

How Fermented Foods Boost your Immune System

Don't hold off on the sauerkraut!



Fermented foods feed our gut good bacteria that support our immune health

Kimchi, kombucha, and other fermented foods provide our gut microbiome with additional protection and support in the face of contagious disease. But how exactly do fermented foods boost our immune system?

Fermented vegetables have AHR (Aryl Hydrocarbon Receptor) molecules that feed the good bacteria in our gut. These AHR molecules are also able to recognize a variety of substances in the body. These AHR molecules "blow the whistle" on invasive bacteria, which allows the immune system to quickly respond to the attack.

Fermented vegetables help produce a beneficial substance called butyrate. This butyrate is crucial for the cells lining our intestines, which create

immune-boosting killer cells. These cells rely on butyrate for repair and replenishment. Without enough butyrate, our immune system could weaken, making us more susceptible to diseases. Therefore, the connection between gut bacteria and immune function is vital for our overall health and disease resistance. When we eat any type of fermented food, we're supporting our intestinal cells that create the immune system.

Check out this abstract from a study on fermented foods from *Science*magazine

