







Donor 3

26 years old

Evaluating the impact of polysorbate 80 on the gut microbiota of healthy individuals using a dynamic in vitro gut model

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CONTEXT

Consumer Concerns & Perception:

- Food safety is a main factor influencing purchasing decisions [1]
- > Additives are perceived as higher health risk than pathogenic bacteria [2]

Manufacturers' Safety Measures:

- Raw material quality control
- √ Cleaning and disinfection
- √ Temperature control
- ✓ Extended shelf life: adding food additives (preservation, coloring, texturing, etc.)

Regulatory Oversight: EFSA required re-evaluation of all food additives approved before 2009

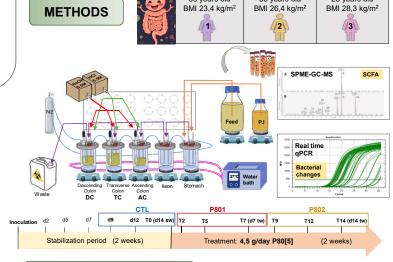
Polysorbate 80 (P80):

- Common emulsifier in dairy, ice cream, confectionery, and bakery products
- Linked to intestinal inflammation and colon carcinogenesis [3]
- 2015 EFSA re-evaluation: No safety concerns but called for further studies [4]

Provide additional insight into the effects of P80 on gut microbiota and metabolite production in three healthy individuals using SHIME® the gastrointestinal model.

Donor 2

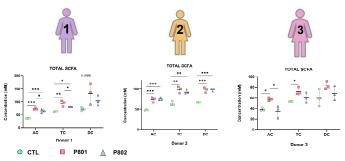
35 years old



Donor 1

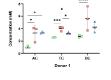
59 years old

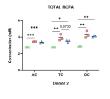
OUTCOMES

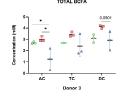


TAKE HOME MESSAGES

- Gut microbiota response to polysorbate 80 (P80) varies between individuals.
- ❖Daily P80 consumption may increase the risk of dysbiosis and intestinal inflammation in some donors.
- ❖P80 induces non-permanent changes in metabolite production: increase during the first week of treatments but declines in the second week.
- Including a gastric digestion phase reduces P80's negative effects previously observed in short-term fermentations [6]
- *Further analysis is needed to evaluate the pro- or antiinflammatory effects of P80 on the intestinal tract.







Dyshiosis ↓ Roseburia ↓ F. Prausnitzii Changes in F/B ratio

Inflammation ↓A. muciniphila ↑ Enterococcus

Fibrosis ↓ Coprococcus **↓**Oscillospira













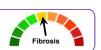






















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