

Whey, the gut microbiota and the influence on human health

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- ~ α -lactalbumin
- ~ Lactose
- ~ Galactooligosaccharides

Whey Components



The Gut Microbiota

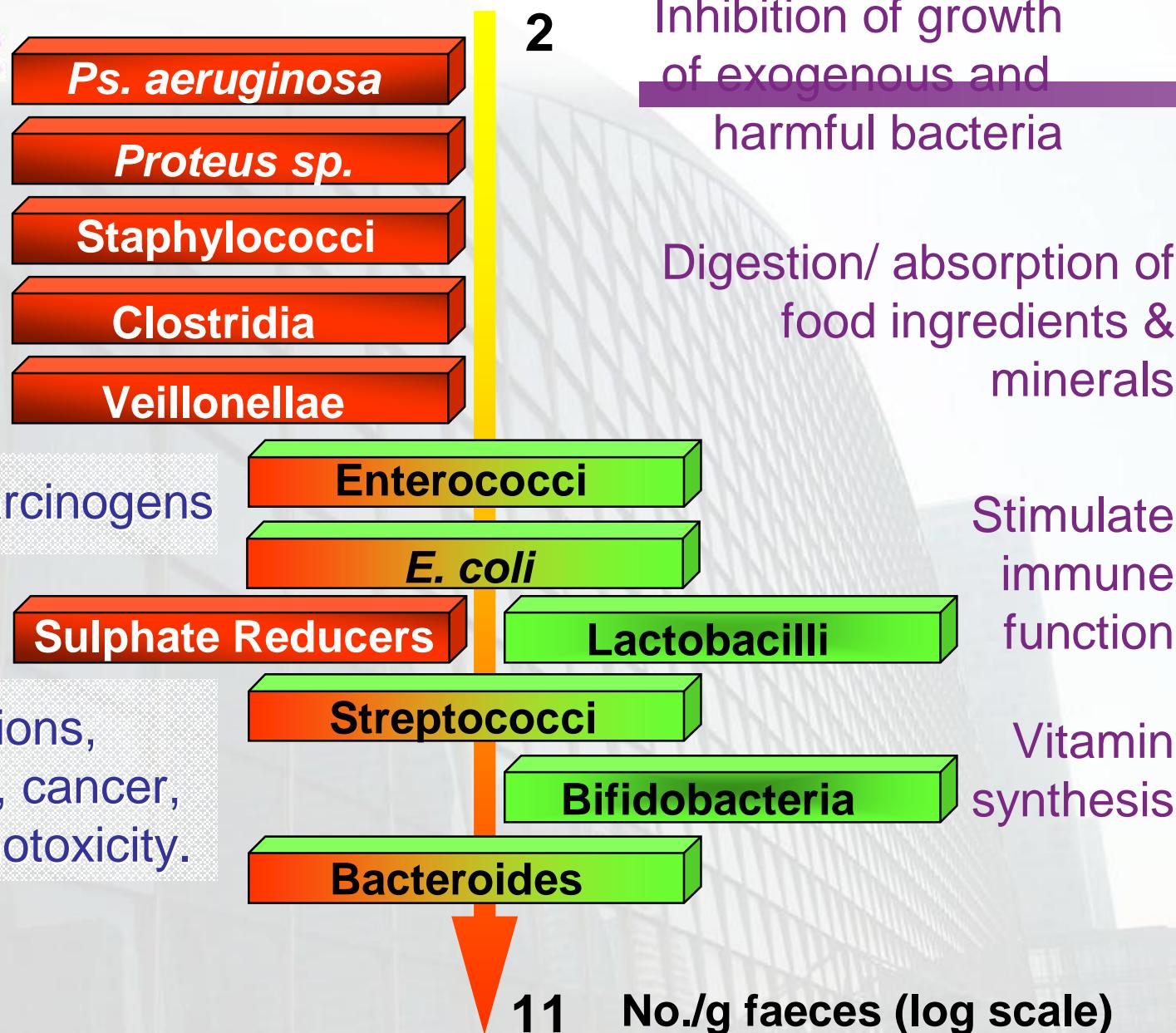
- ~ 500-1000 different species
- ~ ~95% cells within the body
- ~ Influence health and disease



Intestinal putrefaction

Production of carcinogens

Diarrhoea, infections,
toxin production, cancer,
toxigenesis, genotoxicity.



Influencing the Gut Microbiota

- ~ **Probiotics** - *A live microbial feed supplement which beneficially affects the host*
- ~ **Prebiotics** - *Non digestible food ingredients that selectively stimulate a limited number of bacteria in the colon, to improve host health*

α -lactalbumin

- ~ Whey protein (25%)
- ~ Bifidogenic?
- ~ Reductions in potential pathogens?

α -lactalbumin and glycomacropeptide

- ~ Rhesus monkey feeding study

4 feeding groups

- è Breast milk
- è Whey-rich formula

- è Whey-rich formula & α -lactalbumin

- è Whey-rich formula & glycomacropeptide

- è At 4.5 months – EPEC

Rhesus Monkey Study....

Feeding Group	Diarrhoea?
Whey Formula	Acute
Glycomacropeptide	Present – sporadic
α -lactalbumin	None
Breast fed	None

The faecal microbiota of breast fed and α -lactalbumin were the most similar.

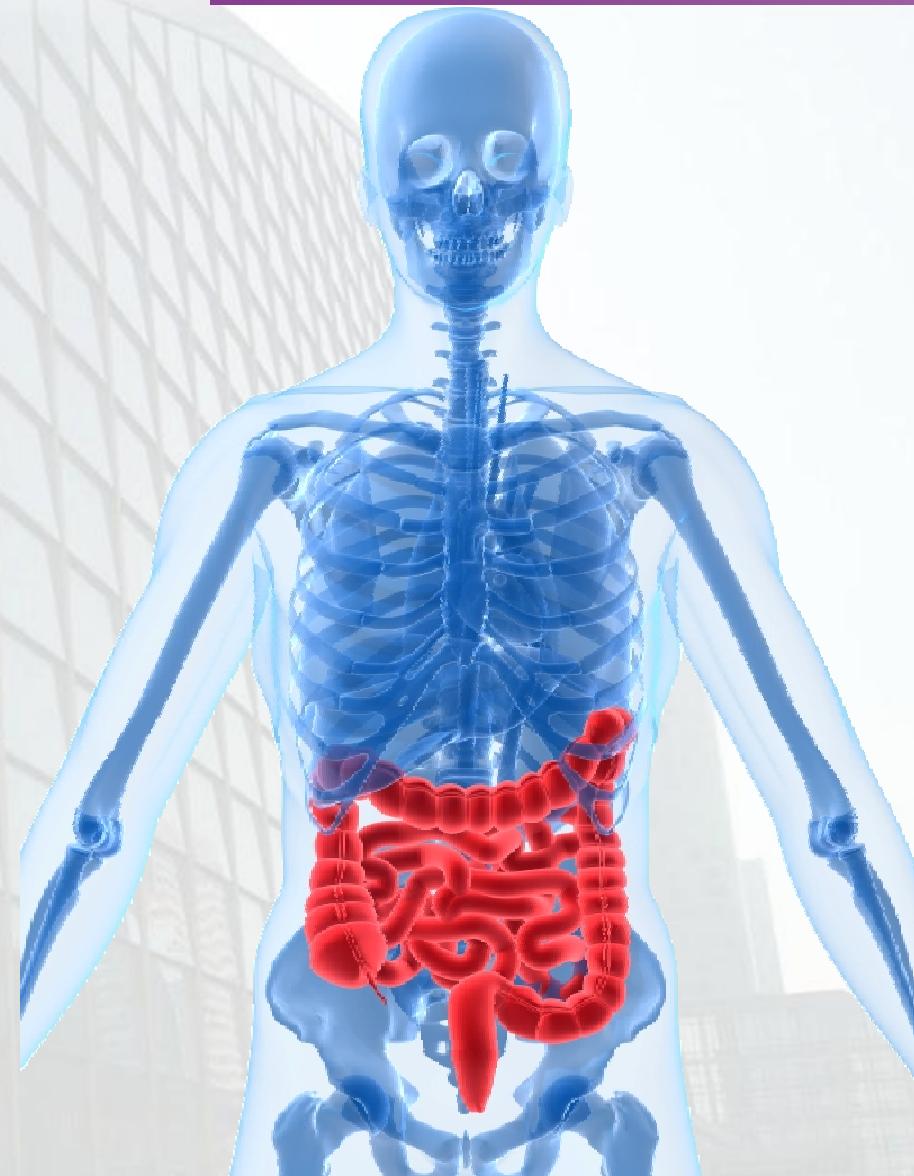
Lactose and Galactooligosaccharides

- ~ Lactose is the main whey carbohydrate
 - è Used to make GOS



Galactooligosaccharides and health

- ~ Bifidogenic
- ~ Increased calcium absorbtion (osteoporosis)
- ~ Relief from constipation
- ~ Reduced CRC associated risk factors



Irritable Bowel Syndrome

- ~ 44 volunteers
- ~ 3.5g, 7g GOS or placebo
- ~ 4 weeks

- ~ Increased bifidobacteria
- ~ Alleviated symptoms
- ~ Improved stool consistency

Davis, *et al.*, 2008. BSG Abstract

Assessing CRC risk factors

- ~ The balance of the microbiota
- ~ Enzymes produced by the microbiota
- ~ End products of fermentation



GOS – Protection from CRC?

- ~ Fischer 344 rats
 - è High GOS
 - è Low GOS
- ~ 2 & 3 weeks AOM injection
- ~ After 10months
 - è Tumour incidence

Whey fermented by bifidobacteria

- ~ Concentrated whey - *B. breve* C50
- ~ Commercial milk - *S. thermophilus* and *B. breve* C50
- ~ Fed to healthy adults
 - è Faeces
 - è Bacterial metabolising enzymes

Fermented Whey Study.....

	Bifidobacterium spp.	Ba. fragilis	Cl. perfringens	nitroreductase*	β -glucuronidase *
Bifidobacteria fermented whey	↑	↓	↓	28.4 ↓ 5.4	20.4 ↓ 12.8
Fermented milk	—	↓	↓	20.4 ↓ 14.5	14.1 ↓ 11.3

Romond et al. 1998. J Dairy Sci. 81:1229-1235

Conclusions

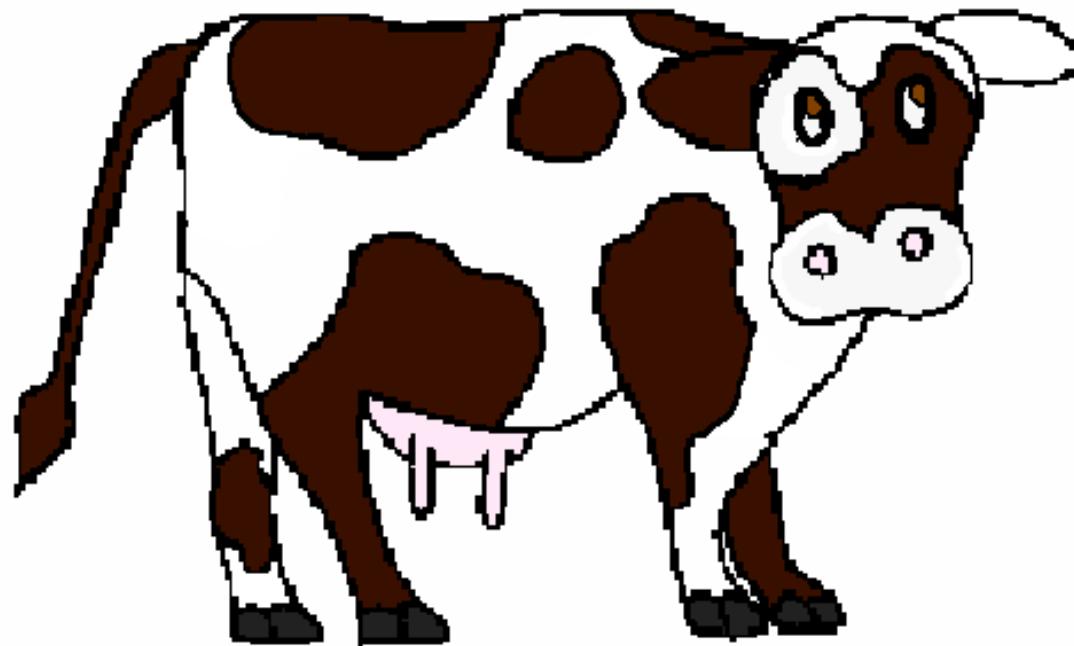
- ~ Whey – an important dietary ingredient – many health implications
- ~ Currently it is estimated 5% whey used effectively
 - è more dietary incorporation could be beneficial to gut and overall health

Acknowledgments

Professor Glenn Gibson
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The whey forward?



Thank you!

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Acknowledgments

- ~ Professor Glenn Gibson
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