

MUG - UOM - April 2011, Mauritius

Management of Obesity and Diabetes by targeting thermogenesis and fat oxidation:

From Pharmaceuticals to Nutraceuticals

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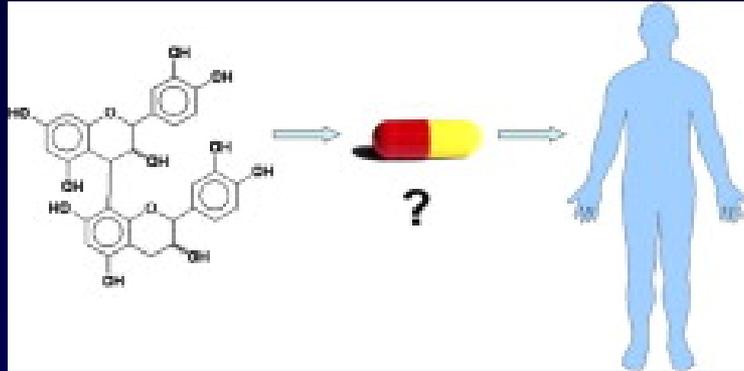
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What are Nutraceuticals ?



Nutraceuticals are pharmaceutical forms

(pills, powders, capsules, vials, etc.)

containing food ingredients as active principles,

(bioactive food ingredients)

Phytochemicals:

several groups of polyphenols

(anthocyanins, proanthocyanidins, flavanones, isoflavones,
resveratrol and ellagic acid)

are currently used in the nutraceutical industry

What are bioactive food ingredients ?

Bioactive constituents of :

*Plants
fruits/seeds*

Vegetables

Herbs

Spices

Animal products

*Bacterial, algae & fungal products
(oils rich in AA or DHA)*

Phytochemicals

Methyxanthines (*caffeine, theobromine*)

Antioxidant polyphenols from
black tea , green tea , Cocoa

Grape seeds, Citrus species

Flaxseed lignans, *Olive oil*

Soy bean phytoestrogens

Capsaicinoids from red pepper & chillies

Animal products

Milk bioactive peptides, whey protein

Dairy calcium, alpha-lipoic acid

Specific aminoacids: leucine, arginine

Specific fatty acids:

MCT, n6 PUFA, AA, Conjugated Linoleic
Acid, marine n3 PUFAs (EPA,DHA)

Nutraceuticals & Functional food ingredients

Functional foods in the management of obesity and type 2 diabetes

Riccardi et al. *Curr Opin Clin Nutr Metab Care*. 2005; 8:630-5. Review.

Foods (& food ingredients) can be regarded as **functional** if proven to affect beneficially one or more target functions in the body, **beyond adequate nutritional effects**, in a way relevant to improved state of health and well-being, reduction of risk of diseases, or both.

Are functional foods redefining nutritional requirements ?

Jones PJ, Varady KA.
Appl Physiol Nutr Metab. 2008 ;33(1):118-23.

Search for bioactive food ingredients *which modulate energy expenditure & body composition*

What ?

Why ?

How ?

1. **What** are bioactive food ingredients ?

2. **Why** interest in this search ? :

physiological rationales for obesity management

3. **How** are we searching ?

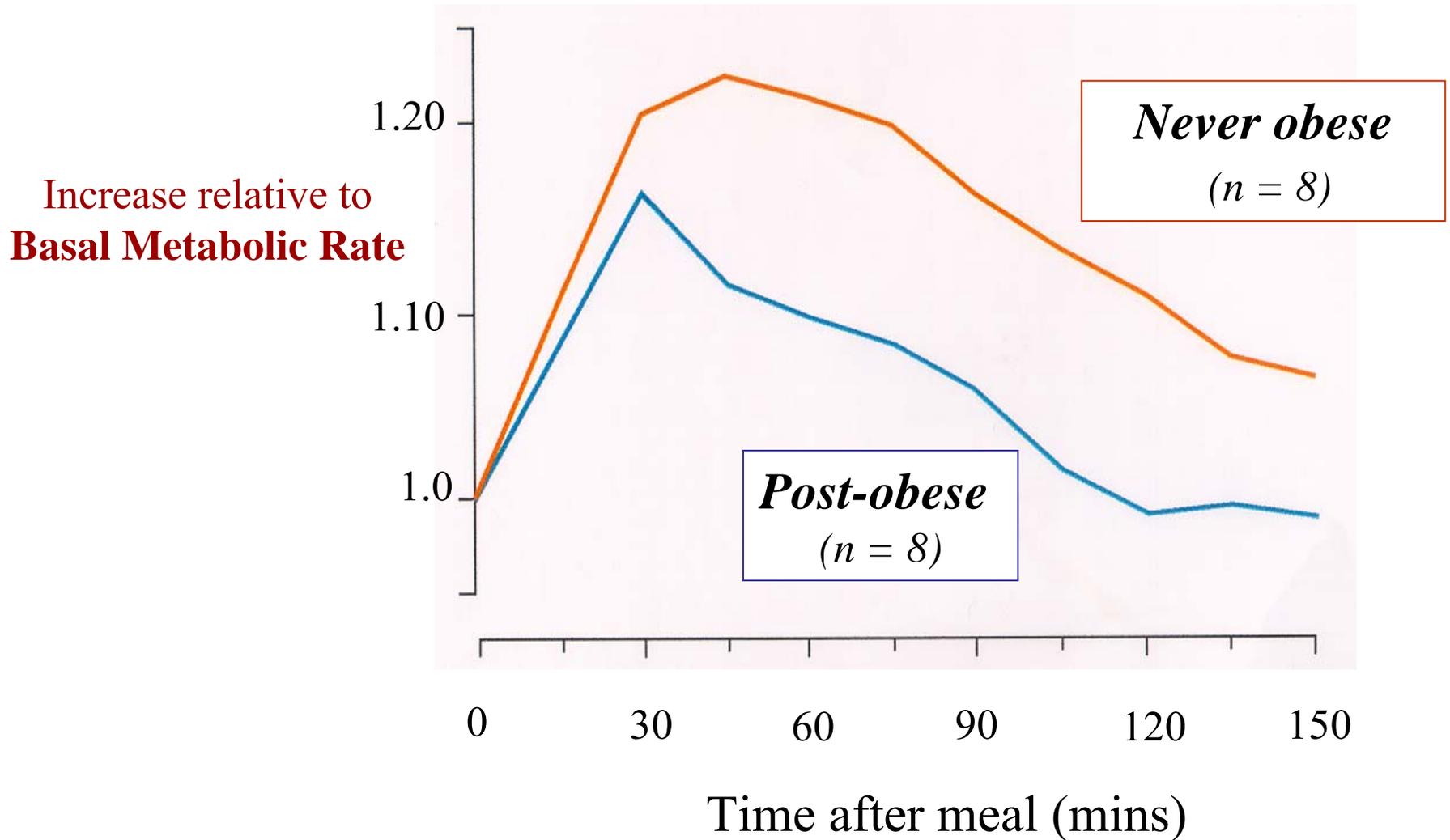
past, present & future

Physiological rationale for stimulating thermogenesis

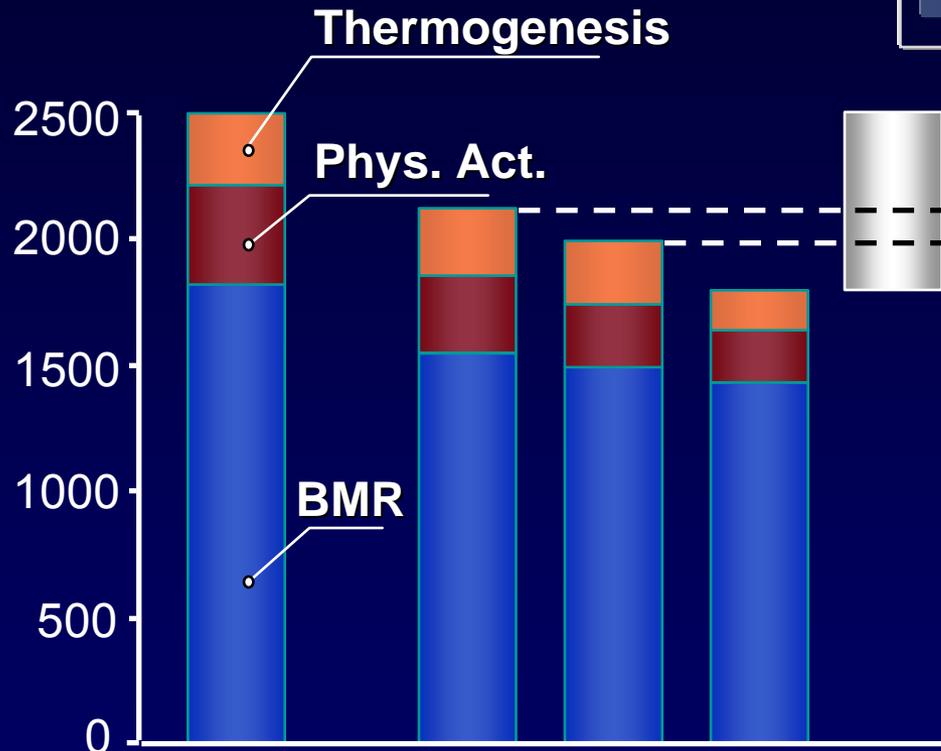
- **Low BMR** is a risk factor for later obesity
(Griffiths et al. Lancet 1990; Ravussin et al. NEJM, 1993;)
- **Low capacity to increase thermogenesis** in response to energy surplus enhances susceptibility to obesity
(Levin et al Science 1999; Stock IJO 1999)
- Formerly obese (post-obese) patients have a 5-fold **higher risk of having a low BMR** than the never obese
(Astrup et al. AJCN 1996)

Reduced postprandial thermogenesis in response to a mixed meal (300 kcal) in young women.

(Dulloo and Miller: *Am J Clin Nutr* 49: 44-50, 1989)



Energy Expenditure (kcal/day)



- 20 Kg weight

ENERGY - ECONOMY

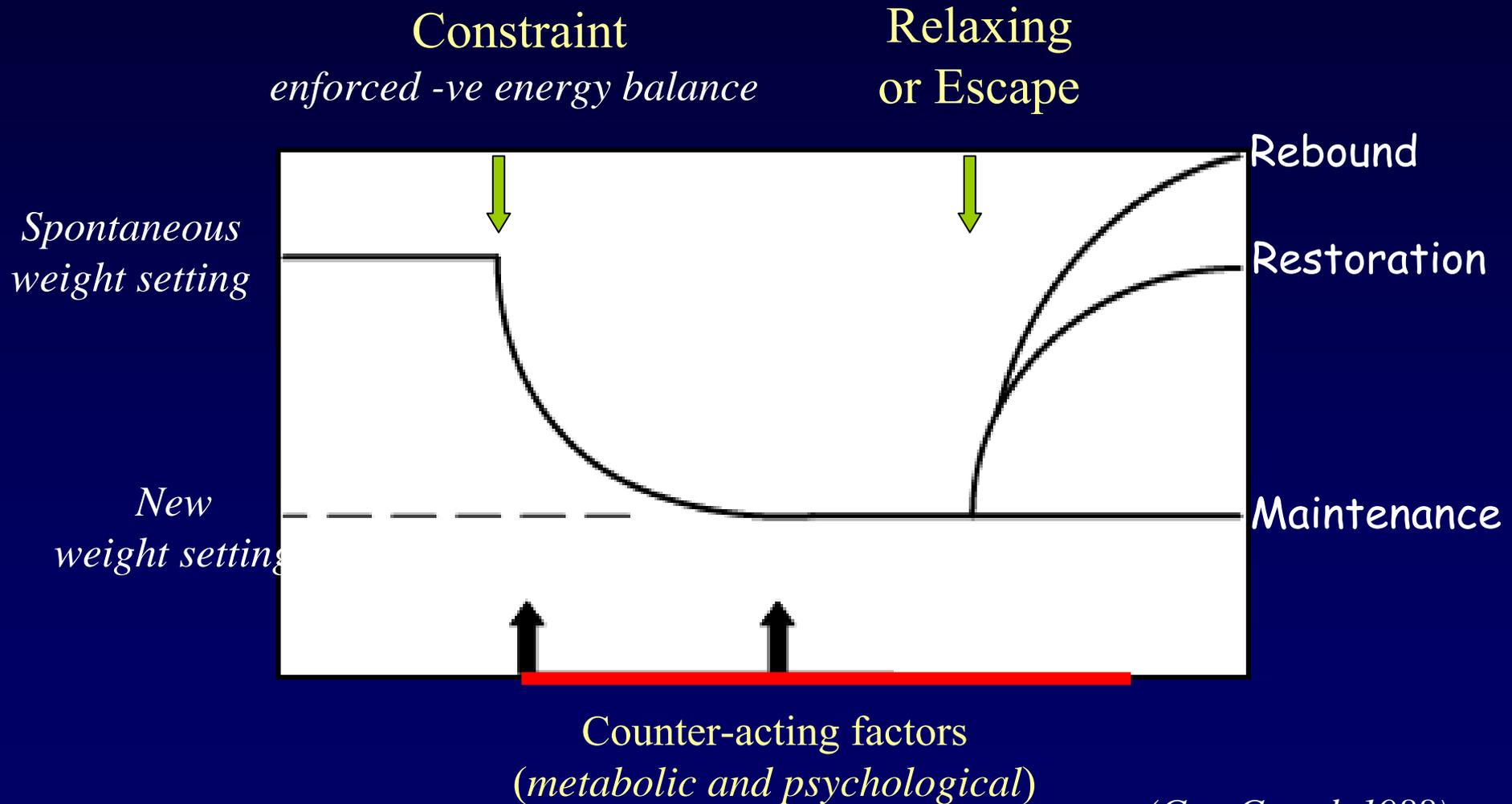
Obligatory ↓ Mass

Behavioral ↓ Activity

Regulatory ↓ Thermogenesis

500-800
kcal/day

Evolution of body weight in the 'treated' obese



(Guy-Grand, 1988)

The past :

Pre-1980 **Classification of thermogenic compounds**

Derek Miller (QEC, London University)

Hormones

Thyroid extracts

Oestrogens

Growth hormone

Glucagon

Gonadotropin

Synthetics

Uncouplers (DNP)

Anti-inflammatory

Vasodilators

Ouabain

Isocitrate

Foods

Amino acids

Liebig extract

Citrus extract

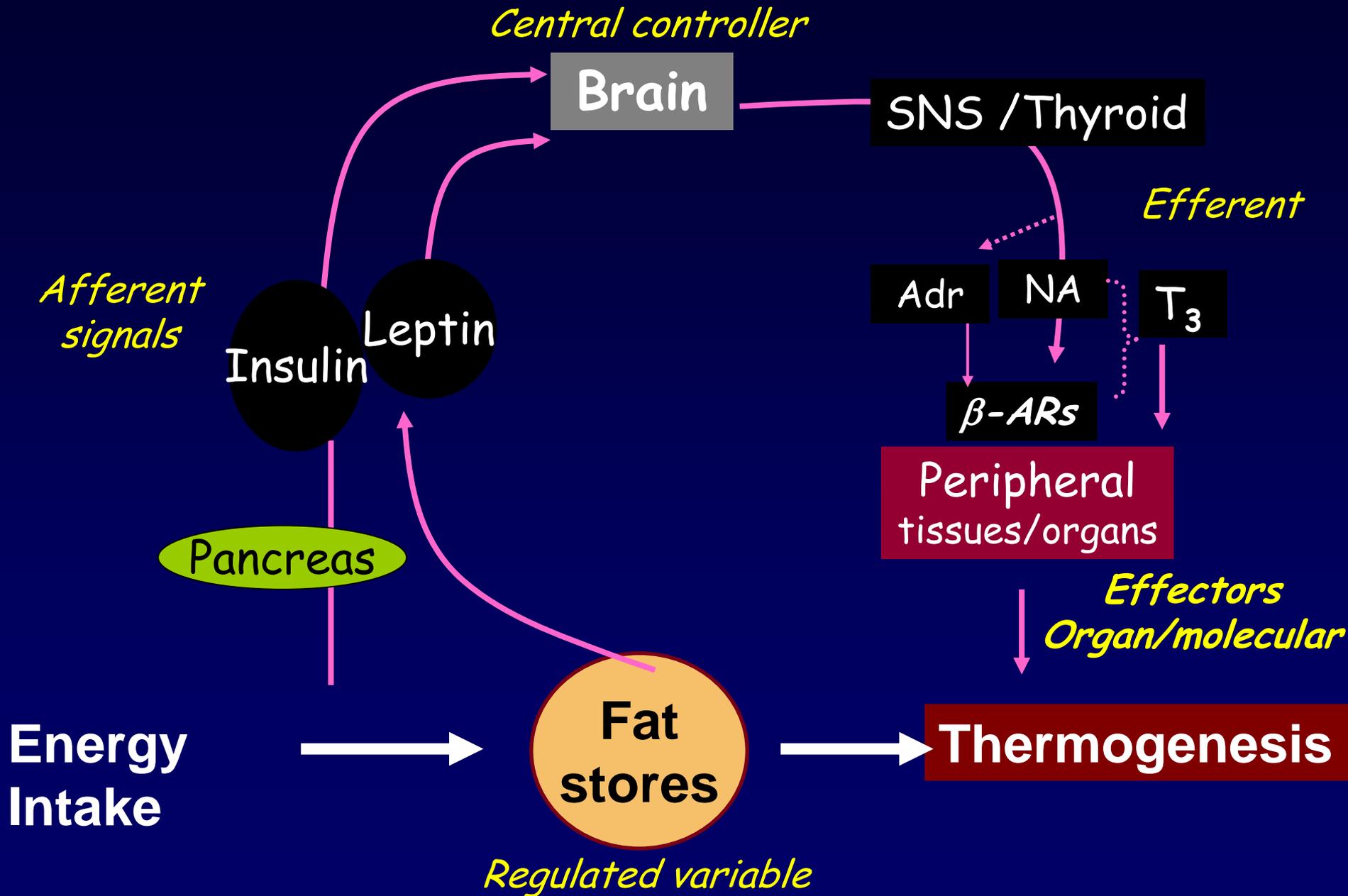
Caffeine

(Alcohol)

(Nicotine)

* Thermogenic drugs of everyday life

1980's : Neurohormonal control of thermogenesis



1980's

***Rationale underlying systematic search
for anti-obesity sympathomimetics***

↓ **Sympathetic Nervous System (SNS)**



Noradrenaline (NA)



Thermogenesis



Etiology

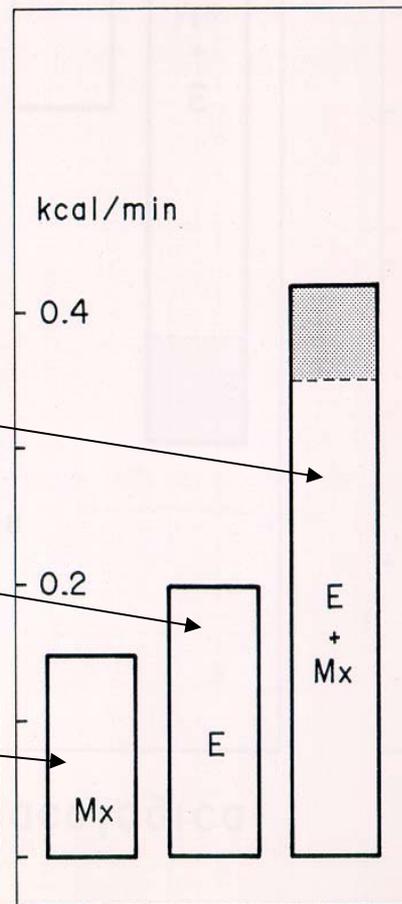
Treatment

**Susceptibility
to obesity**

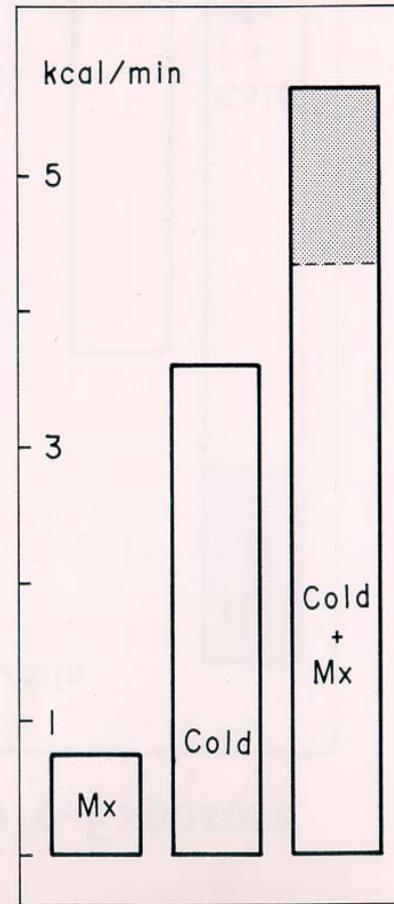
**Counteract efficacy of
hypocaloric regimens**

Synergistic interactions between methylxanthines (Mx) and stimuli of the SNS on thermogenesis in humans

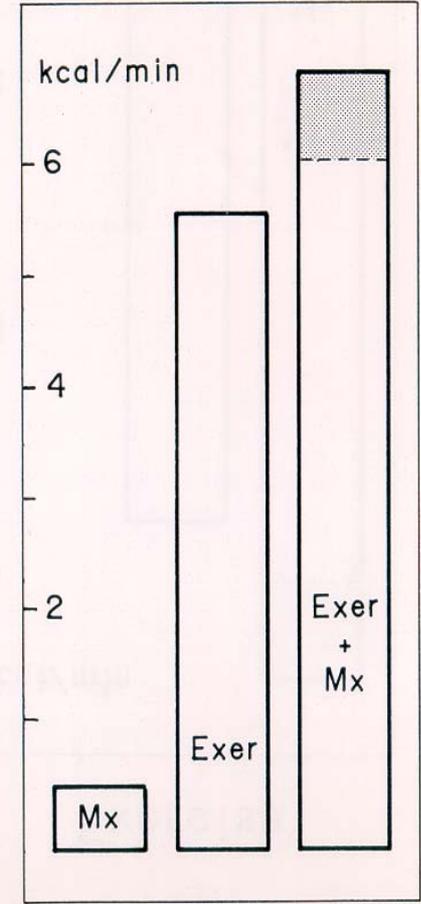
Pharmacological



Cold exposure



Exercise



Increase above
Basal metabolic rate
(BMR)

The Do-Do
pill

Ephedrine: 22 mg

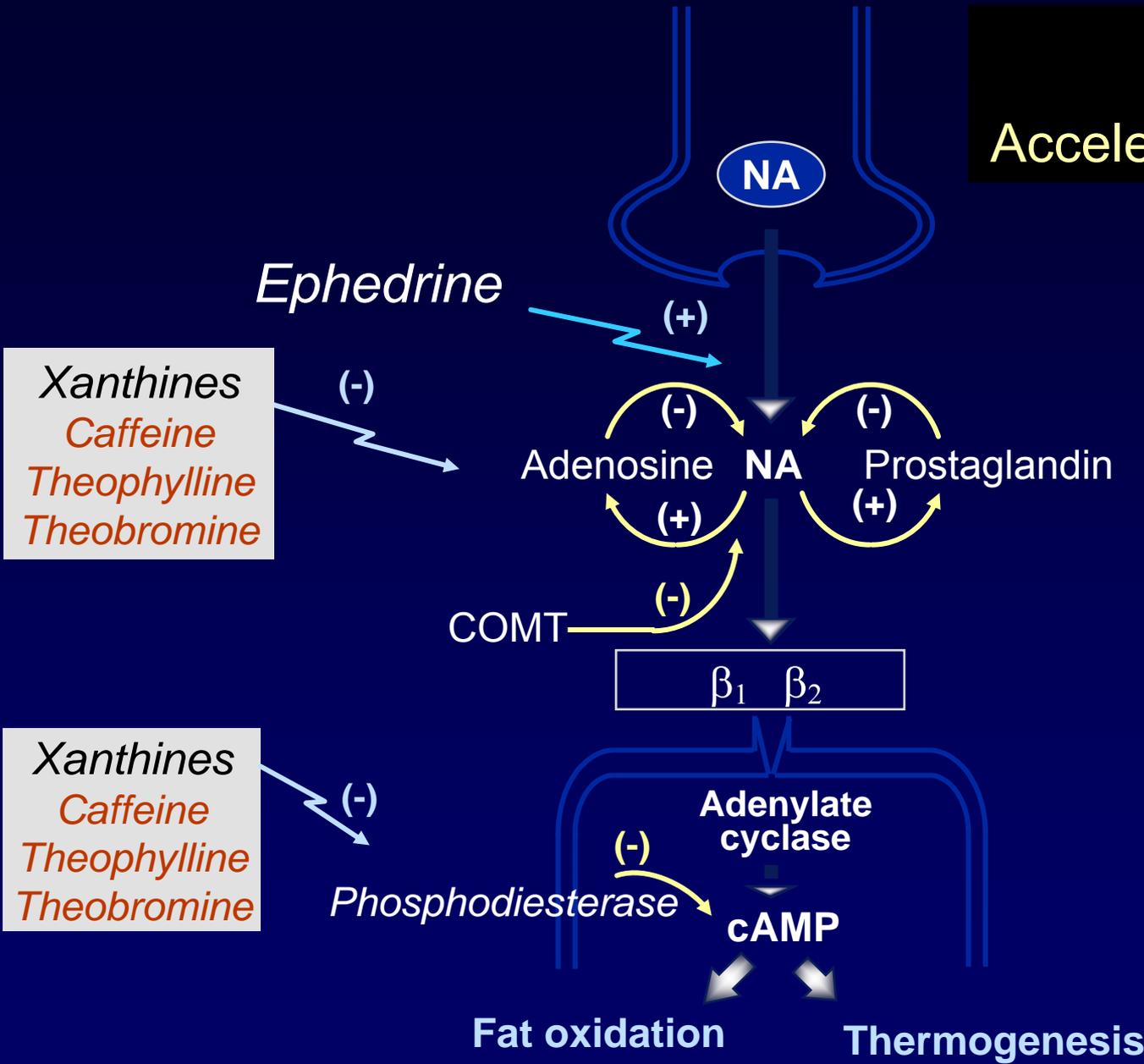
Caffeine : 50mg
Theophylline: 30mg

Dulloo & Miller (1986)

MacNaughton et al (1990)

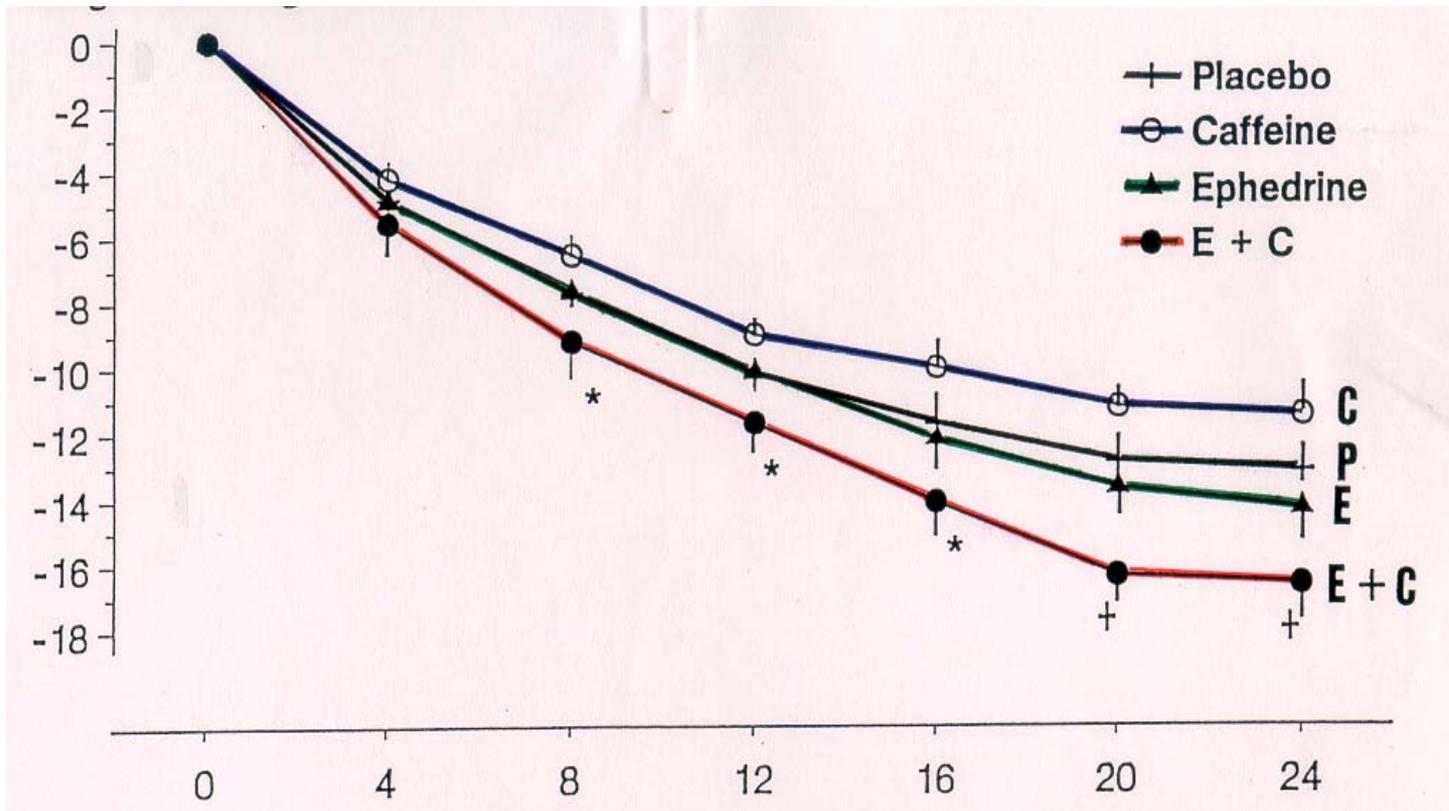
Chad & Quigley (1989)

Concept of Accelerators and Brakes



Greater efficacy of E+C than E or C in inducing weight loss on a hypocaloric regimen

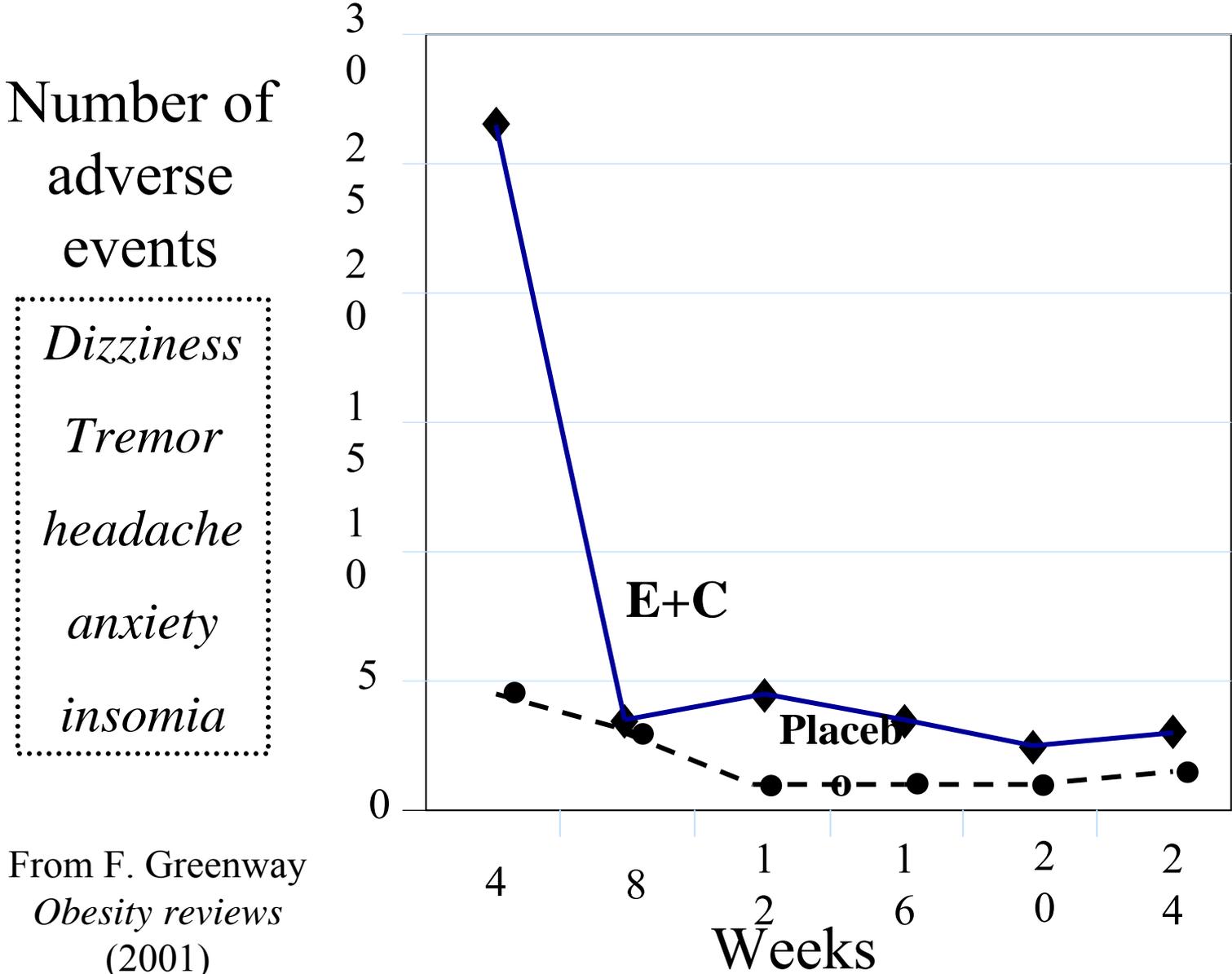
Weight loss
(kg)



Duration of treatment (weeks)

Astrup et al IJO (1992)

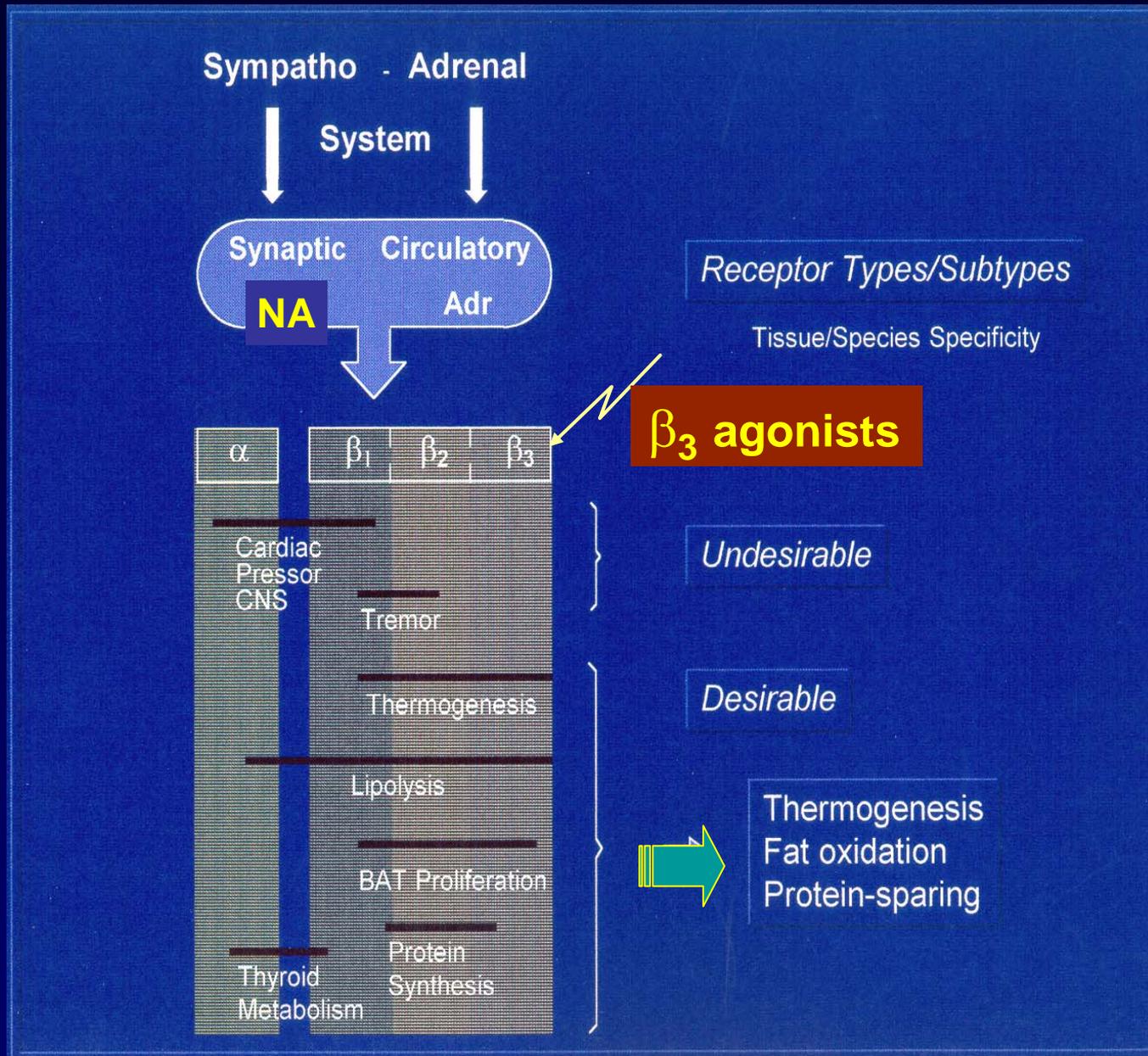
Side-effects : mild and transient



Ephedrine + Caffeine as thermogenic anti-obesity drug cocktail ?

- Issues of patentability for putting these 'old' drugs to a new purpose,
- Risks for hypertension, tachycardia and tremor associated with drugs that could be acting on classical (α_1 , β_1 and β_2) adrenoceptors among a broad spectrum of the population, many of whom may have unrecognized risk factors
- Belief that more selective, safer and more efficacious novel sympathomimetics in development by pharmaceutical companies would soon become available.

The pharmaceutical approach (1984-2000)



β_3 -agonists : where are we ?

- Very effective thermogenic anti-obesity and anti-diabetic agents in **rodents**
- In **humans**, failure to produce a compound with good efficacy, selectivity and pharmacokinetic properties suitable for the stimulation of the small numbers of β_3 - adrenoceptor

A vacuum filled

by potential thermogenic dietary food ingredients

Potential 'thermogenic' dietary/herbal ingredients

MA HUANG (*Ephedra sinica*) ephedrine + isomers



Coffee & Guarana Caffeine

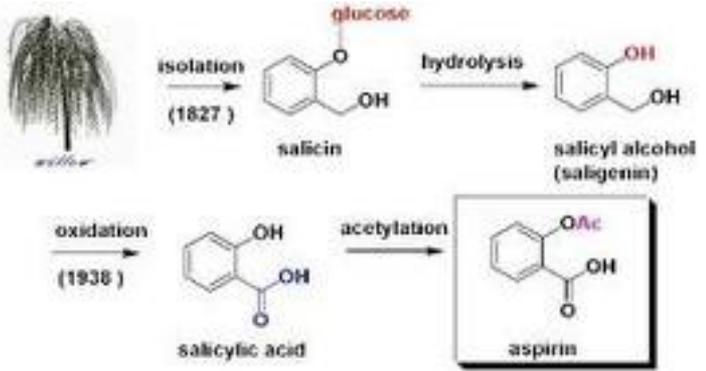


Coleus forskohlii forskoline:

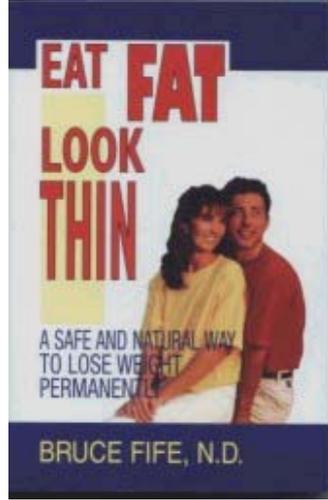


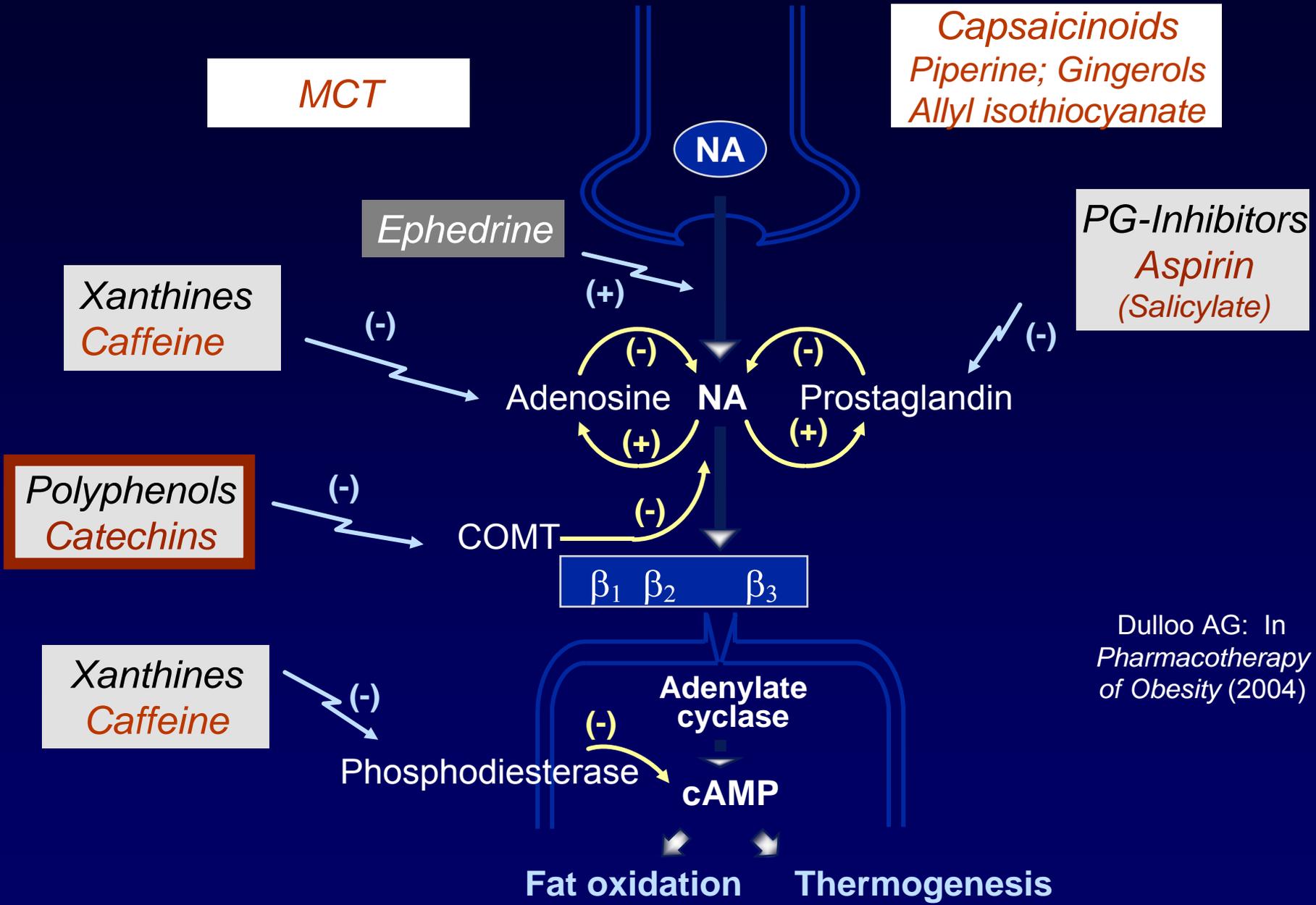
Green tea

Bark of Willow Aspirin



Coconut oil : MCT





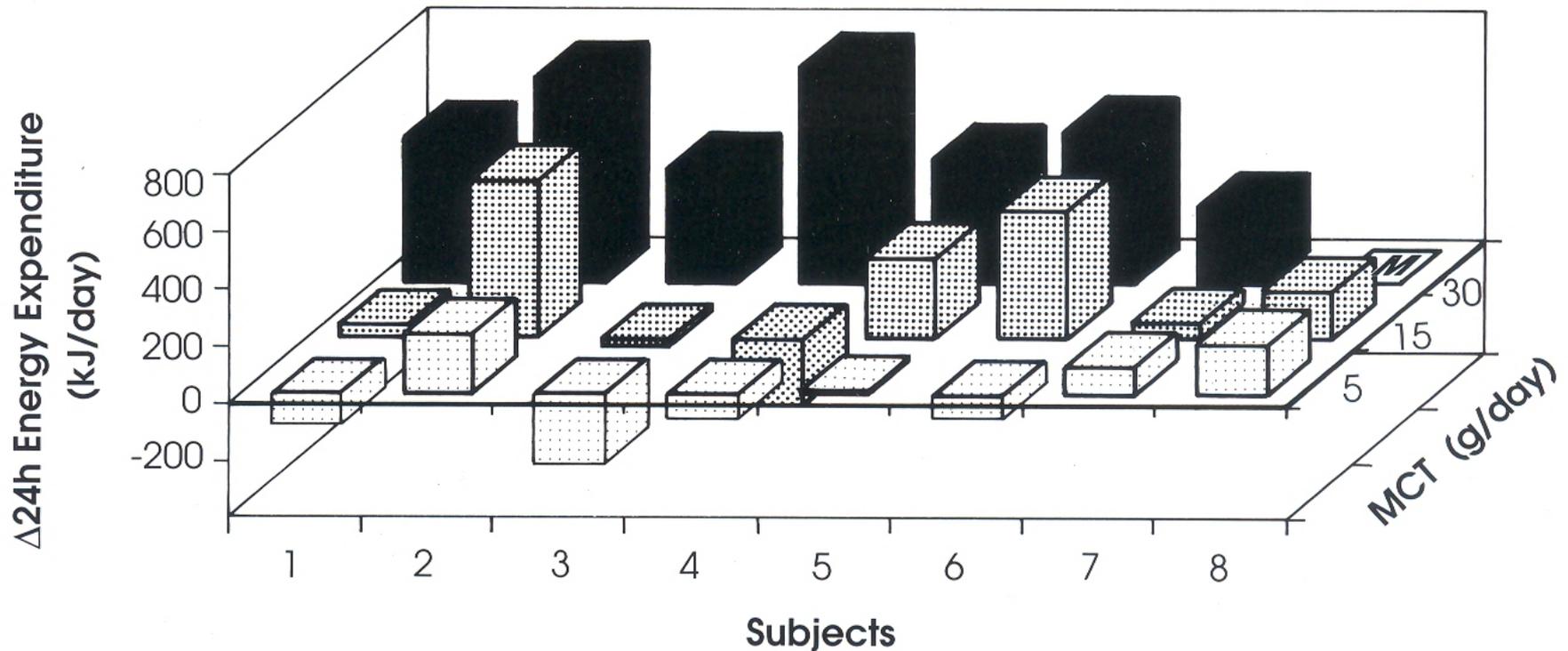
Dulloo AG: In
Pharmacotherapy
of Obesity (2004)

Increased energy expenditure (EE) in humans consuming high-fat diets richer in **MCT** (*substituting LCT*)

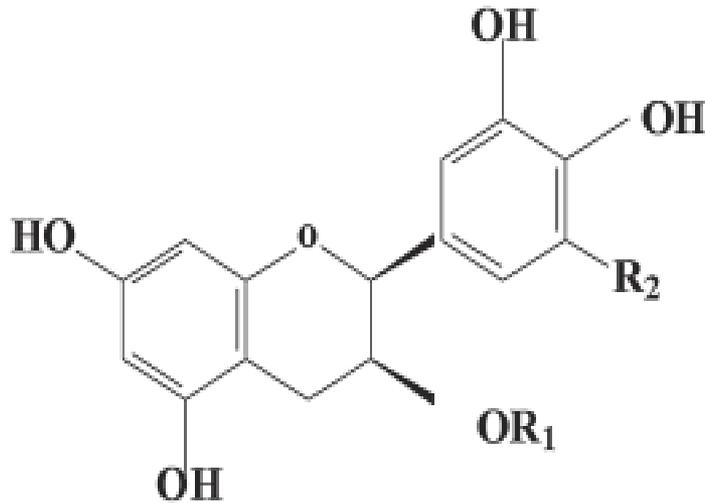
+ 5% daily EE associated with increased 24h urinary noradrenaline excretion



sympathetic activation of thermogenesis



Thé vert et polyphénols



Catechins (catechin-polyphenols)

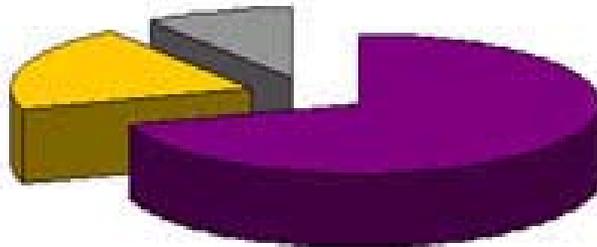
		R ₁	R ₂
Epigallocatechin gallate	EGCG	Gallate	OH
Epigallocatechin	EGC	H	OH
Epicatechin gallate	ECG	Gallate	H
Epicatechin	EC	H	H



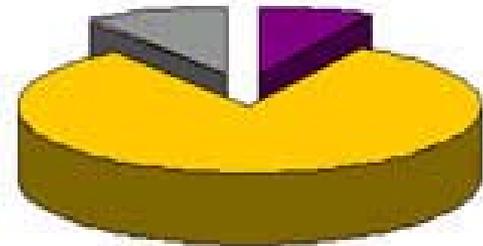
**CAMELLIA SINENSIS
(GREEN TEA EXTRACT)**

Total Flavonoids in Tea

Green Tea



Black Tea



Catechins
 Theaflavins & Thearubigins
 Flavonols



		R ₁	R ₂
Epigallocatechin gallate	EGCG	Gallate	OH
Epigallocatechin	EGC	H	OH
Epicatechin gallate	ECG	Gallate	H
Epicatechin	EC	H	H

Green tea extract rich in EGCG-catechins

Dulloo *et al.*, *Am J Clin Nutr* (1999), 70: 1040-5

Measurements in a room respirometer

24h energy expenditure, substrate oxidation
urinary catecholamines

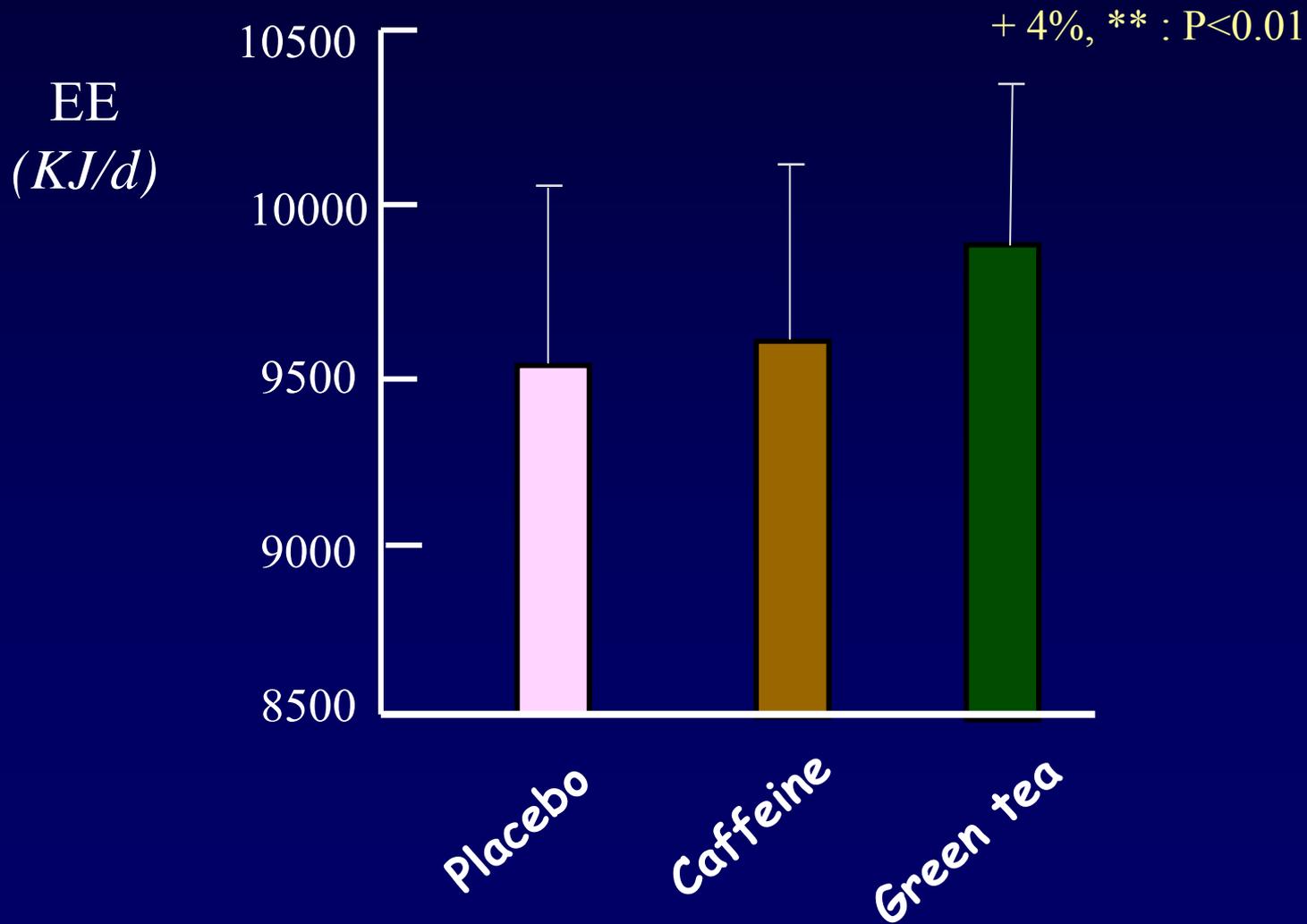
in 10 healthy men (normal weight to overweight)

in response to ingestion (3 x a day) of capsules containing either:

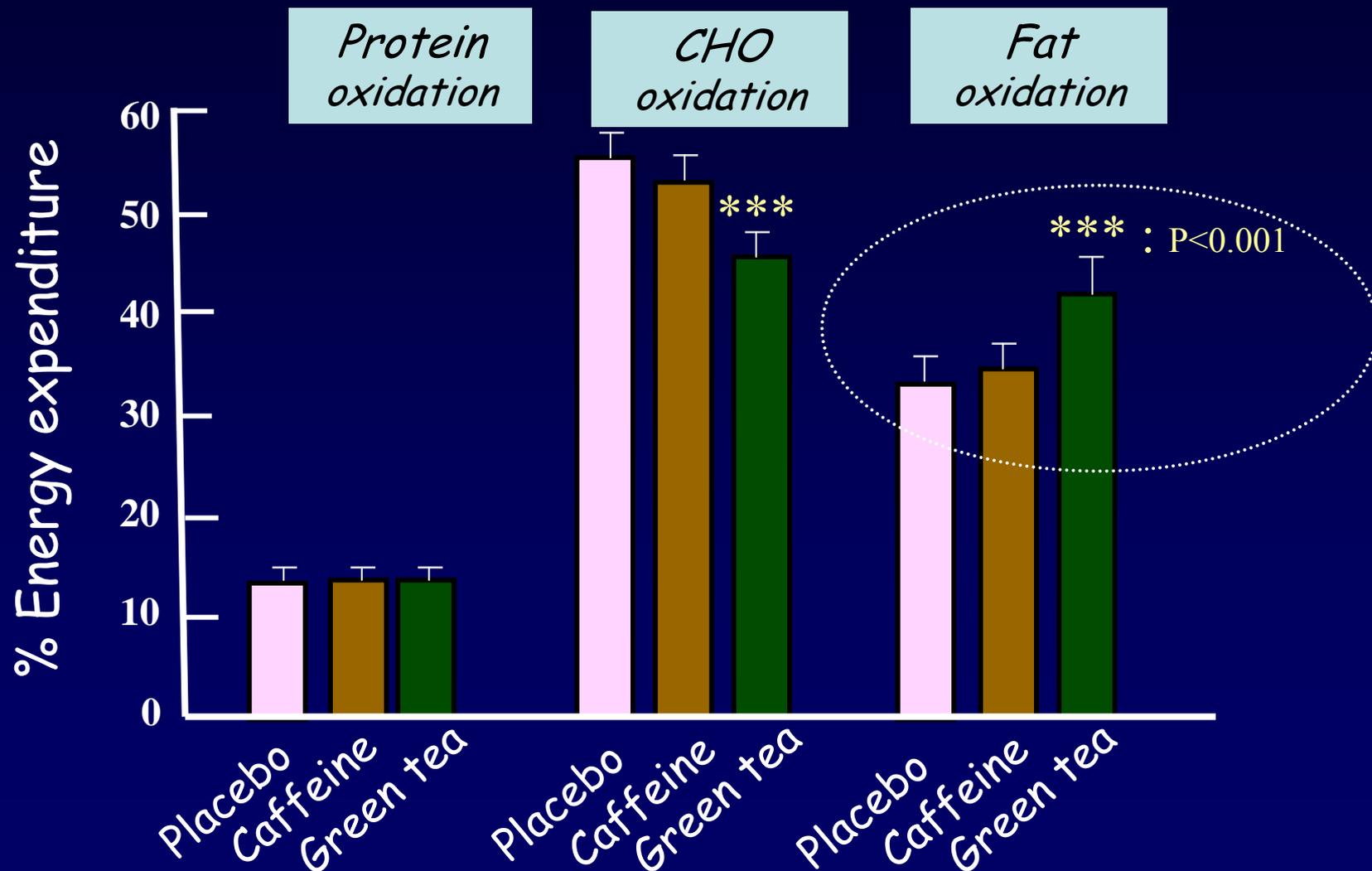
- Placebo
- A Green tea extract
(50 mg caffeine & 90 mg catechin polyphenols)
- 50 mg caffeine

Daily doses: 150 mg caffeine and 270 mg catechins

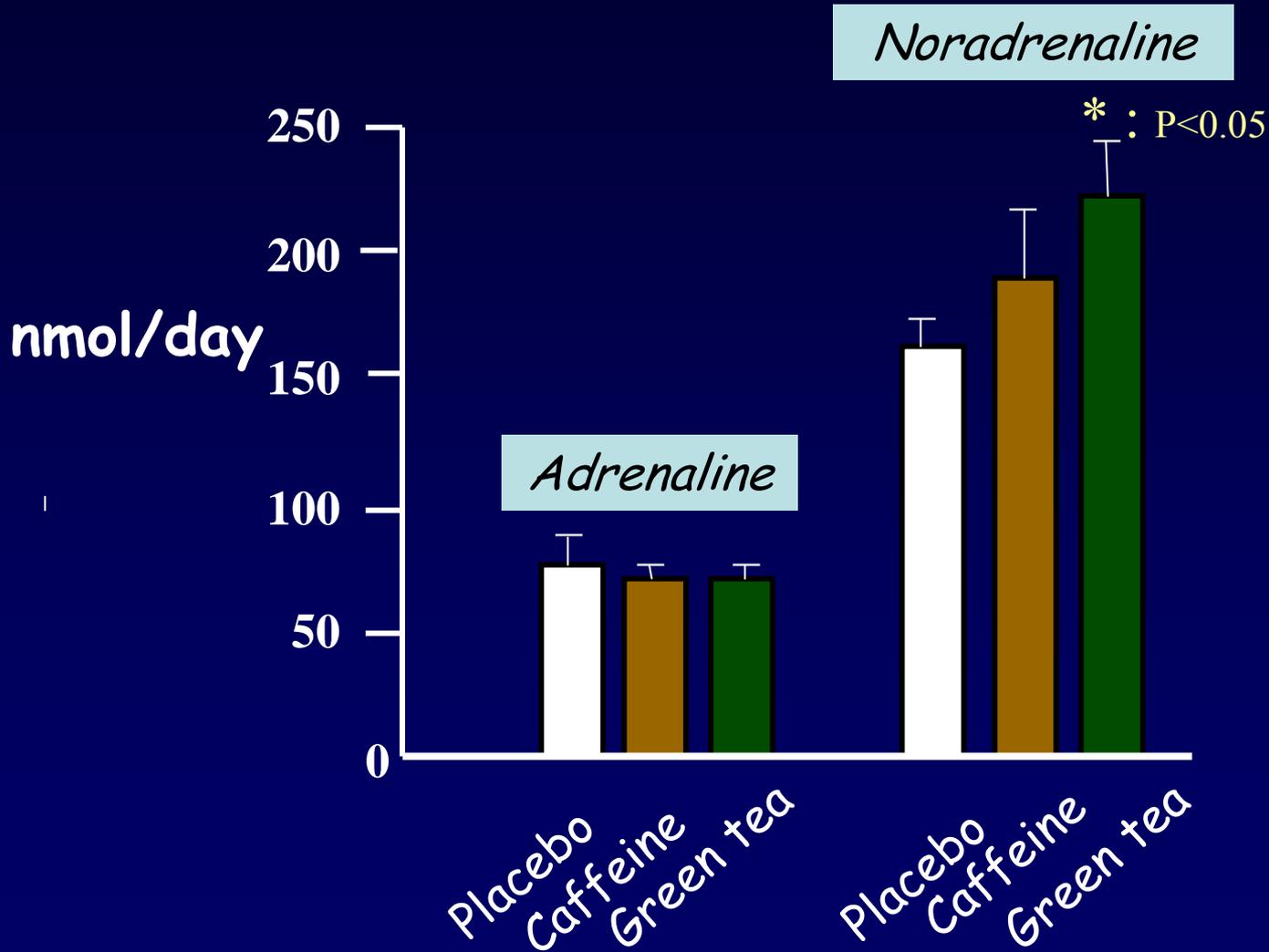
Elevated 24h energy expenditure (kJ) in response to green tea extract but not to caffeine alone



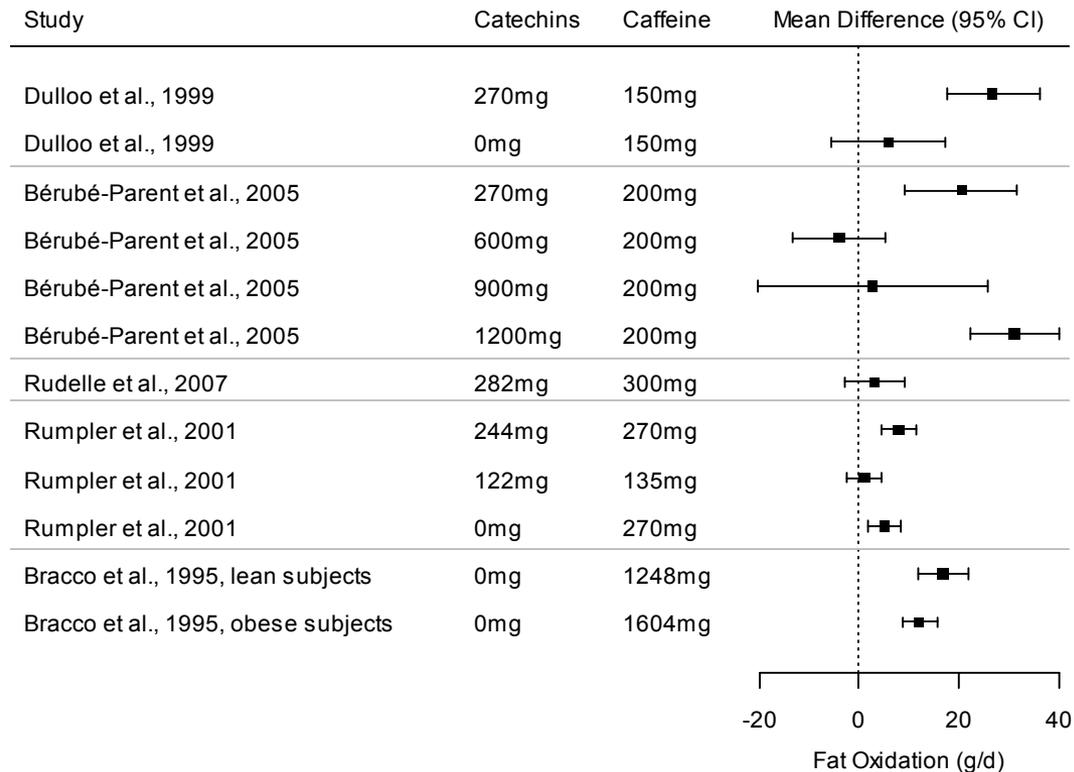
Elevated 24h lipid oxidation in response to green tea extract but not to caffeine alone



Elevated 24h urinary noradrenaline in response to green tea extract but not to caffeine alone

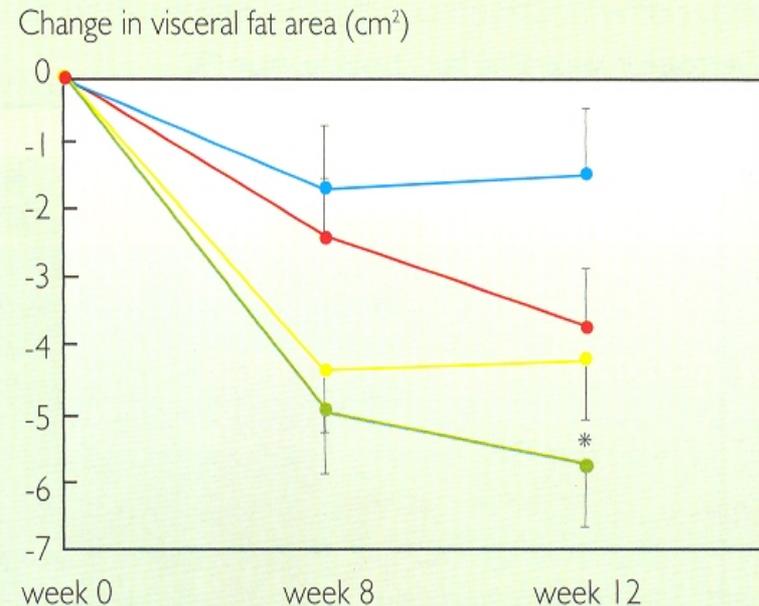
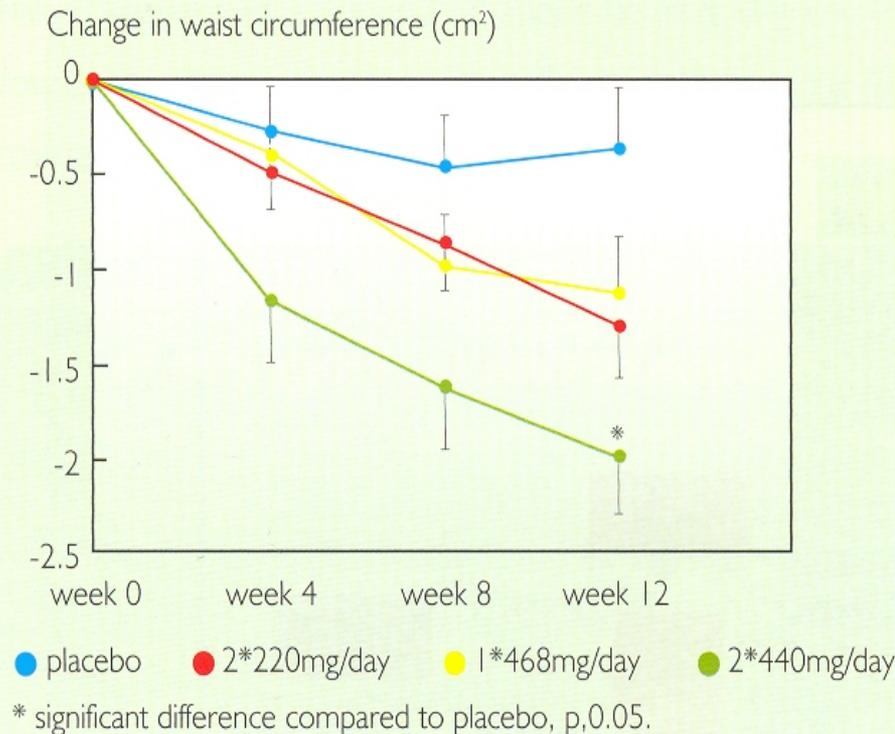


The effects of catechins and caffeine on fat oxidation: a meta-analysis



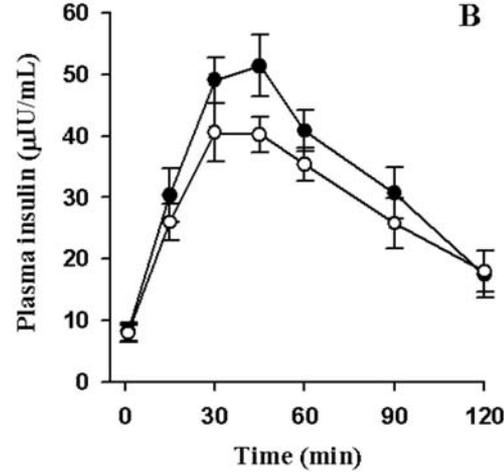
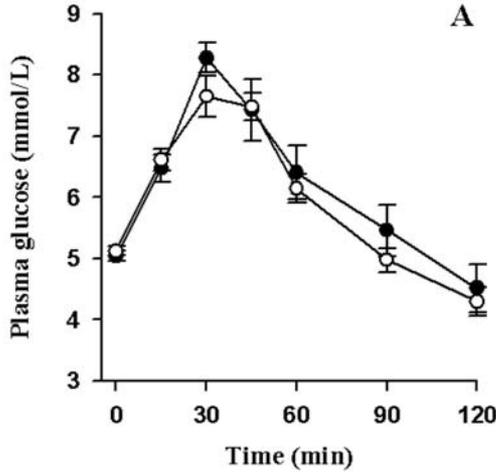
Hursel, Viechtbauer, Dulloo, Tremblay, Tappy, Rumpler, Westerterp-Plantenga
Obesity Reviews (2011, in press)

Long-term consumption of green tea rich in catechins is associated with altered body composition and lower abdominal (visceral) fat

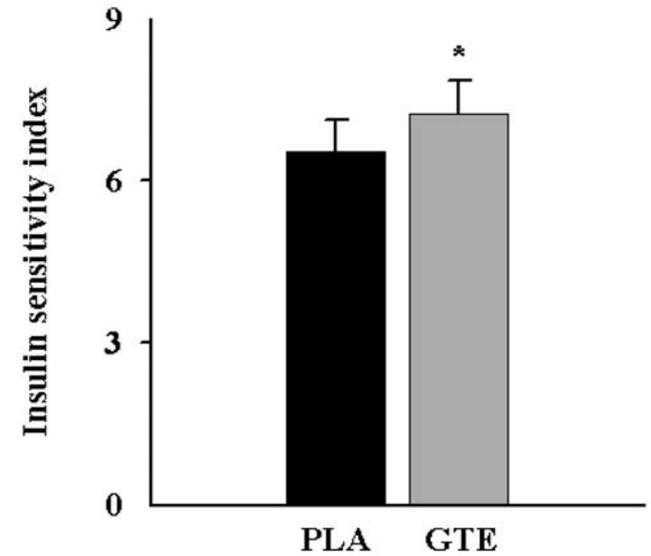
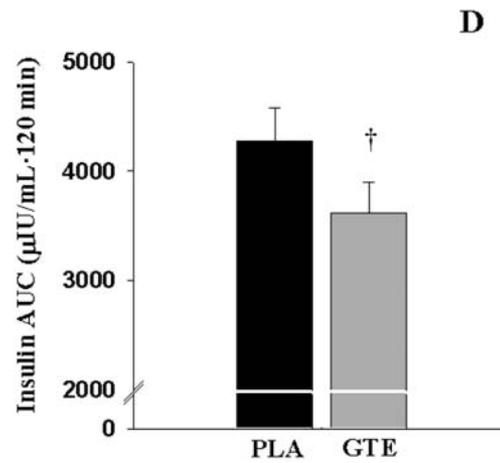
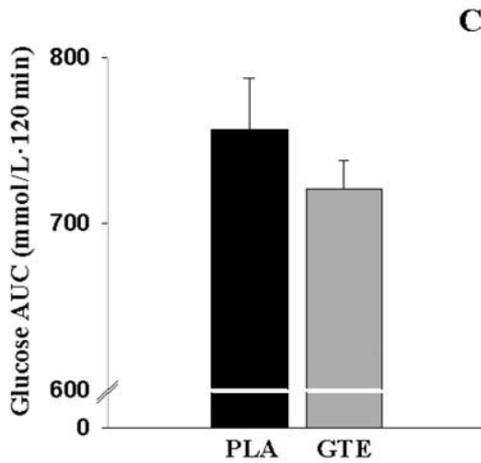


Green tea extract ingestion, fat oxidation & glucose tolerance in healthy humans

Venables M C et al. Am J Clin Nutr 2008;87:778-784



Green tea extract (GTE) (\circ)



Venables M C et al. Am J Clin Nutr 2008;87:778-784

Mechanisms of action at organ/ tissue level

catechins and caffeine
interact with sympathetically-released NA



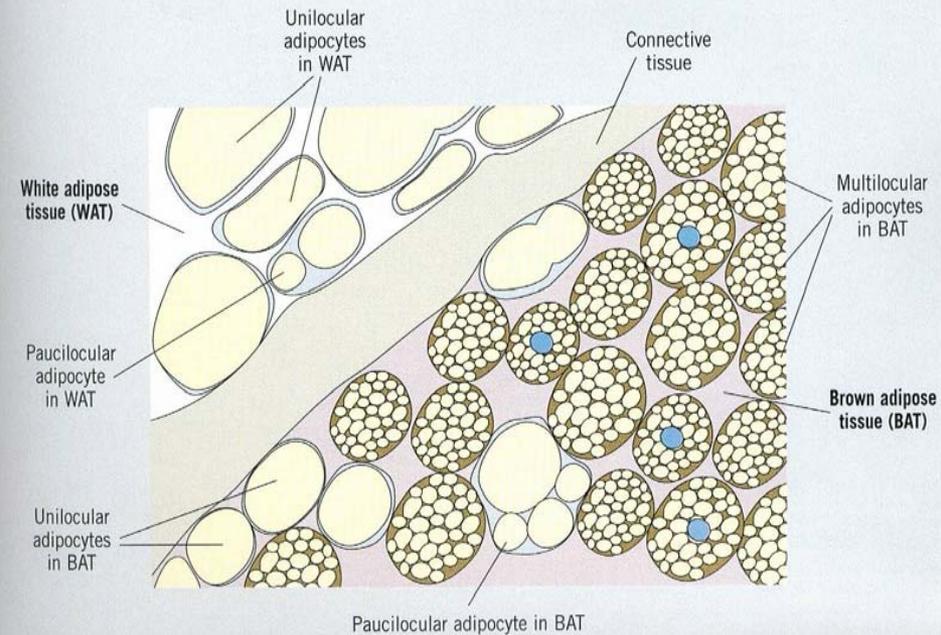
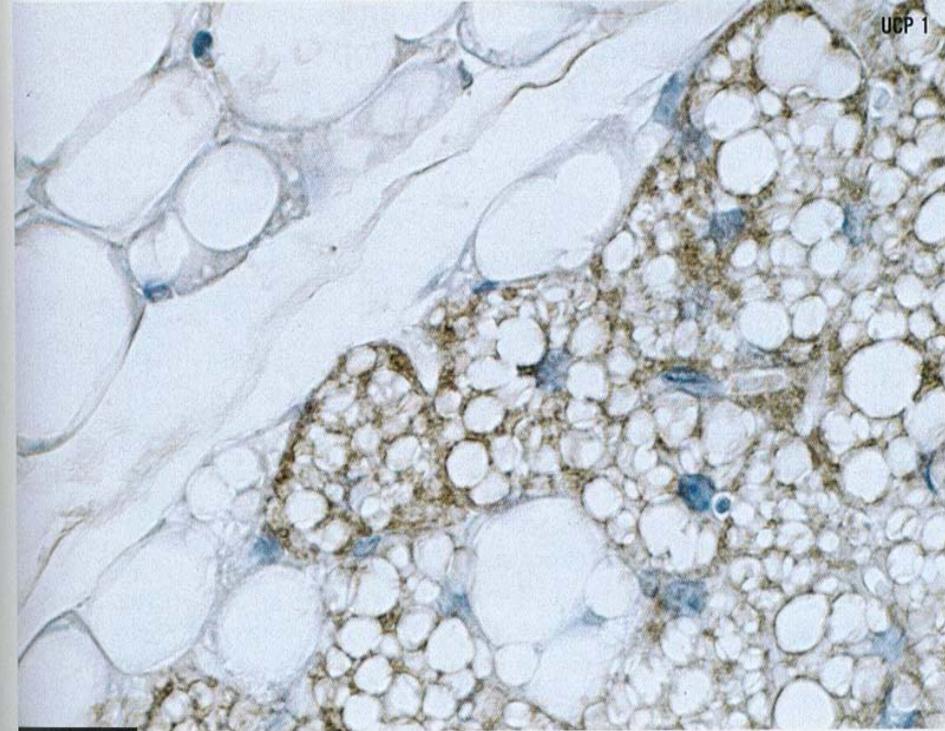
stimulate thermogenesis ?

Ex-vivo studies in highly sympathetically innervated
rat interscapular *brown adipose tissue fragments*

WAT & BAT

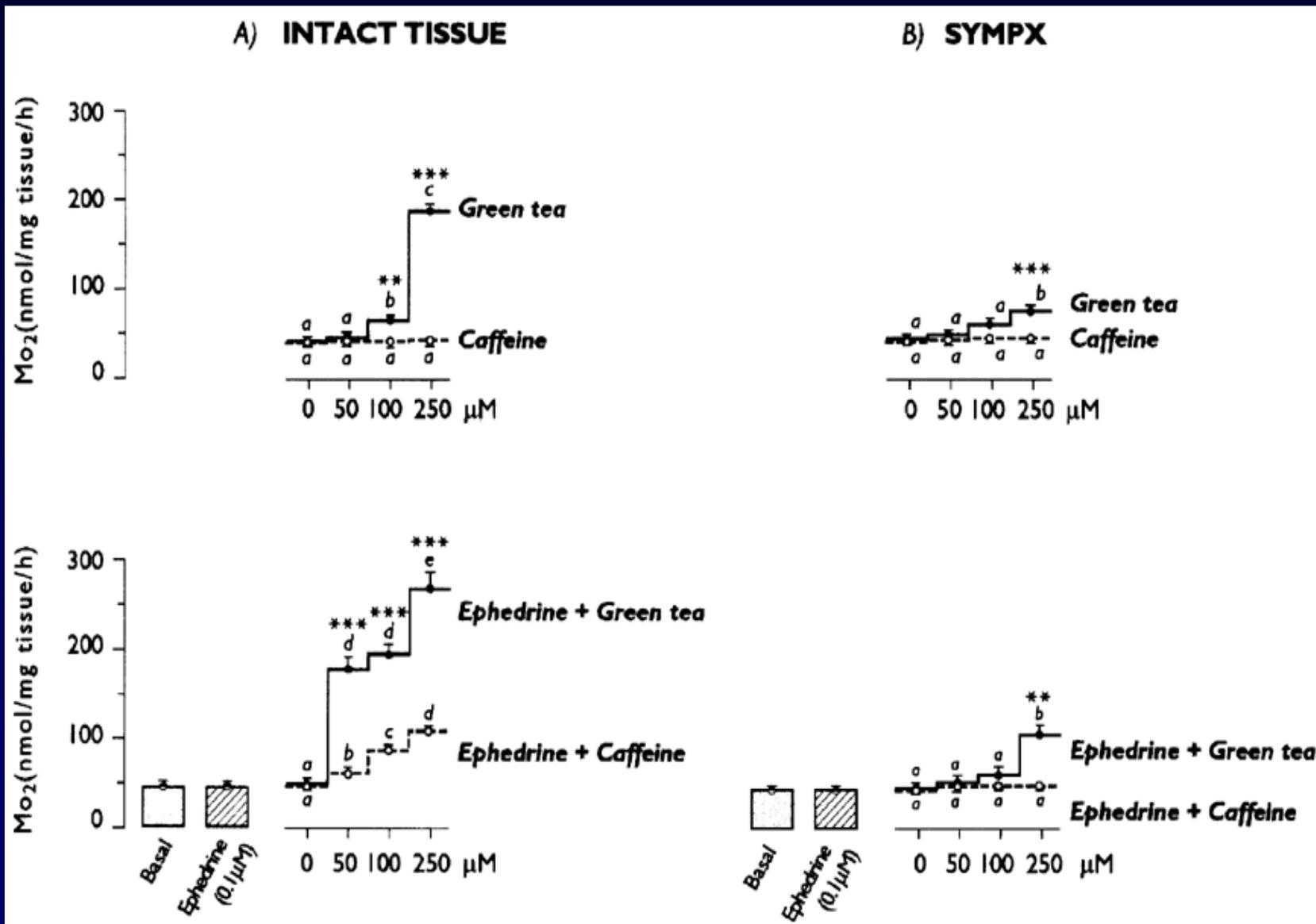
UCP-1 mitochondrial protein - brown

Cinti S. The adipose organ.
1999. Editrice Kurtis, Milano, Italy



Respiration rates (MO₂) of rat brown adipose tissue

Dulloo, Seydoux,.. Girardier *Int J Obesity* (2000) 24(2):252-8.

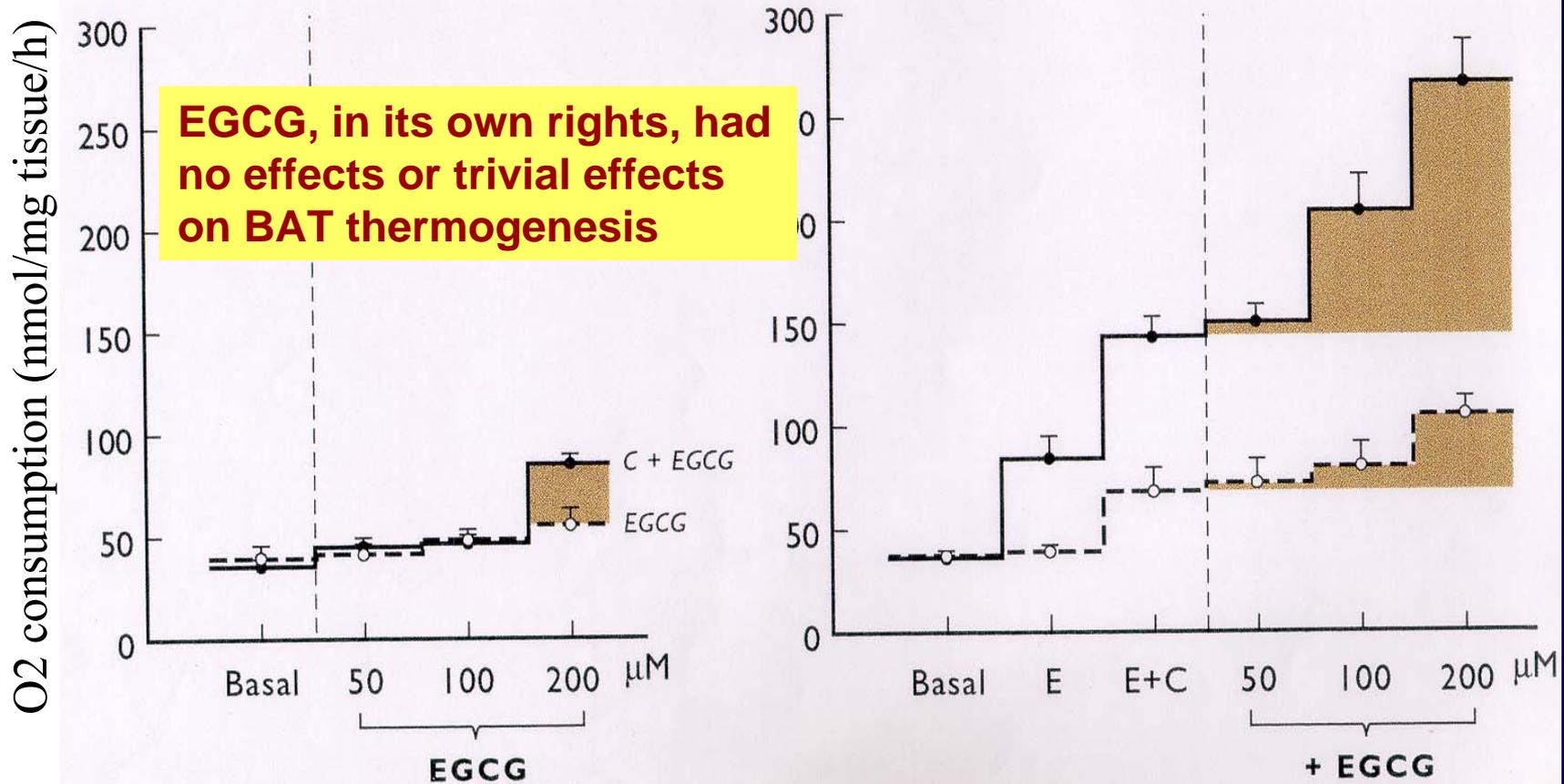


* $P < 0.05$; ** $P < 0.01$; *** $P < 0.001$.

Synergistic interactions between EGCG and caffeine on brown adipose tissue thermogenesis in vitro

Unstimulated

Stimulated with ephedrine (E)



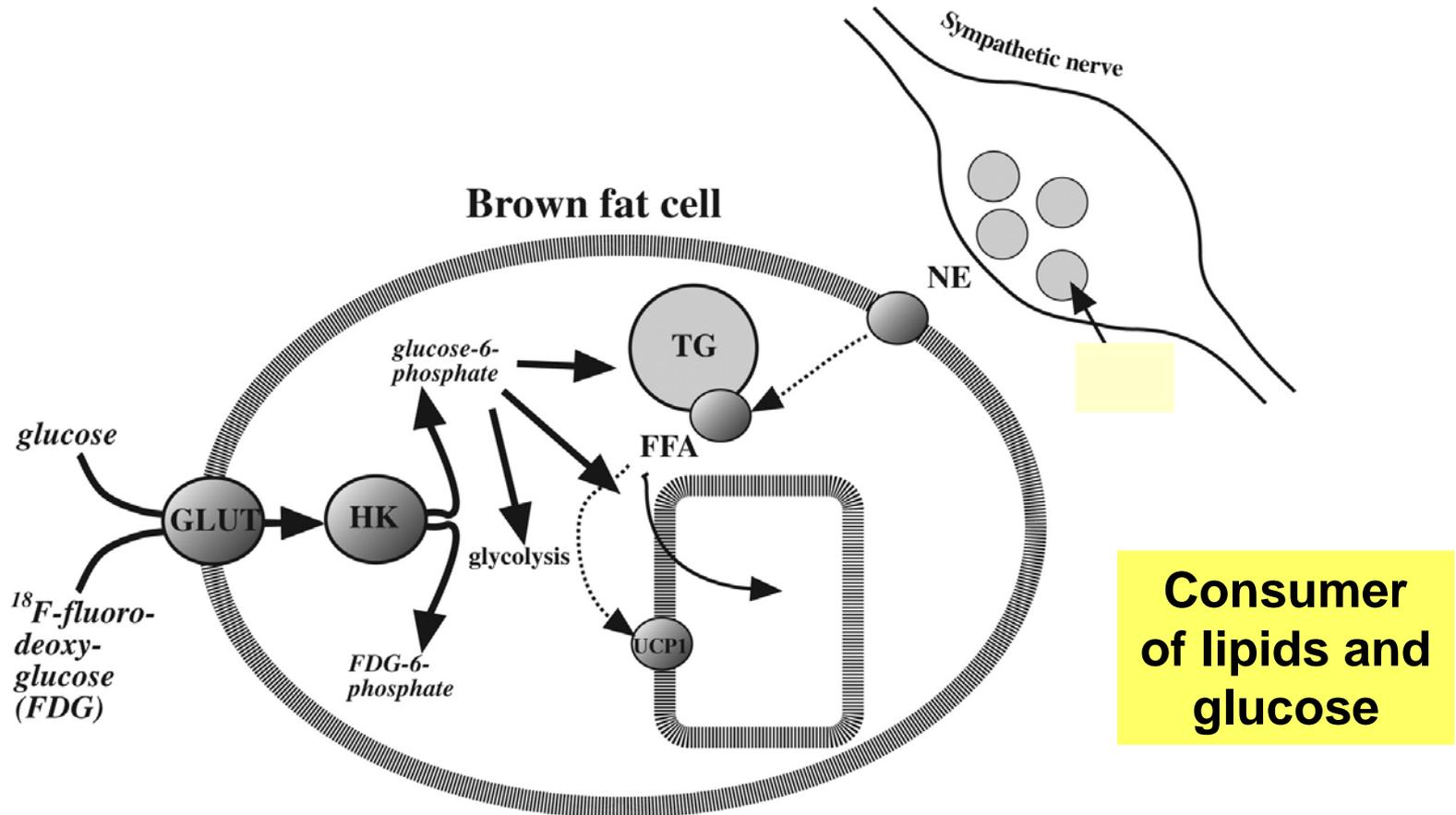
Unexpected evidence for active brown adipose tissue in adult humans

Jan Nedergaard, Tore Bengtsson, and Barbara Cannon

***Am J Physiol Endocrinol Metab* 293: E444-E452, (2007)**

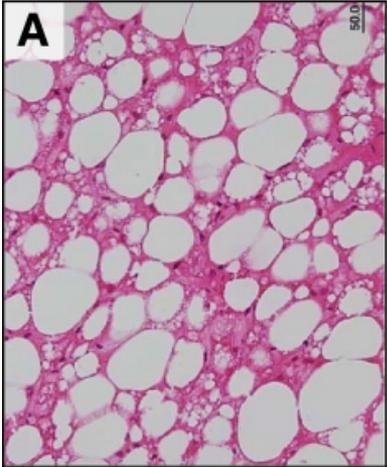
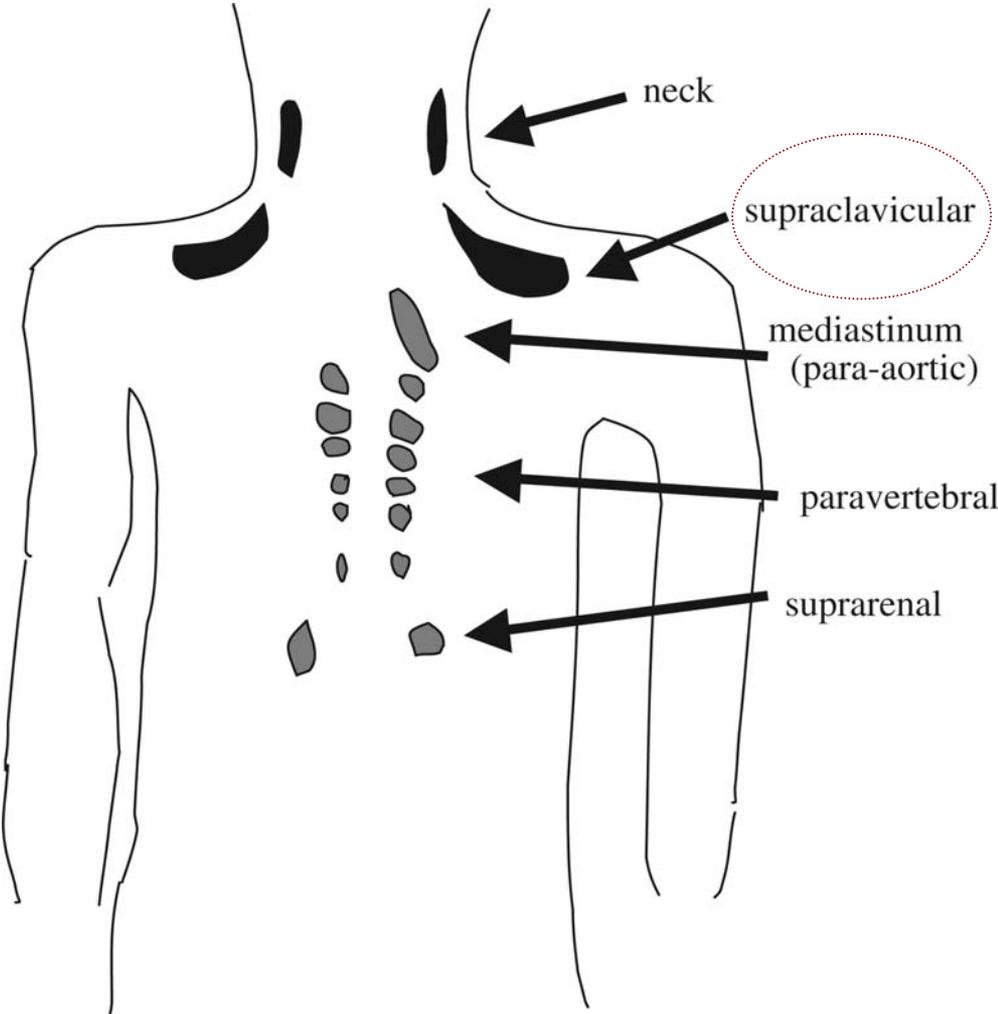


2-[¹⁸F]fluoro-2-deoxy-glucose (FDG) uptake in brown fat cells

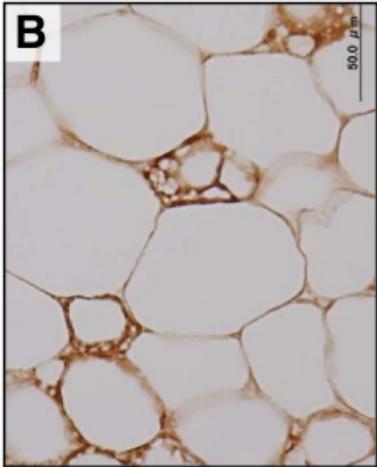


Nedergaard, J. et al. Am J Physiol Endocrinol Metab 293: E444-E452 2007;
doi:10.1152/ajpendo.00691.2006

Sites of FDG uptake corresponding to brown adipose tissue in adult humans



Stained with Hematoxylin and eosin



Stained with anti-serum against UCP1

Functional brown adipose tissue in adult humans

Cold-Activated Brown Adipose Tissue in Healthy Men

van Marken Lichtenbelt et al. *NEJM* (2009) 15: 1500-1508

Identification and Importance of Brown Adipose Tissue in Adult Humans

Cypess et al. *NEJM* (2009) 15: 1509-1517

Functional Brown Adipose Tissue in Healthy Adults

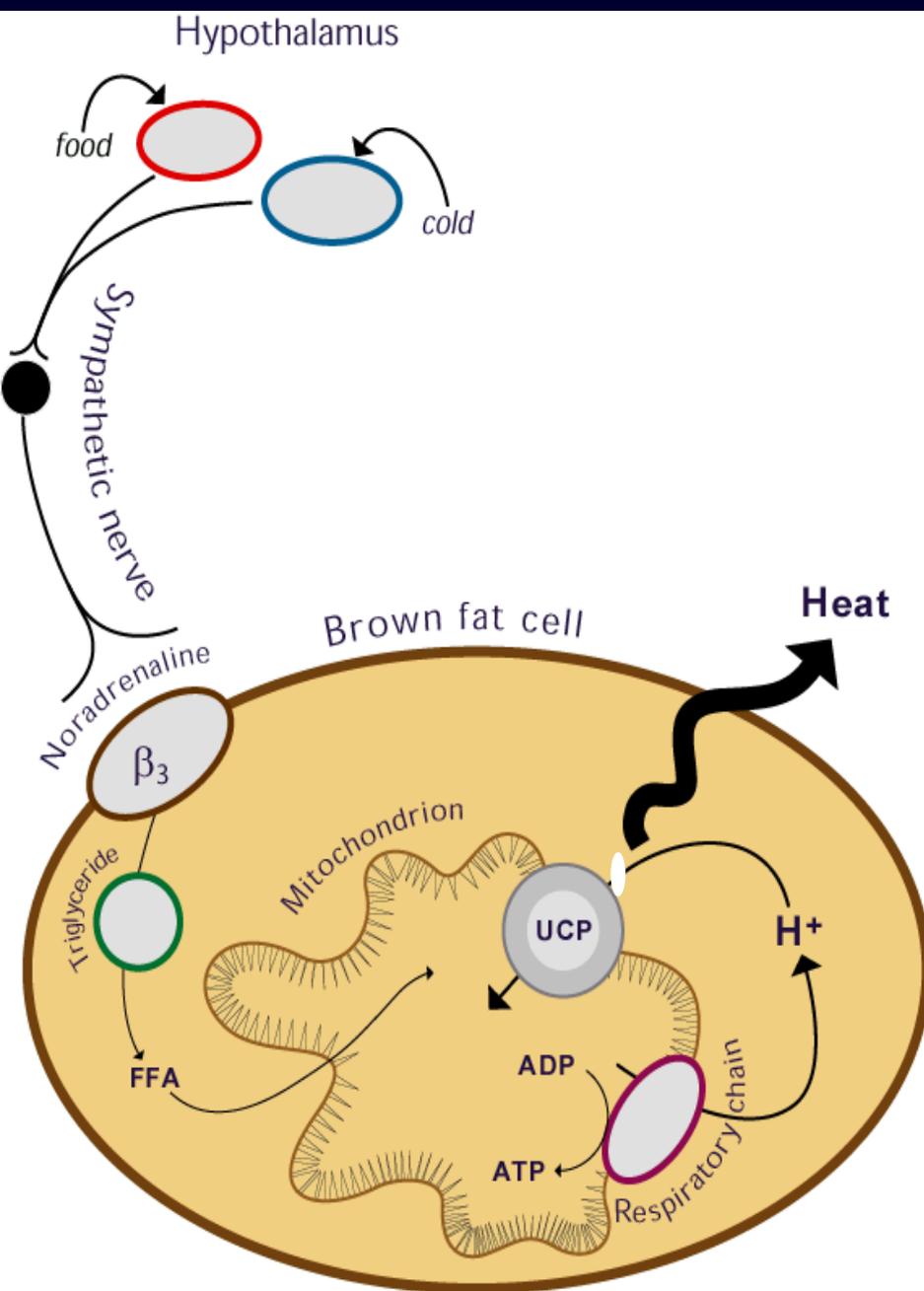
Virtanen et al. *NEJM* (2009) 15: 1518-1525

The presence of UCP1 demonstrates that metabolically active adipose tissue in the neck of adult humans truly represents brown adipose tissue.

Zingaretti et al. *FASEB J.* (2009) May 5. [Epub ahead of print]

High Incidence of Metabolically Active Brown Adipose Tissue in Healthy Adult Humans: Effects of Cold Exposure and Adiposity.

Saito M et al. *Diabetes.* (2009) Apr 28. [Epub ahead of print]



**Brown adipose tissue:
The safest target for
weight control
in adult humans !**

But β_3 - agonists are ineffective
in humans

Need to bypass
adrenoceptor system !

Category	Classes	Major Food Sources
Phenolic acids	<ul style="list-style-type: none"> • Ferulic acid • Caffeic acid (Chlorogenic acid) • Condensed tannins • Hydrolyzable tannins: (Gallotannins, Ellagitannins) 	<p>Dietary fiber – hemicelluloses Many fruits and vegetables, coffee</p> <p>Mango fruit</p> <p>Blackberries, raspberries, strawberries, wine, brandy aged in oak barrels</p>
Flavonoids	<ul style="list-style-type: none"> • Flavones • Flavonols (Quercetin) • Flavanols: (Catechins) • Flavanones (Hesperetin) • Isoflavones (Genistein) • Anthocyanins (Cyanidin) • Proanthocyanidins 	<p>Sweet red pepper, celery</p> <p>Tea, onions, many fruits & vegetables</p> <p>Green tea, chocolate, cocoa</p> <p>Oranges, citrus fruits</p> <p>Soybeans, soy protein-containing foods</p> <p>Red fruits: cherries, plums, strawberries, raspberries, blackberries, grapes, red and black currants</p> <p>Apples, pears, grapes, red wine, tea</p>
Lignans	<ul style="list-style-type: none"> • Enterodiol 	<p>Flaxseed, flaxseed oil</p>
Stilbenes	<ul style="list-style-type: none"> • Resveratrol 	<p>Red wine</p>

Adapted from: Scalbert and Williamson, 2000

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