

Mikrobiom und Ernährung

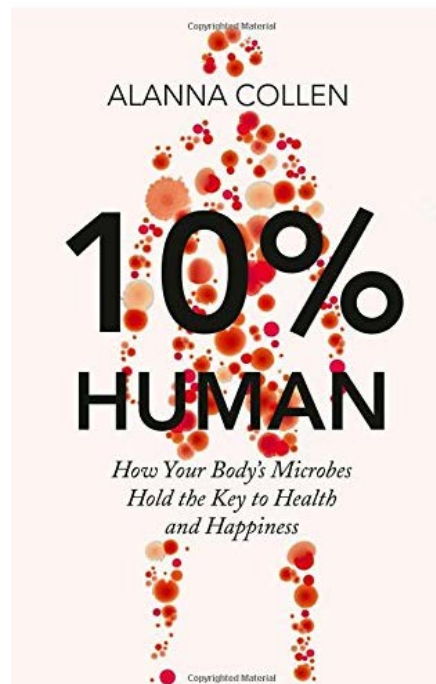
Ruth Ferstl

18.09.2017





Gemeinsamkeiten?



Zellen:

- 10% Mensch
- 90% Bakterien

Gene:

- 1% Mensch
- 99% Bakterien

Everything that we eat, drink, touch, and breathe is reflected in our microbiota

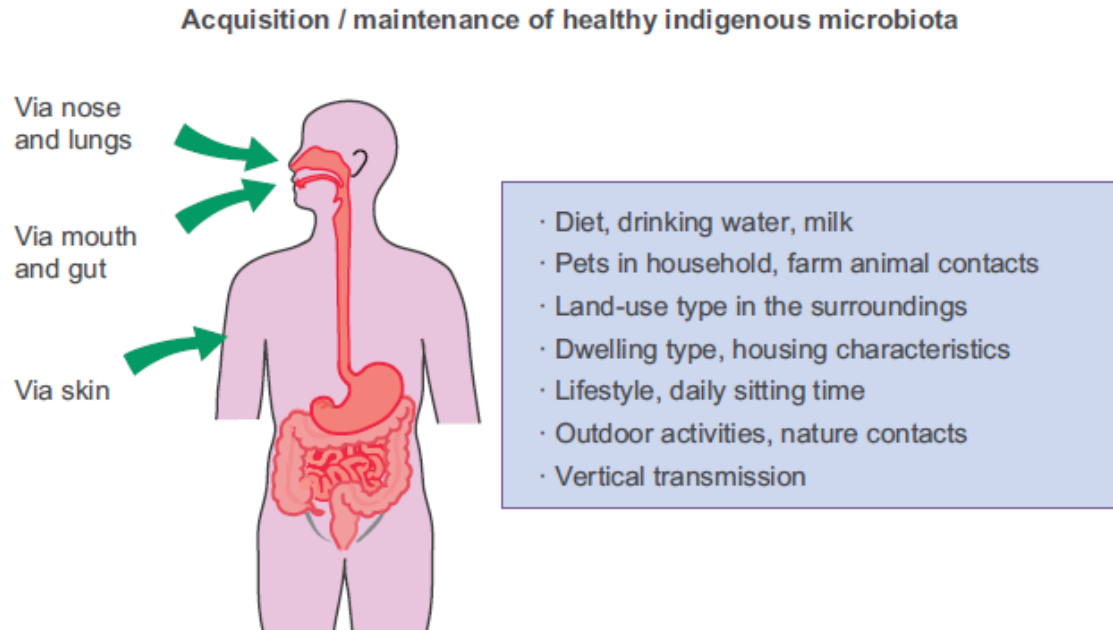


Figure 2. 'We are what we host, and we host what we eat, touch, and breathe'. Outdoor activities in biodiverse environments together with unprocessed food can provide us with microbial exposures necessary for the development and maintenance of healthy balanced microbiota and immunoregulatory circuits.

Outdoor activities in biodiverse environments together with unprocessed food can provide us with microbial exposures necessary for the development and maintenance of healthy balanced microbiota and immunoregulation and tolerance.

Composition of gut microbiota

Gut flora to 99% out of 4 phyla:

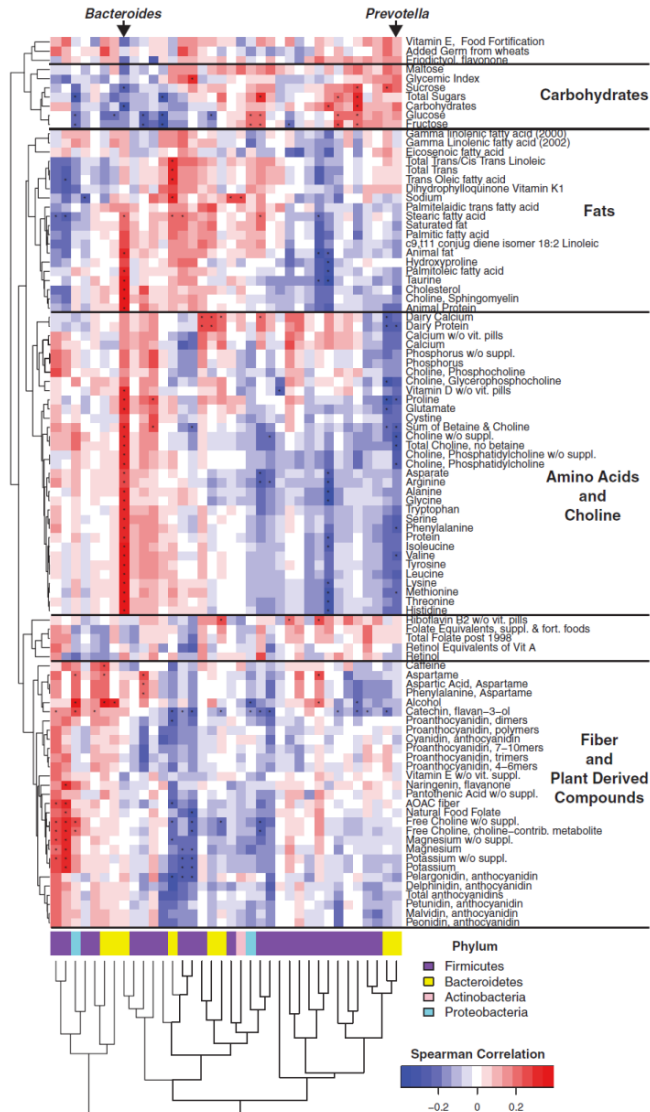
- Firmicutes: e.g. Lactobacillus, Clostridium
- Bacteroides: 10^{11} cells/g -> most common in human gut
- Proteobacteria: e.g. Escherichia
- Actinobacteria: e.g. Bifidobacteria



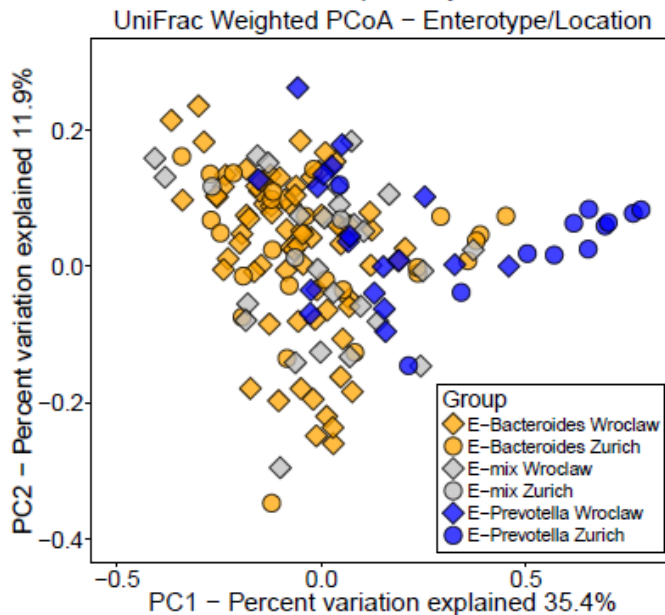
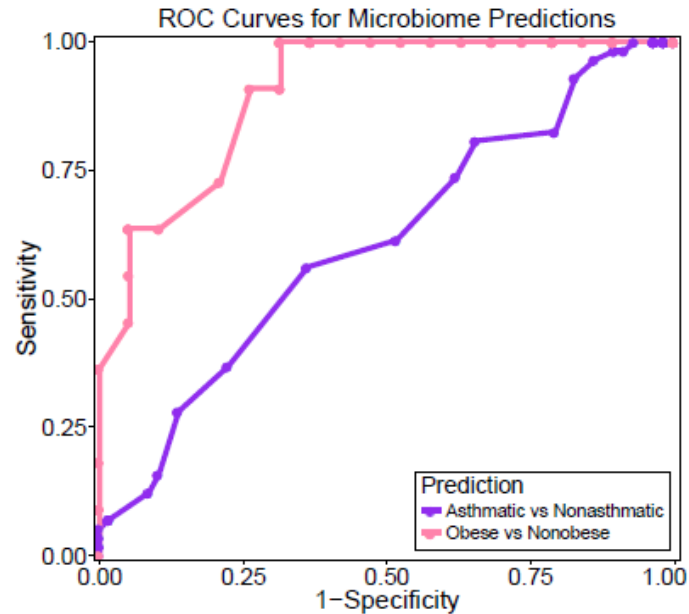
Is our diet influencing our microbiome?



Diet can influence microbiome

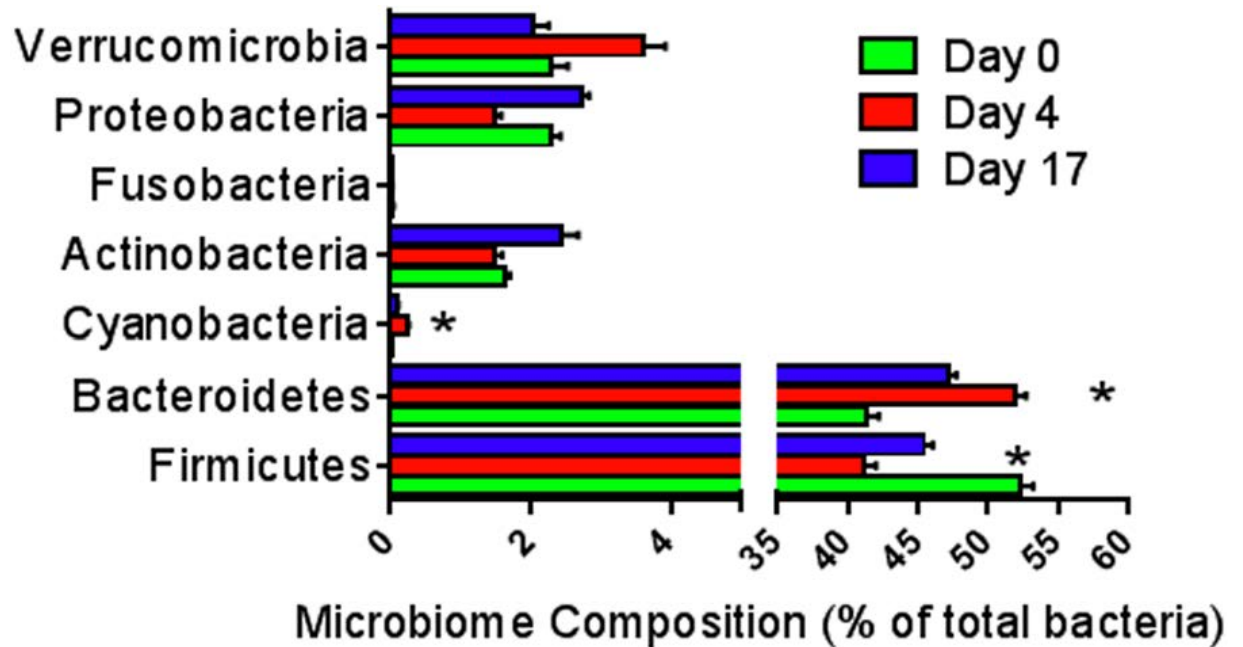
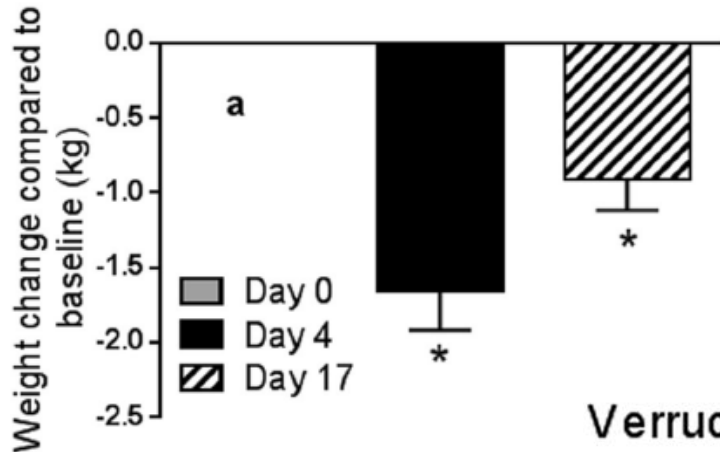


Wu GD, et al., Science 2011



Manuscript in preperation

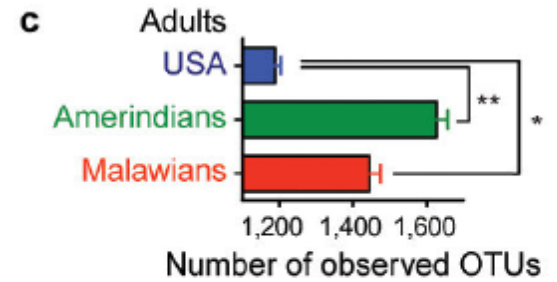
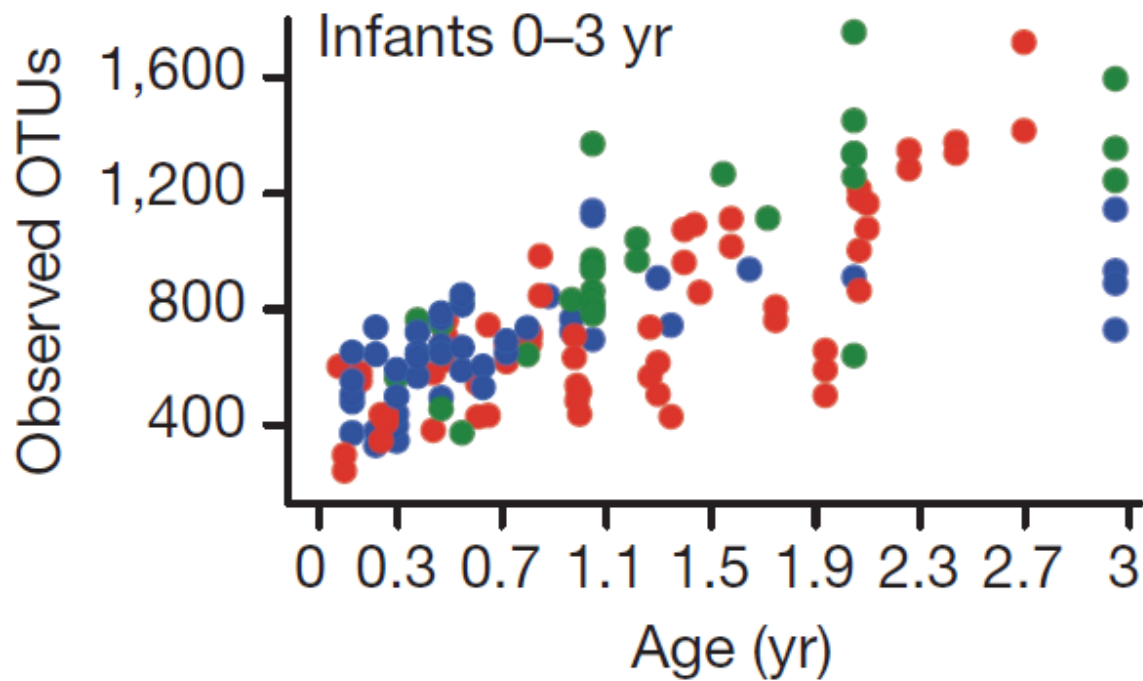
Influence of a 3 day juice diet



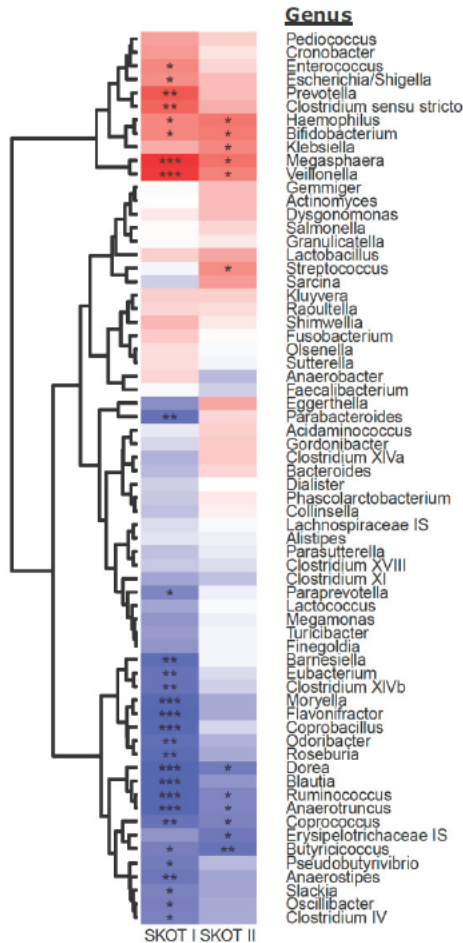
When do we start to build up our microbiome?



Establishment of the gut microbiome in childhood



Breast-fed versus Formula



Firmicutes

	9 months	18 months	36 months
Firmicutes (F1b)	0,566	0,182	0,4265
<i>Lactobacillus</i> spp. (F2)	0,0001***	0,1736	0,4136
<i>L. acidophilus</i> (F4)	0,6249	0,172	0,9128
<i>C. butyricum</i> (F5)	0,8274	0,0561	0,6691
<i>C. leptum</i> group (F6)	0,0267*	0,4015	0,5951
<i>C. coccoides</i> group (F7)	0,0021**	0,0097**	0,8153
<i>E. hallii</i> (F8)	0,0193*	0,4321	0,6329
<i>Roseburia</i> spp. (F9)	0,0316*	0,4482	0,6901
<i>Enterococcus</i> spp. (F10)	0,0731	0,0379*	0,5529

Bacteroidetes

Bacteroidetes (B1)	0,016*	0,243	0,2087
<i>Bacteroides/Prevotella</i> groups (B2)	0,0177*	0,0128*	0,1326
<i>Bacteroides</i> spp. (B3)	0,126	0,3384	0,0709
<i>B. fragilis</i> group (B4)	0,0004***	0,0984	0,8973
<i>B. vulgatus</i> (B5)	0,0345*	0,0115*	0,1967
<i>B. thetaiotaomicron</i> (B6)	0,0016**	0,017*	0,3561
<i>B. eggerthii</i> (B7)	0,1241	0,9103	0,8546
<i>B. distasonis</i> (B8)	0,2906	0,1402	0,8114
<i>Prevotella</i> spp. (B9)	0,3372	0,1112	0,076
<i>Alistipes</i> spp. (B10)	0,1745	0,2494	0,3157

Bifidobacteria

<i>Bifidobacterium</i> spp. (A1b)	0,0002***	0,51	0,5306
<i>B. bifidum</i> (A2)	0,6315	0,4082	0,8208
<i>B. adollescens</i> (A3)	0,8294	0,9744	0,946
<i>B. catenulatum</i> (A4)	0,4334	0,4076	0,7047
<i>B. longum</i> (A5)	0,0477*	0,8546	0,2187
<i>B. breve</i> (A6)	0,7623	0,467	0,6985

Other bacteria

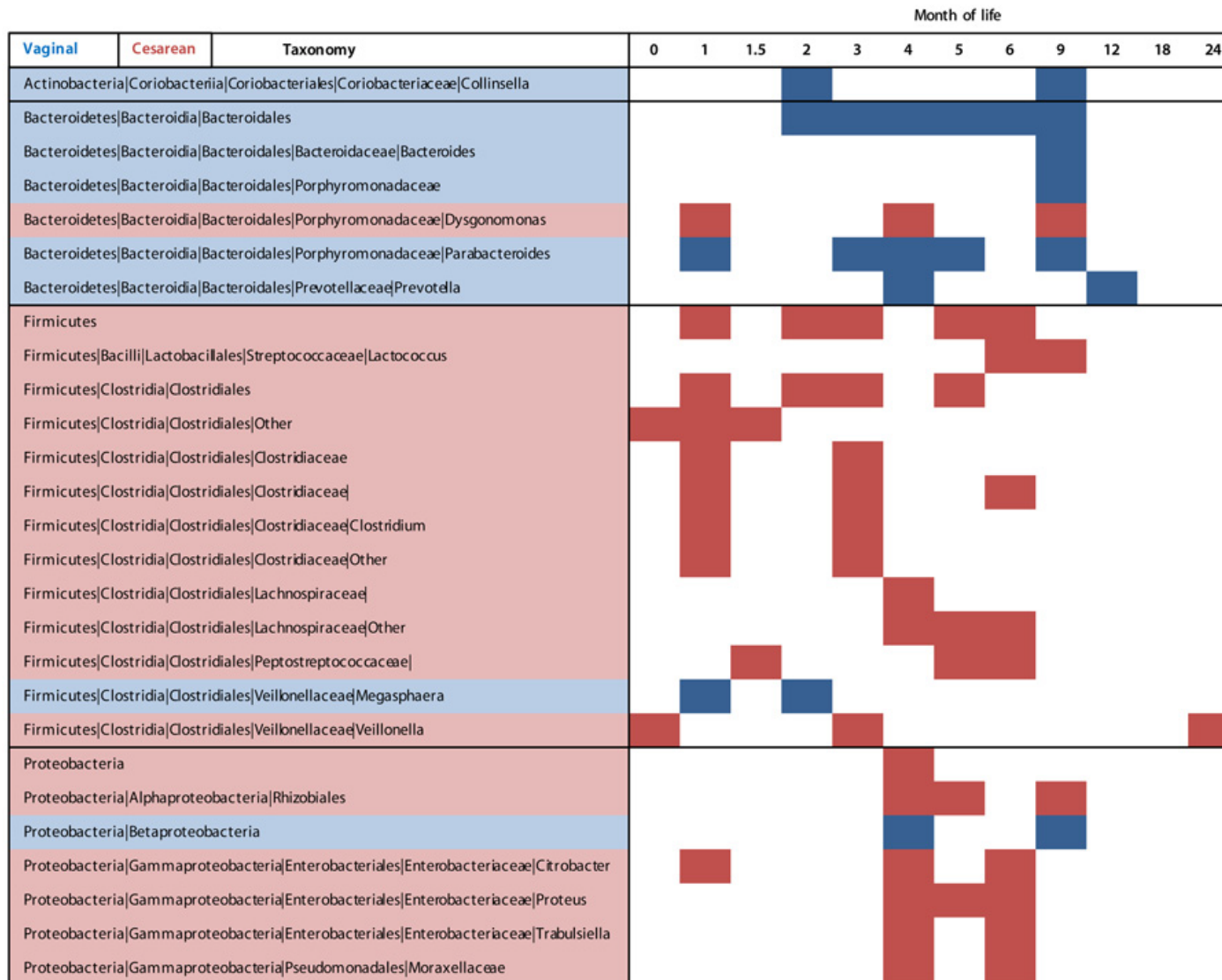
<i>Enterobacteriaceae</i> (P1)	0,6179	0,6436	0,0523
<i>E. coli</i> (P2)	0,6053	0,555	0,1425
<i>Desulfovibrio</i> spp. (P3)	0,0449*	0,1072	0,9721
<i>A. muciniphila</i> (V1)	0,0451*	0,0863	0,811
<i>M.smithii</i> (E1)	0,0753	0,3251	0,6047

Increased in breastfed at 9 months

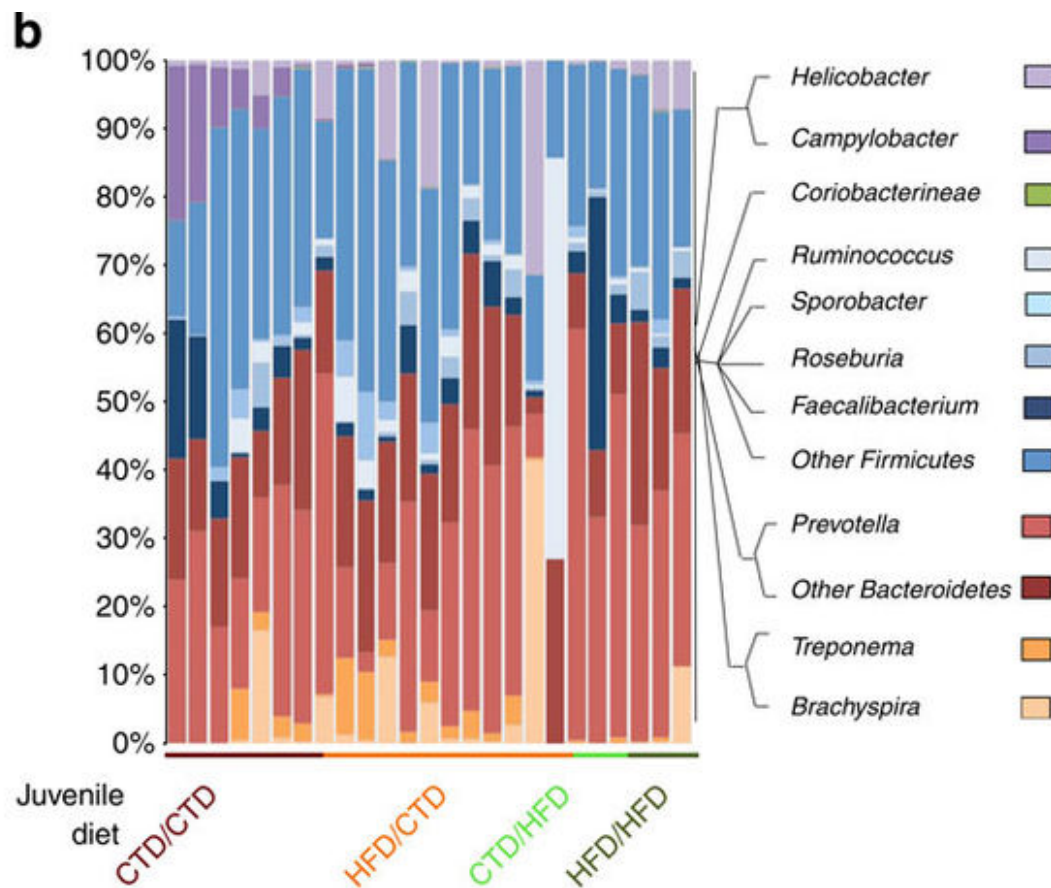
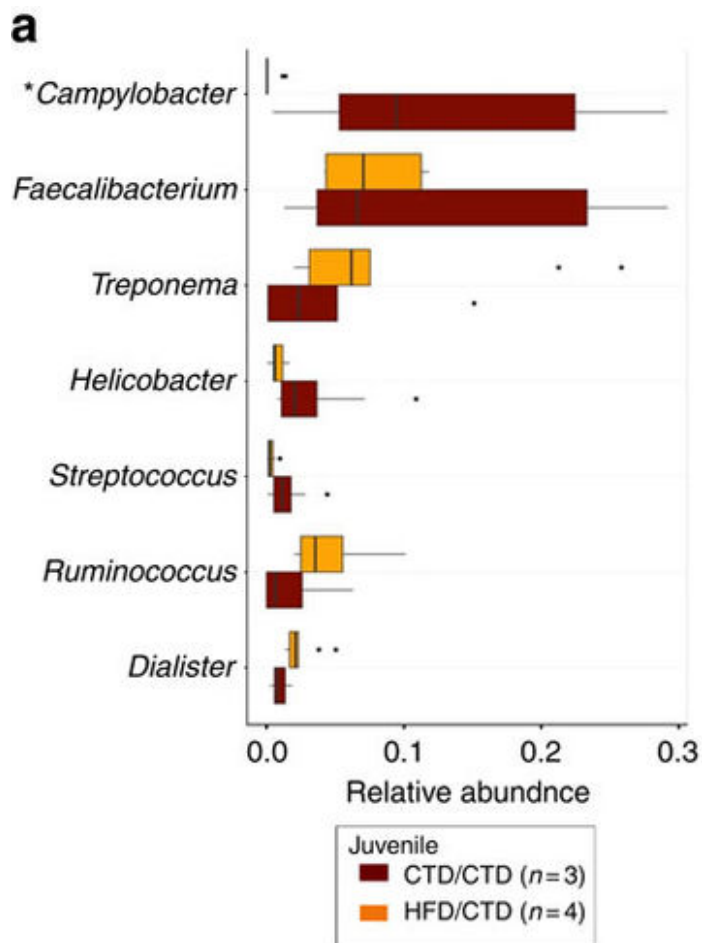
Decreased in breastfed at 9 months

*p<0.05; **p<0.01**; ***p<0.001

Vaginal versus C-Section Delivery



Maternal high-fat diet changes microbiome of offspring



Environmental and lifestyle factors related to microbial exposure, also related to the risk of developing allergy

Environment:

- *Hygiene/ Biodiversity hypothesis*: farming, pet contacts, family size, infections, antibiotic use, mode of delivery

Diet:

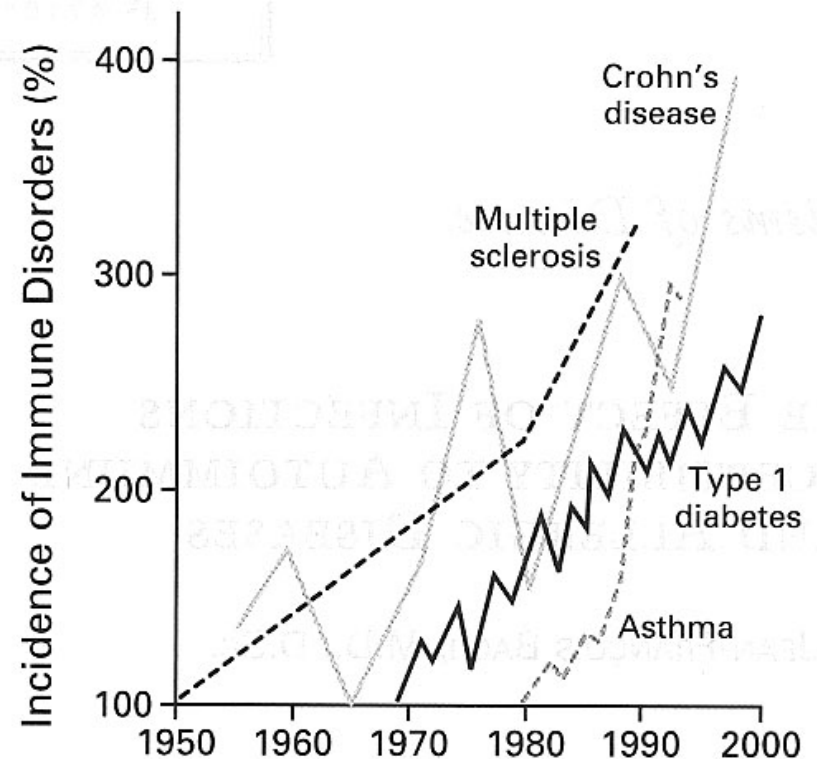
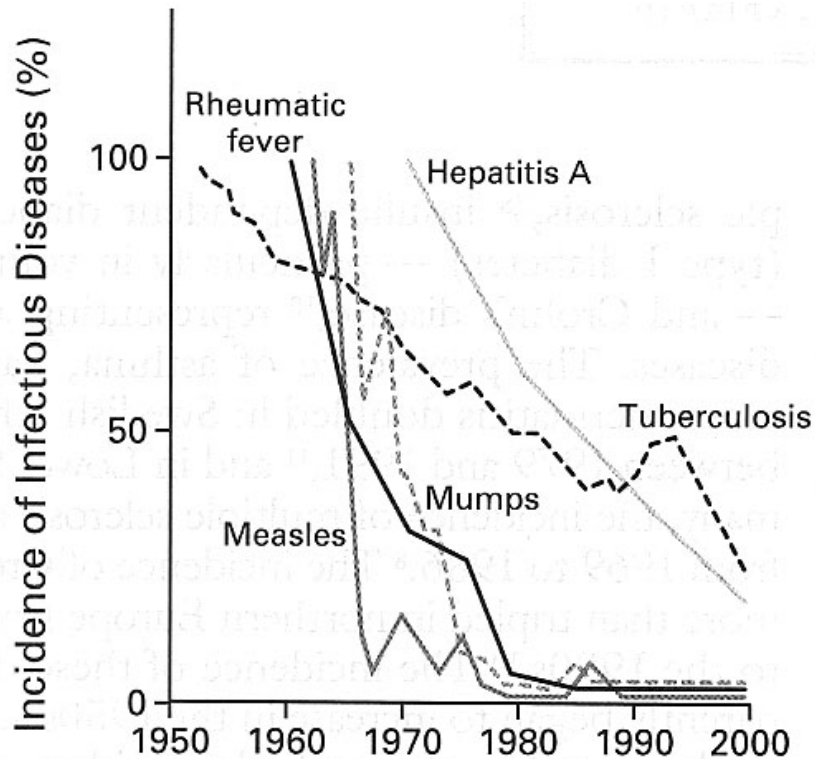
- *Diet hypothesis*
- *Breastfeeding*

Microbiome



Disease susceptibility:
allergy, autoimmune diseases, IBD, diabetes, obesity

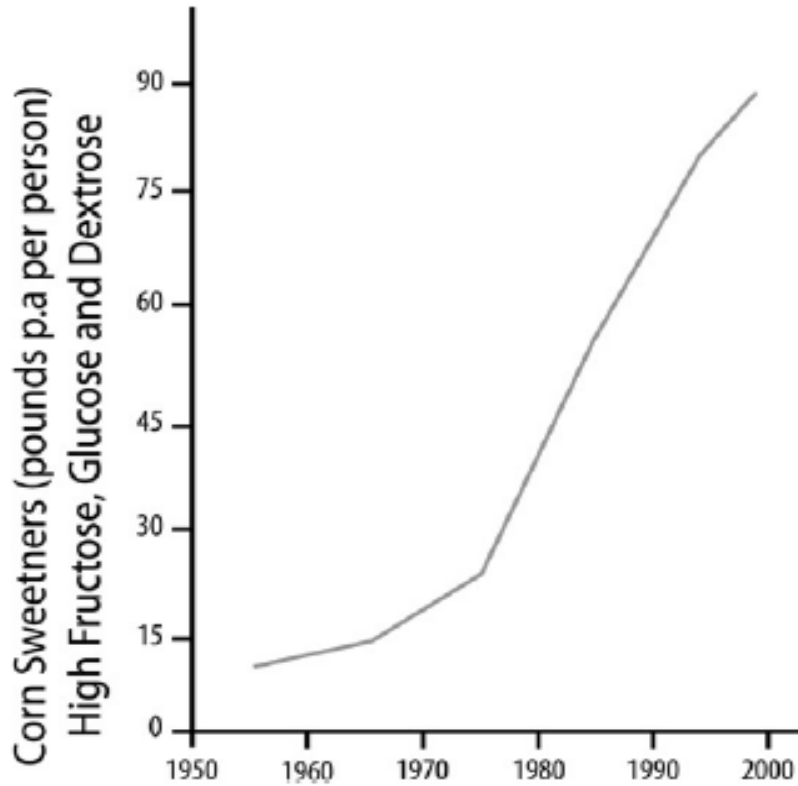
Infections and Immune-Mediated Disease



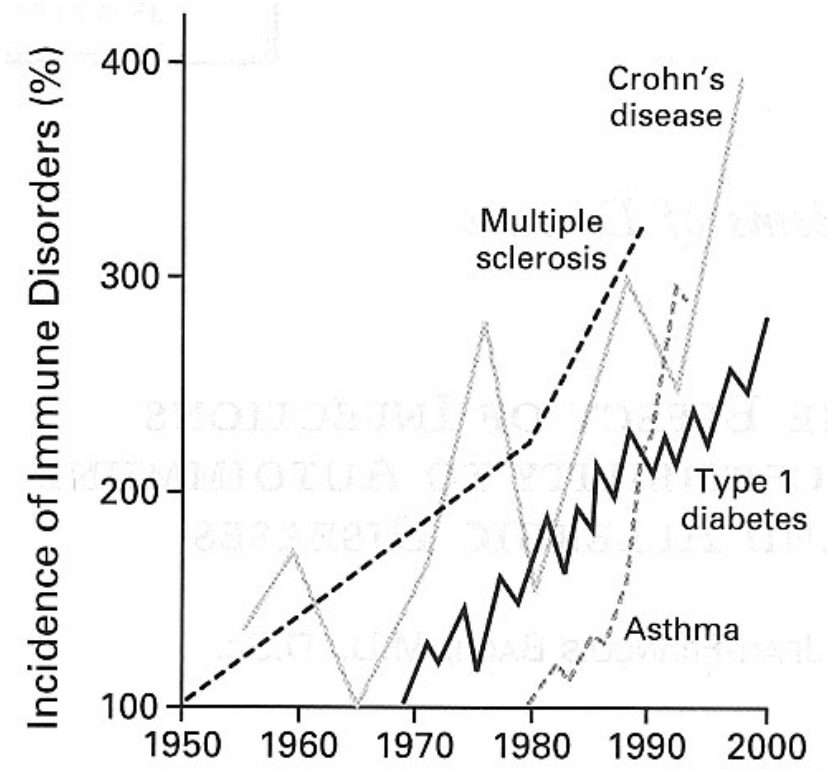
Bach J-F *N Engl J Med* 2002;347:911-20

Exposure to the correct diversity of microbes at the appropriate time

Diet and Immune-Mediated Disease



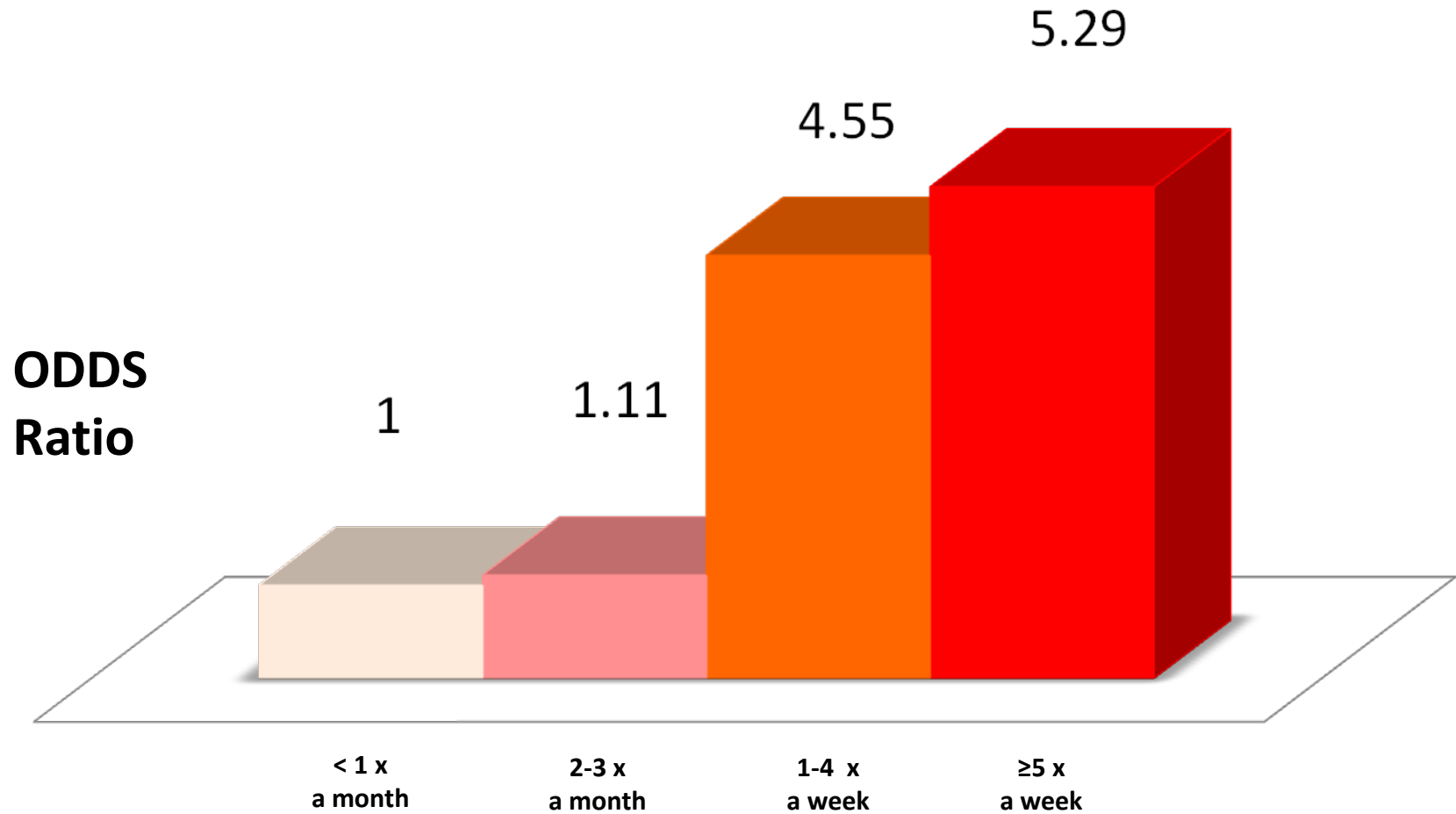
Smith PK *J Allergy Clin Immunol* 2016



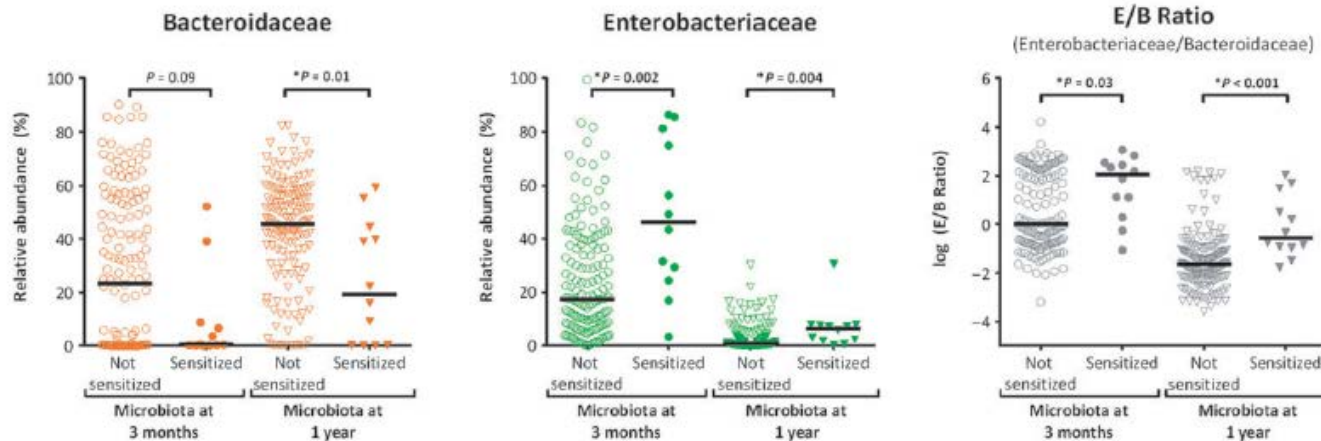
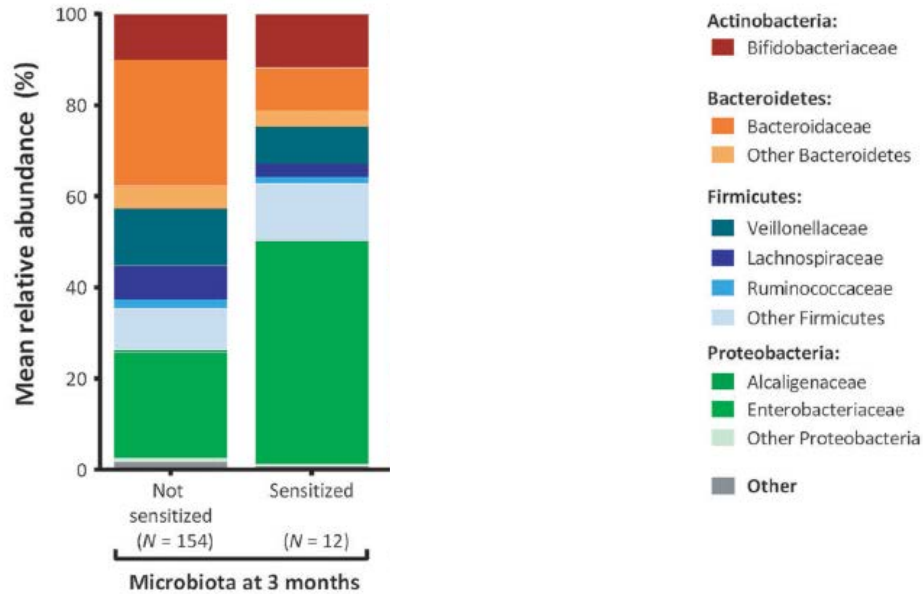
Bach J-F *N Engl J Med* 2002;347:911-20

Can diet-microbiota interactions modify immune regulatory mechanisms?

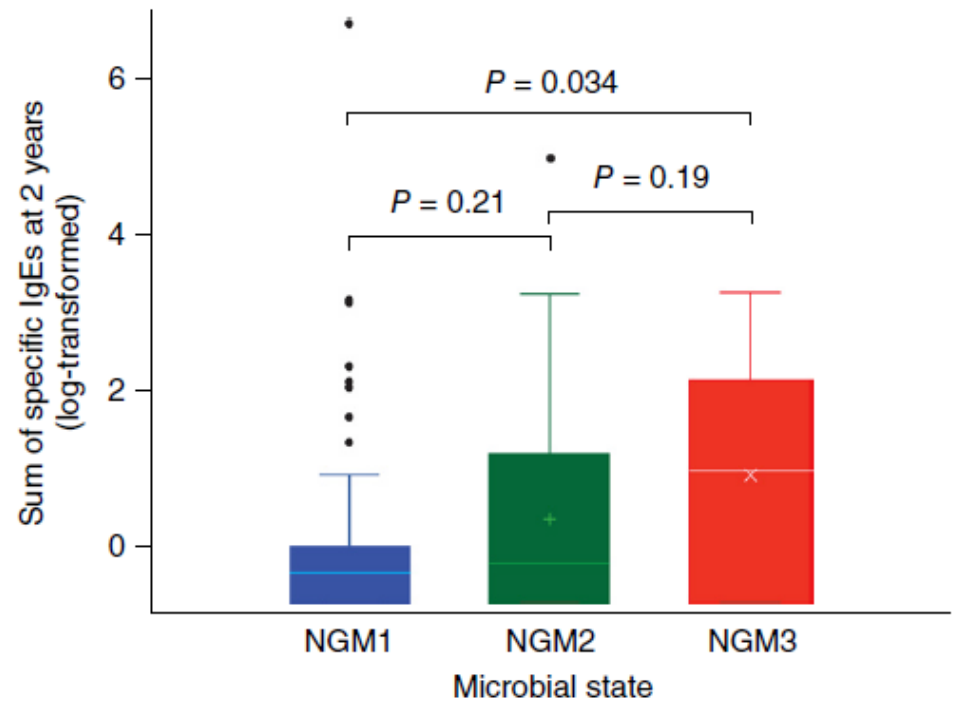
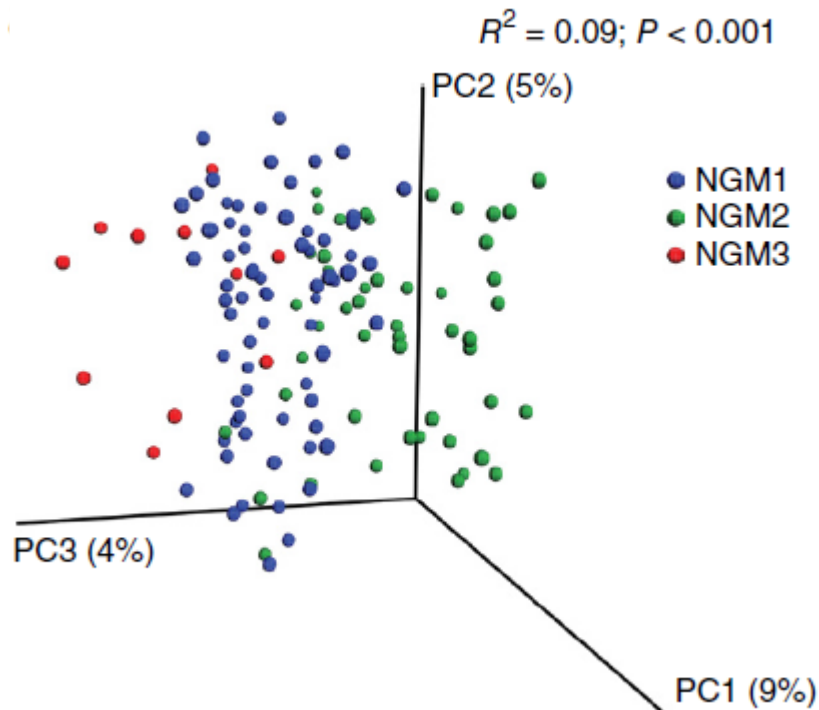
Total Excess Free Fructose Consumption in 2-9 years



Microbiota Dysbiosis and Food Allergen Sensitization



Early Life Microbial Dysbiosis Associated with Atopy Risk



NGM3 has lower relative abundance of Bifidobacteria, Akkermansia and Faecalibacterium

A reduced diversity of gut microbiota at age 1 month is predictive for atopic dermatitis

TABLE II. Shannon diversity index of the total microbiota, dominant phyla, and significant genera in stool samples obtained at various ages from infants who did or did not have atopic eczema during the first 2 years of life

	Atopic eczema (n = 20), median	IQR	Healthy (n = 20), median	IQR	P value*
1 wk					
Total microbiota	1.59	1.33-1.77	1.58	1.42-1.83	.78
Firmicutes	0.81	0.48-1.27	0.86	0.51-1.10	.53
Proteobacteria	0.15	0.03-0.30	0.32	0.05-0.37	.19
Actinobacteria	0.29	0.07-0.41	0.27	0.10-0.37	.58
Bacteroidetes	0.02	0.00-0.51	0.20	0.00-0.39	.60
1 mo					
Total microbiota	1.47	1.16-1.66	1.69	1.53-2.15	.004
Firmicutes	0.55	0.34-1.11	0.61	0.44-0.92	.72
Proteobacteria	0.15	0.06-0.35	0.27	0.12-0.33	.29
Actinobacteria	0.36	0.12-0.46	0.42	0.20-0.67	.26
Bacteroidetes	0.05	0.00-0.36	0.48	0.08-0.60	.02
<i>Bacteroides</i> species	0.01	0.00-0.28	0.44	0.08-0.49	.01
12 mo					
Total microbiota	2.90	2.25-3.30	2.62	2.22-3.27	.65
Firmicutes	2.31	1.71-2.58	1.89	1.49-2.39	.12
Proteobacteria	0.04	0.01-0.07	0.07	0.04-0.13	.02
Actinobacteria	0.21	0.11-0.41	0.17	0.02-0.38	.43
Bacteroidetes	0.16	0.03-0.36	0.50	0.12-0.65	.08

IQR, Interquartile range.

*Mann-Whitney *U* test.

Antibiotic Use and Food Allergy

Table 2. Adjusted* associations of antibiotic orders with milk allergy at different ages of diagnosis up to age 7 years

	Antibiotic order count	Age at milk allergy diagnosis**								
		Diagnosed up to 300 days (0.82 years)			Diagnosed after 300 days (0.82 years)			Diagnosed up to 7 years		
		Odds ratio	95% confidence interval		Odds ratio	95% confidence interval		Odds ratio	95% confidence interval	
Milk allergy cases, with or without other allergy diagnoses†	1-2 vs. none	1.43	0.97	2.09	1.51	1.04	2.21	1.49	1.15	1.96
	3+ vs. none	2.39	1.25	4.59	1.66	1.11	2.49	1.78	1.28	2.48
Milk allergy cases excluding cases with another allergy diagnosis‡	1-2 vs. none	1.35	0.84	2.17	0.98	0.59	1.64	1.23	0.87	1.75
	3+ vs. none	3.65	1.75	7.60	1.03	0.61	1.74	1.54	1.01	2.37

* Adjusted for Medical Assistance and race/ethnicity.

†Includes milk allergy cases with and without diagnoses of other allergies: < 301 days includes 279 cases vs. 1395 controls; >300 days includes 205 cases vs. 1025 controls; diagnosed up to 7 years includes 484 cases vs. 2420 controls.

‡Excludes cases with a diagnosis of another allergy: < 301 days includes 200 cases vs. 1000 controls; >300 days includes 114 cases vs. 570 controls; diagnosed up to 7 years includes 314 cases vs. 1570 controls.

Probiotics and Food Allergy

Allergology International. 2012;61:107-113
DOI: 10.2332/allergolint.11-OA-0305

ORIGINAL ARTICLE

Prophylactic Probiotics Reduce Cow's Milk Protein Intolerance in Neonates after Small Intestine Surgery and Antibiotic Treatment Presenting Symptoms That Mimics Postoperative Infection

Shoichi Ezaki¹, Kanako Itoh¹, Tetsuya Kunikata¹, Keiji Suzuki¹, Hisanori Sobajima¹ and Masanori Tamura¹

	Probiotics (+) <i>n</i> = 18	Probiotics (-) <i>n</i> = 12	<i>p</i> -value
Gestational age, weeks	34.5 (23.5-38.4)	34.4 (26.4-40.0)	0.67
Birth weight, g	1978 (296-3646)	2004 (542-3522)	0.82
Age at surgery, days	4 (0-64)	1.5 (0-16)	0.13
Disease requiring surgery			
Small intestinal atresia	12	10	0.42
Localized intestinal perforation	6	2	
Surgical procedure			
Development of fistulae	11	6	0.71
Anastomosis	7	6	
Nutrition			
Age after surgery when enteral feeding was initiated, days	7.5 (3-13)	6.0 (3-10)	0.06
Type of nutrition			
Breast milk	7	5	1.0
Breast milk and formula or Artificial milk	11	7	
Family history of allergic disease	2 (11)	2 (17)	1.0
Cases of milk intolerance	1 (6)	8 (67)	<0.001

Reduced diversity of gut microbiota at age 1 month predictive for asthma

doi: 10.1111/cea.12253

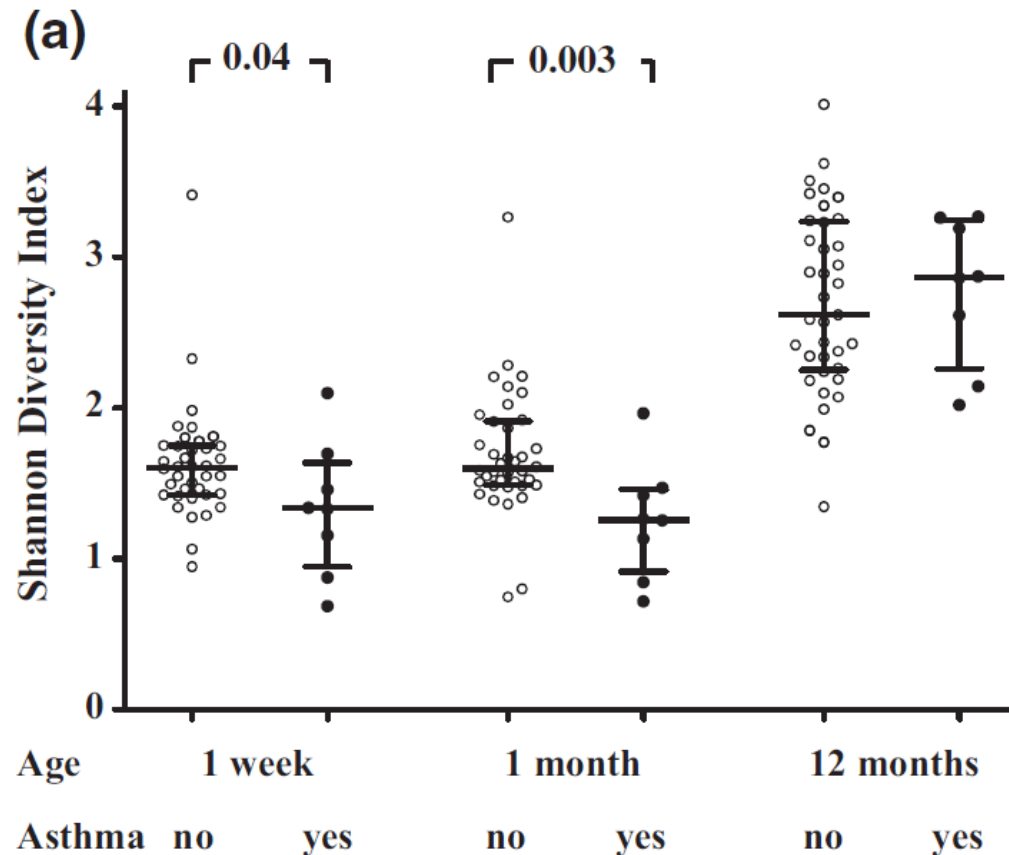
Clinical & Experimental Allergy, 44, 842–850

ORIGINAL ARTICLE Clinical Mechanisms in Allergic Disease

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Low gut microbiota diversity in early infancy precedes asthma at school age

T. R. Abrahamsson¹, H. E. Jakobsson², A. F. Andersson³, B. Björkstén^{4,5}, L. Engstrand^{2,3} and M. C. Jenmalm^{1,6}



Gut microbiome and allergy

- A greater abundance of *Bacteroides* and *Lactobacillus* species has been associated with protection against allergy
- Abundance of *Clostridia* species has been positively associated with wheezing, allergic sensitization and atopic dermatitis

- Van Nimwegen FA et al. JACI 2011
- Penders J et al. JACI 2013

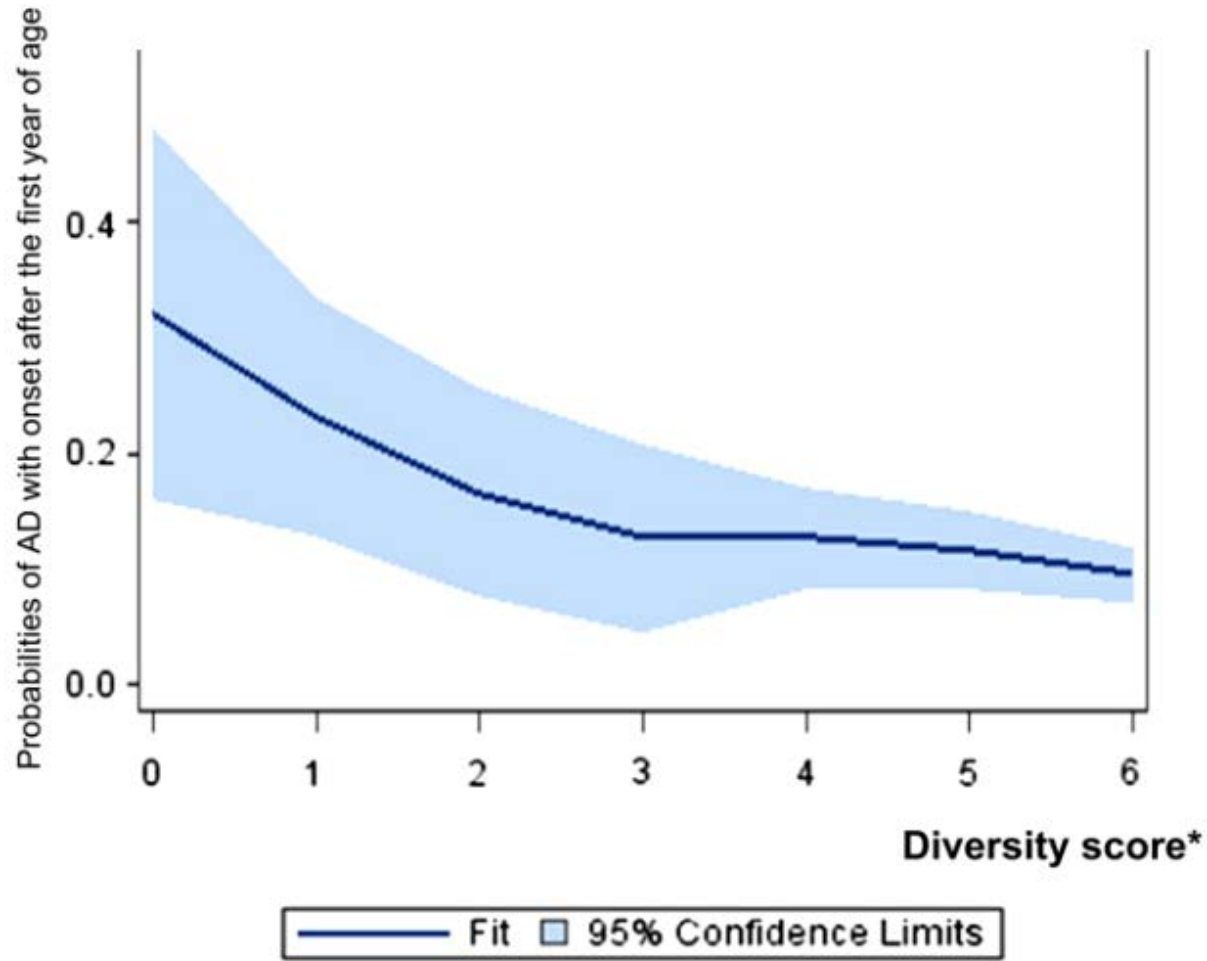
Diet hypothesis

Lifestyle changes in diet in westernised countries:

Strong reduction of consumption of **dietary fiber** in westernized countries compared to developing countries

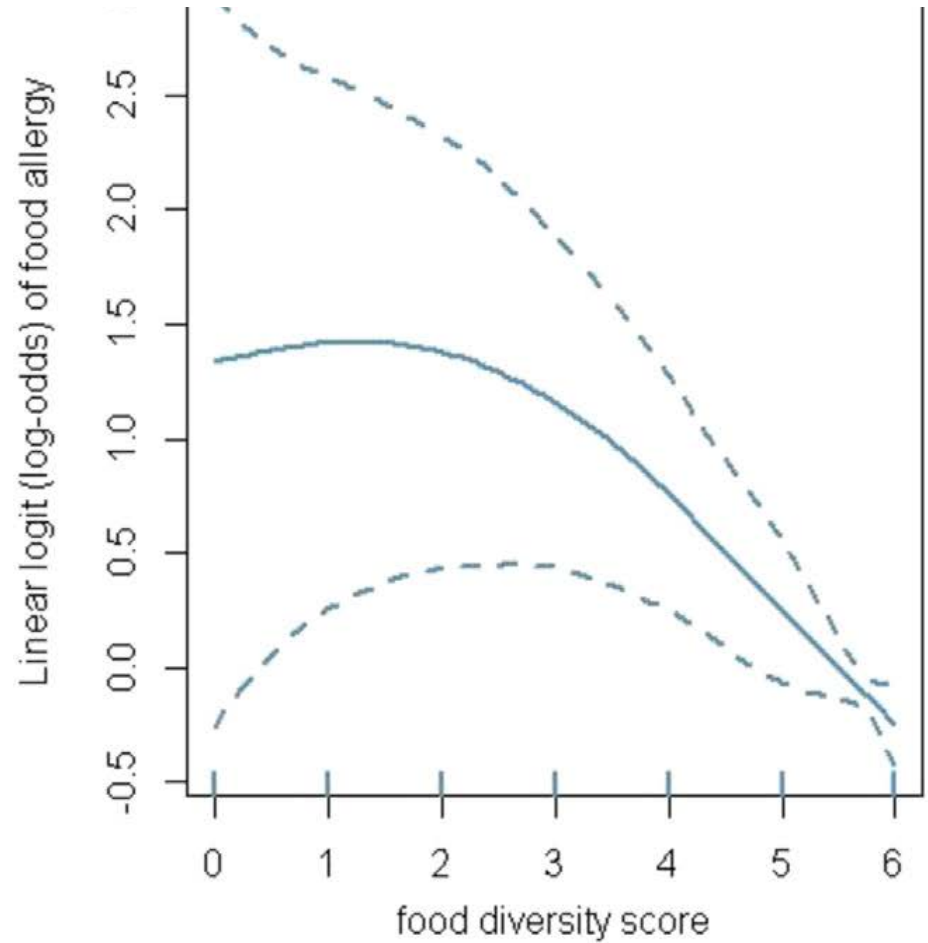
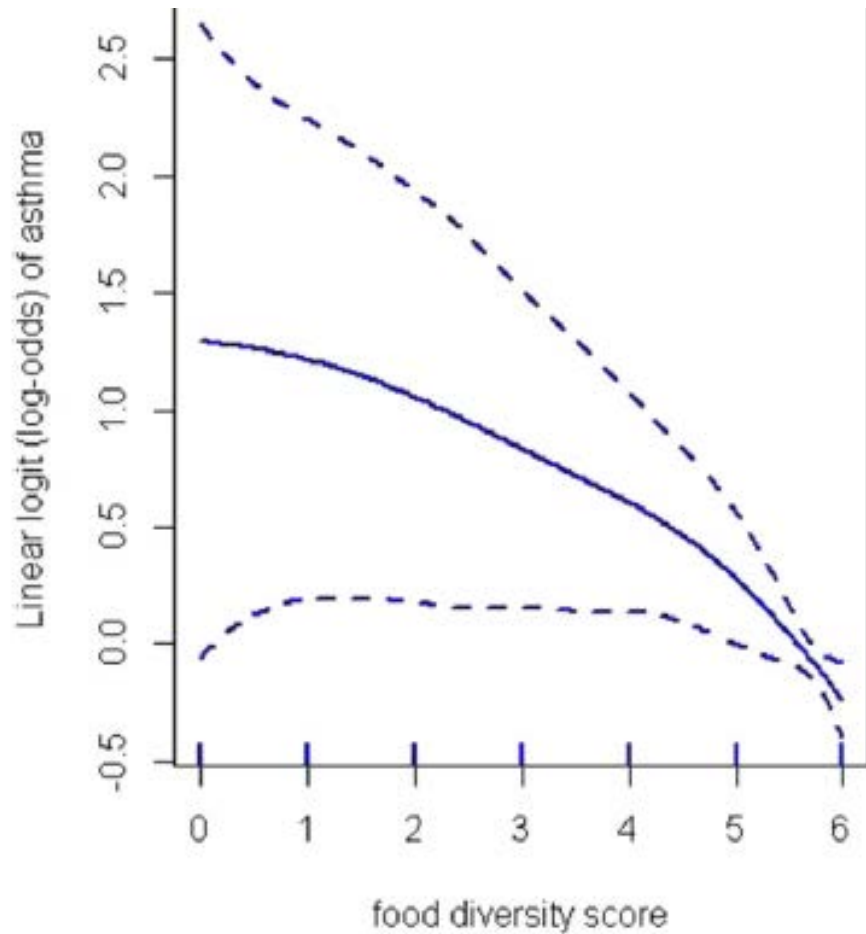


Food diversity in the 1st year of life and atopic dermatitis



*Diversity score with major food items: vegetables or fruits, any cereals, meat, bread, cake and yogurt

Early Life Food Diversity

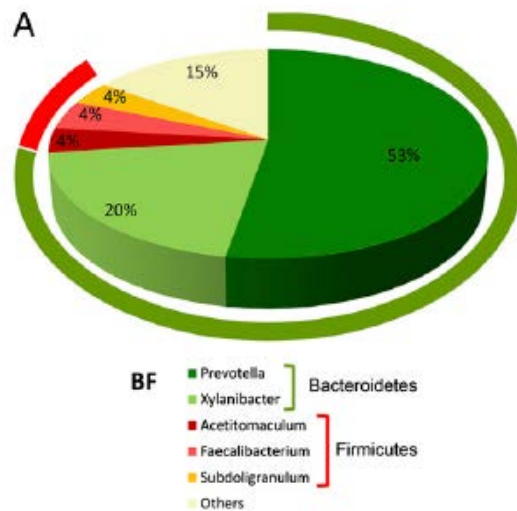


*Diversity score with major food items: vegetables or fruits, any cereals, meat, bread, cake and yogurt

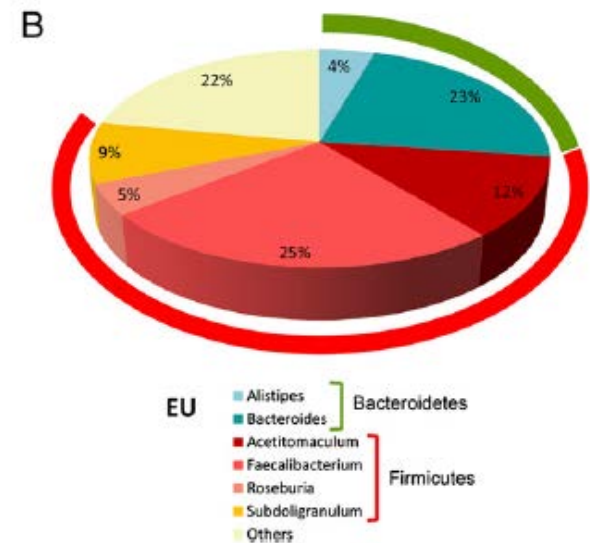
Diet and gut microbiota

Comparison of the fecal microbiota of European children (EU) and that of children from a rural African village of Burkina Faso (BF), where the diet is high in fiber content

rural African village of Burkina Faso



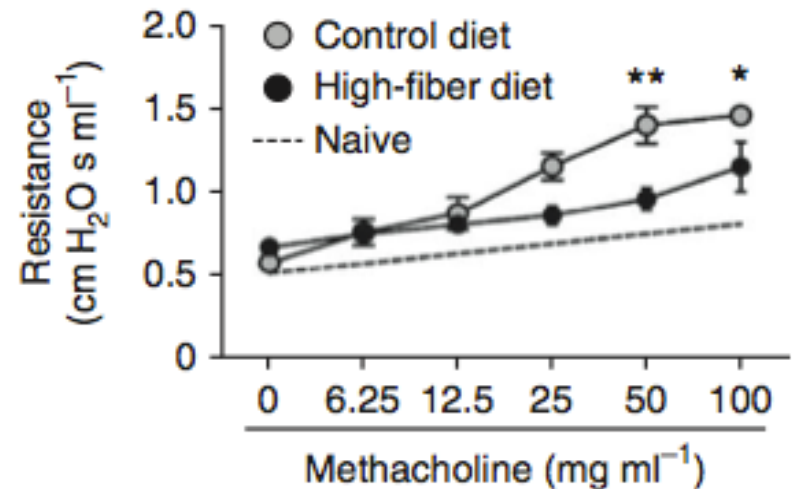
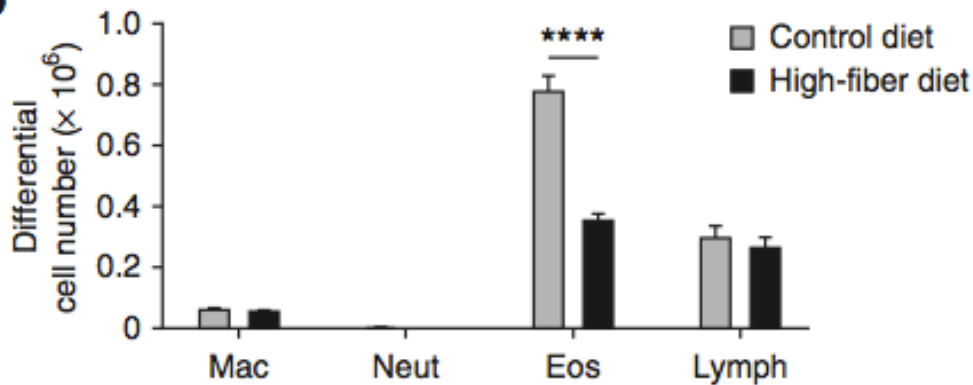
European children



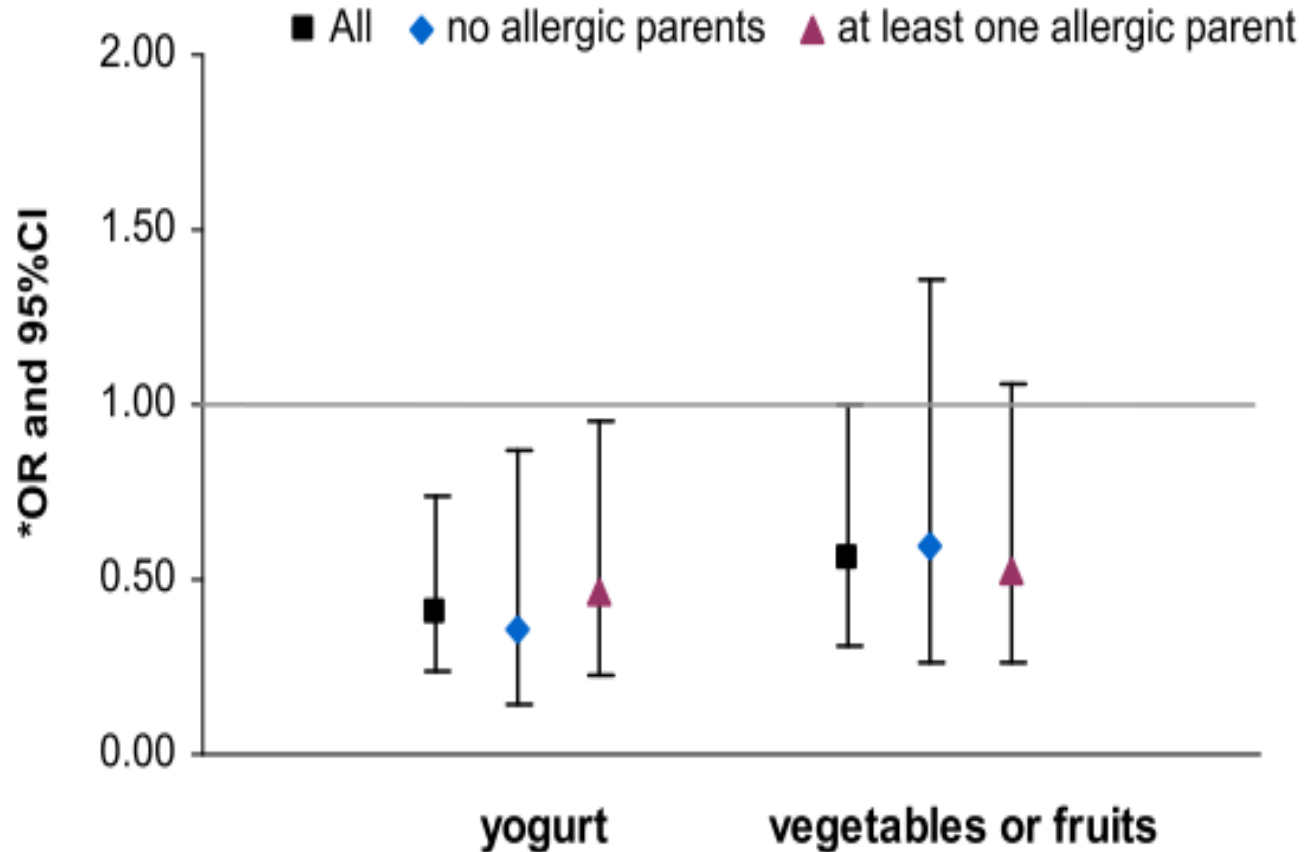
Gut microbiota metabolism of dietary fiber influences allergic airway disease and hematopoiesis

Aurélien Trompette¹, Eva S Gollwitzer¹, Koshika Yadava¹, Anke K Sichelstiel¹, Norbert Sprenger², Catherine Ngom-Bru², Carine Blanchard², Tobias Junt³, Laurent P Nicod¹, Nicola L Harris⁴ & Benjamin J Marsland¹

b



Infant diet and atopic dermatitis



*adjusted for farmer, center breastfeeding, parental history of allergies

Consumption of milk products in the first year of life and asthma

Results from the PASTURE/EFRAIM birth cohort:

	Asthma
	OR* and 95% CI
Yogurt	
3-12mo	0.47 (0.26-0.84)
>12mo, ref	1
Other milk products	
3-12mo	0.37 (0.22-0.64)
>12mo, ref	1
Butter	
3-12mo	0.45 (0.26-0.77)
>12mo, ref	1

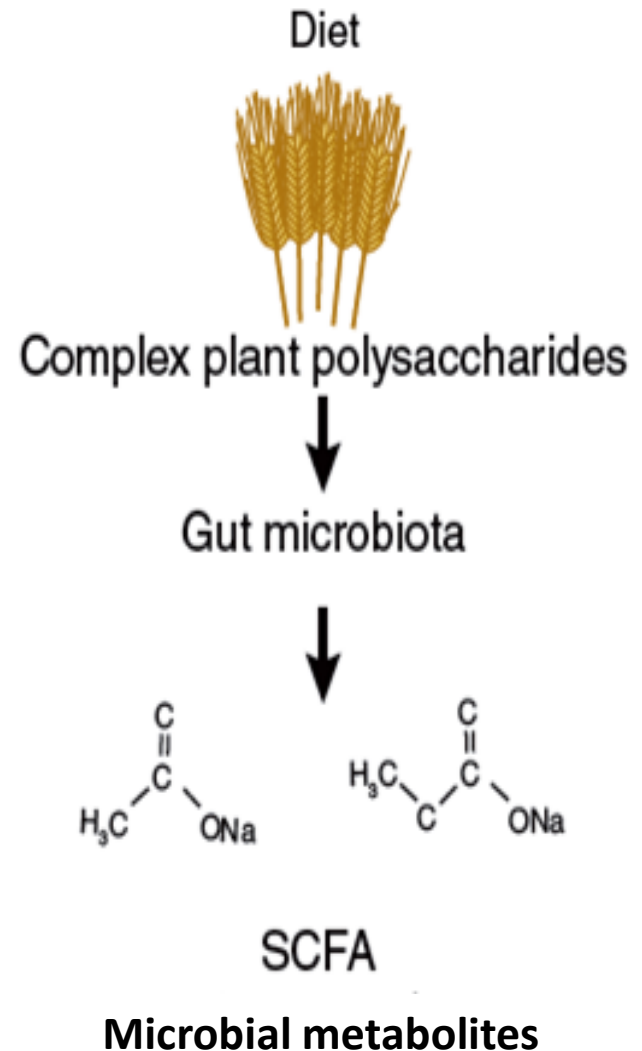
adjusted for centre, farmer, parents with allergy, maternal education, gender, breastfeeding, siblings, atopic dermatitis up to 6 yrs and maternal education

Short Chain Fatty Acids (SCFAs): Acetate, Propionate, Butyrate

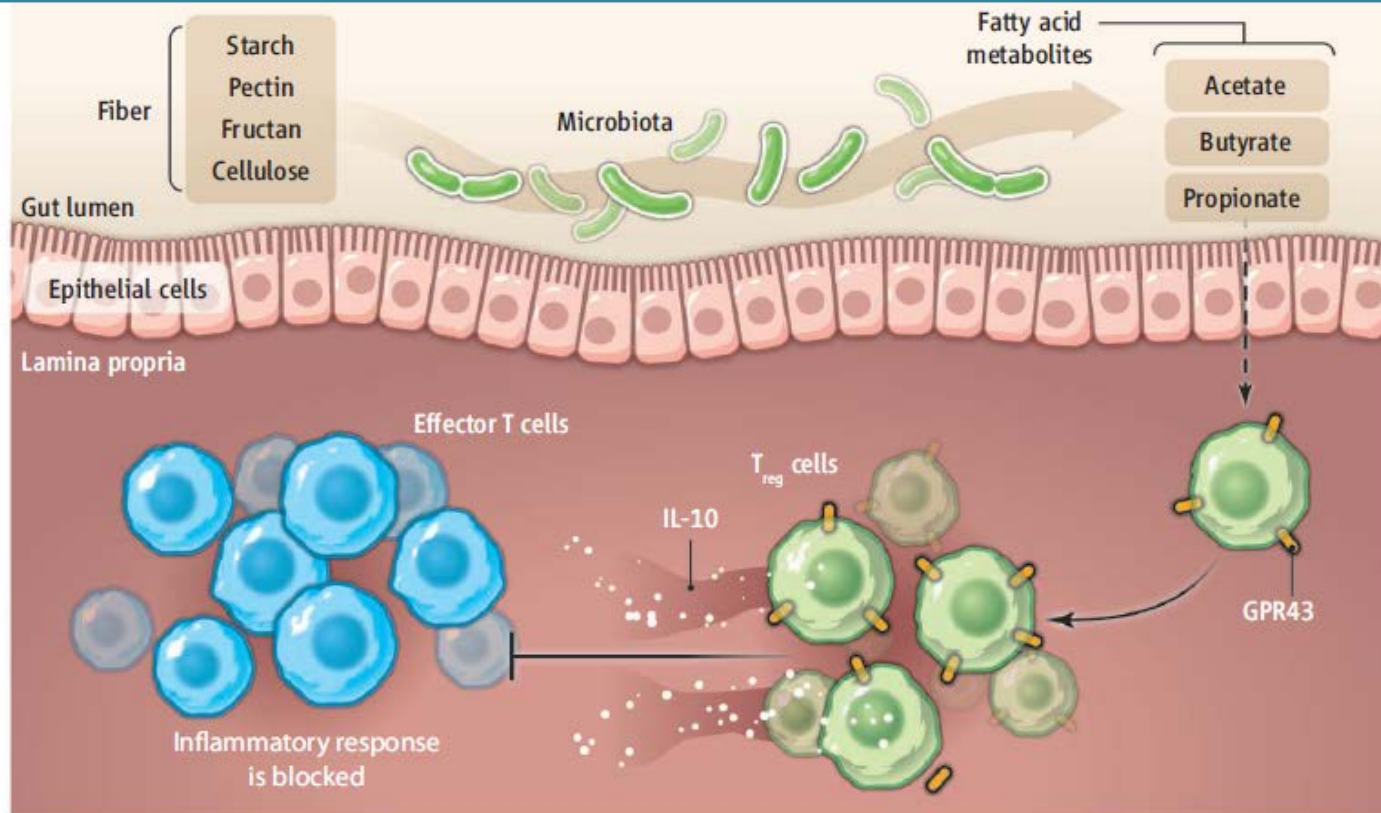
2 main sources from the diet:

1) Eating fiber: the gut microbiota will metabolize it by fermentation into SCFAs

2) Present in butter or yogurt (Butyrate)



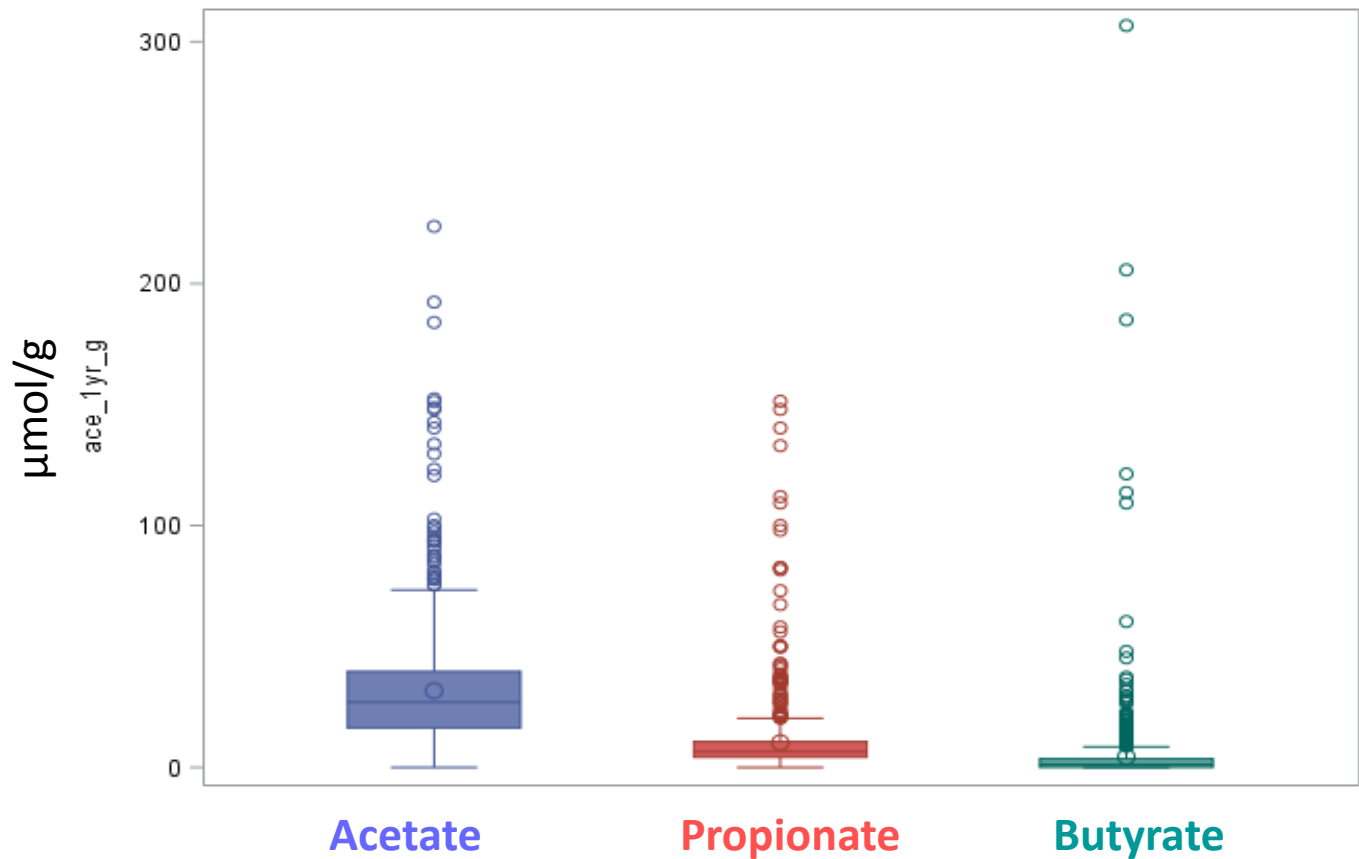
Feed Your T_{regs} More Fiber



Bacterial metabolites fight intestinal inflammation. Commensal bacteria metabolize fiber and generate short-chain fatty acids. These fatty acids are ligands for GPR43 expressed by T_{reg} cells and stimulate their expansion and immune-suppressive properties such as the production of IL-10, thereby controlling proinflammatory responses in the gut.

- **Major metabolites produced by bacteria in the gut are short chain fatty acids (SCFAs). These metabolites have strong anti-inflammatory effects, inducing regulatory T cells.**

SCFA levels in fecal samples of children: PASTURE study



SCFAs (umol/g)	N	Mean	Std Dev	Minimum	Maximum	N; % of 0
Acetate	778	31.7	24.5	0	223.7	3; 0.4%
Propionate	778	10.2	15.1	0	151.3	32; 4%
Butyrate	778	4.4	17.1	0	306.7	188; 24%

Health outcomes depending on the level of butyrate

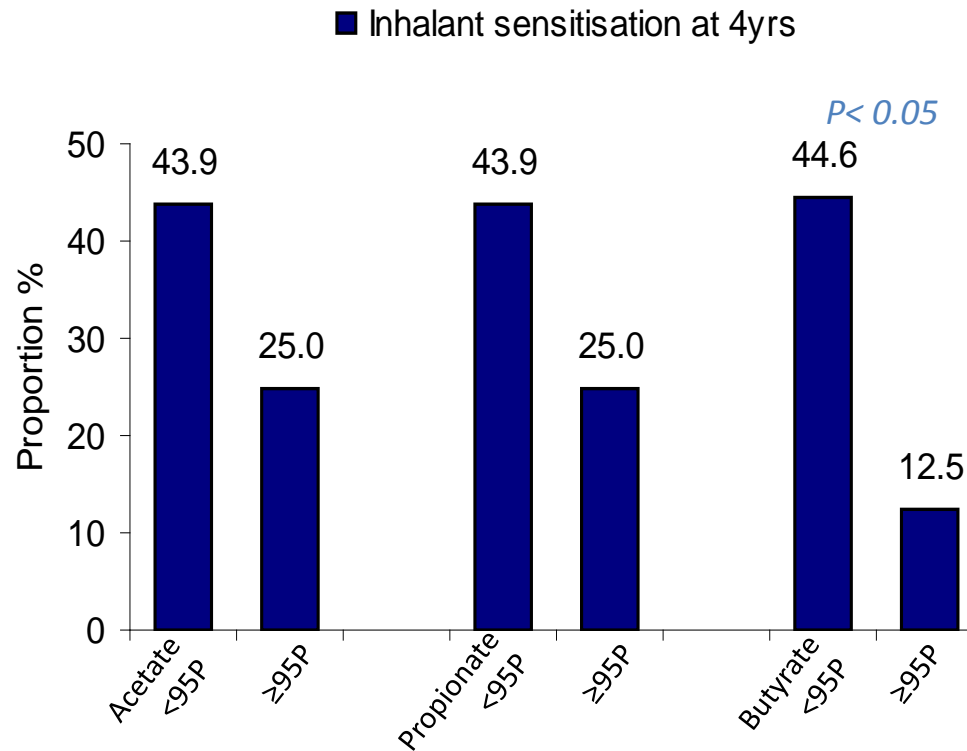
<i>Health outcomes</i>	Butyrate < 97P (<20.9 µmol/g) n=754		Butyrate ≥ 97P (≥20.9 µmol/g) n=24	
	n	%	n	%
Asthma up to 6 years	57	9.1	1	5.0
Allergic rhinitis up to 6 years	52	7.9	1	4.8
Atopic dermatitis up to 6 years	201	32.3	9	45.0
Food allergy up to 3 years	43	6.5	1	4.6
Food sensitization at 1y (cut off 0.7)	26	3.8	0	0.0
Inhalant sensitization at 1y (cut off 0.7)	106	15.7	3	14.3

Level of SCFA and exposures

Exposures	Butyrate < 97P (<20.9 µmol/g) n=754		Butyrate ≥ 97P (≥20.9 µmol/g) n=24	
	n	%	n	%
Farmer	351	46.6	12	50.0
Contact to pets (cats or dogs) in 1 st year	425	56.5	12	50.0
Antibiotic during pregnancy	174	23.2	2	8.3
Farm animal contact during pregnancy: 3 or 4 species	83	11.5	3	13.6
1 or 2 species	343	47.4	12	54.6
0	298	41.2	7	31.8
Nutrition 1st year:				
Cow's milk: yes vs no	403	53.4	15	62.5
Yogurt: yes vs no	604	80.8	17	70.8
Other milk products: yes vs no	551	73.7	19	79.2
Butter: yes vs no	522	69.8	20	83.3
Margarine: yes vs no	455	60.8	11	45.8
Egg: yes vs no	497	66.4	16	66.7
Fish: yes vs no	444	59.4	14	58.3
Meat (in first 9 months): yes vs no	514	68.7	13	54.2
Cereals (in first 9 months):yes vs no	503	67.3	15	62.5
Vegetables/fruits (in first 6 mo): yes vs no	343	45.9	7	29.2

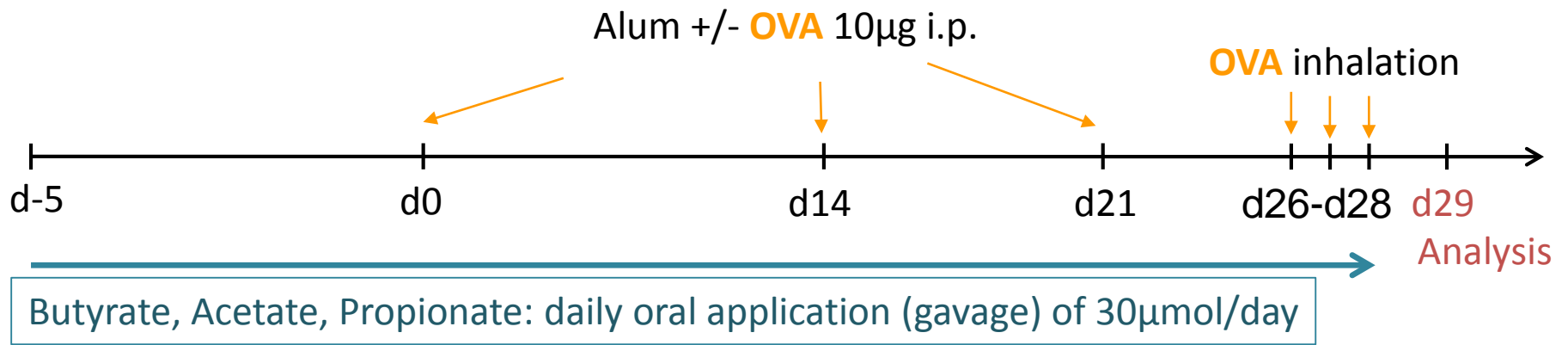


SCFAs and Allergen Sensitization

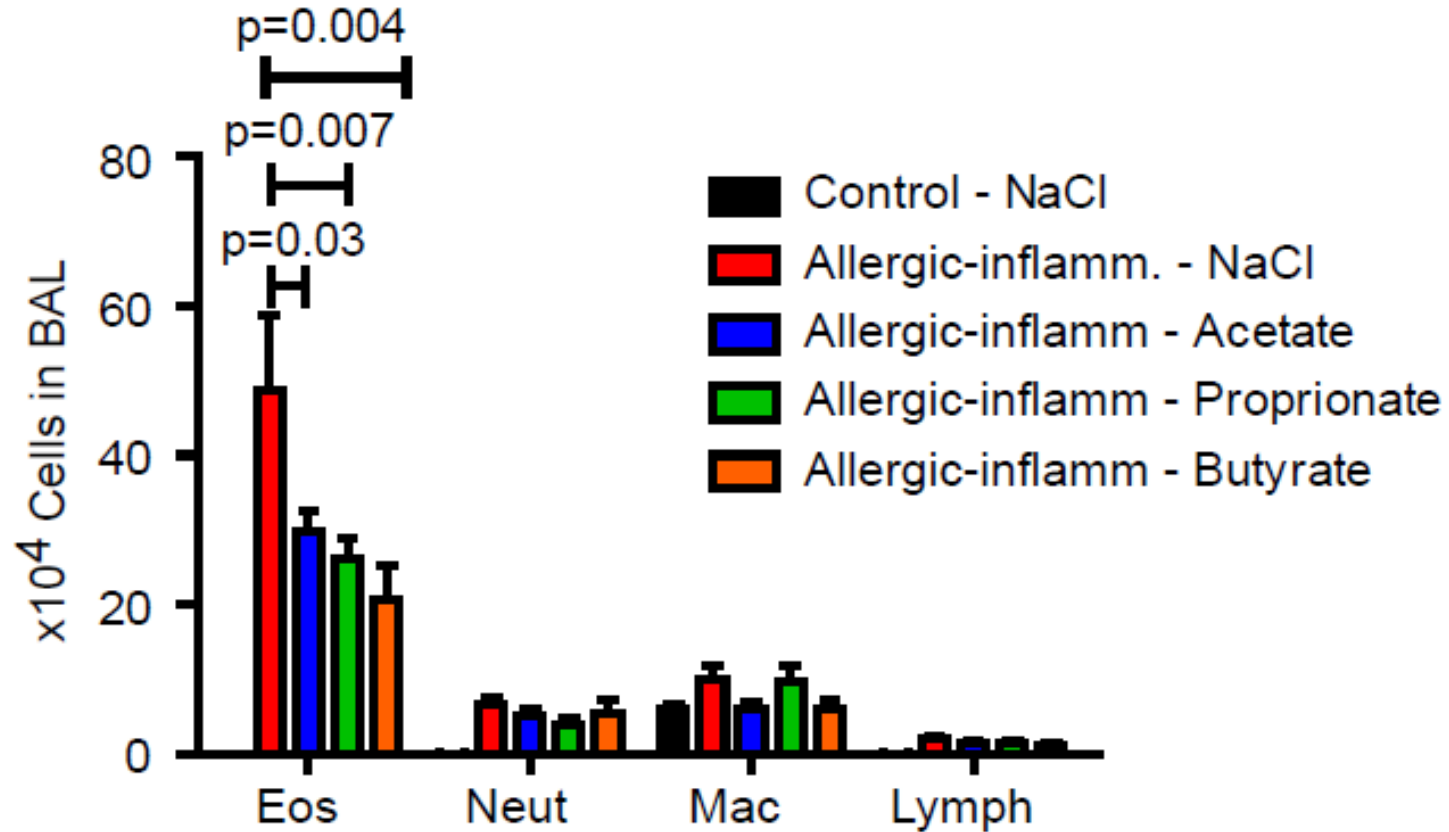


(95P= 95th percentile)

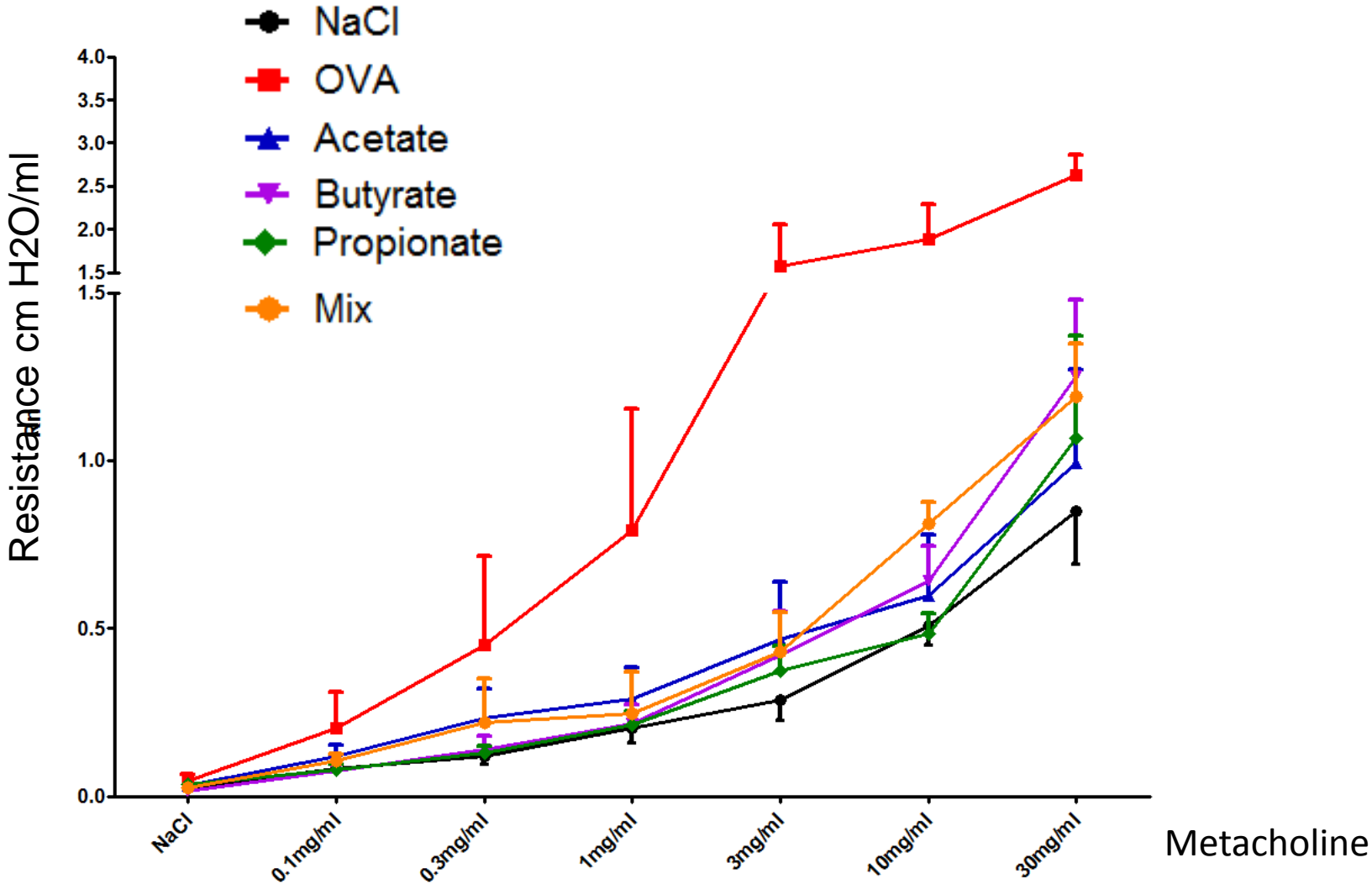
Allergic airway inflammation model (ovalbumin, OVA) with SCFA application



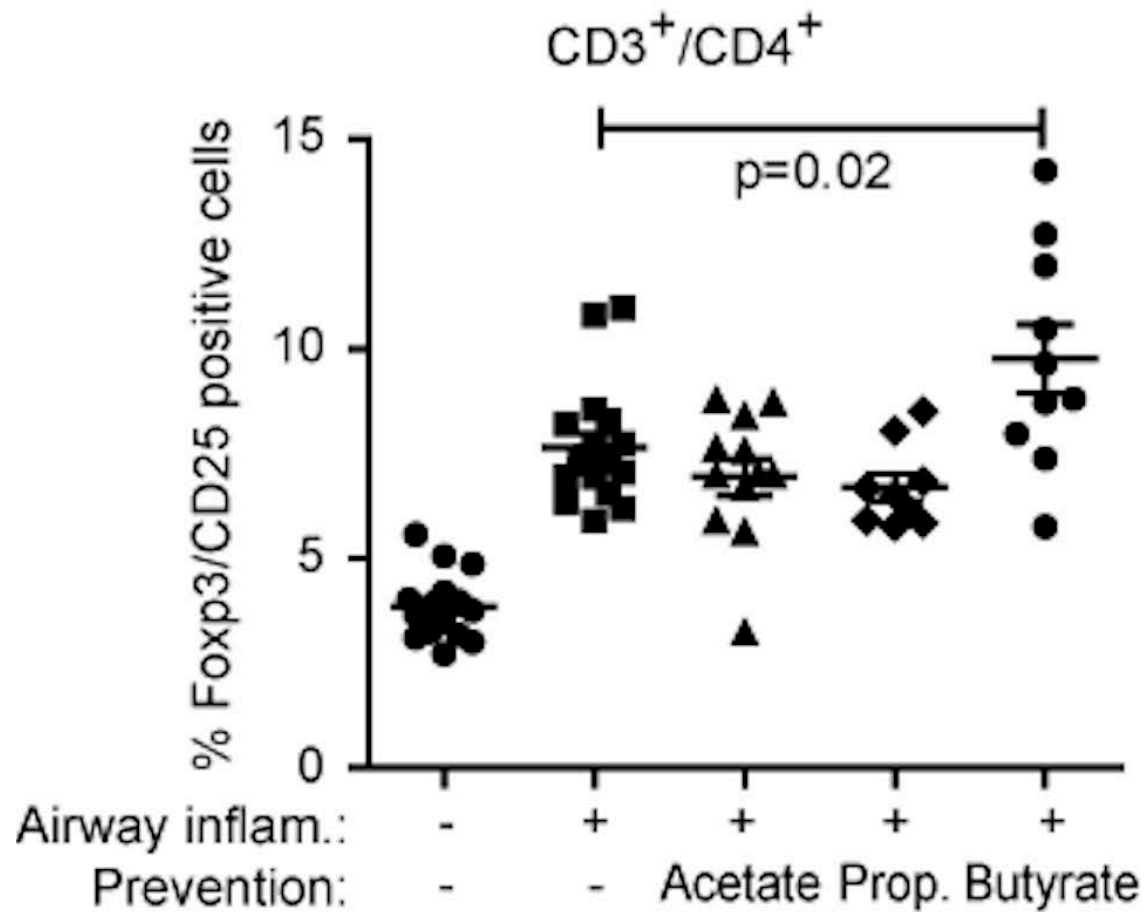
Application of SCFA reduces BAL cells counts



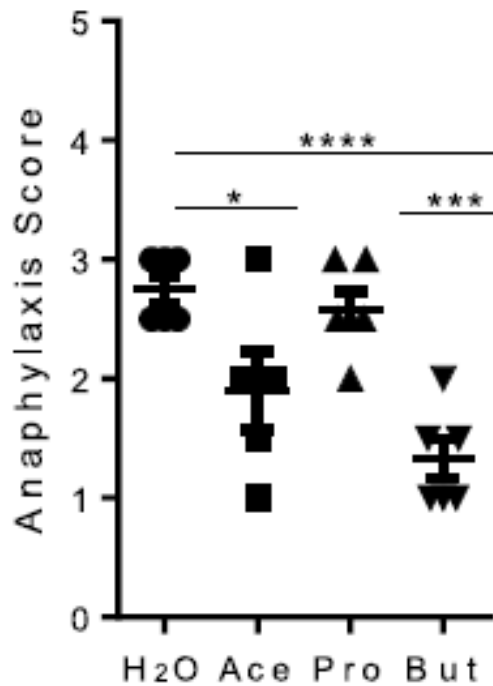
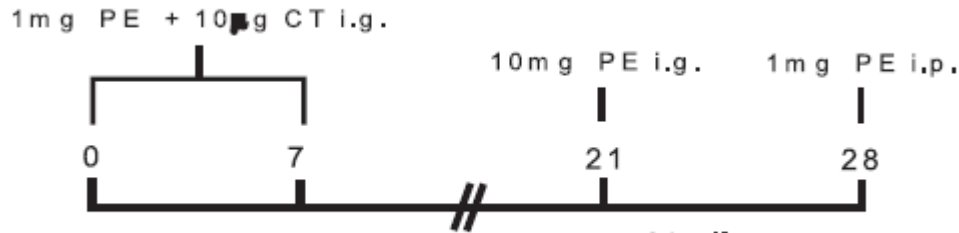
Application of SCFA reduces airway hyper-reactivity



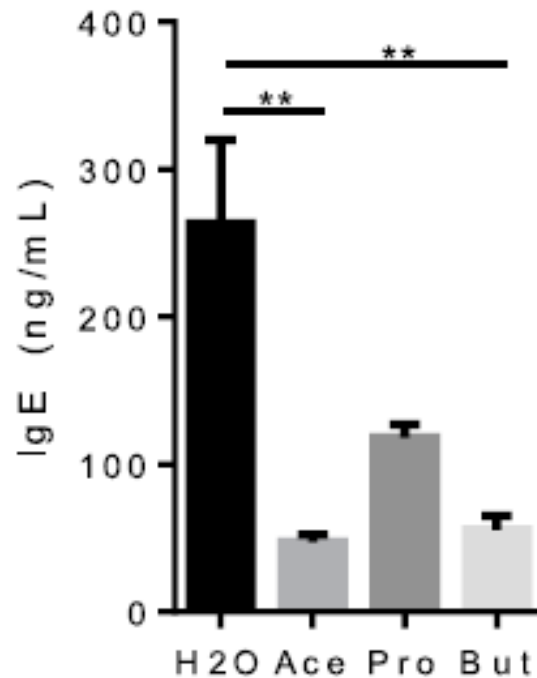
T regulatory cells in the lungs



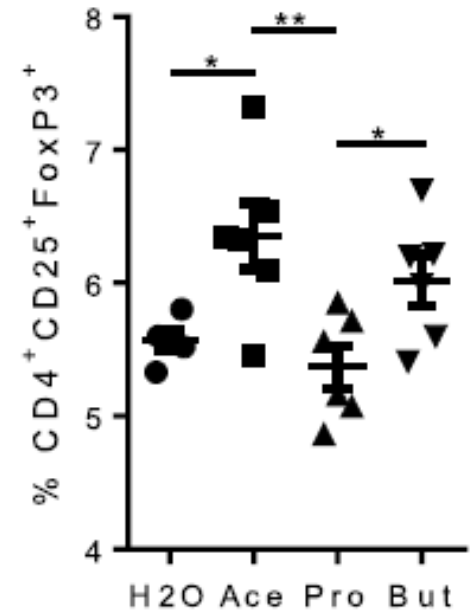
SCFA enhances oral tolerance and protects against food allergy



Anaphylaxis score at day 28



Total IgE in serum

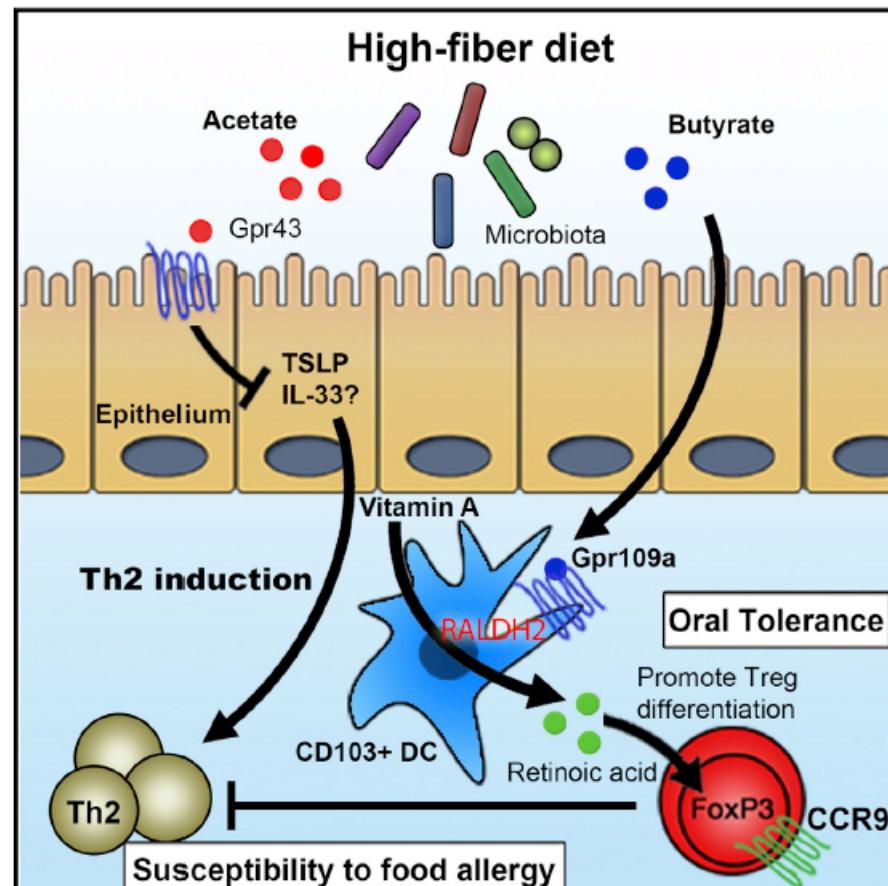


Treg cells

Cell Reports

Dietary Fiber and Bacterial SCFA Enhance Oral Tolerance and Protect against Food Allergy through Diverse Cellular Pathways

Graphical Abstract



Authors

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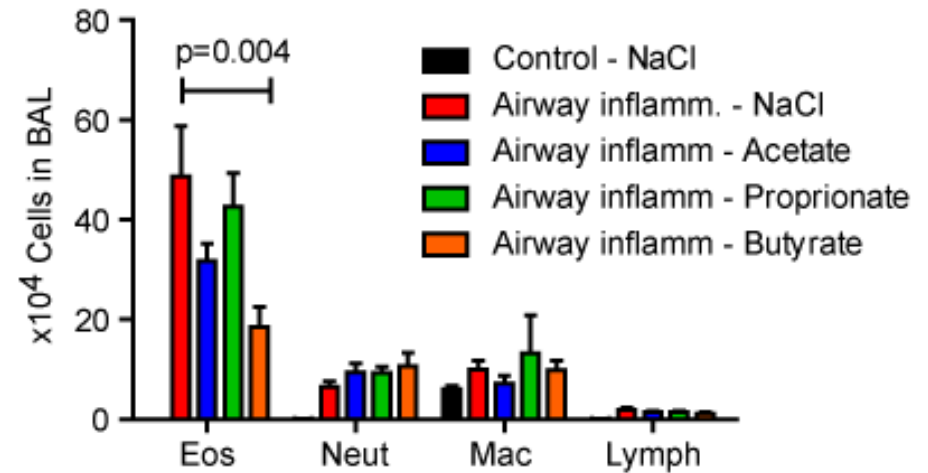
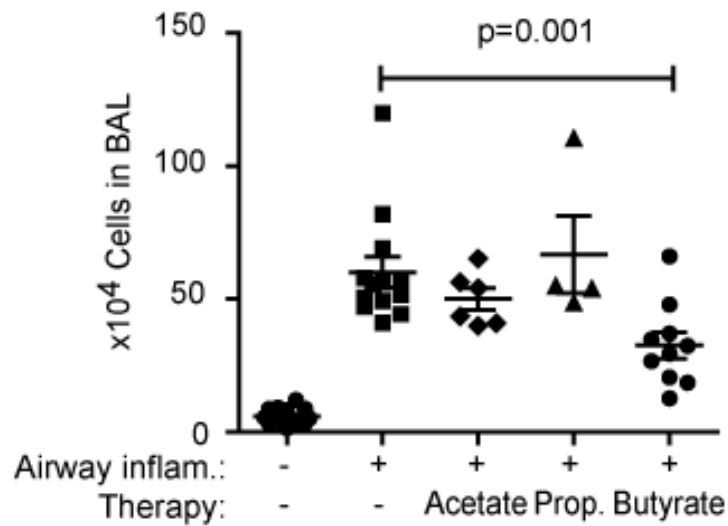
Correspondence

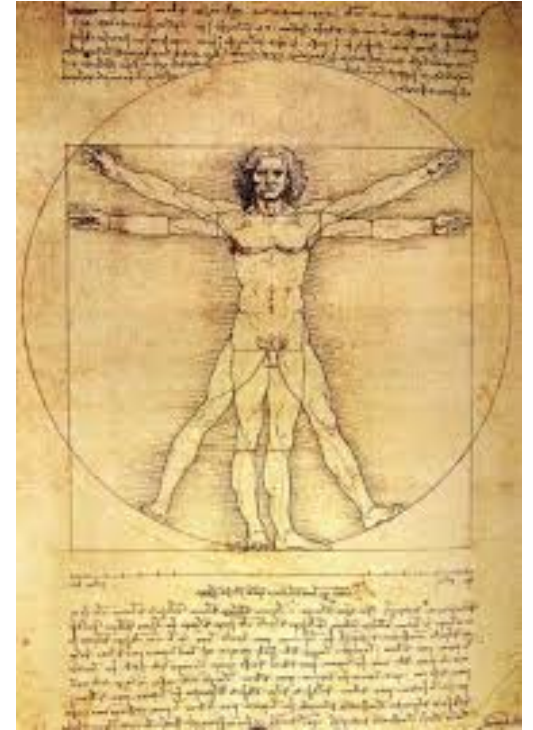
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In Brief

Tan et al. examine the beneficial roles of dietary fiber in peanut allergy using mice. The authors find that this effect involves reshaping of the gut microbiota as well as increased levels of short-chain fatty acids and activity of their receptors GPR43 and GPR109a. High-fiber feeding also increased tolerogenic CD103⁺ DCs activity, leading to increased Treg cell differentiation.

Therapy versus Prevention





FAB-Study

Food Allergy treatment with **B**utyrate



FAB – Study: interventional study on food allergy



Hypothesis: Butyrate will help to improve oral tolerance to incriminated food protein



Objective: Diet rich in Butyrate to increase oral tolerance in children








Method: daily milk-shake (1,5g-2g Butyrate)







© Can Stock Photo



Study design

-  Children, 4-12 years old, with food allergy (no milk product allergy), at least for 3 weeks at HGK
-  In addition to daily food: daily milk-shake
-  Control-group: Shake made from non cow's milk
-  Single blinded study
-  31 children per group

Analysis of FAB Study

-  LOAL (lowest observable adverse event level) beginning - end
-  Fecal samples: beginning – middle – end (SCFA content)
-  Daily documentation: diet and symptoms
-  Blood: beginning – end (IgG4, IgE, Basophil activation, Treg)

AIM: to give advice to change diet to improve food allergy symptoms

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- Remo Frei
- Susanne Loeliger
- Liam O'Mahony



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Ostschweizer Kinderspital