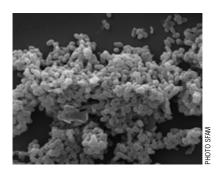
MICROBIOLOGY



Akkermansia bacterium on the market

Pasteurized Akkermansia muciniphila bacteria from the Belgian company A-Mansia Biotech, a spinoff of WUR and the Catholic University of Louvain, has been approved by the European Food Safety Authority (EFSA) as a safe food ingredient. Akkermansia is expected to come on sale as a nutritional supplement in 2022. The bacterial product restores the function of the intestinal barrier, leading to a reduction in inflammations and ultimately better control of fat storage, glucose metabolism and energy consumption. People who are overweight and have risk factors for cardiovascular diseases benefit in particular from such positive effects.

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