

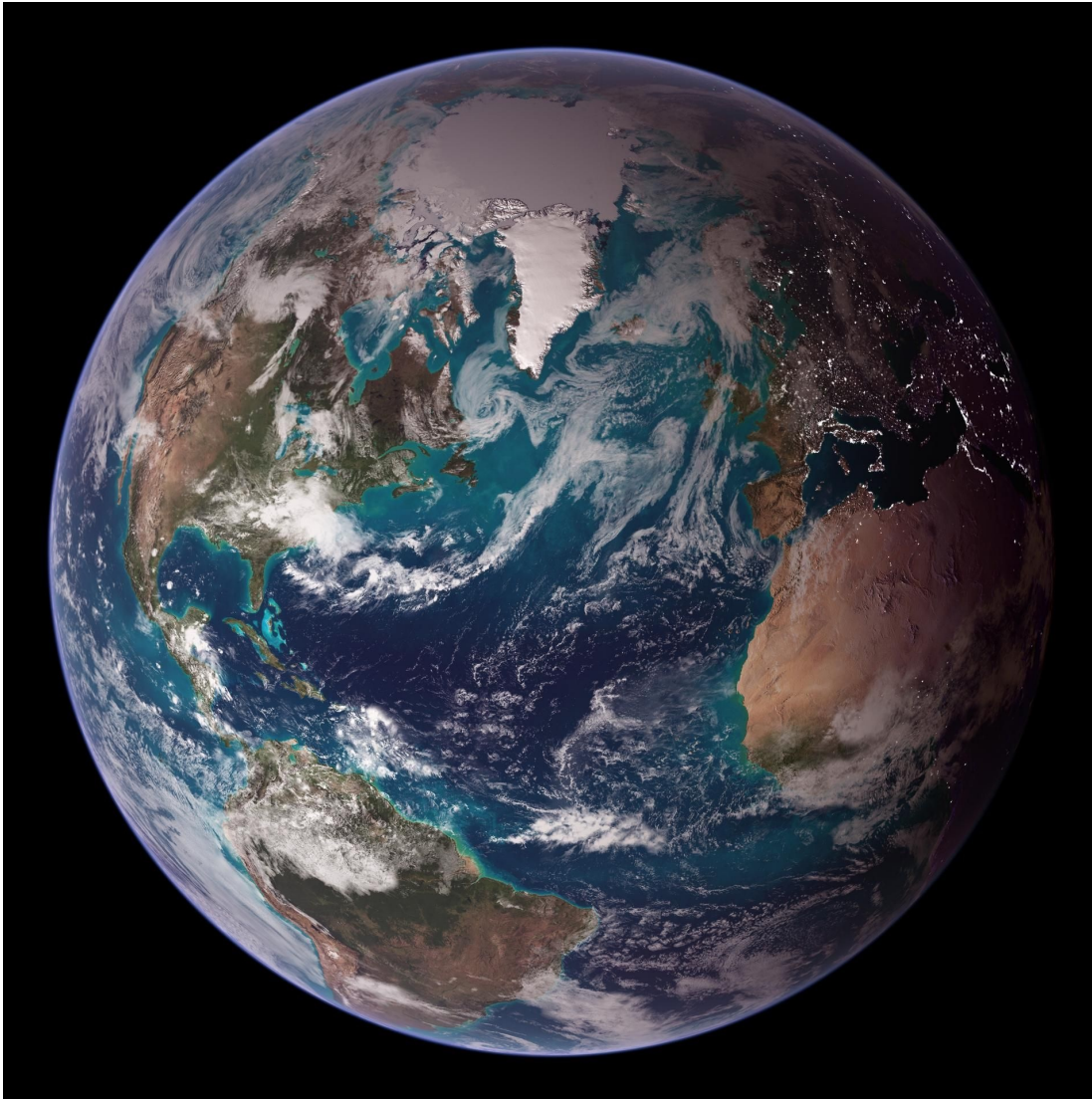


Eisenmangel

Pflanzliche Ernährung in
der Pädiatrie: Braucht es
Strategien zur Vorbeugung
von Nährstoffmangel?

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Iron is the 4th element on the earth crust



In European WRA:

**Depleted stores (<30 $\mu\text{g/L SF}$):
40-55%**

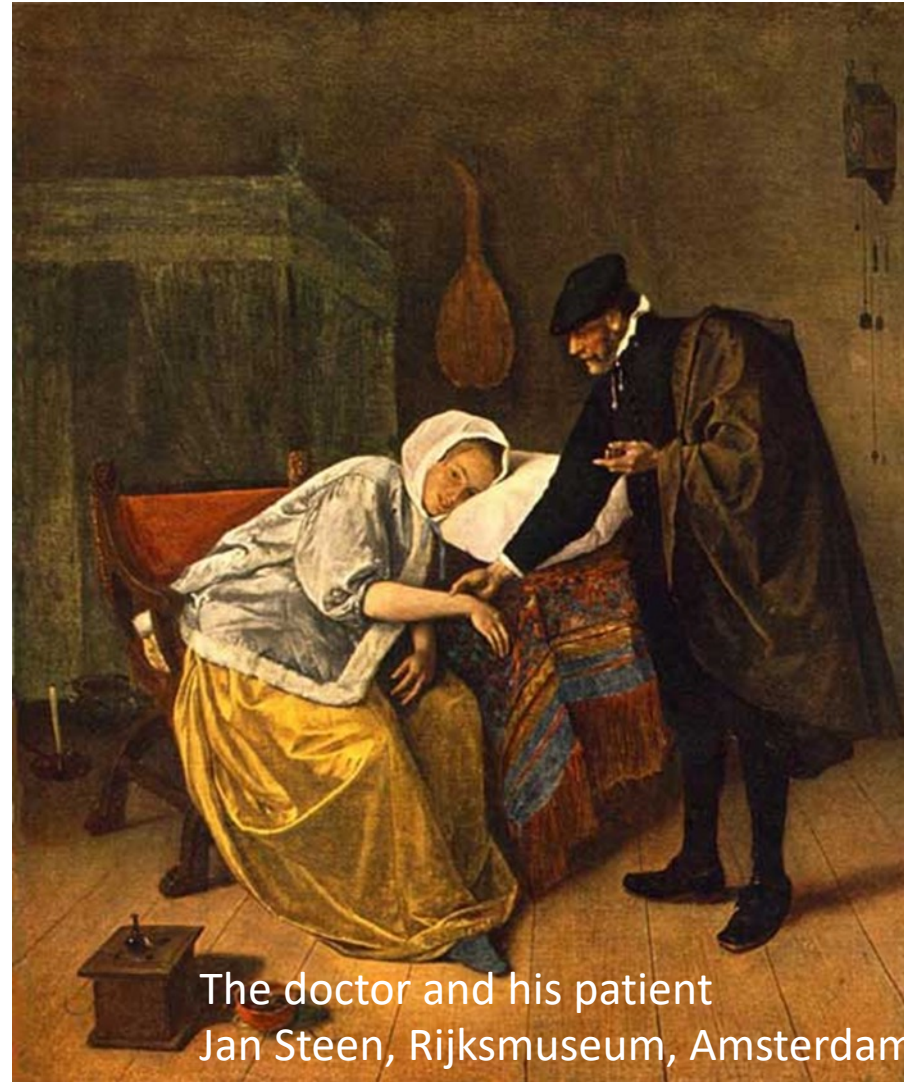
ID (<15 $\mu\text{g/L SF}$) :10-32%

IDA: 2-5%

Milman et al. 2017, AJCN

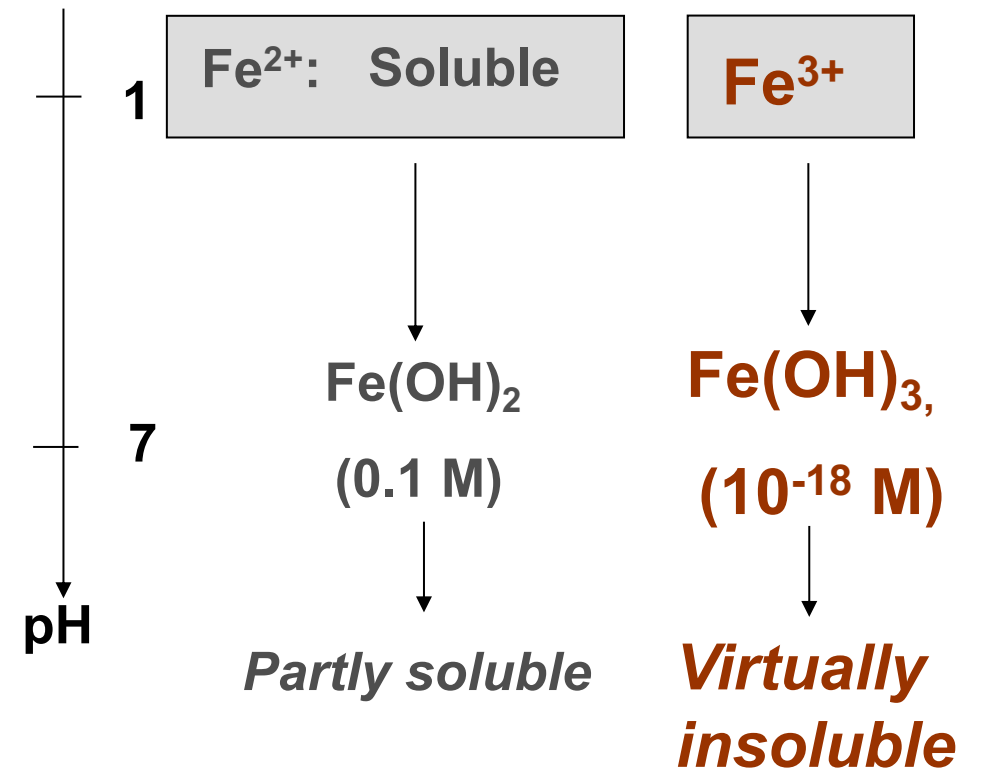
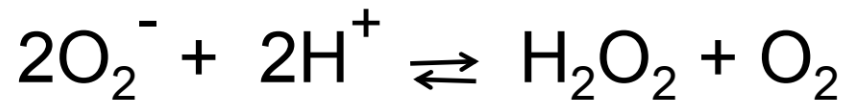
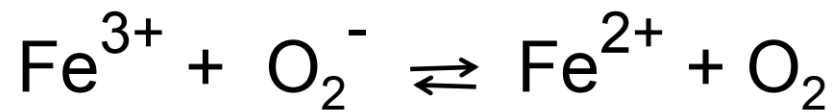
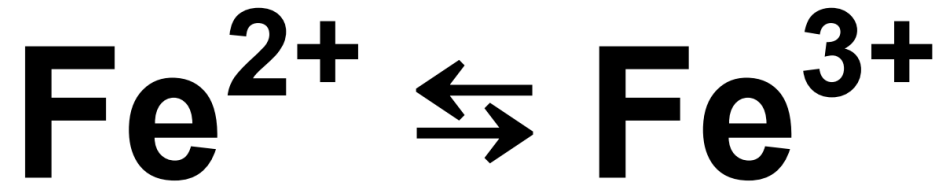
Chlorosis

- Mysterious disease,
- Variety of definitions
- “Green sickness“, a disease characterise by pale skin, and lack of energy, shortness of breath, dyspepsia.
- ‘Love sickness’, *morbo virgineo*
- Considered a nervous disease
- Notion of *Materia Morbi*

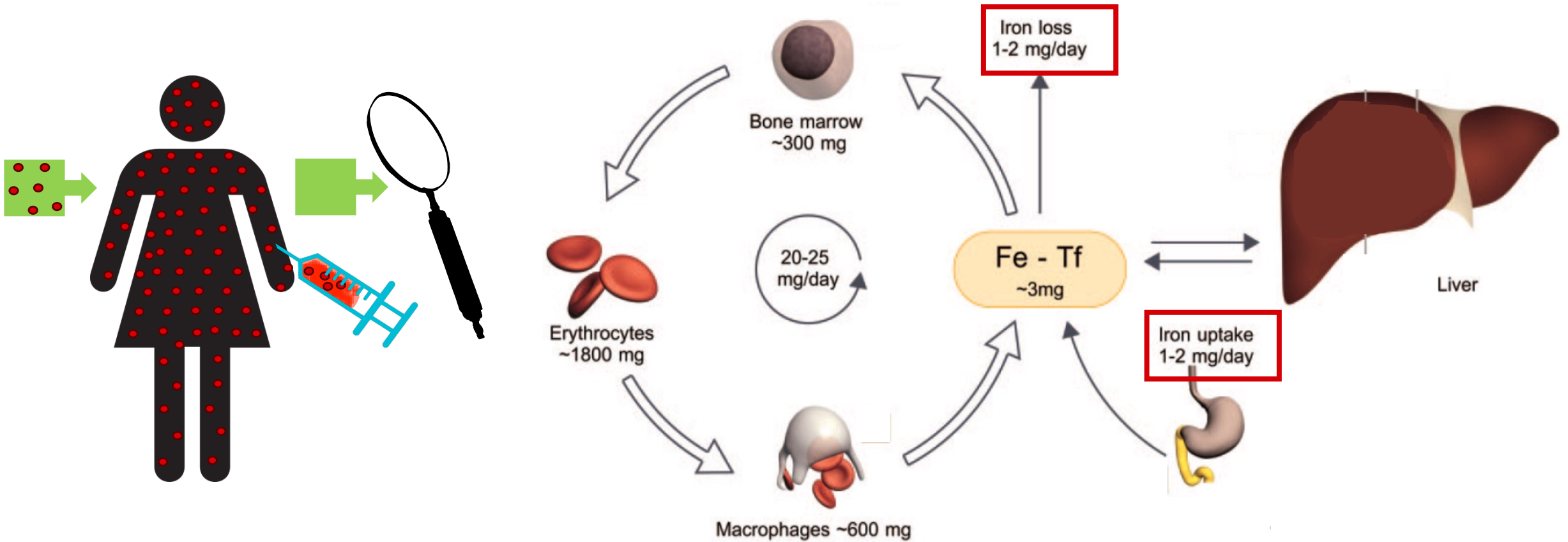


The doctor and his patient
Jan Steen, Rijksmuseum, Amsterdam

Iron chemistry



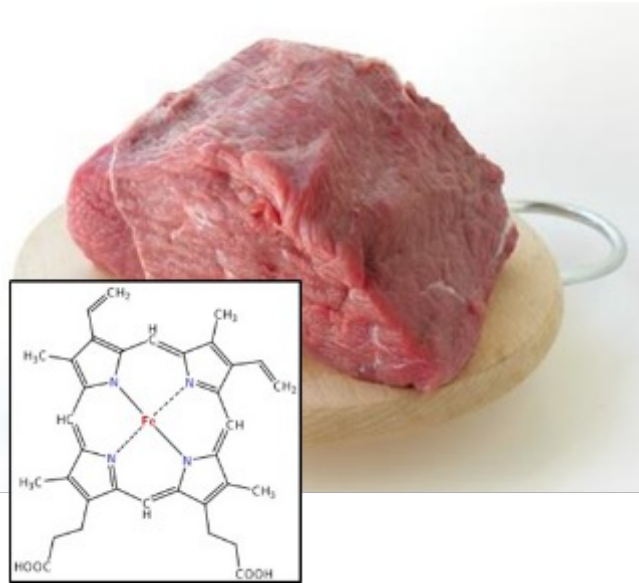
Iron metabolism



Swinkels et al, Clinical Chemistry, 2006

Iron absorption

Heme Iron



Meat Fish and Poultry

Absorption
of 20-35%

Non Heme Fe

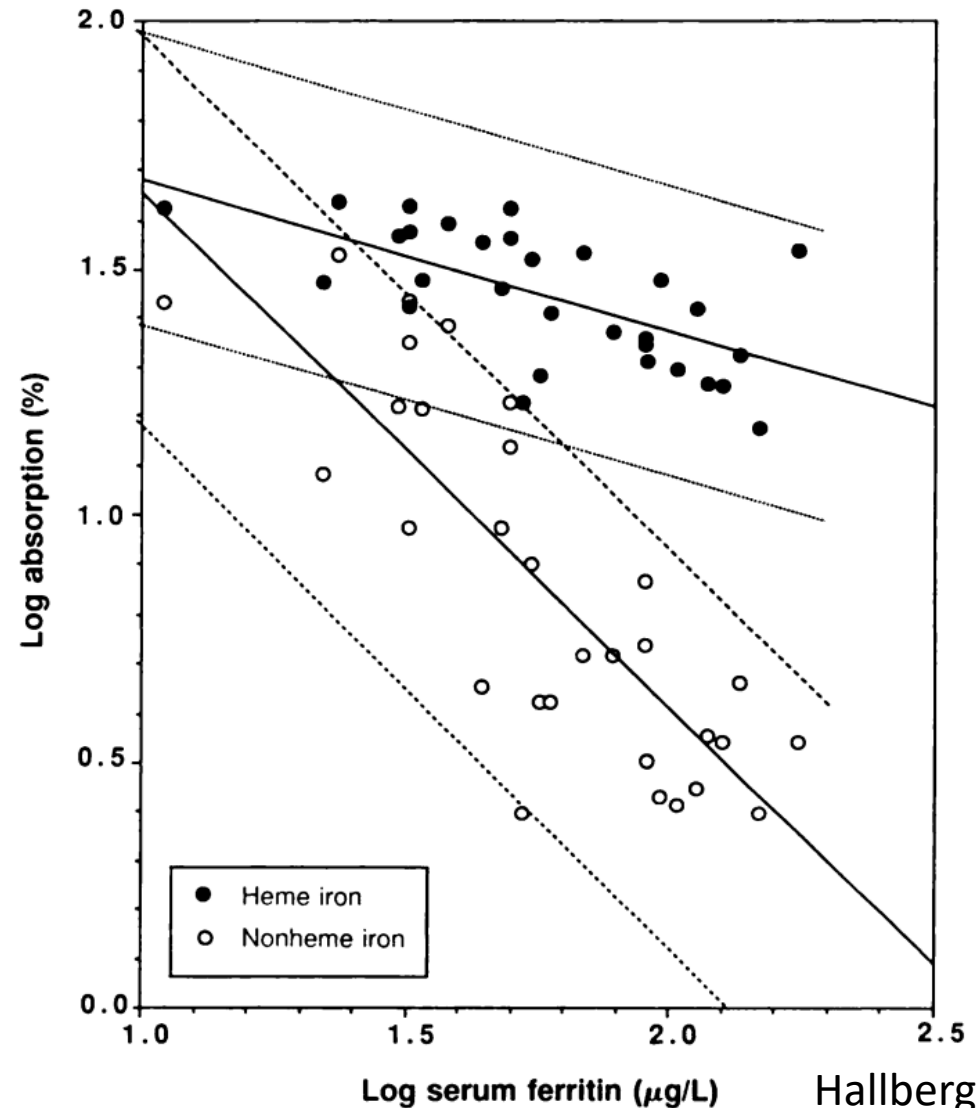
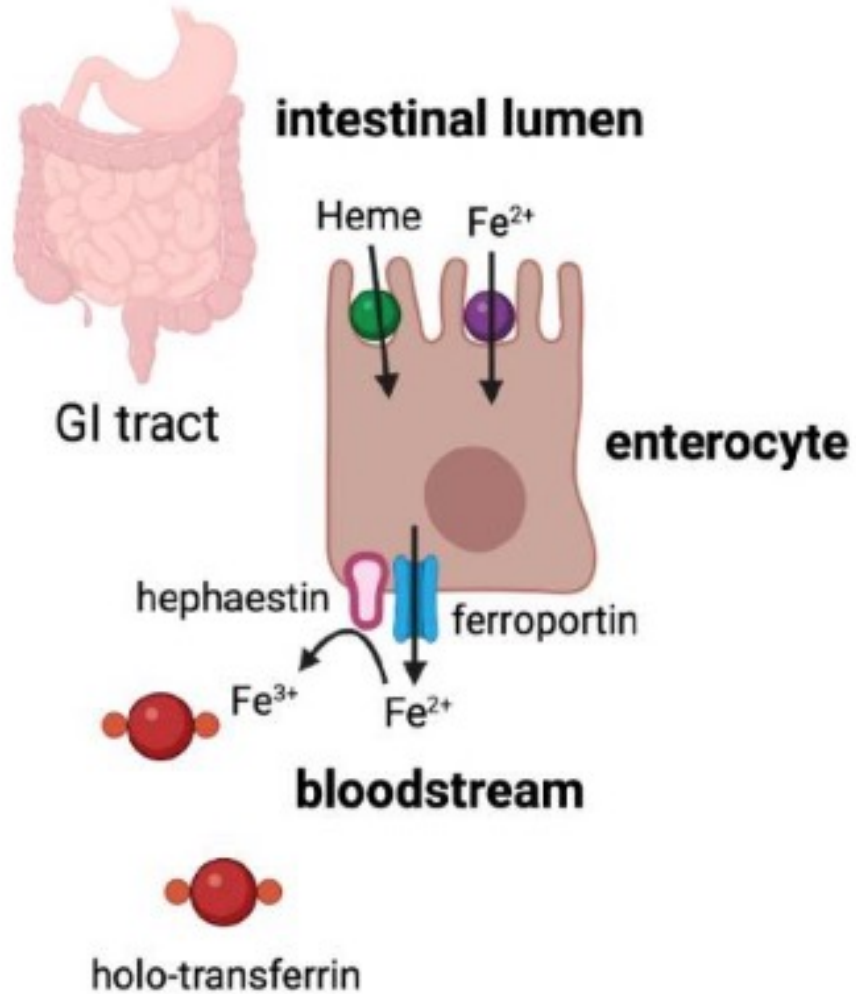
	mg/ 100g	mg/ 1000 kcal
Eier	1.9	12.9
Vollkorn weizen	3.9	12.6
Spinat	1.6	76.2
Linsen	3.5	24.8
Erbsen	1.6	23.2
Milch	0.06	0.9

Plant based foods, Fungi, Insects

Absorption 1-20 %

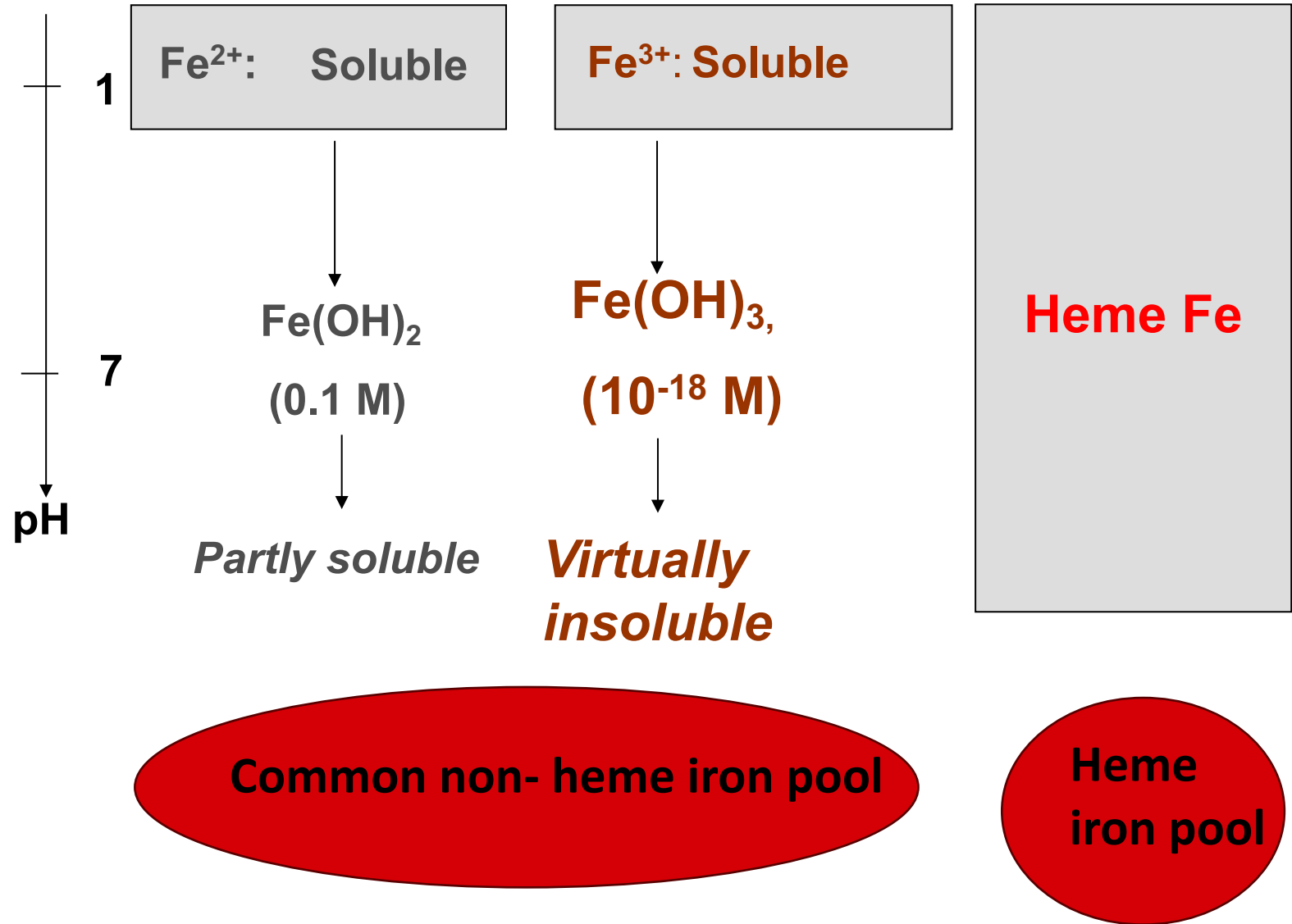
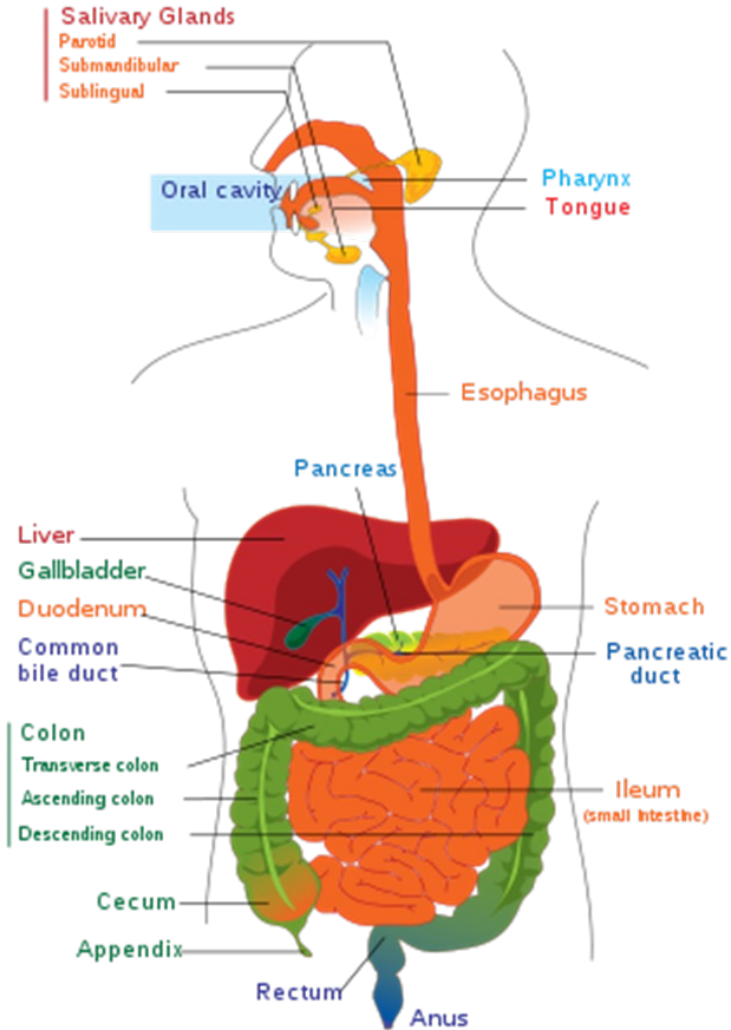


Non Heme Iron vs Heme iron absorption



Hallberg 1997 et al., AJCN

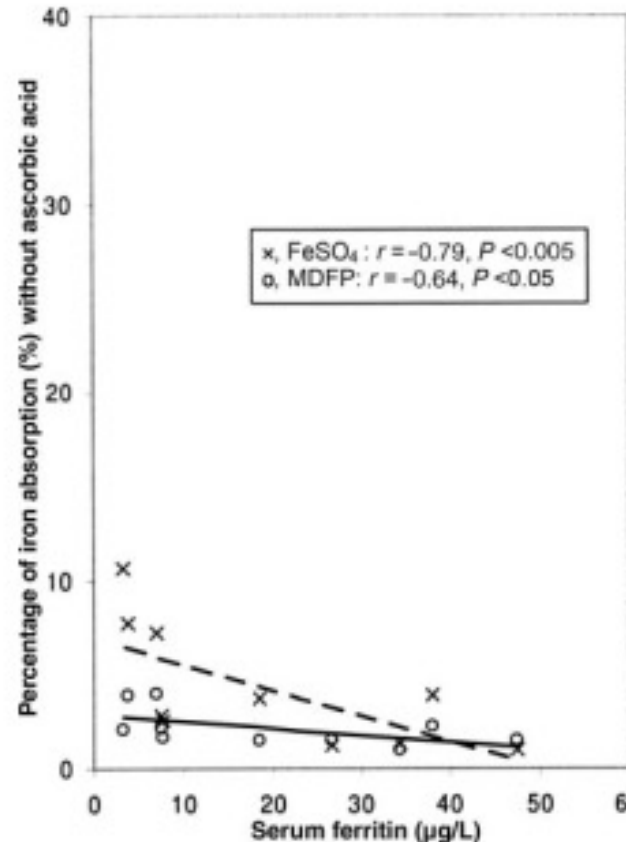
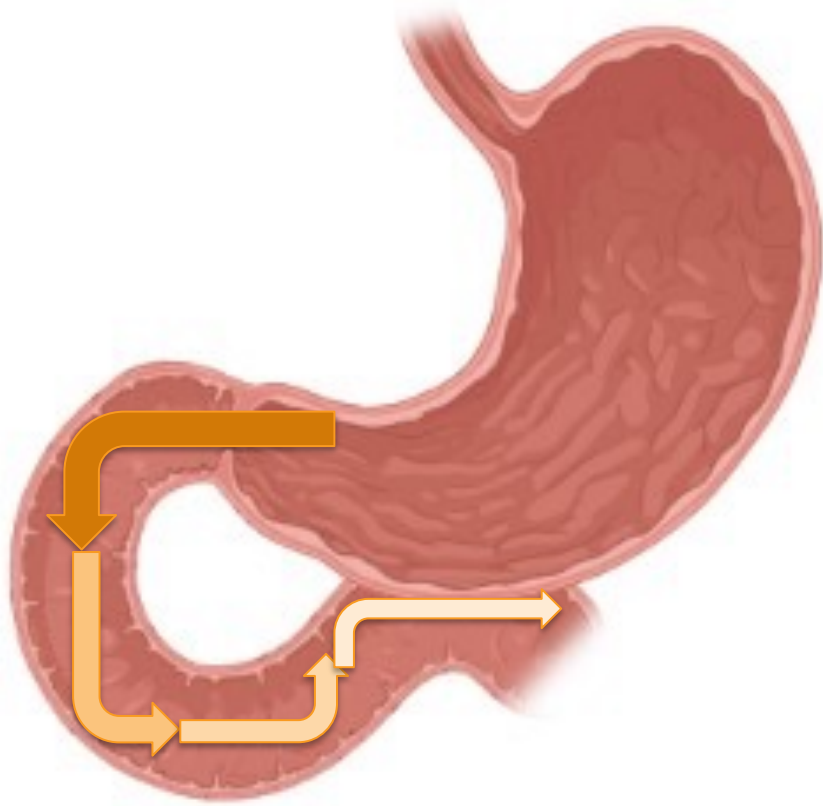
Iron absorption



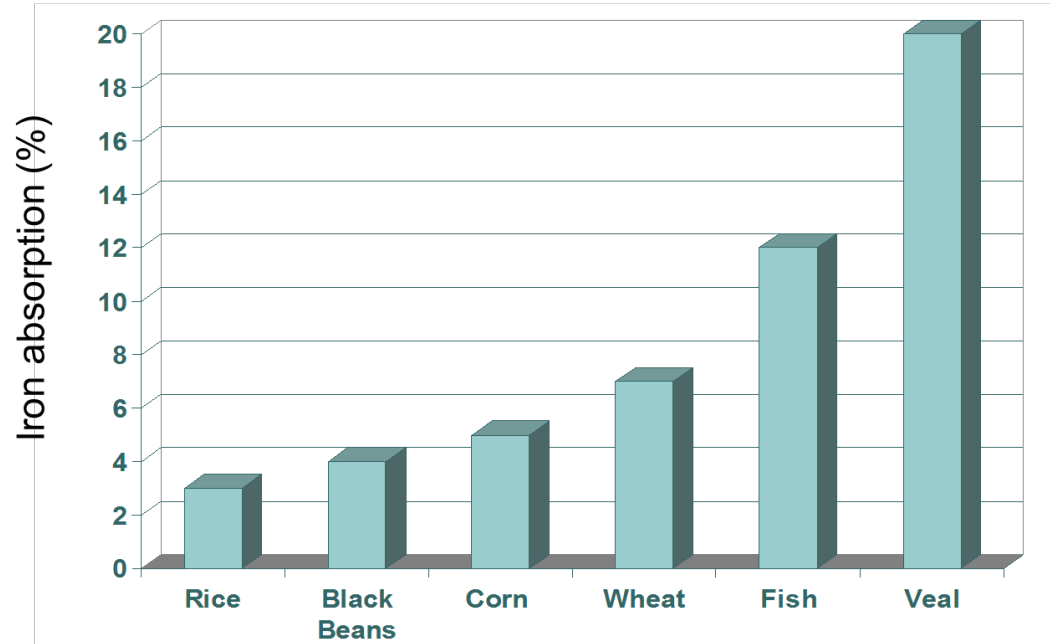
Iron fortification compounds solubility

Progressive decrease in iron solubility with increasing pH

Binding to food components (phytic acid, AA, phenolics,..) more pronounced



Heme iron and non heme iron



Martinez Torres, 1973



Meat, Fish, Poultry
(Haem Fe)

Absorption 20-30%



- Vegetables, Legumes, Cereals
- **(nicht non heme Fe)**
- Variable absorption 1%-20/30%; fasting, supplements 30-40%

Factors influencing iron absorption

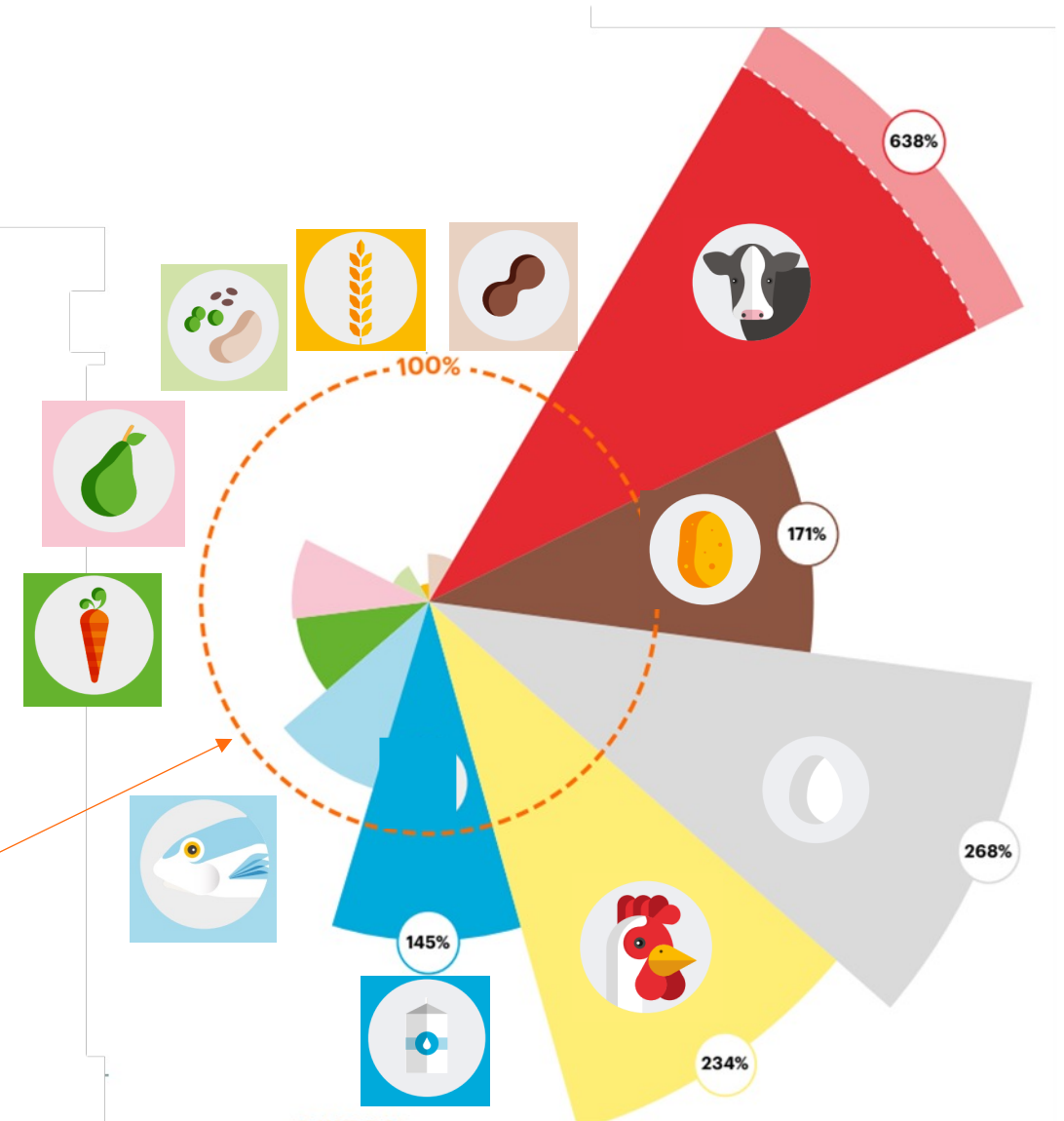
- Heme iron absorption
 - Body iron stores
 - Amount of heme iron in diet
 - Food preparation (temperature and time)
 - Calcium content of diet
- Nonheme iron absorption
 - Body iron stores
 - Amount of bioavailable nonheme iron in diet
 - Balance between enhancers and inhibitors of iron absorption
 - Enhancers: Meat, fish, ascorbic acid, alcohol
 - Inhibitors: Phytate, polyphenols, calcium, soy protein

Dietary sufficiency

Planetary healthy diet

The food system:
20-30% of human
environmental impact
(EIPRO, 2006)

Planetary sufficient
diet



Lancet EAT commission, 2019

Selected recommended daily intakes for iron, according to the estimated dietary bioavailability

	Children (1-3 years)	Children (4-6 years)	Women (19-50 years)	Women during pregnancy (second trimester)	Women during breastfeeding (0-3 months lactation)	Men (19-50 years)
15%	3.9	4.2	19.6	>50.0	10.0	9.1
10%	5.8	6.3	29.4	>50.0	15.0	13.7
5%	11.6	12.6	58.8	>50.0	30.0	27.4

Bioavailability

15%

10%

5%

Diet

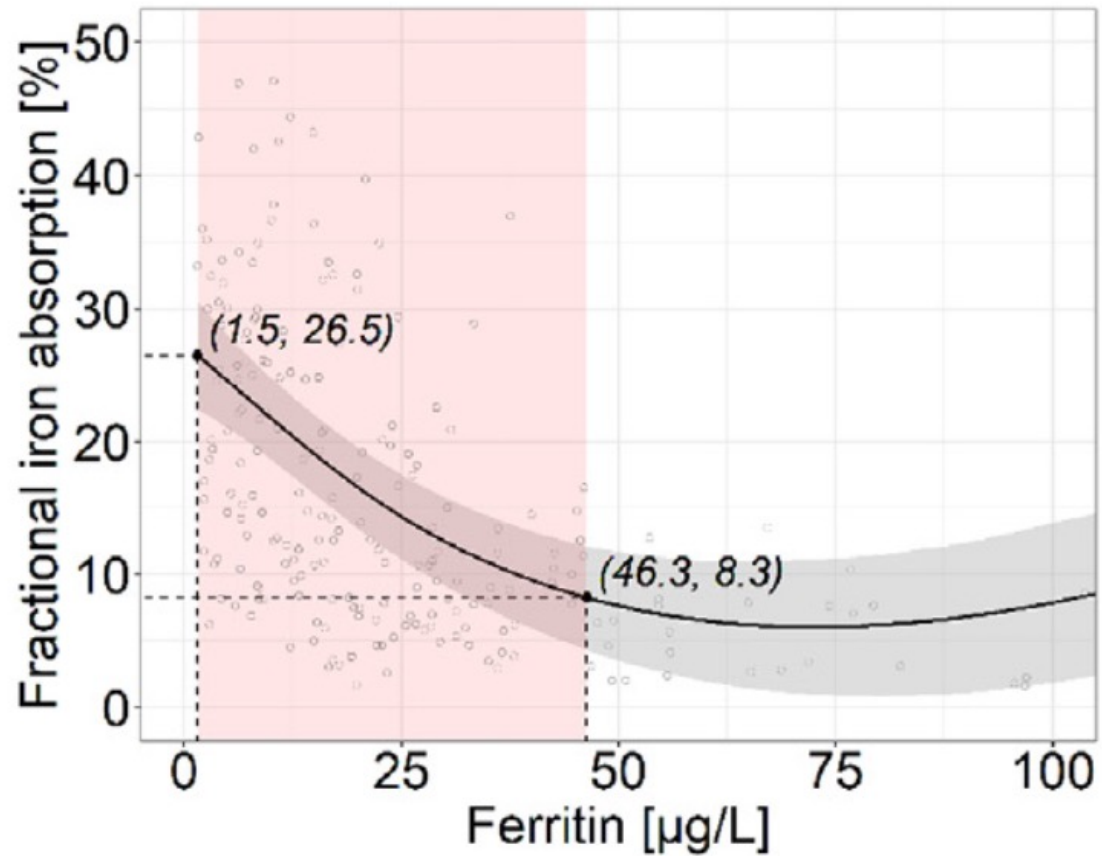
Rich in vitamin C and animal protein

Rich in cereals, low in animal protein, rich in vitamin C

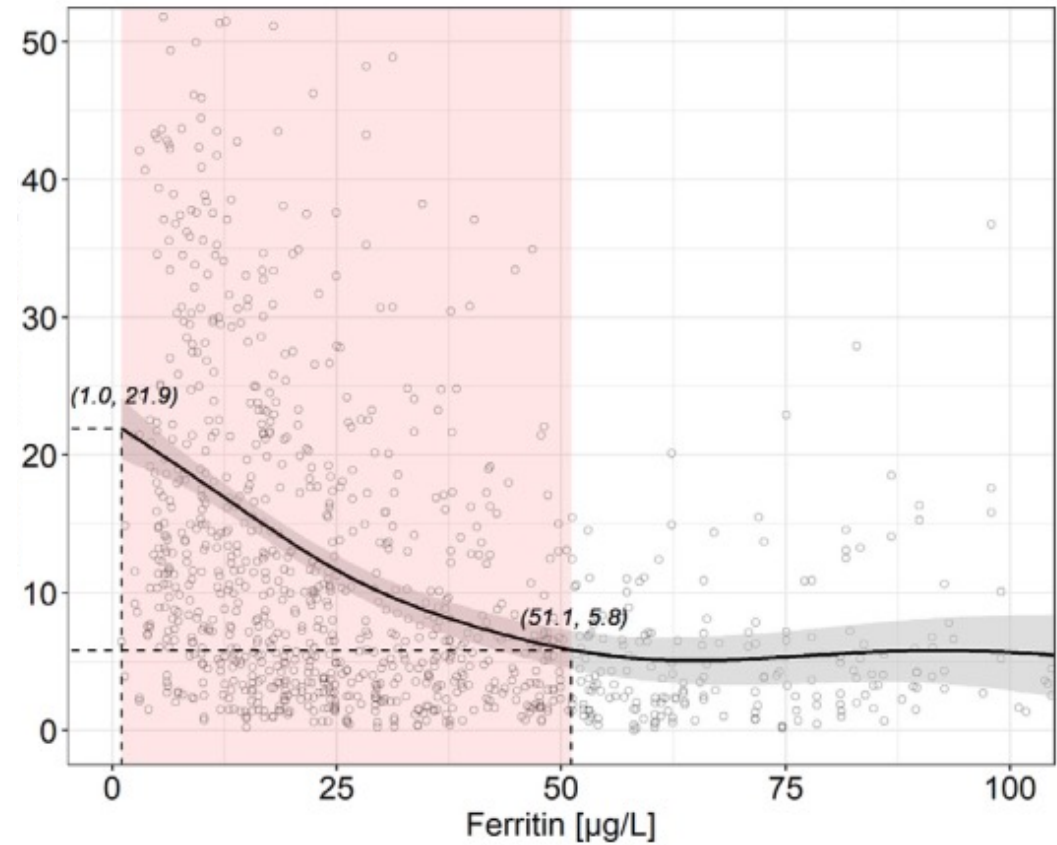
Poor in animal protein, poor in vitamin C

Zimmermann and Hurrell. Lancet 2007;370:511-20

Iron absorption regulation in infants and women

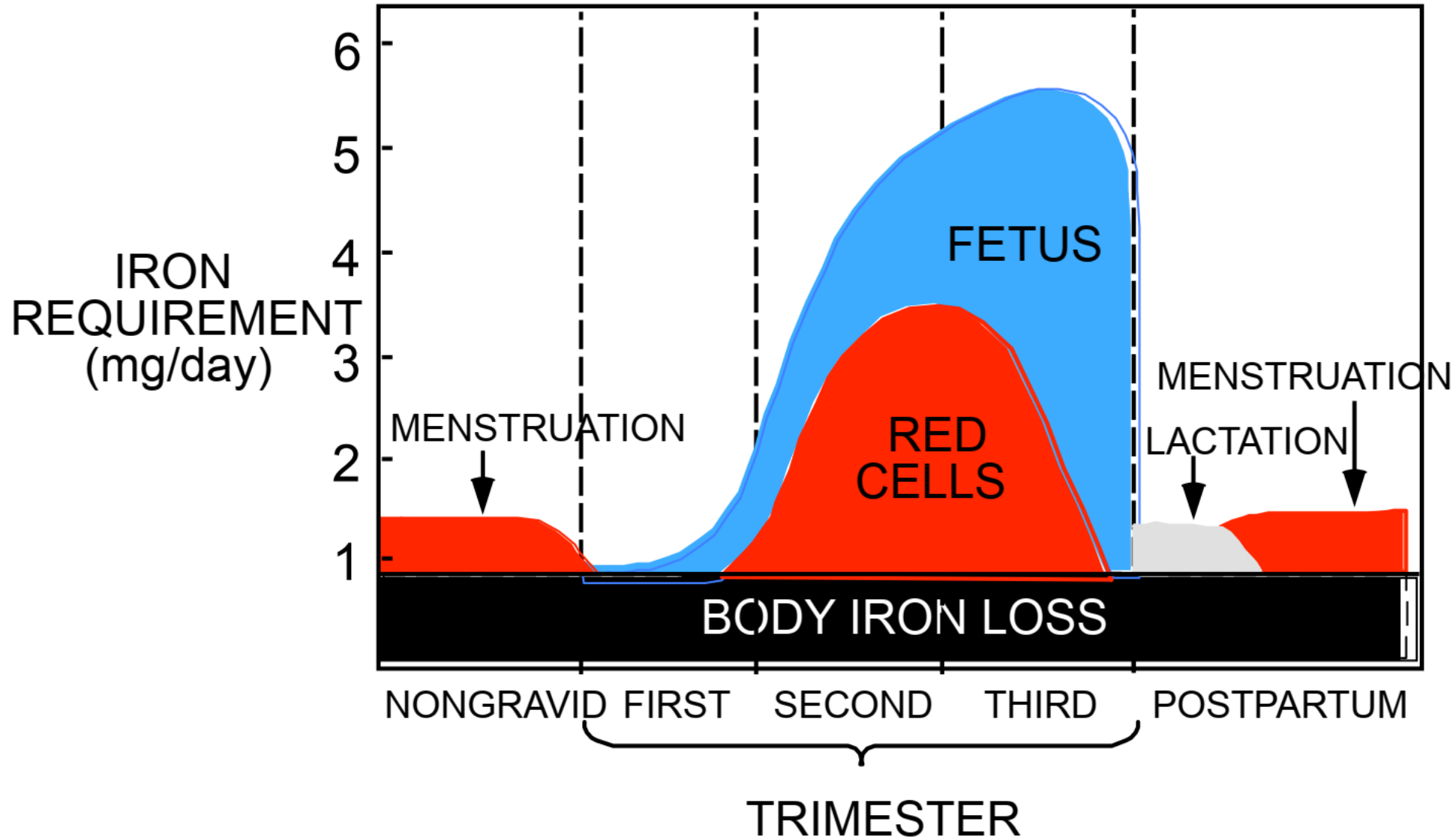


Von Siebenthal et al., 2023, AJCN



Galetti et al., 2022, EclinMed

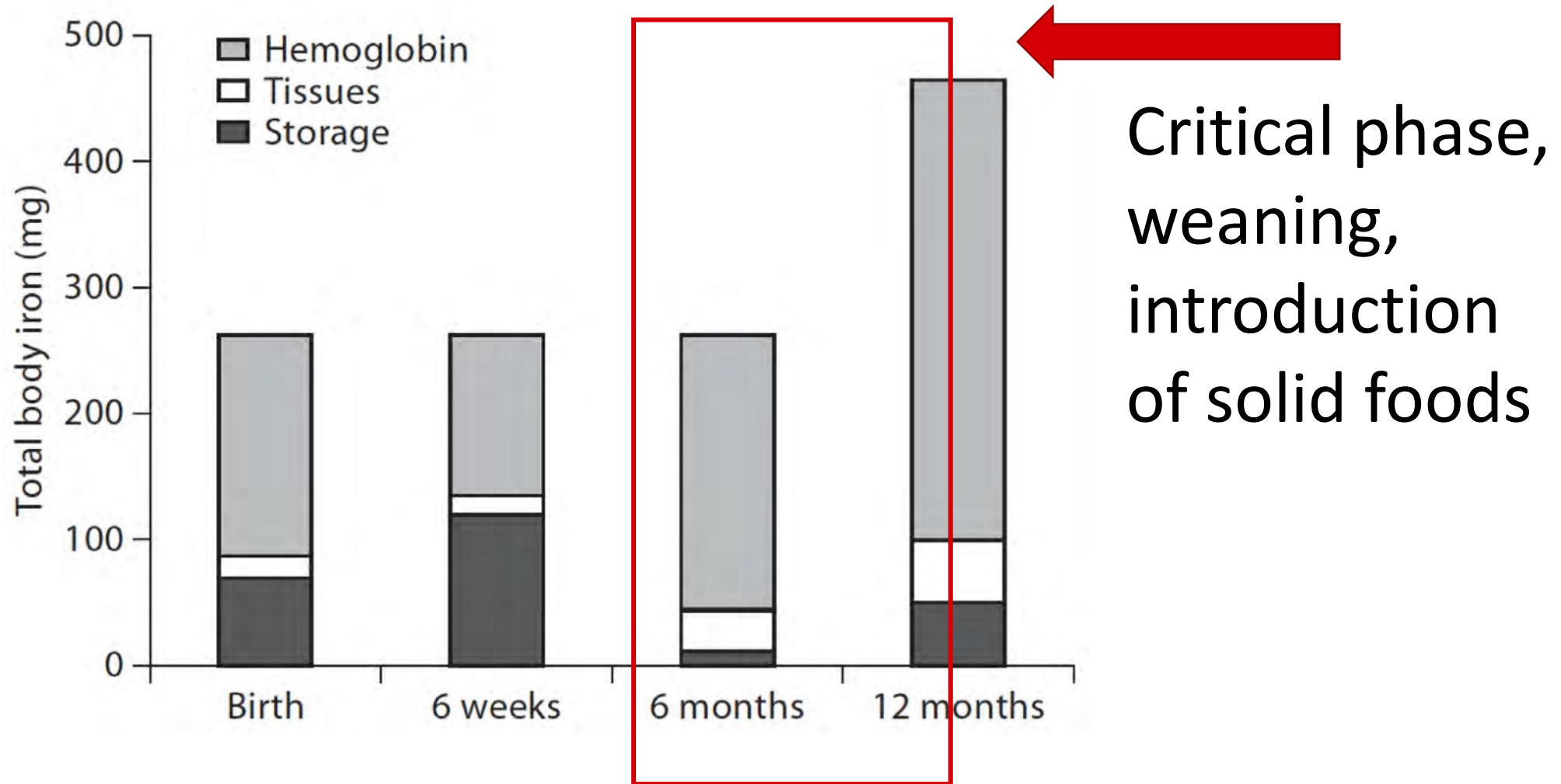
Iron requirements during pregnancy



Iron “cost” of pregnancy

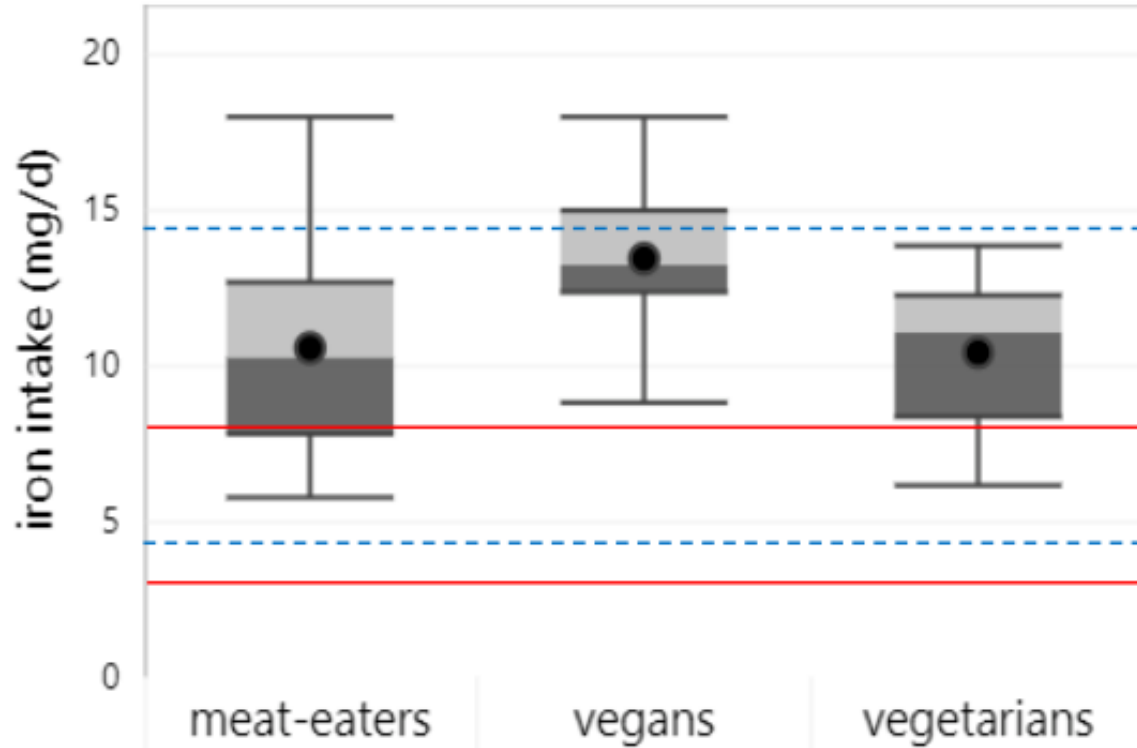
	<u>Amount of iron (mg)</u>
AGGREGATE LOSSES:	
Fetus, Umbilical cord and Placenta, Maternal Blood Loss	- 510
Obligatory Losses	- 230
Increased Maternal Red Cell Mass	- 450
	<u> </u>
AGGREGATE TOTAL	- 1190
NET LOSSES:	
Contraction of Maternal Red Cell Mass	<u>+ 450</u>
	<u> </u>
NET TOTAL	- 740

Body iron during the first year of life (1000 days)



Domellöf M. Ann Nutr Metab 2011;59:59–63

Iron intake in children/adolescents



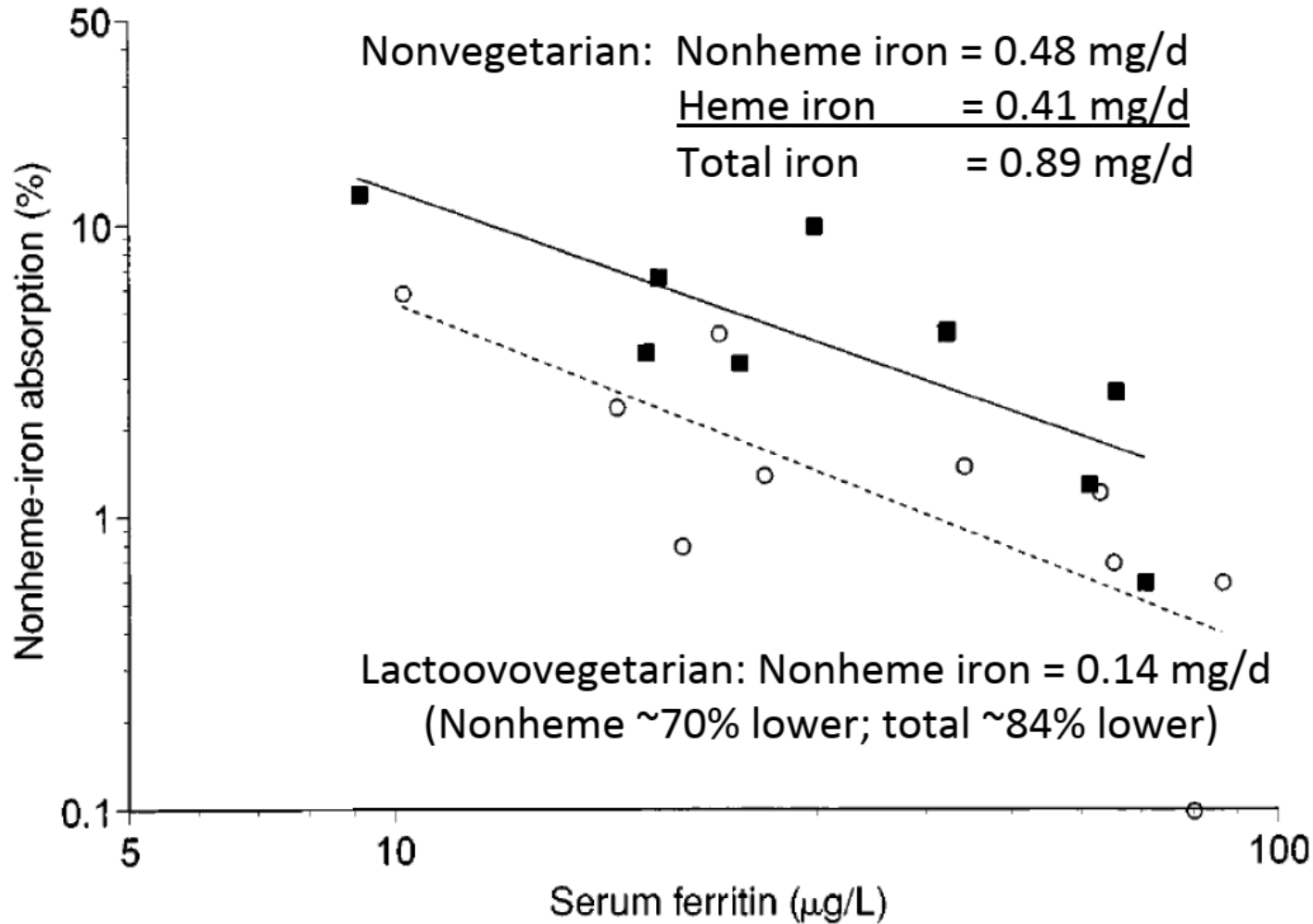
Intakes vs. EAR in children and adolescents

Red lines: EAR for “highest and lowest population groups”.

Blue lines: EAR adjusted for bioavailability for “highest and lowest population groups”.

Neufingerl & Eilander, Nutrients, 2023

Iron absorption from non-heme iron in vegetarian diets/omnivorous diets



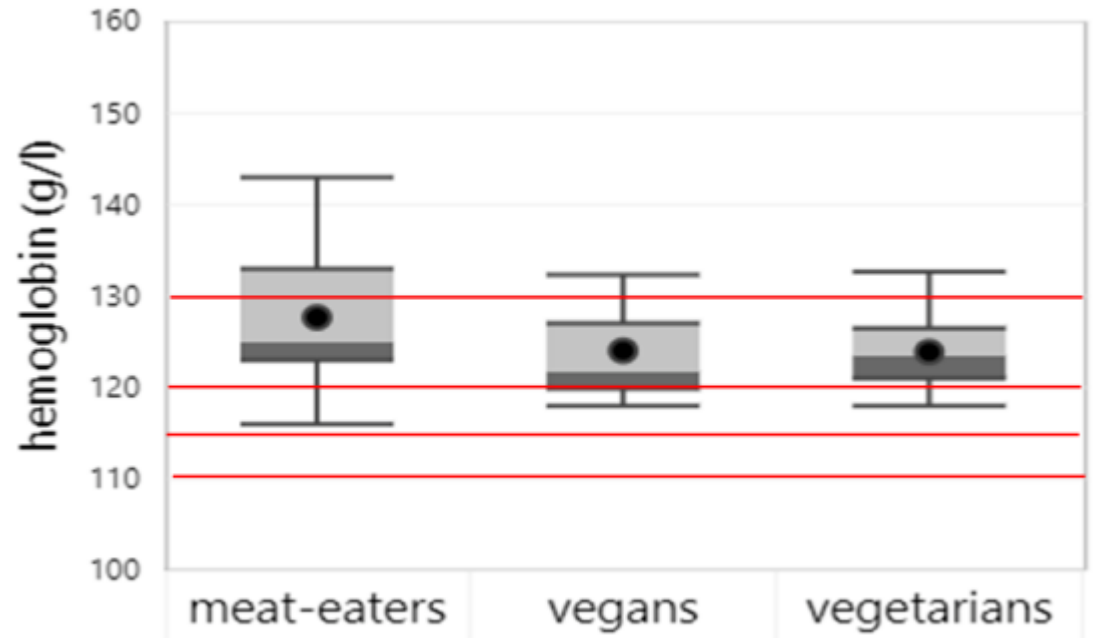
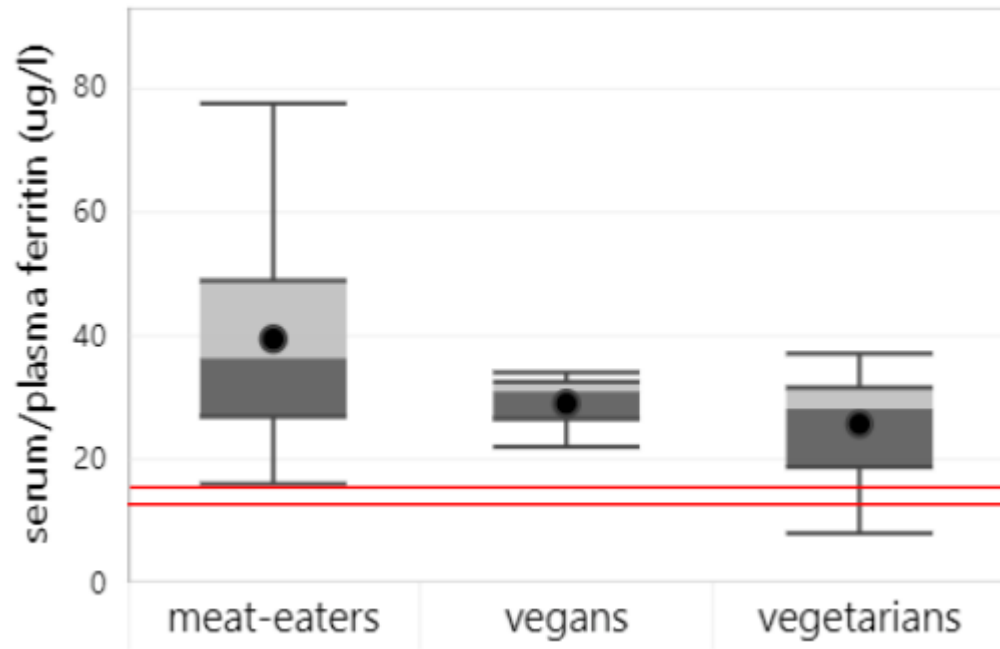
Lactovegetarian Diets (snapshot absorption)

Lower absorption than from a nonvegetarian diet

Indications for long term adaptation and no effect on iron status over 12 weeks

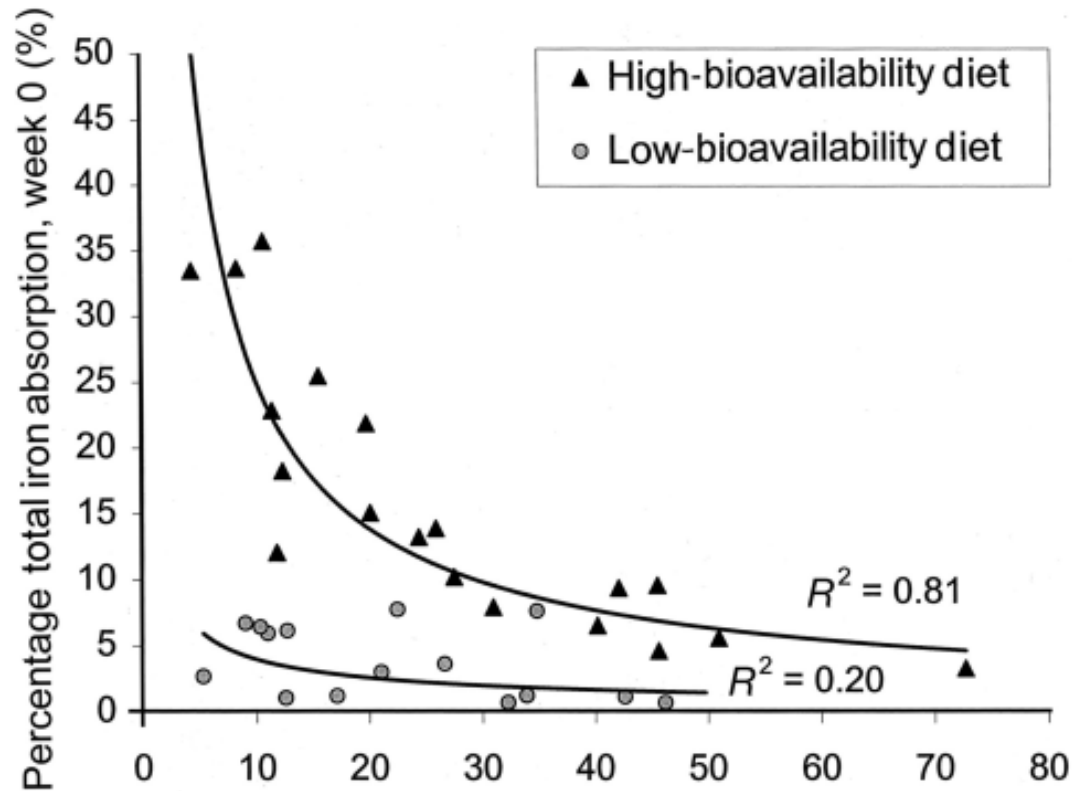
Hunt and Roughead. Am J Clin Nutr 1999;69:944–52

Iron status



Neufingerl & Eilander, Nutrients, 2023

High iron bioavailability diets enable effective regulation of iron status



Dietary quality more important than whether the diet is vegetarian, flexitarian or vegan

J Hunt, 2003, AJCN

Summarsing

- The dietary composition has (most likely) a major role in determining iron status
- Other factors such as menstrual losses (highly skewed individually), growth (in childhood and infancy) also play a major role- risk is individual.
- Prevalence data (macroscopic) does not suggest a major difference in rates of anaemia or iron deficiency in vegans or vegetarians vs. omnivores.
- Specific nutritional strategies (dietary) may be useful in female preadolescents and adolescents.
- Current “mainstream” diet is low in iron (due to highly refined products and hygienic standards); enhancers of iron absorption may be difficult to include in the diet (true also for omnivores).

Thank you for your attention !



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