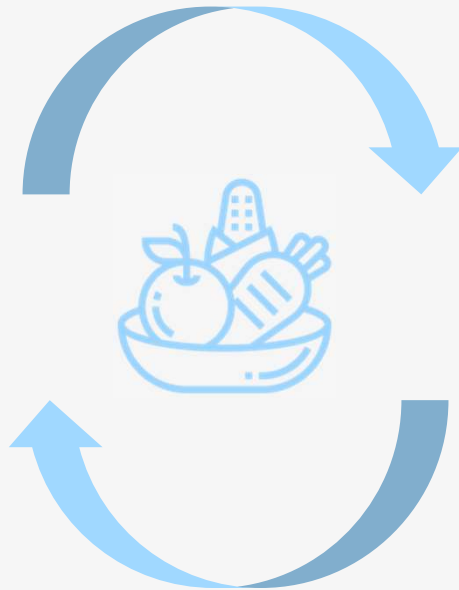


Abschlussvortrag ZKE

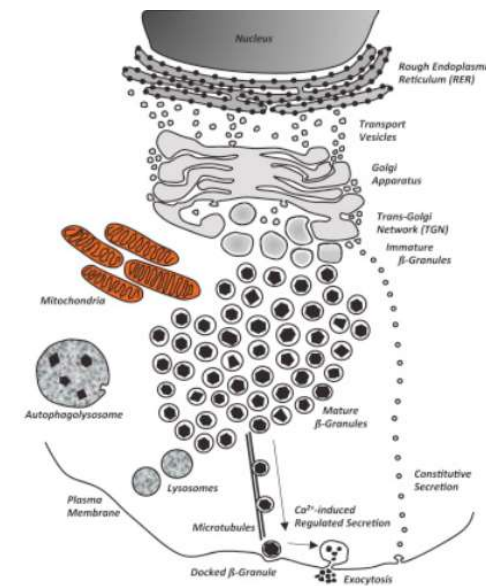
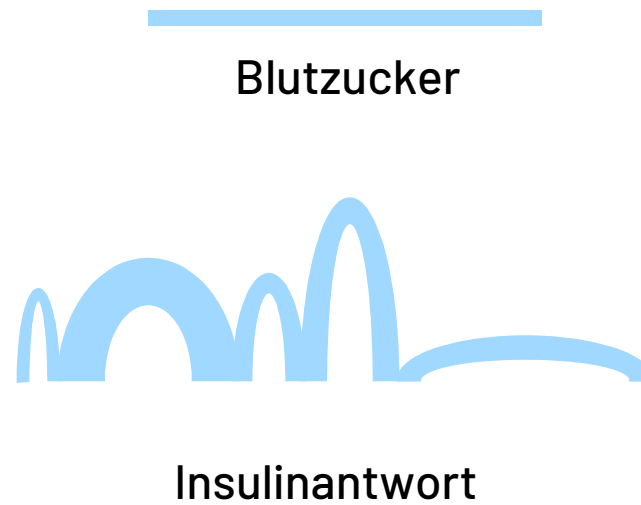
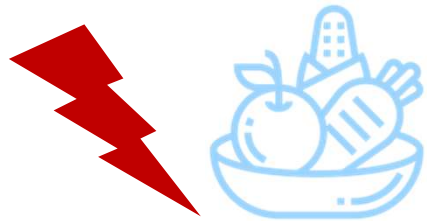


Die Rolle der Ernährung in der Glukoseregulation

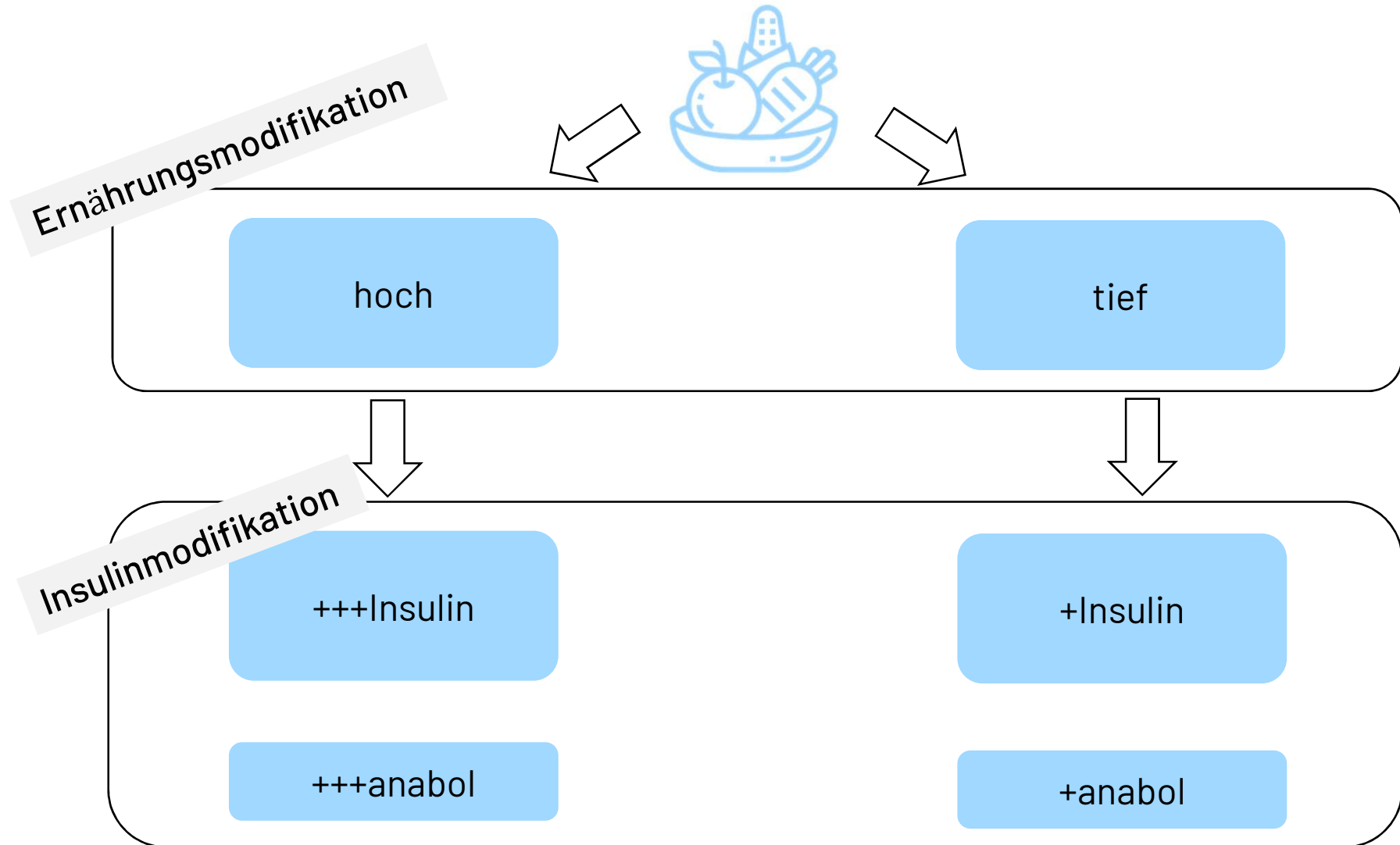
Lia Bally, MD PhD

Universitätsklinik für Diabetologie,
Endokrinologie, Ernährungsmedizin
und Metabolismus, Inselspital Bern

Essen = Stress für den Blutzucker



Glykämischer Impakt

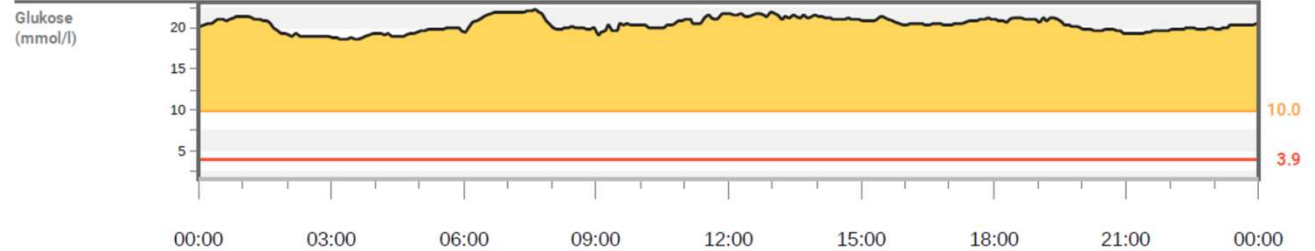


Ernährungstherapie im Spital



PEN/EN-
induzierte
Hyperglykämie: bis
zu 50%

So 18. Okt. 2020



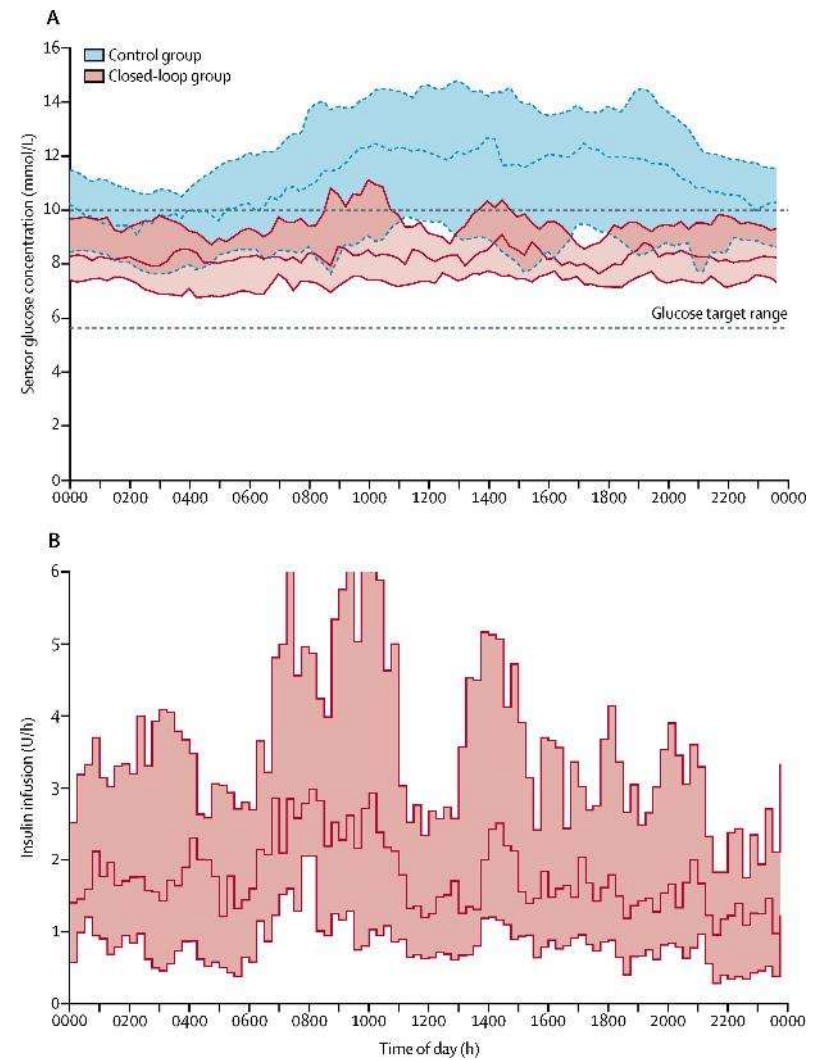
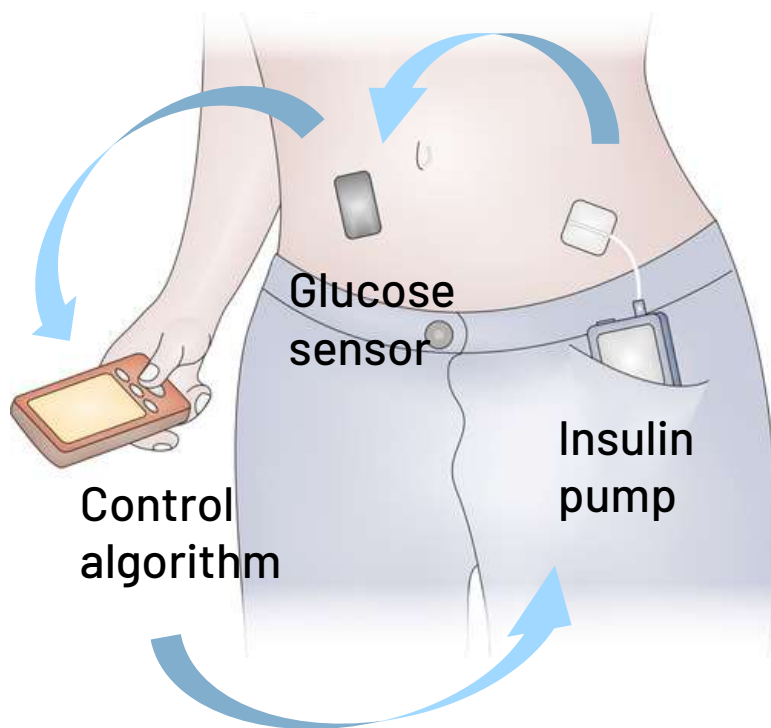
POP-LOOP Studie NCT04361799

Table 2—Risk of complication by blood glucose level quartile after adjusting for age, sex, and presence of preexisting diabetes

	<6.9 mmol/l (OR)	6.9–7.8 mmol/l OR (95% CI)	P	7.9–9.1 mmol/l OR (95% CI)	P	>9.1 mmol/l OR (95% CI)	P
Any infection	1	1.3 (0.4–4.2)	0.71	2.8 (0.9–8.8)	0.08	3.9 (1.2–12.0)	0.02
Septicemia	1	0.8 (0.2–3.6)	0.73	1.0 (0.2–4.5)	1.0	2.5 (0.7–9.3)	0.17
Acute renal failure	—	1	—	14.8 (1.7–129.1)	0.02	10.9 (1.2–98.1)	0.03
Cardiac complications	1	1.1 (0.1–18.7)	1.0	4.9 (0.5–47.4)	0.17	6.2 (0.7–57.8)	0.11
Death	1	1.0 (0.1–8.0)	1.0	3.4 (0.6–19.9)	0.18	10.9 (2.0–60.5)	<0.01
Any complication	1	1.2 (0.4–3.8)	0.76	4.1 (1.4–12.4)	0.01	4.3 (1.4–13.1)	<0.01

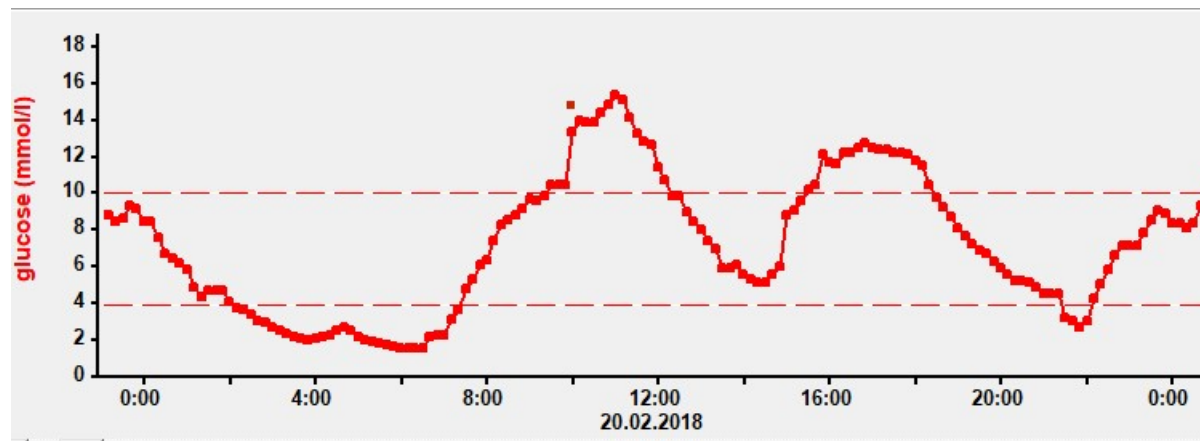
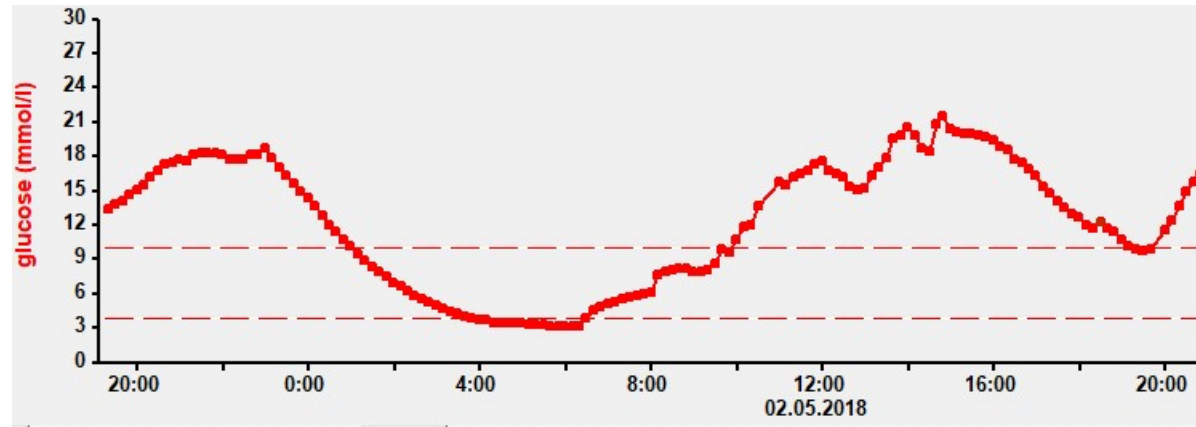
Data determined by stepwise logistic regression analysis. ORs are expressed using blood glucose ≤ 6.9 mmol/l as a reference category. Because there were no cases of acute renal failure in the lowest quartile of blood glucose, the combined blood glucose groups <6.9 and $6.9\text{--}7.8$ mmol/l were used as the reference category.

Insulinmodifikation: Closed-loop Insulintherapie



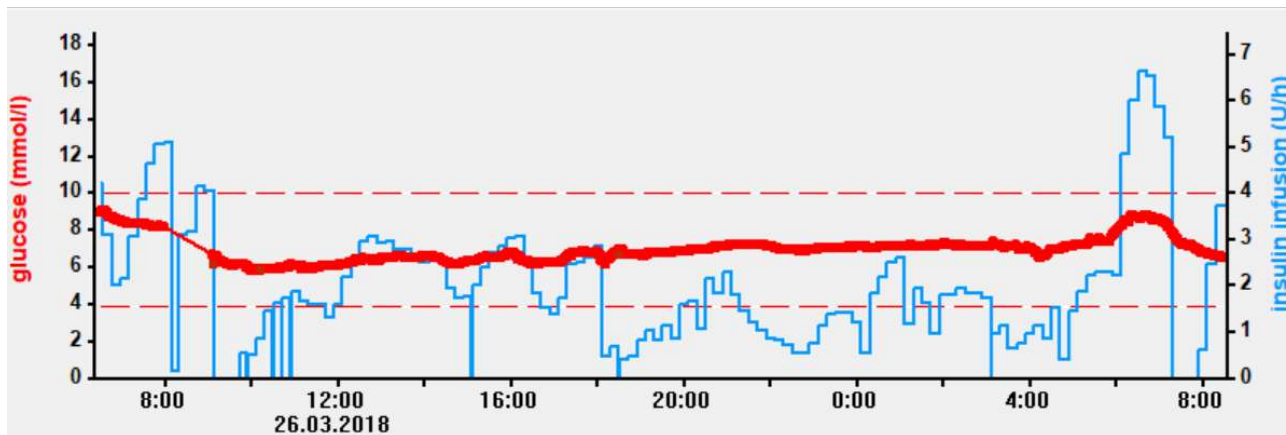
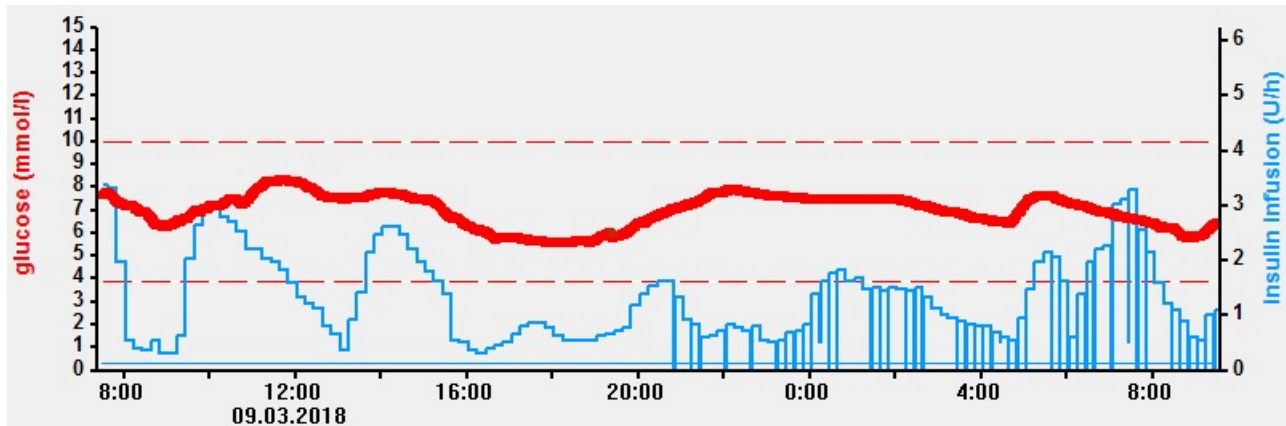
Bally L et al, New Engl J Med 2018, Boughton C/Bally L, Lancet Diabetes Endocrinol 2019

Insulinmodifikation: Konventionelle Therapie



Bally L et al, New Engl J Med 2018, Boughton C/Bally L, Lancet Diabetes Endocrinol 2019

Insulinmodifikation: Closed-Loop Insulintherapie

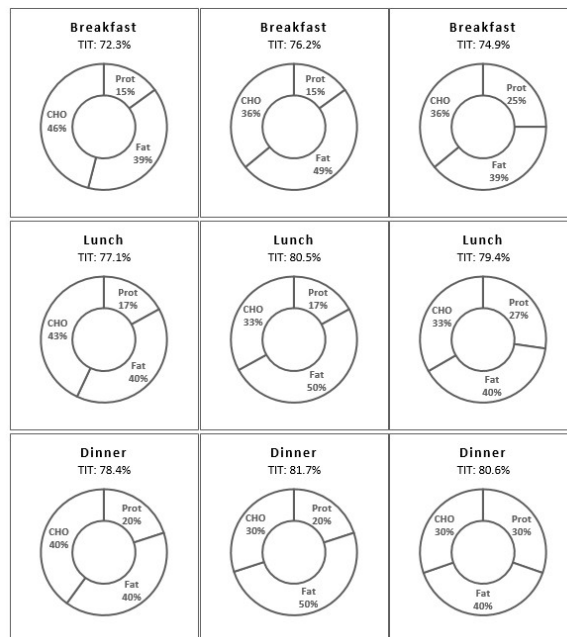


Ernährungsmodifikation: Kohlenhydratreduktion

> Diabetes Obes Metab. 2020 Sep 4. doi: 10.1111/dom.14187. Online ahead of print.

Effect of nutrition on postprandial glucose control in hospitalized patients with type 2 diabetes receiving fully automated closed-loop insulin therapy

Nicolas Banholzer ^{# 1}, David Herzig ^{# 2}, Camillo Piazza ², Mario Álvarez-Martínez ^{2 3}, Christos T Nakas ^{4 5}, Christophe Kosinski ², Stefan Feuerriegel ¹, Roman Hovorka ^{6 7}, Lia Bally ²



Lower Daily Carbohydrate Intake Is Associated With Improved Glycemic Control in Adults With Type 1 Diabetes Using a Hybrid Closed-Loop System

Vera Lehmann, Thomas Zueger, Anna Zeder, Sam Scott, Lia Bally, Markus Laimer, Christoph Stettler

Diabetes Care 2020 Sep; dc201560.

OBJECTIVE

To assess the association between daily carbohydrate (CHO) intake and glycemic control in adult hybrid closed-loop (HCL) users with type 1 diabetes (T1D).

RESEARCH DESIGN AND METHODS

Mean individual daily CHO intake (MIDC) and relative deviation from MIDC ($\leq 80\%$ low; $81\text{--}120\%$ medium; $>120\%$ high CHO consumption) were compared with parameters of glycemic control assessed by continuous glucose monitoring.

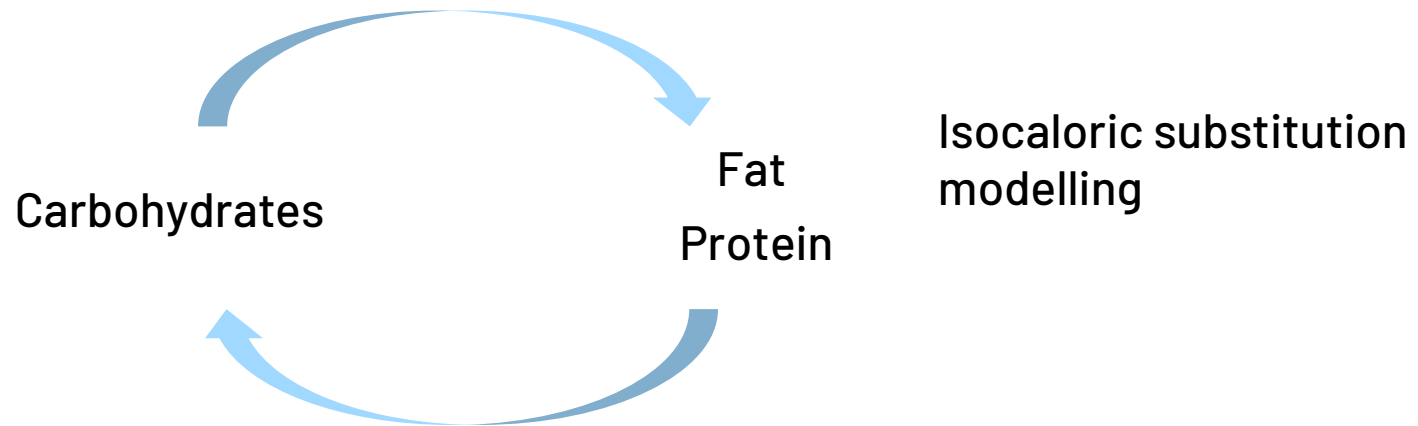
RESULTS

Records from 36 patients (26 male, 10 female; age 36.9 ± 13.5 years; HbA_{1c} $7.1 \pm 0.9\%$ [54 ± 10 mmol/mol]) provided 810 days of data (22.5 ± 6.7 days per patient). Time in range ($70\text{--}180$ mg/dL) for low, medium, and high CHO consumption was $77.4 \pm 15.4\%$, $75.2 \pm 16.7\%$, and $70.4 \pm 17.8\%$, respectively ($P < 0.001$). Time above range (>180 mg/dL) was $20.1 \pm 14.7\%$, $22.0 \pm 16.9\%$, and $27.2 \pm 18.4\%$, respectively ($P < 0.001$). There was no between-group difference for time in hypoglycemia (<70 mg/dL; $P = 0.50$).

CONCLUSIONS

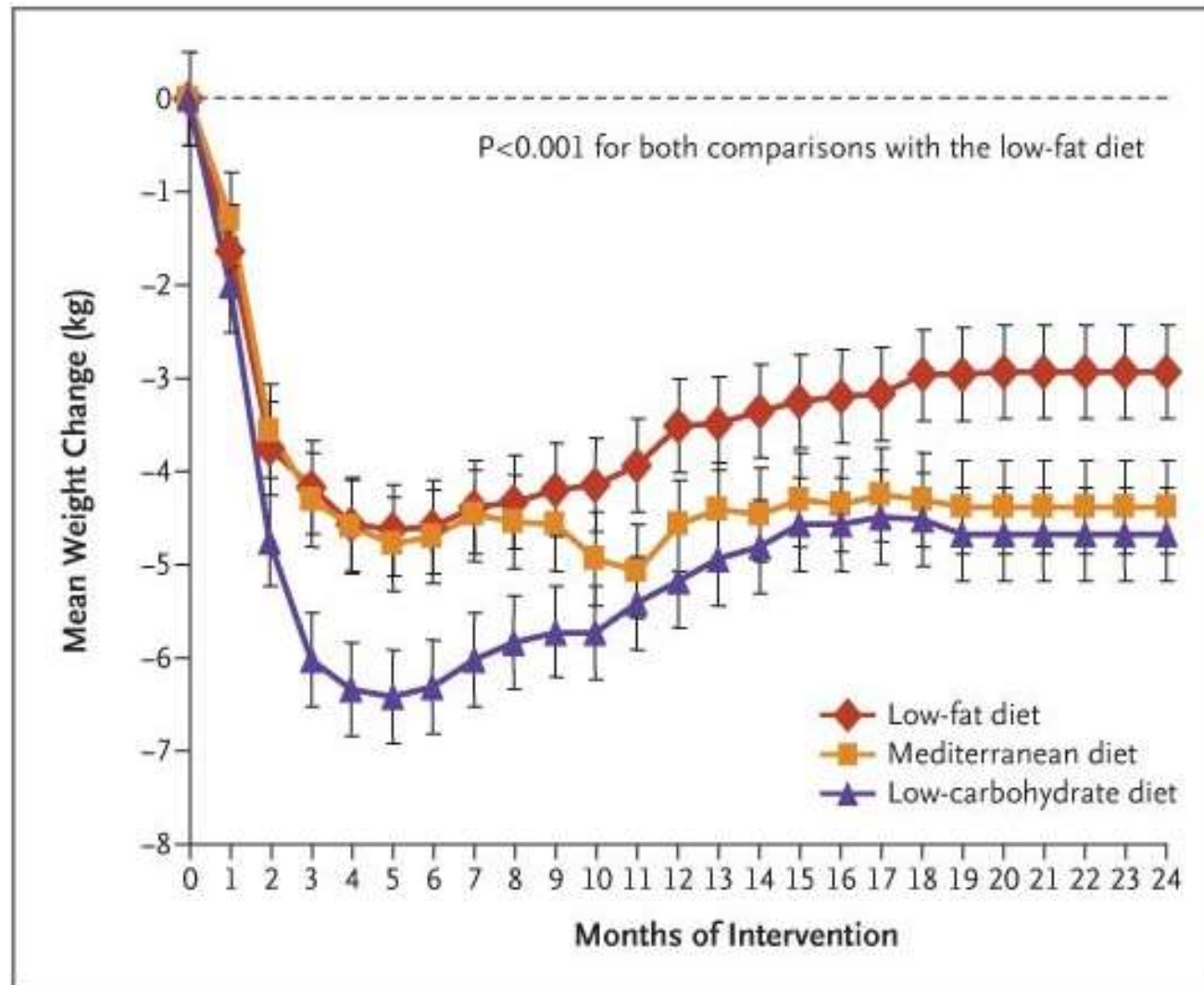
Daily CHO intake was inversely associated with glycemic control in adults with T1D using an HCL system. Lower CHO intake may be a strategy to optimize glucose control in HCL users.

Ernährungsmodifikation: Kohlenhydratreduktion



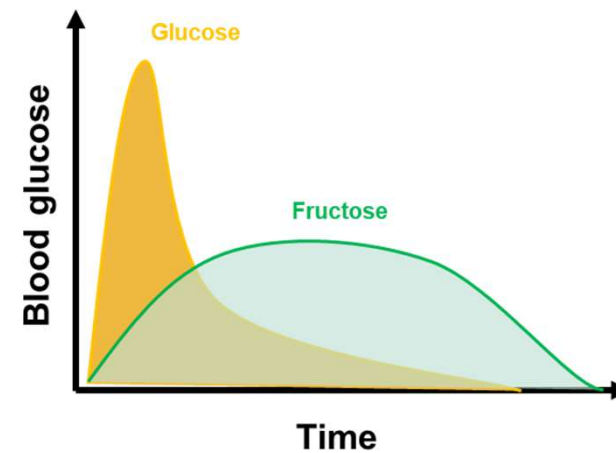
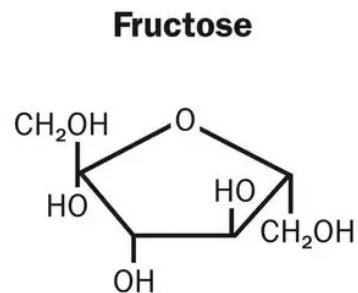
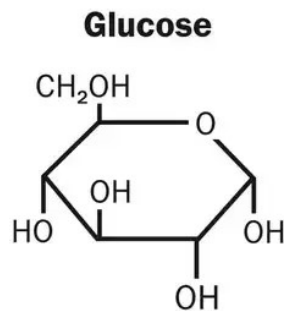
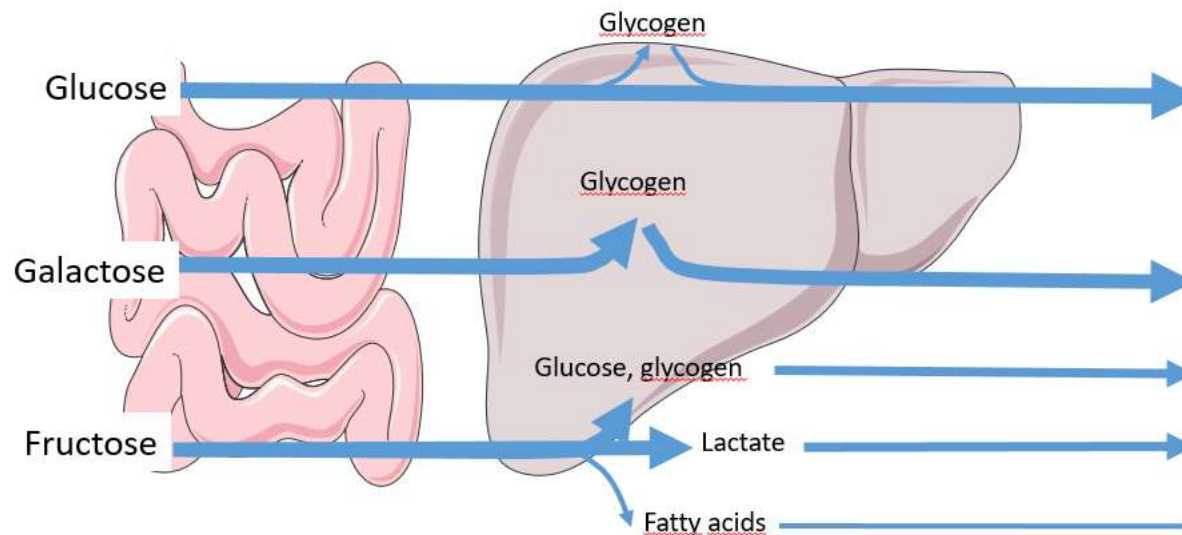
Across meals, when carbohydrates were replaced by fat, or to a lesser extent by protein, postprandial glucose control improved. For breakfast, a 3.9% improvement in TIT was observed when 10% of the energy from carbohydrates was replaced by fat. Improvements were slightly lower during lunch and dinner (3.2% and 3.4%) or when carbohydrates were replaced by protein (2.2 and 2.7%, respectively).

Ernährungsmodifikation: Kohlenhydratreduktion



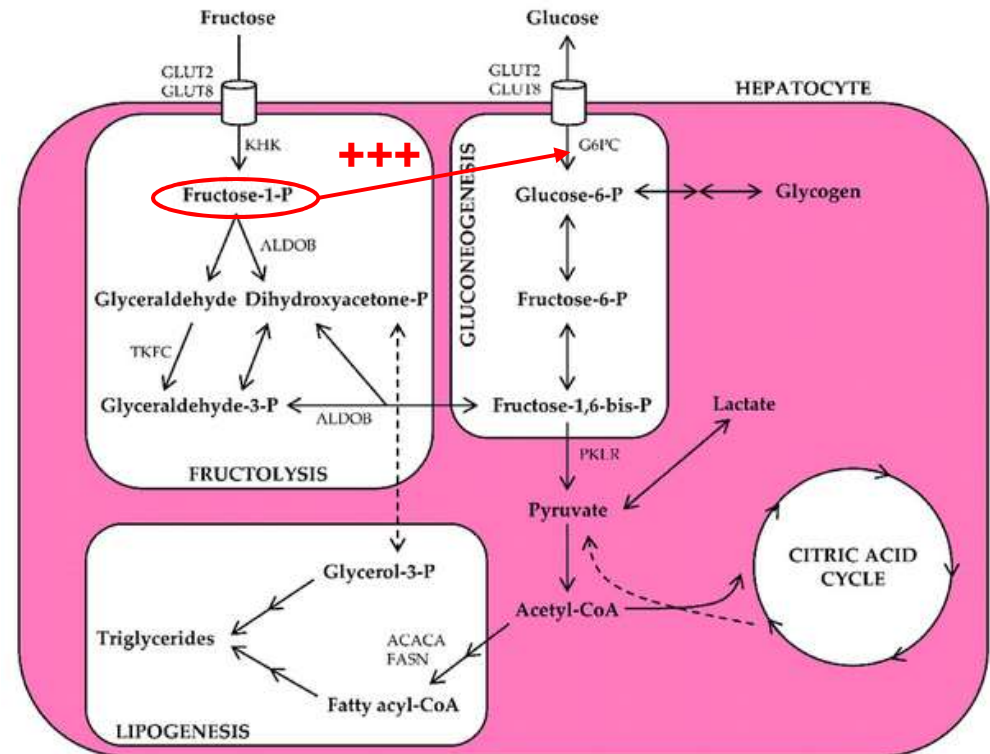
Shai I et al. N Engl J Med 2008.

Ernährungsmodifikation: Qualität der Kohlenhydrate

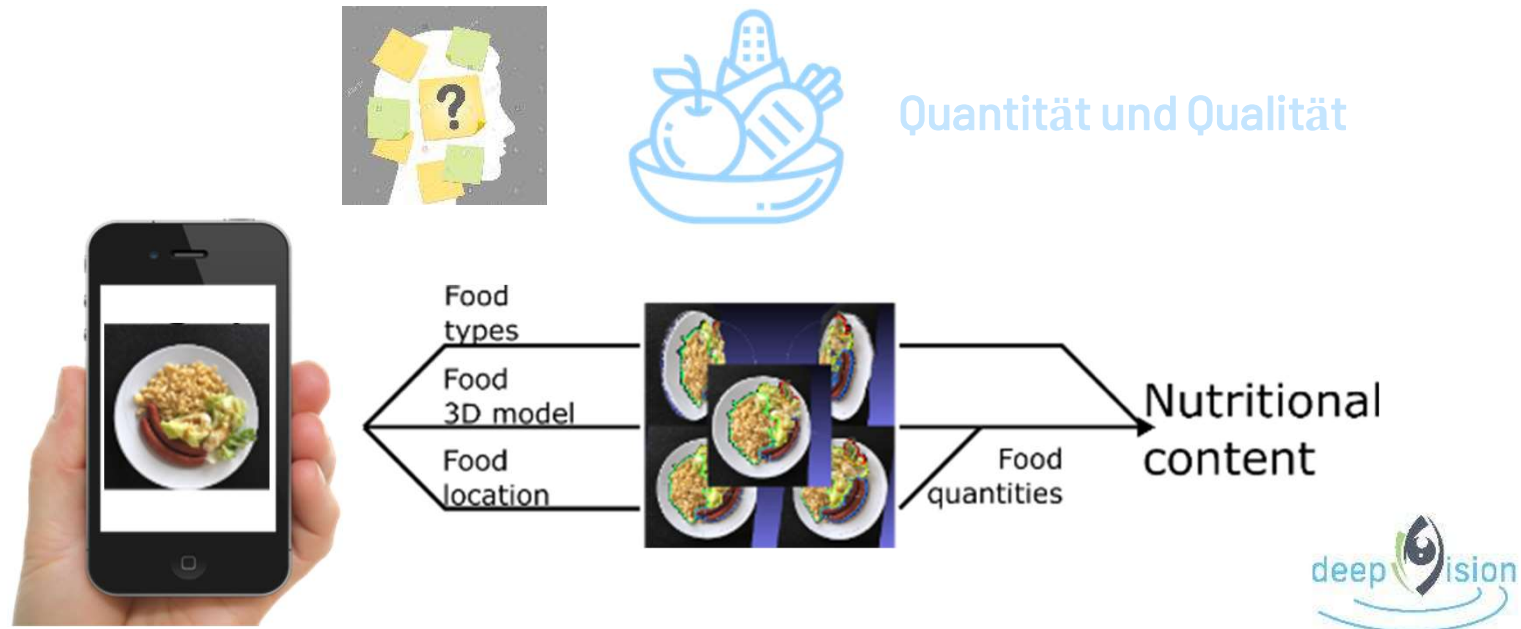


Ernährungsmodifikation: Fruktose

- Isokalorische Substitution durch Fruktose für andere Kohlenhydrate → ↓HbA1c by 0.5%, keine unerwünschten metabolischen Nebenwirkungen
- Mechanismen
 - Hepatischer First-Pass
 - 2-stufen Metabolisierung
 - “katalytischer” Effekt



Ernährungsmodifikation: Neue Technologien



JMIR MHEALTH AND UHEALTH

Herzig et al

[Original Paper](#)

Volumetric Food Quantification Using Computer Vision on a Depth-Sensing Smartphone: Preclinical Study

David Herzig^{1*}, PhD; Christos T Nakas^{2,3*}, PhD; Janine Stalder¹, MSc; Christophe Kosinski¹, MD; Céline Laesser¹, MD; Joachim Dehais¹, PhD; Raphael Jaeggli¹; Alexander Benedikt Leichtle³, MD; Fried-Michael Dahlweid⁴, PhD; Christoph Stettler^{1*}, MD; Lia Bally^{1*}, MD, PhD

> [Diabetes Care](#). 2017 Feb;40(2):e6-e7. doi: 10.2337/dc16-2173. Epub 2016 Nov 29.

Carbohydrate Estimation Supported by the GoCARB System in Individuals With Type 1 Diabetes: A Randomized Prospective Pilot Study

Lia Bally¹, Joachim Dehais², Christos T Nakas^{3,4}, Marios Anthimopoulos^{2,5}, Markus Laimer¹, Daniel Rhyner², George Rosenberg¹, Thomas Zueger¹, Peter Diem¹, Stavroula Mougiakakou², Christoph Stettler⁶

Herzig D et al, JMIR Mhealth 2020; Bally L et al, Diabetes Care 2016

Ernährungsmodifikation: Neue Technologien

- Kohlenhydratqualität in Nährwertangabe nicht ersichtlich
- Guter Richtwert für Kohlenhydratqualität:
Verhältnis totale Kohlenhydrate/Nahrungsfasern
 - >10:1 = vermeiden
 - <10:1 = gute Wahl
 - <5:1 = noch bessere Wahl

Kashi®
Good Friends®

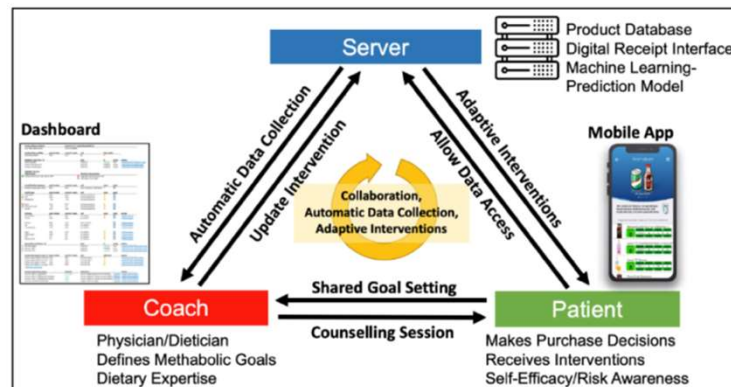
Nutrition Facts	
Serving Size 1 Cup (53g/1.9 oz.)	
Amount Per Serving	
Calories 160	Calories from Fat 15
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 110mg	5%
Potassium 190mg	5%
Total Carbohydrate 42g	14%
Dietary Fiber 12g	48%
Soluble Fiber 1g	
Insoluble Fiber 11g	
Sugars 10g	
Protein 6g	

Kellogg's
Corn Flakes®

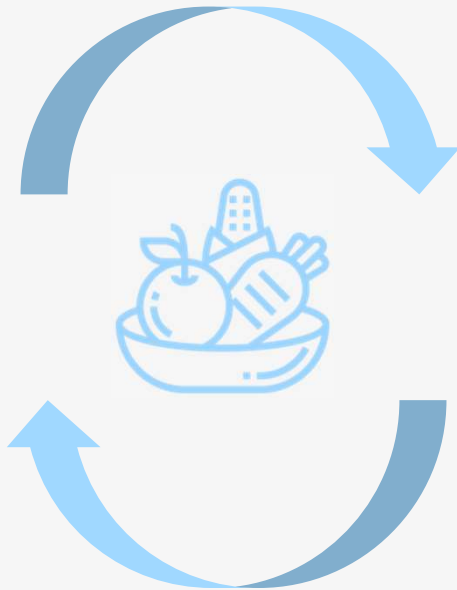
Nutrition Facts	
Serving Size 1 Cup (28g/1.0 oz.)	
Amount Per Serving	
Calories 100	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 200mg	8%
Potassium 25mg	1%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	4%
Sugars 2g	
Other Carbohydrate 21g	
Protein 2g	

Kashi®
Soft-Baked Cookies
Oatmeal Raisin Flax

Nutrition Facts	
Serving Size 1 Cookie (30g)	
Amount Per Serving	
Calories 120	Calories from Fat 40
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 2g	
Cholesterol 0mg	0%
Sodium 70mg	3%
Total Carbohydrate 20g	7%
Dietary Fiber 4g	15%
Sugars 7g	
Protein 2g	



Schlussfolgerungen



Essen=Stress für den Blutzucker
Ideal: Blutzucker stabil, Insulin hochvariabel

Neue Technologien ermöglichen hochvariable
Insulinzufuhr (Closed-Loop)

Ernährungsmodifikation=effizient und sicher,
Quantität und Qualität der Kohlenhydrate, neue
Technologien unterstützen Entscheidungen

Table S4. Meal energy and macronutrient content.

	Energy (kcal)	CHO (g)	Fat (g)	Prot (g)
Breakfast (n=272)	533 ± 215	62 ± 25	23 ± 12	19 ± 9
- variability	140 ± 107	15 ± 11	8 ± 6	6 ± 4
Lunch (n=284)	525 ± 211	52 ± 22	24 ± 12	25 ± 11
- variability	160 ± 71	18 ± 8	10 ± 5	8 ± 3
Dinner (n=266)	574 ± 247	61 ± 31	26 ± 14	24 ± 13
- variability	189 ± 102	23 ± 13	12 ± 6	11 ± 5

Data are mean ± SD. Variability is participant-specific standard deviation from meal energy and macronutrient content. CHO, carbohydrates.