©NIJRMS Publications 2025 OPEN ACCESS ONLINE ISSN: 2992-5460 PRINT ISSN: 2992-6041

NEWPORT INTERNATIONAL JOURNAL OF RESEARCH IN MEDICAL SCIENCES (NIJRMS)

Volume 6 Issue 1 Page 23-27 2025

https://doi.org/10.59298/NIJRMS/2025/6.1.232700

The Role of Nutrition in Preventing Disease

Ahereza Prissy

Faculty of Pharmacy Kampala International University Uganda Email: prissy.ahereza@studwc.kiu.ac.ug

ABSTRACT

Nutrition is a cornerstone of health and plays a critical role in preventing and managing chronic diseases. This paper examines the complex relationship between diet and health, emphasizing the importance of essential nutrients, dietary patterns like the Mediterranean diet, and targeted nutritional strategies for specific conditions such as hypertension, diabetes, and obesity. Key nutrients, including vitamins, minerals, and fiber, are highlighted for their protective roles against diseases like cardiovascular conditions and cancer. Practical tips for integrating nutrient-rich foods into daily diets are provided to encourage sustainable, healthier eating habits. By understanding the interplay between nutrition and disease prevention, individuals and healthcare professionals can harness dietary strategies to enhance well-being and longevity.

Keywords: Nutrition, Disease prevention, Mediterranean diet, Chronic diseases, Essential nutrients.

INTRODUCTION

The relationship between diet and health is indisputable. Good health requires optimal nutrition, providing the fuel our body needs for energy, promoting the repair and building of tissues, allowing enzymes and metabolic processes to work efficiently, and, in effect, supporting all the processes in the body. In addition, it is well understood that the body needs to ensure that the speeds at which this work is done are regulated and balanced. The food choices we make can significantly influence these processes, and the implications of poor dietary choices can result in the emergence of a continuum of ill health on a personal level, including conditions of having difficulty with poorly or unregulated blood or organ functions, such as diabetes. Prevention and reversal of noncommunicable diseases are an overwhelming need. Considering the vital role played by nutrition as the foundation for science, this volume has been created to highlight the role of diet and inactivity in the prevention of disease and, consequently, in the promotion of health [1, 2]. When food is ingested, the nutrients and non-nutrients it provides interact and correlate with each other at the molecular level to affect essentially all the biological functions within and between organs. Depending on what is eaten, these routes may contribute to physiological processes with either beneficial or harmful effects. Over the large-scale time of evolution, our bodies have adapted to different types of foods, and it has been suggested that certain parts of the human biological system are designed to seek specific nutrients or types of certain foods. An overlay on that complex conception is our propensity to think that the essence of food, rather than scientific advice, is seen in the meals that are ancient foods made with ingredients instead of having been modified from packaged products, or meals that are the same as those that have gained acceptance since ancient times, including static foods, such as increasing products and sugars. For millennia of hominin existence before the Neolithic era, meat and plants would have been consumed, and it seems that the Mediterranean diets of Southern Europe, which involve both, might have appeared and persisted for human groups, since the use of another site as a center was of Greek settlement, resulting in an organic reduction to an archaic population in this region. That 35 percent of energy is derived from animal proteins about other diets in this experiment makes it similar to several contemporary Mediterranean diets where red meats, fruits, vegetables, and whole

This is an Open Access article distributed under the terms of the Creative Commons Attribution License (http://creativecommons.org/licenses/by/4.0), which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited

©NIJRMS

Publications 2025

OPEN ACCESS ONLINE ISSN: 2992-5460 PRINT ISSN: 2992-6041

grains, similar to the Cretan diet, are not common but have limited to moderate consumption. It is impossible to accurately re-estimate the human nutritional scenarios in a real context [3, 4].

Key Nutrients and Their Impact on Disease Prevention

There are many essential nutrients that our bodies require to function. These nutrients work together with our metabolic processes and systems to maintain energy, growth, repair, and other aspects of our health. Some of the nutrients are: Vitamins: Numerous essential vitamins are required by our body to regulate normal functioning. Nutrients like fatty acids are required in smaller quantities but play a big role in maintaining health. Minerals: Minerals are another group of essential nutrients that must be consumed as part of a balanced diet. Each nutrient has its role to play in the body. Some nutrients are involved in more than one role and many processes in their journey around the body and metabolism $\lceil 5$, 67. All nutrients are required in balance. Specific nutrients are cited as playing a role in the prevention of different types of disease. Here are some dietary factors in the prevention of cardiovascular diseases, cancer, and diabetes. Folic acid, vitamin B-12, and vitamin B-6 are involved in the prevention of heart disease: Some evidence suggests that a higher intake of these nutrients can decrease the risk of heart disease. A high level of homocysteine in the blood is recognized as a risk factor for heart disease. White bread, largely made of refined flour, provides only a few meal nutrients and is associated with an increased risk of chronic disease, but increasing the nutritional content could reduce the risk. Associating an increased intake of dietary fiber with a decreased risk of developing heart disease is supported by the available experimental evidence $\lceil 7, 8 \rceil$.

The Mediterranean Diet: A Model for Preventive Nutrition

The Mediterranean diet is often used as a shining example of a preventive diet. The main components of the Mediterranean diet are: an abundance and variety of plant foods; high consumption of cereals, including whole grains; low consumption of meat and meat products, especially those from ruminant animals; olive oil as the principal fat; low-to-moderate consumption of dairy products; high consumption of fruits and vegetables; moderate consumption of wine; and low-to-moderate consumption of eggs. Consuming this way is associated with a reduced risk of developing diseases such as obesity, type 2 diabetes, hypertension, cardiovascular diseases, cancer, neurodegenerative diseases, and indeed, an overall reduced risk of mortality. Individuals who more closely followed the Mediterranean diet exhibited a reduction in the risk of developing these diseases. Those eating the traditional Mediterranean diet lived longer with reduced mortality rates. These quantified benefits provide strong support for the adoption of a Mediterranean diet in countries with non-Mediterranean cultures [9, 10]. The richness of the Mediterranean diet in plants also provides a wide spectrum of nutrients necessary for normal body function and the maintenance of health. An important characteristic of the Mediterranean diet also includes physical activity and conviviality, which are fundamental protective elements in addition to wellchosen foods. I do not doubt that our agrarian ancestors responsible for pioneering this human diet were unintentionally lowering their risk of developing diseases due to the lack of convenient supermarkets selling cakes, pies, and biscuits, and big fridges leftover with plenty of meat. As the world becomes ever smaller, with increasing intercultural interactions, individuals are often overwhelmed and increasingly confused about the idea of nutrition. There is a tendency to adopt dietary patterns from countries other than where one originates or resides and to seek guidance from authorities or alternative health practitioners who often provide contradictory dietary insight [11, 12].

Nutritional Strategies for Specific Health Conditions

Hypertension, type 2 diabetes, and obesity are some of the most common diseases around the world. Different strategies are used to prevent or revert these conditions. Regarding nutrition, some general and specific advice exists: for hypertension, reduction of salt, moderation in soluble caffeine, preference for low-fat dairy and protein sources, as well as fiber from fruits and vegetables. For diabetes, emphasis on blood sugar due to the glycemic index of foods, individual requirements, personal choices, and quality of macronutrients as well as strategies to revert obesity were suggested. Mostly, these guidelines were supported by clinical controlled trials. Even for the healthy population, dietary patterns were reviewed. Determination of specific diet plans was to be based on individuality, for example, preferences, motivation, and comorbidities, namely disease entities [13, 14]. Examples of "day meal plans" and food choices where specific food properties were sought may support lifestyle modifications for these health conditions. Also, healthcare professionals should be motivated to promote a diet with an evidence-based basis in their daily practice and for individual patients according to their own choices. When a person is diagnosed with hyperlipidemia, hypertension, prediabetes, or type 2 diabetes, among other chronic diseases, they can be

This is an Open Access article distributed under the terms of the Creative Commons Attribution License (http://creativecommons.org/licenses/by/4.0), which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited

©NIJRMS

Publications 2025

related to an obesogenic environment. Therefore, using diet as the primary intervention, personalized nutrition, among other lifestyle adjustments in a clinical setting, can be very helpful. Comprehensive and integrated individual patient data are fundamental to more effective and efficient therapeutic management of specific diseases. The idea of doing individualized medicine or personalized nutrition is fundamental [15, 16].

Practical Tips for Incorporating Nutrient-Rich Foods into Daily Diet

No matter how beneficial a diet that is rich in plant-based nutrients may be, it's of no use to us unless we know how to integrate these foods into our everyday lives. Making healthier choices doesn't have to be a difficult or time-consuming process. In this section, we share practical tips and tricks for boosting the nutrient content of your diet [17, 18]. Planning and preparation are key when it comes to making nutrient-rich foods part of your daily diet. Developing a shopping list with meals planned out can help to streamline your shopping process. When selecting ingredients, focus on what's fresh and in season. Fresh produce and grains that are unwashed and unprocessed contain more vital nutrients. Minimally processed, additive-free foods are packed with exceptional levels of nutrients and are significantly more beneficial than overly modified foods. Swapping out processed foods for healthier alternatives may seem challenging at first, but with the aid of simple guidelines and healthy recipes, transitioning to a healthier approach can be effortless. Basic meals like stir-fries, salads, and smoothie bowls may be upgraded to nutrient-rich meals with a bit of additional thought and preparation. Additionally, buying spices, herbs, and blended seasonings is a convenient way to add a nutritional boost to any dish $\lceil 19, 20 \rceil$. People may believe that following a nutrient-sufficient diet is time-consuming and prohibitively expensive. However, by purchasing in bulk, embracing leftovers, and selecting local, in-season produce, this is not the case. Taking pleasure in food has been recommended for thousands of years by the world's most respected health systems. Eating alone, silently, without the distraction of television or digital devices provides a variety of health benefits. You should also establish healthy habits by engaging in social eating situations with loved ones who respect your dietary restrictions. You may also help your family and friends develop healthy eating habits by planning and cooking meals together as a group [21, 22].

CONCLUSION

Nutrition plays a foundational role in maintaining health and preventing chronic diseases such as cardiovascular conditions, diabetes, and obesity. This paper emphasizes the importance of adopting nutrient-rich diets, such as the Mediterranean diet, which has been shown to reduce the risk of numerous diseases and promote longevity. Key nutrients, including vitamins, minerals, and dietary fiber, offer protective benefits and support overall bodily functions. Targeted nutritional strategies tailored to specific health conditions and individual needs are crucial for effective disease prevention and management. Incorporating nutrient-dense foods into daily life can be facilitated through meal planning, prioritizing fresh and minimally processed ingredients, and adopting practical habits like social and mindful eating. Healthcare professionals are encouraged to integrate evidence-based dietary recommendations into patient care, emphasizing the value of personalized nutrition. By embracing sustainable dietary patterns and lifestyle changes, individuals can enhance their overall well-being and contribute to long-term health promotion.

REFERENCES

- 1. Chen PJ, Antonelli M. Conceptual models of food choice: influential factors related to foods, individual differences, and society. Foods. 2020 Dec 18;9(12):1898.
- Monterrosa EC, Frongillo EA, Drewnowski A, de Pee S, Vandevijvere S. Sociocultural influences on food choices and implications for sustainable healthy diets. Food and Nutrition Bulletin. 2020 Dec;41(2_suppl):59S-73S. <u>sagepub.com</u>
- 3. Zavitsanou A, Drigas A. Nutrition in mental and physical health. Technium Soc. Sci. J.. 2021;23:67.
- 4. Singh A, Rajput VD, Pandey D, Sharma R, Ghazaryan K, Minkina T. Nano zinc-enabled strategies in crops for combatting zinc malnutrition in human health. Frontiers in Bioscience-Landmark. 2023 Aug 7;28(8):158. <u>impress.com</u>
- 5. Zavitsanou A, Drigas A. Nutrition in mental and physical health. Technium Soc. Sci. J.. 2021;23:67.
- Richardson DP, Lovegrove JA. Nutritional status of micronutrients as a possible and modifiable risk factor for COVID-19: a UK perspective. British journal of nutrition. 2021 Mar;125(6):678-84.

This is an Open Access article distributed under the terms of the Creative Commons Attribution License (http://creativecommons.org/licenses/by/4.0), which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited

©NIJRMS Publications 2025

- BourBour F, Mirzaei Dahka S, Gholamalizadeh M, Akbari ME, Shadnoush M, Haghighi M, Taghvaye-Masoumi H, Ashoori N, Doaei S. Nutrients in prevention, treatment, and management of viral infections; special focus on Coronavirus. Archives of physiology and biochemistry. 2023 Jan 2;129(1):16-25. <u>[HTML]</u>
- James PT, Ali Z, Armitage AE, Bonell A, Cerami C, Drakesmith H, Jobe M, Jones KS, Liew Z, Moore SE, Morales-Berstein F. The role of nutrition in COVID-19 susceptibility and severity of disease: a systematic review. The Journal of nutrition. 2021 Jul 1;151(7):1854-78. <u>sciencedirect.com</u>
- Khalili H, Håkansson N, Chan SS, Chen Y, Lochhead P, Ludvigsson JF, Chan AT, Hart AR, Olén O, Wolk A. Adherence to a Mediterranean diet is associated with a lower risk of later-onset Crohn's disease: results from two large prospective cohort studies. Gut. 2020 Sep 1;69(9):1637-44. <u>uea.ac.uk</u>
- 10. Guasch-Ferré M, Willett WC. The Mediterranean diet and health: A comprehensive overview. Journal of internal medicine. 2021 Sep;290(3):549-66.
- 11. Barrea L, Muscogiuri G, Frias-Toral E, Laudisio D, Pugliese G, Castellucci B, Garcia-Velasquez E, Savastano S, Colao A. Nutrition and immune system: from the Mediterranean diet to dietary supplementary through the microbiota. Critical reviews in food science and nutrition. 2021 Oct 7;61(18):3066-90. <u>academia.edu</u>
- Schwingshackl L, Morze J, Hoffmann G. Mediterranean diet and health status: Active ingredients and pharmacological mechanisms. British journal of pharmacology. 2020 Mar;177(6):1241-57. <u>wiley.com</u>
- Janssen JA. Hyperinsulinemia and its pivotal role in aging, obesity, type 2 diabetes, cardiovascular disease and cancer. International journal of molecular sciences. 2021 Jul 21;22(15):7797.
- Valenzuela PL, Carrera-Bastos P, Gálvez BG, Ruiz-Hurtado G, Ordovas JM, Ruilope LM, Lucia A. Lifestyle interventions for the prevention and treatment of hypertension. Nature Reviews Cardiology. 2021 Apr;18(4):251-75. <u>iepres.cl</u>
- 15. Vodovotz Y, Barnard N, Hu FB, Jakicic J, Lianov L, Loveland D, Buysse D, Szigethy E, Finkel T, Sowa G, Verschure P. Prioritized research for the prevention, treatment, and reversal of chronic disease: recommendations from the lifestyle medicine research summit. Frontiers in medicine. 2020 Dec 22;7:585744. frontiersin.org
- 16. Meyerowitz-Katz G, Ravi S, Arnolda L, Feng X, Maberly G, Astell-Burt T. Rates of attrition and dropout in app-based interventions for chronic disease: systematic review and meta-analysis. Journal of medical Internet research. 2020 Sep 29;22(9):e20283. jmir.org
- Peña-Jorquera H, Cid-Jofré V, Landaeta-Díaz L, Petermann-Rocha F, Martorell M, Zbinden-Foncea H, Ferrari G, Jorquera-Aguilera C, Cristi-Montero C. Plant-based nutrition: Exploring health benefits for atherosclerosis, chronic diseases, and metabolic syndrome—A comprehensive review. Nutrients. 2023 Jul 21;15(14):3244. <u>mdpi.com</u>
- 18. Alcorta A, Porta A, Tárrega A, Alvarez MD, Vaquero MP. Foods for plant-based diets: Challenges and innovations. Foods. 2021 Feb 1;10(2):293.
- 19. Jadhav SP, Shah UB, Shelke K. Current Facts about Clean Label Food Products. InFood Intolerances 2025 (pp. 162-200). CRC Press.
- 20. Nath KG, Pandiselvam R, Sunil CK. High-pressure processing: Effect on textural properties of food-A review. Journal of Food Engineering. 2023 Aug 1;351:111521.
- Bocanegra M, Lemke M, De Vries RA, Ludden GD. Commensality or reverie in eating? Exploring the solo dining experience. InProceedings of the 2022 International Conference on Multimodal Interaction 2022 Nov 7 (pp. 25-35). acm.org
- 22. 22. Mathiesen SL, Hopia A, Ojansivu P, Byrne DV, Wang QJ. The sound of silence: Presence and absence of sound affects meal duration and hedonic eating experience. Appetite. 2022 Jul 1;174:106011. <u>sciencedirect.com</u>

©NIJRMS Publications 2025

OPEN ACCESS ONLINE ISSN: 2992-5460 PRINT ISSN: 2992-6041

CITE AS: Ahereza Prissy (2025). The Role of Nutrition in Preventing Disease. NEWPORT INTERNATIONAL JOURNAL OF RESEARCH IN MEDICAL SCIENCES, 6(1):23-27 https://doi.org/10.59298/NIJRMS/2025/6.1.232700

Page | 27

This is an Open Access article distributed under the terms of the Creative Commons Attribution License (http://creativecommons.org/licenses/by/4.0), which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited