





#### Rationale and Criteria for Appropriate Nutrition Support

#### Nutrition Assessment

Enteral Nutrition

Parenteral Nutrition







### RATIONALE AND CRITERIA FOR APPROPRIATE NUTRITION SUPPORT



When patients cannot or will not eat enough to support their nutritional needs for more than a few days, nutrition support should be considered as part of the integrated care plan.

Using the GIT (EN vs. using PN alone) helps preserve the intestinal mucosal barrier function and integrity.

In critically ill patients, feeding the GIT has been shown to attenuate the catabolic response and preserve immunologic function.



### RATIONALE AND CRITERIA FOR APPROPRIATE NUTRITION SUPPORT



Research shows less septic morbidity, fewer infectious complications, and significant cost savings in critically ill adult patients who received EN versus PN.

There is limited evidence that EN versus PN affects hospital LOS but an impact on mortality has not been demonstrated.

A 2014 study found no significant difference in 30-day mortality in critically ill adults who received nutrition support by the PN or the EN route.

□ Another more recent study of ventilated adults with shock noted

| as |   |   |
|----|---|---|
| X  |   |   |
| X  |   |   |
| 6  | 2 |   |
|    | Ž | × |

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#### TABLE 12.1 Conditions That May Require Nutrition Support



PPN

| 1. 010  | Recommended       |  |   |
|---|-------------------|--|---|
| ذاسلده تعديه وخلقو عدايي  | Route of Feeding  | Condition                                  | Typical Disorders   |
| Tabriz University of Modical Science<br>Faculty of Nutrition & Food Science | Enteral nutrition | Inability to eat                           | Neurologic disorders (dysphagia)<br>Facial trauma<br>Oral or esophageal trauma<br>Congenital anomalies<br>Respiratory failure (on a ventilator)<br>Traumatic brain injury<br>Comatose state<br>GI surgery (e.g., esophagectomy) |
|   |                   | Inability to eat enough                    | Hypermetabolic states such as with burns<br>Cancer<br>Heart failure<br>Congenital heart disease<br>Impaired intake after orofacial surgery or injury<br>Anorexia nervosa<br>Failure to thrive<br>Cystic fibrosis                |
|   |                   | Impaired digestion, absorption, metabolism | Severe gastroparesis<br>Inborn errors of metabolism<br>Crohn disease<br>Short bowel syndrome with minimum resection<br>Pancreatitis   |





#### TABLE 12.1 Conditions That May Require Nutrition Support

| Recommended<br>Route of Feeding | Condition  | Typical Disorders   |
|---------------------------------|--|---|
| Parenteral nutrition            | Gastrointestinal incompetency                                    | Short bowel syndrome—major resection<br>Severe acute pancreatitis with intolerance to enteral feeding<br>Severe inflammatory bowel disease<br>Small bowel ischemia<br>Intestinal atresia<br>Severe liver failure<br>Persistent postoperative ileus<br>Intractable vomiting/diarrhea refractory to medical management<br>Distal high-output fistulas<br>Severe Gl bleeding |
|                                 | Critical illness with poor enteral<br>tolerance or accessibility | Multi-organ system failure<br>Major trauma or burns<br>Bone marrow transplantation<br>Acute respiratory failure with ventilator dependency and gastrointestina<br>malfunction<br>Severe wasting in renal failure with dialysis<br>Small bowel transplantation, immediate after surgery  |



Fig. 12.1 Algorithm for route selection for nutrition support. Gl, Gastrointestinal; PEG, percutaneous endoscopic gastrostomy; PEJ, percutaneous endoscopic jejunostomy; PICC, peripherally inserted central catheter.



### **Nutrition Assessment**



## Question: Does the use of a nutrition risk indicator identify patients who will most likely benefit from nutrition therapy?



### **Nutrition Assessment**



Determine the nutrition risk by nutritional risk screening [NRS 2002] or NUTRIC score for all patients admitted to the ICU High nutrition risk identifies those patients most likely to benefit from early **EN therapy.** 

McClave et al.; Journal of Parenteral and Enteral Nutrition; 2016





#### **TABLE 37.2**

#### Quick Sequential Organ Failure Assessment (qSOFA) Criteria

| Criteria                           | Points* |
|------------------------------------|---------|
| Respiratory rate $\geq$ 22/minute  | 1       |
| Change in mental status            | 1       |
| Systolic blood pressure ≤100 mm Hg | 1       |

From Singer M, et al: The third international consensus definitions for sepsis and septic shock (sepsis-3), JAMA 315:801, 2016.

\*qSOFA score ≥2 indicates organ dysfunction





Abbreviations: FIO,, fraction of inspired oxygen; MAP, mean arterial pressure; PaO,, partial pressure of oxygen.

Catecholamine doses are given as µg/kg/min for at least 1 hour.

b Glasgow Coma Scale scores range from 3–15; higher score indicates better neurological function.

Source: The Third International Consensus Definitions for Sepsis and Septic Shock (Sepsis-3) M Singer et al. JAMA 2016;815:801





Nasogastric

TPN

| Physicalogic Variable   | Points                      |          |         |           |             |         |           |           |       |
|---|-----------------------------|----------|---------|-----------|-------------|---------|-----------|-----------|-------|
| r hysiologic variable   | +4                          | +3       | +2      | +1        | 0           | +1      | +2        | +3        | +4    |
| 1. Temperature (°C)   | ≥41                         | 39-40.9  |         | 38.5-38.9 | 36-38.4     | 34-35.9 | 32-33.9   | 30-31.9   | ≤29.9 |
| 2. Mean arterial pressure<br>(mmHg)   | ≥160                        | 130-159  | 110-129 |           | 70-109      |         | 50-69     |           | ≤49   |
| 3. Heart rate (/min)  | ≥180                        | 140-179  | 110-139 |           | 70-109      |         | 55-69     | 40-54     | ≤39   |
| 4. Respiratory rate (/min)  | ≥50                         | 35-49    |         | 25-34     | 12-24       | 10-11   | 6-9       |           | ≤5    |
| 5. Oxygenation (mmHg)<br>a. A-aDO <sub>2</sub> if FiO <sub>2</sub> ≥0.5<br>b. PaO <sub>2</sub> if FiO <sub>2</sub> <0.5 | 500                         | 350-499  | 200-349 |           | <200<br>>70 | 61-70   |           | 55-60     | <55   |
| 6. Acid-base balance  |                             |          |         |           |             |         |           |           |       |
| a. Arterial pH  | ≥7.7                        | 7.6-7.69 |         | 7.5-7.59  | 7.33-7.49   |         | 7.25-7.32 | 7.15-7.24 | <7.15 |
| b. Serum $HCO_3$ (mEq/l)  | ≥52                         | 41-51.9  |         | 32-40.9   | 22-31.9     |         | 18-21.9   | 15-17.9   | <15   |
| if no arterial blood gas  |                             |          |         |           |             |         |           |           |       |
| 7. Sodium (mEq/l)   | ≥180                        | 160-179  | 155-159 | 150-154   | 130-149     |         | 120-129   | 111-119   | ≤110  |
| 8. Potassium (mEq/l)  | ≥7                          | 6-6.9    |         | 5.5-5.9   | 3.5-5.4     | 3-3.4   | 2.5-2.9   |           | <2.5  |
| 9. Creatinine (mg/dl)   | ≥3.5                        | 2-3.4    | 1.5-1.9 |           | 0.6-1.4     |         | <0.6      |           |       |
| 10. Hematocirt (%)  | ≥60                         |          | 50-59.9 | 46-49.9   | 30-45.9     |         | 20-29.9   |           | <2.5  |
| 11. White blood count<br>(×1000/mm <sup>3</sup> )   | ≥40                         |          | 20-39.9 | 15.19.9   | 3-14.9      |         | 1-2.9     |           | <1    |
| 12. Glasgow Coma Score<br>(GCS)   | Score = 15 minus actual GCS |          |         |           |             |         |           |           |       |
| A. Total Acute Physiology Score (sum of 12 above points)  |                             |          |         |           |             |         |           |           |       |
| B. Age points (years) ≤44=0; 45 to 54=2; 55 to 64=3; 65 to 74=5; ≥75=6  |                             |          |         |           |             |         |           |           |       |
| C. Chronic Health Points*   |                             |          |         |           |             |         |           |           |       |
| Total APACHE II Score (add together the points from A+B+C)  |                             |          |         |           |             |         |           |           |       |
|   |                             |          |         |           |             |         |           |           |       |

\* Chronic Health Points: If the patient has a history of severe organ system insufficiency or is immune-compromised as defined below, assign points as follows:

5 points for non-operative or emergency post-operative patients

2 points for elective post-operative patinets

F: 1 C

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#### Faculty of Nutrition & Food Sciences

## TABLE 39.3 Nutrition Risk in the Critically III (NUTRIC) Score

| Variable              | Range     | Points |
|-----------------------|-----------|--------|
| Age                   | <50       | 0      |
|                       | 50 to <75 | 1      |
|                       | ≥75       | 2      |
| APACHE II             | <15       | 0      |
|                       | 15 to <20 | 1      |
|                       | 20 to 28  | 2      |
|                       | ≥28       | 3      |
| SOFA                  | <6        | 0      |
|                       | 6 to <10  | 1      |
|                       | ≥10       | 2      |
| Number of             | 0 to 1    | 0      |
| comorbidities         | ≥2        | 1      |
| Days from hospital to | 0 to <1   | 0      |
| ICU admission         | ≥1        | 1      |
| IL-6                  | 0 to <400 | 0      |
|                       | ≥400      | 1      |



| دانتگره تغدیه وعلوم غذایی<br>Tabuz University of Modical Sciences<br>Faculty of Nutrition & Food Sciences | NUTRIC SCORE SCORING SYSTEM: IF IL-6 IS AVAILABLE |                      |   |  |  |  |  |
|---|---|----------------------|---|--|--|--|--|
|   | Sum of points                                     | Category Explanation |   |  |  |  |  |
|   | 6–10  | High score           | <ul> <li>Associated with worse<br/>clinical outcomes (mortality,<br/>ventilation).</li> <li>These patients are the most<br/>likely to benefit from aggres-<br/>sive nutrition therapy.</li> </ul> |  |  |  |  |
|   | 0–5   | Low score            | <ul> <li>These patients have a low<br/>malnutrition risk.</li> </ul>  |  |  |  |  |
|   | NUTRIC SCORE SCORING SYSTEM: IF NO IL-6 AVAILABLE |                      |   |  |  |  |  |
|   | Sum of points                                     | Category             | Explanation   |  |  |  |  |
|   | 5–9   | High score           | <ul> <li>Associated with worse<br/>clinical outcomes (mortality,<br/>ventilation).</li> <li>These patients are most<br/>likely to benefit from aggres-<br/>sive nutrition therapy.</li> </ul>     |  |  |  |  |
|   | 0–4   | Low score            | <ul> <li>These patients have a low<br/>malnutrition risk.</li> </ul>  |  |  |  |  |

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Nasogastric tube

Nasojejunal tube

Gastrostomy tube

> Jejunostomy tube





| TABL   | E 39.4 Nutrition Risk Screening [NRS 2002]                     |  |  |  |
|--|--|--|--|--|
| INITIAL SCREENING  |  |  |  |  |
|  | Yes No   |  |  |  |
| 1  | Is BMI <20.5?  |  |  |  |
| 2  | Has the patient lost weight within the last 3 months?          |  |  |  |
| 3  | Has the patient had a reduced dietary intake in the last week? |  |  |  |
| 4  | Is the patient severely ill? (e.g., intensive care)            |  |  |  |
| Yes: If the answer is "yes" to any question, further screening is performed (see below).<br>No: If the answer is "no" to all questions, the patient is rescreened weekly. If the patient is scheduled for major operation, a preventative nutritional care plan is |  |  |  |  |

considered to avoid the associated risk status.





|                     | FINAL SCREENI   | NG   |  |  |
|---------------------|---|--|--|--|
| Impaired Nu         | tritional Status  | Severity of Disease (Increase in Requirements) |  |  |
| Absent<br>Score 0   | Normal nutritional status   | Absent<br><b>Score 0</b>                       | Normal nutritional requirements  |  |
| Mild<br>Score 1     | Weight loss >5% in 3 months or food intake <50% to 75% of normal requirement in preceding week  | Mild<br><b>Score 1</b>                         | Hip fracture, chronic patients with acute<br>complications: cirrhosis, COPD, chronic<br>hemodialysis, diabetes, oncology |  |
| Moderate<br>Score 2 | Weight loss >5% in 2 months or BMI 18.5–20.5 + impaired<br>general condition or food intake 25%–60% of normal<br>requirement in preceding week              | Moderate<br>Score 2                            | Major abdominal surgery, stroke, severe hematologic malignancy   |  |
| Severe<br>Score 3   | Weight loss >5% in 1 month (>15% in 3 months) or BMI <18.5<br>+ impaired general condition or food intake 0%–25% of normal<br>requirement in preceding week | Severe<br>Score 3                              | Head injury, bone marrow transplantation,<br>intensive care patients (APACHE >10)  |  |
| Score:              | +   | Score:   | = Total score  |  |
| Age                 | If ≥70 years, add 1 to total score above<br>= <b>age – adjusted total score</b>   |  |  |  |
| Score ≥3: The       | patient is nutritionally at risk, and a nutritional care plan is initiated.   |  |  |  |
| Score <3: Wee       | extraction with the patient. If the patient is scheduled for a major operat   | ion, a preventative r                          | nutritional care plan is considered to avoid the   |  |

associated risk status.

APACHE, Acute physiologic assessment and chronic health evaluation; *BMI*, body mass index; *COPD*, chronic obstructive pulmonary disease. (From Kondrup J, Allison SP, Vellas B, et al: ESPEN guidelines for nutrition screening 2002, *Clin Nutr* 22:415, 2003.)



### **Enteral Nutrition**



## Initiate nutrition support therapy in the form of early EN within 24–48 hrs in the critically ill patient.





### ENTERAL NUTRITION ACCESS



Short-Term Enteral Nutrition Support

- Nasogastric Access
- **Gastric Versus Small-Bowel Access**

Nasoduodenal or Nasojejunal Access

- Long-Term Enteral Access
  - Gastrostomy
  - Jejunostomy







Fig. 12.2 Diagram of enteral tube placement.





### Formula Content and Selection



### BOX 12.2 Factors to Consider When Choosing an Enteral Formula

Ability of the formula to meet the patient's nutrient requirements Caloric and protein density of the formula (i.e., kcal/mL, g protein/mL, mL fluid/L) Gastrointestinal function

Sodium, potassium, magnesium, and phosphorus content of the formula, especially for patients with cardiopulmonary, renal, or hepatic failure Form and amount of protein, fat, carbohydrate, and fiber in the formula relative to the patient's digestive and absorptive capacity Cost effectiveness of formula Patient compliance Cost-to-benefit ratio



## Blenderized (Homemade) Tube Feedings



### Tube feedings made from common ingredients such as eggs, sugar, and wine have been used since the 1500 s.

Clinicians often are concerned about **nutritional adequacy, food safety,** and the additional burden preparation of BTF places on the caregivers.



## **Advantages of BTF**



- Cost effectiveness (because commercial formulas may not be covered by insurance).
- 2) Health benefits from using whole foods.

3) Ability to tailor the formula exactly to patient needs.

4) The strong social bond between the caregiver and the patient.



**Powdered Formulas Requiring Preparation** 



### **Hang time: 4 hours**

### Increased infection risk

### Needs to be prepared in special formula room

### Requires sterile water

### Increased nursing time



### **Ready-to-hang Formulas**





Nasogastric tube

Nasojejunal

tube

Gastrostomy

tube Jejunostomy

tube

PPN TPN

Intravenous

alimentation

Nasoduodenal

tube



### **Powdered Formulas**







REMARKS REM





# Energy and protein needs in the critically ill adult patients



#### **U**The best method for determining is: **Indirect calorimetry**

#### □In the absence of IC: 12–25 kcal/kg/d

□In the care of obese ICU patients: High-pro hypocaloric feeding → Preserve LBM, mobilize adipose stores, and minimize the metabolic complications of overfeeding.



# Energy and protein needs in the critically ill adult patients *Cont'd*



#### □For all classes of obesity, the goal of the EN regimen: 65%-70% of target ER as measured by IC.

#### □If IC is unavailable:

- □11-14 kcal/kg ABW/day for BMI= 30-50 kg/m<sup>2</sup>
- □ 22-25 kcal/kg IBW/day for BMI >50 kg/m<sup>2</sup>

#### **Protein:**

- **2.0 g/kg IBW/day for BMI= 30-40 kg/m<sup>2</sup>**
- □ Up to 2.5 g/kg IBW/day for BMI  $\ge$  40 kg/m<sup>2</sup>



# Energy and protein needs in the critically ill adult patients *Cont'd*



### EE should be reevaluated >1/week, and strategies to optimize energy and protein intake should be used.

### □Hypocaloric EN $\rightarrow \downarrow$ GI intolerance, $\downarrow$ duration of MV and length of hospital stay. (JPEN J Parenter Enteral Nutr. 2020;00:1–9)



### Protein



#### □ In available commercial EN formulas: 6% - 37% of Kcal.

**Typically is derived from casein, whey, or soy protein isolate.** 

- Standard formulas provide intact pro; elemental formulas contain di- and tripeptides and amino acids, which are absorbed more easily.
- Specialized formulas for hepatic or severe renal failure or for cases of multiple, severe allergies usually include crystalline amino acids.



### Protein Cont'd



#### Specific Aas may be added to some enteral formulas.

#### BCAAs have been used in formulas for patients with severe hepatic disease, and

Arginine has been added to formulas marketed for critically ill patients.

Strong evidence to support these additions is not available.



### Carbohydrate



□ In EN formulas varies from 30% - 85% of Kcal.

#### **Corn** syrup solids typically are used in standard formulas.

#### Sucrose is added to flavored formulas that are meant for oral consumption.

Hydrolyzed formulas contain carbohydrate from cornstarch or maltodextrin.





## □ Carbohydrate or fiber that cannot be processed by human digestive enzymes is added frequently to enteral formulas.

Fibers are classified as water soluble (pectins and gums) or water insoluble (cellulose or hemicellulose).

The effectiveness of different fibers added to enteral formulas in treating GIT symptoms of critically ill patients is controversial.





FOS, which are prebiotics, have been added to enteral formulas, often in combination with a source of dietary fiber, for more than 15 years.

- More recently, inulin, another fermentable oligosaccharide, has been added to some enteral formulas.
- Both FOS and inulin are associated with fermentable oligosaccharides, disaccharides, monosaccharides, and polyols (FODMAPs), which are poorly absorbed short-chain carbohydrates





■FOS have been shown to stimulate the production of beneficial bifidobacteria and when combined with dietary fiber may produce beneficial changes in colonic pH, fecal microbiota, and SCFAs concentrations.

□Use of formulas with a high FODMAPs content may exacerbate and play a role in diarrhea, especially in individuals who receive antibiotics that affect the intestinal microbiome.





The ASPEN guidelines suggest that "mixed-fiber formula not be used routinely" in adult critically ill patients "to promote regularity or prevent diarrhea"

All commercially available enteral formulas are lactose free, because lactase insufficiency may be encountered in acutely ill patients.







#### In enteral formulas varies from 1.5% - 55% of the kcals.

#### □In standard formulas, lipid as (typically) canola, soybean, and/or safflower oil provides 15% - 30% of the Kcals.

Elemental formulas contain minimal amounts of fat, typically in the form of MCTs rather than LCTs.







#### Most of the lipid in standard enteral formulas is in the form of LCTs and MCTs.

# Some formulas contain "structured lipids," which are a mix of LCTs and MCTs and contain properties of both.

Most of the LCTs found in structured lipids are omega-3 fatty acids (such as EPA and DHA); these omega-3 fatty acids may have antiinflammatory effects.






### MCTs do not require bile salts or pancreatic lipase for digestion and are absorbed directly into the portal circulation.

□ The % of fat as MCT in EN formulas varies from 0% - 85%.

LA & ALA: ~ 2% - 4% of Kcal intake

MCTs do not provide LA or ALA



## Vitamins, Minerals, and Electrolytes



- Most, but not all, available formulas provide the DRIs for vitamins and minerals in a volume that may be administered to most patients.
- Because the DRIs are intended for healthy populations, not specifically for individuals (whether healthy or acutely or chronically ill), it is difficult to know for certain whether the vitamin and mineral provision from these formulas is adequate.
- Formulas intended for patients with renal or hepatic failure are intentionally low in vitamins A, D, and E, Na, and k.



## Vitamins, Minerals, and Electrolytes Cont'd



Conversely, disease-specific formulas often are supplemented with antioxidant vitamins and minerals and marketed to suggest that these additions improve immune function or accelerate wound healing.

Definitive studies demonstrating these effects are not available.



## Vitamins, Minerals, and Electrolytes Cont'd



### Electrolyte content of enteral formulas is typically modest compared with the oral diet.

### Patients who experience large electrolyte losses (e.g., because of diarrhea, fistula, emesis) likely will require electrolyte supplementation.

**Salt** must be added to **BTFs** in order to provide an adequate Na intake.







Adult fluid needs often are estimated at 1 mL of water per kilocalorie consumed, or 30 to 35 mL/kg of usual body weight.

Patients fed exclusively by EN, especially if it is a concentrated formula, may receive insufficient fluid (water) to meet their needs.

Insufficient fluid intake and administration of a high-fiber product can lead to undesirable consequences, including inadequate urine output, constipation, and formation of a fiber bezoar (a hard ball of fiber that may develop within the human stomach).







All sources of fluid, including feeding tube flushes, medications, and IV fluids, should be considered when assessing a patient's fluid intake relative to individual needs.

- Standard (1 kcal/mL) formulas contain about 85% water by volume; concentrated (2 kcal/mL) formulas contain only about 70% water by volume.
- Additional water (as flushes and for additional hydration) are often necessary to meet fluid needs and help assure tube patency.



## **Administration**



### **Bolus:** over 5 to 20 minutes

#### □Intermittent and Cyclic: 4-6 feedings, each

### administered over 20 - 60 minutes.

### **Continuous:** Requires a pump



### Monitor and Reevaluate Patient



### Signs of GI intolerance:

## 1) Vomiting

## 2) Abdominal distention

## **3)** Complaints of discomfort

### 4) High NG output



### 5) High gastric residual volumes (GRVs)

### 6) Diarrhea

### 7) Reduced passage of flatus and stool

### 8) Abnormal abdominal radiographs

McClave et al.; Journal of Parenteral and Enteral Nutrition; 2016





#### Access

Nutrition

Leakage from ostomy/stoma site Pressure necrosis/ulceration/stenosis Tissue erosion Tube displacement/migration Tube obstruction/occlusion

#### Administration

Microbial contamination Enteral misconnections or misplacement of tube, causing infection, aspiration pneumonia, peritonitis, pulmonary or venous infusion Regurgitation Inadequate delivery for one or more reasons

Nasogastric

tube

Gastrostom

tube



tion & Food Science

# BOX 12.3 Complications of Enteral Nutrition

#### Gastrointestinal

Constipation Delayed gastric emptying/elevated gastric residual volume Diarrhea

Osmotic diarrhea, especially if sorbitol is present in liquid drug preparations Secretory

Distention/bloating/cramping Formula choice/rate of administration Intolerance of nutrient components Maldigestion/malabsorption Nausea/vomiting

#### Metabolic

Drug-nutrient interactions Glucose intolerance/hyperglycemia/hypoglycemia Dehydration/overhydration Hypernatremia/hyponatremia Hyperkalemia/hypokalemia Hyperphosphatemia/hypophosphatemia Micronutrient deficiencies (notably thiamin) Refeeding syndrome







### **PARENTERAL NUTRITION**





### PN provides nutrients directly into the bloodstream intravenously.

### **PN** is indicated when the patient or individual is unable to take adequate nutrients orally or enterally.

PN may be used as an adjunct to oral or EN to meet nutrient needs.

tube



### PARENTERAL NUTRITION Cont'd



Alternatively, PN may be the sole source of nutrition during recovery from illness or injury, or it may be a lifesustaining therapy for patients who have lost the function of their intestine for nutrient absorption.

As any type of nutrition support other than oral is invasive, it is important to evaluate ethical issues if the patient is terminal or has a short life expectancy



### PARENTERAL NUTRITION Cont'd



#### 

#### Peripheral Access: PPN solutions should be hypo-

osmolar; 800 - 900 mOsm/kg

#### **Short-Term Central Access**

**Long-Term Central Access** 



Fig. 12.6 Venous sites from which the superior vena cava may be accessed.





# During critical illness, 1.3 g/kg protein equivalents per day can be delivered progressively

# □The amount of carbohydrates administered to ICU patients should not exceed 5 mg/kg/min





Traditional recommendations have been to maintain BS<200 mg/dL because of effects on neutrophils, but data suggest that even tighter control (80 -120 mg/dL) with insulin improves clinical outcome.

### □Glucose should provide ~50-60% of TEE (~70%- 80% of nonprotein Calories).





### Carbohydrate content in enteral formulas

### varies from 30% to 85% of kilocalories.

### Lipid content of enteral formulas varies

### from 1.5% to 55% of the total

### kilocalories.





□ Fat calories can be increased to 50% of requirements in select patients with severe hyperglycemia or high CO2 production, but with risks of hyperlipidemia, cholestasis, immunosuppression, and increased infection. Suspected overfeeding with increased CO2 should be treated by reduction in total calories.







# TABLE 12.3Daily Electrolyte RequirementsDuring Total Parenteral Nutrition — Adults

| Electrolyte | Standard Intake/Day                     |  |
|-------------|---|--|
| Calcium     | 10–15 mEq                               |  |
| Magnesium   | 8–20 mEq                                |  |
| Phosphate   | 20–40 mmol                              |  |
| Sodium      | 1–2 mEq/kg + replacement                |  |
| Potassium   | 1–2 mEq/kg                              |  |
| Acetate     | As needed to maintain acid-base balance |  |
| Chloride    | As needed to maintain acid-base balance |  |

(From McClave SA, Taylor BE, Martindale RG, et al: Guidelines for the provision and assessment of nutrition support therapy in the adult critically ill patient, *J Parenter Enteral Nutr* 33:277, 2009.)





#### TABLE 12.4 Adult Parenteral Multivitamins: Comparison of Guidelines and Products

| Vitamin                            | NAG-AMA<br>Guidelines | FDA Requirements  | MVI-12            | MVI-13 (Infuvite)<br>Baxter |
|------------------------------------|-----------------------|-------------------|-------------------|-----------------------------|
| A (retinol)                        | 3300 units (1 mg)     | 3300 units (1 mg) | 3300 units (1 mg) | 3300 units (1 mg)           |
| D (ergocalciferol cholecalciferol) | 200 units (5 mcg)     | 200 units (5 mcg) | 200 units (5 mcg) | 200 units (5 mcg)           |
| E (mcg-tocopherol)                 | 10 units (10 mg)      | 10 units (10 mg)  | 10 units (10 mg)  | 10 units (10 mg)            |
| B <sub>1</sub> (thiamin)           | 3 mg                  | 6 mg              | 3 mg              | 6 mg                        |
| B <sub>2</sub> (riboflavin)        | 3.6 mg                | 3.6 mg            | 3.6 mg            | 3.6 mg                      |
| B <sub>3</sub> (niacinamide)       | 40 mg                 | 40 mg             | 40 mg             | 40 mg                       |
| $B_{5}$ (dexpanthenol)             | 15 mg                 | 15 mg             | 15 mg             | 15 mg                       |
| B <sub>6</sub> (pyridoxine)        | 4 mg                  | 6 mg              | 4 mg              | 6 mg                        |
| B <sub>12</sub> (cyanocobalamin)   | 5 mcg                 | 5 mcg             | 5 mcg             | 5 mcg                       |
| C (ascorbic acid)                  | 100 mg                | 200 mg            | 100 mg            | 200 mg                      |
| Biotin                             | 60 mcg                | 60 mcg            | 60 mcg            | 60 mcg                      |
| Folic acid                         | 400 mcg               | 600 mcg           | 400 mcg           | 600 mcg                     |
| К                                  |                       | 150 mcg           | 0                 | 150 mcg                     |

AMA, American Medical Association; FDA, US Food and Drug Administration; MVI-12 and MVI-13, multivitamin supplements; NAG, National Advisory Group.

(From Vanek V, Borum P, Buchman A, et al: A.S.P.E.N. position paper: recommendations for changes in commercially available parenteral multivitamin and multi-trace element products, *Nutr Clin Prac* 27:440, 2012.)





### TABLE 12.5 Daily Trace Element Supplementation for Adult Parenteral Formulations

| Trace Element | Intake     |
|---------------|------------|
| Chromium      | 10–15 mcg  |
| Copper        | 0.3–0.5 mg |
| Manganese     | 60—100 mcg |
| Zinc          | 2.5–5.0 mg |
| Selenium      | 20–60 mcg  |



Nutrition & Food Sciences

#### TABLE 12.2 Osmolarity of Nutrients in Parenteral Nutrition Solutions

| Nutrient                 | Osmolarity<br>(mOsm/mL) | Sample<br>Calculations                 |
|--------------------------|-------------------------|--|
| Dextrose 5%              | 0.25                    | $500 \mathrm{mL} = 125 \mathrm{mOsm}$  |
| Dextrose 10%             | 0.505                   | $500 \mathrm{mL} = 252 \mathrm{mOsm}$  |
| Dextrose 50%             | 2.52                    | 500 mL = 1260 mOsm                     |
| Dextrose 70%             | 3.53                    | $500 \mathrm{mL} = 1765 \mathrm{mOsm}$ |
| Amino acids 8.5%         | 0.81                    | 1000 mL = 810 mOsm                     |
| Amino acids 10%          | 0.998                   | 1000 mL = 998 mOsm                     |
| Lipids 10%               | 0.6                     | $500 \mathrm{mL} = 300 \mathrm{mOsm}$  |
| Lipids 20%               | 0.7                     | $500 \mathrm{mL} = 350 \mathrm{mOsm}$  |
| Electrolytes             | Varies by additive      |  |
| Multitrace elements      | 0.36                    | 5 mL = 1.8 mOsm                        |
| Multivitamin concentrate | 4.11                    | $10 \mathrm{mL} = 41 \mathrm{mOsm}$    |

(Data from RxKinetics: *Calculating osmolarity of an IV admixture* (website). http://www.rxkinetics.com/iv\_osmolarity.html.)





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CLINICAL GUIDELINES

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Intravenou

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tube



Question 1. In adult critically ill patients, does provision of higher vs lower energy intake impact clinical outcomes?



Recommendation: No significant difference in clinical outcomes was found between patients with higher vs lower levels of energy intake.

□ We suggest feeding between 12 and 25 kcal/kg (ie, the range of mean energy intakes examined) in the first 7–10 days of ICU stay.

**Quality of evidence: Moderate** 

Strength of recommendation: Weak



Question 2. In adult critically ill patients, does provision of higher as compared with lower protein intake impact clinical outcomes?



■ **Recommendation**: There was no difference in clinical outcomes in the relatively limited data. Because of a paucity of trials with high-quality evidence, we cannot make a new recommendation at this time beyond the 2016 guideline suggestion for 1.2–2.0 g/kg/day.

**Quality of evidence**: Low

**Strength of recommendation**: Weak



#### Question 3: In adult critically ill patients who are candidates for EN, does similar energy intake by PN vs EN as the primary feeding modality in the first week of critical illness impact clinical outcomes?



Recommendation: There was no significant difference in clinical outcomes between early exclusive PN and EN during the first week of critical illness. As PN was not found to be superior to EN and no differences in harm were identified, we recommend that either PN or EN is acceptable.

**Quality of evidence**: High

Strength of recommendation: Strong



Question 4. In adult critically ill patients receiving early EN, does provision of SPN to meet energy targets vs no SPN during the first week of critical illness impact clinical outcomes?



Recommendation: There was no significant difference in clinical outcomes. Based on findings of no clinically important benefit in providing SPN early in the ICUadmission, we recommend not initiating SPN prior to day 7 of ICU admission.

**Quality of evidence**: High

**Strength of recommendation**: Strong



patients receiving PN, does provision of mixed-oil ILEs (ie, medium-chain triglycerides, olive oil, FO, mixtures of oils), as compared with 100% SO ILE, impact clinical outcomes?



Recommendation: Owing to limited statistically or clinically significant differences in key outcomes, we suggest that either mixed-oil ILE or 100% SO ILE be provided to critically ill patients who are appropriate candidates for initiation of PN, including within the first week of ICU admission.

**Quality of evidence**: Low

**Strength of recommendation**: Weak



Question 5B. In adult critically ill patients receiving PN, does provision of FOcontaining ILE, as compared with non-FO-containing ILE, impact clinical outcomes?



Recommendation: Because there was only one outcome with a significant difference that was not supported by data covering the other key downstream outcomes, we suggest that either FO- or non-Fo containing ILE be provided to critically ill patients who are appropriate candidates for initiation of PN, including within the first week of ICU admission.

**Quality of evidence**: Low

**Strength of recommendation**: Weak



## Conclusion



No differences in clinical outcomes were identified among numerous nutrition interventions, including higher energy or protein intake, isocaloric PN or EN, SPN, or different ILES.

As more consistent critical care nutrition support data become available, more precise recommendations will be possible.

In the meantime, clinical judgment and close monitoring are needed.

This paper was approved by the ASPEN Board of Directors.





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ESPEN Guideline

#### ESPEN guideline on home enteral nutrition

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- HEN should be offered to patients at nutritional risk or malnourished
  - U Who cannot meet their nutrient requirements by normal dietary intake,
  - Who have a functioning gastrointestinal tract,
  - □ Who are able to receive therapy outside of an acute care setting, and
  - □ Who agree and are able to comply with HEN therapy with the goal of improving body weight, functional status or QoL.

Grade of Recommendation GPP e Strong consensus (97% agreement)





Prior to discharge from hospital of patients at risk of malnutrition (e.g. patients with neurological disease, head injury, head and neck cancer, gastrointestinal and other malignancies, non-neoplastic gastrointestinal disease including malabsorptive syndromes), either oral nutritional supplements or HEN should be considered.

Grade of Recommendation B e Strong consensus (96% agreement)





## If life expectancy is estimated to be less than one month, HEN usually shall not be initiated.

## Grade of recommendation GPP -Consensus (78% agreement)





HEN shall not be performed in patients with contraindications such as severe functional disturbances of the bowel, gastrointestinal obstruction, gastrointestinal tract bleeding, severe malabsorption or severe metabolic imbalances.

Grade of recommendation GPP e Consensus (84% agreement)




If patient and/or their legal carers do not to agree to a HEN program or are unlikely to comply with and/or if there are organizational/logistic problems which cannot be overcome, HEN should not be offered.

Grade of recommendation GPP e Strong consensus (97% agreement)





# HEN can be delivered through a nasal feeding tube in patients who need HEN only for a short period of time (up to 4-6 weeks).

# Grade of recommendation 0 - Consensus (90% agreement)





A PEG or, if indicated, a percutaneous endoscopic jejunostomy (PEJ) is the preferred access device and should be placed when long-term HEN is required.

□Grade of recommendation B e Strong consensus (93% agreement)





A PEG should be preferred over a surgical gastrostomy for long-term HEN, mainly due a lower complication rate, costeffectiveness and operating time.

□Grade of recommendation B e Strong consensus (100% agreement)





### If a PEG if not suitable for long-term HEN a percutaneous laparoscopic assisted gastrostomy (PLAG) may be a safe alternative.

□Grade of recommendation 0 e Strong consensus (93% agreement)





- HEN may be started when patient is medically stable and
- (i) correct placement of the tube position is verified;
- (ii) tolerance to enteral prescription (volume and formula) is demonstrated; and
- (iii) the patient and/or provider have appropriate knowledge and skills to manage HEN.

Grade of Recommendation GPP e Strong consensus (100% agreement)





The patient with a nasogastric tube can start HEN immediately according to the previously established nutritional care plan once appropriate tube placement has been confirmed.

Grade of Recommendation GPP e Strong consensus (96% agreement)





# Adults with uncomplicated gastrostomy tube placement can commence EN within 2-4 hours after the procedure.

# Grade of recommendation A e Strong consensus (100% agreement)





The method of HEN administration should be a decision of the multidisciplinary NST involved with the patient care, considering patient's disease, type of feeding tube in position, feed tolerance and patient preference.

Grade of Recommendation GPP - Strong consensus (100% agreement)





Bolus or intermittent continuous or continuous infusion through a pump may be used depending on clinical need, safety and level of precision required.

Grade of Recommendation GPP - Strong consensus (92% agreement)



# **Bolus infusions**



Bolus infusions are used either when a patient has a nasogastric tube in situ or gastrostomy tube. Feeds are administered with a 50mL syringe with or without a plunger.

□ Bolus feeding into the stomach is considered more physiological.

There is no evidence that bolus feeding predisposes to diarrhea, bloating, aspiration compared to continuous feeding.





# Routine water flushing before and after feeding can prevent tube obstruction and should be part of patient/carer education.

# Grade of Recommendation GPP e Strong consensus (100% agreement)





# Standard commercial formula enteral tube feeds can be used, unless there is specific justification for a blended tube feed.

# Grade of recommendation 0 - Strong consensus (92% agreement)





# □Fiber-containing feeds shall normally be used for patients with diarrhea.

# Grade of recommendation A - Strong consensus (92% agreement)





#### Fiber-containing feeds should be used for patients with constipation.

# Grade of recommendation B - Strong consensus (96% agreement)





A modified enteral formula with lower sugar content, containing slowly digestible CHOs and a fat content enriched in USFs, especially MUFAs may be used for patients with diabetes.

Grade of recommendation 0 - Majority agreement (60% agreement)





For patients without diarrhea, constipation or diabetes, standard commercial tube feeds should be used according to the direction of a specialist.

Grade of recommendation GPP e Strong consensus (96% agreement)





 Monitoring of efficacy should be based primarily on BW, body composition and hydration status, but may also include laboratory measurements, such as serum alb or transthyretin (¼prealbumin).
Monitoring of complications should include tubeand EN-associated complications.

Grade of recommendation GPP - Consensus (83% agreement)





# HEN should be terminated when the desired weight has been reached and the patient's oral intake matches his/her maintenance needs.

Grade of recommendation GPP e Strong consensus (92% agreement)



- As home-made blenderized admixtures are less effective than EN formula or commercially produced `whole food' solutions, they should not be utilized in patients on HEN.
- Grade of recommendation GPP Majority agreement (63% agreement)
- As home-made blenderized admixtures are less safe than EN formula or commercially produced `whole food' solutions, they should not be utilized in patients on HEN.
- Grade of recommendation GPP Consensus (76% agreement)

Nasogastric

tube

Gastrostom

tube





All healthcare professionals who are directly involved in patient care should receive education and training, relevant to their duties, on the different aspects related to the safe provision of HEN and the importance of providing adequate nutrition.

Grade of recommendation B e Strong consensus (100% agreement)





All hospitals who discharge patients with HEN should employ at least one specialized nutrition support nurse or dietician. Ideally, these hospitals should have a NST working within the clinical governance framework.

Grade of recommendation B e Strong consensus (96% agreement)





For optimal management of HEN, a NST approach may comprise - in addition to a physician, a dietician/nutritionist and a nurse - other allied healthcare professionals (for example, speech and language therapists, physiotherapists and occupational therapists, and pharmacists as necessary).

Grade of recommendation GPP e Strong consensus (97% agreement)



#### References











|              | <b>ASPEN Adult Critical</b> | ESPEN              | Modern          | Krause's Food       |
|--------------|-----------------------------|--------------------|-----------------|---------------------|
|              | Care Clinical               | guideline on       | Nutrition in    | & The Nutrition     |
|              | Guidelines; 2016            | clinical           | Health and      | Care Process;       |
|              |                             | nutrition in the   | Disease; 2014   | 2016                |
|              |                             | intensive care     |                 |                     |
|              |                             | unit; 2019         |                 |                     |
| Energy       | A) IC                       | A) IC              |                 |                     |
|              | B) Predictive               | B) VO <sub>2</sub> |                 |                     |
|              | equations                   | VCO <sub>2</sub>   | Weight-based    | Weight-based        |
|              | C) Weight-based             | C) Predictive      | equations:      | equations:          |
|              | equations:                  | equations          | 20-30 kcal/kg/d | Non-obese:          |
|              | 25–30 kcal/kg/d             | •                  | 9-18 kcal/kg/d  | 25-30 kcal/kg/d     |
|              | 11–14 kcal/kg/d             |                    | 18-28 kcal/kg/d | <b>Obese: 14-18</b> |
|              | (BMI=30-50)                 |                    |                 | kcal/kg/d           |
|              | 22–25 kcal/kg/d             |                    |                 |                     |
|              | (BMI>50)                    |                    |                 |                     |
| Protein      | 1.2–2.0 g/kg/d              | 1.3 g/kg/d         | 1-2.5 g/kg/d    |                     |
|              | 2 g/kg (30 < BMI <40)       | 0 0                | 00              |                     |
|              | 2.5 g/kg (BMI≥ 40)          |                    |                 |                     |
| Carbohydrate |                             | ≤5 mg/kg/min       | ~50-60% of TEE  |                     |
| Fat          |                             |                    | ~20%- 30% of    |                     |
|              |                             |                    | nonprotein      |                     |
|              |                             |                    | Calories        |                     |





