

The Neurology of the Gut -"The Second Brain"

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The Gastrointestinal System

- Largest microbial, endocrine, immune organ
- Three Main Functions
 - $\circ \, \text{Transportation}$
 - \circ Digestion
 - $\odot \, \text{Absorption}$ of Food
 - Accessory Organs
 - Liver
 - Gallbladder
 - Pancreas



Divisions of the Human Nervous System

- Central Nervous System (CNS)-
 - $\circ~$ Brain & Spinal Cord
- Peripheral Nervous System (PNS)
 - \circ Somatic- Voluntary control
 - Autonomic- Largely unconscious
 - **o** Sympathetic-
 - Spinal nerves \rightarrow internal organs \rightarrow brain
 - Fight or flight
 - Parasympathetic- spinal cord and brain.
 - Primarily Vagus Nerve (CNX)
 - Rest & digest
 - ENTERIC innervates gastrointestinal tract, pancreas and gallbladder
 - Myenteric (Auerbach's Plexus)-
 - Submucosa- (Meissner's Plexus)

Sympathetic, Parasympathetic, Enteric



ENTERIC NERVOUS SYSTEM



Enteric Nervous System

- 500 million (100) neurons
- 9 meters
- Can operate independently of the brain and spinal cord
- Every CNS neurotransmitter

Gershon, M. D. (1998). *The second brain: The scientific basis of gut instinct and a groundbreaking new understanding of nervous disorders of the stomach and intestine*. New York: HarperCollins.

Gut-Brain Axis Conversation-

- Complex intersystem cross-talk
 - Autonomic Nervous System
 - Endocrine (HPA)
 - Immune (cytokine and chemokines)
 - Circa 10¹⁴ microorganisms

• Vagus Nerve (CNX)-

- Communicates between brain and gut
- Relaxation with deep breathing
- o Anti-inflammatory signaling
- Lowers heart rate and blood pressure
- Fear management "gut feeling"



Vagus Nerve/HPA AXIS





Microbiome/Microbiata

- Microbiome- (bugs + genes)
- Microbiata (bugs)
 - 500 + Species/30 different genera
 - \circ 1 million \rightarrow 1 trillion organisms/gram



Kamada, N., Seo, S.-U., Chen, G. Y., & Núñez, G. (2013). Role of the gut microbiota in immunity and inflammatory disease. *Nature Reviews Immunology*, *13*(5), 321–335. https://doi.org/10.1038/nri3430

Microbiata & Gut Brain Axis

- Vagus Nerve
- Neuro Endocrine signaling -
- The Immune System -80%
- Altered Intestinal Impermeability
- Microbial Metabolite Production
- Interference with Tryptophan metabolism –95% Serotonin
 - Tryptophan is present in most protein-based foods particularly in the following:
 - chocolate
 - Oats
 - dried dates
 - Milk
 - Yogurt
 - cottage cheese
 - red meat, eggs, fish, poultry
 - Sesame
 - Chickpeas
 - almonds
 - sunflower seeds
 - pumpkin seeds
 - Buckwheat
 - Spirulina
 - Nuts- cashew, almonds, pistachios



Microbiata and Disease



- Stimulate Immune system
- Break down food toxic compounds
- Protection against pathogenic compounds
- > 500 species

• "All disease begins in the gut" – Hippocrates

Microbiata-Vitamin B Synthesis

Adenosylcobalamin



Bacteroides fragilis Prevotella copri Clostridium difficile Faecalibacterium prausnitzii Ruminococcus lactaris Propionibacterium freudenreichii Lactobacillus plantarum *Lactobacillus coryniformis* Lactobacillus s reuteri Bifidobacterium animalis Bifidobacterium infantis Bifidobacterium longum Fusobacterium varium

Yoshii, Ken, et al. "Metabolism of Dietary and Microbial Vitamin B Family in the Regulation of Host Immunity." *Frontiers in Nutrition*, Frontiers Media S.A., 17 Apr. 2019, <u>www.ncbi.nlm.nih.gov/pmc/articles/PMC6478888/</u>.

Vitamin Synthesis by Intestinal Bacteria, Nutrition Reviews, Volume 1, Issue 6, April 1943, Pages 175–176, https://doi.org/10.1111/j.1753-4887.1943.tb08031.x

Microbiata - Amino Acids



Ma, N. and Ma, X., 2020. *Dietary Amino Acids And The Gut-Microbiome-Immune Axis: Physiological Metabolism And Therapeutic Prospects*.

Categories of Bacteria

- Pathogenic Bacteria, viruses, parasites
 - $\circ~$ Disease causing
 - Produce intense symptoms
- H. Pylori
 - o Resides in stomach
 - $\circ~$ Linked to stomach ulcers
 - Affects hydrochloric acid production
- Normal Flora/Good Bacteria
 - Comprises immune system
 - Digest food
 - Produce vitamins & amino Acids
- Opportunistic Bacteria
 - Seek opportunity to overgrow/proliferate- timing
 - $\circ~$ Linked to autoimmune disease
- Candida
 - Some normal
 - Too much \rightarrow bloating, brain fog, skin issues

Disruption of the Gastrointestinal Microbiome

Gastrointestinal Symptoms

- \odot Abdominal pain
- $\circ \text{ Constipation}$
- \circ Crohn's Disease
- \circ Diarrhea
- \odot Food Poisoning
- \circ Gastric cancer
- \circ Gastroesophageal reflux
- \odot Irritable Bowel Syndrome
- Small Intestinal Bacterial Overgrowth
- $\circ \, \text{Ulcer}$
- $\ensuremath{\circ}$ Ulcerative colitis
- $\circ \text{ Vomiting}$

Autoimmune Conditions

Ankylosing Spondylitis
Reactive Arthritis
Rheumatoid Arthritis

Allergic Diseases

Asthma
 Eczema

Prebiotics-Healthy Microbiata

- Fermented foods e.g. Sauerkraut & kimchi
- Garlic, Onions
- Jerusalem Artichoke (inulin)
- Cruciferous vegetables- broccoli, cauliflower, kale, Brussel sprouts
- Tempeh
- Apples
- Flaxseed-
- Kefir & yogurt
- Jicama, Yakon & Burdock
- Asparagus
- Banana

Soluble and Insoluble Fiber

Soluble Fiber

 $\odot \mbox{Dissolves}$ in water

○ Gel like substance

 \odot Entraps sugars, cholesterol, fat

 $\odot \, \text{Slows}$ absorption into body

 \circ Prebiotic

- Inulin
- Fructo-oligosaccharide
- Galacto-oligosaccharide

• Insoluble Fiber

Does not dissolve in water
Moves through GI
Promotes regularity



Importance of Diet

"Diet has a major impact on gut microbiota composition, diversity, and richness."

Makki, K., Deehan, E. C., Walter, J., & Bäckhed, F. (2018, June 13). The Impact of Dietary Fiber on Gut Microbiota in Host Health and Disease [Review]. *Cell Host Microbe*, *23*(6), 705-725. Retrieved May 25, 2020, from https://pubmed.ncbi.nlm.nih.gov/29902436/

Importance of Mastication

- Chew slowly and steadily 15-30 times per mouthful
- \uparrow surface area \rightarrow \uparrow nutrient absorption-
- Water- not too much whilst eating
- Weight stability/weight loss/satiety
- Relaxed environment
- Saliva
 - Amylase (Ptyalin)
 - Lingual lipase
 - Saliva Peroxidase

Homework

- 50 Foods- 7 Day Challenge
- Dietary Diversity
 - Every different food has unique nutrients
 - \circ \uparrow HEALTH
 - \circ \uparrow Resilience
 - \circ \uparrow Robustness,
- How we eat is how we live!



Healthy Eating Websites

- Deanna Minnich <u>https://www.deannaminich.com</u>
- Physicians for Responsible Medicine <u>https://www.pcrm.org/good-nutrition/plant-based-diets/ffl</u>
- Dr Perlmutter <u>https://www.drperlmutter.com/nutrition/</u>

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