

Food & Function

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Cover

See Weifang Zheng,
Yu Zhang *et al.*,
pp. 2597–2606.

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Inside cover

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pp. 2544–2567.

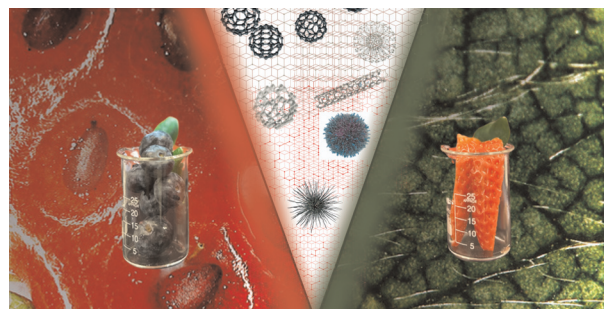
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REVIEWS

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Nanoparticle applications in food – a review

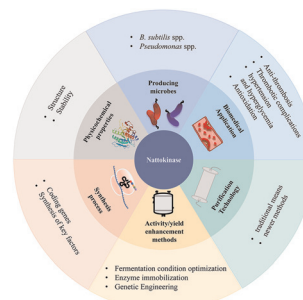
A. Wasilewska, M. Bielicka, U. Kleotka and
B. Kalska-Szostko*



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Microbial nattokinase: from synthesis to potential application

Yanan Sheng, Jiani Yang, Changyuan Wang, Xindi Sun
and Lei Yan*



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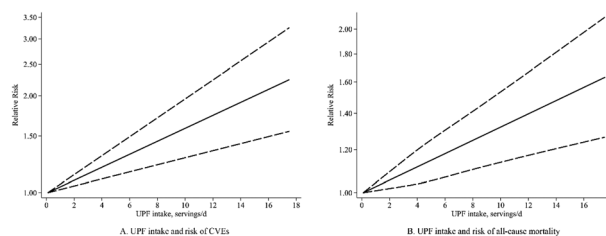


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Dose–response meta-analysis of ultra-processed food with the risk of cardiovascular events and all-cause mortality: evidence from prospective cohort studies

Lijun Yuan, Huifang Hu, Tianze Li, Jinli Zhang, Yifei Feng, Xingjin Yang, Yang Li, Yuying Wu, Xi Li, Hao Huang, Fulan Hu, Chuanqi Chen, Ming Zhang, Yang Zhao and Dongsheng Hu*

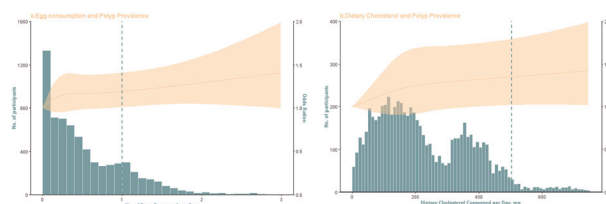


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Association of egg consumption with colorectal polyp prevalence: findings from the Lanxi Pre-Colorectal Cancer Cohort (LP3C) in China

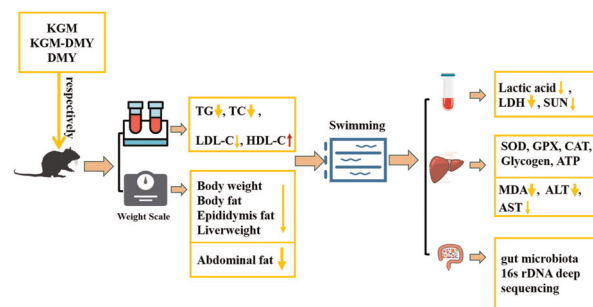
Jia Shen, Yin Li, Meihui Xu, Fei Wu, Yanjie Jiang, Xiaohui Liu, Yang Ao, Qianru Lin, Pan Zhuang, Jingjing Jiao, Weifang Zheng* and Yu Zhang*



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The synergic effects and mechanism of KGM–DMY complex in the prevention of obesity and enhancement of fatigue resistance in mice

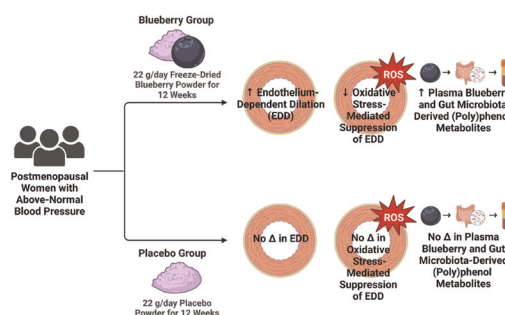
Shulan Ruan, Xuefeng Gao, Bin Li and Jing Tian*



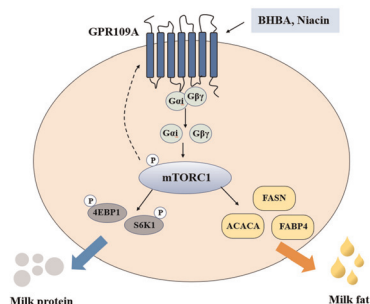
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Daily blueberry consumption for 12 weeks improves endothelial function in postmenopausal women with above-normal blood pressure through reductions in oxidative stress: a randomized controlled trial

E. K. Woolf, J. D. Terwoord, N. S. Litwin, A. R. Vazquez, S. Y. Lee, N. Ghanem, K. A. Michell, B. T. Smith, L. E. Grabos, N. B. Ketelhut, N. P. Bachman, M. E. Smith, M. Le Sayec, S. Rao, C. L. Gentile, T. L. Weir, A. Rodriguez-Mateos, D. R. Seals, F. A. Dinunno and S. A. Johnson*



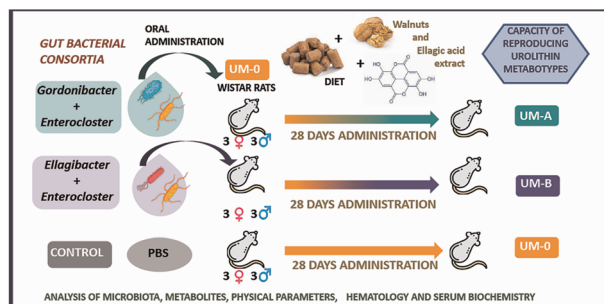
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Niacin/ β -hydroxybutyrate regulates milk fat and milk protein synthesis via the GPR109A/G_i/mTORC1 pathway

Jiaming Chen, Tongbin Lin, Shuchang Zhang, Xianhuai Yue, XingHong Liu, Caichi Wu, Yunyi Liang, Xiangfang Zeng, Man Ren, Fang Chen, Wutai Guan and Shihai Zhang*

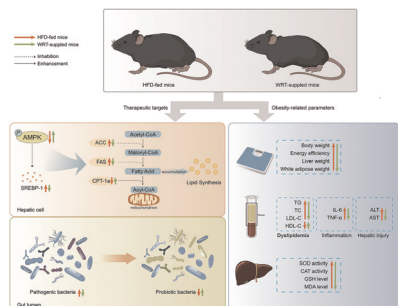
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In vivo administration of gut bacterial consortia replicates urolithin metabolites A and B in a non-urolithin-producing rat model

Carlos E. Iglesias-Aguirre, Antonio González-Sarrias, Adrián Cortés-Martín, María Romo-Vaquero, Leire Osuna-Galisteo, José Joaquín Cerón, Juan Carlos Espín and María Victoria Selma*

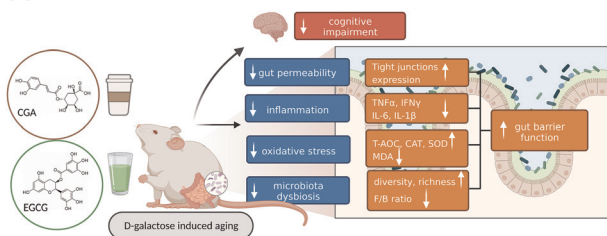
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Oolong tea of different years protects high-fat diet-fed mice against obesity by regulating lipid metabolism and modulating the gut microbiota

Wen-wen Fang, Kuo-fei Wang, Fang Zhou, Jie Ou-yang, Zi-ying Zhang, Chang-wei Liu, Hong-zhe Zeng, Jian-an Huang* and Zhong-hua Liu*

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Chlorogenic acid combined with epigallocatechin-3-gallate mitigates D-galactose-induced gut aging in mice

Ran Wei, Zhucheng Su* and Gerardo G. Mackenzie*

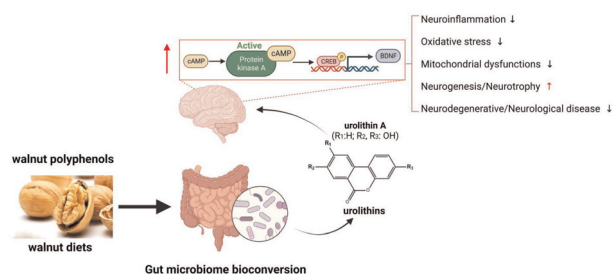


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Walnut polyphenols and the active metabolite urolithin A improve oxidative damage in SH-SY5Y cells by up-regulating PKA/CREB/BDNF signaling

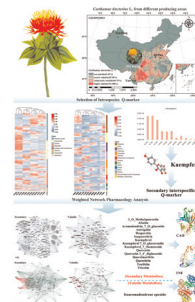
Lei An, Mengxue Li, Cunan Zou, Ke Wang, Wei Zhang, Xiaolong Huang and Yousheng Wang*



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Identification of a secondary Q-marker in high-quality ecotypes of *Carthamus tinctorius* L. and exploration of the target preference

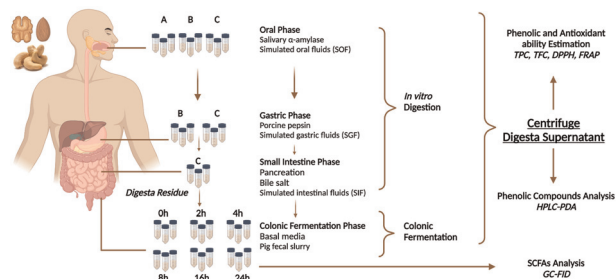
Tiexin Zeng, Qi Xiao, Jianuo Zhang, Xiao Sun, Baolin Guo, Jin Pei* and Lin-Fang Huang*



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In vitro digestion and colonic fermentation of phenolic compounds and their bioaccessibility from raw and roasted nut kernels

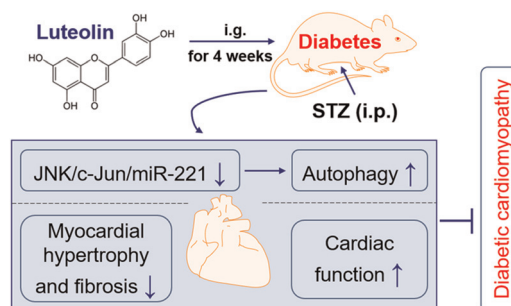
Minhao Li, Peiyao Lu, Hanjing Wu, Thaiza S. P. de Souza and Hafiz A. R. Suleria*



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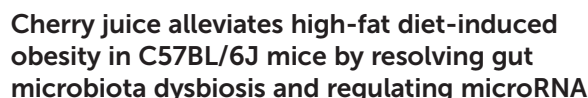
The protection of luteolin against diabetic cardiomyopathy in rats is related to reversing JNK-suppressed autophagy

Chi Xiao, Meng-Yuan Chen, Yu-Peng Han, Li-Juan Liu, Jia-Lin Yan and Ling-Bo Qian*





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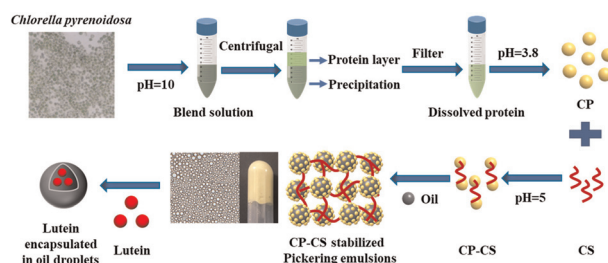
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Pickering emulsions stabilized by *Chlorella pyrenoidosa* protein–chitosan complex for lutein encapsulation

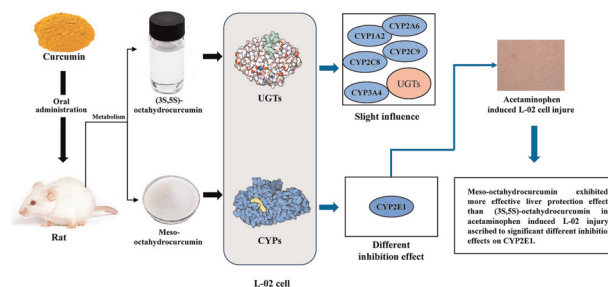
Jialu Ni, Kuiyou Wang, Deyang Yu and Mingqian Tan*



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Stereoisomers of octahydrocurcumin, the hydrogenated metabolites of curcumin, display stereoselective activity on the CYP2E1 enzyme in L-02 cells

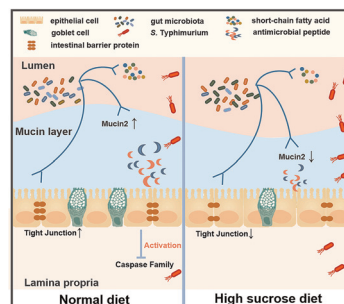
Dandan Luo, Yinsi Lin, Jiannan Chen, Xiaoqi Huang, Youliang Xie, Yuhong Liu, Suiqin Ni, Ziren Su, Yucui Li* and Zhenbiao Zhang*



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A high-sucrose diet causes microbiota composition shift and promotes the susceptibility of mice to *Salmonella Typhimurium* infection

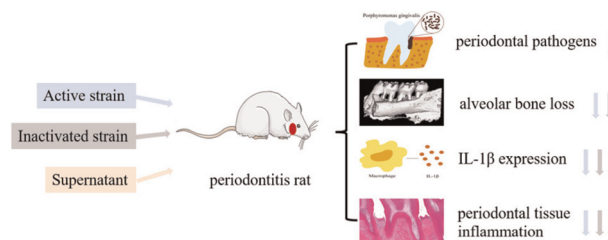
Jiaxiu Liu, Huanhuan Liu, Yue Teng, Ningbo Qin, Xiaomeng Ren and Xiaodong Xia*



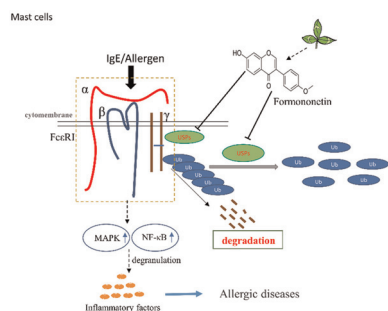
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Evaluation of heat-inactivated *Limosilactobacillus fermentum* CCFM1139 and its supernatant for the relief of experimental periodontitis in rats

Yuhan Ye, Xianyin Xu, Bingyong Mao, Xin Tang, Shumao Cui, Jianxin Zhao and Qiuxiang Zhang*



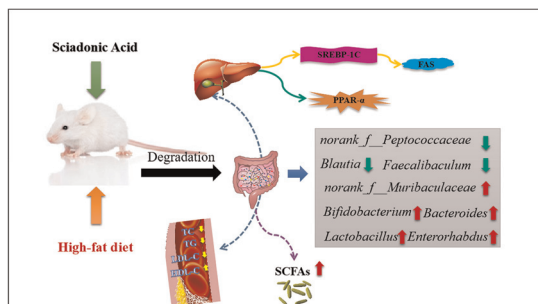
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Natural isoflavone formononetin inhibits IgE-mediated mast cell activation and allergic inflammation by increasing IgE receptor degradation

Zi-Wen Zhou, Kunmei Ji, Xue-Yan Zhu, Xin-Ying Wu, Ruo-Tong Lin, Chu-Chu Xie, Ze-Lang Cai and Jia-Jie Chen*

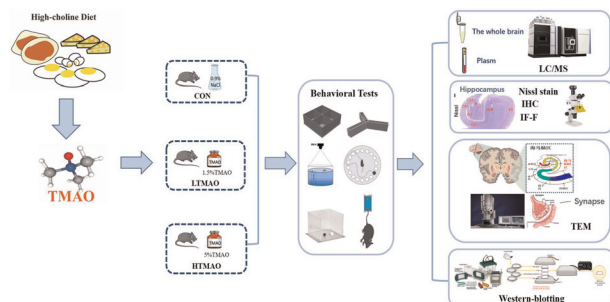
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Sciadonic acid attenuates high-fat diet-induced obesity in mice with alterations in the gut microbiota

Lin Chen, Qihong Jiang, Chenkai Jiang, Hongling Lu, Wenjun Hu, Shaofang Yu, Mingqian Li, Chin Ping Tan, Yongcai Feng, Xingwei Xiang and Guoxin Shen*

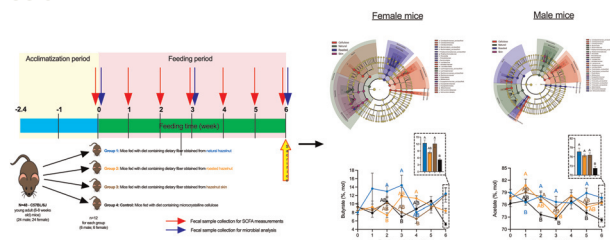
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Dietary choline metabolite TMAO impairs cognitive function and induces hippocampal synaptic plasticity declining through the mTOR/P70S6K/4EBP1 pathway

Shihan Zhou, Jing Liu, Yan Sun, Ping Xu, Jin ling Liu, Suping Sun, Boran Zhu* and Haoxin Wu*

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Sex-dependent colonic microbiota modulation by hazelnut (*Corylus avellana* L.) dietary fiber

Elanur Daştan, Ömer F. Çelik, Orhan Baş, Zafer Bulut, Stephen R. Lindemann, Mehmet İ. Tugay, Muhammet Değermenci, Beyza Suvarıklı-Alan, Mehmet Nizamlioglu and Yunus E. Tunçil*

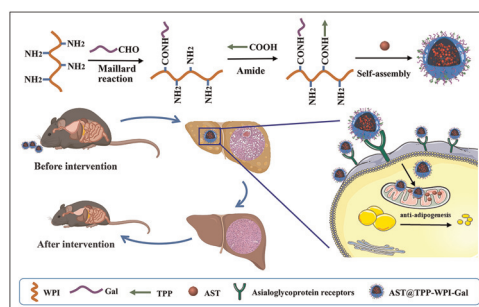


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Hepatic parenchymal cell and mitochondrial-targeted astaxanthin nanocarriers for relief of high fat diet-induced nonalcoholic fatty liver disease

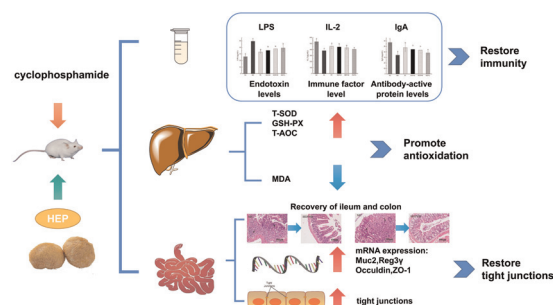
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Ameliorating effects of *Hericium erinaceus* polysaccharides on intestinal barrier injury in immunocompromised mice induced by cyclophosphamide

Baoming Tian, Peiyi Wang, Tianrui Xu, Ming Cai, Rongliang Mao, Liangshui Huang, Peilong Sun* and Kai Yang*



CORRECTIONS

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Correction: Visualizing morphological structures of rice grains in precooked products using synchrotron radiation X-ray phase-contrast computed tomography

Hiromi Miki,* Akio Yoneyama and Keiichi Hirano

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Correction: Long-term Pu-erh tea consumption improves blue light-induced depression-like behaviors

Sibo Zhao, Shanshan Hu, Kang Sun, Liyong Luo* and Liang Zeng*

