

https://radicalfermentation.ucdavis.edu/

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What is a fermented food?

Maria L Marco

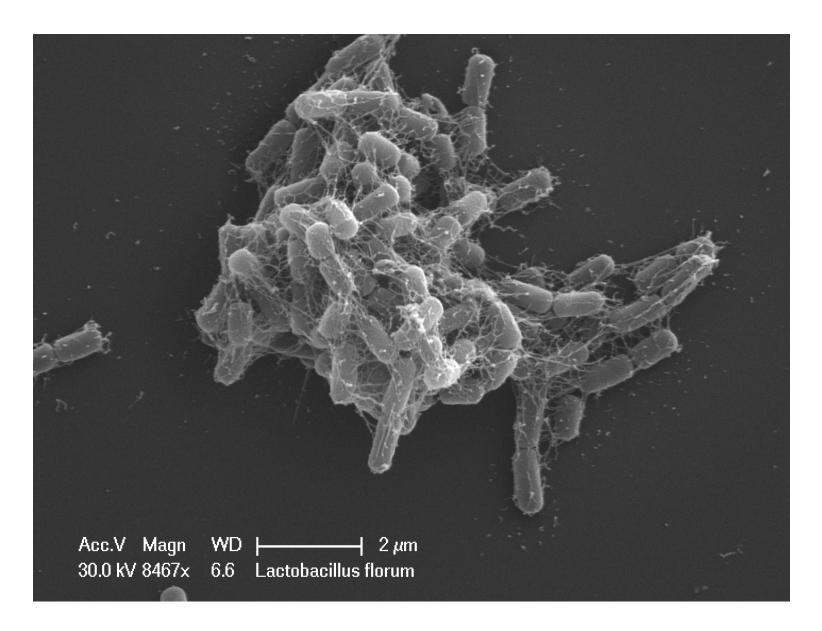
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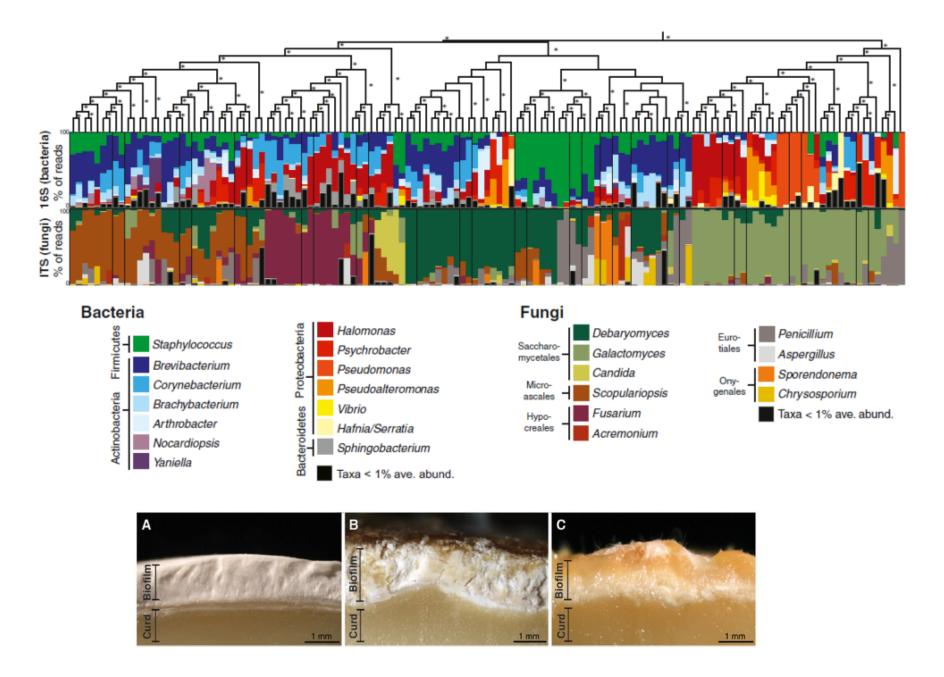








Scanning electron micrograph of *L. florum*- Marco et al *unpublished*



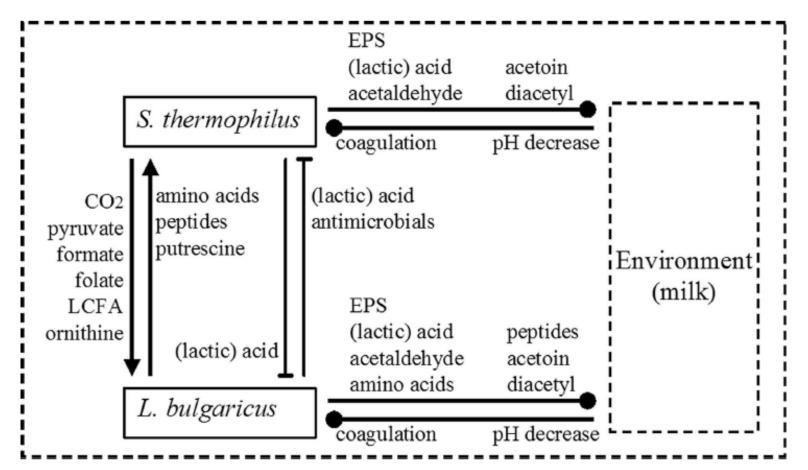


FIG. 1. Schematic representation of the validated and hypothesized interactions that occur between *Streptococcus thermophilus*, *Lactobacillus delbrueckii* subsp. *bulgaricus*, their environment, and the compounds relevant for yogurt characteristics. ▼, positive interactions; ⊥, negative interactions; ●, interactions that do not specifically promote or decrease the growth of the other species. LCFA, long-chain fatty acids. See text for references.



Microbial growth





Prepare

Chop Salt Spice Pack Soak Heat



Temperature
Oxygen
pH
Water activity

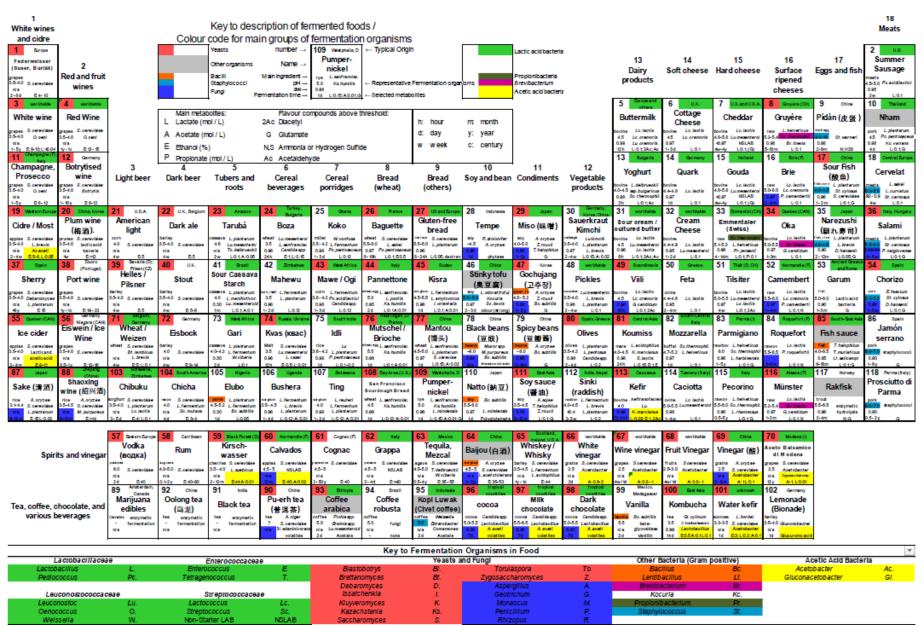








Thousands of fermented foods



Michael Ganzle, University of Alberta Food Microbiology: Fundamentals and Frontiers 5th Ed.; Editors: M. P. Doyle, F. Diez-Gonzalez, and C. Hill ©2019 ASM Press, Washington, DC

Fermented foods

Definition:

Foods and beverages made through desired microbial growth and enzymatic conversions of food components

The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on fermented foods

Maria L. Marco¹, Mary Ellen Sanders², Michael Gänzle³, Marie Claire Arrieta⁴, Paul D. Cotter^{5,6,7}, Luc De Vuyst⁸, Colin Hill⁹, Wilhelm Holzapfel¹⁰, Sarah Lebeer¹¹, Dan Merenstein¹², Gregor Reid¹³, Benjamin E. Wolfe¹⁴ and Robert Hutkins¹⁵

Fermented:

 Includes microbial respiratory and fermentation metabolic pathways



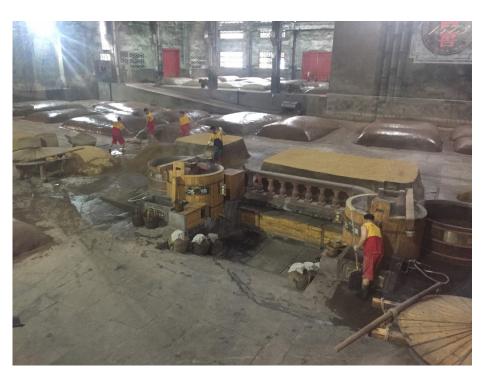
 Includes foods that are fermented and then pasteurized by heat or other methods

Not fermented:

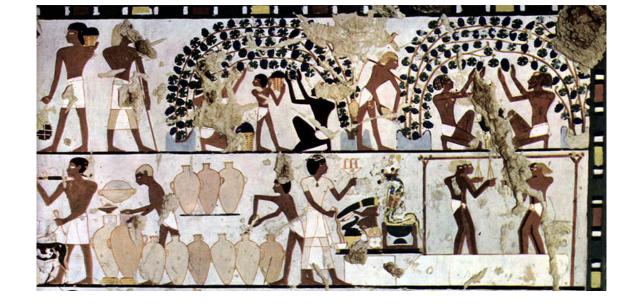


- Pickled fruits and vegetables
- Food with a microbe added to the final product

Why fermented foods?







Preservation

Foods are less likely to spoil and can be stored for longer periods of time

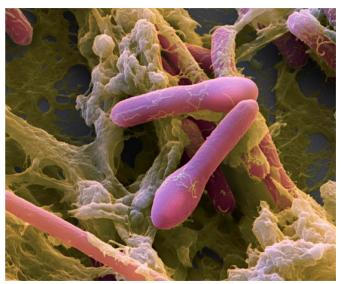
- Reduced water activity
- Acidic pH
- Low oxygen availability
- Antimicrobial compounds

Safety

Reduced risk of biological and chemical hazards

- Acid pH (pH < 4.6)
- Detoxify (example, phytic acid removal from flour)

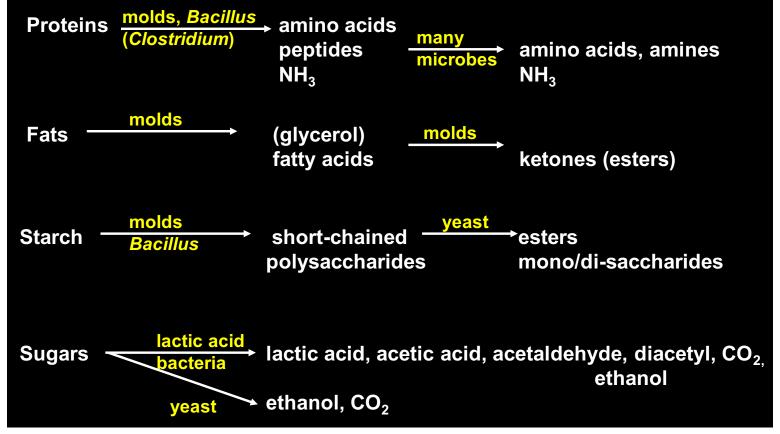




Taste







Fermentation provides unique tastes, textures, and aromas

Science of fermented foods

Microbial processes needed to make fermented foods:

- Understanding of fermented foods as microbial ecosystems
 - Making of traditional fermented foods
 - Scale-up commercial production quality and defects

How fermented foods impact health:

- Human studies examining specific and general benefits of fermented food consumption
- Mechanistic studies designed to identify and understand the precise ways fermented foods alter organ function

Simplistic view

Fungi

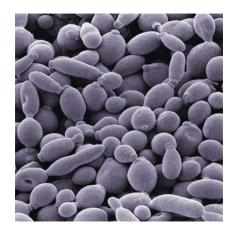
Bacteria



Lactic acid bacteria
-Lactobacillus
-Leuconostoc

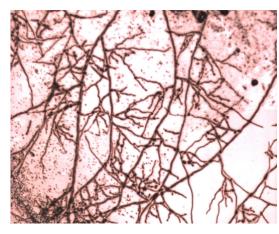
Bacillus
Brevibacterium &
Propionibacterium
Acetobacter and
Gluconobacter

Yeast



Saccharomyces cerevisiae

Molds

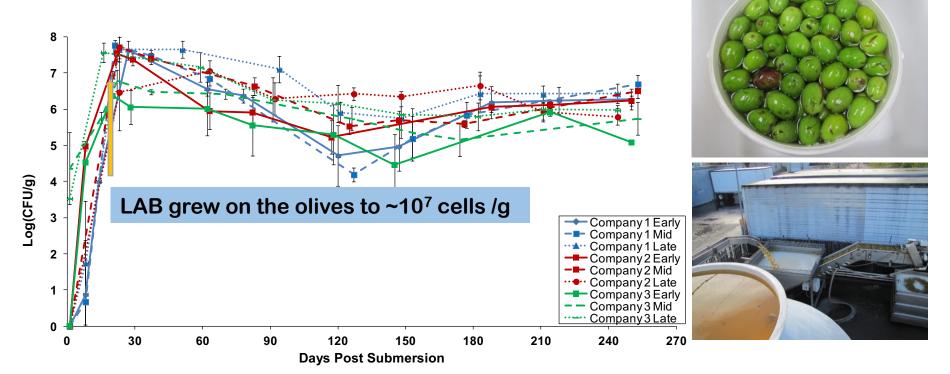


Rhizopus Mucor Penicillium Aspergillus

Olive fermentations

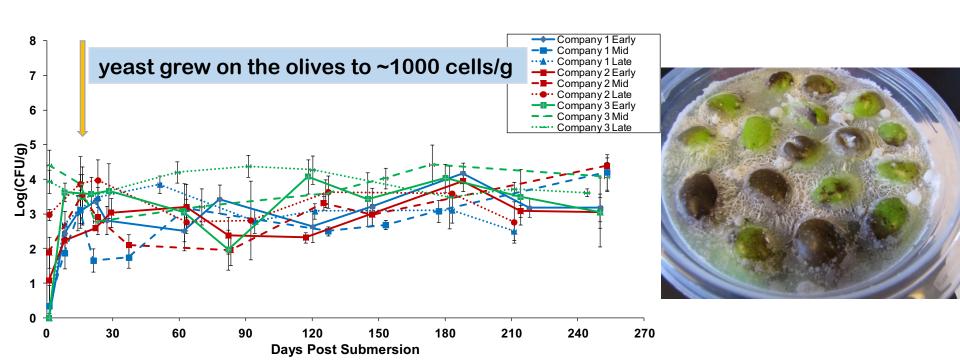
Lactic acid bacteria (LAB) are the most abundant

microbes in olive fermentations

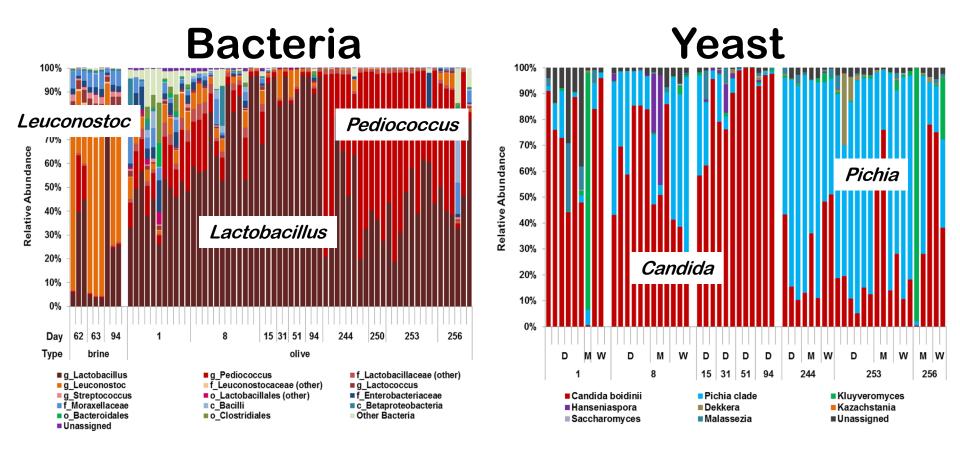


Olive fermentations

Yeast contribute to olive fermentations



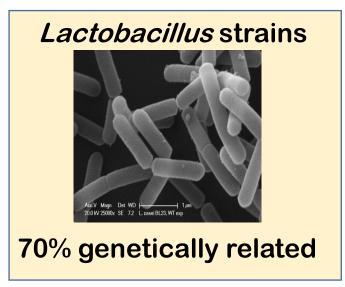
Food fermentations are dynamic microbial ecosystems

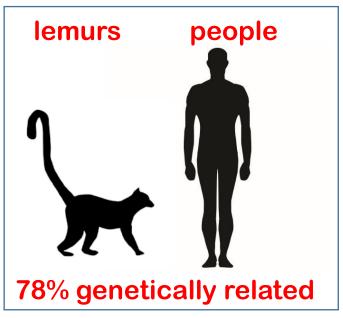


Bacteria and yeast were identified by 16S rRNA and intergenic transcribed spacer (ITS) DNA sequencing, respectively

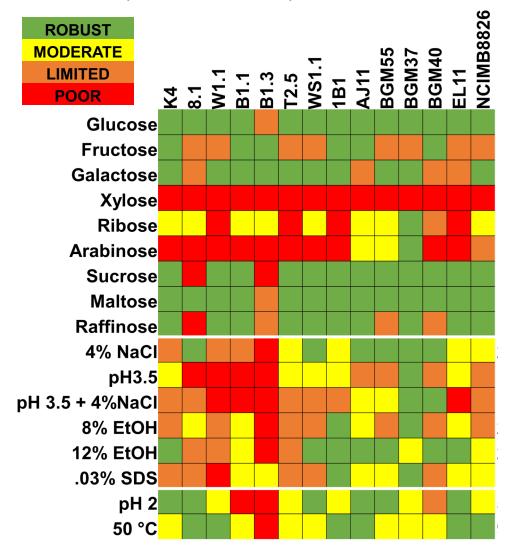
Zaragoza, Bendiks et al

Intra-species bacterial diversity

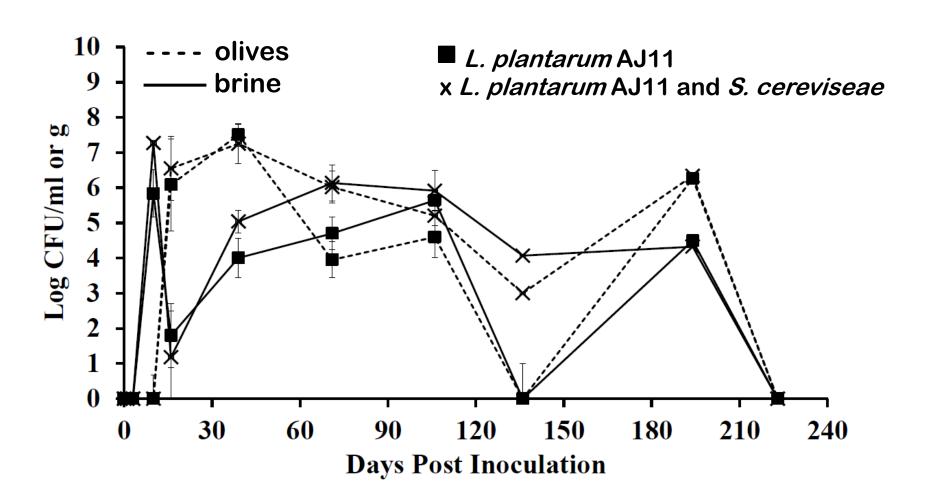




Lactiplantibacillus plantarum strains

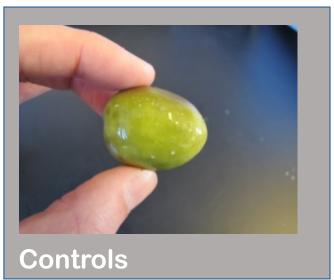


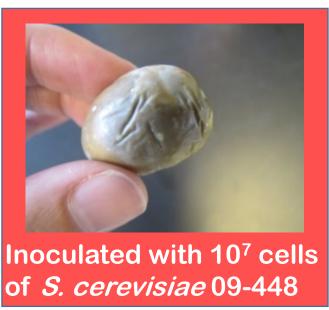
Populations of individual strains change over time during fermentation

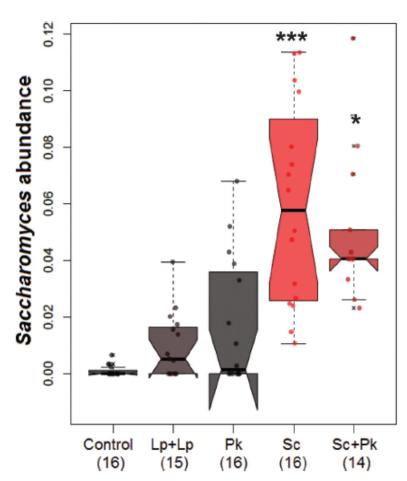


L. plantarum AJ11 enumerated on MRS containing Rifampicin

Single strains in low numbers are sufficient to cause extensive spoilage







Multivariate analysis was performed using MaAsLin. ***, *P*<10⁹; *, *P*<10⁴

Golomb *et al* 2012 Food Micro Zaragoza, Bendiks *et al* 2017 mSphere

Science of fermented foods

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Fermented foods and....

Digestive heath & infection

Mood & behavior

Inflammatory bowel syndrome

Weight loss & obesity

Type 2 Diabetes

Cancer

Immunity

Bone health

Cardiovascular disease

Human studies

Many fermented foods have only 1 to 2 human studies (RCT or observational)

Digestive heath & infection

kefir, sourdough

Inflammatory bowel syndrome

sauerkraut, sourdough

Weight loss & obesity

yogurt, kimchi,

Type 2 Diabetes

yogurt, cheese, kimchi, sourdough, coffee, vinegar

Cancer coffee, wine/beer

Mood & behavior wine/beer, coffee

Immunity

kimchi

Bone health

yogurt, kefir, natto

Cardiovascular disease

yogurt, cheese, coffee, wine/beer, vinegar

Yogurt is inversely associated with cardiometabolic disease risk



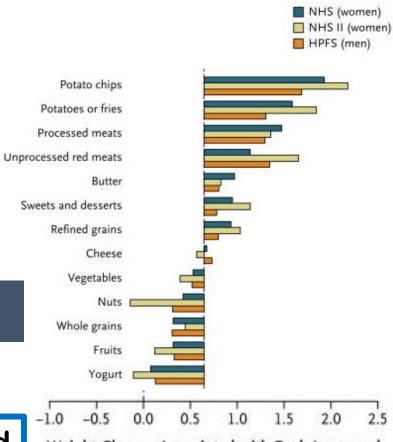
The NEW ENGLAND JOURNAL of MEDICINE

Changes in Diet and Lifestyle and Long-Term Weight Gain in Women and Men

Dariush Mozaffarian, M.D., Dr.P.H., Tao Hao, M.P.H., Eric B. Rimm, Sc.D., Walter C. Willett, M.D., Dr.P.H., and Frank B. Hu, M.D., Ph.D.

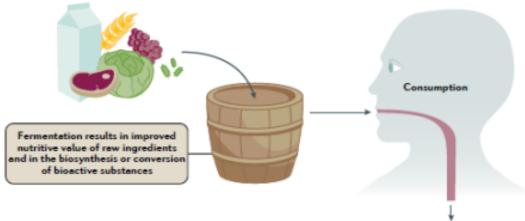
3 Cohort Studies (NHS I & II, HPFS) ~290,000 women and men

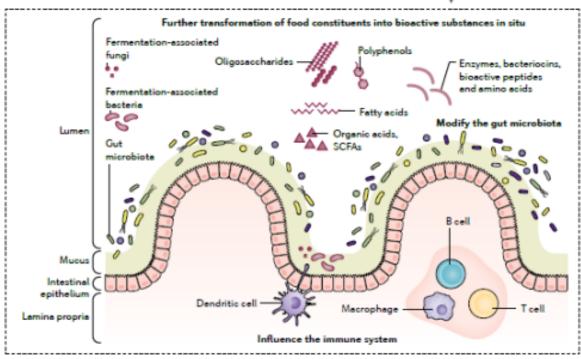
Yogurt consumption is associated with -0.82 lb. change in weight over 4 years



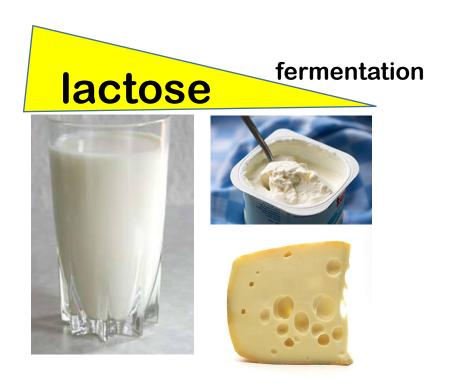
Weight Change Associated with Each Increased Daily Serving, per 4-Year Period (lb)

Health benefits?





Transformation





Improve tolerance to dairy foods

Fermentation can result in the breakdown and removal of unwanted compounds in the food ingredients

Synthesis

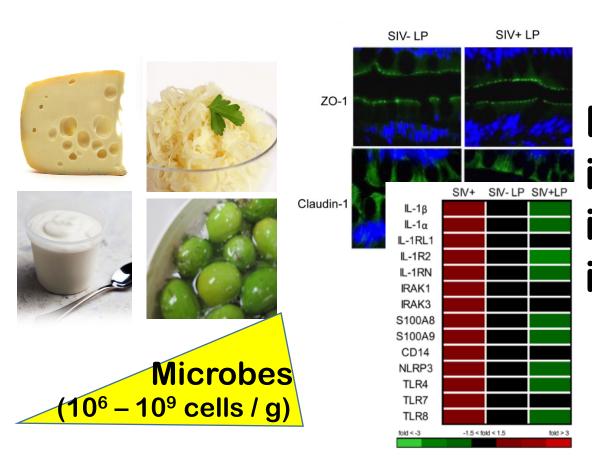


Associated with increased bone density

Needed for blood clotting

Fermentation can result in the synthesis of bioactive compounds that are not present in the food ingredients

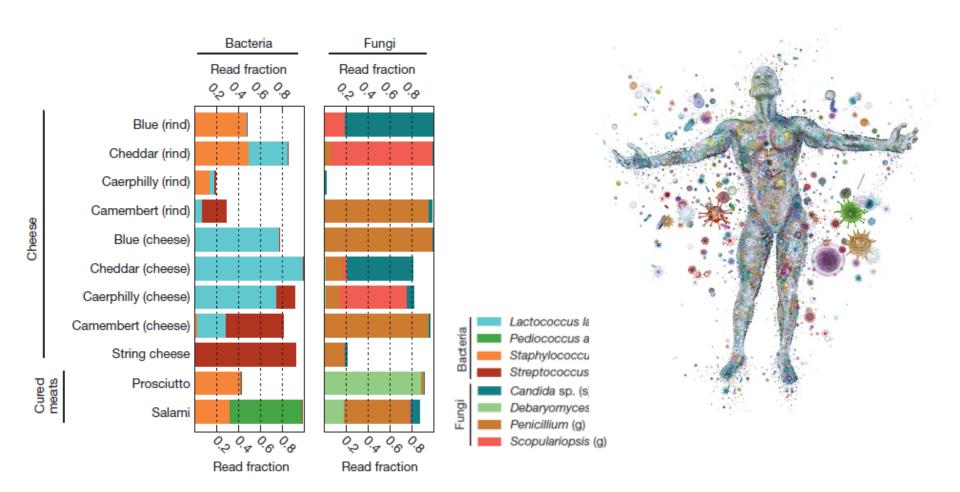
Beneficial microbes



Improved intestinal barrier integrity and immune response

Fermentation can increase the number microorganisms entering the digestive tract by over 1000-fold

Interactions with the human microbiome



Lang et al 2014 Peer J; Derrien et al 2015 Trends Microbiol; Ple et al 2015 Int J Food Microbiol; David et al 2013 Nature

Summary

We trust microorganisms by our making and eating of fermented foods.

Only a few fermented foods have been extensively studied (e.g. yogurt, beer). Even for those foods, there are still many unanswered questions.

Despite the prevalence of fermented foods human diets, their importance for health and well-being is not understood.



Evaluating And Testing Lacto-ferments Across the Country

If you make your own fermented fruits and vegetables, please donate to our community science project!

https://www.eatlac.org/

@eat.lac.project

Collaboration with Dr. Erin DiCaprio Food Science and Technology UC Davis

https://www.facebook.com/EATLAC/













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FOOD SCIENCE AND TECHNOLOGY

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Eric Stevens



http://www.marcolab.net
Marcolab



Robert Mondavi Institute





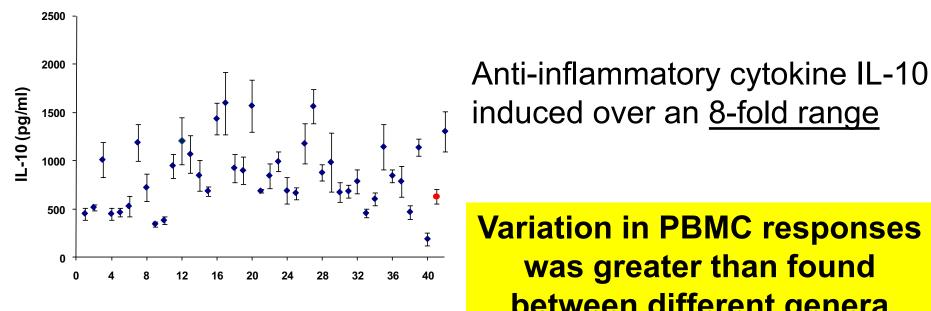






L. plantarum strain-specific immune responses

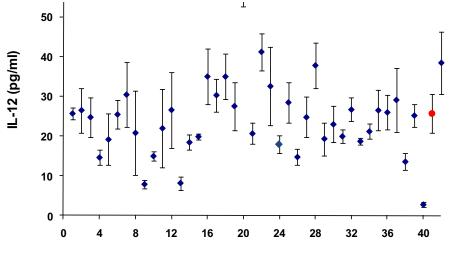
L. plantarum incubated for 24 h with human peripheral blood mononuclear cells (PBMCs)



Variation in PBMC responses was greater than found

between different genera

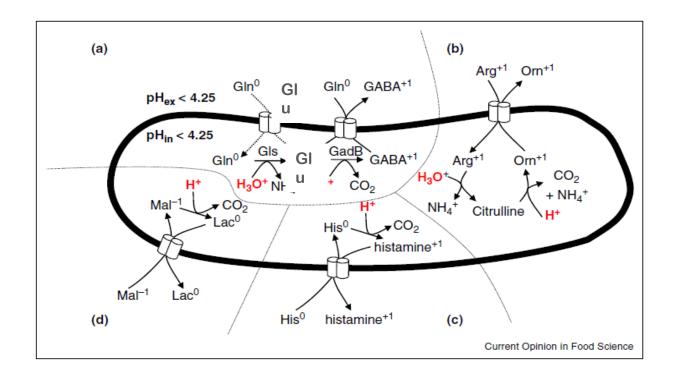
induced over an 8-fold range



strain (random assignment)

Pro-inflammatory cytokine IL-12 induced over a <u>16-fold range</u>

Consequences of Different End Products



- Lactic acid bacteria make organic acids which lower the pH of foods
- To maintain intracellular pH, LAB can use amino acids and malate and this results in the production of flavor and health-impacting compounds

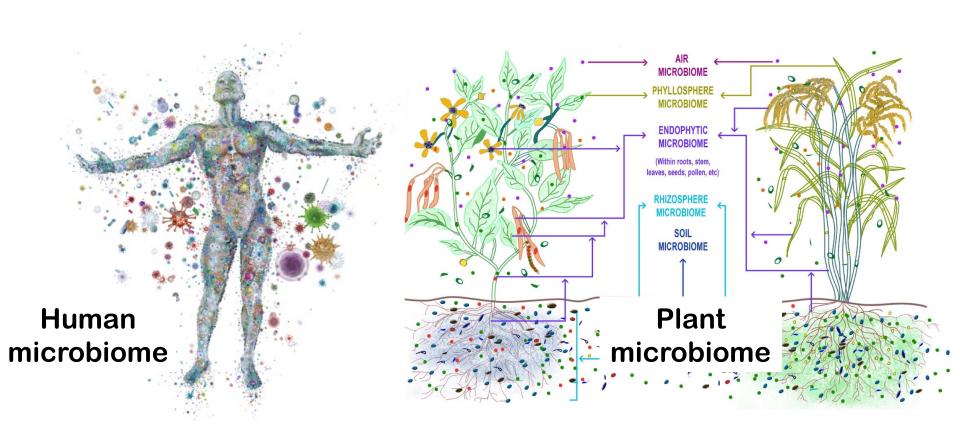
Microbes in foods?

Ferments acquire microbes:

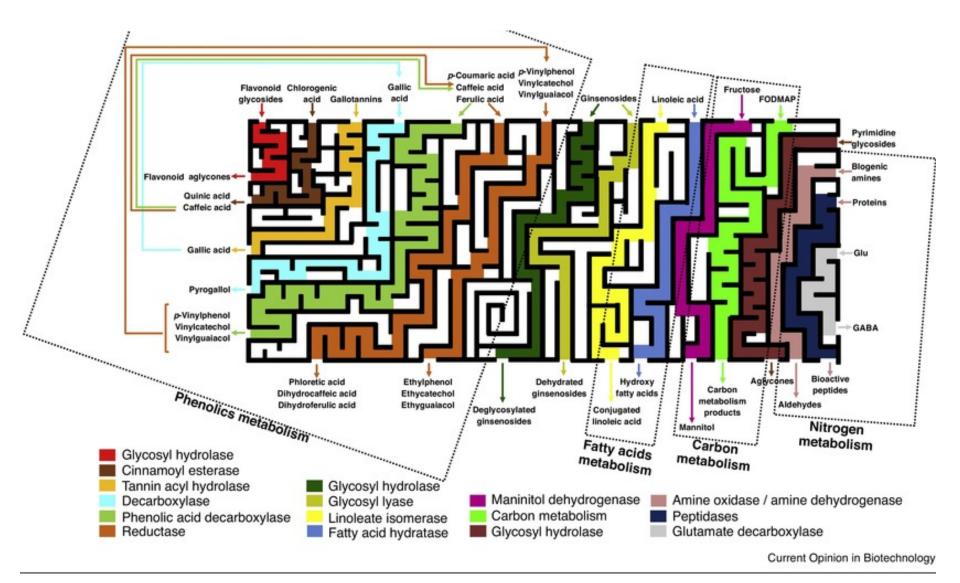
- from the starting ingredients (example: sauerkraut)
- by "backslopping" a prior ferment (example: kefir)
- from starter cultures (example: most wines)

Fermented Food Microbiota

Microbiota: The collection of microorganisms inhabiting an ecosystem



Microbial Metabolic Networks: More Than Just Flavor



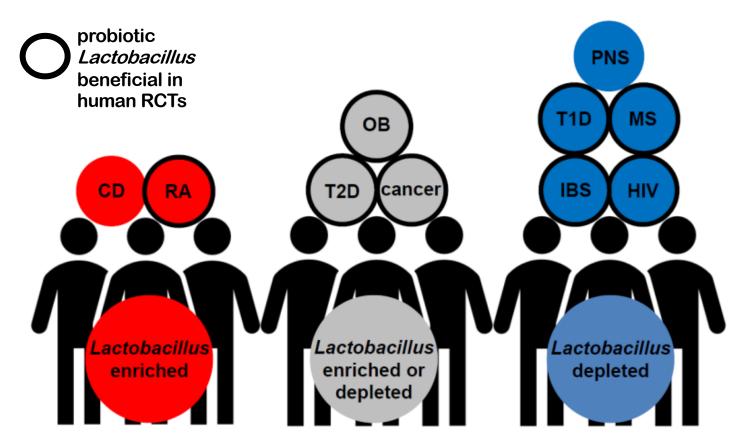
Presence of live microbes

Fermented	
Live microbes present	Live microbes absent
Yogurt	Bread
Sour cream	Heat-treated or
Kefir	pasteurized fermented vegetables, sausage, soy sauce, vinegar, some kombuchas
Most cheeses	
Miso	
Natto	Wine, most beers, distilled spirits
Tempeh	•
Non-heated fermented vegetables	Coffee and chocolate beans (after roasting)
Some sausages	
Fermented cereals	
Most kombuchas	
Some beers	





Lactobacillus is a member of the human gut microbiome



CD: Crohn's Disease RA: Rheumatoid

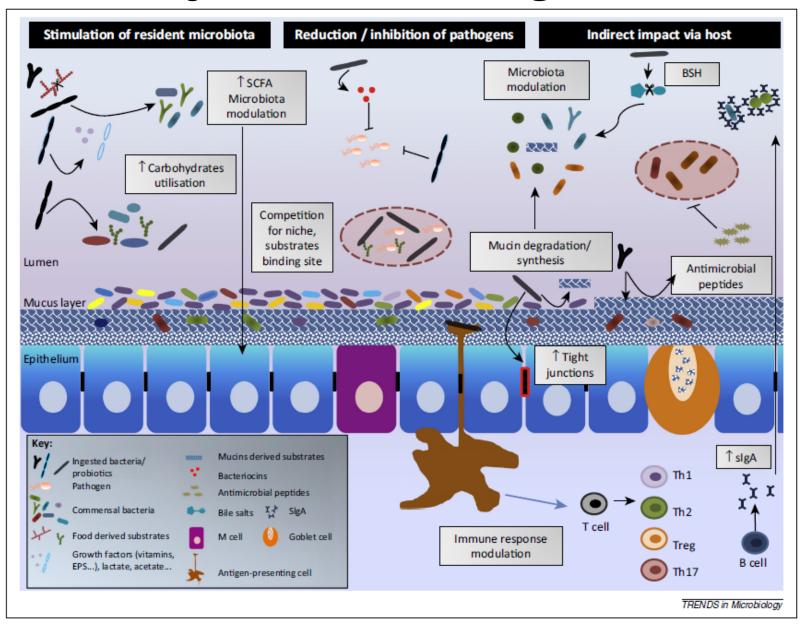
arthritis

OB: obesity T2D: Type 2 diabetes

PNS: Prenatal stress T1D: Type 1 diabetes MS: Multiple Sclerosis

IBS: Inflammatory Bowel Syndrome

Yet - dietary bacteria change the intestine



Beneficial microbes



Fresh fruits & vegetables (103 – 107 cells/ g)

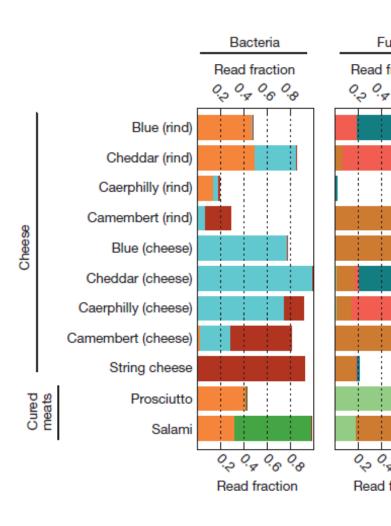








Fermented foods (10⁶ – 10⁹ cells / g)



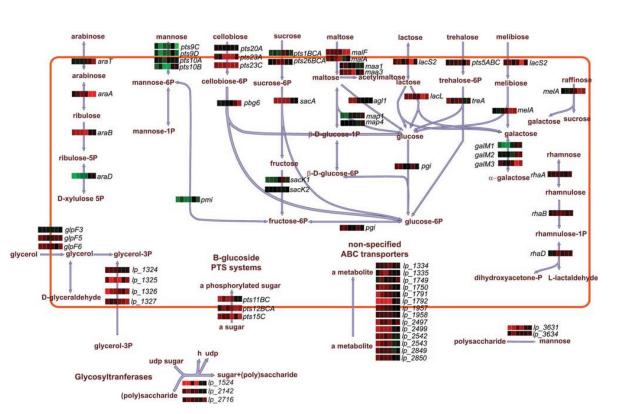
Lactobacillus plantarum







L. plantarum persists and is active in the digestive tract for several days after it is ingested



Carbohydrate metabolism

Amino acid biosynthesis

Cell surface properties



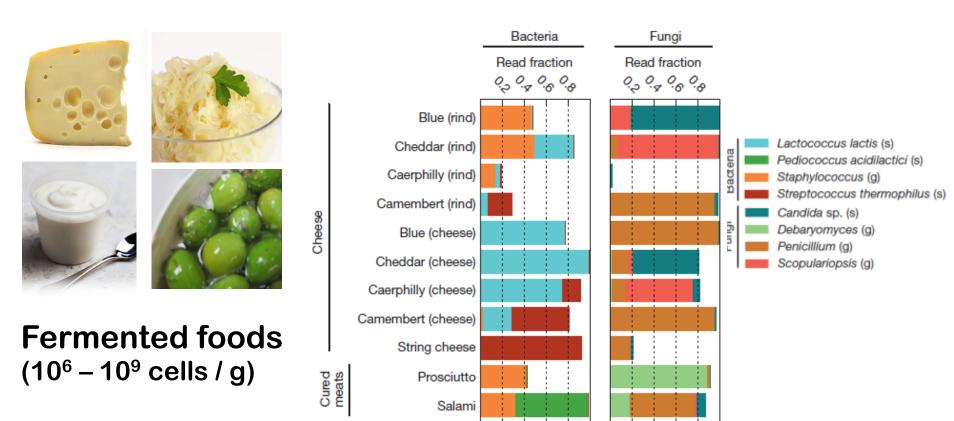
The Mediterranean and USDA recommended diets which include <u>fermented foods</u> have over >10⁹ bacteria per day

Live microbes?



The typical American diet has <10⁶ bacteria per day

Beneficial microbes



0,20,40,60

Read fraction

Increase microorganisms entering the digestive tract over 1000-fold

Lang et al 2014 Peer J; Derrien et al 2015 Trends Microbiol; Ple et al 2015 Int J Food Microbiol; David et al 2013 Nature

0,2 0,4 0,6 0,8

Read fraction