

Nothing is ever wasted

Dr George Grimble

Institute for Liver and Digestive Health

Division of Medicine

The only son of a Welsh Methodist Minister who grew up in Wales and the West Country.

Consultant Physician and Gastroenterologist in Dundee in 1979

Professor of Medicine in 1998.



A long career can encompass many interests

Sudden changes of direction are normal

Working together in teams is the best way

Know why you're doing what you're doing

Nothing is ever wasted

NATURE VOL. 241 JANUARY 19 1973

Relationship between Protein Synthesis and RNA Content in Skeletal Muscle

EXTENDING our studies on the adaptation of muscle synthesis to dietary stress^{1,2}, we investigate here the relationship between concentrations of tissue RNA and rates of protein synthesis. Dietary regimes which depress protein synthesis also lead to a fall in tissue RNA content^{3,4}.

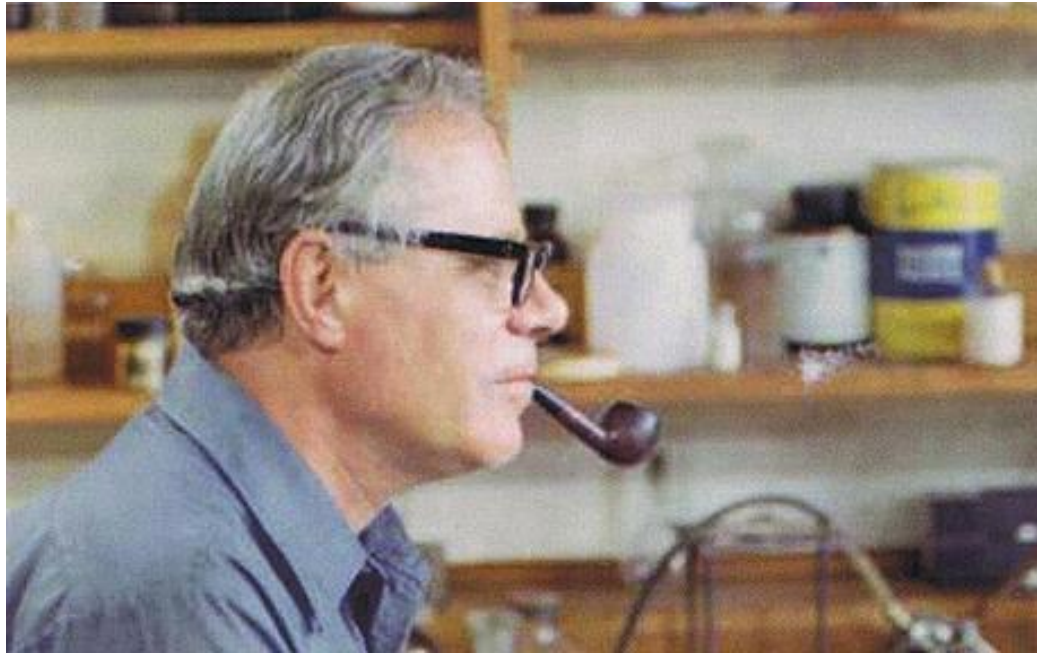
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Hospital for Tropical Diseases,
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P. J. GARLICK
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D. O. NNANYELUGO
J. S. RYATT



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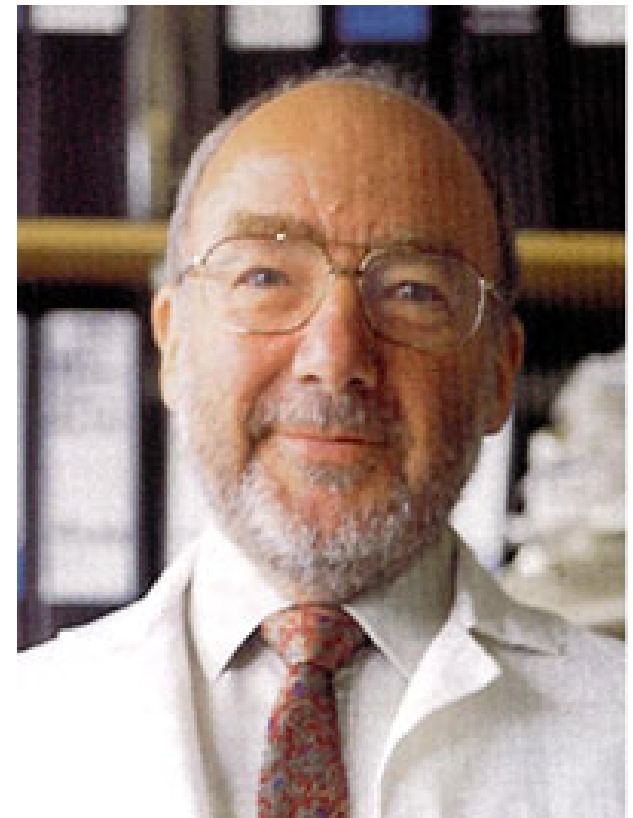




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& TROPICAL
MEDICINE



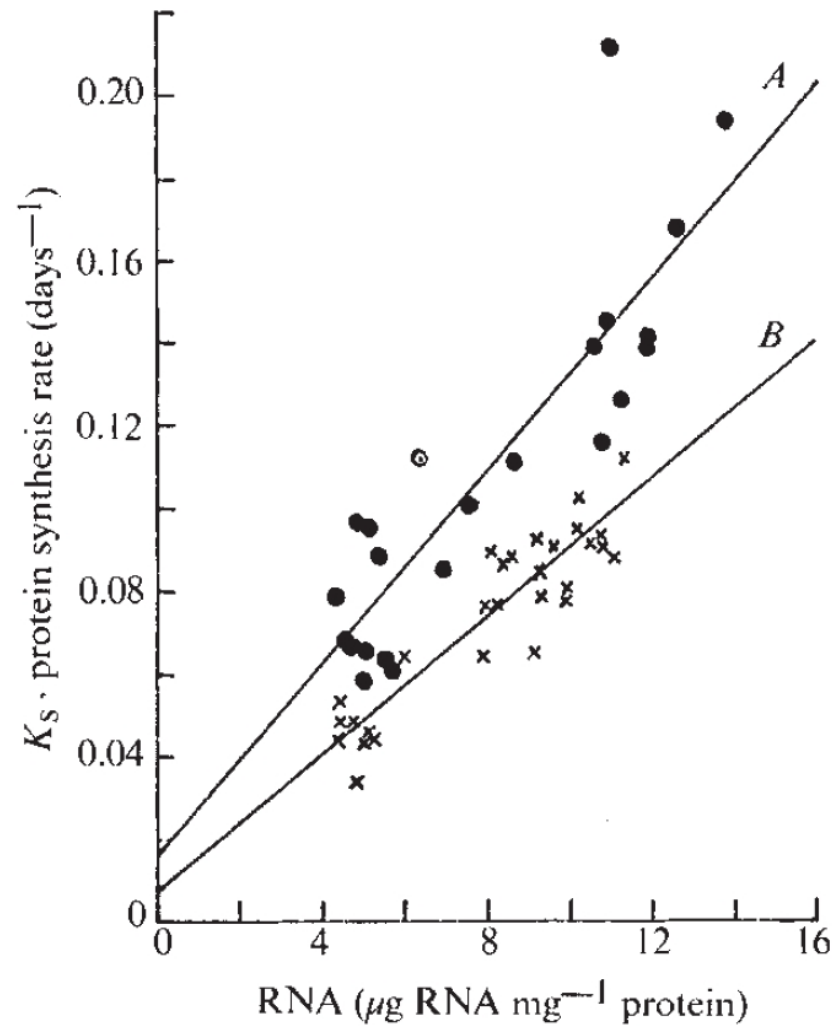
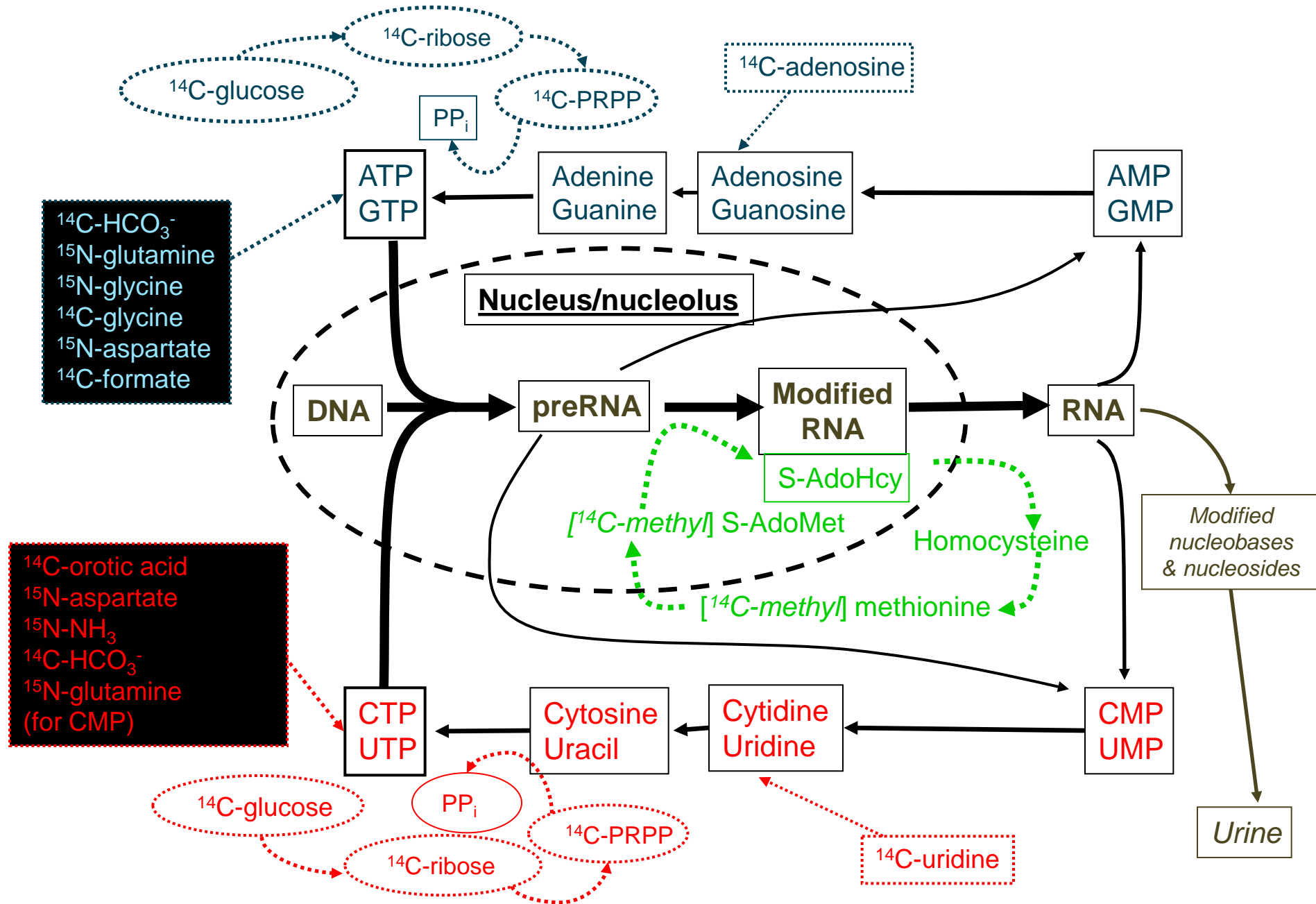


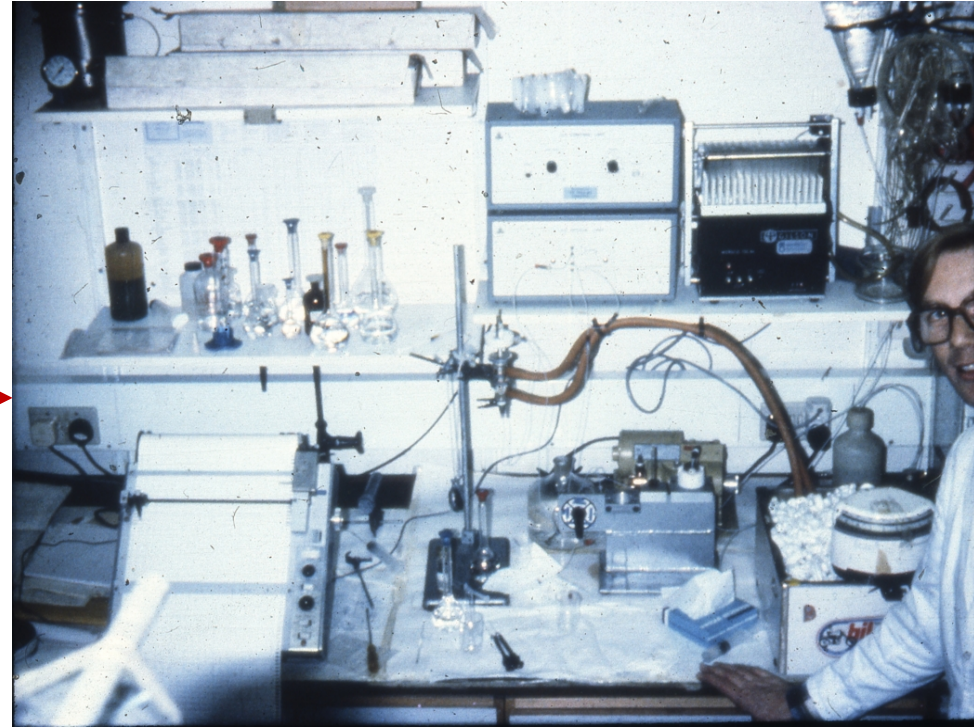
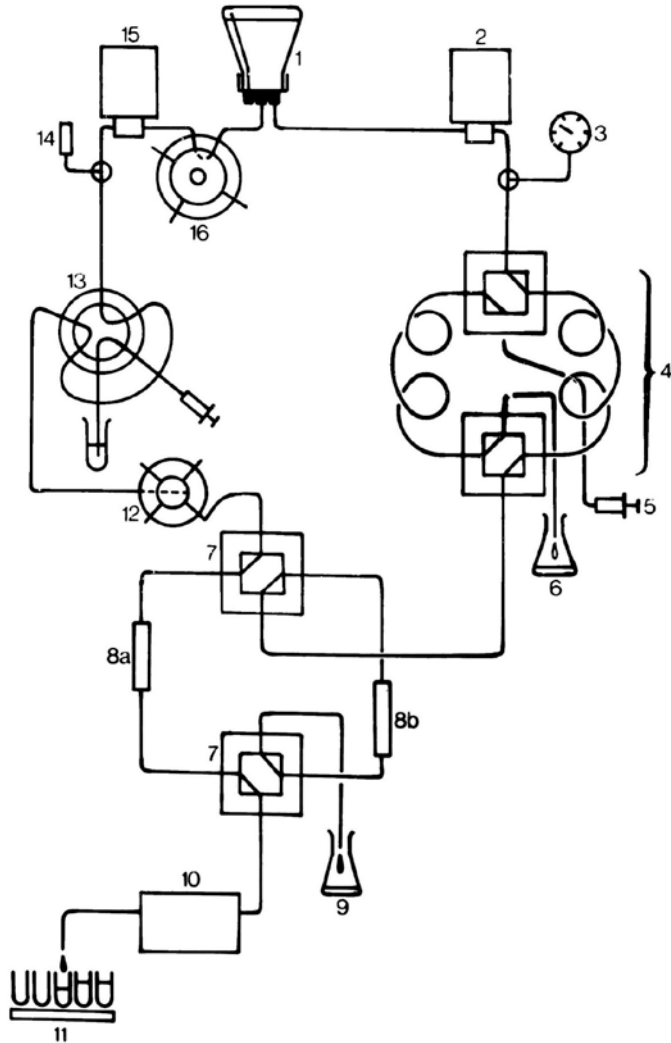
Fig. 1 Relationship between rates of protein synthesis and RNA concentrations in rat skeletal muscle. Results are the individual results shown as means of groups in Table 1. The regression analyses were performed separately on groups *A* and *B*. The lines correspond to equations

RNA turnover is more complex





Flow-Diagram of Double Column Analyser



Muscle ribosomes are made at about the same rate as muscle myofibrillar protein

Liver ribosomes are synthesised somewhat slower than liver protein but faster than muscle ribosomes

Protein depletion and short-term starvation inhibits these processes

“Just when I nearly had the answer, I forgot the question”



Measuring macronutrient absorption by balance studies

Measuring micronutrient absorption by balance studies

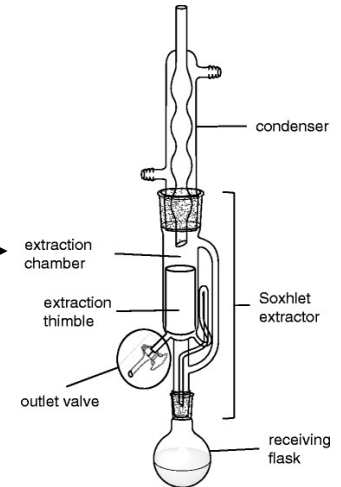
Antiquated and laborious methods



Energy content



Lipid content



Gastroenterology and Nutrition are grand topics

Use the best kit to measure things quickly

0148-6071/85/0904-0456\$02.00/0

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Administration of Fat Emulsions with Nutritional Mixtures from the 3-Liter Delivery System in Total Parenteral Nutrition

G. K. GRIMBLE, B.Sc., Ph.D., R. G. REES, B.MED.SC., M.R.C.P., D. H. PATIL, M.B.B.S., M.R.C.P.,
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A. R. CRIBB, B.PHARM, M.P.S., AND D. B. A. SILK, M.D., F.R.C.P.

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Administration of Fat Emulsions with Nutritional Mixtures from the 3-Liter Delivery System in Total Parenteral Nutrition

To the Editor:

In their recent paper Grimble et al,¹ reported their experience of the administration of total parenteral nutrition with 3-liter mixes involving the fat emulsion Lipofundin S.

We agree that the use of lipid containing mixes in parenteral nutrition has many theoretical and practical advantages.

BUT.....

It would be of interest to know if this catheter occlusion occurs with other lipid sources and until this question is clarified caution is advised in the use of three in one mixes for patients receiving prolonged treatment.

J. MAIN, MBChB, M.R.C.P. (UK)

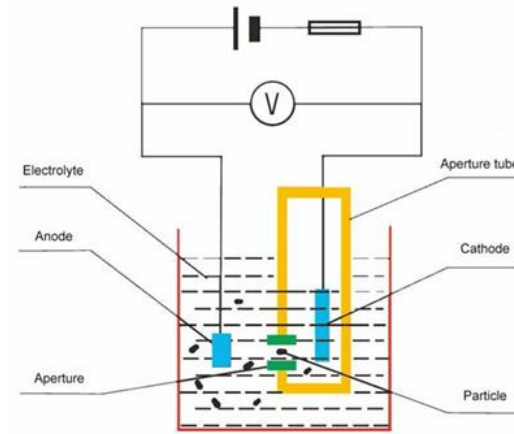
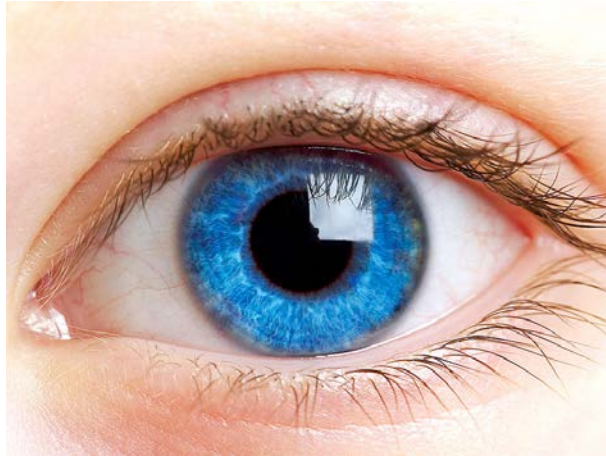
C. R. PENNINGTON, B.Sc., M.D., F.R.C.P. (Ed)

“intrinsic stability and clearance rates”

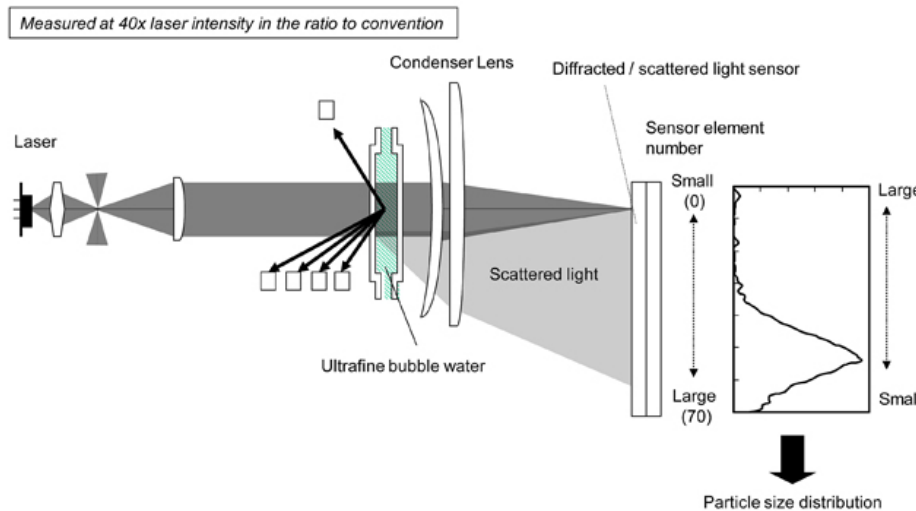
*“hemodynamic shear forces would
tend to disperse agglomerates”*

*“Strictly speaking it is the effective electrolyte composition
(the weighted average of all cations present)”*

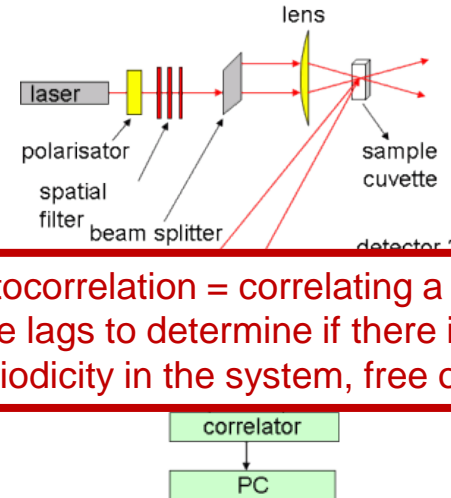
*“it is the effect on the zeta potential which
determines instability for any emulsion”*



Coulter Principle



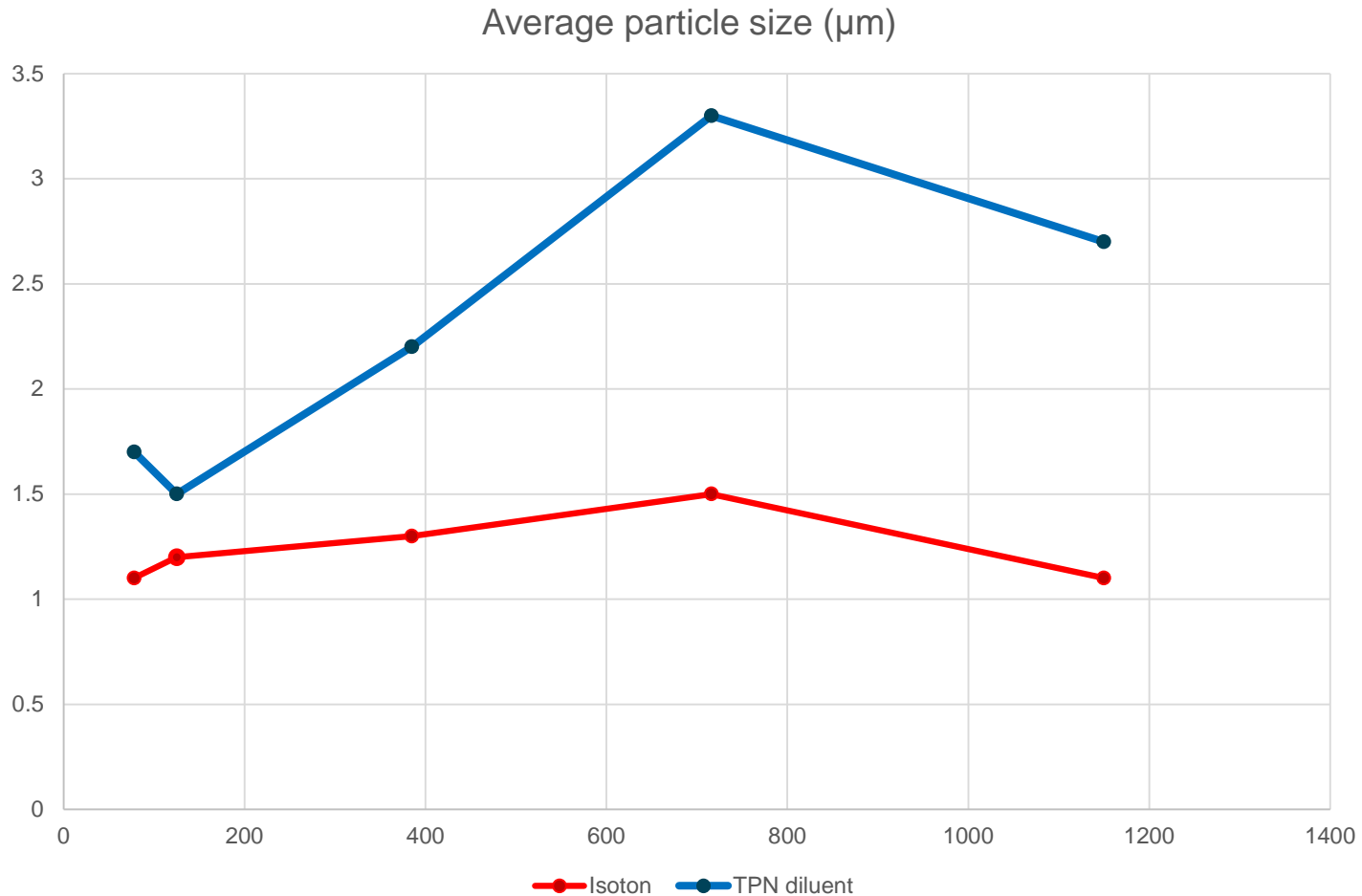
Fraunhofer Diffraction

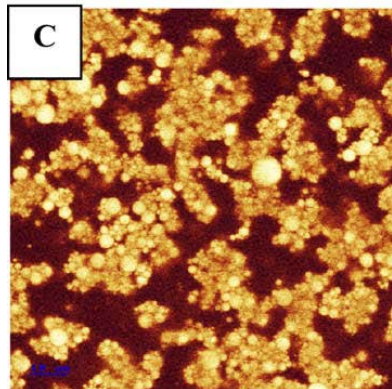
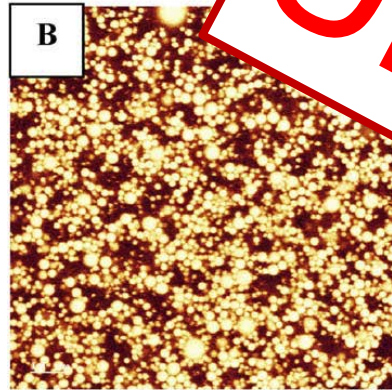
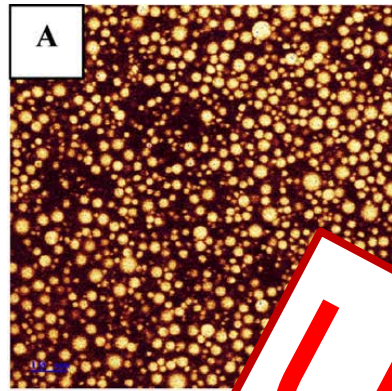


Autocorrelation = correlating a signal at different time lags to determine if there is an underlying periodicity in the system, free of noise.

Photon Correlation Spectroscopy

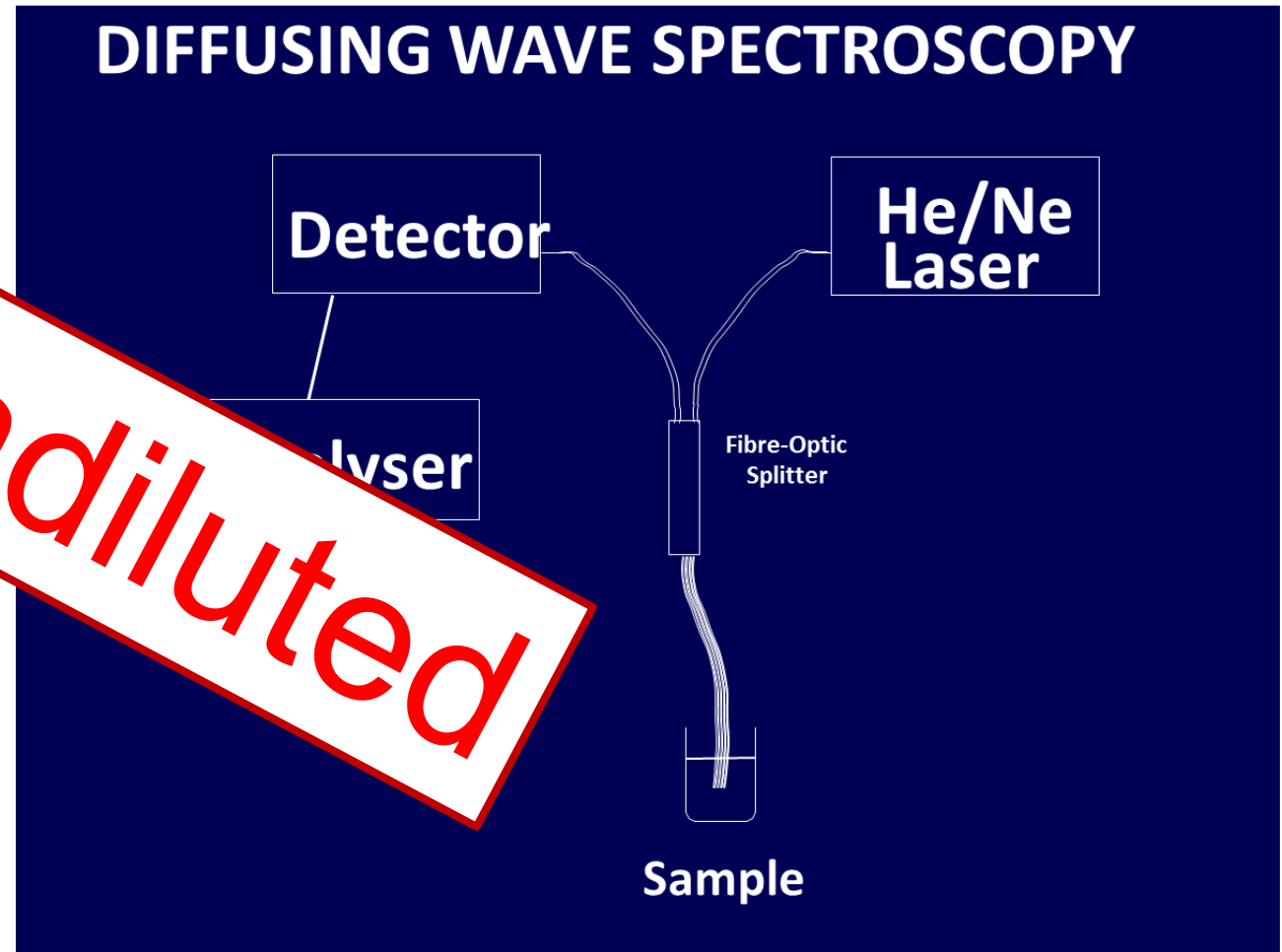
Coulter counting





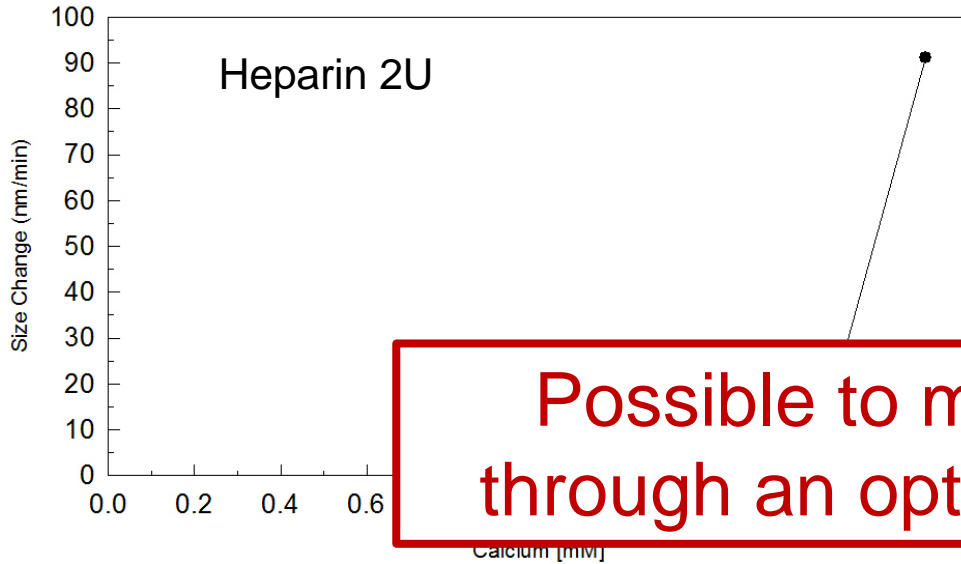
20 μm

Undiluted

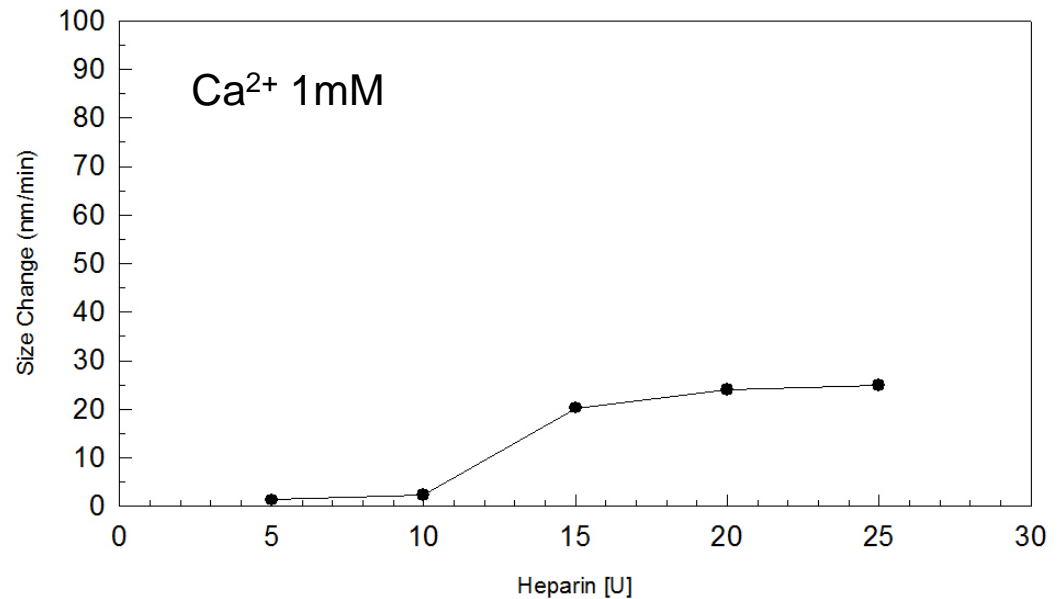


Y. Hemar, D. N. Pinder, R. J. Hunter, H. Singh, P. Hebraud, and **D. S. Horne**.
Monitoring of flocculation and creaming of sodium-caseinate-stabilized emulsions using diffusing-wave spectroscopy. *J Colloid Interface Sci* 264 (2):502-508, 2003.

Do Ca²⁺ and Heparin destabilise?



Possible to measure through an optical port?



Measuring emulsion stability in situ is very difficult

Flocculation may be mistaken for coalescence

Use formulations known to be stable

It's always good to look at the TPN bag!

[Back to Chris Pennington](#)



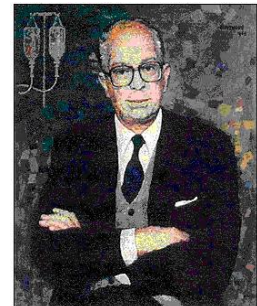
“Because of the lipid nature of the deposit we evaluated the use of ethanol in the restoration of catheter patency”

We didn't intend to follow this path but the opportunity arose

The context was a series of physiological studies of intestinal absorption

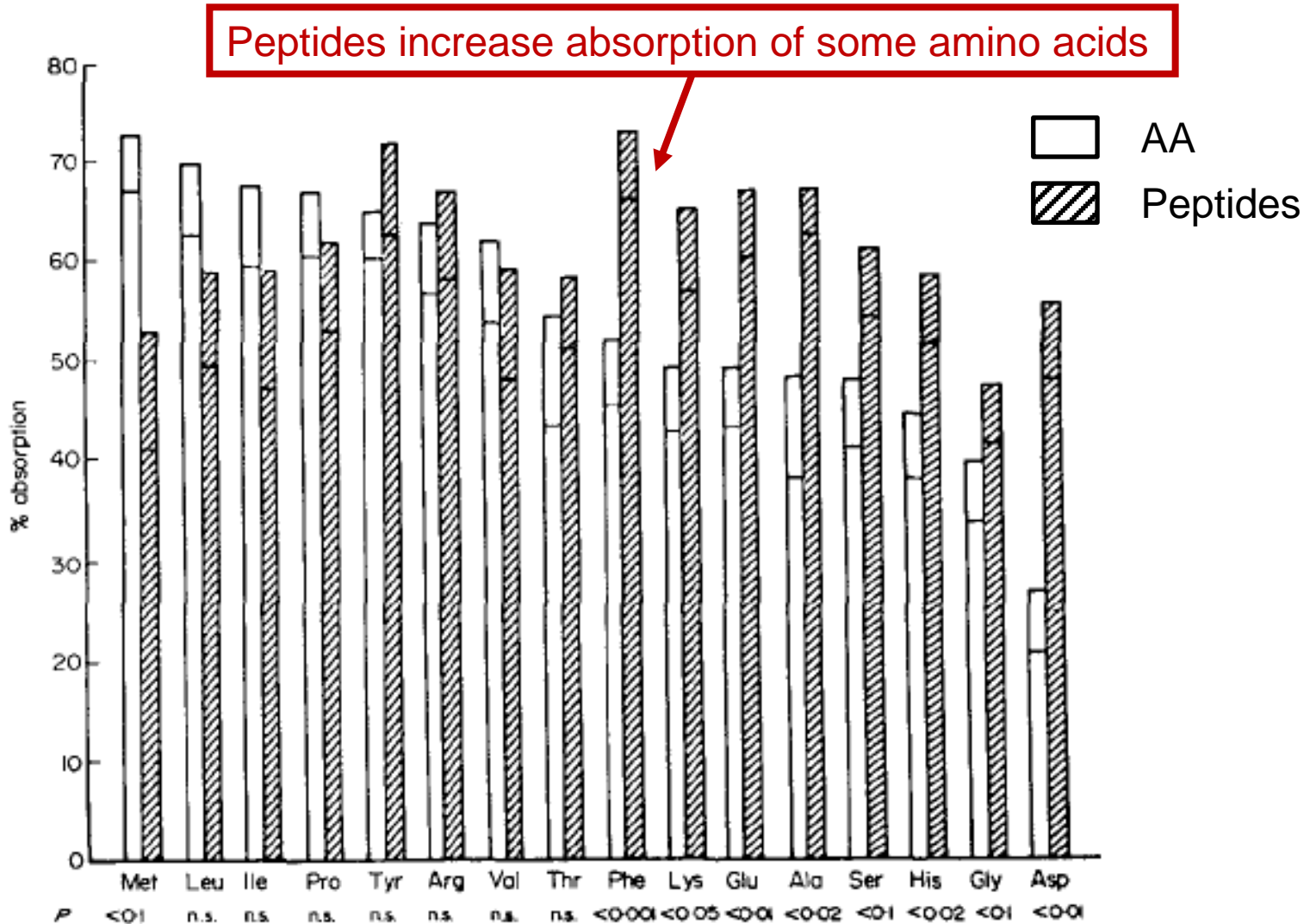


It is a case study in collaborative work



Kinetic advantage of peptides

Silk et al. *J.Parent.Ent.Nutr.* 4 (6):548-553, 1980



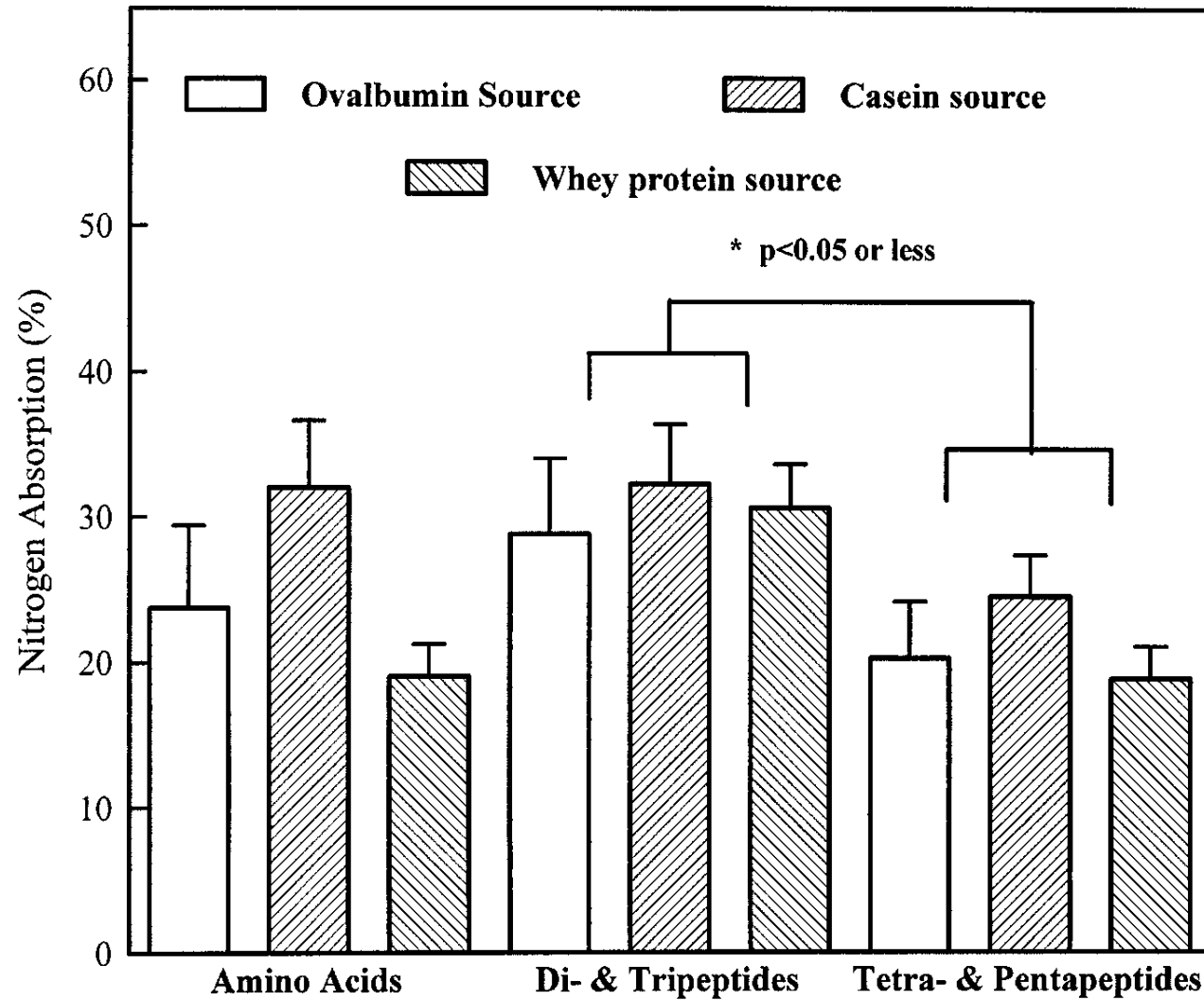
We were approached by a French company which had developed a technology for making hydrolysates which contained mainly di- and tripeptides

J. Chataud, S. Desreumaux, and T. Cartwright. Procédé de fabrication d'un hydrolysate enzymatique de proteines riche en di- et tri-peptides, utilisable notamment en nutrition artificielle et en dietetique (Process for the manufacture of an enzymatic protein hydrolysate rich in dipeptides and tripeptides, which can be used especially in artificial nutrition and dietetics. French Patent Application:86 17516, 1986. 12-15-1986.

The methodology for assessing peptide chain-length profile was sound

Sequencing +





Grimble et al 1987, 1988, 1994

A partial hydrolysate of food protein

With a huge range of properties

Solubility – **more soluble than the parent protein**

Surfactant – **shampoos**

Antioxidants – **great chelators**



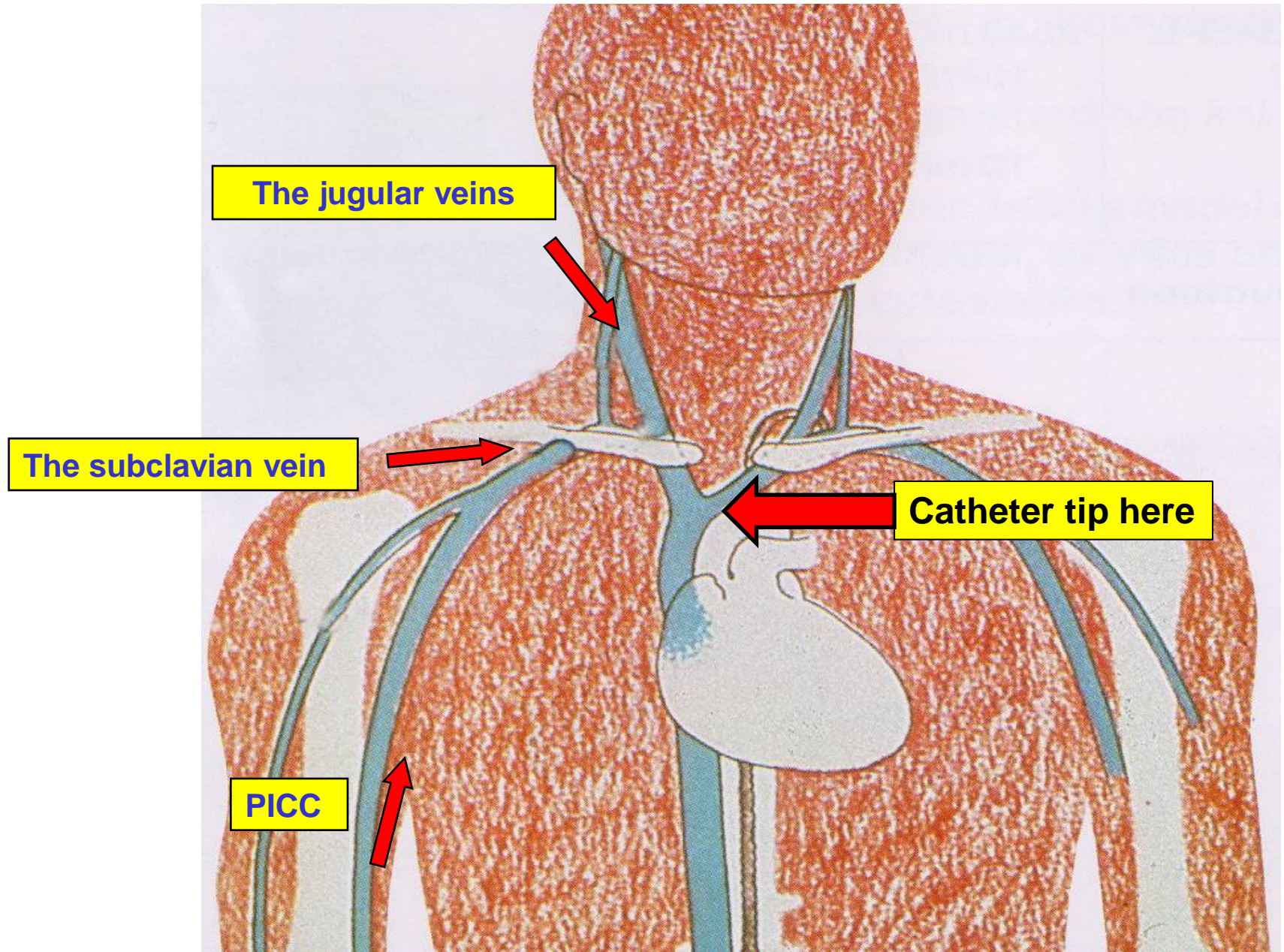
A partial hydrolysate of food protein

With a huge range of properties

A complex mix of peptides of varying size and sequence

.....an almost irresistible challenge to the bio-analyst!







G. K. Grimble, J. J. Payne-James, C. J. de Gara, S. K. Rana, J. Doherty, and D. B. A. Silk. Nutritional Support - UK 1988: Survey results. *Clin.Nutr.* 8 (Suppl):92, 1989. (Abstract)

J. J. Payne-James, C. J. de Gara, G. K. Grimble, M. J. Bray, S. K. Rana, S. Kapadia, and D. B. Silk. Artificial nutrition support in hospitals in the United Kingdom - 1991: Second national survey. *Clin.Nutr.* 11 (4):187-192, 1992.

J. J. Payne-James, C. J. de Gara, G. K. Grimble, and D. B. Silk. Artificial nutrition support in hospitals in the United Kingdom - 1994: Third national survey. *Clin.Nutr.* 14 (6):329-335, 1995.

80% of TPN courses <7 days

Could these courses be given peripherally?

What if we put TPN into a peripheral vein?



Avoids main source of complications

Easy to administer

Modern intravenous amino acid solutions

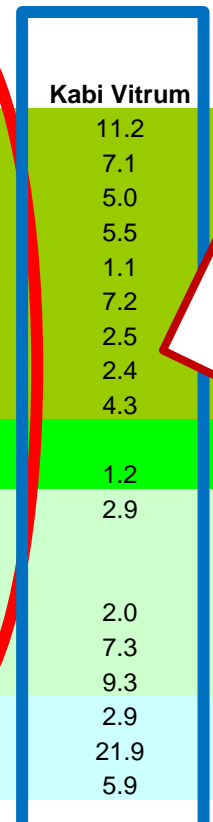


Solution	Moriamin Forte VuJ-N	VuJ-N Howe et al 1946 Original i.v. amino acid solution	Aminosyn II 8.5%	Synthamin 8.5%	Travasol 10%	Aminoplasma 10%	FreAmine III 10%	Aminosyn 8.5%	Clinimix /Clinimix E
Application	Supplement	Maintenance	Maintenance	Maintenance	Maintenance	Maintenance	Maintenance	Stress	Stress
Manufacturer	Moriamin	Hospira	Baxter	Baxter	B Braun	B Braun	Hospira	Baxter	
L-Leucine	21.9	19.5	10.4	7.4	7.4	8.9	9.4	7.3	7.4
L-Ileucine	7.1	8.7	6.9	6.1	6.1	5.1	7.1	9.7	6.1
L-Valine	8.0	6.8	4.3	5.9	5.9	4.8	6.8	8.1	5.9
L-Phenylalanine	6.0	9.7	3.1	5.7	5.7	5.1	5.8	4.6	5.7
L-Tryptophan	6.0	2.0	1.7	1.8	1.8	1.8	1.5	1.8	1.8
L-Lysine	24.0	11.0	7.8	4.7	4.7	5.6	7.5	5.3	4.7
L-Histidine		4.5	3.1	4.9	4.9	5.2	2.9	3.1	4.9
L-Methionine	22.0	7.5	1.8	4.0	4.0	3.8	5.5	4.1	4.0
L-Threonine	5.0	10.2	4.2	4.2	4.2	4.1	4.1	5.5	4.2
L-Cysteine						0.5	0.2		
L-Tyrosine			2.3	0.4	0.4	1.3	0.5	0.4	
L-Arginine		8.9	10.6	11.6	11.6	9.2	9.8	10.2	11.6
L-Asparagine						3.3			
L-Glutamine									
Glycine		11.2	5.2	10.4	10.4	7.9	14.4	13.2	10.4
L-Serine			5.5	5.1	5.1	2.4	6.1	4.4	5.1
L-Proline			7.5	6.9	6.9	8.9	11.6	9.0	6.9
L-Alanine			10.4	20.9	20.9	13.7	7.3	13.2	20.9
L-Glutamic acid			7.7			4.6			
L-Aspartic acid			7.3			1.3			
L-Ornithine						2.5			
Taurine									
Total Free AA (%)	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0
E/N Ratio		3.98	0.77	0.81	0.81	0.84	1.03	0.98	0.81
BCAA/Aromatic Leu+Ile + Val (%)	6.18	3.61	4.00	3.18	3.18	2.94	4.04	4.95	3.18
Conditionally essential (%)	37.0	35.1	21.6	19.3	19.3	18.8	23.3	25.2	19.3
essential (%)	0.0	20.1	31.2	34.4	34.4	33.5	42.0	37.3	34.4

The first intravenous amino acid solutions

Solution	Vuj i.v. amino acid solution	VujN i.v. amino acid solution	Aminosol i.v. protein hydrolysate solutions	Moriamin S (Vuj-N)	ES Polytamin (FAO)	Klinitiamin (Plasma)	Moripron	Ispol FAO/WHO	Proteamin FAO/WHO	Trophysan
Application										
Manufacturer			Kabi Vitrum	Moriamin	Daigo-eiyo Co.	Eisai Inc	Roussel Morishita	Daigo	Tanabe Pharma Co.	Baxter
L-Leucine	16.0	19.5	11.2	15.1	11.8	7.1	12.6	10.3	10.0	5.3
L-Ileucine	11.2	8.7	7.1		10.4	6.8	5.7	7.4	5.3	3.3
L-Valine	14.5	6.8	5.0		10.4	7.1	4.5	7.6	6.1	4.5
L-Phenylalanine	7.2	9.7	5.5			7.1	9.4	11.2	8.6	4.5
L-Tryptophan	1.9	2.0	1.1			1.6	1.3	1.9	1.6	2.0
L-Lysine	10.2	11.0	7.2			2.6	8.9	7.2	6.9	8.2
L-Histidine	4.2	4.5	2.5				6.1	3.9	4.6	
L-Methionine	6.3	7.5	2.4				3.5	4.7	3.8	5.4
L-Threonine	11.2	10.2	4.3				6.6	5.2	4.4	3.3
L-Cysteine								0.2	0.2	
L-Tyrosine			1.2				0.4	0.5	0.5	
L-Arginine	6.9	8.9	2.9	8.1	9.0		8.0	8.7	10.8	2.4
L-Asparagine										
L-Glutamine										
Glycine	10.4	11.2	2.0	12.3	16.2	8.5	10.8	16.0	13.8	61.1
L-Serine			7.3			5.4	2.2	2.1	4.1	
L-Proline			9.3			5.2	3.3	2.1	9.4	
L-Alanine			2.9			5.4	6.3	4.2	7.2	
L-Glutamic acid			21.9			9.0	6.6	1.6	0.9	
L-Aspartic acid			5.9			6.6	3.8	5.2	1.8	
Total Free AA (%)	100.0	100.0	99.7	100.0	100.0	100.0	100.0	100.0	100.0	100.0
E/N Ratio	4.79	3.98	0.87	3.90	2.98	1.21	1.42	1.46	1.05	0.57
BCAA/Aromatic	5.81	3.61	3.49	2.75	4.70	2.90	2.33	2.15	2.35	2.89
Leu+Ile + Val (%)	41.7	35.1	23.4	29.4	32.6	21.0	22.8	25.2	21.3	13.1
Conditionally essential (%)	17.3	20.1	22.7	20.4	25.1	24.2	24.7	29.6	38.8	63.6

Cost?



Dipeptides in TPN were becoming fashionable

Peripheral parenteral nutrition was feasible

Advances in protein hydrolysate biotechnology

Measurement methods had improved

Was there!

**LABORATOIRE
ROGER BELLON**

KABI

Was there



Was there

Reduce contribution from major osmotic component

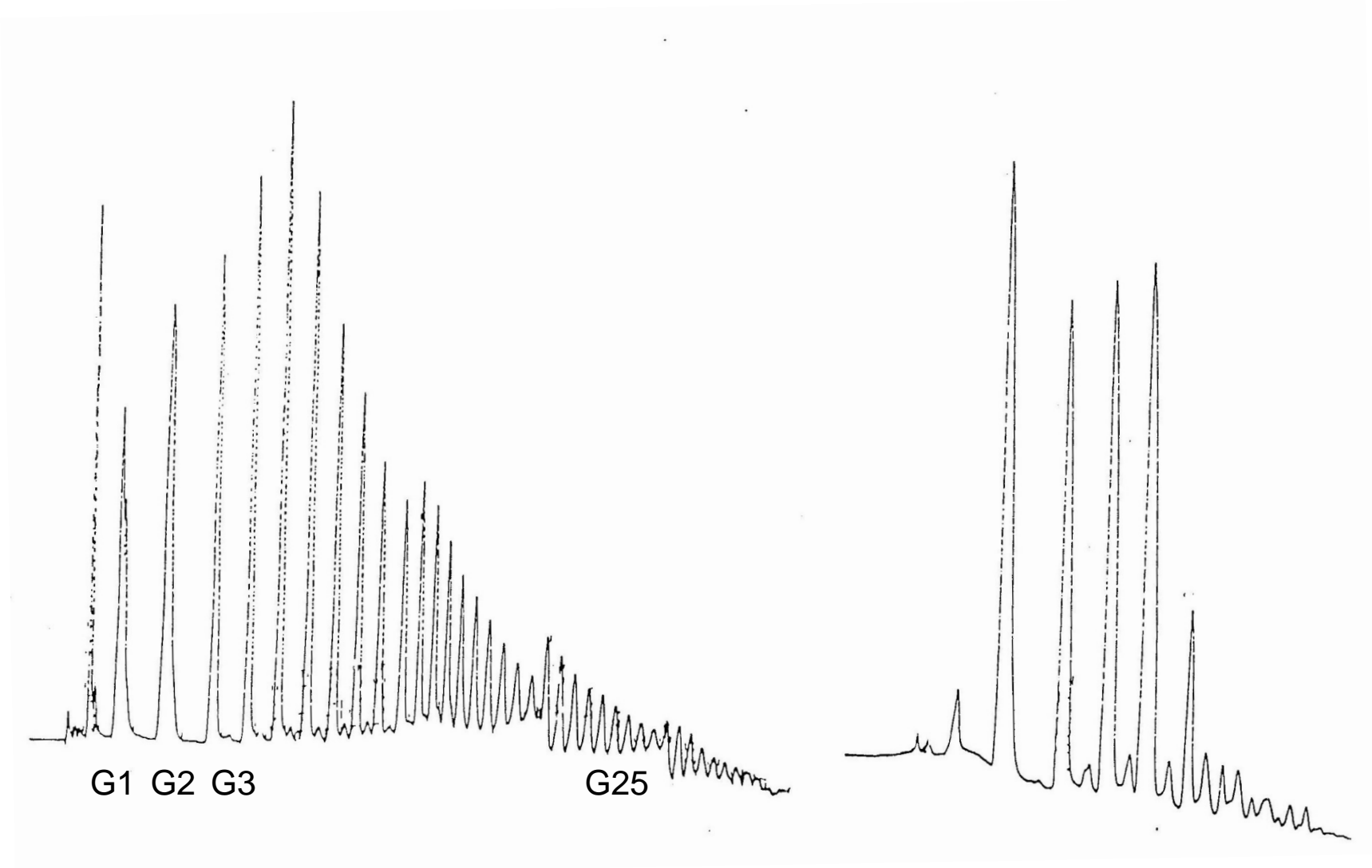
Reduce contribution from 2nd major osmotic component

Use oligomeric substrates

Use topical vasodilation



Glucose – main contributor to osmolality



Characterising protein hydrolysates

new method for α -NH₂

new Cu(II) method for distribution of chain-length

new method for sequencing hydrolysate

GC/HPLC-MS for identifying peptides

Characterising glucose oligomers

Ion-exchange HPLC

Producing the stuff



In a form suitable for infusion into humans

- TPN given to healthy volunteers – hydrolysate versus amino acids
- i.v. glucose given to healthy volunteers – glucose versus glucose oligomers

	Excretion during monomer infusion (%)	Excretion during oligomer infusion (%)
Amino acids	4.7	12.3
Glucose	0.17 ± 0.07	6.43 ± 0.83

SMART 1 and SMART 2 Awards to Helix Biotechnology

Identification of single enzymes which could liberate dipeptides and tripeptides

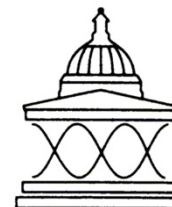
Technical success – commercial failure, but was it wasted?

EM 10682

PCT
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International Bureau

INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : C12N 9/52, I/20, C12P 21/06, A23J 3/00, A61K 38/01 // (C12N I/20, C12R 1:01)	A1	(11) International Publication Number: WO 97/23605
		(43) International Publication Date: 3 July 1997 (03.07.97)
(21) International Application Number: PCT/GB96/03192		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG).
(22) International Filing Date: 20 December 1996 (20.12.96)		Published <i>With international search report.</i> <i>Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i>
(30) Priority Data: 9526375.2 22 December 1995 (22.12.95) GB 9600521.0 11 January 1996 (11.01.96) GB		
(71) Applicant (for all designated States except US): HELIX BIOTECHNOLOGY LTD. [GB/GB]; 182 Gloucester Place, London NW1 6DS (GB).		
(72) Inventors; and (75) Inventors/Applicants (for US only): ANDERSON, Jazen, Kingsley [AU/GB]; Helix Biotechnology Ltd., Darwin Building, Gower Street, London WC1E 6BT (GB). GRIM- BLE, George, Kenneth [GB/GB]; Helix Biotechnology Ltd., Darwin Building, Gower Street, London WC1E 6BT (GB). COWAN, Donald, Arthur [NZ/GB]; Helix Biotechnology Ltd., Darwin Building, Gower Street, London WC1E 6BT (GB).		
(74) Agents: SHEARD, Andrew, Gregory et al.; Kilburn & Strode, 30 John Street, London WC1N 2DD (GB).		
(54) Title: THERMOSTABLE PROTEOLYTIC ENZYME FROM THERMOACTINOMYCES THALPOPHILUS THM1		
(57) Abstract A thermostable proteolytic enzyme which is producible by <i>Thermoactinomyces thalophilus</i> THM1 (NCIMB 40778) and which (a) has a pH optimum of about 8; (b) has a temperature optimum of about 70 °C; (c) is substantially inhibited by 1 mM phenylmethylsulphonyl fluoride but substantially not inhibited by 10 mM dimethylsulphoxide, dithiothreitol or β-mercaptoethanol; (d) is at least partially dependent on the presence of calcium for its thermostability; and (e) is thermostable at 50 °C for at least 6 hours without substantial loss of activity. is useful in the preparation of protein hydrolysates for nutritional and clinical use.		



Helix Biotechnology

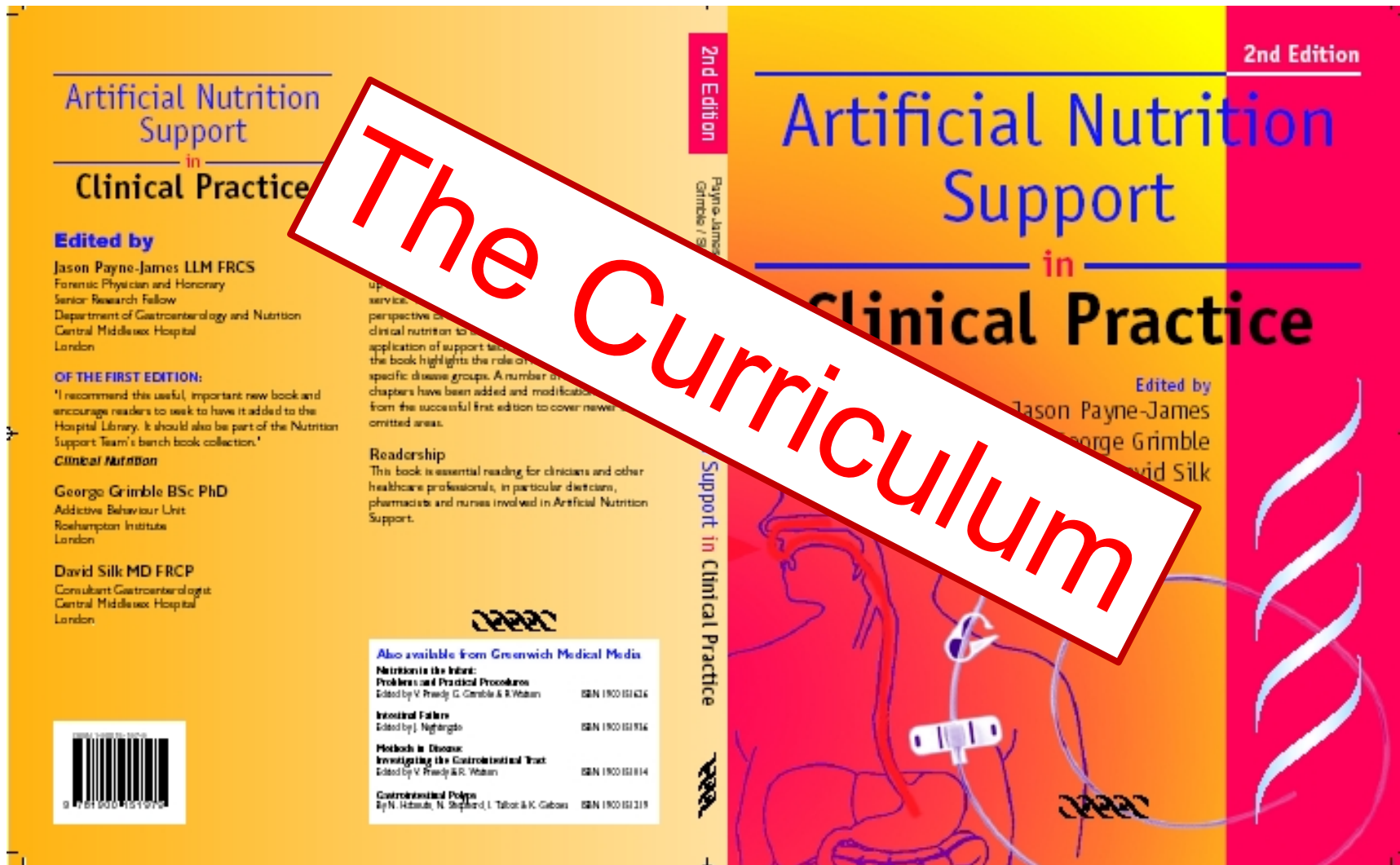


The Academic Stool

Concept – courtesy Dr Nigel Reeve*



* Hedgehogs. (1994) Nigel Reeve, T. & A.D. Poyser.



First MSc in Clinical Nutrition to be established in Europe





People losing or gaining weight and they can't help it

MSc in Clinical and Public Nutrition

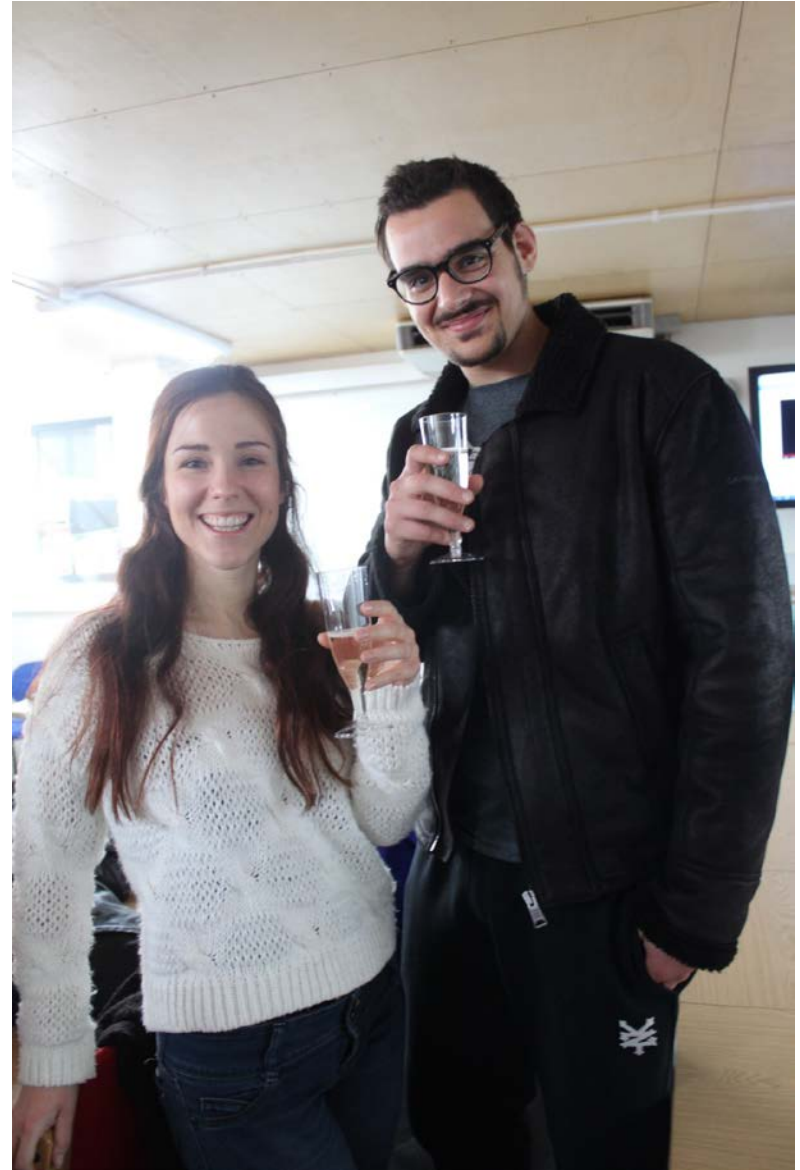




*Putting patients at the centre
of good nutritional care*



MSc in Eating Disorders and Clinical Nutrition



There is no “Nutrition Department” at UCL

Course Tutors are subject experts

High lecture content – **120 lecturers in total**

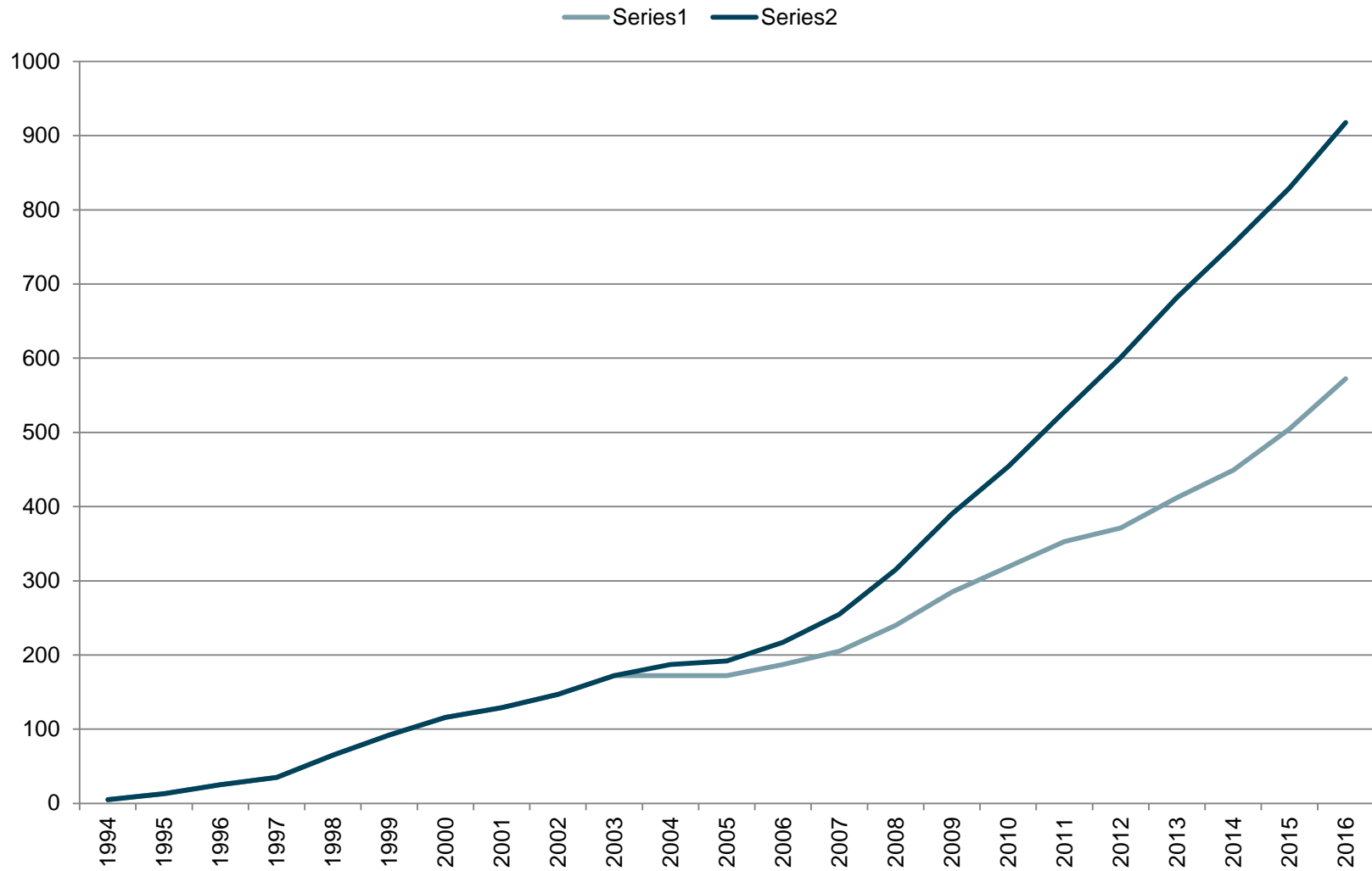
“Joined at the hip” – share 6 modules

Teaching on 2 days/week only

Highly efficient structure - home part-time students can attend

Most projects take place outside the Division of Medicine (£1,000 each)

Clinical Nutrition MSc programmes



PREV



- *“The Patient’s Journey”*
- *“Needs must”* for research projects
- Media involvement





“Experimenters are the shock troops of science”

Max Planck

THE EFFECT OF A FRESH FRUIT AND VEGETABLE DELIVERY ON THE HEALTH AND INDEPENDENCE OF SENIORS

Miryem Salah¹

Moisson Montréal, Canada

George Grimble²

University College London, (UCL), UK





DR GIO MILETTO,
LUCY JONES, DR SHAW SOMERS





2012

The Food Hospital Fibre Challenge app for iPhone and Android devices.

It encouraged viewers to increase the amount of fibre in their diet for 21 days (+5g/day, +10g/day).

Participants recorded

- Bowel movements
- Stool type using the Bristol Stool Form Scale.
- Wellbeing

Downloaded the app	Reported results at 1 week	Reported results at 3 weeks
46,279	5,444	3,261

Difference between those who responded to interim but not final and those who responded both interim and final

Q2. How would you define the change in your bowel habits?					
	Interim only		Interim+final		
	N	%	N	%	TOTAL
Worsened	58	2.2	26	1.0	84
Slightly worse	131	5.1	94	3.6	225
Neutral	768	29.6	666	25.4	1434
Slightly better	1282	49.4	1315	50.1	2597
Much better	356	13.7	526	20.0	882
p=<0.001		63.1%		70.1%	

Difference between those who responded to interim but not final and those who responded both interim and final

Q3. How would you define the change in your general health?					
	Interim only		Interim+final		
	N	%	N	%	TOTAL
Worsened	39	1.5	15	0.6	54
Slightly worse	103	4.0	80	3.0	183
Neutral	1587	61.2	2543	58.7	4130
Slightly better	724	27.9	805	30.6	1529
Much better	141	5.4	185	7.0	326
		33.3%		37.6%	
p=<0.001					

Was this a nutritional effect?

Can Fruits and Vegetables improve well-being in clients attending Foodbanks?

Who uses London Foodbanks and why do they attend?

How do clients cope with food insecurity and its impact on their dietary quality and health?



How Foodbanks work in 2016

Food is donated



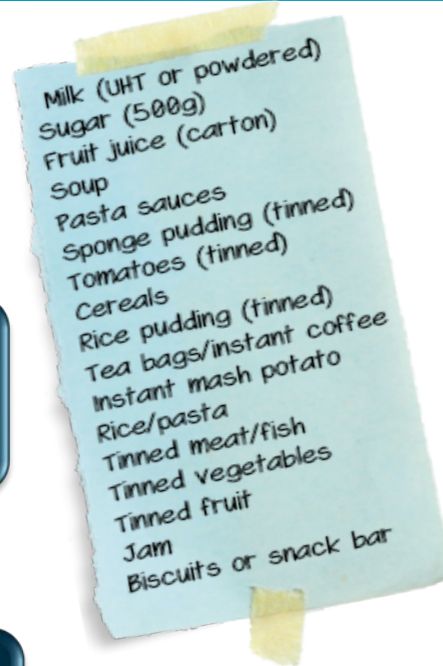
Food is sorted and stored in local distribution centres



Frontline care professionals identify people in need



Clients can receive 3 days worth food parcels (up to 3 vouchers per year)



Foodbank is run by the **Trussell Trust** charity for people in food crisis

1,109,309 people received food parcels

424 distribution centres in the UK

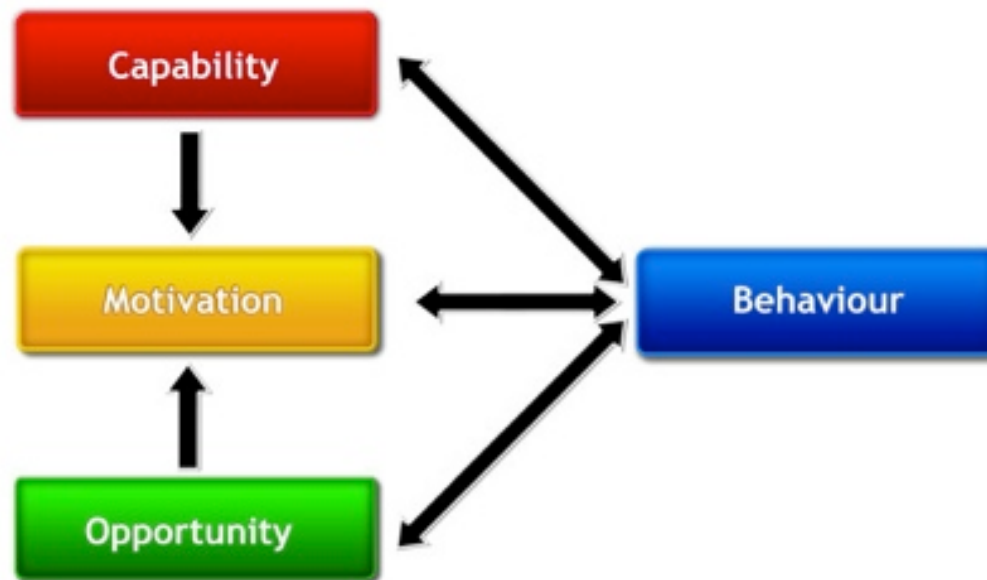
Design: Qualitative - Semi-structured interviews

Participants: 18 Foodbank clients from 10 London centres. Opportunistically recruited

- **Materials**

- Demographic questionnaire
- 6-Item USDA Food Security Module²

- **Theoretical framework: COM-B^{3,4}**



2. Blumberg SJ, et al. (1999)

3. Cane J, et al. (2012)

4. Michie et al. (2011)

Lack of food

*“It has been to the state when I am **suicidal** you know, I can’t do this, I won’t do it to the children, but, it got to the stage where, I am **no value**, you know, I feel **worthless**, makes you feel absolutely **worthless**...”*

(P10, Male, 44 years old with 4 children)

Embarrassed and degraded

*“It is a.. a **shame** by the **stigma of the Foodbank** is for person that couldn't help themselves .. yeah.. that is the way how I am feeling.. but as a family or a Group.. yeah.. it is to feed my family and my children.”*

(P3, Male, 48 years old with 5 children)

Poor quality of food

“I ate fruit and vegetables everyday when I was working. Normally I have chips once a week, once every fortnight, but when you are not work [ing] you tend to have them every day. [...] I have to go to Iceland and spend £10 [...] I have sausage and chips every day for 2-weeks which is not good for you, but it is cheaper”

(P16, Male, 54 years old, single)

Potentially harmful strategies

Skipping meals

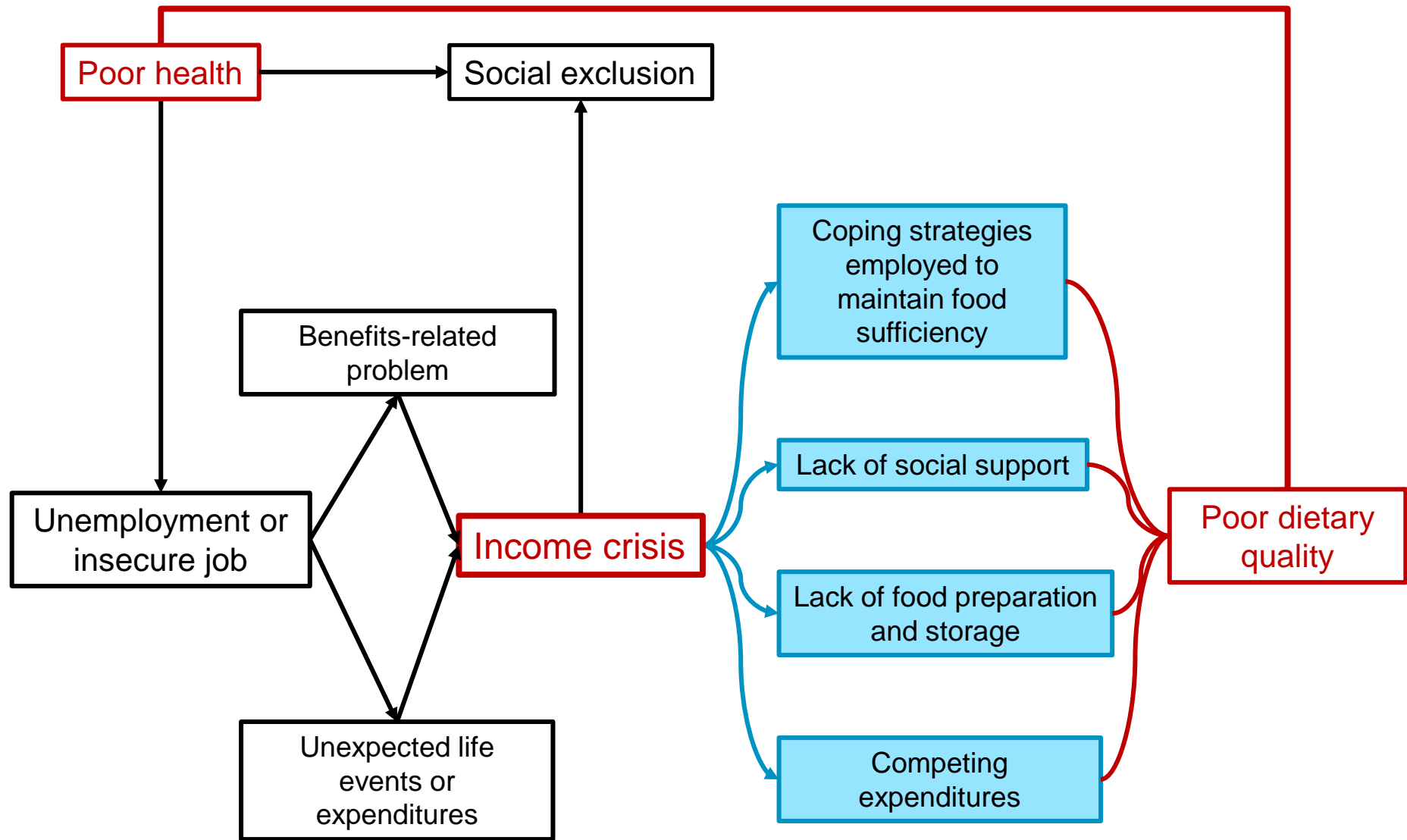
I am supposed to eat every 4 hours, and I've gone 3 days without eating but I am coping with it, and get on with it.

(P10, Male, 44 years old with 4 children)

Reducing other expenditures – ‘Heat or Eat’ trade-off

“I cut down the heating, (....) we stayed in the dark most of the time”

(P12, Female, 45 years old with 3 children)



A study comparing clients of Foodbanks and Neighbourhood Advice Centres

Brixton, West Norwood,
Wandsworth, and
Vauxhall foodbanks

Brixton Advice Centre,
Wandsworth Citizen's Advice
Bureau, Islington Law Centre

Dietary quality

An 18-page structured questionnaire was developed to assess the dietary quality of clients using a 20-item food frequency questionnaire (FFQ)

Health and lifestyle

ONS 4-item wellbeing measure

Hospital anxiety and depression scale

General self-rated health (GSRH) scale

Multi-dimensional scale of perceived social support

USDA 10-item Food Insecurity Scale

Access to cooking and storage facilities



Demographics of study participants

Demographic	FB (n=272)	AC (n=245)	P Value	LIDNS (n=3728)	P Value inc. LIDNS
Age in years (mean (SD))	42.5 (11.1)	44.8 (13.7)	P=0.05	40.6 (24.7)	P<0.05
Gender	n (%)	n (%)		n (%)	
Male	121 (44.5)	103 (42.0)	P=0.60	1384 (37.1)	P<0.05
Female	151 (55.5)	142 (58.0)		2345 (62.9)	
Ethnicity	n (%)	n (%)		n (%)	
Black	107 (39.3)	110 (44.9)	P=0.21	111 (3.0)	P<0.001
White	128 (47.1)	93 (38.0)		3383 (90.7)	
Asian	14 (5.1)	16 (6.5)		140 (3.8)	
Mixed/Other	23 (8.5)	26 (10.6)		95 (2.5)	
Marital Status	n (%)	n (%)		n (%)	
Married	21 (7.7)	31 (12.7)	P=0.07	698 (18.7)	P<0.001
Cohabiting	26 (9.6)	17 (6.9)		219 (5.9)	
Single	173 (63.6)	137 (55.9)		1643 (44.1)	
Widowed, separated or divorced	51 (18.8)	59 (24.1)		1169 (31.3)	
Unemployed (%)	238 (88.1)	136 (55.5)	P<0.001	2454 (69.6)	P<0.001
Accommodation Status	n (%)	n (%)			
Own outright or with mortgage	3 (1.1)	11 (4.5)	P<0.01	-	-
Private rent	33 (12.1)	44 (18)			
Local authority / housing association	170 (62.5)	148 (60.4)			
Living with family or friends	20 (7.4)	24 (9.8)			
Homeless / temporary accommodation	44 (16.2)	17 (6.9)			

USDA Household Food Security Module

Food Score	FB	AC	P Value	LIDNS	P Value including LIDNS
Total HFSM score (mean, SD)	7.6 (2.7)	4.0 (3.6)	P<0.001	1.9 (2.7)	P<0.001
Fruit g/day (mean, SD)	45.9 (75.0)	92.7 (104.7)	P<0.001	57.5 (84.8)	P<0.001
Vegetables g/day (mean, SD)	95.4 (135.6)	149.0 (133.0)	P<0.001	97.9 (80.7)	P<0.001
Oily fish g/day (mean, SD)	13.4 (17.2)	20.1 (21.9)	P<0.001	6.7 (19.7)	P<0.001
Fat g/day (mean, SD)	112.9 (139.1)	90.8 (76.0)	P<0.05	68.6 (30.0)	P<0.001
NMES g/day (mean, SD)	68.5 (68.5)	64.1 (53.0)	P=0.42	67.1 (48.3)	P=0.60

Graduate students are the shock troops - for pilot studies!

“Preoperative nutritional factors in enterocutaneous fistula patients as a predictor of morbidity” Sara Ajabnoor MSc 2013-14

“The effectiveness of Modified Ketogenic Diet Therapy in adults with drug resistant epilepsy following the initial 3 months trial” Danae Papangelis MSc 2015-16

Kulturkampf = Culture War

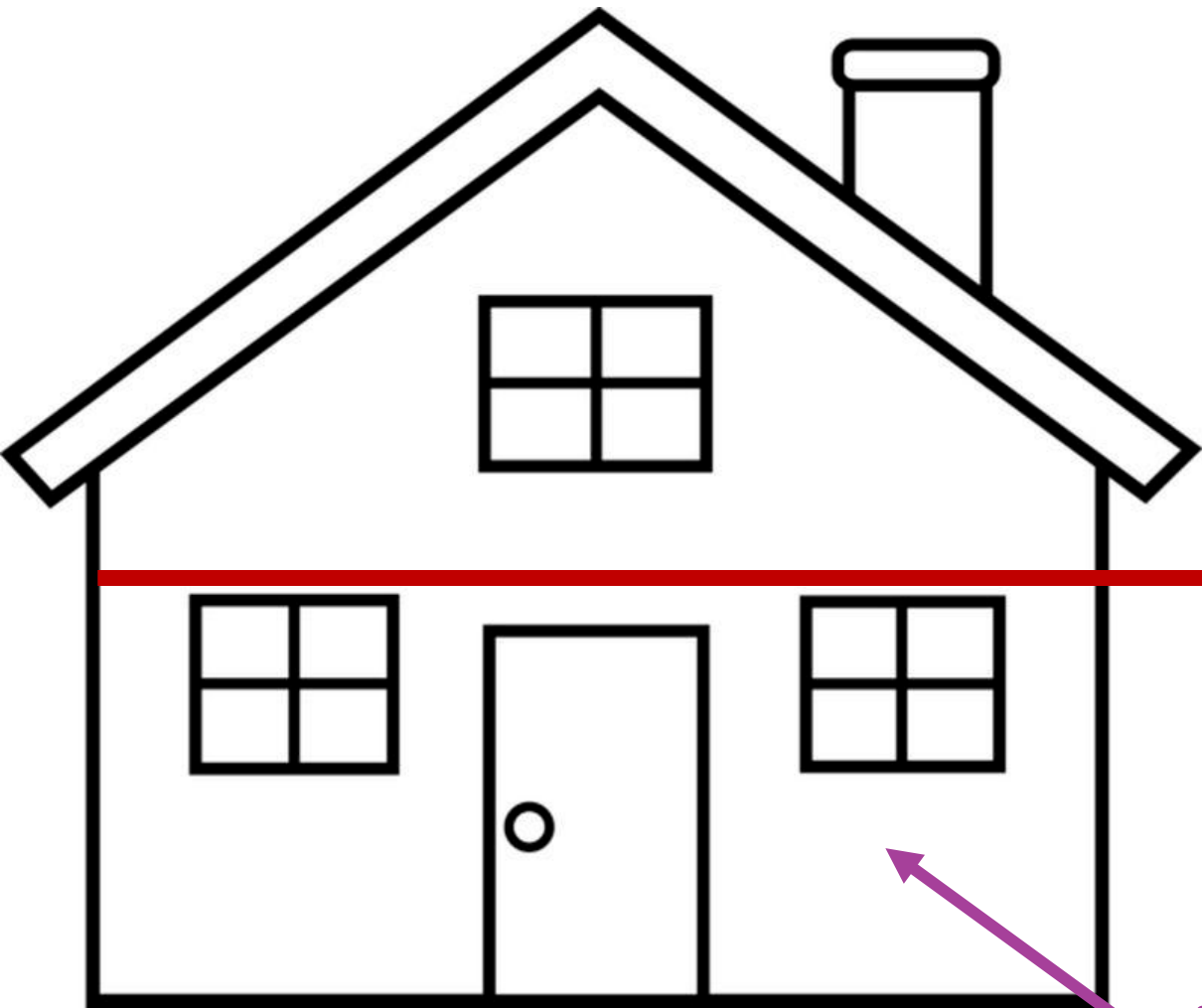
In the USA and the UK, *“The Culture Wars”* refers to a conflict between traditionalist or conservative values and progressive or liberal values.



Kulturkampf = Culture War

What are the claims of truth in our culture?

The materialist understanding of reality

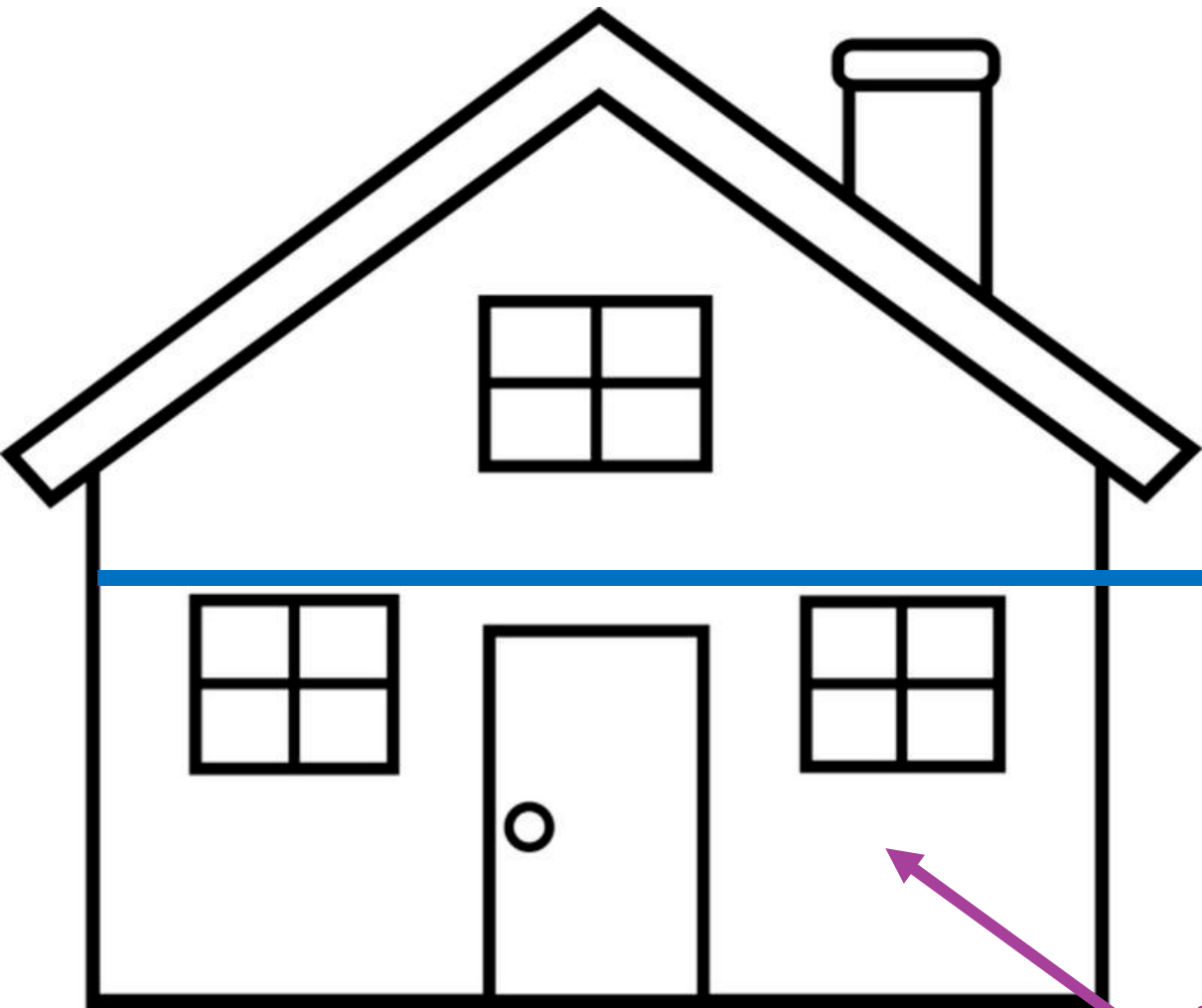


noncognitive stuff that gives life meaning, ultimately nonrational, deeply personal and incapable of being judged or assessed by third parties

cognitive stuff that counts as real knowledge: science, reason, data

Not my house

The theological understanding of reality



cognitive stuff such as: science, reason, data

truth that gives life meaning, ground of truth

My house

A comedian's understanding of reality



“I would like 2016 to be the year when people remembered that science is a method of investigation, and NOT a belief system”

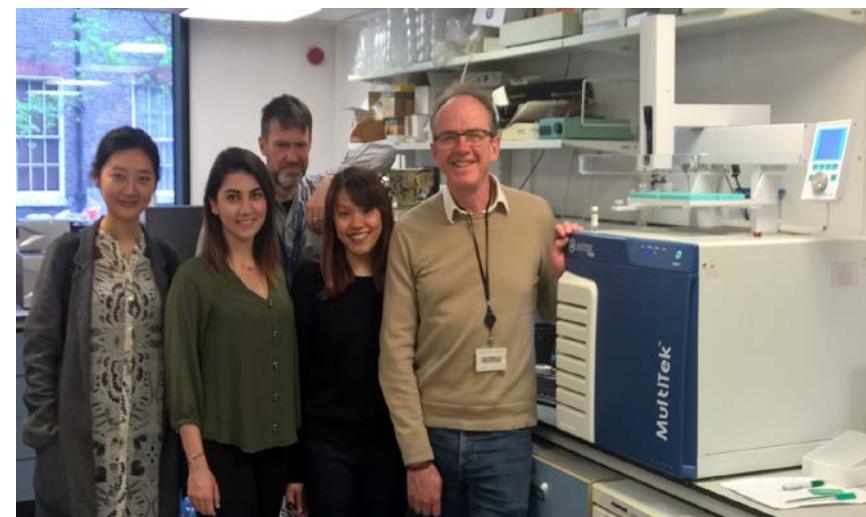
John Cleese

Know why you're doing what you're doing

Assessment of an Automated Chemiluminescence Nitrogen Analyzer for Routine Use in Clinical Nutrition

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Too many to cite, alas, but you know who you are!

Thank you for your attention

