

PROTEIN Recovery, repair & muscle growth



DID YOU KNOW

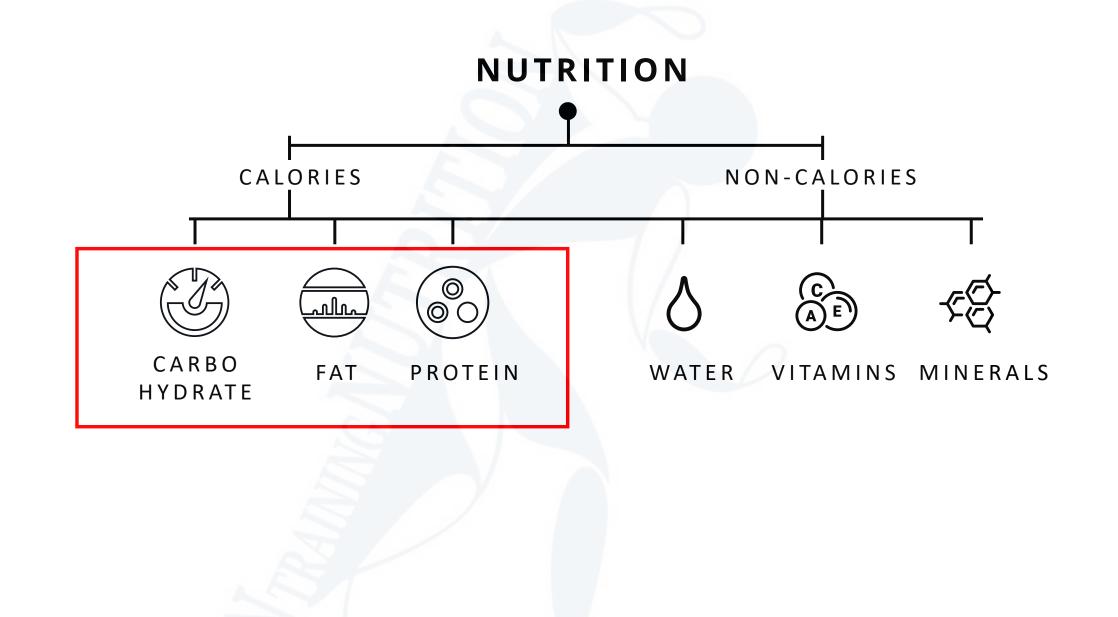


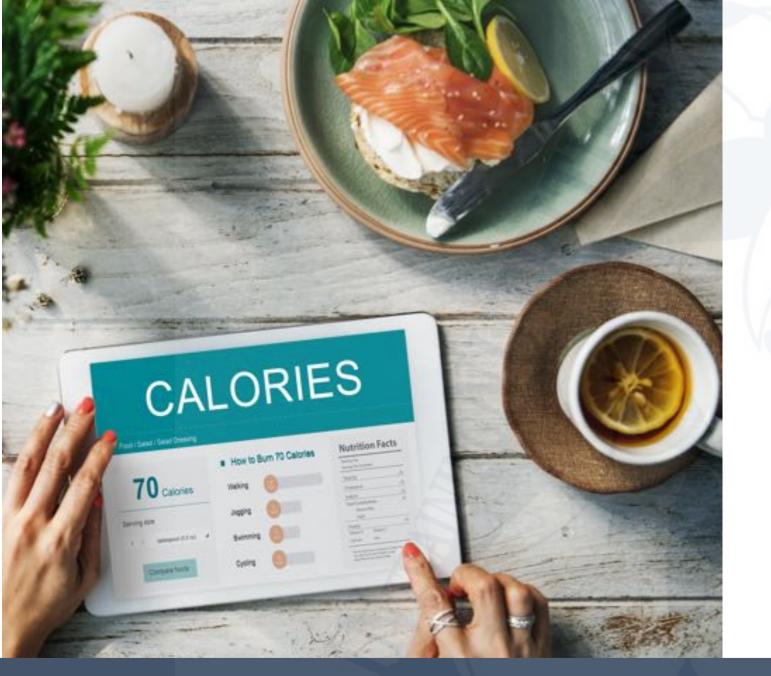
When it comes to protein and exercise, **more is not always better.**

There is a **false perception** that if you want to build muscle, you must simply eat more protein. Too much protein will just be used for fuel or stored as fat.

Muscle growth depends on **genetics**, **training and nutrition...**

(Mahan & Raymond, 2017)





(Mahan and Raymond, 2017)

ENERGY

MEASUREMENTS

kCal = Calorie

kJ = Kilojoule

Same as kilometres & miles **or**

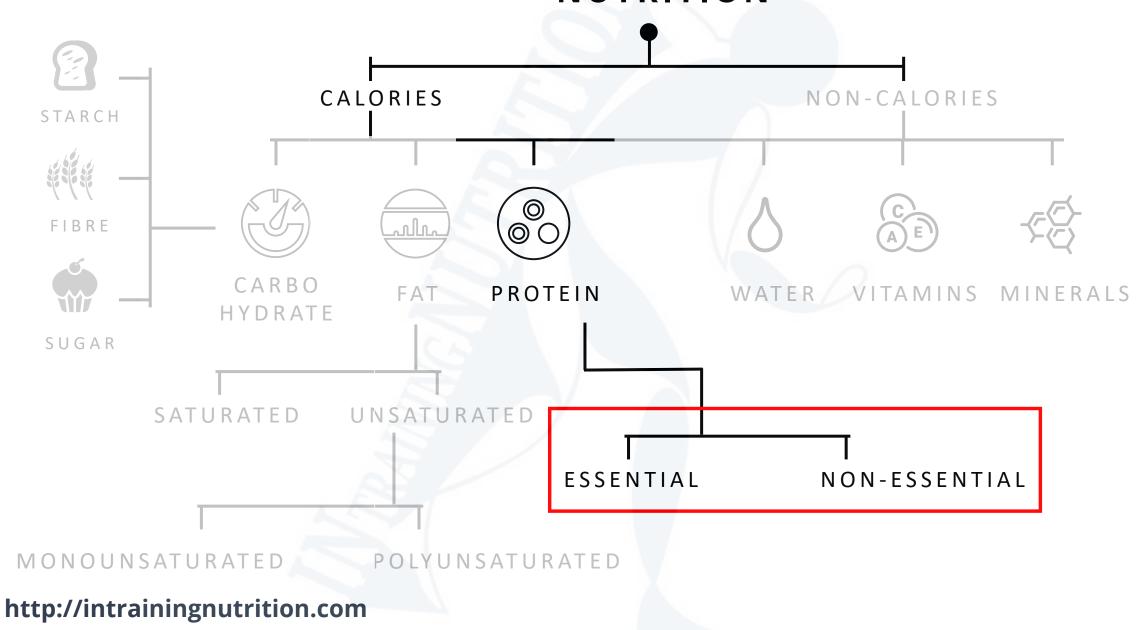
kilograms and pounds

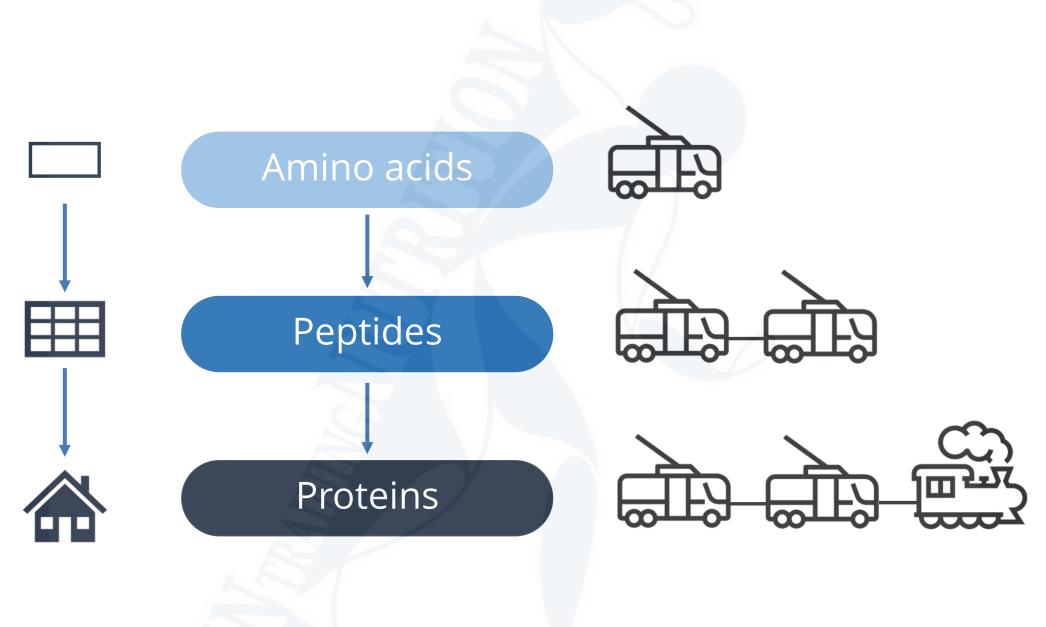
1 kCal = 4.18kJ

kCal to kJ (x 4.18)

kJ to kCal (/ 4.18)

NUTRITION





(Mahan and Raymond, 2017)

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Essential	Conditionally essential	Non-essential
1. Histidine	Arginine	Alanine
2. Isoleucine	Cysteine	Aspartic acid
3. Leucine	Glutamine	Asparagine
4. Lysine	Glycine	Glutamic acid
5. Methionine	Proline	Serine
6. Phenylalanine	Tyrosine	Selenocysteine
7. Threonine		Pyrrolysine
8. Tryptophan		
9. Valine		

(Mahan and Raymond, 2017)

TYPES OF PROTEIN FOODS



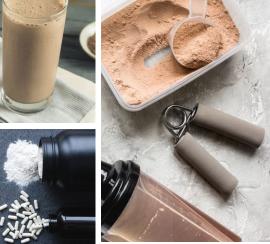
ANIMAL



PLANT



- HBV = High biological value
- Consists of all 9 amino acids



SUPPLEMENTS

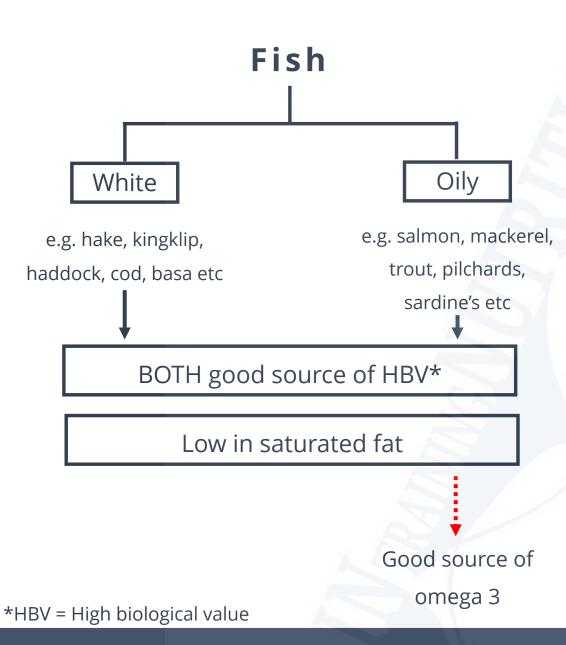
(Mahan & Raymond, 2017)

ANIMAL PROTEINS

- Meat, poultry & fish:
 - High biological value protein
- Eggs:
 - Previously demonised
- Dairy:
 - High in leucine











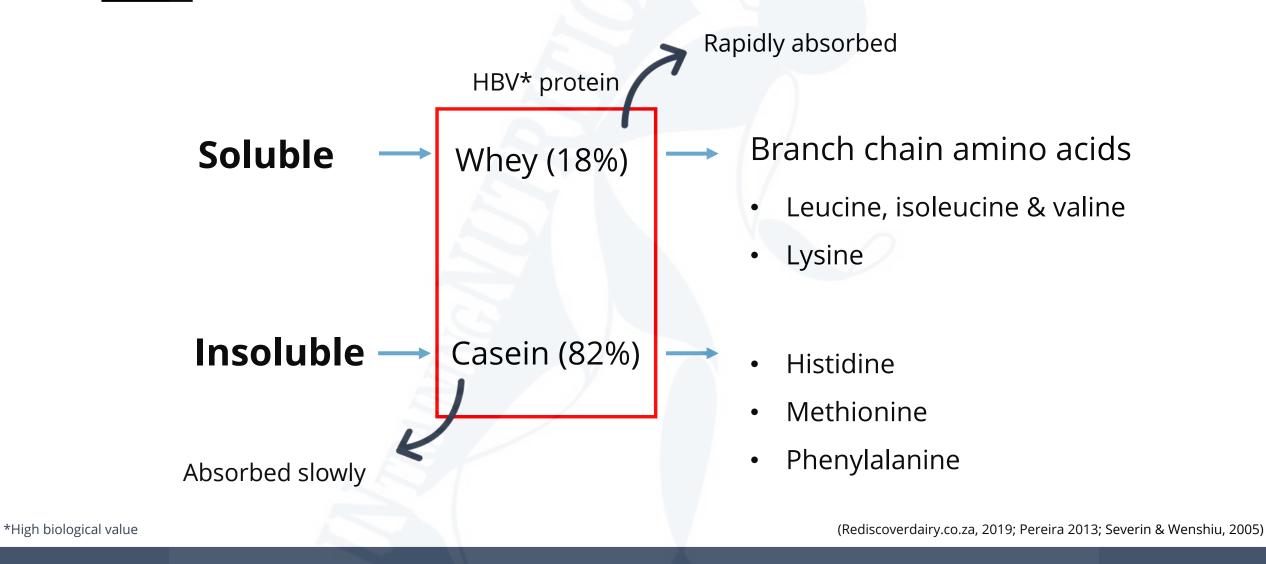
FISH & MERCURY

- Methylmercury toxicity
- Avoid:
 - Shark, swordfish, king mackerel, marlin,
 - escolar, orange roughy or tilefish
 - Albacore tuna
 - Dried fish from Asia
- Choose a variety of low mercury fish

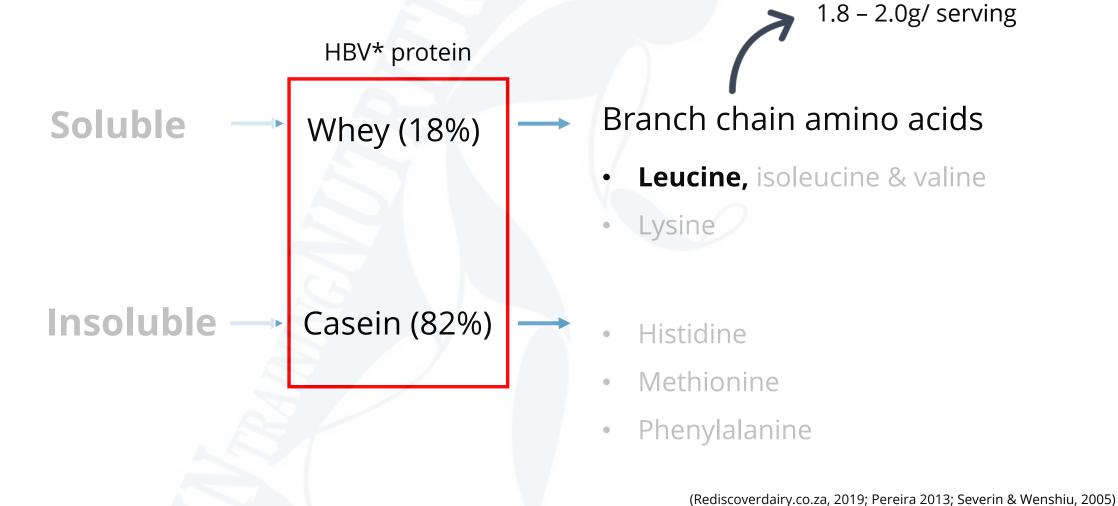
EGGS & CHOLESTEROL

- Avoidance = outdated recommendation
 - Limit to < 3 x per week & avoid the yolk
- Current recommendations:
 - 1 x per day (or 7 per week)
 - Consume the entire egg
 - Low in saturated fats

MILK PROTEIN COMPOSITION



MILK PROTEIN COMPOSITION



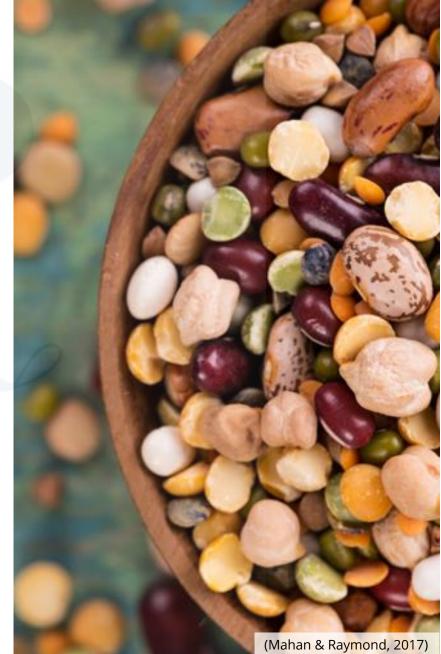
*High biological value

PLANT
PROTEINS

- Legumes:
 - Beans, lentils, chickpeas
- Soya beans:
 - Soya milk, tofu, tempeh
- Other:
 - Quinoa, seitan, mycoprotein







IS SOY

- Unfermented
 - Soya milk alternative, tofu & soya 'meat' replacements
- Fermented
 - Tempeh & miso
- Contains various quality nutrients
 - Protein, fibre, EFA, vitamins &

minerals

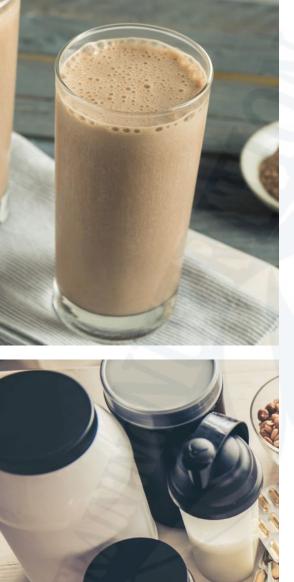


IS SOY

- Antinutrients
 - Impair absorption of certain minerals
 - (iron, zinc & calcium)
 - Well absorbed in a mixed diet
- Does not raise cancer risk
- Does not disrupt hormone levels







PROTEIN SUPPLEMENTS

- Different proteins have different amino acid complements, digestion and absorption rates
- Milk based:
 - Whey & casein
 - Higher leucine content
 - Good digestibility & absorption
- Plant based:
 - Hemp, pea, soya



PROTEIN SUPPLEMENTS

- Milk vs soy
 - Better for muscle gains
- Plant proteins (pea/ rice)
 - Higher intake may negate lower protein effects (approx. 30g protein)
 - Higher intake helps reach adequate leucine levels

(Burke & Deakin, 2011; Pennutrition, 2017)



PROTEIN SUPPLEMENTS

- Concentrate vs isolate
 - Concentrate = with some fat and CHO
 - Isolate = only protein
- Hydrolysed
 - Partially broken down-little benefit

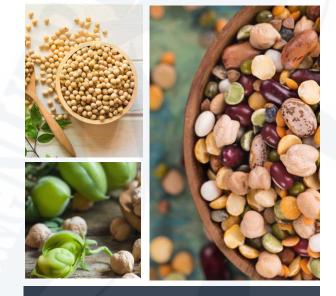
ENERGY IN PROTEIN FOODS

4kCal/g



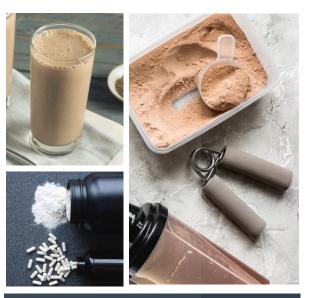
ANIMAL

4kCal/g



PLANT

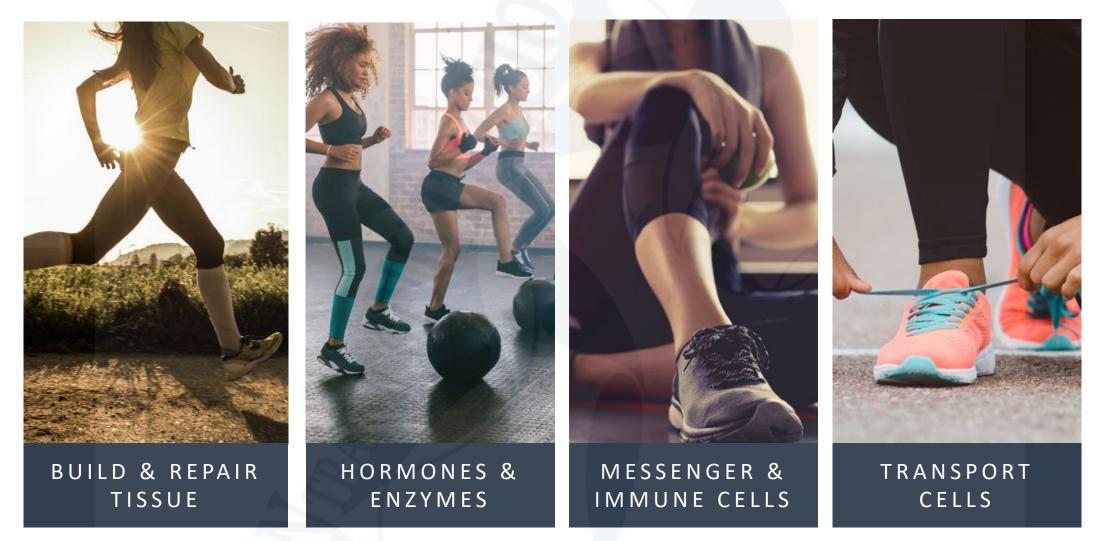
4kCal/g



SUPPLEMENTS

(Mahan & Raymond, 2017)

WHY IS PROTEIN IMPORTANT?



(Burke & Deakin, 2010)

DIET & protein turnover

- Diet obviously has an effect on protein metabolism
 - Starvation = clear net negative protein balance
 - Optimal levels
 - High intake = plateau



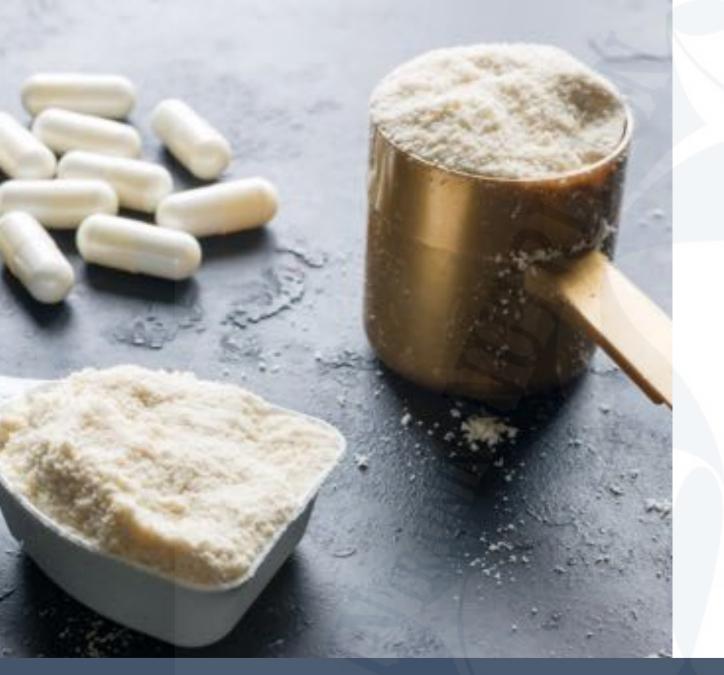




TOO MUCH PROTEIN

- Few side effects <2g/kg/d
- Unnecessary
- High cost (monetary)
- May compromise CHO intake
 - May affect ability to train & compete
- Used for energy

(Mahan & Raymond, 2017; Slater et al, 2011, Burke & Deakin, 2011)



TOO MUCH PROTEIN

Result in:

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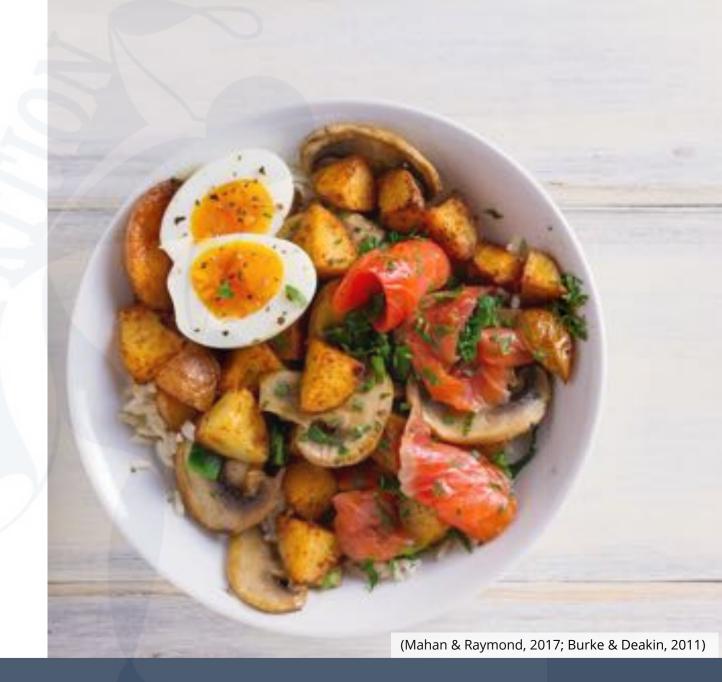
- Dehydration, hypercalciuria, weight gain & stress on the kidneys and liver
- Single amino acid supplements:
 - May interfere with the absorption of other

essential amino acids

- Amino acid supplements instead of food
 - May lead to deficiencies

OTHER FACTORS

- Ensure sufficient energy & CHO intake
- Inclusion of CHO with protein:
 - Protein sparing (CHO used for energy)
 - May have an impact on reducing breakdown
 - Increase post exercise glycogen synthesis



PROTEIN requirements

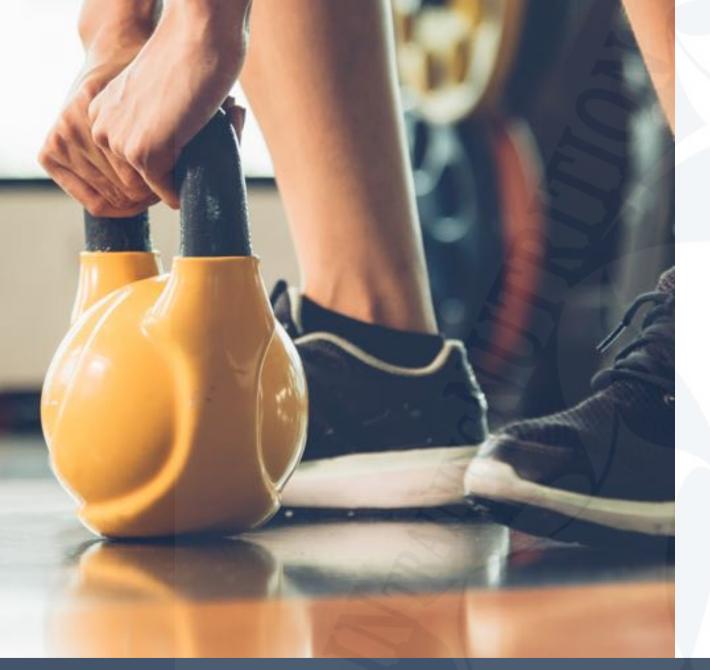
For EXERCISERS



- Timed according to training
 - Encourage post-workout recovery

- BOTTOM LINE:
 - 10 35% of total energy
 - 0.8 1g/kg/d

(Mahan & Raymond, 2017, Potgieter, 2013)



EXERCISER

- Weight: 65kg (BMI: 21.7kg.m2)
- Total energy: 25 35kCal/kg
- Protein: 0.8 1g/kg/d
- **Energy:** 25 35 x 65 = 1625 2275kCal/ d
- **Protein:** 0.8 1 x 65 = 52 65g/d

PROTEIN requirements

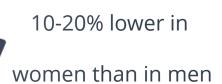
For ATHLETES

International Olympics Committee (IOC)



Endurance athletes

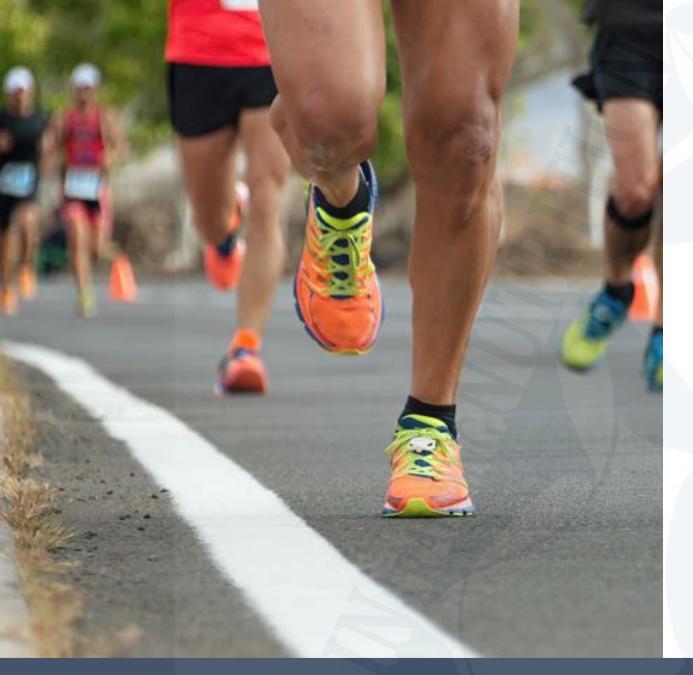
• 1.3 – 1.8g/kg/d



- Slightly higher requirements
- Endurance = increases leucine use

Resistance/ strength athletes

- 1.6 1.7g/kg/d
 - Higher range in competition season
 - Supports muscle protein synthesis
 - Reduced muscle breakdown
 - Repairs muscle damage



ENDURANCE EXERCISE

- Protein will be used as energy
 - If CHO and energy is insufficient
 - During high intensity workouts
- Experimental data suggests:
 - Protein intake post-workout
 - Augment gains in fitness
 - Untrained & new training schedule
- Branch chain amino acids (BCAA)
 - Leucine, isoleucine & valine (~Lysine)
 - Preferentially oxidised

⁽Pennutrition, 2017; Burke & Deakin, 2011)



RESISTANCE EXERCISE

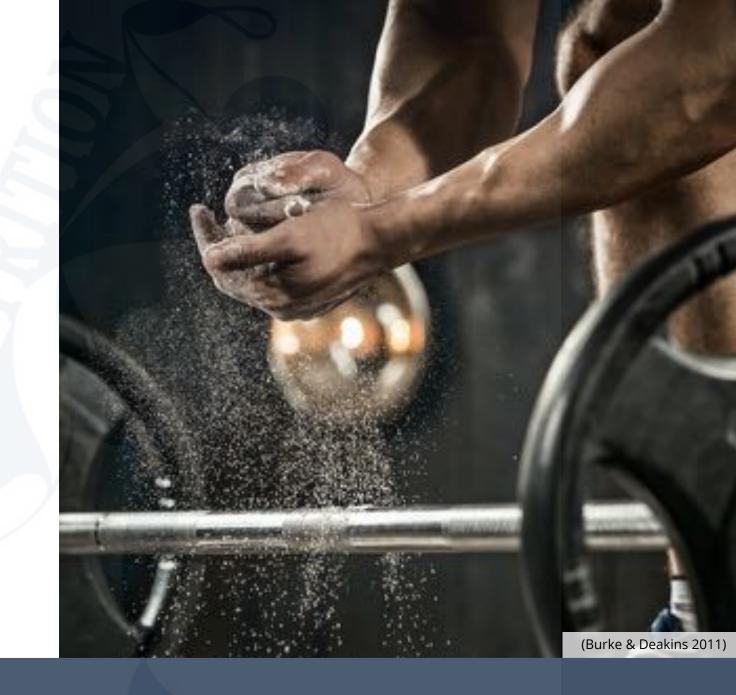
- Diet
 - Whole food vs supplements
- Sufficient resistance training: 6-8 weeks
 - Increases anabolism by 40 100%
- High vs low responders
 - Despite additional nutritional support

(Mahan & Raymond, 2017; Tipton & Phillips, 2013; Pennutrition, 2017)

TESTOSTERONE

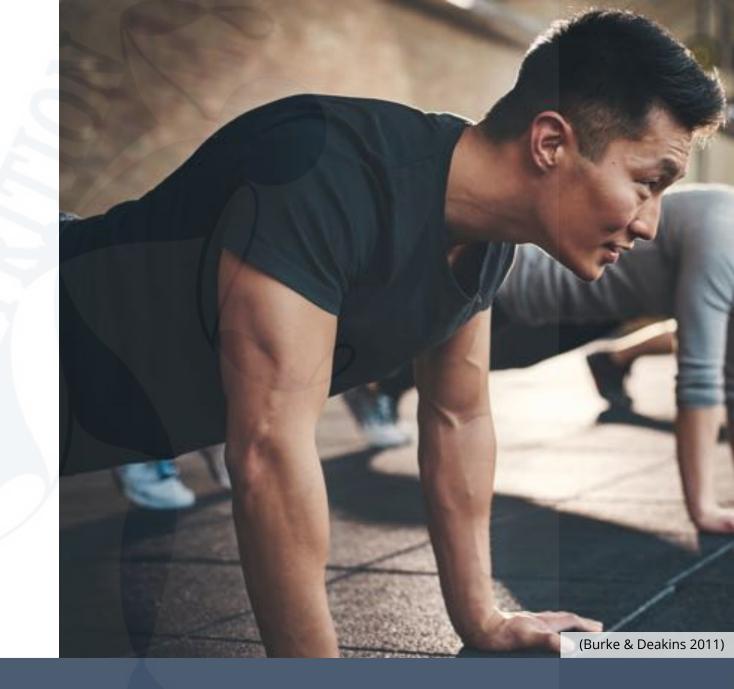
& muscle gains

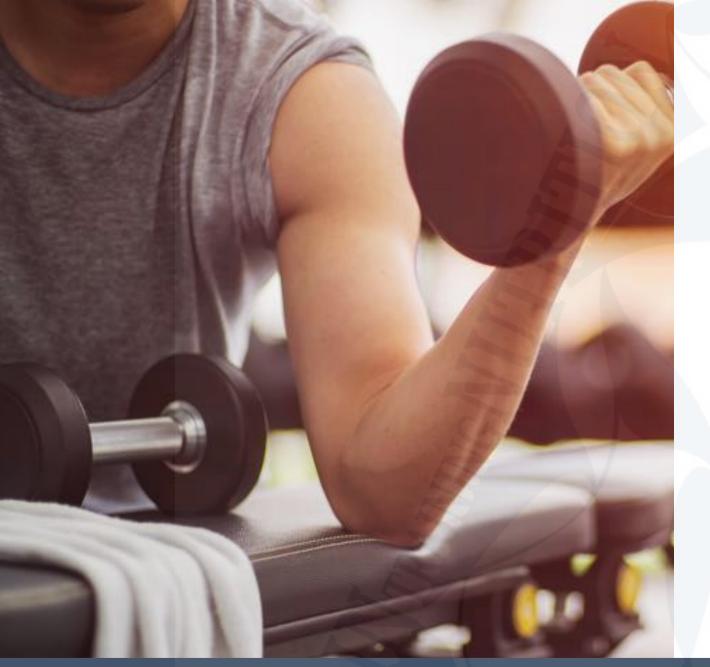
- Increases lean muscle tissue
 - Even in absence of resistance exercise
- Increases protein synthesis & amino acid re-utilization (but not breakdown)
- Effects magnified with resistance exercise
- Testosterone levels:
 - Increased with acute exercise
 - Decreased with high protein diet



INSULIN & muscle gains

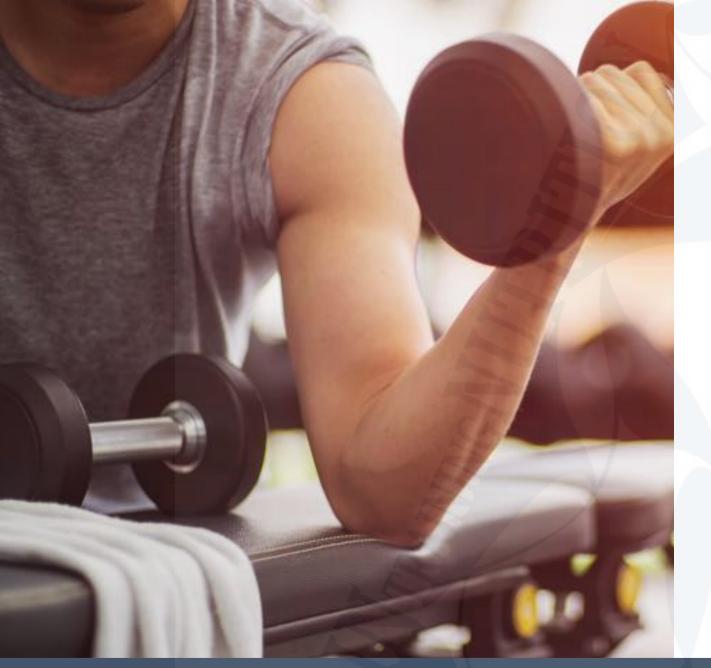
- Net stimulatory effect on muscle protein synthesis
 - Reduces breakdown of muscle proteins
 - Provides a theoretical basis for including
 - CHO and protein post-workout





INCREASING STRENGTH

- More muscle does not = more strength
- Contractile protein = more strength
 - Age
 - Genes
 - Epigenetic influences
 - Neural adaptations
 - Cognitive
 - Psychological factors



INCREASING STRENGTH

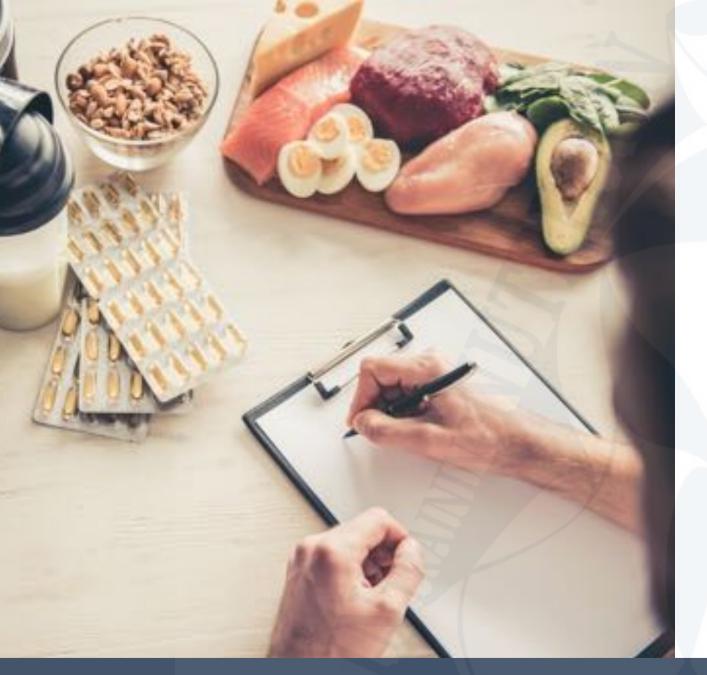
- More muscle does not = more strength
- Contractile protein = more strength
 - Age
 - Genes
 - Epigenetic influences
 - Neural adaptations
 - Cognitive
 - Psychological factors



EXAMPLE ATHLETE (strength)

- Weight: 65kg (BMI: 21.7kg.m2)
- Total energy: 50 80kCal/kg
- Protein: 1.6 1.7g/kg/d
- **Energy:** 50 80 x 65 = 3250 5200kCal/d
- **Protein:** 1.6 1.7 x 65 = 104– 110.5g/d

*At the end of L5 will calculate this in food terms



PROTEINBEFORE EXERCISE

- Different according to various sports nutrition bodies
 - ACSM- Moderate amount added to pre-

workout meal

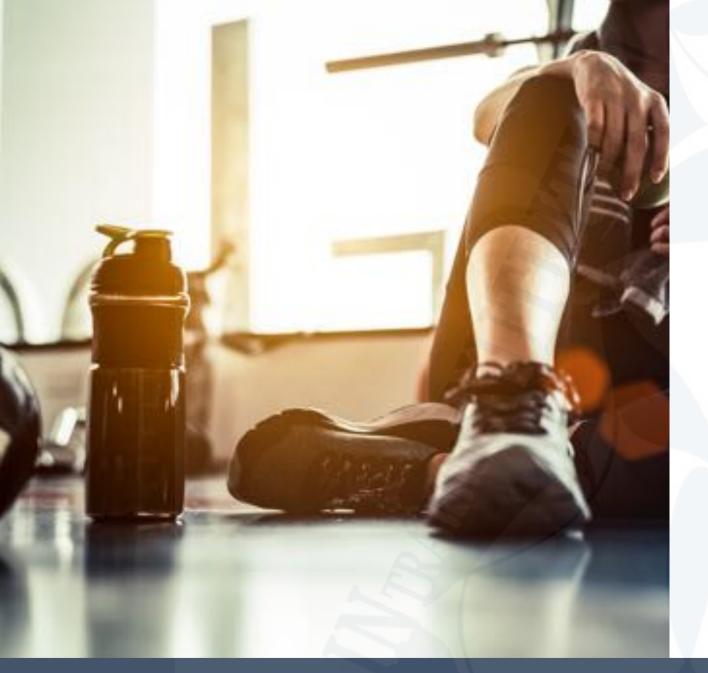
• ISSN- 0.15 – 0.25g/kg added to pre-

workout meal

• IOC- Protein should be eaten after

exercise (not before)

(Kerksick et al, 2008, Rodriquez et al, 2009; Slater et al, 2011)



PROTEINDURING A WORKOUT

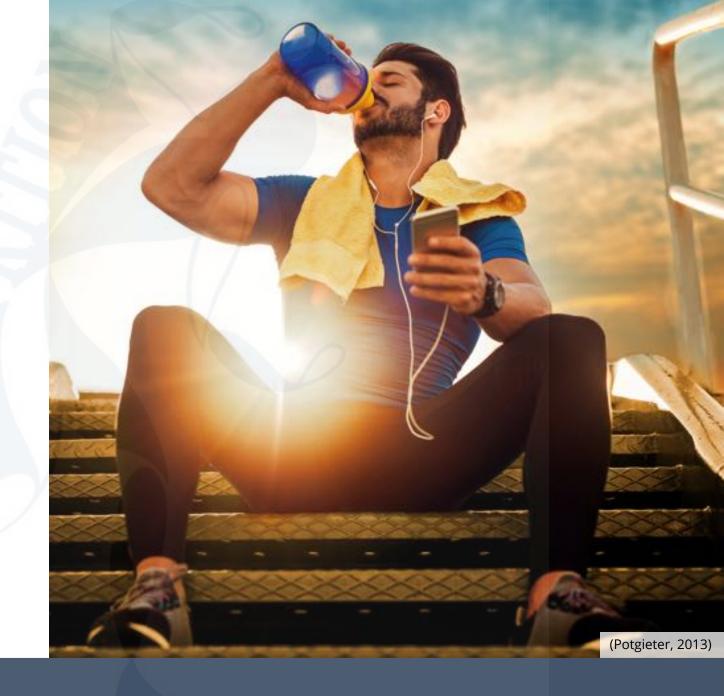
- May improve endurance performance
 - CHO: Protein (3-4 : 1)
 - Increasing muscle glycogen
 - Reducing muscle damage
 - Promoting better training adaptations
- Perhaps due to added energy?
 - Insufficient evidence to make a consensus
 - More research is needed

(Rodriquez et al, 2009; Slater et al, 2011, Van Essen, 2006; Cermak, 2009)

PROTEIN AFTER EXERCISE

Consensus between ACSM, ISSN and IOC

- ~20g HBV protein with CHO
 - EAA (6-20g) + 30-40g CHO
 - CHO replaces muscle glycogen
- Within 30 minutes post workout
- Using dietary sources
- Can use a liquid meal replacement/ whole food
 - i.e. flavoured low fat milk



LOSING FAT

IOC recommends:

- Decreasing daily CHO intake
 - 3 4g/kg/d
- Increasing protein
 - 1.8 2.7g/kg/d
- While following a low energy diet &
- Specified training program



(Mahan & Raymond, 2017; Phillips, 2011)

NEXT SUPPLEMENTS & SPORTS FOOD

Pros & cons of sports food & supplements Scientific vs anecdotal evidence AIS supplement program

- Group A:
 - Sports foods, medical supplements & performance supplements
- Group B:
 - Food polyphenols, sick pack, amino acids & antioxidants









SUMMARY

- Animal proteins consist of HBV protein
 - All 9 EAA
- Plant proteins provide us with variety
 - Soy is a safe, high protein alternative
- There are a variety of protein supplements
 - Milk based vs plant based
 - May be linked to leucine content
- Protein is the building blocks for all cells
- Too much dietary protein intake
 - More harm than good



SUMMARY

- Rather aim to optimize protein utilization
- Protein requirements are slightly different between exercisers, endurance and strength athletes
 - Timing of protein intake after a workout may maximise protein muscle stimulation
- Various factors affect muscle gains
 - Gender, testosterone & insulin levels