

# Food & Function

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**Cover**  
See Rui Yang *et al.*,  
pp. 8157–8169.

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**Inside cover**  
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*et al.*, pp. 8170–8185.

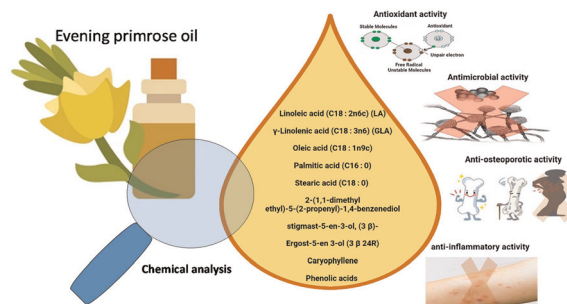
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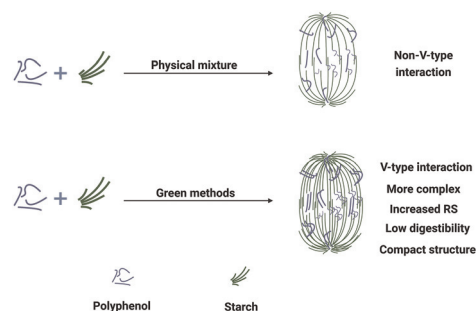
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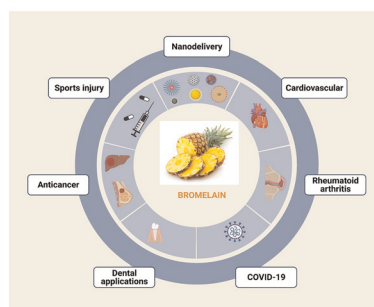


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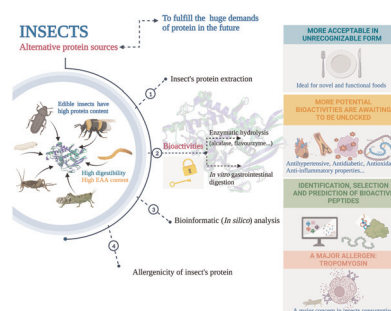
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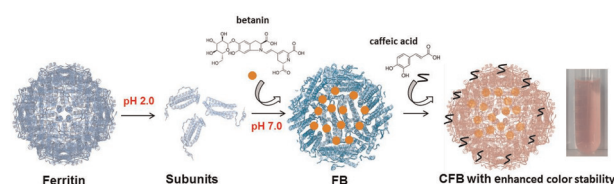


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### Phytoferritin functions in two interface-loading of natural pigment betanin and caffeic acid with enhanced color stability and the sustained release of betanin

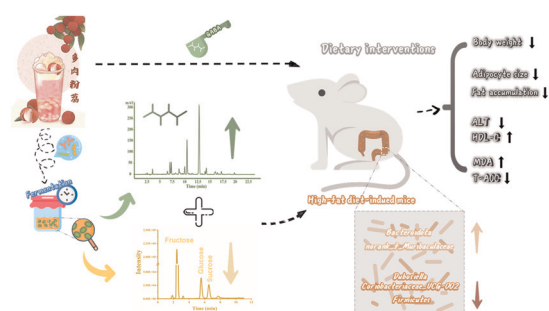
Yidan Zhang, Xinmei Sha, Jiangnan Hu, Jincan Wu, Yue Li, Junrui Ma, Haili Sun and Rui Yang\*



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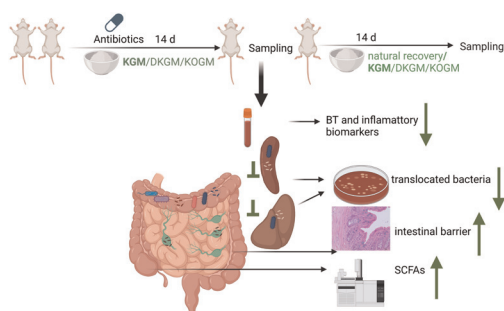
### GABA and fermented litchi juice enriched with GABA promote the beneficial effects in ameliorating obesity by regulating the gut microbiota in HFD-induced mice

Dongwei Wang, Yani Deng, Lei Zhao, Kai Wang, Dongmei Wu, Zhuoyan Hu\* and Xuwei Liu\*



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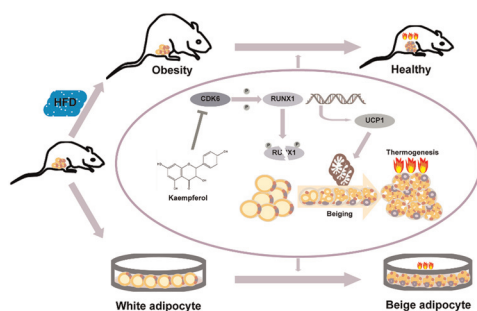
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### Carbohydrate supplementation retains intestinal barrier and ameliorates bacterial translocation in an antibiotic-induced mouse model

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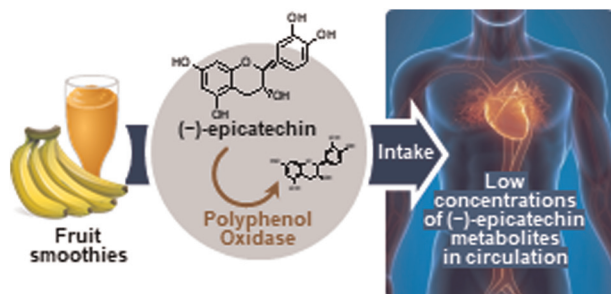
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### Kaempferol regulates the thermogenic function of adipocytes in high-fat-diet-induced obesity via the CDK6/RUNX1/UCP1 signaling pathway

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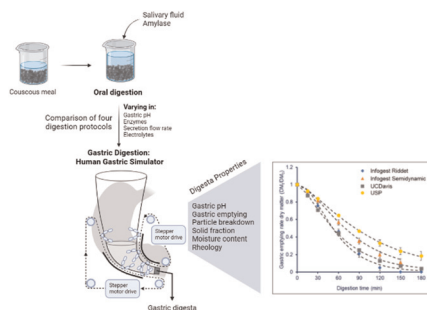
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### Impact of polyphenol oxidase on the bioavailability of flavan-3-ols in fruit smoothies: a controlled, single blinded, cross-over study

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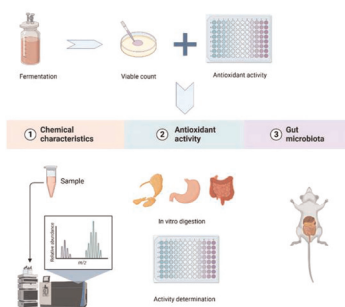


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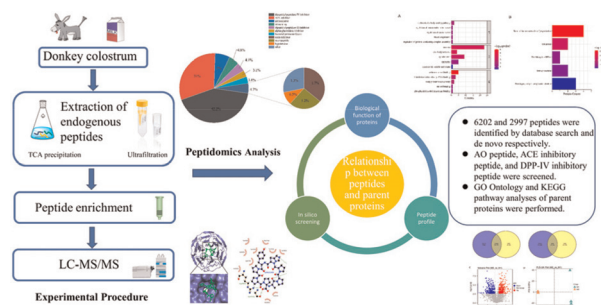
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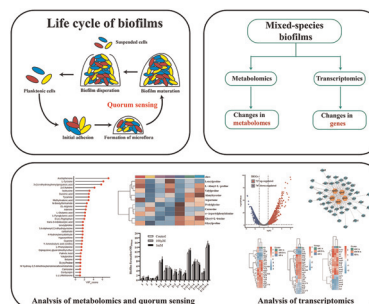
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### Multiomics reveals the mechanism of *B. longum* in promoting the formation of mixed-species biofilms

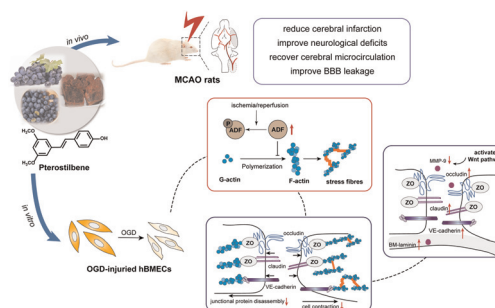
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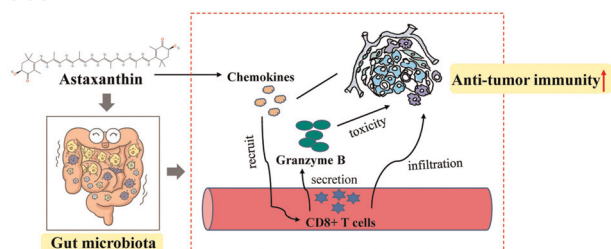
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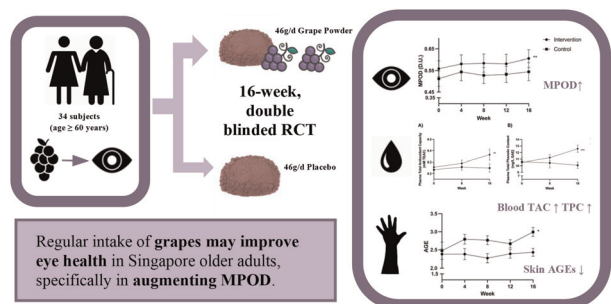
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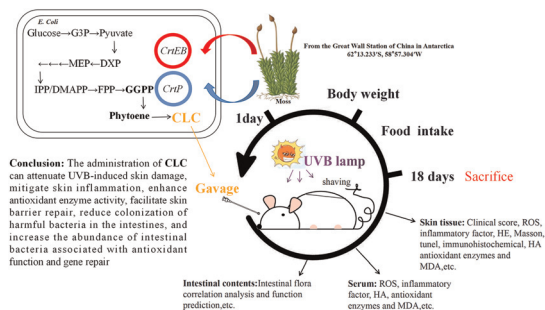
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### Impacts of regular consumption of grapes on macular pigment accumulation in Singapore older adults: a randomized controlled trial

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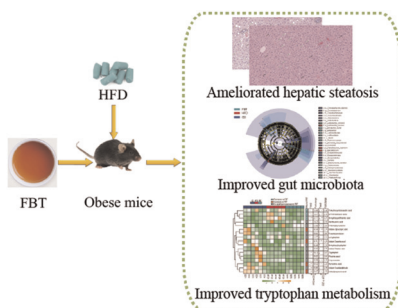
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Beibei Wen, Wenliang Wu, Hongliang Zeng,  
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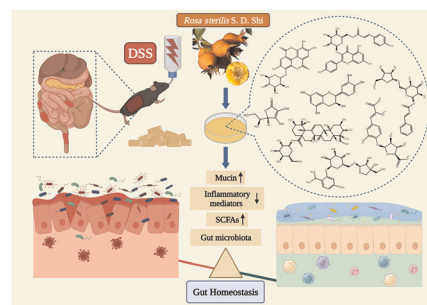


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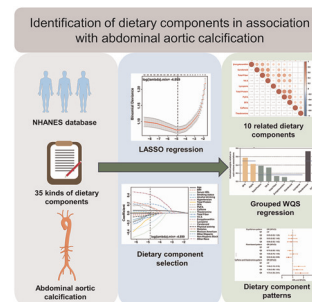
Lugin Luan, Haibo Pan, Yihao Chen, Xingqian Ye, Zhiqiang Hou\* and Shiguo Chen\*



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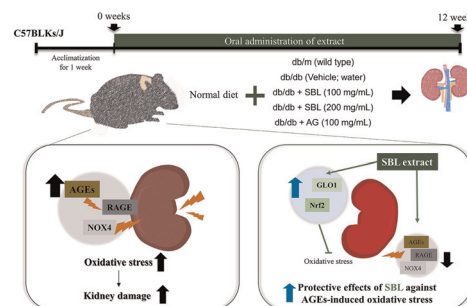
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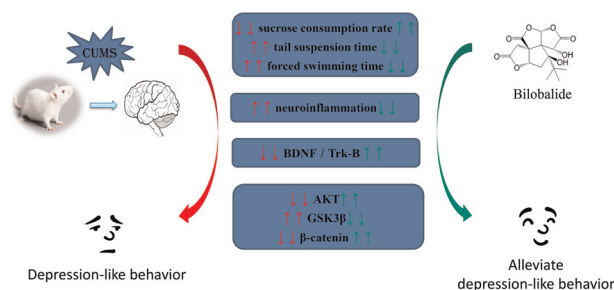
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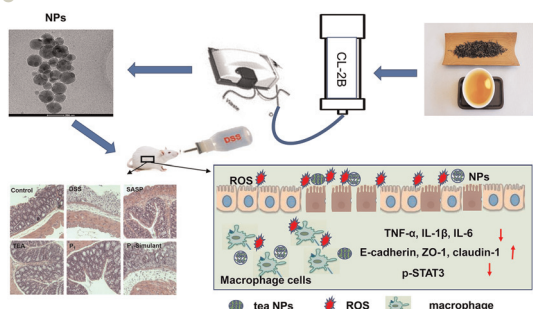
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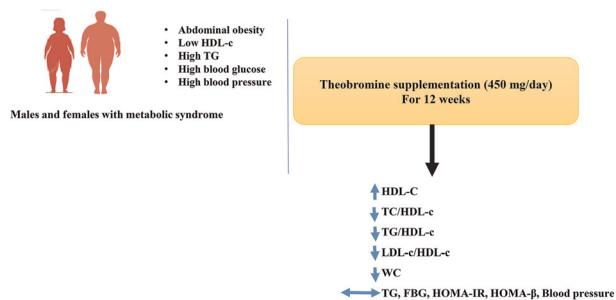
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### Incidental nanoparticles in black tea alleviate DSS-induced ulcerative colitis in BALB/c mice

Huan Han, Lijing Ke,\* Wei Xu, Huiqin Wang, Jianwu Zhou and Pingfan Rao

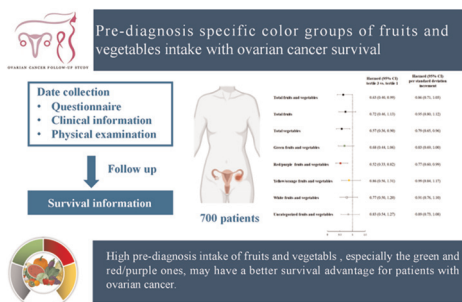
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### Theobromine supplementation in combination with a low-calorie diet improves cardiovascular risk factors in overweight and obese subjects with metabolic syndrome: a randomized controlled trial

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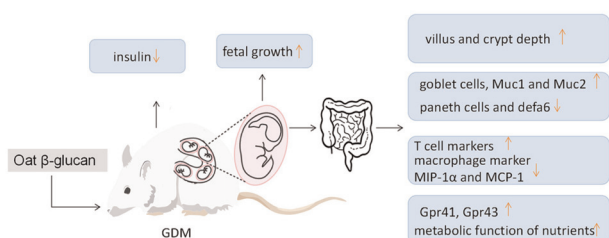
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Qian Yang, Xiaxia Cai, Yandi Zhu, Zhuo Hu, Yuchen Wei, Qinyu Dang, Yadi Zhang, Xiaoyan Zhao, Xinyin Jiang and Huanling Yu\*



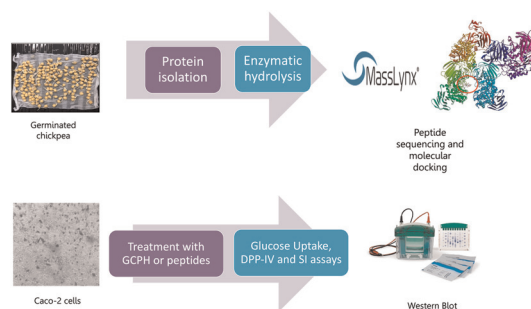


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### Germinated chickpea protein ficin hydrolysate and its peptides inhibited glucose uptake and affected the bitter receptor signaling pathway *in vitro*

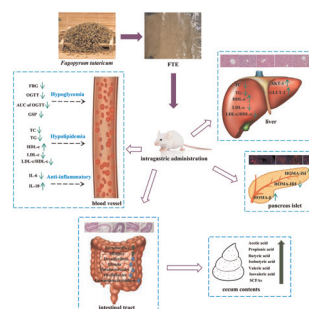
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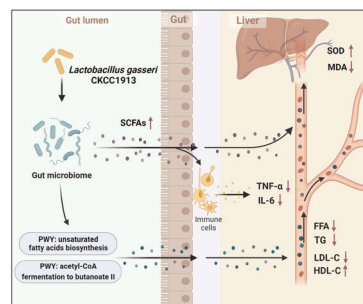
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Rong Shao and Wei Xu\*



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### *Lactobacillus gasseri* CKCC1913 mediated modulation of the gut–liver axis alleviated insulin resistance and liver damage induced by type 2 diabetes

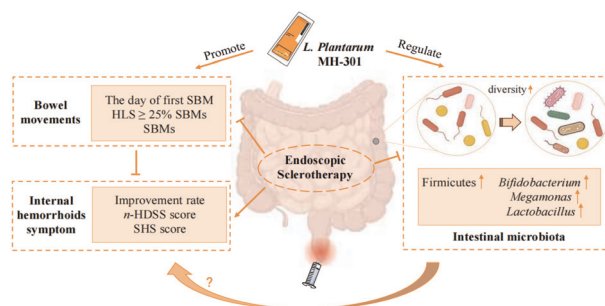
Shuaiming Jiang, Aijie Liu, Wenyao Ma, Xinlei Liu,  
Pengfei Luo, Meng Zhan, Xiaoli Zhou, Lihao Chen and  
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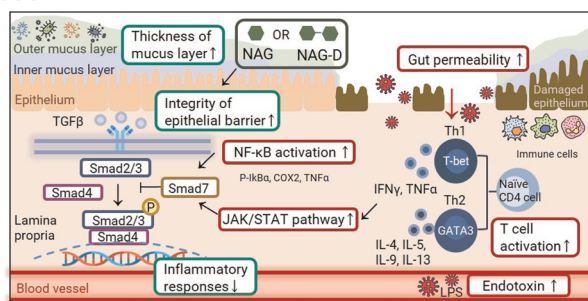
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Kaige Zhang, Hui Liu, Peng Liu, Qi Feng, Lihong Gan,  
Ling Yao, Gen Huang, Ziling Fang,\* Tingtao Chen\* and  
Nian Fang\*



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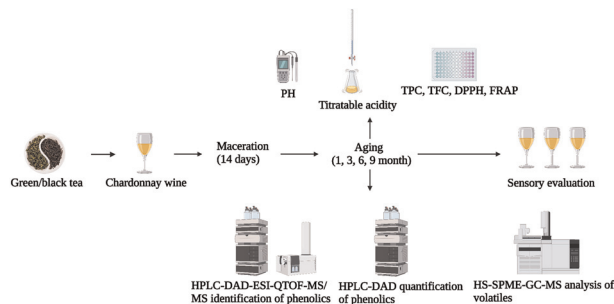
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### N-Acetylglucosamine and its dimer ameliorate inflammation in murine colitis by strengthening the gut barrier function

Sung-In Choi, Young Chul Shin, Joong Su Lee, Yeo Cho Yoon, Ju Myung Kim and Mi-Kyung Sung\*

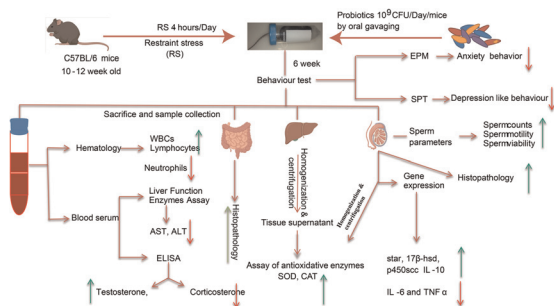
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### Variations in physicochemical characteristics, antioxidant activity, phenolic and volatile profiles, and sensory attributes of tea-flavored Chardonnay wine during bottle aging

Zijian Liang, Pangzhen Zhang, Xin-An Zeng and Zhongxiang Fang\*

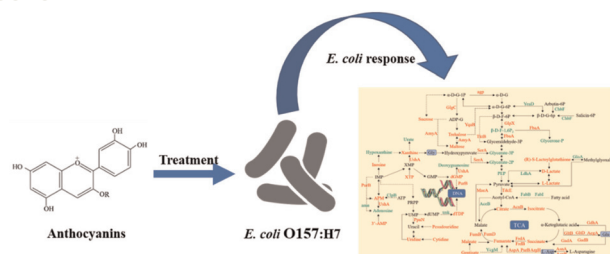
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### Probiotic and prebiotic supplementation ameliorates chronic restraint stress-induced male reproductive dysfunction

Mohd Akram,\* Syed Azmal Ali\* and Gautam Kaul\*

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### A multi-omics analysis strategy reveals the molecular mechanism of the inhibition of *Escherichia coli* O157:H7 by anthocyanins from *Aronia melanocarpa* and its application

Haotian Deng, Jinyan Zhu, Li Li\* and Xianjun Meng\*

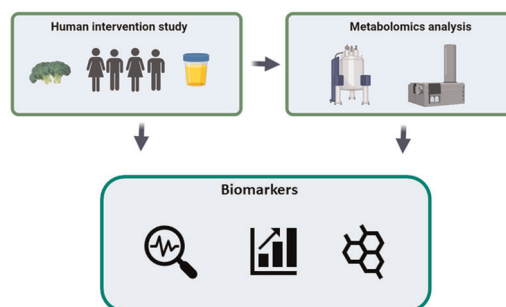


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### Metabolomic based approach to identify biomarkers of broccoli intake

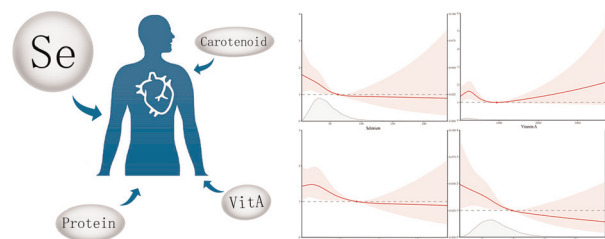
Aoife E. McNamara, Xiaofei Yin, Cassandra Collins and Lorraine Brennan\*



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### A nutrient-wide association study for the risk of cardiovascular disease in the China Health and Nutrition Survey (CHNS) and the National Health and Nutrition Examination Survey (NHANES)

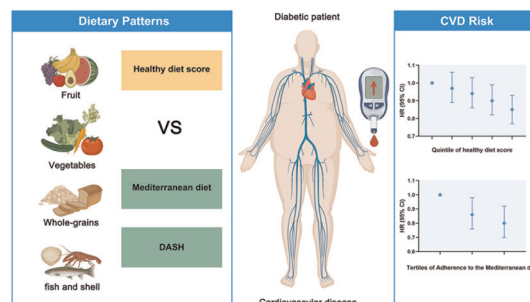
Min-Jie Zhang, Min-Zhe Zhang, Shuai Yuan, Hong-Guang Yang, Gao-Lei Lu, Rui Chen\* and Qi-Qiang He\*



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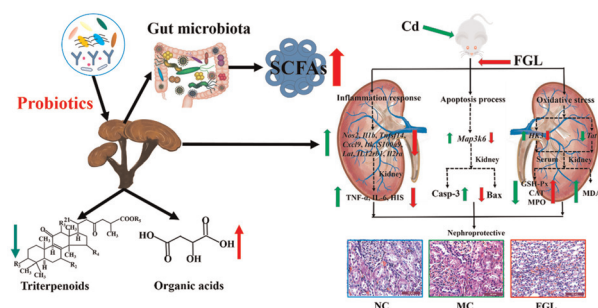
Xiaohui Liu, Yin Li, Yang Ao, Lange Zhang, Pan Zhuang, Xuzhi Wan, Yuqi Wu, Yu Zhang and Jingjing Jiao\*



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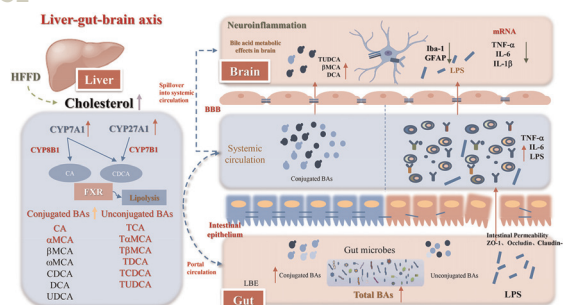
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Zhen Dai, Gaoheng Li, Xixi Wang, Bo Gao, Xiuwei Gao, Padraig Strappe and Zhongkai Zhou\*



## PAPERS

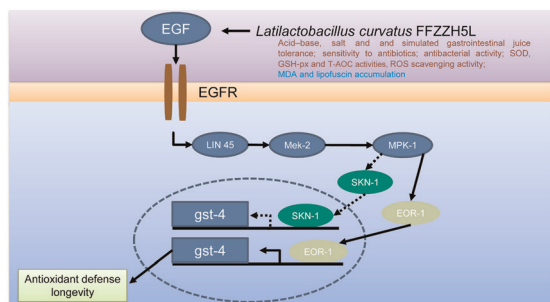
8631



### Water extract of goji berries improves neuroinflammation induced by a high-fat and high-fructose diet based on the bile acid-mediated gut–brain axis pathway

Wei Dong, Yujie Huang, Yifan Shu, Xia Fan, Xinyi Tian, Yamei Yan, Jia Mi, Lu Lu, Xiaoxiong Zeng\* and Youlong Cao\*

8646



### *Latilactobacillus curvatus* FFZZH5L isolated from pickled cowpea enhanced antioxidant activity in *Caenorhabditis elegans* by upregulating the level of glutathione S-transferase

Hengqian Lu, Liangyin Sun, Sijia Tong, Fei Jiang, Liping Chen and Yongzhong Wang\*

## CORRECTION

8661

### Correction: *Moringa oleifera* leaf polysaccharides exert anti-lung cancer effects upon targeting TLR4 to reverse the tumor-associated macrophage phenotype and promote T-cell infiltration

Shukai Wang, Qian Hu, Zihao Chang, Yuqi Liu, Ye Gao, Xiaowei Luo, Lipeng Zhou, Yinxin Chen, Yitong Cui, Zhaohui Wang, Baojin Wang, Ya Huang, Yue Liu,\* Runping Liu\* and Lanzhen Zhang\*

## EXPRESSION OF CONCERN

8663

### Expression of concern: The protective effects of the *Ganoderma atrum* polysaccharide against acrylamide-induced inflammation and oxidative damage in rats

Guoyong Jiang, Aitong Lei, Yi Chen,\* Qiang Yu, Jianhua Xie, Ying Yang, Tongji Yuan and Dan Su

