



A Novel Overview of GI Functions in Health & Disease

Mapping GI Symptoms to Create Better Management

Michael Chapman, ND

Director of Product Innovation



Objectives

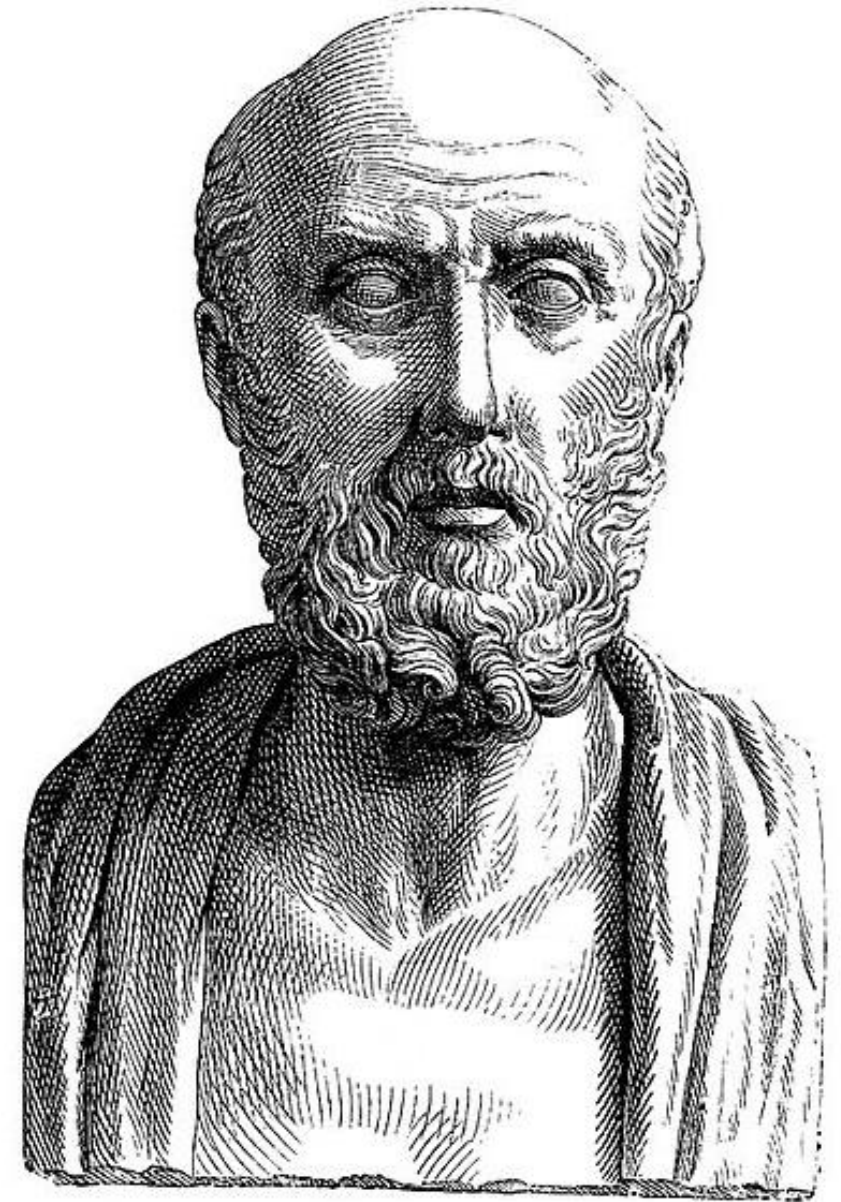
- Understand the major underlying functions of the GI tract
- Be able to look at GI dysfunction from a systems-medicine approach
- Be able to accurately assess what root cause is driving your patients' symptoms
- Integrate novel therapeutics to address the cause of symptoms



“All disease begins in the gut.”

Hippocrates

c.460 - c.370 BC



Conventional Silo Medicine

Peds

Hema

Endo

Neuro

Ortho

Immuno

Cardio

Gastro





Functional Gastroenterology

- What exactly is the role of the GI tract?
 - Digestion
 - Absorption
 - Inflammation modulation
 - Immune response
 - Microbiome balance
 - Intestinal permeability
 - Neuroendocrine
 - Detoxification
- These are functions, but they are also methods to achieve a larger goal



The GI tract's role in the system is to maximize assimilation of essential nutrition at the highest efficiency...

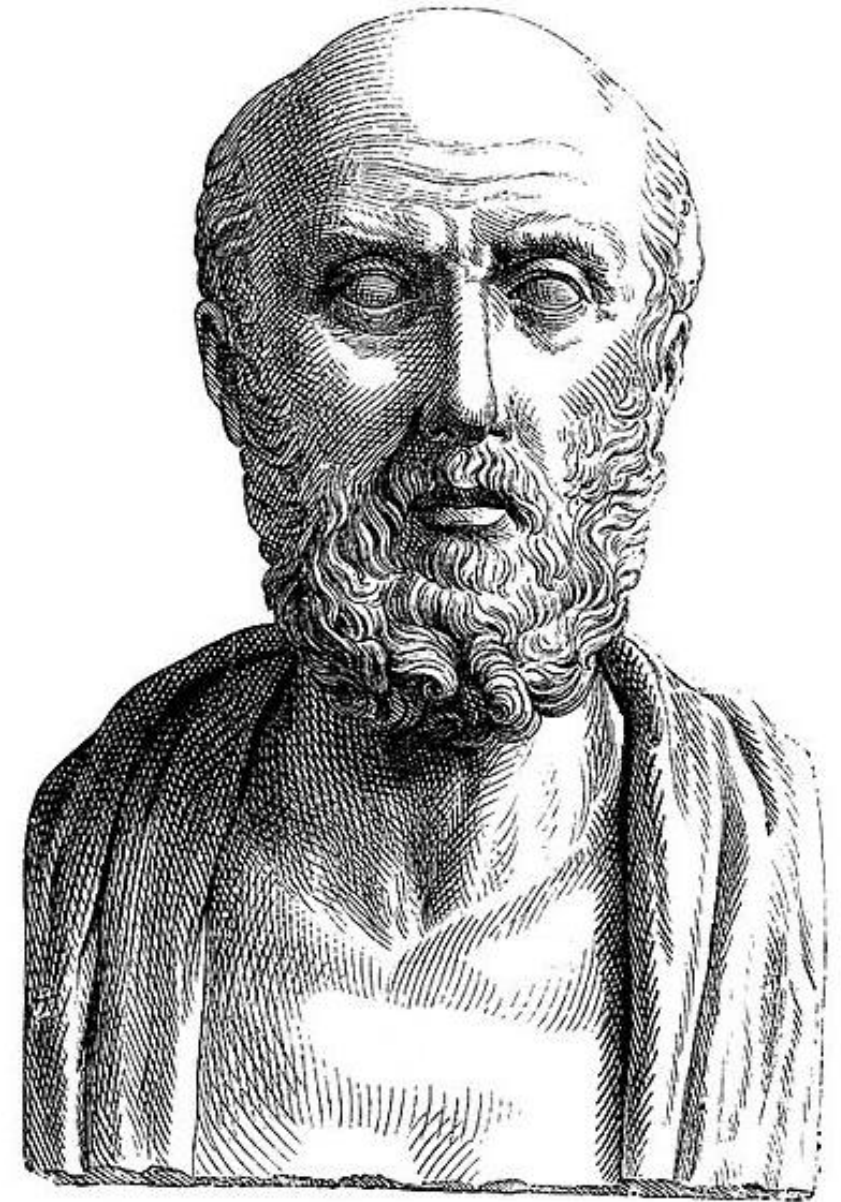
While...

Limiting risks of exposure to external dangers.



“Nutrients are, like, important and stuff.”

~Michael Chapman,
ND
c. 2019-2022





Breaking Down These Roles

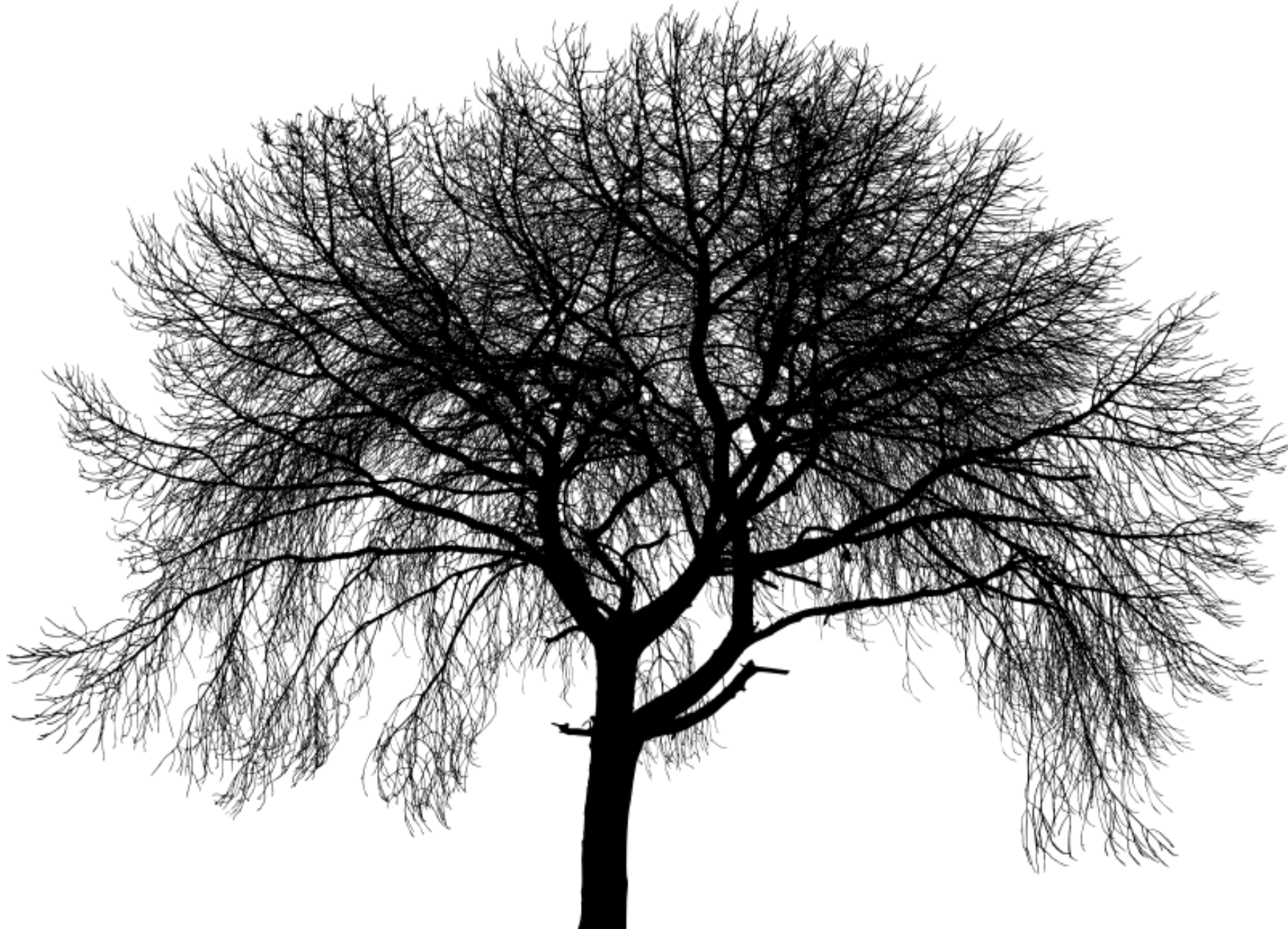
Assimilation of Nutrients

- Digestion
 - Enzymatic
 - Physical/Mastication
 - Fermentation
- Absorption
 - Passive/Active/Facilitated
 - Surface area maximization
 - Motility

Minimize Risk to Organism

- Assessment
 - Surveillance
- Tolerance
 - Immune inactivation
- Activation
 - Immune recruitment
 - Inflammation
 - Motility

“The truth of the story lies in the details” ~ Paul Auster



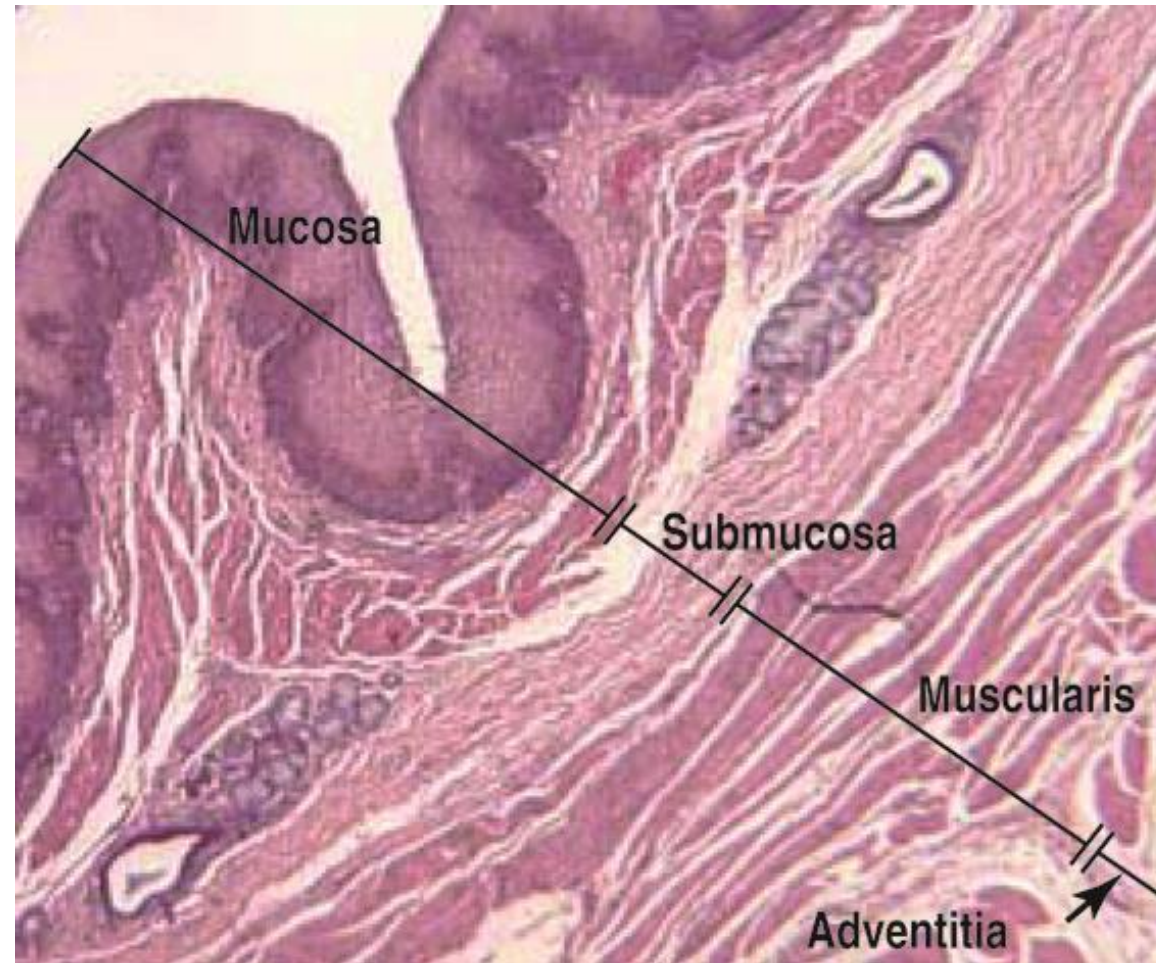


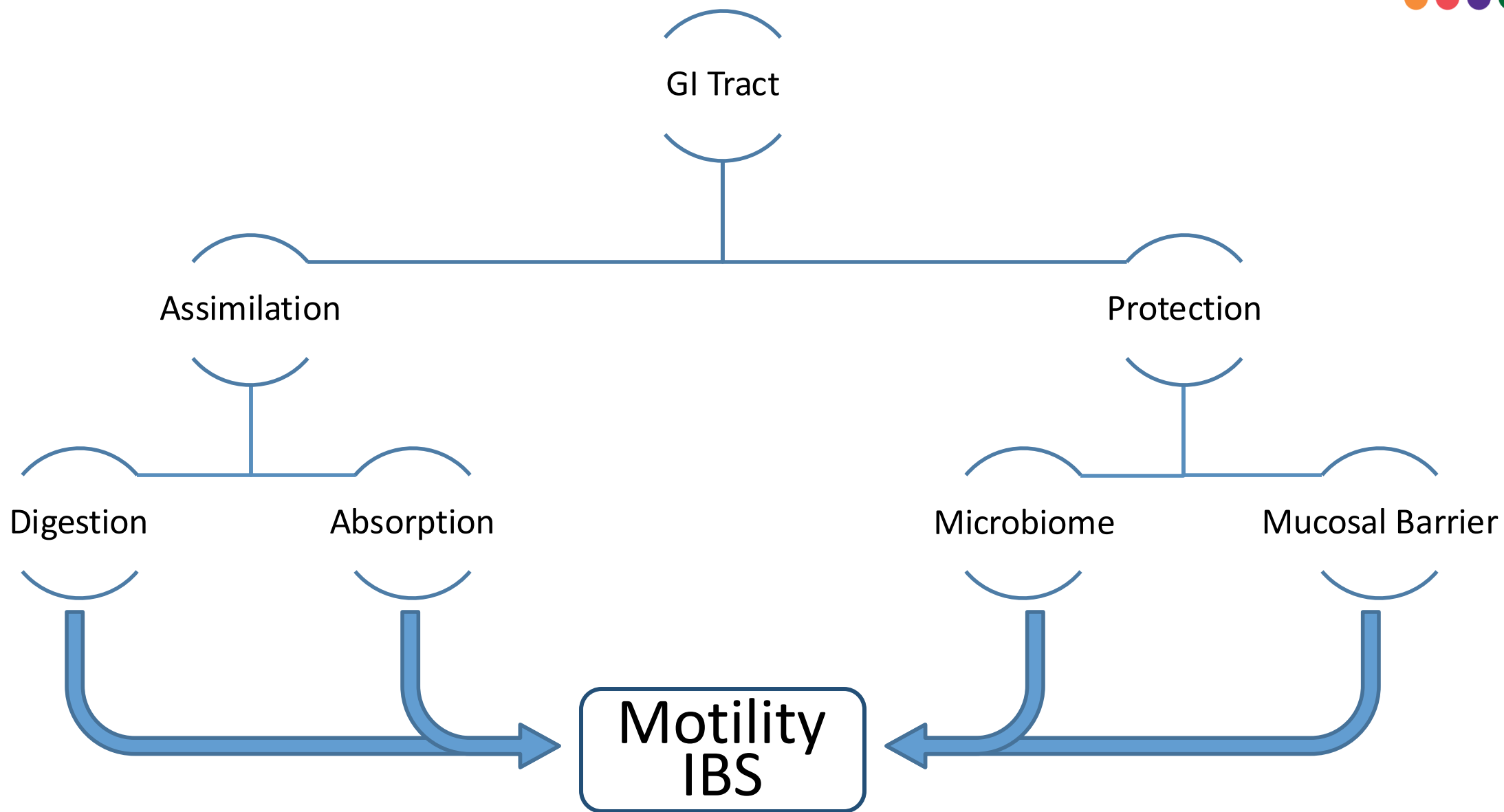
The Gut Lumen

- Remember, the gut lumen is not a part of us!
- Think of the GI Tract as being outside world, much like the skin



The Interface With The Outside World







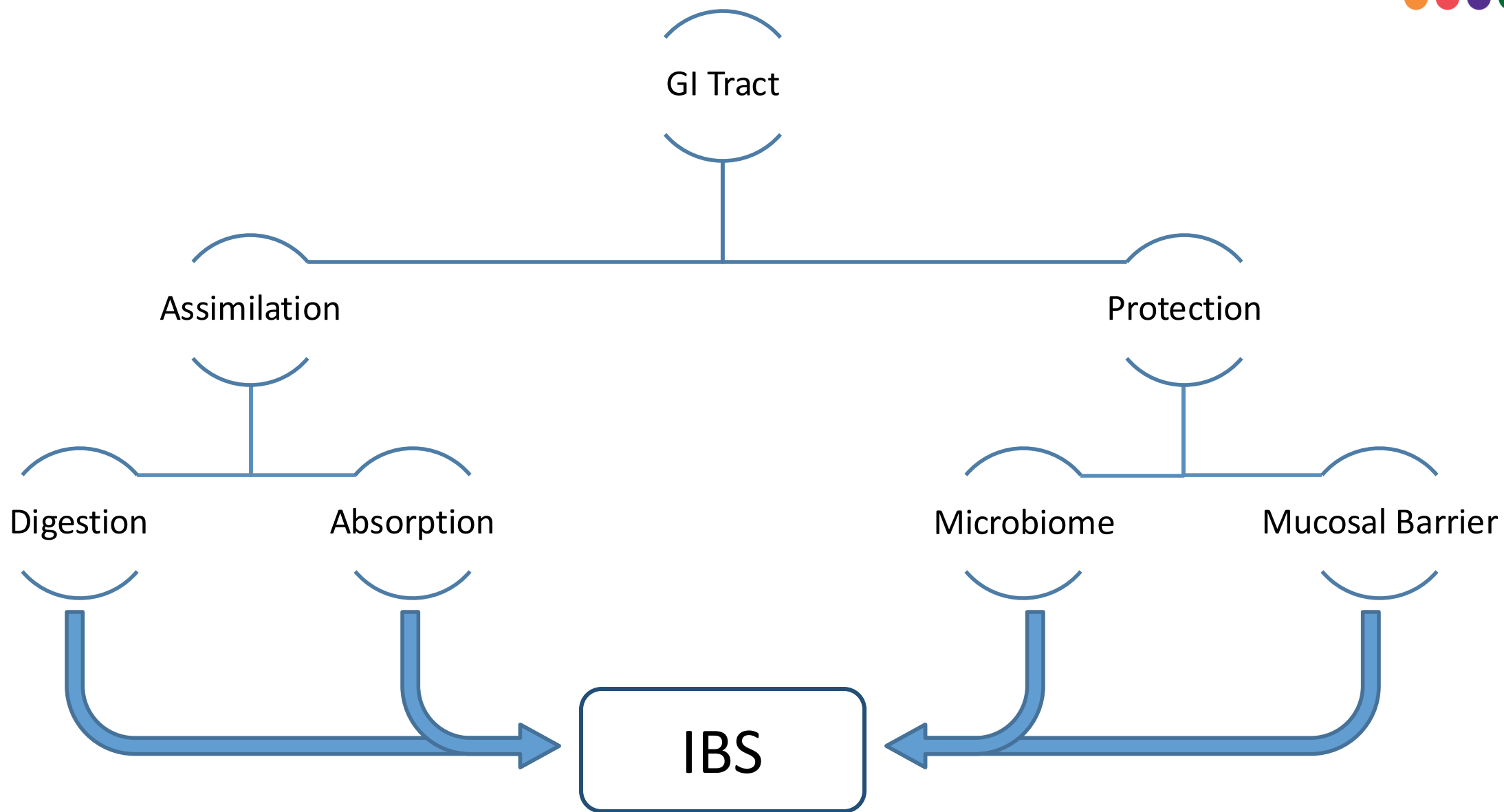
Recalculating GI Pathology

- If we can clinically focus on the categories of assimilation and protection, we can easily begin to uncover the root-cause(s) of most GI chronic conditions
 - IBS – which is a motility issue
 - IBD – which is multifactorial, but is a protection issue conceptually
- One additional factor hovers in the background
 - Direct insult to GI function by dietary influence
 - Alcohol directly impairing lower esophageal function
 - Other foods/medications that directly damage the mucosa



The Diet Factor

- We need to think about diet differently as well, because it can have multiple impacts:
 - Direct insult on mucosal function
 - Alteration of microbiome composition
 - Activation of immune response due to poor tolerance





GI Tract

How you Digest

What you Digest

Digestion

Absorption

Microbiome

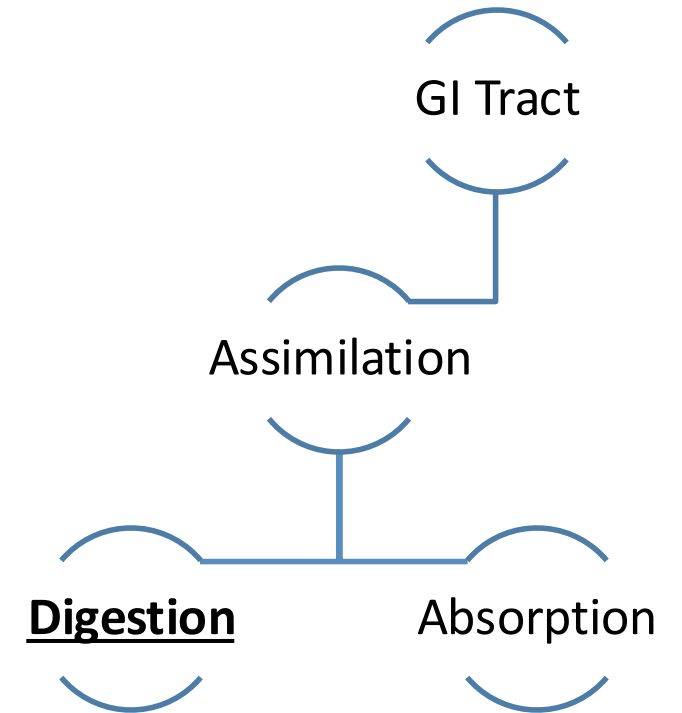
Mucosal Barrier

IBS



Digestion

- Breaking down foods into macro and micro-nutrients
 - Enzymatic
 - Mechanical
- How often do we talk to our patients about chewing their food?





Evidence-Based Mastication

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INVITED MEDICAL REVIEW

WILEY **ORAL DISEASES**
Leading in Oral, Maxillofacial, Head & Neck Medicine

Salivary functions in mastication, taste and textural perception, swallowing and initial digestion

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Saliva exerts multiple functions in relation to the initial digestive processes taking place in the upper parts of the gastrointestinal tract. Ingestion of food and beverages, in turn, is a strong stimulus for secretion of saliva with a differential composition depending on the neuronal stimulation pattern. This review paper provides insight into the mechanisms by which saliva acts in relation to taste, mastication, bolus formation, enzymatic digestion and swallowing. Also, the protective functions of saliva including maintenance of dental and mucosal integrity will be discussed as they indirectly influ-



Research is Always Mixed

Swallowing food without chewing; a simple way to reduce postprandial glycaemia

BY N. W. READ, I. McL. WELCH, C. J. AUSTEN, C. BARNISH,
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(Received 25 March 1985 – Accepted 2 August 1985)

1. The degree to which disruption by mastication affects the glycaemic response to four different carbohydrate foods was investigated in healthy human volunteers; each food was eaten by six subjects.
2. Subjects ate meals of sweetcorn, white rice, diced apple or potato on two occasions; on one occasion they chewed the food thoroughly, on the other occasion they swallowed each mouthful without chewing it.
3. When the foods were chewed the postprandial blood glucose levels rose to levels which varied according to the food ingested.
4. Swallowing without chewing reduced the glycaemic response to each food, achieving a similar effect as administration of viscous polysaccharides or 'slow-release' carbohydrates.

Ingestion of foods which contain equivalent amounts of carbohydrate yield widely different effects on postprandial blood glucose levels and insulin release (Crapo *et al.* 1977, 1980; Jenkins *et al.* 1981), and it seems likely that the form in which food is ingested influences the rate of digestion and absorption of carbohydrates, the metabolic response to a meal and subsequent food intake. Carbohydrates in the form of sugars or potato starch are rapidly absorbed, yield high postprandial glycaemic and plasma insulin responses and may result in a pronounced fall in blood glucose after a meal (Jenkins 1982). Hyperinsulinaemia



Improving Digestion Without Having to Chew

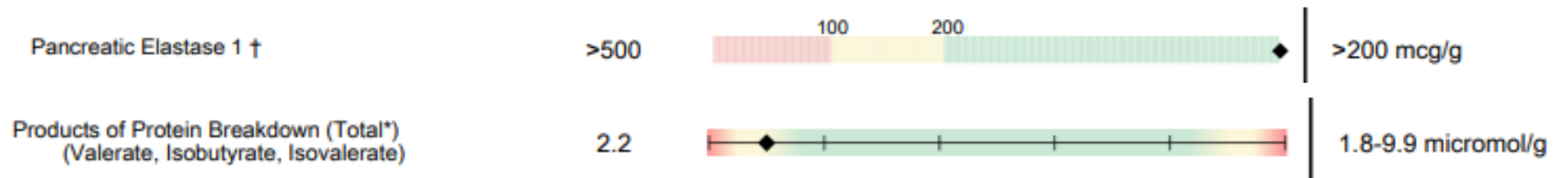
- Three components:
 - pH
 - Enzymes
 - Bile
- Oh, and we can't do it ourselves, we have friends!
 - Fermentation from the microbiome

Need for Digestive Support	
MALDIGESTION	
0	
Biomarkers	Products of Protein Breakdown ▼
	Fecal Fats ▼
	Pancreatic Elastase ●
Therapeutic Support Options	• Digestive Enzymes
	• Betaine HCl
	• Bile Salts
	• Apple Cider Vinegar
	• Mindful Eating Habits
	• Digestive Bitters



Gastric pH

- Critical in breaking down protein into polypeptides
- Don't forget that any digestive enzyme has a specific pH window that it needs to operate at
- If the patient doesn't have appropriate pH, all enzymes will not function as well, promoting poor digestive capacity
 - Protease
 - Lipase



Eating Hygiene





Causes of Hypochlorhydria

- Zinc Deficiency
- B-Vitamin Deficiency
- H.pylori
- Stress
- Decreased Production with Age
 - Between 25%-40% achlorhydria after 50yo



Supporting pH

- Improve Zinc and B-vitamin status
- Eating behaviors that stimulate HCl release
- Betaine HCl
- Gentian drops
- Apple cider vinegar?
 - Not a lot of literature support and has potential drawbacks



Enzymes & Pancreatic Insufficiency (EPI)

- Evaluation & Management
 - Low Pancreatic Elastase
 - High Protein Products (could also be pH/bacterial overgrowth)
 - High Stool Fats
 - Radioactively labelled ^{13}C -MTG breath test
- Pancreatic Enzyme Replacement
 - This is a bit of a bandage until underlying root causes can be worked on

Need for Digestive Support	
MALDIGESTION	
5	
Pancreatic Elastase	▼
Products of Protein Breakdown	●
Fecal Fats	●
<ul style="list-style-type: none">• Digestive Enzymes• Betaine HCl• Bile Salts• Apple Cider Vinegar• Mindful Eating Habits• Digestive Bitters	



Root Cause & EPI

Direct Causes of EPI

- Cystic Fibrosis
- Chronic pancreatitis (CP)
- Pancreatic resection
- Autoimmune pancreatitis
- Gallstones
- Pancreatic tumor/cancer
- GI surgery (i.e., gastric bypass, pancreatic resection)

Other Factors Associated with EPI

- Celiac disease
- Inflammatory Bowel Disease (IBD)
- Excessive alcohol consumption
- Small Intestinal Bacterial Overgrowth
- Smoking
- Obesity
- Vegan/vegetarian diets
- Diabetes
- Infectious enteritis



Shades of Pancreatitis

- The pancreas is strongly susceptible to oxidative stress
 - Alcohol, smoking
 - Insulin resistance, diabetes
 - Inflammation
- SIBO has been shown to create inflammation and potential damage which reduces pancreatic exocrine output through feedback mechanisms
 - Damaged mucosa produces less cholecystokinin (CCK) reducing pancreatic stimulation



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Bile

- Has some sneaky roles
 - Activates pancreatic lipase to break down fats
 - Is also antimicrobial to a degree
 - Critical in excreting bilirubin and toxins
- Not going into all the details, but....a few things to note:
 - Bile is secreted in direct response to fat in the meal (and in the diet overall)
 - Bile is secreted in response to cholecystokinin (CCK)
 - >95% of bile salts are reabsorbed



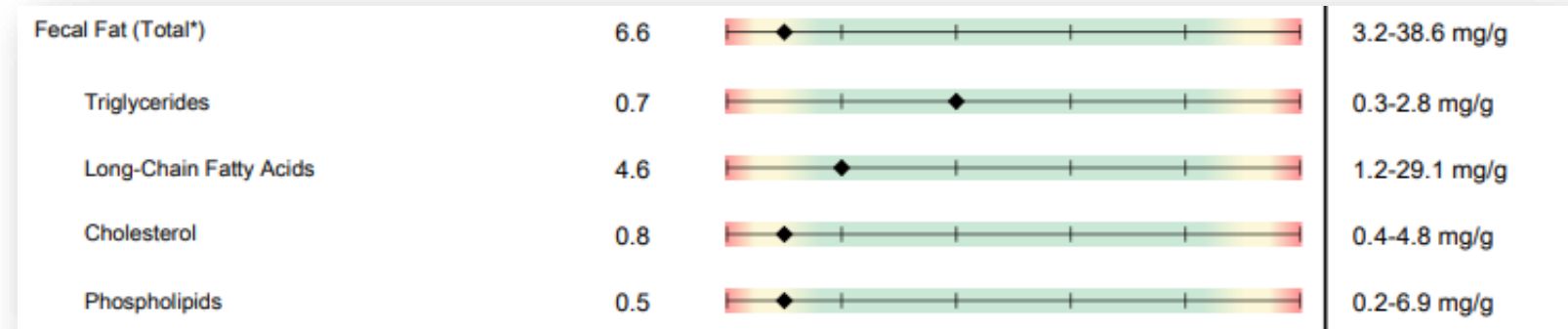
Bile Acid Malabsorption

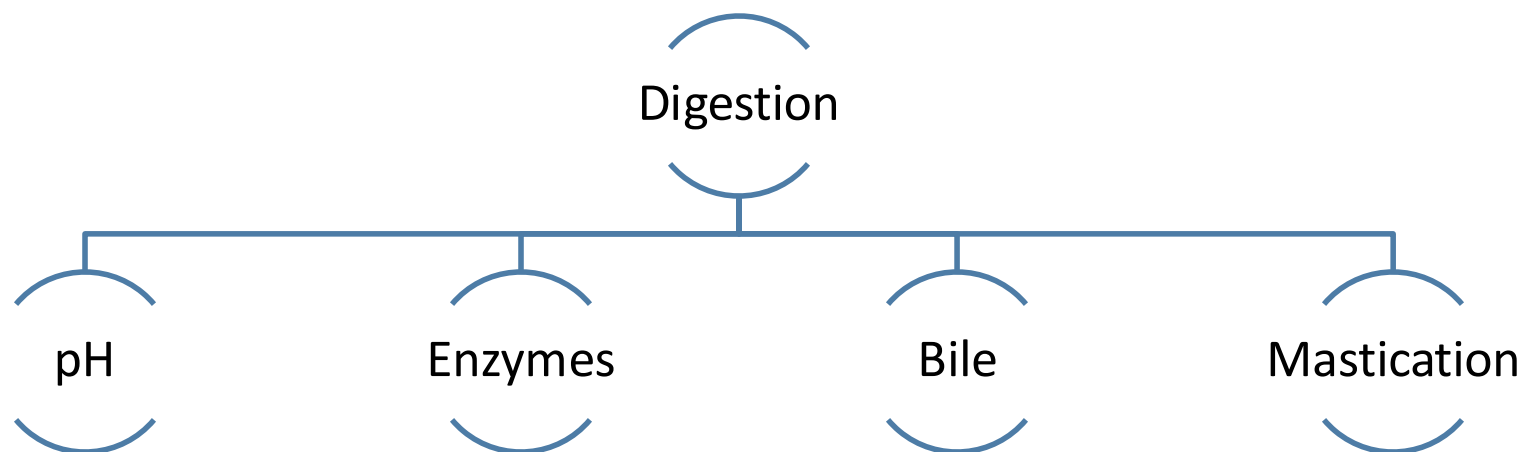
- Thought to be significantly under-diagnosed
- Could represent at least 30-50% of IBS-D cases
- Mechanisms of bile acid malabsorption:
 - Increased secretion of sodium/water into the gut lumen
 - Direct stimulation of peristalsis and defecation
 - Increased mucus secretion
 - Damage to intestinal mucosa → thereby further altering CCK




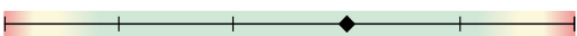





Causes of BAM

- Type 1
 - Crohn's Disease
 - Ileal Resection
- Type 2
 - “Idiopathic”
- Type 3
 - Cholecystectomy
 - Celiac Disease
 - SIBO
 - Pancreatic Insufficiency





Digestion and Absorption				
Pancreatic Elastase 1 †	158 L		>200 mcg/g	
Products of Protein Breakdown (Total*) (Valerate, Isobutyrate, Isovalerate)	6.0		1.8-9.9 micromol/g	
Fecal Fat (Total*)	19.5		3.2-38.6 mg/g	
Triglycerides	1.1		0.3-2.8 mg/g	
Long-Chain Fatty Acids	12.9		1.2-29.1 mg/g	
Cholesterol	0.5		0.4-4.8 mg/g	
Phospholipids	5.0		0.2-6.9 mg/g	



Need for Digestive Support

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Pancreatic Elastase

Products of Protein Breakdown

Fecal Fats

▼

●

●

• Digestive Enzymes

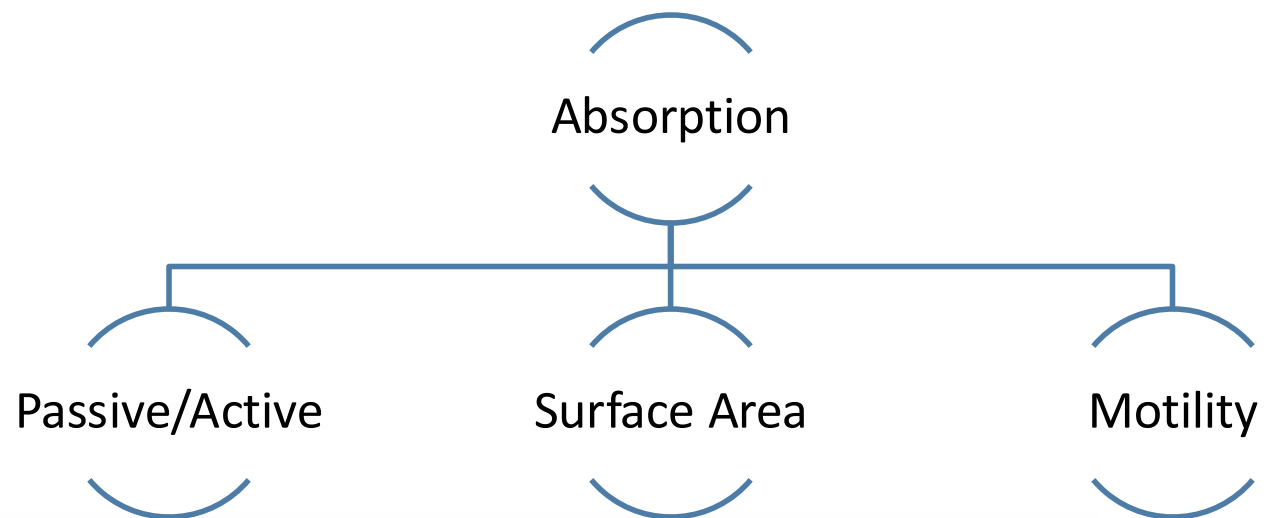
• Betaine HCl






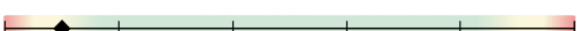

• Bile Salts

• Apple Cider Vinegar

• Mindful Eating Habits

• Digestive Bitters



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Need for Digestive Support

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Pancreatic Elastase

Products of Protein Breakdown

Fecal Fats

▼

●

●

- Digestive Enzymes
- Betaine HCl
- Bile Salts
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Lots of Room To Learn

- Passive and Active Absorption
 - Incredible dynamics at play with various genomic differences person to person
- Surface area
 - The amount of inflammation and damage plays a huge role on microvillous blunting
- Motility
 - Vicious cycle...poor absorption causes motility issues, and it creates motility issues (back to Bile Acid Malabsorption)



How can we Address Motility Clinically

- Fluid dynamics in the intestines
 - Fiber plays a crucial role
 - Soluble vs insoluble
- Migrating motor complex
 - Major insights to be gleaned
 - Serotonin as a local regulator of the MMC
 - Look toward enterochromaffin cells and support serotonin in IBS-C and SIBO



It often looks complicated, until you learn the system.



GI Tract

How you Digest

What you Digest

Digestion

Absorption

Microbiome

Mucosal Barrier

IBS



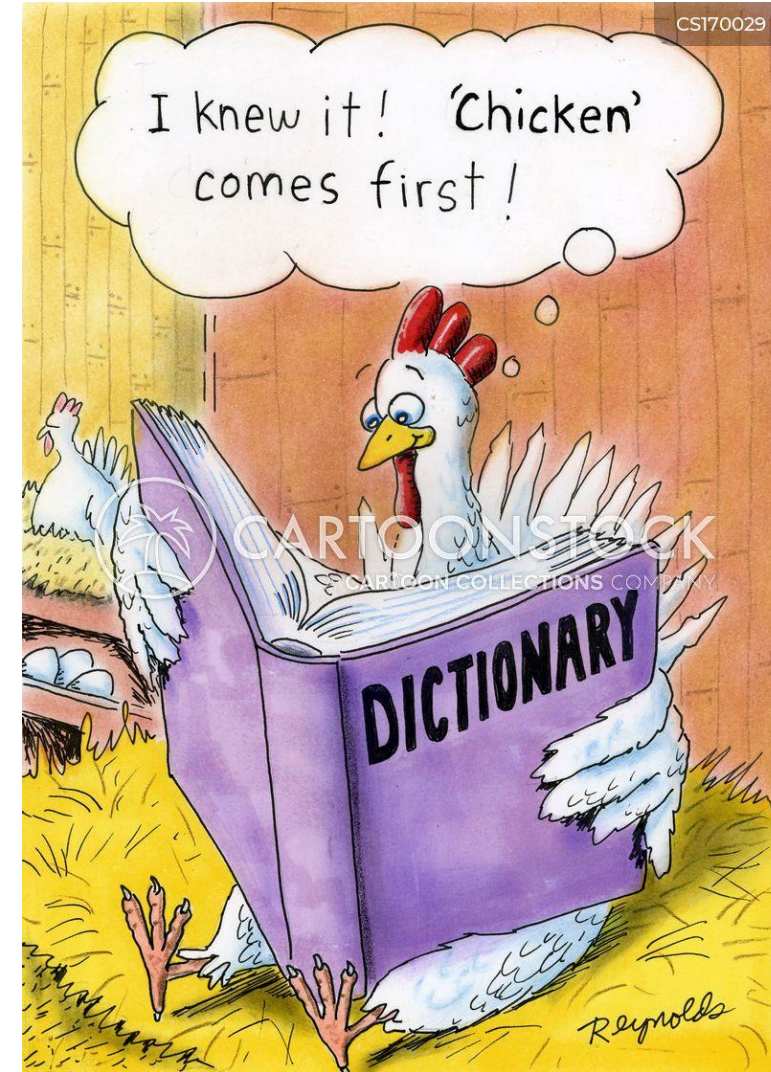
The Microbiome

What comes first?

The Microbiome

Or

The Disease

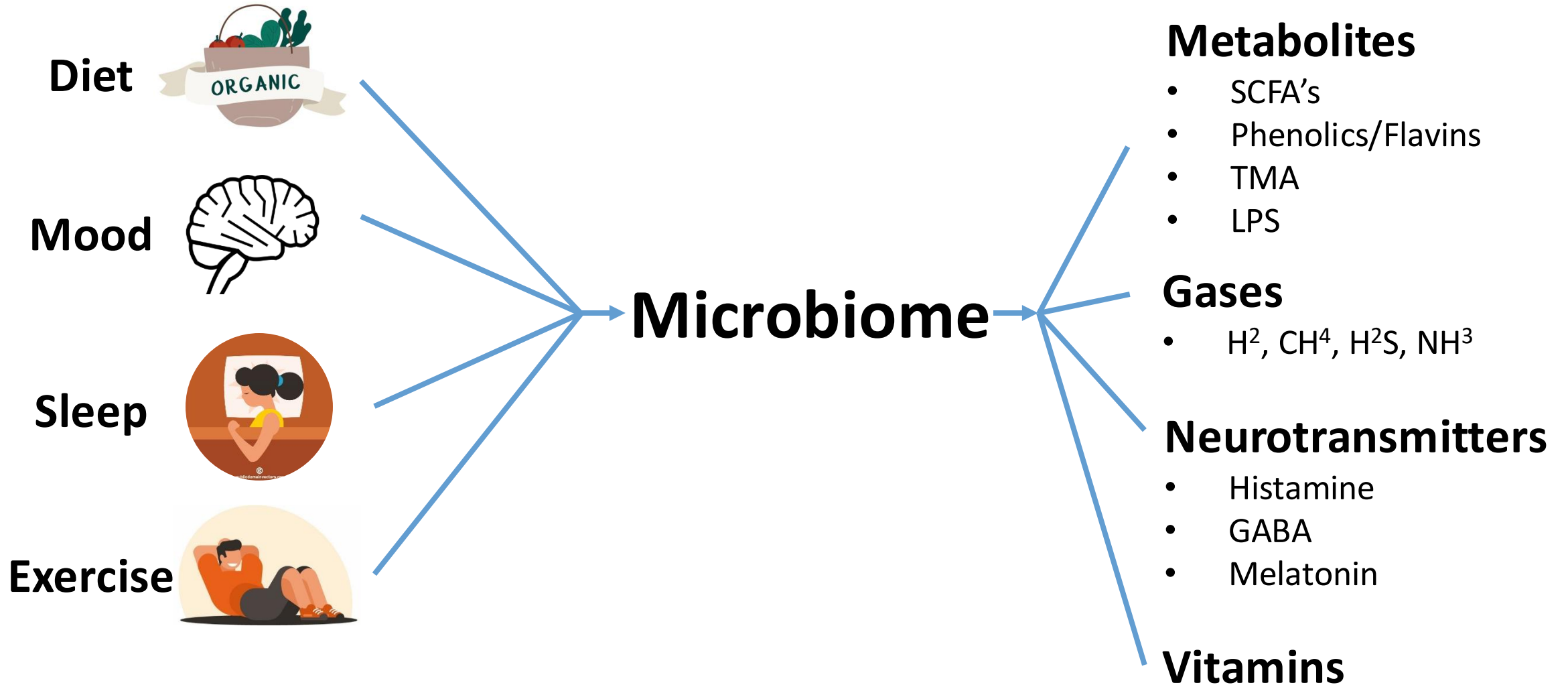




The Microbiome

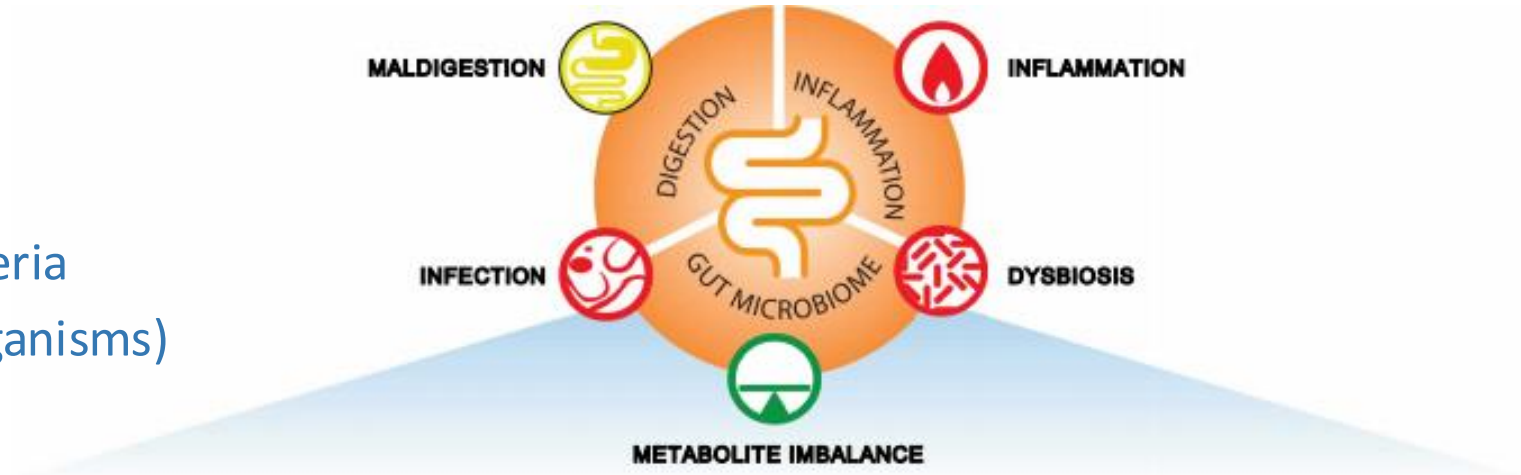
- Throughout the literature there is often mixed clinical associations with various commensal bacteria
- Correlation vs Causation
- What is the real root cause?

Commensal Bacteria	Out of Reference Range	IBS	IBD	Metabolic Syndrome	Chronic Fatigue	Auto-immune	Type 2 Diabetes	High Blood Pressure	Mood Disorders
Bacteroidetes Phylum									
<i>Bacteroides-Prevotella</i> group		↑	↑	↑	↑	↑	↑	↑	↑
<i>Bacteroides vulgatus</i>		↑			↑	↑		↑	↑
<i>Barnesiella</i> spp.									
<i>Odoribacter</i> spp.									
<i>Prevotella</i> spp.	L	↑		↑	↑	↑		↑	↑
Firmicutes Phylum									
<i>Anaerotruncus colihominis</i>		↑	↑	↑	↑	↑	↑	↑	↑
<i>Butyrivibrio crossotus</i>									
<i>Clostridium</i> spp.									
<i>Coprococcus eutactus</i>		↑			↑	↑		↑	↑
<i>Faecalibacterium prausnitzii</i>		↑				↑			↑
<i>Lactobacillus</i> spp.									
<i>Pseudoflavonifractor</i> spp.		↑	↑	↑	↑	↑	↑	↑	↑
<i>Roseburia</i> spp.			↓						
<i>Ruminococcus</i> spp.	L	↑↑	↓	↓	↓	↑↑	↑↑	↑↑	↑↑
<i>Veillonella</i> spp.		↑	↑	↑	↑	↑	↑		↑
Actinobacteria Phylum									
<i>Bifidobacterium</i> spp.	H								
<i>Bifidobacterium longum</i>									
<i>Collinsella aerofaciens</i>	L	↑↑	↑↑	↓	↑↑	↑↑	↑↑	↑↑	↑↑
Proteobacteria Phylum									
<i>Desulfovibrio piger</i>									↑
<i>Escherichia coli</i>		↑	↑	↑	↑	↑	↑	↑	↑
<i>Oxalobacter formigenes</i>		↑		↑	↑				↑
Euryarchaeota Phylum									
<i>Methanobrevibacter smithii</i>		↑				↑			↑
Fusobacteria Phylum									
<i>Fusobacterium</i> spp.		↑	↑	↑	↑	↑	↑	↑	↑
Verrucomicrobia Phylum									
<i>Akkermansia muciniphila</i>	L	↓	↓	↓	↓	↓	↓	↓	↓



The Microbiome

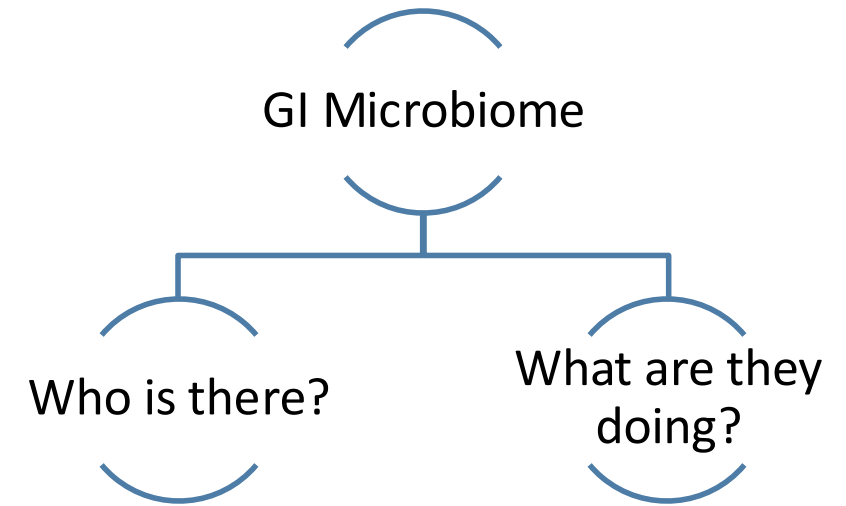
- Infection
 - Bacterial
 - Fungal
 - Parasitic
- Dysbiosis
 - Imbalance in commensal bacteria
 - Pathobionts (opportunistic organisms)
 - Overgrowth/Deficiency
- Microbial Metabolites
 - What is the microbiome producing?
 - SCFA's, gases, endotoxins, etc





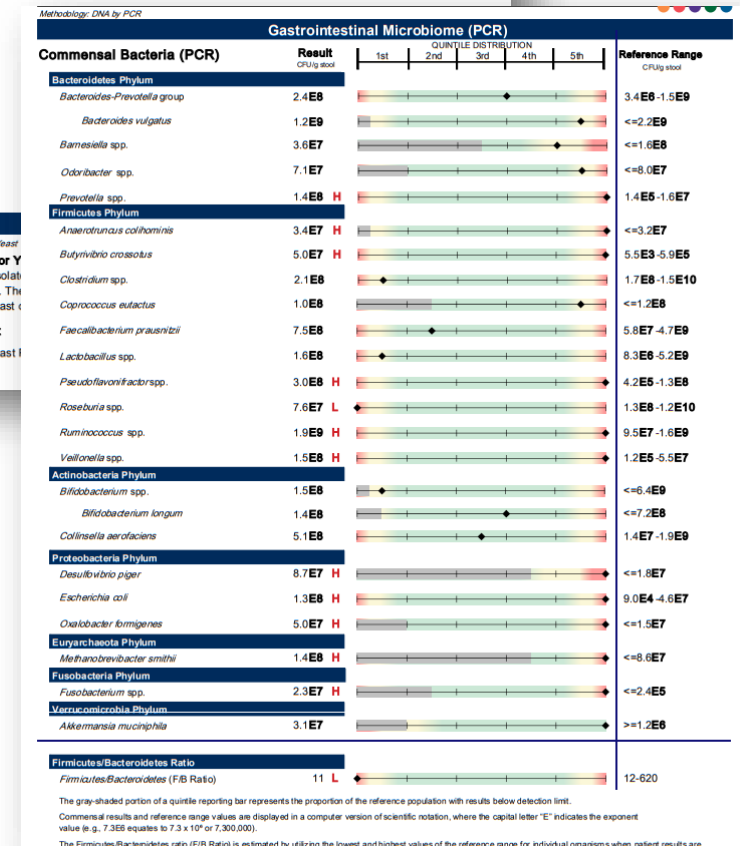
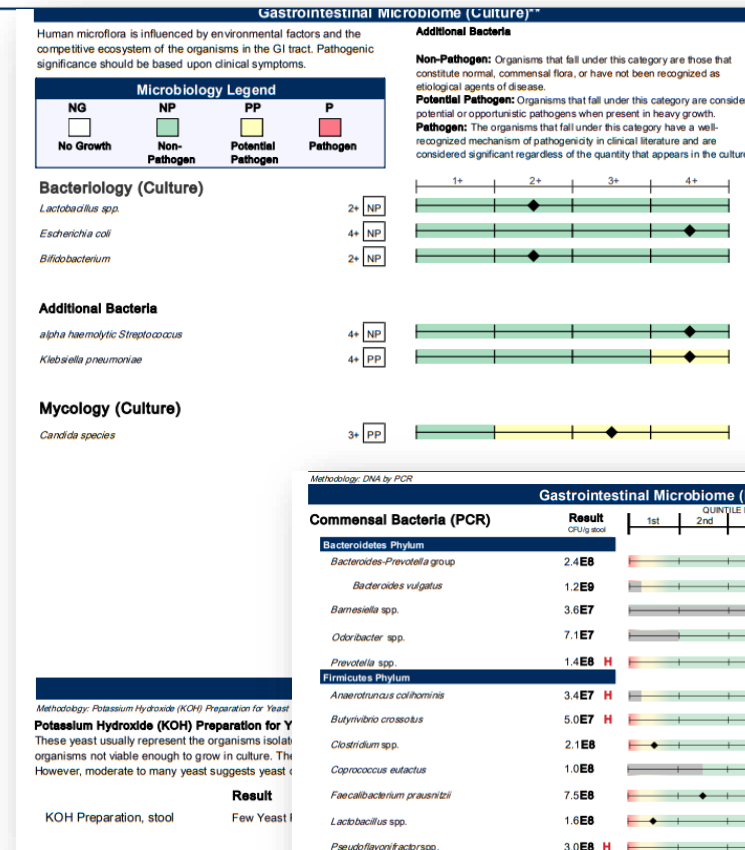
Two Root Approach To Microbiome

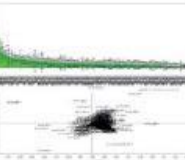
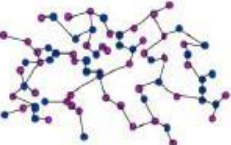
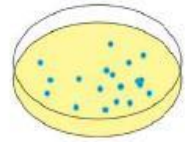
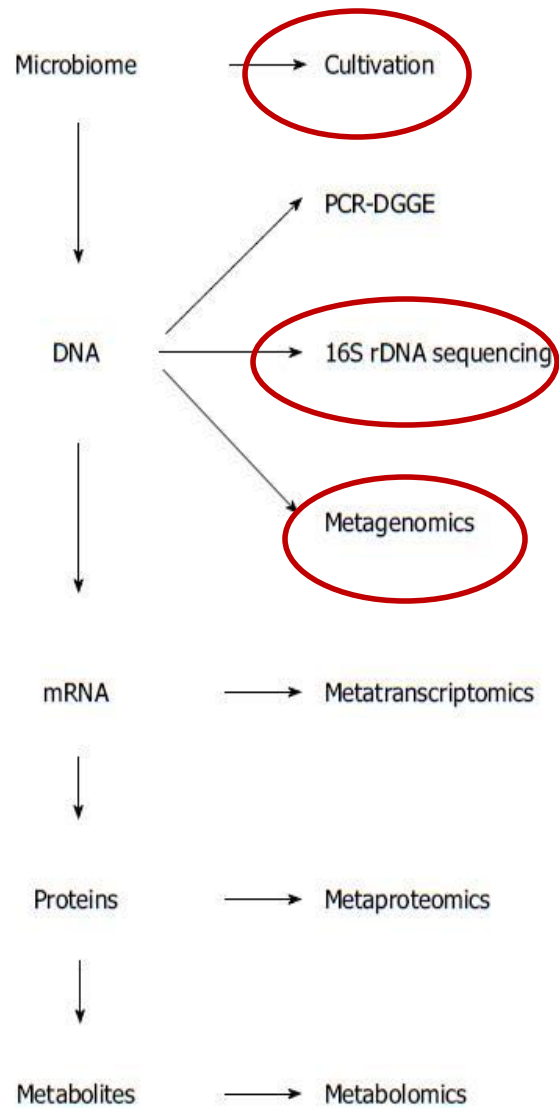
- Who is there?
 - Pathogens
 - Pathobionts
 - Dysbiosis
- What are they doing?
 - Microbial Metabolites



Microbiome Methods

- Bacteriological Culture
 - MALDI-TOF identification
 - Pros: Detects living viable organisms; useful in antimicrobial sensitivity testing
 - Cons: Mostly relevant to aerobic microbes
- 16s PCR
 - Can be qPCR or standard PCR
 - Pros: Quantitative Data for analysis; not limited to aerobic organisms; provides data to fuel dysbiosis patterns
 - Cons: requires 1 probe for each organism





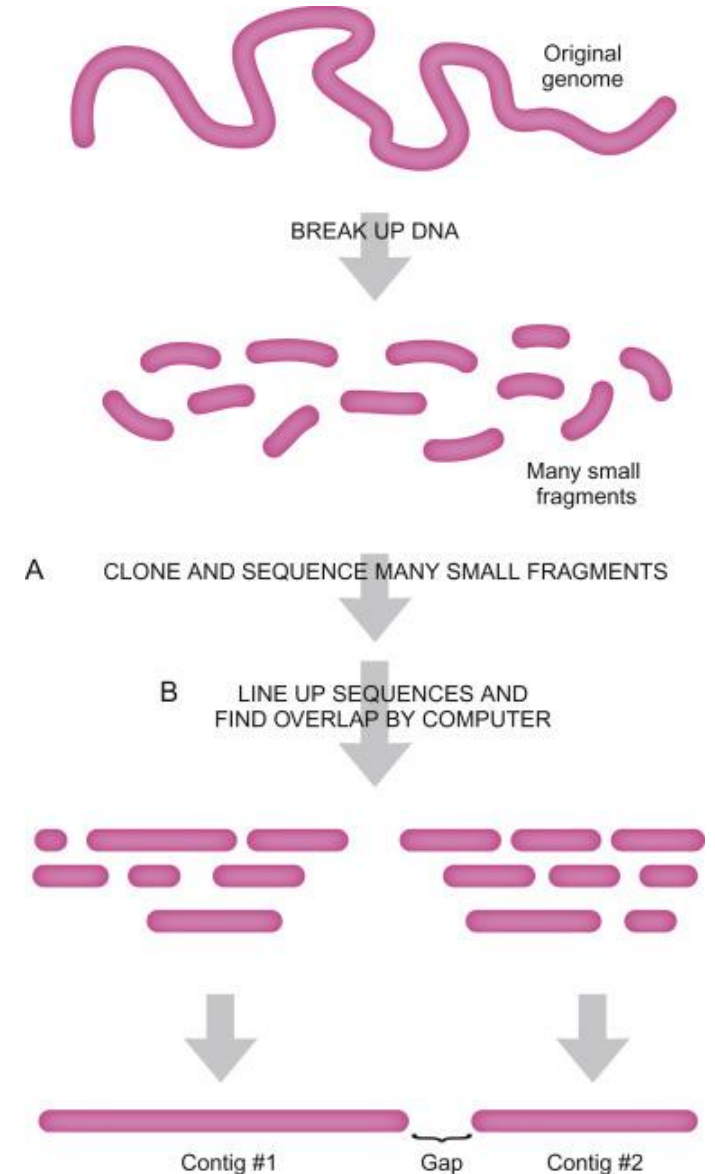
Characteristics	Limitations	Applications
Visible bacterial colonies Low costs	Can not detect uncultured microbiota	Clinical diagnosis Obtaining target bacterial colonies
Using 16S rDNA Revealing bacterial diversity Detecting microbial dysbiosis	Only baxonomic information Chimera production and PCR bias Except archaea and virus	Microbial composition dysbiosis Identifying healthy or disease specific species
Using 16S rDNA Revealing bacterial diversity Detecting microbial dysbiosis	Only baxonomic information Except archaea and virus	Microbial composition dysbiosis Identifying healthy or disease specific species
Sequencing the total genes Uncovering microbial diversity Finding the novel genes	No microbial expressed functions Complex bioinformatic analysis Consuming costs and time	Revealing functional dysbiosis Finding disease specific microbial genes Identifying functional based studies
Obtaining gene expression profiling Revealing different microbial gene expression among different physiological conditions	Poor stability of bacterial mRNA Requiring multiple purification steps Insufficient reference databases No unique protocol	Revealing functional dysbiosis Finding microbial activity kinetics Specific monitoring active bacteria
Obtaining protein profiles Comparing microbial proteins among different physiological conditions	Insufficient reference databases Hard to extract total protein No unique protocol	Confirming microbial function Identifying eucaryotes-procaryotes analogs Clinical protein biomarkers
Obtaining metabolic profiles Identifying metabolites among different physiological conditions	Insufficient reference databases Difficult to identify host or microbial metabolites No unique protocol	Revealing and confirming new pathways Identifying novel metabolic biomarkers

Whole Genome/Shotgun Sequencing

- Identification of (nearly) entire microbiome
- Assesses genes that encode for metabolite production or degradation

Factors that affect accuracy:

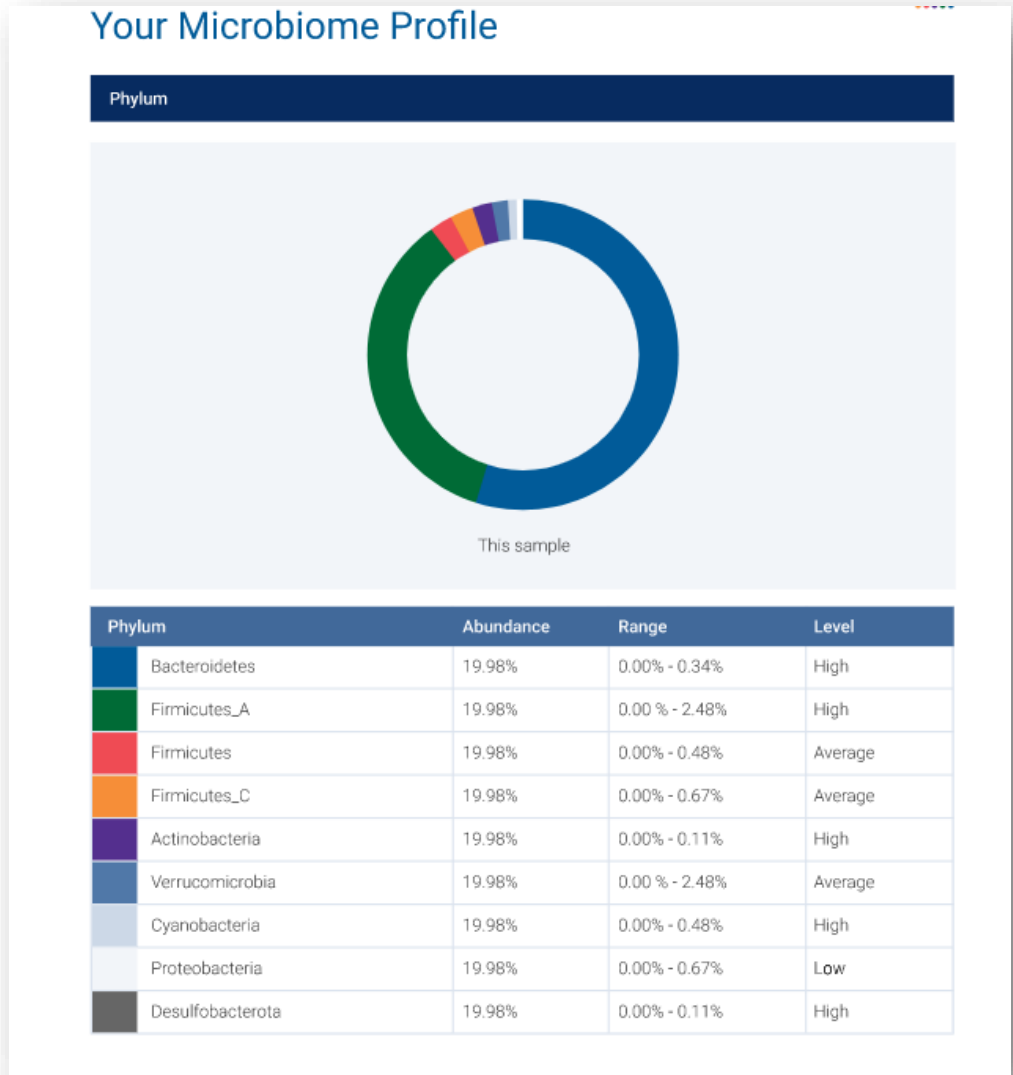
- Depth of sequencing
- Library comparison for ID
- Reference population used for ranges





What can we glean?

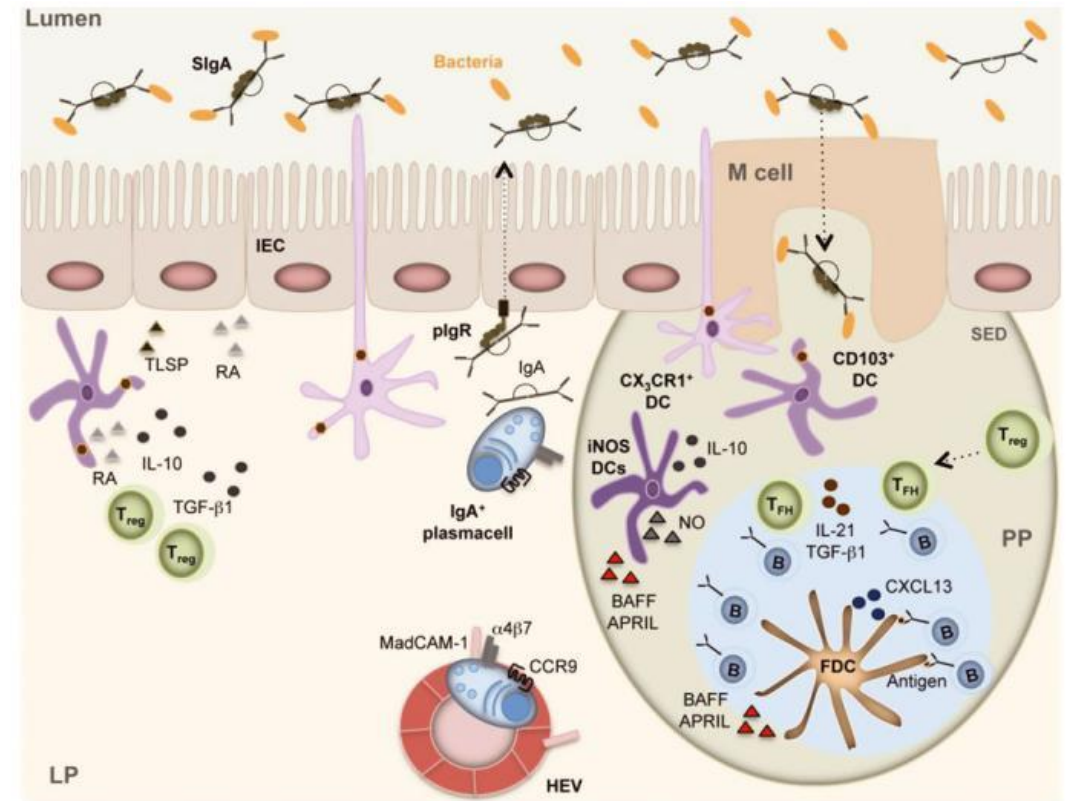
- Shannon Diversity
- Phylum Balance
- Pathogenic or Opportunistic Organisms
 - Bacteria
 - Archaea
 - Fungi
 - Parasites





Clinical Relevance of Microbiome Profile

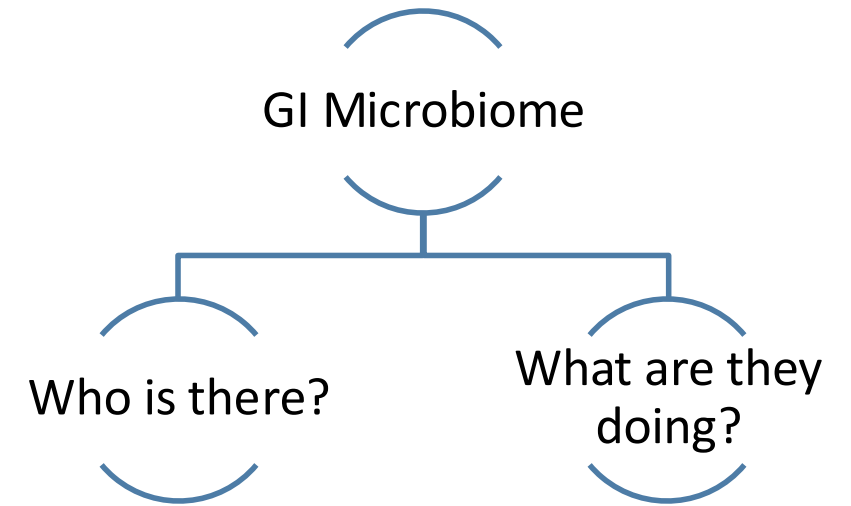
- Pathogenic organisms cause direct harm to GI function
 - Endotoxin secretion leading to mucosal damage
- This allows us to determine if we need to eradicate
 - Secretory IgA acts as primary line of defense





Dysbiosis

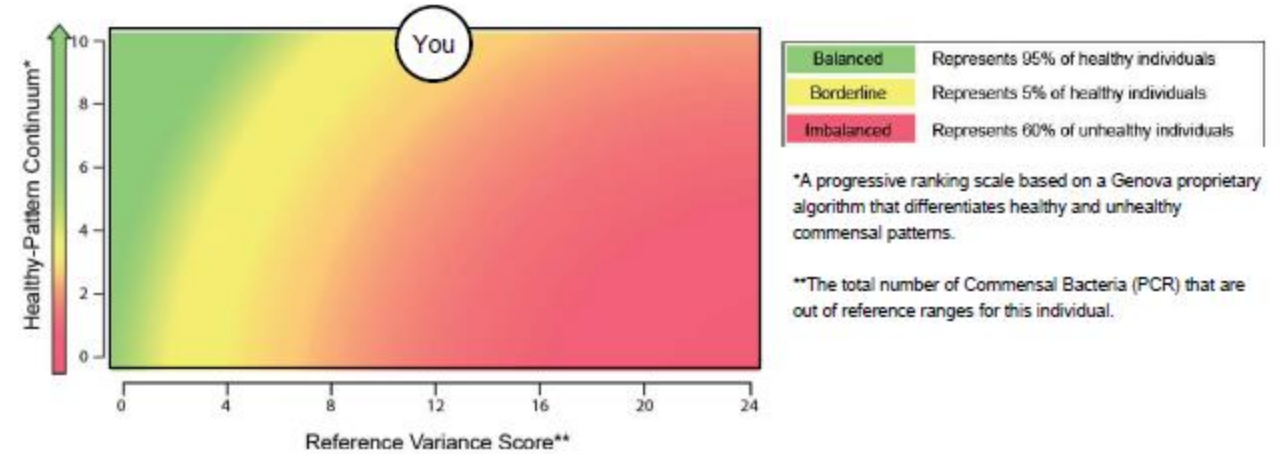
- Who is there?
 - Pathogens
 - Pathobionts
 - **Dysbiosis**



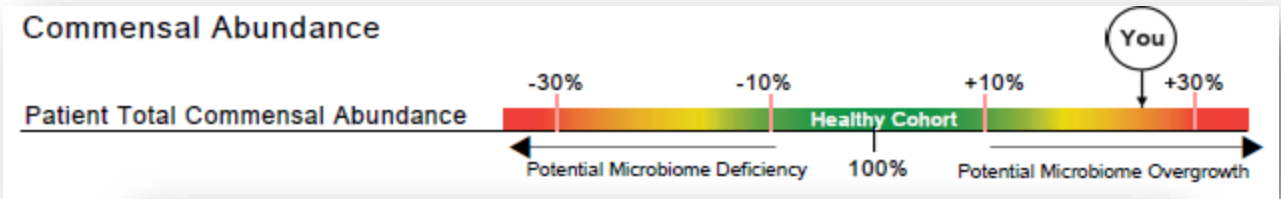


Defining Dysbiosis

- An alteration of the microbiome from a person's baseline?
- An alteration of the microbiome from healthy cohort?
- Overgrowth/Deficiency
- Pathogens and Pathobionts



Commensal Abundance



Gastrointestinal Microbiome (Culture)**

Human microflora is influenced by environmental factors and the competitive ecosystem of the organisms in the GI tract. Pathogenic significance should be based upon clinical symptoms.

Microbiology Legend			
NG	NP	PP	P
No Growth	Non-Pathogen	Potential Pathogen	Pathogen

Bacteriology (Culture)

Lactobacillus spp.

2+ NP

Escherichia coli

4+ NP

Bifidobacterium

2+ NP

Additional Bacteria

alpha haemolytic Streptococcus

4+ NP

Klebsiella pneumoniae

4+ PP

Mycology (Culture)

Candida species

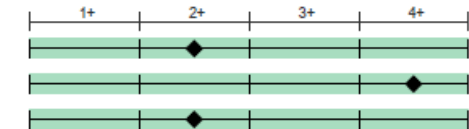
3+ PP

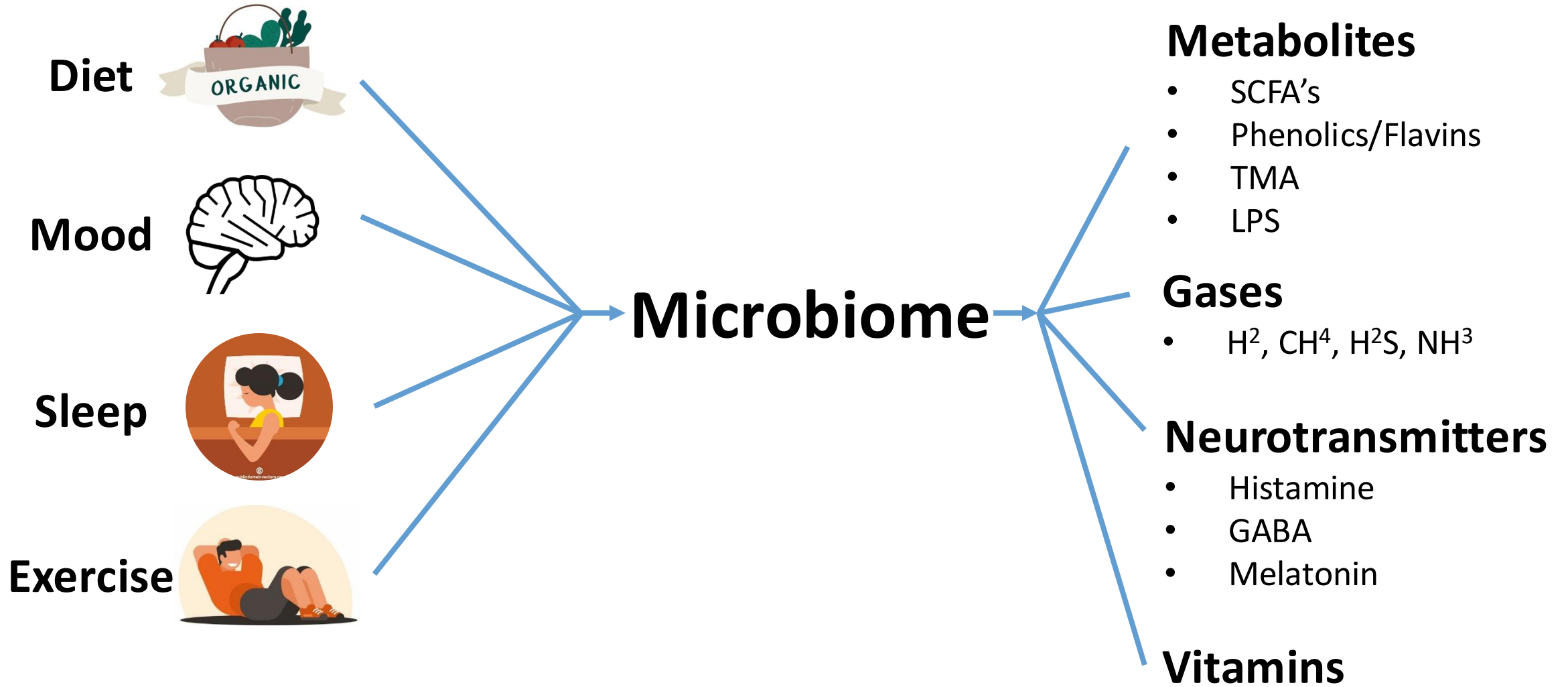
Additional Bacteria

Non-Pathogen: Organisms that fall under this category are those that constitute normal, commensal flora, or have not been recognized as etiological agents of disease.

Potential Pathogen: Organisms that fall under this category are considered potential or opportunistic pathogens when present in heavy growth.

Pathogen: The organisms that fall under this category have a well-recognized mechanism of pathogenicity in clinical literature and are considered significant regardless of the quantity that appears in the culture.

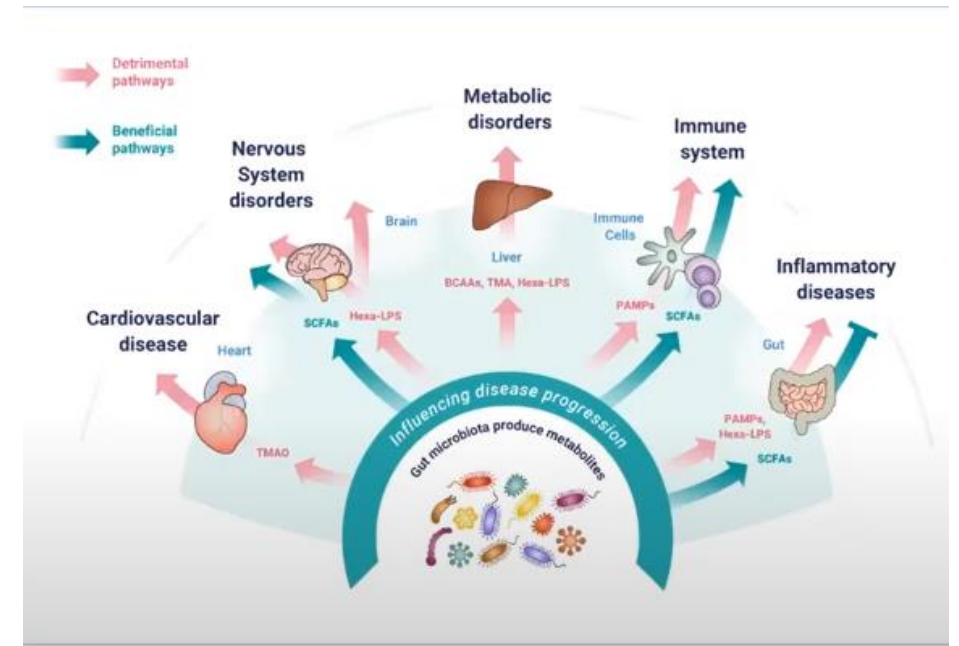






Refining Dysbiosis

- The real importance of “dysbiosis” is not in who is present or absent...
- It’s about what metabolites are being created!
- It begs the question whether dysbiosis is a real thing?



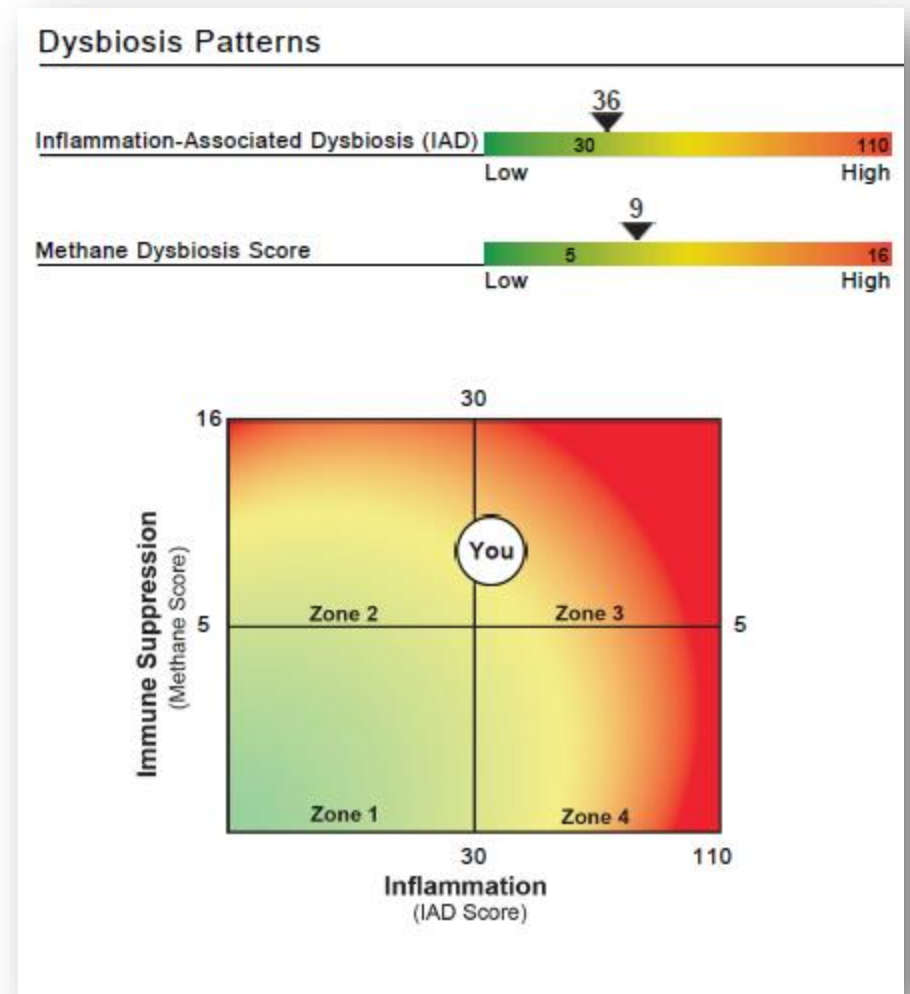
"I'm pretty sure he just said
there's no such thing as
dysbiosis."





Refining Dysbiosis

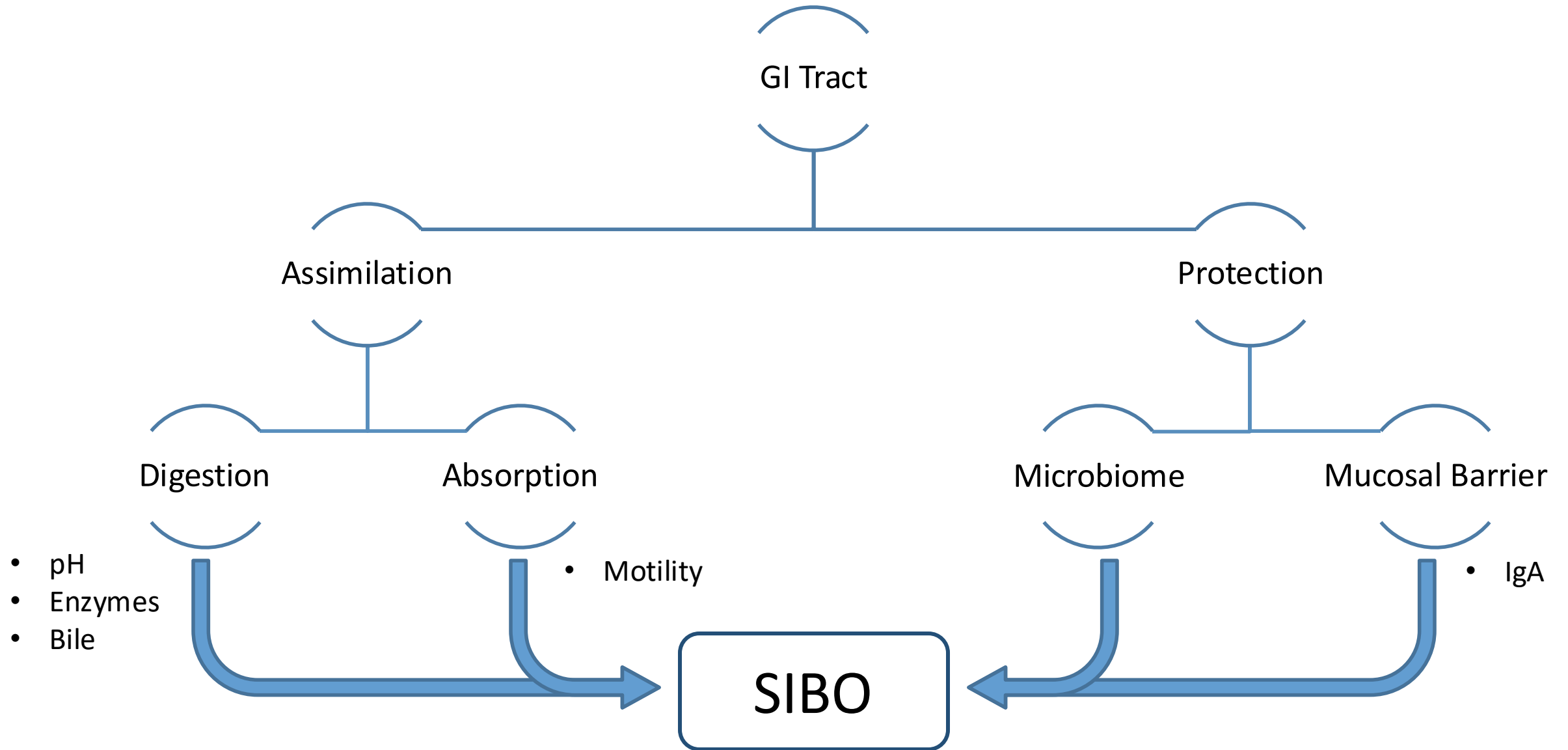
- Dysbiosis is not specific to any single bacteria, or even a genus or a phylum
- Dysbiosis does not create any consistent pattern of symptoms
- We need to reclassify dysbiosis into functional categories
 - Inflammatory dysbiosis
 - Immunosuppression dysbiosis (methane dysbiosis)
 - Metabolic dysbiosis
 - Etc...





What about SIBO?

- Causes of SIBO:
 - Low pH
 - Low Enzyme/Bile Secretion
 - Migrating Motor Complex
 - IgA Deficiency
- Root Causes of SIBO:
 - Causes of Hypochlorhydria
 - Causes of EPI
 - Causes of Motility
 - Causes of IgA Deficiency



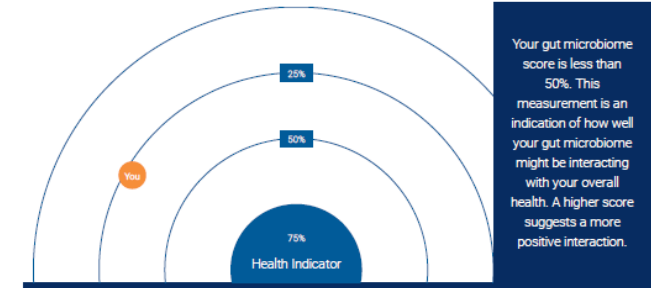


Microbiome Diversity

- Measuring Shannon Diversity Index
 - alpha-diversity
- Microbial richness
 - The number of different species are present
- Microbial evenness/dominance
 - Whether the abundance is more spread out or dominated by few organisms

Your report overview

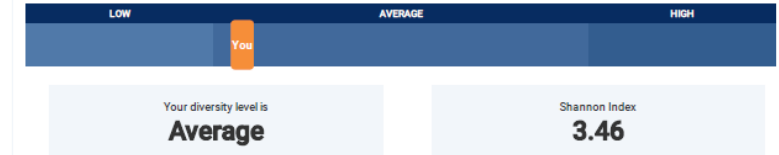
Welcome to the start of your journey to understanding how your microbiome affects your health. Throughout this report, the analyzed sample is compared to a healthy comparison group. This group is a collection of gut microbiome samples from everyday healthy people, who have not reported any significant health issues or symptoms. It represents a range of age groups, genders and diets.



Microbial Diversity

MICROBIAL DIVERSITY

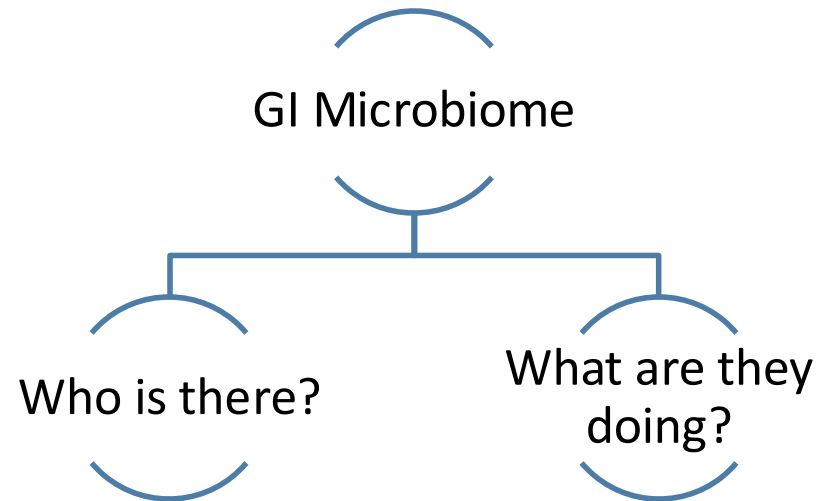
Microbial diversity is a measure of the number of different microorganisms and the amount of each of these microorganisms in your sample. Average to high microbial diversity is associated with good health. A varied diet rich in plant-based foods such as fruits, vegetables, whole grains and nuts can help increase microbiome diversity. The Shannon Index is a measure of diversity which is used by members of the scientific community to compare results through time.

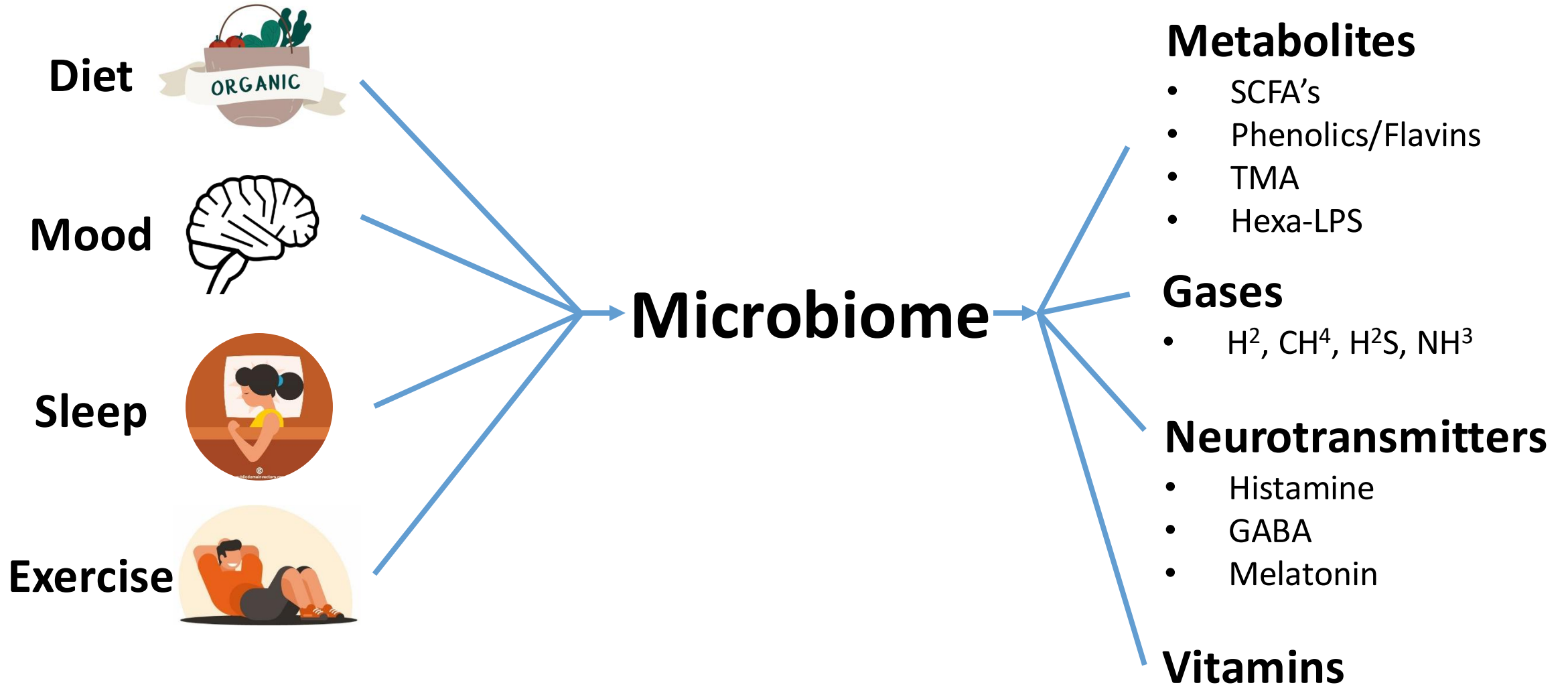




The Real Power of Shotgun Sequencing

- Instead of obsessing about “Who is there,” ...
- We can identify with much more clarity, “What they do.”





Microbial Metabolite	Brief Clinical Application
Hexa-LPS	Inflammation marker
Trimethylamine	Cardiovascular risk factor (TMAO)
Methane, Hydrogen Sulfide	Gas production, inflammation, motility
Ammonia (Urease)	Intestinal Permeability
<i>B. fragilis</i> toxin	Infectious diarrhea
Beta-glucuronidase	Detoxification
Oxalate consumption	Insight into kidney stone formation
Neurotransmitters (GABA, IPA, Histamine)	Gut-brain axis
SCFA's	Potential to produce beneficial short-chain fatty acids
Vitamin production	B2, B7, B9, B12, Vitamin K
Branched chain amino acids	Metabolic dysfunction

One Thing to Note

- Whole-Genome Sequencing is measuring the DNA within the microbiome that encodes for metabolite production
- This means that it is looking at DNA potential rather than a direct measurement
- Phenotypic biomarkers measure direct concentrations
 - n-Butyrate, Calprotectin, PE1, etc

Microbial Metabolites

Short chain fatty acids

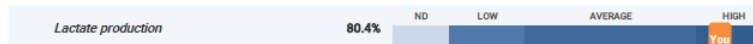
Produced



The abundance of this metabolite is about the same as the comparison group.

Butyrate is a beneficial short chain fatty acid that is very important for gut health. It is the main fuel source for gut cells, helps keep the gut cell barrier intact, suppresses inflammation, helps control appetite, and promotes the production of serotonin in the gut. Low levels of butyrate production have been observed in individuals with inflammatory bowel diseases. Consuming foods high in resistant starch (e.g. lentils, peas, beans, cooked and cooled potatoes, rolled oats) or pectin (e.g. avocado, kiwifruit, berries, citrus fruits, pumpkin, zucchini) have been shown to increase butyrate levels.

[1] [2] [3] [4] [5] [6] [7] [8] [9] [10]



The abundance of this metabolite is higher than the comparison group.

Lactate, or lactic acid, is a beneficial substance produced by our gut bacteria. It can reduce inflammation, help maintain the gut cell barrier, and protect from gut infections by lowering the pH in the gut. Lactate can also be converted by some bacterial species to beneficial short chain fatty acids. Lactate or lactic-acid producing bacteria have a long tradition of being used to produce fermented foods such as yoghurt, kefir, sauerkraut and kimchi.

[1] [2]



The abundance of this metabolite is higher than the comparison group.

Propionate is a b

control appetite;

increase propion

[1] [2] [3] [4] [5] [6] [7] [8] [9] [10]

Methodology: GC/MS, Automated Chemistry, ELIA		CURVE DISTRIBUTION					Reference Range
		Result	1st	2nd	3rd	4th	
Digestion and Absorption							
Pancreatic Elastase 1 †	158 L						>200 mcg/g
Products of Protein Breakdown (Total*) (Valerate, Isobutyrate, Isovalerate)	6.0						1.8-9.9 micromol/g
Fecal Fat (Total*)	19.5						3.2-38.6 mg/g
Triglycerides	1.1						0.3-2.8 mg/g
Long-Chain Fatty Acids	12.9						1.2-29.1 mg/g
Cholesterol	0.5						0.4-4.8 mg/g
Phospholipids	5.0						0.2-6.9 mg/g
Inflammation and Immunology							
Calprotectin †	145 H						<=50 mcg/g
Eosinophil Protein X (EPX) †	4.9 H						<=4.6 mcg/g
Fecal secretory IgA	206						<=885 mcg/g
Gut Microbiome Metabolites							
Metabolic							
Short-Chain Fatty Acids (SCFA) (Total*) (Acetate, n-Butyrate, Propionate)	81.3						>=23.3 micromol/g
n-Butyrate Concentration	18.1						>=3.6 micromol/g
n-Butyrate %	22.3						11.8-33.3 %
Acetate %	63.1						48.1-69.2 %
Propionate %	14.6						<=29.3 %
Beta-glucuronidase	2,297						368-6,266 U/g



The Microbiome's Adaptability

- The presence of genes related to the production and or consumption of various metabolites, neurotransmitters, and vitamins are in constant flux.
- The abundance of one of these genes in the microbiome is generally a good indication into what the microbiome is creating/consuming
 - Example: High-protein diet
 - The microbiome populations rapidly shift:
 - Promotion of bacteria that use protein substrates as fuel
 - Increase relative abundance of DNA from those bacteria
 - Increase in the metagenomic finding for protein degradation



Integrating Multi-omic Clinical Information

- Example:
 - n-Butyrate
 - Produced by gut microbiota
 - Passively absorbed in the GI tract
 - Excess is excreted in stool
- What if?
 - A patient's test shows a low potential to produce butyrate, AND
 - A high value of n-butyrate in the stool?
 - What does this mean? Is it a discrepancy?



GI Tract

How you Digest

What you Digest

Digestion

Absorption

Microbiome

Mucosal Barrier

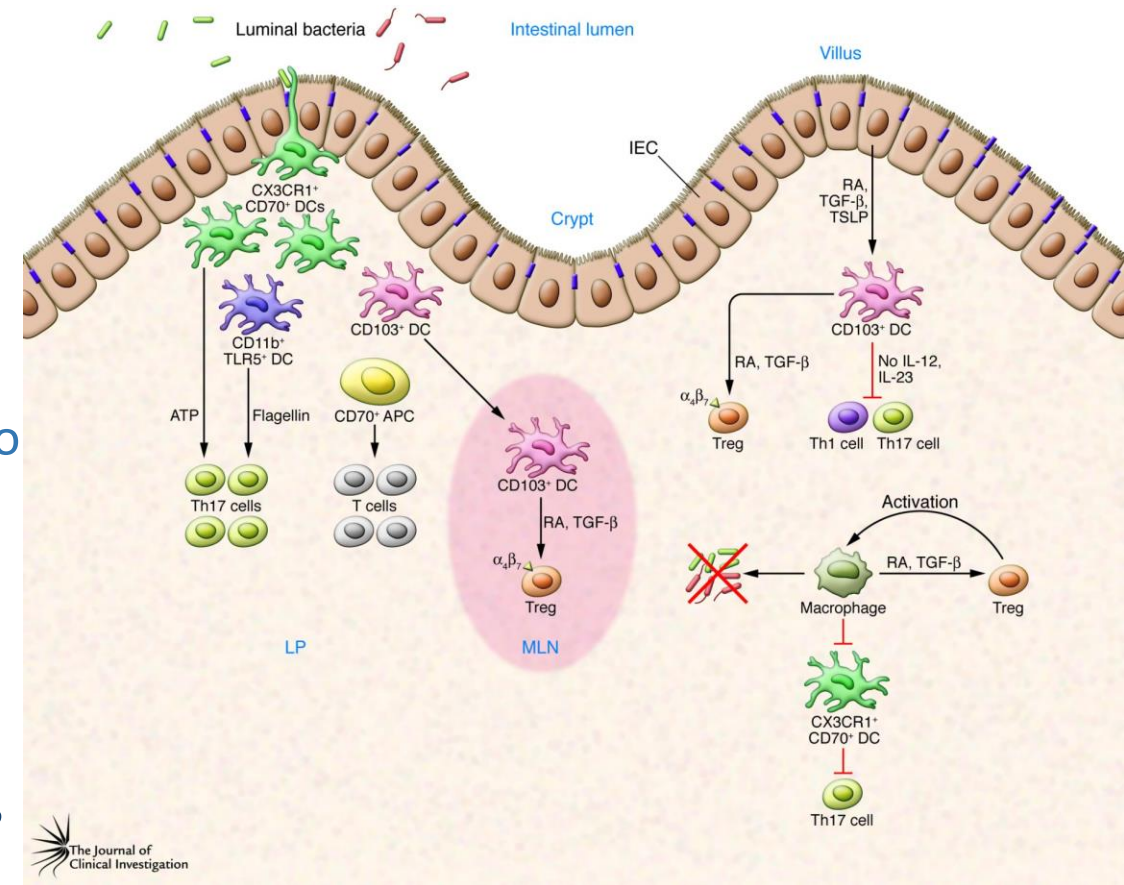


Mucosal Barrier Function & Assessment

- Main player :: The Immune System
 - It is responsible for keeping in check what you just ate to make sure it's okay
 - Pathogens
 - Toxins/Poisons
- How it does this:
 - Assessment
 - Tolerance/Activation

Mucosal Assessment

- Let's hear it for the dendritic cells!!!
- Serve as the watchdogs for the gut
 - Constant sampling of the microbiome population as well food products
 - Critical in immune homeostasis for the gastrointestinal tract
- Recent evidence suggests that Vitamin A is critical for their proper functioning





Tolerance

- Primary tolerance developed early in childhood development
- Continued tolerance is critical to reduce unnecessary inflammatory reactions to safe stimuli, such as new foods and increased microbe diversity
- The literature is starting to suggest that immune tolerance *loss* in the GI tract is potentially due to the result of increased intestinal permeability and inflammation.



Intestinal Permeability

- Factors that increase permeability:
 - Reduced microbial butyrate production
 - Increased serotonin
 - Impairment in mucus production
 - Pathogens and pathobionts that directly can stimulate tight junctions
 - Gluten
 - Diet (indirectly through influence on microbiome)
 - Strenuous Exercise



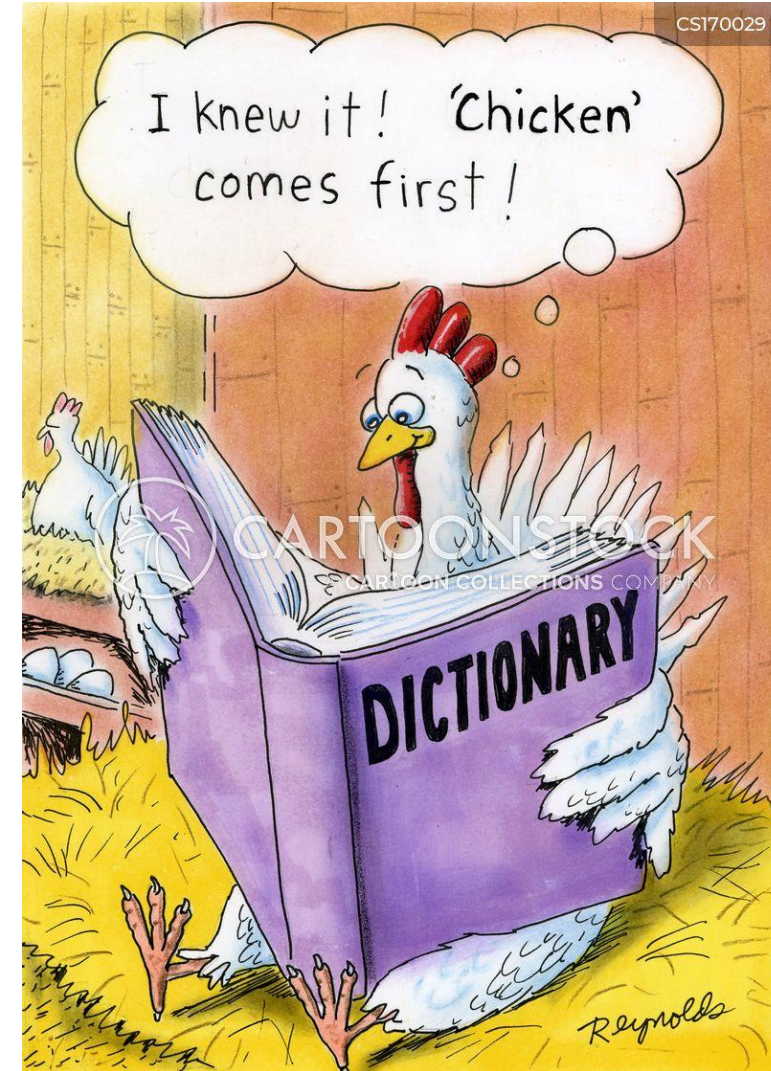
Permeability

What comes first?

The Inflammation

Or

The Permeability





GENOVA
DIAGNOSTICS®



Clinical Assessment of Permeability

- Lactulose/Mannitol Test
- Plasma L-citrulline

Biomarkers of epithelial cell integrity

Plasma levels of citrulline, an amino acid not incorporated into proteins, but produced by small intestinal enterocytes from glutamine have been proposed as a marker of functional enterocyte mass. Loss of small bowel epithelial cell mass results in impaired intestinal permeability and in declined circulating levels of citrulline, as is shown in haemopoietic stem cell transplant recipients suffering from severe oral and gastrointestinal mucositis following intensive myeloablative therapy [158]. More recently, citrulline was established as a valuable marker for chemotherapy-induced mucosal barrier injury in pediatric patients [159]. Most interestingly, sensitivity and specificity seem to be better for the citrulline assay compared with sugar permeability tests [160].



Approaches to Improve Barrier Function

- T-Regulatory and Tolerance Support
 - Vitamin A
 - Supplemental IgG
- Mucus Support
 - Aloe
 - Slippery Elm
 - Probiotic *Akkermansia*
- Activation Support
 - Antimicrobials for infection
 - Quercetin, Fiber, L-Glutamine for mucosal repair



GI Tract

How you Digest

What you Digest

Digestion

Absorption

Microbiome

Mucosal Barrier



The GI tract's role in the system is to maximize assimilation of essential nutrition at the highest efficiency...

While...

Limiting risks of exposure to external dangers.



Presenter:
Michael Chapman, ND

Thank You!!!