

# *Dietary Protein and Bone Health*

## *Emphasis: Animal Protein*

**Z.K. (Fariba) Roughead, PhD, RD**  
Research Nutritionist

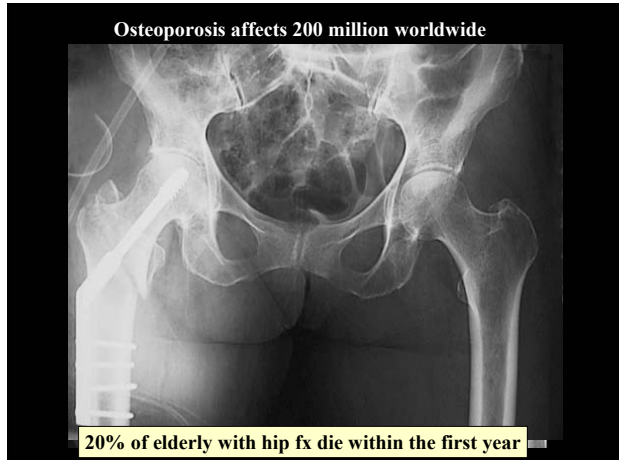
USDA-ARS  
Grand Forks Human Nutrition Research Center

USDA-ARS Human Nutrition Research Centers



15 Senior Scientists  
135 support staff  
2 metabolic kitchens  
Service labs: clinical lab, mineral analysis  
2 DXAs, Whole body counter





## *Risk Factors for Osteoporosis*

- Age
- Gender
- Genetics
- Sedentary life style
- Smoking
- Alcohol
- Low calcium / Vitamin D
- **High protein intake** (NIH Consensus Statement, 2000)

## *The Controversy*

High protein diets are a risk for osteoporosis...

Especially if source is animal protein and calcium intake is low



## The Evidence

- **Purified** sources of protein increased urinary calcium loss (Linkswiler et al 1970s)
- **common** sources of protein did not (Spencer et al, 1978; Hunt, et al 1995)

Phosphorus Effect?

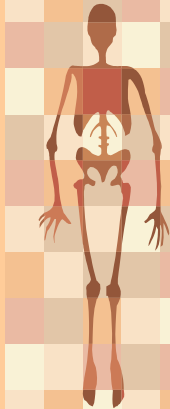


## Observational Evidence

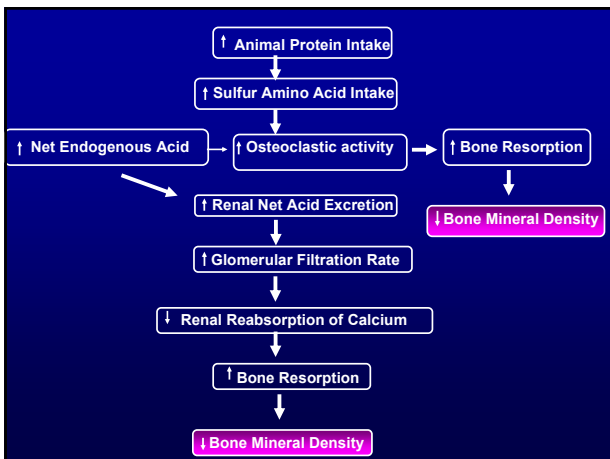
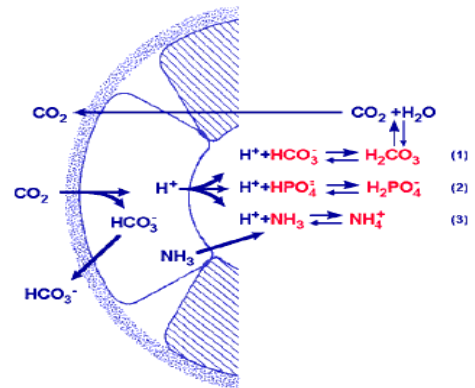
- Feskanich et al (1996):** Animal protein associated with **increased** risk of forearm fractures
- Munger et al (1999):** Animal protein associated with **reduced** incidence of hip fractures
- Hannan et al (2000):** Lower total and animal protein intake associated with **increased** bone loss
- Wengreen et al (2004):** Increased total protein intake associated with **reduced** hip fx in “younger” elderly

## Bone

- **Composition:**
  - 70% mineral (40% **calcium**; 99% body Ca)
  - 25% organic (>90% **protein**)
  - 5-8% water
- **Function**
  - Structure, locomotion, hematopoiesis, growth factors
  - **Acid-base balance**



## Renal Mechanisms for Acid-Base Balance



## Research Questions ...

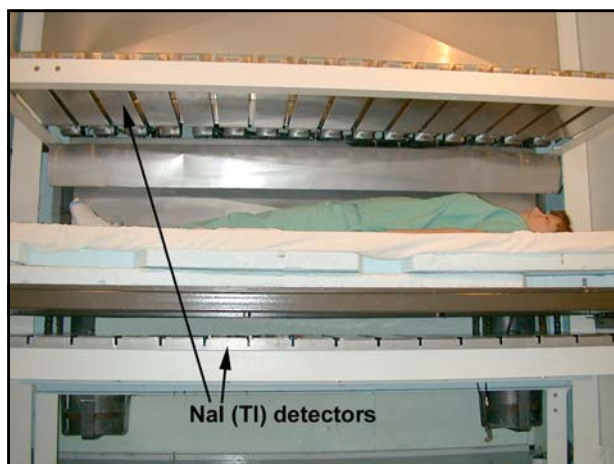
- ✓ Does increased animal protein intake decrease calcium retention?
- ✓ Does replacing animal protein with plant protein improve calcium retention?
- ✓ Do dietary calcium and protein interact in a dose-dependent manner?

## Design Considerations

- Purified vs. Common protein
- Equalized P vs. Variable P
- Urinary Ca vs. Ca retention
- Balance vs. Tracer methodology  
(absorption vs. retention)
- Short-term vs. Long-term feeding
- Few subjects vs. Statistical power

## Protocol

- Volunteers: - healthy post-menopausal women
- Design: - randomized crossover
- Diets: - weighed diets; 7-8 wk
- Calcium Retention:
  - wk 3-4: labeled entire 2-d menu with  $^{47}\text{Ca}$  (constant specific activity)
  - whole body scintillation counting for 4 wk

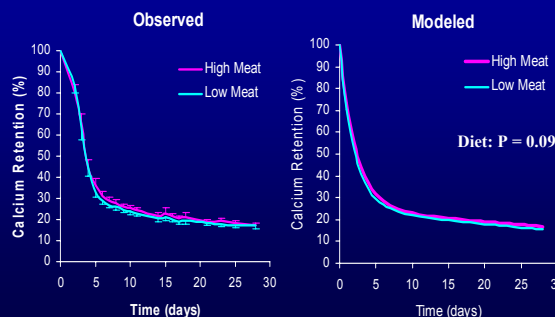


## Diet Composition<sup>1</sup>

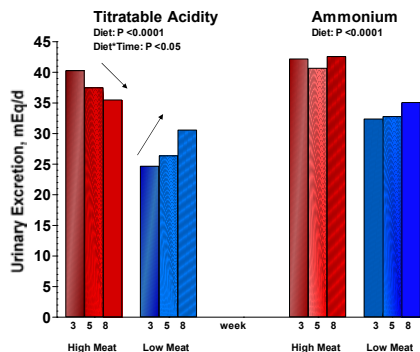
	Low Meat	High Meat
Meat (beef, chicken, turkey, pork), g	65	112
Protein, % of energy	12	20
g/kg bw	0.94	1.62
Fat, % of energy	30	31
Carbohydrate, % of energy	58	49
Calcium, mg	700 (594.2 ± 19.3)	698 (574.1 ± 18.4)
Phosphorus, mg	1214 (1218.2 ± 87.0)	1659 (1616.4 ± 104.1)
Potassium, mg	(2803 ± 339)	(2184 ± 290)

<sup>1</sup>Per 2200 Kcal. Data in parentheses are analyzed values (mean ± SD)

## Calcium Retention in Postmenopausal Women Consuming High and Low Meat Diets for 8 wk each (Mean ± SEM)



Roughead, Johnson, Lykken & Hunt, (2003) J. Nutr. 133:1020



Roughead, Johnson, Lykken & Hunt, (2003) J. Nutr. 133:1020



## Diet did not Affect Biomarkers of Bone Metabolism

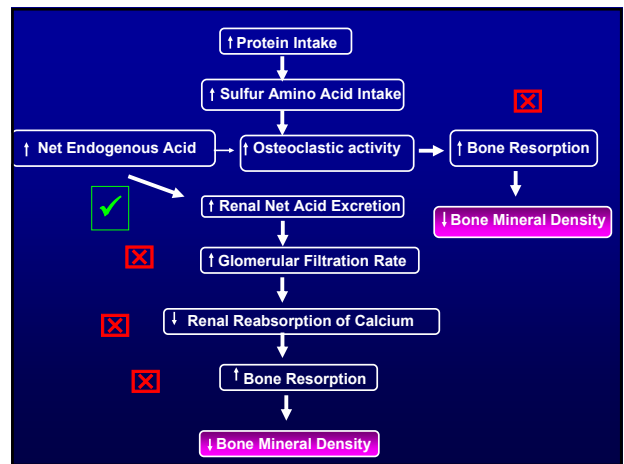
### Blood:

- Tartrate-resistant acid phosphatase, Bone-specific alkaline phosphatase, Osteocalcin, 25-OH Vitamin D

### Urine:

- Calcium, N-telopeptide

Roughead, Johnson, Lykken & Hunt, (2003) J. Nutr. 133:1020



Plant  
vs.  
Animal  
Proteins?

## Objectives

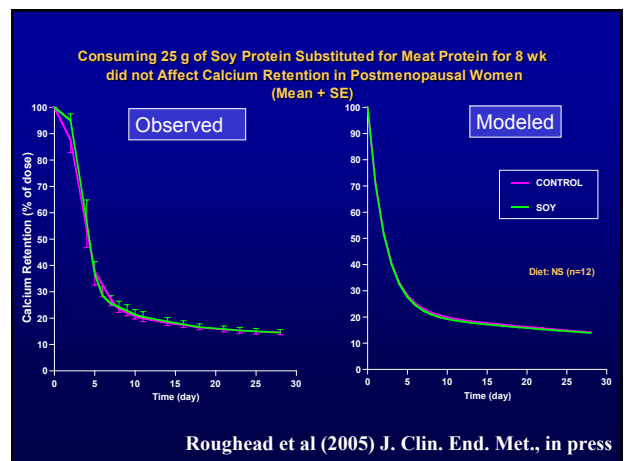
- In healthy postmenopausal women, determine if daily substitution of 25 g of soy protein for meat protein
- improves calcium retention
  - affects biomarkers of bone metabolism

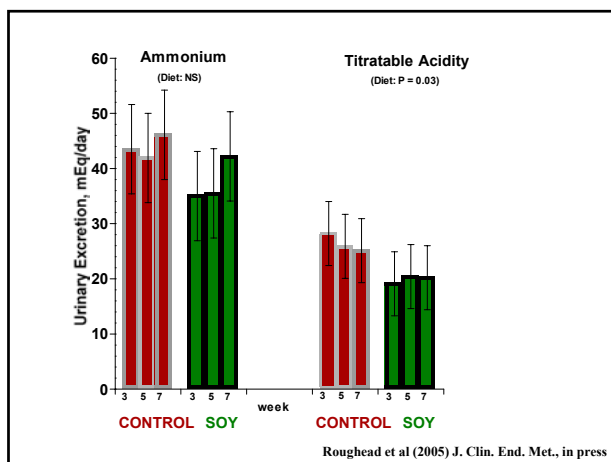
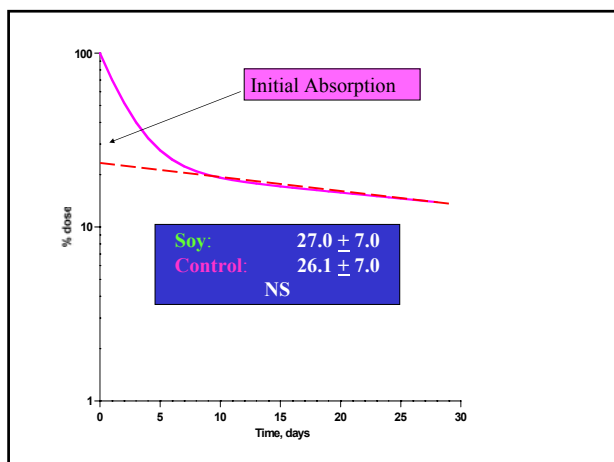
## Diet Composition<sup>1</sup>

	CONTROL	SOY
Meat (beef, chicken, pork), g	170	55
Soy Protein Isolate, g*	---	30
Protein, % of energy	15	16
g/kg bw	1.32	1.33
Fat, % of energy	30	30
Carbohydrate, % of energy	55	55
Calcium, mg	690 (653 ± 40)	746 (740 ± 27)
Phosphorus, mg	1505 (1563 ± 207)	1533 (1601 ± 178)
Phytate, mg	1673	2150

<sup>1</sup>Per 2200 Kcal. Data in parentheses are analyzed values (mean ± SD)

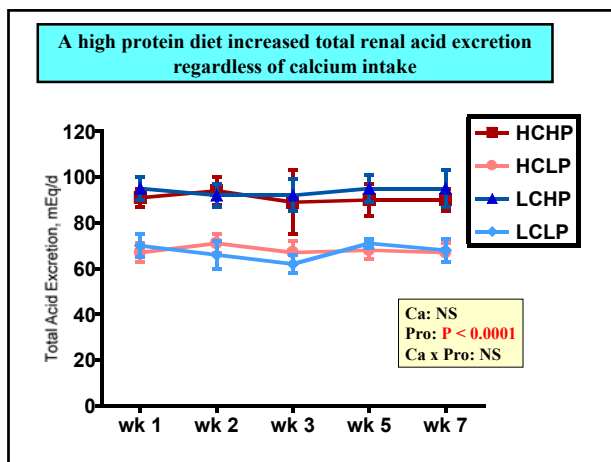
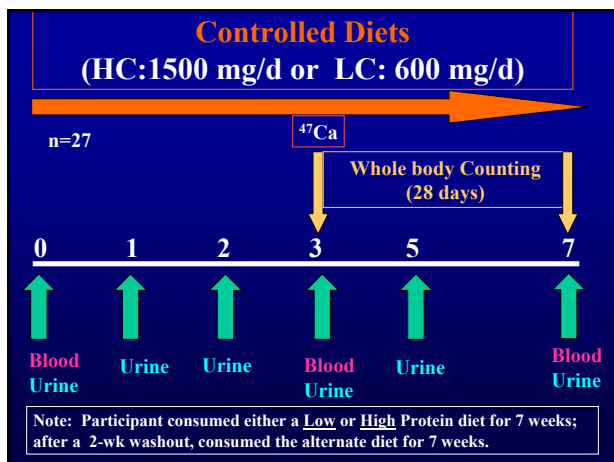
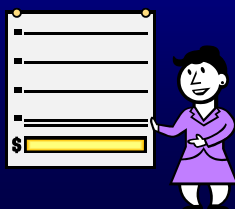
\*Soy protein: 2.28 mg aglycone/g protein



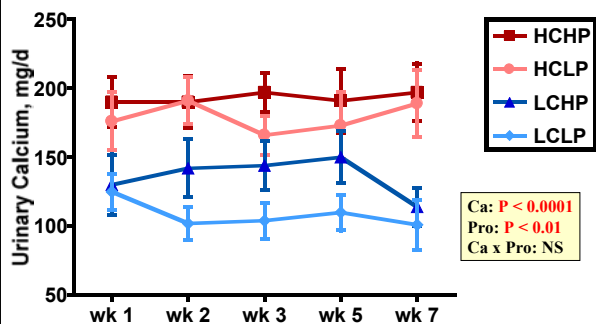


## The bottom line...

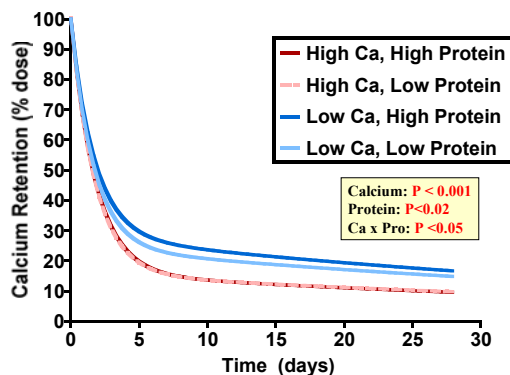
No evidence of adverse effects from animal protein intake on calcium metabolism even when calcium intake is low



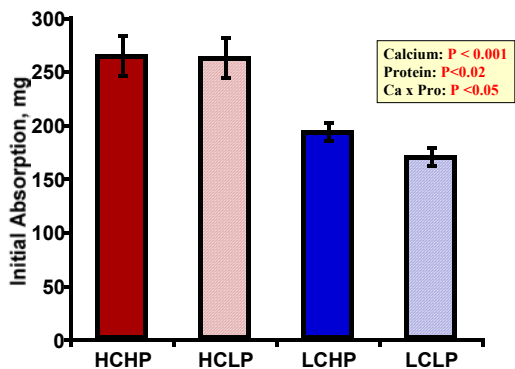
**Both dietary calcium and protein independently influenced urinary calcium loss**



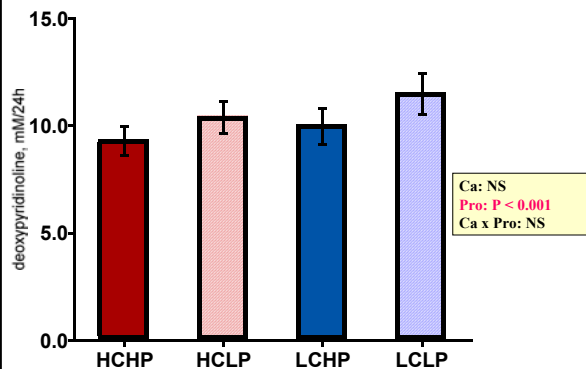
**A high protein intake enhanced calcium retention from a low calcium diet**



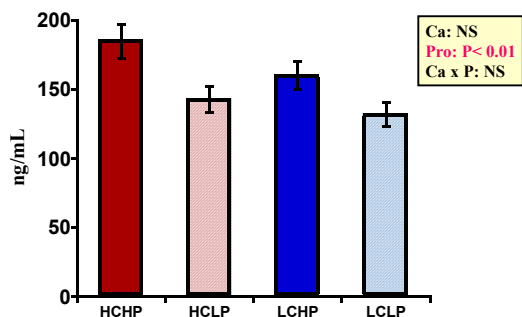
**A high protein intake enhanced calcium bioavailability from a low calcium diet**



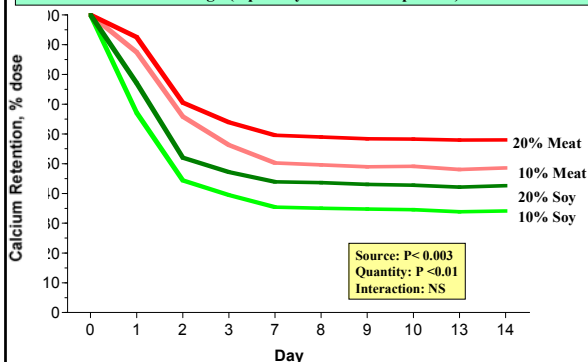
**A high protein intake reduced bone resorption as indicated by urinary Dpd excretion**



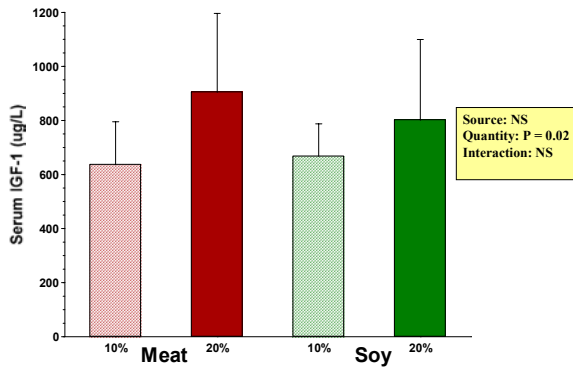
**A high protein diet increased serum IGF-1 by ~27%, regardless of calcium intake**



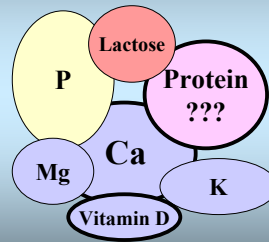
**In ovx rats, the efficiency of calcium retention was highest when protein intake was high (especially from animal protein)**



Serum IGF-1 was higher in the rats fed the high protein diets regardless of protein source

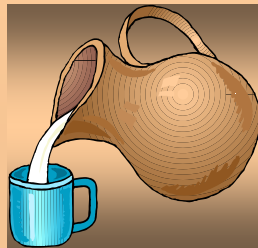


## Milk Constituents



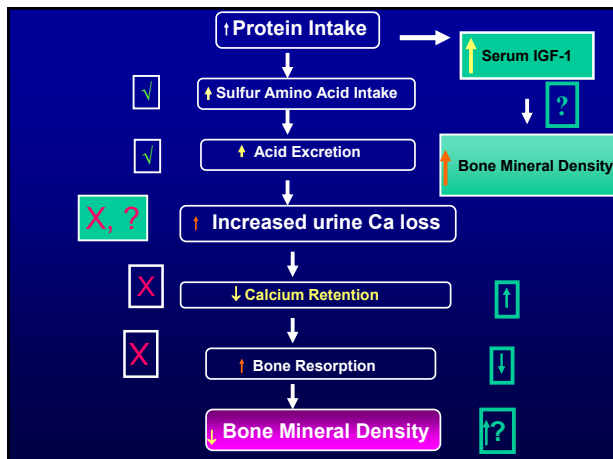
## Dairy Protein and Bone?

- Isolated Casein and Lactalbumin have been shown to be calciuric
- Isolated Whey Protein may reduce bone resorption



## Milk and Bone Health

- Milk supplementation, 12 mo:** increased spine and total BMD in **young girls** (Chan, 1995)
- Milk supplementation, 18 mo:** increased serum IGF-I and lumbar BMD and total BMC in **young girls** (Cadogan, 1997)
- Milk supplementation, 3 y:** prevented vertebral bone loss in **pre-menopausal women** (Baran, 1990)
- High Ca milk supplementation 24 mo:** decreased bone loss in femoral neck, lumbar spine and total hip in **postmenopausal women** (Chee, 2003)
- Milk Supplementation 12 wk:** increased serum IGF-I and decreased urinary N-telopeptides in **older men and women** (Heaney, 1999)



## Future Directions

**Carefully controlled feeding trials** are needed to assess:

- Effects of dairy proteins provided as food (milk, cheese, yogurt, etc) on calcium retention and bone health
- Effects of dairy proteins per se on calcium retention and bone health





*“As we analyze a thing into its parts and properties, we tend to magnify these, to exaggerate their apparent independence and to hide from ourselves the essential integrity and individuality for the composite whole. We may study them apart but it is a concession to our weakness and the narrow outlook of our minds.”*

*(D'Arcy Thompson, 1942)*



## Acknowledgments

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