

Food & Function

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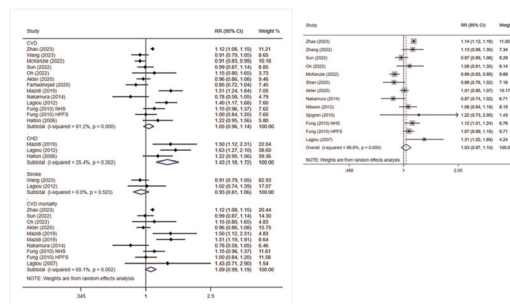


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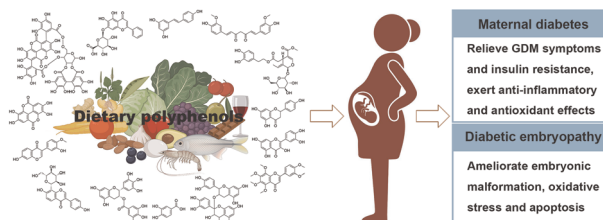
Pei Qin, Xiangying Suo, Shanquan Chen, Cuihong Huang, Wanyi Wen, Xiaoyan Lin, Dongsheng Hu and Yacong Bo*



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Effects of dietary polyphenols on maternal and fetal outcomes in maternal diabetes

Lu Zhao,* Qing Chang, Zhangzhao Cong, Yalin Zhang, Zhuxi Liu and Yuhong Zhao*



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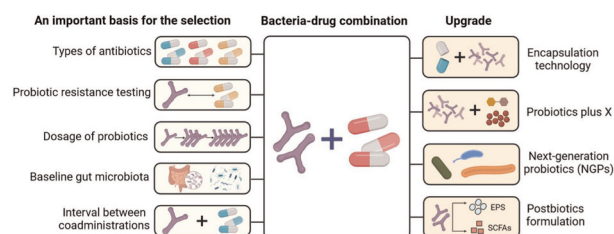


REVIEWS

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Strategies for applying probiotics in the antibiotic management of *Clostridioides difficile* infection

Jingpeng Yang,* Lingtong Meng, Yanan Li and He Huang*

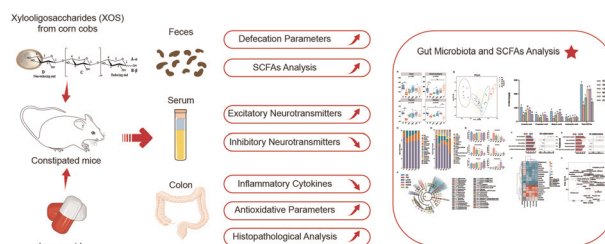


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Xylooligosaccharides from corn cobs alleviate loperamide-induced constipation in mice via modulation of gut microbiota and SCFA metabolism

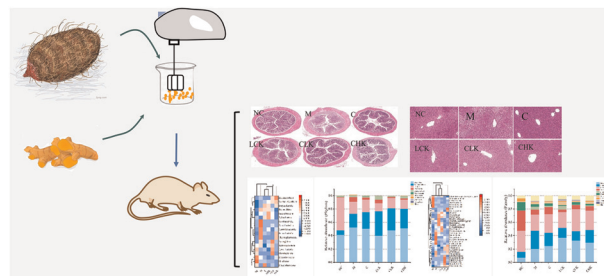
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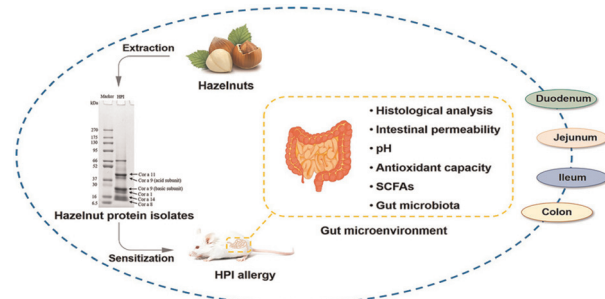
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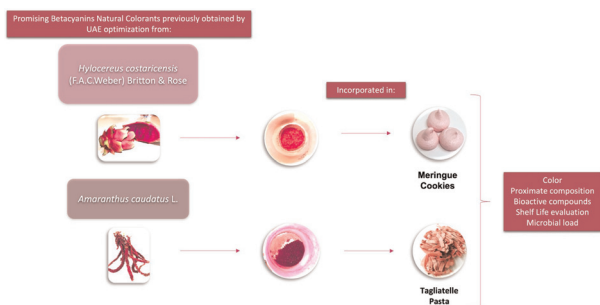
Effects of hazelnut protein isolate-induced food allergy on the gut microenvironment in a BALB/c mouse model

Chen Chen, Ziqing Sang, Qiang Xie and Wentong Xue*



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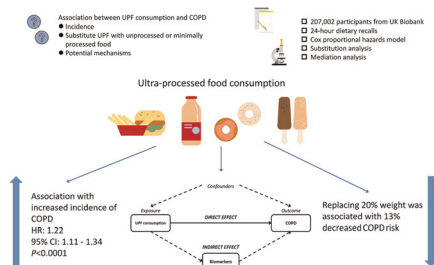


Betacyanins obtained from alternative novel sources as natural food colorant additives: incorporated in savory and sweet food products

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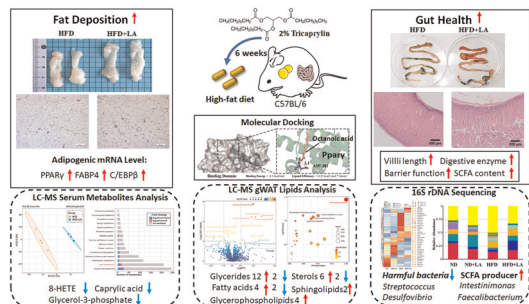
Ultra-processed food consumption, mediating biomarkers, and risk of chronic obstructive pulmonary disease: a prospective cohort study in the UK Biobank



Ultra-processed food consumption, mediating biomarkers, and risk of chronic obstructive pulmonary disease: a prospective cohort study in the UK Biobank

Qida He, Mengtong Sun, Hanqing Zhao, Na Sun, Qiang Han, Zhaolong Feng, Tongxing Li, Yu Wang, Guoxian Li, Ze Ma, Xiaoqin Liu and Yueping Shen*

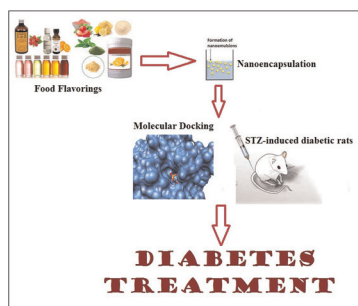
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Tricaprylin, a medium-chain triglyceride, aggravates high-fat diet-induced fat deposition but improves intestinal health

Rui Li, Zhaozhao He, Wenyong Yan, He Yu, Xudong Yi, Yiwen Sha, Qiming Zhang, Rui Cai* and Weijun Pang*

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Effect of nano-encapsulated food flavorings on streptozotocin-induced diabetic rats

Dina Mostafa Mohammed,* Mohamed A. Abdelgawad, Mohammed M. Ghoneim, Mohamed El-Sherbiny, Wael A. Mahdi, Sultan Alshehri, Hasnaa A. Ebrahim and Amr Farouk

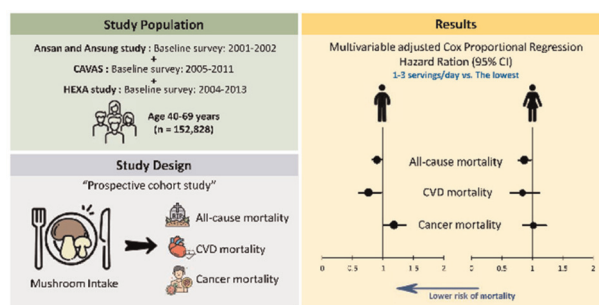


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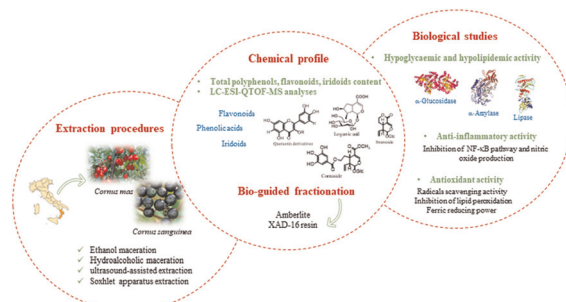
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Iridoid- and flavonoid-enriched fractions of *Cornus sanguinea* and *Cornus mas* exert antioxidant and anti-inflammatory effects and inhibit key enzymes in the treatment of metabolic disorders

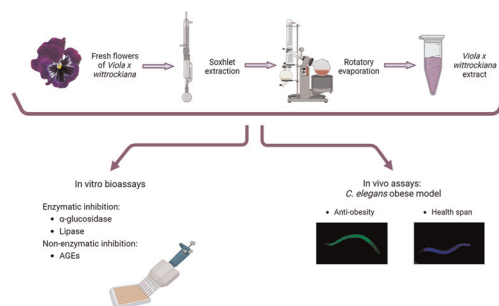
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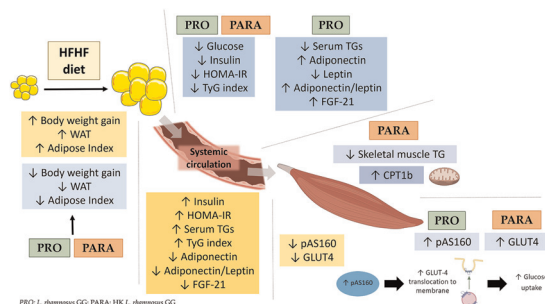
Sonia Núñez, Víctor López,* Cristina Moliner, Marta Sofía Valero and Carlota Gómez-Rincón



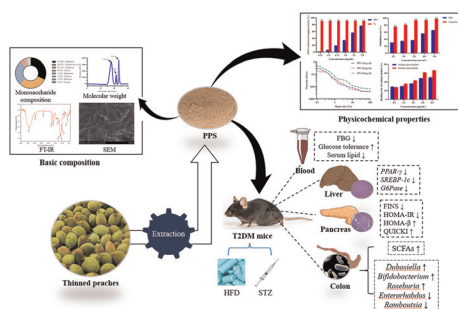
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Lactobacillus rhamnosus GG administration partially prevents diet-induced insulin resistance in rats: a comparison with its heat-inactivated parabiatic

L. Arellano-García, M. T. Macarulla, A. Cuevas-Sierra, J. A. Martínez, M. P. Portillo* and I. Milton-Laskibar

PRO: *L. rhamnosus* GG; PARA: Heat-inactivated *L. rhamnosus* GG

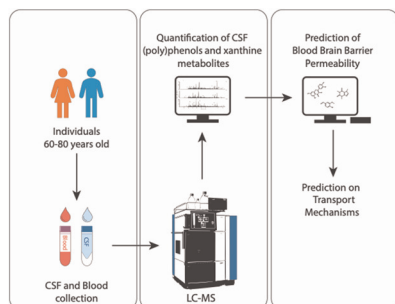
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Leyi Zhou, Yu Song, Yi Jiang, Yingying Wei, Shu Jiang, Yi Chen, Jianfen Ye* and Xingfeng Shao*

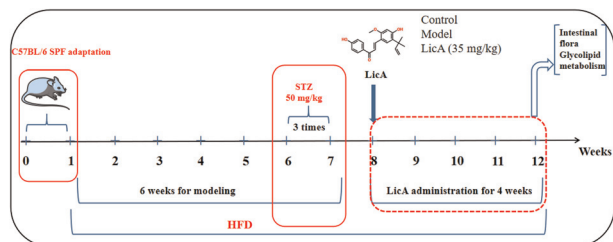
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Identification and quantification of (poly)phenol and methylxanthine metabolites in human cerebrospinal fluid: evidence of their ability to cross the BBB

Melanie Le Sayec, Diogo Carregosa, Khadija Khalifa, Chiara de Lucia, Dag Aarsland, Cláudia N. Santos and Ana Rodriguez-Mateos*

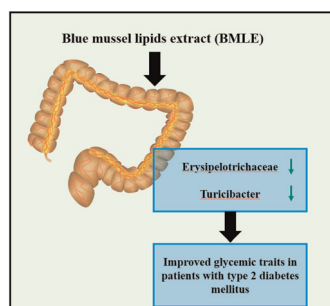
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Study on the effect of licochalcone A on intestinal flora in type 2 diabetes mellitus mice based on 16S rRNA technology

Zhonghua Luo, Jing Xu, Qingqing Gao, Zhifang Wang, Mingxiao Hou* and Yunen Liu*

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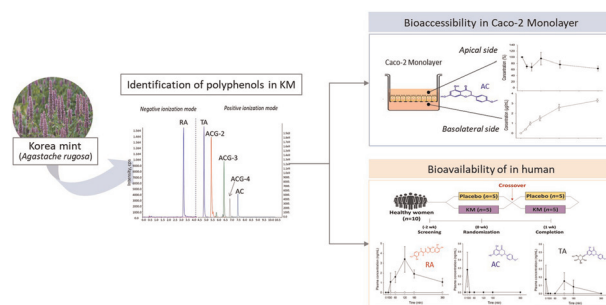


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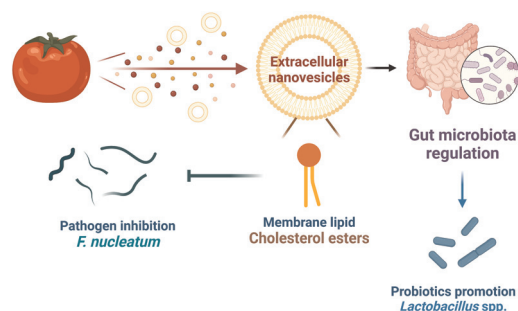
Yea-eun Lee, Eunok Lee, Urmi Rahman Rinik, Ji Yeon Kim, Byung Hwa Jung and Oran Kwon*



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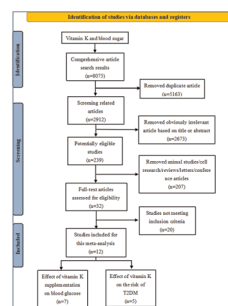
Bao-Hong Lee, She-Ching Wu, Hao-Yuan Chien, Tang-Long Shen and Wei-Hsuan Hsu*



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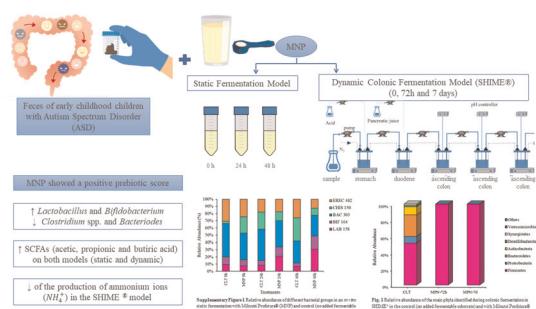
Boyang Qu, Shoumeng Yan, Yanrong Ao, Xingyang Chen, Xiangyu Zheng* and Weiwei Cui*



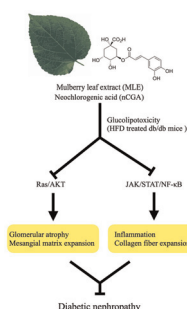
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Revealing the beneficial effects of a dairy infant formula on the gut microbiota of early childhood children with autistic spectrum disorder using static and SHIME® fermentation models

Louise Iara Gomes de Oliveira, Jéssika Rodrigues Clementino, Mateus Kawata Salgaço, Sônia Paula Alexandrino de Oliveira, Marcos dos Santos Lima, Victoria Mesa, Evandro Leite de Souza, Celso Gabriel Vinderola, Marciane Magnani* and Katia Sivieri



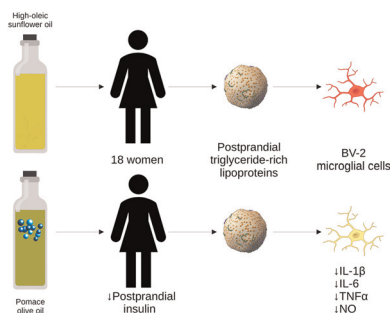
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Mulberry leaf extract and neochlorogenic acid ameliorate glucolipotoxicity-induced diabetic nephropathy in high-fat diet-fed db/db mice

Tung-Wei Hung, Mon-Yuan Yang, Meng-Hsun Yu, I-Ning Tsai, Yung-Che Tsai, Kuei-Chuan Chan* and Chau-Jong Wang*

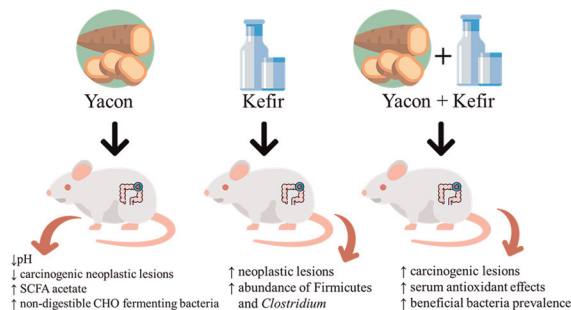
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Bioactive compounds in pomace olive oil modulate the inflammatory response elicited by postprandial triglyceride-rich lipoproteins in BV-2 cells

Juan Manuel Espinosa, Angélica Quintero-Flórez, Natalia Carrasquilla, Emilio Montero, Ana Rodríguez-Rodríguez, José María Castellano* and Javier S. Perona

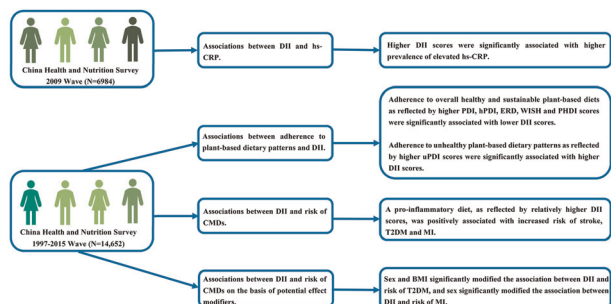
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Functional effects of yacon (*Smallanthus sonchifolius*) and kefir on systemic inflammation, antioxidant activity, and intestinal microbiome in rats with induced colorectal cancer

Keila Rodrigues Zanardi, Mariana Grancieri, Caroline Woelffel Silva, Leonardo Oliveira Trivillin, Mirelle Lomar Viana, André Gustavo Vasconcelos Costa and Neuza Maria Brunoro Costa*

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Associations between the inflammatory potential of diets with adherence to plant-based dietary patterns and the risk of new-onset cardiometabolic diseases in Chinese adults: findings from a nation-wide prospective cohort study

Man Wu, Shun Li, Yiqian Lv, Ke Liu, Yin Wang, Zhixin Cui, Xiaoling Wang and Huicui Meng*



CORRECTION

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

Bo Song, Yating Cheng, Md. Abul Kalam Azad, Sujuan Ding, Kang Yao and Xiangfeng Kong*

