



# Probiotic Consumption, Fatigue, and Glycemic Control in Patients with Type 2 Diabetes: A Cross-Sectional Study

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| ARTICLE INFO  | ABSTRACT   |
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| <p><i>Article type:</i><br/>Research Paper</p>  | <p><b>Introduction:</b> Probiotics have recently been included in nutritional recommendations for achieving glycemic control in diabetic patients. Probiotic foods are not standardized, and their effectiveness can vary significantly between products and species. Therefore, the results of this study may not be generalizable to all probiotics consumed. This study aimed to determine the consumption of probiotics by type 2 diabetes patients and the relationship between probiotic consumption and their fatigue levels and glycemic control.</p>  |
| <p><i>Article History:</i><br/>Received: 11 Oct 2023<br/>Accepted: 22 Nov 2023<br/>Published: 29 Nov 2023</p> | <p><b>Methods:</b> This study was conducted in a university hospital in the Central Anatolian Region of Turkey. A total of 235 diabetic patients were included in the cross-sectional study. Data were collected using a patient information form, a self-report probiotic consumption information form, and the Visual Analog Scale for Fatigue.</p>  |
| <p><i>Keywords:</i><br/>Diabetes<br/>Fatigue<br/>Glycemic control<br/>Probiotics</p>                          | <p><b>Results:</b> The majority of the patients (83.4%) consumed probiotic products, and the most frequently consumed probiotic products by them were yogurt (80%), ayran (67.7%), and pickles (57.9%). The fatigue levels of probiotic-consuming and non-consuming patients were similar (<math>p &gt; 0.05</math>), but the energy levels of probiotic-consuming patients were higher (<math>p &lt; 0.05</math>). The fasting blood glucose and HbA1c levels of the patients taking probiotics were low, but this difference was insignificant (<math>p &gt; 0.05</math>).</p> <p><b>Conclusion:</b> Since probiotics are beneficial to diabetes patients, it is essential to provide information about them and support the use of probiotics per expert recommendations.</p> |

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## Introduction

The prevalence of type 2 diabetes is increasing worldwide, and it is a complex disease influenced by genetics and the environment (1). A lack of effective management of type 2 diabetes can lead to both short- and long-term complications (2). In recent years, the importance of gut microbiota has been examined to prevent the development of type 2 diabetes, and much attention has been drawn to the consumption of probiotics in maintaining a healthy state (3).

Probiotics contain living microorganisms called friendly or good bacteria that benefit health when taken in sufficient quantities (1,4). Probiotics have high numbers of microorganisms with no pathogenic or toxic properties. Probiotics are resistant to food additives and processing conditions, maintain their viability in foods during storage and usage, and keep their vitality in the intestines and metabolic activity in

the body. In addition, probiotics can colonize the gastrointestinal tract by attaching to the intestinal epithelium and inhibit the attachment of pathogenic bacteria to the host by secreting antimicrobial substances (5). In addition to regulating intestinal flora (6, 7), they have many health benefits, including immune regulation and inflammatory functions and the production of short-chain fatty acids by the fermentation of dietary fiber. Probiotics regulate the secretion of glucose and fat metabolism, modulate intestinal permeability and intestinal hormones, increase absorption of minerals, and improve gastrointestinal functions (8,9). Additionally, probiotics can enhance the antioxidant defense, regulate blood glucose by improving insulin sensitivity and pancreatic  $\beta$ -cell processes, balance the blood lipid profile, and control weight, especially in diabetic patients (1,3). Meta-analyses have shown that probiotic consumption

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facilitates diabetes management and reduces glycosylated hemoglobin (HbA1c), fasting blood glucose (FBG), and insulin resistance (10-13).

Probiotics have been consumed for centuries in different cultures through different foods (14). A wide range of milk and products, including fermented milk, yogurt, and kefir, as well as capsules and powders, contain these nutrients (1). Additionally, some fermented herbal products, pickles, cabbage, turnip, boza, kumiss, fermented meat, soy-based products, cereals, nuts, fruits, legumes, and various non-dairy fruit juices are also among probiotic food items (15,16). Consumption of probiotics has recently gained significant attention because of reducing markers of oxidative stress, inflammatory factors, and metabolic parameters (17). Probiotics also have a variety of other benefits, such as increasing glutathione (GSH) levels, scavenging hydroxyl and superoxide radicals, and reducing interleukin-6 (IL6) production. There is little information about how probiotics affect metabolic control in individuals with diabetes. However, studies have mainly been conducted on animal models and non-diabetic patients (18). Yadav et al. showed that lactobacillus acidophilus and L. casei containing high fructose-fed rats reduced glucose intolerance, hyperglycemia, hyperinsulinemia, dyslipidemia, and oxidative oxidative stress (19). In another study, consumption of L. plantarum (299v) lowered systolic blood pressure, serum insulin levels, leptin, fibrinogen, F2-isoprostanes, and IL-6 (20).

There have been no studies showing a superiority between probiotics in different amounts and products, to our knowledge (21).

Fatigue is one of the most common symptoms that develop due to physiological and psychological causes in diabetic patients (22), which is a persistent and disturbing complaint in patients with type 2 diabetes. In addition, fatigue can adversely affect the well-being of patients with diabetes, their activities of daily living, family, work, and social lives (23). Physiopathological changes occur at the cellular level due to long-term hyperglycemia in diabetes caused by poor metabolic control. The first clinical sign of these changes is the emergence of fatigue symptoms with a severe decrease in patients' exercise capacity (20-24). Many causes of fatigue can be observed in patients with diabetes, including episodes of hypoglycemia,

difficulties in self-care, complications of diabetes, endocrinopathy, and infection (25). Therefore, controlling hyperglycemia in diabetic patients can effectively alleviate fatigue (22). At the same time, it was emphasized that probiotics can be an alternative treatment for chronic fatigue (26).

Literature review showed that studies examine the relationship between probiotic consumption and glycemic indicators in type 2 diabetes patients (27-33), but the relationship between probiotic consumption and fatigue levels has not been examined. Probiotics, which support the immune system, may have fatigue-reducing properties. Probiotic use and fatigue may contribute to science by guiding healthcare professionals in dealing with fatigue, a common symptom of type 2 diabetes.

## Methods

### **Objective and Design**

This cross-sectional study was conducted to determine the consumption of probiotics by diabetic patients and the relationship between the probiotic consumption of these patients and their fatigue levels and glycemic control status.

### **Population and Sample**

The study population consisted of 1220 individuals who presented to the endocrinology outpatient clinic of a university hospital between January and June 2022 and had been diagnosed with diabetes for at least one year. The minimum number of patients to be included in the sample was found to be 215 using the sampling formula for a known population ( $Nt^2pq / (d^2(N-1) + t^2pq)$ ). In this context, 235 patients who met the inclusion criteria were included. The inclusion criteria were being literate, 18 years old and above, having type 2 diabetes, being independent in self-care, and agreeing to participate in the study. The exclusion criteria included having a verbal communication disorder, being diagnosed with an eating disorder, being pregnant, taking regular probiotic supplements, using insulin, cholesterol, or diuretic drugs, and having a gastrointestinal disease (such as Crohn's disease ulcerative colitis).

### **Data Collection Tools**

The data were collected using a patient information form, a self-report probiotic consumption information form, and the Visual Analog Scale for Fatigue (VAS-F).

*Patient Information Form:* The form consisted of three parts with questions on the

sociodemographic characteristics of the patients (age, sex, marital status, education, employment), disease characteristics (e.g., duration of disease, type of treatment, regular use of drugs) in the second section, and metabolic parameters (e.g., FBG, HbA1C, blood pressure, total cholesterol, triglyceride).

**Probiotic Consumption Information Form:** The form was created to determine the probiotic consumption characteristics of the patients and contains questions on parameters such as whether the patients knew about probiotics, the types of probiotics they consumed, the frequency of their consumption, and the amount of their consumption. As a pilot implementation, the form was administered to 20 individuals with diabetes before starting the study and evaluated in terms of intelligibility.

**Visual Analog Scale for Fatigue:** VAS-F was developed by Lee et al. to measure fatigue and energy levels. The Turkish validity and reliability study of the scale was carried out by Yurtsever and Beduk (34,35). The fatigue and energy dimensions of this scale are composed of 18 items. VAS-F consists of 10 cm-long horizontal lines with positive statements at one end and negative statements at the other. Fatigue items

progress from positive to negative, while energy items progress in the opposite direction. The lowest and highest scores in the fatigue dimension are 0 and 130. There is a 0 to 50 score range for the energy dimension. High scores in the fatigue dimension and low in the energy dimension indicate higher fatigue severity (31-35). In this study, Cronbach's alpha internal consistency coefficient of the scale was found to be 0.86 for the fatigue dimension and 0.93 for the energy dimension.

#### Data Collection

The researchers obtained the data by interviewing patients in an allocated interview room. Researchers informed the patients verbally about the study and administered the data collection forms to those who consented verbally and in writing. Approximately 20 minutes were spent applying the data collection forms to each patient. Additionally, the metabolic parameters of the patients, including routine follow-up results, were obtained from their laboratory result papers after the physician ordered the measurements at the time of their visit to the outpatient clinic.

**Table 1.** Disease-Related Characteristics of Patients

| Characteristics   | n   | %         |
|---|-----|-----------|
| Disease duration (years) (Mean±SD)  |     | 8.06±5.52 |
| Form of treatment   |     |           |
| Oral antidiabetic therapy   | 148 | 63.0      |
| Insulin therapy   | 48  | 20.4      |
| Oral antidiabetic and insulin therapy   | 39  | 16.6      |
| Treatment is administered regularly   |     |           |
| Yes   | 141 | 60.0      |
| Sometimes   | 66  | 28.1      |
| No  | 28  | 11.9      |
| Does regular exercise (at least three times a week and for at least 20 minutes) |     |           |
| Yes   | 201 | 89.3      |
| No  | 24  | 10.7      |
| Has received education about the disease from a doctor or nurse                 |     |           |
| Yes   | 140 | 59.6      |
| No  | 95  | 40.4      |
| Has other chronic diseases  |     |           |
| Yes   | 113 | 48.1      |
| No  | 122 | 51.9      |
| Has diabetes-related complications  |     |           |
| Yes   | 53  | 22.6      |
| No  | 182 | 77.4      |
| Frequency of hospitalization due to diabetes or complications in the past year  |     |           |
| Once  | 146 | 62.1      |
| Twice   | 59  | 25.1      |
| Three or more times   | 30  | 12.8      |
| General health assessment   |     |           |
| Good  | 65  | 27.7      |
| Medium  | 152 | 64.7      |
| Bad   | 18  | 7.6       |

**Data Analyses**

The data were analyzed using SPSS software version 22.0. Students' t-tests were used in the analysis of the data in addition to descriptive statistical methods to determine the relationship between probiotic consumption, metabolic control, and fatigue levels. Furthermore, multiple linear regression analysis was used to determine the explanatory effect of some variables for fatigue. Statistical significance was evaluated at a threshold of  $p < 0.05$ .

**Ethical Aspects of the Study**

Before starting the study, written permission was obtained from the Sivas Cumhuriyet University Non-Invasive Clinical Research Ethics Committee (Decision No: 2020-02/10) and the institution where the study was conducted. Additionally, the purpose of the study was explained to diabetic patients, and written and verbal consent was obtained from the patients who agreed to participate. The patients were informed that the data they would provide would only be used within the scope of the study, and their confidentiality would be ensured.

**Table 2.** Distribution of Metabolic Parameters of Patients

| Characteristics                  | Mean $\pm$ SD       | n   | %    |
|----------------------------------|---------------------|-----|------|
| Fasting blood glucose (mg/dl)    | 168.90 $\pm$ 98.50  |     |      |
| <100                             |                     | 21  | 8.9  |
| $\geq$ 100                       |                     | 214 | 91.1 |
| HbA1C (%)                        | 7.35 $\pm$ 1.51     |     |      |
| <7.0                             |                     | 119 | 50.6 |
| $\geq$ 7.0                       |                     | 116 | 49.4 |
| Systolic blood pressure (mmHg)   | 127.18 $\pm$ 17.92  |     |      |
| $\leq$ 140                       |                     | 214 | 91.1 |
| >140                             |                     | 21  | 8.9  |
| Diastolic blood pressure (mmHg)  | 75.91 $\pm$ 10.14   |     |      |
| $\leq$ 80                        |                     | 206 | 87.7 |
| >80                              |                     | 29  | 12.3 |
| Total cholesterol (mg/dl)        | 216.71 $\pm$ 59.14  |     |      |
| <200                             |                     | 72  | 30.6 |
| $\geq$ 200                       |                     | 163 | 69.4 |
| Low-density lipoprotein (mg/dl)  | 188.36 $\pm$ 102.68 |     |      |
| <100                             |                     | 168 | 71.5 |
| $\geq$ 100                       |                     | 67  | 28.5 |
| High-density lipoprotein (mg/dl) | 56.71 $\pm$ 22.09   |     |      |
| >40 in men, >50 in women         |                     | 24  | 1.7  |
| <40 in men, <50 in women         |                     | 231 | 98.3 |
| Triglyceride (mg/dl)             | 199.85 $\pm$ 78.42  |     |      |
| <150                             |                     | 64  | 27.2 |
| $\geq$ 150                       |                     | 171 | 72.8 |

**Results**

The mean age of the diabetes patients participating in the study was  $52.87 \pm 11.85$  years, and 84.7% of them were under 65 years of age. While 53.2% of the patients were male, 80% were married, 33.6% were primary school graduates, 62.6% did not work in any job, and 8.9% lived alone. Only 10.7% of the patients exercised regularly. About 27.2% of the patients were current smokers, and 5.1% consumed alcoholic beverages. Moreover, 42.1% of the patients were overweight, and 37.4% were

obese. Table 1 shows the disease-related characteristics of the patients.

The metabolic parameters of the patients are shown in Table 2, and it was determined that 37.9% of them had glycemic control above the target value.

According to self-reports, 19.6% of the patients had two meals per day, and 35.3% had four or more meals per day. Additionally, 28.9% said they skipped meals often, while 54.5% said they occasionally. Further, 70.9% of the patients mostly skipped lunch. Nutritional supplements other than drugs were used by 6.4% of the

patients to treat diabetes. The frequently stated supplements included vitamin D, vitamin B12, and vitamin C supplements. Furthermore, 18.7% of the patients reported consuming less than one

liter of fluids per day, and 50.6% stated that they consumed one or two liters of fluids. Table 3 shows some information on the probiotic consumption characteristics of the patients.

**Table 3.** Probiotic Consumption Characteristics of Patients

| Characteristics  | n   | %    |
|--|-----|------|
| <b>Knows about probiotics</b>  |     |      |
| Yes  | 109 | 46.4 |
| No   | 126 | 53.6 |
| <b>Consumes probiotics</b>   |     |      |
| Yes  | 196 | 83.4 |
| No   | 39  | 16.6 |
| <b>Type of probiotic food consumed *</b>   |     |      |
| Yogurt   | 188 | 80.0 |
| Ayran  | 159 | 67.7 |
| Pickles  | 136 | 57.9 |
| Olives   | 78  | 33.2 |
| Kefir  | 52  | 22.1 |
| Other fermented dairy products   | 43  | 18.3 |
| Turnip   | 36  | 15.3 |
| Tarhana  | 35  | 14.9 |
| Goat cheese  | 23  | 9.8  |
| Boza   | 3   | 1.3  |
| <b>Probiotic consumption frequency</b>   |     |      |
| Once a day   | 117 | 49.8 |
| Two to three times a day   | 63  | 26.8 |
| Once a week  | 51  | 21.7 |
| Rarely   | 4   | 1.7  |
| <b>Quantity of probiotics consumed at one time</b>                                 |     |      |
| Half a bowl  | 57  | 24.3 |
| A bowl   | 178 | 75.7 |
| <b>Feels benefit in diabetes-related symptoms related to probiotic consumption</b> |     |      |
| Yes  | 97  | 41.3 |
| No   | 138 | 58.7 |
| <b>Feels benefits of probiotic in health conditions such as...</b>                 |     |      |
| Constipation   | 119 | 50.6 |
| Diarrhea   | 21  | 8.8  |
| Inflammatory bowel disease   | 16  | 6.8  |
| Hyperlipidemia   | 16  | 6.8  |

\* Multiple choices were allowed.

The patients' mean VAS-F fatigue dimension score was  $65.16 \pm 17.37$ , while their mean VAS-F energy dimension score was  $25.71 \pm 10.74$ . According to these scores, the patients had moderate levels of overall fatigue.

There was no significant difference between the fatigue levels of patients who consumed probiotics and those who did not consume probiotics ( $p > 0.05$ ), but there was a statistically significant difference between energy levels ( $p < 0.05$ ). Accordingly, A higher energy level was observed in patients who consumed probiotics.

The fasting blood glucose and HbA1c levels of the patients who were taking probiotics were low. Still, the difference between the HbA1c values of patients who consumed probiotics and those who did not was insignificant. Similarly, the metabolic indicators of the patients in these two groups did not differ significantly ( $p > 0.05$ ) (Table 4).

The multiple regression analysis determined that HbA1c was a determinant of the patient's fatigue levels, and age was a determinant of their energy levels ( $p < 0.05$ ). However, probiotic consumption

status and the frequency of probiotic consumption were not variables that were

significantly associated with fatigue or energy levels ( $p>0.05$ ) (Table 5).

**Table 4.** Comparison of Fatigue Levels and Metabolic Parameters of Patients Taking and Not Taking Probiotics

|                                   | Using probiotics<br>(n=196; %83.4) | Don't using probiotics (n=39;<br>%16.6) | Test                     |
|-----------------------------------|------------------------------------|---|--------------------------|
|                                   | Mean $\pm$ SD                      | Mean $\pm$ SD                           |                          |
| Visual Analogue Scale for Fatigue |                                    |   |                          |
| Fatigue                           | 64.85 $\pm$ 17.24                  | 66.71 $\pm$ 18.15                       | t = -0.612<br>P = .541   |
| Energy                            | 26.41 $\pm$ 10.83                  | 22.23 $\pm$ 9.66                        | t = 2.239<br>P = .026*   |
| Metabolic parameters              |                                    |   |                          |
| Fasting blood glucose (mg/dl)     | 160.92 $\pm$ 77.26                 | 209.00 $\pm$ 164.76                     | t = -2.824<br>P = .005** |
| HbA1C (%)                         | 7.30 $\pm$ 1.43                    | 7.59 $\pm$ 1.86                         | t = -1.104<br>P = .271   |
| Systolic blood pressure (mmHg)    | 127.32 $\pm$ 18.12                 | 126.46 $\pm$ 17.10                      | t = 0.275<br>P = .784    |
| Diastolic blood pressure (mmHg)   | 76.32 $\pm$ 9.91                   | 73.84 $\pm$ 11.14                       | t = 1.397<br>P = .164    |
| Total cholesterol (mg/dl)         | 214.90 $\pm$ 60.82                 | 225.84 $\pm$ 49.53                      | t = -1.055<br>P = .292   |
| Low-density lipoprotein (mg/dl)   | 56.84 $\pm$ 23.74                  | 56.07 $\pm$ 10.55                       | t = 0.198<br>P = .843    |
| High-density lipoprotein (mg/dl)  | 187.70 $\pm$ 104.17                | 191.66 $\pm$ 96.09                      | t = -0.219<br>P = .827   |
| Triglyceride (mg/dl)              | 202.35 $\pm$ 79.97                 | 187.30 $\pm$ 69.68                      | t = 1.095<br>P = .275    |

\*  $P < .05$ ; \*\*  $P < .01$

**Table 5.** Stepwise Multiple Regression Analysis of Predictors of Fatigue and Energy Levels

| Variables                     | Fatigue  |       |         |       |       | Energy  |       |         |        |        |
|-------------------------------|--|-------|---------|-------|-------|---|-------|---------|--------|--------|
|                               | B  | SE    | $\beta$ | t     | P     | B   | SE    | $\beta$ | t      | P      |
| Year                          | 0.098  | 0.103 | 0.067   | 0.949 | .344  | -0.186  | 0.063 | -0.205  | -2.979 | .003** |
| Disease duration              | 0.078  | 0.217 | 0.025   | 0.361 | .718  | 0.039   | 0.131 | 0.020   | 0.297  | .766   |
| HbA1C                         | 1.641  | 0.753 | 0.143   | 2.179 | .030* | -0.439  | 0.457 | -0.062  | -0.962 | .337   |
| Using probiotics              | 0.488  | 3.245 | 0.010   | 0.150 | .881  | -2.226  | 1.968 | -0.077  | -1.131 | .259   |
| Frequency of using probiotics | 0.230  | 1.307 | 0.012   | 0.176 | .861  | -0.780  | 0.793 | -0.066  | -0.984 | .326   |
|                               | R = 0.164, R <sup>2</sup> = 0.027, F = 1.259, P = .283 |       |         |       |       | R = 0.253, R <sup>2</sup> = 0.064, F = 3.124, P = .010* |       |         |        |        |

\*  $P < .05$ ; \*\*  $P < .01$

## Discussion

Today, the consumption of nutritional supplements has increased in parallel with the awareness of healthy nutrition (15). Probiotics have a significant role in the general health of individuals and can be used as anti-diabetic agents (30). In this study, the consumption of probiotics in patients with type 2 diabetes was examined, and its effects on the fatigue levels and glycemic control statuses of these patients were evaluated.

Considering the beneficial effects of probiotics on health, individuals need to know about probiotics and their consumption (15). In this study, only about half of the patients knew about probiotics.

In other studies conducted on adults in Turkey, the rates of participants who knew about probiotics varied between 46.8 and 66.5% (36-38). The low level of knowledge about probiotics and the lack of necessary guidance by doctors and/or dietitians can be cited as the reasons for the low consumption of probiotics and probiotic-added food/food supplements among the patients participating in this study (16). In a study conducted with hospitalized patients in the US, 43% of the participants stated that they knew the term probiotic (39). The result of this study, which was similar to those in the relevant literature, showed that patients with type 2 diabetes do not have sufficient knowledge about the use of probiotics. In this context, it may be

useful to inform patients with type 2 diabetes about including probiotics in their diet.

Diabetics should include whole grain products and legumes since they are low in glycemic index and regulate blood glucose more effectively than yogurt and milk (40). These foods with probiotic properties increase satiety and reduce hunger (41). The results of this study demonstrated that the majority of the patients consumed probiotics, and they mostly consumed yogurt, ayran, and pickles. Another study on diabetic patients showed that the most frequently consumed probiotic foods were yogurt, olives, and ayran. Moreover, the same study revealed that goat cheese, kefir, boza, tarhana, and pickles were the least frequently consumed probiotic foods (16). An analysis of hospitalized patients found that yogurt and cereals were the most commonly consumed probiotic products (39). Food consumption in Turkey varies according to geographical and cultural characteristics. The fact that this study was conducted in the Central Anatolian Region of Turkey may have influenced the patients' food preferences. It may be essential to create a nutrition program to support the desirable use of probiotic products in individuals with type 2 diabetes and teach this program to patients.

This study determined that the fasting blood glucose and HbA1c levels of the patients who were consuming probiotics were low. However, the HbA1c levels of the patients who consumed probiotics and those who did not were not significantly different. The literature shows that the FBG and HbA1c values of groups taking probiotics are reduced considerably compared to the control groups in randomized controlled studies (27-33). According to a meta-analysis, probiotics reduced FBG to a greater extent in the placebo/no intervention group, with a mean difference of 12.99 mg/dl in the short term and 2.99 mg/dl in the long term (13). Another meta-analysis study showed that the consumption of probiotics can reduce HbA1c, FBG, and insulin resistance in patients with type 2 diabetes (12). Similar to the findings of this study, no significant relationship was found between the consumption of probiotic foods and HbA1c in diabetic patients in a study conducted in Turkey (16). This finding, inconsistent with the literature, may have resulted from the number of different probiotics consumed by the patients and the frequency of their consumption.

Probiotics may significantly impact glucose regulation when studies are conducted based on the amount of probiotics consumed.

Since probiotics interact with intestinal bacteria when digested, they positively affect physical and psychological health. Probiotics reduce cortisol, also known as the stress hormone, and increase the secretion of oxytocin, which is closely related to positive physical and psychological effects in humans (42). Fatigue levels of the patients who were consuming probiotics and those who were not did not differ significantly. On the other hand, the energy levels of patients consuming probiotics were higher. However, the consumption of probiotics and frequency did not significantly affect fatigue and energy levels. There are no similar studies conducted with diabetic patients in the literature. The information in the literature highlights that the consumption of probiotics positively affects chronic fatigue patients (43). A systematic review of probiotic consumption in athletes emphasized that probiotics improved the immune system and exercise performance, regulated immunomodulation, and reduced fatigue (14). A randomized controlled study on the effects of probiotics on mood found a significant decrease in the dimensions of unhappiness, irritability, and fatigue in the intervention group (44). This study showed that consuming probiotics helped type 2 diabetes patients feel energetic. In this context, probiotic products can be added to the diet programs of patients with type 2 diabetes, in line with the recommendations of dietitians.

### **Limitations**

This is the only study examining the relationships between probiotic consumption in type 2 diabetes patients in Turkey and the fatigue levels and glycemic control statuses of these patients. Additionally, the results offer a different perspective on ensuring glycemic control in parallel with the increasing incidence of diabetes. However, this study had some limitations. The most important limitation of the study was that it was conducted with diabetic patients who presented to one institution at a particular time. Therefore, the findings cannot be generalized. The second limitation of the study was that the information collected on probiotic consumption and fatigue levels was based on the self-reports of the patients who took part in the study. Another limitation of the study was that the

relationship between the variables of probiotic consumption fatigue and glycemic control was only examined due to its cross-sectional design. Additionally, evaluations were made based on the amounts of the probiotic products consumed by the patients based on their self-reports, and the exact quantities of the products they consumed were not evaluated within the scope of the study. Longitudinal studies can provide more information on statistical relationships among these variables.

## Conclusion

Based on the results, the majority of patients with diabetes consumed probiotic products. Although the energy levels of the patients taking probiotics were higher, glycemic control status and fatigue levels did not differ between the patients' consuming probiotics and those not consuming probiotics. There was no statistically significant difference in fatigue severity levels between the probiotic-consuming and non-consuming patients, but the finding that probiotic consumption was associated with lower fatigue severity levels suggests that probiotics may have benefits. As part of nutrition education, probiotics can be discussed with patients, and their consumption can be encouraged under expert recommendations. Furthermore, long-term case-control studies examining the impact of probiotics on fatigue levels in diabetic patients will shed light on the literature and diabetes management.

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