

*Hypoglycemic Effect of Bitter Gourd (Momordica charantia L.)
on Prediabetics and Type II Diabetics*

By

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Avinashilingam Institute for Home Science and Higher Education for Women,
Coimbatore – 641 043*

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Doctor of Philosophy in
Food Science and Nutrition*

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CERTIFICATE


This is to certify that the thesis entitled "**Hypoglycemic Effect of Bitter Gourd (*Momordica charantia* L.) on Prediabetics and Type II Diabetics**" submitted to Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, for the award of the degree of **Doctor of Philosophy in Food Science and Nutrition**, is a record of original research work done by **K. Gomathi** during the period of her study in the Department of Department of Food Science and Nutrition, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, under my supervision and guidance and the thesis has not formed the basis for the award of any Degree / Diploma / Associateship / Fellowship or similar title to any University or Institute.


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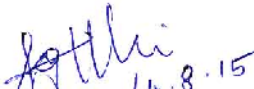
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DECLARATION

I hereby declare that the matter embodied in the thesis entitled “**Hypoglycemic Effect of Bitter Gourd (*Momordica charantia* L .) on Prediabetics and Type II Diabetics**” is the result of investigations carried out by me in the Department of Food Science and Nutrition, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore, under the supervision and guidance of **Dr. M. Amirthaveni**, M.Sc., M.Phil., Ph.D, PDF, Professor & Head, Department of Food Science and Nutrition, Avinashilingam Institute for Home Science and Higher Education for Women, Coimbatore and it has not been submitted for the award of any Degree / Diploma / Associateship / Fellowship or similar title to any University or Institute.


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CONTENTS

CHAPTER No.	TITLE	PAGE No.
	LIST OF TABLES	
	LIST OF FIGURES	
	LIST OF ANNEXURES	
1	INTRODUCTION.....	1
2	REVIEW OF LITERATURE.....	13
3	METHODOLOGY.....	49
	PHASE I - Baseline survey on consumption pattern of bitter gourd	50
	A. Selection of locale	50
	B. Selection of Type II diabetics	50
	C. Formulation of tool and collection of baseline data	50
	PHASE II - Development and standardization of bitter gourd recipes	51
	A. Training at AVRDC-The World Vegetable Center, Taiwan	51
	B. Development and organoleptic evaluation of bitter gourd recipes	55
	C. Crafting the bitter gourd recipe book	56
	PHASE III - Screening of prediabetics and data collection	56
	A. Selection of area for screening the prediabetics	56
	B. Screening using Indian Diabetic Risk Score(IDRS)	57
	C. Socio – economic profile of prediabetics	60
	PHASE IV - Conduct of clinical trial on prediabetics	60
	A. Preparation of supplement for clinical trial	60
	B. Overview of the study design and conduct of clinical trial	61
	C. Assessment of nutritional status of the selected prediabetics	63
	D. Evaluation of the hypoglycemic effect of bitter gourd among prediabetics	68

CHAPTER No.	TITLE	PAGE No.
	PHASE V - Conduct of dietary intervention on type ii diabetics	68
	A. Formulation of supplement with bitter gourd	68
	B. Dietary intervention to Type II diabetics	69
	C. Evaluation of the hypoglycemic effect of bitter gourd among Type II diabetics	70
	D. Analysis of data and interpretation of results	71
IV	RESULTS AND DISCUSSION	72
	PHASE I	
	A. Background information of the selected Type II diabetics	73
	a. Socio-economic status	73
	b. Dietary pattern	79
	c. Family and personal history of disease condition	84
	d. Life style pattern	89
	B. Nutritional assessment of the selected Type II diabetics	92
	a. Anthropometric measurements	92
	b. Biochemical estimations	97
	C. Bitter gourd consumption pattern among Type II diabetics	99
	a. Purchase of bitter gourd	100
	b. Frequency and quantity of bitter gourd consumption	101
	c. Form of bitter gourd consumption	102
	d. Health benefits of bitter gourd	103
	PHASE II	
	D. Development and standardisation of bitter gourd recipes	105
	a. Analysis of anti oxidant activity of bitter gourd recipes	105
	b. Analysis of crude residue percentage	106
	c. Organoleptic evaluation of bitter gourd recipes	107

CHAPTER No.	TITLE	PAGE No.
	PHASE III	
	E. Identification and screening of prediabetics by IDRS	110
	a. Age and sex wise distribution of the selected participants	110
	b. Anthropometric measurements of the selected participants	112
	c. Physical activity of the selected participants	114
	d. Family history of the selected participants	115
	F. Preface data of the selected prediabetics	115
	a. Socio-economic status	115
	b. Dietary pattern	119
	c. Family history	122
	d. Life style pattern	123
	PHASE IV	
	G. Impact of intervention with bitter gourd juice on prediabetics	125
	a. Anthropometric measurements of prediabetics	125
	b. Mean food and nutrient intake of prediabetics	133
	c. Measurement of blood pressure level and body fat percentage	136
	d. Biochemical profile of the prediabetics	139
	PHASE V	
	H. Effect of supplementation of bitter gourd on Type II diabetics	155
	a. Anthropometric measurements before and after the supplementation	155
	b. Dietary survey of Type II diabetics	159
	c. Biochemical profile of the diabetics before and after the supplementation	162
5	SUMMARY AND CONCLUSION	169
	BIBLIOGRAPHY.....	184
	ANNEXURES	212

LIST OF TABLES

TABLE No.	TITLE	PAGE No.
I	Prevalence of diabetes in south-east Asia region	14
II	Bitter gourd recipes prepared using different cooking methods	55
III	Indian diabetes risk score	58
IV	Classification of screened subjects as per IDRS	59
V	Distribution of screened subjects as per blood glucose level	59
VI	Composition of the bitter gourd dhal powder	69
VII	Demographic profile of the selected Type II diabetics	74
VIII	Income level of the selected Type II diabetics	78
IX	Dietary habit and meal pattern	79
X	Type of fats and oil used by the Type II diabetics	80
XI	Food consumption pattern of the Type II diabetics	82
XII	Family history of Type II diabetics	84
XIII	Frequency of visit to clinics	86
XIV	Monthly expenditure towards the disease condition	87
XV	Medical expenditure	88
XVI	Smoking pattern of the Type II diabetics	90
XVII	Exercise pattern of Type II diabetics	91
XVIII	Height of the selected Type II diabetics	92
XIX	Weight of the selected Type II diabetics	93
XX	Body mass index of the selected Type II diabetics	94
XXI	Waist circumference, WHtR and CI of Type II diabetics	96
XXII	Mean blood glucose levels of the selected Type II diabetics	97
XXIII	Mean lipid profile of the selected Type II diabetics	98

TABLE No.	TITLE	PAGE No.
XXIV	Mode of purchase of bitter gourd	100
XXV	Precooking process done to bitter gourd	100
XXVI	Frequency and quantity of bitter gourd consumption	101
XXVII	Form of bitter gourd consumption	102
XXVIII	Health benefits of bitter gourd	103
XXIX	Sources of information gained by the diabetics	104
XXX	Mean acceptability scores of bitter gourd recipes cooked in different methods	108
XXXI	Statistical appraisal of overall acceptability scores obtained for different methods of cooking	109
XXXII	Age and sex wise distribution of the participants	110
XXXIII	BMI classification of participants	112
XXXIV	Waist circumference of the selected participants	113
XXXV	Physical activity status of the selected participants	114
XXXVI	Family history of diabetes	115
XXXVII	Socio economic background of the prediabetics	116
XXXVIII	Dietary habit and meal consumption pattern	119
XXXIX	Type of oil used by the prediabetics	120
XL	Food consumption pattern of the prediabetics	121
XLI	Family history of prediabetics	122
XLII	Exercise pattern	123
XLIII	Smoking pattern	124
XLIV	Body weight of the prediabetics before and after the intervention	125
XLV	BMI of the prediabetics before and after the intervention	127
XLVI	Waist circumference of the prediabetics before and after the intervention	129
XLVII	WHtR of the prediabetics before and after the intervention	131

TABLE No.	TITLE	PAGE No.
XLVIII	Conicity index of the prediabetics before and after the intervention	132
XLIX	Anthropometric measurements of prediabetics before and after bitter gourd intervention	133
L	Mean food intake of the prediabetics	134
LI	Mean nutrient intake of the prediabetics	135
LII	Effect of intervention on the blood pressure of the prediabetics	137
LIII	Effect of intervention on the body fat percentage	138
LIV	Effect of intervention on the fasting blood glucose level	139
LV	Effect of intervention on glycosylated haemoglobin level	142
LVI	Effect of intervention on the fructosamine level	144
LVII	Effect of intervention on the insulin level	145
LVIII	Effect of intervention on the lipid profile of the prediabetics	147
LIX	Bio chemical parameters of the prediabetics before and after bitter gourd intervention	150
LX	Lipid profile of the prediabetics before and after bitter gourd intervention	151
LXI	Correlation between body measures and biochemical parameters	152
LXII	Mean anthropometric measurements of Type II diabetics	156
LXIII	Mean food intake of the Type II diabetics (male)	159
LXIV	Mean nutrient intake of the Type II diabetics (male)	160
LXV	Mean food intake of the Type II diabetics (female)	161
LXVI	Mean nutrient intake of the Type II diabetics (female)	162
LXVII	Mean blood glucose levels of Type II diabetics	163
LXVIII	Mean lipid profile of Type II diabetics	166

LIST OF FIGURES

FIGURE No.	TITLE	PAGE No.
1	Bitter gourd sample preparation with different cooking methods	53
2	Overview of the intervention study	62
3	Demographic profile of the selected Type II diabetics	75
4	Income level of the selected Type II diabetics	78
5	Type of fats and oil used by the Type II diabetics	81
6	Family history of Type II diabetics	85
7	Medical expenditure of Type II diabetics	88
8	Body mass index of the selected Type II diabetics	94
9	Mean blood glucose levels the selected Type II diabetics	97
10	Mean lipid profile of the selected Type II diabetics	99
11	Frequency and quantity of bitter gourd consumption	101
12	Health benefits of bitter gourd	104
13	Antioxidant activity of the bitter gourd extracts	105
14	Crude residue percentage of the bitter gourd extracts	106
15	Age and sex wise distribution of the population	111
16	Socio-economic background of the prediabetics	117
17	Family history of prediabetics	123
18	Body weight of the prediabetics before and after the intervention	126
19	BMI of the prediabetics before and after the intervention	128
20	Waist circumference of the prediabetics before and after the intervention	130
21	Effect of intervention on the fasting blood glucose level	140
22	Periodic fasting blood glucose levels in AB and BA group	141

FIGURE No.	TITLE	PAGE No.
23	Effect of intervention on the glycosylated haemoglobin level	143
24	Effect of intervention on the insulin level	146
25	Effect of intervention on the lipid profile	148
26	Bio chemical parameters of the prediabetics before and after the bitter gourd intervention	150
27	Lipid profile of the prediabetics before and after the bitter gourd intervention	151
28	Correlation between body measures and FBG	153
29	Correlation between body measures and total cholesterol	154
30	Mean anthropometric measurements of Type II diabetics	158
31	Mean blood glucose levels of Type II diabetics	163
32	Mean lipid profile of Type II diabetics	167

LIST OF ANNEXURES

ANNEXURE No.	TITLE	PAGE No.
I	Questionnaire for the Type II Diabetic Subjects	212
II	Bitter gourd recipe book	218
III	Training certificate	233