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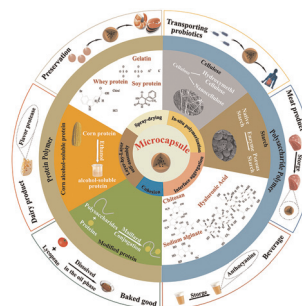


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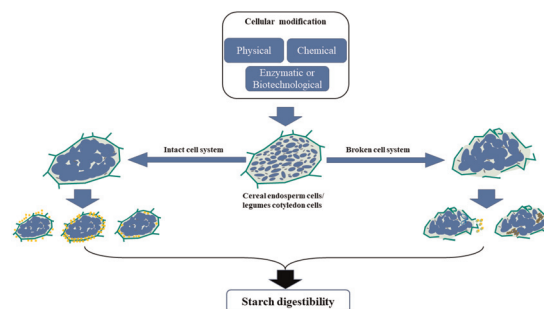
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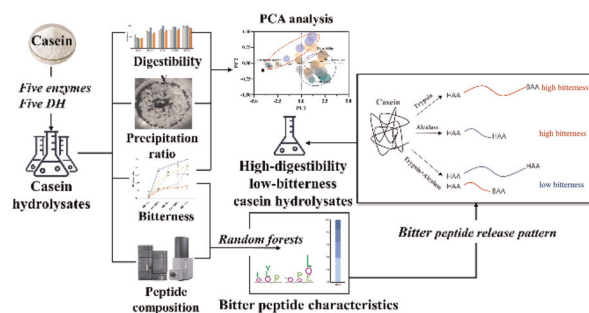


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Enzymatic preparation of casein hydrolysates with high digestibility and low bitterness studied by peptidomics and random forests analysis

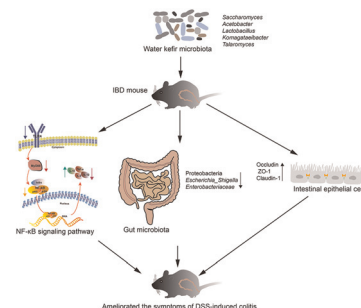
Yixin Hu, Chenyang Wang, Mingtao Huang, Lin Zheng* and Mouming Zhao*



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Prevention of DSS-induced colitis in mice with water kefir microbiota via anti-inflammatory and microbiota-balancing activity

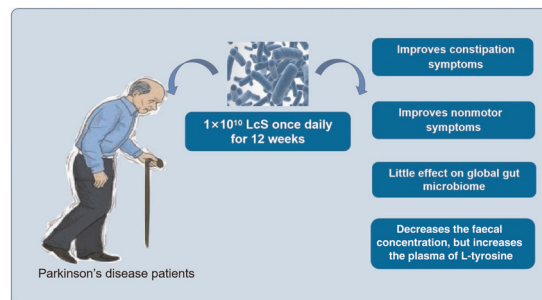
Zhimin Ye, Ximiao Yang, Boxiong Deng, Zhenlin Liao, Xiang Fang and Jie Wang*



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Effect of *Lactocaseibacillus paracasei* strain Shiota supplementation on clinical responses and gut microbiome in Parkinson's disease

Xiaodong Yang, Xiaoqin He, Shaoqing Xu, Yi Zhang, Chengjun Mo, Yiqiu Lai, Yanyan Song, Zheng Yan, Penghui Ai, Yiwei Qian* and Qin Xiao*

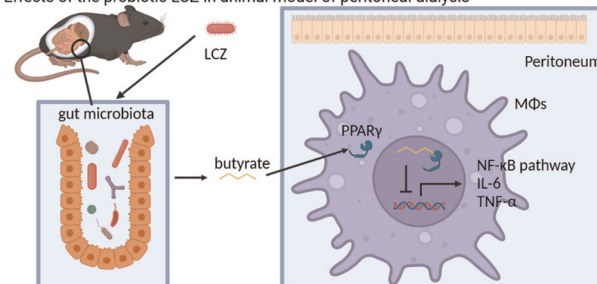


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The probiotic *Lactobacillus casei* Zhang-mediated correction of gut dysbiosis ameliorates peritoneal fibrosis by suppressing macrophage-related inflammation via the butyrate/PPAR- γ /NF- κ B pathway

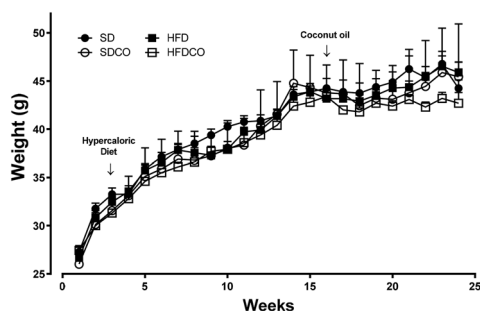
Zhongcai Wu,* Xuezhi Zuo, Xiuru Wang, Mengxia Shi, Han Zhu, Chujin Cao, Xiaoqin Liu, Wangqun Liang, Ying Yao* and Le Wang*

Effects of the probiotic LCZ in animal model of peritoneal dialysis



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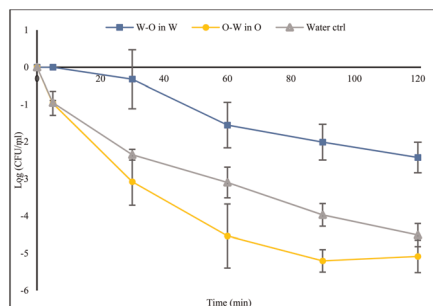
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Effect of virgin coconut oil on body weight, white fat depots, and biochemical and morphological parameters in mice fed standard or high-fat diets

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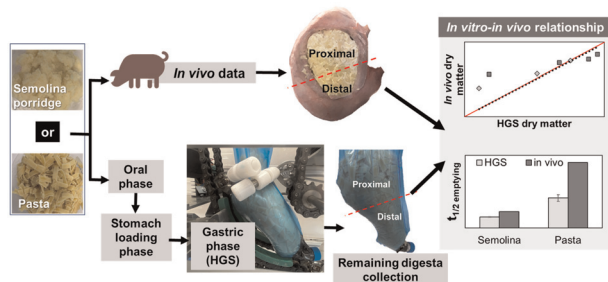
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Emulsion matrixes affect *Salmonella* survival during simulated gastric digestion

Zhujun Gao and Rohan V. Tikekar*

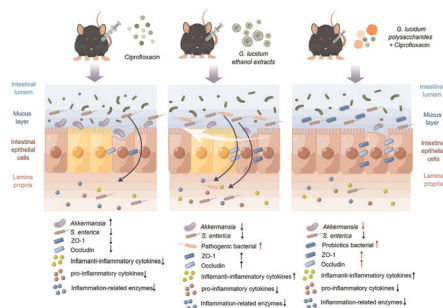
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Evaluation of the performance of the human gastric simulator using durum wheat-based foods of contrasting food structure

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Combined *Ganoderma lucidum* polysaccharide and ciprofloxacin therapy alleviates *Salmonella enterica* infection, protects the intestinal barrier, and regulates gut microbiota

Miaoyu Li, Leilei Yu,* Qixiao Zhai, Chuanqi Chu, Shunhe Wang, Jianxin Zhao, Hao Zhang, Fengwei Tian and Wei Chen

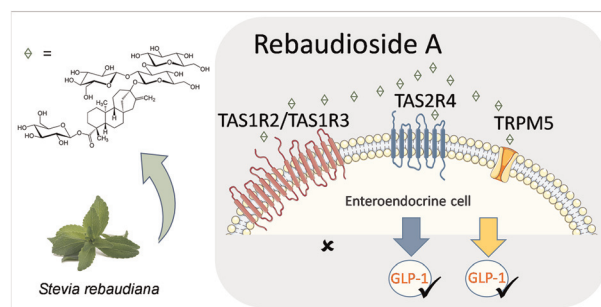


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Rebaudioside A from *Stevia rebaudiana* stimulates GLP-1 release by enteroendocrine cells via bitter taste signalling pathways

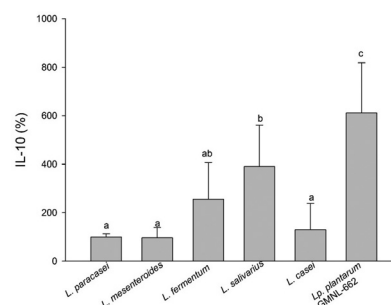
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The probiotic *Lactiplantibacillus plantarum* attenuates ovariectomy-induced osteoporosis through osteoimmunological signaling

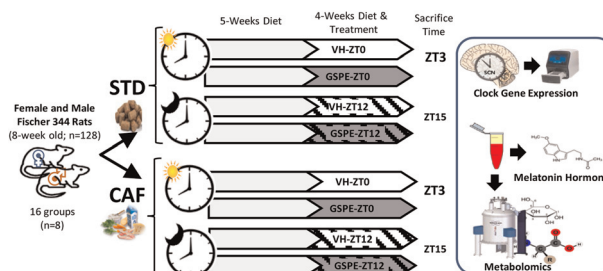
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Administration time effect of dietary proanthocyanidins on the metabolome of Fischer 344 rats is sex- and diet-dependent

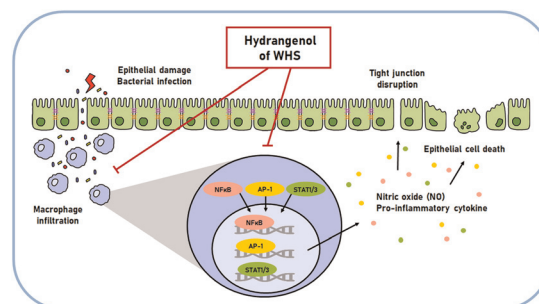
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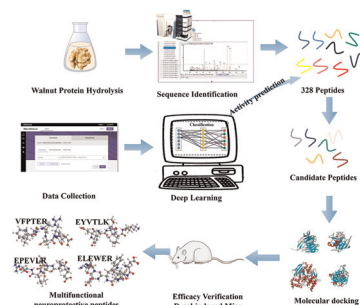
Hydrangenol, an active constituent of *Hydrangea serrata* (Thunb.) Ser., ameliorates colitis through suppression of macrophage-mediated inflammation in dextran sulfate sodium-treated mice

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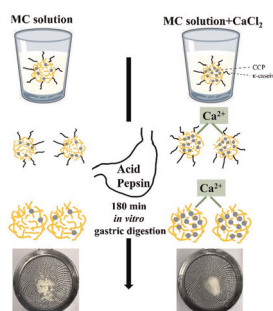
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Multi-dimensional deep learning drives efficient discovery of novel neuroprotective peptides from walnut protein isolates

Like Lin, Cong Li,* Li Zhang, Yujiao Zhang, Lu Gao, Tingting Li, Lihua Jin, Yehua Shen* and Difeng Ren

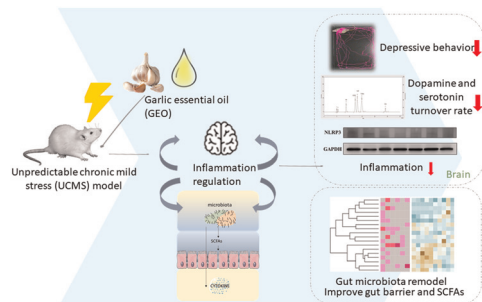
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Role of Ca^{2+} in the pepsin-induced coagulation and in the dynamic *in vitro* gastric digestion behavior of casein micelles

Mengxiao Yang, Aiqian Ye,* Zhi Yang, David W. Everett, Elliot Paul Gilbert and Harjinder Singh

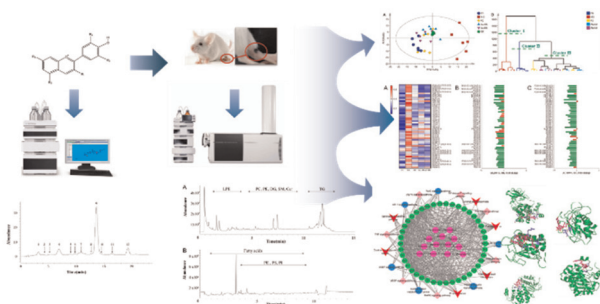
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Garlic essential oil ameliorates depression-like behaviors in unpredictable chronic mild stress by modulating the brain NLRP3 inflammasome pathway and influencing the gut barrier and microbiota

Yun-Ju Huang, Min-Shiuan Tsai, Suraphan Panyod, Po-Yu Liu, Kuan-Hung Lu, Cheng-Yu Weng, Huai-Syuan Huang, Cheng-Chih Hsu and Lee-Yan Sheen*

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Tissue lipidomics, network pharmacology, and molecular docking to explore the therapeutic mechanism of anthocyanins from *Lycium ruthenicum* Murr. against gouty arthritis

Li Li, Qiangqiang Jia, Haiqin Zhang, Lingyun Yi, Yingyu Tang, Ping Hu, Rui Wang* and Hongyang Zhang*

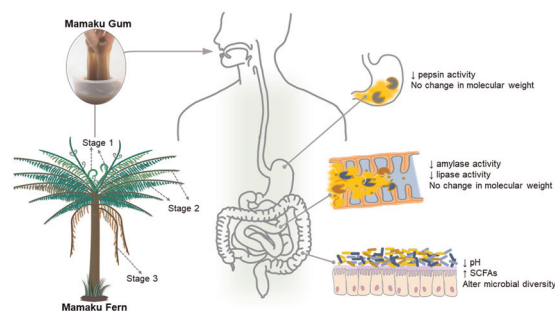


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The fate of mamaku gum in the gut: effect on *in vitro* gastrointestinal function and colon fermentation by human faecal microbiota

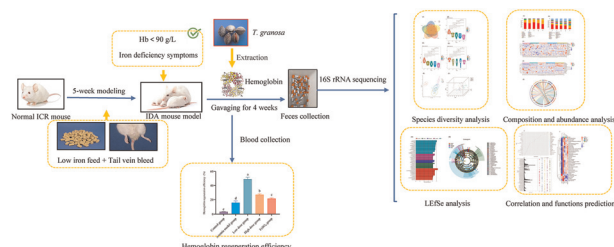
Akshay Bisht, Kelvin K. T. Goh and Lara Matia-Merino*



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Effects of hemoglobin extracted from *Tegillarca granosa* on the gut microbiota in iron deficiency anemia mice

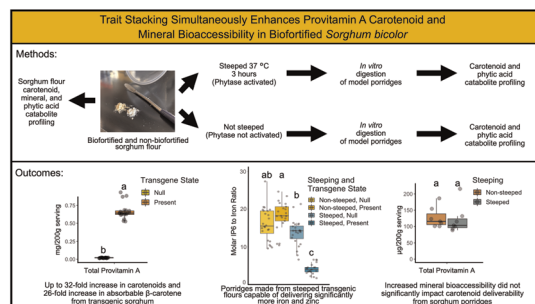
Bolun Sun, Beibei Tan, Panxue Zhang, Tao Huang, Huamao Wei, Chao Li and Wenge Yang*



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Trait stacking simultaneously enhances provitamin A carotenoid and mineral bioaccessibility in biofortified *Sorghum bicolor*

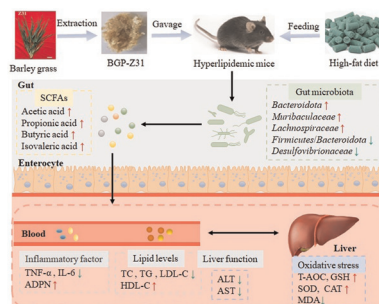
Michael P. Dzakovich,* Hawi Debelo, Marc C. Albertsen, Ping Che, Todd J. Jones, Marissa K. Simon, Zuo-Yu Zhao, Kimberly Glassman and Mario G. Ferruzzi*



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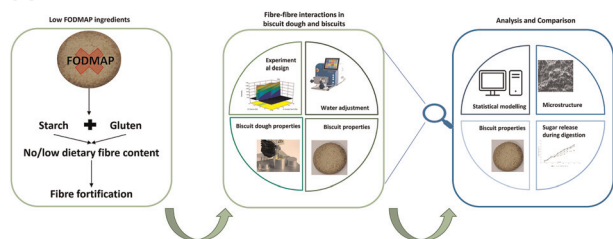
The anti-hyperlipidemic effect and underlying mechanisms of barley (*Hordeum vulgare* L.) grass polysaccharides in mice induced by a high-fat diet

Jing-Kun Yan,* Ting-Ting Chen, Long-Qing Li, Fengyuan Liu, Xiaozhen Liu and Lin Li*



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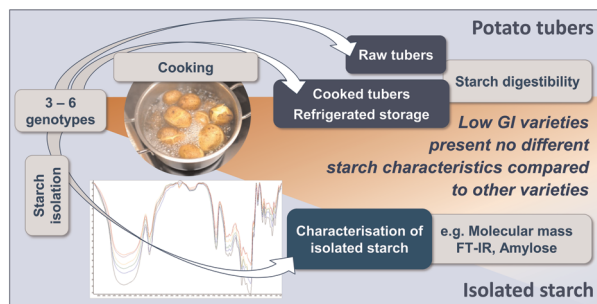
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Impact of different fibre ingredients on a low-FODMAP biscuit model system

Aylin W. Sahin, Jonas J. Atzler, Emily Crofton, Eimear Gallagher, Emanuele Zannini, Jens Walter and Elke K. Arendt*

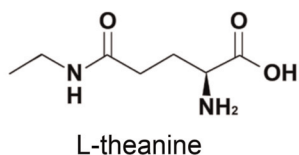
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Genotype specific starch characteristics in relation to resistant starch formation in table potatoes

Marcus Schmidt,* Jens Begemann, Lydia Weber, Christian Gattner and Inga Smit

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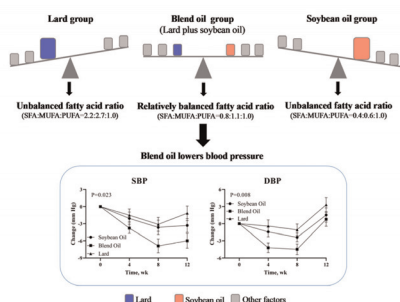


Camellia sinensis L.

Theanine maintains sleep quality in healthy young women by suppressing the increase in caffeine-induced wakefulness after sleep onset

Yoshitake Baba,* Takanobu Takihara and Noritaka Okamura

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Effect of lard plus soybean oil on blood pressure and other cardiometabolic risk factors in healthy subjects: a randomized controlled-feeding trial

Zhiyuan Liu, Jihong Yuan, Ping Wen, Xiaofei Guo, Haichao Wen, Yanjun Guo and Duo Li*

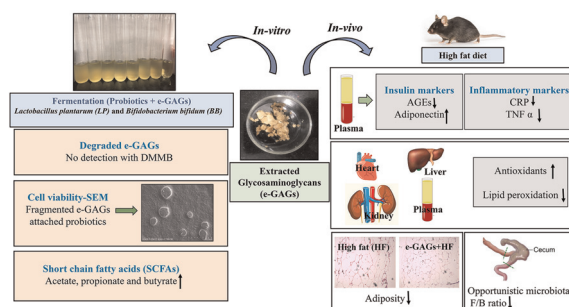


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In vitro fermentation of glycosaminoglycans from mackerel fish waste and its role in modulating the antioxidant status and gut microbiota of high fat diet-fed C57BL/6 mice

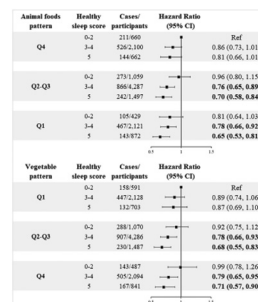
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The independent and combined effects of dietary and sleep patterns on the risk of metabolic dysfunction-associated fatty liver disease: a population-based cohort study

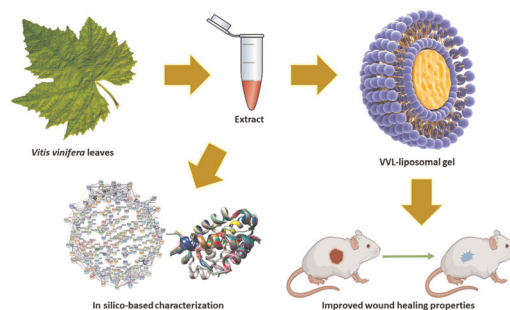
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Vitis vinifera leaf extract liposomal Carbopol gel preparation's potential wound healing and antibacterial benefits: *in vivo*, phytochemical, and computational investigation

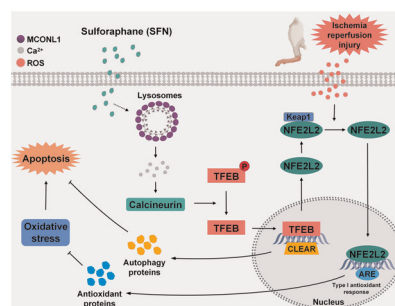
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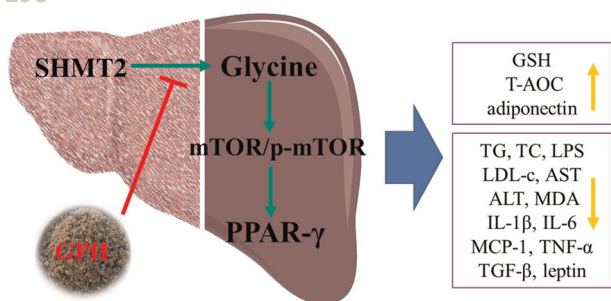
Sulforaphane protects microvascular endothelial cells in lower limb ischemia/reperfusion injury mice

Fanfeng Chen, Jiayu Zhan, Abdullah Al Mamun, Yibing Tao, Shanshan Huang, Jiaxin Zhao, Yu Zhang, Yitie Xu, Shenghu Du, Wei Lu, Xiaokun Li,* Zimiao Chen* and Jian Xiao*



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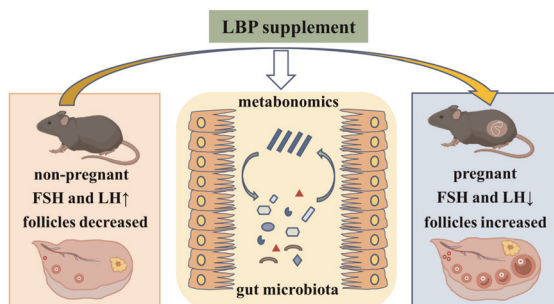
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Multi-omics reveals that green pea (*Pisum sativum* L.) hull supplementation ameliorates non-alcoholic fatty liver disease via the SHMT2/glycine/mTOR/PPAR- γ signaling pathway

Fanghua Guo, Hua Xiong, Rong Tsao, Xushen Wen, Jiahua Liu, Dongying Chen, Li Jiang and Yong Sun*

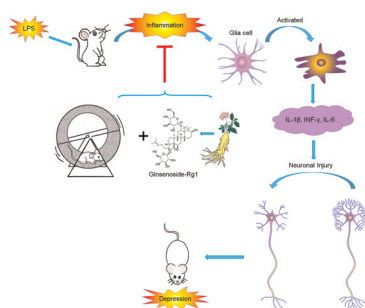
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Integrated gut microbiota and fecal metabolome analyses of the effect of *Lycium barbarum* polysaccharide on D-galactose-induced premature ovarian insufficiency

Huili Zheng, Xiaofei Liang, Hongli Zhou, Tong Zhou, Xinhui Liu, Jialun Duan, Jin-ao Duan* and Yue Zhu*

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Ginsenoside-Rg1 synergized with voluntary running exercise protects against glial activation and dysregulation of neuronal plasticity in depression

Wenjing Wang, Lihong Wang, Liyan Wang, Ye Li, Tian Lan, Changmin Wang, Xiao Chen, Shihong Chen* and Shuyan Yu*

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The effects of wholegrain processing on appetite: randomised crossover trial in adults with type 2 diabetes

Andrew Nathan Reynolds,* Huyen Tran Diep Pham, Sebastian Åberg, Silke Neumann and Jim Mann

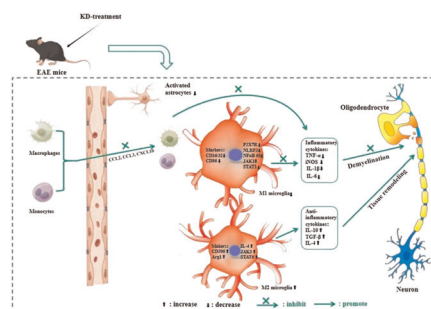


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Ketogenic diet attenuates neuroinflammation and induces conversion of M1 microglia to M2 in an EAE model of multiple sclerosis by regulating the NF- κ B/NLRP3 pathway and inhibiting HDAC3 and P2X7R activation

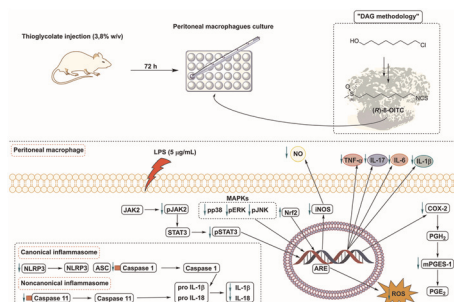
Wei Sun, Qingpeng Wang, Ruiyan Zhang and Ning Zhang*



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(R)-8-Methylsulfinyloctyl isothiocyanate from *Nasturtium officinale* inhibits LPS-induced immunoinflammatory responses in mouse peritoneal macrophages: chemical synthesis and molecular signaling pathways involved

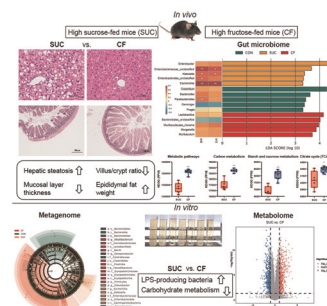
Manuel Alcarranza,* Isabel Villegas, Rocío Recio, Rocío Muñoz-García, Inmaculada Fernández and Catalina Alarcón-de-la-Lastra*



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The combination of metagenome and metabolome to compare the differential effects and mechanisms of fructose and sucrose on the metabolic disorders and gut microbiota *in vitro* and *in vivo*

Qu Chen, Ruochen Ren, Yue Sun, Jing Xu, Hua Yang, Xiaoqiong Li, Yingping Xiao,* Jinjun Li* and Wentao Lyu*



CORRECTION

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Correction: 6-Gingerol as an arginase inhibitor prevents urethane-induced lung carcinogenesis by reprogramming tumor supporting M2 macrophages to M1 phenotype

Jingjing Yao, Zhenhua Du, Zibo Li, Shuhui Zhang, Yukun Lin, Haiyun Li, Lin Zhou, Yuehua Wang, Guixi Yan, Xianchuang Wu,* Yongjian Duan and Gangjun Du*

