

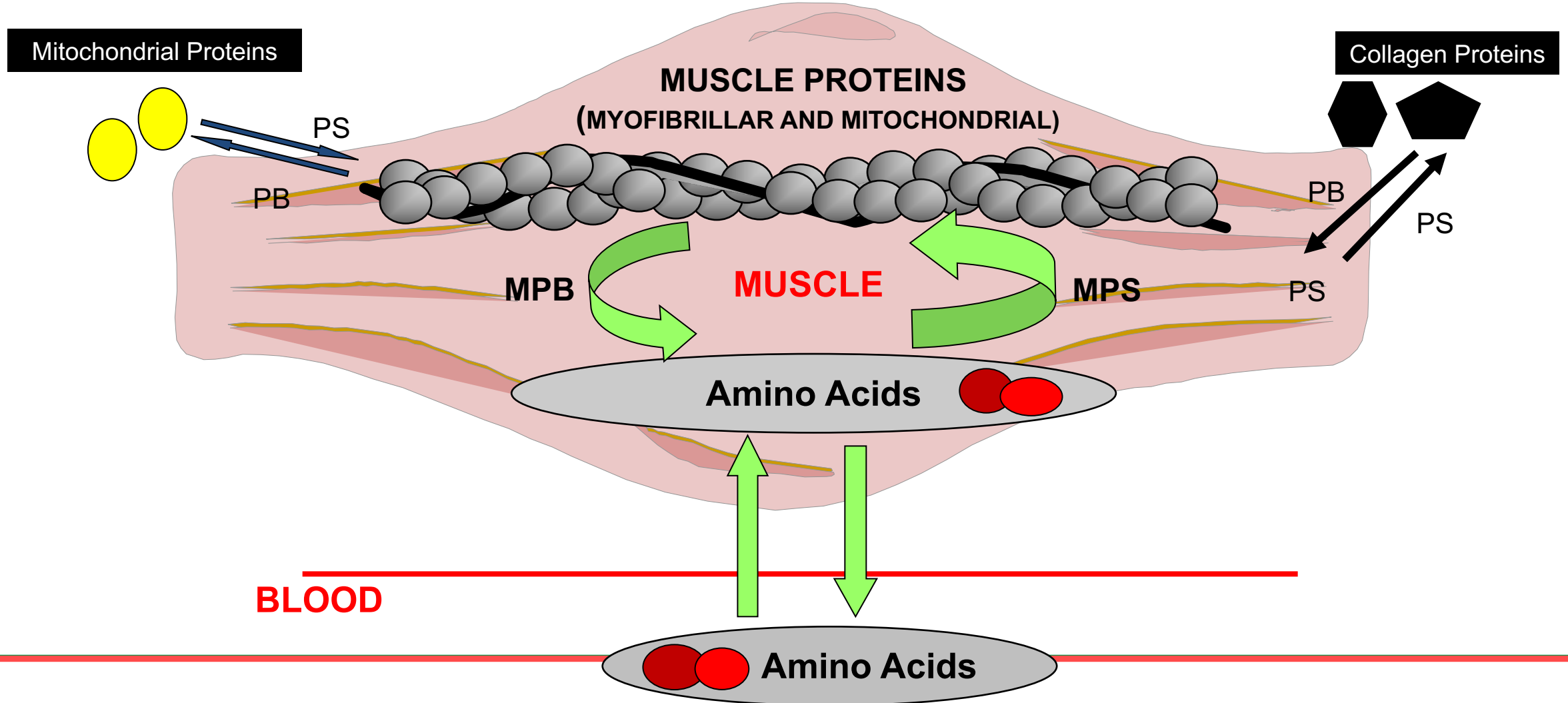
A food-first approach to protein recommendations: THE MATRIX effect

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The muscle anabolic response is primarily mediated by changes in rates of **muscle protein synthesis** in response to exercise and protein feeding



Conflict of Interest Disclosure

I have no conflict of interest to report in relation to this presentation.

1. Define **food matrix** in the context of **protein recommendations**
2. Highlight the efficacy of animal, plant and alternative **protein-rich foods** to stimulate **muscle protein synthesis**
 - a. Examine the influence of **nutrient-nutrient** interactions in modulating the MPS response to ingested protein-rich foods
 - b. Examine the influence of **non-nutrient components** (physical structure and processing) in modulating the MPS response to ingested protein-rich foods
3. Should we, as nutrition professionals, redefine protein recommendations to account for the food matrix effect?

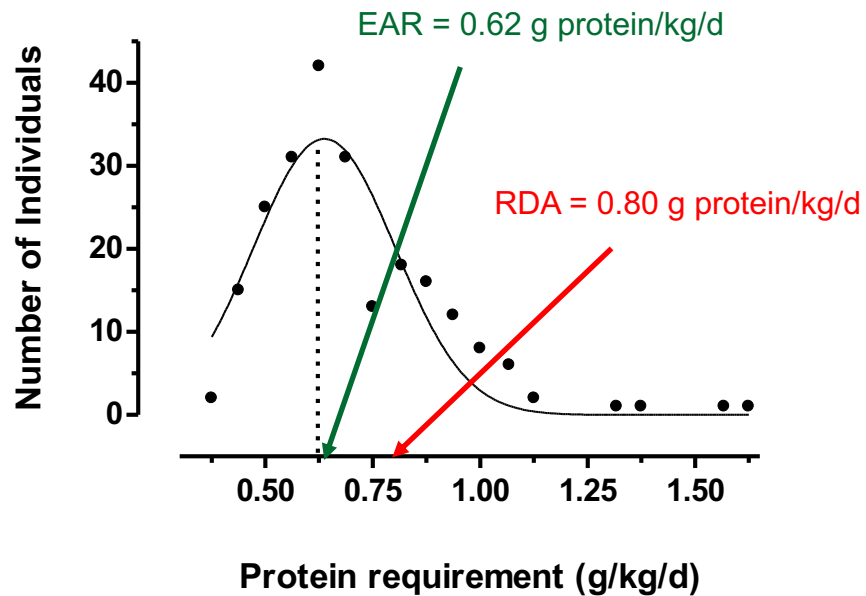


Distinguishing between the term's **protein requirement** and **protein recommendations**



Protein requirement

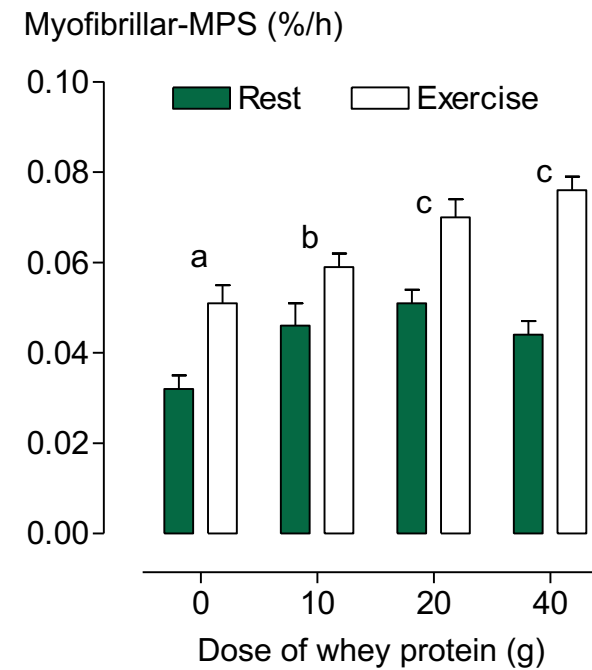
“The **minimum** daily protein intake necessary to **satisfy** the metabolic demands of the body which includes the maintenance of body composition”



Millward. 2001 Can J Appl Physiol, 26: S130-140
Rand et al. 2003 Am J Clin Nutr, 77(1): 109-127

Protein recommendation

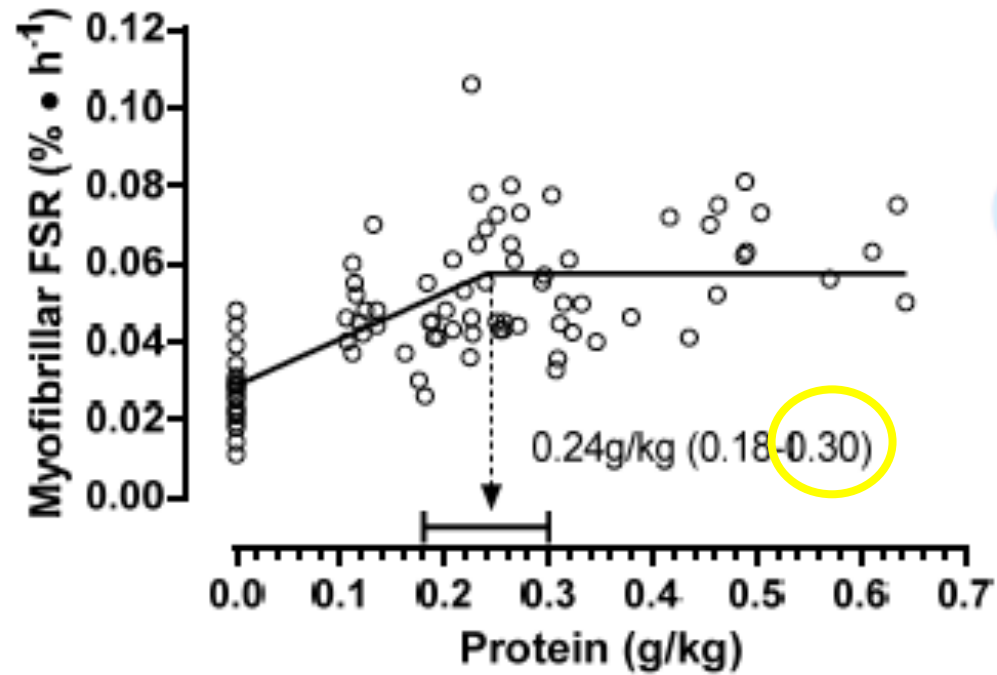
“The protein intake that may facilitate an **adaptive advantage** and/or **optimise performance**”



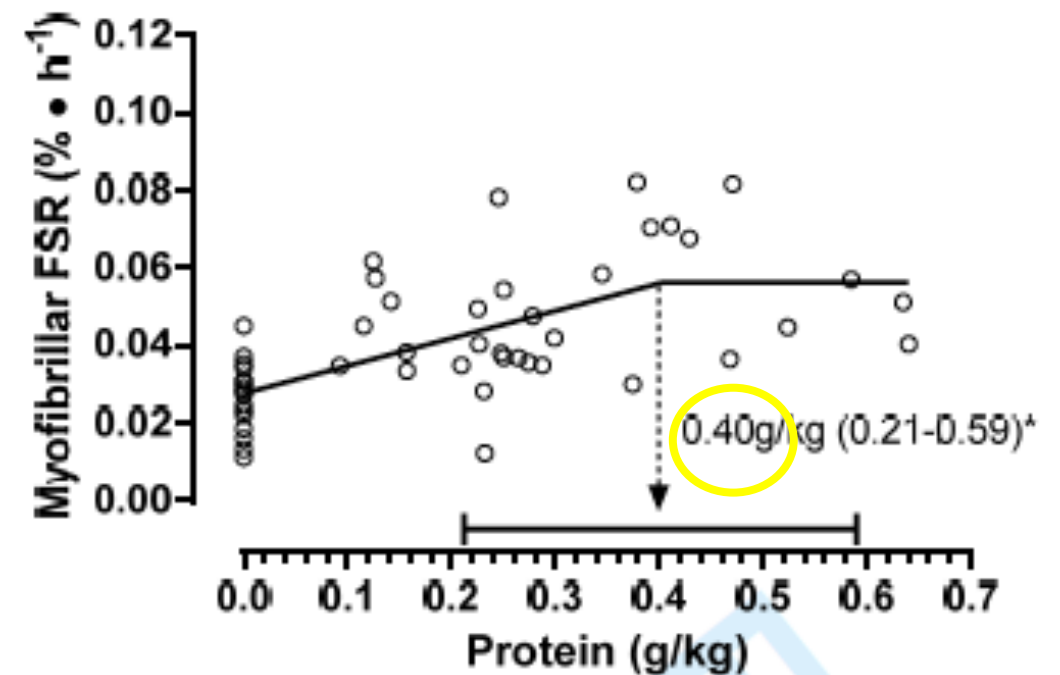
Tipton & Wolfe. 2004 Journal of Sport Sciences, 22(1): 65-79
Witard et al. 2014 Am J Clin Nutr, 99(1): 86-95

The optimal protein dose for maximal stimulation of MPS is **~0.24 g/kg BM per meal** in young adults and **~0.40 g/kg BM per meal** in older adults

Young (18-35 years) men

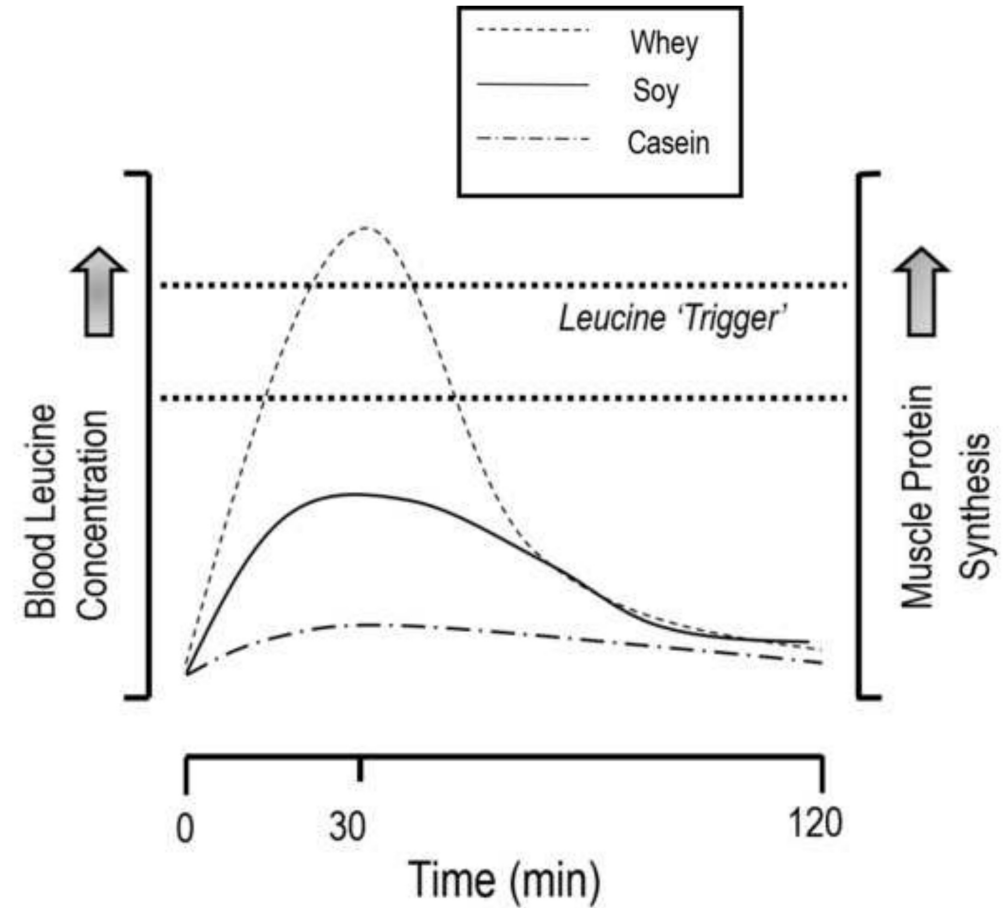
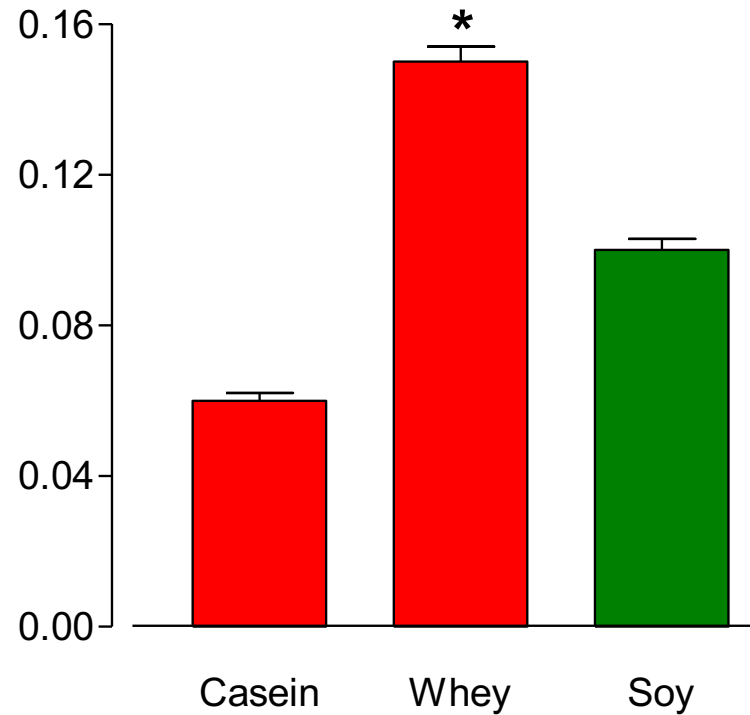


Older (>65 years) men



The conception of the “leucine trigger” hypothesis

Mixed-MPS (%/h)



Two recent systematic reviews **challenge** the application of the “leucine trigger” hypothesis

SYSTEMATIC REVIEW
published: 08 July 2021
doi: 10.3389/fnut.2021.685165



Evaluating the Leucine Trigger Hypothesis to Explain the Post-prandial Regulation of Muscle Protein Synthesis in Young and Older Adults: A Systematic Review

Gabriele Zoromskyte¹, Konstantinos Prokopidis², Theofilos Ioannidis¹, Kevin D. Tipton³ and Oliver C. Witard^{1,4*}






Received: 17 March 2023 | Revised: 20 June 2023 | Accepted: 5 July 2023

DOI: 10.14814/phy2.15775

REVIEW

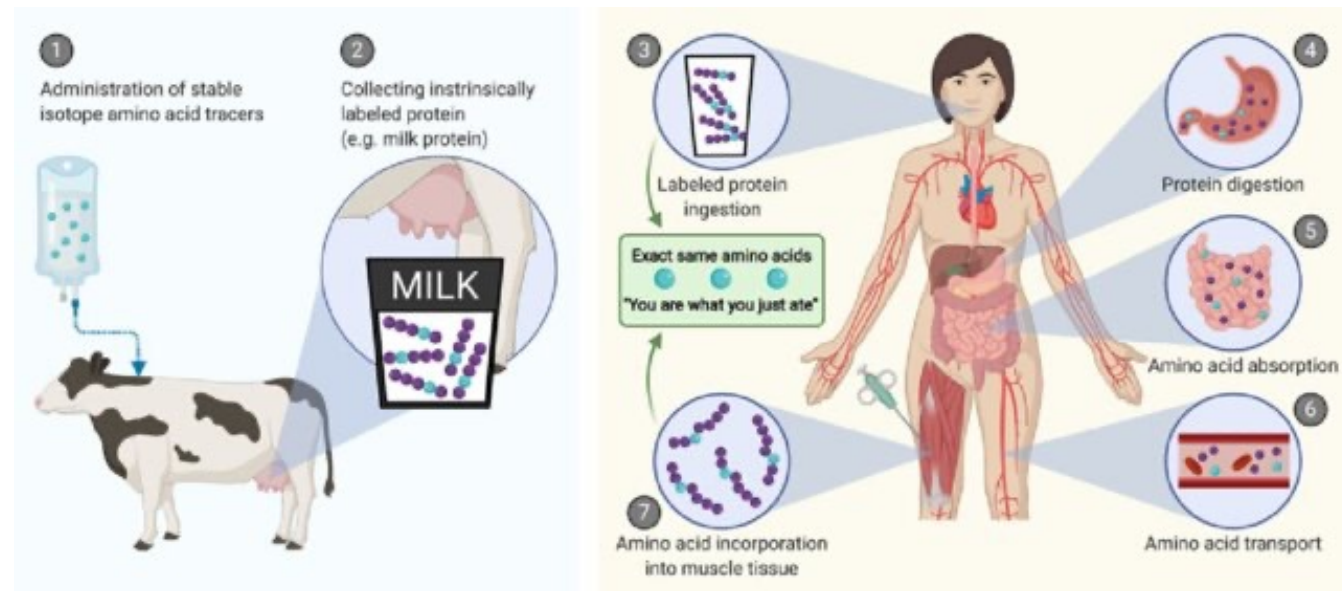
The Physiological Society  Physiological Reports

Association of postprandial postexercise muscle protein synthesis rates with dietary leucine: A systematic review

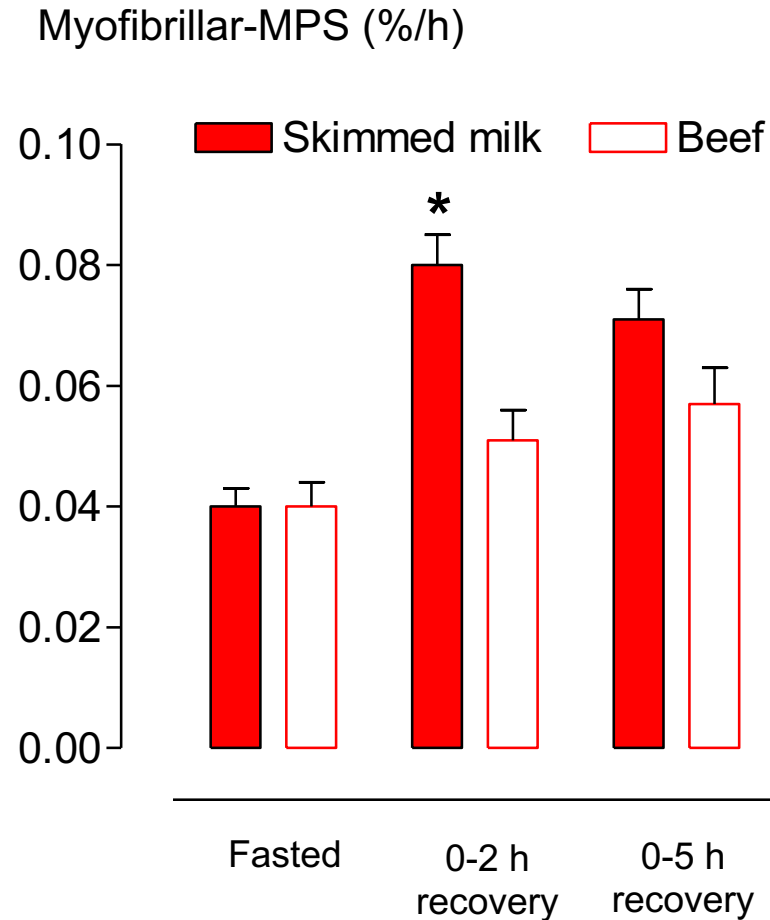
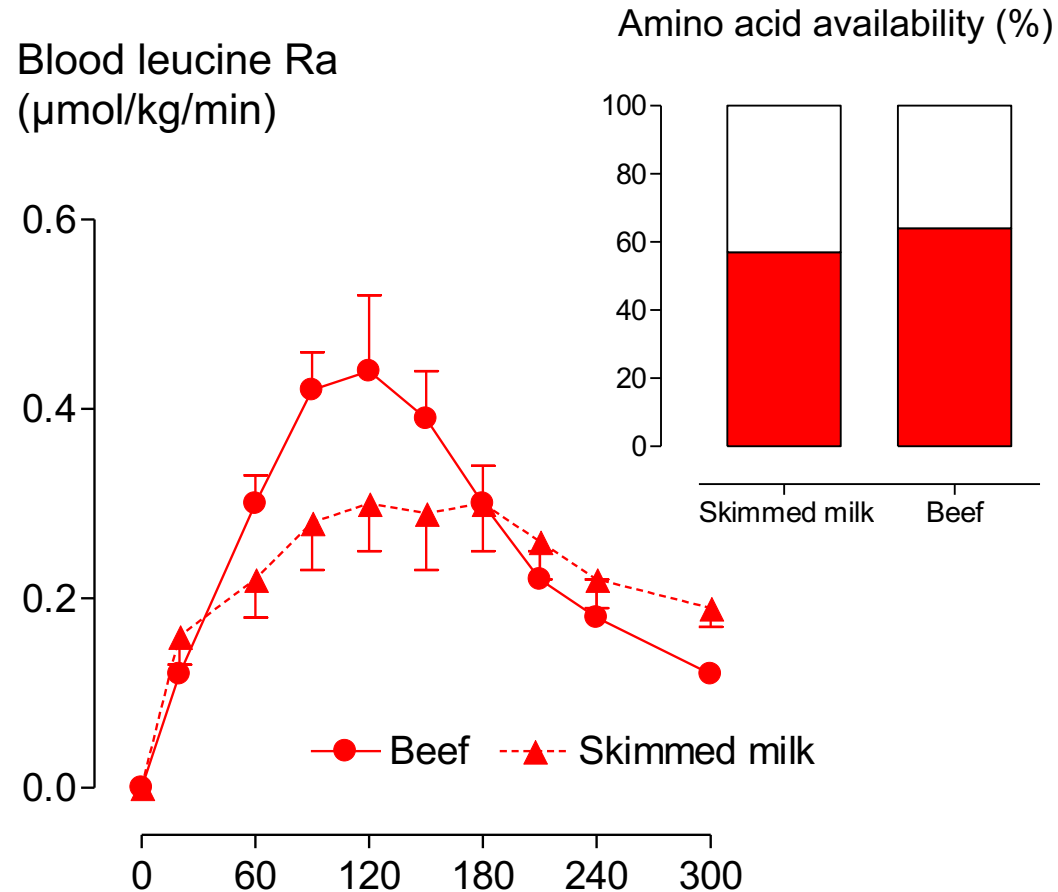
Kiera Wilkinson  | Christopher P. Koscienski  | Alistair J. Monteyne  | Benjamin T. Wall  | Francis B. Stephens 

Comparison of postprandial protein handling after **milk** or **beef** ingestion during exercise recovery using intrinsically labelled protein

- 12 healthy young (~22 y) males
- Bilateral lower limb resistance exercise
- 350 mL skimmed milk (247 kcal, 30 g protein, 2.7 g leucine, <1 g fat, 31 g carbohydrate)
- 158 g minced (and grilled) beef patty (164 kcal, 30 g protein, 2.5 g leucine, 5 g fat, <1 g carbohydrate)
- Amino acid utilization from ingested protein during exercise recovery
- Protein digestion, amino acid absorption, postprandial amino acid availability and MPS



Skimmed milk ingestion stimulates a greater response of MPS during exercise recovery vs. minced beef



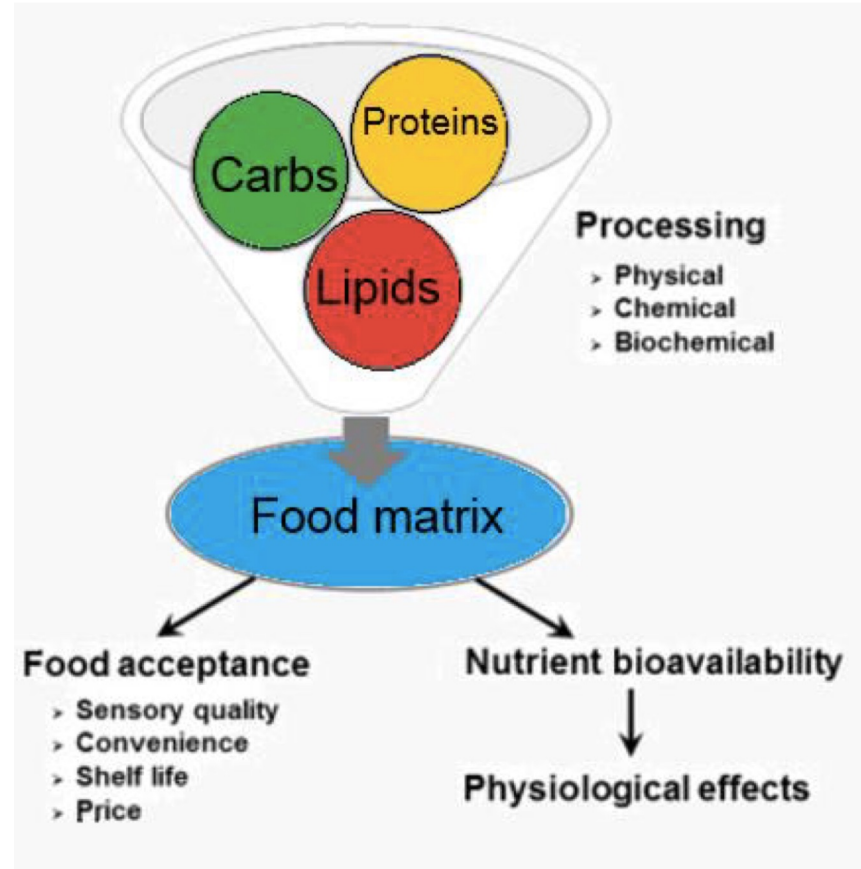
Sk. milk		Beef
<input checked="" type="checkbox"/>	Protein digestibility	<input type="checkbox"/>
<input type="checkbox"/>	AA absorption kinetics	<input checked="" type="checkbox"/>
<input type="checkbox"/>	Splanchnic uptake of AA	<input type="checkbox"/>
<input checked="" type="checkbox"/>	EAA profile	<input type="checkbox"/>
<input checked="" type="checkbox"/>	Leucine content	<input type="checkbox"/>

THE MATRIX

effect

Defining the (protein) **food matrix**

- The interactions of nutrient (e.g., protein, vitamins, etc) and non-nutrient components (e.g., physical structure and processing) of food.

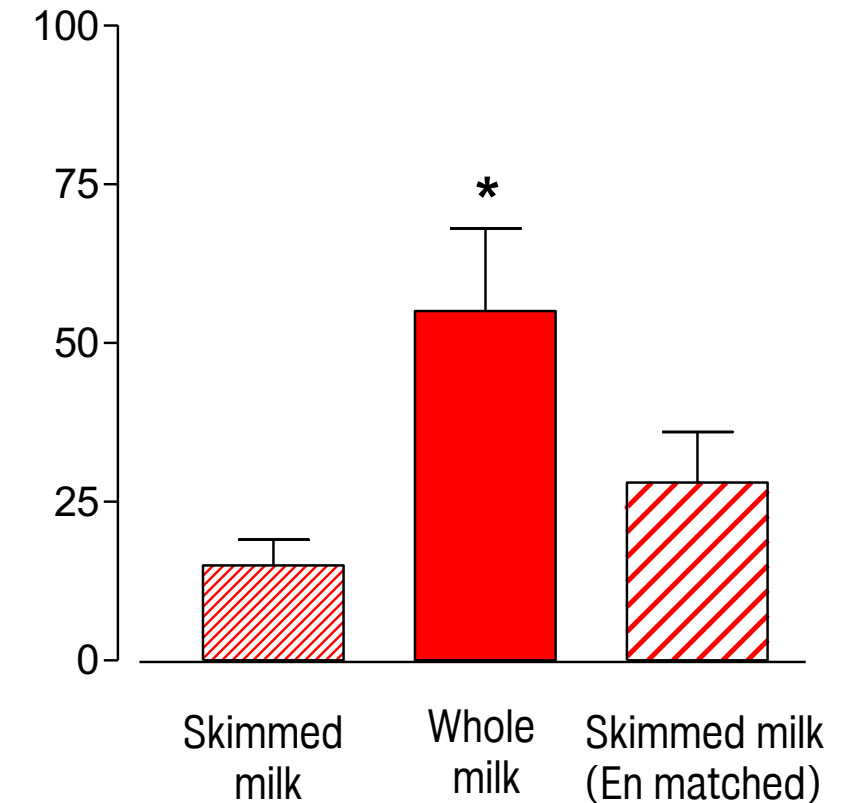


- The food matrix modulates protein digestion and amino acid absorption rates, and the subsequent postprandial release of protein-derived amino acids into the circulation.

Whole milk ingestion results in the greater utilization of ingested amino acids during exercise recovery compared with **skimmed milk**

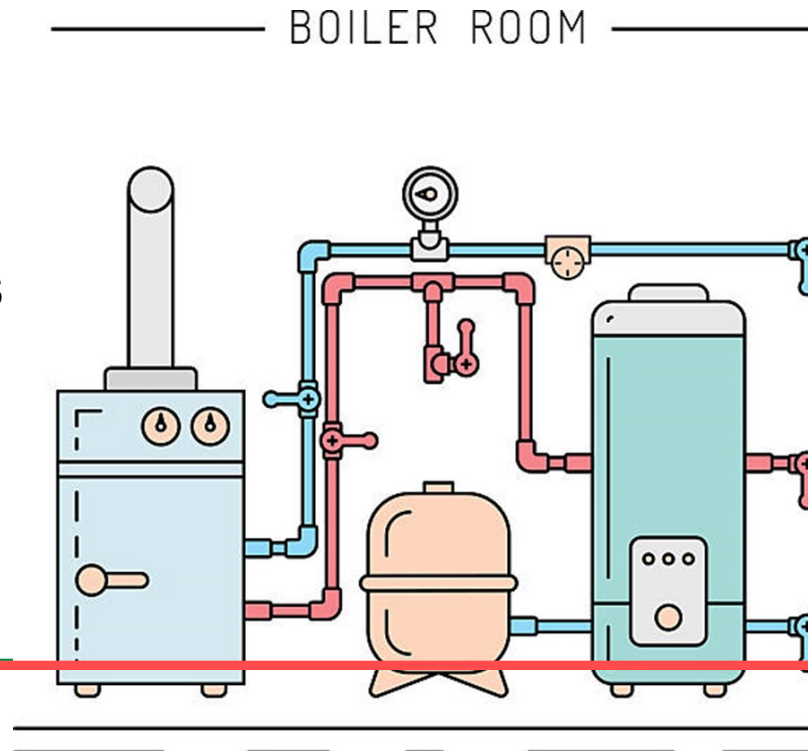
- Healthy young (~24 y) untrained males (n=16) and females (n=8)
- Bilateral lower limb resistance exercise
- Skimmed milk (377 kcal, 8.8 g protein, 0.6 g fat, 12 g carbohydrate)
- Whole milk (627 kcal, 8.0 g protein, 8.2 g fat, 12 g carbohydrate)
- Skimmed milk* (626 kcal, 14.5 g protein, 1.0 g fat, 20 g carbohydrate)
- Amino acid utilization from ingested protein during exercise recovery

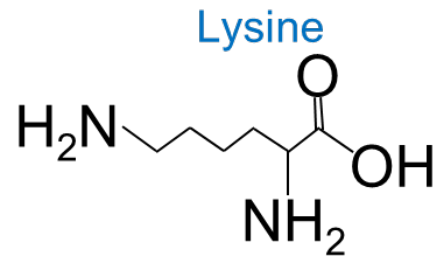
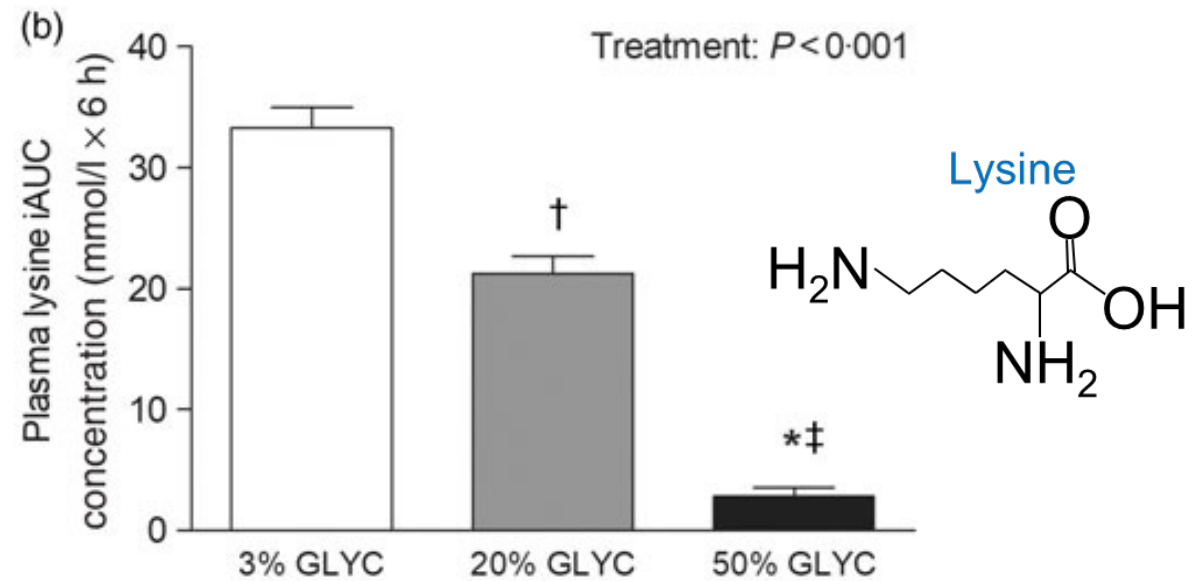
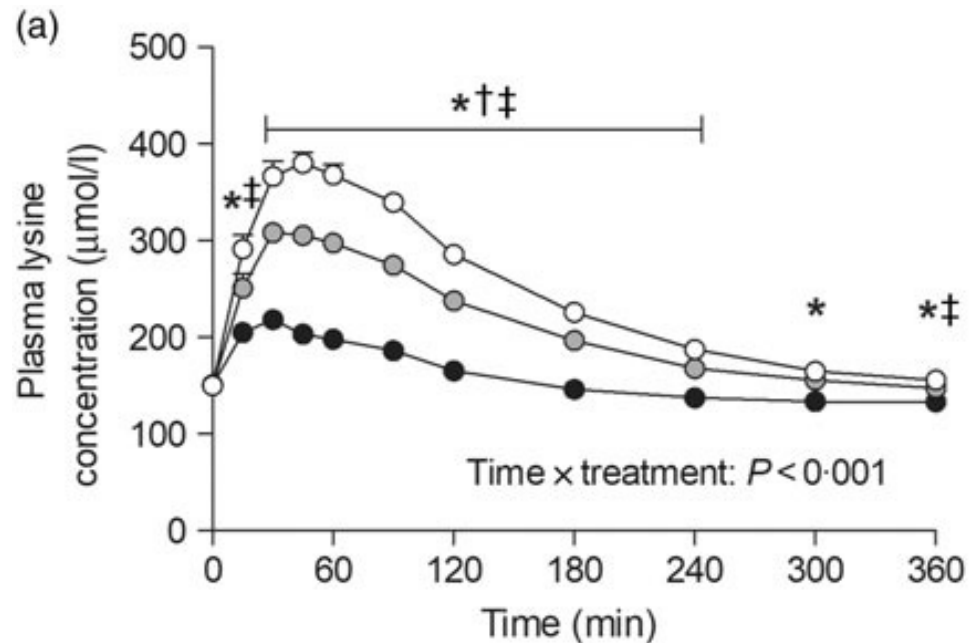
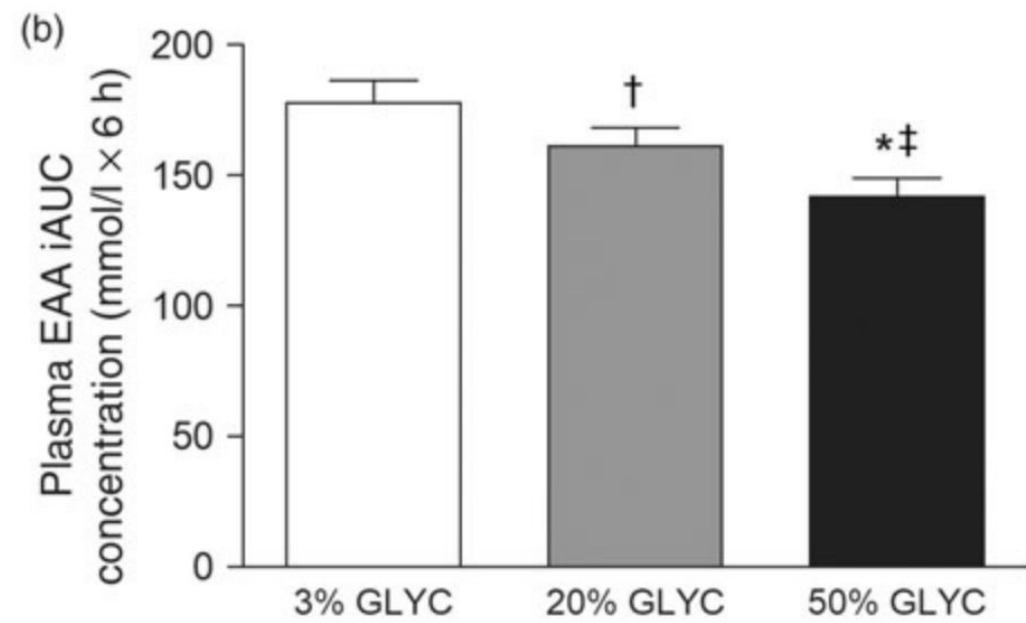
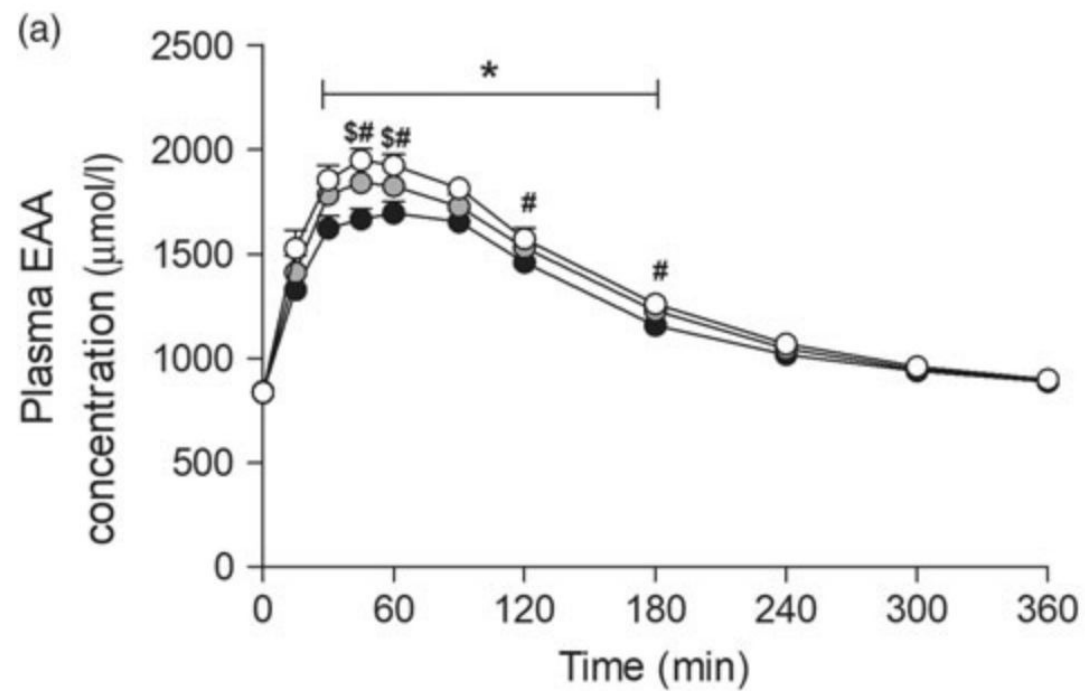
Amino acid utilisation from ingested protein
(% ingested threonine)



Milk **glycation level** modulates postprandial lysine availability in humans

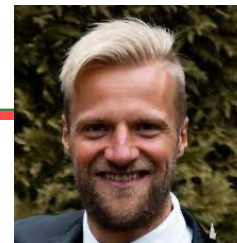
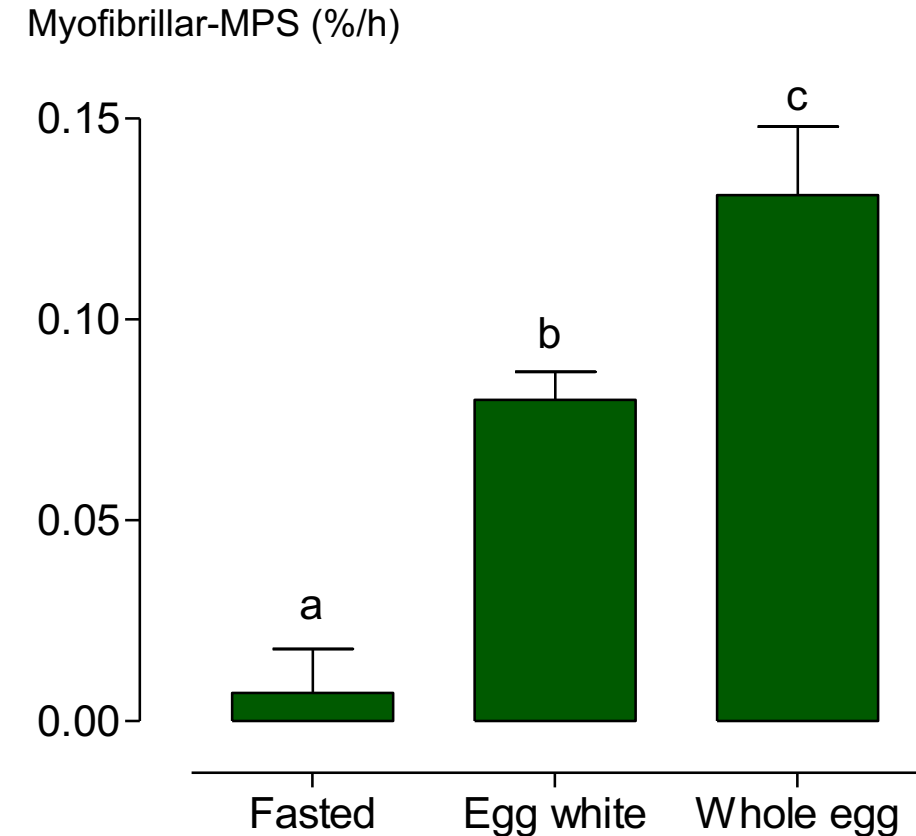
- 15 healthy young (~26) males
- 40 g milk powder (16.8 g protein, 15.6 carbohydrate, 3.6 g fat, 1.6 g minerals)
- Whey:casein protein of 60:40
- 3, 20 and 50% glycation levels
- Postprandial plasma amino acid responses



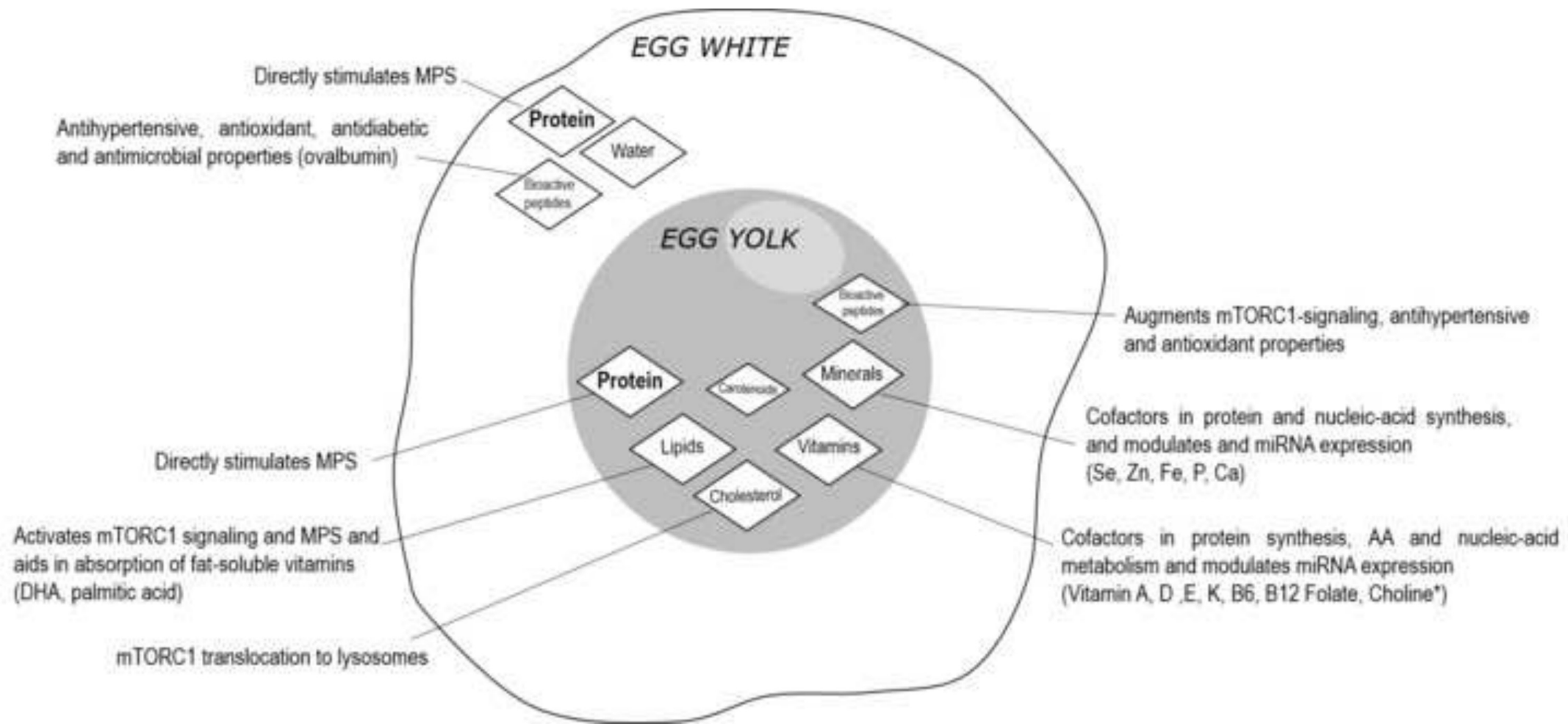


Whole egg ingestion promotes a greater stimulation of MPS than egg white during exercise recovery

- 10 resistance-trained young (~21 y) males
- Bilateral lower limb resistance exercise
- 3 whole eggs (226 kcal, 18 g protein, 1.6 g leu, 17 g fat)
- Egg whites (18 g protein, 1.6 g leu, 0 g fat)
- Amino acid utilization from ingested protein during exercise recovery
- Protein digestion, amino acid absorption, postprandial amino acid availability and MPS

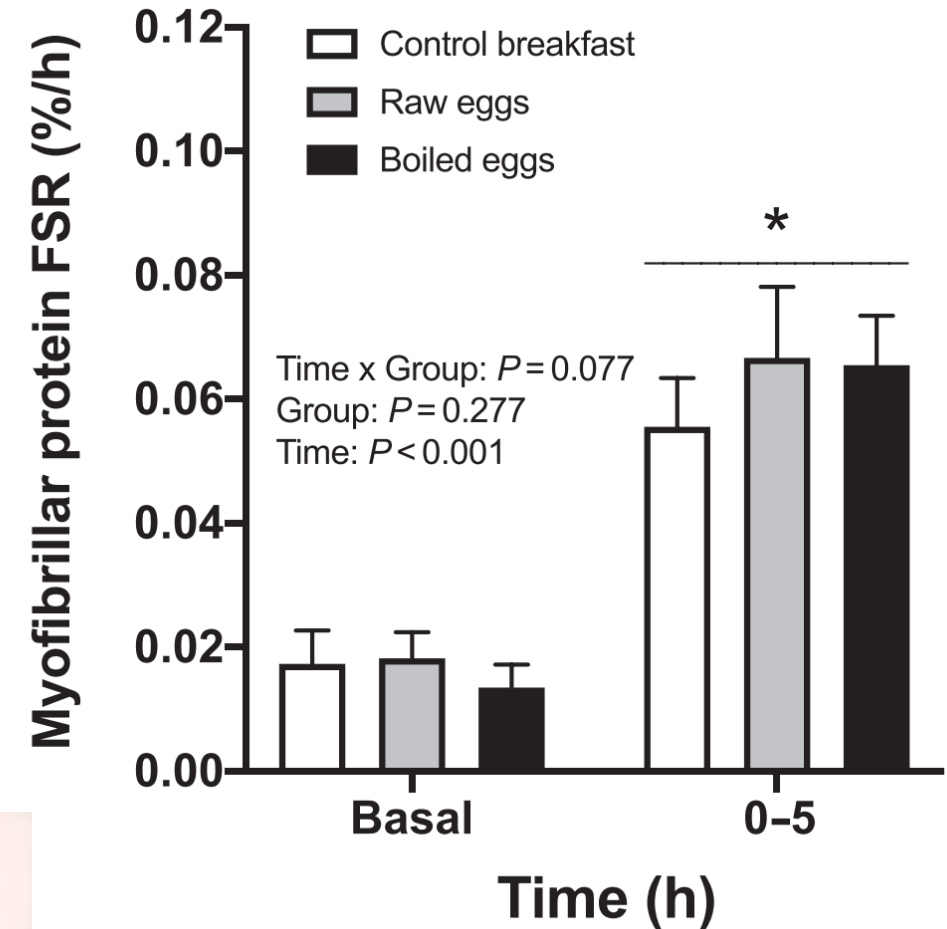


Non-protein components of the whole egg, primarily contained in the yolk, may have a role in regulating MPS



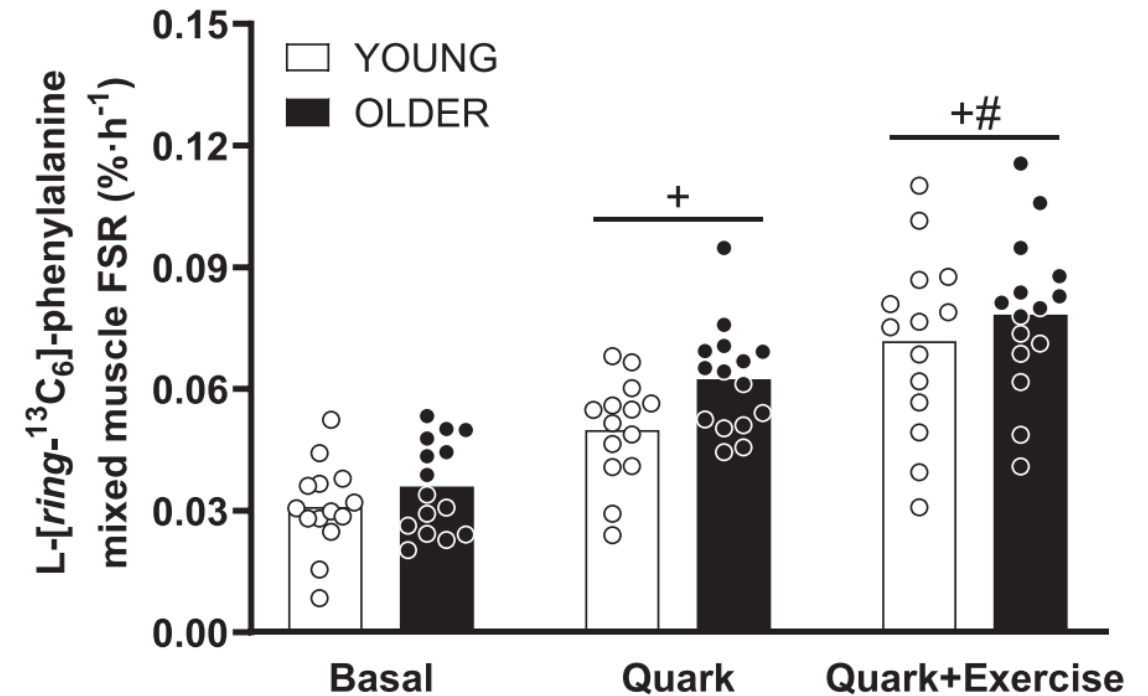
Raw egg ingestion stimulates MPS to a similar extent as boiled eggs during exercise recovery

- 45 resistance-trained young (~24 y) males
- Whole-body resistance exercise
- 5 raw eggs (335 kcal, 30 g protein, 23 g fat)
- 5 boiled eggs (335 kcal, 30 g protein, 23 g fat)
- Control breakfast of a croissant, 10 g butter and 350 mL orange juice (394 kcal, 5 g protein, 20 g fat, 47 g carbohydrate)
- Postabsorptive and postprandial myofibrillar MPS post-exercise



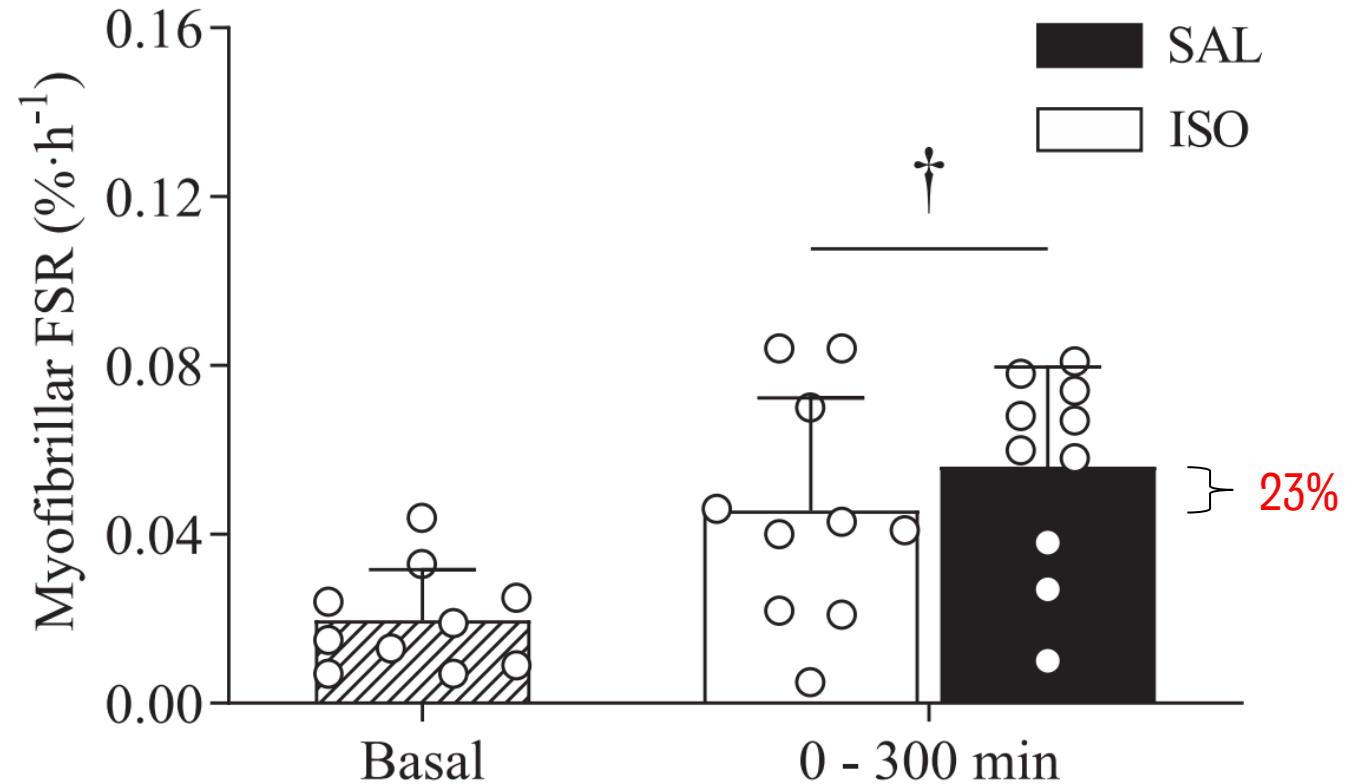
Quark ingestion stimulates a robust increase in MPS under rested and post-exercise conditions

- 14 young (~24 y) and 15 (~73 y) older adults
- Unilateral lower limb resistance exercise
- 291 g quark (166 kcal, 30 g protein, 2.9 g leu, 8.2 g carbohydrate, 0.3 g fat)
- Postabsorptive and postprandial mixed MPS at rest and post-exercise



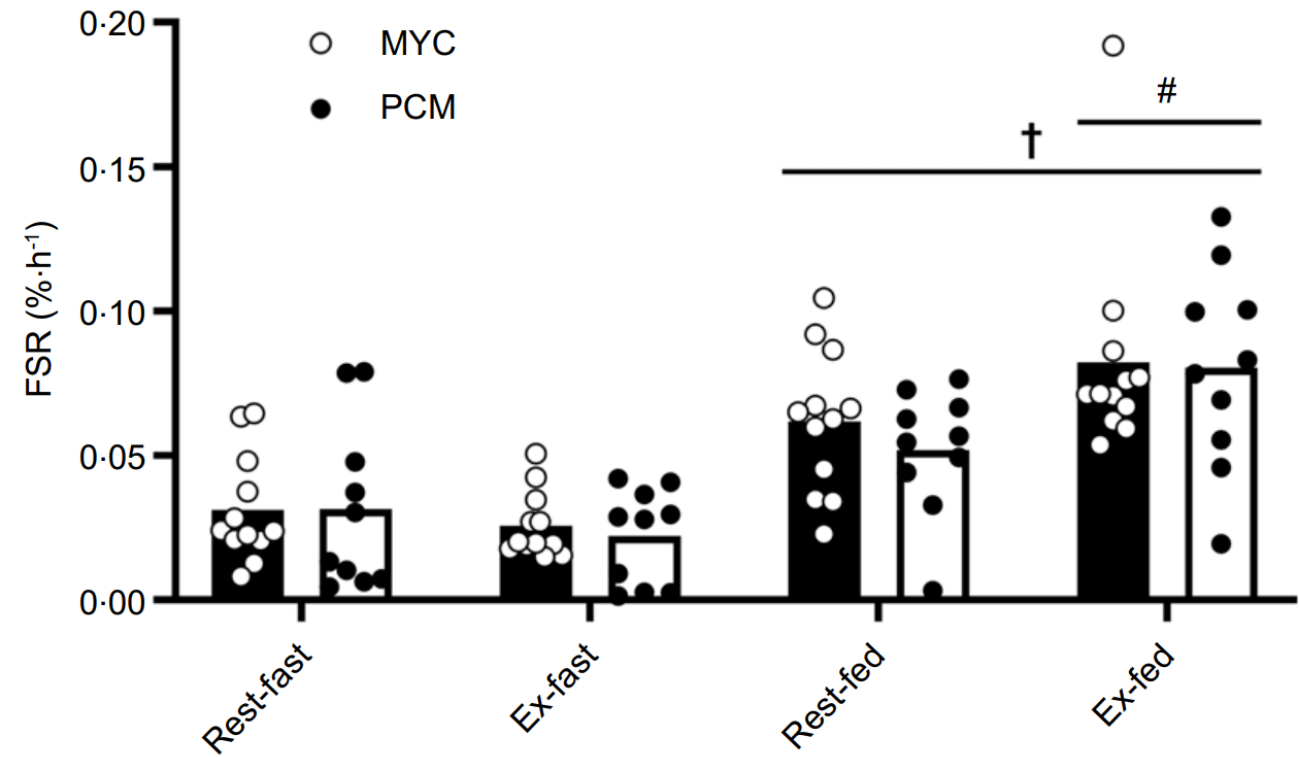
Salmon ingestion, within or without its whole-food matrix, results in an equivalent stimulation of MPS post-exercise

- Healthy young (~24 y) males (n=5) and females (n=5)
- Bilateral lower limb resistance exercise
- 99 g salmon fillet (20.6 g protein, 1.68 g leucine, 7.6 g fat, 0.44 g EPA, 0.59 g DHA)
- Salmon-derived isolated nutrients (20.6 g protein, 1.68 g leucine, 7.6 g fat, 0.45 g EPA, 0.59 g DHA)
- Sous vide preparation (30 min, 63°C internal temperature)
- Postabsorptive and postprandial myofibrillar MPS post-exercise

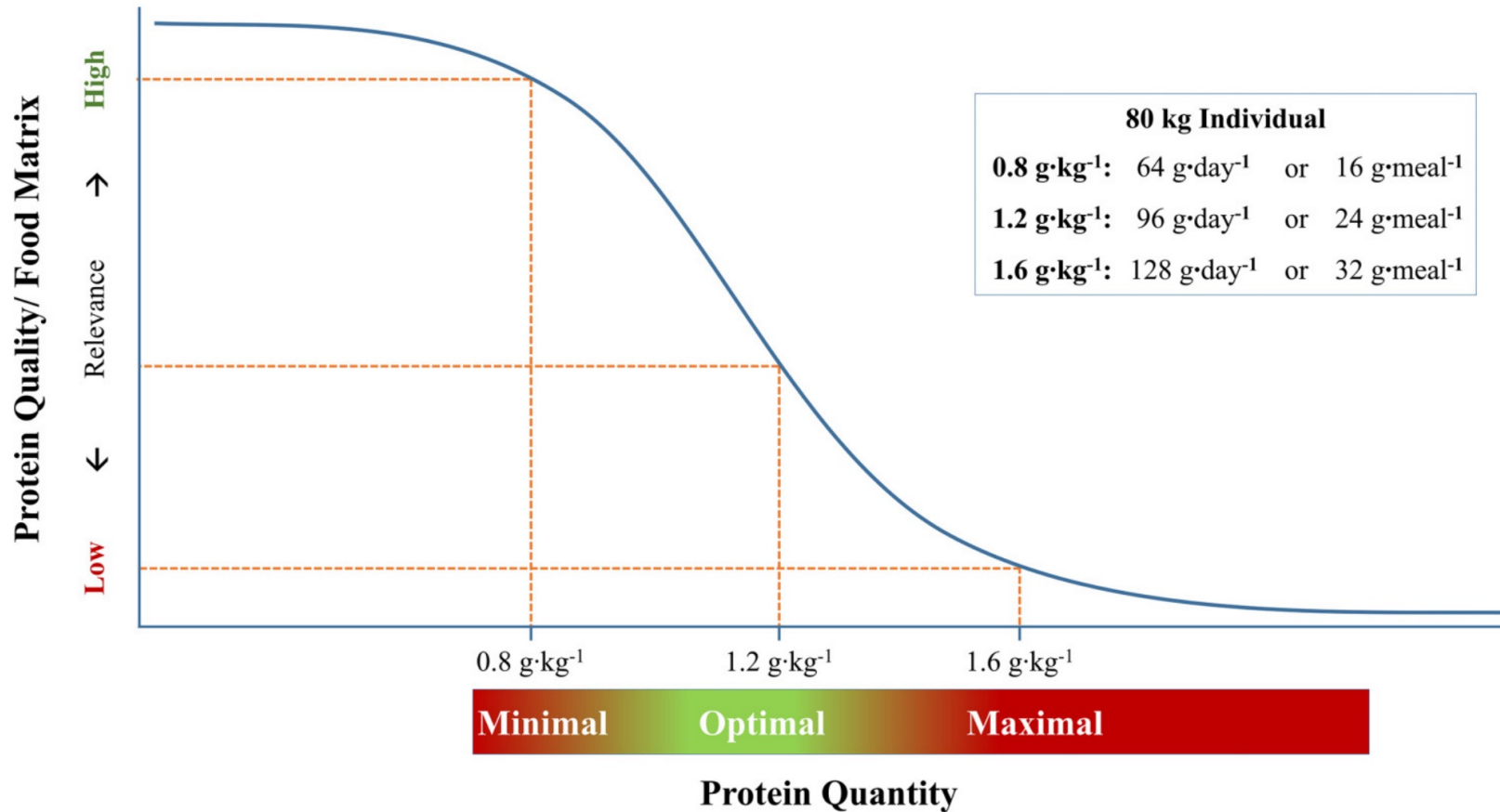


Mycoprotein ingestion within or without its wholefood matrix results in an equivalent stimulation of MPS in young men

- Healthy young males (n=24)
- Unilateral resistance exercise
- 70 g mycoprotein (31.4 g protein, 2.5 g leu)
- 38.2 g mycoprotein concentrate (28 g protein, 2.5 g leu)
- Postabsorptive and postprandial myofibrillar MPS at rest and post-exercise

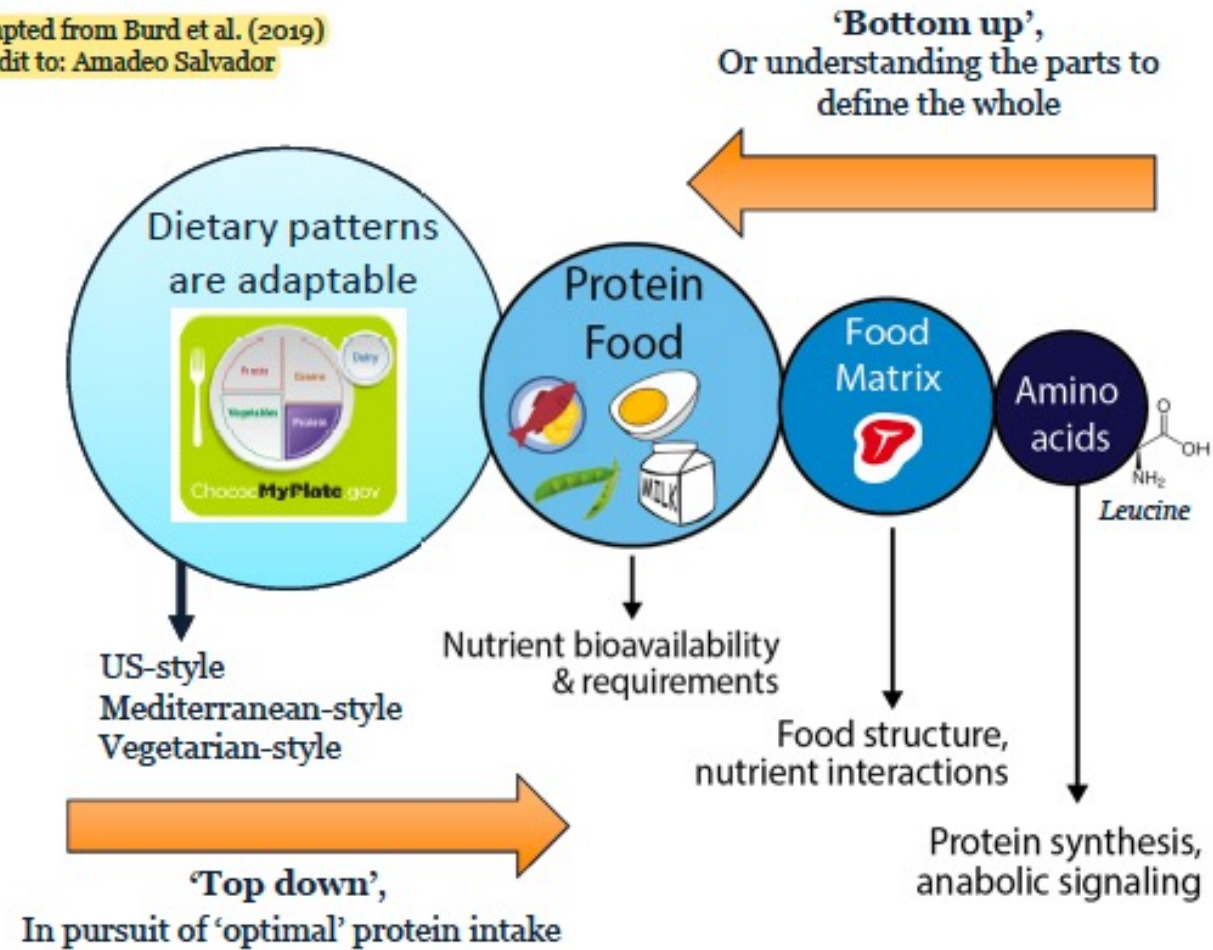


Higher relevance of food matrix at low-moderate protein intakes that declines with increasing intakes



Redefining protein recommendations based on the food matrix effect ... **food for thought** (pun intended!)

Adapted from Burd et al. (2019)
Credit to: Amadeo Salvador



Concluding statements

1. The ingestion of **protein-dense whole foods** stimulate a robust MPS response despite eliciting a prolonged rather than rapid rise in leucine availability during exercise recovery
2. The “**leucine trigger**” hypothesis may be more relevant after the ingestion of isolated protein sources rather than whole food protein sources
3. The ingestion of whole foods and the associated (non)nutrient-nutrient interactions facilitate a greater MPS response than the individual actions from each individual food component **(or sum of its parts!)**
4. A paradigm shift is needed in human nutrition to re-define protein recommendations based on commonly consumed **protein-rich foods**



Acknowledgements

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Many others ...

Many others ...

Hvala!