# WAY FORWARD: FOOD FOR MEDICINE AND MEDICINE FOR FOOD

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## Health Problems:



- Cardiovascular diseases and cancer: No
   1 Killer GLOBALLY: > 80% all HEALTHCARE COST
- AGED > 60YEARS > 25% MANY COUNTRIES
- DEGENERATIVE DISEASES: Obesity, diabetes, stroke, heart attacks, cancer, hypertension, high cholesterol,
- Mental performance: memory, learning, processing speed deteriorate with age
- Slow compromised healing.
- man hours loss; Ageing Population growth, suffering, care-givers time /energy

- hypercholesterol,
- \*dyslipidemia, \*Atherosclerosis,
- fobesity, fchronic oxidative stress, thyroid problems,

- čardiovascular disease,
- \*slow wound healing,

\*certain cancers.



- \*Hypertension,
- \*diabetes,
- \*anaemia,
- \*gastro-intestinal disorders,
- \*metabolic syndrome,
- \*brain functions
- \*osteoporosis
- \*other ailments related to or caused by the above conditions.

\*MANY DISEASES HAVE INTER-RELATED CAUSES

## Approach

- POTENTIAL CONVERTION OF UNWANTED AGRO-WASTE INTO HEALTH PRODUCTS
- Affordable
- ENSURE safety (low toxicity)
- Natural
- Scientifically researched



#### What is metabolic syndrome?

#### Increased risk to CVD:

#### At least three of the following: [27]

- Obesity: waist circumference ≥ 102 cm or 40 inches (male), ≥ 88 cm or 36 inches(female)
- High blood pressure ≥ 130/85 mmHg
- Diabetic: fasting plasma glucose ≥ 6.1 mmol/L (110 mg/dl)
- dyslipidaemia: TG ≥ 1.695 mmol/L (150 mg/dl)
- HDL-C < 40 mg/dL (male), < 50 mg/dL (female)
- hypercholesterol



- · Central obesity
- · High blood pressure
- · High triglycerides
- · Low HDL-cholesterol
- · Insulin resistance



## PROBLEM 1: OBESITY & CARDIOVASCULAR AILMENTS

- Global NEEDS: Reduce oil intake through fried food to reduce obesity, cardiovascular diseases & cancer
- SOLUTION: Provide a botanical extract antioxidant additive that reduces oil absorption in fried food by up to 85%, increase oil stability, food quality & other health benefits
- BENEFITS: Health benefits (reduce CardiovascularD, cancer, obesity), prolong oil & food shelf life, generate Malaysian economy
- COMPETITORS: no direct competitor. US, European, Malaysian & Singapore Patent Granted US 8425969 B2, PT/2630, WO2009075558. MY20072213).

#### **Problem:**

- Fried foods are high in fat, (up to 50% of food weight), hence calorie dense & contribute to obesity, cancer, cardiovascular & related health problems.
- Most market oil additives are synthetics, & may cause harmful effects in excess, but allowed within limits because they are effective & cheap.
- Fried food & frying oil readily undergo oxidation, hydrolysis & rancidity that affect food quality.

## **UNOILEY**



A Novel Frying Oil Additive for Global Market REDUCE OIL ABSORPTION IN

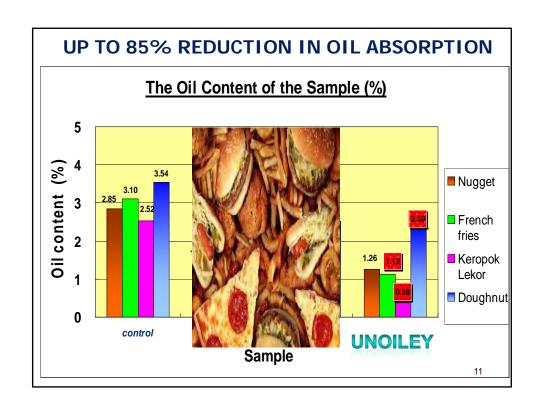
FRIED FOOD

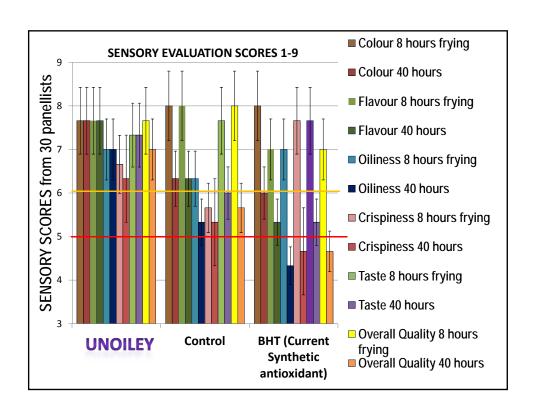
- (i) REDUCE FAT DETERIORATION; &
- (ii) HAVE HEALTH BENEFITS

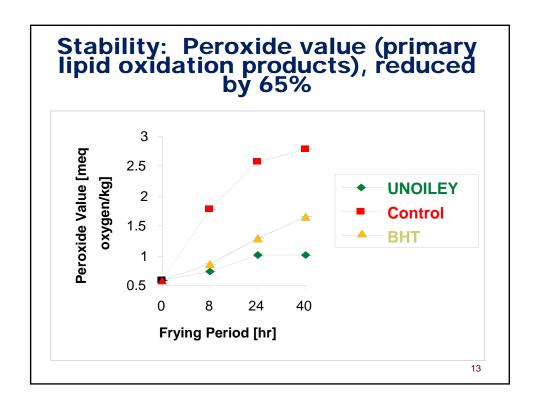


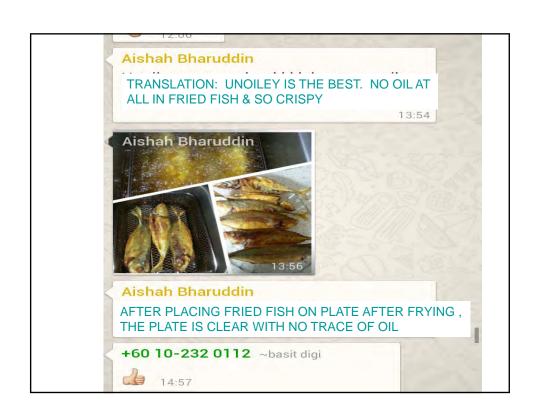
#### **How UNOILEY works**

- Reduce oil absorption in fried food by up to 85%
- \*\*antioxidative
- Prevent fat deterioration during frying /storage
- \* Antibacterial & anti-histamine effects
- # Improve crispiness, taste & quality of fried food
- Reduce oil consumed in the frying process
- Reduce blood cholesterol & triglycerides
- \*Anti-hypertensive & antispasmodic effe
- anti-tumor promoters & cancer protective









## PROBLEMS 2: HIGH SALT INTAKE: HYPERTENSION & KIDNEY DAMAGE

- Global NEEDS: Reduce salt intake
- SOLUTION: Provide a nutritious Low Natrium Hi
   Calcium seasoning / flavour enhancer /salt
   replacer & help normalise cholesterol, blood
   pressure, blood sugar, & body weight.
- BENEFITS: Improve Health (reduce CardiovascularD, cancer, obesity), generate economy
- **COMPETITORS:** KCI (bitter after taste
- & toxic in excess).

#### **KardioMate:** a nutritious Low Natrium Hi Calcium seasoning / flavour enhancer /salt replacer The National Academy of Science Food & **Nutrition Board recommends:** adults consume not more than 1.5g Na /day. The average man consumes more than 4g KardioMate: from tropical marine & terrestrial plants which enhances the flavour & taste of food, have high antioxidant properties, relatively low in sodium, rich in dietary fibre & in other important minerals (Mg, Ca, K, I, Fe, Zn, Cu, Se) & have other health benefits scientifically proven in animal studies. 16

#### **RAW MATERIALS: SEAWEEDS**





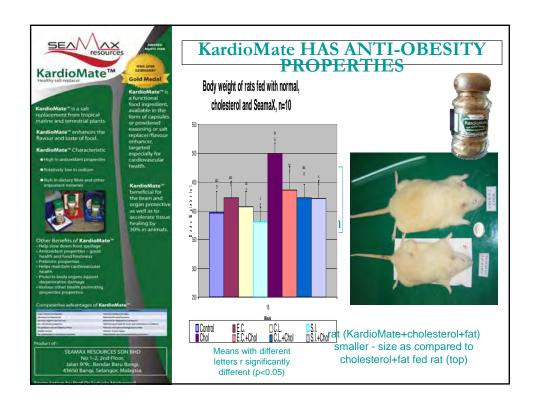
KardioMate serving suggestions
Product range: seasoning, sauce, snacks, ice-cream, drinks, mono sodium glutamate-replacer, tablets; powdered cheese replacer; salt /soy sauce replacer

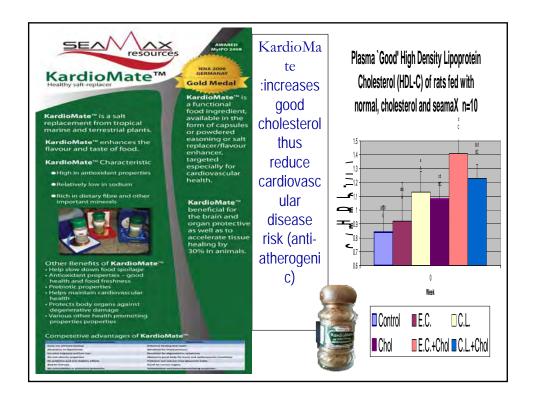
Can be used in any type of cuisine /food /culinary











Competitors Properties Disadvantage	roduct ges
Salt / Monosodium glutamate	KardioMate
→ does not enhance healing	◆Enhances organ healing & repair
→hazardous to hypertensic	→ good for hypertensics
→cause chinese restaurant syndrome	→ beneficial for degenerative ailments
no anti-obesity properties	→ reduces body fat & reduce CVD risks
→ no prebiotic or anti- diabetic effects	→ prebiotic or anti-diabetic effects
→ bad for kidneys	→ good for kidneys & other organs
<ul> <li>no antioxidative nor anti cancer properties</li> </ul>	→ antioxidative & anti cancer properties



## KardioMate-1HE TASTE OF GOOD HEALTH

#### **NUTRITIONAL INFORMATION:**

High-soluble dietary fibres (25-75% dry wt);

High protein (~10%);

Low Fat (<0.5%),  $\Omega$ -3 fatty acids;

Minerals (~50%) (mg/100g) Mg ~ 94 -

435; Ca ~ 123 – 681; K ~ 1.2 – 1.75;

Fe  $\sim 20 - 73$ ; Na  $\sim 45 - 100$ , Iodine

## PROBLEMS 3: COGNITIVE DECLINE POOR MEMORY, SLOW LEARNING

- Global NEEDS: Improve mental performance, memory, learning and processing speed
- SOLUTION: Provide EDIBLE botanical extract antioxidant that improve Brain function & help normalise cholesterol, blood pressure, blood sugar, & antioxidative
- BENEFITS: Improve cognition Health benefits (reduce CardiovascularD, cancer, obesity), generate economy

ProMinda

- COMPETITORS: Other herbs,
- gingko biloba, Centella asiatica etc.

## /PRODUCTS FROM PALM LEAVES



## Waste to wealth: National Innovation award 2009

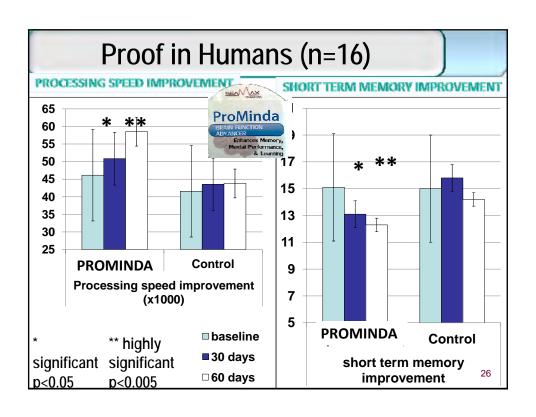
- Malaysia palm industry produces > 30 million
   T biomass /year, mostly as palm fronds.
  - •Our previous work showed that the total polyphenols content in PALM LEAF is more than green tea, has vasorelaxation & strong LDL antioxidant properties

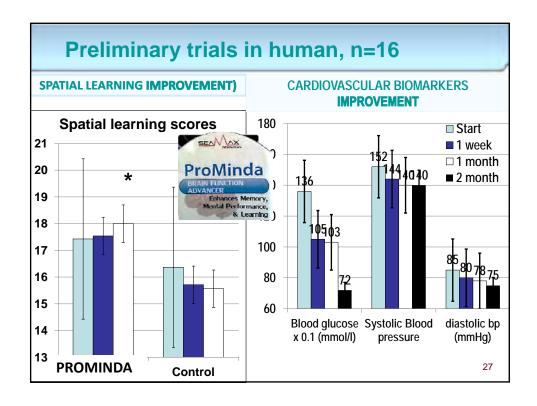
## **LEAF EXT - HEALTH INGREDIENT /PRODUCTS FROM PALM LEAVES**

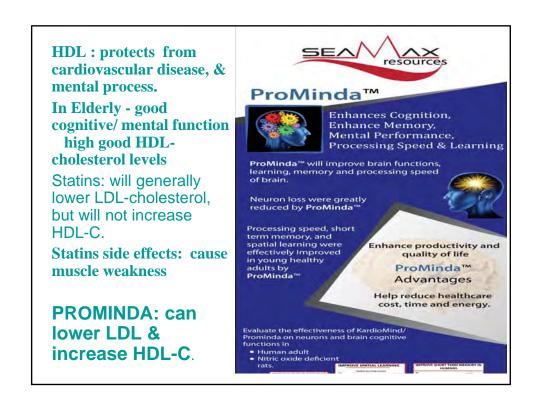


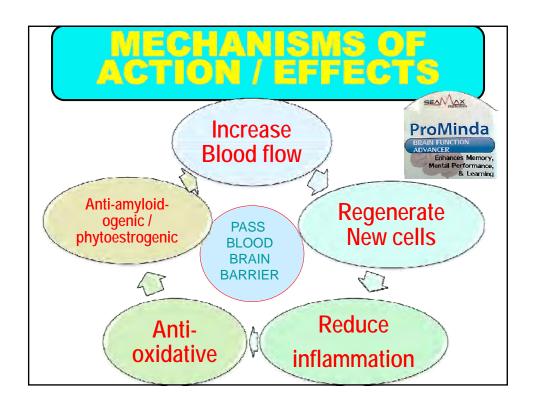
## LEAF EXT ARE SCIENTIFICALLY PROVEN IIN ANIMAL STUDIES TO PREVENT & IMPROVE:

hypercholesterol, hyperlipidemia, atherosclerosis, oxidative stress, organ damage, cardiovascular health, hypertension, diabetes, Wound healing, fertility, brain functions & other related conditions





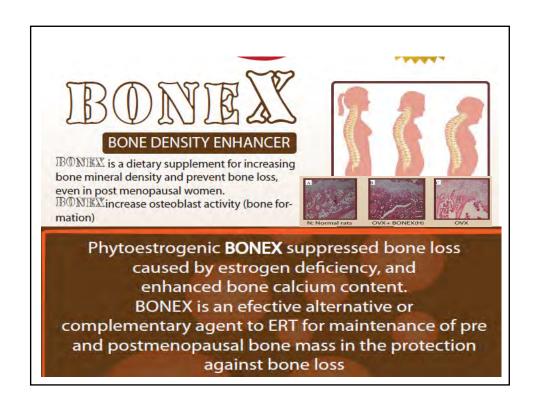


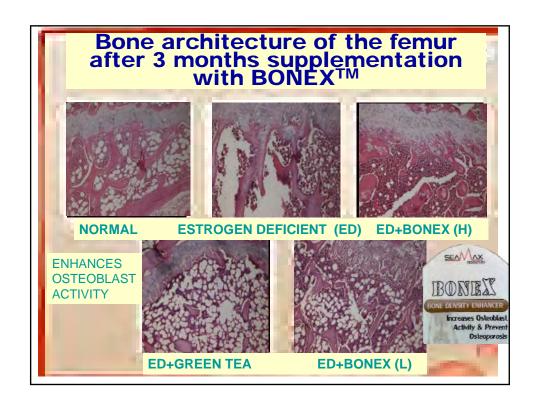


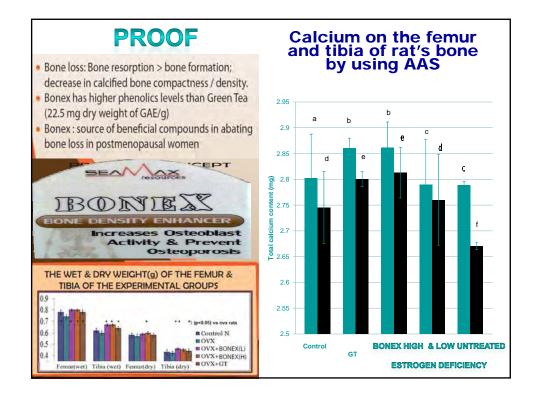
#### **PROBLEM 4: bone fractures**

- Global NEEDS: Reduce bone fractures, osteoporosis, & improve bone strength & joint health
- SOLUTION: Provide a affordable botanical extract antioxidant to increase bone mineral density & other health benefits
- BENEFITS: increase bone mineral density & generate economy
- COMPETITORS: galactosamine, chondroitin sulphate









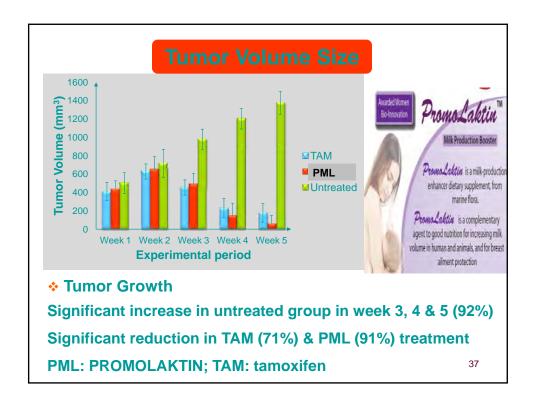
#### **PROBLEM 5: INSUFFICIENT MILK**

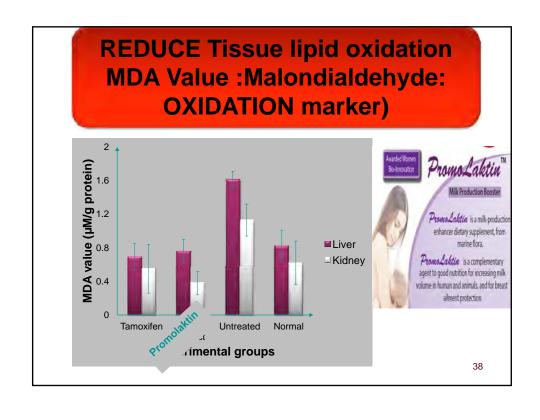
- Global NEEDS: Increase milk production for nursing mothers and ruminants; BREAST FEEDING IS HIGHLY BENEFICIAL FOR PHYSICAL & MENTAL HEALTH OF BABY & MOTHER
- SOLUTION: Provide a affordable botanical extract antioxidant to increase milk output & improve breast health (to prevent cancer)
- BENEFITS: increase milk output for mother and baby's health & improve family economy
- COMPETITORS: baby's formulae (EXPENSIVE & INCOMPLETE)

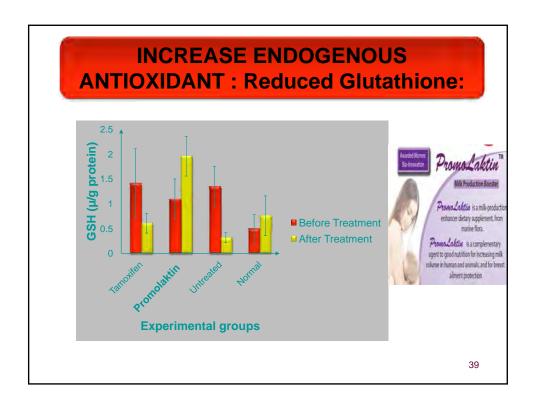












#### **PROBLEM 6: SKIN INJURY/ INFECTION**

- Global NEEDS: ENHANCE tissue and skin healing after injury or surgery (especially for diabetics)
- SOLUTION: Provide an affordable non toxic (edible) botanical extract antioxidant to increase skin healing

Healen

ANTISEPTIC
WOUND HEALING

BENEFITS: reduce morbidity & mortality, prevent amputation (e.g in diabetics)



#### Healen™:

A tissue healing enhancer, from edible plants - for chronic wounds.

\*accelerates healing :esp for compromised healing patients (diabetics, surgery or accident patients). used topically, ~30% faster healing.

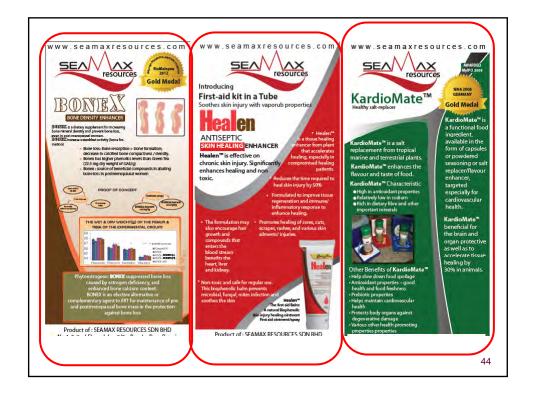
\* accelerates wound contraction, reduced inflammation & immune modulation.

\*plants used possess cardiovascular protective properties, liver & kidney protective.









(N o)	Tajuk Paten / Produk , (Patent title / product)	No IP ( <i>IP No</i> )
2	Low Sodium, High Calcium, Protein Hydrolysate Flavor Enhancer & A Method Prepare Thereof - for hypertension and kidney patients	MY 20064780, 20061228, P2094111 (A1), 2008082286 (A1), US2009317510 (A <sup>-</sup> ), <b>GRANTED</b>
3	Extract From Palm Leaves & A Method For Producing The Same – against cardiovascular disease -hypertension	MY 20071111, 20070711, WO2009008697- A4, EP2170105 A1
4	Flavour Enhancers / Food Seasoning From Seaweeds & A Method For Producing Thereof – for general health	MY 20071208 20070725, WO2009051470 (#
5	An Additive For Edible Oil Composition – that reduce oil absorption by up to 85% in fried food with antioxidant properties and other health benefits	MY20072213 20071211, WO2009075558 (A 1) GRANTED

PATENTS FILED	
A Composition For Wound Healing	PI20083894
Anti-cancer Nutraceutical Composition GRANTED	PI20085284, WO2010/074553 A1
Use Of A Neuroprotective Extract & Pharmaceutical Preparation Thereof	PI20090964
Antidiabetic Neutraceutical Composition	PCTMY2009000041
A Phytoestrogenic Nutraceutical Composition From Palm Leaf Extract	PCTMY2009000040
A Composition For Enhancing Hair Growth	PI20094850
Composition For Promoting Lactation With Tumour Suppresive Properties And Preparation Method Thereof	PI 2011000290
Extract Of Palm Leaf And A Composition Comprising The Same For Increasing Bone Mineral Density And Arterial Homeostasis	PI2011005992
Composition For Modulating Immune System and Preparation Method Thereof	PI2012003493
Composition For Enhancing Athletic Endurance And Performance	PI2013701127