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Program and Abstracts

IADR-SEA 2020 Presentation Schedule

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Dental Calculus as an Information Source of Long-term Macronutrients Intake

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Objectives: The current dietary assessment still has many constraints, particularly related to the objectivity of data gathering. The dental calculus, which is usually considered as a medical waste of dental treatment, turns out to be a provider of abundant oral information. The objective of this study was to obtain information about the long-term intake of macronutrients from dental calculus content.

Methods: This study is a descriptive study with a cross-sectional study design. The data used in this study were obtained from the assessment of carbohydrate, protein, and fat content of dental calculus. There were three groups of dental calculus samples. The first group was treated with the Anthron method to assess the carbohydrate content. The second group was treated with the Soxhlet extraction method. The third group was treated with SDS-PAGE. Twenty samples of dental calculus were taken using quota sampling method, each of which, was taken from the medical waste from the patient who got dental calculus cleaning treatment at Maranatha Dental Hospital.

Results: The average concentration of carbohydrates from all dental calculus samples is 0.0246 ppm. The average fat level from dental calculus is 0.05754%. The average concentration of protein from all dental calculus samples is 1.9834 mg/ml.

Conclusions: Carbohydrates, proteins, and fats can be examined from dental calculus; therefore, dental calculus can be an information source of long-term macronutrients intake.

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10 ABSTRACT

11 Introduction: The current dietary assessment still has many constraints, particularly related to the objectivity of data 12 gathering. The dental calculus, which is usually considered as a medical waste of dental treatment, turns out to be a 13 provider of an abundant oral information. The objective of this study was to obtain information about long-term intake 14 of macronutrient from dental calculus content. Method: This study is a descriptive study with cross sectional study 15 design. The data used in this study were obtained from the assessment of carbohydrate, protein and fat content of 16 dental calculus. There were three groups of dental calculus samples. The first group was treated with Anthron method 17 to assess the carbohydrate content. The second group was treated with Soxhlet extraction method. The third group 18 was treated with SDS-PAGE. Twenty samples of dental calculus were taken using quota sampling method, each of 19 which, was taken from the medical waste from the patient who got dental calculus cleaning treatment at Maranatha 20 Dental Hospital. Results: The average concentration of carbohydrate from all dental calculus samples is 0.0246 ppm. The average of fat level from dental calculus is 0.05754%. The average concentration of protein from all dental 21 22 calculus samples is 1.9834 mg/ml. **Conclusion:** Carbohydrates, proteins and fats can be examined from dental calculus. 23 Keywords: dental calculus, macronutrient, carbohydrate, protein, fat

25 INTRODUCTION

24

Nutrition plays a significant role in various metabolic processes because the human body needs adequate intake of nutrients continuously, in order to carry out the metabolism process optimally. The current dietary assessment still has many constraints, particularly related to the objectivity of data gathering tools such as food frequency questionnaires (FFQ), multiple-day food records and 24-hour dietary recalls.^{1,2} The most common constraint is the respondents do not always remember all food that they have consumed, or do not know the specific content of the food (eg sandwich content) and it is difficult to determine an accurate portion size. In short, the respondents generally do not report all food intake.¹

The limitation of the questionnaire-based assessments is only evident when sufficiently valid and accurate food intake measurement is required.³ This limitation can be overcome by using dietary biomarkers, which can assess food consumption objectively and which has a lower bias than the self-reported assessment. The need for dietary biomarkers is recognized by medical institutions as a knowledge gap that requires future research.¹

37 The potential of dietary biomarkers is needed to obtain an objective assessment of nutritional intake so as to 38 improve the reliability of the study. The ultimate goal is to derive a statistical model that incorporates nutritional data 39 that are based on biomarkers with those that are based on self-reported questionnaires.⁴ Dietary biomarkers are not 40 without limitations. High cost and invasive levels are important factors to consider, therefore non-invasive, 41 inexpensive and specific source of dietary biomarkers is very much needed.¹ Dietary biomarkers can be categorized 42 into short-term, medium term and long term.⁵ Short term dietary intake indicates the dietary intake of previous few 43 hours / days, medium term dietary intake indicates the dietary intake of previous several weeks, long term dietary 44 intake indicates the dietary intake of previous several months / years. Reviews from all scientific articles from Feb 45 2001 until Sep 2012 show that long-term dietary biomarkers can be obtained from blood, plasma and adipose tissue.¹ 46 The dietary biomarkers can be obtained through biochemical measurements of nutrients content from biological fluid 47 and biological tissue as well as levels of excretion of nutrients or their metabolites.⁵

48 Dental calculus from fossil of ancient human teeth can be analysed to obtain data about the types of food as well 49 as the cooking and processing technique.^{6,7} Another study has also shown evidence that ancient human consumed milk based on their dental calculus content.⁸ Because of its location within the mouth, the dental calculus offers a direct
 path to the material that has inhaled or ingested.⁶

52 Dental calculus is a complex, mineralized bacterial biofilm formed on the surfaces of teeth, principally from 53 dental plaque but also with additional contributions from saliva and gingival crevicular fluid. Biofilm formation begins 54 when salivary proteins is deposited as a thin film on the surface of the teeth, forming the acquired enamel pellicle 55 (AEP). During life, the AEP serves as a primary barrier and defensive layer between the calcium phosphate mineral of the enamel and bacterial and dietary acids.⁹ Dental calculus mainly composed of calcium phosphate mineral salts 56 57 that are stored between and within the remnants of previously active microorganisms. The dental plaque covers the 58 mineralized dental calculus. The level and location of dental calculus formations are specific for each population and 59 are influenced by oral hygiene habits, access to professional care, diet, age, ethnic origin, time since last dental 60 cleaning, systemic disease and prescription drug use.⁵

Bacteria in dental plaque are related closely to the host. They use endogenous nutrients such as saliva and glycoprotein proteins such as mucin for their growth. The Bacteria also produce a little acid and help to remove exogenous microorganisms.⁶ Dental calculus is also an important source of microbiome information, which can provide an accurate information about the evolution of microbiome, diet and human health. Various diseases including obesity are found to be associated with changes in human microbiome.⁸

Dental calculus, both supragingival and subgingival are present in most adults worldwide. Dental calculus is
 formed by bacteria and calcium phosphate salts that combine to form calculus. Subgingival calculus is useful for
 analysis as it accumulates and endures indefinitely if it is not mechanically removed.⁶

69 There are two different categories of nutrients: the macronutrient and micronutrient. The macronutrient which 70 include carbohydrate, protein and fat is a nutrient that is needed by human body in a large amount.¹⁰ The macronutrient 71 content in food can be trapped inside the dental calculus. The dental calculus, which is usually considered as a medical 72 waste of dental treatment, turns out to be a provider of an abundant oral information of long-term oral microbiotics, 73 as well as food and environmental debris information.⁹

Based on the above description, the authors intend to conduct a research to assess the content of carbohydrates,
 proteins and fats contained in dental calculus, so that it can be a source of long-term dietary patterns information. The
 aim of this study is to obtain information about long-term intake of macronutrient from dental calculus content.

78 METHODS

79 This study is a descriptive study with cross sectional study design. The data used in this study were obtained 80 from the assessment of carbohydrate, protein and fat content of dental calculus. The dental calculus sample was taken 81 from the medical waste from the patient who got dental calculus cleaning treatment at Maranatha Dental Hospital.

This study was conducted according to the guidelines laid down in the Declaration of Helsinki and all
 procedures involving human subjects / patients were approved by the Health Research Ethics Committee, Faculty of
 Medicine, Universitas Padjadjaran, Bandung, Indonesia (No.784/UN6.C.10/PN/2017). Written informed consent was
 obtained from all subjects / patients.

Twenty samples of dental calculus were taken using quota sampling method and were then divided into 3 groups. The first group consisted of 5 dental calculus samples which were treated with Anthron method to assess the carbohydrate content. The second group consisted of 5 dental calculus samples which were treated with Soxhlet extraction method. The third group consisted of 10 dental calculus samples which were divided further into 2 smaller groups of 5 samples, each of which, was assessed with Sodium Dodecyl Sulphate-Polyacrylamide Gel Electrophoresis (SDS-PAGE) method and spectrophotometer using a different preparation technique.

92 The Dental calculus sample was taken from patients with several criteria as follow: the patients had never done 93 dental calculus cleaning treatment before, the patients age was between 17 and 65 years. All dental calculus samples 94 were treated in the central laboratory of Universitas Padjadjaran. 95

96 Carbohydrate Assessment

97 Each of the dental calculus samples were weighed to determine the initial weight and then those samples were 98 smoothed and dissolved into 80% ethanol. The resulting solution was then filtered by using cotton and then the pH 99 level of the filtered result was measured using pH meter. CaCO3 was added until the pH level was above 8. Afterwards, 100 the solution was heated at 100°C for 30 minutes. The solution volume was maintained by adding some water while it 101 was heated. Afterwards the solution was filtered for the second time using a filter paper and then was rinsed with 102 aquades. Thereafter the solution was reheated at 85oC to evaporate the ethanol. After that the solution was moved into 103 the measuring flask and was added with saturated Pb Acetate until the solution became clear (about 3-5 ml), then it 104 was vortexed for several minutes. Then Natrium Oxalate was added to settle all the Pb. After that the solution was 105 refiltered once again.

106 Meanwhile the Anthron solution was prepared by dissolving 0,01 gr Anthron in 10 ml of 95-97% H2SO4. Then 107 the anthron solution was poured into the flask that contained research sample. The solution was heated at 100°C for 12 minutes. The colour of the solution which had carbohydrate content would change when it was heated. The 109 concentration of carbohydrate in the solution was measured using spectrophotometer.

111 Fat Assessment

110

The fat content in dental calculus was assessed using soxhlet extraction method. Each of the dental calculus samples was weighed to determine the initial weight and then those samples were smoothed and placed into rolls of filter paper and then the samples were placed into the soxhlet equipment. The condenser was placed on top of it. The fat flask that had been heated in the oven was weighed and was filled with hexan at the bottom of it. Afterward the extraction process was run for more than 5 hours. Then the flask was heated at 105°C overnight to evaporate the solvent. After that the flask was cooled in desiccator and was again weighed. The weight that resulted was calculated with the initial weight of the sample so that the fat concentration in the sample was obtained.

120 Protein Assessment

121 The protein was assessed using SDS-PAGE method and spectrophotometer. The 5 samples in first group were 122 smoothed using speedmill PLUS and then it was dissolved in PBS and was filtered using whatman no.4 + Desalting 123 coloumn 5000. While the 5 samples in second group were smoothed manually using mortar and then it was dissolved 124 in SDS lysis buffer and wasn't filtered.

125 Afterwards the solution was centrifuged in 4500 RPM for 15 minutes. The supernatant was taken and then it was 126 assessed using spectrophotometer to measure the protein content. The supernatant from both groups were also assessed 127 using SDS-PAGE. The supernatant of the first group is taken as much as 10 µl which was then added with 10 µl 128 loading sample buffer. While the supernatant of the second group was divided further into 3 groups that had different 129 volumes. The first group contained 15 μ l of the sample which was then added with 15 μ l loading sample buffer. The 130 second group contained 10 µl of sample which was added with 2 µl loading sample buffer. The third group contained 131 20 µl sample that was added with 2 µl of loading sample buffer. All samples from all groups were incubated at 100°C 132 for 5 minutes.

Meanwhile the SDS-PAGE gel was prepared and was placed into the electrophoresis equipment. Samples of 10 15 µl were placed in each well of the SDS-PAGE gel. A protein ladder of 5 µl was placed into the first well from the
 left and the protein positive control of 10ul was placed into the last well. The electrophoresis was run in 80-100V for
 2 hours.

137 The next step of the treatment was protein transfer / Blotting using membrane nitrocellulose or Polyvinylidene 138 fluoride (PVDF). The gel that had been treated in electrophoresis was arranged in Mini Blot Module. Afterwards it 139 was treated again in electrophoresis in 42V for 1 hour. The resulted membrane of first group was coloured using silver 140 stain, while the second group was coloured using Ponceau Stain.

141 142 **RESULTS**

143 The first group consisted of 5 dental calculus samples which were treated with Anthron method to assess the 144 carbohydrate content. The result of carbohydrate content in dental calculus are shown in Table 1. All samples were 145 treated equally according to the method that has been described previously.

Based on examination results that is showed in the Table 1, it was found that carbohydrates can be detected from
all samples of dental calculus. The concentration of carbohydrate in the solution was measured using
spectrophotometer. The average concentration of carbohydrate from all dental calculus samples in this study is 0.0246
ppm.

150

Table 1. Carbohydrate content

	Sample	Sample's	Initial concentration	The concentration of	Dilution	carbohydrate Level			
		Weight (mg)	of the sample (ppm)	carbohydrate (ppm)	Factor	(%)			
	1	354.3	354300	0.014	1	0.000003951			
	2	85.4	427000	0.010	1	0.000002342			
	3	34.2	28500	0.021	1	0.000075406			
	4	42	35000	0.026	1	0.000074581			
	5	60	50000	0.052	1	0.000103994			

152 153 The second group consisted of 5 dental calculus samples which were treated with Soxhlet method to assess the fat content. The result of fat content in dental calculus are shown in Table 2. All samples were treated equally according to the method that has been described previously. Based on examination results that is showed in the Table 2, it was found that fat can be detected from all samples of dental calculus. The level of fat in the solution was measured by calculates the percentage of weight of fat obtained, with the initial weight of the sample. The average of fat level from dental calculus in this study is 0.05754 %.

160	
161	Table 2. Fat Content

Sample	Weight of sample (mg)	Weight of Fat (mg)	Fat Lavel (%)
6	50	0.855	0.0171
7	50	1.61	0.0322
8	63	2.6964	0.0428
9	48.6	1.99746	0.0411
10	109.4	16.9023	0.1545

162

163 The third group consisted of 10 dental calculus samples which were assessed using SDS-PAGE method and 164 spectrophotometer. The result of protein content in dental calculus are shown in Table 3. All samples were treated 165 according to the method that has been described previously.

Based on examination results that is showed in the Table 3, it was found that protein can be detected from all samples of dental calculus. The concentration of protein in the solution was measured using spectrophotometer. The average concentration of protein from dental calculus samples in group 1 this study is 0.748 mg/ml. The average concentration of protein from dental calculus samples in group 2 this study is 3.2188 mg/ml. The average concentration of protein from all dental calculus samples in this study is 1.9834 mg/ml.

Table 3. Protein Content

Group	Sam ple	Dilution agent	Filtration	Weight of Sample (mg/ml)	Smoothing technique	Concentration of protein (mg/ml)
			whatman no.4. + Desalting		SpeedMill	
	11	PBS	coloumn 5000	25	PLUS	0.9
			whatman no.4. + Desalting		SpeedMill	
	12	PBS	coloumn 5000	25	PLUS	0.86
1			whatman no.4. + Desalting		SpeedMill	
1	13	PBS	coloumn 5000	25	PLUS	0.7
			whatman no.4. + Desalting		SpeedMill	
	14	PBS	coloumn 5000	25	PLUS	0.65
			whatman no.4. + Desalting		SpeedMill	
	15	PBS	coloumn 5000	25	PLUS	0.63
	16	lysis buffer	non	50	Manual	11.4
	17	lysis buffer	non	13.5	Manual	2.058
2	18	lysis buffer	non	50.3	Manual	1.509
	19	lysis buffer	non	23.8	Manual	0.781
	20	lysis buffer	non	21	Manual	0.346

173

174 The Samples from third group were also examined using SDS-PAGE electrophoresis then they were transferred 175 / blotted on PVDF and finally they were stained using Ponceau staining. The bands that were appeared on the staining

175 / blotted on PVDF and finally they176 result are showed in fig.1

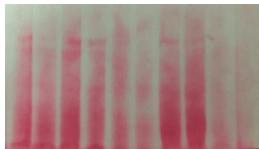


Figure 1. Ponceau Staining of Dental Calculus Samples

179 DISCUSIONS

180 FFQ, food diaries and 24 h recall methods represent the most commonly used dietary assessment tools in human
 181 studies on nutrition and health, but food intake biomarkers are assumed to provide a more objective reflection of intake.
 182 Unfortunately, very few of these biomarkers are sufficiently validated.¹¹

183 Dental calculus, a mineralized form of dental plaque that serves as a long-term reservoir of dietary biomolecules 184 and microfossils.¹² Nearly ubiquitous in archaeological populations and sourced directly from the oral cavity, dental calculus presents a unique opportunity to access primary evidence of ancient diets at an individual level.¹² Dietary 185 186 reconstructions based on plant microfossils, such as starch grains and phytoliths, also have been useful in increasing 187 our understanding of past human populations.¹³ The development of dental calculus is a dynamic process that starts with a non-mineralized biofilm which eventually calcifies. Non-mineralized dental biofilm entraps particles from the 188 189 oral cavity, including large amounts of oral bacteria, human proteins, viruses and food remnants, and preserves their 190 **DNA**.¹⁴

Dental plaque is a dense mass of bacteria also known as biofilm that is tightly adherent to the tooth surface. Bacterial attachment to the tooth is mediated by receptors in the thin layer salivary coating of the tooth surface, termed the acquired pellicle. The pellicle and plaque matrix are composed of host-derived and bacterial products. Bacteria in the dental plaque have a close relationship with the host, they use endogenous nutrients such as saliva and glycoprotein proteins such as mucin for their growth, from which there is little acid production and their presence helps remove exogenous microorganisms (colonization resistance).¹⁵

197 The composition of dental plaque formed in the presence of sucrose or glucose and fructose and its relation to 198 cariogenicity was evaluated and the results suggested that the high cariogenicity of dental plaque formed in the 199 presence of sucrose.¹⁶

Dental calculus is indeed a stable, long-term reservoir of proteins as previously reported, but further systematic
 studies are needed to identify mechanisms associated with protein entrapment and survival in dental calculus.¹⁷

The mineralized matrix of dental calculus is of high physical hardness and durability, preserving organic microscopic debris and biomolecules. Frequently found on skeletal material, calculus has been described as "one of the richest known sources of ancient biomolecules in the archaeological record",9 preserving molecular evidence of oral bacteria, the human host, as well as consumed foodstuffs, all of which can be directly tied to the individual.^{9,17,18}

207 CONCLUSION

This study has succeeded in examining the macronutrient content of dental calculus in humans. The conclusion of this study is carbohydrate, protein and fat can be assessed from dental calculus. The relationship between macronutrient content on dental calculus with macronutrient intake examination using questionnaire and also the assessment to determine which type of carbohydrate, protein and fat that was trapped in dental calculus will be done in the further studies.

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221 Conflict of interest

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