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## Disclosures

*I receive research support from:*

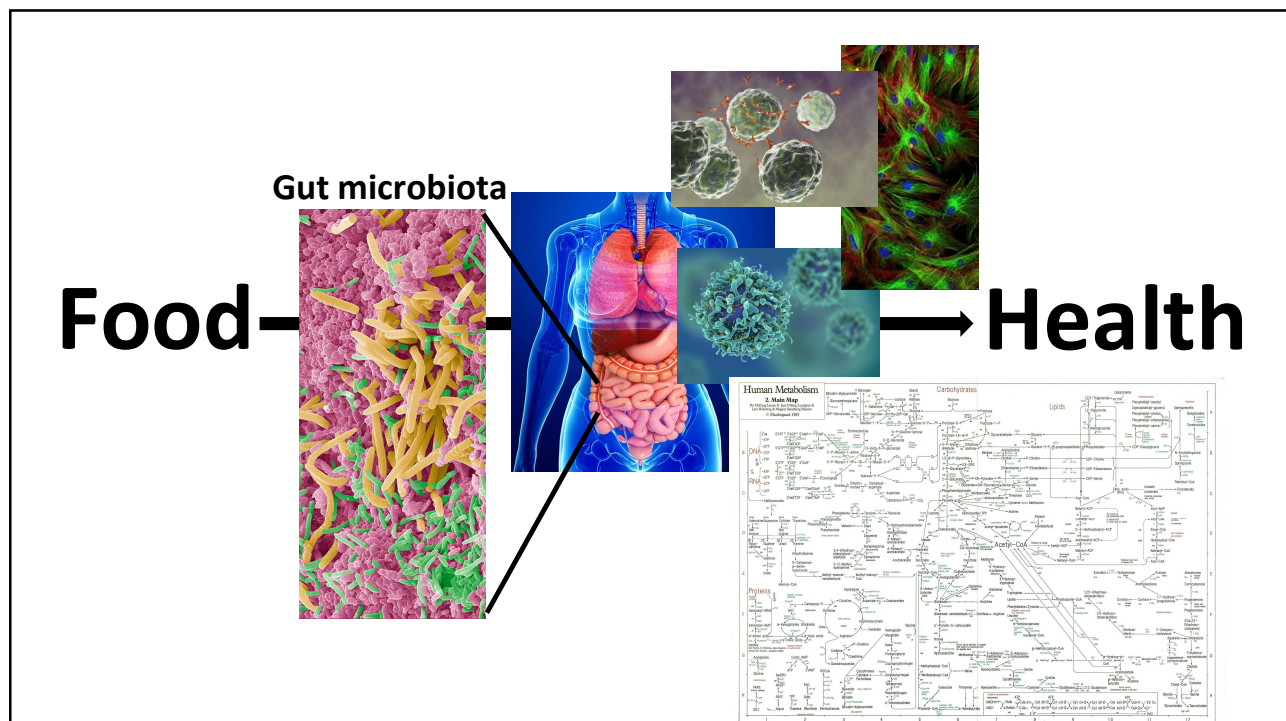
- **The JuicePlus+ Company**
- **Bergstrom Nutrition Inc.**
- **Mannatech**

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## Learning Objectives

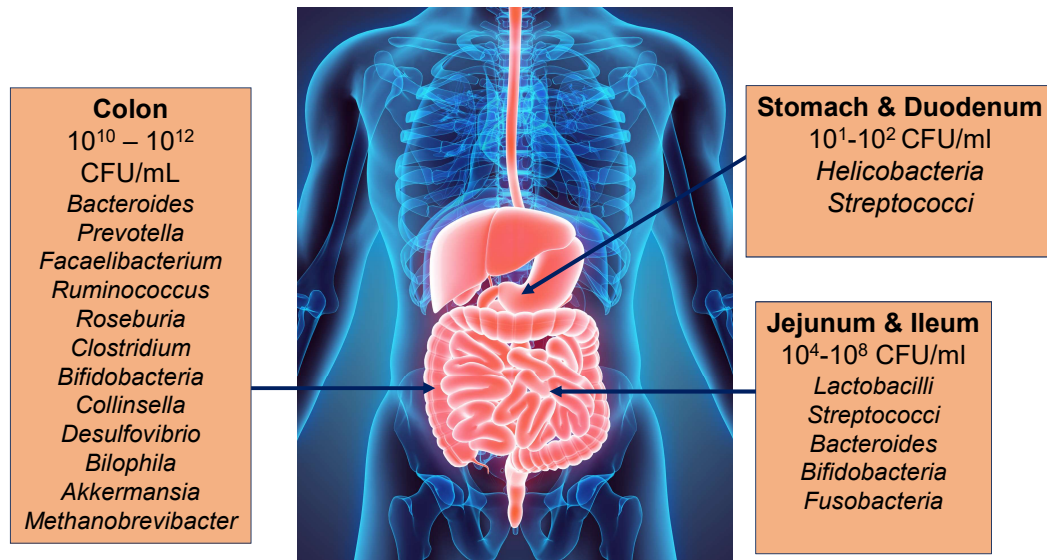
1. Describe how **diet** influences **gut microbial** function.
2. Identify **components** of fruits and vegetables that alter microbial composition.
3. Describe changes in the gut microbiome induced by a diet rich in fruit and vegetables that will improve **patient health**.

3



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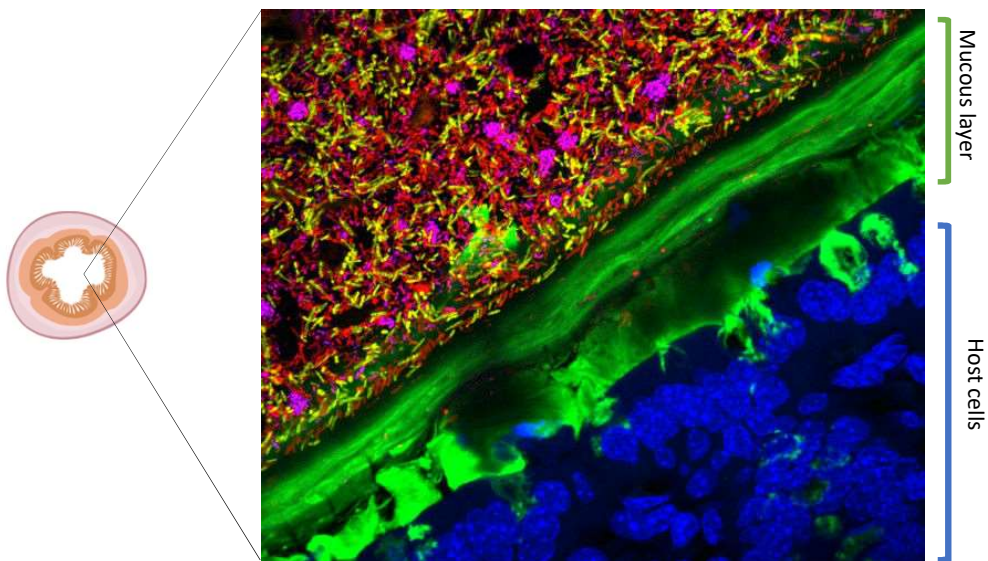
## Gut Microbiome



[https://www.rn.com/uploadedImages/StaffCare/Content/Resource\\_Center/Gastrointestinal%20System.jpg](https://www.rn.com/uploadedImages/StaffCare/Content/Resource_Center/Gastrointestinal%20System.jpg)

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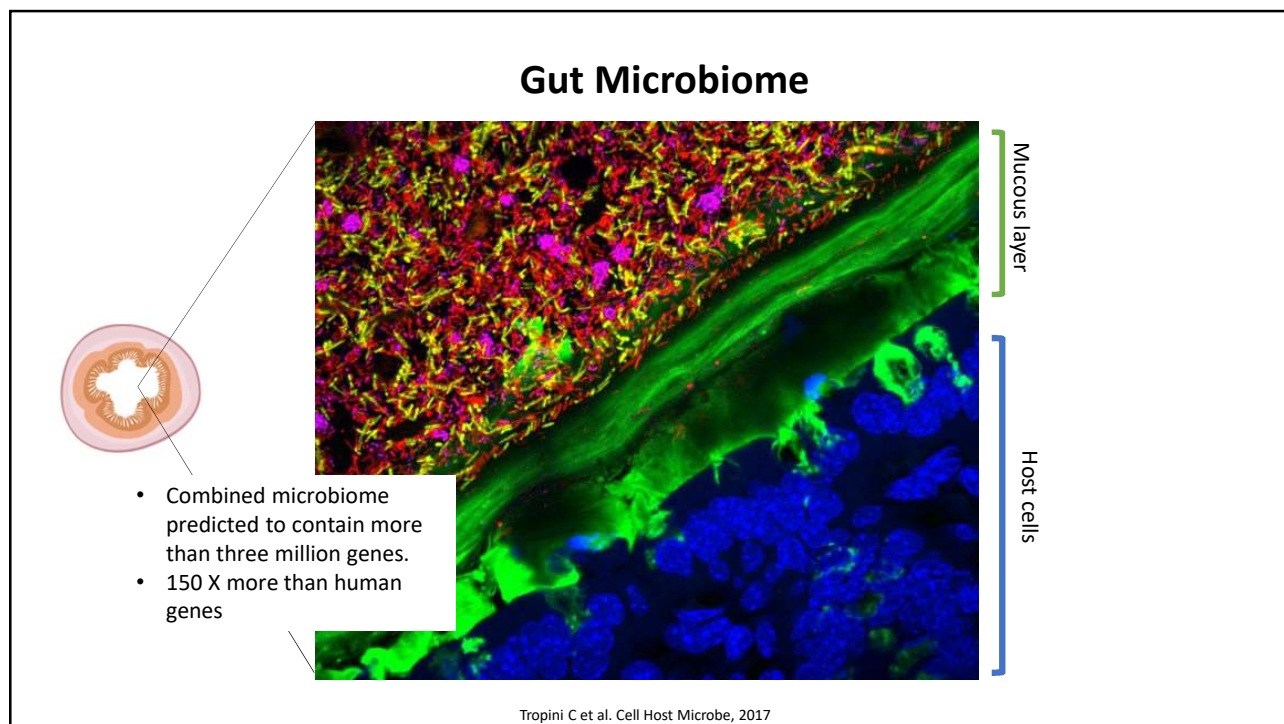
## Gut Microbiome



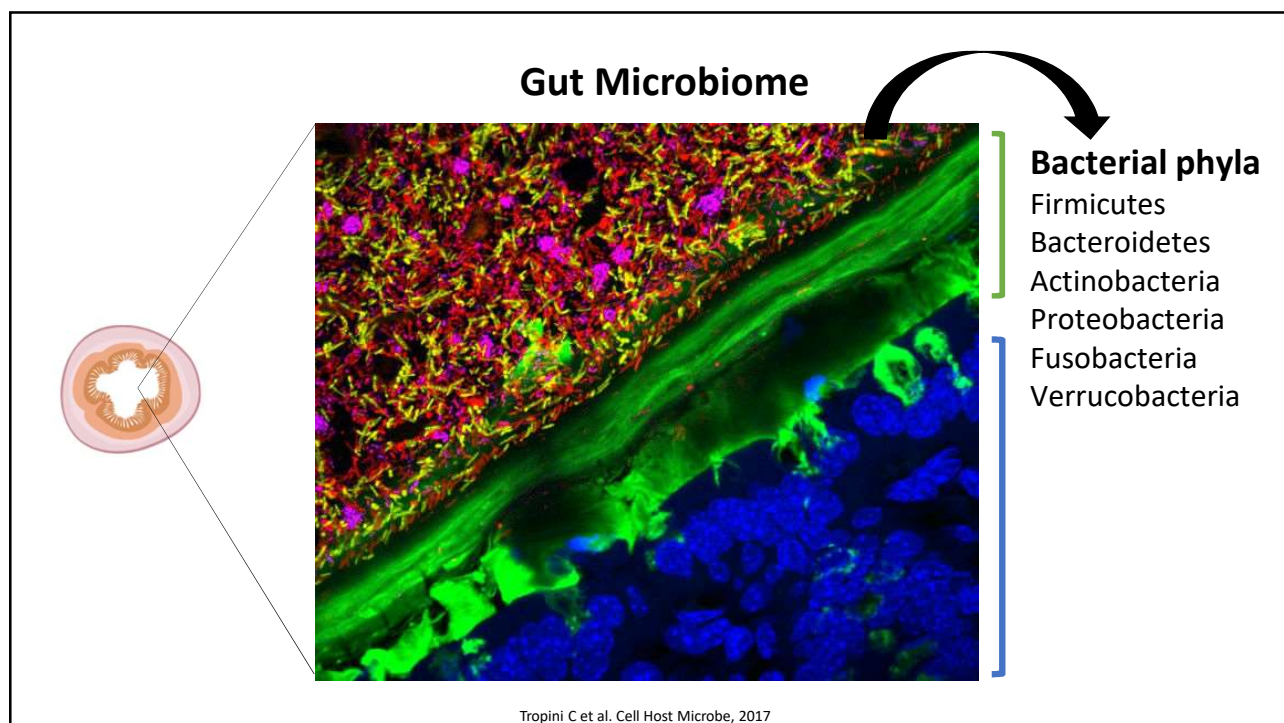
Tropini C et al. Cell Host Microbe, 2017

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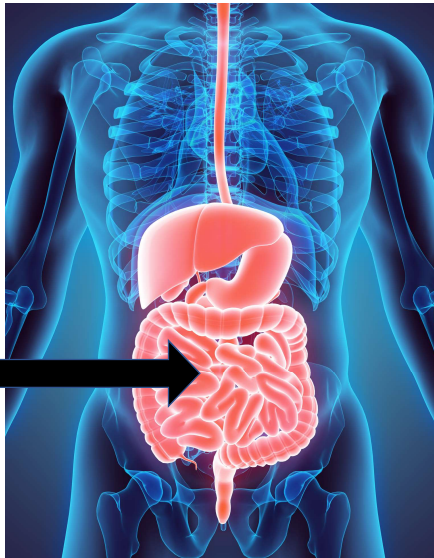
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## Factors that effect the Microbiome

- Birth mode
- Infant Feeding
- Solid food

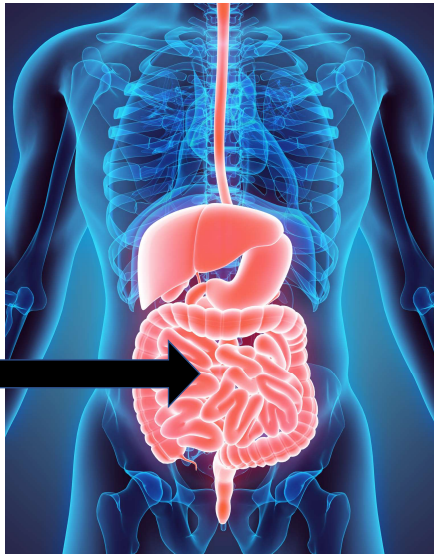


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## Factors that effect the Microbiome

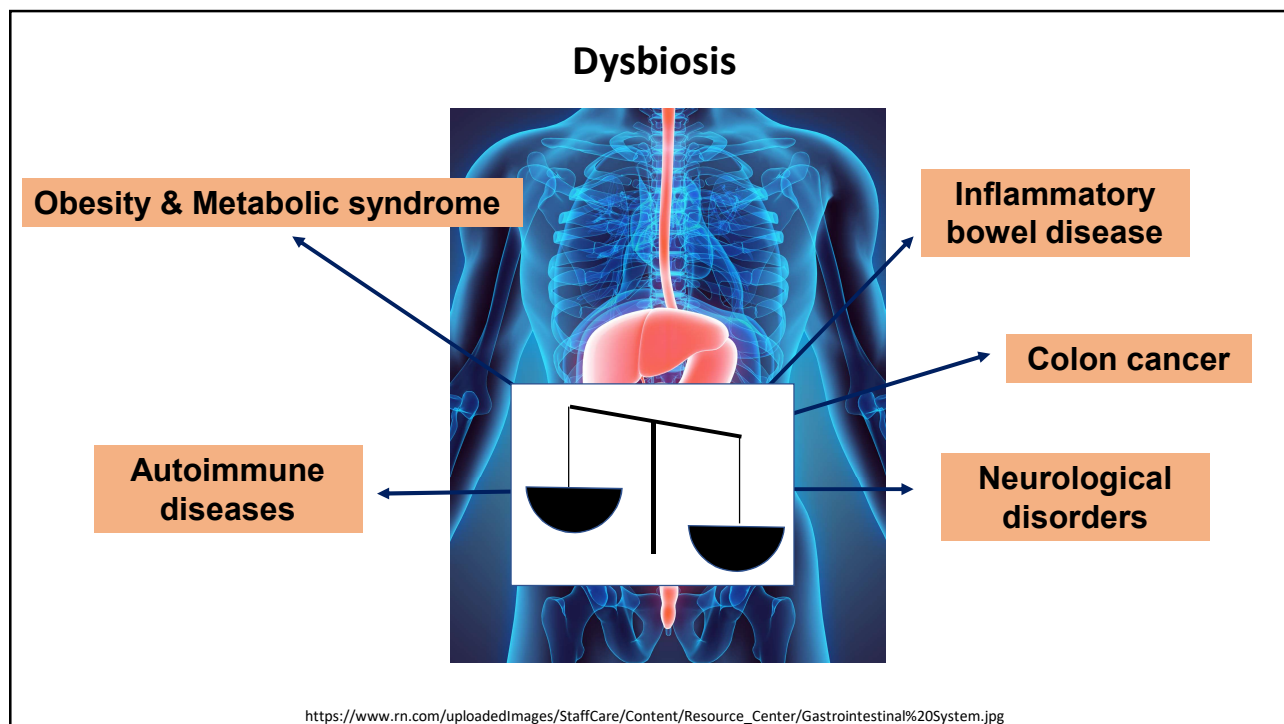
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- Infant Feeding
- Solid food



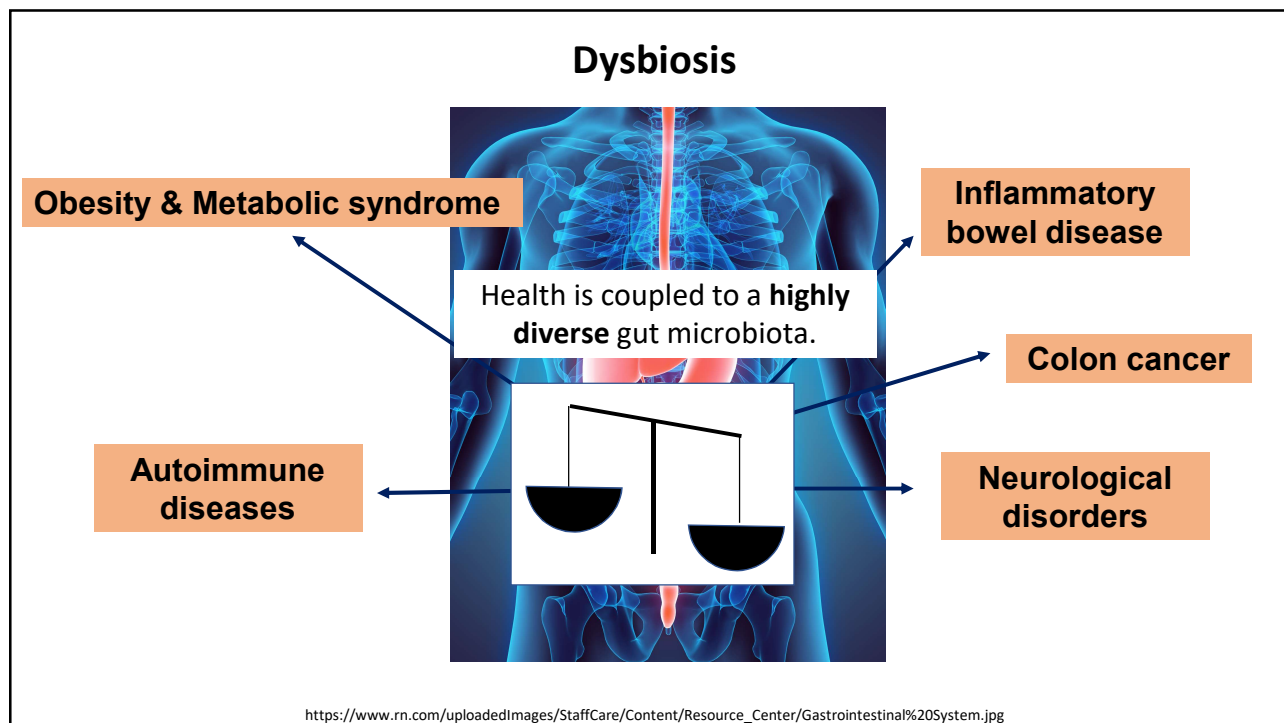
- Genetics
- Host physiology
  - Age
  - Stress
  - Exercise
  - Diseases
- Environment
  - Living conditions
  - Medications
  - DIET

[https://www.rn.com/uploadedImages/StaffCare/Content/Resource\\_Center/Gastrointestinal%20System.jpg](https://www.rn.com/uploadedImages/StaffCare/Content/Resource_Center/Gastrointestinal%20System.jpg)

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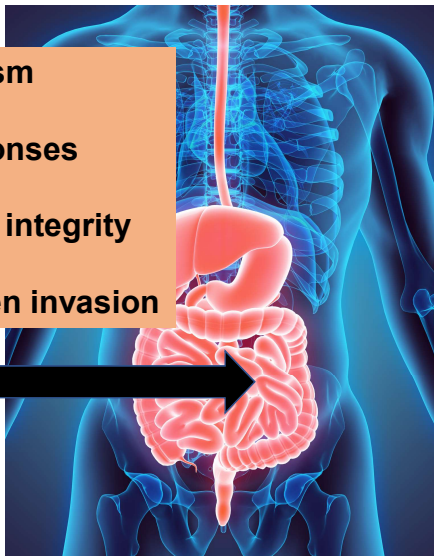




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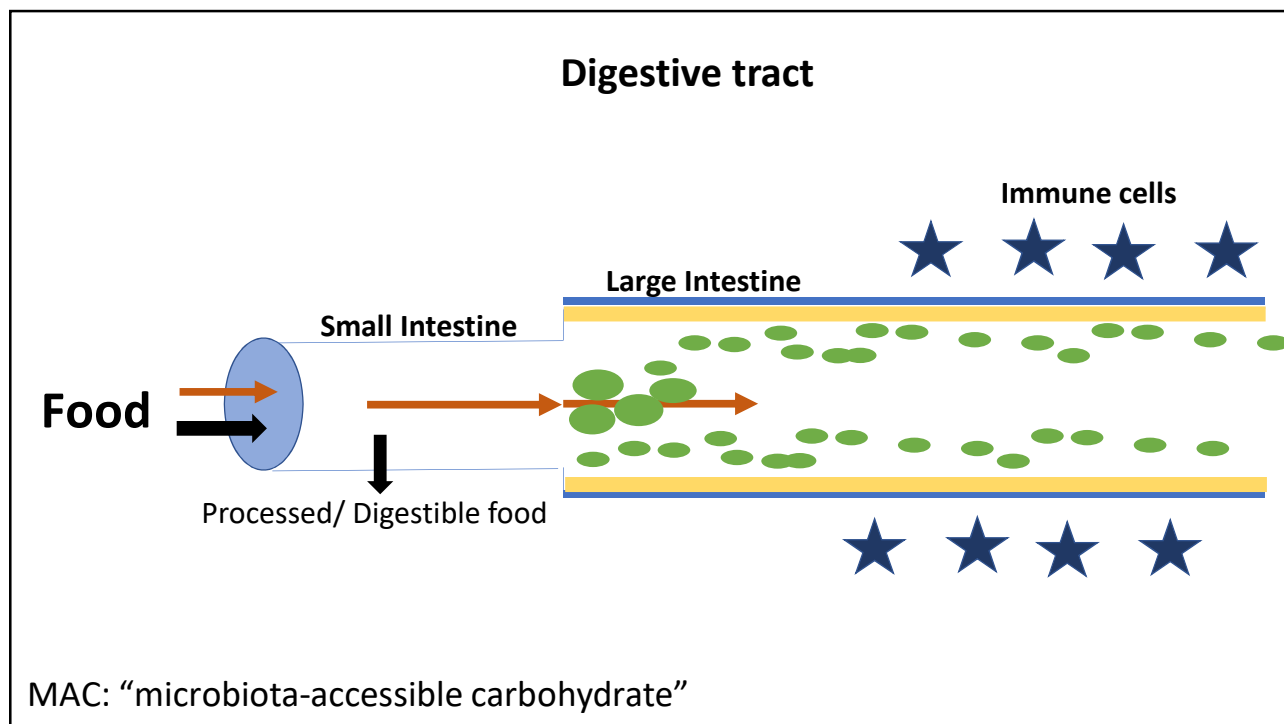
## Functions of the Microbiome

- Regulate host Metabolism
- Modulate Immune responses
- Maintain gut membrane integrity
- Protect against pathogen invasion

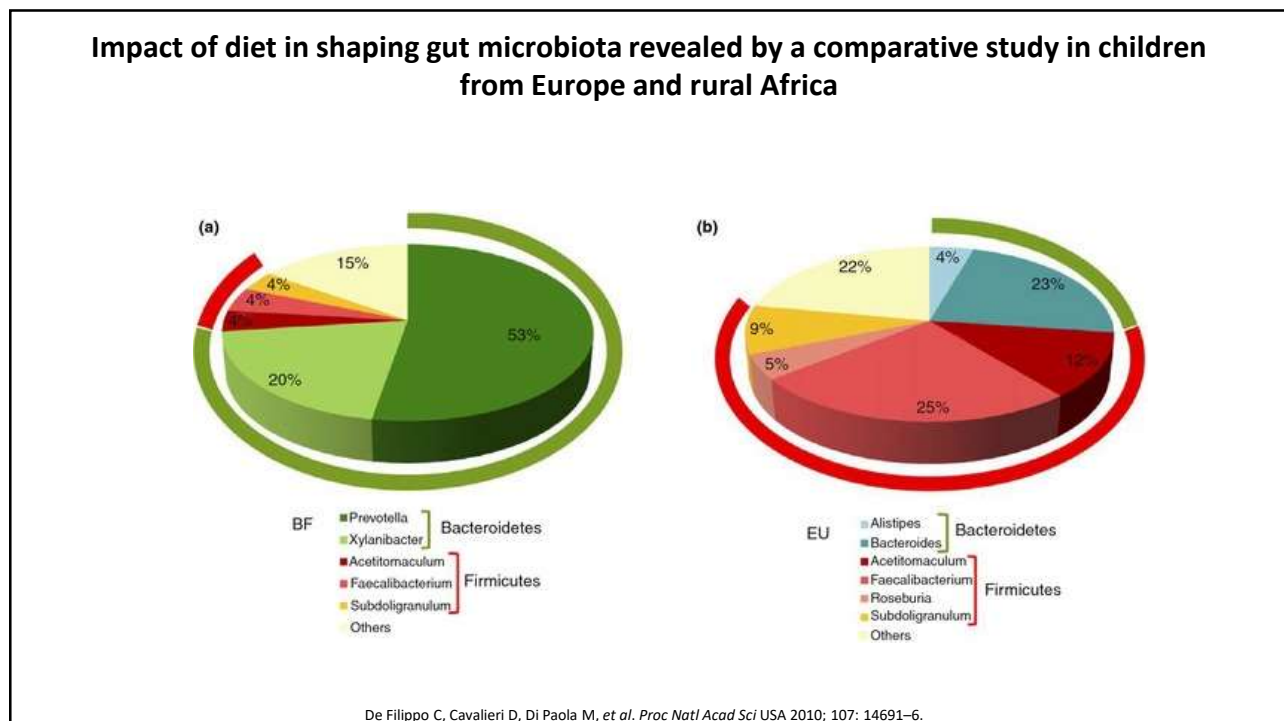


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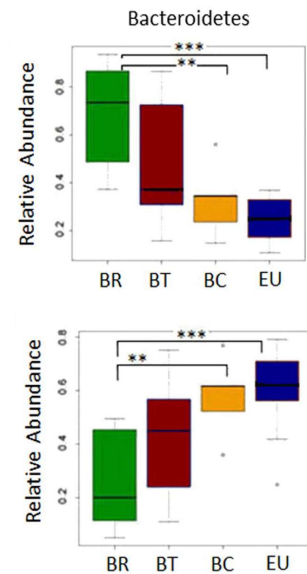
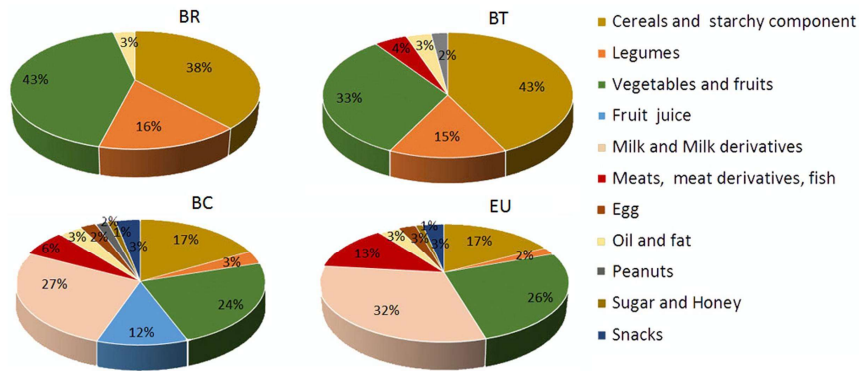
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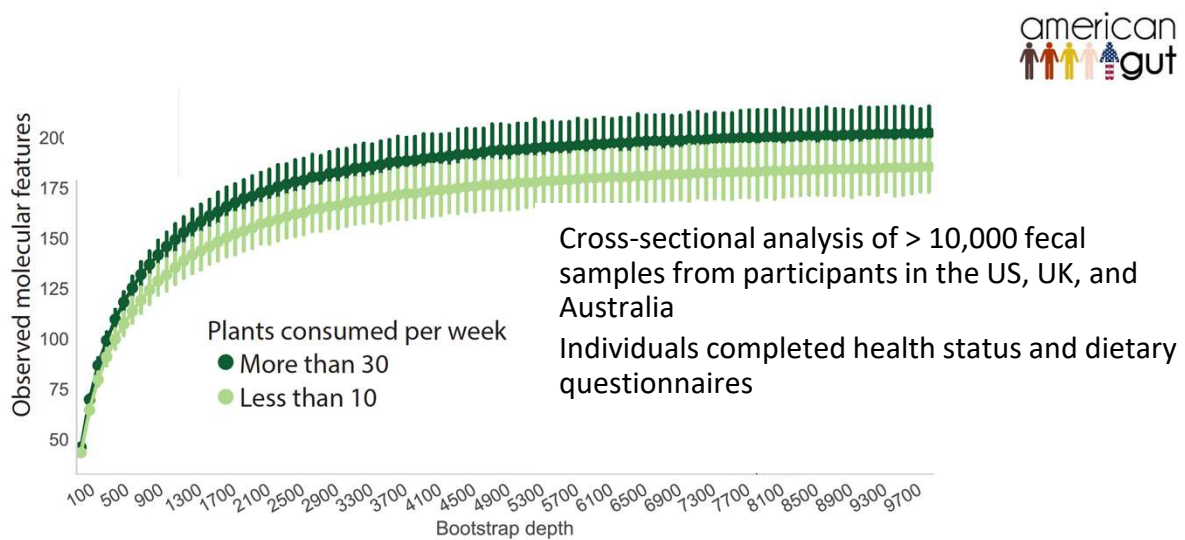
## Dietary habit modification play a role on shaping the gut microbiome



De Filippo C, Di Paola M, et al. *Front Microbiol.* 2017

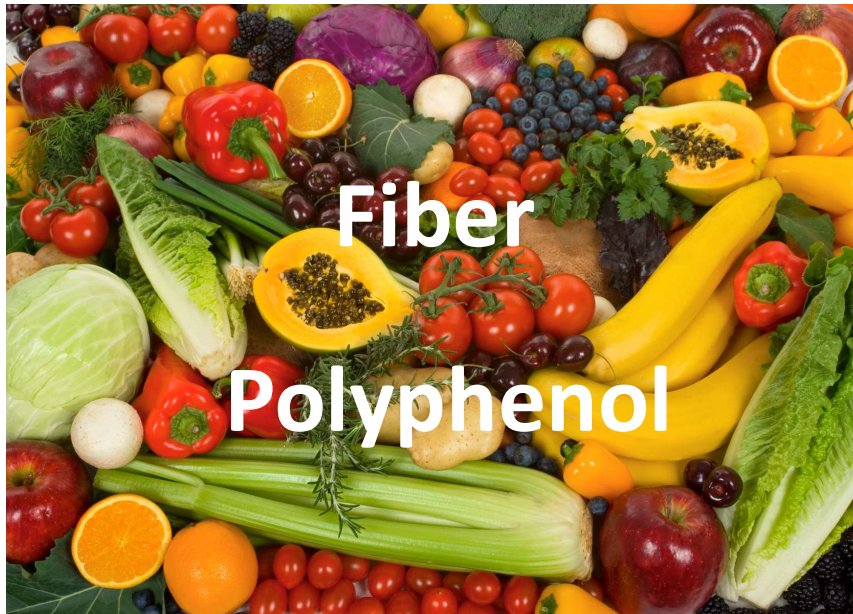
17

## Individuals that consumed more plants had greater bacterial diversity



McDonald D, (2018). American Gut: an open platform for citizen science microbiome research. *mSystems*, 3(3) e00031-18

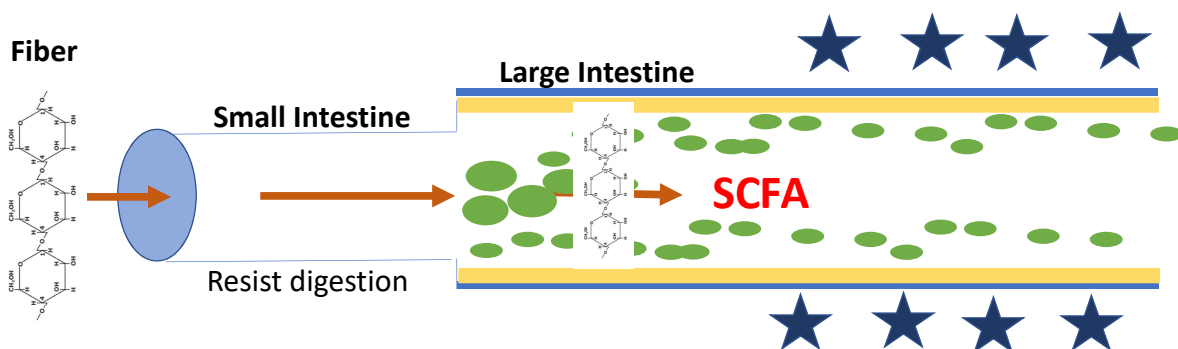
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## Fiber

- Carbohydrate polymers that are not digested by human-encoded enzymes in the small intestine.

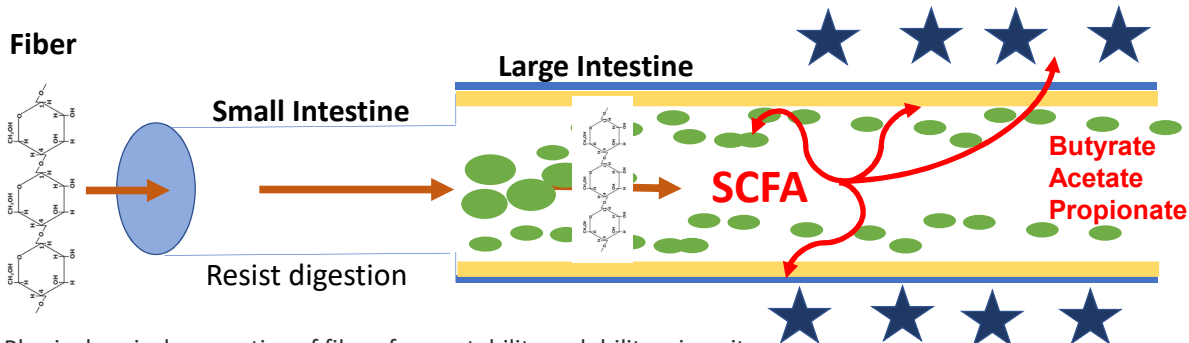


- Adequate Intake recommendation: **38 g/day** - men, **25 g/day** – women.
- The average American consumes **~17 g/day**.

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## Fiber

- Carbohydrate polymers that are not digested by human-encoded enzymes in the small intestine.



- Physiochemical properties of fiber: fermentability, solubility, viscosity
  - Insoluble → Cellulose
  - Soluble/↑viscosity → Psyllium
  - Soluble/non-viscous/↑fermentable → Inulin
- Effect on microbiota will vary based on fiber type.

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## Fiber

- Prebiotic** - Food components that can manipulate the microbiota to benefit the host.



Consensus Statement | Open Access | Published: 14 June 2017

### Expert consensus document: The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on the definition and scope of prebiotics

Glenn R. Gibson, Robert Hutkins, Mary Ellen Sanders, Susan L. Prescott, Raylene A. Reimer, Seppo J. Salminen, Karen Scott, Catherine Stanton, Kelly S. Swanson, Patrice D. Cani, Kristin Verbeke & Gregor Reid

Nature Reviews Gastroenterology & Hepatology 14, 491–502 (2017) | Download Citation

“substrate that is selectively utilized by host microorganism conferring a health benefit.”

Accepted prebiotics – fiber types : galacto-oligosaccharides, fructo-oligosaccharides, inulin → pulses, grains, fruits and vegetables.

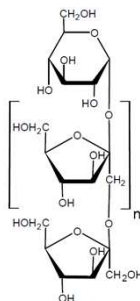
- Bifidogenic effect through B-fructosidase and B-galactosidase

- Increase *Bifidobacteria* → Replace pathogen

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## Food Sources

Wheat  
Bananas  
Garlic  
Onion  
Agave  
Chicory root



## Fiber - Inulin

British Journal of Nutrition (2018), 119, 176–189  
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doi:10.1017/S0007114517005440

### Habitual dietary fibre intake influences gut microbiota response to an inulin-type fructan prebiotic: a randomised, double-blind, placebo-controlled, cross-over, human intervention study

Genelle Healey<sup>1,2\*</sup>, Rinki Murphy<sup>3</sup>, Christine Butts<sup>2</sup>, Louise Brough<sup>1</sup>, Kevin Whelan<sup>4</sup> and Jane Coad<sup>1</sup>

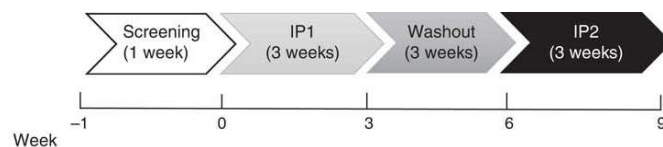
<sup>1</sup>School of Food and Nutrition, Massey Institute of Food Science and Technology, Massey University, Palmerston North 4442, New Zealand

<sup>2</sup>Food, Nutrition and Health, The New Zealand Institute for Plant & Food Research Limited, Palmerston North 4474, New Zealand

<sup>3</sup>Faculty of Medical and Health Sciences, The University of Auckland, Auckland 1142, New Zealand

<sup>4</sup>Faculty of Life Sciences and Medicine, Diabetes and Nutritional Sciences Division, King's College London, London SE1 9NH, UK

(Submitted 4 May 2017 – Final revision received 29 October 2017 – Accepted 3 November 2017 – First published online 8 January 2018)



16 g/d inulin-type fructan for 3 weeks

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## Fiber - Inulin

	Placebo (n 33)				Prebiotic (n 34)			
	Before intervention		After intervention		Before intervention		After intervention	
	Mean	sd	Mean	sd	Mean	sd	Mean	sd
SCFA (μmol/g)								
Acetate	31.78	17.80	33.80	18.97	31.53	18.97	39.50	20.96
Butyrate	9.75	6.12	9.44	5.62	8.54	5.48	10.16	5.62
Propionate	10.09	6.19	11.63	7.78	10.03	7.83	11.94	7.47
Sum of SCFA	55.52	28.69	59.48	32.28	54.28	31.16	65.51	32.48
Phylum (% relative abundance)								
Actinobacteria	10.88	6.43	10.84	7.24	10.98	7.87	19.95**	10.20
Bacteroidetes	14.30	12.09	13.09	8.39	14.55	10.70	12.46	8.33
Firmicutes	72.90	11.31	73.85	11.02	72.41	10.75	65.71**	11.03
Proteobacteria	0.43	0.40	0.51	0.61	0.54	0.69	0.36‡	0.42
Verrucomicrobia	0.33	0.66	0.38	0.85	0.29	0.45	0.17	0.33
Genus (% relative abundance)								
Blifidobacterium	6.56	5.21	6.50	5.88	6.69	6.37	15.07**	8.54*
Collinsella	3.36	2.52	3.15	2.80	3.07	2.82	3.81	2.79
Bacteroides	6.49	3.81	6.45	4.31	6.80	4.19	5.86	3.40
Prevotella	5.36	12.16	3.66	5.98	5.20	9.12	4.85	7.98
Lactobacillus	0.24	0.92	0.44	1.96	0.26	0.86	1.26	3.83
Lachnospiraceae, other, unknown genus	2.07	1.11	1.91	1.24	1.86	1.18	1.55	0.62
Lachnospiraceae, unknown genus	13.27	5.79	13.43	5.62	12.55	6.22	14.74	6.30
Blautia	10.78	5.81	9.45	4.43	9.90	4.83	7.67	3.88
Coprococcus	3.80	1.83	4.16	2.20	4.50	2.54	3.55*	1.65*
Dorea	1.65	0.86	1.61	0.86	1.75	0.86	1.20*	0.66*
Ruminococcus (Lachnospiraceae)	1.85	1.66	1.95	1.64	2.11	1.59	1.15**	1.04*
Ruminococcaceae, unknown genus	16.33	4.82	16.96	4.29	15.24	4.01	14.50	4.12
Faecalibacterium	0.47	0.32	0.53	0.30	0.41	0.22	0.61‡	0.32*
Oscillospira	1.10	0.67	1.11	0.70	1.08	0.53	0.78*	0.46
Ruminococcus (Ruminococcaceae)	5.60	3.73	5.52	4.00	5.49	3.76	4.40	3.32
Dialister	0.77	1.15	1.00‡	1.56	1.07	1.72	0.94	1.59

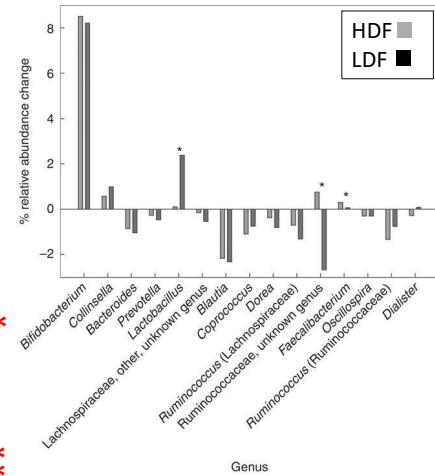
Healy et al. British Journal of Nutrition, 2018

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Healy et al. *British Journal of Nutrition*, 2018

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## Fiber - Inulin

### • Microbial changes

- Increased *Bifidobacterium* and *Faecalibacterium prausnitzii* with 16 g/d inulin/oligofructose for 12 weeks<sup>1</sup>
- Dose dependent increase *Bifidobacterium* with Agave Inulin supplementation for 21 days<sup>2</sup>

1. Dewulf EM, et al. 2013, *Gut*; 62: 1112-21.
2. Holscher HD, et al. 2015, *J Nutr*; 145:2025-32

### • Physiological changes

- Immunomodulation – Decreased high sensitivity CRP, IL-6 and/or TNF-α, and endotoxin<sup>1</sup>
- Appetite control – Increase PYY<sup>2,3</sup>
- Glycemia – Improve postprandial glucose response<sup>3</sup>

1. Fernandes R, et al. 2017, *Clinical Nutrition*; 36(5), 1197-1206
2. Parnell JA, et al. 2009, *AJCN* 2009; 89:1751-59.
3. Cani PD, et al. 2009, *AJCN*, 90(5), 1236-43.

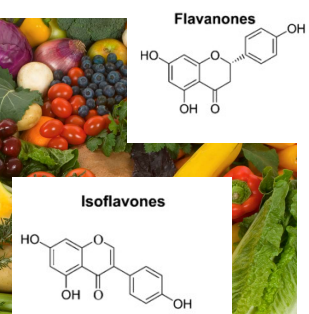
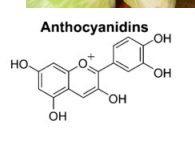
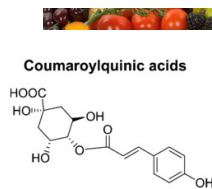
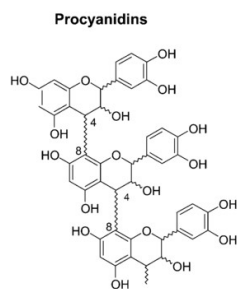
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# Polyphenols

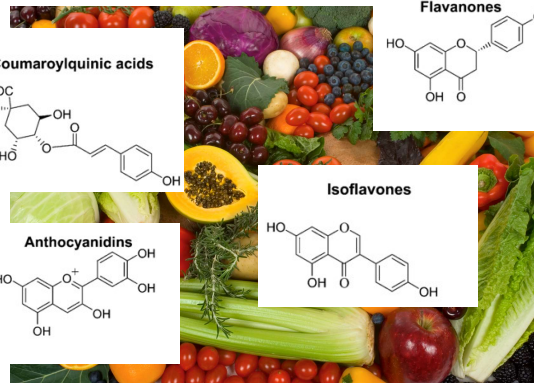
- 8000 Polyphenols have been identified

- Flavonoids
- Lignans
- Phenolic Acids
- Stilbenes

Fruits, vegetables, cereal, tea, coffee, cocoa, wine



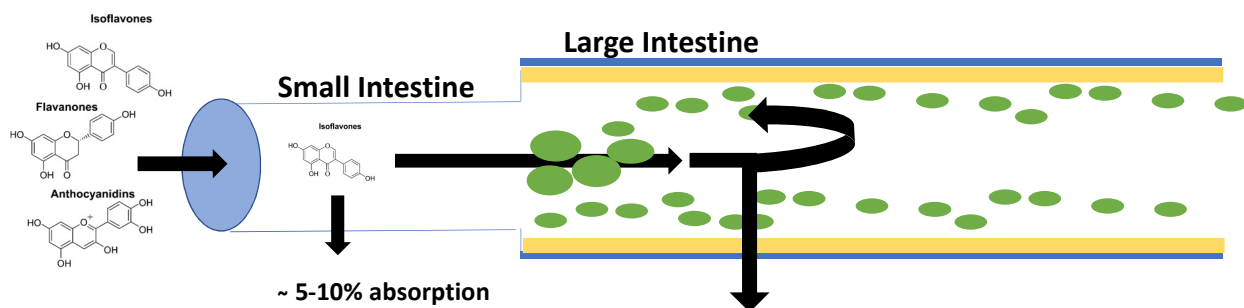
- Studies focused on anti-oxidant function.



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# Polyphenols

- Alter microbiome
- Variation in community of gut microbiota alter biochemical fate of polyphenols.

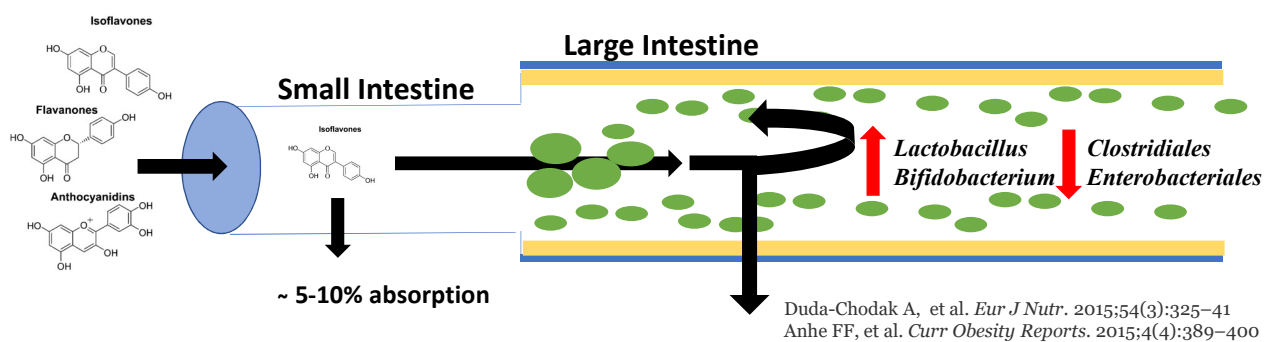


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# Polyphenols

- Alter microbiome
- Variation in community of gut microbiota alter biochemical fate of polyphenols.

## Blueberries Grapes Cranberry Plum

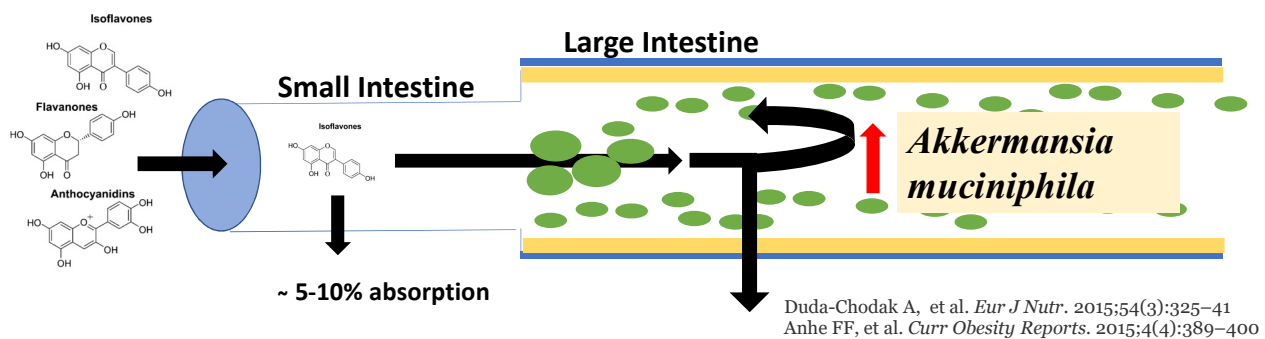


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# Polyphenols

- Alter microbiome
- Variation in community of gut microbiota alter biochemical fate of polyphenols.

## Berries - Proanthocyanidins



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nature > nature medicine > letters > article

▼ nature  
medicine

Letter | Published: 01 July 2019

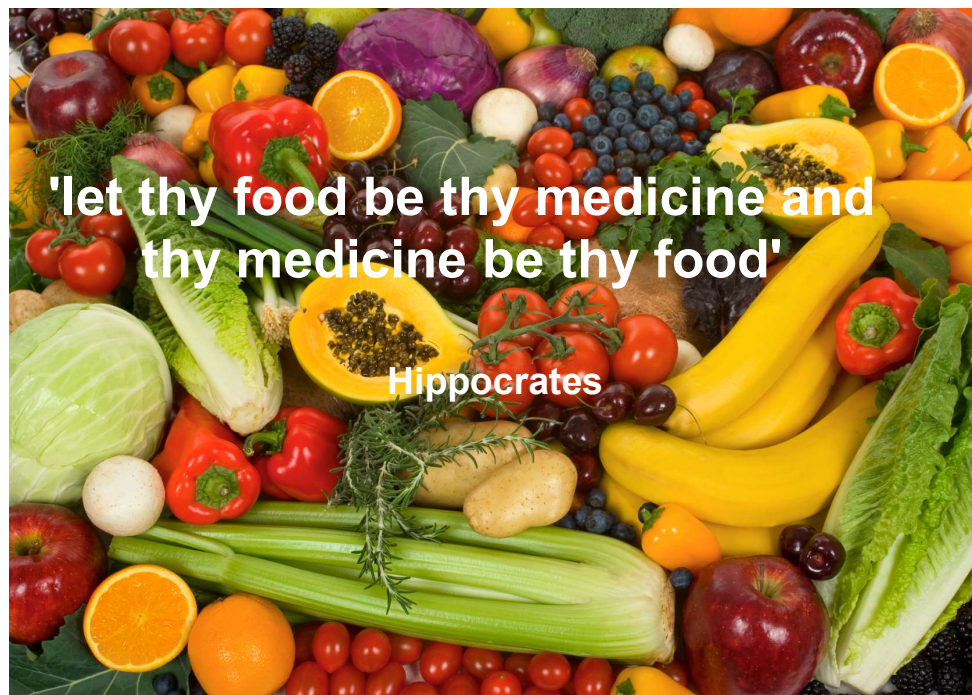
## Supplementation with *Akkermansia muciniphila* in overweight and obese human volunteers: a proof-of-concept exploratory study

Clara Depommier, Amandine Everard, Céline Druart, Hubert Plovier, Matthias Van Hul, Sara Vieira-Silva, Gwen Falony, Jeroen Raes, Dominique Maiter, Nathalie M. Delzenne, Marie de Barsey, Audrey Loumaye, Michel P. Hermans, Jean-Paul Thissen, Willem M. de Vos & Patrice D. Cani 

Nature Medicine **25**, 1096–1103 (2019) | Download Citation 

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