

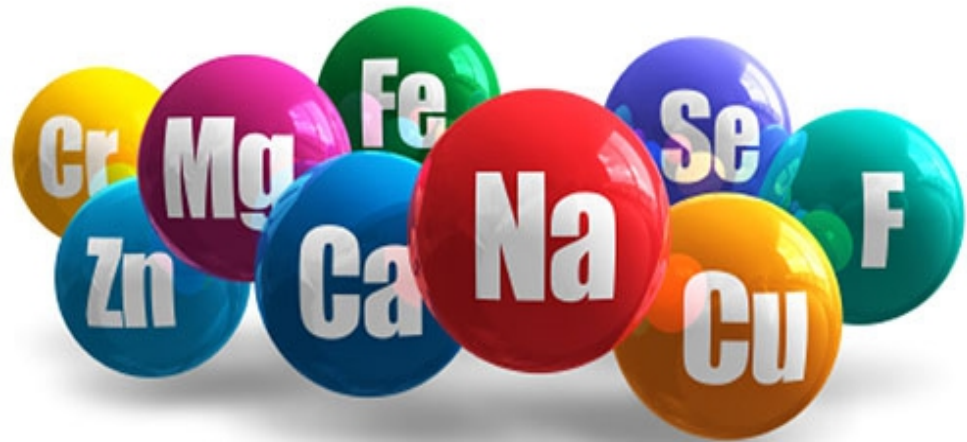
MACRO-MINERALS

What Are Minerals?

- Inorganic elements essential to the nutrition of humans
- 14 minerals are essential to body function
 - Play several key roles in overall health and well being
 - Help chemical reactions take place in cells
 - Help muscles contract
 - Keep the heart beating
- Two groups
 - Major minerals
 - Trace minerals

WHAT ARE MINERALS?

- Major minerals
 - Need to consume > 100 milligrams per day
 - At least 5 grams of the mineral in the body
 - Calcium, sodium, potassium, chloride, phosphorus, magnesium, and sulfur



Minerals

Very Important Roles in overall health and well-being

- Assist in **Chemical Reactions** in Cells
- Crucial to the **Immune System** Function
- **Fluid Balance**
- Nutrient **Transport** into Cells
- Help **Skeletal Muscle** Contract
- Maintain **Heart Beat!**



Two Groups:

Major and **Trace** Minerals

Major Minerals (macrominerals)

Need more than 100 mg/day.

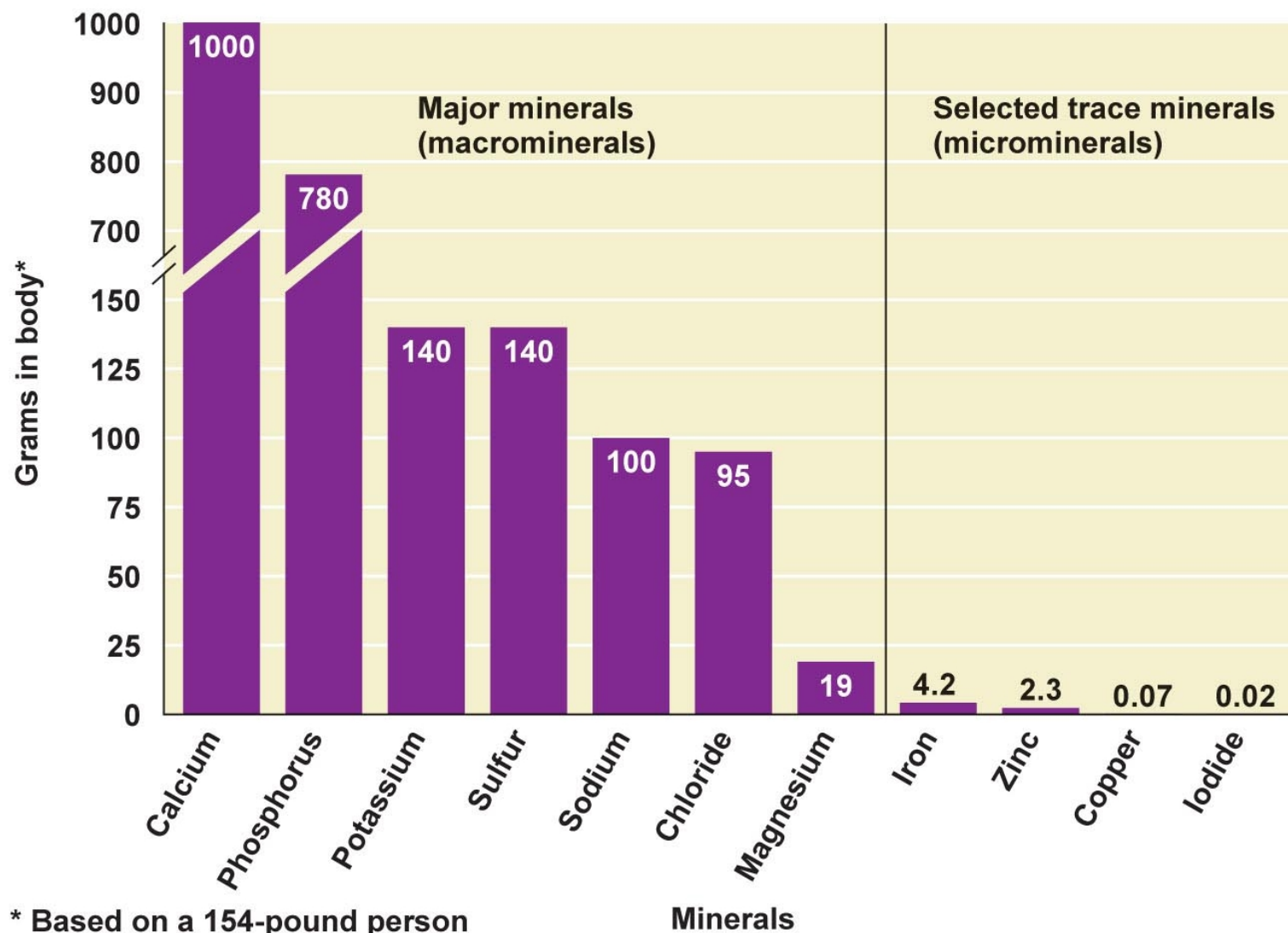
Min of 5 grams in the body.

The major minerals are the *6 dietary minerals* your body needs in the largest amounts.

These Include:

- Calcium
- Phosphorus
- Potassium
- Sulfur
- Sodium
- Chloride
- Magnesium

The Minerals in Your Body



Minerals

- Do not contain carbon
- Are most often found
 - As individual ions
 - Inorganic compounds

- › Remain intact during digestion
- › Generally do not change shape or structure when performing biological functions
- › Most minerals absorbed from the diet are in the form of water-soluble salts
- › Are not destroyed by heat, acid, oxygen, or ultraviolet light
- › Mineral bioavailability: Degree to which a nutrient from food is absorbed and utilized in the body

Bioavailability

- Degree the nutrient from food is absorbed and utilized in the body
- Nutritional Status and Competing Minerals in GI tract. can affect absorption.

Other Nutrients can Improve Bioavailability.

- Vitamin **C** enhances **iron** absorption.
- Vitamin **D** enhances **calcium** absorption.
- **Animal Protein** enhances **zinc** absorption.

Mineral Bioavailability

Table 12.1

Factors That Affect the Bioavailability of Minerals

Factors That Increase Bioavailability

Deficiency in a mineral increases absorption

Cooking increases the bioavailability of minerals in legumes

Vitamin C increases the absorption of some minerals such as iron

Vitamin D increases the absorption of calcium, phosphorus, and magnesium

Factors That Reduce Bioavailability

Binders, such as oxalates found in some vegetables

Phytates found in grains

Polyphenols in tea and coffee

Supplementation of single minerals affects absorption of competing minerals

Mineral Functions

- Minerals work together to perform important functions in the body
 - Fluid and electrolyte balance
 - Blood formation
 - Building healthy bones
 - Maintaining a healthy immune system

Minerals Help Maintain Fluid Balance

- › Minerals play a key role in fluid balance in the cells
 - Extracellular minerals – sodium and chloride
 - Intracellular mineral – potassium with the help of calcium, magnesium, and sulfur

Mineral Participate as Cofactors

- **Cofactor** – substance that helps catalyze a reaction
- **Minerals serve as cofactors in**
 - Antioxidant systems
 - Energy production
 - Muscle contraction
 - Nerve transmission

Minerals Make Up Bones and Teeth

- › **Minerals make up the crystalline structure (hydroxyapatite) that gives strength to bones and teeth**
 - **Major minerals**
 - › Calcium, phosphorus, and magnesium
 - **Trace mineral**
 - › Flouride



Minerals Can Be Toxic

- If ingested in high amounts, minerals can be toxic; however, mineral toxicity is rare
- Toxicity most often seen with
 - Large amounts of supplements
 - Certain conditions that interfere with the body's adaptive abilities
- Toxicity not generally seen from excess dietary intake




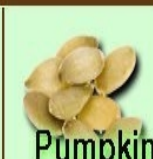



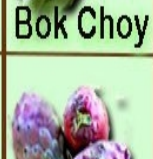
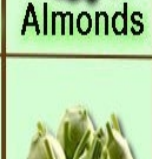




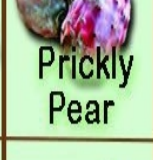
















1. Calcium (Ca^{2+})

- **Most abundant mineral** in body!
- Divalent **Cation** (has a + 2!)
- 99% of body's Ca^{2+} located in bones and teeth.

Some of the Top Foods for Calcium!

- #1: **Cheese** (Mozzarella) - 961mg (95% DV)
- #2: **Milk & Yogurt** - 125mg (13% and 49% DV)
- #3: **Dark Leafy Greens** (Watercress, Kale) - 120mg (12% DV)
- #4: **Cabbage** (Bok Choy) - 105mg (11% DV)
- #5: **Okra** (Cooked) - 77mg (8% DV)
- #6: **Broccoli** - 47mg (5% DV)
- #7: **Green Beans** - 37mg (4% DV)
- #8: **Almonds** - 264mg (26% DV)
- #9: **Sardines** (in Oil with Bones) - 383mg (38% DV)
- #10: **Pink Salmon** - (8%)

FOODS THAT CONTAIN CALCIUM

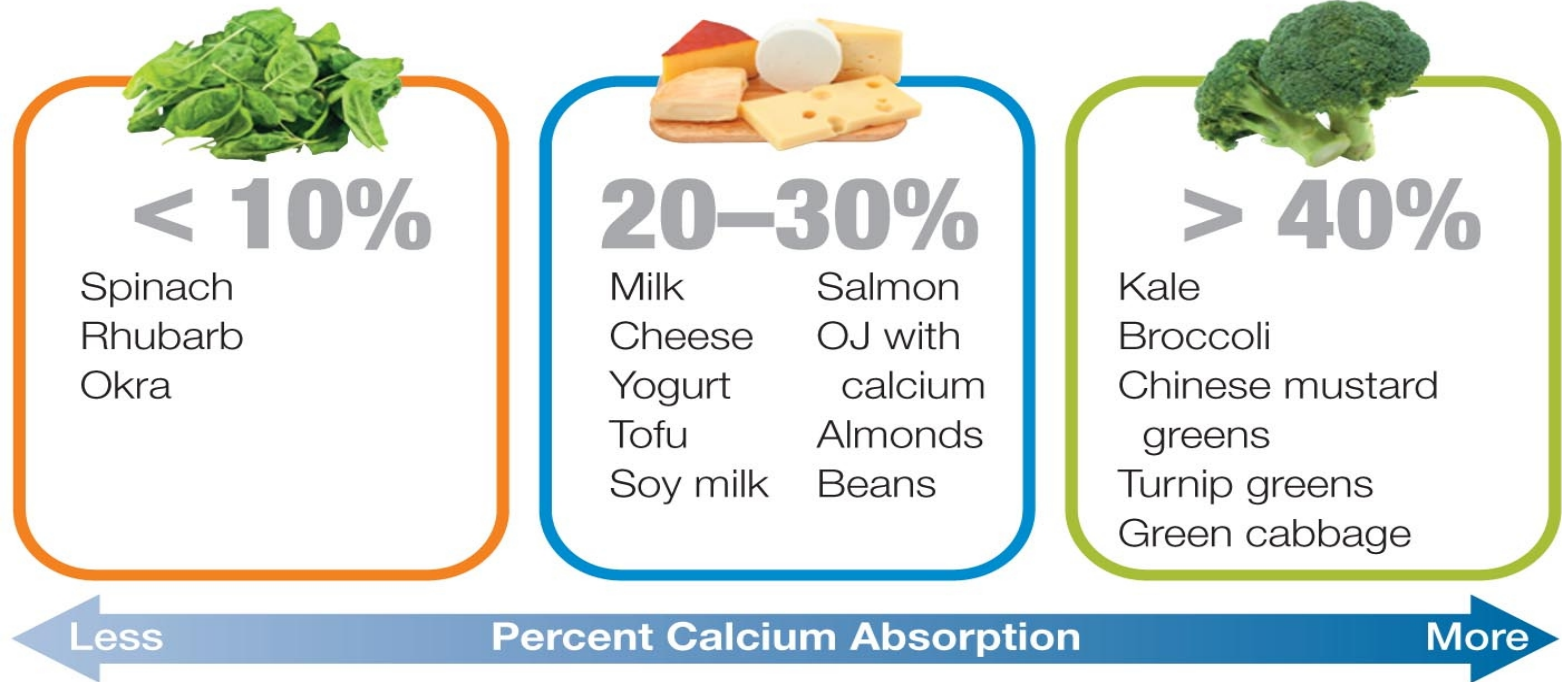
 Broccoli	 Bok Choy	 Almonds	 Pumpkin Seeds	 Okra	 Collards
 Turnip Greens	 Prickly Pear	 Kohlrabi	 Leeks	 Brazil Nuts	 Artichokes
 Avocado	 Celery	 Green Beans	 Coconut Meat	 Onions	 Gooseberry
 Fennel	 Dandelion Greens	 Swiss Chard	 Spinach	 Kale	 Butternut Squash
 Brussels Sprouts	 Mulberry	 Cabbage	 Sapote	 Sesame Seeds	 Asparagus

RawForBeauty

Bioavailability:

Vitamin D and lactose ↑
absorption.

Low **Protein** intake ↓
absorption.



Absorption

Low blood Ca^{2+} increases Ca^{2+} absorption.

The more Ca^{2+} consumed at once time, less absorbed.

Hormones Regulate Calcium Homeostasis (Balance)

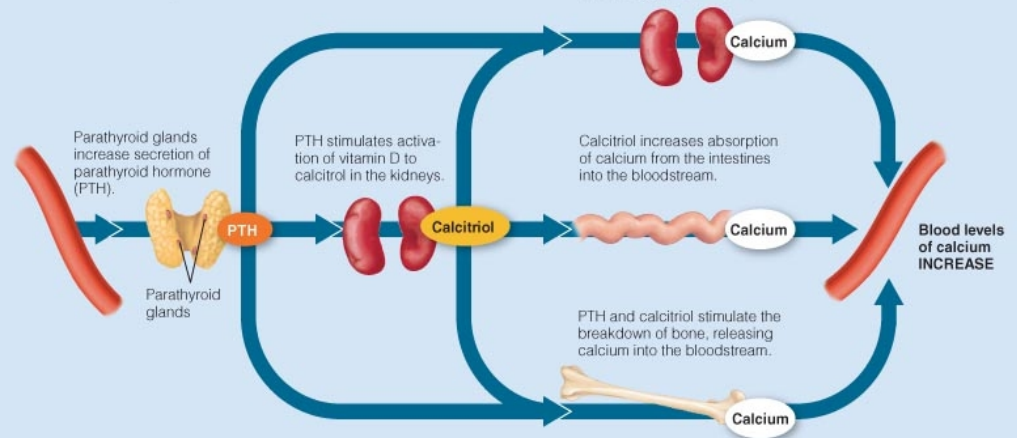
Calcitriol (Vit. D₃)
Parathyroid Hormone
and Calcitonin

Calcium homeostasis is tightly controlled to maintain a normal blood level of 8.5 to 11 mg per deciliter. Parathyroid hormone, calcitriol (activated vitamin D), and calcitonin are the three hormones involved in regulating blood calcium levels.



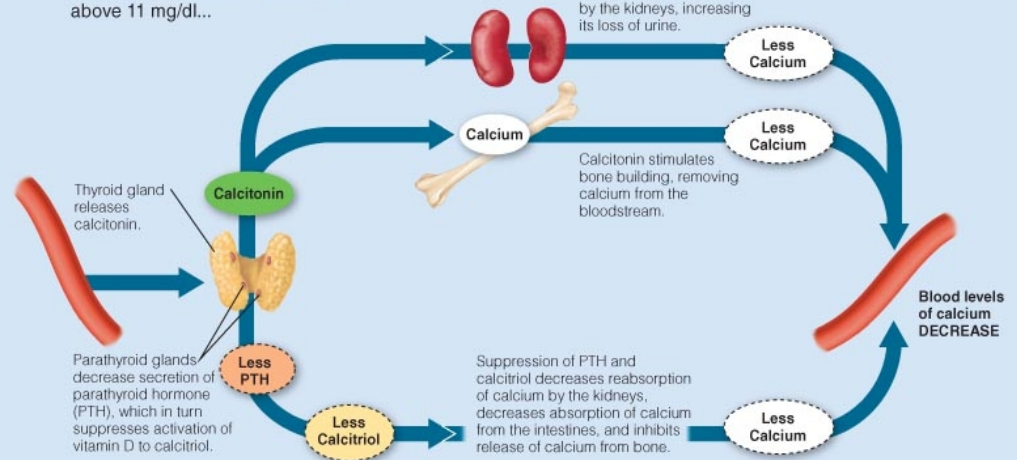
LOW BLOOD CALCIUM

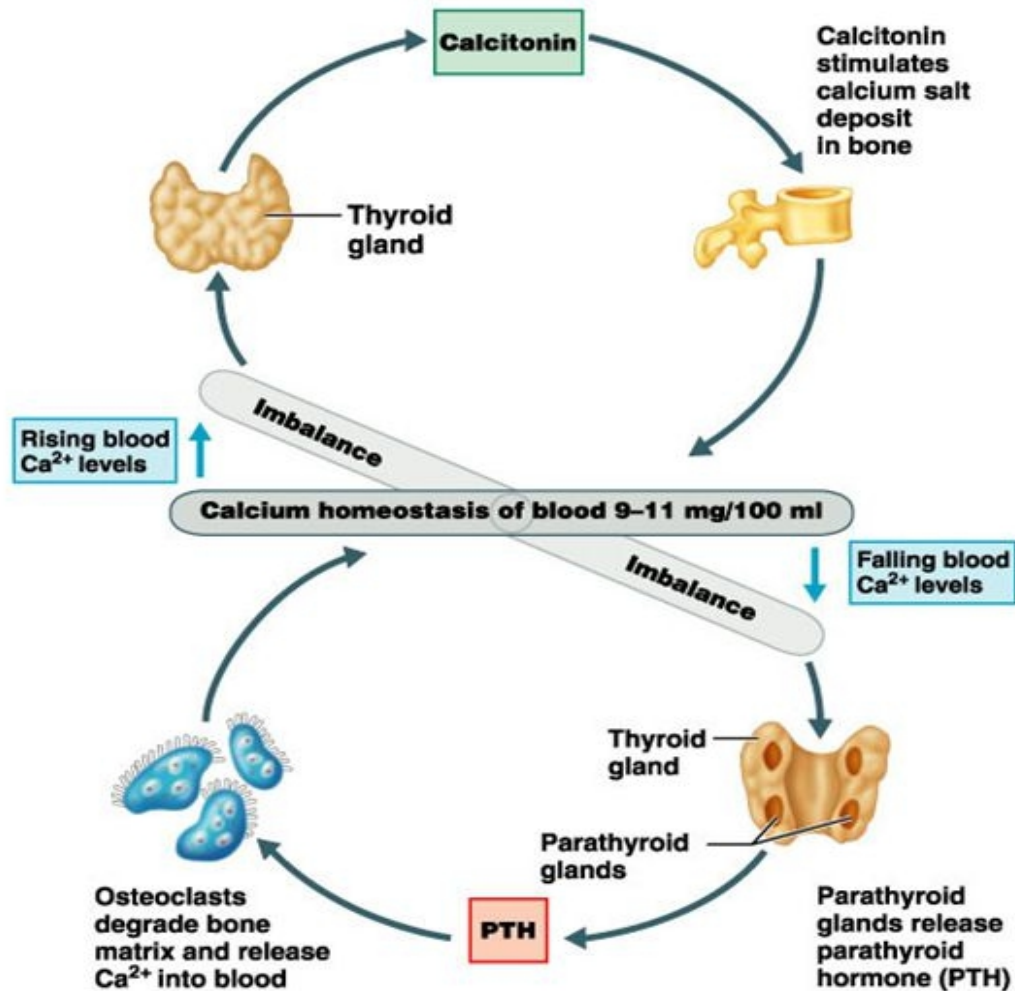
When blood levels of calcium fall below 8.5 mg/dL...



HIGH BLOOD CALCIUM

When blood levels of calcium rise above 11 mg/dL...





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• Regulation

- Feedback loops (Whether and when)
 - Calcium homeostasis in the blood
 - Parathyroid hormone (PTH)
 - Elevates blood calcium concentration by increasing resorption
- Calcitonin
 - Increase calcium deposition by osteoblasts

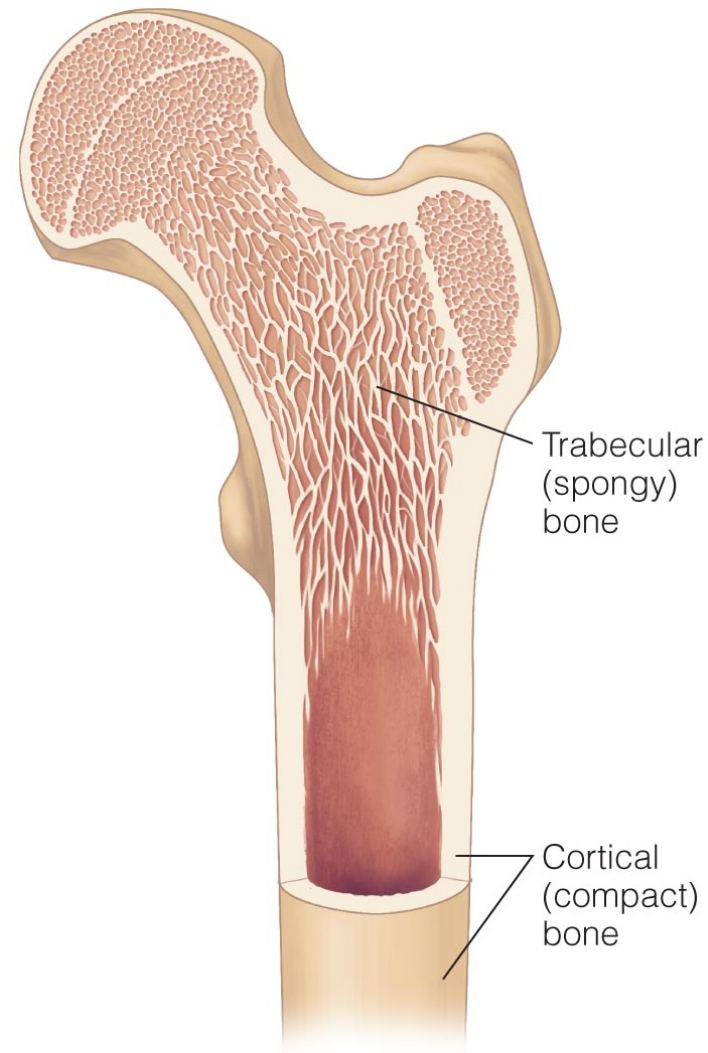
Functions of Calcium

Ca^{2+} helps build strong bones and teeth.

- Hard Outer Bone Surface

- Trabecular Bone:

Inside of bone; more sensitive to changes in dietary calcium



Calcium Functions: Many Important Roles:

- ☐ Muscle Contraction
- ☐ Nerve Transmission – release of Neurotransmitter!
- ☐ Regulating Hormones and Enzymes
- ☐ Blood Vessel Dilation/Constriction: Blood Pressure
- ☐ Blood Clotting

Calcium may:

a) Prevent **Colon Cancer** – by protecting lining of tract from caustic and abrasive substances.

b) Reduce the risk of **kidney stones** – Ca^{2+} binds to oxalates in foods.

c) Reduce the **risk of obesity** – by normalizing interactions between hormones.

Inadequate Ca^{2+} shifts hormonal response of PTH and calcitriol which may stimulate fat production and storage.

Daily Needs for Ca^{2+}

AI for Adults: 1,000 to 1,100 mg/day

UL: 2,500 mg/day

Ca^{2+} Toxicity

Hypercalcemia: Too much Ca^{2+} in blood

Symptoms:

- Constipation
- Bone pain
- Muscle weakness
- Mental confusion
- Impairs absorption of Fe, Zn, Mg and P.

Ca²⁺ Deficiency

Hypocalcemia: Blood Ca²⁺ levels below normal

Bones less dense, weakened and brittle.

↑risk of **Osteoporosis** and **Bone Fractures**



Do not take a calcium supplement at the same time of day as an iron supplement!

2. Phosphorus (PO_4^{3-})

2nd most abundant Mineral in Body

Most (85%) in **Bone Tissue**

the rest in muscle, cell membrane, ECF

Absorbed in the Small Intestine

Vitamin D enhances bioavailability.

TOP 10 PHOSPHORUS FOODS

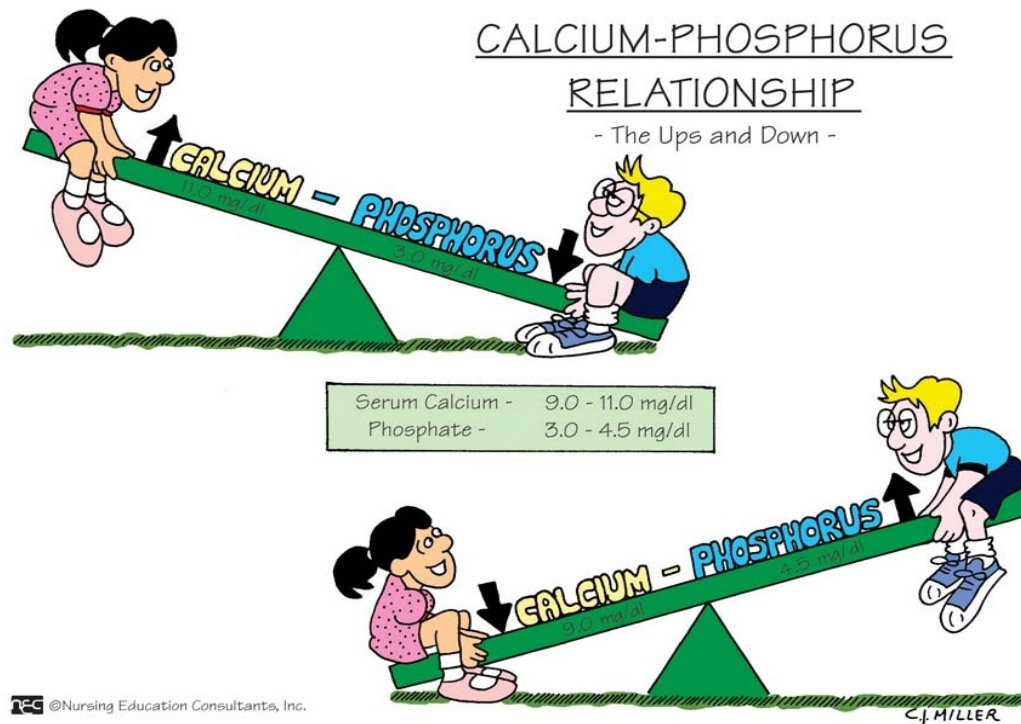
1	Kefir or Yogurt	 <small>DrAxe.com FOOD IS MEDICINE</small>	356 mg (36% DV) 6 OZ
2	Salmon		280 mg (28% DV) 3 OZ
3	Raw Milk		247 mg (24% DV) 1 CUP
4	Grass-fed Steak		209 mg (21% DV) 3 OZ
5	Brazil Nuts		203 mg (20% DV) 1 OZ
6	Hard Cheese <small>Romano, Parmesan</small>		197 mg (20% DV) 1 OZ
7	Sunflower Seeds		186 mg (18% DV) 2 TBSP
8	Lentils		178 mg (18% DV) 1/2 CUP
9	Navy Beans		131 mg (13% DV) 1/2 CUP
10	Pumpkin Seeds		59 mg (6% DV) 1 CUP

Parathyroid Hormone (PTH)

This hormones regulates **P** homeostasis.

- Stimulates resorption of **P** from bone
- Stimulates **P** excretion from kidney

Excretion – most **P** lost in **Urine**, some in **Feces**



Phosphorus Needs in the Body!

- Formation of Bones and Teeth

- Integral part of cell membrane

Phospholipids

- Required for ATP and Creatine Phosphate

“Phosphate Backbone” is part of **DNA** and **RNA** in every cell!

RDA Adult: 700 mg/day

UL: 4,000 mg/day

Americans consume 1,000 mg/day.

Food Sources of Phosphorus

- Foods from animal sources
- Plant seeds – 50% of P is bioavailable due to ***phytates***.
- Soft drinks and colas contain phosphoric acid.

P Toxicity

Hyperphosphatemia - Only with kidney disease

High intake of **P** with low Ca^{2+} intake can decrease bone mass.

P Deficiency is rare.

Hypophosphatemia

Muscle weakness, bone pain, **rickets**, confusion, and death in extreme cases!

3. Potassium (K⁺)

- **Major Cation** in intracellular fluid (ICF)
- Absorbed in **Small Intestine** and **Colon**
- Kidneys regulate balance **excreting excess**.
- **Muscle Contraction** and **Nerve Impulse**.
- Rhythmic **Heart Beats**.
- Regulate Blood Pressure when excreted.
- Acts as a **Buffer** in Blood.
- Preserves Ca²⁺ and PO₄³⁻ in bones.

Minor amounts are lost in sweat.

Daily Needs

Adults: 4,700mg/day.

May ↓ Hypertension.

May ↓ bone losses and risk of kidney stones.

Nutrient Rating for K

Food Source	DV
Beet Greens	37%
Lima Beans	27%
Swiss Chard	27%
Sweet Potato	27%
Potatoes	26%
Spinach	24%
Avocado	21%
Pinto Beans	21%
Bananas	10%

The Fabulous Fifteen



Asparagus



Cantaloupe



Grapefruit



Mushrooms



Pineapples



Avocados



Kiwi



Onions



Sweet peas - frozen



Cabbage



Eggplant



Mangos



Papayas



Sweet potatoes

Most Americans fall short.

F ~2,200 and M~3,300mg/day.

K Toxicity

Hyperkalemia: Too much K⁺ in blood!

Cannot occur from food intake – but with supplementation or salt substitutes!

This can lead to:

- Irregular heart beat
- Heart damage
- Death

If kidneys impaired or taking medications for heart disease or diuretics ↑ risk and need to be cautious.

K⁺ Deficiency

Hypokalemia: Too little K⁺ in blood.

- ↑risk of **hypertension**, kidney stones, and loss of bone mass.
- Caused by prolonged **vomiting** or **diarrhea**

Can lead to:

- Muscle Weakness and Cramps
- Irregular Heart Beat and Paralysis

4. Sodium (Na)

- **Major Mineral** => Na^+ Electrolyte
- **Cation** usually combined with chloride (NaCl)
- Primarily in Blood and extracellular fluid (ECF)
- Regulates Blood Volume

Table salt – accounts for 90% of our Na - part of our problem? Please, use **Sea Salt!**

40% wt table salt = Na; 60% wt table salt = Cl

Absorption, Transport, and Excretion of Na

- 95-100% absorbed in Small Intestine!
- About 5% Excreted in Feces.
- Blood levels Maintained by **Kidneys**.

Na Regulates Fluid Volumes:

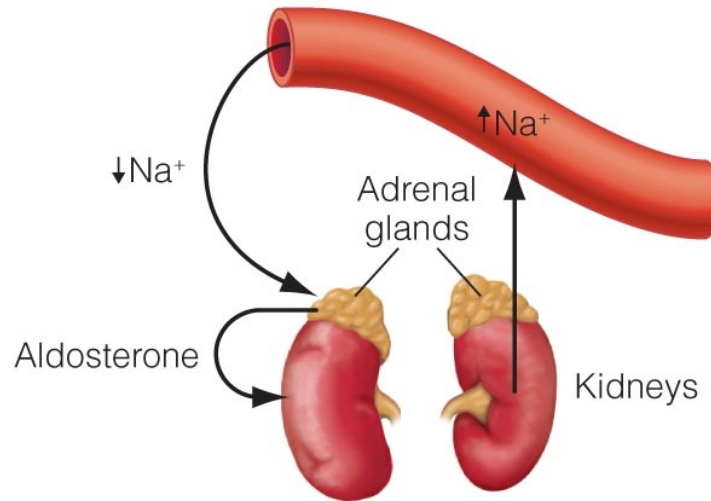
High $[\text{Na}^+]$ signals need to **Conserve Water**.

Hypertonic ('salty') blood triggers **Thirst** mechanism in Hypothalamus – signals drinking!

Na loss through perspiration!

Sodium Balance Maintained by Kidneys

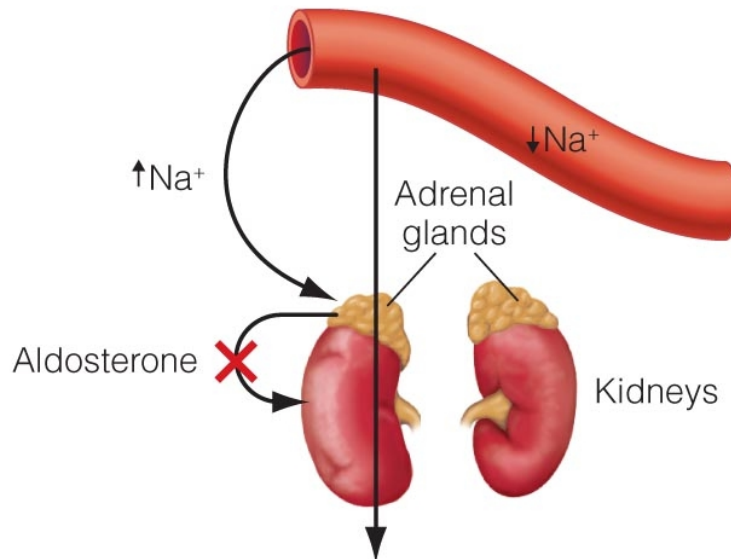
When Sodium Levels Are Low



a When sodium levels in the blood are low, aldosterone is released from the adrenal glands, which triggers the kidneys to reabsorb sodium into the blood.

Aldosterone causes kidney to **retain** sodium!

When Sodium Levels Are High

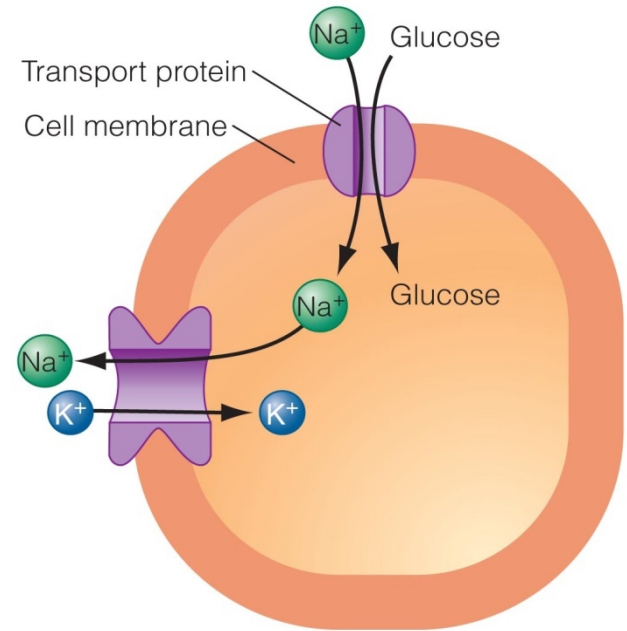


b When sodium levels in the blood are high, the adrenal glands stop secreting aldosterone, and the kidneys excrete the excess sodium through the urine. This lowers the levels of sodium in the blood.

Na plays a role in nerve **impulse transmission**

and participates in muscle contraction

- Helps transport some nutrients
- Preserves and enhances food flavor!



Food Sources of Sodium

Some Facts and Figures about Na use:

- About **70%** of Na is from processed foods.
Canned, processed meats, frozen or pre-packaged meals
- Only **12%** comes from natural food sources
- About **5%** added during cooking.
- About **6%** added at the table.

Hypernatremia (excess Na in blood) – when fluids not replenished as water is lost (e.g. vomiting or diarrhea)

* Or, from ingesting too much Na⁺

Sodium deficiency is rare.

Hyponatremia - from consuming too much water in a short time, e.g. endurance athletes.

Symptoms: Headache, muscle weakness, fatigue, seizures, as we have seen, can cause death.

5. Chloride (Cl⁻)

- A **Major** Electrolyte
- An **Anion** bound to Na (NaCl in foods)
- Primarily in **blood** (88%), the other **12%** is:
 - in intracellular fluid (**ICF**)
 - part of **HCl** (hydrochloric acid) in stomach
- After ingestion, **dissociates** in the stomach.
- **Absorbed** in Small Intestine - **Excreted** in Urine

****Not to be confused with chlorine, a powerful disinfectant, poisonous if inhaled or ingested.***

Metabolic Functions of Chloride

- Maintains Fluid Balance.
- Assists in the removal of **CO₂** from blood.
- Maintains normal pH range of blood.
- Part hydrochloric acid (**HCl**).

Chloride Daily Needs and Food Sources

- Daily needs: Adults >50 is 2,300 mg/day.
In general, Americans currently consume 3,400 mg/day to >7,000 mg/day.

Food Sources:

- Table salt
- Processed foods
- Seaweed, tomatoes, olives, lettuce, celery, and rye
- *Salt substitutes*

Daily Needs of Cl

UL = 3,600 mg. Toxicity is very rare.

*Can occur with severe dehydration
(**hyperchloremia**)

- **Deficiency - Rare**

From prolonged **diarrhea** or **vomiting**.

Diuretics can increase urinary losses.

Symptoms: shallow breathing, muscle weakness, muscle spasms, and twitching

MICRO-MINERALS (TRACE ELEMENTS)

Minerals

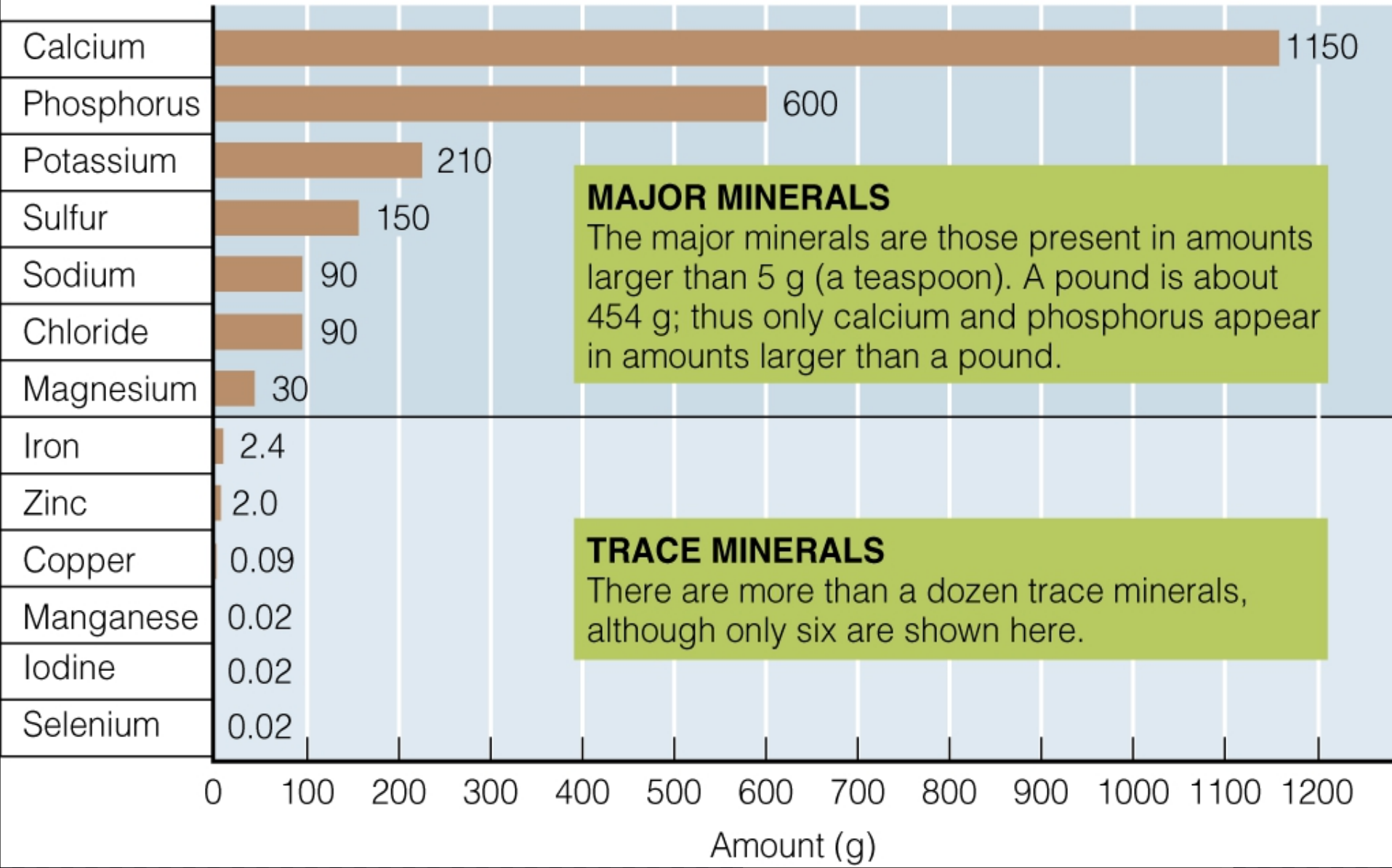
- Two categories:
 - macrominerals $> 0.005\%$
 - microminerals $< 0.005\%$
- macrominerals are essential at levels of 100mg or more per day for human adults
- microminerals are often referred to as trace elements

Trace minerals

- Need to consume > 20 milligrams per day
- The body contains less than 5 grams total
- Iron, zinc, copper, selenium, chromium, iodide, manganese, molybdenum, and fluoride

The Trace Minerals

© Wadsworth – Thomson Learning



ZINC

ZINC

- Biological roles
 - Involved in many enzymes (over 20 metalloenzymes)
 - Carbonic anhydrase
 - Carboxypeptidase A
 - Four types of proteases
 - Serine
 - Cysteine
 - Aspartic acid
 - Zinc

12 Foods High In Zinc



Oysters



Chicken



Cheddar Cheese



Cashews



Watermelon Seed



Almonds



Milk



Red Meat



Yoghurt



Pumpkin Seed



Salmon



Cacao/Cocoa
Dark Choc

ZINC

- Zinc absorption appears to be dependent on a transport protein, metallothionein
- Deficiencies include poor growth, delayed wound healing, impairment of sexual development and decreased taste acuity
- Zinc is present in gustin, a salivary polypeptide that is necessary for the development of taste buds

ZINC RICH FOODS



ZINC

- Severe zinc deficiency is seen primarily in alcoholics (especially if they have developed cirrhosis), patients with chronic renal disease or severe malabsorption diseases
- Occasionally seen in patients on long term total parenteral nutrition (TPN) –patient develop a dermatitis
- Zinc is occasionally used therapeutically to promote wound healing and may be of some use in treating gastric ulcers

Zinc excess

Zinc deficiency

Brain

- lethargy
- focal neuronal deficits

Brain

- Decreased nerve conduction
- Neuropsychiatric disorders
- Neurosensory disorders
- Mental lethargy

Respiratory tract

- respiratory disorder after inhalation of zinc smoke
- Metal fume fever

Thymus

- Thymic atrophy

Gastrointestinal tract

- nausea/vomiting
- epigastric pain
- diarrhea

Skin

- Skin lesions
- Decreased wound healing
- Acrodermatitis

Prostate

- elevated risk of prostate cancer

Reproductive system

- Infertility
- Retarded genital development
- Hypogonadism

Systemic symptoms

- Copper deficiency and sequelae
- Altered lymphocyte function

Systemic symptoms

- Growth retardation
- Immune dysfunction and infection

IMBALANCE OF ZINC AMOUNT



**2 billion
people**

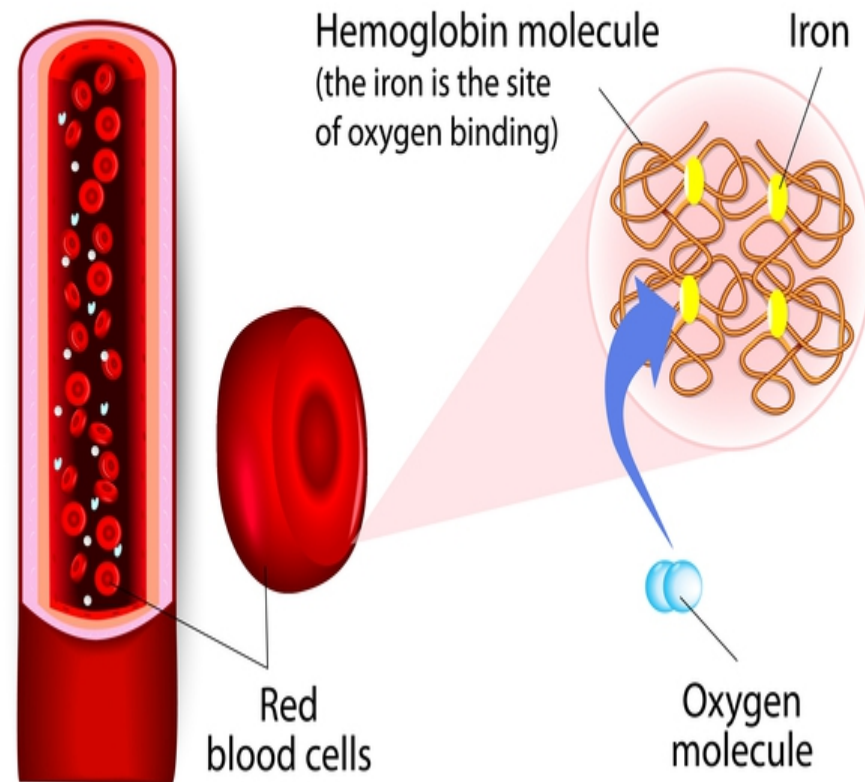
(almost one third of the
world's population) are
anaemic, mainly
because of a lack of
iron in the diet

IRON

Iron

- Iron deficiency is the most widespread vitamin or mineral deficiency in the world.
 - 70% of your body's iron is in your hemoglobin.
 - Too little iron = too little oxygen

HEMOGLOBIN



IRON & FOODS

- Heme iron:
 - Found in animal products
 - Red meats, liver, poultry and eggs
- Non-heme iron:
 - Found in plant products
 - Beans, nuts, seeds, dried fruits, fortified breads and cereals

good sources of **IRON**



Symptoms of iron deficiency

Fatigue

Poor cognitive function

Tachycardia

Reduced exercise tolerance

Palpitations

Inability to maintain proper
body temperature

Rapid breathing on exertion

Brittle & spoon-shaped nails

Restless leg

Sores at corner of mouth

Infections

Pica



Symptoms of Anemia

Red = In severe anemia

Eyes

- Yellowing

Skin

- Paleness
- Coldness
- Yellowing

Respiratory

- Shortness of breath

Muscular

- Weakness

Intestinal

- Changed stool color

Central

- Fatigue
- Dizziness
- Fainting

Blood vessels

- Low blood pressure

Heart

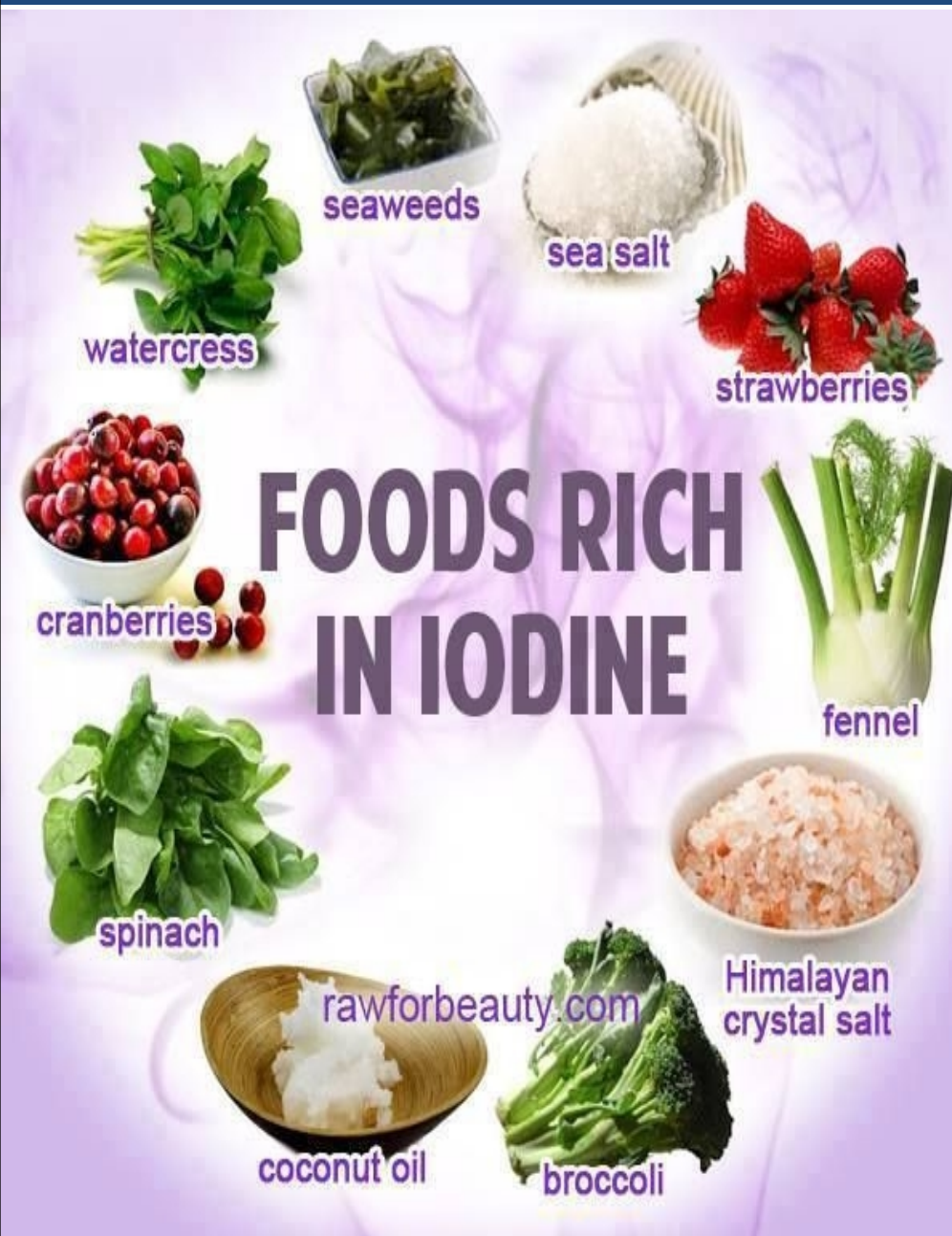
- Palpitations
- Rapid heart rate
- Chest pain
- Angina
- Heart attack

Spleen

- Enlargement



IODINE



- Iodine is an element that is needed for the production of thyroid hormone.
- If you do not have enough iodine in your body, you cannot make enough thyroid hormone.

HEALTH BENEFITS OF IODINE

Organic  Facts
www.organicfacts.net



Controls body's base metabolic rate

Stimulates hormonal activity



Maintains optimal energy levels

Prevents dangerous forms of cancer



Forms healthy & shiny skin

Flushes out chemical toxins



Boosts immune system

Cures enlarged thyroid gland



TOP 10 IODINE FOODS

DrAxe.com
FOOD IS MEDICINE

1 Dried Seaweed



4500 mcg
(100% DV)
1/4 OZ

2 Cod Fish



99 mcg
(66% DV)
3 OZ

3 Cranberries



90 mcg
(60% DV)
1 OZ

4 Yogurt



87 mcg
(58% DV)
1 CUP

5 Baked Potato



60 mcg
(40% DV)
1 MEDIUM

6 Turkey Breast



34 mcg
(23% DV)
3 OZ

7 Navy Beans



32 mcg
(21% DV)
1/2 CUP

8 Tuna



17 mcg
(11% DV)
3 OZ

9 Strawberries



13 mcg
(8.6% DV)
1 CUP

10 Eggs

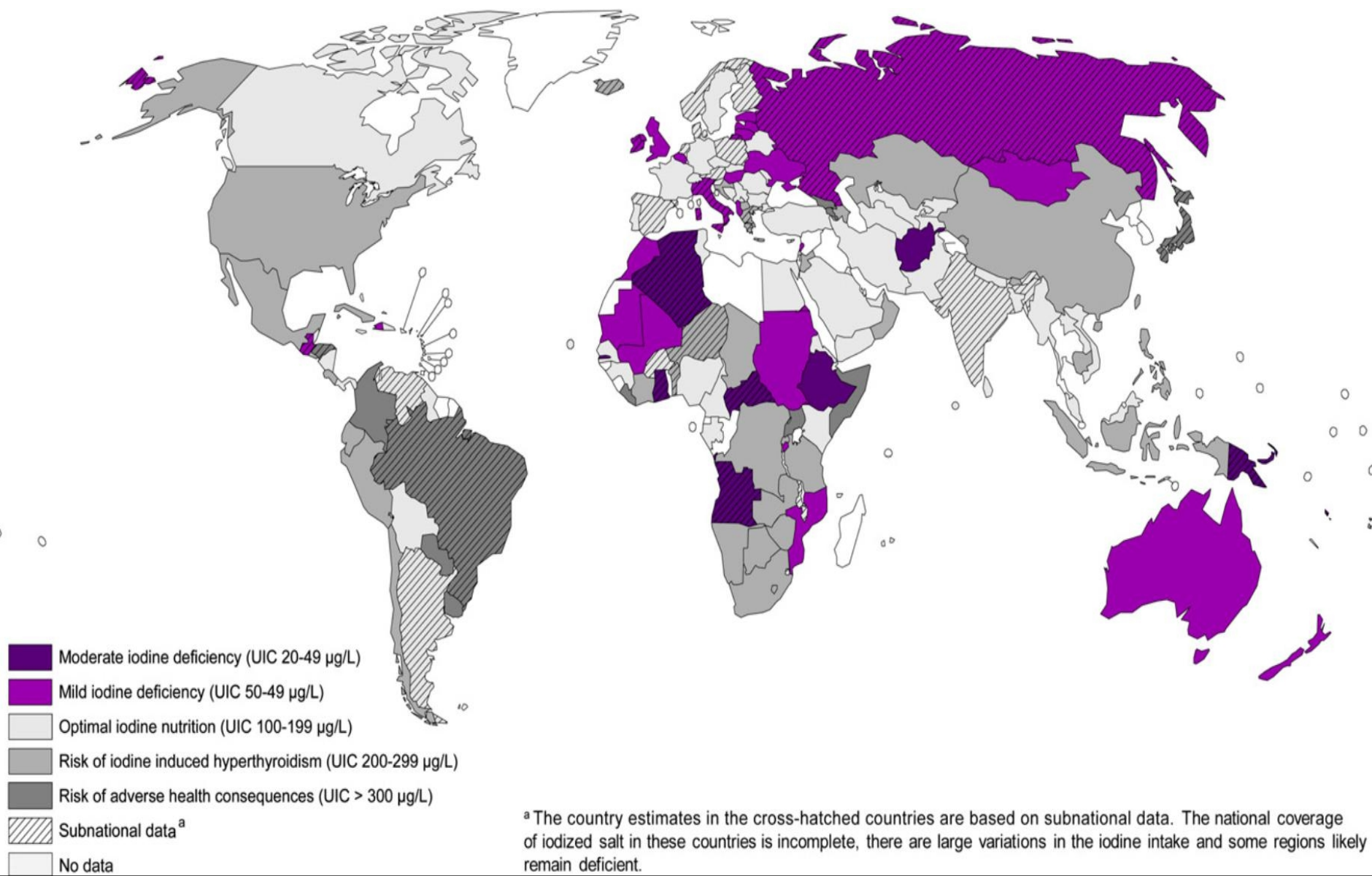


12 mcg
(8% DV)
1 LARGE

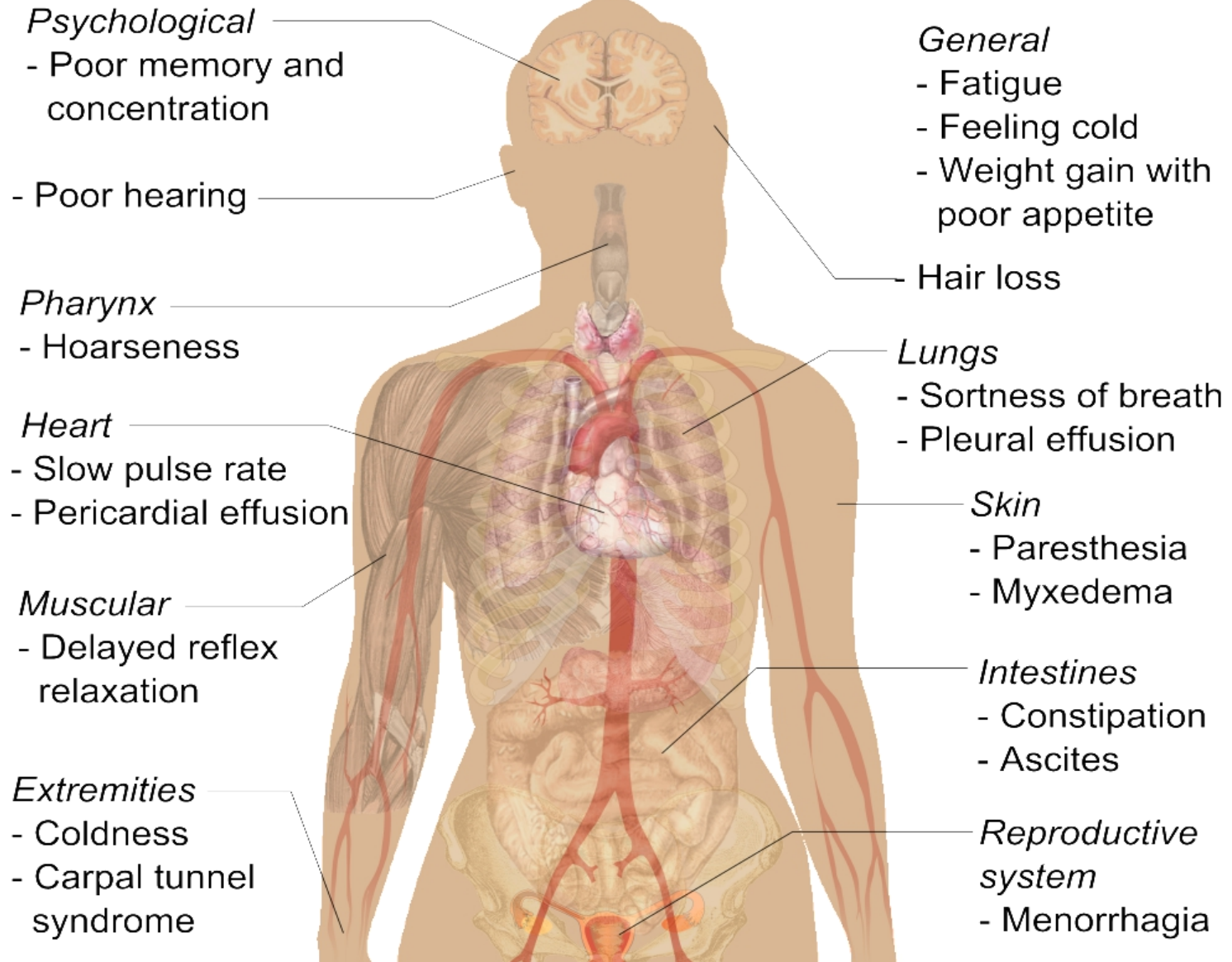
IODINE DEFICIENCY

- Thus, iodine deficiency can lead to enlargement of the thyroid, hypothyroidism and mental retardation in infants and children whose mothers were iodine deficient during pregnancy.
- Iodine deficiency and the resulting low levels of thyroid hormone can cause women to stop [ovulating](#), leading to [infertility](#).
- Iodine deficiency can also lead to an [autoimmune disease](#) of the thyroid and may increase the risk of getting [thyroid cancer](#).
- Iodine plays an important role in development of the central [nervous system](#).
- In extreme cases, iodine deficiency can lead to cretinism, a disorder that involves severely stunted physical and mental growth.

IRON DEFICIENCY



Hypothyroidism



thank
you

The text "thank you" is written in a dark blue, elegant cursive script. It is surrounded by decorative elements including yellow leaves, blue flowers, and small gold dots, arranged in a circular pattern around the text.

©EVERY-TUESDAY.COM