

Gastrointestinal tolerance, malnutrition, and healthcare resource utilization are impacted in pediatric and adult outpatients using a pea peptide enteral formula

RWD13

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Background

History of step-wise approach to GI intolerance of intact dairy-based protein formulas:

- Dairy-based hydrolyzed (peptide) formula
- Poor GI intolerance → switch to elemental/amino acid formulas

Objective

Compare characteristics, outcomes, and healthcare resource utilization (HCRU) **between** outpatients who were prescribed a hydrolyzed protein formula "peptide formula" made with unique yellow pea protein (+ prebiotic fiber) (**Pea-Peptide group**; PPG) vs dairy protein (casein/whey) (**Dairy-Peptide group**; DPG)

Clinical Implications:

GI intolerance → *Decreased* adherence to EN →
Delayed nutrition →
delayed improvement →
Increase in HCRU

Methods

Outpatient Claims Database: Patients Identified for Inclusion

Retrospective:
Ages 1-17 (peds); ≥18 (adults)
Collection Period 01/01/20-9/30/23
"Index" = Date of **PPG** or **DPG** Rx;
Pre-index = 180 days prior to Index
Post-index = 90 days after Index

Data Collected for Both Groups

Patient & Clinical Characteristics:
GI symptoms of intolerance
Nutritional status (malnutrition, weight loss; Mortality risk (CCI score))
Healthcare Resource Utilization (HCRU):
GI Med Usage
90-day all-cause hospital readmission
90-day all-cause outpatient visits
Descriptive, Unadjusted comparisons (**PPG** vs **DPG**)

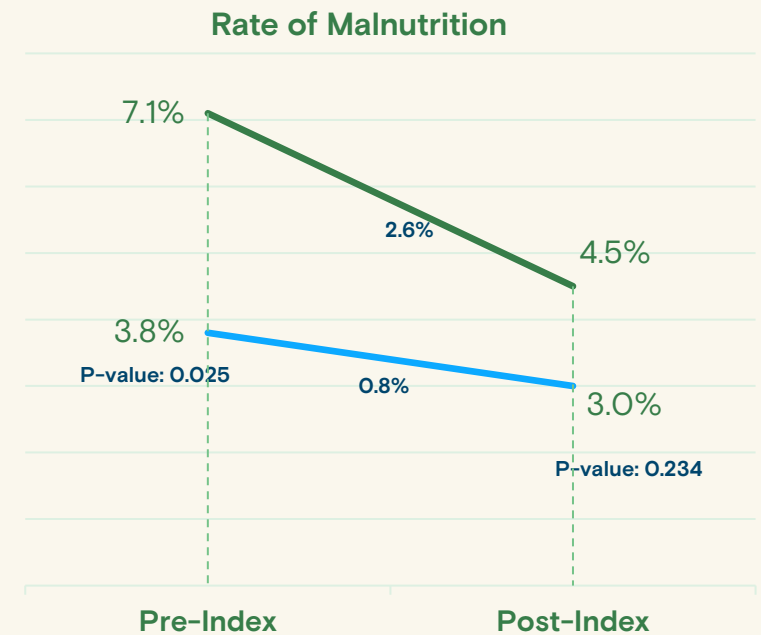
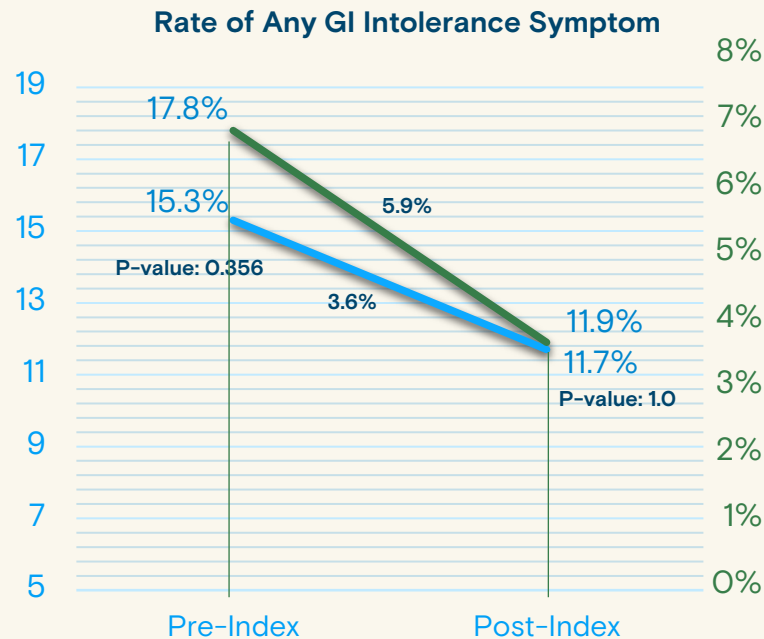
Results*

*Update since Abstract submission: Only individuals with 1 formula prescription during Index included

Patient Characteristics	DPG (n=939)	PPG (n=269)	P-value
Gender: Female	408 (43.5%)	132 (49.1%)	0.110
Age (yr): Mean (SD)	17.9 (15.8)	20.1 (20.2)	0.091
CCI Score ≥1	42.8%	50.3%	N/A
Tube Feeding	73 (7.8%)	23 (8.6%)	0.701
With Fiber	772 (82.2%)	269 (100%)	<0.001

PPG had a relative 36.6% decrease in the rate of malnutrition from Pre to Post-Index vs DPG (21%).

PPG had a relative 33.1% decrease in occurrence of any GI intolerance symptom reported from Pre to Post-Index vs DPG (23.5%).



Conclusions: Based on preliminary results, improvements in nutritional status and GI intolerance symptoms seen in the **Pea-Peptide Group** compared to the **Dairy-Peptide Group** could result in lower HCRU. Larger, randomized studies adjusted for potential confounders and including more comprehensive HCRU data are needed.