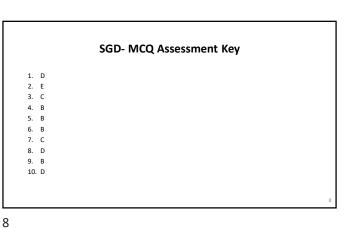


SGD- MCQ Assessment	SGD-	MCQ	Assessment
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- Which of the following populations is most at risk of vitamin E deficiency? A. Type 2 diabetics B. Patients with fat malabsorption 9.
  - C. Patients on high-protein diets D. Athletes E. Those with high vitamin D intake
- 10. In laboratory settings, vitamin E levels are most often assessed using:

- In laboratory settings, vitamin E levels are most ort A. Spectrophotometry B. Mass spectrometry C. ELISA D. High-performance liquid chromatography (HPLC) E. Western blot



# **Learning Objectives**

At the end of the SGD, students will be able to:

- 1. Understand the role of vitamin E in human health.
- 2. Recognize dietary sources and recommended intake of vitamin E
- 3. Functions of Vitamin E

## **Interactive Session**

A 32-year-old male with a history of Crohn's disease presents to the clinic with progressive muscle weakness, difficulty walking, and numbness in his hands and feet over the past six months. He also reports occasional difficulty with coordination and frequent tripping while walking.

His medical history includes multiple episodes of diarrhea and unintentional weight loss over the past year.

He follows a strict low-fat diet due to concerns about worsening his gastrointestinal symptoms. Examination:

## Neurological findings:

mal R12 and folate lov

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Decreased deep tendon reflexes (DTRs) Impaired vibratory sensation and proprioception in the lower limbs Mild ataxia on tandem walking

Laboratory tests : Low serum  $\alpha$ -tocopherol levels

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## Core Knowledge

## **Introduction to Vitamins**

- Vitamins are essential organic compounds required in small amounts for normal metabolism and good health.
- They are not a source of energy
- Classified into:
- 1. Water-Soluble (Vitamin C and B Class)
- 2. Fat-Soluble (A,D,E and K)

Classification Of Vitamins				
Туре	Vitamin	Other Names	Functions	Sources
Fat-Soluble	A	Retinol, Retinal, Retinoic Acid	Vision, growth, immunity	Carrots, liver, dairy
	D	Cholecalciferol (D3), Ergocalciferol (D2)	Bone health, calcium balance	Sunlight, fish, milk
	E	Tocopherols, Tocotrienols	Antioxidant, cell protection	Nuts, seeds, oils
	к	Phylloquinone (K1), Menaquinone (K2)	Blood clotting, bone health	Leafy greens, liver
Water-Soluble	81	Thiamine	Carbohydrate metabolism	Whole grains, pork
	B2	Riboflavin	Energy production	Dairy, eggs, greens
	B3	Niacin, Nicotinamide	NAD+/NADP+ coenzyme	Meat, fish, grains
	B5	Pantothenic Acid	Coenzyme A synthesis	Meat, eggs, grains
	B6	Pyridoxine	Amino acid metabolism	Bananas, poultry, fish
	B7	Biotin	Fat & carbohydrate metabolism	Nuts, eggs, liver
	B9	Folate	DNA synthesis, RBC formation	Leafy greens, beans
	B12	Cobalamin	Nerve function, RBC production	Meat, fish, dairy
	6	Assorbic Acid	Antioxidant, collagen	Citrue fruite nonnore

Core Knowledge

# Chemistry of VITAMIN E

**1.Structure** – Vitamin E consists of **tocopherols** and **tocotrienols**, both having a **chromanol ring** (antioxidant site) and a **hydrophobic side chain** for membrane incorporation.

2.Forms – The most active form is  $\textbf{\alpha-tocopherol},$  followed by  $\beta,\gamma,$  and  $\delta\text{-}$ 

tocopherols, each differing in methylation on the chromanol ring.

**3.Antioxidant Property** – Acts as a **lipid-soluble antioxidant**, scavenging free radicals and preventing lipid peroxidation in cell membranes.

4.Solubility & Stability – It is fat-soluble, stable to heat but sensitive to light,

oxygen, and alkaline conditions, which degrade its activity.

5.Absorption & Transport – Absorbed in the intestine with dietary fats, transported

in chylomicrons, and stored in adipose tissue and liver.

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Core Knowledge

Core Knowledge RDA of Vitamin-E			
Age Group	RDA (mg/day of α-Tocopherol)		
Infants (0-6 months)	4 mg (AI*)		
Infants (7-12 months)	5 mg (AI*)		
Children (1-3 years)	6 mg		
Children (4-8 years)	7 mg		
Children (9-13 years)	11 mg		
Adolescents (14-18 years)	15 mg		
Adults (19+ years)	15 mg		
Pregnant Women	15 mg		
Lactating Women	19 mg		
<ul> <li>Al (Adequate Intake) is given for infants as RDAs are not established for this group.</li> <li>These values are based on Dietary Reference Intakes (DRIs) by the Institute of Medicine (IOM).</li> </ul>			

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Core Knowledge Sources of Vitamin-E					
	Wheat Germ Oil	Sunflower Seeds	Avocado	Spinach	Kiwi
					6
	1 tablespoon = 20.3 mg of Vitamin E	50 grams = 13.05 mg of Vitamin E	1 avg sized Avocado – 4.2 mg of Vitamin E	1 oup = 0.6 mg of Vitamin E	1 cup = 2.6 mg of Vitamin E
	Broccoli (Boiled)	Mango	Peanuts (Dry Roasted)	Sunflower Oil	Soyabean Oil
		۲			
	1/2 cup = 1.2 mg of Vitamin E	1/2 cup = 0.7 mg of Vitamin E	1 tablespoon = 2.2 mg of Vitamin E	1 tablespoon = 4.6 mg of Vitamin E	1 tablespoon = 1.1 mg of Vitamin E
	Hazelnut (Dry Roasted)	Peanut Butter	Tomato	Corn Oil	Safflower Oil
	1000	<b>\$</b>	۲		-
	50 grams = 7.8 mg of Vitamin E	2 tablespoons = 2.9 mg of Vitamin E	1 medium = 0.7 mg of Vitamin E	1 tablespoon = 1.9 mg of Vitamin E	1 tablespoon = 4.6 mg of Vitamin E

Core Knowledge	
Biochemical Role Of Vitamin-E	
<ol> <li>Antioxidant Role – Neutralizes free radicals and prevents lipid peroxidation, protecting cell membranes from oxidative damage.</li> </ol>	
2.Membrane Stability – Maintains integrity of phospholipid bilayers, especially in red blood cells, neurons, and muscle tissues.	
<ol> <li>3.Immune Function – Enhances T-cell function and modulates immune response, reducing inflammation.</li> </ol>	
4.Gene Expression – Regulates gene transcription involved in cell signaling, growth, and apoptosis.	
5.Cardiovascular Protection – Prevents oxidation of LDL cholesterol, reducing the risk of atherosclerosis and cardiovascular diseases.	
	1

#### Core Knowledge

## **Biochemical Role Of Vitamin-E**

 6.Neurological Function – Supports nerve conduction and prevents neurodegenerative diseases by protecting neurons from oxidative damage.

7.Reproductive Health - Essential for sperm motility and normal fetal development during

pregnancy.

8.Skin Protection - Promotes wound healing, reduces UV-induced skin damage, and prevents

premature aging by maintaining skin integrity. 9.Platelet Regulation – Inhibits platelet aggregation, reducing the risk of thrombus formation and

improving blood circulation.

10.Enzyme Activity Modulation – Influences the activity of protein kinase C (PKC), which regulates smooth muscle growth and immune cell function

#### Horizontal Integration

## Bio-physiological & Anatomical Aspects of Vitamin E

- Absorption & Transport Absorbed in the small intestine with dietary fats, transported via chylomicrons, and distributed through lipoproteins (LDL, HDL, VLDL).
- Storage Sites Primarily stored in adipose tissue, with smaller amounts in the liver, skeletal muscles, and brain
- Neurological Role Maintains myelin sheath integrity, ensuring proper nerve conduction and preventing neurodegeneration.
- Skin & Hair Health Helps maintain skin elasticity, wound healing, and hair growth by preventing oxidative stress in epidermal cells.

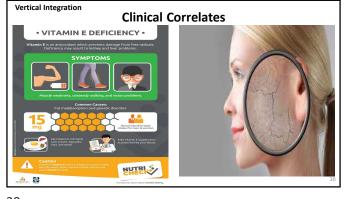
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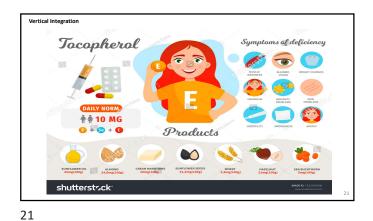
#### Horizontal Integration

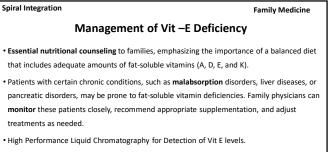
## Bio-physiological & Anatomical Aspects of Vitamin E

 Eye Protection – Prevents oxidative damage in the retina, reducing the risk of agerelated macular degeneration (AMD).

- Aging & Longevity Delays cellular aging by protecting tissues from oxidative damage, especially in the brain and skin.
- Muscle Function Supports muscle strength and endurance, reducing oxidative stress during physical activity.
- Bone Health Plays a role in bone remodeling by influencing osteoblast and osteoclast activity, helping maintain bone density.







• **Community education initiatives**, raising awareness about the importance of fat-soluble vitamins and promoting healthy nutrition practices for all age groups.

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Artificial intelligence
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## Spiral Integration

## **Ethical Considerations**

Bioethics

- Equitable Access to Supplements.
- Ethical practices in nutritional genomics when utilizing genetic testing.
- Cultural Sensitivity in Dietary Recommendations:
- Transparent Communication on Supplementation: discussions about the risks and benefits

#### Spiral Integration

# Fat-Soluble Vitamins A, D, E, and K: Review of the Literature and

**Research Article** 

Points of Interest for the Clinician Andrès, E.; Lorenzo-Villalba, N.; Terrade, J.-E.; Méndez-Bailon, M. J. Clin. Med. 2024, 13(13), 3641; <u>https://doi.org/10.3390/jcm13133641</u>

Clim. Med. 2024, 13(13), 3641; <u>https://doi.org/10.3380/jcm13133641</u>
Fat-soluble vitamins, including vitamins A, D, E, and K, are energy-free molecules that are essential to the body's functioning and life. Their intake is almost exclusively exogenous, i.e., dietary. As a result, fat-soluble vitamin deficiencies are rarer in industrialized countries than in countries with limited resources. Certain groups of people are particularly affected, such as newborns or growing children, pregnant or breastfeeding women, and elderly or isolated individuals. Deficiencies in vitamins A, D, E, and K are also relatively frequent in subjects with digestive tract disorders, liver diseases, chronic pathologies, or in intensive care patients. Deficiencies or excesses of fat-soluble vitamins are responsible for a variety of more or less specific clinical pictures. Certain syndromes are typical of fat-soluble vitamin the case of vitamin 4 deficiency or hemorrhagic syndrome and osteopenia in the case of vitamin 5 deficiency. Diagnosis of a deficiency in one of the fat-soluble vitamin a fediciency. Diagnosis of a deficiency in one of the fat-soluble vitamina to deficiency. Diagnosis of a deficiency is one of the fat-soluble vitamina to deficiency. Diagnosis of a deficiency is one of the fat-soluble vitamina to deficience, the any be proposed. Treatment of deficiencies requires vitamin supplementation, a well-balanced diet, and treatment of the cause.

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## **Learning Resources**

•Textbook of Biochemistry, Lippincott 8th edition,

chapter no.28 , pages no. 441-444

Google scholar

Google images

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Thank You!