

Probiotics and Prebiotics

The gut microbiome is a complex and vast community of bacteria and microorganisms living in the intestinal tract. Its health is key to not only a healthy digestive system, but also the health of many other systems in the body.1

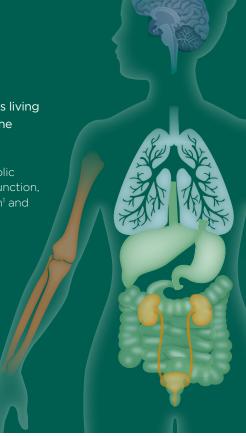
A balanced microbiota assists with digestion, produces nutrients such as vitamin K and folic acid and assists in the absorption of minerals such as calcium. It also improves immune function, protects from harmful bacteria and parasites, reduces inflammation, supports metabolism¹ and assists mood and brain function.2

There are factors that can have a negative impact on the gut microbiome including:3.4

- Antibiotic use
- Poor diet
- Lack of exercise

- Infection
- Toxins (e.g. pollution)

These factors can create the conditions for overgrowth of bad bacteria.³ As such it is important to consume a diet that feeds a healthy microbiome and take supplements for restoration when required and directed by your healthcare practitioner.



Probiotics vs Prebiotics?

Probiotics

Are live beneficial bacteria or yeast which help to keep your digestive system healthy and as an extension, the rest of your body.⁵ Probiotics need to be consumed regularly to maintain good microbe levels in the gut.6 This can be achieved either through a supplement or food, depending on your circumstances.

Prebiotics

Are specific herb and plant fibers that feed beneficial gut bacteria. Through promoting their growth and multiplication, the beneficial bacteria can colonise the gut and create an optimal balance of bacteria.⁷ Probiotics break down prebiotics in the colon and produce shortchain fatty acids which support the health of your intestinal wall barrier and protect against inflammation.8

Consuming a combination of probiotics and prebiotics ensures the probiotics have the nutrient rich fuel they need to do their job and promote a healthy functioning body.

| Probiotic Foods | | Prebiotic Foods | |
|--|--|---|---|
| Fermented vegetables e.g. sauerkraut/kimchi Yoghurt (plain with live cultures) Kefir (dairy/water/coconut) Kombucha | Miso Natto Tempeh Tamari Apple Cider Vinegar (with the "mother") | Asparagus Avocado Banana Beetroot Burdock root Cocoa Dandelion greens Dragon fruit (red and white) Garlic/leeks/onions Honey | Inulin containing foods e.g. globe artichoke Legumes Pectin containing foods e.g. citrus/apple Slippery elm Tomato Whole grains e.g. barley, rye, wheat bran, oats, amaranth |

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Benefits of Probiotics and Prebiotics

Probiotics^{9,10,11}

Introduce high numbers of beneficial bacteria to the gut



Digestive System

Improves symptoms of Irritable Bowel Syndrome (IBS)

Reduces risk of/supportive during gastrointestinal infections

Reduces diarrhoea, including antibiotic-associated diarrhoea

Supportive treatment for IBD

Supports beneficial bacteria following antibiotic use

Generation of nutrients e.g. Vitamin K, B1, B12, folate and biotin

Assists with lactose intolerance



Immune System

Protective against allergies

Supports immune function



Integumentary System

Supportive for eczema in children



Female Reproductive System

Reduces risk of/supportive for vaginal infections



Urinary System

Reduces risk of/supportive for urinary tract infections



Prebiotics^{4,7,12}

Balances the gut microbiome through providing food for beneficial bacteria and producing short chain fatty acids



Digestive System

Reduces risk of developing IBD

Increase calcium and magnesium absorption

Reduces constipation



Immune System

Supports immune function, reduces infection incidence



Integumentary System

Reduce risk of dermatitis



Endocrine System

Supports healthy weight and appetite (promotes satiety)

Supports healthy blood sugar balance



Cardiovascular System

Supports healthy cholesterol levels

Reduces the risk of cardiovascular disease



Nervous System

Supports healthy mood

Supports learning, memory and recall



Whole Body

Reduces inflammation

