WHEN IT COMES
TO VITAMIN D,
TWO SOURCES
ARE BEST:

A whole food, lifestyle approach to addressing vitamin D deficiency

"Did you know that Australians spend over \$100M a year on vitamin D supplements, yet 1 in 4 are vitamin D deficient? It is my pleasure to share with you the findings from a first-of-its-kind research, highlighting the importance of diet as a second source of vitamin D."



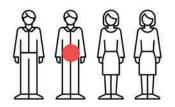
Flavia Fayet-Moore, PhD, MNutDiet, RNutr, APD, FASLM CEO Nutrition Research Australia



UNDERSTANDING THE PROBLEM IN AUSTRALIA

23%

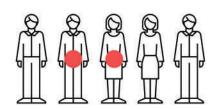
Serum 25(OH)D <50nmol/L



Almost 1 in 4 Australians are vitamin D deficient¹ results in impaired bone health

43%

Serum 25(OH)D 50 to <75 nmol/L



2 in 5 Australians are vitamin D insufficient² may increase the risk of other

disease outcomes

Vitamin D deficiency is also a public health problem worldwide



FACTORS THAT INCREASE DEFICIENCY RISK 2-4

NON-MODIFIABLE



Higher latitude



Winter



Low and high phototype



Born outside Australia



Older age

MODIFIABLE



Low dietary sources



Smokers



Lower physical activity



BMI >30 kg/m²



Limited sun exposure



Not taking supplements

DID YOU KNOW?

Vitamin D receptors are in nearly every tissue and thousands of binding sites on our genome, controlling over 200 genes. and are thus implicated in many other diseases beyond bone health5



CURRENT VITAMIN D GUIDELINES

RACGP guidelines recommend one source to address vitamin D deficiency: sun exposure or supplements⁴

At risk

<50 nmol/L



Screen

Mild deficiency

30-49 nmol/L



Sun exposure

Moderate to severe deficiency

<30 nmol/L



Supplements

SUN EXPOSURE GUIDELINES

In winter, the recommended time increases substantially



Minutes needed to reach 1000 IU (25µg) with 15% of the body exposed (hands, face and arms)6



Winter 12pm 7-29 min

"There are few opportunities in Australia to obtain the equivalent of 1000 IU 25(OH)D within a realistic duration while adhering to sun smart messages"7

Sun exposure guidelines for 25(OH)D adequacy are ineffective in winter in Australia8

DIETARY INTAKES ARE ALSO BELOW TARGETS

"Given our increasingly indoor lifestyles, there is a need to develop and promote strategies to maintain adequate vitamin D status through safe sun exposure and dietary approaches"2



AVERAGE DIETARY INTAKE⁶

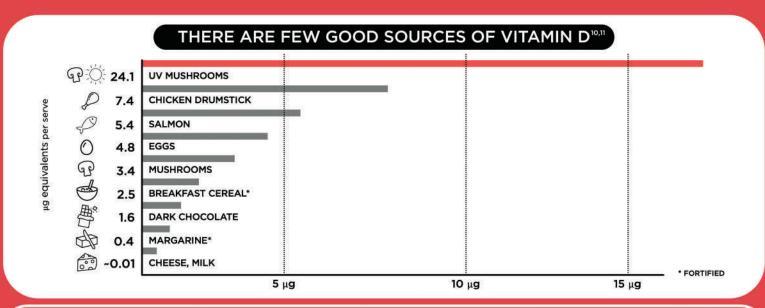
5 μg 200IU 0-50 y

10 μg 400 IU 51-70 y

15 uq 600 IU >70 y



Margarine, which is mandatorily fortified with vitamin D, is the leading contributor to vitamin D intake⁶



MUSHROOMS IN SUNLIGHT FOR 10-60 MINUTES INCREASES VITAMIN D UP TO 10x10,12

2-3 μ**g**



UV

100 grams (5 button or 1 portobello) of UV-exposed mushrooms provides almost 1000 IU vitamin D



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INCREASING YOUR MUSHROOM'S VITAMIN D





TIPS TO RETAIN VITAMIN D



REFRIGERATE

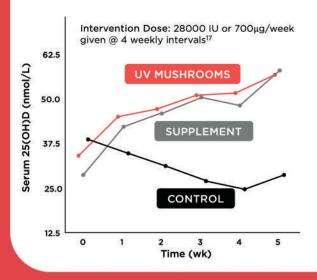
Sun exposed mushrooms retain vitamin D for up to 8 days¹⁵



PAN FRYING

Lemon juice increases vitamin D retention. Cook with it to help increase non-heme (plant based) iron absorption as well¹⁶

UV MUSHROOMS = SUPPLEMENTATION



Results from a meta-analysis show that in those who are deficient, UV exposed mushrooms are as effective as supplements at increasing vitamin D levels¹⁸

Mushroom soup made with UV exposed mushrooms

Mushroom soup made with regular mushrooms plus a vitamin D pill

Mushroom soup made with regular mushrooms

THERE'S MORE TO MUSHROOMS



Alpha and beta glucans



Bioactive phytonutrients



Carbohydrate profile (fibrous)



Vitamin D



Ergothioneine



Flavonoids

CONSIDERATIONS WHEN RECOMMENDING DIETARY APPROACHES

- Individual & family food preferences Lower risk of toxicity and skin cancer
- Access to the food

Compliance - may be higher or lower

Cooking skills

LIFESTYLE AX CHECKLIST FOR VITAMIN D DEFICIENCY

	DECREASED RISK	INCREASED RISK
Non-Modifiable		
Season	☐ Spring/Summer	☐ Autumn/Winter
Phototype	☐ Olive (III,IV)	□ Dark or pale (I, II, V, VI)
Office worker	□ No	☐ Yes
Modifiable	*	
Smoking	□ No	☐ Yes
Supplement	☐ Yes	□ No
Sun exposure (time outdoors)	□ Some	☐ None
Diet		
Fish	□ Some	☐ None
Mushrooms	□ Some	☐ None
Eggs	☐ Some	□ None

Use this checklist to help determine which of your clients are at risk. The more ticks for 'increased risk', the greater the need for intervention.

Consider the modifiable factors first, and what your patient or client is willing to change.

Benefits of lifestyle recommendations for vitamin D



- Encourages whole foods
- Meal occasion and social connectedness
- Additional essential nutrients and bioactives



Sun exposure

- Regulates melatonin release and sleep cycle
- Outdoor physical activity
- Stress relief

KEY TAKEOUTS



Vitamin D deficiency is an issue in sunny Australia



All strategies have limits - individualisation is key



Only sun exposure or supplements are recommended



Sun-exposed mushrooms are a leading source - as effective as supplements



Australians struggle to get enough sun exposure in winter



To get vitamin D. tan your mushrooms instead of your skin



"When it comes to vitamin D. we need to consider more than one source. Combining evidencebased dietary strategies with current recommendations can significantly improve vitamin D status, and provide other important lifestyle benefits."



Flavia Fayet-Moore, PhD, MNutDiet, RNutr, APD, FASLM CEO Nutrition Research Australia

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