

Y 2018 WSLETTER

The National Institute of Allergy and Infectious Diseases estimates that 3% of

FREE CE: COW'S MILK ALLERGY

people worldwide suffer from cow's milk allergy, with higher incidence rates presenting in children than in adults. An affected patient suffers an allergic reaction when the immune system responds to the proteins in cow's milk by producing protein-fighting antibodies. The good news is that most affected children outgrow the allergy by age 5.

Meanwhile, it can take families time to learn how to build cow-milk-free diets for their children that are both safe and nutritious. In our new self-study course, "Clinical Presentation of Cow's Milk Allergy in

Infants & Children," you'll identify the scientific features of cow's milk allergy,

review dietary management for infants with allergic symptoms, and more. FREE Continuing Education Units: 1.0 RN CE, 1.0 RD CPEU

ENROLL NOW

The Ohio State University

Nationwide Children's Hospital

College of Medicine

Columbus, Ohio, USA

Ethan A. Mezoff, MD

QUOTE OF THE MONTH



Dr Ethan Mezoff presented the history and biology of human milk oligosaccharides (HMOs), on 1 March 2018, at the International Conference on Nutrition & Growth, in Paris, France.

"Clinical and preclinical data suggest multiple health benefits of 2'-FL [the most abundant human milk oligosaccharide]. It seems to have a positive and lasting impact on cognition...it can reduce allergy and infectious enteritis...it's a prebiotic

and can be supportive in times of stress...it can impact motility; and human studies show that it's well-tolerated and doesn't interfere with growth of infants... How can we use 2'-FL to better the health of infants, to improve health outcomes, and to benefit infants in the NICU?" Ethan A Mezoff, MD The Ohio State University, College of Medicine From "Global Advances in Pediatric Nutrition"

Immunity & Beyond." In this course, Dr Mezoff reviews the history, source, and biology of human milk oligosaccharides; provides the rationale for the current

GROWTH &

DEVELOPMENT

WATCH VIDEO

supporting the impact of 2'-FL on health. FREE Continuing Education Units: 0.5 RN CE, 0.5 RD CPEU

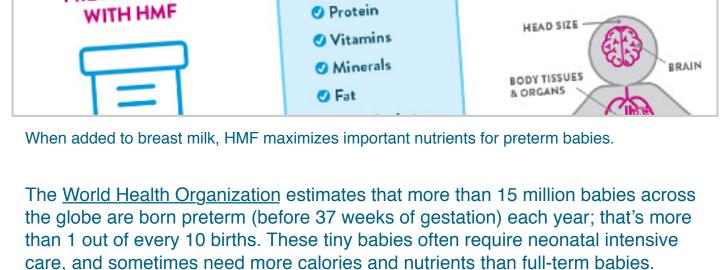
focus on 2'-FL; and reviews the clinical and preclinical evidence-based research

Want to learn more? Take our new self-study course, "HMO for Gut Health,

When added to breast milk, HMF optimizes imp **HMF ADDS** PRETERM MILK

ADVANCES IN HUMAN MILK

FORTIFICATION



In our new self-study program, "Advances in Human Milk Fortification:

Evidence for Preterm Infants, Part 1," you'll review the challenges of meeting the nutritional needs of premature infants, and discuss strategies for human milk fortification. FREE Continuing Education Units: 0.5 RN CE, 0.5 RD CPEU

ENROLL NOW BONUS: We've also created an <u>infographic</u> you can print and share with parents

of preterm infants. This is our first of many patient-facing materials. We hope

NUTRITION INTERVENTION FOR HEALTHY

you'll tell us what you think.

2017.

n- and long-chain fatty acids (MCFAs and

) are each attached to a glycerol backbone.

ies and chemical processes (de-esterification)

e the fatty acids from their glycerol beckbone.

absorb fatty acids effectively.

Structured lipids can help by providing:

absorption of fat-soluble vitamins.

An easily digested source of fat

CHILDHOOD GROWTH



Growth," you'll identify essential methods and techniques to monitor growth in healthy children, and understand the key risk factors for undernutrition in young children.

FREE Continuing Education Units: 1.0 RN CE, 1.0 RD CPEU

In our new self-study course, "Nutrition Intervention for Healthy Childhood

STRUCTURED LIPIDS Structured lipids are dietary triglycerides that have had their fatty acids 'restructured' for therapeutic benefits. WHATA

Normal human growth, development, and weight maintenance are dependent on the intake of dietary fat. In many gastrointestinal conditions, the body is unable to

DETACH

INFOGRAPHIC: STRUCTURED LIPIDS

ATTACHED

HOW ARE THEY MADE?

Improved energy delivery to peripheral tissues In our new infographic, you'll learn more about what structured lipids are, how they're made, how they work, and why they're important. Print your copy today.

Enhanced fatty acid and fat-soluble vitamin absorption

Want to learn more? Take our new self-study course, "Management of Gastrointestinal (GI) Dysfunction." In this course, Dr DeMichele defines structured lipids; describes how structured lipids enhance the absorption of fat in patients with GI dysfunction; and discusses how these novel lipids enhance

SEE INFOGRAPHIC

ENROLL NOW

RANDOM REJOIN

BENER

Structured lips

PHYSIOLOG

×

a readily available

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(CPEUs) for completion of these activities/materials.

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