



INE INSTITUTE OF
NUTRITIONAL
ENDOCRINOLOGY

Digestion: Repairing Leaky Gut

Dr. Ritamarie Loscalzo

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Repairing Leaky Gut



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The 4 R Program

- 1. Remove the irritants: foods, toxins, organisms**
- 2. Replace what's missing: enzymes, nutrients**
- 3. Repair the damage**
- 4. Reinoculate with friendly bacteria**



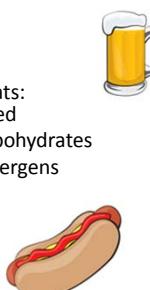
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Remove

Toxic Foods, Chemicals, and Organisms

- Alcohol
- Caffeine
- Sugar
- Processed fats:
trans-, heated
- Refined carbohydrates
- Common allergens
 - Gluten
 - Dairy
 - Egg
 - Peanuts
 - Corn
 - Soy

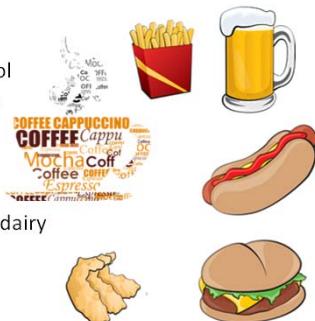


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Foods That Can Hurt The Gut

- ✓ Gluten
- ✓ Dairy
- ✓ Sugar and sugar alcohol
- ✓ Refined carbohydrates
- ✓ All allergens
- ✓ Caffeine
- ✓ Alcohol
- ✓ Lectins: grains, beans, dairy
- ✓ Trans fats
- ✓ Nightshades
- ✓ Processed meats



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Elimination Diet

✓ Common allergens

- Gluten
- Dairy
- Egg
- Peanuts
- Corn
- Soy



✓ Foods you eat frequently

✓ Foods you crave

✓ Foods you don't digest well

✓ Known allergens

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Symptoms of Gluten Intolerance

- ✓ Weight loss or weight gain
- ✓ Nutritional deficiencies due to malabsorption, e.g., low iron levels
- ✓ Gastrointestinal problems (bloating, pain, gas, constipation, diarrhea)
- ✓ Fat in the stools (due to poor digestion)
- ✓ Aching joints
- ✓ Depression
- ✓ Eczema
- ✓ Headaches
- ✓ Exhaustion
- ✓ Irritability and behavioral changes
- ✓ Infertility, irregular menstrual cycle, and miscarriage
- ✓ Cramps, tingling, and numbness
- ✓ Slow infant and child growth
- ✓ Decline in dental health



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Elimination/Provocation



- Identify suspicious/common allergens
- Remove from diet for adequate time
- Reintroduce in systematic manner in high dose
- Sleuth how you feel (old symptoms) immediately to 2 days out

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Gut Healing Porridge

Ingredients:

- ✓ 2 tablespoon chia seed
- ✓ 1 teaspoon psyllium
- ✓ 1 tablespoon flax seed
- ✓ 16 ounces nut milk (e.g., sesame seed, coconut, almond, or your choice), blended with 4 prunes and ½ cup blueberries

Directions:

- Soak chia, psyllium, and flax seeds in $\frac{1}{2}$ the nut milk for several hours, ideally overnight.
- Add remainder of nut milk mixture and serve.

❖ This porridge increases gut healing SCFAs (short-chain fatty acids)



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Replace Missing Enzymes and Nutrients

- ✓ Raw and living foods contain enzymes
- ✓ Take digestive enzymes with all cooked or complex raw foods
- ✓ Greens, fresh fruits, and vegetables are nutrient dense foods
- ✓ Green juices, sea vegetables, and microalgae are the most nutrient dense of all
- ✓ Nutritive herbs and supplements, as needed



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Repair Digestive Track Lining

- Therapeutic foods
- Mucilaginous herbs and foods
- Gut-healing supplements
- Anti-inflammatory herbs and foods
- Gut-healing meal replacements
- Bitters
- Carminatives



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Therapeutic Foods

Nitric Oxide

- ✓ Arugula (100x more than any other foods)
- ✓ Spinach
- ✓ Beets
- ✓ Hawthorn extract/ berries/tea
- ✓ Dark leafy greens
- ✓ Red peppers
- ✓ Garlic
- ✓ Onions
- ✓ Broccoli
- ✓ Brussels sprouts



NAC

- ✓ Tomatoes
- ✓ Carrots
- ✓ Radishes
- ✓ Echinacea
- ✓ Reishi

Arabinogalactans



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Mucilaginous Herbs and Foods

What they do:

- ✓ Soothe the GI tract
- ✓ Rebuild the mucous layer
- ✓ Anti-inflammatory
- ✓ Lubricate the digestive tract
- ✓ Nourish body fluids and tissues



Who they are:

- ✓ Chia Seed
- ✓ Flax Seed
- ✓ Licorice
- ✓ Marshmallow
- ✓ Slippery Elm
- ✓ Comfrey
- ✓ Irish Moss
- ✓ Cinnamon
- ✓ Chamomile
- ✓ Fenugreek
- ✓ Jujube Dates
- ✓ Aloe Vera Gel
- ✓ Plantain
- ✓ Calendula
- ✓ Yarrow

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Gut Healing Supplements



- ✓ **Glutamine:** 2500 mg 2 times a day or 1500 mg 3 times per day
- ✓ **Quercetin:** 500 mg 2 times per day
- ✓ **N-acetyl cysteine (NAC):** 500 – 1000 mg per day
- ✓ **Vitamin A:** 20,000 – 25,000 IU's per day
- ✓ **Vitamin B1:** 150 mg 3 times per day
- ✓ **Zinc:** 50 – 80 mg per day
- ✓ **Arabinogalactans:** 3 grams 3 times a day
- ✓ **Nitric oxide:** (case by case dose)
- ✓ **Vitamin E:** 400 IU's per day
- ✓ **DHEA:** (case by case dose)
- ✓ **Vitamin C:** 1000 mg 3 times a day or to bowel tolerance

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Gut Repair and Healing Cleanse

Liquid only, any combination:

- Water
- Chia beverage
- Green juice
- Green smoothie
- Green soup
- Green powder
- Protein powder
- HealthForce Nutritionals Earth
- Slippery elm drinks



*Include some arugula leaves in green drink

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Healing Broth Recipe

Ingredients:

- 1 bunch of broccoli
- 1 zucchini
- 1 stalk of celery
- $\frac{1}{2}$ - 1 medium sized onion
- 1 large sweet potato or squash (optional)
- 1 bunch of green leafy veggies, such as spinach, chard, collards, kale, or dandelion greens
- water for steaming



Directions:

Directions:

1. Steam veggies until tender and place in blender along with steaming water. If using sweet potato, cut into 1-inch pieces and start it 10 minutes before the rest of the vegetables.
2. Add additional water, if too thick. Add a pinch of sea salt and oils after blended.
3. Season to taste with basil, cilantro, or other favorite herbs.

Note: Sweet potatoes and squash give the soup a sweeter flavor, but they can trigger candida.

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Gut Healing Meal Replacements



- **MediClear Plus:** Thorne
- **RepairVite:** Apex
Energetics with protein powder
- **UltraClear SUSTAIN or UltraInflamX:** Metagenics
- **GlutaMed RX** with
protein powder:
NuMedica
- **Earth:** HealthForce
Nutritionals (add a clean
protein powder)

Anti-Inflammatory Herbs, Foods, and Nutrients

<h2>Carminative Herbs</h2>	
<h3>What they do:</h3>	<h3>Who they are:</h3>
<ul style="list-style-type: none">✓ Reduce gas and bloating✓ Enhance digestive secretions✓ Tone the digestive tract✓ Reduce smooth muscle spasms✓ Increase peristalsis	<ul style="list-style-type: none">✓ Dill✓ Fennel✓ Ginger✓ Caraway✓ Cinnamon✓ Turmeric✓ Clove✓ Cardamom✓ Chamomile✓ Oregano✓ Rosemary✓ Thyme



Reinoculate



- ✓ Put back normal flora with probiotics
 - Lactobacillus
 - Bifidobacteria
 - Saccharomyces boulardii
 - L. sporogenes
 - Mixed strains
- ✓ Feed the normal flora with prebiotics
 - Fructooligosaccharides
 - Inulin

Probiotics to Reinoculate Gut



- ✓ Kimchi
- ✓ Sauerkraut
- ✓ Coconut Kefir
- ✓ Seed Yogurt
- ✓ Kombucha
- ✓ Rejuvalec
- ✓ Miso
- ✓ Supplements

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Food Sources Of Prebiotic



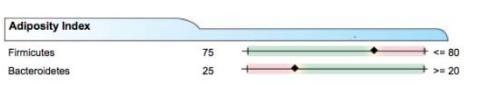
- ✓ Dandelion
- ✓ Wild Yam
- ✓ Jerusalem Artichokes
- ✓ Chicory
- ✓ Jicama
- ✓ Burdock
- ✓ Onion
- ✓ Garlic
- ✓ Yacón

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Gut Flora Related to Obesity?

- ✓ Multiple studies indicate that the ratio of levels of the two major groups of bugs in the GI tract, Bacteroidetes and Firmicutes, decide whether you are more likely to be lean or overweight.
- ✓ Firmicutes are the “fat bugs,” and Bacteroidetes are the “skinny bugs.” Get them by restoring good gut flora.
- ✓ The evidence shows that the Firmicutes populations extract more calories from food than do the Bacteroidetes, and play a role in fat storage.

The **Metametrix 2100** comprehensive stool analysis includes a section entitled Adiposity Index, which looks directly at the levels of both Bacteroidetes and Firmicutes flora populations.



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