

## Food Components Able to Increase Energy Expenditure

**Wenbiao Wu\***

College of Food Science, Southwest University, No.2 Tian Shengqiao, Beibei, Chongqing, China

\*Corresponding Author: Wenbiao Wu, College of Food Science, Southwest University, No. 2 Tian Shengqiao, Beibei, Chongqing, China.

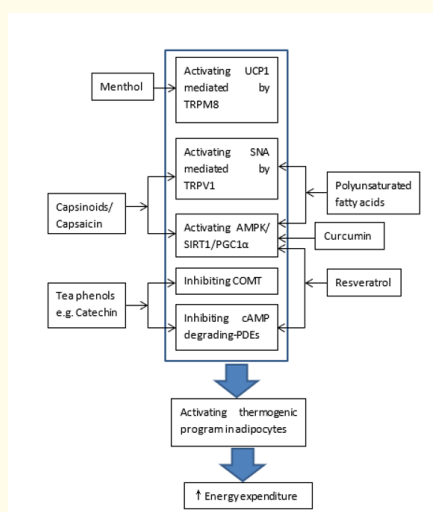
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In 2020, numbers of obese or overweight children with their age less than 5 years and adults were about 39,000,000 and 19,000,000, respectively while over 650 million adults in the world in 2016 were obese [1]. Increases in global prevalence of obesity is still continuing [2,3].

Obesity is generally considered to be the risk factor of such chronic diseases as cardiovascular disorders or diabetes, cancer, polycystic ovary syndrome, osteoarthritis, non-alcoholic fatty liver disease, asthma and obstructive sleep apnoea [4-6]. Obesity and overweight in the fifth rank in terms of causing global deaths among the leading risk factors [7]. Obesity and overweight are associated with at least 2.8 million annual adult deaths and burdens of 7% - 41% of certain cancer, 23% ischaemic heart diseases and 44% of diabetes [7,8]. Thus, obesity treatment or prevention is urgently demanded.

Many compounds in or isolated from foods or food materials have been found to increase energy expenditure for managing body weight or antiobesity. In summary, some monosaccharides, proteins, lipids, fatty acids, terpenoids alkaloids, phenolic compounds (such as resveratrol [9] and oxyresveratrol [9]) and minerals have the capacity of increasing energy expenditure. In addition, some mixtures from food materials can also elevate energy expenditure, such as dietary *Sparassis crispa* [10]. Physiological activities, such as basal metabolism (e.g. maintaining body temperature, heart beat) and adaptive thermogenesis (e.g. for digestion, nutrient absorption) should be associated with energy expenditure.

The mechanism of increasing energy expenditure may be associated with the activation of white adipocytes browning, via upregulation of the uncoupling protein 1, or lipogenesis may be associated with the mechanism of elevating energy expenditure (See figure 1). Increases in sympathetic nerve, hyperthyroidism and hyperadiponectinemia, may cause the elevation of basal metabolism. Increases in energy expenditure may also be caused by up-regulating glucagon and  $\beta$ -adrenergic receptors.



**Figure 1:** One of proposed mechanism associated with brown adipose tissue activation or white adipose tissue browning by the stimulation of some compounds from foods. PDEs- Phosphodiesterases; COMT- Catechol-O-methyl-transferase cAMP (cyclic adenosine monophosphate); PGC-1 $\alpha$ - Peroxisome proliferator-activated receptor gamma coactivator 1-alpha; SIRT1- Sirtuin-1; AMPK- Adenosine monophosphate-activated protein kinase; SNA- Sympathetic nerve activity; TRPV1- Transient receptor potential vanilloid 1; UCP1- Uncoupling protein 1.

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