



# FRUCTOSE DAMAGE

Dr Georges MOUTON  
[www.gmouton.com](http://www.gmouton.com)

Kleinhoscheid, 06/04/2018

## PANCREATIC SWEET TASTE RECEPTORS

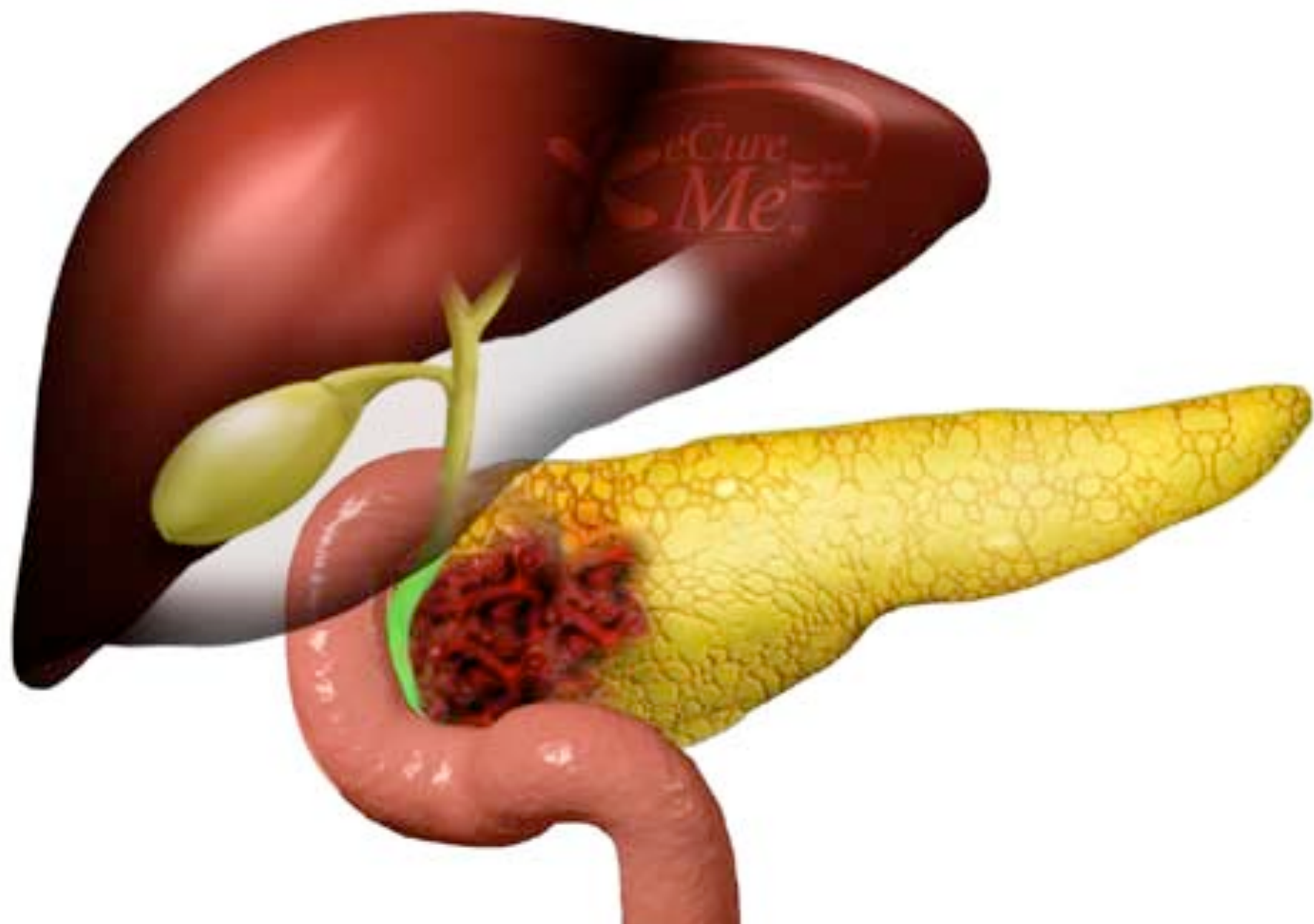
- We demonstrate that **fructose** activates sweet taste receptors on beta cells and synergizes with glucose to amplify insulin release in human and mouse islets.
- Genetic ablation of the sweet taste receptor protein T1R2 obliterates **fructose**-induced insulin release and its potentiating effects on glucose-stimulated insulin secretion *in vitro* and *in vivo*.

Proc Natl Acad Sci U S A. 2012 Feb 21;109(8):E524-32. Epub 2012 Feb 6.

**Sweet taste receptor signaling in beta cells mediates fructose-induced potentiation of glucose-stimulated insulin secretion.**

Kyriazis GA, Soundarapandian MM, Tyrberg B.

Metabolic Signaling and Disease, Diabetes and Obesity Research Center, Sanford-Burnham Medical Research Institute, Orlando, FL 32827, USA.



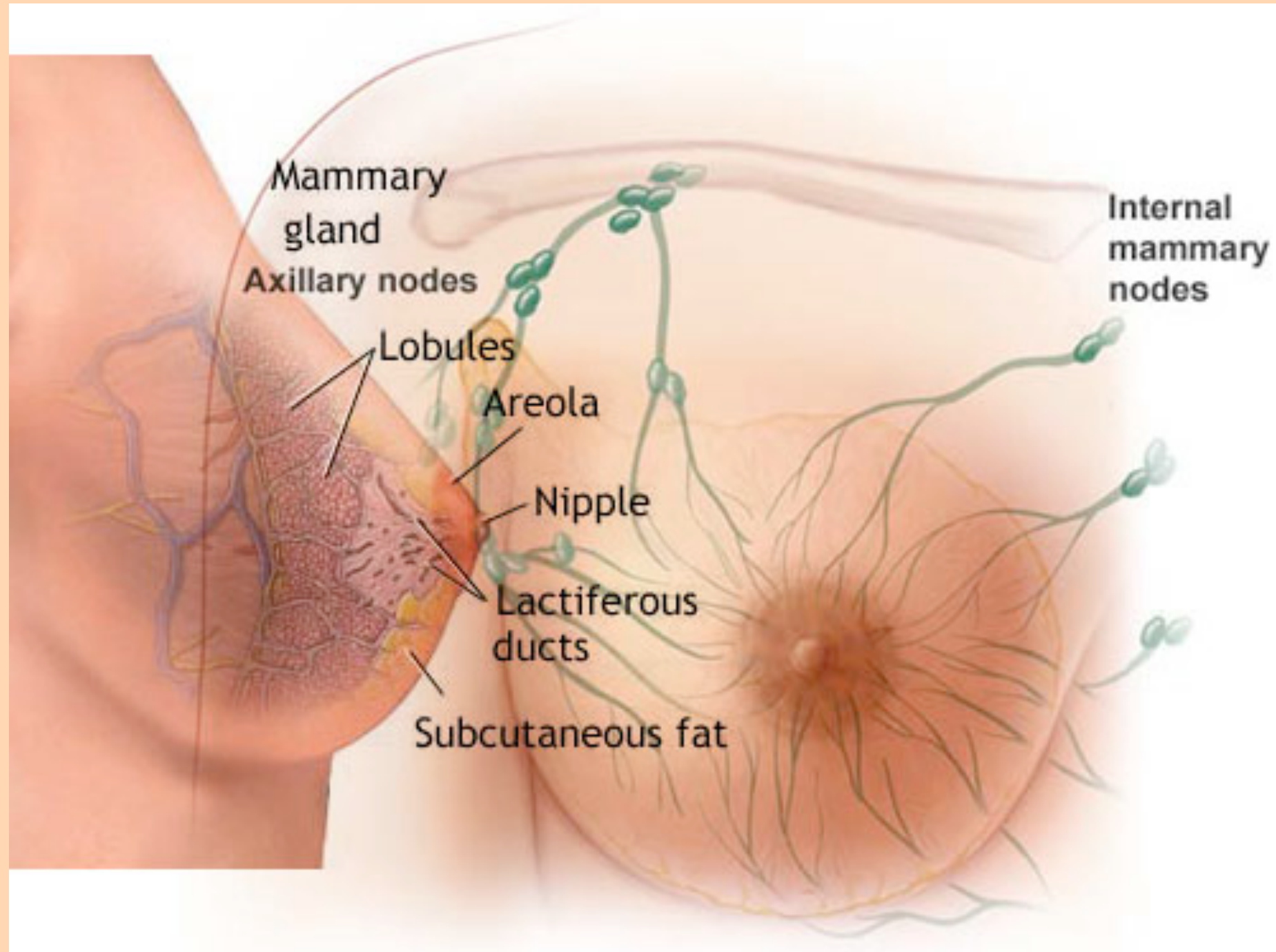
## CANCER GROWTH

- These findings show that cancer cells can readily metabolize **fructose** to increase proliferation. They have major significance for cancer patients given dietary refined **fructose** consumption, and indicate that efforts to reduce refined **fructose** intake or inhibit **fructose**-mediated actions may disrupt cancer growth.

Cancer Res. 2010 Aug 1;70(15):6368-76. Epub 2010 Jul 20.

**Fructose induces transketolase flux to promote pancreatic cancer growth.**

Liu H, Huang D, McArthur DL, Boros LG, Nissen N, Heaney AP.



## CANCER GROWTH

- Recent studies of human breast tumor cell lines indicate their ability to take up and utilize **fructose**. Here we tested the hypothesis that adding **fructose** to culture induces phenotypic changes in cultured human breast tumor cells that are associated with metastatic disease.

Int J Oncol. 2010 Sep;37(3):615-22.

**Fructose as a carbon source induces an aggressive phenotype in MDA-MB-468 breast tumor cells.**

Monzavi-Karbassi B, Hine RJ, Stanley JS, Ramani VP, Carcel-Trullols J, Whitehead TL, Kelly T, Siegel ER, Artaud C, Shaaf S, Saha R, Jousheghany F, Henry-Tillman R, Kieber-Emmons T.

Department of Pathology, University of Arkansas for Medical Sciences, Little Rock, AR 72205, USA. [karbassi@uams.edu](mailto:karbassi@uams.edu)

## CANCER GROWTH

- Cells cultured in **fructose** expressed distinct cell-surface glycans. The addition of fructose affected sialylation and fucosylation patterns. **Fructose** accelerated cellular migration and increased invasion.

Int J Oncol. 2010 Sep;37(3):615-22.

**Fructose as a carbon source induces an aggressive phenotype in MDA-MB-468 breast tumor cells.**

Monzavi-Karbassi B, Hine RJ, Stanley JS, Ramani VP, Carcel-Trullols J, Whitehead TL, Kelly T, Siegel ER, Artaud C, Shaaf S, Saha R, Jousheghany F, Henry-Tillman R, Kieber-Emmons T.

Department of Pathology, University of Arkansas for Medical Sciences, Little Rock, AR 72205, USA. [karbassi@uams.edu](mailto:karbassi@uams.edu)

## CANCER GROWTH

- These data could be of fundamental importance due to the markedly increased consumption of sweeteners containing free **fructose** in recent years, as they suggest that the presence of **fructose** in nutritional microenvironment of tumor cells may negatively affect the outcome for some breast cancer patients.

Int J Oncol. 2010 Sep;37(3):615-22.

**Fructose as a carbon source induces an aggressive phenotype in MDA-MB-468 breast tumor cells.**

Monzavi-Karbassi B, Hine RJ, Stanley JS, Ramani VP, Carcel-Trullols J, Whitehead TL, Kelly T, Siegel ER, Artaud C, Shaaf S, Saha R, Jousheghany F, Henry-Tillman R, Kieber-Emmons T.

Department of Pathology, University of Arkansas for Medical Sciences, Little Rock, AR 72205, USA. [karbassi@uams.edu](mailto:karbassi@uams.edu)

## CANCER GROWTH

- Epidemiologic studies have shown that dietary sugar intake has a significant impact on the development of breast cancer. We determined that **fructose** derived from the **sucrose** was responsible for facilitating lung metastasis and 12-HETE production in breast tumours. Overall, our data suggested that dietary **sugar** induces 12-LOX signalling to increase risks of breast cancer development and metastasis.

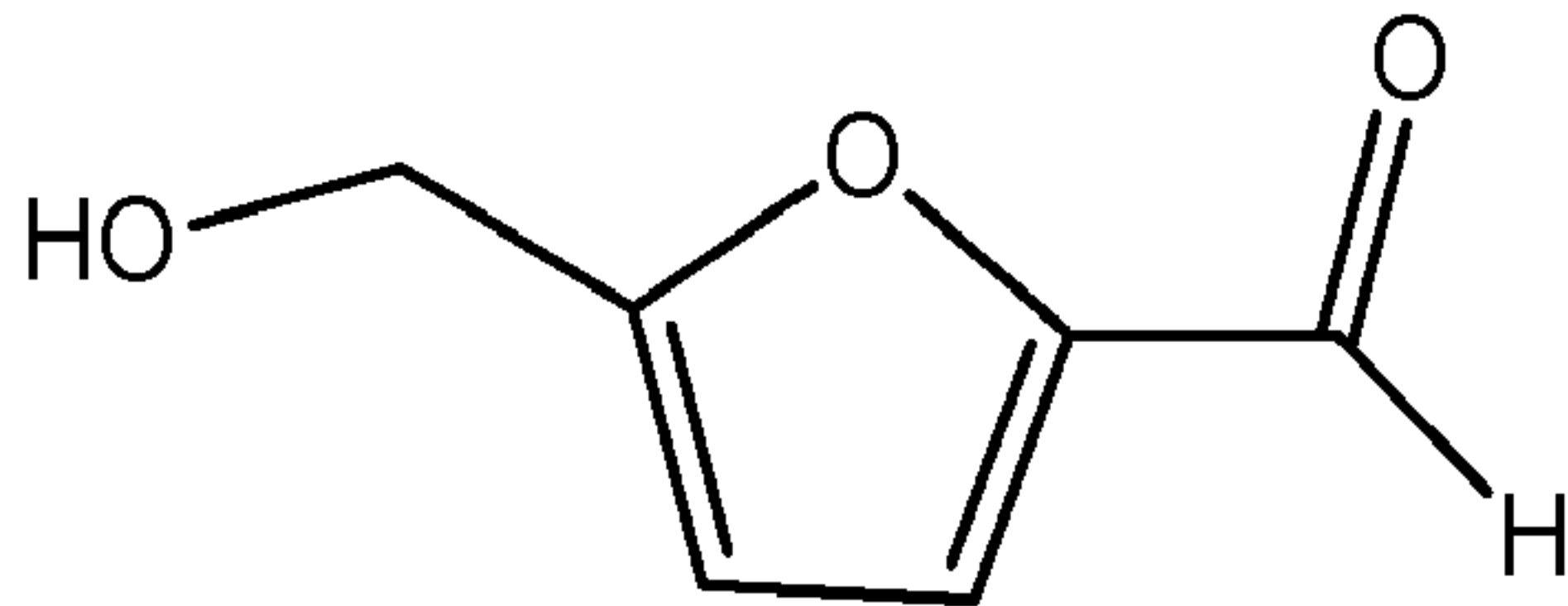
Yan Jiang<sup>1</sup>, Yong Pan<sup>1</sup>, Patrea R. Rhea<sup>1</sup>, Lin Tan<sup>1</sup>, Mihai Gagea<sup>2</sup>, Lorenzo Cohen<sup>1</sup>,  
Susan M. Fischer<sup>3</sup>, and Peiying Yang<sup>1,\*</sup>

**Cancer Research**

The Journal of Cancer Research (1916–1930) | The American Journal of Cancer (1931–1940)

**A Sucrose-Enriched Diet Promotes  
Tumorigenesis in Mammary Gland in Part  
through the 12-Lipoxygenase Pathway**





Hydroxymethylfurfural

## TOXINS IN HONEY

- Honey may contain compounds that may lead to toxicity. A compound not naturally present in honey, named 5-hydroxymethylfurfural (HMF), may be formed during the heating or preservation processes of honey. (...)
- HMF is a compound that may be mutagenic, carcinogenic and cytotoxic.

J Appl Toxicol. 2013 Nov 11. doi: 10.1002/jat.2952. [Epub ahead of print]

### **Toxic compounds in honey.**

Islam MN<sup>1</sup>, Khalil MI, Islam MA, Gan SH.

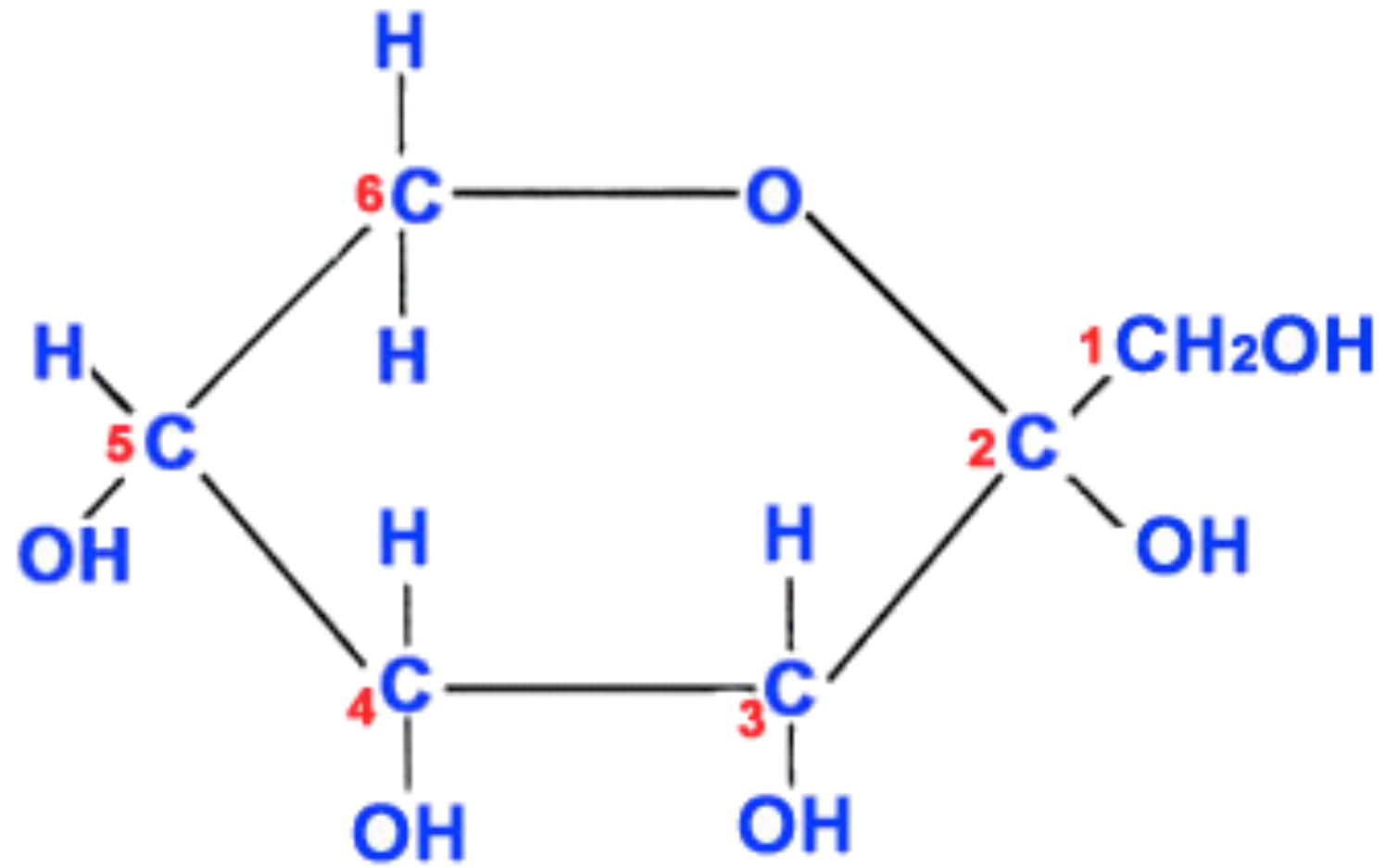
## TOXINS IN HONEY

- In the United States, high-**fructose** corn syrup has become a sucrose replacement for honey bees and has widespread use as a sweetener in many processed foods and beverage for human consumption. (...) **Hydroxymethylfurfural (HMF)** is a heat-formed contaminant and is the most noted toxin to honey bees.

J Agric Food Chem. 2009 Aug 26;57(16):7369-76. doi: 10.1021/jf9014526.

**Formation of hydroxymethylfurfural in domestic high-fructose corn syrup and its toxicity to the honey bee (*Apis mellifera*).**

LeBlanc BW<sup>1</sup>, Eggleston G, Sammataro D, Cornett C, Dufault R, Deeby T, St Cyr E.



**fructose**



## AVAILABILITY

- Evolutionarily, **sugar** as **fruit** was available to our ancestor for only a few months a year (at harvest time), or as **honey**, which was guarded by bees.
- Nature made **sugar** hard to get; man made it easy.

Nature. 2012 Feb 1;482(7383):27-9. doi: 10.1038/482027a.

**Public health: The toxic truth about sugar.**

Lustig RH, Schmidt LA, Brindis CD.

Department of Pediatrics, University of California, San Francisco, California 94143, USA. [rlustig@peds.ucsf.edu](mailto:rlustig@peds.ucsf.edu)





Dr Georges MOUTON September 2012

# **FRUCTOSE DAMAGE**

- **CHRONIC KIDNEY DISEASE**
- **ELEVATED BLOOD PRESSURE**
- **HYPERURICEMIA**
- **HYPERTRIGLYCERIDEMIA**
- **INCREASED VISCERAL ADIPOSITY**
- **INCREASED ADIPOSITY GAIN**
- **DECREASED INSULIN SENSITIVITY**
- **NON ALCOHOLIC FATTY LIVER DISEASE**
- **METABOLIC SYNDROME**
- **IMPAIRED COGNITIVE FUNCTION**
- **FOOD INTAKE DYSREGULATION**
- **CANCER GROWTH**



# FRUITS

| Fruit              | Size or Quantity | Fructose (g) | Fruit               | Size or Quantity | Fructose (g) |
|--------------------|------------------|--------------|---------------------|------------------|--------------|
| Olives             | 10 olives (40g)  | Trace        | Orange              | 1 fruit (130g)   | 4.1          |
| Avocado            | 1/2 fruit (100g) | 0.2          | Pineapple           | 1 slice (85g)    | 4.5          |
| Lime               | 1 fruit (65g)    | 0.2          | Kumquat             | 5 fruits (95g)   | 4.5          |
| Passion fruit      | 1 fruit (20g)    | 0.5          | Lychee              | 6 fruits (60g)   | 4.6          |
| Damson             | 1 fruit (25g)    | 1.0          | Papaya              | ½ medium (150g)  | 5.0          |
| Apricot, fresh     | 1 fruit (35g)    | 1.0          | Peach               | 1 medium (150g)  | 5.1          |
| Cranberries        | 1 cup (110g)     | 1.3          | Blueberries         | 1 cup (150g)     | 5.2          |
| Guava              | 1 fruit (55g)    | 1.4          | Mulberries          | 1 cup (125g)     | 5.3          |
| Lemon              | 1 fruit (110g)   | 1.7          | Pomelo              | ¼ fruit (150g)   | 5.3          |
| Gooseberries       | 1 cup (150g)     | 1.9          | Cherries            | 15 fruits (120g) | 5.4          |
| Melon (Cantaloupe) | 1 slice (125g)   | 2.0          | Nectarine           | 1 medium (140g)  | 5.7          |
| Plum               | 1 fruit (65g)    | 2.0          | Prickly pear        | 1 fruit (100g)   | 5.7          |
| Satsuma            | 1 medium (70g)   | 2.2          | Watermelon          | 1 slice (285g)   | 6.6          |
| Fig, fresh         | 1 fruit (50g)    | 2.2          | Grapes              | 20 fruits (100g) | 7.7          |
| Sharon fruit       | 1 fruit (25g)    | 2.3          | Banana              | 1 medium (120g)  | 8.3          |
| Melon (Galia)      | 1 slice (125g)   | 2.6          | Mango               | ½ fruit (105g)   | 8.4          |
| Tangerine          | 1 medium (90g)   | 2.7          | Pear                | 1 medium (180g)  | 9.8          |
| Raspberries        | 1 cup (110g)     | 2.8          | Pomegranate         | 1 fruit (280g)   | 9.9          |
| Grapefruit         | ½ fruit (120g)   | 2.8          | Apple, fresh        | 1 medium (180g)  | 13.3         |
| Melon (Honeydew)   | 1 slice (125g)   | 2.9          | Dates, fresh        | 6 fruits (145g)  | 21.8         |
| Redcurrants        | 1 cup (110g)     | 3.0          | <b>Dried Fruits</b> |                  |              |
| Whitecurrants      | 1 cup (110g)     | 3.0          | Prunes              | 6 fruits (60g)   | 9.6          |
| Clementine         | 1 medium (75g)   | 3.3          | Apricots, dried     | ½ cup (60g)      | 9.8          |
| Loganberries       | 1 cup (145g)     | 3.5          | Figs, dried         | 6 fruits (50g)   | 11.3         |
| Quince             | 1 fruit (90g)    | 3.6          | Dates, dried        | ½ cup (80g)      | 26.9         |
| Blackberries       | 1 cup (145g)     | 3.7          | Currants            | ½ cup (80g)      | 27.5         |
| Strawberries       | 10 fruits (120g) | 3.8          | Sultanas            | ½ cup (80g)      | 28.6         |
| Kiwi               | 1 fruit (75g)    | 3.8          | Raisins             | ½ cup (80g)      | 28.7         |
| Greengage          | 1 fruit (66g)    | 4.0          | Apple, dried        | 1 cup (85g)      | 35.9         |
| Blackcurrants      | 1 cup (110g)     | 4.0          |                     |                  |              |



# VEGETABLES

| Vegetable              | Size or Quantity       | Fructose (g) | Vegetable             | Size or Quantity      | Fructose (g) |
|------------------------|------------------------|--------------|-----------------------|-----------------------|--------------|
| Seaweed                | N/A                    | Trace        | Asparagus             | 6 spears (100g)       | 1.2          |
| Mushroom               | 1 cup, sliced (70g)    | 0.1          | Purple broccoli       | 3 spears (90g)        | 1.2          |
| Swiss chard            | 1 cup (35g)            | 0.1          | Green bean            | ½ cup (90g)           | 1.2          |
| Watercress             | 1 cup, chopped (35g)   | 0.1          | Lentil, red split     | ½ cup, raw (95g)      | 1.2          |
| Celery                 | 1 stalk (40g)          | 0.2          | Aubergine             | ¼ whole (135g)        | 1.2          |
| Spinach                | 1 cup (30g)            | 0.2          | Red kidney bean       | ½ cup, raw (90g)      | 1.3          |
| Spring onion           | 1 medium (15g)         | 0.2          | Okra                  | 1 cup (100g)          | 1.4          |
| Chinese cabbage        | 1 cup, shredded (70g)  | 0.2          | Hummus                | ½ cup (125g)          | 1.4          |
| Radish                 | 6 medium (25g)         | 0.2          | Chickpea              | ½ cup, raw (100g)     | 1.4          |
| Rhubarb                | 1 stalk (50g)          | 0.3          | Cabbage               | 1 cup, shredded (70g) | 1.4          |
| Endive                 | 1 cup (50g)            | 0.3          | Artichoke (Jerusalem) | 1 cup, sliced (150g)  | 1.4          |
| Lettuce                | 1 cup, shredded (35g)  | 0.3          | Runner bean           | ½ cup (90g)           | 1.5          |
| Shallot                | 2 tbsp., chopped (20g) | 0.3          | Tomato                | 1 medium (90g)        | 1.5          |
| Cucumber               | ½ cup, slices (50g)    | 0.4          | Potato (new)          | 1 medium (210g)       | 1.5          |
| Kale                   | 1 cup, chopped (65g)   | 0.5          | Haricot bean          | ½ cup, raw (105g)     | 1.5          |
| Yam                    | 1 cup (150g)           | 0.5          | Celeriac              | 1 cup (155g)          | 1.6          |
| Radicchio              | 1 cup, shredded (40g)  | 0.5          | Peas                  | ½ cup (75g)           | 1.6          |
| Parsley                | 1 cup, chopped (60g)   | 0.5          | Carrot (young)        | 1 medium (60g)        | 1.6          |
| Broad beans            | ½ cup (125g)           | 0.6          | Pepper, green         | 1 medium (120g)       | 1.7          |
| Potato (old)           | 1 medium (210g)        | 0.6          | Squash, spaghetti     | 1 cup, cubes (101g)   | 1.7          |
| Artichoke (globe)      | 1 medium (125g)        | 0.6          | Cauliflower           | ¼ medium (145g)       | 1.7          |
| Sweetcorn              | ½ cup (75g)            | 0.7          | Brussels sprouts      | 6 sprouts (115g)      | 1.9          |
| Lentil (green & brown) | ½ cup, raw (95g)       | 0.7          | Carrot (old)          | 1 medium (60g)        | 2.1          |
| Mangetout              | 1 cup (110g)           | 0.7          | Kohlrabi              | 1 cup (135g)          | 2.3          |
| Broccoli               | 3 spears (90g)         | 0.8          | Turnip                | 1 medium (120g)       | 2.4          |
| Courgette              | ½ medium (100g)        | 0.9          | Onion                 | 1 medium (110g)       | 2.9          |
| Spring greens          | 1 cup, shredded (70g)  | 0.9          | Beetroot              | 1 medium (80g)        | 2.9          |
| Pumpkin                | 1 cup (115g)           | 0.9          | Swede                 | 1 cup, cubes (140g)   | 2.9          |
| Fennel (bulb)          | ½ bulb (115g)          | 0.9          | Squash, butternut     | 1 cup, cubes (140g)   | 3.2          |
| Tomatoes, sun-dried    | ½ cup (55g)            | 1.0          | Pepper, yellow        | 1 medium (120g)       | 3.6          |
| Sugar snap peas        | 1 cup (110g)           | 1.0          | Sweet potato          | 1 medium (130g)       | 3.6          |
| Tomato puree           | 1 tablespoon (15g)     | 1.1          | Parsnip               | 1 cup, sliced (135g)  | 3.6          |
| Leek                   | 1 medium (90g)         | 1.1          | Pepper, red           | 1 medium (120g)       | 4.3          |
| Cabbage, red           | 1 cup, shredded (70g)  | 1.1          | Plantain              | 1 cup (150g)          | 4.3          |



Dr Georges MOUTON April 2018

# FRUCTOSE DAMAGE

## SWEETENERS

| Sweetener    | Quantity   | Fructose (g) |
|--------------|------------|--------------|
| Molasses     | 1 teaspoon | 1.5          |
| Maple syrup  | 1 teaspoon | 1.5          |
| Honey        | 1 teaspoon | 2.1          |
| Agave Nectar | 1 teaspoon | 2.8          |

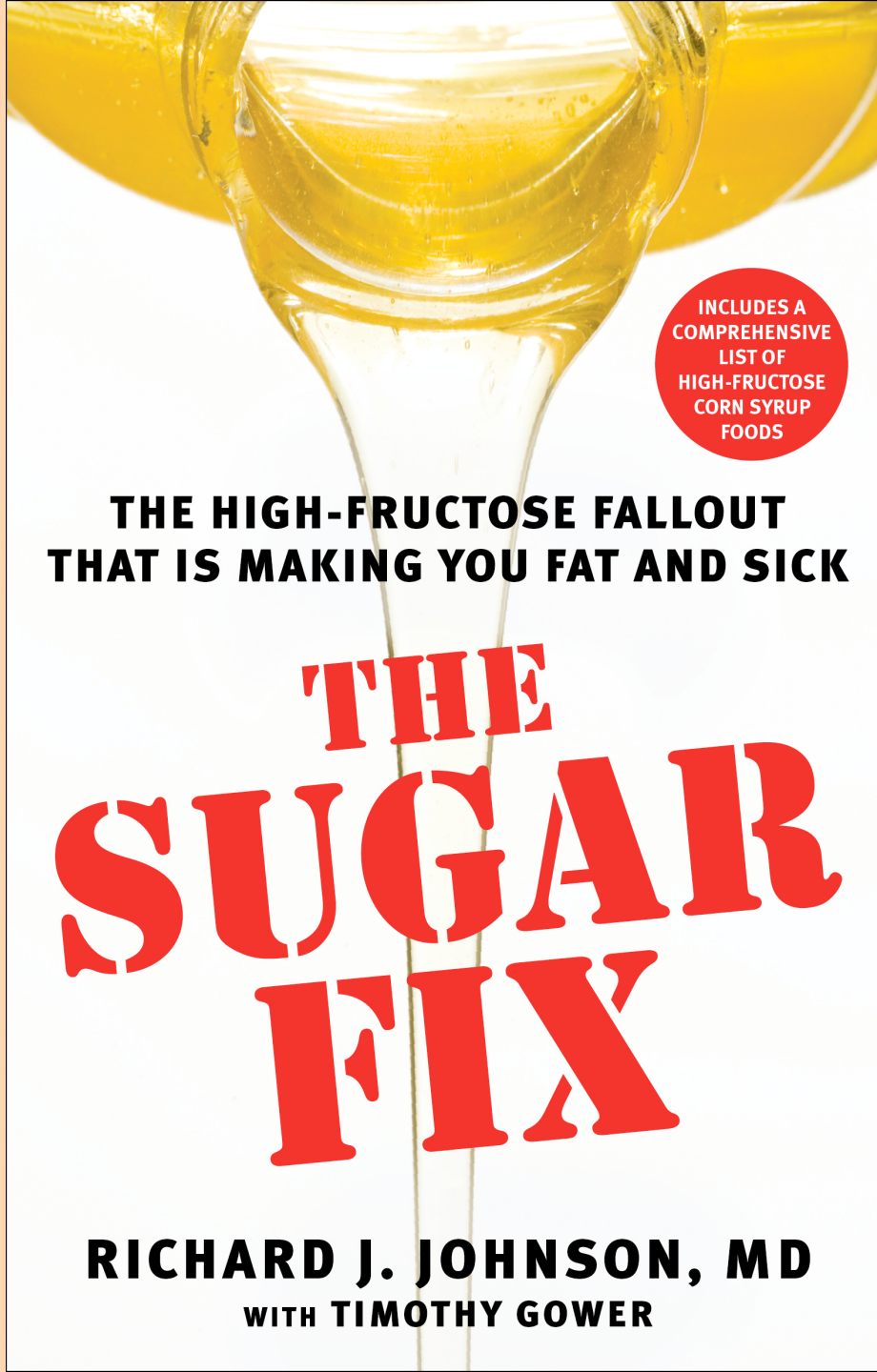
## TABLE SUGAR

Sugar from cane or beet, saccharose, sucrose  
(all synonyms) provide about  
half glucose and half fructose:  
see labels for "sugars"

## DRINKS

|                                         |                                                                                                            |                                                                                                                                                           |                                                                                                   |
|-----------------------------------------|------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| <u>Home-made juices &amp; smoothies</u> | According to the <b>fruits</b> and/or <b>vegetables</b> used<br>(all the <b>fructose</b> is in the juice!) | <b>Red wine</b><br><b>Dry white wine</b><br><b>Champagne</b><br><b>Rose wine</b><br><b>Cider (dry)</b><br><b>Sweet white wine</b><br><b>Cider (sweet)</b> | <b>Trace</b><br>0.5 g/glass<br>1.0g/glass<br>3.0 g/glass<br>5.1g/pint<br>6.0 g/glass<br>7.4g/pint |
| <u>Processed juices &amp; smoothies</u> | See labels for "sugars"<br>(typically from 8 g/100ml to 14 g/100ml)                                        | <b>Tomato juice</b><br><b>V8</b><br><b>Coconut water</b>                                                                                                  | 3 g/100 ml<br>3.5 g/100 ml<br>5 g/100 ml                                                          |

**Vegetable milks** may contain added fructose (e.g. in the form of fructose syrup or within sugar): see labels!



INCLUDES A  
COMPREHENSIVE  
LIST OF  
HIGH-FRUCTOSE  
CORN SYRUP  
FOODS

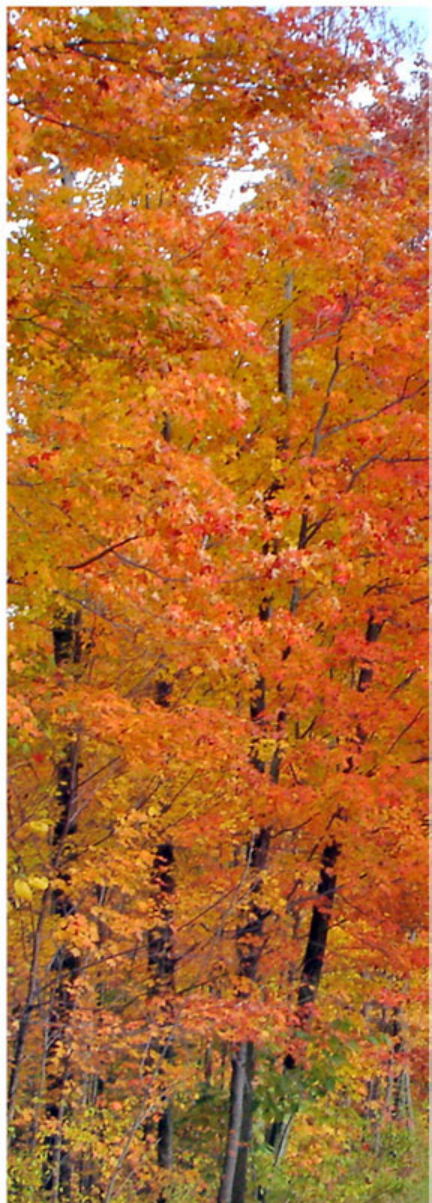
**THE HIGH-FRUCTOSE FALLOUT  
THAT IS MAKING YOU FAT AND SICK**

# **THE SUGAR FIX**

**RICHARD J. JOHNSON, MD**  
WITH TIMOTHY GOWER

## CARDIOVASCULAR RISK

- **IMPORTANCE:** Epidemiologic studies have suggested that higher intake of added **sugar** is associated with cardiovascular disease (CVD) risk factors.
- **MAIN OUTCOMES:** Adjusted hazard ratios were 1.30 and 2.75 respectively, comparing participants who consumed 10.0% to 24.9% or 25.0% or more calories from added **sugar** with those who consumed less than 10.0% of calories from added **sugar**. **CONCLUSIONS** We observed a significant relationship between added **sugar** consumption and increased risk for CVD mortality.



Centers for  
Disease Control  
and Prevention,  
Atlanta, Georgia

JAMA Intern Med. 2014 Apr;174(4):516-24. doi: 10.1001/jamainternmed.2013.13563.

**Added sugar intake and cardiovascular diseases mortality among US adults.**

Yang Q<sup>1</sup>, Zhang Z<sup>1</sup>, Gregg EW<sup>2</sup>, Flanders WD<sup>3</sup>, Merritt R<sup>1</sup>, Hu FB<sup>4</sup>.

## CARDIOVASCULAR RISK

- We are in the midst of a paradigm shift in research on the health effect of **sugar**, one fueled by extremely high rates of **added sugar overconsumption** in the American public. Past concerns revolved around obesity and dental caries as the main health hazards. Overconsumption of **added sugars** has long been associated with an increased risk of cardiovascular disease (CVD). However, under the **old paradigm** it was assumed to be a marker for unhealthy diet or obesity.

JAMA Intern Med. 2014 Apr;174(4):525-6. doi: 10.1001/jamainternmed.2013.12991.

**New unsweetened truths about sugar.**

Schmidt LA.

## CARDIOVASCULAR RISK

- The **new paradigm** views **sugar overconsumption** as an independent risk factor in CVD as well as many other chronic diseases, including diabetes mellitus, liver cirrhosis, and dementia - all linked to metabolic perturbations involving dyslipidemia, hypertension, and insulin resistance.

JAMA Intern Med. 2014 Apr;174(4):525-6. doi: 10.1001/jamainternmed.2013.12991.

**New unsweetened truths about sugar.**

Schmidt LA.

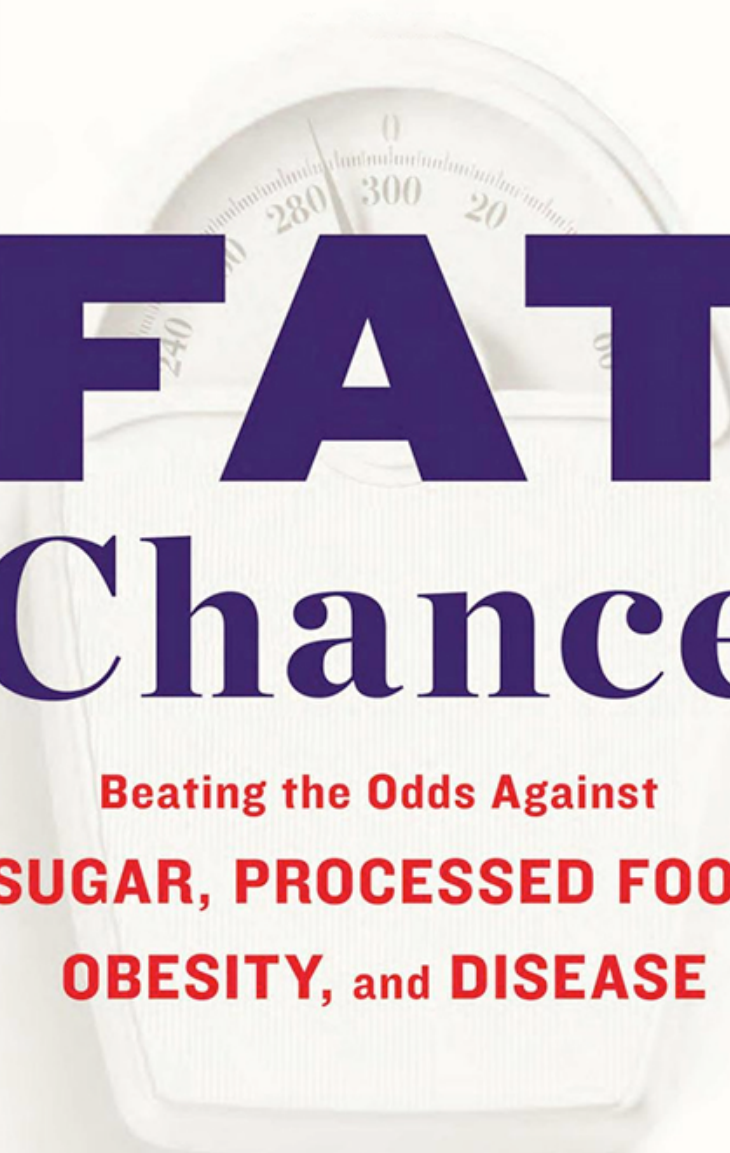
## CARDIOVASCULAR RISK

- The **new paradigm** hypothesis that **sugar** has adverse health effects above any purported role as “empty calories” promoting obesity. **Too much sugar** does not just make us fat; it can also make us sick.

JAMA Intern Med. 2014 Apr;174(4):525-6. doi: 10.1001/jamainternmed.2013.12991.

**New unsweetened truths about sugar.**

Schmidt LA.



# **FAT** Chance

**Beating the Odds Against  
SUGAR, PROCESSED FOOD,  
OBESITY, and DISEASE**

**Robert H. Lustig, M.D.**

Copyrighted Material

## FRUCTATION

- Here we report that reactive oxygen species (ROS -  $\text{H}_2\text{O}_2$ ) production occurred during **haemoglobin fructation** in vitro using chemiluminescence methods. Following accumulation of ROS, heme degradation products were accumulated reaching a plateau along with the detected ROS. Thus, **fructose** may make a significant contribution to the **production of ROS, glycation of proteins, and heme degradation** during diabetes.

*Spectrochim Acta A Mol Biomol Spectrosc.* 2014 Sep 15;130:561-7. doi: 10.1016/j.saa.2014.04.056. Epub 2014 Apr 20.

**Hemoglobin fructation promotes heme degradation through the generation of endogenous reactive oxygen species.**

Goodarzi M<sup>1</sup>, Moosavi-Movahedi AA<sup>2</sup>, Habibi-Rezaei M<sup>3</sup>, Shourian M<sup>1</sup>, Ghourchian H<sup>1</sup>, Ahmad F<sup>4</sup>, Farhadi M<sup>5</sup>, Saboury AA<sup>6</sup>, Sheibani N<sup>7</sup>.



ELSEVIER

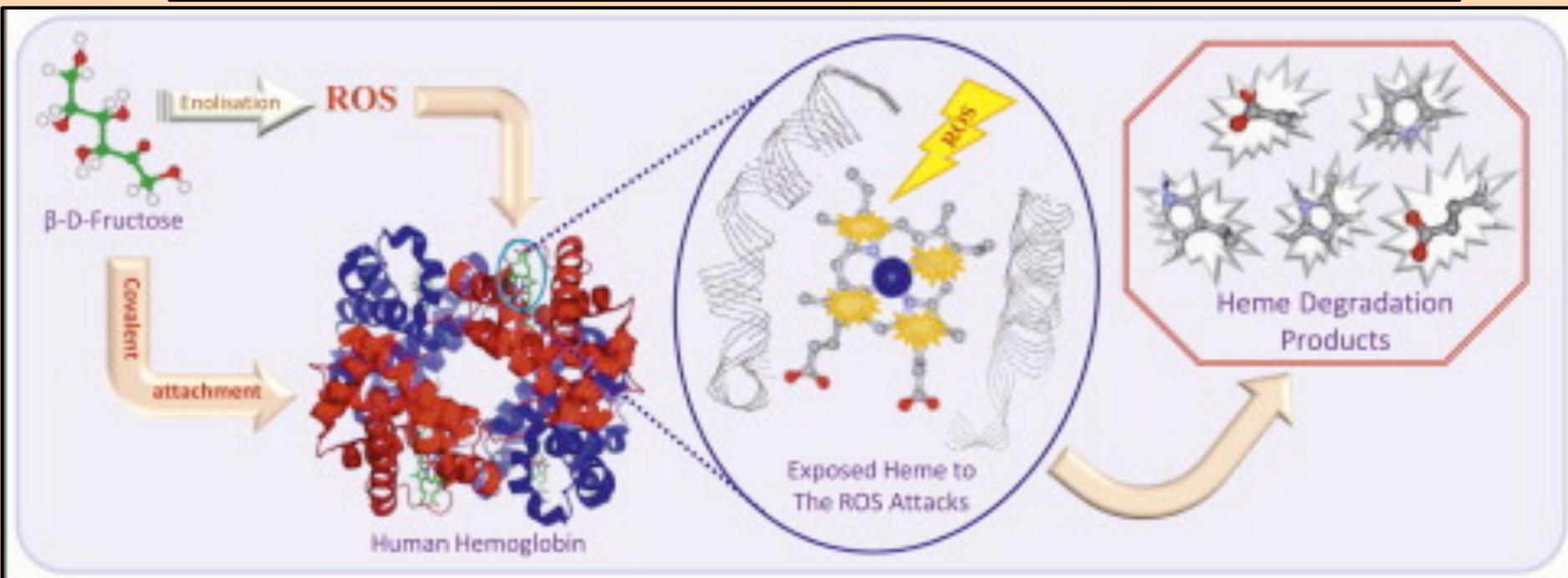
# Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy

Volume 130, 15 September 2014, Pages 561-567



## Hemoglobin fructation promotes heme degradation through the generation of endogenous reactive oxygen species

M. Goodarzi <sup>a</sup>, A.A. Moosavi-Movahedi <sup>a, b</sup> ✉, M. Habibi-Rezaei <sup>c, d</sup>, M. Shourian <sup>a</sup>, H. Ghourchian <sup>a</sup>, F. Ahmad <sup>e</sup>, M. Farhadi <sup>f</sup>, A.A. Saboury <sup>a, b</sup>, N. Sheibani <sup>g</sup>



## FRUCTATION

- **Fructose-mediated protein glycation (fructation)** has been linked to an increase in diabetic and cardiovascular complications due to over consumption of **high-fructose** containing diets in recent times.

BMC Complement Altern Med. 2018 Jan 15;18(1):13. doi: 10.1186/s12906-017-2076-6.

**(R)- $\alpha$ -Lipoic acid inhibits fructose-induced myoglobin fructation and the formation of advanced glycation end products (AGEs) in vitro.**

Ghelani H<sup>1,2</sup>, Razmovski-Naumovski V<sup>1,2,3</sup>, Pragada RR<sup>4</sup>, Nammi S<sup>5,6</sup>.

## FRUCTATION

- **CONCLUSION:** These findings provide new insights into the **anti-glycation properties of (R)-alpha-lipoic acid (ALA)** and emphasize that ALA supplementation is beneficial in the prevention of AGEs-mediated diabetic and cardiovascular complications.

BMC Complement Altern Med. 2018 Jan 15;18(1):13. doi: 10.1186/s12906-017-2076-6.

**(R)- $\alpha$ -Lipoic acid inhibits fructose-induced myoglobin fructation and the formation of advanced glycation end products (AGEs) in vitro.**

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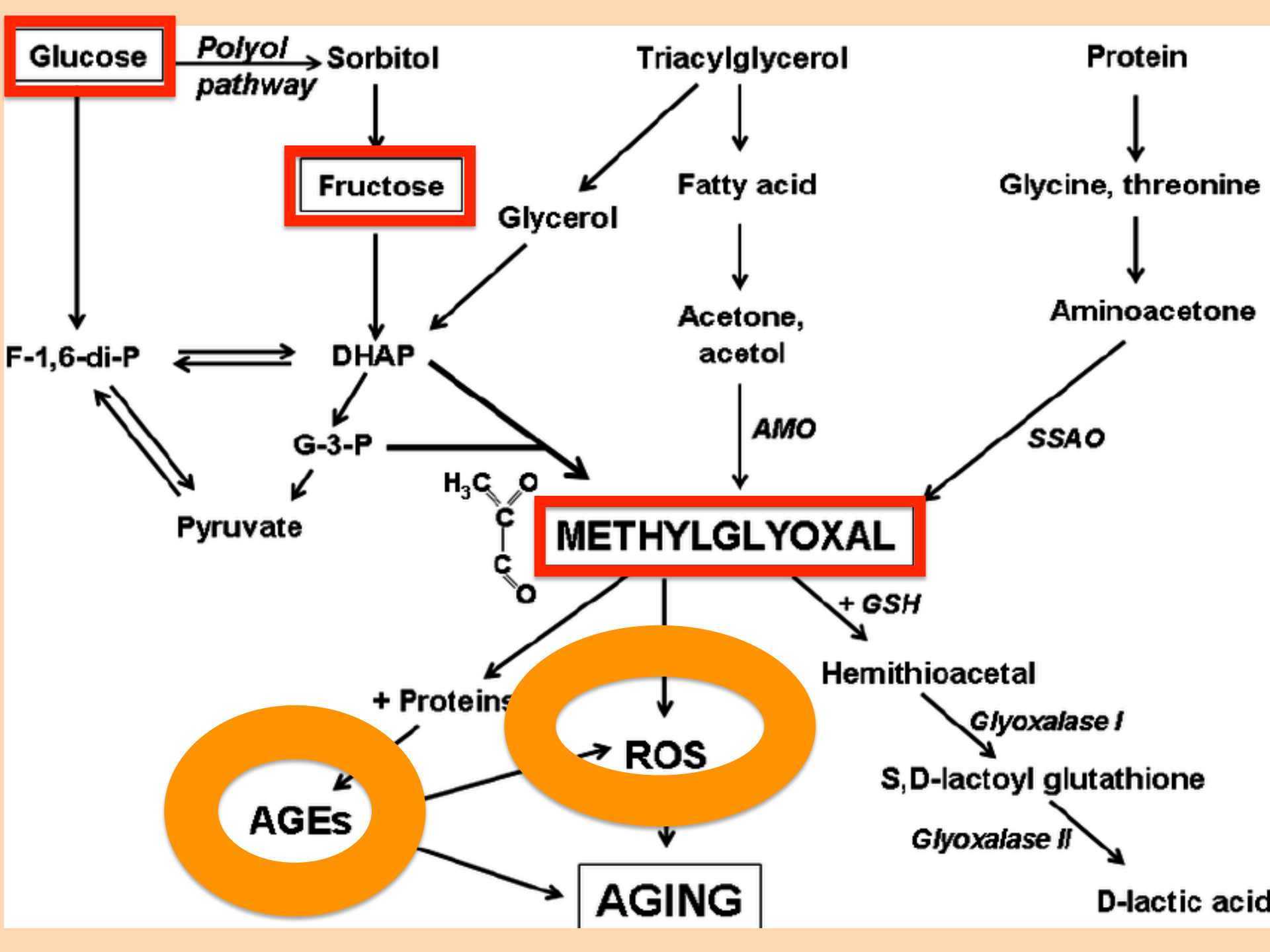
## CONCLUSION

- **High dietary fructose** is a major contributor to insulin resistance and metabolic syndrome, disturbing tissue and organ functions. **Fructose** is mainly absorbed into systemic circulation by glucose transporter 2 (GLUT2) and GLUT5, and metabolized in liver to produce **glucose, lactate, triglycerides, free fatty acids, uric acid, and methylglyoxal.**

Nutrients. 2017 Mar 29;9(4). pii: E335. doi: 10.3390/nu9040335.

**High Dietary Fructose: Direct or Indirect Dangerous Factors Disturbing Tissue and Organ Functions.**

Zhang DM<sup>1</sup>, Jiao RQ<sup>2</sup>, Kong LD<sup>3</sup>.



## CONCLUSION

- **Fructose** and its metabolites directly and/or indirectly cause **oxidative stress, chronic inflammation, endothelial dysfunction, autophagy and increased intestinal permeability**, and then further aggravate the metabolic syndrome with tissue and organ dysfunctions.

Nutrients. 2017 Mar 29;9(4). pii: E335. doi: 10.3390/nu9040335.

**High Dietary Fructose: Direct or Indirect Dangerous Factors Disturbing Tissue and Organ Functions.**

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