

# The Stress - Gut - Brain Connection

by Dr. Aimee Warren

In recent years, research has increasingly shown that our gut health is intricately linked to our overall well-being. One of the most significant aspects of this connection is how stress affects our gut health and, in turn, how this impacts our brain.

## The Stress-Gut Axis

When we experience stress, our body responds by releasing stress hormones such as cortisol and adrenaline. These hormones prepare our body for the "fight or flight" response, diverting energy away from non-essential functions like digestion. This can lead to a variety of digestive issues, including reduced blood flow to the gut, decreased production of digestive enzymes, and altered gut motility.



## The Microbiome Under Stress

Our gut is home to trillions of bacteria, collectively known as the gut microbiome. These bacteria play a crucial role in maintaining our digestive health. Stress can disrupt the balance of this microbiome, reducing the number of beneficial bacteria and allowing harmful bacteria to proliferate. This imbalance, known as dysbiosis, can lead to digestive problems such as bloating, constipation, diarrhea, and irritable bowel syndrome (IBS).

## The Gut-Brain Axis

The gut and brain communicate through a complex network known as the gut-brain axis. This bi-directional communication means that changes in gut health can affect the brain, and vice versa. When stress disrupts the gut microbiome, it can lead to the production of inflammatory molecules and neurotransmitters that signal distress to the brain. This can contribute to mental health issues such as anxiety, depression, insomnia, and brain fog.

## The Cycle of Stress and Poor Gut Health

Stress and poor gut health can create a vicious cycle. Stress negatively impacts gut health, and an unhealthy gut can exacerbate feelings of stress and anxiety. This cycle can be difficult to break, but understanding the connection is the first step towards improving both gut and mental health.

## Strategies to Manage Stress and Improve Gut Health

**Mindfulness and Relaxation Techniques:** Daily practices such as meditation, deep breathing, and yoga can help reduce stress and its impact on the gut.

**Healthy Diet:** Consuming a diet rich in plant-based foods and high in fiber, along with incorporating fermented foods, can significantly support a healthy gut microbiome. While probiotics can be beneficial, optimizing gut health is best achieved through a well-rounded, nutritious diet.



*Dr. Aimee's Rx for gut health:  
eat 4-5 servings of fermented foods/week*

### **Regular Exercise:**

Physical activity helps reduce stress and promotes a healthy gut. 150 minutes of moderate intensity exercise or 75 minutes of vigorous exercise per week is optimal!

### **Adequate Sleep:**

Prioritizing sleep helps manage stress levels, supports gut health, and is imperative for good mental health. Sleep experts recommend 7-8 hours of uninterrupted sleep every night. If you struggle with getting adequate sleep, seek professional support (see below)! We tend to underestimate the impact of poor sleep on our health but it is a foundational aspect of mental and physical well-being.

### **Professional Support:**

Seeking help from healthcare professionals, such as medical practitioners, therapists, sleep specialists, and nutritionists, can provide personalized strategies to optimize your lifestyle, manage stress, and improve gut health.

Understanding the impact of stress on gut health and its subsequent effects on the brain underscores the importance of a holistic approach to health. By managing stress and supporting gut health through lifestyle choices, we can improve not only our digestive health but also our mental well-being. Remember, listening to your gut is more than just a saying—it's a crucial aspect of maintaining overall health and vitality.

## **Our Fave Fermented Foods:**

**Kombucha**  
**Kimchi**  
**Vegan Kefir or Yogurt**  
**Sauerkraut**  
**Tempeh**  
**Miso**

## **How to Choose a Probiotic**

- ✓ at least 1 billion CFUs (colony-forming units) from genus *Lactobacillus*, *Bifidobacterium*, *Bacillus* or *Saccharomyces boulardii*
- ✓ look for refrigerated (heat can kill the beneficial microorganisms)
- ✓ pay attention to the expiration date (the CFUs will decline over time making them less effective)