

LIVE WEBINAR

# From Plate to Microbes: How Diet Shapes the Gut Microbiome

Wednesday 15 Nov | 7pm AEDT

CO-BIOME  
by MICROBA

1

1

## Meet your speakers



**Hayley Parcell**  
Nutritionist and Head of Co-Biome™ Healthcare



**Dr Paula Smith-Brown**  
Accredited Practising Dietitian and  
Healthcare Science Liaison



**Dr Brad Leech**  
Nutritionist and Lead Clinical Educator



All participants have  
been muted



There is an optional 15 minutes  
for questions at the end



Add your questions in the  
chat and we will come back  
to them at the end

CO-BIOME  
by MICROBA

2

1

## Acknowledgement of Country

CO-BIOME  
collaboration

3

## Disclaimers

- The information provided in this webinar is for the use of qualified healthcare professionals.
- The information contained in this webinar is in no way to be taken as prescriptive or to replace a healthcare professional's duty of care and personalised care practices.
- The clinical opinions and patient case studies shared by presenters are solely those of the individual presenters and do not necessarily represent the view of Co-Biome.

CO-BIOME  
collaboration

4

## Outline

- **The role of diet in the functioning of the gut microbiome**
- **Understanding the impact of different diets on the gut microbiome**
  - Plant-based diets
  - Animal-based diets
  - Mediterranean diet
- **Case studies: Restrictive diet, keto-style diet, paleo diet**
- **Q & A**

CO-BIOME  
MICROBIA

5

## Diet and the gut microbiome

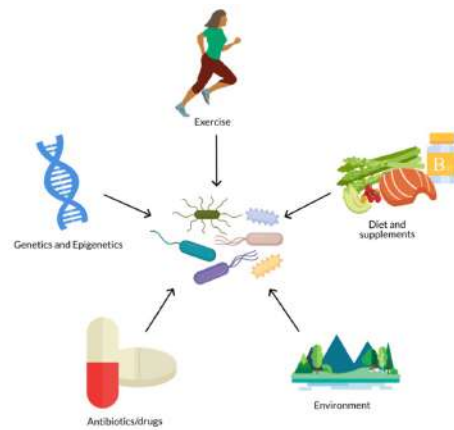
Dr Paula Smith-Brown

CO-BIOME  
MICROBIA



6

## Diet is the biggest modifiable factor impacting microbiome composition and function

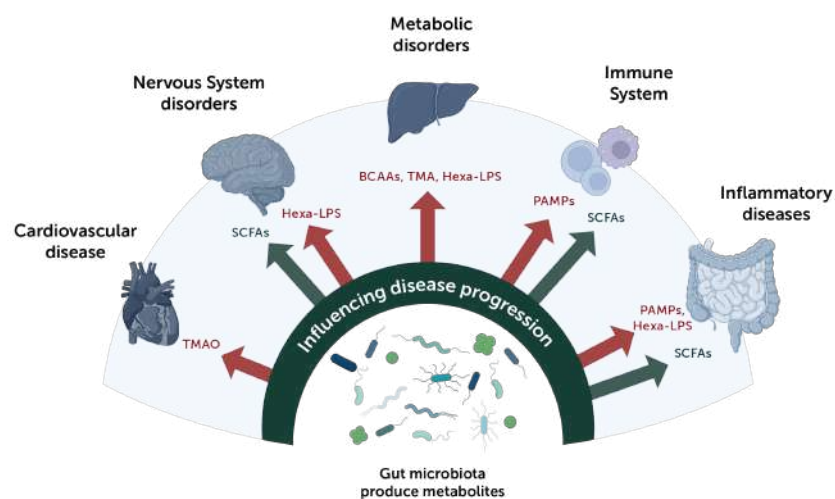


CO-BIOME  
MICROBIA

Hughes et al., 2020; David et al., 2014

7

## The gut microbiome can influence a variety of health conditions



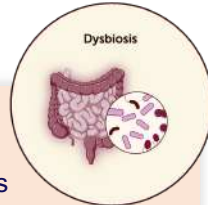
CO-BIOME  
MICROBIA

8

## Diet can promote dysbiosis and inflammation

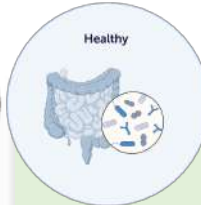
### Pro-inflammatory

- Disease associated species
- Increased mucin degradation
- TMA and hexa-LPS producing species

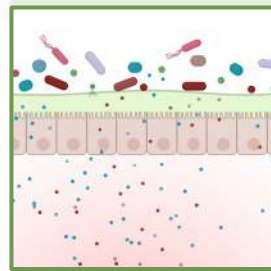
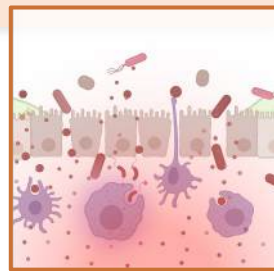


### Healthy

- Health associated species
- Butyrate and IPA producing species



### Anti-inflammatory



CO-BIOME  
-MICROBIA

9

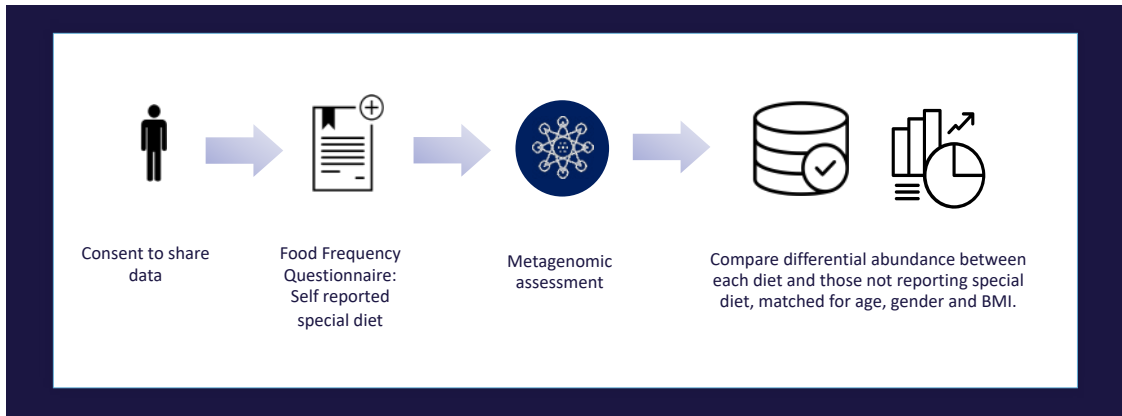
## Understanding the interactions between the diet and microbiome can help optimise patient health outcomes



CO-BIOME  
-MICROBIA

10

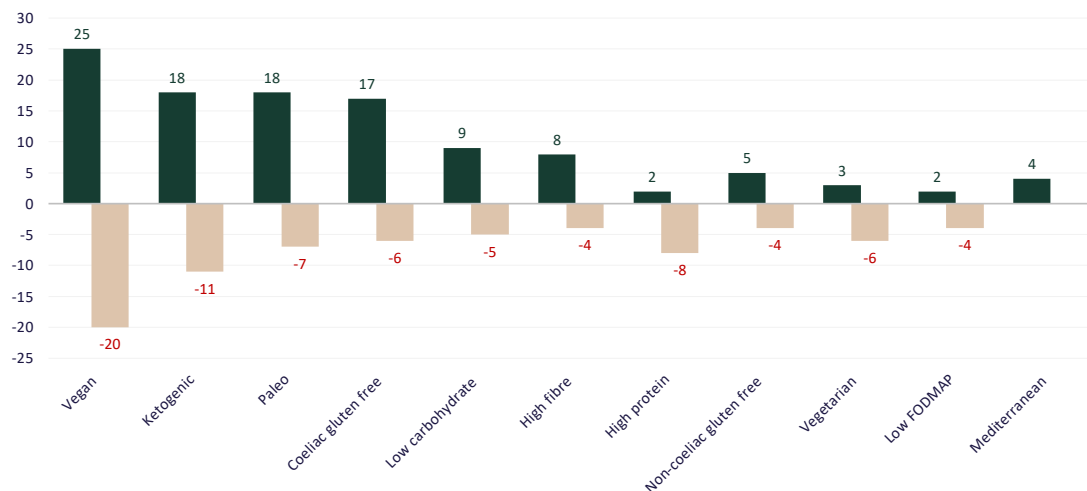
## What we've learned about the impact of diets on the gut microbiome from the Future Insights Research Program



CO-BIOME  
-MICROBIA

11

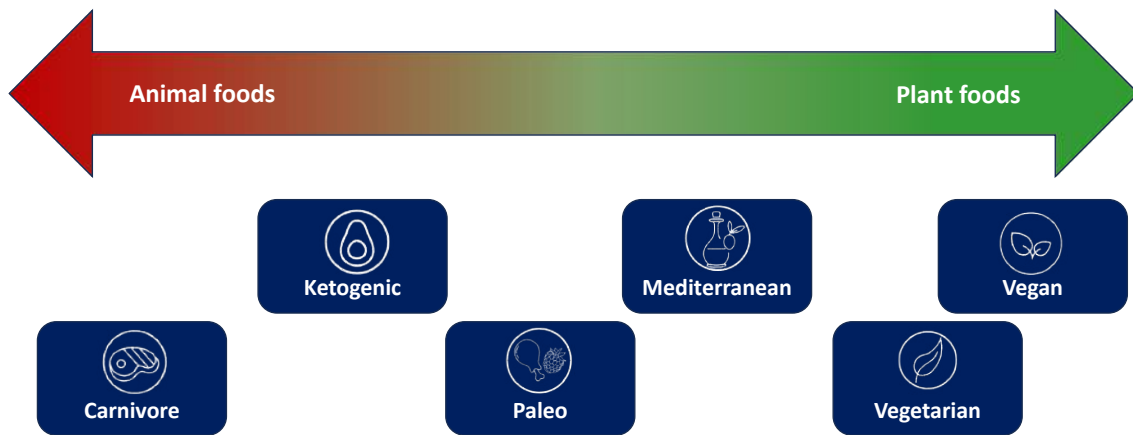
## Vegan, ketogenic and paleo diets have a significant impact on species abundance



Number of species significantly (FDR < 0.05) increased (Cohen D > 0.3) and decreased (Cohen D < 0.3) compared to those reporting no special diet. *Microba Discovery Database, 2023*

12

## The more extreme the diet the more impact on the microbiome



CO-BIOME  
-MICROBIA

13

## Diets are distinct patterns of food consumption

Food Group	Vegan	Vegetarian	Mediterranean	Paleo	Keto	Carnivore	Low FODMAP
Aim	No animal products	No meat	1950's Greek diet	Caveman diet	Ketosis	Eat animal products	Treat IBS
Meats	x	x	✓	✓✓✓	✓✓✓	✓✓✓✓	✓
Fish	x	x	✓✓	✓	✓	✓	✓
Eggs	x	?	✓	✓✓✓	✓✓✓	✓	✓
Dairy	x	✓	✓	x	✓✓	Low lactose	Low lactose
Legumes	✓	✓	✓✓	x	x	x	Restricted
Fruits	✓	✓	✓✓	✓✓	Restricted	x	Restricted
Vegetables	✓	✓	✓✓	✓✓ (no starchy)	✓✓ (non-root)	x	Restricted
Grains	✓	✓	✓	x	x	x	Restricted
Nuts	✓	✓	✓✓	✓✓	✓✓	x	Restricted

14

## Plant-based diets



Vegan



Vegetarian



## Vegan or vegetarian diets

Omnivore diet v  
Vegan/ Vegetarian

↑ *Bilophila wadsworthia*<sup>1,2,3</sup>

Higher levels of this species have been observed in patients with colon cancer and in people that have a diet high in saturated fats.

↑ *Faecalicatena torques*<sup>2,3</sup>

Higher levels in individuals with obesity, colon cancer, insulin resistance and high triglyceride levels.

Vegetarian diet  
(versus omnivore)

↓ *Alistipes putredinis*<sup>1,2,3</sup>

Studies have observed higher levels of this species in patients with colon cancer. However, other studies associated a low abundance of this species with chronic fatigue syndrome, Crohn's disease and irritable bowel syndrome.

Vegan diet  
(versus omnivore)

↑ *Prevotella copri* &  
↓ *Bacteroides* spp<sup>1</sup>

*Prevotella copri* prevalence<sup>4</sup>:  
non-Western country > 95%  
Western country < 30%



## Vegan diet associated with reduced *Bifidobacterium* and *Streptococcus thermophilus*

Vegan diet (versus omnivore)	Vegetarian diet (versus omnivore)	Omnivore diet v Vegan/ Vegetarian
↓ <i>Bifidobacterium</i> <sup>3</sup>		
↓ <i>B. angulatum</i> & <i>catenulatum</i> <sup>3</sup>	↓ <i>Bifidobacterium longum</i> <sup>1</sup>	↓ <i>Bifidobacterium pseudocatenulatum</i> <sup>3</sup>
↓ <i>Streptococcus thermophilus</i> <sup>4</sup>	↑ <i>Streptococcus thermophilus</i> <sup>2</sup>	

CO-BIOME  
MICROBIA

1. Wang et al., 2019; 2. Zhang et al., 2018; 3. Yin et al., 2023; 4. Microba Discovery Database, 2023

17

## Animal-based diets



Paleo



Ketogenic



CO-BIOME  
MICROBIA

18

# Ketogenic diet

## Consistent findings

- ↓ *Bifidobacterium* spp.<sup>1,2,4</sup>  
Common probiotic species
- ↓ *Agathobacter rectale*<sup>1,2,4</sup>  
Commonly associated with healthy controls in research studies
- ↓ *Ruminococcus\_E bromii*<sup>1,2,4</sup>  
Primary degrader of resistant starch
- ↓ *Veillonella atypica*<sup>1,4</sup>  
Lactic acid consuming bacteria increased after running a marathon



## Unique findings

- ↑ *Akkermansia* strains<sup>3</sup>  
Mediterranean keto diet versus low fat American Heart Association diet
- ↑ hydrogen sulphide producing microbes<sup>1</sup>  
High fat and protein ketogenic diet

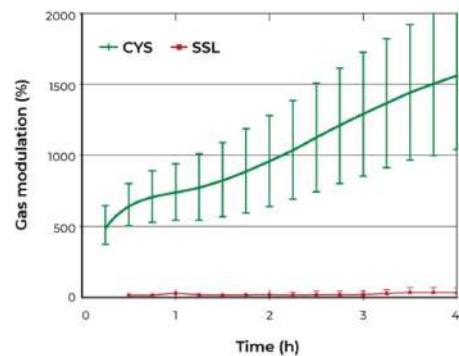
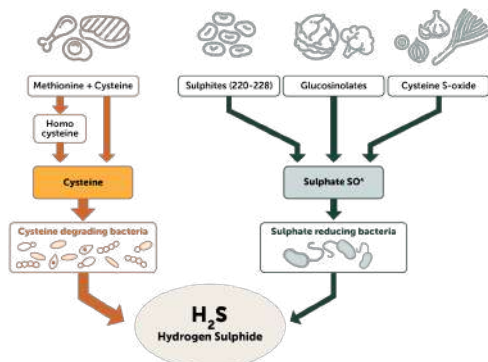


1. Mardinoglu et al., 2018; 2. Ang et al., 2020; 3. Dillmore et al., 2023; 4. Microba Discovery Database, 2023

19

# Dietary cysteine and methionine are principal drivers of microbial hydrogen sulphide production

Recent research has revealed that sulphate reducing bacteria make insignificant contributions to overall hydrogen sulphide production in the microbiome.



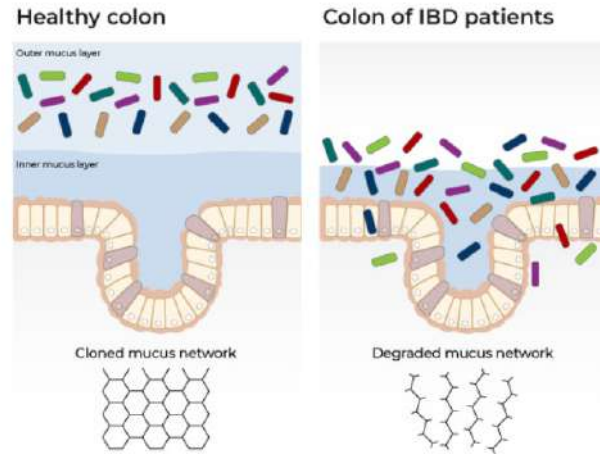
Yao et al., 2018

20

## High hydrogen sulphide can compromise intestinal barrier integrity

High levels of hydrogen sulphide can compromise intestinal barrier integrity by splitting mucin disulfide bonds and inhibiting the uptake of butyrate by colon cells.

Average to low levels of hydrogen sulphide can be protective of mucin barrier integrity.

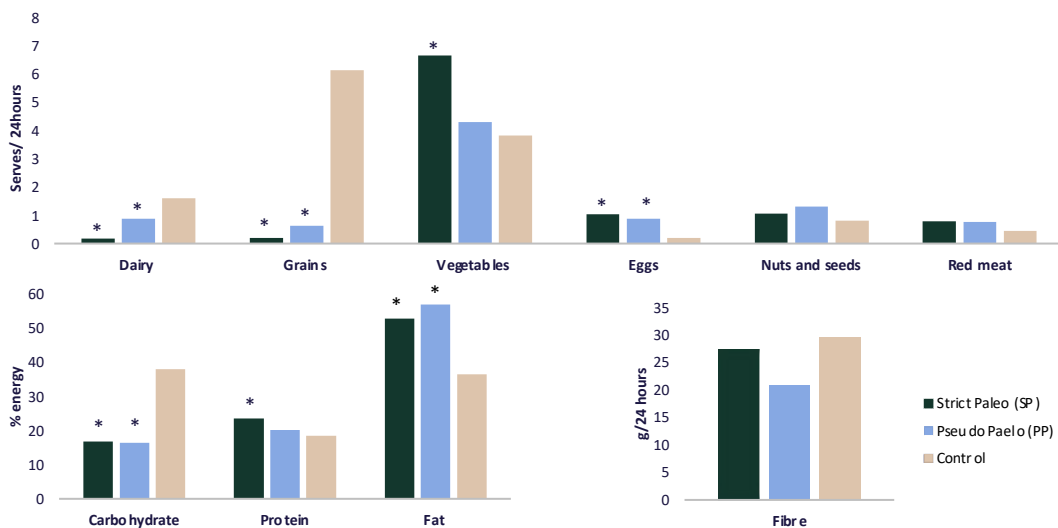


CO-BIOME  
MICROBIA

Ijssennagger et al., 2016

21

## Dietary intake in paleo diet in Australia

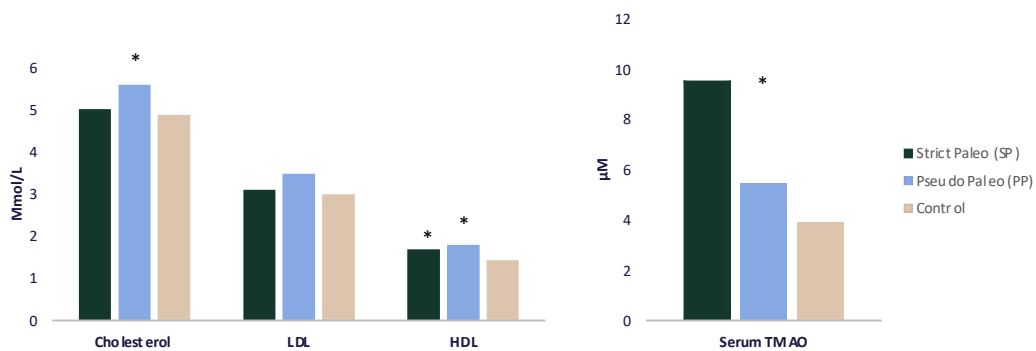


CO-BIOME  
MICROBIA

Genoni et al., 2020

22

## High plasma TMAO seen in strict paleo diets



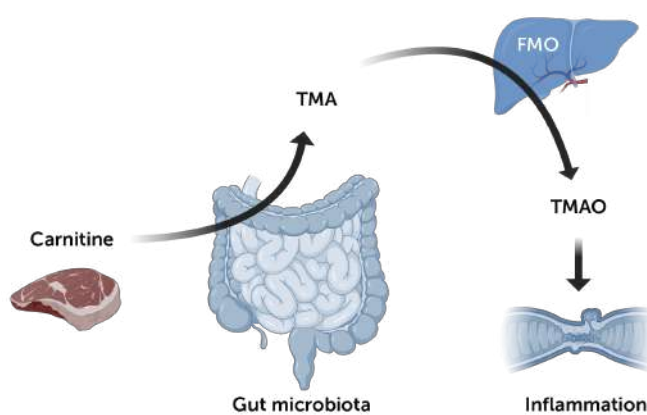
CO-BIOME  
-MICROBIA

Genoni et al., 2020

23

## TMAO is associated with systemic inflammation

Higher levels of plasma TMAO are associated with systemic inflammation, especially in patients with type 2 diabetes and cardiovascular disease



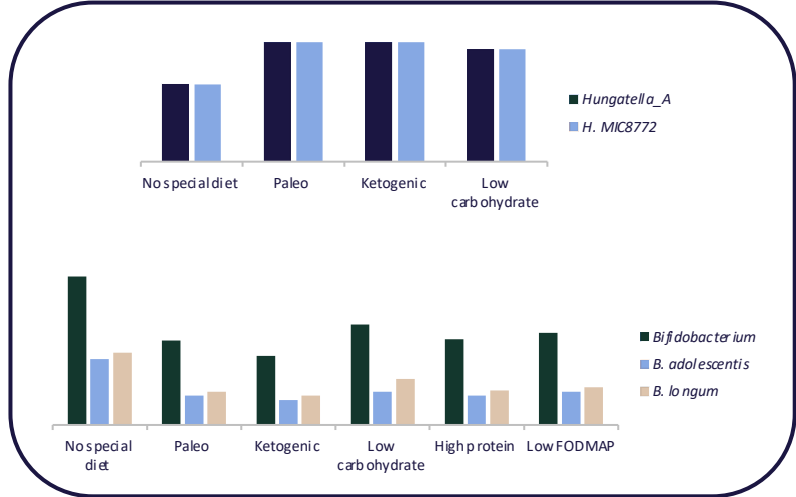
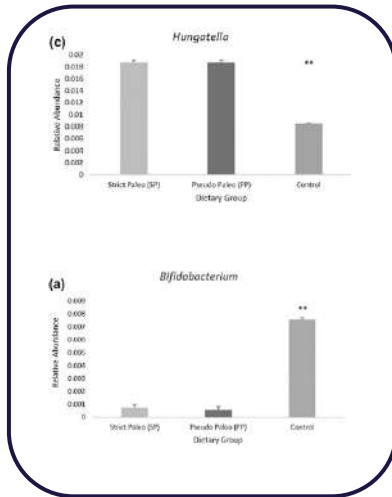
CO-BIOME  
-MICROBIA

24

## Increased *Hungatella* and decreased *Bifidobacterium* on Paleo diet

Genoni et al, 2020

Microba Discovery Database, 2023



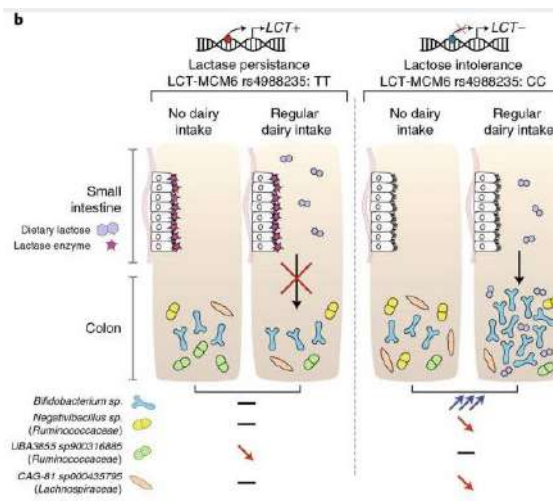
CO-BIOME  
-MICROBIA

Genoni et al., 2020

25

## *Bifidobacterium* abundance is a function of LCT genotype and intake of dairy products

In LCT+ patients (lactose persistence genotype) lactose will not reach the microbiome as it is absorbed in the small intestine



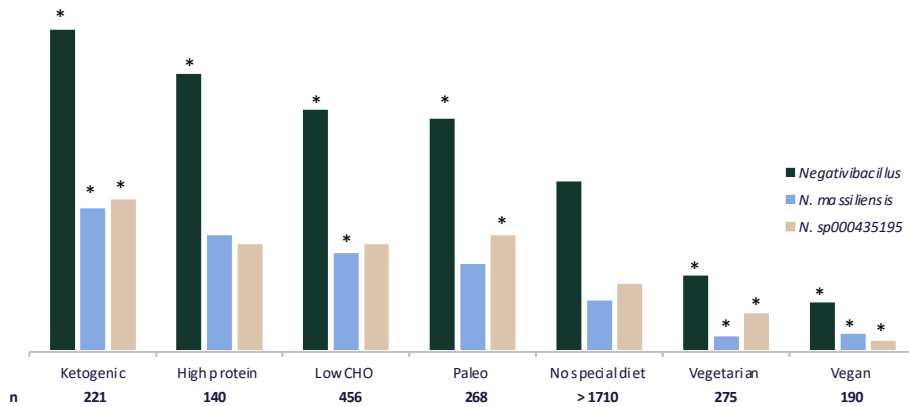
In LCT- patients (lactose intolerance genotype) lactose will be delivered to the large intestine where it can act as a prebiotic leading to increased *Bifidobacterium* abundance

CO-BIOME  
-MICROBIA

Qin et al., 2022

26

## TMA producing *Negativibacillus* compared to no special diet

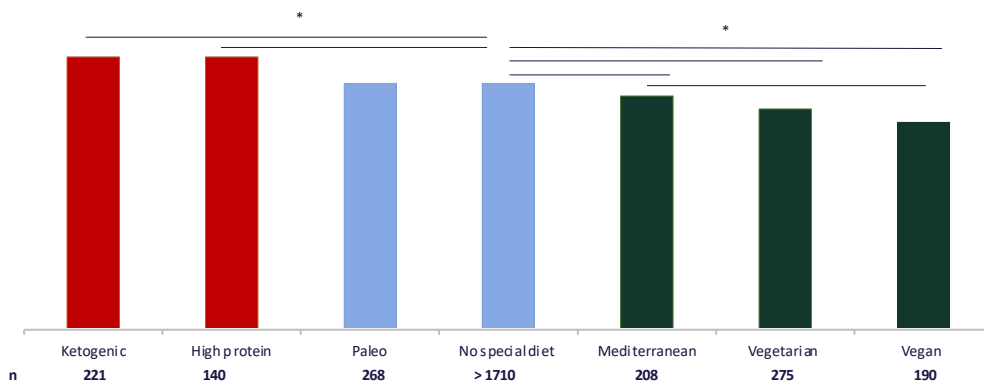


CO-BIOME  
MICROBIA

Microba Discovery Database, 2023  
\* FDR < 0.05

27

## TMA producing microbes associated with animal: plant food ratio



CO-BIOME  
MICROBIA

28



## Mediterranean diet (MedDiet)



## MedDiet is most evidenced-based 'healthy' diet

### Systematic Review<sup>1</sup>

84 systematic reviews highlighted benefit for MedDiet in 79 different health outcomes, including:

- Mortality
- Cancer and cardiovascular disease
- Obesity, diabetes and metabolic disease
- Age-related chronic disease
- Neurological disorders
- Liver and renal health



### Beneficial to the gut microbiome

- Higher in fibre
- High intake of fruit, vegetables, legumes, nuts and seeds
- High omega-3 fish
- Polyphenol-rich olive oil
- Reduced animal fat, red meat, sugar and processed food

Increasing evidence base on the impact of the MedDiet on the microbiome

# Co-Biome Research Insights for MedDiet

What we have learnt from an in-depth science review of >1200 scientific publications over 8 months

Beneficial microbial markers	Decrease detrimental microbial markers	Decrease gut inflammation	Grade	Appropriate clinical interpretation
<p><b>RESEARCH INSIGHT</b></p> <p>A Mediterranean diet has been shown to increase plasma butyrate.</p> <p><b>HUMAN (EBM) B</b></p>	<p><b>RESEARCH INSIGHT</b></p> <p>A Mediterranean diet may reduce plasma BCAAs.</p> <p><b>HUMAN (EBM) C</b></p>	<p><b>CLINICAL INSIGHT</b></p> <p>To reduce faecal calprotectin, advising patients to follow a Mediterranean diet may be considered.</p> <p><b>HUMAN (EBM) D</b></p>	A	Body of evidence can be trusted to guide practice
<p><b>RESEARCH INSIGHT</b></p> <p>A Mediterranean diet may increase plasma IPA.</p> <p><b>HUMAN (EBM) D</b></p>			B	Body of evidence can be trusted to guide practice in most situations
			C	Body of evidence provides some support for recommendation, but care should be taken in its application
			D	Body of evidence is weak and recommendation must be applied with caution



31

# Mediterranean diet

All Studies	Olive oil	Fruits and veg	Fish	Legumes	Red meat
	≥ 4 tbsp/day <sup>2</sup>	≥ 5 serve/ day <sup>1</sup>	≥ 2 serves/ week <sup>1,3</sup>	≥ 3 serves/ week <sup>1,2</sup>	≤ 2 serve/ week <sup>3</sup>
	Some studies	Nuts	Wholegrains	Red wine	Sweets
		≥ 3 serve/ week <sup>2</sup>	≥ 2 wholegrain products/day <sup>1</sup>	≥ 7 glasses/ week with meals <sup>2</sup>	≤ 2 serve/ week <sup>2,3</sup>
	Conflicted studies	Meslier et al, 2020		Chicco et al, 2021	
Replace meat, eggs and dairy with fish and legumes		Eggs: 2-4 servings/ week Poultry: 2 servings / week Dairy: 2 serves/day			



1. Meslier et al., 2020; 2. Ruiz-Canela et al., 2018; 3. Chicco et al., 2021

32



## Plant-rich diets are associated with microbiome health

### Key learnings

The omnivore diet shows an increase in pathobiont species *Bilophila wadsworthia* and *Faecalicatena torques* compared to a vegan/vegetarian diet.

Animal-rich diets (ketogenic, high protein) diets have higher TMA producing microbes compared to plant-rich diets (Mediterranean, vegan, vegetarian)



### Clinical application

Replace meat in diet with pulses, soy, nuts and seeds.

The Heart Foundation, 2019  
< 350g red meat per week

Nutrients to consider when red meat intake low:  
protein, iron, vitamin B12, zinc

CO-BIOME  
-MICROBIA

33

## Dietary carnitine intake has been shown to increase plasma trimethylamine N-oxide (TMAO)

### Key learnings

When aiming to reduce plasma TMAO, limiting dietary carnitine may be effective.

The evidence for the role of egg consumption in determining plasma TMAO concentrations is inconsistent, reflecting genuine uncertainty.



### Clinical application

Rich dietary sources of carnitine:  
Kangaroo, beef, lamb, pork, duck,  
Goat's cheese

When aiming to reduce plasma TMAO levels limit or avoid carnitine and free choline supplementation.

Eggs and krill oil contain lipid-soluble choline which is highly bioavailable so does not reach the microbiome.

CO-BIOME  
-MICROBIA

34

## Sulphur-amino acids drive microbial hydrogen sulphide production

### Key learnings

High protein and ketogenic diets are associated with increased hydrogen sulphide producing microbes.

When aiming to reduce hydrogen sulphide production, limiting or avoiding dietary and supplemental cysteine may be effective.

Recent research has revealed that sulphate reducing bacteria make insignificant contributions to overall hydrogen sulphide production.



### Clinical application

Rich dietary sources of sulphur-amino acids<sup>1</sup>:  
Cod, chicken breast, eggs, ham, minced beef

Elderly people and those following vegan diet can be at risk of sulphur deficiency.<sup>2</sup>

Dietary requirements for sulphur are increased by regular use of medication, such as paracetamol, which is detoxified in the liver via sulfonation.<sup>2</sup>

## Dairy intake is associated with *Bifidobacterium* abundance

### Key learnings

Reduced abundance of *Bifidobacterium* in vegan, paleo, keto, low carbohydrate, high protein and low FODMAP diet.

In LCT- patients (lactose intolerance genotype) lactose will be delivered to the large intestine where it can act as a prebiotic leading to increased *Bifidobacterium* abundance.



### Clinical application

*Bifidobacterium* are not required for a healthy microbiome.

Some strains of *Bifidobacterium* are probiotics which may be beneficial for your patient.

High levels of *Bifidobacterium* may indicate genetic lactose intolerance with continued lactose consumption.

Nutrients to consider when dairy intake low:  
protein, calcium, vitamin D

## Summary

- The more extreme the diet the more impact on the microbiome
- Vegan, paleo and ketogenic have most impact on species
- Focus on diet quality, nutrient dense food choices and fibre intake
- Most diets allow fruit, vegetables, nuts and seeds
- A meta-analysis<sup>1</sup> of 18 different research studies found that three serves of nuts per week are sufficient to receive the maximum health benefits. A standard serve of nuts is 28 grams which is equivalent to about 8 Brazil nuts, 14 macadamias, or 20 almonds.
- The cumulative benefits of increased vegetable and fruit intake continues up to approximately 800g of vegetables and fruits per day.<sup>2</sup>



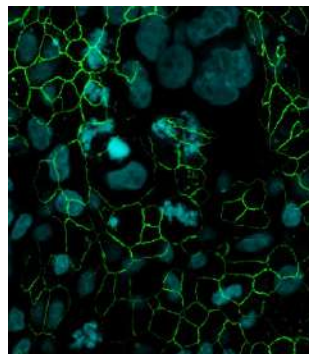
1. Chen et al., 2017; 2. WHO, 2023

CO-BIOME  
by MICROBIA

37

## Case studies

Dr Brad Leech



CO-BIOME  
by MICROBIA

38

**Age** – 25 years

**BMI** – 18.4 kg/m<sup>2</sup>

**Diagnosis** - Food allergies (since birth), asthma (early childhood), anxiety (2014), IBS-C (2017), rectal prolapse (2020)

**Gastrointestinal** – One bowel movement every three days, feeling of incomplete BM, low appetite, nausea, food sensitivities

**Family history** - Anxiety and depression

**Systemic** - Chronic muscle pain & stiffness, chronic fatigue, chronic burping

**Medication** – Duloxetine, Cetirizine PRN, Prednisone PRN, Epipen PRN, CFC-free Inhaler PRN.

**Dietary** – Restrictive diet, low histamine

## Patient case study

Restrictive diet and chronic constipation



CO-BIOME  
-MICROBIA

39

## Microbiome results: Microbial and GI Markers

Intestinal Barrier  
Markers indicating  
compromised  
barrier integrity



CO-BIOME  
-MICROBIA

40

## Microbiome results: Microbial and GI Markers

Dietary Intake  
Insufficient dietary  
fibre and/or  
dietary diversity



CO-BIOME  
-MICROBIA

41

## Microbiome results: Microbial and GI Markers

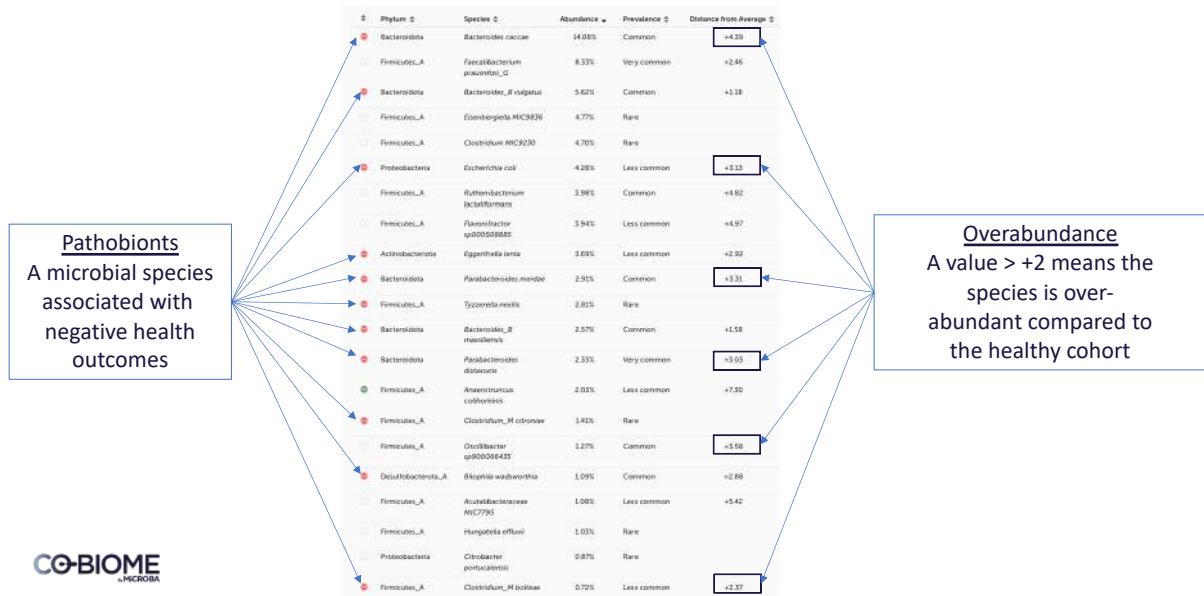
Potential Cause  
Multiple microbial  
markers outside  
healthy range



CO-BIOME  
-MICROBIA

42

## Microbiome results: Species



43

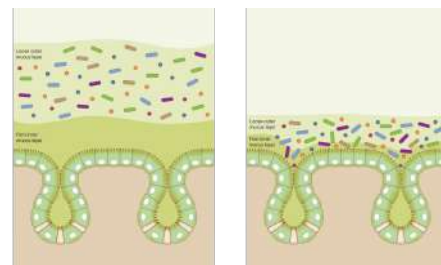
## Clinical interpretation and objectives

### Clinical interpretation

- Multiple clinical indicators and symptoms strongly suggest heightened intestinal permeability
- Pathobionts play a significant role in the development of functional dysbiosis
- Dietary habits appear to deprive the microbiome of essential nutrients and support

### Objectives

1. Reduce food reactions
2. Improve intestinal integrity
3. Reduce overabundant pathobiont
4. Maintain restrictive diet short-term (meeting energy intake)



CO-BIOME  
-MICROBIA

44

## Patient management plan for gut health

Supplement	Dosage	Duration	Related condition
Mix amino acids	1 teaspoon mixed with 200ml water before breakfast	3 months	Leaky gut, food reactions
HMO	Take 600mg after breakfast and dinner	2 months	Pathobionts, leaky gut
Zinc	Take 15mg after breakfast and dinner	2 months	Leaky gut

Dietary/ Lifestyle	Related condition
Toilet positioning	Constipation
Gut hypnotherapy	Constipation
Consume plenty of raspberries	Low IPA
Aim to consume 20g of dietary fibre every day	Low diversity



45

**Age** – 36 years

**BMI** – 20.9 kg/m<sup>2</sup>

**Diagnosis** – No health conditions

**Gastrointestinal** – No gut symptoms

**Family history** – Hypothyroidism, heart disease, cancer

**Systemic** – Undiagnosed PMS - cyclical headaches, fatigue and low mood

**Medication** – None

**Supplements** – Vitamin D, fish oil, B vitamins, Mg, zinc

**Dietary**

**Report one:** gluten-free Mediterranean-style diet

**Report two:** plant-based style keto (carbs below 50g per day)

**Reason for diet:** “Wedding”

## Patient case study

Keto diet for 6 months

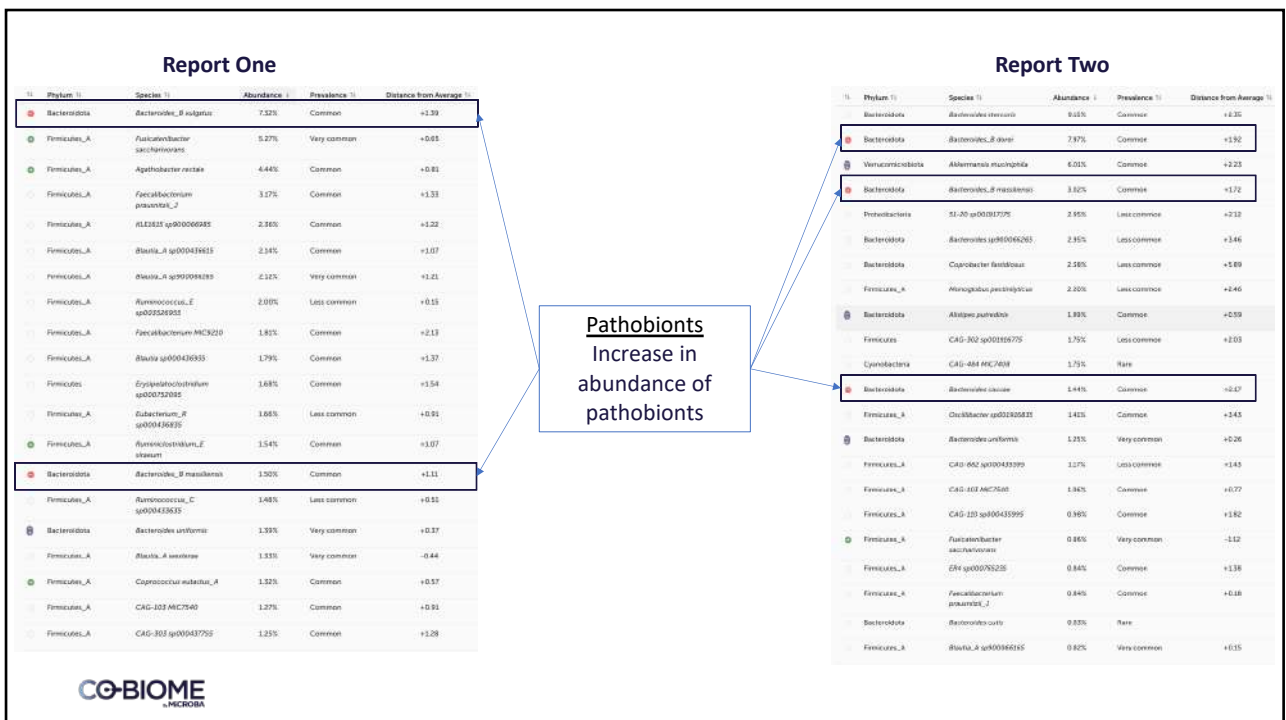


CO-BIOME  
MICROBIA

46

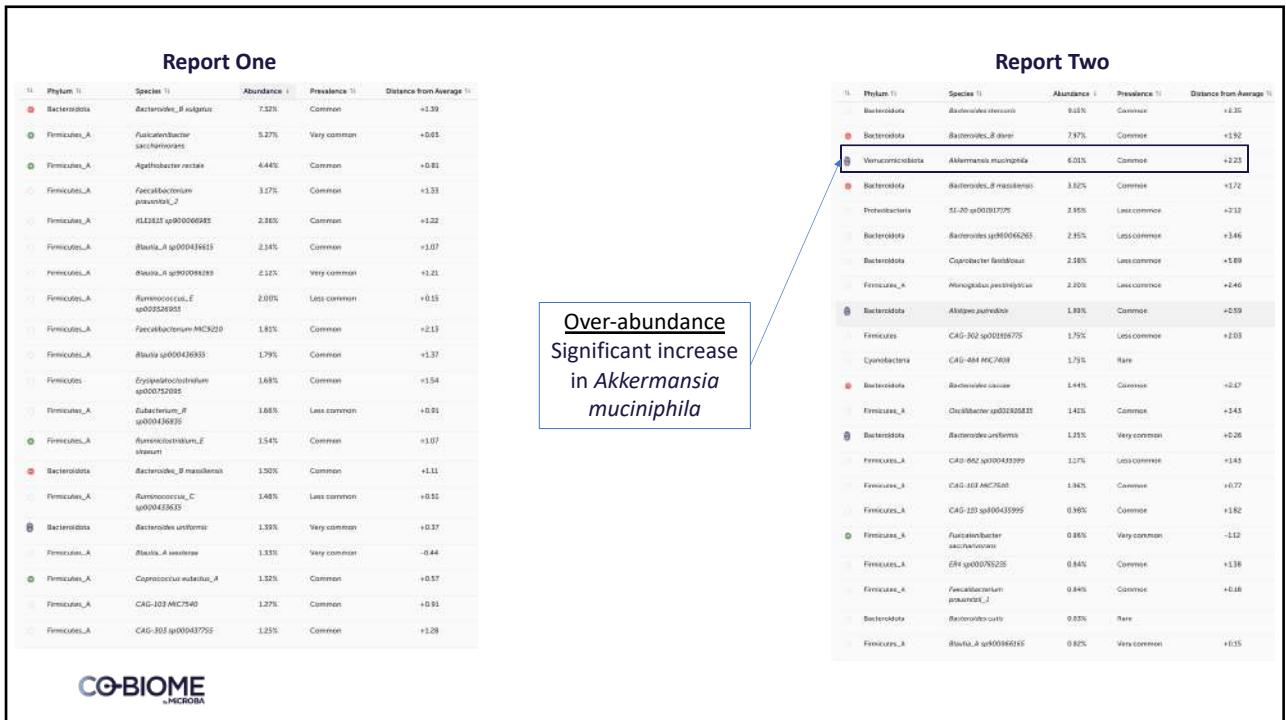


47



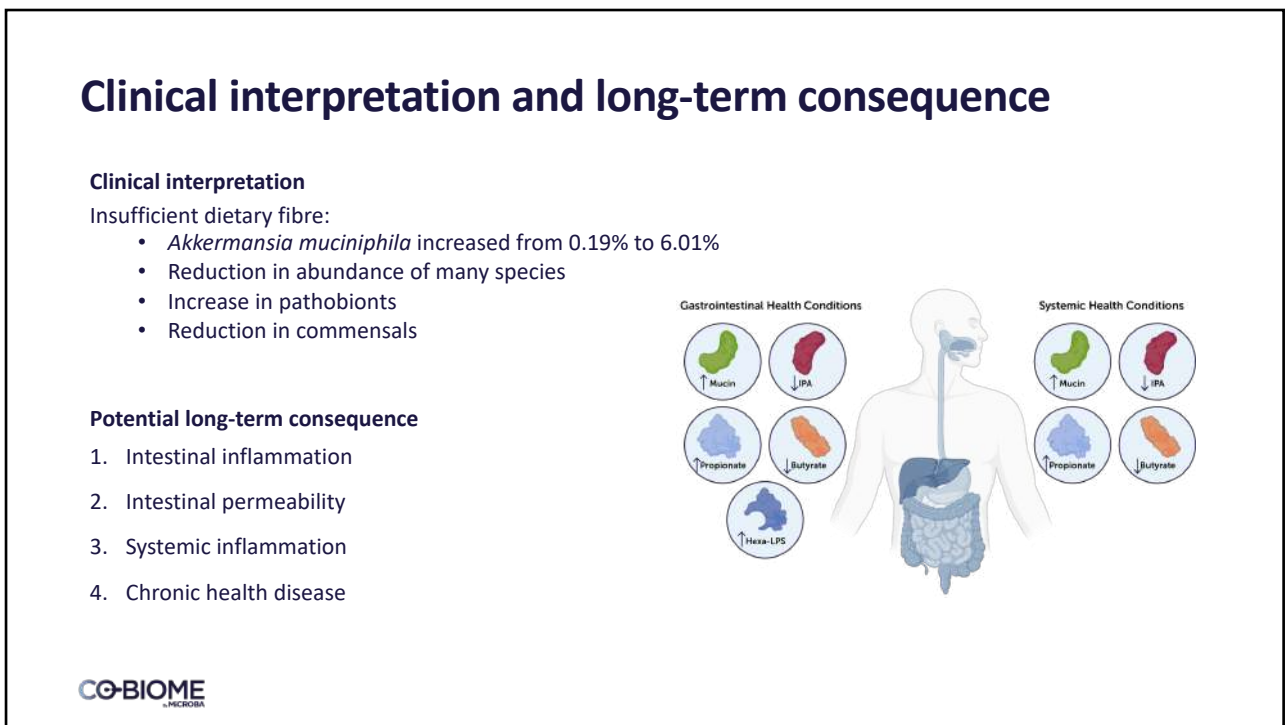
48







51



52

**Age** – 45 years

**BMI** – 26 kg/m<sup>2</sup> (overweight)

**Diagnosis** – Diverticulosis, high cholesterol

**Gastrointestinal** – Regular bowel motions, mild stomach pain after gluten

**Family history** - father heart attack age 44, brother heart attack 43, uncle heart attack 45, diabetes with mum, uncle had bowel cancer

**Systemic** - Fatigue

**Medication** – Atorvastatin 20mg for 22 years

**Dietary** – Paleo diet for 5 plus years

## Patient case study

CVD prevention and paleo diet



CO-BIOME  
-MICROBIA

53

## Microbiome results: Microbial and GI Markers

Inflammation  
Markers indicating  
intestinal and  
systemic  
inflammation



High Levels  
Increased potential  
for CVD

CO-BIOME  
-MICROBIA

54

## Microbiome results: Species

**Pathobionts**  
A microbial species associated with negative health outcomes

Phylum	Species	Abundance	Prevalence	Distance from Average
Proteobacteria	<i>Escherichia coli</i> (flexneri)	16.16%	Less common	+1.92
Firmicutes_A	<i>Blautia_A obeum</i>	5.60%	Common	+2.70
Firmicutes_A	<i>Fusicatenibacter saccharivorans</i>	3.66%	Very common	+0.30
Firmicutes_A	<i>Agathobacter rectale</i>	3.27%	Common	+0.58
Firmicutes_A	<i>Ruminococcus_E bromi_B</i>	3.21%	Common	+0.32
Bacteroidota	<i>Bacteroides_B vulgatus</i>	2.62%	Common	+0.56
Bacteroidota	<i>Alistipes putredinis</i>	2.56%	Common	+0.65
Firmicutes_A	<i>Ruminococcus_D bircellans</i>	1.78%	Common	+0.62
Firmicutes_A	<i>Faecalibacterium prausnitzii_C</i>	1.63%	Common	+0.80
Firmicutes_A	<i>Agathobacter faecis</i>	1.58%	Common	+0.45
Proteobacteria	CAG-495 sp000436375	1.46%	Less common	+1.05
Firmicutes_A	<i>Gemmiger formicilis</i>	1.41%	Common	+0.49
Bacteroidota	<i>Parabacteroides distasonis</i>	1.33%	Very common	+2.31
Firmicutes_A	CAG-217 sp000436335	1.32%	Common	+0.37
Firmicutes_A	CAG-83 sp000435975	1.28%	Less common	+1.55

**Overabundance**  
A value > +2 means the species is over-abundant compared to the healthy cohort



55

## Microbiome results: Species

**Commensal**  
A microbial species associated with positive health outcomes

Phylum	Species	Abundance	Prevalence	Distance from Average
Proteobacteria	<i>Escherichia coli</i> (flexneri)	16.16%	Less common	+1.92
Firmicutes_A	<i>Blautia_A obeum</i>	5.60%	Common	+2.70
Firmicutes_A	<i>Fusicatenibacter saccharivorans</i>	3.66%	Very common	+0.30
Firmicutes_A	<i>Agathobacter rectale</i>	3.27%	Common	+0.58
Firmicutes_A	<i>Ruminococcus_E bromi_B</i>	3.21%	Common	+0.32
Bacteroidota	<i>Bacteroides_B vulgatus</i>	2.62%	Common	+0.56
Bacteroidota	<i>Alistipes putredinis</i>	2.56%	Common	+0.65
Firmicutes_A	<i>Ruminococcus_D bircellans</i>	1.78%	Common	+0.62
Firmicutes_A	<i>Faecalibacterium prausnitzii_C</i>	1.63%	Common	+0.80
Firmicutes_A	<i>Agathobacter faecis</i>	1.58%	Common	+0.45
Proteobacteria	CAG-495 sp000436375	1.46%	Less common	+1.05
Firmicutes_A	<i>Gemmiger formicilis</i>	1.41%	Common	+0.49
Bacteroidota	<i>Parabacteroides distasonis</i>	1.33%	Very common	+2.31
Firmicutes_A	CAG-217 sp000436335	1.32%	Common	+0.37
Firmicutes_A	CAG-83 sp000435975	1.28%	Less common	+1.55

**Dietary Intake**  
A value equal or close to 0 means the species has a similar abundance to the healthy cohort



56

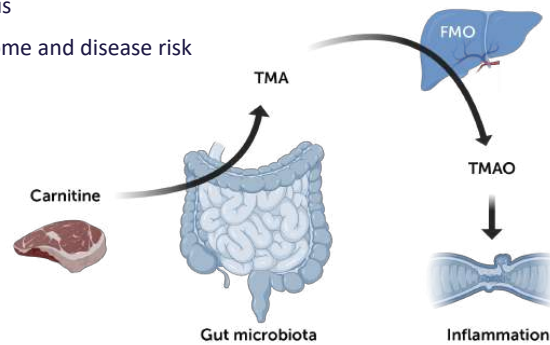
## Clinical interpretation and objectives

### Clinical interpretation

- High TMA/TMAO is a risk factor for CVD
- Pathobionts are contributing to functional dysbiosis
- Dietary intake is not suitable for patient's microbiome and disease risk

### Objectives

1. Reduce impact of TMAO on systemic health
2. Reduce pathobiont (*E.coli*)
3. Provide fuel source for microbiome



CO-BIOME  
MICROBIA

57

## Patient management plan for gut health

Supplement	Dosage	Duration	Related condition
Resveratrol	Take 200mg with dinner	3 months	TMAO
GOS	Take 5g with breakfast and dinner	2 months	Pathobionts
Fish oil	Take 1500mg with breakfast and dinner	6 months	Inflammation, heart health
HMO	Take 600mg after breakfast and dinner	2 months	Dysbiosis, leaky gut

Dietary/ Lifestyle	Related condition
Consume a Mediterranean style diet	Pathobionts
Aim to consume 38g of dietary fibre every day	Pathobionts
Limit red meat and carnitine intake	High TMA
Consume 1 cup of cooked cruciferous veggies each day	High TMAO



58

## Key takeaways

- While there are many influences on the gut microbiome, we can see that diet has a big impact on microbial composition.
- The literature and our own data analysis show the more extreme the diet the more impact on the microbiome.
- Plant-rich diets are associated with microbiome health with the Mediterranean diet being the most evidence-based.
- There are many factors to consider when prescribing personalised dietary interventions – assessing the gut microbiome can help direct clinical decision-making.



CO-BIOME  
-MICROBIA

59

## The MetaXplore™ range



### MetaXplore™

MetaXplore™ provides a metagenomic driven gut microbiome profile, together with the latest research insights for healthcare professionals.

Technology: metagenomics

\$369



### MetaXplore™ GI

MetaXplore™ GI provides the same comprehensive microbiome profile as MetaXplore™ as well as reporting on seven gastrointestinal health markers and science backed clinical insights to assist clinical decision-making and intervention.

Technology: metagenomics + diagnostic GI health markers + faecal pH

\$489



### MetaXplore™ GI Plus

MetaXplore™ GI Plus is Co-Biome's most comprehensive functional gut microbiome profile. It provides all the features found in MetaXplore™ and MetaXplore™ GI, plus targeted pathogen panels.

Technology: metagenomics + diagnostic GI health markers + faecal pH + RT-PCR

\$529

CO-BIOME  
-MICROBIA

60

## 30% off your next MetaXplore test

Complete this survey <https://t.maze.co/201771744> that will be displayed at the end of the webinar to receive a discount code for 30% off one test kit from the MetaXplore range. This offer is only available for Co-Biome registered clinicians until midnight on Wednesday the 6th of December 2023.\*

If you are not a Co-Biome registered clinician, register today at [co-biome.com/register/](https://co-biome.com/register/).

\*This offer is only available until the 6<sup>th</sup> of December 2023. This offer is only available for Co-Biome registered clinicians who have watched the live or on-demand From Plate to Microbes webinar before the 6<sup>th</sup> of December 2023.



61

15 minutes

## Q&A from the chat

[Hayley Parcell](#)  
[Dr Paula Smith-Brown](#)  
[Dr Brad Leech](#)



62

LIVE WEBINAR

# Thank you for attending

## Additional resources:

- MetaXplore™ Range Brochure
- Interpretation Guide
- Pathogen and Pathobiont Management Guide
- Prebiotic Guide
- Low FODMAP Prebiotic Guide

CO-BIOME  
by MICROBA

63

63

Please visit <https://t.maze.co/201771744> or scan the QR code to provide your feedback and access your discount code\*



CO-BIOME  
by MICROBA

\*This offer is only available for Co-Biome registered clinicians. You will be emailed a unique practitioner discount code on completion of the survey that will be valid for one month.

64

64



## References

- Ang QY, Alexander M, Newman JC, et al. Ketogenic Diets Alter the Gut Microbiome Resulting in Decreased Intestinal Th17 Cells. *Cell*. 2020 Jun 11;181(6):1263-1275.e16. doi: 10.1016/j.cell.2020.04.027.
- Chen GC, Zhang R, Martínez-González MA, et al. Nut consumption in relation to all-cause and cause-specific mortality: a meta-analysis 18 prospective studies. *Food Funct*. 2017 Nov 15;8(11):3893-3905. doi: 10.1039/c7fo00915a.
- David LA, Maurice CF, Carmody RN, et al. Diet rapidly and reproducibly alters the human gut microbiome. *Nature*. 2014 Jan 23;505(7484):559-63. doi: 10.1038/nature12820.
- Dilmore AH, Martino C, Neth BJ, et al. Alzheimer's Gut Microbiome Project Consortium. Effects of a ketogenic and low-fat diet on the human metabolome, microbiome, and foodome in adults at risk for Alzheimer's disease. *Alzheimers Dement*. 2023 Apr 5;10.1002/alz.13007. doi: 10.1002/alz.13007.
- Doleman JF, Grisar K, Van Liedekerke L, et al. The contribution of alliaceous and cruciferous vegetables to dietary sulphur intake. *Food Chem*. 2017 Nov 1;234:38-45. doi: 10.1016/j.foodchem.2017.04.098.
- Genoni A, Christophersen CT, Lo J, et al. Long-term Paleolithic diet is associated with lower resistant starch intake, different gut microbiota composition and increased serum TMAO concentrations. *Eur J Nutr*. 2020 Aug;59(5):1845-1858. doi: 10.1007/s00394-019-02036-y.
- Hughes RL. A Review of the Role of the Gut Microbiome in Personalized Sports Nutrition. *Front Nutr*. 2020 Jan 10;6:191. doi: 10.3389/fnut.2019.00191
- Ijsennagger N, van der Meer R, van Mil SWC. Sulfide as a Mucus Barrier-Breaker in Inflammatory Bowel Disease? *Trends Mol Med*. 2016 Mar;22(3):190-199. doi: 10.1016/j.molmed.2016.01.002.
- Mardinoglu A, Wu H, Bjornson E, et al. An Integrated Understanding of the Rapid Metabolic Benefits of a Carbohydrate-Restricted Diet on Hepatic Steatosis in Humans. *Cell Metab*. 2018 Mar 6;27(3):559-571.e5. doi: 10.1016/j.cmet.2018.01.005.
- Nimni ME, Han B, Cordoba F. Are we getting enough sulfur in our diet? *Nutr Metab (Lond)*. 2007 Nov 6;4:24. doi: 10.1186/1743-7075-4-24.



65

## References

- Qin Y, Havulinna AS, Liu Y, et al. Combined effects of host genetics and diet on human gut microbiota and incident disease in a single population cohort. *Nat Genet*. 2022 Feb;54(2):134-142. doi: 10.1038/s41588-021-00991-z.
- Tett A, Huang KD, Asnicar F, et al. The *Prevotella copri* Complex Comprises Four Distinct Clades Underrepresented in Westernized Populations. *Cell Host Microbe*. 2019 Nov 13;26(5):666-679.e7. doi: 10.1016/j.chom.2019.08.018.
- Wang F, Wan Y, Yin K, et al. Lower Circulating Branched-Chain Amino Acid Concentrations Among Vegetarians are Associated with Changes in Gut Microbial Composition and Function. *Mol. Nutr. Food Res*. 2019, 63, 1900612. <https://doi.org/10.1002/mnfr.201900612>
- World Health Organization (WHO). World Health Statistics 2023: Monitoring health for the SDGs. 2023. <https://www.who.int/publications/i/item/9789240074323>
- Yao CK, Rotbart A, Ou JZ, et al. Modulation of colonic hydrogen sulfide production by diet and mesalazine utilizing a novel gas-profiling technology. *Gut Microbes*. 2018 Nov 2;9(6):510-522. doi: 10.1080/19490976.2018.1451280.
- Yin P, Zhang C, Du T, et al. Meta-analysis reveals different functional characteristics of human gut *Bifidobacteria* associated with habitual diet. *Food Research International*, Volume 170, 2023, 112981, ISSN 0963-9969, <https://doi.org/10.1016/j.foodres.2023.112981>.
- Zhang C, Björkman A, Cai K, et al. Impact of a 3-Months Vegetarian Diet on the Gut Microbiota and Immune Repertoire. *Front Immunol*. 2018 Apr 27;9:908. doi: 10.3389/fimmu.2018.00908.
- Zupo R, Castellana F, Piscitelli P, et al. Scientific evidence supporting the newly developed one-health labeling tool "Med-Index": an umbrella systematic review on health benefits of mediterranean diet principles and adherence in a planeterranean perspective. *J Transl Med*. 2023 Oct 26;21(1):755. doi: 10.1186/s12967-023-04618-1.



66