What Contributes to a "Pro Inflammatory" Lifestyle?

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- 1. High-sugar foods: Immunosuppression for 2-4 hours after eating
- 2. <u>High-fat foods</u>: Especially foods with arachidonic acid and saturated fats (dairy and animal fat primarily)
- 3. Food Allergens: Allergens may form immune complexes and lead to inflammation
- 4. <u>Foods that promote bacterial overgrowth of the small bowel</u>: Simple sugars and complex carbs quickly digested such as refined white flour and white potatoes
- 5. <u>Insufficiency of fiber</u>: Fiber pulls toxins from the GI tract and acts like a broom to sweep them out
- 6. <u>Insufficient phytonutrients</u>: Phytonutrients primarily found in fruits, vegetables, nuts, and seeds act as anti-inflammatories and antioxidants, which quench inflammation
- 7. <u>Insufficient exercise</u>: 1) Adipose tissue (fat) is pro-inflammatory; 2) Exercising muscle reduces inflammation improves insulin sensitivity
- 8. <u>Vitamin D deficiency</u>: Causes inflammation, promotes autoimmunity, and expedites progression of osteoarthritis
- 9. <u>Fatty acid imbalances</u>: Insufficiencies of Omega-3 and -6 fats, along with excesses of saturated fat and trans-fats lead to inflammation
- 10. <u>Vitamin and mineral deficiencies</u>: Especially magnesium, deficiency of which is seen in 20-40% of most "industrialized" populations.
- 11. Xenobiotic/toxin accumulation: Non-specific but can lead to inflammation and is an underdiagnosed problem
- 12. <u>Emotional stress and toxic relationships</u>: Promote inflammation, impair wound healing, and promote immunosuppresion