

Food & Function

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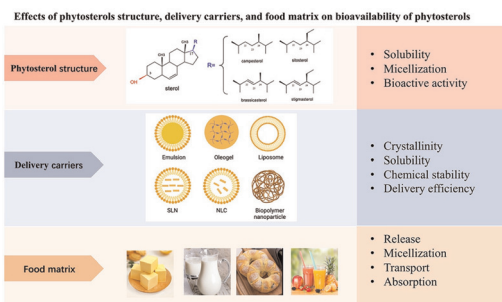
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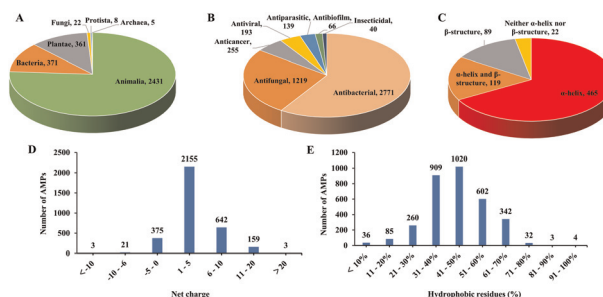
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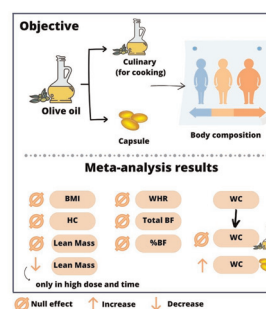
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Bo Zhang, Lili Zhang, Zixin Han and Nan Shang*



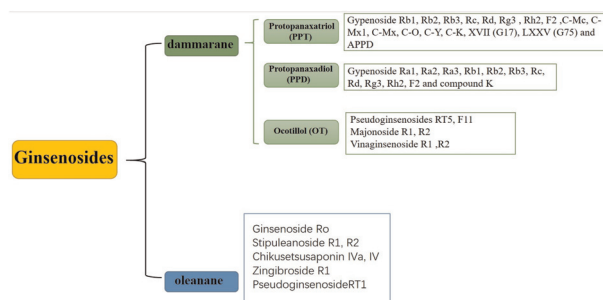
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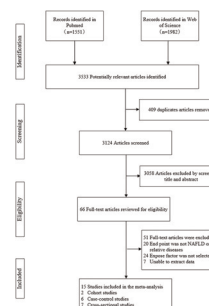
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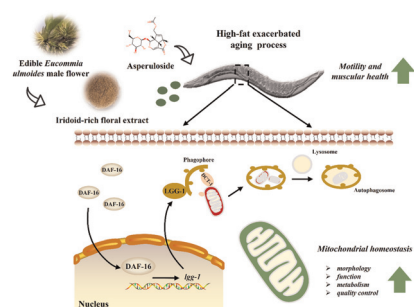
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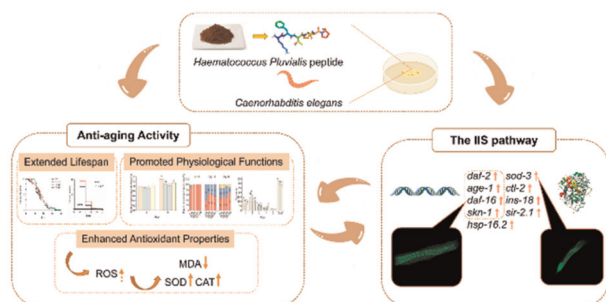
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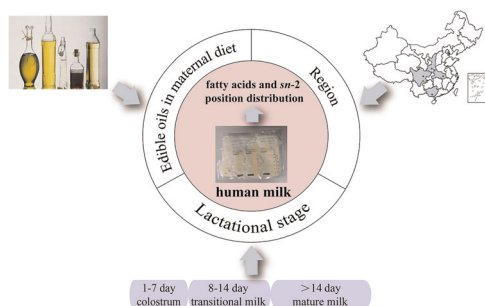
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A novel peptide derived from *Haematococcus pluvialis* residue exhibits anti-aging activity in *Caenorhabditis elegans* via the insulin/IGF-1 signaling pathway

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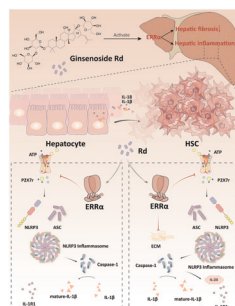
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Ginsenoside Rd, a natural production for attenuating fibrogenesis and inflammation in hepatic fibrosis by regulating the ERR α -mediated P2X7r pathway

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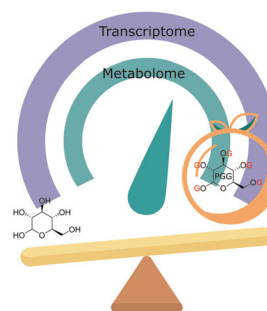


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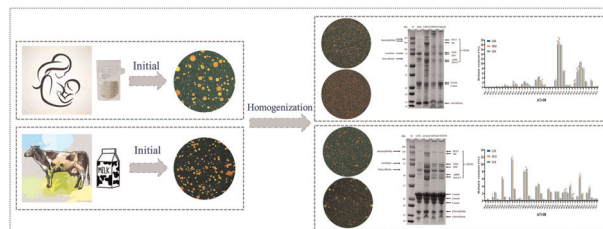
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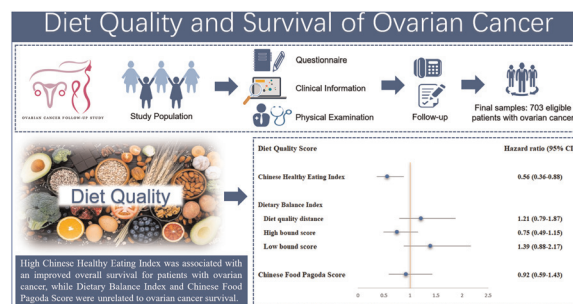
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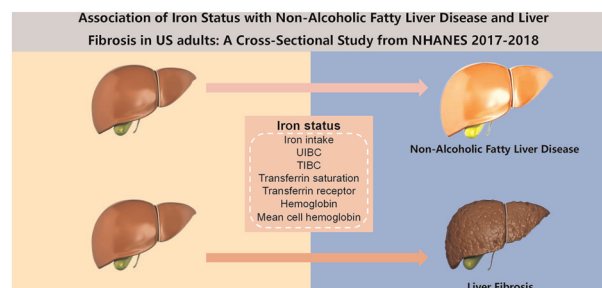
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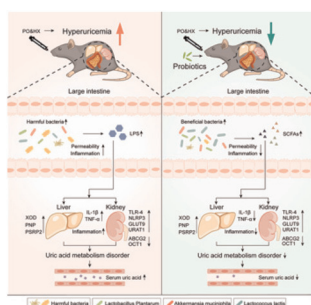
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Liao Tan, Qiaoyu Zhou, Jie Liu, Zhaoya Liu* and Ruizheng Shi*



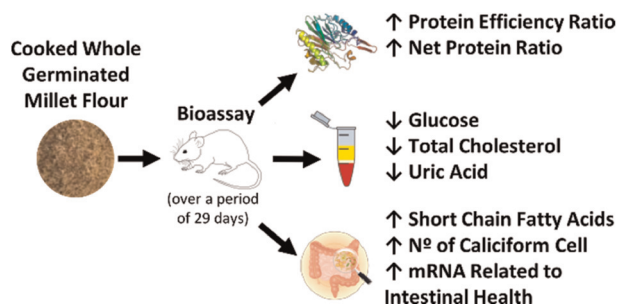
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Lactobacillus plantarum LLY-606 supplementation ameliorates hyperuricemia via modulating intestinal homeostasis and relieving inflammation

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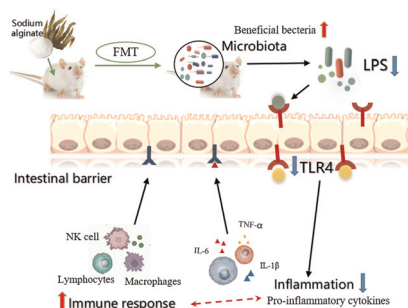
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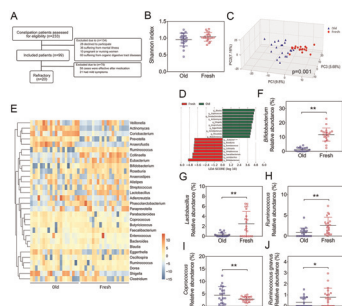
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Fecal microbiota transplantation from sodium alginate-dosed mice and normal mice mitigates intestinal barrier injury and gut dysbiosis induced by antibiotics and cyclophosphamide

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Rong Li, Sheng Xu, Bei Li, Bo Zhang, Weihua Chen, Die Dai and Zhi Liu*

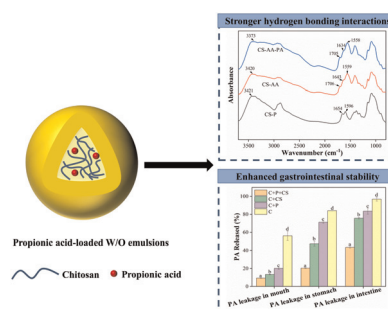


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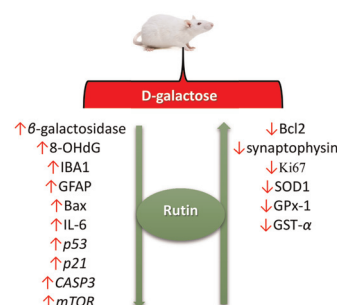
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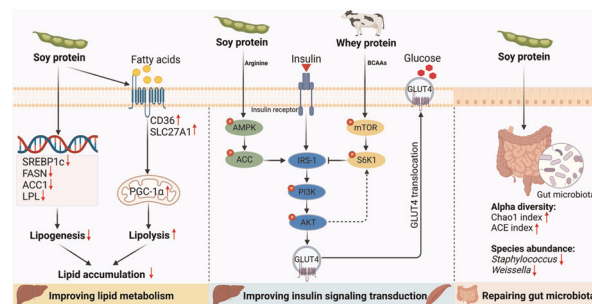
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Soy protein compared with whey protein ameliorates insulin resistance by regulating lipid metabolism, AMPK/mTOR pathway and gut microbiota in high-fat diet-fed mice

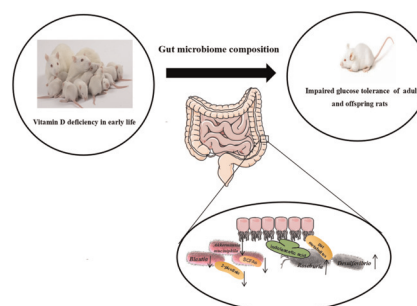
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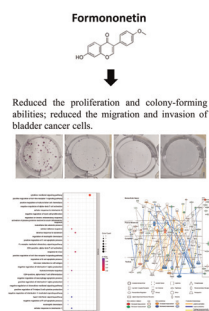
Vitamin D deficiency in early life regulates gut microbiome composition and leads to impaired glucose tolerance in adult and offspring rats

Jing Liu, Junyi Liu, Jingyi Zhang, Chunyan Liu,
Chunbo Qu* and Lixin Na*



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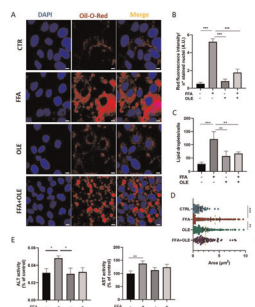
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Comparative transcriptomic analysis and mechanistic characterization revealed the use of formononetin for bladder cancer treatment

Huanhuan Zhou, Ping Wang, Xian Qin, Xing Zhang,*
Keng Po Lai* and Jian Chen*

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An aqueous olive leaf extract (OLE) ameliorates parameters of oxidative stress associated with lipid accumulation and induces lipophagy in human hepatic cells

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Caponio F., Lofrumento D., vergara D., Bucci C., Dini L.
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CORRECTION

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Correction: Deep Shotgun metagenomic and 16S rRNA analysis revealed the microbial diversity of lactic acid bacteria in traditional fermented foods of eastern Hainan, China

Yuqing Wu, Ao Li, Lin Chen, Qianxi Chen, Jiyang Li, Yanqing Xu* and Dongxue Huo*

