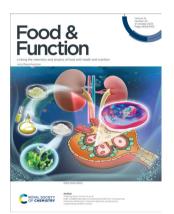
Food & Function

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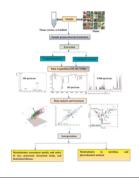
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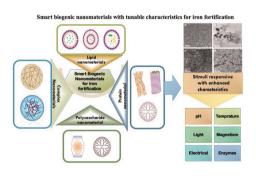
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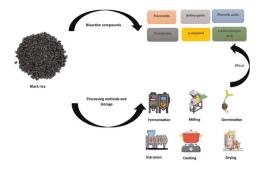


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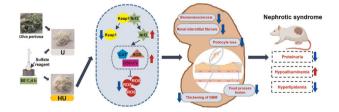


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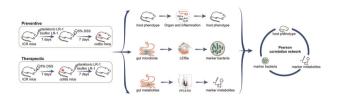
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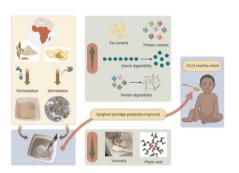
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Lei Liu, Xing Chen, Chengyi Zhang, Jia Deng, Hang Xiao* and Yu Rao*

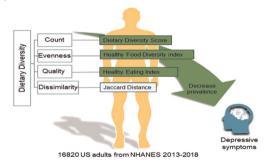
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Luigi Moriconi, Elena Vittadini, Anita R. Linnemann, Vincenzo Fogliano and Ruth T. Ngadze*

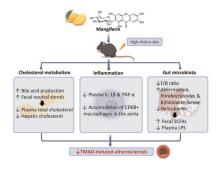
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Zhaoying Li, Po-Wei Li and Dongfeng Zhang*

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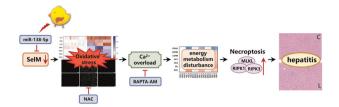
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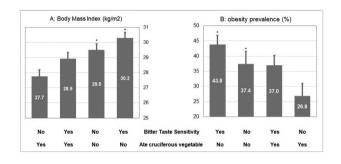
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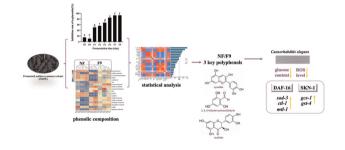
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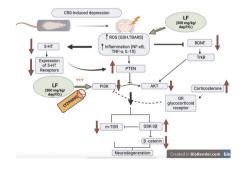
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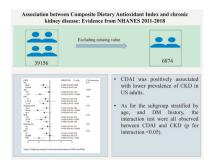


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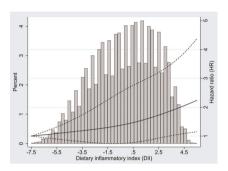
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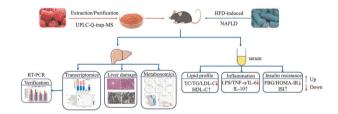
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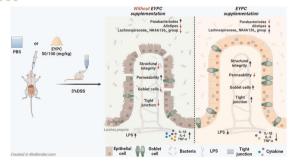
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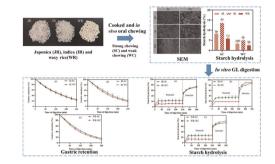
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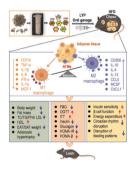
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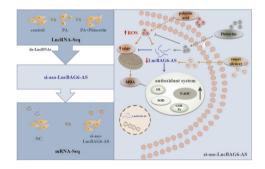
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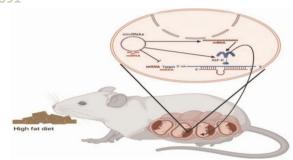


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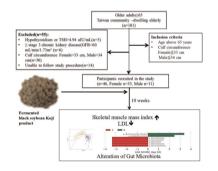
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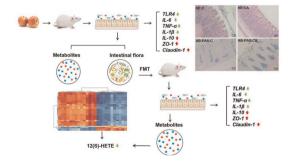
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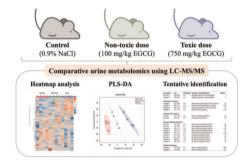
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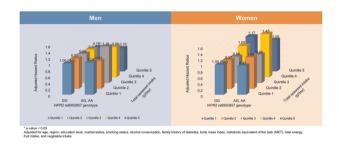
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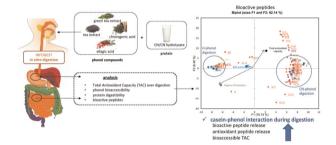
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Casein-phenol interactions occur during digestion and affect bioactive peptide and phenol bioaccessibility

Aytul Hamzalioglu,* Silvia Tagliamonte, Vural Gökmen and Paola Vitaglione*



CORRECTION

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

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