



Lactulose as a Prebiotics, and Enhancement of Calcium and Magnesium Absorption

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Contents

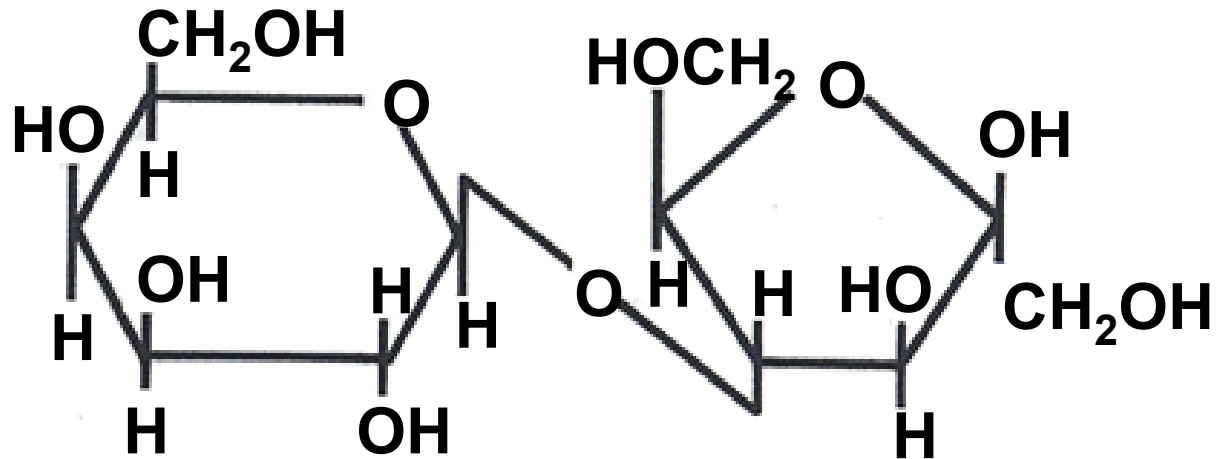
- **Introduction to lactulose**
- **Physiological function of lactulose as prebiotics**
- **Enhancements of calcium and magnesium absorptions by lactulose**



Introduction of Lactulose



Molecular formula of lactulose

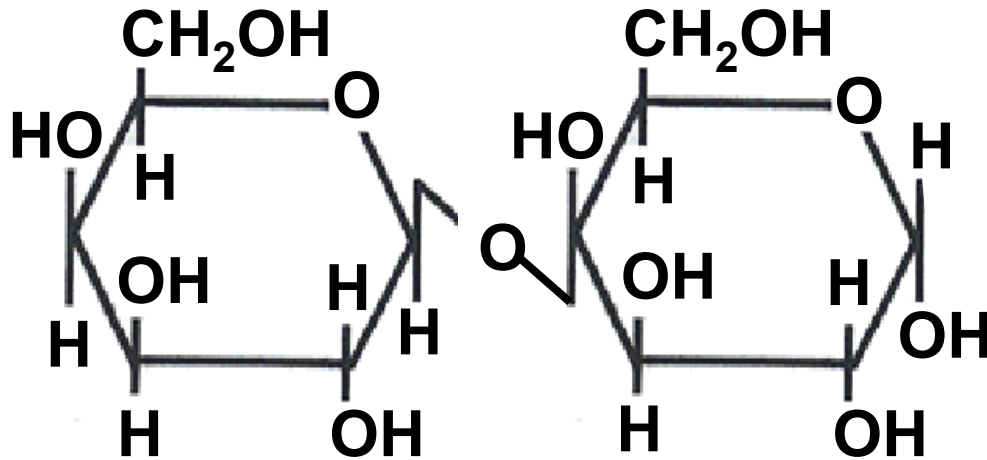


4-O-β-D-galactopyranosyl-D-fructofuranose

$C_{12}H_{22}O_{11}$: Mr=342.3 g/mol

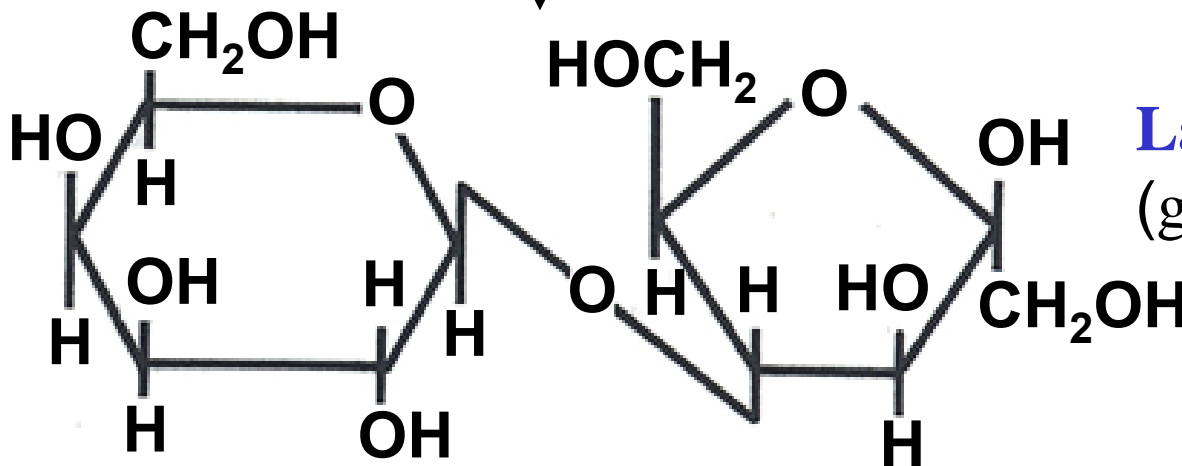


Formation of lactulose



Lactose
(galactose - **glucose**)

Isomerization



Lactulose
(galactose - **fructose**)



Physicochemical characteristics

	Anhydride form	Trihydrate form
Appearance	White crystalline powder	White crystalline powder
Molecular formula	$C_{12}H_{22}O_{11}$	$C_{12}H_{22}O_{11} \cdot 3H_2O$
Water content	0%	13.6%
Melting point	169°C	68°C
Heat of solution	- 4 kJ/mol	34 kJ/mol
Degree of sweetness	0.48 - 0.62	no reports



Lactulose Syrup and Powder



Lactulose syrup & powder



Historical development of lactulose

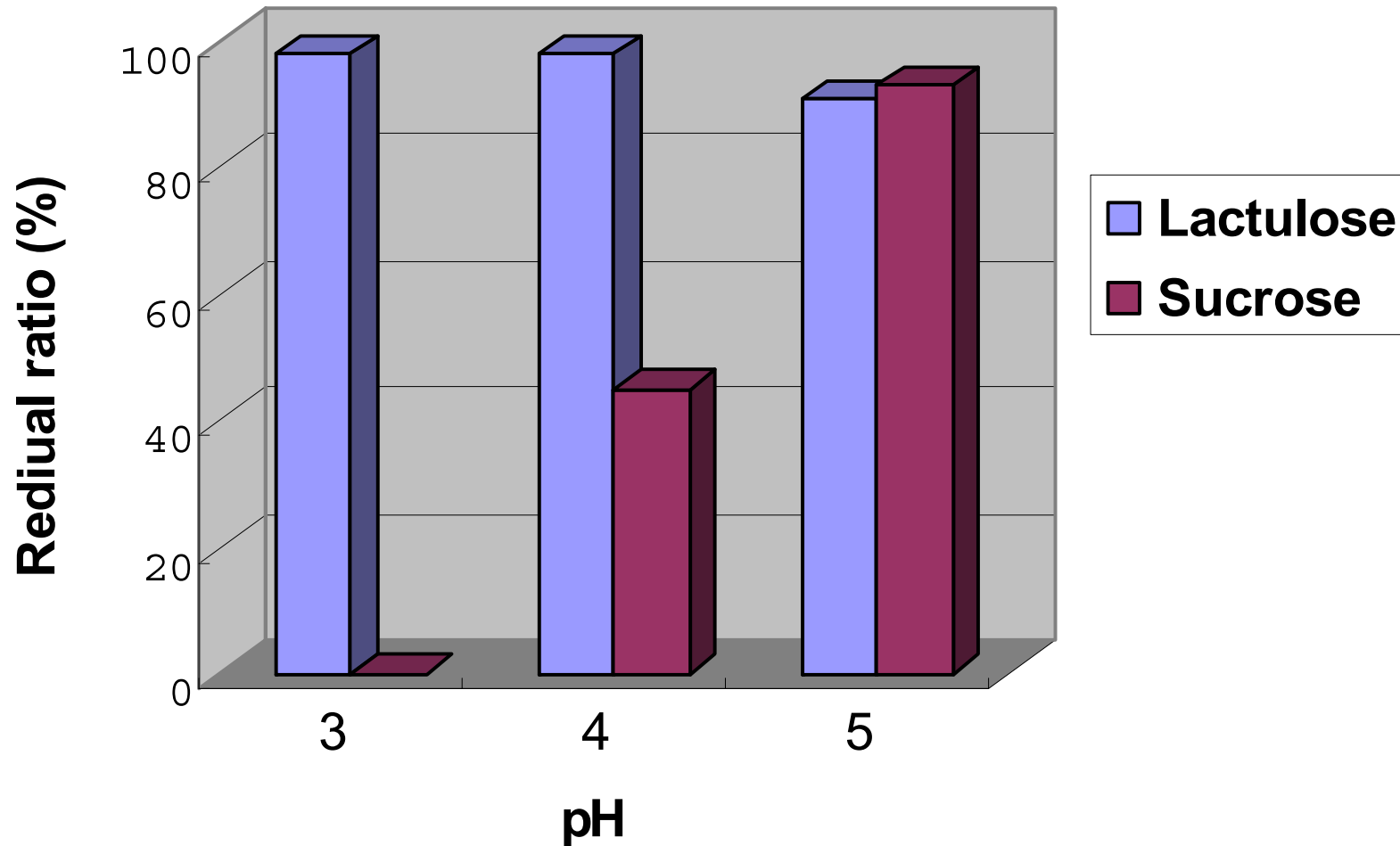
- 1930 Preparation by Montgomery and Hudson
- 1957 Discovery as a growth factor for bifidobacteria by Petuely
- 1959 Application to chronic constipation by Petuely
- 1966 Application to chronic portal systemic encephalopathy
by Bircher

Applications at Morinaga Milk Industry

- 1960 Sale of first infant formula containing lactulose
- 1975 Pharmaceutical authorization of lactulose syrup
- 1992 Approval of lactulose for foods with specified health uses
- 1996 Sale of “MAIASA-SOHKAI” as a food with specified
health uses
- 1997 Pharmaceutical authorization of lactulose crystalline powder



Thermostability of lactulose



Heating □ 130 degree, 10 minutes

Concentration of solution: 10% □ (w/w)



Production site of lactulose



Fuji Plant (Japan)

Milei Plant (Germany)





Applications of lactulose

Pharmaceuticals

- for hepatic encephalopathy
- for chronic constipation

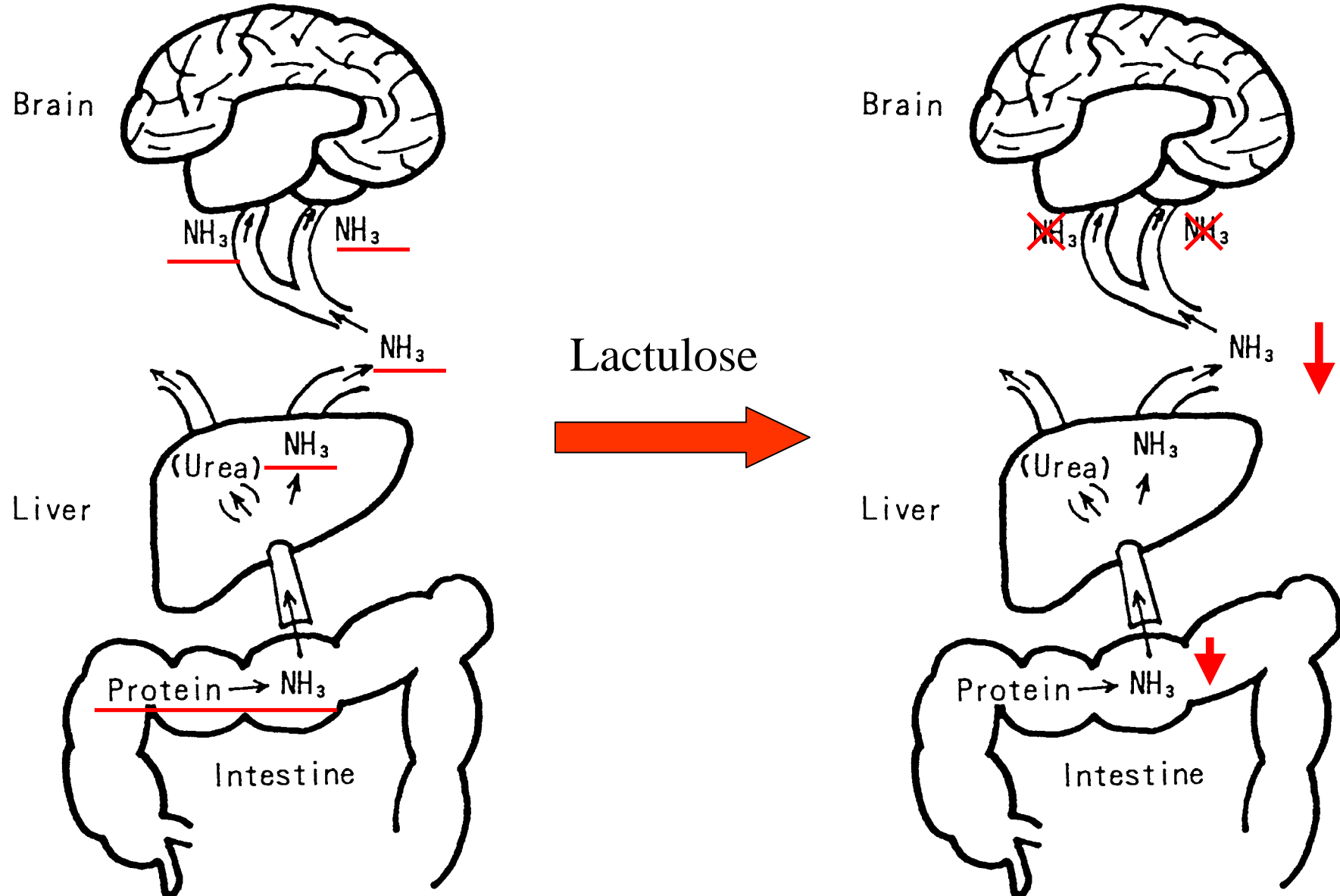


Syrup form



Powder form

Mechanism of hepatic encephalopathy





Applications of lactulose

Food and nutrition

- infant formula
- health foods



Infant formula



Soft drink



Yogurt



Applications of lactulose

Animal feed

- piglets
- cattle
- dogs and cats



Dog food



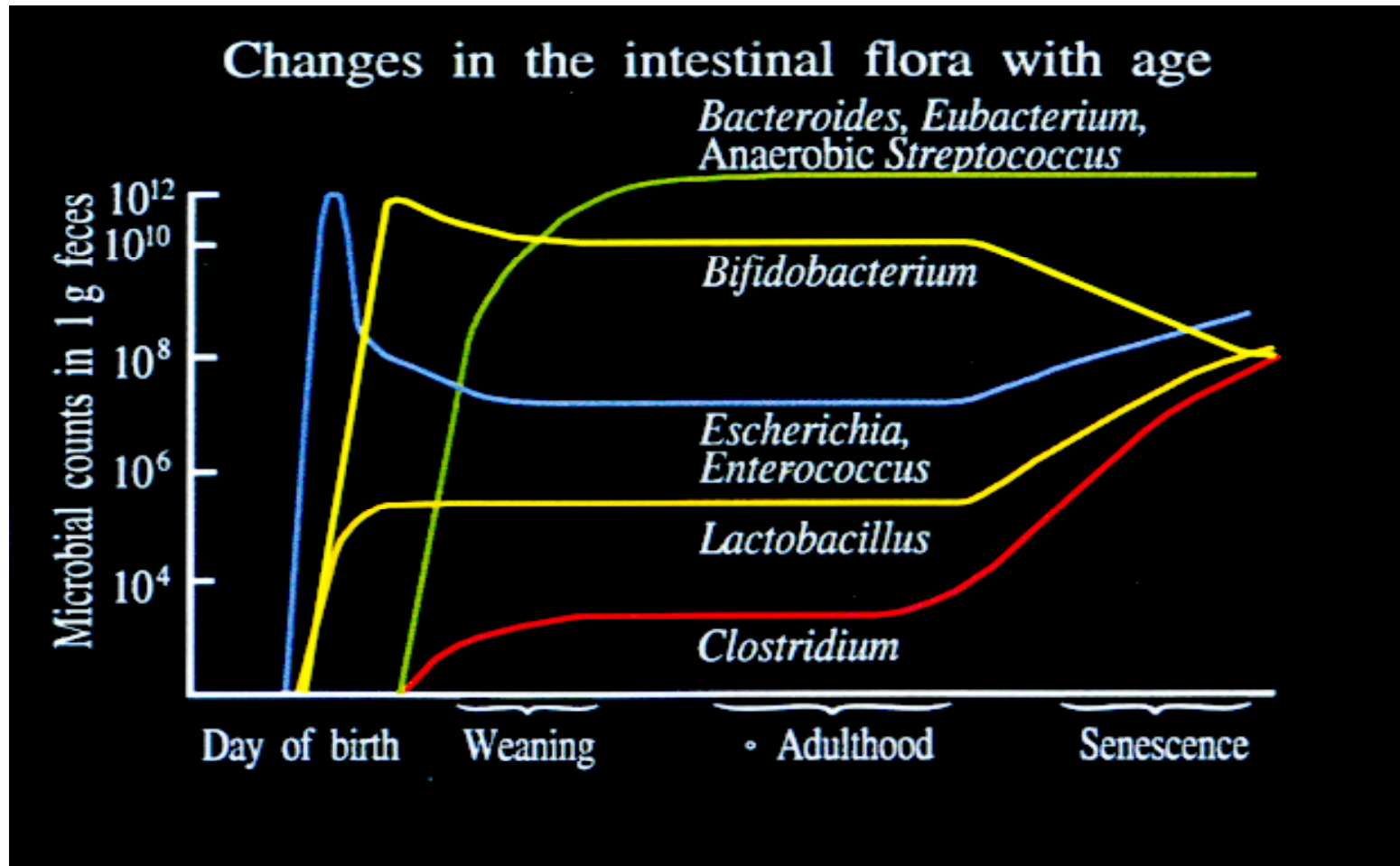
Cat milk



Physiological function of Lactulose as a prebiotics

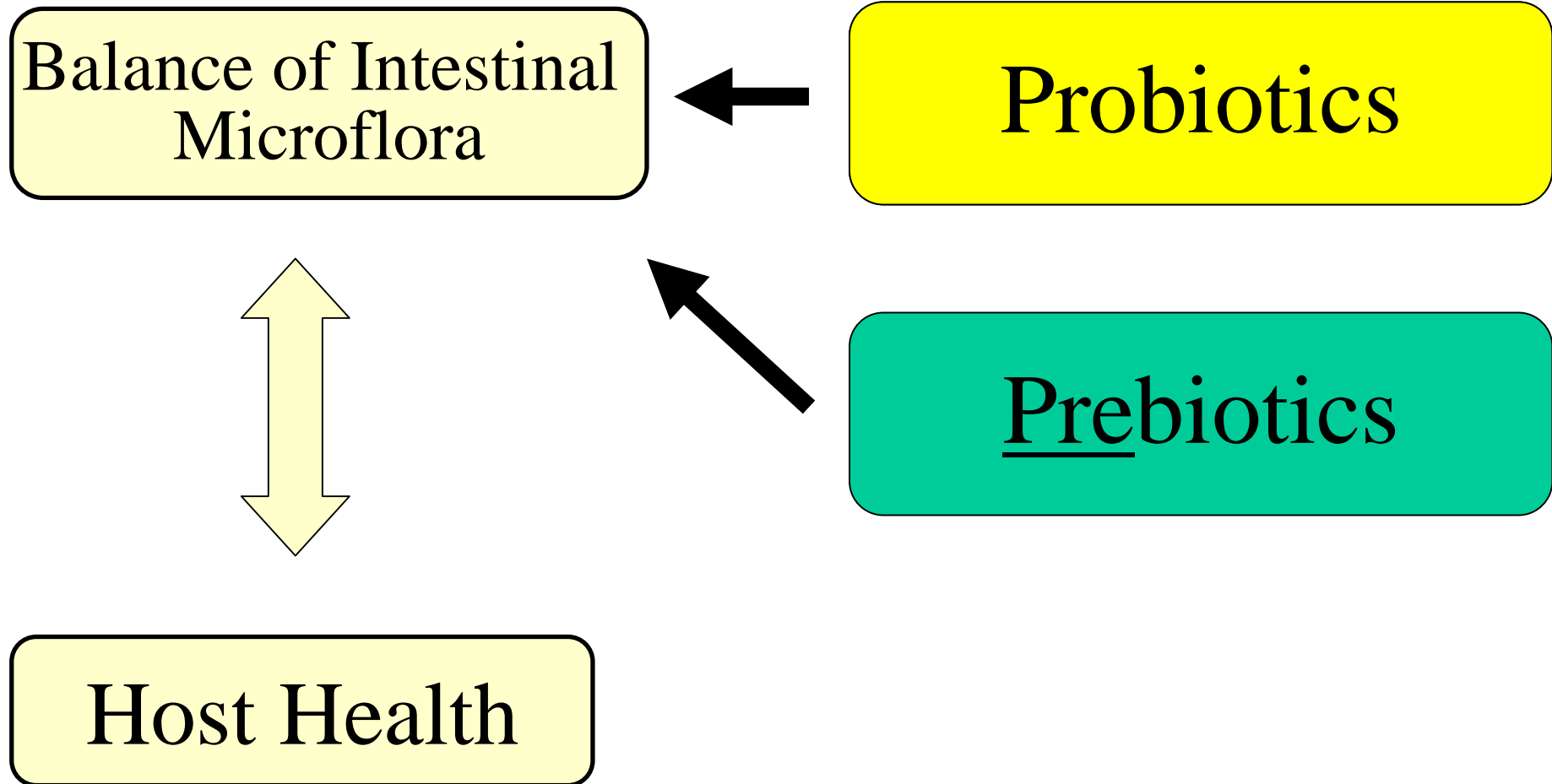


Changes in Intestinal Flora with Age





Probioteics





Prebiotics

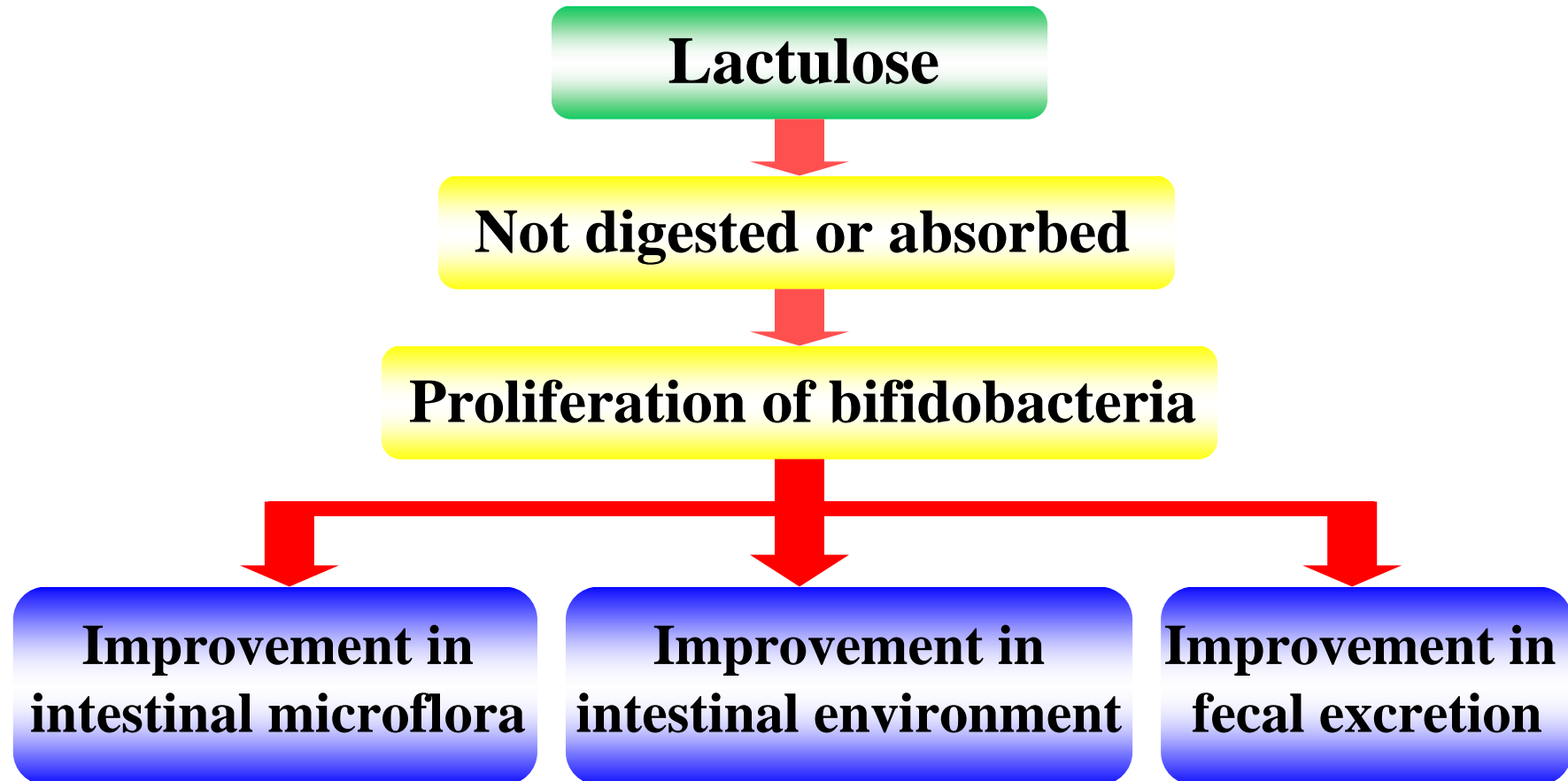
Prebiotics are nondigestible food ingredients that beneficially affect the host by selectively stimulating the growth and/or activity of one or a limited number of bacterial species already resident in the colon, and thus attempt to improve host health.

Gibson et.al. (1995)

Gibson et. al., J. Nutr. 125: 1401 (1995)

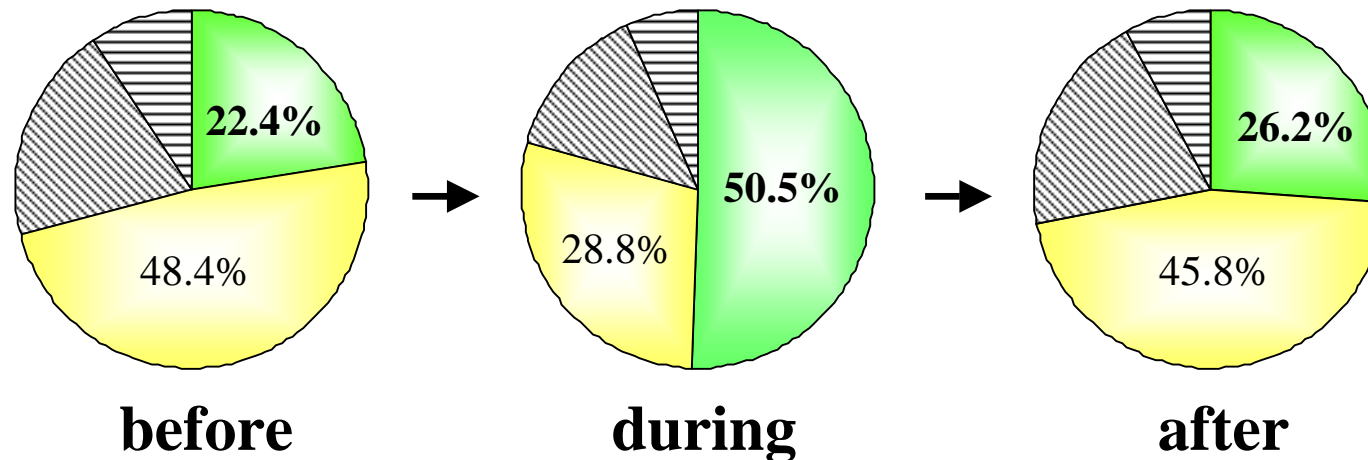


Lactulose as probiotic





Improvement in the fecal microflora

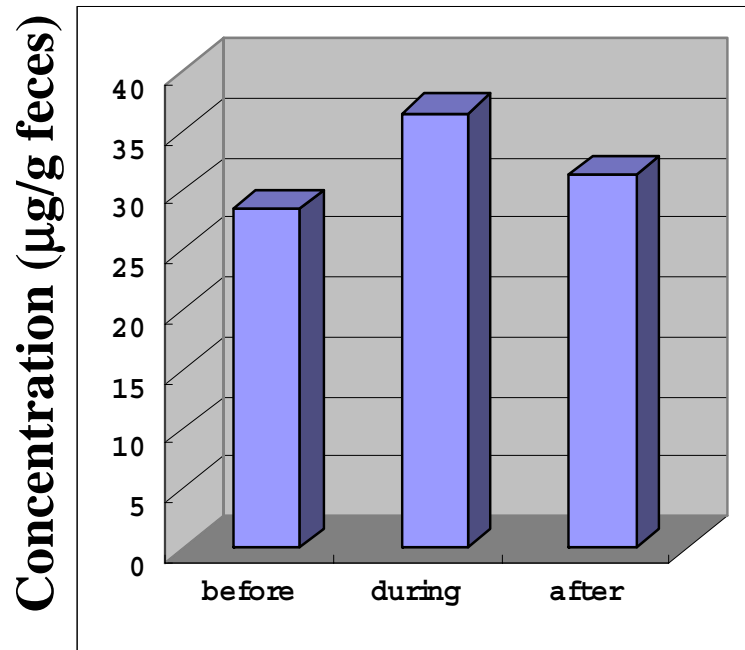


**Changes in the fecal microflora induced by
ingestion of 4 g of lactulose**

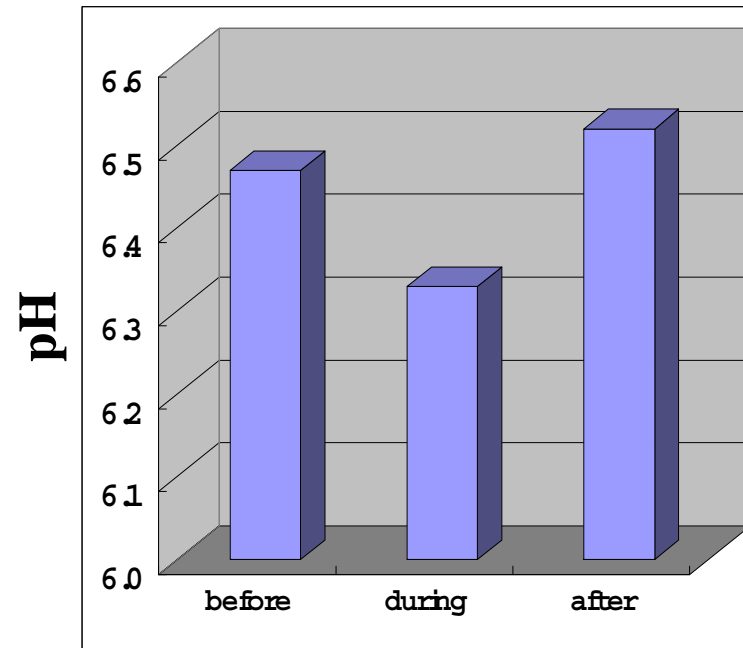




Improvement in intestinal environment: fecal acetic acid and fecal pH



Fecal acetic acid



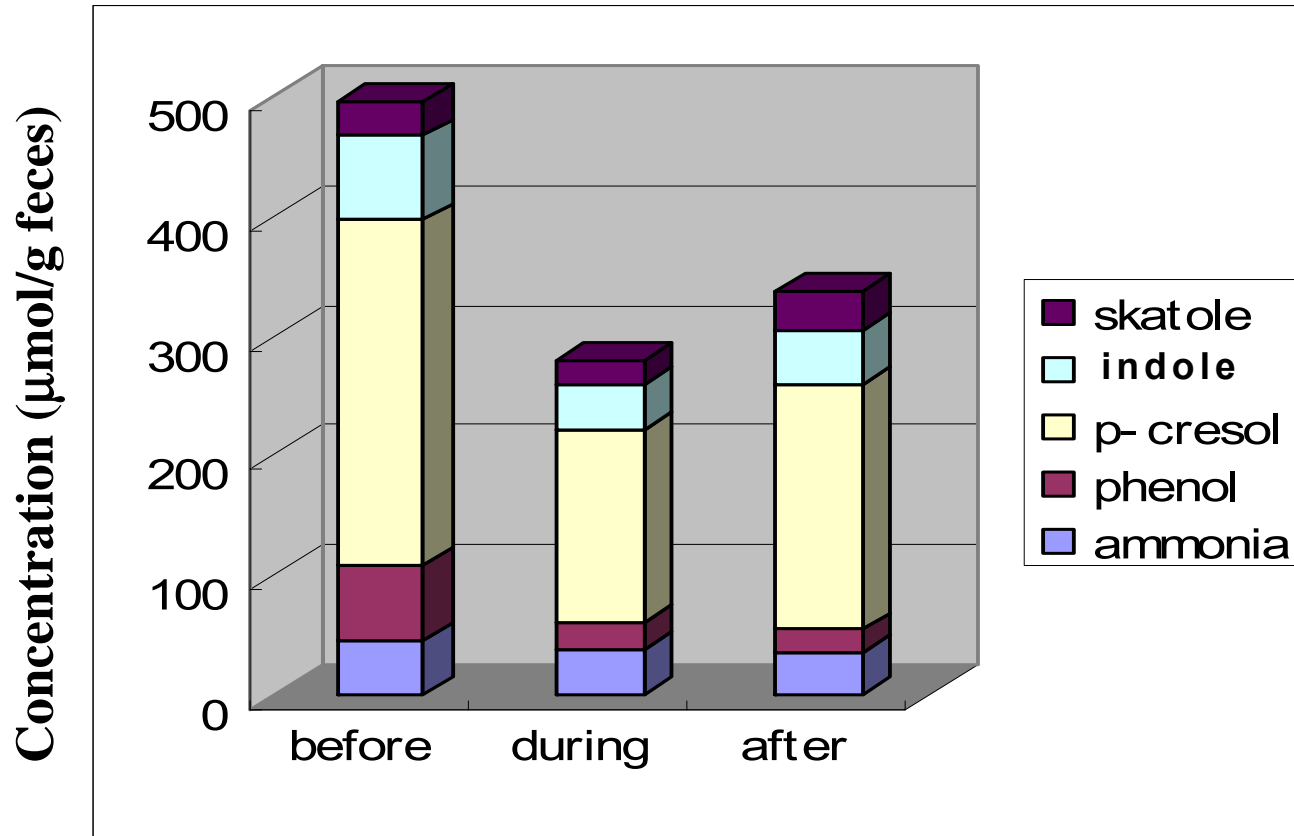
Fecal pH

**Improvement in intestinal environment
induced by ingestion of 4 g of lactulose**

Mizota et al., *Milchwissenschaft* 57: 312 (2002)



Improvement of intestinal environment: intestinal putrefactive substances

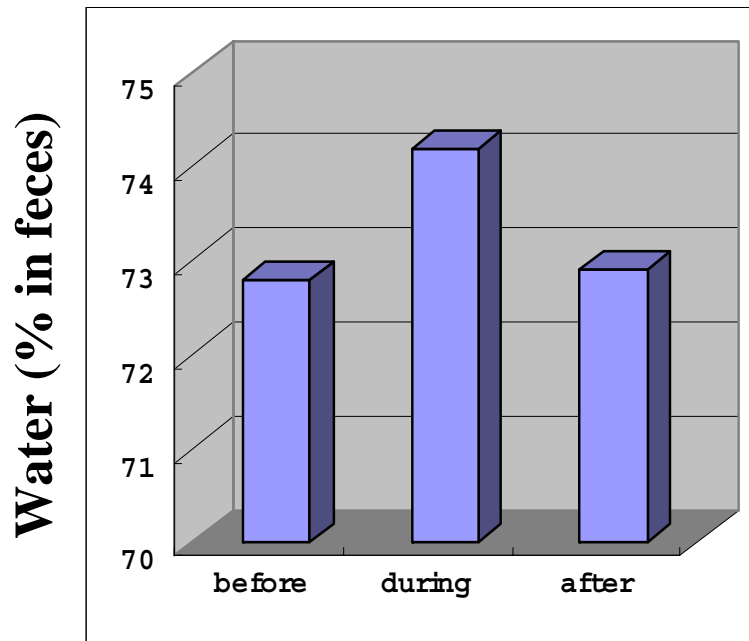


**Decrease in intestinal putrefactive substances
induced by ingestion of 4 g of lactulose**

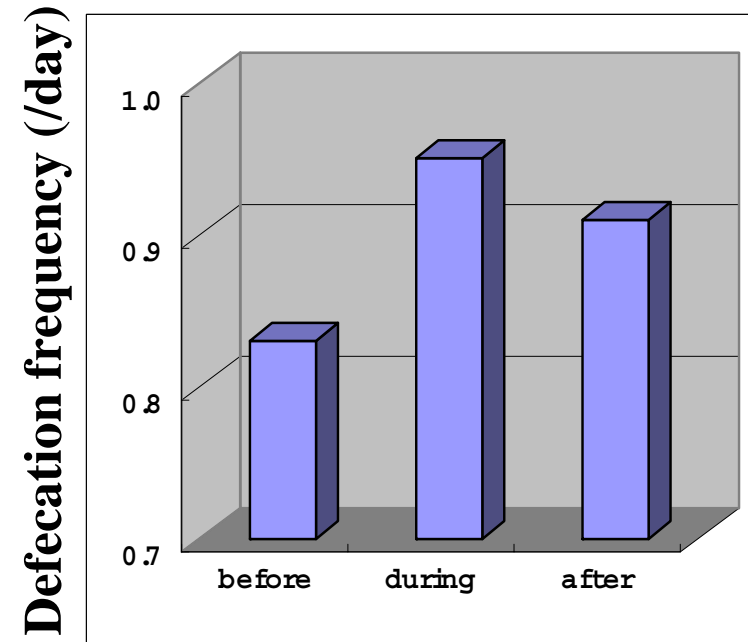
Mizota et al., *Milchwissenschaft* 57: 312 (2002)



Improvement in fecal excretion: fecal water and defecation frequency



Fecal water



Defecation frequency

**Improvement in fecal excretion induced
by ingestion of 4 g of lactulose**

Mizota et al., *Milchwissenschaft* 57: 312 (2002)



Soft drink: MAIASA-SOHKAI

A food for specific claims:

MAIASA-SOHKAI helps to increase intestinal bifidobacteria and maintain the gastrointestinal tract in good condition.

Lactulose
(bifidus factor)
4 g

Calcium
+
Multivitamin





Other physiological functions of lactulose

- Improvement of blood glucose responses
- Inhibition of secondary bile acid formation
- Activation of immune responses
- Treatment of salmonellosis
- Enhancement of mineral absorption



Enhancement of Calcium and Magnesium Absorption by Lactulose



Calcium in milk

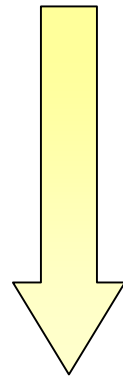
Calcium is one of the key nutrients in milk

**An adequate calcium intake
prevents osteoporosis,
hypertension, cancer
and kidney stones etc.
Body fat reduce (?)**



Absorption of calcium in milk

Calcium content of milk is high

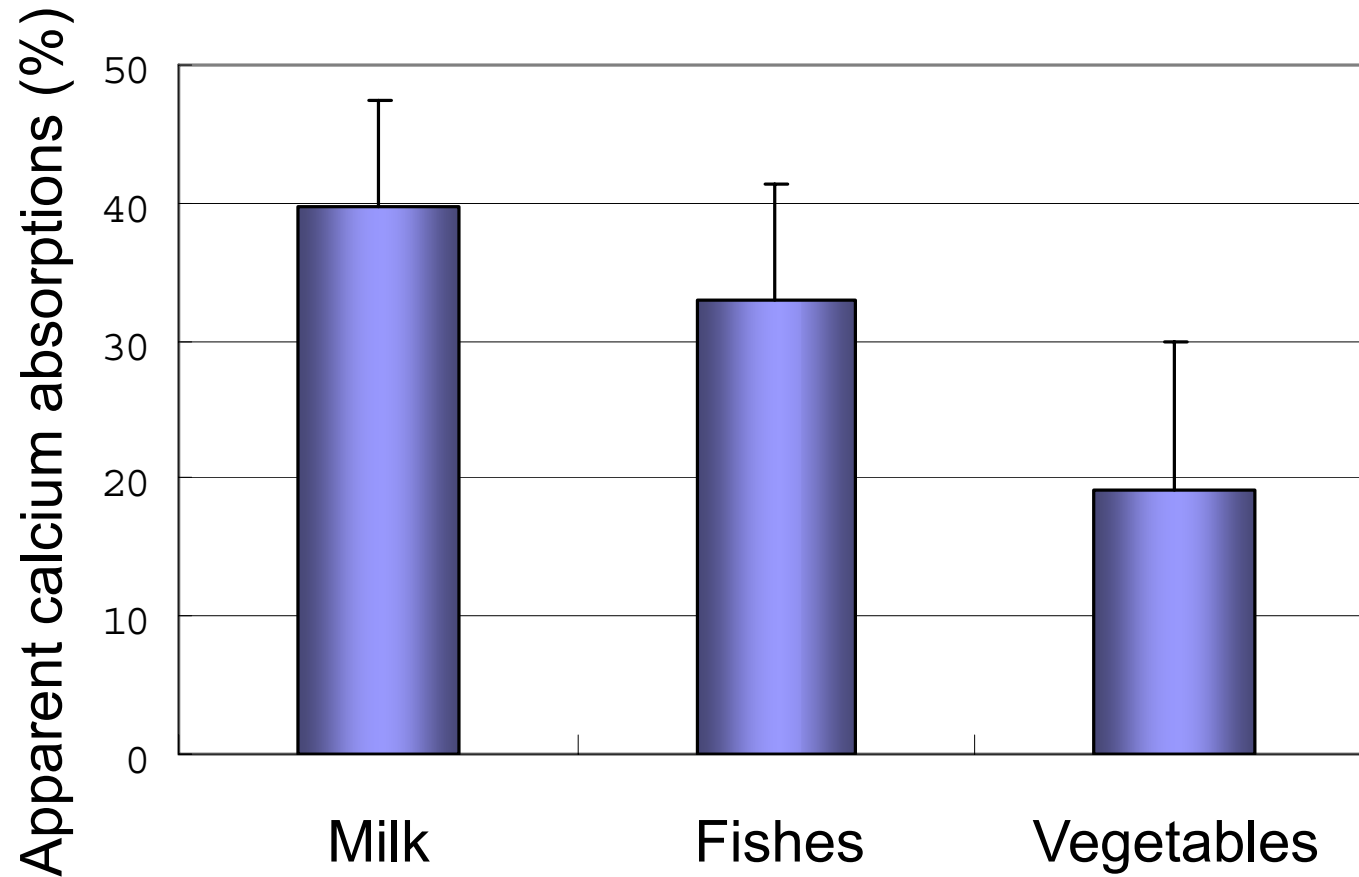


Lactose
CPP (Casein phosphopeptide)
Vitamin D

Absorption is also high



Apparent calcium absorptions from foods



Uenishi et al., J Jpn Soc Nutr Food Sci 51: 259 (1998)



Enhancements of **Ca** and **Mg** absorptions

Calcium and **magnesium** in food



Does **lactulose** enhance

the absorptions of both **Ca** and **Mg**
in humans?

Absorption was evaluated using
a single-labeling isotope method



Evaluation method of **Ca/Mg** absorption

Stable isotopes



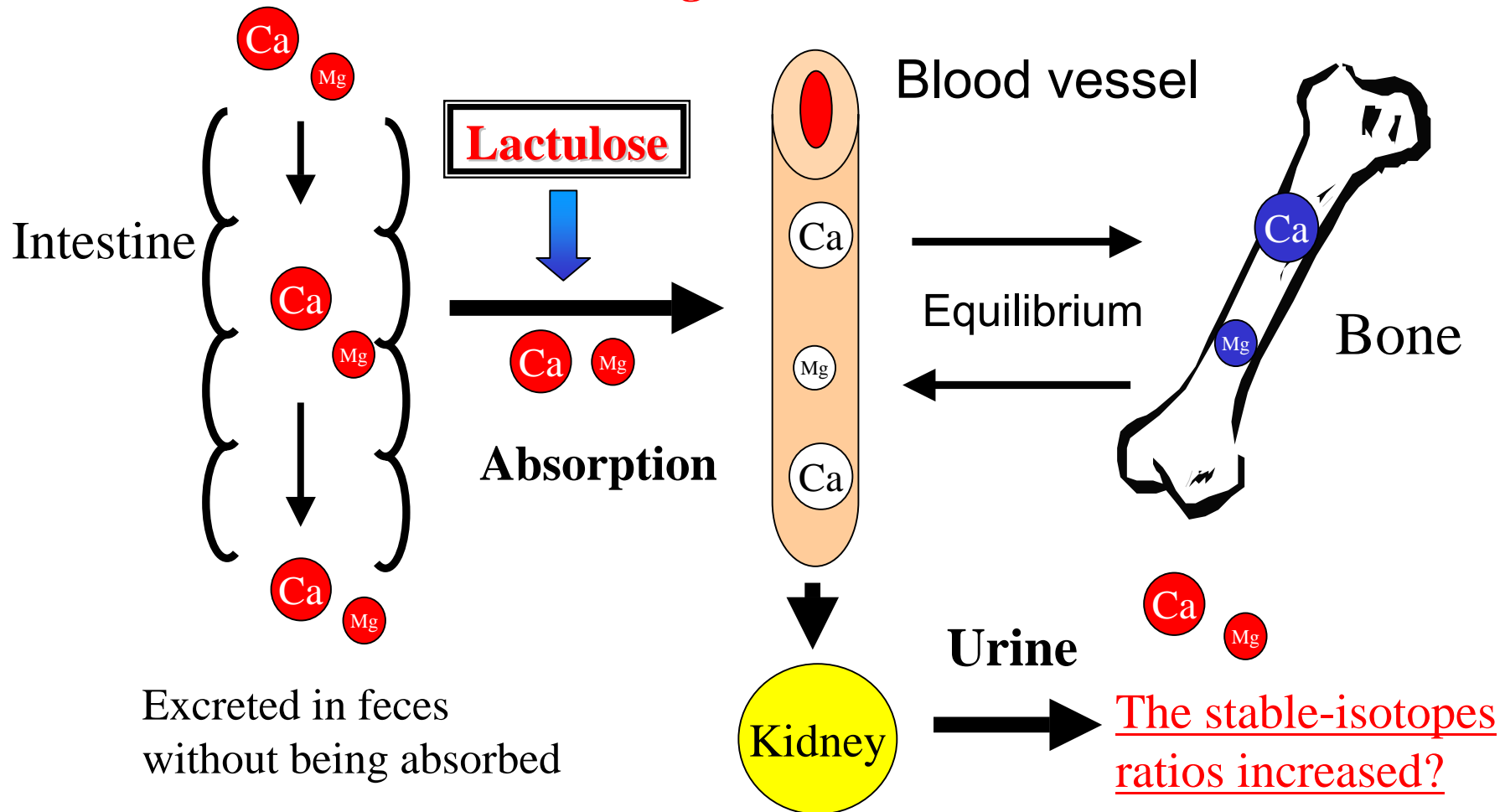
NA*

ITF**

*NA: natural abundance
**ITF: isotope abundance in test food

^{44}Ca 2.1% → 8.2%

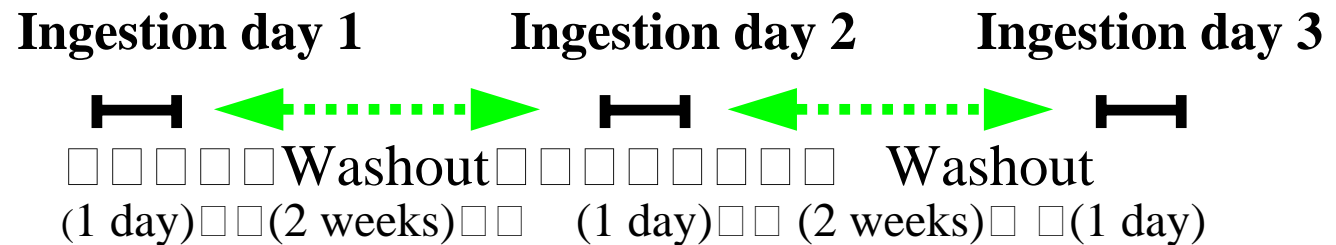
^{25}Mg 10.1% → 27.3%





Trial design

Three-group crossover design



Group A □ $n=8$ □ Placebo □ Low dose □ □ □ □ High dose

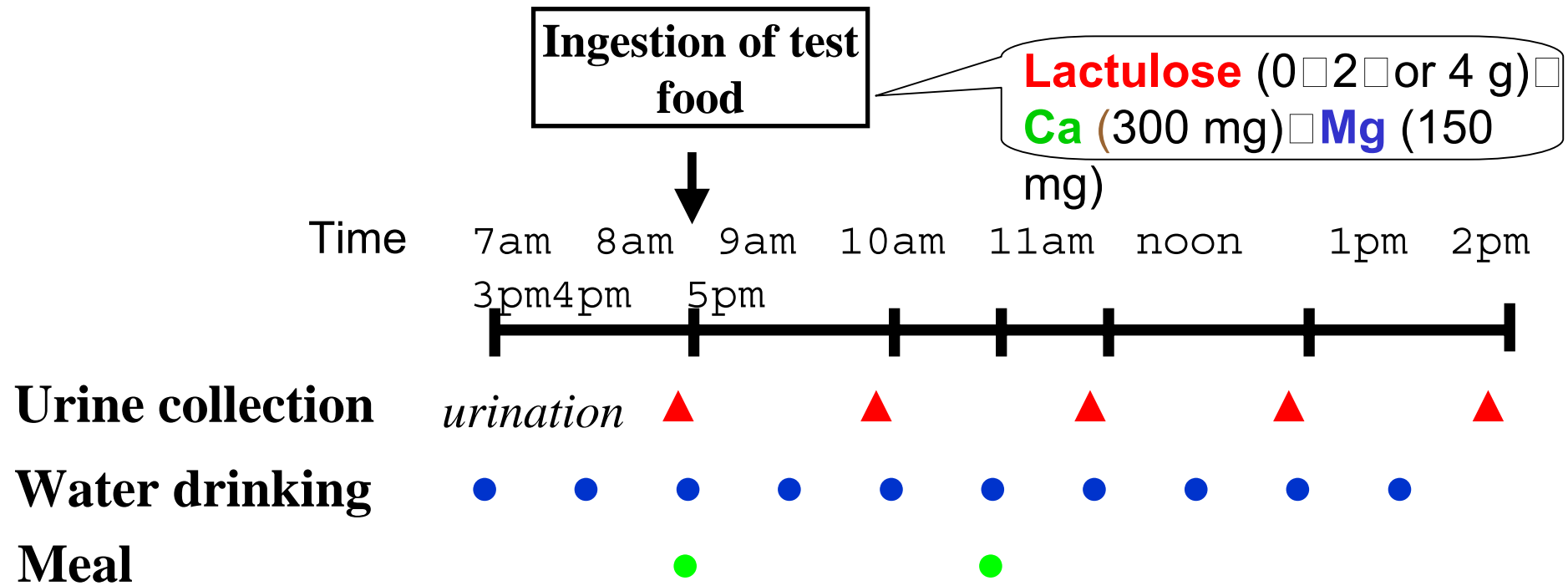
Group B □ $n=8$ □ Low dose □ □ □ □ High dose □ □ □ □ □ □ □ Placebo

Group C □ $n=8$ □ High -dose □ □ □ □ Placebo Low dose

(Healthy adult men)

Placebo: Lactulose (0 g) + Ca (300 mg) + Mg (150 mg)
Low dose: Lactulose (2 g) + Ca (300 mg) + Mg (150 mg)
High dose: Lactulose (4 g) + Ca (300 mg) + Mg (150 mg)

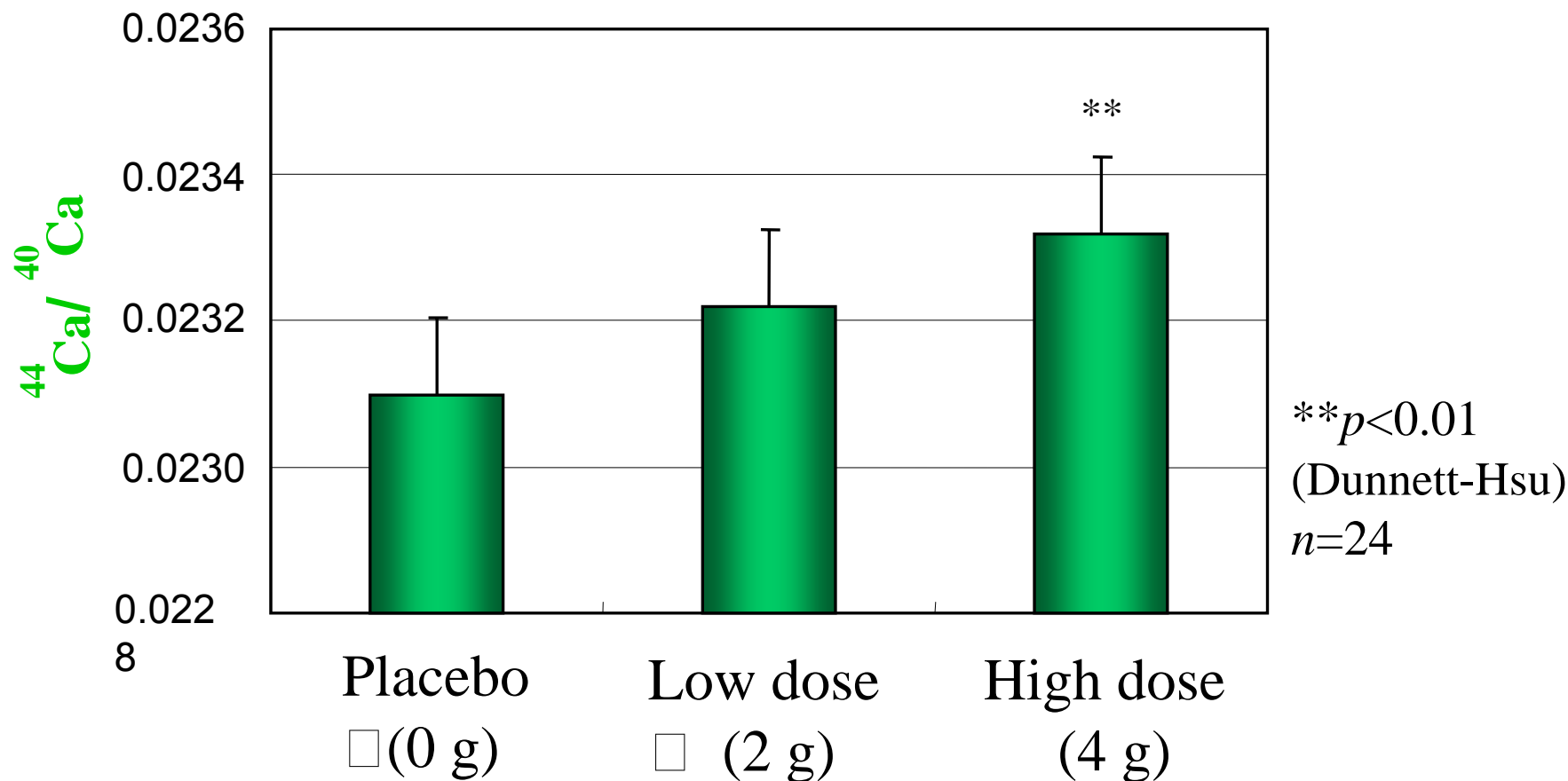
Schedule of the ingestion day



- Test food was ingested at 0900 hours
- All urine was collected every 2 h from 0900 to 1700 hours (▲)
- Subjects drank 150 ml of water every hour (●)
- Breakfast/lunch (●)



Effect of **lactulose** on ratio of urinary **Ca**

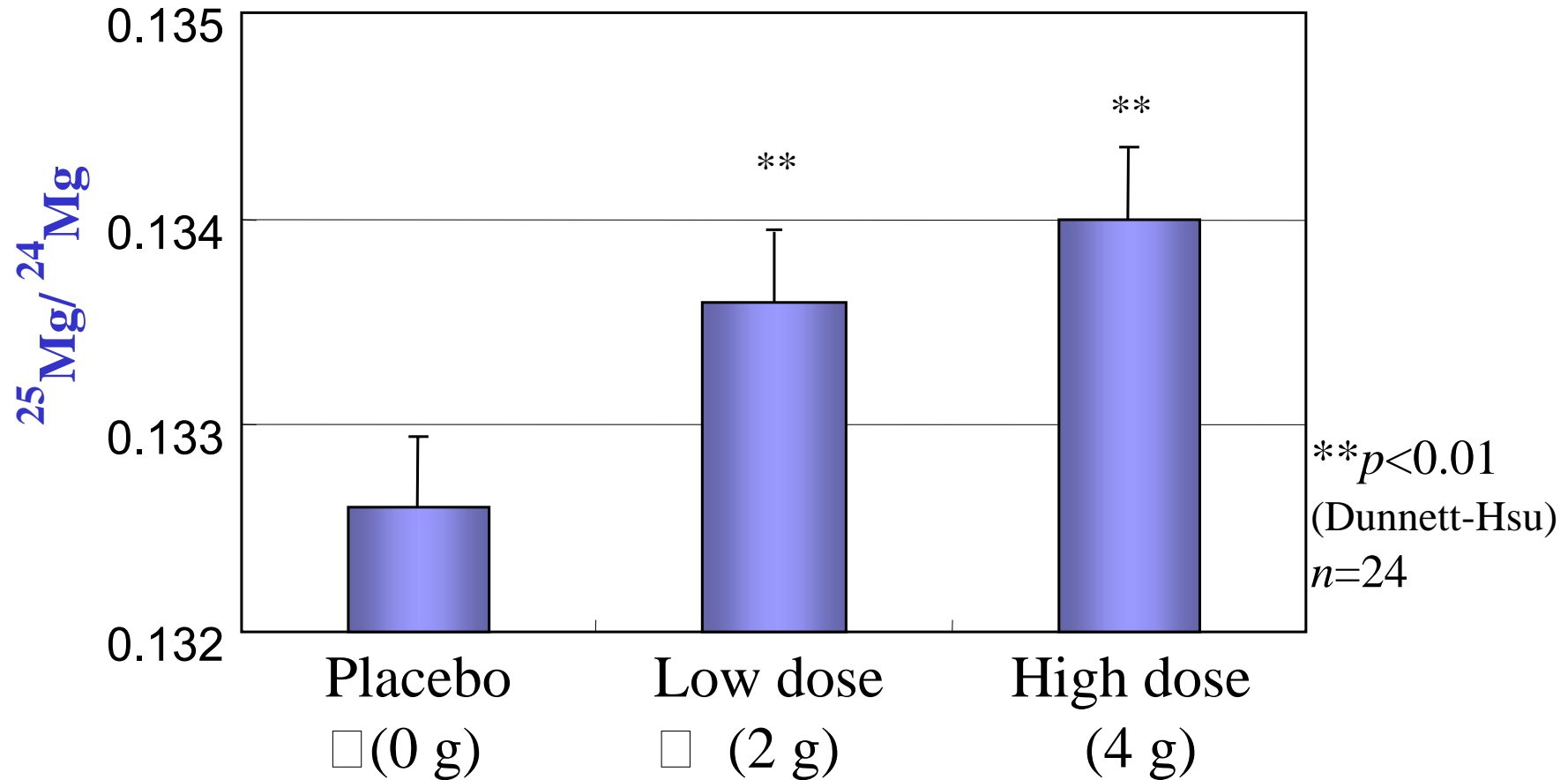


Ratio of Ca stable isotopes ($^{44}\text{Ca}/^{40}\text{Ca}$) in combined urine increased with lactulose dose

Combined urine: all of the urine collected for 8 h after test-food ingestion



Effect of **lactulose** on ratio of urinary **Mg**



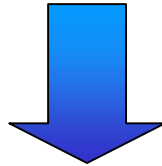
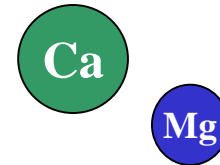
Ratio of Mg stable isotopes ($^{25}\text{Mg}/^{24}\text{Mg}$) in combined urine increased with lactulose dose

combined urine: all of the urine collected for 8 h after test-food ingestion

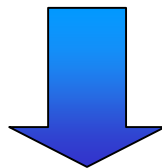


A single-labeling method for Urine

Oral intake of Stable Isotopes



Measure the ratios of stable isotopes in urine



Do minerals in urine come from test food or not?

Advantages

- No intravenous injection
- Direct check of the absorption for minerals

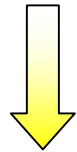
Disadvantages

- Needs cross over design
- Difficult to quantification

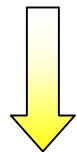


Hypothesized action mechanism

**Arrival of lactulose at
the large intestine**



**Conversion of lactulose
to organic acids**



Decrease in intestinal pH

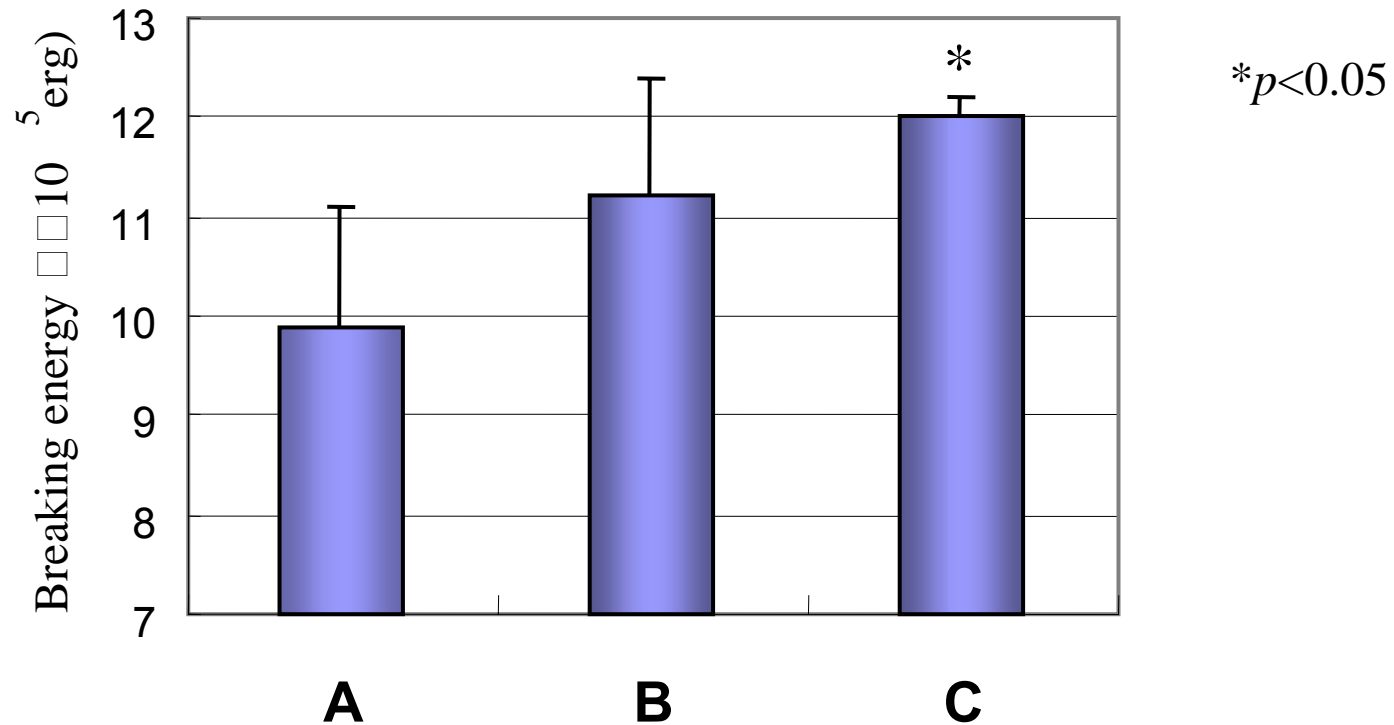
Direct effect of lactulose on
the mineral absorption (?)

Direct effect of organic acids
on intestinal permeability

Increases in solubilities of
Ca and Mg salts



The effects of lactulose on rat bone



A: Milk calcium □ □ B: A+B. *longum* C: A+B. *longum*+**lactulose (3%)**

The femur fracture properties of ovariectomized osteoporosis model rat

Igarashi et al., *Bifidus* □ 7: 139 (1994)



Example of product



4g Lactulose
350mg Calcium
175mg Magnesium
/2 sachets/day
For postmenopausal women



Summary

- **Lactulose has many physiological functions and can be applied in many areas as a probiotic**
- **Our clinical trials confirmed that low-dose lactulose has positive effects on calcium and magnesium absorptions in humans**



Thank you for your attention