

Today's good mood  
is sponsored by  
running!

# RunDeanRun.ca

- ▶ Coaching recreational runners
  - ▶ New to running
  - ▶ Returning to running (injured)
  - ▶ Wanting to qualify for Boston
  - ▶ Wanting to finish a 100 miler
- ▶ Certified:
  - ▶ National Coaching Certification Program
  - ▶ Lydiard Coaching
  - ▶ Functional Movement Screening
- ▶ Former ski instructor for the disabled (25 years)
- ▶ Former youth football coach (25 years)



# Dean's Methods and Principles

- ▶ “Coaching to Independence”
- ▶ Adapting proven science
- ▶ Adapting proven training methodologies
- ▶ Adapting to a runner's life and schedule
- ▶ Aligning with a runner's goal
  - ▶ What do you want?
  - ▶ What will you give?

# Fueling & Hydration for Endurance Training & Racing

Dean Johnson

Personal Running Coach

**“If you are not drinking, you are not eating.  
If you are not eating, you are quitting”**

***~CTS Head Coach: Jason Koop***

# The Simple Plan

- ▶ 500ml to 1000ml H<sub>2</sub>O/hour
- ▶ 350mg to 700mg Sodium/litre
  - ▶ 70% factor of mg(NA)-ml (H<sub>2</sub>O)
- ▶ 240 to 260 calories/hour

# Priorities

- ▶ #1 Hydration (with Sodium)
  - ▶ The gut needs water to processing carbs 4:1
  - ▶ Sodium regulates water in, and around cells
  - ▶ Low Sodium = swelling hands and feet
- ▶ #2 Fueling
  - ▶ Start with full carb stores
  - ▶ Might need to slow down or stop to allow blood to return to the stomach to process

# Fuel: Carbs, Sugar, Maltodextrin, Fructose

- ▶ Burn rate  $\sim 100$  calories/mile  $\times 26$  miles = 2600 cal
- ▶ You have 1500-2000 calories stored = 600 to 1000 cal deficit
- ▶ Maltodextrin has fast absorption and requires less water
- ▶ Fructose use separate pathway, beware fructose intolerance
- ▶ Training habitually on low energy stores will have the body cannibalize muscles for proteins and amino acids as fuel
- ▶ \*Training in a low glycogen state can improve aerobic efficiency
- ▶ LCHF diets are complex with significant risks (not for us...)
  - ▶ max benefits of about 50 cal/mile

# Training the gut



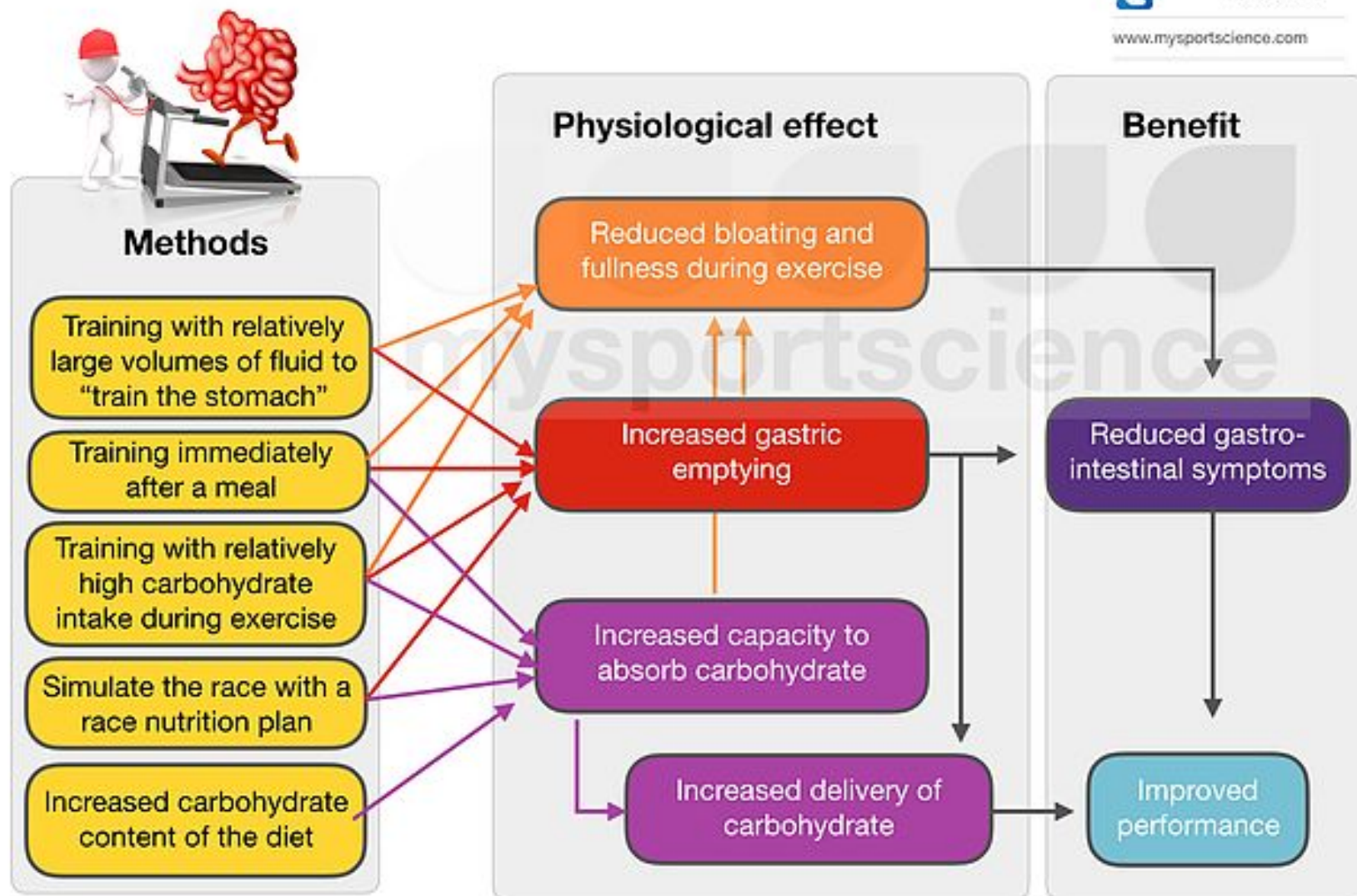
- 1** Improved gastric emptying
- 2** Improved intestinal absorption
- 3** Improved stomach comfort
- 4** Reduction of GI problems

**The gut is extremely adaptable**

Jeukendrup Training the gut for athletes Sports Medicine 2017



# Various methods of “Training the gut” and their effects



# Supplements

<b>Product</b>	<b>Calories</b>	<b>Sodium</b>	<b>Protein</b>	<b>Fat</b>
Hammer Heed Hydrate	100 (500ml)	40 mg	-	-
eLoad Hydrate	100 (500ml)	370 mg	-	-
Hammer Perpetuem	270 (500-1000ml)	210 mg	7 g	2.5 g
Gels	100 each	30-125 mg	0 - 1g	-
Chews	10-20 each	5-10 mg each	0 - 1g	-
Waffle	150 each	75 mg	1 g	6 g
Endurolytes	-	80 - 200mg	-	-
Table Salt (1/8 tsp "pinch")		280 mg		
Sugar (tsp)	64			
Coke/Pepsi (250ml)	100	30 mg		
Chips (1 chip)	10	10 mg	0.1 g	0.7 g

# Tactics

- ▶ (1) 500ml Heed drink
  - ▶ 100 calories + 40mg Sodium
- ▶ (1) Gel
  - ▶ 100 calories + 125mg Sodium
- ▶ =200 cal, 165mg Sodium
- ▶ Need ~200mg Sodium

# Tactics

- ▶ (1) 500ml eLoad
  - ▶ 100 calories + 370mg Sodium
- ▶ (1) Honey Stingers plackage
  - ▶ 160 calories + 40mg Sodium
- ▶ =260 cal, 410mg Sodium
- ▶ \*watch the sodium content

# Tactics (hot day)

- ▶ (2) 500ml eLoad
  - ▶ 200 calories + 2x370mg Sodium
- ▶ (1piece) Shot Bloks
  - ▶ 30calories + 20mg Sodium
- ▶ =230 cal, 760mg Sodium/1L

# Race Plan

<b>Mile/Km (aid station)</b>	<b>Time</b>	<b>Water nuun</b>	<b>Sport Drink</b>	<b>Food</b>	<b>Na</b>	<b>Cals tot</b>
<b>15 min pre</b>	<b>-15:00</b>	<b>100ml</b>	<b>0</b>	<b>gel (100cal)</b>		<b>100</b>
<b>2/3</b>	<b>20:00</b>	<b>250ml</b>				
<b>4/6.5</b>	<b>40:00</b>	<b>250</b>		<b>gel (100cal)</b>		<b>200</b>
<b>6/10</b>	<b>1:00:00</b>	<b>250</b>		<b>chew (50cal)</b>		<b>250</b>
<b>8/13</b>	<b>1:20:00</b>	<b>250</b>		<b>gel (100cal)</b>		<b>350</b>
<b>10/16</b>	<b>1:40:00</b>	<b>250</b>		<b>chew (50cal)</b>		<b>400</b>
<b>12/20</b>	<b>2:00:00</b>	<b>250</b>		<b>gel (100cal)</b>		<b>500</b>
<b>13/21</b>	<b>2:10:00</b>					

# NUTRITION FOR ULTRA-ENDURANCE SPORTS

Reference : Costa, Hoffman and Stellingwerff, Res Sport Med 2018

Designed by @YLMsPortScience

- ▶ Use carbs in training
- ▶ Experiment
  - ▶ Types/Rates
- ▶ Heat is a factor
- ▶ Carb mouth rinse late in the race
- ▶ Ultra events - test real foods

01

Practice with carbohydrate habituation in training sessions, and specifically focus on race nutrition quantity (g/h) and quality (food and fluid forms). Optimal race nutrition training should be conducted at goal race pace and in projected race weather conditions



02

Continually experiment with different carbohydrate intake rates (thus altered % carbohydrate solutions) to find an optimal individual solution. Start with increasing fluid volumes, and then try increasing carbohydrate concentration



03

Continually experiment with different carbohydrate types (e.g. blends such as glucose-fructose) and forms (e.g. fluids, gels, bars, fruits, and other carbohydrate rich foods)

05

Alter the acute rate of intake (e.g. spread a 250ml drink over several minutes), and experiment with higher intake rates early in a race when gastrointestinal symptoms are generally lower

04

Undertake a gastrointestinal assessment during exercise to establish individual tolerance to carbohydrate types and forms

06



Practice in less important races to try and identify "outside" contributing factors (e.g. travel effects, competition stress, changes in habitual food availability, weather conditions, and pacing)



07

Experiment with different bottled water brands both chronically (throughout the day) and during exercise (to use with carbohydrate gels and powders), to minimize effects of different electrolytes and other purification ingredients

08

Use carbohydrate mouth washing to maximise performance outcomes while minimising or exacerbating gastrointestinal symptoms. This can be especially beneficial in the late stages of races when gastrointestinal symptoms are generally worse

09

In longer races ( $\geq 8$ h) experiment with various easily digestible solid food sources of energy; such as pretzels, soups, potato chips, rice cakes, etc.

# High FODMAP foods and alternatives

## High fructose

Apples, cherries, watermelon



Blueberries, pineapple, honey dew melon



## Fructans / Galacto-oligosaccharides (GOS)

Dates, honey, wheat based breads and bars



Dried kiwi, maple syrup, wheat free bars



## Lactose

Milk, yogurt, cheese



Lactose free milk, lactose free yogurt



## High polyols

Sorbitol



Brown sugar, maple syrup, stevia



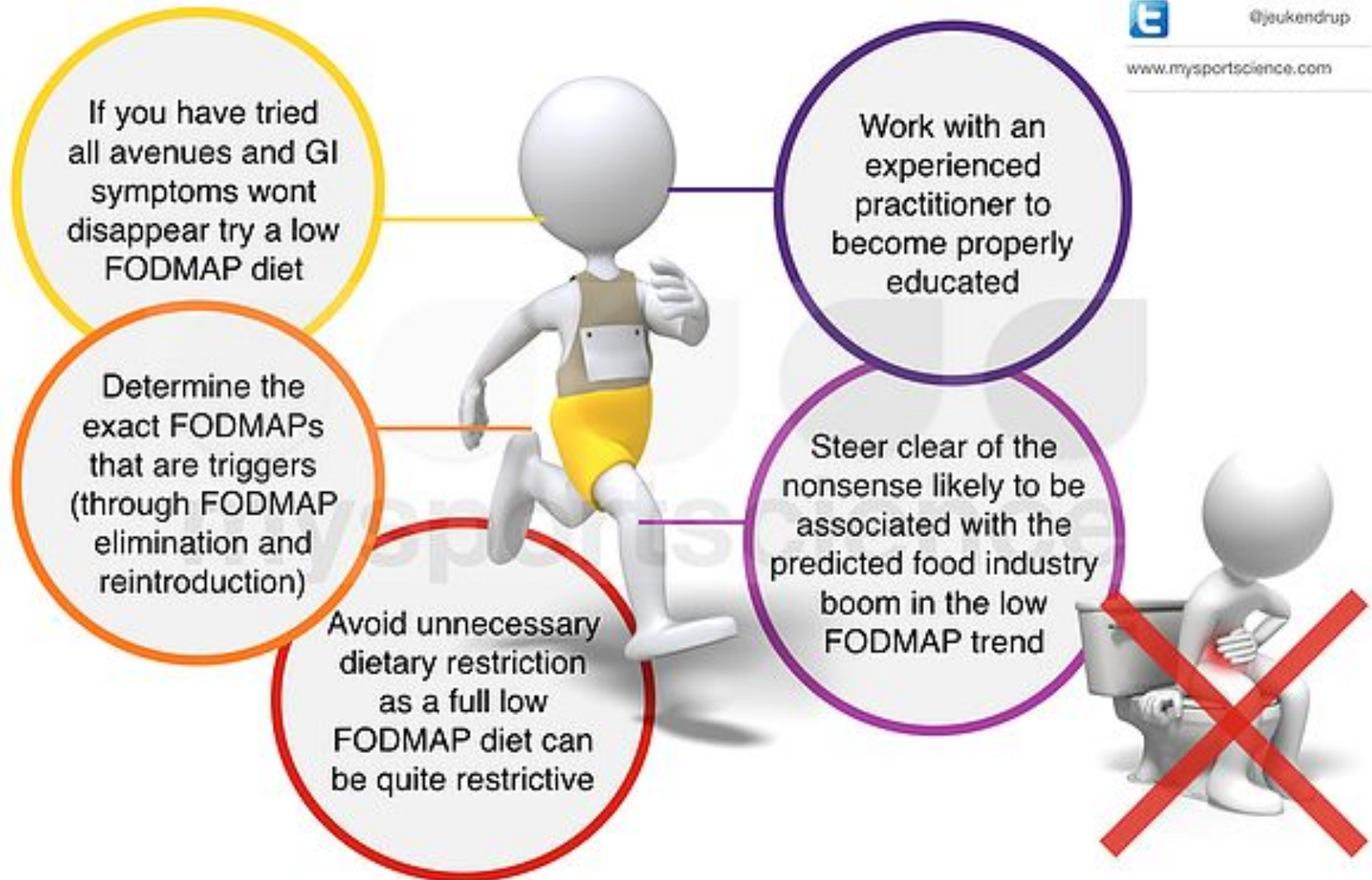
Fermentable Oligosaccharides, Disaccharides, Monosaccharides and Polyols.

These are complex names for a collection of molecules found in food, that can be poorly absorbed by some people.

<http://www.mysportscience.com/single-post/2017/09/22/Low-FODMAP-A-novel-tool-prevent-GI-problems>



# FODMAP advice



# Links

- ▶ My Sports Science: Asker Jeukendrup:  
<http://www.mysportscience.com/>
- ▶ IOC sports nutrition:  
<https://www.youtube.com/channel/UCRvNgO9CU5NMWjrz9ijb-UQ/videos>
- ▶ Protein:  
<http://www.mysportscience.com/single-post/2017/10/18/Dietary-protein-requirements-for-older-athletes>

# RunDeanRun.ca

- ▶ Personalized Coaching (full)
- ▶ Personalized Training Plans
- ▶ Guided workouts
- ▶ Running form analysis/coaching
  
- ▶ RunDean@Gmail.com (email Dean)
- ▶ Tweet: @RunDean