

Food & Function

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See Ai li Li *et al.*,
pp. 3909–3928.

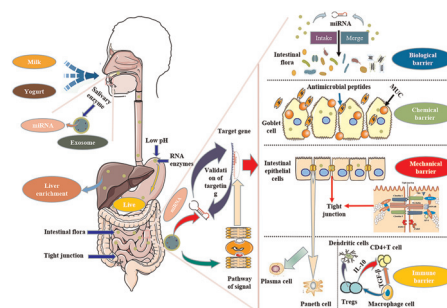
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Houyu Chi, Xueting Han,
Jie Zheng, Sijia Yang, Ai li Li,
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Advances in the protection of intestinal mucosal barrier function by milk-derived miRNAs

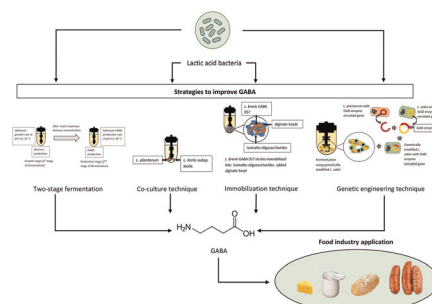
Chao Zhang, Houyu Chi, Xueting Han, Jie Zheng, Sijia Yang, Ai li Li* and Wei Yu



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Texture properties of foods targeted for individuals with limited oral processing capabilities: the elderly, dysphagia, and head and neck cancer patients

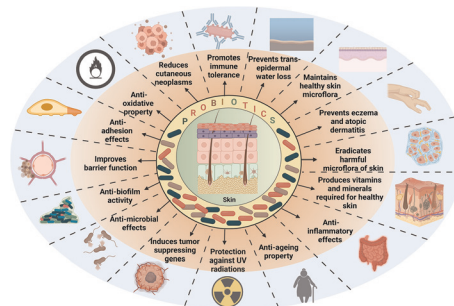
James Makame,* Alissa A. Nolden and Naushad M. Emmambux



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Probiotics and postbiotics play a role in maintaining dermal health

Swasti Rawal and Syed Azmal Ali*

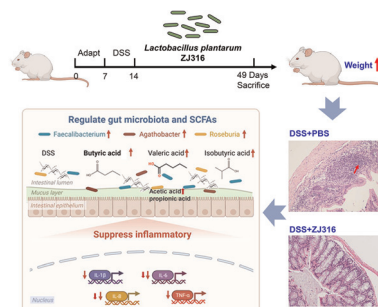


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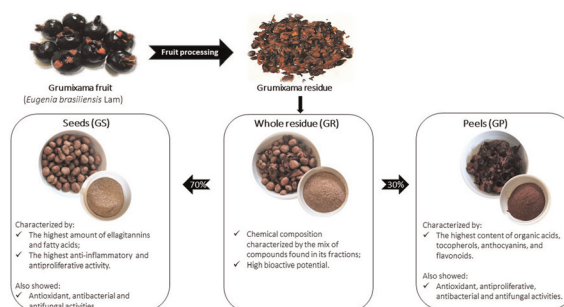
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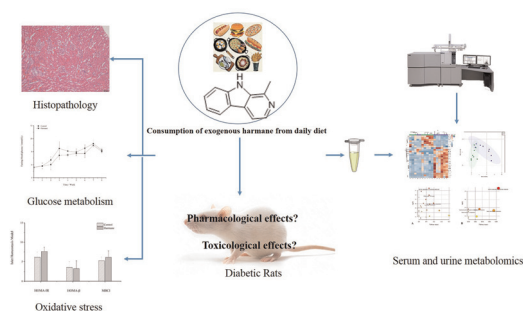
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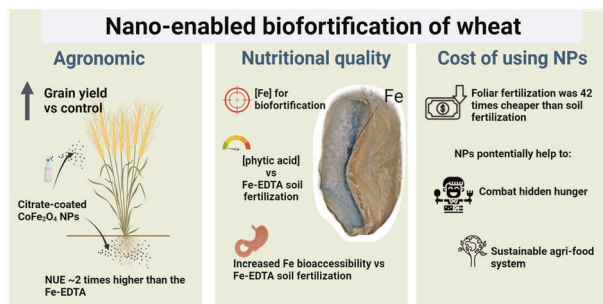
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Health effects of exposure to β -carboline heterocyclic amines: insight into metabolic perturbations and biochemical analysis

Yijie Wang, Yuezheng Kuang, Jie Luo, Maomao Zeng, Zhiyong He, Qingwu Shen, Jie Chen, Maiquan Li* and Wei Quan*

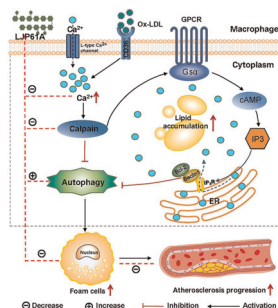
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Citrate-coated cobalt ferrite nanoparticles for the nano-enabled biofortification of wheat

Yazmín Stefani Perea-Vélez, Rogelio Carrillo-González, Ma. del Carmen A. González-Chávez,* Jaco Vangronsveld, Iván Ortiz Monasterio and Daniel Tapia Maruri

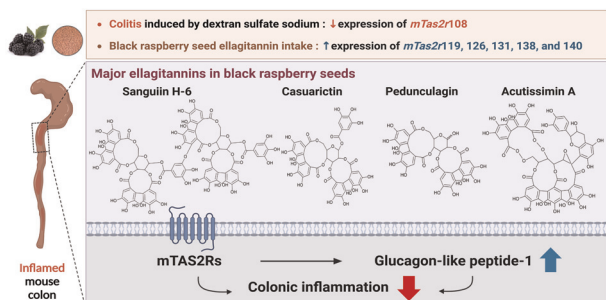
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Inhibition of Ca^{2+} -calpain signaling is a new mechanism using *Laminaria japonica* polysaccharide to prevent macrophage foam cell formation and atherosclerosis

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Anti-inflammatory activities of black raspberry seed ellagitannins and their structural effects on the stimulation of glucagon-like peptide-1 secretion and intestinal bitter taste receptors

Ryun Hee Kim, Ga Eun Lee, Kiuk Lee, Keum Taek Hwang, Jaewoo Park and Taehwan Lim*

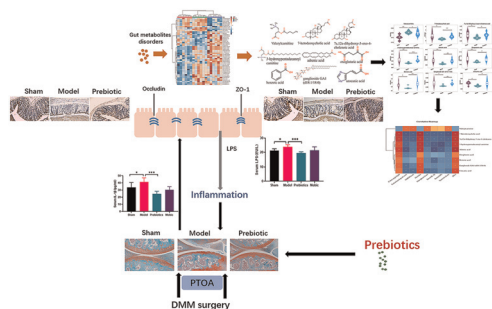


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Prebiotics alleviate cartilage degradation and inflammation in post-traumatic osteoarthritic mice by modulating the gut barrier and fecal metabolomics

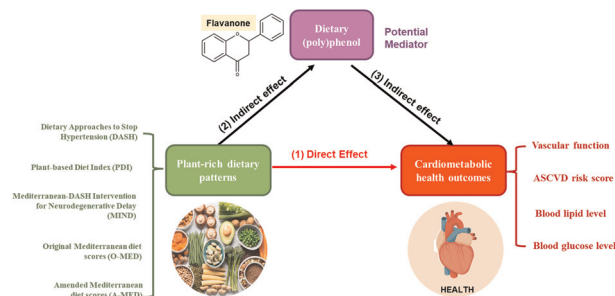
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(Poly)phenol intake, plant-rich dietary patterns and cardiometabolic health: a cross-sectional study

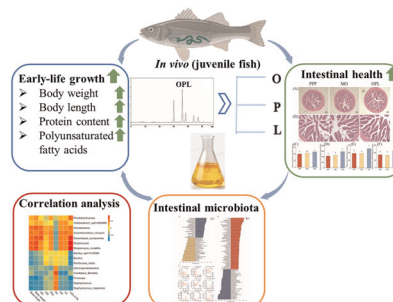
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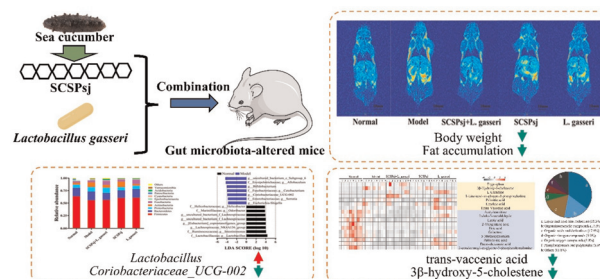
Meng Kang, Konglong Feng, Weijie Dai, Jianyin Miao, Guo Liu, Huaiyi Fang* and Yong Cao*



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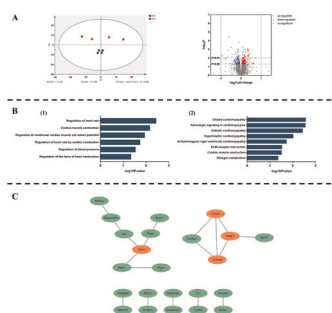
Sea cucumber sulfated polysaccharides and *Lactobacillus gasseri* synergistically ameliorate the overweight induced by altered gut microbiota in mice

Zhengqi Liu, Chunqing Ai, Xinping Lin, Xiaoming Guo, Shuang Song* and Beiwei Zhu



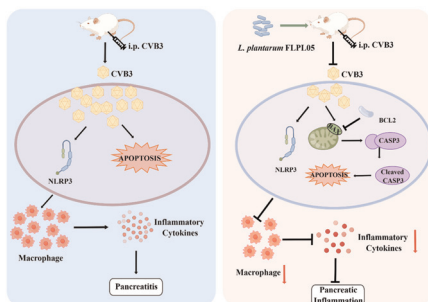
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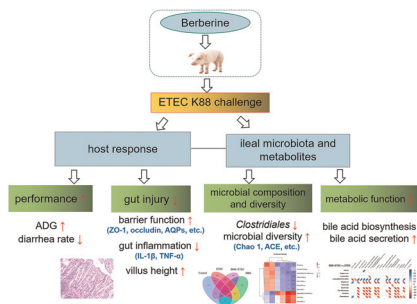
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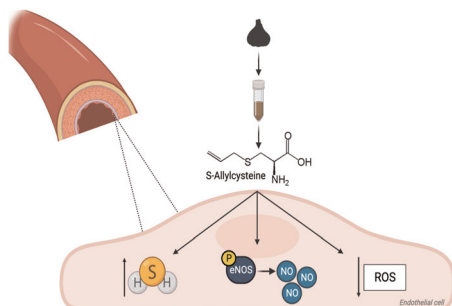
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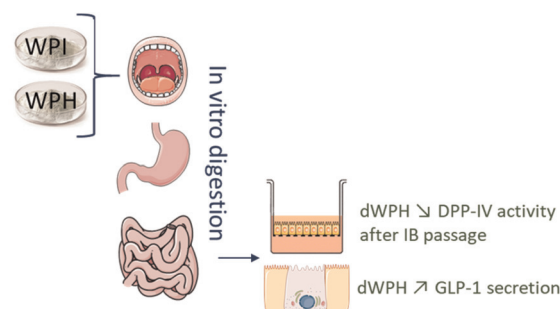


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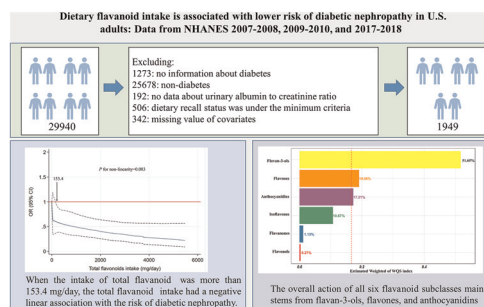
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Dietary flavonoid intake is associated with a lower risk of diabetic nephropathy in US adults: data from NHANES 2007–2008, 2009–2010, and 2017–2018

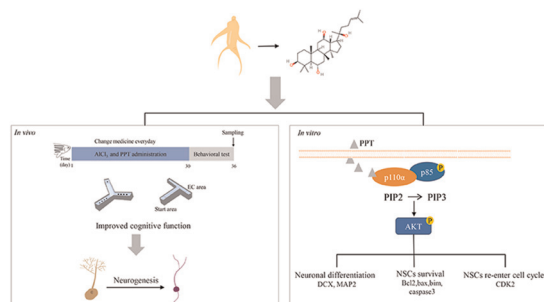
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20S-Protopanaxatriol improves cognitive function of Alzheimer's disease by promoting endogenous neurogenesis

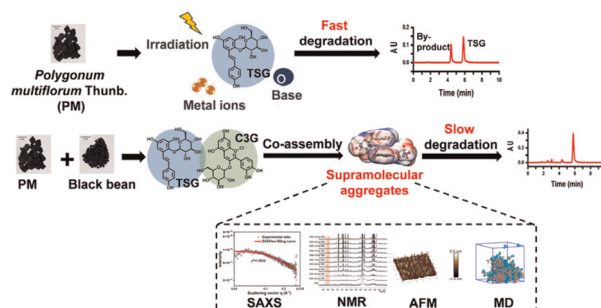
Qiang Zhang, Xuehan Yang, Jingyue Liu, Jiayi Song, Siwei Zhang,* Li Chen* and Ming Zhang*



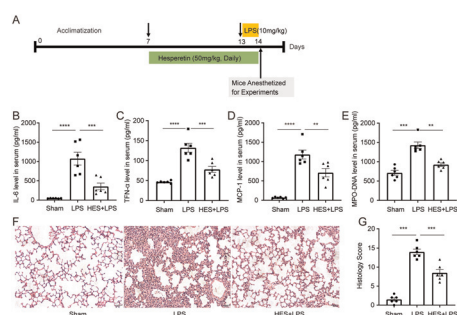
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Enhanced TSG stability through co-assembly with C3G: the mechanism behind processing *Polygonum multiflorum* Thunb with black beans via supramolecular analysis

Yue Liu, Shukai Wang, Yunan Qin, Ying Wang, Jianbo Yang, Lanzhen Zhang,* Quan Li* and Shuangcheng Ma*



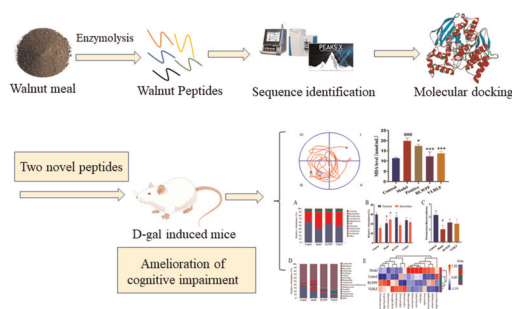
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Hesperetin attenuates sepsis-induced intestinal barrier injury by regulating neutrophil extracellular trap formation *via* the ROS/autophagy signaling pathway

Fang Chen, Chengnan Chu, Xinyu Wang, Chao Yang, Yunxuan Deng, Zehua Duan, Kai Wang, Baochen Liu, Wu Ji* and Weiwei Ding*

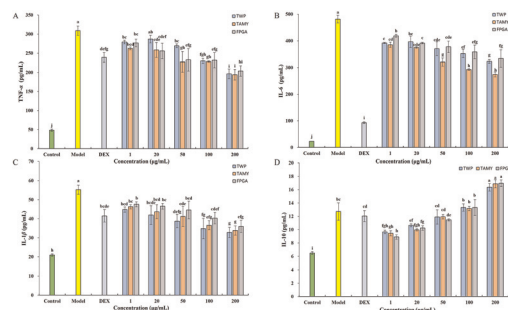
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Amelioration of walnut-derived novel peptides against D-galactose-induced cognitive impairment by modulating the gut microbiota composition

Tingting Li, Like Lin, Cong Li,* Jingyi Zheng, Bang Chen, Yehua Shen* and Difeng Ren

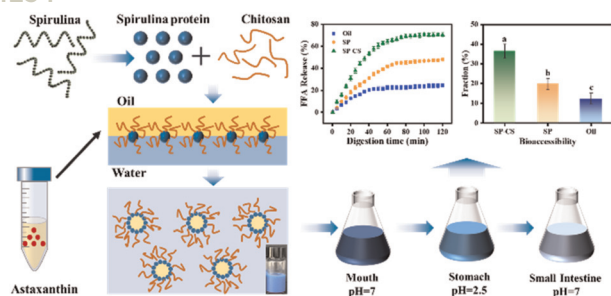
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Purification and activity evaluation of novel anti-inflammatory peptides from pearl oyster (*Pinctada martensii*) hydrolysates

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Pickering emulsions stabilized with a spirulina protein-chitosan complex for astaxanthin delivery

Ronggang Liu, Yu Li, Chengfu Zhou and Mingqian Tan*

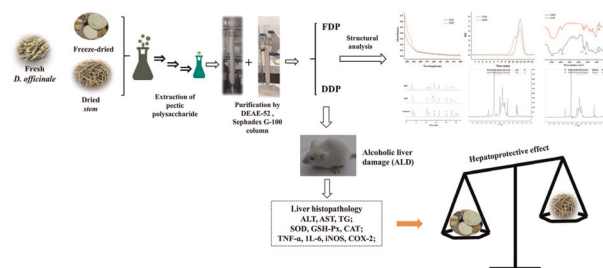


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A comparative study of pectic polysaccharides from fresh and dried *Dendrobium officinale* based on their structural properties and hepatoprotection in alcoholic liver damaged mice

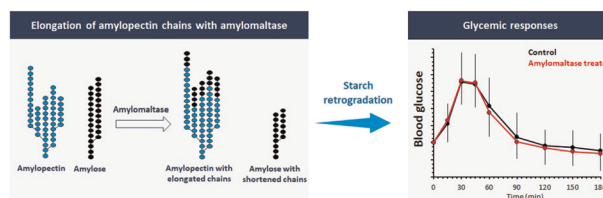
Ailing Hui,* Weiqin Xu, Jinghe Wang, Jie Liu, Shaohuan Deng, Baoyi Xiong, Wencheng Zhang and Zeyu Wu



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Promotion of starch retrogradation by enzymatic elongation of amylopectin chains does not reduce glycemic responses: a randomized cross-over clinical trial

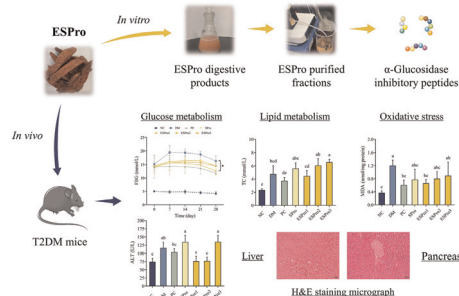
Konstantinos Korompokis,* Jan A. Delcour and Kristin Verbeke



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Isolation and identification of an α -glucosidase inhibitory peptide from extruded soybean protein and its hypoglycemic activity in T2DM mice

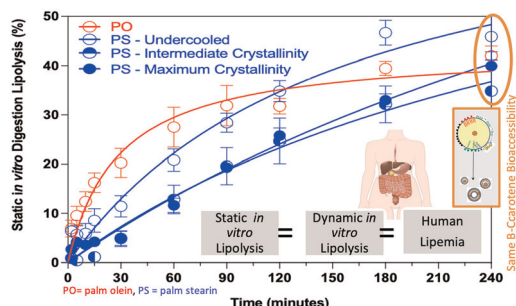
Wenhui Li, Xiaohang Fu, Tianyu Zhang, He Li,* Tianpeng Chen and Xinqi Liu*



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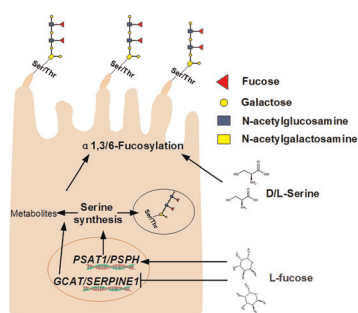
Comparison of static and dynamic *in vitro* digestibility and bioaccessibility of palm-based emulsions and correlation to a human study: effects of triacylglycerol crystallinity

Y. L. Li, J. D. Ulbikas, S. Hamad, R. Chen, J. Maw, P. Nasr, M. Rogers and A. J. Wright*



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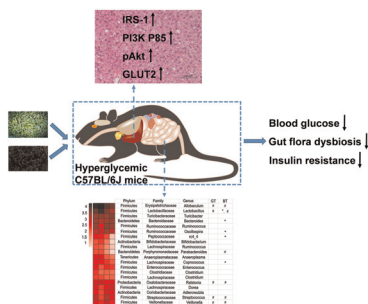
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L-Fucose increases the fucosylation of colorectal cancer cells via promoting the accumulation of serine

Ye Yao, Chengjia Qian, Zepeng Chang, Jiayu Yang, Yinghan Chen, Hongchao Wang, Jinlin Zhu, Yue Xiao, Yahui Li, Jianxin Zhao and Wenwei Lu*

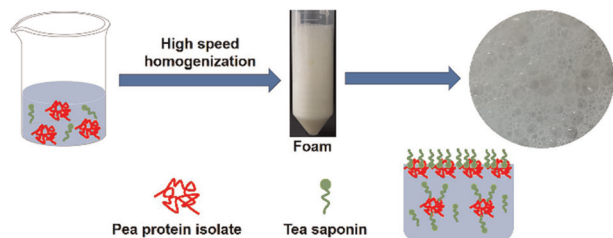
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Regulation of glucolipid metabolism and gut microbiota by green and black teas in hyperglycemic mice

Hui Zhou, Fanglan Li, Meirong Wu, Jiangxiong Zhu, Yuanfeng Wang* and Xinlin Wei*

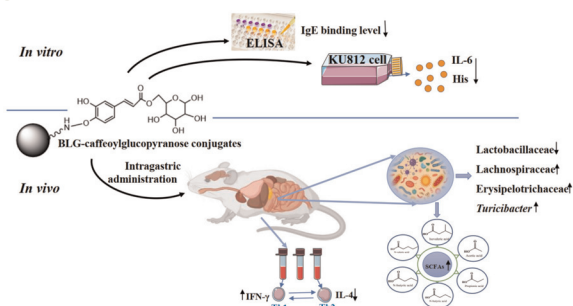
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Effects of tea saponin on the foaming properties of pea protein

Jiaxing Xie, Weijuan Huang* and Xuehui Wu*

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A comparative study on the allergenic potential of β-lactoglobulin conjugated to glucose, caffeic acid and caffeoyl glucopyranose

Yang Wang, Kai Zhang, Yi-ying Mao, Yan-hong Shao, Jun Liu* and Zong-cai Tu*

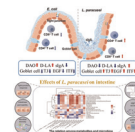


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***Lactobacillus paracasei* influences the gut-microbiota-targeted metabolic modulation of the immune status of diarrheal mice**

Shunan Ren, Chunjie Wang,* Aorigele Chen, Zhaoxing Bai, Yanping Tian and Wenting Lv



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Polyphenols from *Prunus mume*: extraction, purification, and anticancer activity

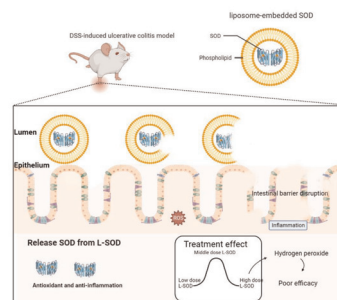
Fengyi Zhao, Lanlan Du, Jialuan Wang, Hongxia Liu, Huifang Zhao, Lianfei Lyu, Weifan Wang, Wenlong Wu* and Weilin Li*



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Liposome-embedded SOD attenuated DSS-induced ulcerative colitis in mice by ameliorating oxidative stress and intestinal barrier dysfunction

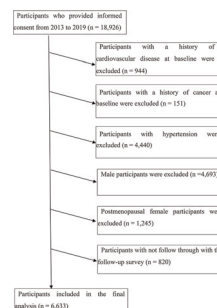
Chi Zhang, Yujia Hu, Yi Yuan, Jingke Guo, Henian Li, Qiaoling Li and Shutao Liu*



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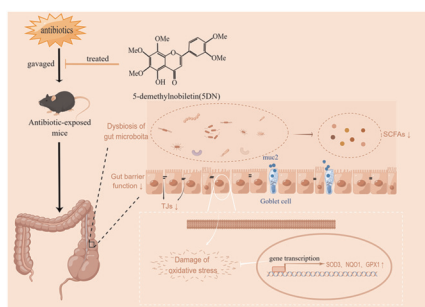
Green tea intake and the risk of hypertension in premenopausal women: the TCLSIH cohort study

Jing Quan, Tingjing Zhang, Yeqing Gu,* Ge Meng, Qing Zhang, Li Liu, Hongmei Wu, Shunming Zhang, Xuena Wang, Juanjuan Zhang, Shaomei Sun, Xing Wang, Ming Zhou, Qiyu Jia, Kun Song and Kaijun Niu*



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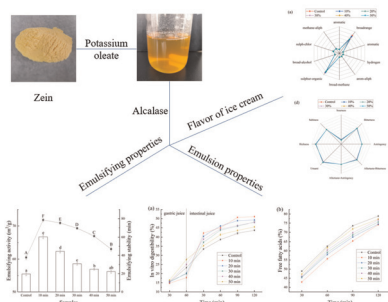
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Dietary 5-demethylnobiletin prevents antibiotic-associated dysbiosis of gut microbiota and damage to the colonic barrier

Minmin Zhan, Xinyan Liang, Jiaqi Chen, Xiaoshuang Yang, Yanhui Han, Chenxi Zhao, Jie Xiao, Yong Cao, Hang Xiao and Mingyue Song*

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Low-fat ice cream model system: impact of incorporation of alcalase hydrolyzed zein

An-Qi Zhang, Di Xu, Bo-Hao Liu, Bao-Ming Shi* and Ying-Hua Zhang*

CORRECTION

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Correction: Ingestion of taxifolin-rich foods affects brain activity, mental fatigue, and the whole blood transcriptome in healthy young adults: a randomized, double-blind, placebo-controlled, crossover study

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