



From Uniform to Unique: The Shift toward Personalized Dietary Plans

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ARTICLE INFO

Paper Type: Review Article

Submitted: 2025-05-12

Accepted: 2025-08-28

Keywords:

Personalized nutrition
Nutrigenetics
Genetic diversity
Genetic profile
Public health

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ABSTRACT

Precision nutrition is now feasible thanks to recent developments in genomic and multi-omic technology, which have significantly changed our understanding of the complex interactions between nutrition, genetics, and health. Sometimes shortened to nutrigenetics, epigenetics, metagenomics, and nutrigenomics, nutritional genomics is the study of how environmental influences, gut flora, genetic variants, and gene expression affect food responses and illness risk. This new work offers significant fresh ideas for modifying a mode to fit traditional food systems, cultural conventions, and personal genetic profiles. Diet evolution aims to solve the flaws in the “one-diet-fits-all” approach in view of the global increase in chronic diseases. Variations in genes and cultural standards call into doubt the health advantages of often advised diets, including the Mediterranean model, when considered in specific communities. Customized diet regimens aimed at enhancing health should take into account lifestyle, regional cuisine, microbiome variety, genetic inheritance, and other elements. Combining traditional cooking skills with modern scientific information provides a culturally sensitive, environmentally friendly, and effective method to prevent diseases and promote long-term health improvement as is becoming the case in public health strategies.

How to Cite this Article:

M. Pourghaderi. “From Uniform to Unique: The Shift toward Personalized Dietary Plans” *Personalized & Precision Medicine Journal*, Vol. 10, no. 38, pp. 12- 19.

INTRODUCTION

Combining multi-omic technologies into nutritional science to better grasp how diet interacts with human biology, genomic nutrition, also known as nutritional genomics, is a burgeoning topic leading front stage in precision medicine (1). Mostly, this discipline is defined by two associated domains: nutrigenomics and nutrigenetics (2). Nutrigenetics investigates how certain genetic variations, such as single-nucleotide polymorphisms (SNPs), affect physiological reactivity to specific foods and dietary patterns. Nutrigenomics focuses on how different parts of our diet, like vitamins and other active substances, can influence how our

genes work, regardless of our inherited genetic makeup, using methods studied in transcriptomics, proteomics, and metabolomics (3).

Advances in the field have produced nutritional epigenetics and nutritional metagenomics, therefore extending the field of genomic nutrition. These subfields investigate how chromatin-level changes regulate gene activity and the role of gut bacteria, often referred to as the “second genome,” in controlling host metabolic and immunological responses (4). In addition to these biological processes, physical exercise, psychological and emotional stress, and environmental toxins also influence nutritional outcomes. These elements

taken together provide a robust foundation for the development of tailored dietary programs that meet personal differences in genetics, gut flora, and lifestyle (5).

Genomic Legacy and Nutritional Transition

Dynamic by nature, both contemporary dietary changes and evolutionary events shape gene-nutrient interactions. Humans have changed dramatically over time in how they acquire and process nutrients; genes are central in regulating these needs. Historically, local surroundings and easily available food sources have affected diets (6). From pre-globalization to post-globalization diets, many countries today are switching, which harms food quality, nutrient density, and access. Along with this shift, chronic diseases have exploded, mostly from easy access to highly processed foods (7).

Human evolution has consisted of several phases of adaptation to different environmental and dietary conditions; the human genome has developed in response to nutrient availability in different ecosystems. This has led to the selection of gene variants helpful in specific environments (8). Although useful in one context, these adaptations could not be optimal as the nutritional environment changes, especially given the continuous epidemiological transition. Reduced physical activity, increased stress, and environmental pollution all affect lifestyle choices that aggravate this evolutionary mismatch and help chronic diseases to flourish (9).

Some societies still rely nutritionally on traditional diets, even while others have embraced more modern or hybridized eating patterns. These dietary changes, meanwhile, do not always translate into better health results. The global increase in obesity and related chronic diseases has impacted populations across all socioeconomic levels; urban areas see especially high rates because of the consumption of processed foods (9).

On the other hand, there is mounting evidence that maintaining or revitalizing indigenous food knowledge and upholding traditional dietary practices can significantly affect social and cultural well-being. These diets, often based on whole, natural foods, have been associated with improved general health outcomes and a decreased risk of chronic diseases (10). Before industrialization and the explosion of highly processed foods, traditional diets mirrored earlier stages of human food evolution. Thus, the emphasis of personalized nutrition plans should be on bringing back these classic, nutrient-dense foods that have historically molded human genes. These foods are not universally applicable, though; their differences will depend much on geography, ethnicity, and cultural practices (11).

Understanding the intricate link between genes,

diet, and culture is vital as we negotiate the modern nutritional terrain. Personalized nutrition approaches that incorporate traditional food systems could help mitigate the health challenges posed by contemporary dietary patterns, offering a more sustainable and health-promoting model for future generations (12).

Personalized Nutrition: A Pathway to Preventing Diet-Related Chronic Diseases

Originally postulating nutrigenetics in 1977, a historic event that fundamentally changed our knowledge of the interaction between genes and diet, Dr. Richard O. Brennan predated the genomics era. At first, he used this term to explain how diet might affect genetically linked diseases, including hypoglycemia. This early realization helped one to see how important genes are for human reaction to and processing of food (13). Moreover, it underlined the need for customized diets for patients with hereditary single-gene metabolic diseases, such as phenylketonuria, who need early intervention to sufficiently control their conditions (14).

But the post-genomic era is when personalized diet as we know it now really evolved. The Human Genome Project, which showed most chronic diseases arise from complex interactions between genetic variations such as single nucleotide polymorphisms (SNPs), copy number variations, and insertion-deletion polymorphisms and environmental factors, particularly diet, especially diet, started this transforming period (15). These results unequivocally show that rather than only their genetic predispositions, a dynamic interaction between genes and environmental exposures, including dietary factors, determines diseases such as diabetes, cardiovascular disease, and obesity. Beginning simultaneously with the genomics revolution, the Human Microbiome Project aims to investigate the great variety of microorganisms living in the human body and their vital function in health (16). Since it has improved our understanding of how gut bacteria interact with human genes and affect disease outcomes, this project underlines the need for tailored dietary approaches. These findings verified that the direction of nutrition has to be from a one-size-fits-all approach and instead take into account the particular genetic and microbiotic traits (17).

Supported by multi-omic technologies (including genomics, metabolomics, and proteomics), personalized nutrition, also known as precision nutrition, has transformed healthcare by realizing that every person's biological composition is unique and, so, requires customized dietary recommendations (18). By matching nutrition therapies for individuals based on their genetic predispositions, environmental exposures, and lifestyle choices, this can help improve health outcomes (19). If significant results are to come,

though, customized nutrition must be developed in harmony with the genetic and cultural context of the target population. Although particular risk alleles are significant, equally so is the impact of dietary practices and food culture, which have molded populations for millennia (20).

For example, variations in food customs, nutritional availability, and historical practices could mean that a diet fit for one genetic population would not help another. Thus, a customized diet has to include cultural food practices that have evolved to meet the specific needs of different populations, depending on environmental and genetic elements, transcending genetic profiling (21). Realizing the interconnectedness of genetic inheritance and cultural history will help one to design major and successful nutrition interventions. Still, the development of tailored diets seems to be a reasonable and fascinating goal despite the challenges (22). Advances in genetic research, multi-omic technologies, and public health policies are driving field development while societal acceptance of customized healthcare approaches rises steadily (23). Personalized nutrition is becoming more and more valuable for governments, academic institutions, and industry players, not only for enhancing individual health but also for tackling the growing global load of diet-related chronic diseases. Moreover, the growing awareness of cultural eating habits presents an opportunity to combine traditional knowledge with modern nutritional science, thereby ensuring that customized diets are both scientifically based and culturally appropriate (24).

Even if a customized diet has great potential, its successful implementation will depend on a sophisticated strategy honoring genetic variety and cultural food practices. As this field develops, integrating genetics, nutrition, and culture will be crucial to designing diets that not only prevent disease but also enhance long-term health and well-being for people all around (25). Before the genomics age, Dr. Richard O. Brennan first proposed nutrigenetics in 1977, a landmark event that drastically altered our understanding of the link between genes and diet. Initially, he used this phrase to describe how diet might influence genetically linked diseases, including hypoglycemia. This early insight prepared one to understand how crucial genes are to the human response to and processing of nutrients (26). Furthermore, it emphasized the need for tailored diets for those with inherited single-gene metabolic disorders, such as phenylketonuria, who require early intervention to properly manage their conditions (27). But the post-genomic era is when individualized diet, as we know it now, truly developed. This important change started when the Human Genome Project was finished, showing that most long-term diseases come from complicated interactions between genetic differences, like single nucleotide polymorphisms

(SNPs), copy number variations, and insertion-deletion polymorphisms, and environmental factors, especially diet. These findings clearly show that rather than only their genetic predispositions, a dynamic interaction between genes and environmental exposures, including dietary elements, defines diseases including diabetes, cardiovascular disease, and obesity (29).

Starting concurrently with the genomics revolution, the Human Microbiome Project set out to explore the enormous diversity of microorganisms inhabiting the human body and their essential role in health (30). This project underlines the need for customized dietary approaches since it has enhanced our knowledge of how gut bacteria interact with our genes and influence disease outcomes. These results confirmed that the direction of nutrition has to be away from a one-size-fits-all approach and that individualized genetic and microbiotic profiles should take the front stage (31).

Supported by multi-omic technologies (including genomics, metabolomics, and proteomics), personalized nutrition, also known as precision nutrition, has revolutionized healthcare by realizing that every person's biological composition is unique and, so, requires customized dietary recommendations (32). This could improve health outcomes by matching nutrition interventions for people based on their genetic predispositions, environmental exposures, and lifestyle choices. However, tailored nutrition needs to be developed in harmony with the genetic and cultural context of the target population (37, 38) if major results are to come (33). Although specific risk alleles are important, equally so is the influence of dietary habits and food culture, which have shaped populations for millennia. For example, variations in food customs, nutritional availability, and historical practices could mean that a diet fit for one genetic population would not help another (34). Therefore, customized nutrition must incorporate cultural food practices that have evolved to meet the specific needs of different populations based on environmental and genetic factors, extending beyond just genetic profiling. Realizing the interconnectedness of genetic inheritance and cultural history will help one create major and successful nutrition interventions (35).

Still, the development of tailored diets seems to be a reasonable and fascinating goal despite the challenges. Rising steady societal acceptance of individualized healthcare approaches is driving development in the field with advances in genetic research, multi-omic technologies, and public health policies (36). Personalized nutrition is becoming more and more important to governments, academic institutions, and industry players not only for enhancing individual health but also for helping to alleviate the growing global burden of diet-related chronic diseases. Furthermore, the growing consciousness of cultural

food practices offers a chance to combine traditional knowledge with contemporary nutritional science so that customized diets are both scientifically based and culturally relevant (37).

In essence, even if tailored nutrition has enormous potential, its successful application will depend on a sophisticated strategy that honors genetic variety and cultural food practices. As this field evolves, the integration of genetics, nutrition, and culture will be vital to developing diets that not only prevent disease but also enhance long-term health and well-being for individuals worldwide (38).

The One-Diet-fits- All Saga

Maintaining a good lifestyle at all phases of human existence depends on good nutrition. Given rising life expectancy, preventing chronic diseases is especially crucial since living free from disease greatly improves the quality of aging. In the past, mothers played a pivotal role in feeding, with their dietary habits shaping the food environment and influencing family eating patterns (39). Family recipes, often based on the local availability of food resources, passed on wisdom to younger generations by guiding their intake of vital nutrients and cooking techniques, thereby fostering a strong food culture (40).

One of the main factors determining general well-being is maintaining healthy habits all lifetime. Before industrialization, not nutrition-related chronic diseases but infectious diseases dominated death causes. Although undernutrition and overnutrition may coexist, human dietary patterns have changed with cultural changes, especially in the kinds, amounts, and locations of food eaten (41). These modifications now deviate from the biological requirements carried in our genes. Following “mom’s advice” has thus become more challenging given changes in the food system, lack of tailored dietary recommendations, and global promotion of non-regionals (42).

Several convergent elements could have led to the idea of a “one-diet-fits-all” diet emerging. First, mostly because of their availability and cost, the globalization of the food supply has led to highly processed and ultra-processed products being extensively imported into underdeveloped countries, or focused marketing to underprivileged sectors (43). Many countries have embraced “globalized” foods as a result of globalization; these may vary in quality from locally grown substitutes. Second, health organizations, especially in the United States, have agreed with dietary recommendations for vital nutrients, carbohydrates, proteins, fats, vitamins, antioxidants, minerals, and fiber aimed at preventing diseases, including atherosclerosis, cancer, diabetes, and obesity (44). The rise in chronic diseases, without taking into account genetic or cultural factors, led to the unification of

standard guidelines for managing chronic conditions in clinical settings, thereby promoting a dietary approach that is universally applicable.

Third, there are universal recommendations to prevent chronic diseases. Traditional diets, including the “Mediterranean diet,” “Japanese diet,” or “Nordic diet,” fail to acknowledge the nutritional and financial advantages of local diets (45). One should realize that no one local diet is generally better or healthier than another. Trying to implement particular diets like the Mediterranean diet as a worldwide cure for chronic diseases ignores the need to appreciate food systems, food cultures, and the need for a customized nutrition approach (46).

Furthermore, many people may find these dietary recommendations unworkable when they are included in national clinical practice guidelines and might not fit their genetic makeup or regional eating patterns. Apart from complaints about the one-diet-fits-all approach, there is a growing need for customized health indicators, including cut-off values for body mass index, glucose levels, liver function tests, and fat percentages, to consider the inherent fluctuation in human body measurements (47). Therefore, depending on the particular features of every society, the movement in personalized nutrition offers a chance to provide customized, region-specific dietary recommendations aimed at preventing chronic diseases.

The Genomex Diet: Exploring the Benefits and Addressing the Challenges

The strong evidence showing how our ancestral genetics affect our food choices provides a solid foundation for creating effective and culturally appropriate public health policies. Nevertheless, the global approach to offset the negative effects of Westernized diets is paradoxical: the overwhelming support of the Mediterranean diet as the “gold standard” for prevention of chronic diseases. Occasionally this guidance ignores the particular genetic composition and cultural customs of many groups (48). Studies have shown that the Mediterranean diet, which promotes olive oil, whole grains, and limited wine intake, can reduce the risk of chronic diseases. Still, variations in food availability, cultural tastes, and genetic inclination limit its general relevance to all populations. For instance, populations in Northern Europe and Asia might not react to foods like olive oil or wheat as Mediterranean populations, whose genetic evolution has been molded by centuries of agricultural activities targeted on these foods (49).

Genomic studies suggest that some genetic variants found in particular populations affect individuals’ dietary metabolism (50). With a higher frequency of this allele, individuals may benefit from more folate intake; thus, customized diets should

consider these genetic variations depending on genomic studies. Ignoring these elements when recommending diets could result in less than optimal outcomes, especially for populations with genetic predispositions distinct from those in Mediterranean countries (51). Based on the agricultural background and genetic evolution of the region, this diet stresses berries, whole grains, fatty fish, and root vegetables. Studies on Asian populations have also revealed the health benefits of traditional diets more fit for their genetic composition and food culture, which are heavy in rice, fish, and soy (52).

Moreover, diets heavy in whole grains, legumes, and vegetables common in many traditional diets worldwide may offer more health advantages to populations with higher genetic predispositions to metabolize complex carbohydrates, according to a 2022 study in *Nature Genetics* (53). These findings suggest that, informed by genomic insights, customized nutrition can help avoid chronic diseases and improve health outcomes across many populations. Considering these elements, the development of customized diets specific to genetic backgrounds and food cultures shows great potential (54). These programs would highlight locally grown, nutrient-dense foods that complement cultural preferences as well as genetic predispositions. By combining genomic insights with traditional eating patterns, these nutrition programs aim to provide customized food supporting global health and well-being (55).

Basically, even if the Mediterranean diet has benefits, its general relevance could not be suitable for every population. Adopting several culinary traditions and matching world public health policies with the genetic and cultural reality of different populations is a more successful approach (56). This kind of strategy not only honors cultural customs but also improves the efficiency of dietary programs in avoiding chronic diseases. The overwhelming data supporting the interaction of ancestral genetic backgrounds with dietary choices provides a strong basis for creating public health policies that are both culturally relevant and scientifically sound (57). This advice sometimes ignores the particular genetic composition and cultural customs of many groups (58).

Many clinical recommendations continue to endorse the Mediterranean diet despite this issue, often overlooking the unique genetic and cultural contexts of different populations. Studies have demonstrated that (59). Variations in food availability, cultural tastes, and genetic inclination limit the general applicability of the Mediterranean diet across all populations. For instance, populations in Northern Europe and Asia might not react to foods like olive oil or wheat as Mediterranean populations, whose genetic evolution has been molded by centuries of agricultural activities focused on these foods (60).

Genomic research has shown that some genetic variants common in particular populations affect people's nutritional metabolism. Individuals with a higher frequency of this allele may benefit from more folate intake; thus, personalized diets should consider these genetic variations according to genomic studies (61, 62).

Studies abroad also help confirm this concept. For instance, a 2023 study in *The Lancet* revealed that adherence to traditional dietary patterns, including the Nordic diet, was linked to better cardiovascular health in the Scandinavian population (63). This diet stresses berries, whole grains, fatty fish, and root vegetables, all of which fit the agricultural background and genetic evolution of the area. Research on Asian populations has also shown the health advantages of traditional diets more suited for their genetic makeup and food culture, which are rich in rice, fish, and soy (64).

Furthermore, a 2022 study in *Nature Genetics* found that diets high in whole grains, legumes, and vegetables common in many traditional diets worldwide may provide more health benefits to populations with higher genetic predispositions to metabolize complex carbohydrate. These results imply that, informed by genomic insights, tailored nutrition can help avoid chronic diseases and enhance health outcomes over many populations (65).

Given these factors, the creation of genome-based nutrition programs tailored to specific genetic backgrounds and food cultures shows enormous promise. These initiatives would stress eating locally grown, nutrient-dense foods that fit cultural tastes as well as genetic predispositions (43). These nutrition programs seek to offer individualized food that supports global health and well-being by combining genomic insights with conventional dietary patterns. In essence, even if the Mediterranean diet has advantages, its general relevance might not be suitable for every population (66). Adopting several culinary traditions and matching "global" public health policy with the genetic and cultural reality of different populations is a more successful approach. This kind of strategy not only honors cultural customs but also improves the efficiency of dietary programs in avoiding chronic diseases (67).

CONCLUSION

Combining genetic knowledge with conventional food recommendations offers a creative approach to control the world increase in chronic diseases. Although the Mediterranean diet has been much promoted for its health advantages, not every society will benefit from its all-encompassing approach. Environmental, cultural, and genetic factors affect the personal metabolism of nutrients and reactions to various dietary patterns. International studies on traditional diets appropriate

for particular genetic backgrounds, such as the Nordic diet or Asian dietary patterns, show favorable health outcomes and might be more successful in motivating long-term well-being within such groups.

Going forward, personalized dietary recommendations that honor cultural legacy and genetic predispositions will define nutrition based on genome-based data. Public health policies must change to honor and support many locally grown, culturally relevant diets that fit the genetic makeup of many civilizations. Including genetic data in dietary recommendations will enable us to create more effective, long-lasting, and customized strategies for the prevention of chronic diseases, thus strengthening the link between genes, culture, and food and enhancing world health outcomes.

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