Health Articles

Sanford

An Open Letter regarding recent reports that low-fat fish like tilapia are unhealthy. (July 16, 2008)

Eating fish, especially oily fish, at least twice per week is recommended for heart disease prevention. Fish is low in total and saturated fats, high in protein and essential trace minerals, and contains long-chain omega-3 fatty acids (EPA and DHA). Oily fish rich in these healthy omega-3s include salmon, trout, albacore tuna, sardines, anchovies, mackerel and herring. Our omega-3 needs can also be met by eating less-oily (lower-fat) fish more often.

Tilapia and catfish are examples of lower-fat fish that have fewer omega-3s than the oily fish listed above, but still provide more of these heart-healthy nutrients than hamburger, steak, chicken, pork or turkey. Actually, a 3 ounce serving of these fish provides over 100 mg of the long chain omega-3 fatty acids EPA and DHA. Considering that this is about the current daily intake of these fatty acids in the US, even these fish should be considered better choices than most other meat alternatives. Since they are also relatively low in total and saturated fats and high in protein, they clearly can be part of a healthy diet.

US Department of Agriculture statistics indicate that farmed tilapia and catfish contain somewhat more omega-6 fatty acids than omega-3. Most health experts (including organizations such as the American Heart Association and the American Dietetic Association) agree that omega-6 fatty acids are, like omega-3s, heart-healthy nutrients which should be a part of everyone's diet. Omega-6 fatty acids are found primarily in vegetable oils (corn, soybean, safflower, etc) but also in salad dressings, nuts, whole-wheat bread, and chicken.

Replacing tilapia or catfish with "bacon, hamburgers or doughnuts" is absolutely not recommended.

Signed:

William S. Harris, PhD, FAHA

Sr. Scientist and Director
Metabolism and Nutrition Research Center
Sanford Research/USD
Sioux Falls, SD
(605) 328-1304

Co-signers:

Thomas Barringer, MD, FAHA

Medical Director, Center for Cardiovascular Health Carolinas Medical Center Charlotte, NC (704) 446-1823

Philip Calder, PhD

Professor of Nutritional Immunology University of Southampton, UK

Marguerite M. Engler, RN, PhD, FAHA Professor Dept. of Physiological Nursing UC San Francisco, CA

Mary B. Engler, PhD, RN, MS, FAHA Professor and Director Cardiovascular and Genomics Graduate Program Dept. of Physiological Nursing UC San Francisco, CA

Bruce Holub, PhD

Professor Emeritus Dept of Human Biology and Nutritional Sciences University of Guelph, Ontario, Canada

Peter Howe, PhD

Professor and Director Nutritional Physiology Research Centre University of South Australia, Adelaide

Penny Kris-Etherton, PhD, RD, FAHA

Distinguished Professor of Nutrition Penn State University University Park, PA (814) 863-2923

Dariush Mozaffarian, MD, DrPH, DSc

Assistant Professor Harvard School of Public Health Boston MA 617-432-2887

Joyce A. Nettleton, DSc

Editor, PUFA and Fats of Life Newsletters Denver, CO 303-296-9595

Yongsoon Park, PhD

Chair and Assistant professor Department of Food and Nutrition Hanyang University Seoul, Korea

Eric Rimm ScD, FAHA

Associate Professor Harvard Schools of Medicine and of Public Health Boston MA 617-432-1843

Larry Rudel, PhD, FAHA

Professor of Biochemistry Wake Forest University Winston-Salem, NC (336) 716-2821

Frank Sacks, MD, FAHA

Professor of Cardiovascular Disease Prevention Harvard School of Public Health Boston, MA (617) 432-1420

Andy Sinclair, PhD

Chair in Human Nutrition School of Exercise and Nutrition Sciences Deakin University Burwood, Australia

Clemens von Schacky, MD

Cardiology Ludwig Maximilians-Universität München Munich, Germany

