

CONGRESSO
NAZIONALE SIGG

GLI ANZIANI:
LE RADICI DA PRESERVARE
ROMA 28 novembre 2018 01 dicembre 2018 Auditorium della Tecnica, Roma



IL RUOLO DEL MICROBIOTA NELLA RISPOSTA ALLA TERAPIA NUTRIZIONALE

Aspetti Nutrizionali e Demenza

ROMA, 29 Novembre 2018

Alessandra Coin

Clinica Geriatrica – Azienda Ospedaliera, DIMED – Universita' di Padova

21 settembre

Alzheimer's Disease International

Demenza

Possiamo ridurre il rischio?



2
Fare regolare
esercizio fisico



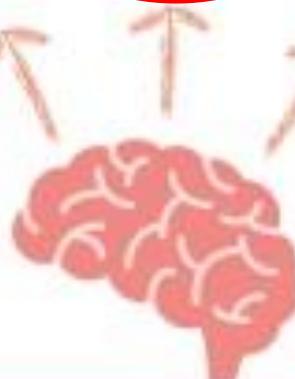
3
Seguire una
dieta sana



4
Allenare
il cervello



1
Controllare
il cuore



5
Avere un'attiva
vita sociale

www.alzheimer.it/iniziat2014

www.alz.co.uk/WAD

DIETA E DEMENZA

Tra individui cognitivamente normali, una più alta aderenza alla MeDi è stata associata ad un ridotto rischio di MCI

La dieta mediterranea, da sola o in associazione alla DASH (Dietary Approach to Systolic Hypertension), può essere di beneficio nella prevenzione del declino cognitivo.

Studi hanno riportato benefici per:

- Vitamina E
- Vitamine B e folati
- Polifenoli
- Vitamina D *Solfrizzi V et al, Journal of Alzheimer's Disease 2017;*
- Carotenoidi
- Capsaicina
- PUFA

Singh B, J Alzheimer Dis, 2014;

Rakesh G et al, Ther Adv Chronic Dis, 2017



Nutrition and AD: a bi-directional relationship

AD influences nutritional status

- Provision and intake food
- Caloric, protein and micronutrient requirements
- Digestion and absorption of food
- Conversion and uptake of active compounds in the liver and at the blood brain barrier
- Cognitive and behavioural disturbances (eating habits, refusal to eat, dysphagia)



Nutritional habits influence AD

- Reduced immune function and increased risk of infection
- Reduce muscular mass and strength
- Disability and reduce performance
- Fall risk
- Risk of pressure sores
- **Risk of dementia and AD**
- **Progression from MCI to dementia**
- **Cognitive function, behaviour, functional status**

Terapia nutrizionale della demenza?

Pattern dietetici e non singoli alimenti (**Dieta Mediterranea**)

Evitare/trattare la malnutrizione: correggere introito proteico e calorico alterato

Integrare i deficit vitaminici e miconutrienti

Nutraceutici

I NUTRACEUTICI...

Orally Administrated Cinnamon Extract Reduces β -Amyloid Oligomerization and Corrects Cognitive Impairment in Alzheimer's Disease Animal Models

Anat Frydman-Marom^{1*}, Aviad Levin^{2*}, Dorit Farfara³, Tali Benromano³, Roni Scherzer-Attali¹, Sivan Peled¹, Robert Vassar⁴, Daniel Segal¹, Ehud Gazit^{1*}, Dan Frenkel^{3*}, Michael Ovadia^{2*}

¹ Department of Molecular Microbiology and Biotechnology, Tel Aviv University, Tel Aviv, Israel, ² Department of Zoology, Tel Aviv University, Tel Aviv, Israel,

³ Department of Neurobiology, Tel Aviv University, Tel Aviv, Israel, ⁴ Department of Cell and Molecular Biology, Northwestern University, Chicago, Illinois, United States of America



British Journal of Nutrition (2010), **103**, 730–734
© The Authors 2009

doi:10.1017/S0007114509992364

Concord grape juice supplementation improves memory function in older adults with mild cognitive impairment

Robert Krikorian^{1*}, Tiffany A. Nash¹, Marcelle D. Shidler¹, Barbara Shukitt-Hale² and James A. Joseph²

¹ Department of Psychiatry, University of Cincinnati Academic Health Center, Cincinnati, OH, USA

² USDA Human Nutrition Research Center on Aging and Tufts University, Boston, MA, USA

(Received 1 May 2009 – Revised 3 September 2009 – Accepted 4 September 2009 – First published online 23 December 2009)

Curcumin Structure-Function, Bioavailability, and Efficacy in Models of Neuroinflammation and Alzheimer's Disease

Aynur N. Begum, Mychica R. Jones, Giselle P. Lim, Takashi Morihara, Peter Kim, Dennis D. Heath, Cheryl L. Rock, Mila A. Pruitt, Fusheng Yang, Beverly Hudspeth, Shuxin Hu, Kym F. Faull, Bruce Teter, Greg M. Cole, and Sally A. Frautschy

Departments of Medicine (A.N.B., M.R.J., G.P.L., P.K., F.Y., B.H., S.H., B.T., G.M.C., S.A.F.) and Neurology (G.M.C., S.A.F.) and Psychiatry and Biobehavioral Sciences and The Semel Institute (K.F.F.), University of California, Los Angeles, California; Greater Los Angeles Healthcare System, Geriatric Research Education Clinical Center, Sepulveda, California (A.N.B., M.R.J., G.P.L., P.K., F.Y., B.H., S.H., B.T., G.M.C., S.A.F.); Cancer Prevention and Control Program, Moores UCSD Cancer Center, University of California San Diego, La Jolla, California (D.D.H., C.L.R., M.A.P.); and Department of Post-Genomics and Diseases, Division of Psychiatry and Behavioral Proteomics, Osaka University Graduate School of Medicine D3, Osaka, Japan (T.M.)

Cochrane Database Syst Rev. 2002;(4):CD003120.

Ginkgo biloba for cognitive impairment and dementia.

Birks J¹, Grimley EV, Van Dongen M.

Hindawi Publishing Corporation
Evidence-Based Complementary and Alternative Medicine
Volume 2012, Article ID 606424, 10 pages
doi:10.1155/2012/606424

Research Article

Effects of 12-Week *Bacopa monnieri* Consumption on Attention, Cognitive Processing, Working Memory, and Functions of Both Cholinergic and Monoaminergic Systems in Healthy Elderly Volunteers

Tatimah Peth-Nui,^{1,2} Jintanaporn Wattanathorn,^{2,3} Supaporn Muchimapura,^{2,3} Terdthai Tong-Un,^{2,3} Nawantan Piyavhatkul,^{3,4} Poonsri Rangseckajee,^{3,4} Kornkanok Ingkaninan,⁵ and Sakchai Vittaya-aekkul⁵

¹ Neuroscience Program, Department of Physiology and Graduate School, Faculty of Medicine, Khon Kaen University, Khon Kaen 40002, Thailand

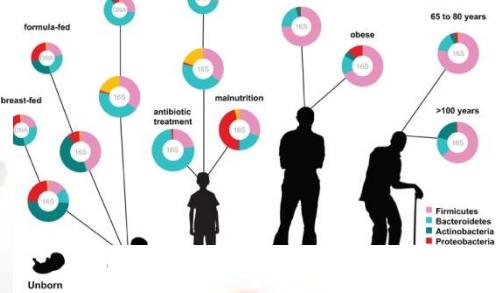
² Department of Physiology, Faculty of Medicine, Khon Kaen University, Khon Kaen 40002, Thailand

³ Integrative Complimentary Alternative Medicine Research and Development Group, Khon Kaen University, Khon Kaen 40002, Thailand

⁴ Department of Psychiatry, Faculty of Medicine, Khon Kaen University, Khon Kaen 40002, Thailand

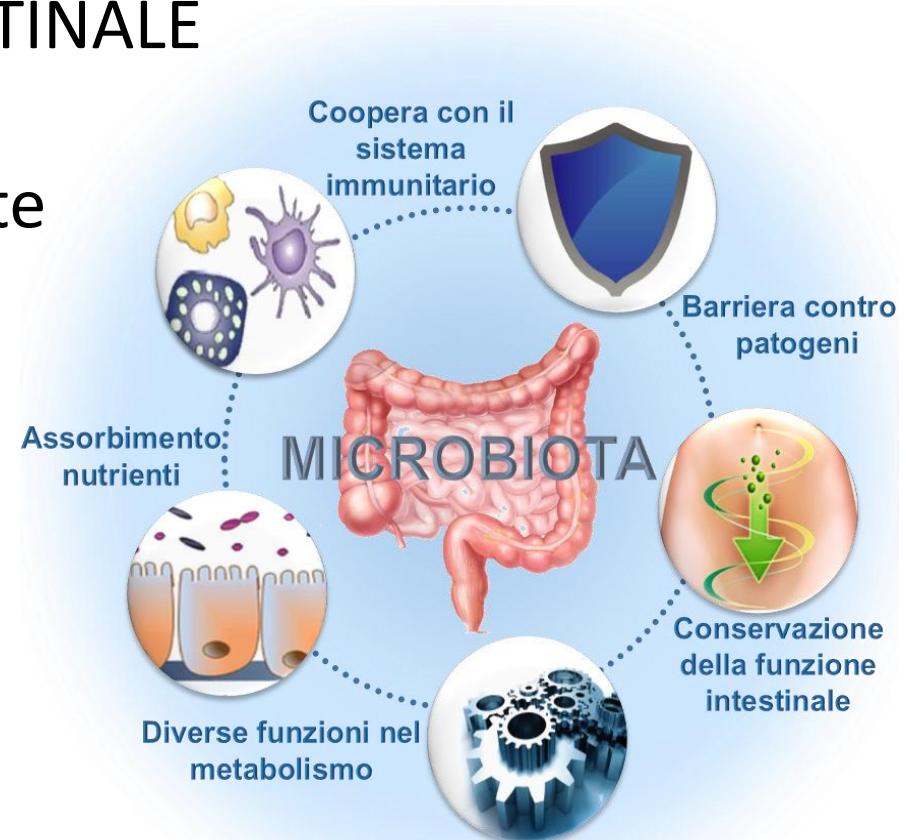
⁵ Department of Pharmaceutical Chemistry and Pharmacognosy, Faculty of Pharmaceutical Sciences, Naresuan University, Phitsanulok 65000, Thailand

Dieta e microbiota



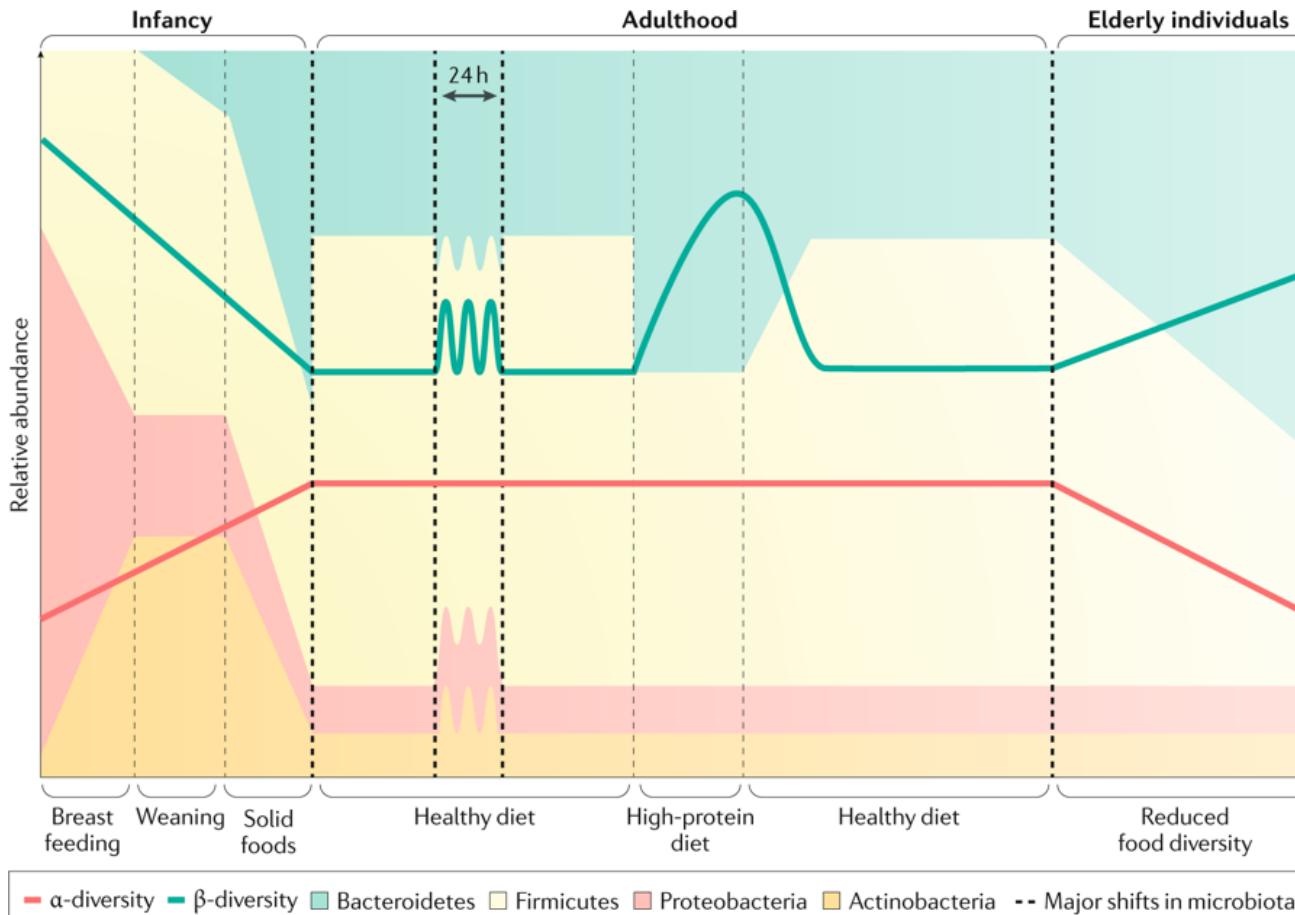
GUT MICROBIOTA: Principali funzioni

- Sviluppo e mantenimento della BARRIERA INTESTINALE
- Modulazione della flogosi ed effetto antiossidante
- Funzione metabolico-energetica
- Funzione di sintesi
(Vitamine, acidi grassi a catena corta...)
- Immuno-modulazione



Dieta-microbiota-ospite: un “crosstalk”

La dieta influenza la struttura e la funzione batterica del GUT nell’arco di vita.



REVIEWS

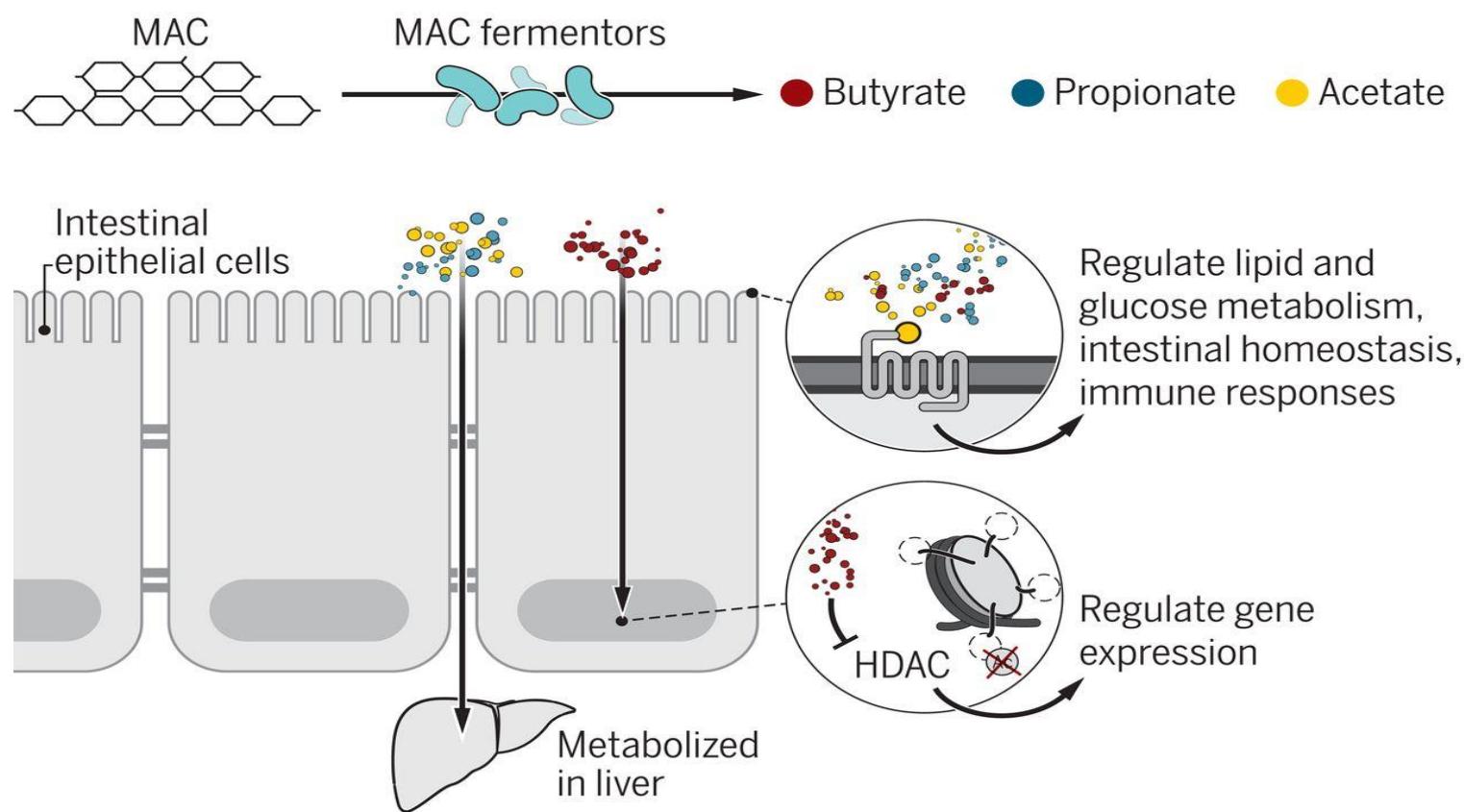
You are what you eat: diet, health and the gut microbiota

NIV Zmora^{1,2,3}, Jotham Suez^{1,3} and Eran Elinav¹ *

Le alterazioni del microbiota rispecchiano gli adattamenti dei cambiamenti nutrizionali in diversi intervalli di tempo:

- le oscillazioni diurne corrispondono ai cicli sonno-veglia e digiuno-alimentazione;
- maggiori alterazioni nella composizione e quantità di cibo (una dieta con poche fibre, molti grassi e proteine) innescano cambiamenti transitori al microbiota, che persistono più della durata della perturbazione alimentare;
- le pratiche dietetiche di lunga data portano a cambiamenti indolenti al microbiota GUT.

Microbiota e metabolismo dei nutrienti: fermentazione dei “MAC”



MAC: frutto-galatto-oligosaccaridi, disaccaridi, monosaccaridi... polioli
→ PREBIOTICI? (anche PUFA, fenoli).

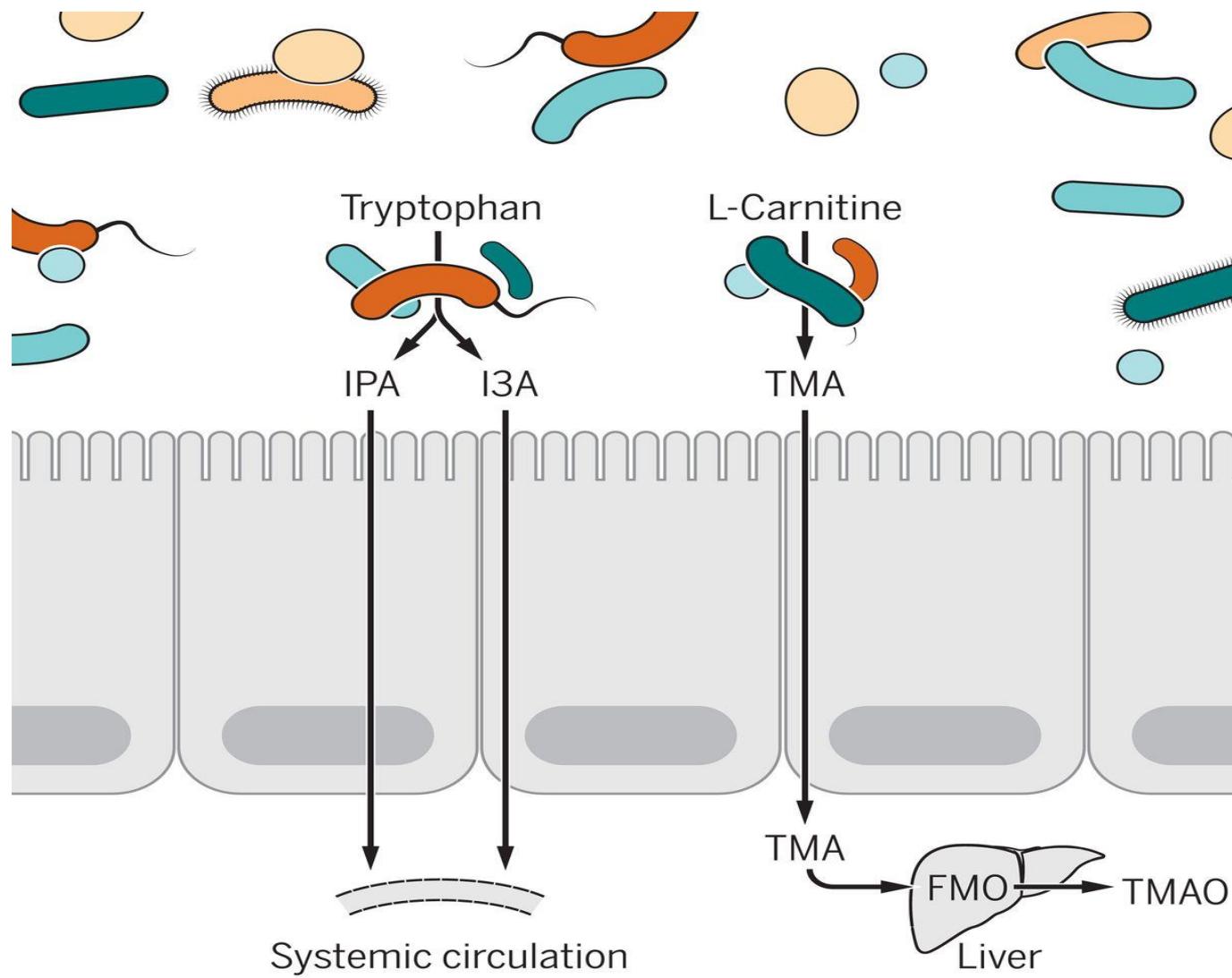
I CHO complessi sono per lo più indigesti per l'uomo (fibre).

Alcuni di essi (MAC) sono digeribili dal GMB per produrre energia.

Una dieta povera di MAC determina consumo del muco con perdita dell'integrità della barriera intestinale, minor produzione di SCFA, LPS in circolo (endotossinemia).

SCFAs (butirrato, propionato, acetato):
-riserva energetica supplementare
-regolatori del metabolismo, della risposta immune, dell'espressione genica (inibizione histone deacetylase).

Interazione tra amino acidi e gut microbiota



La proteolisi microbica produce metaboliti che interagiscono con la fisiologia umana. Ad esempio:

- indoli, fenoli, amine (in combinazione con NoX) favoriscono GIK
- Dal metabolismo di carnitina in trimetilamina (TMA) nel fegato viene prodotta TMAO. Livelli elevati di TMAO sono legati a malattie metaboliche.
- Dal metabolismo del triptofano → indolo3acetato con effetto antinfiammatorio, → acido indolpropionico con effetto omeostatico intestinale

Terapia nutrizionale, microbiota e salute

REVIEWS

Dietary component	Bacteria	Metabolites or mediators	Disease risk
Red meat (l-carnitine)	<i>Prevotella</i> ^a	↑ TMAO	↑ CVD
Red meat (l-carnitine)	<i>Bacteroides</i> ^b	↓ TMAO	↓ CVD
Emulsifiers (lecithin)	?	↑ TMAO	↑ CVD
Emulsifiers (P80 and CMC)	↑ Proteobacteria ^a	↑ LPS and flagellin	↑ Colitis and metabolic syndrome
Emulsifiers (P80 and CMC)	↑ <i>Akkermansia</i> ^a	↑ LPS and flagellin	↑ Colitis and metabolic syndrome
Red meat (heterocyclic amines)	<i>Bacteroides</i> ^a	↑ 7-OHIQ	↑ Carcinogenesis
Red meat (heterocyclic amines)	<i>Clostridium</i> ^a	↑ 7-OHIQ	↑ Carcinogenesis
Red meat (heterocyclic amines)	<i>Eubacterium</i> ^a	↑ 7-OHIQ	↑ Carcinogenesis
Red meat (heterocyclic amines)	<i>Lactobacillus</i> ^b	↑ IQ and PhIP	↓ Carcinogenesis
Red meat (haem)	↑ <i>Bacteroides</i> ^a	↑ LPS? Diet influences the gut bacterial structure and function throughout the human lifespan. Microbiota alterations mirror adaptations to nutritional shifts at different time frames	↑ Colon cancer
Red meat (haem)	↑ Sulfate-reducing bacteria ^a	↑ Hydrogen sulfide	↑ Colon cancer
Red meat (haem)	↑ <i>Prevotella</i> ^a	↑ LPS?	↑ Colon cancer
Red meat (haem)	↑ <i>Akkermansia</i> ^a	↓ Mucus	↑ Colon cancer and IBD
Polyphenols (caffeic acid)	↑ <i>Akkermansia</i> ^b	?	↓ IBD
Polyphenols (resveratrol)	↓ <i>Prevotella</i> ^a	↓ TMAO	↓ CVD
Polyphenols (grape and/or cranberry extract)	↑ <i>Akkermansia</i> ^b	?	↓ Metabolic syndrome

You are what you eat: diet, health and the gut microbiota

Niv Zmora^{1,2,3}, Jotham Suez^{1,3} and Eran Elinav¹ *

La modulazione della composizione e delle funzioni del microbiota attraverso la dieta può avere sia un effetto benefico che dannoso sulla salute dell'ospite (uomo).

REVIEWS

You are what you eat: diet, health
and the gut microbiota

Niv Zmora^{1,2,3}, Jotham Suez^{1,3} and Eran Elinav^{1*}

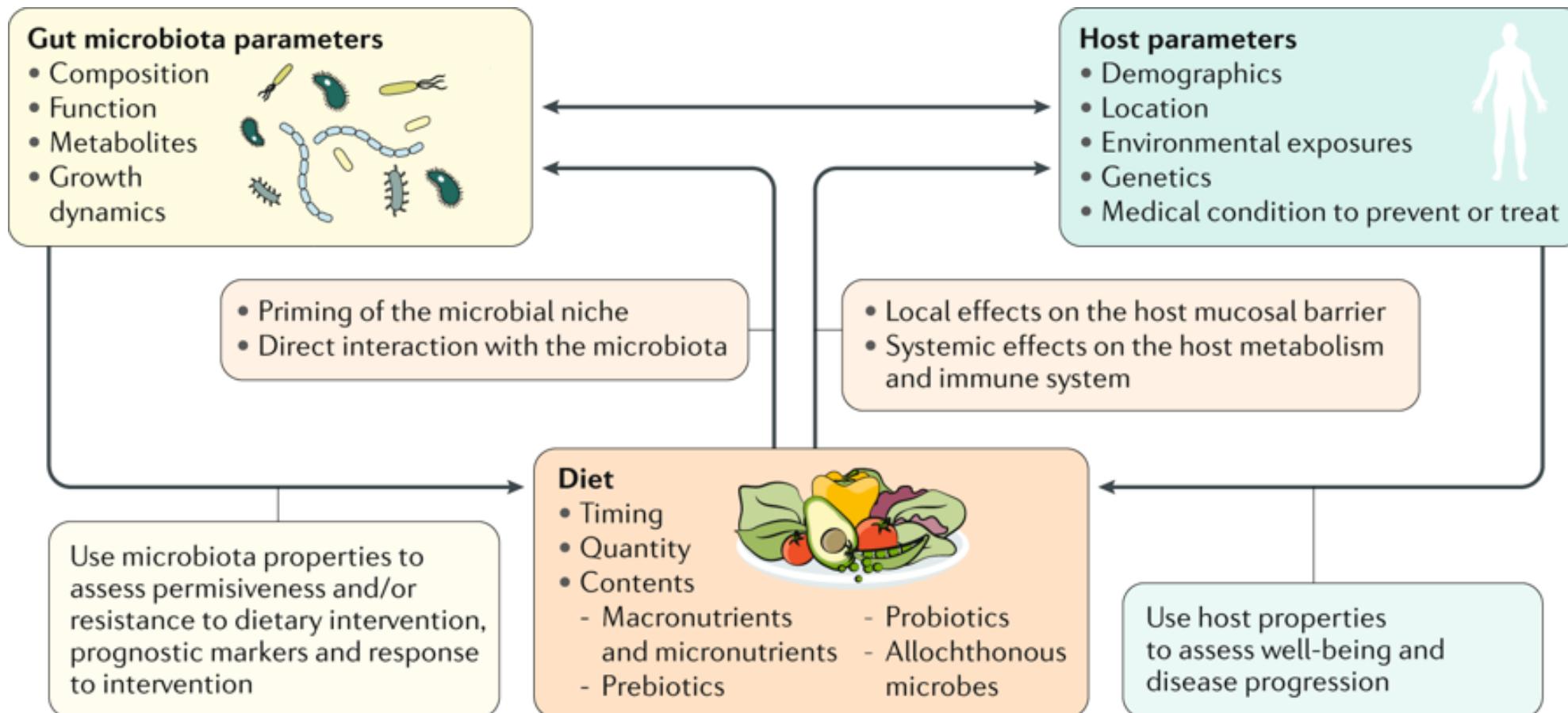
NAS (saccharin)	↑ <i>Bacteroides</i> ^a	↑ Acetate, propionate and LPS ^a	↑ Metabolic syndrome				
NAS (saccharin)	↓ <i>Akkermansia</i> ^b	↑ Acetate and propionate ^a	↑ Metabolic syndrome				
NAS (saccharin)	↑ <i>Turicibacter</i> ^a	↑ LPS?	↑ Metabolic syndrome				
NAS (aspartame)	↑ <i>Clostridium leptum</i> ^a	↑ Acetate, propionate and butyrate ^a	↑ Metabolic syndrome				
NAS (acesulfame-potassium)	↑ <i>Bacteroides</i> ^a	↑ LPS, pyruvate and cholate	↑ Metabolic syndrome				
High-fat and high-sugar diet	↑ Firmicutes, Mollicutes and <i>Eubacterium</i> ^a	↑ Lactate, acetate and butyrate ^a	↑ Metabolic syndrome	Fibre	Clostridiales ^a	↑ Butyrate ^a	↑ Colon cancer
High-fat and high-sugar diet	↓ Bacteroidetes ^b	?	↑ Metabolic syndrome	Fibre	?	↑ Butyrate, IL-10 and IL-18 ^b	↓ Colon cancer
Saturated fat	↑ <i>Bacteroides</i> and <i>Turicibacter</i> ^a	↑ LPS	↑ Metabolic syndrome	Fibre	↑ Actinobacteria and Bacteroidetes ^b	↑ Propionate, butyrate and IGN ^b	↓ Metabolic syndrome
Saturated fat	Supplemented <i>Bacteroides uniformis</i> ^b	?	↓ Metabolic syndrome	Fibre	<i>Prevotella</i> ^b	↑ Glycogen storage	↓ Metabolic syndrome
Saturated fat	↑ <i>Bilophila</i> ^a	↑ LPS	↑ IBD	Fibre			
Saturated fat	↓ S24-7 (Bacteroidetes) and Lachnospiraceae ^b	↓ Butyrate and retinoic acid ^b	↑ IBD	Fermentable fibre (inulin)	↑ <i>Bifidobacterium</i> and <i>Akkermansia</i> ^b	↑ IL-22	↓ Metabolic syndrome
Saturated fat	↑ <i>Bacteroides</i> , Mollicutes and <i>Lactobacillus</i> ^a	↓ Flavonoids and UCP1	↑ Metabolic syndrome	Fermentable fibre (inulin)	<i>Bifidobacterium</i> ^b	↑ Mucus growth	↓ IBD
Saturated fat (palmitate)	↓ S24-7 (Bacteroidetes) and Prevotellaceae ^b	↓ Propionate? ^b	↑ Multiple sclerosis	Fermentable fibre (inulin)	?	↑ Acetate ^b ↓ Appetite	↓ Metabolic syndrome
Unsaturated fat	↑ <i>Akkermansia</i> , Mollicutes and <i>Lactobacillus</i> ^b	↓ LPS?	↓ Metabolic syndrome	High-fat	?	↑ Acetate ^a , GSIS and hyperphagia	↑ Metabolic syndrome
High-fat (saturated and unsaturated)	↓ <i>Prevotella</i> , <i>Bacteroides</i> and <i>Turicibacter</i> ^a	↓ Pro-IL-1β	↓ Osteomyelitis	Low-fibre diet	↑ <i>Akkermansia</i> and <i>Bacteroides caccae</i> ^a	↓ Mucus	↑ <i>Citrobacter</i> susceptibility

Principi terapeutici utilizzandi l'asse “cibo-micriobiota”

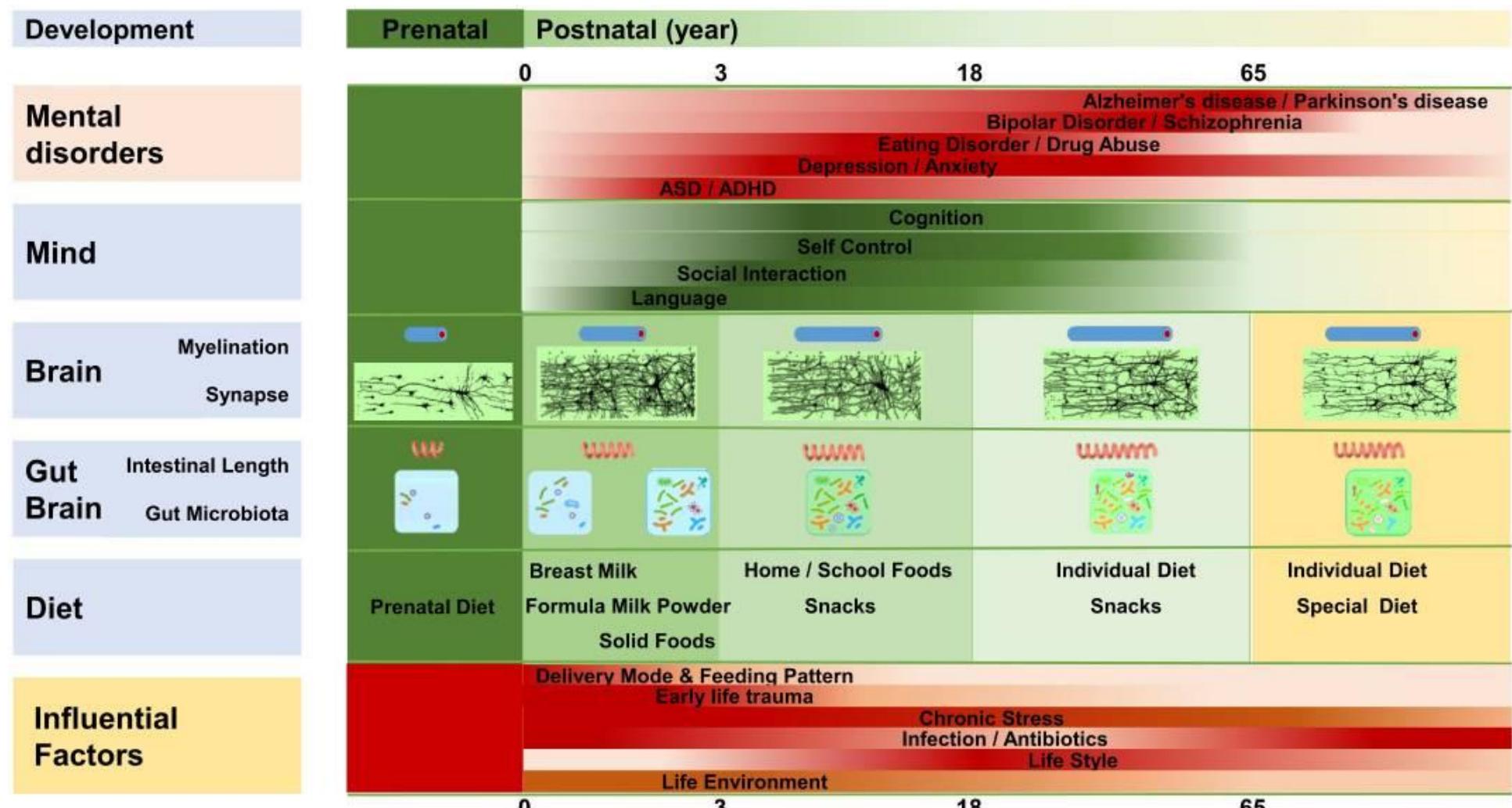
REVIEWS

You are what you eat: diet, health and the gut microbiota

Niv Zmora^{1,2,3}, Jotham Suez^{1,3} and Eran Elinav¹ *



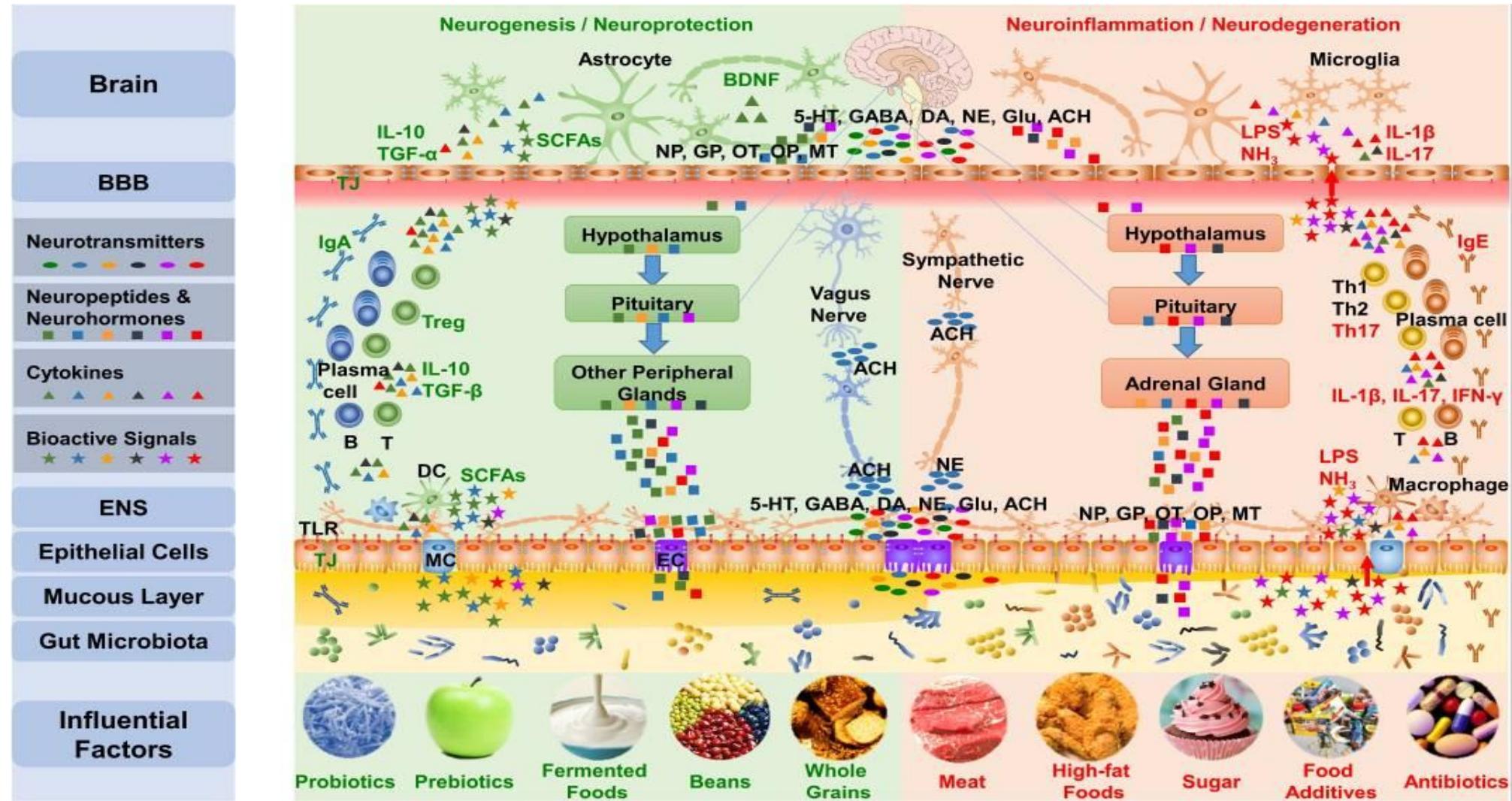
Dieta, microbiota, encefalo e sviluppo mentale



Il microbiota, l'encefalo e le funzioni mentali mostrano pattern di sviluppo simili: tutti e tre sono sensibili a diversi fattori. La dieta ha un ruolo preminente nella loro maturazione. Alterazioni della dieta e conseguentemente del microbiota possono favorire l'incidenza di disturbi mentali e malattie psichiche.

Dieta, microbiota, encefalo

Liang S.
Front Integr Neurosci
2018



I diversi alimenti che compongono pattern dietetici caratteristici come la dieta mediterranea o la dieta occidentale possano svolgere azioni protettive sul microbiota o alterare l'asse intestino-cervello.
A sinistra: la protezione del microbiota, il mantenimento del muco e della barriera intestinale, la produzione di SCFA inducono un ambiente neuroprotettivo. A destra: l'asse benefico intestino-cervello si interrompe e vengono prodotti LPS e altre sostanze tossiche e ossidanti con neuroinfiammazione e degenerazione

Il gut microbiota puo' essere fondamentale per la trasformazione dei nutrienti della dieta in composti attivi che esercitano un effetto benefico

Ticinesi A et al, Clinical Interventions in Aging, 2018

Published in final edited form as:

J Alzheimers Dis. 2018 ; 63(2): 409–421. doi:10.3233/JAD-171151.

The Role of the Gut Microbiota in the Metabolism of Polyphenols as Characterized by Gnotobiotic Mice

Giulio Maria Pasinetti^{a,d,*}, Risham Singh^a, Susan Westfall^c, Francis Herman^a, Jeremiah Faith^b, and Lap Ho^a

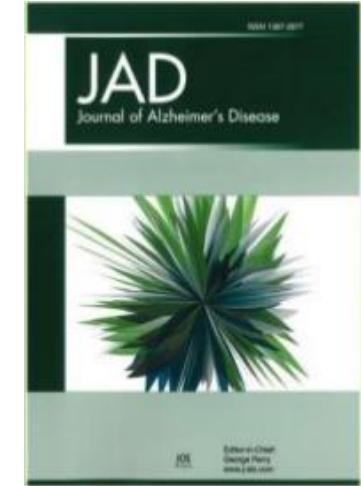
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^cDepartment of Biomedical Engineering, McGill University, Montreal, QC, Canada

^dGeriatric Research, Education and Clinical Center, James J. Peters Veterans Affairs Medical Center, Bronx, NY, USA

Gli autori ipotizzano che sfruttare l'ecosistema microbico intestinale per generare metaboliti bioattivi a livello cerebrale derivanti dai polifenoli introdotti con la dieta, possa essere in grado di attenuare i fattori di rischio legati allo stile di vita e di promuovere la resilienza contro il declino cognitivo legato all'età



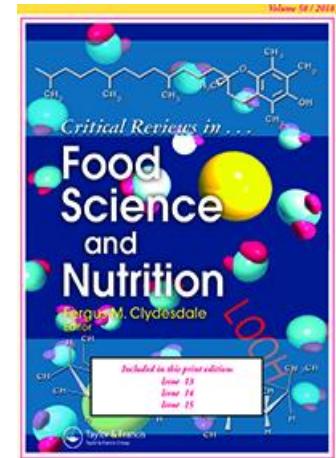
Bidirectional interactions between dietary curcumin and gut microbiota.

Shen L^{1,2,3}, Ji HF^{1,2,3}.

Abstract

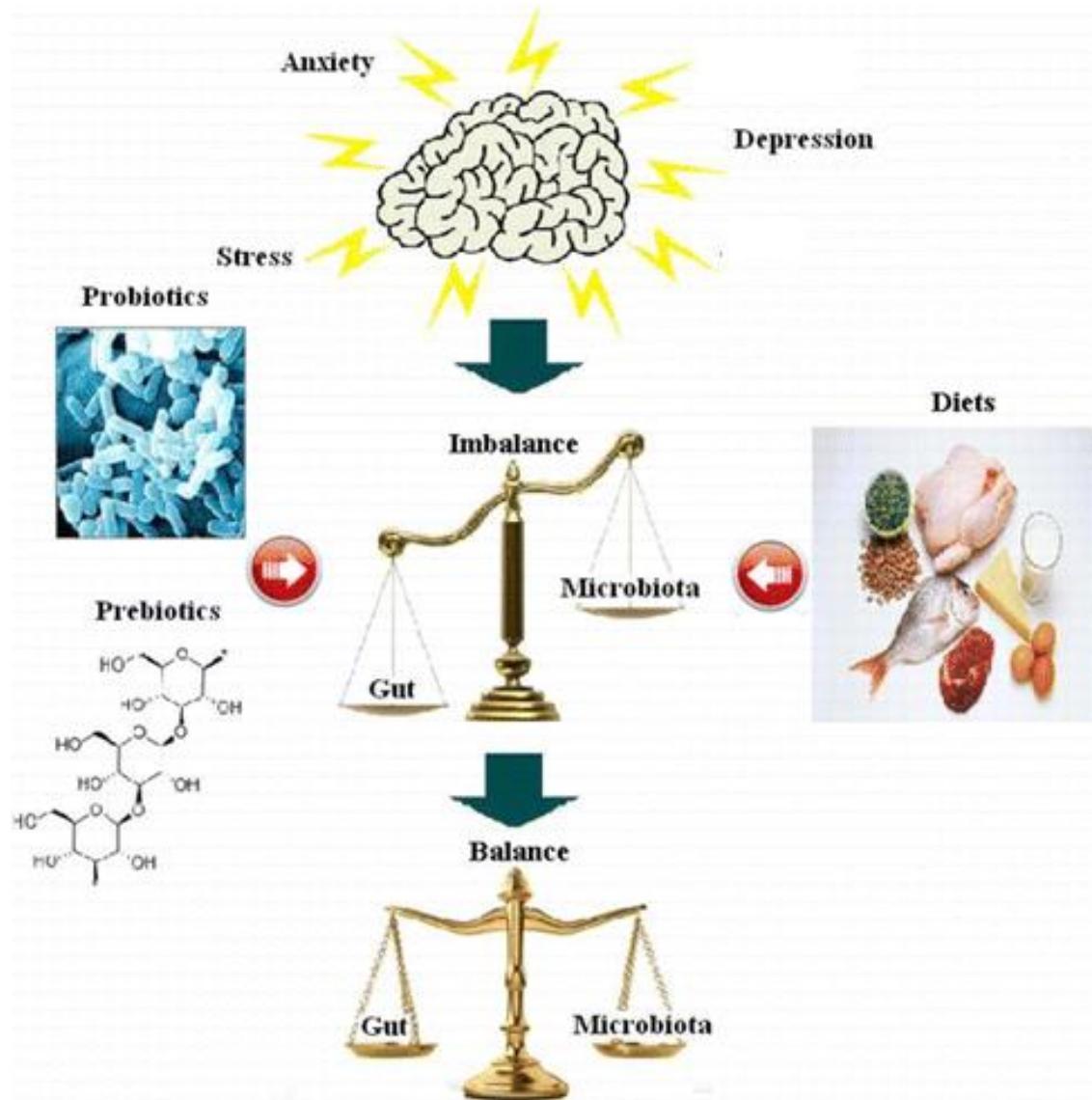
Curcumin is a polyphenol found in turmeric and food-coloring agent. Due to its anti-inflammatory activities, it exerts neuroprotective effects. However, it hinders its clinical application due to its low bioavailability. Between the absorption and metabolism of curcumin, curcumin shows both pharmacological and toxicological aspects, we review the pharmacological effects of curcumin and its metabolites produced by gut microbiota. Pharmacological effects include i) prevention of parent curcumin-induced toxicity, ii) anti-inflammatory pharmacological effects and iii) development of gut microbiota regulation-based disease prevention/treatment strategy for curcumin in view of its clinical safety.

This review is important to deepen our understanding of the mechanisms of action of curcumin and to provide future directions about how to use this natural compound to combat human diseases.



Probiotici, microbiota e demenza

In questo contesto
l'impiego di probiotici
potrebbe essere utile per
aumentare l'efficacia della
terapia nutrizionale della
demenza?



Open Access Full Text Article

REVIEW

Gut microbiota, cognitive frailty and dementia in older individuals: a systematic review

Andrea Ticinesi^{1,3}

Claudio Tana²

Antonio Nouvenne^{2,3}

Beatrice Prati²

Fulvio Lauretani²

Tiziana Meschi^{1,3}

¹Department of Medicine and Surgery, University of Parma, Parma, Italy;

²Geriatric-Rehabilitation Department, Parma University Hospital, Parma, Italy; ³Microbiome Research Hub, University of Parma, Parma, Italy

We identified 47 papers with original data (31 from animal studies and 16 from human studies)

suitable for inclusion. Modelli animali: La modulazione dell'attività vagale e la sintesi batterica di sostanze attive sul metabolismo neuronale dell'ospite, l'infiammazione e il deposito di amiloide, sembrano i principali meccanismi coinvolti nella relazione intestino-cervello.

Vi è invece una mancanza di evidenze sull'uomo anche se la modulazione del microbiota, potenziata da probiotici, sulle funzioni cognitive sembra una promettente area di ricerca per individuare strategie di prevenzione e cura della demenza

function represents, however, a promising area of research for identifying novel preventive and treatment strategies against dementia.

Gut microbiota, cognitive frailty and dementia in older individuals: a systematic review

This article was published in the following Dove Press journal:
Clinical Interventions in Aging



European Journal of Clinical Nutrition (2007) 61, 355-361
© 2007 Nature Publishing Group. All rights reserved. 0954-3007/07 \$30.00
www.nature.com/ejcn



ORIGINAL ARTICLE

Impact of consuming a milk drink containing a probiotic on mood and cognition

D Benton, C Williams and A Brown

Department of Psychology, University of Wales S

¹Department of Medicine, ²Geriatric Rehabilitation, Parma University Hospital, Parma, Italy

doi.org/10.1016/j.bbi.2016.11.018

Lost in translation? The p

fails to modulate stress or cognitive performance in healthy male subjects

^aJohn R Kelly^b Andrew P Allen^b Andriy Temko^c William Hutch^d Paul

J Kennedy^e Niloufar Farid^e Eileen Murphy^e Geraldine Boylan^d John Bienenstock^f John F Cryan^g Gerard Clarke^g Timothy G Dinan^g

ORIGINAL ARTICLE

Bifidobacterium longum 1714 as a translational psychobiotic: modulation of stress, electrophysiology and neurocognition

Citation: Transl Psychiatry (2016) 6, e939; doi:10.1038/tp.2016.191
www.nature.com/tp

Sull'uomo studi osservazionali e d'intervento (4).

Risultati iniziali sull'umore, sulla memoria visuo-spaziale (contrastanti)

Vi è una mancanza di evidenze sull'uomo anche se la modulazione del microbiota, potenziata da probiotici, sulle funzioni cognitive sembra una promettente area di ricerca per individuare strategie di prevenzione e cura della demenza



ted with probiotic bacteria, *Lactobacillus rhamnosus* GG 21, and *Lactococcus lactis* L1A--a pilot study among old people with dementia in a residential care facility.

Carlsson M¹, Gustafson Y, Haglin L, Eriksson S,



Bifidobacterium Animalis (lactis BS05)

Appl Microbiol Biotechnol (2013) 97:809–817
DOI 10.1007/s00253-012-4241-7

APPLIED MICROBIAL AND CELL PHYSIOLOGY

Antioxidant properties of potentially probiotic bacteria: in vitro and in vivo activities

Alberto Amare
Stefano Raimo
Alessandra Bon

Received: 7 May 2012
© Springer-Verlag 2013

Abstract Thirty strains of *Bifidobacterium*, *Streptococcus*, and *Lactobacillus* were evaluated for their antioxidant activity. The total antioxidant activity (TAA_{AA}) and total reducing capacity (TEAC) were determined by the thiobarbituric acid assay and the 2,2'-azobis(2-methylpropionitrile)-induced peroxide dismutation assay, respectively. The total glutathione (TGSH) and total reduced glutathione (TAA_{LA}) were measured by the colorimetric method. The results showed that *Bifidobacterium* strains exhibited the highest TAA_{AA}, TAA_{LA}, TEAC, and TGSH values among the bacterial groups.

strain specific. The strains *Bifidobacterium animalis* subsp. *lactis* DSMZ 23032, *Lactobacillus acidophilus* DSMZ 23033, and *Lactobacillus brevis* DSMZ 23034 exhibited among the highest TAA_{AA}, TAA_{LA}, TEAC, and TGSH values within the lactobacilli and bifidobacteria.

- Su modelli animali, in vitro e in vivo, esercita attivita' antiossidante per aumento di GSH (glutazione ridotto) e SOD (superossidodismutasi)
- La produzione di GSH e' piu elevata rispetto altri ceppi testati (bifidobatteri, lattobacilli, lattocochhi, streptococchi)

Lactobacillus Plantarum LP01

Siezen and van Hylckama Vlieg *Microbial Cell Factories* 2011, **10**(Suppl 1):S3
<http://www.microbialcellfactories.com/content/10/S1/S3>



MICROBIAL CELL
FACTORIES

PROCEEDINGS

Genomic diversity *plantarum*, a natural

Roland J Siezen^{1,2,3,4*}, Johan ET van Hylckama Vlieg¹

From 10th Symposium on Lactic Acid Bacteria
Egmond aan Zee, the Netherlands. 28

- Manifesta attivita' anti-infiammatoria mediata prevalentemente da IL-10
- Modula il Sistema immunitario aumentando I linfociti helper e B
- Migliora l'integrita dell'epitelio intestinale

Abstract

In the past decade it has become clear that the lactic acid bacterium *Lactobacillus plantarum* occupies a diverse range of environmental niches and has an enormous diversity in phenotypic properties, metabolic capacity and industrial applications. In this review, we describe how genome sequencing, comparative genome hybridization and comparative genomics has provided insight into the underlying genomic diversity and versatility of *L. plantarum*. One of the main features appears to be genomic life-style islands consisting of numerous functional gene cassettes, in particular for carbohydrates utilization, which can be acquired, shuffled, substituted or deleted in response to niche requirements. In this sense, *L. plantarum* can be considered a "natural metabolic engineer".

Lactobacillus Buchneri LB26

Selenium and Zinc Internalized by *Lactobacillus buchneri* Lb26 (DSM 16341) and *Bifidobacterium lactis* Bb1 (DSM 17850)

Improved Bioavailability Usina a New Bioloaical Approach

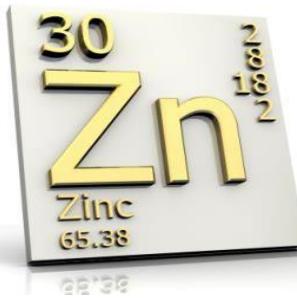
Luca Mognani

Background: Minerals, often referred to as trace elements, are one of the 5 fundamental groups of nutrients required for life. Micronutrient malnutrition affects almost half of the world's population. In particular, zinc and selenium are considered emerging public health problems in developing countries. Selenium (Se) is an essential element for both humans and animals. Dietary Se is present in two forms: selenite and selenocysteine. In addition to the inorganic form (selenite) in some foodstuffs, the organic form of Se intake of these minerals, numerous different inorganic and organic forms of Se are available. At any rate, it is quite difficult to increase Se bioavailability. Glutathione, gluconate, orotate, citrate, or selenocysteine may have a higher systemic effect. These organic forms of Se are taken up by certain species of probiotics even more easily than inorganic forms.

represent an interesting alternative to these preparations. Diet integration with bacteria able to internalize Zn and Se may embody a new application of probiotics.

- **Lb26, grazie ad un particolare processo biologico, internalizza il Selenio in forma altamente biodisponibile per il mantenimento della funzione immunitaria intestinale e la protezione delle cellule dello stress ossidativo**
- **Il selenio internalizzato in Lb26 evidenza una maggiore biodisponibilità'**

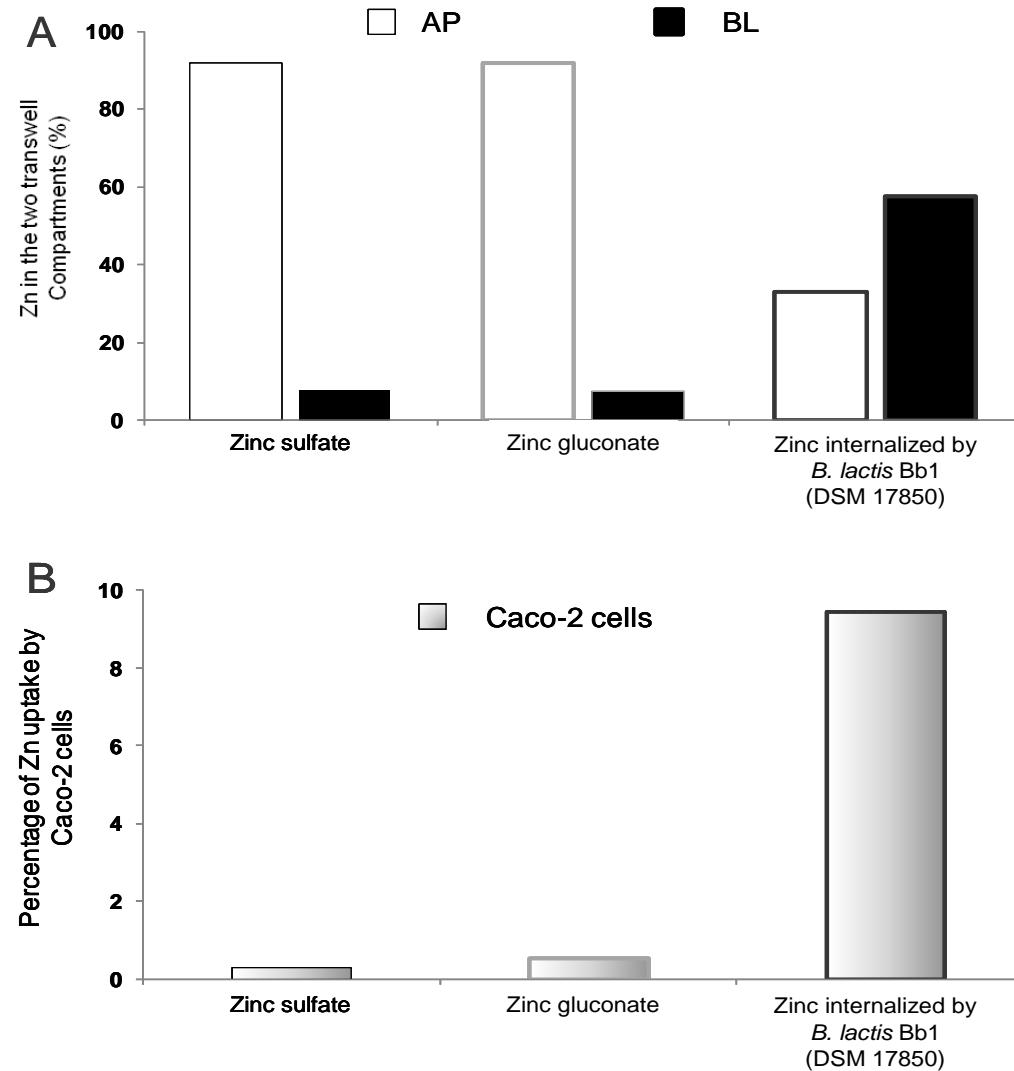
Un caso particolare: l'internalizzazione di Zinco

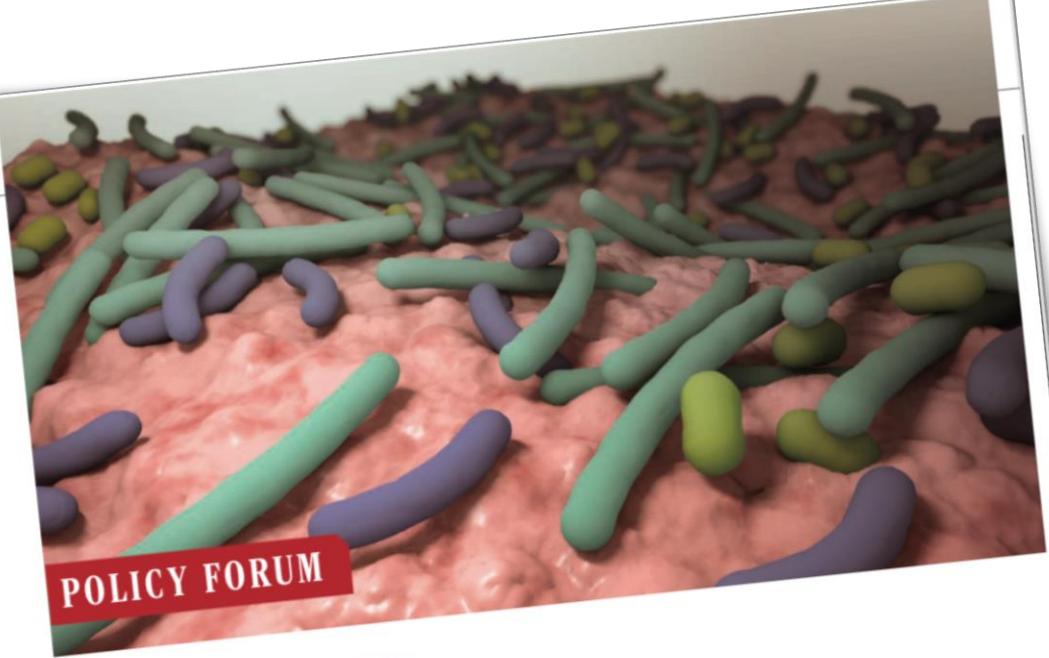


Lo zinco internalizzato da *B. lactis* Bb1 (DSM 17850) ha mostrato una biodisponibilità più elevata rispetto alle forme sia inorganiche che organiche testate.

LEGENDA

AP = comparto apicale;
BL = comparto basolaterale.





POLICY FORUM

SCIENCE AND REGULATION

Food and microbiota in the FDA regulatory framework

How should microbiota-directed foods be regulated?

By Jonathan M. Green,^{1,2*}
Michael J. Barratt,^{3,4*} Michael Kinch,⁵
Jeffrey I. Gordon^{3,4}

approaches to regulation vary among countries (9). we focus on the U.S. Food and Drug Administration (FDA) because of its

“Classification schemes that are ultimately adopted will likely have broad societal implications for...products that target the microbiota.”

Si attesta un sempre più crescente numero di prodotti che sostengono di avere effetti benefici sul GUT microbiota e sullo stato di salute

Cibo convenzionale (non pensato per alterare specificatamente il microbiota)

VS

Cibo “orientato al microbiota” (formulato intenzionalmente allo scopo di alterare il microbiota MDF)

Importanza di concepire i MDF come
“integratori alimentari”

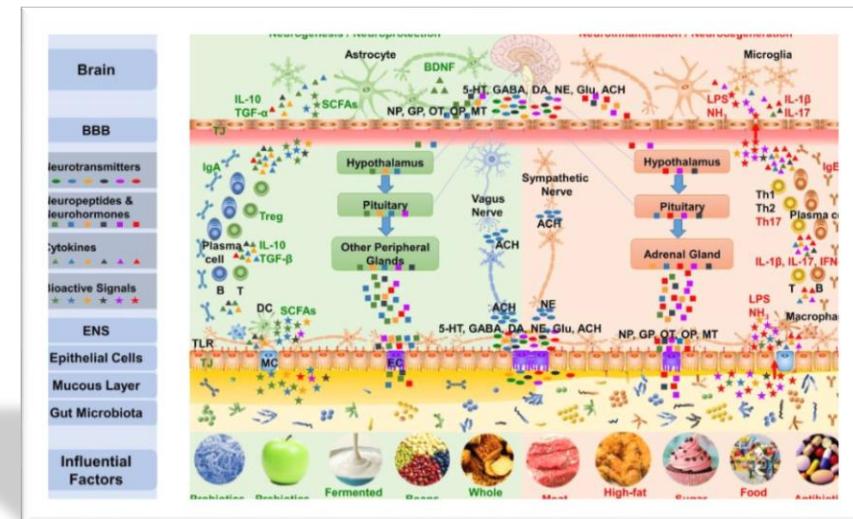
CONCLUSIONI

La dieta è un fattore potenzialmente modificabile/reversibile per demenza e deficit cognitivi

La dieta influenza il microbiota durante tutto il corso della vita sia con effetto benefico che dannoso

I pattern dietetici “sani” possono non essere sufficienti nell’invecchiamento per la prevenzione di neuro-infiammazione e degenerazione.

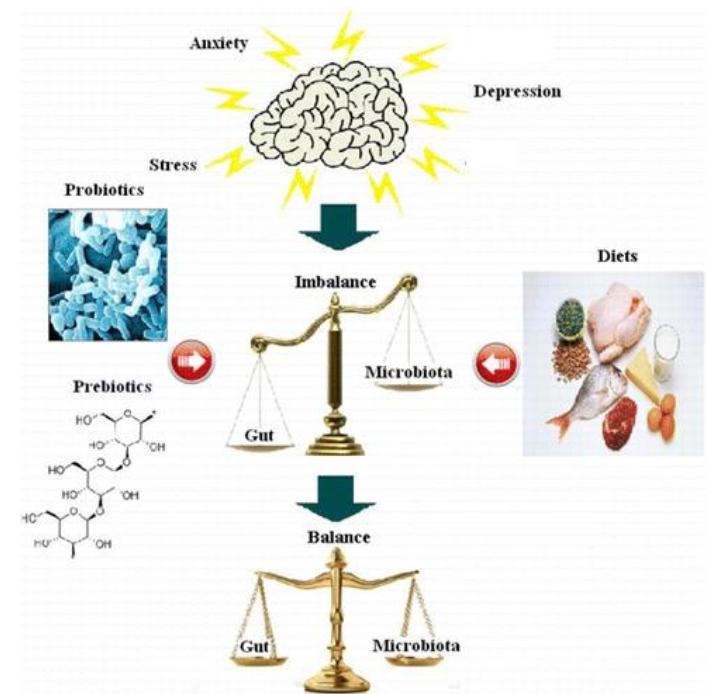
E' necessario introdurre nella dieta prebiotici e probiotici.

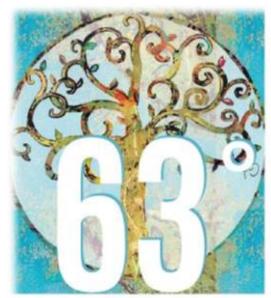


CONCLUSIONI

Il gut microbiota puo' essere fondamentale per la trasformazione dei nutrienti della dieta in composti attivi che esercitano un effetto benefico.

L'impiego di probiotici potrebbe essere utile per aumentare l'efficacia della terapia nutrizionale della demenza





CONGRESSO NAZIONALE SIGG

GLI ANZIANI:
LE RADICI DA PRESERVARE
ROMA 28 novembre 2018 01 dicembre 2018 Auditorium della Tecnica, Roma



GRAZIE PER L'ATTENZIONE!!!



ROMA, 29 Novembre 2018

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