

Transplant WA

Beyond the Surgery: Prepping Your Body for Transplant Success





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- Beyond Surgery: *Shifting the focus*
- Fueling Your Body: *Building a balanced plate*
- Kitchen Champions: Food safety for maximum immunity
- Are all Transplants Equal?
- Gut Feeling: *Exploring the impact of diet on recovery*
- The Road Ahead





Beyond Surgery: Shifting the focus

- Pre transplant
 - Nutritional fitness to prepare for surgery
 - Healthy balanced diet
 - Address weight issues
 - Undernutrition
 - Obesity
 - Reduce risk of diabetes, stroke and heart attack
 - Electrolyte concerns e.g., potassium and phosphate (kidney).





Beyond Surgery: Shifting the focus

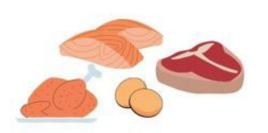
Acute posttransplant period:

Recovery – wound, management of symptoms, deficiencies

High protein intake

Increase foods rich in phosphorus and magnesium e.g., dairy

Manage blood glucose levels with low GI carbohydrates.







Weight – *why bother?*

o - 5% = reduction in blood pressure and blood glucose levels

5 – 10 % = prevention of type 2 diabetes, reduced risk of high cholesterol and fatty liver disease

10 – 15% = reduction in risk of heart disease, sleep apnoea, reflux, osteoarthritis – especially of the knee and urinary stress incontinence

>15% = potential remission of type 2 diabetes and reduced risk of death by heart disease.



Beyond Surgery: Shifting the focus



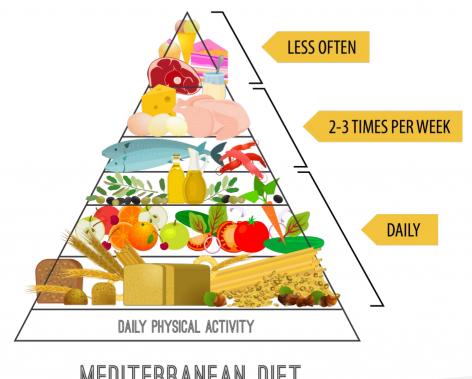
- Post transplant:
 - Weight gain common
 - Obesity can adversely impact posttransplant outcomes
 - New onset diabetes also common
 - Cardiovascular health needs to be optimised

What does this look like?

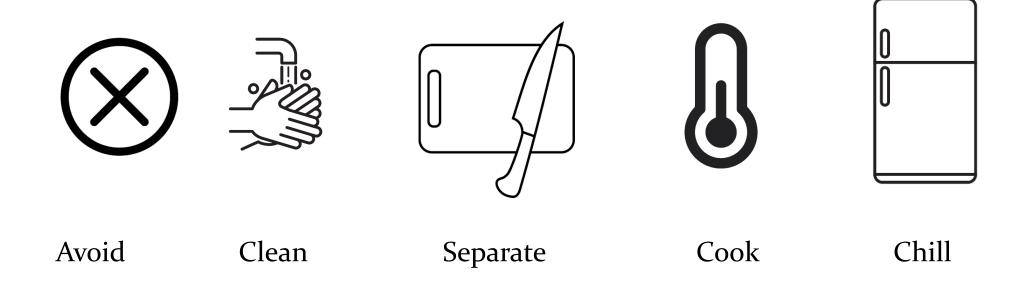


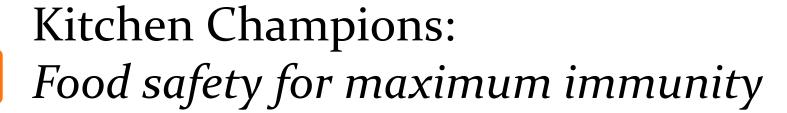
Fueling Your Body: *Building a balanced plate*

- Mediterranean Diet
 - Wholegrain breads & cereals (low GI carbohydrates)
 - Nuts and seeds (unsalted)
 - Fruit and vegetables (2 & 5)
 - Legumes and beans
 - Lean fish and chicken
 - Limit red meat
 - Increase plant-based proteins (nuts, seeds, tofu, grains)
 - Reduce salt and alcohol.



Kitchen Champions: Food safety for maximum immunity







Avoid - high risk foods e.g., raw or undercooked meats, eggs and seafood



Clean – hands, utensils, surfaces, fruit, vegetables and avoiding eating from damaged containers



Separate – raw and cooked foods on chopping boards and in the fridge (raw at bottom)



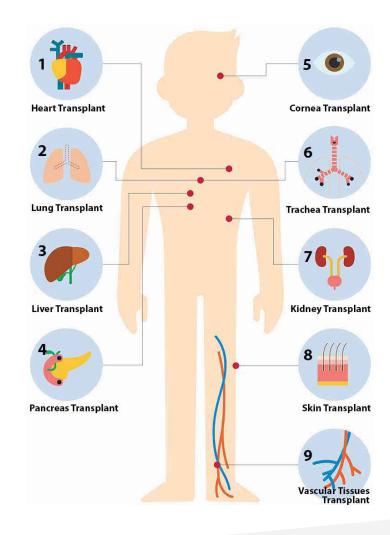
Cook – keep hot foods >60° and cold foods <5°



Chill – defrost in fridge/microwave, refrigerate after steam.



- Main emphasis on food hygiene is required for all
- Avoid infections
- Mediterranean/DASH style diet
- Kidney embrace dietary freedom!
- Seek help if symptoms arise.





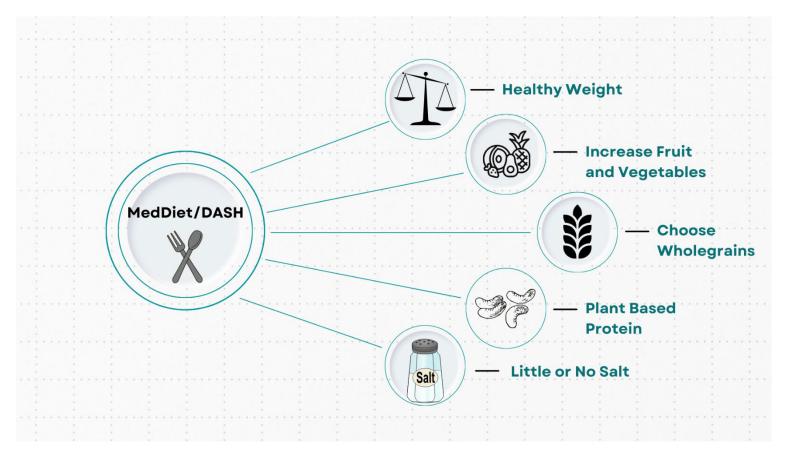
Gut Feeling: *Exploring the impact of diet on recovery*

- Bacteria in gut very important
 - Immunity
 - Kidney and cardiovascular health
 - Metabolic systems
- Transplants disrupt gut bugs (dysbiosis)
- Common in kidney and liver transplants
- Diet plays important role = Mediterranean.





The Road Ahead





Thank You!

Questions

