

Prescribing shrimp



Dr. Sarah Crane, DO



Scope of the problem

- < 20% Americans are getting recommended seafood per dietary guidelines for Americans.
- Misinformation among medical professionals regarding safety and benefits of seafood.
- Lack of priority in conveying importance of nutrition in variety of patient conditions



Scope of the problem

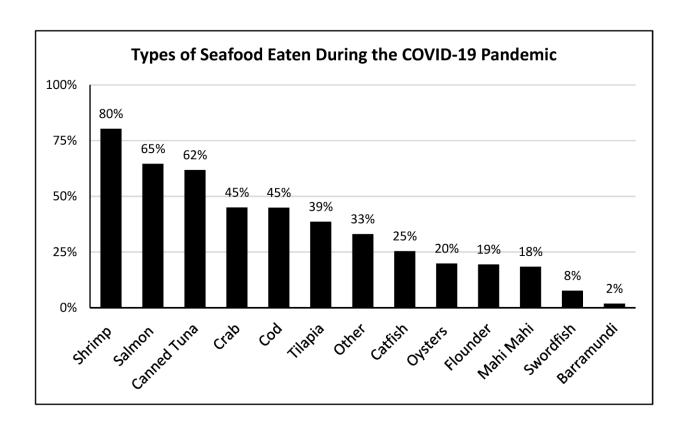
Reasons indicated for decreased or increased seafood intake during the early stages of the COVID-19 pandemic (March 2020–March 2021) among U.S. residents who eat seafood (n = 1077) (weighted data).

Decreased Seafood Intake	U.S. Residents	
	n = 151 (13.9%)	
Usually eat seafood at restaurants	45.8%	
Seafood was more expensive	29.4%	
Eating more frequently at home	29.2%	
Had less money available	24.7%	
Lack of available seafood	15.6%	
Difficult to prepare seafood	10.6%	
Other	9.0%	
Don't know how to prepare seafood	6.1%	
Don't want seafood in grocery delivery	4.7%	
Sustainability reasons	2.6%	
Hosting fewer guests	1.6%	
Increased Seafood Intake	U.S. Residents	
Increased Seafood Intake	U.S. Residents	
	n = 140 (12.9%)	
Health reasons	n = 140 (12.9%) 44.5%	
Health reasons Seafood is easy to prepare	n = 140 (12.9%) 44.5% 40.0%	
Health reasons Seafood is easy to prepare Adding variety to diet	n = 140 (12.9%) 44.5% 40.0% 35.1%	
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Health reasons Seafood is easy to prepare Adding variety to diet Eating more frequently at home Eating more protein	n = 140 (12.9%) 44.5% 40.0% 35.1% 32.7% 30.7%	
Health reasons Seafood is easy to prepare Adding variety to diet Eating more frequently at home Eating more protein Eating more often with seafood eaters	n = 140 (12.9%) 44.5% 40.0% 35.1% 32.7% 30.7% 25.6%	
Health reasons Seafood is easy to prepare Adding variety to diet Eating more frequently at home Eating more protein Eating more often with seafood eaters Increased availability of seafood	n = 140 (12.9%) 44.5% 40.0% 35.1% 32.7% 30.7% 25.6% 19.5%	
Health reasons Seafood is easy to prepare Adding variety to diet Eating more frequently at home Eating more protein Eating more often with seafood eaters Increased availability of seafood Had more money available	n = 140 (12.9%) 44.5% 40.0% 35.1% 32.7% 30.7% 25.6% 19.5% 18.4%	
Health reasons Seafood is easy to prepare Adding variety to diet Eating more frequently at home Eating more protein Eating more often with seafood eaters Increased availability of seafood Had more money available Found a good seafood recipe	n = 140 (12.9%) 44.5% 40.0% 35.1% 32.7% 30.7% 25.6% 19.5% 18.4% 13.0%	
Health reasons Seafood is easy to prepare Adding variety to diet Eating more frequently at home Eating more protein Eating more often with seafood eaters Increased availability of seafood Had more money available Found a good seafood recipe Seafood was less expensive	n = 140 (12.9%) 44.5% 40.0% 35.1% 32.7% 30.7% 25.6% 19.5% 18.4% 13.0% 12.3%	
Health reasons Seafood is easy to prepare Adding variety to diet Eating more frequently at home Eating more protein Eating more often with seafood eaters Increased availability of seafood Had more money available Found a good seafood recipe Seafood was less expensive Typical meat/poultry was less available	n = 140 (12.9%) 44.5% 40.0% 35.1% 32.7% 30.7% 25.6% 19.5% 18.4% 13.0% 12.3% 8.1%	



Scope of the problem

Percentage of seafood consumers eating various selections during the pandemic (weighted data; n = 1077).





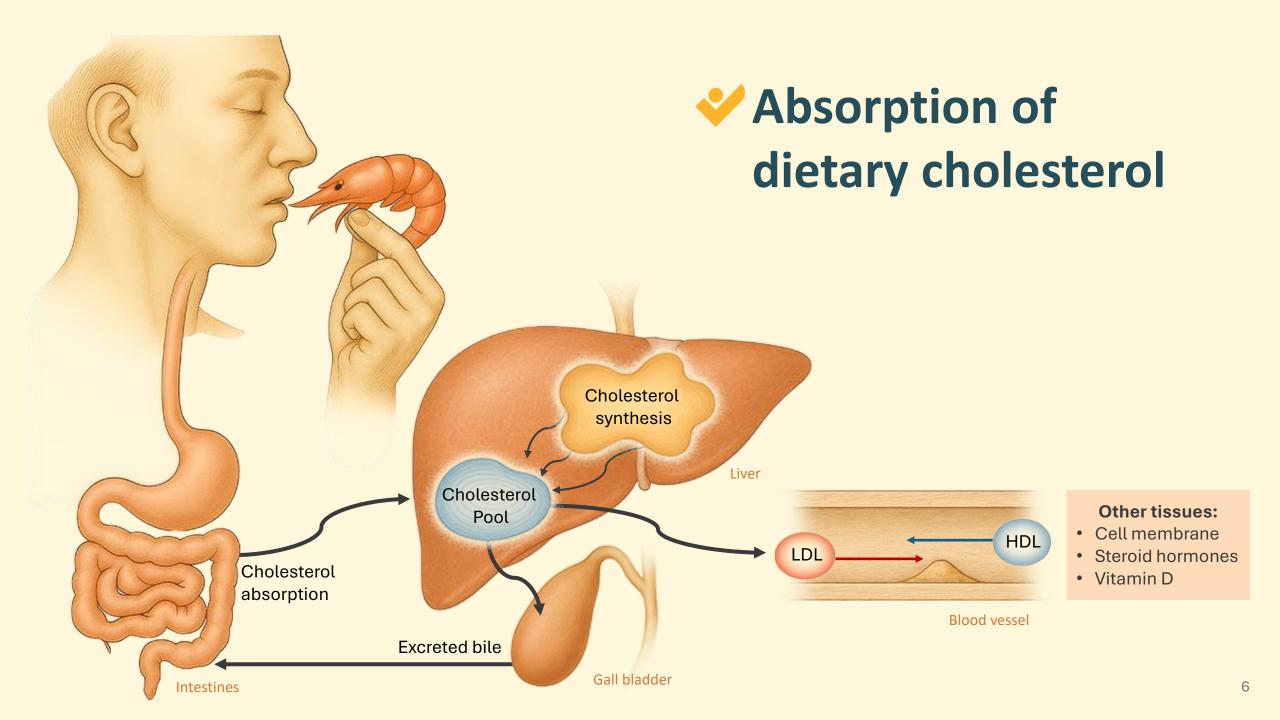


Vitals	Result	Goal
Blood Pressure	145/90	<120/80
BMI	33	<25

Labs	Result	Goal
Hb A1C	5.9%	<5.6%
Total Cholesterol	235	<200
LDL	160	<100
HDL	35	>40
Triglycerides	200	<150

John, a 56 year old male with high cholesterol, pre-diabetes, and heart disease.

"I thought seafood was high in cholesterol. How is that going to help my numbers?"





Healthy proteins

- Improve satiety
- Decrease fat mass
- Preserve lean body mass during weight loss



Macronutrient Ratios

Protein: 10-35%

Carbohydrates: 45-65%

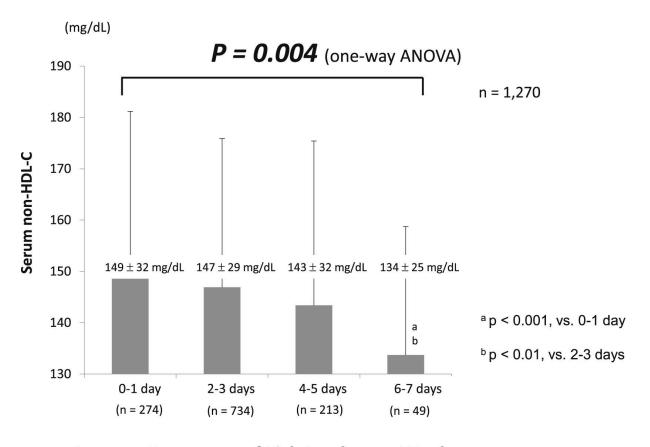
Fats: 20-35%

Diet: low in saturated fats and processed carbohydrates, focusing on intake of healthy proteins

- Consume at least 2 servings of seafood per week
- Reassure patient regarding dietary cholesterol consumption from healthy sources

Regular physical exercise.

Recheck labs in 3-6 months



Average Frequency of Fish Intake per Week

Comparison of the serum non-HDL-C Level According to the weekly frequency of fish intake.







Tamara, 29 year old pregnant female in the first trimester of her second pregnancy.

- First pregnancy complicated by gestational diabetes
- First child has Autism/Attention deficit hyperactivity disorder

"I'm worried about mercury exposure if I consume seafood in pregnancy."



The knowledge, attitudes, and behaviours of pregnant women regarding seafood consumption during the antenatal period: a qualitative study

- "The only kind of diet advice I got from my doctor was specific things to avoid, and she didn't mention seafood (as important)."
- "I avoid it (fish/seafood) during pregnancy because it comes with more risks ... there's a lot of things regarding the buildup of mercury in certain fish."
- "I googled ... general sort of articles that say what fish to avoid, the main thing I probably looked up was whether I was supposed to eat canned tuna or not."
- "I can't remember if they provided me advice about fish in my last pregnancy, but I know I haven't been provided advice this pregnancy."



Benefits of seafood in pregnancy

- ✓ Source of vital nutrients (EPA/DHA, protein, B6, B12, D, Iron, Niacin, Potassium, Selenium, Thiamin
- ✓ Foster healthy fetal, infant, and childhood development-increase in cognitive scores and decrease in symptoms of autistic spectrum
- ✓ Decrease in preterm birth, increase in mean duration of gestation.
- ✓ Decrease risk of preeclampsia
- ✓ May decrease risk of maternal depression
- ✓ May reduce risk of allergies in infants





Anchovy	Herring	Scallop	Bluefish	Monkfish	Tuna, albacore
Atlantic croaker	Lobster,	Shad	Buffalofish	Rockfish	white tuna, canned and
Atlantic	American and spiny	Shrimp	Carp	Sablefish	fresh/frozen
mackerel	Mullet	Skate	Chilean sea bass/	Sheepshead	Tuna, yellowfi
Black sea bass	CONTRACTOR OF THE CONTRACTOR O	Smelt	Patagonian toothfish	Snapper	Weakfish/
Butterfish	Oyster	Sole	Grouper	Spanish mackerel	seatrout
Catfish	Pacific chub mackerel	Squid	Halibut	Striped bass (ocean)	White croaker Pacific croake
Clam	Perch.	-1000	Mahi mahi/	Tilefish (Atlantic	
Cod	freshwater and ocean	Tilapia Trout, freshwater	dolphinfish	Ocean)	
Crab	Pickerel	Tuna, canned	Choices	to Avoid	4
Crawfish	Plaice	light (includes skipjack) HIGHEST MERCURY LEVELS			
Flounder	Pollock	Whitefish			
Haddock	Salmon		King mackerel	Shark	Tilefish
Hake		Whiting	Marlin	Swordfish	(Gulf of Mexico
	Sardine		Orange roughy	Swordish	Tuna, bigeye

Eat two-three servings of fish or shellfish per week before getting pregnant, while pregnant, and while breast feeding.

Reassure patient regarding intake of seafood while pregnant





Timmy, a 4-year-old male with Autism and ADHD.

"Is it too late to see benefit in my son from adding seafood to his diet?"

Eat two-three servings of fish or shellfish per week.

Servings in children:

- 1 oz for age 1-3
- 2 oz for age 4-7
- 3 oz for age 8-10
- 4 oz for age 11+



Regina and Walter



Regina, 40 year old woman with dry eye, dry skin, and lip cracking after starting Accutane for acne.

"What can I do to help with eye side effects from my medication?"



Walter, 65 year old male with dry eye who is at risk for age related macular degeneration.

"What can I do to help prevent worsening in my vision?"

Eat two-three servings of fish or shellfish per week.



Thank you

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