

Strategies to increase *Akkermansia muciniphila* viability during simulated gastrointestinal conditions and stability storage

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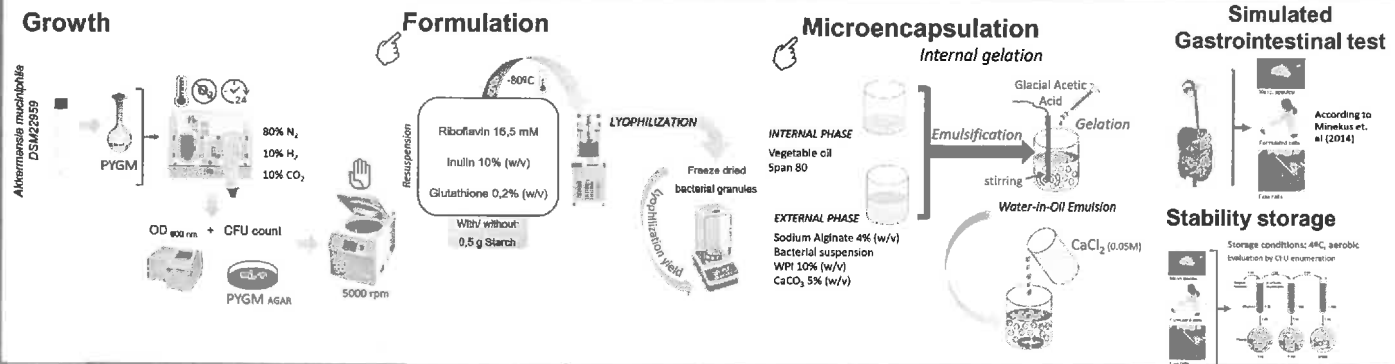
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 TOWARDS CLINICAL REVOLUTION

Introduction

Akkermansia muciniphila is currently considered a potential novel probiotic due to its beneficial effects in prevention/treatment of inflammatory/cardio-metabolic disorders as consequence of gut dysbiosis [1]. However, this strain is highly sensitive to aerobic and low pH conditions [2]. Thus, microencapsulation and formulations with antioxidants/prebiotic/bulking agents were explored as strategies to increase its viability during gastrointestinal passage and stability storage.



Material and Methods



Results

I) Microencapsulation

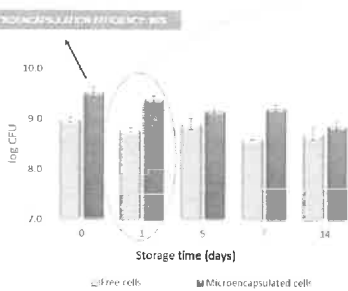


Figure 1. Viable cell numbers (mean ± SD) of free [Log (CFU/mL)] and microencapsulated [Log (CFU/g)] *A. muciniphila* during 7 days of aerobic storage at 4°C.

Lower decrease in viable cell numbers of encapsulated versus free *A. muciniphila* cells throughout 7 days of storage at 4°C and under aerobic conditions (Fig. 1).

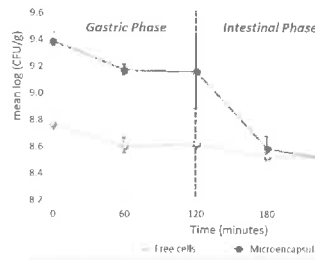


Figure 2. Viable cell numbers (mean ± SD) of free [Log (CFU/mL)] and microencapsulated [Log (CFU/g)] *A. muciniphila* during simulated gastrointestinal conditions.

Parallel and similar resistance of free and encapsulated cells of *A. muciniphila* throughout gastric conditions (Fig. 2). However, simulated intestinal conditions cause an accentuated decrease of encapsulated viable cell numbers. Similar values of 8.42 and 8.48 log CFU per mL or g were recorded for free and encapsulated cells upon simulated gastrointestinal tract (300 min), respectively.

II) Formulation

Table 1. Lyophilized weight (mean ± SD) and viable cell numbers of *A. muciniphila* in both formulations and throughout 7 days of storage at 4°C and under aerobic conditions

Formulation	Lyophilized weight (g)	Mean log CFU/g ± SD	
		After lyophilization	Storage (7d)
With starch	0,49 ± 0,02	6,31 ± 0,03	5,83 ± 0,17
Without starch	0,046 ± 0,006	10,21 ± 0,02	Not determined

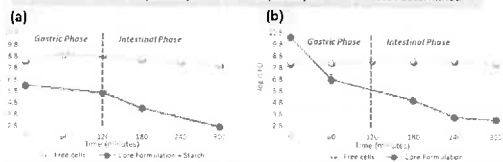


Figure 3. Viable cell numbers (mean ± SD) of *A. muciniphila* free [Log (CFU/mL)] and present in lyophilized formulations [Log (CFU/g)] with (a) or without starch (b) during simulated gastrointestinal conditions.

After lyophilization, formulation without starch contained higher number of viable cell numbers than the starch counterpart. Viable cell numbers of *A. muciniphila* in both formulations revealed much higher susceptibility to the simulated gastrointestinal conditions than free cells (Fig. 3a,b).

Conclusion

Alginate-WPI microcapsules are able to protect *A. muciniphila* against detrimental gastrointestinal conditions and storage conditions (4 °C; aerobic) for 7 days, revealing microencapsulation to be a better strategy to repopulate gut microbiota with this strain than the actual formulation.

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