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## *Antioxidant Nutrients*

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## *Section A*

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Antioxidant Nutrients

# *Antioxidant Nutrients*

- Ascorbic acid
- Alpha-tocopherol
- Beta-carotene
- Selenium
- Manganese

# *Oxidants and Antioxidants*

## *Pro-Oxidants*

- Substrate oxidation
- Antimicrobial defense
- Radiation
- Sunlight
- Ionized compounds
- Aging
- Oxygen

## *Antioxidants*

- Free radical scavengers:
  - Extracellular/  
circulating
  - Cellular
    - ▶ Cytosolic
    - ▶ Membrane-bound

# What Is a Free Radical?

- An unbound compound (i.e., free) having one or more unpaired electrons



Hydroxyl group

(good guy)



Hydroxyl radical

(bad guy)

## Examples of Free Radicals and their Half-Lives

|                     |                  |                   |                         |
|---------------------|------------------|-------------------|-------------------------|
| Hydroxyl radical    |                  | $\text{HO}\cdot$  | $1 \times 10^{-9}$ sec. |
| Singlet oxygen      |                  | $^1\text{O}_2$    | $1 \times 10^{-6}$      |
| Alkoxyl radical     | $\text{RO}\cdot$ |                   | $1 \times 10^{-6}$      |
| Peroxyl radical     |                  | $\text{ROO}\cdot$ | 7                       |
| Semiquinone radical | $\text{Q}\cdot-$ |                   | days                    |

# *Free Radical Formation*

- Oxidation of substrates with high oxygen affinity (for example, fatty acids)
- Microbial lysis
- Environmental exposure (sunlight, radiation, high-oxygen levels)

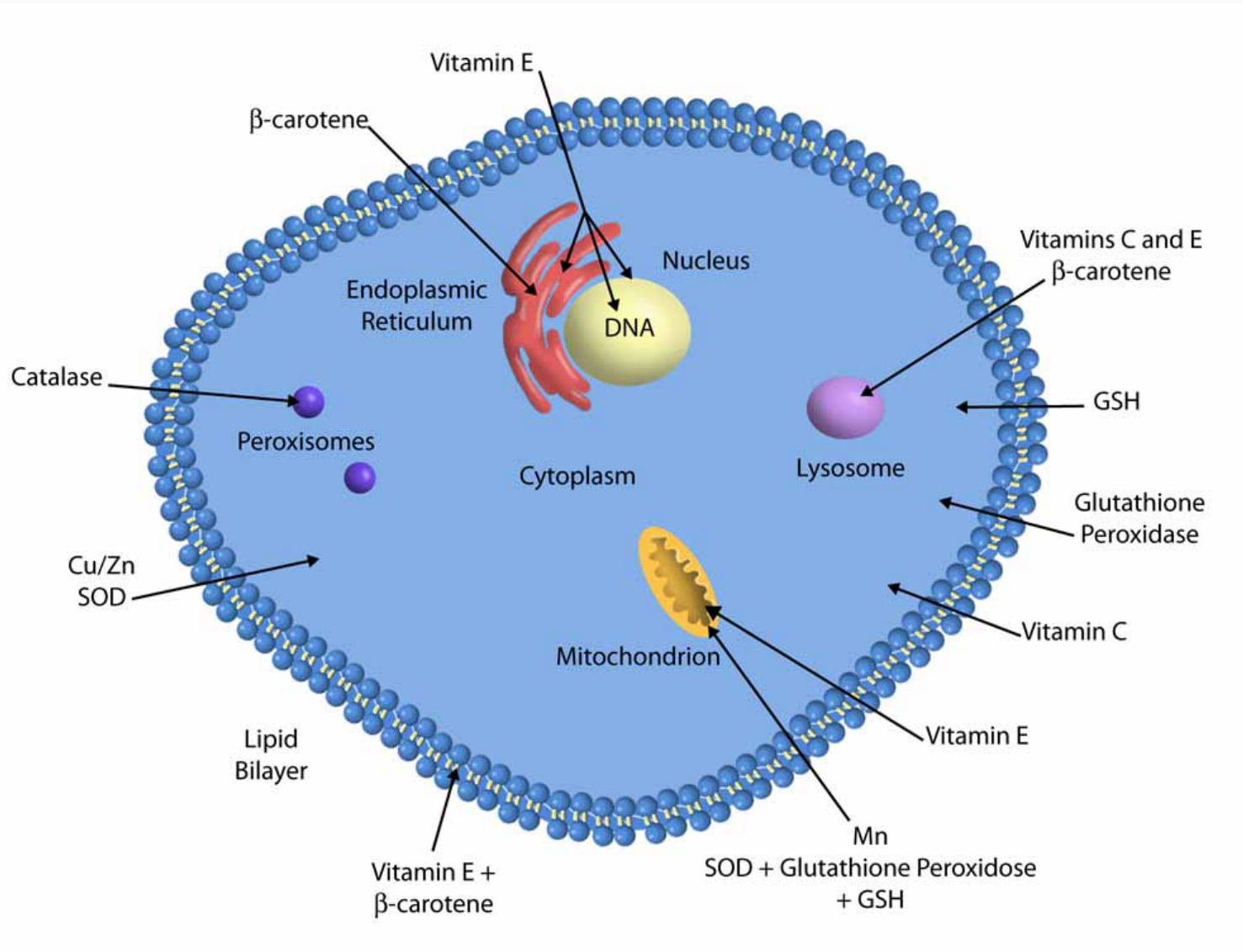


- **Water-Soluble**
  - Ascorbate
  - Glutathione
  - Urate
  - Bilirubin

## ■ **Lipid-soluble**

- Alpha-tocopherol
- Beta-carotene
- Lycopene
- Lutein
- Zeaxanthin
- Ubiquinol-10

# Antioxidant Systems in Cells



# *Antioxidant Defense Processes*

- **Prevention**—Balance between oxidative load and antioxidant function
- **Interception**—Local antioxidant levels
- **Repair**—Mostly enzymatic

# *Antioxidant Defense Processes*

- **Prevention**—Vitamin E, ascorbic acid, beta-carotene
- **Interception**—Vitamin E, glutathione, superoxide dismutase
- **Repair**—DNA repair system, reductases

# *Role of Nutrients in Antioxidant Systems*

## ■ **Vitamin E**

- Protects lipids from the cell membrane bilayer from attack by free radicals

## ■ **Vitamin C**

- Quenches  $^1\text{O}_2$  in cytosol
- Recycles vitamin E after it captures free radicals

## ■ Carotenoids

- Beta-carotene quenches  $^1\text{O}_2$ ; may also inhibit free-radical-generating reactions
- Autoregenerate with release of thermal energy

# *Role of Nutrients in Antioxidant Systems*

## ■ **Selenium**

- Constituent of glutathione peroxidase

## ■ **Manganese**

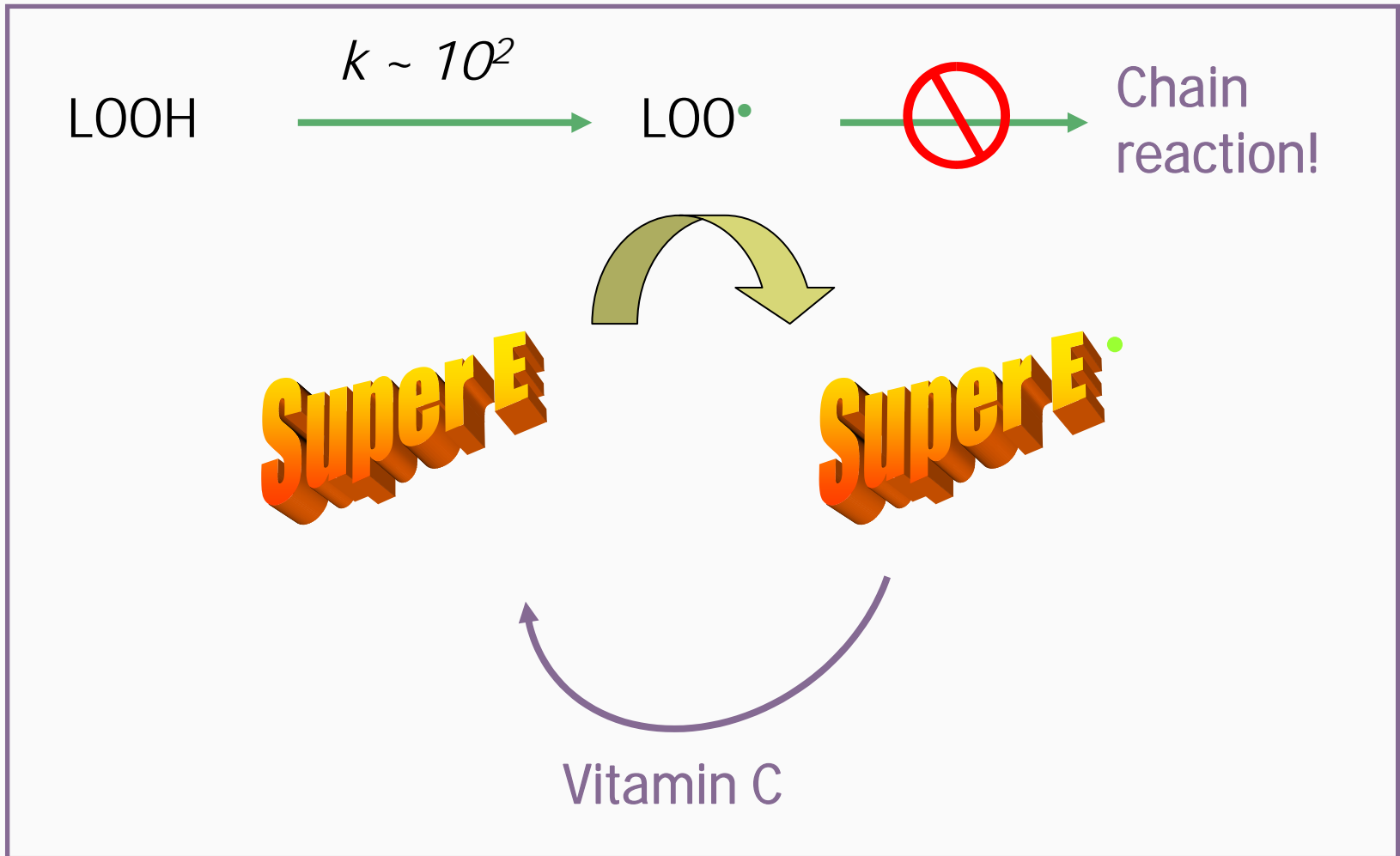
- Constituent of superoxide dismutase (MnSOD)

## ■ **Copper, zinc**

- Constituents of superoxide dismutase (CuZnSOD)



# Antioxidant Mechanism of Vitamin E



# *“Protective” Intake Levels of Antioxidant Nutrients*

|           | <b>Protective level*</b> | <b>RDA</b> |
|-----------|--------------------------|------------|
| Vitamin C | >600 mg                  | 60         |
| Vitamin E | >200 IU                  | 10         |
| Selenium  | 70–120 µg                | 70         |

*\* Daily intakes associated with a risk reduction of 25% or more*



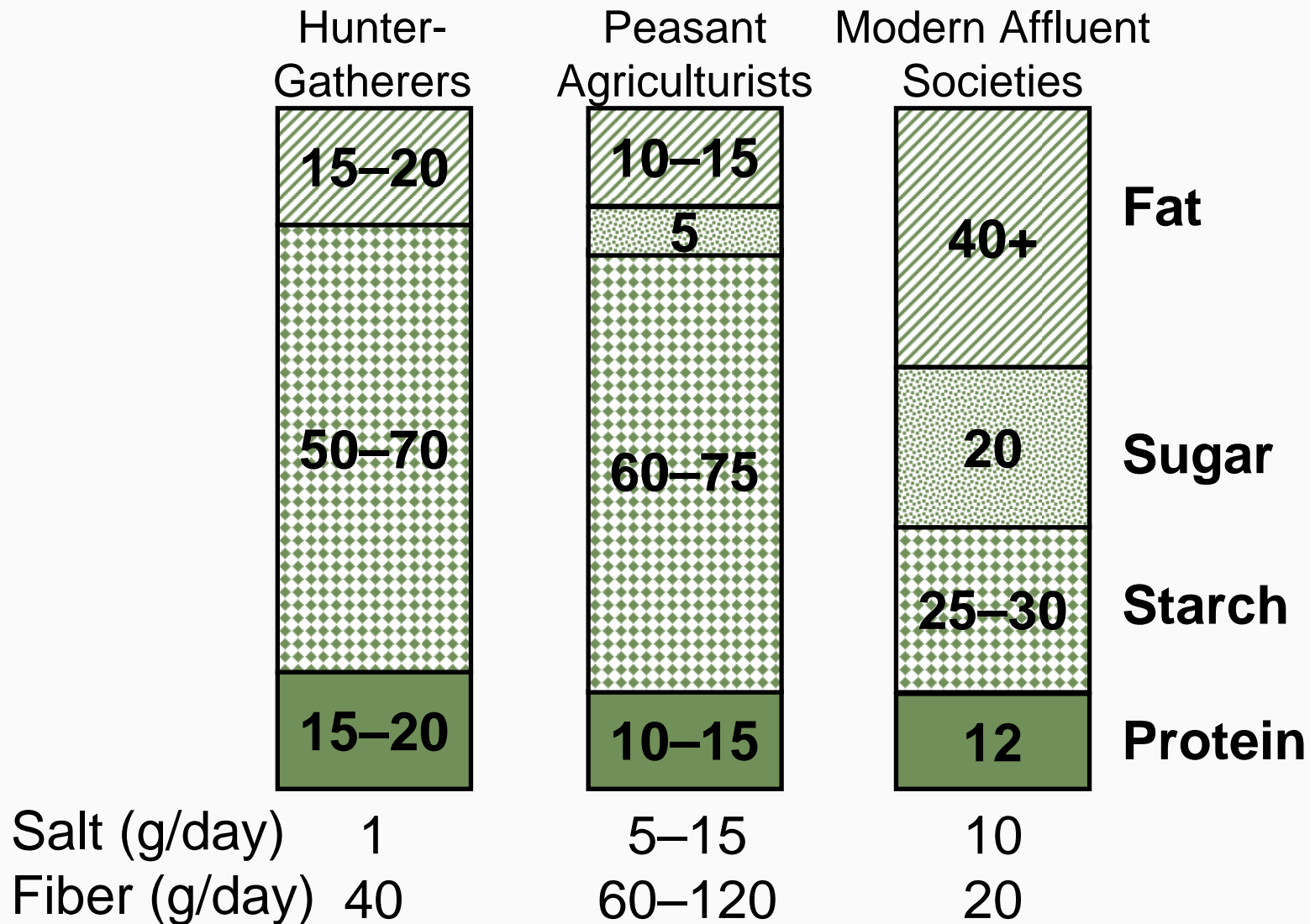
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## *Section B*

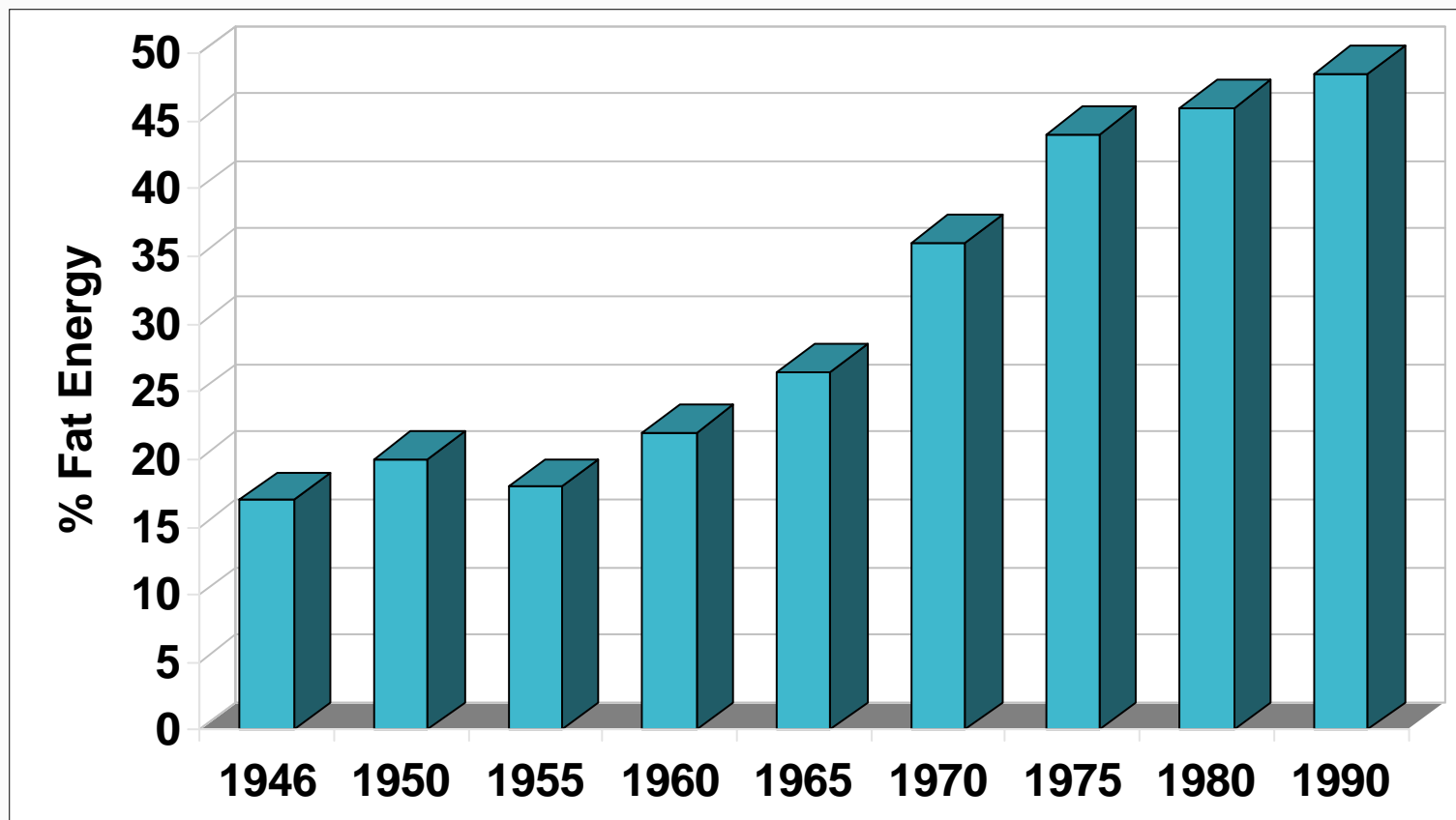
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Diet and Chronic Diseases

# Evolution of the Human Diet



# *Nutrition Transition Fat Consumption Patterns—Japan*



# *Diet Constituents Implicated on Disease Risk*

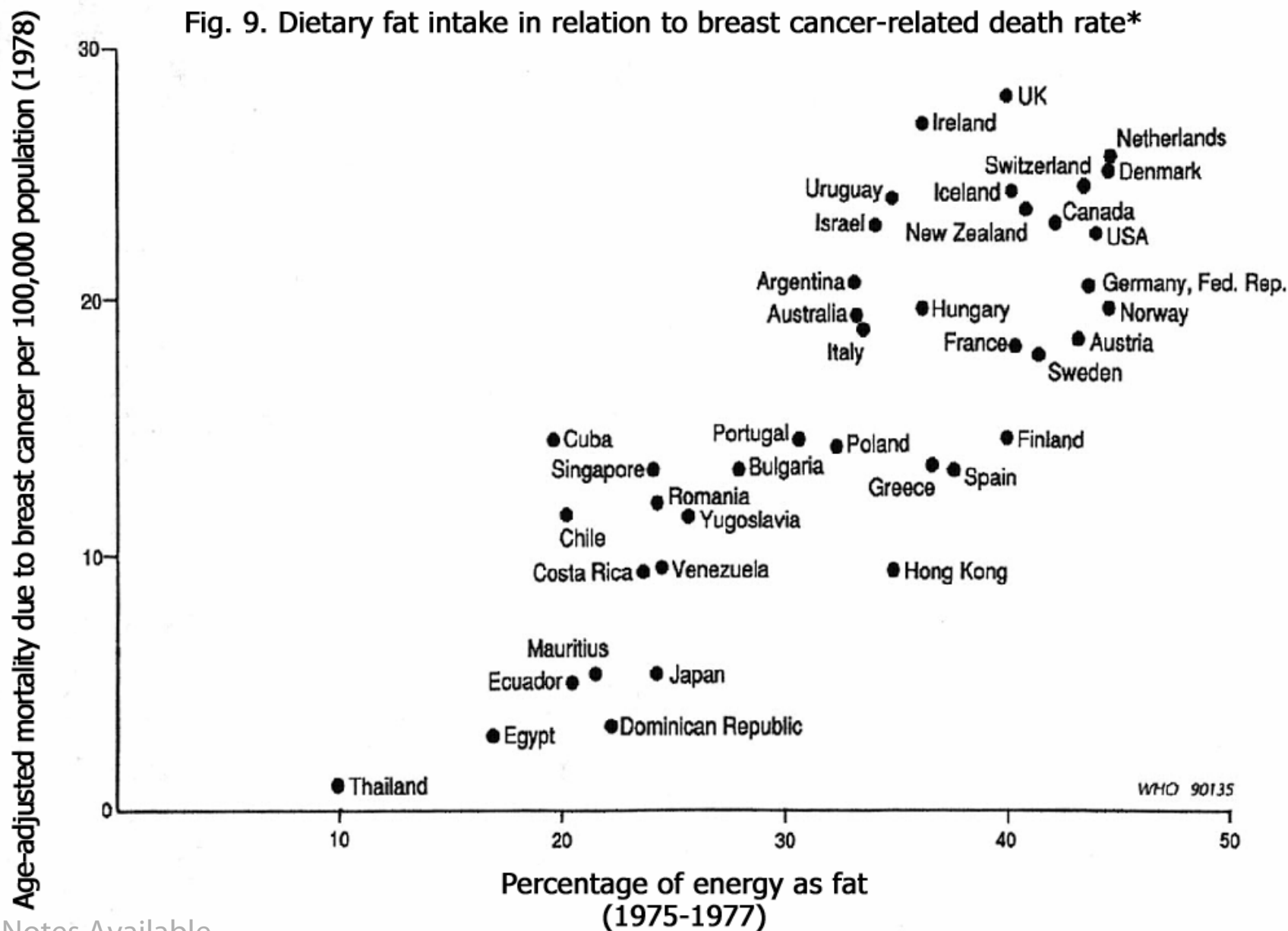
- Fats
- Cholesterol
- Fiber
- Antioxidant vitamins and minerals
- Sugar
- Protein
- Calcium and vitamin D
- Folic acid
- Iron

# *Criteria for Diet-Disease Relationships*

- Strength of association
- Dose-response relationship
- Temporally correct association
- Consistency of association
- Specificity of association
- Biological plausibility

# Dietary Fat Intake and Breast Cancer-Related Deaths

Fig. 9. Dietary fat intake in relation to breast cancer-related death rate\*





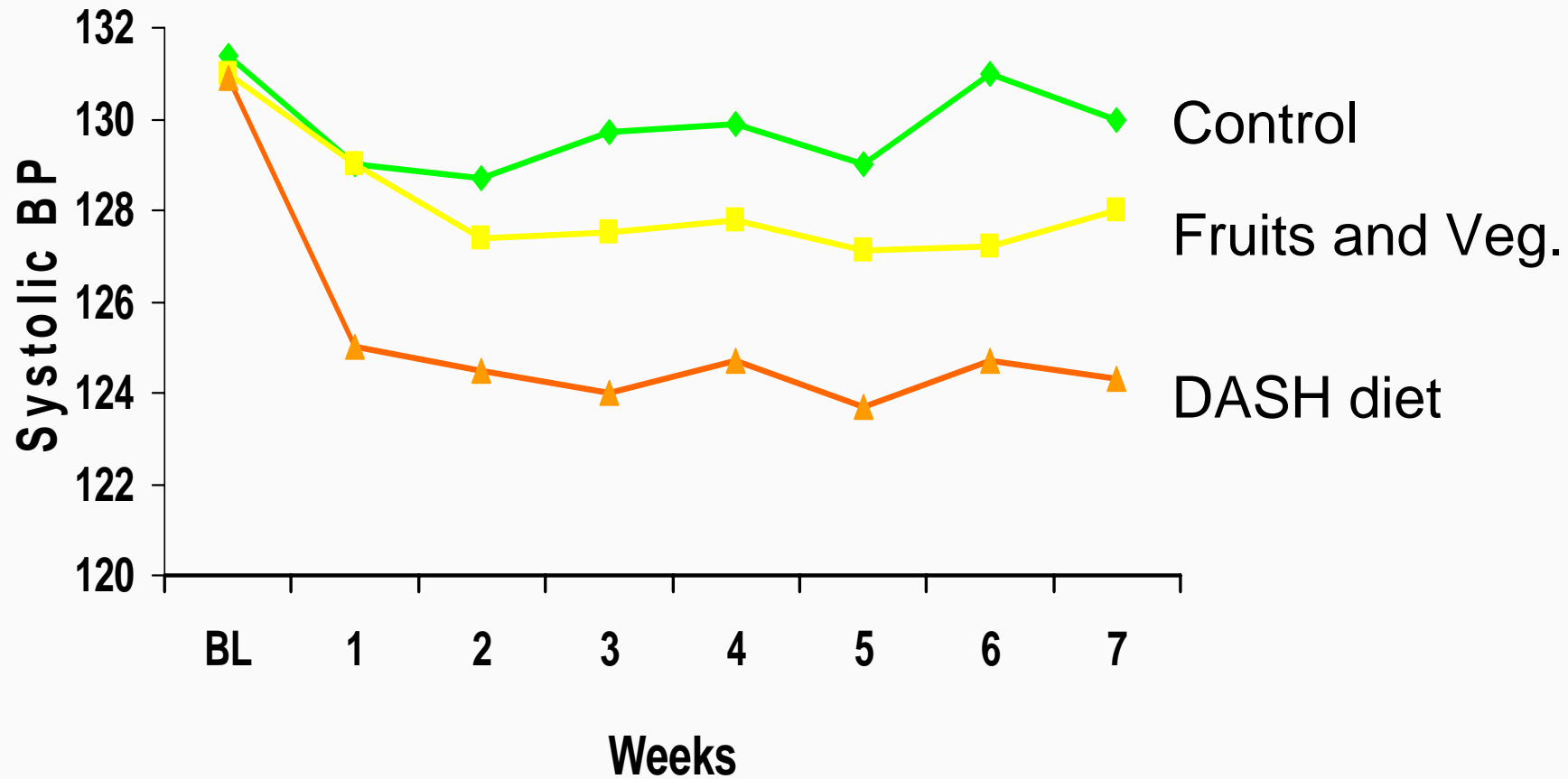
# *Fish Consumption and Risk of CVD*

|            | Fish Consumption, g/day |      |       |      |
|------------|-------------------------|------|-------|------|
|            | 0                       | <18  | 18–34 | >35  |
| MI         | 1.0                     | 0.88 | 0.76  | 0.56 |
| CHD        | 1.0                     | 0.88 | 0.84  | 0.62 |
| CVD        | 1.0                     | 0.94 | 0.89  | 0.74 |
| All causes | 1.0                     | 1.02 | 0.98  | 0.85 |

# *Diet and Blood Pressure*

- Sodium
- Calcium
- Potassium
- Magnesium
- Alcohol

# The DASH Study



## *Dietary Patterns and Blood Pressure: The DASH Diet*

|                  | Control | F & V | DASH |
|------------------|---------|-------|------|
| Fat (% cal)      | 36      | 36    | 26   |
| Cholesterol (mg) | 233     | 184   | 150  |
| Fiber (g)        | 9       | 31    | 31   |
| Potassium (mg)   | 1752    | 4101  | 4415 |
| Magnesium (mg)   | 176     | 423   | 480  |
| Calcium (mg)     | 443     | 534   | 1265 |
| Sodium (mg)      | 3028    | 2816  | 2859 |



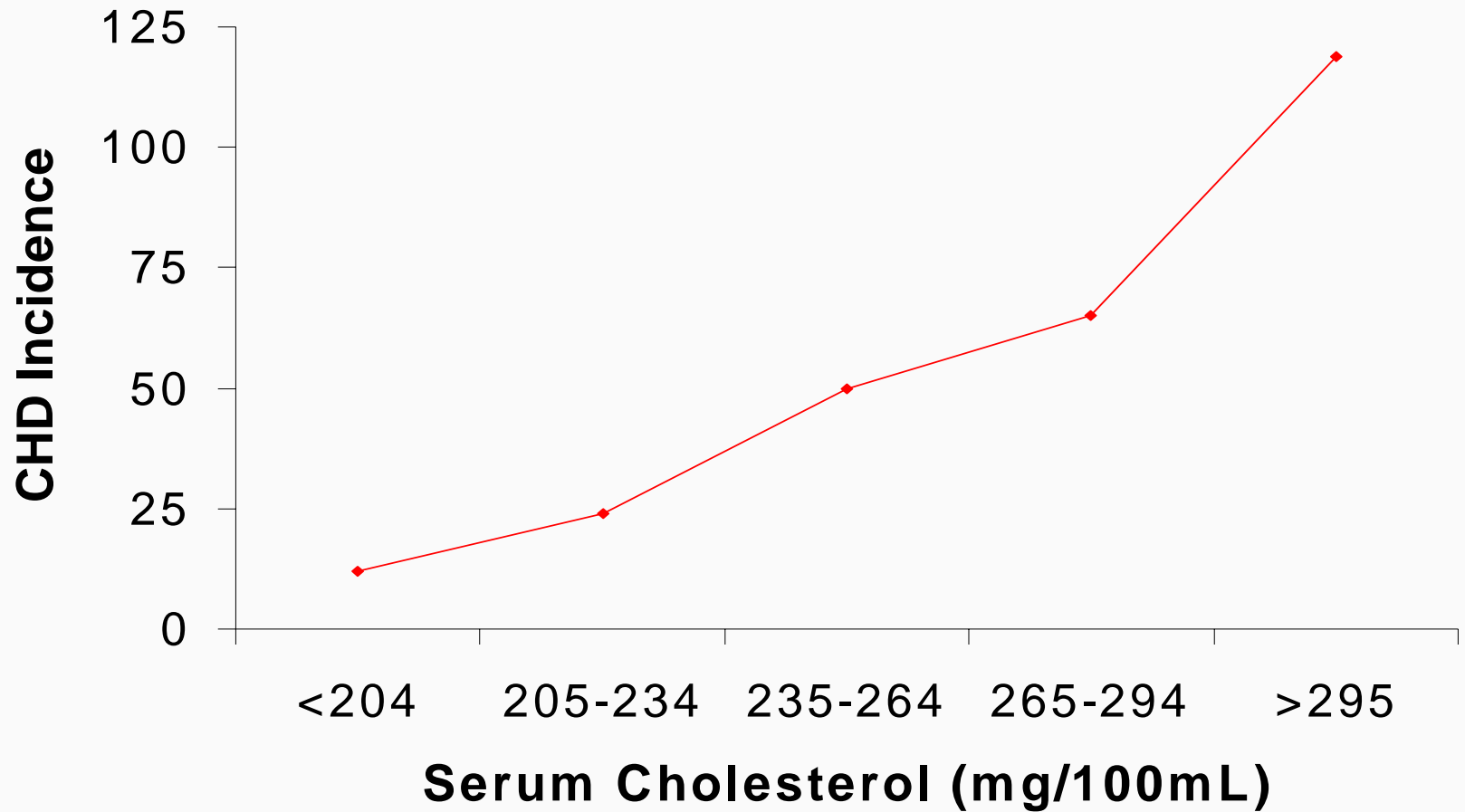
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## *Section C*

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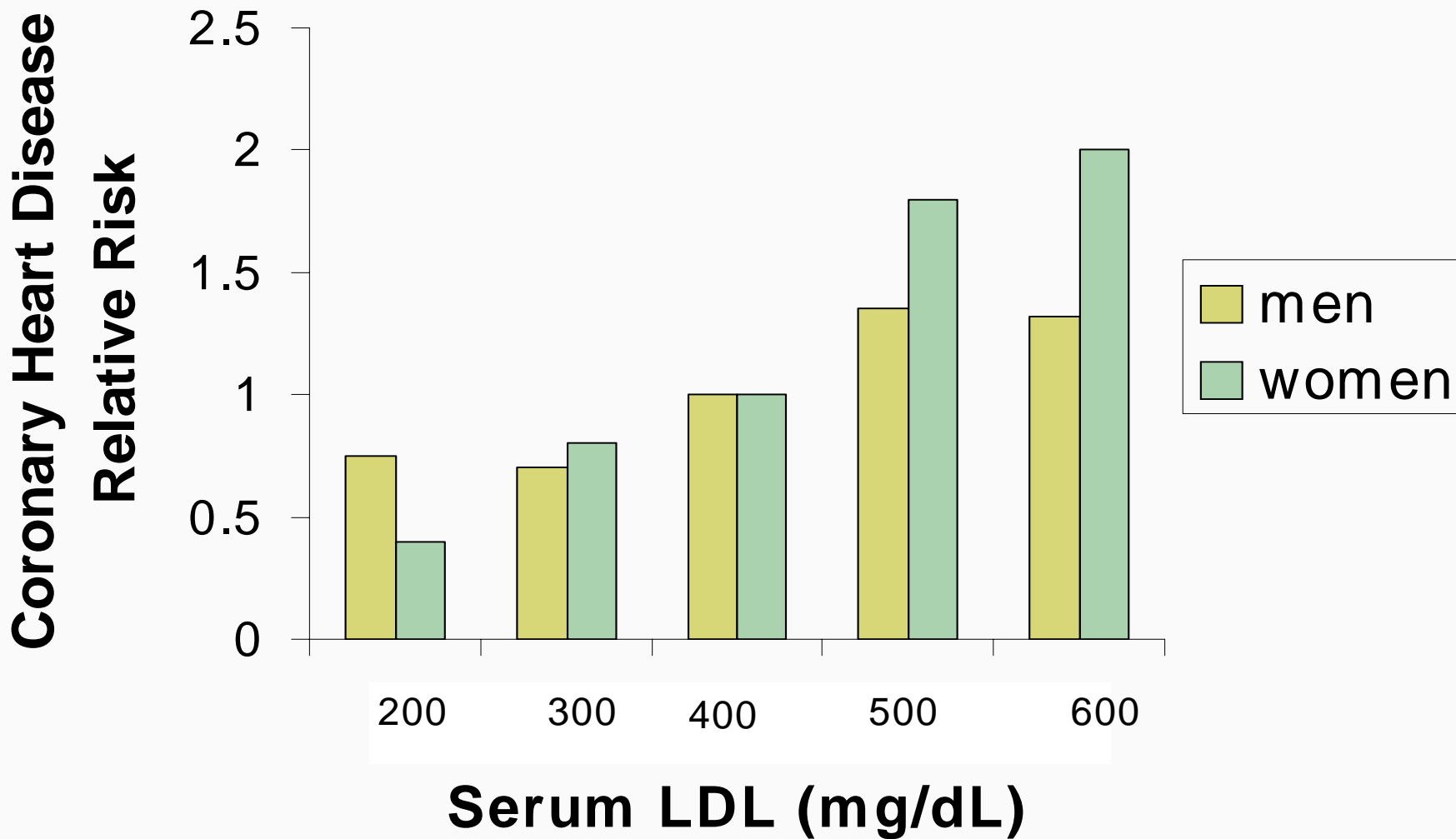
Fats and Cardiovascular Disease

# *Serum Cholesterol and Coronary Heart Disease*



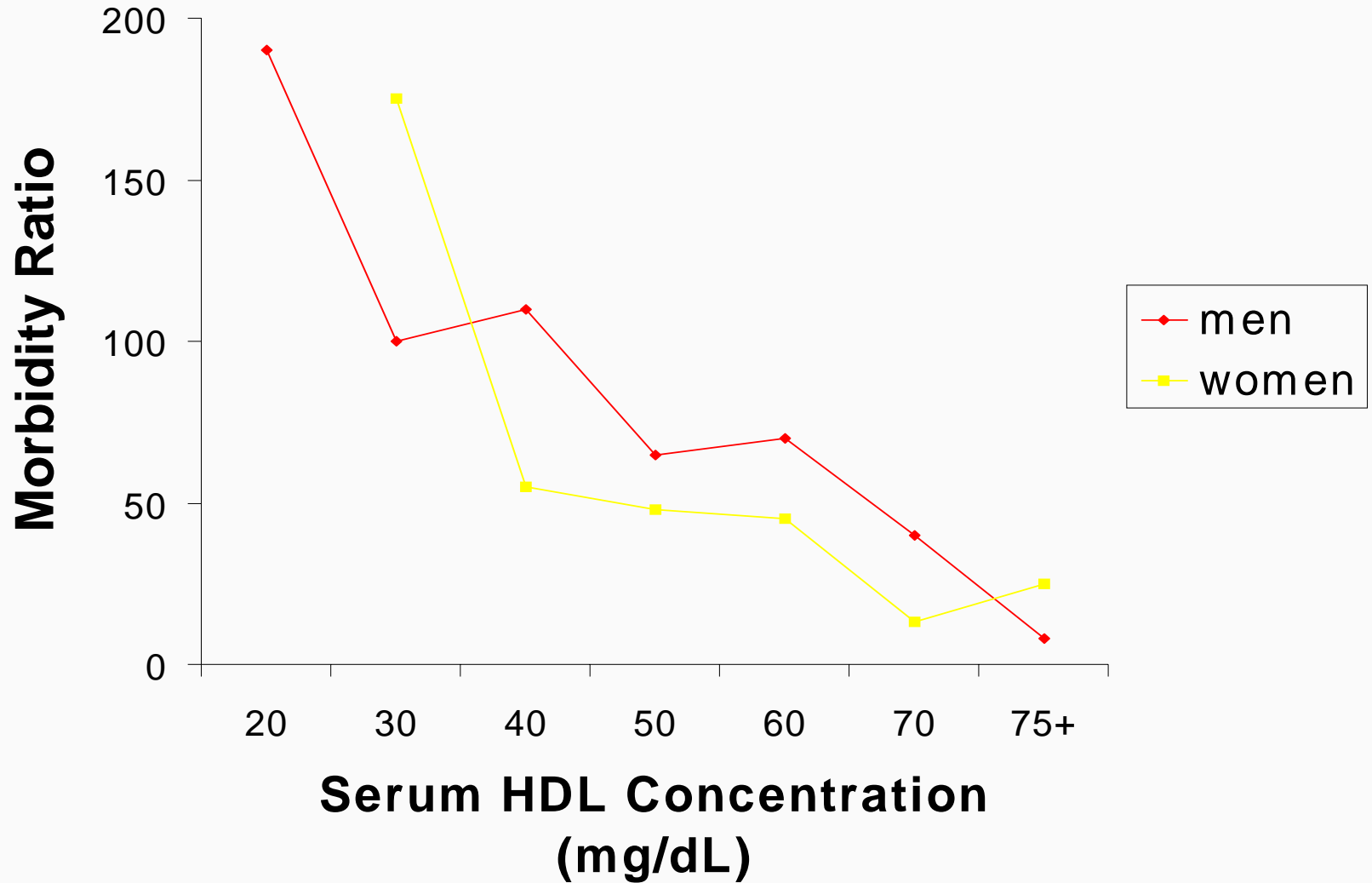
- The cholesterol hypothesis of coronary heart disease
- Dietary cholesterol, blood cholesterol, and atherosclerosis
- Dietary factors affecting blood cholesterol levels
- Non-dietary factors affecting blood cholesterol levels

# Serum LDL and CHD Risk





# *Serum HDL and CHD*



- **Low-fat diets**
  - Lower blood cholesterol but also tend to lower LDL and HDL
- **Low-saturated, high-monounsaturated diets**
  - Lower blood cholesterol and LDL, tend to increase HDL

## ■ **High-carbohydrate diets**

- Modest lowering effect on all lipid fractions, but rise in TG

## ■ **Fish oils**

- Strong lowering effect on blood TG, but minor effect of lipoprotein fractions

# *Dietary Factors Affecting Blood Cholesterol*

## ■ **Increase**

- Saturated fat
- Cholesterol
- Trans fatty acids

## ■ **Decrease**

- Monounsaturated fat
- PUFA (fish oil)
- Fiber

# *Non-Dietary Factors Affecting Blood Cholesterol*

## ■ **Increase**

- Smoking
- Excess body fat
- Alcohol

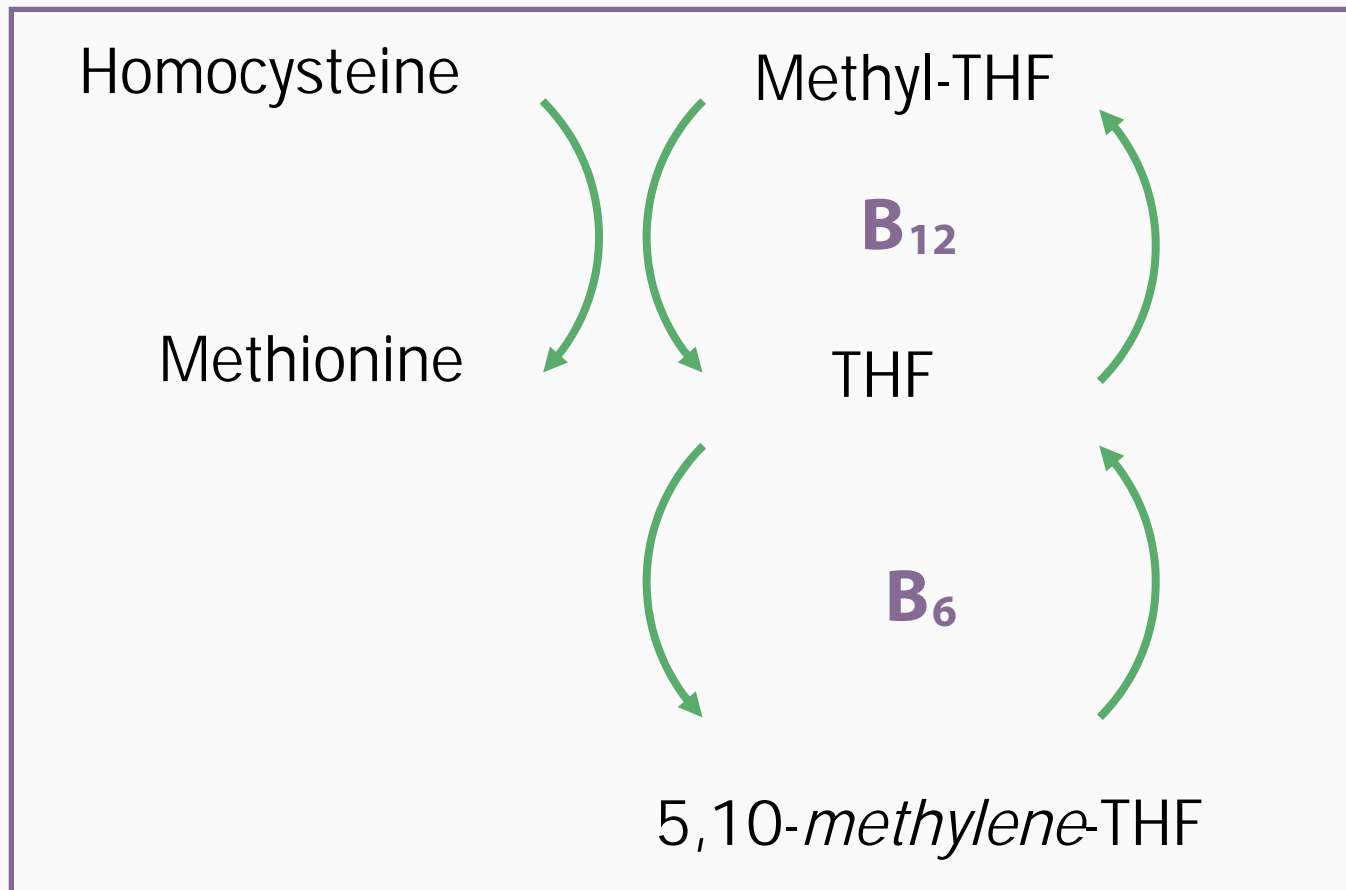
## ■ **Decrease**

- Exercise
- Estrogens

## *Other Nutrients Associated with Risk of CHD*

- Folic acid
- Vitamins B<sub>6</sub> and B<sub>12</sub>
- Iron

# Folate and Vitamin B: Interrelationships



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