

Cancer Fighting Foods



Cancer
fighting
foods
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Lecture Outline:

- ◉ Sources of carcinogenic substances in our life.
- ◉ Foods help to fight cancer.
- ◉ Tomatoes
- ◉ Garlic.
- ◉ What is the mechanism of action

10 Foods to Help REDUCE Cancer Risk



Onions



Garlic



Apples



Tomatoes



Flaxseed



Berries



Leafy Greens



Cruciferous
Vegetables



Carrots



Omega-3 Fatty
Acids



- **Whole Grains:**

According to a 1998 research study carried out at The Division of Epidemiology, School of Public Health, University of Minnesota, Minneapolis, **people who consume diet high in whole grains are at the lower risk of developing a multitude of cancer.**



Green Tea:

- Researchers from the School of Medicine at the University of California, Los Angeles, found that the antioxidant polyphenols in the green tea could successfully reach the cancer infected tissues of the prostate in men and reduce the inflammation.
- Levels of **prostate-specific antigen**, responsible for the promotion of this cancer also reduced due to the green tea.



- **Leafy Green Vegetables:**

A study funded by the American Institute of Cancer research found that the

carotenoids in green leafy vegetables reduce the risk of mouth, pharynx and larynx cancers.

GO GREEN!

Leafy green vegetables support brain health, boost heart health, reduce the risk for certain cancers, and help build strong bones.

	Kale is rich in lutein, which boosts eye health.
	Spinach is packed with magnesium, which supports healthy bones.
	Mustard greens contain vitamin K, which enhances calcium absorption.
	Collard greens contain vitamin A, which supports brain function.
	Broccoli is a cruciferous vegetable that helps reduce the risk for certain cancers.
	Swiss chard is packed with potassium, which helps lower blood pressure.
	Bok choy is packed with vitamin C, which boosts the immune system.

PhysiciansCommittee
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Tomatoes

Lycopene and cancer:

Prostate cancer:

- The strongest relationship were found for cancer of the **prostate lung and stomach cancer**. Whereas the lesser relationship were determined for cancer of the **colon, pancreas, esophagus, digestive tract, and breast**.
- Interestingly food that contribute to **82% of lycopene intake were inversely** associated with **prostate cancer risk** when >10 serving/week were consumed compared to 1.5 serving/week.

The mechanism of action:

- Lycopene inhibited cellular proliferation in human cancer cell.
- High concentrations of **insulin-like growth factor-1** are associated with **increased risk for breast and prostate cancers**. In mammary cancer cell, **lycopene inhibited growth stimulation by insulin-like growth factor-1 without inducing apoptosis or necrosis**.

In leukemia:

A- decreased cell growth,

B- Inhibited cell cycle progression.

C- Moreover, a synergistic effect of lycopene and vitamin D was found for cell proliferation .

In breast cancer

- However among premenopausal women only, there was a significant **inverse** relationship between breast cancer and plasma lycopene level.
- Therefore, it seems possible that **lycopene may reduce the risk of breast cancer among young premenopausal women.**

Lycopene and GIT cancer

- In Uruguay, a case control study was conducted in which 238 cases and 491 hospitalized controls were matched on the basis of age, sex, residence and urban or rural status.
- Results
- A significant reduction in risk for cancer of the upper GIT was found with tomato intake and tomato sauce.

Lycopene and GIT cancer

- ◉ Similarly, **lower carotinoid intakes have be associated with increased risk for colorectal cancer.**



Garlic and cancer

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- Studies found an inverse association between raw and cooked garlic consumption and both stomach and colorectal cancer risk.
- Furthermore, a study reported that the reduced risk of prostate cancer in those consuming increasing quantities of allium vegetables .

Cancer protection can arise several mechanisms including:

- 1-Blokhage** of carcinogen formation.
- 2-Suppressed** bio-activation of carcinogens.
- 3-Enhanced DNA repair.**
- 4-Reduced cell proliferation.**

1-Blokhage of carcenogen formation

Due to:

- Reducing **nitroamine** and heterocyclic amine formation.
- Human beings are exposed to a complex array of substances may be involved in cancer through food sources.

- Nitrosamines , heterocyclic amines , and polycyclic aromatic hydrocarbons are potential dietary carcinogens that not normally present in foods but arise during preservation or cooking.
- Human exposure to such carcinogen occurs through the ingestion or inhalation preformed NOCs.

- The role of the garlic is to suppress the formation of several nitroamine compounds.
- This ability of the garlic to reduce NOCs may be due to increase formation of nitrothiol as sulfur compounds can foster the formation of nitrothiols, thereby reducing the quantity of nitrite available for NOCs formation.

2-Reducing cell proliferation:

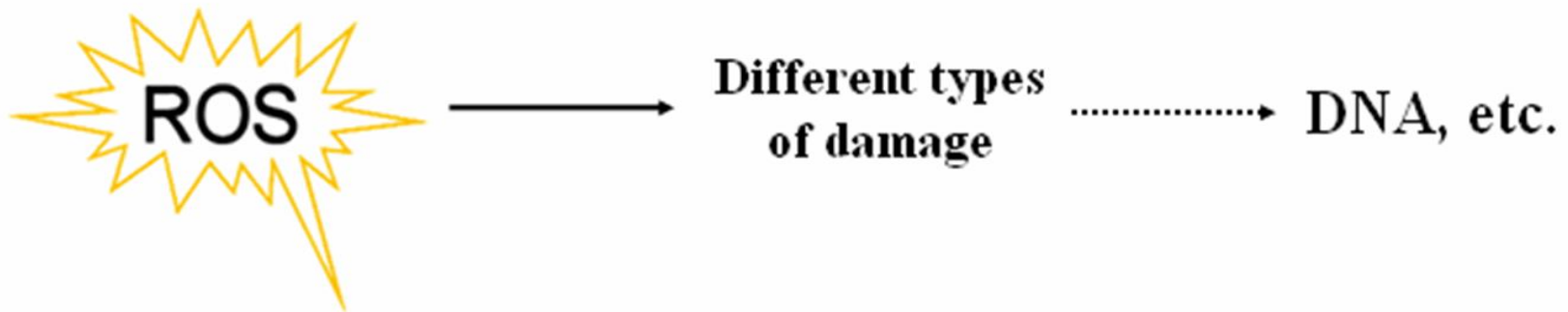
- Garlic constituents have the ability to suppress proliferation of cancer cells by **blocking cell-cycle progression** and or cause **apoptosis**.
- 3-Inhancing DNA repair.

- Recently, the effects of combining **tomato** and **garlic** were examined using several carcinogenesis models.
- The combination suppressed the incidence of **tumor of hamster carcinomas** more than either alone.
- A variety of individual **food components** may also influence the response to garlic.

- ◉ Notable are the modifications made by the quantity of fat, **selenium, methionine**, and vitamin **A in the diet**.
- ◉ A study showed that **selenium enhanced** the **protection** against mammary carcinogens beyond that provided by garlic alone.

The AO actions of garlic have been documented through:

- Inhibit lipid peroxide formation.
- Their ability to scavenge ROS.
- Retard LDL oxidation.
- Enhancing endogenous AO systems.



In Conclusion,

- A variety of organosulfur compounds have been reported to exhibit AO properties.
- Garlic oil is also an effective AO against the oxidative damage caused by various agents.
- Heating garlic can not only denature proteins, but also its AO properties.



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What are Carcinogenic Substances in our life?

Nitrate in processed food



They are added to food to preserve it and also **help hinder the growth of harmful microorganisms**, in particular *Clostridium botulinum*, the bacterium responsible for life-threatening botulism.

What are Free Radicals

- Free radicals are reactive molecules that are unstable because they are missing an electron.

What is free radicals?

An atom having unpaired electron in outer most orbit



- In the process, they cause oxidation of body tissues.

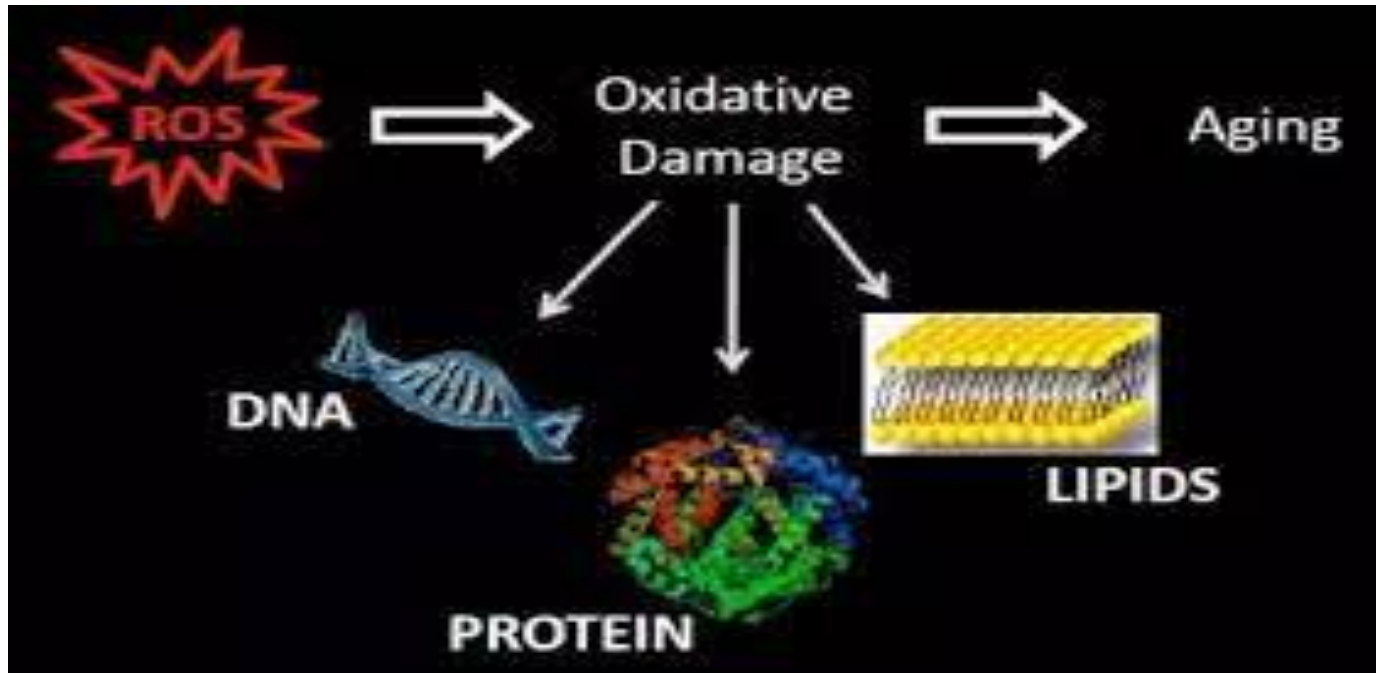


Figure2: ROS or reactive oxygen species which cause different types of damage.

Free Radical Generating Substances

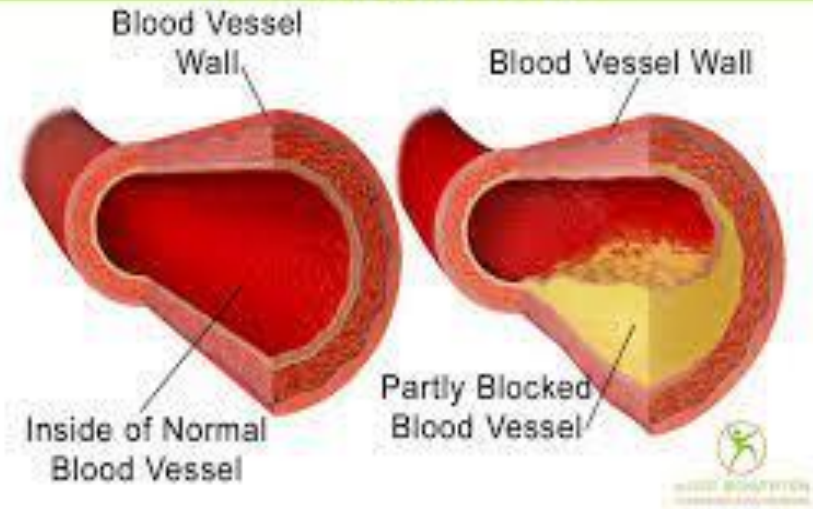


○ Sources of free radicals:

- It's impossible to be alive and not have some oxidative damage, because free radicals are produced by normal processes in the body, such as the production of energy and immune function.
- Free radicals also come from **environmental sources including heavy metals, household chemicals, ultraviolet radiation, tobacco smoke, food additives, foods that have been fried in** oil that's been used over and over again (typical in many fast-food restaurants), and other pollutants.

- Once free radicals are released, they will multiply in chain reactions, unless they are stopped by antioxidants.

Minimize Oxidation for Healthy Arteries



- When a free radical comes in contact with the inner lining of arteries, microscopic injuries results.

- The key is to **neutralize free radicals before they damage arteries**, and that's done with antioxidants.

Thank you
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