

# NUTRITION, CACHEXIA, ANOREXIA

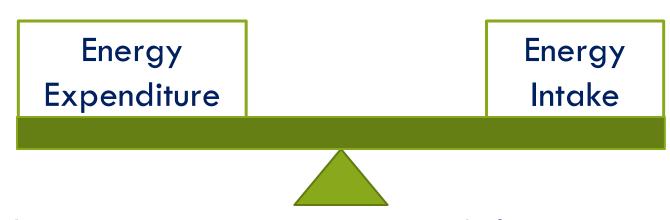
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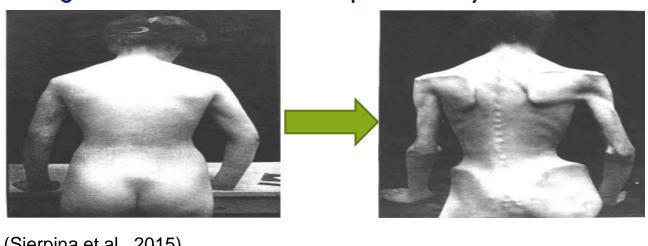
#### Disclosure slide

- Please state your disclosure (even if you have nothing to declare)
- I have no potential conflict of interest to report.

#### **Energy Balance Equation**



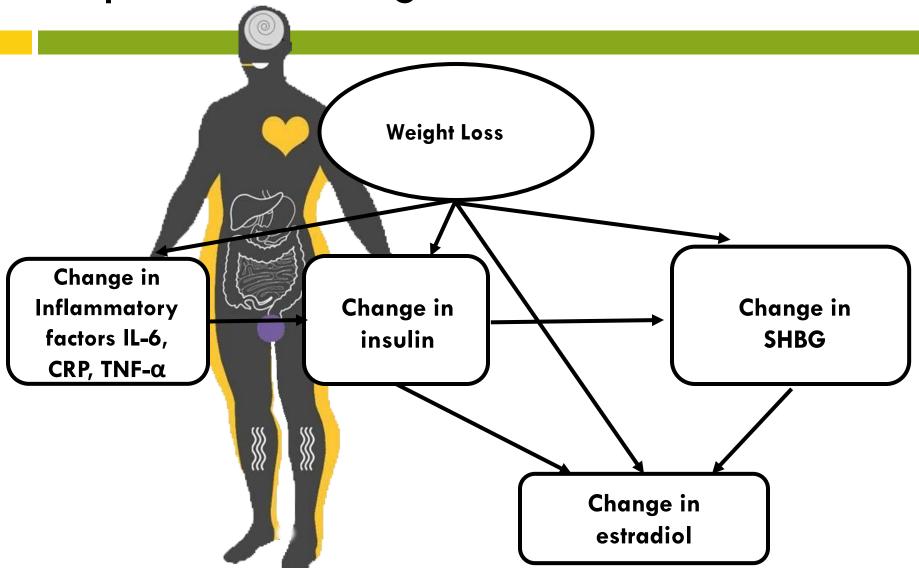
- Most of the cancer patients experience weight loss
- Weight loss is known to be potentially harmful



(Sierpina et al., 2015)

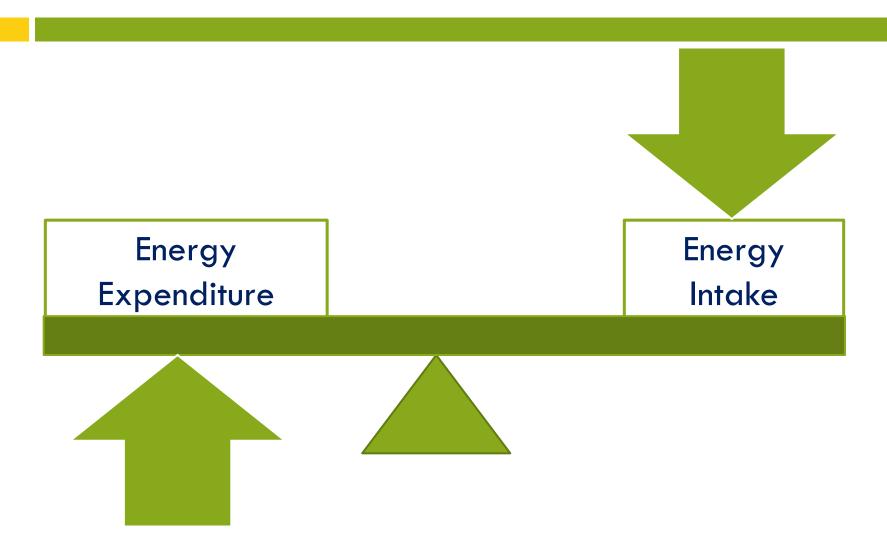


## Impact on Weight Loss

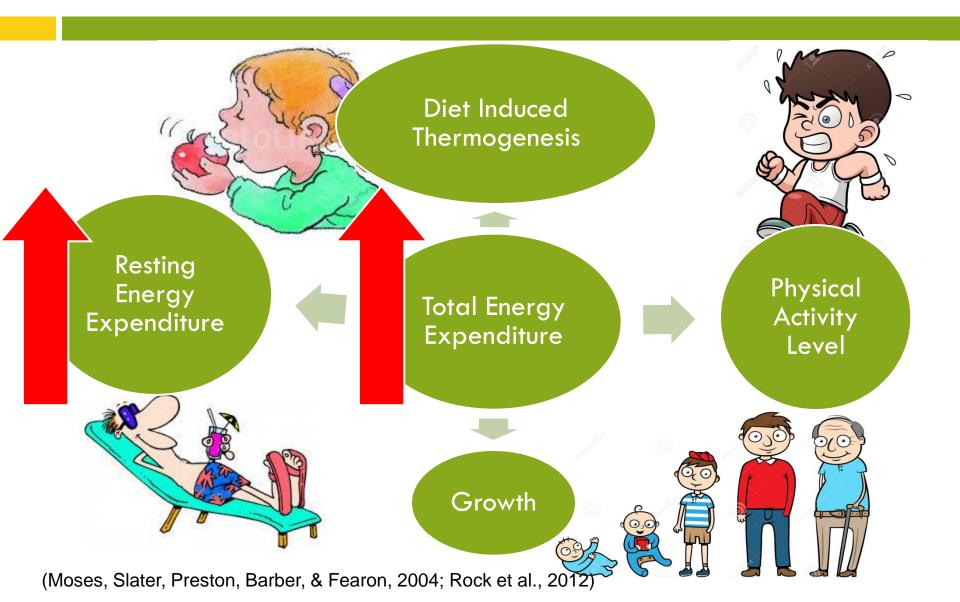


(Sierpina et al., 2015)

### **Energy Imbalance**



#### **Energy Expenditure**



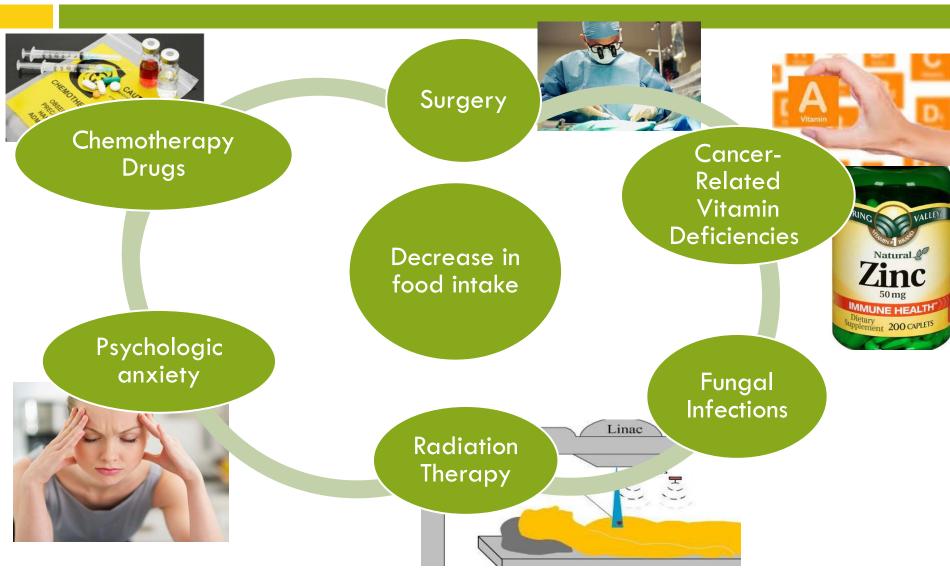
#### Decrease in Energy Intake

- A decrease in food intake will lead to a significant decline in the nutritional status
- Anorexia and severe weight loss along with muscle wasting typically occurs from decreased appetite





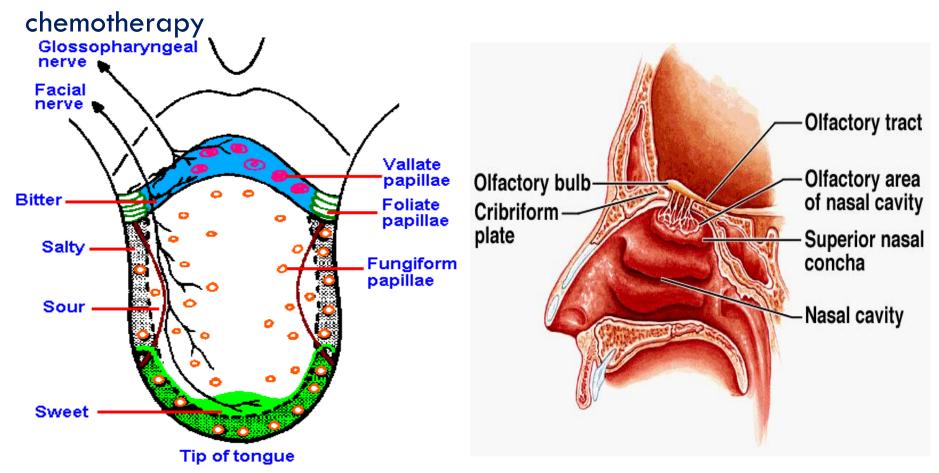
### **Energy Intake**



(Boltong & Keast, 2012; Epstein & Barasch, 2010; Farhangfar et al., 2014; Hong et al., 2009; Ijpma, et al., 2015)

#### Energy Intake – Sensory Changes

38-77% of patient reported sensory changes after receiving



(Boltong & Keast, 2012; Epstein & Barasch, 2010; Farhangfar et al., 2014; Hong et al., 2009; Ijpma, Renken, ter Horst, & Reyners, 2015)

### Energy Intake – Sensory Changes

Taste-related abnormalities			
Ageusia	Absence of taste perception		
Hypogeusia	Decreased sensitivity to taste perception		
Dysgeusia	Distortion of taste perception and hedonics experience		
Odour-related abnormalities			
Anosmia	Absence of odor perception		
Hyposmia	Decrease sensitivity to odor perception		
Dysosmia	Distorted ability to identify odors		
Parosmia	Altered odor perception in the presence of another odor		
Agnosia	Inability to differentiate perceived odors		
Phantosmia	Odor perception without the presence of any odor		

(Boltong & Keast, 2012; Epstein & Barasch, 2010; Farhangfar et al., 2014; Hong et al., 2009; Ijpma, Renken, ter Horst, & Reyners, 2015)

#### Energy Intake – Food Aversion

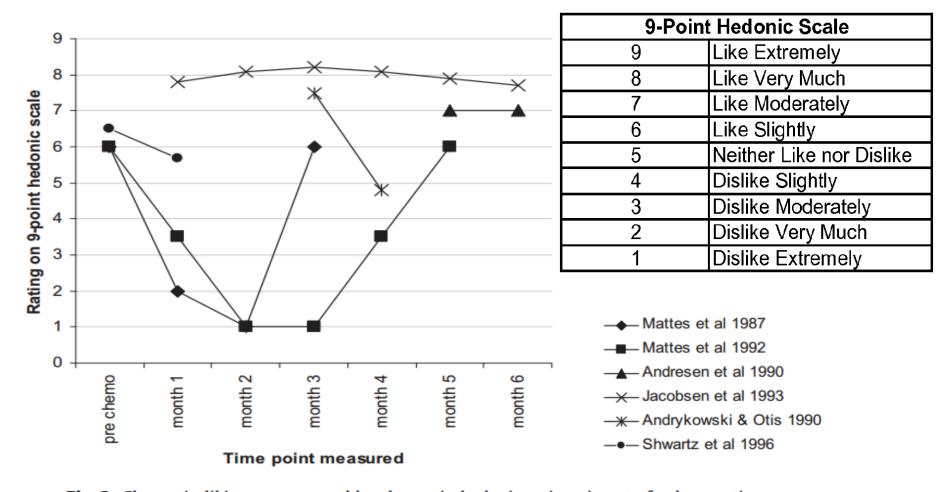
Most Commonly Reported Aversive Food Items During Chemotherapy.

Food item	Total number of aversions reported	Number of studies in which aversive item reported	Corresponding taste quality
Coffee Red meat Tea Chocolate Citrus fruit or juice	70 60 39 36 29	5 <sup>1-5</sup> 6 <sup>1-6</sup> 5 <sup>1-5</sup> 4 <sup>2-6</sup> 3 <sup>4-6</sup>	Bitter Umami Bitter Sweet/bitter Sour

<sup>&</sup>lt;sup>1</sup>Grindel<sup>59</sup>; <sup>2</sup>Andrykowski and Otis<sup>65</sup>; <sup>3</sup>Boakes et al.<sup>69</sup>; <sup>4</sup>Holmes<sup>70</sup>; <sup>5</sup>Jacobsen et al.<sup>66</sup>; <sup>6</sup>Mattes et al.<sup>67</sup>

Notes: Information in this table is compiled from study participant reports of aversive food items during the study period. Information is compiled from a total of 310 participant responses over six studies contained within the hedonics arm of the

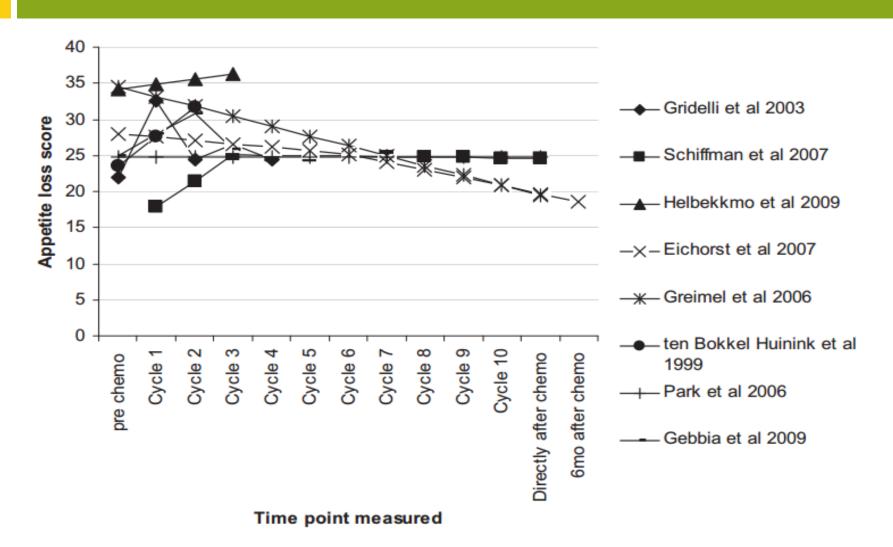
#### Energy Intake – Food Aversion



**Fig. 3.** Change in liking as measured by change in hedonic rating given to foods over time.

(Boltong & Keast, 2012)

#### Energy Intake – Appetite



(Boltong & Keast, 2012)

#### Energy Intake – Sensory Changes

#### Detection Threshold (BET) in Renal Patients and Control

	Normal Middle-Aged	CAPD Renal Patients	Non-CAPD Renal Patients	Significance
Sample size Mean age (range) Detection threshold	13 49 (36–61)	19 56 (43–70) <sup>a</sup>	11 52 (37–71)	P < 0.05, <sup>a</sup> CAPD vs. middle-aged
BET of beef BET of pork	$\begin{array}{c} 0.082  \pm  0.076 \\ 0.065  \pm  0.038 \end{array}$	$0.074 \pm 0.063$ $0.084 \pm 0.092$	$0.116 \pm 0.166$ $0.164 \pm 0.323$	ns ns

BET = best estimated threshold.

#### Detection Threshold (BET) in Cancer Patients and Controls

	, , ,		
	Normal Middle-Aged and Elderly Cancer Patients	RT/CT Cancer Patients	
Sample size Mean age (range) Detection threshold	35 69 (36–94)	36 69 (36–94)	23 67 (39–82)
BET of beef BET of pork	0.290 ± 0.334	$ 0.234 \pm 0.326$	$\begin{array}{l} 0.457 \pm 0.0652 ns \\ 0.254 \pm 0.263 ns \end{array}$

BET = Best estimated threshold.

(Ng et al., 2004)

<sup>&</sup>lt;sup>a</sup>P < 0.05 compared with normal middle-aged, by Mann-Whitney Test.</p>

ns = Not significant by analysis of covariance (ACOVA) adjusted for age.

ns = Not significant compared with normal middle aged and elderly, either by T-test or Mann-Whitney test.

#### Energy Intake – Sensory Changes

Detection Threshold of Beef and Pork (BET) in Different Treatment Groups of Patients and Controls

	Normal Middle-Aged and Elderly	Cancer Patients with Different Therapy		
		RT only	RT+CT/CT only	Significance
Mean age (range) Detection threshold	69 (36–94)	70 (54–82)	64 (39–77)	ns
BET of beef $(n)$ BET of pork $(n)$	$0.290 \pm 0.334 $ (35) $0.234 \pm 0.326 $ (36)	$0.419 \pm 0.657 (14)$ $0.280 \pm 0.294 (14)$	$0.515 \pm 0.680 $ (9) $0.212 \pm 0.214 $ (9)	ns ns

BET = best estimated threshold.

ns = Not significant either by one-way ANOVA, multiple comparison by LSD or Kruskal-Wallis Test.

#### Energy Intake – Can it be enhanced?



#### Increase in Energy Intake

Table 2. Total food intake (g) for the control and experimental days

			Experimental days	
Meal	Control (days 1 and 2)	Day 3	Day 4	Day 5
Breakfast	123±23	129±31	123±27	127±22
Lunch	251±110	$310\pm 83$	$285 \pm 91$	$266 \pm 65$
Dinner	218±71	$309 \pm 156$	$315 \pm 134*$	$275 \pm 129$
Total	592±172	748 ±220*	$723 \pm 178$	$668 \pm 148$

Results are expressed as mean ± standard deviation.

Values were significantly higher than the control: P < 0.05.

#### Increase in Energy Intake

Table 4. Protein intake (g) for the control and experimental days

			Experimental days	
Meal	Control (days 1 and 2)	Day 3	Day 4	Day 5
Breakfast	2.1 ±0.4	2.3±0.4	1.9±0.3	2.2±0.4
Lunch	5.4 ± 1.9	$6.6 \pm 1.9$	$6.1 \pm 2.2$	$5.7 \pm 1.2$
Dinner	$8.3 \pm 3.8$	$11.3 \pm 7.0$	$12.0 \pm 7.1$	$10.3 \pm 5.0$
Total	15.8 ± 5.5	$20.2 \pm 7.9$	$20.0 \pm 3.3$	$18.2 \pm 5.2$

Results are expressed as mean ± standard deviation.

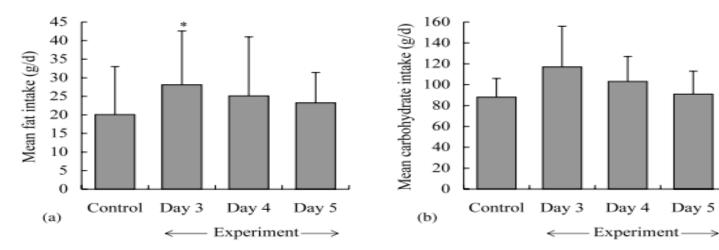


Figure 1. Daily fat (a) and carbohydrate (b) intake for the control and experimental days. Values are means, with standard deviations represented by vertical bars. Value was significantly higher than the control: \*P < 0.05.

(Henry et al., 2003)

#### Energy requirements

- Accurate determination of energy requirements in cancer patient is essential to avoid feeding-association complications
- Underfeeding and overfeeding are often common in cancer patients
- Indirect calorimetry is the preferred method for determining caloric need
- Harris-Benedict equation for cancer patients

Where h= kcal per day; W= weight in kilograms; S= stature in centimeters; A= age in years.

# Measured Vs Estimated Resting Energy Expenditure

	Clinically Estimated	Harris-Benedict Equation	Measured
Resting energy expenditure (kcal/d)	1,862 ± 330*	$1,613 \pm 382$	$1,623 \pm 384$
Resting energy expenditure (kcal/kg/d)	$27.6 \pm 6.2 \dagger$	$23.4 \pm 3.6$	$23.8 \pm 5.7$

(Pirat et al., 2009)

#### Conclusion

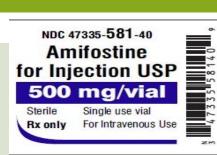


- Estimation of basal metabolic rate provides a useful template to predict energy requirement in cancer patients
- Given the variety of cancer sites and diversify of treatment, no universal diet therapy is available
- Methods to enhance food intake and minimize food aversion should be explored using food and food ingredients.
- Research into locally based food & spices may be a way forward to enhance food intake
- Minimising weight loss & enhancing the pleasure of food intake in cancer still remains a challenge.

#### Possible Approach

Preventive approach

- Radioprotectants
- Radiation treatment planning
- Avoid familiar food prior to therapy



Targeted approach

- Manage hyposalivation
- Chew gum to cover unpleasant and provide symptomatic relief
- Use of zinc sulfate supplementation

Therapy for taste change

- Dietary counseling
- Dietary modification

