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Impact of food grade and nano-TiO₂ on human gut microbiota.

W. Dufey¹, K. Moniz², E. Allen-Vercoe³, M-H. Ropers¹ and V.K. Walker^{2,*}

¹INRA, UR1268 Biopolymères Interactions Assemblages, 44300 Nantes, France

²Department of Biology, Queen's University, Kingston, ON K7L 3N6, Canada

³ Department of Molecular and Cellular Biology, University of Guelph, Guelph, ON N1G 2W1, Canada

*e-mail: walkervk@queensu.ca

Titanium dioxide is a white metal oxide employed as a pigment, which is commonly used in coatings of candies and chewing-gum. Food-grade TiO₂, referred to as E171 in Europe and INS171 in North America, includes a nano-sized fraction, representing up to 36% of the particles [1]. Due to concerns about TiO₂ nanoparticles (NPs) as potentially hazardous, at least by inhalation [2], the toxicity of ingested TiO₂ NPs are currently under investigation. However, the impact of confectionary titania additives has yet to be determined.

As a model of the human digestive system, we used a defined gut bacterial community, MET-1 (microbial ecosystem therapeutic-1), which contains 33 different bacterial species established from the collected stool of a healthy donor. The anaerobic consortium was batch cultured (n=30) for 48 h at 37°C in a starch-based medium [3]. To establish that the consortia was responsive to amendment, pancreatic amylase (37.5U/ml) was added to 9 of the cultures. Food-grade TiO₂ from several suppliers were used to amend the cultures at two realistic concentrations (based on a single unit of gum or popular confectionary; 100-250 ppm). In addition, purchased TiO₂ NPs (25 nm; P25) were used. All experiments were done in triplicate. The assessment of the impact of additives to the model digestive system employed assays to measure physiological, biochemical and molecular responses. Gas production was monitored using gas chromatography, and fatty acid methyl ester (FAME) analysis used the MIDI Sherlock Microbial Identification System protocol. DNA analysis included polymerase chain reaction denaturing gradient gel electrophoresis (PCR-DGGE) and 16S ribosomal RNA gene fragment 454-pyrosequencing.

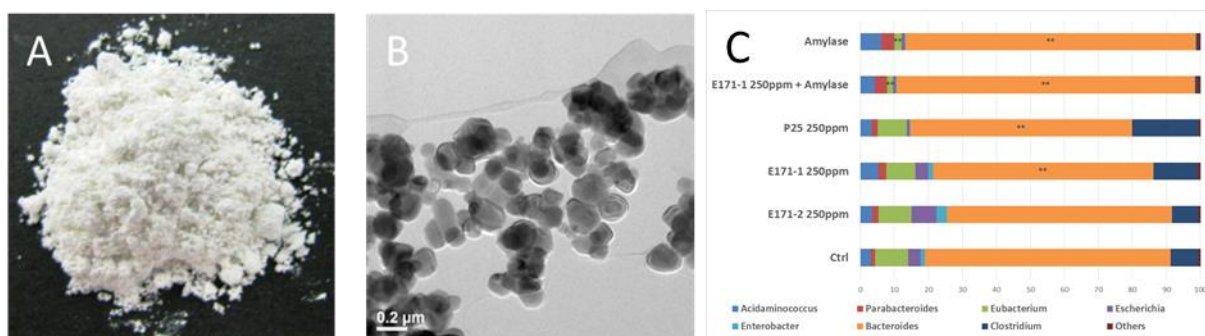


Fig. 1. A: Food grade TiO₂ / B: TEM image of food grade TiO₂ / C: 454 pyrotag sequencing results

Our results showed that the consortium was clearly responsive to amendment since the addition of pancreatic amylase, which would have hydrolyzed a portion of the starch substrate, shifted fatty acid profiles, reducing some Gram negative and positive signatures, compared to controls. DNA analysis also demonstrated the significant reduction of sequences corresponding to *Eubacterium* sp. and *Clostridium cocleatum*, bacteria known for their starch-utilization pathways. In contrast to these results, at both concentrations, the tested TiO₂

particles had no impact on the model gut microbiota gas production nor on fatty acid composition. Only the food grade sample n°1 induced a small variation in gas composition, when tested at 250 ppm ($p < .05$) and this as well as P25 particle controls resulted in a limited shift in the saturated fatty acid composition (12:00 and 14:00, $p < .05$). PCR-DGGE profiles and phylogenetic distributions obtained from 454 pyrotag 16S rRNA gene sequencing confirmed the modest impact on the bacterial community by food grade n°1 and P25, with a significant decrease in sequences corresponding to the dominant *Bacteroides ovatus* (-10%) in favor of *C. cocleatum* (+10%; $p < 0.05$).

Despite these minor shifts in the relative abundance of two members of the model gut consortium, taken together, we believe that food grade titania and TiO₂ NPs particles do not have a major impact on the human gut microbiota when tested at realistic concentrations. These results will be welcome news to consumers.

References

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