

STUDY MATERIAL:- M.Sc 2nd semester

DEPARTMENT:- Home Science (CCSU, CAMPUS, MEERUT)

COURSE:- Food & Nutrition

SUBJECT:- Advanced Nutrition

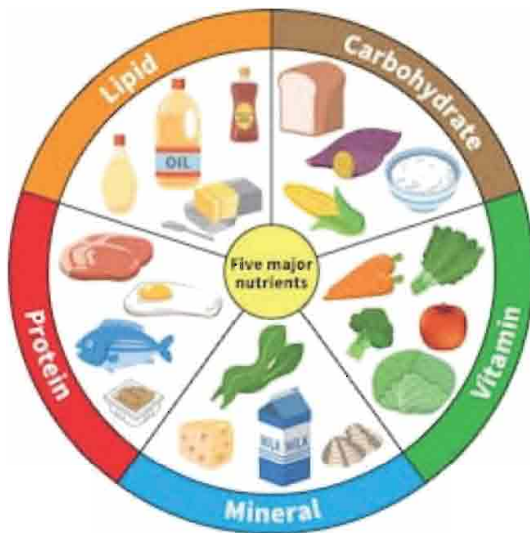
NAME OF THE FACULTY:- Dr. Nidhi Chaudhary

UNIT:- 4

TOPIC:- Non- nutritive food components with potential health effects ( polyphenols, tanins, phytates, Phytoestrogens, cynogenic compounds lectins & saponins).

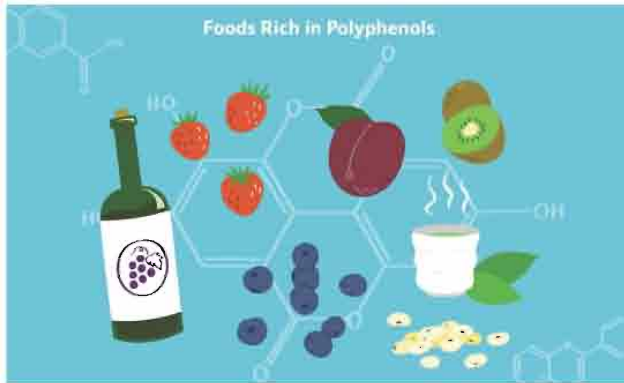
### NUTRIENTS:-

- Their are large no of nutrients required in our balanced diet.
- Some of them are nutritive components like: CHO, fats& proteins.
- Some of them are non nutrition components like: polyphenols, etc.



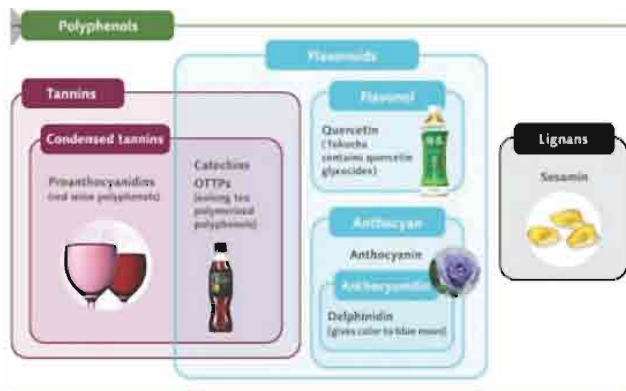
## NON NUTRITIVE FOOD COMPONENTS:-

### \* POLYPHENOLS:-



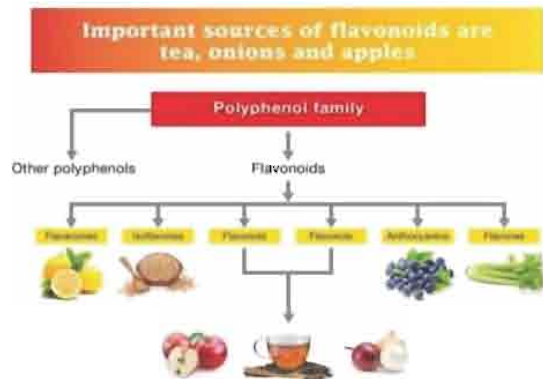
- Category of animals that naturally occur in plants.
- Works as an antioxidant.
- Generally involved in defense against UV radiation.
- Participate in plant regulatory mechanism.
- Consumption of polyphenols is associated with lower risk of major chronic disease.
- Found widely in whole plant kingdom.

### \* TYPES OF POLYPHENOLS:-

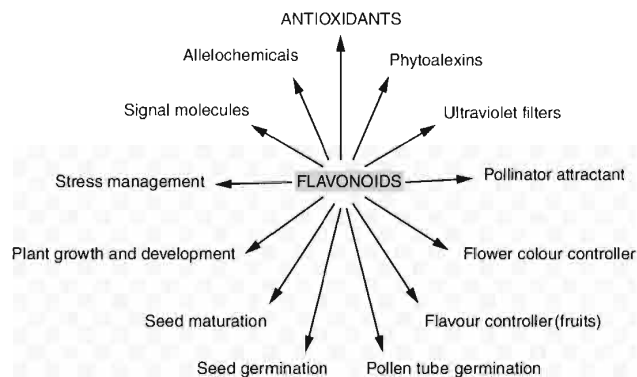


- Flavonoids.
- Phenolic Acid.
- Lignans.
- Stilbenes.

FLAVONOIDS= It is found in wide variety of plant based foods like fruits, vegetables, legumes, red wine, etc.



> FUNCTIONS:-

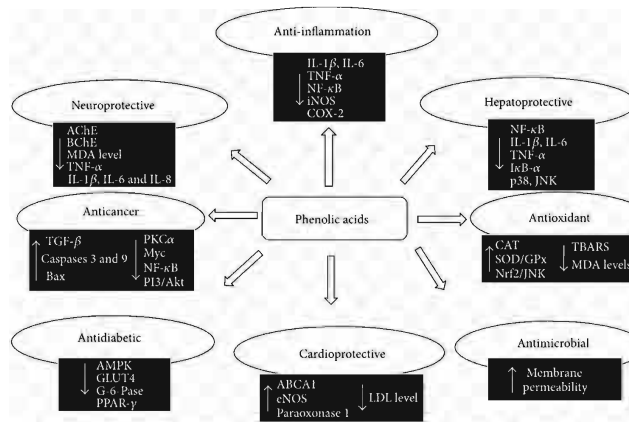


- Antibiotic activity.
- Inflammation control.
- Vitamin C support.
- Protection of cell structure.

PHENOLIC ACID= Found in variety of plant based foods. Seeds & skin of fruits & leafs of vegetables contains the highest concentration of phenols.



> FUNCTIONS:-

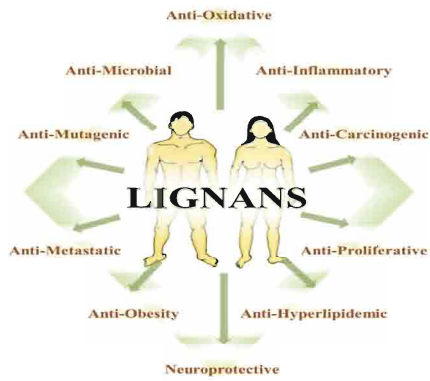


- Easily absorbed through the wall of intestine tract.
- Works as an antioxidant.
- Also promote anti inflammatory condition.

LIGNANS= Sources of lignans include cereals, soybeans, broccoli, cabbage & strawberries, etc.



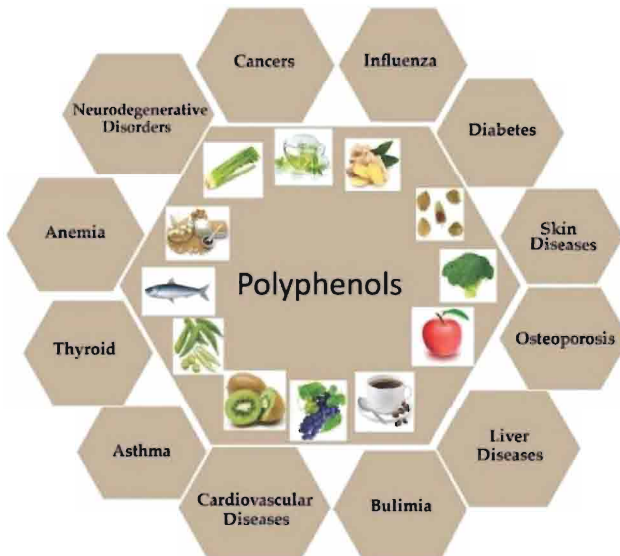
> FUNCTIONS:-



- Possess antioxidant property.
- Protect against cancer.
- Classified as Phytoestrogens which are like good for menopausal women health.

STILBENES= They are not abundant in foods as flavonoids, phenolic acid, lignans. These are of 2 types : resveratrol & pterostilbene.

\* ADVANTAGES OF POLYPHENOLS:-



- Effect on cardio protective.
- Anti cancer effect.
- Anti diabetic effect.
- Anti ageing effect.

\* DISADVANTAGES OF POLYPHENOLS:-

- Cause kidney damage.
- Imbalance thyroid hormone level.
- Increased risk of stroke.
- Premature death.

\* TANINS:-

- Complex substances that usually occur as a mixture of polyphenols that are very difficult to separate since they don't crystallize are called as tanins.
- Tanins are poly hydroxy phenolic compounds.



\* PHYSICAL PROPERTIES OF TANINS:-

- Colour= Dark brown or radish brown.
- Taste= Puckering taste.
- Solubility= Soluble in water, alcohol, dilute alkalis, glycerols & acetons.

\* CHEMICAL PROPERTIES OF TANINS:-

- Precipitation.
- Antioxidizing properties.
- Astringent.
- Carcinogenicity.
- Reactions with salt.

- Reactions with ammonia.

\* IMPORTANCE OF TANINS:-

<p><b>Medicinal Uses:</b>  <i>Antidote</i>  <i>Antiseptic</i>  <i>Algicidal</i>  <i>Astringent</i>  <i>Anti-carcinogenic</i></p>	<p><b>Biological Activities:</b>  <i>Inhibition of lipid per oxidation</i>  <i>Decrease in blood urea nitrogen content</i>  <i>Inhibition of plasmin</i>  <i>Lipolysis in fat cells</i></p>
<p><b>Industrial Uses:</b>  <i>Ink manufacture</i>  <i>Vegetable tanning</i>  <i>Preservatives</i></p>	

\* SOURCES OF TANINS:-



\*DISADVANTAGES OF TANINS:-

- Stomach irritation.
- Nausea.
- Vomiting.
- Liver damage.

\* PHYTATES:-



- It has a strong binding affinity to minerals such as calcium, magnesium, iron, copper & zinc.
- It has direct anti nutritional effects.
- Phytates was discovered in 1903.
- It is the principal storage form of phosphorus in plant tissue specially bran & seeds.

\* SOURCES OF PHYTATES:-



- Cereals, legumes, oilseeds & nuts.

\* FUNCTIONS & BENEFICIAL ASPECTS:-





- Antioxidative effect.
- Preventing pathological conditions like kidney stones.
- Cholesterol lowering effects.
- Anti cancer activity.
- Prevent cardiovascular diseases.

\* DISADVANTAGES:-

- Affects mineral uptake/intake.
- Phytic acid shows negative effect on iron absorption.
- It negatively effects energy metabolism.

\* PHYTOESTROGENS:-



- Plant derived xenoestrogens, functioning as the primary female sex hormone.

- Not generated within endocrine system.
- Also called dietary estrogens.
- Have the ability to cause estrogenic or anti estrogenic effect.

\* ESTROGENS:-

- Main sex hormone in women.
- Essential to the menstrual cycle.
- Contributes to the development of secondary sex characteristics.
- Important to a women's health.
- Reduces after menopause.

\* FOOD SOURCES:-



- Flaxseeds.
- Soybeans.
- Sesame seeds.
- Flax bread.
- Multi grain bread.
- Soy yogurt.
- Tofu.

\* BENEFITS & FUNCTIONS OF ESTROGENS:-

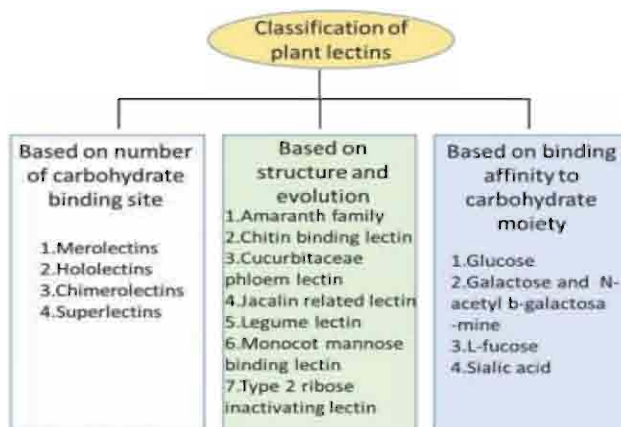
- Maintain memory.

- Improve mood & happiness.
- Improve sleep quality.
- Decreases wrinkles.
- Increases vaginal secretions.
- Increases cognitive ability.

\* LECTINS:-

- They are also called agglutinins.
- Ubiquitous in nature.
- Found in many foods such as beans & grains.

\* CLASSIFICATION OF PLANT LECTINS:-




\* SOURCES:-

# DIETARY LECTINS AND YOUR HEALTH

Overconsumption of dietary lectins can cause

- Food poisoning
- Digestive problems
- Leaky gut
- Autoimmune disease

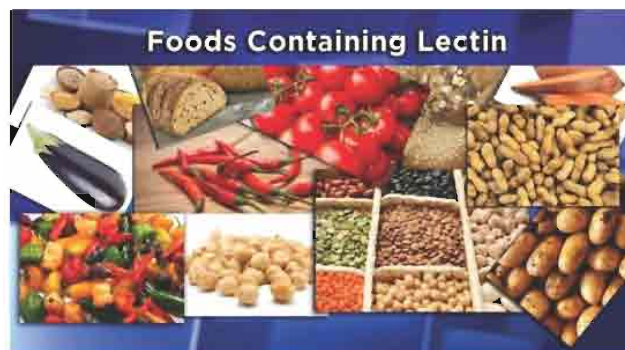


## HIGH LECTIN FOODS

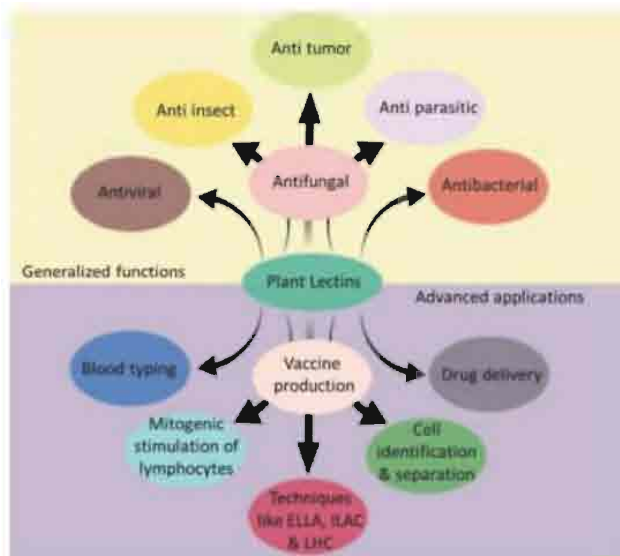
### GRAINS & ANIMAL FOODS

GRAINS & GRAIN PRODUCTS	GRAIN-FED ANIMAL FOODS
<ul style="list-style-type: none"> <li>Barley / Bulgur</li> <li>Oats</li> <li>Rice, Brown / White</li> </ul>	<ul style="list-style-type: none"> <li>Buckwheat / Millet / Quinoa</li> <li>Kamut / Rye / Spelt / Wheat</li> <li>Milk / Kefir / Sour Cream</li> <li>Cheddar / Cottage Cheese</li> <li>Frozen Yogurt / Ice Cream</li> <li>Fish / Poultry / Meat</li> </ul>

- Seed grain= Wheat, soy, peanuts, kidney beans, corn, etc.
- Vegetables= Lima beans, fava beans, tomato, egg plant, etc.
- Roots, tubers & rhizomes.



\* FUNCTIONS:-



- Helps in establishment plant soil bacterial interaction.
- Play a role in plant germination.
- Control protein level in blood in animals.

\* ADVANTAGES:-

- Involved in immune regulation.
- Antimicrobial effects.
- Effective against several bacterial strains.
- Fight from fungi & viral infections.
- Possess anti cancer activity.


\* DISADVANTAGES:-

- Difficult to digest.
- Can damage gut wall.
- Act as an nutrient.
- Can interfere with digestion & absorption of foods.

\* SAPONINS:-

# FOODS HIGHEST IN SAPONINS

(MG / 100G)

	<b>LEGUMES</b>	<u>~5</u>	<b>MG</b>
	<b>QUINOA</b>	<u>0.73</u>	<b>MG</b>
	<b>SPINACH</b>	<u>0.50</u>	<b>MG</b>
	<b>OATS</b>	<u>0.30</u>	<b>MG</b>

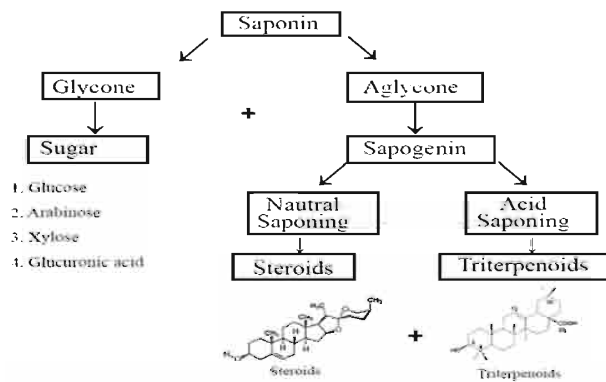
- It is derived from Latin word sapo meaning soap.
- Plant containing saponins produce frothing in aqueous solution.
- Some plants have been used because of their property of forth with detergent actions.

## \* CHARACTERISTICS:-

- Saponins have bitter taste.
- Drugs containing saponins cause irritation of mucous membrane.
- Saponins take by mouth are harmless.
- They have high molecular weight.

## \* BIOLOGICAL IMPORTANCE:-

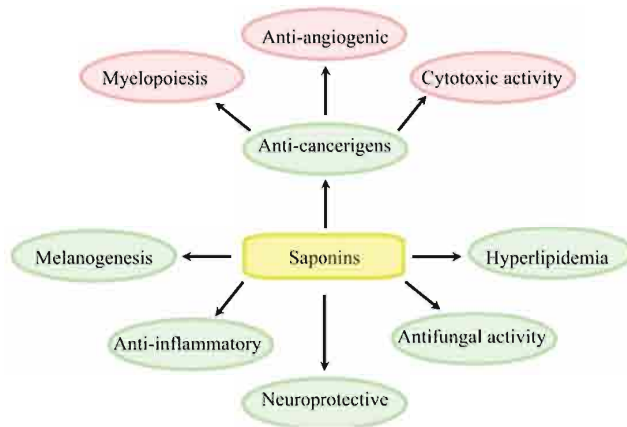
- Possess strong biological activity.



• Observed that saponins are the plant active immune system.

• They also acts as toxins.

\* ADVANTAGES:-



• Decrease blood lipid.

• Lower cancer risks.

• Maintain normal body weight.

• Boost immune system.