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Exploring the Impact of Hesperidin on Probiotic Properties of *Lactobacillus acidophilus* LA-5 and Its Synbiotic Interaction with Colon Cancer Cells

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ABSTRACT

Probiotics are live microorganisms that provide health benefits to the host when taken in adequate amounts. Hesperidin is a phenolic compound found in banana fruit, lemon fruit, and lemon peel. It exhibits anti-inflammatory, anti-oxidative, and anti-cancer activities. Although these compounds are present in the gastrointestinal tract (GIT), their synbiotic interaction on the GIT is not well understood. This study aims to investigate the effects of hesperidin on the probiotic properties of *Lactobacillus acidophilus* LA-5 (LA-5) and the impact of their synbiotic interaction on the cancer cell line HT-29. Results showed that hesperidin did not negatively affect the auto-aggregation, adhesion, and antioxidant capacity of LA-5. LA-5 grown with hesperidin exhibited greater resistance to pepsin and bile salt compared to LA-5 alone. Furthermore, *in vitro* cancer studies indicated that bacteria grown in the presence of hesperidin may increase caspase-3 activity in HT-29 cells and thus induce apoptosis in this way. This study suggests that hesperidin may enhance and contribute to the probiotic properties of LA-5. Consequently, LA-5 grown with hesperidin may exert more beneficial effects on the host.

Key words: Hesperidin, Probiotic Bacteria, *Lactobacillus acidophilus* LA-5

Introduction

Probiotics are defined as live microorganisms that, when consumed in sufficient quantities, confer health benefits to the host, according to the Food and Agriculture Organization and the World Health Organization (FAO/WHO) (Hill *et al.*, 2014). Probiotic bacteria contribute to the gut microbiota with their advantageous effects, including the improvement of the immune system, normalization of the mucosal barrier, reduction of oxidative stress, and prevention of various diseases (Celebioglu *et al.*, 2021; Onur *et al.*, 2022).

Commonly known probiotic genera include *Lactobacillus* and *Bifidobacterium*. *Lactobacillus acidophilus*, a member of lactic acid bacteria (LAB), is well-documented and fully characterized. *L. acidophilus* exhibits several health benefits, such as inhibiting the growth of pathogens by producing lactic, propionic, and acetic acids, which lower the pH (Muyyarikkandy & Amalaradjou, 2017). Additionally, *L. acidophilus* is associated with the improvement of symptoms related to intestinal diseases. Despite extensive studies on the protective properties of probiotics against cancer, particularly colon cancer, molecular explanations for these protective properties have not been elucidated yet (Śliżewska *et al.*, 2021).

Plant phenolic compounds are secondary metabolites commonly found in foods and beverages, providing bitterness, astringency, color, flavor, odor, and oxidative stability (Pandey & Rizvi, 2009). Daily intake of phenolic compounds typically ranges from less than 100 mg to over 2 g. Over 95% of dietary phenolic compounds reach the colon and undergo metabolism by the gut microbiota (Clifford, 2004). While phenolic compounds are generally known to have positive effects on human health, their efficacy depends on bioavailability and hydrolysis by intestinal enzymes or microbiota before absorption (Marín *et al.*, 2015). Hesperidin (Fig. 1), found in banana fruit, lemon fruit, and lemon peel, is a phenolic compound known for its anti-inflammatory, anti-oxidative, and anti-cancer activities (Xiong *et al.*, 2019). Studies have shown that hesperidin has been used to prevent/treat various diseases, including cardiovascular diseases, diabetes, Alzheimer's disease, and colon cancer (Wilmsen *et al.*, 2005; Man *et al.*, 2019).

Research indicates that phenolic compounds and probiotic bacteria interact when coexisting in food products, dietary supplements, or the digestive tract (Duda-Chodak *et al.*, 2008). This interaction has led to increased attention in studies exploring the effects of the interplay between phenolic compounds and probiotics on human health. The

objective of this study was to investigate the effects of hesperidin on the probiotic properties (auto-aggregation, adhesion, antioxidant capacity, tolerance to pepsin, and bile salt) of *L. acidophilus* LA-5 and the effects of their synbiotic interaction on the human colon cancer cell line HT-29.

Materials and Methods

Growth Kinetics of *Lactobacillus acidophilus* LA-5

Lactobacillus acidophilus LA-5 was a kind gift of Chr. Hansen, Turkey and grown in semisynthetic medium for lactic acid bacteria (LABSEM) without shaking at 37°C (Celebioglu *et al.*, 2018). The bacterial cultures were divided into groups, and hesperidin was used in different concentrations (0-200 µg/mL), one of which as control without hesperidin. The growth of probiotic bacteria was observed every four hour by measuring their absorbance at wavelength of 600 nm in microplates.

Pepsin and Bile Salt Resistance Assay of *Lactobacillus acidophilus* LA-5 Grown with Hesperidin

Pepsin and bile salt tolerances were determined in 96-well microplates by the Thiazolyl Blue Tetrazolium Bromide (MTT) assay. Control and treated groups were collected after growth by centrifugation, washed with PBS. For the analysis of pepsin resistance, groups were incubated for 3 hours at 37 °C in PBS containing 3 mg/mL pepsin. For the determination bile salt tolerance, groups were incubated for 3 hours at 37 °C in PBS containing 2 mg/mL bile salts. Then, samples were incubated in to 96-well microplates with 1 mg/mL MTT for 2 hours. The optical densities of the samples in the plates were measured in the micro-plate reader at 570 nm. Bacterial viability was calculated as percentage of absorbance measured for treated groups relative to absorbance of the control group.

Effects of Hesperidin on Auto-aggregation Property of *Lactobacillus acidophilus* LA-5

Lactobacillus acidophilus LA-5, which was kind gift of Chr. Hansen, Turkey, were grown in medium for semisynthetic lactic acid bacteria (LABSEM) including different concentrations (0–200 µg/mL) of hesperidin without shaking at 37°C (Celebioglu *et al.*, 2018). Bacterial cells were collected in the late logarithmic phase (3200×g, 15 min), washed with phosphate-buffered saline (PBS) and re-suspended in PBS to OD600 0.5 (Celebioglu *et al.*, 2016). Auto-aggregation was determined by adding 4 mL of bacterial suspensions to the test tubes after vortex for 10 s (1 h, RT). After incubation, 100 µL from the upper portion of the suspensions was taken, added to the tube containing 900 µL of PBS, and the absorbance was measured at 600 nm. The percentage of auto-aggregation was calculated using the

following formula:

$$\%Auto - aggregation = \left(1 - \frac{A_t}{A_0}\right) \times 100$$

where A_t is the absorbance measured after incubation (every hour for 3 h), and A_0 is the absorbance measured before incubation (Kos *et al.*, 2003).

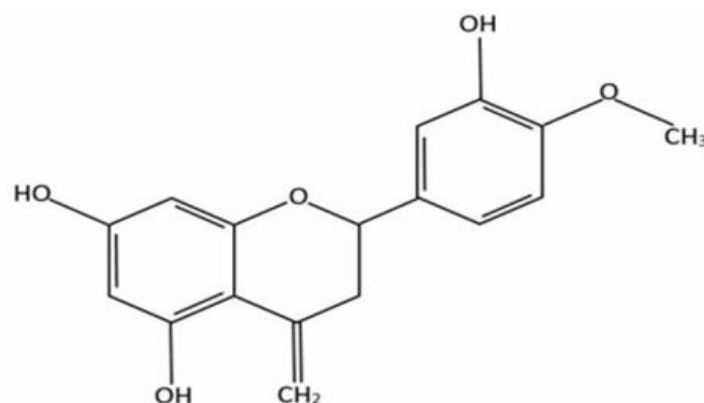


Figure 1. Chemical structure of hesperidin (Musa *et al.*, 2019)

Adhesion Property of *Lactobacillus acidophilus* LA-5 Grown with Hesperidin

Adhesion was assayed in 96-well microplates according to the technique described previously (Leccese Terraf *et al.*, 2014). Briefly, microplates were covered with 200 µL of 1 mg/mL mucin in PBS and incubated at 4°C overnight, followed by washing with PBS.

For the adhesion assay, LA-5 grown in LABSEM with and without hesperidin was collected in the late logarithmic phase and centrifuged at 3200×g at 15 min. After centrifugation, pellets were washed with PBS and re-suspended in PBS to OD600 1.5.

200 µL of LA-5 suspension were added to each well and plates were incubated for 2 h at 37°C. After removing non-adhered cells by washes with 200 µL of PBS, adhered cells were detected by staining with crystal violet. Crystal violet was added to each well and incubated for 30 min. Then, crystal violet was removed and 200 µL of iodine solution was added to each well. After 2-3 min, the plate was washed with PBS twice and the stain was released with 30% acetic acid (200 µL per well). Absorbance was measured at 570 nm in a plate reader (Leccese Terraf *et al.*, 2014).

Preparation of Cell Free Supernatants (CFS) of *Lactobacillus acidophilus* LA-5

After growth of probiotic bacteria, cultures were centrifuged (3200×g, 15 min) and the supernatant was

removed and filtered (0.22 μm syringe-filters). The cell-free supernatants (CFS) were stored at -80°C until use.

Antioxidant Effects of Lactobacillus acidophilus LA-5 Grown with Hesperidin

Antioxidant effects of LA-5 grown in the presence of hesperidin were examined using the free radical 2,2'-azinobis-(3-ethylbenzothiazoline-6-sulfonic acid) (ABTS) scavenging assay. ABTS scavenging was assayed in 96-well plate according to the technique described by Re *et al.* with some modifications (Re *et al.*, 1998). ABTS was dissolved in water to a 7 mM concentration. ABTS stock solution was mixed with 2.45 mM potassium persulfate (final concentration) and mixture was kept in the dark at room temperature for 12–16 h before use. The ABTS solution was diluted with ethanol to an absorbance 0.7 at 734 nm. CFS (100 μL) and ABTS (100 μL) were added to a 96-well plate, incubated (6 min, RT, in the dark) and the absorbance measured spectrophotometrically at 734 nm. Decreased absorbance, so the remaining amount of ABTS was determined as the amount of free radical scavenging, i.e. antioxidant activity. Relative antioxidant activities were calculated as percentage of reduction in the absorbance to the absorbance of initial solution.

In vitro Cytotoxicity Assay of Lactobacillus acidophilus LA-5 and Hesperidin for HT-29 Cells

Cell viabilities of HT-29 cells, and thus the cytotoxic effects of LA-5 grown in the presence of hesperidin (100 $\mu\text{g}/\text{mL}$) were determined by the Alamar Blue cell viability assay (Dinh *et al.*, 2023). Human colon cancer cell line HT-29 was grown in MEM-Eagle medium.

CFSs and LABSEM medium were diluted with MEM-Eagle medium as 1/5, 1/10, and 1/50 (v/v). CFS of probiotic bacteria grown in LABSEM without hesperidin were used as probiotic control. Hesperidin (100 $\mu\text{g}/\text{mL}$) in LABSEM (without bacteria) was used to determine the effects of only hesperidin on the cells. HT-29 cells were plated into 96-well plates (15×10^3 cells/well). Then, cells were treated with the diluted LABSEM medium and CFSs of LA-5 grown either with hesperidin (hesperidin treated group) or without hesperidin (CFS group) for 24 h at 37°C . Following the treatments, the Alamar Blue cell viability assay (InvitrogenTM, DAL1100) was performed according to the manufacturer guidelines and absorbances were measured at 570 and 600 nm using MultiskanTM FC Microplate Photometer. Cell viability was calculated as the percentage of Alamar Blue reduction according to the given formula (InvitrogenTM, DAL1100). HT-29 cells were treated with LABSEM medium, which was diluted to 1/5 with MEM-Eagle medium, was accepted as 100 % cell viability.

Cancer Cell Invasion Assay

Cancer cells able to metastasize and invade possess the capability to pass through the extracellular matrix (ECM). Therefore, Boyden Chamber method coated with a thin ECM was used to determine the ability of cancer invasion after treatment of HT-29 cells with hesperidin and CFS. In this method, serum-free medium (100 μL) was added into the Boyden chamber with a cell count of 1×10^5 . These chambers were placed in wells filled with medium containing 150 μL of serum. After 24 hours at 37°C with 5% CO_2 incubation, the chamber was removed and washed with PBS and placed back in the well. The well was filled with 150 μL of separating buffer solution in order to separate the invasive cells from the membrane, which had migrated to the outer surface of the membrane at the bottom of the chamber and adhered to the membrane. After 30 minutes of incubation at 37°C , 50 μL of lysis buffer/dye mixture was added to the well and 150 μL of the mixture was taken from these wells and transferred to a new 96-well plate. Measurements were made with a 480/520 nm filter set using the SpectraMax ID3 fluorescent plate reader spectroscopy device.

Determination of Apoptosis by Caspase-3 Activity

The colorimetric Caspase-3 Activity Assay Kit (Abcam, UK) was used for the determination of caspase-3 activity. Cells were grown by treatment with hesperidin and CFS, and precipitated by centrifugation. Then, the cell pellet was re-suspended with 50 μL of lysis buffer and incubated for 10 minutes. It was centrifuged at 10,000 g for 1 minute and the supernatant was transferred to another tube to be used in the activity determination. 50 μL of cell lysate was transferred to wells of 96-well plates. 50 μL of reaction mixture and 5 μL of substrate solution were added to these wells. After incubation at 37°C for 90 minutes, absorbance was measured at 405 nm using the MultiSkan FC ELISA Plate Reader (ThermoFisher Scientific, US). Caspase-3 enzyme activity was calculated using the standard curve created with the standards given in the kit.

Statistical Analyses

Statistical analyses were performed using GraphPad Prism 8 package program. One-way ANOVA was used to determine the differences between the groups and Tukey's test was used for multiple comparisons. Quantitative data were expressed as mean with standard deviation (mean \pm SD) and $p < 0.05$ was considered as statistically significant.

Results

Effects of Hesperidin on Growth Kinetic of Lactobacillus acidophilus LA-5

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Effects of different concentrations of hesperidin (0-200 $\mu\text{g}/\text{mL}$) were investigated on growth kinetics of *Lactobacillus acidophilus* LA-5 (Fig. 2). None of the hesperidin concentrations showed any inhibitory effects on LA-5.

grown with hesperidin was investigated. Figure 3A shows effect of hesperidin on the pepsin tolerance of *Lactobacillus acidophilus* LA-5. Pepsin tolerance of LA-5 was around 30%. When LA-5 grown with 25, 50, 100, and 200 $\mu\text{g}/\text{mL}$ hesperidin, ability of pepsin resistance was statistically

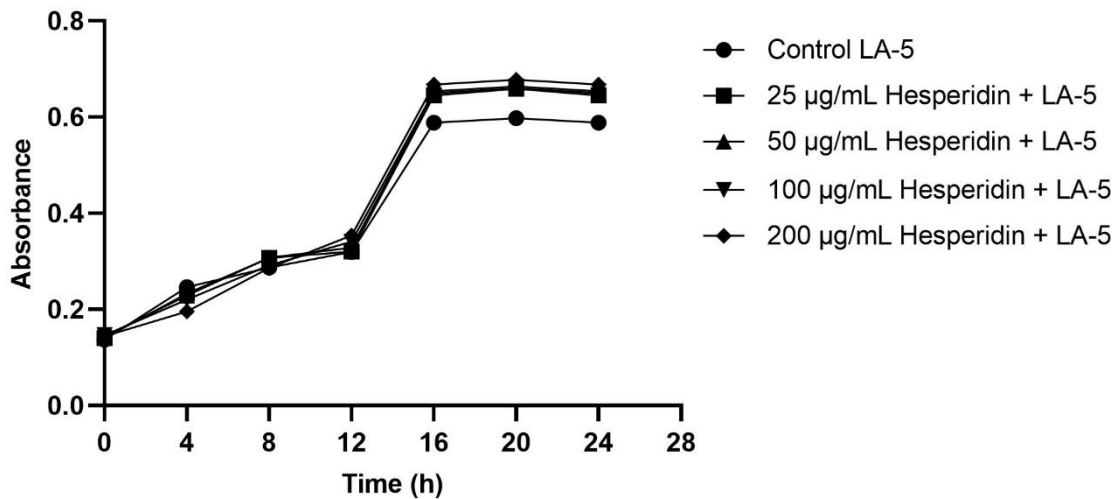


Figure 2. Growth kinetics of *Lactobacillus acidophilus* LA-5 grown in the presence of hesperidin.

Effects of Hesperidin on Pepsin and Bile Salt Resistance of *Lactobacillus acidophilus* LA-5

Pepsin resistance of *Lactobacillus acidophilus* LA-5

($p < 0.05$) increased approximately 24%, 56%, 20%, and 14%, respectively.

Figure 3B indicates the effect of hesperidin on the

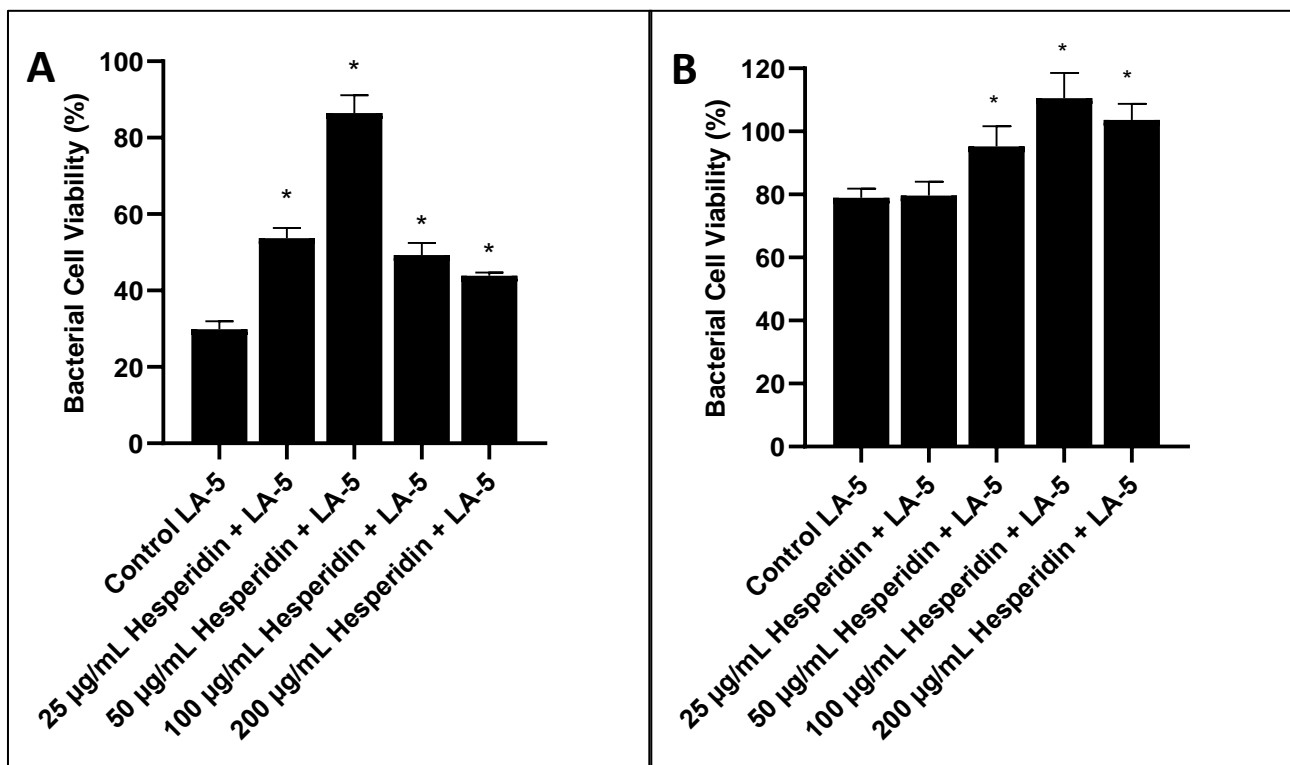


Figure 3. (A.) Pepsin (B.) Bile Salt resistances of *Lactobacillus acidophilus* LA-5 grown in the presence of hesperidin. * indicates statistically significant results compared to control ($p < 0.05$).

resistance of bile salt of *Lactobacillus acidophilus* LA-5. LA-5 and LA-5 grown with 25 µg/mL hesperidin has around 80% tolerance to bile salt while LA-5 grown with 50, 100 and 200 µg/mL hesperidin showed 95%, 110%, and 103% bile salt tolerance, respectively. 50, 100 and 200 µg/mL hesperidin increased to potential of bile salt resistance of LA-5 statistically ($p < 0.05$). Thus, 50, 100 and 200 µg/mL hesperidin contributed the bile salt tolerance property of LA-5.

Effects of Hesperidin on Auto-aggregation Ability of *Lactobacillus acidophilus* LA-5

In this study, the effects of hesperidin on the auto-aggregation of *L. acidophilus* LA-5 bacteria were investigated. Different concentrations of hesperidin did not show any statistically significant ($p < 0.05$) effect on auto-aggregation of LA-5 (Fig. 4A).

Effects of Hesperidin on Antioxidant Property of *Lactobacillus acidophilus* LA-5

In this study, the effect of hesperidin on antioxidant property of *Lactobacillus acidophilus* LA-5 was investigated. Figure 5 indicated that LA-5 had 58% antioxidant capacity against ABTS radical group while 25, 50, 100, and 200 µg/mL hesperidin showed 21%, 25%, 14%, and 64% antioxidant potential, respectively. However, there is no difference statistically significant ($p < 0.05$) between LA-5 and LA-5 grown with 25, 50, 100, 200 µg/mL hesperidin. Hesperidin did not affect the antioxidant property of LA-5, positively.

Effects of *Lactobacillus acidophilus* LA-5 Grown with Hesperidin on the Human Colon Cancer Line HT-29 Cell Line

Cancer cell viability was determined by the Alamar Blue

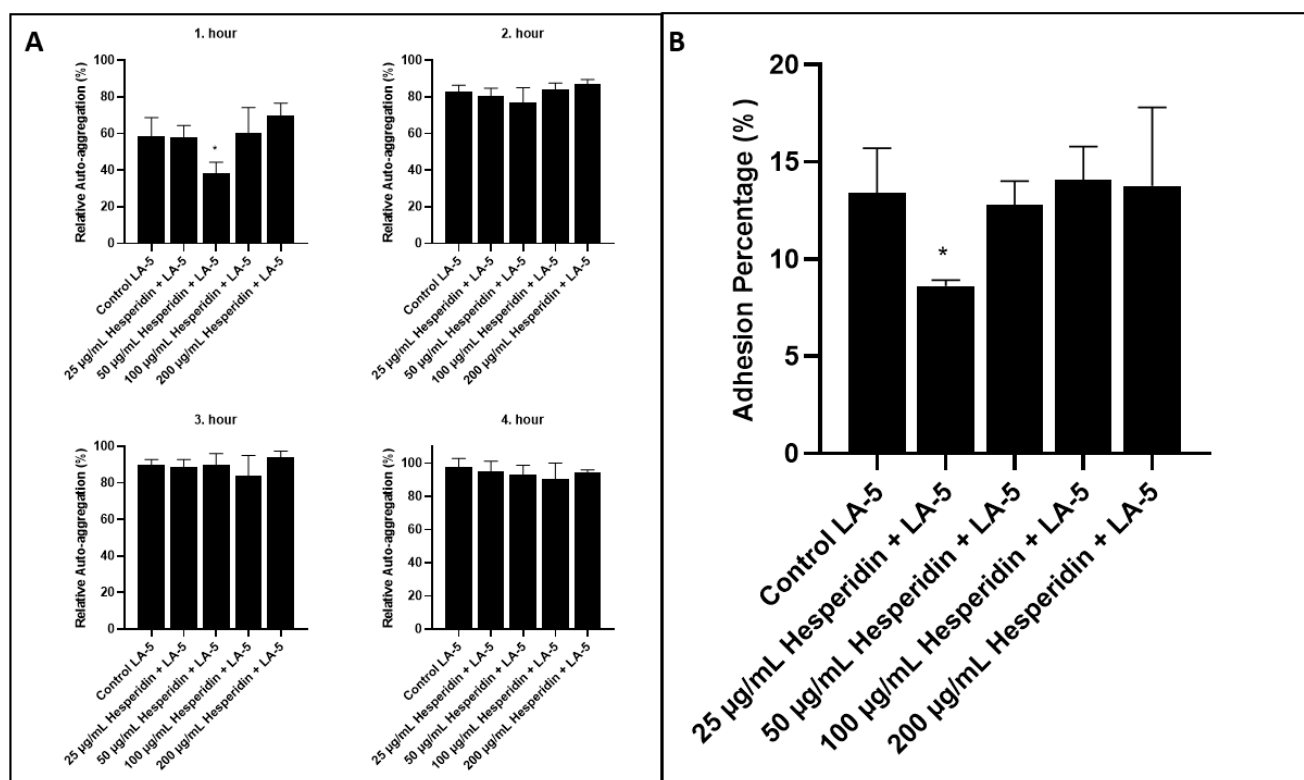


Figure 4. (A.) Auto-aggregation and (B.) Adhesion of *Lactobacillus acidophilus* LA-5 grown in the presence of hesperidin. * indicates statistically significant results compared to control ($p < 0.05$).

Effects of Hesperidin on Adhesion Property of *Lactobacillus acidophilus* LA-5

Figure 4B showed the effects of hesperidin on the adhesion ability of *Lactobacillus acidophilus* LA-5. LA-5 has around 12% adhesion potential to mucin. While 25 µg/mL of hesperidin negatively affected the adhesion capability of LA-5, LA-5 grown with 50, 100, 200 µg/mL hesperidin had same percentage adhesion property of LA-5 statistically ($p < 0.05$).

method. The CFS of LA-5 grown in the presence of hesperidin (100 µg/mL) was diluted with MEM-Eagle medium at 1/5, 1/10 and 1/50 ratios and given to HT-29 cell line. According to the results of the study, the 1/5 and 1/10 dilutions of the LABSEM (probiotic bacteria free) and CFS of LA-5 (hesperidin free) decreased cell viability compared to the control (no treatment) group significantly ($p < 0.05$) (Fig. 6A). CFS of LA-5 grown in the presence of hesperidin decreased cell viability compared to the control in the same

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diluted conditions, but no difference was found between the LABSEM, CFS of LA-5 and CFS of LA-5 grown in the presence of hesperidin.

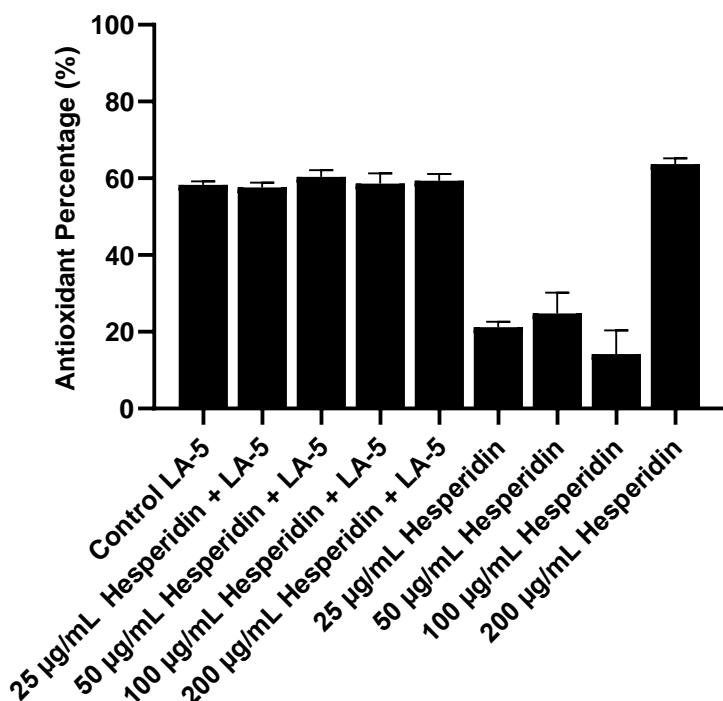


Figure 5. Effects of Hesperidin on Antioxidant Property of *Lactobacillus acidophilus* LA-5. * indicates statistically significant results compared to control ($p < 0.05$).

Cancer invasion was studied with the Boyden Chamber Technique. According to the results, none of the CFSs had a

statistically significant change on cancer invasion (Fig. 6B).

Caspase activity, which is a marker of apoptosis in cancer cells, is one of the routine studies performed as well as cell viability experiments. In this respect, the effects of CFSs on caspase activity in HT-29 cells were also investigated in this study. First, a standard curve was created for caspase activity (Supplementary Figure S1), and then the effects of CFSs on caspase activity were calculated using this curve (Table 1).

As seen in Table 1, 1/5 dilution of LA-5 grown in the presence of hesperidin statistically significantly increased the caspase activity compared to the control group ($p = 0.0089$). Caspases are important mediators of programmed cell death (apoptosis). Among them, caspase-3 is a frequently activated death protease that catalyzes the specific degradation of many key cellular proteins (Porter & Jänicke, 1999).

There are two major intracellular pathways to induce apoptosis; one begins with ligation of cell surface death receptors, the other involves the release of mitochondrial cytochrome c. Some anticancer drugs kill susceptible cells, especially by inducing the expression of death receptor ligands, while others induce apoptosis by inducing cytochrome c release from mitochondria. Caspase-3 has important functions in these pathways. In this regard, the fact that anti-cancer molecules increase caspase-3 activity means that

apoptosis can occur (Kaufmann & Earnshaw, 2000). CFS of LA-5 grown in the presence of hesperidin may have increased caspase-3 activity in HT-29 cells and thus induced apoptosis in this way.

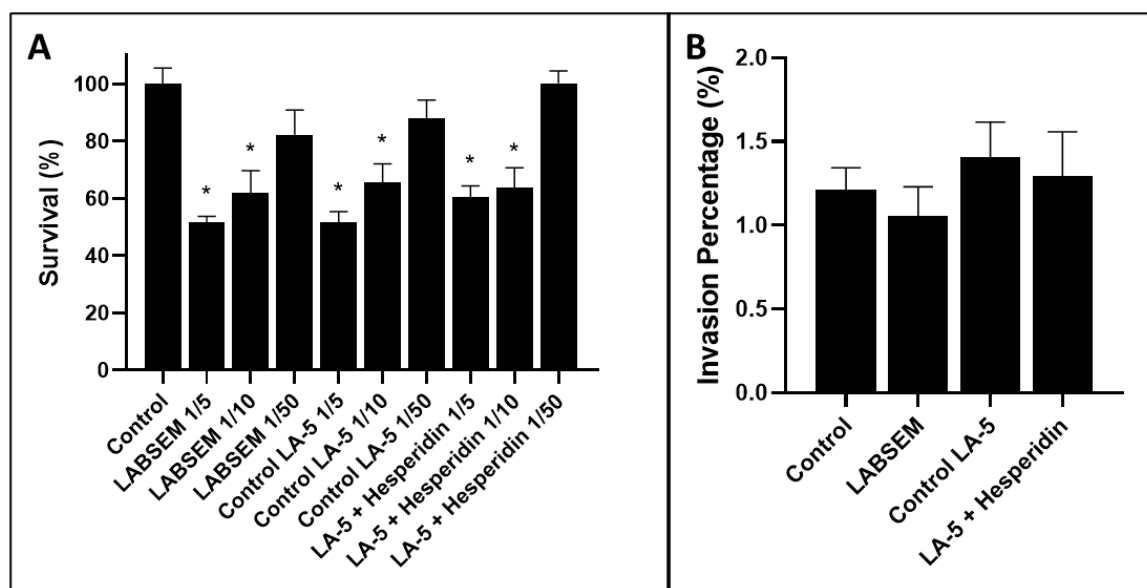


Figure 6. Effects of *L. acidophilus* bacterial CFS growth in the presence of hesperidin on the (A.) viability and (B.) invasion of HT-29 cells. CFSs were diluted 1/5, 1/10 and 1/50 with cell medium. * indicates statistically significant results compared to control ($p < 0.05$).

Table 1. Average caspase enzymatic activity (mM/g protein), standard deviation, and p values for different treated groups.

	Average Activity (mM/g prt)	Standard Deviation	p Values
Control	442.8	6.1	
Medium Control 1/5	952.2	97.8	0.1196
EtOH Control 1/5	895.5	64.1	0.0872
Hesperidin 1/5	802.0	1.0	0.0089
Medium Control 1/10	761.8	46.5	0.0273
EtOH Control 1/10	792.1	36.6	0.0601
Hesperidin 1/10	637.9	36.2	0.1089
Medium Control 1/50	429.7	63.8	0.8714
EtOH Control 1/50	363.6	12.3	0.0553
Hesperidin 1/50	430.4	2.5	0.2610

The p-values represent the statistical significance of differences between each treated group and the control group. A p-value less than 0.05 is considered statistically significant.

Discussion

In this study, we investigated the impact of hesperidin on the probiotic properties (growth kinetics, resistance to pepsin, and bile salt, auto-aggregation, adhesion, antioxidant activity,) of *L. acidophilus* LA-5, as well as the effects of their synbiotic interaction on the human colon cancer cell line HT-29.

Hesperidin is phenolic compound that has antibacterial activity against Gram-positive and Gram-negative bacteria (Kırcı *et al.*, 2023). In the present study, all the hesperidin concentrations did not affect as inhibitor of the growth kinetics of LA-5 which is Gram-positive bacterium. Hesperidin may be selective against LA-5.

Probiotic bacteria's ability to tolerate the presence of pepsin and bile salt is crucial for their survival and colonization in the gastrointestinal tract (GIT) to exert their probiotic properties (Farid *et al.*, 2021). Our findings revealed that all 25, 50, 100, and 200 µg/mL hesperidin contributes to the pepsin resistance of LA-5. Especially, 50 µg/mL hesperidin increased the pepsin tolerance of LA-5 than 25, 100, and 200 µg/mL concentrations of hesperidin. While 25 µg/mL hesperidin did not affect the bile salt resistance potential of LA-5, 50, 100, and 200 µg/mL hesperidin increased the 15%, 30%, 23% bile salt resistance of LA-5, respectively. This suggests that hesperidin, especially 50, 100, and 200 µg/mL of hesperidin, may contribute LA-5 to survive and colonize in harsh environmental conditions. Thus, when orally administered, the number of surviving LA-5 reaching the intestinal mucosa may be higher.

Auto-aggregation is a crucial property facilitating the formation of multicellular clusters of the same bacterial strains, an essential process for probiotics to bind to the intestinal mucosa and act as a barrier to protect epithelial cells (Trunk *et al.*, 2018; Etzold *et al.*, 2014; Pedersen & Tannock, 1989). The auto-aggregation of bacterial strains can

be altered under different conditions such as stress, change in temperature or presence/absence of oxygen depending on the bacterial strain (Trunk *et al.*, 2018; McLean *et al.*, 2008). García-Cayuela *et al.* found that *L. acidophilus* LA-5 has 5.76% and 15.23% auto-aggregation ability at 2 and 6 h, respectively (García-Cayuela *et al.*, 2014). Our investigation into the auto-aggregation ability of *L. acidophilus* LA-5, with and without hesperidin, revealed no statistically significant difference. This suggests that hesperidin does not negatively

affect the auto-aggregation ability of LA-5, indicating its potential to bind to the intestinal mucosa and protect epithelial cells even when exposed to hesperidin.

Adhesion to the mucus layer is crucial for probiotic colonization in the intestines, contributing to reduced pathogenic colonization and better regulation of the immune system (van Tassell & Miller, 2011). Our study on the mucosal adhesion ability of LA-5, with and without hesperidin, demonstrated no significant difference in percentage adhesion ability. This implies that hesperidin does not impact the adhesion potential of LA-5, suggesting that adhesion potential may be linked to the transient colonization of intestinal cells, in line with the auto-aggregation ability of probiotic bacteria (Collado *et al.*, 2007; Servin & Coconnier, 2003; Buck *et al.*, 2005).

Hesperidin is phenolic compound that has strong antioxidant capacity. Choi *et al.* (2022) indicated that 100, 250, and 500 µM hesperidin had 10%, 20% and 40% ABTS scavenging activity, respectively (Choi *et al.*, 2022). Also, probiotic bacteria have potential to remove reactive oxygen species (ROS) due to their strong antioxidant property. Chan *et al.* (2018) showed that lipophilic and hydrophilic fraction of *Lactobacillus acidophilus* had roughly 40 and 25 µmol Trolox/mL ABTS scavenging activity, respectively (Chan *et al.*, 2018). Our study demonstrated that LA-5, both with and without hesperidin, exhibited significant (around 60%) ABTS scavenging activity. This indicates that hesperidin does not compromise the antioxidant potential of LA-5.

Furthermore, effect of hesperidin on the cytotoxic effect of LA-5 was investigated. It has been reported in previous studies that different strains of *L. acidophilus* exert cytotoxic effects on HT-29 cells (Zhang *et al.*, 2020). Although the cytotoxic effect is dependent on the bacterial strain and the cancer cell type used, it is generally known that probiotic bacteria have a cytotoxic effect against cancer cells (Celebioglu, 2020; Celebioglu *et al.*, 2020). According to our

results, hesperidin and LA-5 did not have significant effects on HT-29 cancer cell line. This may be related to the bacterial strain and cancer cell line used because previous studies have demonstrated the anti-cancer properties of LA-5 in different cell lines.

In conclusion, our results indicate that hesperidin may enhance the potential of LA-5 to survive and colonize in the harsh conditions and thus, when LA-5 taken orally, it may contribute to its potential in enhancing the beneficial effects of probiotics on human health by increasing the number of LA-5 reaching the intestines. The results may support further exploration of the synbiotic interaction between phenolic compounds and probiotics, especially effects on caspase, for potential applications in promoting gastrointestinal health and preventing diseases.

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