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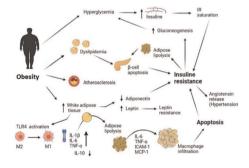
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Microbiota dysbiosis caused by dietetic patterns as a promoter of Alzheimer's disease through metabolic syndrome mechanisms

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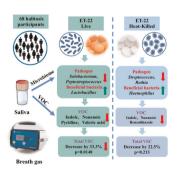


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Lactobacillus paracasei ET-22 and derived postbiotics reduce halitosis and modulate oral microbiome dysregulation - a randomized, double-blind placebo-controlled clinical trial

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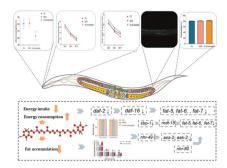
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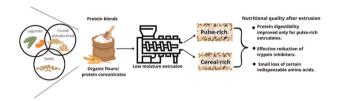
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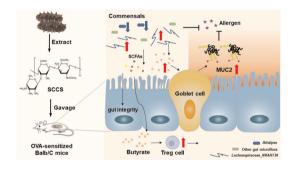
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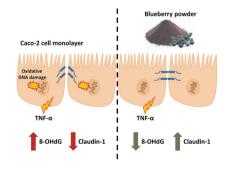
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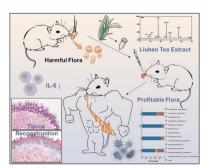
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Mirko Marino, Samuele Venturi, Marco Rendine, Marisa Porrini, Claudio Gardana, Dorothy Klimis-Zacas, Cristian Del Bo'* and Patrizia Riso



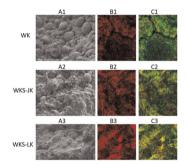
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A local dark tea – Liubao tea – extract exhibits remarkable performance in oral tissue regeneration, inflammation relief and oral microbiota reconstruction

Su Zhou, Zhelu Bao, Shicheng Ma, Cansong Ou, Hao Hu, Yunyun Yang, Xinyu Feng, Yani Pan, Shuying Gong, Fangyuan Fan, Ping Chen* and Qiang Chu*

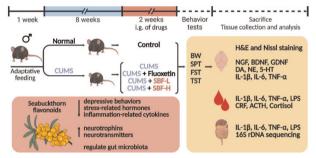
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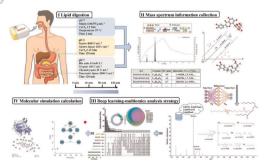
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Flavonoids from Seabuckthorn (*Hippophae rhamnoides* L.) restore CUMS-induced depressive disorder and regulate the gut microbiota in mice

Chen-Xi Xia, Alex Xiong Gao, Yue Zhu, Tina Ting-Xia Dong and Karl Wah-Keung Tsim*

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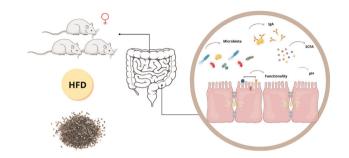
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Chia flour combined with a high fat diet increases propionic acid production and improves the microbial richness and diversity in female Wistar rats

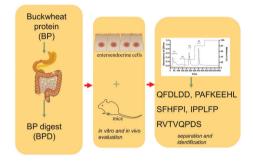
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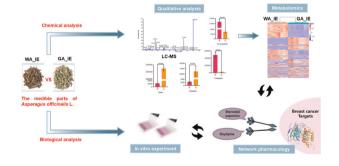
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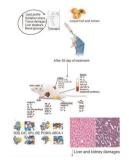
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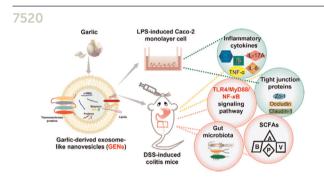
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Sal treated colitic mice Colitic mice Lactobacillus Turicibacter Romboutsia Alistoes Dysbiotic microbiome Intestinal lumen Micros Roys Occlude M1 macrophage

Salidroside alleviates dextran sulfate sodiuminduced colitis in mice by modulating the gut microbiota

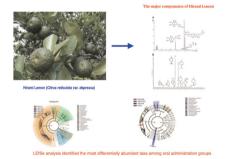
Jiuxi Liu, Jiapei Cai, Peng Fan, Xue Dong, Naisheng Zhang, Jiandong Tai* and Yongguo Cao*



Garlic-derived exosome-like nanovesicles alleviate dextran sulphate sodium-induced mouse colitis \emph{via} the TLR4/MyD88/NF- κ B pathway and gut microbiota modulation

Zhenzhu Zhu,* Liuyue Liao, Mingwei Gao and Qin Liu

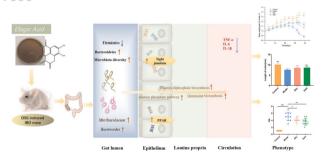




Hirami lemon (*Citrus reticulata* var. *depressa*) modulates the gut-brain axis in a chronic mild stress-induced depression mouse model

Po-Heng Tsai, Pei-Chen Wu, Hui-Ru Li, K. J. Senthil Kumar* and Sheng-Yang Wang*

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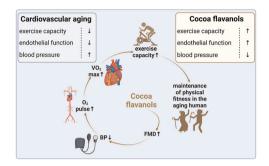
The alleviating effect of ellagic acid on DSSinduced colitis *via* regulating gut microbiomes and gene expression of colonic epithelial cells

Xiaoqing Li, Lu Xu, Xinan Peng, Huiting Zhang, Meng Kang, Yiqi Jiang, Haibo Shi, Haiyan Chen, Chao Zhao, Yigang Yu, Ruiting Ma, Xueli Li* and Yong Cao*

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Cocoa flavanols improve peakVO2 and exercise capacity in a randomized double blinded clinical trial in healthy elderly people

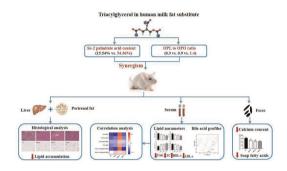
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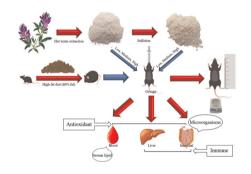
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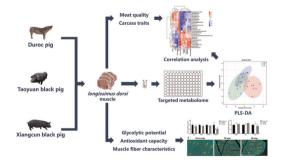
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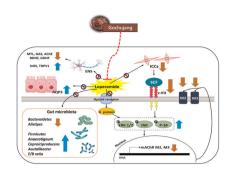
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Muscle characteristics comparison and targeted metabolome analysis reveal differences in carcass traits and meat quality of three pig breeds

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Comparison of the laxative effects of Korean Gochujang containing different microbiota on loperamide-induced constipation in ICR mice

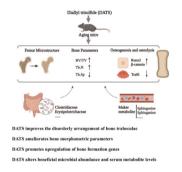
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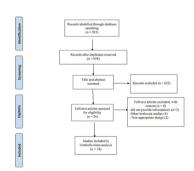
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Diallyl trisulfide ameliorates bone loss and alters specific gut microbiota and serum metabolites in natural aging mice

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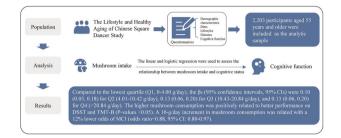
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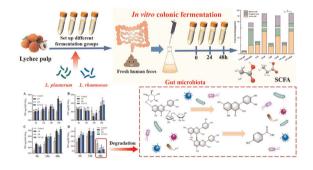
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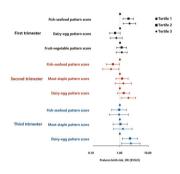
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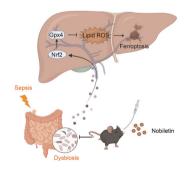
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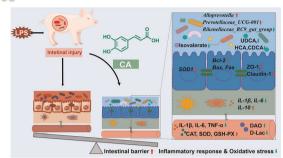
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Nobiletin protects against ferroptosis to alleviate sepsis-associated acute liver injury by modulating the gut microbiota

Wei Huang, Hui Chen, Qi He, Weidang Xie, Zanlin Peng, Qiang Ma, Qiaobing Huang, Zhongqing Chen* and Yanan Liu*



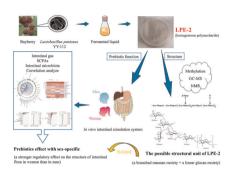
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Caffeic acid supplementation ameliorates intestinal injury by modulating intestinal microbiota in LPS-challenged piglets

Xiaobin Wen, Fan Wan, You Wu, Lei Liu, Yueping Liu, Ruqing Zhong,* Liang Chen and Hongfu Zhang*

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An exopolysaccharide from *Lactobacillus pentosus* YY-112: structure and effect on the human intestinal microbiota

Ying Yang,* Mingzhe Wang, Hui Zhang, Wanyi Zhou, Wei Liu, Xionge Pi and Jianrong Xing