

# Modulation of gut microbiota by plant polyphenols: A Paradigm Shift in Understanding their Effects on Diseases

Québec City, 22 October 2014

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@prof\_yves

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Laval University  
Québec City, Québec, Canada

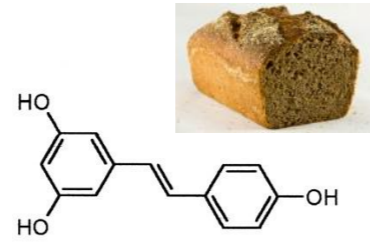


Why is bear poop blue ???

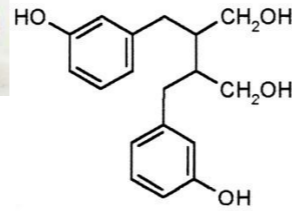




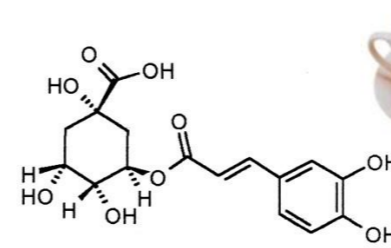
# Health effects have been attributed to phenolic compounds



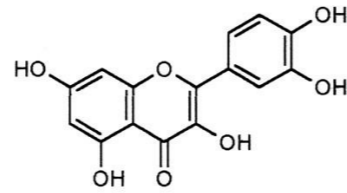
resveratrol  
(stilbene)



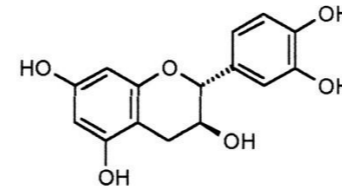
enterodiol  
(lignan)



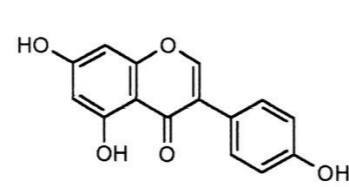
chlorogenic acid  
(phenolic acid)



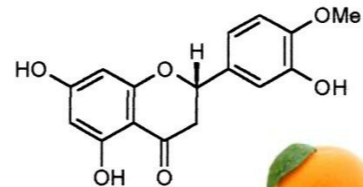
quercetin  
(flavonol)



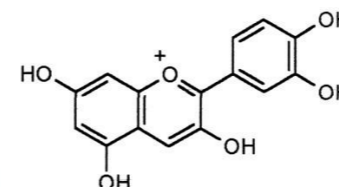
(+)-catechin  
(flavanol)



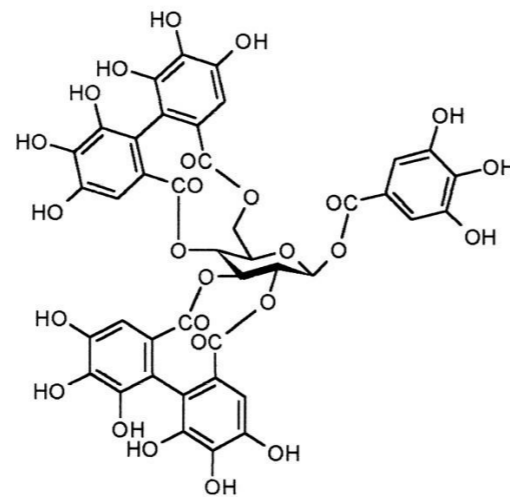
genistein  
(isoflavone)



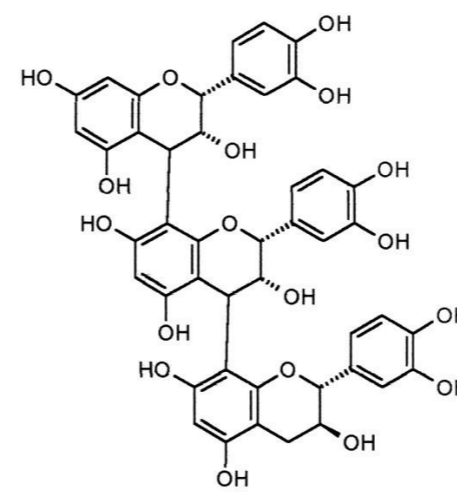
hesperetin  
(flavanone)



cyanidin  
(anthocyanidin)



casuarictin  
(ellagitannin)

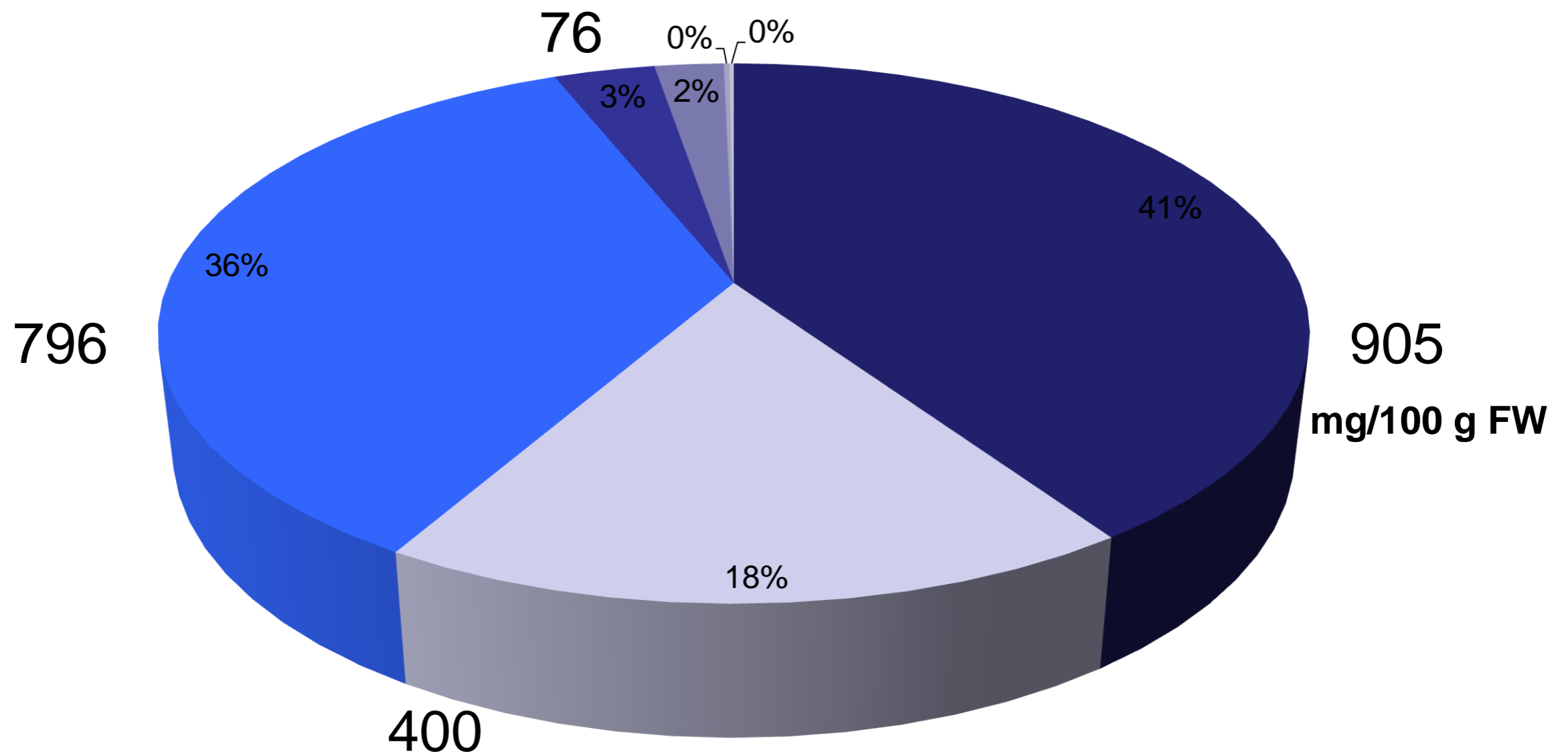


procyanidin trimer  
(flavanol)



# Blueberry Polyphenols

- Anthocyanins
- Quercetin
- Procyanidins
- Caffeic acid
- Chlorogenic acid
- P-coumaric acid



↓ CVD  
↓ LDL  
↑ Endothelial funct.

Modulation of cellular signaling cascades (Cancer, CVD, Diabetes, NDD)

Stimulation of endogenous antioxidant network (SOD, Catalases)

Reduction of inflammation in many tissues and organs



Induction of Phase 1 and 2 enzymes

Interaction with cell cycle and induction of apoptosis

↓ cognitive decline

↓ Metabolic syndrome biomarkers  
↓ Insulin resistance  
↓ Glucose tolerance glucose

# Bioavailability of polyphenols is very low

100 mg quercetin → 0.3 - 0.7  $\mu\text{mol/l}$

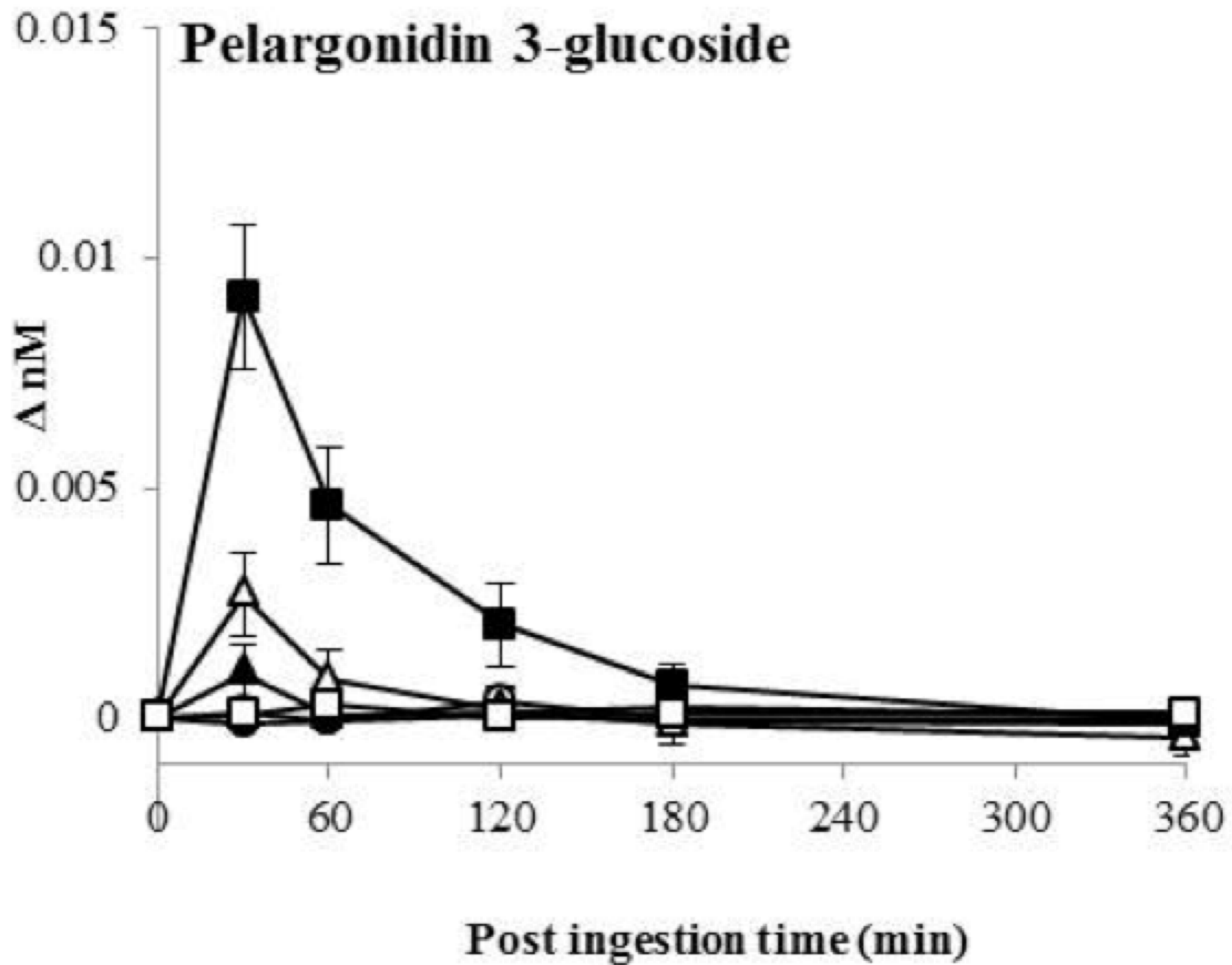
150 mg catechin → 0.1  $\mu\text{mol/l}$

200 mg hesperin → 1.1  $\mu\text{mol/l}$

200 mg naringenin → 6  $\mu\text{mol/l}$

200 mg anthocyanin → ~ 10 nmol/l

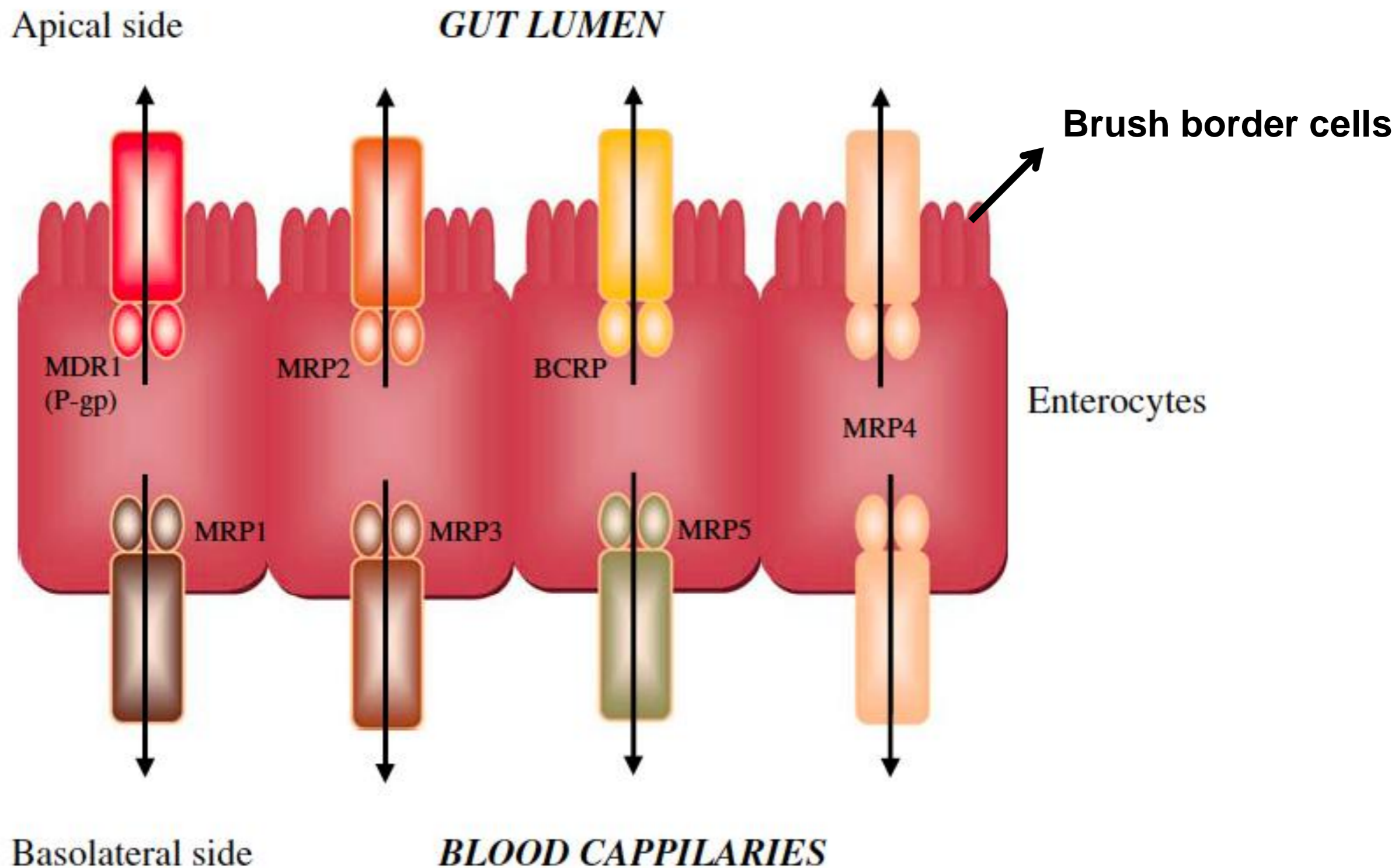
25 mg secoislariceresinol → ~ 30 nmol/l



Residence time in the body is relatively short



# Polyphenols are recognized by the body as xenobiotics and are rapidly eliminated



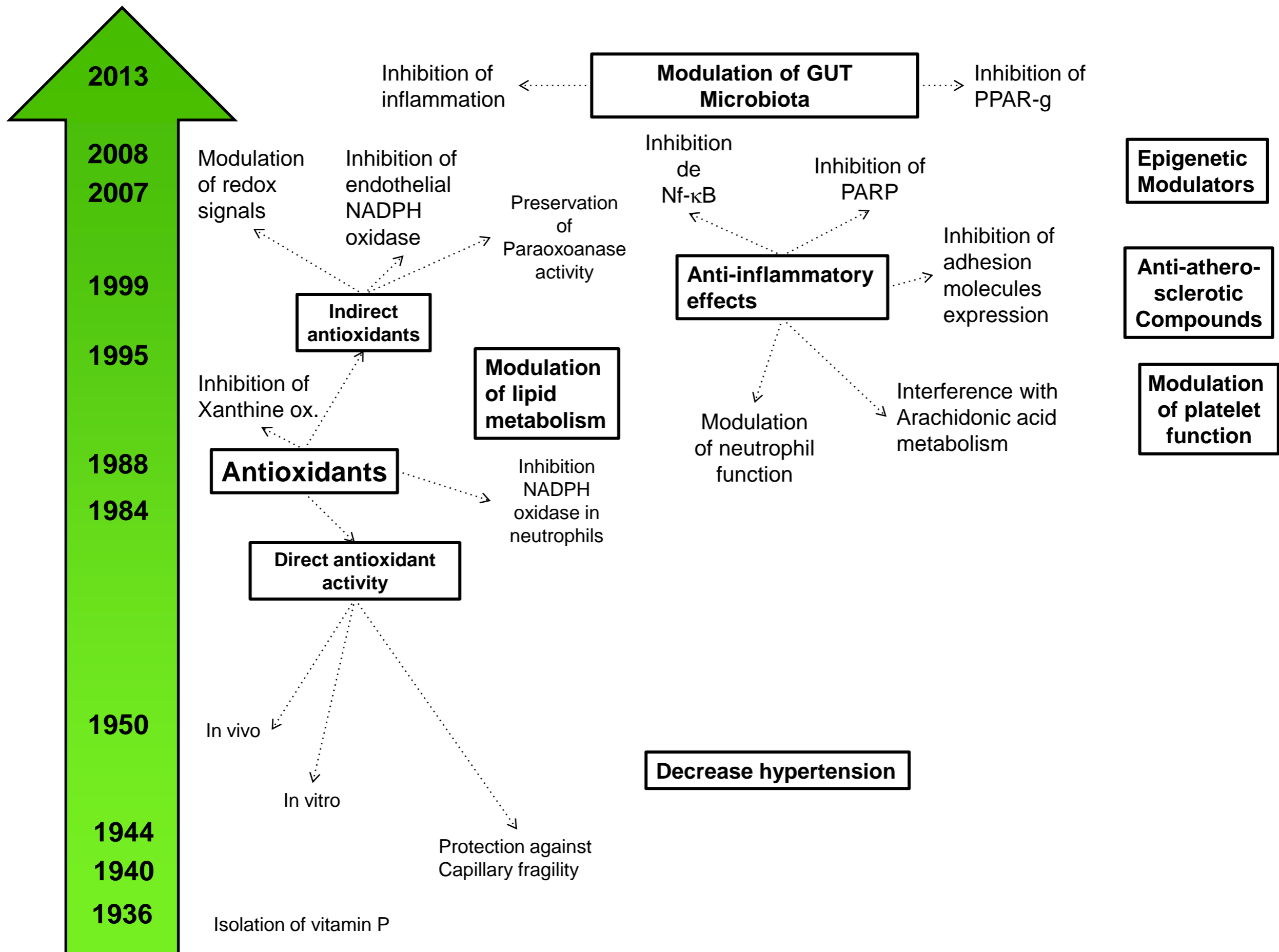


# **The Biological Relevance of Direct Antioxidant Effects of Polyphenols for Cardiovascular Health in Humans Is Not Established<sup>1–4</sup>**

Peter C. H. Hollman,<sup>5</sup> Aedin Cassidy,<sup>6</sup> Blandine Comte,<sup>3</sup> Marina Heinonen,<sup>8</sup> Myriam Richelle,<sup>9</sup> Elke Richling,<sup>10</sup> Mauro Serafini,<sup>11</sup> Augustin Scalbert,<sup>7</sup> Helmut Sies,<sup>12</sup> and Stéphane Vidry<sup>13\*</sup>

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First published online March 30, 2011; doi:10.3945/jn.110.131490.



# Our genome: the microbiome



Adapted from Backhed et al. Science 307, 1915-1920.

## Metagenomic analysis of the colon microbiome

- 10X more bacterial cells than our body
- 100 more genes than our own genome.
- 1.5-2.0 kg microorganisms
- 100 trillion bacteria in our gut...

# Microbial degradation of polyphenols

Flavonols → Hydroxyphenyl acetic acid

Flavanones → Hydroxyphenyl propionic acid

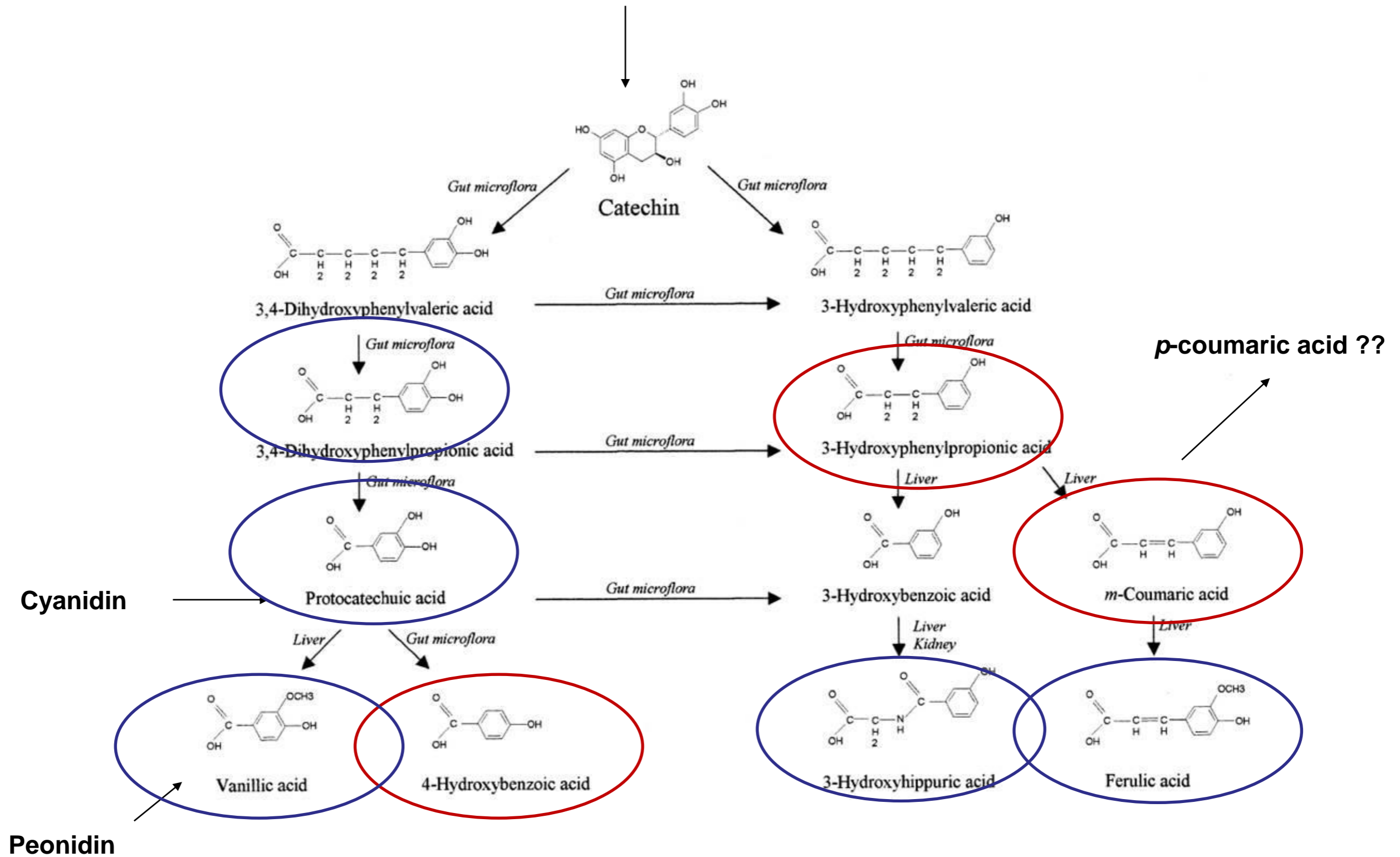
Flavanols → Phenyl valerolactone

Catechins → Hyppuric acid, Catecuic acid

Lignans → Enterodiol

Isoflavones → Equol

# Procyanidins



# Link between the microbiome and diabetes

(Esteves *et al.* 2011 *Curr. Op. Clin. Nutr.*)

**Polyphenols**

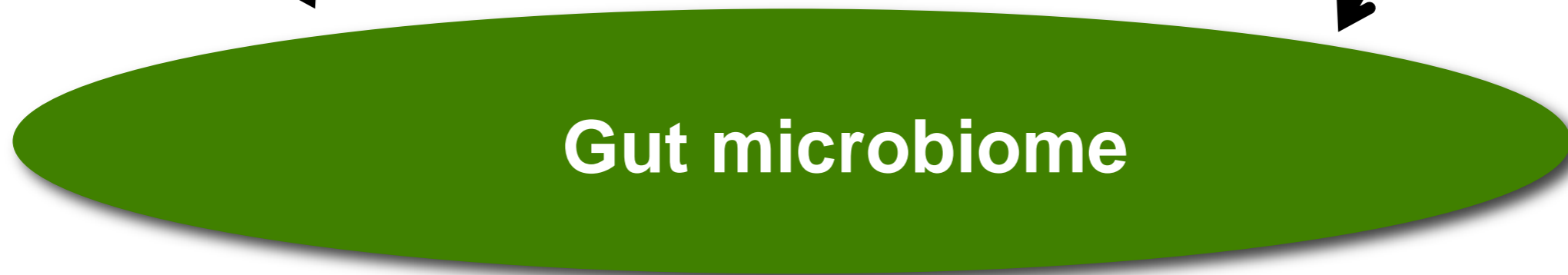


**Prebiotics**



**Probiotics**

↑ *Bifidobacterium*  
*Lactobacillus*



**Gut microbiome**

Reduction in body weight

Improvement in insulin resistance

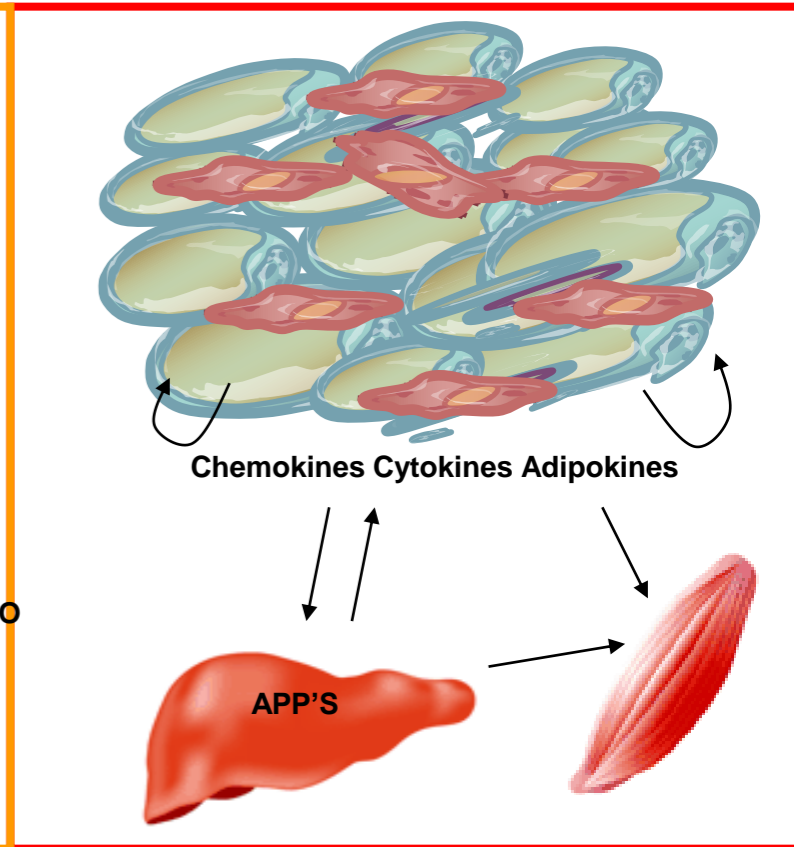
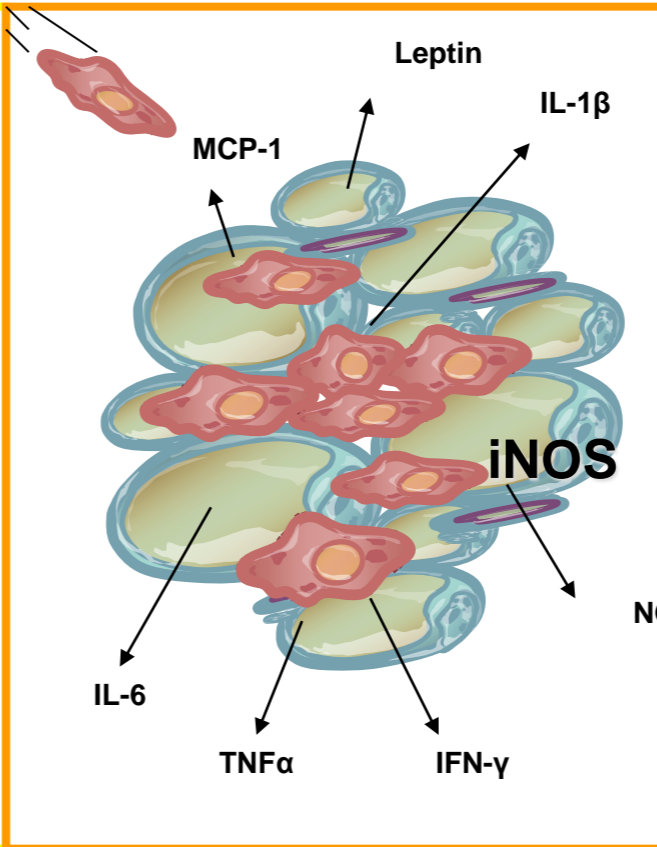
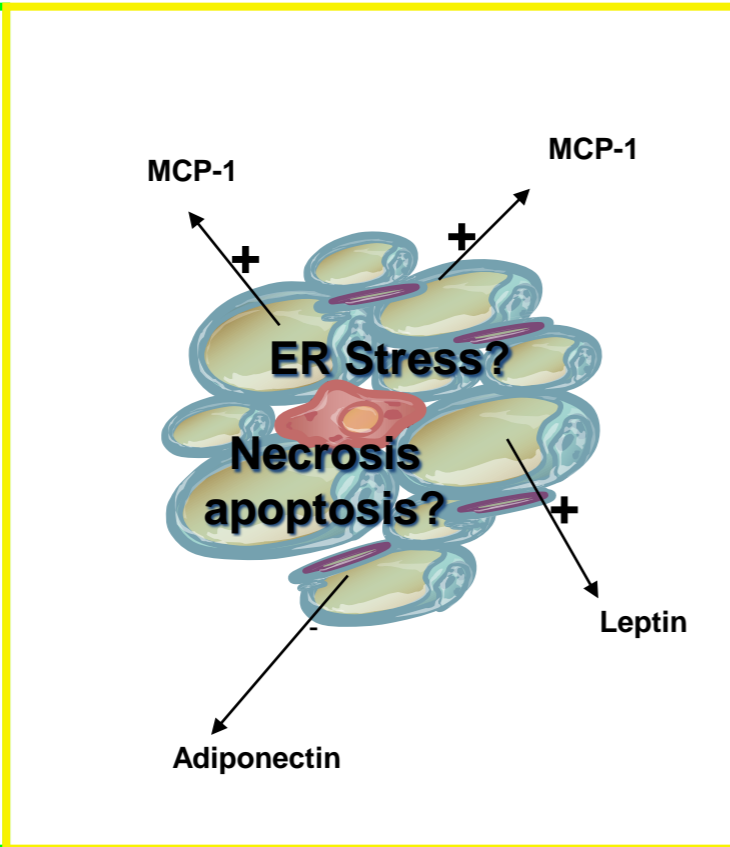
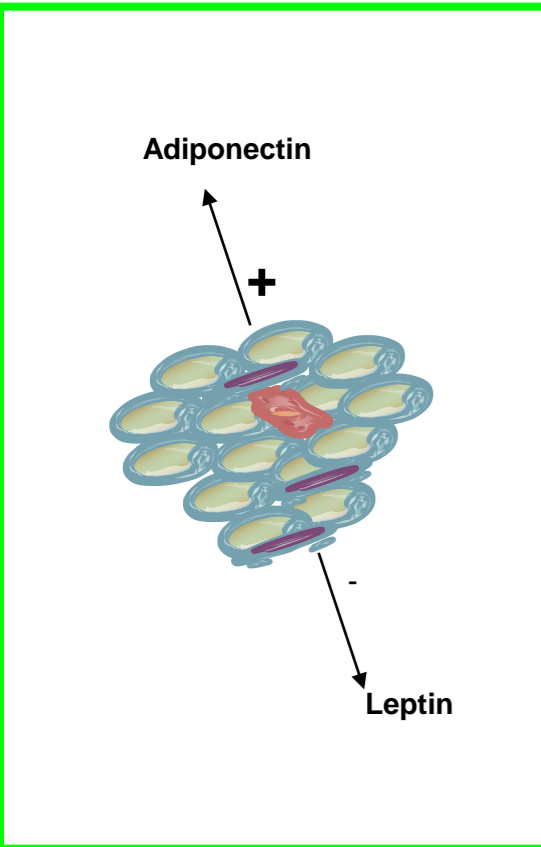
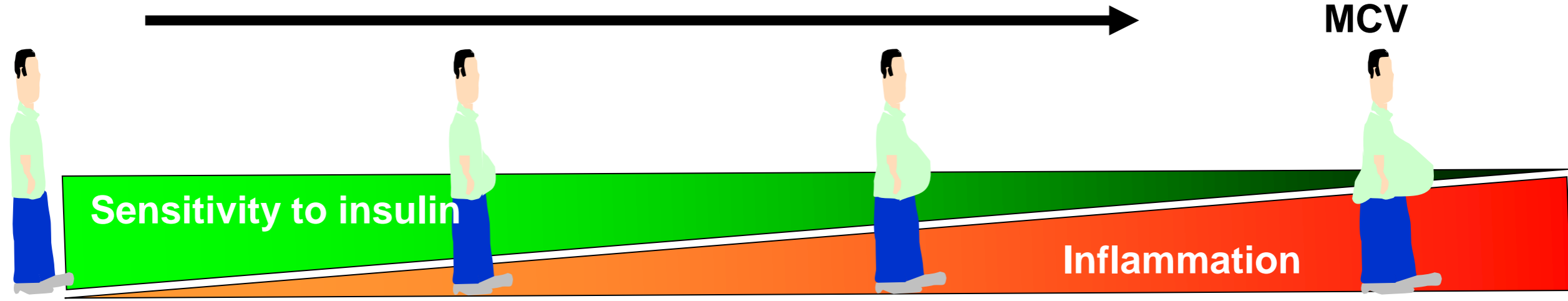
Increase tolerance to glucose

Reduction of inflammatory biomarkers

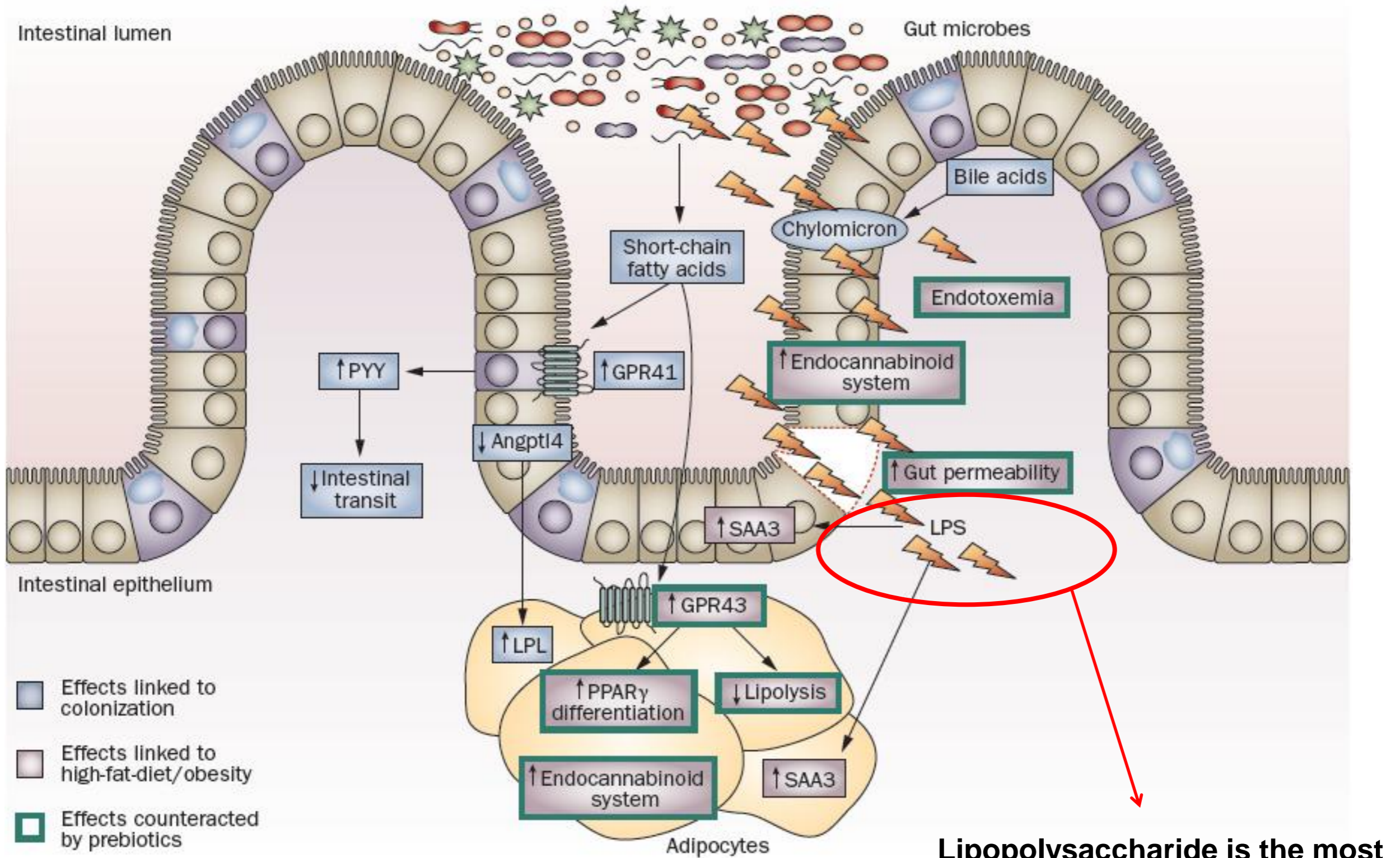
# Evolution of inflammation associated chronic diseases

Lean & Healthy

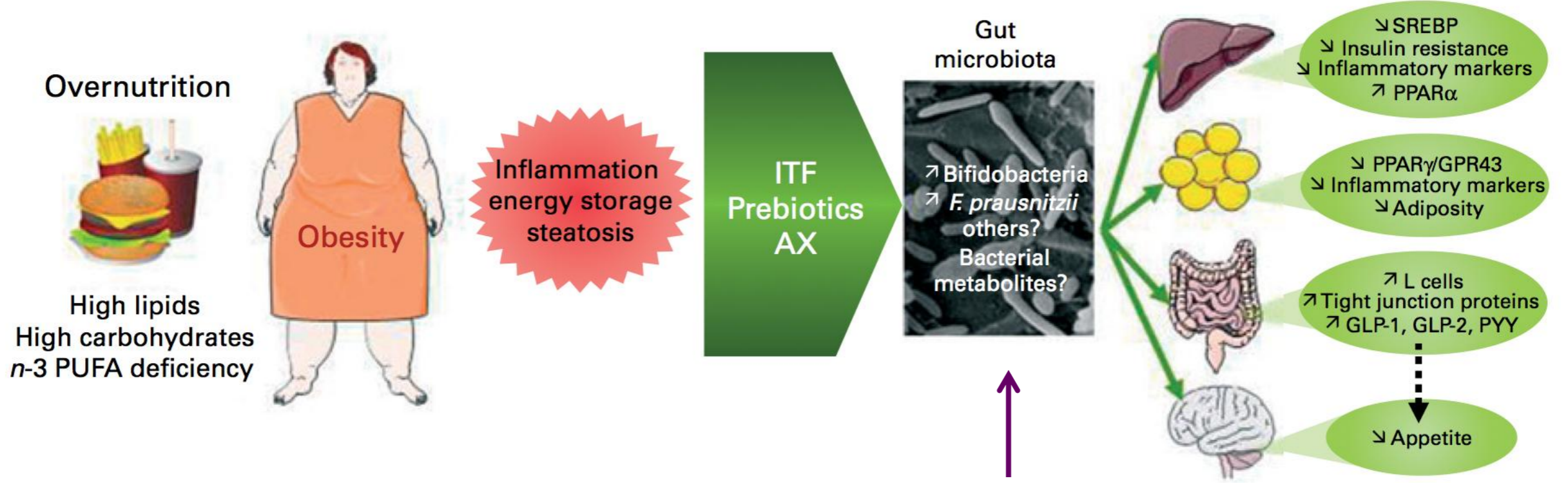
Obese & Diabetic  
MCV







**Lipopolysaccharide is the most inflammatory molecule recognized by the body**



## Polyphenols ?

Gut microbiota and metabolic disorders: how prebiotic can work?

Nathalie M. Delzenne\*, Audrey M. Neyrinck and Patrice D. Cani

*British Journal of Nutrition* (2013), **109**, S81–S85

# Effect of polyphenols on gut microbes

*Journal of Applied Microbiology* 2001, **90**, 494–507

## Antimicrobial properties of phenolic compounds from berries

R. Puupponen-Pimiä<sup>1</sup>, L. Nohynek<sup>1</sup>, C. Meier<sup>1</sup>, M. Kähkönen<sup>2</sup>, M. Heinonen<sup>2</sup>,  
A. Hopia<sup>2</sup> and K.-M. Oksman-Caldentey<sup>1</sup>

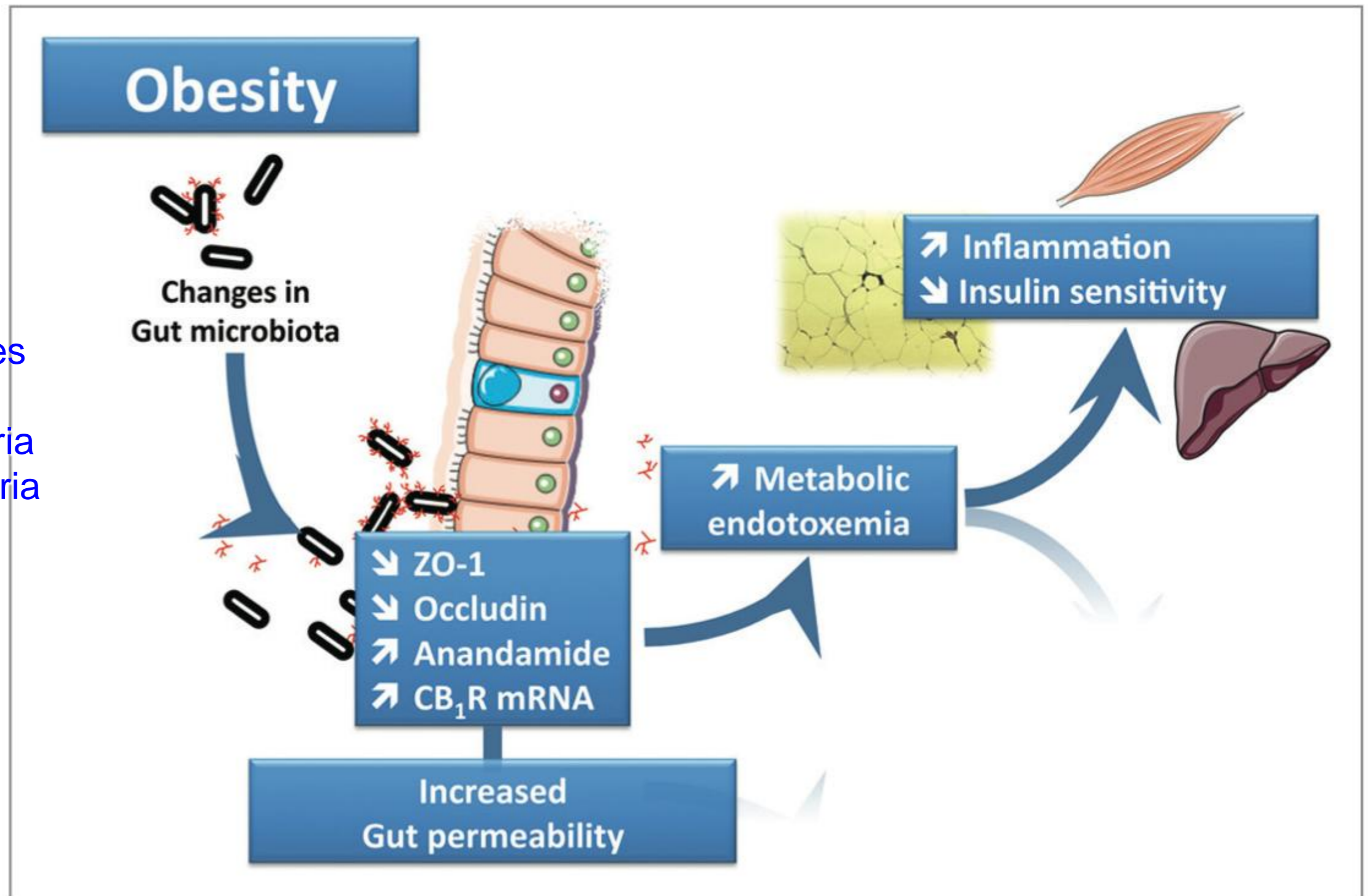
<sup>1</sup>VTT Biotechnology, and <sup>2</sup>University of Helsinki, Department of Applied Chemistry and Microbiology, Food Chemistry Division, University of Helsinki, Finland

**Table 6** Antimicrobial activity of selected pure phenolic compounds and berry extracts in liquid culture. (▨) No inhibition: plate counts differ by  $< 5 \times 10^1$ ; (▩) clear inhibition: plate counts differ by  $5 \times 10^1$ – $5 \times 10^2$ ; (■) strong inhibition: plate counts differ by  $5 \times 10^2$ – $5 \times 10^4$ ; (■) very strong inhibition: plate counts differ by  $> 5 \times 10^4$ ; (□) not tested

Berry extracts 1 mg ml <sup>-1</sup>	<i>Lacto- bacillus rhamnosus</i> E-800	<i>Lact. rhamnosus</i> E-666	<i>Lact. reuteri</i> E-849	<i>Lact. paracasei</i> E-510	<i>Lact. johnsonii</i> E-797	<i>Lact. crispatus</i> E-725	<i>Lact. plantarum</i> E-076	<i>E. coli</i> 50	<i>E. coli</i> CM871	<i>Salmonella enterica</i> SH-5014	<i>Entero- coccus faecalis</i> E-203	<i>Bifido- bacterium lactis</i> E-508
Blueberry	▨	▨	▨	▨	▨	▨	▨	▨	■	▨	▨	▨
Raspberry	▨	▨	▨	▨	▨	▨	▨	▨	■	▨	▨	▨
Lingonberry	▨	▨	▨	▨	▨	▨	▨	▨	■	▨	▨	▨
Black currant	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨
Strawberry	▨	▨	▨	▨	▨	▨	▨	▨	▨	■	▨	▨
Cranberry	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨
Buckthorn berry	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨	▨
Cloudberry	▨	▨	▨	▨	▨	▨	▨	▨	■	▨	▨	▨



# The gut microbiota plays an essential role in the low-grade inflammation



Patrice D. Cani,\* Melania Osto, Lucie Geurts and Amandine Everard

Gut Microbes 3:4, 279-288; July/August 2012; © 2012 Landes Bioscience

Involvement of gut microbiota in the development of low-grade inflammation and type 2 diabetes associated with obesity

# Gastrophénol Projet



Yves Desjardins  
André Marette  
Denis Roy  
Emile Levy  
Stéphanie Dudonné  
Geneviève Pilon  
Sébastien Matamoros

## Experimental design

Mice C57Bl6 N=12 per group  
8 weeks of chow diet or HFHS

Chow  
Gavage: **vehicle**  
Drink: **water**

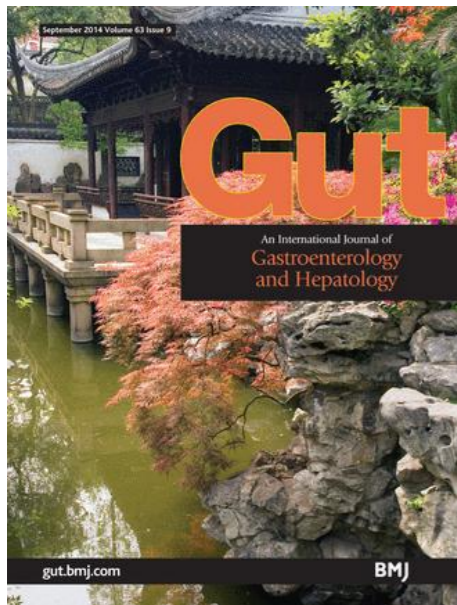
HFHS  
Gavage: **vehicle**  
Drink: **water**

HFHS  
Gavage:  
**300 mg Cranberry**  
Drink: **Water**

**Weight gain**  
**Food intake**  
**Gtt / Itt**

**Modulation of  
microbiota**  
  
**Inflammation**

**Bioavailability**



Downloaded from [gut.bmj.com](http://gut.bmj.com) on August 4, 2014 - Published by [group.bmj.com](http://group.bmj.com)

**Gut Online First, published on July 30, 2014 as 10.1136/gutjnl-2014-307142**

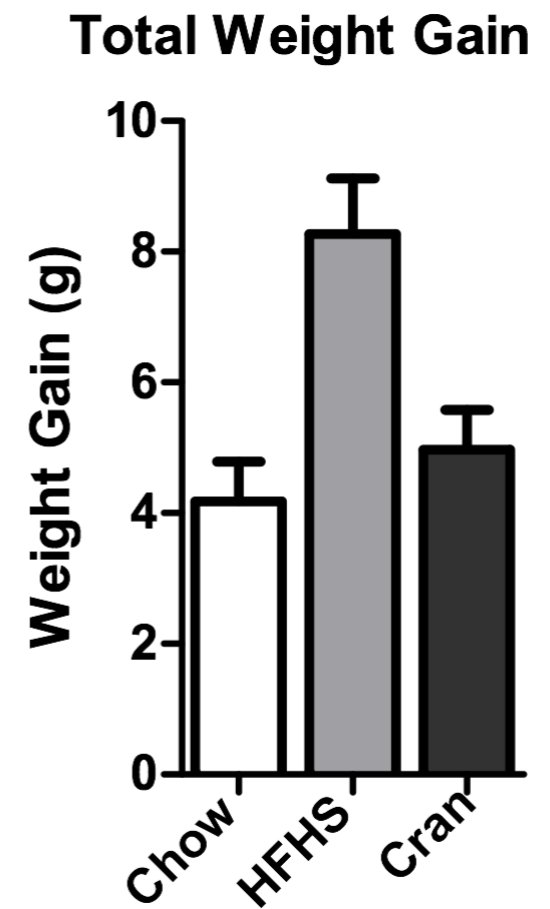
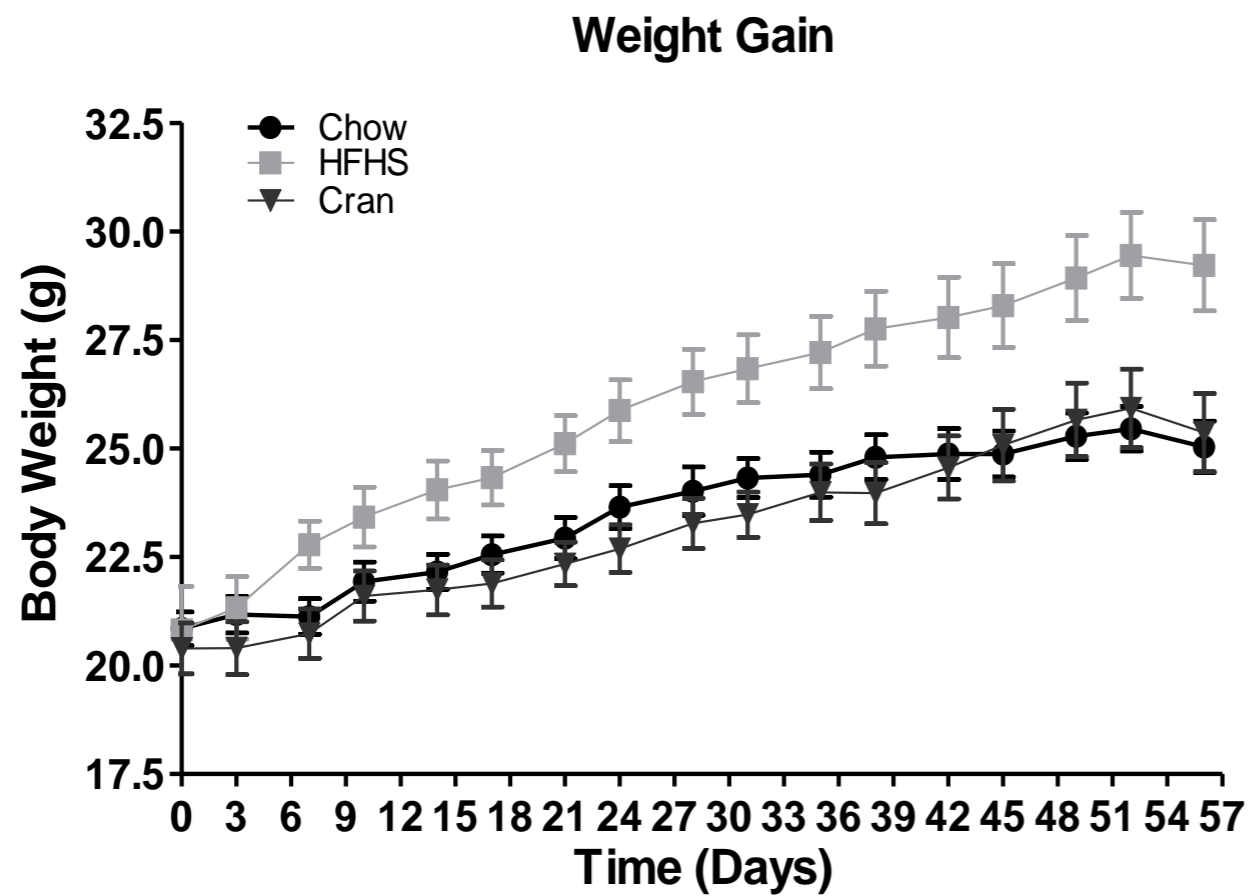
**Gut microbiota**

ORIGINAL ARTICLE

# A polyphenol-rich cranberry extract protects from diet-induced obesity, insulin resistance and intestinal inflammation in association with increased *Akkermansia* spp. population in the gut microbiota of mice

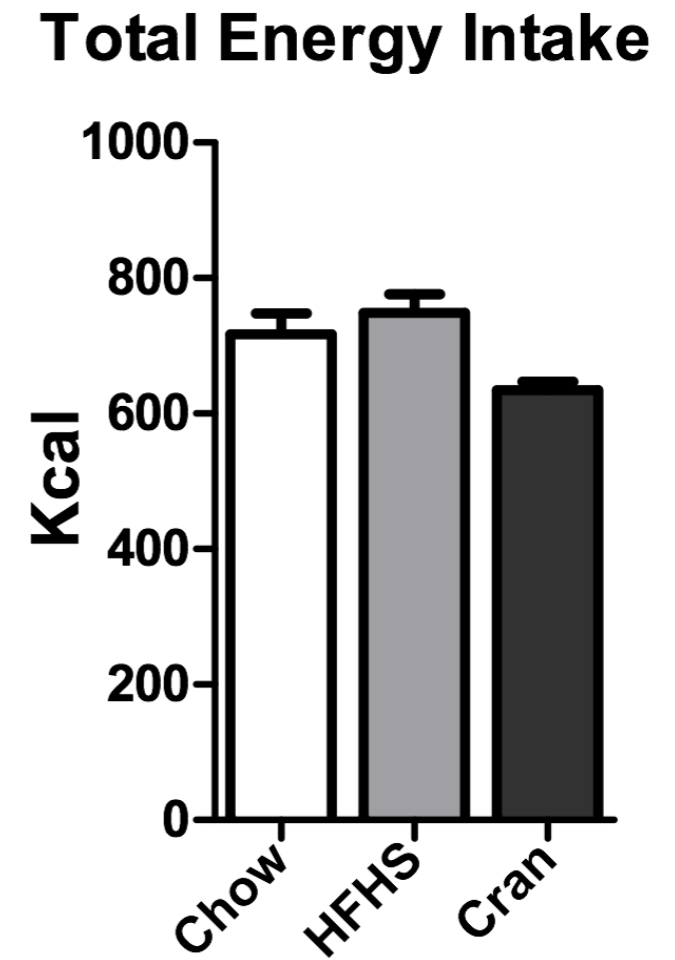
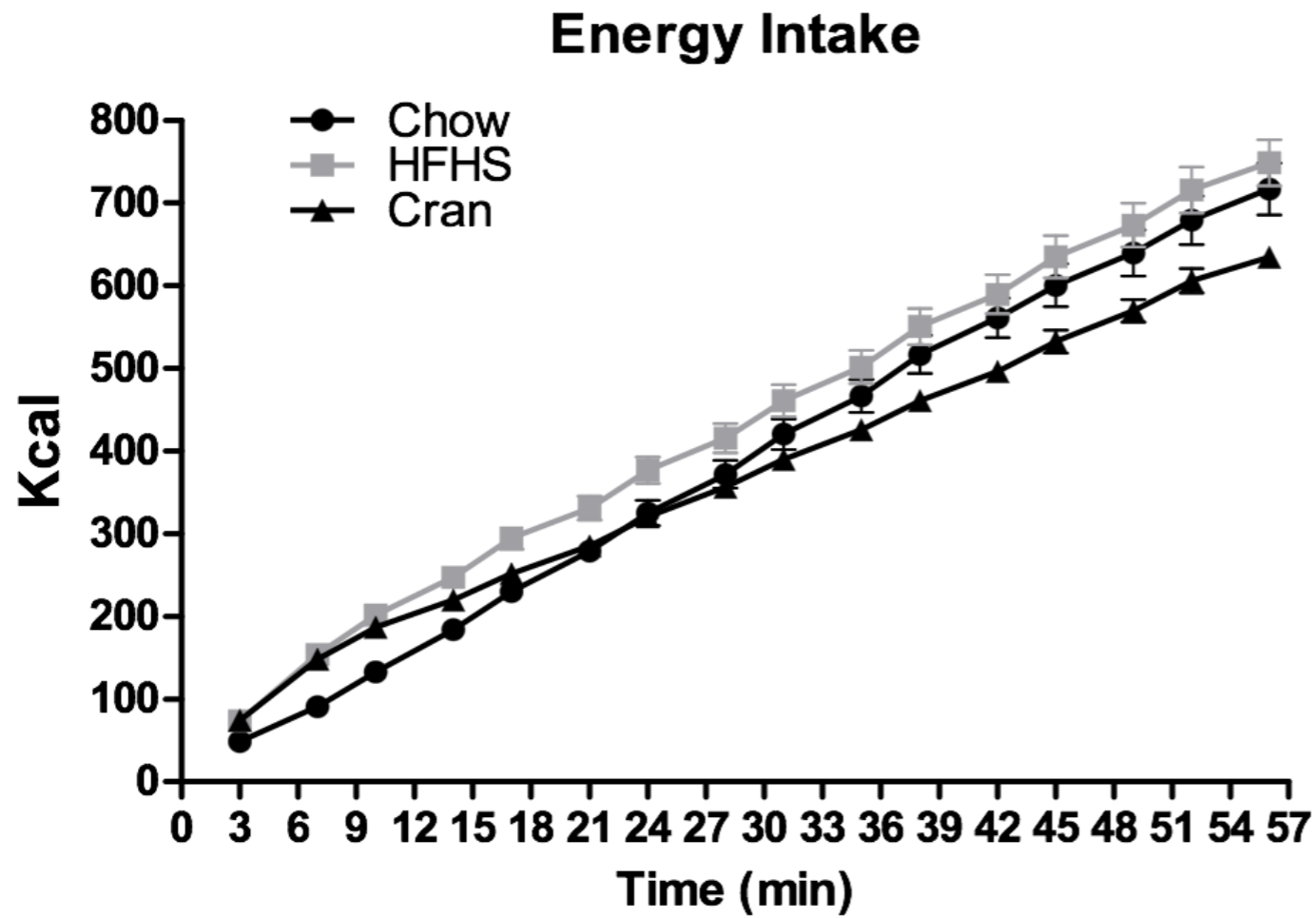
Fernando F Anhe,<sup>1,2</sup> Denis Roy,<sup>2</sup> Geneviève Pilon,<sup>1,2</sup> Stéphanie Dudonné,<sup>2</sup> Sébastien Matamoros,<sup>2</sup> Thibault V Varin,<sup>2</sup> Carole Garofalo,<sup>3</sup> Quentin Moine,<sup>3</sup> Yves Desjardins,<sup>2</sup> Emile Levy,<sup>3,4</sup> André Marette<sup>1,2</sup>

# Effect of cranberry extract on Weight Gain

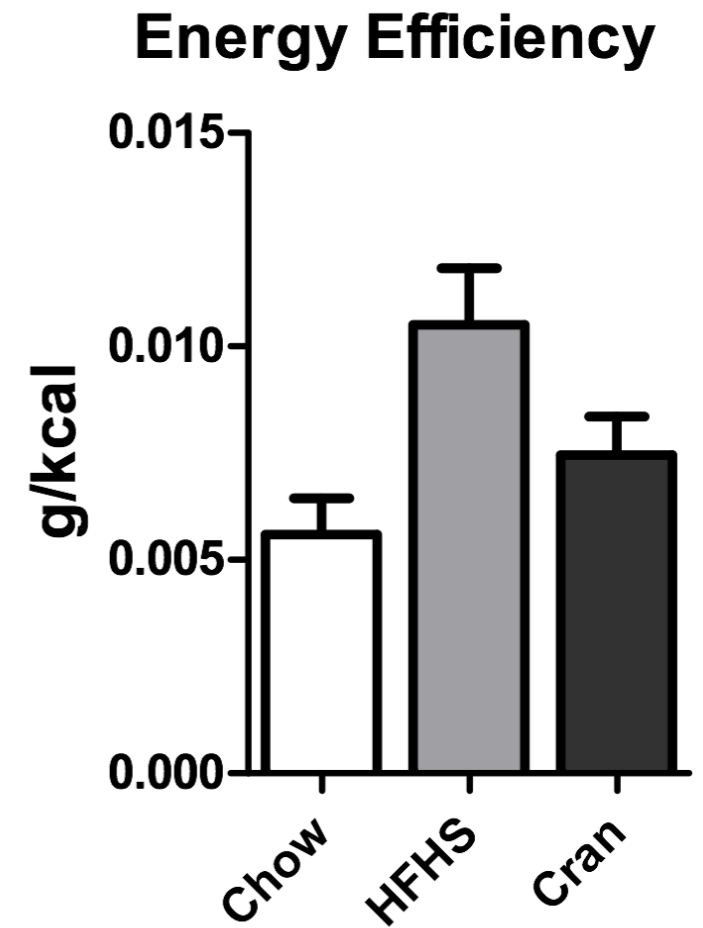
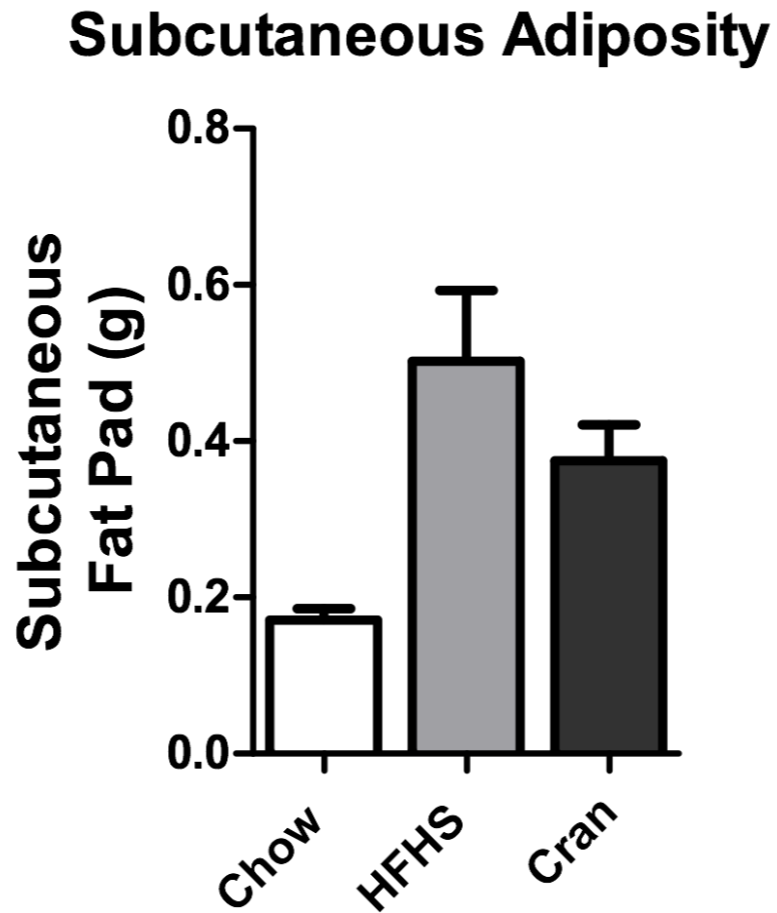
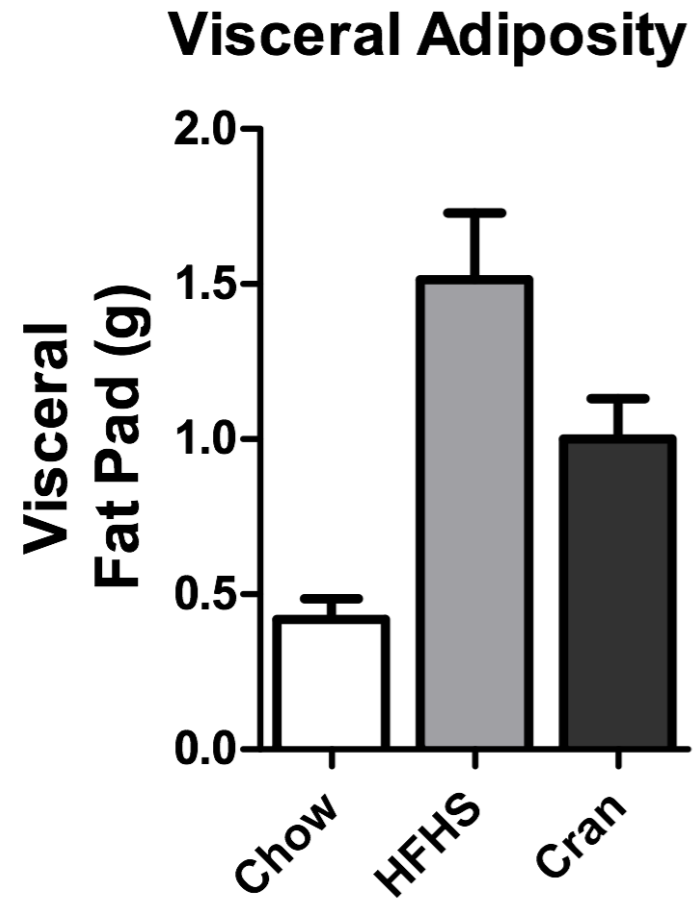




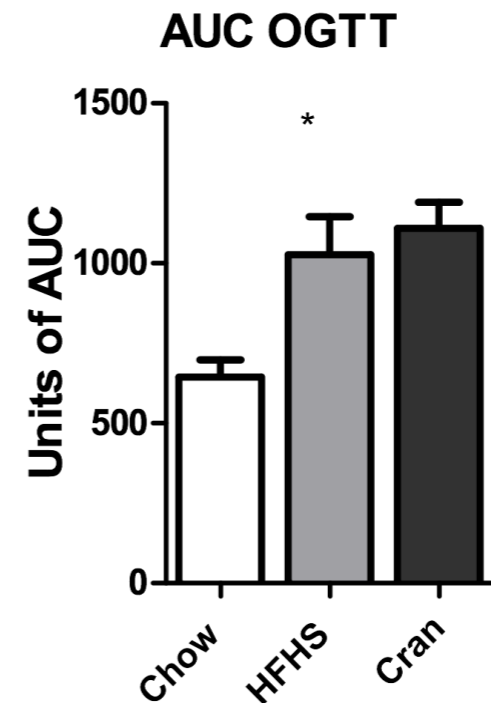
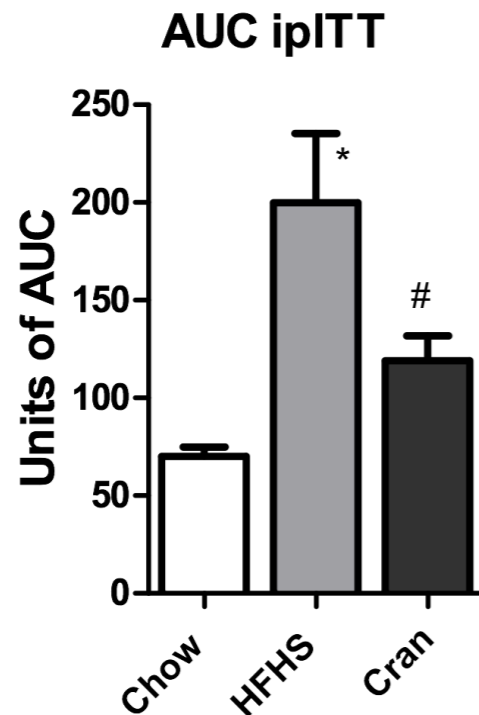
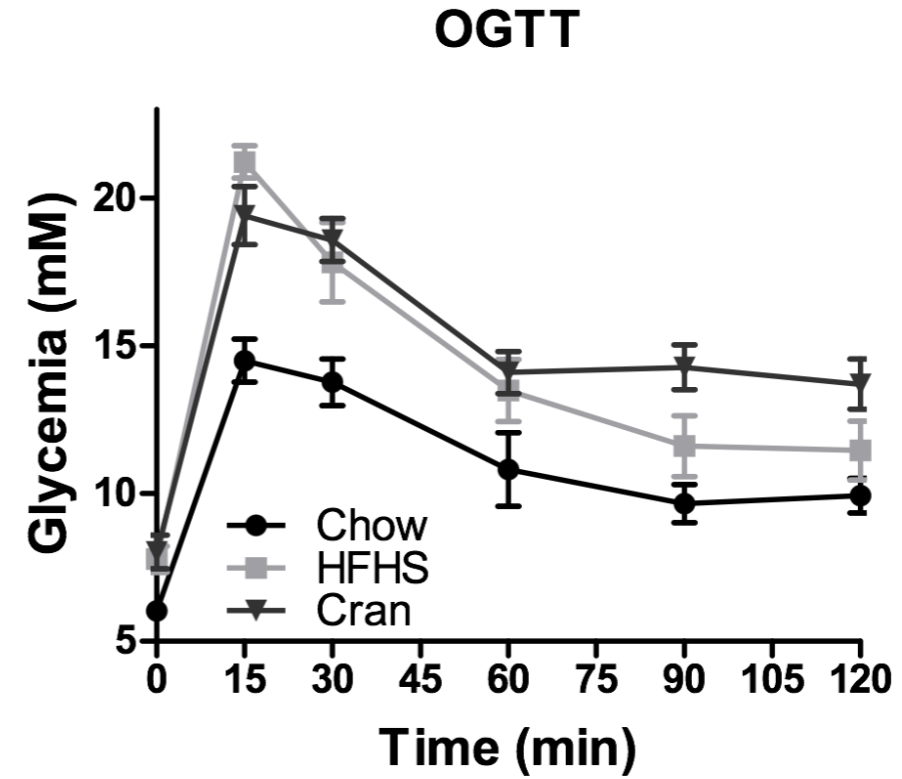
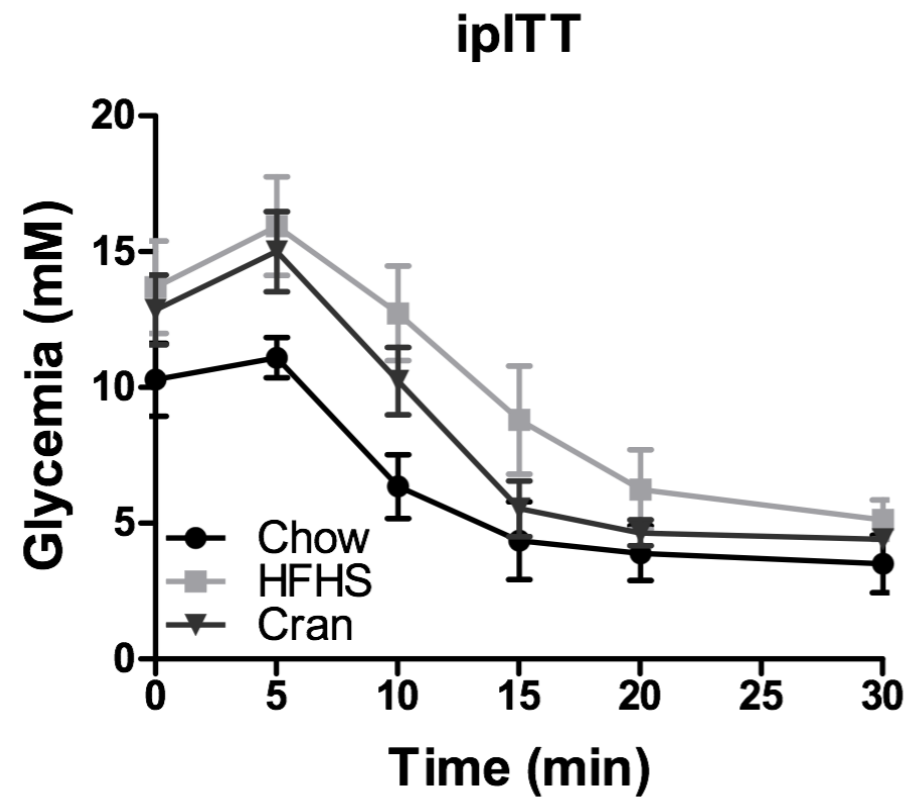
# Effect of cranberry extract on Total Energy Intake



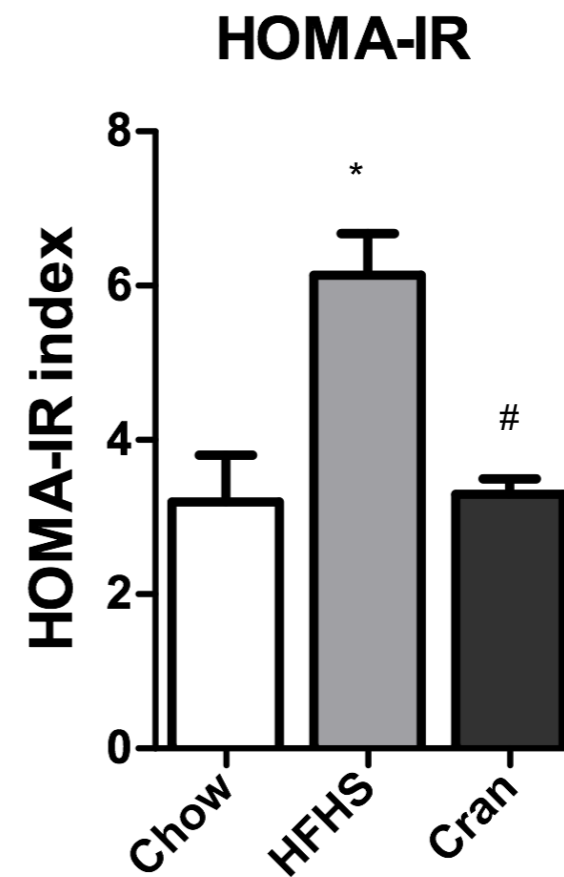
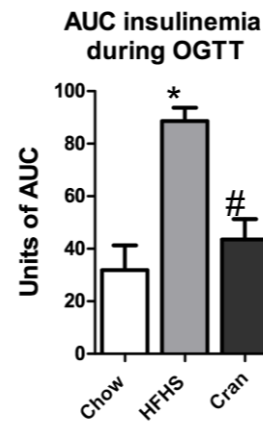
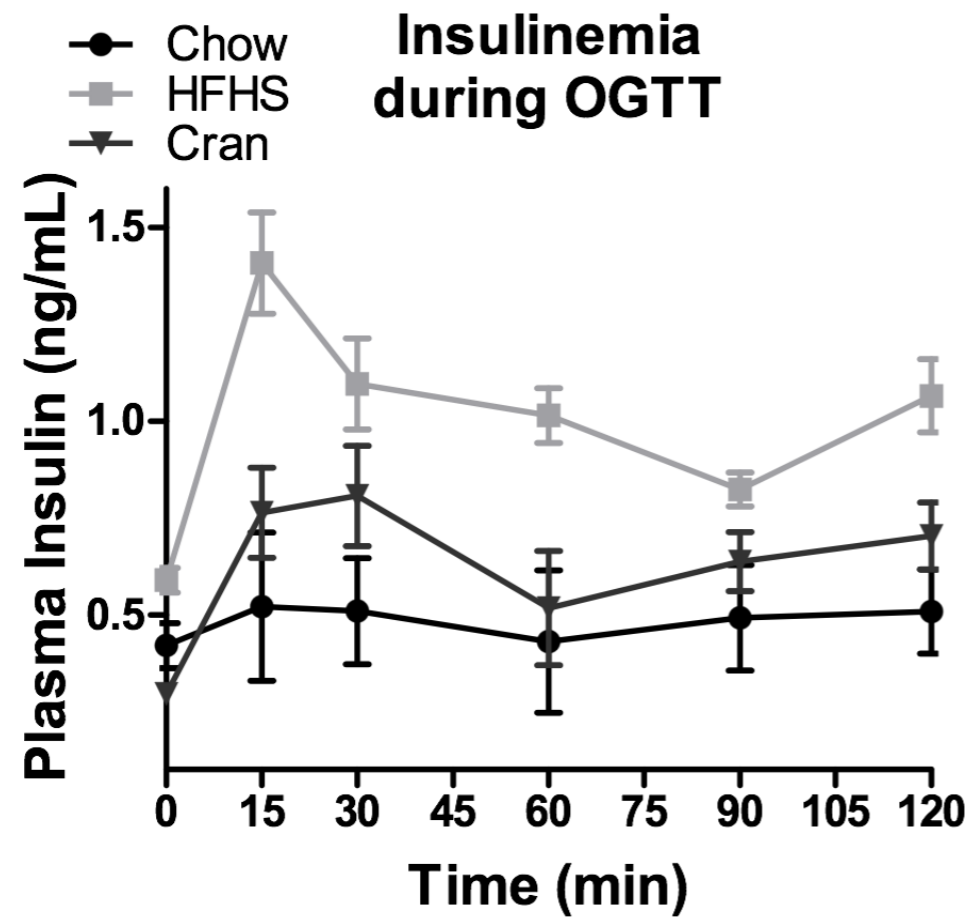
# Effect of cranberry extract on visceral adiposity



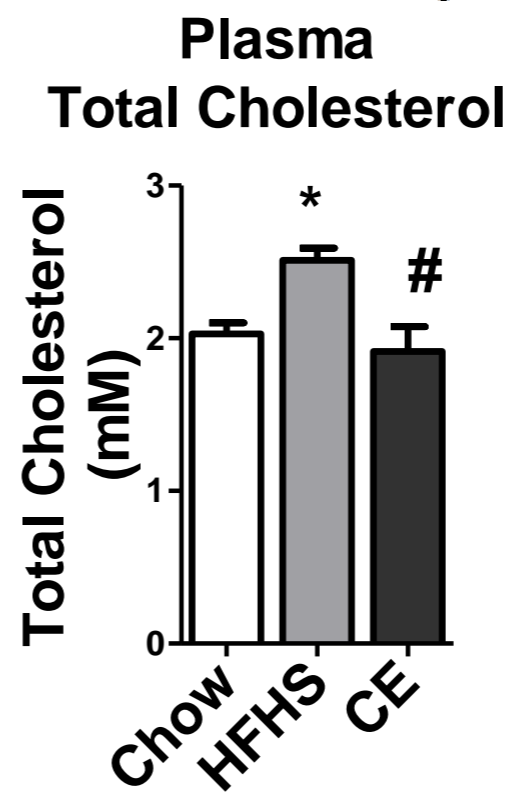
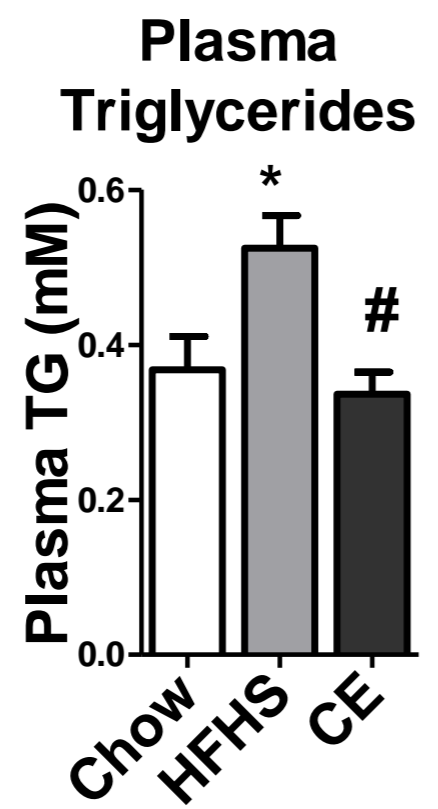
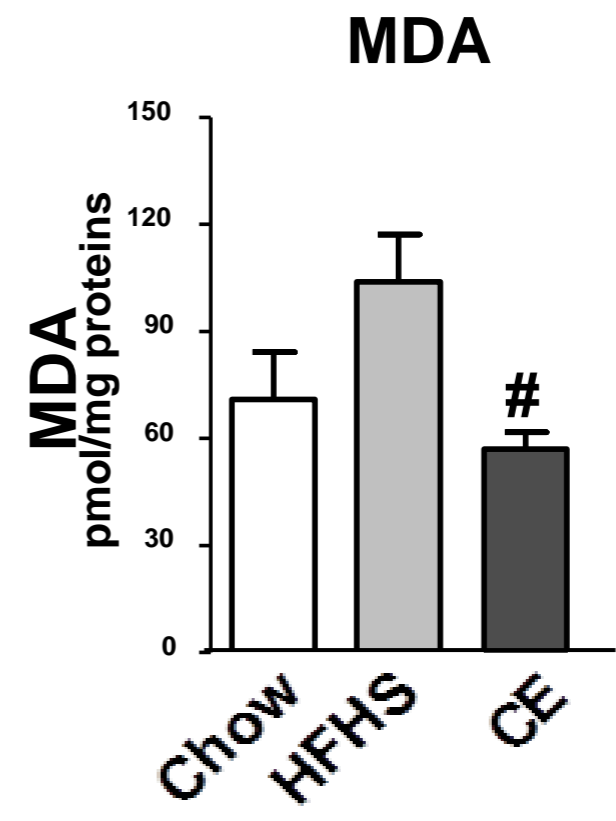
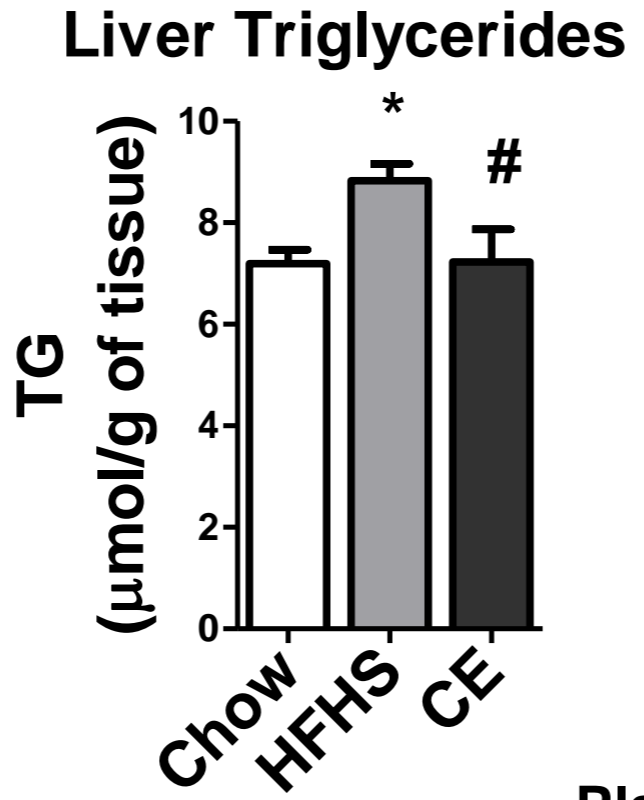
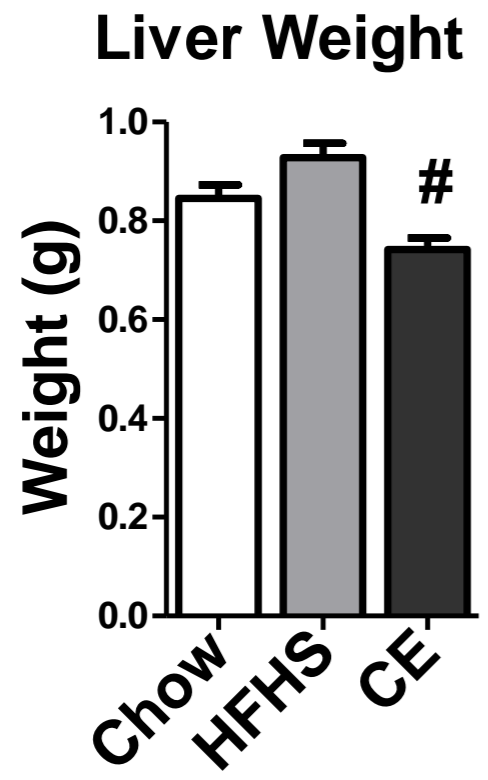
# Effect of cranberry extract on glucose and insulin tolerance



# Effect of cranberry extract on glucose and insulin tolerance during OGTT



# Effect of cranberry extract on liver weight, triglycerides, lipid peroxydation, plasma triglycerides and cholesterol



# Effect of a cranberry extract on hepatic steatosis

**Chow**

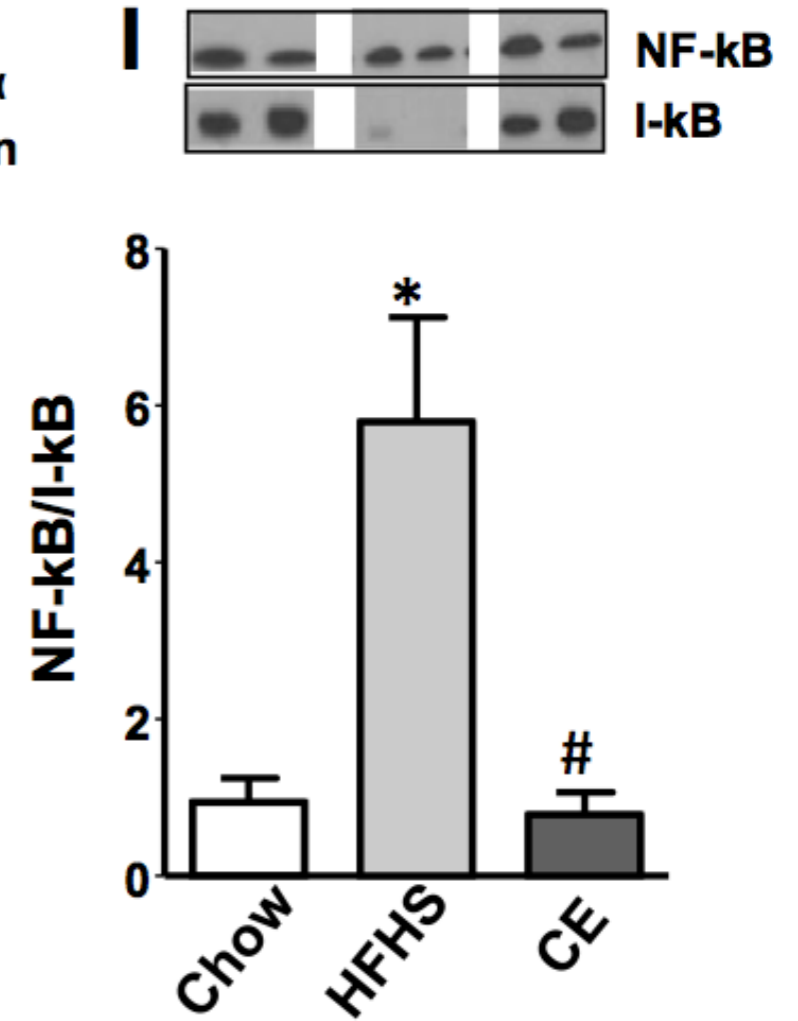
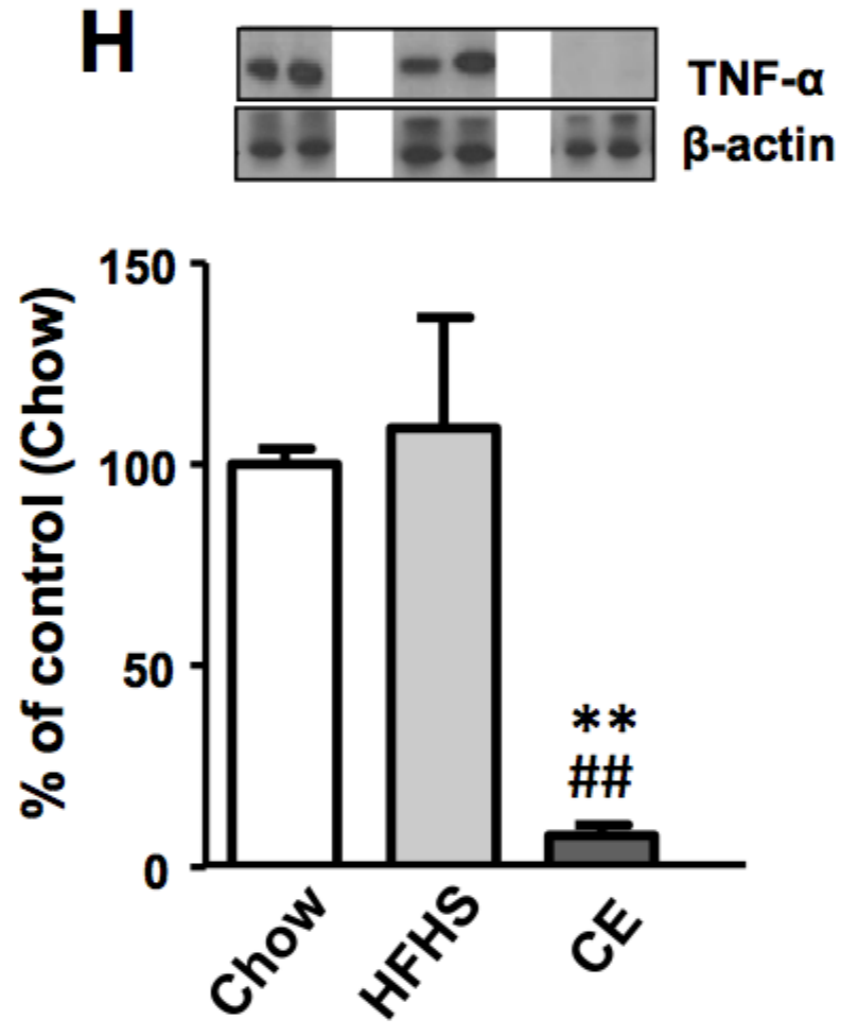
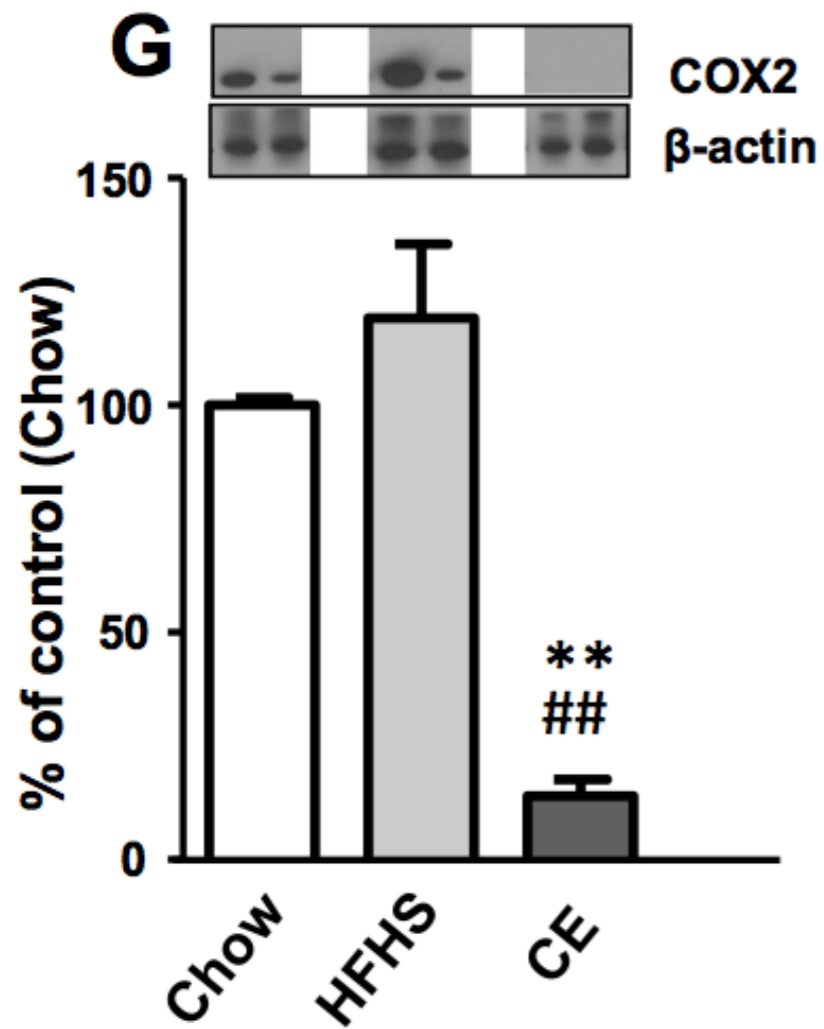


**HFHS**

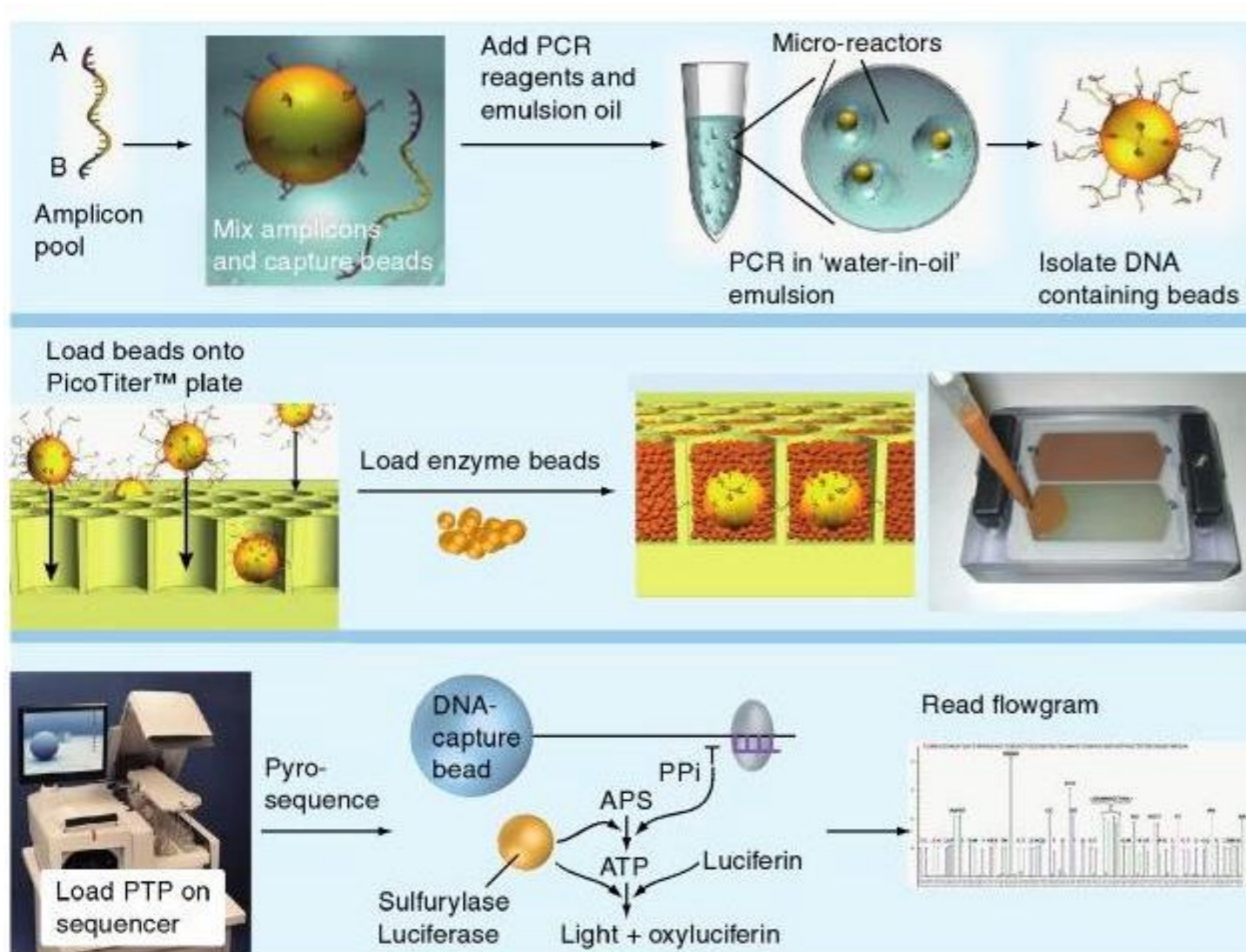
**HFHS  
+  
Cranberry**



# Effect of cranberry extract on Intestinal inflammatory reaction



# 454 Pyrosequencing of the gut metagenome

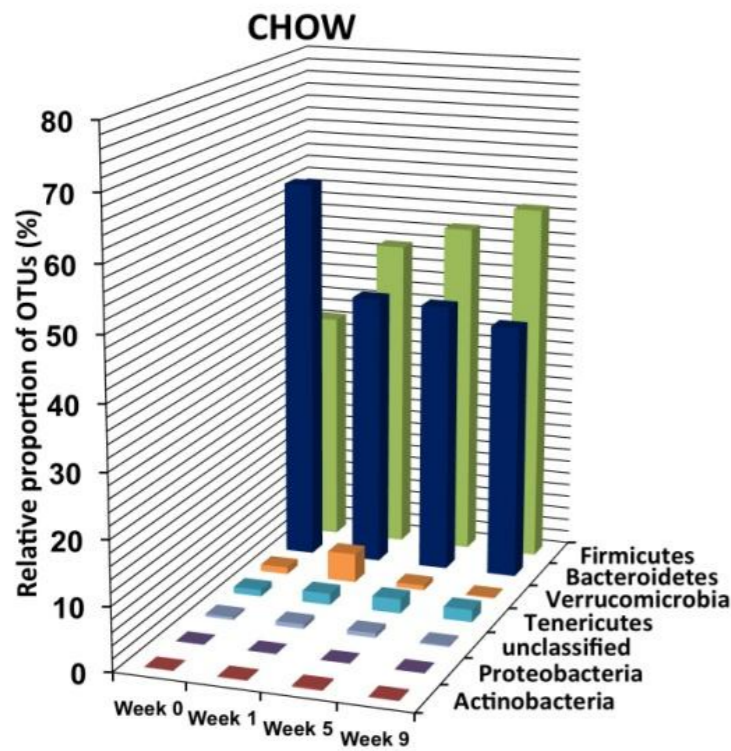


- Analysis of the V6-V8 region of the 16S rRNA bacterial genes by high-throughput pyrosequencing
- (~ 100,000 reads on 1/8 plate)
- 20 samples sequenced
- (Mice DNA was pooled for each diet and each week)
- A bar-code per sample allowed to assign the obtained sequences
- 2566 sequences were obtained per sample (after clean-up)

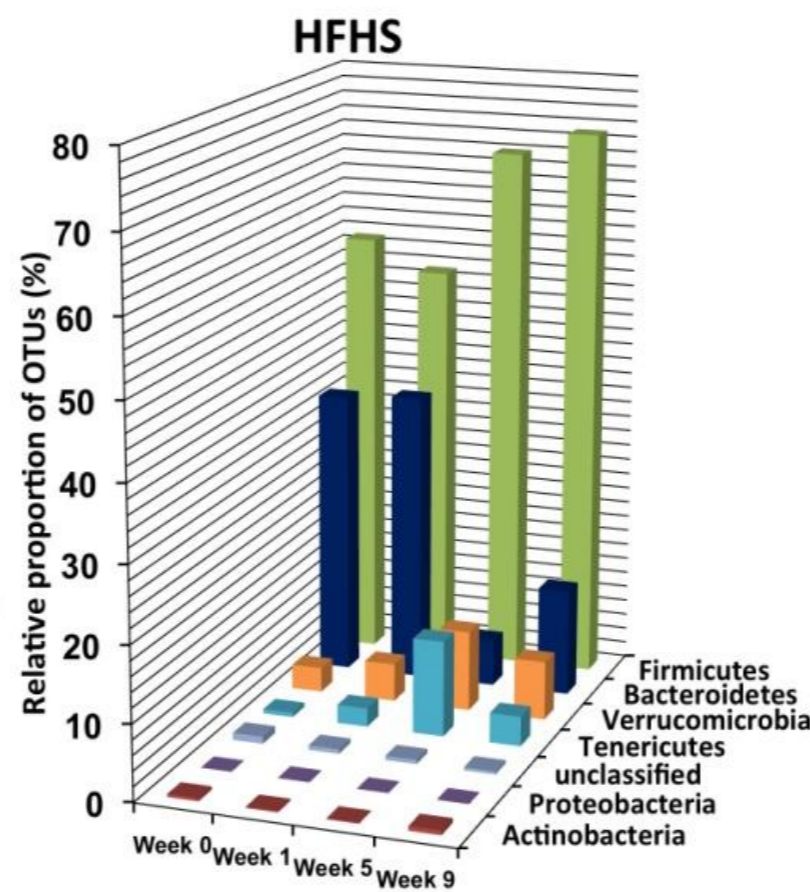


# Evolution of the gut microbiota under a HFHS diet or a diet supplemented with cranberry extract.

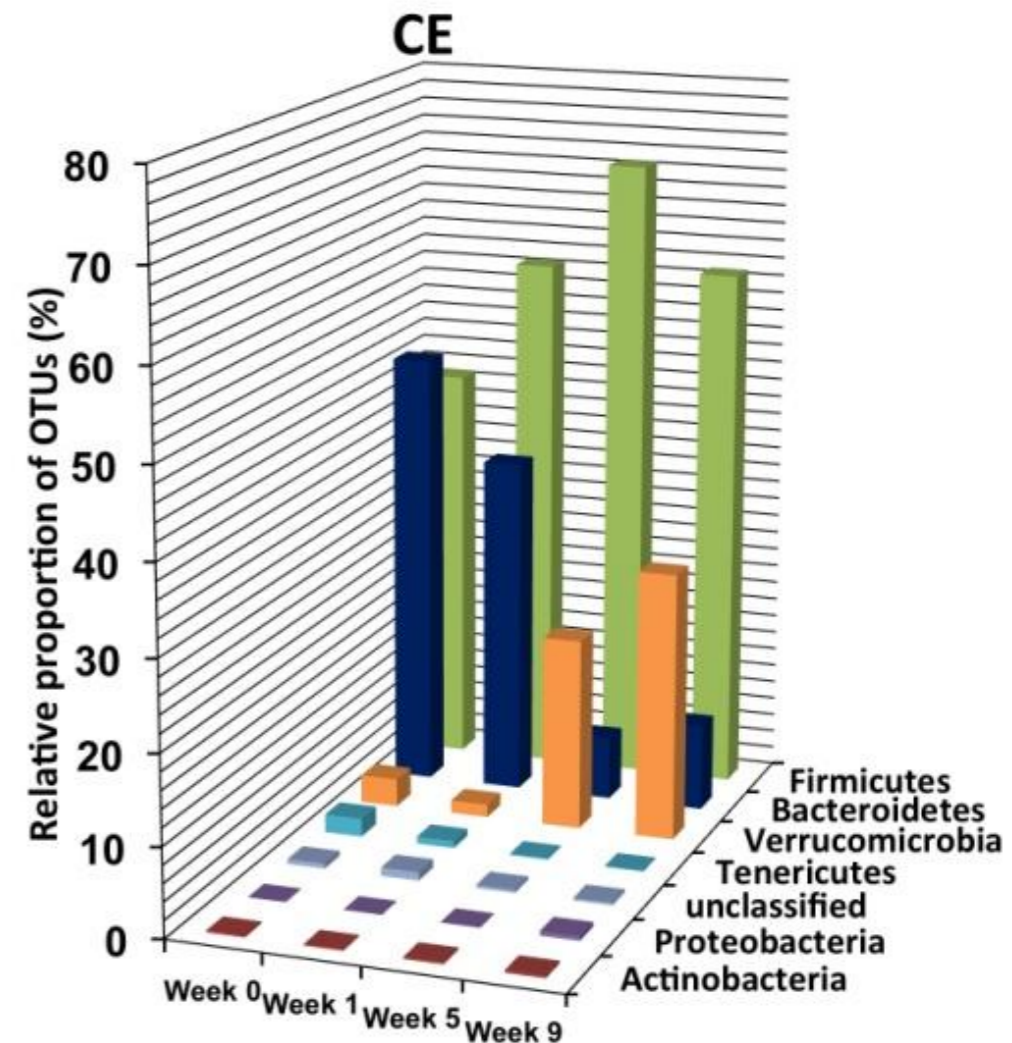
## CHOW



## HFHS



## HFHS + cranberry



# Cross-talk between *Akkermansia muciniphila* and intestinal epithelium controls diet-induced obesity

Amandine Everard<sup>a</sup>, Clara Belzer<sup>b</sup>, Lucie Geurts<sup>a</sup>, Janneke P. Ouwerkerk<sup>b</sup>, Céline Druart<sup>a</sup>, Laure B. Bindels<sup>a</sup>, Yves Guiot<sup>c</sup>, Muriel Derrien<sup>b</sup>, Giulio G. Muccioli<sup>d</sup>, Nathalie M. Delzenne<sup>a</sup>, Willem M. de Vos<sup>b,e</sup>, and Patrice D. Cani<sup>a,1</sup>

<sup>a</sup>Metabolism and Nutrition Research Group, Walloon Excellence in Life sciences and BIOTEchnology (WELBIO), Louvain Drug Research Institute, Université catholique de Louvain, B-1200 Brussels, Belgium; <sup>b</sup>Laboratory of Microbiology, Wageningen University, 6703 HB, Wageningen, The Netherlands. <sup>c</sup>Department of Pathology, Cliniques Universitaires Saint-Luc, Université catholique de Louvain, B-1200 Brussels, Belgium; <sup>d</sup>Bioanalysis and Pharmacology of Bioactive Lipids Research Group, Louvain Drug Research Institute, Université catholique de Louvain, B-1200 Brussels, Belgium; and <sup>e</sup>Departments of Bacteriology and Immunology and Veterinary Biosciences, University of Helsinki, 00014 Helsingin yliopisto, Helsinki, Finland

Edited\* by Todd R. Klaenhammer, North Carolina State University, Raleigh, NC, and approved March 28, 2013 (received for review November 8, 2012)

NATURE | NEWS

## Gut microbe may fight obesity and diabetes

Bacterium helps to regulate metabolism in mice.

Brian Owens

13 May 2013

### The Buzz About *Akkermansia muciniphila*: It's More Than Just Weight Loss

May 17, 2013 by Terri Sundquist

★★★★☆ 3 Votes



The bacterium *Akkermansia muciniphila* is creating quite a stir in science news, with people calling it the “weight loss bacterium”. While it’s exciting to think about a bacterium that has the ability to reduce body weight with no change in food intake, there’s another reason to get excited: The potential to treat obesity-related metabolic disorders such as [type-2](#)

## WINOGRADSKY REVIEW

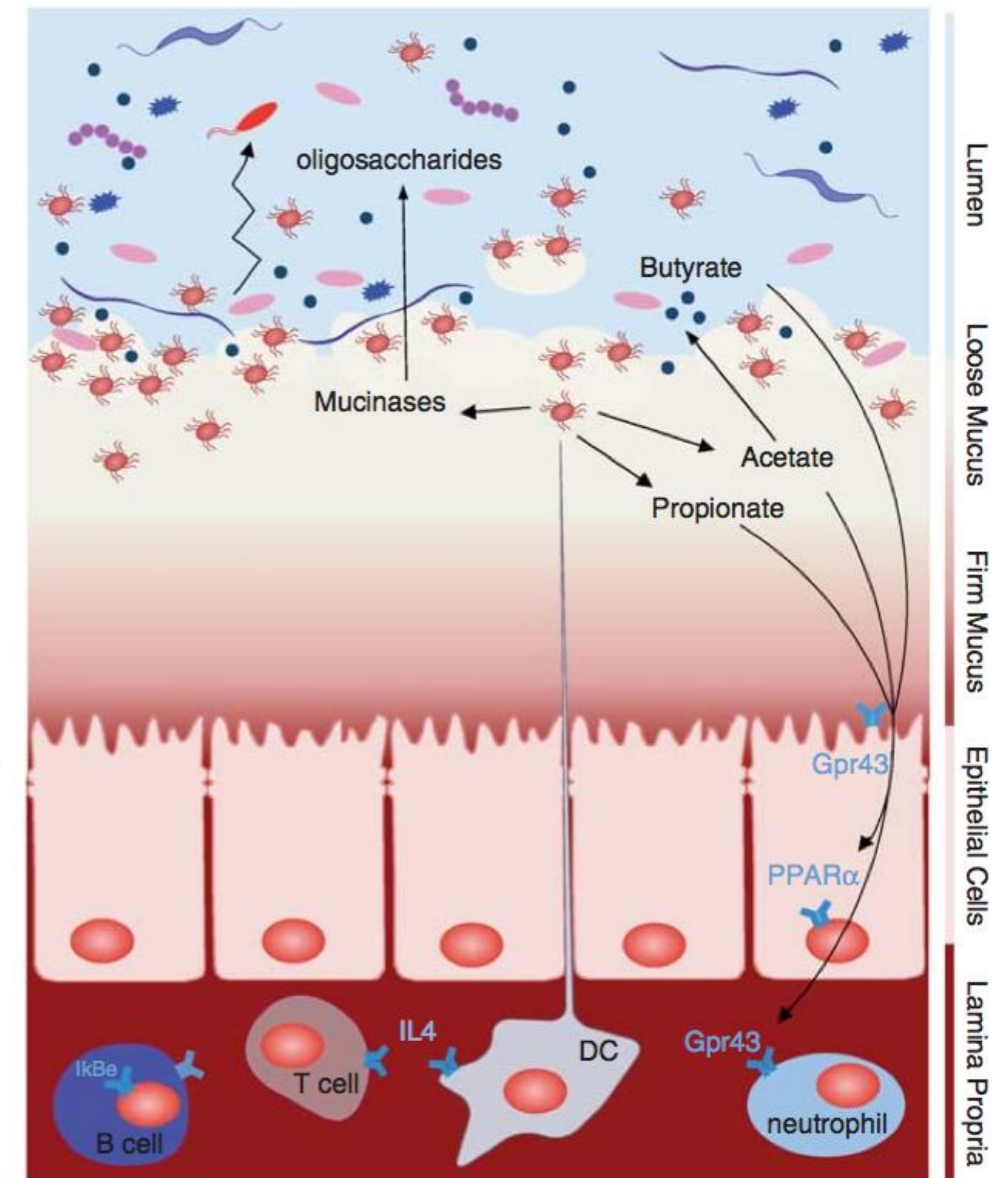
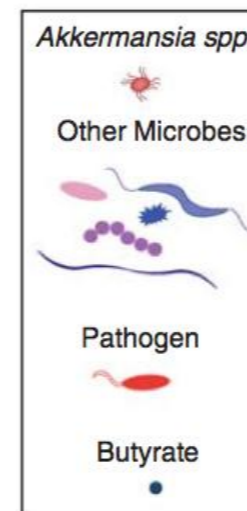
# Microbes inside—from diversity to function: the case of *Akkermansia*

Clara Belzer<sup>1</sup> and Willem M de Vos<sup>1,2,3</sup>

<sup>1</sup>Laboratory of Microbiology, Wageningen University, Wageningen, The Netherlands; <sup>2</sup>Department of Veterinary Biosciences, Helsinki University, Helsinki, Finland; <sup>3</sup>Department of Bacteriology and Immunology, Helsinki University, Helsinki, Finland

- True symbiont of humans

- Represent 1-4% of intestinal bacterial population
- Mucus degrading bacteria
- Produces SCFA – immunological signals
- Linked to obesity and low-grade inflammation

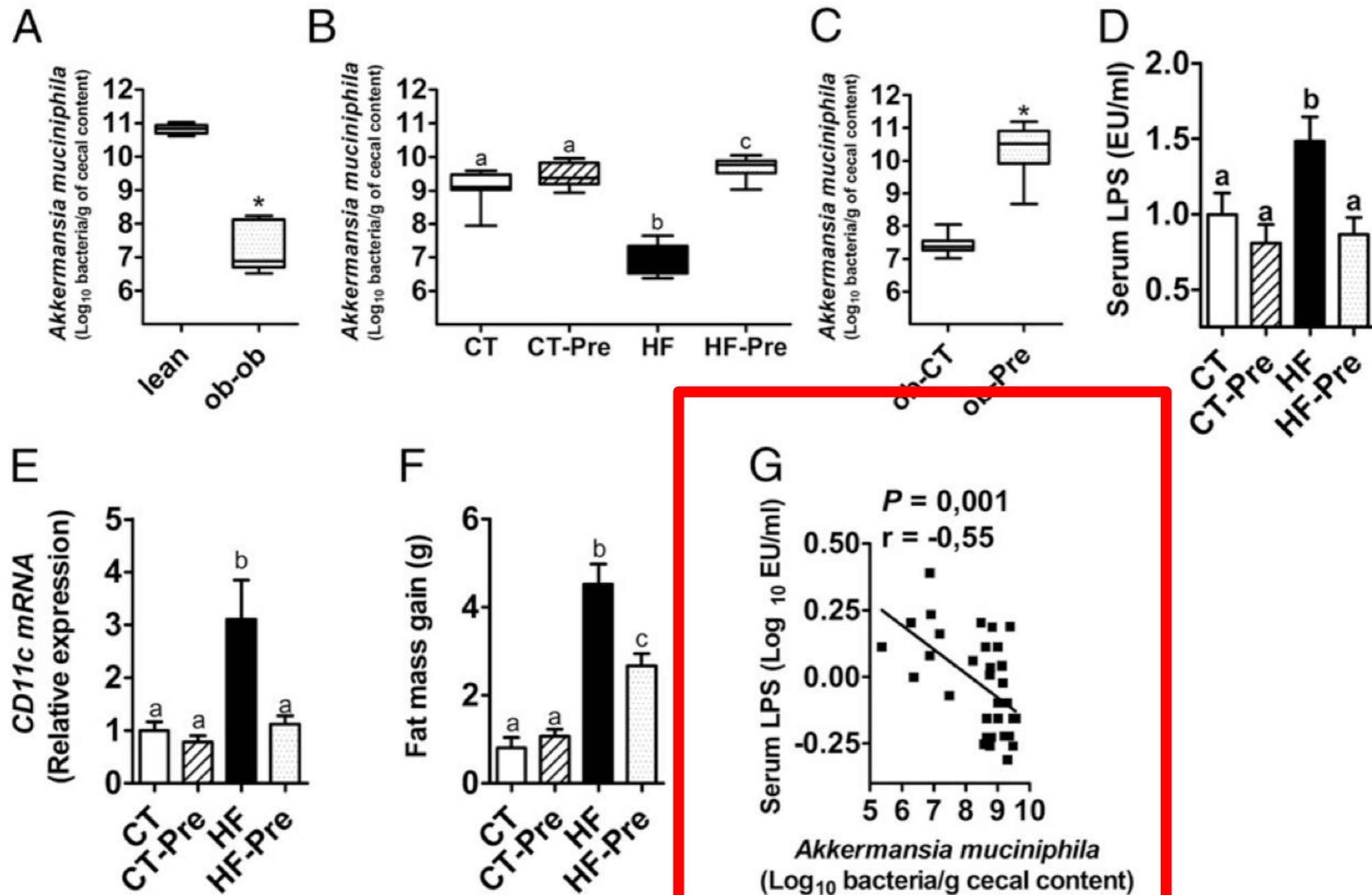


# Cross-talk between *Akkermansia muciniphila* and intestinal epithelium controls diet-induced obesity

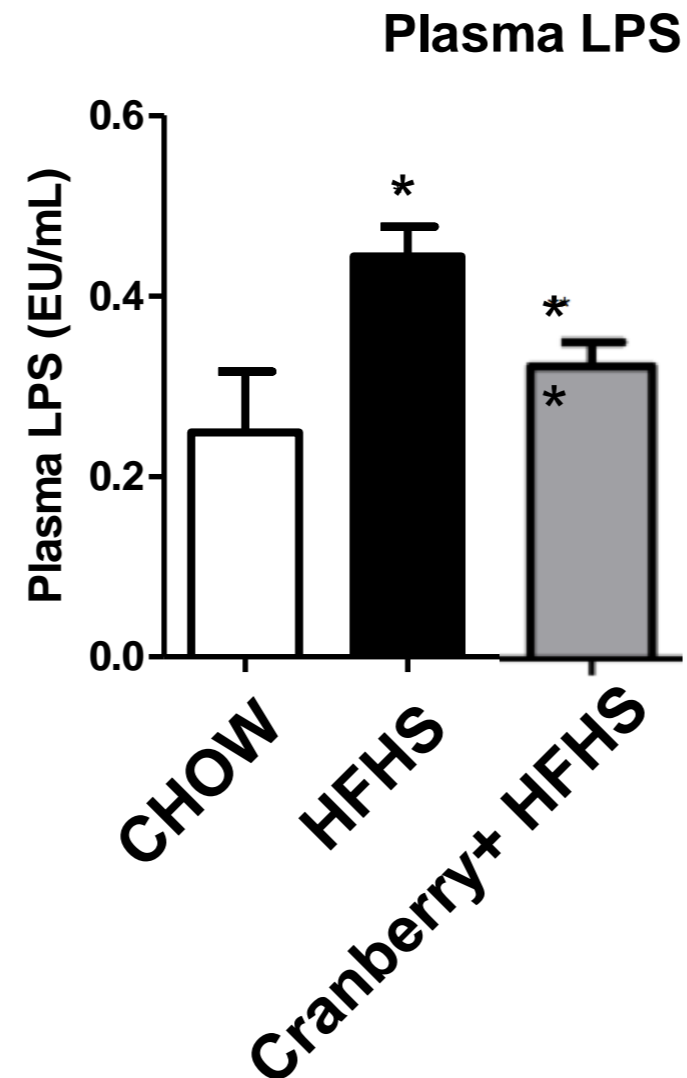
Amandine Everard<sup>a</sup>, Clara Belzer<sup>b</sup>, Lucie Geurts<sup>a</sup>, Janneke P. Ouwerkerk<sup>b</sup>, Céline Druart<sup>a</sup>, Laure B. Bindels<sup>a</sup>, Yves Guiot<sup>c</sup>, Muriel Derrien<sup>b</sup>, Giulio G. Muccioli<sup>d</sup>, Nathalie M. Delzenne<sup>a</sup>, Willem M. de Vos<sup>b,e</sup>, and Patrice D. Cani<sup>a,1</sup>

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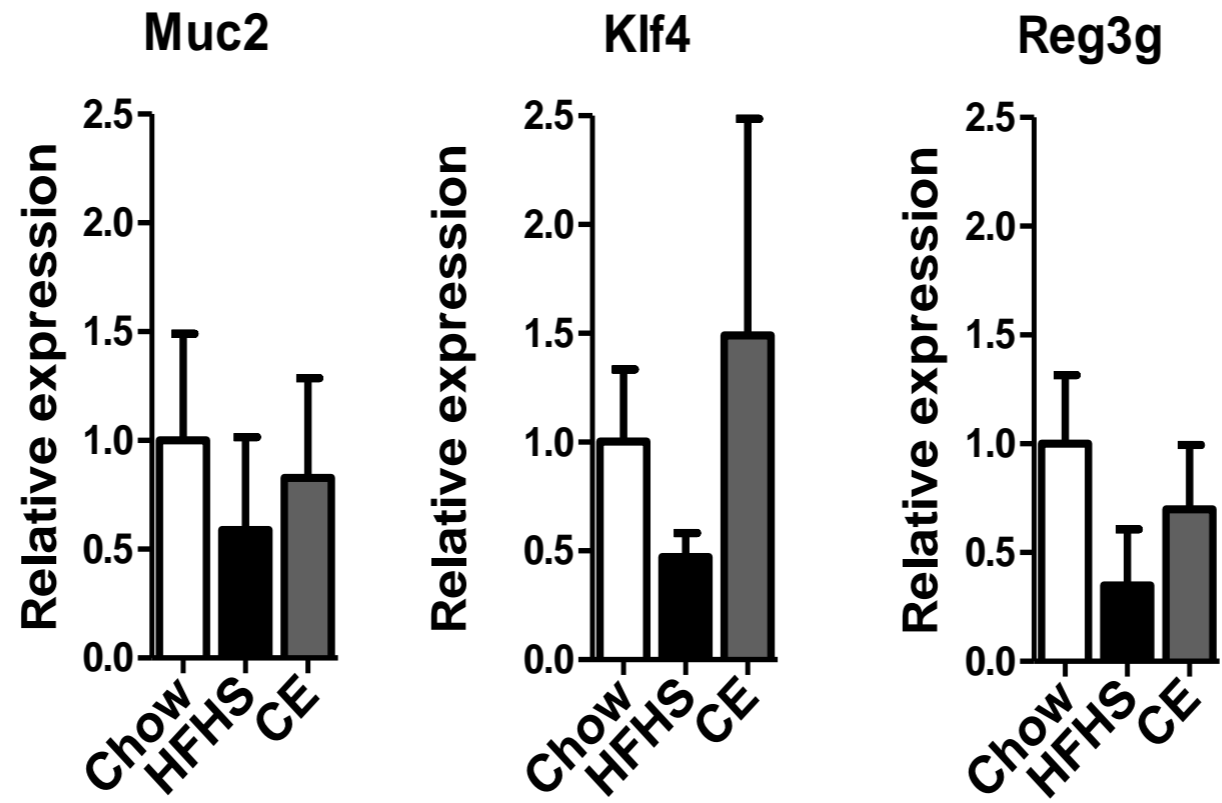
# Effect of cranberry extract on metabolic endotoxemia induced by the HFHS diet



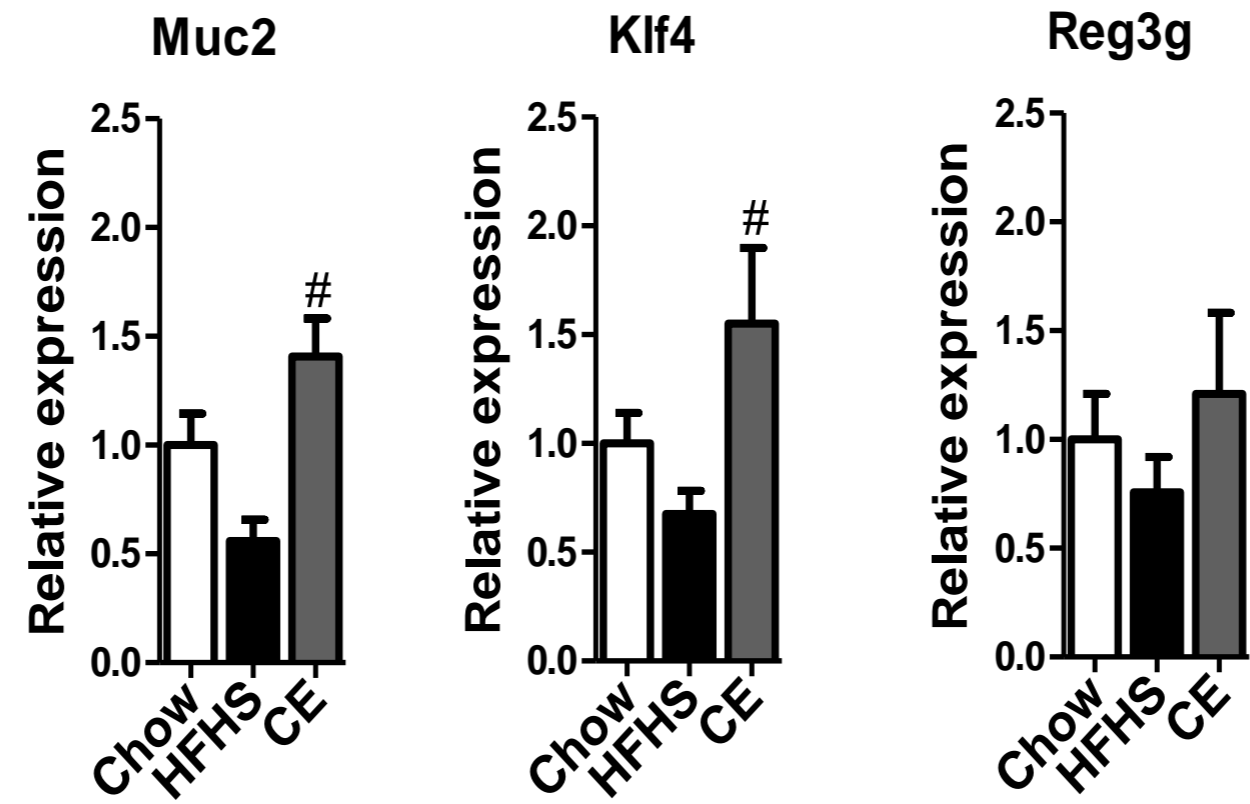
N= 6 for the Chow, HFHS et HFHS + Cranberry  
\*p < 0.05 vs. Chow; \*\*p < 0.05 vs. HFHS

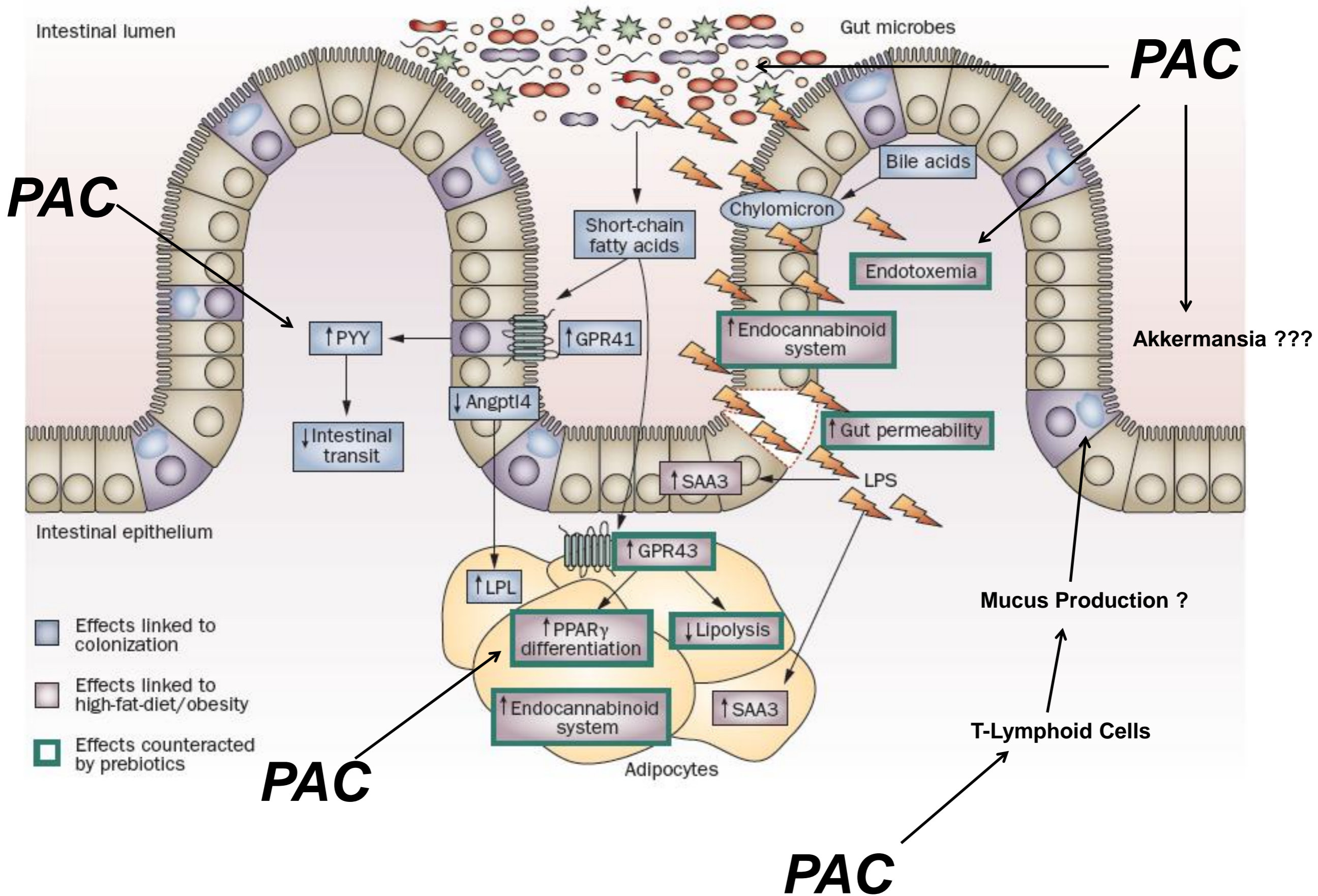
Figure S3

**JEJUNUM**



**COLON**





Why is bear poop blue ???

---







# Polyphenols

High nM/low  $\mu$ M

Chemical cues about the quality of the diet

Physiological Activities

# HEALTH

mM

(95%)

Anti-microbial  
Quorum sensing  
Ion-binding  
Aggregation

Phase I & II  
Metabolites

?

Microbial  
Metabolites

?

Equol/Valerolactones/Coumaric acid  
Urolithins/HBA

SCFA

Cytokines

DC  $\rightarrow$  T<sub>cell</sub>

$\uparrow$  Akkermansia

$\uparrow$  Tight-junctions

$\downarrow$  low-grade Inflammation

Gut-Brain axis

Gut-liver axis

Prebiotic effects

## Gut Microbiota

Modified ecology

Defensins

$\uparrow$  Nutrient processing

$\uparrow$  Mucus production

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