

Review

Protein Quantity and Quality at Levels above the RDA Improves Adult Weight Loss

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Evidence is accumulating that diets with reduced carbohydrates and increased levels of high quality protein are effective for weight loss. These diets appear to provide a metabolic advantage during restricted energy intake that targets increased loss of body fat while reducing loss of lean tissue and stabilizing regulations of blood glucose. We have proposed that the branched-chain amino acid leucine is a key to the metabolic advantage of a higher protein diet because of its unique roles in regulation of muscle protein synthesis, insulin signaling and glucose re-cycling via alanine. These metabolic actions of leucine require plasma and intracellular concentrations to increase above minimum levels maintained by current dietary guidelines and dietary practices in the U.S. Initial findings support use of dietary at levels above 1.5 g/kg · d during weight loss. Further, our research suggests that increased use of high quality protein at breakfast maybe important for the metabolic advantage of a higher protein diet.

Key teaching points:

- Methods for nitrogen balance and amino acid oxidation are well suited for defining minimum requirements for essential amino acids but of limited use in understanding optimum amino acid needs for adult health.
- Leucine is an essential amino acid with multiple metabolic roles beyond the fundamental use as a substrate for synthesis of new proteins.
- Leucine may be a key regulatory amino acid for maintenance of muscle mass during catabolic periods such as weight loss.

INTRODUCTION

The optimum protein intake for weight loss diets remains unknown. Many of the current diet approaches focus on reducing carbohydrates with dietary fat and protein added primarily as energy “fillers” [1–3]. However, there is increasing evidence that protein intakes above the current RDA may be beneficial during weight loss. Early evidence in support of higher protein intakes was derived from studies using very low calorie diets [4]. These investigators found that increasing dietary protein to levels of 1.5 g protein per kilogram of ideal body weight reduced loss of lean tissue during rapid weight loss. Other researchers have suggested that there is a metabolic advantage with a high protein, low carbohydrate diet that may be associated with increase thermogenesis [5]; or that protein has a higher satiety value reducing net food intake [6,7]. We proposed that increased dietary protein contributes to a mix of

metabolic outcomes beneficial to weight loss and that the branched-chain amino acid leucine may be a critical predictor of protein quantity and quality for food choices during weight loss [8–10]. Our approach suggests there is an important difference between amino acid roles in meeting a minimum protein requirement versus “optimum metabolic needs”.

MINIMUM REQUIREMENTS VERSUS OPTIMUM INTAKES

Traditional approaches to defining human nutrient requirements evolved from concepts based on preventing deficiencies and maintaining efficient growth. The first nutrition guidelines focused on minimum daily requirements necessary to prevent frank deficiencies [11]. For vitamins, intakes were designed to prevent deficiency conditions such as beriberi or scurvy; while

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for protein the deficiency conditions were kwashiorkor and marasmus. Early on, researchers recognized that very little protein was required to prevent these deficiencies and that these levels were far below the levels of protein consumed in most industrialized countries. While the minimum amount of protein needed to prevent frank deficiency was low, it was also recognized that the amino acid composition of the protein (protein quality) and the energy content of the diet influenced the quantity of protein needed and the efficiency of utilization [12].

In the early 1940's, nutrition thinking moved from minimum requirements to the more general concept of Recommended Dietary Allowances (RDA). The RDA for protein was defined as *the level of protein judged to be adequate . . . to meet the known nutrient needs for practically all healthy people* [13]. Based on the information available, the Food and Nutrition Board set the RDA at two standard deviations above the average requirement to meet the minimum needs of 97.5% of the population.

The primary measurements used to define average protein requirements are short-term nitrogen balance and amino acid oxidation [14,15]. The primary focus is protein utilization and how to achieve maximum growth or maintenance of lean body mass using the least dietary protein. The experimental methods were based on feeding a range of protein intakes and monitoring changes in nitrogen balance or amino acid oxidation. These measures exhibit an inflection point believed to reflect the minimum protein intake necessary to maintain maximum lean body mass.

While an inflection point in the nitrogen balance graph is usually clear, the nitrogen balance values above the inflection point are not usually zero as the concept implies. In 1978, Hegsted [16] reviewed the literature on human nitrogen balance studies including studies ranging up to one year in length. He found that the nitrogen balance graph remained positive at nitrogen intakes above the inflection point. Most investigators point to these data as evidence for methodology flaws in the nitrogen balance approach. So while researchers have dogmatically used the nitrogen balance approach to predict the minimum protein requirement, they have been unwilling to accept the complete data set that protein intakes above the inflection point result in net nitrogen retention and maintenance of higher levels of lean body mass.

Similar findings have been obtained from monitoring changes in plasma amino acid concentrations and the rate of amino acid oxidation [14,17]. These experiments were designed similar to nitrogen balance studies with increasing levels of dietary protein while investigators monitor changes in plasma amino acids. At low protein intakes, plasma amino acid concentrations remain relatively stable and amino acid oxidation is low. As protein intake increases there is an inflection point similar to the nitrogen balance data. At the inflection point, the concentration of plasma amino acids increases followed closely by increases in rates of amino acid oxidation.

Similar to nitrogen balance, this inflection point has been defined as the minimum protein intake necessary to maintain maximum efficiency of amino acid use. Underpinning this concept is the assumption that amino acid oxidation provides no metabolic or physiological advantage. From an animal sciences perspective, this inflection point represents that most cost effective diet for growth. So production agriculture limits the use of expensive protein and uses less expensive carbohydrates to maximize energy intake and total weight gain. While these concepts are fundamental to the cost/benefit ratio for production agriculture, it is unclear that the same logic holds for defining the optimum protein intake for adult health in the U.S.

In 1994, the Food and Nutrition Board began to emphasize that for any nutrient there is a range of dietary intakes to support optimal metabolic needs. This concept of an optimal range is reflected in the Dietary Reference Intakes [18,19]. The DRI recognize that metabolic needs range from a minimum level necessary to prevent deficiencies (the current RDA) to an upper limit (UL) where higher intakes may produce adverse effects of excess or toxicity. For vitamins and minerals, the DRI concept of range is readily accepted; however, for the macronutrients the concept of optimal metabolic range or UL remains virtually unexplored.

Application of the DRI concept of range of intake to the macronutrients is complicated by the diversity of their functions. The protein requirement of 0.8 g/kg.d reflects a composite need for twenty amino acids. While eleven of the amino acids are considered dispensable (non-essential) because they can be made in the body from nitrogen provided by other amino acids, the remaining nine amino acids are indispensable (essential) and must be provided daily in the proper amounts. The needs for each of these indispensable amino acids vary with their roles in metabolism. Two of the indispensable amino acids, lysine and leucine, illustrate the range of metabolic differences among these amino acids.

Nitrogen balance is a concept particularly useful for defining a minimum RDA for a limiting amino acid such as lysine that serves as an essential amino acid for peptide structures but has limited use as a metabolic substrate [20,21]. On the other hand, leucine, one of the branched-chain amino acids (BCAA), is required for numerous metabolic processes. Leucine's roles in metabolism range from the fundamental role as a substrate for protein synthesis to a modulator of insulin signaling [22–24] and a critical nitrogen donor for synthesis of alanine and glutamine [25,26]. The potential for leucine to participate in each of these metabolic processes appears to be in proportion to availability. Experimental evidence comparing the priority for use of leucine in each of these individual processes is limited, but suggests that the first priority is for aminoacylation of tRNA for protein synthesis [27], while the influence of leucine on the insulin signaling pathway is dependent on increasing intracellular concentrations [28].

METABOLIC ROLES OF LEUCINE

Regulatory roles for leucine in muscle metabolism were first reported for protein synthesis. During catabolic periods such as fasting or energy restriction, supplementation with leucine or a complete mixture of the three BCAA, leucine, isoleucine, and valine, stimulates muscle protein synthesis [37–39]. Likewise, leucine supplementation stimulates recovery of muscle protein synthesis after exercise [40,41]. The molecular mechanisms for the actions of leucine in protein synthesis are now known to involve regulation of phosphorylation events and components of the insulin signaling pathway. The site for leucine action is a kinase in the insulin signaling cascade previously identified as mTOR (mammalian target of rapamycin). This regulation was first recognized associated with translational control of muscle protein synthesis [23,40]. Increases in leucine concentration stimulate mTOR kinase activity for phosphorylation control of the eIF4 initiation complex and of the S6 ribosomal protein. Specifically, leucine stimulates phosphorylation of the inhibitory binding protein 4E-BP1 causing the binding protein to dissociate from the eIF4E translational initiation factor. After dissociation, eIF4E is available to bind with eIF4G and form the active initiation complex. Leucine via mTOR also increases activation of p70^{S6} kinase leading to phosphorylation of the S6 ribosomal protein and enhanced global rates of protein synthesis [42]. The mechanisms for translational regulations by leucine have been recently reviewed [24,42]. This unique role of leucine in regulation of muscle protein synthesis is consistent with the sparing of lean body mass seen with use of higher protein diets during weight loss [2,10].

The oxidative pathway for leucine is also dependent on intracellular concentrations and illustrates a second unique metabolic role of the BCAAs. Catabolism of most amino acids occurs in the liver facilitating disposal of the amino-nitrogen in the urea cycle. However, metabolism of leucine and the other two branched-chain amino acids (BCAA) valine and isoleucine occurs predominately in skeletal muscles [31] because the liver lacks the aminotransferase enzyme required to initiate BCAA metabolism. This is a striking metabolic difference for these amino acids which becomes even more remarkable with the realization that the three BCAA account for over 20% of total dietary protein. Using the traditional thinking that protein requirements should be defined by measurements of optimal efficiency of nitrogen handling we are left to ponder why the body evolved to metabolize 20% of total amino acids (and total nitrogen) in a peripheral tissue? A likely explanation is that the BCAA are providing the amino-groups for production of glutamate, alanine and glutamine in skeletal muscle [8,31]. These amino acids are important for balancing substrates for the TCA cycle within skeletal muscle [43] and as substrates for gluconeogenesis in liver [44].

Daily requirements for leucine are currently established at 1 to 3 g/d [29,30]. These requirements are based on nitrogen

balance and amino acid oxidation methods that target minimum levels of amino acids for protein synthesis. When the minimum need for protein synthesis is met; intracellular concentrations rise in proportion to dietary intake; and leucine is available to impact the signaling pathway and muscle protein synthesis and to contribute to production of alanine and glutamine. These roles are dependent on increasing plasma and intracellular concentrations [31–33]. Based on studies evaluating recovery after exercise or short-term fasting, stimulation of muscle protein synthesis appears to require a minimum of 18 g of a complete mixture of the essential amino acids or a minimum 2.5 g of leucine to increase intracellular concentrations [45–47]. To optimize these metabolic pathways, we estimate leucine use at 7 to 12 g/d [34–36].

To maximize the impact of protein on metabolic regulations, critical factors for diet decisions are likely to include amino acid content (protein quantity) and amino acid ratios (protein quality), as well as the distribution of protein throughout the day. The need for distribution of dietary protein throughout the day is another concept this is virtually untested. We know that diurnal rates of muscle protein synthesis are lowest after an overnight fast [48]. Further, the anabolic impact of an individual meal is likely to be 5–6 hr based on the rate of amino acid metabolism after a meal [49]. Hence we hypothesized that the most critical meal would be the breakfast meal after a 12-hr overnight fast and that dietary protein should be provided at approximately 5-hr intervals throughout the day. So, while many Americans consume a large portion of their daily protein at a meal late in the day, we targeted a minimum of 30 g of protein for breakfast with more balanced distribution throughout the day.

DIETARY PROTEIN IN WEIGHT LOSS STUDIES

Using these concepts of protein quantity, quality and distribution, we designed a weight loss diet with 1700 kcal/d that provided 10 g/d of leucine with a minimum of 2.5 g of leucine at each meal (designated a PRO group). For a control comparison, we used the diet recommendations as defined by the USDA Food Guide Pyramid [50] that provided approximately 5 g/d of leucine at 1700 kcal (designated a CHO group). Assuming a leucine content of protein at 8% (range: 7% to 10%), these leucine targets require daily intake of 125 g/d of total protein in the PRO group (1.6 g/kg.d) and about 65 g/d protein in the CHO group (0.8 g/kg.d). These diets were developed using a gram-for-gram substitution of high quality dietary proteins found in eggs, dairy and meats for high carbohydrate foods such as breads, potatoes, rice and pasta. Both diets were equal in energy (1700 kcal/d), total fat (~55 g/d) and dietary fiber (~21 g/d) [9,10]. Breakfast meals for the two diets are presented in Table 1. The CHO meal was designed to represent a common American breakfast using cereal, bread

Table 1. Breakfast Meal

CHO Group breakfast:				
energy	CHO	protein	leucine	fat
1.61 MJ	57 g	12 g	0.76 mg	12 g
	59%	13%		28%
Protein Group breakfast:				
energy	CHO	protein	leucine	fat
1.69 MJ	39 g	33 g	2.70 mg	13 g
	38%	33%		29%

and fruit juice. This breakfast provided approximately 55–60 g carbohydrates and 12–15 g protein. These values are consistent with the high carbohydrate, low fat, and low protein guidelines of the USDA Food Guide Pyramid. For the PRO group, diets emphasized intake of high quality, low fat protein foods including eggs, low fat dairy and lean meats. The PRO group breakfast provided approximately 35–40 g carbohydrate and 30–33 g protein.

After using these diets for 10 wks, women in the PRO group tended to lose more weight, more body fat and less lean mass than women in the CHO group. In total, the higher protein diet was more effective at improving body composition than the traditional recommendation for a high carbohydrate diet [10]. These findings are similar to other reports [1,2,51,52] and support the hypothesis that increased dietary leucine can spare lean tissue during weight loss.

Metabolic differences between the diet groups were seen in changes in fasting glucose and in post-prandial changes in amino acids and insulin [9,10]. After the 12-hr overnight fast, subjects in both diet treatment groups had similar plasma levels of indispensable amino acids, however subjects in the CHO group had higher levels of alanine and lower plasma glucose concentrations. These findings are similar to results observed in animal studies that demonstrate high CHO diets inhibit hepatic gluconeogenesis and reduce fasting blood glucose [53,54]. Two hours after the breakfast meal, the PRO group had increases in plasma amino acid concentrations while plasma amino acids in the CHO group were similar to 12-hr fasted values. As stated earlier, the RDA level of protein is established to minimize post-prandial increases in plasma amino acids that increase amino acid oxidation. On the other hand, the higher protein diet designed to stimulate leucine metabolism increased plasma leucine concentration approximately 2-fold after the breakfast meal [9]. This increase in leucine concentration is consistent

with increases in muscle protein synthesis seen in animals during recovery after food restriction [39,41,42] and in humans after exercise [45,46]. Likewise, the increase in leucine would be expected to increase leucine oxidation and production of alanine and glutamine as substrates for gluconeogenesis [43,44].

The impact of supplemental amino acids and carbohydrates on muscle protein synthesis was further evaluated by Volpi et al. [47,55,56]. They reported age-related differences in how subjects responded to protein and carbohydrates [55]. In both young adults (~30 y.o.) and older adults (~69 y.o.) supplemental essential amino acids produced an anabolic effect on muscle protein synthesis [56]. Further, combination of the essential amino acids with carbohydrates produced an additive enhancement of muscle protein synthesis in the young adults. However, in older adults, addition of carbohydrates (producing increased plasma insulin) eliminated the anabolic effect of supplemental amino acids. These authors suggested that the presents of carbohydrates in nutritional supplements may impair the anabolic effect of muscle protein synthesis in older adults [47].

In summary, increasing dietary levels of high quality proteins while reducing carbohydrates appears to be effective for improving changes in body composition during weight loss. The increase in dietary protein resulting in increased plasma levels of leucine is consistent with molecular mechanisms for increased protein synthesis in skeletal muscle and stimulation of the glucose-alanine cycle [8,52]. These changes appear to contribute to a metabolic advantage during weight loss. These findings are consistent with other reports of a metabolic advantage for weight loss associated with diet containing reduced levels of carbohydrates and increased levels of high quality protein [5]. Additional research is needed to determine if the BCAA leucine is the critical factor in defining metabolic roles of dietary amino acids at levels above the minimum intakes defined by the RDA's.

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