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Plant prebiotics in BLSS for human nutrition in space

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WHAT ARE WE TALKING ABOUT? DEFINITION OF PREBIOTICS



INTERNATIONAL
SCIENTIFIC ASSOCIATION
FOR
PROBIOTICS AND PREBIOTICS™

<https://isappscience.org/>

nature reviews gastroenterology & hepatology

Open Access | Published: 14 June 2017

Expert consensus document: The International Scientific Association for Probiotics and Prebiotics (ISAPP) consensus statement on the definition and scope of prebiotics

Glenn R. Gibson, Robert Hutkins, Mary Ellen Sanders, Susan L. Prescott, Raylene A. Reimer, Seppo J. Salminen, Karen Scott, Catherine Stanton, Kelly S. Swanson, Patrice D. Cani, Kristin Verbeke & Gregor Reid

Nature Reviews Gastroenterology & Hepatology 14, 491–502(2017) | Cite this article

37k Accesses | 906 Citations | 349 Altmetric | Metrics

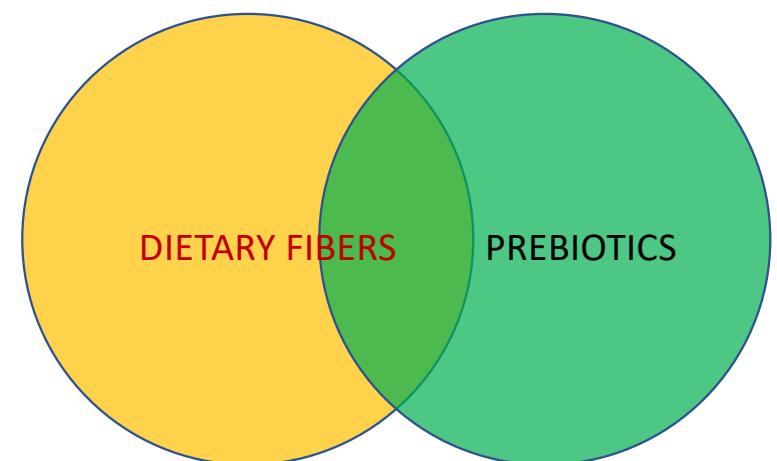
Current accepted definition 2016

“a substrate that is selectively utilized by host microorganisms conferring a health benefit”

A WIDE OPEN DEFINITION

- Many microbe species
- Many host organisms
- Many target organs
- Many target functions
- Many candidate molecules
-

GUT MICROBIOTA



Developments in understanding and applying prebiotics in research and practice—an ISAPP conference paper

K.P. Scott¹ , R. Grimaldi², M. Cunningham³, S.R. Sarbini⁴, A. Wijeyesekera², M.L.K. Tang⁵, J.C.-Y. Lee⁶ , Y.F. Yau⁶, J. Ansell⁷, S. Theis⁸, K. Yang⁹, R. Menon¹⁰, J. Arfsten¹¹, S. Manurung¹², V. Gourineni¹³ and G.R. Gibson²

Table 1 Adapted from Joshi et al. (2018)

Confirmed prebiotics	Food Source Content of specific prebiotic fibre (%)
Galacto-oligosaccharides (GOS)	β -GOS produced enzymatically from lactose
Fructo-oligosaccharides (FOS)	Asparagus (5%), leeks (11.7%), garlic (17.5%),
Inulin	Chicory (64.4%), onion (8.6%), Jerusalem artichoke (31.5%), wheat (2%), banana (1%)
Lactulose	Synthetic disaccharide

But the list is growing: polyphenols...

Polyphenols, the new frontiers of prebiotics.

Nazzaro F¹ , Fratianni F¹, De Feo V², Battistelli A³ , Da Cruz AG⁴, Coppola R⁵

Advances in Food and Nutrition Research, 07 Jul 2020, 94:35-89

DOI: 10.1016/bs.afnr.2020.06.002 PMID: 32892838



<https://isappscience.org/>

Candidate prebiotics

Soy, Soybean oligosaccharides	Soybeans (2-3 stachyose, 7 raffinose)
Pectin	Cell wall component of many fruits
Cellulose	General component of plant cell walls
Resistant starch	Multiple food sources (corn, potato, tapioca, etc.)
Xylan, Xylo-oligosaccharides, Arabinoxyl-oligosaccharides	Wheat bran
Mannose	Many fruits and vegetables
Maltose,	Breakdown products from starch
Malto-oligosaccharides	
Isomaltulose	Honey, sugarcane juice, sucrose
Palatinose	Patented form of isomaltulose, made from beet sugar
Polydextrose	Synthetic fibre
Raffinose oligosaccharides	Lentils (0.16%), peas (0.5%), beans (0.33%), chickpeas (0.4%)
β -glucans	Soluble fibre found in oats and barley cereals (3–6%)

ASTRONAUT MICROBIOME IS AFFECTED DURING SPACE MISSIONS

SCIENTIFIC REPORTS

OPEN

Study of the impact of long-duration space missions at the International Space Station on the astronaut microbiome

Received: 6 March 2019
Accepted: 17 June 2019
Published online: 09 July 2019

Alexander A. Voorhies¹, C. Mark Ott², Satish Mehta², Duane L. Pierson², Brian E. Crucian², Alan Feiveson², Cherie M. Oubre², Manolito Torralba¹, Kelvin Moncera¹, Yun Zhang¹, Eduardo Zurek¹ & Hernan A. Lorenzi¹

*.... then treatments known to block inflammation in the GI, such as the administration of prebiotics or treatment with the probiotic bacteria *A. muciniphila*, could be implemented in space to reduce the risk of diseases associated with chronic inflammatory responses.*

EXPERIMENTS WITH PREBIOTICS ARE CONDUCTED ON BOARD THE ISS

npj Microgravity

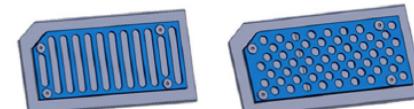
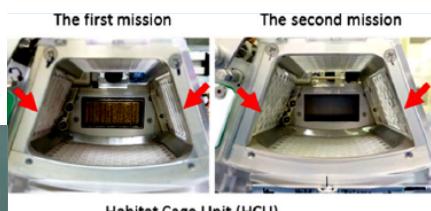
www.nature.com/npjmgrav

BRIEF COMMUNICATION

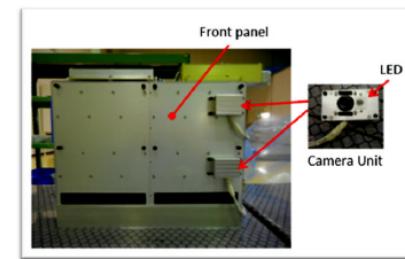
OPEN

Dietary intervention of mice using an improved Multiple Artificial-gravity Research System (MARS) under artificial 1 g

Chie Matsuda¹, Tamotsu Kato^{2,3}, Sayo Inoue-Suzuki^{4,2}, Jun Kikuchi^{5,3}, Toshiko Ohta^{1,2,4}, Masaharu Kagawa⁴, Masahira Hattori^{2,6}, Hiroe Kobayashi¹, Dai Shiba⁷, Masaki Shirakawa⁷, Hiroyasu Mizuno⁷, Satoshi Furukawa¹, Chiaki Mukai¹ and Hiroshi Ohno^{2,3}



Cover of paper sheet



Improved Transportation Cage Unit (TCU)

EXPERIMENTS WITH PREBIOTICS ARE TARGETED TO BLSS



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Microbiology®

Relationship between the Gut Microbiome and Energy/Nutrient Intake in a Confined Bioregenerative Life Support System

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....In addition, alterations in such as the synthesis of propionate, butyrate, and glutamate, in our study also indicated **that the gut microbiome may play a role in mental disorders such as anxiety ... and depression ... in those confined in the BLSS....**



Preliminary results in previous projects

Raffinose, stachyose and total NSC content on produce obtained in the FEG. (mg 100 g FW⁻¹)

	Raffinose + Stachyose		Total Carbohydrate	
	Mean	s.e.	Mean	s.e.
Lettuce cv Batavia Normal light	6,6	0,9	652,7	73,0
Lettuce cv Batavia Increased light	1027,5	97,2		
Lettuce cv Outredgeous Normal light	18,1	6,8	614,0	38,8
Lettuce cv Outredgeous Increased light	27,4	2,9	988,1	54,4
Rocket cv coltivata	7,24	0,5	767,8	233,8
Radish leaves	5,34		640,9	291,3
Swiss chard	3,7	1,1	157,6	69,1
Mustard cv Red giant	3,1	0,4	234,3	49,1
Mustard cv Frizzy Lizzy	3,2	0,2	102,8	16,9

INT. GEN. X ENV.

MIN. 0,8 % of NSC

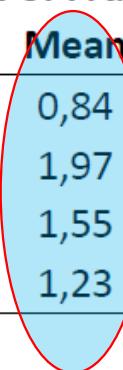
MAX. 3,1 % of NSC



Preliminary results in previous projects

FOS in different lettuce tissues obtained in the FEG facility during the mission in Antarctica. (% of the DW).

Lettuce variety and tissue	% of Fructo-Oligosaccharides	Mean	s.e.
Batavia Leaf	0,84	0,01	
Batavia Root	1,97	0,27	INT. GEN. X TISSUE
Outredgeous Leaf	1,55	0,19	
Outredgeous Root	1,23	0,63	



CONCLUSIONS

Limited amounts on vegetables not selected for prebiotic content



The new project

In-situ REsource Bio-Utilization for life Support system
(ReBUS)

Agenzia Spaziale Italiana



Agenzia Spaziale Italiana



WP 5000 CNR

WP 5200 Prebiotics in plants and waste materials

Production and analysis
of materials



Prebiotics



WP 6000 ISS

WP 6100 Prebiotics and well being: animal model
and study proposal on board the ISS



Simone Macrì & Francesca Zoratto

Centre for Behavioral Sciences and Mental Health
Istituto Superiore di Sanità (ISS), Roma



Rationale

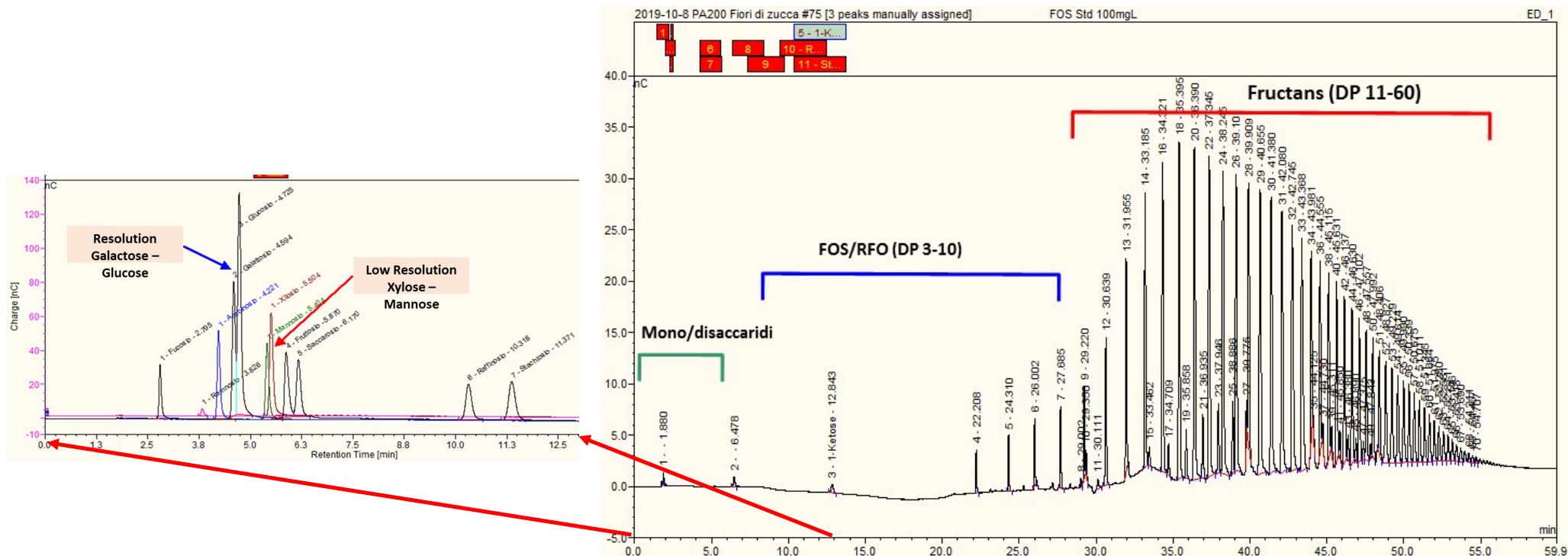
→ Support the hypothesis that the prebiotic properties of fructans, extractable from vegetables grown in BLSS, have a positive effect on individual psychophysical well-being



(<http://www.understandinganimalresearch.org.uk>)

METHODS UPGRADE

CarboPac PA 200 in HPAEC-PAD - (ICS-5000 ThermoScientific)



Chromatographic profile of polysaccharides analysed by IC:

- degree of polymerization (DP)
 - quantification of the FOS

(through mild acid hydrolysis to obtain the cleavage of glucosidic bonds of fructo-oligosaccharides in glucose and fructose monomers)



First step: Selection of species that:

- Are small in size
- Fast growing
- Known to be edible (the full plant!)
- Contain a lot of prebiotics
- Can grow nicely in fully controlled environment
- Respond to modulation of growth conditions

Fructo-oligosaccharides (FOS) in different plant species, tissues and development stages

Plant species	Tissue and development stage
Dandelion (<i>Taraxacum officinale</i>)	Leaves and roots of plant
Raponzolo (<i>Campanula rapunculus</i>)	Leaves and roots of plant

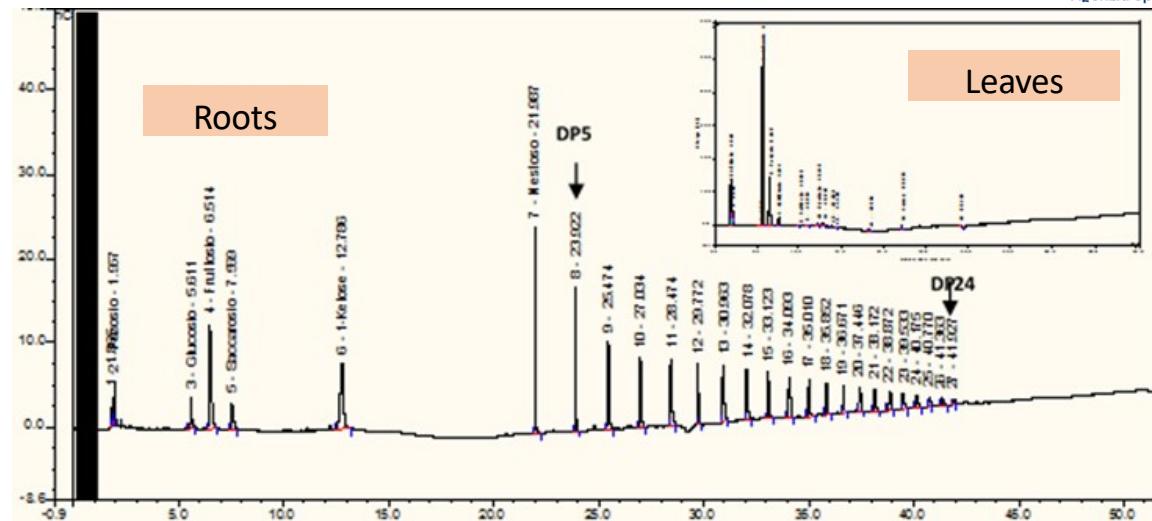


Dandelion (*Taraxacum officinalis*)



Raponzolo (*Campanula rapunculus*)

Dandelion (*Taraxacum officinale*): leaves and roots

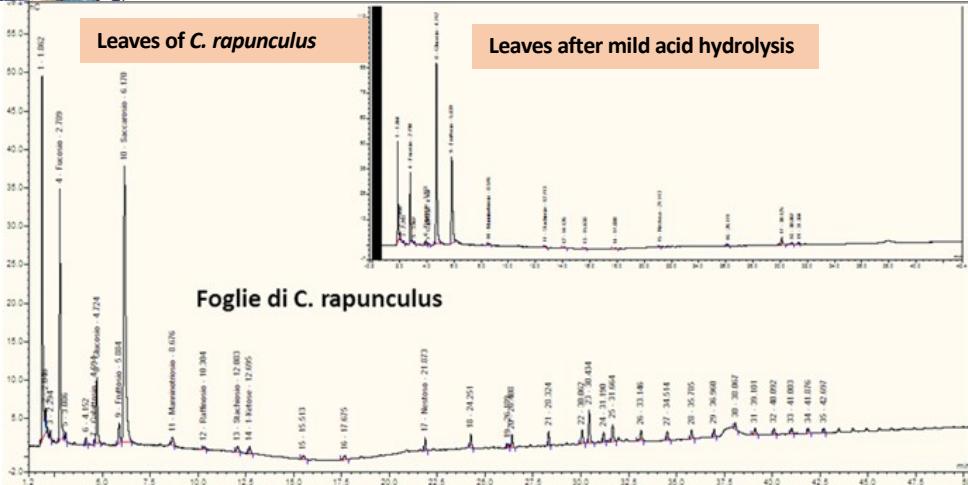


Carbohydrate content on leaves and roots on dandelion

(Total content of soluble carbohydrate in roots and leaves = 4,0 % of the DM)

	Glucose	Fructose	Sucrose	Raffinose	1-Kestose	Nestose
Root	2,7	36,8	10,0	0,4	22,1	28,0
Leaf	43,2	44,3	7,2	0,5	3,3	1,5

Campanula rapunculus: leaves and roots



**THE WHOLE
PLANT IS EATEN**

**Fructans in *Campanula rapunculus*
DP an content as % of the DW**

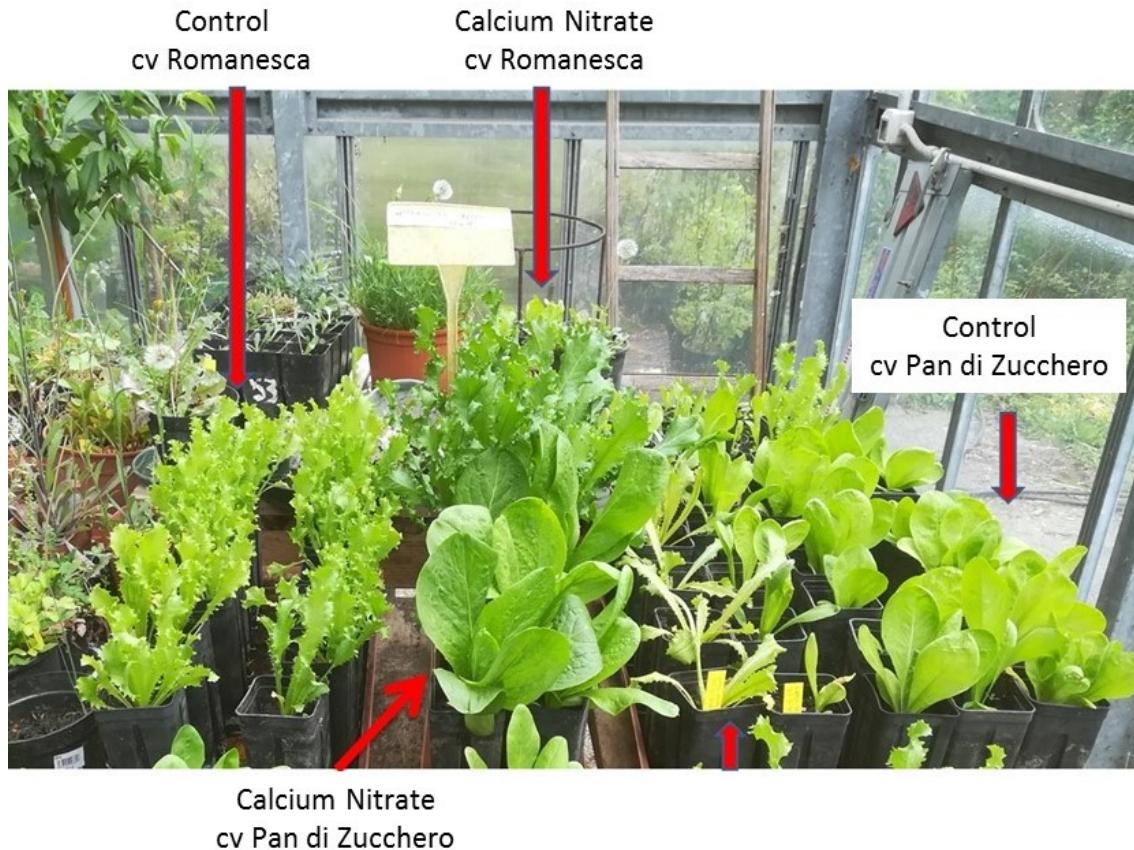
	DP		Fructans % (mainly FOS)	
	mean	s.e.	mean	s.e.
Leaf	8,10	2,15	1,11	0,17
Root	16,91	0,63	14,80	0,18



Second step:
Control of fructans accumulation:
➤ Nitrogen
➤ Light

Cultivated species (*Cichorium*) with high fructans content

Effects of growth conditions (N availability) on prebiotics content



In greenhouse: leafy vegetables accumulating fructans:

Cichorium intybus cv Pan di zucchero

Cichorium endivia cv Romanesca

Treatments: Calcium Nitrate (12 mM)



Fructo-oligosaccharides contents of *Cichorium* varieties

EFFECT OF N TREATMENT

LIMITED ENV. CONTROL

Cichorium intybus cv Pan zucchero

	Control		N treatment	
	mean	se	mean	se
TAP ROOTS				
Fructans % (g 100 g F.W. ⁻¹)	7,9	0,5	6,4	1,1
Fructans (mg plant ⁻¹)	82,16	2,1	64,64	3,7
LATERAL ROOTS				
Fructans % (g 100 g F.W. ⁻¹)	2,4	0,3	1,4	0,3
Fructans (mg plant ⁻¹)	158,4	3,4	81,62	2,2
Fructans (mg plant ⁻¹)	240,56		146,26	



NITROGEN EFFECT MIGHT DEPEND
ON SPECIES AND ORGANS

Cichorium endivia cv Romanesca

	Control		N treatment	
	mean	se	mean	se
TAP ROOTS				
Fructans % (g 100g F.W. ⁻¹)	5,9	0,8	10,8	0,5
Fructans (mg plant ⁻¹)	48,97	2,1	258,12	10,3
LATERAL ROOTS				
Fructans % (g 100 g F.W. ⁻¹)	1,8	0,4	3	0,3
Fructans (mg plant ⁻¹)	217,26	9,1	448,5	4,0
Fructans (mg plant ⁻¹)	266,23		706,6	





Fructo-oligosaccharides contents of *Cichorium* varieties

EFFECT OF LIGHT INTENSITY

Cichorium intybus cv Cicoria di Chiavari

Fructans in the TAP ROOT

	% (DW basis)		g plant ⁻¹	
	mean	se	mean	se
HIGH LIGHT	57,5	3,7	4,5	0,9
LOW LIGHT	55,6	3,2	2,6	0,8

HIGH ENV. CONTROL



GROTH LIGHT INTENSITY MIGHT
FAVOUR FRUCTANS PRODUCTIVITY
VIA PROMOTION OF GROWTH



Conclusions

- Prebiotic producing vegetables can be included in BLSS as leafy-root vegetables
- Species selection is still an open question although promising candidate are available
- Physiology (and molecular biology) of prebiotics accumulation is a largely open question
- Growth variables in BLSS can help controlling prebiotics accumulation and productivity
- The role of prebiotic rich vegetables on human (and animal) psychophysical well-being is a relevant research topic for both the Earth and Space



THANK YOU FOR YOUR ATTENTION