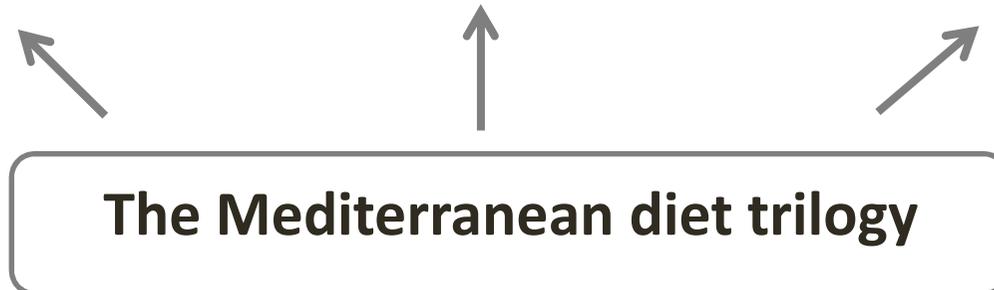


Advances, Applications, and Translation in Nutrition and Epidemiology
3rd ANNUAL SYMPOSIUM
May 30, 2017, Boston

**Mediterranean diet, olive oil, and HDL functionality
in the PREDIMED trial**

Montserrat Fitó Colomer
Cardiovascular Risk and Nutrition Research Group (CARIN)
Public Health and Epidemiology Programme
Institut Mar d'Investigacions Mèdiques (IMIM), Barcelona, Spain
CIBER de Fisiopatología de la Obesidad y Nutrición (CIBEROBN), Spain

Despite regional variations,
the use of these 3 products
is common in all Mediterranean countries.





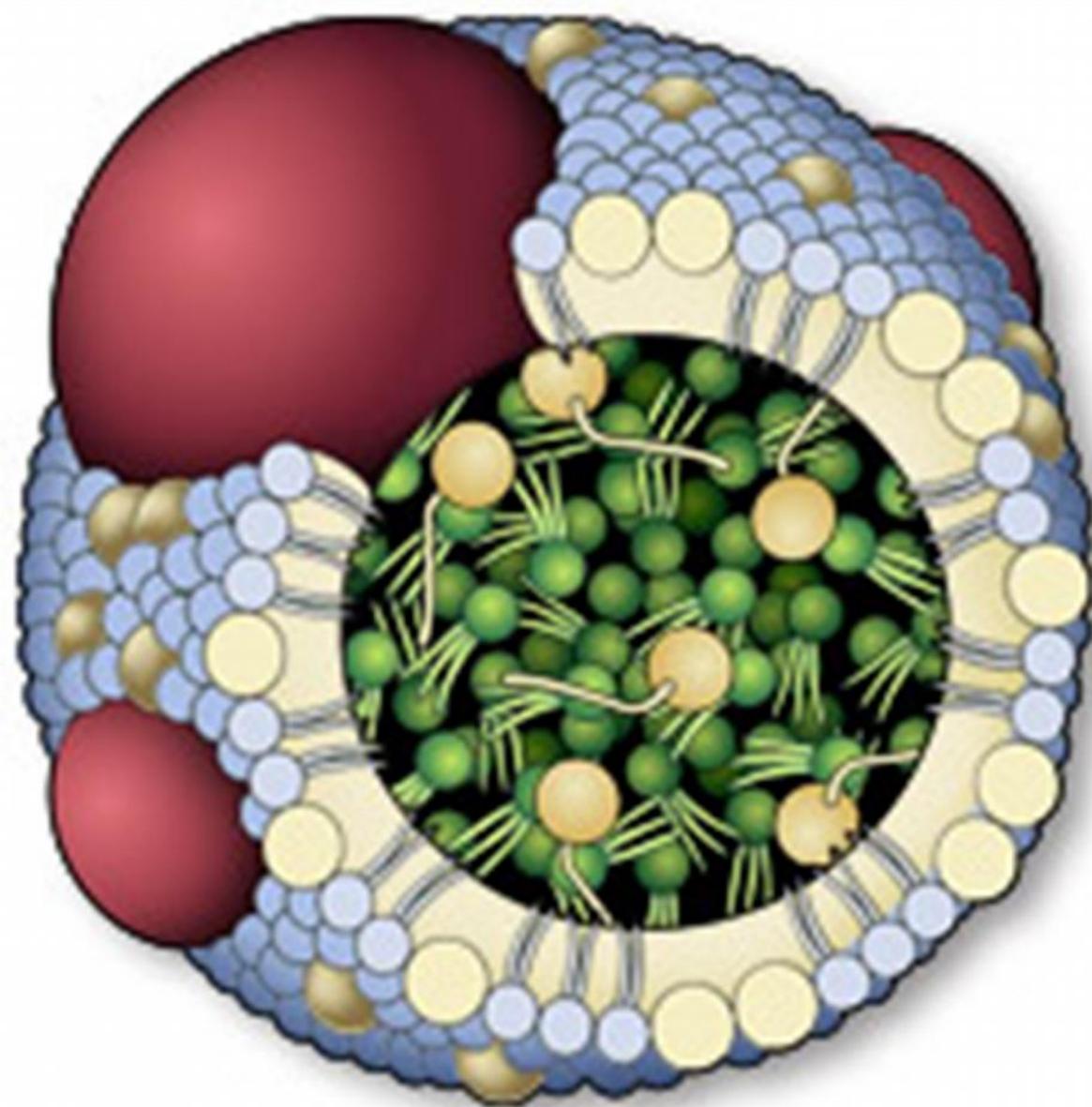
The underlying mechanisms by which a healthy diet can exert its beneficial effects on CVD are not fully understood.

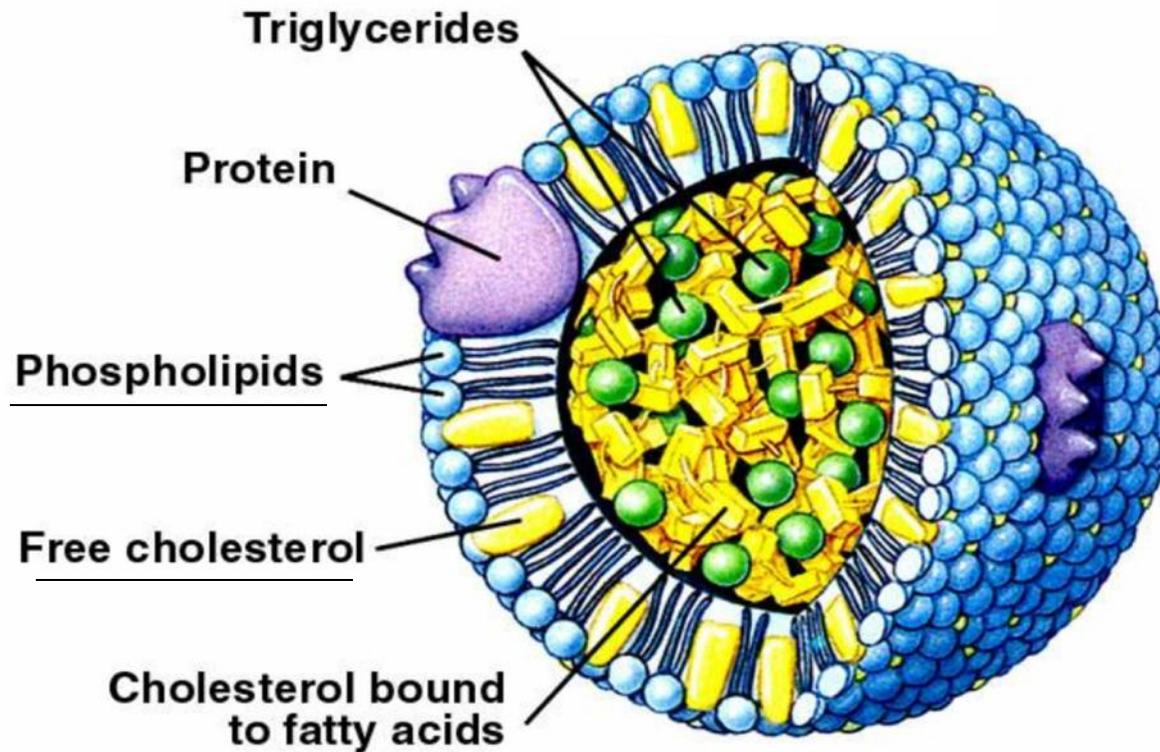
The benefits of the Mediterranean diet have been traditionally attributed to its richness in antioxidants, due to a high vegetal food intake.



The Mediterranean diet pattern has been shown to improve **lipid profile**.

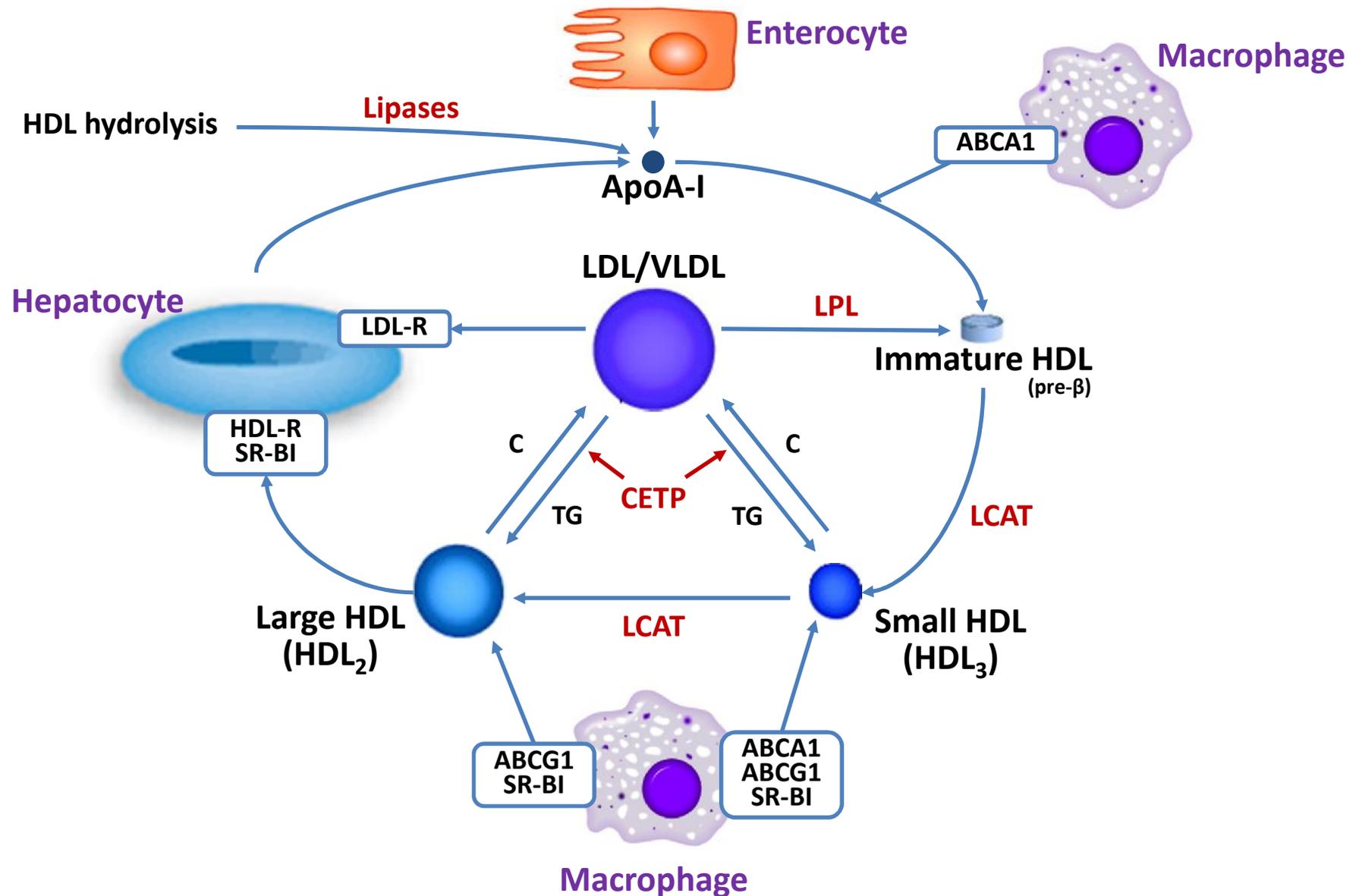
Nevertheless, it is becoming increasingly more accepted that the information provided by **HDL functionality and LDL pro-atherogenic traits** can be more informative with respect to the unexplained cardiovascular risk of an individual.



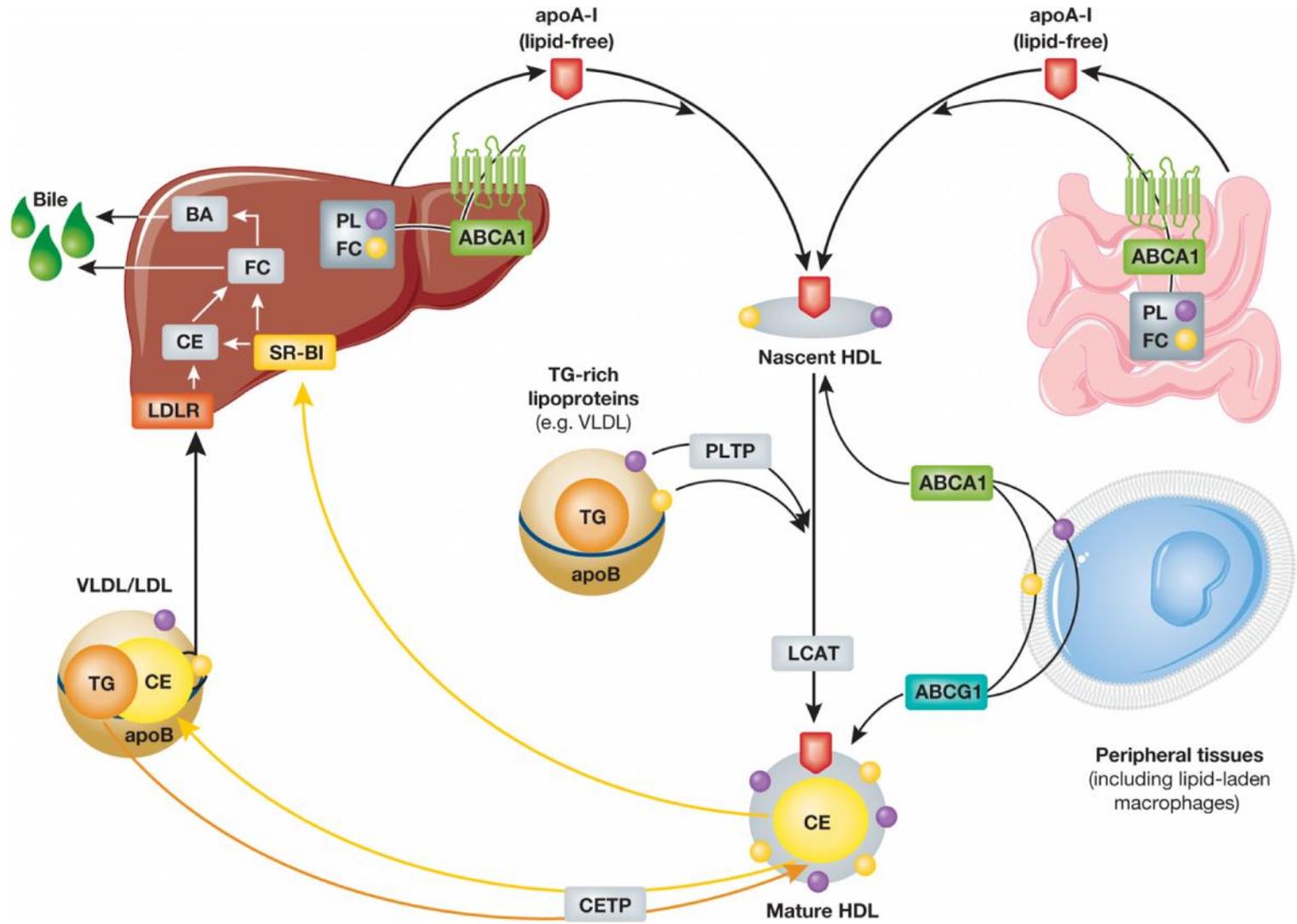


Lipoproteins are a type of micelles in which the polar plasma lipids are located on the hydrophilic surface and the non-polar lipids present in plasma are placed into the hydrophobic core.

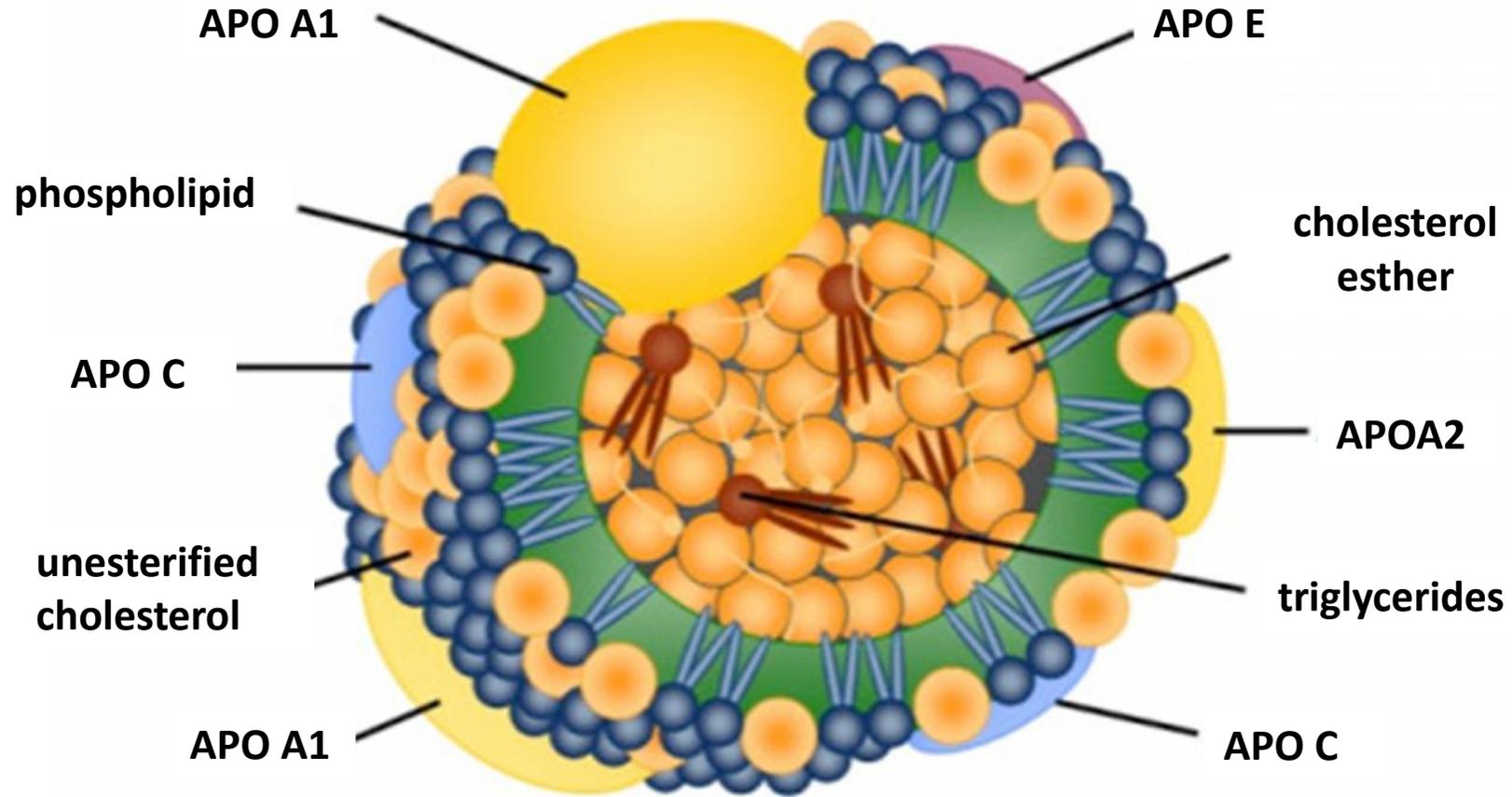
HDL biological cycle: Formation of HDL



HDL: biological cycle

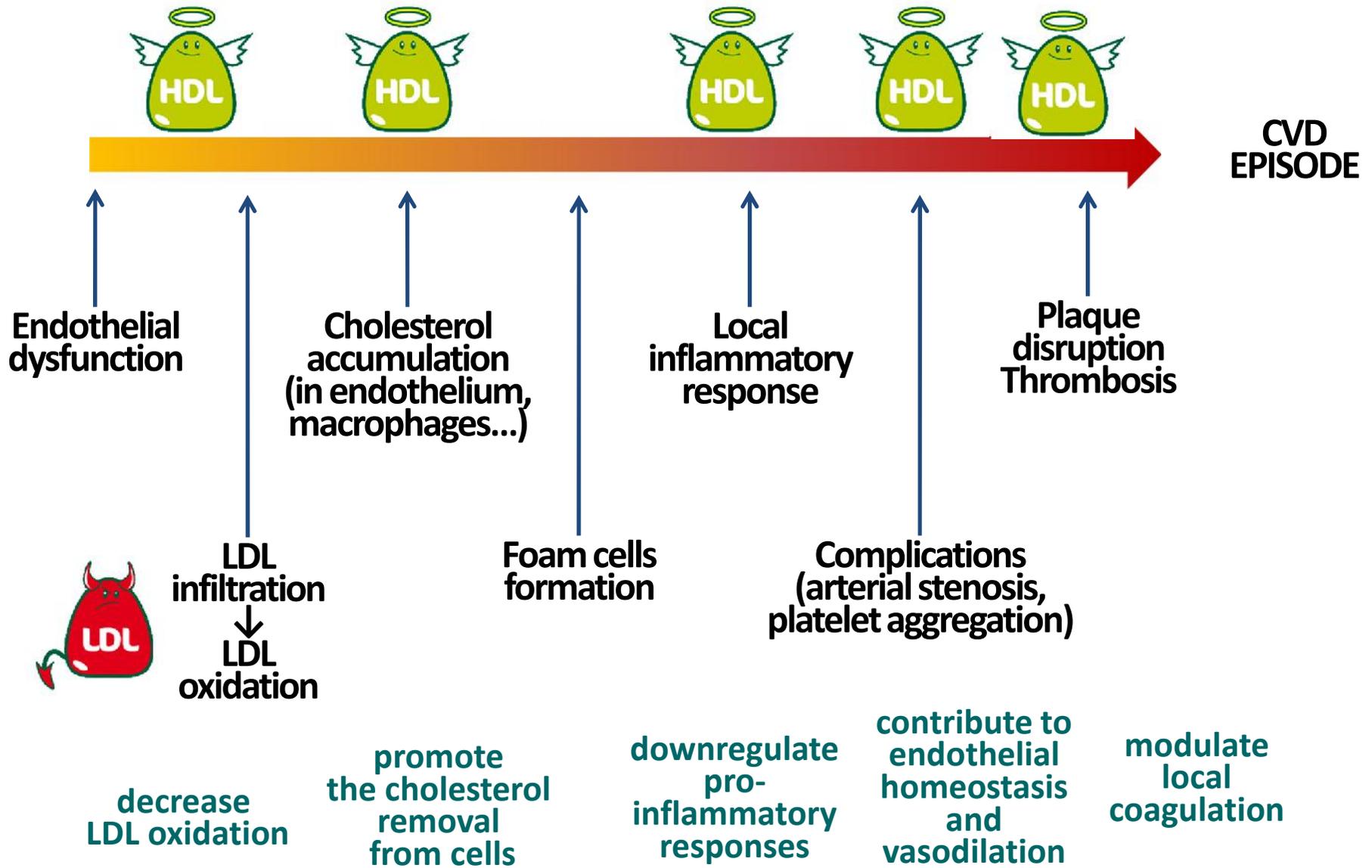


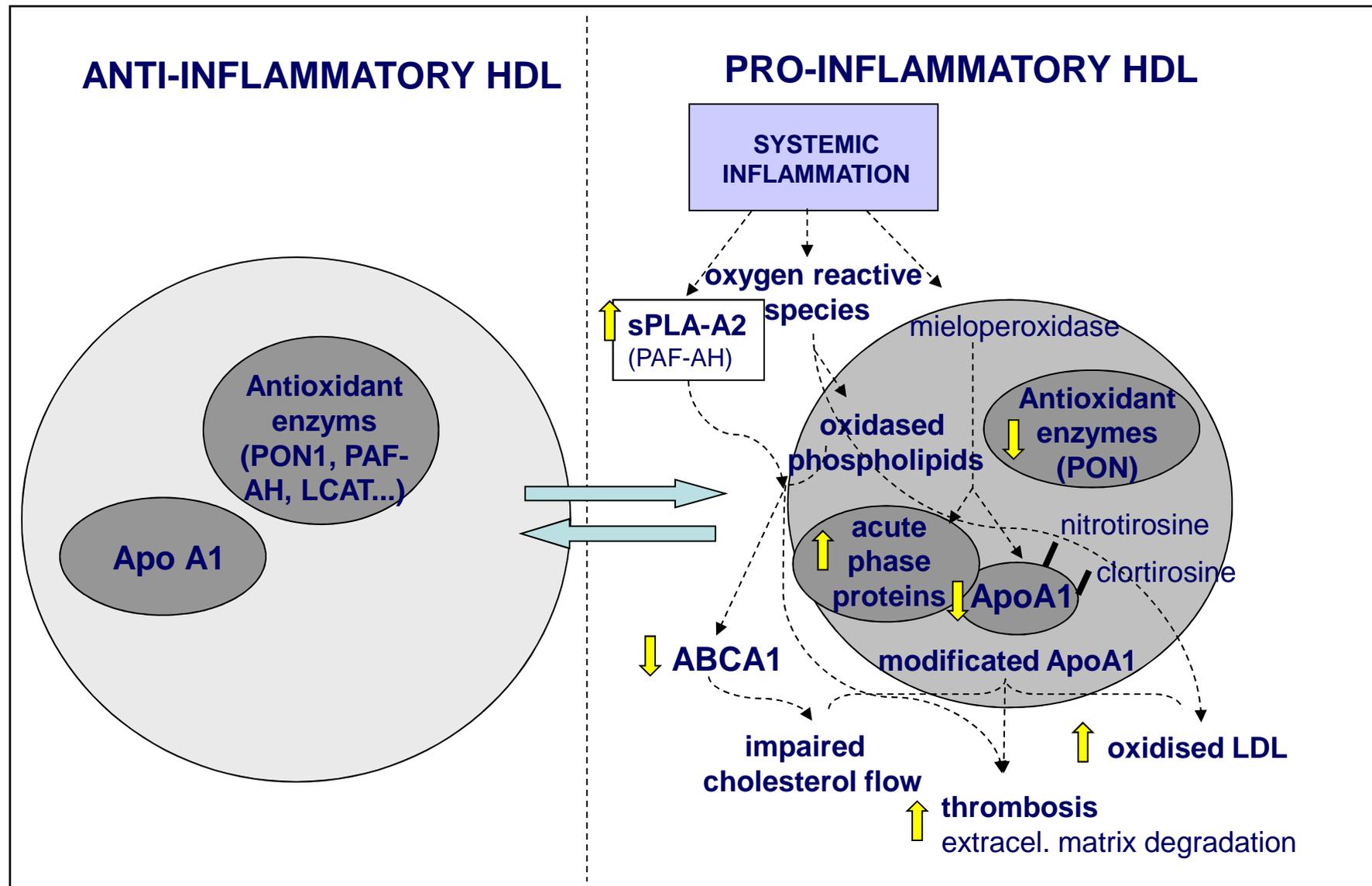
HDL structure



HDL presents the micellar form and, unlike LDL, has several types of apolipoproteins on its surface.

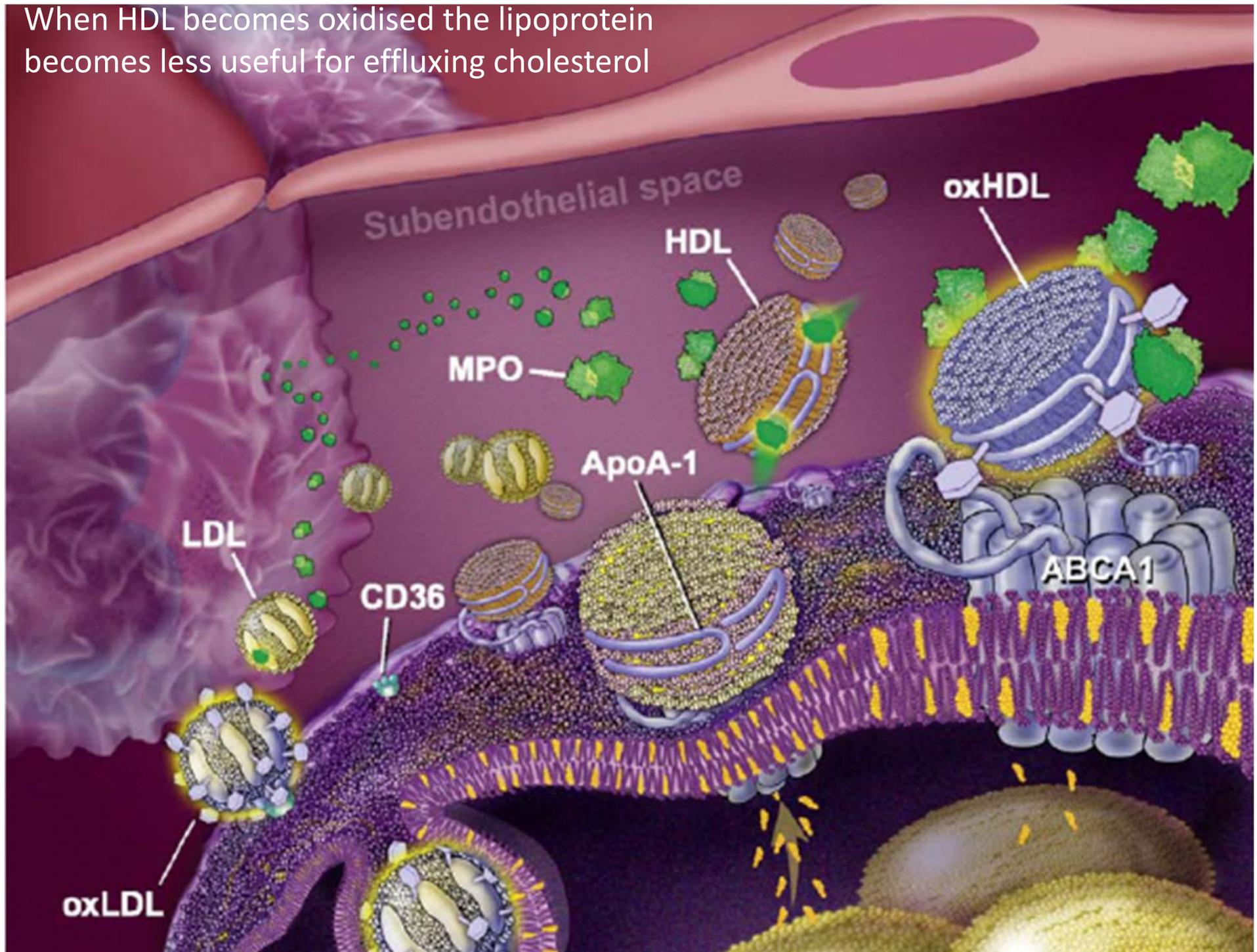
HDL, LDL and Atherosclerosis onset and development





Chemical modifications (by oxidation and inflammation) in HDL can affect their physiological properties and reduce their functionality.

When HDL becomes oxidised the lipoprotein becomes less useful for effluxing cholesterol



HDL: epidemiological evidences

Low HDL cholesterol levels are an independent cardiovascular risk factor

- 43% coronary events:
HDL-C <40 mg/dL
Castelli WP et al, JAMA, 1986
- Predictive role even in countries with low coronary event incidence (ACS)
Pintó X et al, Clin Cardiol, 2007
- Predictive role for cerebrovascular diseases
Amarenco P et al, Atherosclerosis, 2008

Nevertheless, increasing HDL cholesterol levels do not always decrease cardiovascular risk

- Use of drugs that increase HDL-C levels + statins → No extra protective effects (relative to statins)
Keene D et al, BMJ, 2014
- Individuals with genetic predisposition to have high HDL-C levels → No lower CHD risk
Voight BF et al, Lancet, 2012

New perspective:

HDL FUNCTIONAL PROPERTIES CAN ADD VALUABLE INFORMATION

HDL: functions

Predictive value

Cholesterol efflux capacity

Rohatgi A et al,
N Engl J Med, 2015
(CHD)

Khera AV et al,
N Engl J Med, 2011
(subclinical)

HDL role in other steps of reverse cholesterol transport

Cholesterol ester transfer protein (CETP)

Lecithin cholesterol acyltransferase (LCAT)

HDL antioxidant capacity

Antioxidant enzymes (paraoxonase-1, arylesterase)

Direct antioxidant capacity

Tang WH et al,
Circ Heart Fail 2011
(HF)

HDL endothelial properties

Other HDL functions

Mediterranean Diet and HDL functionality: state of the art

Mediterranean Diet and HDL functionality

- Mediterranean Diet → Better HDL-related lipid profile

Estruch R et al, *Ann Intern Med*, 2006

Solà R et al, *Atherosclerosis*, 2011

- Antioxidant-rich dietary interventions → ↑ HDL functions

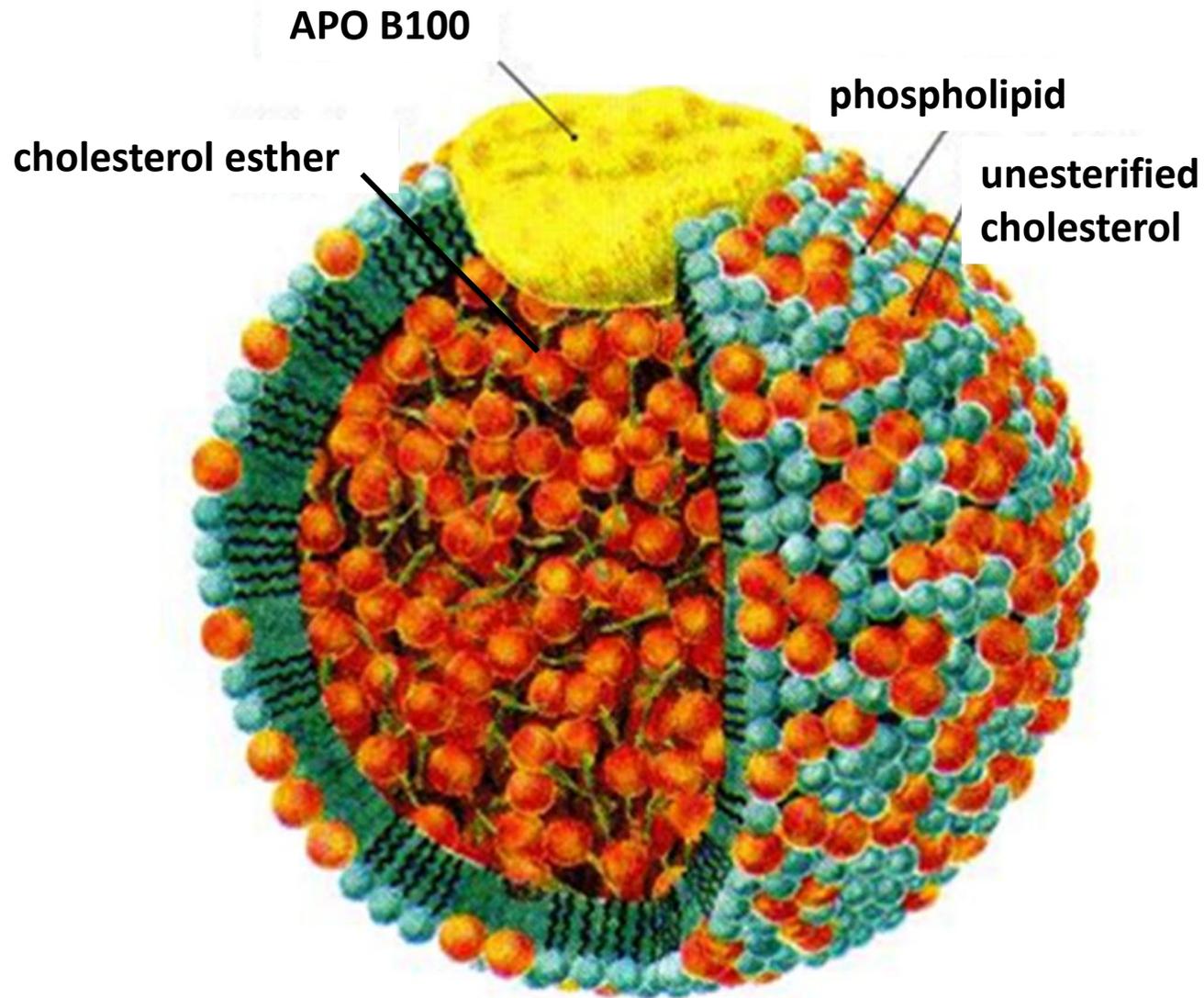
Qin Y et al, *Am J Clin Nutr*, 2009

Zhu Y et al, *J Clin Endocrinol Metab*, 2014

McEney J et al, *J Nutr Biochem*, 2013

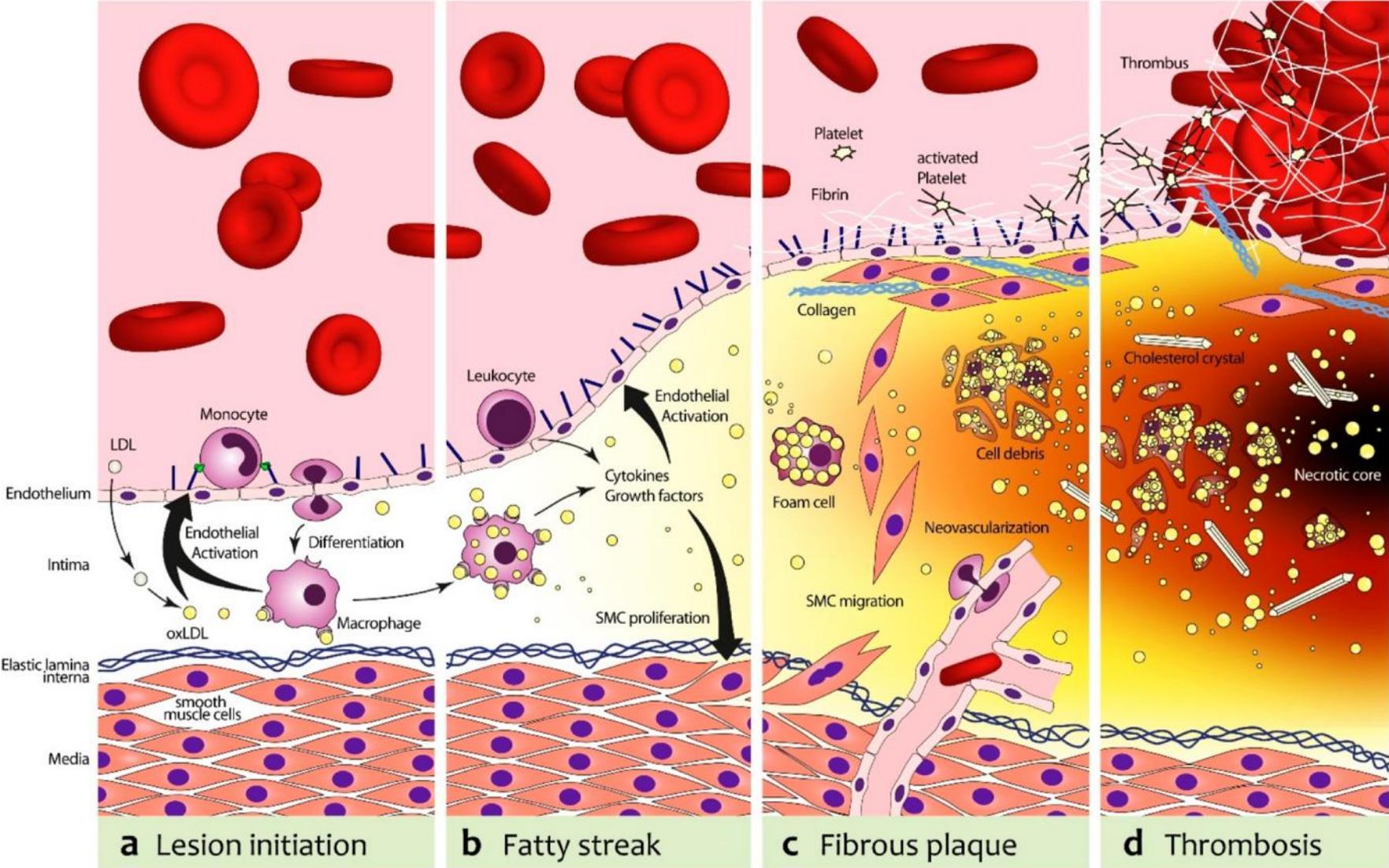
Daniels JA et al, *Cardiovasc Diabetol*, 2014

LDL structure



With regard to LDL, it also presents the micellar form and, unlike HDL, has only one lipoprotein on its surface (apoB).

The main pathophysiologic process responsible for CVDs is Atherosclerosis



Endothelial dysfunction

LDL: epidemiological evidences

High LDL-C levels: cardiovascular risk factor

Increases in 1% LDL-C levels:
↑ 2% CHD incidence

Wilson P, Am J Cardiol, 1990

Decreases in LDL-C levels
due to statin use →
↓ Incidence of major
cardiovascular diseases

Thavendiranathan P et al, N Engl J Med, 2006

Low LDL-C levels: RESIDUAL CARDIOVASCULAR RISK

Most drugs that decrease
LDL-C levels + statins →
No extra protective effects
(relative to statins)

Ip C et al, Int J Cardiol, 2015

High CV risk individuals with
LDL-C <50 mg/dL →
Unexplained residual CV risk

Malave H et al, Am J Cardiol, 2012

LDL pro-atherogenic characteristics: atherogenicity

LDL: atherogenic characteristics

Predictive value

Modifications of LDL structure

Meisinger C et al,
Circulation, 2005

LDL oxidation

LDL resistance against oxidation

Gómez M et a.
Atherosclerosis

Glycation, acetylation, immune complexes, aggregation

LDL size

Hoogeveen RC et al,
ATBV, 2014 (sdLDL)

LDL particle number

Cromwell WC et al,
J Clin Lipidol, 2007

LDL composition

LDL electronegativity

LDL *ex vivo* cytotoxicity

Mediterranean Diet and LDL atherogenicity: state of the art

Mediterranean Diet and LDL atherogenicity

- Mediterranean Diet → ↓ LDL-C/HDL-C

Estruch R et al, *Ann Intern Med*, 2006

- Richard C, *Br J Nutr* 2012

- Mediterranean Diet → ↓ LDL atherogenic traits, ↓ vsLDL, large LDL counts

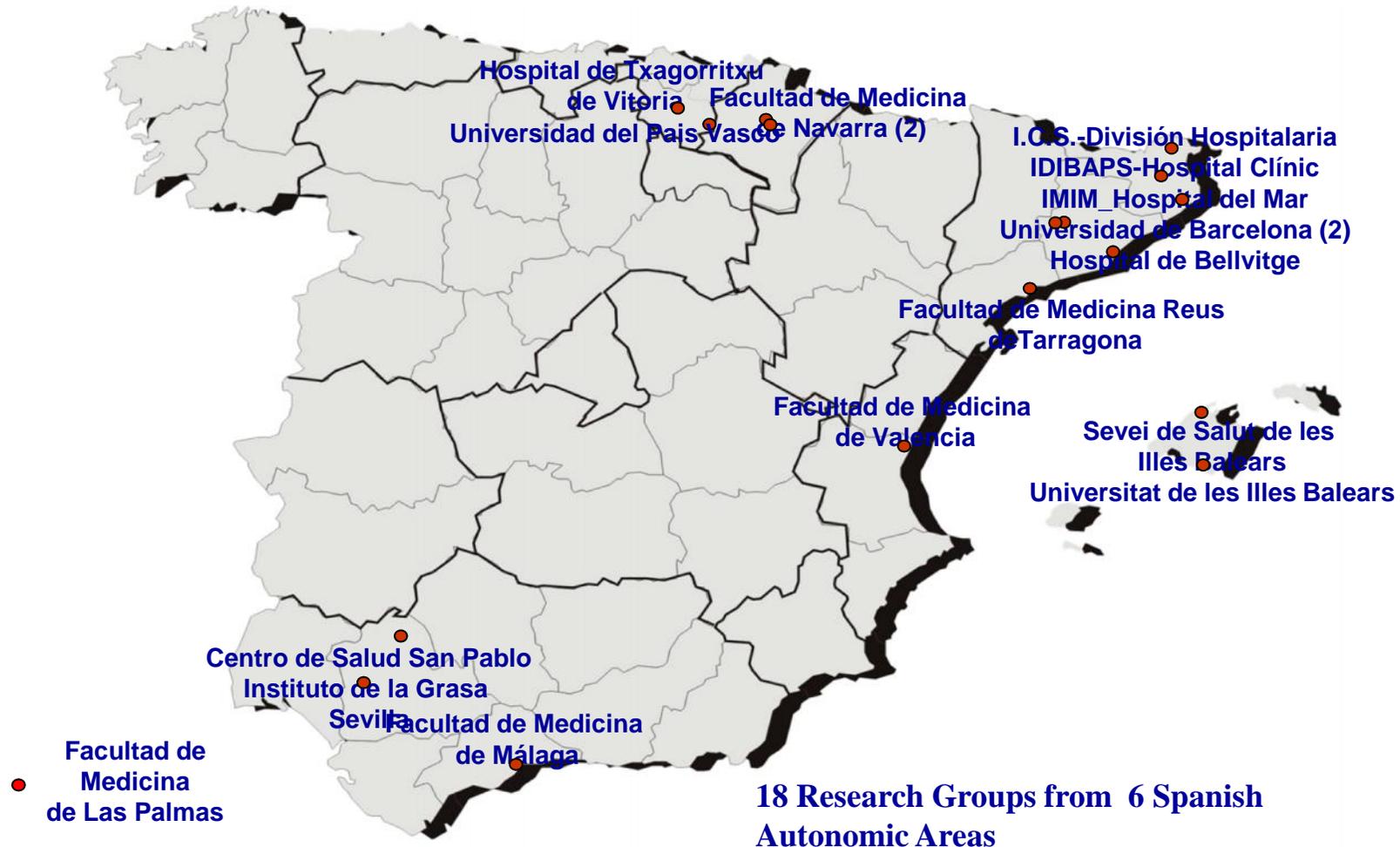
Fitó M et al, *Arch Intern Med*, 2007

Damasceno NRT et al, *Atherosclerosis*, 2013

In this context, our aim was to study the effects of a whole Mediterranean diet pattern intervention on HDL functionality and LDL pro-atherogenic traits, in high cardiovascular risk individuals, within the frame of the PREDIMED Study.

PREDIMED Study (Coordinator: Ramon Estruch) Primary Prevention of Cardiovascular Disease

The **PREDIMED Study**, is a large, parallel-group, multicenter, randomised, controlled, trial that aimed to assess the effects of the **Traditional Mediterranean Diet** on the **Primary Prevention of Cardiovascular Disease**



7,447 participants (at high CV risk) were recruited and assigned to 3 interventions:
TMD with VOO, TMD with mixed nuts, and a low-fat diet control group.

- Men: 55-80 yr
- Women: 60-80 yr
- High CV risk without CVD
- type 2 diabetics
- 3+ risk factors

1. Smoking
2. Hypertension
3. \uparrow cLDL
4. \downarrow cHDL
5. Overweight/obese
6. Family history

All free of CVD at baseline

random



Mediet +
Virgin Olive Oil

1L/week



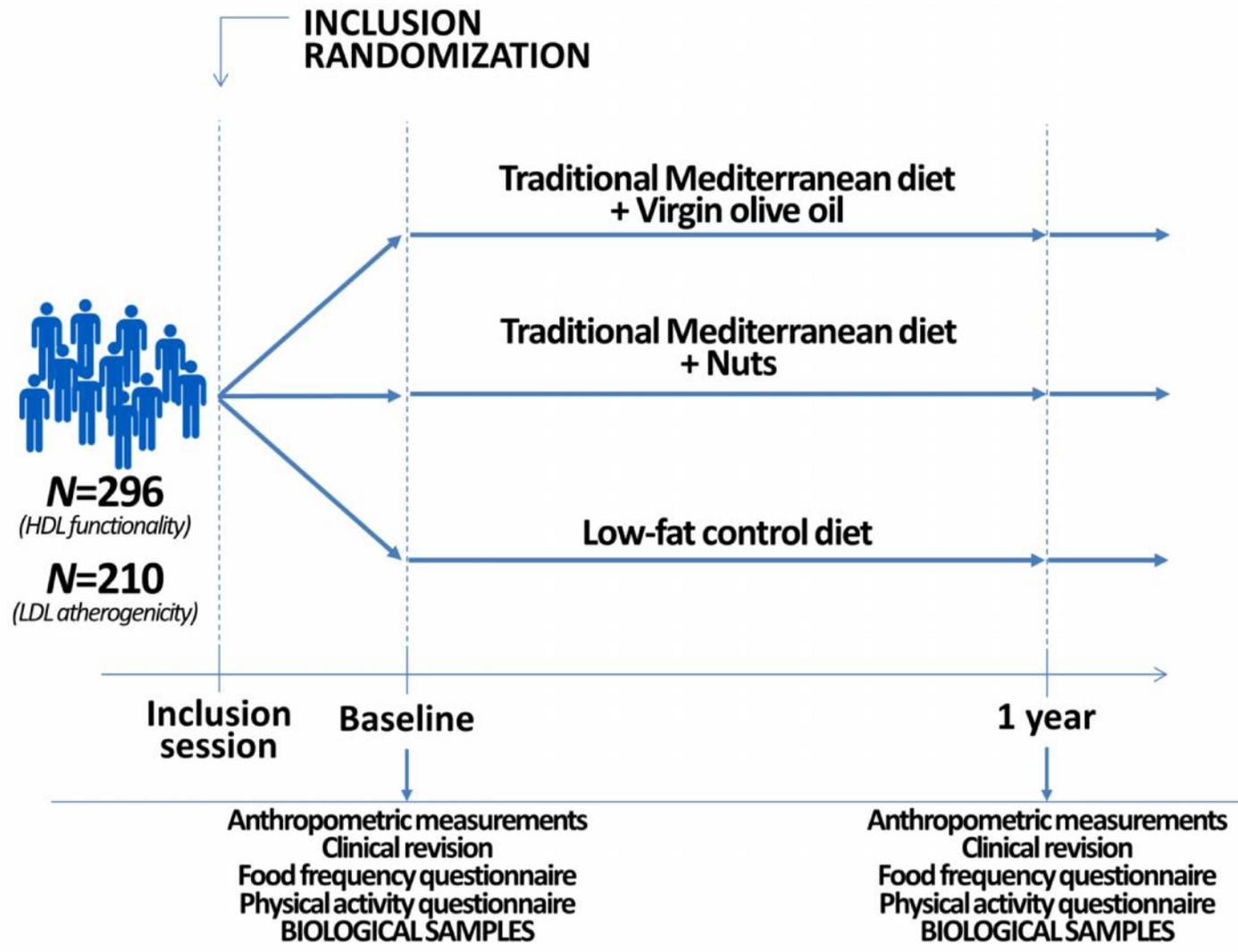
Mediet +
Nuts

30g/day



Control
Low-fat

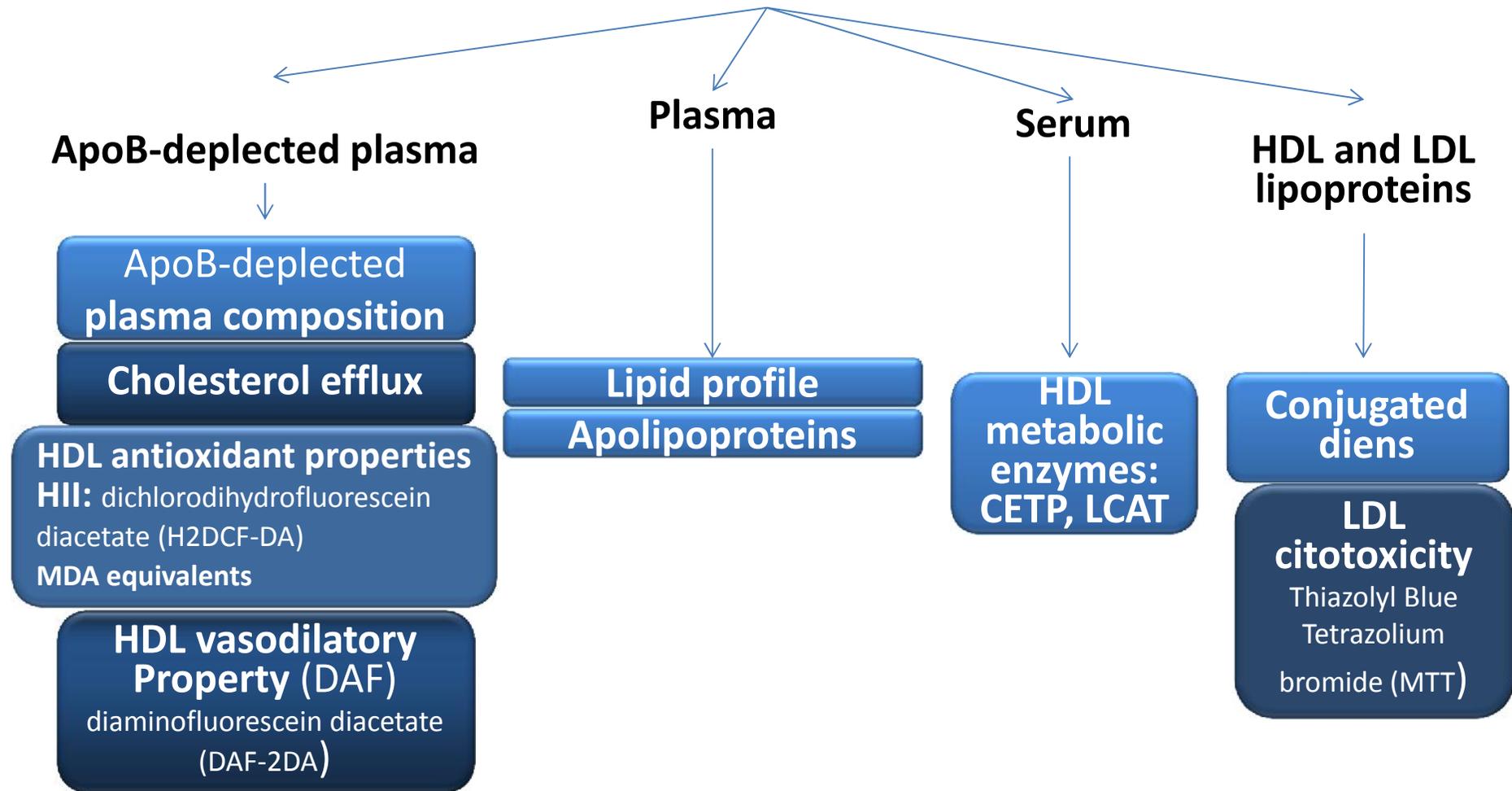
Subprojects about lipoprotein state and their properties



Lipoproteins-PREDIMED Study: design and methodologies



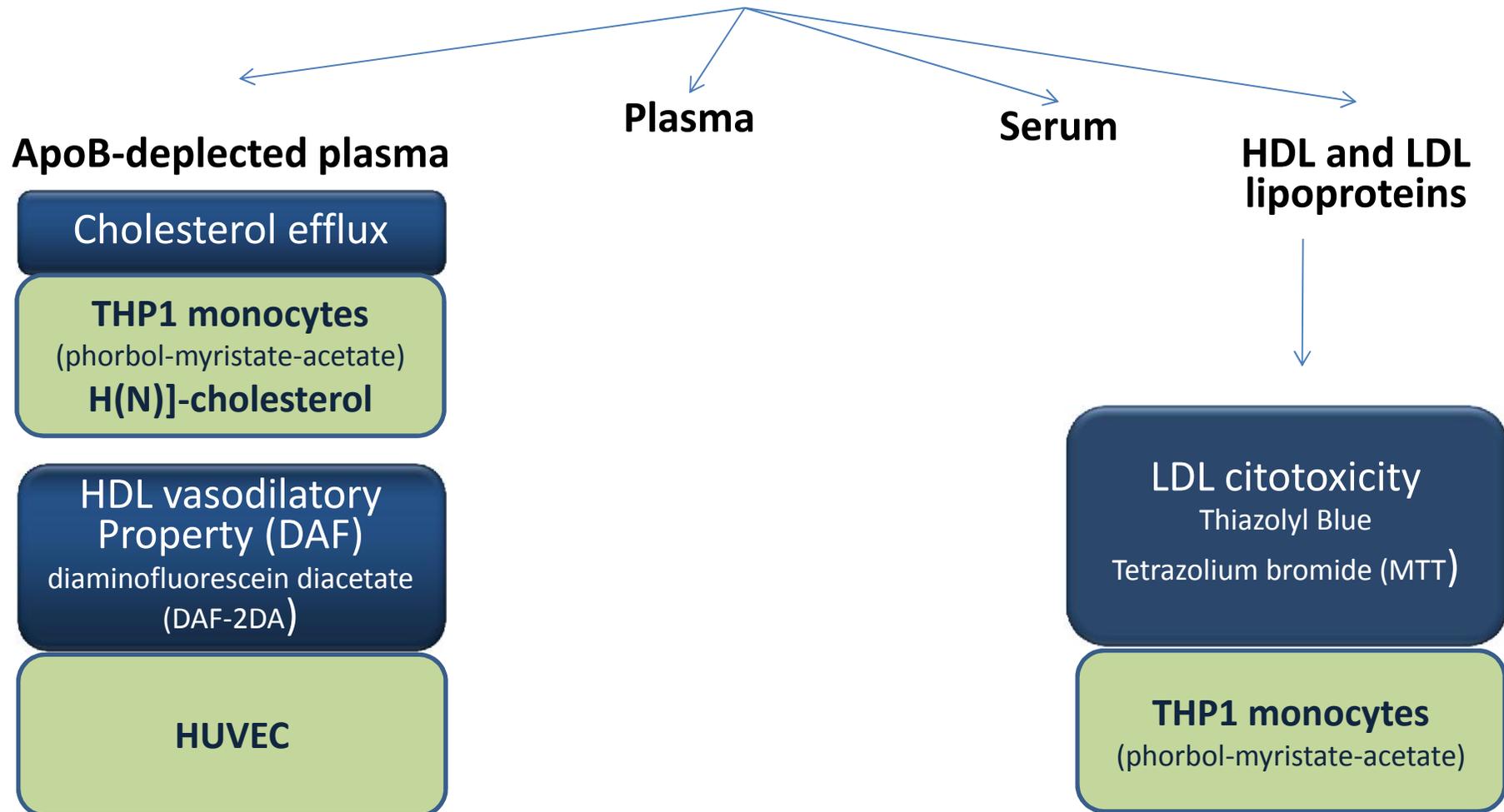
Biological samples were obtained at the start of the study and 1-year after



Lipoproteins-PREDIMED Study: design and methodologies



Biological samples were obtained at the start of the study and 1-year after



HDL RESULTS

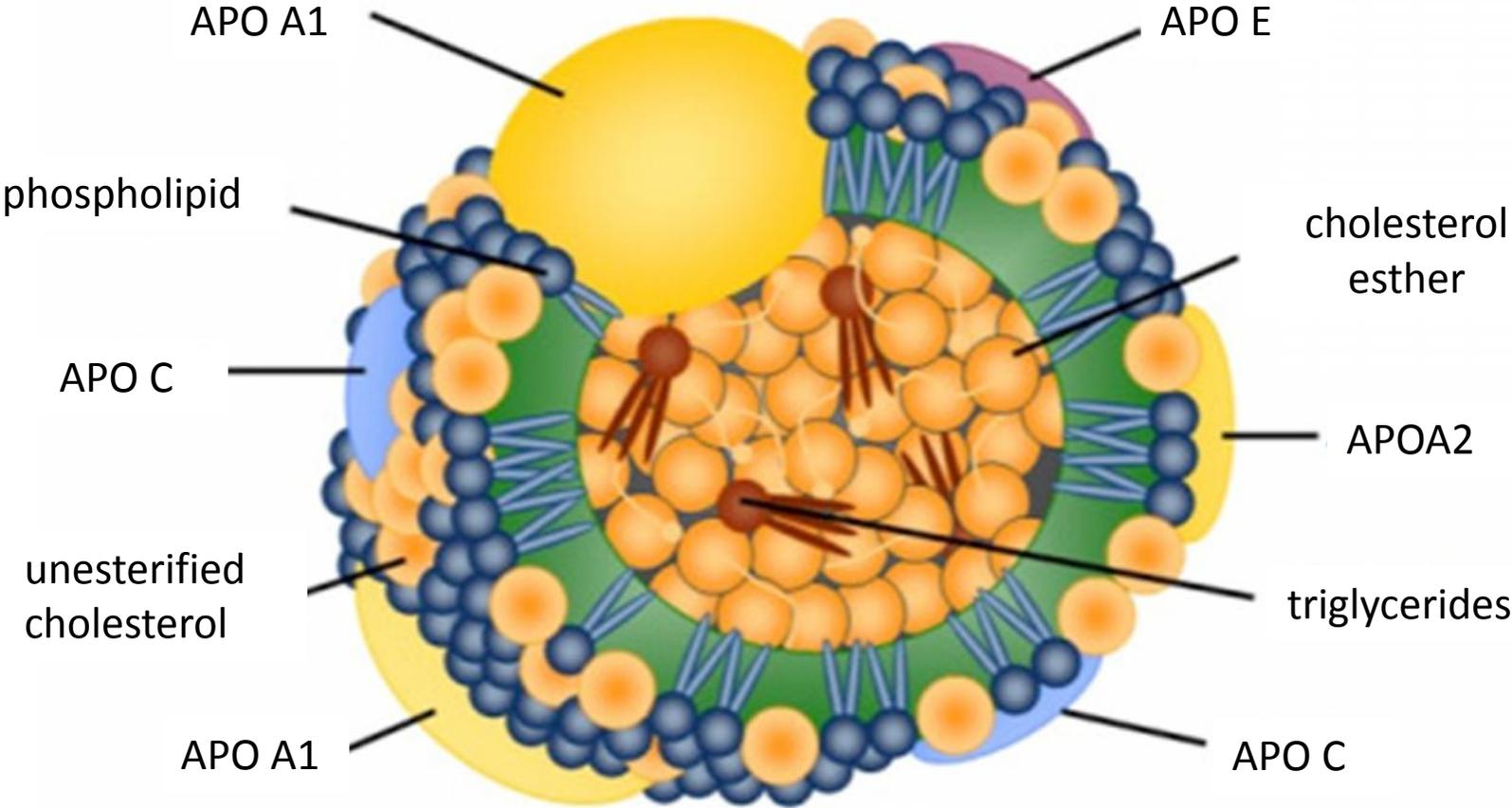


Table. Baseline Characteristics of the Volunteers in the 3 Intervention Groups of the Study

| Variables | TMD-VOO (n=100) | TMD-Nuts (n=100) | Low-Fat Diet (n=96) | P Value |
|---|--------------------|---------------------|------------------------|---------|
| Age, y | 66.3 (5.78)* | 66.4 (6.93)* | 65.0 (6.49)* | 0.247 |
| Male, % | 56.0 | 47.0 | 50.0 | 0.432 |
| Body mass index, kg/m ² | 30.1 (3.85) | 29.0 (3.76) | 29.9 (3.87) | 0.087 |
| Waist circumference, cm | 100 (10.7) | 101 (10.3) | 102 (11.2) | 0.469 |
| Leisure-time physical activity, METs·min/d | 176 (69.3–284)† | 175 (68.3–408)† | 174 (41.3–362)† | 0.870 |
| Smoking status, % | 15.0 | 10.0 | 12.5 | 0.565 |
| Type 2 diabetes mellitus, % | 48.0 | 52.0 | 46.9 | 0.751 |
| Hypertension, % | 78.0 | 78.0 | 80.2 | 0.910 |
| Dyslipidemia, % | 79.0 | 70.0 | 83.3 | 0.074 |
| Glucose, mg/dL | 110 (93.8–137) | 108 (92.5–140) | 108 (94.0–131) | 0.982 |
| Triglycerides, mg/dL | 207 (36.8) | 196 (36.2) | 204 (36.8) | 0.112 |
| Total cholesterol, mg/dL | 110 (93.2–158) | 100 (72.5–144) | 113 (83.0–140) | 0.160 |
| HDL cholesterol, mg/dL | 50.2 (12.3) | 49.8 (10.3) | 49.1 (11.6) | 0.777 |
| LDL cholesterol, mg/dL | 130 (28.5) | 123 (30.4) | 130 (31.7) | 0.181 |
| ApoA-I, mg/dL | 138 (23.5) | 134 (20.2) | 131 (19.4) | 0.232 |
| Apolipoprotein B, mg/dL | 106 (21.6) | 98.2 (18.9) | 103 (21.8) | 0.062 |

ApoA-I indicates apolipoprotein A-I; HDL, high-density lipoprotein; LDL, low-density lipoprotein; MET, metabolic equivalent of task; TMD-Nuts, traditional Mediterranean diet enriched with nuts; and TMD-VOO, traditional Mediterranean diet enriched with virgin olive oil.

*Mean (SD).

†Median (first–third quartiles).

Differences between the Traditional Mediterranean Diet interventions and the low-fat control diet in the dietary profile of the volunteers.

| VARIABLES | TMD-VOO vs. Low-fat control diet | | TMD-Nuts vs. Low-fat control diet | |
|--------------------------------|----------------------------------|---------|-----------------------------------|---------|
| | Coefficient β [CI 95%]* | P-value | Coefficient β [CI 95%]* | P-value |
| Adherence to TMD (score) | 1.23 [0.80;1.66] | <0.001 | 1.30 [0.85;1.75] | <0.001 |
| Total energy intake (kcal/day) | -8.24 [-135;119] | 0.899 | -0.72 [-133;132] | 0.992 |
| Carbohydrates (g/day) | -19.9 [-38.2;-1.58] | 0.034 | -27.7 [-46.9;-8.55] | 0.005 |
| Proteins (g/day) | 2.80 [-2.60;8.20] | 0.311 | 2.18 [-3.45;7.82] | 0.449 |
| Total fats (g/day) | 7.47 [1.58;13.4] | 0.014 | 12.0 [5.81;18.2] | <0.001 |
| MUFAs (g/day) | 6.11 [2.97;9.25] | <0.001 | 6.38 [3.08;9.67] | <0.001 |
| SFAs (g/day) | 0.58 [-1.16;2.32] | 0.516 | 1.15 [-0.68;2.98] | 0.218 |
| PUFAs (g/day) | 1.03 [-0.34;2.40] | 0.143 | 4.53 [3.08;5.97] | <0.001 |
| Fiber (g/day) | -0.12 [-2.38;2.14] | 0.918 | 0.11 [-2.25;2.48] | 0.925 |
| Total olive oil (g/day) | 10.3 [6.72;13.9] | <0.001 | 3.38 [-0.40;7.15] | 0.081 |
| Virgin olive oil (g/day) | 26.2 [21.3;31.1] | <0.001 | 3.66 [-1.49;8.81] | 0.165 |
| Refined olive oil (g/day) | -15.2 [-19.3;-11.1] | <0.001 | 0.83 [-3.44;5.09] | 0.705 |

Physical activity did not change throughout the study.

Volunteers' compliance was correct according to TMD adherence scores, the 1-year food frequency questionnaire, and biomarkers of compliance.

Differences between the Traditional Mediterranean Diet interventions and the low-fat control diet in the biochemical profile of the volunteers.

| VARIABLES | TMD-VOO vs. Low-fat control diet | | TMD-Nuts vs. Low-fat control diet | |
|--|------------------------------------|---------|-----------------------------------|---------|
| | Coefficient β [CI 95%]* | P-value | Coefficient β [CI 95%]* | P-value |
| Glucose (mg/dL) [†] | -0.022 [-0.079;0.036] | 0.460 | 0.013 [-0.049;0.074] | 0.683 |
| Triglycerides (mg/dL) [†] | -2·10 ⁻⁴ [-0.091;0.091] | 0.997 | -0.068 [-0.16;0.029] | 0.170 |
| Total cholesterol (mg/dL) | 10.5 [2.86;18.1] | 0.007 | 0.056 [-8.02;8.13] | 0.989 |
| HDL cholesterol (mg/dL) | 0.73 [-1.17;2.62] | 0.453 | -1.25 [-3.28;0.77] | 0.227 |
| LDL cholesterol (mg/dL) | 9.56 [3.16;16.0] | 0.004 | 1.21 [-5.63;8.04] | 0.729 |
| Apolipoprotein A-I (mg/dL) | 0.50 [-3.44;4.44] | 0.804 | -0.41 [-4.52;3.69] | 0.844 |
| Apolipoprotein B (mg/dL) | 1.69 [-2.90;6.27] | 0.472 | -1.96 [-6.69;2.77] | 0.419 |
| HDL cholesterol/Apolipoprotein A-I (unitless ratio) | 0.001 [-0.006;0.009] | 0.750 | -0.005 [-0.013;0.003] | 0.200 |
| Apolipoprotein B/Apolipoprotein A-I (unitless ratio) | 0.007 [-0.032;0.046] | 0.721 | -0.015 [-0.056;0.025] | 0.464 |

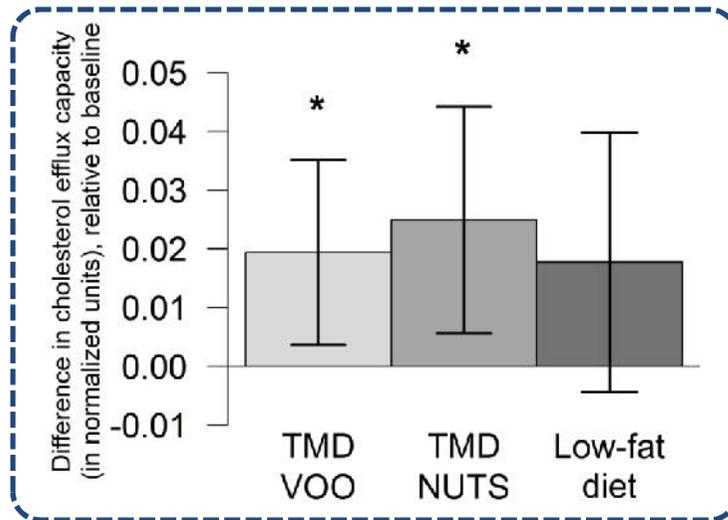
*: β coefficient of the multivariate linear regression model, adjusted for: sex; age; volunteer's center of origin; baseline value of the variable; and changes in the presence of dyslipidemia, hypertension, diabetes, and smoking habit. †: log-transformed variables. *TMD-VOO*: Traditional Mediterranean Diet enriched with virgin olive oil. *TMD-Nuts*: Traditional Mediterranean Diet enriched with mixed nuts

A decline in total cholesterol concentrations after the low-fat control diet, versus baseline and TMD-VOO intervention was observed.

This was due mainly to a decrease in LDL cholesterol concentrations.

No significant changes in HDL cholesterol or ApoA-I concentrations were observed.

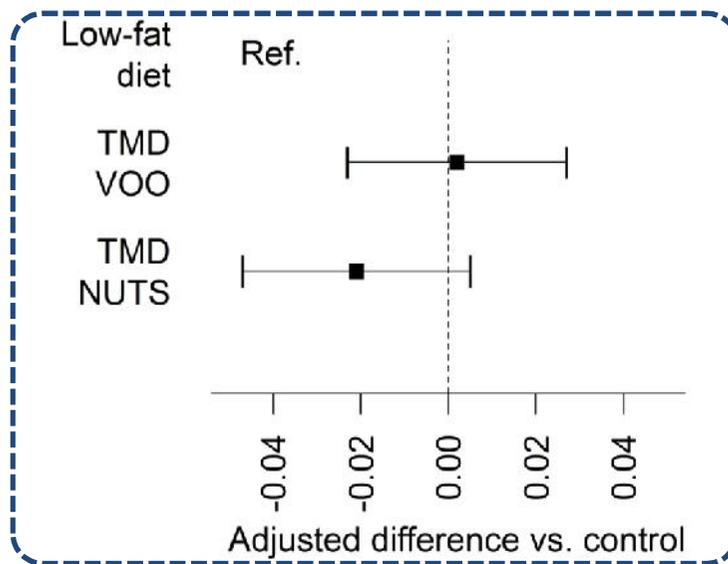
Post- vs. pre- intervention:



Adherence to a traditional Mediterranean Diet (supplemented with virgin olive oil or nuts), for 1 year, induced:

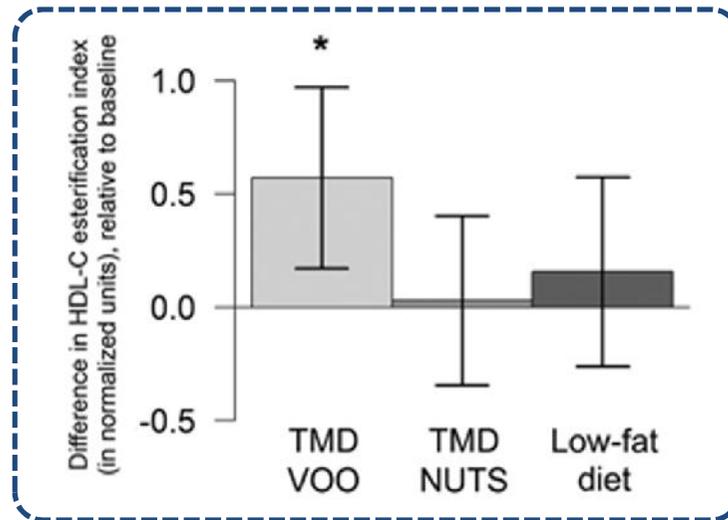
↑ Cholesterol efflux capacity

Changes after the TMD interventions vs. the low-fat diet:

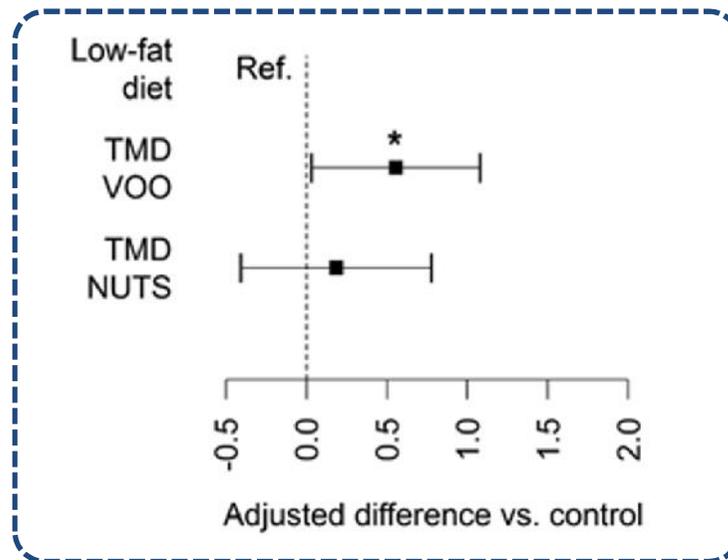


*: $P < 0.05$; **: $P < 0.01$; ***: $P < 0.001$

Post- vs. pre- intervention:



Changes after the TMD interventions vs. the low-fat diet:



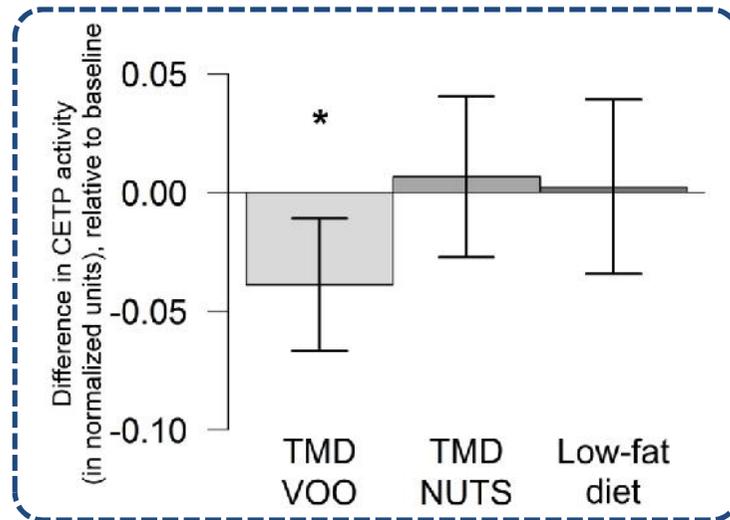
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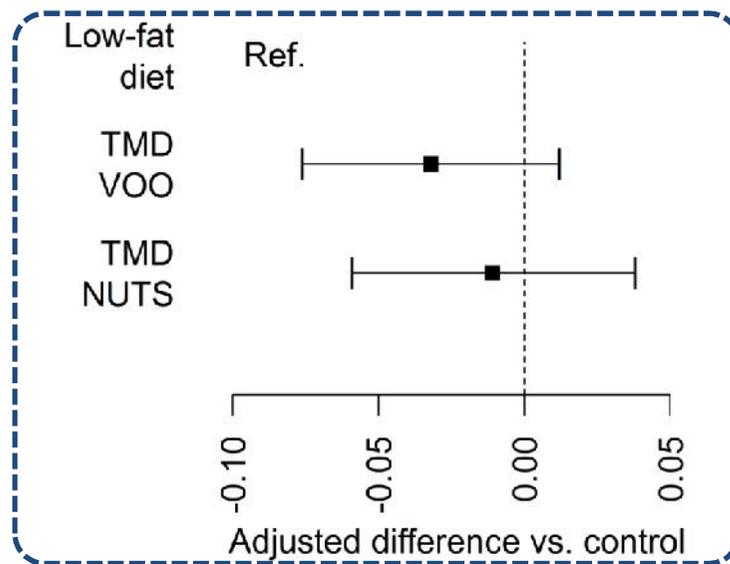
↑ Cholesterol efflux capacity

↑ HDL cholesterol esterification index

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

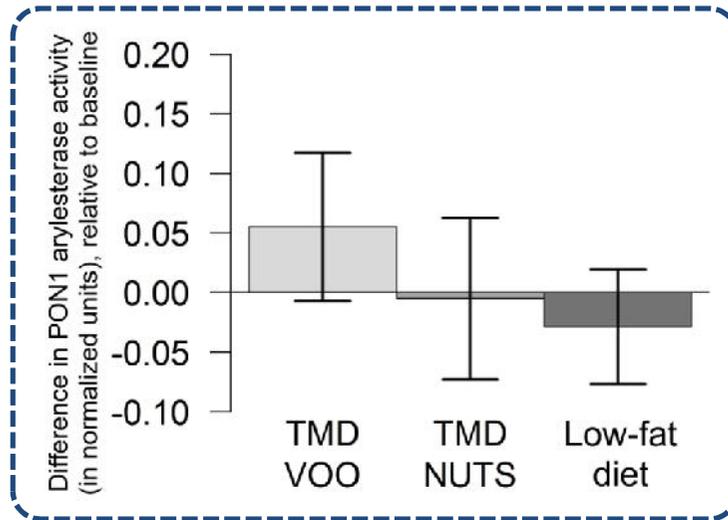


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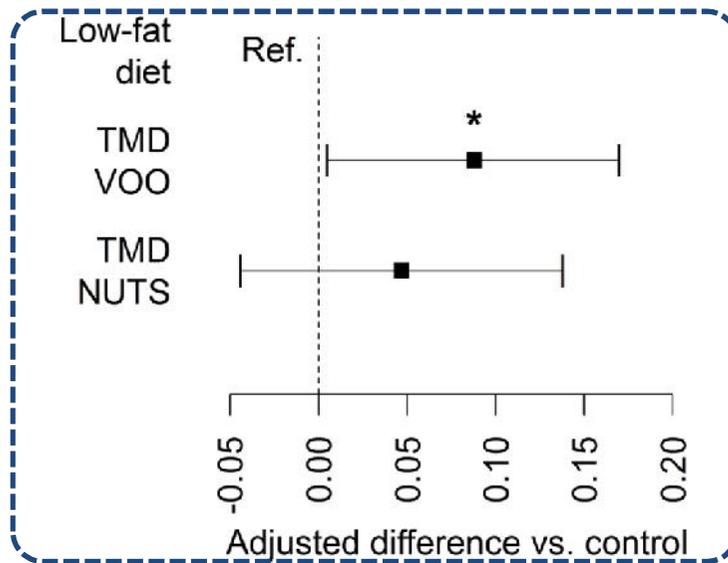
Adherence to a traditional Mediterranean Diet (supplemented with virgin olive oil or nuts), for 1 year, induced:

- ↑ Cholesterol efflux capacity
- ↑ HDL cholesterol esterification index
- ↓ CETP activity

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:



*: $P < 0.05$; **: $P < 0.01$; ***: $P < 0.001$

Adherence to a traditional Mediterranean Diet (supplemented with virgin olive oil or nuts), for 1 year, induced:

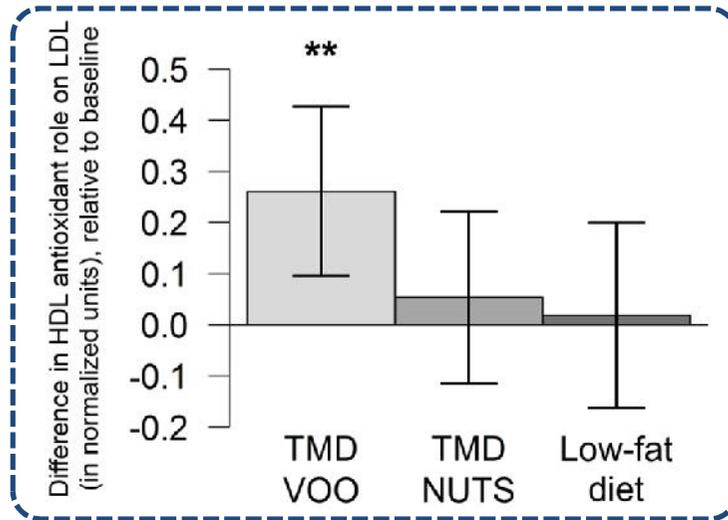
↑ Cholesterol efflux capacity

↑ HDL cholesterol esterification index

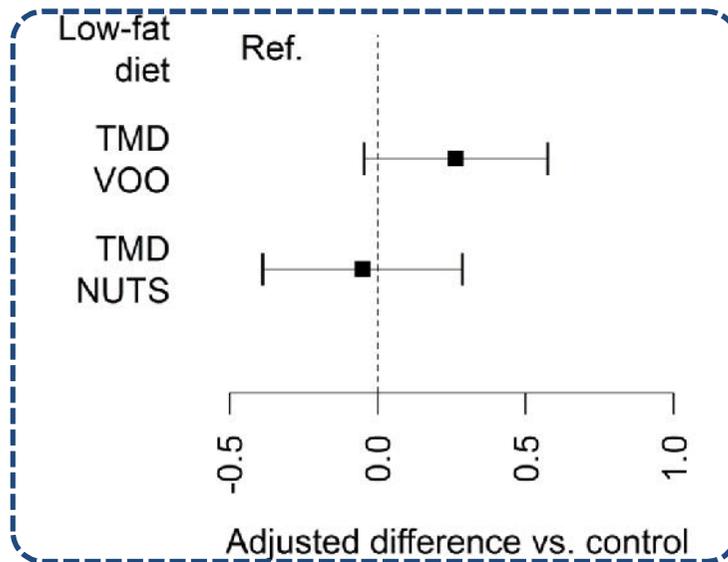
↓ CETP activity

↑ Paraoxonase-1 activity

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

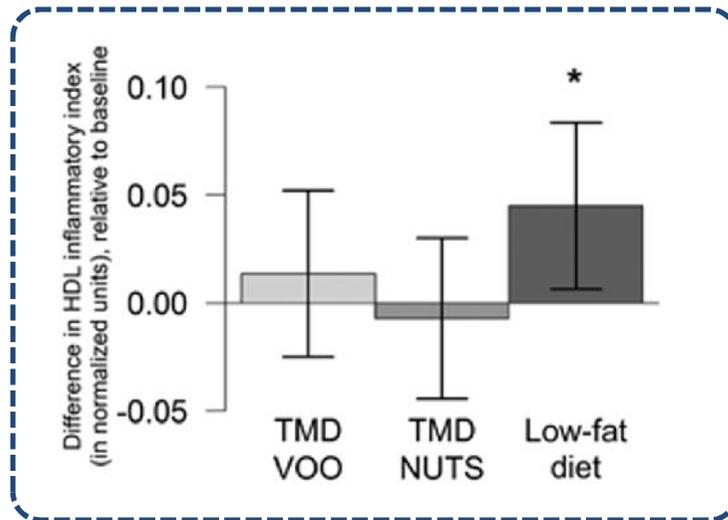


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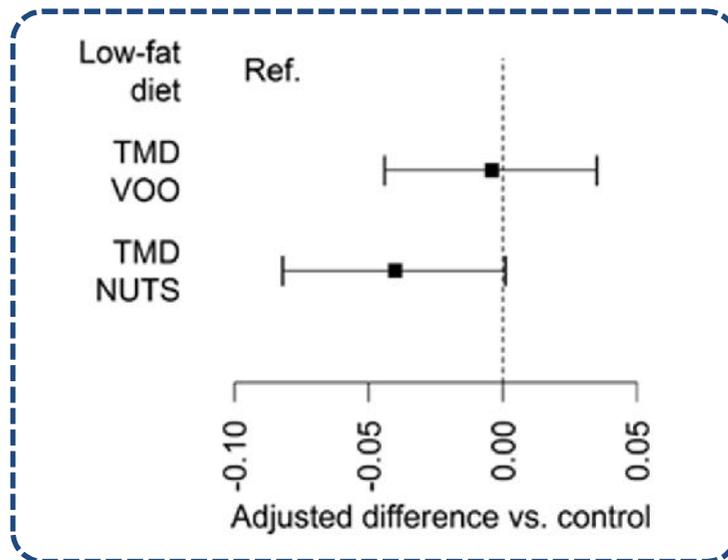
Adherence to a traditional Mediterranean Diet (supplemented with virgin olive oil or nuts), for 1 year, induced:

- ↑ Cholesterol efflux capacity
- ↑ HDL cholesterol esterification index
- ↓ CETP activity
- ↑ Paraoxonase-1 activity
- ↑ HDL antioxidant capacity on LDLs

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

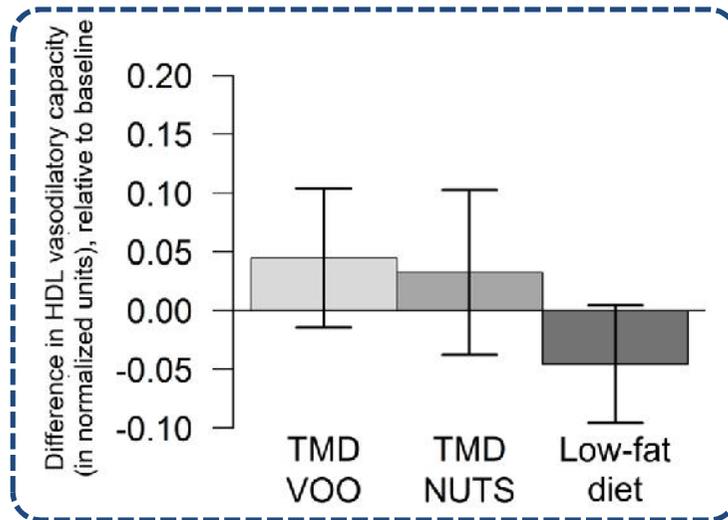


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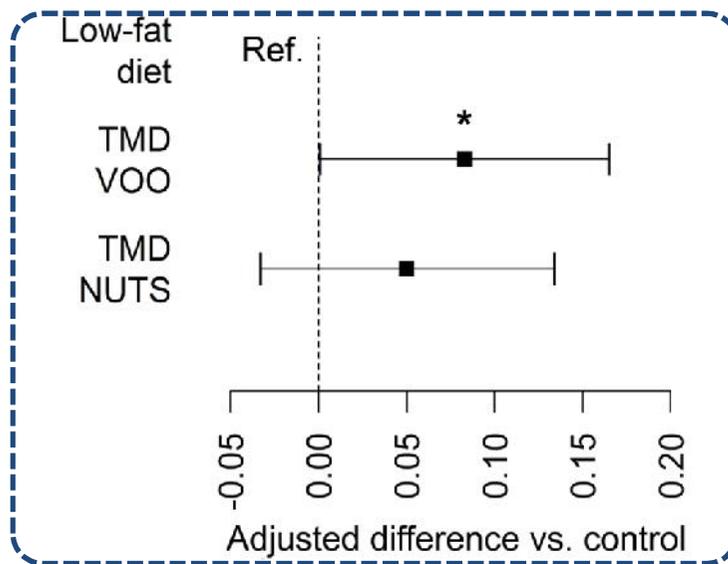
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- ↑ Paraoxonase-1 activity
- ↑ HDL antioxidant capacity on LDLs

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:



*: $P < 0.05$; **: $P < 0.01$; ***: $P < 0.001$

Adherence to a traditional Mediterranean Diet (supplemented with virgin olive oil or nuts), for 1 year, induced:

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↑ HDL cholesterol esterification index

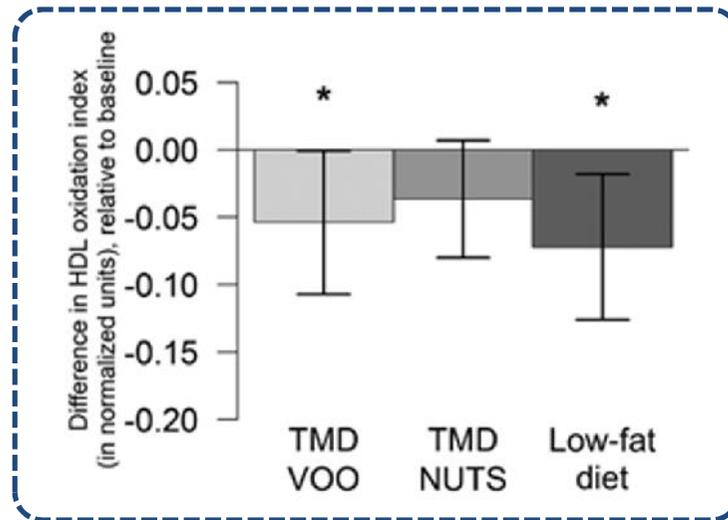
↓ CETP activity

↑ Paraoxonase-1 activity

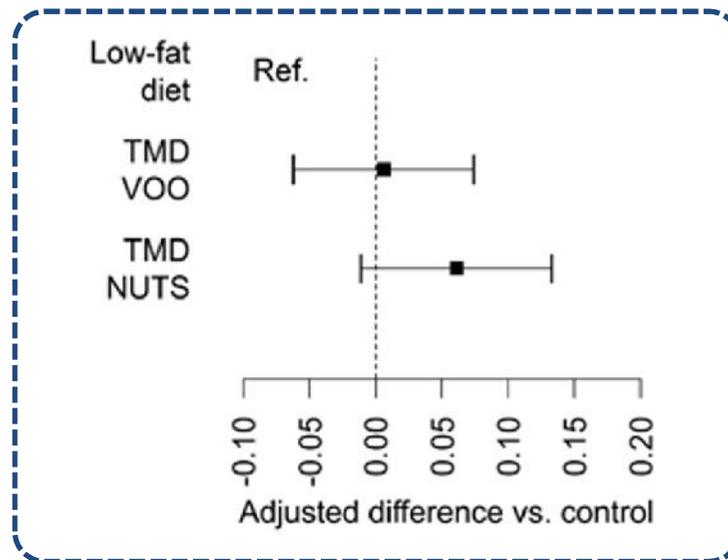
↑ HDL antioxidant capacity on LDLs

↑ HDL vasodilatory capacity

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

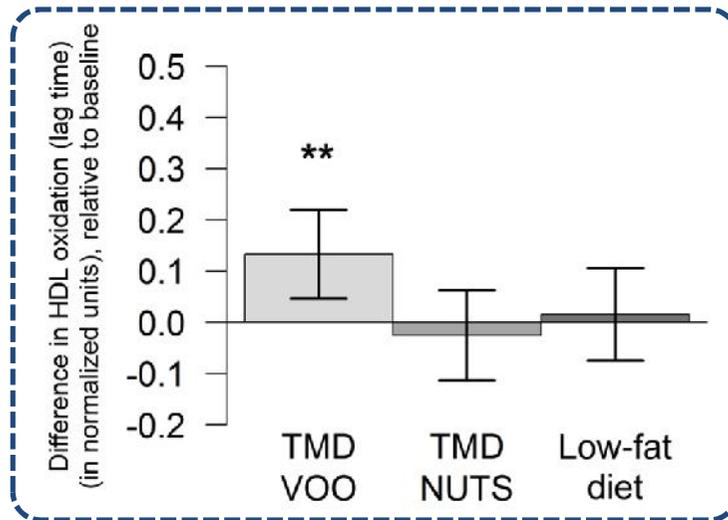


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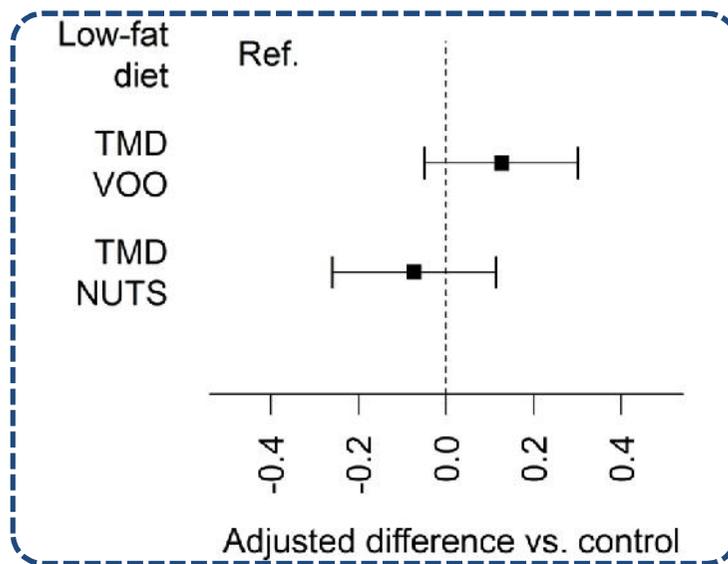
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- ↑ Cholesterol efflux capacity
- ↑ HDL cholesterol esterification index
- ↓ CETP activity
- ↑ Paraoxonase-1 activity
- ↑ HDL antioxidant capacity on LDLs
- ↑ HDL vasodilatory capacity
- ↓ HDL oxidation index

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

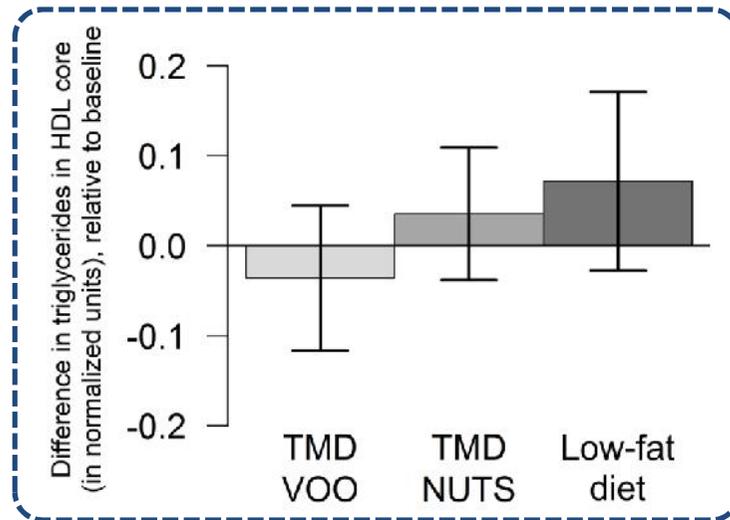


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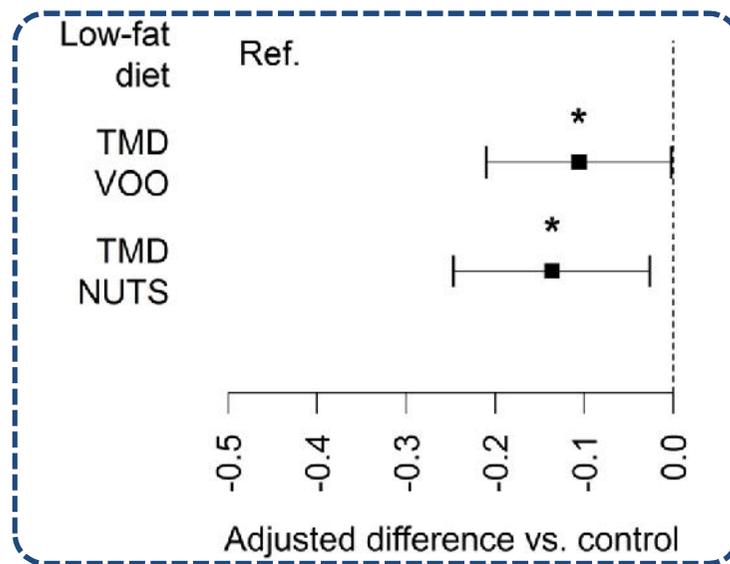
Adherence to a traditional Mediterranean Diet (supplemented with virgin olive oil or nuts), for 1 year, induced:

- ↑ Cholesterol efflux capacity
- ↑ HDL cholesterol esterification index
- ↓ CETP activity
- ↑ Paraoxonase-1 activity
- ↑ HDL antioxidant capacity on LDLs
- ↑ HDL vasodilatory capacity
- ↓ HDL oxidation index
- ↑ HDL resistance against oxidation

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

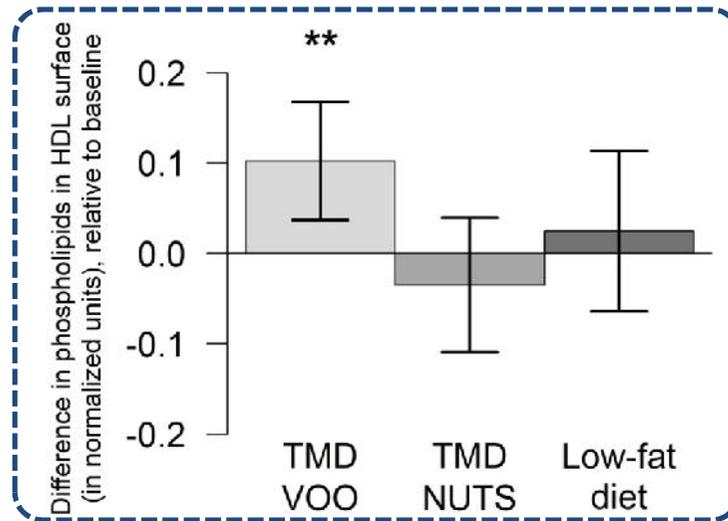


*: P<0.05; **: P<0.01; ***: P<0.001

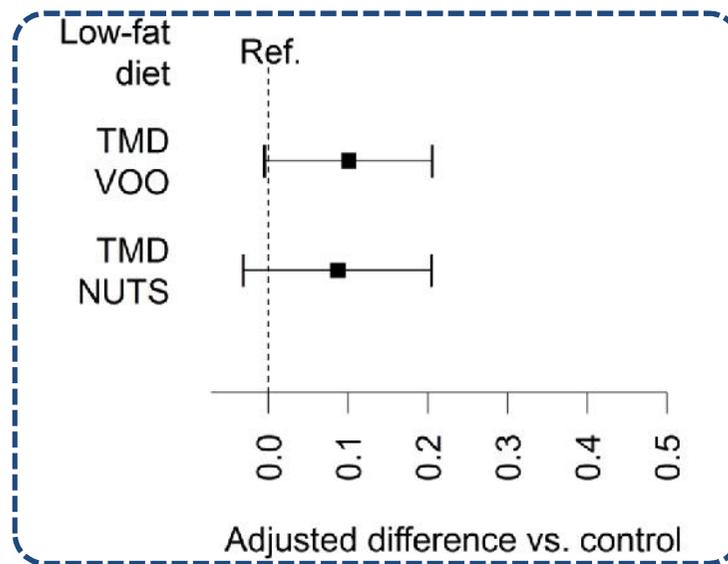
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- ↑ HDL vasodilatory capacity
- ↓ HDL oxidation index
- ↑ HDL resistance against oxidation
- ↓ Triglycerides in HDL core

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

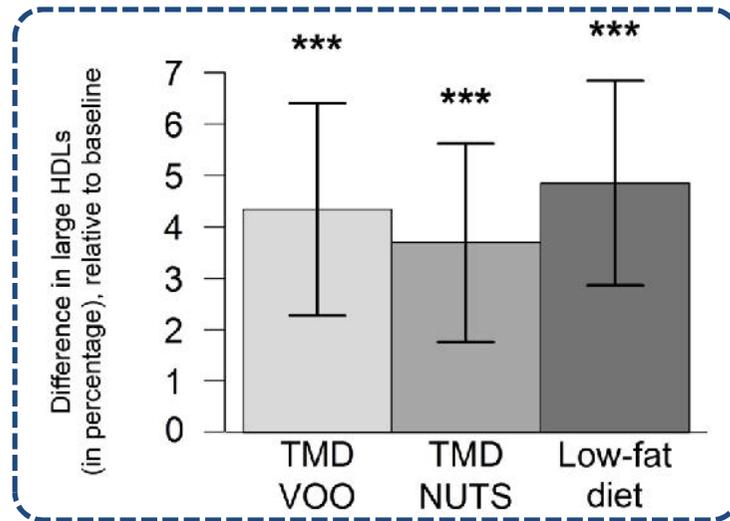


*: $P < 0.05$; **: $P < 0.01$; ***: $P < 0.001$

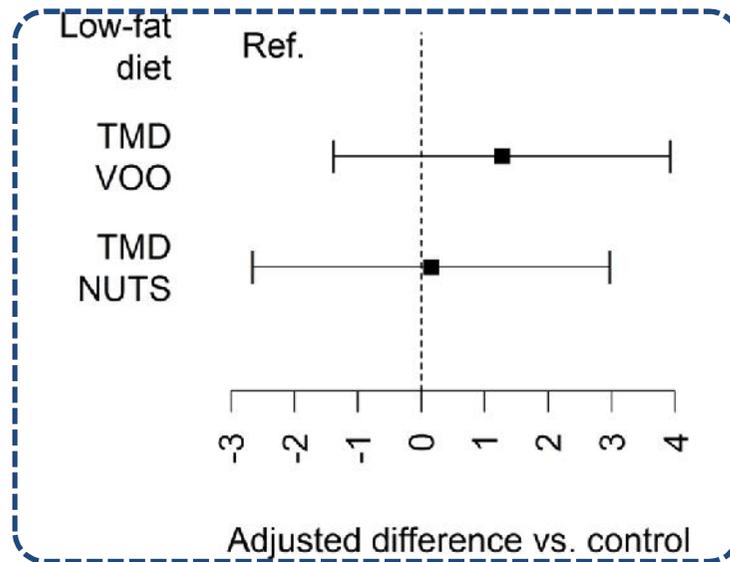
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- ↓ HDL oxidation index
- ↑ HDL resistance against oxidation
- ↓ Triglycerides in HDL core
- ↑ Phospholipids in HDL surface

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

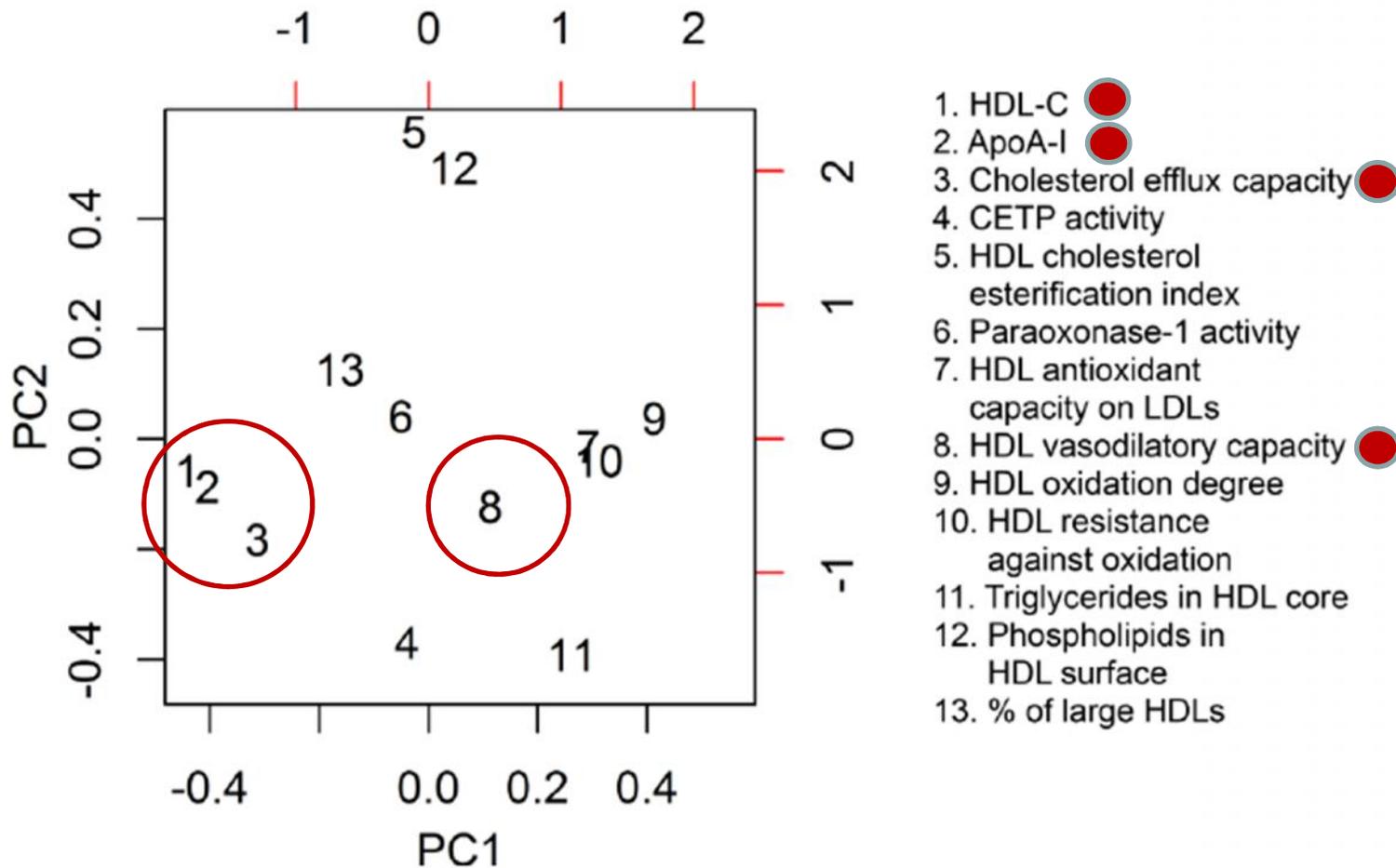


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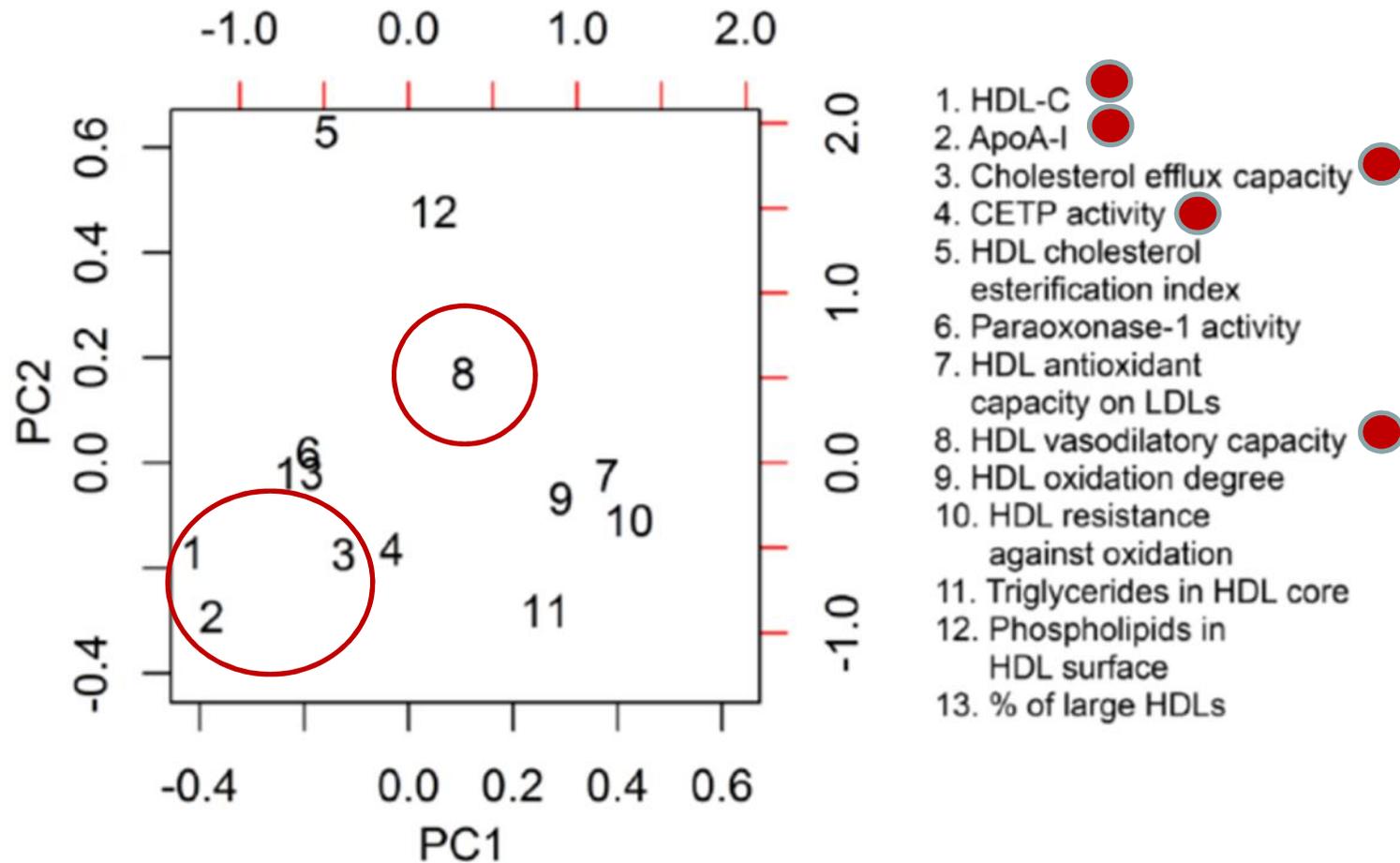
- ↑ Cholesterol efflux capacity
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- ↑ Paraoxonase-1 activity
- ↑ HDL antioxidant capacity on LDLs
- ↑ HDL vasodilatory capacity
- ↓ HDL oxidation index
- ↑ HDL resistance against oxidation
- ↓ Triglycerides in HDL core
- ↑ Phospholipids in HDL surface
- ↑ Large HDLs

Bi-dimensional plot of the distribution of HDL-related variables at baseline according to the two main components of the principal component analysis.



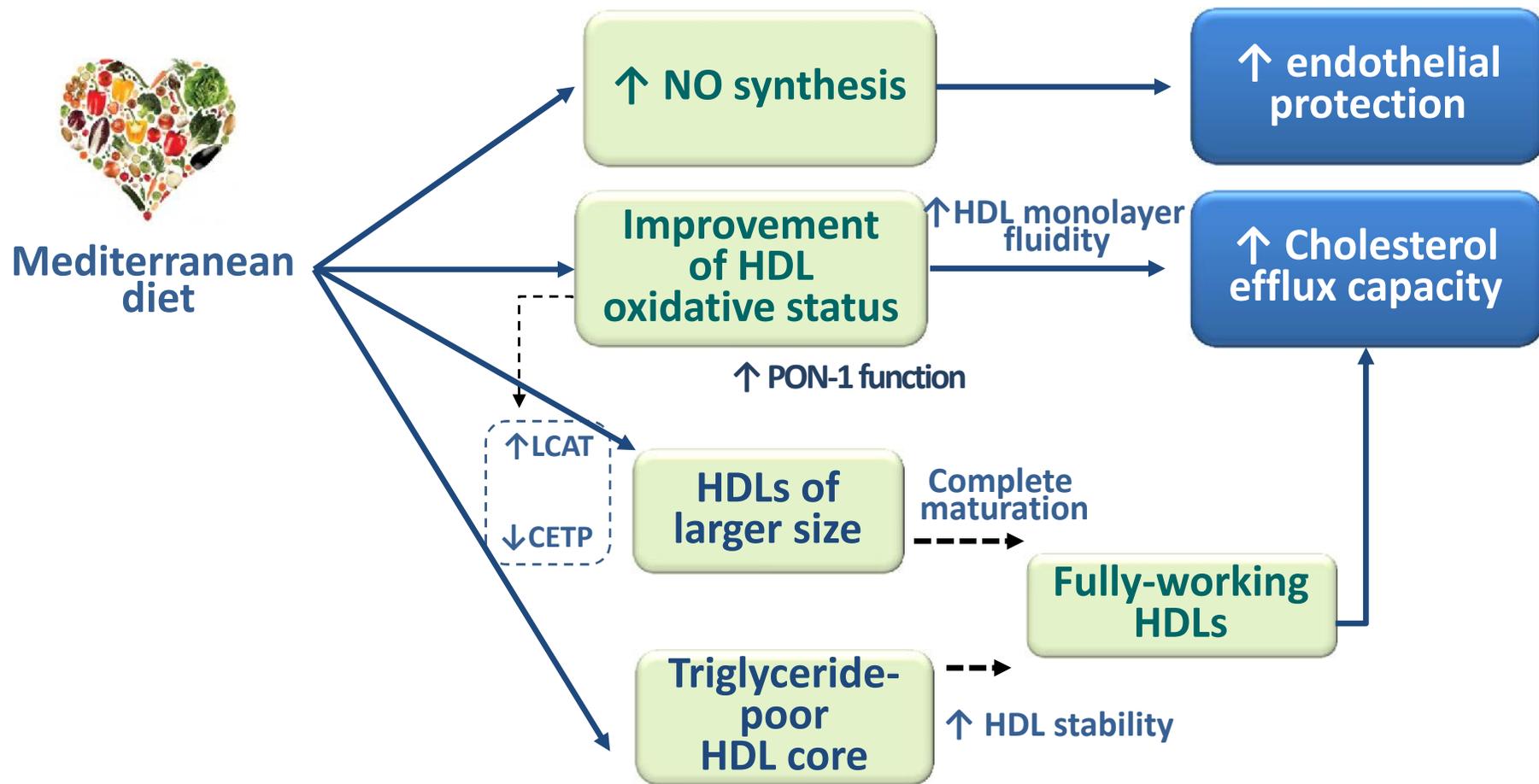
The two main components of this analysis were able to explain 75.3% of total variance of the data.

Bi-dimensional plot of the distribution of the changes in HDL-related variables after the TMD-VOO intervention according to the two main components of the principal component analysis.



The two main components of this analysis were able to explain 64.1% of total variance of the data.

HDL FUNCTIONALITY: The MD intervention improves NO synthesis, oxidative status, increased HDL size, and promoted a greater HDL stability reflected as a triglyceride-poor core. Overall produces an improvement of endothelial protection and cholesterol efflux



Strengths.

First, it involves **a large sample size** (n=296).

Second, it presents a **randomized** design with the presence of an active comparator (low-fat diet).

Third, its duration is **long** (1 year of follow-up).

Last, it comprehensively assesses **diverse HDL functions and HDL quality-related characteristics.**

Limitations.

The participants of the trial were **elderly people** at high cardiovascular risk, which hinders the extrapolation of our results to the general population.

As expected, we found **only slight** differences because the trial is based on modest real-life modifications **of the diet and the control diet is already a well-known healthy dietary pattern.**

The use of **cellular models**, although a noninvasive alternative to test relevant physiological functions, **may not have demonstrated the effect of contraregulatory mechanisms, which can modify the final in vivo outcome** in humans.

Conclusions

Long-term adherence to a traditional Mediterranean Diet, especially when supplemented with virgin olive oil, in high cardiovascular risk individuals, is able to improve HDL atheroprotective functions:

- a. cholesterol efflux capacity,
- b. HDL-C metabolism,
- c. HDL antioxidant/anti-inflammatory properties,
- d. and vasoprotective effects

Both TMDs increased cholesterol efflux capacity relative to baseline.

The TMD-VOO intervention decreased cholesteryl ester transfer protein activity relative to baseline

Conclusions

And the TMD-VOO intervention increased relative to the control group:

HDL ability to esterify cholesterol,
paraoxonase-1 arylesterase activity,
and HDL vasodilatory capacity

Adherence to a TMD can induce these beneficial changes by improving HDL oxidative status, composition, and size.

The 3 diets increased the percentage of large HDL particles relative to baseline.

LDL RESULTS

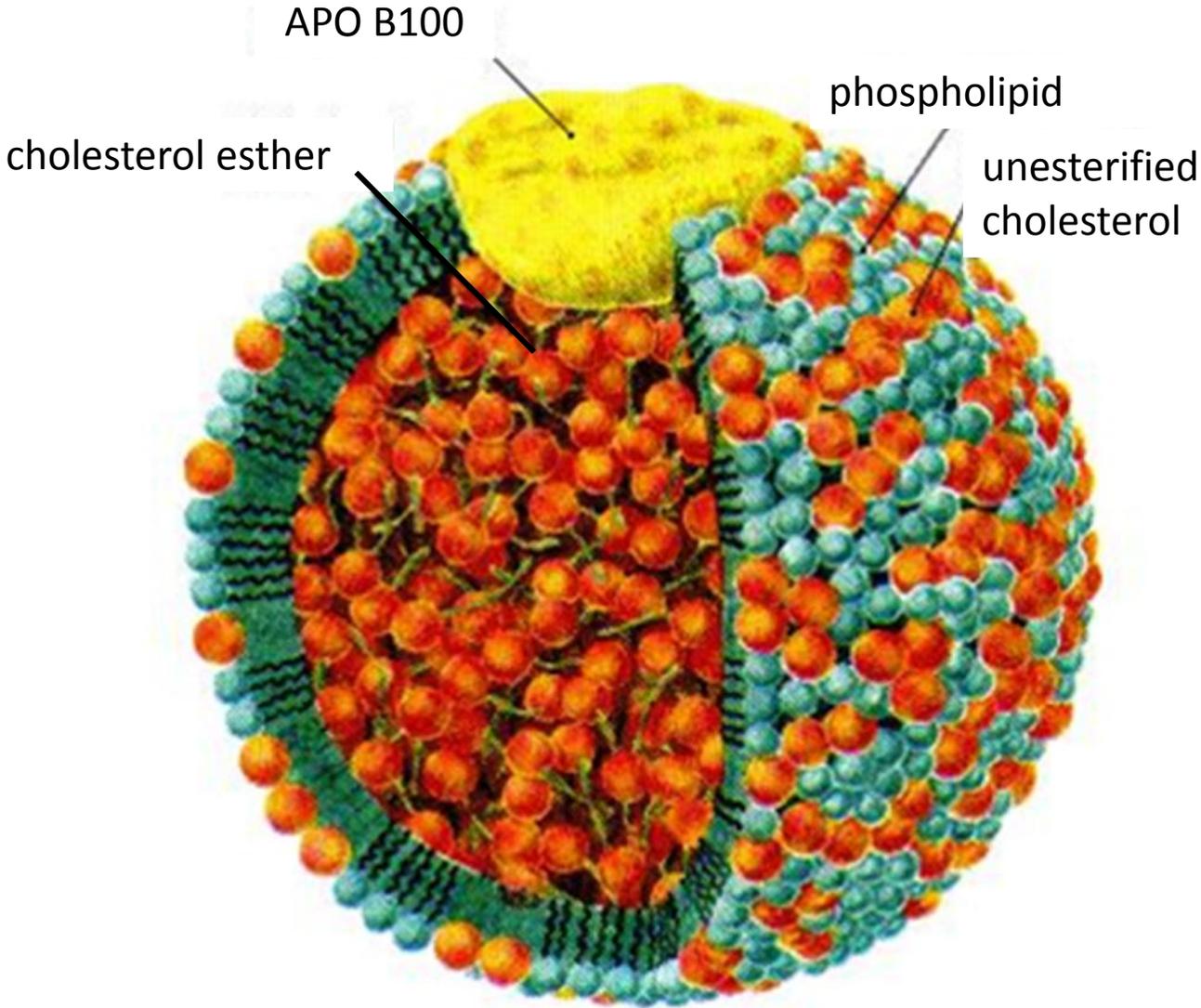
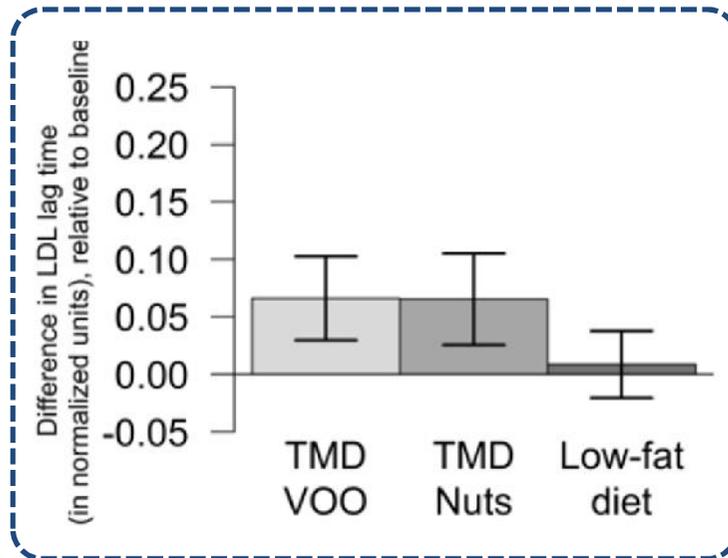


Table 1. Baseline characteristics of the volunteers in the three intervention groups

| VARIABLES | TMD-VOO <i>N</i> = 71 | TMD-Nuts <i>N</i> = 68 | Low-fat diet <i>N</i> = 71 | <i>p</i> -value |
|--|-----------------------|------------------------|----------------------------|-----------------|
| Age (years) | 66.5 ± 6.34 | 65.1 ± 6.85 | 64.7 ± 6.58 | 0.270 |
| Sex (% male) | 45.1% | 61.8% | 47.9% | 0.111 |
| Body mass index (kg/m ²) | 30.2 ± 3.96 | 29.2 ± 3.92 | 29.7 ± 3.98 | 0.386 |
| Waist circumference (cm) | 99.8 ± 10.7 | 102 ± 10.2 | 101 ± 11.5 | 0.489 |
| Leisure-time physical activity (MET·min/day) | 156 (67.5–247) | 169 (59.1–323) | 150 (15.5–332) | 0.782 |
| Smoking status (% of smokers) | 16.9% | 11.8% | 12.7% | 0.642 |
| Type 2 diabetes (% of diabetic patients) | 76.1% | 76.5% | 84.5% | 0.380 |
| Hypertension (% of hypertensive patients) | 47.9% | 55.9% | 38.0% | 0.107 |
| Dyslipidemia (% of dyslipidemic patients) | 83.1% | 77.9% | 85.9% | 0.458 |
| Fasting glucose (mg/dL) | 105 (92.5–127) | 118 (96.0–140) | 105 (94.0–128) | 0.470 |
| Triglycerides (mg/dL) | 108 (90.7–157) | 105 (73.0–147) | 115 (97.0–140) | 0.610 |
| Total cholesterol (mg/dL) | 206 ± 39.1 | 198 ± 35.9 | 210 ± 38.4 | 0.231 |
| HDL cholesterol (mg/dL) | 49.8 ± 11.8 | 49.2 ± 10.8 | 49.2 ± 10.6 | 0.932 |
| LDL cholesterol (mg/dL) | 129 ± 30.0 | 125 ± 30.1 | 135 ± 33.0 | 0.190 |
| Apolipoprotein B (mg/dL) | 104 ± 22.0 | 97.6 ± 17.1 | 105 ± 22.7 | 0.121 |
| Apolipoprotein B/A-I ratio (unitless) | 0.78 ± 0.16 | 0.75 ± 0.16 | 0.82 ± 0.22 | 0.123 |

Variables are expressed as percentages (categorical variables), means ± SD (normally distributed variables) or median (1st–3rd quartile) (non-normally distributed variables). *MET*, metabolic equivalent of task; *TMD-Nuts*, Traditional Mediterranean Diet enriched with mixed nuts; *TMD-VOO*, Traditional Mediterranean Diet enriched with virgin olive oil.

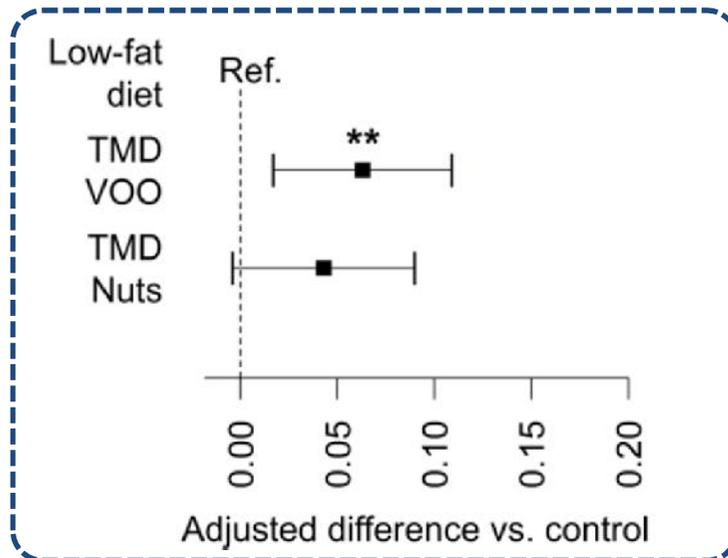
Post- vs. pre-intervention:



Adherence to a traditional Mediterranean Diet (supplemented with virgin olive oil or nuts), for 1 year, induced:

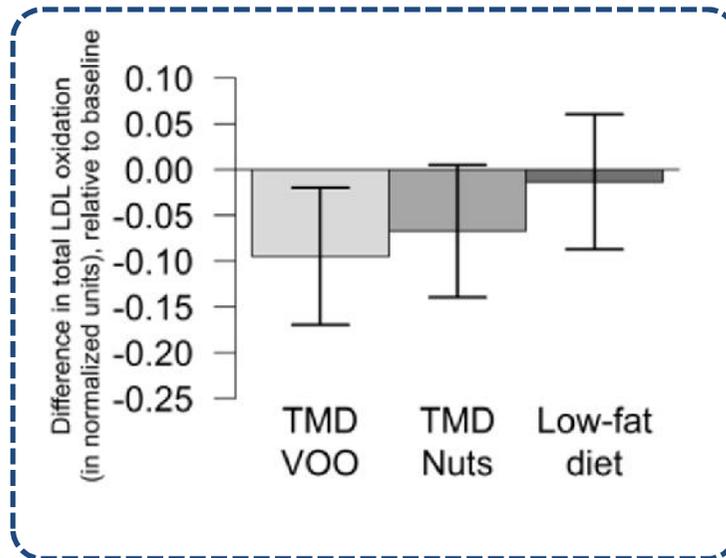
↑ LDL resistance against oxidation

Changes after the TMD interventions vs. the low-fat diet:



*: $P < 0.05$; **: $P < 0.01$; ***: $P < 0.001$

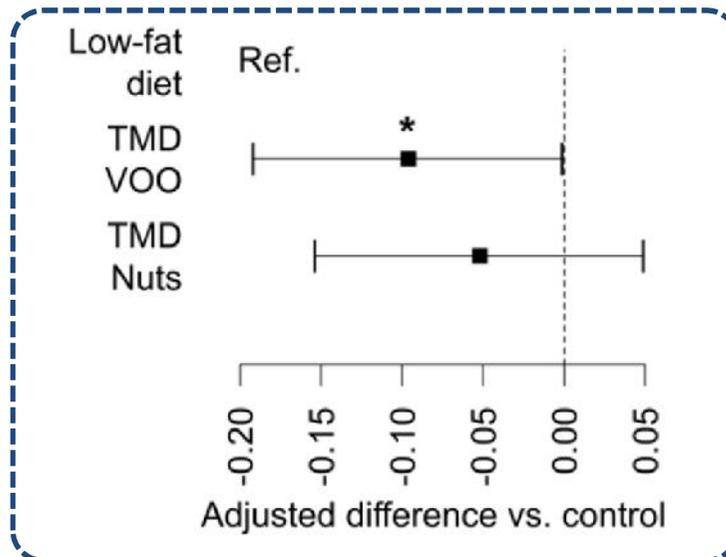
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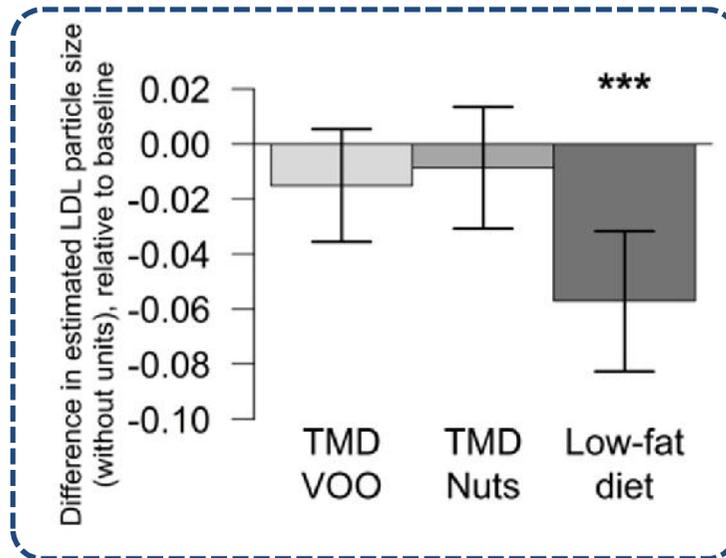
- ↑ LDL resistance against oxidation
- ↓ total LDL oxidation

Changes after the TMD interventions vs. the low-fat diet:

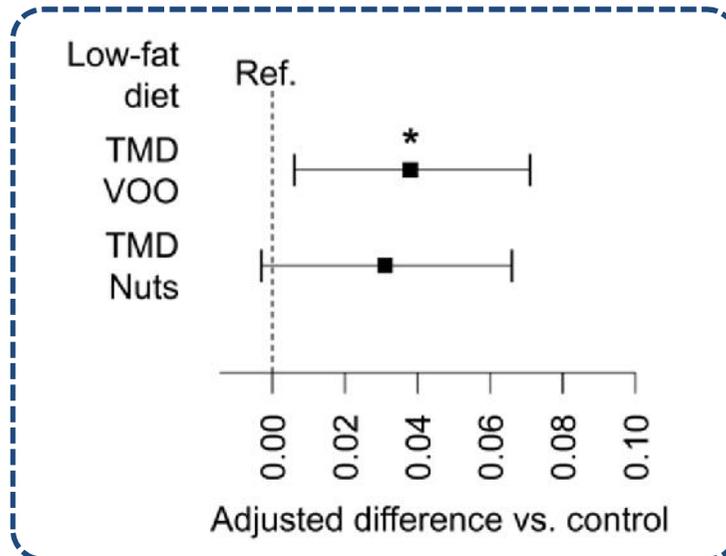


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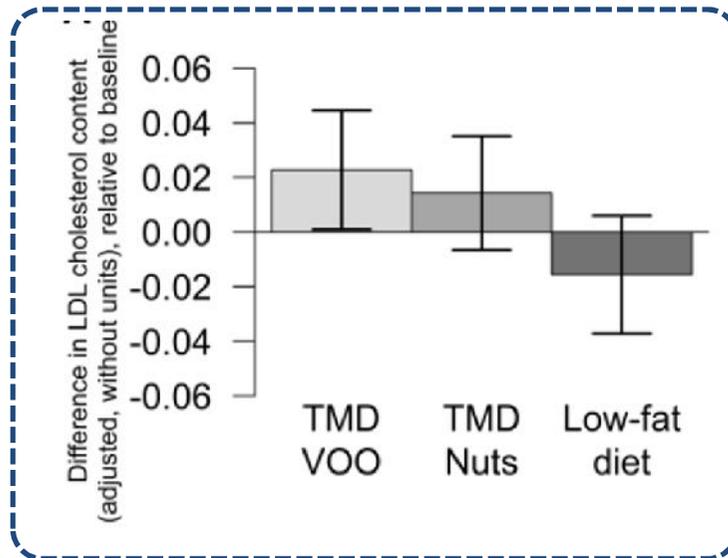
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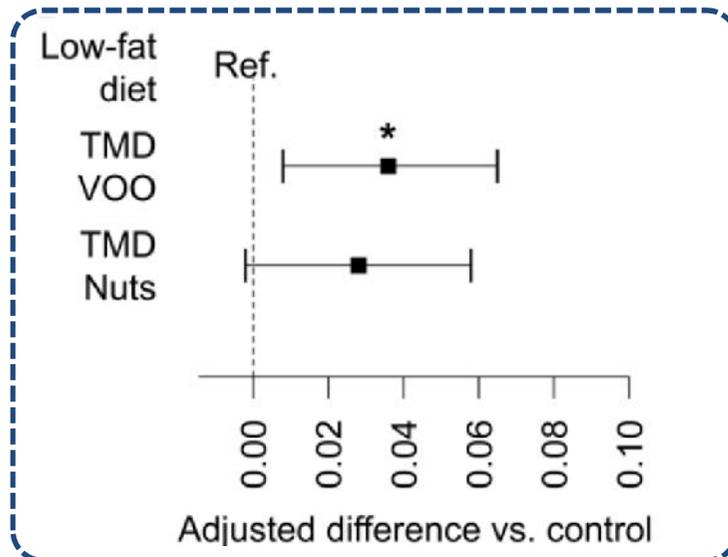
↓ total LDL oxidation

↑ Indicator of LDL size

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:



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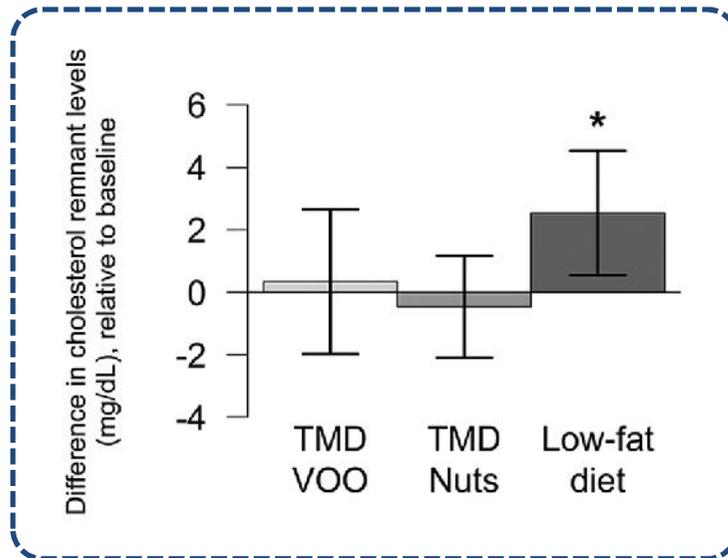
↑ LDL resistance against oxidation

↓ total LDL oxidation

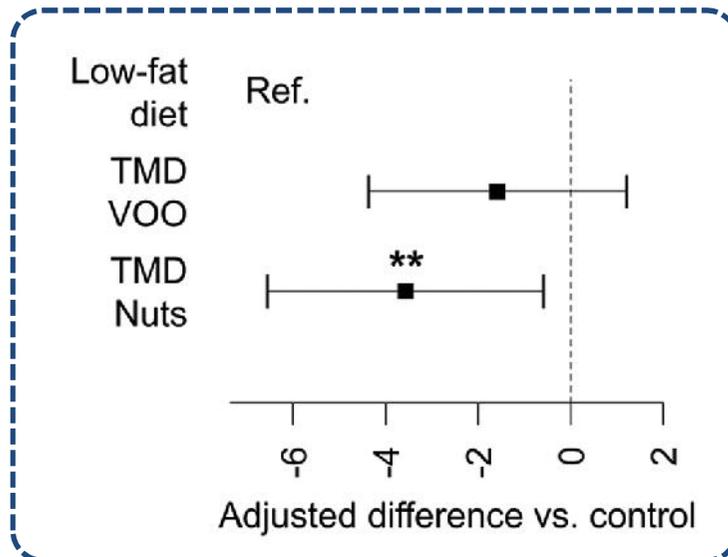
↑ Indicator of LDL size

↑ LDL cholesterol content

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

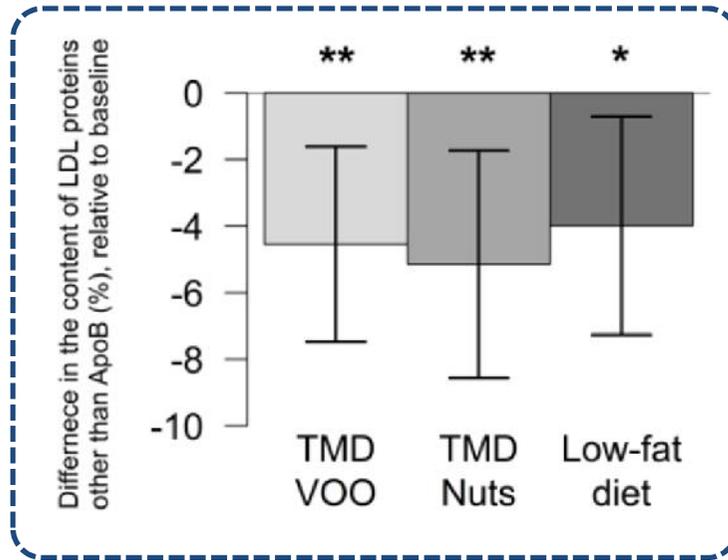


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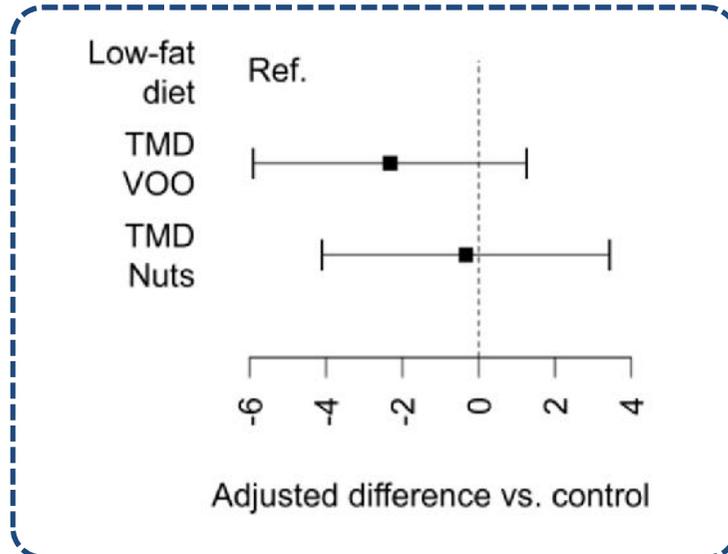
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- ↑ LDL resistance against oxidation
- ↓ total LDL oxidation
- ↑ Indicator of LDL size
- ↑ LDL cholesterol content
- ↓ remnant cholesterol

Post- vs. pre-intervention:



Changes after the TMD interventions vs. the low-fat diet:

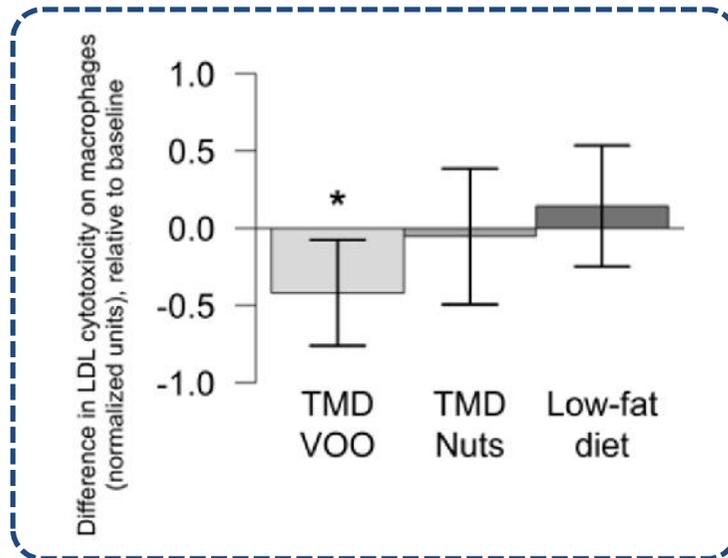


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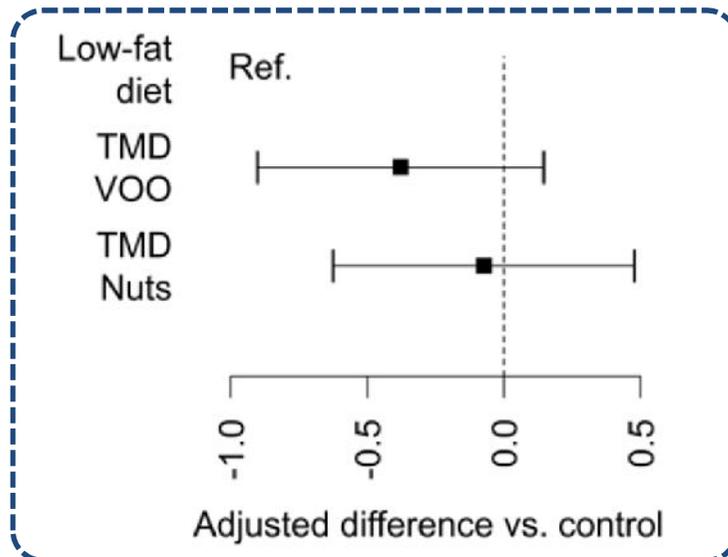
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- ↓ protein other than ApoB content

Post- vs. pre-intervention:



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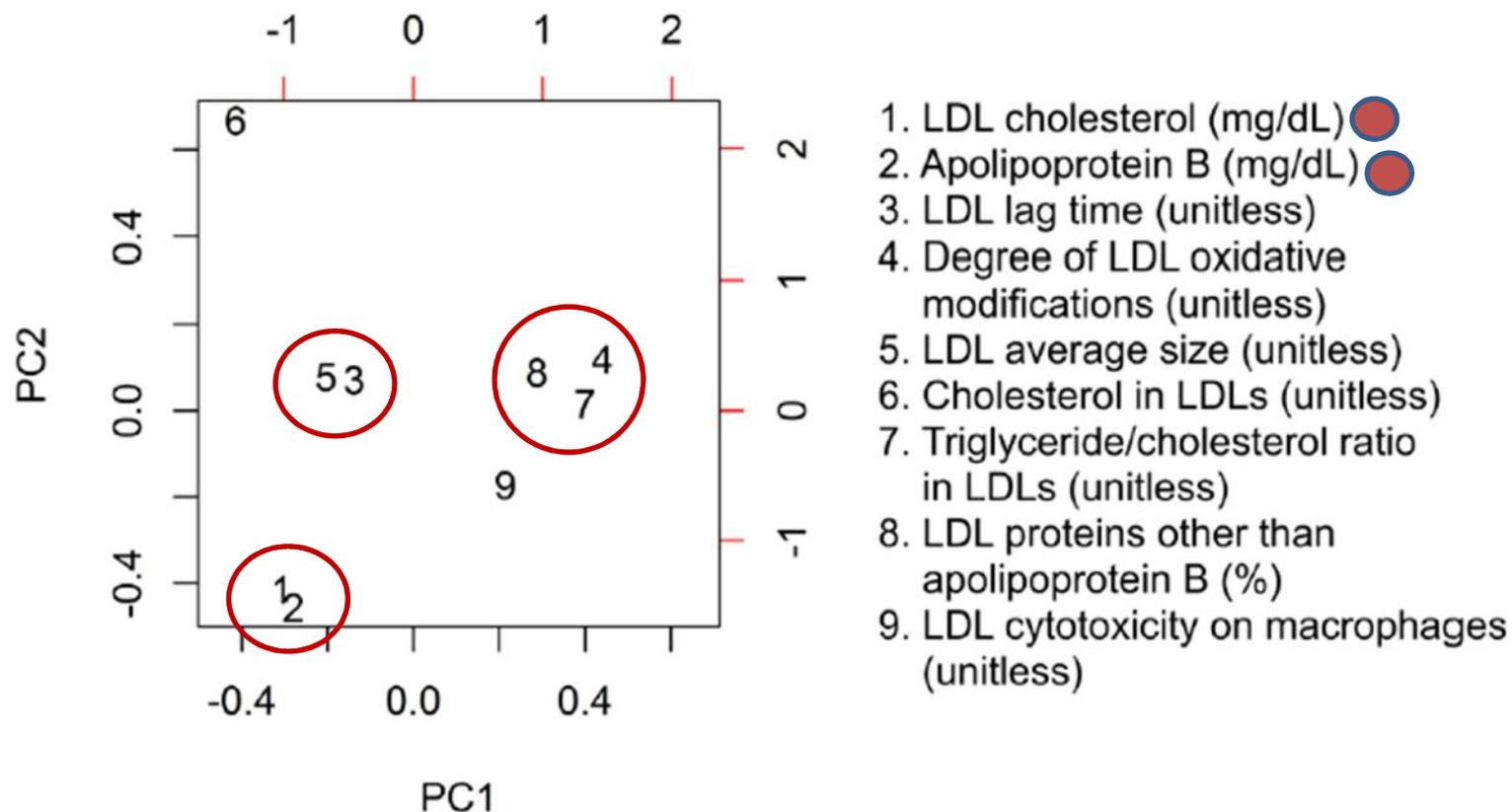


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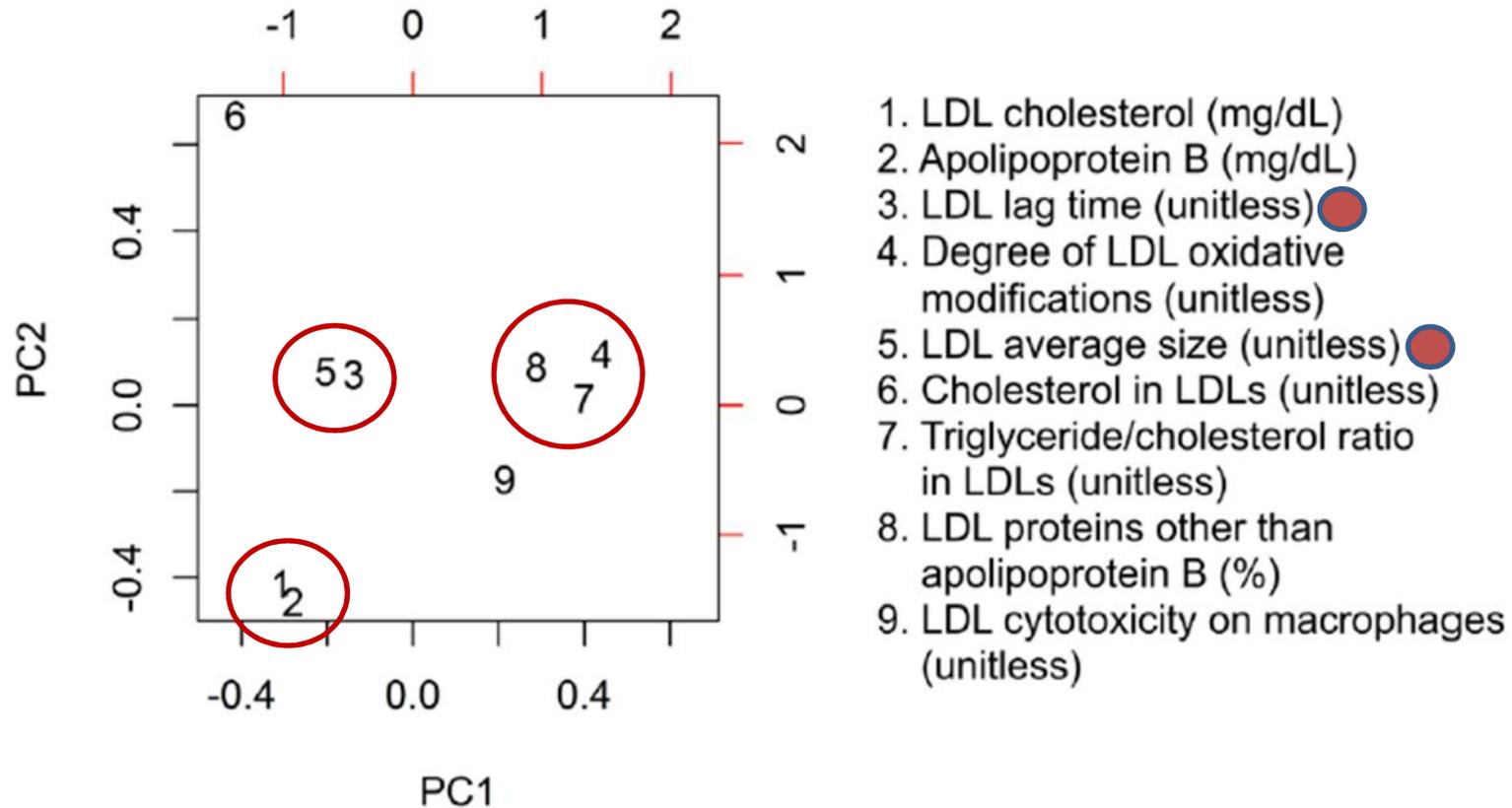
- ↑ LDL resistance against oxidation
- ↓ total LDL oxidation
- ↑ Indicator of LDL size
- ↑ LDL cholesterol content
- ↓ remnant cholesterol
- ↓ protein other than ApoB content
- ↓ LDL cytotoxicity on macrophages

Supplemental Figure 2. Bi-dimensional plot of the distribution of the changes in LDL atherogenicity traits variables after the TMD-VOO intervention, according to the two main components of the principal component analysis.



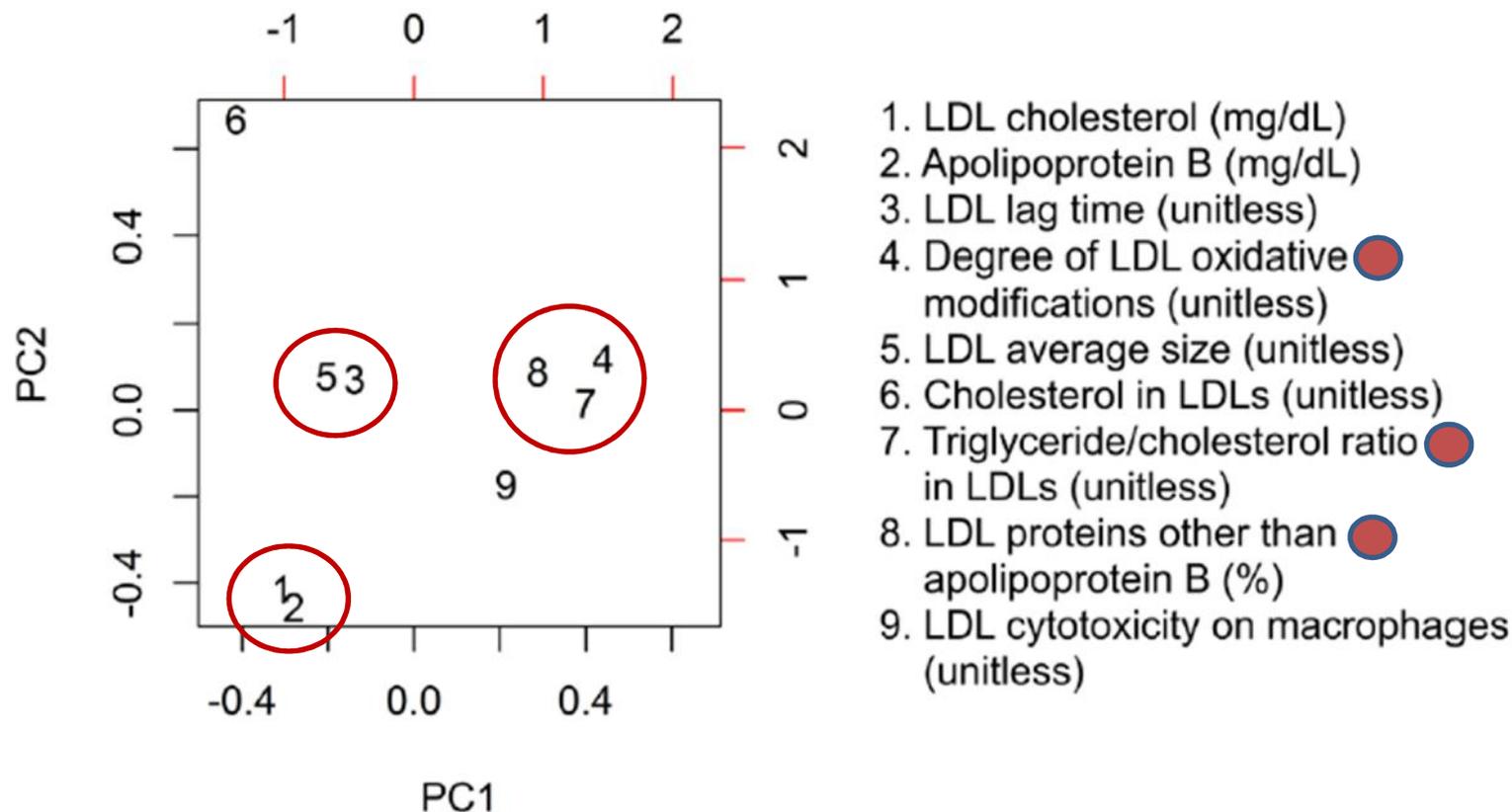
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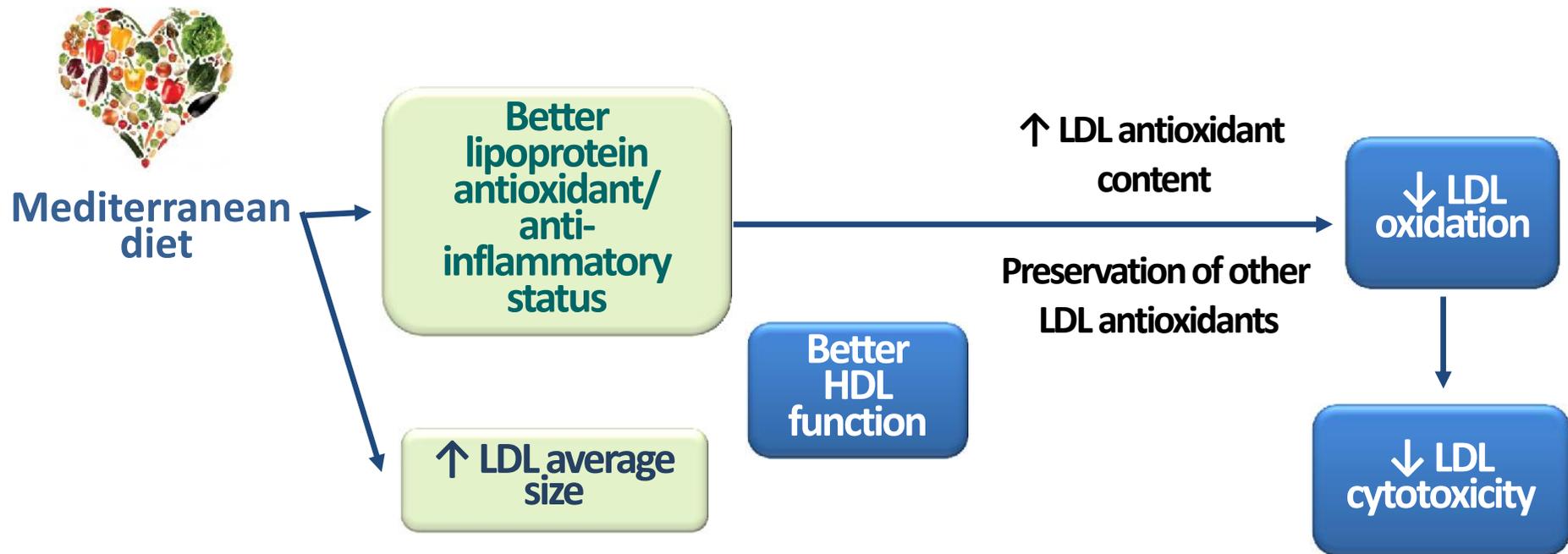
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The two main components of this analysis are able to explain 83.9% of total variance of the data.

LDL ATHEROGENICITY: The MD intervention improve the oxidative/inflammatory status, increased LDL size, and promoted a decrease of LDL oxidation. Overall produces a decrease of LDL cytotoxicity and atherogenicity.



Conclusions

Long-term adherence to a traditional Mediterranean Diet is able to reduce LDL atherogenicity in high cardiovascular risk individuals:

- * it improve LDL resistance against oxidation and LDL oxidation
- * decreases LDL size,
- * improves LDL composition,
- * and lowers LDL cytotoxicity in macrophages.

Conclusions

The Mediterranean Diet pattern, including virgin olive oil as its main source of fat, is a useful tool for protecting against cardiovascular risk linked to lipid homeostasis.

Mechanisms beyond an improvement of basic lipid profile can be the enhance of cholesterol efflux promoted by HDLs, together with endothelial protection, and antioxidant actions exerted by this particle.

Changes towards a less atherogenic LDL profile can also play a role in the amelioration of cardiovascular risk.

Particle composition and oxidative/inflammatory status can be closely involved in HDL functionality and LDL atherogenicity.

Predimed
Prevención con Dieta Mediterránea

Agraïments

ciberobn

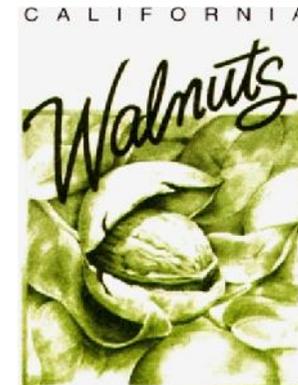
Centro de Investigación Biomédica En Red
Fisiopatología de la Obesidad y Nutrición

cnic Fundación
Centro Nacional de
Investigaciones
Cardiovasculares
Carlos III

isc Instituto de Salud Carlos III



FONDO DE INVESTIGACIÓN SANITARIA, MINISTERIO DE CIENCIA E INNOVACIÓN, FUNDACIÓN MAPFRE, CONSEJERIA DE SALUD DE LA JUNTA DE ANDALUCÍA, DEPARTAMENT DE SALUT DE LA GENERALITAT DE CATALUNYA, GENERALITAT DE VALENCIA Y GOBIERNO REGIONAL DE NAVARRA.



LA DONACIÓN POR PARTE DE LAS EMPRESAS ALIMENTARIAS DEL ACEITE DE OLIVA VIRGEN EXTRA Y LOS FRUTOS SECOS ES UNA CONTRIBUCIÓN SUSTANCIAL AL ESTUDIO. NINGUNA DE ESTAS COMPAÑÍAS HA DESEMPEÑADO NINGÚN PAPEL EN EL DISEÑO, RECOGIDA, ANÁLISIS NI INTERPRETACIÓN DE LOS DATOS.



IMIM
hospital del mar



Barcelona
Biomedical
Research
Park

HDL-related techniques

REVERSE CHOLESTEROL TRANSPORT

Cholesterol efflux
capacity

LCAT activity /
HDL ability to
esterify
cholesterol

CETP
activity

HDL ANTIOXIDANT PROPERTIES

Paraoxonase-1
activity

Total antioxidant
effect on LDLs

HDL
inflammatory
index

HDL ENDOTHELIAL FUNCTION

HDL vasodilatory
capacity

HDL QUALITY- RELATED PROPERTIES

Olive oil phenolic
compounds in
HDL

HDL oxidative
status

HDL resistance
against oxidation

HDL
composition

HDL size
distribution

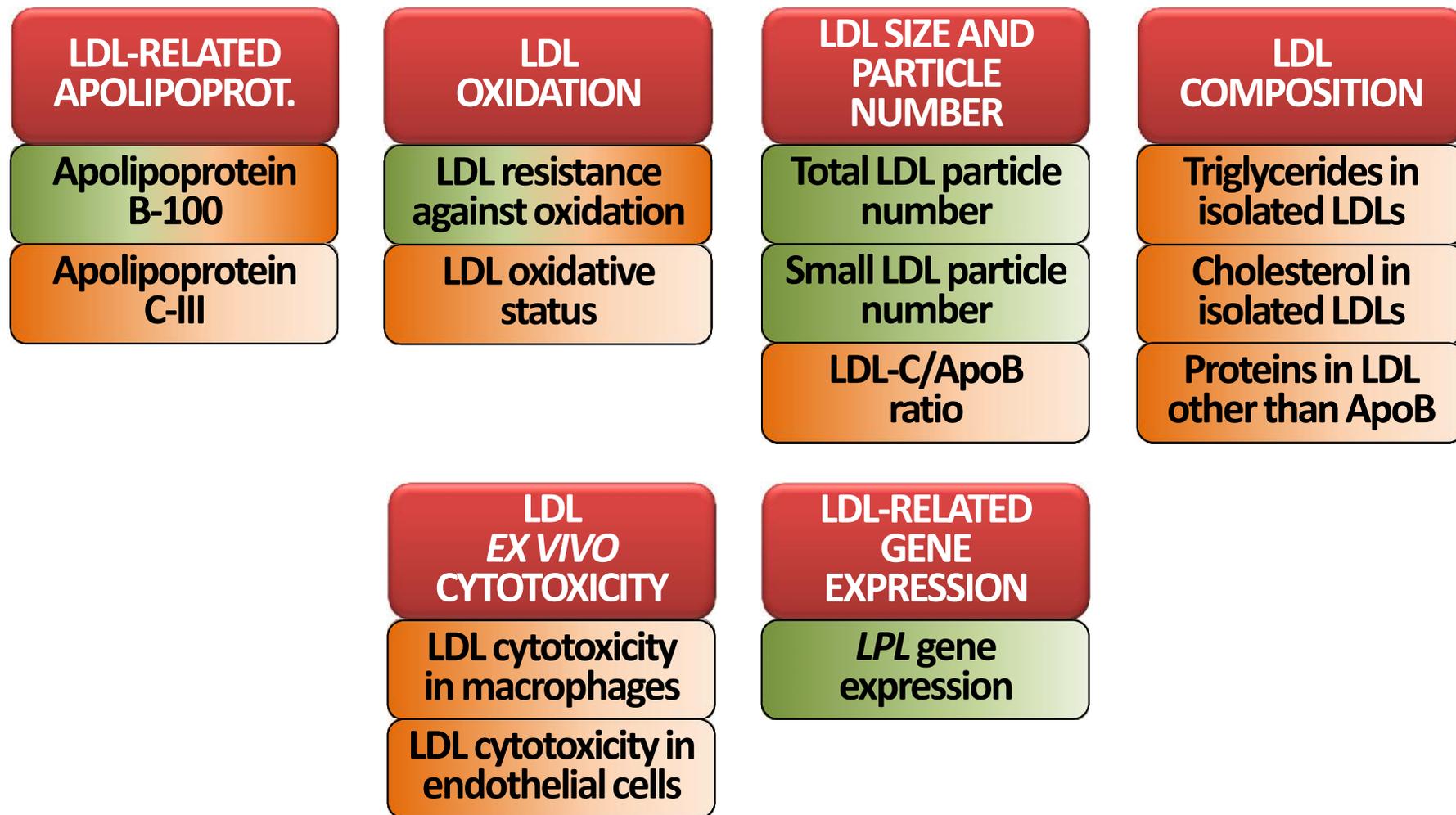
HDL
fluidity

HDL particle
number

■ Performed with samples of the EUROLIVE Study (VOO)

■ Performed with samples of the PREDIMED Study (TMD)

LDL-related techniques



■ Performed with samples of the EUROLIVE Study (VOO)

■ Performed with samples of the PREDIMED Study (TMD)

Small LDL particles are also more atherogenic [22]:

- * they remain longer in circulation (they interact more poorly with LDL receptors),
- * they are more easily oxidized,
- * and tend to traverse the endothelial barrier more than large ones [23].

Low fat diet intervention decreases total and LDL cholesterol, decreases the HDL oxidation state, and increase the HDL size (also increase in a non significant way the cholesterol efflux) but:

- Increases tryglicerides core-content in HDL
- Increases the HDL inflammatory index
- Increases remnants of cholesterol
- decreases LDL size

Nitrolipids

plant- and marine-derived omega-3 PUFA

nitrates - nitrites (acid pH)

(Green leafy vegetables, characteristic of the TMD, are rich sources of nitrates)



nitrolipids or nitro-fatty acids

(nitration)



NITRIC OXIDE

Nitric oxide generation from the **nitrate-nitrite-nitric oxide pathway** appears to be an alternative source for nitric oxide synthase-dependent nitric oxide production, ensuring nitric oxide bioavailability when the endogenous 1-arginine/NO synthase pathway is dysfunctional in local hypoxic conditions

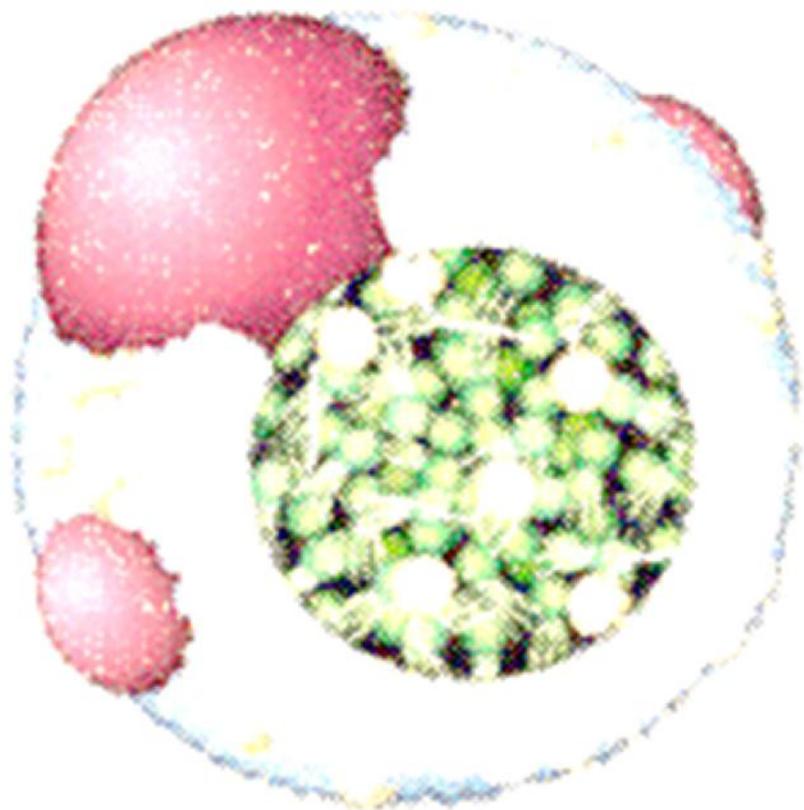
(Capurso C Vascul Pharmacol 2014)

- **stimulate smooth muscle relaxation**
 - platelet activation
- suppress inflammation process

Membrane and monolayer composition

La composició lipídica-proteïna de monocapes de lipoproteïnes i bicapes de membranes cel·lulars s'associen íntimament al consum d'àcids grassos i altres nutrients.

La composició d'àcids grassos de les monocapes de lipoproteïnes i les membranes cel·lulars estan altament relacionats amb la fluïdesa de la mono- o bi-capa, i per tant a la viabilitat cel·lular final



Change in expression of cholesterol efflux-related genes was reported after a moderate (25 mL/day) and regular 3-week intake of olive oil in pre- and hypertensive subjects

(Farràs M et al., J Nutr Biochem 2013)

In addition, we recently have identified 6 potential loci associated with HDL functionality in

HOXA3, PEX5, PER3, CMIP, and GABRR1

through a epigenome-wide association study and candidate gene approach

(Sayols-Baixeras S et al. ATVB 2017).

One of the most highlight messages is that the main antioxidant of lipoproteins, vitamin E content in HDL, is preserved with the functional olive oil intervention.

This liposoluble vitamin is the main chain-breaking antioxidant in the organism and its protection is a key indicator of the HDL state

(Farràs M et al. JBN under review)

Metabolism

The reduction in plasma LDL-C concentrations with the MedDiet even in the absence of weight loss appears to be primarily due to an increased LDL clearance combined with reduced intestinal cholesterol absorption, rather than to any change in endogenous cholesterol synthesis.

Richard C, Br J Nutr 2012

Phenolic compounds can selectively stimulate the growth of beneficial bacteria, such as ***Lactobacillus*** which can participate in lowering cholesterol levels

(Landete, J. M. *Food Chem.* 2008)

Intestinal **lactobacilli** encodes bile-salt hydrolase which **deconjugates bile acids**, this prevents their reabsorption, and promotes the **excretion of larger amounts of free bile acids in faeces**

(De Smet, *Ecol Health Dis* 1994)

As synthesis of new bile acids rises in compensation, blood cholesterol levels fall

As a consequence, **the uptake of low density lipoprotein by hepatic apo B:E receptors** is upregulated and **blood cholesterol concentration decreases**

(Brown MS, *Annu Rev Biochem* 1983)

Virgin olive oil, Mediterranean Diet and LDL atherogenicity: state of the art

Virgin olive oil and LDL atherogenicity

- MUFAs → ↓ LDL-C levels and ↓ LDL atherogenic traits
Schwab U et al, Food Nutr Res, 2014
Ashton EL et al, J Am Coll Nutr, 2001
- VOO → ↓ Circulating levels of oxidized LDL
Covas MI et al, Ann Intern Med, 2006
- VOO → ↑ Antioxidant content in LDLs
Gimeno E et al, Eur J Clin Nutr, 2002

Mediterranean Diet and LDL atherogenicity

- Mediterranean Diet → ↓ LDL-C/HDL-C
Estruch R et al, Ann Intern Med, 2006
- Mediterranean Diet → ↓ LDL atherogenic traits
Fitó M et al, Arch Intern Med, 2007
Damasceno NRT et al, Atherosclerosis, 2013

Virgin olive oil, Mediterranean Diet and HDL functionality: state of the art

Virgin olive oil and HDL functionality

- VOO → ↑ HDL-C levels
Covas MI et al, Ann Intern Med, 2006
- MUFAs → ↑ HDL functions (in non-controlled, non-randomized trials)
Solà R et al, Arterioscler Thromb, 1993
Solà R et al, Free Radic Biol Med, 1997
- VOO → ↑ HDL functions (in non-controlled, non-randomized trials)
Helal O et al, Br J Nutr, 2013
Loued S, Br J Nutr, 2013
- VOO → Improvement in the gene expression related to HDL function
Farràs M et al, J Nutr Biochem, 2013
- VOO → Improvement in the endothelial function
Valls RM et al, . xxx

Mediterranean Diet and HDL functionality

- Mediterranean Diet → Better HDL-related lipid profile
Estruch R et al, Ann Intern Med, 2006
Solà R et al, Atherosclerosis, 2011
- Antioxidant-rich dietary interventions → ↑ HDL functions
Qin Y et al, Am J Clin Nutr, 2009
Zhu Y et al, J Clin Endocrinol Metab, 2014
McEneny J et al, J Nutr Biochem, 2013
Daniels JA et al, Cardiovasc Diabetol, 2014

Differences between post- and pre-intervention values in the dietary profile of the volunteers in the three interventions of the study.

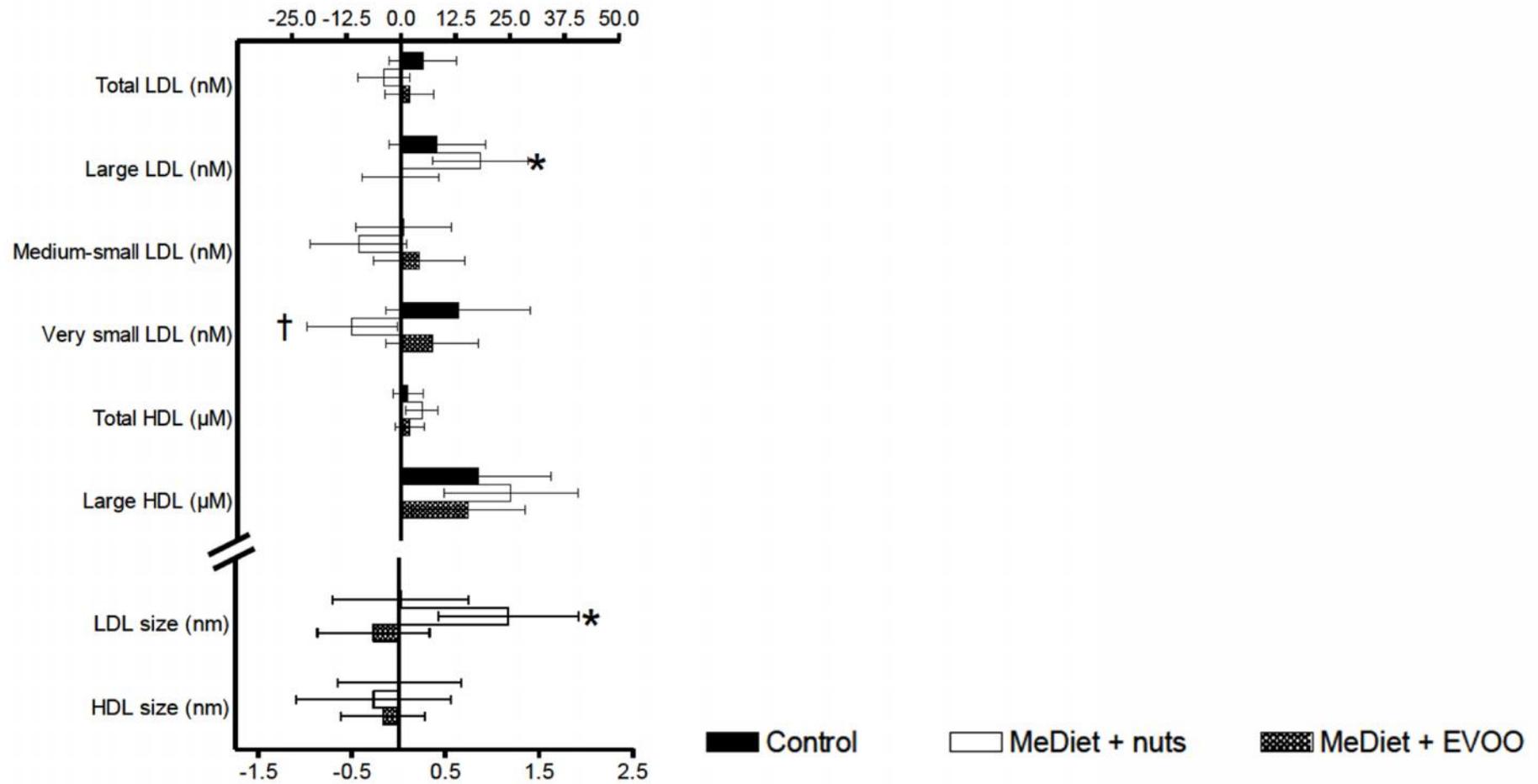
| VARIABLES | TMD-VOO | | TMD-Nuts | | Low-fat control diet | |
|--------------------------------|--------------|---------|--------------|---------|----------------------|---------|
| | Difference | P-value | Difference | P-value | Difference | P-value |
| Adherence to TMD (score) | 1.53 (1.82)* | <0.001 | 1.24 (1.91) | <0.001 | -0.031 (1.99) | 0.878 |
| Total energy intake (kcal/day) | -7.95 (545) | 0.884 | 57.6 (600) | 0.344 | -55.6 (661) | 0.412 |
| Carbohydrates (g/day) | -10.6 (79.3) | 0.186 | -6.18 (80.1) | 0.447 | 4.95 (88.6) | 0.585 |
| Proteins (g/day) | 2.01 (23.3) | 0.391 | -0.13 (22.0) | 0.952 | -4.30 (25.7) | 0.105 |
| Total fats (g/day) | 3.26 (24.9) | 0.194 | 10.0 (28.9) | <0.001 | -5.83 (30.9) | 0.069 |
| MUFAs (g/day) | 4.14 (13.0) | 0.002 | 6.07 (15.3) | <0.001 | -2.73 (16.6) | 0.112 |
| SFAs (g/day) | -1.58 (7.85) | 0.046 | -1.04 (7.63) | 0.181 | -3.20 (9.73) | 0.002 |
| PUFAs (g/day) | 0.086 (6.96) | 0.901 | 3.92 (7.50) | <0.001 | -0.78 (7.07) | 0.285 |
| Fiber (g/day) | -0.50 (9.30) | 0.591 | 2.40 (9.28) | 0.012 | 0.18 (10.4) | 0.863 |
| Total olive oil (g/day) | 11.0 (15.2) | <0.001 | 8.21 (18.1) | <0.001 | 1.06 (18.1) | 0.566 |
| Virgin olive oil (g/day) | 32.4 (21.3) | <0.001 | 9.01 (22.4) | <0.001 | 5.37 (23.7) | 0.029 |
| Refined olive oil (g/day) | -21.4 (19.5) | <0.001 | -0.76 (22.5) | 0.740 | -4.83 (19.9) | 0.020 |

Differences between post- and pre-intervention values in the biochemical profile of the volunteers in the three interventions of the study.

| VARIABLES | TMD-VOO | | TMD-Nuts | | Low-fat control diet | |
|--|----------------------------|----------------|-------------------|----------------|-----------------------------|----------------|
| | Difference | P-value | Difference | P-value | Difference | P-value |
| Glucose (mg/dL)* | -0.037 (0.22) [†] | 0.092 | -0.003 (0.23) | 0.916 | -0.013 (0.24) | 0.616 |
| Triglycerides (mg/dL)* | 0.011 (0.35) | 0.762 | 0.047 (0.35) | 0.193 | 0.045 (0.41) | 0.297 |
| Total cholesterol (mg/dL) | -0.35 (25.7) | 0.896 | -0.46 (26.5) | 0.865 | -7.72 (35.6) | 0.039 |
| HDL cholesterol (mg/dL) | -1.12 (6.58) | 0.092 | -0.99 (6.95) | 0.169 | -0.18 (8.88) | 0.845 |
| LDL cholesterol (mg/dL) | 2.45 (20.9) | 0.275 | -0.24 (21.5) | 0.916 | -7.22 (28.7) | 0.019 |
| Apolipoprotein A-I (mg/dL) | 0.38 (12.7) | 0.814 | 1.88 (12.9) | 0.196 | 2.08 (11.9) | 0.135 |
| Apolipoprotein B (mg/dL) | -0.78 (14.5) | 0.669 | 0.98 (14.5) | 0.550 | -0.66 (18.2) | 0.748 |
| HDL cholesterol/Apolipoprotein A-I (unitless ratio) | -0.005 (0.020) | 0.031 | -0.010 (0.025) | <0.001 | -0.005 (0.026) | 0.129 |
| Apolipoprotein B/Apolipoprotein A-I (unitless ratio) | -0.007 (0.13) | 0.668 | -0.004 (0.10) | 0.745 | -0.017 (0.15) | 0.345 |

*: Log-transformed variables. †: Mean (SD). *TMD-VOO*: Traditional Mediterranean Diet enriched with virgin olive oil. *TMD-Nuts*: Traditional Mediterranean Diet enriched with mixed nuts

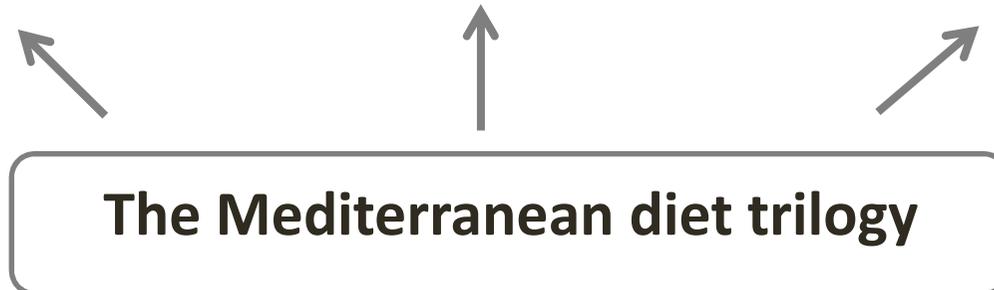
Figure 1. Percent changes from baseline in selected LDL and HDL subfractions.



Values are means (95% CI). MeDiet, Mediterranean diet; EVOO, extra-virgin olive oil.

* $p < 0.05$ compared to the MeDiet with EVOO group; † $p < 0.05$ compared to the control diet group, by ANOVA with Bonferroni post-hoc test.

Despite regional variations,
the use of these 3 products
is common in all Mediterranean countries.





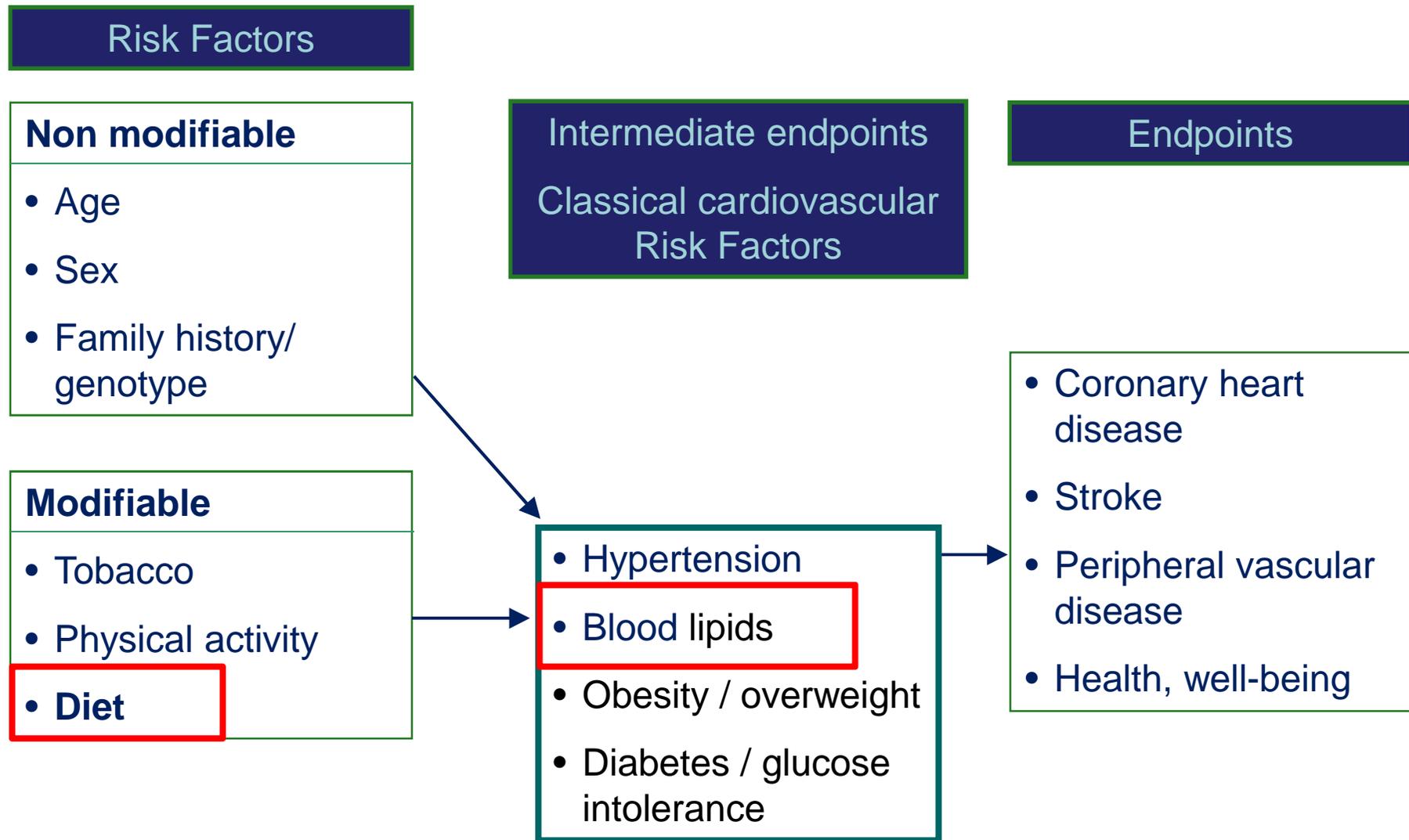
Relevance of overall high-quality food patterns.

Synergistic interactions and cumulative effects



The underlying mechanisms by which a healthy diet can exert its beneficial effects on CVD are not fully understood.

The benefits of the Mediterranean diet have been traditionally attributed to its richness in antioxidants, due to a high vegetal food intake.

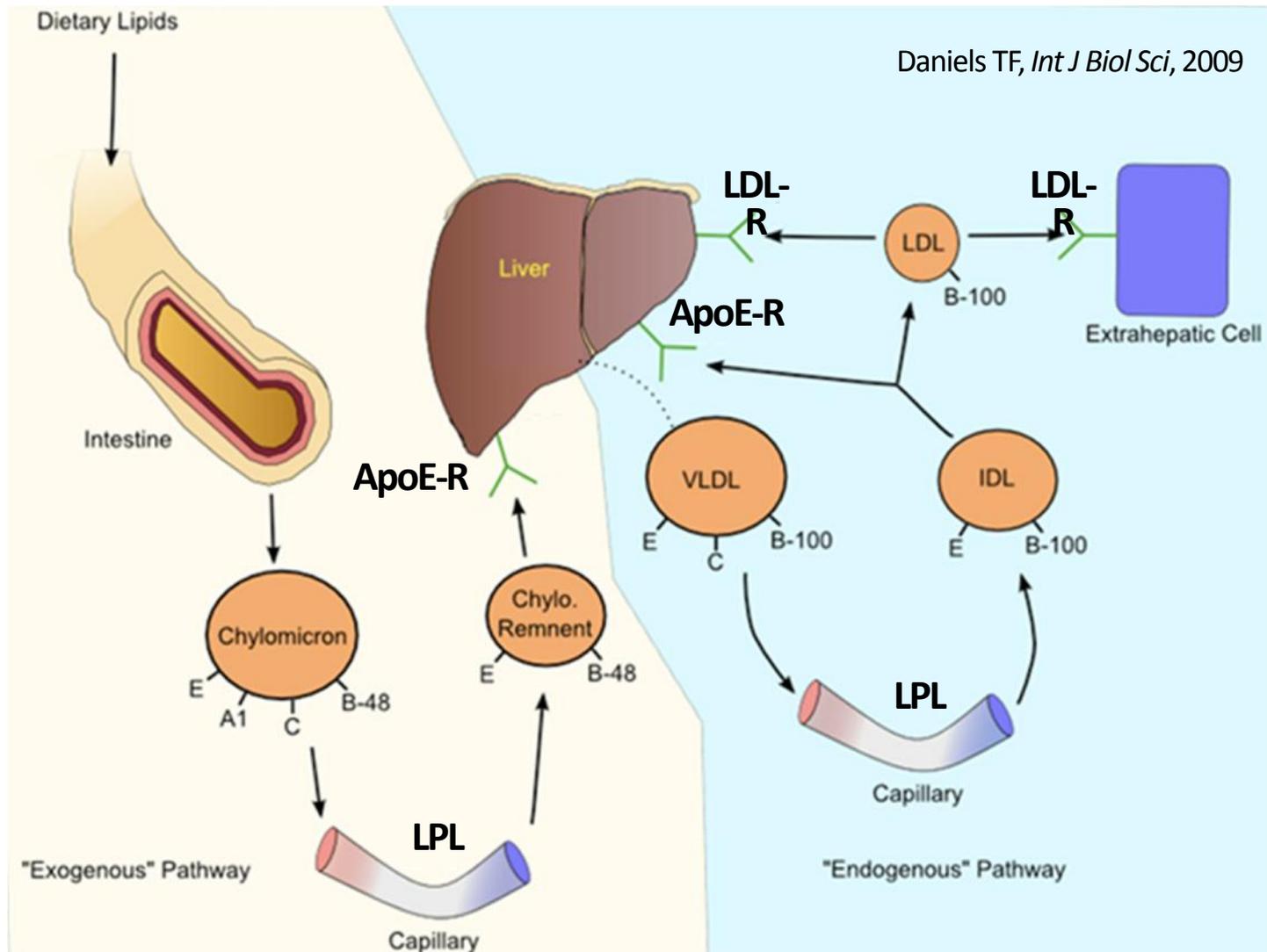




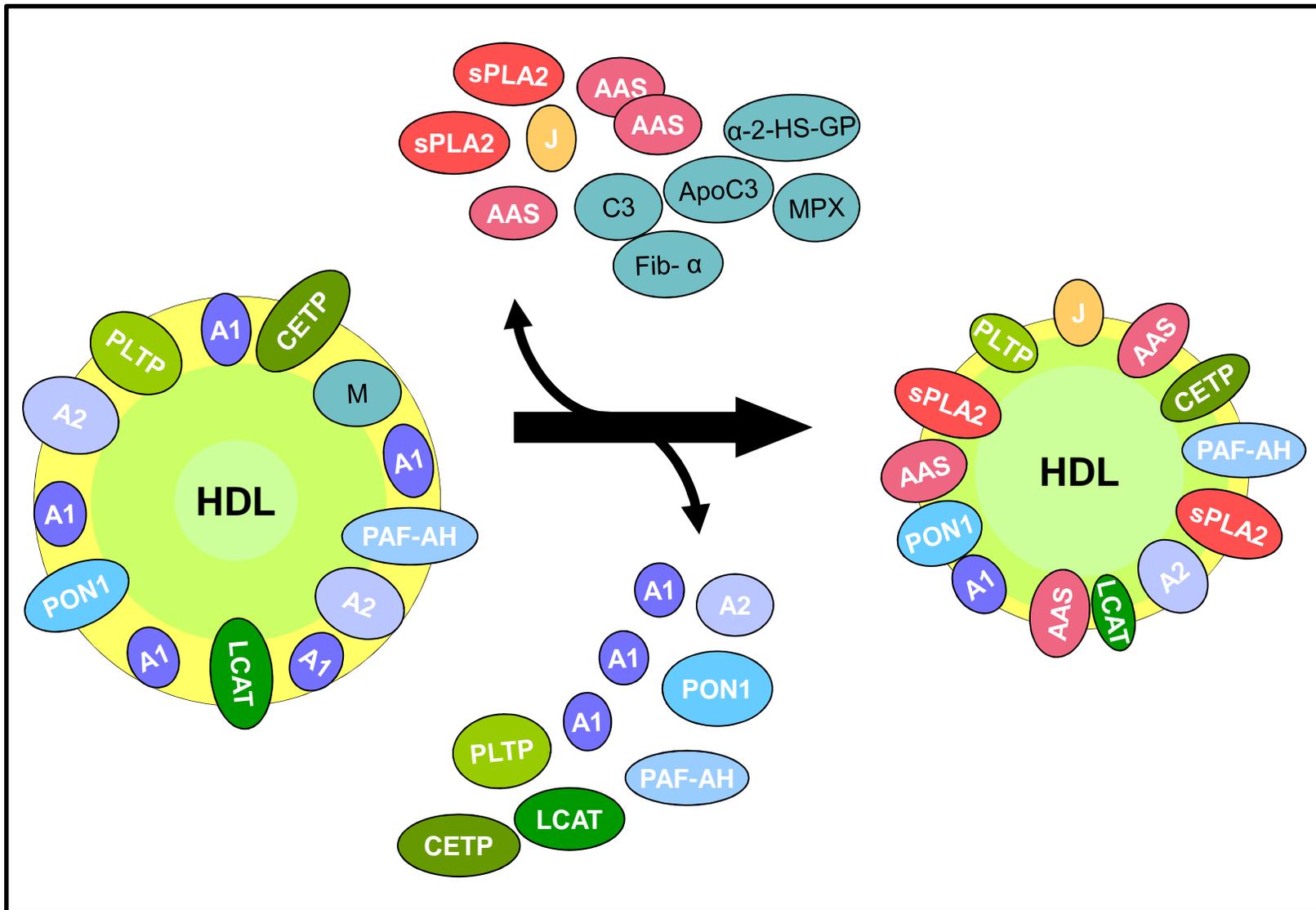
The Mediterranean diet pattern and virgin olive oil interventions has been shown to improve **lipid profile**.

Nevertheless, it is becoming increasingly more accepted that the information provided by **HDL functionality and LDL pro-atherogenic traits** can be more informative with respect to the unexplained cardiovascular risk of an individual.

Lipoproteins: delivery of lipids to peripheral cells



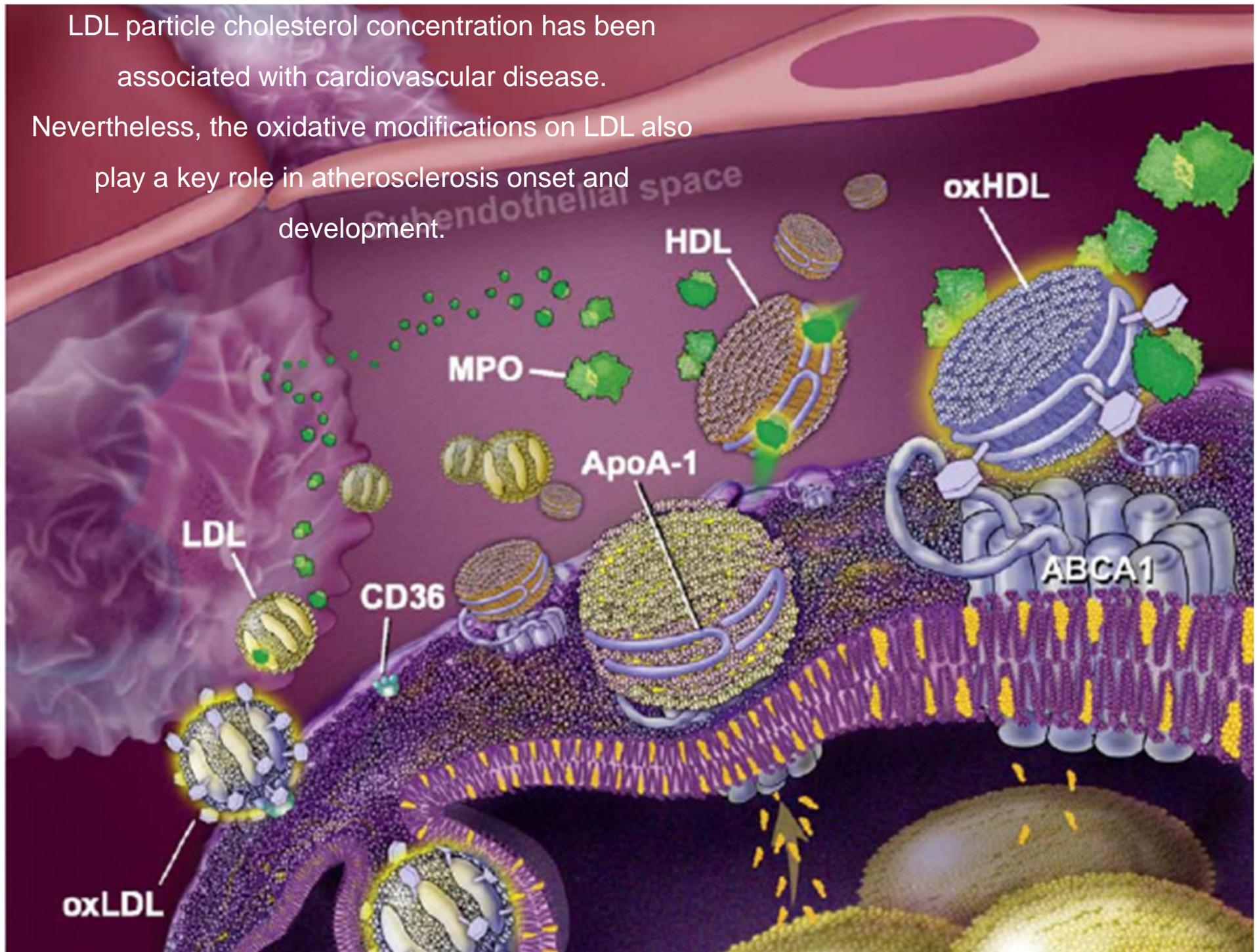
The dietary lipids are transported by the lipoproteins of intestinal synthesis, and the lipids of endogenous origin are transported by hepatic lipoproteins. Given that cholesterol can be toxic for the cells when it is found at high levels, the uptake of lipid excess of from peripheral cells is performed by HDL.



During the systemic inflammatory processes, the serum amiloide A, among other acute phase proteins, replaces the ApoA1 and PON1 and produces a pro-inflammatory HDL

LDL particle cholesterol concentration has been associated with cardiovascular disease.

Nevertheless, the oxidative modifications on LDL also play a key role in atherosclerosis onset and development.



HDL-related techniques

REVERSE CHOLESTEROL TRANSPORT

Cholesterol efflux
capacity

LCAT activity /
HDL ability to
esterify
cholesterol

CETP
activity

HDL ANTIOXIDANT PROPERTIES

Paraoxonase-1
activity

Total antioxidant
effect on LDLs

HDL
inflammatory
index

HDL ENDOTHELIAL FUNCTION

HDL vasodilatory
capacity

HDL QUALITY- RELATED PROPERTIES

HDL oxidative
status

HDL resistance
against oxidation

HDL
composition

HDL size
distribution

LDL-related techniques

LDL OXIDATION

LDL resistance
against oxidation

LDL oxidative
status

LDL LIPID/PROTEIN COMPOSITION

Apolipoprotein
B-100

Proteins in LDL
others than ApoB

Triglycerides in
isolated LDLs

Cholesterol in
isolated LDLs

LDL SIZE

LDL-C/ApoB
ratio

LDL *EX VIVO* CYTOTOXICITY

**LDL cytotoxicity
in macrophages**

Increased adherence to TMD after the TMD-VOO intervention was due to: increases in the consumption of **virgin olive oil, legumes, fish, white meat;** and decreases in the consumption of **precooked foods and industrial confectionary.**

Increased adherence to TMD after the TMD-Nuts intervention was due to increases in the consumption of **nuts, virgin olive oil (less than in the TMD-VOO intervention), fruit, vegetables, and oily fish** and decreases in the consumption of **red and processed meat, precooked meals, and industrial confectionary.**

Last, adherence to a low-fat diet was observed as a decrease in total fat intake (particularly saturated fats) resulting from decreases in the consumption of **high-fat dairy products, red and processed meat, precooked meals, and industrial confectionary.**