# Nutrition, Breast Cancer & Plant Based Foods

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#### **Risk Factors**

#### **Non-Modifiable Risks**

- Family History
- Personal History
- Gender
- Age
- Race

#### **Modifiable Risks**

- Routine Food Intake
- Weight
- Physical Activity
- Alcohol

# Food and Cancer, How Does this Work?

- Promoting cancer cell apoptosis (programmed death)
- Reducing free radicals/oxidation rates of cells
- •Inhibiting the creation of carcinogenic molecules

#### Continued.....

- Down regulating cancer-inducing gene expression pathways
- Promoting stable DNA and cell formation (reduced risk of mutation and cancer cell formation)

#### **Routine Food Intake**

Should be foods derived from plant sources

Lots of color are best

# The Cruciferous Line is important

 Cruciferous sources, high in Vitamin C and beta carotene, critical in oxygen metabolism

 Blocks activity NF-B, or a pro-inflammatory transcription factor, thus decreasing inflammation in our bodies

# Cruciferous Vegetables

 Also provide flavenoid antioxidants, such as isorhametin, quercitin, and kaempferol, caffeic and ferulic acid. In other words, cruciferous vegetables pack a punch!

#### Common ones are....

Cabbage

Broccoli

Cauliflower

Brussels sprouts



#### **Other Good Sources of Antioxidants**

 Pulse seeds (dry beans like pinto beans, kidney beans and navy beans; dry peas; lentils)

 Tomatoes, and peppers, grapefruits, oranges, berries, red and black currants, dark grapes, apples and aronia

# Weight Gain Increases Breast Cancer Risk

• Extra 55 lb after the age of 18 increases the risk of breast cancer by 45%

• Extra 4.5 - 20 after menopause increases the risk of breast cancer by 30%

# Increasing Plant Foods = Decreased Weight

Quality evidenced based science indicates increased plant based diet leads to weight loss

Regular intake is key

# Why is this so?

- Increased Estrogen, Insulin, and ILGF-1
- After menopause, estrogen is supplied from FAT tissue
- Apple vs. Pear
  - Insulin & Insulin-like growth factor 1(IGF-1)
  - Cytokines Inflammation

#### **Alcohol**

- Liquid calories don't make you full, and can add up fast!
- Lessens willpower to resist unhealthy foods
- drinking at a young age increases risk for breast cancer

#### Eating Today vs. 20 Years Ago

- Healthy, well balanced diet is key!
  - Limit portion sizes
  - Quality > Quantity



# **Increase Physical Activity**

- Lose extra body fat
- Modify hormone levels
- 30-45 minutes on 5 or more days/week
  - 20% reduced risk
- Added benefits
  - Cardiovascular health, muscle strength, body composition, fatigue, anxiety, depression, self esteem, happiness & quality of life

# **Basic Meal Planning Guidelines**

- Do not skip meals!
  - Snacks are a good thing (if done right)
- Avoid calories after 7 PM
- Variety from all the food groups daily
  - Plant Based Focus
- Mindful Eating
- Eat Breakfast everyday
- Hydration



#### **Protein**

- Meat Limit Red Meat to 1-2 x/weekly
- Chicken, Turkey
- Fish
- Eggs
- Dairy- fat free
- Nuts
- Nut Butters
- Beans
- Seeds

#### **Fats**

- Omega 9
  - Olives, Olive Oil, Avocados, Canola Oil
- Omega 3
  - Nuts
    - Walnuts
  - Flaxseed
  - Fatty Fish
    - Salmon, White Tuna

# Carbohydrates

- Whole Grains
  - Quinoa
  - Barley
  - Oatmeal
  - Buckwheat
- Fruits
- Vegetables
- Beans

# Inflammation & Chronic Diseases

- Arthritis, Osteoporosis, Alzheimer's Disease, Cancer, Diabetes and Heart Disease
- Pro-inflammatory foods to limit/avoid:
  - Saturated and Trans Fats
  - Sugars
  - Red Meat
  - Processed Meats

# Anti-inflammatory Foods to enjoy!

- Fruits/Vegetables
- Tea
- Fatty Fish (Salmon and Tuna)
- Whole Grains
- Legumes
- Berries
- Plant sources of Healthy Fats Flaxseeds,
  Nuts

#### **Specific Foods/Nutrients: Turmeric**

- Indian Spice common in Curry
- Yellow pigment = Curcumin = Anticancer agent
- Benefits:
  - Anti-inflammatory
  - Helps detoxify and clean out toxins
  - Helps repair damage already done
  - Helps to stop the growth and spread of cancer cells that do form = Antiangiogenic
- Recommended Intake = Increase use in cooking

# Take Home Message

Make half your plate fruits and vegetables

2 cups fruit and 2 cups veggies your daily goal

 Canned fruits packed in their own juice or use frozen fruits if fresh are not available

# Take Home Message

 Be careful of too much vegetables that are bread equivalents (corn, winter squash, lima beans, black eyes, English peas)

 Try cauliflower, broccoli, brussel sprouts, dark green salad, tomatoes, cucumbers, mushrooms, kale, swiss chard, fresh beets

 Limit fat: olive oil, avocado, nuts, olives still contain 9 calories/gram, as compared to CHO/Pro containing 4 calories/gram.

# **Today's Plate!**

- Small salad assorted greens and olives
- Veggie soup
- Roasted veggie sandwich on a multi-grain roll
- Fresh fruit for dessert