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Original

Recomendaciones nutricionales basadas en la evidencia para la prevención y el tratamiento del sobrepeso y la obesidad en adultos (consenso FESNAD-SEEDO). La dieta en la prevención de la obesidad (II/III)

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Resumen

Se presenta un consenso de la Federación Española de Sociedades de Nutrición, Alimentación y Dietética (FESNAD) y la Sociedad Española para el Estudio de la Obesidad (SEEDO) sobre la dieta en la prevención del sobrepeso y la obesidad, tras efectuar una revisión sistemática de los datos de la literatura médica desde el 1 de enero de 1996 al 31 de enero de 2011 .

Las conclusiones obtenidas se han catalogado según niveles de evidencia.

Se establecen unas recomendaciones clasificadas según grados que pueden servir de guía y orientación en el diseño de pautas alimentarias dirigidas a la prevención de la obesidad o el sobrepeso.

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Palabras clave: *Obesidad. Sobrepeso. Prevención. Dieta. Nutrición.*

EVIDENCE-BASED NUTRITIONAL RECOMMENDATIONS FOR THE PREVENTION AND TREATMENT OF OVERWEIGHT AND OBESITY IN ADULTS (FESNAD-SEEDO CONSENSUS DOCUMENT). THE ROLE OF DIET IN OBESITY PREVENTION (II/III)

Abstract

This study is a consensus document of two Spanish scientific associations, FESNAD (Spanish Federation of Nutrition, Food and Dietetetic Associations) and SEEDO (Spanish Association for the Study of Obesity), about the role of the diet in the prevention and of overweight and obesity in adults. It is the result of a careful and systematic review of the data published in the medical literature from January 1st 1996 to January 31st 2011 concerning the role of the diet on obesity prevention.

The conclusions obtained have been classified according several evidence levels. Subsequently, in agreement with these evidence levels, different degree recommendations are established. These recommendations could be potentially useful to design food guides as part of strategies to prevent overweight and obesity.

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Key words: *Obesity. Overweight. Prevention. Diet. Nutrition.*

Abreviaturas

AGM: Ácidos grasos monoinsaturados.
AGP: Ácidos grasos poliinsaturados.
AGS: Ácidos grasos saturados.
AGT: Ácidos grasos trans.
ALA: Ácido alfa linolénico.
CG: Carga glucémica.
DE: Desviación estandard.
DHA: Ácido docosohexaenoico.
DietMed: Dieta mediterránea.
ECA: Ensayo clínico aleatorio.
EFSA: Autoridad Europea de Seguridad Alimentaria.
EPA: Ácido eicosopentaenoico.
FD: Fibra dietética.

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IC: Intervalo de confianza.
IG: Índice glucémico.
IMC: Índice de masa corporal.
IOM: Instituto de Medicina de EEUU.
OMS: Organización mundial de la salud.
OR: Odds Ratio.
RR: Riesgo relativo.

Introducción

Ante la gran prevalencia de obesidad y sobrepeso en nuestro país[1] y la multitud de abordajes nutricionales que se han propuesto para combatirlos, la Federación Española de Sociedades de Nutrición, Alimentación y Dietética (FESNAD) y la Sociedad Española para el Estudio de la Obesidad (SEEDO) conjuntamente se han planteado clarificar el papel de los distintos factores nutricionales tanto en la prevención como para el tratamiento de la Obesidad y el Sobrepeso. Con este fin se ha elaborado un consenso FESNAD-SEEDO que recoja unas recomendaciones nutricionales basadas en la evidencia que sirvan de herramienta a los profesionales sanitarios a la hora de diseñar estrategias de prevención o pautas de tratamiento para la obesidad o el sobrepeso.

Hay que hacer notar que las opiniones expresadas en este documento han sido consensuadas entre los representantes de las distintas sociedades referidas en la autoría y, por lo tanto, representan la postura de todas ellas.

El consenso está estructurado en 3 documentos publicados de forma independiente. El presente trabajo aborda la revisión de los aspectos dietéticos de la prevención de la obesidad y el sobrepeso.

Metodología. Niveles de evidencia

La metodología y sistemática de trabajo del presente consenso ya han sido descritas previamente[2]. De forma resumida podemos decir que para el diseño de las siguientes recomendaciones se revisó la bibliografía científica, que cubriese las áreas de interés general del consenso, publicada entre el 1 de enero de 1996 y el 31 de enero de 2011. En base a las conclusiones obtenidas tras dicha revisión se clasificaron las evidencia y se formularon recomendaciones según el método propuesto en 2008 por la Asociación Europea para el Estudio de la Obesidad[3] y que consiste en una versión simplificada del sistema propugnado por la Scottish Intercollegiate Guidelines Network (SING) (Red Escocesa Intercolegiada sobre Guías de Práctica Clínica)[4] (tablas I y II).

En base a los criterios de elaboración el documento resultante es de aplicación a la población adulta (excluyendo el embarazo y la lactancia) que, salvo la obesidad, no presente malnutrición o enfermedades crónicas.

Análisis previo de las revisiones y recomendaciones publicadas

Con el objetivo de obtener una visión global y delimitar las áreas clave relacionadas con la prevención de la obesidad en adultos mediante la alimentación, se ha realizado una revisión de guías, consensos, estrategias, publicaciones o fuentes documentales relevantes sobre el tema antes de decidir las cuestiones a tratar en el presente documento (ver apartado metodología). A continuación se ofrece un breve resumen de los documentos evaluados cuyo objetivo fue abordar la prevención de la obesidad en edad adulta.

Documentos nacionales

En el año 2005 se puso en marcha la Estrategia NAOS (Estrategia para la Nutrición, Actividad Física y Prevención de la Obesidad) desde el Ministerio de Sanidad y Consumo, a través de la Agencia Española de Seguridad Alimentaria y Nutrición (AESAN). Su objetivo sensibilizar a la población del problema que supone la obesidad para la salud e impulsar iniciativas que contribuyan a promocionar hábitos de vida saluda-

Tabla I
Niveles de evidencia[19]

Niveles de evidencia		
1	1++	Meta-análisis de alta calidad, revisiones sistemáticas de ECAs, o ECAs con un riesgo muy bajo de sesgo.
	1+	Meta-análisis bien realizados, revisiones sistemáticas de ECAs, o ECAs con bajo riesgo de sesgo.
	1-	Meta-análisis, revisiones sistemáticas de ECAs o ECAs con alto riesgo de sesgo.
2	2++	Revisiones sistemáticas de alta calidad de estudios caso-control o de cohortes.
	2+	Estudios caso-control o de cohortes de alta calidad con un riesgo muy bajo de confusión o sesgo, y una alta probabilidad de que la relación sea causal.
	2-	Estudios caso-control o de cohortes bien realizados con un riesgo bajo de confusión o sesgo y una probabilidad moderada de que la relación sea causal.
3		Estudios no analíticos (ej.: casos clínicos, series de casos).
4		Opinión de experto/s.

Tabla II
Grados de recomendación[19]

	Grados de recomendación
A	Cómo mínimo un meta-análisis, revisión sistemática o ECA con una clasificación de 1++ y directamente aplicable a la población diana; o una revisión sistemática o ECAs con un cuerpo de evidencia consistente principalmente en estudios puntuados como 1+, directamente aplicable a la población diana, y demostrando una consistencia global en sus resultados.
B	Un cuerpo de evidencias que incluya estudios puntuados como 2++. directamente aplicables a la población diana y que demuestre una consistencia global en sus resultados; o evidencias extrapoladas de estudios puntuados como 1++ o 1+.
C	Un cuerpo de evidencias que incluya estudios puntuados como 2+, directamente aplicables a la población diana y que demuestre una consistencia glogal en sus resultados; o evidencias extrapoladas de estudios puntuados como 2++.
D	Evidencias de nivel 3 ó 4; o evidencia extrapoladas de estudios puntuados como 2+.

Los estudios clasificados como 1– y 2– no deben usarse en el proceso de elaboración de recomendaciones por su alto potencial de sesgo.

bles, principalmente a través de una alimentación saludable y de la práctica regular de actividad física[5].

En 2007 la Sociedad Española de Médicos de Atención Primaria, (SEMERGEN), la Sociedad Española para el Estudio de la Obesidad (SEEDO) y la Sociedad Española de Endocrinología y Nutrición (SEEN) publicaron una estrategia, en forma de tríptico, diseñada con el objetivo de prevenir (aunque también diagnosticar y tratar) el sobrepeso y la obesidad en la población general[6].

En 2007, Aranceta y cols.[7] publicaron una revisión en la revista Public Health Nutrition con el objetivo de proponer la manera de abordar el desarrollo de estrategias preventivas de la obesidad en España.

Quiles y col, en 20088 describieron los principales documentos estratégicos desarrollados en diferentes comunidades autónomas españolas que contienen líneas de actuación (políticas de salud) para la prevención de la obesidad.

Documentos internacionales

La Organización Mundial de la Salud (OMS) publicó en 2003 el libro "Dieta, nutrición y prevención de las enfermedades crónicas", que contiene amplia información acerca de las evidencias disponibles hasta la fecha acerca del papel de la alimentación en la prevención de la ganancia no intencionada de peso[9].

En 2004, la OMS aprobó la Estrategia Mundial sobre Dieta y Actividad Física, mediante la cual instó a los estados miembros a implantar planes nacionales de actuación[10], y que incluye recomendaciones dietético-nutricionales concretas para prevenir la obesidad, dirigidas tanto a las poblaciones como a las personas.

El Instituto para la Excelencia Clínica (NICE) británico editó en 2006 un extenso documento cuyos objetivos eran, entre otros, incrementar la efectividad de las intervenciones para prevenir el sobrepeso y la obesidad en la población[11].

En 2007, la OMS publicó el documento "El reto de la obesidad en la región europea de la OMS y las estrategias de respuesta", que también detalla aspectos dietético-nutricionales relacionados con la prevención de la obesidad[12].

La Asociación Americana del Corazón, en 2008[13], publicó un amplio documento que revisa, entre otros aspectos, los patrones saludables de alimentación relacionados con la ganancia no intencionada de peso corporal.

En 2009, la Asociación Americana de Dietética (American Dietetic Association) publicó junto con el Colegio Americano de Medicina del Deporte (American College of Sports Medicine) un documento de postura que incluía consejos acerca de la composición de la dieta para la prevención de la ganancia de peso[14].

En 2010, el Scottish Intercollegiate Guidelines Network editó una guía basada en evidencias, que incluye recomendaciones para la prevención de la obesidad en niños, jóvenes y adultos[15].

Por último, el Consejo Asesor de las Guías Dietéticas de Estados Unidos, con la asistencia de la Colaboración Cochrane, ha publicado en 2010 amplia información relacionada con aspectos dietético-nutricionales preventivos de la obesidad[16].

Factores dietéticos asociados a la prevención de la obesidad

1. Equilibrio energético y peso corporal

1.1. Densidad energética

Parece fuera de duda la aplicación de los principios de termodinámica a la fisiología humana, si bien las rutas metabólicas y vías implicadas son factores más complejos, de los que estamos aún lejos de comprender de forma completa. Si bien aceptamos que bajo las condiciones de un genotipo concreto, el exceso de energía ingerido o no utilizado es almacenado en forma de grasa, queremos revisar la evidencia que nos informe si la densidad energética de la dieta está asociada con la variación del peso. La densidad energética se define como la cantidad de energía disponible en un alimento o bebida, por unidad de peso[17]. En este sentido, Cucó y colaboradores observaron en una población mediterránea que la densidad energética de la dieta se asocia de

forma positiva a una mayor ingesta de energía, grasas totales y grasas saturadas, aunque no se evaluó su efecto sobre el peso corporal[18]. Por otra parte, una revisión sistemática de Alinia y cols.[19] mostró que la mayoría de las evidencias disponibles señalan hacia una posible asociación inversa entre la ingesta de frutas (cuya densidad energética es en general baja) y el exceso de peso. Esta revisión, en cualquier caso, no se centró en el efecto de la densidad energética sobre el peso corporal.

Cuatro estudios de cohortes con un seguimiento que oscila entre seis meses y ocho años evidencian una asociación positiva entre la densidad energética y la modificación del peso.

Bes-Rastrollo y cols.[20], estudiaron una cohorte de 50.026 mujeres, entre 1991 y 1999, concluyendo que el incremento de la densidad energética dietética estaba asociado con una mayor ganancia de peso en mujeres de mediana edad. Las mujeres en las que se observó el mayor incremento de densidad energética durante el periodo de seguimiento (quintil más alto) aumentaron significativamente más peso que aquellas cuya densidad energética de la dieta era más baja (quintil más bajo) (6,4 kg *vs.* 4,6 kg; P valor de tendencia < 0,001).

Savage y cols.[21] a través de un estudio de cohortes prospectivo de 168 mujeres no institucionalizadas observaron, tras un periodo de seguimiento de seis años, que las mujeres que habían consumido dietas con mayor densidad energética ganaron de media 6,4 kg mientras que las mujeres que habían consumido dietas con inferior densidad energética (tertil inferior) sólo habían ganado 2,5 kg, siendo esta diferencia estadísticamente significativa.

Westerterp-Plantenga y cols.[22], en un Ensayo Clínico Aleatorio (ECA), evaluaron el efecto de la densidad energética en 220 voluntarios sanos seguidos durante 6 meses. Los individuos fueron divididos en dos grupos en función de si presentaban o no un perfil de "restricción dietética" (tendencia a limitar de forma consciente el tipo y cantidad de alimentos ingeridos con la intención de perder o mantener el peso). A su vez, cada uno de dichos grupos fue instado a tomar (aleatoriamente) productos comerciales con o sin grasa. El grupo de individuos con perfil de "restricción dietética" aumentó una media de 0,2 kg si ingería productos con grasa, pero perdió 1,5 kg si ingería los productos sin grasa. A su vez, el grupo de individuos sin perfil de "restricción dietética" perdió 0,2 kg si ingería productos sin grasa pero aumentó 1,8 kg al ingerir los productos con grasa. En cualquier caso, estas diferencias sólo mostraron significación estadística en el grupo de individuos con perfil de "restricción dietética" que ingirió productos sin grasa. Se concluyó que la menor densidad energética a partir de grasas puede contribuir al mantenimiento del peso corporal, independientemente del perfil de "restricción dietética" que presenten los individuos.

Ledikwe y cols.[23] evidenciaron a través de un ECA realizado con 810 adultos, pre-hipertensos o hipertensos del estudio PREMIER, que grandes y pequeños cambios en la densidad energética dietética durante seis meses están asociados con pérdidas de peso. Los análisis se realizaron según tertiles de reducción de su densidad energética. Los que estaban en el tertil superior de disminución de densidad energética perdieron de media 5,9 kg, 4 kg aquellos que estaban en el tertil medio y 2,4 kg para aquellos que situados en el tertil más bajo de reducción de la densidad energética.

EVIDENCIA

1. Los patrones alimentarios de alta densidad energética pueden conducir a un incremento de peso en adultos (Evidencia Nivel 1+).

RECOMENDACIONES

1. El aumento de peso puede prevenirse mediante dietas que contengan alimentos con baja densidad energética (Recomendación Grado A).

1.2. Equilibrio energético y ambiente obesogénico

Revisar los aspectos ambientales en relación a la obesidad tiene una relevancia clara, en especial porque se han detectado entornos que condicionan y favorecen la obesidad (ambientes obesogénicos).

Los ambientes alimentarios hacen referencia a la disponibilidad alimentaria y están asociados con la ingesta dietética, en concreto con un menor consumo de verduras y frutas. La presencia de supermercados y otros lugares que hacen disponibles las verduras y frutas en los vecindarios está asociada a un menor IMC medio en la población en comparación a la ausencia de los mismos o su ubicación a grandes distancias, sobre todo para niveles socioeconómicos desfavorecidos. El incremento del número de restaurantes de "comida rápida" en una unidad geográfica y de tiendas de conveniencia también se ha relacionado con un mayor IMC medio poblacional.

Estas afirmaciones se realizan en base a 9 revisiones sistemáticas que han investigado la relación entre ambiente y peso corporal, la ingesta de energía y el consumo de frutas y verduras, aunque en sus conclusiones establecían la necesidad de realizar más investigaciones para conocer y comprender mejor estas relaciones. Seis estudios[24-29] encontraron que los vecindarios con problemas socioeconómicos (paro, bajos ingresos y nivel educativo) estaban asociados con la obesidad y con una ingesta dietética más pobre. Ocho estudios encontraron que la disponibilidad de la alimentación saludable, directamente o a través de la ausencia de supermercados, o la distancia de ubicación, está asociada con el peso corporal y la ingesta dietética (frutas y hortalizas)[26,27,30-35]. Dos estudios encontraron que la alta densidad de los restaurantes de comida rápida y locales de conveniencia estaba asociada con altas prevalencias de obesidad[32,34].

EVIDENCIA

2. La ausencia de supermercados con disponibilidad de frutas y hortalizas o su ubicación a grandes distancias, sobre todo de núcleos humanos con niveles socioeconómicos desfavorecidos, son factores condicionantes de un mayor IMC medio poblacional. (Evidencia Nivel 1+).

RECOMENDACIONES

2. Deben arbitrarse estrategias que hagan posible la disponibilidad alimentaria y el acceso a alimentos saludables, en especial a frutas y hortalizas, para crear ambientes favorables para mantener el IMC medio poblacional (Grado de Recomendación A).

1.3. Equilibrio energético: comer fuera de casa

El actual estilo de vida ha conducido a un incremento en el número de ocasiones en las que se realizan ingestas realizadas fuera del hogar, así como en la variedad de alimentos o de aperitivos consumidos en dichas ocasiones. Esta tendencia no muestra signos de una futura reducción. Ello, en combinación con la posibilidad de que dichas ingestas no muestren un patrón de dieta saludable, podría tener implicaciones sobre el control del peso corporal. El estudio prospectivo EPIC (European Prospective Investigation Into Cancer and Nutrition)[36] observó que el porcentaje de calorías diarias ingeridas fuera del hogar en las comunidades autónomas españolas estudiadas (Granada, Murcia, Navarra, San Sebastián y Asturias) osciló entre un 20% y un 23,9%. El consumo de grasa en mujeres fue mayor fuera del hogar, y se observó un mayor consumo de azúcar y una menor ingesta de fibra en ambos sexos. Este estudio no evaluó, en cualquier caso, cambios en el peso corporal asociados a las ingestas realizadas fuera de casa.

Una reciente revisión sistemática realizada por Rosenheck[37] examinó la asociación entre comer en restaurantes de comida rápida ("fast food") con ganancia de peso y obesidad. La revisión, que incluyó 16 estudios (seis transversales, siete de cohortes prospectivas y tres estudios experimentales) permitió concluir al autor, por una parte, que existen evidencias consistentes que muestran que este tipo de restaurantes desempeñan un papel independiente que contribuye al incremento de la ingestión energética acelerando en las tasas de ganancia de peso y obesidad. Por otra parte, hay suficiente evidencia para realizar una recomendación desde salud pública en el sentido de limitar el consumo de "fast food" para disminuir la ganancia de peso.

Además, seis estudios de cohorte prospectivos[38-43] encontraron una asociación positiva y significativa entre el consumo de "fast food" y el peso corporal en adultos, aunque en uno de ellos la asociación positiva sólo se observó en mujeres[40]. Según el estudio de Pereira y cols.[43] el consumo de "fast food" más de una vez a la semana está asociado con incrementos del IMC. Duffey y cols. no hallaron evidencias de cambios en el IMC con respecto al incremento de consumo de alimentos en otro tipo de restaurantes durante un seguimiento de tres años[38]. No obstante, Bes-Rastrollo y cols.[44] concluyeron, tras un seguimiento de una cohorte de 9.182 titulados universitarios españoles durante una media de 4,4 años, quienes declararon en la encuesta inicial comer fuera de casa dos o más veces por semana presentaron, tras el seguimiento, un moderado incremento medio en el peso corporal (+129 g/año, valor $p < 0,001$) y un mayor riesgo de ganar más de 2 kg por año (OR = 1,36; IC 95% 1,13; 1,63). Realizar comidas fuera de casa se asoció de forma significativa con un mayor riesgo de acabar padeciendo sobrepeso u obesidad (RR = 1,33; IC 95 % 1,13, 1,57). En cualquier caso, el hecho de que la encuesta no se repitiese junto con la evaluación de los cambios en el peso corporal abre la posibilidad de que los hábitos de los voluntarios cambiasen con el paso de los años.

EVIDENCIA

3. El consumo de "fast food" de forma habitual (más de una vez a la semana) puede contribuir al incremento de la ingestión energética y a la ganancia de peso y obesidad (Evidencia Nivel 1+).

RECOMENDACIONES

3. Limitar el consumo habitual (frecuencia de más de una vez a la semana) de "fast food" puede evitar la ganancia de peso debido a este factor (Recomendación Grado A).

1.4. Equilibrio energético: tamaño de las raciones

Existen datos que señalan que un mayor tamaño de las raciones puede dificultar la autorregulación de la ingesta[45]. En este sentido, se han publicado ensayos controlados en los que se observa que un tamaño mayor en la ración ofrecida se asocia a una ingesta significativamente más alta del alimento, sin que se haya visto afectada la sensación de saciedad de forma más pronunciada que cuando se ofrece una ración más pequeña[46,47]. Una revisión de experimentos llevados a cabo tanto en laboratorios como fuera de ellos, evidenció que todos ellos mostraron de forma unánime que el incremento del tamaño de la ración se asociaba a una mayor ingesta energética de los sujetos[48].

El Consejo Asesor de las Guías Dietéticas de Estados Unidos en 2005[49] revisó la evidencia del efecto del tamaño de la ración sobre la ingesta energética, concluyendo que este influenciaba la cantidad que ingerían las personas. En general, se ingería más energía cuando se servían raciones mayores en comparación a raciones de menor tamaño.

Gilhooly C y cols.[50] realizaron un ECA en el cual examinaron las características de los alimentos de

picoteo en relación a la restricción dietética de energía y el peso. El ensayo se realizó entre 32 mujeres por un periodo de 6 meses de tiempo. Los resultados evidenciaron que había una relación positiva estadísticamente significativa entre el tamaño de las raciones y el IMC habitual ($r = 0,49$, $p = 0,005$). Los análisis de regresión mostraron que los sujetos que informaron un mayor porcentaje de pérdida de peso eran los que picoteaban con menos frecuencia (R2 ajustada = 0,31, $p = 0,009$).

EVIDENCIA

4. El ofrecimiento de raciones de mayor tamaño condiciona un aumento en la ingesta energética de los individuos (Evidencia Nivel 2++).

RECOMENDACIONES

4. La utilización de raciones de menor tamaño limita la ingesta energética (Recomendación Grado B).

1.5. Equilibrio energético: desayuno

El papel del desayuno en el riesgo de obesidad en adultos es controvertido y motivo de debate[51]. Dos análisis transversales de la ingesta energética mostraron que el hecho de saltarse el desayuno[68] o ingerir menos calorías en él[51] se asocia con una sustancial menor ingesta energética total a lo largo del día. Sin embargo, los análisis de los hábitos alimentarios intraindividuales han demostrado que un incremento en el aporte calórico del desayuno al total de la energía ingerida se asocia a una menor ingesta energética a lo largo del día[53,54]. Un análisis de 2.959 sujetos tras el mantenimiento de una pérdida de peso media de 32 kg durante 6 años, evidenció que la mayoría de ellos (78%) desayunaban de forma habitual, aunque también se observó, por una parte, que el 22% restante (que se saltaba el desayuno de forma regular) también mantuvo la pérdida de peso; y, por otra parte, que los sujetos que desayunaban de forma regular reportaron realizar más ejercicio físico, hechos que limitan la posible causalidad de la relación entre el desayuno y el control del peso corporal[55].

Resulta arriesgado extraer conclusiones de estos estudios, debido al diferente enfoque metodológico existente entre ellos, y porque no fueron diseñados para evaluar cambios en el peso corporal en relación al desayuno.

Se han identificado seis estudios prospectivos de cohortes que han evaluado la relación del desayuno con el peso corporal. Tres estudios encontraron una relación inversa entre el consumo de desayuno y la ganancia de peso en adultos[42,56,57]. Niemeier y cols. y Merten y cols.[42,56] observaron una relación inversa entre el desayuno en adolescentes (12-19 años de edad) y el riesgo de obesidad años más tarde (18-26 años). Por su parte, Purslow y cols.[57], realizaron un seguimiento de 6.764 varones y mujeres de entre 40 y 75 años, entre los años 1993-1997 y 1998-2000. Observaron que los individuos situados en el quintil inferior de ingesta de desayuno (menor porcentaje de energía diaria aportada por el desayuno) ganaron 1,23 kg (DE: 0,12) mientras que los situados en el quintil superior ganaron 0,79 kg (DE: 0,11). Esta relación se mantuvo significativa tras ajustar por sexo, edad y otros factores de confusión. Sin embargo, este estudio, pese a que evaluó la ingesta dietética al inicio de la investigación, no lo hizo en el seguimiento. Así, que la menor ganancia de peso en los voluntarios que al inicio mostraron un mayor porcentaje de la energía diaria consumida en el desayuno podría deberse a un cambio de hábitos (ej: reducción en la ingesta energética total). El estudio de Nooyens[58] encontró inicialmente una relación inversa, sin embargo, tras ajustar por potenciales factores confusores la asociación no obtuvo significación estadística. Otro estudio observó esta relación inversa entre el consumo de desayuno en la adolescencia (edad media: 15,28 años) y la ganancia de peso corporal seis años después entre los hombres pero no encontró relación en las mujeres[75]. Van der Heijden A y cols.[60], realizaron un estudio de cohortes sobre 20.064 varones de entre 46 y 81 años (no desayunaban 3.386 y 16.678 tomaban habitualmente desayuno) para investigar la asociación entre el consumo de desayuno y ganancia de peso a largo plazo (10 años). Se observó una ganancia de peso ligeramente menor en los varones que desayunaban que en los que no lo hacían, pero sin significación estadística ($1,55 \pm 0,05$ *vs.* $1,67 \pm 0,11$ kg, $p = 0,35$). Sin embargo, evidenciaron que el consumo de desayuno estaba inversamente asociado con el riesgo de una ganancia de peso de 5 kg después de ajustar por edad, estilos de vida y el IMC de partida. La asociación fue más pronunciada entre los hombres con un IMC ≤ 25 kg/m^2 respecto a los que mostraban sobrepeso, aunque esta asociación se debilitó al ajustar por potenciales factores de confusión. Los autores concluyeron que desayunar podría contribuir de forma modesta a la prevención de la ganancia de peso en varones de mediana edad.

EVIDENCIA

5. Son controvertidas e inconsistentes las investigaciones que estudian la relación entre la omisión del desayuno en adultos y el riesgo de sobrepeso y obesidad.

1.6. Equilibrio energético: aperitivos

Ingerir a menudo "refrigerios" o aperitivos es una práctica que parece ser cada vez más frecuente[61]. Resulta, por tanto, relevante evaluar su papel en la ganancia de peso, particularmente dada la controversia existente al respecto en el ámbito científico. No obstante, se trata de una práctica difícil de valorar mediante el análisis de las publicaciones al respecto debido a la variedad de enfoques que distintos autores han dado a la práctica de realizar aperitivos. La falta de

una definición universalmente aceptada del término "snack" en la literatura científica complica la interpretación de los estudios[61]. Para el presente análisis, en cualquier caso, se ha aceptado el término "snack" así como las palabras derivadas de él (snacks, snacking, snacker, etc.) como criterio de búsqueda, en línea con lo propuesto por el Consejo Asesor de las Guías Dietéticas de Estados Unidos[17].

Un análisis transversal realizado en 2.437 voluntarios europeos de entre 20 y 70 años observó que aquellos que realizaban aperitivos entre comidas era más probable que fuesen obesos (OR = 1,24)[62]. Otros estudios similares, como el de Sánchez Villegas y cols.[63] o el de Marín-Guerrero y cols.[64] han observado esta asociación en población española. En cualquier caso, el diseño transversal de todos estos estudios impide concluir causalidad.

Se han localizado tres estudios de cohortes que han evaluado la relación entre aperitivos y ganancia de peso. Un estudio llevado a cabo en Dinamarca[65] sobre una población de entre 50 y 64 años observó que las dietas con contenido alto en aperitivos estaban asociadas con un aumento de la circunferencia de cintura a los cinco años. Es importante subrayar que los autores de dicho estudio consideraron como aperitivos, exclusivamente, los siguientes alimentos: bombones, caramelos, regaliz, chicles de frutas, caramelos con mantequilla ("toffees"), cortezas de cerdo, o patatas chips. Una investigación llevada a cabo en Hong Kong[66], observó que una mayor variedad en el consumo de aperitivos se asoció con un incremento en el riesgo de alcanzar un IMC de 23 kg/m^2 tras un seguimiento de entre cinco y nueve años, pero no con el riesgo de alcanzar un IMC mayor de 25 kg/m^2 (sobrepeso). Por último, Bes-Rastrollo y cols.[67] evaluaron de forma específica la relación entre los aperitivos y la ganancia de peso en una cohorte de 10.162 graduados universitarios españoles (edad media: 39 años) seguidos durante una media de 4,6 años. Se identificó a los sujetos que tomaban aperitivos de forma usual (aquellos que respondieron afirmativamente al ser preguntados sobre si comían entre horas de forma habitual). Los sujetos que tomaban aperitivos de forma usual ganaron más peso que los que no lo hacían (188 gramos/año frente a 131 gramos/año, $p < 0,01$) tras ajustar por potenciales factores de confusión si bien estas diferencias ponderales son muy pequeñas para tener relevancia clínica a medio plazo. En cualquier caso, tanto el hecho de que la encuesta no se repitiese al evaluar los cambios en el peso tras el paso de los años (para evaluar si los hábitos al respecto habían cambiado) como el diseño observacional del estudio abren la posibilidad de la existencia de factores de confusión residuales, lo cual limita la extrapolación de inferencias causales.

EVIDENCIA

6. Son controvertidas e inconsistentes las investigaciones que sugieren que el consumo de aperitivos está asociado con el incremento de peso.

1.7. Equilibrio energético: frecuencia

El efecto de la frecuencia de la ingesta sobre el metabolismo ha sido motivo de estudio activo desde hace más de 40 años[68]. Es habitual encontrar alusiones, por parte de organizaciones de salud o libros de referencia, al hecho de comer a menudo pequeñas cantidades de comida para evitar la ganancia de peso. Pese a ello, existen posturas encontradas al respecto[69]. La frecuencia de las ingestas podría desempeñar un papel en la regulación de la ingesta energética y en el control del peso corporal, pero también podría contribuir a un mayor aporte calórico. Dicho patrón de alimentación se ha asociado a beneficios sobre el control del apetito[70] o a incrementos en el efecto termogénico de los alimentos[71], pero también se ha asociado tanto a un menor[72,73] como a un mayor[74-76] riesgo de obesidad. Un estudio halló un riesgo significativamente menor de obesidad (45%) en individuos que realizaban 4 o más ingestas diarias en comparación con aquellos que realizaban 3 o menos[77]. Por el contrario, otro estudio basado en una muestra representativa de la población de Estados Unidos halló que el IMC se incrementaba al aumentar la frecuencia de las ingestas[75]. Incluso encontramos estudios en que no se ha encontrado efecto alguno de la frecuencia de la ingesta sobre el IMC[78].

Aunque todos estos estudios son transversales (algunos de los cuales con limitaciones metodológicas) e impiden establecer, por tanto, relaciones causales, fomentan dudas acerca de la promoción de la ingesta frecuente de alimentos para controlar el peso corporal.

El estudio de cohortes de van der Heijden y cols.[60], al que hemos aludido en la sección del desayuno, investigó la asociación entre patrones alimentarios y ganancia de peso en hombres a largo plazo (10 años), en EEUU. Se observó que un aumento de al menos dos momentos alimentarios en adición a las tres comidas estándar estuvo asociado a un mayor riesgo de ganar 5 kg de peso al cabo de 10 años (RR: 1,15 (IC 95%, 1,06 a 1,25, para ≥ 2 *vs.* 0 ocasiones adicionales de ingesta).

EVIDENCIA

7. Las investigaciones que estudian la relación entre frecuencia de comidas y variación de peso corporal son inconsistentes.

2. Patrones alimentarios y peso corporal

2.1. Dieta mediterránea

La dieta mediterránea (DietMed) se caracteriza por una abundancia de alimentos de origen vegetal, mínimamente procesados y estacionales, preferentemente frescos; fruta fresca como postre típico diario; consumo de dulces ocasional; aceite de oliva como principal fuente de grasa; un consumo bajo o moderado de productos lácteos (principalmente queso y yogur), así como de pescado y de aves; consumo de huevos sema-

nal; carne roja en pequeñas cantidades; y un consumo bajo o moderado de vino, habitualmente durante las comidas[79-81]. El término DietMed refleja los patrones dietéticos característicos de varios países de la cuenca del Mediterráneo a principios de la década de 1960, y procede de investigaciones coordinadas por el Dr. Ancel Keys[80,81]. Varela-Moreiras y cols.[82] han concluido recientemente que la alimentación actual de los españoles difiere marcadamente de la que se seguía hace 40 años, y que pese a que España es, paradójicamente, un importante productor y exportador de alimentos básicos en la DietMed, se está desviando de forma marcada del seguimiento del patrón de DietMed, a causa de considerables cambios económicos y sociales.

La DietMed puede disminuir el riesgo de mortalidad y proteger de forma significativa de la incidencia de las principales enfermedades crónicas[83-85], aunque, tal y como detallan Martínez-González y cols.[85-87], y Bellisle[88], los estudios epidemiológicos disponibles no permiten concluir con certeza si todos los componentes de la DietMed son protectores o si muestran el mismo nivel de protección, siendo plausible que el patrón de ingesta en su conjunto, u otros factores asociados a la DietMed relacionados con el estilo de vida, sean responsables de algunos de los beneficios observados.

La promoción de la DietMed ha generado ciertas dudas debido a la preocupación de que pueda generar incrementos del IMC a causa de su a su alto contenido en grasa (principalmente monoinsaturada)[89]. No obstante, numerosos estudios muestran una asociación inversa entre la adherencia a la DietMed y tanto el IMC como la obesidad en adultos[90-99] si bien la naturaleza transversal del diseño de estas investigaciones impide inferir causalidad.

Diversos estudios no transversales han revisado el papel de la DietMed en relación al peso corporal en adultos sanos desde 1996 hasta 2011.

Un ensayo cruzado y aleatorizado en 22 voluntarios sanos evaluó en 2004 el efecto de un patrón dietético inspirado en la DietMed o la dieta típica de Suiza sobre el perfil lipídico durante 4 semanas. Pese a que su objetivo era mantener constante el peso de los voluntarios, se observó un descenso pequeño pero significativo en su IMC[100]. En cualquier caso, se trata de un estudio a corto plazo y con una muestra muy pequeña de población. Además, tanto el planteamiento de la DietMed (que no coincide en muchos aspectos con la descrita al principio de este apartado) como la diferencia energética entre la dieta planteada y la típica de Suiza (la Suiza aportaba 221 kcal de más cada día) limitan la validez de la relación observada entre la dieta y el peso corporal.

Uno de los primeros estudios prospectivos de cohortes hallado, centrado en el efecto de la adherencia a la DietMed sobre el peso corporal o el cambio del IMC, es el de Sánchez-Villegas y cols., publicado en 2006[101]. Se realizó un seguimiento de 6.319 titulados universitarios españoles (cohorte Seguimiento Universidad de Navarra —SUN—) durante 28 meses, a los que se estratificó en función de su adherencia a la DietMed al inicio del estudio. Se evaluaron también los cambios en la dieta durante el seguimiento. Aunque los participantes aumentaron su peso medio durante el seguimiento, la menor adherencia a la DietMed al inicio del estudio se asoció a una mayor ganancia de peso (0,73 kg) en comparación a una mayor adherencia a la DietMed (0.45 kg). Los resultados indicaron una relación inversa dosis-dependiente (p-tendencia = 0,016). Se observó una asociación inversa similar al evaluar los cambios producidos en la dieta durante el seguimiento. Sin embargo, ambas asociaciones no resultaron estadísticamente significativas tras ajustar por factores de confusión relevantes.

En el mismo año, Méndez y cols.[102] publicaron un estudio en base a datos provenientes de la cohorte española del estudio EPIC (European Prospective Investigation into Cancer and Nutrition). Se evaluó si la DietMed se asocia con la incidencia de obesidad tras 3 años de seguimiento en una muestra de 17.238 mujeres y 10.589 hombres sin obesidad de entre 29 y 65 años. Los datos relativos a la ingesta alimentaria fueron recolectados por dietistas-nutricionistas al inicio del estudio. La alta adherencia a la DietMed no se asoció con una mayor incidencia de sobrepeso u obesidad en sujetos con peso normal al inicio del estudio, hecho que se mantuvo tras ajustar por potenciales factores de confusión. En cualquier caso, el hecho de que la encuesta dietética inicial no se repitiese junto con la evaluación de los cambios en el peso corporal abre la posibilidad de que los hábitos de los voluntarios cambiasen con el paso de los años.

Un año más tarde, Tortosa y cols.[103] publicaron un seguimiento de 5.360 voluntarios incluidos en la cohorte SUN (Seguimiento Universidad de Navarra). Tras 6 años de seguimiento se observó que el perímetro abdominal de los voluntarios con más adherencia a la DietMed (82 ± 12 cm) era menor que el de aquellos con menor adherencia a la DietMed (82,5 ± 12 cm) (p = 0,038, tras ajustar por edad y sexo). Los resultados se mantuvieron tras ajustar por el estilo de vida u otras variables. Los autores puntualizaron que es poco probable que este efecto pueda ser explicado por factores de confusión residuales.

En 2009, Yannakoulia y cols.[104] no hallaron una asociación significativa entre la DietMed y la incidencia de sobrepeso u obesidad tras evaluar a 1.528 mujeres y 1.514 hombres de Grecia (estudio ATTICA) mediante un seguimiento de 5 años de duración, tras realizar un análisis multivariante.

Rumawas y cols.[105] examinaron en 2009 la asociación longitudinal entre la DietMed y el perímetro abdominal en 2.720 voluntarios de la cohorte Framingham Heart Study Offspring seguidos durante una media de 7 años. Una mayor adherencia se asoció a un menor perímetro abdominal (p < 0,001), tras ajustar por potenciales factores de confusión. En cualquier caso, el hecho de que la encuesta dietética inicial no se repitiese junto con la evaluación de los cambios en el peso corporal abre la posibilidad de que los hábitos de los voluntarios cambiasen con el paso de los años.

Romaguera y cols.[106], publicaron en 2010 el resultado de un seguimiento de 5 años de la cohorte EPIC-

PANACEA (European Prospective Investigation into Cancer and Nutrition-Physical Activity, Nutrition, Alcohol Consumption, Cessation of Smoking, Eating Out of Home, and Obesity) que contó con 270.384 mujeres y 373.803 hombres de entre 25 y 70 años de edad. Los individuos con mayor adherencia a la DietMed presentaron un cambio de peso a los 5 años de -0,16 kg (IC95%: -0,24, -0,07 kg) y fueron un 10% (IC 95%: 4%, 18%) menos proclives a desarrollar sobrepeso u obesidad que aquellos individuos con menor adherencia a la DietMed Los autores tuvieron en cuenta diversos potenciales factores de confusión. El bajo contenido en carne de la DietMed pareció ser el mayor responsable de estos efectos beneficiosos frente a la ganancia de peso. Debe tenerse en cuenta, de nuevo, que el hecho de que la encuesta dietética inicial no se repitiese junto con la evaluación de los cambios en el peso corporal abre la posibilidad de que los hábitos de los voluntarios cambiasen con el paso de los años.

Las diferencias observadas en los estudios mencionados podrían atribuirse, tal y como detallan Romaguera y cols.[106] al uso de diferentes marcadores para definir a la DietMed, a la utilización de distintos factores de confusión en los modelos estadísticos, al manejo de las infra-estimaciones, al tamaño de la muestra, o a la falta de homogeneidad en el patrón dietético de los voluntarios.

Una revisión sistemática publicada en 2008 por Buckland y cols.[106] concluyó que los estudios que evalúan la relación entre DietMed y peso corporal muestran resultados inconsistentes, pero que apuntan hacia un posible papel de la DietMed en la prevención del sobrepeso y la obesidad. Otra revisión sistemática de la literatura, más reciente108, concluyó que pese a que no todos los estudios muestran un efecto protector, las evidencias en su conjunto sugieren un posible efecto beneficioso de la DietMed sobre el IMC y la obesidad.

Evidencia

8. Pese a que existen resultados inconsistentes, los estudios apuntan hacia un posible papel de la DietMed en la prevención del sobrepeso y la obesidad (Evidencia Nivel 2-).

9. Las evidencias disponibles sugieren que una mayor adherencia a la DietMed podría prevenir el aumento del perímetro abdominal (Evidencia Nivel 2+).

Recomendaciones

5. Una mayor adherencia a la DietMed podría prevenir el sobrepeso y la obesidad y prevenir el aumento del perímetro abdominal (Recomendación Grado C).

2.2. Dietas vegetarianas

Tanto la Asociación Americana de Dietética[109]; como la Asociación de Dietistas de Canadá[110] señalan que las personas vegetarianas tienden a presentar un IMC más bajo que las omnívoras. Una revisión de Berkow y cols.[111] señaló que los estudios observacionales indican que el peso y el IMC de las personas vegetarianas es aproximadamente un 3-20% inferior que el de las no vegetarianas, y que mientras que las cifras de prevalencia de obesidad oscilan entre un 0 y un 6% en personas vegetarianas, en personas no vegetarianas oscilan entre un 5 y un 45%. El Consejo Asesor de las Guías Dietéticas de Estados Unidos[17], por su parte, indica que el colectivo vegetariano presenta menores prevalencias de obesidad, y sugiere que es posible que ello se deba, entre otros, al diferente perfil dietético de su alimentación, que suele ser menos energético, con un aporte proporcional de energía menor a partir de las grasas y una mayor presencia de fibra dietética en la dieta. En cualquier caso, puede que el diferente estilo de vida asociado a la dieta vegetariana contribuya a un IMC medio menor en los seguidores de este patrón alimentario.

En 1998, Appleby y cols.[112] realizaron un estudio transversal, en 3.378 mujeres y 1.914 varones no fumadores de edades comprendidas entre 20 y 89 años, para examinar la asociación de la dieta en personas vegetarianas y omnívoras con el IMC, utilizando datos de la cohorte Oxford Vegetarian Study. Observando que el IMC de las personas vegetarianas era menor que en las personas no vegetarianas (0,99 kg/m^2 en mujeres y 1,13 kg/m^2 en hombres). Tras ajustar por varios potenciales factores de confusión, estas diferencias se atenuaron pero siguieron presentando significación estadística.

Kennedy y cols.[113] examinaron en el año 2001, en 10.014 voluntarios sanos mayores de 19 años, el efecto de una dieta vegetariana sobre el IMC. Tras subdividir a los participantes en vegetarianos o no vegetarianos se observó que el IMC de los vegetarianos era significativamente inferior que el de los no vegetarianos. Este estudio, en cualquier caso, no evaluó el efecto de potenciales factores de confusión (ej: ejercicio físico habitual).

Spencer y cols.[114], realizaron un estudio transversal para establecer diferencias en el IMC entre los participantes de la cohorte de Oxford del European Prospective Investigation into Cancer and Nutrition (EPIC-Oxford). En los análisis se incluyeron 37.875 participantes entre 20 y 97 años, divididos en cuatro grupos según su caracterización dietética: Comedores de carne, comedores de pescado (pero no de carne), ovo-lácteo-vegetarianos y veganos (no consumían productos animales). Los comedores de carne presentaron la ingesta más alta de energía, proteínas, grasas totales, grasas saturadas y grasas monoinsaturadas. En contraposición, los veganos presentaron las ingestas más altas en fibra y grasas poliinsaturadas. La media de IMC ajustada por edad fue estadísticamente diferente entre los cuatro grupos: valores mayores en los comedores de carne (24,41 kg/m^2 en hombres, 23,52 kg/m^2 en mujeres) y valores medios menores en el grupo veganos (22,5 kg/m^2 en hombres; 21,98 kg/m^2 en mujeres). Los otros dos grupos (comedores de pescado y ovo-lacto-vegetarianos) obtuvieron valores intermedios y simila-

res entre sí. La prevalencia de obesidad fue significativamente más baja en veganos; y entre vegetarianos y el grupo de comedores de pescado fue menor que la observada en los comedores de carne. Estas diferencias se mantuvieron tras ajustar por diversos factores. Entre los factores dietéticos con mayor magnitud de asociación con el IMC se encontraron el alto porcentaje de ingestión proteica y la baja ingesta de fibra tanto entre grupos dietéticos como dentro de cada grupo. Los autores concluyen que las dietas veganas y, en menor grado las dietas ovo-lacto-vegetarianas y las de los comedores de pescado exclusivamente como proteína animal, están asociadas a IMC más bajos y menor frecuencia de obesidad que las dietas que incluyen carne.

Resultados semejantes fueron observados en la Swedish Mammography Cohort, estudiada por Newby y cols.[115]. Este estudio transversal fue diseñado para evaluar en 55.459 mujeres sanas, la asociación con el IMC y el riesgo de sobrepeso y obesidad de diferentes patrones dietéticos autodeclarados: omnívoros (consumían todos los alimentos); semi-vegetarianos (mayoritariamente lácteo-vegetarianos con algún pescado o huevos); lacto-vegetarianos (sin carne, ave, pescado o huevo) y, veganos (no carne, no aves, no pescado, no huevos ni lácteos). Al grupo de "omnívoros" se le estimó significativamente, una ingesta más energética, más proteica, con más grasas saturadas y monoinsaturadas y significativamente más baja en hidratos de carbono y fibra que a los otros grupos "vegetarianos". El grupo de "omnívoros" presentó la ingesta más alta de cereales refinados y productos animales y la más baja de frutas y vegetales. La prevalencia de exceso de peso (IMC ≥ 25 kg/m^2) fue del 40% entre los omnívoros, del 29% entre semi-vegetarianos y veganos, y del 25% entre lacto-vegetarianos. En el análisis multivariante de regresión lineal las mujeres no "omnívoras" tenían un IMC significativamente más bajo que las "omnívoras". En el análisis de regresión logística los tres grupos "vegetarianos" presentaron un menor riesgo de sobrepeso y obesidad que el "omnívoro" lo que fue estadísticamente significativo.

Rosell y cols.[116] diseñaron un estudio de cohortes prospectivo para evaluar cambios en el peso a los cinco años entre los participantes de EPIC-Oxford. Se dividieron los 21.966 adultos sanos según su ingesta en seis grupos: comedores de carne (al inicio y final del estudio); comedores de pescado (no comían carne, en los dos controles del estudio); vegetarianos (no comían carne o pescado pero comían lácteos o huevos al inicio y final del estudio); veganos (no comían productos animales en ninguno de los dos momentos); "revertidos" (cambiaron su dieta en la dirección de veganos a vegetarianos a comedores de pescado a comedores de carne) y, "convertidos" (aquellos que cambiaron su dieta en dirección opuesta). Se observaron las siguientes diferencias entre los grupos dietéticos. Una menor ganancia de peso (significativa) fue observada entre hombres y mujeres veganos y comedores de pescado en comparación con los comedores de carne. La mayor ganancia de peso se observó en los comedores de carne que no habían modificado su patrón dietético. De los que modificaron su alimentación en el periodo de 5 años, la menor ganancia de peso observada fue la del grupo de "convertidos", y la mayor, la del grupo de "revertidos"; sin embargo, la media de ganancia de peso no fue significativamente mayor en este grupo que la observada entre los comedores de carne.

EVIDENCIA

10. Las dietas vegetarianas están asociadas en adultos sanos con índices de masa corporal menores (Evidencia Nivel 2+).

RECOMENDACIONES

6. El consumo de dietas vegetarianas podría conducir a una menor ganancia de peso con el tiempo en adultos sanos (Recomendación Grado C).

3. Nutrientes y peso corporal

El papel de la composición de la dieta en el control del peso y la obesidad es controvertido. Todos los macronutrientes son capaces de proveer energía y por lo tanto, de contribuir a la ingesta calórica total diaria pudiendo producir potencialmente un balance energético positivo. Sin embargo, varios factores (ej: su aprovechamiento metabólico) afectan a su capacidad de producir dicho balance positivo[117]. Una de las principales preguntas que podemos plantearnos es, en cualquier caso, ¿la diferente contribución relativa de los macronutrientes a la ingesta total tiene efectos sobre la ganancia de peso?

La importancia de de esta cuestión radica en que si la ingesta energética vehiculizada por un macronutriente produce un balance energético positivo diferente a la de otro macronutriente esto podría derivar en una recomendación específica de composición nutricional para prevenir la ganancia de peso de una persona.

3.1. Hidratos de carbono y peso corporal

El Consejo Asesor de las Guías Dietéticas de Estados Unidos, con la asistencia de la Colaboración Cochrane, ha señalado recientemente que las dietas saludables son ricas en hidratos de carbono e insta a la población a cambiar sus actuales patrones de alimentación hacia una dieta más basada en alimentos de origen vegetal que enfatice el consumo de hortalizas, legumbres, frutas, cereales integrales, frutos secos y semillas[16]. La ingesta actual de hidratos de carbono en España se sitúa alrededor del 41%[82,118] de la energía de la dieta, es decir, por debajo de las recomendaciones establecidas por la Autoridad Europea de Seguridad Alimentaria (45-60%)[119] y de la Organización Mundial de la Salud (55-75%)[9].

Sin embargo, el papel de los hidratos de carbono en el control de peso corporal es en la actualidad un claro

motivo de controversia científica[120-122]. Los hidratos de carbono son macronutrientes que aportan energía y teóricamente pueden contribuir a una ganancia excesiva de peso. Pese a ello, no existen evidencias claras que muestren que alterar la proporción de hidratos de carbono totales de la dieta sea un determinante importante en la ingesta energética[123].

Los hidratos de carbono contenidos en las dietas (exceptuando los azúcares totales) tienden a tener una modesta asociación inversa con su densidad energética, sin embargo, el contenido en grasas está, en general, directamente asociado con dietas con alta densidad energética[20,124,125].

En 2006, un ECA[141] que investigaba los efectos de la composición de la dieta y el equilibrio energético sobre la predicción de cambios en la composición corporal estimó que los sujetos que ingerían un alto porcentaje de hidratos de carbono (55%) con respecto a dietas isocalóricas con alto contenido en grasa (50%), ganaron menos masa grasa, porcentaje de grasa corporal y peso. Sin embargo, al ajustar por la sensibilidad a la insulina sólo permanecieron como factores predictores los cambios en masa grasa y el porcentaje de grasa corporal.

La mayoría de estudios epidemiológicos muestran una asociación inversa entre el consumo de hidratos de carbono e IMC.

En 2005, Ma y cols.[127] investigaron la relación entre el IMC y la ingesta dietética de hidratos de carbono en 572 adultos sanos seguidos durante 1 año. Tras ajustar por posibles factores de confusión observaron que el IMC no estuvo relacionado con la ingesta de hidratos de carbono.

Una revisión realizada en 2007[128] analizó 4 estudios con participación de hombres y mujeres[129-132] y 3 sólo con mujeres[133-135], en todos ellos, la media de IMC de los grupos de mayor consumo de hidratos de carbono era mayor que los del grupo de menor consumo. Ha de tenerse presente, en los estudios transversales revisados, los problemas metodológicos que limitan el establecimiento de causalidad. Además dado que el alto consumo de hidratos de carbono tiende a estar asociado con alta ingesta de fibra dietética resulta difícil imputar este efecto a su ingesta exclusiva[133,136,137].

En 2009, Ahluwalia y cols.[152] observaron, en una muestra de 966 varones franceses de mediana edad, que la ingesta de hidratos de carbono se relaciona, consistentemente, de forma inversa tanto con el IMC como con el perímetro de cintura tras ajustar por numerosos posibles factores de confusión.

Merchant y cols.[139] evaluaron en 2009 los hábitos dietéticos de adultos canadienses sanos con un IMC óptimo pertenecientes a una comunidad en la que la prevalencia de obesidad es alta. El estudio contó con 4.451 voluntarios participantes del estudio The Canadian Community Health Survey. Tras ajustar por numerosos posibles factores de confusión, se observó que el riesgo de obesidad se asoció de forma inversa con la ingesta de hidratos de carbono. El menor riesgo se observó ante ingestas de 290-310 gramos de hidratos de carbono/día. La ingesta de hidratos de carbono por debajo del 47% del total de la energía ingerida se asoció con un mayor riesgo de padecer sobrepeso u obesidad, y el menor riesgo ante ingestas de entre el 47-64%.

La Autoridad Europea de Seguridad Alimentaria ha señalado en 2010, tras analizar varios estudios de intervención a largo plazo, que las modificaciones dietéticas que promueven una mayor ingesta de hidratos de carbono (> 50% de la energía) "ad libitum" se han asociado con un menor riesgo de ganancia de peso en varios grupos de población, incluyendo sujetos con normopeso, sobrepeso u obesidad[119].

Evidencia

11. Las dietas con mayor contenido de hidratos de carbono complejos (≥ 50% del aporte energético total, aproximadamente) se asocian con IMC más bajos en adultos sanos (Evidencia Nivel 2+).

Recomendaciones

7. Las dietas para adultos sanos que pretenden prevenir la ganancia de peso deben contar con una presencia importante de hidratos de carbono complejos (≥ 50% del aporte energético total, aproximadamente) (Recomendación Grado C).

Hidratos de carbono líquidos vs. hidratos de carbono sólidos

No han sido observadas asociaciones entre la forma de un alimento, la ingesta de energía y peso corporal. La revisión de la DGAC 2010, incluyó 12 estudios que no presentaban diseños experimentales consistentes[16]. Un estudio (ensayo PREMIER) comparó la energía de los líquidos con la aportada por los sólidos[140], donde una reducción de 100 kcal por día en la ingesta energética a partir de los líquidos estuvo asociada con una pérdida de peso de 250 g a los seis y dieciocho meses. En comparación, una reducción en la ingestión energética de 100 kcal por día en alimentos sólidos fue tan sólo de 100 g para los mismos periodos de tiempo. La diferencia sólo fue estadísticamente significativa a los seis meses. Una tendencia dosis-respuesta entre los cambios en el peso corporal y la ingesta de energía en bebidas fue observada a los 6 y 8 meses.

Seis estudios transversales investigaron el impacto de un suplemento energético con productos de remplazamiento antes del desayuno o de la comida o de ingesta "ad libitum" de una comida.

El estudio de Almiron-Roig y cols.[141], comparó el impacto sobre la ingesta energética de reemplazos (300 kcal) de cola o galletas libres de grasa ingeridas dos horas o veinte minutos antes de un momento alimentario. El formato del alimento (líquido o sólido) no tuvo impacto con diferencias significativas, sobre la ingestión energética.

Tsuchiya y cols.[142], compararon el poder saciante de yogur líquido y semisólido, con bebidas de fruta y

bebidas lácteas con frutas. Los autores concluyeron que tanto los más hambrientos como los más saciados después del consumo de yogur no presentaron compensación energética en la siguiente comida.

Mourao y cols.[143] investigaron el efecto independiente de la forma del alimento y la ingesta energética en adultos obesos y delgados con alimentos ricos en hidratos de carbono (melón y zumo de melón), grasa (coco y leche de coco) o proteínas (queso y leche). La inclusión de bebidas energéticas en una comida condujo a una ingesta de energía mayor que la ingesta de la versión sólida de los mismos alimentos.

Stull y cols.[144] concluyen que la respuesta a los productos de reemplazo de comida en forma líquida y sólida no influye de forma comparable en el apetito y ni en la respuesta del comportamiento de ingestión. Los participantes de su estudio consumieron más calorías a partir de farináceos tras la ingesta de productos de reemplazo líquidos que tras los sólidos.

Flood-Obbagy y Rolls[145], condujeron en EEUU un ensayo transversal aleatorio, en el que examinaron cómo influenciaban sobre el apetito diferentes formatos físicos (piezas sólidas o zumos) de manzana sobre la saciedad y la ingesta energética de una comida. Los autores concluyen que el consumo de fruta antes de una comida puede conseguir saciar y reducir la ingesta subsiguiente de alimentos, conduciendo a una reducción sustancial en la ingesta energética total de la comida. Además, el contenido de la energía del zumo de manzana con o sin fibra era compensado con una reducción de la ingesta subsiguiente; por otra parte, el zumo de manzana como suplemento tampoco incrementó la ingesta energética total de la comida.

Mattes y Campbell[146], a través de un ensayo transversal en USA, investigó de la forma de presentación de los alimentos (sólido —manzana—, semi-sólido —puré de manzana— o líquido —zumo de manzana—) y el momento alimentario (como postre de las comidas, o entre horas) sobre el apetito y la ingesta energética diaria, en 40 individuos (20 adultos con normopeso y 20 con obesidad). Si bien se observaron diferentes respuestas sobre el apetito para las diferentes presentaciones de los alimentos, estos efectos no se tradujeron en diferencias en la ingesta energética diaria.

Por otra parte, Anne Moorhead y cols.[147], realizaron un ensayo transversal aleatorio en Reino Unido, que evaluó los efectos del contenido de fibra y de la estructura de la fibra de las zanahorias (completas, trituradas o sus nutrientes en salsa) de las zanahorias sobre saciedad postprandial y subsiguiente ingesta de alimentos. Se observaron diferencias significativas para las tres presentaciones en la ingesta energética. La ingesta energética fue más baja en la ingesta de zanahorias completas y trituradas que en la salsa de los nutrientes. Cuando se consumió como parte de una comida mixta aumentó significativamente la saciedad y disminuyó la ingesta subsiguiente.

DiMeglio y Mattes[148], concluyen en su trabajo (ensayo cruzado de 8 semanas de duración), realizado con 15 voluntarios, que las bebidas hidrocarbonadas promueven un balance energético positivo mientras que el alimento sólido que produce una compensación dietética exacta.

En un ensayo cruzado de 5 semanas de duración, Flood y Rolls, 2007[149] examinaron los efectos de consumir diferentes formas de sopas de baja densidad energética sobre la ingesta energética total de la comida en 60 voluntarios sanos. El consumo de sopa redujo significativamente la ingestión total de energía en la comida, en comparación con los que no consumían sopa. La reducción de la energía ingerida en la comida en los consumidores de sopa fue aproximadamente de un 20%.

EVIDENCIA

12. Las evidencias sobre la asociación entre las características físicas de los hidratos de carbono (líquida o sólida), la ingesta energética y el peso corporal son controvertidas.

ÍNDICE GLUCÉMICO (IG) O CARGA GLUCÉMICA (CG)

El índice glucémico es un sistema para cuantificar la respuesta glucémica de un alimento que contiene la misma cantidad de hidratos de carbono que un alimento de referencia[150]. La carga glucémica surge como producto del IG y de la cantidad de hidratos de carbono ingeridos, y aporta una indicación de la cantidad de glucosa disponible para metabolizar o almacenar tras la ingesta de un alimento que contenga hidratos de carbono[151].

Tanto el IG como la CG de la dieta en España presentan los valores más bajos de Europa. El IG medio de la dieta de los españoles oscila entre 52,2 y 54,8 en mujeres y entre 53,6 y 56,6 en varones. Mientras la CG, se estimó entre 96,7 y 108,5 en mujeres y, 117 y 144,1 en varones[152].

Pese a que se ha propuesto su utilización para realizar selecciones de alimentos que contribuyan a mejorar el perfil nutricional de la dieta, Venn y Green, en el marco de la actualización científica auspiciada por FAO-OMS, concluyeron en 2007 que se debe mantener una actitud cauta al escoger alimentos basándonos tan sólo en el IG o la CG, debido a que dichos alimentos podrían también presentar una alta densidad energética o contener cantidades sustanciales de azúcares o de ácidos grasos saturados[151].

En cualquier caso, existe actualmente controversia acerca del papel del IG y de la CG en el control del peso corporal[123].

En un estudio transversal realizado en Dinamarca, Lau y cols.[153] examinaron las asociaciones entre índice glucémico, carga glucémica e IMC en 6.334 adultos (media de IMC: 26,2 kg/m^2) del estudio Inter99. Tras ajustar por ingesta energética, tanto el índice como la carga glucémica se asociaron positivamente con el IMC ($p = 0,017$ y $p < 0,001$, respectivamente).

Un estudio transversal realizado en Reino Unido publicado por Milton y cols.[154], estudió si un índice glucémico bajo estaba asociado con un mas bajo peso corporal o IMC en 1.152 adultos, mayores de 65 años, del

National Diet and Nutrition Survey. No se encontraron asociaciones significativas para el IG y el peso corporal o IMC. Los autores concluyeron que este estudio no apoya el consejo de consumo de una dieta con bajo IG para prevenir la ganancia de peso en la vejez.

Un estudio transversal en mujeres japonesas jóvenes (18-20 años)[155] evidenció una correlación independiente positiva entre el índice y la carga glucémica con el IMC después de controlar por diversos factores de confusión.

Un estudio transversal realizado en España por Méndez y cols.[156], examinó la asociación entre índice y carga glucémica e IMC en una población mediterránea (7.670 adultos entre 35 y 74 años). Los autores concluyen que su estudio no apoya la hipótesis de que exista una relación positiva entre IG, CG y obesidad sino que, en una cultura alimentaria mediterránea, una dieta caracterizada por una gran CG puede estar asociada con bajo IMC.

Hare-Bruun y cols.[157], publicaron un estudio prospectivo de cohortes en Dinamarca, para investigar la relación entre el índice glucémico y la carga glucémica y los subsiguientes cambios en el peso corporal en 185 hombres y 191 mujeres de la armada danesa de el estudio Monitoring Trends and Determinants in Cardiovascular Disease (MONICA). No se encontraron asociaciones significativas entre la carga glucémica y cambios en el peso corporal en hombres y mujeres. Ni tampoco entre índice glucémico y cambios del peso corporal en hombres. Entre las mujeres, el índice glucémico se asoció positivamente con cambios ponderales en análisis ajustados ($p < 0,04$). En seis años, los incrementos de 10 unidades sobre los valores basales incrementaron en un 2% (IC 95%: 0,1; 4) el peso corporal.

Du y cols.[158] llevaron a cabo un estudio prospectivo de cohortes con 89.432 europeos de entre 20 y 78 años de edad, seguidos durante una media de 6,5 años, para evaluar el efecto del IG y la CG sobre el peso corporal y el perímetro abdominal. El estudio no apoya su efecto sobre el cambio de peso corporal. El IG (pero no la CG) se asoció ligeramente con un mayor perímetro abdominal.

Un ECA realizado en Dinamarca entre 45 mujeres de 20 a 40 años, para investigar los efectos de una dieta baja en grasa y alta en hidratos de carbono con bajo IG o alto IG sobre el peso corporal publicado por Sloth y cols.[159], estimó que el peso corporal bajó significativamente en ambos grupos, pero que las diferencias entre ellos no fueron significativas. Los autores concluyeron que el estudio no apoya la hipótesis que las dietas bajas en grasa e índice glucémico sean más beneficiosas que las altas en IG en relación al peso corporal, a las diez semanas.

Un ECA realizado en Brasil[160], investigó el efecto a largo término de una dieta con bajo índice glucémico comparada con una dieta con alto IG sobre el cambio de peso en 203 mujeres entre 25 y 45 años. Después de 18 meses, el cambio de peso no fue significativamente diferente entre ambos grupos.

De Rougemont y cols.161, llevaron a cabo un ECA en Francia que examinó los efectos de una dieta con alto o bajo IG sobre el peso corporal, el IMC y otros parámetros en adultos. Los participantes fueron de forma aleatoria sometidos a dietas diferentes. Tras 5 semanas de intervención, el peso corporal y el IMC disminuyó significativamente en el grupo de bajo IG, mientras que los cambios en grupo de alto IG no fueron estadísticamente significativos. Las diferencias entre los grupos según el peso corporal y el IMC fue significativo ($p = 0,04$ y $p = 0,03$, respectivamente). Los autores concluyeron que los grupos con dietas de bajo índice glucémico pueden tener beneficios sobre la regulación del peso corporal. Sin embargo, este estudio se realizó en personas con sobrepeso.

Un metaanálisis indicó en 2008, tras revisar los estudios publicados hasta 2005, que la reducción en la carga glucémica equivalente a 17 g de glucosa por día se asocia con la reducción del peso corporal y viceversa[162].

van Damm, en el marco de la actualización científica auspiciada por FAO-OMS, concluyó en 2007 que los estudios que han evaluado el efecto del IG sobre el peso corporal no han sido consistentes[123]. Por último, la Autoridad Europea de Seguridad Alimentaria ha señalado en 2010 que no hay evidencias que demuestren que el índice glucémico o la carga glucémica estén implicados en el control del peso corporal[119].

EVIDENCIA

13. No existe suficiente evidencia que permita afirmar que el IG y la CG de la dieta se asocien a un incremento del peso corporal en adultos sin patología.

3.2. Lípidos y peso corporal

Las grasas dietéticas, o lípidos, son macronutrientes que engloban a los ácidos grasos, los triglicéridos y el colesterol. Tanto la cantidad como la calidad de los ácidos grasos varían en función de la fuente alimentaria, pudiendo observarse diferencias entre carnes, pescados, vegetales y alimentos obtenidos por procedimientos industriales, entre otros.

Como los ácidos grasos son un grupo heterogéneo de sustancias, sus efectos biológicos presentan una variación significativa. Existen evidencias que muestran que la oxidación y el almacenaje en humanos de los AGS, AGM, AGP y AGT son diferentes[163], hecho que apoya la hipótesis de que los diferentes tipos de ácidos grasos contribuirían de forma distinta a la ganancia de peso[164,165]. Es por ello que se analizará de forma separada el efecto sobre la prevención de la ganancia de peso corporal de grasas totales, saturadas (AGS), monoinsaturadas (AGM), poliinsaturadas (AGP), omega-3 y ácidos grasos trans (AGT).

GRASA TOTAL

La ingesta de grasa en España cubre aproximadamente el 40% de la energía de la dieta[82,118], cifra por encima del límite superior (35%) establecido por la Autoridad Europea de Seguridad Alimentaria[166].

La grasa es el macronutriente más energético y ejerce un débil efecto sobre la saciedad. Bray y cols.[167] han sugerido que una proporción alta de grasa en la dieta puede conducir a la ganancia de peso al promover una ingesta energética excesiva, ya que es menos saciante que la misma cantidad de energía proveniente de los hidratos de carbono. El Comité Asesor de las Guías Dietéticas para los americanos ha indicado recientemente que la grasa desempeña un factor clave en el mantenimiento del balance energético y el mantenimiento del peso[16].

Pese a ello, existe un intenso debate científico en la actualidad acerca de su papel como predictor de la obesidad y en la ganancia no intencionada de peso[121,167-170]. En general, las dietas con un mayor porcentaje de energía a partir de grasa se asocian a una mayor ingesta energética[171-173], aunque no está claro si el contenido en grasa, tras ajustar por la ingesta energética total, afecta a la ganancia de peso.

Un análisis del estudio Nurses' Health Study entre 41.518 enfermeras comunicó una débil asociación positiva entre la ingesta de grasa total y la ganancia de peso a los 8 años[165].

En 2009, Forouhi y cols.[174] publicaron un estudio prospectivo de seguimiento de 89.432 adultos europeos en 6 cohortes del estudio EPIC en el que se evaluó la asociación entre la cantidad total de grasa y el cambio de peso, sin observarse una relación significativa entre ambos parámetros.

Donnelly y cols.[175] llevaron a cabo un ensayo aleatorizado para evaluar el efecto de dietas con diferente porcentaje de grasa para la prevención de la ganancia de peso en 305 adultos sanos, seguidos durante 12 semanas, con normopeso o sobrepeso. Mientras la ingesta energética tuvo asociación con la ganancia de peso, no fue observada ninguna relación con el porcentaje de energía a partir de grasas.

EVIDENCIA

14. La ingesta de grasa, tras ajustar por la ingesta energética, no está asociada con la ganancia de peso en adultos sanos (Evidencia Nivel 2+).

RECOMENDACIONES

8. Para prevenir la ganancia de peso en adultos sanos resulta de mayor importancia el control de la ingesta energética total, que el de la ingesta de grasas totales (Recomendación Grado C).

ÁCIDOS GRASOS SATURADOS (AGS)

Los principales tipos de AGS en la dieta son el láurico, el mirístico, el palmítico y el esteárico. Se estima que los dos alimentos que más contribuyen a la ingesta de AGS en la dieta de europea y española son los lácteos enteros y los cárnicos[176-178].

La ingesta de AGS en España cubre el 12,1% de la energía de la dieta[4]. Esta cifra se sitúa por encima del máximo recomendado por la Organización Mundial de la Salud (10%) y del Comité Científico Asesor de las Guías Dietéticas americanas (7%) para prevenir las enfermedades crónicas asociadas a su excesivo consumo[9,16]. La Autoridad Europea de Seguridad Alimentaria[166] no establece una ingesta de referencia, aconsejando que se ingiera "la menor cantidad posible".

La ingesta de AGS se ha asociado a disminuciones en el gasto energético tras comparar su ingesta con ácidos grasos insaturados[179], aunque se requieren más estudios para confirmar estas observaciones[166].

Field y cols.[165] en el estudio Nurses' Health Study, observaron una fuerte asociación positiva entre la ingesta de grasa saturada y la ganancia de peso a los 8 años. De forma contraria, Forouhi y cols.[174], no observaron una relación significativa entre la ingesta de AGS y la ganancia de peso, en el estudio prospectivo EPIC. Entre las mujeres, observaron una asociación débil pero sin significación estadística.

EVIDENCIA

15. Las investigaciones que estudian la relación entre la ingesta de AGS en adultos sanos y el riesgo de obesidad observan resultados contradictorios.

ÁCIDOS GRASOS MONOINSATURADOS (AGM)

La ingesta de AGM se ha asociado a diversos beneficios para la salud, particularmente por un posible papel cardioprotector[180].

En España se ha estimado que cubren el 17,6% de la energía de la dieta[118], siendo el aceite de oliva el alimento que más contribuye a su ingesta[177,178], que se analiza en el apartado 4.5. La Autoridad Europea de Seguridad Alimentaria no especifica recomendaciones en relación a los AGM[166].

El análisis del Nurses' Health Study no observó que un mayor consumo de AGM se asociara con una ganancia de peso a los 8 años[165]. Tampoco en el análisis sobre las 6 cohortes del estudio EPIC se observó ninguna asociación significativa entre cantidad de AGM y el cambio de peso[174].

EVIDENCIA

16. La ingesta de AGM no se ha asociado a la ganancia de peso en adultos sanos (Evidencia Nivel 2+).

ÁCIDOS GRASOS POLIINSATURADOS (AGP)

Los ácidos grasos poliinsaturados (AGP) presentan dos o más insaturaciones en su cadena. Su ingesta se ha relacionado con diversos beneficios para la salud, particularmente el ácido linoleico y el alfa-linolénico, ya

que el ser humano no puede sintetizarlos a partir de otros sustratos[166].

La ingesta de AGP en España cubre el 6,7% de la energía de la dieta4, cifra comprendida en el rango de las recomendaciones establecidas por la Organización Mundial de la Salud en 2003 (6-10%). La Autoridad Europea de Seguridad Alimentaria no especifica recomendaciones en relación a los AGP[166].

Ni las observaciones el estudio de Field y cols.[165] ni las publicadas por Forouhi y cols.[174] asocian el consumo de AGP con la ganancia o cambio de peso. Si bien en el análisis del estudio EPIC se estimó una asociación positiva para mujeres al considerar la ratio AGP/AGS, esta fue débil y sin significación estadística.

Los ácidos grasos omega-3 son un tipo de AGP esenciales cuyo primer doble enlace se sitúa en el tercer carbono empezando por el final de la cadena (grupo metilo). El ácido alfa-linolénico (ALA) es un ácido graso omega-3 esencial, de origen vegetal, a partir del que el organismo humano puede sintetizar ácidos grasos omega-3 de cadena larga (EPA y DHA)[181]. La ingesta de ácidos grasos omega-3 se ha asociado a diversos efectos beneficiosos para la salud[166].

La Autoridad Europea de Seguridad Alimentaria (EFSA) propone una ingesta adecuada de ALA de un 0,5% de la energía y una ingesta adecuada de EPA + DHA de 250 mg/día, en adultos[166]. El pescado azul y, en menor medida, el pescado blanco son las principales fuentes de ácidos grasos omega 3, observándose, en cualquier caso, grandes diferencias entre las distintas regiones de España[177].

La EFSA señala que los estudios en humanos no aportan evidencias que indiquen que los ácidos grasos omega-3 presenten efectos en el balance energético[166]. Además no se ha establecido una relación causa-efecto entre el consumo de DHA y el mantenimiento de un peso corporal normal[182].

No se han hallado evidencias a partir de ensayos aleatorizados o estudios longitudinales acerca del papel de los ácidos grasos omega-3 en la prevención de la ganancia de peso en adultos sanos. En una revisión de Mousavi y cols.[183] se concluye acerca de la relación entre la ingesta de los ácidos grasos omega-3 y la ganancia de peso que las evidencias son inconsistentes.

EVIDENCIA

17. La ingesta de AGP no se ha asociado a la ganancia de peso en adultos sanos (Evidencia Nivel 2+).

18. Las evidencias referidas al consumo de ácidos grasos omega-3 y su efecto en la variación de peso o prevención de exceso de peso en adultos son insuficientes para establecer ninguna recomendación.

ÁCIDOS GRASOS TRANS (AGT)

Los ácidos grasos trans (AGT) son ácidos grasos monoinsaturados o poliinsaturados que contienen por lo menos un doble enlace en la configuración trans. Esta configuración puede oroducirse tanto por un proceso de fermentación microbiana en el rumen de los rumiantes (que conduce a la presencia de AGT en productos lácteos o en su carne) como mediante determinados procesos de hidrogenación llevados a cabo por algunos segmentos de la industria alimentaria[184]. En la última década, en cualquier caso, se ha observado una significativa reducción del contenido de AGT en muchos alimentos y por ello es importante que las bases de datos de composición de alimentos utilizadas para evaluar el impacto de los AGT sobre la salud estén actualizadas[185]. Los AGT aportan en España un 0,7% de la energía ingerida[184], cifra por debajo del límite superior de ingesta (1%) propuesto en 2003 por la Organización Mundial de la Salud[9].

En referencia a la asociación entre ingestión de AGT y ganancia de peso las evidencias disponibles son escasas. Una revisión realizada en 2009 por Mozaffarian y cols.[186] a partir de estudios observacionales y ensayos clínicos arguye que no han sido evaluados los efectos a largo plazo a través de ECAs en humanos por limitaciones éticas, de tal forma que se han realizado ensayos controlados en primates.

En un estudio de cohortes[187] con la participación de 16.587 hombres a quienes se les practicó dos mediciones de la circunferencia abdominal en 9 años, se observó que cada 2% de incremento en el consumo de AGT (en comparación a su equivalente energético en ácidos grasos poliinsaturados) estuvo asociado con un incremento de 2,7 cm de la cintura abdominal tras ajustar por errores de medición y otros factores de confusión. Un segundo estudio[165] con 41.518 mujeres a quienes se les realizaron dos mediciones de peso en 8 años, evidenció una asociación entre el consumo aumentado de AGT y un incremento del peso corporal tanto en el análisis transversal como en el longitudinal.

En ambos estudios, fueron menos consistentes los cambios de adiposidad o de peso asociados con el consumo de grasa total, ácidos grasos saturados, ácidos grasos monoinsaturados y ácidos grasos poliinsaturados.

Los dos estudios observacionales prospectivos, con un periodo de estudio entre 8 y 9 años, sugieren que el consumo de AGT promueve la ganancia de peso y, en particular, la acumulación de grasa abdominal.

EVIDENCIA

19. Los limitados estudios epidemiológicos disponibles muestran una relación consistente acerca del papel de los AGT en la ganancia de peso y el incremento de la grasa abdominal (Evidencia Nivel 2-).

3.3. Proteínas y peso corporal

Resulta relevante revisar el papel de las proteínas en la prevención de la obesidad tanto por la actual popularidad de las dietas con alto contenido en proteína en el manejo de la obesidad[188], como para evaluar la relación riesgo/beneficio de potenciar el actual consumo de pro-

teínas, ya que España es actualmente uno de los países de Europa donde más proteína se ingiere[189]. De entre los riesgos de potenciar el consumo de proteínas cabe citar la existencia de datos que asocian su alta ingesta con un mayor riesgo de padecer osteoporosis, cálculos renales, insuficiencia renal, cáncer o enfermedad cardiovascular[190]. Dos estudios de cohortes poblacionales con grandes muestras seguidas entre 10 y 26 años han mostrado recientemente que el consumo prolongado de dietas pobres en hidratos de carbono y ricas en proteínas se asocia a un mayor riesgo de mortalidad[191,192], aunque es probable que este efecto sea atribuible a la carne más que a la proteína en su conjunto, tal y como observaron Sinha y cols., en un estudio prospectivo con más de medio millón de personas[193].

El papel de las proteínas en el peso corporal es, en cualquier caso, controvertido. Pese a que se ha sugerido que el mayor consumo de proteínas podría incrementar la saciedad a corto plazo y por lo tanto disminuir la ingesta energética[194], existen estudios que no sustentan esta asociación[195-198]. La Autoridad Europea de seguridad alimentaria considera, asimismo, que las evidencias al respecto son insuficientes[199].

El posible, en todo caso, que el papel de las proteínas en el control de peso ejerza diferentes efectos en función de su origen predominante vegetal o animal[198,200] y es por ello que a continuación se analizan de forma separada. Se ha dedicado un apartado a la proteína de soja dada la amplia literatura hallada en referencia a su posible papel en el peso corporal.

Proteína total

Tan sólo se ha hallado un estudio prospectivo que haya evaluado en humanos el efecto de la ingesta de proteína total (independientemente de su origen vegetal o animal) sobre el peso corporal en adultos sanos. Koppes y cols.[201], tras un seguimiento de 182 mujeres y 168 hombres durante 23 años, concluyeron que la ingesta de proteína se asocia de forma significativa con un mayor IMC.

Evidencia

20. Las evidencias referidas al consumo de proteína total y su efecto en la variación de peso o prevención de exceso de peso en adultos son insuficientes para establecer ninguna recomendación.

Proteínas de origen animal

La proteína de origen animal incluye a la proteína de carnes, pescados, huevos, leche o productos derivados de dichos alimentos.

Se han seleccionado cinco artículos para examinanar la relación entre proteínas de origen animal y peso corporal en adultos sanos.

Kahn y cols.[202] evaluaron los cambios en el IMC y en el perímetro de la cintura en una cohorte de 79.236 adultos seguida durante 10 años. El incremento del IMC estuvo asociado de forma directa con el consumo de carne y de forma inversa con el consumo de alimentos de origen vegetal tras ajustar por numerosos posibles factores de confusión.

En 2006, Rosell y cols.[116] valoraron la ganancia de peso en 5 años de 21.966 adultos pertenecientes a la cohorte European Prospective Investigation Into Cancer (EPIC-Oxford). Tras ajustar por potenciales factores de confusión se observó que la ganancia de peso fue significativamente menor en los voluntarios que durante el seguimiento habían cambiado su dieta hacia una con menos contenido de alimentos de origen animal.

En 2008, Vang y cols.[203] tras un seguimiento de 8.401 voluntarios pertenecientes al Adventist Health Study observaron mayor riesgo de ganancia de peso, significativo, asociado a la ingesta de carne roja, aves y carnes procesadas.

Inconsistentes fueron los hallazgos observados en 2009 en una cohorte de adultos ingleses[204] en la que se estudió, con un seguimiento de 10 años, el consumo de carne roja y carne procesada y su relación con el peso corporal y circunferencia abdominal. El peso corporal se incrementó más de 5 kg para hombres y mujeres entre 1989 y 1999. Los hombres con el consumo más alto de carne roja y carne procesada combinada en 1989 tenían de forma estadísticamente significativa, el IMC y la circunferencia abdominal más elevados. En mujeres, el consumo de carne roja y procesada en 1999 se asoció de forma estadísticamente significativa con un mayor IMC. Se trata, en cualquier caso, de un estudio sujeto a sesgos metodológicos, según la Nutrition Evidence Library del Departamento de Agricultura de Estados Unidos[205].

En 2010, por último, Vergnaud y cols.[198] evaluaron la asociación entre el consumo de carne (carne roja, aves y carne procesada) y la ganancia de peso en adultos. Los autores llevaron a cabo un seguimiento de 5 años de 270.348 mujeres y 103.455 hombres participantes en el proyecto EPIC-PANACEA (European Prospective Investigation into Cancer and Nutrition-Physical Activity, Nutrition, Alcohol, Cessation of Smoking, Eating Out of Home and Obesity). Tras controlar por numerosos potenciales factores de confusión se observó una asociación positiva entre el consumo de carne roja, aves y carnes procesadas y un mayor IMC.

Evidencia

21. Las evidencias referidas al consumo de proteínas animales y su efecto en la variación de peso o prevención de exceso de peso en adultos son insuficientes para establecer ninguna recomendación).

Proteínas de origen vegetal

La proteína de origen vegetal hace referencia a la presente en cereales, frutas, hortalizas, legumbres, frutos secos, semillas o productos derivados de dichos alimentos.

No se han hallado estudios que evalúen de forma específica el efecto de las proteínas de origen vegetal (descartando el efecto de la proteína de soja, que se analiza de forma separada) sobre el control de peso corporal.

EVIDENCIA

22. Las evidencias referidas al consumo de proteínas vegetales y su efecto en la variación de peso o prevención de exceso de peso en adultos son insuficientes para establecer ninguna recomendación.

PROTEÍNAS DE ORIGEN VEGETAL (SOJA)

En 2008 fue publicada una revisión sistemática[206] que incluyó 91 trabajos, con resultados de datos in vitro, estudios en animales, estudios epidemiológicos y clínicos que evaluaron la relación entre alimentos de soja, incluyendo la proteína de soja y la prevención de la ganancia de peso. Los autores concluyeron que el consumo el consumo de soja o sus derivados, incluyendo a la proteína de soja, no se asoció con un menor IMC o con una reducción de la ganancia de peso con el tiempo en los estudios epidemiológicos disponibles. No está claro, por otra parte, que su consumo conduzca a pérdidas de peso en dietas "ad libitum".

McVeigh y cols.[207] examinaron los efectos de la proteínas de soja con distinto contenido en isoflavonas sobre los lípidos séricos en hombres jóvenes sanos (27,9 ± 5,7 años) en un ensayo aleatorio transversal en Canadá. La composición corporal fue medida por impedanciometría bioeléctrica al inicio y a los 57 días de tratamiento. Durante el estudio, no se observaron diferencias significativas de tratamiento sobre las mediciones antropométricas, incluidos el peso corporal, el IMC y el porcentaje de grasa corporal.

Un análisis transversal con 2.811 adultos del estudio Nutrition and Health of Aging Population en China[208], evaluó la asociación entre la ingesta de proteína de soja y el riesgo de síndrome metabólico y sus componentes. En él, los autores no observaron asociación estadísticamente significativa entre la ingestión de proteína de soja y obesidad central en hombres (p-tendencia = 0,655), en mujeres (p-tendencia = 0,827), o en la muestra total de forma conjunta (p-tendencia = 0,757).

EVIDENCIA

23. No se han establecido evidencias referidas al consumo de proteínas vegetales (soja) y su efecto en la variación de peso que permitan realizar recomendaciones sobre prevención de ganancia de peso en adultos.

3.4. Vitaminas y minerales

Una investigación publicada en 1999, evaluó el consumo de suplementos vitamínicos y minerales en 39.833 españoles de entre 29 y 69 años. El consumo, referido a la semana anterior a la entrevista, fue un 5,2% en mujeres y un 1,7% en hombres[209]. Datos más recientes, publicados en 2009, en base a una muestra de 3.220 españoles, refieren una prevalencia de consumo de suplementos dietéticos de un 12,1% en mujeres y un 5,9% en hombres, de los que un 70%, en mujeres y un 66%, en hombres, son exclusivamente vitaminas, minerales o complementos de vitaminas y/o minerales, lo que revela un incremento en el consumo de este tipo de suplementos. El porcentaje de consumo de suplementos dietéticos es, en cualquier caso, inferior al observado en otros países europeos, como Reino Unido, Dinamarca, Suiza o Noruega, donde asciende en algunos casos a una tercera parte de la población[210]. La Asociación Americana de Dietética (ADA) señala que en Estados Unidos uno de cada tres adultos los toma de forma regular.

Pese a la arraigada creencia de que los suplementos vitamínico-minerales pueden prevenir determinadas enfermedades crónicas, la ADA indicó en diciembre de 2009 que las evidencias no han demostrado que sean efectivos para ello[211]. De hecho, existen datos que señalan que tomar una alta cantidad de dichos suplementos podría aumentar el riesgo de padecer determinadas enfermedades crónicas[212,213].

Algunos estudios han explorado, en cualquier caso, la asociación entre IMC y algunos micronutrientes. Kimmonds y cols.[214] han analizado esta relación a través de los niveles sanguíneos en una muestra representativa de EEUU (National Health and Nutrition Examination Survey III) de adultos mayores de 19 años. En él observaron que el incremento del IMC estaba en relación con unos bajos niveles de ciertos nutrientes (alfa-carotenos beta-carotenos, beta-cryptoxantina, luteína/zeaxantina, carotenoides totales, vitamina C, selenio y folato) en comparación con sujetos con normopeso. Los autores concluyen indicando que existe la necesidad de estudiar más profundamente estas relaciones.

Zulet y cols.[215] evaluaron en España, la posible asociación de la ingesta de vitamina A con el IMC en 61 adultos sanos de entre 18 y 22 años. Tras ajustar por la ingesta energética total, la ingesta de vitamina A mostró una correlación negativa con varias medidas de la adiposidad.

Sneve y cols.[216] realizan un ECA a doble ciego en el que se plantean estudiar si la suplementación con 20.000 UI de vitamina D una o dos veces por semana durante 12 meses conduce a una modificación del peso en 445 sujetos con sobrepeso u obesidad. Durante el estudio no se observaron cambios significativos en el peso, índice cintura-cadera o porcentaje de grasa corporal en ninguno de los grupos ni entre unos grupos y otros.

Por otra parte, Jorde y cols.[217] examinaron la relación transversal y longitudinal entre el IMC y los niveles séricos de 25(OH)D a través del Tromsø Study planteando una intervención (ECA) de un año de duración con 93 sujetos que recibieron 40.000 UI de colecalciferol por semana. Se observó una fuerte asociación negativa entre niveles séricos de 25(OH)D y el IMC.

Mención especial merece el calcio porque la hipótesis de que este nutriente podría ser beneficioso para la pre-

vención de la ganancia de peso (o su pérdida) ha generado bastante literatura científica. Una revisión sistemática[218] con subsiguiente metaanálisis de 13 ECAs que usaron suplementos con calcio y que notificaron como salida final el peso corporal, no encontró asociación entre un aumento de consumo de cada suplemento de calcio o productos lácteos y la pérdida de peso tras ajustar por diferencias en los pesos iniciales entre los grupos control e intervención.

Teegarden y cols.[219] realizaron un estudio para investigar el impacto del calcio dietético o la ingesta de productos lácteos sobre el gasto total energético. No se observaron diferencias entre los grupos con respecto al gasto energético total.

En 2009, con el objetivo de testar la hipótesis de que la suplementación con calcio puede prevenir la ganancia de peso en personas con sobrepeso u obesidad, se lleva a cabo un ECA en el que se suplementa la dieta de 340 voluntarios con 1.500 mg de calcio/dia durante 2 años, no observándose efectos clínica ni estadísticamente significativos sobre el peso[220].

Caan y cols.[221] llevaron a cabo un ensayo aleatorizado a doble ciego en 36.282 mujeres postmenopáusicas de entre 50 y 79 años, pertenecientes al estudio Women's Health Initiative clinical trial para evaluar el efecto combinado de vitamina D y calcio. Las voluntarias recibieron diariamente 1.000 mg de calcio y 400 UI de colecalciferol (vitamina D), o placebo, y se evaluó su cambio de peso durante una media de 7 años. Las mujeres que recibieron los suplementos presentaron una diferencia mínima, pero favorable, en el cambio de peso corporal (diferencia media -0,13 kg; IC 95%, -0,21 a -0,05; p = 0,001). Los autores concluyeron que la suplementación de calcio y colecalciferol presenta un efecto pequeño en la prevención de la ganancia de peso en mujeres postmenopáusicas.

EVIDENCIA

24. Las evidencias disponibles indican que la suplementación con calcio no está asociada con una menor ganancia de peso (Evidencia Nivel 1+).

25. Las evidencias disponibles indican que la suplementación conjunta con calcio y vitamina D no produce mejoras clínicamente relevantes en el control de peso corporal en mujeres postmenopáusicas (Evidencia Nivel 1+).

26. Las evidencias relativas al papel de la vitamina D de forma aislada para la prevención de la ganancia de peso en adultos sanos son controvertidas y no permiten extraer conclusiones.

3.5. Fibra dietética

La fibra dietética hace referencia, según la última actualización científica auspiciada por FAO-OMS, a los polisacáridos intrínsecos de las paredes celulares de las plantas[222]. Pese a que tradicionalmente se ha clasificado en base a su solubilidad en agua, se ha recomendado que los términos "soluble" e insoluble" sean reemplazados gradualmente por términos que hagan referencia a su fermentabilidad y viscosidad[222,223].

La alta ingesta de fibra dietética se ha asociado a numerosos beneficios para la salud[224]. No obstante, el consumo medio de FD total en los hogares españoles[225] se halla muy por debajo de las ingestas dietéticas de referencia[226].

Uno de los beneficios atribuidos a la fibra dietética es modular el peso corporal mediante varios mecanismos[223], siendo uno de ellos su contribución a la baja densidad energética de la dieta[136]. Pese a ello, es motivo de controversia si la asociación de la FD con el peso corporal se debe a la ingesta de fibra o a otros posibles factores de confusión, incluyendo factores dietéticos[227].

La ingesta de fibra dietética a partir de alimentos se ha asociado con una menor ganancia de peso en estudios tranversales[155,228-230]. Un estudio transversal que evaluó 16 estudios de cohortes en 7 países mostró que el IMC se asociaba de forma inverso con la ingesta de fibra a partir de alimentos[231].

La asociación entre la ingestión de alimentos y el cambio de peso corporal ha sido examinada en varios estudios de cohorte prospectivos cuyos resultados se han ajustado por potenciales factores de confusión. Koh-Banerjee P y cols.[232], evidenciaron que el incremento de la ingesta de fibra de la fruta y cereales integrales estaba inversamente asociada con la ganancia de peso a largo plazo. La relación dosis respuesta fue más fuerte para la fibra de la fruta. Por cada incremento de 20 g/d, la ganacia de peso se reducía en 2,51 kg (p valor para tendencia < 0,001), en una cohorte de 27.082 hombres (entre 40 y 75 años) con 8 años de seguimiento. Resultados parecidos se observaron en mujeres[137,233], en mujeres adultas jóvenes[234], en una población mediterránea[235] y en una muestra formada por 89.432 adultos europeos[236].

Por último, los ECAs que han evaluado el efecto de incrementar el contenido de fibra de la dieta mediante suplementos dietéticos han proporcionado resultados inconsistentes[227].

EVIDENCIA

27. Una alta ingesta de fibra en el contexto de una dieta rica en alimentos de origen vegetal se asocia a un mejor control del peso corporal en adultos sanos (Evidencia Nivel 2++).

RECOMENDACIONES

9. Aumentar el consumo de fibra a partir de alimentos de origen vegetal puede evitar la ganancia de peso en adultos sanos (Recomendación Grado B).

3.6. Agua

Está arraigada la creencia de que la ingesta de agua facilita el mantenimiento del peso. Una revisión lle-

vada a cabo en 2009[237] intentó estudiar este tema concluyendo que si bien los limitados datos epidemiológicos disponibles sugieren un efecto beneficioso del consumo de agua para reducir la ingesta energética y promover el manejo del peso (particularmente cuando se utiliza en sustitución de bebidas con alto contenido en calorías), se necesitan estudios de intervención para hacer recomendaciones de ingesta de consumo de agua basadas en la evidencia.

Datos epidemiológicos evidenciaron en el año 2005 que; en EEUU, la ingesta energética entre los bebedores de agua es aproximadamente un 9% menor entre los no bebedores de agua[238] pero se trata de una relación que no prueba causalidad.

Por otra parte, un análisis observacional publicado en 2009 en base a datos de 16.395 adultos americanos, concluyó que la ingesta de agua no está relacionada con el IMC[239].

El agua consumida antes de o junto una comida se asoció a una reducción en la sensación de hambre y a un incremento de la saciedad en un pequeño estudio comparativo llevado a cabo con 21 sujetos no obesos de mediana edad (60-80 años), pero no cuando se evaluó este efecto en población más joven (21-35 años, n = 29)[240].

Un estudio transversal observacional realizado en Japón[241] en 1.136 mujeres jóvenes estudiantes (de 18 a 22 años) estimó tras ajustar por potenciales factores de confusión, que la ingestión de agua procedente de la bebida no estuvo asociada con el IMC (p tendencia = 0,25) o con la circunferencia abdominal (p tendencia = 0,43). Sin embargo, la ingesta de agua proveniente de los alimentos mostró una asociación inversa e independiente con el IMC (p tendencia = 0,03) y con la circunferencia abdominal (p tendencia = 0,0003).

El Beverage Guidance Panel de EEUU hizo unas recomendaciones sobre los beneficios y riesgos de las diferentes categorías de bebidas teniendo en consideración el estatus ponderal y de salud[242]. Estas recomendaciones fueron cuestionadas por no estar apoyadas en evidencias científicas[243,244].

El Grupo estadounidense responsable de las Ingestas Dietéticas de Referencia para electrolitos y agua[245] recomendó en el año 2004 que los individuos estén atentos a la sensación de sed y consuman bebidas para mantener su estado de hidratación, pero no hizo recomendaciones relacionadas al consumo de bebidas y manejo de peso. El Consejo Asesor de las Guías Dietéticas de Estados Unidos[246], por su parte, ha indicado recientemente que las evidencias son insuficientes para establecer relaciones entre la ingesta de agua y el peso corporal.

EVIDENCIA

28. Las evidencias referidas al consumo de agua y su efecto en la variación de peso/prevención de exceso de peso en adultos sanos son insuficientes para establecer ninguna recomendación.

3.7. Etanol y peso corporal

El etanol es un alcohol que constituye el principal producto de las bebidas alcohólicas como el vino, la cerveza o licores. Si bien su consumo a través de bebidas alcohólicas está relacionado con la alimentación de practicamente todas las poblaciones, desde el punto de vista del metabolismo se ha de considerar que es una sustancia capaz de proporcionar energía, que no se le reconoce ninguna función esencial en el ser vivo, y que a diferencia de los macronutrientes no es transportado por proteínas, difunde libremente, no es posible su regulación, ni se puede almacenar como macromolécula. En el texto utilizaremos las palabras alcohol y etanol como sinónimos exactos.

Por sus efectos sobre el sistema nervioso central y otros órganos diana, así como por su capacidad adictiva y tóxica es considerado como una droga psicoactiva[247]. Desde una visión de salud pública su consumo elevado (en España se ha calculado que suponen aproximadamente el 5% de la ingesta energética diaria, es decir 247 gramos de bebida alcohólica/día[82,248], está asociado con una mayor morbilidad, mortalidad y problemática social. En cualquier caso, al consumo de alcohol (incluso de forma moderada) se le han asociado tanto relaciones positivas como negativas para ciertos problemas de salud, por lo que cualquier consejo sobre su consumo debe evaluarse de forma individualizada[85,247-254].

Como sustancia relacionada con la nutrición presenta una considerable densidad energética por lo que su ingesta de forma regular podría, teóricamente, producir desequilibrios en el balance energético de los individuos. En este sentido, el consumo de bebidas alcohólicas se ha asociado al aumento de la sensación de hambre[255], a un menor control del mecanismo de la saciedad[256,257] así como a débiles compensaciones dietéticas en respuesta a su ingesta a corto plazo[258]. Pese a ello, las evidencias relacionadas con su efecto sobre el peso corporal aportan resultados contradictorios. A continuación se ofrecerá una revisión de estudios prospectivos que hayan evaluado la relación del consumo habitual de bebidas alcohólicas con el peso corporal o el perímetro abdominal.

Desde 1996 hasta 2011 se han identificado diez estudios prospectivos observacionales dirigidos a establecer asociaciones entre el consumo de alcohol y ganancia de peso o incrementos en el perímetro abdominal.

El estudio de Sherwood y cols.[259] indica que el consumo ligero o moderado de etanol no está asociado con una substancial ganancia de peso, en un estudio con voluntarios de la comunidad. En él, 826 mujeres y 218 hombres participantes en el Pound of Prevention Study fueron seguidos durante 3 años. En este periodo la media de ganancia de peso fue de 1,69 kg (DE ± 5,4 kg) en los hombres y de 1,76 kg (DE ± 6,7kg) entre las mujeres, mientras que la media de consumo de energía disminuyó 211 kcal por día entre los hombres y 168 kcal/día en las mujeres, con un incremento correspondiente al aporte energético total del alcohol de 0,88% y 0,30%, respectivamente. En el análisis prospectivo, el

cambio en la energía del alcohol no se relacionó con el cambio de peso en los hombres o en las mujeres. En cualquier caso, al tratarse de un estudio de voluntarios que formaban parte de un proyecto de prevención de ganancia de peso, es probable que su ingesta de alcohol fuese menor que la observada en el resto de la población.

En 2003, Sammel y cols.[260], realizaron un estudio prospectivo de 4 años de seguimiento, con 336 mujeres (afro-americanas y caucásicas), para establecer factores asociados con el aumento de peso en los últimos años reproductivos. Compararon el consumo de alcohol entre aquellas (25%) que habían aumentado más de 10 libras (4,5 kg) y el resto de mujeres. La media de consumo de alcohol fue de 7,3 (DE ± 15,2) y 8,5 (DE ± 19,0) bebidas por semana, respectivamente. Estas diferencias no fueron estadísticamente significativas tras ajustar en el análisis multivariante con otros factores predictores del peso en esta cohorte.

Los dos estudios realizados por el equipo de Wannamethee, evidencian una asociación entre ingesta de etanol de los grandes bebedores y el incremento de peso a los 5 y 8 años de seguimiento, tanto en hombres como en mujeres. En el estudio de Wannamethee y cols.[261], se examinó en Reino Unido la asociación entre ingesta de alcohol y peso corporal para un periodo de cinco años de seguimiento en 6.832 hombres de 45 a 64 años participantes en el British Regional Heart Study. Tras ajustar por potenciales factores de confusión (edad, clase social, actividad física, número de cigarrillos, peso basal), la media de IMC y la prevalencia de sujetos con IMC superior a 28 kg/m^2 no fue estadísticamente diferente entre hombres abstemios o consumidores ligeros (< 30 g/dia de alcohol) en comparación con los consumidores moderados. Sin embargo, los grandes bebedores (> 30 g por día) mostraron una Odds Ratio de 1,29 (IC 95%: 1,10; 1,51), contribuyendo el gran consumo de alcohol directamente a la ganancia de peso y obesidad en hombres.

Otro estudio de Wannamethee y cols.[262], realizado entre mujeres de USA, examinó la relación entre etanol y ganancia de peso a los ocho años de seguimiento (1991-1999) en 49.324 enfermeras de edad comprendida entre 27 y 44 años procedentes del Nurses' Health Study II. Los datos sugieren que la ingestión de etanol, de ligera a moderada (menos de 30 g/día) no está asociada con ganancia de peso excepto, posiblemente, en las mujeres afro-americanas. Las bebedoras de una cantidad de etanol superior a 30 g /día pueden promover un aumento de la ganancia de peso. La OR más marcada de asociación con la ganancia de peso entre las grandes bebedoras (> 30 g/día) se observó para las mujeres de menos de 35 años (OR = 1,64; IC 95%: 1,03; 2,61).

Sayon-Orea y cols.[263] han publicado recientemente un estudio prospectivo realizado en España, dentro de la cohorte SUN, que incluyó a 9.318 adultos con una media de edad de 37,9 años, y en el que observaron tras un periodo de 6,1 años que el consumo alto (7 bebidas/semana) de cerveza o licores, pero no de vino, se encuentra asociado a un mayor riesgo de sobrepeso/obesidad y a una mayor ganancia de peso. El consumo de alcohol, en cualquier caso, se midió exclusivamente al inicio del estudio, y no en el seguimiento posterior, no pudiendo excluirse la posibilidad de cambios en los hábitos de ingesta de alcohol por parte de los voluntarios. En cuanto al aparente beneficio del vino en comparación con el resto de bebidas, los autores reconocen que podría deberse, entre otros, a factores confusores como los hábitos dietéticos u otros relacionados con un estilo de vida saludable.

Tres investigaciones han estudiado exclusivamente los cambios a través de la circunferencia abdominal. Koh-Banerjee y cols.[187] no encontraron una asociación significativa entre el consumo total de alcohol y la ganancia de circunferencia en nueve años de seguimiento entre los participantes del Health Professionals Follow-up Study (1986). En su estudio examinaron, tras un periodo de 9 años, la asociación entre el cambio en la ingesta dietética, la actividad física, el consumo de alcohol y el hábito tabáquico, con la ganancia ponderal y de circunferencia abdominal en una cohorte de 16.587 hombres de 40 a 75 años. Si bien la circunferencia abdominal media aumentó 3,3 cm (DE + 6,2) en el periodo de estudio, los datos obtenidos no alcanzaron significación estadística.

Vadstrup y cols.[264] realizaron un estudio prospectivo con 10 años de seguimiento en el que analizaron la circunferencia abdominal, con una muestra de 2.916 hombres y 3.970 mujeres danesas de entre 20-83 años participantes del Copenhagen City Heart Study. Concluyeron que el consumo entre moderado y alto de cerveza y licores estaba asociado con mayores circunferencias abdominales.

El estudio de Tolstrup y cols., en 2008[265], analizó la frecuencia de consumo de alcohol y su relación con los cambios en la circunferencia abdominal y el desarrollo de obesidad abdominal. En el análisis se incluyó un total de 43.543 individuos procedentes del estudio danés Diet, Cancer and Health Study. Del mismo se desprende que la frecuencia de ingesta de bebidas alcohólicas estuvo asociada de forma inversa con una mayor ganancia de circunferencia abdominal.

Dos estudios han evaluado la relación entre el consumo de alcohol y tanto el aumento del IMC como del perímetro abdominal.

Un estudio poblacional longitudinal llevado a cabo por Pajari y cols.[266] evaluó tanto la ganancia de peso como el incremento en el perímetro abdominal en relación al consumo de alcohol. Se cuantificó la ingesta de alcohol, el IMC y el perímetro de cintura a 5.563 finlandeses de 16 a 27 años de edad. Tras ajustar por potenciales factores de confusión (tabaquismo, dieta, actividad física, lugar de residencia, estatus socioeconómico e IMC de los padres), no se observaron relaciones entre la ingesta de alcohol y la ganancia de peso o el desarrollo de obesidad abdominal. En este estudio, en cualquier caso, se observó que muy pocos sujetos bebían de forma frecuente, por lo que fueron agrupados en la misma categoría los voluntarios que bebían "a diario" con los que bebían "de forma semanal", hecho que limita la evaluación del efecto del alto consumo de alcohol sobre la ganancia de peso. Asimismo, el con-

sumo de alcohol por parte de los adolescentes de Finlandia está por debajo de la media de consumo europeo por lo que es posible, tal y como detallan los autores, que el efecto del alcohol sobre el peso corporal observado en este estudio difiera en relación al alto consumo observado en otros países europeos.

Por último, Bergmann y cols.[267] evaluaron la relación entre el uso a lo largo de la vida de alcohol y medidas de adiposidad tanto abdominal como general en la cohorte EPIC . Tras ajustar por potenciales factores de confusión se observó que el consumo de bebidas alcohólicas se asocia de forma positiva con la obesidad abdominal y general en varones, y con la obesidad abdominal en mujeres. El incremento en el riesgo de obesidad abdominal se observó que aumentaba de forma continua en ambos sexos a partir de consumos superiores a 6 g de alcohol/día (aproximadamente la mitad del alcohol que aporta un vaso de bebida alcohólica).

EVIDENCIA

29. Los estudios muestran observaciones contradictorias e inconsistentes si bien algunas evidencias sugieren una cierta asociación entre el consumo alto de etanol y la ganancia de peso (Evidencia Nivel 2-).

RECOMENDACIONES

10. Limitar el consumo alto de etanol podría prevenir la ganancia de peso debida a este factor (Recomendación Grado D).

4. Alimentos y peso corporal

4.1. Frutas y hortalizas

El consumo habitual de frutas y hortalizas se asocia de forma clara con un mejor estado de salud, una menor prevalencia de enfermedades crónicas y un menor riesgo de mortalidad[254]. Pese a ello, el 57% de la población española no consume hortalizas diariamente, y el 62,2% no consume frutas diariamente[118].

Con el incremento de consumo de frutas y hortalizas se ha informado de una modesta asociación con una menor ganancia de peso a los cinco o más años en sujetos de mediana edad. Los estudios revisados mostraron una relación inversa pero débil entre el consumo de hortalizas y frutas y la ganancia de peso.

Un análisis transversal del estudio Seguimiento Universidad de Navarra (SUN)[235] determinó la asociación entre ingesta de fibra y consumo de fruta y hortalizas con la probabilidad de ganancia de peso en cinco años. Encontró una asociación inversa significativa entre el consumo de fruta y hortalizas y la ganancia de peso, pero sólo en los hombres.

El estudio de Goss y Grubbs[268] comparó el consumo de frutas y hortalizas de los 7 condados con un IMC medio más alto y los 7 condados con el IMC medio más bajo. En los condados con IMC medio alto, el 40,5% tres o menos frutas y hortalizas por día comparado con un 30,3% en los condados de IMC medio más bajo. De igual forma, un 59,6% en los condados de alto IMC comían tres o más frutas u hortalizas por día comparado con un 69,6% en los condados de más bajo IMC.

En un estudio realizado en el sur de India, Radhika y cols.[269], se evaluó la asociación de la ingesta de fruta y hortalizas con diferentes factores de riesgo cardiovascular en 983 adultos. Tras ajustar por posibles confusores, el cuartil de ingesta de fruta y hortaliza más alto mostró una asociación inversa significativa con el IMC y la circunferencia abdominal en comparación con el cuartil más bajo.

En otro estudio transversal realizado en China[270] que examinó la asociación del consumo de carne roja y hortalizas con el exceso de peso corporal, observó que el exceso de peso corporal no estaba asociado de forma significativa con el consumo de hortalizas.

Un estudio caso-control apareado realizado en EEUU[271] analizó la diferencia en la ingesta dietética entre sujetos normales (control) y sujetos con sobrepeso/obesidad (casos). De media los sujetos con sobrepeso/obesidad consumían una ración menos que el grupo control ($p < 0,01$), encontrando además que las raciones de fruta por día se relacionaban inversamente al porcentaje de grasa corporal.

En un estudio de cohortes prospectivo, Buijsse y cols.[271] analizaron la existencia de asociación entre el consumo de frutas y hortalizas con subsiguientes cambios en el peso corporal, en el ámbito del estudio European Prospective Investigation into Cancer and Nutrition (EPIC).Un total de 89.432 adultos de Dinamarca, Alemania, Reino Unido, Italia y Países Bajos fueron incluidos realizando un seguimiento de 6,5 años. Todas la cohortes ganaron peso una media de 330 g. La ingestión de hortalizas y frutas se encontró inversamente asociada con el cambio de peso; por 100 g de frutas y hortalizas ingeridos, el cambio de peso fue de -14 g por año.

Otro estudio de cohortes prospectivo[273] llevado a cabo en EEUU con 74.063 enfermeras sanas de 38 a 63 años (Nurses' Health Study) analizó los cambios en la ingestión de frutas y hortalizas con respecto al riesgo de obesidad y ganancia de peso. Tras 12 años de seguimiento las pacientes con mayor ingesta de frutas y hortalizas tenían un 24% menos riesgo de llegar a ser obesas y un 28% menos riesgo para una ganancia de peso de 25 kg o más.

En España, Vioque y cols.[274] investigaron la asociación entre la ingestión de hortalizas y frutas y la ganancia de peso en un periodo de 10 años. La ganancia de peso fue significativamente más baja con cada incremento de consumo de frutas y hortalizas por cuartiles ($p = 0,0001$). Referido al consumo de hortalizas, el riesgo de ganancia de peso fue un 82% menor en el grupo del cuartil de consumo más alto (más de 333 g por día). Cuando se consideraron las frutas y hortalizas de forma conjunta, el riesgo de ganancia de peso decreció por cuartiles hasta ser máximo para el cuartil superior (OR = 0,22; IC 95%: 0,06; 0,81; $p = 0,022$).

EVIDENCIA

30. El consumo alto de fruta y hortalizas está asociado a un menor incremento de peso en adultos a largo plazo (Evidencia Nivel 2+).

RECOMENDACIONES

11. La prevención dietética del aumento de peso puede modularse mediante dietas que contengan un contenido alto de fruta y hortalizas (Recomendación Grado C).

4.2. Cereales integrales

En la búsqueda de efectos de grupos de alimentos sobre el peso corporal sobre la prevención del aumento de peso en adultos los alimentos integrales y, en concreto, los cereales integrales o completos han sido objeto de distintos estudios. La Encuesta Nacional de Ingesta Dietética Española revela que el consumo medio de pan integral en España es de 6 gramos/día. La Agencia Española de Seguridad Alimentaria y Nutrición, señala que se debería "aumentar el consumo de cereales preferentemente integrales"[118].

Cuatro estudios transversales[228,275-277] observaron de forma consistente que la ingesta de cereales completos estaba asociada con un menor IMC y adiposidad.

Dos estudios prospectivos con una amplia muestra poblacional han mostrado asociaciones estadísticamente significativas entre la ingesta de cereales integrales y un mejor control del peso corporal[234,278].

Se han recuperado dos revisiones sistemáticas publicadas en 2008[279,280] (una de ellas asociada a metaanálisis), en las que se concluyen que existe asociación entre el consumo de cereales integrales y la presencia de un IMC menor y con la protección contra la ganancia de peso y la adiposidad.

La publicada por Williams PG y cols.[279] evalúa la existencia de evidencia observando el papel de los cereales integrales y las leguminosas en la prevención y manejo del sobrepeso y la obesidad. Al objeto de nuestro análisis de los 53 estudios considerados, 20 examinaban la ingesta de cereales completos y de ellos, 10 sobre 11 estudios encontraron que una alta ingesta de cereales integrales estaba asociada a menores prevalencias y mediciones de obesidad. Los restantes estudios abordaban la disminución del peso como manejo de la obesidad. Los autores concluyeron que existía evidencia robusta de que una dieta con alto contenido en cereales integrales estaba asociada con un menor IMC, con circunferencias abdominales más pequeñas y con un riesgo reducido de presentar sobrepeso.

Harland JI y Garton LE280, realizaron una revisión sistemática para examinar la relación entre consumo de cereales integrales y peso corporal en la que incluyeron 15 ensayos transversales publicados entre 1990 y 2006. Un total de 119.829 sujetos mayores de 13 años fueron incluidos en un pool análisis. Los autores concluyeron que una ingesta alta de cereales integrales (aproximadamente de 3 raciones/día) estaba asociada con un menor IMC y adiposidad central. También indican que las personas consumidoras de cereales integrales manifiestan estilos de vida más saludables (menos fumadores, más frecuencia de actividad física, menos grasa en la dieta y más contenido de fibra).

EVIDENCIA

31. Un consumo alto de cereales integrales está asociado a menor IMC (Evidencia Nivel 2+).

RECOMENDACIONES

12. Se recomienda que, para la prevención de la ganancia de peso, la dieta contenga una cantidad importante de cereales integrales (Recomendación Grado C).

4.3. Azúcares

En 2003, la Organización Mundial de la Salud (OMS) definió los "azúcares libres" como todos los monosacáridos y disacáridos agregados a los alimentos por el fabricante, cocinero o consumidor, más los azúcares presentes de manera natural en la miel, jarabes y zumos de frutas[9]. No obstante, en 2007, Cummings y Stephen, en el marco de una actualización científica auspiciada por FAO-OMS, señalaron que dicha terminología crea dificultades y propusieron sustituirlo por "azúcares totales" (todos los monosacáridos o disacáridos presentes en un alimento, exceptuando polioles) o de mono o disacáridos concretos[220]. También consideran inapropiado el término "azúcares añadidos" utilizado por el Instituto de Medicina de Estados Unidos (IOM), referido a azúcares y jarabes añadidos a alimentos o bebidas durante el procesado o preparación (incluye azúcar, azúcar moreno, edulcorantes procedentes del maíz, dextrosa, fructosa, miel, azúcar invertido, etc.), exceptuando los presentes de forma natural en leche y frutas[32].

La OMS, en cualquier caso, aconsejó en 2003 no superar el 10% de la energía ingerida a partir de "azúcares libres" para prevenir la ganancia de peso, reconociendo que dicha recomendación era controvertida. Su recomendación se basó en estudios en los que se observó que limitar el contenido de azúcares libres de la dieta producía mejoras en el control del peso corporal9. El IOM, por su parte, propuso en 2005 no superar el 25% de la ingesta energética a partir de "azúcares añadidos"[190]. Este punto de corte se estableció en base a datos de encuestas dietéticas que mostraron que por encima de este nivel era más probable presentar ingestas bajas de importantes nutrientes esenciales[32]. La Autoridad Europea de Seguridad Alimentaria (EFSA) considera que las evidencias disponibles son insuficientes como para establecer un límite superior de

ingesta de azúcares añadidos en base a sus efectos sobre el peso corporal[119].

No se han hallado datos sobre la ingesta de "azúcares libres" (tal y como los define la OMS), o de "azúcares añadidos" (tal y como los define el IOM) para la población española. La EFSA señala que el aporte de energía a partir de azúcares en la población europea oscila entre el 16 y el 36%[119].

Los azúcares son hidratos de carbono con una baja densidad nutricional cuya ingesta debería disminuir según el Consejo Asesor de las Guías Dietéticas de Estados Unidos, porque contribuyen al exceso de calorías ingeridas[16]. La Organización Mundial de la Salud ha señalado, recientemente, que existe evidencia convincente acerca de la relación entre el consumo de alimentos ricos en azúcares y la obesidad cuando dichos alimentos reemplazan el consumo de alimentos con una baja densidad energética tales como frutas y hortalizas[254].

Pese a ello, existe controversia acerca del papel de los azúcares en la promoción de la ganancia de peso, ya que los estudios al respecto aportan resultados inconsistentes[170,281].

Una revisión llevada a cabo por Saris señaló que el consumo de sacarosa en alimentos sólidos no está asociado de forma clara con la prevalencia de obesidad, aunque reconoció la falta de evidencias (particularmente acerca de la forma líquida o sólida en que se ingiere la sacarosa) al respecto[170]. No se han hallado estudios de cohortes o ECAs publicados desde 1996 en relación al papel concreto de los azúcares (totales, añadidos o libres) en el peso corporal, exceptuando los centrados en bebidas azucaradas (ver apartado 4.4).

La EFSA indicó en 2010 que las evidencias acerca de la repercusión de la ingesta de azúcares añadidos sobre la ganancia de peso son inconsistentes para los alimentos sólidos[119].

La revisión bibliográfica hecha con los mismos criterios metodológicos de inclusión por el equipo redactor sobre publicaciones que hayan evaluado la relación entre el consumo de edulcorantes acalóricos y la prevención de la ganancia de peso en adultos, entre 1996 y 2011, no ha encontrado ningún estudio relevante.

EVIDENCIA

32. Las evidencias referidas al consumo de azúcares libres o totales (salvo en las bebidas azucaradas) con respecto a la ganancia de peso corporal son controvertidas.

4.4. Bebidas azucaradas

El consumo de bebidas azucaradas es actualmente motivo de preocupación. El Consejo Asesor de las Guías Dietéticas americanas, con la asistencia de la Colaboración Cochrane, ha declarado recientemente que para reducir la incidencia y prevalencia de obesidad en Estados Unidos se debe evitar la ingesta de bebidas azucaradas[16]. Tal y como indican Johnson y Yon[295], la palabra "evitar" es, hasta la fecha, la recomendación más rotunda emitida en un documento de esta naturaleza, indicativa de la fuerza de la asociación entre el consumo de este tipo de bebidas y la obesidad.

Se han considerado varias revisiones sistemáticas para analizar la posible implicación del consumo de bebidas azucaradas en la obesidad en adultos[283-285]. Las revisiones de Malik y cols.[283], y la Wolf & Dansinger[284], abarcan una amplio periodo de búsqueda (desde 1966 hasta finales de 2006) e incluyen estudios transversales, estudios prospectivos de cohortes y estudios experimentales. Entre los transversales, el estudio de Liebman y cols.[286] realizado en 1.817 sujetos (Rockies Study), encontró una alta probabilidad significativa ($p < 0,05$) de sobrepeso y también de obesidad, en sujetos que bebían una o más sodas a la semana. Entre los estudios prospectivos de cohortes en adultos[287-289] dos de ellos[287,289] presentaron resultados estadísticamente significativos. El más numeroso (51.603 mujeres del Nurses Health Study II) fue el realizado por Schulze y cols.[287] con un seguimiento de 8 años y estimó una asociación significativa entre la ingesta de bebidas edulcoradas con azúcar y zumos de fruta con ganancia de peso y aumento de IMC. En población española, Bes-Rastrollo y cols.[289] analizaron los datos de 7.194 adultos con una media de edad de 41 años durante 28 meses y medio, encontrando una asociación significativa entre la ingesta de bebidas azucaradas y ganancia de peso. Kvaavik y cols.[188] no observaron asociación significativa entre bebidas azucaradas y cambios de IMC, entre adultos más jóvenes (23-27 años) durante un periodo de seguimiento de 8 años.

Con un seguimiento medio de 4 años en el Framingham Heart Study[290], el consumo de una o más bebidas por día se asoció con el aumento de la OR de padecer obesidad y el incremento de la circunferencia abdominal en comparación con los no consumidores. Palmer y cols.[291], incluyó bebidas azucaradas y bebidas de frutasen el análisis de Diabetes tipo 2 en mujeres afro-americanas, observando que ganaron peso durante el estudio, pero este aumento fue menor entre las que disminuyeron el consumo de este tipo de bebidas.

Un estudio de cohorte prospectivo realizado en EEUU por Chen y cols., 2009[140] examinó cómo cómo influyen los cambios en el consumo de bebidas azucaradas influye en el peso corporal en adultos (810 adultos del PREMIER Study). Una reducción de una ración diaria de bebidas azucaradas se asoció con una pérdida de 0,49 kg a los seis meses y de 0,65 kg a los 18 meses. Dichos autores también observaron una tendencia significativa dosis respuesta entre cambios de peso corporal y de consumo de bebidas azucaradas.

Dos estudios de intervención en adultos[148,292] con pocos efectivos, 15 y 41 adultos respectivamente, observan aumentos significativos en el peso corporal y el IMC, aumentaban significativamente más en los sujetos que consumían bebidas azucaradas que en los que ingerían dulces sólidos o bebidas con edulcorantes.

Un metaanálisis[293] publicado en American Journal of Public Health mostraba una clara y consistente asociación entre el consumo de bebidas azucaradas y aumento de ingesta energética y de peso corporal. Si bien este metaanálisis recoge datos de estudios con un amplio

rango de edades que escapan a la presente revisión sus resultados sugieren que podría ser prudente recomendar a la población reducir el consumo de las referidas bebidas.

En contraste, Gibson[294] revisó seis estudios longitudinales observando que, en dos de ellos la evidencia era fuerte, en uno probable, mientras que los otros tres no eran concluyentes.

EVIDENCIA

33. El consumo frecuente de bebidas azucaradas está asociado con índices de masa corporal mayores (Evidencia Nivel 2+).

RECOMENDACIONES

13. Limitar la frecuencia de consumo de bebidas azucaradas puede conducir a una menor ganancia de peso con el tiempo (Recomendación Grado A).

4.5. Aceite de oliva

El consumo de aceite de oliva, uno de los alimentos característicos de la dieta mediterránea, se ha asociado a numerosos efectos beneficiosos para la salud[295,296], posiblemente por su papel protector frente a la patología cardiovascular[297,298].

La ingesta de aceite de oliva en España es notablemente superior a la observada en otros países de Europa[177,178], razón por la que cobra relevancia evaluar su posible efecto sobre la ganancia no intencionada de peso, a pesar de ser un alimento con una alta densidad calórica.

Un estudio transversal llevado a cabo en España por González CA y cols.[299] con una muestra de 37.663 adultos de ambos sexos entre 29 a 69 años no observó una asociación significativa entre el consumo de aceite de oliva y el IMC.

Soriguer y cols.[300] publicaron en 2009 un estudio de cohortes con 613 adultos seleccionados de forma aleatoria en Pizarra (Málaga). Evaluaron el consumo de aceite de oliva u otros aceites y su relación con la ganancia de peso tras 6 años de seguimiento. La ganancia de peso y la incidencia de obesidad fue menor en los voluntarios que ingerían habitualmente aceite de oliva, tras ajustar por diversos posibles factores de confusión.

Bes-Rastrollo y cols.[301] evaluaron en la cohorte SUN la asociación entre el consumo de aceite de oliva y el riesgo de ganancia de peso tras un seguimiento medio de 28,5 meses. No se encontraron asociaciones estadísticamente significativas entre ingesta de aceite de oliva y riesgo de ganancia de peso.

EVIDENCIA

34. La ingesta de aceite de oliva no parece asociarse a un riesgo significativo de ganancia de peso en adultos sanos (Evidencia Nivel 2-).

4.6. Frutos secos

El consumo habitual de frutos secos se ha asociado a numerosos efectos beneficiosos para la salud, incluyendo un menor riesgo de mortalidad[302-304]. La Encuesta Nacional de Ingesta Dietética Española de 2011[118] señala que la ingesta de frutos secos en España es de 2,6 raciones/semana.

Pese a que los beneficios de los frutos secos para la salud son incuestionables, la promoción de su consumo ha creado dudas por la preocupación de que ello pueda generar incrementos indeseados del IMC, a causa de su contenido energético y de grasa, superior al de otros alimentos de origen vegetal.

Bes-Rastrollo y cols., 2007[305], en un estudio prospectivo de 8.865 adultos de la cohorte SUN (Seguimiento Universidad de Navarra), estudiaron la asociación entre consumo de frutos secos y riesgo de ganancia de peso tras un seguimiento de 28 meses. Tras ajustar por variables de confusión se observó que los participantes que ingerían frutos secos dos o más veces por semana tenían un riesgo menor de ganancia de peso (OR = 0,69, IC 95%: 0,53; 0,90) que aquellos que nunca o casi nunca los consumían.

Otro estudio de cohortes prospectivo de Bes-Rastrollo y cols., 2009[306], realizado en EEUU, investigó la relación a largo plazo entre el consumo de frutos secos o mantequilla de cacahuete y el cambio de peso entre 51.188 mujeres participantes del Nurses' Health Study II. Tras un seguimiento de ocho años, las mujeres que manifestaron comer frutos secos más de dos veces por semana tenían una ganancia de peso ligeramente inferior que las mujeres que los consumían esporádicamente ($5,04 \pm 0,12$ kg *vs.* $5,55 \pm 0,04$ kg, $p < 0,001$); los resultados fueron similares cuando los sujetos fueron divididos en normopeso, sobrepeso y obesidad. Después de ajustar por variables de confusión, las consumidoras de frutos secos (más de dos veces por semana) presentaron un riesgo menor de padecer obesidad que las nunca o casi nunca los consumían (RR = 0,77; IC 95%: 0,57-1,02; p = 0,003).

Sabaté y cols., 2005[307], en un ECA realizado en EEUU, evaluaron, en 90 voluntarios, potenciales cambios en el peso y composición corporal relacionados con el consumo de nueces, durante un periodo de seis meses. El grupo que suplementó su dieta con nueces aumentó su ingesta energética en 133 kcal, aumentando su peso ($0,4 \pm 0,1$ kg, $p < 0,01$) y el IMC ($0,2 \pm 0,1$ kg/m^2, $p < 0,05$) sin embargo, tras ajustar por la diferencia de energía entre las dietas, no se observaron diferencias significativas entre el peso y la composición corporal pero sí en el IMC ($0,1 \pm 0,1$ kg/m^2, $p < 0,05$). La conclusión de los autores es que la ingesta regular de frutos secos condicionó una ganancia de peso menor que la esperada, aunque no fue significativa tras el ajuste por ingesta energética.

Salas-Salvadó y cols.[308] publicaron en 2008 los resultados obtenidos tras un año de seguimiento del estudio PREDIMED. En este estudio multicéntrico se aleatorizaron a 1.224 voluntarios a recibir tres intervenciones dietéticas diferentes: control (dieta baja en grasa), dieta

mediterránea suplementada con aceite de oliva virgen extra o dieta mediterránea suplementada con frutos secos. Este último grupo exhibió una reducción significativa en la prevalencia de obesidad abdominal en comparación con el grupo control.

EVIDENCIA

35. La adición de frutos secos a la dieta habitual no se asocia al aumento de peso corporal (Evidencia Nivel 2+).

RECOMENDACIONES

14. El consumo moderado de frutos secos presenta ventajas para prevenir enfermedades crónicas, sin que ello comprometa el riesgo de ganancia de peso (Recomendación Grado C).

4.7. Otros

Carne y peso corporal. En la revisión bibliográfica realizada en el apartado proteína animal (3.3) se incluyó el descriptor "meat" (carne), además del encabezado "Animal protein", por lo que dicha revisión contiene la valoración de las evidencias relacionadas con el consumo de carne o procesados cárnicos y la ganancia de peso.

EVIDENCIA

36. El elevado consumo de carne y procesados cárnicos podría incrementar la ganancia de peso y el perímetro abdominal (Evidencia Nivel 2+).

RECOMENDACIONES

15. Limitar el elevado consumo de carne y productos cárnicos puede evitar la ganancia de peso debida a este factor (Recomendación Grado C).

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Original

Evidence-based nutritional recommendations for the prevention and treatment of overweight and obesity in adults (FESNAD-SEEDO consensus document). The role of diet in obesity prevention (II/III)

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Abstract

This study is a consensus document of two Spanish scientific associations, FESNAD (Spanish Federation of Nutrition, Food and Dietetetic Associations) and SEEDO (Spanish Association for the Study of Obesity), about the role of the diet in the prevention and of overweight and obesity in adults. It is the result of a careful and systematic review of the data published in the medical literature from January 1st 1996 to January 31st 2011 concerning the role of the diet on obesity prevention.

The conclusions obtained have been classified according several evidence levels. Subsequently, in agreement with these evidence levels, different degree recommendations are established. These recommendations could be potentially useful to design food guides as part of strategies to prevent overweight and obesity.

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Key words: *Obesity. Overweight. Prevention. Diet. Nutrition.*

RECOMENDACIONES NUTRICIONALES BASADAS EN LA EVIDENCIA PARA LA PREVENCION Y EL TRATAMIENTO DEL SOBREPESO Y LA OBESIDAD EN ADULTOS (CONSENSO FESNAD-SEEDO). LA DIETA EN LA PREVENCIÓN DE LA OBESIDAD (II/III)

Resumen

Se presenta un consenso de la Federación Española de Sociedades de Nutrición, Alimentación y Dietética (FESNAD) y la Sociedad Española para el Estudio de la Obesidad (SEEDO) sobre la dieta en la prevención del sobrepeso y la obesidad, tras efectuar una revisión sistemática de los datos de la literatura médica desde el 1 de enero de 1996 al 31 de enero de 2011 .

Las conclusiones obtenidas se han catalogado según niveles de evidencia.

Se establecen unas recomendaciones clasificadas según grados que pueden servir de guía y orientación en el diseño de pautas alimentarias dirigidas a la prevención de la obesidad o el sobrepeso.

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Palabras clave: *Obesidad. Sobrepeso. Prevención. Dieta. Nutrición.*

Abbreviations

ALA: Alpha-linolenic acid.
BMI: Body mass index.
CI: Confidence interval.
DF: Dietary fibre.
DHA: Docosahexaenoic acid.
EFSA: European Food Safety Authority.
EPA: Eicosapentaenoic acid.
GI: Glycaemic index.
GL: Glycaemic load.
IOM: Institute of Medicine of the USA.
MedDiet: Mediterranean diet.
MUFA: Monounsaturated fatty acids.
OR: Odds Ratio.

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PUFA: Polyunsaturated fatty acids.
RCT: Randomised controlled trial.
RR: Relative risk.
SD: Standard deviation.
SFA: Saturated fatty acids.
TFA: Trans fatty acids.
WHO: World Health Organisation.

Introduction

In light of the high prevalence of obesity and overweight in our country[1] and the multitude of nutritional approaches proposed to combat them, the Spanish Federation of Nutrition, Food and Dietetetic Associations (FESNAD) and the Spanish Association for the Study of Obesity (SEEDO) have jointly proposed to clarify the role of the various nutritional factors for both the prevention and treatment of Obesity and Overweight. For this purpose a FESNAD-SEEDO consensus has been prepared, containing nutritional recommendations based on evidence which will serve as a tool to health professionals when designing prevention strategies or treatment guidelines for obesity or overweight.

It must be noted that the opinions expressed in this document have been agreed upon between the representatives of the different associations listed in the authorship and, as such, they represent the position of all of them.

The consensus is organised into 3 documents published separately. This work covers the review of the dietary aspects of the prevention of obesity and overweight.

Methodology levels of evidence

The methodology and working system of this consensus have already been described.[2] Briefly, we can say that for the design of the following recommendations we reviewed the scientific literature which covers the general areas of interest for the consensus, published between 1st January 1996 and 31st January 2011. On the basis of the conclusions obtained from that review, the evidence was classified and recommendations were formulated according to the method proposed in 2008 by the European Association for the Study of Obesity[3] and which consists of a simplified version of the system proposed by the Scottish Intercollegiate Guidelines Network (SING)[4] (tables I and II).

On the basis of the criteria for its preparation, the resulting document is applicable to the adult population (excluding pregnancy and breastfeeding) which, apart from obesity, presents no malnutrition or chronic diseases.

Preliminary analysis of the reviews and recommendations published

In order to obtain an overall perspective and define the key areas associated with the prevention of obesity in adults through diet, there has been a review of guidelines, consensuses, strategies, publications and relevant documentary sources on the issue before deciding on the questions to address in this document (see methodology section). Below there is a brief summary of the documents assessed in order to address the prevention of obesity in adulthood.

National documents

In the year 2005, the NAOS Strategy (Strategy for Nutrition, Physical Activity and the Prevention of Obesity) was started at the Ministry for Health and Consumer Affairs, through the Spanish Food Safety and Nutrition Agency (AESAN). Its objective was to raise awareness among the population of the problem that obesity represents to health and to promote an initiative to help promoting healthy life habits, chiefly through a healthy diet and regular physical activity.[5]

Table I
Levels of evidence[19]

Levels of evidence		
1	1++	High quality meta-analysis, systematic reviews of RCT's or RCT's with a very low risk of bias.
	1+	Meta-analysis well executed, systematic reviews of RCT's or RCT's with a low risk of bias.
	1-	Meta-analysis, systematic reviews of RCT's or RCT's with a high risk of bias.
2	2++	High quality systematic reviews of case-control or cohort studies.
	2+	High quality case-control or cohort studies with a very low risk of confusion or bias and a high probability that the relationship is causal.
	2-	Well executed case-control or cohort studies with a low risk of confusion or bias and a moderate probability that the relationship is causal.
3		Non-analytical studies (e.g. clinical cases, case series).
4		Opinion of expert(s).

Table II
Levels of recommendation[19]

	Levels of recommendation
A	At a minimum a meta-analysis, systematic review or RCT with a classification of 1++ and directly applicable to the target population, or a systematic review or RCT with a body of evidence consisting mainly of studies graded at 1+, directly applicable to the target population, and demonstrating overall consistency in its outcomes.
B	A body of evidence which includes studies graded at 2++, directly applicable to the target population and which demonstrates overall consistency in its outcomes, or evidence extrapolated from studies graded at 1++ or 1+.
C	A body of evidence which includes studies graded at 2+, directly applicable to the target population and which demonstrates overall consistency in its outcomes, or evidence extrapolated from studies graded at 2++.
D	Evidence of level 3 or 4, or evidence extrapolated from studies graded at 2+.

Studies classified as 1- and 2- must not be used in the process of preparing recommendations because of their high bias potential.

In 2007 the Spanish Society of Primary Care Physicians (SEMERGEN), the Spanish Association for the Study of Obesity (SEEDO) and the Spanish Society for Endocrinology and Nutrition (SEEN) published a strategy, in leaflet form, designed with the objective of preventing (but also diagnosing and treating) overweight and obesity in the general population.[6]

In 2007, Aranceta et al.[7] published a review in the magazine Public Health Nutrition with the objective of proposing the way to address the development of strategies for preventing obesity in Spain.

In 2008, Quiles et al.[8] described the leading strategic documents developed in different Spanish autonomous communities which contain courses of action (health policies) for the prevention of obesity.

International documents

In 2003, the World Health Organisation (WHO) published the book "Diet, nutrition and the prevention of chronic diseases", which contains ample information about the evidence available to date about the role of the diet in preventing unintentional weight gain.[9]

In 2004, the WHO approved the Global Strategy on Diet and Physical Activity, by which it urged the Member States to implement national action plans,[10] and which includes specific dietary-nutritional recommendations to prevent obesity, aimed both at populations and individual people.

In 2006, the National Institute for Health and Clinical Excellence (NICE) in Britain published an extensive document whose objectives included increasing the effectiveness of interventions to prevent overweight and obesity in the population.[11]

In 2007, the WHO published a document entitled "The challenge of obesity in the WHO European region and the strategies for response", which also detailed dietary-nutritional factors associated with the prevention of obesity.[12]

In 2008, the American Heart Association[13] published a comprehensive document which, among other factors, reviewed the diet related health patterns associated with the unintentional gain of body weight.

In 2009, the American Dietetic Association, in conjunction with the American College of Sports Medicine, published a position paper which included advice on the composition of the diet for the prevention of weight gain.[14]

In 2010, the Scottish Intercollegiate Guidelines Network published evidence-based guidelines which included recommendations for the prevention of obesity in children, young people and adults.[15]

Finally, in 2010, the Dietary Guidelines Advisory Committee of the United States, with the participation of the Cochrane Collaboration, published comprehensive information in relation to preventive dietary-nutritional aspects of obesity.[16]

Dietary factors associated with the prevention of obesity

1. Energy balance and body weight

1.1. Energy density

It appears that the application of thermodynamic principles to human physiology is beyond doubt, although the metabolic pathways and routes involved are more complex factors, we are still far from fully understanding. Even though we accept that under the conditions of a specific genotype, the excess or unused energy intake is stored in the form of fat, we would like to review the evidence which informs us of whether energy density is associated with weight changes. Energy density is defined as the quantity of energy available in food or drink, per unit weight.[17] In this sense, Cucó et al. observed in the Mediterranean population that the energy density of the diet is positively associated with a greater intake of energy, total fats and saturated fats, although it did not assess its effect on body weight.[18] Furthermore, a systematic review by Alinia et al.[19] showed that most of the available

evidence indicates a possible inverse association between the consumption of fruit (which generally has low energy density) and overweigh, although this review did not focus on the effect of energy density on body weight.

Four cohort studies with a follow-up time ranging from six to eight months demonstrate a positive association between energy density and changes in weight.

Bes-Rastrollo et al.,[20] carried out a cohort study of 50,026 women between 1991 and 1999, concluding that the increase in dietary energy density was associated with greater weight gain in middle-aged women. The women in whom the greatest increase in energy density was observed during the follow-up period (highest quintile) gained significantly more weight than those whose diets had the lowest energy density (lowest quintile) (6.4 kg *vs.* 4.6 kg; P value for trend < 0.001).

Through a prospective cohort study of 168 non-institutionalised women, Savage et al.[21] observed, after a follow-up period of six years, that the women who had diets with the greatest energy density gained an average of 6.4 kg, while the women with diets with the lowest energy density (lowest tertile) had only gained 2.5 kg, this difference had been statistically significant.

In a Randomised Controlled Trial (RCT) Westerterp-Plantenga el al.[22] assessed the effect of energy density on 220 healthy volunteers who were monitored for 6 months. The individuals were divided into two groups according to whether or not they presented the profile of "dietary restriction" (a tendency to consciously limit the type and quantity of food consumed in order to lose or maintain weight). Additionally, each of the groups was urged to (randomly) consume commercial products with or without fat. The group of individuals with a "dietary restriction" profile gained an average of 0.2 kg if they consumed products with fat, but they lost 1.5 kg if they consumed products without fat. On the contrary, the group of individuals without a "dietary restriction" profile lost an average of 0.2 kg if they consumed products without fat, but they gained 1.8 kg if they consumed products with fat. In spite of these differences only showed statistical significance in the group of individuals with the "dietary restriction" profile who consumed products without fat. It was concluded that less energy density from fat can help to maintain body weight, irrespective of the "dietary restriction" profile of the individuals.

Through an RCT carried out with 810 hypertensive or pre-hypertensive adults from the PREMIER study, Ledikwe et al.[23] showed that large or small changes in dietary energy density for six months are associated with weight loss. The analyses were carried out according to tertiles of energy density reduction. Those who were in the highest tertile for the reduction of energy density lost an average of 5.9 kg, those in the middle tertile lost 4 kg and those in the lowest tertile for the reduction of density energy lost 2.4 kg.

EVIDENCE

1. Dietary patterns of high energy density may lead to body weight increase in adults (Evidence Level 1+).

RECOMMENDATIONS

1. Body weight increase may be prevented through the use of diets containing lower energy density food (Recommendation Degree A).

1.2. Energy balance and obesogenic environment

Reviewing the environmental aspects of obesity is clearly relevant, especially because environments which induce and stimulate obesity (obesogenic environments) have been detected.

Food environments refer to the availability of food and they are associated with dietary intake, more specifically with a lower consumption of fruit and vegetables. The presence of supermarkets and other places which make fruit and vegetables available in the neighbourhood is associated with a lower average BMI in the population in comparison with those lacking them or if they are located at great distances, above all for disadvantaged socioeconomic groups. The increase in the number of "fast food" restaurants and convenience stores in a geographical unit has also been associated with a higher average BMI in the population.

These claims are made on the basis of 9 systematic reviews which have studied the relationship between the environment and body weight, the energy intake and the consumption of fruit and vegetables; although in their conclusions they establish that it is necessary to perform further research to have a greater knowledge and understanding of these relationships. Six studies 24-29 found that the neighbourhoods with socioeconomic problems (unemployment, low incomes and education standards) were associated with obesity and with a poorer dietary intake. Eight studies found that the availability of healthy food, either directly or through the absence of supermarkets or the distance at which they are located, is associated with body weight and dietary intake (fruit and vegetables).[26,27,30-35] Two studies found that a high density of fast food restaurants and convenience stores was associated with a high prevalence of obesity.

EVIDENCE

2. The absence of supermarkets with fruit and vegetables availability, or their sitting at great distances –in particular from human settlements with low socioeconomic levels– are conditioning factors for a higher population mean Body Mass Index (BMI) (Evidence Level 1+).

RECOMMENDATIONS

2. Strategies should be implemented which render possible food availability and access to healthy food, particularly fruit and vegetables, so as to generate favourable environments for maintaining a healthy population mean BMI (Recommendation Degree A).

1.3. Energy balance: eating outside home

People's current lifestyles have led to an increase in the number of times in which food is consumed outside of the home, and in the variety of food and snacks consumed on those occasions. This trend shows no sign of slowing in the future. That, combined with the possibility of this energy intake not showing a healthy eating pattern, could have implications for controlling body weight. The EPIC prospective study (European Prospective Investigation Into Cancer and Nutrition)[36] observed that the percentage of daily calories taken in outside of the home in the Spanish autonomous communities being studied (Granada, Murcia, Navarra, San Sebastian and Asturias) ranged from 20% to 23.9%. Women's consumption of fat outside the home was greater, and an increase in the consumption of sugar and a decrease in the intake of fibre were observed in both sexes. Nevertheless, this study did not assess changes in body weight associated with food intake outside of the home.

A recent systematic review carried out by Rosenheck[37] examined the association between eating in fast food restaurants and weight gain and obesity. The review, which included 16 studies (six transversal, seven prospective cohort and three experimental), enabled the author to conclude that, on the one hand, there is consistent evidence which demonstrates that this type of restaurant plays a separate role which leads to an increase in energy intake, thus accelerating the rates of weight gain and obesity. On the other hand, there is sufficient evidence for the public health authorities to make a recommendation to limit the consumption of fast food to reduce weight gain.

Furthermore, six prospective cohort studies[38-43] found a positive and significant association between the consumption of fast food and body weight in adults, although in one of them the positive association was only observed in women.[40] According to the study by Pereira et al.,[43] the consumption of fast food more than once a week is associated with increases in BMI. Duffey et al. did not find evidence of changes to the BMI in relation to the consumption of food in other types of restaurants during a follow-up of three years.[38] However, Bes-Rastrollo et al.[44] concluded, after monitoring a cohort of 9,182 Spanish graduates for an average of 4.4 years, who declared in an initial survey that they ate outside of the home twice or more every week, that after the follow-up they presented a moderate increase in body weight (+129 g/year, p value < 0.001) and a greater risk of gaining more than 2 kg per year (OR = 1.36; CI 95% 1.13; 1.63). Eating outside of the home is significantly associated with a higher risk of ending up suffering from overweight or obesity (RR = 1.33; CI 95% 1.13, 1.57). Even the fact that the survey was not repeated together with the evaluation of the changes in body weight makes it possible that the habits of the volunteers had changed over the years.

EVIDENCE

3. The habitual intake of "fast food" (over once a week) might contribute to increased energy intake and to weight increase and obesity (Evidence Level 1+).

RECOMMENDATIONS

3. Restricting the habitual (more than once a week) intake of "fast food" might prevent weight increase due to this factor (Recommendation Degree A).

1.4. Energy balance: size of rations

There is data indicating that larger rations can make it difficult to self-regulate intake.[45] In this sense, controlled trials have been published in which it is observed that a larger size in the ration offered is associated with a significantly higher intake of food, without the feeling of fullness being affected any more than when a smaller ration is offered.[46,47] A review of experiments carried out both inside and outside of laboratories, illustrated that they unanimously demonstrated that an increase in the size of the ration was associated with the subjects having a higher energy intake.

In 2005, the Dietary Guidelines Advisory Committee of the United States[49] reviewed the evidence of the effect of the size of the ration on energy intake, concluding that it influenced the amount that people consume. Generally speaking, there was a higher energy intake when larger rations were served than when smaller rations were served.

Gilhooly C et al.[50] carried out an RCT in which they examined the characteristics of snack food in relation to dietary energy restriction and weight. The trial was carried out with 32 women for a period of 6 months. The results showed that there was a statistically significant positive relationship between the size of the rations and the habitual BMI ($r = 0.49$, $p = 0.005$). The regression analyses showed that the subjects reporting the highest percentage of weight loss were those who snacked least (adjusted $R2 = 0.31$, $p = 0.009$).

EVIDENCE

4. Offering larger portions conditions an increase of the individual's caloric intake (Evidence Level 2++).

RECOMMENDATIONS

4. The use of smaller portions limits the energy intake (Recommendation Degree B).

1.5. Energy balance: breakfast

The role of breakfast in the risk of obesity in adults is disputed and cause for debate.[51] Two transversal analyses of energy intake showed that skipping breakfast[68] or consuming fewer calories during breakfast[51] is associated with a substantially lower total energy intake over the course of the day. However, the analyses of intra-individual eating habits have demonstrated that an increase in the calorie intake of breakfast to the total energy intake is associated with a lower energy intake over the course of the day.[53,54] An analysis of 2,959 subjects after maintaining an average weight loss of 32 kg over 6 years, showed that most of them (78%) normally had breakfast, although it was also observed that, on the one hand, the remaining 22% (who regularly skipped breakfast) also maintained weight loss, and on the other hand, that the subjects who regularly had breakfast reported carrying out more physical exercise, facts which limit the causality of the relationship between breakfast and controlling body weight.[55]

It would be risky to draw conclusions from these studies, due to the difference in their methodological approaches, and because they were not designed to assess changes in body weight in relation to breakfast.

Six prospective cohort studies which have evaluated the relationship between breakfast and body weight have been identified. Three studies found an inverse relationship between eating breakfast and adult weight gain.[42,56,57] Niemeier et al. and Merten et al.[42,56] observed an inverse relationship between breakfast in adolescents (12-19 years of age) and the risk of obesity years later (18-26 years). In turn, Purslow et al.[57] monitored 6,764 men and women aged between 43 and 75 between the years 1993-1997 and 1998-2000. They observed that the individuals in the lowest quintile of breakfast intake (lowest percentage of daily energy provided by breakfast) gained 1.23 kg (SD: 0.12) while those in the highest quintile gained 0.79 kg (SD: 0.11). This relationship remained significant after making adjustments for sex, age and other confounding factors. However, despite evaluating the dietary intake at the start of the research, the study did not do so during follow-up. Therefore, the lower weight gain in the volunteers who initially had a higher percentage of daily energy intake from breakfast could be due to changes in habits (e.g.: a reduction in the total energy intake). The study by Nooyens[58] initially found an inverse relationship, but after making adjustments for potential confounding factors, the association was not statistically significant. Another study observed this inverse relationship between the consumption of breakfast during adolescence (average age: 15.28) and the gain in body weight six years later among men, but it did not find an association among women.[75] Van der Heijden A et al.[60] carried out a cohort study on 20,064 men aged between 46 and 81 (3,386 did not eat breakfast and 16,678 regularly ate breakfast) to research the association between consuming breakfast and gaining weight in the long term (10 years). A slightly lower weight gain was observed in men who had breakfast than those that didn't, but without statistical significance (1.55 ± 0.05 *vs.* 1.67 ± 0.11 kg, $p = 0.35$). However, they showed that the consumption of breakfast was inversely associated with the risk of a 5 kg weight gain after making adjustments for age, lifestyles and the initial BMI. The association was more pronounced among men with a BMI ≤ 25 kg/m^2 than with those who were overweight, although this association was weakened when adjustments were made for potential confounding factors. The authors concluded that having breakfast could have a moderate impact on preventing weight gain among middle-aged men.

EVIDENCE

5. Research results on the relationship between the omission of breakfast and the risk of overweight and obesity in adults are both controversial and inconsistent.

1.6. Energy balance: snacks

Eating less "refreshments" or snacks is a practice which appears to be becoming increasingly common.[61] It is therefore important to assess their role in weight gain, particularly given the current debate in this respect in the scientific community. However, it is a practice which is difficult to evaluate by analysing relevant publications because of the variety of approaches taken by different authors towards eating snacks. The lack of a globally accepted definition of the term "snack" in scientific literature complicates the interpretation of the studies.[61] Therefore, for the purposes of this analysis, the term "snack" and the words originating from it (snacks, snacking, snacker, etc.) have been accepted as search criteria, in line with the proposal of the Dietary Guidelines Advisory Committee of the United States.[17]

A transversal analysis carried out with 2,437 European volunteers between the ages of 28 and 70 observed that those who snacked between meals were more likely to be obese (OR = 1.24).[62] Other similar studies, such as that carried out by Sánchez Villegas et al.[63] or by Marín-Guerrero et al.[64] have observed this association in the Spanish population. However, the transversal design of all of these studies makes it impossible to conclude if there is causality.

Three studies have been found which have assessed the relationship between snacks and weight gain. A study carried out in Denmark[65] on a population aged between 50 and 64 observed that diets with high snack content were associated with an increase in waist circumference after five years. It is important to stress that the authors of that study only considered the following food to be snacks: chocolates, sweets, liquorice, fruit flavoured chewing gum, toffees, pork scratchings and crisps. Research carried out in Hong Kong[66] observed that a greater variety in the consumption of snacks was associated with an increase in the risk of reaching a BMI of 23 kg/m^2 after a follow-up of between five and nine years, but not with a risk of reaching a BMI greater than 25 kg/m^2 (overweight). Finally, Bes-Rastrollo et al.67 specifically assessed the relationship between snacks and weight gain in a cohort of 10,162 university graduates from Spain (average age: 39) monitored for an average of 4.6 years. Those subjects who regularly snacked were identified (those who replied in the affirmative when asked if they regularly ate between meals). The subjects who snacked regularly gained more weight than those that did not (188 grammes/year compared with 131 grammes per year, $p < 0.01$) after adjustments were made for confounding factors, although these differences in weight are too small to be clinically important in the medium term. Despite the fact that the survey was not repeated when assessing the changes in weight after those years had passed (to assess whether the habits in this respect had also changed) and the observational design of the study mean that it is possible that there are residual confounding factors, thus limiting the extrapolation of causal inferences.

EVIDENCE

6. Research results on the relationship between snack intake and the risk of weight gain are both controversial and inconsistent.

1.7. Energy balance: frequency

The effect of intake frequency on the metabolism has been matter of active study for over 40 years.[68] It is habitual to find claims, by health organisations or reference books, that regularly eating small quantities of food avoids weight gain. Despite this, there are conflicting positions in this respect.[69] The intake frequency could play a role in regulating energy intake and controlling body weight, but it may also result in an increased energy intake. This eating pattern has been associated with benefits to controlling the appetite[70] or increases in the thermogenic effect of food,[71] but it has also been associated with a smaller[72,73] and greater[74-76] risk of obesity. One study found a significantly lower risk of obesity (45%) in individuals with 4 or more intakes per day in comparison with those with 3 or less.[77] Conversely, another study based on a representative sample of the population of the United States found that the BMI increased when the intake frequency increased.[75] We have even found studies which have concluded that intake frequency has no effect on BMI.[78]

Although all of these studies are transversal (some with methodological limitations) and therefore make it impossible to establish causal relationships, they raise doubts about promoting frequent food intake to control body weight.

The cohort study by van der Heijden et al.,[60] to which we referred in the section about breakfast, researched the association between eating patterns and long-term weight gain in men (10 years) in the USA. It was observed that an increase of at least two eating occasions, in addition to the three standard meals, was associated with a greater risk of gaining 5 kg in weight after 10 years (RR: 1.15 (CI 95%, 1.06 to 1.25, for ≥ 2 *vs.* 0 additional eating occasions).

EVIDENCE

7. Research results on the relationship between food intake frequency (number of meals per day) and body weight variation are inconsistent.

2. Eating patterns and body weight

2.1. Mediterranean diet

The Mediterranean diet (MedDiet) is characterised by an abundance of food of plant origin, hardly processed and seasonal, preferably fresh; fresh fruit as a typical daily dessert; the consumption of occasional sweets; olive oil as the main source of fat; a low or moderate consumption of dairy products (mainly cheese and yoghurt), and of fish and poultry; weekly consumption of eggs; red meat in small quantities; and a low or moderate consumption of wine, normally during meals.[79-81] The term MedDiet reflects the characteristic eating patterns of several countries of the Mediterranean Basin at the beginning of the 1960's, and it originates from the research coordinated by Dr Ancel Keys.[80,81] Varela-Moreiras et al.[82] have recently concluded that the current diet of Spaniards is markedly different to that of 40 years ago, although Spain is paradoxically a leading producer and exporter of staple foods in the MedDiet, it is markedly deviating from following the MedDiet pattern because of considerable social and economic changes.

The MedDiet can reduce the risk of mortality and provide significant protection against the incidence of the main chronic diseases,[83-85] although, as detailed by Martínez-González et al.,[85-87] and Ballisle,[88] the epidemiological studies available do not make it possible to

conclude with certainty that all components of the MedDiet are protectors or if they show the same level of protection, and it is plausible that the overall intake pattern, or other factors associated with the MedDiet in relation to lifestyle, are responsible for some of the benefits observed.

There are doubts about promoting the MedDiet because of concerns that it can result in increases in the BMI because of its high fat content (mainly monounsaturated).[89] However, numerous studies show an inverse association between adherence to the MedDiet and both the BMI and obesity in adults,[90-99] although the transversal nature of the design of these studies makes it impossible to infer causality.

Various non-transversal studies have reviewed the role of the MedDiet in relation to body weight in healthy adults between 1996 and 2011.

In 2004, a randomised crossover trial with 22 healthy adults assessed the effect of a dietary pattern inspired by the MedDiet or the typical Swiss diet on the lipid profile for 4 weeks. Although its aim was to keep the weight of the volunteers constant, a small but significant decrease in their BMI was observed.[100] Nevertheless, this is a short-term study with a very small sample of the population. Furthermore, both the MedDiet considered (which in many ways did not coincide with the description at the beginning of this section) and the difference in energy between this diet and the typical Swiss diet (the Swiss diet provided a further 221 kcal per day) limit the validity of the relationship observed between the diet and body weight.

One of the first prospective cohort studies found, focusing on the effect of adhering to the MedDiet on body weight or changes to the BMI, is that of Sánchez-Villegas et al., published in 2006.[101] A follow-up was carried out with 6,319 Spanish university graduates (University of Navarra Follow-up-SUN-) for 28 months, who were stratified according to their adherence to the MedDiet at the start of the study. Diet changes were also assessed during the follow-up. Although the average weight of the participants increased during the follow-up period, a lower adherence to the MedDiet at the start of the study was associated with a greater weight gain (0.73 kg) in comparison with a greater adherence to the MedDiet (0.45 kg). The results indicate an inverse dose-dependent relationship (p-trend = 0.016). A similar inverse association was observed when assessing the changes which have taken place in the diet during the follow-up period. However, none association was statistically significant once adjustments had been made for important confounding factors.

In the same year, Méndez et al.[102] published a study based on data from the Spanish cohort of the EPIC study (European Prospective Investigation into Cancer and Nutrition). There was an assessment of whether the MedDiet was associated with the incidence of obesity after 3 years of monitoring a sample of 17,238 women and 10,589 men without obesity, between the ages of 29 and 65. The data relating to food intake were compiled by dieticians-nutritionists at the beginning of the study. High adherence to the MedDiet was not associated with an increased incidence of overweight or obesity in subjects with a normal weight at the beginning of the study, a fact which remained unchanged after adjustments were made for potential confounding factors. Even though the fact that the initial dietary survey was not repeated together with the assessment of changes in body weight makes it possible that the habits of the volunteers had changed over the years.

A year later, Tortosa et al.[103] published a follow-up of 5,360 volunteers included in the SUN cohort (University of Navarra Follow-Up). After 6 years of follow-up, it was observed that the abdominal circumference of the volunteers with the greatest adherence to the MedDiet (82 ± 12 cm) was smaller than that of those with less adherence to the MedDiet (82.5 ± 12 cm) ($p = 0.038$, after adjustments for age and gender). These outcomes were unchanged after adjustments were made for lifestyle and other variables. The authors pointed out that it was unlikely that this effect could be explained by residual confounding factors.

In 2009, Yannakoulia et al.[104] did not find a significant association between the MedDiet and the incidence of overweight or obesity after evaluating 1,528 women and 1,514 men in Greece (the ATTICA study) via a follow-up lasting for 5 years, after performing a multivariate analysis.

In 2009, Rumawas et al.[105] examined the longitudinal association between the MedDiet and the abdominal perimeter in 2,720 volunteers of the Framingham Heart Study Offspring cohort, monitored for an average of 7 years. Greater adherence was associated with a smaller abdominal perimeter ($p < 0.001$), after adjustments were made for potential confounding factors. Despite the fact that the initial dietary survey was not repeated together with the assessment of changes in body weight makes it possible that the habits of the volunteers had changed over the years.

In 2010, Romaguera et al.,[106] published the result of a 5 year follow-up of the EPIC-PANACEA cohort (European Prospective Investigation into Cancer and Nutrition–Physical Activity, Nutrition, Alcohol Consumption, Cessation of Smoking, Eating Out of Home, and Obesity) which included 270,384 women and 373,803 men aged between 25 and 70. The individuals with the greatest adherence to the MedDiet presented a weight change at 5 years of -0.16 kg (CI 95%: -0.24, -0.07 kg) and they were 10% (CI 95%: 4%, 18%) less likely to develop overweight or obesity than those individuals with the less adherence to the MedDiet. The authors took into account various potential confounding factors. The low meat content of the MedDiet appears to be mainly responsible for these beneficial effects in relation to weight gain. It must once again be taken into account that the fact that the initial dietary survey was not repeated together with the assessment of changes in

body weight makes it possible that the habits of the volunteers had changed over the years.

As detailed by Romaguera et al.[106] the differences observed in the aforementioned studies could be attributed to the use of different markers to define the MedDiet, to the use of different confounding factors in the statistical models, to the use of underestimations, the size of the sample, or the lack of homogenisation in the dietary pattern of the volunteers.

A systematic review published in 2008 by Buckland et al.[106] concluded that the studies assessing the relationship between the MedDiet and body weight showed inconsistent results, but that they pointed towards a possible role for the MedDiet in the prevention of overweight and obesity. Another, more recent, systematic review of the literature108, concluded that, despite not all of the studies showing a protective effect, the evidence as a whole suggested a possible beneficial effect of the MedDiet for the BMI and obesity.

EVIDENCE

8. Even though inconsistent results do exist, the studies so far performed suggest a possible role of the "Mediterranean" diet in the prevention of overweight and obesity (Evidence Level 2–).

9. The existing evidence suggests that greater adherence to the "Mediterranean" diet might prevent abdominal perimeter increase (Evidence Level 2+).

RECOMMENDATIONS

5. A greater adherence to the "Mediterranean" diet might prevent overweight and obesity and also the increase of the abdominal perimeter (Recommendation Degree C).

2.2. Vegetarian diets

Both the American Dietetic Association[109] and the Canadian Dietetic Association[110] indicate that vegetarians tend to present a lower BMI than omnivores. A review by Berkow et al.[111] pointed out that the observational studies indicated that the weight and BMI of vegetarians is approximately 3-20% lower than those of non-vegetarians, and that while the prevalence figures of obesity range from 0 to 6% in vegetarians, for non-vegetarians they range from 5 to 45%. In turn, the Dietary Guidelines Advisory Committee of the United States[17] indicates that the vegetarian group presents less prevalence of obesity, and suggests that it is possible that one cause of this is the different nutritional profile of their diet, which usually has a lower energy intake, with a lower proportional energy intake from fats, and a higher dietary fibre content in the diet. However, it is possible that the different lifestyle associated with the vegetarian diet is partly responsible for a lower average BMI in those who follow this eating pattern.

In 1998, Appleby et al.[112] carried out a transversal study, with 3,378 women and 1914 men, non-smokers, aged between 20 and 89, to examine the association between vegetarian and omnivore diets and the BMI, using data from the Oxford Vegetarian Study cohort. It was observed that the BMI of vegetarians was lower than that of non-vegetarians (0.99 kg/m^2 in women and 1.13 kg/m^2 in men). After adjustments were made for various confounding factors, these differences were reduced, but they continued to be statistically significant.

In the year 2011, Kennedy et al.[113] examined the effect of the vegetarian diet on the BMI of 10,014 healthy volunteers above the age of 19. After dividing the participants into vegetarians and non-vegetarians, it was observed that the BMI of the vegetarians was significantly lower than that of the non-vegetarians. However, this study did not assess the potential confounding effects (e.g.: regular physical exercise).

Spencer et al.,[114] performed a transversal study to establish the differences in the BMI of the participants of the Oxford cohort of the European Prospective Investigation into Cancer and Nutrition (EPIC-Oxford). The analysis included 37,875 participants, aged between 20 and 97, split into four groups according to their dietary characteristics: Meat eaters, fish eaters (but not meat), lacto-ovo-vegetarians and vegans (who did not consume animal products). The meat eaters presented the highest intake of energy, proteins, total fats, saturated fats and monounsaturated fats. In contrast, the vegans presented the highest intake of fibre and polyunsaturated fats. The average age-adjusted BMI was statistically different for each of the four groups: higher levels for meat eaters (24.41 kg/m^2 in men, 23.52 kg/m^2 in women) and lower average levels in vegan groups (22.5 kg/m^2 in men, 21.98 kg/m^2 in women). The other two groups (fish eaters and lacto-ovo-vegetarians) had intermediate levels which were similar to one another. The prevalence of obesity was significantly lower in vegans, and between vegetarians and the group of fish eaters it was lower than observed in meat eaters. These differences remained unchanged after adjustments were made for various factors. The dietary factors with the greatest importance in relation to BMI included a high percentage of protein intake and a low fibre intake, both between the dietary groups and within each group. The authors conclude that vegan diets and, to a lesser extent, lacto-ovo-vegetarian diets and the diets of people whose only source of animal protein is fish, are associated with a lower BMI and a lower frequency of obesity than diets which include meat.

Similar outcomes were observed in the Swedish Mammography Cohort, studied by Newby et al.[115] This transversal study was designed to assess the association between BMI and the risk of overweight and

obesity of the different self-declared eating patterns of 55,459 women: omnivores (they consumed all foods); semi-vegetarians (mostly lacto vegetarians with some fish and eggs); lacto vegetarians (without meat, poultry, fish or eggs) and vegans (no meat, poultry, fish, eggs or dairy products). The group of "omnivores" had a significantly higher intake of protein, with more saturated and monounsaturated fats and significantly lower intake in carbohydrates and fibre than the other "vegetarian" groups. The group of "omnivores" presented the highest intake of refined grains and animal products and the lowest of fruit and vegetable. The prevalence of overweight (BMI ≥ 25 kg/m^2) was 40% among omnivores, 29% among semi-vegetarians and vegans and 25% among lacto vegetarians. In the multivariate linear regression analysis, the women who were not "omnivores" had a significantly lower BMI than the "omnivores". In the logistic regression analysis, the three "vegetarian" groups presented a lower risk of overweight and obesity than the "omnivore" group, which was statistically significant.

Rosell et al.[116] designed a prospective cohort study to assess weight changes at five years among the participants of the EPIC-Oxford. The 21,996 healthy adults were divided into six groups, according to their intake: meat eaters (at the beginning and end of the study); fish eaters (they did not eat meat at the neither at the beginning nor the end of the study); vegetarians (they did not eat meat or fish but they did eat dairy products or eggs at the beginning and end of the study); vegans (they did not eat animal products at either of the two moments); "reverted" (they changed their diet in the direction from vegans to vegetarians to fish eaters to meat eaters) and "converted" (those who changed their diet in the opposite direction). The following differences were observed between the dietary groups. A (significantly) lower weight gain was observed among men and women who were vegans and fish eaters than among meat eaters. The highest weight gain observed was in meat eaters who had not altered their eating pattern. Of those who modified their diet in the 5 year period, the smallest increase in weight was observed in the "converted" group, and the largest in the "reverted" group; however, the average weight gain was not significantly higher in this group than that observed among meat eaters.

EVIDENCE

10. Vegetarian diets are associated, in healthy adults, to a lower Body Mass Index (Evidence Level 2+).

RECOMMENDATIONS

6. Vegetarian diets intake might lead to a smaller weight gain over time in healthy adults (Recommendation Degree C).

3. Nutrients and body weight

The role of the composition of the diet for controlling weight and obesity is debatable. All macronutrients are capable of providing energy and, therefore, of contributing towards the total daily calorie intake, potentially producing a positive energy balance. However, several factors (e.g.: their metabolic utilisation) affect their capacity to produce that positive balance.[117] So, one of the main questions we can ask ourselves is, do the different relative contributions of macronutrients to the total intake have an effect on weight gain?

The importance of this question lies in the fact that, if the energy intake provided by one macronutrient produces a different positive energy balance to that of another macronutrient, this could lead to a recommendation for a specific nutritional composition to prevent weight gain in a person.

3.1. Carbohydrates and body weight

The Dietary Guidelines Advisory Committee of the United States, with the assistance of the Cochrane Collaboration, has recently indicated that healthy diets are rich in carbohydrates and it urges the population to change its current eating patterns towards a diet which based more on food of plant origin, with emphasis on the consumption of vegetables, pulses, whole grains, nuts and seeds.[16] The current intake of carbohydrates in Spain is around 41%82,[118] of the diet's energy, in other words, below the recommendations established by the European Food Safety Authority (45-60%)[119] and the World Health Organisation (55-75%).[9]

However, the role of carbohydrates in controlling body weight is currently a clear cause for scientific debate.[120-122] Carbohydrates are macronutrients which provide energy and which theoretically contribute to excessive weight gain. Despite this, there is no clear evidence showing that the total proportion of carbohydrates in a diet is an important determinant of energy intake.[123]

Carbohydrates contained in diets (with the exception of total sugars) tend to have a modest inverse association with energy density. However, the fat content is generally directly associated with diets with high energy density.[20,124,125]

In 2006, an RCT which assessed the effects of diet composition and the energy balance on predicting changes in the body composition, estimated that subjects who consume a high percentage of carbohydrates (55%) gained less fat mass, percentage of body fat and weight when compared with isocaloric diets with a high fat content (50%). However, on making adjustments for insulin sensitivity, only the predictive factors of changes in fat mass and percentage of body fat remained.

The majority of epidemiological studies show an inverse association between the consumption of carbohydrates and BMI.

In 2005, Ma et al.[127] researched the relationship between the BMI and the dietary intake of carbohydrates in 572 healthy adults who were monitored for 1 year. After making adjustments for possible confounding factors, it was observed that the BMI was not related to the intake of carbohydrates.

A review carried out in 2007[128] analysed 4 studies with the participation of men and women[129-132] and 3 only with women.[133-135] In all of them, the average BMI of the groups which consumed the most carbohydrates was greater than those which consumed less. The methodological problems which limit the capacity to establish causality in the transversal studies reviewed must be noted. Furthermore, given that the high consumption of carbohydrates tends to be associated with a high intake of dietary fibre, it is difficult to attribute this effect solely to its intake.[133,136,137]

In 2009, Ahluwalia et al.[152] observed, in a sample of 966 French middle-aged men, that the intake of carbohydrates was consistently inversely associated with the BMI and the waist circumference, after adjustments were made for numerous possible confounding factors.

In 2009, Merchant et al.[139] assessed the dietary habits of healthy Canadian adults with an optimal BMI belonging to a community where the prevalence of obesity is high. The study included 4,451 volunteers participating in The Canadian Community Health Survey. After adjustments were made for numerous possible confounding factors, it was observed that the risk of obesity was inversely associated with the intake of carbohydrates. The lowest risk was observed for intakes of 290-310 grammes of carbohydrate/day. An intake of carbohydrates below 47% of the total energy intake was associated with a greater risk of suffering from overweight or obesity, and a lower risk for intakes between 47-64%.

In 2010, the European Food Safety Authority indicated, after analysing several studies of long-term intervention, that dietary changes which promote a higher intake of carbohydrates (> 50% of energy) "ad libitum" have been associated with a lower risk of weight gain in several population groups, including subjects with normal weight, overweight and obesity.[119]

Evidence

11. Diets with higher content of complex carbohydrates (approximately ≥ 50% of the total energy intake) are associated to a lower Body Mass Index in healthy adults (Evidence Level 2+).

Recommendations

7. Diets for healthy adults aiming to prevent weight gain should contain a considerable proportion (approximately ≥ 50% of the total energy intake) of complex carbohydrates (Recommendation Degree C).

Liquid carbohydrates vs. solid carbohydrates

No associations have been observed between the form of a food, energy intake and body weight. The 2010 review of the DGAC included 12 studies which did not present consistent experimental designs.[16] One study (PREMIER trial) compared the energy provided by liquids with that of solids140, where a reduction of 100 kcal per day in energy intake from liquids was associated with a weight loss of 250 g at six and eighteen months. In comparison, a 100 kcal reduction in energy intake per day with solid foods was only 100 g for the same periods of time. The difference was only statistically significant at six months. A dose-response trend between changes in body weight and energy intake with drinks was observed at 6 and 8 months.

Six transversal studies researched the impact of an energy supplement with replacement products before breakfast, dinner or before the "ad libitum" consumption of a meal.

The study by Almiron-Roig et al.,[141] compared the impact on energy intake of cola replacement products or fat-free biscuits consumed two hours or twenty minutes prior to the eating occasion. The food format (liquid or solid) had no significantly different impact on energy intake.

Tsuchiya et al.,[142] compared the satiating power of liquid and semi-solid yoghurt with fruit drinks and dairy fruit drinks. The authors concluded that neither the hungriest nor the most satisfied subjects presented energy compensation during the following meal after consuming yoghurt.

Mourao et al. researched the independent effect of the form of food and energy intake in obese and slim adults with food rich in carbohydrates (melon and melon juice), fat (coconut and coconut milk) and proteins (cheese and milk). The inclusion of energy drinks in a meal led to a greater energy intake than consuming the solid version of the same food.

Stull et al.[144] concluded that the response to food replacement products in liquid or solid form has no comparable influence on the appetite or on the eating behaviour response. The participants of their study consumed more calories from farinaceous products after ingesting liquid replacement products than after consuming solids.

Flood-Obbagy and Rolls[145] carried out a randomised transversal trial in the USA, in which they examined how different physical forms of apple (solid pieces or juice) affected the appetite, satiety and the energy intake of a meal. The authors concluded that consuming fruit before a meal can achieve satiety and reduce the subsequent intake of foods, leading to a substantial reduction in the total energy intake of the meal. Furthermore, the energy content of the apple juice, with or without fibre, was compensated by a reduction in the subsequent intake. Furthermore, the apple juice as a supplement did not increase the total energy intake of the meal either.

Through a transversal trial in the USA, Mattes and Campbell,[146] assessed the form in which the food was presented (solid —apple—, semi-solid —apple puree— or liquid —apple juice—) and the eating occasion (as a dessert after meals, or between meals) on the appetite and the daily energy intake in 40 individuals (20 adults with normal weight and 20 with obesity). Although the appetite responded in different ways to the different forms of presentation of the food, these effects did not result in differences in the daily energy intake.

Furthermore, Anne Moorhead et al.,[147] performed a randomised transversal trial in the United Kingdom which assessed the effects of the fibre content and of the structure of the fibre in carrots (whole, blended or its nutrients in a sauce) on postprandial satiety and the subsequent food intake. Significant differences were observed in energy intake for the three forms of presentation. The energy intake was lower when consuming whole and blended carrots than the carrot nutrients. When it was consumed as part of a mixed meal it significantly increase satiety and decreased subsequent intake.

During their study (8 week crossover trial) carried out with 15 volunteers, DiMeglio and Mattes[148] concluded that carbohydrate drinks promote a positive energy balance, while the solid form of the food produces precise dietary compensation.

In a 5 week crossover trial in 2007, Flood and Rolls[149] examined the effects of consuming different forms of soups with low energy density on the total energy intake of the meal for 60 healthy volunteers. Those who consumed soup significantly reduced the total energy intake for the meal, in comparison with those who did not consume soup. There was a reduction of approximately 20% in the meal's energy intake for those who consumed soup.

EVIDENCE

12. The existing evidence regarding the relationship between the physical characteristics of carbohydrates (liquid or solid), the energy intake and the body weight are controversial.

GLYCAEMIC INDEX (GI) OR GLYCAEMIC LOAD (GL)

The glycaemic index is a system for quantifying the glycaemic response of a food which contains the same amount of carbohydrates as a reference food.[150] The glycaemic load is a product of the GI and the quantity of carbohydrates consumed, and it provides an indication of the quantity of glucose available to metabolise or store after consuming a food which contains carbohydrates.[151]

Both the GI and the GL of the Spanish diet are at the lowest levels in Europe. The average GI of the Spanish diet ranges from 52.2 to 54.8 in women and 53.6 and 56.6 in men. While the GL was estimated to be between 96.7 and 108.5 in women and 117 and 144.1 in men.[152]

Although it has been suggested to use this for the selection of foods which help to improve the nutritional profile of the diet, within the framework of the scientific update sponsored by the FAO-WHO, Venn and Green concluded in 2007 that one must maintain a cautious attitude when choosing food solely on the basis of the GI or GL, as those foods could also present high energy density or contain substantial quantities of sugars or saturated fatty acids.[151]

Currently, there is a debate as to the role of the GI and the GL in the control of body weight.[123]

In a transversal study carried out in Denmark, Lau et al.[153] examined the associations between the glycaemic index, glycaemic load and the BMI in 6,334 adults (average BMI: 26.2 kg/m^2) from the Inter99 study. After making adjustments for energy intake, both the index and load were positively associated with the BMI ($p = 0.017$ and $p < 0.001$, respectively).

A transversal study carried out in the United Kingdom which was published by Milton et al.,[154] studied whether a low glycaemic index was associated with a lower body weight or BMI in 1,152 adults above the age of 65 from the National Diet and Nutrition Survey. No significant associations were found for the GI and body weight or the BMI. The authors concluded that this study did not support the advice of consuming food with a low GI to prevent weight gain in old age.

A transversal study of young Japanese women (aged 18-20)[155] showed an independent positive correlation between the glycaemic index and load and the BMI after adjustments for various confounding factors.

A transversal study carried out in Spain by Méndez et al.,[156] examined the association between the glycaemic index and load and the BMI in a Mediterranean population (7,670 adults aged between 35 and 74). The authors concluded that their study did not support the hypothesis that there is a positive relationship between the GI, GL and obesity, but rather that, in a Mediterranean food culture, a diet characterised by a high GL can be associated with a low BMI.

Hare-Bruun et al.,[157] published a prospective cohort study in Denmark, to research the relationship between the glycaemic index and the resulting changes in body weight in 185 men and 191 women from the Danish arm of the Monitoring Trends and Determinants in Cardiovascular Disease study (MONICA). No significant association was found between the glycaemic load and change in the body weight of men and women. Neither between the glycaemic index and changes in the body weight of men. Among women, the glycaemic index was positively associated with weight changes in adjusted analyses ($p < 0.04$). In six years the values per 10-unit increase in baseline GI increased by 2% (CI 95%: 0.1; 4) for body weight.

Du et al.[158] carried out a prospective cohort study with 89,432 Europeans aged between 20 and 78, who were monitored for an average of 6.5 years to assess the effect of the GI and the GL on body weight and the abdominal circumference. The study does not support its effect on the change in body weight. The GI (but not the GL) was moderately associated with a larger abdominal circumference.

An RCT carried out in Denmark with 45 women aged between 20 and 40, assessed the effects on body weight of a diet low in fat and high in carbohydrates with a low GI or a high GI and was published by Sloth et al.,[159] estimated that body weight decreased significantly in both groups, but that the differences between them were not significant. The authors concluded that the study did not support the hypothesis that diets low in fat and with a low glycaemic index are more beneficial than those with a high GI in terms of body weight, at ten weeks.

An RCT carried out in Brazil,[160] studied the long term effect of a diet with a low glycaemic index compared with a diet with a high GI on the change in body weight in 203 women aged between 25 and 45. After 18 months the weight change was not significantly different between both groups.

De Rougemont et al.,[161] carried out an RCT in France which examined the effects of a diet with a high or low GI on body weight, the BMI and other parameters in adults. The participants were randomly subjected to different diets. After 5 weeks of intervention, the body weight and BMI decreased significantly in the group with the low GI, while the changes in the group with the high GI were not statistically significant. The differences between the groups according to body weight and BMI were significant ($p = 0.04$ and $p = 0.03$, respectively). The authors concluded that the groups with a low glycaemic index may benefit from these diets to regulate body weight. However, this study was carried out with overweight people.

In 2008 a meta-analysis indicated, after reviewing studies published up to 2005, that a reduction in the glycaemic load equivalent to 17 g of glucose per day was associated with a reduction in body weight and vice versa.[162]

Within the framework of the scientific update sponsored by the FAO-WHO, van Damm concluded in 2007 that the studies which assess the effect of the GI on body weight have not been consistent.[123] Finally, the European Food Safety Authority indicated in 2010 that there is no evidence demonstrating that the glycaemic index or the glycaemic load are involved in controlling body weight.[119]

EVIDENCE

13. There is not sufficient evidence to assert that the glycaemic index and glycaemic load of the diet are associated to increased body weight in healthy adults.

3.2. Lipids and body weight

Dietary fats, or lipids, are macronutrients which include fatty acids, triglycerides, and cholesterol. Both the quantity and quality of fatty acids vary according to the food source, and it is possible to observe differences between meat, fish, vegetables and food obtained from industrial processes, among others.

As fatty acids are a heterogeneous group of substances, the biological effects vary significantly. There is evidence which shows that human oxidation and storage of SFA's, MUFA's, PUFA's and TFA's are different,[163] a fact which supports the hypothesis that the different types of fatty acids contribute differently to weight gain.[164,165] For this reason the effect on preventing body weight gain will be analysed separately for total fats, saturated fats (SFA), monounsaturated fats (MUFA), polyunsaturated fats (PUFA), omega-3 and trans fatty acids (TFA).

TOTAL FAT

Fat intake in Spain covers approximately 40% of the energy of the diet,[82,118] a figure which is above the upper limit (35%) established by the European Food Safety Authority.[166]

Fat is the macronutrient with the most energy and it exerts a weak effect on satiety. Bray et al.[167] have suggested that a high proportion of fat in the diet may lead to weight gain because it stimulates excessive energy intake, as it satisfies hunger less than the same quantity of energy from carbohydrates. The Dietary Guidelines Advisory Committee of the United States has recently indicated that fat plays a key role in maintaining the energy balance and maintaining weight.[16]

Despite this, currently there is an intense scientific debate about its role as a predictor of obesity and in unintentional weight gain.[121,167-170] In general, diets with a higher percentage of fat-based energy are associated with a higher energy intake,[171-173] although it is not clear if the fat content affects weight gain after adjustments are made for total energy intake.

An analysis from the Nurses' Health Study including 41,518 nurses reported a weak positive association between the consumption of total fat and weight gain at 8 years.[165]

In 2009, Forouhi et al.[174] published a prospective follow-up study of 89,432 European adults in 6 cohorts from the EPIC study in which the association between the total quantity of fat and weight change was assessed, without a significant relationship between both parameters being observed.

Donnelly y cols.[175] carried out a randomised trial to assess the effect of diets with different percentage of fat for preventing weight gain in 305 healthy adults who were monitored for 12 weeks, with normal weight and overweight. While there was an association between

the energy intake and weight gain, no relationship was observed with the percentage of fat-based energy.

EVIDENCE

14. Fat intake, after adjusting for the total energy intake, is not associated to weight gain in healthy adults (Evidence Level 2+).

RECOMMENDATIONS

8. In order to prevent weight gain in healthy adults, control of the total energy intake is more important than control of total fat (Recommendation Degree C).

SATURATED FATTY ACIDS (SFA'S)

The main types of SFA in the diet are lauric, myristic, palmitic and stearic acid. It is estimated that the two types of food which contribute most to the intake of SFA's in the European and Spanish diets are full-fat dairy products and meat.[176-178]

The intake of SFA in Spain covers 12.1% of the diet's energy.[4] This figure is above the maximum which is recommended by the World Health Organisation (10%) and the Dietary Guidelines Advisory Committee of the United States (7%) to prevent chronic diseases associated with its excessive consumption.[9,16] The European Food Safety Authority[166] has not established a reference intake, advising that "the smallest possible quantity" be consumed.

SFA intake has been associated with reductions in energy expenditure after comparing its intake with unsaturated fatty acids,[179] although more studies are required to confirm these observations.[166]

In a study in the Nurses' Health Study, Field et al.[165] observed a strong positive association between saturated fat intake and weight gain at 8 years. To the contrary, Forouhi et al.[174] did not observe a significant relationship between SFA intake and weight gain in the EPIC prospective study. They observed a weak association in women, but without statistical significance.

EVIDENCE

15. Investigations addressing the relationship between saturated fatty acids intake in healthy adults and risk of obesity have yielded contradictory results.

MONOUNSATURATED FATTY ACIDS (MUFA'S)

MUFA intake has been associated with various health benefits, in particular a possible role as a cardioprotector.[180]

In Spain it is estimated to cover 17.6% of the diet's energy,[118] with olive oil being the food which most contributes to its intake,[177,178] which is analysed in section 4.5. The European Food Safety Authority has no specific recommendations relating to MUFA's.[166]

The analysis of the Nurses' Health Study did not observe that greater consumption of MUFA's was associated with weight gain at 8 years.[165] Nor in the analysis of 6 cohorts from the EPIC study was any significant association observed between the quantity of MUFA and weight change.[174]

EVIDENCE

16. Monounsaturated fatty acids intake has shown no association to weight gain in healthy adults (Evidence Level 2+).

POLYUNSATURATED FATTY ACIDS (PUFA'S)

Polyunsaturated fatty acids (PUFA's) present two or more points of unsaturation in their chain. Their intake has been associated with various health benefits, in particular linolenic and alpha-linolenic acid, as humans cannot synthesise them from other substrates.[166]

PUFA intake in Spain covers 6.7% of the diet's energy,[4] a figure which is within the established range recommended by the World Health Organisation in 2003 (6-10%). The European Food Safety Authority has no specific recommendations relating to PUFA's.[166]

Neither the observations in the study by Field et al.[165] nor those published by Forouhi et al.[174] associate the consumption of PUFA's with weight gain or change. Although in the EPIC study it was concluded that there was a positive association for women when considering the PUFA/SFA ratio, this was weak and without statistical significance.

Omega-3 fatty acids are an essential type of PUFA whose first double bond is located in the third carbon atom, starting from the end of the chain (methyl group). Alpha-linolenic acid (ALA) is an essential omega-3 fatty acid of plant origin, which enables the human body to synthesise long chain omega-3 fatty acids (EPA and DHA).[181] The intake of omega-3 fatty acids has been associated with various health benefits.[166]

The European Food Safety Authority (EFSA) recommends a suitable intake of ALA of 0.5% of energy and a suitable intake of EPA+DHA of 250 mg/day in adults.[166] Oily fish and, to a lesser extent, white fish are the main sources of omega 3 fatty acids. Nevertheless, large differences are observed in the different regions of Spain.[177]

The EFSA indicates that studies on humans do not provide evidence which indicates that omega-3 fatty acids affect the energy balance.[166] Furthermore, no cause-effect relationship has been established between

the consumption of DHA and maintaining a normal body weight.[182]

No evidence has been found in randomised trials or longitudinal studies about the role of omega-3 fatty acids in the prevention of weight gain in healthy adults. In a review by Mousavi et al.[183] it is concluded that the evidence regarding the relationship between the consumption of omega-3 fatty acids and weight gain is inconsistent.

EVIDENCE

17. Polyunsaturated fatty acids intake has shown no association to weight gain in healthy adults (Evidence Level 2+).

18. The evidence regarding the intake of omega-3 fatty acids and its effects on body weight variability or prevention of weight excess in adults is insufficient for establishing any definite recommendation.

TRANS FATTY ACIDS (TFA'S)

Trans fatty acids (TFA) are monounsaturated and polyunsaturated fatty acids which contain at least one double bond in the trans configuration. This configuration can be the result of a microbial fermentation process in the rumen of ruminants (which leads to the presence of TFA in dairy products and in their meat) and through certain hydrogenation processes carried out by some segments of the food industry.[184] Anyway, in the last decade there has been a significant reduction in the TFA content of many foods and it is therefore important that the database of the composition of foods which are used to assess the impact of TFA's on health be updated.[185] In Spain, TFA's provide 0.7% of the energy intake184, a figure which is below the upper intake limit (1%) recommended by the World Health Organisation in 2003.[9]

Regarding the association between TFA intake and weight gain, there is very little available evidence. A review carried out in 2009 by Mozaffarian et al.[186] using observational studies and clinical trials argues that the long term effects have not been assessed through RCT's on humans, due to ethical restrictions, so controlled trials have been carried out on primates.

In a cohort study[187] with the participation of 16,587 men whose abdominal circumferences were measured twice in 9 years, it was observed that every 2% increase in the consumption of TFA (in comparison with its energy equivalent in polyunsaturated fatty acids) was associated with a 2.7 cm increase in the waist circumference after adjustments were made for measuring errors and other confounding factors. A second study[165] with 41,518 women whose weight was measured twice in 8 years showed an association between an increased intake of TFA and an increase in body weight, in both transversal and longitudinal analyses.

In both studies, the changes in adiposity or weight associated with the consumption of total fats, saturated fatty acids, monounsaturated fatty acids and polyunsaturated fatty acids were less consistent.

The two prospective observational studies, with study periods of 8 and 9 years, suggest that the consumption of TFA stimulates weight gain and, in particular, the accumulation of abdominal fat.

EVIDENCE

19. The limited epidemiological studies available show a consistent relationship between the role of trans fatty acids in weight gain and in the increase of abdominal fat (Evidence Level 2–).

3.3. Proteins and body weight

It is important to review the role of proteins in the prevention of obesity, both because of the current popularity of diets with a high protein content for controlling obesity,[188] and to assess the risk-benefit relationship of increasing the current consumption of proteins, as Spain is one of the countries where more proteins are consumed.[189] Among the risks of increasing the consumption of proteins it is worth highlighting data which exists which associates high intakes of protein with a greater risk of suffering from osteoporosis, kidney stones, renal failure, cancer or cardiovascular disease.[190] Two population-based cohort studies with large samples monitored for between 10 and 26 years have recently showed that the prolonged consumption of diets low in carbohydrates and rich in proteins is associated with a higher risk of mortality,[191,192] although it is probable that this effect can be attributed to meat more than protein as a whole, as observed by Sinha et al., in a prospective study with more than half a million people.[193]

The role of proteins in body weight is however debatable. Although it has been suggested that a higher intake of proteins could increase satiety in the short term and therefore decrease energy intake,[194] there are studies which do not support this association.[195-198] The European Authority of Food Safety also considers the evidence in this respect to be insufficient.[199]

Moreover, it is possible that the role of proteins in weight control has different effects according to whether it is predominantly plant-based or animal-based,[198,200] and it is for this reason that they are analysed separately below. A section has been devoted to soy protein, given the extensive literature found in reference to its possible role in body weight.

TOTAL PROTEIN

Only one prospective study has been found which has assessed the effects of consuming total protein

(irrespective of whether it is of plant or animal origin) on the body weight of healthy adult humans. After a follow-up of 182 women and 168 men during 23 years, Koppes et al.[201] concluded that protein intake was significantly associated with a higher BMI.

EVIDENCE

20. The evidence regarding the total protein intake and its effects on body weight variability or prevention of weight excess in adults is insufficient for establishing any definite recommendation.

PROTEINS OF ANIMAL ORIGIN

Protein of animal origin includes protein from meat, eggs, milk and the products deriving from those foods.

Five articles have been selected to examine the relationship between proteins of animal origin and body weight in healthy adults.

Kahn et al.[202] assessed the changes in BMI and in the waist circumference in a cohort of 79,236 adults monitored over 10 years. An increase in BMI was directly associated with the consumption of meat and inversely associated with the consumption of plant-based foods, after adjustments were made for numerous possible confounding factors.

In 2006, Rosell et al.[116] evaluated the weight gain in 5 years of 21,966 adults belonging to the European Prospective Investigation Into Cancer cohort (EPIC-Oxford). After adjustments were made for potential confounding factors, it was observed that weight gain was significantly lower in volunteers who had changed their diet to one containing less food of animal origin during the follow-up.

In 2008, after a follow-up of 8,401 volunteers of the Adventist Health Study, Vang et al.[203] observed a significantly higher risk of weight gain associated with the intake of red meat, poultry and processed meat.

There were inconsistent findings in 2009 in a cohort of English adults[204] in which the consumption of red meat and processed meat and their relationship with body weight and abdominal circumference were studied with a follow-up of 10 years. Body weight increased by more than 5 kg for men and women between 1989 and 1999. Men with the highest consumption of red meat and processed meat combined in 1989 had a statistically significantly higher BMI and abdominal circumference. In women, the consumption of red and processed meat was statistically significantly associated with a higher BMI in 1999. Nevertheless, this is a study which is subject to methodological biases, according to the Nutrition Evidence Library of the United States Department of Agriculture.[205]

Finally, in 2010, Vergnaud et al.[198] assessed the association between the consumption of meat (red meat and processed meat) and weight gain in adults. The authors carried out a 5 year follow-up of 270,348 women and 103,455 men participating in the EPIC-PANACEA project (European Prospective Investigation into Cancer and Nutrition-Physical Activity, Nutrition, Alcohol, Cessation of Smoking, Eating Out of Home and Obesity). After adjustments for numerous potential confounding factors, a positive association was observed between the consumption of red meat, poultry and processed meat and a higher BMI.

EVIDENCE

21. The evidence regarding the intake of animal protein and its effects on body weight variability or prevention of weight excess in adults is insufficient for establishing any definite recommendation.

PROTEINS OF PLANT ORIGIN

Protein of plant origin refers to protein which is present in cereals, fruits, vegetables, pulses, nuts, seeds or products deriving from those foods.

No study has been found which specifically assesses the effect of vegetable based proteins (excluding the effect of soy protein, which is analysed separately) on controlling body weight.

EVIDENCE

22. The evidence regarding the intake of vegetable protein and its effects on body weight variability or prevention of weight excess in adults is insufficient for establishing any definite recommendation.

PROTEINS OF PLANT ORIGIN (SOY)

In 2008 a systematic review was published[206] which included 91 works, with results from *in vitro* data, studies of animals, epidemiological and clinical studies which assessed the relationship between soy foods, including soy protein, and the prevention of weight gain. The authors concluded that the consumption of soy or its derivatives, including soy protein, was not associated with a lower BMI or with a reduction in weight gain over time in the available epidemiological studies. Furthermore, it is not clear that its consumption leads to weight loss in "ad libitum" diets.

McVeigh et al.[207] examined the effects of soy proteins with different isoflavone content on serum lipids in young healthy men (27.9 ± 5.7 years) in a transversal randomised trial in Canada. Body composition was measured by bioelectric impedance at the beginning of treatment and after 57 days. During the study, no significant differences in treatment were observed in anthropometric measurements, including body weight, BMI and the percentage of body fat.

A transversal analysis with 2,811 adults in the Nutrition and Health of Aging Population study in China[208] evaluated the association between soy protein intake and the risk of metabolic syndrome and its components. In that study, the authors observed no statistically significant association between soy protein intake and central obesity in men (p-trend = 0.655), in women (p-trend = 0.827), or in the total sample as a whole (p-trend = 0.757).

EVIDENCE

23. No evidence has been found regarding the intake of vegetable (soybean) protein and its effects on body weight variation that might allow definite recommendations concerning weight gain prevention in adults.

3.4. Vitamins and minerals

Research published in 1999 assessed the consumption of vitamin supplements and minerals in 39,833 Spaniards aged between 29 and 69. Intake during the week prior to the interview was 5.2% in women and 1.7% in men.[209] More recent data, published in 2009, based on a sample of 3,220 Spaniards, observes a prevalence of consumption of dietary supplements of 12.1% in women and 5.9% in men, of which 70% in women and 66% in men are solely vitamins, minerals or vitamin and/or mineral supplements, revealing an increase in the consumption of this kind of supplement. Even though, the consumption percentage of dietary supplements is lower than that observed in other European countries such as the United Kingdom, Denmark, Switzerland or Norway, where in some cases it equals a third of the population.[210] The American Dietetic Association (ADA) indicates that in the United States one in every three adults regularly takes them.

Despite the growing belief that vitamin-mineral supplements may prevent certain chronic diseases, in December 2009 the ADA indicated that evidence has not demonstrated that they are effective in doing so.[211] In fact, there is data which indicates that taking a high quantity of supplements could increase the risk of suffering from certain chronic diseases.[212,213]

Some studies have explored the association between the BMI and some micronutrients. Kimmonds et al.[214] have analysed this relationship through the blood levels in a representative sample from the USA (National Health and Nutrition Examination Survey III) of adults above the age of 19. In this study the increase in BMI was related to low levels of certain nutrients (alpha-carotenes, beta-carotenes, beta-cryptoxanthin, lutein/zeaxanthin, total carotenoids, vitamin C, selenium and folate) in comparison with subjects with normal weight. The authors concluded by indicating that it is necessary to study these relationships in greater depth.

In Spain, Zulet et al.[215] assessed the possible association between the intake of vitamin A with the BMI in 61 healthy adults aged between 18 and 22. After adjustments were made for total energy intake, the intake of vitamin A showed a negative correlation with various measurements of adiposity.

Sneve et al.[216] carried out a double-blind RCT aimed at studying whether a supplement of 20,000 UI of vitamin D once or twice a week for 12 months led to weight change in 445 subjects with overweight or obesity. During the study no significant changes were observed in weight, the waist-hip ratio or the percentage of body fat in any of the groups or between some groups and others.

Furthermore, Jorde et al.[217] examined the transversal and longitudinal relationship between the BMI and 25(OH)D serum levels through the Tromsø Study with an intervention (RCT) lasting for a period of one year, with 93 subjects who received 40,000 UI of cholecalciferol per week. A strong negative association was observed between 25(OH)D serum levels and the BMI.

Calcium is worthy of a special mention because the hypothesis that this nutrient could be beneficial for the prevention of weight gain (or its loss) has generated a lot of scientific literature. A systematic review[218] with the subsequent meta-analysis of 13 RCT's, which used supplements with calcium and which reported body weight as the final outcome, found no association between an increase in the consumption of each calcium supplement or dairy products and a loss of weight after adjustments for differences in initial weights between the control and intervention groups.

Teegarden et al.[219] carried out a study to research the impact of dietary calcium or the intake of dairy products on total energy expenditure. No differences were observed between the groups in terms of total energy expenditure.

In 2009, in order to test the hypothesis that supplementing diets with calcium can prevent weight gain in persons with overweight or obesity, an RCT was carried out in which the diet of 340 volunteers was supplemented with 1,500 mg of calcium/day for 2 years, and no statistically significant clinical effects on weight were observed.[220]

Caan et al.[221] carried out a double-blind randomised trial with 36,282 postmenopausal women aged between 50 and 79, belonging to the Women's Health Initiative clinical trial study, to assess the combined effect of vitamin D and calcium. The volunteers received 1,000 mg of calcium and 400 UI of cholecalciferol (vitamin D), or a placebo, every day and their weight changes were evaluated for an average of 7 years. The women who received the supplements presented a minimal, but favourable, difference in body weight (average difference -0.13 kg; CI 95%, -0.21 to -0.05; p = 0.001). The authors concluded that supplementing calcium and cholecalciferol had little effect on the prevention of weight gain in postmenopausal women.

EVIDENCE

24. The existing evidence shows that calcium supplementation is not associated to a lower weight gain (Evidence Level 1+).

25. The existing evidence shows that combined supplementation of calcium with vitamin D does not achieve clinically relevant improvements in body weight control in postmenopausal women (Evidence Level 1+).

26. The available evidence regarding the role of vitamin D alone for preventing weight gain in healthy adults is controversial and does not allow any conclusions to be drawn.

3.5. Dietary fibre

According to the latest scientific update sponsored by the FAO-WHO, dietary fibre refers to the intrinsic polysaccharides of the plant cell walls.[222] Although it has traditionally been categorised according to its solubility in water, it has been recommended that the terms "soluble" and "insoluble" be gradually replaced by terms which refer to fermentability and viscosity.[222,223]

A high intake of dietary fibre is associated with numerous health benefits.[224] However, the average total consumption of DF in Spanish homes[225] has been found to be far below the dietary reference intakes.[226]

One of the benefits attributed to dietary fibre is that it modulates body weight through various mechanisms,[223] one of which is its contribution of low energy density to the diet.[136] Despite this, it is a matter for dispute whether the DF association with body weight is due to fibre intake or other possible confounding factors, including dietary factors.[227]

Consuming dietary fibre from foods has been associated with smaller weight gain in transversal studies.[155,228-230] A transversal study which assessed 16 cohort studies in 7 countries showed that BMI was inversely associated with fibre intake from foods.[231]

The association between food intake and changes in body weight has been examined in various prospective cohort studies whose results have been adjusted for potential confounding factors. Koh-Banerjee P et al.,[232] showed that an increase in fibre intake from fruit and whole grains was inversely associated with weight gain in the long term. The dose-response relationship was stronger for fibre from fruit. For each 20 g/d increase, the weight gain was reduced by 2.51 kg (p value for trend < 0.001), in a cohort of 27,082 men (aged between 40 and 75) with a follow-up of 8 years. Similar results were observed among women,[137,233] young adult women,[234] in a Mediterranean population[235] and in a sample comprising 89,432 European adults.[236]

Finally, the RCT's which have assessed the effect of increasing the fibre content of the diet through dietary supplements have provided inconsistent results.[227]

EVIDENCE

27. A high dietary fibre intake in the context of a diet rich in food of vegetable origin is associated to a better control of body weight in healthy adults (Evidence Level 2++).

RECOMMENDATIONS

9. Increasing the intake of dietary fibre from vegetable origin food might prevent weight gain in healthy adults (Recommendation Degree B).

3.6. Water

There is a deeply-rooted belief that water intake facilitates weight maintenance. A review carried out in 2009[237] attempted to study this matter, concluding that although the limited epidemiological data available suggested a beneficial effect from consuming water to reduce energy intake and facilitate weight control (in particular when used as a substitute for drinks high in calories), intervention studies were required to make intake recommendations for the consumption of water based on evidence.

In 2005, epidemiological data showed that; in the USA energy intake among water drinkers is approximately 9% lower than among non-drinkers of water[238] but it is a relationship which does not prove causality.

Furthermore, an observational analysis published in 2009 on the basis of data from 16,395 American adults, concluded that water intake was not associated with BMI.[239]

Water consumed before or together with a meal was associated with a reduction in the feeling of hunger and an increase in satiety in a small comparative study carried out with 21 middle-aged subjects who were not obese (aged 60-80), but not when this effect was assessed in a younger population (aged 21-35, n = 29).[240]

A transversal observational study carried out in Japan[241] with 1,136 young female students (aged between 18 and 22), after adjustments for potential confounding factors, estimated that the consumption of water from drinks was not associated with the BMI (p trend = 0.25) or with the abdominal circumference (p trend = 0.43). However, water intake from food showed an inverse and separate association with the BMI (p trend = 0.03) and with the abdominal circumference (p trend = 0.0003).

The Beverage Guidance Panel of the USA made recommendations about the benefits and risks of different categories of drinks, taking into consideration weight and health status.[242] These recommendations were brought into question as they were not supported by scientific evidence.[243,244]

In 2004, The American group responsible for Dietary Reference Intakes for electrolytes and water

recommended that individuals pay attention to feelings of thirst and that they consume drinks to maintain their hydration status, but it did not make any recommendations regarding the consumption of drinks and weight control. In turn, the Dietary Guidelines Advisory Committee of the United States[246] has recently indicated that there is insufficient evidence to establish relationships between water intake and body weight.

EVIDENCE

28. The available evidence regarding water intake and its effects on body weight variation and/or prevention of weight excess in healthy adults is insufficient for establishing any definite recommendation.

3.7. Ethanol and body weight

Ethanol is an alcohol which constitutes the main product of alcoholic drinks such as wine, beer and spirits. Although its consumption through alcoholic drinks is associated with the diets of practically all populations, in terms of metabolism it must be considered a substance which is capable of providing energy but which is not recognised as performing any essential function for living beings and, unlike macronutrients, it is not transported by proteins, it freely diffuses, it is impossible to regulate and it cannot be stored as a macromolecule. In this text we will use the words alcohol and ethanol as exact synonyms.

Because of its effects on the central nervous system and other target organs, and because of its addictive and toxic capacity, it is considered a psychoactive drug.[247] From a public health perspective, its high consumption (in Spain it has been calculated to represent approximately 5% of the daily energy intake, in other words 247 grammes of alcoholic drink/day),[82,248] it is associated with high morbidity, mortality and social problems. The consumption of alcohol (even when moderate) has been associated both with positive and negative relationships for certain health problems, so advice on its consumption must be assessed individually.[85,247-254]

As a substance associated with nutrition, it presents considerable energy density, so its consumption on a regular basis could theoretically cause imbalances in the energy balance of individuals. In this sense, the consumption of alcoholic drinks has been associated with an increase in the feeling of hunger,[255] with less control of the satiety mechanism[256,257] and with weak dietary compensation in response to its consumption in the short term.[258] Despite this, evidence regarding its effect on body weight provides contradictory results. Below there is a review of the prospective studies which have assessed the relationship between the regular consumption of alcoholic drinks and body weight or the abdominal circumference.

Between 1996 and 2011 ten observational prospective studies have been identified which are aimed at establishing associations between the consumption of alcohol and weight gain or increases in the abdominal circumference.

The study by Sherwood et al.[259] indicates that low or moderate consumption of alcohol is not associated with a substantial weight gain, in a study with volunteers from the community. In this study, 826 women and 218 men participating in the Pound of Prevention Study were monitored over 3 years. In this period, the average weight gain was 1.69 kg (SD ± 5.4 kg) in men and 1.76 kg (SD ± 6.7kg) among women, while the average energy consumption fell by 211 kcal per day in men and 168 kcal/day in women, with an increase corresponding to the total energy intake of alcohol of 0.88% and 0.30% respectively. In the prospective analysis, the change in the energy intake from alcohol was not associated with the weight change in the men or women. However, as this was a study of volunteers who were part of a project for the prevention of weight gain, it is probable that their alcohol intake was lower than that observed in the rest of the population.

In 2003, Sammel et al.,[260] carried out a prospective study with a 4 year follow-up, with 336 women (Afro-Americans and Caucasians), to establish factors associated with weight gain in the final reproductive years. They compared alcohol consumption among those (25%) who had gained more than 10 pounds (4.5 kg) and the rest of the women. The average alcohol consumption was 7.3 (SD ± 15.2) and 8.5 (SD ± 19.0) drinks per week, respectively. These differences were not statistically significant after adjustments were made in the multivariate analysis with other predictive factors of weight in this cohort.

The two studies carried out by the Wannamethee team showed an association between the ethanol intake of the heavy drinkers and weight gain at 5 and 8 years of being monitored, both in men and women. In the study by Wannamethee et al.,[261] in the United Kingdom the association between alcohol intake and body weight was examined for a follow-up period of five years in 6,832 men aged between 45 and 64 who were participating in the British Regional Heart Study. After adjustments were made for possible confounding factors (age, social class, physical activity, number of cigarettes, baseline weight), the average BMI and the prevalence of subjects with a BMI above 28 kg/m^2 was not statistically different between teetotal men and light drinkers (< 30 g/day of alcohol) and moderate consumers. However, heavy drinkers (> 30 g per day) showed an Odds Ratio of 1.29 (CI 95%: 1.10; 1.51) with the heavy consumption of alcohol directly contributing to weight gain and obesity in men.

Another study by Wannamethee et al.,[262] carried out with women in the USA, examined the relationship between ethanol and weight gain at eight years of the follow-up (1991-1999) in 49,324 nurses aged between 27 and 44 from the Nurses' Health Study II. Data

suggests that the light to moderate consumption of ethanol (less than 30 g/day) is not associated with weight gain, with the possible exception of Afro-American women. Those who drink a quantity of ethanol above 30 g/day may stimulate an increase in weight gain. The most pronounced OR for the association between weight gain and heavy drinkers (> 30 g/day) was observed for women aged below 35 (OR = 1.64; CI 95%: 1.03; 2.61).

Sayon-Orea et al.[263] have recently published a prospective study carried out in Spain, within the SUN cohort, which included 9,318 adults with an average age of 37.9, and after a period of 6.1 years it was observed that high consumption (7 drinks/week) of beer or spirits (but not wine) is associated with a higher risk of overweight/obesity and a greater weight gain. The consumption of alcohol was only measured at the start of the study, and not at the subsequent follow-up, so it is impossible to exclude the possibility of the volunteers changing their alcohol consumption habits. Regarding the apparent benefit of wine in comparison to other drinks, the authors recognise that it could partly be due to confounding factors such as dietary habits or others associated with a healthy lifestyle.

Three bodies of research have only studied changes through the abdominal circumference. Koh-Banerjee et al.[187] did not find a significant association between the total consumption of alcohol and the gain in waist circumference during a nine year follow-up of participants of the Health Professionals Follow-up Study (1986). After a period of 9 years, they examined the association between the change in dietary intake, physical activity, alcohol consumption and smoking and weight gain and gains in the abdominal circumference in a cohort of 16,587 men aged between 40 and 75. Although the average abdominal circumference increased by 3.3 cm (SD + 6.2) during the study period, the data obtained did not achieve statistical significance.

Vadstrup et al.[264] carried out a prospective study with a 10 year follow-up in which they analysed the abdominal circumference, with a sample of 2,916 men and 3,970 women from Denmark aged between 20 and 83 who were participating in the Copenhagen City Heart Study. They concluded that moderate to high consumption of beer and spirits was associated with larger abdominal circumferences.

The study by Tolstrup et al., in 2008,[265] analysed the frequency of alcohol consumption and its relationship with changes in the abdominal circumference and the development of abdominal obesity. The analysis included a total of 43,543 individuals from the Danish Diet, Cancer and Health Study. This study showed that the frequency of consuming alcoholic drinks was inversely associated with a greater increase in the abdominal circumference.

Two studies have evaluated the relationship between alcohol consumption and an increase in the BMI and the abdominal circumference.

A longitudinal population-based study carried out by Pajari et al.[266] evaluated both weight gain and the increase in abdominal circumference associated with alcohol consumption. The alcohol intake, BMI and waist circumference were quantified for 5,563 Finns aged between 16 and 27. After adjustments had been made for confounding factors (smoking, diet, physical activity, place of residence, socioeconomic status and BMI of the parents) no relationships were observed between alcohol intake and weight gain or the development of abdominal obesity. However, in this study it was observed that very few subjects drank frequently, so the volunteers who drank "daily" were grouped into the same category as those who drank "weekly", a fact which limits the evaluation of the effect of high alcohol consumption on weight gain. Furthermore, the consumption of alcohol by adolescents in Finland is much lower than the average for European consumption, so it is possible, as explained by the authors, that the effect of alcohol on body weight observed in this study differs from high consumption in other European countries.

Finally, Bergmann et al.[267] assessed the relationship between lifetime consumption of alcohol and the measurement of abdominal and general adiposity in the EPIC cohort. After adjustments were made for confounding factors, it was observed that the consumption of alcoholic drinks was positively associated with abdominal and general obesity in men and with abdominal obesity in women. It was observed that the increase in the risk of abdominal obesity continually rose in both sexes for consumption above 6 g of alcohol/day (approximately half the alcohol provided by a glass of alcoholic drink).

Evidence

29. The available studies yield contradictory and inconsistent observations, although some evidence does suggest some level of association between high ethanol intake and weight gain (Evidence Level 2–).

Recommendations

10. A restriction of high ethanol intake might prevent weight gain associated to this factor (Recommendation Degree D).

4. Foods and body weight

4.1. Fruit and vegetables

The regular consumption of fruit and vegetables is clearly associated with a better state of health, a lower prevalence of chronic diseases and less risk of mortality.[254] Despite this, 57% of the Spanish population does not consume vegetables on a daily basis, and 62.2% do not consume fruit every day.[118]

It has been reported that an increase in the consumption of fruit and vegetables has a modest association with a smaller weight gain at five or more years for middle aged subjects. The studies reviewed showed an inverse but weak relationship between the consumption of fruit and vegetables and weight gain.

A transversal analysis of the University of Navarra Follow-up study (SUN)[235] determined the association between fibre intake and the consumption of fruit and vegetables with the probability of weight gain in five years. It found a significant inverse association between the consumption of fruit and vegetables and weight gain, but only in men.

The study by Goss and Grubbs[268] compared the consumption of fruit and vegetables in the 7 counties with the highest average BMI with the 7 counties with the lowest average BMI. In the counties with the highest average BMI, 40.5% consumed 3 or less portions of fruit and vegetables per day, compared with 30.3% in the counties with the lowest average BMI. Similarly, 59.6% in the counties with a high average BMI ate 3 or more portions of fruit and vegetables per day, compared with 69.6% in the counties with the lowest average BMI.

In a study carried out in the south of India, Radhika et al.,[269] evaluated the association between the consumption of fruit and vegetables with different cardiovascular risk factors in 983 adults. After adjustments were made for possible confounding factors, the quartile with the highest intake of fruit and vegetables showed a significant inverse association with the BMI and abdominal circumference in comparison with the lowest quartile.

In another study carried out in China[270] which examined the association between the consumption of red meat and vegetables with excess body weight, observed that excess body weight was not significantly associated with the consumption of vegetables.

A matched case-control study carried out in the USA[271] analysed the difference in dietary intake between normal subjects (control) and subjects with overweight/obesity (cases). On average, the subjects with overweight/obesity consumed one ration less than the control group ($p < 0.01$), and it was also found that the rations of fruit per day were inversely associated with the percentage of body fat.

In a prospective cohort study, Buijsse et al.[271] analysed whether there was an association between the consumption of fruit and vegetables with subsequent changes in body weight within the scope of the European Prospective Investigation into Cancer and Nutrition (EPIC). A total of 89,432 adults from Denmark, Germany, the United Kingdom, Italy and the Netherlands were included, with a 6.5 year follow-up. All cohorts gained an average weight of 330 g. The intake of fruit and vegetables was found to be inversely associated with the change in weight; for every 100 g of fruit and vegetables consumed, the change in weight was -14 g per year.

A prospective cohort study[273] carried out in the USA with 74,063 healthy nurses aged between 38 and 63 (Nurses' Health Study) analysed the changes in the consumption of fruit and vegetables in relation to the risk of obesity and weight gain. After a 12 year follow-up the patients with the highest intake of fruit and vegetables had a 24% lower risk of becoming obese and a 28% lower risk of gaining 25 kg or more.

In Spain, Vioque et al.[274] assessed the association between the intake of fruit and vegetables and weight gain in a period of 10 years. The weight gain was significantly lower with each increase in the consumption of fruit and vegetables per quartiles ($p = 0.0001$). Regarding the consumption of vegetables, the risk of weight gain was 82% lower in the quartile with the highest consumption (more than 333 g per day). When considering fruit and vegetable together, the risk of weight gain decreased by quartiles, with the upper quartile having the biggest decrease (OR = 0.22; CI 95%: 0.06; 0.81; $p = 0.022$).

Evidence

30. A high intake of fruit and vegetables is associated with a lower long-term body weight increase in adults (Evidence Level 2+).

Recommendations

11. The dietary prevention of body weight gain may be modulated through the use of diets with a high fruit and vegetable content (Recommendation Degree C).

4.2. Whole grains

In the search for the effects of food groups on body weight and on the prevention of weight gain in adults, whole foods and, more specifically, whole grains have been the subject of various studies. The National Survey on Dietary Intake in Spain reveals that the average consumption of whole-grain bread in Spain is 6 grammes/day. The Spanish Food Safety and Nutrition Agency indicates that "the consumption of grains, preferably whole grains, should increase".[118]

Four transversal studies[228,275-277] consistently observed that the intake of whole grains was associated with a lower BMI and adiposity.

Two prospective studies with a large population sample have shown statistically significant associations between the consumption of whole grains and better control of body weight.[234,278]

Two systematic reviews published in 2008[279,280] have been found (one associated with a meta-analysis) in which it is concluded that there is an association between the consumption of whole grains and a lower BMI and protection against gains in weight and adiposity.

That which was published by Williams PG et al.[279] assessed whether there was evidence when observing the role of whole grains and pulses in the prevention and control of overweight and obesity. For the purpose

of our analysis of the 53 studies considered, 20 examined whole grain intake and, of them, 10 out of 11 studies found that a high intake of whole grains was associated with a lower prevalence and measurement of obesity. The remaining studies addressed weight reduction to control obesity. The authors concluded that there was robust evidence that a diet with high whole grain content was associated with a lower BMI, with smaller abdominal circumferences and with a lower risk of being overweight.

Harland JI and Garton LE,[280] carried out a systematic review to examine the relationship between the consumption of whole grains and body weight in which they included 15 transversal trials published between 1990 and 2006. A total of 119,829 subjects aged above 13 were included in a pooled analysis. The authors concluded that a high intake of whole grains (approximately 3 rations per day) was associated with a lower BMI and central adiposity. They also indicate that people who consume whole grains have healthier lifestyles (less smokers, more frequent physical activity, less fat in the diet and higher fibre content).

EVIDENCE

31. A high intake of whole grains is associated with a lower Body Mass Index (Evidence Level 2+).

RECOMMENDATIONS

12. It is recommended that, in order for body weight gain prevention, the diet contain a considerable proportion of whole grains (Recommendation Degree C).

4.3. Sugars

In 2003 the World Health Organisation (WHO) defined "free sugars" as the monosaccharides and disaccharides added to foods by the manufacturer, cook or consumer, plus sugars naturally present in honey, syrups and fruit juices.[9] However, in 2007, within the framework of the scientific update sponsored by the FAO-WHO, Cummings and Stephen indicated that such a term creates difficulties and suggested replacing it with "total sugars" (all of the monosaccharides or disaccharides present in a food, with the exception of polyols) or specific monosaccharides and disaccharides.[220] They also consider the term "added sugars" to be unsuitable, a term which is used by the Institute of Medicine (IOM) in the United States to refer to sugars and syrups added to food and drink while it is being processed or prepared (this includes sugar, brown sugar, corn-based sweeteners, dextrose, fructose, honey, invert sugar, etc.), with the exception of those naturally present in milk and fruit.[32]

Moreover, in 2003 the WHO recommended not exceeding 10% of energy intake from "free sugars" to prevent weight gain, recognising that this recommendation was open to debate. Its recommendation was based on studies in which it was observed that limiting the free sugar content of a diet resulted in improvements in body weight control9. Furthermore, in 2005, the IOM suggested not exceeding 25% of the energy intake from "added sugars".[190] This cut-off point was established on the basis of data from dietary surveys which showed that above this level it was more likely to have a low intake of important essential nutrients.[32] The European Food Safety Authority (EFSA) considers the available evidence to be insufficient to establish an upper limit for the consumption of added sugars based on their effects on body weight.[119]

Data has not been found on the consumption of "free sugars" (as defined by the WHO) or "added sugars" (as defined by the IOM) for the Spanish population. The ESFA indicates that the energy intake from sugars in the European population ranges from 16 to 36%.[119]

Sugars are carbohydrates with low nutritional density whose intake must be reduced, according to the Dietary Guidelines Advisory Committee of the United States, because they contribute towards excess calorie intake.[16] The World Health Organisation has recently indicated that there is convincing evidence regarding the relationship between the consumption of food high in sugars and obesity when those foods replace the consumption of foods with low energy density, such as fruit and vegetables.[254]

Despite this, the role of sugars in stimulating weight gain is disputed, as the studies in that respect provide inconsistent outcomes.[170,281]

A review carried out by Saris indicated that the consumption of sucrose in solid foods was not clearly associated with the prevalence of obesity, although it recognised that there was a lack of evidence (particularly regarding the liquid or solid form in which sucrose is consumed) in that respect.[170] No cohort studies or RCT's published since 1996 have been found regarding the specific role of sugars (total, added and free) in body weight, except for those focused on sugary drinks (see section 4.4).

In 2010, the EFSA indicated that the evidence about the repercussions of consuming added sugars on weight gain are inconsistent for solid foods.[119]

The review of the literature which has been carried out by the team of writers, with the same inclusion criteria methods, on publications which have evaluated the relationship between the consumption of acaloric sweeteners and the prevention of weight gain in adults between 1996 and 2011, has found no relevant study.

EVIDENCE

32. The evidence regarding free or total sugars intake (with the exception of sugared beverages) in relation to body weight gain is controversial.

4.4. Sugary drinks

The consumption of sugary drinks is currently a cause for concern. The Dietary Guidelines Advisory

Committee of the United States, with the assistance of the Cochrane Collaboration, has recently stated that, in order to reduce the incidence and prevalence of obesity in the United States, the consumption of sugary drinks must be avoided.[16] As indicated by Johnson and Yon,[295] the word "avoid" is, to date, the most emphatic recommendation made in a document of this type, indicating the strength of the association between the consumption of this type of drink and obesity.

Several systematic reviews have been considered to analyse the possible impact of the consumption of sugary drinks on obesity in adults.[283-285] The reviews by Malik et al.[283] and Wolf & Dansinger,[284] covered an extended search period (from 1996 to the end of 2006) and they included transversal studies, prospective cohort studies and experimental studies. Among the transversal studies, the study by Liebman et al.[286] carried out with 1,817 subjects (Rockies Study) found a significantly high probability ($p < 0.05$) of overweight and obesity in subjects who drank one or more soft drinks in a week. Among the prospective cohort studies of adults,[287-289] two of them[287,289] presented statistically significant results. The most numerous study (51,603 women from the Nurses' Health Study II) was carried out by Schulze et al.[287] with an 8 year follow-up, and it estimated that there was a significant association between the consumption of drinks sweetened with sugar and fruit juices and weight gain and increases in the BMI. In the Spanish population, Bes-Rastrollo et al.[289] analysed the data from 7,194 adults with an average age of 41 for 28 and a half months, finding a significant association between the consumption of sugary drinks and weight gain. Kvaavik et al.[188] did not observe a significant association between sugary drinks and change in BMI among younger adults (aged 23-27) during a follow-up period of 8 years.

With an average follow-up of 4 years in the Framingham Heart Study,[290] the consumption of one or more drinks per day was associated with the increase in the OR of suffering from obesity and an increase in the abdominal circumference in comparison with those who did not consume them. Palmer et al.,[291] included sugary drinks and fruit juices in the analysis of type 2 diabetes in Afro-American women, observing that they gained weight during the study, but that this increase was smaller among those who reduced the consumption of this type of drink.

The prospective cohort study carried out in the USA by Chen et al. in 2009[140] examined how changes in the consumption of sugary drinks affects body weight in adults (810 adults from the PREMIER Study). A reduction of one daily ration of sugary drinks was associated with a loss of 0.49 kg at six months and 0.65 kg at 18 months. These authors also observed a significant dose-response trend between changes in body weight and the consumption of sugary drinks.

Two intervention studies in adults,[148,292] with few subjects, 15 and 41 adults respectively, observed significant increases in body weight and BMI, observing significantly more in the subjects who consumed sugary drinks than those who consumed solid sweets or drinks with sweeteners.

A meta-analysis[293] published in the American Journal of Public Health showed a clear and consistent association between the consumption of sugary drinks and an increase in energy intake and body weight. Although this meta-analysis contains data from studies with a wide range of ages which fall outside this review, the results suggest that it could be wise to recommend that people reduce their consumption of the aforementioned drinks.

In contrast, Gibson[294] reviewed six longitudinal studies, observing that in two of them the evidence was strong, in one it was probable, while in the other three it was not conclusive.

Evidence

33. Frequent intake of sugared beverages is associated with a higher Body Mass Index (Evidence Level 2+).

Recommendations

13. Restricting the frequency of sugared beverages intake may lead to a lower body weight gain over time (Recommendation Degree A).

4.5. Olive oil

The consumption of olive oil, one of the characteristic foods of the Mediterranean diet, has been associated with numerous effects which are beneficial to health,[295,296] possibly because of its role as a protector against cardiovascular disease.[297,298]

The intake of olive oil in Spain is notably higher that that observed in other countries in Europe,[177,178] which makes it important to assess its possible effect on unintentional weight gain, despite it being a food with a high calorie density.

A transversal study carried out in Spain by González CA et al.[299] with a sample of 37,663 adults of both sexes aged between 29 and 69 did not observe a significant association between the consumption of olive oil and the BMI.

In 2009, Soriguer et al.[300] published a cohort study with 613 randomly selected adults in Pizarra (Malaga). They assessed the consumption of olive oil and other oils and its relationship with weight gain after a follow-up of 6 years. The weight gain and the incidence of obesity were lower in volunteers who regularly consumed olive oil, after adjustments were made for various possible confounding factors.

In the SUN cohort, Bes-Rastrollo et al.[301] evaluated the association between the consumption of olive oil and the risk of gaining weight after an average follow-up of 28.5 months. No statistically significant associations were found between olive oil intake and the risk of weight gain.

EVIDENCE

34. The intake of olive oil does not seem to be associated with a significant body weight gain risk in healthy adults (Evidence Level 2–).

4.6. Nuts

The regular consumption of nuts has been associated with numerous health benefits, including a lower risk of mortality.[302-304] The National Survey on Dietary Intake in Spain of 2011[118] indicates that the consumption of nuts in Spain is 2.6 rations/week.

Although the health benefits of nuts are beyond doubt, doubts have emerged about promoting their consumption as there are concerns that they may generate undesired increases in the BMI because of their energy and fat content, which is higher than in other plant based foods.

In a prospective study of 8,865 adults from the SUN cohort (University of Navarra Follow-Up) in 2007, Bes-Rastrollo et al.[305] studied the association between the consumption of nuts and the risk of weight gain, after a follow-up of 28 months. After adjustments were made for confounding variables, it was observed that the participants who consumed nuts twice or more every week had a lower risk of gaining weight (OR = 0.69, CI 95%: 0.53; 0.90) than those who never or almost never ate them.

Another prospective cohort study by Bes-Rastrollo et al. which was carried out in the USA in 2009[306] researched the long term relationship between the consumption of nuts or peanut butter and weight change among 51,188 women participating in the Nurses' Health Study II. After an eight year follow-up, the women who declared that they ate nuts more than twice every week had a slightly lower weight gain than those who consumed them sporadically (5.04 ± 0.12 kg *vs.* 5.55 ± 0.04 kg, $p < 0.001$); the results were similar when the subjects where divided by normal weight, overweight and obesity. After adjustments for confounding variables, the consumers of nuts (more than twice a week) presented a lower risk of suffering obesity than those who never or almost never consumed them (RR = 0.77; CI 95%: 0.57-1.02; p = 0.003).

In 2005, Sabaté et al.[307] carried out an RCT in the USA in which they assessed potential weight changes and body composition associated with the consumption of nuts in 90 volunteers, over a period of six months. The group which supplemented its diet with nuts increased its energy intake by 133 kcal, increasing their weight (0.4 ± 0.1 kg, $p < 0.01$) and BMI (0.2 ± 0.1 kg/m^2, $p < 0.05$). However, after adjustments were made for the energy difference between the diets, no significant differences were observed in weight and body composition, but they were in BMI (0.1 ± 0.1 kg/m^2, $p < 0.05$). The conclusion of the authors is that the regular consumption of nuts caused a lower than expected weight gain, although it was not significant after the adjustment for energy intake.

In 2008, Salas-Salvadó et al.[308] published the results obtained after a one year follow-up of the PREDIMED study. In this multicentre study 1,224 volunteers were randomly selected to receive three different dietary interventions: control (diet low in fat), Mediterranean diet supplemented with extra virgin olive oil or Mediterranean diet supplemented with nuts. This latter group showed a significant reduction in the prevalence of abdominal obesity in comparison with the control group.

EVIDENCE

35. The addition of nuts to the usual diet is not associated with body weight gain (Evidence Level 2+).

RECOMMENDATIONS

14. A moderate intake of nuts is advantageous in the prevention of chronic diseases, but does not influence the body weight gain risk (Recommendation Degree C).

4.7. Miscellaneous

MEAT AND BODY WEIGHT

In the review of literature carried out in the section about animal protein (3.3) the descriptor "meat" and the heading "Animal protein" were included, so the review contains the evaluation of evidence associated with the consumption of meat or processed meat and weight gain.

EVIDENCE

36. A high intake of meat and processed meat products might increase weight gain and the abdominal circumference (Evidence Level 2+).

RECOMMENDATIONS

15. A restriction of the intake of meat and processed meat products might prevent the body weight gain due to this factor (Recommendation Degree C).

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FESNAD (Federación Española de Sociedades de Nutrición, Alimentación y Dietética)

ADENYD (Asociación Española de Diplomados en Enfermería de Nutrición y Dietética).

AEDN (Asociación Española de Dietistas y Nutricionistas.

ALCYTA (Asociación Española de Doctores y Licenciados en Ciencia y Tecnología de los Alimentos).

SEDCA (Sociedad Española de Dietética y Ciencias de la Alimentación).

SEEN (Sociedad Española de Endocrinología y Nutrición).

SEEDO (Sociedad Española para el Estudio de la Obesidad).

SEGHNP (Sociedad Española de Gastroenterología, Hepatología y Nutrición Pediátrica).

SEN (Sociedad Española de Nutrición).

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SENC (Sociedad Española de Nutrición Comunitaria).

SENPE (Sociedad Española de Nutrición Parenteral y Enteral).

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