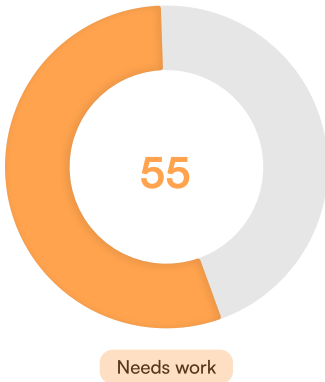


This is your complete gut microbiome analysis containing condition related findings with food and supplements recommendation to optimize your gut health.

SECTION 1: Summary of your results

0-49 represents Poor • 50-79 represents Needs work • 80-100 represents Satisfactory

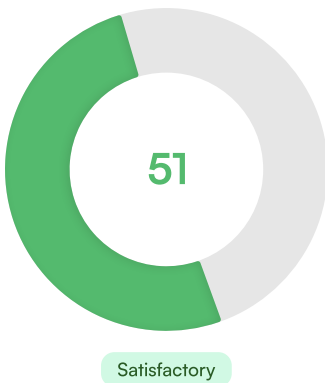
Gut Health Score



Your Gut Health Score

Your Gut Health Score is the percentage value of all the microbes enlisted in section 2 within the optimal range. Assuming all your scores are within optimal ranges, then your score will be 100. For every taxa that is out of range, your score decreases accordingly.

Diversity Score

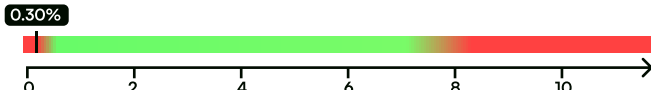
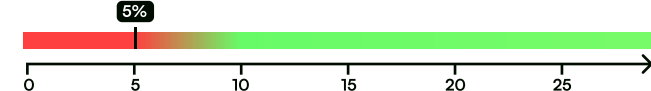
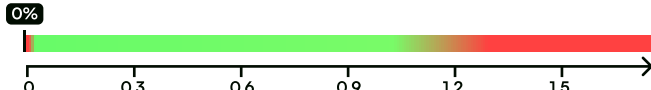
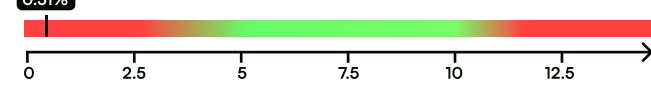
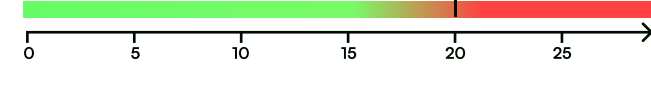
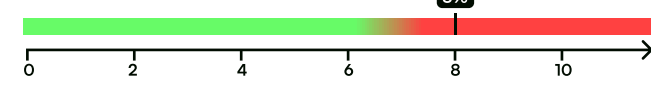


Your Diversity Score

Your Diversity Score is computed using the Shannon Index. This accounts for the richness and evenness of the species found in your gut. Your score is a percentage value compared to the highest Shannon score of the population who have taken the Vitract Gut Microbiome Test. Note that apart from diet, other factors such as age, geographical location, genetics, sleep patterns, antibiotic use, etc, can affect your diversity score

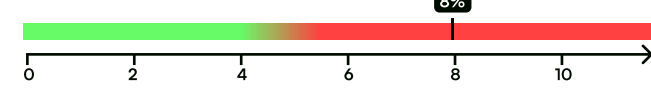
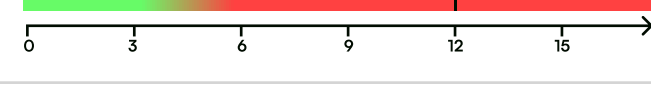
Disclaimer

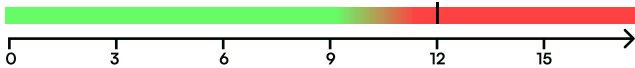
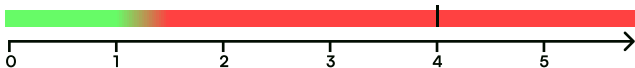
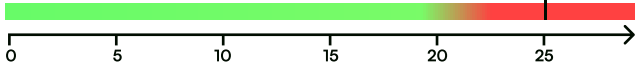
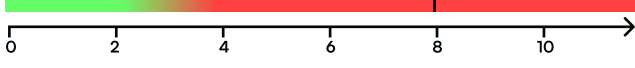
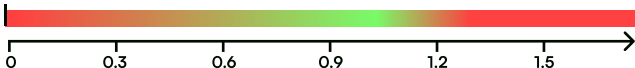
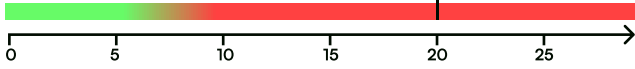
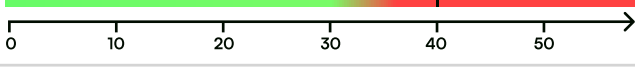
- This report is not a diagnosis. It is for educational and informational purposes only. All associations between your microbiome profile, disease conditions and recommended food suggestions, are based on published peer-reviewed research papers. Note that other factors such as genetics, lifestyle, environment, etc, can contribute to disease or health associations. Always seek the advice of your doctor or healthcare provider for any issues relating to your diagnosis, disease prevention, impairment, symptoms or treatment. This report does not replace the role of your healthcare provider.

#	Probiotic bacteria	Implication
7	<i>Blautia wexlerae</i> - 0.30% Low Optimal range (0.4-7%) 	Low Low levels of <i>Blautia wexlerae</i> may impair fiber digestion, and contribute to digestive issues like constipation and metabolic disorders like type 2 diabetes.
8	<i>Faecalibacterium prausnitzii</i> - 5% Low Optimal range ($\geq 10\%$) 	Low <i>F. prausnitzii</i> produces butyrate which serves as an energy source for intestinal cells. Low levels of <i>F. prausnitzii</i> can result in reduced nutrient supply to intestinal cells, promote chronic inflammation, and negatively impact gut-brain communication.
9	<i>Lactobacillus</i> - 0% Low Optimal range (0.01-1%) 	Low Low levels of <i>Lactobacillus</i> can lead to an imbalance in the gut microbiota, which is associated with various gastrointestinal issues, such as diarrhea, irritable bowel syndrome, and inflammatory bowel diseases.
10	<i>Roseburia</i> - 0.51% Low Optimal range (5-10%) 	Low Low levels of <i>Roseburia</i> can lead to an imbalance in the gut microbiota, which is associated with various gastrointestinal disorders, including irritable bowel syndrome (IBS) and inflammatory bowel diseases (IBD).
11	<i>Ruminococcus</i> - 20% High Optimal range (0-15%) 	High An over-abundance of certain strains of <i>Ruminococcus</i> has been associated with health conditions, including obesity and metabolic disorders.
12	<i>Ruminococcus bromii</i> - 8% High Optimal range (0-6%) 	High Very high levels of <i>Ruminococcus bromii</i> could disrupt gut balance, potentially leading to digestive discomfort like bloating, gas, and poor regulation of butyrate production.

Commensals - 84

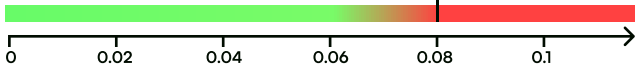
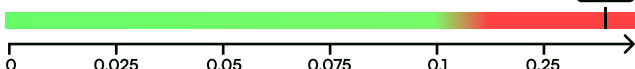
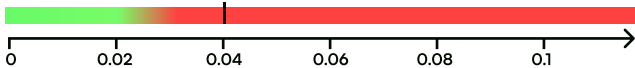
Gut commensals are microorganisms that coexist with the host in the gastrointestinal tract without causing harm. They contribute to host wellbeing and gut homeostasis.

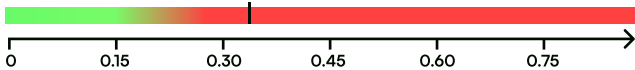
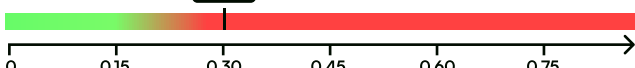
#	Commensals	Implication
1	<i>Agathobacter rectalis</i> (formerly <i>Eubacterium</i> - 8% High Optimal range (0-4%) <i>rectale</i>) 	High Very high levels of <i>Agathobacter rectalis</i> may indicate an imbalance in gut microbiota, leading to intestinal gas production and possibly contributing to mood disorders such as anxiety.
2	<i>Alistipes finegoldii</i> - 12% High Optimal range (0-3%) 	High High levels of <i>Alistipes finegoldii</i> are correlated with depression, anxiety and chronic fatigue syndrome.

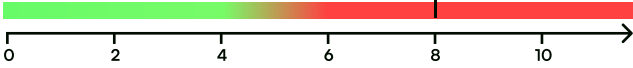
#	Commensals	Implication
3	<i>Alistipes putredinis</i> - 12% High Optimal range (0-9%) 	High High levels of <i>Alistipes putredinis</i> are correlated with depression, anxiety and chronic fatigue syndrome.
4	<i>Anaerobutyricum hallii</i> (formerly <i>Eubacterium hallii</i>) - 4% High Optimal range (0-1%) 	High High <i>Anaerobutyricum hallii</i> levels could contribute to increased production of hydrogen and methane gases, potentially causing bloating, discomfort, or gas.
5	<i>Bacteroides</i> - 25% High Optimal range (0-20%) 	High Increased levels of certain <i>Bacteroides</i> spp. have been associated with increased mucosal inflammation and the development of colorectal and invasive breast cancer.
6	<i>Bacteroides fragilis</i> - 8% High Optimal range (0-2%) 	High Very high levels of <i>Bacteroides fragilis</i> has been associated with abscess formation; and an increase in autoimmune conditions like Ulcerative colitis and Crohn's Disease.
7	<i>Bacteroides thetaiotaomicron</i> - 12% High Optimal range (0-3%) 	High Very high levels of <i>Bacteroides thetaiotaomicron</i> may lead to overproduction of byproducts from fiber fermentation.
8	<i>Oxalobacter formigenes</i> - 0% Low Optimal range (0.01-1%) 	Low <i>Oxalobacter formigenes</i> is crucial for oxalate degradation, and low levels can lead to toxic oxalate buildup, increasing the risk of nephrolithiasis.
9	<i>Phocaeicola vulgatus</i> - 20% High Optimal range (0-10%) 	High Very high levels of <i>Phocaeicola vulgatus</i> may interfere with intestinal permeability, increase risk of obesity and insulin resistance, including disrupting normal digestion.
10	<i>Prevotella copri</i> (now <i>Segatella copri</i>) - 40% High Optimal range (0-20% for non-vegetarians) Optimal range (0-30% for vegetarians) 	High Very high levels of <i>Prevotella copri</i> may contribute to gut dysbiosis, increased production of proinflammatory markers, and have been associated with arthritis.
11	<i>Streptococcus thermophilus</i> - 0.6% High Optimal range (0-0.3%) 	High Elevated <i>Streptococcus thermophilus</i> levels may suggest an overgrowth, possibly influencing fermentation process, leading to an increased production of gas or byproducts that can exacerbate gut irritation.

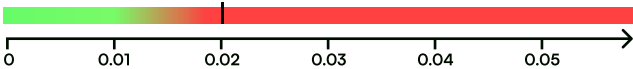
Pathobionts - 64

Pathobionts are microorganisms that typically reside harmlessly in the gut but have the potential to cause disease under certain conditions or when the host's immune system is compromised. Pathobionts in this test are shown in 4 sub-categories:

#	Enterotoxigenic & Inflammatory Pathobionts	Implication
1	<i>Enterococcus faecalis</i> - 0.08% High Optimal range (0-0.06%) 	High High levels produce hemolysin that lyses the host cell and may drive the endocarditis infections, biofilm production protects the bacteria from immune responses and antibiotics.
2	<i>Escherichia coli</i> - 0.67% High Optimal range (0-0.1%) 	High When present in high levels, pathogenic <i>Escherichia coli</i> strains may produce heat labile and heat stable toxins that cause diarrhea and host cell death, leading to conditions such as hemolytic uremic syndrome.
3	<i>Klebsiella pneumoniae</i> - 0.04% High Optimal range (0-0.02%) 	High Synthesizes polysaccharides that protect against immune responses and siderophores that sequester iron from the host leaving the host vulnerable to other bacteria infections in an iron limited environment.
4	<i>Ruminococcus gnavus</i> (now <i>Mediterraneibacter gnavus</i>) - 2% High Optimal range (0-1%) 	High <i>Ruminococcus gnavus</i> has been found to produce an inflammatory polysaccharide that induces inflammation in the gut, as a result contributing to inflammatory bowel diseases.

#	Hydrogen Sulfide Producers	Implication
1	<i>Bilophila wadsworthia</i> - 0.35% High Optimal range (0-0.15%) 	High <i>Bilophila wadsworthia</i> is a hydrogen sulfide-producing bacterium enriched by a high-fat diet, with high levels linked to inflammation, bile acid dysmetabolism, and intestinal barrier dysfunction.
2	<i>Desulfovibrio</i> - 0.30% High Optimal range (0-0.15%) 	High An increased abundance of <i>Desulfovibrio</i> (DSV) can result in the overproduction of hydrogen sulfide, increasing the risk of gastrointestinal problems and inflammatory bowel diseases (IBD). In ulcerative colitis conditions, DSV has been associated with ulcerative colitis in individuals with anxiety and depression comorbidities.
3	<i>Fusobacterium nucleatum</i> - 0.02% High Optimal range (0-0.01%) 	High <i>Fusobacterium nucleatum</i> can invade the intestinal epithelium, with high levels triggering systemic inflammation and promoting colorectal cancer formation.

#	Inflammatory Lipopolysaccharide Producer	Implication
1	<i>Proteobacteria</i> - 8% High Optimal range (0-4%) 	High High levels of <i>Proteobacteria</i> can trigger systemic inflammation as a result of lipopolysaccharide production, increasing the risk of metabolic disorders such as insulin resistance and cardiovascular diseases.

#	Methane Producing Archaea	Implication
1	<i>Methanobrevibacter smithii</i> - 0.02% High Optimal range (0-0.01%) 	High <i>Methanobrevibacter smithii</i> produces high levels of methane and may lead to methane-associated constipation by slowing transit time.

Pathogens

Pathogens in the gut can cause disease or infection when they colonize the gastrointestinal tract.

Detected Not detected

#	Pathogens	Implication
1	<i>Campylobacter jejuni</i> - 1.2% Detected	<i>Campylobacter jejuni</i> can penetrate the gut surface and produce enterotoxins that disrupt the host functions, triggering inflammation and cell death.
2	<i>Clostridiodes difficile</i> - 1.3% Detected	<i>C. difficile</i> produces toxin A and B that disrupts epithelial cell cytoskeletons leading to cell death and loss of gut barrier integrity and triggering inflammatory responses.
3	<i>Helicobacter pylori</i> - 1.2% Detected	<i>H. pylori</i> neutralizes gastric acids by producing ammonia in the stomach, creating an environment suitable for opportunistic pathogens to colonize the stomach. <i>H. pylori</i> also promotes inflammation and cell death, leading to formation of stomach ulcers.
4	<i>Salmonella enterica</i> - 1.2% Detected	<i>Salmonella enterica</i> at high levels can cause diarrhea and gastrointestinal issues.
5	<i>Salmonella typhi</i> - 1.2% Detected	<i>Salmonella typhi</i> can hijack immune cells in the body to spread systemically to sites such as the liver and spleen to cause infections such as typhoid fever.
6	<i>Shigella dysenteriae</i> - 1.3% Detected	<i>Shigella dysenteriae</i> produces shiga toxin that disrupts the host metabolic functions and contributes to cell death and eventually systemic complications such as hemolytic uremic syndrome.
7	<i>Staphylococcus aureus</i> - 1.3% Detected	<i>S. aureus</i> produces a toxin (Panton-Valentine leukocidin) that forms pores in host cells causing cell lysis and may cause extensive tissue damage.
8	<i>Vibrio cholerae</i> - 1.2% Detected	Cholera toxins increase intestinal permeability to water, leaving the intestine vulnerable to water loss and watery diarrhea.
9	<i>Yersinia enterocolitica</i> - 1.2% Detected	Inject molecules called yop effectors that disrupts cellular process, inhibit uptake by immune cells and suppress host response and can cause yersiniosis.
10	<i>Yersinia pestis</i> - 1.2% Detected	<i>Y. pestis</i> produce proteins called Yop effectors inhibit immune cell uptake and activation and may cause plague. <i>Y. pestis</i> multiplies primarily in the blood, leading to tissue necrosis and shock.
11	<i>Yersinia pseudotuberculosis</i> - 1.2% Detected	<i>Y. pseudotuberculosis</i> uses yop proteins to evade the immune system causing mesenteric lymphadenitis by targeting the Peyer's patches in the gut.

FUNGI

#	Fungi	Implication
1	<i>Candida albicans</i> - 0.5% Detected	<i>Candida albicans</i> is a fungus that overgrows during dysbiosis, leading to fungal infections and gut inflammation by disrupting epithelial integrity.
2	<i>Candida spp.</i> - 0.5% Not detected	Not detected
3	<i>Geotrichum spp.</i> - 2.5% Not detected	Not detected
4	<i>Microsporidium spp.</i> - 0.5% Not detected	Not detected
5	<i>Rhodotorula spp.</i> - 1.2% Not detected	Not detected

VIRUSES

#	Viruses	Implication
1	Adenovirus F40/41 Detected	Adenovirus F40/41 is a leading cause of viral gastroenteritis, particularly in children. Overabundance triggers diarrhea and inflammation by infecting intestinal epithelial cells and disrupting barrier integrity.
2	Astrovirus Not detected	Not detected
3	Cytomegalovirus (CMV) Not detected	Not detected
4	Epstein-Barr virus (EBV) Not detected	Not detected
5	Norovirus GI Detected	Norovirus GI is highly infectious and the leading cause of acute gastroenteritis. It disrupts epithelial tight junctions and induces cytokine storms, leading to diarrhea and inflammation. NoV infections are linked to post-infectious irritable bowel syndrome (IBS) and possibly inflammatory bowel disease (IBD).
6	Norovirus GII Not detected	Not detected
7	Rotavirus A Not detected	Not detected
8	Sapovirus Not detected	Not detected

PROTOZOA

#	Protozoa	Implication
1	<i>Balantidium coli</i> Not detected	Not detected
2	<i>Blastocystis spp.</i> Not detected	Not detected
3	<i>Chilomastix mesnili</i> Not detected	Not detected
4	<i>Cryptosporidium</i> Not detected	Not detected
5	<i>Cyclospora spp.</i> Not detected	Not detected
6	<i>Dientamoeba fragilis</i> Not detected	Not detected
7	<i>Entamoeba coli</i> Not detected	Not detected
8	<i>Entamoeba hartmanni</i> Detected	<i>Entamoeba hartmanni</i> is a non-pathogenic amoeba commonly found in the human gastrointestinal tract. Currently, there is limited evidence to suggest that an overabundance of <i>E. hartmanni</i> adversely affects gut health or contributes to diseases. However, high levels of <i>E. hartmanni</i> may indicate poor sanitary conditions or exposure to contaminated food or water sources, raising concerns about potential exposure to other pathogens.
9	<i>Entamoeba histolytica</i> Not detected	Not detected
10	<i>Giardia</i> Detected	<i>Giardia</i> is a flagellated protozoan causing giardiasis. Overgrowth disrupts nutrient absorption by damaging villi, leading to malabsorption, diarrhea, and chronic gut inflammation.
11	<i>Pentatrichomonas hominis</i> Not detected	Not detected

PARASITIC HELMINTHS (WORMS)

#	Parasitic Helminths (Worms)	Implication
1	<i>Ancylostoma duodenale</i> Not detected	Not detected
2	<i>Ascaris lumbricoides</i> Not detected	Not detected
3	<i>Diphyllobothrium latum</i> Not detected	Not detected
4	<i>Dipylidium caninum</i> Not detected	Not detected
5	<i>Enterobius vermicularis</i> Not detected	Not detected
6	<i>Fasciola spp.</i> Not detected	Not detected
7	<i>Hymenolepis</i> Not detected	Not detected
8	<i>Mansonella spp.</i> Detected	<i>Mansonella species</i> are filarial nematodes. Human mansonellosis is caused by three filarial species: <i>Mansonella perstans</i> , <i>M. ozzardi</i> , and <i>M. streptocerca</i> . They induce immune activation, which can impair gut function indirectly.
9	<i>Necator americanus</i> Not detected	Not detected
10	<i>Schistosoma</i> Detected	<i>Schistosoma species</i> are trematodes causing schistosomiasis. The adult parasite can evade the immune system for years and induce granulomatous inflammation, leading to fibrosis and portal hypertension, disrupting gut and liver function.
11	<i>Strongyloides stercoralis</i> Not detected	Not detected
12	<i>Taenia solium</i> Not detected	Not detected
13	<i>Taenia spp</i> Not detected	Not detected
14	<i>Trichuris trichiura</i> Not detected	Not detected

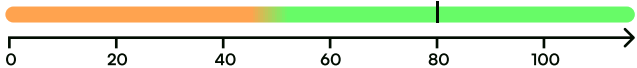
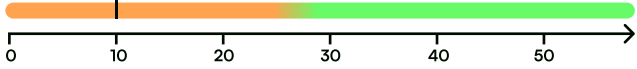
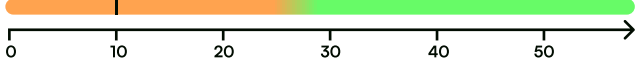
SECTION 3: Antimicrobial resistance genes

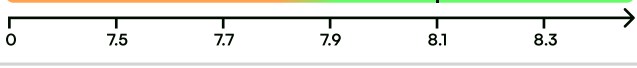
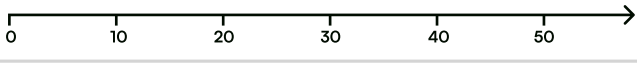
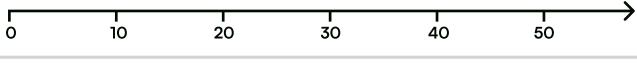
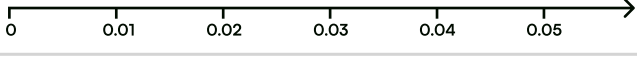
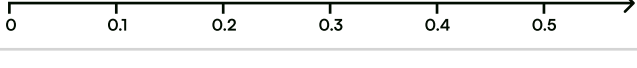
Universal Antimicrobial resistance	Result
b-lactams	Positive
Aminoglycosides	Positive
Fluoroquinolones	Negative
Macrolides_lincosamines_streptogramin B	Positive
Polymixin_colistin	Negative
Sulfonamides_Trimethoprim	Negative
Vancomycin	Positive

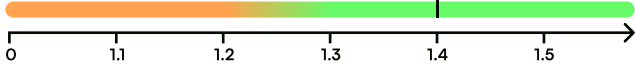
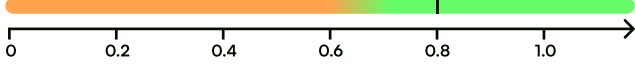
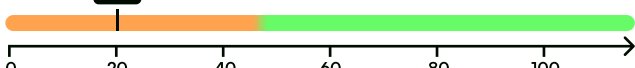
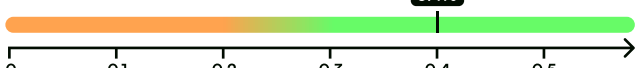
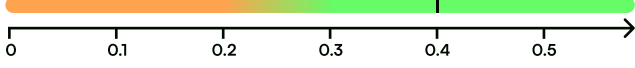
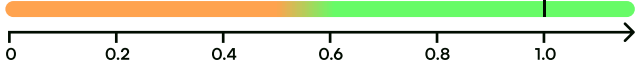
SECTION 4: Insights into metabolites, inflammatory and digestive markers

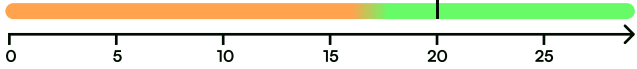
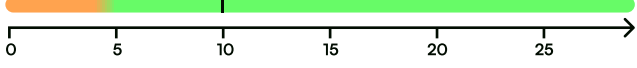
Please note that the metabolites are computed based on the microbial gene content and metabolic pathways related to metabolite production. This is not a direct measurement of the metabolite or enzyme.

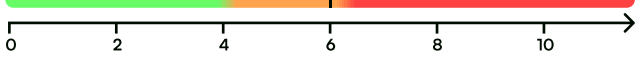
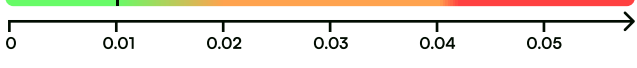
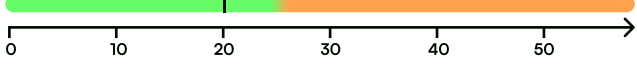
Satisfactory Needs work High represents rating.

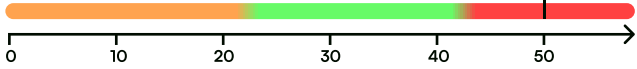
#	Short Chain Fatty Acids Producers	Impact
1	Acetate - 80% Satisfactory Optimal range ($\geq 46\%$) 	Metabolic regulation Anti-inflammatory effects Neuroprotection and cognitive function
2	Butyrate - 10% Needs work Optimal range ($\geq 28\%$) 	Energy source for colonocytes Anti-inflammatory effects Maintenance of gut barrier function
3	Propionate - 10% Needs work Optimal range ($\geq 28\%$) 	Colonic pH regulation Appetite regulation Anti-inflammatory effects by promoting immune regulatory responses

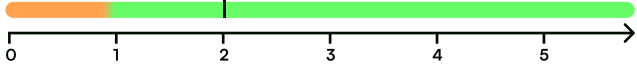
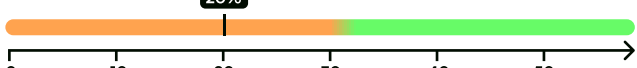
#	Neurotransmitter Producers	Impact
1	Acetylcholine - 8.1% Satisfactory Optimal range ($\geq 7.9\%$) 	Key mediator of peristalsis Stimulates the release of digestive enzymes from glands in the digestive system
2	Dopamine - 10% Needs work Optimal range ($\geq 21\%$) 	Cognitive function Regulates mood and sleep
3	GABA - 10% Needs work Optimal range ($\geq 24\%$) 	Influences smooth muscle contraction and relaxation Contributes to mood regulation and relaxation
4	Histamine - 0.02% Needs work Optimal range (0-0.01%) 	Contributes to the body's defense mechanisms against pathogens Involved in the regulation of wakefulness, arousal, and cognitive functions
5	Norepinephrine - 0.09% Satisfactory Optimal range (0-0.1%) 	Increases alertness Involved in cognitive functions such as attention, learning, and memory

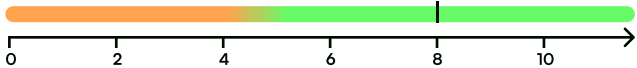
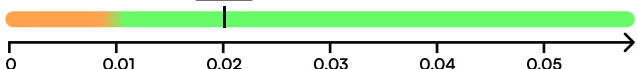
#	Neurotransmitter Producers	Impact
6	Serotonin - 1.4% Satisfactory Optimal range ($\geq 1.3\%$) 	Mood regulation Gastrointestinal motility Involved in the regulation of appetite and satiety
#	Vitamins Producers	Impact
1	Vitamin B1 (Thiamin) - 0.8% Satisfactory Optimal range ($\geq 0.7\%$) 	Serves as a coenzyme in carbohydrate metabolism Cellular growth and repair Essential for the proper functioning of the enteric nervous system
2	Vitamin B2 (Riboflavin) - 20% Needs work Optimal range ($\geq 48\%$) 	Aids in the breakdown of carbohydrates, proteins, and fats for energy Antioxidant defense Supports the growth and maintenance of gut epithelial cells
3	Vitamin B3 (Niacin) - 0.4% Satisfactory Optimal range ($\geq 0.3\%$) 	Aids metabolism of fats, carbohydrates and proteins Aids in neurotransmitter synthesis Essential for maintaining skin health
4	Vitamin B5 (Pantothenic Acid) - 1.0% Satisfactory Optimal range ($\geq 0.8\%$) 	Energy production through metabolism of carbohydrates, proteins, and fats Contributes to the synthesis of acetylcholine Fatty acid and hormone synthesis
5	Vitamin B6 (Pyridoxine) - 1.0% Satisfactory Optimal range ($\geq 0.4\%$) 	Essential for the synthesis of neurotransmitters like serotonin, dopamine, and GABA Supports the immune system
6	Vitamin B7 (Biotin) - 0.4% Satisfactory Optimal range ($\geq 0.3\%$) 	Fatty acid synthesis Carbohydrate metabolism Cell growth and maintenance of gene expression
7	Vitamin B9 (Folate) - 1.0% Satisfactory Optimal range ($\geq 0.6\%$) 	DNA synthesis and repair Metabolism of amino acids Involved in the synthesis of serotonin, dopamine, and norepinephrine

#	Vitamins Producers	Impact
8	Vitamin B12 (Cobalamine) - 20% Satisfactory Optimal range ($\geq 17\%$) 	Supports neurological function Red blood cell formation Energy production
9	Vitamin K2 - 10% Satisfactory Optimal range ($\geq 5\%$) 	Essential for proper blood clotting and coagulation Improves bone health Prevents arterial calcification and reduces the risk of atherosclerosis

#	Inflammatory Markers and Toxin Producers	Impact
1	Ammonia - 20% Satisfactory Optimal range (0-24%) 	Disruptions in the intestinal barrier function Inflammation and abdominal pain Neurotoxic effect Gut microbiota disruption
2	Hydrogen sulfide - 0.45% Needs work Optimal range (0-0.15%) 	Increased risk of colorectal cancer Impaired mucin production Bloating and abdominal pain Malodorous breath
3	Lipopolysaccharides (LPS) - 6% Needs work Optimal range (0-4%) 	Increased inflammation Metabolic dysfunction and insulin resistance Neurological effect Increased contribution to chronic diseases
4	Methane - 0.01% Satisfactory Optimal range (0-0.01%) 	Abdominal distension or bloating Constipation, cramping and flatulence Increased methane breath
5	Trimethylamine (TMA) - 20% Satisfactory Optimal range (0-24%) 	Increased cardiovascular health risk Cognitive function and neurological disorders Inflammation and lipid accumulation in the blood vessels

#	Detoxification Biomarkers and Women's Health	Impact
1	Beta glucuronidase - 50% High Optimal range (22 - 41%) 	Deconjugation of bile acids Influence the pharmacokinetics of drugs Regulation of physiological estrogen metabolism

#	Longevity	Impact
1	Indoles and Phenols - 2% Satisfactory Optimal range ($\geq 1\%$) 	Indole is a precursor for neurotransmitter synthesis Indoles regulates mood and sleep-wake cycles Phenol reduces oxidative stress and inflammation
2	Myrosinase - 20% Needs work Optimal range ($\geq 31\%$) 	Anti-cancer potential Antioxidant and anti-inflammatory properties Detoxification of harmful substances
3	Urolithin - 10% Needs work Optimal range ($\geq 20\%$) 	Antioxidant activity Mitochondrial health Muscle health and exercise performance Cellular senescence regulation

#	Digestive Markers	Impact
1	Carbohydrate metabolizers - 9% Satisfactory Optimal range ($\geq 8\%$) 	Promote SCFA production Enhance energy extraction Improve glucose regulation
2	Fat metabolizers - 8% Satisfactory Optimal range ($\geq 5\%$) 	Regulation of energy balance Bile acid modification
3	Lactose degraders - 0.02% Satisfactory Optimal range ($\geq 0.01\%$) 	Digestive efficiency and nutrient absorption Immune system modulation

Reference bacteria can be found on supplementary pages.

SECTION 5: Food and supplement recommendation

Bacteria out of range

Akkermansia Low, Bifidobacterium Low, Bilophila High, Blautia Low, Clostridium High, Coprococcus Optimal, Escherichia coli High

Modifier	Bacteria shifted	Scientific evidence
FOOD To include: extra virgin olive oil¹, sea weed², chaga (mushroom)³, Pulses⁵, Konjaku flour⁷, white button mushrooms⁸, rye⁹, buckwheat¹⁰, Pistachio¹¹, grapes¹², Garlic¹³, pomegranate¹⁵, high amylose cornstarch¹⁶, broccoli¹⁷, almonds/ almond skins¹⁹, green tea²⁰, potatoes²², gallic acid(food additive)²³, basil²⁴, pomegranate blossom tea²⁵, walnuts²⁸, Okra²⁹, rhubarb³⁰, mulberry fruit polysaccharide³¹, Kiwifruit³³ To avoid: oats, pork⁴, red wine polyphenols¹⁴, wheat¹⁸, lemon²⁷, glucose (sugar)³⁴	Increase Akkermansia^{1,3,4} Increase Bifidobacterium^{5,7,8} Reduce Bilophila^{9,10,11,12,13} Increase Blautia^{2,15,16,17} Reduce Clostridium^{19,20,21} Reduce Coprococcus²² Reduce Escherichia coli^{23,24,25,26} Reduce Proteobacteria^{3,28,29,30,31} Increase Roseburia^{32,15,33} Reduces Akkermansia⁴ Increase Bilophila¹⁴ Reduces Blautia¹⁸ Increase Escherichia coli²⁷ Reduces Roseburia³⁴	1. Fish Oil, but Not Olive Oil, Ameliorates Depressive-Like Behavi... 2. Ascophyllum nodosum polysaccharide regulates gut microbio... 3. Methanol extract of Inonotus obliquus improves type 2 diabe... 4. Concentrated Raw Fibers Enhance the Fiber-Degrading Capa... 5. In vitro fermentation of lupin seeds (Lupinus albus) and broa... 6. Dietary supplementation with olive oil co-products rich in... 7. Amelioration of gut dysbiosis and gastrointestinal motility by ... 8. Effect of Agaricus bisporus Polysaccharides on Human Gut... 9. The effects of fermented rye products on gut microbiota and... 10. Tartary Buckwheat (Fagopyrum tataricum) Ameliorates Lipid... 11. Pistachio Consumption Alleviates Inflammation and Improves... 12. Table grape consumption reduces adiposity and markers of ... 13. Black garlic melanoidins prevent obesity, reduce serum LPS... 14. Resveratrol modulates the gut microbiota of cholestasis in... 15. Effects of Pomegranate Peel Polyphenols Combined with Inu... full references for recommendations can be found on supplementary pages
PROBIOTICS To include: Lactobacillus Johnsonii¹, Bifidobacterium longum², Bifidobacterium adolescentis³, Bifidobacterium bifidum⁵, Lactobacillus plantarum⁶, Lactobacillus rhamnosus⁸, Lactobacillus fermentum¹⁰, Lactobacillus casei shirota¹¹, Saccharomyces boulardii¹⁴, Lactobacillus rhamnosus gg¹⁷, Bacillus amyloliquefaciens¹⁹ To avoid: Koji aspergillus oryzae⁴, Pediococcus pentosaceus⁹, bacillus subtilis, Lactobacillus acidophilus¹², Bifidobacterium breve¹⁵, Bacillus subtilis¹⁸, Lactobacillus paracasei²¹, LentiLactobacillus buchneri²³	Increase Akkermansia^{1,2} Increase Bifidobacterium³ Reduce Bilophila^{5,6} Increase Blautia^{7,8} Reduce Clostridium^{10,11} Reduce Coprococcus¹⁴ Reduce Escherichia coli^{16,17} Reduce Proteobacteria¹⁹ Increase Roseburia²² Reduces Bifidobacterium⁴ Reduces Blautia⁹ Increase Clostridium¹² Increase Coprococcus¹⁵ Increase Escherichia coli¹⁸ Increase Proteobacteria²¹ Reduces Roseburia²³	1. Probiotic Lactobacilli Administration Induces Changes in the F... 2. Bifidobacterium longum subsp. longum BL21 ameliorates alc... 3. Mouse intestinal microbiome modulation by oral administrat... 4. Administration of Aspergillus oryzae suppresses DSS-induced... 5. Bifidobacterium bifidum TMC3115 ameliorates milk protein a... 6. Effects of microencapsulated Lactobacillus plantarum LIP-1 on... 7. Exopolysaccharides from Lactobacillus plantarum YW11 impr ... 8. Effect of Lactobacillus rhamnosus HNO01 and Bifidobacterium... 9. Protective effect of Pediococcus pentosaceus LiO5 on diarrh... 10. The Impact in Intestines and Microbiota in BALB/c Mice Thr... 11. Intestinal Microbiota Profiles of Healthy Pre-School and Sch... 12. Gaseous CO2 signal initiates growth of butyric-acid-produci ... 13. Lactobacillus plantarum-Derived Extracellular Vesicles Modul... 14. Saccharomyces cerevisiae boulardii CNCM I-1079 suppleme... 15. Evaluation of the therapeutic effect and dose-effect of Bifido... full references for recommendations can be found on supplementary pages

SECTION 5: Food and supplement recommendation

Bacteria out of range

Akkermansia Low , Bifidobacterium Low , Bilophila High Blautia Low Clostridium High Coprococcus Optimal Escherichia coli High

Modifier	Bacteria shifted	Scientific evidence
SUPPLEMENTS To include: Rutin¹, quercetin⁵, bentonite⁷, Curcumin⁹, whey protein supplement¹⁰, Glucomannan¹², Baicalin¹⁴ To avoid: betaine², Shen Ling Bai Zhu San⁴, propionate⁶ , Glucosamine⁸, Taxifolin¹¹, selenium¹³, Bismuth Salts¹⁵, cannabinoids¹⁶	Increase Akkermansia¹ Reduce Bilophila⁵ Increase Blautia⁷ Reduce Clostridium⁹ Reduce Coprococcus¹⁰ Reduce Escherichia coli¹² Reduce Proteobacteria¹⁴ Reduces Akkermansia² Reduces Bifidobacterium⁴ Increase Bilophila⁶ Reduces Blautia⁸ Increase Coprococcus¹¹ Increase Escherichia coli¹³ Increase Proteobacteria¹⁵ Reduces Roseburia¹⁶	1. Rutin alleviates colon lesions and regulates gut microbiota in d... 2. Increasing breast milk betaine modulates Akkermansia abund... 3. Structural Insights into Amelioration Effects of Quercetin and I... 4. Shen-Ling-Bai-Zhu-San (SL) and SL Derived-Polysaccha... 5. A combination of quercetin and resveratrol reduces obesity in... 6. Propionate-Producing Consortium Restores Antibiotic-Induc... 7. Microbiome Remodeling via the Montmorillonite Adsorption... 8. Glucosamine Ameliorates Symptoms of High-Fat Diet-Fed Mic... 9. Prebiotic Potential and Chemical Composition of Seven Culi... 10. Effect of a Co-Feed Liquid Whey-Integrated Diet on Crossbr... 11. Taxifolin increased semen quality of Duroc boars by improving... 12. Antibacterial activity of konjac glucomannan/chitosan blend ... 13. Preparation of selenium/zinc-enriched probiotics and their ef... 14. Protective effect of baicalin on the regulation of Treg/Th17... 15. Helicobacter pylori eradication with bismuth quadruple thera... full references for recommendations can be found on supplementary pages
PREBIOTICS To include: chitooligosaccharides¹, arabinogalactan², inulin⁴, lactulose⁵, gum arabic⁷, galacto-oligosaccharides⁸, fructo-oligosaccharides⁹, mastic gum¹⁰ To avoid: raffinose(sugar beet)¹¹, oligofructose-enriched inulin¹³	Increase Akkermansia¹ Increase Bifidobacterium² Reduce Bilophila^{4,5} Reduce Clostridium^{7,8} Reduce Escherichia coli^{9,10} Increase Escherichia coli¹¹ Reduces Roseburia¹³	1. Pretreatment with chitosan oligosaccharides attenuate experi... 2. Relative abundance of the Prevotella genus within the human... 3. Characterization of fecal fat composition and gut derived fec... 4. Prebiotic inulin-type fructans induce specific changes in the h... 5. Effect of lactulose intervention on gut microbiota and short ch... 6. Diets high in resistant starch and arabinoxylan modulate diges... 7. Pharmacological benefits of Acacia against metabolic disease ... 8. Prebiotic effect of an infant formula supplemented with galac... 9. Dietary cellulose, fructooligosaccharides, and pectin modify... 10. Spices as Sustainable Food Preservatives: A Comprehensive... 11. In vitro fermentation of raffinose by the human gut bacteria 12. Chitooligosaccharides: Digestion characterization and effect ... 13. Effect of Prebiotic on Microbiota, Intestinal Permeability, and ... full references for recommendations can be found on supplementary pages

SECTION 5: Food and supplement recommendation

Bacteria out of range

Akkermansia Low , Bifidobacterium Low , Bilophila High Blautia Low Clostridium High Coprococcus Optimal Escherichia coli High

Modifier	Bacteria shifted	Scientific evidence
LIFESTYLE CHANGES To include: mediterranean diet², nuts³, Fiber⁶, Exercise⁹ To avoid: high-saturated fat diet¹, smoking⁵, low protein diet⁸, alcoholic beverages¹⁰	Increase <i>Bifidobacterium</i>² Reduce <i>Bilophila</i>³ Reduce <i>Clostridium</i>⁶ Reduce <i>Proteobacteria</i>⁹ Reduces <i>Akkermansia</i>¹ Reduces <i>Blautia</i>⁵ Increase <i>Coprococcus</i>⁸ Increase <i>Proteobacteria</i>¹⁰	1. Fucoidan Improves D-Galactose-Induced Cognitive Dysfunct... 2.The gut microbial community in metabolic syndrome patients... 3. Pistachio Consumption Alleviates Inflammation and Improves... 4. Interactions between Diet, Bile Acid Metabolism, Gut Microbi... 5. Smoking cessation alters intestinal microbiota: insights from... 6. [Clinical benefits after soluble dietary fiber supplementation... 7. Gut Microbiome Composition in Non-human Primates... 8. Effects of the dietary protein level on the microbial compositio... 9. Effect of an 8-week Exercise Training on Gut Microbiota in... 10. Metagenomic analyses of alcohol induced pathogenic alte... 11. Nuts and their Effect on Gut Microbiota, Gut Function and.. 12. Gut microbiome and metabolome in a non-human primate ... full references for recommendations can be found on supplementary pages

SUPPLEMENTARY TABLE 1: References for dietary recommendations.

Food references

1. [Fish Oil, but Not Olive Oil, Ameliorates Depressive-Like Behavior and Gut Microbiota Dysbiosis in Rats under Chronic Mild Stress.](#)
2. [Ascophyllum nodosum polysaccharide regulates gut microbiota metabolites to protect against colonic inflammation in mice.](#)
3. [Methanol extract of Inonotus obliquus improves type 2 diabetes mellitus through modifying intestinal flora.](#)
4. [Concentrated Raw Fibers Enhance the Fiber-Degrading Capacity of a Synthetic Human Gut Microbiome.](#)
5. [In vitro fermentation of lupin seeds \(Lupinus albus\) and broad beans \(Vicia faba\): dynamic modulation of the intestinal microbiota and metabolomic output.](#)
6. [Dietary supplementation with olive oil co-products rich in polyphenols: a novel nutraceutical approach in monogastric animal nutrition.](#)
7. [Amelioration of gut dysbiosis and gastrointestinal motility by konjac oligo-glucomannan on loperamide-induced constipation in mice.](#)
8. [Effect of Agaricus bisporus Polysaccharides on Human Gut Microbiota during In Vitro Fermentation: An Integrative Analysis of Microbiome and Metabolome](#)
9. [The effects of fermented rye products on gut microbiota and their association with metabolic factors in Chinese adults - an explorative study.](#)
10. [Tartary Buckwheat \(Fagopyrum tataricum\) Ameliorates Lipid Metabolism Disorders and Gut Microbiota Dysbiosis in High-Fat Diet-Fed Mice.](#)
11. [Pistachio Consumption Alleviates Inflammation and Improves Gut Microbiota Composition in Mice Fed a High-Fat Diet.](#)
12. [Table grape consumption reduces adiposity and markers of hepatic lipogenesis and alters gut microbiota in butter fat-fed mice.](#)
13. [Black garlic melanoidins prevent obesity, reduce serum LPS levels and modulate the gut microbiota composition in high-fat diet-induced obese C57BL/6J mice.](#)
14. [Resveratrol modulates the gut microbiota of cholestasis in pregnant rats.](#)
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33. [Butyrogenic, bifidogenic and slight anti-inflammatory effects of a green kiwifruit powder \(Kiwi FFG®\) in a human gastrointestinal model simulating mild constipation.](#)
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- [2. Bifidobacterium longum subsp. longum BL21 ameliorates alcoholic liver disease in mice through enhancement of the hepatic antioxidant capacity and modulation of the gut...](#)
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- [21. Modulation of fecal Clostridiales bacteria and butyrate by probiotic intervention with Lactobacillus paracasei DG varies among healthy adults.](#)
- [22. A metagenomic study of the preventive effect of Lactobacillus rhamnosus GG on intestinal polyp formation in Apc\(Min/+\) mice.](#)
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- [2. Increasing breast milk betaine modulates Akkermansia abundance in mammalian neonates and improves long-term metabolic health.](#)
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Continues on the next page

SUPPLEMENTARY TABLE 1: References for dietary recommendations.

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- [2. Relative abundance of the Prevotella genus within the human gut microbiota of elderly volunteers determines the inter-individual responses to dietary supplementation with ...](#)
- [3. Characterization of fecal fat composition and gut derived fecal microbiota in high-fat diet fed rats following intervention with chito-oligosaccharide and resistant starch com...](#)
- [4. Prebiotic inulin-type fructans induce specific changes in the human gut microbiota.](#)
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- [6. Diets high in resistant starch and arabinoxylan modulate digestion processes and SCFA pool size in the large intestine and faecal microbial composition in pigs.](#)
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- [8. Prebiotic effect of an infant formula supplemented with galacto-oligosaccharides: randomized multicenter trial.Effect of Lactobacillus rhamnosus HN001 and Bifidobacterium longum BB536 on the healthy gut microbiota composition at phyla and species level: A preliminary study.](#)
- [9. Dietary cellulose, fructooligosaccharides, and pectin modify fecal protein catabolites and microbial populations in adult cats.](#)
- [10. Spices as Sustainable Food Preservatives: A Comprehensive Review of Their Antimicrobial Potential.](#)
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- [4. Interactions between Diet, Bile Acid Metabolism, Gut Microbiota, and Inflammatory Bowel Diseases.](#)
- [5.Smoking cessation alters intestinal microbiota: insights from quantitative investigations on human fecal samples using FISH.](#)
- [6. \[Clinical benefits after soluble dietary fiber supplementation: a randomized clinical trial in adults with slow-transit constipation\].](#)
- [7. Gut Microbiome Composition in Non-human Primates Consuming a Western or Mediterranean Diet.](#)
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- [11. Nuts and their Effect on Gut Microbiota, Gut Function and Symptoms in Adults: A Systematic Review and Meta-Analysis of Randomised Controlled Trials.](#)
- [12. Gut microbiome and metabolome in a non-human primate model of chronic excessive alcohol drinking.](#)