

Dietary fiber and prevention of diabetes type 2. Analysis of the underlying factors

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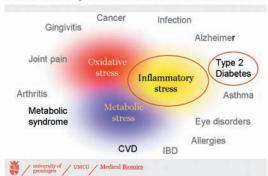
Dietary fiber reduces risk of chronic diseases Focus on diabetes type 2 Underlying mechanism(s)? university of UMCG Medical Biomics Dietary fiber & reduction of the risk of T2D Possible mechanisms rease of small-intestinal absorption of nutrients (glucose) e)Effect mediated by incretins (GIP, GLP-1) d)Biological effects of fermentation products e)Effect of "co-passengers" (bio-active components) f)Effect of microbiota university of UMCG Medical Biomics Dietary fiber & reduction of the risk of T2D 15/23/2014 19 > Possible mechanisms > Reduction of energy intake / satiety > Decrease of small-intestinal absorption of nutrients (glucose) > Effect mediated by incretins Biological effects of fermentation products anti-inflammatory aspects › Effect of "co-passengers" (bio-active components) › anti-inflammatory aspects university of UMCG Medical Biomics

Metabolic balance





Metabolic dysbalance and chronic diseases



Metabolic inflammation

1207/001+19

Metabolic inflammation or chronic low grade inflammation →

Induces / attenuates insulin resistance and disrupts β cell function \rightarrow

Development of type 2 diabetes



Metabolic inflammation

Where does it come from? What are treatment targets?

Metabolic inflammation

12/77/2014 | 11

12/27/201+110

Where does it come from?

 Postprandial inflammation induced by overload of saturated fat or sugars (unbalanced diet)



Metabolic inflammation

Where does it come from?

- ${\bf 1. Postprandial\ inflammation\ induced\ by\ overload\ of\ saturated\ fat\ or\ sugars\ (unbalanced\ diet)}$
- 2. Dysfunction of adipose tissue (fat tissue)



Metabolic inflammation

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Where does it come from?

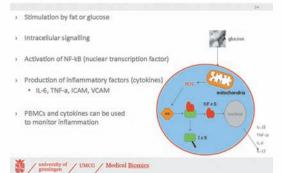
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1.Postprandial inflammation induced by overload of saturated fat or sugars (unbalanced diet)

2.Dysfunction of adipose tissue (fat tissue)



Intracellular signalling of inflammation in PBMC in human





Quality of our food: Balanced vs un-balanced diets

Unbalanced food

products with low nutrientdensity and high energydensity

- fast food
- cookies
- soft dranks





Balanced food: high nutriëntdensity



Metabolic inflammation

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Where does it come from?

 Postprandial inflammation induced by overload of saturated fat or sugars (unbalanced diet)

2. Dysfunction of adipose tissue (fat tissue)





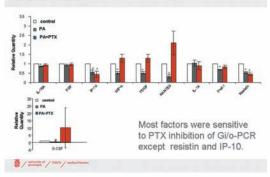
Adipose cells secrete inflammatory factors

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- Genomic and proteomic analyses of adipose cells
- Adipose cells have the machinery to secrete inflammatory factors
- > (Meijer et al. Plos One 2011)

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Anti-inflammatory effects of propionate on adipose tissue



Counteracting metabolic inflammation

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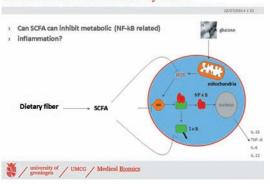
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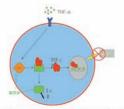
Anti-inflammatory compounds

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Inhibition of inflammation by SCFA



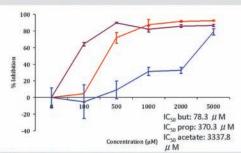
Reporter cell line: inhibitory effect of SCFA on NF-kB activation



- » Significant inhibition of TNF-α-induced NF-kB activation
- › in H293-NF-kB-RE reporter cell line (Meijer et al. Food Chemistry 2014)



SCFAs inhibit NF-kB activation in a HEK293 reporter cell line



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Anti-inflammatory effects of dietary fiber

- > Co-passengers: bio-actives associated with dietary fiber
- > Anthony Fardet, Nutr Res Review, 2010
- > Whole grain: 13% dietary fiber
- 2% bio-actives
- > Candidates: Phytosterols, sulfur compounds, myo-inositol phenolic compounds etc



Conclusions (1)

- · Dietary fiber important for reducing risk type 2 diabetes
- · Metabolic inflammation involved in developing type 2 diabetes
- · Adipose tissue (obesity / inflammation) plays a role
- · Post- prandial inflammation plays a role
- + β cell inflammation plays a role
- · Anti-inflammatory compounds are relevant
- · Balanced diets should be promoted



Quality of our food: balanced vs un-balanced diets

Unbalanced food

products with low nutrientdensity and high energydensity





Balanced food: high nutrientdensity

dietary fiber ,vitamines,, esential nutrients, bioactives (anti-inflammatory compounds)



Conclusions (2)

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Consumption dietary fiber should be stimulated:

- · Whole grain products
- · Vegetables, fruit
- · Product development based on dietary fiber and antiinflammatory compounds



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Food & Nutrition Delta







questions and contact

谢谢!

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