THE POWER OF DIVERSITY



AKA – EAT MORE
PLANTS FOR YOUR
GUT

HOW MANY PLANT FOODS DO YOU EAT?

- Typical day?
 - Oatmeal + berries + nuts + flax seeds + cinnamon
 - Salad: Dark greens + beans + all the fruits &/or veggies you like + pumpkin seeds
 - Tofu + grilled veggie salad + quinoa
 - Nice cream Cherry Garcia (bananas + cherries)
 - Total: about 30

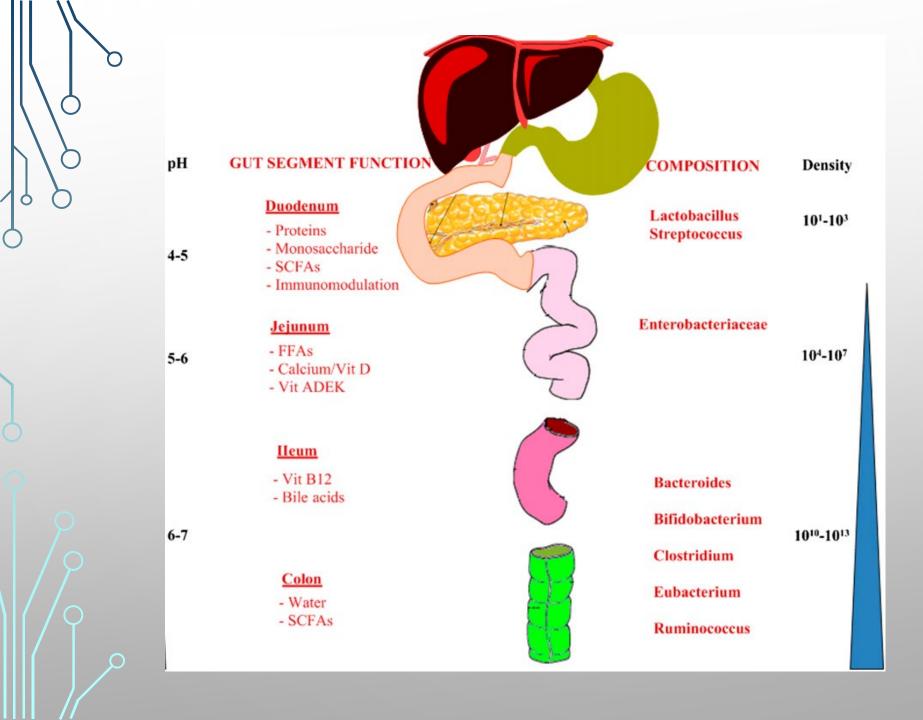
VALUE OF PLANT FOODS

- High in fiber
- Low in calories
- Lots of antioxidants
- Nutrient-dense (i.e. more nutrients than calc
- Full of 'phytochemicals'
 - Help protect the plant (also help us)
 - Help our protect our cells and DNA
 - Fight cancer and heart disease
- Fiber in plants increase the diversity of bacteria in your gut!!



GUT MICROBIOME (GMB) FUN FACTS

- Our gut weighs about 4-6#
- More GMB microorganisms than human cells in body
 - GMB: ~40 trillion
 - Human cells: ~30 trillion
- Healthy adult humans have more than 1,000 species of bacteria within GMB
- Bacterial diversity varies
 - GMB determined by hereditary & environmental factors, birth method, infant feeding, antibiotic use and DIET
- Naturally changeable



The colon is one of the most densely populated bacterial communities on earth⁹

HOW GMB AFFECTS OUR BODIES

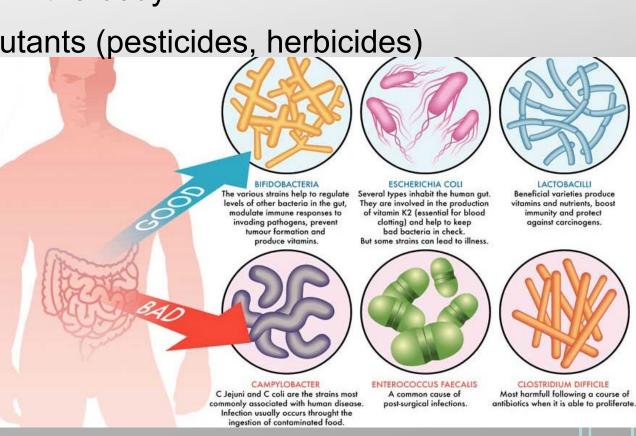
- Break down fiber and create Short Chain Fatty Acids (SCFA)
 - SCFA are helpers for the colon lining
 - Help reduce risk of colon cancer and inflammation
- Protect against pathogens
 - "Good" microbes are a "check-and-balance" against "bad" microbes
- Educate immune system
 - Immune system learns who are the "good" microbes

GMB – OTHER JOBS

- Helps the body rid itself of xenobiotics
 - Chemicals not naturally found in the body

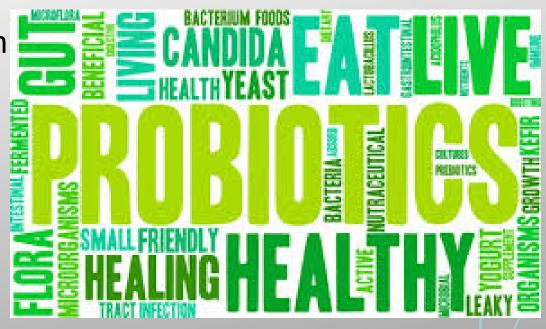
Often from environmental pollutants (pesticides, herbicides)

- Preserves gut lining
- Plays a role in:
 - Making vitamins B & K
 - Absorbing calcium and iron



PROBIOTICS VS PREBIOTICS

- Probiotics
 - Food containing live bacteria
 - Sauerkraut, miso, soy sauce, tempeh
 - Yogurt, kefir, kombucha, etc.
- Prebiotics
 - Food that feeds the gut bacteria
 - Foods high in fiber
 - Inulin, resistant starch



POSTBIOTICS

- Prebiotics + probiotics = Postbiotics
- Microbes work on the foods we eat and transform the foods
- Health-promoting compounds (created from healthy foods)
 - = Postbiotics
- Unhealthy foods feed unhealthy microbes = compounds that cause inflammation

WHAT IS DYSBIOSIS?

- Imbalance of bacteria and bad bacteria take over because of:
 - Lack of dietary fiber we don't feed the good bacteria
 - Antibiotic use
 - Possibly contributes to inflammation →insulin resistance
 - Over-sanitizing
 - Children living in environs with dirt & animals have more rich diversity of microbiota and fewer allergies, auto immune diseases and asthma
- Pets in the home associated with healthier GMB

MICROBIOTA AND DIET

- High fiber diet
 - Increased GMB diversity
- High protein/fat lead to:
 - GMB lower in Bacteriodetes and higher in Firmicutes
 - Associated with higher incidence of obesity and metabolic syndrome
 - Less GMB diversity
 - Reduces creation of SCFA
- Animal foods promote growth of bad bacteria and can create toxins
 - If more bad than good bacteria:
 - damage tight junctions in colon wall = leaky gut
 - bacterial endotoxins get into blood stream =>starts a 'fire'

HOW TO MAINTAIN A HEALTHY GUT MICROBIOME

- Good diet = diverse diet
- High in fiber, plant-based foods
- Consumption of fermented foods





Broccoli, Cruciferous Vegetables

Packed with Glucosinolates Fight Inflammation and Cancer

Bananas

Fight Inflammation Stabilize Gut Bacteria

Beans

Release Short-Chain Fatty Acids Boost Vitamin Absorption, Satiety

Jerusalem Artichokes

Rich in Inulin Fiber Strong Prebiotic







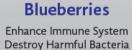




Boost *Healthy* Gut Bacteria with Plant-Based Foods

Enhance Immune Function Prevent Colon Cancer Fight Inflammation Boost Metabolism







Polenta High in Fiber Fermentable Component



Miso Soup Relaxes blood pressure



Tempeh Crowds Out Unhealthy Bacteria **Boosts Nutrient Absorption**

PhysiciansCommittee for Responsible Medicine

BUILD GOOD BACTERIA IN YOUR GUT

- Build meals around plants
- Aim for >50 grams fiber/day
- Eat plant prebiotics: leafy greens, edamame, leeks, onions, garlic, whole wheat, beans, oats, bananas, etc
- Add fermented foods: Tempeh, kimchi, sauerkraut, miso, sourdough, soy sauce, kombucha
- Avoid red meats, high fat dairy, fried foods
- Limit saturated fat

GUT MICROBIOME & OBESITY

- "Obese" GMB get more energy from the diet
 - Lean have more Bacteriodetes and obese have more Firmicutes (may be more efficient at getting calories from foods and may contribute to more cravings)
- Germ-free (GF) mice given fecal implants from:
 - Obese mice → GF had significant increase in total body fat
 - Normal-weight mice → GF remained normal weight
 - Also seen in humans
- Studies link "yo-yo" obesity (recurrent) with GMB
 - "Obese" GMB remains unchanged 6 months post weight lost
 - GMB "memory" contributes to post-dieting weight gain
 - Obese mice received fecal implants from normal-weight mice
 - "Erased memory" of obese GMB; mice did not regain weight when fed high-cal diet

OTHER INTERESTING RESEARCH

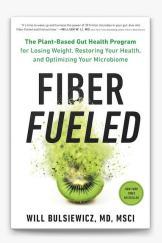
- Link between GMB and Neurological disorders
 - Parkinson's disease (PD) ⁵
 - ALS (Lou Gehrig's)
 - Autism
- Fecal microbiota transplants (FMT) used to treat:
 - C. diff infections, ulcerative colitis, NAFLD, IBS
- Dysbiosis & chronic GI diseases ²
 - Inflammatory bowel diseases, ulcerative colitis, Crohn's disease, diabetes

GMB & DIABETES

- Altered GMB that results in increased production of acetate linked to obesity 8
 - Acetate stimulates:
 - Increased insulin secretion
 - Increased ghrelin secretion
 - Ghrelin: hormone; increases hunger
 - These lead to increased food intake & insulin-resistance
 - Leads to type 2 diabetes
- High fat meals in diabetes can lead to bacterial toxins to 'leak' through intestinal wall = Leaky Gut
 - Contributes to inflammation, triglycerides, insulin resistance

FGOALS

- F = fruit & fermented
- G = Greens & Grains
- O = Omega-3 Super seeds (flax, chia, hemp)
- A = Aromatics (onions, garlic) Chop then STOP for 10 min to activate healthy compounds)
- L = Legumes
- S = Sulforaphane & 'Shrooms &
 - Broccoli sprouts have 10-100x more sulphoraphane than broccoli
 - Cruciferous veggies: Broccoli, kale, arugula, cabbage, cauliflower, Brussels sprouts – cancer fighters





Aim for:

3+ servings whole grains/day 1-2+ servings beans/legumes daily

3-5 servings veggies/day

2-4 serving fruit/day

WHAT CAN YOU DO TO HAVE MORE PLANT FOODS?

- Choose a few typical days and count all the plant foods
- Then build from there
- Go to Farmers' market and find some new seasonal produce
- Only have plants on your plate: fruits/veggies/whole grains/beans/legumes
- Use herbs and spices liberally
- Add veggies to breakfast?
- Have a salad at lunch <u>and</u> dinner?
- Push out animal foods and fill up with plant foods
- Add fermented foods

MY DIVERSE DISH: SPINACH SALAD (10 PLANTS)

- 4 cups spinach
- 4 cups mixed greens or butter lettuce (or greens of choice)
- 1 cup red cabbage shredded (green cabbage works too)
- ½ watermelon radish thinly sliced
- 1 cup green beans trimmed and sliced (or any veggie left over you have)
- 1 avocado sliced
- 4-6 basil leaves thinly sliced
- ½ cup pistachios chopped (or nut/seed of choice)
- Strawberry Rhubarb Vinaigrette Ingredients (or just use your favorite balsamic vinaigrette)
- 2 tbsp tahini
- 1 large lemon juiced

BOTTOM LINE

- Healthy GMB can have positive effects on our health, immune system and even your mood
- Plant DIVERSITY is the key to healthy gut
- Feed good food (= fiber) to your gut and it will take care of you
- Eat a wide variety of plants (FGOALS)
 - Instead of one 'super food', eat a variety of multiple plants
- Choose less animal foods and fats
- Only use antibiotics when absolutely necessary
- Get a pet
- Get dirty!

eat healthy live healthy be healthy