Managing lactose intolerance

The prevalence of food allergies and intolerances are on the rise. In Westernized countries up to 20% of the population may suffer from adverse reactions to food of which the largest majority belongs to food intolerances.

Hypersensitive reactions to food can be separated in two types; allergies and intolerances. The term food allergy is used when an adverse reaction occurs due to an immunologic mechanism. Food intolerances do not involve the immune system and are therefore non-allergic reactions. Food intolerance reactions can include pharmacological, metabolic or gastrointestinal adverse responses to food or food compounds. A common example of food intolerance is lactose intolerance. Individuals with lactose intolerance insufficiently digest lactose due to a lack of the enzyme lactase. Lactose intolerance can lead to complaints such as diarrhea, vomiting, cramps and flatulence. Current therapies to prevent or treat food intolerances are elimination diets. However, application of probiotics to intervene and alleviate the clinical symptoms of lactose intolerance is gaining worldwide recognition from a growing number of studies. It is also being mentioned as one of the target areas where evidence for probiotics is strongest.

With this knowledge, Winclove has developed the multispecies probiotic formulation Winclove Tolerance to support people suffering from lactose intolerance.

**Figure 1:** Due to a lack of the enzyme lactase, people with lactose intolerance insufficiently digest lactose leading to gastrointestinal complaints.

**Figure 2:** Winclove Tolerance is a multispecies probiotic formulation, able to act on three levels in the gut; metabolite production (level 1) and barrier functioning (level 2).

**Wincklove Tolerance**

Winclove Tolerance is a multispecies probiotic formulation specifically developed for managing lactose intolerance. The bacterial strains in Winclove Tolerance have been selected on their capacity to influence the mechanisms of action underlying the development of lactose intolerance. The bacterial strains are in vitro able to:
- produce β-galactosidase (level 1)
- strengthen the epithelial barrier (level 2).
In vitro evidence

β-galactosidase activity

An important mechanism of action for probiotics to be supportive in lactose intolerance is the production of the colonic bacterial enzyme β-galactosidase. β-galactosidase has the same function as lactase, it hydrolyses lactose into galactose and glucose. Strains in Winclove Tolerance have been in vitro on their β-galactosidase activity, as presented in table 1. The data indicate that the production of β-galactosidase is highly strain-specific. In particular L. acidophilus W22 and B. lactis W51 exhibit high levels of β-galactosidase activity.

Strengthening the epithelial barrier

Another target for probiotics in food intolerance is strengthening the gut barrier function. Maintenance of the intestinal integrity (defined as low paracellular transport) is critical for essential physiological processes. The bacteria in Winclove Tolerance have been tested for their capacity to restore the gut barrier function after immunological stress in a Caco-2 TEER model. The data shown in figure 3 indicate highly strain-specific effects, whereby L. lactis W19 showed to restore the gut barrier function the best.

Table 1: β-galactosidase activity:

<table>
<thead>
<tr>
<th>Strains</th>
<th>Activity level</th>
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</thead>
<tbody>
<tr>
<td>Bifidobacterium lactis W51</td>
<td>+++</td>
</tr>
<tr>
<td>Lactobacillus acidophilus W22</td>
<td>++++</td>
</tr>
<tr>
<td>Lactobacillus plantarum W21</td>
<td>+</td>
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<tr>
<td>Lactococcus lactis W19</td>
<td>+</td>
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Figure 3: Capacity of bacteria in Winclove Tolerance to restore the gut barrier function. An increase in %TEER (trans epithelial electric resistance) indicates an improved barrier function.

References

9 The EFSA journal. 2007;587:1-16.
10 Winckove Tolerance publication

Safety and quality profile

All probiotic strains in Winclove Tolerance have the Qualified Presumption of Safety (QPS) status. Winclove is a NSF International Certified GMP Facility for manufacturing dietary supplements. Winclove’s food safety management system is ISO:22000:2005 certified for the development and production of pre- and probiotics.

It’s all about biology

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