

# DIGESTION BASICS

IT ALL BEGINS IN THE GUT

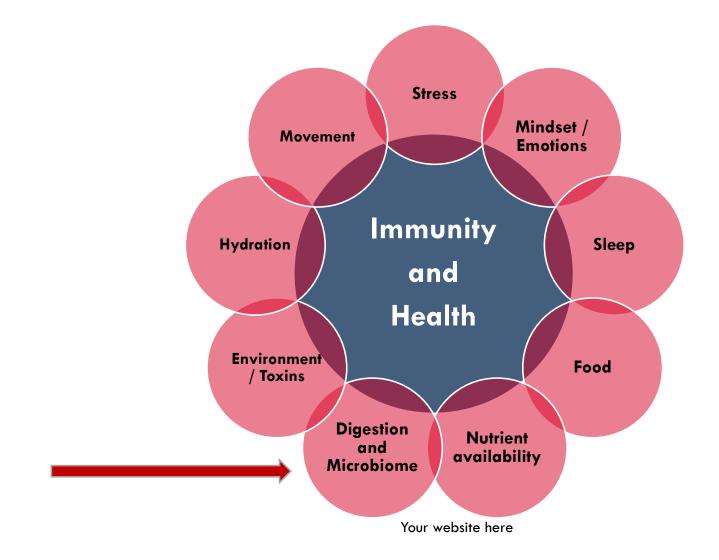
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#### **AGENDA**

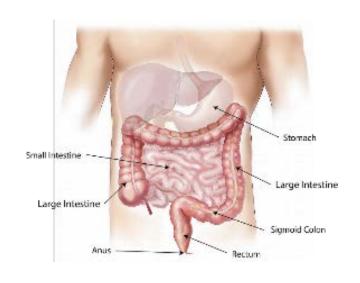


- Anatomy of digestive tract
- > Microbiome
- Probiotics / Prebiotics
- Fermented Foods
- > GERD / Acid Reflux
- > Eating Hygiene / Chewing
- Poop
- > **Q&A**

## WHAT INFLUENCES IMMUNITY AND HEALTH



#### THE SEAT OF IMMUNITY



- > 60-80% of our immune system
- Surveys what comes in most outside inputs to our body are through our mouth - food and drinks
- Breaks down food to provide nutrients

# If your gut is suboptimal, you can not be healthy

#### RECENT HEADLINES







Why Michael Pollan Says We Should Get Friendly With Bacteria

#### **Human Microbiota and Depression**

Intriguing links found between the bacteria in our guts and our moods Post published by Emily Deans M.D. on Jun 30, 2014 in Evolutionary Psychiatry

What Is Your Gut Telling You?

By Sonya Collins WebMD Health News

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 $Reviewed \ by \ Arefa \ Cassoobhoy, \ MD, \ MPH$ 

 $Aug.\ 20,2014 -- Scientists have long studied the link between our genes and our health. Now, in a growing area of scientific research, they're studying the link between the bacteria in our intestines and virtually every disease that ails us.$ 

acteria -- along with viruses and fungi -- are microbes, and we're filled ith them. For each one of your human cells -- that is, for every cell Trust Your Gut: Prevention, Not Panic Key in Curbing Coronavirus

CISION PR Newswire March 10, 2020

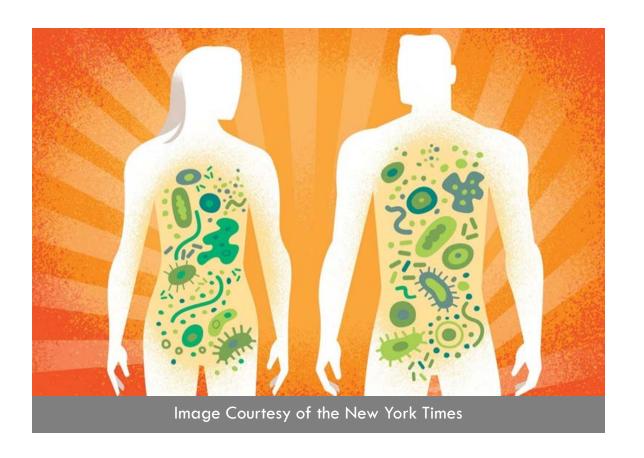
"A strong gut is key to Coronavirus prevention, the gut directly relates to immunity, especially with at-risk groups."

- Dr. Hazan, MD, Gastroenterologist

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# THE GUT MICROBIOME

- Ecosystem in the digestive tract
- Bacteria, viruses and fungi
- Communicate with each other and body
- Make important vitamins,
  enzymes and immune compounds
- A strong line of defense against pathogens
- Alive



### BIOME KILLING FOODS

- Sugar and refined foods
- Chemicalized "food like substances"
- > Highly processed, enriched items
- > Alcohol, caffeine
- Soda, sport drinks, juice, flavored coffee beverages
- Industrial, oxidized fats
  - Cell membrane health
  - Fried food

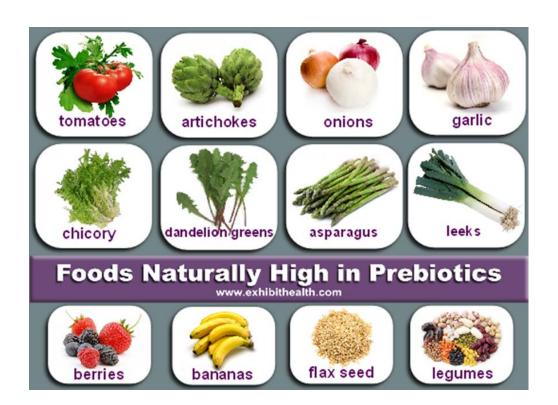


Photo courtesy of Hungry Planet

#### FERMENTED FOODS

- > Trillions of good probiotics
- Partially "pre-digested" food
- Used as condiments around the world
- > Every culture had these:
  - Japan: miso, natto, tempeh, pickled ginger
  - Korea: kimchi
  - Norway: Rakfisk
  - South America: raw fermented cheese, sour cream and yoghurt (unpasteurized)
  - Russia: kvass, kefir
  - Europe: sauerkraut

#### **PREBIOTICS**



- Foods that feed gut bugs
- > High in fiber
- Resistant starches
- > Flora is alive and needs to eat

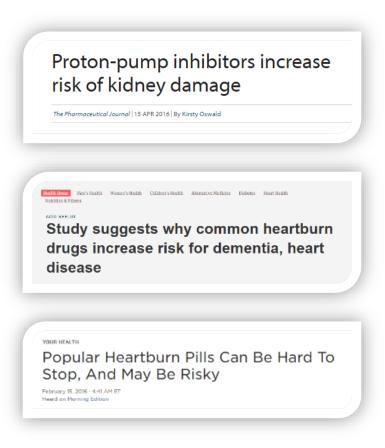
Eat for yourself and your bacteria!

## GERD / ACID REFLUX



- Mainstream medicine treats this as excess of stomach acid
- Most likely it is a lack of HCL that is the cause
- > Sphincter separating esophagus and stomach can malfunction, letting acid or vapors into esophagus and burning

#### PPIS - HEADLINES



- PPIs are often prescribed and bought OTC
- FDA only approves for 2-3 week use
- Tied to dementia, kidney disease, stroke...

## SIGNS OF DIGESTIVE ENZYME INSUFFICIENCY

- Indigestion/fullness 2–4 hours after meal
- Bloating or flatulence 2–4 hours after meal
- Undigested food in stool



#### **ENZYME SUPPLEMENTS**

#### Many kinds available:

- Plant or synthetic
- With or without HCL
- Different focus (fat, protein, carbs)
- > Relatively benign supplement
- Can use long term
- > Take in middle of meal



### **CHEWING**

- > Digestion begins in the mouth
- > Releases saliva and activates enzymes
- Helps ease the rest of GI work
- Makes food more alkaline less gas
- > Try counting chews
- Slow down when eating

#### Chew everything – even liquids

#### WHAT YOUR POOP IS TELLING YOU





#### **Bristol Stool Chart**

