# Prebiotics and Probiotics: Supporting gut health during and after cancer treatment



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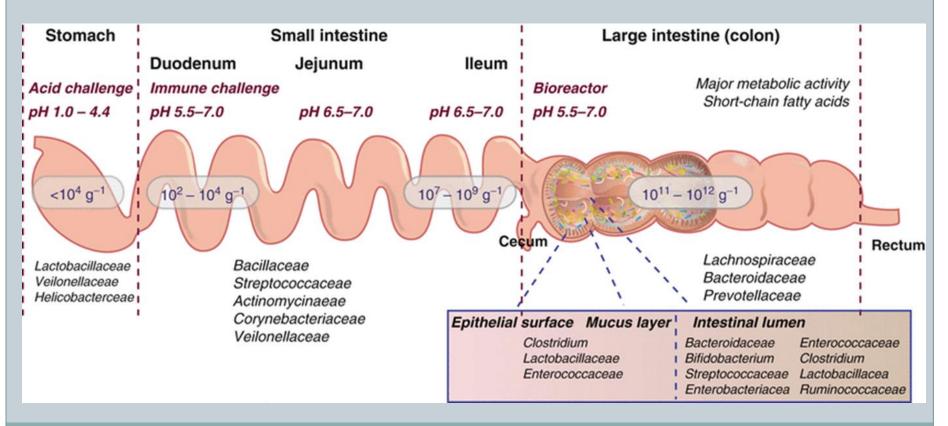
# **Human Microbiome**

- Organisms living in gut, mouth, skin and, other body parts
- Acquired from the environment at birth



#### Gut Microbiota

# ~99% of human microbes exist in the GI tract



#### Function of Gut Microbiota

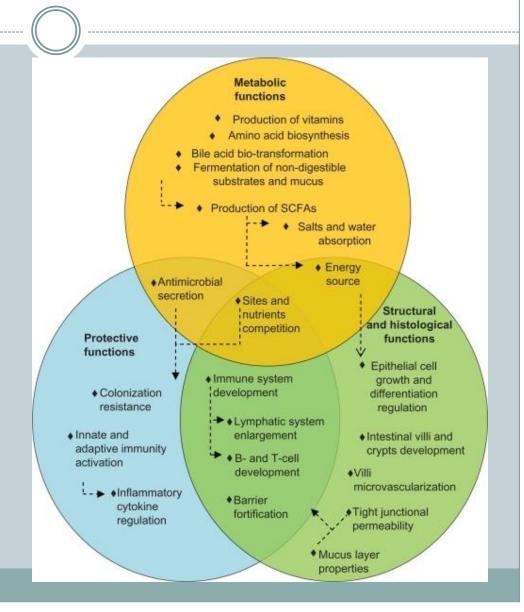
- Germ free mice can exist and survive, but...
- Abnormalities of:
  - Immune function (oral tolerance)
  - Metabolic function (altered enzymes)
  - Physiological function (altered motility)
  - Trophic function (altered cell turnover)

#### **Functions of Gut Microbiota**

Trophic/Immunological

Protective

Metabolic



# Factors Affecting Gut Microbiota

- Unmodifiable
  - o Age
  - Genetics
  - o Race





# Factors Affecting Gut Microbiota

#### Modifiable

- Diet
- Medications
- Stress management
- Physical Activity









### Diet and Gut Microbiota

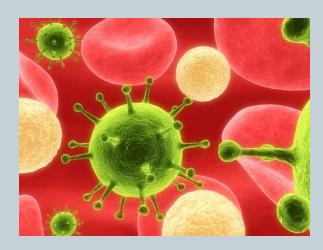
- Plant-based vs animal-based diet
- Simple carbs and sugar
- Artificial sweeteners
- Emulsifiers
- Vitamin D deficiency



Turnbaugh et al. *Nature*, 2013 Suez et al. *Nature* 2014 Chassaing et al. *Nature*, 2015 Ooi et al. *J Nutr*, 2013

## Health Risks and Microbiota

- Functional bowel disorders
- Inflammatory bowel diseases
- Allergies
- Obesity
- Diabetes
- Mood and anxiety disorders
- Cancer



Turnbaugh et al. *Nature* 2006 Sanders et al. *J Clin Gastroenterol* 2011 McCoy et al. *PLoS One* 2013

## **Probiotics**

 "Good" bacteria and yeast providing benefits to the host

Similar to those naturally found in gut

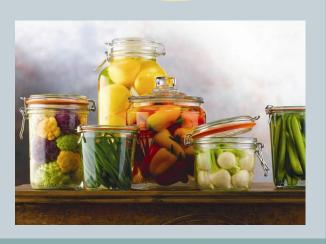
 Saccharomyces boulardii (a yeast) and Lactobacillus and Bifobacterium

Supplements and food sources

### **Food Sources of Probiotics**

- Yogurt
- Fermented milk (kefir, acidophilus milk)
- Buttermilk
- Miso, tempeh, some soy drinks
- Some soft cheeses
- Kim chi, sauerkraut, many pickles
- Kombucha (fermented black tea)





# **Probiotic Supplements**

- Not all 'probiotics' are the same
- Choose products with "live" bacteria
- Buy from reputable manufacturers
- Effective minimum dose



# **Probiotic Supplements**

- Read the label:
  - OMicrobe
  - CFU (Colony Forming Units)
  - Expiration date
  - Suggested serving size
  - OHealth benefits
  - Proper storage conditions
  - Corporate contact information

# Specific Probiotic Recommendations

- IBD→VSL#3
- Ulcerative Colitis maintenance→E.coli Nissle, VSL#3
- IBS→Bifidobacterium infantitis, VSL#3
- Atopic eczema w/ cow milk allergy treatment →
   LGG, Bifidobacteriumlactis
- Antibiotic associated diarrhea→S.boulardi, LGG,
   L.casei, L. bulgaricus, S.thermophilus
- C.diff associated diarrhea→S. boulardi, LGG

# Probiotics: Help or Hurt?

- Generally considered safe
- Possible side effects
  - Allergic reaction
  - Mild stomach upset
  - Diarrhea
  - Flatulence/bloating
- Caution with immunosuppressed patients

## **Prebiotics**

- Natural, non-digestible food ingredients that are linked to promoting the growth of helpful bacteria in your gut.
- "Good" bacteria promoters
- Examples: FOS, galacto-oligosaccharides, lactulose, resistant starches
- Currently no recommendations

# **Prebiotics**

#### Food sources

- Oatmeal
- o Flax
- Barley
- Other whole grains
- Onions
- Greens (dandelion greens, spinach, collard greens, chard, kale, and mustard greens)
- Berries, bananas, and other fruit
- Legumes
- Jerusalem artichokes
- Chicory
- Asparagus



#### Gut Microbiota and Cancer

- Gut bacteria regulate bile acid metabolism
- High protein diet may contribute to decreased levels of cancer protective metabolites
- Metabolism of alcohol → responsible for ~3.6% of all cancers
- Short chain fatty acids may play a role in protection from colon and liver cancer
- Modulate activity of lignans
- Anti-inflammatory compounds

#### Other Benefits

#### Polyphenols

- A healthy gut will take dark chocolate and ferment it into anti-inflammatory compounds that are good for the heart.
- Good bacteria such as Bifidobacterium and lactic acid bacteria are largely responsible for this fermentation.

#### Glucosinolates

• Bacteria in the gut help transform the glucosinolates into the isothiocyanates.

### Gut Microbiota and Cancer Treatment

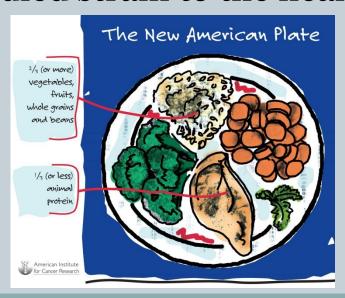
- During chemotherapy
  - Cyclophosphamide
  - o 5-FU
  - Irinotecan
- Possible protection against myelosuppression and immunosuppression

Pelvic irradiation

Viaud et al. *Science* , 2013 Osterlund et al. *Br J Cancer*, 2007 Salva et al. *Int Immunopharmacol*, 2014

# **Practical Tips**

- Follow the AICR guidelines for diet and exercise
- Consider including probiotics or synbiotics in your regular diet
- Match the studied strain to the health condition



# Helpful Resources

- NCCAM-<u>http://nccam.nih.gov/health/probiotics/introduction.htm</u>
- Human Food Projecthttp://humanfoodproject.com/americangut/
- ISAPP- <a href="http://www.isapp.net/">http://www.isapp.net/</a>
- http://www.gastro.org/patient-center/dietmedications/probiotics
- http://www.worldgastroenterology.org/assets/exp ort/userfiles/Probiotics FINAL 20110116.pdf

# Helpful Resources

- Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods (Chelsea Green Publishing 2003)
- Making Sauerkraut and Pickled Vegetables at Home: Creative Recipes for Lactic Fermented Food to Improve Your Health (Alive Books 2002)
- Preserving Food without Freezing or Canning: Traditional Techniques Using Salt, Oil, Sugar, Alcohol, Vinegar, Drying, Cold Storage, and Lactic Fermentation (Chelsea Green Publishing 2003)

# Human Food Project

