

RESTORE GUT HEALTH

Session Five

The 5R Approach to Gut Health: Reinoculate

Classes featured: The 5R Approach: Reinoculate

| My reflections: | | |
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| What I want to remember: | | |
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WHAT YOU NEED TO KNOW:

- Reinoculate means to introduce healthy microorganisms into your microbiome.
- Prebiotics are the fibrous foods that feed the probiotics in your gut so they can thrive.
- Probiotics are beneficial bacteria in your gut that help you absorb nutrients, protect you from getting sick, regulate your blood sugars, produce vitamins, and more.
- Probiotics come from fermented food sources. Aim for 10–25 billion colony-forming units (CFU) of probiotics per day.

Tips from the pros to remember:

- One serving of yogurt has ~one billion CFU probiotics. Choose plain yogurt (with less than three grams of added sugars). Sweeten it with berries or a natural sweetener.
- For sauerkraut, get raw and unpasteurized (unless you are pregnant). Stick to 1–2 spoonfuls or less per day. Add sauerkraut to eggs, salad, stir-fry, or even a hamburger.
- Kombucha makes for a great mocktail, especially if you place it in a regular cocktail or wine glass. Stick to half a serving kombucha per day.
- Flaxseed tips:
 - > Buy ground flaxseed (or grind it yourself); this is how you get the health benefits.
 - > Store it in the fridge or freezer.
 - > Start with one teaspoon and gradually increase due to fiber content.







Assignment

Choose one of the following action steps:

- I will eat a prebiotic food at least once per day.
- I will try a new probiotic food from the list.
- I will check the probiotic supplement I am already taking to make sure it has multiple strains.

| Quick notes: | |
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PREBIOTIC VERSUS PROBIOTIC



Prebiotic

Apple

Asparagus

Banana

Burdock

Chicory

Cocoa

Dandelion greens

Eggplant

Flaxseed

Garlic

Honey

Jerusalem artichoke

Jicama

Konjac

Leek

Legumes

Onion

Peas

Radicchio

Whole Grains

Yacon



Probiotic

Cottage cheese

Kefir

Kimchi

Kombucha

Miso

Sauerkraut

Tempeh

Yogurt

Supplements:

Choose a probiotic supplement that includes multiple strains of Lactobacillus and Bifidobacterium to get the most health benefit.

Fun fact: Synbiotics are supplement formulations or food products that contain both probiotics and prebiotics.



