoiding nutritional deficiencies and excesses, but provide a positive benefit from certain nutrients, such as Omega-3 fatty acids.



A dog with severe heart failure and cardiac cachexia and inflammation.

Detection of cachexia at an earlier and more subtle stage, allows greater possibility that intervention with omega-3 fatty acids will be beneficial.

Journal of Small Animal Practice 51: 462-470, 2010

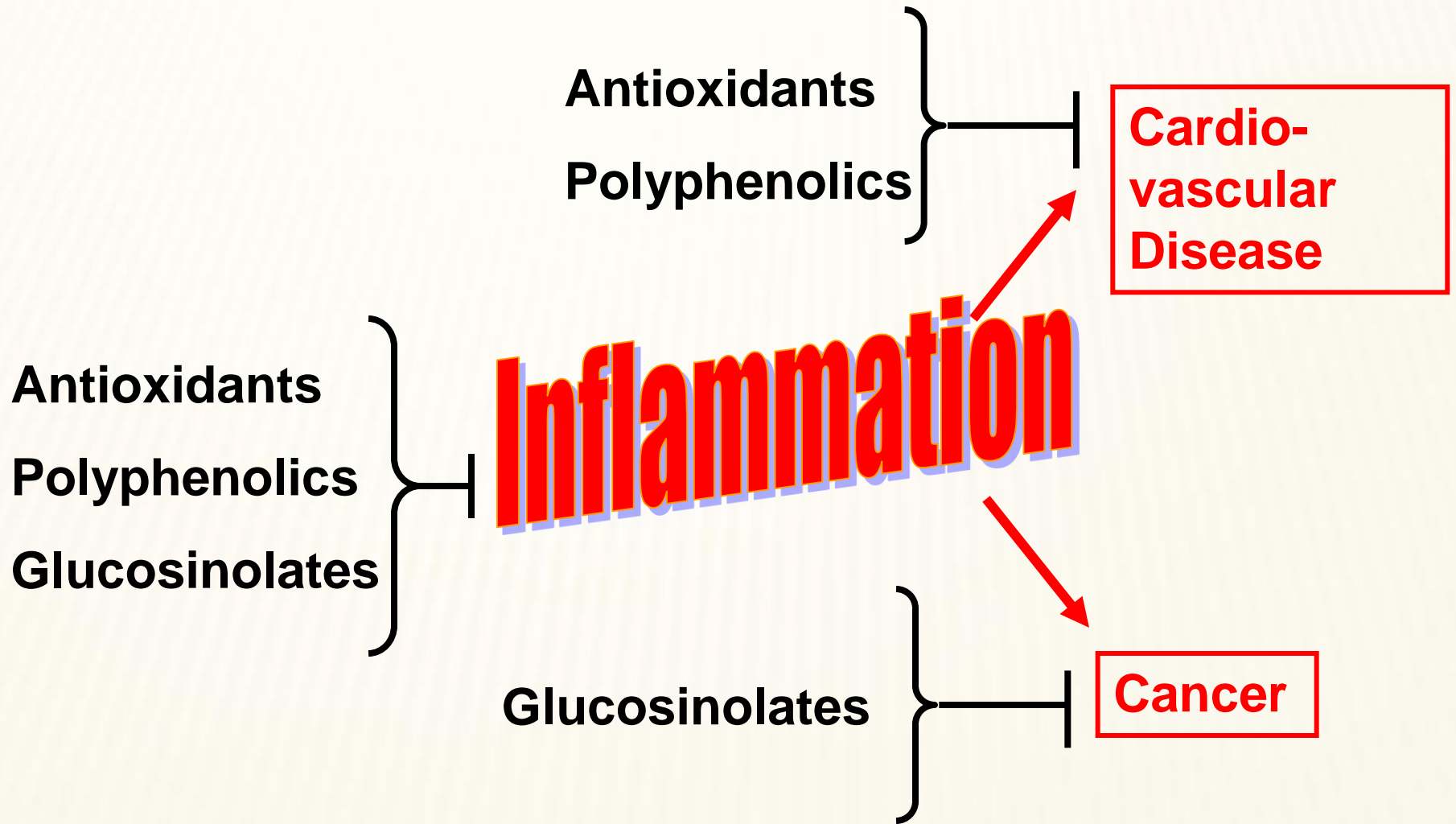
Broccoli also provides cardiovascular disease prevention

Risk is lower for myocardial infarct (MI) in those eating ~5 servings of broccoli a week

	Low Intake	Mid Intake	High Intake
Servings/ day	0.08	0.43	0.86
Risk for MI (OR)	1.00	0.88	0.63
P=0.001			

Cornelis et al, 2007

Inflammation may be a common factor



Infection

Antioxidants
Polyphenolics

Cardio-vascular Disease

Antioxidants
Polyphenolics
Glucosinolates

Inflammation

Glucosinolates

Cancer

aging

Infection

Antioxidants
Polyphenolics

Cardio-vascular Disease

Antioxidants
Polyphenolics
Glucosinolates

Inflammation

Obesity

Glucosinolates

Cancer

OBESITY: A “GROWING” CONCERN

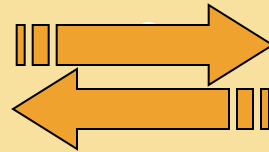


OBESITY: A “GROWING” CONCERN

- ✘ ~ 1 in 4 dogs and cats seen by practitioners are overweight or obese. Yet, many pet owners do not realize that their pets are overweight or at risk for health problems.
- ✘ **Omega-3, crucifers to fight inflammation**
- ✘ **Lower-fat, lower-calorie, higher fiber diets.**
- ✘ Experimental rats fed “ad libitum” are also fat.

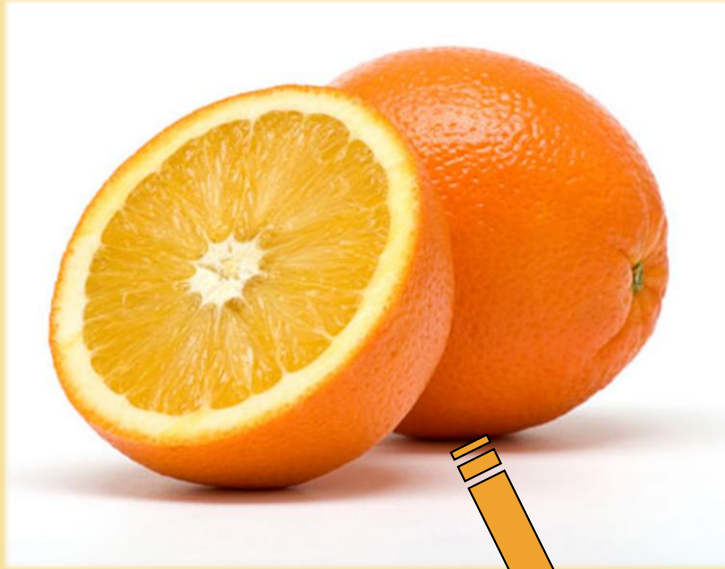


A typical orange contains about 70 mg vitamin C



Recommended Dietary Allowance





**Polyphenolics/
Antioxidants**



other healthful compounds ?



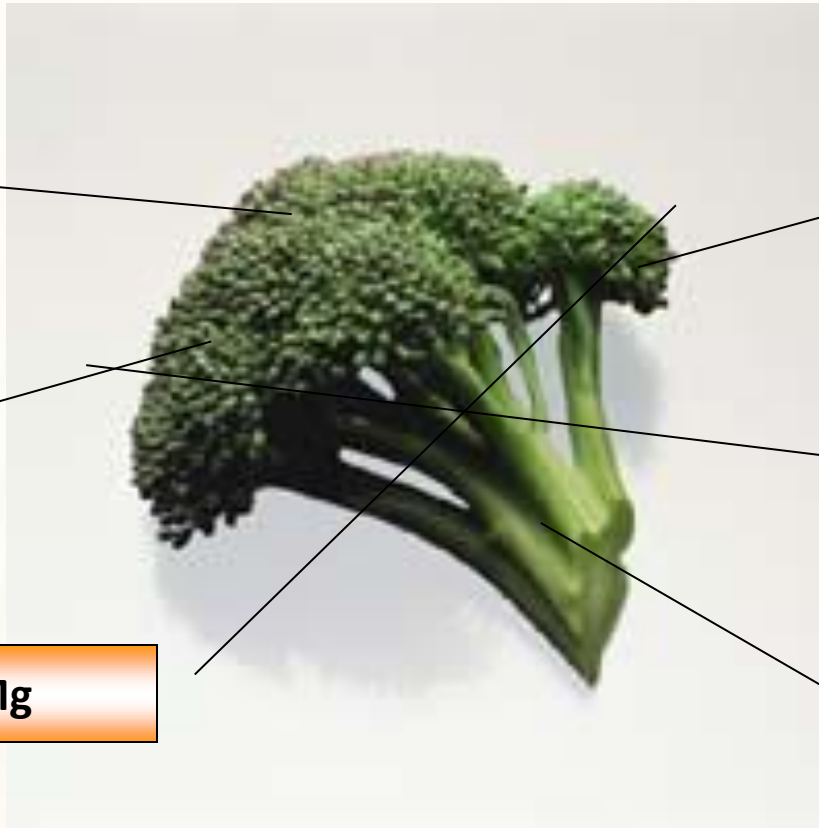
Cruciferous veggies also contain nutrients and other phytochemicals/ bioactives

Nutrients

Vitamins A, C, E,
folate

Fiber

Minerals:Ca, Mn, Mg



Bioactives

glucosinolates

Polyphenolics/
antioxidants

Selenium

Nutrients: for growth & development

Bioactives: to slow or reverse chronic disease

Effect of feeding whole broccoli, tomato or purified lycopene on rat prostate cancer

Control Diet

High Lycopene (0.25g lyc/kg diet)

Low Lycopene (0.025g lyc/kg diet)

10% Tomato Powder

10% Broccoli Powder

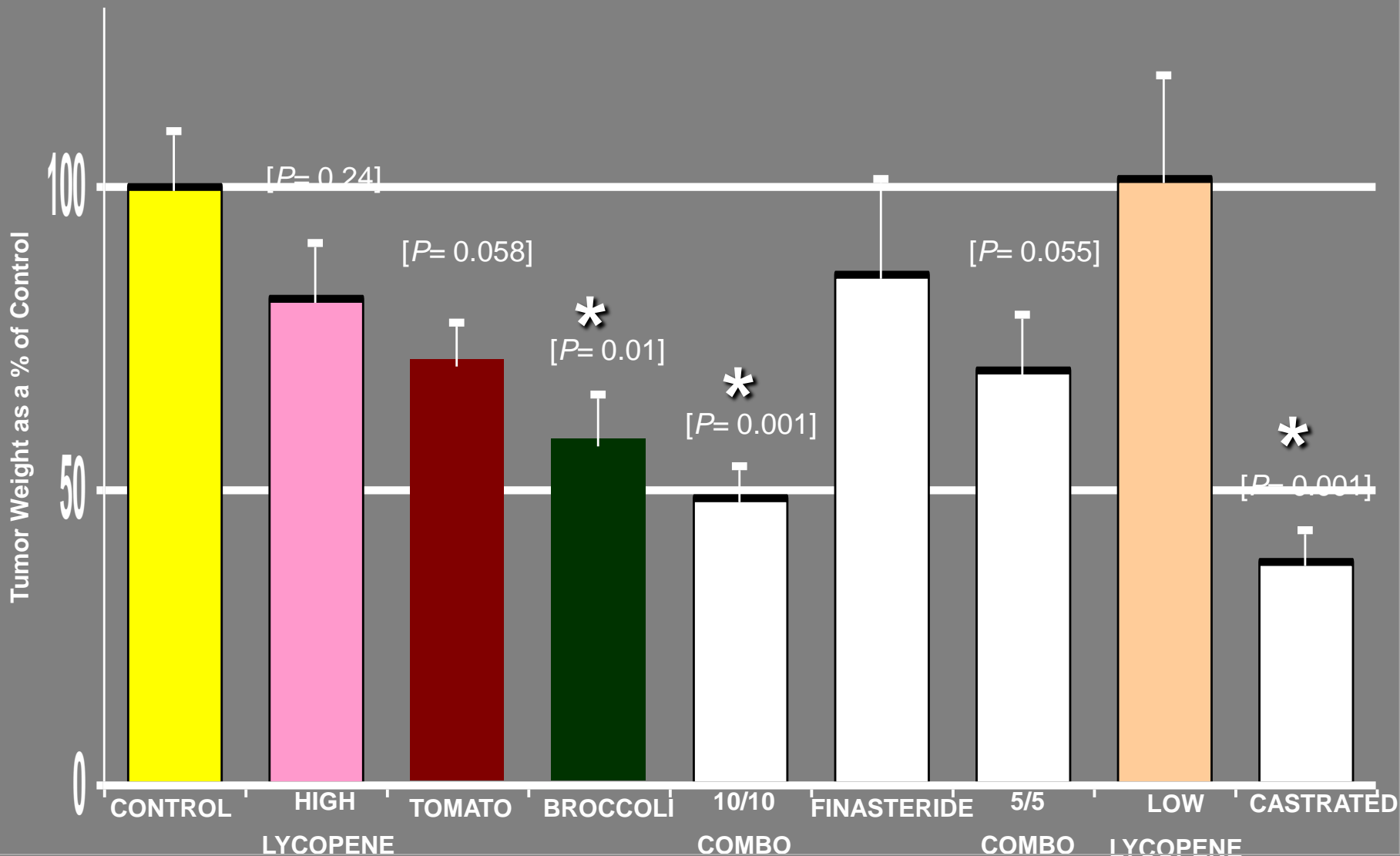
10% Tomato + 10% Broccoli

5% Tomato + 5% Broccoli

Finasteride Gavage (5 mg/kg)

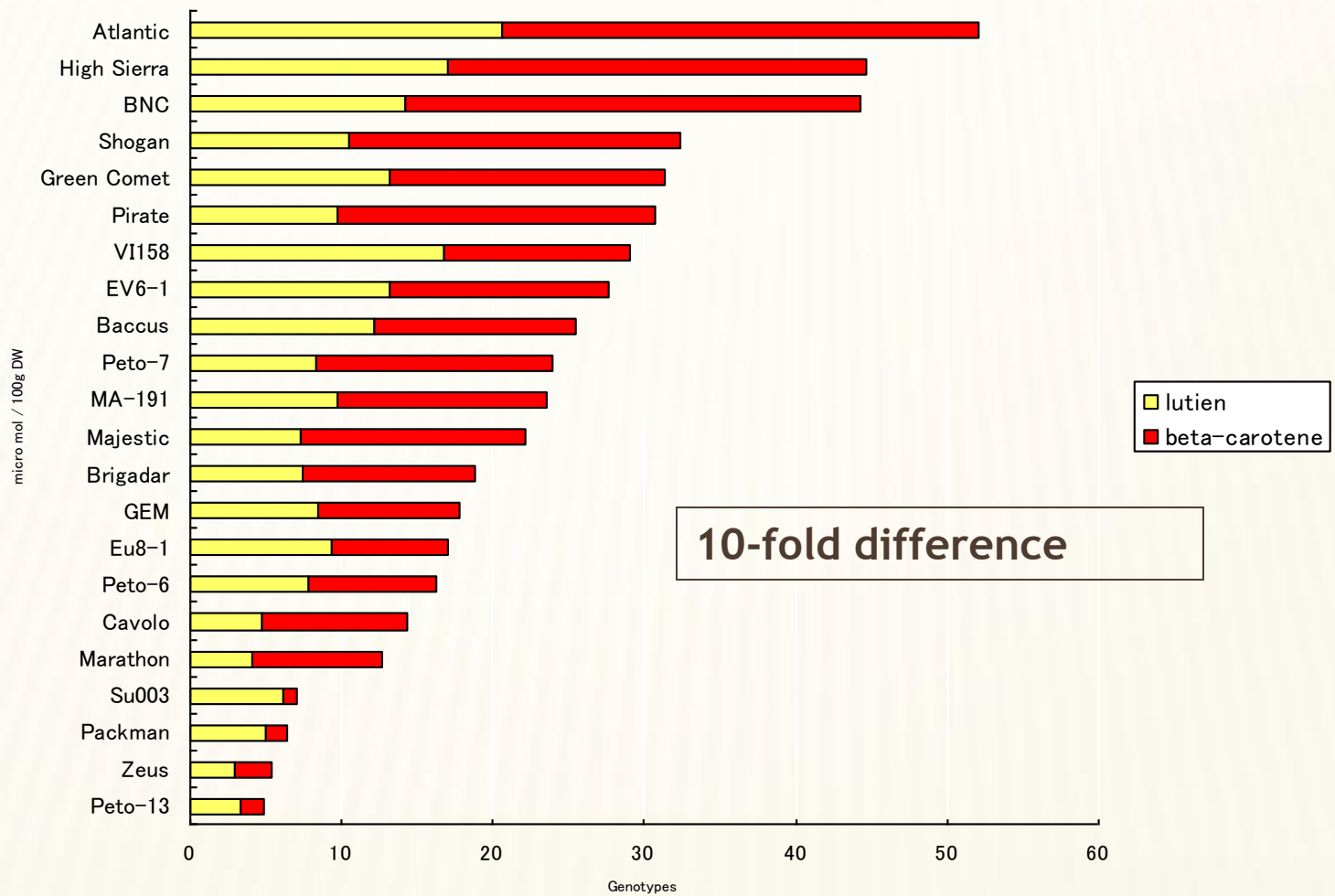
Castrated Group fed Control Diet

Prostate Tumor Weights



P values indicate statistical difference from the control tumor weights.

CAROTENOID CONTENT, 22 BROCCOLIS



Means of carotenoid contents in 22 different broccoli genotypes (μmol/100g DW)

Opportunities and Challenges with Whole Foods

- Less costly for inclusion in food products
- Less likely problems with stability, bioavailability or even safety
- **Variability in content: to control, development involves plant science**
- **Confirming content: development of analytical methods and standards**

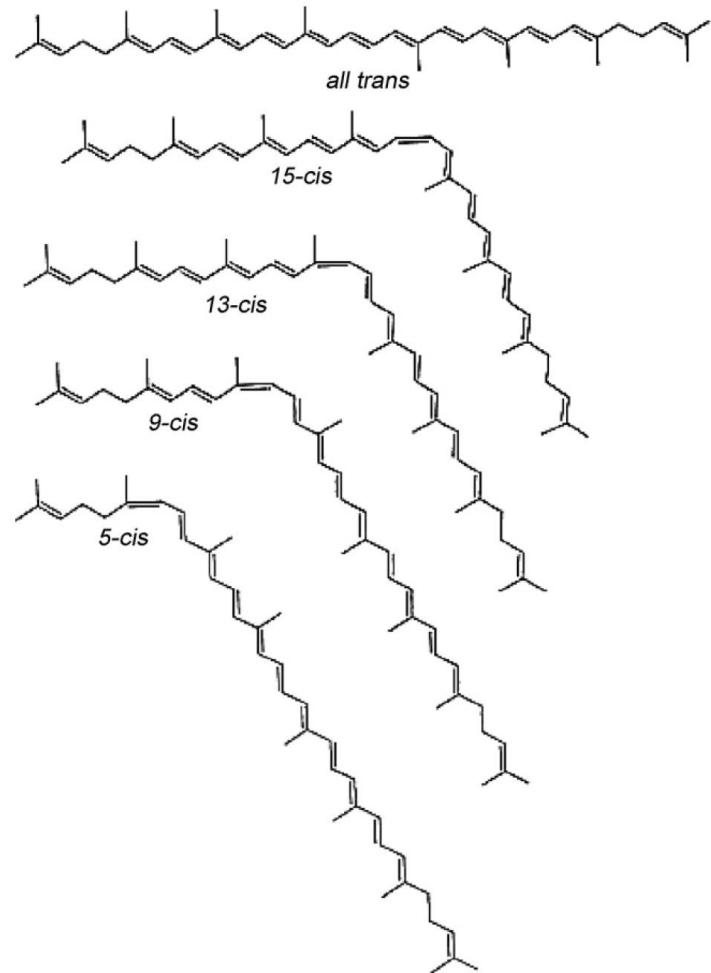
Opportunities and Challenges with Purified Components

- Once bioactivity is characterized, may be added to many foods and/or be sold as a dietary supplement
- Product content can be standardized
- Development of cost-effective purification
- Development of product with good shelf life, flavor attributes
- Determine safety and bioavailability

Impact of **processing** on bioavailability of dietary components

- Processing is a bad word today –
 - Sometimes it helps bioavailability
 - Sometimes it destroys some nutrients
 - Sometimes it destroys needed cofactors

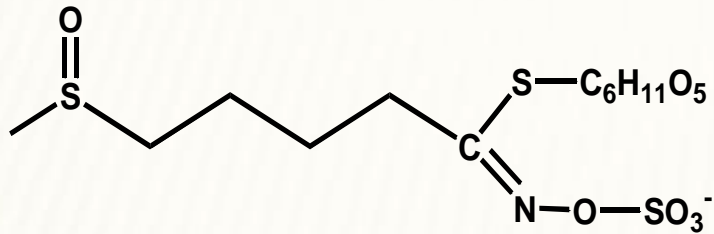
Thermal processing of tomatoes causes some lycopene to be in the cis form, which is more readily absorbed



Impact of **processing** on bioavailability of dietary components

- Processing is a bad word today –
 - Sometimes it helps bioavailability
 - Sometimes it destroys some nutrients
 - Sometimes it destroys needed cofactors
- ‘Raw Food’ is a fad today -
 - Sometimes even key nutrients are not as available in raw food, since heat improves digestibility
 - Sometimes raw improves bioavailability but increases risk of bacterial contamination

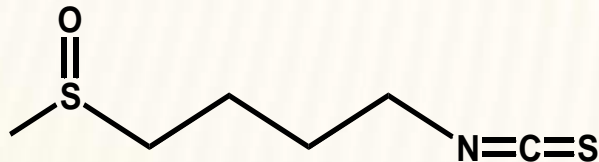
Glucosinolates are metabolized to ITC when plants are crushed or chewed



Glucoraphanin



Myrosinase



Sulforaphane

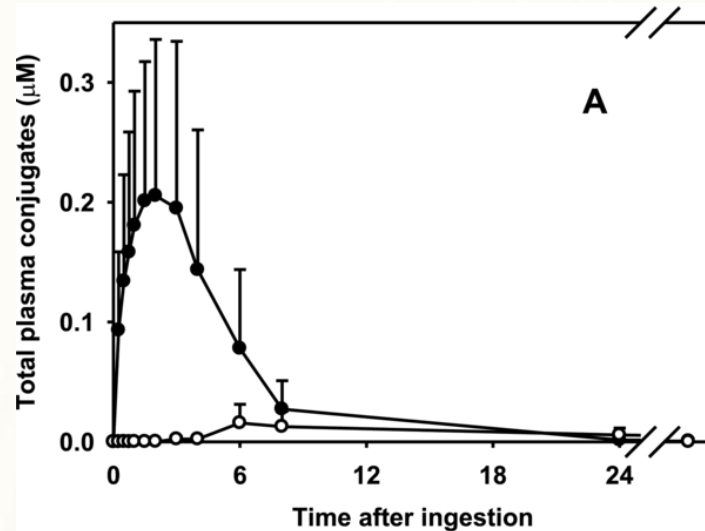
ITC

Isothiocyanate
Anticarcinogen

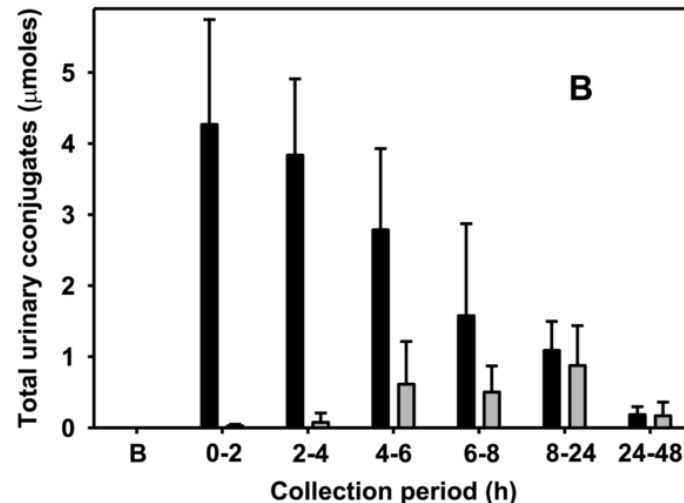
Sulforaphane and metabolites are found in plasma & urine after ingesting cooked broccoli, but very little compared to fresh broccoli.

Fresh:
Closed circles and bars

Cooked:
Open circles and bars



Plasma
sulforaphane



Urinary
sulforaphane

Factors affecting bioavailability

BFC in plant (glycoside)

Digestion/
Hydrolysis



BFC in gut (aglycone)

Absorption

Metabolism

Secretion

Plasma BFC (and metabolites)

Thioglycosides in crucifers are hydrolyzed **by the plant**

A few O-glucosides of flavonoids are hydrolyzed by **mouth enzymes**, many by **gut wall enzymes**¹

Microbiome can hydrolyze², but may also metabolize

Enterocytes and Hepatocytes support methylation, sulfation, glucuronidation, GSH conjugation

Efflux: Multidrug resistance proteins, enterohepatic recirculation

¹Lactate phlorizin hydrolase

²beta glucosidase

BFC in plant (glycoside)

Digestion/
Hydrolysis



BFC in gut (aglycone)

Absorption

Metabolism

Secretion



Plasma BFC (and metabolites)

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Microbiome can hydrolyze, but also metabolize

Enterocytes and Hepatocytes :
Methylation, sulfation,
glucuronidation, GSH conjugation

Multidrug resistance proteins,
enterohepatic recirculation

Microbiota hydrolyze and metabolize

Hydrolysis can form aglycones, often more bioavailable, often more active.

Metabolism can form new compounds that
may have new, beneficial activities
may lose the activity of the parent compound

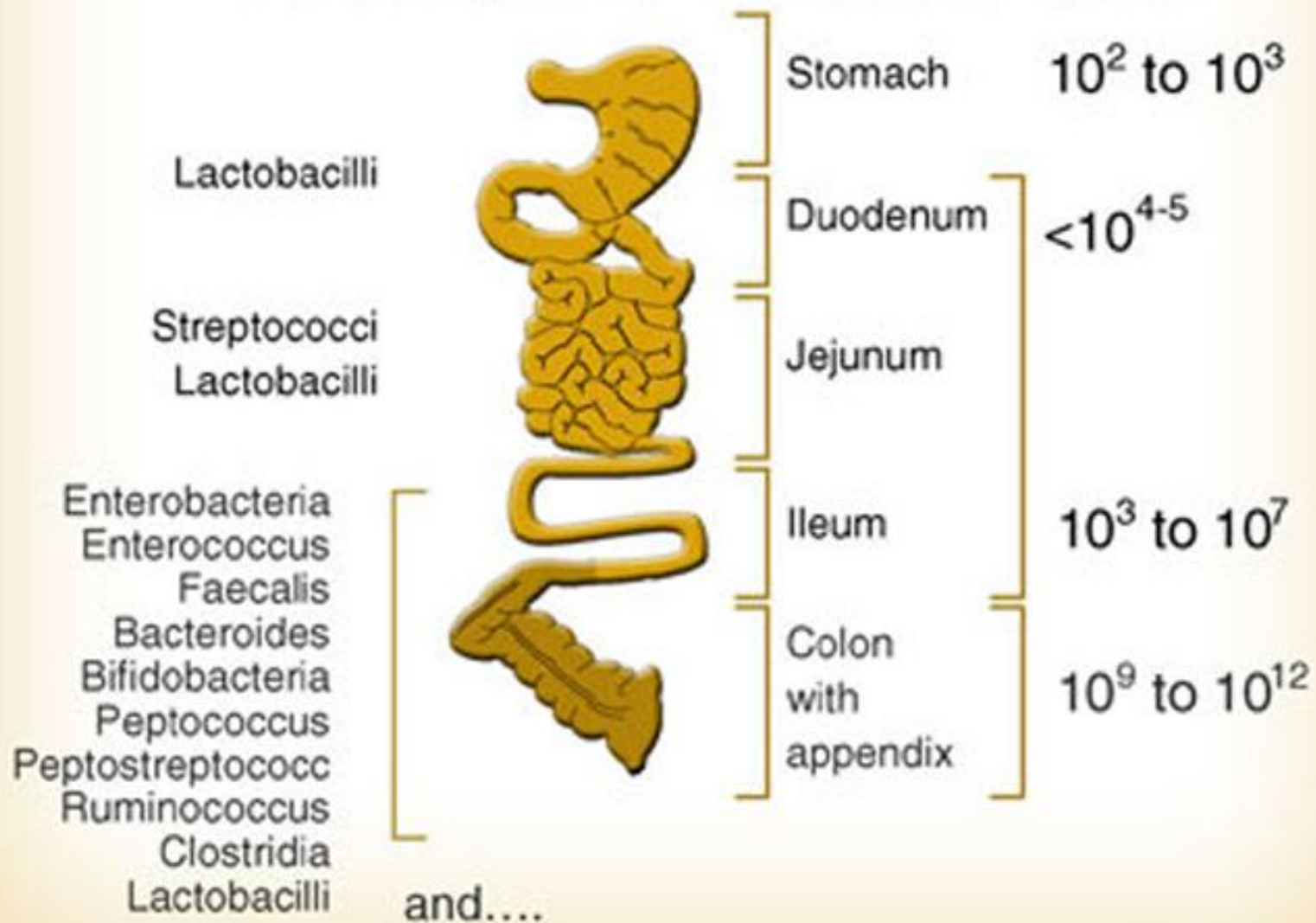
Knowledge of metabolism by microbiota may permit the use of

prebiotics, probiotics, antibiotics
modified bacteria

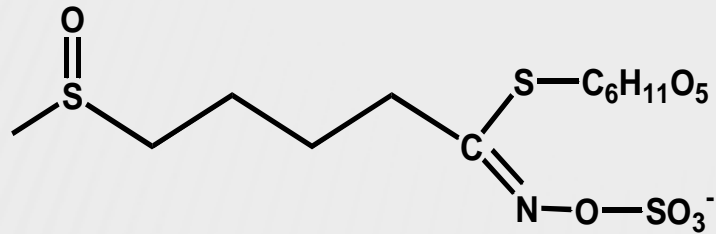
to improve health directly, or by impacting the health benefits of BFC

INTESTINAL MICROFLORA

10^{14} micro-organisms, >500 differentes species



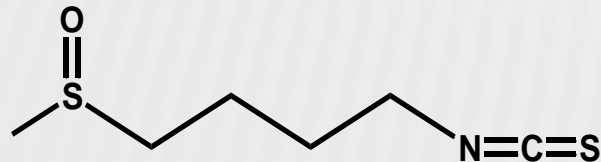
Can gut microbiota release anticarcinogenic isothiocyanates from heat processed broccoli ?



Glucoraphanin



↓
**Myrosinase
(plant enzyme)**



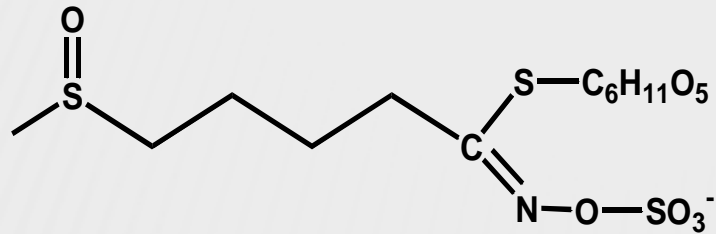
Sulforaphane

↓
ITC

**Isothiocyanate
Anticarcinogen**



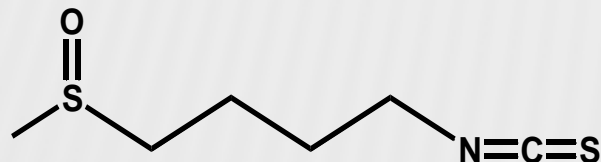
Can gut microbiota release anticarcinogenic isothiocyanates from heat processed broccoli ?



Glucoraphanin



Gut Microbiota?



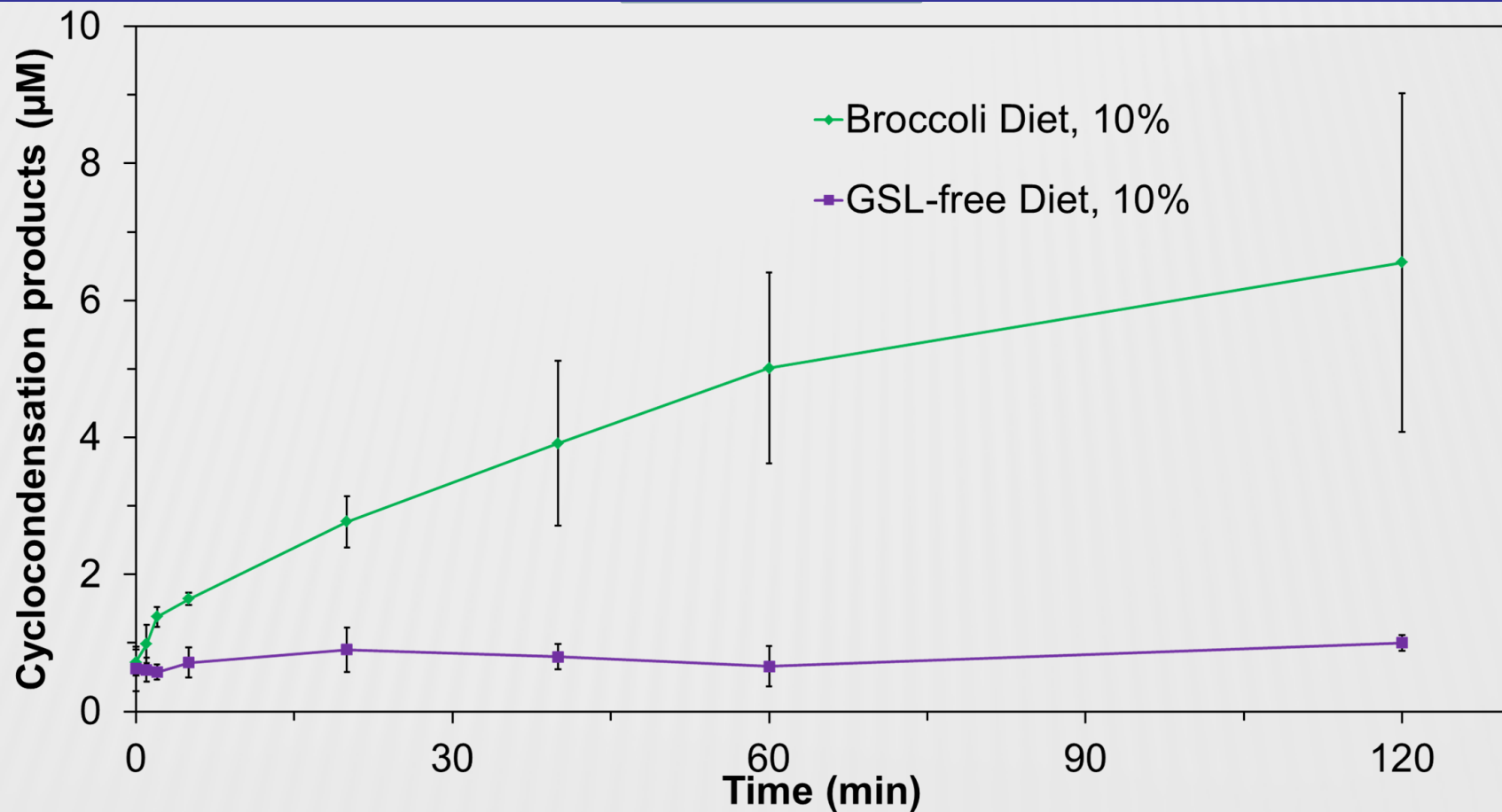
Sulforaphane

ITC

**Isothiocyanate
Anticarcinogen**







Metabolism of glucoraphanin by rat cecal microbiota *ex vivo* from rats fed a 10% broccoli diet for 1 week



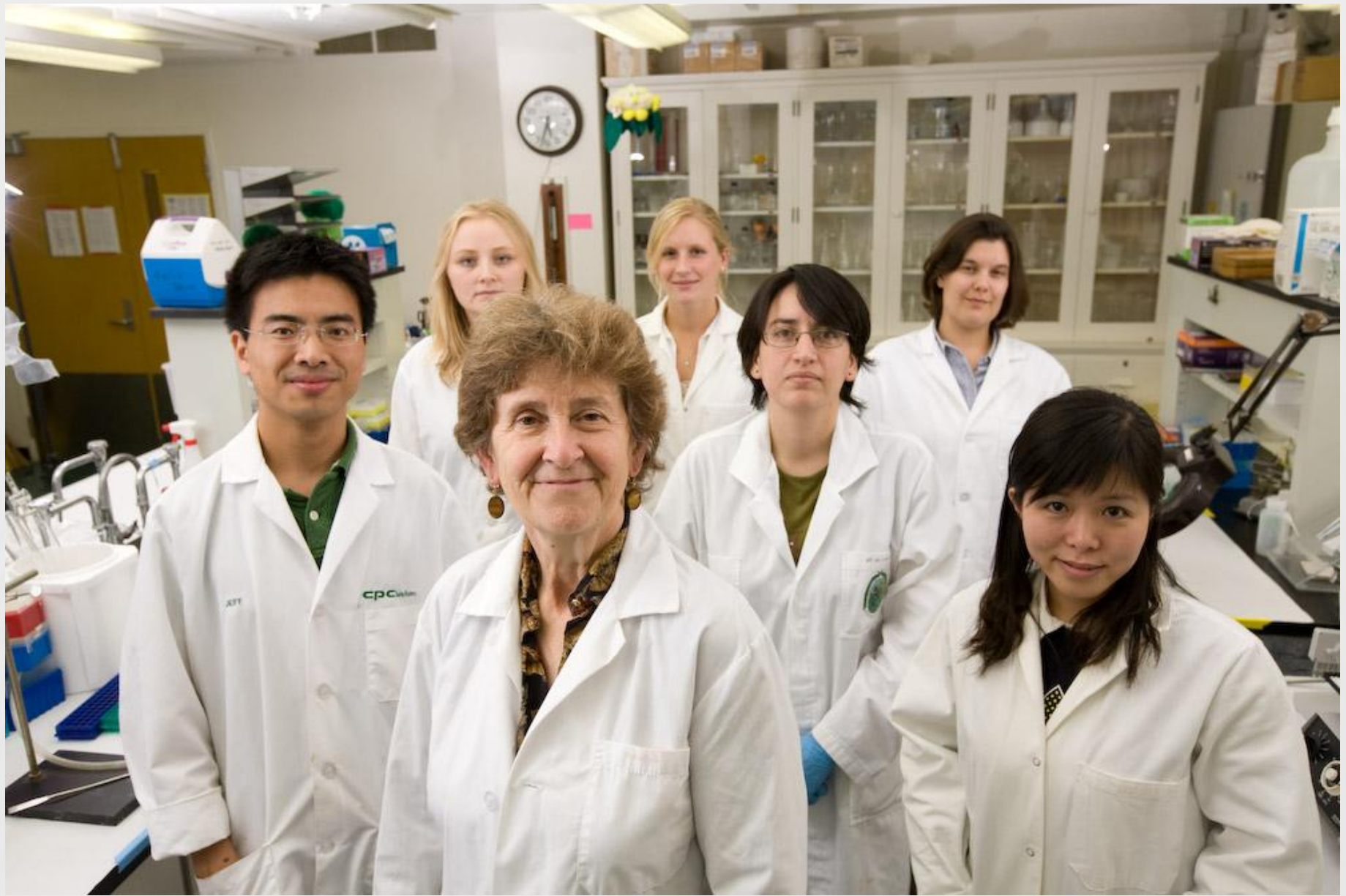
Microbiota and bioavailability of health-promoting food components



TAKE HOME

-  Fruits and vegetables are a great source of vitamins, minerals and phytochemicals.
-  Phytochemicals slow or decrease risk for many chronic diseases, particularly through quenching inflammation.
-  Advertised antioxidant levels don't always indicate antioxidant effects in the body, but they usually mean there's something good for health in there.
-  Bioavailability studies on the product are essential





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