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OVERVIEW

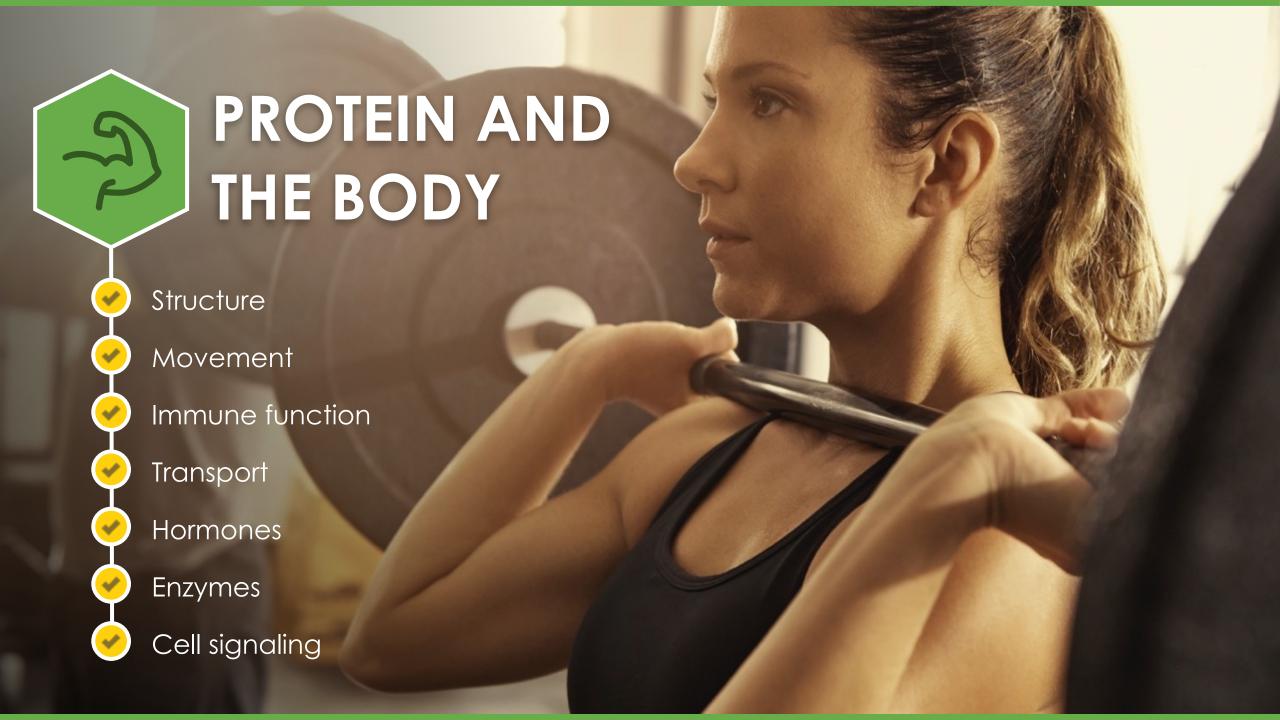
• The role of protein in the body

Regulation of muscle protein synthesis (MPS)

Protein quality



PROTEINS IN THE BODY



PROTEIN REQUIREMENTS



National Academy of Medicine (Formerly the Institute of Medicine)

0.8 g/kg/d

Adults > 18 years



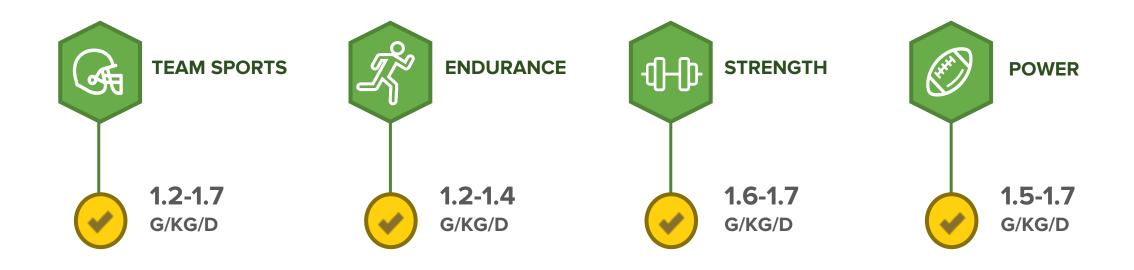




Varying sources

PROTEIN REQUIREMENTS

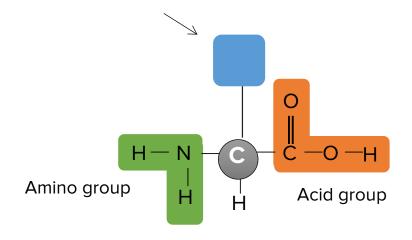
Daily Intake Guidelines for Athletes



Why do you think protein intake guidelines are higher for athletes than the RDA?

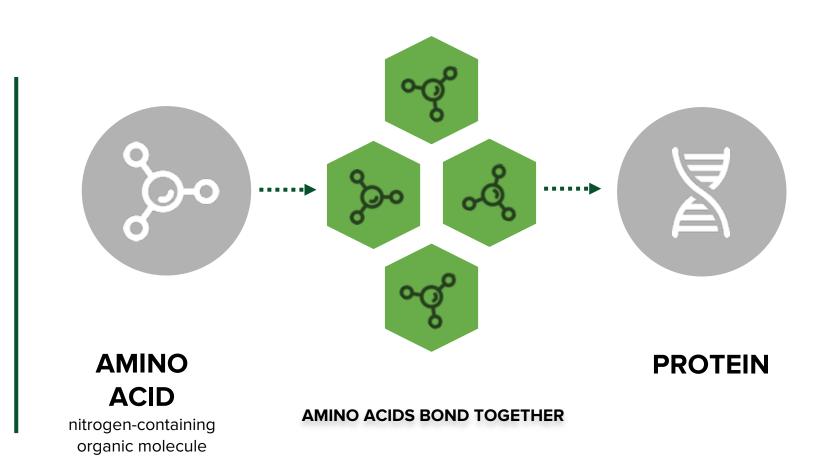
AMINO ACID BUILDING BLOCKS

Side group varies



Side group = Functional differences of AA

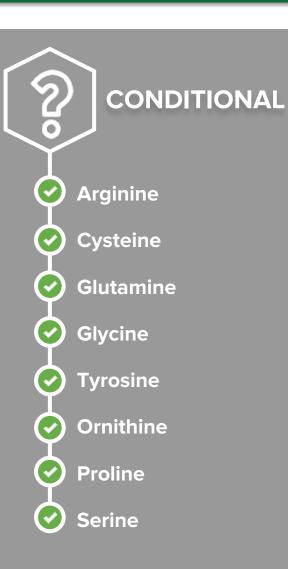
Amino Acid Structure



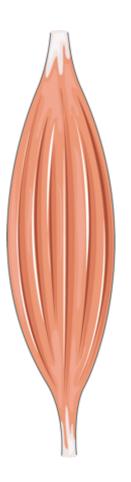
CLASSES OF AMINO ACIDS







PROTEIN IN THE HUMAN BODY



>40% of body mass is skeletal muscle

Collagen is the most abundant protein in the body (25-35%)

There is no protein storage site in the body (unlike glucose or fat)

Consuming protein regularly is important to ensure there are adequate AAs to replenish pools

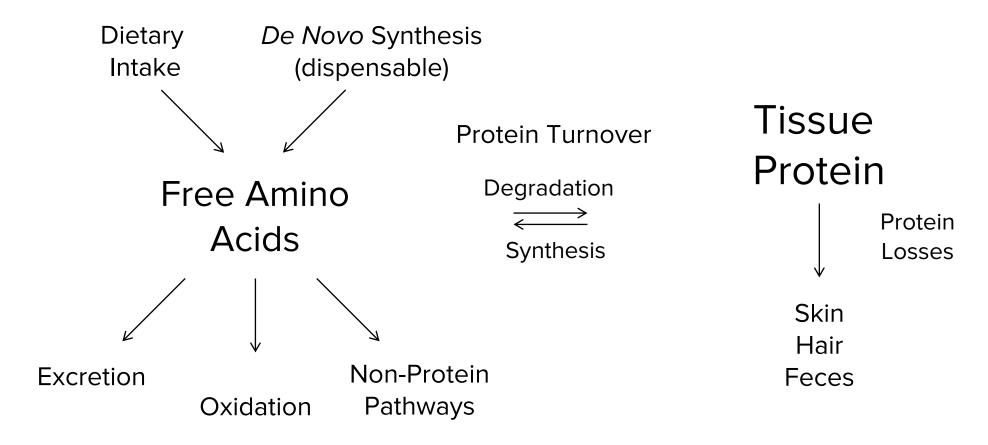
Urea is the principal vehicle for excreting unused nitrogen

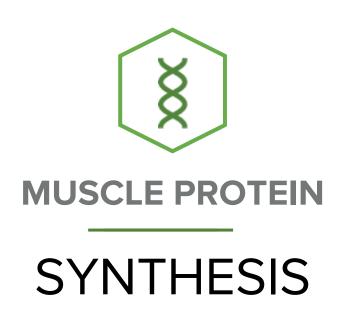


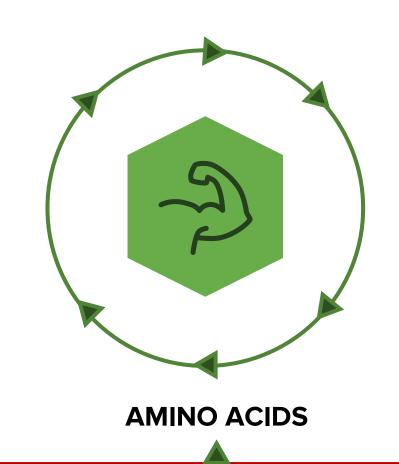


MUSCLE PROTEIN
TURNOVER:
MPS & MPB IN
REGULATING
MUSCLE SIZE

Muscle Protein Turnover- the Amino Acid Pools

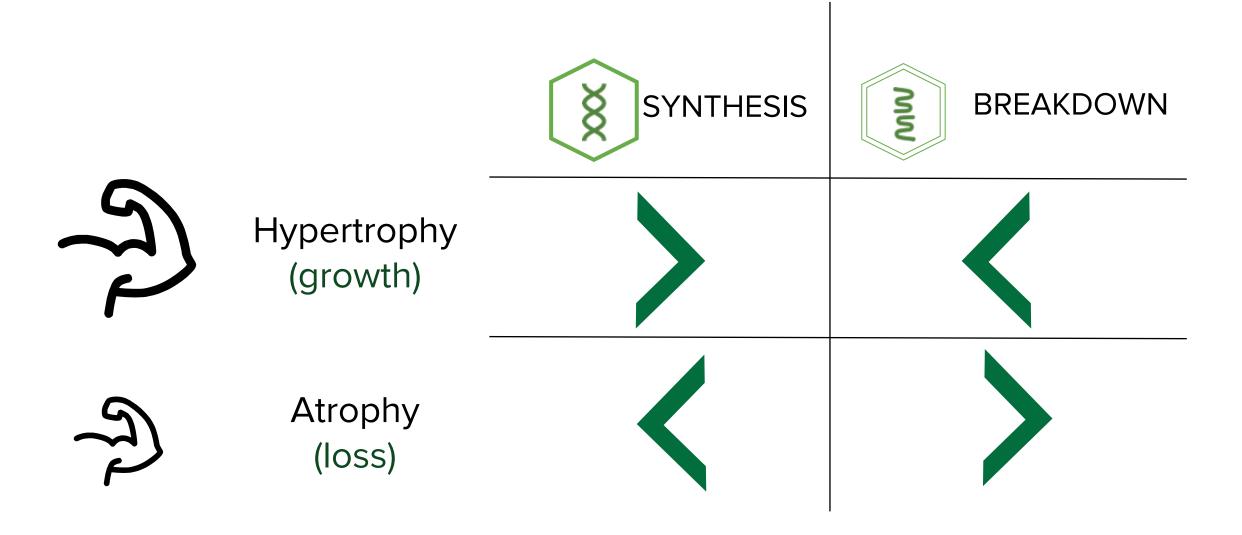












There are 2 main drivers to muscle protein synthesis:





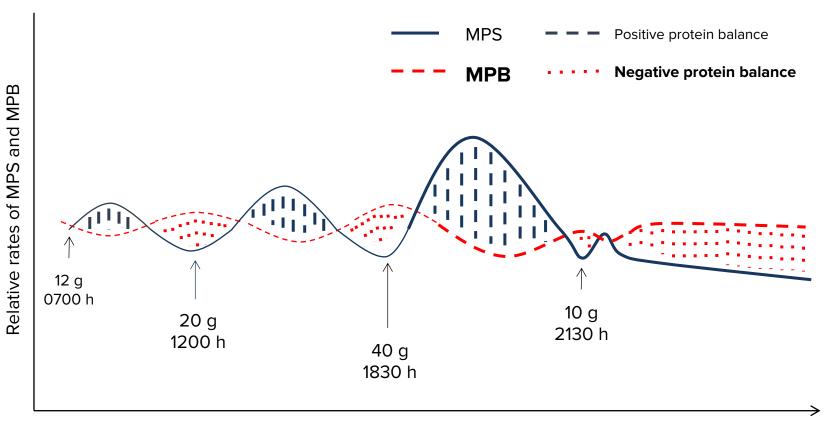


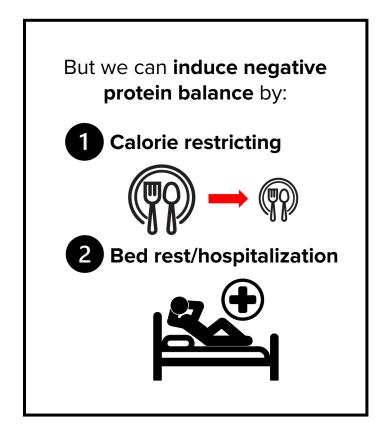
Protein Ingestion

Muscle Damage/Exercise

Why do we go into NEGATIVE protein balance?

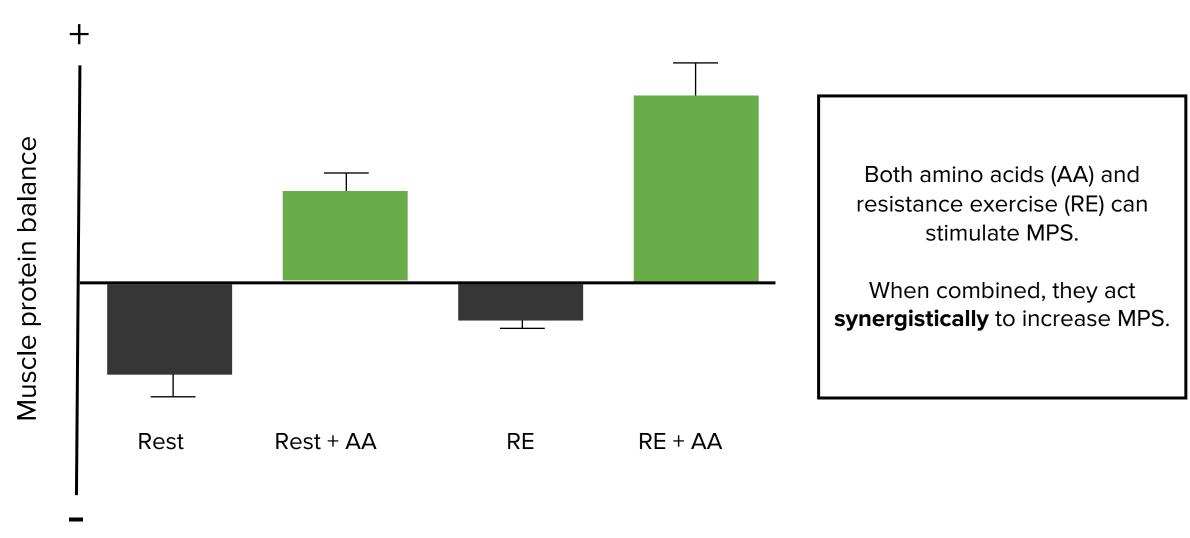
Periods of **negative protein balance** are typically less than or equal to periods of positive protein balance.



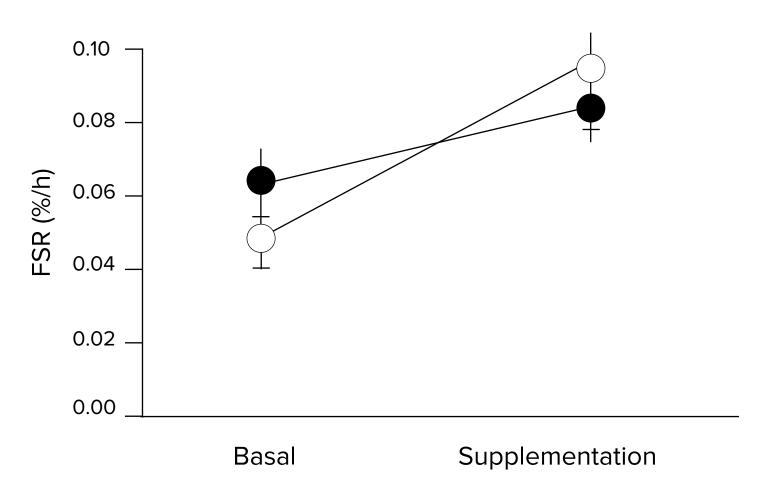


Time (hours)

What are the effects of amino acids and exercise on MPS?



Essential Amino Acids Drive MPS

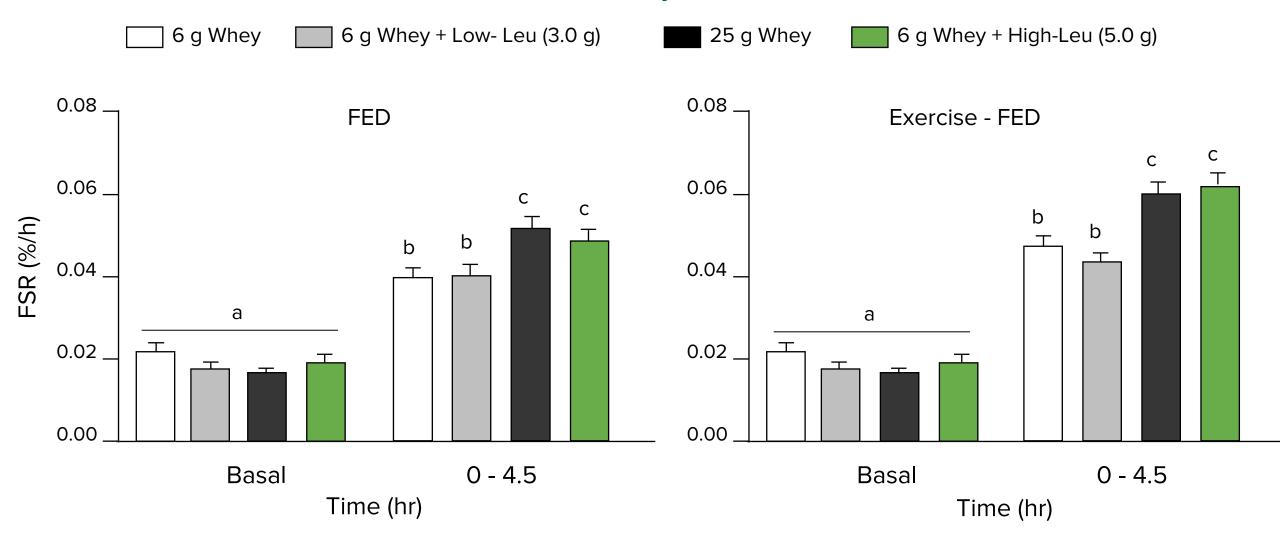


18 g EAA

40 g total AA 18 g EAA 22 g NEAA

Increasing **total** protein intake with non-essential amino acids (NEAA) **does not increase MPS.**

Leucine as the Primary Driver of MPS



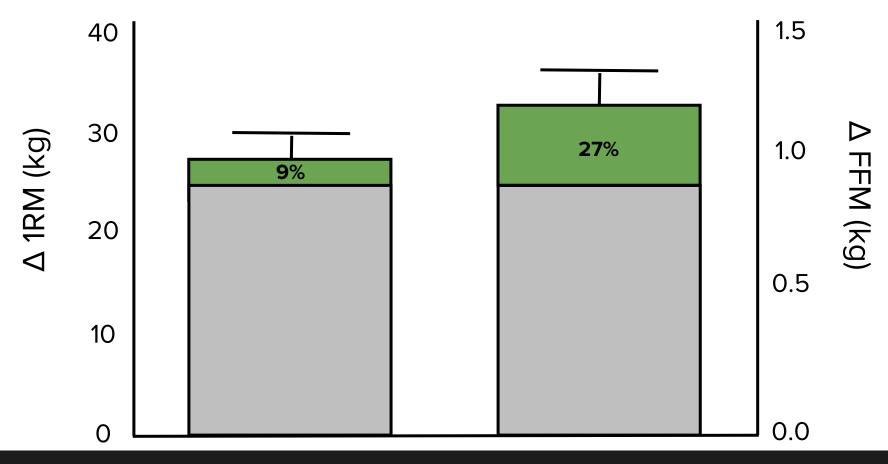
Leucine as the Primary Driver of MPS

What these data show is that with feeding alone and with feeding + exercise, 6 g of whey protein with added leucine resulted in similar stimulation of MPS to 25 g of whey protein alone.

Leucine drivesthe increase in MPS in the absence of elevated levels of other EAA.

Does protein supplementation impact strength?







PROTEIN
QUALITY: WHAT
DOES IT MEAN?
HOW DO WE
ASSESS IT?

PROTEIN QUALITY

Protein Quality - the PDCAAS

Protein quality is determined by:

- Availability
- Digestibility
- Amount of essential amino acids

FAO and FDA use the Protein Digestibility-Corrected Amino Acid Score:

PDCAAS % = mg of limiting AA in 1 g of the protein

× true fecal digestibility (%) ×100

mg of the same AA in 1 g of the reference protein

Scores: 0-1

PROTEIN QUALITY

Protein Quality- the DIAAS

More recently, the FAO has adopted the Digestible Indispensible Amino Acid Score (DIAAS) as the preferred method to evaluate protein quality.

Scores: 0 +

DIAAS VS. PDCAAS

The change in assessment from the PDCAAS to the DIAAS were several fold:

The PDCAAS does not give **extra credit to the highest quality proteins** since it truncates values at 1.

The PDCAAS method **overestimates protein quality** of products containing antinutritional factors.

The PDCAAS method does not adequately take into account the bioavailability of amino acids.

The PDCAAS method overestimates the quality of poorly digestible proteins supplemented with limiting amino acids, and of proteins co-limiting in more than one amino acid.

Bacterial degradation occurs with fecal digestibility enhances protein quality scores.

DIAAS VS. PDCAAS

Examples of Proteins Scored by the PDCAAS vs. DIAAS

Food	PDCAAS	DIAAS	Limiting AA
Milk protein concentrate	1.00	1.18	Met + Cys
Whey protein Isolate	1.00	1.09	Val
Soy protein Isolate	0.98	0.90	Met + Cys
Pea protein concentrate	0.89	0.82	Met + Cys
Rice protein concentrate	0.42	0.37	Lys
Whole Milk	1.00	1.14	Met + Cys
Chicken breast	1.00	1.08	Trp
Egg (hard boiled)	1.00	1.13	His
Cooked Peas	0.60	0.58	Met + Cys
Cooked Rice	0.62	0.59	Lys
Corn-based cereal	0.08	0.01	Lys
Hydrolyzed collagen	0.00	0.00	Trp

DIAAS VS. PDCAAS

Gram per gram is like comparing apples and oranges:



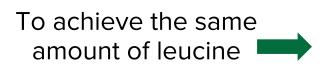
25 g whey protein isolate 3.6 g leucine

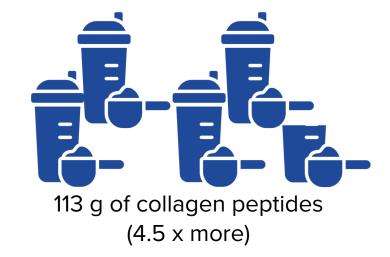


25 g collagen peptides 0.8 g leucine



25 g soy protein isolate 2.0 g leucine







45 g of soy protein isolate (1.8 x more)

COMPLIMENTARY PROTEINS

Limiting amino acids in Plant Foods

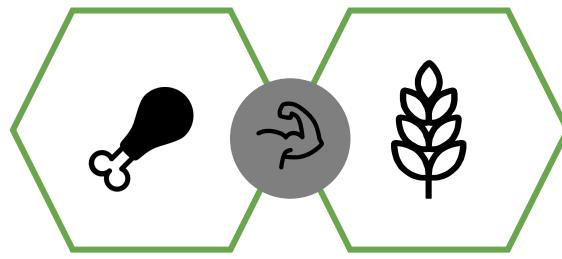
Food	Limiting AA	Plant source of the AA	Combination in which the proteins compliment	
Legumes (beans)	Met	Grains, nuts, seeds	Red beans and rice	
Vegetables	Met	Grains, nuts, seeds	Green beans and almonds	
Grains	Lys, Thre, Trp	Legumes	Rice and red beans; lentils and rice; corn and beans	
Nuts and Seeds	Lys	Legumes	Soybeans and sesame; peanuts, rice, and black-eyed peas	

ANIMAL VS PLANT PROTEINS

Often complete proteins (collagen is the exception).

Contain high amounts of leucine.

Options for low fat selections.



Can achieve amino acid goals with complimentary proteins.

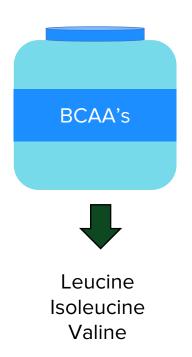
Often contain low levels of leucine.

Flexible for vegetarian/vegan diets.

Good idea to compare supplemental protein based on grams of EAA rather than absolute grams of total protein (similar to our apples and oranges slide).

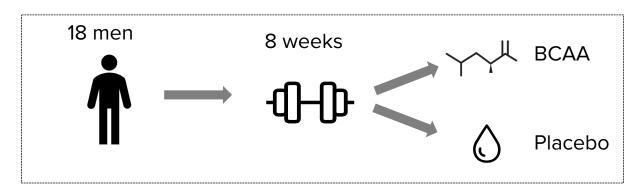
BRANCHED CHAIN AMINO ACIDS (BCAA)

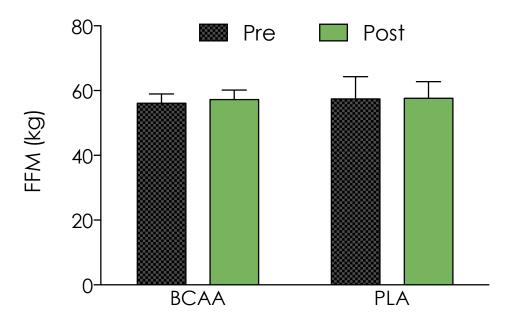
There are 3 branched chain amino acids (BCAA's):





BCAA's Don't Enhance Muscle Growth





β-hydroxy-β-methylbutyrate (HMB) and muscle growth

HMB is a metabolite derived from **leucine**:

- HMB is formed naturally when the body breaks down leucine.
- Suggested to boost muscle mass during resistance exercise.
 - Concurrently with losses in fat mass.
- Has been purported to reduce MPB.
- Comes in both a free acid (HMB-FA) and calcium form (HMB-Ca).

Meta analysis

302 male participants
18-45 years
Training 2-5 days/week
4-12 weeks training



Mean difference between HMB and placebo = was 0.29 kg

No difference between groups in fat mass changes

WHOLE FOOD VS SUPPLEMENTAL PROTEIN

Food Matrix:

- Describes the overall physical form of food.
- Includes how food components are structured and interact.
- Processing and heat treatment also impact the food matrix to modulate digestibility.

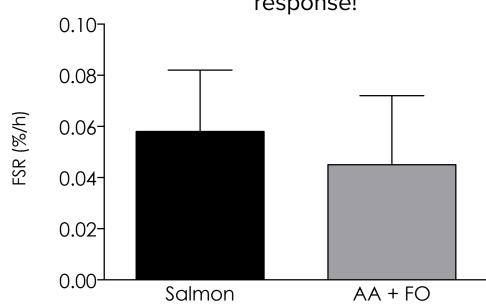




VS.



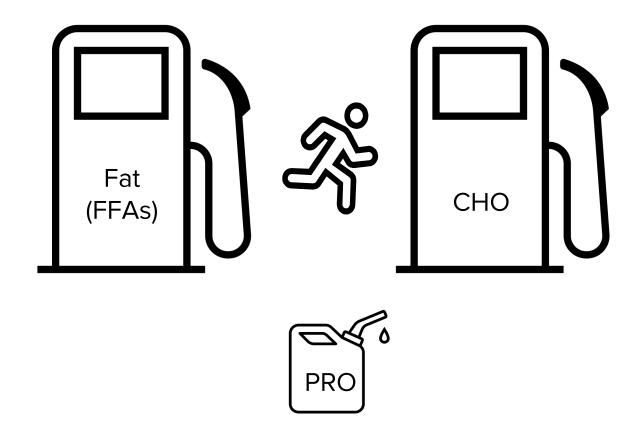
Consuming salmon and its AA make up + fish oil = similar MPS response!



PROTEIN DURING EXERCISE

Protein as a Fuel Source During Exercise

- Occurs VERY infrequently, only when glucose or fatty acids are limited.
- Body breaks down tissue proteins to use the amino acids for glucose.
- Results in muscle wasting.
- Can happen during prolonged exercise when carbohydrates are not supplied throughout the exercise period.



KEY TAKEAWAYS

- ✓ Athletes require more daily protein than the RDA.
- ✓ Muscle protein turnover is the balance between breakdown and synthesis
- ✓ The 2 main drivers of MPS are protein and exercise.
- ✓ Leucine is the essential amino acid that drives MPS.
- ✓ All proteins are not created equal.
- ✓ Protein is not a primary source of fuel during exercise.



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