FAST-TRACKING HOMEOSTASIS WITH FOOD, PHYSICAL ACTIVITY AND COMPLEX MULTI-NUTRIENT NUTRITIONAL FORMULAS



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ANHInternational

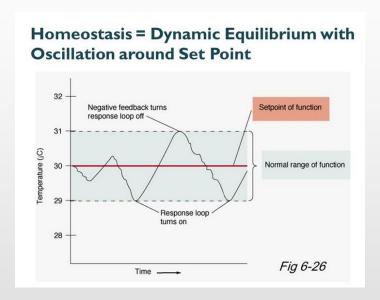
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HOMEOSTASIS AND STRESS



Walter Cannon (1871-1945)



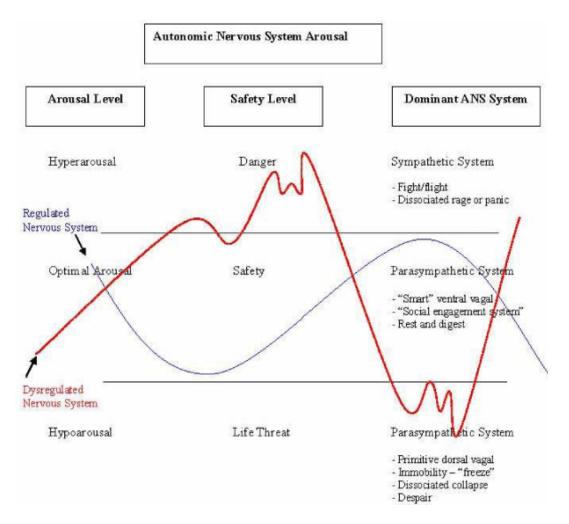


Hans Selye (1907-82)

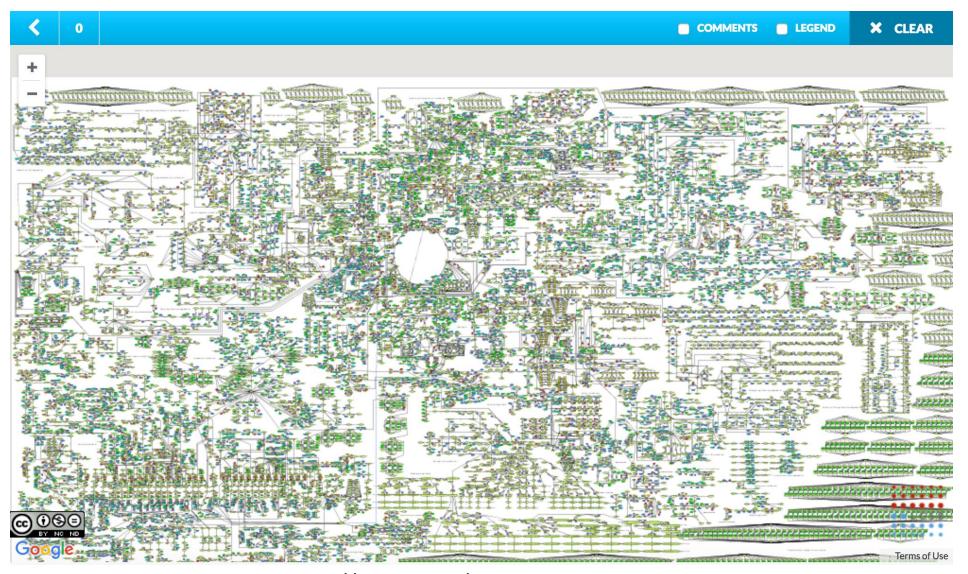
Homeostasis (1926): The tendency toward a relatively stable equilibrium between interdependent elements, especially as maintained by physiological processes

Stress (1936): the non-specific response of the body to any demand placed upon it

EXAMPLE: EMOTIONAL STRESS AND ANS



WHAT ARE WE DEALING WITH?



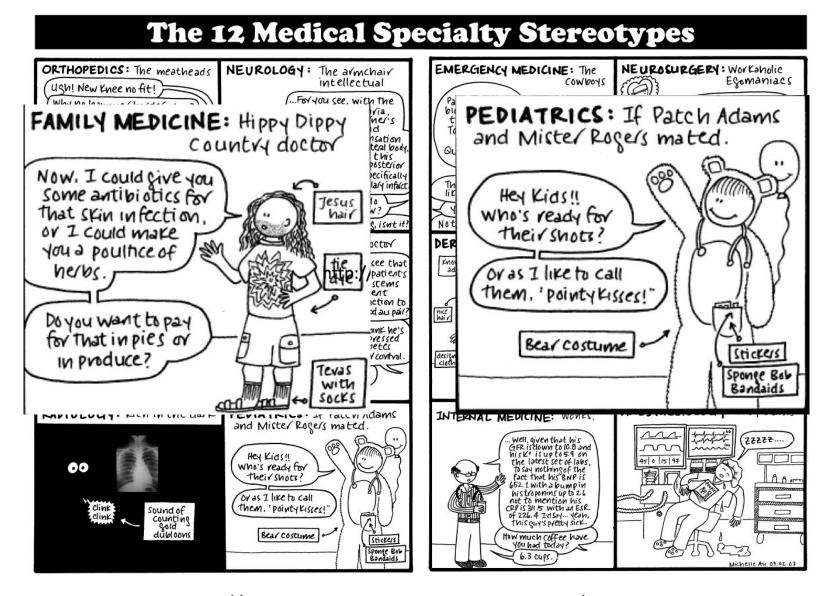
WHAT ARE WE DEALING WITH?

- ~ 19,000 genes Ezkurdia et al. Hum Mol Genet. 2014 Nov 15;23(22):5866-78.
- 2,709 human enzymes to 896 bioreactions
- 622 of the enzymes are assigned roles in 135 predicted metabolic pathways

"The predicted pathways closely match the known nutritional requirements of humans."

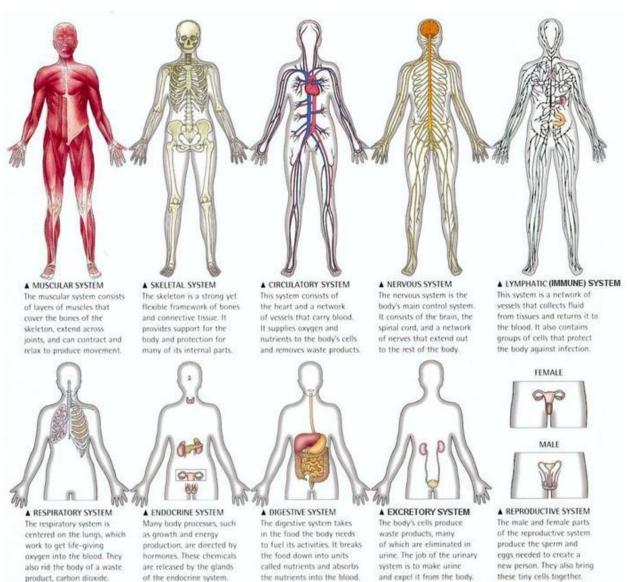
Romero et al Genome Biol. 2005; 6(1): R2.

SPECIALISM AND REDUCTIONISM?



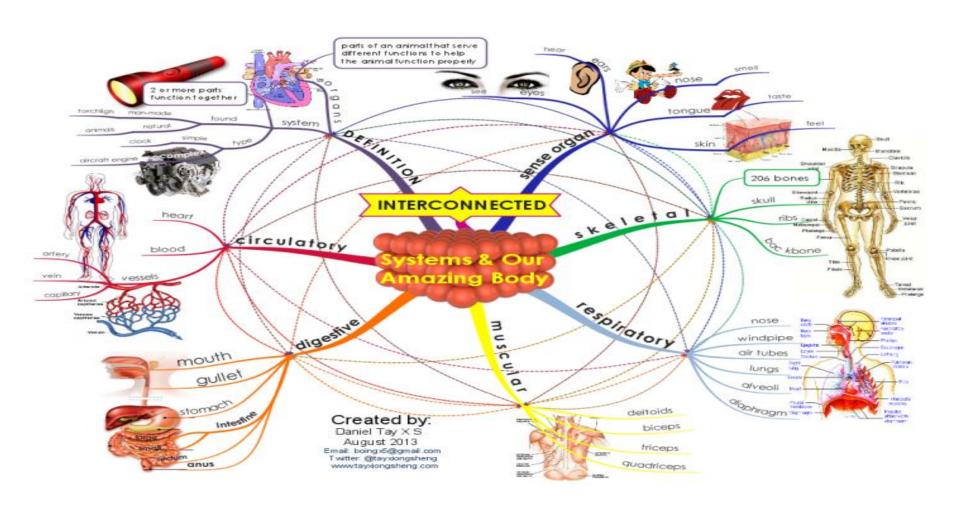
http://scutmonkeycomics.blogspot.co.uk/

12 BODY SYSTEMS



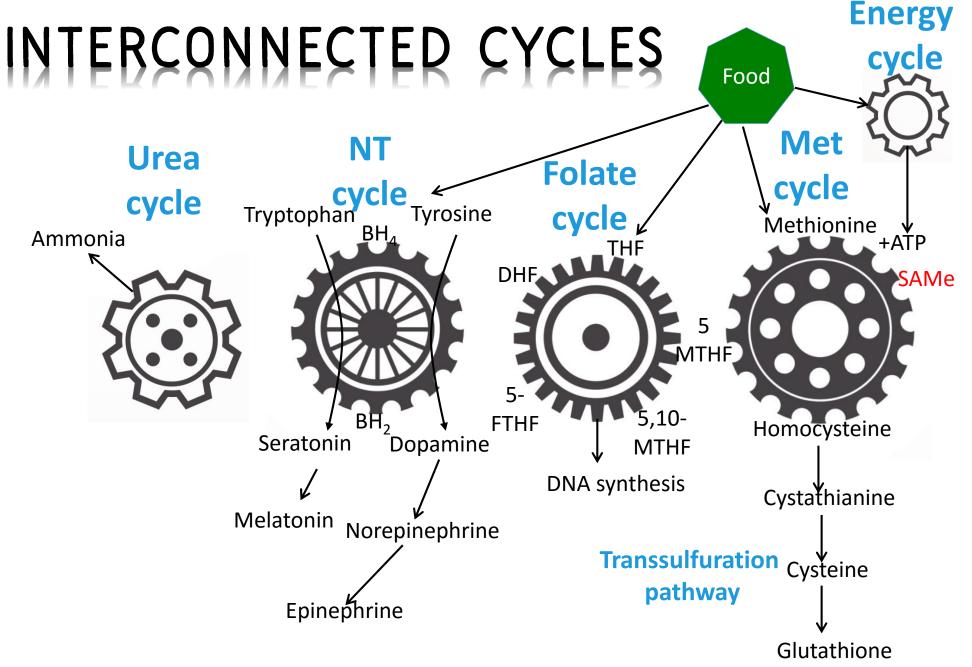
product, carbon dioxide.

INTERCONNECTED SUPER-SYSTEM



https://imindmap.com/blog/back-to-school-10-mind-maps-that-every-student-and-teacher-

















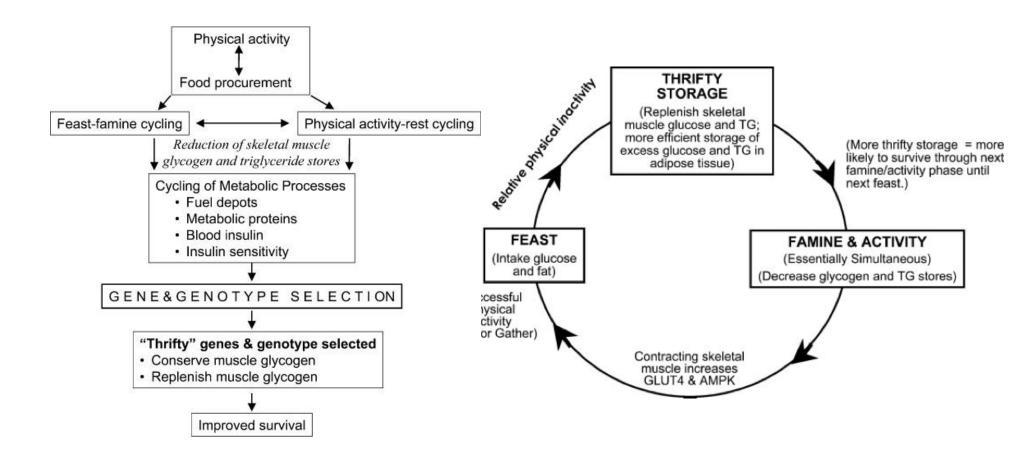




OUR EVOLUTIONARY HERITAGE



OUR EVOLUTIONARY HERITAGE



Manu V. Chakravarthy and Frank W. Booth. Eating, exercise, and "thrifty" genotypes: connecting the dots toward an evolutionary understanding of modern chronic diseases. J Appl Physiol. 2004; 96: 3–10.

ALLIANCE FOR NATURAL HEALTH

FOOD4HEALTH GUIDELINES

FOR ADULTS AND CHILDREN OVER 6



10 KEY POINTERS

- Macronutrient composition by energy contribution (kcal or kJ) should be approximately 20% protein (4 kcal/g), 30% carbohydrates (4 kcal/q) and 50% fats (9 kcal/g)
- Minimise consumption of highly processed food
- Consume plenty of fresh, raw foods
- Avoid high-temperature cooking methods (frying, grilling), unless brief.
 Minimise heat-damage to proteins, fats, vegetables, starches and other carbs by using slow cooking methods
- Healthy fats for cooking include extra virgin coconut oil, unfiltered extra virgin olive oil and butter (the latter assuming no lactose intolerance)
- Consume plenty of fresh herbs and non-irradiated, preferably organic, spices
- Avoid snacking and try to maintain 5 or more hours between meals
- Consume at least 1.5 litres of spring or filtered water daily (more if exercising intensively), between meals
- Avoid all foods which trigger intolerance or allergy(concentrated sources of nutrients)
- Seek advice from a qualified and experienced health professional on the most appropriate supplements (concentrated sources of nutrients)

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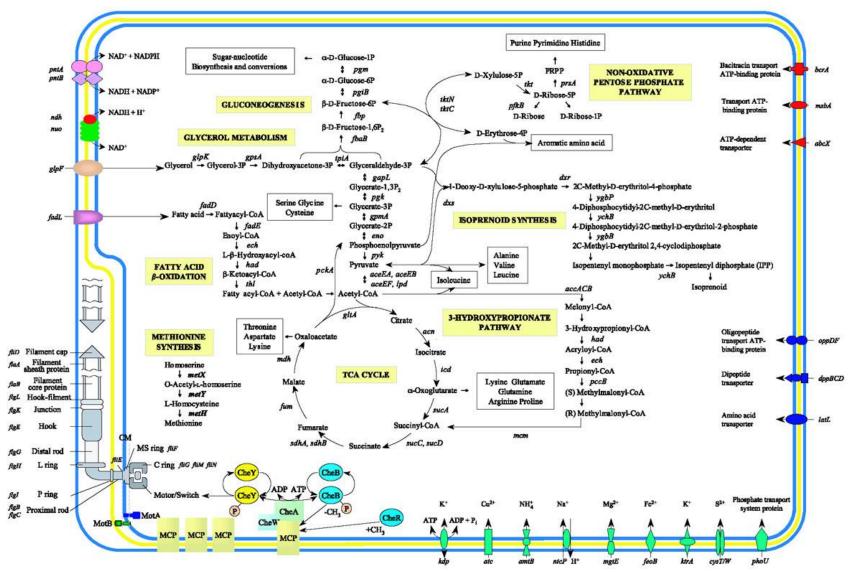
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IRRADIATED HERBS AND SPICES, FOOD

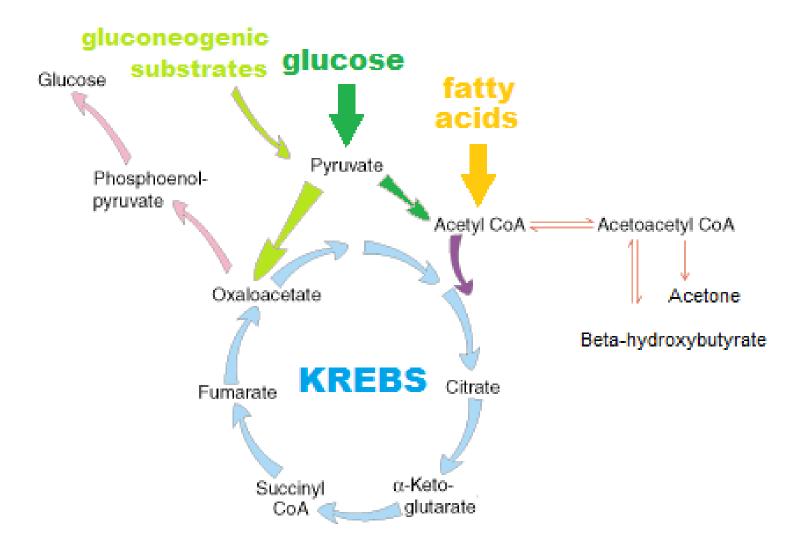
SUPPLEMENTS)

ENERGY SYSTEMS



Ren et al. Unique physiological and pathogenic features of Leptospira interrogans revealed by whole-genome sequencing. Nature 2013; 422: 888-893

ENERGY SYSTEMS



http://carbsanity.blogspot.co.uk/2014/08/all-roads-lead-through-krebs-true-keto.html

ENERGY SYSTEMS

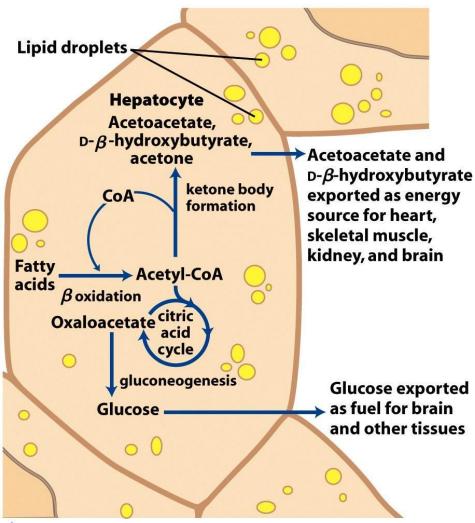
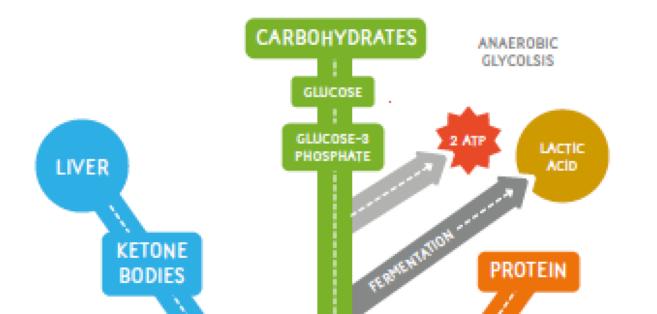


Figure 17-20
Lehninger Principles of Biochemistry, Fifth Edition
© 2008 W.H. Freeman and Company

CARB JUNKIE VS METABOLICALLY FLEXIBLE, FAT-ADAPTED AND RESILIENT HUMAN

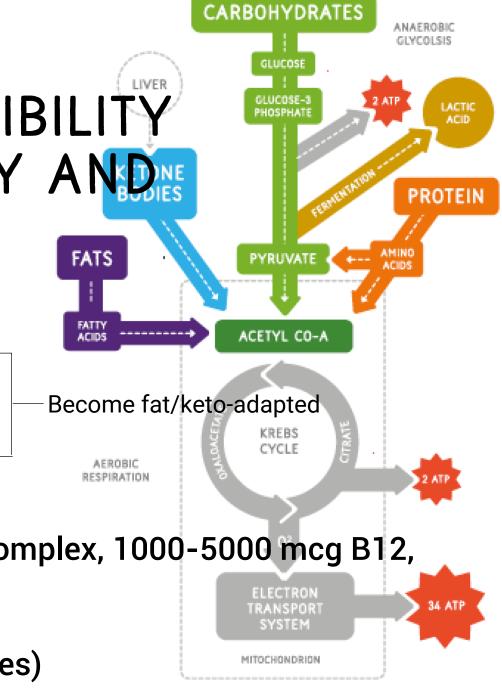
The key to resolving today's obesity and chronic disease crisis involves helping people to develop metabolic flexibility and resilience. There's good reason why evolution gifted us with 4 different metabolic systems for energy production







- 1. Food/nutrients
- 2. Intermittent fasting
- 3. Caloric restriction
- 4. Physical activity
- 5. Recovery
- 6. B vitamins (25-100 mg B complex, 1000-5000 mcg B12, 1500 mcg 5MTHF)
- 7. CoQ10 (100 mg)
- 8. MCTs (~5-20g, divided doses)



DO YOU NEED CARB ENERGY GELS?

European Journal of Sport Science, 2015 Vol. 15, No. 1, 13–20, http://dx.doi.org/10.1080/17461391.2014.959564



ORIGINAL ARTICLE

Rethinking fat as a fuel for endurance exercise

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Abstract

A key element contributing to deteriorating exercise capacity during physically demanding sport appears to be reduced carbohydrate availability coupled with an inability to effectively utilize alternative lipid fuel sources. Paradoxically, cognitive and physical decline associated with glycogen depletion occurs in the presence of an over-abundance of fuel stored as body fat that the athlete is apparently unable to access effectively. Current fuelling tactics that emphasize high-carbohydrate intakes before and during exercise inhibit fat utilization. The most efficient approach to accelerate the body's ability to oxidize fat is to lower dietary carbohydrate intake to a level that results in nutritional ketosis (i.e., circulating ketone levels >0.5 mmol/L) while increasing fat intake for a period of several weeks. The coordinated set of metabolic adaptations that ensures proper interorgan fuel supply in the face of low-carbohydrate availability is referred to as keto-adaptation. Beyond simply providing a stable source of fuel for the brain, the major circulating ketone body, beta-hydroxybutyrate, has recently been shown to act as a signalling molecule capable of altering gene expression, eliciting complementary effects of keto-adaptation that could extend human physical and mental performance beyond current expectation. In this paper, we review these new findings and propose that the shift to fatty acids and ketones as primary fuels when dietary carbohydrate is restricted could be of benefit for some athletes.

Keywords: Metabolism, nutrition, performance

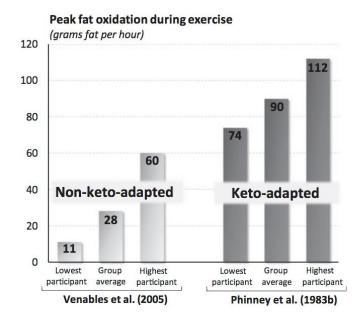


Figure 1. The rate of fat use during exercise at 64% VO₂max in trained cyclist (Phinney et al., 1983) compared to peak fat oxidation rates recorded in 300 people that included highly trained individuals (Venables et al., 2005).

MUSCULO-SKELETAL

- **1.** Food/nutrients
 - Protein + BCAAs (1-2g/kg bw)
 - Vitamin K2 (150-1000 mcg/d)
 - Magnesium (an calcium) (400-

1200 mg/d, divided doses)

- Vitamin D (4000-8000 IU) -

without sun

- Trace-ultra-trace elements
- Physical activity high intensity,/short duration, intervals (HIIT), low intensity/long duration
- Recovery (and 'nutrient timing') individualised;
 20g protein post-workout



IMMUNE SYSTEM

- Repair the gut + F4H guidelines
- Vitamin A (preformed) + Mixed carotenoids 800 mcg/d RE
- Vitamin C + bioflavonoids (2g/d, divided doses)
- Vitamin D: 100-200 mcg/d (4000-8000 IU) without sun
- Vitamin B6: 25 mg/dFolate (5MTHF): 1500 mcg/dB12 (methylcobalamin): 1000-5000 mcg/d
- Vitamin E (mixed tocopherols/tocotrienols): 200-500 mg α-TE
- Zinc: 15-50 mg/d (high doses, short-term) without phytates!
- Selenium 150-300 mcg/d
- Botanicals: turmeric, garlic, ginseng, Echinacaea, elderberry, ashwagandha, maitake, reishi, 1-3,1-6 beta-glucans

INFLAMMATORY/ OXIDATIVE STRESS

- Anti-inflammatory diet: F4H guidelines
- Polyphenols in diet
- Polyphenols/anthocyanidins in supplements
- Omega-3:6 (1:1-1:3)
- Turmeric (wholistic: full spectrum incl essential oils) + fat
- Resveratrol
- Reduce physiological/emotional stress
- Adaptogens: ashwagandha, Panax ginseng, Rhodiola



STRESS HANDLING/RESILIENCE

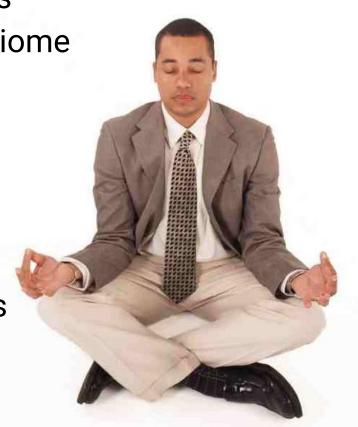
 Biochemical pathways in balance + adequate resources/information - F4H guidelines

Healthy gut lumen, mucosa and microbiome

Good mitochondrial reserve

Response fast and slow-twitch muscle

- Well modulated immune system
- Health inflammatory response
- Healthy HPA(GG) axis
- Regular stress transformation practices



LET'S MAKE IT HAPPEN!





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