Reducing Dietary Acid Load to Lower Cancer Risk: An Overview of Nutritional Strategies

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ABSTRACT

Dietary acid load is a known and important risk factor for non-communicable diseases such as cancer. However, despite the link between cancer and acid load in the body, strategies related to this effect have not been properly investigated to reduce the risk of cancer. According to the Warburg Hypothesis, inadequate oxygen delivery to the tissues and an acidic cellular environment are the main causes of cancer. Hence, many cancers may be controlled by maintaining an optimal alkaline pH at the cellular level along with sufficient oxygenation and providing essential nutrients. An acid-forming diet may produce more acid than is excreted by the kidneys and lead to chronic acidosis and a significant increase in the risk of cancer. This unfavorable situation can be effectively managed by presence of sufficient alkaline compounds in the body and by neutralization of excess acids produced around the cells that can lead to the control of the growth and spread of cancer cells too. This review shows the correct and practical use of the Warburg hypothesis for more effective control of preventable cancers. Considering Warburg hypothesis as a potential complementary strategy, it may help improve cancer treatment outcomes and increase survival rate.

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Introduction

Cancer is still a worldwide major public health problem that has seriously affected the health, economy and the social development. Nutritional status was demonstrated to have association with certain cancers (1).

It is generally believed that reducing dietary acid load may lower the risk of developing cancers (2, 3). However, the related mechanisms and diet-based treatment strategies are unclear, mainly due to the high focus of cancer studies on diagnosis and medical treatments, with little attention paid to understanding the nutrition-related mechanisms involved in the prevention and control of cancers (4-6). The link between cancer and excess acid load in the body was first revealed by Otto Heinrich Warburg (1883-1970), a German medical scientist and Nobel Prize winner (7, 8). Warburg’s most important discovery was that in a cellular environment that chronically lacks oxygen, cells gradually become cancerous and produce high levels of lactic acid that can acidify the cellular environment. The excess blood acidity due to lactic acidosis can further lead to a more extensive and aggressive cancer progression. When the cells are exposed to excess acidity, especially around tumors, they may become inflamed and mutate into new cancer cells (9-11).

According to the Warburg’s theory of cancer, all
tumors may behave similarly in terms of lactic acid production. If blood acidity regulation mechanisms in the body fail to balance acidity, due to lack of alkalizing compounds in place, the lactic acidosis contributes to the cancer, and the cancer contributes to the lactic acidosis. However, if there are enough alkalizing compounds in the body, excess acids are neutralized, as a result of which, cancer cells may not spread to other cells and organs, and cancer may be controlled (9, 10). Based on Warburg findings, sufficient oxygen supply to the body tissues and maintaining optimal alkaline pH at the cellular level can significantly reduce the risk of cancer initiation and development. Although Warburg’s discoveries did not lead to a cure for cancer, he always believed in the potential of these findings to do so (7, 8, 11).

Knowing the key role of a healthy diet in preventing cancer, Warburg used healthy products in his diet, prepared his own meals from natural foods, even taking his own productions to restaurants, and tried to avoid processed foods as much as possible. Thus, despite having a family history of cancer, he successfully avoided cancer throughout his life (7, 8, 10). This review presents the basic and practical information according to the Warburg Hypothesis to help prevent and control cancer more effectively.

Reducing Dietary Acid Load

Excessive acid load in the body due to frequent high intake of acid-forming foods is associated with a variety of non-communicable diseases such as cancer, osteoporosis, bone fractures and formation of kidney stone, because excess acidity neutralizes bone minerals and releases calcium from the bones (12). However, as it is currently unclear what types of foods can help with maintaining optimal body pH, nutritionists lack the tools to research the acid-base hypothesis and recommend balanced diets (13).

Some researchers proposed potential renal acid load (PRAL) and the net endogenous acid production (NEAP) to estimate capacity of acid or base production for various foods as a function of protein, phosphorus, potassium, magnesium, and calcium content of foods (14, 15). PRAL mainly refers to the acid load processed by the kidneys during acid excretion, and NEAP is made up of the foods we eat plus our metabolism, meaning that if we are eating a highly acid-forming diet, it will increase the NEAP and put an extra load on our acid buffering mechanisms (16).

However, recent studies have shown that neither PRAL nor NEAP provided a complete assessment of the effect of foods on actual dietary acid load, because they are based on too simple formulas that do not consider inclusion of dietary amino acids, taurine, purines, fructose, organic acids and polyphenols that have a meaningful impact on dietary acid load (13). Moreover, these systems do not take into account acids that are neutralized by the bones, and determine dietary acid load with great uncertainties (17, 18). Some natural health practitioners proposed alkaline diet to reduce dietary acid load, originated from a blood research work that was performed by Robert Young, a naturopathic practitioner, on the effect of foods as acid-forming or alkaline-forming based on analyzing samples of over 40,000 live blood analysis tests (19). However, the validity or invalidity of the live blood analysis tests was not established to be accepted as a standard laboratory practice (20).

Robert Young’s food classification and PRAL’s values sometimes disagree. For example, they both classify beef and cow’s milk as acidogenic (a positive dietary acid load), meaning that consuming too much of them may lead to an increased risk of bone loss and hip fractures. However, coffee, black tea, and beer are classified as alkalizing based on PRAL values (a negative dietary acid load), but are acidogenic according to Young. Raw almonds are acid-forming according to PRAL values, but have strong alkalizing effect in human body based on Young’s classification of foods. Honey is mild alkalinizer based on PRAL values (regardless of quality and type), while natural and processed honeys are distinguished as mild alkalinizer and mild acidifier, respectively in Robert Young’s food classification. Meat products such as fish, chicken, beef and pork have nearly similar positive PRAL values and acidifying effects, but based on Young’s classification of foods, chicken and fish are mild acidifiers, lamb meat is medium acidifier, and pork and rabbit are strong acidifiers (the unhealthiest meats) (4, 15, 16, 19, 21, 22).

Supporting Young are studies finding that alcohol intake is associated with a significant increase in osteoporotic and hip fracture risk (23), consumption of green coffee supplements may reduce calcium in bones (24), and a high intake or regularly drinking coffee is associated with a higher hip fracture risk (25, 26). These studies have confirmed that alcohol and coffee have a positive dietary acid load and may be acid-forming, meaning that Young’s food classification seems to be more reliable indicator of dietary acid load compared to PRAL values.

Although Robert Young made a tremendous effort to develop the alkaline diet program and his book ‘The pH Miracle’ was useful to many people, some of his ideas about acid-base balance were inaccurate and not applicable to human body. For example, he gave intravenous fluids mixed with baking soda to cancer patients based on his false belief to the healing properties of baking soda. A 27-year-old
British woman who flew to California in 2012, in hopes that such treatments could save her life, died after spending about three months at Young’s ranch. Later, in 2015, a cancer patient sued Young in San Diego Superior Court when her cancer progressed to stage 4 following his alkaline treatment. In 2016, Young was convicted of practicing medicine without a license (27, 28).

Likewise, some researchers without a strong background in the life sciences have claimed that drinking “alkaline-water” (pH around 8.5-9.0), oral consumption of baking soda, or regularly taking potassium bicarbonate supplements can alkalize human body and reduce the risk of cancer. But these alkaline substances have no proven alkalizing effect inside human body, because in case of oral consumption, their alkalinity is immediately neutralized in contact with stomach acid, in the sense that, the alkaline pH of ingested alkaline water or baking soda does not reach cancerous tumors. The only thing that happens after consuming alkaline substances is that the stomach acid content becomes weaker and prone to the growth of harmful pH outside the normal range can have harmful effects on the human body, the intravenous injection of sodium bicarbonate (pH around 8.0 to 9.0) to patients may raise the blood pH to levels higher than normal, including for arterial blood, and lead to a significant disturbance in the balance of blood gases, and be fatal in some cases (12).

Table 1: Dietary acid load for certain foods (4, 12, 16).

<table>
<thead>
<tr>
<th>Fruits</th>
<th>Canned Fruits, factory juices</th>
<th>Sour cherry*</th>
<th>Prunes*</th>
<th>Oranges*</th>
<th>Grapes*</th>
<th>Lemons*</th>
</tr>
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<tbody>
<tr>
<td>Vegetables</td>
<td>Fried potatoes*</td>
<td>Fried vegetables*</td>
<td>Corn chips*</td>
<td>Cucumbers*</td>
<td>Pumpkin*</td>
<td>Garlic*</td>
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<td></td>
<td>Boiled Potatoes</td>
<td>Pickled vegetables*</td>
<td>Peas*</td>
<td>Green peas*</td>
<td>Snow pea</td>
<td>Green beans*</td>
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<tr>
<td>beans, legumes</td>
<td>Lentils*</td>
<td>Beans*</td>
<td>Peas*</td>
<td>Raw Almonds*</td>
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<td></td>
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<tr>
<td>grain, cereals</td>
<td>Pasta*</td>
<td>Wheat flour*</td>
<td>Wheat*</td>
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<td></td>
<td>Cereals*</td>
<td>Breads*</td>
<td>Rice*</td>
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<tr>
<td></td>
<td>Pastries*</td>
<td>Rice flour*</td>
<td>Oats*</td>
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<tr>
<td>nuts and seeds</td>
<td>Peanuts*</td>
<td>Pistachios*</td>
<td>Sesame*</td>
<td>-</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>Cashews*</td>
<td>Seeds (Pumpkin, Sunflower)*</td>
<td>Walnuts*</td>
<td>-</td>
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<tr>
<td>meats</td>
<td>Pork*</td>
<td>Tuna*</td>
<td>Chicken*</td>
<td>-</td>
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<tr>
<td></td>
<td>Beef*</td>
<td>Lamb*</td>
<td>Turkey*</td>
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<td></td>
<td>Rabbit*</td>
<td>Veal*</td>
<td>Fish*</td>
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<tr>
<td>dairy, eggs</td>
<td>Butter*</td>
<td>Cow’s Milk*</td>
<td>Yogurt*</td>
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<tr>
<td></td>
<td>Ice Cream*</td>
<td>Cheese*</td>
<td>Eggs*</td>
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<tr>
<td>oils</td>
<td>Frying Oils*</td>
<td>Sunflower oil*</td>
<td>Sesame oil*</td>
<td>Olive Oil*</td>
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<td>drinks</td>
<td>Energy drinks*</td>
<td>Soft drinks*</td>
<td>Beer*</td>
<td>Spring mineral water*</td>
<td>Fresh fruit juice*</td>
<td>Vegetable juice*</td>
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<tr>
<td></td>
<td>Wort*</td>
<td>Wine*</td>
<td>Tea, coffee, Espresso*</td>
<td>Bottled water*</td>
<td>Coconut water*</td>
<td>Lemon-Honey juice*</td>
</tr>
<tr>
<td></td>
<td>Alcohol*</td>
<td>Bottled water*</td>
<td>Beer*</td>
<td>Spring mineral water*</td>
<td>Fresh fruit juice*</td>
<td>Vegetable juice*</td>
</tr>
<tr>
<td></td>
<td>Other foods</td>
<td>Mayonnaise and ketchup*</td>
<td>Processed honey*</td>
<td>Natural honey*</td>
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<tr>
<td></td>
<td>Milk*</td>
<td>Chocolate*</td>
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<tr>
<td></td>
<td>Chocolate*</td>
<td>-</td>
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<td></td>
<td>Protein shakes*</td>
<td>Vinegar*</td>
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<tr>
<td></td>
<td>Dark Chocolate*</td>
<td>-</td>
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</tbody>
</table>

♦Acidogenic according to modified Young’s food classification, •Acidogenic according to PRAL values. ♦Alkalizing according to modified Young’s food classification, •Alkalizing according to PRAL values.

This type of incorrect use of Warburg’s findings in cancer treatment has been due to a lack of understanding of the body’s natural mechanisms in regulating blood pH, as well as failure to consider blood carbon dioxide content and oxygen saturation as key controllers of blood acidity. The normal pH level of human blood is 7.35-7.45, which can be fatal if the blood pH rises above 7.6 or falls below 7.0. A healthy person’s arteries generally have a favorable pH due to high oxygen saturation and low carbon dioxide content, but venous blood that has reduced oxygen saturation and increased carbon dioxide content, as well as carries cellular metabolic wastes, has a lower pH level. Since even relatively small changes in blood
bacteria, the ability to digest food decreases, and the absorption of some vitamins such as vitamin B12 may be reduced (5, 12, 29-31). Due to the fact that Robert Young’s table of alkaline foods had some errors, other researchers applied modifications in Young’s table to make a more accurate food chart (4, 19, 30). Table 1 shows the modified Young’s food classification, compared to the one based on PRAL values (4, 12, 16, 32). As a general recommendation, in order to alkalize the body according to Table 1, foods and drinks in a meal should be at least 2/3 alkalizing and no more than 1/3 acidifying (16).

**Alkalization Therapy for Cancer**

Kidneys in human body can excrete approximately 40-60 mEq/per day of acid in normal conditions. However, a typical Western diet may produce more than 100 mEq/day of acid on average, which is more than that can be excreted, leading to chronic acidosis. This condition increases the risk of chronic diseases such as cancer (16), particularly in older people who gradually lose some renal acid-base regulatory function, reducing the effectiveness of the buffering mechanisms in their body (12). A reliable and accurate method to determine the state of acid-base balance is to perform a venous blood gas (VBG) test in an accredited laboratory. VBG analysis results determine pH, oxygen saturation, partial pressure of carbon dioxide, and bicarbonate levels for venous blood. Venous blood pH of more than 7.45 indicates alkalosis, 7.33-7.42 is normal, 7.20-7.30 indicates acidosis, and lower than 7.0 means extreme acidosis (life-threatening). If VBG test shows a blood pH of less than 7.30, then higher intake of alkalizing foods according to Table 1 can help with reaching optimal pH levels (4).

It has been hypothesized that alkalization therapy using dietary modifications can reduce the risk of cancer, help with cancer prevention, and be beneficiary for cancer patients. A research study found that survival rates of cancer patients who had a high intake of alkalizing foods was longer, compared to patients who did not. Hence, they suggested that alkalization therapy may be associated with more favorable treatment outcomes in cancer patients (32, 33). As cancer has an acid-producing nature according to the Warburg Hypothesis (4), some research studies looked into alkalization therapy for cancer using dietary interventions. The researchers studied several case reports and made observation-based evaluations. Many female cancer patients were found to have a high or regular intake of sweet cakes with lots of cheese and cream (acid-forming).

In Wada et al.’s study, in a cancer patient, changing diet to only vegetables and brown rice as a low-calorie and alkalizing plant-based diet could gradually lead to overcoming an advanced cancer (34). In another 84 years old male cancer patient after 4 months of consuming an alkalizing diet, the tumor development in the renal pelvis of the right kidney significantly decreased (34). In another 76 years old female cancer patient with gastric malignant lymphoma, the tumor disappeared after two and a half years of alkalizing diet (34). In another 64 years old male patient with gastric cancer and multiple liver metastases who consumed a diet rich in milk, dairy products and cheese (acid-forming), after changing diet to vegetables and fruits (alkaline-producing) and self-cookings, as well as using some alkalizing agents, in one year and three months, gastric endoscopy showed all cancers to disappear (34). Another female cancer patient who was very fond of sweets, changing to a healthy and alkalizing diet led to treatment of her cancer (34). The authors suggested that approaching an alkalizing diet can be beneficial to prevent and control cancer occurrence and development (34).

A small-scale research study tested the effect of alkalizing foods (Table 1, considering only the modified Young’s food classification) on human body by performing venous blood gas (VBG) tests before and after following an alkalizing diet among 10 volunteers (4). The volunteers were one patient with cancer in stage 3 (candidate no. 2), two patients with cyst (candidates 3 and 4), one patient with cancer in stage 2 (candidate no. 6) and others with different conditions. The indicators related to adherence to this type of diet showed a significant improvement in VBG particularly the blood pH, as hypothesized before (4, 35). This study was the first that used and tested this kind of diet (35). The data from the VBG analysis were shown in Figure 1 as a diagnostic diagram for venous blood pH versus oxygen saturation. The blood pH and oxygen saturation showed a significantly improvement after alkalization treatment, especially for candidate #2, whose venous blood pH was initially very acidic (pH=6.86), but the alkalizing diet within three months helped her reach an optimal blood pH of 7.43, indicating the successful overcoming of acidosis (4).

So dietary patterns that are high in acid-forming foods such as animal proteins, trans or saturated fats, high artificial sugars, refined carbohydrates, processed grains, caffeine, artificially sweetened beverages, and vitamin/mineral supplements resulted in an increased acid load in the body and increased risk of cancer (4, 34, 35). Conversely, a healthy balanced diet rich in alkalizing foods such as on-tree sun-ripened fruits, fresh raw vegetables, and unprocessed nuts, seeds, whole grains, legumes,
and healthy fats such as olive oil can help maintain a normal level of blood acidity and reduce the risk of cancer (4, 36-40).

**Conclusion**

A high intake of foods with positive dietary acid load may increase the risk of acidosis as a cancer risk factor. In contrast, adequate consumption of foods with a negative dietary acid load can help eliminate acidosis and maintain acid-base balance, which is beneficiary for cancer patients based on Warburg Hypothesis.

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**Conflict of Interest**

None declared.

**References**


Dietary lowering of cancer risk

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