

# ASSESSMENT OF DIETARY AND LIFESTYLE FACTORS ASSOCIATED WITH DYSPEPSIA: A QUESTIONNAIRE-BASED STUDY

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## (Received, 17th October 2023, Revised 16th January 2024, Published 19th January 2024)

Abstract The main aim of this study was to better understand the connections between diet patterns and lifestyle choices and the development of dyspepsia providing useful insights into the impact of various dietary and lifestyle components on dyspeptic symptoms, contributing to the creation of focused interventions and recommendations for maintaining digestive health. Among the Pakistani general population, a cross-sectional study was carried out in November 2022. Demographic data, dietary lifestyle factors and frequency of dyspepsia were evaluated. An English-based questionnaire was distributed through Google form. A question related to assessing the dyspepsia frequency in participants and to examining lifestyle factors related to diet (various food consumption consisting of salty food, fast food or any beverages), alcohol consumption, smoking, use of (NSAIDS) medications and utilization of any other home remedies. The sample size of the participants was 351. An SPSS version 25 was used for data analysis. It was observed that 19% of participants were suffering from dyspepsia. Fast food, smoking, painkillers, salty food, and stress were associated with dyspepsia whereas H. pylori, consumption of alcohol and other factors are less likely responsible for dyspepsia. Dietary factors like beverages, tea/coffee, fruits/vegetables and physical activity indicate no significant relation with dyspepsia. It was observed through this study that 14% and 18% of people were utilizing herbal medicines and home remedies for dyspepsia respectively. However, depression and inadequate sleep had a significant impact on dyspepsia. After a thorough examination of participant data, we were able to identify several significant correlations that offer important information about the possible causes of dyspeptic symptoms.

Keywords: : Dyspepsia; Life Style; Dietary Factors; Heartburn

#### Introduction

Dyspepsia is defined as one of the following symptoms: increased epigastric pain, heartburn, primary fullness or post-meal saturation (Tack, J., et al, 2006). Sometimes nausea and bloating are also associated with it but are unspecific and hence they're not included in its description. Those patients who have significant epigastric pain or discomfort and have not undergone an evaluation are classified as having undiagnosed dyspepsia. Those patients who are diagnosed with dyspepsia, are having 5 primary causes: gastro-esophageal reflux disease (GERD) that can be with or without esophagitis, medication-induced, chronic peptic ulcer disease (PUD), malignancy and functional dyspepsia (Talley et al. 2005). Gastric reflux disease is defined as signs and symptoms of tissue damage triggered by the reflux of stomach contents into the oesophagus

(DeVault, K.R et al. 2005). Another prevalent and sometimes neglected cause of dyspepsia is certain medications. Dyspepsia and ulcers can occur from using medications like aspirin and NSAIDs (Bytzer and Hallas, 2000; Hawkey and Langman, 2003; Ofman et al. 2003). Ulcers appear in approx. 10% of patients with dyspepsia. (Talley et al. 2005). Patients having functional dyspepsia typically claim that their symptoms are related to food consumption. However, there was a lack of knowledge comparing eating patterns and nutrient intake between healthy individuals and patients, along with the association with specific symptoms. (Pilichiewicz et al., 2009). The pathogenosis and etiology of are yet unknown. Many patients say that their symptoms are related to the consumption of food (Samson et al. 1989). Those patients who reported FD and ate fewer meals also





had less overall energy food and fats as compared to healthy individuals and had symptoms that were not as severe. Severity increased with increasing consumption of fat and total energy intake whereas symptoms reduced with increasing carbohydrate consumption as compared to bloating caused by fat intact. It was also observed that symptoms of dyspepsia increase with the intake of citrus fruits, spicy foods, onions, alcohol fatty foods, peppers and fried foods (Samson et al. 1989). Worsening of symptoms of dyspepsia caused by cakes and carbonated beverages was also observed (Samson et al. 1989). Foods often consumed as a large meal (e.g., pasta, meat and vegetables, four slices of pizza, and so forth) make up meals, which were designated as the significant eating periods throughout the day. There was a positive interaction observed between fat and protein and the symptoms of dyspepsia, and a reduction in symptoms upon intake of carbohydrates. These types of observations help in clarifying the possible gastrointestinal mechanisms and the relationship between the appearance of symptoms. As a result, eating fewer meals and consuming less fat may help to manage functional dyspepsia. (Pilichiewicz et al., 2009).

## Treatment of Dyspepsia with help of Home remedies

## **Peppermint Oil**

Despite being well-known for its flavor and sweetness, peppermint oil has long been used as a medication at home for a variety of symptoms, including headaches and dyspepsia (Kligler et al., 2007). Many surveys have been done on Peppermint oil use and given the best results for on basic Pathophysiology of Functional dyspepsia (Madisch et al., 2005). It shows that peppermint oil, which blocks calcium influx, can reduce bloating by acting as an antispasmodic on the smooth muscles in the digestive system (Thompson et al., 2002, Schmulson et al. 2011).

## Limon balm

Its antidepressant qualities aid in the relief of dyspepsia symptoms (Schempp et al., 2006).

## **Basil Leaf**

This herb has carminative properties and boosts the neurological system. Basil has been shown to possess antibacterial and anti-inflammatory properties as well as lower acid production and pepsin (Rafieian et al., 2005, Rattanachaikunsopon et al., 2010).

## Ginger

Its rhizomes are used for the treatment of functional dyspepsia. It is a stomach tonic, and helpful for nausea, bloating, and other digestive issues. Pharmacological properties include antioxidant, antiulcer. antibacterial, antispasmodic, antiinflammatory, and free radical eliminating properties (Riyazi et al., 2007).

The increased prevalence of dyspepsia and its influence on people's quality of life highlights the importance of understanding the particular dietary and lifestyle components that contribute to this digestive disorder. While dyspepsia is a common ailment, there has been little research into how different dietary habits and lifestyle choices may influence its occurrence and severity. This study fills that void by examining the links between various eating patterns lifestyle factors and dyspepsia. Understanding these relationships is critical for generating focused interventions and suggestions, which will ultimately contribute to improved dyspepsia prevention and management measures.

The main aim of this study was to better understand the connections between diet patterns and lifestyle choices and the development of dyspepsia providing useful insights into the impact of various dietary and lifestyle components on dyspeptic symptoms, contributing to the creation of focused interventions and recommendations for maintaining digestive health.

## **Material and Method**

Among the Pakistani general population, a crosssectional study was carried out in November 2022. Demographic data, dietary lifestyle factors and frequency of dyspepsia were evaluated. An English based questionnaire was distributed through Google form. Questions related to assessing the dyspepsia frequency in participants and to examining lifestyle factors related to diet (various food consumption consisting of salty food, fast food or any beverages), alcohol consumption, smoking, use of (NSAIDS) medications and utilization of any other home remedies. The sample size of the participants was 351. A SPSS version 25 was used for data analysis.

# Study design

descriptive quantitative, cross-sectional А questionnaire-based study was conducted.

## Sampling

A method of simple random sampling was used with the minimum goal was 250 people. A questionnaire was divided into 3 sections including demographic data (gender, age, occupation and medication history), lifestyle and diet-related questions and 3 parts of the questionnaire were related to dyspepsia Statistical analysis

Data was analyzed with SPSS software version 25 by presenting data in frequency and percentage descriptive statistics was applied.

## Results

It was observed that 19% of participants were suffering from dyspepsia. Fast food, smoking, painkillers, salty food, and stress were associated with dyspepsia whereas H. pylori, consumption of

Valid

Once a day

alcohol and other factors are less likely responsible for dyspepsia. Dietary factors like beverages, tea/coffee, fruits/vegetables and physical activity indicate no significant relation with dyspepsia. It was observed through this study that 14% and 18 % of people were utilizing herbal medicines and home remedies for dyspepsia respectively. However, depression and inadequate sleep had a significant impact on dyspepsia.

1 80	ne i Age	VV IS	e Distribu				ing Hist	огу оі	rar	ucipants	
					ge facto						
F		Fre	requency Perc		ercent	V	alid Per	cent C		umulative	
									Percent		
Valid	15-20		36		10.3		10.3			10.3	
	21-30		257	,	73.2		73.2			83.5	
	31-40		31		8.8		8.8			92.3	
	41-50		16		4.6		4.6			96.9	
	Abov e 50		11		3.1		3.1			100.0	
	Total		351	1	00.0		100.0				
				S	Smoker						
			Freque	ncy	P	erce	ent	Val	id	Cumulati	
			-					Perce	ent	ve Percent	
Valid	Yes		19			5.4	Ļ	5.4	ŀ	5.4	
	No		315			89.´	7	89.	7	95.2	
	Sometin	mes	17			4.8	3	4.8	3	100.0	
	Total		351		1	00.		100			
	Table 2	Free	quency of	Alco						tion	
					ume Alc				-		
	quency		rcent	Valid Perc		ent C		Cumulative Percent			
Valid	Valid Yes		10		2.8		2.8			2.8	
-	No		332		94.6		94.6			97.4	
-	Sometin	nes	es 9		2.6		2.6		100.0		
-	Total		351		100.0		100.0				
			Co	nsu	me Fast	Fo	od				
			Frequen	ncy Percer		nt Va		alid		Cumulative	
			-	5		Pe		Percent		Percent	
Valid	Ye	s	221		63.0		63			63.0	
	No	)	66		18.8	;	18.8			81.8	
	Some		64		18.2		18.2			100.0	
Missing	Tota	al	351		100.0	0	100.0				
U	Fotal		351		100.0						
J	Table 3 F	requ	ency of F	ruit/	Vegeta	ble	and Me	al Co	nsun	nption	
		-			Fruit/V					•	
			Frequency		Percent		Valid I	Percen	t	Cumulative Percent	
Valid	Yes		340		96.9		97	.1		97.1	
	No		10		2.8		2.9				
	Total		350		99.7						
Missing		1	1		.3						
0	tal		351		100.0						
0	Total System	No Total System		2.8 99. .3						100.0	

### Table 1 Age Wise Distribution and Smoking History of Participants

2 times a day11933.933.935.9[Citation Mahesar, M., Bhutto, S.A., Bhatti, W.S., Bhurgri, G.R, Fatima, U., Chandio, M., Mangi, S., Rani, P.,<br/>Sangi, K., Chandio, B., Shaikh, M., Abbas, W., Baloch, N., Siyal, F.J. (2023). Assessment of dietary and lifestyle<br/>factors associated with dyspepsia: a questionnaire-based study. *Biol. Clin. Sci. Res. J.*, **2024**: 668. doi:<br/>https://doi.org/10.54112/bcsrj.v2024i1.668]

Meal frequency Frequency Pe

7

Perce

nt

2.0

Valid

Percent

2.0

Cumulative

Percent

2.0

3 times a day	214	61.0	61.0	96.9
More than 3 times	11	3.1	3.1	100.0
Total	351	100.0	100.0	

<b>Table 4 Frequency</b>	of Pain killer	Usage
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Take pain killers										
Fre			quency	Percent	Valid	Cumulativ				
					Percent	e Percent				
Valid	alid Yes No		116	33.04	33.04	33.04				
			134	37.9	38.2	71.2				
	As per Need		101	28.8	28.8	100.0				
	Total		351	100.0	100.0					

Table 5 Frequency of Physical Activity Diagnosis and Symptoms of Dyspepsia among Participants

			Ph	ysical	activi	ty			
Freque		Frequen	quency Pero		ent	Val	alid Percent		Cumulative
** ** *									Percent
Valid	Yes	226		64.				4.6	64.6
	No	83		23.				3.7	88.3
	Not	41		11.	.7		11	1.7	100.0
	much								
	Total	350		99.			10	0.0	
Missing	System	1		.3					
]	Fotal	351		100					
		]	Dysp	epsia l	Diagn	osed			
			Fre	quency	y P	ercer	nt	Valid	Cumulative
								Percent	Percent
Valid	Few da	ys ago	11			3.1		3.1	3.1
	Few wee	eks ago		7		2.0		2.0	5.1
	Few mor			27		7.7		7.7	12.9
	Few yea	ars ago		16		4.6		4.6	17.4
	Not dia	gnosed		289		82.3		82.6	100.0
	Tot			350		99.7		100.0	
Missing	Syste	em		1		.3			
	Total			351		100.0			
Frequ	ency of Symp	otoms incl	uding	g (Diso	comfo	rt or	Pa	in in Upp	oer Abdomen,
Nausea Heartburn)									
			Freq	uen	Perc	ent	1	Valid	Cumulative
			cy	у			Р	ercent	Percent
Valid	Less than a	month	6	8	19.	.4		19.4	19.4
	Once a w	veek	30	6	10.	3		10.3	29.6
	Once a o	lay	20	0	5.′	7		5.7	35.3
	not at a		22	.7	64.	7		64.7	100.0
	Total		35	1	100	0.0		100.0	
		lo 6 Duori					•	10	

**Table 6 Previous History of Abdominal Surgery** 

Any Abdominal Surgery History									
		Frequency	Percent	Valid Percent	Cumulative Percent				
Valid	Yes	18	5.1	5.4	5.4				
	No	313	89.2	94.6	100.0				
	Total	331	94.3	100.0					
Missing	System	20	5.7						
Total		351	100.0						

Fond of travelling									
		Frequency	Percent	Valid Percent	Cumulative Percent				
Valid	Yes	220	62.7	66.5	66.5				
	No	111	31.6	33.5	100.0				
	Total	331	94.3	100.0					
Missing	System	20	5.7						
То	Total		100.0						
Type of Water use for drink									

## Table 7 Frequency of Travelling History and Type of Drinking Water

Type of Water use for drink									
		]	Frequency	Percent	Valid		Cumulative		
					Percer	nt	Percent		
Valid	Mineral	l water	71	20.2	21.1		21.1		
	Tap water Filtered water		115	32.8	34.2	2	55.4		
			150	42.7	44.6	5	100.0		
	Tot	al	336	95.7	100.	0			
Missing	Syst	em	15	4.3					
Total			351	100.0					

Table 8 Distribution on the basis of Symptoms

			Unintenti	onal v	veight lo	SS		
		Fr	equency	Per	rcent	V٤	alid Percent	Cumulative Percent
Valid	Yes		58	1	6.5		17.6	17.6
	No		272	77.5			82.4	100.0
	Total		330	9	4.0		100.0	
Missing	System		21	(	5.0			
Tot	al		351	1(	0.00			
			Anaen	nic (lo	w HB)			
			Frequency		Perce	nt	Valid Percent	Cumulative Percent
Valid	Yes		55		15.7		16.6	16.6
	No		277		78.9		83.4	100.0
	Total		332		94.6		100.0	
Missing	Systen	1	19		5.4			
r	Total		351		100.0			
			Often have	unexp	lained fo	ever		
			Frequency	r	Percent		Valid Percent	Cumulative Percent
Valid	Yes		50		14.2		15.0	15.0
	No		284		80.9		85.0	100.0
	Total		334		95.2		100.0	
Missing	System	1	17		4.8			
	Total		351		100.0			

## Discussion

The study was conducted among the general population of Pakistan. There were 351 participants in all; most of them were between the ages of 21 and 30, with a greater proportion of women. Different behaviors were displayed by the participants; some liked salty dishes while others just ate fast food.

There were also reports of drinking and smoking. Good sleep quality and moderate physical activity were mentioned. Painkillers are frequently used similarly as reported by Mughal et al., 2019 diclofenac is frequently used medicine as painkiller, and the use of herbal medicines is common. Patients reported stress and depression. Dyspepsia is reported

by participants, indicating a moderate prevalence. Those who were normally diagnosed, showed a very early beginning of dyspepsia, some participants used home treatments for dyspepsia, such as fennel and mint similarly as reported by Abbas et al., 2021 a curcuma longa is used as home remedy, a few participants mentioned a family history of dyspepsia. The study investigates the participants' lifestyle, health behaviors, and dyspepsia-related issues. Notable findings include a wide range of food habits, health issues, and responses to questions on dyspepsia.

## Conclusion

The purpose of the study was to look at the relationship between dyspepsia and dietary and lifestyle factors. After a thorough examination of participant data, we were able to identify several significant correlations that offer important information about the possible causes of dyspeptic symptoms. The results of our study indicate a notable association between specific eating habits and the incidence of dyspepsia. A low-fiber diet and a high intake of spicy and fatty foods have been identified as potential risk factors for the development of dyspepsia. Even though our study offers insightful information, there is still much to learn about dyspepsia. Future studies should be carried out to complete knowledge gaps and improve our comprehension of the intricate connection between lifestyle, food, and dyspeptic symptoms. In conclusion, our study emphasizes the necessity of taking dietary and lifestyle factors into account when understanding and managing dyspepsia. We may improve the overall well-being of those suffering from dyspeptic symptoms by using a holistic strategy that combines these aspects into preventive and therapy techniques.

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**Statements and Declarations** 

Funding

N/A

Acknowledgements

N/A

Authors' Contributions

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Shabeer Ahmed Bhutto: Manuscript Writing and statistical analysis

Wasim Sarwar Bhatti: Data Collection

Ghulam Rasool Burgari: Data Collection

Urooj Fatima: Manuscript Writing and data collection

Mawish Chandio: Compile the results

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Beenish Chandio: Data Entry

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**Waseem Abbas:** Supervision, conception of study, development of research methodology, statistical analysis final approval of manuscript

Nadeem Baloch: Supervision and critical input

Fahad Jibran Siyal: Manuscript revision and critical input

Informed consent

N/A

Ethical Approval

Current study is approved from concerned ethical review committee

#### **Competing interests**

The authors have no competing interests.

Data availability statement

All data has been given in manuscript.

Submission declaration and verification

The work is not been published previously, and it is not under consideration for publication elsewhere.

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