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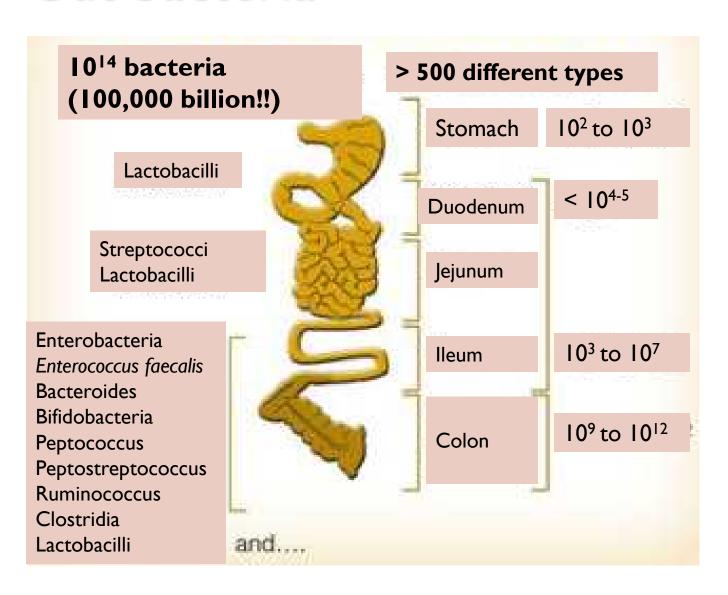
Introduction

 Gut bacteria significantly impacts host health & disease

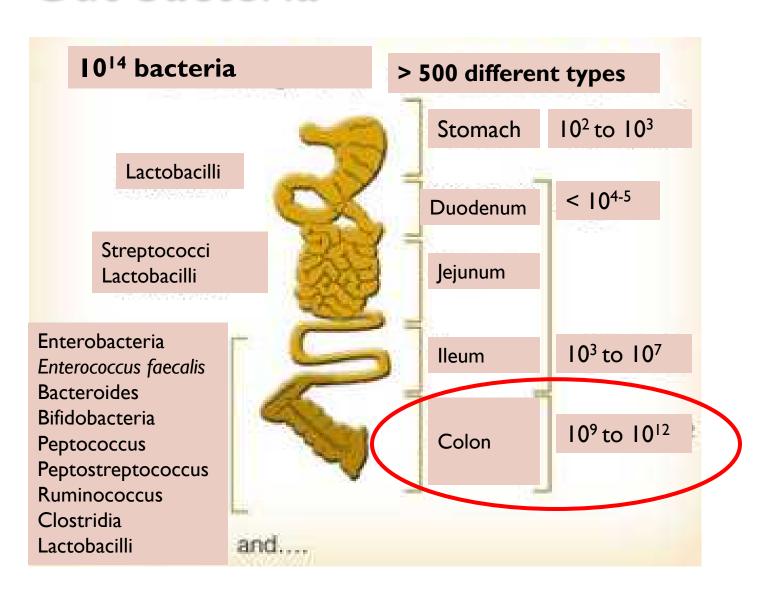
 Prebiotics alter bacterial composition of gut

Honey has prebiotic potential

Gut bacteria



Gut bacteria



Why are gut bacteria important?

- Help modulate immune system
- Contribute to metabolism of the host
- Contribute to energy harvest from food
- Some gut bacteria associated with bowel diseases, allergy & obesity
- Need a balance of 'good' and 'bad' bacteria

'Good' vs. 'Bad' bacteria

'Good' Health promoting:

Eg Bifidobacteria and Lactobacilli

Inhibit growth of harmful bacteria

Stimulate immune functions

Improve digestion and absorption of essential nutrients

Synthesise vitamins

'Bad' Exert harmful effects:

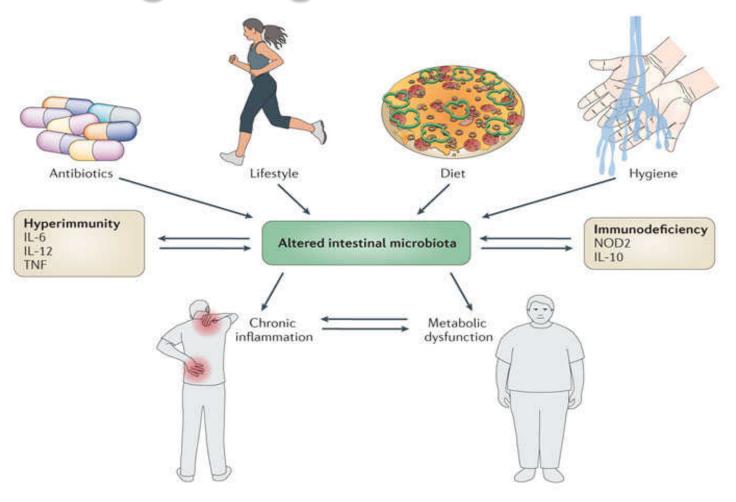
Eg Clostridia and Bacteroides

Involved in diarrhoea, infections and liver damage

Can produce carcinogens

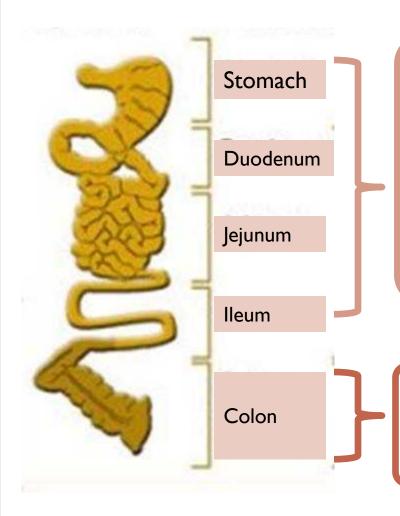
Cause intestinal putrefaction

Changes in gut bacteria



Nature Reviews | Microbiology

The gut system



- Food digested and absorbed in small intestine
- Simple sugars absorbed in small intestine
- → i.e. fructose, glucose, sucrose

- Good bowel bacteria get left-overs
- → need complex sugars

Honey contains simple AND complex sugars

What is a prebiotic?

- Complex sugars that:
 - are not digested in upper gut
 reach colon intact
 - used as a food source by good gut bacteria

Colon

- Sources of prebiotics:
 - breast milk
 - some root crops (e.g. chicory)









Probiotics vs. prebiotics

Live bacteria

Food for gut bacteria





Honey



- Mainly fructose (36-50%) and glucose (28-36%) (simple sugars)
- Oligosaccharide (~I-4%) (complex sugars)



Australian floral honeys unique

Therapeutic properties

Antioxidant, immunostimulatory, wound healing, antimicrobial, prebiotic

Not all honeys are the same



Is Australian honey a good prebiotic?

Can good bacteria use honey to grow?

 Can honey help good bacteria outcompete bad bacteria?



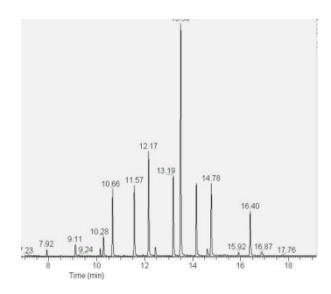
Stage I

Can good bacteria use honey to grow?

(tested 17 honeys)

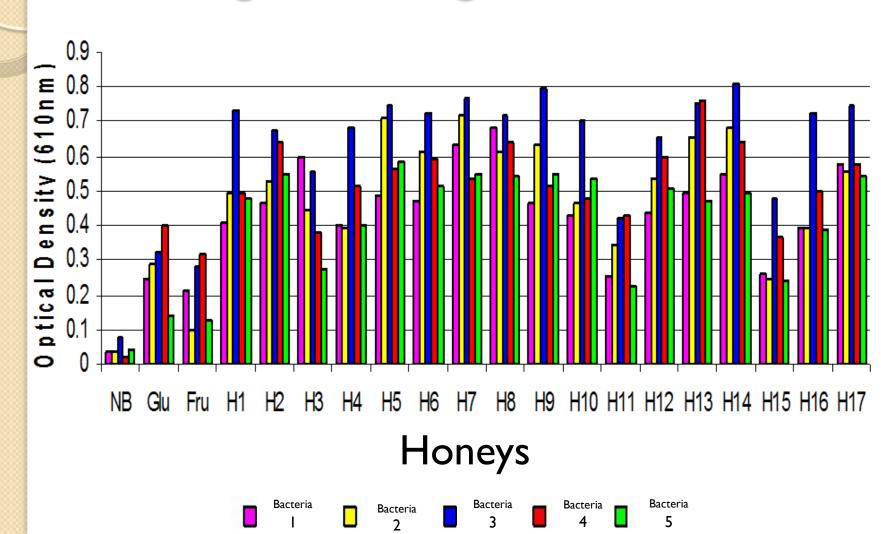


Bacterial counts

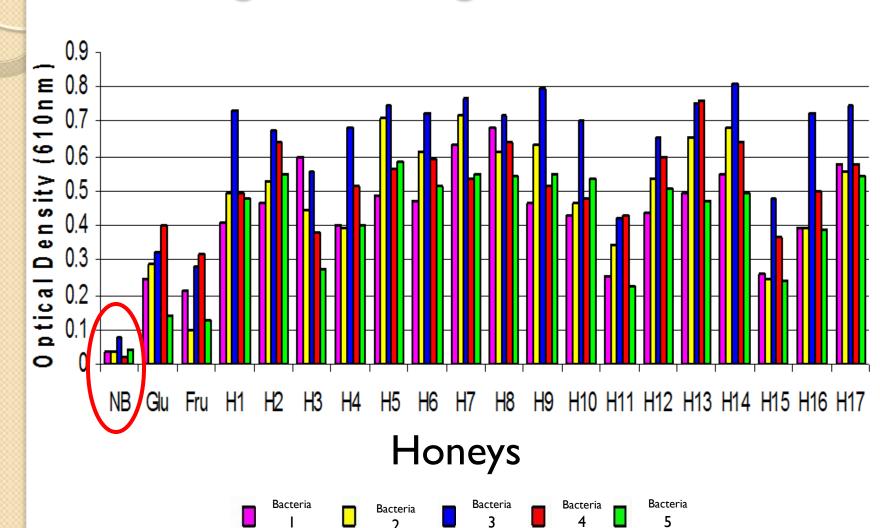


Chemical analysis

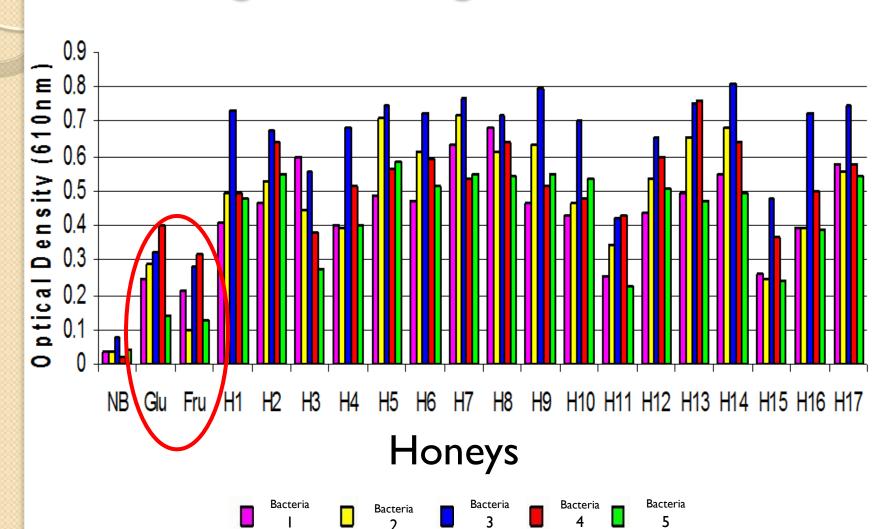
Prebiotic effect of Australian honeys on the growth of good bacteria



Prebiotic effect of Australian honeys on the growth of good bacteria



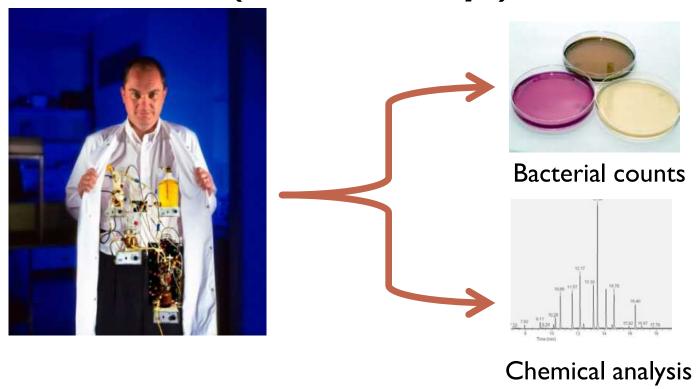
Prebiotic effect of Australian honeys on the growth of good bacteria



Stage 2

 Can honey help good bacteria outcompete bad bacteria?

(17 + 22 honeys)

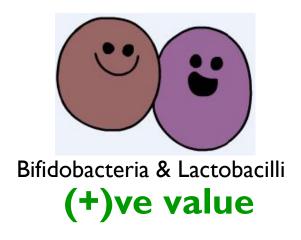


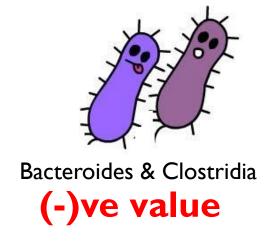
Phase I: Simulate gut conditions

Phase 2: Use complex sugars in tests

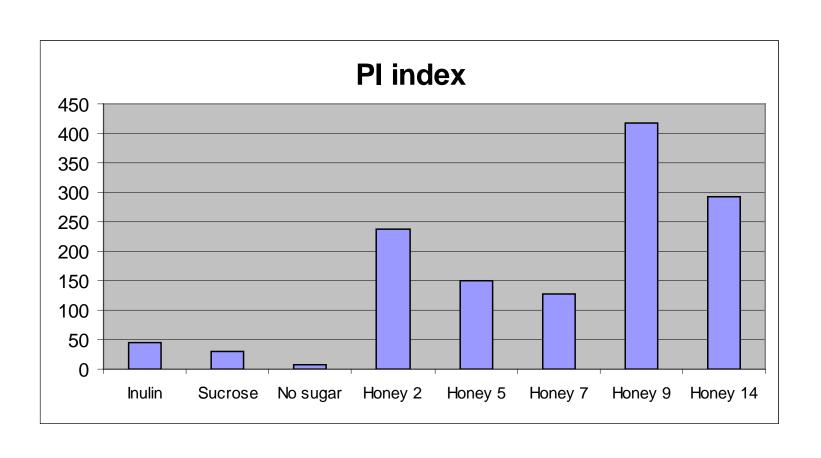
Prebiotic Index (PI)

- Measures prebiotic capacity
- Generates 'score' of prebiotic effect





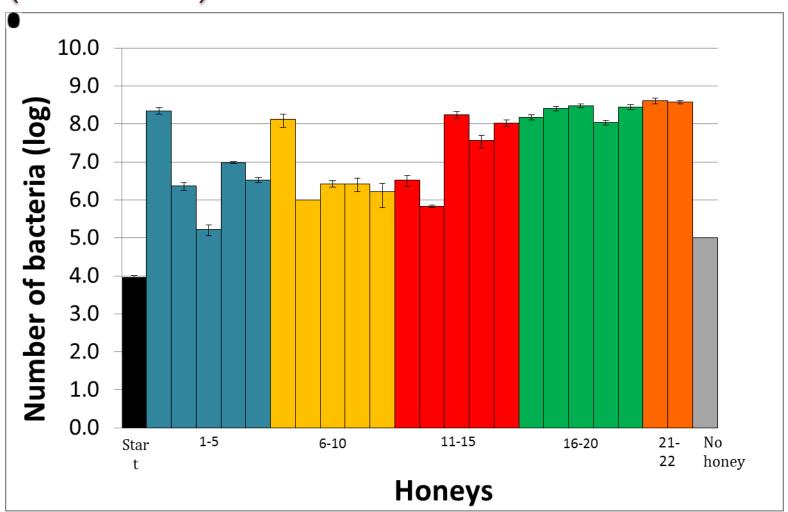
Prebiotic index values for Australian honeys







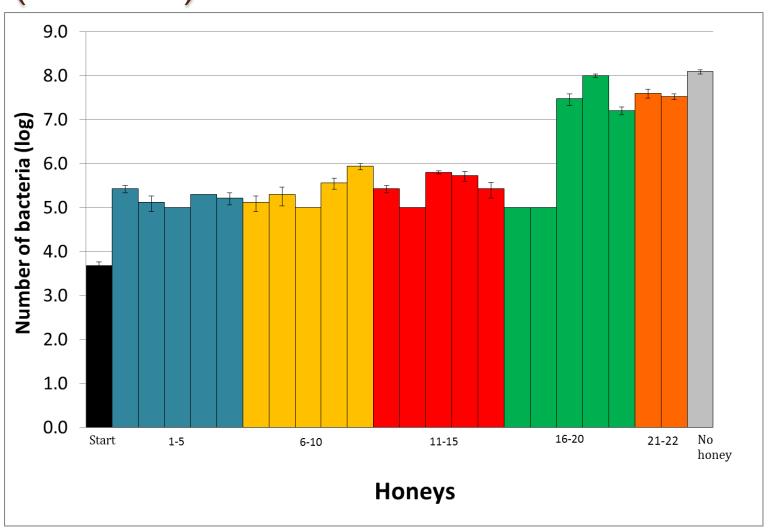
(lactobacilli)





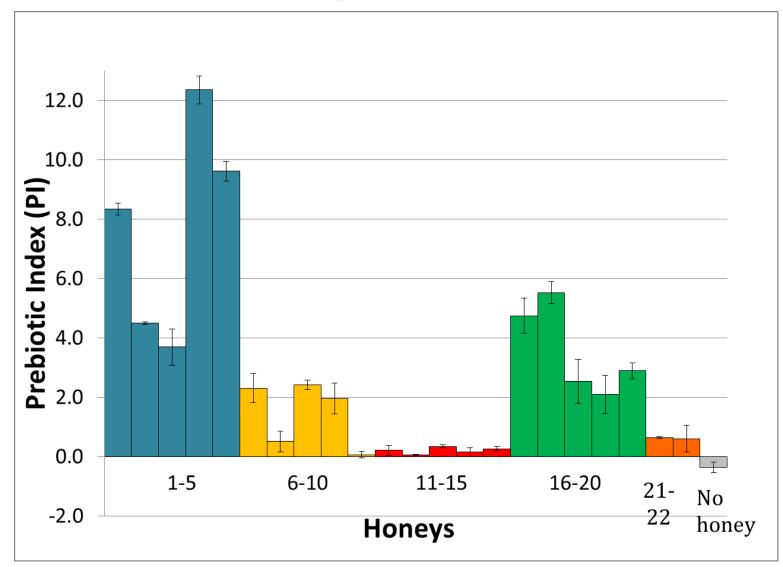


(clostridia)

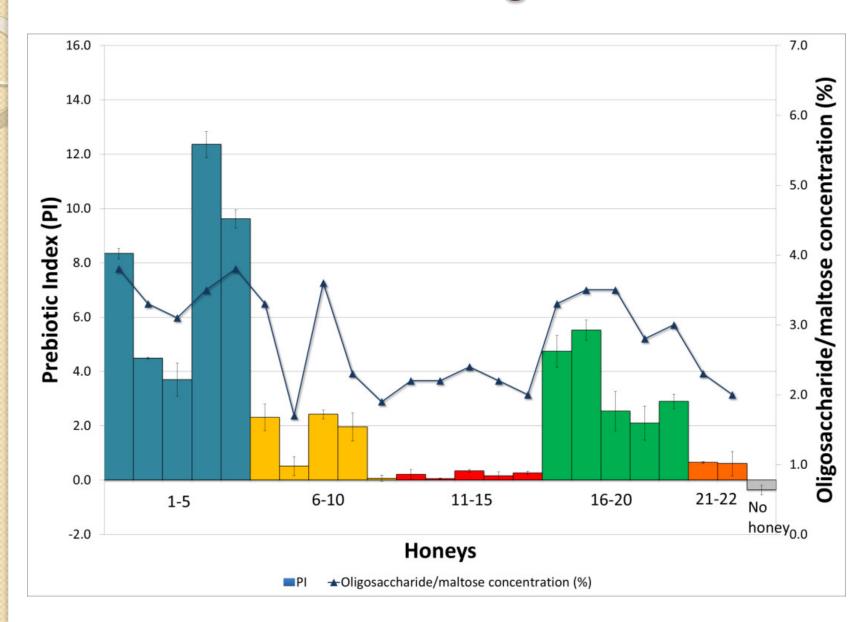


Prebiotic index values for Australian honeys



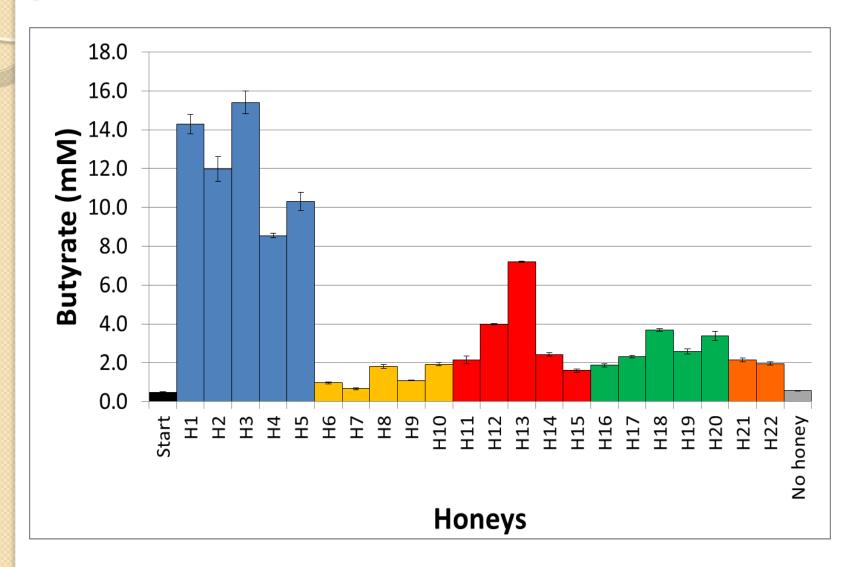


Prebiotic index and oligosaccharides



Chemical analysis of beneficial end products





What do these results mean?

- Australian honeys:
 - have prebiotic activity
 - oligosaccharides
 - deliver health benefits
 - could be an effective functional food ingredient
- Each honey could provide different health benefits
 - Prebiotic, nutritional, therapeutic



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