



Health promoting fermented foods: scientific developments and new opportunities

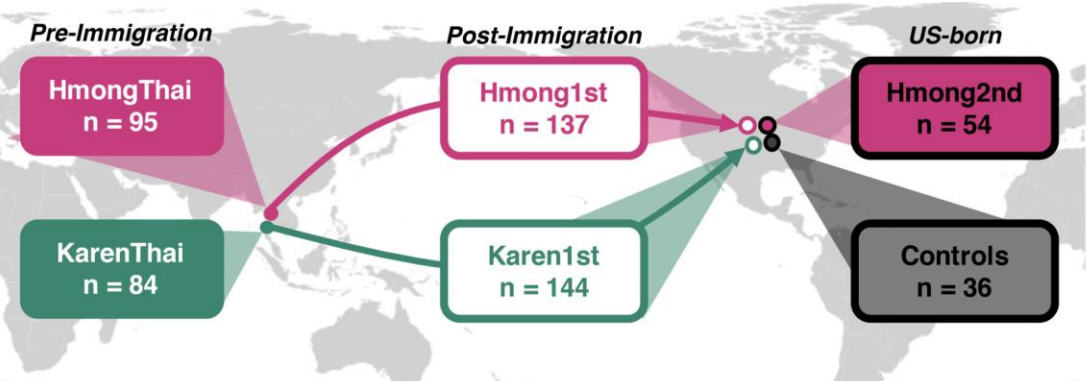
- Prof **Paul Cotter**
- Head of Food Bioscience, **Teagasc**

- PI APC Microbiome Ireland, VistaMilk, FHI; Co-ordinator MASTER (H2020)
- Email: paul.cotter@teagasc.ie Twitter: [@pauldcotter](https://twitter.com/pauldcotter)



Renewed interest in fermented foods

- Produced by every society across the planet
- Had become less common in the Western diet
- Renewed interest...especially due to perception as health promoting



Vangay et al Cell 2018. Sonnenburg, Blaser, etc... 'Missing Microbes'

The London Free Press

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POSTMEDIA

Scientist wants fifth food group added to Canada's Food Guide

RDA Fermented foods
Gregor Reid

'There is a mega-trend around fermentation': The rising star of fermented foods

By Katy Askew

08-May-2018 - Last updated on 23-Jul-2019 at 11:33 GMT



Fermented food is getting a boost from its reputation for being both natural and healthy
©iStock/YelenaYemchuk

Fermentation is making a 'comeback' in western markets, with growing demand supported by consumer perceptions of it as a 'natural' and 'healthy' food preservation method.

Fermented food and ingredient market is projected to reach \$689.34 billion by 2023

Fermented foods - Fact vs Fiction!

FRIDAY, SEPTEMBER 25, 2009

The value of fermented foods

Source of live, active microbes

Improve food taste, texture, and food digestibility

Increase concentrations of vitamins and bioactive compounds in foods

Remove/reduce toxic or anti-nutrients in raw foods

Increase food safety and shelf-life

Questions:

- What is meant by 'health-promoting' fermented foods?
- What is the evidence that they are health-promoting?
- What microbes are present in these foods and how might they be contributing to health benefits?

Long-term Goal:

- Harnessing the microbes in these foods to generate fermented foods with genuine health-promoting features.

Health benefits of fermented foods

Fermented foods and gut health

The human digestive tract contains 100 trillion bacterial cells. These bacteria, termed our intestinal microbiota, are important to our health.

Modern practices, such as sanitation, antibiotic use, caesarean birth, formula feeding and eating foods devoid of live cultures, may be leading to a poorly functioning intestinal microbiota.

Fermented foods containing living cultures add beneficial bacteria to the digestive tract.

These fermented foods may benefit human health by reducing risk for some acute and chronic diseases and helping maintain a healthy intestinal microbiota.



Available online at www.sciencedirect.com

ScienceDirect



International Scientific Association for Probiotics and Prebiotics

Health benefits of fermented foods: microbiota and beyond

Maria L Marco¹, Dustin Heeney¹, Sylvie Binda², Christopher J Cifelli³, Paul D Cotter⁴, Benoit Foligné⁵, Michael Gänzle⁶, Remco Kort⁷, Gonca Pasin⁸, Anne Pihlanto⁹, Eddy J Smid¹⁰ and Robert Hutkins¹¹



Traditional or novel food fermentations with probiotic organisms

Species with recognized probiotic activity ^a	Fermented foods that reproducibly contain high cell counts of strains of the species
<i>Lactobacillus acidophilus</i>	NSLAB long ripened cheese
<i>Lactobacillus johnsonii</i>	Kefir
<i>Lactobacillus fermentum</i>	Bushera, ting and other African cereal porridges and beverages
<i>Lactobacillus plantarum</i>	Salami ^b , sauerkraut/kimchi, olives, others
<i>Lactobacillus paracasei</i>	Salami, kvass, NSLAB in long-ripened cheese
<i>Lactobacillus rhamnosus</i>	'Villi', fermented oatmeal
<i>Lactobacillus casei</i>	NSLAB long-ripened cheese

NSLAB, non-starter lactic acid bacteria.

^a According to Health Canada.

^b Fermented foods are printed in bold if presence of the probiotic organism depends on its addition as competitive starter culture.

Fermented beverages

Amasi, Aryan, Garris, Kefir, Kivuguto, Koumiss/Arag, Kumis, Nyarmie, Rob, Suusac, Shubat, Amazake, Boza, Bushera, Koko, Sour water, Kvass, Mahewu, Pozol, Togwa, Hardaliye, Kombucha, Water Kefir



Boza



**Fermented
beverages with
health-promoting
potential: Past and
future perspectives**

Alan J. Marsh^{a,b,c}, Colin Hill^{b,c},
R. Paul Ross^{a,b} and
Paul D. Cotter^{a,b,*}



Kvass

Omics – Revolutionising microbiology

Traditional, culture-based, approaches to microbiology only reveal the ‘tip of the iceberg’

The success of culture based approaches is dependent on having types of agar/culture media/growth conditions that allow all microbes to grow



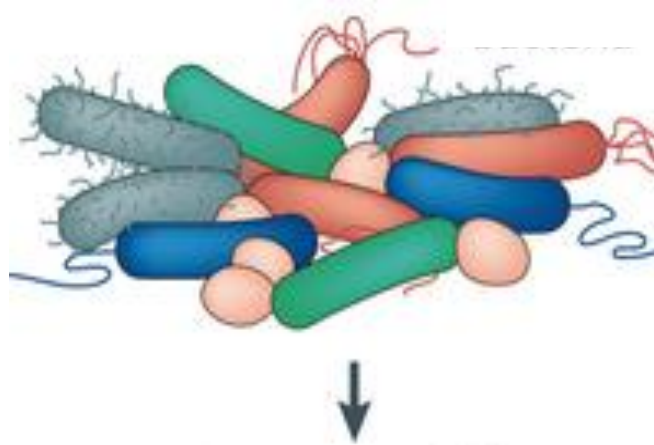
**Such an agar does not exist!!
Indeed only a small % of microbes are easily cultured in the laboratory (see next slide)**



DNA sequencing-based approaches can allow an analysis to the entire population regardless of whether it can be grown or not

All of the DNA from the microbes present in a particular environment = **Metagenomic DNA**

DNA-based community analysis



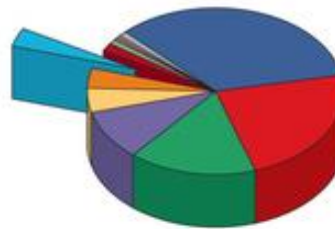
Community DNA



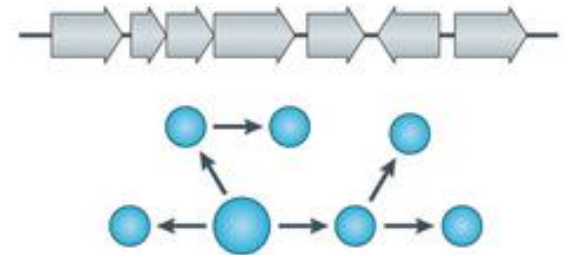
**Whole metagenome
Shotgun sequencing**



Community Composition



Genes or Pathways



Fermented beverage microbiome



Water kefir

Marsh et al
FEMS 2013



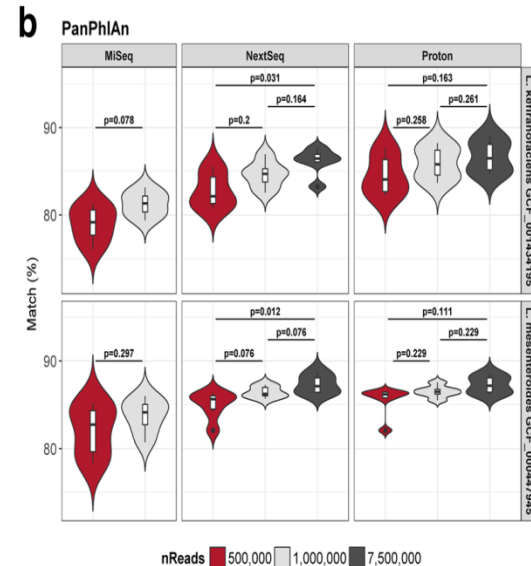
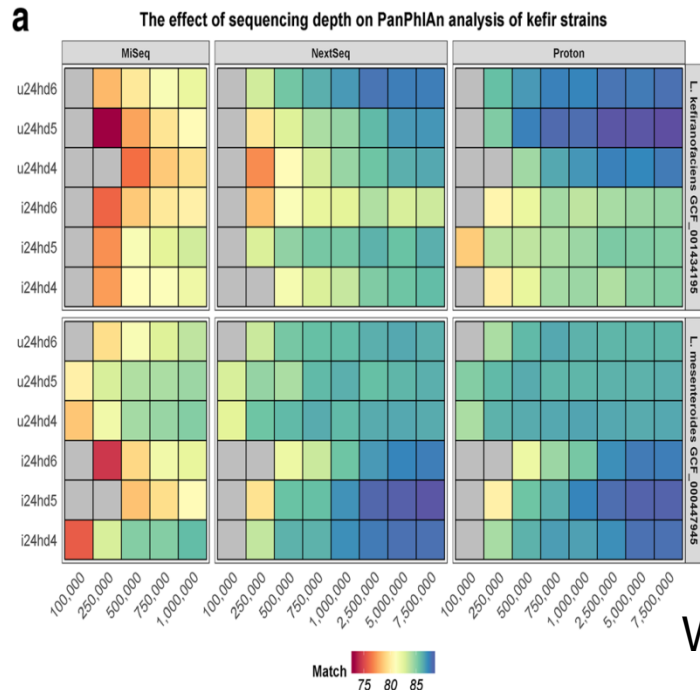
Kombucha

Marsh et al
Food Microbiol 2014



Nunu

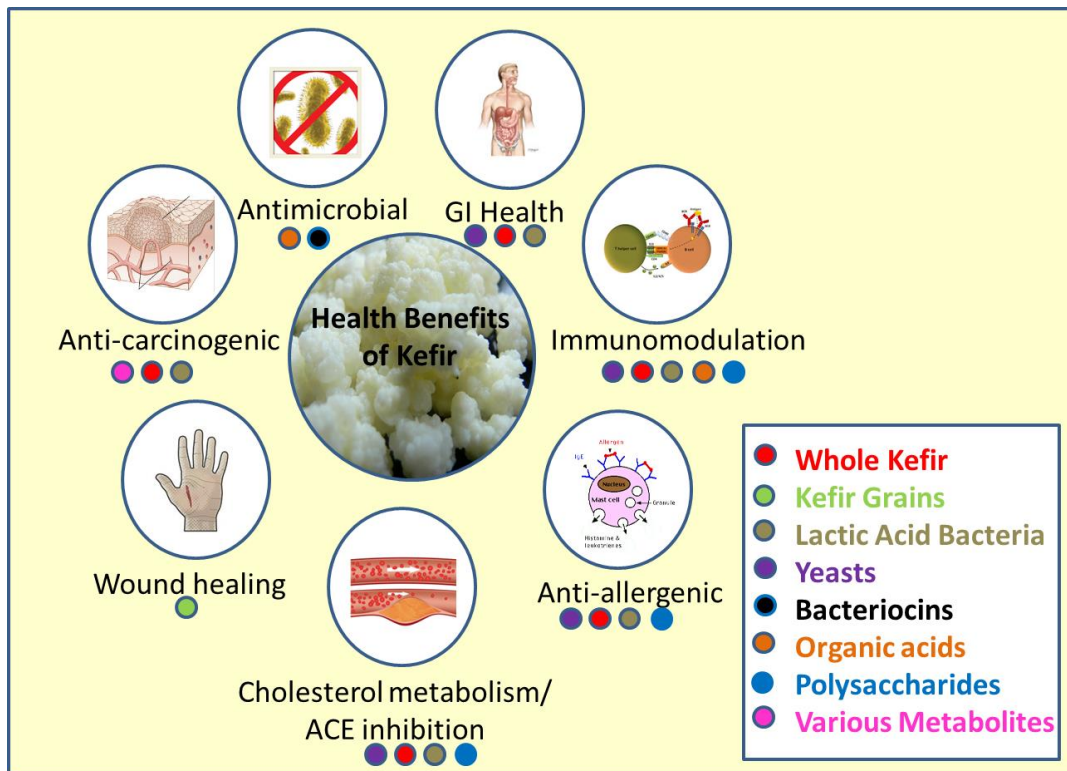
Walsh et al
Appl Env Microbiol 2017



Walsh et al. Microbiome 2018

Health Benefits of Kefir

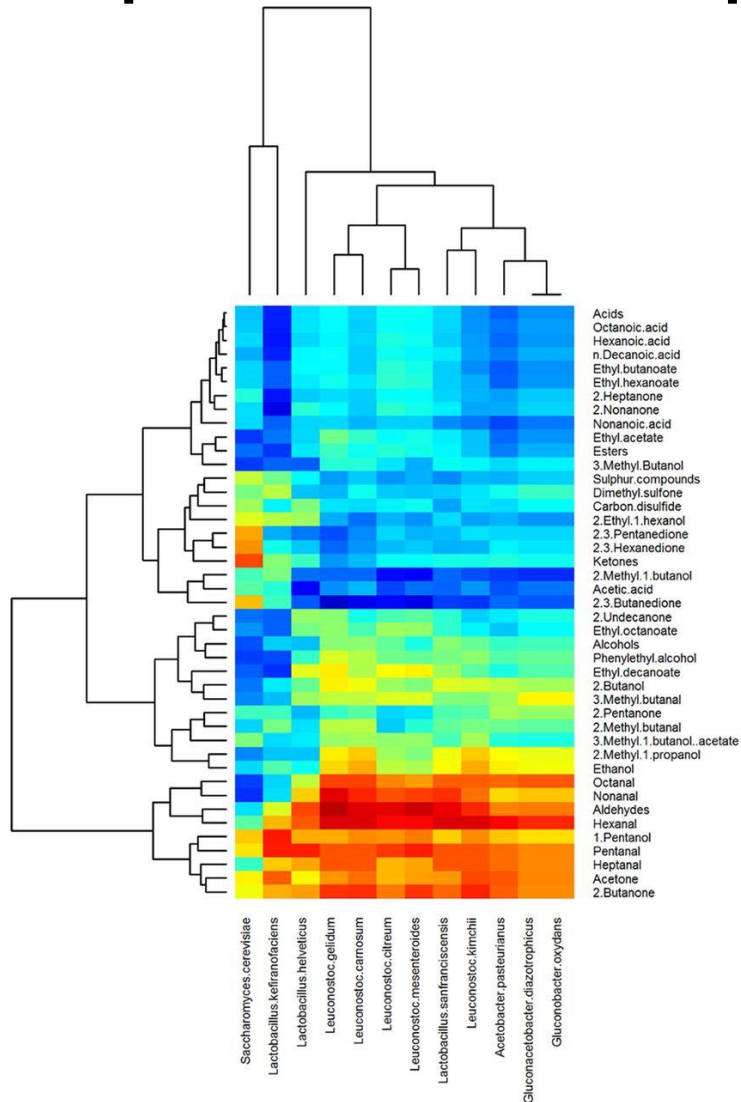
Kefir = milk fermented with kefir grain (containing a consortium of bacteria and yeasts)



Some of the products on the market that are called 'kefir' are not really kefir

Many putative health benefits but quality of many of the associated publications leaves a lot to be desired

Correlations between the relative abundances of microbial species and the levels of volatile compounds in kefir samples.



Identified strong correlations between:

- *Acetobacter pasteurianus* and vinegary flavours
- *Lactobacillus kefirifaciens* and cheesy flavours
- *Leuconostoc mesenteroides* and buttery flavours
- *Saccharomyces cerevisiae* and fruity flavours

Adding *L. kefirifaciens* NCFB 2797 to increase fruitiness
 Adding *L. mesenteroides* 213M0 to increase buttery flavour



<https://www.youtube.com/watch?v=uyibFCgXexA>

One can also harnessing the health-promoting potential of the entire kefir community

Cultures from 16 kefir grains (and milk) from 6 countries

Phenotype - screening

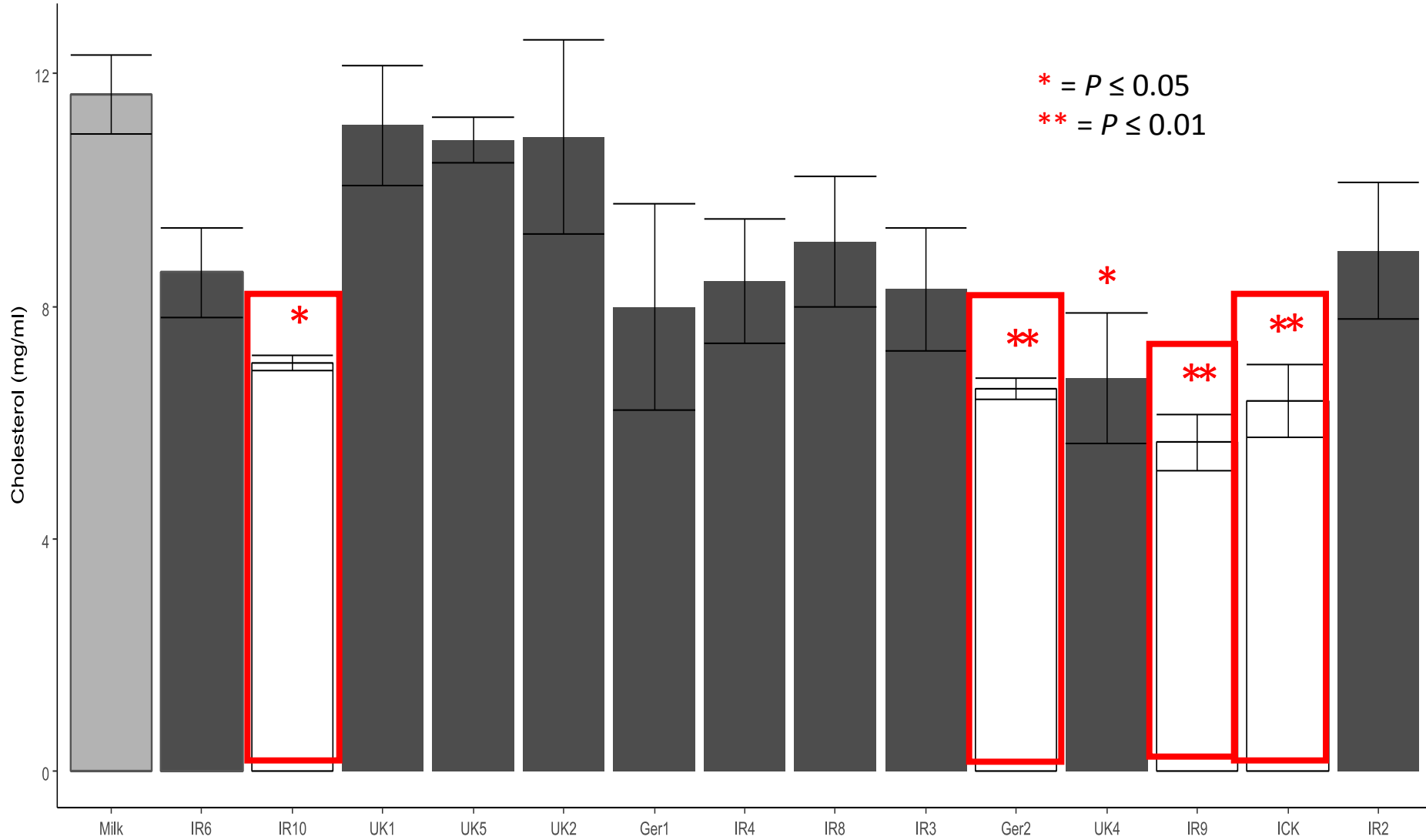
- 2000 Bacterial and 2000 Fungal isolates
- pH tolerance (pH2)
- Bile tolerance (3% Ovgall)
- Antimicrobial production
- Cholesterol assimilation assays
- Adherence and anti-cytotoxicity



75% of isolates resistant

75% of isolates resistant

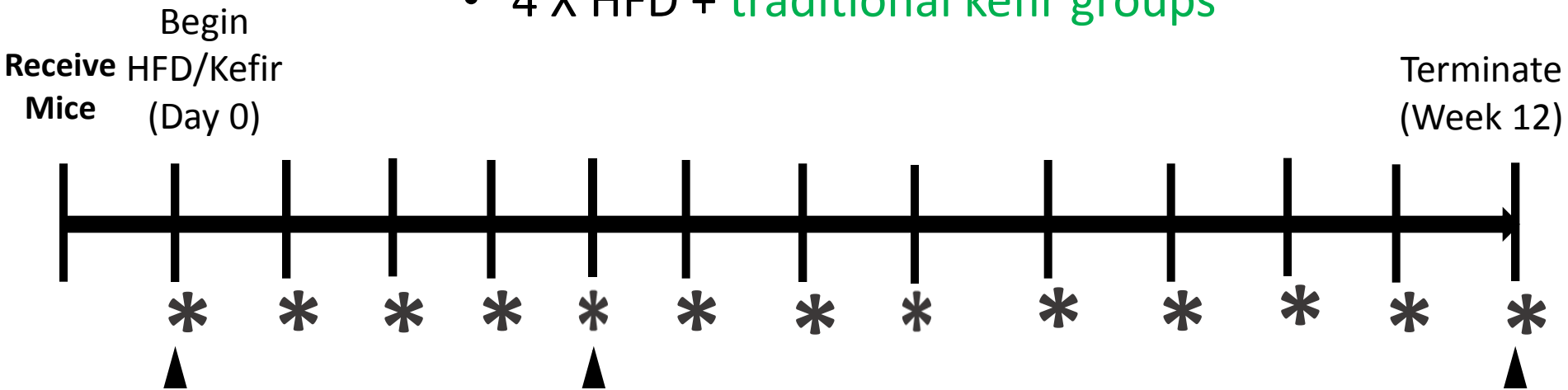
Cholesterol assimilation in milk



High fat fed mice

Groups:

- LFD control
- HFD control
- HFD + Commercial
- 4 X HFD + traditional kefir groups

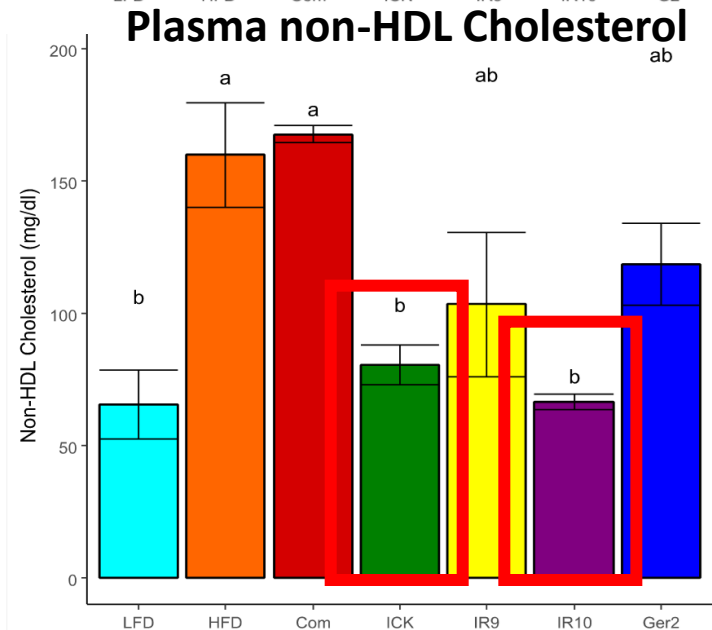
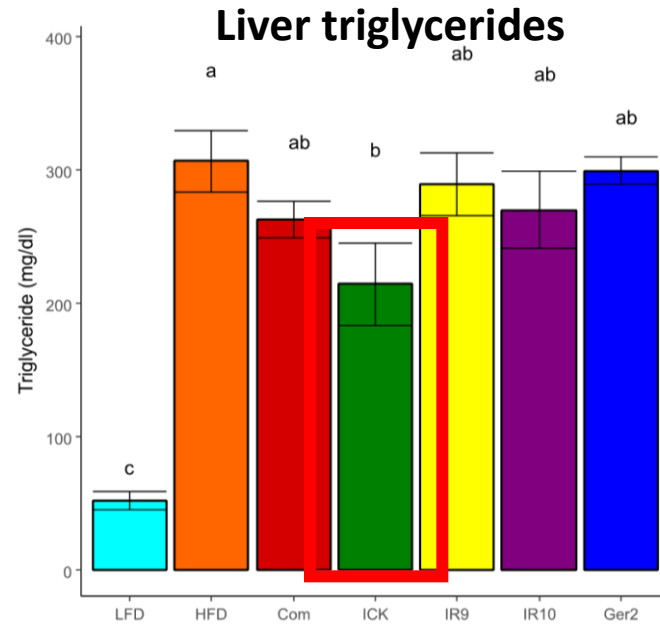
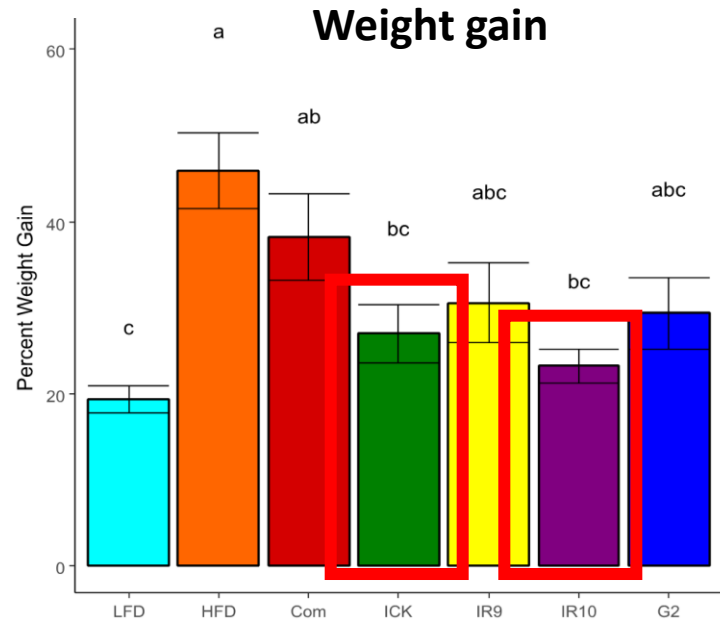


* = Body weight taken

▲ = Fecal sample taken

- HFD (40% calories + 1.25% cholesterol) or LFD
- Daily gavage of 100 μ l milk (controls) or kefir

Feeding studies



Some traditional, but not commercial kefir, reduced weight gain, levels of plasma LDL Cholesterol and liver TGs

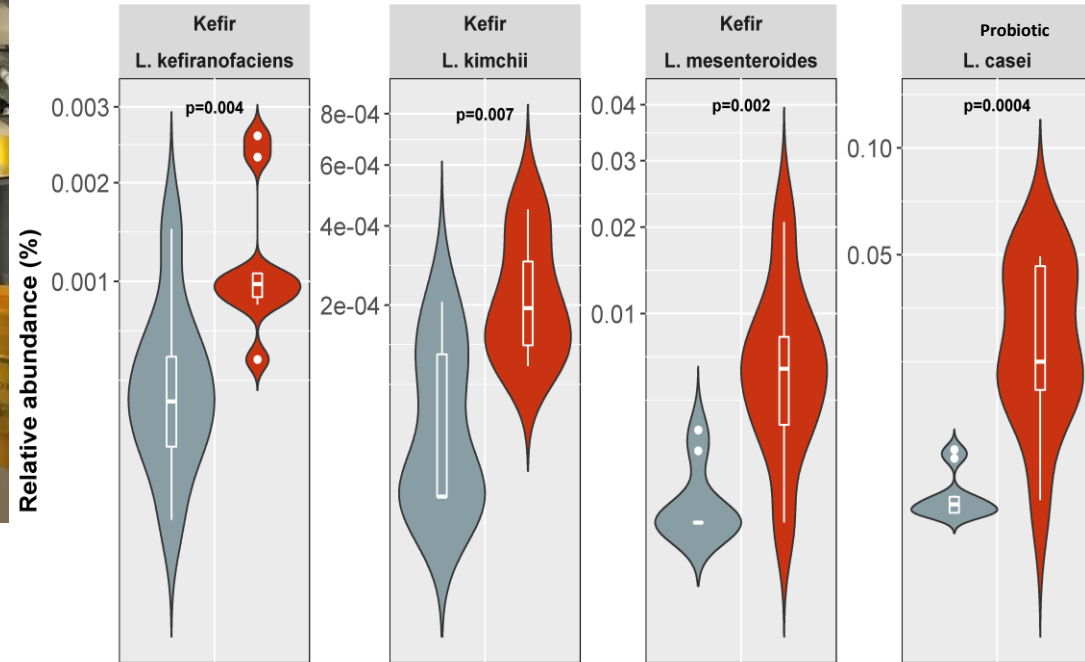
Human feeding study



28 day intervention

- Off the shelf probiotic drink - once daily
- Kefir - once daily
- Attempting to achieve 7g of inulin / day

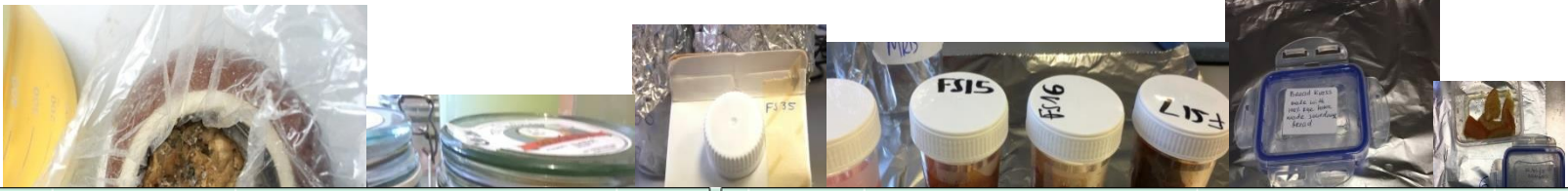
Significantly altered taxa



Stage

- Before-treatment
- Post-treatment

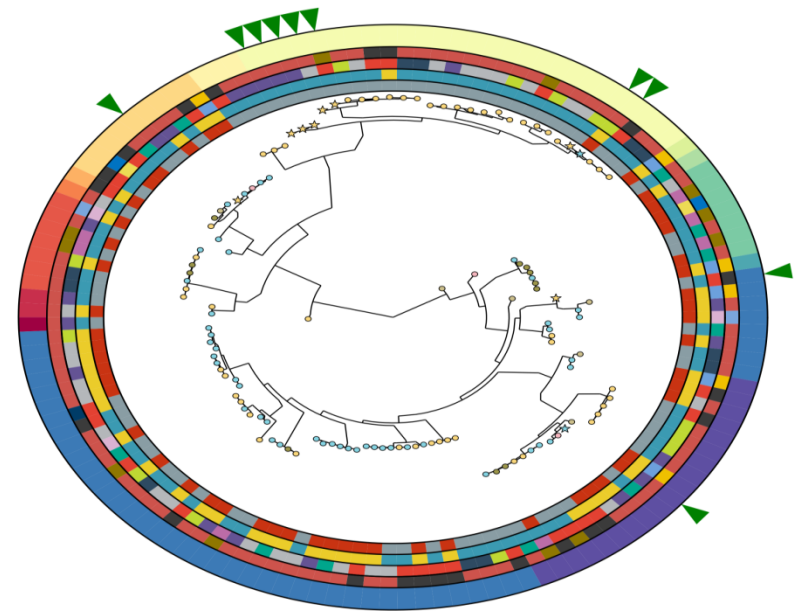
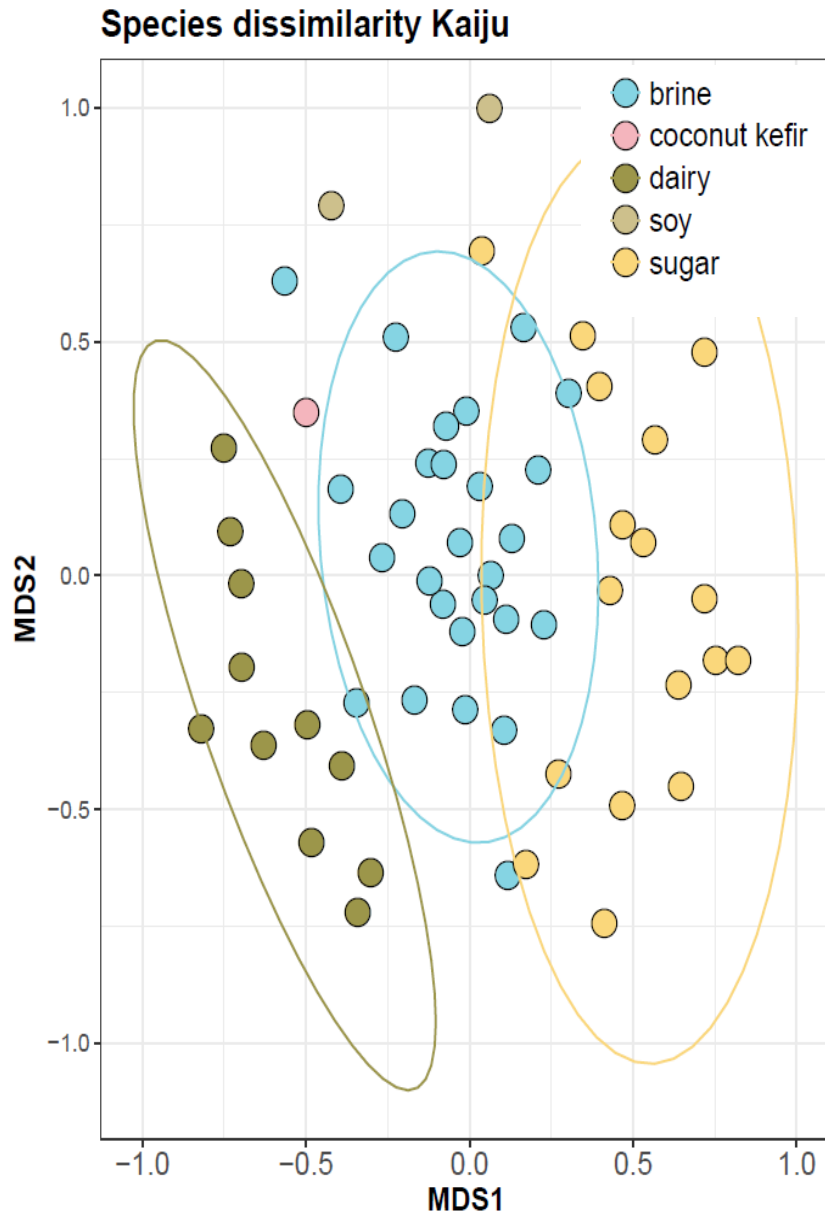
Global Fermented Food Initiative



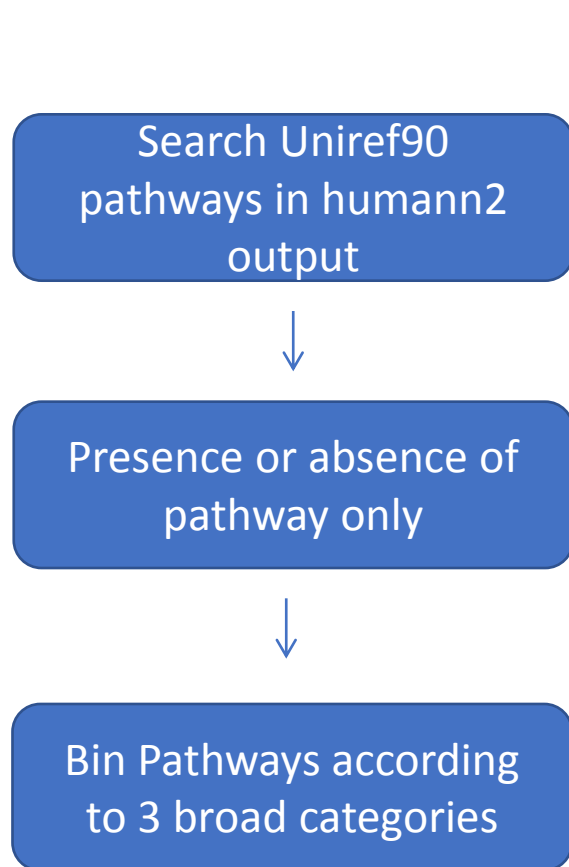
id	Sample N	Name	Type	Origin	id	Sample N	Name	Type	Origin
1	FS00a_2016	Wagashi	Cheeses, Dairy product	Benin	21	FS20_2017	Black Garlic	Condiment, Pickeld vegetables	England
2	FS01_2016	Bread Kvass	Beverage	Russia	22	FS21_2017	Papouis Halloumi Cheese	Cheeses, Dairy product	Cyprus
3	FS02_2016	Carrot Kimchi	Fermented Vegetable	UK	23	FS22_2017	Raw Sauerkraut & Juniper berries	Cabbage	Ireland
4	FS03_2016	Boza	Beverage	UK	24	FS23_2017	Brown rice amazake	Brown Rice	Japan
5	FS04_2016	Lemon	Preserve	UK	25	FS24_2017	Beetroot Kvass	Beetroot	Ireland
6	FS05_2016	Turnip	Fermented Vegetable	UK	26	FS25_2017	Kefir and fennel soup	Dairy Soup	Ireland
7	FS06_2016	Orange	Preserve	UK	27	FS26_2017	Mead	Fermented honey	Ireland
8	FS07_2016	Krauthehi	Fermented Vegetable	Germany	28	FS27_2017	Sauerkraut	Cabbage	Ireland
9	FS08_2016	Tepache	Beverage	Mexico	29	FS28_2017	Dill dearg	sauerkraut	Ireland
10	FS09_2016	Ginger Beer	Beverage	UK	30	FS29_2017	Kimchi	cabbage	Ireland
11	FS10_2016	Tempoh	Fermented Grain	UK	31	FS30_2017	Golden child	Sauerkraut	Ireland
12	FS11_2016	Cucumber	Fermented Vegetable	UK	32	FS31_2017	Water Kefir Hibiscus	Beverage	Ireland
13	FS12_2016	Milk Kefir	Beverage	UK	33	FS32_2017	Water Kefir lemon	Beverage	Ireland
14	FS13_2016	Water Kefir	Beverage	UK	34	FS33_2017	Water Kefir Ginger	Beverage	Ireland
15	FS14_2017	Sushi Ginger	Condiment, Pickled vegetables	China	35	FS34_2017	Kombucha Vinegar	Liquid condiment	Ireland
16	FS15_2017	Fukujin Zuke	Condiment, Pickled radish & vegetables	China	36	FS35_2017	RYAZHENKA	beverage	Russia
17	FS16_2017	Tofu Chilli	Fermented condiment	China	37	FS36_2017	Agousha	beverage	Russia
18	FS17_2017	Daikon	Fermented condiment	China	38	FS37_2017	ROSTAGROËKPORT VOROŽNyJ	Snack	Russia
19	FS18_2017	Pickled Bamboo	Condiment, Pickeld vegetables	China	39	FS38_2017	RUŽ'A	Cheeses, Dairy product	Russia
20	FS19_2017	Pickled vegetables	Condiment	China	40	FS39_2017	Raw Milk Kefir	Beverage	Ireland



Microbial diversity across a range of fermented foods



Health Associated Gene Clusters



Example of Colonising Pathways

- tad
- exopolysaccharide
- eps
- bacteriocins

Example of Survival Pathways

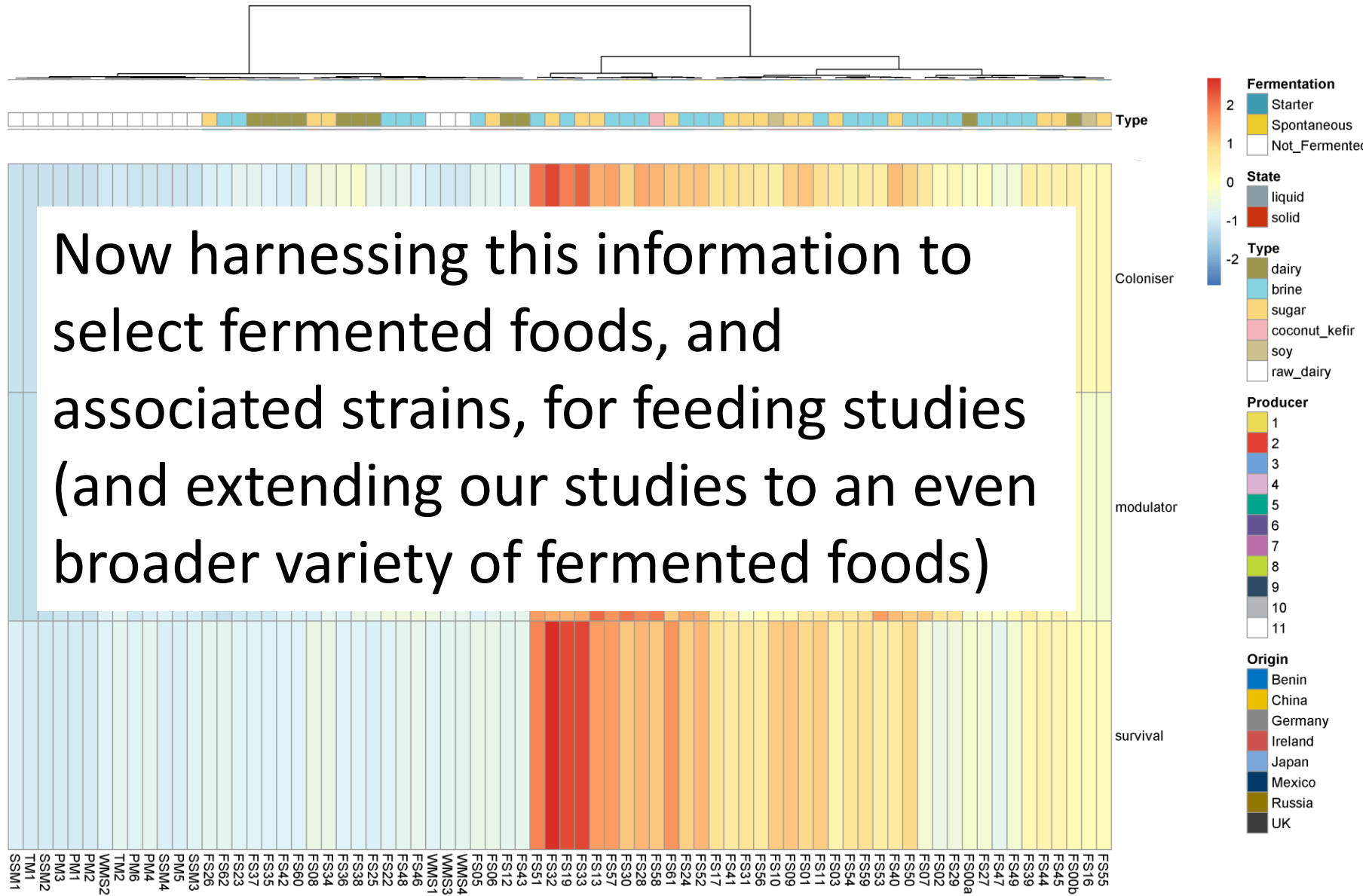
- Glutamate decarboxylase beta
- D-alanine--poly(phosphoribitol)
- Cyclic di-GMP phosphodiesterase

Example of Modulation Pathways

- Lipoteichoic acid synthase
- D-lactate dehydrogenase
- D-alanine--poly(phosphoribitol)

fermented foods contained considerably more clusters than the non-fermented substrates

Larger number of HAGCs were found in brine- and sugar-foods



Conclusion

- There are quite a number of health-promoting fermented foods on the market but the science underlying the associated claims can often be poor
- This can be addressed through a more rigorous examination and harnessing of the microorganisms present, and the compounds that they produce
-thereby ensuring that the increased consumption of fermented foods is not just a short-term trend



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