

## With You Today



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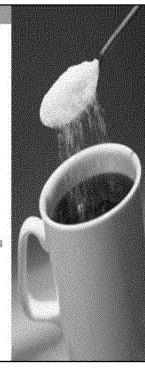
Speaker: Berns Megnuson, PhD - ATS Fellow - BMegnuson Consulting



Speaker: James O. Hill. PhD - Anschutz Professor and Director of the Anschutz Health and Wellness Center, University of Colorado

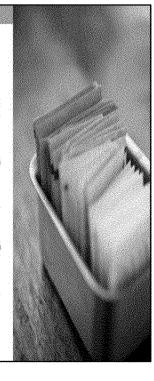
## Agenda

- Introduction of Speakers
- History, Safety and Regulation
- Weight Control and Low- and No-calorie sweeteners
- Questions/Discussion
- CE Credit Information



## Learning Objectives

- Understand the safety and regulation of low- and no-calorie sweeteners, as well as their long history of use
- 2. Understand the science that supports the use of low- and no-calorie sweeteners in diabetes prevention and treatment
- 3. Be able to provide science-based information to answer patients' questions about the efficacy and safety of using low- and no-calorie sweeteners for diabetes management



## Disclosures

- Hope Warshaw Consultant to Calorie Control Council, McNeil Nutritionals, LLC (manufacturers of Splenda® Sweetener Products), Weber Shandwick
- Berna Magnuson No disclosures
- James O. Hill Grant support from the American Beverage Association.
   Consulting income from Coca-Cola, Nestle, McDonalds, Novo Nordisk,
   General Mills, and Walt Disney

# SETTING THE RECORD STRAIGHT:

SAFETY AND REGULATION OF LOW- AND NO-CALORIE SWEETENERS

Berna Magnuson, PhD, ATS Fellow BMagnuson Consulting



# Regulatory Categories of No- and Low-calorie Sweeteners

## Food additive

- Safety data assessed by FDA before approval
- FDA responsible for safety

#### Generally Recognize

 Safety data assessed by expert panel
 Manufacturer responsible for safety

#### Dietary Supplem

- Not approved for use in foods and beverages
- Manufacturer responsible for safety

http://www.fda.gov/food/ingredientspackaginglabeling/foodadditivesingredients/ucm397716.htm

Sweete ner	Regulator y status	Sweet ness to sugar	Other names
Acesulfa me-K	Food additive	200X	Sunett, Sweet One
Asparta me	Food additive	200X	NutraSweet, Equal
Luo Han Fruit	Generally Recognize d as Safe	300X	Monk fruit Nectresse
Sacchari n	FDA- approved interim regulation	300X	Sweet and Low, Suga Twin
	Generally Recognize d as Safe		



Risk is the combination of hazard or potential to cause harm and exposure.

## Hazard evaluation of sweeteners

- •What is the composition of the sweetener?
- •What happens to the compound when we consume it?
- Many safety studies in animals

Hazard (Potential to cause harm)

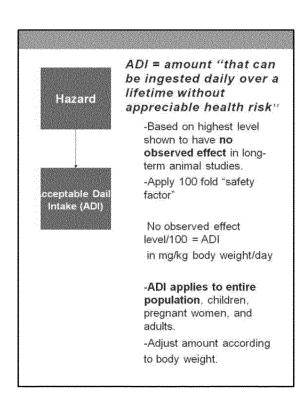
\*And in humans!

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## Hazard evaluation of sweeteners

Required for approval:

- Short- and long-term toxicity studies
  - Must test in at least 2 animal species, usually more
- Carcinogenicity
- \* Genetic toxicity
- Reproductive toxicity
  - before and during pregnancy
- Teratogenicity effect on development
- · Also human clinical studies



## Safe for pregnant women? Children?

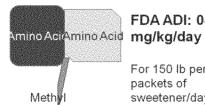
Answer = Yes, for approved sweeteners!
This question MUST be answered in

This question MUST be answered in safety testing <u>before</u> sweetener is approved for use in foods and beverages!





## What is Aspartame?



## FDA ADI: 0-50

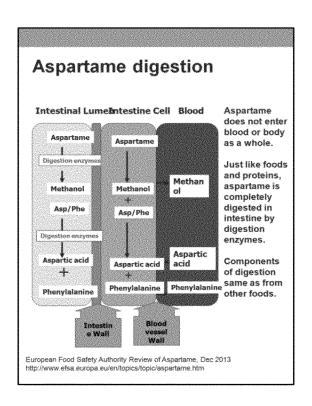
For 150 lb person ~ 97 packets of sweetener/day

#### Structure: 2 amino acids & methyl group

- •Aspartic acid (aspartate)
- •Phenylalanine

These are commonly found in foods!

http://www.caloriecontrol.org/sweeteners-and-lite/sugar-



There are many dietary sources of aspartame digestion products						
Food	Phenyla lanine (mg)	Aspa rtic acid (mg)	Meth anol (ng)			
Aspartame- sweetened Soft drink (34 ml)	90	72	18			
Non-fat milk (340 ml)	606	953	*			
Tomato Juica (340 ml)	58	346	107			
Orange juice	24	180	24			

## Saccharin

- · Currently limited use in North America
- Most (95%) rapidly absorbed in the small intestine;
- Absorbed saccharin is rapidly excreted in urine.
- Small amount (5%) to colon and excreted in feces.
- April 2014 : Health Canada reviews safety and extends allowed uses
- ADI: 0-5 mg/kg/day
- For 150 lb person ~ 8.6 packets of sweetener/day

http://www.hc-sc.gc.ca/fn-an/consult/2013-nop-adp-saccharinsaccharine/index-eng.php; www.andeal.org/files/Docs/NNSResourceDraft3.pdf

## Steviol glycosides

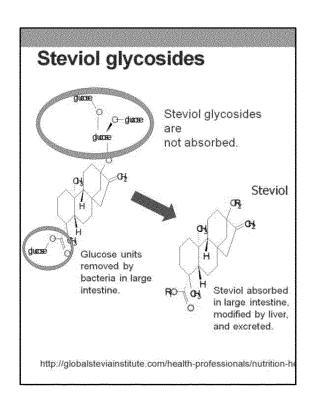
- · Purified from the leaves of a South America shrub.
- · Are many different forms.
- All have common steviol backbone, different number and position of attachments of glucose.
- Rebaudioside A (Reb A) sweetest, most abundant steviol glycoside

ADI = 0 - 4 mg steviol equivalents/kg body weight/day

Applies only to extracts purified to contain >95% steviol glycosides.

- Need to convert from steviol equivalents to glycosides
- i.e. ADI for Reb A = 0 12 mg rebaudioside A/kg/day
- 150 lb person ~ 30 packets of tabletop sweetener/day

http://www.caloriecontrol.org/health-professional-library/sweet-facts-about-stevia



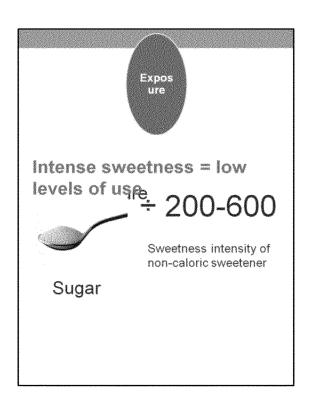
### Sucralose

- Structure similar to sugar, but 600X sweetening potency.
- Only a small amount of sucralose is absorbed and excreted in urine.
- Most (85%) of ingested sucralose is not absorbed into the body; is eliminated in the feces unchanged.
- Gut microflora unable to hydrolyse sucralose
- ADI: 0-15 mg/kg/day
- For 150 lb person ~ 68.2 packets of sweetener/day

JECFA assessment of sucralose: http://apps.who.int/food-additives-contaminants-jecfa-database/PrintPreview.aspx?chemID=2340
www.andeal.org/files/Docs/NNSResourceDraft3.pdf



Risk is the combination of hazard or potential to cause harm and exposure.



Sweetness Intensity Means Low Intake					
Sweeten er	Sweetne ss Intensity *	Amount to replace 25 g of sugar			
Aspartam e	~ 200 x	125 mg			
Sacchari		80 mg			
Sucralos e		40 mg			

## To determine exposure

Using food intake surveys, calculate consumption of foods that will contain sweetener:

- Average and high users
- Different ages and sex
- Special populations, such as diabetics, children

# Intakes must be lower than ADI for all users, including highest consumers.

Example: Aspartame intakes remain well below ADI in recent review by EFSA.

European Food Safety Authority Review of Aspartame, Dec 2013 http://www.efsa.europa.eu/en/topics/topic/aspartame.htm

## How much do we eat? Estimated Daily Intake (EDI)

Expos ure

- Aspartame: EDI = 6% of ADI at the 90th percentile in general adult population;
- Saccharin: EDI = 12% of ADI;
- Sucralose: EDI = 32% of ADI for adults and children over age two.

International Food Information Council (IFIC) Foundation

http://www.foodinsight.org/Content/5438/Final%20Revised LCS%20CPE%20Module\_8-1-12.pdf.

# But – what about all the studies reporting adverse effects?

- How can we know what to believe?
- How can we explain the different opinions?
- Must look carefully at study, not just abstract or press release!



#### "Artificial sweeteners induce glucose intolerance by altering the gut microbiota"

 Compounds tested in mouse study:

aspartame, saccharin,

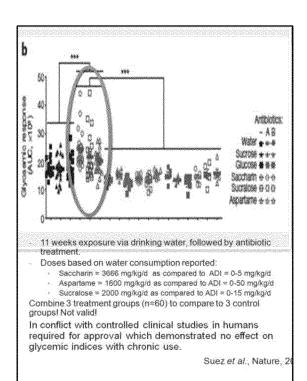
#### sucralose.

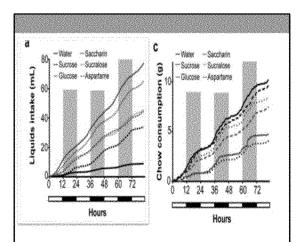
- All remaining experiments with saccharin and extrapolated results to all "artificial sweeteners".
- Conclude "non-caloric sweeteners directly contribute to glucose intolerance, metabolic disease and obesity".

Suez et al., Nature, 2014

### Questions to consider

- How can aspartame affect gut microbiota when does not enter colon?
- How can sucralose affect gut microbiota when not metabolised by microflora?
- What doses were used? Dose response?
- Any effect on other dietary factors that affect gut microbiota or glycemic response?





Liquid & food intake shown only for 4 of 20 mice/group and 72 hr of 11 weeks.

Huge differences in water/sugar liquid intake. Over 50% reduction in mouse chow in some groups.

**Dramatic impact on other nutrients,** fiber and other fermentable components that affect microbiome. Not considered in paper.

#### **Final Comments**

- The safety of use of low calorie sweeteners has been extensively evaluated worldwide.
- But health effect of low-calorie sweeteners continues to be subject of many studies.
- Study design, interpretation of results and consideration of all factors are critical for assessment of validity of conclusions.
- Regulatory agencies worldwide continue to review and confirm safety of use.

## For more information

#### Food and Drug Administration websites:

- http://www.fda.gov/food/ingredientspackagi nglabeling/foodadditivesingredients/ucm397 716.htm
- http://www.fda.gov/Food/IngredientsPackag ingLabeling/FoodAdditivesIngredients/ucm3 97725.htm#SummaryTable
- http://www.fda.gov/aboutfda/transparency/b asics/ucm214864.htm

#### Calorie Control Council:

http://www.caloriecontrol.org/

#### **European Food Safety Authority:**

http://www.efsa.europa.eu/

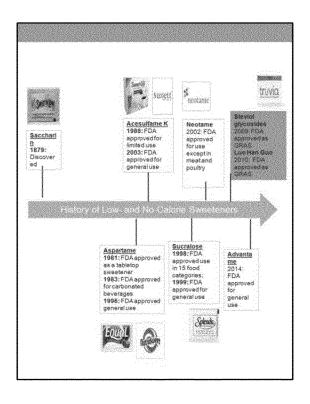
#### Health Canada

 http://www.hc-sc.gc.ca/fnan/securit/addit/sweeten-edulcor/indexeng.php

### LOW- AND NO-CALORIE SWEETENERS IN WEIGHT MANAGEMENT:

WHAT DOES THE EVIDENCE SHOW?

James O. Hill, PhD
Anschutz Professor, Executive Director
Anschutz Health and Wellness Center
University of Colorado



- All FDA-approved low calorie sweeteners meet the same standards of safety and are safe for consumption, including pregnant women and children
- All FDA-approved sweeteners are safe
- http://www.fda.gov/food/ingred ientspackaginglabeling/foodaddi tivesingredients/ucm397725.htm

## Epidemiologic studies are confusing

- Some studies show association of low- and no-calorie sweeteners (LCS) with:
  - Increased body weight<sup>1,2</sup>
  - Decreased body weight<sup>3</sup> or
  - Both increased/decreased body weight<sup>4</sup>

1. Colditz GA, at al. Am J Clin Nutr. 1990;51(8):1100-5;2. Fowler SP, et al. Obesity (Silver Spring): 2008;16(8):1894-900; 3. Mozelfarian D, et al. N Engl J Med. 2011;364(25):2392-404;4: de Koning L, et al. Am J Clin Nutr. 2011;33(8):1321-7.

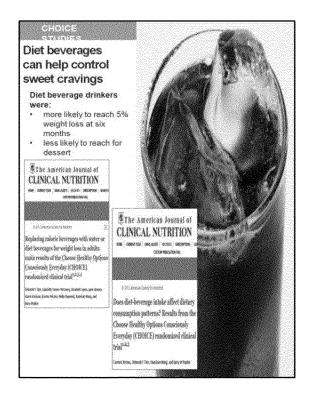
## Health Authorities Recommend LCS as Way to Cut Calories, Lose Weight

- "There are some data to suggest that NNS may be used in a structured diet to replace sources of added sugars and that this substitution may result in modest energy intake reductions and weight loss."
- American Heart Association American Diabetes Association 2012 Position Statement
- "NNS, when substituted for nutritive sweeteners, may help consumers limit carbohydrate and energy intake as a strategy to manage blood glucose or weight."
- Academy of Nutrition and Dietetics 2012 Position Statement





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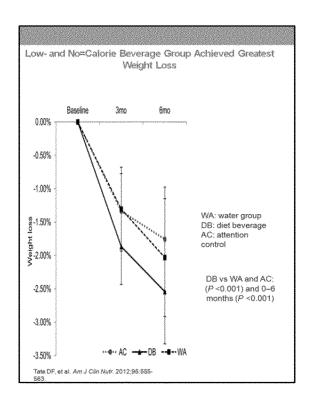
At six months the diet beverage drinkers experienced a greater likelihood of achieving a 5% weight loss than water drinkers. American Journal of Clinical Nutrition. 2012;95:555-563. (Link to abstract:

http://ajcn.nutrition.org/content/95/3/555.abstract?sid=e59cd377-7289-4844-bbfe-9a2def4f441a)

An analysis of dietary patterns by Piernas, et al. showed that both study groups reduced total energy, carbohydrates, total sugar, added sugar and other calorie containing nutrients, however, the diet beverage group had a greater reduction of desserts compared to the water drinkers at 6 months

Tate D, et al. Replacing caloric beverages with water or diet beverages for weight loss in adults: main result of the Choose Healthy Options Consciously everyday (CHOICE) randomized control trial. American Journal of Clinical Nutrition. 2012;95:555-563. (Link to abstract:

http://ajcn.nutrition.org/content/95/3/555.abstract?sid=e59cd377-7289-4844-bbfe-9a2def4f441a)



# Take-Home Messages

- The diet beverage group showed a greater likelihood of achieving a 5% weight loss compared with control
  - OR: 2.29; 95% CI: 1.05, 5.01; P=0.04
- The water group did not significantly differ from control in odds of achieving 5% weight loss

Tate DF, et al., Am J Clin Nutr. 2012;95:555-583.

## Intervention Study



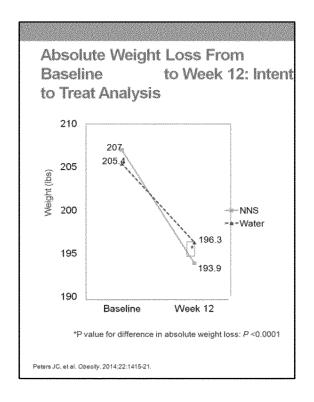
The Effects of Water and Non-Nutritive Sweetened Beverages on Weight Loss During a 12-week Weight Loss Treatment

Trick C. Proof., Bells B. Wyaf, Gary D. Feste<sup>2</sup>, Deutong Pad., Mess C. Wejmannski<sup>2</sup>, Supriori S. Vander Star<sup>2</sup>, Starre J. Berlin<sup>2</sup>, Caroli Bell<sup>2</sup> and Lines O. 100°

Objection: To compare the efficient of non-number inventions becoming a NSS) or water for weight less studied a TV-week behavioral weight less studied program. Methods Au requirement and weight less studied and Standards as the main facilities to a prospective accordance to the amount of Standards are sententially All prelations periodization to the amount of Standards are accordanced for a beneficial and accordance are sententially as the content of the amount of the amoun

Topologic. The two leadments were not equivalent with the IMS beerings heatment group losing applicantly more weight compared to the value group 6.55 kg veloce 4.58 kg? P < 0.000 when P < 0.000 and P < 0.000

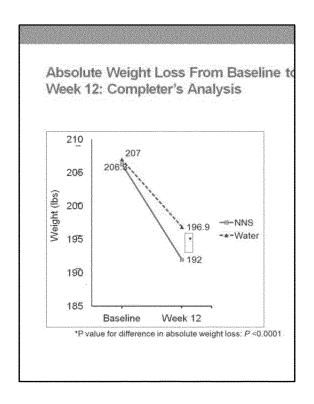
Stack (DO) & N/S NOT SENSO SERVED



Note: This is the more conservative analysis because we are assuming that those who dropped from the study were not very successful with weight loss.

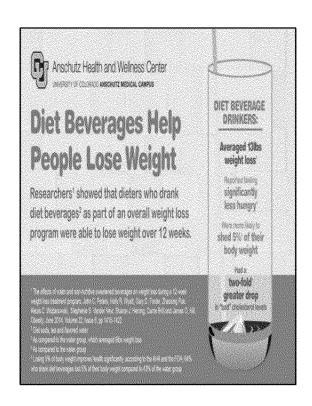
NNS~ 13 pounds Water~ 9 pounds

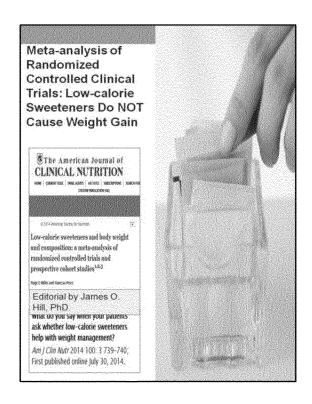
Difference of ~ 4 pounds



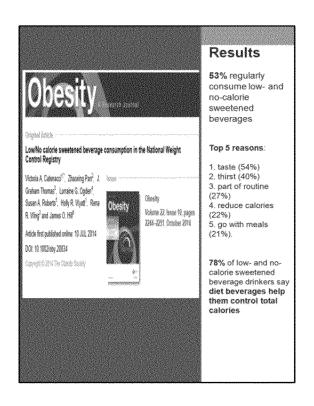
Note: This analysis includes only those that completed the study. Those that dropped are not included. Dropout was similar in both groups.

NNS~ 14 lbs Water~ 10 lbs





The RCT analysis demonstrated that NNS reduced body weight compared to placebo and modestly, but "significantly" reduced BMI, fat mass, and waist circumference. These results supports existing evidence that judicious substitution of NNS and foods sweetened with them does not cause weight gain and may actually help people manage their weight. No correlation was found between NNS consumption and body weight or fat mass in the nine observational cohort studies analyzed.

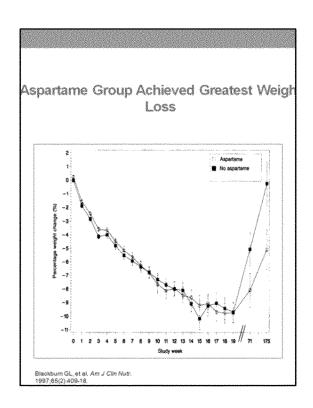


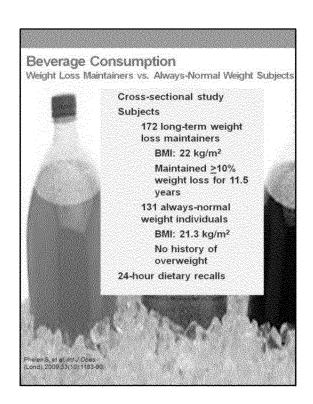
Low- and No-Calorie sweetened beverages help "successful losers"

Longer-Term Intervention Trial: Adding Low- and No-Calorie Sweeteners to a Multidisciplinary Program

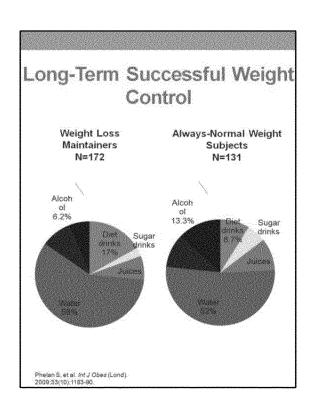
- · Randomized controlled trial
- N=163 obese women
- · Subjects assigned to
  - · Aspartame + multidisciplinary program
  - Multidisciplinary program alone (advised to abstain from using aspartame)
- Study duration: 1 year of treatment
- + 2 year follow-up period

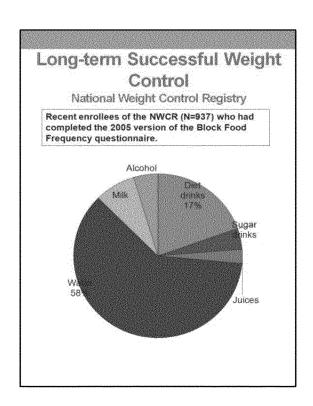
Blackburn GL, et al. Am J Clin Nutr. 1997;65(2):409-18.





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### Long-term Successful Weight Control

Predictors of one-year weight regain final multivariate model

		В	Beta	T	Sig
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water 02

### **Appetite and Hunger**

- Most studies and reviews conclude that nonnutritive sweeteners do not affect appetite or hunger or desire for sweetness in adults1-4
- · ... also note that future research is needed<sup>5,6</sup>

Anderson GH, et al. Appetite. 1989;13(2):93-103;2. RogersPJ, et al. Physiol Behav. 1995; 93;3. Bischburn GL, et al.
 Am J Clin Nutr. 1997;55(2):409-19; 4. Anderson GH, et al. J Nutr. 2012 Jun;142(6): 1163S-9S C, et al. Circulation.
 2012;126(4):509-19; 6. Mattes RD, et al. Am J Clin Nutr. 2009;89(1):1-14.

### Pregnancy

- All FDA-approved low- and no-calorie sweeteners are approved for use by pregnant and lactating women
- The position of the Academy of Nutrition and Dietetics is that their use is acceptable during pregnancy<sup>1</sup>
  One study from 2010 among 59,334 Danish women found an association between intakes of soft drinks with NNS and pre-term births<sup>2</sup>
  - \* Incidence of pre-term birth was low and finding has not been confirmed in other studies



1. http://www.eatright.org/About/Content.aspx?id=8363; 2. Halldorsson TI, et al. Am J Clin Nutr. 2010;92:626-33.

#### Conclusions

- Strong support for a modest positive effect on weight with lowand no-calorie sweeteners
- Many research studies in humans with consistent findings from prospective studies and randomized controlled trials
- No current scientific reason to recommend against use of lowand no-calorie sweeteners for those trying to lose weight

#### Low- and nocalorie sweeteners are tools that:

- Improve glycemic, lipid, HTN control
- Support weight loss/control
- Help prevent and delay disease progression





#### For more information

- American Beverage Association: www.letsclearitup.com
- Calorie Control Council www.caloriecontrol.org
- · EFSA www.efsa.europa.eu/
- Health Canada www.hc-sc.gc.ca/fnan/securit/addit/sweeten-edulcor/indexeng.php
- FDA on stevia: <u>www.fda.gov/aboutfda/transparency/basics/u</u> <u>cm214864.htm</u>
- E-mail: b.magnuson@utoronto.ca
- E-mail: james.hill@ucdenver.edu