

# Exploring the role of the major gut microbiota clusters on nutritional and functional benefits of nutrients and non-nutrients

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## Conflict of Interest Disclosure

This work was conducted by an expert group of the European branch of the International Life Sciences Institute, ILSI Europe. The non-industry members within this expert group were offered support for travel and accommodation costs to attend meetings for discussing the manuscript, and a small compensatory sum (honorarium) with the option to decline.

# ILSI Europe group: 'Role of microbiota on nutritional & functional benefits of nutrients & non-nutrients'

## *Aims of the expert group*

- Evaluate role of microbiota in metabolism of dietary compounds
- Review mechanisms and pathways involved
- Identify main types of microorganisms involved
- Consider the methodologies for investigating gut microbiota metabolism

## *Outputs*

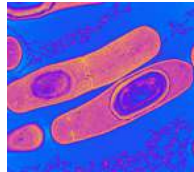
Shortt *et al* 'Systematic review of the effects of the intestinal microbiota on selected nutrients and non-nutrients' Eur J Nutr. 2017

Rowland *et al* 'Gut microbiota functions: metabolism of nutrients and other food components' Eur J Nutr. 2017 Apr 9.

# Human gut microbiota – phyla & genera

- Firmicutes

- *Clostridium*
- *Roseburia*
- *Faecalibacterium*
- *Blautia*
- *Dorea*
- *Lactobacillus*
- *Peptostreptococcus*
- *Eubacterium*
- *Streptococcus*
- *Staphylococcus*
- *Butyrivibrio*



- Bacteroidetes

- *Bacteroides*
- *Prevotella*



- Verrucomicrobia

- *Akkermansia*



- Proteobacteria

- *Escherichia*
- *Klebsiella*
- *Desulfovibrio*



- Actinobacteria

- *Bifidobacterium*
- *Collinsella*

90% of bacteria are in Bacteroidetes/  
Firmicutes phyla

# Gut microbiota - metabolism

- Large metabolic potential - equivalent to, but different from that of **liver**
- Microbiota metabolic range
  - Reduction
  - Hydrolysis
  - Polysaccharide fermentation
  - Dehydroxylation
  - Methylation
  - Demethylation
  - Deamination
  - Nitrosation
  - Ring fission
  - Aromatization
  - Oligomer breakdown

# Dietary components reviewed

- Carbohydrates
- Energy homeostasis
- Proteins
- Lipids
- Bile acids
- Vitamins
- Phytochemicals/polyphenols

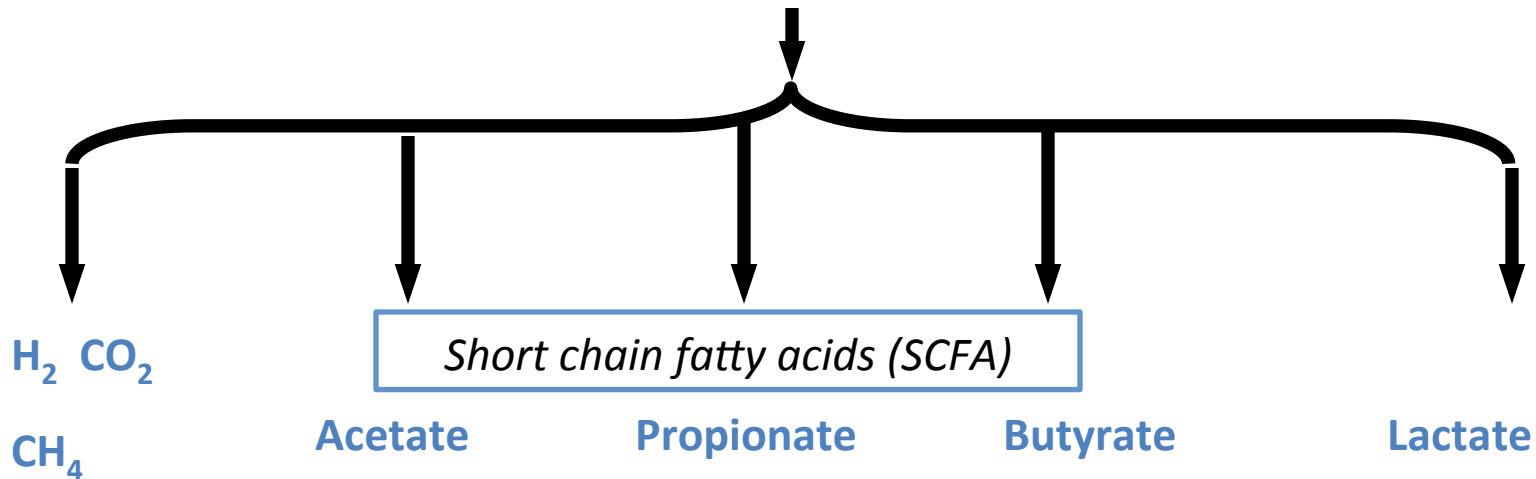
# Carbohydrate fermentation

Polysaccharides  
NSP/Resistant starch

Oligosaccharides

Mucins

Microbial fermentation



*Methanobrevibacter smithii*

$H_2S$

*Desulfovibrio spp*

Most gut organisms

*Eubacterium hallii*  
*Roseburia*  
*Coprococcus catus*  
*Megasphaera elsdenii*  
*Veillonella spp*  
*Ruminococcus obeum*  
 Bacteroidetes

*Eubacterium rectale*  
*Eubacterium hallii*  
*Roseburia spp*  
*Coprococcus spp*  
*Faecalibacterium prausnitzii*

*Bifidobacterium spp*  
*Lactobacillus spp*

# Energy homeostasis

Studies in humans and animals suggest microbiota is involved in assimilation, storage & expenditure of energy obtained from dietary substrates.

- Some studies report higher Firmicutes/Bacteroides ratio in obese subjects
- Higher BMI associated with increased abundance of *Eubact. ventriosium* and *Roseburia intestinalis*, *E. rectale*
- Weight-loss regimes (diet or gastrectomy) associated with ↑ Bacteroidetes ↓ Firmicutes inc *Clostridium*, *Eubacterium*, *Coprococcus*).

## Potential mechanisms

- Gut microbes break down non-digestible carbohydrates to SCFA allowing the host to salvage energy from indigestible dietary substrates.
- SCFA ↓ energy intake : Pr & Bu increase the levels of satiety hormones PYY and GLP-1, Ac & Pr increase expression of leptin

Role of specific gut microbes and SCFA in energy balance remains to be clarified

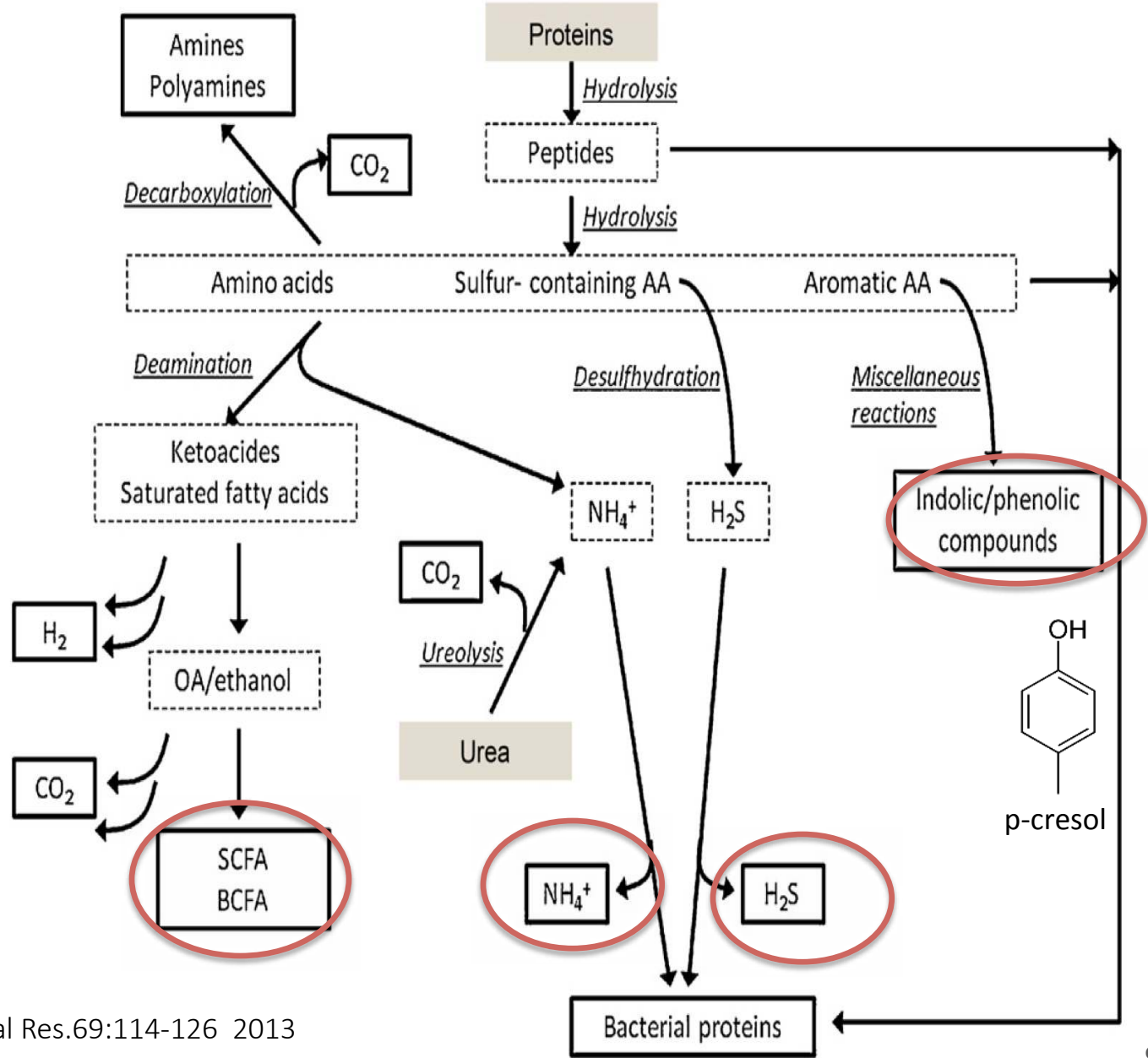


# Protein metabolism

clostridia  
peptostreptococci  
peptococci

*Bacteroides* spp  
*Eubacterium hallii*  
*Clostridium barlettii*

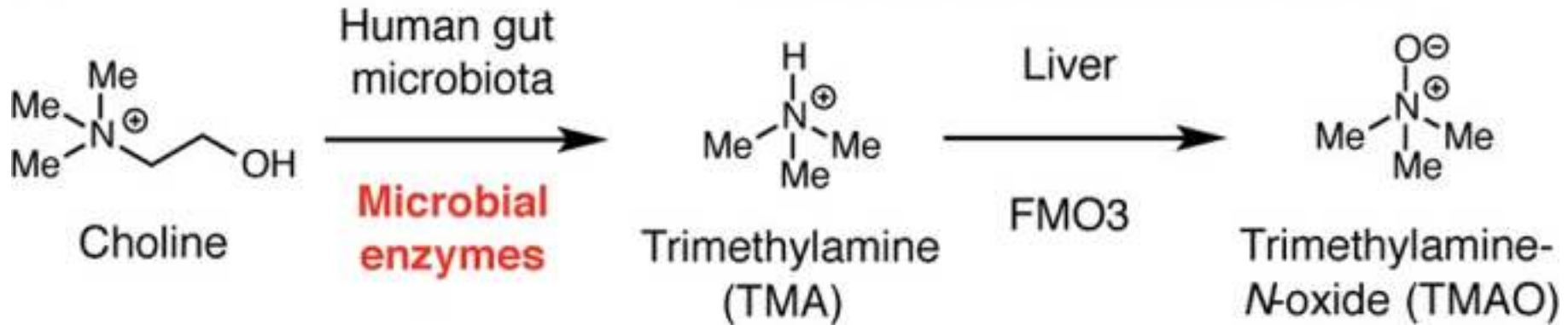
Branched chain fatty acids (BCFA)  
- Isobutyrate (from val)  
- 2-methylbutyrate (i-leu)  
- Isovalerate (leu)



# Lipid metabolism

- Linoleic acid reduced to stearic acid (via CLA and vaccinic acid) in vitro by range of gut bacteria
- Phosphatidylcholine to TMA

# Microbiota metabolism of choline to TMA and TMAO



TMA produced by solely by gut microbiota

High-fat diets lead to increased production of TMA and TMAO, - risk factors for cardiovascular disease

Choline metabolizers:

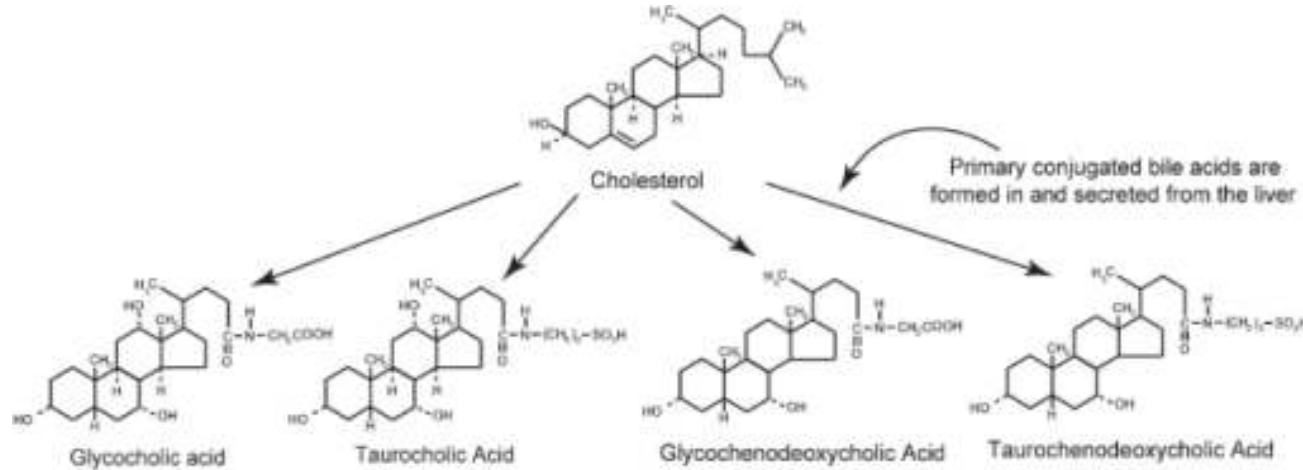
Proteobacteria : *Desulfovibrio desulfuricans*, *Klebsiella spp*,

*Escherichia spp*, *Edwardsiella tarda*, *Proteus penneri*

Firmicutes: *Clos sporogenes*, *hathewayi*, *asparagiforme*

# Bile acids

## 1. Deconjugation by bacterial **bile salt hydrolases (BSH)**



← Bile salts

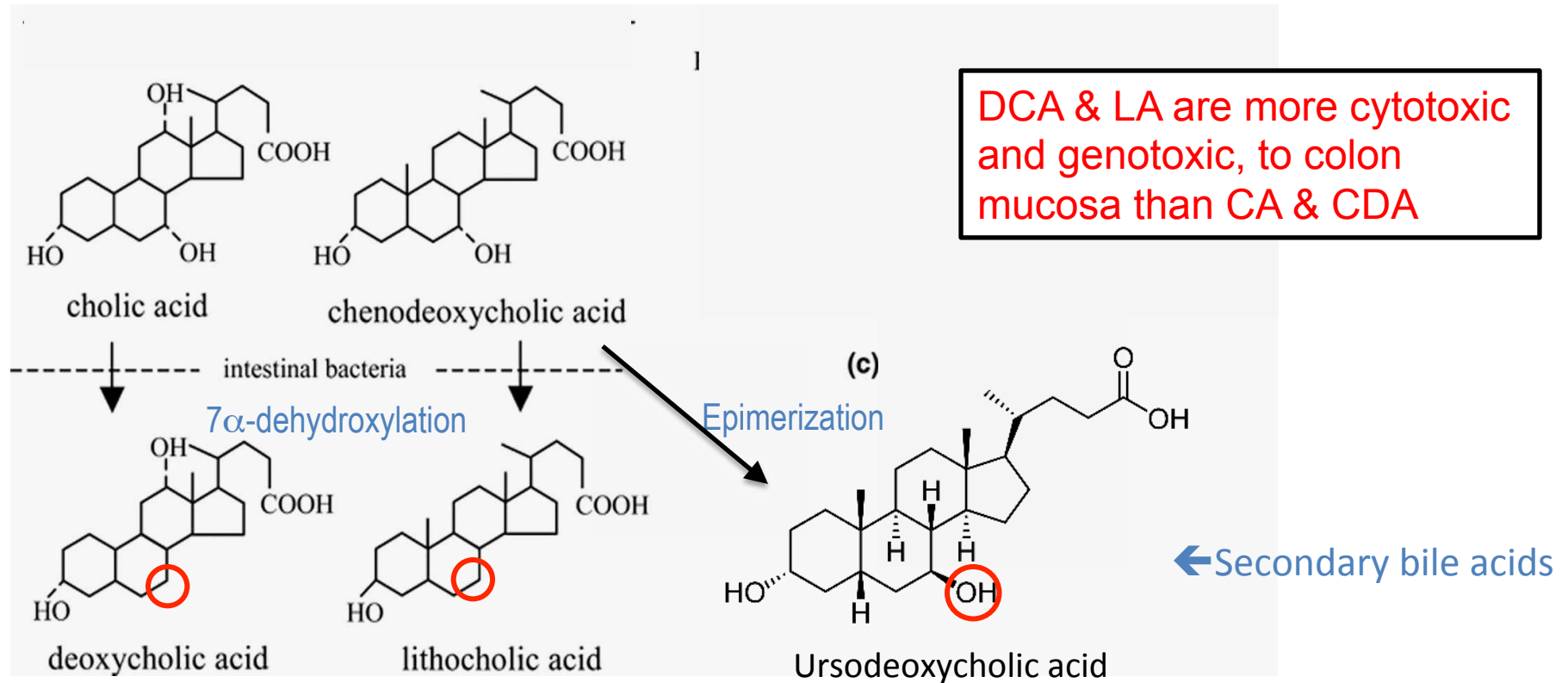
↓ BSH

← Bile acids

### Bile salt hydrolase

- BSH genes identified in the main bacterial genera including *Bacteroides*, *Bifidobacterium*, *Clostridium*, *Lactobacillus*, and *Listeria*
- Most hydrolyze both glyco and tauro-conjugates.
- Reduces toxicity of bile acids, releases N, S and C atoms
- Deconjugation reduces efficiency of BA for emulsifying lipids and micelle formation

# Bile acids – further metabolism



## 7 $\alpha$ -dehydroxylase

- main bacterial genera include *Clostridium*, *Eubacterium*

## Epimerization

- Main genera : *Bacteroides*, *Clostridium*, *Egghertella*, *Peptostreptococcus*, *Ruminococcus*, *Eubacterium*

# Vitamin synthesis

- Vitamin synthesis genes common esp. **vitamin K** and **B** group vitamins - biotin, cobalamin, folate, nicotinic acid, panthothenic acid, pyridoxine, riboflavin and thiamine
- For riboflavin & biotin, all tested microbes in **Bacteroidetes** **Fusobacteria** and **Proteobacteria** phyla had required pathways, fewer Firmicutes and Actinobacteria had the pathways
- **Bacteroidetes** is most important phyla for vitamin synthesis
- Many of these vitamins are utilized by other bacteria

# Vitamin synthesis

Vitamin	Intracellular concentration [mmol/gDW]	Dietary reference intake [mg/day]	%DRI from gut microbiota
Biotin	$9.0 \times 10^{-7}$	0.03	4.5
Cobalamin	$8.5 \times 10^{-8}$	0.0024	31
Folate	$5.0 \times 10^{-5}$	0.4	37
Niacin	$3.3 \times 10^{-3}$	15	27
Pantothenate	$2.3 \times 10^{-6}$	5	0.078
Pyridoxine	$5.8 \times 10^{-4}$	1.3	86
Riboflavin	$9.0 \times 10^{-6}$	1.2	2.8
Thiamin	$8.7 \times 10^{-6}$	1.15	2.3

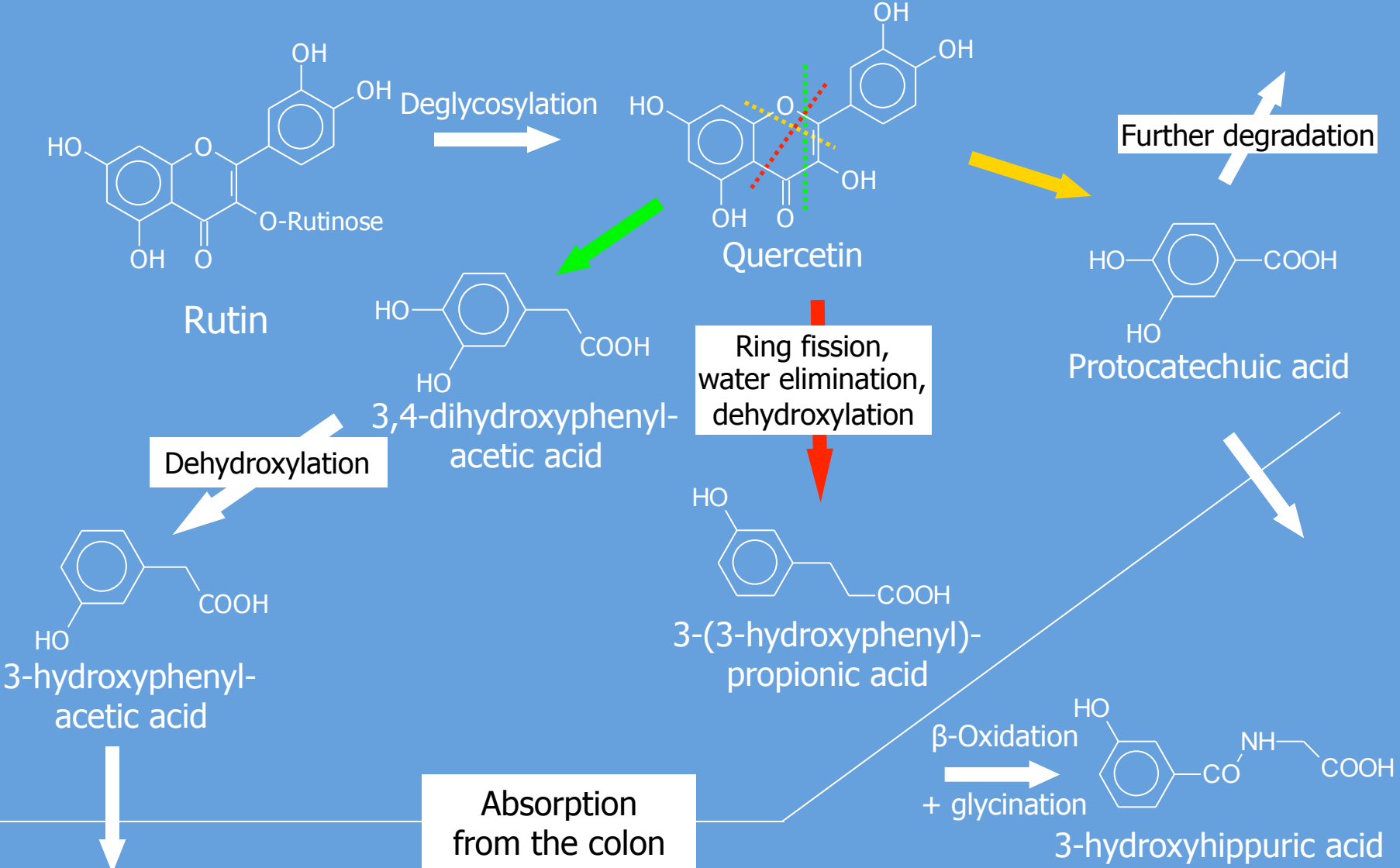




# Polyphenols

- Often poorly absorbed in small intestine → colon
- Parent polyphenols are extensively metabolized by the microbiota, (deglycosylation, ring fission, dehydroxylation) - can impact bioactivity
- Metabolism often requires consortia or 2 or more microbes
- Large interindividual variations in absorption and excretion ascribed to differences in gut microbiota

# Pathways of colonic degradation of the flavonoid rutin

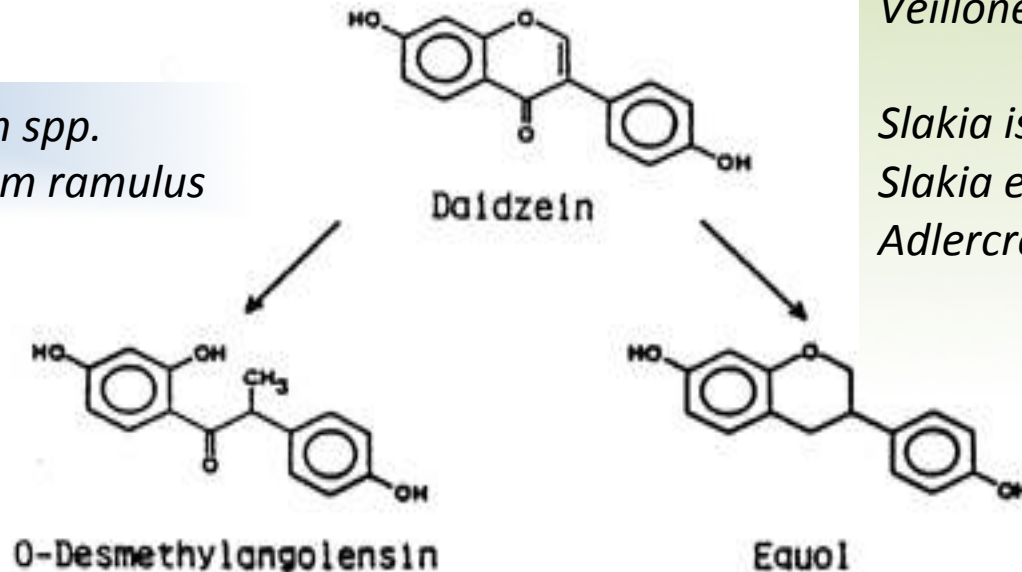


# Gut microbiota & inter-individual variation in polyphenol metabolism

- Differences in composition of microbiota between individuals can have significant effects on extent of metabolism and metabolite profile
- Examples:
  - Isoflavonoids (daidzein to equol)
  - Naringin
  - Anthocyanins
  - Lignans
  - Tea catechins
  - Rutin

# Isoflavone metabolism by gut bacteria

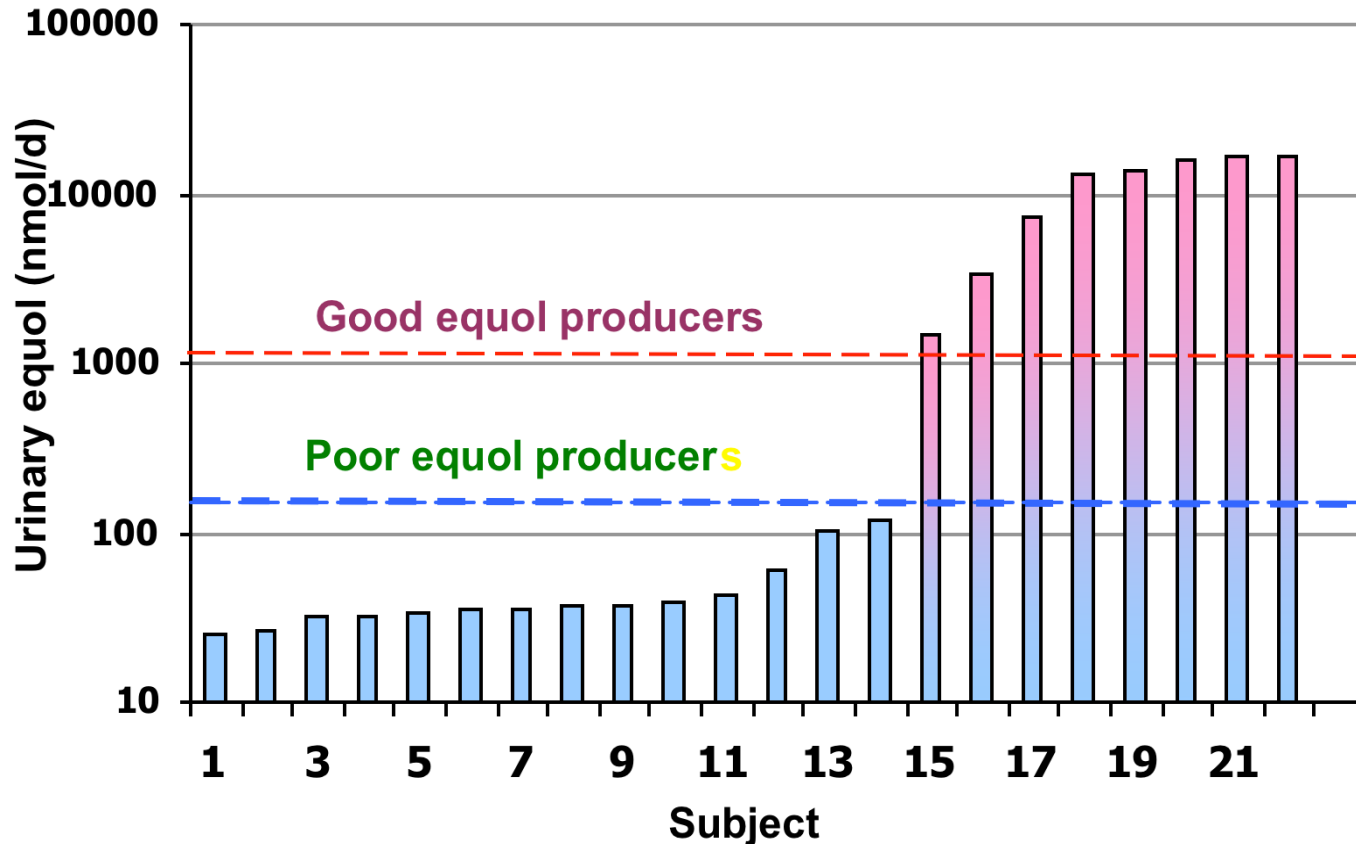
*Clostridium spp.*  
*Eubacterium ramulus*



*Lactobacillus mucosae* +  
*Enterococcus faecium* +  
*Finegoldia magna* +  
*Veillonella sp*

*Slakia isoflavoniconvertens*,  
*Slakia equolifaciens*,  
*Adlercreutzia equolifaciens*

# Equol excretion in subjects consuming soy isoflavonoids

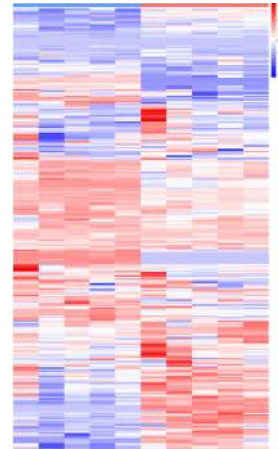


Subjects consumed soy burgers (56mg IF) - 1/day for 17days (Rowland et al 2003)

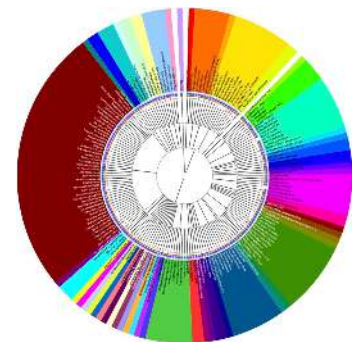
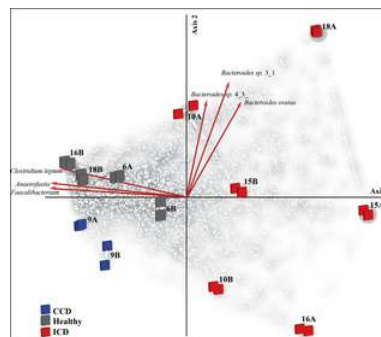
# Methodologies

- Isolated cultures
- Gut microbial enzyme activity
- Omics approaches
  - Metagenomics
  - Metatranscriptomics
  - Metaproteomics
  - Metabolomics
- Mathematical modeling

# Omics approaches for studying gut microbial metabolism/function



- **Metagenomics** – study functional genes associated with specific microbial types,
- **Meta-transcriptomics** – monitor active bacteria, reveals functional roles (eg CHO metabolism) info on functional dysbiosis,
- **Meta-proteomics** – confirming microbial function (faecal meta proteome is subject-specific and stable)
- **Metabonomics** – pathway analysis, metabolic biomarkers of disease risk



# Conclusions

- Gut microbiota metabolism enlarges the capacity of host to metabolize range of dietary components and extends the range of metabolites formed
- CHO metabolism is major function of microbiota – pathways and microbes well studied.
- Microbial metabolites of nutrients and non-nutrients can be important cell signaling molecules (SCFA, bile acids) and have impacts on health (SCFA, TMA, phenolics)
- Large interindividual variation in microbiota – consequences for metabolism of dietary compounds and health
- ‘Omics’ provide insight into microbiota function at high resolution



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