

# Nutrition and Wound Healing

#### **Content Creators:**

Members of the South West Regional Wound Care Program's Clinical Practice and Knowledge Translation Learning Collaborative

#### Learning Objectives



 Describe the various aspects of nutritional screening and assessment

- 2. Describe the role of nutrients in wound healing
- 3. Identify nutritional requirements based on the etiology of the wound
- 4. Describe available nutritional supports for those unable to meet their nutritional needs orally



### NUTRITIONAL SCREENING AND ASSESSMENT

### Nutritional Screening<sup>1</sup>



- "The process of identifying characteristics known to be associated with nutritional problems"
- Purpose to pinpoint individuals who are malnourished or at nutritional risk:
  - Malnutrition is associated with increased length of stay, costs, and morbidity/mortality
  - Nutritional supports can help:
    - Increase physical strength;
    - Speed recovery and wound closure, and;
    - Decrease the risk of infection.

#### Persons at Risk<sup>1</sup>



- Inadequate intake:
  - Cerebral vascular accident (CVA)
  - Elderly
  - Reduced access to food
  - Poor dentition or mouth sores
  - Dysphagia
  - Esophagitis
- Inadequate absorption:
  - Irritable Bowel Syndrome, Crohn's, Colitis
  - Diarrhea or vomiting
- Increased losses:
  - Colostomy, ileostomy
  - Fistula
  - Wounds
- Increased requirements:
  - Congestive Heart Failure, Chronic Obstructive Pulmonary Disease, pneumonia, asthma
  - Wound healing

#### Additional Risk Factors<sup>1</sup>



- Functional limitations
  - Difficulty chewing, swallowing
  - Inability to physically prepare meals or travel to dining room
  - Poor hearing, vision
- Altered mental status
  - Difficulty self feeding
  - Inability to understand importance of eating
  - Advanced dementia → weight loss, dysphagia, malnutrition
- Drug therapy:
  - Nausea/vomiting side effects
  - Corticosteroids inhibit protein synthesis and cause depletion of vitamin A from liver
- Impaired localized blood flow
- Poor appetite/intake
- Decreased thirst response
- Decreased ability to concentrate urine
- Intentional fluid restriction
- Advanced age

#### NESTLE NUTRITION INSTITUTE MINI NUTRITIONAL ASSESSMENT (MNA©)



- MNA<sup>©</sup> is a screening and assessment tool that identifies individuals age 65 and above who are malnourished or at risk of malnutrition
- Allows for earlier intervention to provide adequate nutritional support
- Six questions
- The screening score (max 14 points):
  - 12- 14 points = normal nutritional status
  - 8-11 points = at risk of malnutrition
  - 0 -7 points = malnourished

## South West Regional Wound Care Program

#### MNA<sup>©</sup> Form

#### Mini Nutritional Assessment



#### Nestlé NutritionInstitute

Last name: First name:				
Sex	Age:	Weight, kg:	Height, om:	Date:
Complete the so	reen by filling in the	boxes with the appropriate	numbers. Total the num	bers for the final screening scor
Screening				
swallowing 0 = severe o 1 = moderal	stake declined ove difficulties? decrease in food int de decrease in food ease in food intake	ake	to loss of appetite, dige	stive problems, chewing or
0 = weight i 1 = does no	oss between 1 and			
C Mobility 0 = bed or o 1 = able to g 2 = goes ou	get out of bed / chai	ir but does not go out		
D Has suffere	ed psychological s 2 = no	tress or acute disease in	the past 3 months?	
0 = severe o 1 = mild der	hological problem dementa or depres- nenta hological problems			0
0 = BMI less 1 = BMI 191	than 19 to less than 21 to less than 23	ht in kg) / (height in m²)		
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#### Nutritional Assessment<sup>1</sup>



- The "interpretation of data from the (nutritional) screening process"
- Includes a review of data from all disciplines
- Purpose is to allow for the development of a nutritional care plan

### Physical Conditions<sup>1-2</sup>



- Skin condition:
  - Signs of dehydration
    - Dry, flaky skin
    - Skin that tents
  - Edema
  - Ascites
  - Signs of weight loss
    - Loose skin
  - Non-healing wounds
  - Purpura/bruises

#### $BMI^1$



- Body mass index (BMI)
- Weight to height ratio
- Indicator of obesity (highly correlated with body fat)
- A BMI of 21 with unintentional weight loss puts a person at risk for pressure ulcer development

#### Height and Weight<sup>1</sup>



- Weight and body composition change with age:
  - Weight peaks in 60's and decreases beyond 70's
  - Proportion of body fat increases with age
- Regular and frequent weight monitoring is the most non-invasive, time-efficient, inexpensive and most reliable indicator of nutritional adequacy

## Significant Unintentional Weight Loss



- Significant nutrition/health risk =
  - > 5% loss of usual weight over one month
  - > 7.5% loss of usual weight over three months
  - > 10% loss of usual weight over six months



### ROLE OF NUTRIENTS IN WOUND HEALING

#### Key Nutrients in Wound Healing



- Carbohydrates
- Protein
- Fats
- Vitamins
- Water
- Minerals

#### Nutrition is Paramount



Nutrients involved in wound healing function in **cellular**, **structural**, and **immune processes** and in all phases of wound healing

A wound healed without optimal nutrition will be weak and is more likely to break down again

### Carbohydrates<sup>1</sup>



- Most readily available source of energy
- Spare protein for building and maintaining tissues
- Regulate metabolism
- Provide flavor, color, variety to the diet
- Provide 4 kcal/g energy

#### Food Sources of Carbs<sup>1</sup>



- Grains
- Cereals
- Legumes (peas and beans)
- Pasta
- Bread
- Natural sugars in fruits, veggies, and milk
- Added sugars





#### Protein<sup>1</sup>



- Synthesis of enzymes and hormones involved in wound healing
- Cell multiplication
- Synthesis of collagen, epidermal cell proliferation, skin integrity, and resistance to infection and immune response
- Supplies structural and binding material of muscle, cartilage, ligaments, skin, hair, and fingernails
- A component of antibodies and immune system function
- Helps to maintain the fluid and mineral composition of various body fluids
- Helps transport needed substances, such as lipids, mineral and oxygen, around the body
- Serves as building material for growth and repair of body tissues
- 4 kcal/g

#### Food Sources of Protein<sup>1</sup>



- Meat, fish, poultry
- Eggs
- Dairy products (milk, cheese, yogurt)
- Legumes
- Seeds
- Grains

\*Protein from animal sources are better as they have the amino acids essential to human nutrition in adequate amounts



Sources of Protein

#### Fats<sup>1</sup>



- Maintains normal cell membrane function
- Permit fat-soluble substances to move in and out of the cell
- Provide insulation under the skin
- Cushion the kidneys and other organs from injury
- Provide flavor and aroma in foot
- Carry fat soluble vitamins
- Serve as the most concentrated source of heat and energy: 9 kcal/g
- Provide energy during periods of food deprivation

#### Food Sources of Fat<sup>1</sup>



- Meat
- Dairy products
- Fish and vegetable oils
- Nuts
- Some fruits, i.e. avocados and olives



Sources of Fat

#### Vitamins<sup>1</sup>



- Facilitate various chemical reactions in the body
- Key role in normal cell functioning and cell's ability to use energy
- Participate in protein synthesis and cell replication
- Various therapeutic properties:

Vitamin	Properties
Vitamin A	Required for inflammatory process
Vitamin B	Required for cross-linking of collagen fibers
Vitamin C	Can increase activation of leukocytes and macrophages

#### Fat Soluble Vitamins<sup>1</sup>



- A, D, E, K
- Derived from fatty and oily parts of certain foods
- Stored in fatty tissue and liver until needed
- Lack of vitamin A can retard epithelialization and decrease collagen synthesis

#### Water Soluble Vitamins<sup>1</sup>



- B, C, D, E
- Derived from the water components of foods
- Distributed throughout water compartments of the body
- Not stored excreted with concentration becomes too high
- Vitamin B needed to produce energy from glucose, amino acids, and fat
- Vitamin B6 helps maintain cellular integrity and helps form blood cells
- Thiamine and riboflavin needed for cross-linking and collagenation

#### Vitamin C<sup>1</sup>



- Required for production of strong collagen
- Facilitates leukocyte migration to the wound, increasing resistance to infection
- Needed for neutrophil superoxide formation and bacterial killing
- Increases the activation of macrophages at the wound site

#### Water<sup>1</sup>



- Aids in hydration of wound site and oxygen perfusion
- Acts as a solvent for minerals, vitamins, amino acids, glucose, and other small molecules, and enables them to diffuse in and out of cells
- Transports vital materials to cells and carries waste away from cells
- Serves as a lubricant
- Maintains body temperature

## Dehydration in the Older Adult<sup>4</sup>



- One of the most common reasons for hospitalization
- As people age:
  - Total body water decreases
  - Kidneys can't concentrate urine as well
  - Decreased thirst sensation
  - Changes in hormone levels that affect the kidney
  - Effects of medications, i.e. diuretics
  - Changes in mobility, cognition and independence
  - Self-imposed fluid restrictions fear of incontinence

### Monitoring Fluid Status<sup>4</sup>



- Hydration status = intake output
- Recommended fluid intake for average person = 27-30mL/Kg
- Minimal fluid intake for older adults = 1500mL/day
- Younger people need 35mL/Kg/day
- Consider all routes of fluid losses:
  - Gastrointestinal tract
  - Urinary tract
  - Fever/sweating
  - Wound exudate
  - Negative pressure wound therapy
  - Air-fluidized beds
  - Respiratory tract

### Signs of Deficiency<sup>1, 4</sup>



- Decreased urine output
- Dark, concentrated and/or strong smelling urine
- Frequent urinary tract infections
- Dry lips/mouth and thick, stringy saliva
- Constipation
- Orthostatic hypotension
- Confusion or change in mental status
- Weight loss of 3.5Lbs in less than a week
- Fever
- Decreased skin elasticity
- Sunken eyeballs

### Tips to Increase Fluids<sup>1,4</sup>



Approximate Fluid Provision from Common Foods					
Jell-O	½ cup	120mL			
Pudding	½ cup	100mL			
Ice Cream/Sherbet	½ cup	60mL			
Popsicle	1	90mL			
Yogurt	½ cup	90mL			
Canned fruit	½ cup	100mL			
Soup	1½ cups	165mL			

• Ice chips, ice cubes

#### Minerals<sup>1</sup>



- Build body structures
- Maintain fluid balance
- Activate enzyme systems
- Skeletal system depends on calcium, magnesium and phosphorus for its structural integrity

#### Microelements<sup>1</sup>



- Needed in small amounts:
  - Zinc
  - Iodine
  - Iron
  - Copper
  - Manganese
  - Magnesium

#### Functions of Zinc in Wound Healing<sup>1</sup>



- Needed for protein synthesis, collagen synthesis
- Re-epithelialization
- DNA synthesis, cell division, and proliferation
- Disposal of damaging compounds produced by leukocytes during wound debridement
- Trace mineral and component of 200 enzymes

#### Food Sources of Zinc<sup>1</sup>



- Meat, poultry, fish/seafood (especially oysters)
- Liver
- Eggs
- Milk
- Legumes
- Whole wheat products
- Wheat germ





Sources of Zinc



### NUTRITION BASED ON WOUND ETIOLOGY

## Burns<sup>1</sup>



- Energy requirements can increase 100% depending on extent/depth of burn
- Hypermetabolism accompanied by exaggerated protein catabolism for energy and increased urinary nitrogen excretion forcing use of protein for energy
- Protein loss through wound exudate

## Skin Tears<sup>1</sup>



- If limited improvement of wound after seven days, consider addition of:
  - Protein
  - Calories
  - Fluids

# Leg Ulcers<sup>1</sup>



- Diagnose the cause
- Improve tissue perfusion if possible
- Provide compression
- Manage concurrent diseases
- Support alterations in lifestyle:
  - Weight loss
  - Proper diet
  - Smoking cessation

## Dermatitis<sup>1</sup>



- Candida albicans
- Normally found in mouth, vaginal tract, gut
- Candidiasis results from:
  - Pregnancy
  - Oral contraceptives
  - Antibiotic therapy
  - Diabetes
  - Skin maceration
  - Steroid therapy
  - Endocrinopathies

### Pressure Ulcers



- Depending on severity of the ulcer:
  - Multivitamin supplementation if intake inadequate
  - Vitamin C 500mg PO BID
  - Elemental zinc 25mg PO BID
    - Zinc should be reassessed at 10 days and discontinued if normal
  - Protein: 1-2g/Kg
  - Calories: 25-40Kcal/Kg
  - Fluids: 20-45cc/Kg

## Diabetic Foot Ulcers<sup>6</sup>



- Hyperglycemia may be induced by:
  - Wound occurrence
  - Presence of infection
- People with diabetes are at greater risk of infection due to their host resistance:
  - When blood glucose is high, chemotaxis and phagocytosis are compromised
  - This prolongs the inflammatory phase and impedes resolution of infection
- "The achievement of optimal glucose control is the most important factor affecting wound healing in patients with diabetes"



#### **NUTRITIONAL SUPPORTS**

# The Med Pass Program<sup>3</sup>



- The provision of a liquid nutritional supplement in lieu of water with each medication pass
- Take medications with 60mL a 2-calorie per mL formula
- 1 can/day = 500 calories, 20 grams protein, + vitamins and minerals
- Can use pudding supplements, thickened liquid supplements
- Obtain physician order; enter on medication record
- Limits taste fatigue, decreases product wastage; small portions multiple times/day; improves tolerance, improves nutritional status
- Specialized formula for wound healing available

### Other Practical Considerations<sup>3</sup>



- Address impairments in dentition
- Liberalization of diet restrictions if intake poor<sup>7</sup>
- Address impairments in swallowing
- Supplement dysphagia diets
- Conduct supplement/snack audits

### Practical Considerations<sup>3</sup>



- Address physical and cognitive impairments
- Incorporate foods/fluids into therapy and/or recreation sessions
- Encourage friends and family to bring in appropriate favorite/familiar/cultural foods and beverages

## Consider Other Ideas<sup>3</sup>



- Switch to Homo milk from skim
- Add dry milk powder to milk, cereal, pudding, casseroles, cream soups, etc.
- Switch to a higher calorie content nutritional supplement
- Add nutrient dense supplements to hot cereals, cream soups and mashed potatoes

### Review



Various aspects of nutritional screening and assessment

- 2. Role of nutrients in wound healing
- 3. Nutritional requirements based on the etiology of the wound

4. Nutritional supports for those unable to meet their nutritional needs orally

#### **SWRWCP** Nutrition Resources



- Nestle Mini Nutritional Assessment (MNA<sup>©</sup>) Tool
- A Guide to Completing the MNA<sup>©</sup> Short Form
- Procedure: Mini Nutritional Assessment (MNA<sup>©</sup>) Tool
- Patient Pamphlet: The Importance of Nutrition in Wound Healing

### References



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