Probiotics, Prebiotics, Synbiotics, Postbiotics and Fermented Foods DEFINED

Many terms in the 'biotic' space have emerged. Although probiotics, prebiotics, and synbiotics have more than a 25 year history, other biotic terms are relatively new. These terms are widely used in both scientific literature and popular media, and while they are intended to be descriptive, they often are confused and misused.

ISAPP has enlisted the help of multiple global experts across disciplines to provide perspectives in formulating consensus definitions that reflect current science for many of these terms. The goal of the consensus panels has been to describe clearly what these terms are in order to support their proper use by stakeholders.

In addition to the criteria stipulated below, all substances must be safe for their intended use. For substances required to have a demonstrated health benefit in the target host, all product formulations must deliver an efficacious level of substance and must be clearly identified.

Probiotic

Consensus definition Live microorganisms that, when administered in adequate amounts, confer a health benefit on the host (Hill et al., 2014)

Simple way to conceptualize Live microbes that are good for your health Live microbes present? Yes

the host

Demonstrated health benefit required? Yes



Examples Bifidobacterium animalis subsp. lactis XYZ Genus: Bifidobacterium Species: animalis Subspecies: lactis Strain: XYZ



Keep in mind Identity must be confirmed through genome sequencing. Sufficient viability to deliver the health benefit must be preserved through to the end of shelf life.

Prebiotic Consensus definition A substrate that is selectively utilized by host microorganisms conferring a health benefit on the host (Gibson et al., 2017)

- **Simple way to conceptualize** Food for beneficial microbes residing on or within
 - Live microbes present? No
- Demonstrated health benefit required? Yes



Examples Prebiotics include galactooligosaccharides, fructooligosaccharides, inulin, lactulose, certain types of resistant starch and human milk oligosaccharides

Keep in mind Look for appropriate characterisation and research to confirm the prebiotic status of an ingredient



• •		A mixture comprising live microorganisms and substrate(s) selectively utilized by host microorganisms that confers a health benefit on the host (Swanson et al., 2020)	
Simple way to conceptualize		Complementary synbiotic is a mixture of probiotic + prebiotic	Synbioti
		Synergistic synbiotic contains a live microbe and a substrate that it can use for growth	The second secon
Live microbes present?		Yes	Manuard production of the sector independent
Demonstrated health benefit required?		Yes	
_ ? ?	Example	Complementary synbiotic: inulin + Bifidobacterium animalis subsp. lactis XYZ	A second
	Keep in mind	A health benefit must be shown for a synbiotic as combined, not just the probiotic alone and the prebiotic alone.	 Schedungen und eine Schedungen un
Postbiotic	Consensus definition Preparation of inanimate microorganisms and/or their		their

Simple way to conceptualize Non-viable microbes and/or cell components with or without metabolites

Live microbes present? No. Live microbes are the starting point to make a postbiotic, but they are intentionally inactivated

Demonstrated health benefit required? Yes



Examples Some infant formulas, therapeutic bacterial lysates and yeast fermentates used in animal feeds

Keep in mind Purified metabolites (e.g., butyric acid) do not qualify as postbiotics

Fermented **Consensus definition** Foods made through desired microbial growth and enzymatic Foods

Simple way to conceptualize Foods that are made through

the growth of live microbes Live microbes present? Sometimes yes, sometimes no.

conversions of food components (Marco et al., 2020)

Live microbes not required in final product.

Demonstrated health benefit required? No

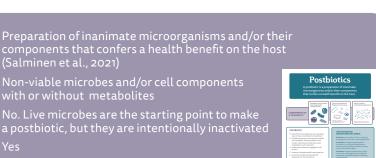
- **Examples** Yogurt, kefir, sauerkraut, sourdough bread
 - **Keep in mind** Microbes present not required to be defined and may be live or dead



How are **probiotic foods** a **fermented foods** differen

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