# Mitigating Pain via the Microbiome

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## Integrative Nutrition

Health is a journey not a destination.



## Disclosures

#### ► Fullscript

- Nielsen Nutrition
  - Microbiome Course
  - Gut Healing and Foundations
  - Private Practice

## Objectives



### Part 1:

Microbiome and Pain: the facts



Part 2: Identifying Dysbiosis: the story



Part 3:

Implementing Strategies: the fix





![](_page_4_Picture_1.jpeg)

# Part 1: The Microbiome

DEFINITION. CONNECTION TO PAIN. GUT BRAIN.

## What is the microbiome?

![](_page_6_Figure_1.jpeg)

https://www.ncbi.nlm.nih.gov/pm c/articles/PMC4191858/

![](_page_6_Picture_3.jpeg)

![](_page_7_Figure_0.jpeg)

–Rodney Dietart, PhD

▶ The Human Super-Organism: How the Microbiome is Revolutionizing the Pursuit of a Healthy Life

## Microbiome and Pain

"Growing evidence shows that GM is a crucial modulator of human physiological homeostasis, playing a not-fully-understood but undoubtedly significant role in systemic inflammation, immunity, circadian rhythm, and regulation of hormone levels; all these aspects of homeostasis have been linked to pain."

GM has been associated with:									
MSK	Visceral	Inflam mation	Head- ache	Neuro- pathic	Chronic	Opioid tolerance			

Retrieved: https://link.springer.com/article/10.1007/s00586-022-07429-y

 Table 2 GM metabolites as possible contributing mechanisms of pain

Hormones (or	compounds acting a	s hormones)	References
Direct	Short chain	Butyrate	[69, 82]
effect from GM	fatty acids	Propionate	[69, 82]
	Neurotransmit- ters	Serotonin	[83]
		Dopamine	[84, 85]
		Noradrenaline	[86]
		Glutamate	[87, 88]
		GABA	[87, 88]
Indirect effect from GM	Hypothalamic– pituitary– adrenal axis (HPA)	Cortisol	[89]
	GI hormones	Leptin	[90-92]
		Ghrelin	[93]
Vitamins and r	nutrients		References
D			[94, 95]
B1-Thiamine			[96]
B2-Riboflavin			
B3-Nicotinic a	cid		
B5-Pantotheni	c acid		
<b>B6-Pyridoxine</b>			
<b>B7-Biotin</b>			
<b>B9-Folic</b> acid			
B12-Cyanocobalamin			[96, 97]
para-aminoben	zoic acid		[96]
Inositol			
1 1			

![](_page_9_Picture_0.jpeg)

- SCFA (derived from commensal bacteria) by innate immune cells regulates inflammatory response not only to intestinal injury but also in models of arthritis
- Lactobacillus planterum: highly adaptable species, highly adhesive, increases butyrate (SCFA), reduces inflammation, eats toxins = produce nutrients (b-vitamins, enzymes)

- Inflammatory cytokines / immune antibodies
  - Bound together "immune complex"
- Microbiome can regulate visceral pain (generation / modulation) and studies continue to show microbiome is essential to healthy and normal functioning sensitivity to pain

## Gut Brain: ANS Enteric Nervous System & Vagus Nerve

Bidirectional signaling between gut bacteria and the brain via the vagus nerve plays a role in modulating microglial proliferation and activation. Impaired gut barrier function permits leakage of bacterial products into the systemic circulation, causing a peripheral immune response and subsequent microglial activation. Cytokines and immune cells can activate microglia either by directly crossing the intact BBB or through regions of enhanced permeability. Through these routes, microglia are activated and contribute to the production of chronic pain."

![](_page_10_Figure_2.jpeg)

Retrieved: https://www.sciencedirect.com/science/article/pii/S2452073X20300039

# Part 2: the story

HOW MANY SEQUELS ARE IN A TRILOGY?

![](_page_12_Figure_0.jpeg)

# Part 3: what to do...

KEEP IT SIMPLE

### Implementing strategies

- Probiotics
- Prebiotics
- Fermented Foods
- Lifestyle
- Behavior
- Stress
- Vagus Nerve Exercises
- Nature

![](_page_14_Picture_9.jpeg)

![](_page_14_Picture_10.jpeg)

## Probiotic Supplements: Common strains

### Bifidobacterium sp.

- ▶ infantis
- Iactis
- ► longum
- breve
- bifidum
- S. boulardii (nonhuman)

![](_page_15_Picture_8.jpeg)

![](_page_15_Picture_9.jpeg)

- Lactobacillus sp.
  - reuteri
  - casei
  - rhamnosus
  - planterum
  - crispatus
  - acidophilus
  - plantarum
  - salivarius
  - ► fermentum
- Streptococcus sp.

![](_page_15_Picture_21.jpeg)

## Supplements vs Fermented Foods

![](_page_16_Picture_1.jpeg)

Food:

- Better diversity
- Most OTC foods pasteurized lacking live cultures
- Preservation methods destroy vibrancy
- Polyphenol activation, breakdown
   anti-nutrients, increase nutrition density

![](_page_16_Picture_7.jpeg)

#### Supplements:

- Easy to introduce
- Short term effect (exceptions)
- Strain specific treatments
- Targeted locations
- Can you keep them alive? Lack of quality control...

![](_page_16_Picture_14.jpeg)

## Not all fermented foods are gross...

### Store Bought...

- Sauerkraut
- Pickles (Bubbies)
- Miso
- ► Kefir
- Umeboshi plum vinegar
- Yogurt
- Natto
- ▶ Tempeh
- ► Kimchi
- ► Some cheeses...

![](_page_17_Picture_12.jpeg)

Nielsen 🕘 NUTRITION

### ...Homemade

- Mayo
- Ketchup
  - Carrots
- Most veggies
  - Salsa
  - Kvass
  - Sourdough

### Prebiotics in Food

![](_page_18_Picture_1.jpeg)

Artichoke	Asparagus	Avocado	Bananas (under ripe)	
Burdock root	Chicory	Chinese chives	Eggplant	
Dandelion Greens	Fruit	Garlic	Green Tea	
Honey Jerusalem artichokes		Jicama	Leeks	
Legumes	Lentils	Onions	Peas	
Plaintains Soybeans		Sugar maple	Yogurt, cottage cheese, kefir	

![](_page_18_Picture_3.jpeg)

# When we increase prebiotics...

- Improved bowel function
- Promote
   Bifidobacteria,
   Lactobacilli and
   other beneficial
   microbes
- Colon pH
- Protect against negative effects of bile acids
- Substrate for SCFA
- Decreases intestinal permeability
- Skin health

- > bone density (+ calcium)
  - Serum cholesterol and triglycerides
  - Used in treatment of atherosclerosis
  - Immune function
  - Neural and cognitive function
- > insulin sensitivity & glucose regulation (in all and Type 2 DM)
- > mineral absorption

![](_page_19_Picture_15.jpeg)

![](_page_20_Picture_0.jpeg)

# Thank you!

FROM THE BOTTOM OF MY BACTERIA

![](_page_20_Picture_3.jpeg)