## Our ancestral human diet

# Should it be a paradigm for contemporary nutrition?

S Boyd Eaton <sup>1</sup>

Proc Nutr Soc. 2006 Feb;65(1):1-6. doi: 10.1079/pns2005471

- Modern man emerged over 200,000 years ago
- Human genome has remained unchanged
- Genetically we are adapted to the foods present 200,000 years ago.
- Fruits and vegetables, provided greater than 50% of energy intake, Americans today consume less than 16%.
- High plant-based dietary intake made ancestral diets baseyielding, unlike today's acid-producing pattern.
- Fiber consumption was estimated to be 100-150 g/day and the average American today consumes less than 10 g/day

#### The plant-based diet microbiome

- More short chain fatty acids than meat eaters
   Protect the intestinal barrier, regulating our immune system and control our appetite and blood sugar
- Better at suppressing the growth of colon cancer cells
   Butyrate triggers apoptosis of pre-cancerous cells
- Far lower levels of secondary bile acids
   Secondary bile acids are pro-inflammatory & pro-carcinogenic to our gut lining
- The plant-based microbiomes lacked the ability to metabolize carnitine (from meat) and choline (from eggs)
  - Individuals with elevated serum TMAO are 3.4 times more likely to develop CRC

## Low Fiber High Fat Diet Has Been Associated with Immune Dysregulation

#### Inflammatory Autoimmune Diseases

- Parkinson's Disease
- Rheumatoid Arthritis
- Multiple Sclerosis
- Irritable Bowel Disease
- Type 1 DM
- Eczema & Psoriasis
- Food Allergies
- Asthma

#### **NCD- Chronic Diseases**

- Obesity
- Metabolic Disorders
- NAFLD
- Irritable Bowel
   Syndrome and digestive disorders
- Heart Disease

#### Immune and Genetic Dysregulation

- Alzheimer's Dementia
- Cancer

## EAT PLANTS



Short
Chain
Fatty
Acids

#### **Short Chain Fatty Acids**

- Beneficial microbiota find fiber from whole plant foods, ferment it, and produce by-products called short-chain fatty acids.
- SCFAs have numerous beneficial functions and travel and communicate with different systems in our bodies.
- 90% of SCFAs are metabolized by the microbiota for energy or absorbed by intestinal cells
- A smaller % is circulated through peripheral circulation to other tissues
- SCFA's serve as 10% of daily caloric requirements for humans

Acetic acid (acetate)

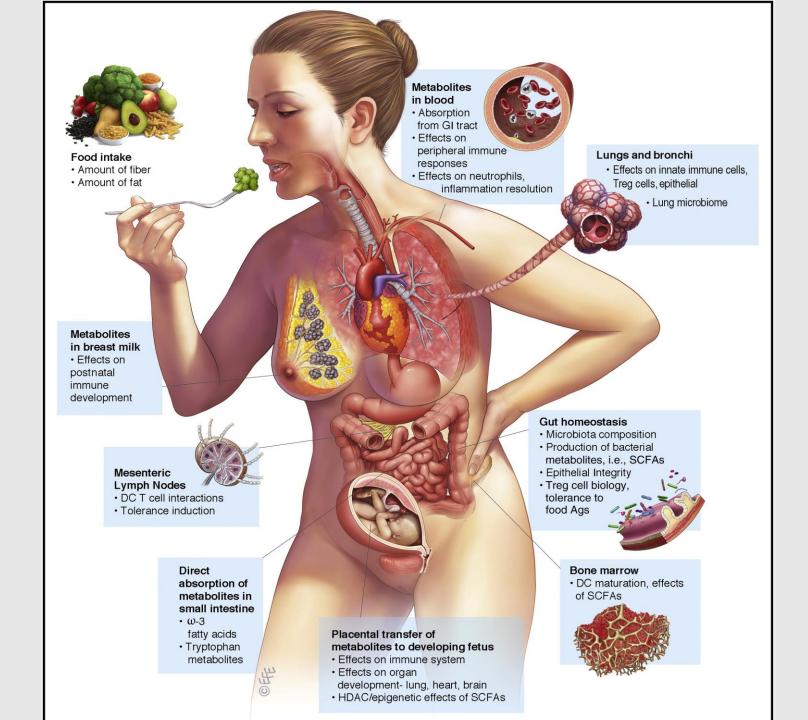
Propionic acid (propionate)

Butyric acid (butyrate)

 Short-chain fatty acids (SCFAs) are important for overall health maintenance.

- SCFAs have an important role in lipid and glucose metabolism homeostasis.
- SCFA cross the BBB and regulate neurotransmitters.
- SCFAs can modulate immunological activity.

### Systemic Effects of SCFA



Immunity 2014 40833-842DOI: (10.1016/j.immuni.2014.05.014)

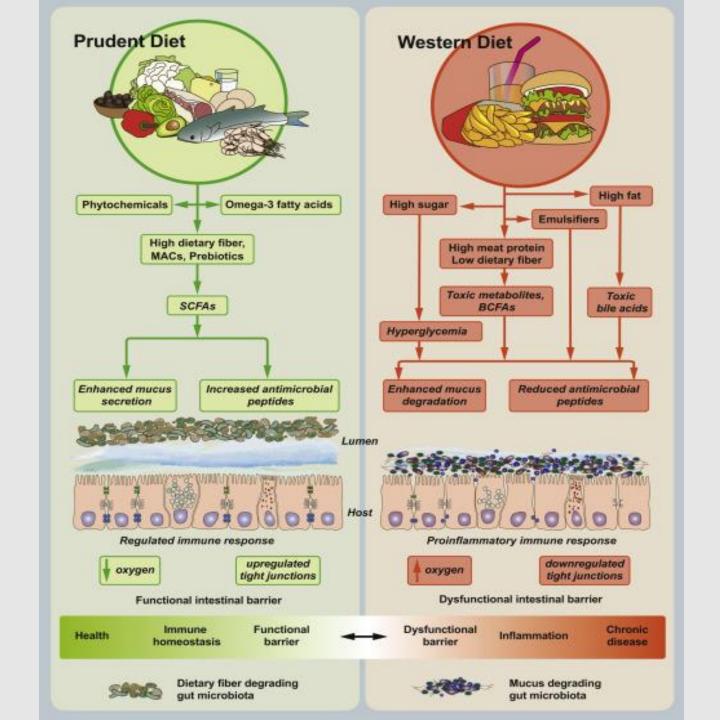
#### The Impact of Dietary Fiber on Gut Microbiota in Host Health and Disease

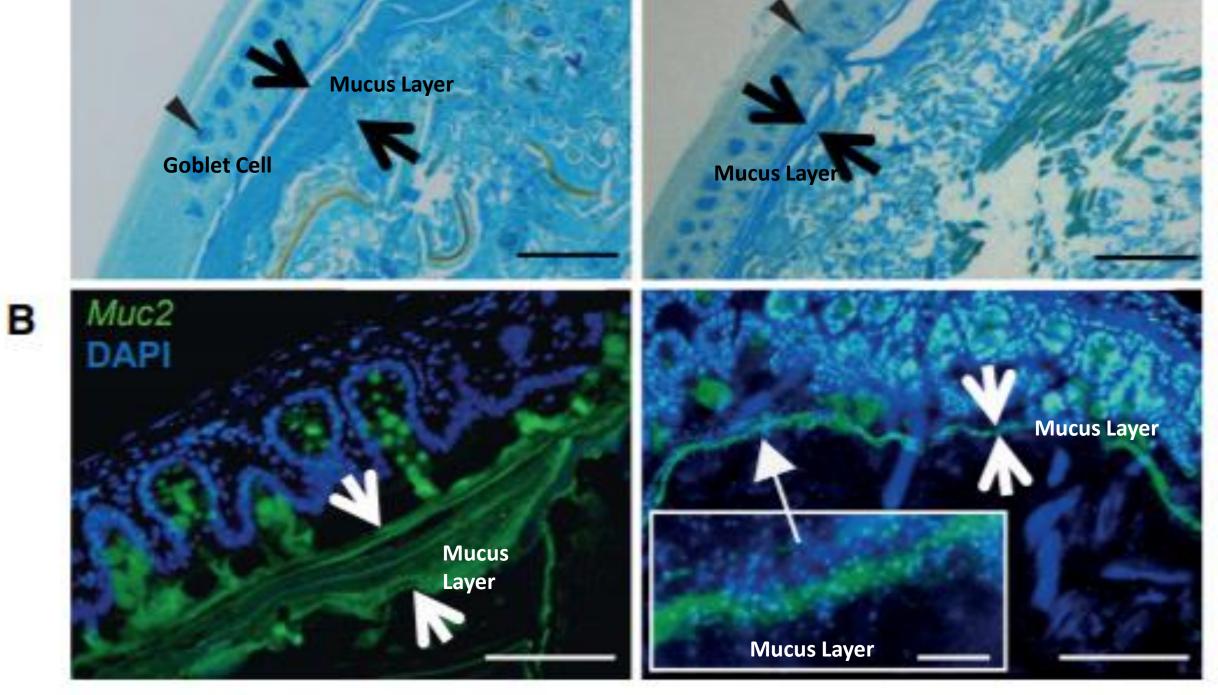
Type, quality, and origin of our food shape our gut microbes and affect their composition and function, impacting host-microbe interactions.

- Enhance mucous and anti-microbial function
- Increase tight junction proteins
- SCFA reduce oxygen levels
- SCFA maintain functional immune system

#### Alterations in this ecosystem lead to Increased susceptibility to

- Infection
- IBD
- CRC





Cell 167, 1339–1353, November 17, 2016

#### Fat, Fiber and Cancer Risk in African Americans and Rural Africans

Plant-based diet rapidly reverses harmful changes

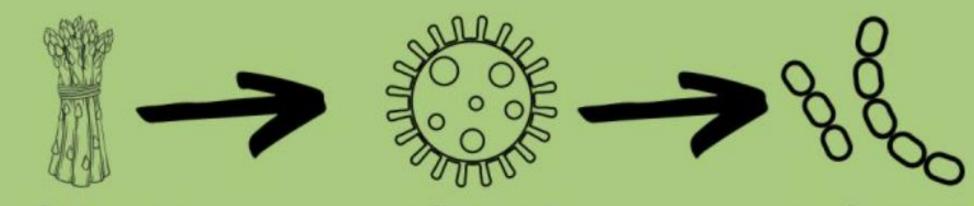
Within 14 days of switching from Standard American Diet to high-fiber plant-based diet:

"Remarkable reciprocal changes in mucosal biomarkers of cancer risk in aspects of the microbiota and metabolome known to affect cancer risk"

- More beneficial SCFAs
- Less carcinogenic secondary bile acids
- Reduced mucosal proliferation rate



## Increase microbiome diversity and abundance by consuming greater than 30 different plants per week



prebiotics

Fibers that feed good bacteria

probiotics

Live beneficial bacteria in your gut postbiotics

Metabolites produced by good bacteria

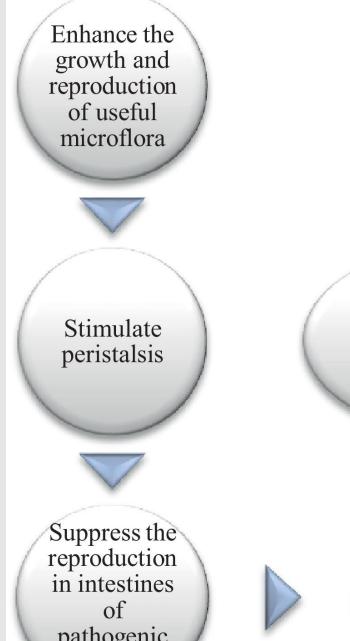
## **Probiotics**Fact Sheet for Health Professionals

https://ods.od.nih.gov/factsheets/Probiotics-HealthProfessional/

There are currently no formal recommendations for or against the use of probiotics in healthy people. However, some expert bodies of health professionals provide guidance on the use of specific probiotic strains in people with certain health conditions. These groups also offer guidance for clinicians and consumers on choosing probiotic products.

<u>U.S. Department of Health & Human Services</u>
<a href="National Institutes of Health">National Institutes of Health</a>
<a href="Division of Program Coordination">Division of Program Coordination</a>, Planning, and Strategic Initiatives

#### **Functions of Prebiotics**



Stimulate local immunity

**PREBIOTIC** 

**FUNCTIONS** 



Maintain an optimal pH in the intestine



Remove exces of the mucus from the walls of small intestine



Improve the work of digestive system

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pathogenic bavteria

Reduce the formation of toxic chemicals and gases

### **Common Classes of Prebiotics**

Lactobacillus	Bifidobacteria	Others
L. casei L. acidophillus L. crispatus L. delbrueckii L. gallinarum L. gasseri L. johnsonii L. paracasei L. plantarum	B. adolescentis B. animalis B. asteroides B. bifidum B. bohemicum B. lactis B. boum B. breve	Bacillus subtilis Enterococcus feacalis E. feacium E. coli Lactococcus lactis Leuconostoc mesenteroides Pediococcus pantosaceus P. acidilactici Sacchromyces boulardii Streptomyces thermophilus

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<u>Volume 4</u>, December 2021, 100043

#### **Synbiotics**

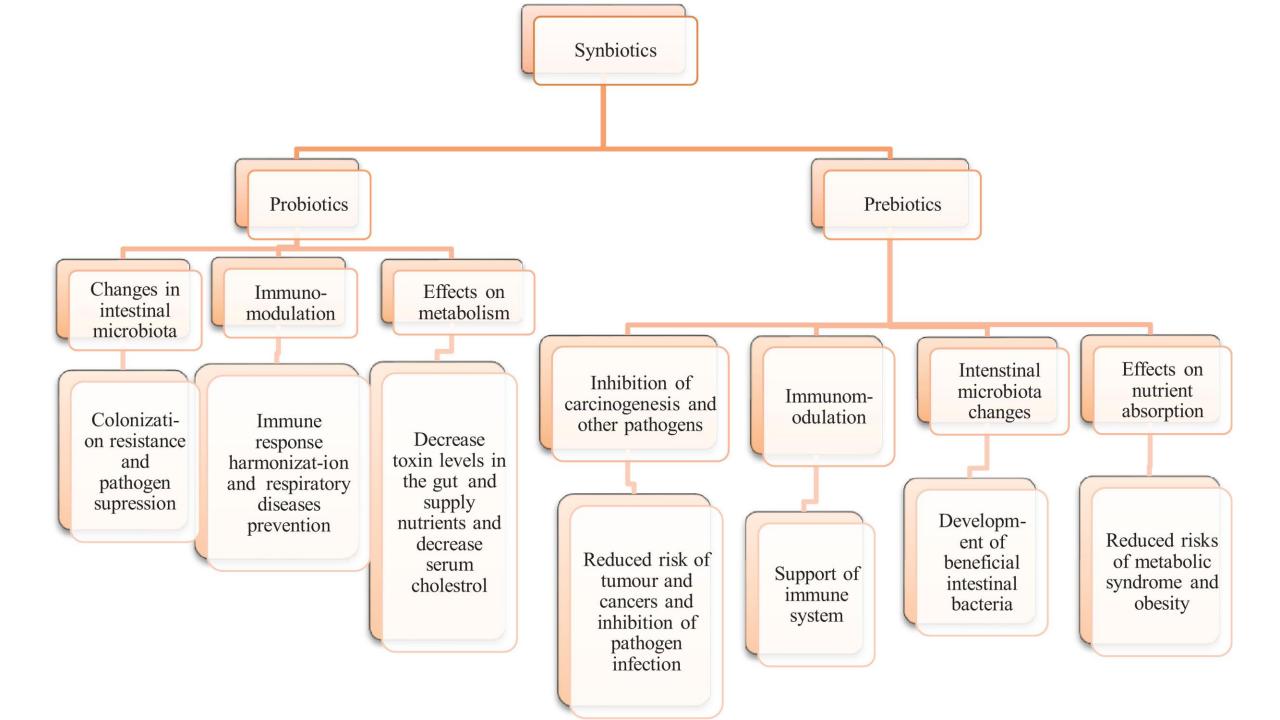
Lactobacillus delbrueckii (Probiotic)

Synbiotic fig juice
(A healthy drink)

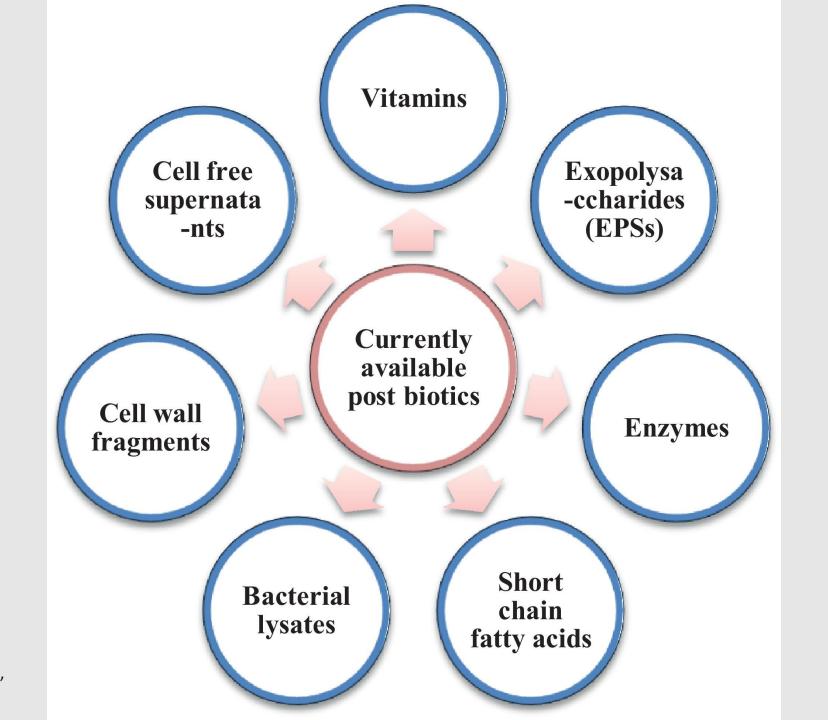
Inulin (Prebiotic)

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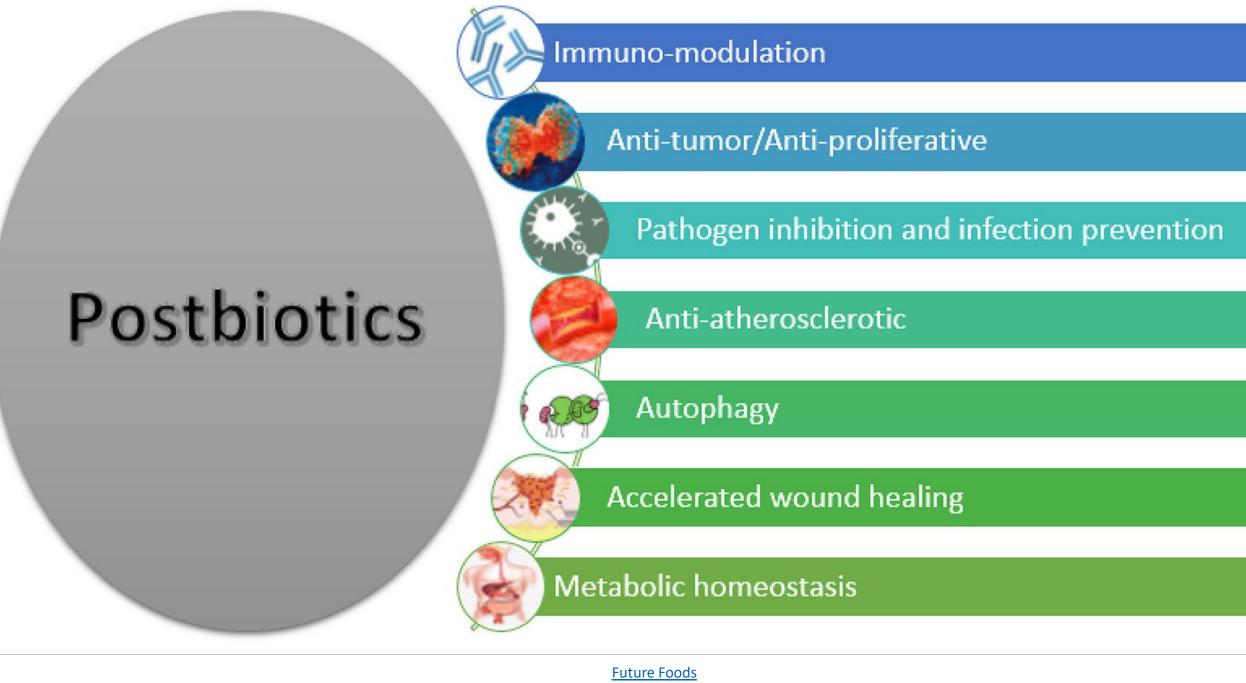
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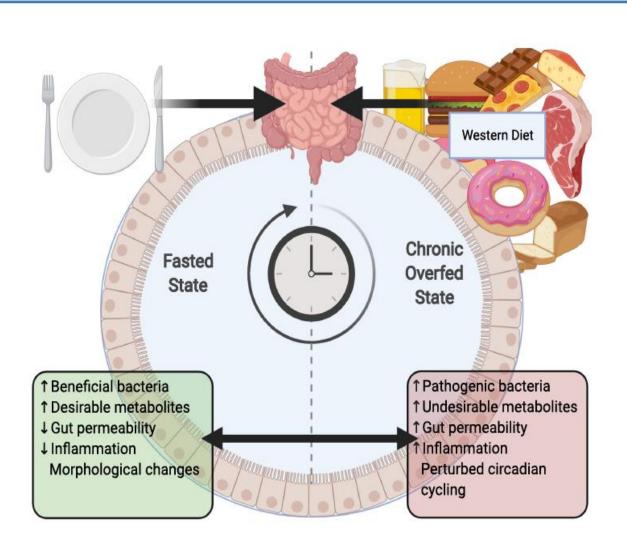


#### **Postbiotics**



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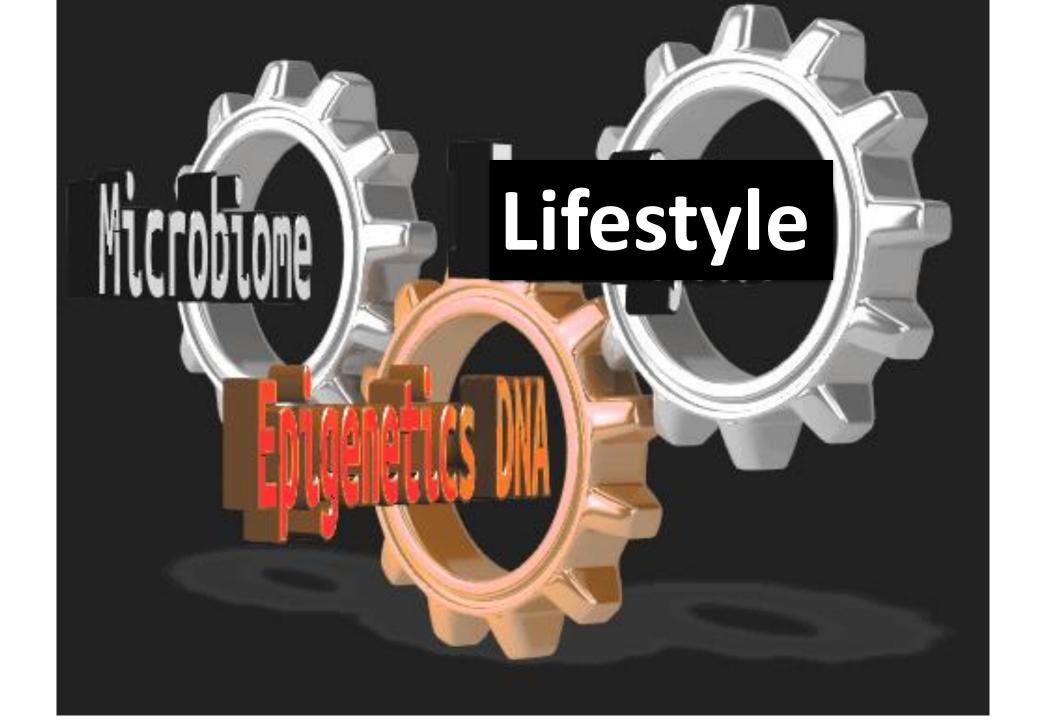


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GASTROINTESTINAL AND LIVER PHYSIOLOGY. © 2021













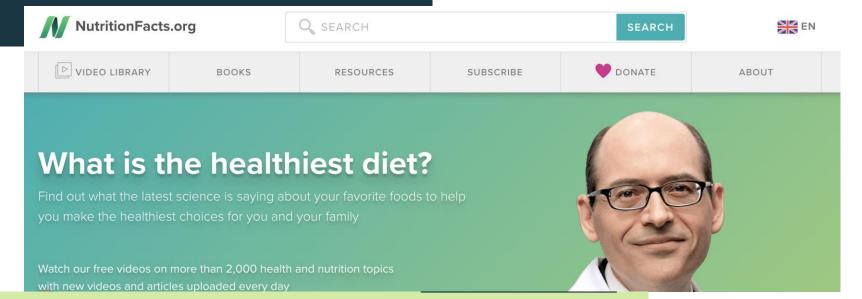
#### What is Functional Medicine?

Functional medicine determines how and why illness occurs and restores health by addressing the root causes of disease for each individual.

The functional medicine model







#FORKS#KNIVES **MEAL PLANNER LOG IN**