# Diet and effects of diet management on symptoms and quality of life in patients with irritable bowel syndrome

A thesis submitted for the degree

Master of Clinical Nutrition



Hege Østgaard

Institute of Medicine, Faculty of Medicine and Dentistry, University of Bergen 2011

# ACKNOWLEDGEMENT

# Acknowledgements

This study was supported by a grant from Helse-Fonna. I would like to express my gratitude to those who have contributed to this study and thesis, and specially thank:

My main supervisor Professor Magdy El-Salhy, for giving me the opportunity to be a part of this study, for always finding time to help, for great support and for believing in me throughout the completion of this thesis.

My co-supervisor Professor Trygve Hausken, for valuable help and feedback on this thesis.

Professor Hans Olav Fadnes, head of the Department of Medicine, Stord Helse-Fonna hospital, for his support in this study.

Professor Helle Margrethe Meltzer, Margaretha Haugen and Jessica O'Neil at Norwegian Institute of Public Health, for the permission to use the FFQ questionnaire and for helping to process the data.

Eli Lillebø at Stord Hospital, for helping me recruit participants for the study.

I thank all my volunteers, patients and controls for taking the time to answer the forms and questionnaires.

To my classmates in clinical nutrition at the University of Bergen and others, for great friendships and companion during the writing of this thesis and our years together at UiB.

A special and warm thanks to my family and Kalle, for your patience, and for always supporting and believing in me.

Bergen, May 2011 Hege

# Table of content

Acknowledg	ments 2
Table of con	tent3
Abstract	5
List of abbre	viations6
List of tables	57
List of figure	s 8
1. INTRODU	CTION
1.1. IBS	
1.1.1	Definition9
1.1.2	The prevalence of IBS
1.1.3	Impact on quality of life12
1.1.4	Socioeconomic aspects of IBS
1.2 Nu	trition13
1.2.1	General nutrition in IBS
1.2.2	Meal size
1.2.3	Food allergy and intolerance14
1.2.4	FODMAP
Lacto	<i>se</i> 15
Fruct	ose, fructans and galactans16
Polyc	<i>bls</i>
1.2.5	Fiber
1.2.6	Probiotics
1.2.7	Gluten and wheat
1.3 The	aim of the study
2. METI	HODS 20
2.1 Pat	ients and healthy subjects
2.2 Stu	dy design
2.3 Gui	dance on diet management
2.4 Que	estionnaires used
2.4.1	MoBa Food Frequency Questionnaire (Moba FFQ)
2.4.2	Short-Form Nepean Dyspepsia Index (SF-NDI)

# TABLE OF CONTENT

2	.4.3	.3 Irritable Bowel Syndrome Quality Of Life (IBS-QOL)	23
2	2.4.4	.4 Birmingham IBS symptom questionnaire	23
2.5		Statistical analysis	24
3.	R	RESULTS	25
3.1		Patients and healthy subjects	25
3.2		Effect on diet and diet management	25
3.2.	.1	MoBa Food Frequency Questionnaire	25
3.3		Effect on quality of life	
3	.3.1	1 Short-Form Nepean Dyspepsia Index (SF-NDI)	
3	.3.2	.2 Irritable Bowel Syndrome Quality Of Life (IBS-QOL)	
3.4		Effect on symptoms	
3	.4.1	.1 Birmingham IBS Symptom Questionnaire	
4.	D	DISCUSSION	33
4.1		Discussion of the results	
4	.1.1	.1 Effect on diet and diet management	
	Do	Dairy products	
	W	Wheat and wheat products	
	Fr	Fruits and vegetables	
4	.1.2	.2 Effect on quality of life	
4	.1.3	.3 Effect on symptoms	
4.2		Limitations of the study	
4	.2.1	2.1 Study design and protocol	
4	.2.2	2.2 Food Frequency Questionnaire	
5	С	CONCLUSION	40
6.	FL	FUTURE ASPECTS	40
7.	R	REFERENCES	41
8.	A	APPENDICES	46

# ABSTRACT

# Abstract

**Background:** Irritable bowel syndrome (IBS) is a gastrointestinal disorder manifested by abdominal discomfort or pain, bloating and abdominal distension, and changes in the defecation pattern between diarrhoea and constipation. A significant proportion of IBS patients attribute their symptoms to food items and food intolerance. More information is needed on the effect of diet management in the treatment of IBS and this thesis is a contribution with effort to advance our knowledge about this aspect of the disorder.

**Aim**: To investigate the diet and quality of life in IBS patients in comparison with the background population. Furthermore, to study the effects of guidance on diet management on changes in food intake, quality of life and symptoms.

**Design and methods**: The study group included 35 healthy controls, 36 unguided IBS patients and 43 IBS patients who received guidance in diet management two years earlier. The controls and patients were asked to complete a Food Frequency Questionnaire (FFQ), a Short -Form Nepean Dyspepsia Index (SF-NDI) questionnaire, an Irritable Bowel Syndrome-Quality Of Life questionnaire (IBS-QOL) and a Birmingham IBS symptom score questionnaire.

**Results**: With or without dietary guidance, there were no statistical differences in the intake of calories, carbohydrates, proteins and fat between the IBS patients and the controls. IBS patients made a conscious choice to avoid some foods belonging to the FODMAP group (*fermentable oligosaccharides, disaccharides, monosaccharides and polyols*). However, they consumed other food items which are rich in FODMAPs and avoided food sources which are important for their health. Two years after receiving guidance on diet management, IBS patient had a different diet profile. They consumed less FODMAP-rich foods, consumed more foods with probiotic supplements and less frequently avoided food sources that were important for their health as compared with unguided IBS patients. In addition, quality of life was improved and IBS symptoms was reduced.

**Conclusion**: Although at the first sight the diet of IBS patients does not seem to differ from that of the background population, detailed examination shows avoidance of certain food items. Guidance on the management of diet improves their choice of a healthier diet, improves quality of life and reduces symptoms.

# LIST OF ABBREVIATIONS

# List of abbreviations

FFQ:	Food Frequency Questionnaire
FODMAP:	Fermentable Oligo-, Di- and Monosaccharides and Polyols
FOS:	Fructo- Oligosaccarides
HRQoL:	Health Related Quality of Life
IBS:	Irritable Bowel Syndrome
IBS-C:	Constipation predominated Irritable Bowel Syndrome
IBS-D:	Diarrhea predominated irritable Bowel Syndrome
IBS-M:	Altering constipation and diarrhea predominated Irritable Bowel
	Syndrome
IBS-QOL:	Irritable Bowel Syndrome Quality of Life
SEM:	Standard Error of Mean
SF-NDI:	Short-Form Nepean Dyspepsia Index
SPP:	Species
UiB:	University of Bergen

# LIST OF TABLES

# List of tables

<b>Table 1:</b> General food advice given to IBS patients at Stord Hospital
<b>Table 2:</b> Daily intake of macro nutrients and alcohol in controls, unguided IBS patients and guided IBS patients. Expressed as mean ± S.E.M
<b>Table 3:</b> Daily intake of dairy products compared between controls, unguided and guidedIBS patients. Expressed as mean $\pm$ S.E.M.27
<b>Table 4:</b> Comparison of daily intake of some vegetables, fruits and berries among controls,unguided and guided IBS patients. Expressed as mean $\pm$ S.E.M.28
<b>Table 5:</b> Comparison of daily intake of vitamins and minerals based on reported food consumption, among controls, unguided and guided IBS patients. Expressed as mean ± S.E.M
<b>Table 6:</b> Comparison of daily intake of wheat and wheat products among controls, unguidedand guided IBS patients. Expressed as mean $\pm$ S.E.M.30
<b>Table 7:</b> The scores of the 8 domains of the IBS quality of life questionnaire, comparing unguided and guided IBS patients. Shown as mean $\pm$ S.E.M.31
<b>Tabell 8:</b> The scores of the 3 dimensions of the Birmingham IBS Symptom questionnaire inunguided and guided IBS patients. Expressed as mean $\pm$ S.E.M.32

# LIST OF FIGURES

# List of figures

Figure 1: Meal pattern per week among controls, unguided IBS patients and guided IBS patients. Expressed as mean.	. 26
<b>Figure 2:</b> The decrease in life quality assessed by SB-NDI, comparing controls, unguided guided IBS patients.	and

**Figure 3:** The score of the dimensions in the Birmingham IBS Symptom questionnaire; total score (A), pain (B), diarrhea (C) and constipation (D), in unguided and guided IBS patients. 32

# **1. INTRODUCTION**

# 1.1. IBS

# 1.1.1 Definition

Irritable bowel syndrome (IBS) is a chronic gastrointestinal disorder in the absence of any structural, physiological or biochemical abnormalities in the gastrointestinal tract (1). The condition is classified as a functional disorder where the diagnosis is based on the symptom presented; abdominal discomfort or pain, bloating and abdominal distension, and changes in the defecation pattern between diarrhoea and constipation. The degree of symptoms varies in different patients from tolerable to severe, where the experience of pain can vary from a nagging, colicky, sharp or dull feeling of pain (1). Also the time pattern and discomfort can vary immensely from patient to patient. Some complain of daily symptoms, while others will report intermittent pain at intervals of weeks/ months. Over the years many different definitions have been used to define IBS (e.g. Manning criteria, Rome I, II and III criteria). The Manning criteria were originally defined to differentiate between organic disease and IBS in patients attending a gastroenterology outpatients clinic on the basis of symptom description (1). The five symptoms are listed in box 1. A weakness with this definition is the proportion of false-positive IBS diagnoses that occur; which results in under-diagnosing and undertreatment of other diseases that are overlooked when such false-positives occur. The definition also fails to differentiate between the subgroups of IBS (1).

# Box 1: Manning criteria (1):

- 1. Visible abdominal distension
- 2. Relief of pain with bowel movement
- 3. More frequent bowel movements with the onset of pain
- 4. Loose stools at onset of pain
- 5. Passage of mucus per rectum

The Rome criteria were defined in order to enable more accurate diagnoses of IBS, especially in research use, and the definition of subgroups (1). Box 2 lists the second version of these

criteria, a set of guidelines that outlines symptoms and applies parameters such as frequency and duration of symptoms (2).

# Box 2: The Rome II criteria:

At least 12 weeks, which not need to be consecutive, in the preceding 12 months of abdominal discomfort or pain that has two out of three of the following features (2):

- 1. Relief by defecation
- 2. Onset associated with a change in frequency of stool
- 3. Onset associated with the change in form (appearance) of stool

Symptoms that cumulatively support the diagnosis are:

- abnormal stool frequency (greater than 3 bowel movements per day or less than 3 bowel movements per week;
- abnormal stool form (lumpy/hard or loose/watery stool);
- abnormal stool passage (straining, urgency or feeling of incomplete evacuation);
- passage of mucus;
- bloating or feeling of abdominal distention.

Currently the third version of the Rome criteria, based on previous definitions and the Manning criteria, is being used. These criteria (listed in box 3) are the basis of a positive diagnosis of IBS and have to be present in the absence of any alarm symptoms which include fever, anemia, bleeding from the gut, significant weight loss, family history of cancer, inflammatory bowel or celiac disease, recent consistent change in bowel habit, persistent and daily diarrhea or constipation > 45 years of age or physical findings (e.g. abdominal mass, malnutrition). The Rome III criteria are thought to be the most precise criteria for the symptom-based diagnosis because of their utilization to identify and enroll patients into clinical IBS trials. They are therefore seen as the best criteria to identifying IBS patients (3). Additionally, it is important to undertake an evaluation in order to exclude possible organic causal factors. Clinical examinations, blood samples, gastroscopy, coloscopy, x-ray of the small intestine and abdominal ultrasound are used to eliminate other causes and an IBS diagnosis is only given after excluding structural or biochemical abnormalities.

# Box 3: The Rome III criteria:

Recurrent abdominal pain or discomfort, associated with two or more of the following, at least 3 days/month in the last 3 months (2):

- 1. Improvement with defecation
- 2. Onset associated with a change in frequency of stool
- 3. Onset associated with the change in form (appearance) of stool

The criteria must be fulfilled for the last 3 months with symptom onset at least 6 months prior to diagnosis.

Symptoms that cumulatively support the diagnosis are:

- abnormal stool frequency (greater than 3 bowel movements per day or less than 3 bowel movements per week;
- abnormal stool form (lumpy/hard or loose/watery stool);
- abnormal stool passage (straining, urgency or feeling of incomplete evacuation);
- passage of mucus;
- bloating or feeling of abdominal distention.

The supportive symptoms mentioned above can also be used to sub classify IBS patients into three subtypes: Diarrhea -predominant, constipation-predominant and alternating constipation/ diarrhea-predominant. Diarrhea-predominant IBS (IBS-D) is less frequent than the constipation form and is also more difficult to manage, as it can have a severe effect on ones social life. Diarrhea is defined as an altered stool consistency (looser) and an elevated stool frequency compared with healthy subjects. Constipation-predominant IBS (IBS-C) is involving infrequent defecation (less than three times per week), hard or lumpy stools, and/or straining during a bowel movement (4). Alternating bowel habits also occur and these patients experience both diarrhea and constipation alternately (IBS-M).

# 1.1.2 The prevalence of IBS

The estimated prevalence of IBS varies from 12% to 30 %, a large variation that may be explained by the use of different definitions in different studies (3). A cross-sectional population-based survey conducted in Oppland and Hedmark Counties in Norway using

recent diagnostic criteria estimated the prevalence among the Norwegian population to be 8,1% (5). There is a female predominance, with as much as twice as many women than men being diagnosed in most parts of the world. This higher prevalence in females is found regardless of the criteria used for diagnosis (3). IBS symptoms are prevalent in all age groups and the onset is not excluded to early adulthood. But younger patients are more likely to be affected than elderly and the prevalence of IBS diminishes in patients older than 60 years of age (6). This observation remains unexplained, but it is likely that several interacting factors play an effective role.

Research estimates that as many as 25-45 % of persons who experience symptoms similar to IBS-symptoms avoid seeking medical treatment (7, 8), suggesting that the estimated prevalence should be higher than studies report.

# 1.1.3 Impact on quality of life

IBS symptoms may vary from tolerable to severe, and can severely affect the daily activities of many patients. Patients with IBS have been found to have a considerably reduction in quality of life as manifested by poorer sleep and problems with employment, relationships, sexual functioning, leisure, travel and diet (9, 10). IBS reduces quality of life to the same degree of impairment as major chronic diseases such as congestive heart failure, hepatic cirrhosis, renal insufficiency and diabetes (9, 11, 12).

## 1.1.4 Socioeconomic aspects of IBS

Although few persons with IBS actually seek medical care (7, 8), IBS is still the most common gut disorder in primary healthcare, gastrointestinal clinics and in the general population (13, 14). As a result, patients with IBS constitute one of the largest diagnostic groups in the gastroenterological setting. The diagnosis remains an elimination diagnosis and given its prevalence and epidemiology, it is not surprising that IBS has the potential to impose a substantial financial burden on the society (15). The disorder has been shown to be associated with significant direct (use of health resources) and indirect (loss of workdays and loss of productivity during work) costs, where the latter accounts for most of the financial burden associated with IBS (16). Lacking a definite biological marker results in prescription of numerous medical examinations where one of the main goals is to exclude any organic disorders. Annual direct costs including number of medical consultations and diagnostic tests (excluding prescription and over-the-counter drug costs) in the treatment of IBS is estimated

to be between \$1.7 billion and \$10 billion in the United States (15). IBS is also implicating in significant indirect costs to society in that it mainly strikes people of working age, a group that represent the economic output power of society. On average, IBS patients miss 13.4 days of work and school per year (4, 8). A study conducted on IBS patients in the United Kingdom and United States concluded that this patient group has a higher probability of losing a job, quitting work or turning down a promotion, and that patients work fewer hours as a result of their condition (17). The annual indirect costs in the United States are estimated at up to \$20 billion (18).

# 1.2 Nutrition

#### **1.2.1 General nutrition in IBS**

Although little is known about the pathological link between diet and IBS, it is well known that the patients' diet is greatly affected. Patients associate their IBS symptoms with the ingestion of food, combinations of foods, or a meal itself. Postprandial worsening of symptoms and adverse food reaction is common; bloating, flatulence and abdominal pain are especially of major importance (19). A study conducted on IBS patients in Sweden showed that 64% of the patients experienced a postprandial worsening of symptoms; 28% of these within 15 minutes after eating and 93% within 3 hours (20). Accordingly, most patients with IBS believe diet plays a significant role in their symptoms and 51-63% have reported that they are interested in knowing what foods to avoid (20, 21). Many IBS patients report problems with specific food items, most commonly implicating milk and milk products, wheat products, caffeine, certain meat, cabbage, onion, peas/beans, hot spices and fried food as the offending foods (20, 22). The proposed mechanisms behind this food related problems includes abnormal gas handling in the gastrointestinal tract, abnormal colonic fermentation, exaggerated motor responses after meals, psychological factors, and intolerance to specific foods (23). Such postprandial symptoms experienced by IBS patients may results in a changed and sometimes limited diet, though the data are conflicting. A Norwegian study on food intolerance and IBS showed that 62% of the subjects had limited or excluded food items from their daily intake and 12% of these had made such drastic changes to their diet that health damage could be possible in the long run (24). Other dietary surveys among IBS

patients in the community have however failed to detect such differences in dietary composition between IBS patients and community controls (25, 26). Nevertheless, diet seems to play an important role in the pathophysiology and management of IBS patients, though the exact mechanism is not clearly outlined (see the following sections).

## 1.2.2 Meal size

Large portion sizes have been shown to affect symptom response in IBS patients. Several studies on IBS have shown an exaggerated increase in rectal sensitivity to distension after a meal (27).

## 1.2.3 Food allergy and intolerance

IBS patients identify trigger foods that they feel induce symptoms (such as dairy, fructose, wheat products, and caffeine) and describe worsening of their symptoms shortly after food ingestion. In a survey including more than 1200 individuals with IBS the participants were asked what lifestyle changes they had made or considered for treatment of IBS. Their answers included small meals (69%), avoiding fatty foods (64%), increased fiber intake (58%), and the avoidance of milk products (54%), carbohydrates (43%), caffein (41%), alcohol (27%) and high-protein foods such as meat (21%) (28). Studies have proposed a number of dietary factors to produce IBS-like symptoms, such as sugar malabsorption (29), fiber intake (30) and lipids (27), but unfortunately there are no consistent findings. Organic causes to these reported adverse reactions to food may be food poisoning, food allergy, or food intolerance. The latter two will be discussed further.

An allergic response is based on the development of immunoglobulin E (IgE)-type antibodies against a food constituent, for example as seen in fish and peanut allergies. There is little evidence that the global food-related symptoms in IBS are caused by food allergy (31), but studies suggest that immune-mediated reactions to food (food allergy or hypersensitivity) are probably responsible for IBS symptoms in a small proportion of this group of patients (21, 32).

Food intolerance is a non-immune-mediated adverse reaction to food and may be caused by factors within food, such as pharmacologic agents (histamine, sulfites and caffeine), enzyme deficiency (lactase deficiency), metabolic disorders (galactosemia, alcohol intolerance), or

idiosyncratic responses (32). Studies have shown, that there are important potentiating interactions between food intake, motility and visceral sensation among IBS patients. These interactions may directly lead to symptoms. One study describes a nutrient-dependent exaggeration of both the sensory component of the gastrocolonic response (27) and of rectal sensitivity to balloon distension (33).

#### **1.2.4 FODMAP**

Poorly absorbed, highly fermentable short-chain carbohydrates and sugar alcohols have the potential, through their osmotic effects and rapid fermentability by bacteria in the distal small bowel and colon, to potentiate IBS symptoms and cause metabolic reactions like bloating and diarrhea (34). These are collectively called FODMAPs (fermentable oligosaccharides, disaccharides, monosacharides and polyols), are widespread in the diet, and comprise monosaccharides (e.g. excess fructose), disaccharides (e.g. lactose), oligosaccharides (e.g. fructans and galactans) and polyols. A complete list of food items rich in FODMAPs and alternative foods, can be found in Appendix A. FODMAPs are hypothesized to be a trigger behind gastrointestinal symptoms in people with visceral hypersensitivity or abnormal motility responses. They operate largely by inducing luminal distention through a combination of osmotic effects and gas production due to rapid fermentation by bacteria in the small and proximal large intestine (35, 36). Such malabsorption can occur for a number of reasons, including the deficiency of luminal enzymes hydrolyzing the glycosidic bonds in carboydrates (oligosaccharides; fructans and galactans), the absence or low activity of brush border enzymes (e.g. lactase) or presence of low-capacity epithelial transporters (fructose, GLUT2, GLUT5) (37). Restricting the intake of these carbohydrates globally (as opposed to individually) has in recent studies shown symptom reduction in functional disorders such as IBS (36, 38). It is noteworthy that these malabsorptions are individual and the FODMAP list in Appendix A is a complete listing of all foods that may cause symptoms, not a list of food items one has to exclude as an IBS patient. It is therefore recommended that food items be tested one by one, preferably together with a dietitian, to prevent unnecessary avoidance of foods items.

#### Lactose

Patients who get symptoms from lactose -containing foods (mostly milk and milk products) are probably hypersensitive to unabsorbed carbohydrate and have a reduced lactase

production in the small bowel brush border. This is a common condition worldwide and both individuals with and without IBS may report increased symptoms. Additionally, lactose intolerance has not been found to play a role in IBS patients (39). Nevertheless, limiting lactose intake may help reduce the symptoms in some patients (40).

# Fructose, fructans and galactans

Fructose is a monosaccharide found in three main forms in the diet: As free fructose (fruits, fruit juices, table sugar and honey), in the disaccharide sucrose, or as fructans (FOS; *f*ructose oligosaccharides). While free fructose is slowly absorbed along the border of the small intestine, fructans are hardly absorbed at all (41).

Fructans are naturally occurring, nonstructural storage carbohydrates in various plants, and are found in wheat, onion, spring onions, shallots, leeks, artichokes and chicory (41). An additional source of fructans is inulin (mostly as a long-chain fructan) which is increasingly being added to foods for its presumed prebiotic effect (38). Unabsorbed, fructose and fructans may act as osmotic agents, drawing fluid into the intestinal lumen and creating distention of the small intestine. This can lead to the sensation of bloating, abdominal distention, discomfort and pain (21). This symptom production seems to be related to the fermentative effect of colonic bacteria on the malabsorbed carbohydrates (42) and may trigger symptoms especially in those who have underlying viceral hypersensitivity, like IBS patients (43). Some authors also suggest that an increased fermentative capacity in IBS patients may be the cause of such a reaction (44). Studies have shown that a fructose or fructan load can provoke acute gastrointestinal symptoms in IBS, and one-third of patients with suspected IBS have been reported to be fructose intolerant (43). In another study, as many as 72 % of patients fitting the Rome II criteria of functional abdominal bloating and gas-related symptoms, displayed sugar malabsorption (44). Coingestion of glucose enhances fructose absorption significantly and thus reduces symptom production. This is because glucose stimulates fructose absorption in a dose-dependent fashion, and malabsorption will only occur when fructose is present in excess of glucose (41). With fruits such as berry fruits (strawberry, raspberry), stone fruits (peach, plum, apricots), bananas and pineapples, glucose is present in equal or greater amounts as fructose and no symptoms are produced when ingested. In contrast, foods such as honey, oranges and dates consist of more fructose than glucose, and fruits such as cherries, apples, pears, grapes, mango and watermelon have excess of both fructose and sorbitol. These fruits may therefore cause symptoms in those with gastrointestinal hypersensitivity (33).

Galactans (stacchyose and raffinose) are chains of galactose molecules with one fructose molecule on the end. These carbohydrates act in the same manner as fructans in the gastrointestinal tract and may produce the same symptoms when consumed by IBS patients (38). Galactans-rich foods are legumes (soy, beans, chickpeas, lentils), cabbage and brussel sprouts.

## **Polyols**

The most common sugar alcohols (also referred to as polyols) are sorbitol, mannitol, maltitol, lactitol and xylitol, where sorbitol constitutes the one most used and consumed. Small amounts of sorbitol are present in apples, pears, cherries, apricots and plums, and it is a common additive in sugar-free foods such as chewing gum, candy, mints, jelly, jam, drinks and chocolate (44).

The mixture fructose-sorbitol is absorbed more poorly and evokes more severe symptoms than either sugar or fructose alone, both in normal patients and in patients with IBS (41), a fact that seems to be important in the understanding of IBS. The prevalence of fructose plus sorbitol malabsorption in IBS is similar to that in healthy controls, where ingestion of 10g sorbitol (the amount present in two medium pears) caused moderate to severe abdominal discomfort in 17% of healthy subjects (45). However, IBS patients experienced significantly more symptoms than healthy subjects after combined fructose sorbitol ingestion, whereas no differences were seen after the consumption of fructose or sorbitol alone (46).

Unblinded, uncontrolled observational studie shows that 40-75% of IBS patients experience significant improvements in symptoms after following diets restricted in malapsorbed sugars such as lactose, fructose and/or sorbitol (43, 47, 48). Because of the study design one cannot exclude placebo effect in these trials, but a long-time sustained response to sugar-restricted diets in other studies argues against this as a possible placebo effect would diminish over time (49). A fructose- and sorbitol restricted diet both reduced gastrointestinal symptoms and significantly improved mood and early signs of depression in fructose malabsorbers (50). Also, a general FODMAP approach to dietary interventions has recently been used by restricting fructans in addition to fructose, thus a global restriction. The results provide strong evidence that fructose and fructans are dietary triggers for IBS-like symptoms when fructose malabsorbito is present, and suggest that this effect is caused by the restriction of poorly absorbed short-chain carbohydrates and not due to a placebo effect (35, 36, 38).

## 1.2.5 Fiber

Dietary fiber is non-starch polysaccharides derived from plant foods that are poorly digested by human enzymes (51). It occurs naturally in grains, fruits and vegetables, as well as in seeds, nuts and legumes, and can be divided into groups of water-soluble and -insoluble fiber. The reported low intake of dietary fiber among IBS patients suggests that adding dietary fiber in the diet can have a beneficial effect. Today the dietary fiber intake in Norway is 16-19 g/day (52) compared to the recommended >25 g/day (53). Increased consumption of dietary fiber has been thought to accelerate oro-anal transit and decrease intracolonic pressure, and therefore play a role in the management of IBS-symptoms, particularly in constipation (IBS-C, possible IBS-M) (54). Unfortunately, recent studies show inconsistent results (30, 55, 56) on this effect. One of the problems with the trials conducted is that their focus has to a large extent been on fiber as a whole, and few studies have made the distinction between insoluble and soluble fiber. Looking at the two forms separately, soluble fiber is seen to have a greater symptom improvement effect than insoluble fiber (21). While insoluble fiber has been shown to increase symptoms in some studies (30), a recent randomized, double-blinded, placebocontrolled trial of soluble fiber showed a significant reduction of intensity of abdominal pain, constipation, diarrhea, as well as improvement in performance of daily activities on minor functional bowel disorders (57).

#### 1.2.6 Probiotics

Probiotics are defined as live microorganisms which, when administered in adequate amounts, have a therapeutic potential for gastrointestinal disease (58). Probiotics can occur naturally in fermented foods such as yoghurt, sour cream and fermented fish. It can also be added to other foods, tablets or liquids as pure or mixed cultures of organisms. Meta-analysis and reviews have been conducted on probiotics and IBS, concluding that probiotics may be beneficial as treatment. Suggested mechanisms behind such effects may be an increased mucosal anti-inflammatory and reduced proinflammatory cytokines, direct modulation of intestinal pain, blockage of the actions of potentially pathogenic bacteria on toll-like receptors, and enhancing the mucosal barrier function (59). Unfortunately there are many variables affecting the results, such as type and amounts probiotics used, short duration time, the size and the characteristics of the IBS groups studied (21). All in all, there is growing evidence that probiotics may be an important factor in the treatment of IBS, but additional studies are needed.

#### 1.2.7 Gluten and wheat

Gluten hypersensitivity, in the form of celiac disease, has several symptoms in common with the diagnosis criteria of IBS and recent studies suggest that approximately 0.4-4% of patients with IBS symptoms have celiac disease (60-62). This either indicates that many patients with undiagnosed celiac disease may be wrongly diagnosed as having IBS or that there is an unknown association between the two diseases. This nonceliac adverse reaction to wheat could also be related to the fructan level in wheat (47). As a major source of fructans in the diet, wheat is likely to be problematic when consumed in large amounts in food such as pasta, breakfast cereals, bread, cakes, cookies, and crackers. Wheat is comparatively low in fructans (1-4g/100g) compared to many vegetables and fruits, but its use as a dietary staple means that it is the major contributor to fructans in the western world (63). Dietary trends in United States and Europe indicate increasing consumption of these food items. But there is no need for an absolute elimination of grains in the diet, similar to the gluten-free diet used in the treatment of celiac disease, and not all forms of grains needs to be avoided. Some grain have a higher tolerability, also in IBS patients. For example, rye contains fructans with longer chain lengths than in those found in wheat, and may therefore not have the same osmotic activity or be as rapidly fermented. Alternative bread types such as spelt bread, contain less fructans (0.06g per portion eaten) than bread made of wheat (64). In one study, spelt bread was seen to have lowest levels of fructans and total FODMAPs (64). This may be the reason why many IBS patients benefit from changing from wheat to spelt bread (65).

Other data indicate that a large proportion of patients with IBS symptoms are gluten sensitive, without meeting the criteria for the diagnosis of celiac disease (66). There is some acceptance of the idea that a persistent low-grade inflammation may be present in some IBS patients. Several causal factors have been proposed, such as small-bowel bacterial overgrowth, postinfectious causes and immune-mediated responses to specific dietary constituents such as gluten (32).

# **1.3** The aim of the study

The present study was undertaken to investigate the diet and quality of life in IBS patients in comparison with that of the background population. Furthermore, it aimed at studying the effects of guidance on diet management, as regards changes in food intake, quality of life and symptoms.

# 2. METHODS

# 2.1 Patients and healthy subjects

Patients were recruited from among those who were referred to the gastroenterology section, Stord Helse-Fonna Hospital (unguided) and those who received diet guidance two years earlier at Stord Hospital (guided). Patients between 18 and 65 years of age who satisfied Rome III criteria for the diagnosis of IBS were considered for inclusion in the study. Those with organic gastrointestinal disease, clinically significant system disease, and pregnant or lactating women were excluded. Patients who had undergone any abdominal surgery, with the exception of appendectomy, caesarean and hysterectomy, were also excluded. Healthy volunteers without any gastrointestinal complaints and without any of the exclusion criteria were recruited as controls by local announcement to students at the University of Bergen and hospital employees. The study was performed in accordance with the Declaration of Helsinki and was approved by the local Committee for Medical Research Ethics. All patients gave written consent.

# 2.2 Study design

Four questionnaires were sent by mail to both patient groups (guided and unguided) and controls during October 2010 with a following reminder sent mid December 2010. These questionnaires were Food Frequency Questionnaire (FFQ), Short-Form-Nepean Dyspepsia Index (SF-NDI) quality of life questionnaire, Irritable Bowel Syndrome-Quality Of Life form (IBS-QOL) and Birmingham IBS Symptom score. The participants were asked to answer the questionnaires and return them by mail.

# 2.3 Guidance on diet management

Guidance on diet management was given two years prior to the study. The patients were asked to keep a diary where they included time of eating/drinking and type of food and drinks ingested daily. Furthermore, they reported the occurrence of pain, abdominal distention, stool frequency and consistency. This was done for at least a month. Symptoms were graded as

## METHODS

light, moderate or severe. Two sessions, of about an hour each, were scheduled with a nurse, where information about the disease and the role of diet were emphasized and a review of the diary was done together with the patient. The information was given verbally using charts and illustrative drawings. Diet instructions focused on avoiding foods that previous patients had reported causing symptoms (65), the importance of regular meals and healthy eating habits (Table 1). This diet guidance given at Stord Hospital two years ago correlates well with the FODMAP foods investigated in studies in recent years (Appendix A). Additionally, fiber-poor diets and trials with fat, protein, carbohydrates rich/poor diet were tried. With the participation of the patient, the nurse designed a suitable diet for the patient (65). The intention behind this change of diet was to reduce the production of pain- and discomfort-causing intestinal gas, to stimulate useful bacteria and to reduce/increase the release of gastrointestinal hormones.

Food allowed	Food advised to avoid	
Spelt and spelt products	Flour	
Meat	Pasta	
Fish	Onion	
Chicken	Garlic	
Fat and oils	Paprika	
Rice	Cabbage and rutabaga	
Potatoes	Carbonated beverages (soda)	
Carrot	Light products (food containing artificial	
Apple and pear (peeled)	sweeteners)	
Citrus	Banana	
Tomato	Beans	
Milk	Peas	
Coffee, tea		
Chocolate		
Alcohol		
Probiotic foods		

Table 1: General food advice given to IBS patients at Stord Hospital.

# 2.4 Questionnaires used

The questionnaires used in this study were Food Frequency Questionnaire (FFQ), Short Form Nepean Dyspepsia Index (SF-NDI), Irritable Bowel Syndrome Quality Of Life (IBS-QOL) and Birmingham IBS Symptom score. All the questionnaires was sent to the subjects by mail and the results are based on self-reporting.

# 2.4.1 MoBa Food Frequency Questionnaire (Moba FFQ)

A semi-quantitative Food Frequency Questionnaire (FFQ) is a common dietary assessment tool used in large epidemiologic studies of diet and health. The self-administrated FFQ asks participants to report the frequency of consumption and portion size of line items over a defined period of time. Each line item is defined by a series of foods or beverages. Additional questions on food purchasing and preparation methods enable the analysis software to further refine nutrient calculations. Although FFQs are not considered appropriate for estimating true nutrient intake at the individual level, they can be used in epidemiological studies to rank individuals along the distribution of intake, so that individuals with low intakes can be separated from those with high intakes (67). The FFQ used in this study is developed by the Norwegian Institute of Public Health for the Norwegian Mother and Child Cohort Study (MoBa). A validation of this questionnaire was conducted on healthy pregnant women in 2008 in Oslo, Norway (68). The MoBa FFQ is a semi-quantitative questionnaire that asks about the intake of 225 food items, including any oral supplements, grouped according to the Norwegian meal pattern and is designed to capture the participant's dietary habits during the previous 12 months (Appendix B). Data analysis gives information about intake of energy, water, macro and micro nutrients, minerals and alcohol in addition to 100 specific food groups and items (A complete listing of these groups and items are found in Appendix C). It also gives information about meal patterns.

# 2.4.2 Short-Form Nepean Dyspepsia Index (SF-NDI)

The Short-Form (SF) Nepean Dyspepsia Index (NDI) was primarily constructed and validated in patients with functional dyspepsia (69). A Norwegian translation of the form was later validated and proved to also perform well in patients, most of whom satisfied the Rome II criteria for IBS, with subjective food hypersensitivity (70). The form is a 10-item

### METHODS

questionnaire (Appendix D) examining the influence of dyspepsia on domains of health in patients, namely tension/anxiety, interference with daily activities, disruption to regular eating/drinking, knowledge towards/control over disease symptoms and interference with work/study, with each subscale containing two items. Each item is measured by a 5-point Likert scale ranging from 1 (not at all or not applicable), 2 (a little), 3 (moderately), 4 (quite a lot) to 5 (extremely). Individual items in each sub-scale are aggregated to obtain a score range from 10 (lowest Health Related Quality of Life, HRQoL, score) to 50 (highest HRQoL score) as per the developers' original calculation formula. High scores indicates worse functioning or symptoms.

# 2.4.3 Irritable Bowel Syndrome Quality Of Life (IBS-QOL)

The IBS-QOL is a 34-items-long IBS-specific, quality of life document concerning physical and psychosocial functioning as a result of IBS (71). A 5-point Likert response scale is used to assess how much the statement described the feeling of the respondent: not at all, slightly, moderately, quite a lot, and extremely (Appendix E). IBS-QOL consists of 8 domains: dysphoria, interference with activity, body image, health worry, food avoidance, social reaction, sexual function, and impact on relations. The IBS-QOL has been validated in IBS patients (72). Low scores indicates a reduction in quality of life related to these domains.

# 2.4.4 Birmingham IBS symptom questionnaire

The Birmingham IBS symptom score questionnaire is a disease specific score to measure the symptoms of patients with IBS. It has been developed to be suitable for self-completion and has been found to be acceptable to patients. Its dimensions have good reliability, external validity and sensitivity (73). The questionnaire is comprised of 11 questions based on the frequency of IBS related symptoms (Appendix F). Each question has a standard response scale with symptoms all being measured on a 6-point Likert scale ranging from 0 ("none of the time") to 5 ("all of the time"). There are three underlying dimensions: pain (3 items), diarrhea (5 items) and constipation (3 items) (73).

# 2.5 Statistical analysis

Comparisons between three groups, controls, unguided IBS and guided IBS patients were performed with the Kruskal-Wallis non-parametric ANOVA test and Dunn's test as a posttest. To compare between two groups, unguided IBS and guided IBS patients, the Mann-Whitney non-parametric test was used. All tests were two-tailed and probabilities (P) less than 0,05 were considered statistically significant. All analysis were done using GraphPad Prism 5 (GraphPad Software, Inc., LaJolla, California, USA).

# 3. **RESULTS**

# 3.1 Patients and healthy subjects

Forty-two controls, 63 unguided IBS patients and 70 guided IBS patients were enrolled in the study. Seventy-nine IBS patients replied and signed a written consent. Eight letters were returned by mail because the patients moved to a new address, which we were unable to trace. Ten patients returned the questionnaires unanswered and did not give their consent to participate in the study. These patients were six unguided and four guided patients. Thirty-six patients did not reply or return the questionnaire. Thus, 35 controls, 36 unguided IIBS patients and 43 guided IBS patients satisfactorily completed the study. The mean age in controls, unguided IBS patients and guided IBS patients were 31 (range 20-54), 38 (range 19-61) and 40 (range 20-63) years, respectively. There was no statistical difference between the mean age in the three groups. The percentage of males in the unguided IBS patient group, guided IBS patient group and controls were 19%, 12% and 14%, respectively.

# 3.2 Effect on diet and diet management

# 3.2.1 MoBa Food Frequency Questionnaire

The FFQ showed that there were no statistical differences in the intake of calories, carbohydrates (total, starch and fiber), proteins, fat (total, saturated, cholesterol, trans, monounsaturated or polyunsaturated) or sugar between controls, unguided and guided IBS patients (Table 2). Nor was there any statistical difference in number of meals or meal pattern among the patient groups or between the patients and controls (Figure 1). A significant lower consumption of alcohol was reported in both guided and unguided IBS patients as compared with controls (Table 2). Accordingly, there was also a significant lower intake in the consumption of beer and wine when comparing guided (P=0.0095 and 0.0163, respectively) and unguided IBS (P=0.0008 and 0.0017, respectively) patients with controls. The daily consumption of beer and wine was  $45.0 \pm 10.9$  and  $34.2 \pm 5.9$  ml in controls,  $13.9 \pm 5.9$  and  $14.5 \pm 4.3$  ml in unguided patients and  $21.0 \pm 6.5$  and  $16 \pm 2.9$  ml in guided patients (mean + SEM). No statistical differences were reported in alcohol consumption or intake of beer/wine among the two IBS patient groups.

	Controls	Unguided	Guided
Energy, kcal	2338.7 ± 143.6	$2102.9\pm120.0$	$2243.2\pm123.8$
Carbohydrates			
- total, g	$287.2 \pm 19.1$	$257.2\pm18.2$	$278.4 \pm 19.6$
- starch, g	$139.5\pm11.8$	$129.9 \pm 10.9$	$124.9\pm8.1$
- fiber, g	$32.5 \pm 2.2$	$30.0\pm2.5$	$31.5\pm2.1$
Protein	$94.4\pm5.8$	$81.3\pm3.8$	$91.2\pm4.2$
Fats			
- total, g	$86.4\pm5.5$	$81.2\pm4.7$	$82.9\pm5.3$
- saturated, g	$32.4 \pm 2.3$	$28.9 \pm 1.7$	$30.0\pm1.7$
- cholesterol, mg	$267.8 \pm 17.0$	$261.2\pm12.3$	$296.7 \pm 16.7$
- trans, g	$2.0\ \pm 0.2$	$1.8\pm0.2$	$1.7\pm0.1$
- monounsaturated, g	$29.9\pm2.1$	$27.1 \pm 1.7$	$28.3\pm2.2$
- polyunsaturated, g	$15.7 \pm 1.1$	$17.2\pm1.4$	$16.8\pm1.5$
Sugar, g	$51.3 \pm 6.3$	$48.1\pm5.5$	$53.9\pm5.7$
Alcohol	$4.7 \pm 0.7$	$1.9 \pm 0.4^{A_{***}C_{**}}$	$2.3 \pm 0.4$

Table 2: Daily intake of macro nutrients and alcohol in controls, unguided IBS patients and guided IBS patients. Expressed as mean ± S.E.M

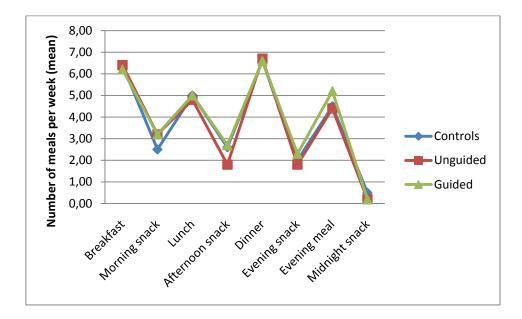
A: unguided patients vs controls

C: guided patients vs controls

\*\*: P<0.01

\*\*\*: P<0.001

Figure 1: Meal pattern per week among controls, unguided IBS patients and guided IBS patients. Expressed as mean.



The difference in the intake of milk and milk products between IBS patients and controls is summarized in Table 3. The calcium intake in unguided IBS patients was significantly lower than intake in guided patients and controls (P=0.033 and P=0.020, respectively). The values are listed in table 4.

	Controls	Unguided	Guided
Dairy products			
Milk products, whole fat, g	$53.0\pm30.4$	$26.2 \pm 9.8$	$20.3\pm7.7$
Milk products, low-fat, g	$267.9\pm50.9$	$72.8 \pm 18.9^{A_{\ast\ast}B_{\ast\ast}}$	$195.8\pm55.7$
Sour milk with probiotic	$100.5\pm50.4$	$64.2 \pm 19.7$	$151.6 \pm 38.6 \ ^{\mathrm{C}_{**}}$
supplement <sup>1</sup> , g			
Yoghurt, g	$108.2\pm42.3$	$60.9 \pm 15.7$	$64.2\pm10.8$
Soy, rice and oat milk, g	$1.2 \pm 1.0$	$36.2\pm25.2$	$12.6\pm7.1$
Brown goat cheese, g	$4.8 \pm 2.1$	$2.9\pm1.0$	$3.6 \pm 1.2$
Cheese, whole fat, g	$14.7\pm1.8$	$17.0\pm3.0$	$14.2\pm2.8$
Cheese low fat, g	$4.2 \pm 1.8$	$2.1 \pm 1.0$	$2.4\pm0.8$
Mold cheese, g	$0.94\pm0.3$	$0.8 \pm 0.7^{A_{*}}$	$0.3 \pm 0.1^{C_{**}}$

Table 3: Daily intake of dairy products compared between controls, unguided and guided IBS patients. Expressed as mean ± S.E.M.

1: Includes the brand "Tine Biola" containing LGG® (Lactobacillus rhamnosus GG), and the brand "Tine Cultura" containing Lactobacillus acidophilus La-5 and Bifidobacterium Bb-12.

A: unguided patients vs controls

B: unguided vs guided patients

C: guided patients vs controls

\*: P<0.05

\*\*: P<0.01

The results of intake of vegetables and fruit are given in table 4, with a more thorough description in table 5 of micronutrients and minerals actually consumed.

	Controls	Unguided	Guided
Vegetables			
Raw vegetables, g	$45.2 \pm 7.2$	18.9 ± 3.2 <sup>A</sup> ***	$39.4 \pm 7.3$
Cauliflower, raw, g	$1.6 \pm 0.3$	$1.8 \pm 0.5$	$1.9\pm0.2$
Cauliflower, cooked, g	$7.6 \pm 1.1$	$9.6 \pm 1.6$	$10.3 \pm 1.6$
Broccoli, raw, g	$2.3 \pm 0.3$	$2.6 \pm 0.9^{B_{**}}$	5.4 ± 1.1 <sup>C</sup> *
Broccoli, cooked, g	$8.2 \pm 1.2$	$6.2 \pm 1.1$	$8.8 \pm 1.3$
Peas, g	$2.9 \pm 0.2$	$7.3 \pm 2.7$	$4.6 \pm 1.2$
Cabbage, raw, g	$1.8 \pm 0.2$	$1.5 \pm 0.1$	$4.2 \pm 1.8$
Cabbage, cooked, g	$2.5 \pm 0.2$	$4.9 \pm 2.0$	$4.7 \pm 1.9$
Paprika, raw, g	$9.9 \pm 1.5$	$4.7 \pm 0.9 {}^{\mathrm{A}_{**}}$	7.9 ±2.2 <sup>C</sup> *
Paprika, cooked, g	$3.2 \pm 0.6$	$3.5\pm0.7$	$3.2 \pm 0.6$
Onion, leak, garlic, g	$12.6 \pm 1.8$	$7.5 \pm 1.2^{\text{ A}}$	$7.9 \pm 1.8^{\mathrm{C}_{**}}$
Tomatoes, g	$78.8\pm8.6$	<b>38.1</b> ± <b>4.5</b> <sup>A</sup> ***	$59.0\pm7.1$
Potatoes, fried, g	$4.6 \pm 0.7$	$8.0 \pm 1.0^{A_{*}}$	$6.6\pm0.9$
Potatoes, cooked, g,	$34.4 \pm 3.9$	51.1 $\pm$ 6.1 <sup>A</sup> *	$58.8 \pm 5.8 {}^{\mathrm{C}_{lphalpha}}$
mashed or gratinated, g			
Fruits/ berries, g			
Orange, g	$43.8 \pm 11.7$	$50.4 \pm 10.9$	$88.2 \pm 17.1$
Banana, g	$37.1 \pm 4.7$	$35.0\pm6.9$	$51.2 \pm 13.0$
Grapes, g	$12.0 \pm 1.8$	$22.5\pm7.5$	$20.1 \pm 5.4$
Pears, g	$19.0 \pm 3.8$	$34.4\pm9.9$	$16.9\pm4.2$
Apple, g	$66.3 \pm 11.0$	$50.8 \pm 13.3$	$54.9 \pm 7.1$
Peach, g	$14.7 \pm 3.4$	$23.3 \pm 14.3$	$15.9 \pm 4.2$
Grapefruit, g	$3.9 \pm 1.1$	$3.0\pm0.5$	$10.0 \pm 6.1$
Kiwi, g	$12.9 \pm 6.7$	$13.7\pm4.5$	$14.2 \pm 3.2$
Mango, g	$4.8 \pm 0.8$	$5.5 \pm 1.5$	$4.8 \pm 0.8$
Plums, g	$4.8 \pm 1.0$	$6.7 \pm 2.2$	$6.0 \pm 1.3$
Melon, g	$8.1 \pm 1.3$	$14.2 \pm 4.1$	$8.2 \pm 0.9$
Blueberry, g	$12.0\pm2.7$	$23.6 \pm 11.7$	$14.5\pm3.1$
Strawberry, g	$13.2 \pm 3.4$	$22.8\pm8.5$	$14.1\pm4.9$
Dried fruits			
Prunes, dried, g	$1.7 \pm 0,4$	$9.8\pm7.9$	$3.5 \pm 1.1$
Apricot, dried, g	$2.3 \pm 0,5$	$6.8 \pm 3.5$	$6.2 \pm 2.7$
Others			
Mushrooms, g	$5.8 \pm 1.0$	$3.2 \pm 0.9^{A_{**}}$	$5.9\pm1.6$
Green beans, g	$1.7 \pm 0.3$	$0.7 \pm 0.3 {}^{\mathrm{A}}{*}$	$0.9 \pm 0.2$

Table 4: Comparison of daily intake of some vegetables, fruits and berries among controls, unguided and guided IBS patients. Expressed as mean ± S.E.M.

A: unguided patients vs controls B: unguided vs guided patients C: guided patients vs controls \*: P<0.05 \*\*: P<0.01

\*\*\*: P<0.001

	Controls	Unguided	Guided
Vitamins			
Beta-carotene, mg	$3.6 \pm 0.5$	$2.5 \pm 0.3 {}^{A_{*}B_{*}}$	$3.9 \pm 0.5$
Folate, µg	$278.2 \pm 23.3$	$257.3 \pm 17.8$	$296.4 \pm 19.2$
Niacin equivalents, µg	$33.8 \pm 1.9$	$30.1 \pm 1.3$	$33.7\pm1.6$
Retinol equivalents, mg	$1.3 \pm 0.1$	$1.0 \pm 0.1^{A_{*}}$	$1.2 \pm 0.1$
Riboflavin, mg	$2.1 \pm 0.2$	$1.6 \pm 0.1^{A_{*}B_{*}}$	$1.9 \pm 0.1$
Thiamin, mg	$1.6 \pm 0.1$	$1.3 \pm 0.1$	$1.5 \pm 0.1$
Vitamin $B_6$ , mg	$1.6 \pm 0.1$	$1.4 \pm 0.1^{B*}$	$1.7 \pm 0.1$
Vitamin $B_{12}$ , $\mu g$	$6.3 \pm 0.5$	$5.6 \pm 0.4$	$6.3 \pm 0.5$
Vitamin C, mg	$128.0 \pm 11.9$	$134.9 \pm 14.7$	$167.7\pm18.0$
Vitamin D, µg	$3.9 \pm 0.3$	$3.8 \pm 0.3$	$3.8 \pm 0.3$
Vitamin E, mg	$12.0 \pm 1.0$	$12.3 \pm 1.3$	$12.5\pm0.9$
Minerals			
Calcium, mg	$1184.3 \pm 126.6$	$825.8 \pm 65.1^{A_{*}B_{*}}$	$1065.1\pm82.3$
Cupper, mg	$1.5 \pm 0.1$	$1.3 \pm 0.1$	$1.5 \pm 0.1$
Iron, mg	$12.0 \pm 0.8$	$10.8\pm0.6$	$11.0\pm0.6$
Magnesium, mg	$449.3 \pm 29.2$	$373.2 \pm 22.2 \ ^{A_{*}}$	$433.1\pm26.8$
Phosphorus, mg	$1890.2 \pm 133.7$	$1490.0 \pm 81.1 \ ^{\mathrm{A}}{*}$	$1768.4 \pm 103.6$
Potassium, mg	$4259.7 \pm 268.6$	$3632.6 \pm 225.3$	$4355.7 \pm 271.3$
Selenium, µg	$60.8\pm3.6$	$54.6\pm2.7$	$61.3 \pm 3.1$
Sodium, mg	$2988.5 \pm 162.7$	$2799.8 \pm 152.1$	$2866.4 \pm 139.4$
Zink, mg	$12.3\pm0.8$	$10.4 \pm 0.5$	$11.4\pm0.6$

Table 5: Comparison of daily intake of vitamins and minerals based on reported food consumption, among controls, unguided and guided IBS patients. Expressed as mean ± S.E.M

A: unguided patients vs controls

B: unguided vs guided patients

\*: P<0.05

The findings of the differences in wheat and wheat products in controls, unguided and guided IBS patients is shown in table 6. The intake of rice, millet and couscous was  $38.1 \pm 5.6$  g/day,  $22.1 \pm 3.9$  g/day and  $34.5 \pm 4.9$  g/day in controls, unguided and guided patients, respectively, which reflects a significant lower consumption among unguided patients as compared with both guided IBS patients (P=0.02) and controls (P=0.001).

	Controls	Unguided	Guided
White bread	63.7 ± 13.5	$97.1\pm20.0$	$72.3 \pm 12.5$
Dark bread	$105.1\pm17.8$	$71.1 \pm 17.6$	$73.1 \pm 12.9$
Spaghetti, pasta	$29.1\pm4.4$	$18.9 \pm 3.7^{\text{A}}$	<b>17.8</b> ± <b>3.1</b> <sup>C</sup> **
Waffles, pancakes	$8.4 \pm 1.0$	$8.1\pm1.2$	$10.0\pm1.6$
Cakes	$7.5 \pm 1.1$	$6.5\pm0.8$	$8.7\pm1.4$
Crisp bread	$16.5 \pm 3.5$	$16.1 \pm 3.5$	$17.6 \pm 4.7$
Buns	5.7 ± 1.2	$3.3 \pm 0.6^{A_{*}}$	$3.8 \pm 1.2^{C_{**}}$

Table 6: Comparison of daily intake of wheat and wheat products among controls, unguided and guided IBS patients. Expressed as mean  $\pm$  S.E.M.

A: unguided patients vs controls

C: guided patients vs controls

\*: P<0.05

\*\*: P<0.01

# 3.3 Effect on quality of life

# 3.3.1 Short-Form Nepean Dyspepsia Index (SF-NDI)

The reduction in quality of life in unguided patients, guided patients and healthy controls amounts to  $31.6 \pm 1.6$ ,  $22.7 \pm 1.2$  and  $10.9 \pm 0.3$ , respectively (mean  $\pm$  S.E.M) (Figure 2). The reduction in quality of life as assessed by the SF-NDI form was significantly lower in the guided patients as compared with the unguided patients (P=0.0001). Both patient groups had significantly lower quality of life than controls (both P<0.0001).

# 3.3.2 Irritable Bowel Syndrome Quality Of Life (IBS-QOL)

One guided patient did not answer this questionnaire. The total score of quality as measured by the IBS-QOL questionnaire was significantly improved in the guided patients compared with unguided IBS patients (p=0.015). All the domains were significantly improved in guided IBS patients except health worry, food avoidance and sexual function (Table 7).

Figure 2: The decrease in life quality assessed by SB-NDI, comparing controls, unguided and guided IBS patients.

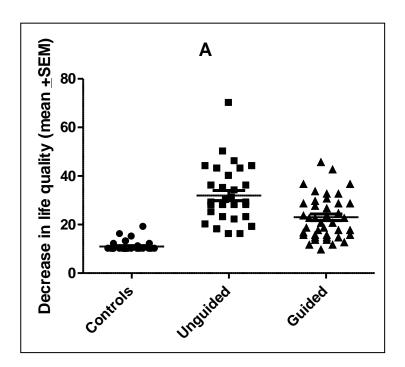


Table 7: The scores of the 8 domains of the IBS quality of life questionnaire, comparing unguided and guided IBS patients. Shown as mean ± S.E.M.

	Unguided	Guided	Р
N	36	42	0.0668
Total score	$68.5\pm2.0$	$75.4\pm2.1$	0.0151*
Dysphoria	$65.3\pm2.7$	$77.8\pm2.2$	0.0009***
Interference with activity	$70.2 \pm 2.5$	$78.5\pm2.1$	0.0072**
Body image	$60.3\pm2.2$	$70.3\pm2.5$	0.0020**
Health worry	$73.3 \pm 2.4$	$78.5\pm2.3$	0.0929
Food avoidance	$59.4\pm3.3$	$59.4\pm2.6$	0.9920
Social reactions	$73.4\pm2.5$	$83.8\pm2.3$	0.0035**
Sexual relations	$75.6 \pm 3.4$	$81.0\pm3.2$	0.1156
Impact on relations	$73.3\pm2.9$	$81.0 \pm 2.1$	0.0352*

\*: P<0.05

\*\*: P<0.01 \*\*\*•

# 3.4 Effect on symptoms

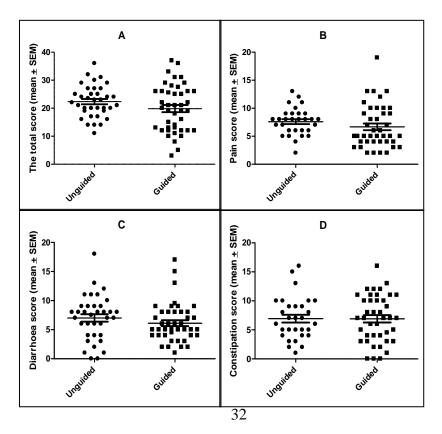
## 3.4.1 Birmingham IBS Symptom Questionnaire

The total score of symptoms as assessed by the Birmingham IBS symptom questionnaire was lower but not significantly reduced in the guided compared to the unguided IBS patients. Nor were there any statistical differences between the occurrence of diarrhea and constipation in the two groups. The dimension of pain was significantly reduced in patients who had been given dietary advices (Table 8 and figure 3).

Table 8: The scores of the 3 dimensions of the Birmingham IBS Symptom questionnaire in unguided and guided IBS patients. Expressed as mean ± S.E.M.

	Unguided	Guided	Р
Ν	36	43	0.0668
Total score	$22.4\pm0.9$	$19.7\pm1.2$	0.0840
Pain	$7.9\pm0.4$	$6.5\pm0.5$	0.0310*
Diarrhea	$7.0\pm0.6$	$6.1 \pm 0.5$	0.1436
Constipation	$7.4 \pm 0.6$	$7.0\pm0.6$	0.6270

Figure 3: The score of the dimensions in the Birmingham IBS Symptom questionnaire; total score (A), pain (B), diarrhea (C) and constipation (D), in unguided and guided IBS patients.



# 4. **DISCUSSION**

It is often stated that diet has a major role in triggering symptoms in IBS. Several dietary factors have been implicated but dietary trials have produced mixed results and have in general given little guidance for the management of IBS. Recent studies have illuminated the effect of a FODMAP-restricted diet in this patient group with good results. In the treatment program at Stord Hospital the patients have been given similar dietary advice as with a FODMAP-restricted diet. In the present study, an attempt was made to evaluate the effect of such dietary guidance two years after guidance.

# 4.1 Discussion of the results

# 4.1.1 Effect on diet and diet management

In the present study, there were no statistical differences in the macro nutrients when comparing the two patient groups with the control group; which is a sign of low risk of malnutrition among IBS patients. However, the unguided and guided patients had a lower daily energy intake than controls;  $2103 \pm 120$  kcal,  $2243 \pm 124$  kcal and  $2339 \pm 144$  kcal (mean + SEM), respectively. As the same applies for the mean consumption of carbohydrates, proteins and fats, this indicates that unguided IBS patients generally eat less food than controls and guided patients. This is comparable with other studies on IBS and diet (24). That patients given dietary advice in general eat more than unguided patients may be due to improved symptoms and/or reassurance through acquired knowledge (74, 75). The significant lower alcohol consumption in the patient groups compared to controls in the present study correspond well with previous reported intolerance to various alcoholic beverages among IBS patients and that as many as 12% either limit or avoid such beverages (20, 24).

# Dairy products

The most important dietary source of calcium in the Western world is milk and other dairy products, and the calcium content of these foods can contribute 50-75% of the daily dietary intake (76). The common believe among IBS patients that lactose is a main cause of their symptoms (77) can be the cause of the lower consumption of milk and milk products that is found among unguided IBS patients in this study. This, in turn, can explain the observation

#### DISCUSSION

made here of a lower intake of calcium in these patients. IBS patients who did not receive guidance on diet management consumed only one third of the milk and milk products as controls. Also, they had a much higher consumption of alternative milk products such as soy, rice and oat milk compared with IBS patients that received guidance on diet management (3 times as such) and controls (30 times as much). This seems to be a result of a conscious choice to replace lactose containing food items in their diet. But despite such replacement (instead of exclusion of food items) unguided IBS patients still had a significant lower intake of calcium than IBS patients that received guidance on diet management and controls (826 mg/day versus 1065 mg/day and 1185 mg/day, respectively). This is in accordance with the recommendation (800 mg/day) for the age group 20-60 years (78). The recommendation for those between 18 and 20 years is 900mg/day (78) and the reported intake in unguided patients in this age group may imply an existing risk of not meeting their daily calcium needs. Milk and milk products are also abundant in phosphorus and contribute 20-30% of the daily phosphorus intake (76). The reduced consumption of these food items is most likely the cause of the significant lower intake of phosphorus when comparing unguided IBS patients with controls. Unguided IBS patients also had a significant lower intake of the vitamin riboflavin, and as milk counts for an average of 25-30% of the riboflavin in Western diet (76), this may explain such deviation from the control values.

The guided IBS patients report a consumption rate of sour milk products containing probiotics almost twice as much as that of the unguided IBS patients and one and half times that of controls. This may be as a result of the dietary advices given them. The products reported used were supplemented with Lactobacillus rhamnosus GG, Lactobacillus acidophilus La-5 and Bifidobacterium Bb-12. Patients with IBS have fewer Lactobacillus spp. and Bifidobacterium spp. in their intestinal flora than healthy individuals (79). These bacteria have shown to bind to epithelial cells and inhibit pathogen binding and to enhance barrier function (80). Furthermore, these bacteria spp. do not produce gas on fermenting carbohydrates, an effect which would be amplified as they also inhibit the *Clostridia* spp (bacteria potentially pathogenic to humans) (80). Several studies have shown a reduction in flatulence and abdominal distention with an accompanying reduction in composite IBS symptom score following probiotic intake (80, 81). The increase in consumption of sour milk products containing probiotics by guided IBS patients may increase their tolerance to food rich in FODMAPs.

## DISCUSSION

# Wheat and wheat products

Unfortunately, the MoBa FFQ does not make it possible to get exact information on the patients' consumption of spelt containing food items. Several patients had, however, added spelt products on a question asking about additional food items not named in the questionnaire. In clinical practice, IBS patients who received guidance on diet management were advised to use spelt-bread and spelt products instead of wheat products. The guided patients were also advised to avoid pasta (containing wheat), and the consumption of pasta, rice, millet, couscous and buns reported by both patient groups were significant lower that of controls. Pasta and couscous are products made using durum wheat which tends to be high in FODMAP, while rice tends to be low (64). The unguided patients also reported a significant lower consumption of rice, millet and couscous compared with guided patients and controls.

# Fruits and vegetables

The significant lower consumption of some vegetables (raw vegetables, raw broccoli, paprika, onion, leaks, garlic, tomatoes, mushrooms and green beans) is most likely the reason for the significant lower intake of retinol equivalent, beta-carotene and magnesium in unguided IBS patients compared with controls. Although not significant, a lower consumption of cabbage, raw broccoli and cooked potatoes also was reported.

The total vitamin A content of foods is expressed as µg retinol equivalents, which is the sum of provided by retinols and carotenoids. No significant difference was observed on the intake of retinol, so difference in intake of beta-carotene is most likely causing the significant difference in retinol equivalent intake among the groups. The significant lower intake of paprika, broccoli and tomatoes (foods rich in beta-carotene) in IBS patients compared with controls might explain such results.

Magnesium is found abundantly in legumes (beans and peas), nuts and seeds, and whole, unrefined grains. The reported lower consumption of beans and dark bread (contains unrefined grains) in unguided patients compared to controls may be the cause of this significant difference in magnesium intake. Although there were no statistical differences found when comparing the consumption of white and dark bread in patient groups and controls, there was a marked difference in the amount consumed. Both unguided and guided patients reported a lower consumption of dark bread compared to controls, while the unguided patients also had a considerably higher intake of white bread in their daily diet.

#### DISCUSSION

There was a significant lower intake of vitamin  $B_6$  in unguided IBS patients compared with that in guided patients. Food items such as bananas, beans, milk and vegetables are rich on vitamin  $B_6$  and the lower consumption of these items among unguided patients might explain this difference.

Fruit tend to be high in potassium and although not significant, the intake of potassium in unguided patients was markedly lower than that in the guided patients and controls (P= 0.0500 and P=0.0670, respectively).

None of the vitamin and mineral intakes in the unguided patients mentioned above were lower than the daily recommended intake. Even so, it is worth noticing that the mean reported intake for magnesium, calcium and vitamin  $B_6$  in unguided IBS patients are at the borderline of recommended levels (78). As the reported intake is an estimated mean of the group, there is a risk that a proportion of the patients fall short of the estimated requirements.

The unguided IBS patients reported a higher consumption of grapes, pears, peach, peas, mango, plums and melon compared to guided patients and controls. These are all fruits and vegetables that are rich in FODMAPs, documented as causal symptom factors in IBS (35, 36) and advised to avoid in the dietary guidance at Stord Hospital. Such increased consumption of FODMAP food among unguided patients compared to guided patients may be a sign of the need for information and knowledge about diet in IBS patients. It is noteworthy that the advice given at Stord Hospital is that peeled apple and pears are "safe" to eat, as most of the fructans are found in the peel. Although not significantly different, the consumption of dried prunes and apricots was higher in the IBS patients. This could be attributed to the laxative effect on patients with constipation dominated IBS. Also, a significant lower intake of green beans and mushrooms was seen when comparing unguided patients with controls. These are legumes and vegetables rich on polyols and oligosaccharides, and the lower consumption may be the result of a conscious choice to avoid foods related to symptom production though experience.

Not so surprisingly, the treated patients who had been advised about foods to avoid reported a lower consumption of these items although they consumed more of the fruits and vegetables mentioned above (except pears and mango) than the controls. Better compliance with dietary

advices and more information about FODMAPs could help patients in making right dietary choices and further improving symptoms.

#### 4.1.2 Effect on quality of life

The present study showed that both unguided and guided IBS patients have a reduced quality of life score compared with healthy controls as assessed by SF-NDI. This reduction in quality of life is less in guided IBS patients. While controls said they only had 1.8% decrease in quality of life, guided patients reported 45.4% and unguided patients as much as 63.2% decrease due to gastrointestinal problems. This is in accordance with previous reports (9-12).

Furthermore, the quality of life as assessed by IBS-QOL showed that quality of life was significantly higher in guided IBS patients than in those who were unguided, which is in accordance with previous research using non-pharmacological approaches such as education and diet management (35, 65). Of the eight domains analyzed there was significant improvement in the areas of dysphoria, interference with activity, body image, social reactions and impact on relations, and although improvement there was no statistical difference on the domains health worry and sexual relations in patients after guidance. This is consistent with other studies on IBS, diet and diet management (65, 82). When comparing the two patient groups, there was surprisingly little difference in their reported quality of life related to food avoidance. This in spite of the dietary advices given guided patients, and that their reported dietary habits may suggest otherwise.

#### 4.1.3 Effect on symptoms

Although all the dimensions evaluated using the Birmingham IBS Symptom Questionnaire were improved when comparing unguided patients with guided ones, only pain was statistically different. The mean degree of constipation was almost equal when comparing unguided patients with guided patients. This may be explained by the fact that IBS patients at Stord Hospital two years ago were advised to increase their consumption of fiber in general, dietary advice that was found beneficial in some trials (51) as mentioned earlier. As more research was conducted on this subject, conflicting results arose and the increased consumption of dietary fiber as a whole worsened symptoms in IBS patients in some trials (30, 55, 56). The focus has therefore now shifted towards dietary fiber types, insoluble and

soluble, and the different effect these have on IBS symptoms. As a consequence, the diet advice given today at Stord Hospital is to increase the consumption of soluble fibers through the diet and to reduce the intake of insoluble fibers.

## 4.2 Limitations of the study

#### 4.2.1 Study design and protocol

Ideally, to see if there has been a direct change in diet management after a treatment program such as the one used at Stord Hospital, one should have followed the same patient group from admission into the program and two years on. This would give more information of the correlation between the patients dietary habits, symptoms and quality of life. Because of the time limit posed by a master thesis, this was not possible.

It is noteworthy that the ratio of females to males in this study was 7:1, which is higher than the IBS gender ratio in the general population (3). One should be cautious, therefore, when applying the results and conclusions drawn here on male IBS patients.

The control group was not randomly selected, which potentially could cause bias in the results. As students or hospital employees, the healthy controls may be better informed about health and a healthy lifestyle than the general population; a knowledge that may affect their own lifestyle and diet. They may also be more physical active compared to IBS patients, as IBS symptoms often affect the ability to be physically active (as shown in this study and others) (9-12). Studies indicate that increased physical activity affects energy intake in a positive direction (83) and may improve gastrointestinal problems such as constipation (84).

The questionnaires used contained no direct questions on the patient's subjective experience of possible improvement of symptoms or effects of diet management. Nor did they contain questions about which diet advice gave best results or if the patients still followed the advice two years after guidance. The results in this thesis therefore only gives an assumption regarding diet, diet management and the improvement on symptoms and quality of life.

#### DISCUSSION

#### 4.2.2 Food Frequency Questionnaire

Although FFQs are not considered appropriate for estimating true nutrient intake at the individual level, they can be used in epidemiological studies to rank individuals along the distribution of intake, so that individuals with low intakes can be separated from those with high intakes (67). Compared with short-term records, the FFQ also provides a better approximation of the habitual diet over a longer period (85). However, there are a few problems associated with the FFQ. The patient may not always remember his/her accurate intake and there is a tendency of underreporting (women more than men) of energy intake determined from such self-reporting dietary assessment methods as the FFQ (86, 87). To get a more exact nutrient intake at the individual level in IBS patients, one could use a selfadministrating 24 hours dietary recall form in a four to seven days period instead of the FFQ. This may give more detailed dietary information and could be given several times (e.g. 3 times) during a year to get the habitual diet over time. To examine the relationship between diet and symptoms, such diet form can be combined with a symptom score (similar to the diary used at Stord Hospital, but made easier to self-report). However, this method will affect inclusion of patients as it require more time and effort from participants, as well as the duration time of the study.

While this study was being conducted, a new FFQ designed to estimate the consumption of FODMAPs in the diet, in addition to macro- and micronutrients, was developed, validated and published (88). This or a similar FFQ may be more accurate when investigating the effect of dietary guidance on FODMAPs as done here.

#### **CONCLUSION & FUTURE ASPECTS**

## **5 CONCLUSION**

In their diet, IBS patients make a conscious choice to avoid food items assumingly causing symptom production. However, they also consume other food items rich in FODMAPs that might increase symptom production.. Further, they avoid food sources which are important for their health. Two years after guidance, IBS patients who received two hours' guidance on diet management had a different diet profile than unguided patients. They consumed less FODMAP-rich foods, consumed more probiotic containing foods and less frequently avoided food sources that were important for their health as compared with unguided IBS patients. In addition, quality of life was improved and IBS symptoms was reduced.

## 6. FUTURE ASPECTS

It would be interesting to follow the same group of IBS patients over time and investigate possible changes in diet, symptoms and quality of life when comparing the groups before and after diet guidance. One could also use alternative food registration methods to stronger relate dietary habits with symptom production and quality of life. It would then be easier to analyze for correlation between the results, and also evaluate for any dietary differences among the IBS subgroups. Another aspect interesting to examine, is the patients' compliance with dietary advice and their subjective experience of any results associated with such advice.

1. IC, editor. The Irritable Bowel Syndrome Manual: Mosby-Wolfe Medical Communications; 1999.

2. RF. Rome III Disorders and Criteria. [cited 2010]; Available from: http://www.romecriteria.org/criteria/.

3. Systematic review on the management of irritable bowel syndrome in the European Union. Eur J Gastroenterol Hepatol. 2007 Feb;19 Suppl 1:S11-37.

4. Thompson WG, Longstreth GF, Drossman DA, Heaton KW, Irvine EJ, Muller-Lissner SA. Functional bowel disorders and functional abdominal pain. Gut. 1999 Sep;45 Suppl 2:II43-7.

5. Vandvik PO, Lydersen S, Farup PG. Prevalence, comorbidity and impact of irritable bowel syndrome in Norway. Scand J Gastroenterol. 2006 Jun;41(6):650-6.

6. Drossman DA, Whitehead WE, Camilleri M. Irritable bowel syndrome: a technical review for practice guideline development. Gastroenterology. 1997 Jun;112(6):2120-37.

7. Drossman DA, Thompson WG. The irritable bowel syndrome: review and a graduated multicomponent treatment approach. Ann Intern Med. 1992 Jun 15;116(12 Pt 1):1009-16.

8. Drossman DA, Li Z, Andruzzi E, Temple RD, Talley NJ, Thompson WG, et al. U.S. householder survey of functional gastrointestinal disorders. Prevalence, sociodemography, and health impact. Dig Dis Sci. 1993 Sep;38(9):1569-80.

9. Whitehead WE, Burnett CK, Cook EW, 3rd, Taub E. Impact of irritable bowel syndrome on quality of life. Dig Dis Sci. 1996 Nov;41(11):2248-53.

10. Li FX, Patten SB, Hilsden RJ, Sutherland LR. Irritable bowel syndrome and healthrelated quality of life: a population-based study in Calgary, Alberta. Can J Gastroenterol. 2003 Apr;17(4):259-63.

11. Luscombe FA. Health-related quality of life and associated psychosocial factors in irritable bowel syndrome: a review. Qual Life Res. 2000 Mar;9(2):161-76.

12. Frank L, Kleinman L, Rentz A, Ciesla G, Kim JJ, Zacker C. Health-related quality of life associated with irritable bowel syndrome: comparison with other chronic diseases. Clin Ther. 2002 Apr;24(4):675-89; discussion 4.

13. Thompson WG, Heaton KW, Smyth GT, Smyth C. Irritable bowel syndrome in general practice: prevalence, characteristics, and referral. Gut. 2000 Jan;46(1):78-82.

14. Harvey RF, Salih SY, Read AE. Organic and functional disorders in 2000 gastroenterology outpatients. Lancet. 1983 Mar 19;1(8325):632-4.

15. Martin R, Barron JJ, Zacker C. Irritable bowel syndrome: toward a cost-effective management approach. Am J Manag Care. 2001 Jul;7(8 Suppl):S268-75.

16. Dean BB, Aguilar D, Barghout V, Kahler KH, Frech F, Groves D, et al. Impairment in work productivity and health-related quality of life in patients with IBS. Am J Manag Care. 2005 Apr;11(1 Suppl):S17-26.

17. Hahn BA, Yan S, Strassels S. Impact of irritable bowel syndrome on quality of life and resource use in the United States and United Kingdom. Digestion. 1999 Jan-Feb;60(1):77-81.

18. The Burden of Gastrointestinal Diseases. American Gastroenterological Association, Bethesda, MD. 2001;2001;:p. 1-89.

19. Ragnarsson G, Bodemar G. Pain is temporally related to eating but not to defaecation in the irritable bowel syndrome (IBS). Patients' description of diarrhea, constipation and

symptom variation during a prospective 6-week study. Eur J Gastroenterol Hepatol. 1998 May;10(5):415-21.

20. Simren M, Mansson A, Langkilde AM, Svedlund J, Abrahamsson H, Bengtsson U, et al. Food-related gastrointestinal symptoms in the irritable bowel syndrome. Digestion. 2001;63(2):108-15.

21. Heizer WD, Southern S, McGovern S. The role of diet in symptoms of irritable bowel syndrome in adults: a narrative review. J Am Diet Assoc. 2009 Jul;109(7):1204-14.

22. Nanda R, James R, Smith H, Dudley CR, Jewell DP. Food intolerance and the irritable bowel syndrome. Gut. 1989 Aug;30(8):1099-104.

23. Simren M, Abrahamsson H, Bjornsson ES. Lipid-induced colonic hypersensitivity in the irritable bowel syndrome: the role of bowel habit, sex, and psychologic factors. Clin Gastroenterol Hepatol. 2007 Feb;5(2):201-8.

24. Monsbakken KW, Vandvik PO, Farup PG. Perceived food intolerance in subjects with irritable bowel syndrome-- etiology, prevalence and consequences. Eur J Clin Nutr. 2006 May;60(5):667-72.

25. Saito YA, Locke GR, 3rd, Weaver AL, Zinsmeister AR, Talley NJ. Diet and functional gastrointestinal disorders: a population-based case-control study. Am J Gastroenterol. 2005 Dec;100(12):2743-8.

26. Jarrett M, Heitkemper MM, Bond EF, Georges J. Comparison of diet composition in women with and without functional bowel disorder. Gastroenterol Nurs. 1994 Jun;16(6):253-8.

27. Simren M, Abrahamsson H, Bjornsson ES. An exaggerated sensory component of the gastrocolonic response in patients with irritable bowel syndrome. Gut. 2001 Jan;48(1):20-7.

28. Halpert A, Dalton CB, Palsson O, Morris C, Hu Y, Bangdiwala S, et al. What patients know about irritable bowel syndrome (IBS) and what they would like to know. National Survey on Patient Educational Needs in IBS and development and validation of the Patient Educational Needs Questionnaire (PEQ). Am J Gastroenterol. 2007 Sep;102(9):1972-82.

29. Fernandez-Banares F, Esteve-Pardo M, de Leon R, Humbert P, Cabre E, Llovet JM, et al. Sugar malabsorption in functional bowel disease: clinical implications. Am J Gastroenterol. 1993 Dec;88(12):2044-50.

30. Francis CY, Whorwell PJ. Bran and irritable bowel syndrome: time for reappraisal. Lancet. 1994 Jul 2;344(8914):39-40.

31. Arslan G, Kahrs GE, Lind R, Froyland L, Florvaag E, Berstad A. Patients with subjective food hypersensitivity: the value of analyzing intestinal permeability and inflammation markers in gut lavage fluid. Digestion. 2004;70(1):26-35.

32. Eswaran S, Tack J, Chey WD. Food: the forgotten factor in the irritable bowel syndrome. Gastroenterol Clin North Am. 2011 Mar;40(1):141-62.

33. Simren M, Agerforz P, Bjornsson ES, Abrahamsson H. Nutrient-dependent enhancement of rectal sensitivity in irritable bowel syndrome (IBS). Neurogastroenterol Motil. 2007 Jan;19(1):20-9.

34. Morcos A, Dinan T, Quigley EM. Irritable bowel syndrome: role of food in pathogenesis and management. J Dig Dis. 2009 Nov;10(4):237-46.

35. Shepherd SJ, Parker FC, Muir JG, Gibson PR. Dietary triggers of abdominal symptoms in patients with irritable bowel syndrome: randomized placebo-controlled evidence. Clin Gastroenterol Hepatol. 2008 Jul;6(7):765-71.

36. Ong DK, Mitchell SB, Barrett JS, Shepherd SJ, Irving PM, Biesiekierski JR, et al. Manipulation of dietary short chain carbohydrates alters the pattern of gas production and genesis of symptoms in irritable bowel syndrome. J Gastroenterol Hepatol. 2010 Aug;25(8):1366-73.

37. Gibson PR, Newnham E, Barrett JS, Shepherd SJ, Muir JG. Review article: fructose malabsorption and the bigger picture. Aliment Pharmacol Ther. 2007 Feb 15;25(4):349-63.
38. Gibson PR, Shepherd SJ. Evidence-based dietary management of functional gastrointestinal symptoms: The FODMAP approach. J Gastroenterol Hepatol. 2010 Feb;25(2):252-8.

39. Tolliver BA, Jackson MS, Jackson KL, Barnett ED, Chastang JF, DiPalma JA. Does lactose maldigestion really play a role in the irritable bowel? J Clin Gastroenterol. 1996 Jul;23(1):15-7.

40. Friedman G. Diet and the irritable bowel syndrome. Gastroenterol Clin North Am. 1991 Jun;20(2):313-24.

41. Fernandez-Banares F, Esteve M, Viver JM. Fructose-sorbitol malabsorption. Curr Gastroenterol Rep. 2009 Oct;11(5):368-74.

42. Friedman G. Treatment of the irritable bowel syndrome. Gastroenterol Clin North Am. 1991 Jun;20(2):325-33.

43. Choi YK, Kraft N, Zimmerman B, Jackson M, Rao SS. Fructose intolerance in IBS and utility of fructose-restricted diet. J Clin Gastroenterol. 2008 Mar;42(3):233-8.

44. Fernandez-Banares F, Rosinach M, Esteve M, Forne M, Espinos JC, Maria Viver J. Sugar malabsorption in functional abdominal bloating: a pilot study on the long-term effect of dietary treatment. Clin Nutr. 2006 Oct;25(5):824-31.

45. Jain NK, Rosenberg DB, Ulahannan MJ, Glasser MJ, Pitchumoni CS. Sorbitol intolerance in adults. Am J Gastroenterol. 1985 Sep;80(9):678-81.

46. Kyaw MH, Mayberry JF. Fructose malabsorption: true condition or a variance from normality. J Clin Gastroenterol. 2011 Jan;45(1):16-21.

47. Shepherd SJ, Gibson PR. Fructose malabsorption and symptoms of irritable bowel syndrome: guidelines for effective dietary management. J Am Diet Assoc. 2006 Oct;106(10):1631-9.

48. Goldstein R, Braverman D, Stankiewicz H. Carbohydrate malabsorption and the effect of dietary restriction on symptoms of irritable bowel syndrome and functional bowel complaints. Isr Med Assoc J. 2000 Aug;2(8):583-7.

49. Veldhuyzen van Zanten SJ, Talley NJ, Bytzer P, Klein KB, Whorwell PJ, Zinsmeister AR. Design of treatment trials for functional gastrointestinal disorders. Gut. 1999 Sep;45 Suppl 2:II69-77.

50. Ledochowski M, Widner B, Bair H, Probst T, Fuchs D. Fructose- and sorbitol-reduced diet improves mood and gastrointestinal disturbances in fructose malabsorbers. Scand J Gastroenterol. 2000 Oct;35(10):1048-52.

51. Floch MH, Narayan R. Diet in the irritable bowel syndrome. J Clin Gastroenterol. 2002 Jul;35(1 Suppl):S45-52.

52. Helsedirektoratet Df, avdeling nasjonalt folkehelsearbeid. Utviklingen i norsk kosthold. 2011.

53. Nishida C, Uauy R, Kumanyika S, Shetty P. The joint WHO/FAO expert consultation on diet, nutrition and the prevention of chronic diseases: process, product and policy implications. Public Health Nutr. 2004 Feb;7(1A):245-50.

54. Zuckerman MJ. The role of fiber in the treatment of irritable bowel syndrome: therapeutic recommendations. J Clin Gastroenterol. 2006 Feb;40(2):104-8.

55. Hebden JM, Blackshaw E, D'Amato M, Perkins AC, Spiller RC. Abnormalities of GI transit in bloated irritable bowel syndrome: effect of bran on transit and symptoms. Am J Gastroenterol. 2002 Sep;97(9):2315-20.

56. Aller R, de Luis DA, Izaola O, la Calle F, del Olmo L, Fernandez L, et al. Effects of a high-fiber diet on symptoms of irritable bowel syndrome: a randomized clinical trial. Nutrition. 2004 Sep;20(9):735-7.

57. Paineau D, Payen F, Panserieu S, Coulombier G, Sobaszek A, Lartigau I, et al. The effects of regular consumption of short-chain fructo-oligosaccharides on digestive comfort of subjects with minor functional bowel disorders. Br J Nutr. 2008 Feb;99(2):311-8.

58. Aragon G, Graham DB, Borum M, Doman DB. Probiotic therapy for irritable bowel syndrome. Gastroenterol Hepatol (N Y). 2010 Jan;6(1):39-44.

59. Cabre E. Irritable bowel syndrome: can nutrient manipulation help? Curr Opin Clin Nutr Metab Care. 2010 Sep;13(5):581-7.

60. Ford AC, Chey WD, Talley NJ, Malhotra A, Spiegel BM, Moayyedi P. Yield of diagnostic tests for celiac disease in individuals with symptoms suggestive of irritable bowel syndrome: systematic review and meta-analysis. Arch Intern Med. 2009 Apr 13;169(7):651-8.

61. Korkut E, Bektas M, Oztas E, Kurt M, Cetinkaya H, Ozden A. The prevalence of celiac disease in patients fulfilling Rome III criteria for irritable bowel syndrome. Eur J Intern Med. 2010 Oct;21(5):389-92.

62. El-Salhy M. L-BB, Gundersen D. The prevalence of celiac disease in patients with irritable bowel syndrome. Molecular Medicine Reports. 2011;4:403-5.

63. Whelan K, Abrahmsohn O, David GJ, Staudacher H, Irving P, Lomer MC, et al. Fructan content of commonly consumed wheat, rye and gluten-free breads. Int J Food Sci Nutr. 2011 Mar 23.

64. Biesiekierski JR, Rosella O, Rose R, Liels K, Barrett JS, Shepherd SJ, et al. Quantification of fructans, galacto-oligosacharides and other short-chain carbohydrates in processed grains and cereals. J Hum Nutr Diet. 2011 Feb 21.

65. El-Sahly M. LE, Reinemo A., Salmelid L., Hausken T. Effects of a healt program comprising reassurance, diet management, probiotics administration and regular exercise on symptoms and quality of life in patients with irritable bowel syndrome. Gastroenterology Insights 2010. 2010;volume 2;e6.

66. Wahnschaffe U, Schulzke JD, Zeitz M, Ullrich R. Predictors of clinical response to gluten-free diet in patients diagnosed with diarrhea-predominant irritable bowel syndrome. Clin Gastroenterol Hepatol. 2007 Jul;5(7):844-50; quiz 769.

67. Masson LF, McNeill G, Tomany JO, Simpson JA, Peace HS, Wei L, et al. Statistical approaches for assessing the relative validity of a food-frequency questionnaire: use of correlation coefficients and the kappa statistic. Public Health Nutr. 2003 May;6(3):313-21.

68. Brantsaeter AL, Haugen M, Alexander J, Meltzer HM. Validity of a new food frequency questionnaire for pregnant women in the Norwegian Mother and Child Cohort Study (MoBa). Matern Child Nutr. 2008 Jan;4(1):28-43.

69. Talley NJ, Verlinden M, Jones M. Quality of life in functional dyspepsia: responsiveness of the Nepean Dyspepsia Index and development of a new 10-item short form. Aliment Pharmacol Ther. 2001 Feb;15(2):207-16.

70. Arslan G, Lind R, Olafsson S, Florvaag E, Berstad A. Quality of life in patients with subjective food hypersensitivity: applicability of the 10-item short form of the Nepean Dyspepsia Index. Dig Dis Sci. 2004 Apr;49(4):680-7.

71. Patrick DL, Drossman DA, Frederick IO, DiCesare J, Puder KL. Quality of life in persons with irritable bowel syndrome: development and validation of a new measure. Dig Dis Sci. 1998 Feb;43(2):400-11.

72. Drossman DA, Patrick DL, Whitehead WE, Toner BB, Diamant NE, Hu Y, et al. Further validation of the IBS-QOL: a disease-specific quality-of-life questionnaire. Am J Gastroenterol. 2000 Apr;95(4):999-1007.

73. Roalfe AK, Roberts LM, Wilson S. Evaluation of the Birmingham IBS symptom questionnaire. BMC Gastroenterol. 2008;8:30.

74. Schmulson MJ, Ortiz-Garrido OM, Hinojosa C, Arcila D. A single session of reassurance can acutely improve the self-perception of impairment in patients with IBS. J Psychosom Res. 2006 Oct;61(4):461-7.

75. Colwell LJ, Prather CM, Phillips SF, Zinsmeister AR. Effects of an irritable bowel syndrome educational class on health-promoting behaviors and symptoms. Am J Gastroenterol. 1998 Jun;93(6):901-5.

76. Geissler C. PH. Human Nutrition, 11th edition: Elsevier Churchill Livingstone; 2005.
77. Vesa TH, Seppo LM, Marteau PR, Sahi T, Korpela R. Role of irritable bowel syndrome in subjective lactose intolerance. Am J Clin Nutr. 1998 Apr;67(4):710-5.

78. S-oh. Norske anbefalinger for ernæring og fysisk aktivitet. Oslo2005.

79. Kassinen A, Krogius-Kurikka L, Makivuokko H, Rinttila T, Paulin L, Corander J, et al. The fecal microbiota of irritable bowel syndrome patients differs significantly from that of healthy subjects. Gastroenterology. 2007 Jul;133(1):24-33.

80. Spiller R. Review article: probiotics and prebiotics in irritable bowel syndrome. Aliment Pharmacol Ther. 2008 Aug 15;28(4):385-96.

81. Brenner DM, Moeller MJ, Chey WD, Schoenfeld PS. The utility of probiotics in the treatment of irritable bowel syndrome: a systematic review. Am J Gastroenterol. 2009 Apr;104(4):1033-49; quiz 50.

82. Drisko J, Bischoff B, Hall M, McCallum R. Treating irritable bowel syndrome with a food elimination diet followed by food challenge and probiotics. J Am Coll Nutr. 2006 Dec;25(6):514-22.

83. Martins C, Morgan LM, Bloom SR, Robertson MD. Effects of exercise on gut peptides, energy intake and appetite. J Endocrinol. 2007 May;193(2):251-8.

84. Peters HP, De Vries WR, Vanberge-Henegouwen GP, Akkermans LM. Potential benefits and hazards of physical activity and exercise on the gastrointestinal tract. Gut. 2001 Mar;48(3):435-9.

85. Willet WC, editor. Nutrition Epidemiology. New York: Oxford University Press; 1998.

86. Olafsdottir AS, Thorsdottir I, Gunnarsdottir I, Thorgeirsdottir H, Steingrimsdottir L. Comparison of women's diet assessed by FFQs and 24-hour recalls with and without underreporters: associations with biomarkers. Ann Nutr Metab. 2006;50(5):450-60.

87. Bedard D, Shatenstein B, Nadon S. Underreporting of energy intake from a selfadministered food-frequency questionnaire completed by adults in Montreal. Public Health Nutr. 2004 Aug;7(5):675-81.

88. Barrett JS, Gibson PR. Development and validation of a comprehensive semiquantitative food frequency questionnaire that includes FODMAP intake and glycemic index. J Am Diet Assoc. 2010 Oct;110(10):1469-76.

- Appendix A: FODMAP list
- Appendix B: MoBa Food Frequency Questionnaire (MoBa FFQ)
- Appendix C: Complete list of data analysed from the MoBa Food Frequency Questionnaire.
- Appendix D: Short-Form Nepean Dyspepsia Index (SF-NDI)
- Appendix E: Irritable bowel syndrome Quality Of Life (IBS-QOL)
- Appendix F: Birmingham IBS Symptom Questionnaire

# Appendix A

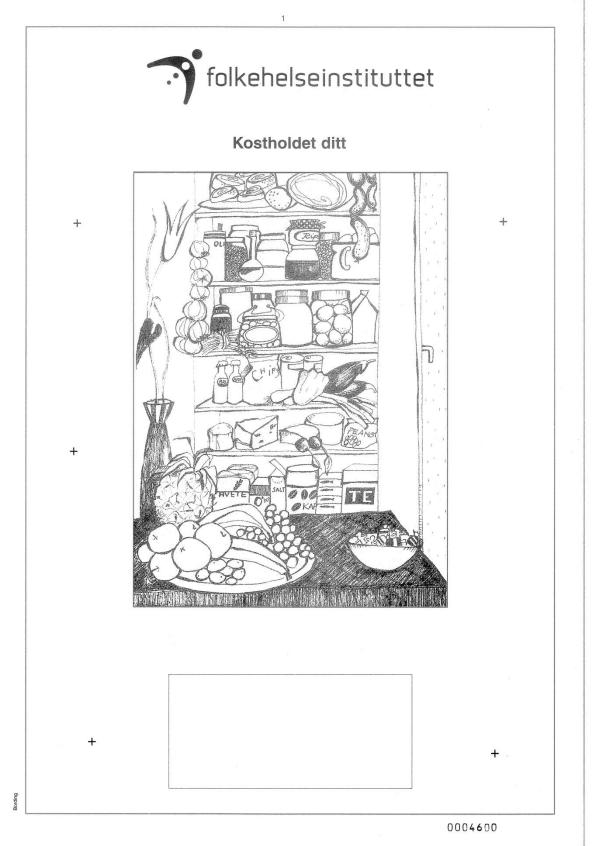
# FODMAP list (38)

FODMAP	Excess fructose	Lactose	Oligosaccharides (fructans and/or galactans)	Polyols
High FODMAP food sources	<i>Fruits:</i> Apples, pears, peaches, mango, sugar snap peas, watermelon, tinned fruit in natural juice	<i>Milk:</i> Cow, goat and sheep (regular and low-fat), ice cream, condensed and evaporated milk, milk powder	<i>Fruits:</i> Watermelon, custard apple, white peaches, rambutan, persimmon	<i>Fruits:</i> Apples, apricots, cherries, longon, lychee, nashi pears, nectarine, pears, peaches, plums, prunes, watermelon
	Honey	<i>Yoghurt:</i> (regular and low- fat)	<i>Vegetables:</i> Artichokes, asparagus, beetroot, Brussels sprout, broccoli, cabbage, fennel, garlic (large amounts), leeks, okra, onions (also onion powder), spring onion, peas, shallots.	<i>Vegetables:</i> Avocado, cauliflower, mushrooms, snow peas
	<i>Sweeteners:</i> Fructose, high fructose corn syrup, corn syrup solids	<i>Cheeses:</i> Soft and fresh (e.g. ricotta, cottage)	<i>Legumes:</i> Chickpeas, lentils, red kidney beans, baked beans	<i>Sweeteners:</i> Sorbitol (420), mannitol (421), xylitol (967), maltitol (965), isomalt (953) and other endings in "-ol"
	<i>Large total</i> <i>fructose dose:</i> Concentrated fruit sources; large serves of fruit, dried fruit, fruit juice.	<i>Others:</i> Dairy desserts, custard, margarine	<i>Cereals:</i> Wheat and rye when eaten in large amounts (e.g. bread, pasta, couscous, crackers, biscuits)	
			<i>Sweeteners:</i> Inulin	

FODMAP	Excess fructose	Lactose	Oligosaccharides (fructans and/or galactans)	Polyols
Suitable alternative low- FODMAP food sources	<i>Fruit:</i> Banana, blueberry, carambola, durian, grapefruit, grape, honeydew melon, kiwifruit, lemon, lime, mandarin, orange, passionfruit, raspberry, strawberry	<i>Milk:</i> Lactose-free, rice milk, gelati (ice cream), sorbet	Vegetables: Bamboo shoots, bok choy, carrot, celery, capsicum, corn, eggplant, green beans, lettuce, chives, parsnip, pumpkin, silverbeet.	<i>Fruit:</i> Banana, blueberry, carambola, durian, grapefruit, grape, honeydew melon, kiwifruit, lemon, lime, mandarin, orange, passionfruit, raspberry, strawberry
	Honey substitute: Maple syrup, golden syrup	<i>Cheese:</i> "Hard" cheeses, including brie camembert	<i>Substitute for onion/garlic:</i> Garlic-infused oil	
	<i>Sweeteners:</i> Any except polyols	<i>Yoghurt:</i> Lactose-free	<i>Cereals:</i> Gluten-free and spelt bread/ cereal products	<i>Sweeteners:</i> Sugar (sucrose), glucose, other artificial sweeteners not ending on "ol"



**B** MoBa Food Frequency Questionnaire



	Veiledning for utfylling av kostskjemaet
	·
l c ha	dette skjemaet spør vi hva du har spist det siste året. Dette innebærer at vi ber deg tenke tilbake på hva du ar spist i de 12 siste månedene.
Vi	i takker for at du vil hjelpe oss med denne undersøkelsen.
Si • •	kjemaet skal leses av en maskin. Det er derfor viktig at du legger vekt på følgende ved utfyllingen. Bruk blå eller sort kulepenn. I de små avkrysningsboksene setter du <i>et kryss</i> for det svaret som du mener passer best, slik: Du skal sette <u>ett</u> kryss på hver linje. Skriver du feil, kan du ta bort krysset ved å fylle boksen helt, slik: Skriver du feil, kan du ta bort krysset ved å fylle boksen helt, slik:
	Eksempel: Antall brødskiver med dette pålegg
	pr. dag         eller pr. uke         eller pr. måned           Ost         6+ 5         4         2         1         5-6         3-4         1-2         3         2         1         0
	Brunost (Gudbrandsdalsost o.l.)
•	Hvor det står et + betyr dette "og flere enn". Eksempel: 6+ betyr 6 og flere enn 6
۰	Når du fyller ut skjemaet skal du tenke på hva du har spist det siste året og angi et gjennomsnitt. <u>Eksempel:</u> Hvis du spiste torsk, sei mm til middag 1 gang i uken i 6 måneder på rad, det første halve året, men ikke har spist tors sei med mer etter dette, har du totalt spist torsk og sei 24 ganger. I gjennomsnitt blir dette 2 ganger per måned og du setter da kryss i boksen for 2 ganger per måned slik;
	Antall middager       pr. uke     eller pr. måned       Middag med fjørfe     5+ 4 3 2 1 3 2 1 0       Grillet kylling     Image: State
•	Enkelte steder kan du skrive tekst – Skriv tydelig – Skriv bare tekst når du blir bedt om det
	Så snart du har fylt ut dette skjemaet, ber vi om at du sender det tilbake til oss i den vedlagte, frankerte svarkonvolutten.
	Avdeling for miljømedisin Nasjonalt folkehelseinstitutt Postboks 4404 Nydalen
	+ 0403 Oslo ++

Kostvaner 1. I mitt kosthold inngår kjøtt og fisk 2. Jeg unngår kjøtt, men spiser fisk 3. Jeg unngår fisk, men spiser kjøtt 4. Jeg er vegetarianer og inkluderer melkeproc 5. Jeg er vegetarianer og inkluderer melkeproc 6. Jeg er vegetarianer og utelater alle melkepr	lukter, men ikke egg i kos	ten (lakto-vegetariane	r)	Sett bare ett kryss	
2. Har du brukt økologiske matvarer det sis Økologisk matvare 1. Melk, melkeprodukter og ost 2. Brød og kornprodukter (f. eks. mel, müsli) 3. Egg 4. Grønnsaker 5. Frukt 6. Kjøtt			Ofte	For det meste	+
Antall måltider 3. Hvor ofte har du i gjennomsnitt spist føl Et mellommåltid er et mindre måltid som for e består av drikke skal <u>ikke</u> tas med da det blir 1. Frokost 2. Mellommåltid, formiddag 3. Formiddagsmat 4. Mellommåltid, ettermiddag 5. Middag 6. Mellommåltid, kveld	ksempel kan bestå av fru spurt etter drikke senere. 7 6 	kt, kjeks, bolle, yoghui	i hver linje.)	Mellommáltider som ba	are +
7. Kveldsmat 8. Nattmat					

5. Bruker du smør/margarin på brød/knek	kebrød/l	kjeks1	?										
Ja	Nei (gå t	il spør	smål 8	3)									
6. Hvis du bruker smør/margarin, på hvor (Sett bare ett kryss på hver linje.)	mange	skiver	i gjer	noms	snitt o	g hvilke	en type	smør/i	nargari	n bruke	r du?		
						Ant	tall brøds	kiver					
Type smør/margarin	13+	9-12	2 8	7		r. dag						er pr. ı	
1. Smør/Bremyk	13+	9-12	- 0	7	6	5	4	3				3-4 1	-2
2. Hard margarin (Per, Melange)													
3. Brelett													_
4. Myk margarin (Soft, Vita, Olivero o.l.)													
5. Lett margarin (Soft light, Vita lett, o.l.)													
		Lamound											
7. Hvor tykt lag med smør/margarin smøre	er du på	brøds	kiven	e?									
	F	Rikelig		Mido	dels	SI	krapet						
+													
	leale		1 1.4										
Pålegg på brød, knek	Kebl	100	I, KJ	ek	S								
Ost	6+	5	pr. 4	dag 3	Anta 2	<u>all brøds</u> 1	skiver me e 5-6	ed dett ller pr. 3-4		-	eller p 2	r. mån 1	e
1. Brunost (Gudbrandsdalsost o.l.)													
<ol> <li>Brunost (Gudbrandsdalsost o.l.)</li> <li>Brunost lettvarianter, prim</li> </ol>													
2. Brunost lettvarianter, prim													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> Fiskepålegg 7. Kaviar													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> Fiskepålegg													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> <b>Fiskepålegg</b> <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> <b>Fiskepålegg</b> <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> Fiskepålegg <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> <b>Fiskepålegg</b> <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Røker</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> <b>Fiskepålegg</b> <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Røker</li> <li>Røker</li> <li>Krabbe</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> <b>Fiskepålegg</b> <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Røker</li> <li>Krabbe</li> <li>Krabbe</li> <li>Tunfisk</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> Fiskepålegg <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Reker</li> <li>Krabbe</li> <li>Krabbe</li> <li>Tunfisk</li> <li>Svolværpostei (postei av fiskelever/rogn)</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> <b>Fiskepålegg</b> <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Røker</li> <li>Krabbe</li> <li>Krabbe</li> <li>Tunfisk</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> Fiskepålegg <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Reker</li> <li>Krabbe</li> <li>Krabbe</li> <li>Tunfisk</li> <li>Svolværpostei (postei av fiskelever/rogn)</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> <li>Fiskepålegg</li> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Røker</li> <li>Krabbe</li> <li>Tunfisk</li> <li>Svolværpostei (postei av fiskelever/rogn)</li> <li>Annet fiskepålegg</li> <li>Kjøttpålegg</li> <li>Kinder kjøttpålegg (skinke, roast biff o.l.)</li> </ol>													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> </ol> <b>Fiskepålegg</b> <ol> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sid (sursild o.l.)</li> <li>Røker</li> <li>Krabbe</li> <li>Tufnisk</li> <li>Svolværpostei (postei av fiskelever/rogn)</li> <li>Annet fiskepålegg</li> </ol> <b>Kjøttpålegg</b> 17. Magert kjøttpålegg (skinke, roast biff o.l.) 18. Servelat, lammerull, kalverull													
<ol> <li>Brunost lettvarianter, prim</li> <li>Hvit ost, kremost, smøreost o.l.</li> <li>Lettvarianter av hvit ost, smøreost</li> <li>Muggoster (Camembert, Norzola o.l.)</li> <li>Annet ostepålegg</li> <li>Fiskepålegg</li> <li>Kaviar</li> <li>Makrell/sardin i tomat</li> <li>Sardin i olje</li> <li>Røkt laks/ørret/makrell</li> <li>Sild (sursild o.l.)</li> <li>Røker</li> <li>Krabbe</li> <li>Tunfisk</li> <li>Svolværpostei (postei av fiskelever/rogn)</li> <li>Annet fiskepålegg</li> <li>Kjøttpålegg</li> <li>Magert kjøttpålegg (skinke, roast biff o.l.)</li> <li>Servelat, lammerull, kalverull</li> <li>Salt pølse, spekepølse, salami</li> </ol>													
<ol> <li>2. Brunost lettvarianter, prim</li> <li>3. Hvit ost, kremost, smøreost o.l.</li> <li>4. Lettvarianter av hvit ost, smøreost</li> <li>5. Muggoster (Camembert, Norzola o.l.)</li> <li>6. Annet ostepålegg</li> <li>Fiskepålegg</li> <li>7. Kaviar</li> <li>8. Makrell/sardin i tomat</li> <li>9. Sardin i olje</li> <li>10. Røkt laks/ørret/makrell</li> <li>11. Sild (sursild o.l.)</li> <li>12. Reker</li> <li>13. Krabbe</li> <li>14. Tunfisk</li> <li>15. Svolværpostei (postei av fiskelever/rogn)</li> <li>16. Annet fiskepålegg</li> <li>77. Magert kjøttpålegg (skinke, roast biff o.l.)</li> <li>18. Servelat, lammerull, kalverull</li> <li>19. Salt pølse, spekepølse, salami</li> <li>20. Kalkun- og kyllingpålegg</li> </ol>													
<ol> <li>2. Brunost lettvarianter, prim</li> <li>3. Hvit ost, kremost, smøreost o.l.</li> <li>4. Lettvarianter av hvit ost, smøreost</li> <li>5. Muggoster (Camembert, Norzola o.l.)</li> <li>6. Annet ostepålegg</li> <li>Fiskepålegg</li> <li>7. Kaviar</li> <li>8. Makrell/sardin i tomat</li> <li>9. Sardin i olje</li> <li>10. Røkt laks/ørret/makrell</li> <li>11. Sild (sursild o.l.)</li> <li>12. Reker</li> <li>13. Krabbe</li> <li>14. Tunfisk</li> <li>15. Svolværpostei (postei av fiskelever/rogn)</li> <li>16. Annet fiskepålegg</li> <li>T. Magert kjøttpålegg (skinke, roast biff o.l.)</li> <li>18. Servelat, lammerull, kalverull</li> <li>19. Salt pølse, spekepølse, salami</li> <li>20. Kalkun- og kyllingpålegg</li> <li>21. Leverpostei</li> </ol>													
<ol> <li>2. Brunost lettvarianter, prim</li> <li>3. Hvit ost, kremost, smøreost o.l.</li> <li>4. Lettvarianter av hvit ost, smøreost</li> <li>5. Muggoster (Camembert, Norzola o.l.)</li> <li>6. Annet ostepålegg</li> <li>Fiskepålegg</li> <li>7. Kaviar</li> <li>8. Makrell/sardin i tomat</li> <li>9. Sardin i olje</li> <li>10. Røkt laks/ørret/makrell</li> <li>11. Sild (sursild o.l.)</li> <li>12. Reker</li> <li>13. Krabbe</li> <li>14. Tunfisk</li> <li>15. Svolværpostei (postei av fiskelever/rogn)</li> <li>16. Annet fiskepålegg</li> <li>77. Magert kjøttpålegg (skinke, roast biff o.l.)</li> <li>18. Servelat, lammerull, kalverull</li> <li>19. Salt pølse, spekepølse, salami</li> <li>20. Kalkun- og kyllingpålegg</li> </ol>				-									

	Ē		pr. (		Antall brød		ed dette ller pr. u		1	eller pr	måno	d
Andre typer pålegg		6+ 5	4		2 1	5-6	3-4	1-2	3	2	. mane 1	0
23. Salater med majones (rekesa	alat o.l.)											
24. Frokostsalat	[											
25. Majones	[										. 🗆	
26. Syltetøy	+											
27. Honning	[											
28. Peanøttsmør	[											
29. Annet nøttepålegg (Nugatti o.	.l.)											
30. Annet søtt pålegg (Sjokade, H	Hapå o.l.)											
31. Vegetabilske posteier (Tartex	o.l.)											L
32. Frukt (banan, eple o.l.)												_
33. Grønnsaker (tomat, agurk o.l.	.)											L
Egg	A 1	4-4	440	<b>-</b>			Facili		-11-21			
9. Hvor mange egg har du spis (Sett bare ett kryss på hver linje.)		det siste			egg til alle			akverk				
Egg	+		2+	dag 1	5-6	eller pr. i 3-4	лке 1-2		2-3	pr. måi 1	0	
Egg, stekt, kokt, eggerøre, omele	ett											
Antall måsegg spist siste 12 mån	neder		0	1.4	5	6-1	0		mer en	n 10	1	
rinai macegg opier siere re man			•			0.1					5	
	An also and have					Dersom d	u har sp	ist diss	e matv	arene ti	l andre	
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.I. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt	n, All-Bran Flake:	Sett bar	e ett kry:			eller pr. 1 3-4	or ofte	ist diss		pr. mår pr. mår		
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.I. 5. Sukker på frokostgryn/grøt	n, All-Bran Flakes ; nøtter +	s o.l.)	e ett kry: 2+ 0 0 0 0	ss pâ hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0	Hvv eller pr. 3-4	a også	med m	eller 2-3	pr. mår		
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.I. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt Drikke 11. Hvor mange glass/kopper a	n, All-Bran Flakes ; nøtter +	s o.l.)	e ett kry: 2+ 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0	Hvv eller pr. 3-4	ange gl	med n ss på h ass/beg ller pr.	eller 2-3	pr. mår	ned 0 0	
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kori 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.l. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt Drikke 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glas	n, All-Bran Flakes , nøtter + w følgende har o ss = 2 kopper = 2	(Sett bard s o.l.) lu drukk ,5 dl, ½ li	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvv eller pr. 3-4	ange gl	med n ss på h ass/beg ller pr.	eller 2-3	pr. måa 1 	hed 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nåne
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kori 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.l. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt Drikke 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glast Melk og yoghurt	n, All-Bran Flakes , nøtter + tv følgende har o ss = 2 kopper = 2	(Sett bard s o.l.) lu drukk ,5 dl, ½ li ss)	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvor m	ange gl	med n ss på h ass/beg ller pr.	eller 2-3 	pr. måi 1 	hed 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nåne
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kori 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.l. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt Drikke 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glas Melk og yoghurt 1. H-melk, kefir, kulturmelk	n, All-Bran Flakes , nøtter + tv følgende har o ss = 2 kopper = 2 + (1 glas	(Sett bard s o.l.) lu drukk 5 dl, ½ li ss)	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvv eller pr. 3-4	ange gl	med n ss på h ass/beg ller pr.	eller 2-3 	pr. måi 1 	hed 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nåne
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.l. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt <b>Drikke</b> 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glas Melk og yoghurt 1. H-melk, kefir, kulturmelk 2. Lettmelk	n, All-Bran Flakes , nøtter + tv følgende har o ss = 2 kopper = 2 + (1 glas (1 glas (1 glas (1 glas (1 glas)	(Sett bard s o.l.) lu drukk 5 dl, ½ li ss) ss) ss) ss)	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvor m	ange gl	med n ss på h ass/beg ller pr.	eller 2-3 	pr. måi 1 	hed 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nåne
måltider enn frokost skal du også Grøt, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.I. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt <b>Drikke</b> 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glas Melk og yoghurt 1. H-melk, kefir, kulturmelk 2. Lettmelk 3. Ekstra lett lettmelk 4. Skummet melk søt, sur 5. Cultura, alle typer	n, All-Bran Flakes , nøtter + tv følgende har o ss = 2 kopper = 2 + (1 glaa (1 glaa (1 glaa (1 glaa (1 glaa (1 glaa) (1 glaa)	(Sett bard (Sett bard (Sol.)) (U drukk (5 dl, ½ li (SS) (SS) (SS) (SS) (SS) (SS) (SS) (SS	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvv eller pr. i 3-4	ange gl	med n ss på h ass/beg ller pr.	eller 2-3 	pr. måi 1 	hed 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nåne
måltider enn frokost skal du også Grot, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.I. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt <b>Drikke</b> 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glas Melk og yoghurt 1. H-melk, kefir, kulturmelk 2. Lettmelk 3. Ekstra lett lettmelk 4. Skummet melk søt, sur 5. Cultura, alle typer 6. Biola drikke, Biola yoghurt	n, All-Bran Flakes , nøtter + tv følgende har o ss = 2 kopper = 2 + (1 glas (1 glas (1 glas (1 glas (1 glass/beg	(Sett bard (Sett bard (Sol.)) (U drukk (5 dl, ½ li (SS) (SS) (SS) (SS) (SS) (SS) (SS) (SS	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvor m	ange gl	med n ss på h ass/beg ller pr.	eller 2-3 	pr. måi 1 	hed 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	nåne
måltider enn frokost skal du også Grot, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.I. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt <b>Drikke</b> 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glas Melk og yoghurt 1. H-melk, kefir, kulturmelk 2. Lettmelk 3. Ekstra lett lettmelk 4. Skummet melk søt, sur 5. Cultura, alle typer 6. Biola drikke, Biola yoghurt 7. Yoghurt, naturell/frukt	n, All-Bran Flakes , nøtter + w følgende har o ss = 2 kopper = 2 + (1 glas (1 glas (1 glass/beg (1 glass/beg (1 glass/beg (1 glass/beg	(Sett bard (Sett bard (Sol.)) (U drukk (5 dl, ½ li (SS) (SS) (SS) (SS) (SS) (SS) (SS) (SS	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvv eller pr. i 3-4 	ange gl	med n ss på h ass/beg ller pr.	eller 2-3 	pr. måu 1	ned       0	nåne
måltider enn frokost skal du også Grot, frokostgryn 1. Usøtede kornblandinger (4-kor 2. Søtet müsli og müsli med frukt 3. Havregrøt, annen grøt 4. Cornflakes, Frosties o.I. 5. Sukker på frokostgryn/grøt 6. Syltetøy på frokostgryn/grøt <b>Drikke</b> 11. Hvor mange glass/kopper a frokostgryn/grøt. 1 krus = 1 glas Melk og yoghurt 1. H-melk, kefir, kulturmelk 2. Lettmelk 3. Ekstra lett lettmelk 4. Skummet melk søt, sur 5. Cultura, alle typer 6. Biola drikke, Biola yoghurt	n, All-Bran Flakes , nøtter + tv følgende har o ss = 2 kopper = 2 + (1 glas (1 glas (1 glas (1 glas (1 glass/beg	(Sett bard (Sett bard (Sol.)) (U drukk (5 dl, ½ li (SS) (SS) (SS) (SS) (SS) (SS) (SS) (SS	e ett krys pr. 2+ 0 0 0 0 0 0 0 0 0	ss på hve dag 1 	er linje.) 5-6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Hvv eller pr. i 3-4	ange gl	med n ss på h ass/beg ller pr.	eller 2-3 	pr. måi 1 	ned       0	nåne

÷

+ Melk og yoghurt		8+	р 6-7	r. dag 4-5	۲ 2-3	lvor ma		<u>s/beger</u> r pr. uke 3-4 1-2	2	eller pr. 2-3 1	
9. Go'morgen yoghurt	(1 beger)										
10. Sjokolademelk, Litago	(1 glass)								1		
11. Soyamelk	(1 glass)								8 1		
12. Ris-, havremelk	(1 glass)										
	(. 3)	1									
+						Hvor	mange g		Ē	allor pr	måned
Juice/saft/brus/vann/alkohol		8+	6-7	or. dag 4-5	2-3	1	5-6	r pr. uke 3-4 1-2	2		1 0
13. Appelsinjuice	(1 glass)										
14. Annen fruktjuice, most, nektar	(1 glass)										
15. Tomat- og grønnsakjuice	(1 glass)								8		
16. Saft med sukker	(1 glass)										
17. Saft, kunstig søtet	(1 glass)										
18. Coca Cola/Pepsi med sukker	(1 glass)										
19. Annen brus med sukker	(1 glass)								~		
20. Coca Cola-light/Pepsi-light	(1 glass)										
21. Annen lettbrus	(1 glass)										
22. Energidrikk, Battery o.l.	(1 glass)										
23. Springvann (vann fra kran)	(1 glass)										
24. Flaskevann, uten kullsyre	(1 glass)										
25. Farris og annet vann med kullsyre	(1 glass)										
26. Alkoholfritt øl, vørterøl, lettøl	(1 glass)										
27. Pilsnerøl	(1 glass)								-		
28. Vin	(1 glass)										
29. Brennevin, likør	(1 dram)									Land L	
+		1		pr. dag		Hvor ma	ange kop elle	per/krus er pr. uke	1	eller pr	r. måned
Kaffe/te		8+	6-7	4-5	2-3	1	5-6	3-4 1-	2		1 0
30. Filterkaffe	(1 kopp)										
31. Pulverkaffe	(1 kopp)										
32. Kokekaffe/ presskanne kaffe	(1 kopp)										
33. Kaffe latte, cappucino	(1 kopp)										
34. Espresso	(1 kopp)								1		
35. Koffeinfri kaffe	(1 kopp)										
36. Fiken/ korn kaffe	(1 kopp)										
37. Te (vanlig te, Lipton fruktte o.l.)	(1 krus)								-		
38. Grønn te	(1 krus)								-		
39. Nypete, urtete	(1 krus)										
12. I hvor mange kopper kaffe og te b Melk/fløte/sukker i kaffe og te 1. Melk/fløte i kaffe/te 2. Sukker/ honning i kaffe/te 3. Kunstig søtstoff i kaffe/te	oruker du melk/fl	øte/sukke	r? 6-7	pr. dag 4-5	2-3	1	elli 5-6	er pr. uke 3-4 1	-2	eller p 2-3	r. måned 1 0
										+	

French har of stars and a damage the	at)										
Først ber vi deg svare på et generelt spørst typene av varm mat du har spist det siste å annen varm mat du eventuelt spiser i løpet	ret. Når	du svar	upper a er på d	v varm isse spo	mat. De ørsmåle	retter ber v ne, ber vi (	∕i deg sva deg å ten∤	re mer i d e på både	letalj på e midda	de ulike gsmat c	y g
13. Hvor ofte har du i gjennomsnitt spist fø	lgende t	ype vari	m mat c	let siste	året? (	Sett bare e	tt kryss på	hver linje	.) .		+
Generelle spørsmål +	6+	5	pr. 4	uke 3	2	1	3		r. månec 1	0	
1. Kjøtt og kjøttprodukter											
2. Kjøtt og kjøttprodukter, grillet											
3. Innmat											
4. Kylling, kalkun											
5. Fisk, fiskeretter, kokt, ovnsbakt											
6. Fisk, fiskeretter, stekt											
7. Vegetarretter											
+											
Mer detaljerte spørsm	iål o	m h	ver	enk	elt r	nidda	gsre	tt			
							J				
14. Hvor ofte har du i gjennomsnitt spist føl	gende ty	/per var	m mat	det sist	e året?	(Sett bare d	ett kryss på	å hver linje	ə.)		+
1				uke		r ofte					
Middag med blandingsprodukter av kjøtt	6+	5	pr. 4	З	2	1	3	eller pi 2	r. måned 1	0	
1. Kjøttpølser, medisterpølser											
2. Grillpølser, wienerpølser											
3. Kyllingpølser, kalkunpølser											
4. Kjøttkaker, medisterkaker, kjøttpudding											
5. Hamburgere, karbonader											
6. Kjøttdeig i saus el. gryteretter											
Middag med okse-/ kalvekjøtt				-							
7. Oksestek, kalvestek											
8. Biff (indrefilet, løvbiff, mørbrad, entrecote)											
9. T-bone stek, kalvekotelett											
10. Kjøttgryte, lapskaus, kjøttsuppe											
Middag med svinekjøtt 11. Kotelett, nakkekotelett, skinkestek							1	_			
12. Indrefilet, flatbiff											
13. Sommerkotelett, hamburgerrygg											
14. Flesk, ribbe, "spare ribs"											
15. Bacon											
16. Gryterett											
Middag med lam/sau										100000	
17. Lammestek, lammekotelett											
18. Gryteretter med lam/sau (Får i kål o.l.)											
Middag med viltkjøtt	1000										
19. Reinsdyrstek											
13. Heilisdylstek											
20. Stek av elg, hjort, rådyr											
20. Stek av elg, hjort, rådyr 21. Reinsdyrkaker, gryterett av reinsdyr											
20. Stek av elg, hjort, rådyr 21. Reinsdyrkaker, gryterett av reinsdyr 22. Karbonader, gryterett (elg, hjort, rådyr)		·				_					
20. Stek av elg, hjort, rådyr 21. Reinsdyrkaker, gryterett av reinsdyr 22. Karbonader, gryterett (elg, hjort, rådyr) Middag med innmat											
20. Stek av elg, hjort, rådyr 21. Reinsdyrkaker, gryterett av reinsdyr 22. Karbonader, gryterett (elg, hjort, rådyr) <b>Middag med innmat</b> 23. Lever, nyre fra okse, gris											
20. Stek av elg, hjort, rådyr 21. Reinsdyrkaker, gryterett av reinsdyr 22. Karbonader, gryterett (elg, hjort, rådyr) Middag med innmat 23. Lever, nyre fra okse, gris 24. Lever, nyre fra sau		-									
20. Stek av elg, hjort, rådyr 21. Reinsdyrkaker, gryterett av reinsdyr 22. Karbonader, gryterett (elg, hjort, rådyr) Middag med innmat											

+ iddag med fjørfe					Hvor	ofte	1		eller pr.	måned	
ddag moa ijono	6+	5	pr. u 4	ike 3	2	1		3	2	1	0
. Kyllingfilet, kalkunfilet											
3. Grillet kylling											
). Stekt/kokt kylling, høne og kalkun											
). Kyllingschnitzel, nuggets											
I. Viltfugl (rype, orrfugl o.l.)											
2. Annet fjørfe (and, gås, struts)		i		·	L						
iddag med fisk/sjømat											_
3. Torsk, sei, kolje, lyr (kokt/stekt/røkt)											[
4. Makrell, sild (kokt/stekt/røkt)											
5. Laks, ørret											
6. Flyndrefisker (kveite, rødspette o.l.)											
7. Tunfisk (f.eks. i salat)											-
3. Abbor, gjedde, gjeddekaker											
9. Annen ren fisk											
). Fiskekaker, fiskepudding, fiskeboller											
1. Fiskepinner, fiskepanetter, panert fisk											
2. Fiskegryte, fiskegrateng, suppe med fisk					ŀ						
3. Reker											
4. Skjell											
5. Krabbe											
6. Rogn +											
7. Fiskelever											
	-										
astaretter											
<ol> <li>Pastarett med kjøtt (spaghetti med kjøttsaus, Lasagne o.l.)</li> </ol>											
9. Pastarett med fisk/reker/skjell											
0. Pastarett med grønnsaker											
1. Pastarett med bare tomatsaus/ketchup											
2. Ost (Parmesan o.l.) på pastarett					Laure d						
Annen varm mat											Γ
3. Pizza											Γ
4. Taco, burritos o.l.											[
5. Pannekaker											
56. Grøt (ikke frokostgrøt)											L [
7. Suppe, hjemmelaget og posesuppe										L]	L
Grønnsaksrett som hovedrett	_					_					
58. Bare med grønnsaker											
59. Med bønner/linser											L
60. Med soyaprodukter (pølser, o.l.)										Press and	-

pr. dag     eller pr. uke     eller pr. måned     +       Sau/tilbehør     1     5-6     3-4     1-2     2-3     1     0       7. Smeltet smør     1     1     5-6     3-4     1-2     2-3     1     0       8. Smeltet margarin     1     1     1     1     1     1     1     1       9. Brun/hvit saus     1     1     1     1     1     1     1     1       10. Bearnaisesaus o.l.     1     1     1     1     1     1     1     1     1       11. Majones, remulade     1     1     1     1     1     1     1     1       12. Seterrømme     1     1     1     1     1     1     1       13. Lettrømme     1     1     1     1     1     1     1			Hvor ofte		
Bask Mikebor 1 56 34 12 23 1 0   7. Shretet sing 1 <th></th> <th>pr. dag</th> <th></th> <th>eller pr. måned</th> <th>+</th>		pr. dag		eller pr. måned	+
9. Smoklet margarin 9. Smoklet 9. Smok	Saus/tilbehør	1			
9. Bunnhvit saus 10. Bearmaisessus 0.1 11. Majones, remulado 12. Seterramme, Crème Fraiche 13. Lettermeme 14. Ketchup 15. Sonnep  15. Heur ofte har du 1 gjennomsnitt brukt folgende typer fett i matiggingen det siste året? <i>(Sett bare ett kryss på hver tinje)</i> 15. Heur ofte har du 1 gjennomsnitt brukt folgende typer fett i matiggingen det siste året? <i>(Sett bare ett kryss på hver tinje)</i> 15. Okreanagen 16. Heur ofte har du 1 gjennomsnitt brukt folgende typer fett i matiggingen det siste året? <i>(Sett bare ett kryss på hver tinje)</i> 17. dag 28. Manoje 29. Okreanagen 19. Ok	7. Smeltet smør				
	8. Smeltet margarin				
11. Majones, remulade   12. Stetremme, Crème Fraiche   13. Lettremme   14. Katchup   14. Katchup   15. Sennep     16. Hvor ofte har du i gjennomsnitt brukt følgende typer fet i matiagingen det siste året? (Sett bare ett inves på hver linje).   15. Sennep   16. Hvor ofte har du i gjennomsnitt brukt følgende typer fet i matiagingen det siste året? (Sett bare ett inves på hver linje).   16. Hvor ofte har du i gjennomsnitt brukt følgende typer fet i matiagingen det siste året? (Sett bare ett inves på hver linje).   17. Sonari   17. Sonari   18. Metange, Per   18. Annen magarin   19. Okterolje   10. Andre oljer	9. Brun/hvit saus				
12. Seterramme, Crème Praiche   13. Lettramme   14. Katchup   15. Sennep   16. Hvor ofte har du i gjennomsnitt brukt folgende typer fett i mattagingen det siste året? (Sott bare ett kryss på hver linje.) 17. Spragel 18. Hvor ofte har du i gjennomsnitt brukt folgende typer fett i mattagingen det siste året? (Sott bare ett kryss på hver linje.) 18. Hvor ofte har du i gjennomsnitt brukt folgende typer fett i mattagingen det siste året? (Sott bare ett kryss på hver linje.) 19. dag 19.	10. Bearnaisesaus o.l.				
Is a Lettromme	11. Majones, remulade				
H4. Ketchup	12. Seterrømme, Crème Fraîche				
Is: Sennep  Is: Sennep  Is: Sennep  Is: Avor ofte har du i gjennomanitt brukt folgende typer fett i matiagingen det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt brukt folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avor ofte har du i gjennomanitt spist folgende grennsaker det siste året? ( <i>Sett bare ett kryss på hver linge</i> )  Is: Avo	13. Lettrømme				
Type fett til matlaging <ul> <li>F. Hvor ofte har du i gjennomanit brukt følgende typer fett I matlagingen det siste året? (<i>Sett bare ett kryss på hver linje</i>)</li> <li>Hvor ofte har du i gjennomanit brukt følgende typer fett I matlagingen det siste året? (<i>Sett bare ett kryss på hver linje</i>)</li> <li>Frye fett til matlaging</li> <li>P. dag</li> <li>Berryk, Smergod</li> <li>Melange, Per</li> <li>Softe symmatratin (pakke, beger)</li> <li>Softe symmatratin (pakke, beger)</li></ul>	14. Ketchup				+
	15. Sennep				
Hor offe       eller pr. uke	Type fett til matlaging				
Type fett til matlaging       2+       1       5-6       3-4       1-2       2-3       1       0         1. Smor       1       1       5-6       3-4       1-2       2-3       1       0         2. Bremyk, Smorgod       1	6. Hvor ofte har du i gjennomsnitt brukt f	ølgende typer fo	ett i matlagingen det siste år	et? (Sett bare ett kryss på hver linje	.)
Type fet til matlaging       2+       1       5-6       3-4       1-2       2-3       1       0         1. Smer       0 <td></td> <td></td> <td></td> <td></td> <td>+</td>					+
1. Smer 2. Bremyk, Smargod 3. Melange, Per 4. Soft soyamarganin (pakke, beger) 5. Olivero 6. Annen marganin 7. Soyaolje 8. Matolje 9. Olivenolje 0. Maisolje 1. Andre oljer  CEVENTSAKET  Forst ber vi deg svare på et generelt sporsmål. Deretter ber vi deg svare mer i detalj om de enkelte grønnsakere du har spist. 7. Hvor ofte har du i gjennomsnitt spist grønnsaker det siste året? (Sett bare ett kryss på hver linje.)  Nersiktssporsmål 1. Andre oljer  Pr. dag 9.	Type fett til matlaging				
2. Bremyk, Smargod 3. Malange, Per 4. Sott soyamaganin (pakke, beger) 5. Olivero 6. Annen maganin 7. Soyaolje 8. Matoje 9. Olivenojje 9. Olive					
4. Soft soyamargarin (pakke, beger)	2. Bremyk, Smørgod				
4. Soft soyamargarin (pakke, beger) 5. Olivero 6. Annen margarin 7. Soyaolje 8. Matolje 9. Olivenolje 9. Olivenolj					
5. Olivero 6. Annen margarin 7. Scyaolje 8. Matolje 9. Olivenolje 9. Oli					
7. Soyaolie					
7. Soyaolie					
8. Matoje					
9. Olivenölje   10. Maisoije   11. Andre oljer					
0. Maisoje			and an and a second second		
It. Andre oljer					
Forst ber vi deg svare på et generelt spørsmål. Deretter ber vi deg svare mer i detalj om de enkelte grønnsakene du har spist.         7. Hvor ofte har du i gjennomsnitt spist grønnsaker det siste året? (Sett bare ett kryss på hver linje.)         Dversiktsspørsmål       pr. dag       eller pr. uke       eller pr. måned         2+1       5-6       3-4       1-2       2-3       1       0         Afå grønnsaker i (salat, råkost o.l.)	5				
Forst ber vi deg svare på et generelt sporsmål. Deretter ber vi deg svare mer i detalj om de enkelte grønnsakene du har spist.         7. Hvor ofte har du i gjennomsnitt spist grønnsaker det siste året? (Sett bare ett kryss på hver linje.)         Versiktssporsmål       2+         1       6         1       6         1       6         1       1         1 </td <td>Grønnsaker</td> <td></td> <td></td> <td></td> <td></td>	Grønnsaker				
7. Hvor ofte har du i gjennomsnitt spist grønnsaker det siste året? (Sett bare ett kryss på hver linje.)         Hvor ofte         pr. dag       eller pr. uke       eller pr. måned         2+       1       5-6       3-4       1-2       2-3       1       0         Rå grønnsaker i (salat, råkost o.l.)       2+       1       5-6       3-4       1-2       2-3       1       0         8. Grønnsaker i gryteretter, supper, wok o.l.       0       <					
Hvor ofte         pr. dag       eller pr. uke       eller pr. måned         24       1       5-6       3-4       1-2       2-3       1       0         A å grønnsaker i (salat, råkost o.l.)       1 </td <td></td> <td></td> <td></td> <td></td> <td>spist.</td>					spist.
Dversiktsspørsmål       2+       1       5-6       3-4       1-2       2-3       1       0         . Rå grønnsaker i (salat, råkost o.l.)					
Rå grønnsaker i (salat, råkost o.l.)	Quersikteenaremål				
2. Grønnsaker i gryteretter, supper, wok o.l. 3. Kokte grønnsaker som tilbehør  3. Kokte grønnsaker som tilbehør  4. Kokte grønnsaker det siste året? (Sett bare ett kryss på hver linje.)  4. Hvor ofte har du i gjennomsnitt spist følgende grønnsaker det siste året? (Sett bare ett kryss på hver linje.)  4. Hvor ofte eller pr. uke eller pr. måned  5. Grønnsaksblandinger, frosne  2. Agurk  3. Aubergine  4. A			5-6 3-4 1-2		
Kokte grønnsaker som tilbehør      Mer detaljert om hver enkelt grønnsak      Kokte grønnsaker det siste året? (Sett bare ett kryss på hver linje.)					
Mer detaljert om hver enkelt grønnsak         8. Hvor ofte har du i gjennomsnitt spist følgende grønnsaker det siste året? (Sett bare ett kryss på hver linje.)         +       Hvor ofte         +       pr. dag       eller pr. uke       eller pr. måned         àrønnsaker       2+       5-6       3-4       1-2       2-3       1       0         Grønnsaksblandinger, frosne					
8. Hvor ofte har du i gjennomsnitt spist følgende grønnsaker det siste året? <i>(Sett bare ett kryss på hver linje.)</i> + + + + Pr. dag eller pr. uke eller pr. måned arønnsaksblandinger, frosne . Agurk . Aubergine . Aubergine		,	,		
Hurring     Hurring       H     pr. dag     eller pr. uke     eller pr. måned       Grønnsaksblandinger, frosne     2+     1     5-6     3-4     1-2     2-3     1       Agurk     1     1     1     1     1     1     1       Aubergine     1     1     1     1     1     1			arønnsak		
Hurring     Hurring       +     pr. dag     eller pr. uke     eller pr. måned       Arønnsaksblandinger, frosne     2+     1     5-6     3-4     1-2     2-3     1     0       .     Grønnsaksblandinger, frosne     1     1     1     1     1     1       .     Agurk     1     1     1     1     1     1     1       .     Aubergine     1     1     1     1     1     1	Mer detaljert om hver	enkelt	gronnean		
pr. dag         eller pr. uke         eller pr. måned           årønnsaker         2+         1         5-6         3.4         1-2         2-3         1         0           . Grønnsaksblandinger, frosne                 . Agurk					
Arønnsaker       2+       1       5-6       3-4       1-2       2-3       1       0         . Grønnsaksblandinger, frosne				e ett kryss på hver linje.)	+
2. Agurk	8. Hvor ofte har du i gjennomsnitt spist fo	algende grønns	aker det siste året? <i>(Sett bare</i> <u>Hvor ofte</u>		+
3. Aubergine	8. Hvor ofte har du i gjennomsnitt spist fo	algende grønns: pr. dag	aker det siste året? <i>(Sett bare</i> <u>Hvor ofte</u>   eller pr. uke	eller pr. måned	+
3. Aubergine	8. Hvor ofte har du i gjennomsnitt spist fo + Grønnsaker	algende grønns: pr. dag	aker det siste året? <i>(Sett bare</i> <u>Hvor ofte</u> eller pr. uke 5-6 3-4 1-4	eller pr. måned 2 2-3 1 0	+
Avocado	8. Hvor ofte har du i gjennomsnitt spist fo + Grønnsaker . Grønnsaksblandinger, frosne	algende grønns: pr. dag	aker det siste året? <i>(Sett bare</i> <u>Hvor ofte</u> eller pr. uke 5-6 3-4 1-4	eller pr. måned 2 2-3 1 0	+
	8. Hvor ofte har du i gjennomsnitt spist fo + Grønnsaker . Grønnsaksblandinger, frosne 2. Agurk	pr. dag 2+ 1	aker det siste året? <i>(Sett bare</i> <u>Hvor ofte</u> eller pr. uke 5-6 3-4 1-4	eller pr. måned 2 2-3 1 0 	+

		Hvor ofte	
+	pr. dag	eller pr. uke	eller pr. måned
Grønnsaker	2+ 1	5-6 3-4 1-2	2-3 1 0
5. Blomkål, rå			
6. Blomkål, kokt/i gryteretter			
7. Brokkoli, rå			
8. Brokkoli, kokt/i gryteretter			
9. Bønner (grønne-, aspargesbønner)			
10. Erter			
11. Gulrot, rå			
12. Gulrot, kokt/i gryteretter			
13. Hodekål, rå			
14. Hodekål, kokt/stuing/i gryteretter			
15. Hvitløk			
16. Kálrot, rá			
17. Kålrot, kokt/stappe/i gryteretter			
18. Løk, purre, vårløk, rå			
19. Løk, purre, vårløk, stekt/i gryteretter			
20. Mais			
21. Paprika, rå			
22. Paprika i gryteretter			
23. Rosenkål, kokt/i gryteretter			
24. Salatblandinger, ferdig i pose			
25. Salat (bladsalat, issalat, kinakål o.l)			
26. Selleri, stilkselleri			
27. Sjampinjong, rå			
28. Sjampinjong, stekt/i gryteretter			
29. Skogsopp, annen sopp			
30. Spinat			
31. Squash (Zucchini)			
32. Tomat			
33. Andre grønnsaker			
<ol> <li>Hvor ofte har du i gjennomsnitt brukt d</li> <li>Dressing/annet tilbehør</li> <li>Dressing (Thousand island o.l.)</li> <li>Lett dressing, yoghurt dressing</li> <li>Oliven, sorte/ grønne</li> <li>Fetaost</li> <li>Hjemmelaget dressing</li> <li>Med olje</li> <li>Uten olje</li> </ol>	pr. dag 2+ 1 	Hvorofite         eller pr. uke           5-6         3-4         1-2           1         1         1           1         1         1           1         1         1           1         1         1           1         1         1           1         1         1           1         1         1	eller pr. måned 2-3 1 0 
7. Med rømme/yoghurt			
+			+
20 Hyp or omtreptlig vektforhold av kig	tt/grønnsaker i gryterett	ene. (Sett bare ett kryss på h	
20. Hva er onnrennig verkionnold av rje	Har ikke spist		ike mye kjøtt Mer kjøtt enn g grønnsaker grønnsaker
20. Hva el ontrenting vectorioù av sje			
1. Gryteretter med helt kjøtt/fisk     2. Gryteretter med innmat			

21. Hvor mange friske fruk	tter har du spist	. 310111011	ionice of	et siste								
				pr. dag				eller pr.	uke	elle	er pr. må	ined
Frisk frukt	+	8+	6-7	4-5	2-3	1	5-6	3-4		2-3		0
22. Hvor ofte har du i gjen	nomsnitt spist fø	ølgende fr	iske fru	ukter de	t siste å	iret? (Se	ett bare e	ett kryss	s på hver l	linje.)		÷
		1	pr.	dag		Ŀ	lvor ofte ell	er pr. uk	(e	elle	er pr. må	ined
Frisk frukt		4+	3	2	1		5-6	3-4	1-2	2-3	1	0
1. Appelsin, mandarin	(1 stykk)											
2. Banan	(1 stykk)											
3. Druer (	8-10 stykk)											
4. Eple	(1 stykk)											
5. Fersken, nektarin	(1 stykk)											
6. Grapefrukt	(1/2 stykk)											
7. Jordbær	(¼ kurv)											
8. Andre bær (blåbær o.l)	(¼ kurv)											
9. Mango	(1/2 stykk)											
10. Melon	(1 skive)											
11. Papaya	(1/2 stykk)											
12. Plomme	(1 stykk)											
10.5						1						
13. Pære	(1 stykk)											
14. Annen frukt			t og nøl	tter det	siste åre		lvor ofte	t kryss j	Då hver lin	nje.)		
14. Annen frukt 23. Hvor ofte har du i gjen Tørket frukt /nøtter 1. Aprikoser 2. Rosiner			t og nøl		siste åre		lvor ofte		Då hver lin	nje.)	er pr. må 1 	
14. Annen frukt 23. Hvor ofte har du i gjen Tørket frukt /nøtter 1. Aprikoser 2. Rosiner 3. Svisker, fiken, dadler 4. Peanøtter	nomsnitt spist te	arket frukt	pr.	dag 2			<u>Ivor ofte</u> ell	t kryss    er pr. ul 3-4	på hver lin ke 1-2	elli 2-3             	er pr. må	+ uned 0
14. Annen frukt 23. Hvor ofte har du i gjen Tørket frukt /nøtter 1. Aprikoser 2. Rosiner 3. Svisker, fiken, dadler	nomsnitt spist te	arket frukt	b og nøt	dag 2	1		<u>Ivor ofte</u> ell	t kryss    er pr. ul 	ke 1-2	ellı 2-3	er pr. må	+ ined 0
14. Annen frukt 23. Hvor ofte har du i gjen Tørket frukt /nøtter 1. Aprikoser 2. Rosiner 3. Svisker, fiken, dadler 4. Peanøtter	nomsnitt spist to + shewnøtter o.l. aker, goo	orket frukt		dag 2 	1	E	Ivor ofte ell 5-6	ler pr. ul 3-4	Då hver lin ke 1-2 0 0	elli 2-3             	er pr. må	+ uned 0
14. Annen frukt 23. Hvor ofte har du i gjen Tørket frukt /nøtter 1. Aprikoser 2. Rosiner 3. Svisker, fiken, dadler 4. Peanøtter 5. Mandler, hasselnøtter, cas Dessert, is, k 24. Hvor ofte har du i gjen	nomsnitt spist to + shewnøtter o.l. aker, goo	orket frukt	r og nøl pr. 3 	dag 2 	1	E t bare et E	t kryss p	t kryss j 3-4 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Då hver lin ke 1-2 0 0	oje.) ella 2-3 	er pr. må	+ o
14. Annen frukt 23. Hvor ofte har du i gjen Tørket frukt /nøtter 1. Aprikoser 2. Rosiner 3. Svisker, fiken, dadler 4. Peanøtter 5. Mandler, hasselnøtter, car Dessert, is, k 24. Hvor ofte har du i gjen	nomsnitt spist to + shewnøtter o.l. aker, got	orket frukt	r og nøt pr. 3         	dag 2 	1	E t bare et E	t kryss p	t kryss / 3-4 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Då hver lin ke 1-2 0 0	ella 2-3 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	er pr. må 1 	
<ol> <li>Annen frukt</li> <li>Hvor ofte har du i gjen</li> <li>Tørket frukt /nøtter</li> <li>Aprikoser</li> <li>Rosiner</li> <li>Svisker, fiken, dadler</li> <li>Peanøtter</li> <li>Mandler, hasselnøtter, cas</li> </ol> Dessert, is, k 24. Hvor ofte har du i gjen Dessert/is 1. Puddinger (sjokolade, kar	nomsnitt spist to + shewnøtter o.l. aker, got	orket frukt	pr. adg	tter det : dag 2 	1	t bare et	t kryss p	t kryss ;     a 4	Då hver lin ke 1-2 0 0	ella ella 2-3 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	er pr. må	+ uned 0 
14. Annen frukt 23. Hvor ofte har du i gjen Tørket frukt /nøtter 1. Aprikoser 2. Rosiner 3. Svisker, fiken, dadler 4. Peanøtter 5. Mandler, hasselnøtter, car Dessert, is, k 24. Hvor ofte har du i gjen	nomsnitt spist to + shewnøtter o.l. aker, got	orket frukt	pr. agg	tter det : dag 2 	1	t bare et	t kryss p	t kryss ;     a r pr. ul     3-4	Då hver lin ke 1-2 0 0	ella ella ella ella ella 2-3 ella 2-3 ella 2-3 	er pr. må	+ uned 0 
<ol> <li>Annen frukt</li> <li>Hvor ofte har du i gjen</li> <li>Tørket frukt /nøtter</li> <li>Aprikoser</li> <li>Rosiner</li> <li>Svisker, fiken, dadler</li> <li>Peanøtter</li> <li>Mandler, hasselnøtter, cas</li> </ol> Dessert, is, k 24. Hvor ofte har du i gjen Dessert/is 1. Puddinger (sjokolade, kar	nomsnitt spist to + shewnøtter o.l. aker, got	orket frukt		tter det : dag 2 	1	t bare et	t kryss p	t kryss / 3-4     3-4       4	Då hver lin ke 1-2 0 0	ella ella ella ella ella 2-3 ella 2-3 ella 2-3 	er pr. må 1 	+ uned 0
<ol> <li>Annen frukt</li> <li>Hvor ofte har du i gjen</li> <li>Tørket frukt /nøtter</li> <li>Aprikoser</li> <li>Rosiner</li> <li>Svisker, fiken, dadler</li> <li>Peanøtter</li> <li>Mandler, hasselnøtter, cas</li> </ol> Dessert, is, k 24. Hvor ofte har du i gjen Dessert/is <ol> <li>Puddinger (sjokolade, kar</li> <li>Hermetisk frukt, fruktgrøt</li> </ol>	nomsnitt spist to + shewnøtter o.l. aker, got	orket frukt		tter det : dag 2 	1	t bare et	t kryss p	t kryss ;     a r pr. ul     3-4	Då hver lin ke 1-2 0 0	ella ella ella ella ella 2-3 ella 2-3 ella 2-3 	er pr. må 1 	+ nned 0
<ol> <li>Annen frukt</li> <li>Hvor ofte har du i gjen</li> <li>Tørket frukt /nøtter</li> <li>Aprikoser</li> <li>Rosiner</li> <li>Svisker, fiken, dadler</li> <li>Peanøtter</li> <li>Mandler, hasselnøtter, cas</li> </ol> Dessert, is, k 24. Hvor ofte har du i gjen Dessert/is <ol> <li>Puddinger (sjokolade, kar</li> <li>Hermetisk frukt, fruktgrøt</li> <li>Fruktsalat med frisk frukt</li> </ol>	nomsnitt spist to + shewnøtter o.l. aker, got	orket frukt		tter det : dag 2 	1	t bare et	t kryss p	<pre>t kryss ; a t kryss ; a t</pre>	på hver lin ke 1-2 	ella ella ella ella ella 2-3 ella 2-3 ella 2-3 	er pr. må 1 	+ nned 0
<ol> <li>Annen frukt</li> <li>Hvor ofte har du i gjen</li> <li>Tørket frukt /nøtter</li> <li>Aprikoser</li> <li>Rosiner</li> <li>Svisker, fiken, dadler</li> <li>Peanøtter</li> <li>Mandler, hasselnøtter, car</li> </ol> Dessert, is, k 24. Hvor ofte har du i gjen Dessert/is <ol> <li>Puddinger (sjokolade, kar</li> <li>Fruktsalat med frisk frukt</li> <li>Fløteis</li> </ol>	nomsnitt spist to + shewnøtter o.l. aker, got	orket frukt		tter det : dag 2 	1	t bare et	t kryss p	<pre>t kryss ; a t kryss ; a t</pre>	på hver lin ke 1-2 	ella ella ella ella ella 2-3 ella 2-3 ella 2-3 	er pr. må 1 	+ nned 0
<ol> <li>Annen frukt</li> <li>Hvor ofte har du i gjen</li> <li>Tørket frukt /nøtter</li> <li>Aprikoser</li> <li>Rosiner</li> <li>Svisker, fiken, dadler</li> <li>Peanøtter</li> <li>Mandler, hasselnøtter, car</li> </ol> Dessert/is <ol> <li>Puddinger (sjokolade, kar</li> <li>Hermetisk frukt, fruktgrøt</li> <li>Fruktsalat med frisk frukt</li> <li>Fløteis</li> <li>Yoghurtis, lettis</li> </ol>	nomsnitt spist to + shewnøtter o.l. <b>aker, goo</b> nomsnitt spist d	orket frukt		tter det : dag 2 	1	t bare et	t kryss p	<pre>t kryss ; a t kryss ; a t</pre>	på hver lin ke 1-2 	ella ella ella ella ella 2-3 ella 2-3 ella 2-3 	er pr. må 1 	+ nned 0

25. Hvor ofte har du i gjennon	nsnitt spist ka	iker og b	uner ue	a alate al	ret? (Sett b	are ett krys	s på hve	i mije.)			
						Hvor ofte					
Kaker, boller		4+	pr. 3	dag 2	1	5-6	ller pr. ul 3-4	ke 1-2	2	eller pr. 2-3 1	
1. Boller, julekake o.l.	(1 stykke)										] [
2. Wienerbrød, wienerstang o.l.	(1 stykke)									] [	] [
3. Smultring, fyrste- formkake	(1 stykke)								E		] [
4. Vafler	(1 plate)										] [
5. Sjokoladekake, bløtkake o.l.	(1 stykke)										] [
6. Søt kjeks, kakekjeks	(1 stykke)										] [
26. Hvor ofte har du i gjennor	nsnitt spist go	odteri del	t siste å	iret? (Sei	tt bare ett k	ryss på hve	er linje.)				
	+	4.		dag	а		eller pr. ul			eller pr.	
Godteri og snacks 1. Ren sjokolade		4+	3	2	1	5-6	3-4	1-2		2-3 1	1 1
2. Sjokolade med nøtter o.l.											] [
3. Karameller, konfekt, lakris									Г		] [
4. Smågodt, seigmenn											] [
5. Pastiller med sukker											
6. Pastiller uten sukker											] [
7. Marsipan	+										] [
8. Potetgull, potetskruer										] [	] [
9. Popcorn									L		]
							based of the second	framework (	13		1
Andre matvare 27. Fordi det er vanskelig å få	spurt om alle					siste året		eg nede	enfor å s	skrive na	
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spisi	spurt om alle	e matvare kke er bl	er som litt spur	du kan h t etter. pr. dag	a spist det	siste året <u>Hvor ofte</u>	ber vi de 2 ell	er pr. uk	(e	eller p	vnet p
Andre matvare 27. Fordi det er vanskelig å få natvarer som du kan ha spisi Andre matvarer	spurt om alle t og som det i +	e matvare kke er bl 6+	er som	du kan h t etter.	a spist det	siste året <u>Hvor oft</u>	ber vi de			20 mm	] [ vnet p
Andre matvare 27. Fordi det er vanskelig å få natvarer som du kan ha spisi Andre matvarer	spurt om alle t og som det i +	e matvare kke er bl	er som litt spur	du kan h t etter. pr. dag	a spist det	siste året <u>Hvor ofte</u>	ber vi de 2 ell	er pr. uk	(e	eller p	] [ vnet p
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spist Andre matvarer Navn:	spurt om alle t og som det i +	e matvare kke er bl 6+	er som litt spur	du kan h t etter. pr. dag	a spist det	siste året <u>Hvor oft</u>	ber vi de 2 ell	er pr. uk	(e	eller p	) [ vnet p
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spist Andre matvarer Navn:	spurt om alle t og som det i +	e matvare kke er bl 6+	er som litt spur	du kan h t etter. pr. dag 4	a spist det	siste året Hvor ofte 1	ber vi de 2 ell	er pr. uk	(e	eller p	vnet p
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spist Andre matvarer Navn:	spurt om alle t og som det i +	e matvare kke er bl 6+	er som litt spur	du kan h t etter. pr. dag 4	a spist det 3 2 	siste året Hvor ofte 1	ber vi de 2 ell	er pr. uk	(e 1-2	eller pi 2-3	) [ vnet p
10. Saltstenger, lettsnacks o.l. Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spiss Andre matvarer Navn: Navn: Navn: Navn: Savn: Cenmodifisert	+	e matvare kke er bl 6+	er som litt spur	du kan h t etter. pr. dag 4	a spist det 3 2 	siste året Hvor ofte 1	ber vi de 2 ell	er pr. uk	(e 1-2	eller pi 2-3	) [ vnet p
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spiss Andre matvarer Navn: Navn: Navn: Savn: Cenmodifisert 28. I mange land, bl.a. USA, E merking ved salg av genmodi	spurt om alle t og som det i + mat mat	e matvare kke er bl 6+     ankrike, 1	ser som i litt spur 5 	du kan h t etter. pr. dag 4	a spist det	siste året Hvor ofte 1	ber vi de ell 5-6	er pr. uk 3-4	te europ	eller p 2-3	r. måne 1
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spisi Andre matvarer Navn: Navn: Navn: Cenmodifisert 28. I mange land, bl.a. USA, E merking ved salg av genmodi	spurt om alle t og som det i + mat mat	e matvare kke er bl 6+     ankrike, 1	ser som i litt spur 5 	du kan h t etter. pr. dag 4 	a spist det	siste året Hvor oft 1 	ber vi de ell 5-6	ler pr. uk 3-4	te europ	eller p 2-3	vvnet p r. mâne 1
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spiss Andre matvarer Navn: Navn: Navn: Savn: Cenmodifisert 28. I mange land, bl.a. USA, E merking ved salg av genmodi	spurt om alle t og som det i + mat ngland, og Fra giserte matvar eiser eller i No	e matvare kke er bl 6+     ankrike, 1	ser som i litt spur 5 	du kan h t etter. pr. dag 4	a spist det	siste året Hvor oft 1 	ber vi de ell 5-6	ler pr. uk 3-4	te europ	eller p 2-3	r. måne 1
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spisi Andre matvarer Navn: Navn: Navn: Bavn: Cenmodifisert 28. I mange land, bl.a. USA, E merking ved salg av genmodi modifiserte ingredienser på re	spurt om alle t og som det i + mat mgland, og Fra ffiserte matvar eiser eller i No	e matvare kke er bl 6+     ankrike, 1 	ser som ilt spur 5 	du kan h t etter. pr. dag 4 	a spist det 3 2 3 2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	siste året Hvor oft 1 	ber vi de ell 5-6     atvarer. fiserte n  Vet ikk har spis	ler pr. uk 3-4	te europ	eller p 2-3	r. måne 1
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spisi Andre matvarer Navn: Navn: Navn: Cenmodifisert 28. I mange land, bl.a. USA, E merking ved salg av genmodi modifiserte ingredienser på re 29. Hvis ja, ber vi deg skrive r	spurt om alle t og som det i + mat mgland, og Fra ffiserte matvar eiser eller i No	e matvare kke er bl 6+     ankrike, 1 	ser som ilt spur 5 	du kan h t etter. pr. dag 4 	a spist det 3 2 3 2 1 1 2 1 3 2 3 2 1 1 3 2 1 1 3 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	siste året Hvor oft 1 	ber vi de ell 5-6     atvarer. fiserte m  Vet ikk har spis	ler pr. uk 3-4	te europ	eller p 2-3	r. måne 1
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spisi Andre matvarer Navn: Navn: Navn: Cenmodifiserte 28. I mange land, bl.a. USA, E merking ved salg av genmodi modifiserte ingredienser på re 29. Hvis ja, ber vi deg skrive r Genmodifiserte matvarer	spurt om alle t og som det i + mat Ingland, og Fra Ifiserte matvar elser eller i No ja navnet på de g	e matvare kke er bl 6+  ankrike, i er. Vi ør orge det s	ser som itt spur 5 	du kan h t etter. pr. dag 4 	a spist det 3 2 3 2 0 0 1 0 1 0 2 0 3 2 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0	siste året <u>Hvor ofte</u> 1 2 4 diffiserte m t genmodi er til at du <u>Hvor ofte</u>	ell ber vi de ell 5-6  atvarer. fiserte n Vet ikk har spis ell	ler pr. uk 3-4	te europ r eiler m	eller p 2-3	r. måner 1
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spist Andre matvarer Navn: Navn: Navn: Navn: Cenmodifiserte 28. I mange land, bl.a. USA, E merking ved salg av genmodi modifiserte ingredienser på r 29. Hvis ja, ber vi deg skrive r Genmodifiserte matvarer Navn:	spurt om alle t og som det i + mat mgland, og Fra fiserte matvar eiser eller i No ja navnet på de g	e matvare kke er bl 6+  enkrike, i rer. Vi ør orge det s genmodif	er som itt spur 5 3 3 4 4 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	du kan h t etter. pr. dag 4 	a spist det	siste året Hvor oft   Hvor oft  difiserte m t genmodi  er til at du Hvor oft  1	ber vi de ell 5-6  atvarer. fiserte n Vet ikk har spis ell 5-6	De flest natvarer st 	Ke 1-2 1-2 L L L L Ke 1-2 L L L L L L L L L L L L L	eller p 2-3	r. måne md kre med gr
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spist Andre matvarer Navn: Navn: Navn: Cenmodifiserte 28. I mange land, bl.a. USA, E merking ved salg av genmodif modifiserte ingredienser på re 29. Hvis ja, ber vi deg skrive r Genmodifiserte matvarer Navn:	spurt om alle t og som det i + maland, og Fra ffiserte matvar eiser eller i No j Ja navnet på de g	e matvare kke er bl 6+  ankrike, 1 rer. Vi ør orge det s genmodif	er som itt spur 5 3 3 4 4 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	du kan h t etter. pr. dag 4 	a spist det 3 2 3 2 3 2 3 2 3 2 3 2 4 4 4 4 4 4 4 4 4 4 4 4 4	siste året  Hvor ofti    difiserte m  t genmodi  er til at du  Hvor ofti  1	ber vi de ell 5-6  atvarer. fiserte n Vet ikk har spis ell 5-6	De flest natvarer st 	se 1-2 1-2 1-2 te europr r eller m se 1-2 1-2	eller p 2-3	r. måne md kre med gr
Andre matvare 27. Fordi det er vanskelig å få matvarer som du kan ha spisi Andre matvarer Navn: Navn: Navn: Cenmodifiserte ingredienser på re 29. Hvis ja, ber vi deg skrive r Genmodifiserte matvarer	spurt om alle t og som det i + maland, og Fra ffiserte matvar eiser eller i No j Ja navnet på de g	e matvare kke er bl 6+  enkrike, i rer. Vi ør orge det s genmodif	er som itt spur 5 3 3 4 4 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	du kan h t etter. pr. dag 4 	a spist det	siste året Hvor oft   Hvor oft  difiserte m t genmodi  er til at du Hvor oft  1	ber vi de ell 5-6  atvarer. fiserte n Vet ikk har spis ell 5-6	De flest natvarer st 	Ke 1-2 1-2 L L L L Ke 1-2 L L L L L L L L L L L L L	eller p 2-3	r. måne md kre med gr

30. Hvor ofte har du i gjennomsnitt spist	varm mat fra kiosk, ben	sinstasjon ell	ler gatekjøkken	det siste året'	?	
	pr. dag		<u>Hvor o</u> eller pr. u	ke	eller pr. må	
Mat fra 1. Kiosk	4+ 2-3	1	5-6 3-4	1-2	2-3 1	0
2. Bensinstasjon						
3. Gatekjøkken, McDonald's o.l.						
Kostendringer i livet						
<ol> <li>Nedenfor ber vi deg angi om du spise eventuelt da du var barn (før fylt 18 år).</li> </ol>		ler samme m	engde sammen	liknet med for		
Matvare	Spiste/drakk det heller ikke før	Som før	Mer	Mindre	Sluttet helt	
1. Krabbe						
2. Reker						+
3. Skjell (for eksempel blåskjell)						
4. Fiskelever (ikke tran)						
5. Tunfisk eller Kveite						
6. Flyndre/annen flatfisk +						
7. Gjedde (kaker) eller abbor						
8. Annen ferskvanns fisk						
9. Reinsdyr						
10. Sau / lammekjøtt						
11. Lever eller nyre fra vilt						
12. Viltvoksende sopp						
13. Måsegg						
+						+
	+					

skje, ss = spiseskje)		,
	ll ganger pr. uke \$ 3 2 1 <1 0	Mengde pr. gang 1 ts 1bs 1ss
+		
Floradix o.l.)		
skudd		
Anta	ll ganger pr. uke	Antall pr. gang
	4 3 2 1 <1 0	1 2 3 4+
vr L L L L		
4 mg		
Ferro Retard		
	+	
r du husket å fylle ut dato for utfyl		

# Appendix C MoBa Food Frequency Questionnaire Complete list of data analysed

#### Macro nutrients

Water	Cholesterol
Energy (kcal)	Total carbohydrates
Total protein	Starch
Total fat	Fibres
Saturated fat	Mono- and disaccharides
Total trans fat	Sugar
Monounsaturated fat	Alcohol
Polyunsaturated fat	

#### **Vitamins and minerals**

Retinol	Calcium
Beta-carotene	Iron
Retinol equivalent	Sodium
Vitamin D	Potassium
Vitamin E	Magnesium
Thiamine	Zink
Riboflavin	Selenium
Niacin	Cupper
Niacin equivalent	Phosphor
Vitamin B <sub>6</sub>	
Folate	
Vitamin B <sub>12</sub>	
Ascorbic acid	

#### Food items

White bread	Fish toppings, oily fish
Brown bread	Seafood
Butter	Shellfish
Margarine	Tuna
Light margarine	Liver, eggs (fish)
Brown goat cheese, "Prim"	Meats (fatty)
Cheese, fatty	Meats (lean)
Cheese, lighter	Turkey, turkey orders
Mold cheese	Mayo, mayo salads

Eggs Seagull eggs Cereals, porridge Cornflakes Soy, rice and oat milk Orange and apple juice Vegetable juice Artificially sweetened drinks

Alcohol-free beer Beer Wine Liquor/spirits

Chocolate spread Vegetable pâté

in tea/coffee

Sugar/honey on porridge or

Jam Honey Dairy products, whole-fat Dairy products, low-fat Sour milk Yoghurt Sugary soft drinks/soda Sugary "saft" Water, spring/bottle Coffee Decaffeinated coffee Black tea Green tea/ herbal tea

Turkey or chicken sausage Mixed products of meat Beef Pork Bacon Stew meat Lamb Wild Entrails Poultry Wildfowl Fish, lean Fish, oily Fish, mixed products Vegetables as main course Mustard

Vegetables, boiled Vegetables, raw Cauliflower, raw Cauliflower, cooked Broccoli, raw Broccoli, cooked Peas Cabbage, raw Cabbage, cooked Almonds, nuts Onion, leek, garlic Paprika, raw Paprika, cooked Tomatoes Potatoes, fried Potatoes, cooked, mashed, gratinated Mushroom Green beans Pizza, taco Soup Potatoes, cooked, mashed, gratinated Potatoes, fried Spaghetti, pasta Rice, millet, couscous Sauces Tomato sause Olive oil

Orange Banana Grapes Apple Peach Grapefruit Kiwi Mango Plums Melom Blueberry Strawberry

Desserts, dairy Waffles, pancakes Bun, rolls Cakes Chocolate Candy Marzipan Snacks Crackers Artificially sweeteners Rice pudding Flour, grain, grain products Sweet cookies Prunes, dried Apricots, dried

## Appendix D Short Form - Nepean Dyspepsia Index

## SF-NDI (Spørreskjema om livskvalitet) (sett kryss ved ett tall)

#### Spenning

1. Har ditt følelsesmessige velvære vært forstyrret av dine mageplager i løpet av de siste to ukene?

1 p - ikke i det hele tatt 2 p - litt 3 p - en del 4 p - ganske mye 5 p - svært mye

2. Har du vært irritabel, anspent eller frustrert på grunn av dine mageplager i løpet av de siste to ukene?

1 p - ikke i det hele tatt 2 p - litt 3 p - en del 4 p - ganske mye 5 p - svært mye

#### Innflytelse på daglige aktiviteter

3. Har din evne til å holde på med fritidsaktiviteter (rekreasjon, hobbyer, idrett, sosialt samvær osv.) vært forstyrret av dine mageplager i løpet av de siste to ukene?

1 p - ikke i det hele tatt 2 p - litt 3 p - en del 4 p - ganske mye 5 p - svært mye

4. Har gleden ved dine fritidsaktiviteter (rekreasjon, hobbyer, idrett, sosialt samvær osv.) vært forstyrret av dine mageplager i løpet av de siste to ukene?

- 1 p ikke i det hele tatt 2 p - litt
- 2 p m
- 3 p en del 4 p - ganske mye
- 4 p galiske illye
- 5 p svært mye

#### Spising/drikking

5. Har mageplagene dine forstyrret deg i hva du har kunnet spise og drikke (inkludert når, hva og hvor mye) i løpet av de to siste ukene?

1 p - ikke i det hele tatt 2 p - litt 3 p - en del 4 p - ganske mye 5 p - svært mye

6. Har din mulighet til å nyte mat og drikke vært forstyrret på grunn av dine mageplager i løpet av de to siste ukene? (Vennligst ta i betraktning din matlyst og hvordan du føler deg etter at du har spist eller drukket.)

1 p - ikke i det hele tatt 2 p - litt 3 p - en del 4 p - ganske mye 5 p - svært mye

#### Kunnskap/kontroll

7. Har du, i løpet av de to siste ukene, lurt på om du alltid kommer til å ha disse mageplagene?

1 p - ikke i det hele tatt 2 p - litt 3 p - en del 4 p - ganske mye 5 p - svært mye

8. Har du, i løpet av de to siste ukene, lurt på om mageproblemene dine kan skyldes en svært alvorlig sykdom (for eksempel kreft eller hjerteproblemer)?

1 p - ikke i det hele tatt 2 p - litt 3 p - en del 4 p - ganske mye 5 p - svært mye

#### Arbeid/studier

9. Har din evne til å arbeide eller studere vært forstyrret av dine mageplager i løpet av de siste to ukene?

- 1 p ikke i det hele tatt
- 2 p litt
- 3 p en del
- 4 p ganske mye
- 5 p svært mye

10. Har mageproblemene dine forstyrret trivselen i ditt arbeide eller i dine studier i løpet av de to siste ukene?

1 p - ikke i det hele tatt

- 2 p litt
- 3 p en del
- 4 p ganske mye
- 5 p svært mye

# Appendix E Irritable Bowel Syndrom Quality of Life

#### **IBS-QOL-** helse undersøking

Ver venleg og svar på alle spørsmål . Nokre spørsmål verkar like, men dei er ulike.

#### Navn

persnr.

Dato

- 1. Eg kjenner meg hjelpelaus på grunn av mageplagene mine:
- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 2. Eg føler at lukta som kjem av tarmproblema mine plagar meg:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

## 3. Eg synest eg brukar for mykje tid på toalettet:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

## 4. Eg føler eg har lett for å bli sjuk på grunn av magetarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

## 5. Eg kjenner meg oppblåst på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

## 6. Eg føler eg ikkje har kontroll over livet mitt på grunn av tarmproblema:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 7. Eg føler livskvaliteten er nedsatt på grunn av tarmproblema mine:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 8. Eg føler det ubehageleg å snakke om tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 9. Eg føler meg deprimert på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

## 10. Eg føler meg isolert frå andre på grunn av tarmproblema mine:

- Aldri
- $\Box \quad Av \text{ og til}$
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 11. Eg må ta hensyn til mykje av maten eg et på grunn av tarmproblema mine:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 12. Seksuell aktivitet er vanskeleg for meg på grunn av tarmproblema mine:

- Aldri
- $\Box$  Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 13. Eg er sint fordi eg har tarmproblem:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte

□ Alltid

#### 14. Eg føler at eg irriterer andre på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 15. Eg er redd for at tarmproblema mine skal bli verre:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 16. Eg er irritert på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 17. Eg er redd for at andre synest eg overdriv tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 18. Eg føler at eg gjer lite på grunn av tarmproblema mine:

- □ Aldri
- $\Box \quad Av \text{ og til}$
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 19. Eg må unngå stress-situasjonar på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 20. Tarmproblema mine reduserer min seksuelle lyst:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

## 21. Mine klesval blir begrensa på grunn av tarmproblema mine:

- □ Aldri
- $\Box \quad Av \text{ og til}$
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 22.Eg må unngå tunge aktivitetar på grunn av tarmproblema mine:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 23.Eg må vera nøyen med kva eg et på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

# 24.På grunn av tarmproblema mine, er det vanskeleg for meg å vera med andre som eg ikkje kjenner godt:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 25.Eg kjenner meg trøytt på grunn av tarmproblema mine:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 26.Eg føler meg urein på grunn av tarmproblema mine:

- □ Aldri
- $\Box \quad \text{Av og til}$
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 27. Eg kan ikkje ta lange turar eller lange reiser på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte

- □ Svært ofte
- □ Alltid

#### 28. Eg er frustrert over at eg ikkje kan eta kva eg vil på grunn av tarmproblema mine:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 29. Det er viktig å vera i nærleiken av toalett på grunn av tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### **30** Livet mitt er sentrert om tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 31. Eg er redd for å miste kontroll over tarmen min:

- Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 32. Eg er redd for at eg ikkje vil kunna tømma tarmen min:

- □ Aldri
- □ Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 33. Tarmproblema mine påverker mine næraste forhold:

- □ Aldri
- $\Box$  Av og til
- □ Ofte
- □ Svært ofte
- □ Alltid

#### 34. Eg føler at ingen forstår seg på tarmproblema mine:

- Aldri
- □ Av og til
- □ Ofte

- □ Svært ofte
- □ Alltid

# Appendix F Birmingham Irritable Bowel Syndrome symptom form

		Hele tida	Det meste av tida	Ein heil del av tida	Av og til	Ein liten del av tida	Ikkje i det heile tatt
1.	Kor ofte har du ubehag eller smerte i magen?						
2.	Kor ofte har du problem med laus, eller vatn tynn avføring?						
3.	Kor ofte har du problem med diaré?						
4.	Kor ofte har du hard avføring?						
5.	Kor ofte har du behov for å presse, for å få ut avføring?						
6.	Kor ofte har du problem med forstoppelse?						
7.	Kor ofte har du ubehag eller smerte etter at du har spist?						
8.	Kor ofte har du vanskar med å sove eller har du våknet på grunn av magesmerte?						
9.	Kor ofte har du problem med å halde på avføring?						
10.	Kor ofte må du springe til toalettet fordi det er vanskelig å halde seg?						
11.	Kor ofte har duslim i avføringen?						