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LB-030

BEHAVIOR OF THE ALGERIAN CONSUMER IN MILK AND DAIRY PRODUCTS

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Rationale: Milk is one of the main staples of the Algerian daily diet along with bread, semolina and sugar. The objective of this study was to describe the consumption of milk and milk products in a population of Algerians.

Methods: The study is based on a survey of 750 consumers in the Tebessa region (east of Algeria). The survey sheet included general questions on the subject, consumption of dairy products and their share in income, purchase of dairy products, health status and daily calcium intake. The Epi-Info software 3.2.4. was used for data processing. The significant threshold used was 0.05.

Results: The average age of consumers was 35.8±13.9 years old (58.4% women). The share of the purchase of dairy products was 34.3±12.3% compared to other food products purchased at the household level. Semi-skimmed milk was the most consumed (86.1%). The subjects consumed dairy products much more during the winter (72.0%) and very little during the summer (6.0%). Almost half (48.8%) consumed milk and dairy products regularly. Most (41.9%) indicated that they were small consumers of dairy products, 31.6% as average consumers and 26.5% heavy consumers. The subjects covered dairy products in terms of price, hygiene, taste, nutritional value, brand and packaging for the purchase of dairy products ($p < 0.05$). The daily calcium intake (854.4±364.5 mg/day) was close to the recommendations of 900 mg/day. No difference was noted by genus or by type of habitat ($p < 0.05$).

Conclusion: Milk occupies an important place in the diet of Algerians, because it is the cheapest source of protein, vitamins and calcium.

References: Bencharif A. 2001. Stratégies des acteurs de la filière lait en Algérie : états des lieux et problématiques. *Options Méditerranéennes*, Série B, Etudes et Recherches, n° 32, p. 25- 45.

Disclosure of Interest: None declared.

LB-033

EVALUATING THE EFFECTIVENESS OF STANDARD TUBE FEEDING PRODUCT ON NEUROLOGY SURGERY PATIENTS AT CHORAY HOSPITAL

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Rationale: Tube feeding in critically ill patients, especially after brain injury, is essential in critical care. However, the intolerance, complications related to tube feeding and high cost of imported products in Vietnam have been reported. Therefore, a clinical trial in the neurological patients of the Department of Neurology was implemented in Cho Ray Hospital.

Methods: Prospective, case series, in neurological surgery patients at the Department of Neurology Cho Ray Hospital from April 2017 to August 2017. Nutritional intervention with ready-to-use standard tube feeding product was conducted

Results: There were 40 patients, 75% of brain injury; stroke, meningioma and meningitis 15%. Male accounted for 87.5%, female accounted for 12.5%. Mean age was 39.07 ± 13.76, mean intervention days 7.07 ± 3.42 days (min 3, max 15). Feeding capacity ranges from 1600ml to 2000ml/day, 4 meals accounts for 90% and 5 meals accounts for 10%. No cases of intolerance (abdominal distention, gastroesophageal reflux or nausea, vomiting) and no complications related tube feeding (bleeding during tube placement, drain the tube) happened. 15% of cases of diarrhea happened. Nutritional status was improved such as weight from 55.28 ± 1.48 kg increased to 55.56 ± 1.47 kg ($p < 0.001$), prealbumin from 18.16 ± 7.43 increased to 19.59 ± 6.34 mg/dL ($p < 0.05$). The increasing in body compositions (fat mass,

lean mass, cell mass, phase angle) and albumin were not statistically significant

Conclusion: Enteral feeding by a standard tube feeding product from vietnamese natural ingredients for neurological surgery patients that improves food intolerance, weight gain and prealbumin. The improving in body composition (lean mass, fat mass, phase angle) and serum albumin were not statistically significant

References:

Disclosure of Interest: None declared.

LB-034

NUTRITIONAL MANAGEMENT OF NON-CRITICALLY ILL HOSPITALIZED PATIENTS AFFECTED BY COVID-19: THE EXPERIENCE OF DIETITIANS IN AN ITALIAN SINGLE CENTER

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Rationale: Coronavirus 2019 disease (COVID-19) can develop acute respiratory failure symptoms and carries a high risk of malnutrition, due to hyperinflammatory and hypercatabolic state and to the heavy state of fatigue. We aim to explain the nutritional management of non-critically ill hospitalized patients with COVID-19 carried out by dietitians in an Italian single center highly affected by COVID-19.

Methods: Fifty-three non-critically ill patients hospitalized into the Civil Hospital of Sanremo, Italy, were considered at risk of malnutrition using a short-age adjusted NRS-2002. Dietitians evaluated weight, height and malnutrition signs. Nutrition-related laboratory parameters were collected and energy needs were estimated. All patients were administered with a fractionated pureed diet enriched with ready pasteurized high-protein and high-calories pureed meals in order to reduce energy expenditure during feed. Eighteen out of 53 patients were supplemented with Oral Nutritional Supplements (ONS) because they did not reach their energy needs with diet alone.

Results: The pureed diet and ONS were well tolerated and accepted by the 92.5% of patients. Thirty-two out of 53 (60.4%) non-ICU patients reached their nutritional needs with the personalized nutritional management. Nine up to 21 (42.9%) patients who did not reach nutritional target died, while only 1 up to 31 (3.1%) patients at target died during hospitalization ($p < 0.001$).

Conclusion: The implementation of appropriate nutritional strategies in hospitalized COVID-19 patients, even in non-critical area, is a pivotal point to reduce complications and improve clinical outcomes. The administration of fractionated pureed diet and ONS is effective to reach energy needs of malnourished non-critically ill patients affected by COVID-19.

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LB-035

ENVIRONMENTAL FOOTPRINT OF VEGETAL AND ANIMAL BASED FOODS IN RELATION TO THE NUTRITIONAL REQUIREMENTS OF THE HUMAN BODY

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Rationale: Food production accounts for a significant fraction of the environmental footprint, which is, in turn, affected by diet patterns (vegetarian vs. animal vs. mixed). The relationships between the food-associated environmental footprint and nutritional parameters are poorly known.