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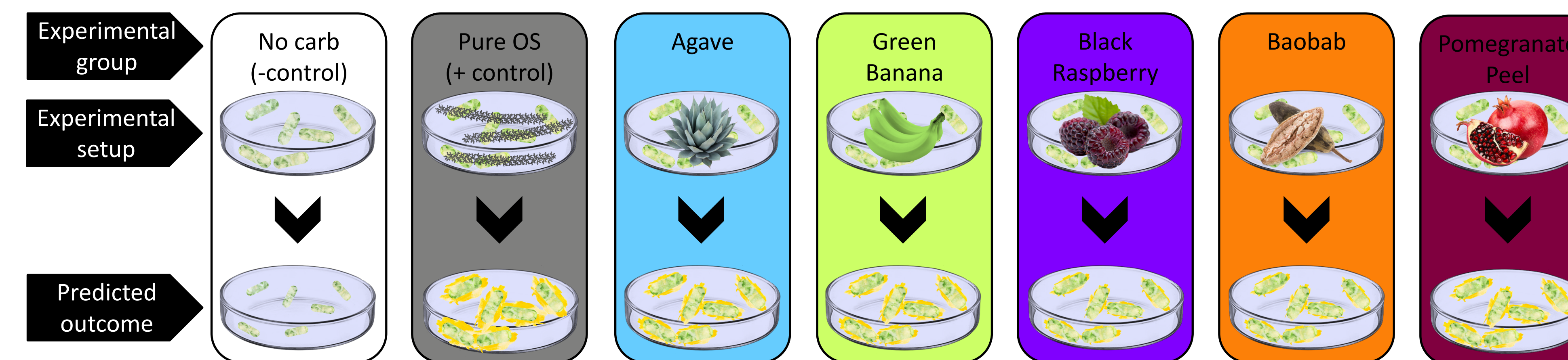


# Fermentation of prebiotics in whole food powders by probiotic bacteria strains

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Figure 1- Methods and expected results



Bacterial strains were grown in media with different whole food powders as the carbohydrate source.

## Methods

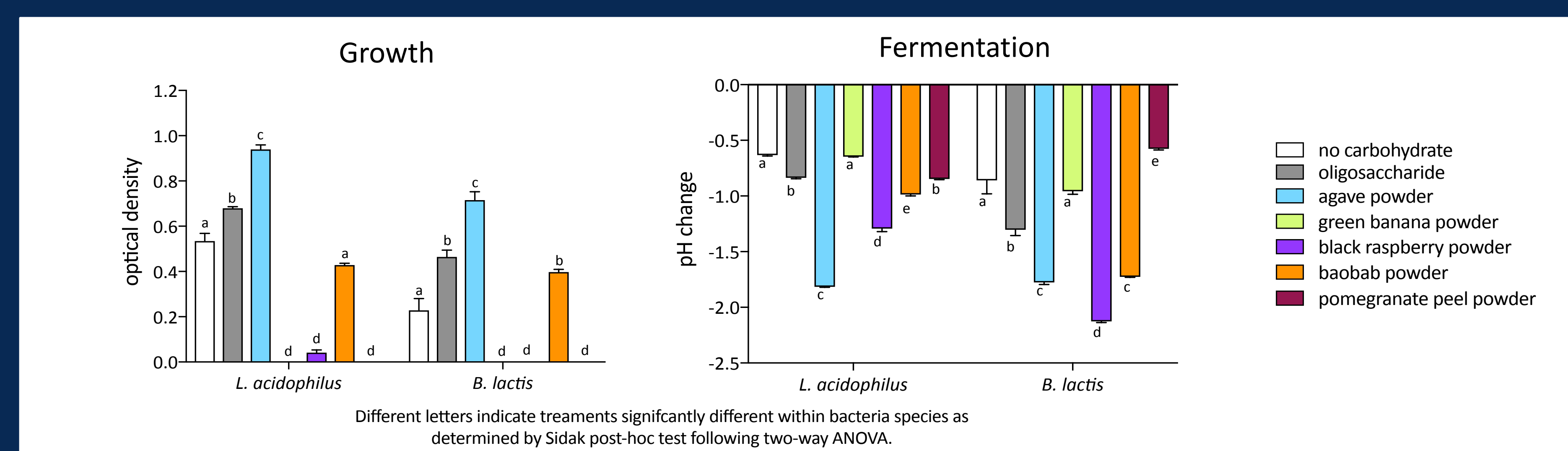
*L. acidophilus* NCFM and *B. lactis* HN019 were grown in MRS broth with different carbohydrate sources. Cultures were incubated for 48 hours at 37° C and then analyzed for:

1. **Growth**- Optical density of medium
2. **Fermentation**- Change in medium pH

## Results

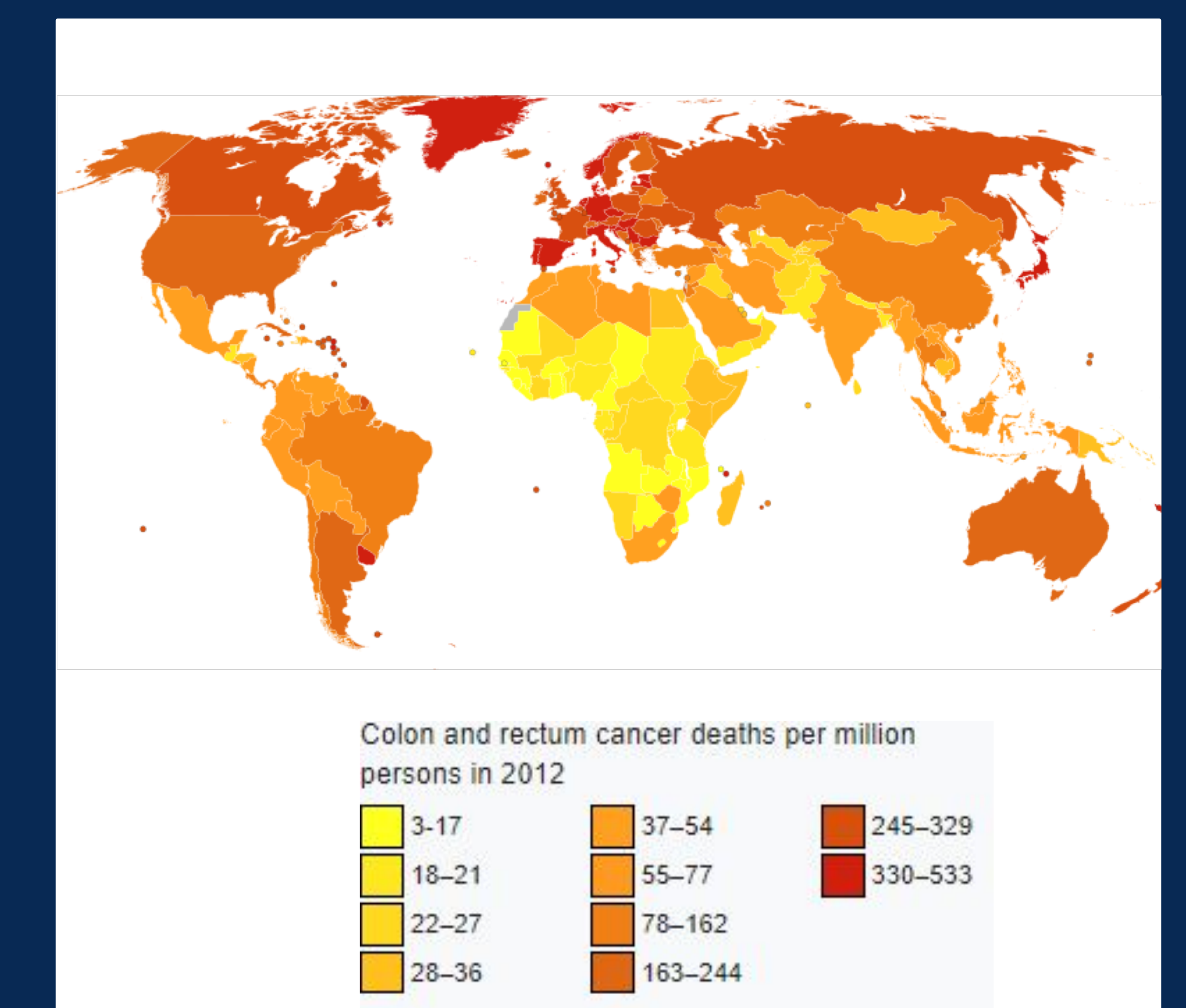
- **Agave** increased growth and fermentation activity of both bacterial strains, better than the positive control.
- Additionally, **black raspberry** and **baobab** appeared to have higher fermentation potentials than the positive control, in both bacterial strains.

Figure 2 – Bacterial growth and fermentation



Agave increased bacteria numbers. Additionally, agave, black raspberry, and baobab decreased pH after fermentation with probiotic bacteria strains.

Figure 3 – Colorectal cancer prevalence



The Western diet is a major contributing factor for colorectal cancer.

## Introduction

**Colorectal cancer** (CRC) is the second leading cause of cancer death in the United States. Modification of the **gut microbiome** offers potential for CRC prevention.

**Probiotic** bacteria strains have been shown to reduce CRC risk and improve health outcomes. Selected strains for this study:

- *Lactobacillus acidophilus* NCFM
- *Bifidobacterium lactis* HN019

**Prebiotics** are complex dietary fibers fermented by probiotic bacteria and found in:

- **Agave**
- **Green Banana**
- **Black raspberry**
- **Baobab**
- **Pomegranate Peel**

The main objective of this study was to determine the **best combinations of probiotic bacteria and whole food powders** for future CRC dietary intervention studies.

## Conclusions

**Green banana** and **pomegranate peel** appear not to be utilized as a food source by probiotic bacterial strains. **Agave, black raspberry, and baobab** may be promising candidates for future preclinical dietary intervention studies. Further investigation is required before proceeding:

1. An improved measure of growth is needed to accurately evaluate opaque broths.
2. Additional trials (replicates) are needed to confirm these preliminary results.

