

# Karbohydrater, fett og et sykt kosthold

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# Daglig minimumsbehov for næringsstoff (unntatt energi)

Næringsstoff	Minimumsbehov
Vann, liter	1,55
Protein, gram	50
Linolsyre, gram	10
Linolensyre, gram	1,6
Stivelse og/eller sukker, gram	50
Kalsium, gram	0,4
Fosfor, gram	0,3
Magnesium, gram	0,35
Natrium pluss klor (salt), gram	1
Kalium, gram	1,6
Svovel	<i>Behov ikke fastsatt</i>
Jern, milligram	7
Sink, milligram	5
Mangan, milligram	2
Kopper, milligram	0,4
Jod, milligram	0,07
Selen, milligram	0,02
Krom, milligram	0,02
Molybden, milligram	0,01

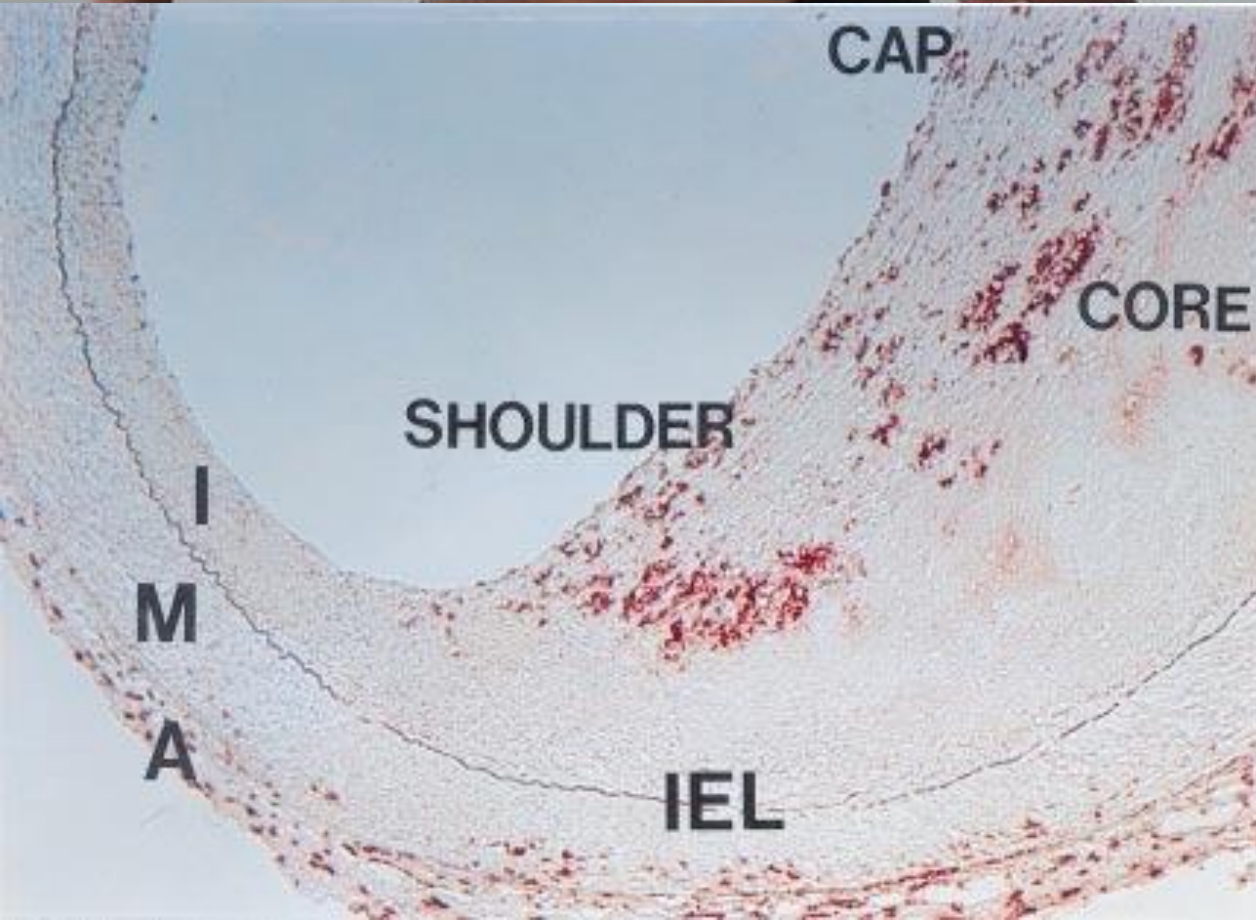
Næringsstoff	Minimumsbehov
Vitamin A, milligram	0,6
Vitamin D, mikrogram	0 - 2,5
Vitamin E, milligram	5
Vitamin K	<i>Behov ikke fastsatt</i>
Vitamin C, milligram	10
Niacin, milligram	11
Pantotensyre, milligram	5
Pyridoksin, milligram	1
Riboflavin, milligram	0,8
Tiamin, milligram	0,6
Folat, milligram	0,1
Biotin, milligram	0,03
Kobalamin, mikrogram	1



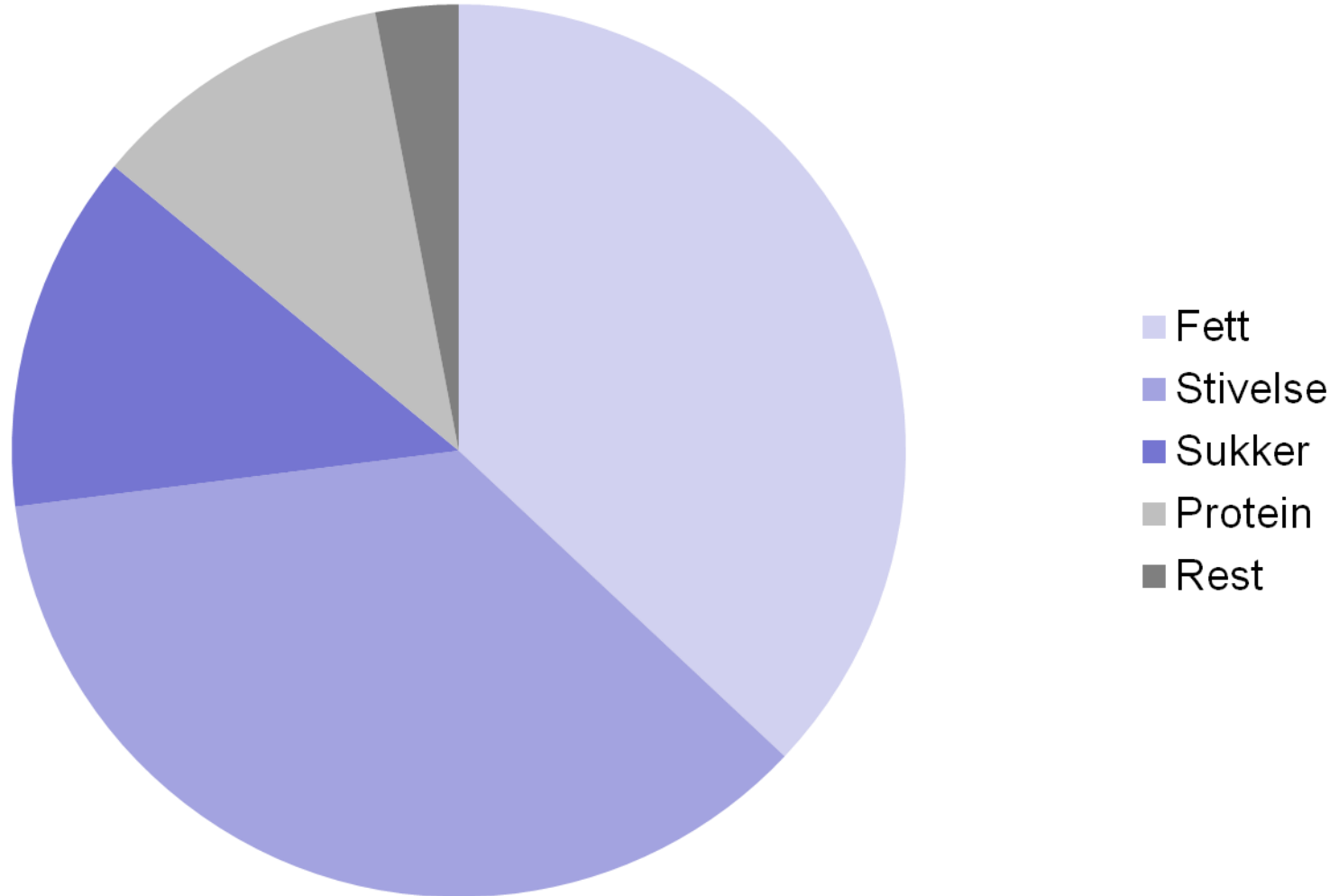




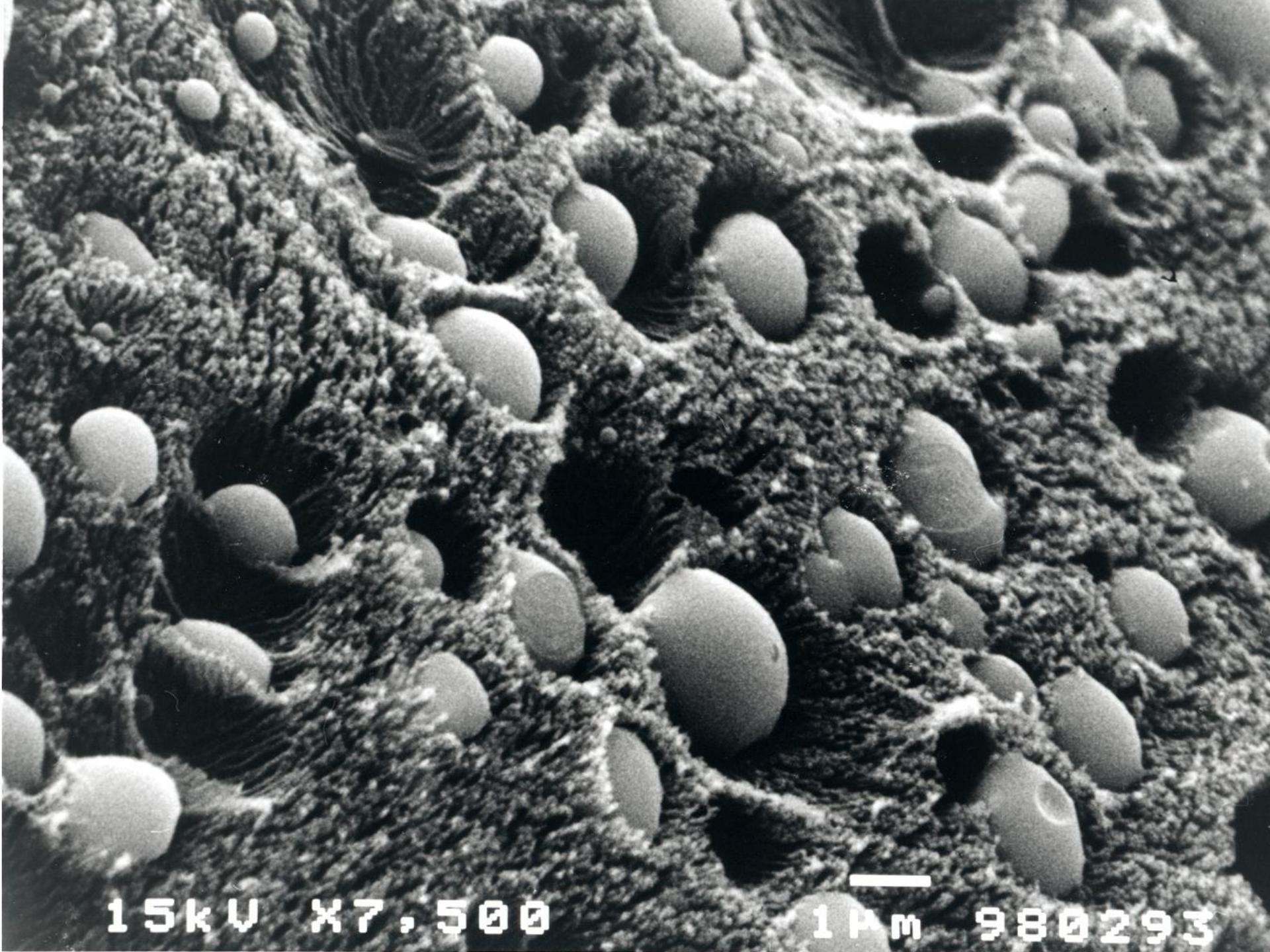




# Prosentfordeling av nettoenergi i et norsk gjennomsnittskosthold (basert på forbruksundersøkelsene for 2007-2009)





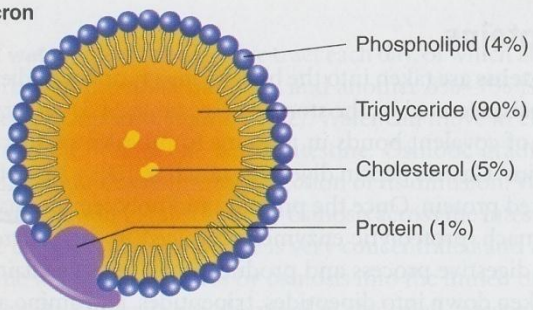


15kV X7,500

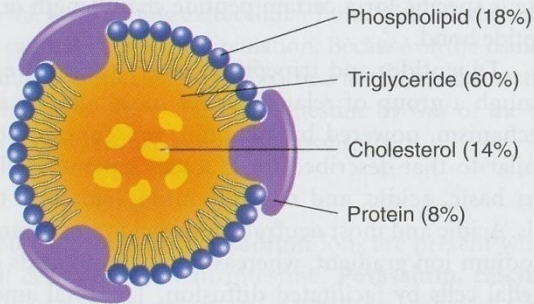
1µm

980293

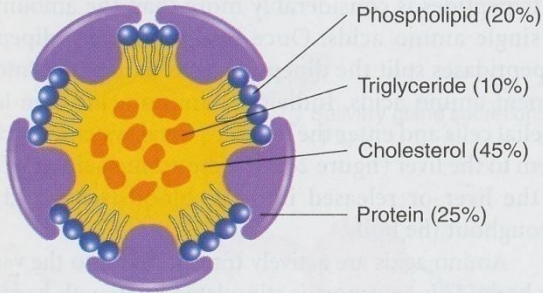
**Chylomicron**



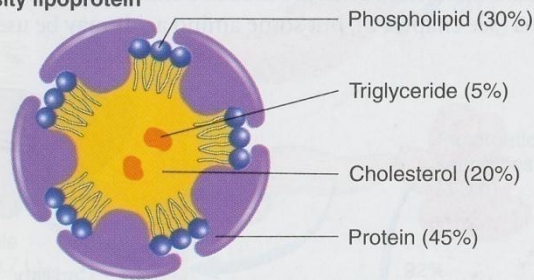
**Very low-density lipoprotein (VLDL)**



**Low-density lipoprotein (LDL)**



**High-density lipoprotein (HDL)**



**Kylomikron**

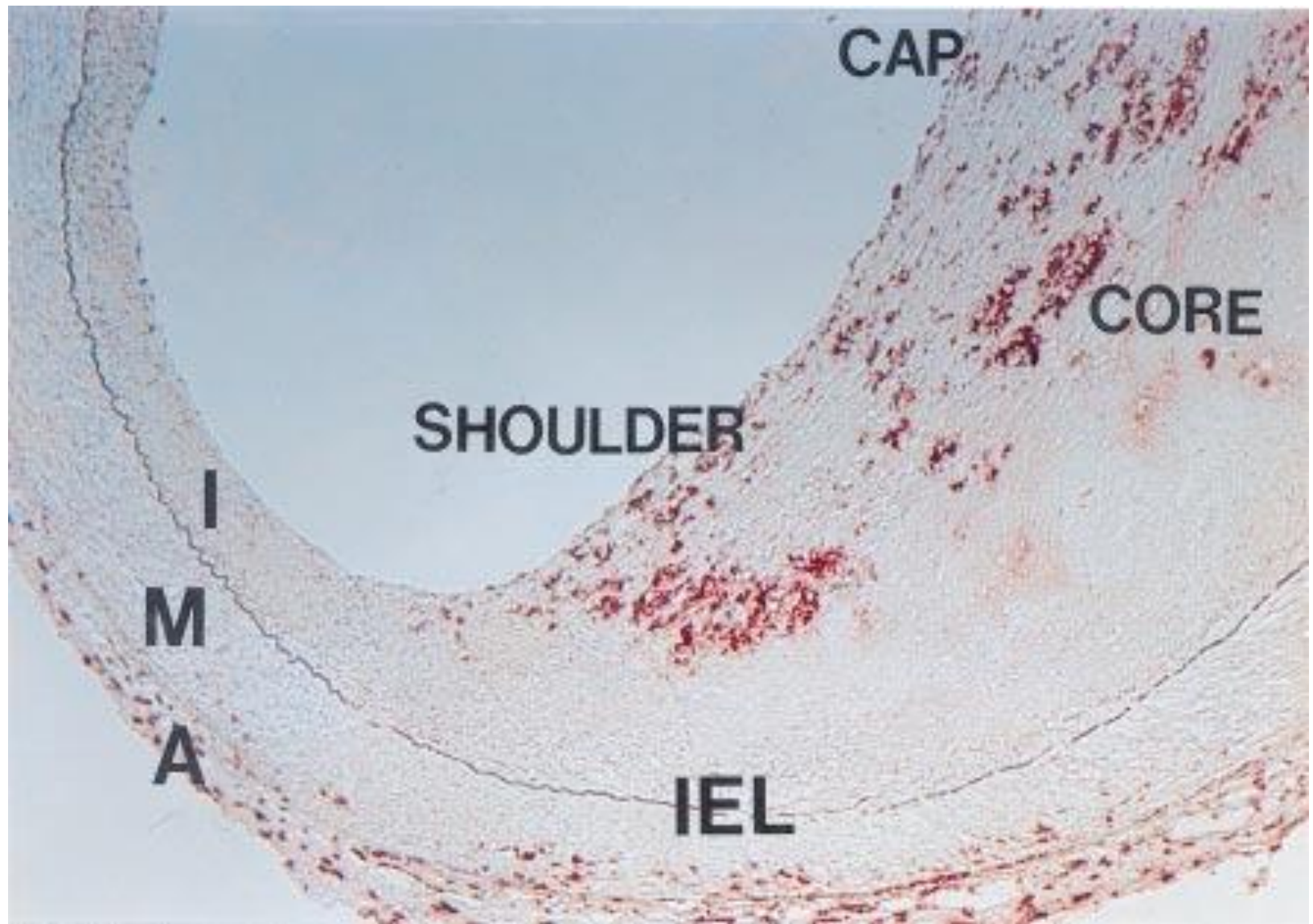
**VLDL**

**LDL**

**HDL**

Figure 24.29 Lipoproteins



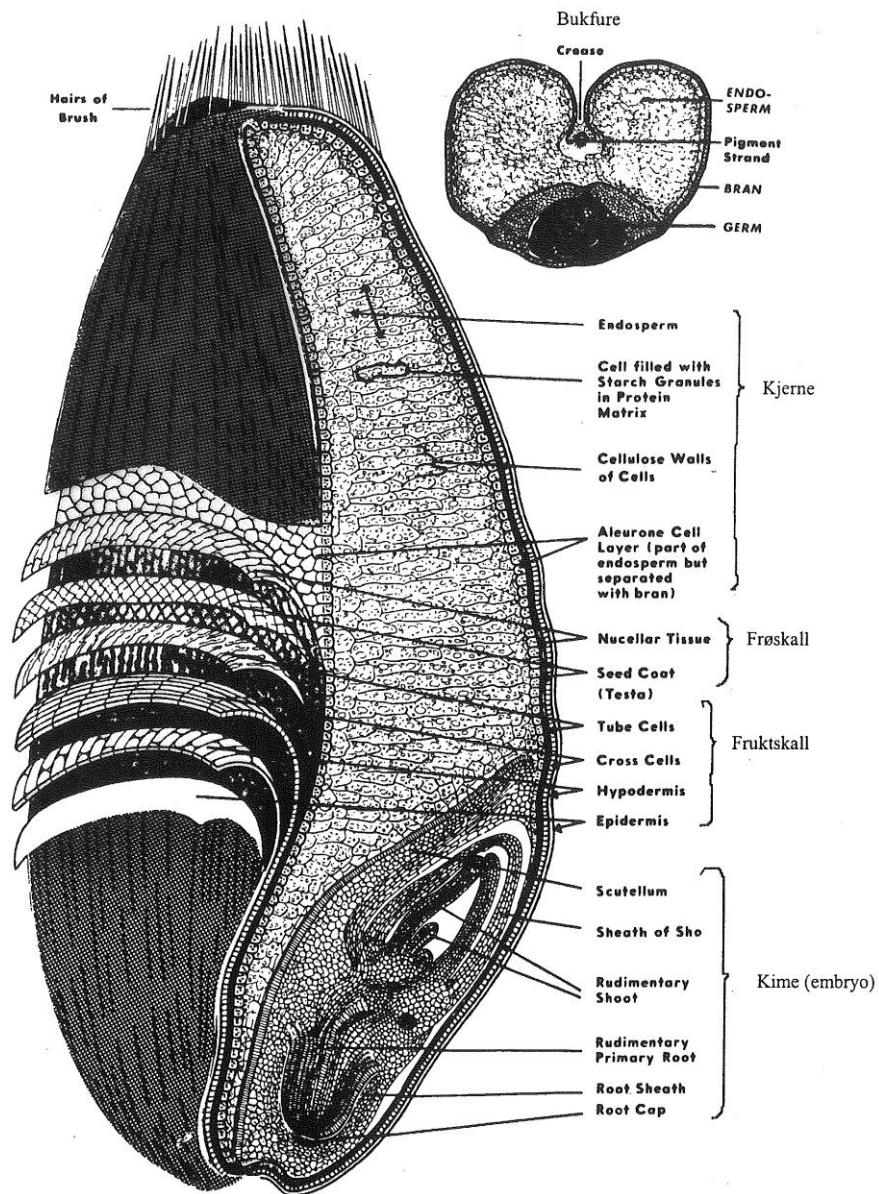






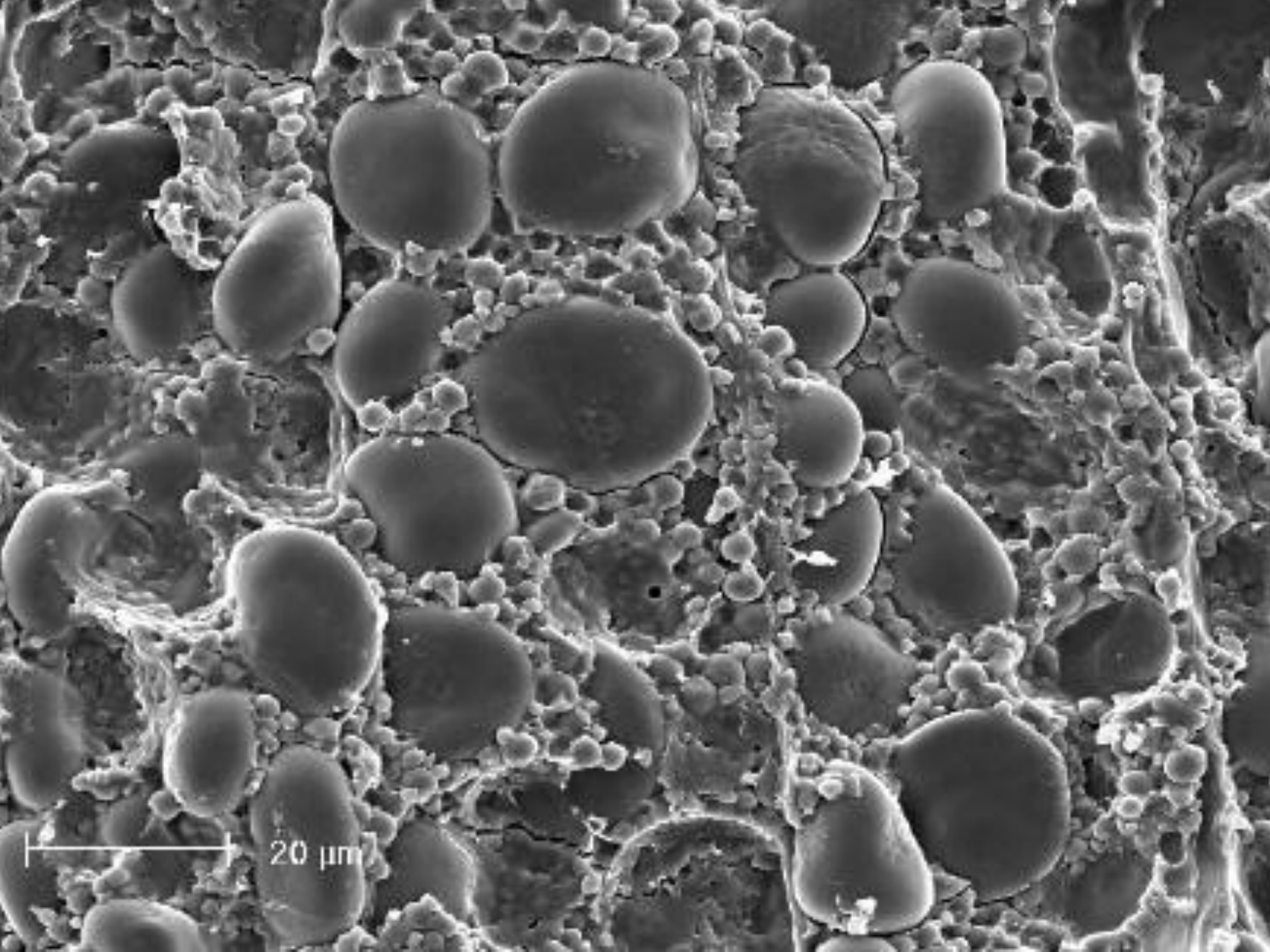




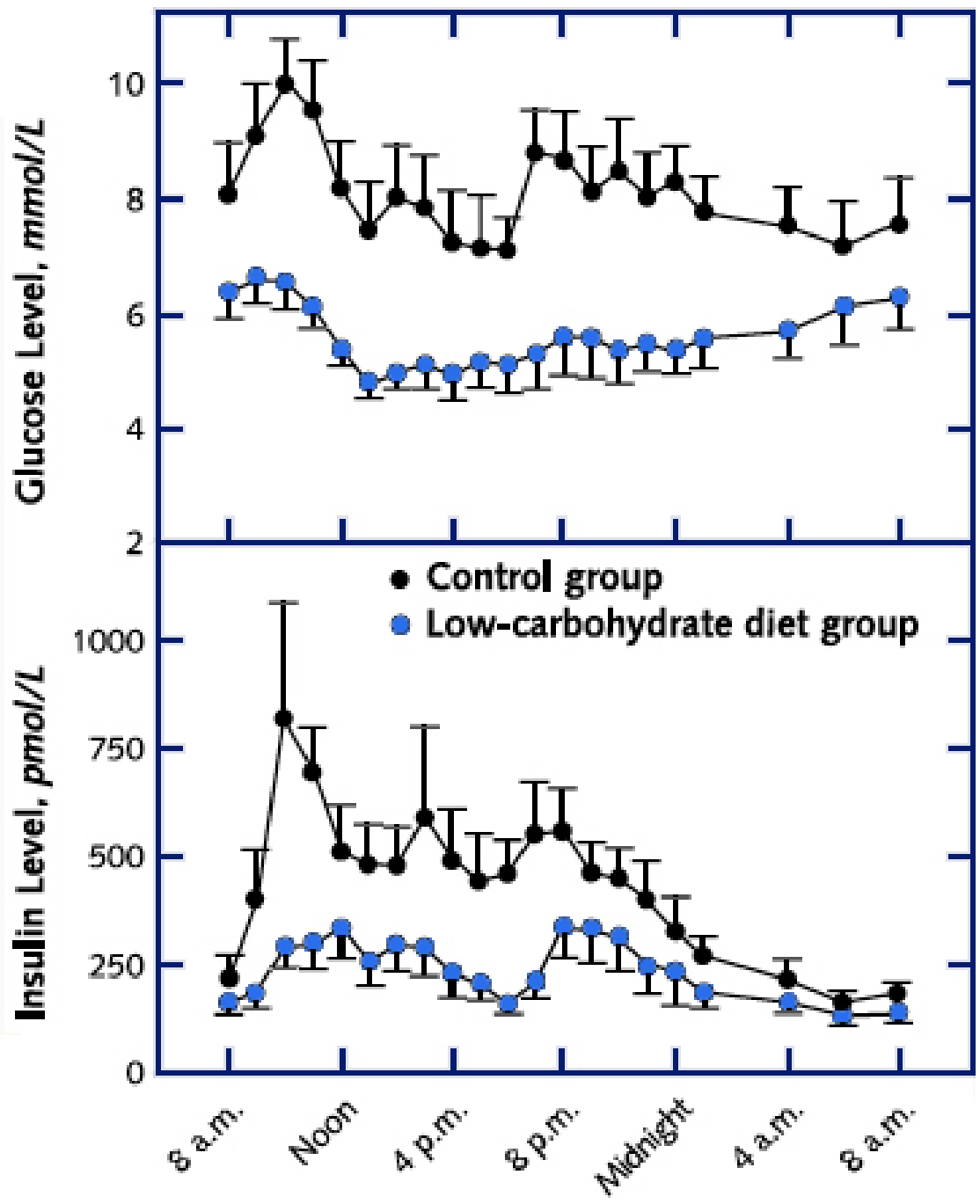


Figur 6. Lengdesnitt og tverrsnitt av hvetekorn. Gjengitt fra "Principles of cereal science and technology", 2. utg. av R.C. Hoseney, American Association of Cereal Chemists, 1994.

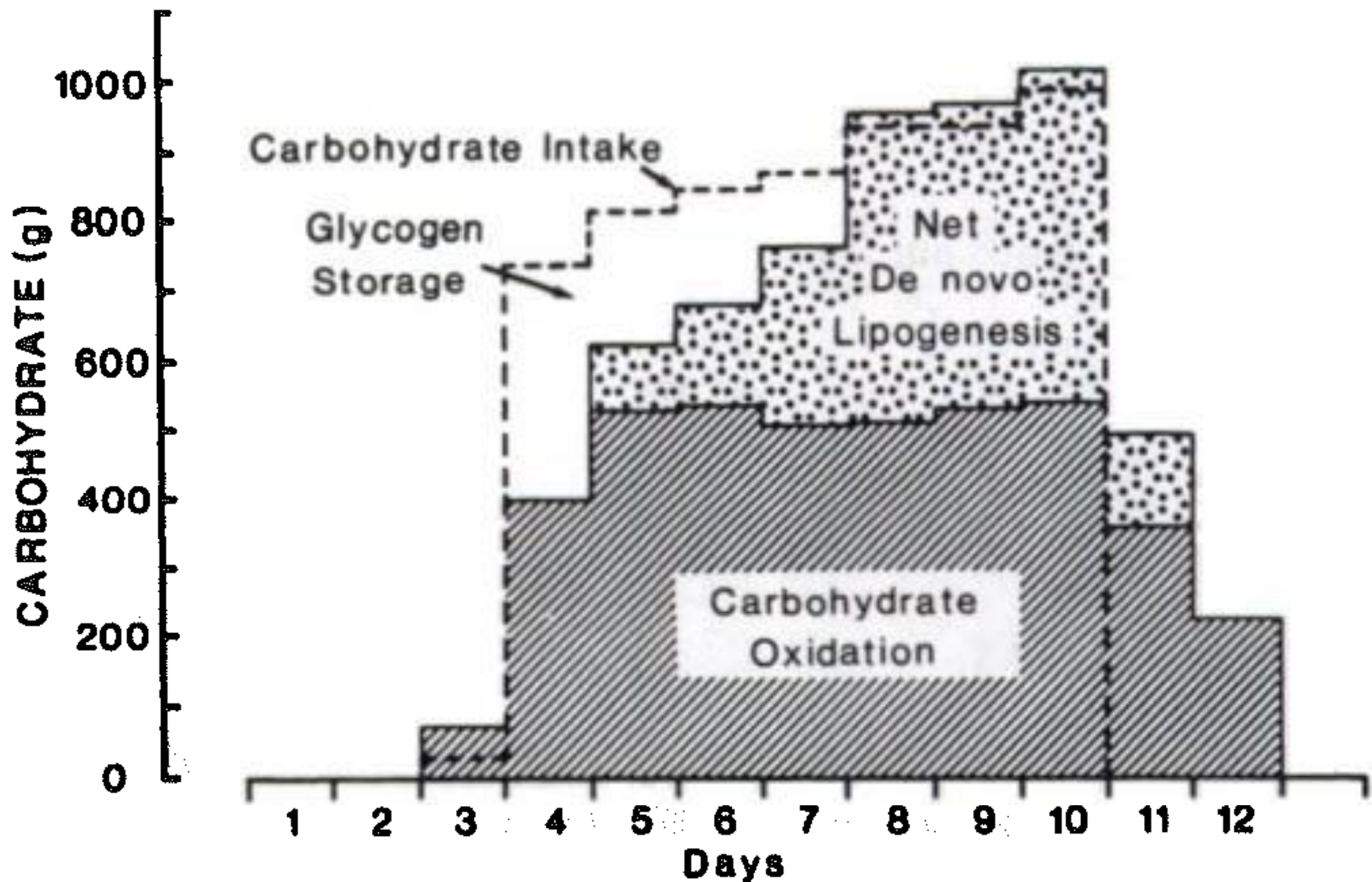




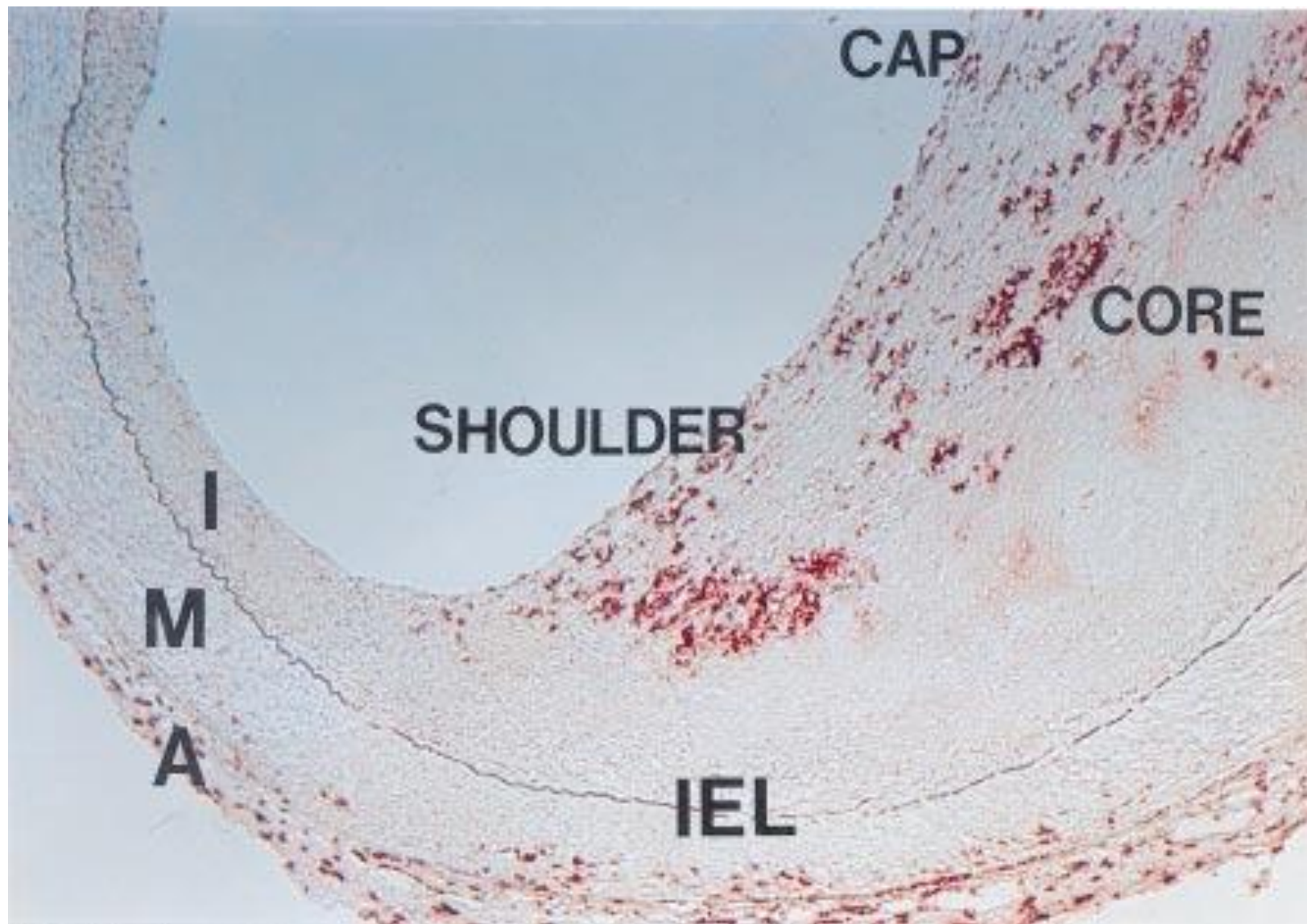
20  $\mu\text{m}$



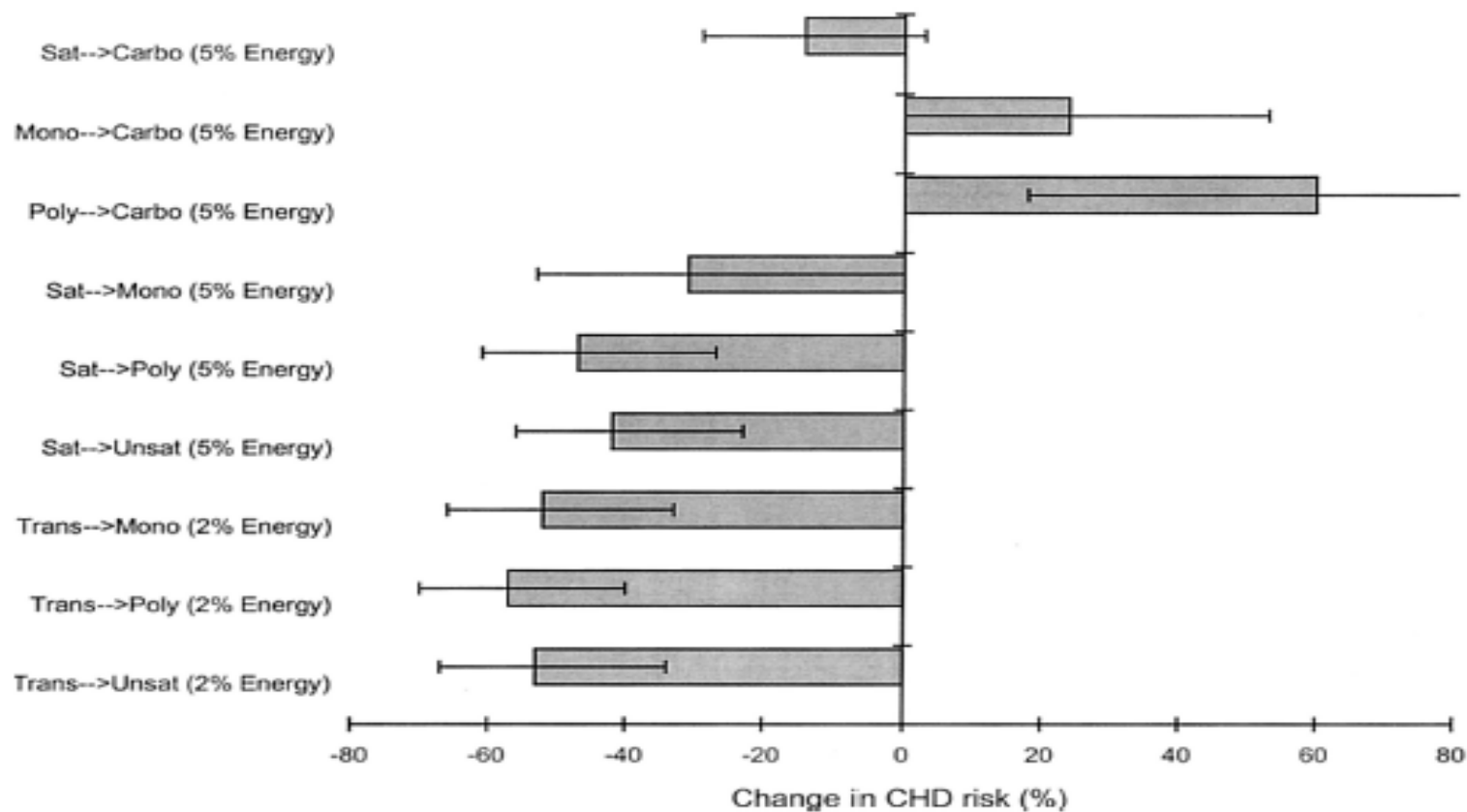




**FIG 2. Daily carbohydrate intake (---) and its disposal (oxidation, glycogen storage, and conversion to lipid) during 7 d of progressive carbohydrate overfeeding ( $n = 3$ ). Acheson et al. (1988) Am. J. Clin. Nutr. 48, 240**







**Fig. 1.** Estimated changes (% with 95% confidence intervals) in risk of coronary heart disease (CHD) associated with isocaloric dietary substitutions. Adjusted for coronary risk factors and total energy intake. Sat = saturated fat, Carbo = carbohydrate, Mono = monounsaturated fat, Poly = polyunsaturated fat, Trans = *trans* fatty acids, Sat-Carbo = substitute carbohydrates for saturated fat. (Reproduced from [14] with permission of the Massachusetts Medical Society, Copyright © 1997 Massachusetts Medical Society.)

# Konklusjon

- Et energioverskudd som følge av for mye fett, stivelse og sukker i kosten er hovedutfordringen i norsk kosthold
- Disse hovednæringsstoffene er årsak til fedme og hjerte- og karsykdommer, mens stivelse og sukker i tillegg er årsak til diabetes 2



