

## Nutrients: the environmental regulation of cardiovascular gene expression

Marilena Minieri · Paolo Di Nardo

Received: 5 October 2006 / Accepted: 10 January 2007 / Published online: 27 September 2007  
© Springer-Verlag 2007

**Abstract** The complexity of nutrient–gene interactions has led to the development of a new branch in the nutrition sciences, the nutrigenomics. The individual susceptibility to nutrients based on environment → genotype → phenotype interplay makes this new research field extremely promising although complex. In this review, we highlight and examine recent findings and the most relevant hypotheses on the role of the diet in the onset and progression of cardiovascular diseases. The effect of unbalanced diets on the cardiovascular system is considered one of the most important risk factors both for ischemic and degenerative myocardial pathologies. The concept that nutrigenomics could help in improving public and personal health is becoming tangible indicating future directions for basic and applied research in the pathophysiology of cardiovascular disease.

**Keywords** Nutrigenomics · Diet · Cardiovascular disease · Polyunsaturated fatty acids

During the last two centuries, much progress have been achieved in understanding how food is metabolized. Carbohydrates, proteins and fats are oxidized by the body, and related energy values can be calculated. Since the early twentieth century, considerable research on energy exchange, nature of food components [36] and how nutrients influence the right balance between health and disease

[27] has been carried out. Once the understanding of macronutrients was clarified, nutrition scientists turned their attention to the elucidation of the role of micronutrients in particular minerals and vitamins [23, 32, 33]. During the last half of the twentieth century, most work focused on the clarification of the functions of essential nutrients and the definition of the role of micronutrients as enzyme and hormone cofactors, and their subsequent roles in metabolic pathways [2]. Also, the relevance of carbohydrates and fats in different diseases, such as diabetes and atherosclerosis, was discovered, and their actual and potential mechanisms detailed [24, 51, 64]. However, the mechanism by which nutrients influence health and disease status remained unclear. For example, how can some individuals consume high fat diets and yet show no evidence of atherosclerotic disease? Genetic differences certainly were suspected, but the elucidation of cellular, molecular and ultimately genetic mechanisms in both healthy and unhealthy individuals proved to be a challenge.

Development of new tools enabling exploration of the cause-effect phenomena at the molecular level stimulated scientists to develop hypotheses and conduct experiments to lay the foundation for a deeper level of understanding of gene-diet interactions. Today, an emerging field of nutritional research focuses on identifying the molecular interactions between nutritional bioactive components and processes through which genome-encoded proteins are expressed. Discoveries in genomics offered unpredictable possibilities for more dynamic scientific investigations based on understanding the effects of nutrients in processes at molecular-level as well as the variable effects that nutrients and non-nutritive dietary components could have on each individual. The analysis of gene–nutrient interactions rapidly became a focal point of applicative research, since several types of environmental stimuli are able to

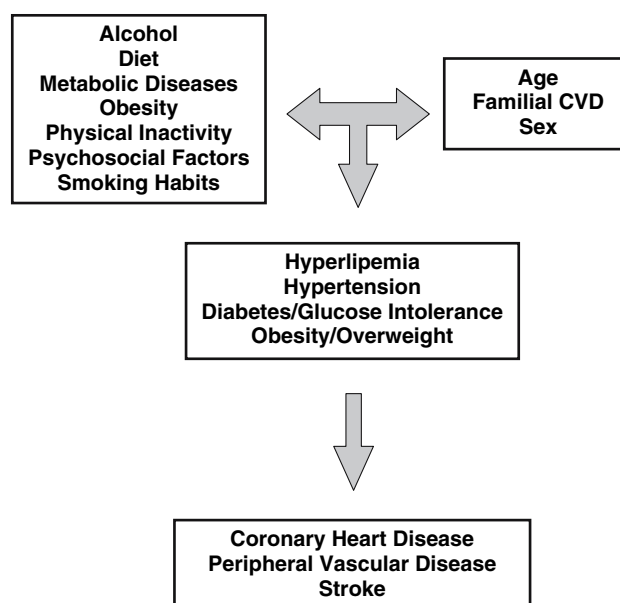
---

M. Minieri · P. Di Nardo (✉)  
Laboratorio di Cardiologia Molecolare e Cellulare,  
Dipartimento di Medicina Interna,  
Università di Roma Tor Vergata,  
Via Montpellier 1, 00133 Roma, Italy  
e-mail: dinardo@med.uniroma2.it

modify genomes and diet is by far the most important of them. Furthermore, the gastrointestinal system is an interface between the external environment and the body and functions to extract nutrients from food as well as handle the non-nutrient components in foods. Investigation of how genes and gene products metabolize nutritional factors and, conversely, how dietary compounds regulate gene expression by determining phenotype modification has been defined as “nutrigenomics”.

The tenets of nutrigenomics are essentially based on the concepts that: (1) diet can be an important risk factor for a wide number of diseases; (2) dietary compounds can directly or indirectly interact with the genome by altering gene expression; (3) the individual genetic pattern can influence the balance between physiological and pathological condition determined by diet; (4) several diet-regulated genes can play a fundamental role in the incidence and progression of many chronic diseases; (5) a personalized diet on the basis of nutritional status and genotype can be very helpful in preventing and curing chronic diseases. The eventual implementation of these concepts in every-day clinical practice promises to revolutionize the preventive and therapeutic approach to many degenerative diseases thereby reducing the need for conventional pharmaceutical therapy. At present, this highly innovative methodology is in its embryonic phase and needs extensive investigation and unquestionable confirmation by experimental and human studies before entering routine clinical use. Nevertheless, the body of knowledge about nutrient-gene interaction is rapidly increasing in different medical areas (cancer, metabolic diseases, cardiovascular diseases (CVD), etc.). Among others, great attention is paid to the potential effects of differently formulated diets on genes involved in the pathogenesis of CVD, the major cause of mortality and morbidity worldwide. An individual’s likelihood of CVD is determined by his or her genetic profile, as well as on the individual’s age, gender, and lifestyle. Therefore, the identification of genes potentially activated by specific dietary components is of paramount relevance in establishing efficient preventive strategies for patients at risk of CVD. Thus moderating environmental factors which we are exposed to over a lifetime, such as diet, potentially might have the greatest impact on CVD risk. Ordovas [42, 43] has identified so far several polymorphic loci in genes known to influence cardiovascular health. He estimated that hundreds of genes maybe ultimately introduced into a risk-analysis database. The author has also proposed four main components under genetic control that contribute to coronary artery disease risk: high blood lipids, impaired glucose tolerance and diabetes, high blood pressure and abdominal obesity [44] (Fig. 1).

In the last few decades, much attention has been focused on plasma lipoprotein composition as one of the most



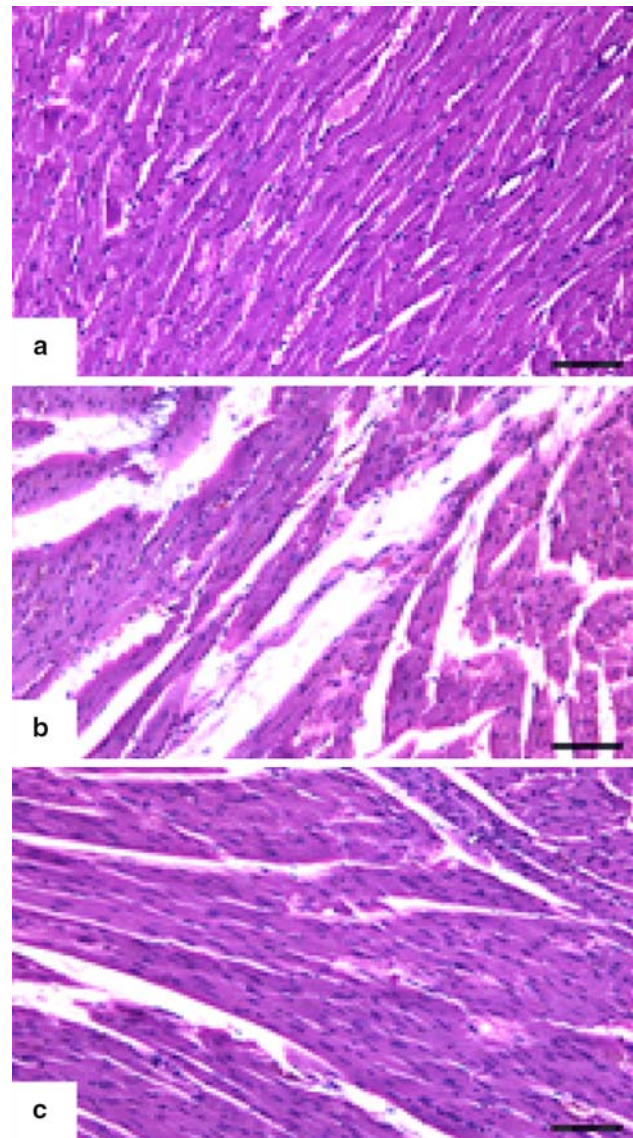
**Fig. 1** Risk factors for cardiovascular diseases (after Ordovas [44])

important risk factors for CVD. Genetic variability in humans for all the known lipid-related genes and some variants associated with an abnormal lipid metabolism and plasma lipoprotein profiles have been extensively studied [7, 52]. Evidence suggests that variation in the genes for apolipoprotein (apo) A-I, apo A-IV, apo B, and apo E contributes to the heterogeneity in the lipid response to dietary intervention. However, the effects of genetic variation are not consistent and are sometimes conflicting, making recommendation of the use of genetic profiling to determine genetic responders to dietary interventions and thus tailoring therapeutic diets premature [37]. Dietary effects are not only confined to blood components. Antioxidant nutrients and related bioactive compounds common in fruits and vegetables as well as in high-fibre diets protect against environmental toxic insults to the vascular endothelium by down-regulating signalling pathways involved in inflammatory responses and atherosclerosis [21, 28]. Epidemiologic studies suggested that a high polyphenol intake from fruits and vegetables is associated with decreased risk for CVD by improving endothelial function and inhibiting platelet aggregation [61]. However, the biological mechanisms through which fibres and/or flavonoids influence the cardiovascular system are still to be fully elucidated.

Observational studies on Greenlandic population, in which the prevalence of cardiovascular pathologies were very low, supported subsequent studies which investigated whether marine  $\omega$ -3 polyunsaturated fatty acids (PUFAs), such as EPA and DHA, could exert beneficial effects on the cardiovascular system [6, 29, 41]. This positive effect was hypothesized since Greenlandic typical diet is essentially

composed by fish containing high quantity of  $\omega$ -3 PUFAs [5]. Subsequently, clinical trials and in vivo and in vitro experimental studies have demonstrated that  $\omega$ -3 PUFAs protect against several cardiovascular disorders as well as myocardial infarction, arrhythmias, hypertension and atherosclerosis [3, 14, 54, 65]. Fundamental clinical trials, such as the GISSI prevention study (Italian Group for the Survival Study in the Infarction) [16] and the Diet And Reinfarction Trial (DART) [8], performed on patients with a history of ischemic stroke, have shown a positive direct relationship between  $\omega$ -3 PUFAs consumption and a significant reduction, more than 30%, in the reinfarction risk. In order to identify basic mechanisms through which  $\omega$ -3 PUFAs counteract CVD, several studies have been performed demonstrating that this class of lipids determine multiple effects on vascular structure and function. In vivo experimental studies showed a moderate blood pressure decrease in hypertensive rats [13] and in humans treated with low doses (4 g/day) of  $\omega$ -3 PUFAs (particularly DHA), but not with high doses [1, 39]. Furthermore, EPA and DHA display endothelium-independent and endothelium-dependent vasorelaxing effects. In the latter case, it has been observed that  $\omega$ -3 PUFAs suppress the synthesis of endothelium-derived contraction factors (EDCF) and increase the production of endothelium relaxing factors, such as nitric oxide (NO) and prostaglandin-1 [17, 30, 55]. Endothelium-independent mechanisms of  $\omega$ -3 PUFAs are essentially based on the maintenance of low intracellular  $Ca^{2+}$  concentration in vascular smooth muscle cells (VSMCs) in order to reduce vasoconstriction [13]. Moreover, the  $\omega$ -3 PUFAs-induced NO increase in endothelial cells can significantly reduce platelet aggregation, leukocyte adhesion and VSMC proliferation and migration [4, 12, 22]. This action is carried out by modulating the platelet-derived growth factor (PDGF) transduction pathway [56] or the cyclin-dependent kinase-2 activity [47]. In addition, the plasma triglyceride pro-atherosclerotic effect is strongly reduced by  $\omega$ -3 PUFAs in a dose-dependent manner [20, 50]. To date, this effect is so well defined that EPA and DHA are currently used as therapeutic drugs in the hypertriglyceridemia treatment. The anti-inflammatory effect of  $\omega$ -3 PUFAs has also beneficial repercussions in the development of atherosclerosis and thrombosis processes through the atherosclerotic plaque stabilization and the reduction of macrophages and lymphocyte infiltration [10, 57, 58]. In contrast, the knowledge concerning the anti-inflammatory effects of  $\omega$ -3 PUFAs on the myocardium is limited to a potent anti-arrhythmic action that has been described both in vivo on myocardium [38, 40] and in vitro on cardiomyocytes [26, 31]. The presence of PUFAs in cardiomyocyte membrane phospholipids modulates  $Na^+$ ,  $K^+$  and  $Ca^{2+}$  channels' activity [62, 63] causing an electric stabilization of cells and thus prevention of arrhythmias.

This stabilizing action influences also the heart rate throughout the autonomous nervous system [9]. No other substantial information is presently available concerning basic mechanisms supporting observations from epidemiologic studies. In particular, nutrient effects on genes expressed in the myocardium and their potential relevance in cardiovascular health and disease are totally unknown. Recently, as shown in Fig. 2, in an experimental model of hereditary cardiomyopathy, it has been demonstrated that  $\omega$ 3-PUFAs are able to counteract plasma membrane



**Fig. 2** Morphological analysis of hamster hearts. Light microscopy micrographs of paraffin-embedded ventricular sections (4  $\mu$ m) stained with haematoxylin and eosin. Left ventricular sections displaying: **a** normal morphology in control healthy hamster; **b** large areas of myofibril loss in the myocardium of cardiomyopathic hamster fed with standard diet; **c** myofibril loss areas almost completely absent in the myocardium of cardiomyopathic hamster fed with a diet supplemented with  $\omega$ 3-PUFAs. Scale bars = 50  $\mu$ m



degradation preserving physiological signals from the membrane surface to the nucleus and reactivating regular gene expression in otherwise damaged cardiomyocytes [15].

Another possible mechanism through which nutrients can directly modulate myocardial genes involves the activation of the transcription factor peroxisome proliferator-activated receptor- $\alpha$  (PPAR- $\alpha$ ), but to date no conclusive data exist supporting this hypothesis. However, it can be speculated that nutrients could modulate cardiovascular function through dual signaling mechanisms: directly through binding or modulating transcription factors (e.g. PPAR alpha) or indirectly modifying cell membrane composition and triggering different intracellular signalling patterns [45].

In addition to PUFAs, several other nutrients can potentially be involved in CVD aetiology. It has been demonstrated for example that retinoic acid prevents medial thickening of intramyocardial and intrarenal arteries and perivascular and ventricular fibrosis in the heart [34]. Heart development is known to be sensitive to retinoid concentrations; a specific pattern of malformations is observed in both vitamin A-deficiency and retinoid-toxicity states. Dickman and Smith [11] suggested that retinoids may affect both morphogenesis and myofibril formation in the developing heart. Lycopene is one of the major carotenoids contained in a vegetable-rich diet. Recently the acyclic form of  $\beta$  carotene has been investigated in epidemiologic studies in which high circulating lycopene concentrations were associated with reductions in cardiovascular disease. In particular, lycopene plays a fundamental role in the early stages of atherosclerosis [49] and emerging evidences suggest its possible role in the primary prevention of CVD. Furthermore, the phytoantioxidant resveratrol (RV), a plant-derived polyphenol with phytoestrogenic properties, protects the cardiovascular system by numerous mechanisms including defence against ischemic-reperfusion injury, promotion of vasorelaxation, protection and maintenance of intact endothelium, anti-atherosclerotic properties, inhibition of low-density lipoprotein oxidation, suppression of platelet aggregation and estrogen-like actions [19]. A molecular study examining different pathways that may contribute to the beneficial effects of resveratrol demonstrated its possible inhibition of angiotensin II-induced VSMC hypertrophy, by interfering with the PI3K/Akt, p70<sup>S6K</sup> and the ERK 1/2 signaling pathways [18]. Moreover, the antiatherogenic (i.e. antiinflammatory) activity of RV on human endothelial cells interferes with nuclear factor- $\kappa$ B (NF- $\kappa$ B)-dependent transcription only when cells are stimulated at least overnight with RV alone or with TNF $\alpha$ , while a higher dose treatment does not influence such activity [48]. Finally, the dietary intake of methionine, the

key amino acid in homocysteine metabolism, is suggested to be a risk factor for CVD. In a recent epidemiologic study, Virtanen et al. [60] concluded that long-term, moderately high dietary methionine intake may increase the risk of acute coronary events in middle-aged Finnish men.

Interestingly, in a very recent paper Ordovas and Mooser [46] focused their attention on the role of microbiota as a further determinant of the CVD risk, since it has been demonstrated that oral and intestinal microorganisms interact with the host genome and may play an important role in the development of diseases such as cancer, inflammatory, allergic and other age-related degenerative pathologies [25, 35, 59]. This concept places metagenomics—a new field of research that integrates molecular biology and genetics to identify and characterize the genetic material from environmental samples—as a relevant area of future research opening new perspectives to the knowledge of genome-environment interactions and related new approaches to human healthcare.

In recent years, significant advances have been made in the understanding of the complex interactions between lifestyle and genotype and their subsequent effects on health and disease. The increasing awareness of gene-nutrient interactions and the potential of an individual's genetic profile to alter nutrient requirements and responsiveness [53], as well as to modify their risk of developing diseases, will be the key to understanding the pathology and the progression of polygenic of metabolic and non-metabolic disorders [15]. The study of such interactions may provide therapeutic alternatives tailored to the individual and based on genetic background.

This new therapeutic frontier expands the current concept of personalized nutrition envisaged by several nutritionists in order to counteract “metabolic diseases”; thus in the future the most appropriate nutritional regimen should be tailored for each person at birth to maintain health and prevent disease, according to each individual genotype.

## References

1. Abeywardena MY, Head RJ (2001) Longchain n-3 polyunsaturated fatty acids and blood vessel function. *Cardiovasc Res* 52:361–371
2. Aggett PJ (1985) Physiology and metabolism of essential trace elements: an outline. *Clinics Endocrinol Metab* 14:513–543
3. Albert CM, Campos H, Stampfer MJ, Ridker PM, Manson JE, Willett WC, Ma J (2002) Blood levels of long-chain n-3 fatty acids and the risk of sudden death. *New Engl J Med* 346:1113–1118
4. Asano M, Nakajima T, Hazama H, Iwasawa K, Tomaru T, Omata M, Soma M, Asakura Y, Mizutani M, Suzuki S, Yamashita K, Okuda Y (1998) Influence of cellular incorporation of n-3 eicosapentaenoic acid on intracellular Ca<sup>2+</sup> concentration and

- membrane potential in vascular smooth muscle cells. *Atherosclerosis* 138:117–127
5. Bang HO, Dyerberg J, Hjoerne N (1976) The composition of food consumed by Greenland Eskimos. *Acta Med Scand* 200:69–73
  6. Bjerregard P, Dyerberg J (1988) Fish oil and ischaemic heart disease in Greenland. *Lancet* 2:514
  7. Breslow JL (2000) Genetics of lipoprotein abnormalities associated with coronary artery disease susceptibility. *Annu Rev Genet* 34:233–254
  8. Burr ML, Fehily AM, Gilbert JF, Rogers S, Holliday RM, Sweetnam PM, Elwood PC, Deadman NM (1989) Effects of changes in fat, fish, and fibre intakes on death and myocardial reinfarction: diet and reinfarction trial (DART). *Lancet* 2:757–761
  9. Christensen JH, Skou HA, Madsen T, Topping I, Schmidt EB (2001) Heart rate variability and n-3 polyunsaturated fatty acids in patients with diabetes mellitus. *J Internal Med* 249:545–552
  10. Collie-Duguid ES, Wahle KW (1996) Inhibitory effect of fish oil N-3 polyunsaturated fatty acids on the expression of endothelial cell adhesion molecules. *Biochem Biophys Res Commun* 220:969–974
  11. Dickman ED, Smith SM (1996) Selective regulation of cardiomyocyte gene expression and cardiac morphogenesis by retinoic acid. *Dev Dynam* 206:39–48
  12. Dusting GJ (1995) Nitric oxide in cardiovascular disorders. *J Vasc Res* 32:143–161
  13. Engler MB, Engler MM (2000) Docosahexaenoic acid-induced vasorelaxation in hypertensive rats: mechanisms of action. *Biol Res Nurs* 2:85–95
  14. Feskens EJ, Bowles CH, Kromhout D (1993) Association between fish intake and coronary heart disease mortality. Differences in normoglycemic and glucose intolerant elderly subjects. *Diabetes Care* 16:1029–1034
  15. Fiaccavento R, Carotenuto F, Minieri M, Masuelli L, Vecchini A, Bei R, Modesti A, Binaglia L, Fusco A, Bertoli A, Forte G, Carosella L, Di Nardo P (2006)  $\alpha$ -Linolenic acid-enriched diet prevents myocardial damage and expands longevity in cardiomyopathic hamsters. *Am J Pathol* 169:1913–1924
  16. GISSI-Prevenzione trial (2001) Dietary supplementation with n-3 polyunsaturated fatty acids and vitamin E after myocardial infarction: results of the GISSI-Prevenzione trial. Gruppo Italiano per lo Studio della Sopravvivenza nell'Infarto miocardico. *Lancet* 357:642
  17. Goode GK, Garcia S, Heagerty AM (1997) Dietary supplementation with marine fish oil improves in vitro small artery endothelial function in hypercholesterolemic patients: a double-blind placebo-controlled study. *Circulation* 96:2802–2807
  18. Haider UG, Sorescu D, Griendling KK, Vollmar AM, Dirsch VM (2002) Resveratrol suppresses angiotensin II-induced Akt/protein kinase B and p70 S6 kinase phosphorylation and subsequent hypertrophy in rat aortic smooth muscle cells. *Mol Pharmacol* 62:772–777
  19. Hao HD, He LR (2004) Mechanisms of cardiovascular protection by resveratrol. *J Med Food* 7:290–298
  20. Harris WS (1996) n-3 fatty acids and lipoproteins: comparison of results from human and animal studies. *Lipids* 31:243–252
  21. Hennig B, Reiterer G, Majkova Z, Oesterling E, Meerarani P, Toborek M (2005) Modification of environmental toxicity by nutrients: implications in atherosclerosis. *Cardiovasc Toxicol* 5:153–160
  22. Hirafuji M, Machida T, Tsunoda M, Miyamoto A, Minami M (2002) Docosahexaenoic acid potentiates interleukin-1 $\beta$  induction of nitric oxide synthase through mechanism involving p44/42 MAPK activation in rat vascular smooth muscle cells. *Br J Pharmacol* 136:613–619
  23. Hoffman A (1999) Know how vitamins and minerals. *Nurs Times* 95:66–67
  24. Hung T, Sievenpiper JL, Marchie A, Kendall CW, Jenkins DJ (2003) Fat versus carbohydrate in insulin resistance, obesity, diabetes and cardiovascular disease. *Curr Opin Clin Nutr Metab Care* 6:165–176
  25. Kalliomaki M, Isolauri E (2003) Role of intestinal flora in the development of allergy. *Curr Opin Allergy Clin Immunol* 3:15–20
  26. Kang JX, Leaf A (1994) Effects of long-chain polyunsaturated fatty acids on the contraction of neonatal rat cardiac myocytes. *Proc Natl Acad Sci USA* 91:9886–9890
  27. Keusch GT (2003) The history of nutrition: malnutrition, infection and immunity. *J Nutr* 133:336S–340S
  28. King DE (2005) Dietary fiber, inflammation, and cardiovascular disease. *Mol Nutr Food Res* 49:594–600
  29. Kromann N, Green A (1980) Epidemiological studies in the Upernavik district, Greenland. Incidence of some chronic diseases 1950–1974. *Acta Med Scand* 208:401–406
  30. Lawson DL, Mehta JL, Saldeen K, Mehta P, Saldeen TG (1991) Omega-3 polyunsaturated fatty acids augment endothelium-dependent vasorelaxation by enhanced release of EDRF and vasodilator prostaglandins. *Eicosanoids* 4:217–223
  31. Leaf A, Xiao YF (2001) The modulation of ionic currents in excitable tissues by n-3 polyunsaturated fatty acids. *J Membr Biol* 184:263–271
  32. LeMone P (1999) Vitamins and minerals. *J Obstetric Gynecol Neonatal Nurs* 28:520–533
  33. Livesey G (1995) Metabolizable energy of macronutrients. *Am J Clin Nutr* 62:1135S–1142S
  34. Lu L, Yao T, Zhu YZ, Huang GY, Cao YX, Zhu YC (2003) Chronic all-trans retinoic acid treatment prevents medial thickening of intramyocardial and intrarenal arteries in spontaneously hypertensive rats. *Am J Physiol Heart Circ Physiol* 285:H1370–H1377
  35. Mai V, Morris JG Jr (2004) Colonic bacterial flora: changing understandings in the molecular age. *J Nutr* 134:459–464
  36. Manz F (2001) History of nutrition and acid–base physiology. *Eur J Nutr* 40:189–199
  37. Masson LF, McNeill G (2005) The effect of genetic variation on the lipid response to dietary change: recent findings. *Curr Opin Lipidol* 16:61–67
  38. McLennan PL (1993) Relative effects of dietary saturated, monounsaturated, and polyunsaturated fatty acids on cardiac arrhythmias in rats. *Am J Clin Nutr* 57:207–212
  39. Mori TA, Bao DQ, Burke V, Puddey IB, Beilin LJ (1999) Docosahexaenoic acid but not eicosapentaenoic acid lowers ambulatory blood pressure and heart rate in humans. *Hypertension* 34:253–260
  40. Nair SS, Leitch JW, Falconer J, Garg ML (1997) Prevention of cardiac arrhythmia by dietary (n-3) polyunsaturated fatty acids and their mechanism of action. *J Nutr* 127:383–393
  41. Newman WP, Middaugh JP, Propst MT, Rogers DR (1993) Atherosclerosis in Alaska natives and non-natives. *Lancet* 341:1056–1057
  42. Ordovas JM (2002a) Gene–diet interaction and plasma lipid responses to dietary intervention. *Biochem Soc Trans* 30:68–73
  43. Ordovas JM (2002b) HDL genetics: candidate genes, genome wide scans and gene–environment interactions. *Cardiovasc Drugs Ther* 16:273–281
  44. Ordovas JM (2006a) Genetic interactions with diet influence the risk of cardiovascular disease. *Am J Clin Nutr* 83:443S–446S
  45. Ordovas JM (2006b) Nutrigenetics, plasma lipids, and cardiovascular risk. *J Am Diet Assoc* 106:1074–1081
  46. Ordovas JM, Mooser V (2006) Metagenomics: the role of the microbiome in cardiovascular diseases. *Curr Opin Lipidol* 17:157–161

47. Pakala R, Pakala R, Benedict CR (1999) Thromboxane A2 fails to induce proliferation of smooth muscle cells enriched with eicosapentaenoic acid and docosahexaenoic acid. *Prostaglandins Leukotrienes Essent Fatty Acids* 60:275–281
48. Pellegatta F, Bertelli AA, Staels B, Duhem C, Fulgenti A, Ferrero ME (2003) Different short- and long-term effects of resveratrol on nuclear factor-kappaB phosphorylation and nuclear appearance in human endothelial cells. *Am J Clin Nutr* 77:1220–1228
49. Rissanen TH, Voutilainen S, Nyyssonen K, Salonen R, Kaplan GA, Salonen JT (2003) Serum lycopene concentrations and carotid atherosclerosis: the Kuopio ischaemic heart disease risk factor study. *Am J Clin Nutr* 77:133–138
50. Roche HM (1999) Unsaturated fatty acids. *Proc Nutr Soc* 58:397–401
51. Sanders TA (2003) High- versus low-fat diets in human diseases. *Curr Opin Clin Nutr Metabol Care* 6:151–155
52. Schaefer EJ, Lamon-Fava S, Ausman LM, Ordovas JM, Cleveland BA et al (1997) Individual variability in lipoprotein cholesterol response to national cholesterol education program step 2 diets. *Am J Clin Nutr* 65:823–830
53. Simopoulos AP (1999) Genetic variation and nutrition. *Nutr Rev* 57:S10–S19
54. Siscovick DS, Raghunathan TE, King I, Weinmann S, Wicklund KG, Albright J, Bovbjerg V, Arbogast P, Smith H, Kushi LH et al (1995) Dietary intake and cell membrane levels of long-chain n-3 polyunsaturated fatty acids and the risk of primary cardiac arrest. *J Am Med Assoc* 274:1363–1367
55. Tagawa H, Shimokawa H, Tagawa T, Kuroiwa-Matsumoto M, Hirooka Y, Takeshita A (1999) Long-term treatment with eicosapentaenoic acid augments both nitric oxide-mediated and non-nitric oxide-mediated endothelium-dependent forearm vasodilatation in patients with coronary artery disease. *J Cardiovasc Pharmacol* 33:633–640
56. Terano T, Shiina T, Tamura Y (1996) Eicosapentaenoic acid suppressed the proliferation of vascular smooth muscle cells through modulation of various steps of growth signals. *Lipids* 31:301–304
57. Thies F, Garry JM, Yaqoob P, Rerkasem K, Williams J, Shearman CP, Gallagher PJ, Calder PC, Grimble RF (2003) Association of n-3 polyunsaturated fatty acids with stability of atherosclerotic plaques: a randomised controlled trial. *Lancet* 361:477–485
58. Tomobe YI, Morizawa K, Tsuchida M, Hibino H, Nakano Y, Tanaka Y (2000) Dietary docosahexaenoic acid suppresses inflammation and immunoresponses in contact hypersensitivity reaction in mice. *Lipids* 35:61–69
59. Verdu EF, Collins SM (2004) Microbial-gut interactions in health and disease. Irritable bowel syndrome. *Best Practice Res Clin Gastroenterol* 18:315–321
60. Virtanen JK, Voutilainen S, Rissanen TH, Happonen P, Mursu J, Laukkanen JA, Poulsen H, Lakka TA, Salonen JT (2006) High dietary methionine intake increases the risk of acute coronary events in middle-aged men. *Nutr Metabol Cardiovasc Dis* 16:113–120
61. Vita JA (2005) Polyphenols and cardiovascular disease: effects on endothelial and platelet function. *Am J Clin Nutr* 81:292S–297S
62. Xiao YF, Gomez AM, Morgan JP, Lederer WJ, Leaf A (1997) Suppression of voltage-gated L-type Ca<sup>2+</sup> currents by polyunsaturated fatty acids in adult and neonatal rat ventricular myocytes. *Proc Natl Acad Sci USA* 94:4182–4187
63. Xiao YF, Wright SN, Wang GK, Morgan JP, Leaf A (1998) Fatty acids suppress voltage-gated Na<sup>+</sup> currents in HEK293t cells transfected with the alpha-subunit of the human cardiac Na<sup>+</sup> channel. *Proc Natl Acad Sci USA* 95:2680–2685
64. Willett WC (1994) Diet and health: what should we eat? *Science* 264:532–537
65. Zhang J, Sasaki S, Amano K, Kesteloot H (1999) Fish consumption and mortality from all causes, ischemic heart disease, and stroke: an ecological study. *Prev Med* 28:520–529