



Lecture 92:

Probiotics and Prebiotics

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Definitions:

- **Probiotics** are live micro-organisms that confer health benefits on the host when administered in adequate amounts.
- **Prebiotics** are selectively fermented ingredients that probiotics need to grow and thrive.
- **Synbiotics** are the foods or nutritional supplements that have both probiotics and prebiotics.

Synbiotics:

- **Synbiotics contain live bacteria and the fuels they need to thrive.**

Fermented dairy products are considered synbiotic:

- **Yogurt.**
- **Kefir.**

Prebiotics:

- **They are the fueling nutrients for probiotics that allow change in the composition and activity of the normal flora of the GI tract.**

They include:

- **Fructo-oligosaccharides (FOSs).**
- **Short chain fatty acids.**
- **Non-digestible fiber (Inulin).**

Foods High in Prebiotics Are:

- **Chicory root.**
- **Jerusalem artichoke.**
- **Jicama (Mexican turnip).**
- **Dandelion greens.**
- **Garlic.**
- **Onions.**
- **Leek.**
- **Asparagus.**
- **Wheat bran.**
- **Banana.**



Garlic, onion, and leek are high in the phytonutrients alliin, allicin, and ajoene. *Image: Copyright©Depositphotos.com/Joachim Opelka*

- **Short chain fatty acids** are produced in the colon during fermentation of dietary fiber.

They include:

- **Butyric acid.**
- **Acetic acid.**
- **Propionic acid.**
- **Valeric acid.**



Butyric acid (Butyrate) is highly important for colon health, because:

- **It acts as a prebiotic for normal flora.**
- **It is the primary source of energy for the cells of the colon.**
- **It has an anti-inflammatory activity.**
- **It shows anti-cancer property by**
 - **inducing apoptosis.**
 - **blocking angiogenesis.**
 - **inhibiting tumor cell growth.**

Probiotics:

- The human body contain microorganisms that reside in the skin, saliva, and gastrointestinal tract. They are called “**human microbiota**”, and are mostly bacteria and fungi.

**Normal flora of the gut
are microorganisms
that normally live in
the digestive tract:**

- They help digestion.
- They help making vitamins, esp B and K.
- They have roles in immune function.
- They make enzymes that are not produced by GI system.



- There are normally over **500 different species** of bacteria in the GI tract, both good and bad ones, with 30 – 40 species making about 99% of all!
- The number of bacteria in the GI tract is about 9 times more than total cells in human body.
- The type and number of normal flora and the balance between good bacteria and bad bacteria are highly important in determining health and diseases.

Dysbiosis:

- It is the state of altered normal flora in the GI system.
- It is an imbalance between friendly bacteria and pathogens.
- This term is used for the first by the Russian scientist **Elie Metchnikoff**.

Causes of Dysbiosis:

- **Antibiotics.**
- **Poor digestion and absorption.**
- **Intestinal infections.**
- **Suppressed immune function.**
- **Altered pH.**
- **Stress.**
- **Alcohol.**
- **Dietary factors:**
 - **Low fiber intake.**
 - **Diets high in sugar, fat and protein.**
 - **Food allergies.**

Out of those bacteria in the GI system, the three important ones are:

- **Lactobacillus acidophilus** (the most famous one).
- **Bifidobacterium bifidum** (more common to the babys` colon).
- **Streptococcus faecium** .

Indications and Benefits of Probiotics:

- **Promotion of colon health, strong immune system and healthy upper digestive tract.**
- **Prevention and treatment of:**
 - **Diarrhea (infectious).**
 - **Tooth decay.**
 - **Vaginitis.**
 - **Vaginal yeast infection.**
 - **Urinary tract infection.**
 - **Antibiotic-induced diarrhea.**

- **Colic.**
- **Cancer.**
- **Canker sores.**
- **Eczema.**
- **Food allergies.**
- **Inflammatory bowel disease.**
- **Irritable bowel syndrome (IBS).**
- **Lactose intolerance.**
- **Indigestion.**
- **HIV support.**
- **Parasite infections.**

- **Chronic kidney disease.**
- **Non – alcoholic fatty liver.**
- **Obesity.**
- **Diabetes.**
- **Depression.**
- **Anxiety.**
- **Respiratory disorders.**
- **High LDL cholesterol.**



Types of Probiotics:

- The two famous probiotics are **Lactobacillus and Bifidobacterium**, and each of them has many strains.
- Each strain has actually a unique purpose.

How Much to Take:

- Probiotics must be taken in adequate numbers.
- Minimum dose is **2 billion CFUs** (colony forming units) per day.
- Depending on the conditions for which is used, the dose could be from 5 billion to as high as 50 billion.

- **Probiotics can be destroyed by stomach acid, decreasing the numbers to be reached to the intestine .**
- **To overcome this issue, patented technologies are used that protect probiotics from stomach acid on their way to the intestinal tract.**

Homework:

- **1) Describe the dysbiosis and its causes.**
- **2) Describe the indications that may benefit from probiotics.**

