

## Hemodialysis affects wanting and spontaneous intake of protein-rich foods in chronic kidney disease patients

Thomas Mouillot, Anna Filancia, Yves Boirie, Marie-Claude Brindisi, Noureddine Hafnaoui, Virginie van Wymelbeke, Eric Teillet, Ioanna Meintani, Agnès Jacquin-Piques, Corinne Leloup, et al.

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51 **Running head:** *Wanting* and intake of protein after hemodialysis.

52

53 Abbreviations: AA, amino acid; CKD, chronic kidney disease; HD patients, hemodialysis 54 patients; nPCR, normalized Protein Catabolic Rate; PEW, protein energy wasting; TFEQ, threefactor eating questionnaire. 55 56 57 Clinical trial registry number: NCT02221050, clinicaltrials.gov website. 58 59 The studies were approved by the French Ethics Committee for Research (n° ID-RCB: 2013-A00611-44 and 2010-A00258-31) and conducted according to the principles of the 60 61 Declaration of Helsinki. Participants gave their written consent to participate. 62

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# Hemodialysis affects *wanting* and spontaneous intake of protein-rich foods in chronic kidney disease patients

#### 3 **ABSTRACT**

Background: Protein-energy wasting is a risk factor for mortality and morbidity in hemodialysis patients (HD patients). Food intake could be modified by hemodialysis-related changes in the food reward system (*i.e.*, *liking* and *wanting* of specific macronutrients). In HD patients on days with and without dialysis, we evaluated: 1) the reward system for protein-, fat- and carbohydrate-rich foods, plasma hormones and metabolite changes; 2) the spontaneous *ad libitum* intake of macronutrients.

Methods: Twenty-four HD patients evaluated their *liking* and *wanting* of macronutrients at 7:30 am and 11:30 am on a day with and a day without dialysis. Concentrations of hormones and plasma amino acids were determined. An additional 18 HD patients ate what they wanted from a buffet lunch comprising eight dishes on a day with and a day without dialysis. Healthy subjects, age-, sex- and BMI-matched, served as controls.

**Results:** At 11:30 am, *wanting* for protein-rich foods was higher on the day with than on the day without dialysis (P<0.01), bringing *wanting* levels close to those of healthy subjects. This increase correlated with changes in the concentrations of plasma amino acids (P<0.01). HD patients ate more protein from the buffet on the day with than on the day without dialysis (P<0.01) and more than healthy subjects (P<0.01).

20 **Conclusions:** In HD patients, *wanting* and spontaneous intake of protein-rich foods increase 21 immediately after dialysis. This increase correlated with decreased concentrations of plasma 22 amino acids. Thus, in clinical practice, protein-rich foods should be recommended during and after 23 dialysis in patients with protein-energy wasting.

- Keywords: Reward system, food intake, feeding behavior, chronic kidney disease, haemodialysis
- 27 Abbreviations: AA, amino acid; CKD, chronic kidney disease; HD patients, hemodialysis
- 28 patients; nPCR, normalized Protein Catabolic Rate; PEW, protein energy wasting; TFEQ, three-
- 29 factor eating questionnaire.
- 30
- 31

#### 32 INTRODUCTION

33 Hemodialysis patients (HD patients) have a high risk of malnutrition and protein energy wasting (PEW) (1). Around 30-50% of chronic kidney disease (CKD) patients suffer 34 35 from PEW and approximately 10% of patients on chronic dialysis show signs of severe PEW 36 (2, 3). PEW increases the risk of cardiovascular complications, infection and death (4-6). 37 Many factors are responsible for malnutrition in HD patients (7-9). Possible causes of 38 malnutrition include difficulty absorbing certain macronutrients and needing to regulate the 39 intake of salt and the consumption of certain minerals and liquids. There are also issues with 40 vitamin supplementation, irregular food intake, the dialysis procedure itself, gastrointestinal 41 upset and changes in the organs involved in nutrient metabolism, variations in the levels of 42 some appetite-regulating factors (e.g., leptin), depression, anorexia, comorbidities, and the 43 conditions that lead to CKD themselves. Alterations in taste and smell (7, 10) also contribute 44 to the development of malnutrition.

45 Food intake is controlled by complex interactions between homeostatic, cognitive, and 46 hedonic processes (11-13). Homeostatic processes induce feelings of hunger or satiety (14), 47 and are mainly related to metabolic and neuroendocrine factors (12, 15). Cognitive control comprises self-control, imposed regimen, socioeconomic and cultural influences, 48 49 environmental and emotional factors, and beliefs about food (11). Finally, hedonic control 50 relies mainly on the reward system (16) which comprises three main components: "liking" 51 (pleasure/palatability); "wanting" (appetite/incentive motivation); "learning" and 52 (preference/aversion), which is produced by associative conditioning and cognitive processes 53 (17, 18).

It is accepted that HD patients often experience decreased hunger (*i.e.*, impaired homeostatic control of food intake) (19-22) and that the cognitive control of food intake is significantly affected by stringent medical constraints (23, 24). It is also common knowledge 57 that patients undergoing hemodialysis experience changes in food preferences, mainly in 58 favour of sweet and salty foods, red meat refusal, and marked attraction to sour and strong 59 flavors in general (25-27). However, to our knowledge, *liking* and *wanting* for the three types 60 of macronutrients have never been studied in HD patients.

We therefore investigated the influence of hemodialysis on the hedonic control of food 61 62 intake. In the first experiment, hunger, *liking* and *wanting* for the three macronutrients were 63 evaluated before and after a normal scheduled session of hemodialysis. At the same time, 64 plasma concentrations of hormones and amino acids (AAs) were measured. In the second experiment, spontaneous food choices and consumption of the three macronutrients were 65 66 evaluated during a buffet lunch served after the hemodialysis. In both experiments, the same 67 parameters were also measured in the same patients on a day without dialysis and in healthy 68 subjects.

69

#### 70 SUBJECTS AND METHODS

In EXP1, hunger, *liking* and *wanting* for the three macronutrients were evaluated in 24 HD patients before (7:00-8:00 am) and after (11:00 am-12:00 pm) their dialysis, and at the same times on a day without dialysis. These items were also evaluated in 24 healthy subjects matched for sex, age and body mass index (BMI). Blood samples were drawn from HD patients immediately before and after dialysis and at the same times, in healthy subjects.

In EXP2, the spontaneous choices and consumption of eight nutritionally varied dishes
from a buffet lunch were evaluated in 18 others HD patients on a day with and a day without
dialysis. Results were compared with those of 18-matched healthy subjects evaluated using
the same protocol for two successive days.

HD patients had 3-morning dialysis sessions per week. In both experiments, the day of
dialysis was randomly drawn within the week. HD patients (aged 18 to 80 years) had to be

82 clinically stable for the previous preceding month. Healthy subjects had to have normal 83 creatinine clearance (>60 mL/min). Exclusion criteria were diabetes, malnutrition (BMI<17.5 84 kg/m<sup>2</sup>, transthyretin<0.25 g/L), congestive heart failure, acute or chronic infection, ongoing 85 antibiotic treatment, active cancer or liver cirrhosis, smoking (>5 cigarettes/day), alcohol 86 consumption (>3 units of alcohol/day), oral nutritional supplements, aversions to the foods 87 used in the study.

For HD patients, additional data were recorded: type of kidney disease, length of hemodialysis treatment, type of dialysis membrane, persistence of residual diuresis, adequacy of the dialysis according to the KT/V (28), body weight 3 and 6 months prior the study, normalized Protein Catabolic Rate (nPCR) (28), medical history and adjuvant treatments.

92

#### 93 **EXP1**

94 Study design

95 Before the experimental sessions, each participant completed the Three-Factor Eating 96 Questionnaire (TFEQ) (29) to assess their food-related behavior. The TFEQ is a 51-item auto-97 questionnaire, which assesses three factors: the cognitive dietary restraint (conscious control 98 of food intake with concerns about body shape and weight); the disinhibition of control 99 (overconsumption of food due to a variety of stimuli associated with a loss of control over 100 food intake); and the susceptibility to hunger (food intake or eating in response to feelings and 101 subjective perceptions of hunger). All participants also completed a 3-day food eating 102 questionnaire by recording all foods and beverages consumed during 3 days (one dialysis day, 103 one day without dialysis and one weekend day), using household measures (a bowl, cup, 104 glass, etc) to aid in portion size estimation.

105 On the morning of the sessions, HD patients and healthy subjects had to have their 106 habitual breakfast (same composition and quantity before each session) at  $\sim$ 6:00 am (*i.e.*  $\sim$ 1.5

107 hours before the experimental measurements). Afterwards, participants could not eat until the 108 end of the measurements. At ~7:30 am, in a neutral and calm environment, participants rated 109 their hunger and evaluated their *liking* for six foods. The first two foods were rich in protein 110 [Bündnerfleisch (dried beef) and imitation crab me], the next two were rich fat (melted butter 111 and mayonnaise) and the last two were rich in carbohydrates (honey and strawberry jam). 112 There were also two nonfood items (dishwashing liquid and toothpaste) used as controls. 113 Each food and nonfood item were presented at random in separate small cups and smelled 114 orthonasally for approximately 5-10 sec at a distance of 5-10 cm from the nose. Then, 115 wanting for 18 other foods, presented as pictures showing typical protein-, fat- and 116 carbohydrate-rich foods, was evaluated. The pictures showed, 1) a fried egg, grilled salmon, baked chicken, veal steak, rib steak, and turkey breast, 2) an avocado, olives, peanuts, 117 118 chocolate, a doughnut, and whipped cream, 3) potato puree, rice, lentils, an apple, pasta, fruit 119 cake. The pictures were presented separately for 10-15 sec in a random order. At ~11:30 am, 120 participants rated again their hunger, *liking* and *wanting* using the same protocol. BMI was 121 then evaluated and a dietician checked the 3-day dietary survey. During the interview, portion 122 sizes were verified using the su.vi.max photos (30). Energy content and macronutrients 123 composition of the ingested foods and beverages, were estimated using the nutrient software 124 program Nutrilog Nutrition Sofware (Nutrilog SAS, France, 2016).

125

#### 126 Subjective measurements

Participants indicated their hunger sensation on 10-cm visual analog scale (VAS) anchored at its ends by the statements "not at all hungry" and "very hungry". They also indicated on 10-cm VASs their *liking* and *wanting* with the following questions, respectively: "How much do you like the odor of this food now?", "How much do you want to eat this food now?"

#### 133 Blood parameters

134 Hemoglobin and plasma sodium, potassium, calcium, phosphorus, albumin, 135 transthyretin (biomarker of PEW in HD patients), protein, blood urea nitrogen, creatinine, C-136 reactive protein, ghrelin (hunger hormone), leptin (satiety hormone), insulin, and AAs were 137 determined. Plasmatic concentrations of ghrelin and leptin were measured with ELISA kits 138 (Millipore, Billerica, USA for ghrelin; R&D systems, Abingdon, UK for leptin). Insulin levels 139 were determined by chemiluminescent immunoassay (Immulite 2000 WPi, Siemens 140 Healthcare GmbH, Erlangen, Germany). Plasma AA concentrations were evaluated after 141 deproteinization with sulfosalicylic acid (Sigma-Aldrich, Saint Quentin Fallavier, France) by 142 ion-exchange chromatography (Hitachi High-Speed Amino Acid Analyzer L-8900, Hitachi 143 High-Technologies Corporation, Tokyo, Japan) as previously reported (31). In HD patients, 144 parathyroid hormone, transferrin saturation and total plasma CO<sub>2</sub> were also measured.

145

146 **EXP2** 

147 Study design

148 On the morning of the sessions, HD patients and healthy subjects were in the same 149 feeding conditions as in EXP1. At ~12:30 pm (i.e. around their usual lunchtime), all 150 participants rated their hunger and then evaluated their *liking* for eight dishes prepared by a 151 caterer (see Supplemental Material 1) presented together on a tray. Each dish was smelled 152 orthonasally then, each subject could choose the order and the quantities of each dish he 153 wanted to eat. No time limit was imposed. The participants were not informed of the 154 objectives of the study or that their intakes were precisely weighed. The entire meal contained 155 7417 kJ (1773 kcal) with 23% of energy from protein, 65% from fat and 12% from 156 carbohydrates. At the end of the meal, hunger and *liking* were evaluated again for the eight dishes, and seven questions were added to evaluate how pleasant the meal was and thereasons for the subjects' food choices.

#### 159 Subjective measurements

160 Hunger and *liking* for each dish were evaluated as in EXP1. Questions asked at the end 161 of the meal were as follows: 1) Did you find the presented foods pleasant? 2) Were the 162 presented foods varied enough? 3) Did you have enough to eat? Participants were also asked 163 if their food choices were made: 4) According to the pleasure expected? 5) According to the 164 dietary recommendations associated with your illness? 6) According to the nutritional value 165 that you think you needed? and 7) According to your state of hunger? Responses were 166 evaluated using 10-cm VASs with the statement "very unpleasant/too little variety/not at all" 167 and "very pleasant/very diversified/yes, absolutely".

168

#### 169 Blood parameters

All participants provided a blood sample (during the first session between 8:30 am and
9:30 am) to measure plasma albumin, transthyretin, urea, creatinine and C-reactive protein.

172

#### 173 STATISTICAL ANALYSES

174 Values are expressed as the means  $\pm$  SDs. Delta values indicate the difference in a 175 parameter between the early (7:30-8:00 am) and late morning (11:30 am-12:00 pm). Power 176 sample calculation was determined, in EXP1 from the expected change in *wanting* according 177 to our previous study (32) and in EXP2, from the mean change in *wanting* of protein-rich 178 foods in EXP1. Differences between the two experimental sessions for the HD patients were 179 analyzed with two-way repeated measure ANOVAs (factor A: days; factor B: times of 180 measurement) and with one-way repeated measure ANOVAs for healthy subjects. Values for 181 the HD patients (days with or without dialysis) and those for the healthy subjects at a given 182 time point were compared using one- or two-way ANOVAs (factor A: days; factor B: times 183 of measurement). Whenever differences were significant, the Tukey *post hoc* test was applied. 184 Anthropometric values, blood parameters and delta values were compared with Student's t-185 tests or the Mann-Whitney U-test. Spearman's correlation tests were used to screen for links 186 between data. SigmaStat software (version 3.1, Systat Software Inc., Richmond, CA, USA) 187 was used for analyses. Pearson's principal component analysis (PCA), with a correlation 188 threshold at P<0.02, was done using XLSTAT software (version 2015, Addinsoft Inc., New 189 York, USA). Statistical significance was set at P < 0.05.

190

#### 191 **RESULTS**

192 *EXP1* 

#### 193 Participants' characteristics (Table 1)

There were no significant differences between HD patients and healthy subjects for sex, age and BMI. Participants' mean body weight was stable during the six months preceding the study.

In HD patients, compared to healthy subjects: hemoglobin levels were lower; albumin,
 protein, calcium and potassium concentrations in plasma were similar and; transthyretin, C
 reactive protein and serum phosphorus were higher.

200 Additional individual characteristics of HD patients are provided in Supplemental201 Material 2.

#### 202 Attitude towards food and usual food intake (Table 2)

HD patients were more restricted and less disinhibited than healthy subjects. They
were also less hungry overall.

205 Usual daily energy intake and fat intake did not differ between groups, whereas
206 protein and carbohydrate intakes were lower in HD patients than in healthy subjects.

#### 207 Hunger, liking and wanting

Hunger was more intense at 11:30 am than at 7:30 am in all participants (**Figure 1**). At 7:30 am, HD patients had similar levels of hunger on days with and without dialysis, but hunger was greater in HD patients than in healthy subjects on the dialysis day. At 11:30 am, hunger was similar in all participants.

Liking for protein-rich foods increased from 7:30 am to 11:30 am in HD patients and in healthy subjects (**Figure 2A**), whereas *liking* for fat-rich foods increased only in healthy subjects (**Figure 2B**) and *liking* for carbohydrate-rich foods did not change (**Figure 2C**). *Liking* for the three types of nutrients did not differ significantly between the participants at 7:30 am and at 11:30 am.

217 Wanting increased from 7:30 am to 11:30 whatever the participants' condition and the 218 type of macronutrient (Figure 3ABC). At 7:30 am, there were no significant differences 219 between HD patients and healthy subjects whatever the macronutrient. By contrast, at 11:30 220 am, wanting for protein-rich foods was lower on the day without than on the day with 221 dialysis, and was lower than wanting reported by hemodialysis (Figure 3A). Consequently, 222 wanting for protein at 11:30 am was similar in HD patients after dialysis and in healthy 223 subjects. HD patients exhibited similar levels of *wanting* for fat and carbohydrate at 11:30 am 224 whether they underwent dialysis or not (Figure 3BC). Finally, at 11:30 am, healthy subjects 225 showed higher wanting for fat-rich foods than did HD patients on days with and without 226 dialysis (Figure 3B).

#### 228 Blood parameters (Table 3)

The mean plasma concentration of ghrelin was higher in HD patients at 8:00 am than at 11:00 am, and also higher than the concentration measured at 8:00 am in healthy subjects. The mean plasma leptin concentration decreased from 8:00 am to 11:00 am for all participants, particularly for HD patients. The mean plasma insulin concentration decreased from 8:00 am to 11:00 am for all participants.

234 From 8:00 am to 11:00 am, plasma AA concentrations decreased in HD patients and 235 healthy subjects. Delta values indicated greater decreases in HD patients than in healthy 236 subjects for glutamine, citrulline, cysteine, histidine, 1-3 methyl-histidine, lysine, arginine and 237 proline. In contrast, smaller decreases were found in HD patients than in healthy subjects for plasma aspartic acid, serine and glutamine. Only tryptophan was lower in HD patients than in 238 healthy subjects for both time points. Finally, at 8:00 am, mean citrulline, 1-3 methyl-239 240 histidine concentrations were higher in HD patients than in healthy subjects, while at 11:00 241 am, mean lysine and arginine concentrations were lower in HD patients.

#### 242 Correlations between wanting for protein-rich foods and other parameters

In HD patients, the increase in *wanting* for protein-rich foods from 7:30 am to 11:30 am correlated with the decrease in plasma concentrations of glutamine (r=0.457, P< 0.05), alanine (r=0.559, P< 0.01), citrulline (r=0.422, P< 0.05), ornithine (r=0.591, P< 0.01) and proline (r=0.675, P< 0.001) and with the global decrease in plasma AAs (sum of all AAs) (r=0.574, P< 0.01). Conversely, the increase in *wanting* for protein-rich foods did not correlate with changes in plasma concentrations of ghrelin, leptin and insulin, hunger, overall *liking* and *wanting* for fat- and carbohydrate-rich foods.

In contrast, the increase in w*anting* for protein-rich foods in healthy subjects from 7:30 am to 11:30 am did not correlate with changes in plasma concentrations of AAs (taken individually or together) or plasma hormones, but it did correlate with an increase in hunger 253 (r=0.757, P<0.001), *liking* for protein-rich foods (r=0.695, P<0.01) and *wanting* for fat-254 (r=0.553, P<0.05) and carbohydrate-rich foods (r=0.813, P<0.001).

When all variables, including hunger, *liking*, *wanting*, plasma ghrelin, leptin, insulin and AAs, were put into a principal component analysis there was a clear difference between HD patients and healthy subjects in *wanting* for protein-rich foods. In HD patients, *wanting* for protein-rich foods was mainly associated with the concentration of plasma AAs and not with hunger or *liking* or *wanting* for other types of foods (**Figure 4A**). The contrary was observed in healthy subjects (**Figure 4B**).

261 *EXP2* 

#### 262 Participants' characteristics (Table 4)

HD patients and healthy subjects were similar in terms of sex, age and BMI.
Participants' mean body weight was stable during the six months preceding the study.

Plasma albumin was lower in HD patients than in healthy subjects, whereas
transthyretin was similar in both groups. C-reactive protein was higher in HD patients than in
healthy subjects (Table 4).

The mean normalized protein catabolic rate (nPCR) was 1.03±0.4 g/kg/day, and mean
KT/V was 1.38±0.27 g/kg/day.

#### 270 Hunger and liking before the meal

Hunger at about 12:30 pm was similar in all participants (**Figure 5**).

HD patients (days with and without dialysis) and healthy subjects showed similar *liking* for protein-, carbohydrate- and fat-rich dishes, but the low-energy dish (ratatouille) was preferred by healthy subjects (Table 5).

#### 275 Food intake from the buffet (Table 6 and Figure 6)

HD patients ate more protein on the day with than on the day without dialysis, but there was no significant difference in energy, fat or carbohydrate intake between the two days. The ratio of energy intake from protein was therefore higher just after dialysis than on the daywithout dialysis, while it was slightly lower for carbohydrates.

In healthy subjects, energy intake was lower than in HD patients. Healthy subjects consumed less protein than HD patients after dialysis and less fat than HD patients on both days. Carbohydrate intake was similar in all participants (healthy subjects and HD patients).

#### 283 Postprandial hunger and liking for the eight dishes

After lunch, hunger was similar in all participants (**Figure 5**).

285 Compared with healthy subjects, HD patients reported a persistent higher *liking* for 286 roast chicken after the meal on the dialysis day and, a lower *liking* for ratatouille on the day 287 without dialysis (Table 5).

According to the questionnaires, the pleasantness procured by the foods, the variety of the dishes, the quantity proposed and the reasons for the subjects' choices were rated equally by all participants. The only difference was that healthy subjects were more likely to make food choices for hedonic reasons.

292

#### 293 **GENERAL DISCUSSION**

This study showed that dialysis induced a significant increase in *wanting* for protein, which was higher on days with than on days without dialysis, bringing it up to levels seen in healthy subjects. This increase in the desire to eat protein-rich foods was confirmed by a significant increase in spontaneous protein intake just after dialysis.

In EXP1, according to the TFEQ, HD patients had a significantly more restrictive, less disinhibited and less hungry psychological profile than the healthy subjects, probably due to the dietary constraints usually required (33, 34). However, energy intake did not differ significantly between HD patients and healthy subjects. Furthermore, neither group showed significant PEW (similar BMI, weight and plasma albumin), although protein intake was 303 slightly lower in HD patients and even though previous studies have shown that PEW is 304 common in CKD patients (2, 3). As hunger at 11:30 am was similar in all participants, the 305 observed changes in eating approaches, particularly in *wanting* for protein, cannot be related 306 to differences in this parameter.

Before lunch, *wanting* for protein-rich foods in HD patients differed from that in healthy subjects. To our knowledge, decreased *wanting* for protein on days without dialysis (*i.e.*, at midday on the day between usual dialysis sessions) and the return to a normal level immediately after dialysis have never been reported. This lower *wanting* for protein 24 h before and increased *wanting* after dialysis indicates a change in the food reward system and reinforces data on changes in food preferences observed in HD patients: reduced preference for sweet food and refusal of red meat (28-31).

The increase in the desire to eat protein after dialysis (*i.e.* the increase in protein *wanting*) was confirmed by the results of EXP2. At lunch immediately after dialysis, the spontaneous *ad libitum* intake of protein in HD patients was higher than that in healthy subjects and higher than their own intake on the day without dialysis. It should be highlighted that differences in hunger cannot explain the increased protein intake after dialysis, as levels were similar before lunch for all participants.

320 There is an established link between impaired renal function and a gradual reduction in food consumption (27, 35). Decreased energy intake and protein-energy metabolic 321 322 abnormalities appear to be the two main factors contributing to PEW in CKD patients (8). 323 Though there are some benefits to increasing protein intake on days with dialysis (33-41), the 324 present study supports the idea that protein-rich foods should be provided after dialysis since 325 they are more appealing at that time (36-39). To our knowledge, no studies have observed an 326 increase in the *wanting* and spontaneous intake of protein-rich foods after dialysis, but it 327 should be noted that the use of protein-enriched meals during dialysis has been reported with beneficial effects. Indeed, in hypoalbuminemic hemodialysis patients, high-protein meals
during dialysis combined with a potent phosphorus binder increases serum albumin while
controlling phosphorus (40) and, patients report positive attitudes toward receiving highprotein-meals during dialysis without increasing symptomatic hypotension events (41).
Further studies could compare the effect of protein-rich foods during and after dialysis on the
food reward system and the nutritional status of HD patients.

The post-dialysis increases in *wanting* for protein does not seem to be a consequence of variations in plasma ghrelin, leptin and insulin concentrations since: 1) there was no correlation between increases in *wanting* for protein from 8:00 am to 11:00 am and changes in plasma hormone concentrations were observed; 2) principal component analyses showed very different statistical relationships between study outcomes for HD patients and healthy subjects for plasma ghrelin, leptin and insulin.

340 The post-dialysis increases in *wanting* for protein and protein consumption could be 341 related to the change in plasma AAs. Fluctuations in plasma AAs may simultaneously affect 342 the reward system, food motivation and food choices with an appetite for or a rejection of 343 proteins (27, 42). These fluctuations can also influence the intake of protein-rich foods to 344 restore or maintain an adequate protein status (43). In the present study, there was a 345 significant decrease in almost all AAs during dialysis. As already shown by Boirie et al., loss 346 of kidney function may also impair the conversion of some AAs, such as the conversion of 347 phenylalanine to tyrosine (44). Therefore, the hemodialysis-mediated decrease in some AAs 348 may remove the physiological "brake" they exert on wanting for protein when their 349 concentrations are high. Principal component analyses support this interpretation (the increase 350 in *wanting* for protein at lunch just after dialysis correlated only with decreases in plasma AA 351 concentrations).

It is difficult to clarify the influence of each AA on the increase in wanting for protein 352 353 after dialysis. Plasma tryptophan (Trp) could play a role. It was the only plasma AA whose 354 concentrations were lower in HD patients than in healthy subjects at both 8:00 am and 11:00 355 am, as already reported (27, 45). Animal and human studies have shown that increases in 356 plasma tryptophan concentrations or in the plasma tryptophan/large neutral AAs (i.e., valine, 357 isoleucine, leucine, phenylalanine, and tyrosine) ratios are related to increases in tryptophan 358 concentrations in the central nervous system (42, 46, 47). This imbalance could interfere with 359 the passage of hemato-meningeal branched-chain amino acids and Trp, with a subsequent 360 increase in serotonin synthesis leading to anorexia (45). Further analysis of aminograms from 361 dialysis liquids should help to determine the influence of each AA in the post-dialysis 362 increase in wanting for protein.

363 For the purpose of this proof-of concept study, we deliberately selected a small 364 number of homogenous patients without diabetes (diabetic patients often follow a restrictive 365 diet that can modify their spontaneous feeding behavior, their taste perception and their food 366 preferences). Consequently, these results cannot be generalized to all hemodialysis patients in 367 particular to older and diabetic subjects, before supplemental experimental observations. 368 Furthermore, as the present study was conducted over a short period it would be relevant to 369 evaluate the long-term effect of protein supplementation just after dialysis to evaluate the 370 acceptance of such diet and its effect on nutritional status in particular in HD patients with 371 PEW assessed by the standard methods of SGA or Malnutrition Inflammation Score. Strength 372 of the present study is the confirmation of the desire to eat protein-rich foods after dialysis as 373 noted in EXP.1, under real-life conditions during a lunch buffet in uninformed subjects as 374 observed in EXP. 2. In contrast, a limitation of the study consists in the absence of 375 measurement of plasma AAs on the interdialytic interval day in Exp. 1 (initially, authors

estimated that it was neither desirable nor ethical to take two blood samples on these days toavoid blood vessel break-ins).

378

379 In conclusion, the feeding behavior of HD patients changed immediately after 380 hemodialysis, and probably during the dialysis given the anticipation of the amino acid 381 depletion that happened with hemodialysis treatment, with significant increases in both 382 wanting for and spontaneous ad libitum consumption of protein. These changes appear to be 383 related to per-dialysis changes in plasma AA concentrations and not to variations in plasma 384 ghrelin, leptin or insulin concentrations. This observation suggests that a post-dialysis meal of 385 protein-rich food might be a key opportunity for HD patients to increase protein intake, 386 nutritional status, quality of life and survival.

387

#### 388 **Practical Application:**

# Protein-energy wasting is a risk factor for mortality and complications in hemodialysis patients

- The appetite/incentive motivation (*i.e.* the *wanting* component of the reward system)
   to eat protein-rich foods and the spontaneous *ad libitum* intake of protein-rich foods in
   real condition are high immediately after dialysis
- Increases in *wanting* and spontaneous intake of protein-rich foods correlated with the
   decrease in plasmatic amino acids concentrations by dialysis
- PEW could be prevented in HD patients by protein intake during and immediately
   after haemodialysis

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#### 532 **LEGENDS FOR FIGURES**

Figure 1. Hunger sensation in 24 healthy subjects and in 24 hemodialysis patients on a dialysis
day or an interdialytic interval day in Experiment 1.

535 Hunger was evaluated at 7:30 am and at 11:30 am, before and after the dialysis (50% of the patients were evaluated the day before and 50% the day after dialysis) or at an identical time 536 537 when no dialysis was performed. Participants indicated their hunger sensation using a 10-cm 538 visual analog scale. Values are means  $\pm$  SDs. Hunger was higher at 11:30 am than at 7:30 am 539 in healthy subjects (P < 0.001) and in hemodialysis patients (P < 0.001). At 7:30 am, hunger 540 was similar in hemodialysis patients on both days but was higher in hemodialysis patients on 541 the dialysis day than it was in healthy subjects (P < 0.05). At 11:30 am, hunger was similar in 542 all subjects. \* and \*\*\* indicate significant differences (P< 0.05 and P< 0.001, respectively).

543

Figure 2. The degree of *liking* of protein-, fat- and carbohydrate-rich foods in 24 healthy
subjects and in 24 hemodialysis patients on a dialysis day or an interdialytic interval day in

546 Experiment 1.

547 Liking (i.e., the pleasantness induced by foods) was evaluated at 7:30 am and at 11:30 am for each food after smelling 2 protein-rich foods [Bündnerfleisch (dried beef) and imitation crab 548 549 meat - Figure 2A], 2 fat-rich foods (melted butter and mayonnaise - Figure 2B) and 2 550 carbohydrate-rich foods (honey and strawberry jam – Figure 2C). *Liking* was evaluated using 551 10-cm VAS. Values are means ± SDs. The degree of *liking* of protein-rich foods increased 552 from 7:30 am to 11:30 am in healthy subjects (P< 0.001) and in hemodialysis patients 553 (P<0.05). The degree of *liking* of fat-rich foods increased from 7:30 am to 11:30 am only in 554 healthy subjects (P< 0.05). The degree of *liking* for carbohydrate-rich foods did not change 555 from 7:30 am to 11:30 am in healthy subjects and in hemodialysis patients. No significant difference in *liking* for each macronutrient was noted at 7:30 am and at 11:30 am in healthysubjects and hemodialysis patients.

558

Figure 3. The degree of *wanting* of protein, fat- and carbohydrate-rich foods in 24 healthy
subjects and in 24 hemodialysis patients on a dialysis day or an interdialytic interval day in
Experiment 1.

562 Wanting was evaluated at 7:30 am and at 11:30 am according to the desire to eat 6 protein-563 rich foods presented on separate pictures (fried eggs, grilled salmon, baked chicken, veal 564 steak, rib steak and turkey breast – Figure 3A), 6 fat-rich foods presented on separate pictures 565 (avocados, olives, peanuts, chocolate, fried fritters and whipped cream – Figure 3B) and 6 566 carbohydrate-rich foods presented on separated pictures (potato puree, rice, lentils, apples, 567 pasta, and fruit cake - Figure 3C). Wanting was evaluated using 10-cm VAS. Values are 568 means ± SDs. The degree of *wanting* of protein-, fat- and carbohydrate-rich foods increased 569 from 7:30 am to 11:30 am in healthy subjects and in hemodialysis patients (P< 0.001 for all). 570 A significant interaction and Tukey's post hoc tests indicated that the hemodialysis patients' 571 *wanting* of protein-rich foods at 11:30 am was lower on the interdialytic day (P< 0.01) than it 572 was on the dialysis day, and it was also lower (P < 0.001) than that of healthy subjects. No 573 difference was observed in the degree of fat and carbohydrate *wanting* at 11:30 am on days 574 with or without dialysis. Higher *wanting* of fat-rich foods was also noted in healthy subjects 575 compared with that of hemodialysis patients both on the dialysis day and on the interdialytic interval day (P< 0.05, for both). \*, \*\* and \*\*\* indicate P< 0.05, P< 0.01 and P< 0.001, 576 577 respectively.

Figure 4. Principal component analysis with the variations of the measured parameters from the
early to late morning (delta values) in 24 healthy subjects and 24 hemodialysis patients on a
dialysis day in Experiment 1.

582 The principal component discriminates between the influences of the different parameters 583 measured by the *wanting* of protein-rich foods (the desire to eat protein-rich foods after 584 presentation of 8 pictures) in hemodialysis patients on the day of dialysis (Figure 4A) and in 585 healthy subjects (Figure 4B). In hemodialysis patients, wanting (W) of protein-rich foods 586 mainly correlated with a decrease in plasma amino acid concentrations but not with hunger 587 sensation, *liking (L)* of protein, fat or carbohydrates, *wanting* of fat- and carbohydrate-rich 588 foods or plasma leptin or insulin concentrations. In healthy subjects, *wanting* of protein-rich 589 foods was positively related to hunger sensation, *liking* of all foods (proteins, fat and 590 carbohydrates), and *wanting* of fat- and carbohydrate-rich foods; it was negatively correlated 591 with plasma leptin and insulin concentrations but not with plasma amino acid concentrations. 592

Figure 5. Hunger sensation in 18 healthy subjects and in 18 hemodialysis patients on a
dialysis day and on an interdialytic interval day before and after meal ingestion from a lunch
buffet in Experiment 2.

Hunger was evaluated before and after a buffet composed of 8 courses (roast chicken, roast beef, smoked salmon rolled in St-Môret cheese, tuna and tomato salad, mayonnaise, cream of lentil soup, ratatouille and black cherries baked in a batter), using a 10-cm visual analog scale. Participants were able to eat each of the foods of their choice in the quantities they desired, and they were unaware of the objectives of the study. Values are means  $\pm$  SD. Hunger decreased after ingestion of the meal in healthy subjects (P< 0.001) and in hemodialysis patients (P< 0.001).

- Figure 6. Protein, fat and carbohydrate intake (g) from an 8-course lunch buffet served to 18
  healthy subjects and 18 hemodialysis patients on a dialysis day and on an interdialytic interval
  day in Experiment 2.
- 607 Values are means  $\pm$  SD. Protein intake was higher just after dialysis than it was on an
- 608 interdialytic interval day (P< 0.01) but intakes of fat and carbohydrates were similar. Healthy
- subjects at less protein than the hemodialysis patients did just after dialysis (P< 0.05), and they
- 610 ate less fat (P < 0.01) but similar amounts of carbohydrates as hemodialysis patients in general.

Figure 1:



Figure 2:



Figure 3:





Figure 4:



Figure 5:



Figure 6:



Food intake (g)

- 1 **Table 1:** Anthropometric characteristics and blood parameters in 24 healthy subjects and 24
- 2 hemodialysis patients before dialysis in Experiment 1.
- 3

	Healthy subjects	Hemodialysis patients
Sex (male/female)	7/17	7/17
Age (years)	59 ± 14	61 ± 13
Weight (kg)	$76.2 \pm 14.3$	74.0 ± 16.5
Body mass index (kg.m <sup>-2</sup> )	$25.11 \pm 3.42$	$25.85 \pm 5.35$
Hemoglobin (g/100 mL)	$13.9 \pm 1.3$	11.7 ± 1.3***
Albumin (g/L)	$38.6 \pm 5.3$	$36.5 \pm 7.0$
Transthyretin (g/L)	$0.270 \pm 0.063$	0.334 ± 0.0.97**
Protein (g/L)	$72 \pm 6$	71 ± 8
Urea (mmol/L)	$6.4 \pm 1.9$	24.4 ± 8.6***
Creatinine (µmol/L)	78 ± 15	847 ± 184***
Creatinine clearance (mL/min)	$90.2 \pm 15.7$	5.2 ± 1.4***
Potassium (mmol/L)	$4.1 \pm 0.4$	$4.4 \pm 0.6$
Calcium (mmol/L)	$2.21 \pm 0.12$	$2.22 \pm 0.18$
Phosphorus (mmol/L)	$1.02 \pm 0.18$	$1.60 \pm 0.50^{***}$
C-reactive protein (mg/L)	$2.6 \pm 5.6$	16.0 ± 20.2***

5 Blood samples were taken at approximately 8:00 am. All values are means ± SDs. The Mann-

6 Whitney U-test indicates significant differences between hemodialysis patients and healthy

7 subjects (\*\* and \*\*\* symbolize P< 0.01 and P< 0.001, respectively).

- 1 **Table 2:** Attitude towards food according to the Three-Factor Eating Questionnaire (TFEQ)
- 2 and mean daily food intake from a 3-day dietary survey of 24 healthy subjects and 24
- 3 hemodialysis patients in Experiment 1.

	Healthy subjects	Hemodialysis patients
TFEQ – restriction	$6.8 \pm 3.7$	9.1 ± 3.8*
TFEQ – disinhibition	$6.0 \pm 3.5$	3.7 ± 1.7**
TFEQ – hunger	$3.8 \pm 3.0$	1.8 ± 1.9*
Total energy intake (kJ/d)	$7163 \pm 427$	$6937 \pm 2280$
(kcal/d)	$1712 \pm 102$	$1658 \pm 545$
(kcal/kg)	$23.2 \pm 4.5$	$22.8 \pm 7.2$
Protein intake (kcal/d)	$302 \pm 25$	277 ± 76*
(g/d)	$76 \pm 6$	$69 \pm 19*$
(% of energy intake)	$17.7 \pm 0.7$	$17.1 \pm 2.5$
(g/kg bodyweight)	$1.03 \pm 0.20$	$0.96 \pm 0.25$
Carbohydrate intake (kcal/d)	$829 \pm 49$	$757 \pm 304*$
(g/d)	$207 \pm 12$	$189 \pm 76*$
(% of energy intake)	$48.5 \pm 1.8$	$44.9 \pm 4.8 **$
Fat intake (kcal/d)	$578 \pm 45$	$626 \pm 202$
(g/d)	$64 \pm 5$	$70 \pm 22$
(% of energy intake)	$33.8 \pm 1.7$	38.1 ± 4.2***

Before the experimental sessions, participants completed the TFEQ to evaluate their attitude
toward food according to three dimensions (dietary restriction, disinhibition and hunger).
After the experimental sessions, a dietary survey was conducted by a dietitian to assess
participants' usual 24 h dietary intake. All values are means ± SDs. The Mann-Whitney U-test
indicates significant differences between hemodialysis patients and healthy subjects (\* and \*\*
symbolize P< 0.05 and P< 0.01, respectively).</li>

$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$		Healthy subjects Hemodialysis patients		34		
		8:00 am (A)	11:00 am (B)	8:00 am (C)	11:00 am (D)	5 Statistics 6
$\begin{array}{c c c c c c c c c c c c c c c c c c c $	Ghrelin (pg/mL)	$626 \pm 361$	$890 \pm 426$	$1659 \pm 1191$	974 ± 710	A-C* & C-D**7
$\begin{array}{ c c c c c c c c c c c c c c c c c c c$	Leptin (ng/mL)	$12.3 \pm 12.9$	$11.8 \pm 13.6$	$40.0\pm45.4$	$25.6 \pm 29.8$	(1) and C-D***
Amino acids (nmol/ml) $324.3 \pm 91.8$ $256.8 \pm 78.6$ $304.6 \pm 147.2$ $217.4 \pm 85.0$ $(1)$ $9$ Glycine $324.3 \pm 91.8$ $256.8 \pm 78.6$ $304.6 \pm 147.2$ $217.4 \pm 85.0$ $10$ Alanine $596.7 \pm 205.5$ $418.1 \pm 144.4$ $450.5 \pm 260.8$ $235.8 \pm 131.2$ $10$ Serine $166.4 \pm 44.1$ $121.2 \pm 31.4$ $105.0 \pm 31.7$ $80.0 \pm 19.4$ $A-B^* \& C-D_{11}^{**}$ Threonine $164.6 \pm 63.8$ $131.6 \pm 41.1$ $121.7 \pm 50.6$ $75.0 \pm 28.8$ $A-B^* \& C-D_{11}^{**}$ Valine $356.8 \pm 104.8$ $292.1 \pm 78.0$ $235.5 \pm 49.4$ $153.7 \pm 26.6$ $12$ Isoleucine $96.4 \pm 40.6$ $69.5 \pm 20.4$ $73.5 \pm 26.4$ $52.3 \pm 19.5$ $13$ Leucine $194.1\pm 74.5$ $145.5 \pm 37.1$ $123.6 \pm 33.8$ $96.4 \pm 25.6$ $13$ Lysine $247.4 \pm 79.5$ $215.1 \pm 71.4$ $183.5 \pm 58.3$ $110.2 \pm 39.8$ $B-D^* \& C-D^{***}$ Arginine $114.1 \pm 32.2$ $119.7 \pm 22.9$ $109.8 \pm 31.3$ $76.1 \pm 26.2$ $C-D^{***}$ Histidine $107.8 \pm 29.0$ $90.4 \pm 22.5$ $81.3 \pm 25.3$ $49.1 \pm 12.6$ $C-D^{***}$ Tyrosine $97.7 \pm 33.2$ $76.4 \pm 27.7$ $55.8 \pm 17.3$ $35.0 \pm 11.6$ $6.2$ Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ $16$ Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ $(2)$ Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ $C$	Insulin (mUI/L)	$28.7 \pm 47.2$	$3.8 \pm 5.5$	$30.1 \pm 25.3$	$7.4 \pm 7.5$	(1) 8
Orychic596.7 $\pm$ 205.5418.1 $\pm$ 144.4450.5 $\pm$ 260.8235.8 $\pm$ 131.210Serine166.4 $\pm$ 44.1121.2 $\pm$ 31.4105.0 $\pm$ 31.780.0 $\pm$ 19.4A-B* & C-D $\sharp$ **Threonine164.6 $\pm$ 63.8131.6 $\pm$ 41.1121.7 $\pm$ 50.675.0 $\pm$ 28.812Valine356.8 $\pm$ 104.8292.1 $\pm$ 78.0235.5 $\pm$ 49.4153.7 $\pm$ 26.612Isoleucine96.4 $\pm$ 40.669.5 $\pm$ 20.473.5 $\pm$ 26.452.3 $\pm$ 19.513Leucine194.1 $\pm$ 74.5145.5 $\pm$ 37.1123.6 $\pm$ 33.896.4 $\pm$ 25.613Lysine247.4 $\pm$ 79.5215.1 $\pm$ 71.4183.5 $\pm$ 58.3110.2 $\pm$ 39.8B-D* & C-D***Arginine114.1 $\pm$ 32.2119.7 $\pm$ 22.9109.8 $\pm$ 31.376.1 $\pm$ 26.2B-D* & C-D***Histidine107.8 $\pm$ 29.090.4 $\pm$ 22.581.3 $\pm$ 25.349.1 $\pm$ 12.6C-D****Tryposine97.7 $\pm$ 33.276.4 $\pm$ 27.755.8 $\pm$ 17.335.0 $\pm$ 11.616Phenylalanine90.7 $\pm$ 27.971.1 $\pm$ 16.179.0 $\pm$ 21.658.1 $\pm$ 15.516Methionine40.3 $\pm$ 12.527.7 $\pm$ 8.027.8 $\pm$ 8.019.3 $\pm$ 6.317Cysteine43.2 $\pm$ 22.622.8 $\pm$ 6.878.0 $\pm$ 29.117.8 $\pm$ 6.7C-D***C-D***18609.8 $\pm$ 172.4622.5 $\pm$ 267.5404.6 $\pm$ 141.6C-D***Glutamine669.7 $\pm$ 184.4609.8 $\pm$ 172.4622.5 $\pm$ 267.5404.6 $\pm$ 141.6C-D****Glutamic acid92.2 $\pm$ 46.548.4 $\pm$ 28.1118.	Amino acids (nmol/ml) Glycine	$324.3 \pm 91.8$	256.8 ± 78.6	$304.6 \pm 147.2$	$217.4 \pm 85.0$	(1) 9
Atalinic $536.7 \pm 2033$ $416.1 \pm 144.4$ $430.3 \pm 200.3 \pm 200.6$ $235.3 \pm 151.2$ Serine $166.4 \pm 44.1$ $121.2 \pm 31.4$ $105.0 \pm 31.7$ $80.0 \pm 19.4$ $A-B^* \& C-D_1^* I^*$ Threonine $164.6 \pm 63.8$ $131.6 \pm 41.1$ $121.7 \pm 50.6$ $75.0 \pm 28.8$ $A-B^* \& C-D_1^* I^*$ Valine $356.8 \pm 104.8$ $292.1 \pm 78.0$ $235.5 \pm 49.4$ $153.7 \pm 26.6$ $12$ Isoleucine $96.4 \pm 40.6$ $69.5 \pm 20.4$ $73.5 \pm 26.4$ $52.3 \pm 19.5$ $13$ Leucine $194.1 \pm 74.5$ $145.5 \pm 37.1$ $123.6 \pm 33.8$ $96.4 \pm 25.6$ $13$ Lysine $247.4 \pm 79.5$ $215.1 \pm 71.4$ $183.5 \pm 58.3$ $110.2 \pm 39.8$ $B-D^* \& C-D^{***}$ Arginine $114.1 \pm 32.2$ $119.7 \pm 22.9$ $109.8 \pm 31.3$ $76.1 \pm 26.2$ $B-D^* \& C-D^{***}$ Histidine $107.8 \pm 29.0$ $90.4 \pm 22.5$ $81.3 \pm 25.3$ $49.1 \pm 12.6$ $C-D^{***}15$ Tyrosine $97.7 \pm 33.2$ $76.4 \pm 27.7$ $55.8 \pm 17.3$ $35.0 \pm 11.6$ $B-D^* \& C-D^{***}15$ Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ $16$ Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ $17$ Methionine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ $C-D^{***}18$ Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ $C-D^{***}19$ Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$	Alanine	5967 + 2055	<i>A</i> 18 1 + 1 <i>AA A</i>	$450.5 \pm 260.8$	$235.8 \pm 131.2$	10
Serific100.4 $\pm$ 44.1121.2 $\pm$ 51.4100.5 $\pm$ 51.7100.6 $\pm$ 19.4Arb $\pm$ C $\pm$ C $\pm$ 11Threonine164.6 $\pm$ 63.8131.6 $\pm$ 41.1121.7 $\pm$ 50.675.0 $\pm$ 28.812Valine356.8 $\pm$ 104.8292.1 $\pm$ 78.0235.5 $\pm$ 49.4153.7 $\pm$ 26.612Isoleucine96.4 $\pm$ 40.669.5 $\pm$ 20.473.5 $\pm$ 26.452.3 $\pm$ 19.513Leucine194.1 $\pm$ 74.5145.5 $\pm$ 37.1123.6 $\pm$ 33.896.4 $\pm$ 25.613Lysine247.4 $\pm$ 79.5215.1 $\pm$ 71.4183.5 $\pm$ 58.3110.2 $\pm$ 39.8B-D* & C-D***Arginine114.1 $\pm$ 32.2119.7 $\pm$ 22.9109.8 $\pm$ 31.376.1 $\pm$ 26.2B-D* & C-D***Histidine107.8 $\pm$ 29.090.4 $\pm$ 22.581.3 $\pm$ 25.349.1 $\pm$ 12.6C-D***15Tyrosine97.7 $\pm$ 33.276.4 $\pm$ 27.755.8 $\pm$ 17.335.0 $\pm$ 11.651.7Phenylalanine90.7 $\pm$ 27.971.1 $\pm$ 16.179.0 $\pm$ 21.658.1 $\pm$ 15.516Tryptophan78.0 $\pm$ 23.550.3 $\pm$ 14.734.7 $\pm$ 13.216.2 $\pm$ 6.8(2)Methionine40.3 $\pm$ 12.527.7 $\pm$ 8.027.8 $\pm$ 8.019.3 $\pm$ 6.317Cysteine43.2 $\pm$ 22.622.8 $\pm$ 6.878.0 $\pm$ 29.117.8 $\pm$ 6.7C-D***18Glutamic acid92.2 $\pm$ 46.548.4 $\pm$ 28.1118.8 $\pm$ 75.3105.0 $\pm$ 39.920Asparagine92.0 $\pm$ 27.472.9 $\pm$ 20.174.0 $\pm$ 22.048.2 $\pm$ 16.220Aspartic acid26.4 $\pm$ 11.716.2 $\pm$ 9.9 <td< td=""><td>Serine</td><td><math>166.1 \pm 100.0</math></td><td><math>121.7 \pm 31.4</math></td><td><math>105.0 \pm 31.7</math></td><td><math>255.0 \pm 151.2</math> <math>80.0 \pm 10.4</math></td><td>л в* &amp; с D***</td></td<>	Serine	$166.1 \pm 100.0$	$121.7 \pm 31.4$	$105.0 \pm 31.7$	$255.0 \pm 151.2$ $80.0 \pm 10.4$	л в* & с D***
Value104.0 $\pm$ 003.0104.0 $\pm$ 44.1124.7 $\pm$ 200.0103.0 $\pm$ 20.0Value356.8 $\pm$ 104.8292.1 $\pm$ 78.0235.5 $\pm$ 49.4153.7 $\pm$ 26.612Isoleucine96.4 $\pm$ 40.669.5 $\pm$ 20.473.5 $\pm$ 26.452.3 $\pm$ 19.513Leucine194.1 $\pm$ 74.5145.5 $\pm$ 37.1123.6 $\pm$ 33.896.4 $\pm$ 25.613Lysine247.4 $\pm$ 79.5215.1 $\pm$ 71.4183.5 $\pm$ 58.3110.2 $\pm$ 39.8B-D* & C-D***Arginine114.1 $\pm$ 32.2119.7 $\pm$ 22.9109.8 $\pm$ 31.376.1 $\pm$ 26.2B-D* & C-D***Histidine107.8 $\pm$ 29.090.4 $\pm$ 22.581.3 $\pm$ 25.349.1 $\pm$ 12.6C-D***15Tyrosine97.7 $\pm$ 33.276.4 $\pm$ 27.755.8 $\pm$ 17.335.0 $\pm$ 11.616Phenylalanine90.7 $\pm$ 27.971.1 $\pm$ 16.179.0 $\pm$ 21.658.1 $\pm$ 15.516Tryptophan78.0 $\pm$ 23.550.3 $\pm$ 14.734.7 $\pm$ 13.216.2 $\pm$ 6.8(2)Methionine40.3 $\pm$ 12.527.7 $\pm$ 8.027.8 $\pm$ 8.019.3 $\pm$ 6.3C-D***18Cysteine43.2 $\pm$ 22.622.8 $\pm$ 6.878.0 $\pm$ 29.117.8 $\pm$ 6.7C-D***18Glutamic acid92.2 $\pm$ 46.548.4 $\pm$ 28.1118.8 $\pm$ 75.3105.0 $\pm$ 39.920Asparagine92.0 $\pm$ 27.472.9 $\pm$ 20.174.0 $\pm$ 22.048.2 $\pm$ 16.220Aspartic acid26.4 $\pm$ 11.716.2 $\pm$ 9.924.0 $\pm$ 9.821.9 $\pm$ 8.021.9 $\pm$ 8.0Citrulline42.2 $\pm$ 17.040.1 $\pm$ 9.999.8 $\pm$ 38.3	Threonine	$164.6 \pm 63.8$	$121.2 \pm 51.4$ $131.6 \pm 41.1$	$103.0 \pm 51.7$ $121.7 \pm 50.6$	$75.0 \pm 28.8$	
Vulne $350.5 \pm 101.6$ $252.1 \pm 10.6$ $255.5 \pm 47.4$ $155.7 \pm 26.6$ $122.00$ Isoleucine $96.4 \pm 40.6$ $69.5 \pm 20.4$ $73.5 \pm 26.4$ $52.3 \pm 19.5$ $13$ Leucine $194.1 \pm 74.5$ $145.5 \pm 37.1$ $123.6 \pm 33.8$ $96.4 \pm 25.6$ $13$ Lysine $247.4 \pm 79.5$ $215.1 \pm 71.4$ $183.5 \pm 58.3$ $110.2 \pm 39.8$ $B-D* \& C-D^{***}$ Arginine $114.1 \pm 32.2$ $119.7 \pm 22.9$ $109.8 \pm 31.3$ $76.1 \pm 26.2$ $B-D* \& C-D^{***}$ Histidine $107.8 \pm 29.0$ $90.4 \pm 22.5$ $81.3 \pm 25.3$ $49.1 \pm 12.6$ $C-D^{***1}15$ Tyrosine $97.7 \pm 33.2$ $76.4 \pm 27.7$ $55.8 \pm 17.3$ $35.0 \pm 11.6$ $B-D* \& C-D^{***}$ Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ $16$ Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ $(2)$ Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ $17$ Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ $C-D^{***}$ Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ $C-D^{***}$ Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ $20$ Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Aspartic acid <td>Valine</td> <td><math>356.8 \pm 104.8</math></td> <td>292.1 + 78.0</td> <td><math>235 5 \pm 49 4</math></td> <td><math>153.7 \pm 26.6</math></td> <td>12</td>	Valine	$356.8 \pm 104.8$	292.1 + 78.0	$235 5 \pm 49 4$	$153.7 \pm 26.6$	12
Isoleucline $9.1.1 \pm 10.0$ $0.5.5 \pm 20.1$ $10.5 \pm 20.1$ $0.5.5 \pm 17.5$ $113$ Leucine $194.1 \pm 74.5$ $145.5 \pm 37.1$ $123.6 \pm 33.8$ $96.4 \pm 25.6$ $13$ Lysine $247.4 \pm 79.5$ $215.1 \pm 71.4$ $183.5 \pm 58.3$ $110.2 \pm 39.8$ $B-D* \& C-D^{***}$ Arginine $114.1 \pm 32.2$ $119.7 \pm 22.9$ $109.8 \pm 31.3$ $76.1 \pm 26.2$ $B-D* \& C-D^{***}$ Histidine $107.8 \pm 29.0$ $90.4 \pm 22.5$ $81.3 \pm 25.3$ $49.1 \pm 12.6$ $C-D^{***}$ Tyrosine $97.7 \pm 33.2$ $76.4 \pm 27.7$ $55.8 \pm 17.3$ $35.0 \pm 11.6$ $C-D^{***}$ Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ $16$ Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ $(2)$ Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ $17$ Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ $C-D^{***}$ Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ $C-D^{***}$ Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ $20$ Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C^{***} \& C-D^{***}$	Isoleucine	$96.4 \pm 40.6$	69.5 + 20.4	$735 \pm 264$	$52.7 \pm 20.0$	12
Lysine $247.4 \pm 79.5$ $215.1 \pm 71.4$ $183.5 \pm 58.3$ $110.2 \pm 39.8$ B-D* & C-D***14Arginine $114.1 \pm 32.2$ $119.7 \pm 22.9$ $109.8 \pm 31.3$ $76.1 \pm 26.2$ B-D* & C-D***14Histidine $107.8 \pm 29.0$ $90.4 \pm 22.5$ $81.3 \pm 25.3$ $49.1 \pm 12.6$ C-D***15Tyrosine $97.7 \pm 33.2$ $76.4 \pm 27.7$ $55.8 \pm 17.3$ $35.0 \pm 11.6$ B-D* & C-D***15Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ 16Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ (2)Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ 17Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ C-D***18Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ C-D***19Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ 20Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ 20Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C****$ & C-D***	Leucine	194.1+74.5	145.5 + 37.1	123.6 + 33.8	96.4 + 25.6	13
Lybrid114.1 $\pm$ 32.2119.7 $\pm$ 22.9109.8 $\pm$ 31.376.1 $\pm$ 26.2B-D* & C-D***Histidine107.8 $\pm$ 29.090.4 $\pm$ 22.581.3 $\pm$ 25.349.1 $\pm$ 12.6C-D***15Tyrosine97.7 $\pm$ 33.276.4 $\pm$ 27.755.8 $\pm$ 17.335.0 $\pm$ 11.6Tryptophan0.7 $\pm$ 27.971.1 $\pm$ 16.179.0 $\pm$ 21.658.1 $\pm$ 15.516Tryptophan78.0 $\pm$ 23.550.3 $\pm$ 14.734.7 $\pm$ 13.216.2 $\pm$ 6.8(2)Methionine40.3 $\pm$ 12.527.7 $\pm$ 8.027.8 $\pm$ 8.019.3 $\pm$ 6.317Cysteine43.2 $\pm$ 22.622.8 $\pm$ 6.878.0 $\pm$ 29.117.8 $\pm$ 6.7C-D***18Proline331.6 $\pm$ 102.0247.2 $\pm$ 60.3431.5 $\pm$ 174.7231.4 $\pm$ 83.8C-D***Glutamine669.7 $\pm$ 184.4609.8 $\pm$ 172.4622.5 $\pm$ 267.5404.6 $\pm$ 141.6C-D***19Glutamic acid92.2 $\pm$ 46.548.4 $\pm$ 28.1118.8 $\pm$ 75.3105.0 $\pm$ 39.920Asparagine92.0 $\pm$ 27.472.9 $\pm$ 20.174.0 $\pm$ 22.048.2 $\pm$ 16.220Aspartic acid26.4 $\pm$ 11.716.2 $\pm$ 9.924.0 $\pm$ 9.821.9 $\pm$ 8.021Citrulline42.2 $\pm$ 17.040.1 $\pm$ 9.999.8 $\pm$ 38.341.7 $\pm$ 12.7A-C*** & C-D***	Lysine	$247.4 \pm 79.5$	$215.1 \pm 71.4$	$183.5 \pm 58.3$	$110.2 \pm 39.8$	B-D* & C-D***
Histidine $107.8 \pm 29.0$ $90.4 \pm 22.5$ $81.3 \pm 25.3$ $49.1 \pm 12.6$ C-D***15Tyrosine $97.7 \pm 33.2$ $76.4 \pm 27.7$ $55.8 \pm 17.3$ $35.0 \pm 11.6$ 16Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ 16Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ (2)Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ 17Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ C-D***18Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ C-D***19Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ C-D***19Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ 20Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ 20Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ 21Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ A-C**** & C-D***	Arginine	$114.1 \pm 32.2$	119.7 ± 22.9	$109.8 \pm 31.3$	$76.1 \pm 26.2$	14 B-D* & C-D***
Tyrosine $97.7 \pm 33.2$ $76.4 \pm 27.7$ $55.8 \pm 17.3$ $35.0 \pm 11.6$ Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ 16Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ (2)Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ (2)Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ C-D***Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ C-D***Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ C-D***Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ 20Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ 20Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ 21Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C*** \& C-D^{***}$	Histidine	$107.8 \pm 29.0$	$90.4 \pm 22.5$	81.3 ± 25.3	49.1 ± 12.6	C-D***15
Phenylalanine $90.7 \pm 27.9$ $71.1 \pm 16.1$ $79.0 \pm 21.6$ $58.1 \pm 15.5$ 16Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ (2)Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ 17Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ C-D*** 18Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ C-D***Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ C-D***Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ 20Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ 20Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ 21Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C*** & C-D^{**}$	Tvrosine	97.7 ± 33.2	76.4 ± 27.7	$55.8 \pm 17.3$	$35.0 \pm 11.6$	10
Tryptophan $78.0 \pm 23.5$ $50.3 \pm 14.7$ $34.7 \pm 13.2$ $16.2 \pm 6.8$ (2)17Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ $19.3 \pm 6.3$ 17Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ $C-D^{***}$ 18Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ $C-D^{***}$ Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ $C-D^{***}$ Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ $20$ Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C^{***} & C-D^{***}$	Phenylalanine	$90.7 \pm 27.9$	71.1 ± 16.1	$79.0 \pm 21.6$	58.1 ± 15.5	16
Methionine $40.3 \pm 12.5$ $27.7 \pm 8.0$ $27.8 \pm 8.0$ $19.3 \pm 6.3$ $17$ Methionine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ $C-D^{***}18$ Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ $C-D^{***}18$ Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ $C-D^{***}19$ Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ $20$ Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C^{***} & C-D^{***}$	Tryptophan	$78.0 \pm 23.5$	$50.3 \pm 14.7$	34.7 ± 13.2	$16.2 \pm 6.8$	(2)
Cysteine $43.2 \pm 22.6$ $22.8 \pm 6.8$ $78.0 \pm 29.1$ $17.8 \pm 6.7$ C-D***18Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ C-D***Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ C-D***19Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ 20Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ 20Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ 21Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ A-C*** & C-D**	Methionine	$40.3 \pm 12.5$	$27.7 \pm 8.0$	$27.8 \pm 8.0$	$19.3 \pm 6.3$	17
Proline $331.6 \pm 102.0$ $247.2 \pm 60.3$ $431.5 \pm 174.7$ $231.4 \pm 83.8$ C-D***Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ C-D***Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C*** \& C-D^{***}$	Cysteine	$43.2 \pm 22.6$	$22.8 \pm 6.8$	$78.0 \pm 29.1$	$17.8 \pm 6.7$	C-D***18
Glutamine $669.7 \pm 184.4$ $609.8 \pm 172.4$ $622.5 \pm 267.5$ $404.6 \pm 141.6$ C-D***19Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ $20$ Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C^{***} & C-D^{**}$	Proline	331.6 ± 102.0	$247.2 \pm 60.3$	431.5 ± 174.7	231.4 ± 83.8	C-D***
Glutamic acid $92.2 \pm 46.5$ $48.4 \pm 28.1$ $118.8 \pm 75.3$ $105.0 \pm 39.9$ $20$ Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C^{***} \& C-D^{**}$	Glutamine	669.7 ± 184.4	609.8 ± 172.4	$622.5 \pm 267.5$	404.6 ± 141.6	C-D***19
Asparagine $92.0 \pm 27.4$ $72.9 \pm 20.1$ $74.0 \pm 22.0$ $48.2 \pm 16.2$ $20$ Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C^{***} \& C-D^{**}$	Glutamic acid	$92.2 \pm 46.5$	$48.4 \pm 28.1$	$118.8 \pm 75.3$	$105.0 \pm 39.9$	
Aspartic acid $26.4 \pm 11.7$ $16.2 \pm 9.9$ $24.0 \pm 9.8$ $21.9 \pm 8.0$ $21$ Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ $A-C^{***} \& C-D^{**}$	Asparagine	$92.0 \pm 27.4$	$72.9 \pm 20.1$	$74.0 \pm 22.0$	$48.2 \pm 16.2$	20
Citrulline $42.2 \pm 17.0$ $40.1 \pm 9.9$ $99.8 \pm 38.3$ $41.7 \pm 12.7$ A-C*** & C-D**	Aspartic acid	$26.4 \pm 11.7$	$16.2 \pm 9.9$	$24.0 \pm 9.8$	$21.9 \pm 8.0$	21
	Citrulline	$42.2 \pm 17.0$	$40.1 \pm 9.9$	$99.8 \pm 38.3$	41.7 ± 12.7	A-C*** & C-D***
Ornithine $113.5 \pm 29.9$ $71.6 \pm 27.6$ $109.9 \pm 39.7$ $65.4 \pm 31.2$ $22$	Ornithine	113.5 ± 29.9	$71.6 \pm 27.6$	$109.9 \pm 39.7$	$65.4 \pm 31.2$	22
Taurine $192.2 \pm 73.6$ $92.5 \pm 29.1$ $169.2 \pm 60.5$ $96.6 \pm 58.3$	Taurine	192.2 ± 73.6	$92.5 \pm 29.1$	$169.2 \pm 60.5$	96.6 ± 58.3	

- 1 **Table 3:** Hormones and plasma amino acid profiles in 24 healthy subjects and 24 in
- 2 hemodialysis patients in Experiment 1.

Blood samples were drawn at approximately 8:00 am in hemodialysis patients (when
connected to the hemodialysis apparatus) and were drawn again at approximately 11:00
(when disconnected from the hemodialysis apparatus). Blood was also collected at the same

27 time from healthy subjects. All values are means ± SDs. Capital letters refer to the following: A, healthy subjects - 8:00 am; B, heathy subjects - 11:00 am; C, hemodialysis patients - 8:00 28 29 am; and D, hemodialysis patients - 11:00 am. Two-way repeated measure ANOVAs indicate, 30 1) significant decreases from 8:00 am to 11:00 for plasmatic concentrations of leptin 31 (P<0.01), insulin (P<0.001) and all amino acid (P<0.001), except P<0.01 for arginine), as 32 showed by (1); 2) lower plasmatic concentration of tryptophan in hemodialysis patients 33 compared with healthy subjects (P< 0.05) as pointed by (2) and, 3) significant interactions 34 highlighted with Tukeys' post hoc tests as represented by stars (\* and \*\*\* symbolize P< 0.05 35 and P< 0.001, respectively). For additional information on the statistical results, see 36 supplemental material 3.

- 1 **Table 4:** Anthropometric characteristics and blood parameters in 18 healthy subjects and in
- 2 18 hemodialysis patients before dialysis in Experiment 2.
- 3

	Healthy subjects	Hemodialysis patients
Sex (male/female)	9/9	10/8
Age (years)	68 ± 12	69 ± 11
Weight (kg)	$76.2 \pm 14.3$	$74.0 \pm 16.5$
Body mass index (kg.m <sup>-2</sup> )	$25.76 \pm 4.35$	$26.04 \pm 5.81$
Albumin (g/L)	$42.1 \pm 2.4$	37.7 ± 3.9**
Transthyretin (g/L)	$0.286 \pm 0.038$	$0.323 \pm 0.083$
Urea (mmol/L)	$6.2 \pm 0.9$	А
Creatinine (µmol/L)	$80 \pm 13$	А
Creatinine clearance (mL/min)	$77.3 \pm 11.3$	А
C-reactive protein (mg/L)	$1.9 \pm 1.5$	23.0 ±52.4***

5 Healthy subjects were matched for sex, age and body mass index to hemodialysis patients.

6 Blood samples were drawn at approximately 9:00 am. All values are means ± SDs. The

7 Mann-Whitney U-test indicates significant differences between hemodialysis patients and

8 healthy subjects (\*\* and \*\*\* symbolize P< 0.01 and P< 0.001, respectively). "A" indicates

9 that these values were not pertinent in hemodialysis patients.

- 1 **Table 5:** *Liking* before and after intake of the 8 courses in 18 healthy subjects and in 18
- 2 hemodialysis patients just after dialysis and on an interdialytic day in Experiment 2.
- 3

	Healthy subjects	Hemodialysis patients without dialysis	hemodialysis patients after dialysis
Before lunch			
Roast chicken	$6.1 \pm 2.2$	$6.1 \pm 2.4$	$7.0 \pm 2.5$
Roast beef	$6.3 \pm 1.4$	$6.0 \pm 2.8$	$5.9 \pm 3.0$
Salmon rolled in cheese	$5.6 \pm 2.6$	$7.3 \pm 2.6$	$6.7 \pm 3.0$
Tuna and tomato salad	$5.2 \pm 2.1$	$7.0 \pm 2.3$	$6.5 \pm 3.1$
Mayonnaise	$5.7 \pm 1.8$	$5.9 \pm 2.9$	$5.6 \pm 3.1$
Cream of lentil soup	$7.2 \pm 2.4$	$4.5 \pm 3.3$	$5.4 \pm 3.6$
Black cherries baked in batter	$6.8 \pm 2.2$	$7.4 \pm 2.5$	$7.3 \pm 2.6$
Ratatouille	$6.4 \pm 2.1^{a}$	$3.3 \pm 3.0^{a}$	$4.6 \pm 2.9$
After lunch			
Roast chicken	$3.9 \pm 2.9^{a}$	$6.0 \pm 2.5$	$6.6 \pm 2.8^{a}$
Roast beef	$6.0 \pm 3.6$	$4.9 \pm 3.3$	$5.0 \pm 3.2$
Salmon rolled in cheese	5.1 ± 3.5	$6.1 \pm 2.1$	$5.8 \pm 3.2$
Tuna and tomato salad	$6.6 \pm 2.8$	$6.1 \pm 2.9$	$6.6 \pm 2.8$
Mayonnaise	$5.1 \pm 3.7$	$4.9 \pm 3.1$	$5.2 \pm 3.4$
Cream of lentil soup	$5.5 \pm 2.8$	$4.7 \pm 3.2$	$4.6 \pm 3.7$
Black cherries baked in batter	$7.6 \pm 2.9$	$7.7 \pm 2.3$	$7.5 \pm 2.9$
Ratatouille	$5.8 \pm 2.6^{b}$	$2.6 \pm 2.6^{b}$	$3.9 \pm 3.3$

5 All values are means  $\pm$  SDs. Results with the same letter next to them indicate that they are

- 6 significantly different. Then, before and after intake, ratatouille was less liked by
- 7 hemodialysis patients compared to healthy subjects on the interdialytic day ; after intake and
- 8 dialysis, a higher degree of *liking* for roast chicken persisted in hemodialysis patients

- 9 compared with healthy subjects (a and b indicates respectively, P < 0.05 and P < 0.01). For
- 10 additional information on the statistical results, see supplemental material 3.

**Table 6:** Food intake at an 8-course lunch buffet for 18 healthy subjects and 18 hemodialysis

 patients just after dialysis and on an interdialytic day in Experiment 2.

	Healthy subjects	Hemodialysis patients, interdialytic	hemodialysis patients, after dialysis
Energy intake (kJ)	$3422 \pm 900^{a,f}$	$4297 \pm 1243^{a}$	$4661 \pm 1063^{\rm f}$
(kcal)	$816 \pm 215^{a,i}$	$1027 \pm 297^{a}$	$1114 \pm 254^{\circ}$
Protein intake (g)	$51 \pm 19^{d}$	$59 \pm 21$	$69 \pm 20^{d,**}$
(% of energy intake)	$24.6 \pm 4.4$	$22.5 \pm 3.5$	$24.6 \pm 3.7^{***}$
(g/kg bodyweight)	$0.72 \pm 0.32^{d}$	$0.84 \pm 0.31$	$0.99 \pm 0.29^{d,**}$
Fat intake (g)	$52 \pm 15^{b,f}$	$70 \pm 23^{b}$	$75 \pm 20^{f}$
(% of energy intake)	$25.6 \pm 1.7^{b,d}$	$27.1 \pm 1.5^{b}$	$26.8 \pm 1.8^{d}$
Carbohydrate intake (g)	$35 \pm 8$	$40 \pm 5$	$40 \pm 5$
(% of energy intake)	$17.9 \pm 4.6^{d}$	$16.6 \pm 3.5$	$15.0 \pm 3.3^{d,*}$
Roast chicken	$74 \pm 55^{d}$	$80 \pm 60$	$116 \pm 46^{d,**}$
Roast beef	$72 \pm 61$	71 ± 57	$90 \pm 56$
Salmon rolled in cheese	$129 \pm 54^{a,e}$	$199 \pm 84^{a}$	$204 \pm 65^{\rm e}$
Tuna and tomato salad	$91 \pm 40$	$100 \pm 45$	$101 \pm 42$
Mayonnaise	$94 \pm 72^{b,e}$	$177 \pm 101^{b}$	$196 \pm 115^{e}$
Cream of lentil soup	119 ± 57	$135 \pm 124$	$147 \pm 102$
Black cherries baked in batter	$221 \pm 63^{c,f}$	$257 \pm 16^{\circ}$	$251 \pm 33^{f}$
Ratatouille	$16 \pm 4^{a,d}$	$9 \pm 7^{a}$	$10 \pm 7^{d}$

1

2

All values are means  $\pm$  SDs. Patients ate more protein from the buffet just after dialysis than they did on the interdialytic day, with no significant difference in energy content, fat and carbohydrate intake. The ratio of energy intake from protein to total energy intake was therefore higher after dialysis than it was on the interdialytic day, though it was similar for fat and lower for carbohydrates on the interdialytic day. In details (see supplemental material 3), compared with the interdialytic day, hemodialysis patients after dialysis ingested significantly more roast chicken and non-significantly (P=0.097), more roast beef, but similar amounts of the other

10	courses. *, ** and *** indicate significant differences between the two days in hemodialysis
11	patients with P< 0.05, P< 0.01 and P< 0.001, respectively. Healthy subjects differed from
12	hemodialysis patients on the interdialytic day (results with the same letter indicate significant
13	differences between those results, with a, b and c indicating P< 0.05, P< 0.01 and P< 0.001,
14	respectively) and the day after dialysis (d, e and f indicate P< 0.05, P< 0.01 and P< 0.001,
15	respectively).