Synthesis and impact of sweet dietary fibres on faecal

microbiome composition and activity

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Objectives

Formulate sweet dietary fibres that combine clean flavour profiles with gut microbiome modulation activity.

Methods

glycosides (SG) Mogrosides (MV) Steviol and were enzymatically modified by fructosyltransferases and βgalactosidases to:

- improve flavor profiles
- reduce sweetness intensity



Enzymatic modification significantly reduced:

- Bitterness aftertaste of steviol glycosides
- Liquorice aftertaste of mogrosides

0h

add gut microbiome modulation ability

Structure determination was carried out by HPLC-DAD, GC-MS and MALDI-TOF.

Flavour profiles were determined, before and after enzymatic modification, by a panel of 12 expert flavourists.

Gut microbiome modification was determined in 24h, anaerobic, pH controlled, micro-scale faecal cultures.



Results



- SG FOS: SG modified by fructosyltransferases
- SG GOS: SG modified by β -galactosidases
- MV FOS: MV modified by fructosyltransferases
- MV GOS: MV modified by β -galactosidases

Bacteriology was carried out by real-time PCR and organic acid concentrations were determined by GC-FID.



24h

modified significantly Enzymatically MV increased Lactobacillus and C. coccoides compared to negative control and native MV after 24h faecal culture. Trends for increase in Bifidobacterium were also noted.





Enzymatically modified SG and MV significantly increased acetate and propionate compared to negative controls and parent compounds after 24h faecal culture.

Study Highlights

Enzymatic modification of SG and MV generated sweet dietary fibres which:

Significantly reduced SG bitterness

Significantly reduced MV liquorice aftertaste

MV and SG dietary fibres: significantly increased acetate and propionate and health positive gut bacterial groups, combining sweetness with health functionality.



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