

ATP- Fleet Feet

Nutrition Basics for the Endurance Athlete

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Who am I?

- Registered and Licensed Dietitian
- Bachelor's and Master's degree from The Ohio State University (Human Nutrition and Dietetics; Human Nutrition)
- Sports Dietitian- Fit for Life Physical Therapy; OP Soccer, Team USA
- Clinical/Metabolic Dietitian- Nationwide Children's Hospital





What do I do?

DIETITIAN VS NUTRITIONIST

Qualification

-Bachelor's degree
-Completion of a Dietetic Internship
-Passed a national exam
-Maintains on-going education credits

Definition

-A qualified health professional who helps promote good health through proper nutritional habits

Legal Status

-An expert on nutrition
-Registered with the Commission of
Dietetics Registration (CDR)
-Licensed to practice diet and
nutritional consultation

Qualification

-None required -Self-proclaimed title

Definition

-Someone who works with food and nutritional science, aiming to prevent diseases related to nutrient deficiencies.

Legal Status

-Not legally accepted as an expert

***Master's degree required after 2024





- Fiber: regularity in digestive system, satisfaction
- <u>Simple:</u> "quick" energy, leave stomach quickly (juice, candy, Gatorade, bread, dried fruit, fruit)
- <u>Complex:</u> "slow releasing" energy, slowly leaves the stomach (whole grain bread, pasta, beans, nuts, oats)
- Focus on û intake around activity
- WFPB → where would be get the simple carbs?

Protein: building blocks, satisfaction

- Animal protein (chicken, fish, beef, shellfish, dairy, eggs)
- Non-animal protein (soy, beans, nuts, tofu, tempeh, quinoa)
- Spread throughout the day; protein rich snack after a workout

Fat: satisfaction, hormone function, cell functioning

- <u>Saturated:</u> usually solid (butter, coconut oil, whole milk)
- <u>Unsaturated:</u> liquid (plant oil, avocados, seeds/nuts) → focus on unsaturated fat intake > saturated
- Omega-3: inflammation, heart health



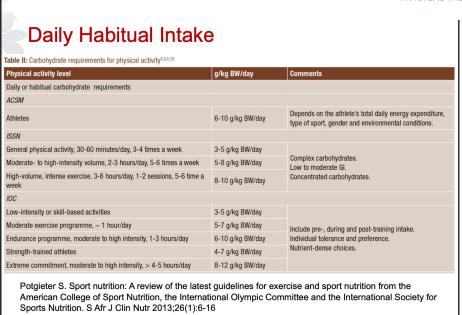








Athlete's Plate: Carbs by the Numbers





Breakfast Protein	Breakfast Carb/Color
Eggs	Fruit (berries, apples, banana, clementine, pear,
	melon, orange)
Greek yogurt, cottage cheese	Granola
Nut butter	Whole grain cereal
Turkey sausage	Granola bar/fig bar/Energy bites
Low-fat milk	Oatmeal (cup, pouch, container)
Protein oatmeal	Roasted breakfast potatoes
High protein frozen waffles	Bagel
High protein granola bar	English Muffin
Ham	Toast
Frozen breakfast burrito	Fruit smoothie
Nuts	Apple sauce + pouch
Whey/plant-based protein powder	Tortilla

Examples

1/2 cup cottage cheese/Greek yogurt + strawberries + 1/4 cup granola

Fruit and protein smoothie (Greek yogurt + frozen mixed fruit + peanut butter + honey)

Protein waffle + almond butter + sliced banana coins

Ham + low fat cream cheese + whole wheat bagel sandwich

Granola bar + milk

Egg bites + apple

Oatmeal + sliced almonds + blueberries

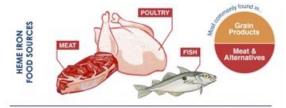
Homemade chocolate zucchini muffin + Greek yogurt cup Jimmy Dean Breakfast sandwich + clementine

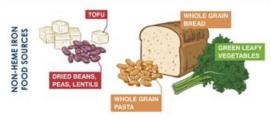
Important Nutrients for Athletes

Iron

- Transports oxygen in the blood
 → need to give us energy
- Higher amounts needed in endurance athletes, women
- Low iron → pale, fatigued, "foggy" head
- Food first!
 - Iron rich sources: animal products (chicken, beef, salmon), eggs, fortified cereals/grains, beans
 - Vitamin C
 - Consult with RD for iron supplementation







Important Nutrients for Athletes

- Calcium: bone health, muscle contractions
 - Highest needs until 25 years old
 - Diet low in calcium → pull from the bones → fractures
 - Food sources: Dairy, fortified grains, dark leafy vegetables
- Vitamin D: bone health, immune system, protein synthesis
 - Deficiency: darker skin, cloudy environment, indoor sport
 - Food sources: fatty fish, fortified milk/dairy, cereals







Special Diets

Vegan → B12 supplement (speak with an RD), higher protein needs → soy- based protein, calcium/vitamin D

Vegetarians → protein intake (dairy, fish, egg)

Celiac Disease → adequate carbohydrate intake, nutrient deficiencies, cross contamination with gluten

Pre-run

- Hydrate
- Familiar foods!
- Lower in fat/fiber to avoid upset stomach
- Pre-event meal (3-4 hours before) (1-3 gm/kg
 - · Oatmeal with banana + honey
 - · Cereal with fruit/yogurt, honey
 - White pasta with chicken
 - · Turkey sandwich on white bread
 - White rice stir-fry
 - Breakfast for dinner (eggs, toast, fruit)
- Pre-event snack: Simple carbs (30 min- 1 hour before) ~ 35-45 gm carbs
 - Toast with PB and jelly
 - Granola bar
 - Dry cereal
 - Poptart
 - Dried fruit
 - · Gel, waffle, sports drink
 - Candy



Volleyball Afternoon Match	
7:00 am Awake	
7:30 am Breakfast	3 scrambled eggs 2 pieces whole wheat toast 2 Tbsp peanut butter, honey 1 cup strawberries 8-16 oz water
11:00 am Lunch	turkey sandwich 12 baby carrots, hummus 1 cup pretzels 6 oz greek yogurt 8 oz milk, 8-16 oz water
1:30 pm Snack	1 banana or granola bar 8-16 oz water
2:00 pm Match Start	
2:00 – 4:00 pm Fueling	16-32 oz sports drink, water OR 16-32 oz water, gel/chews
4:00 pm Finished!	water & recovery



Fueling mid run

- Replenish glycogen stores
- Prevent "hitting the wall"
- Sustain cognitive function
- Prolong the time it takes to feel fatigued
- Things to consider: GI sensitivity, weather, distance, sweat rate, MTC, accessiblity to gels, chews, fluids
- Carbohydrate loading
 - 8-12 gm/kg for 2-3 days



Fueling mid run

- O Fuel
 - O 30-60g of carbohydrate/hr during exercise >1 hour.
 - O 60-90g of carbohydrate/hr during exercise lasting longer than
 - 2-2.5 hours should be considered
 - Energy gels
 - O Apple sauce/pureed fruit pouches
 - O Gummy bears
 - O Fruit snacks
 - 4-8% carbohydrate drink
- O Can train the gut the more we practice!
- O Hydration
 - 4-8 oz of fluids every 15-20 minutes
 - Electrolytes
 - O Increased salt needs? Sweat that stings the eye, white streaks on arms or legs, "gritty" feeling on skin



Source: USADA

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Fueling mid run: Multiple Transportable Carbohydrates (MTC)

- Using a combination of carbohydrates that use two **DIFFERENT** transporters
 → maximize absorption
 - Glucose → SGLT1
 - Fructose → GLUT₅
- Can get in more than 60 gm carbs (recommended up to ~90 gm/hr for exercise > 2.5 hr) using multiple types (don't oversaturate the transporters)
- Fluids delivery improved with MTC
- Greater oxidation with MTC → more carbs burned, less sitting in the gut = faster gastric emptying and decrease GI distress

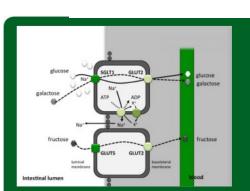


Figure 1: Absorption of different types of carbohydrate. The monosacharides glucose and galactose are transported across the luminal membrane of the intestinal epithelial using a sodium dependent glucose transporter SGLT1. It is believed that this transporter saturates when glucose intake is around 60 g/h. Fructose uses a different transport system and is transported (independent of sodium) by GLUTS. All these monosacharides are transported across the basolateral membrane into the circulation by GLUTS.

GSSI: Jeukendrup, 2013

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Examples of MTC

- Maurten
- Skratch chews/drink mix
- Tailwind
- Never Second C₃o
- Honey Stinger Performance









Caffeine in gels/chews

- Caffeine: ergogenic aid: prolongs the time it takes to feel fatigue
- · High doses: increate heart rate, increased anxiety, GI distress
- Low doses: 100-200 mg can be beneficial
- Very individualized
- Trial in training multiple times



Recovery

- Recovery meal within 2-3 hours of a run
- Small snack of carb + protein if not eating a meal within 1.5 hours
- Carb (25-60 gm) + protein (15-30gm)
 - Need the carbs to stimualte muscle protein synthesis
 - Help replenish glycogen stores
- Sweaty? Salty snacks, salt on foods, electrolyte powder
- Hydration!



Recovery Snack Ideas

Choose a food from protein column + food from carb column based on training session! Protein: 20-25 g Carbohydrates: 45-60 g Protein: 15-20 g Carbohydrates: 15-30 g • 2 c milk (cow's, soy)* • 3 c milk (cow's, soy)* • 1 piece or cup fresh fruit • 2-3 piece or cups fresh fruit • ¾ -1 c Greek yogurt* • 1/4 - 1/2 c dried fruit • ¾ - 1 c dried fruit • 1 1/2 c Greek yogurt* • ¾ c cottage cheese • 1 c fruit juice • 11/2 c cottage cheese • 2 c fruit juice • 2 string cheeses • 3 string cheeses • 1 c chocolate milk · 2 c chocolate milk* • 1 c firm tofu • 1 1/4 c firm tofu • 1/2 c oatmeal • 1-1 1/2 c oatmeal • 1-2 slices sandwich bread · 2-3 cooked eggs • 3-4 cooked eggs • 3-4 slices sandwich bread • 2-3 oz deli meat • 3-4 oz deli meat ½ bagel • 1 bagel • 1 ½ c Kefir* • 2-2 1/4 c Kefir* 1 english muffin · 2 english muffins • 1 1/2 oz jerky • 2-2 ½ oz jerky • 1 granola or cereal bar • 4 fig bar cookies • 2-3 oz fish • 3/4 -1 c nuts or seeds * • 2 x 6" tortillas or wraps • 2 x 8" tortilla or wrap • 1/2 c nuts or seeds* • 1 c edamame • ½ - ¾ c rice or farro • 1-11/2 c rice or farro • ½ - ¾ c edamame • 1-11/2 c beans or lentils* • ½ -1 c quinoa, beans, lentils* • 1½-2 c quinoa, beans, • 4 Tbsp nut butter* 1 scoop whey protein • ¾ c cooked pasta • 1 c beans* • 4 Tbsp nut butter* • 1 ½ c pasta

Snack Ideas



Carbohydrate Loading

- Increase glycogen stores
- Increase total body water
- Carbohydrate loading
 - 8-12 gm/kg for 2-3 days
 - Week of a marathon:
 - Nothing new!
 - Limit high fiber foods/raw vegetables 3-4 days out
 - Emphasize hydration AND electrolytes



Bars

Pre-workout bar guidelines

- · Low in fat
- · Low in fiber
- Low to moderate in protein
- Free of any stomach irritants (inulin, chicory root fiber, xylitol, sorbitol)

Examples of bars before activity:

- Quaker Chewy Granola bar (S'mores, chocolate chip, peanut butter, oatmeal raisin)
- · Nature's Valley Oats n' Honey Granola bar
- · Nutri-grain Harvest baked granola bar
- Sunbelt Bakery Granola bar (various flavors)
- Made Good Granola Bars
- Bobo's Bake granola bars
- · Nature's Bakery Fig bar
- Annie's Organic Chewy granola bar
- · Lara Bar
- · KIND Breakfast Oat bars







Bars

Post-workout bar guidelines

- Balance of protein and carbohydrates
- Low-moderate in fiber

Examples of bars after activity or day-to-day:

- Cliff Bar
- KIND bar
- Special K Protein Granola bar
- RX Bar
- Nature's Valley Protein Bars
- Go Macro Bars
- Perfect Bar (refrigerated)
- Kashi Granola Bars (various flavors)







Weight changes with training

- You should not be trying to lose weight and train at a high level!
- Increased carbohydrates + increase water retention \rightarrow normal!
- Make the choice: time/performance goal <u>OR</u> weight/physique goal



RED-S: What is it?

- International Olympic Committee (IOC)
- 1990s- 2000s: Female Athlete Triad

"the combination of **disordered eating (DE) and irregular menstrual cycles** eventually leading to a decrease in endogenous estrogen and other hormones, resulting in **low bone mineral density'(BMD)** based on the original scientific evidence of Drinkwater et al."

- 2014: Relative Energy Deficiency in Sport (RED-S)
 - "The impaired physiological functioning caused by <u>relative energy deficiency</u> and includes, but is not limited to, impairments of
 - Metabolic rate
 - Menstrual function
 - Bone health
 - Immunity
 - Protein synthesis
 - Cardiovascular health"
- Updated consensus in 2018
- More common in appearance based sports (endurance running, swimming, dance, gymnastics, volleyball), and in women

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RED-S

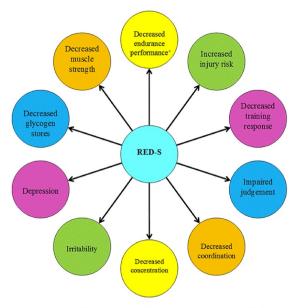


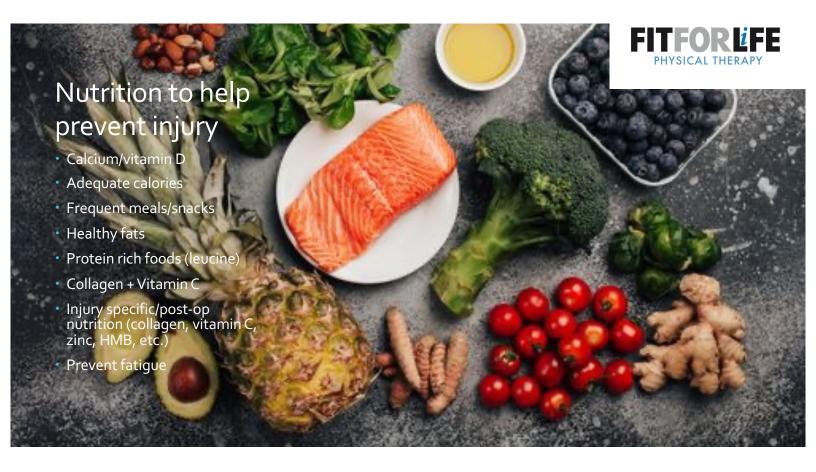
Figure 2 Potential Performance Effects of Relative Energy Deficiency in Sport (*Aerobic and anaerobic performance). Adapted from Constantini.⁵⁴



Energy Availability (calories)

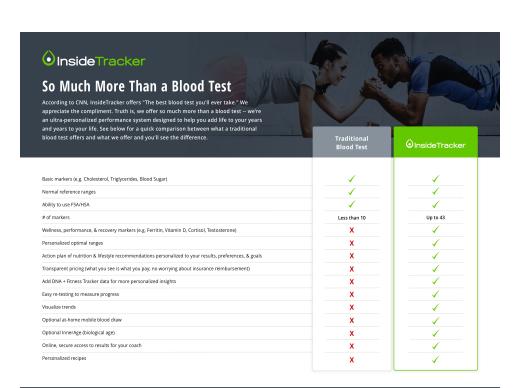
- Low energy intake (LEA) is not the same as a diagnosed eating disorder
- LEA = under fueling
- Energy intake (calories in) is not equal to calories expended (calories out from exercise, daily metabolic rate, other stressors, etc.)
- How can it happen?
 - Intentional calorie restriction (disordered eating)
 - Unintentional calorie restriction
 - Increased exercise
 - Eating Disorder
- First thing to address to prevent RED-S!





Optimize Performance

Code: REBECCAPRO25







Questions?

Thank you!

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