

17th & 18th September, 2010



NUTRITION PLANNING FOR PRE AND POST LIVER TRANSPLANT

DAPHNEE.D.K HEAD DEPARTMENT OF DIETETICS APOLLO HOSPITALS (MAIN) CHENNAI





PRE - OPERATIVE





Case Presentation

- Name: Mr. XXX
- Age: 51yrs
- Sex: Male
- No. of days in the hospital: 23





Present History of Illness

- Decompensated chronic Liver disease with diarrhoea
- Altered sensorium
- Abdominal distension





Past History of Illness

Past Admissions -Decompensated CLD

Admission	Chief Complaints
1 st - Evaluation	Diarrhoea
2 nd - After 1month	Diarrhoea, general weakness, blurred vision
3 rd - After 15 days	Hepatic encephalopathy
4 th - After 2 months	Diarrhoea, abdominal distension





Nutrition Screening

 Nutrition screening was done on admission as a routine by the doctor and referred to the Dietitian for further assessment







Subjective Global Assessment (SGA)

A. Patient related medical history Anthropometry

Height: 184cms ; Weight: 60.4kg ; BMI: 19

- Weight change
 - weight loss 9%
- Diet history Moderate overall decrease
 - due to ascites, diarrhoea, abdominal pain etc.,
- GI symptoms
 - nausea, diarrhea, abdominal pain etc.,

cont....



Nutrition Assessment



- Functional capacity Difficulty in normal activity
- Co-morbidity Decompensated CLD, with diarrhoea, altered sensorium and abdominal distention
- **B.** Physical examination
 - Muscle wasting present
 - Fat stores decreased
 - Presence of Ascites yes

cont....

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	D J	AH-QF-DT-44	
Update 2010 17th & 18th September, 2010	Apollo Hospitals	Patients Label	Apollo Hospitals Touching Lives
	(A) Patient 's related medical history		
	1. Weight change (overall change in past 6 months		
	No weight change or gain 45% 5-	loss weight loss % 10-15% we	ight loss >15%
	2. Dietary Intake (Duration)		
	1 32 6 Full liquid mod No Change Sub-optimal solid diet Full contract mod overall	rate Hypo-caloric liquid tarvation	s
	3. Gastrointestinal Symptoms (Duration)		
	1 32 8 Vom No symptoms ausea N mode	ate GI Diarrhoea evere anorexia S	
	4. Functional Capacity (Nutrition related functional		
	1 32 6		
	None / improved Difficulty with ambulation ac	nal Light activity	ad/chair-ridden with no r little activity
	5. Co-morbidity(Disease and its relationship to nutr	ional requirements)	
	1 32 5		
	Healthy ild co-morbidity M co-mor age >	bidity Severe	Very severe multiple co-morbidity
	(B) Physical Examination		
	1. Decreased fat stores or loss of subcutaneous fat 1 32 8		
	Normal Mod (no change)	rate	Severe
	2. Signs of muscle wasting		
	Normal (no change) Mod	rate	Severe
	Total Score = Sum of above 7 components		
	Nutritional Status: Based on this score patient is : Well nourished Moderately malnourished Severely malnourished 	7-14 - Well nourished 15-28 - Moderately main 29-35 - Severely mainou	
	Heightkg.		
	Dietitian	Date	





Subjective Global Assessment (SGA) Score

Factors	Score
Weight change	3
Diet history	3
GI symptoms	4
Activity Level	3
Comorbidity	4
Muscle wasting	3
Fat stores	3

- Total score of the seven components = 23
- Rating Moderately malnourished





- Pre OP Nutrient recommendations
 Energy Requirement
- 1.2 to 1.4 times of BEE (approx 30-35 Kcal/Kg/day)
 - BEE using Harris Benedict equation : 1679
 - AEE : 1.3 × BEE 2309
 - 60 70 % of calories as complex & simple CHO
- American Association for the Study of Liver Disease





Pre OP Nutrient recommendations

Protein Requirement

• Minimum 1.0 – 1.2 g/kg to 1.5g/kg

Predisposition weight $-75 \times 1.2 = 90$

- To maintain
 - Muscle mass
 - Protein levels in the blood
- Hepatic Encephalopathy
 - Limit 0.6 1.0g/kg
 - BCAA formula
- American Association for the Study of Liver Disease





Salt Restriction

0 - 5 g / day

Fluid Restriction

1 – 1.25 litres / day

Individualized





Diet prescription during hospital stay

Day	Diet Order
1	SF, 1000ml F/R, Semi Solid Diet with Nocturnal RTF@ 50ml/hr (9pm – 7am)
3	SF, 1000ml F/R,RTF@ 40ml/hr with Semi Solid Diet
10	5g S/R, 1250ml F/R Diet including Nocturnal RTF@ 60ml/hr (9pm – 7am)
13	5g S/R, 1250ml F/R RTF @ 50ml/hr with Diet
20	4g S/R, 550ml F/R Diet with 70ml/hr Nocturnal RTF (9pm – 7am)



Nutrition Education



- Educated on the salt and fluid restrictions
- Emphasized on
 - Increased caloric and protein intake
 - Importance of tube feed
- Small frequent meal with high calorie snacks

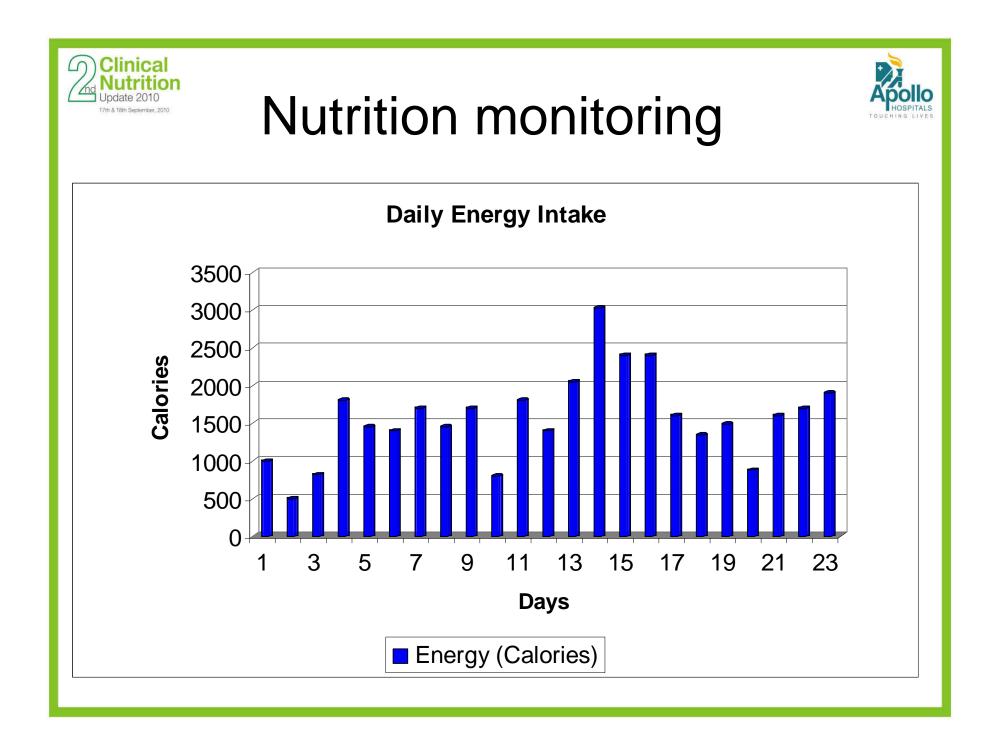


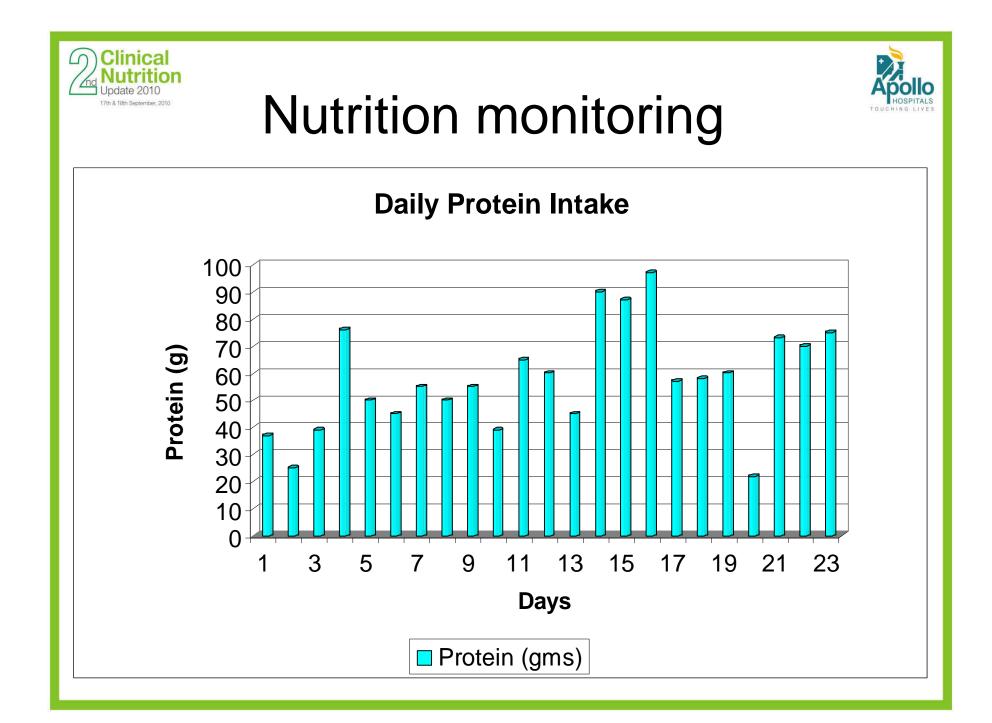
Nutrition monitoring



- Oral intake was monitored using a food and fluid chart
- Daily intake was monitored by the Dietitian
- Calorie and protein were met by oral diet and tube feed
- Labs : Hb, Serum Albumin, Lymphocytes, Na, K etc.,

cont...









Reasons for Deviation

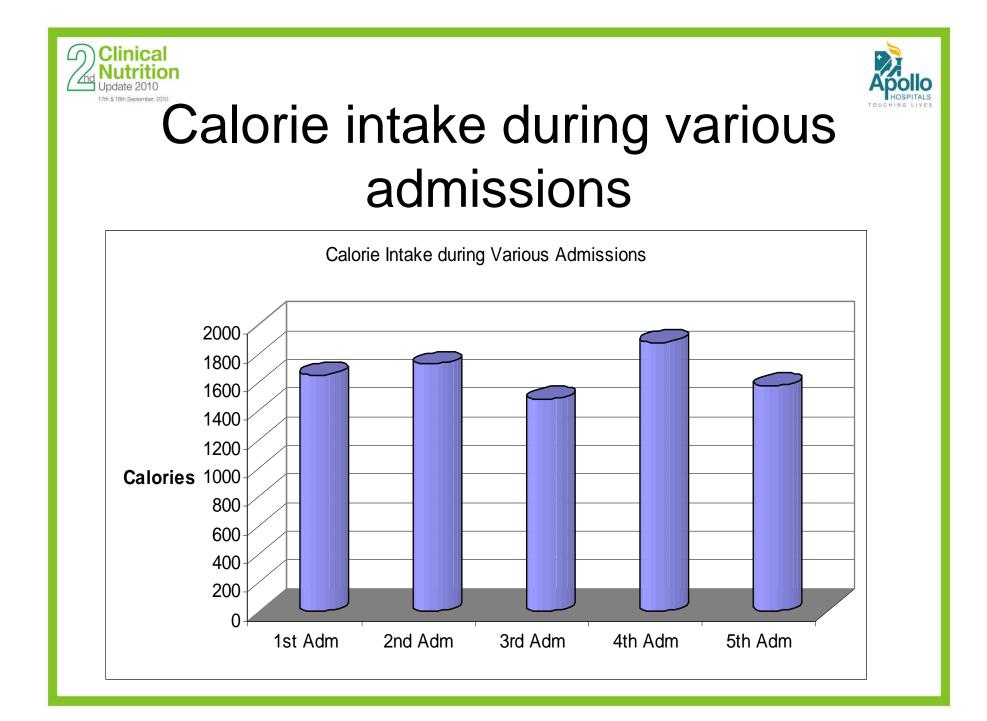
- Intolerance
- Salt & fluid restriction
- Abdominal Pain
- Hepatic encephalopathy
- Nausea





Discharge Education

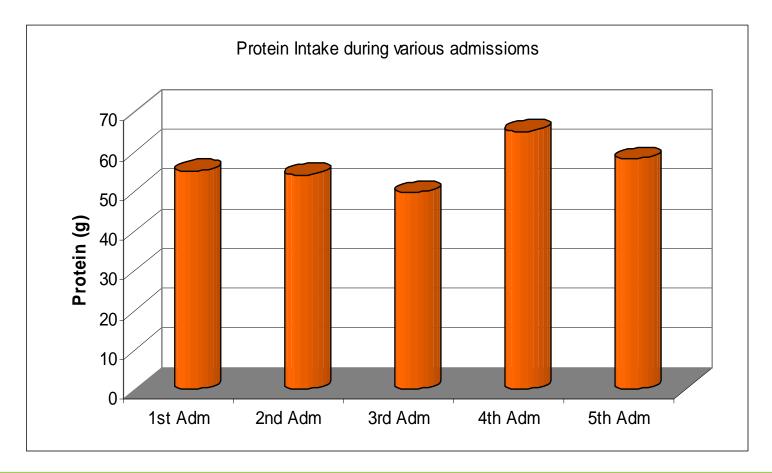
- Discharge Diet 4g Salt, 1250ml F/R, diet with nocturnal RTF@ 60ml/hr for 10hrs
- Educated the patient & family
- Diet Chart was provided

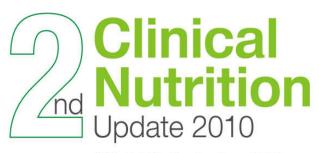






Protein intake during various admissions





17th & 18th September, 2010



POST – OPERATIVE





Nutrition Assessment

- Post OP nutrition assessment was done using SGA
- SGA score 21
- Moderately Malnourished





Immediate Post - operative state

Nutrition Status is affected by

- Graft function
- Pre- existing malnutrition
- The stress response to surgery
- Catabolic effects of high dose steroids





Post OP Nutrient recommendations

Energy – 1.2 – 1.3 times BEE

- BEE using Harris Benedict equation: 1679
- AEE : 1.3×BEE 2309calories

Protein - 1.3 - 2g / kg / day

• Predisposition weight $-75 \times 1.3 = 98g$

American Association for the Study of Liver Disease





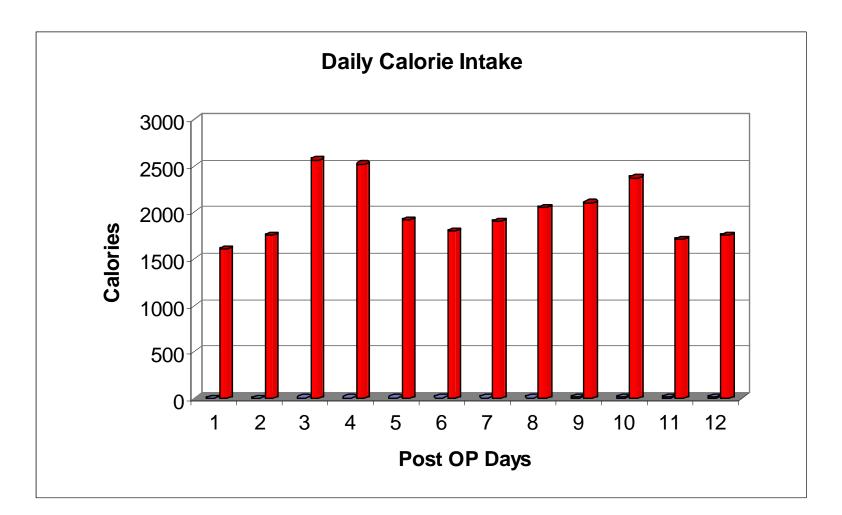
Immediate Post - operative Diet

- Day 1 Clear liquids from 6pm
- Day 2 Soft Solid diet from afternoon
- Day 3 Normal diet
- Day 6 Low Potassium diet
- Day 10 Normal diet





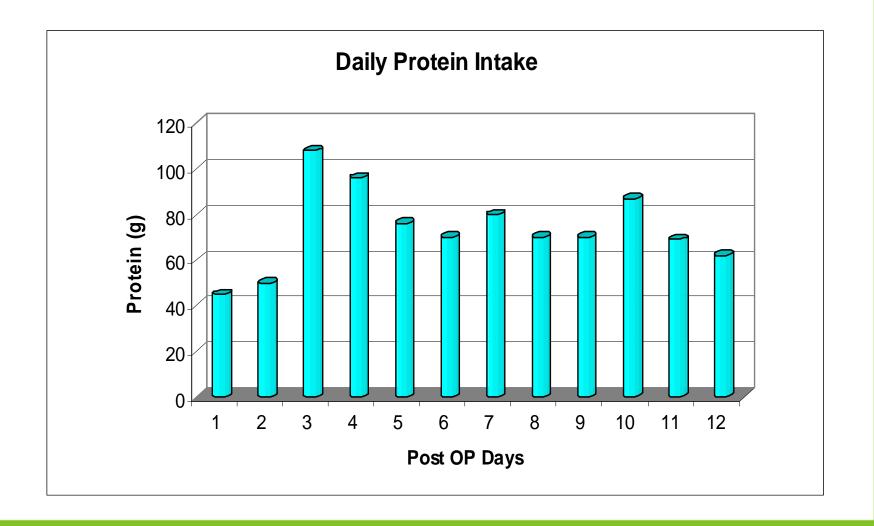
Nutrition monitoring







Nutrition monitoring







Reasons for Deviation

- Post OP stress
- Pain
- Cultural differences





Discharge Diet Education

- Educated the patient & family on post transplant diet protocols
- Diet Chart was provided





Guidelines for food hygiene

- Foods should be cooked thoroughly and eaten
- Meals should be served hot and never reheated
- Do not use leftovers
- Food should be eaten fresh and well within the "use by date"



- Individual small packets of foods and drinks advised
- Hand wash Emphasized
- Only thick-skinned fruits are permitted
- Use of separate cutting board prevent crosscontamination
- Non-vegetarian foods should be very well cooked



- Eating out is restricted for 6 months
- When eating out,
 - Avoid salads, raita, fresh fruits etc.
 - Avoid eating in unclean eat outs
- Drink boiled cooled water





THANK YOU