

# Novel perspectives on the association between dairy, dairy fat and cardiometabolic health

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**Dairy Council  
Nutrition and  
Health  
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## Disclosures

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- Atrium Innovations
- Danone Institute
- Merck Frosst

### Other (advisory, honoraria, last 5 years)

- Dairy Farmers of Canada
- Unilever
- Danone Canada
- Canadian Nutrition Society
- Centre Européen pour la Nutrition & la Santé (CENS)



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Canada

**Health**  
Canada

*Voire santé et votre  
sécurité... notre priorité.*

*Your health and  
safety... our priority.*

Bien manger  
avec le

# Guide alimentaire canadien

## Recommendations regarding dairy:

### Low fat dairy.

## Eatwell Guide

Check the label on packaged foods

Each serving contains

Energy 100kcal 200kcal	Fat 5g Low	1.3g Low	34g High	Salt 0.9g High
12.5%	7%	6.5%	18.5%	15.5%

of an adult's reference intake  
Typical values (as sold) per 100g/ 697kJ/ 167kcal

Choose foods lower  
in fat, salt and sugars

Use the Eatwell Guide to help you get a balance of healthier and more sustainable food. It shows how much of what you eat overall should come from each food group.

6-8  
a day

Water, lower fat  
milk, sugar-free  
drinks including  
tea and coffee  
all count.  
Limit fruit juice  
and/or smoothies  
to a total of  
150ml a day.

Eat at least 5 portions of a variety of fruit and vegetables every day

Choose wholegrain or higher fibre versions with less added fat, salt and sugars

Choose unsaturated oils and use in small amounts

Choose lower fat and lower sugar options

Choose unsaturated oils and use in small amounts

Per day 2000kcal 2500kcal = ALL FOOD + ALL DRINKS

# Dairy: good or bad ?

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Canadian Journal of Cardiology ■ (2016) 1–7

Review

## Does Milk Consumption Contribute to Cardiometabolic Health and Overall Diet Quality?

Benoît Lamarche, PhD, Ian Givens, PhD, Sabita Soedamah-Muthu, PhD, Ronald M. Krauss, MD, Marianne Uhre Jakobsen, PhD, Heike A. Bischoff-Ferrari, MD, DrPH, An Pan, PhD, and Jean-Pierre Després, PhD



Can J Cardiol in press 2016

# Dairy: good or bad ?

**+**

- High quality protein
- Calcium
- Vit D
- Other Vit, minerals
- Displacement effect

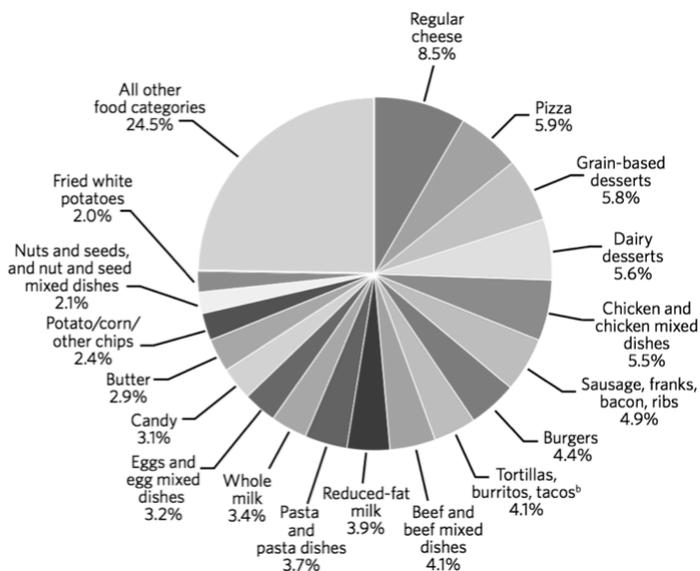
**-**

- SFA intake
- Allergies, intolerance
- Environmental issues

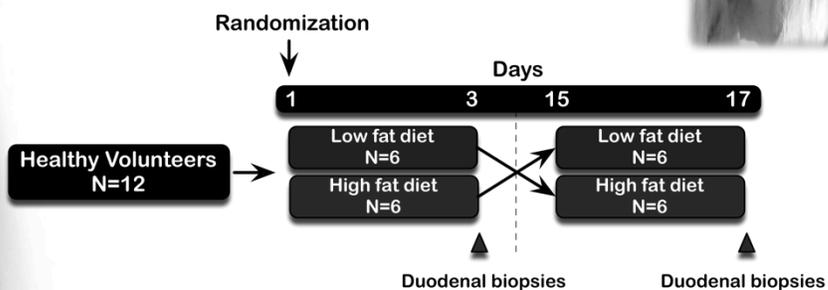


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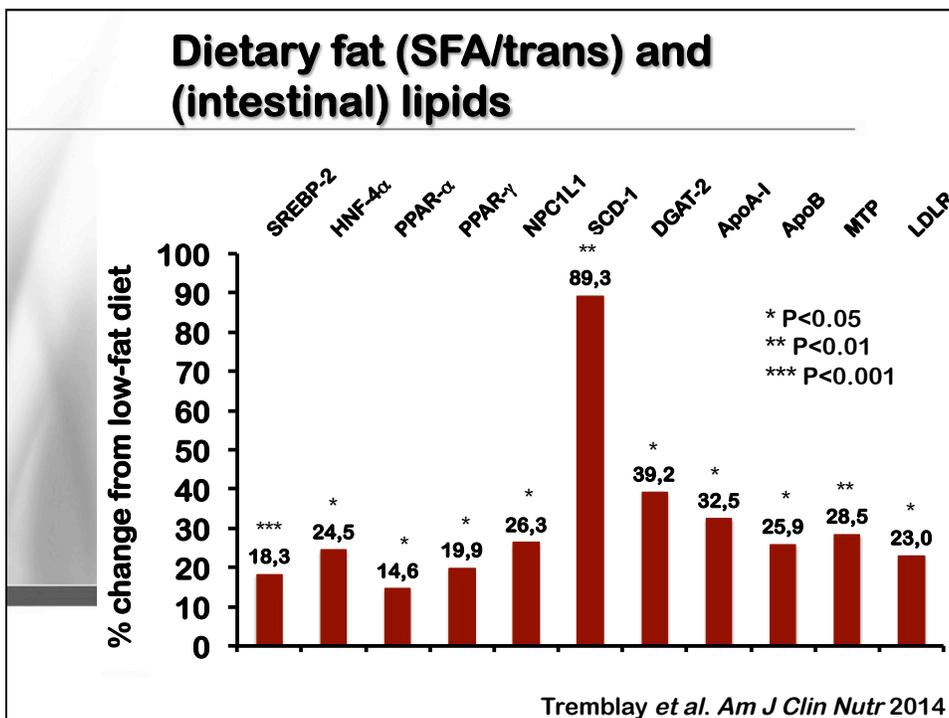
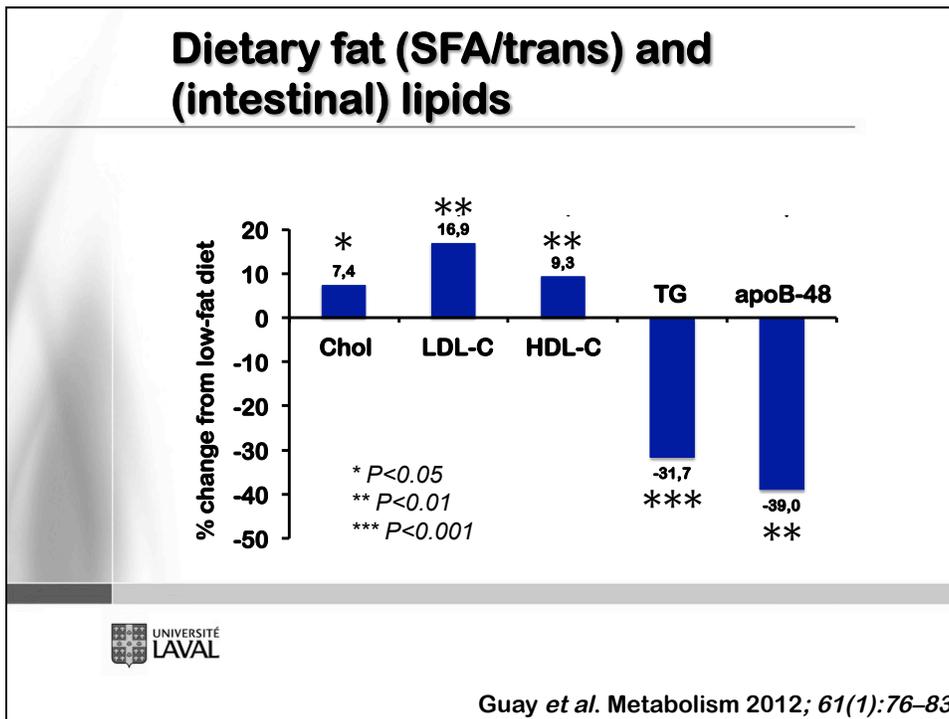
### Sources of SFA, US Population age > 2 yrs NHANES 2005–2006



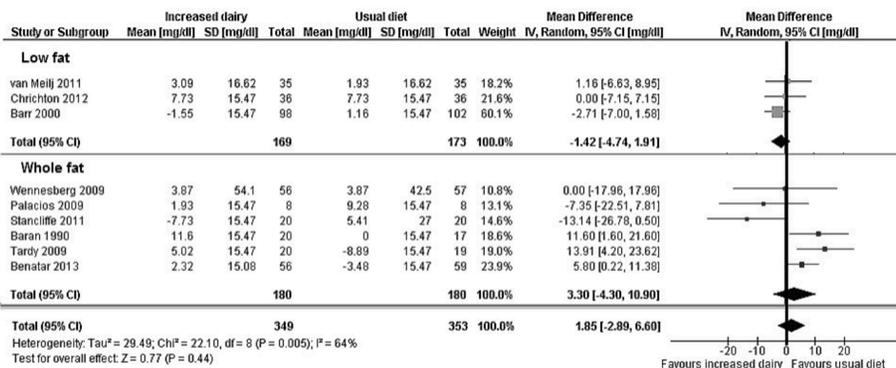
### Dietary fat (SFA/trans) and (intestinal) lipids



Guay *et al.* *Metabolism* 2012; 61(1):76–83



## High, Low fat dairy and LDL-C



\*Total numbers=702, 70% female, mean baseline LDL cholesterol 124.9 (SD 13.14) mg/dl, median study duration 12 (IQR 4-26) weeks



Benatar et al, PLoS ONE 8(10): e76480

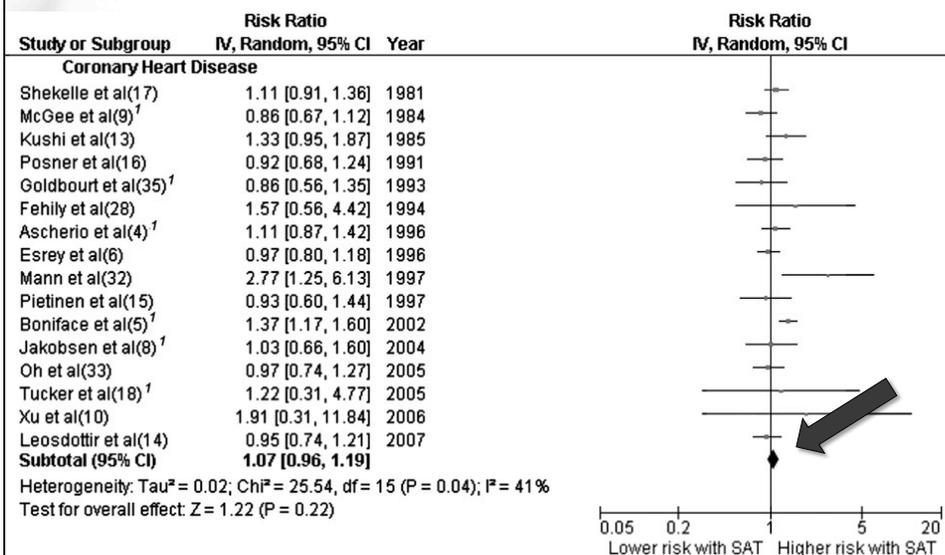
## Cheese vs. butter lowers LDL-C



Hjerpsted, Am J Clin Nutr 2011;94:1479-84.

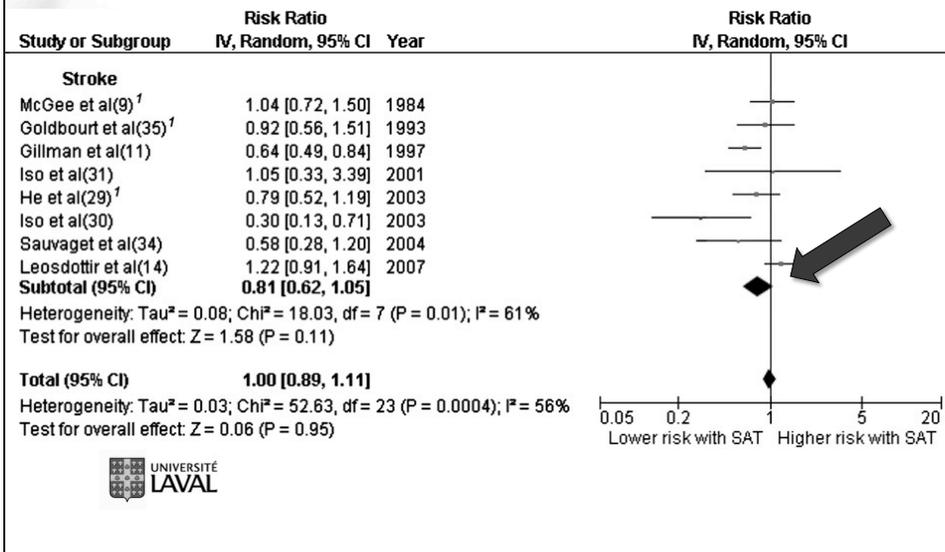
## Meta-analysis- Prospective cohort studies on SFA vs CVD

Siri-Tarino et al Am J Clin Nutr 2010



## Meta-analysis- Prospective cohort studies on SFA vs CVD

Siri-Tarino et al Am J Clin Nutr 2010



REVIEW | **Annals of Internal Medicine**

## Association of Dietary, Circulating, and Supplement Fatty Acids With Coronary Risk

A Systematic Review and Meta-analysis

Rajiv Chowdhury, MD, PhD; Samantha Warnakula, MPhil\*; Setor Kunutsor, MD, MSc\*; Francesca Crowe, PhD; Heather A. Ward, PhD; Laura Johnson, PhD; Oscar H. Franco, MD, PhD; Adam S. Butterworth, PhD; Nita G. Forouhi, MRCGP, PhD; Simon G. Thompson, FMedSci; Kay-Tee Khaw, FMedSci; Dariush Mozaffarian, MD, DrPH; John Danesh, FRCP\*; and Emanuele Di Angelantonio, MD, PhD\*

- 32 observational studies (N=530,525), diet records
- 17 observational studies (N=25,721), biomarkers
- 27 RCTs (N=103,052) fatty acid supplementation.

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15

*Chowdhury et al Ann Intern Med 2014;160:398-406*

## Association of Dietary, Circulating, and Supplement Fatty Acids With Coronary Risk

### A Systematic Review and Meta-analysis

*Figure 2. RRs for coronary outcomes in prospective cohort studies of circulating fatty acid composition.*

Circulating Blood Fatty Acid Composition	Studies, n	Participants, n	Events, n
Total saturated fatty acids	8	15 590	3758
14:0, Myristic	5	10 598	2932
15:0, Pentadecanoic	4	5490	2283
16:0, Palmitic	10	25 554	4318
17:0, Margaric	4	5490	2283
15:0, Pentadecanoic + 17:0, Margaric	4	5490	2283
18:0, Stearic	8	22 266	3654

RR (95% CI) Comparing Top vs. Bottom Thirds

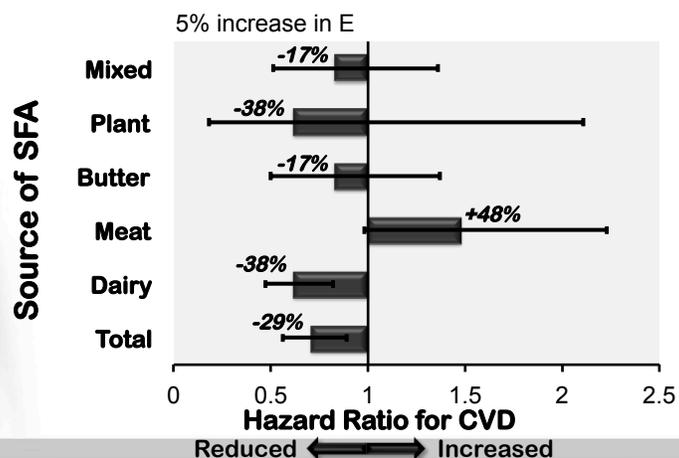
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*Chowdhury et al Ann Intern Med 2014;160:398-406*

## FOOD-SPECIFIC SFA AND CVD

*De Oliveira Otto et al Am J Clin Nutr 2012;96:397-404*



**N=5209**  
**Follow-up 10 yrs**

## Dairy: good or bad ?

**Systematic-review of the association  
between dairy product consumption  
and risk of cardiovascular-related  
clinical outcomes**

Drouin-Chartier, Côté, Brassard, Tessier-  
Grenier, Labonté, Desroches, Couture,  
Lamarche

Adv Nutr 2016 (in press)



*Adv Nutr in press 2016*

## Dairy: good or bad ?

1. Is dairy consumption detrimentally, neutrally or beneficially associated with cardiovascular-related clinical outcomes?
2. Is the recommendation to consume low-fat, as opposed to regular/high-fat dairy, evidence-based?



*Adv Nutr in press 2016*

## Systematic review: Dairy and health

### Meta-analyses and prospective cohort studies CHD

	MA	Incl. pop studies	N	Addln. pop studies
Total Dairy	2	4-12	>250,000	2
Low fat	2	3-8	>240,000	2
High fat	2	4-7	>274,000	2
Milk	4	6-13	87,000-283,000	3
Cheese	2	2-7	>37,000	2
Yogurt	1	5	NA	2



*Adv Nutr in press 2016*

## **Dairy and health**

### ***Systematic review - meta-analyses***

#### **HIGH quality evidence:**

##### **Lower risk of:**

Stroke vs. total dairy  
Hypertension vs. total dairy  
T2D vs. total dairy, low fat, yogurt

#### **MODERATE quality evidence:**

##### **Lower risk of:**

Stroke vs. low fat  
Hypertension vs. low fat, milk  
T2D vs. cheese

*Adv Nutr in press 2016*

## **Dairy and health**

### ***Systematic review - meta-analyses***

#### **HIGH quality evidence:**

##### **Neutral risk of:**

CHD vs. total, high/low fat, milk, cheese  
Stroke vs. milk  
Hypertension vs. cheese  
T2D vs. high fat, milk

#### **MODERATE quality evidence:**

##### **Neutral risk of:**

CVD vs. total dairy, cheese  
CHD vs. yogurt  
Stroke vs. high fat, cheese  
Hypertension vs. high fat, yogurt, fermented  
T2D vs. fermented

*Adv Nutr in press 2016*

## Dairy and health

### Three perspectives

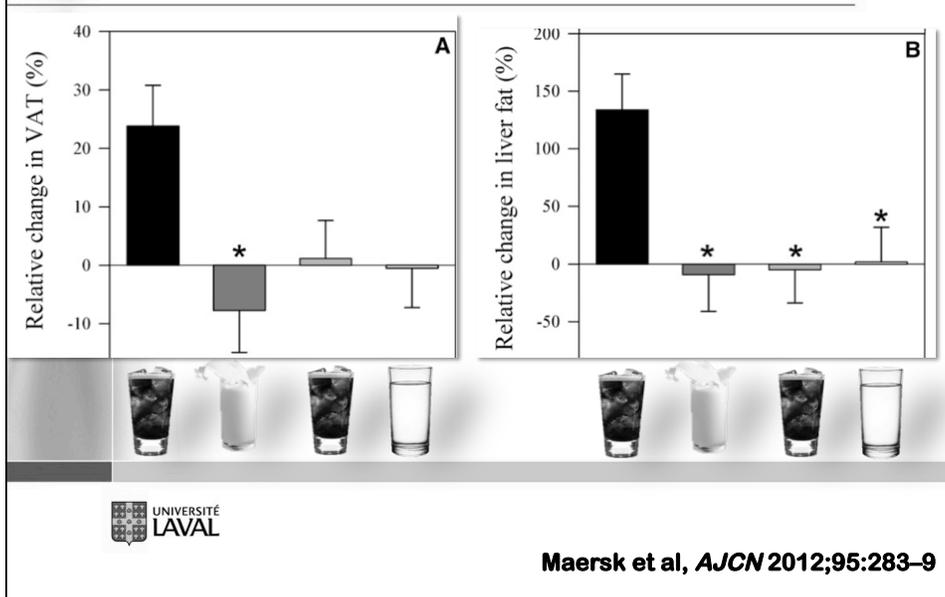
1. Cohort data
2. RCTs
3. Other



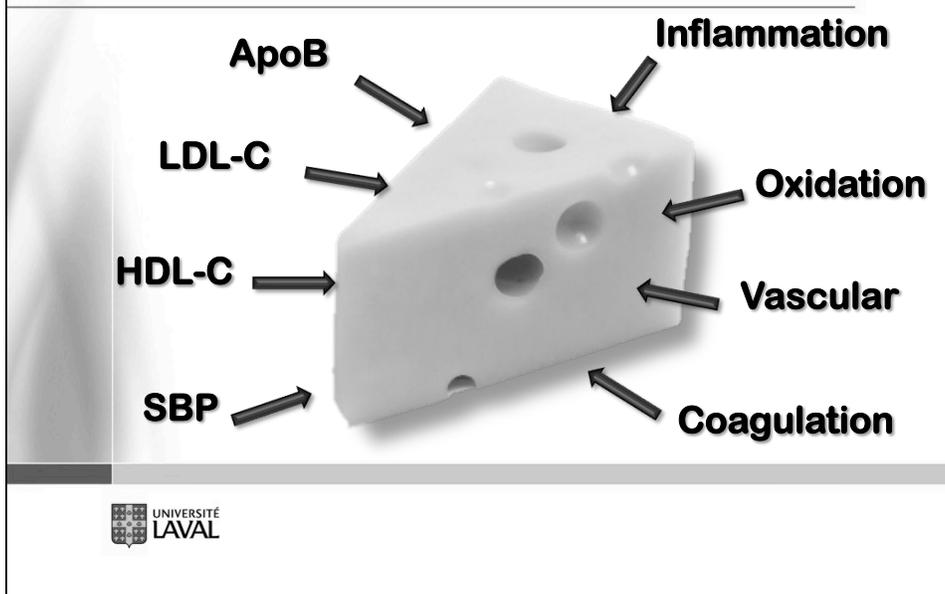
## Replacement factor



## Replacement factor

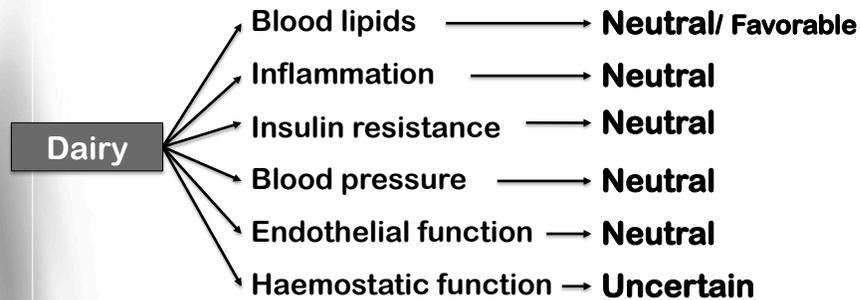


## Cardiometabolic risk



## Cardiometabolic risk

### Review of ~100 RCTs



Drouin Chartier et al, Adv Nutr 2016 in press

## Unresolved issues

- Do regular/full fat and reduced/non-fat milk products have similar or different effects on health outcomes?
- To what extent are potential health effects of milk consumption modulated by the foods it is replacing in the diet?
- What is the impact of milk consumption on other vascular-related disease outcomes such as peripheral arterial disease, chronic kidney disease and cognitive decline?



*Can J Cardiol (in press)*

## Unresolved issues

- Does milk powder have similar health properties as liquid milk?
- How do different cattle feeding practices, which modify the fatty acid profiles of dairy fat, influence the effect of milk on health?
- Do age, weight status, sex and ethnicity influence the impact of milk consumption on health?
- Is the effect of milk consumption on health outcomes similar among populations with traditionally low vs. high intakes?



*Can J Cardiol (in press)*

## Take home messages

- Consumption of dairy poses no health risk  
*Could dairy simply be neutral foods?*
- Consumption of specific dairy products may have favorable health effects  
*On their own*  
*By replacing other foods*  
*By contributing to specific nutrients*
- Current recommendations on low fat dairy needs to be substantiated

