# ACID-ALKALINE BALANCE AND ITS EFFECT ON BONE HEALTH

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n our bones, most North Americans are in woeful shape. Our bone health crisis worsens each year, despite intensive public health and disease treatment efforts. In this article, we will suggest that the preoccupation with the consequences of osteoporosis, rather than a focus on its fundamental causes, underlies our inability to solve the contemporary epidemic of poor bone health.

Osteoporosis can be seen as a "hidden tax of high-tech living." We pay this tax as a consequence of chronic metabolic acidosis, which robs us of our mineral reserves and impairs efforts to rebuild the bone matrix. The basis of, support for, and a comprehensive response to this situation are detailed below.

Following are the basics of bone growth and turnover. Understanding this helps prevent or repair osteopenia and osteoporosis, detailed later in this article.

Bone growth largely halts after puberty. However, "bone tissue in adults is not dormant—our bones are continuously being remodeled through repeated cycles of destruction and rebuilding." Healthy people balance osteoclastic bone destruction with osteoblastic bone rebuilding. The normative remodeling half-life of bone is five years. This means that every 10 years a healthy person will have an entirely new skeletal structure.

While bone-remodeling processes constantly attempt to renew bone, the skeletal structure of a

typical North American senior citizen is not healthy. In the United States, half of all Caucasian women aged 65 and over, and at least one in five men, will experience one or PATTERNS PRODUCE EXCESS more osteoporotic fractures during their lifetime.4 Currently, about 10,000,000 North Americans have been diagnosed with osteoporosis. An additional 18,000,000 North

Americans have osteopenia and face a high risk of bone fracture or related complications. Direct medical costs related to osteoporosis exceed \$14 billion per year. This represents about one-third of the total cost to our nation for osteoporosis-related ill health.

Furthermore, in 1999, 1,167 scientific articles on bone health and osteoporosis were added to the Index Medicus database, representing about half of the peerreviewed studies published on the subject that year. According to the National Institutes of Health (NIH) Public Information Office, \$136.7 million federal dollars were spent in 1999 on osteoporosis research. Despite these great efforts, a solution to our current bone health crisis still evades us, and fracture incidence increases, particularly in younger people.5

### THE LINK BETWEEN OSTEOPOROSIS AND METABOLIC ACIDOSIS

From a broad systemic perspective, primary osteoporosis is seen largely as secondary to metabolic acidosis. First, we will discuss the causal link between acid-alkaline balance and bone health, and then we will present options for restoration and maintenance of bone health throughout the full life span.

In contemporary Western society, diet/lifestyle-induced metabolic acidosis is more the rule than the exception. As detailed below, the excess acid load promoting metabolic acidosis is acquired by:

1. Dietary choices (excess protein, fat, phosphate/phosphoric acid, and sulfate/sulfuric acid);

### SMALL CHANGE, BIG IMPACT

Bone is sensitive to small changes in pH. In vitro studies document that even one-tenth of a point drop in pH does the following:64,65

- I. Greatly stimulates osteoclastic activity;
- 2. Inhibits osteoblastic action; and
- 3. Induces a multifold bone mineral loss.

A 500%-900% increase in osteoclast cell-mediated rat bone resorption was noted with just a 0.2 pH unit change. Acidosis also induces mineral dissolution, independent of osteoclastic activity. For example, a human study on acute fasting showed a venous pH decrease from 7.37 to 7.33 (4/100th of a pH unit). This caused a significant calcium release from bone, which was independent of osteoclast or PTH activity.67

...THE EXTENT TO WHICH CONTEMPORARY DIETARY METABOLIC ACIDS HAS

BEEN UNDERESTIMATED.

- 2. Maladaptation to stress (distressinduced excess cortisol and adrenaline); and
- 3. Immune hypersensitivity (delayed allergy) reactions.

For 80 years, it has been repeatedly confirmed that bone responds to an acid load by dissolving its basic buffering min-

eral salts.6 For background, the average adult skeleton contains a large but finite amount of Ca2+ (50-65,000 mEq, 99% of total body stores) and Mg<sup>2+</sup> (1,060-1,600 mEq, 50% to 80% of body stores). Bone minerals serve as a sizeable reservoir of buffer, usable in the control of plasma pH.7 Extensive research has documented the following:8-18

- 1. Urinary calcium excretion is associated with bone loss.
- 2. Urinary calcium loss in the face of an acid load strongly suggests cellular potassium and sodium deficits.
- 3. Bone loss is accelerated in the face of magnesium deficit.
- 4. Urinary calcium excretion parallels total acid excretion until substantial calcium and magnesium deficits accumulate.
- 5. Upon significant depletion of buffering mineral salts, compensation for acid load is reduced, intracellular and first-morning urine pH is concomitantly reduced, and the consequences of metabolic acidosis are accelerated. As an equilibrated specimen, first-morning urine pH is a useful clinical approximation of the cellular and systemic acid/alkaline state.

Less appreciated, however, are the following facts:

- 1. A variety of alkaline buffering salts (including those of sodium, potassium, zinc, and other minerals) are stored in bone. They are also lost from bone in the obligatory buffering of excessive metabolic acids.19
- 2. The contribution of contemporary dietary patterns to the induction of excess metabolic acids has been clinically underestimated. These fixed acids, which must be neutralized with alkaline buffering mineral salts, are largely the result of less healthy dietary choices.20,21
- 3. The mineral deficits in our soil and water reduce the availability of minerals in the conventional food supply.22,23
- 4. Compensated chronic metabolic acidosis is more the rule than the exception. The results are depletion of bone tissue and a disposition to chronic illnesses.24-28

Thus, although osteoporosis is a complex and often multi-faceted disorder, we propose that primary osteoporosis is largely secondary to acquired and reversible chronic metabolic acidosis.

### ACID-ALKALINE BONE AND BODY BALANCE

It has been said that "the body is alkaline by design, but acidic by function." The human body has also been described as largely dilute seawater encapsulated in a membrane skin. Our immune defense and repair mechanisms, and a host of cell and system enzyme catalysts, all do their best in an exquisitely narrow pH range. The healthy pH range of oxygenated arterial blood is 7.35 to 7.45, and that of the carbon dioxide-laden venous blood is 7.31 to 7.41. To remain viable, the body must remain slightly alkaline. The viable human arterial blood pH range is just 7.4 ± 0.5 pH units. Even minor variations from these values are biologically costly.

For intracellular cytoplasmic pH, the healthy range is  $7.4 \pm 0.1$ . An acidic tilt to cellular pH alters cellular metabolism dramatically and adversely. This results in:

- Swelling and impaired function of mitochondrial electron transport, with reduced ATP energy production and more rapid ATP energy consumption;<sup>30</sup>
- Increase in intracellular free water with less efficient metabolism, protein synthesis, and increased membrane free radical production;<sup>31</sup>
- Increase in interstitial "third space" water (fluid retention), particularly in any susceptible (distressed) organ;<sup>32</sup>
- Accelerated bone resorption;33
- Reduced bone formation;34
- Nitrogen wasting (accelerated catabolism);35 and
- Suppression of growth hormone and other pituitary hormones.<sup>36</sup>

Although alkaline by design, everyday metabolic processes produce some 70,000 mmol of protons (H+) daily. For the most part, these H+ do not accumulate in the body because of the body's elegant buffering systems, and because acids are generally formed with a partner that aids in their removal. In fact, while an enormous number of H+ are produced daily, most of them are balanced by bicarbonate production. The amount of free H+ is tiny, yet significant, in terms of health maintenance and disease risk.

In most individuals, the source of net acid load is from the metabolism of protein (when its consumption exceeds 60g/day) and long-chain fatty acids (when they comprise more than 20% of calories in the diet). A marker of net acid production is the extent of degeneration of sulfur-containing amino aids: cysteine, cystine, and methionine. More accurately, any of the seven acidic amino acids (aspartate, glutamate, cysteine, cystine, proline/hydroxyproline, serine, and threonine), plus the keto-acids produced from amino acid metabolism, contribute to the body's fixed, organic acid load.<sup>37</sup> The metabolism of these amino acids produces H+ without buffering partners. These H+ accumulate and must be neutralized by matching buffering elements from the body. The buffering elements include the organic anions (usually as K+ or other mineral salts) in

fruits, vegetables, lentils/pulses, herbs, and spices. These include metabolically alkaline-forming citrate, malate, succinate, and fumarate.<sup>38</sup> In addition, short- and medium-chain fatty acids reduce net acid burden by "soaking up" acetate and 2-carbon acidic units in the cells.

# THE ROLE OF BONE IN SYSTEMIC ACID-ALKALINE BALANCE

It is well-known that the skeleton contains 99% of the body's calcium. However, bone also contains substantial amounts of sodium, potassium, magnesium, citrate, and carbonate. This means that the bone of a typical, healthy, 70 kg (154 lbs) adult contains:<sup>39-44</sup>

- 1. 1,065-1,400 mmol of sodium = 1,065-1,400 meq sodium (37%-49% of the body's sodium)
- 2. 22-62 mmol of potassium = 22-62 meq potassium (0.1%-0.2% of the body's potassium)
- 3. 530-800 mmol of magnesium = 1,060-1,600 meq magnesium (53%-80% of the body's magnesium)
- 4. 3,500-5,000 mmol of carbonate = 7,000 to 10,000 meq carbonate (59%-83% of the body's carbonate)

Half of these are located on the bone crystalloid surface and in the hydration shell of bone. These buffering minerals are available for rapid exchange with the general extracellular fluid (ECF). The ECF of bone also contains a potassium concentration 25 times that of general ECF, and thus is a major source from which the body can draw potassium. This potassium is neither incorporated into the bone mineral phase, nor bound to collagen. Therefore, it is completely exchangeable with the potassium of systemic ECF. Potassium accumulates both in the bone ECF and in the bone hydration shell and, overall, is about 60%available for immediate systemic mobilization. 45,46 Thus, a wide range of buffering substances are stored in and around the bone. These are available to neutralize excess acid products, unless (or until) they become depleted through lack of "alkaline way" replenishment.

Initially, the acid load involves significant changes in the bone content of carbonate, sodium, and potassium, but not calcium. In early phase (fully compensated) acidosis,

### SOURCES OF ACIDIC LOAD

The major recognized sources of net acid load in the body are:

- . Diet
- a. Protein consumption above 60g/day
- b. Dietary phosphate/phosphoric acid
- c. Dietary sulfate
- d. Long-chain fatty acids in excess of 15%-20% of total dietary calories
- 2. Distress (excess cortisol and adrenaline)
- Delayed immune system reactions (from delayed immune sensitivities/reactions)

protons exchange with sodium and potassium, providing a "first line" of buffering defense. Chronic overproduction of acid (chronic metabolic acidosis) leads to depletion of the sodium and potassium buffers. When this occurs, calcium and magnesium cations, along with carbonate, become the major source of buffers. <sup>47</sup> This means that when we see accelerated calcium and magnesium loss, there has already been a prolonged period of excess acid production and depletion of critical sodium and potassium reserves.

# NET ACID EXCESS (NAE) FROM THE NORTH AMERICAN DIET

Our contemporary diet commonly produces an excess load of fixed acids of 100 to 200 mEq per day.<sup>48-50</sup> For example, analysis done by Remer and Manz found

...ANY OF THE SEVEN ACIDIC

AMINO ACIDS (ASPARTATE,
GLUTAMATE, CYSTEINE, CYSTINE,
PROLINE/HYDROXYPROLINE,
SERINE, AND THREONINE), PLUS
THE KETO-ACIDS PRODUCED
FROM AMINO ACID METABOLISM,
CONTRIBUTE TO THE BODY'S
FIXED, ORGANIC ACID LOAD.

that a diet containing 120 grams of protein yielded a net acid excretion of 135.5 mEq/day. Two "moderate" protein diets (95g/day protein) yielded an NAE of 69 to 112 mEq/day. A lactovegetarian "low" protein diet (49g/day protein) yielded an NAE of 24 mEq/day. Thus, dietary choice influences net acid production. Highprotein diets produce a six-fold (600%) increase in NAE. This results in low first-morning urine pH, indicating that buffering functional reserve is deficient, and that the risk of meta-

bolic acidosis is correspondingly increased.<sup>51</sup> (See sidebar for the sources of net acid load in the body.)

For example, as Barzel and Massey<sup>52</sup> calculate, the pH of colas with phosphoric acid is 2.8 to 3.2. However, the kidney cannot excrete urine with a pH much lower than 5, without significantly damaging the genitourinary tract. To achieve a urinary pH of 5, a 12 oz. (330mL) can of cola would have to be diluted 100-fold, requiring an additional 33 liters of urine. Otherwise, a corresponding amount of buffer must be drawn from the body to neutralize the excess acid.

The body routinely buffers the acidic beverage with sodium and potassium if reserves permit, then a corresponding loss of calcium, magnesium, and other minerals, as available. This is the same amount of buffering capacity found in 4 Tums™ tablets. Fruit "spritzers" and naturally carbonated mineral waters, by contrast, do not add this acid burden to the body.

Finally, in addition to the recognized acid-producing precursors, we extend the metabolic balance equation to include the additional acid produced by excess immune (delayed hypersensitivity) reactions, and the effects of distress (excess cortisol and adrenaline). In some individuals, these also add significantly to the total net acid production-excretion. Since calcium is activating (sympathomimetic),

supplementation primarily with calcium is clinically both unwise and unproductive. It could accelerate acid production and buffering mineral loss.

## NET ACID EXCESS (NAE) THE BODY CAN BUFFER

For their excretion, NAE must be buffered with alkaline agents derived from the diet. Thus, our NAE buffering capacity is diet-dependent. Classic studies show that the body can neutralize about 50 mEq of these fixed metabolic acids per day from an assumed "ideal" North American intake of fruits and vegetables.53 When fruit and vegetable consumption is reduced, less than the 50 mEq of fixed acids can be buffered without going into tissue alkaline reserves. Equally, when protein intake is more than 60g/day, more acid is produced. Today, our daily NAE is commonly two to four times higher than this standard 50 mEq buffering potential. Essentially, all excess acids must be buffered at the expense of bone-buffering reserves. If not replenished, the loss of buffering causes a slow, persistent loss of bone mineral matrix. This accelerates osteopenia and osteoporosis complication risks.

Just how low is our intake of alkaline precursors? Only 15% of the total United States population meets the fruit (2-4 servings) and vegetable (3-5 servings) recommended intakes on a daily basis.<sup>54</sup> Among children, only 7% consume two fruit servings and three vegetables per day, with french fries accounting for nearly 25% of vegetables, in diets of the children surveyed.<sup>55</sup>

Furthermore, an average North American teenager consumes three to six "cola" beverages a day. This additional daily consumption of 192-384 mEq of phosphoric acid (64 mEq per can of soda, times three to six per day) further accelerates bone loss in the young. It takes years for the cumulative load to present with clinically significant complications. However, it is likely that in coming decades we will see an acceleration of bone loss, and loss of body buffering competencies, in younger and younger people.

### ACIDOSIS AND OSTEOPOROSIS

Support for the hypothesis that compensated metabolic acidosis is a foundational cause of osteoporosis comes from many sources. For some time, epidemiological studies have suggested the link between osteoporosis and animal protein intake. <sup>68</sup> More recently, analyses of cross-cultural fracture rates document the link between the consumption of animal protein and the incidence of hip fracture worldwide. <sup>69</sup> In addition, new studies report that those who consume more fruits and vegetables have higher bone mineral density than those consuming fewer of these "Alkaline Way<sup>60</sup>" foods. <sup>70,71</sup> Also of note are new studies showing a three- to five-fold increase in fractures among teenage girls who regularly consume acidic soft drink beverages. <sup>72,73</sup>

# Food & Chemical Effects on Acid / Alkaline Body Chemical Balance

					•	1 , =	4	-
Most Alkaline	More Alkaline			K	Lowest Acid	Low Acid	More Acid	Most Acid
Daking Soda	Spices/Cinnamon Valerian	Percamot Echinacea	Ville willow Bark	Spice/nero	Curry	Vanilla Stavija	Nutmeg	Pudding/Jam/Jelly
	Licorice  Black Cohash	Chrysanthemum, Ephedra, Fevefew,				Stevia		
		Goldenseal, Lemongrass	- 1					
Sea Salt	• Vombucho	T.M. Tong	Sulfite	Preservative	MSG	Benzoate	Aspartame	Table Salt (NaCl)
IMILICIAL WAICE	• Nallioucila	• Orecii oi iviu 1 ca	Omger 1ea	Deverage	vona Collee	Alconol Dical-Tee	Collee	beer; soaa
						black 1ea		r east/Hops/Mait
	Molasses Soy Sange	Kice Syrup  Apple Cider Vinegar	Sucanat     Imehoshi Vinegar	Vinegar	Honey/Maple Syrup	Raleamic Vinegar	Saccharin	Sugar/Cocoa
Theorem Diver	ool parec	Approvided a mogar	Alze Dim	TILCKOI	Mice vinegal	A still state of the gar		Willie/Accile Villegal
• Omebosni Plum		• Sake	• Algae, Blue-Green	I nerapeutic	Ę	Antihistamines	Psychotropics	Antibiotics
			<ul> <li>Ghee (Clarified</li> </ul>	Processed Dairy	Cream/Butter	Cow Milk	<ul> <li>Casein, Milk Protein, Processed Cheese</li> </ul>	Processed Cheese
			Butter)			,	Cottage Cheese	
			Human Breast Milk	Cow/Human	Yogurt	Aged Cheese	New Cheese	Ice Cream
				Soy		Soy Cheese	Soy Milk	
				Goat/Sheep	Goat/Sheep Cheese	Goat Milk		
		Quail Egg	<ul> <li>Duck Egg</li> </ul>	E 90	Chicken Egg			
				Meat	Gelatin/Organs	Lamb/Mutton	Pork/Veal	Beef
					<ul> <li>Venison</li> </ul>	Boar/Elk/•Game Meat Bear	Bear	
				Fish/Shell Fish	Fish	Shell Fish/Mollusks	<ul> <li>Mussel/Squid</li> </ul>	Lobster
				Fowl	Wild Duck	Goose/Turkey	Chicken	Pheasant
			Oat		<ul> <li>Triticale</li> </ul>	Buckwheat	Maize	Barley
			'Grain Coffee'	Grain	Millet	Wheat	Barley Groat	Processed Flour
			• Quinoa		Kasha	<ul> <li>Spelt/Teff/Kamut</li> </ul>	Corn	
			Wild Rice	Grass	<ul> <li>Amaranth</li> </ul>	Farina/Semolina	Rye	
			Japonica Rice		Brown Rice	White Rice	Oat Bran	
	Poppy Seed	Primrose Oil	Avocado Oil	Net	Pumpkin Seed Oil	Almond Oil	Pistachio Seed	<ul> <li>Cottonseed Oil/Meal</li> </ul>
Pumpkin Seed	Cashew	Sesame Seed	Seeds (most)	Seed/Sprout	Grape Seed Oil	Sesame Oil	Chestnut Oil	Hazelnut
	Chestnut	Cod Liver Oil	Coconut Oil	ō	Sunflower Oil	Safflower Oil	Lard	Walnut
	Pepper	Almond	Olive Oil		Pine Nut	Tapioca	Pecan	Brazil Nut
Hydrogenated Oil	1	• Sprout	Linseed/Flax Oil		Canola Oil	<ul> <li>Seitan or Tofu</li> </ul>	Palm Kernel Oil	Fried Food
Lentil	Kohlrabi	Potato/Bell Pepper	Brussel Sprout		Spinach	Split Pea	Green Pea	Soybean
Brocoflower	Parsnip/Taro	Mushroom/Fungi	Beet	Bean	Fava Bean	Pinto Bean	Peanut	Carob
• Seaweed:	Garlic	Cauliflower	Chive/Cilantro	Vegetable	Kidney Bean	White Bean	Snow Pea	
NorilKombulWakamelHijiki	Asparagus	Cabbage	Celery/Scallion		Black-eyed Pea	Navy/Red Bean		
Onion/Miso	Kale/Parsley	Rutabaga	Okra/Cucumber	Legume	String/Wax Bean	Aduki Bean	Legumes (other)	
• Daikon/• Taro Root	Endive/Arugula	Ginseng	Turnip Greens		Zucchini	Lima or Mung Bean	Carrot	
Sea Vegetables (other)	Mustard Greens		Squash	Root	Chutney	Chard	Chick Pea/Garbanzo	
• Burdock/• Lotus Root	Ginger Root	Pumpkin	Lettuce		Rhubarb			
Sweet Potato/ r am	Broccoli	Collard Greens	Jicama					
Lime	Grapefruit	Lemon	Orange	Citrus Fruit	Coconut	ī		
Nectarine	Canteloupe	rear	Apricot		Guava	Plum	Cranberry	
Persimmon	noneyaew C:tmc	Avocado	Danana		Pickled Fruit	Frune	Pomegranate	
Kaspoerry	Clirus Olive	Apple Blackberry	biueberry Pineapple Inice	; :	Dry Fruit Fig	lomato		
Tangerine	• Dewberry	Cherry	Raisin, Currant		Persimmon Juice			
Pineapple	Loganberry	Peach	Grape		Cherimova			
	Mango	Papaya	Strawberry		Date			
		heranentic	gournet or exotic item	40000	TOM one smot beginish	TOIN		

• Therapeutic, gourmet, or exotic items
Prepared by Dr. Russell Jaffe, Fellow, Health Studies Collegium. Reprints available from ELISA/ACT Biotechnologies, 14 Pidgeon Hill, #300, Sterling,VA 20165. Sources include USDA food data base (Rev 9 & 10), Food & Nutrition Encyclopedia: Nutrition Applied
Personally, by M.Walczak, Acid & Alkaline by H.Aihara. Food growth, transport, storage, processing, preparation, combination, & assimilation influence effect intensity. Thanks to Hank Liers for his original work. [Rev 6/01]

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