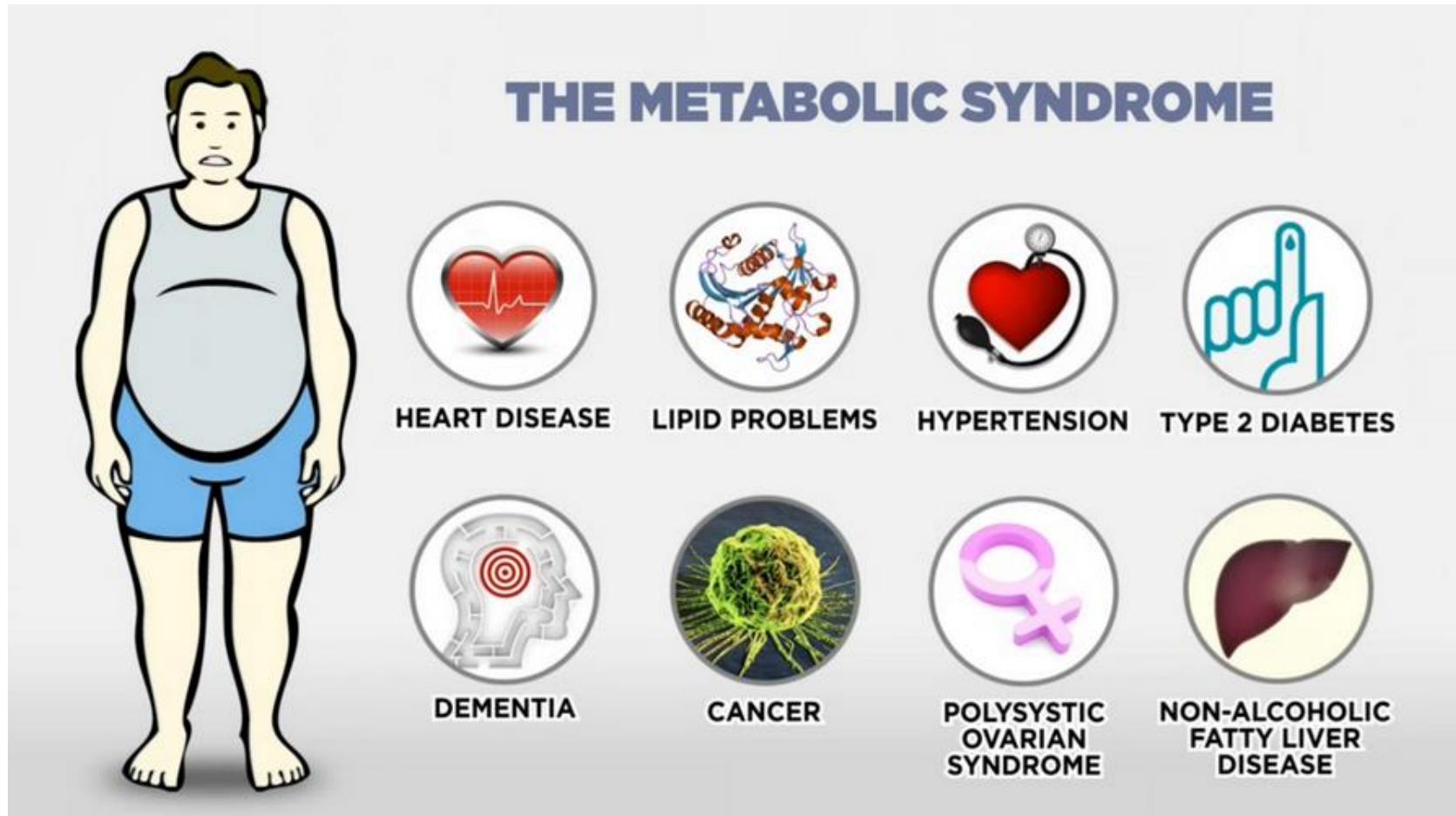


Personalized Nutrition by Prediction of Glycemic Responses

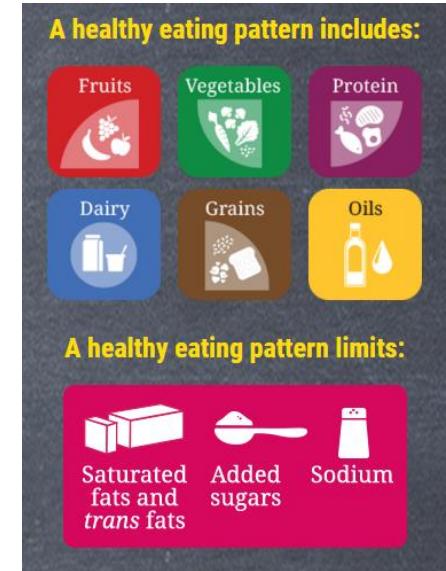
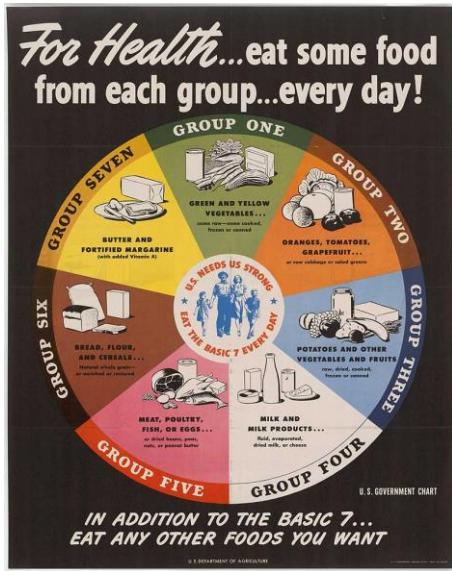
Tal Korem
Lab of Prof. Eran Segal
Weizmann Institute of Science

Changes in our nutrition greatly contributed to the recent metabolic syndrome epidemic



The Personalized
Nutrition Project

General recommendations in nutrition



1943

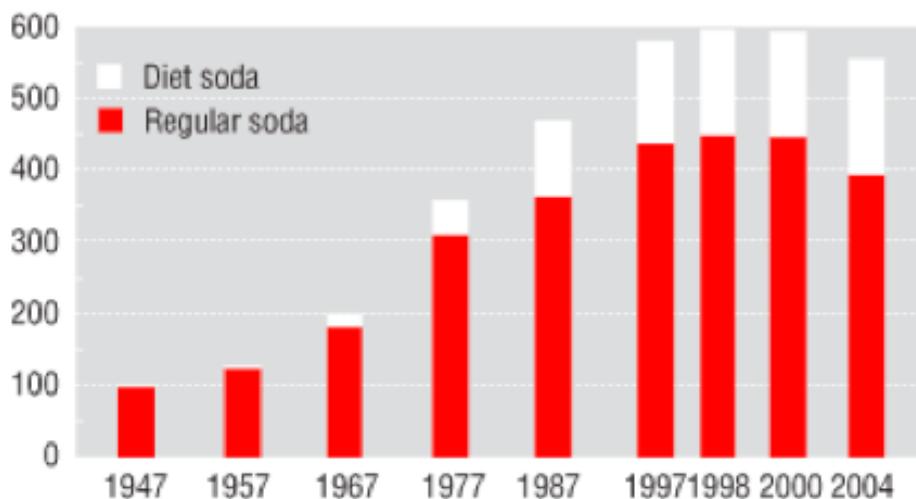
1992

2015

Consumption of artificial sweeteners

Increase in artificial sweetener consumption is a major recent change in our nutrition

Annual soft drink production in the United States
(12-oz. cans/person)

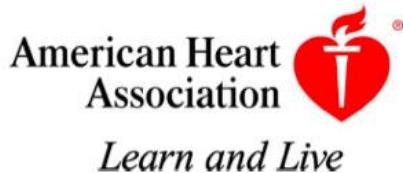


Sources: USDA Economic Research Service (1947–87); Beverage Digest (1997–2004).



- 86% of Americans use ‘diet’ products
- Consumers spend \$21B per year on diet drinks

Artificial sweeteners are recommended for weight loss and for assisting in blood glucose control



AHA & ADA joint statement

From Gardner *et al.*, published July 2012 in Circulation and in Diabetes care:

“REPLACING SUGARY FOODS AND DRINKS WITH SUGAR-FREE OPTIONS CONTAINING NON-NUTRITIVE SWEETENERS IS ONE WAY TO LIMIT CALORIES AND ACHIEVE OR MAINTAIN A HEALTHY WEIGHT.”

“WHEN USED TO REPLACE FOODS AND DRINKS WITH ADDED SUGARS, IT CAN HELP PEOPLE WITH DIABETES MANAGE BLOOD GLUCOSE LEVELS”



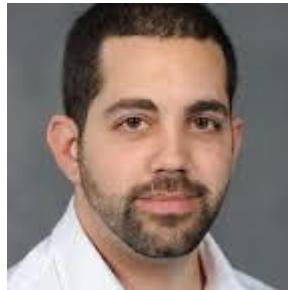
The Personalized
Nutrition Project

ARTICLE

doi:10.1038/nature13793

Artificial sweeteners induce glucose intolerance by altering the gut microbiota

Jotham Suez¹, Tal Korem^{2*}, David Zeevi^{2*}, Gili Zilberman-Schapira^{1*}, Christoph A. Thaiss¹, Ori Maza¹, David Israeli³, Niv Zmora^{4,5,6}, Shlomit Gilad⁷, Adina Weinberger², Yael Kuperman⁸, Alon Harmelin⁸, Ilana Kolodkin-Gal⁹, Hagit Shapiro¹, Zamir Halpern^{5,6}, Eran Segal² & Eran Elinav¹

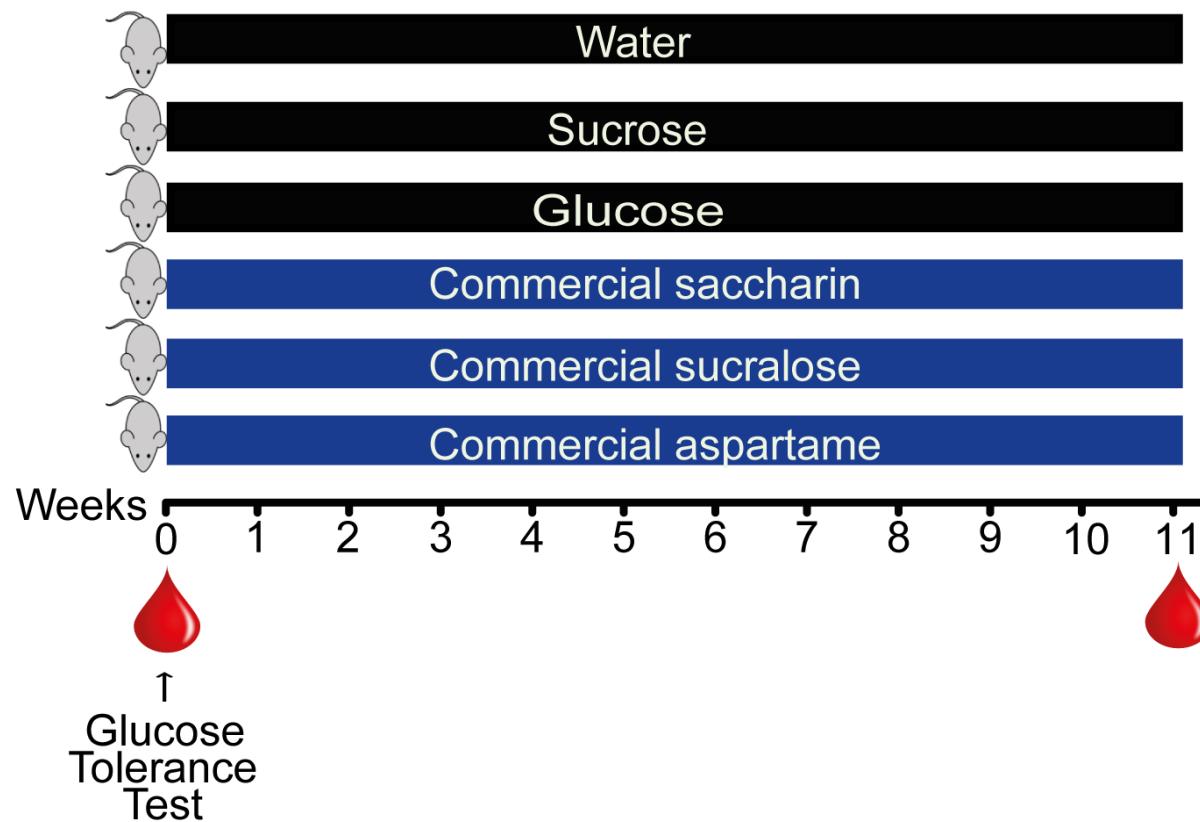


Jotham
Suez

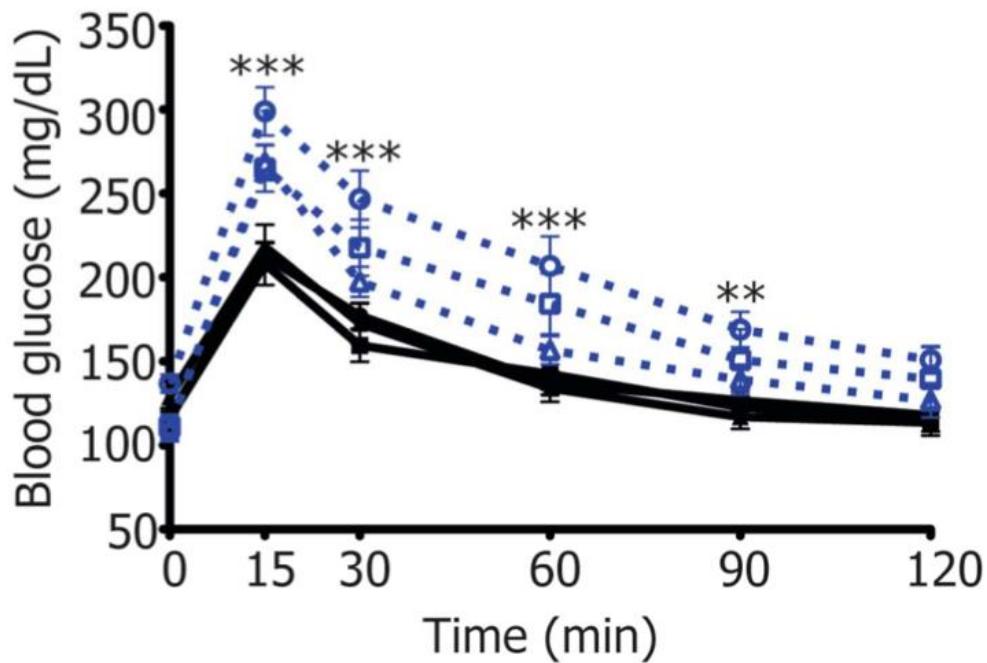


Eran Elinav

What is the effect of artificial sweeteners on mice?



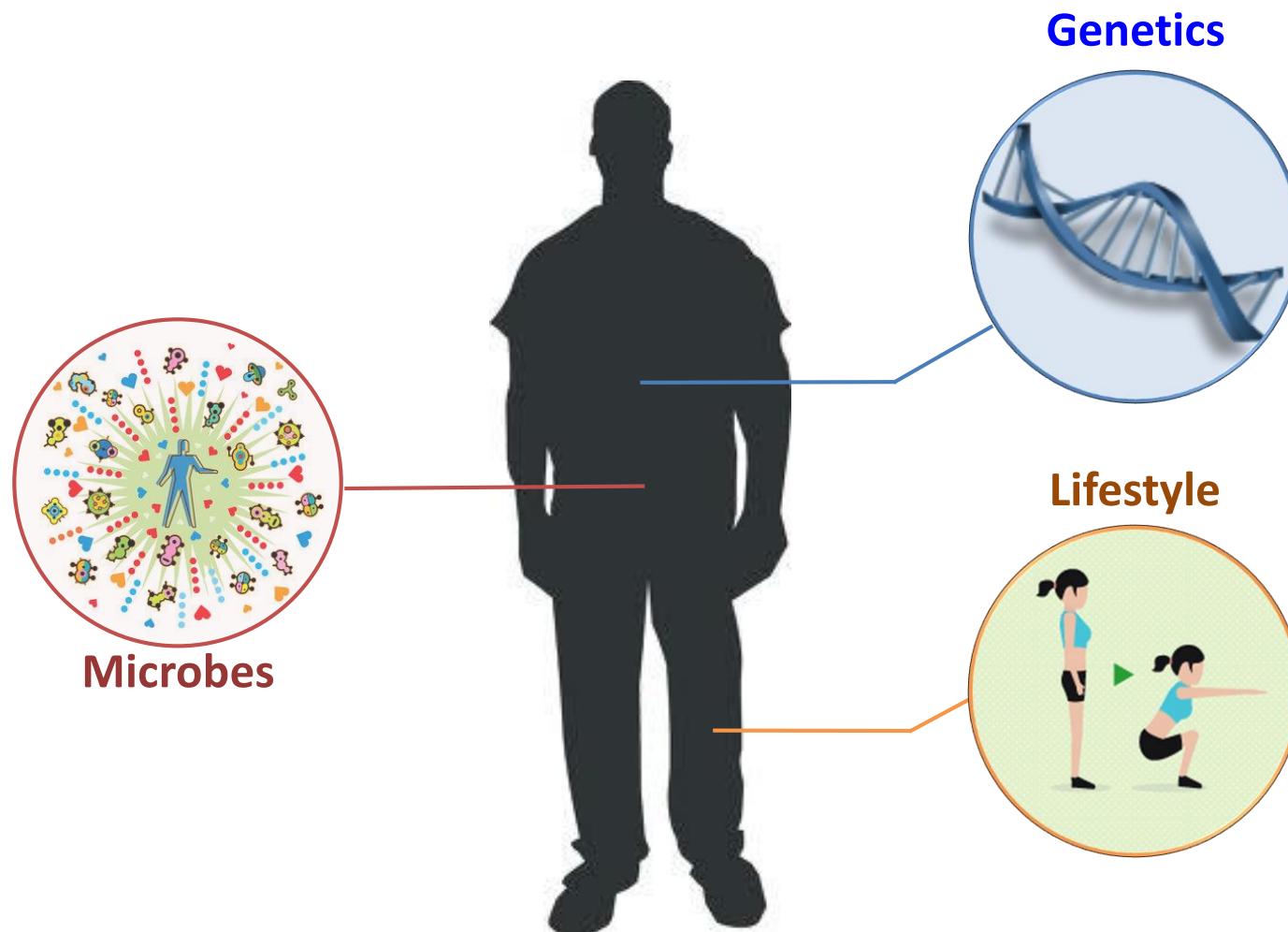
Artificial sweeteners induce glucose intolerance in mice



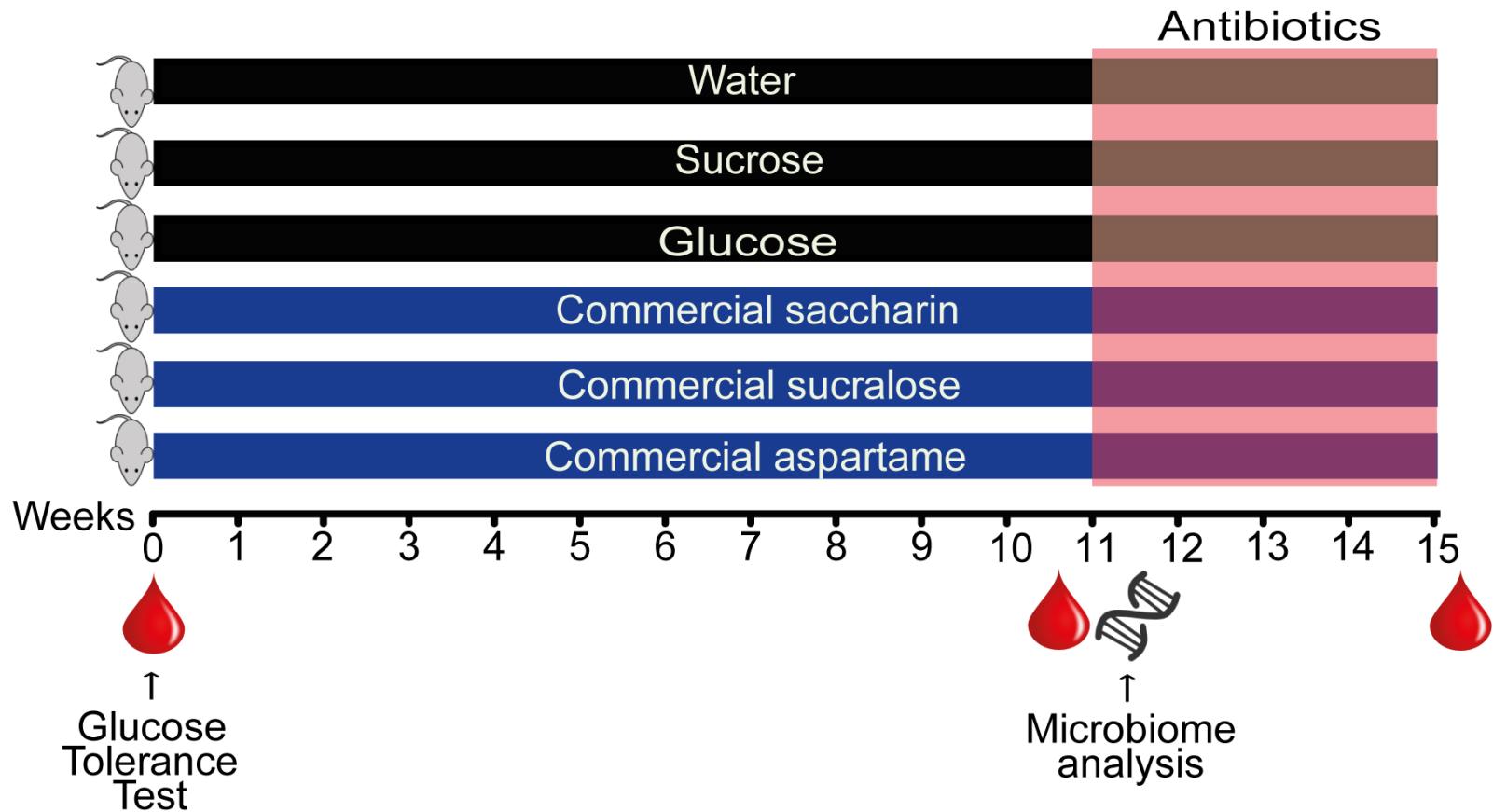
- ✓ Lean mice
- ✓ Obese mice
- ✓ Different formulations
- ✓ Different doses
- ✓ Different mouse strains



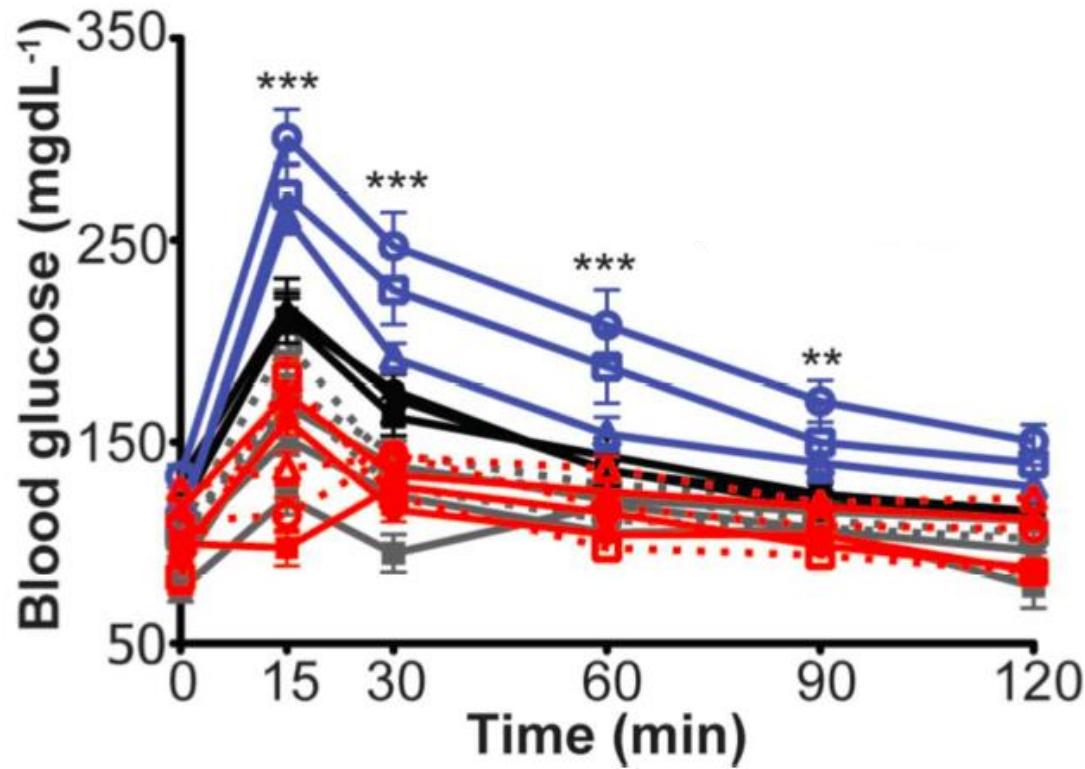
Do artificial sweeteners interact with the microbiome?



What is the effect of artificial sweeteners on mice?

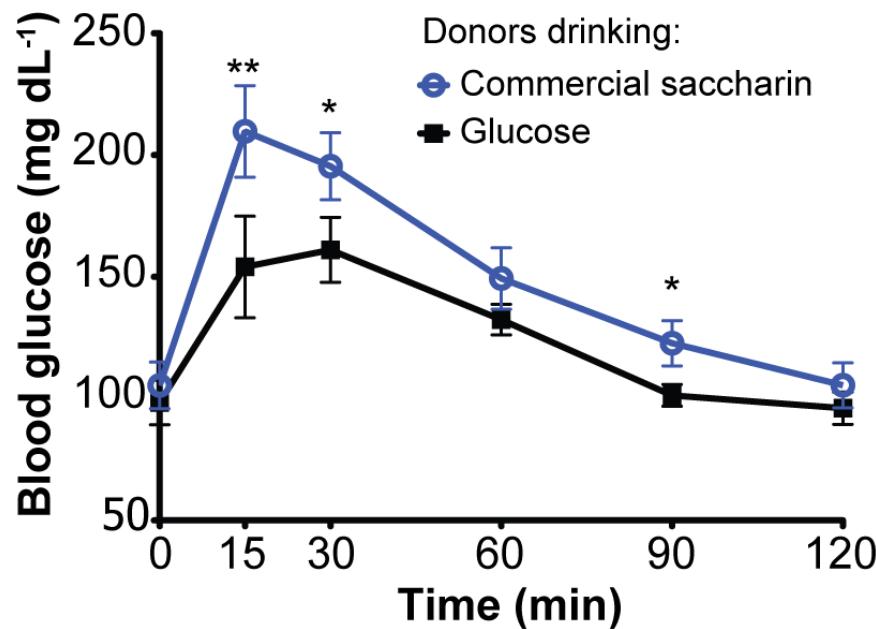
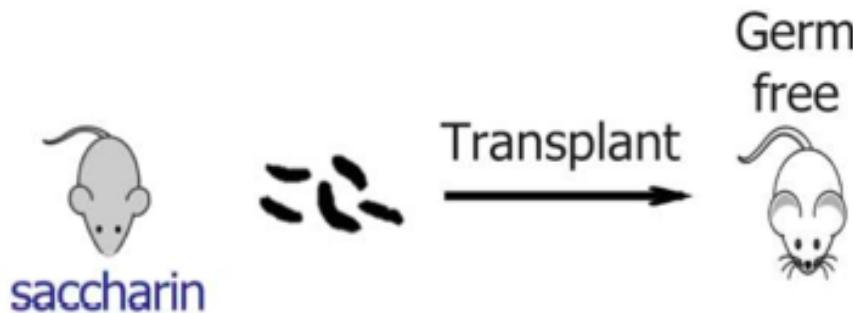


Antibiotics reverse the effect of artificial sweeteners

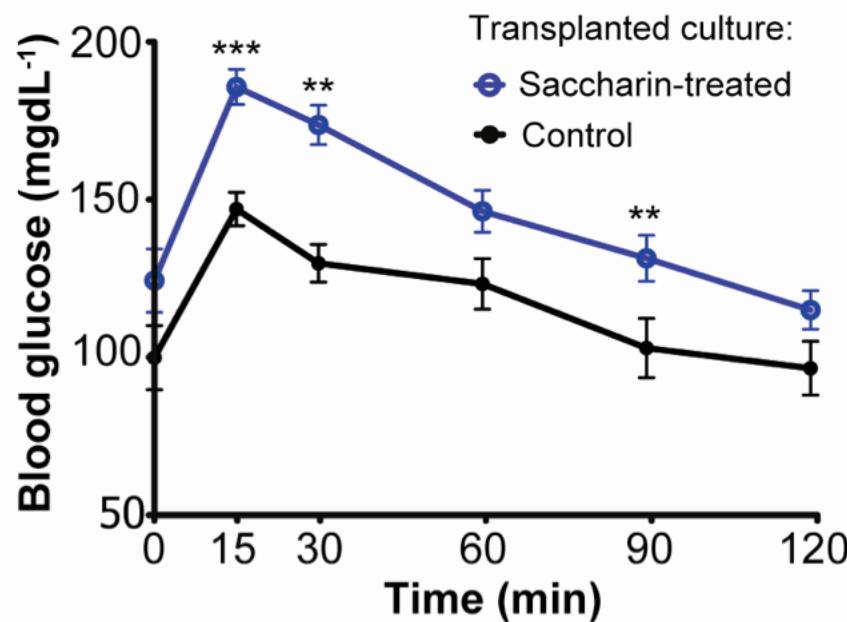
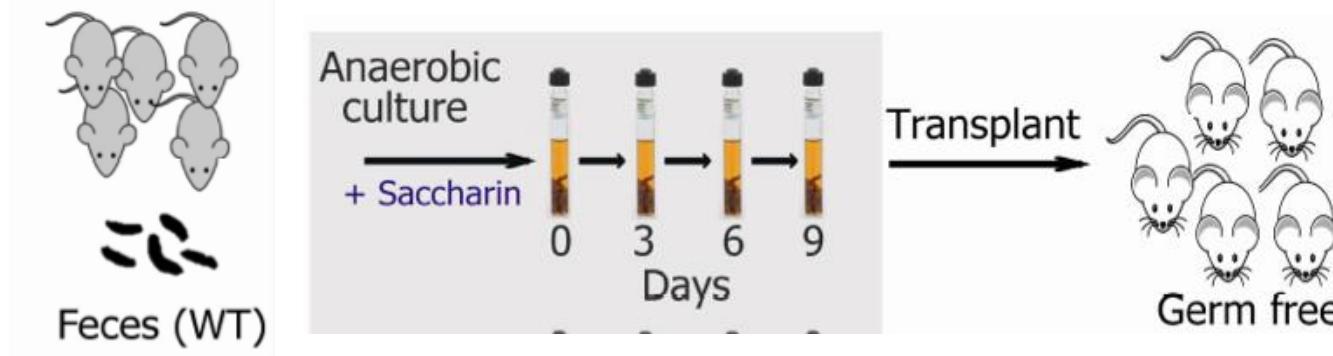


A, Ciprofloxacin & Metronidazole (targets Gram-)
B, Vancomycin (targets Gram+)

Transferring the microbiota of mice that consume artificial sweeteners transfers the glucose intolerance



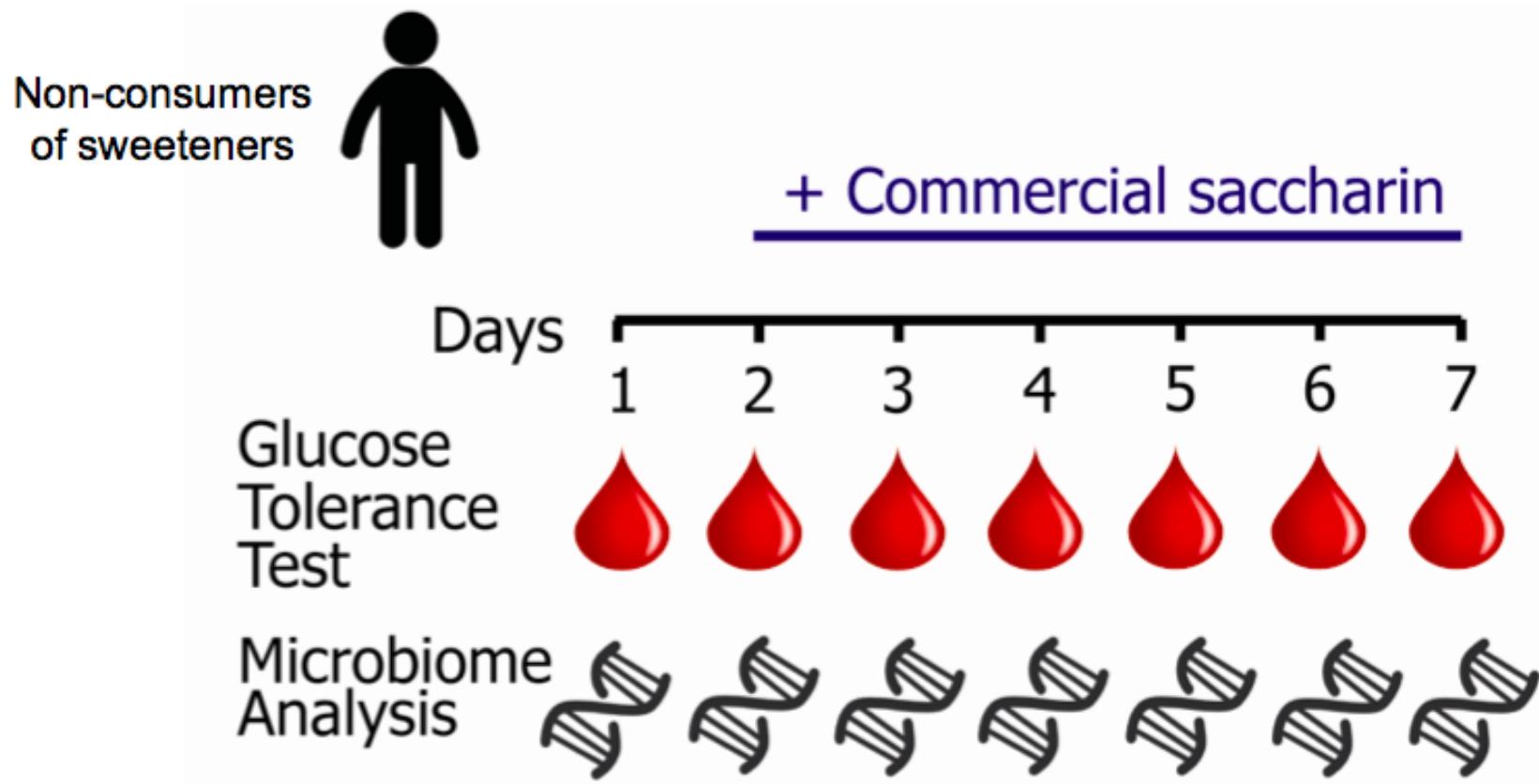
Transferring the microbiota grown in the presence of artificial sweeteners transfers the glucose intolerance



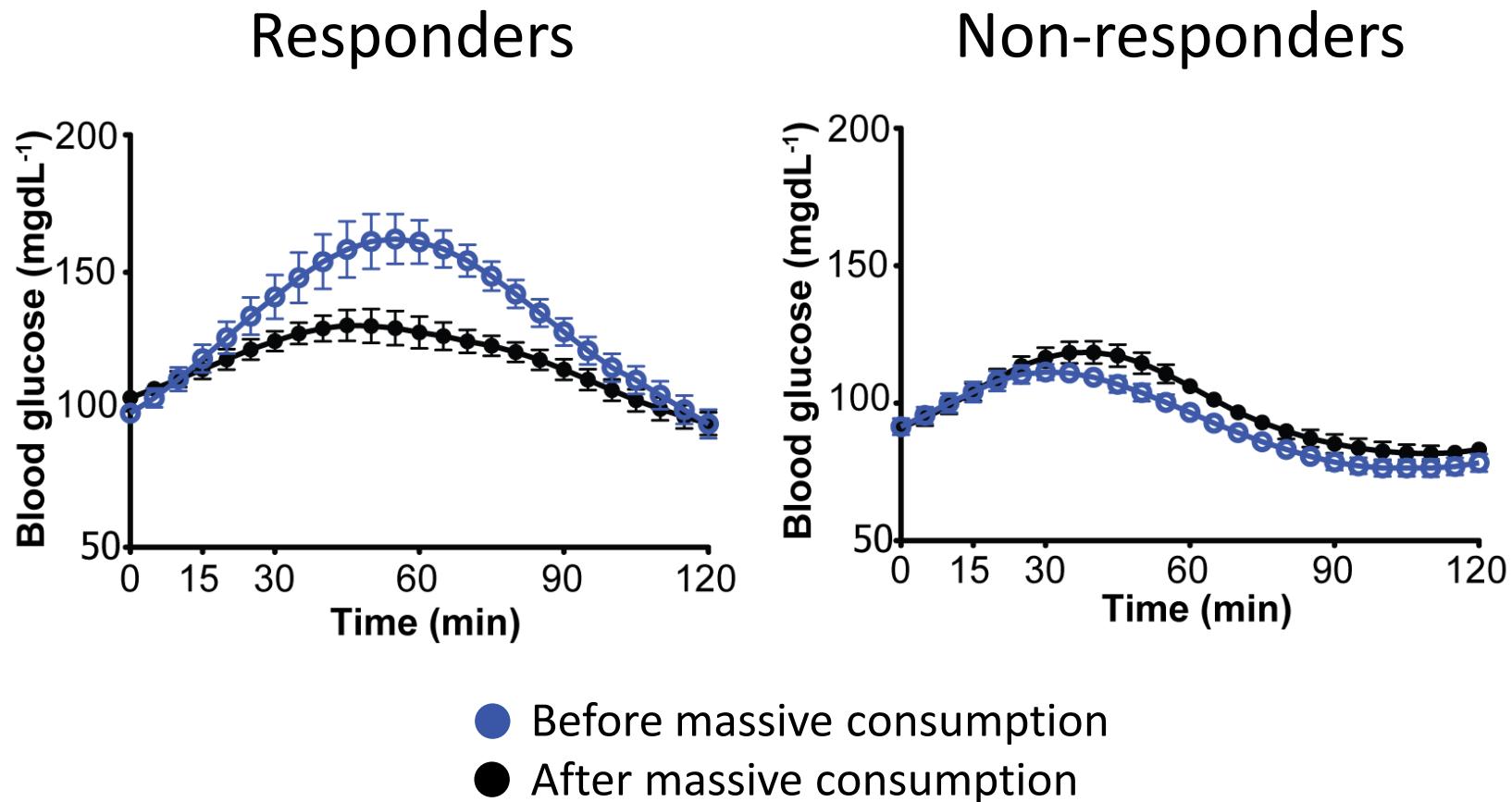
**Artificial sweeteners drive glucose
intolerance in mice by altering the
gut microbiota**

... but what about people?

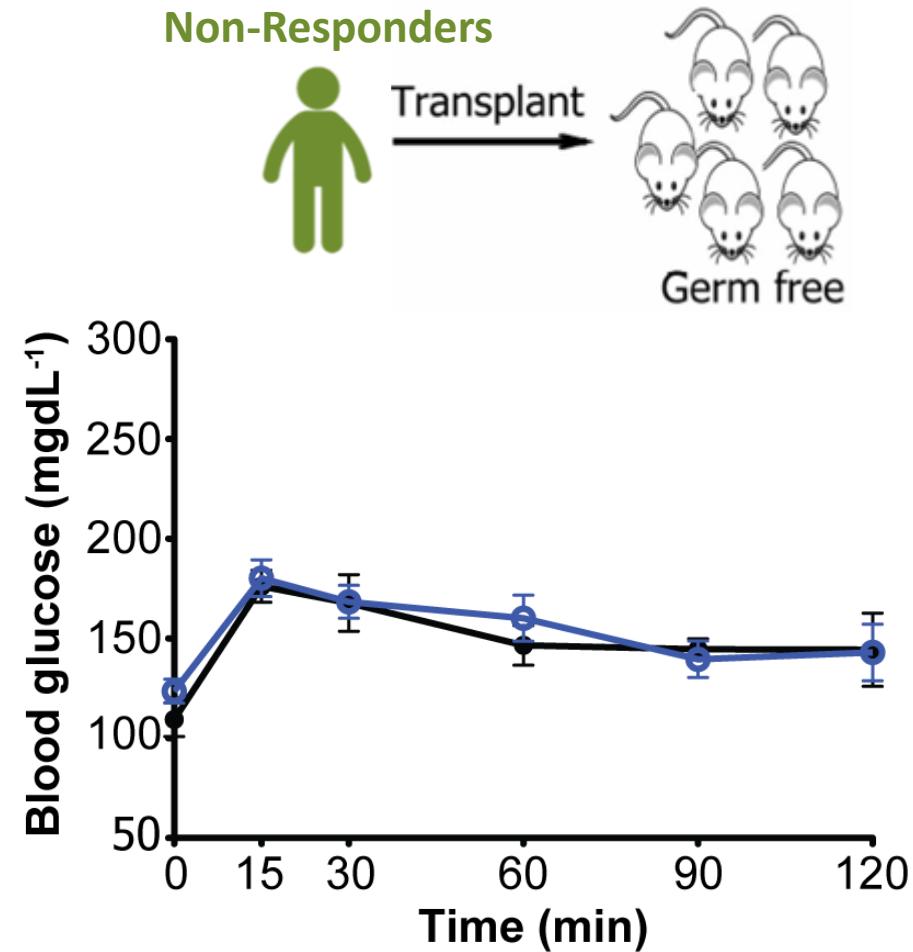
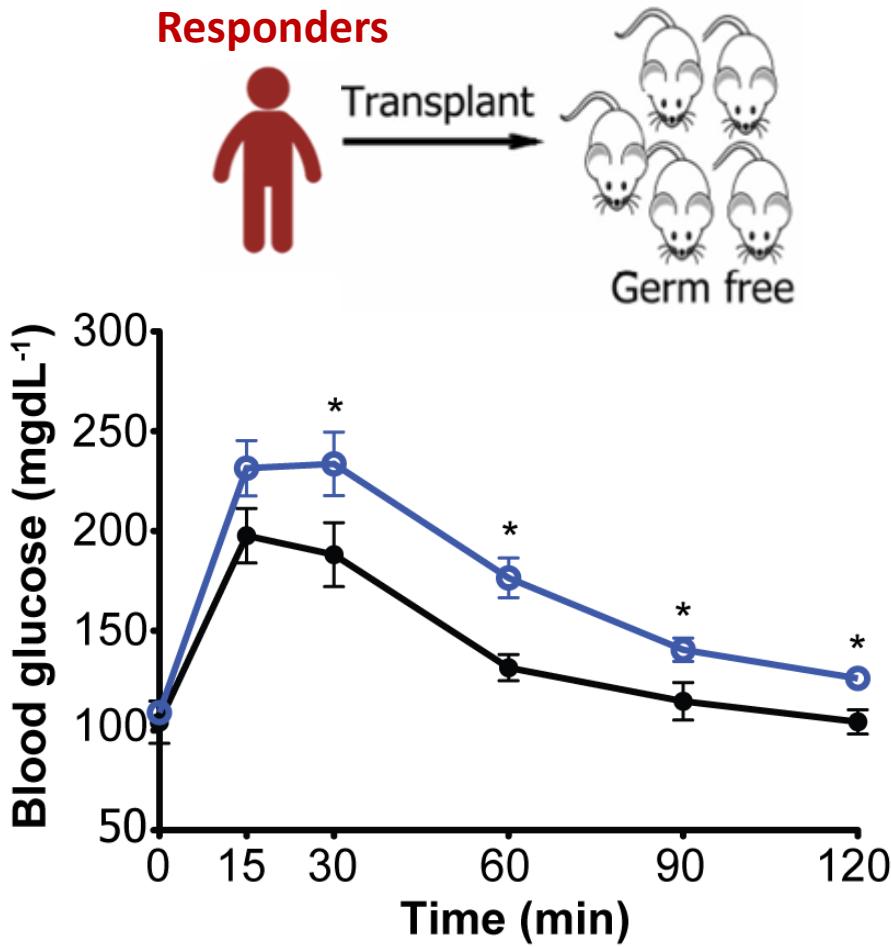
What happens to humans after just five days of consuming artificial sweeteners?



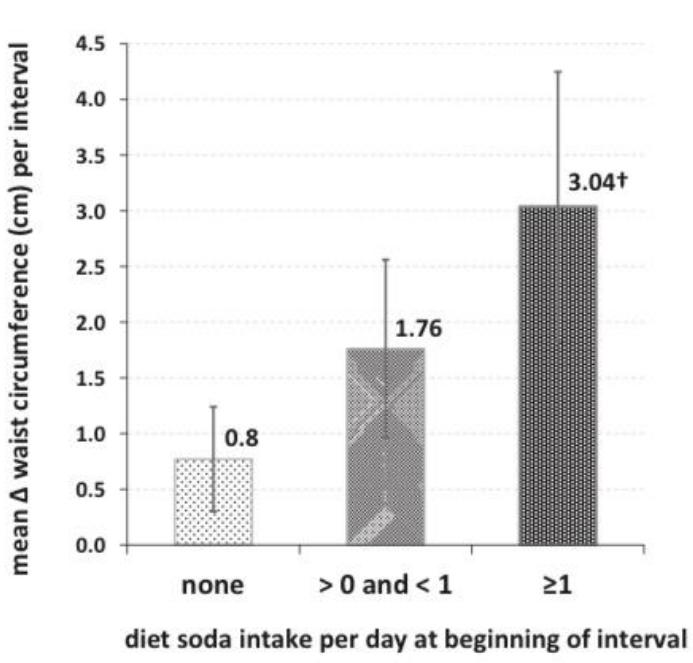
Artificial sweeteners induce glucose intolerance in most but not all individuals



Transferring the microbiota of responders to artificial sweeteners transfers the glucose intolerance phenotype



Validation studies (2015)



CLINICAL INVESTIGATIONS

Diet Soda Intake Is Associated with Long-Term Increases in Waist Circumference in a Biethnic Cohort of Older Adults: The San Antonio Longitudinal Study of Aging

Sharon P.G. Fowler, MPH, * Ken Williams, MS, *† and Helen P. Hazuda, PhD *

Positive association between artificially sweetened beverage consumption and incidence of diabetes

Allison C. Sylvetsky Meni ^{1,2} & Susan E. Swithers ³ & Kristina I. Rother ¹

Diet Drink Consumption and the Risk of Cardiovascular Events: A Report from the Women's Health Initiative

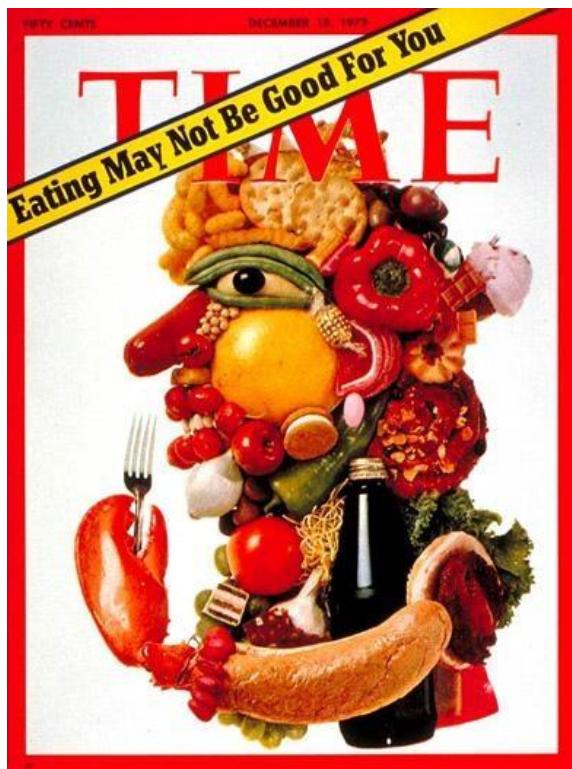
Ankur Vyas, MD¹, Linda Rubenstein, PhD², Jennifer Robinson, MD, MPH^{1,2},
Rebecca A. Seguin, PhD, CSCS³, Mara Z. Vitolins, DrPH, MPH, RD⁴,
Rasa Kazlauskaite, MD, MSc, FACE^{5,6}, James M. Shikany, DrPH⁷, Karen C. Johnson, MD, MPH⁸,
Linda Snetselaar, RD, PhD², and Robert Wallace, MD, MSc^{2,9}



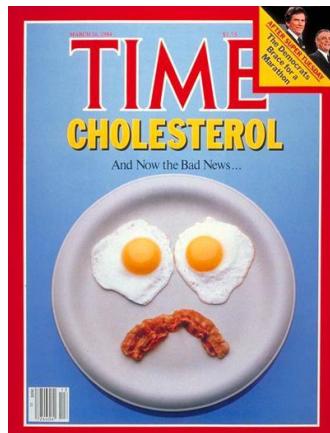
The Personalized
Nutrition Project

If nutritional changes drove the metabolic syndrome epidemic, can it be treated by restoring healthy nutrition?

What is healthy nutrition?



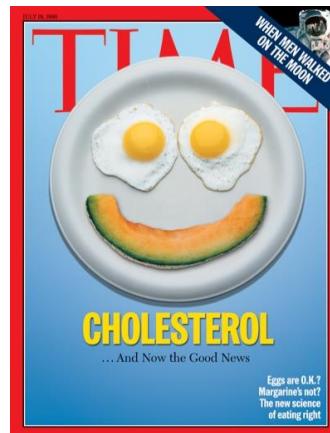
1972



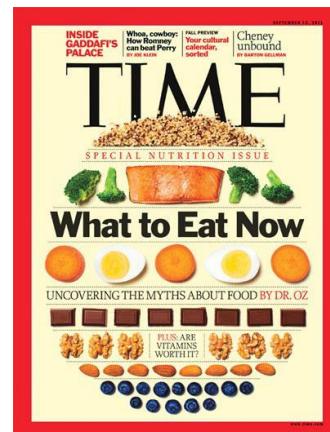
1984



2003



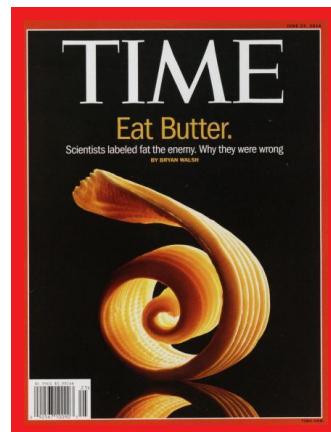
1999



2011



2002



2014



The Personalized
Nutrition Project

How can we take a science-based approach to nutrition?

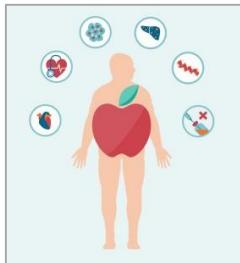


David Zeevi

What should a marker of healthy nutrition satisfy?



Relevant for weight management



Relevant for metabolic disease



Easily measurable quantitatively

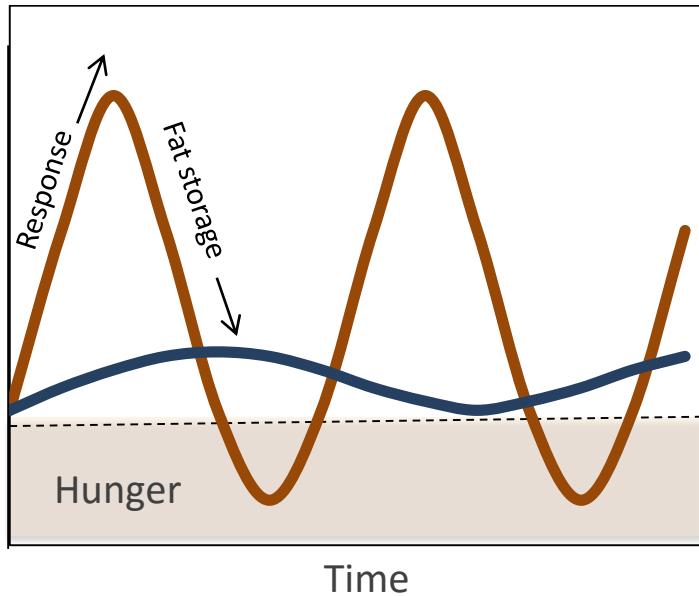


The Personalized
Nutrition Project

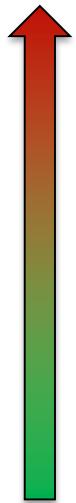
Postprandial (post-meal) glucose response as a measure of healthy nutrition

Directly affects fat storage,
weight gain and hunger

Blood sugar levels

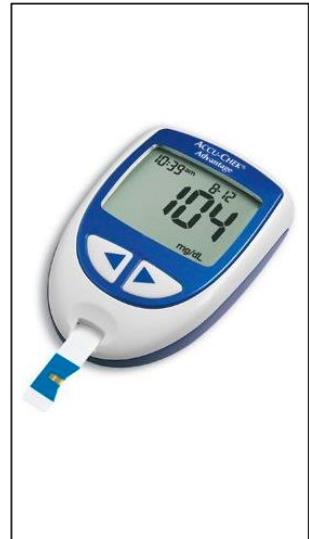


Strongly associated
with disease



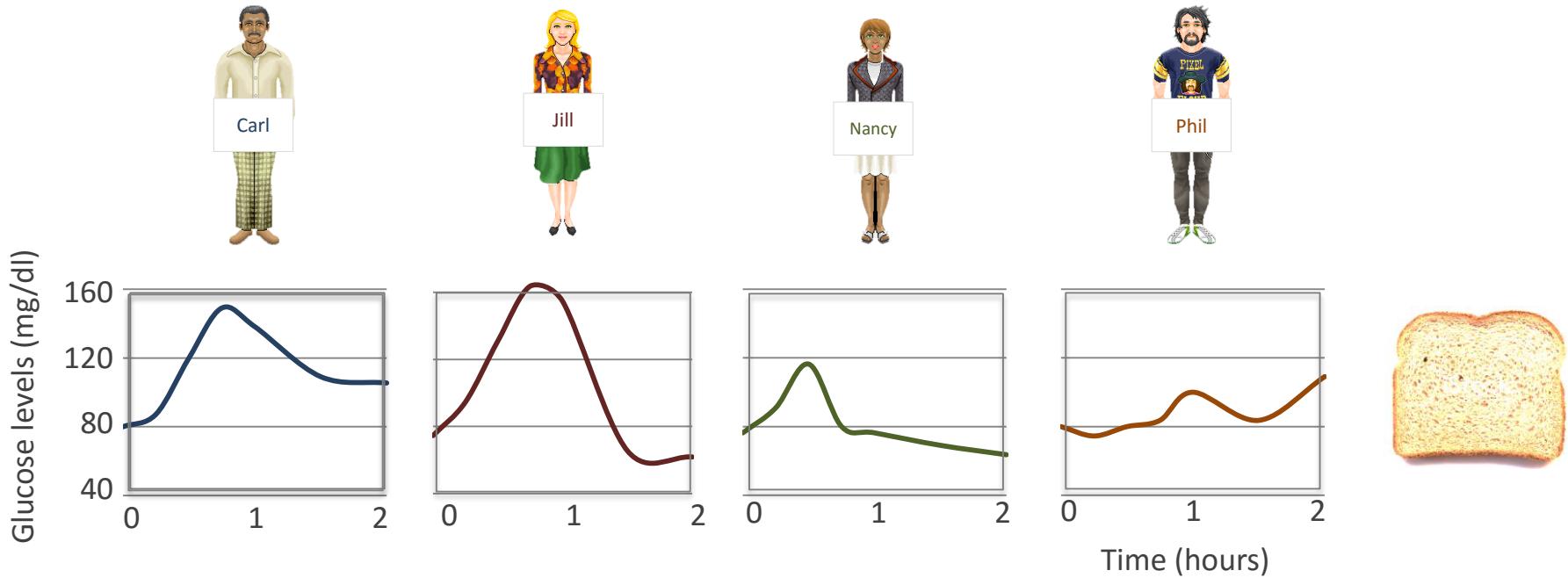
Diabetes
Obesity
Cardiovascular
disease
Chronic metabolic
disorders

Easily
measurable



**Maintaining normal blood glucose levels
is key to fighting the rise in disease**

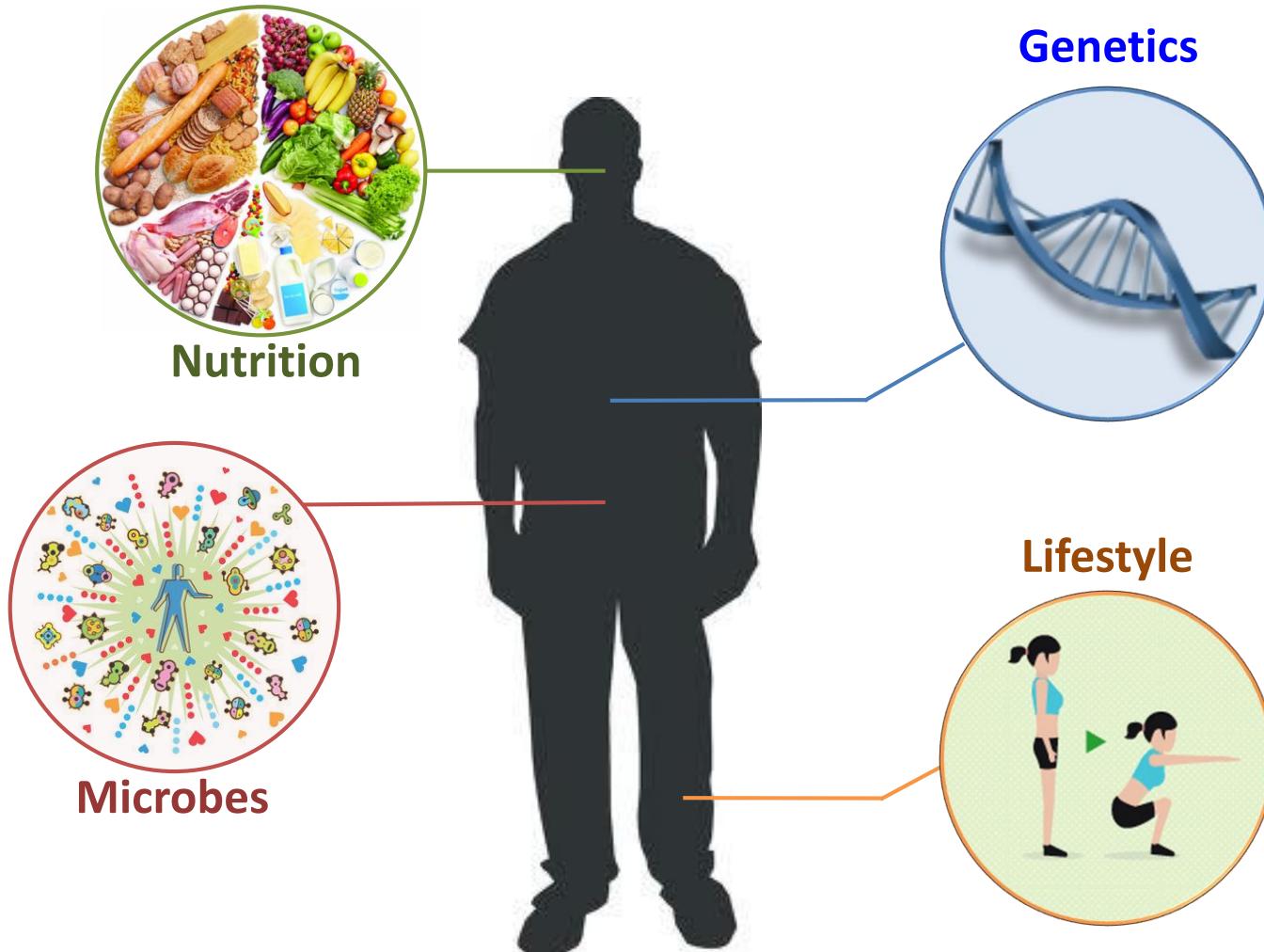
People have widely different glucose responses to the same food



Adapted from Vega-López *et al.*, Diabetes Care 2007

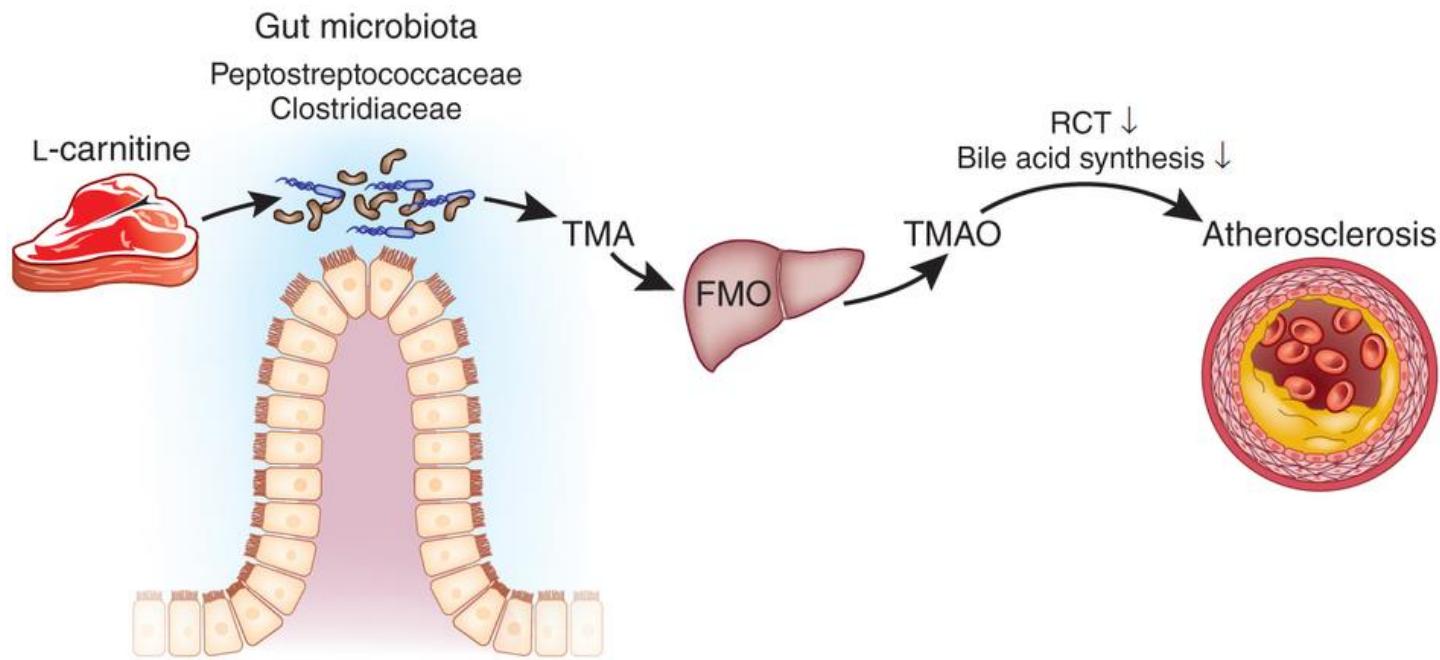
Diets that maintain normal blood glucose levels must be personally tailored

What could affect our response to food?

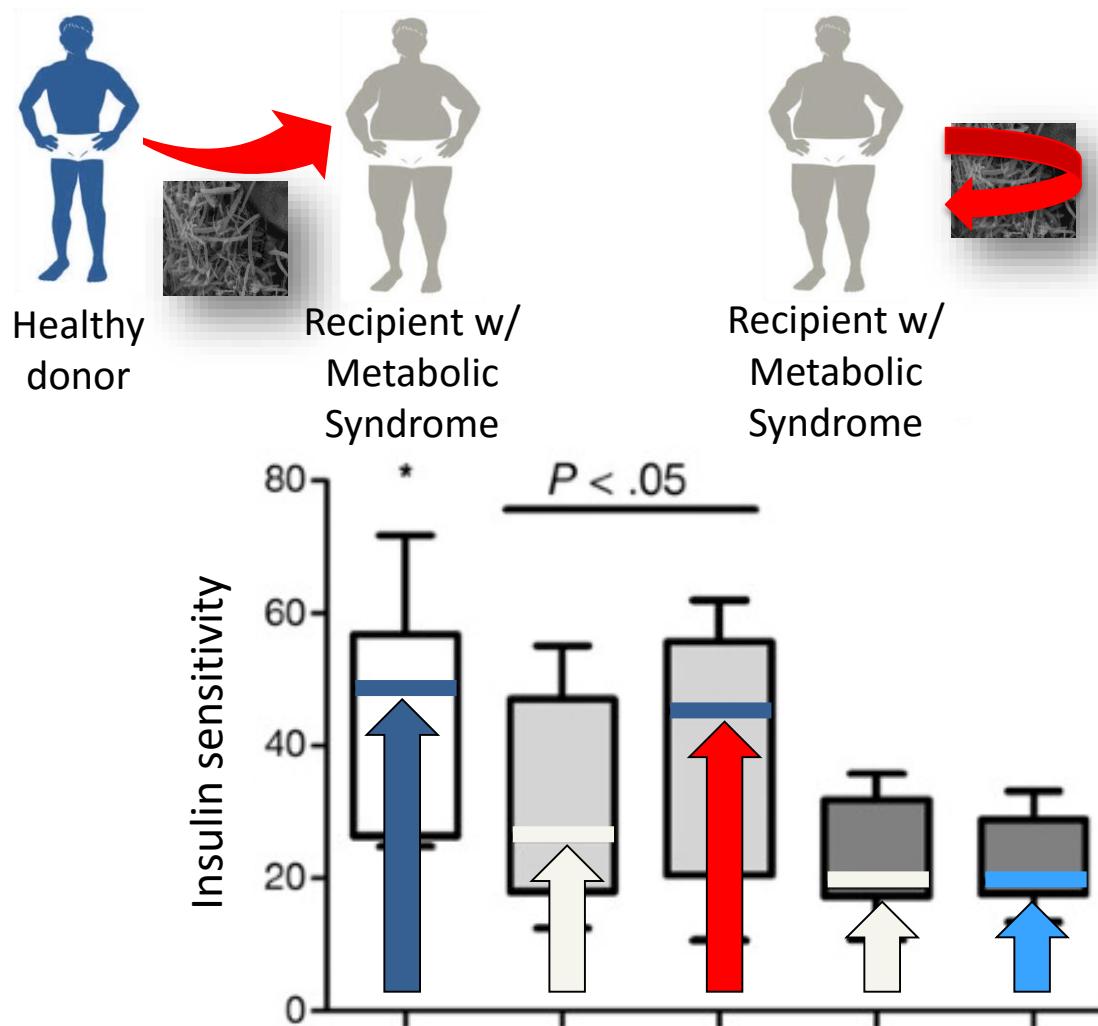


The Personalized
Nutrition Project

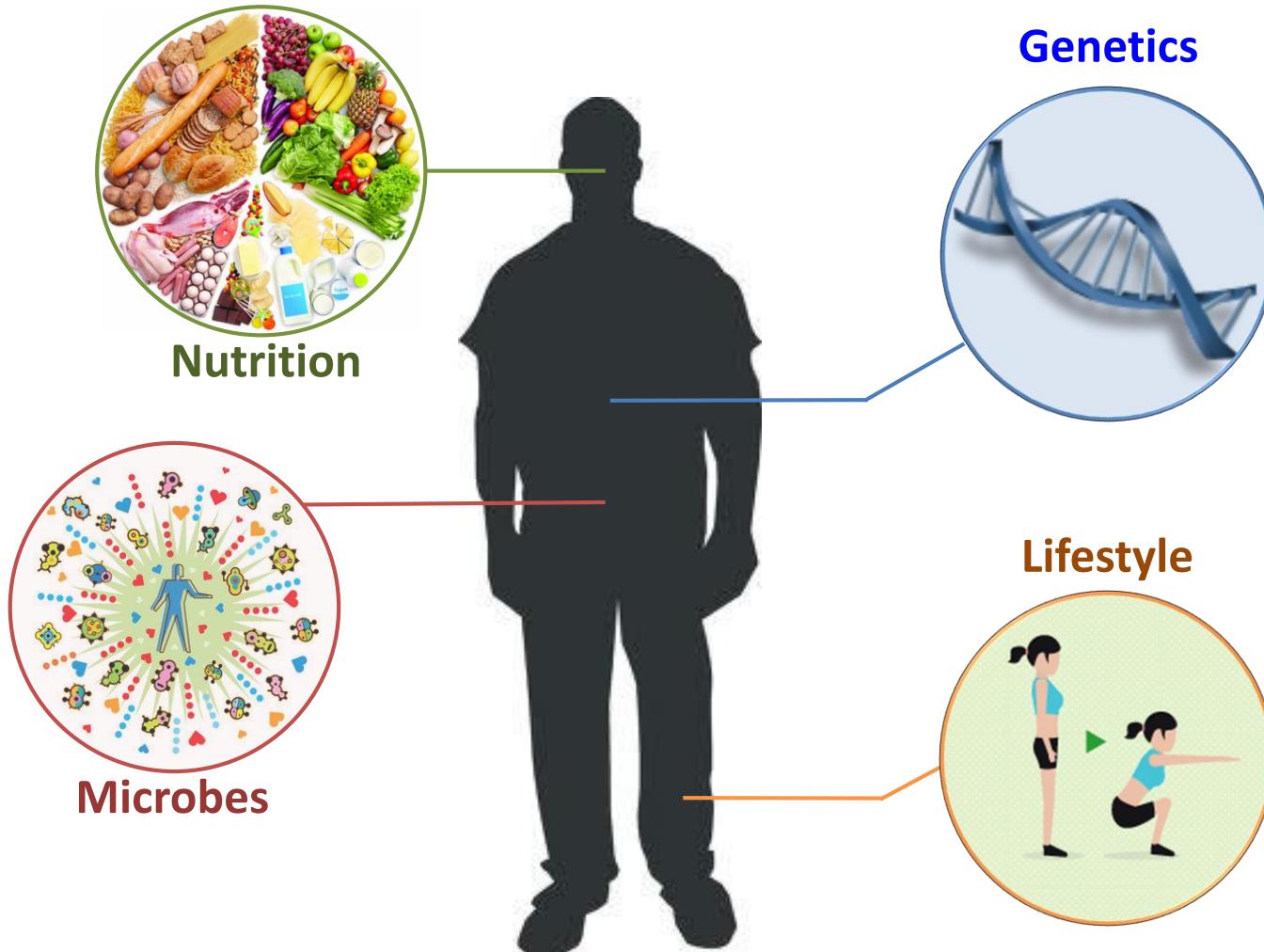
The microbiome affects our response to food



Transfer of intestinal microbiota from lean donors increases insulin sensitivity in individuals with metabolic syndrome



What could affect our response to food?



The Personalized
Nutrition Project

The Personalized Nutrition Project: Clinical and microbiome data collected

Gut microbiome
16S rRNA
Metagenomics



Diary (food, sleep, physical activity)
Using smartphone-adjusted website

5,435 days, 46,898 meals, 9.8M Calories, 2,532 exercises

Blood tests



Continuous glucose monitoring
Using a subcutaneous sensor (iPro2)

130K hours, 1.56M glucose measurements

Questionnaires
Food frequency
Lifestyle
Medical



Anthropometrics

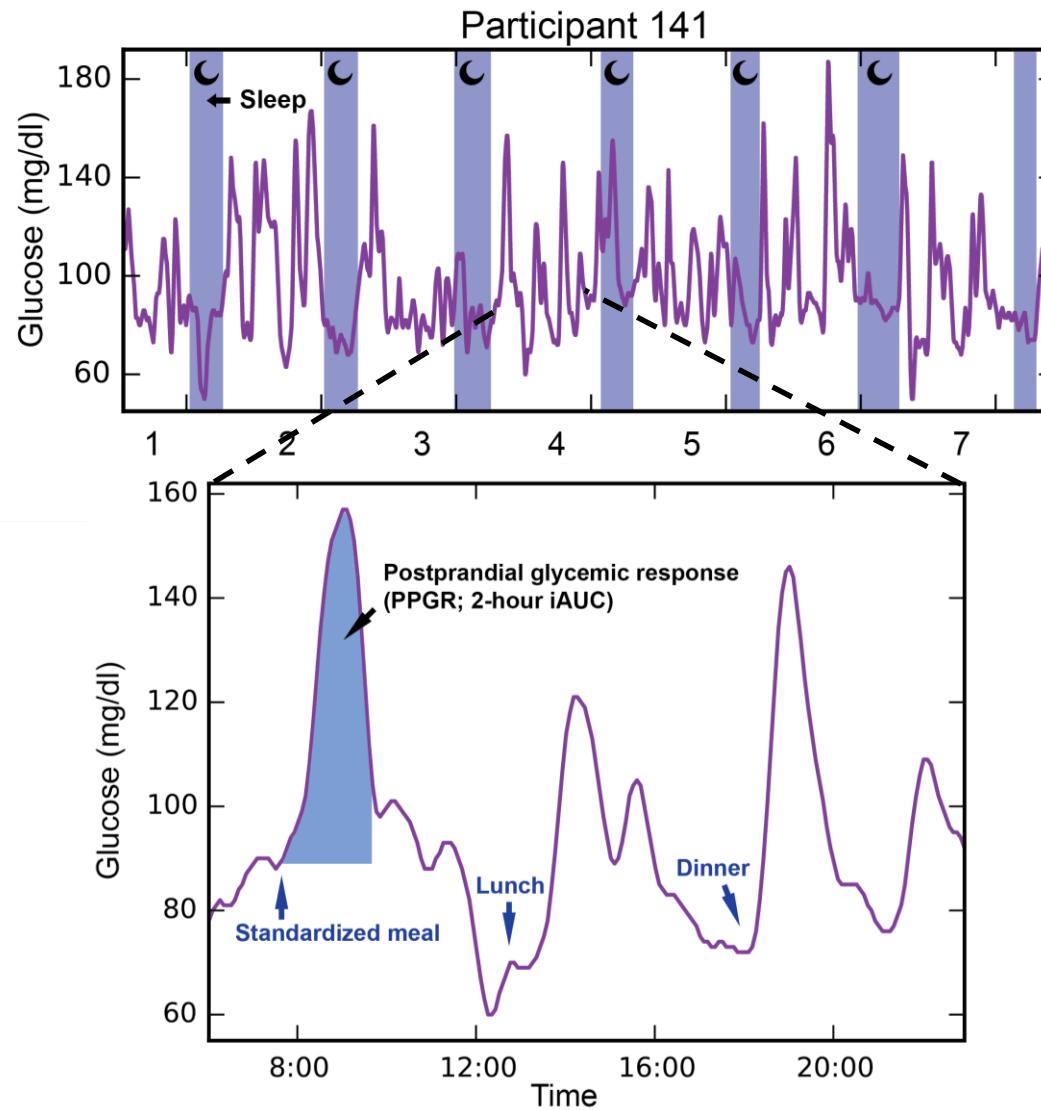


Profiling 800 people

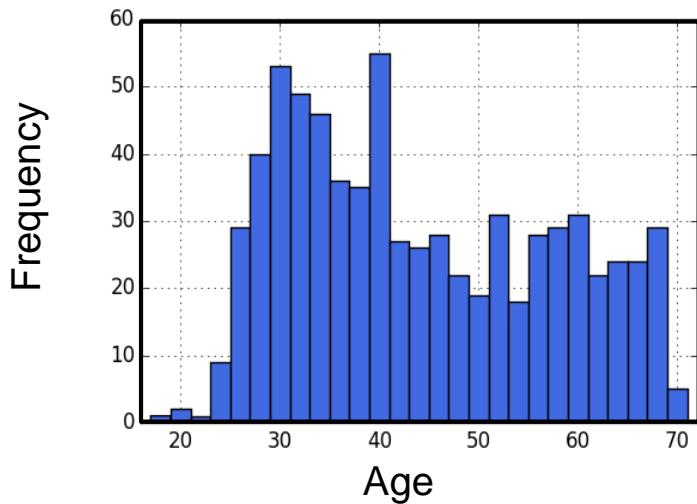
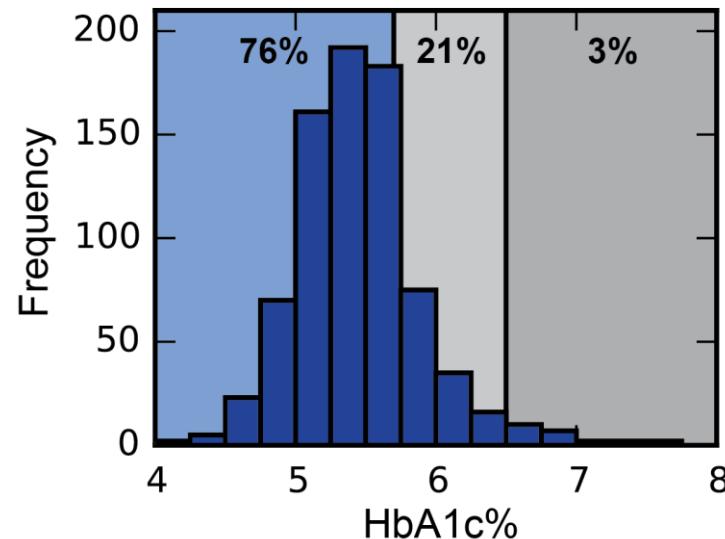
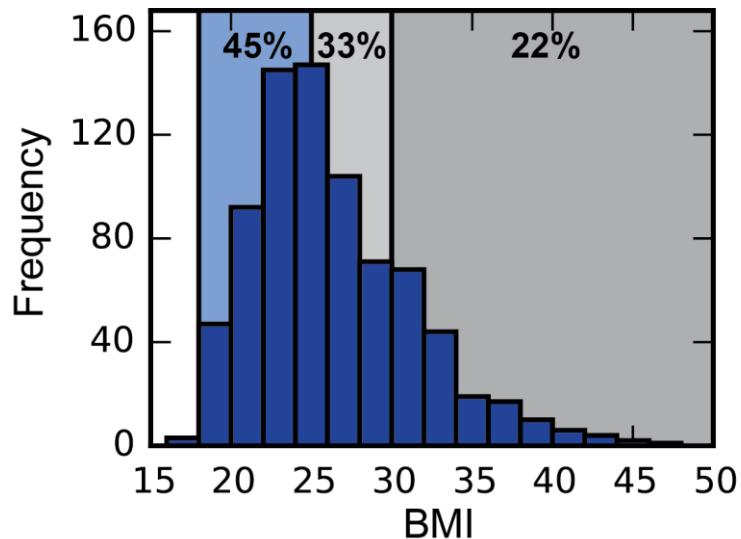


The Personalized
Nutrition Project

Continuous glucose monitoring

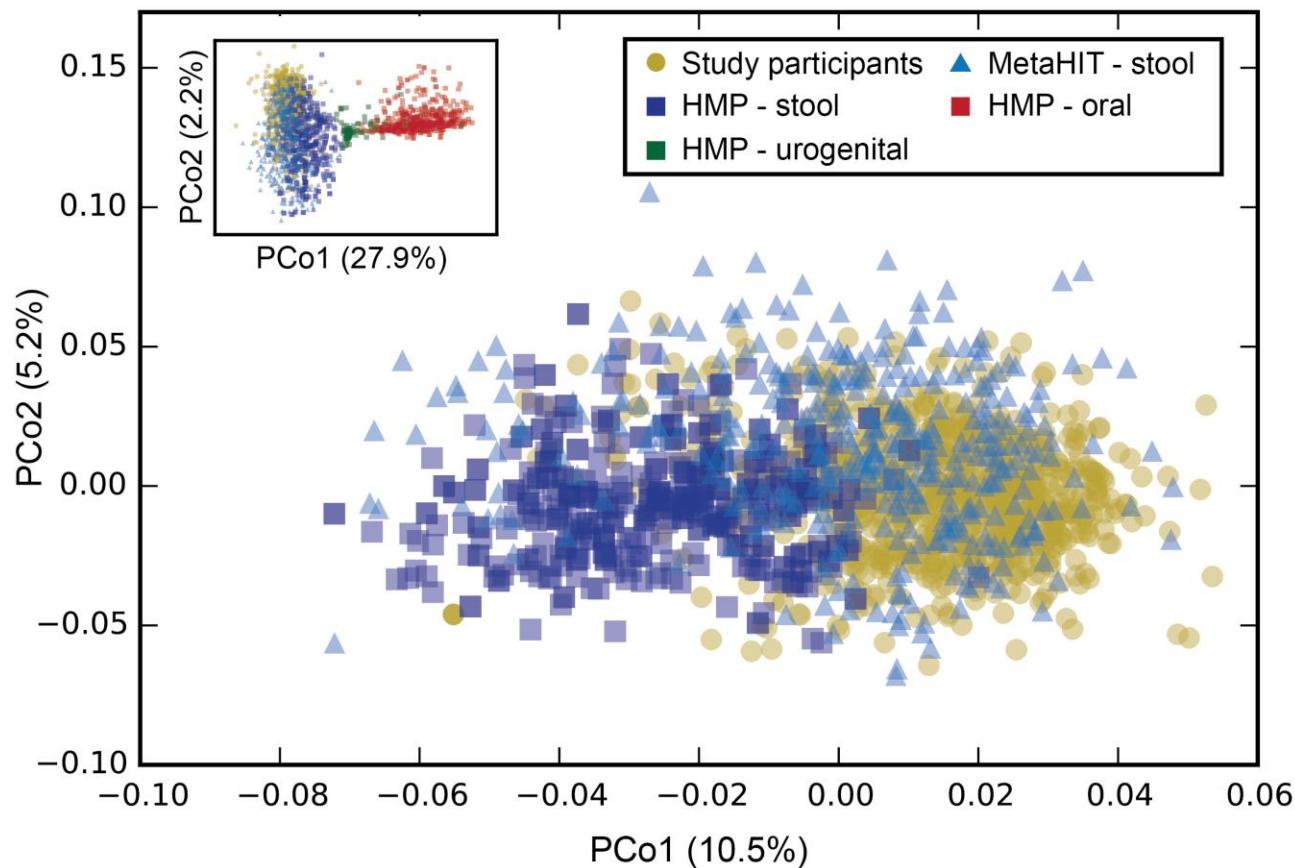


The Personalized Nutrition Project: Cohort statistics



- 25-70 years of age
- 55% overweight
- 22% obese
- 21% pre-diabetic

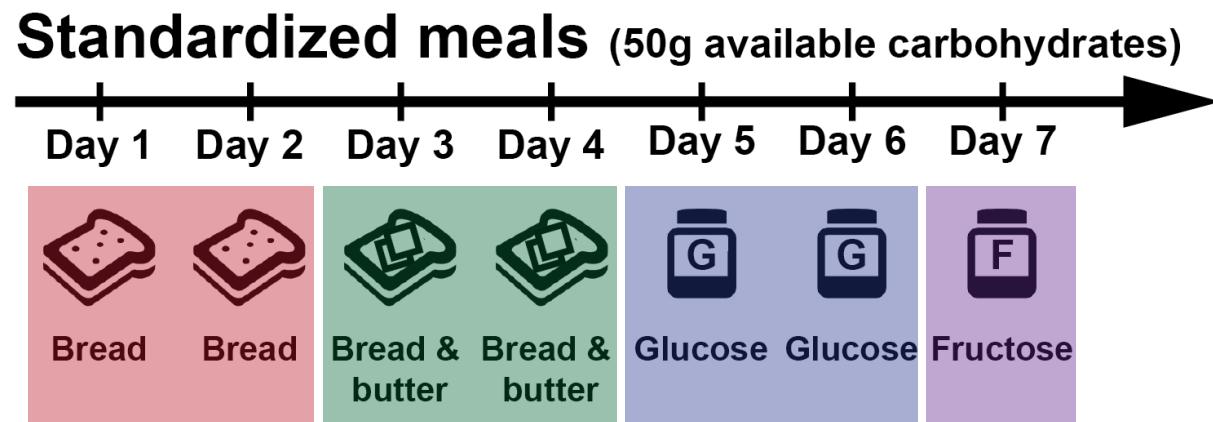
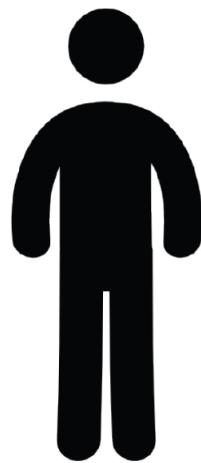
Cohort bacterial composition comparable to other international cohorts



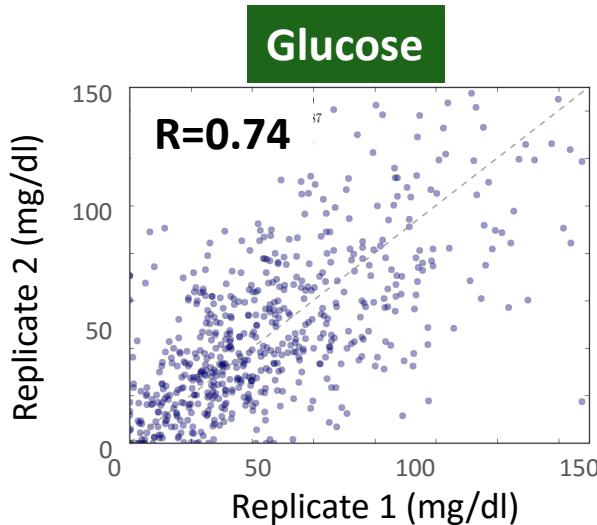
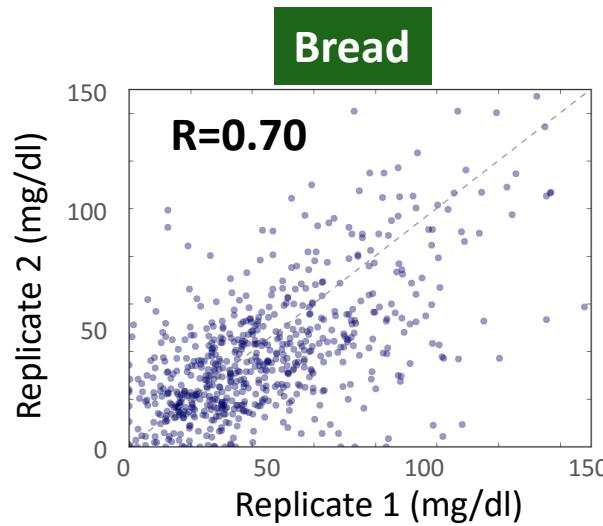
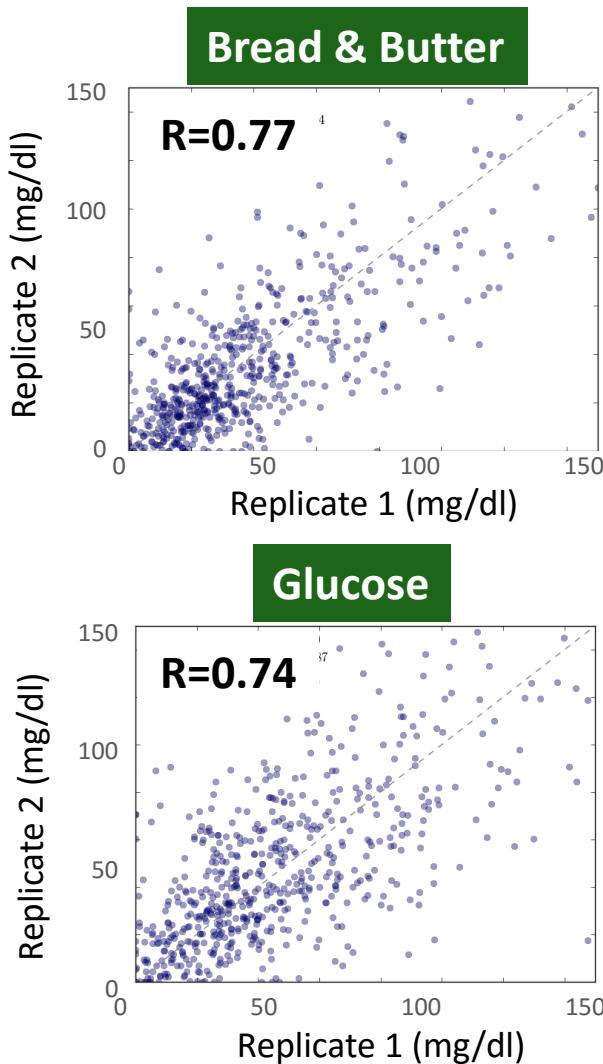
**What is the variability across people in
the response to the same food?**

Testing the cohort response to standardized meals

800 x

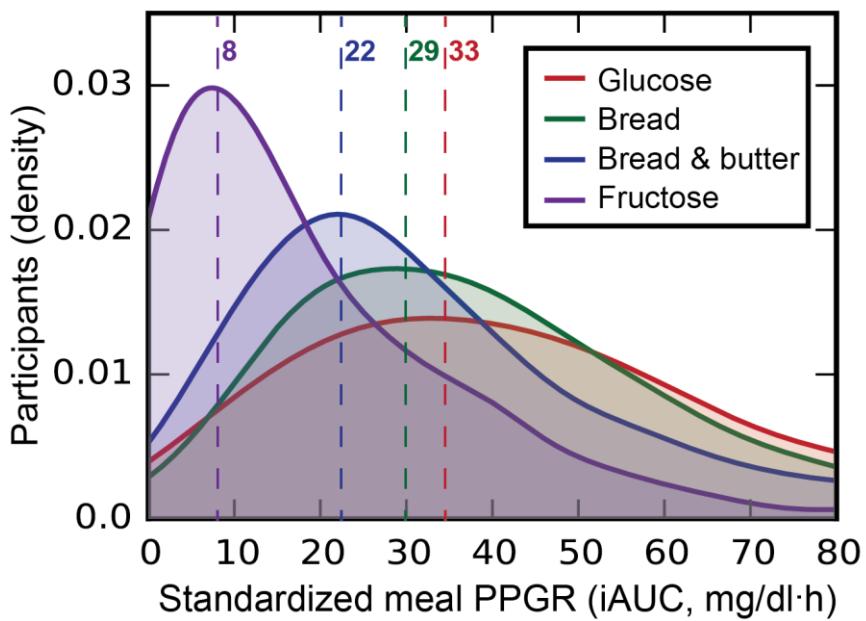


The same person has a highly similar post-meal response to the same standardized meal across different days

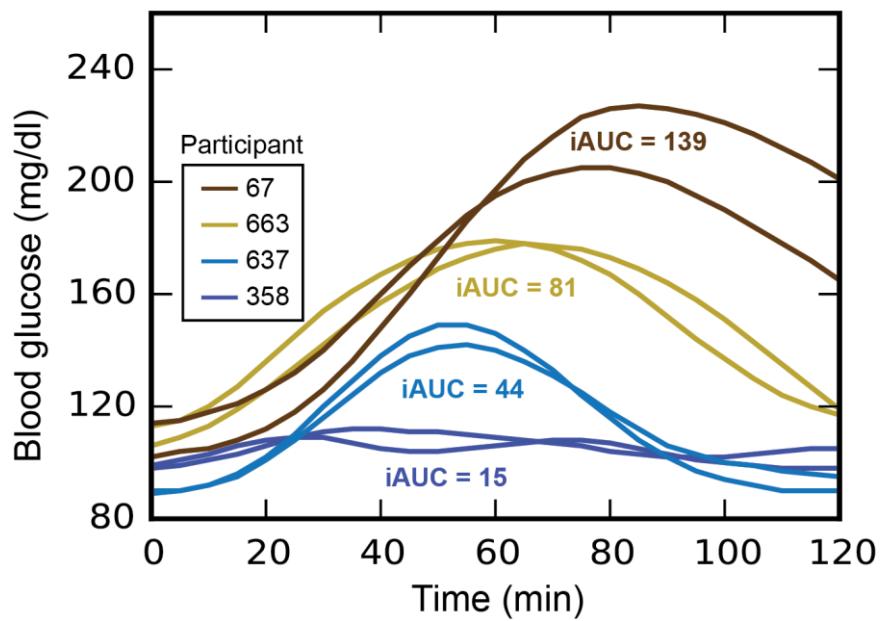


Different people have widely different post-meal responses to the same standardized meal

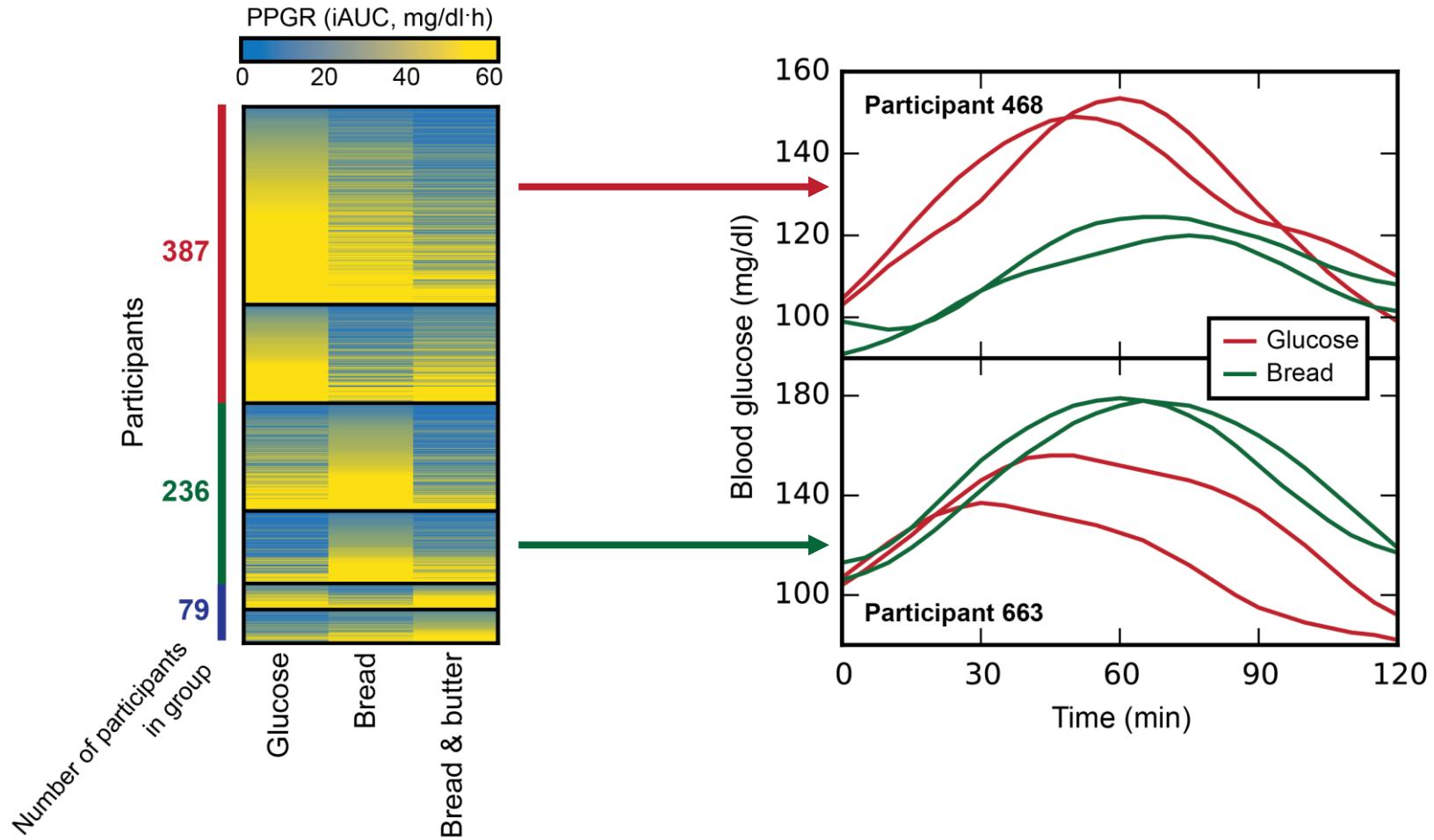
Population Responses to Standardized Meals



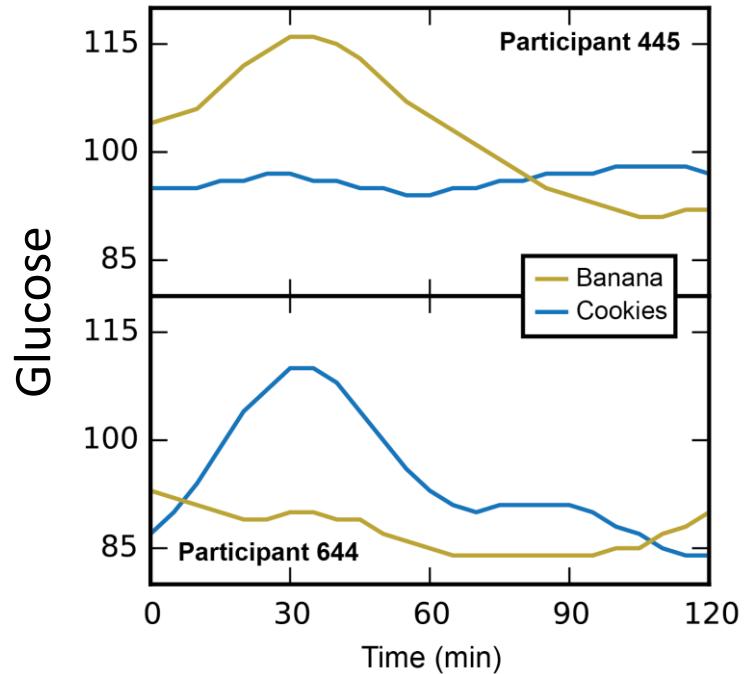
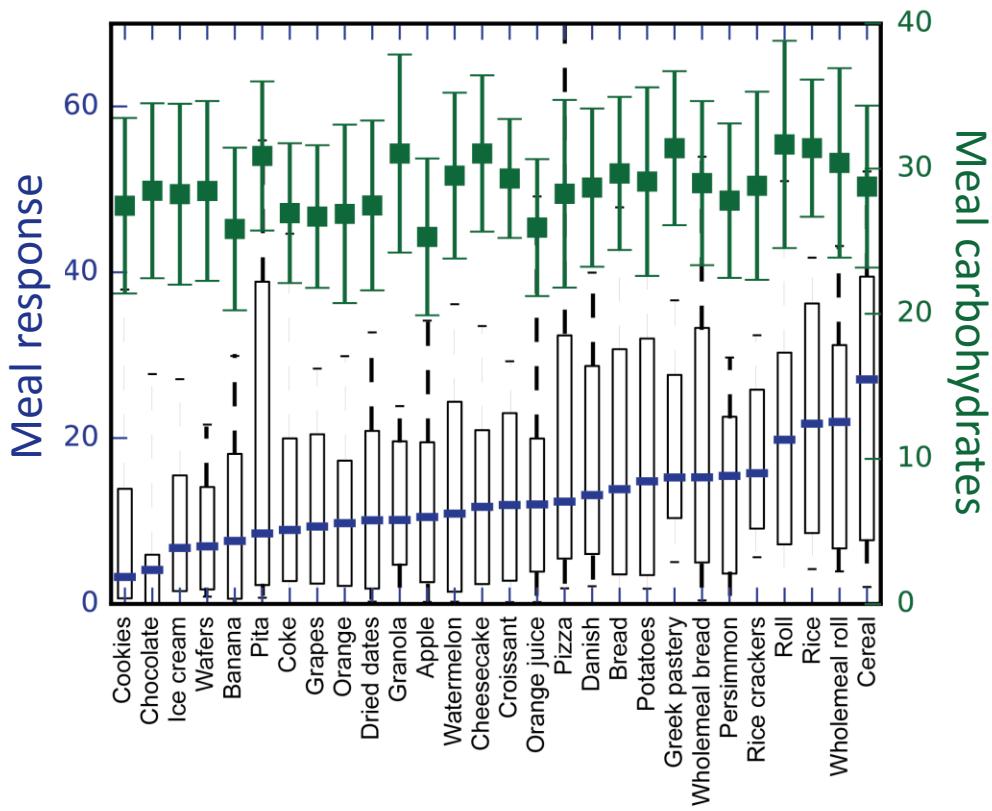
Four Individual Responses to Bread



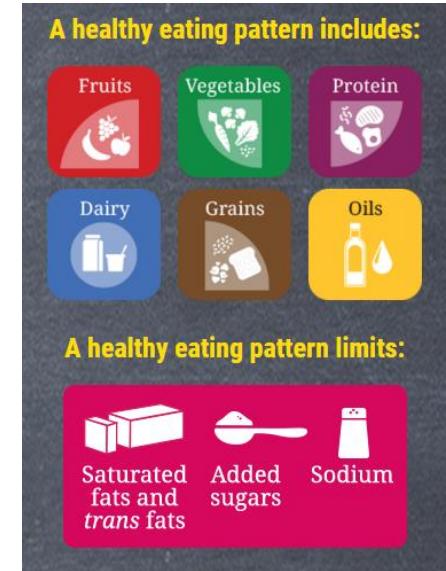
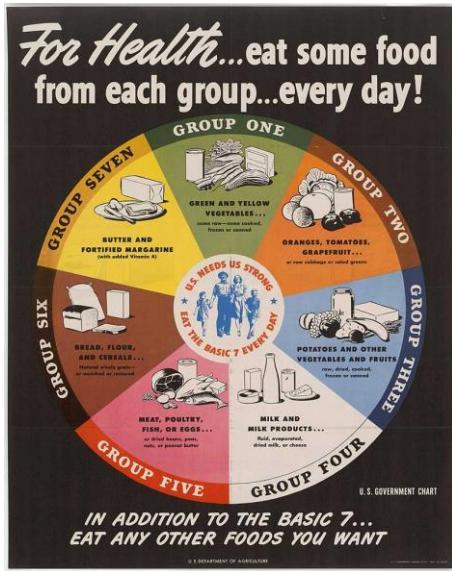
Different people have opposite responses to different standardized meals



Different people have widely different post-meal responses to the same real-life meals



General recommendations in nutrition



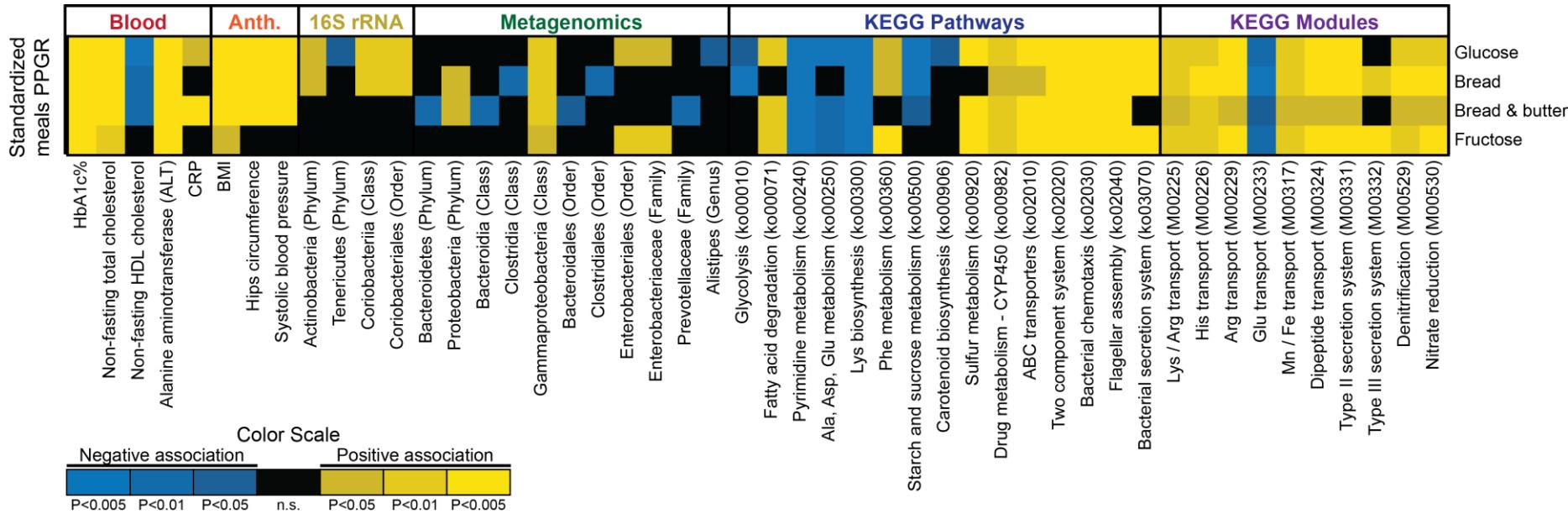
1943

1992

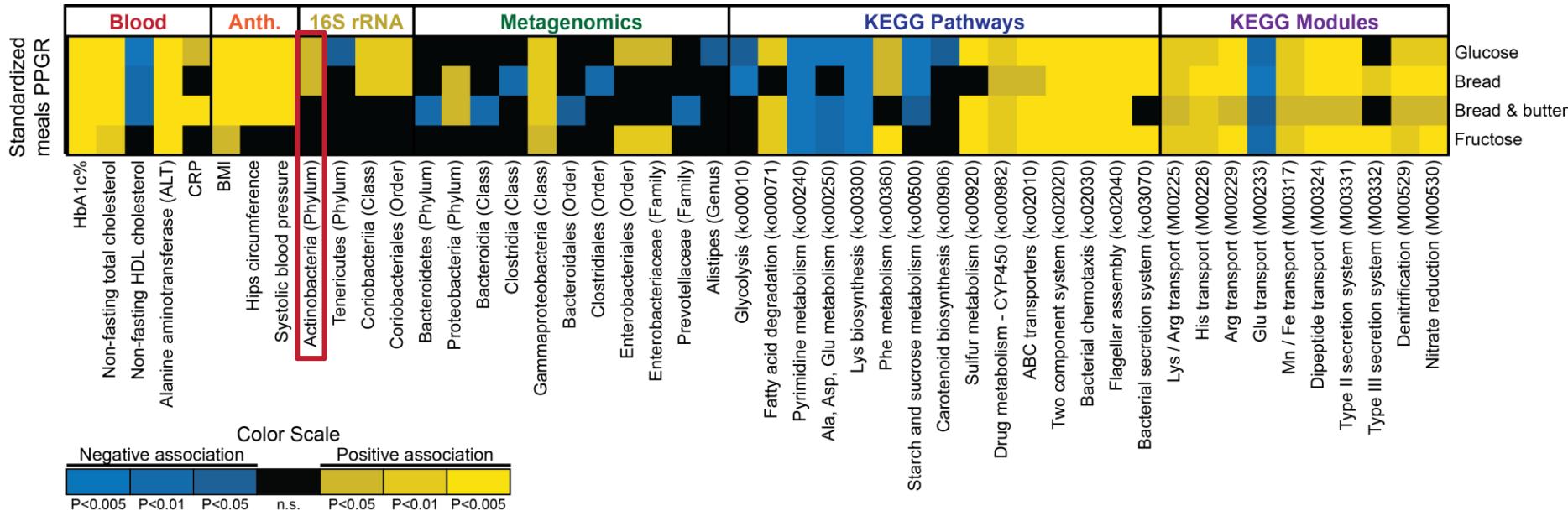
2015

**What explains the variability in
people's response to the same food?**

Variability in post-meal glucose response across people associates with microbiota composition and function



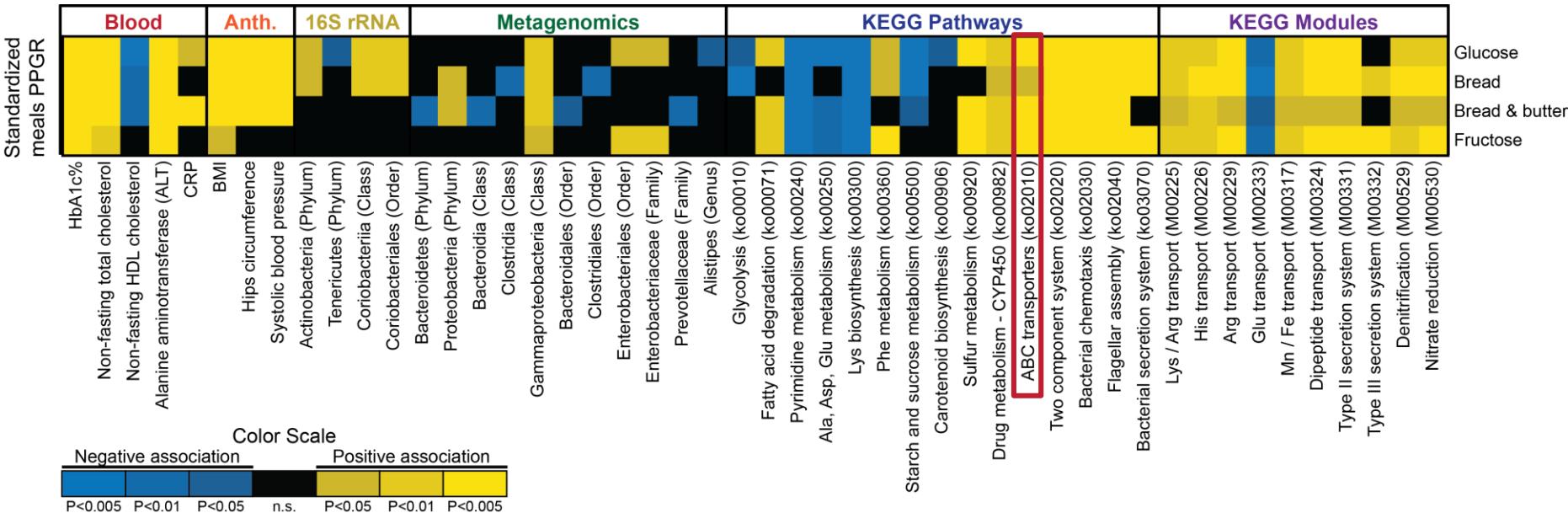
Variability in post-meal glucose response across people associates with microbiota composition and function



- **Positive association** with PPGR to **glucose + bread**
 - High levels associate with a **high-fat low-fiber diet**
- (Wu et al., 2011)



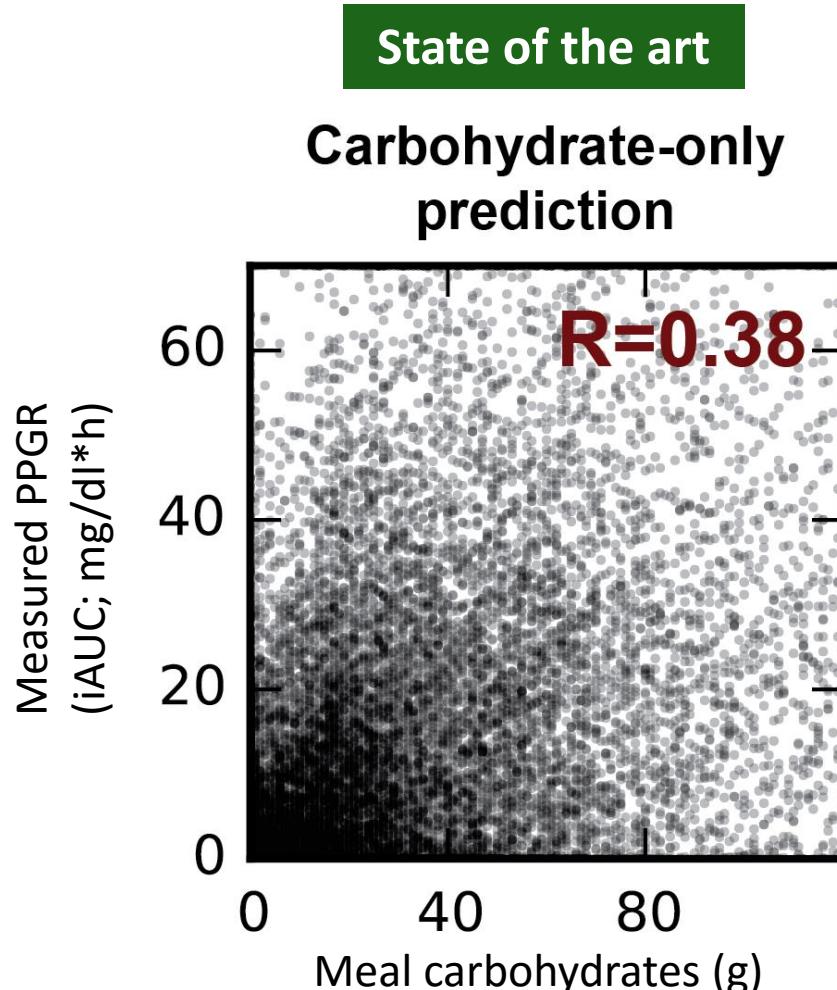
Positive association between ABC transporters and post-meal glucose response to all standardized meals



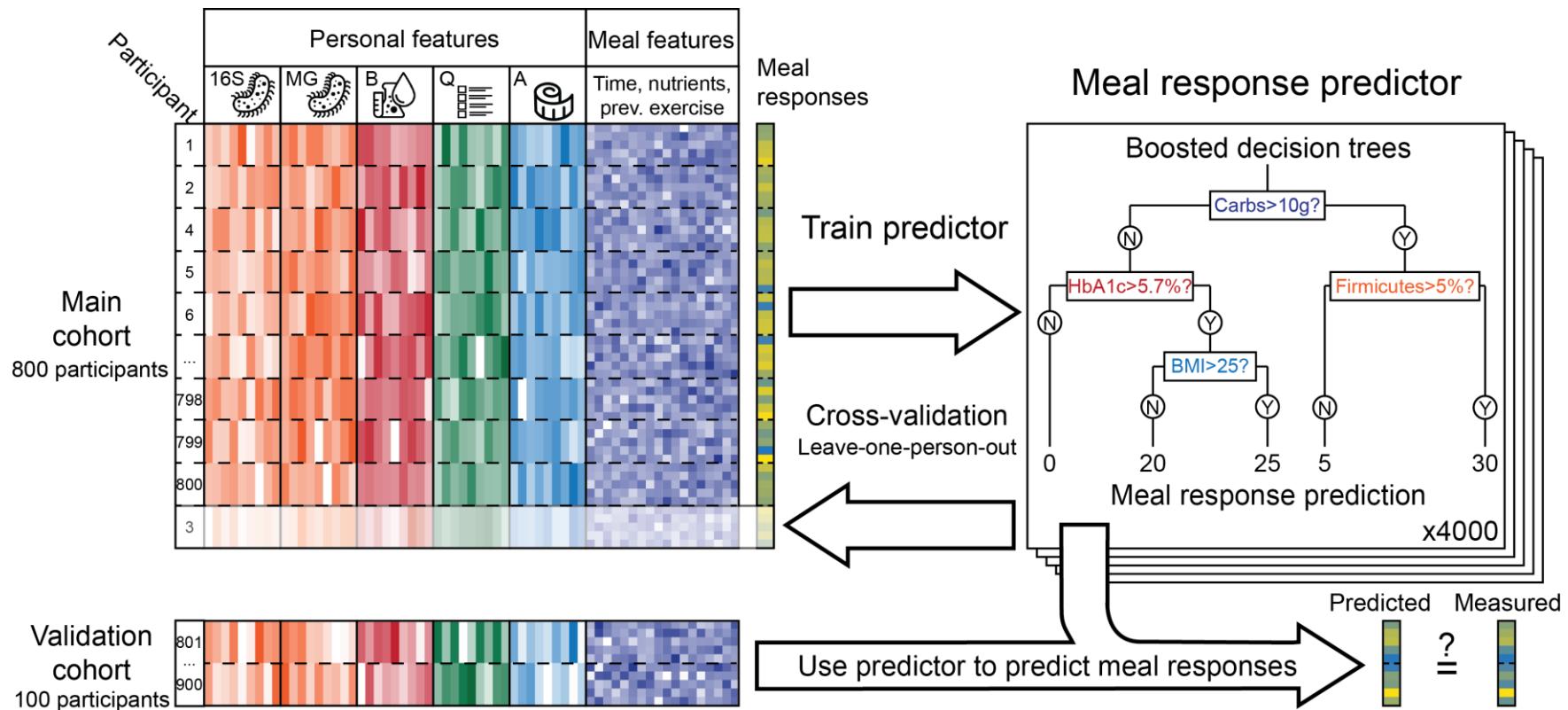
- Positive association with **TIIDM** (Karlsson et al., 2013)
- Positive association with **western high-fat/high-sugar diet** (Turnbaugh et al., 2009)

Can we predict the personal post-prandial glucose response to any complex meal?

Meal Carbohydrates: State of the art in predicting post-meal glucose responses



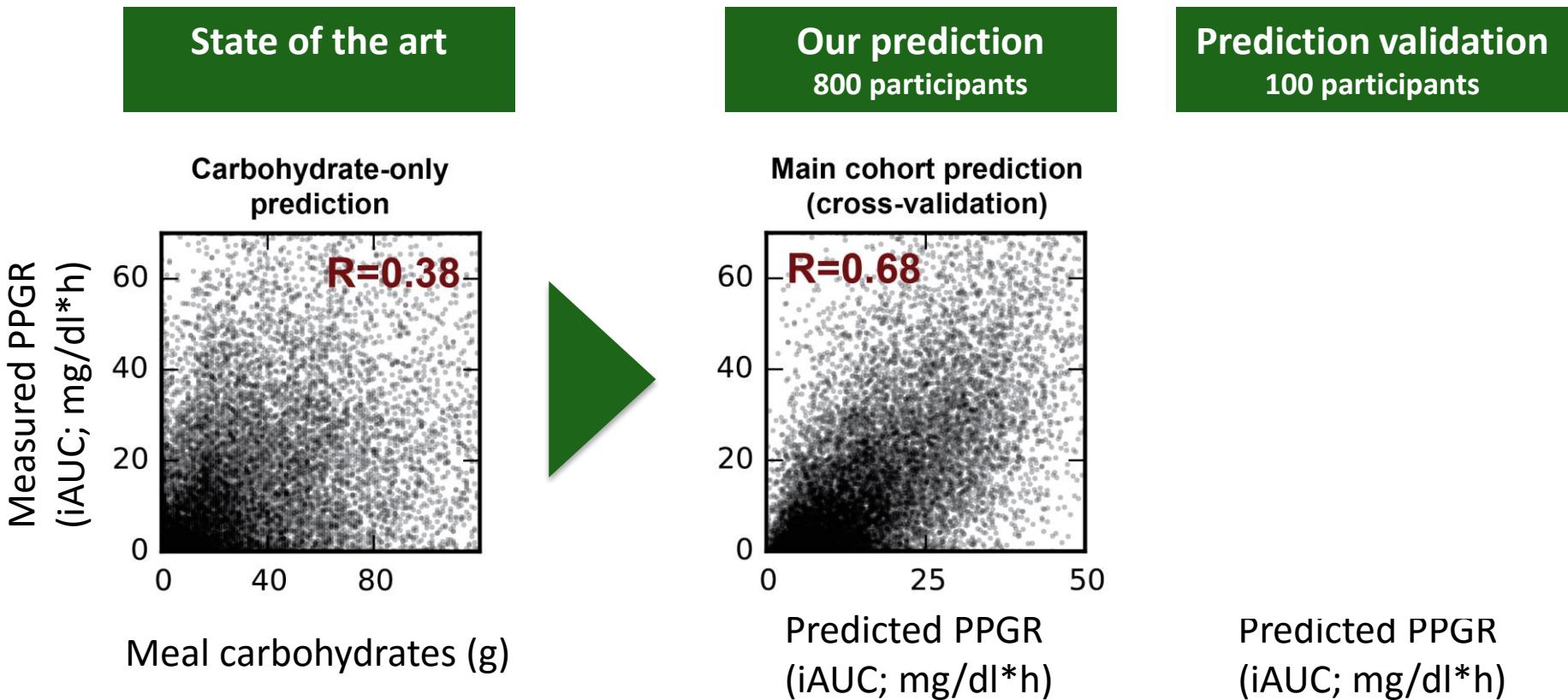
Prediction scheme



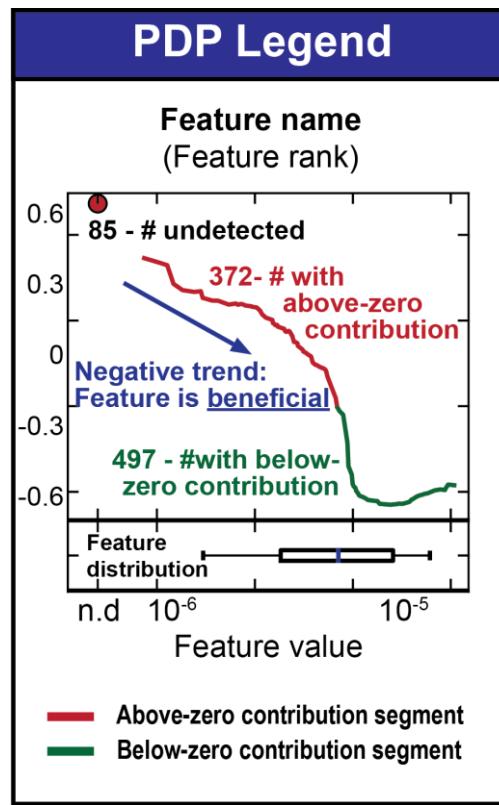
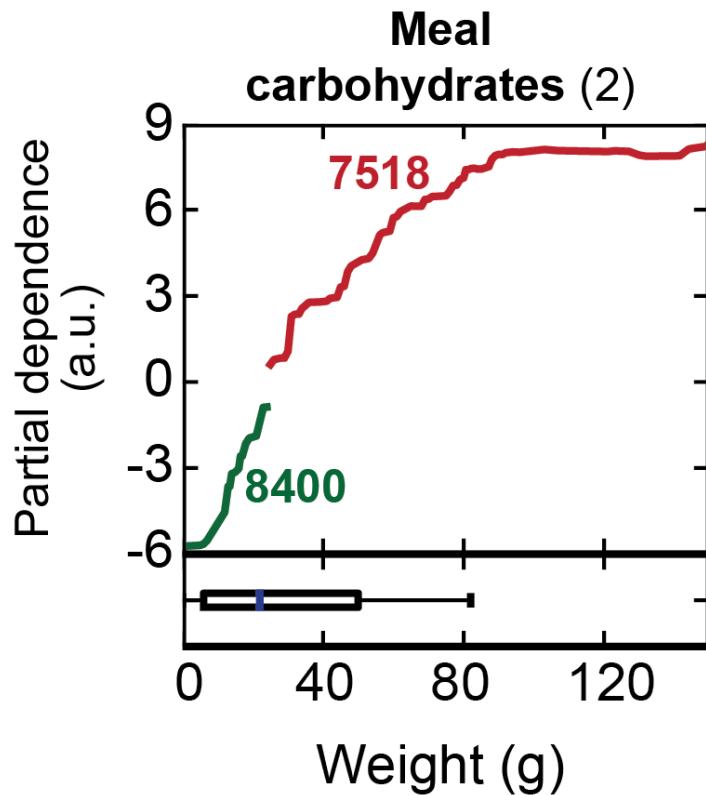
Model features

800 People	X	MetaPhlAn abundances	KEGG abundances	16S OTUs	Growth dynamics
46,898 Meals	X	200 Nutrients Including fatty acids, vitamins and minerals			
5,417 Days	X	Multiple recorded features Meal times, sleep, exercise, stress, hunger, medication			
800 People	X	30 Blood parameters	100 Questions	100 FFQ features	

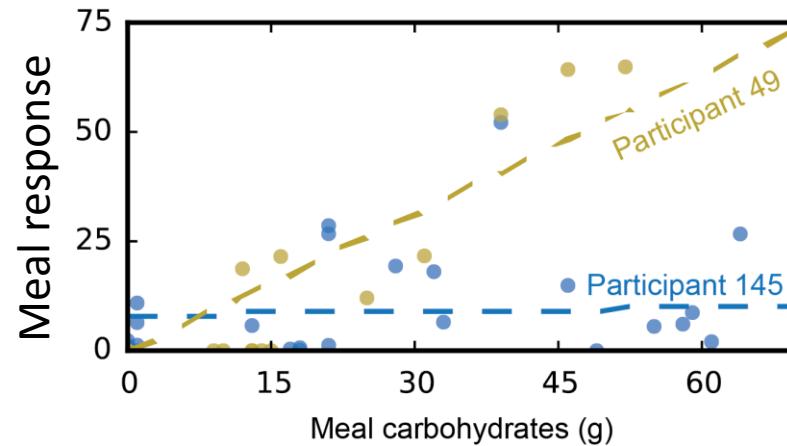
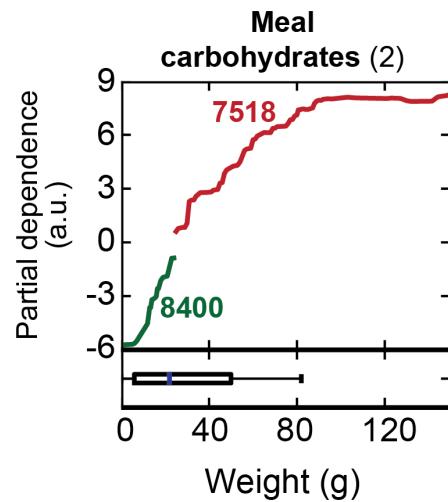
Accurate predictions of personalized glucose responses



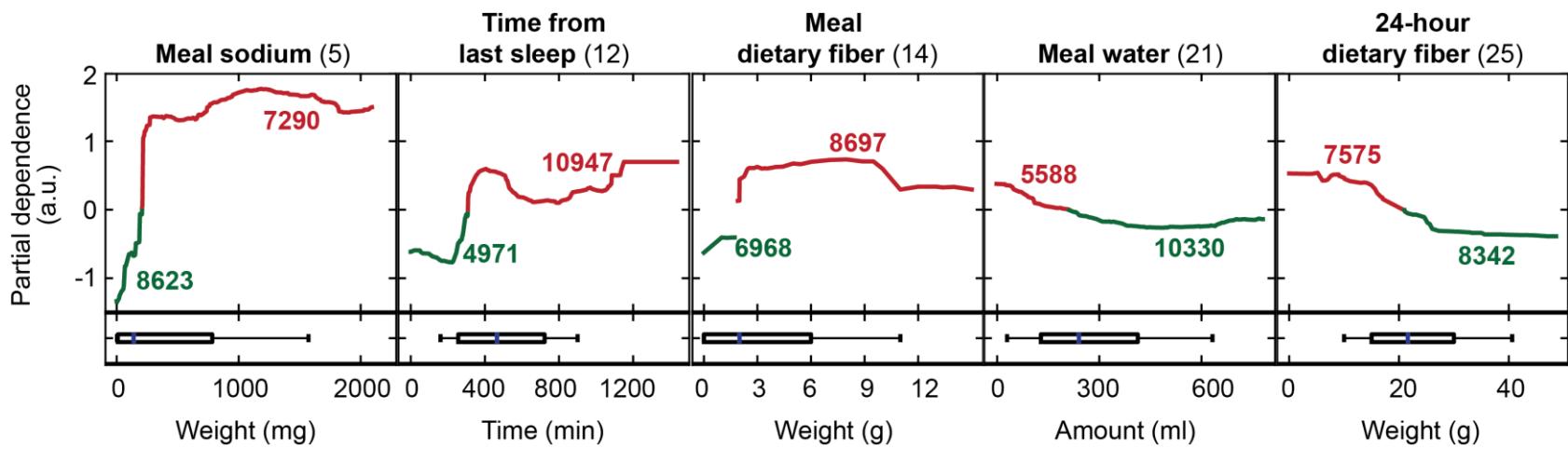
Features contributing to prediction



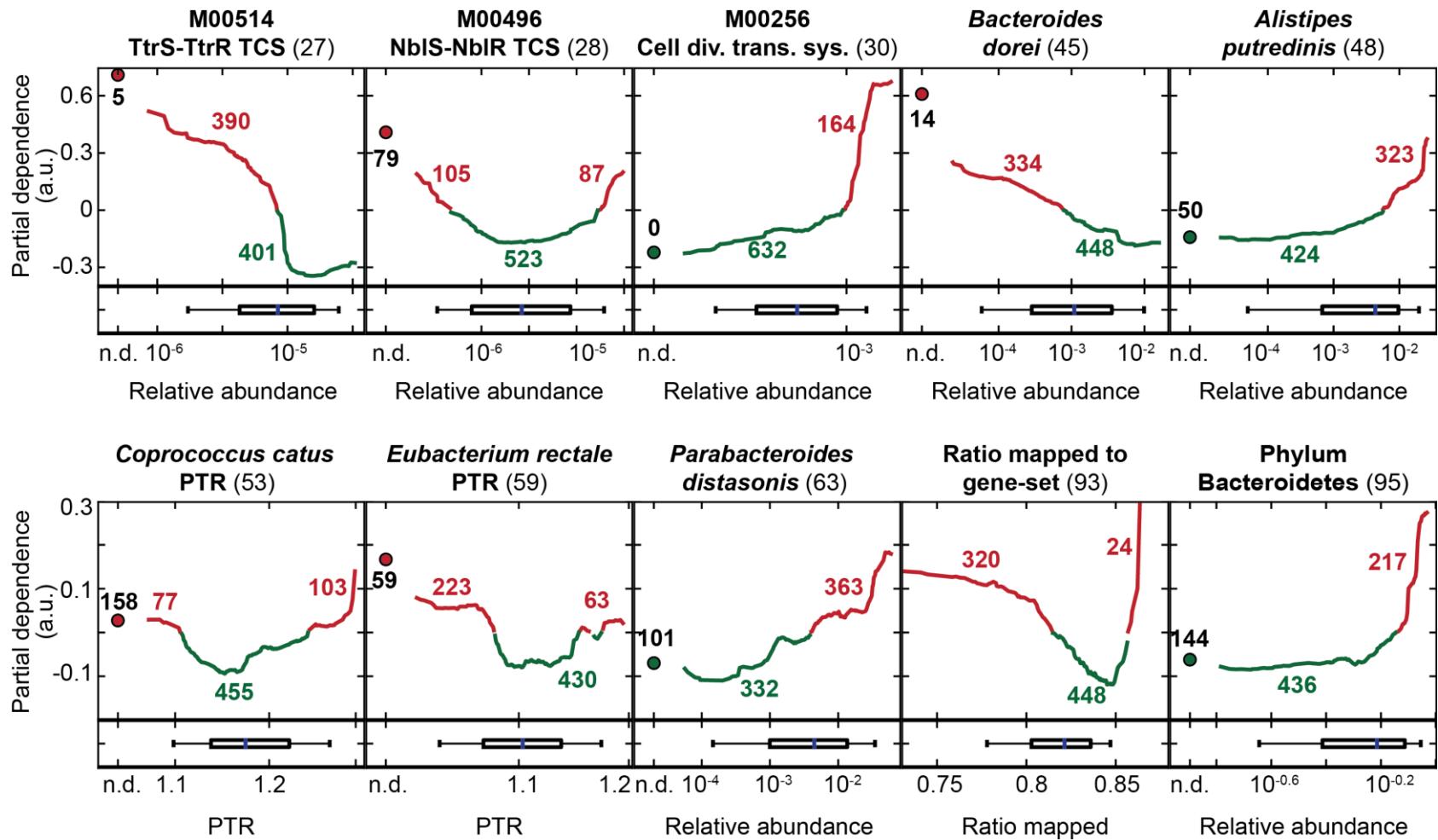
Features contributing to prediction



Features contributing to prediction



Features contributing to prediction



**Can personally tailored dietary interventions
improve post-prandial glucose responses?**

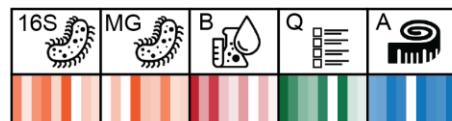
Constructing personally tailored diets that achieve normal post-prandial glucose responses

One week profiling
(26 participants)

Dietitian prescribed meals

Day	1	2	3	4	5	6
Breakfast	B ₁	B ₂	B ₃	B ₄	B ₅	B ₆
Lunch	L ₁	L ₂	L ₃	L ₄	L ₅	L ₆
Snack	S ₁	S ₂	S ₃	S ₄	S ₅	S ₆
Dinner	D ₁	D ₂	D ₃	D ₄	D ₅	D ₆

Personal features



Color-coded response
(blue - low; yellow - high)

L₆
Text meal identifier

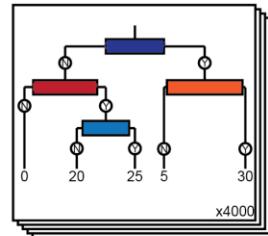
Choose meals for dietary intervention weeks

Expert-based



Find best
and worst meals
for each row

Predictor-based



'Good' diet

B ₄	L ₂	S ₅	D ₂
B ₆	L ₅	S ₆	D ₃

'Bad' diet

B ₁	L ₃	S ₁	D ₁
B ₂	L ₆	S ₂	D ₅

'Good' diet

B ₄	L ₄	S ₅	D ₂
B ₅	L ₅	S ₆	D ₄

'Bad' diet

B ₁	L ₁	S ₁	D ₁
B ₃	L ₆	S ₂	D ₆



Can you distinguish between the good and bad menus?



Breakfast

“Bad”
Diet

“Good” ?
Diet



Muesli

Lunch



Sushi

Snack



Marzipan

Dinner



Corn and
nuts

Night snack



Toblerone
and coffee

“Bad”
Diet

“Good” ?
Diet



Egg with
bread and
coffee



Hummus
and pita



Edamame



Vegetable
noodles
with tofu



Ice cream

Can you distinguish between the good and bad menus?



Breakfast

Bad
Diet



Muesli

Lunch



Sushi

Snack



Marzipan

Dinner



Corn and
nuts

Night snack



Toblerone
and coffee

Good
Diet



Egg with
bread and
coffee



Hummus
and pita



Edamame

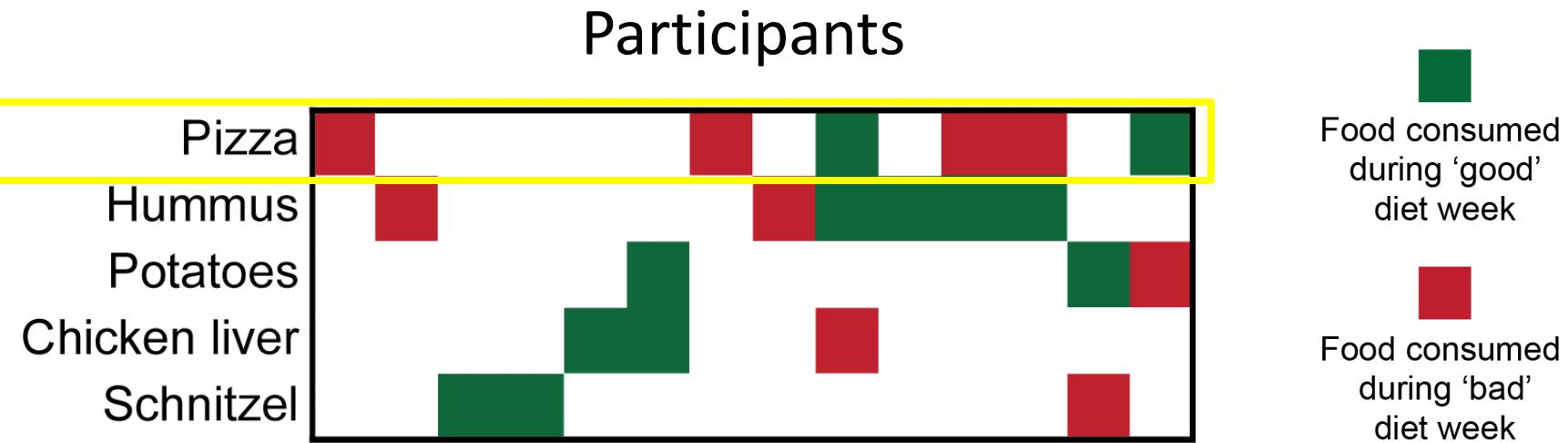


Vegetable
noodles
with tofu

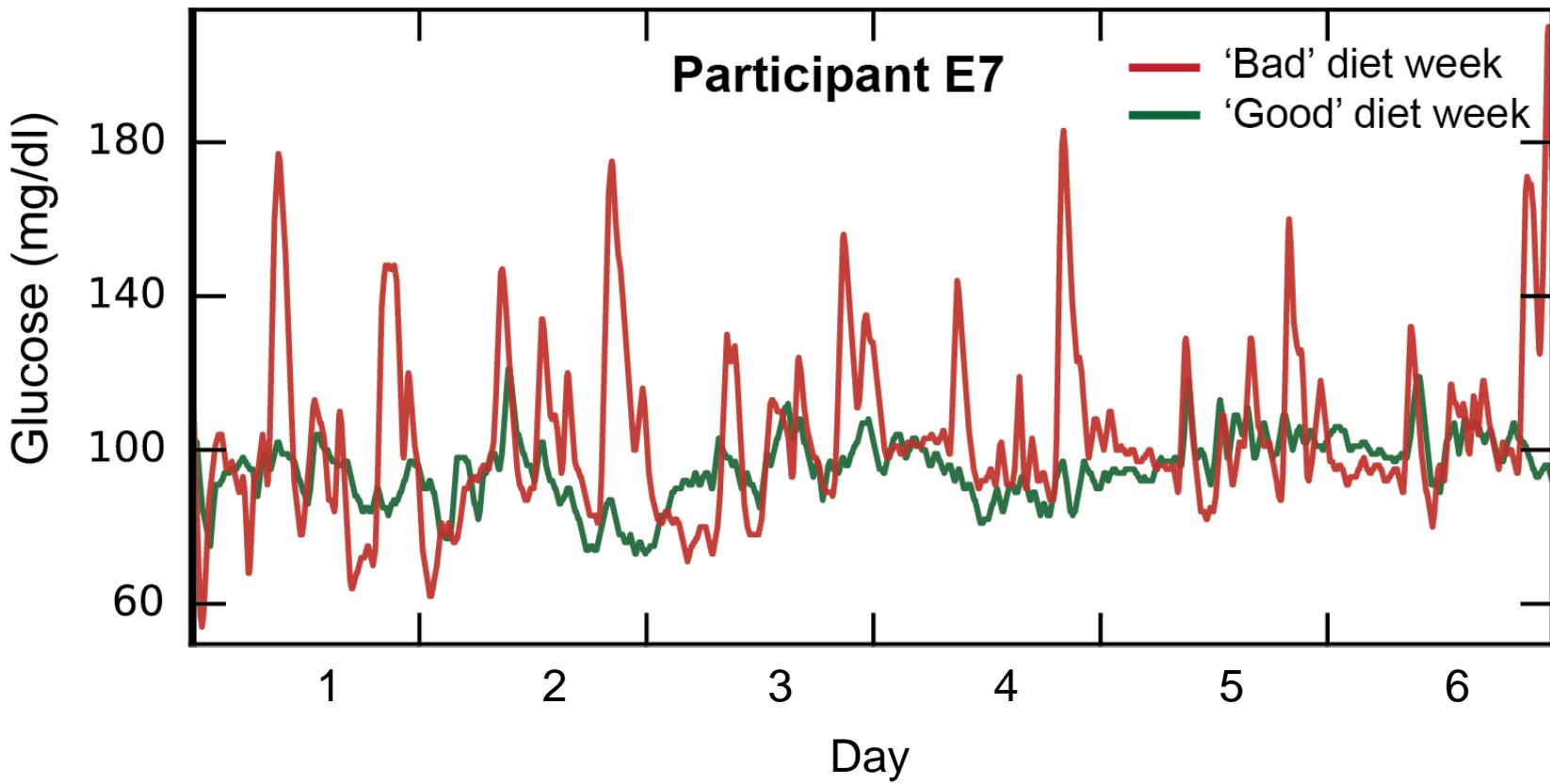


Ice cream

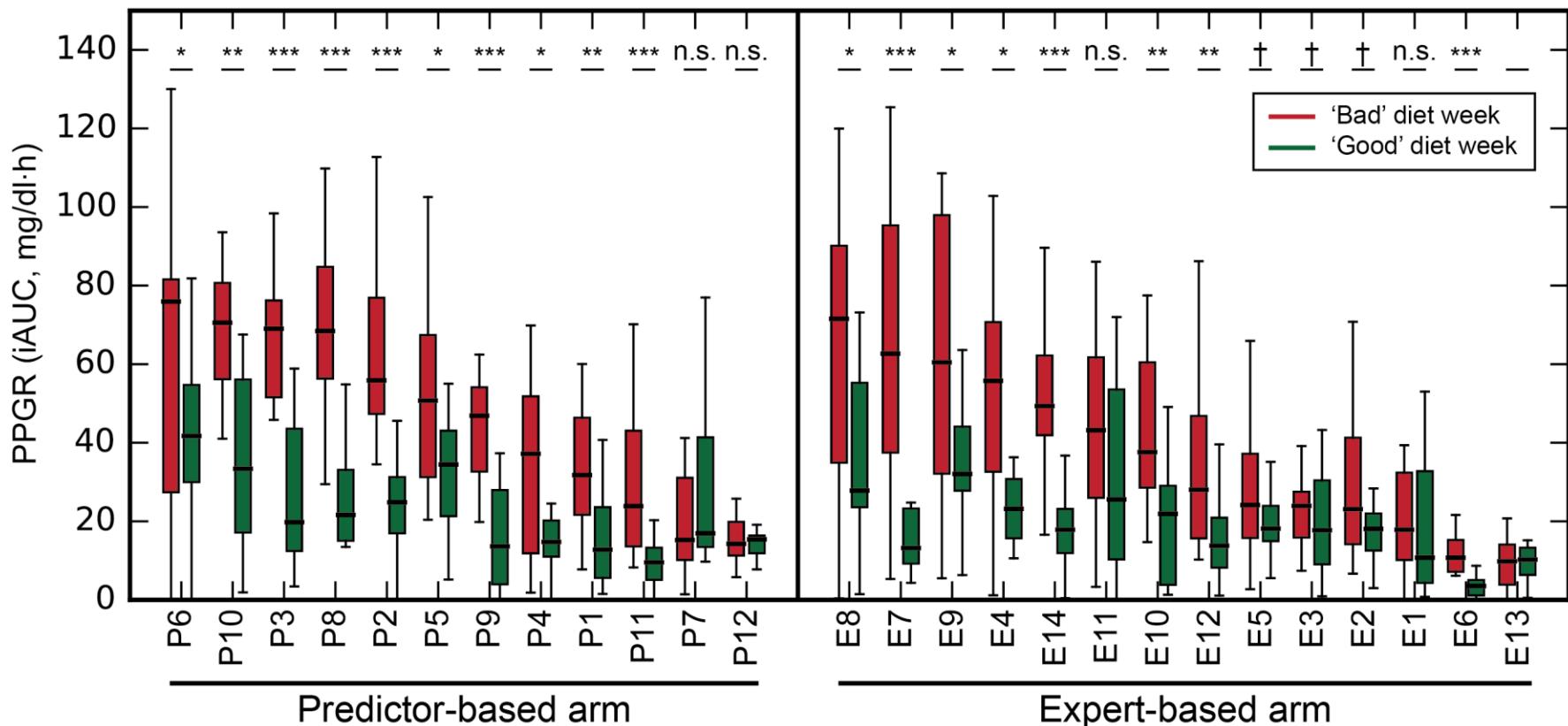
A ‘good’ meal for one person can be a ‘bad’ meal for another



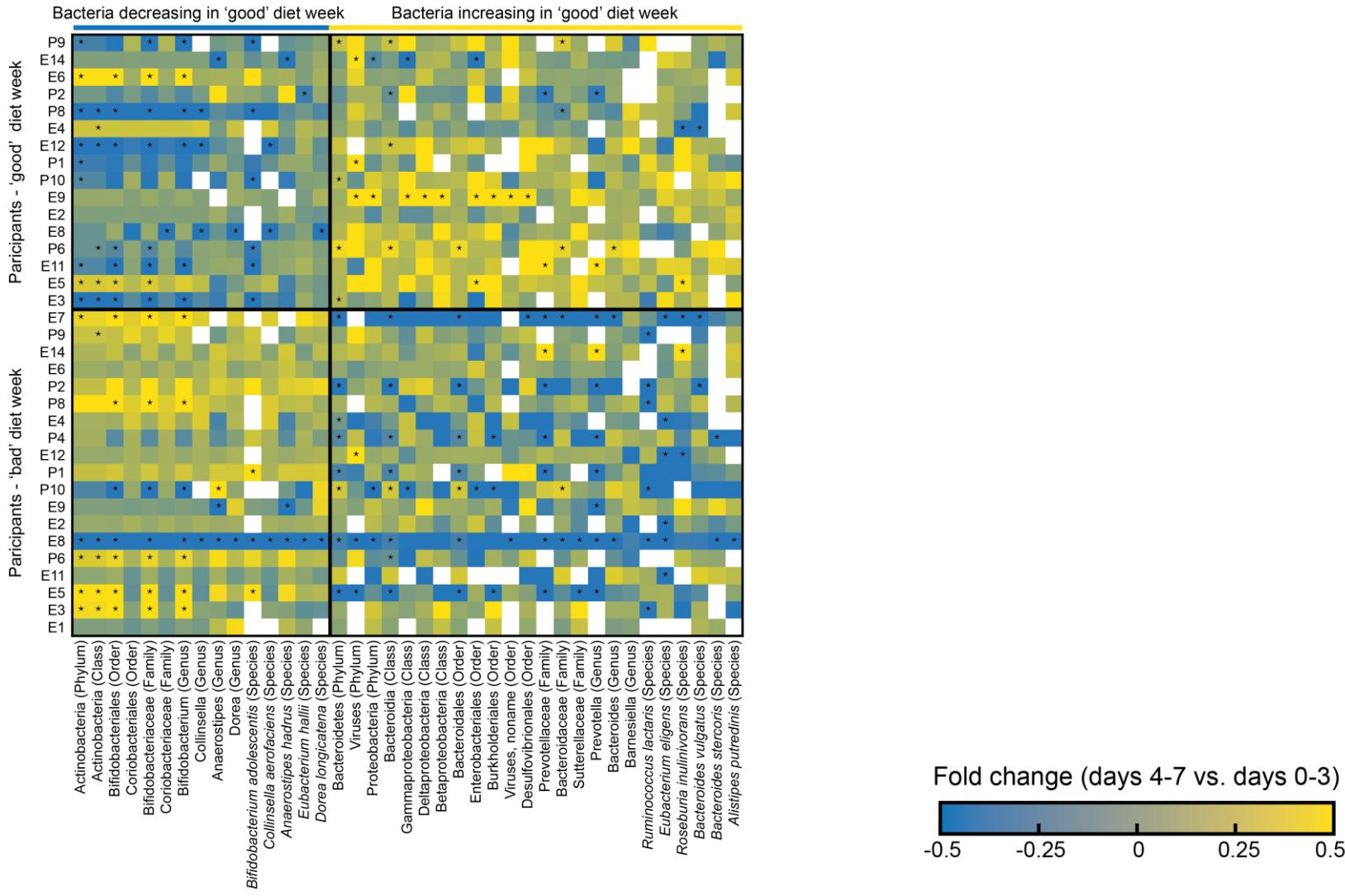
Personally tailored diets reduce the post-prandial glucose response



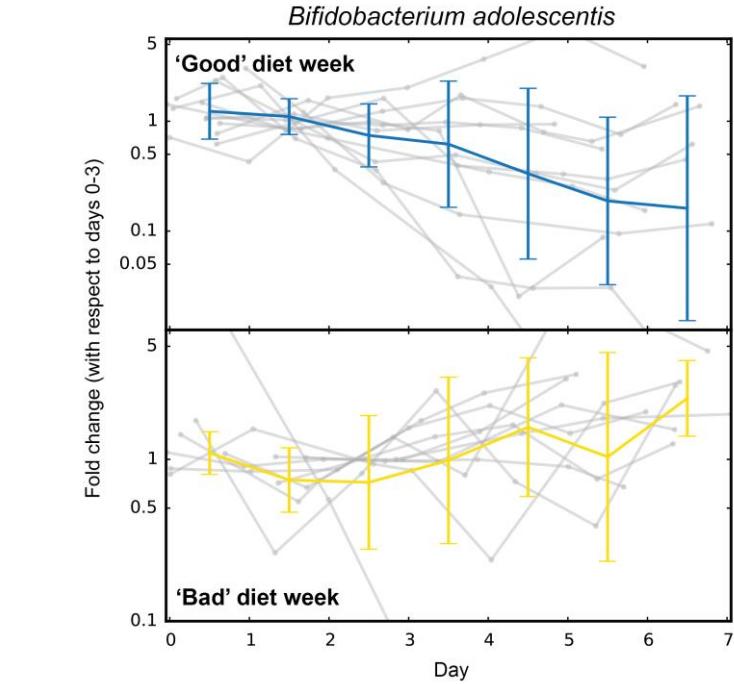
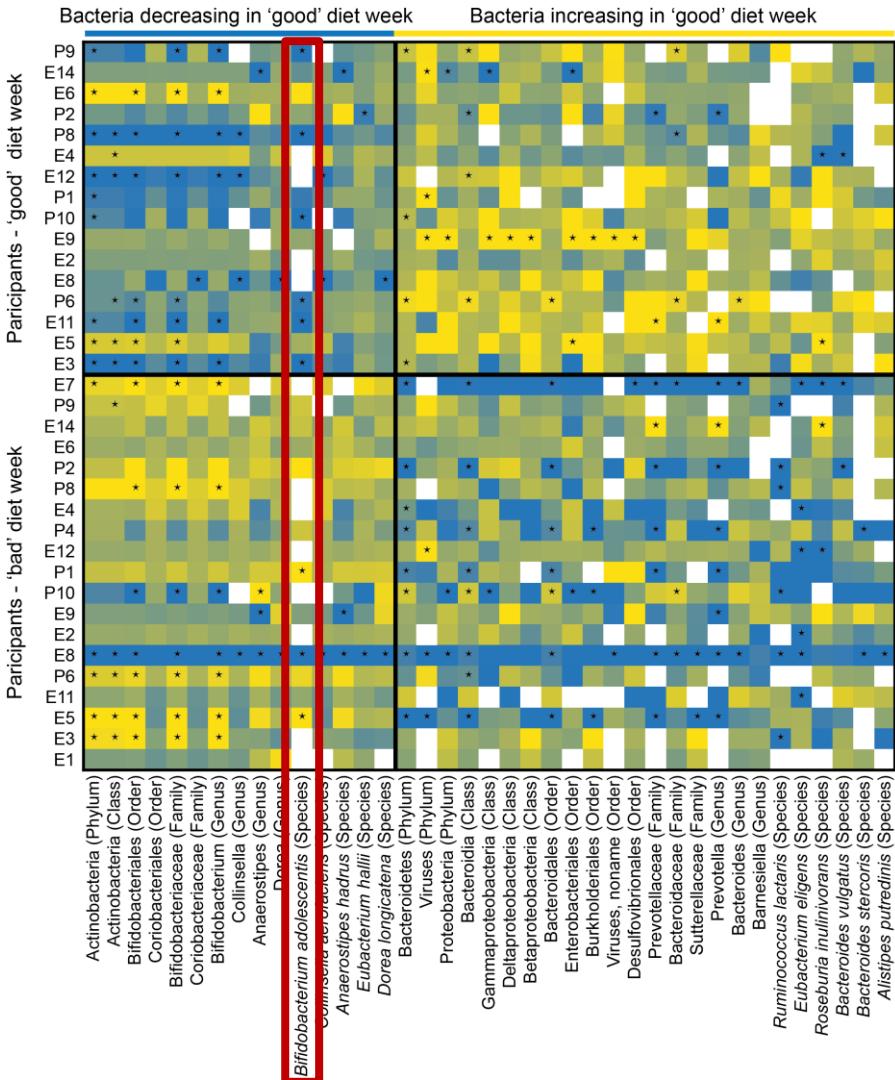
Personally tailored diets improve post-meal responses



Dietary interventions targeting post-meal glucose responses induce consistent changes in microbiota



Dietary interventions targeting post-prandial glucose responses induce consistent changes in microbiota

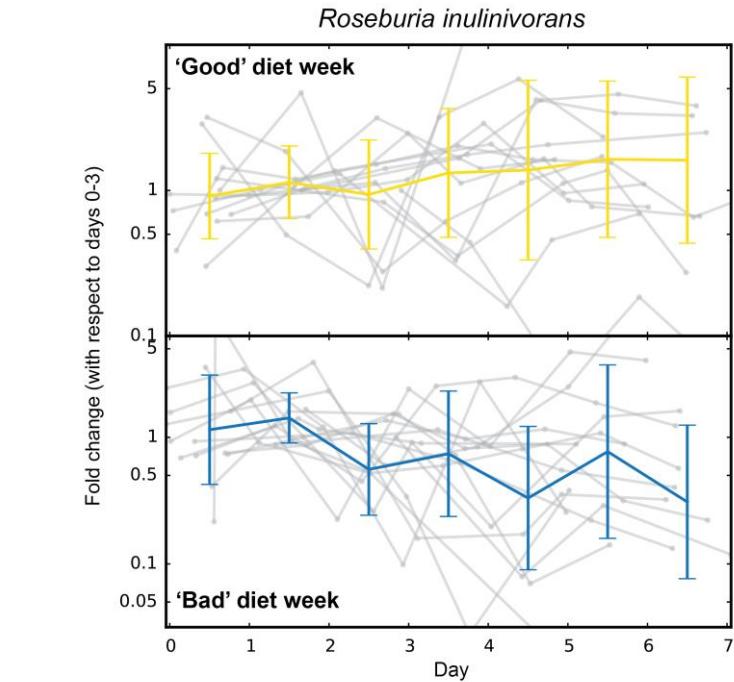
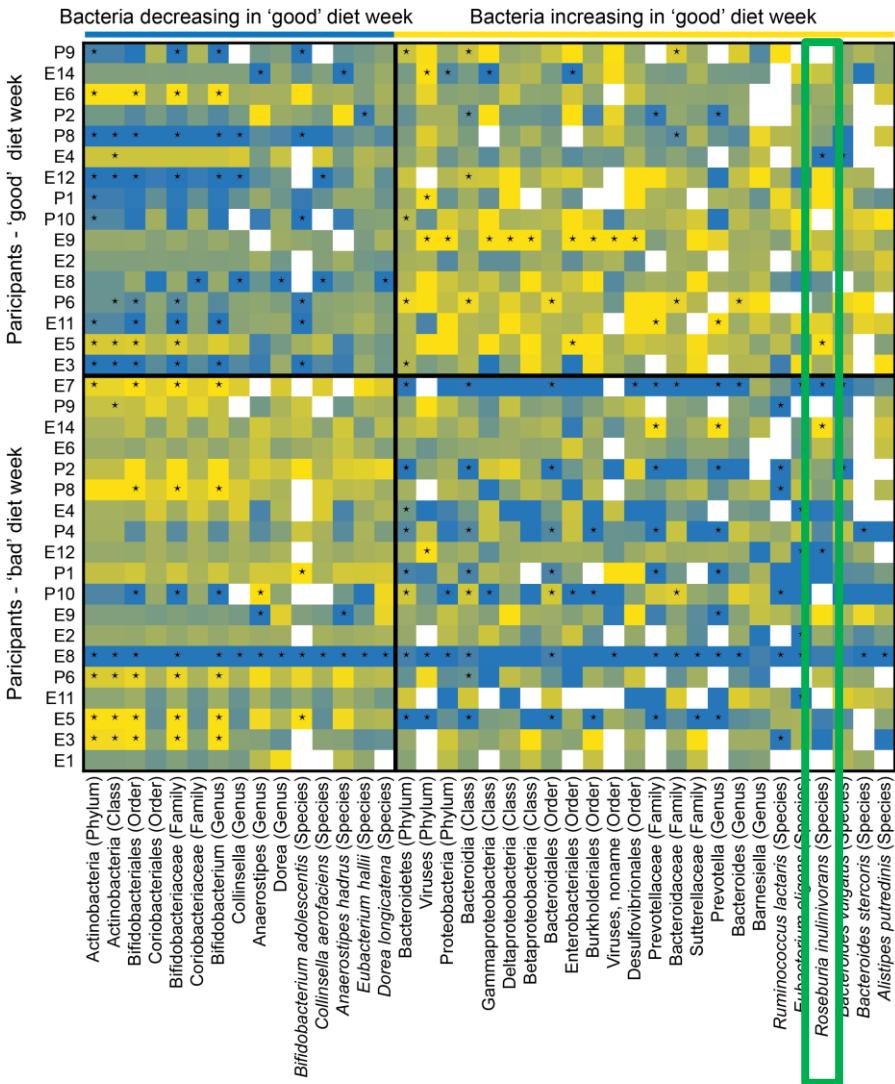


- *Bifidobacterium adolescentis* decreases during 'good' week.
- Low levels associated with greater weight loss (Santacruz et al., 2009)



The Personalized
Nutrition Project

Dietary interventions targeting post-meal glucose responses induce consistent changes in microbiota



- *Roseburia inulinivorans* increases following the 'good' diet week
- Low levels associate with T1IDM (Qin et al., 2012)

Summary

- **Artificial sweeteners induce glucose intolerance** driven by gut microbial changes
- **High interpersonal variability** in post-meal glucose observed in an 800-person cohort
- Using personal and microbiome features enables **accurate glucose response prediction**
- Short-term personalized dietary interventions **successfully lower post-meal glucose**



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