

# Type 1 Diabetes: Managing Challenging Meals

**Dr Carmel Smart**

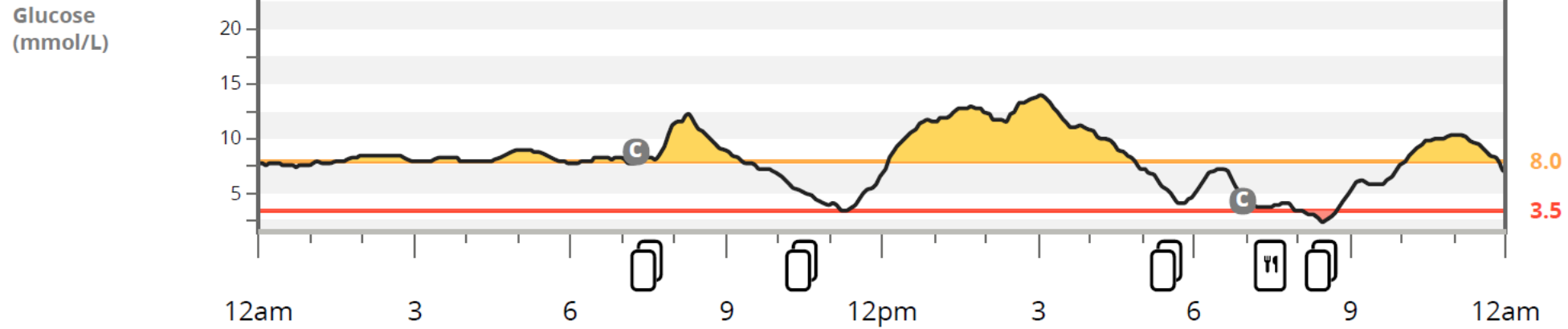
Senior Diabetes Dietitian  
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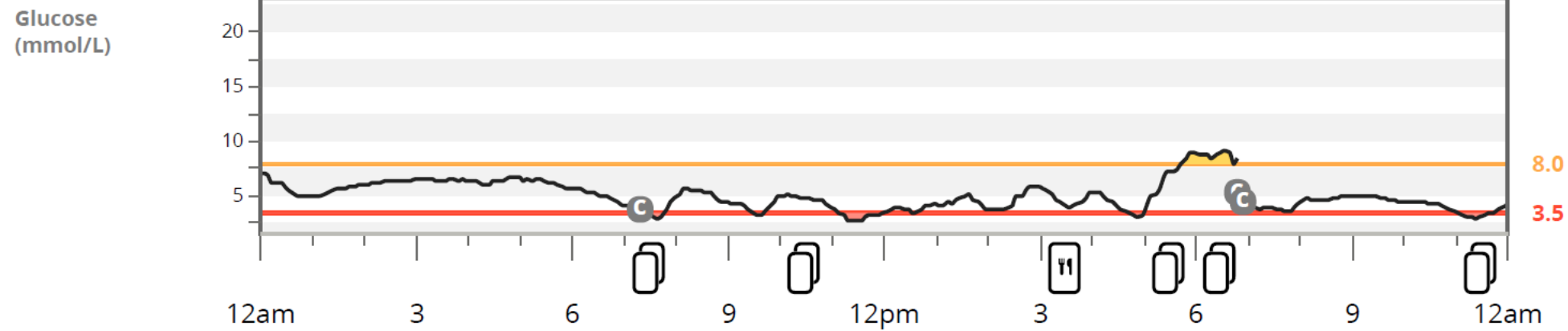


# Carb, fat, protein or dietary behaviours?

Tue, 18 Feb 2020



Wed, 19 Feb 2020



# Objectives

1. Discuss the impact of protein and fat on blood glucose levels in people with type 1 diabetes
2. Identify strategies for insulin dosing for protein and fat for different insulin therapies





# Carb counting is an imperfect method

- **Carbohydrate counting** is current standard of practice- yet it is an imperfect method.
- **Postprandial hyperglycaemia is a major issue.**

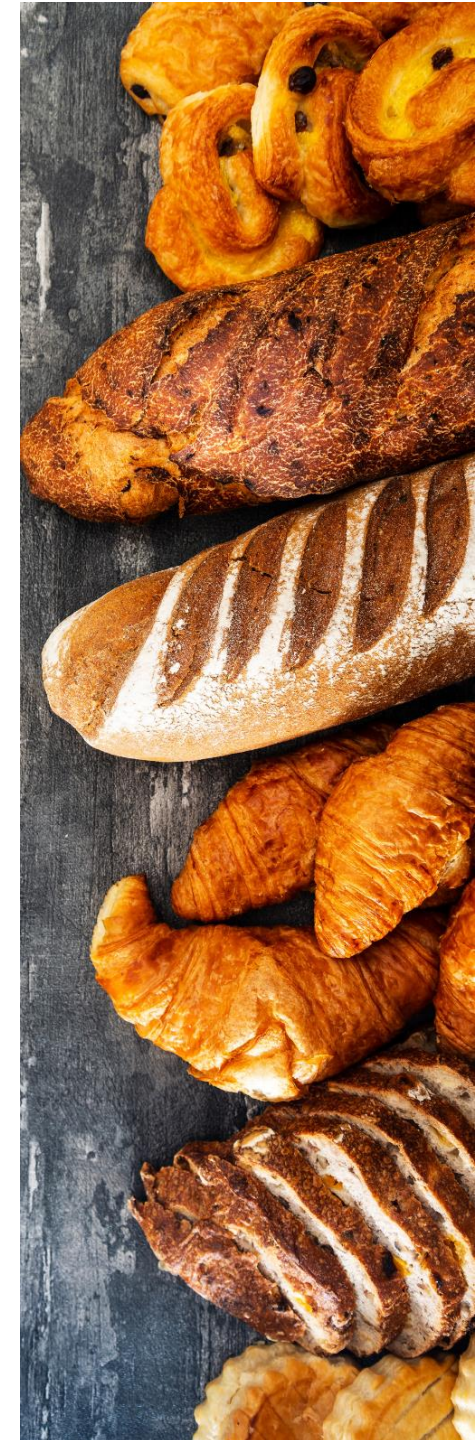
*Diabetes Sci Technol, 2017*

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Accurate Carbohydrate Counting Is an Important Determinant of Postprandial Glycemia in Children and Adolescents With Type 1 Diabetes on Insulin Pump Therapy

[Asma Deeb](#), MBBS, MD,<sup>1</sup> [Ahlam Al Hajeri](#), RD,<sup>1</sup> [Iman Alhmoudi](#), MBBS,<sup>1</sup> and [Nico Nagelkerke](#), PhD<sup>2</sup>

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# The missing piece of the puzzle: dietary fat and protein

## Influence of dietary protein on postprandial blood glucose levels in individuals with Type 1 diabetes mellitus using intensive insulin therapy

M. A. Paterson<sup>1,2</sup>, C. E. M. Smart<sup>1,3</sup>, P. E. Lopez<sup>1,2</sup>, P. McElduff<sup>1</sup>, J. Attia<sup>1</sup>, C. Morbey<sup>4</sup> and B. R. King<sup>2,3</sup>

Higher glucose concentrations following protein- and fat-rich meals – the Tuebingen Grill Study: a pilot study in adolescents with type 1 diabetes

## Dietary Fat Acutely Increases Glucose Concentrations and Insulin Requirements in Patients With Type 1 Diabetes

HOWARD A. WOLFERT, MD<sup>1,2</sup>  
ASTRID ATAKOV-CASTILLO, BA<sup>1</sup>

STEPHANIE A. SMITH, MPH<sup>1</sup>  
GARRY M. STEIL, PHD<sup>2,3</sup>

Does the Fat-Protein Meal Increase Postprandial Glucose Level in Type 1 Diabetes Patients on Insulin Pump:  
The Conclusion of a Randomized Study

## Both Dietary Protein and Fat Increase Postprandial Glucose Excursions in Children With Type 1 Diabetes, and the Effect Is Additive

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MEGAN EVANS, RD, PGRADDIPDIET<sup>3</sup>  
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ELIZABETH A. DAVIS, MD, PHD<sup>3,4,6</sup>  
BRUCE R. KING, MD, PHD<sup>1,5</sup>





# Clinical guidelines now recommend insulin dosing for carb, fat and protein

American Diabetes Association (ADA) 2020

“Individuals in whom carbohydrate counting is effective can incorporate estimates of meal fat and protein content into their prandial dosing for added benefit”

International Society of Paediatric and Adolescent Diabetes (ISPAD) 2018

“The impact of dietary fat and protein should be considered when determining the insulin bolus dose and delivery”



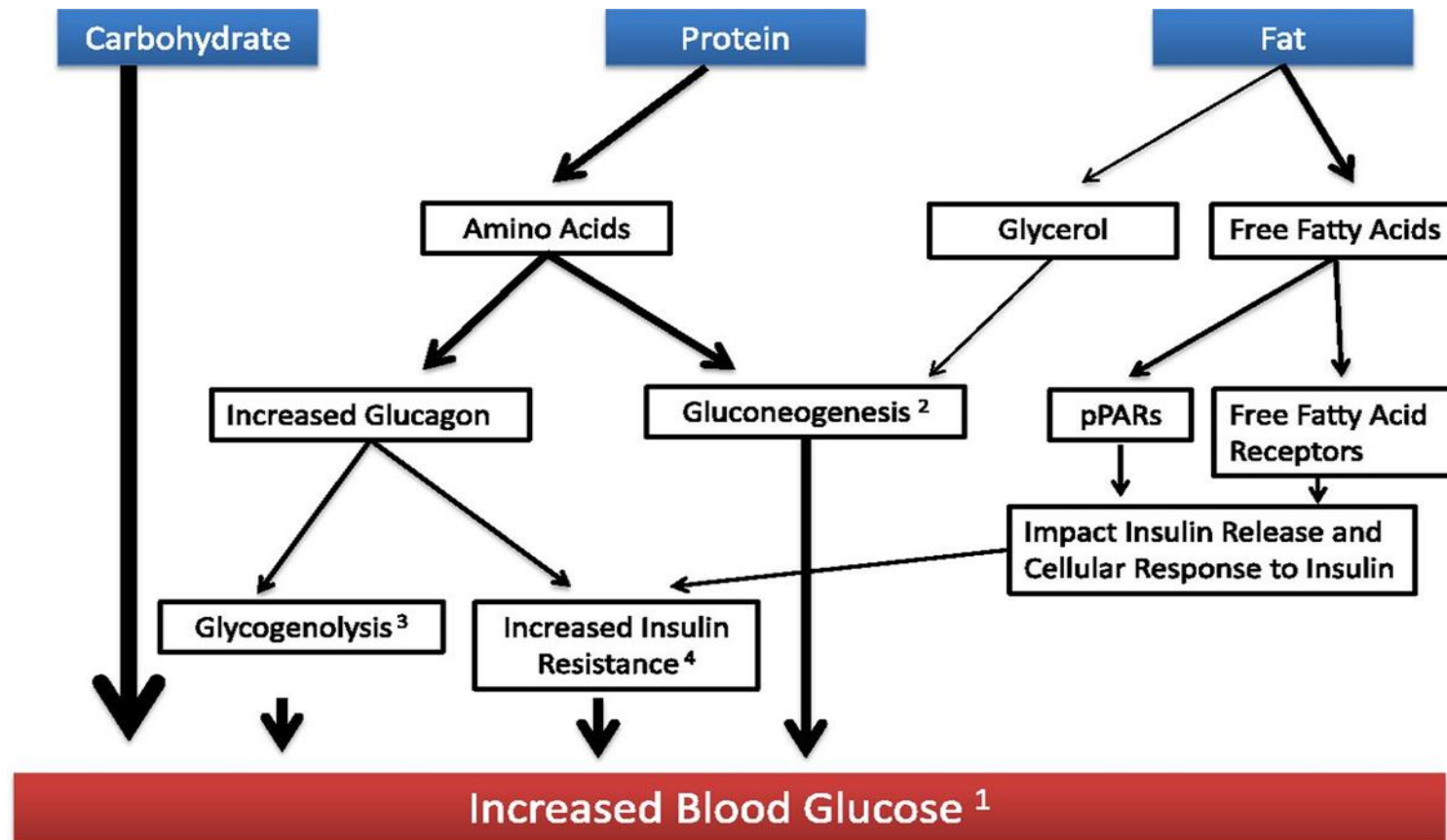


# INSULIN DOSING FOR FAT AND PROTEIN

## IS IT TIME ?

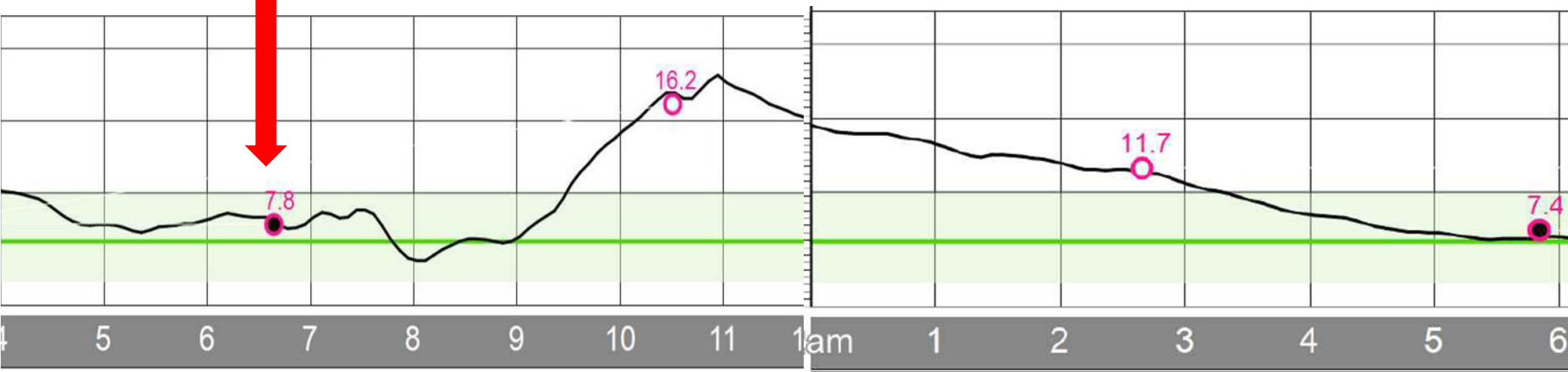
Carmel E.M. Smart, Bruce R. King and Prudence E. Lopez  
Diabetes Care 2020;43:13-15.

### MECHANISM OF FAT, PROTEIN AND CARB IMPACT

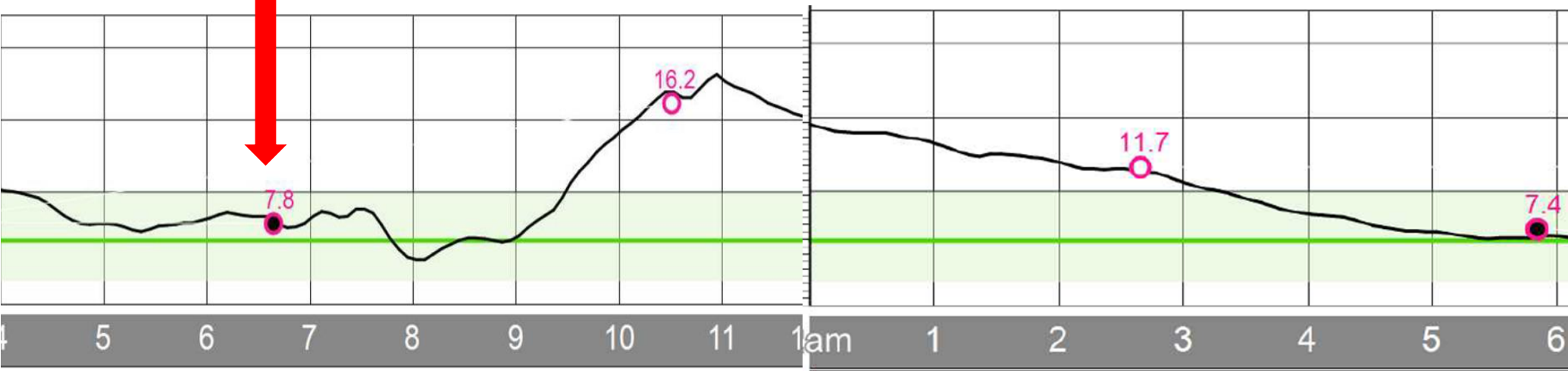




# Observe impact of fat and protein with CGM

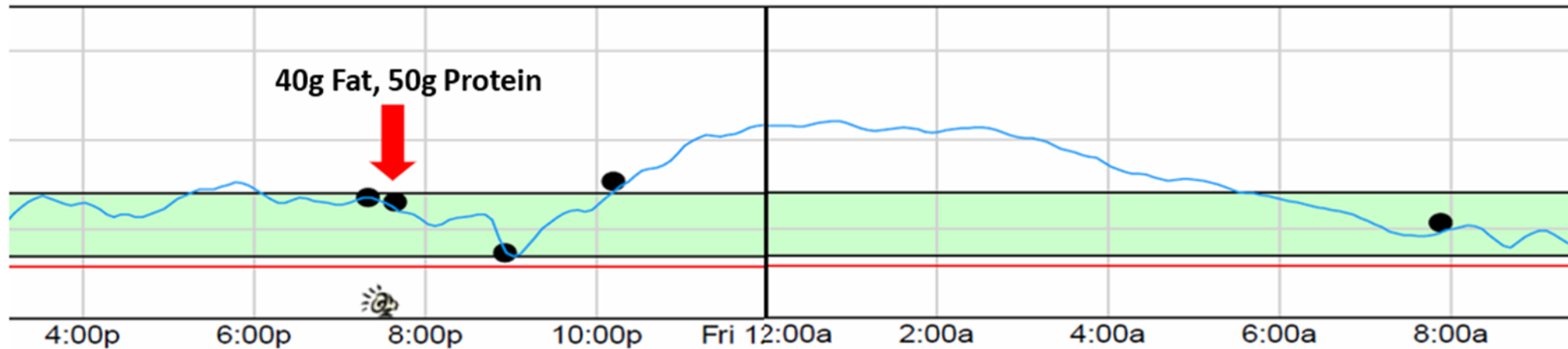


# Observe impact of fat and protein with CGM

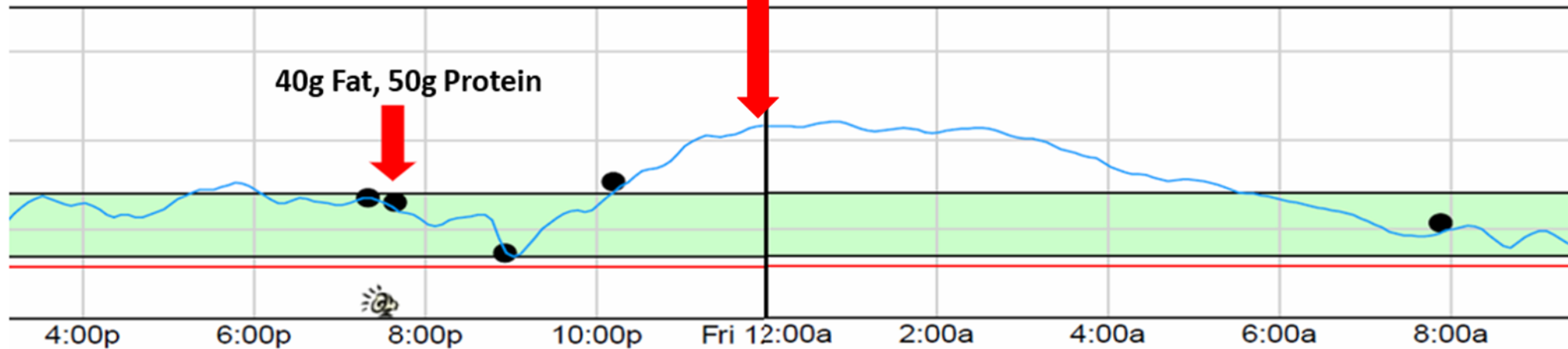




# Impact of high protein, high fat meal in hybrid closed loop



# Impact of high protein, high fat meal in hybrid closed loop







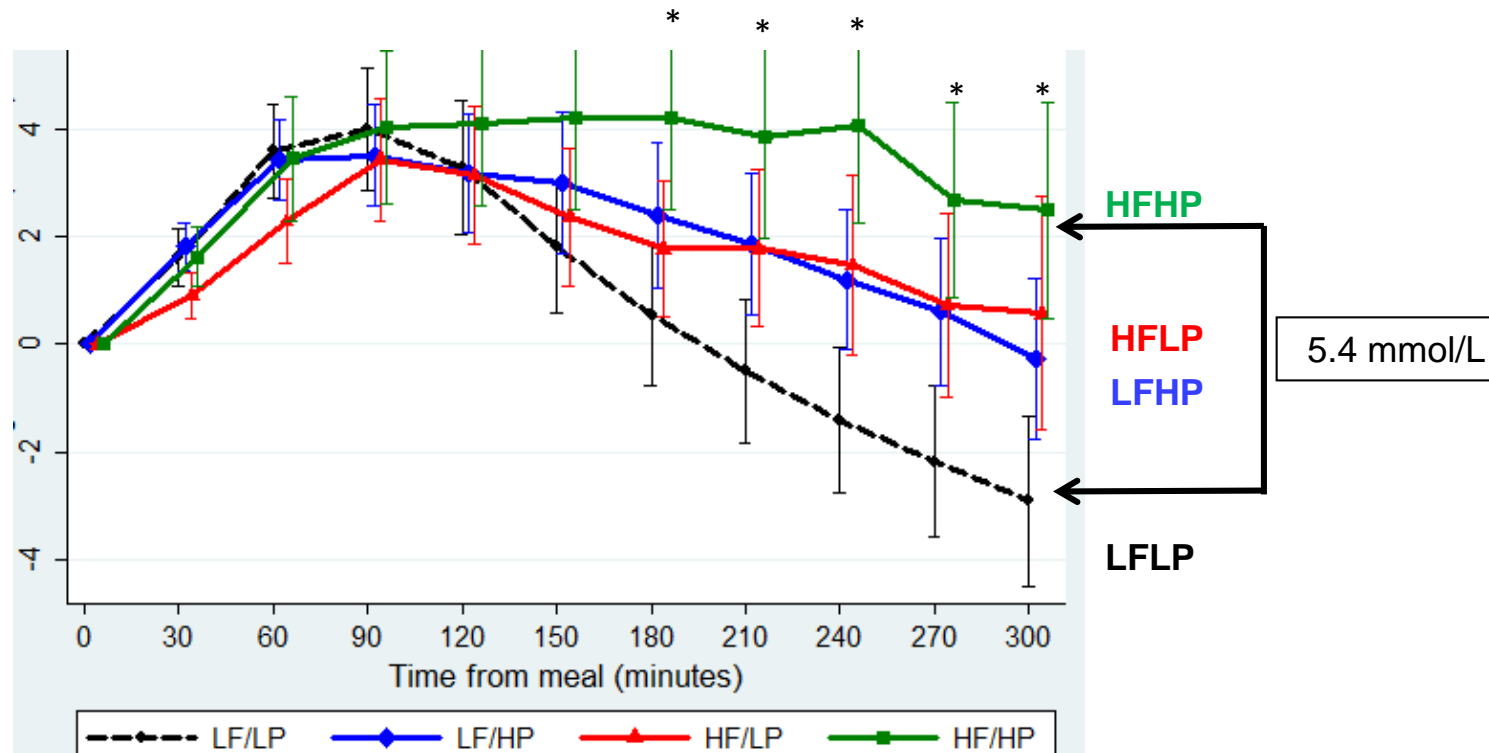
## **Impact of fat and protein on BGL's**

- 1. What is the impact of fat and protein with carbohydrate?**
- 2. What is the impact of fat and protein alone?**
- 3. When does fat and protein require insulin?**



# Fat (35g/26g) and protein (40g/30g) causes late hyperglycaemia between 180- 300 mins

Smart *et al*, Diabetes Care, 2013



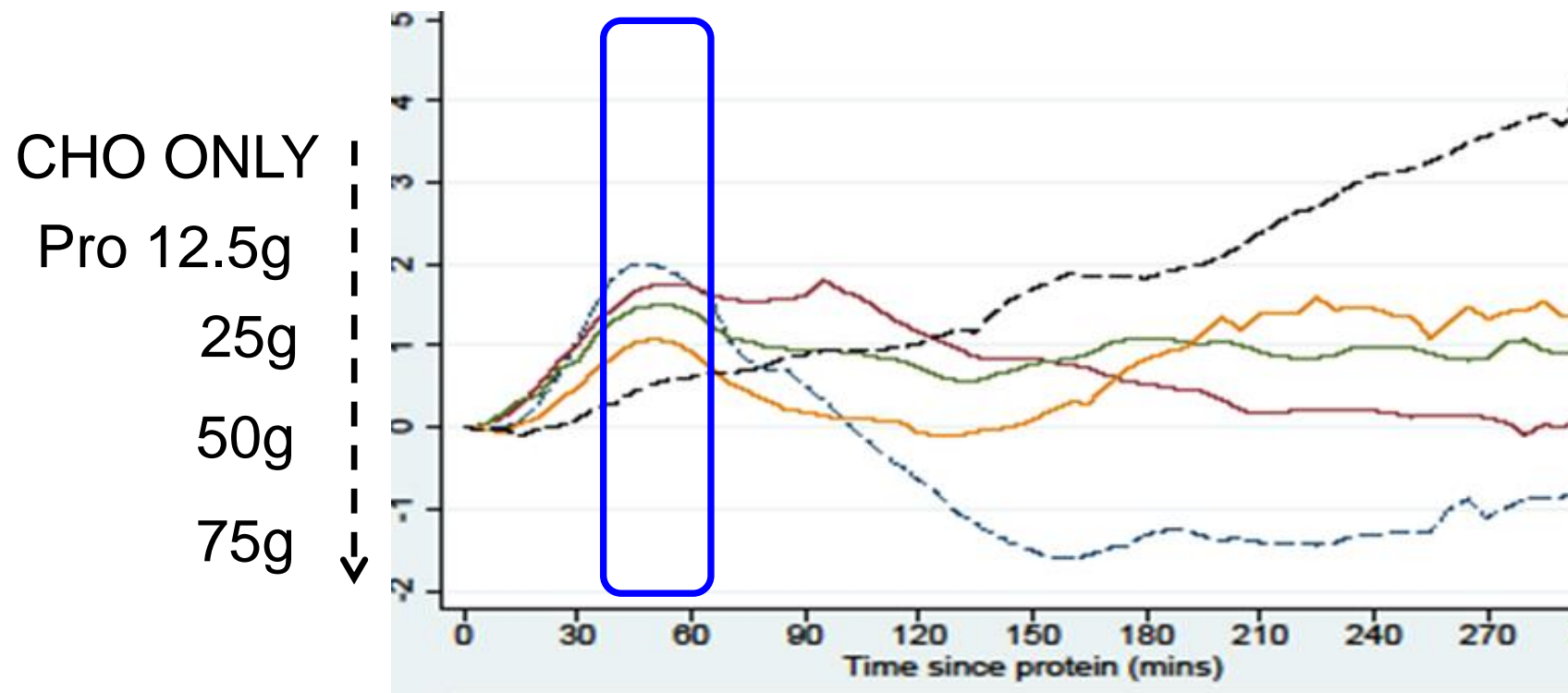
**STUDY AIM:** To investigate the separate and combined effects of high fat and high protein meals, all with the same carbohydrate amount, on postprandial glycaemia in children using intensive insulin therapy





# Lower glucose excursions with increasing protein: 30-60 mins

Paterson et al, Diabetes Care 2017

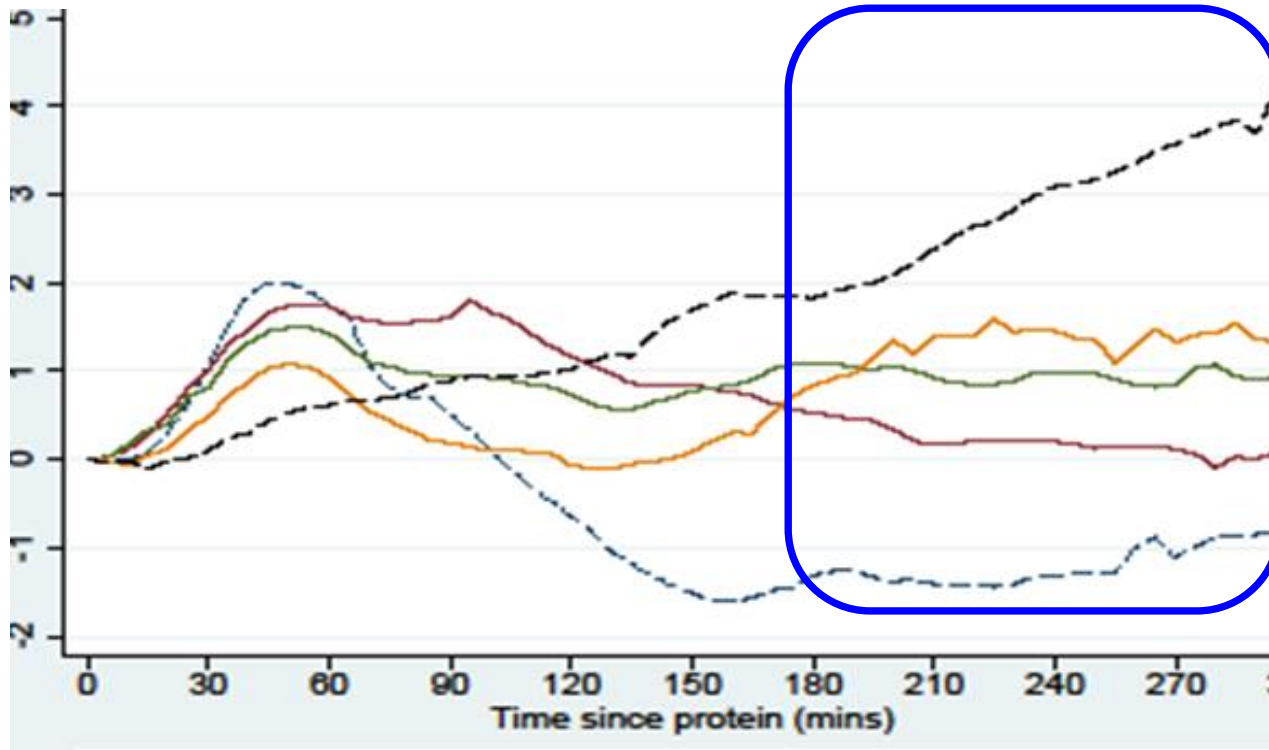


**STUDY AIM :** To determine the effects of increasing amounts of protein plus carb (30g) on postprandial glycaemia in children and adults with type 1 diabetes using intensive insulin therapy



# Higher postprandial excursions with increasing protein: 180 – 300 mins

Paterson et al, Diabetic Medicine 2017



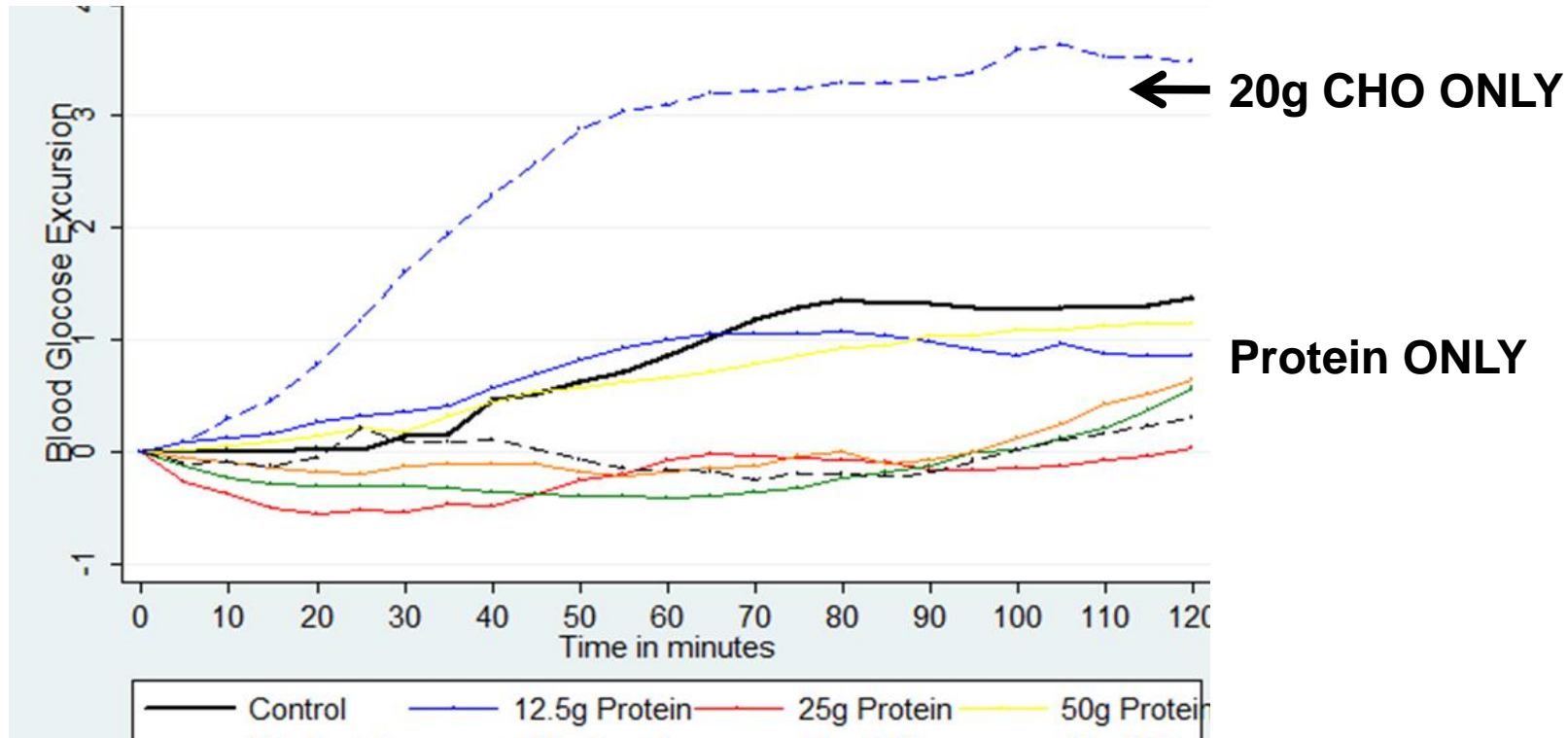
↑ 75g Pro  
|  
| 50g  
| 25g  
| 12.5g  
| CHO ONLY





# Impact of protein only meals on postprandial glucose

Paterson et al, Diabetes Med 2015

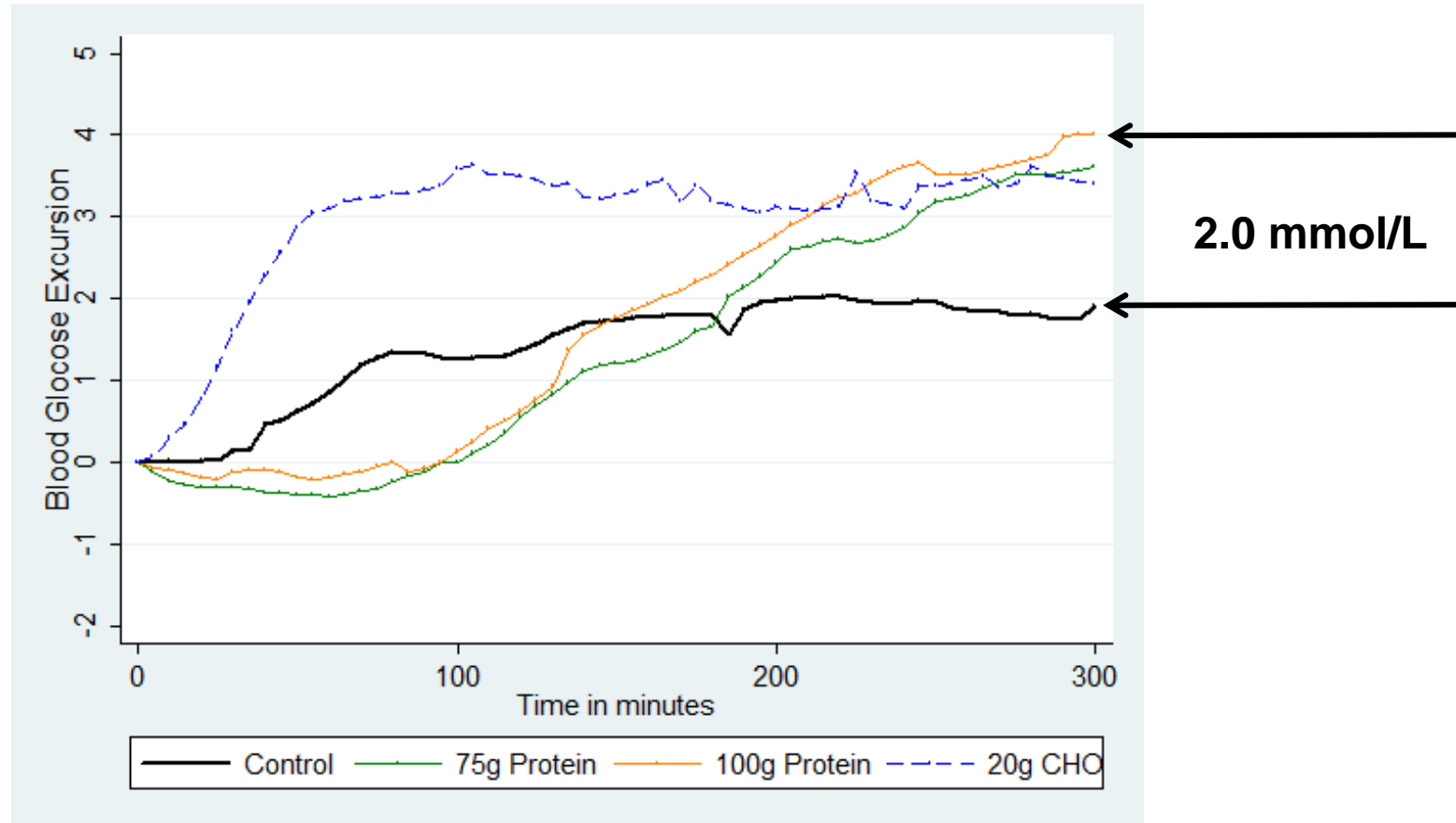


**STUDY AIM:** To examine the effects of protein alone (independent of Carbohydrate and fat) on postprandial glycaemia in children and adults with T1D using intensive insulin therapy



# Impact of protein only meals on postprandial glucose

Paterson et al, Diabetes Med 2015





# Summary: Impact of dietary protein

- ▶  $\geq 30\text{-}40\text{g}$  of protein in meal or  $\geq 50\text{g}$  protein alone causes delayed BGL rise
- ▶ Protein added to a meal dampens the early glycaemic rise
- ▶  $\geq 30\text{-}40\text{g}$  protein added to a CHO containing meal may help prevent late post-meal hypoglycaemia



# Summary: Impact of dietary fat

- Fat reduces early postprandial glucose excursions (Lodefalk et al 2008)
- Fat increases delayed hyperglycaemia (Wolpert et al 2012)
- Type of fat may have different impacts (Bozzetto et al 2016, 2018)





# IMPACT OF DIETARY FAT EVIDENCE


## Amount and Type of Dietary Fat, Postprandial Glycemia, and Insulin Requirements in Type 1 Diabetes: A Randomized Within-Subject Trial

Kirstine J. Bell,<sup>1</sup> Chantelle Z. Fio,<sup>1</sup>  
Stephen Twigg,<sup>1,2</sup> Sally-Anne Duke,<sup>3</sup>  
Gregory Fulcher,<sup>3</sup> Kylie Alexander,<sup>3</sup>  
Margaret McGill,<sup>2</sup> Jencia Wong,<sup>2</sup>  
Jennie Brand-Miller,<sup>1</sup> and Garry M. Steil<sup>4,5</sup>

**20g, 40g, 60g fat**

*Diabetes Care* 2020;43:59–66 | <https://doi.org/10.2337/dc19-0687>

## Impact of macronutrient content of meals on postprandial glucose control in the context of closed-loop insulin delivery: A randomized cross-over study

Véronique Gingras PhD<sup>1,2</sup>  | Lisa Bonato MD<sup>1</sup> | Virginie Messier MSc<sup>1</sup> |

Amélie Roy-Fleming RD<sup>1,2</sup> | Mohamed R. Smaoui PhD<sup>1,2</sup> | Martin Ladouceur PhD<sup>3</sup> |

Rémi Rabasa-Lhoret MD<sup>1,2,4,5</sup>

**35g fat, 35g protein**





# Consider additional insulin for food $\geq 30\text{g}$ Fat and $\geq 40\text{g}$ Protein.

Smart *et al* 2013, Paterson *et al* 2017





**However individualise - may be lower amounts for different diet patterns, ages and sensitivities**

Smith et al 2020, Bell et al 2020





# Is additional insulin needed for Protein?



40g mixed nuts



260g T bone Steak







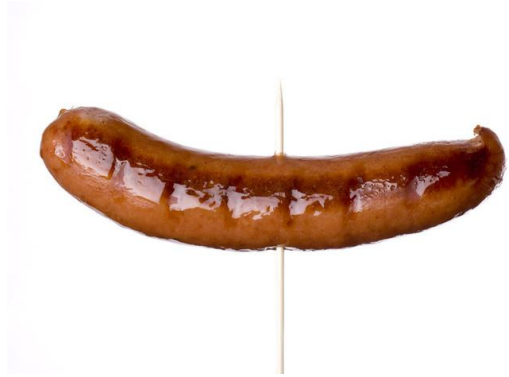
8g Protein



75g Protein



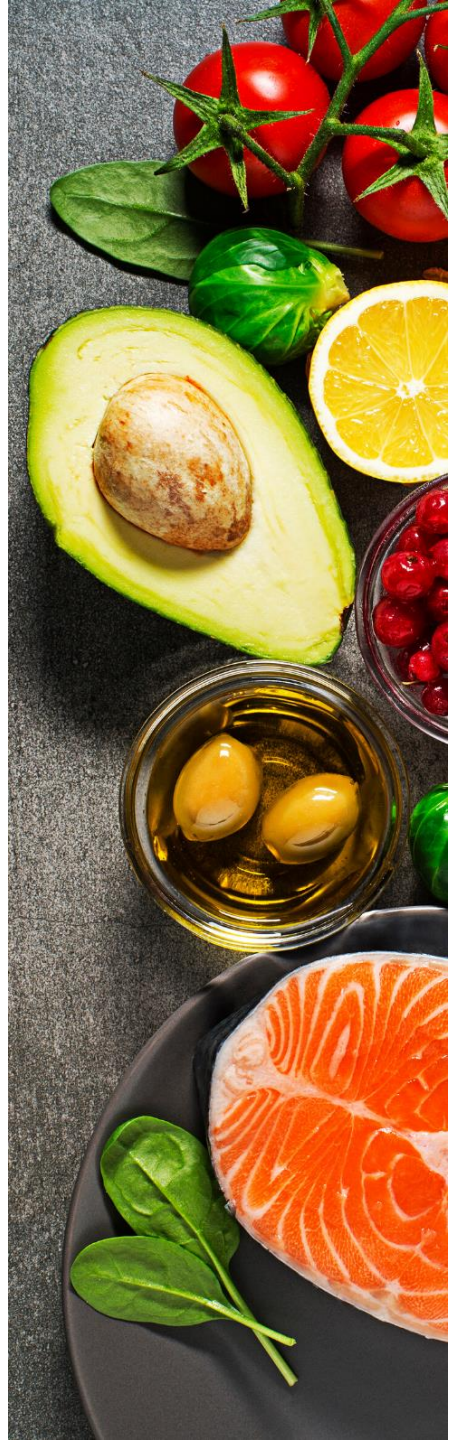
# Is additional insulin needed for Fat?



One sausage

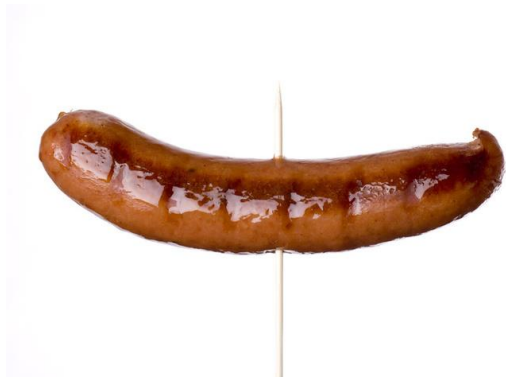


Two sausages





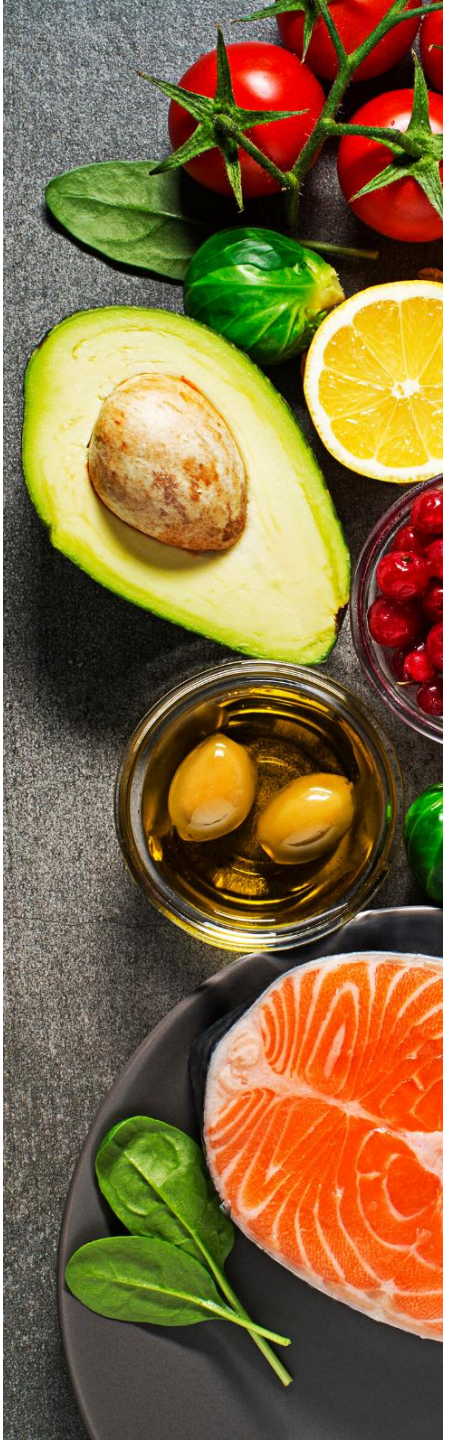
# Is additional insulin needed for Fat?



One sausage



























































Two sausages



# Dietary resources

## JOHN HUNTER CHILDREN'S HOSPITAL

| <15 g PROTEIN/ SERVE   |   | 15- < 30g PROTEIN/ SERVE   | 30- < 45g PROTEIN/ SERVE  |
|--|---|--|---|
| <5g  | 5- <15g   | 15- < 30g  | 30- < 45g   |
| <br>Serve fruit/vegetables<br><b>&lt;1g protein</b><br><br>Oil/margarine/sauce/dip<br><b>&lt;1g protein</b><br><br>1 medium scoop ice cream -<br><b>1g protein</b><br><br>100g cooked Rice/pasta<br><b>2g protein</b><br><br>1 slice bread<br><b>2g protein</b><br><br>Unfortified cereal<br><b>3g protein/serve</b> | <br>¼ cup nuts / Tbs peanut butter<br><b>6g protein</b><br><br>2-3 slices deli meat<br><b>6g protein</b><br><br>1 egg, <b>6g protein</b><br><br>½ cup baked beans/legumes/lentils<br><b>7g protein</b><br><br>150g tub yoghurt/1 cup milk / 2 slices cheese <b>9g protein</b><br><br>1 sausage <b>10g protein</b> | <br>6 chicken nuggets<br><b>15g protein</b><br><br>2 chicken tenders<br><b>15g protein</b><br><br>95g tin fish<br><b>15g protein</b><br><br>Ham and cheese sandwich<br><b>20g protein</b><br><br>½ cup (70g) cooked mince/ 1 Burger Patty,<br><b>20g protein</b><br><br>2 egg omelette with cheese<br><b>20g protein</b><br><br>2 taco/wrap with meat and cheese<br><b>24g protein</b><br><br>1 lamb chop<br><b>25g protein</b> | <br>100g cooked chicken breast<br><b>30g protein</b><br><br>125-150g cooked fillet<br><b>30g protein</b><br><br>400g serve lasagne<br><b>40g protein</b><br><br>3-4 slices meat pizza<br><b>35g protein</b><br><br>Takeaway burger<br><b>35g protein</b> |

| <10g FAT / SERVE  |   | 10- <20g FAT/ SERVE  | ≥20g FAT / SERVE  |  |
|---|---|--|---|--|
| <5g   | 5- <10g   | 10- <20g   | 20- <30g  | 30-40g   |
| <br>Serve fruit/vegetables <b>0g fat</b><br><br>½ cup Lentils / legumes<br><b>&lt;1g fat</b><br><br>1 serve grain foods <b>&lt;2g fat</b><br><br>Tub low fat yoghurt / 1 cup light milk <b>2g fat</b><br><br>1tsp margarine/ oil <b>3g fat</b><br><br>1 medium scoop ice cream<br><b>5g fat</b> | <br>1 large egg <b>5 g fat</b><br><br>1Tbs Nutella <b>6g fat</b><br><br>Meat and salad sandwich/wrap<br>1 sushi roll <b>7g fat</b><br><br>Muesli bar / 2 biscuits<br><b>7g fat</b><br><br>¼ medium avocado <b>8g fat</b><br><br>2 slices low fat cheese / 1 cup full cream milk <b>9g fat</b><br><br>200g cooked chicken breast<br><b>60g protein</b> | <br>1 cup meat + vegetable stir fry<br><b>11g fat</b><br><br>medium chicken schnitzel or lean burger patty<br><b>14g fat</b><br><br>1.5 Tbs peanut butter / ¼ cup unroasted nuts <b>15g fat</b><br><br>100g cooked salmon <b>15g fat</b><br><br>2 cocktail frankfurts / 1 sausage<br><b>16g fat</b><br><br>2 egg omelette with cheese <b>17g fat</b> | <br>2 tacos / regular burrito <b>20g</b><br><br>300g Lasagne <b>20g fat</b><br><br>150g bucket hot chips <b>20g fat</b><br><br>1 medium lamb chop, untrimmed<br><b>25g fat</b><br><br>Single serve pie / sausage roll<br><b>25g fat</b><br><br>1 slice cake / medium muffin<br><b>28g fat</b> | <br>Slice/ individual quiche <b>33g fat</b><br><br>Large meat and cheese burger<br><b>30g fat</b><br><br>~ 300g creamy based pasta or curry meal <b>30g fat</b><br><br>3 slices pizza, classic crust <b>30g fat</b><br><br>Caesar salad (bacon, egg, creamy dressing) <b>35g fat</b><br><br>Fish & Chips <b>40g fat</b> |



**Tip:**

- Optimise ICR and basal to determine impact of fat and protein
- Teach identification of high protein and fat meals that may cause delayed rise in BGLs







# **Insulin dosing strategies for fat and protein**

- **How much additional insulin?**
- **How and when should this be delivered?**





# Pump Therapy: Fat and Protein Dosing

# Comparison of insulin dosing methods for fat and protein in people using insulin pumps

Lopez *et al*, Diabetic Medicine, 2018

PE reduced the time spent in postprandial hyperglycaemia at the expense of an increase in the incidence of hypoglycaemia (BGL < 3.9 mmol/L)

| Meal | Algorithm | % time in target | Hypo rate % |
|------|-----------|------------------|-------------|
| HF   | CC        | 58.3             | 6.7         |
|      | PE        | 64.4 *           | 44.8 **     |
| HP   | CC        | 54.4             | 3.9         |
|      | PE        | 74.9 *           | 21.7 **     |

n= 29





# How much additional insulin?


Amount and Type of Dietary Fat,  
Postprandial Glycemia, and  
Insulin Requirements in Type 1  
Diabetes: A Randomized  
Within-Subject Trial

Kirstine J. Bell,<sup>1</sup> Chantelle Z. Fio,<sup>1</sup>  
Stephen Twigg,<sup>1,2</sup> Sally-Anne Duke,<sup>3</sup>  
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Margaret McGill,<sup>2</sup> Jencia Wong,<sup>2</sup>  
Jennie Brand-Miller,<sup>1</sup> and Garry M. Steil<sup>4,5</sup>

**+6% (20, 40g fat) and +20% (60g fat)**

*Diabetes Care* 2020;43:59–66 | <https://doi.org/10.2337/dc19-0687>

Impact of macronutrient content of meals on postprandial  
glucose control in the context of closed-loop insulin delivery:  
A randomized cross-over study

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Rémi Rabasa-Lhoret MD<sup>1,2,4,5</sup>

**+39% (35g fat, 35g protein)**

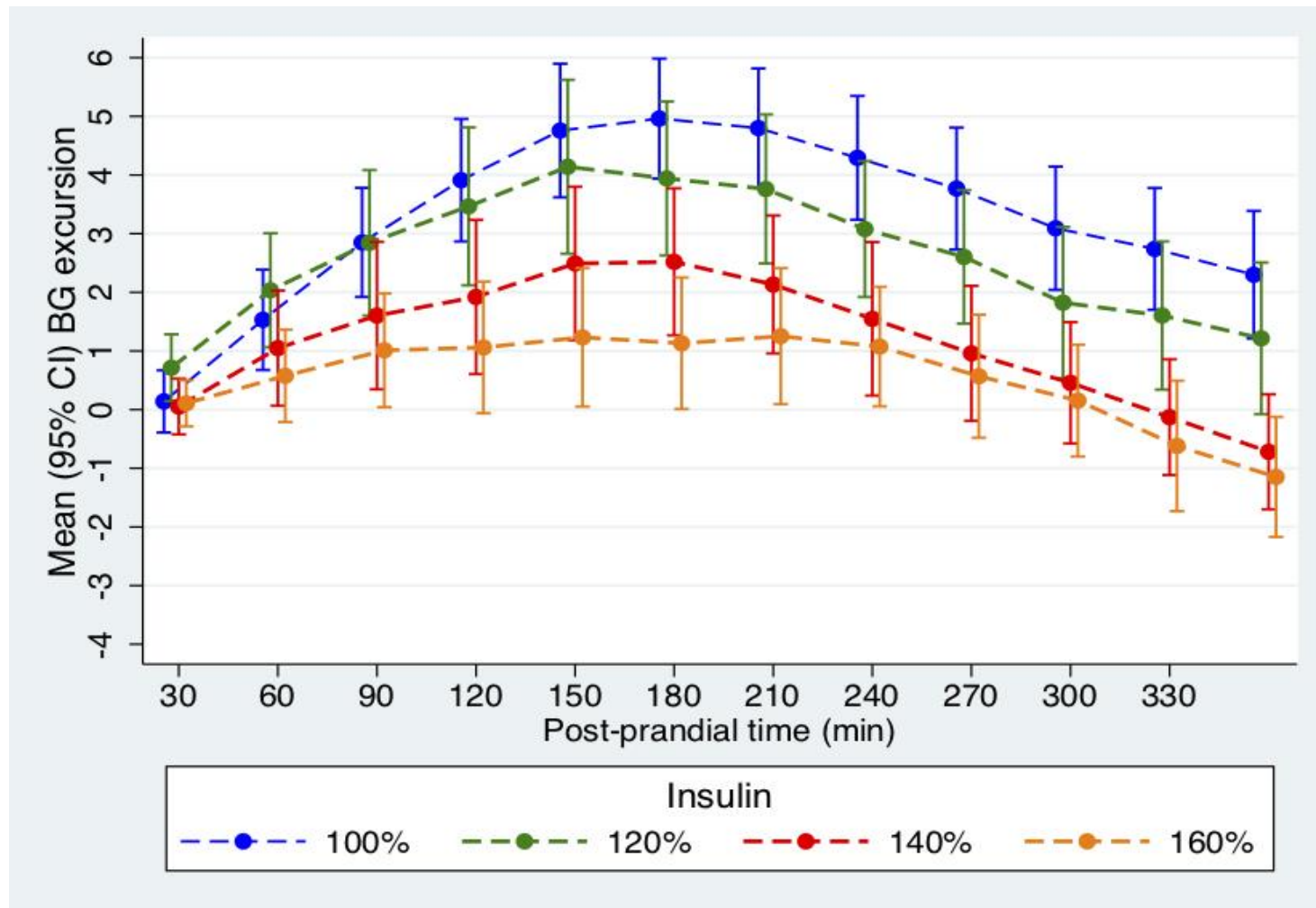


## How much additional insulin for **high fat and protein** in pump therapy?

Additional 40% of the mealtime insulin dose for **high fat , high protein meal** in bolus over 3hrs.

Increase or decrease dose based on the individual glucose response.

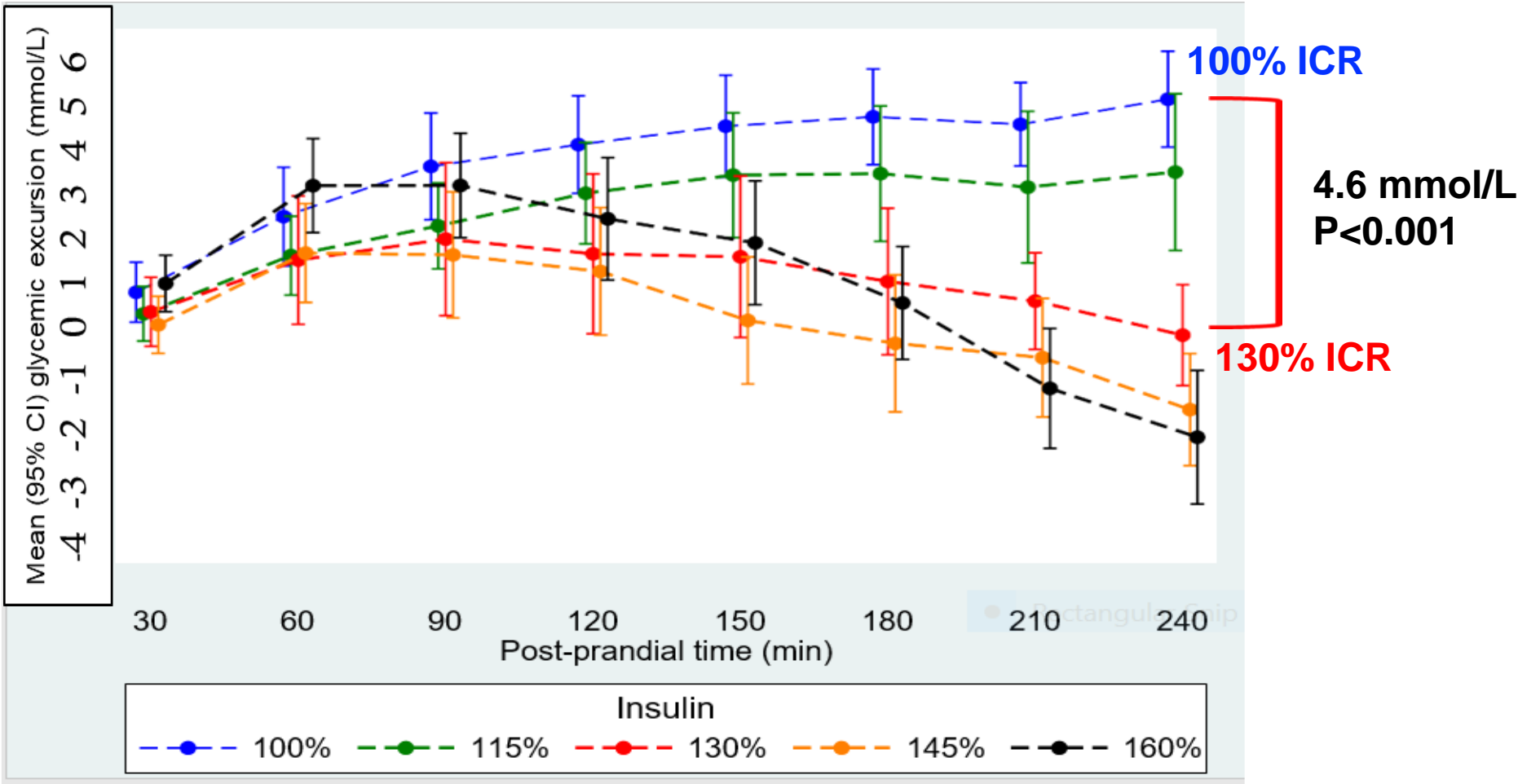
Smith T *et al*, ADA 2020





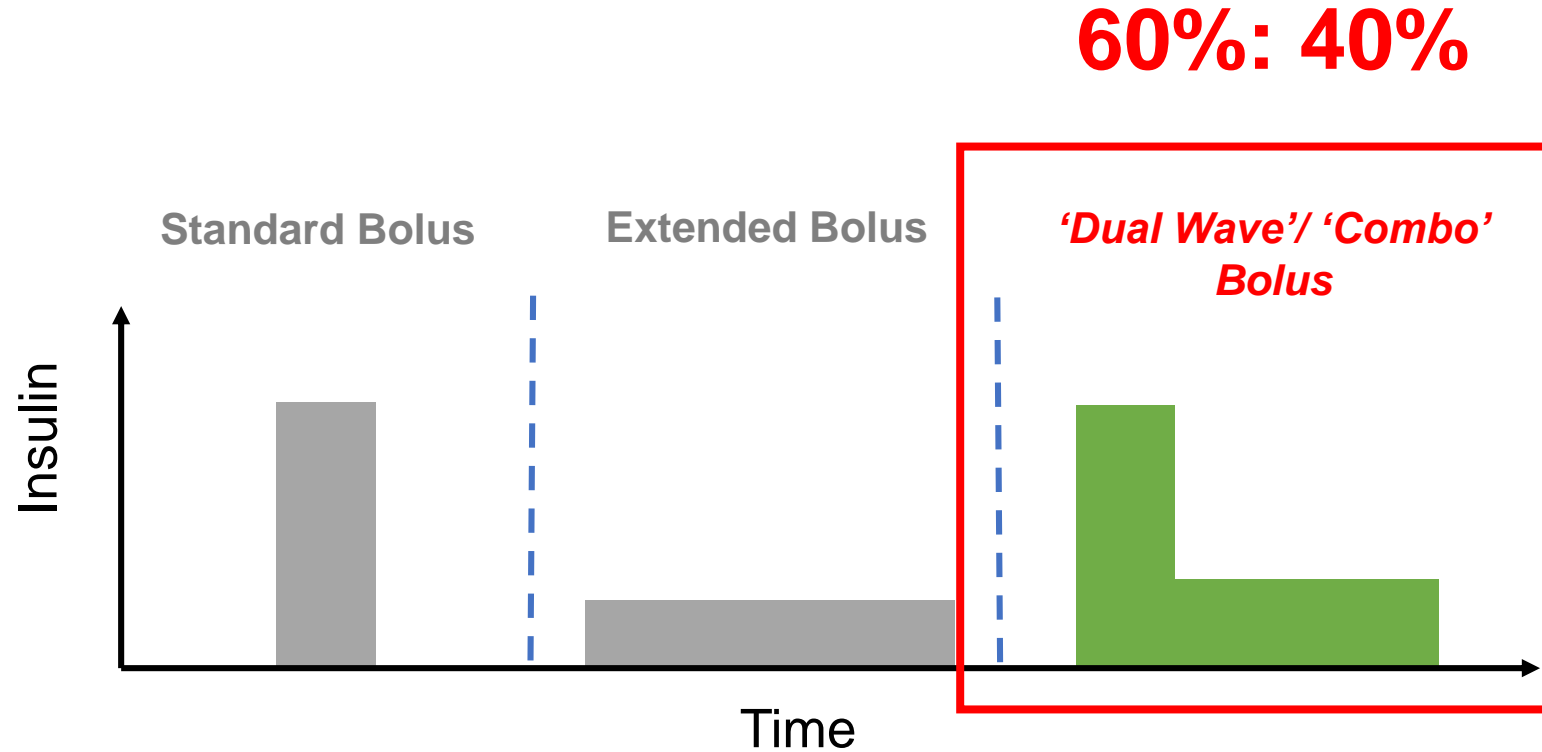
# How much additional insulin for **protein** in pump therapy?

**+30%** to carbohydrate dose for **high protein** ( 50g ) meal over 3 hours



# Pattern of insulin delivery for high fat, high protein meals

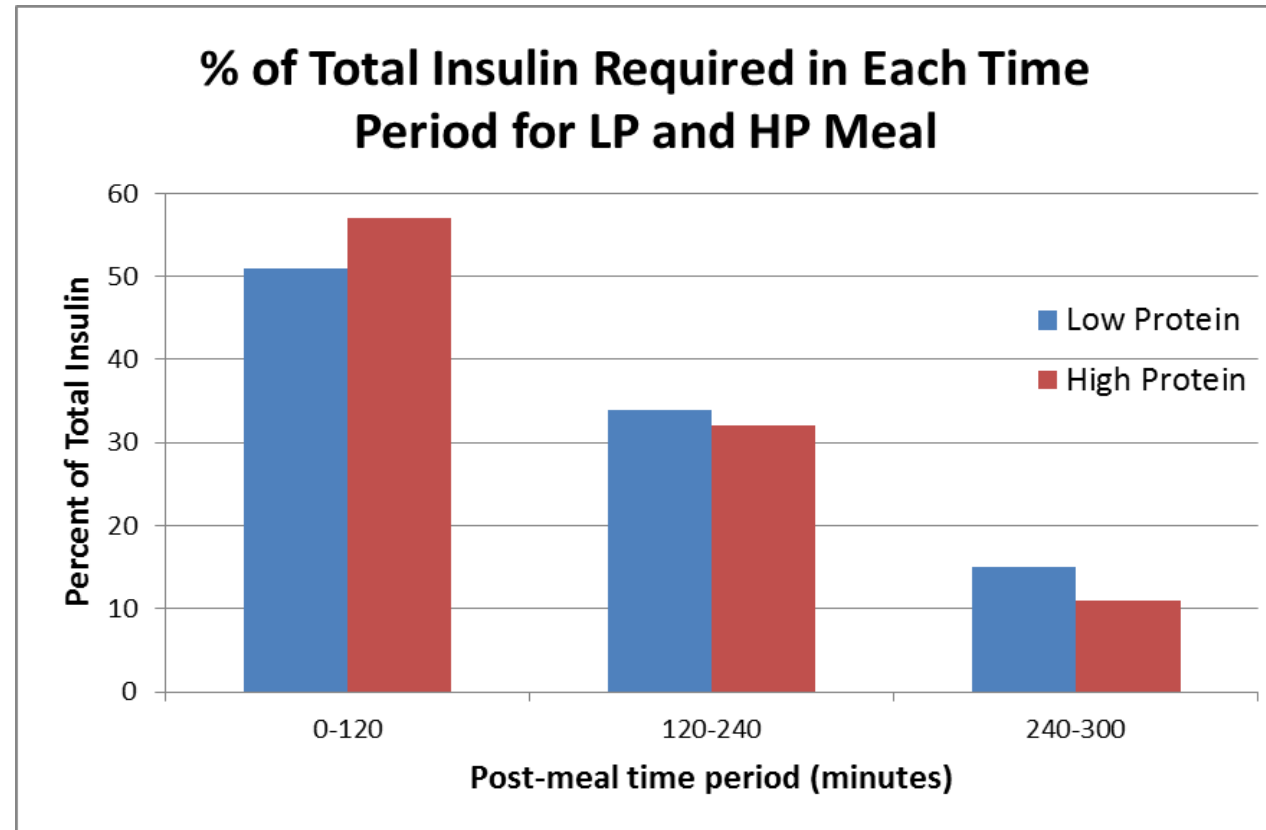
Lopez *et al*, *Diabetic Medicine*, 2017





# Pattern of delivery for high protein meals

More than half of the IV insulin was needed in the first two hours



Evans *et al*, *Diabetic Medicine* 2019

# Pattern of delivery for high fat meals

Amount and Type of Dietary Fat,  
Postprandial Glycemia, and  
Insulin Requirements in Type 1  
Diabetes: A Randomized  
Within-Subject Trial

*Diabetes Care* 2020;43:59–66 | <https://doi.org/10.2337/dc19-0687>

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Margaret McGill,<sup>2</sup> Jencia Wong,<sup>2</sup>  
Jennie Brand-Miller,<sup>1</sup> and Garry M. Steil<sup>4,5</sup>*

|          | Mean carb<br>dose<br>increase<br>(% ICR) | Split | Duration (min) |
|----------|--|-------|----------------|
| +20g fat | +6                                       | 78:22 | 73             |
| +40g fat | +6                                       | 67:33 | 75             |
| +60g fat | +21                                      | 59:41 | 105            |





# Summary: Insulin dosing and delivery in pump therapy

Lopez et al 2017, Paterson et al 2019, Smith et al 2018, Bell et al 2020

- Add +20-40% to carb ratio
- Use combination type bolus:
  - 60-70% of total dose upfront
  - Deliver over 2-3 hours



# Dosing for fat and protein in clinical practice

| Carbohydrate in the meal (g) | Add 30% to Carb Dose           |                      |                       |
|------------------------------|--------------------------------|----------------------|-----------------------|
|                              | Fat and Protein supplement (g) | Total grams to bolus | 60:40 Split Bolus (g) |
| 20                           | 5                              | 25                   | 15 : 10               |
| 30                           | 10                             | 40                   | 25: 15                |
| 40                           | 10                             | 50                   | 30 : 20               |
| 50                           | 15                             | 65                   | 40 : 25               |
| 60                           | 20                             | 80                   | 50 : 30               |





# What Bolus strategy would you use for this meal?

|         |     |
|---------|-----|
| Carb    | 60g |
| Fat     | 40g |
| Protein | 30g |



# What Bolus strategy would you use for this meal?

|         |     |
|---------|-----|
| Carb    | 60g |
| Fat     | 40g |
| Protein | 30g |



- Add 20% more insulin:  $60\text{g carb} + 12\text{g Protein/Fat supplement (20\%)} = 72\text{g carb}$
- Give 60% of dose before and 40% over 2-3 hours
- Give 45g before and 30g carb over 2-3 hours





# Insulin dosing- **high protein, high fat**

## MANUAL MODE VS AUTO MODE

### Manual Mode

Meal: 40g protein, 30g fat and carbohydrate

Add 20% to Carb dose and increase as needed to 40%

Split total dose 60:40% in Dual wave over 3 hours

*Smith et al ISPAD 2019*



### Auto Mode

Meal: 40g protein, 30g fat and 50g carbohydrate

Add 20% to Carb dose and increase as needed to 30%

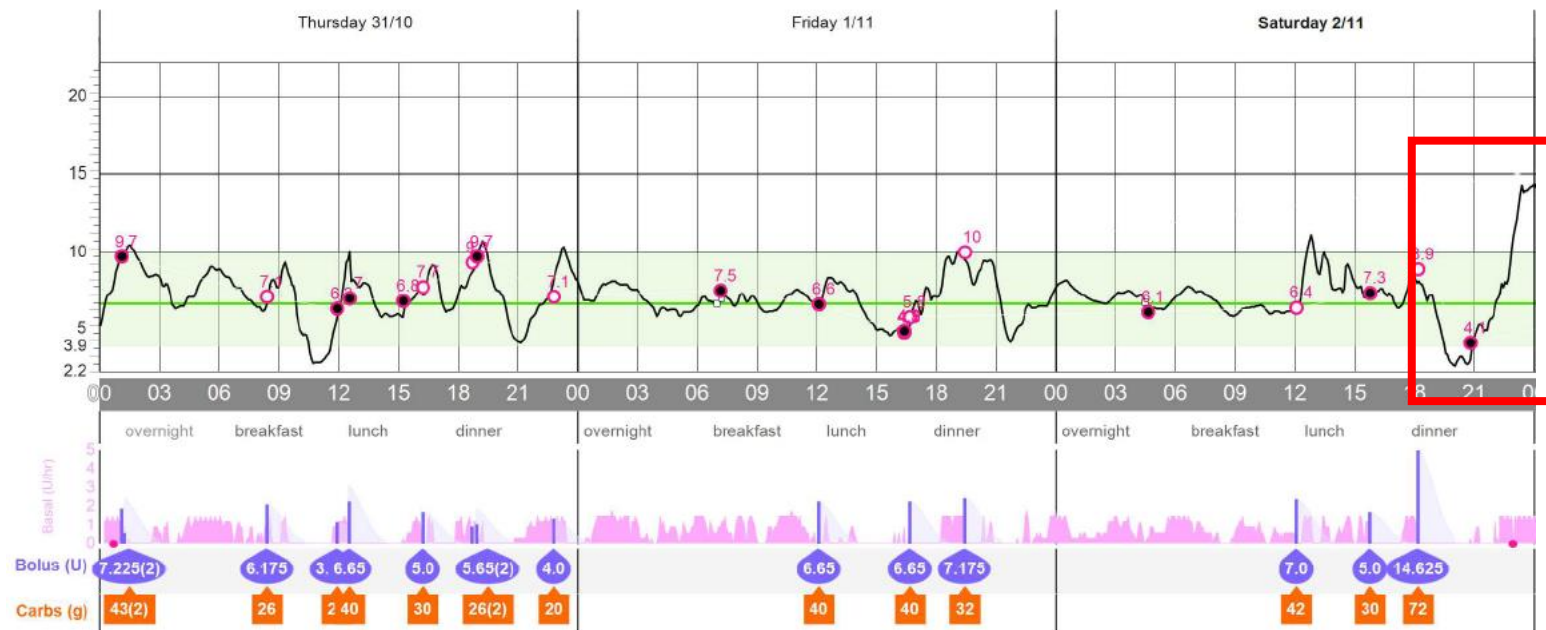
Give 60% of dose before and 40% at 1 hour

For example: 50g carb + 15g Protein/Fat supplement (30%) = 65g carb

# Food Behaviours on HCL matter

Hypo over-treatment

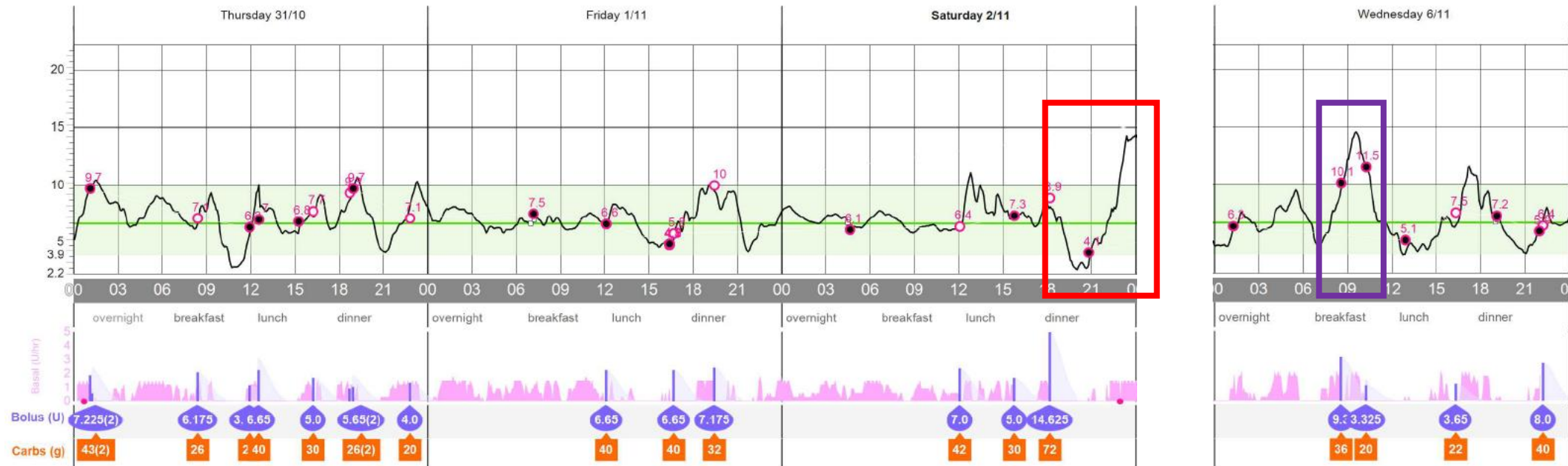
Postprandial dosing



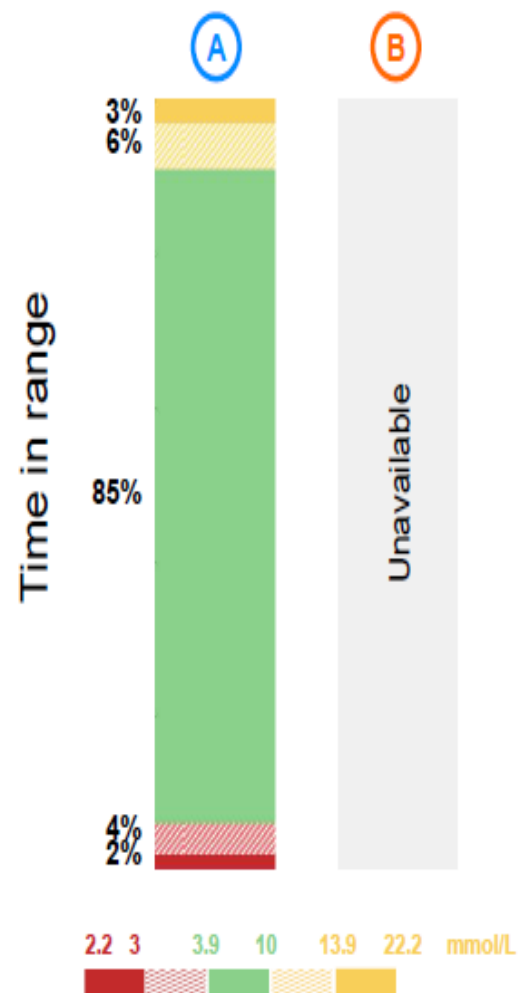


# Food Behaviours on HCL matter

10-15g carb treatment Dose 15 mins before



# Achieving targets: Bolus 15 mins before meals, limit grazing



| Auto Mode Exits            | A              | B  |
|----------------------------|----------------|----|
| No Calibration             | 0              | -- |
| High SG Auto Mode Exit     | • 1            | -- |
| Auto Mode max delivery     | 0              | -- |
| Auto Mode min delivery     | 0              | -- |
| BG required for Auto Mode  | • 1            | -- |
| Sensor Algorithm Underread | 0              | -- |
| Sensor Updating            | 0              | -- |
| No SG values               | • 1            | -- |
| Sensor Expired             | 0              | -- |
| Auto Mode disabled by user | + • • • • • 10 | -- |
| Alarms                     | • • 2          | -- |
| Pump Suspend by user       | 0              | -- |
| Auto Mode Warm Up          | 0              | -- |
| Unidentified               | 0              | -- |

| Statistics                          | A                    | B  |
|-------------------------------------|----------------------|----|
| Auto Mode (per week)                | 91% (6d 09h)         | -- |
| Manual Mode (per week)              | 9% (15h)             | -- |
| Sensor Wear (per week)              | 93% (6d 13h)         | -- |
| Average SG $\pm$ SD                 | 7.1 $\pm$ 2.5 mmol/L | -- |
| Estimated A1C                       | 6.1%                 | -- |
| Average BG                          | 6.8 $\pm$ 2.4 mmol/L | -- |
| BG / Calibration (per day)          | 6.5 / 6.1            | -- |
| Total daily dose (per day)          | 53 units             | -- |
| Bolus amount (per day)              | 40U (75%)            | -- |
| Auto Basal / Basal amount (per day) | 13U (25%)            | -- |
| Set Change                          | Never                | -- |
| Reservoir Change                    | Every 2.2 days       | -- |
| Meal (per day)                      | 6.8                  | -- |
| Carbs entered (per day)             | 190 $\pm$ 47 g       | -- |
| Active Insulin time                 | 2:00 hrs             | -- |



**Tip: Pump therapy : High fat, high protein meals**

- **Start with additional 20% ICR and grade up in 10% increments to 40% more**
- **Give dose as extended bolus (split 60:40) over 2-3 hrs**





## MDI therapy: Fat and Protein Dosing




# Insulin strategies for fat and protein meals in MDI therapy

Two studies:

- Campbell et al, 2016 Diabetes Care (n=10)
  - Secondary bolus injection +30% at 3 hours
- Jablonska et al, 2018 Diabetes Ther. (n=25)
  - No difference between regular and fast acting



# MDI – high fat/high protein dose

- Tenele Smith,  JHCH, best oral at ISPAD 2020
- N = 24, 8-40 yrs, MDI Meal: 30g carb, 40g fat, 50g protein
- Bolus conditions:
  1. 100% dose, 15 min pre- meal, aspart insulin
  2. 125% dose, 15 min pre meal, aspart insulin
  3. 125% dose, 15 min premeal, regular insulin
  4. 125% dose: 100% pre meal, 25% at 1 hr, aspart insulin

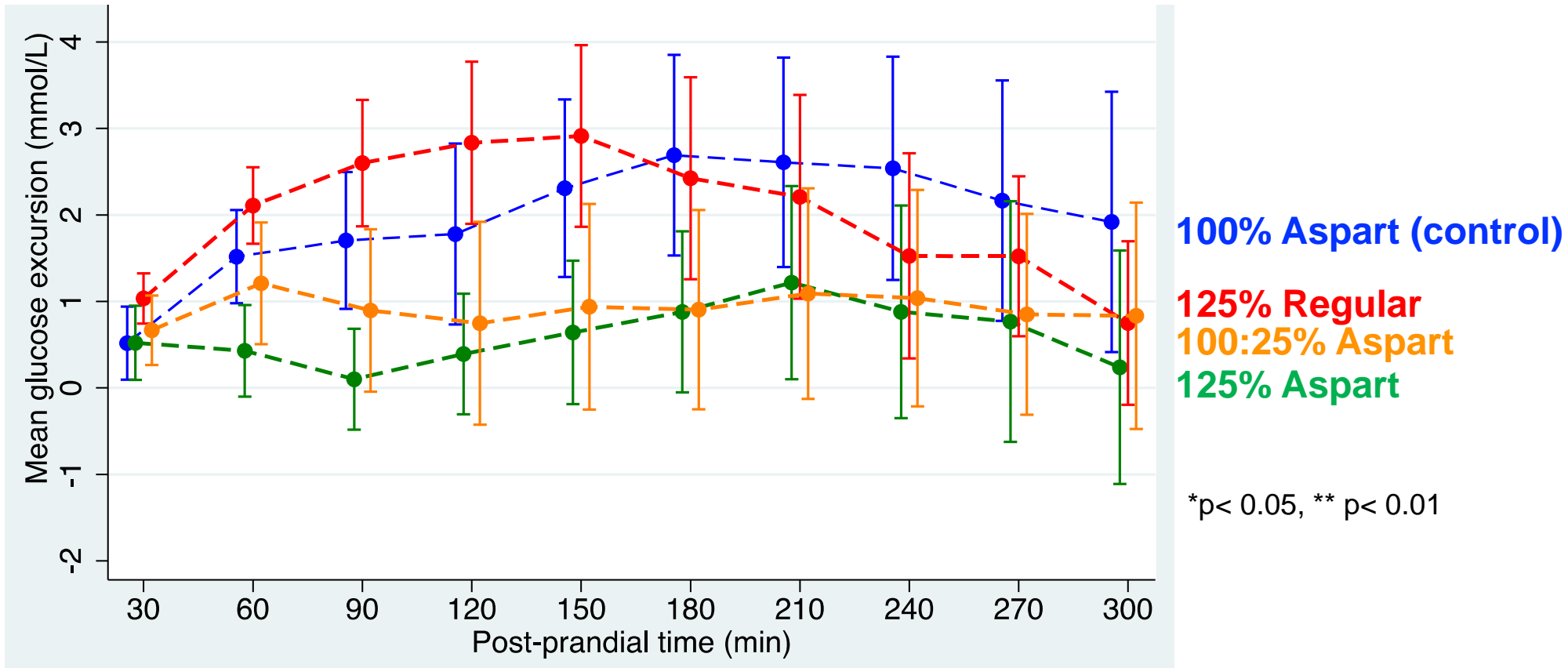
Smith, T., Smart, C., Howley, P., King, B., (2020). Best Oral presentation ISPAD October 2020





# MDI – high fat/high protein dose

Giving 125% of the carb dose preprandially (15 min) using aspart insulin significantly improved postprandial glycaemia without hypoglycaemia.



Smith, T., Smart, C., Howley, P., King, B., (2020). Best Oral presentation ISPAD October 2020



**Tip: MDI : High fat, high protein meals**

- **Start with additional 10%- 25% ICR and give all upfront.**
- **If hypo at 1-2 hours, split dose with additional insulin 60 min post- meal.**
- **Splitting the dose or using regular insulin does not usually confer advantage**





# Insulin dosing- protein only

## PUMP THERAPY AND MDI

*Paterson et al 2017, Paterson et al 2019*

### For meals containing protein only

- Give equivalent of 10-15 grams of carbohydrate for approx. 50g protein. (1g CHO=5 g protein)
- Increase on an individual basis or start at lower protein threshold as indicated by food impact



# What bolus strategy would you use for this meal?

|         |     |
|---------|-----|
| Carb    | 0g  |
| Fat     | 30g |
| Protein | 35g |





# What bolus strategy would you use for this meal?

|         |     |
|---------|-----|
| Carb    | 0g  |
| Fat     | 30g |
| Protein | 35g |



- Give equivalent of 15 grams carbohydrate
- Give immediately before eating
- Increase on an individual basis



# Structured meals



Improved BGLs during COVID lockdown:

- *Meal routines*
- *Family based food*

Blood Glucose Control During Lockdown  
for COVID-19: CGM Metrics in Italian  
Adults With Type 1 Diabetes

*Diabetes Care* 2020;43:e88–e89 | <https://doi.org/10.2337/dc20-1127>

*Brunella Capaldo, Giovanni Annuzzi,  
Annalisa Creanza, Clemente Giglio,  
Raffaele De Angelis, Roberta Lupoli,  
Maria Masulli, Gabriele Riccardi,  
Angela Albarosa Rivellesse, and  
Lutgarda Bozzetto*



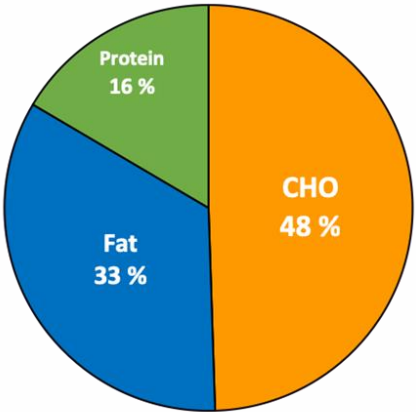


# Positive association: HbA1c and pattern of eating

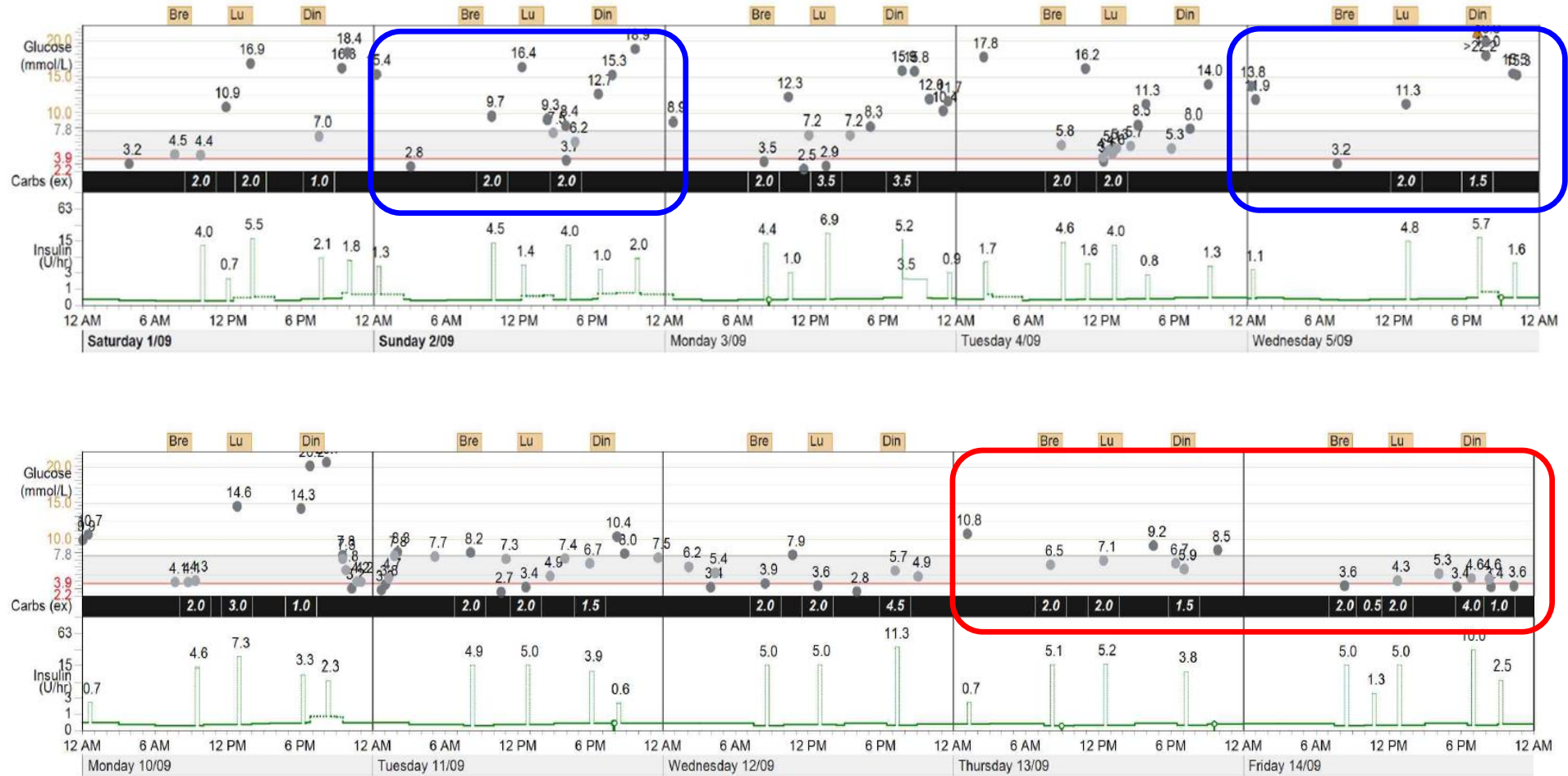


Seckold R et al BMJ Open 2019

| Characteristics of children (<6 yrs) |            |
|--------------------------------------|------------|
|                                      | Mean ± SD  |
| Total Number                         | 22         |
| Age                                  | 4.9 ± 1.3y |
| HbA1c                                | 6.4 ± 0.9% |



# Post and pre-prandial dosing without changing food intake





# Common meal behaviours in people achieving target BGLs

- Frequent BG monitoring with correction at meals of above target BGLs
- Multiple ( $\geq 4$ ) doses for food / day with pre-prandial insulin
- Mealtime structure
- Consider impact of all macronutrients in insulin dose and delivery
- Understanding of individual BG responses to foods

Seckold et al Diabet Med 2018



## **Tip:** Dietary Behaviours

- Meal-time routines
- Pre-prandial insulin
- Insulin for all snacks  $>10\text{-}15\text{g}$  Carb

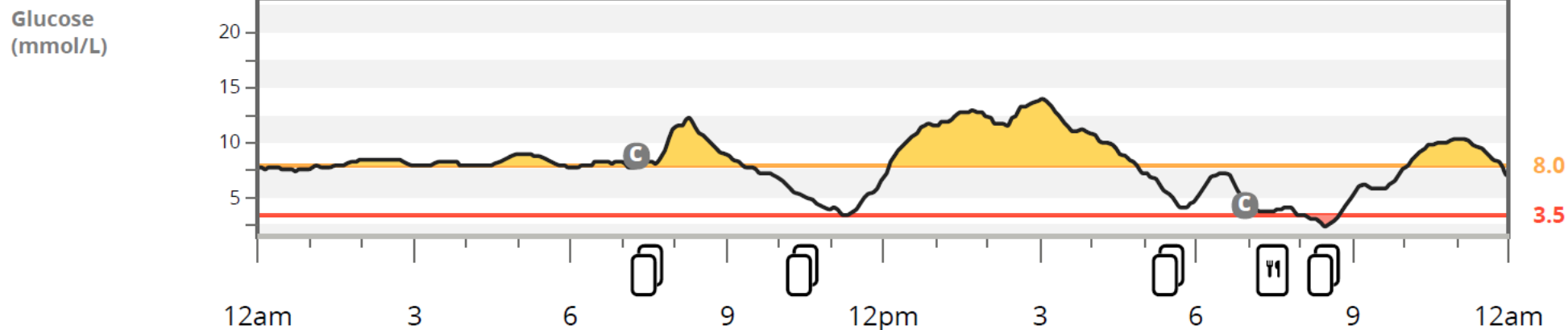




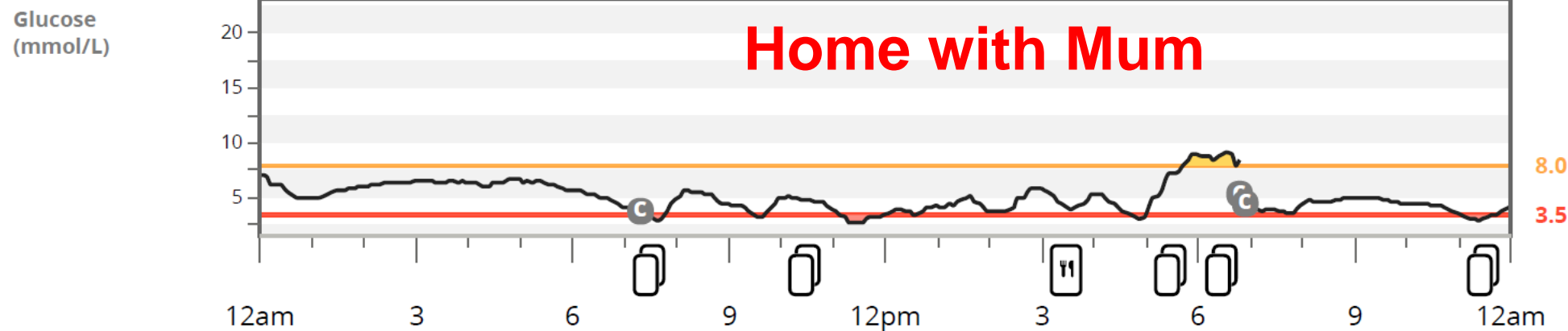
# Carbohydrate inaccuracies and postprandial insulin

## Preschool

Tue, 18 Feb 2020



Wed, 19 Feb 2020



# Key Takeaways: Carb, Fat and Protein Counting

| Do's   | Dont's   |
|--|--|
| Bolus 15 min before food   | Bolus after food   |
| Treat hypo's with 10-15g of carb                                     | Overtreat hypo's   |
| <b>Step 1</b> Check carb counting accuracy                           | Snack continually and skip meals   |
| <b>Step 2</b> Optimize ICR and basal                                 | Give message "All carbs are equal"   |
| <b>Step 3</b> Additional insulin for high fat and high protein meals | An absolute dietary focus can detract from whole person management approach  |
| Work with individual on dietary preferences                          | Additional insulin for fat and protein should be calculated as a % of the meal insulin only, do not include correction insulin |
| If habitual dietary intake changes, ICR needs to be reviewed         | Forget to review individual impact of dose increases at 3 and 6 hours  |





# Thank you

- The children and young adults with type 1 diabetes and their families
- Research and clinical teams (John Hunter Children's Hospital)
- The Australian Artificial Pancreas Program (University of Newcastle)
- Research Team (Perth Childrens Hospital, Australia)

