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Prebiotic Diet: Other Dietary Molecules Implicated in Gut Microbiota Health

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Message from the Guest Editors

In 2016, the International Scientific Association for Probiotics and Prebiotics (ISAPP) provided a new definition of a prebiotic as 'a substrate that is selectively utilized by host microorganisms conferring a health benefit'. Moreover, they added polyunsaturated fatty acids and the phenolics/phytochemicals among the 'candidate' prebiotics and pointing out that further studies are needed. It is not to be excluded that there may be dietary molecules that could play a fundamental role in promoting the commensal bacteria viability and metabolic activity, and conferring health benefits to the host, even though they are not substrates for them, and instead other dietary molecules that interrupt or inhibit these metabolic activities

With this premise in mind, the present Special Issue aims to collect papers concerning the investigation of the unconventional actions of dietary molecules (other than carbohydrate substances), or whole foods containing them, as positive or negative regulators of the commensal gut microbiota, in order to outline what can be defined as the 'correct prebiotic diet'.













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Message from the Editor-in-Chief

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