

Food & Function

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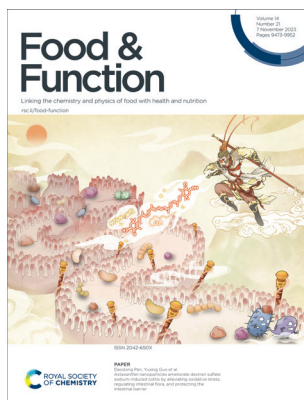
ISSN 2042-650X CODEN FFOUAI 14(21) 9473–9952 (2023)



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See Dajing Li,
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2023, **14**, 9554.



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pp. 9567–9579.

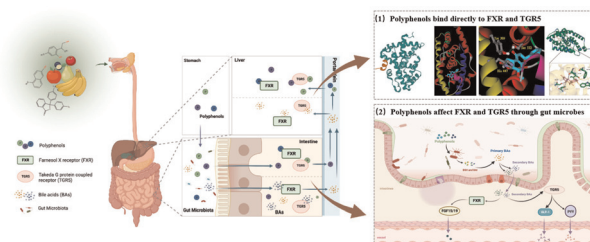
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Dietary polyphenols maintain homeostasis via regulating bile acid metabolism: a review of possible mechanisms

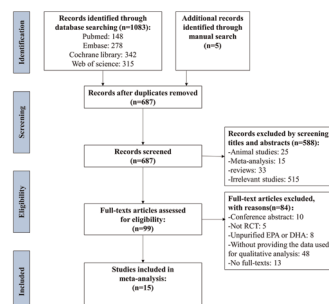
Yongyong Liu, Kai Huang, Yu Zhang, Hongwei Cao and
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The effect of n-3 polyunsaturated fatty acid supplementation on cognitive function outcomes in the elderly depends on the baseline omega-3 index

Xin He, Hongzhan Yu, Jiacheng Fang, Zhongshi Qi,
Shengjie Pei, Bei Yan, Run Liu, Qiuzhen Wang,
Ignatius Man-Yau Szeto, Biao Liu, Lei Chen*
and Duo Li*



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REVIEWS

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Critical review of the phytochemical profiles and health-promoting effects of the edible mushroom *Armillaria mellea*

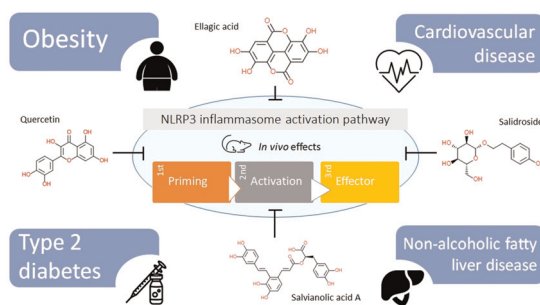
Kaiyuan Huang and Baojun Xu*



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Polyphenols as NLRP3 inflammasome modulators in cardiometabolic diseases: a review of *in vivo* studies

Marisol Villalva,* Juan José Martínez-García, Laura Jaime, Susana Santoyo, Pablo Pelegrín and Jara Pérez-Jiménez

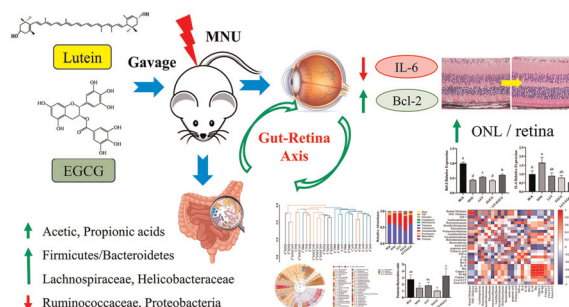


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Lutein combined with EGCG improved retinitis pigmentosa against *N*-methyl-*N*-nitrosourea-induced

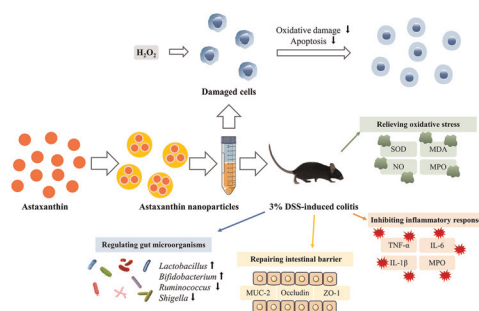
Huili Jing, Meimei Nie, Xiaoqin Wang, Zhongyuan Zhang, Yayuan Xu, Guodong Zhang, Dajing Li* and Zhuqing Dai*



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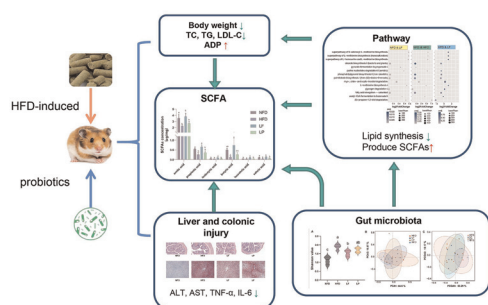
Astaxanthin nanoparticles ameliorate dextran sulfate sodium-induced colitis by alleviating oxidative stress, regulating intestinal flora, and protecting the intestinal barrier

Mengfan Luo, Qiaoyue Yuan, Mingzhen Liu, Xingye Song, Yingjie Xu, Tao Zhang, Xiaoqun Zeng, Zhen Wu, Daodong Pan* and Yuxing Guo*



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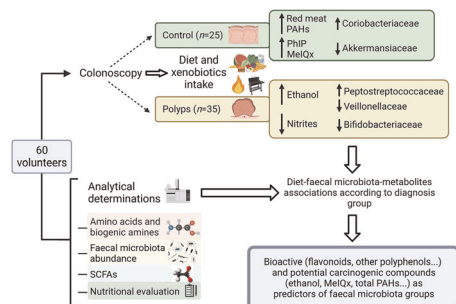
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Lactobacillus fermentum CKCC1858 alleviates hyperlipidemia in golden hamsters on a high-fat diet via modulating gut microbiota

Jun Wang, Aijie Liu, Ao Li, Hainan Song, Pengfei Luo, Meng Zhan, Xiaoli Zhou, Lihao Chen, Jiachao Zhang and Ruimin Wang*

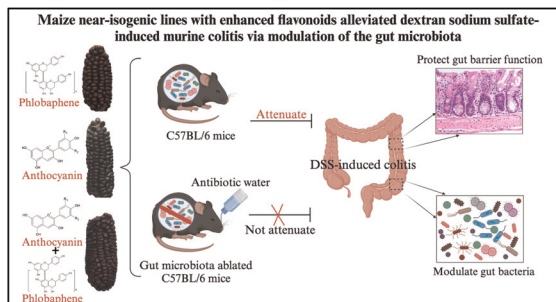
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Associations of dietary factors and xenobiotic intake with faecal microbiota composition according to the presence of intestinal mucosa damage

Sergio Ruiz-Saavedra,* Carmen González del Rey, Adolfo Suárez, Ylenia Díaz, Aida Zapico, Silvia Arbolea, Nuria Salazar, Miguel Gueimonde, Clara G. de los Reyes-Gavilán and Sonia González

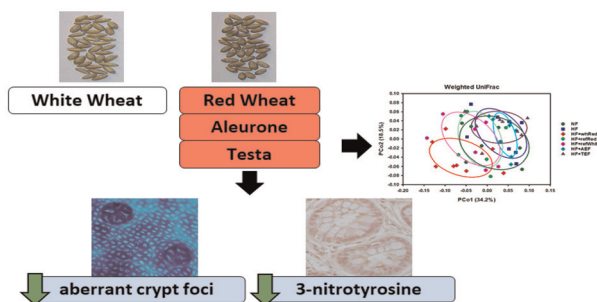
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Maize near-isogenic lines with enhanced flavonoids alleviated dextran sodium sulfate-induced murine colitis via modulation of the gut microbiota

Binning Wu, Abigail D. Cox, Haotian Chang, Mary Kennett, Cristina Rosa, Surinder Chopra, Shiyu Li* and Lavanya Reddivari*

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Effect of red wheat, aleurone, and testa layers on colon cancer biomarkers, nitrosative stress, and gut microbiome composition in rats

Chelsey Fiecke, Senay Simsek, Ashok Kumar Sharma and Daniel D. Gallaher*

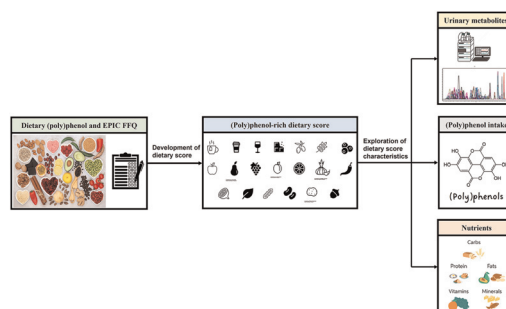


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Development of a novel (poly)phenol-rich diet score and its association with urinary (poly)phenol metabolites

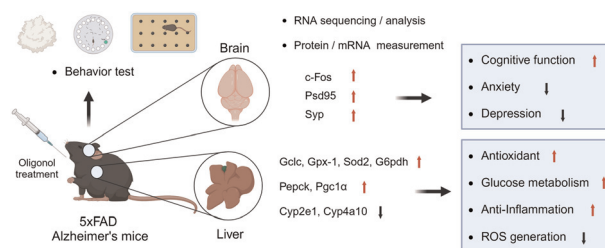
Yifan Xu, Yong Li, Jiaying Hu, Rachel Gibson and Ana Rodriguez-Mateos*



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Oligonol ameliorates liver function and brain function in the 5 × FAD mouse model: transcriptional and cellular analysis

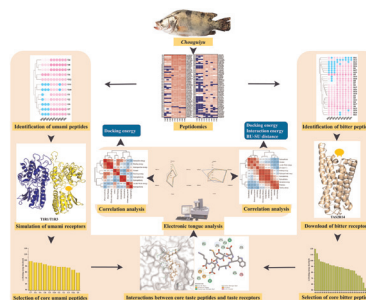
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Comparison of the taste mechanisms of umami and bitter peptides from fermented mandarin fish (*Chouguiyu*) based on molecular docking and electronic tongue technology

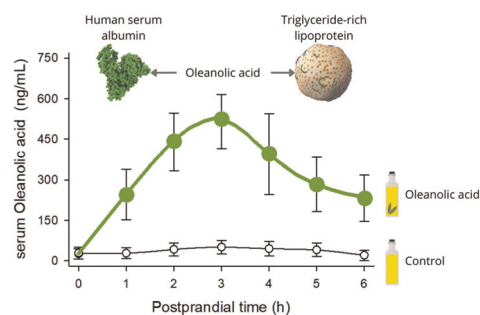
Chunsheng Li,* Daqiao Yang, Laihao Li, Yueqi Wang, Shengjun Chen, Yongqiang Zhao and Wanling Lin



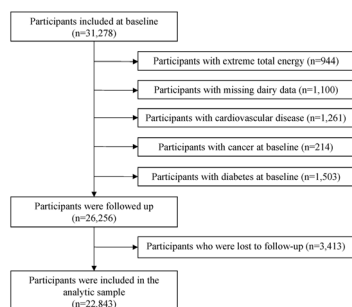
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Bioavailability and systemic transport of oleanolic acid in humans, formulated as a functional olive oil

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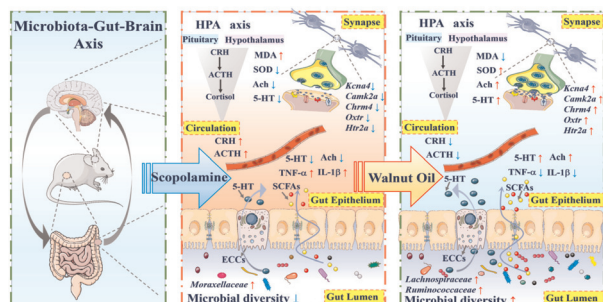
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Dairy intake and risk of type 2 diabetes: results of a large prospective cohort

Shunming Zhang, Ge Meng, Qing Zhang, Li Liu, Hongmei Wu, Yeqing Gu, Xuena Wang, Juanjuan Zhang, Shaomei Sun, Xing Wang, Ming Zhou, Qiyu Jia, Kun Song, Yan Borné, Emily Sonestedt, Le Ma,* Lu Qi* and Kaijun Niu*

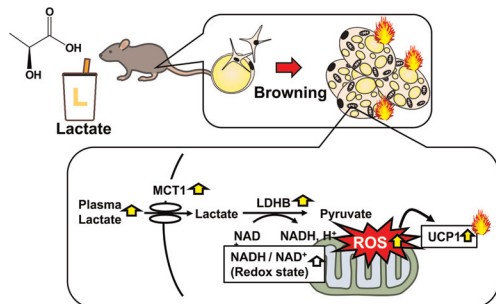
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Gut microbiome and brain transcriptome analyses reveal the effect of walnut oil in preventing scopolamine-induced cognitive impairment

Jing Yi Zheng, Ting Kang, Chao Jiang, Li Ke Lin, Lu Gao, Li Hua Jin,* Yu Shu, Jing Jing Zhang, Cong Li,* Bang Chen and Ye Hua Shen*

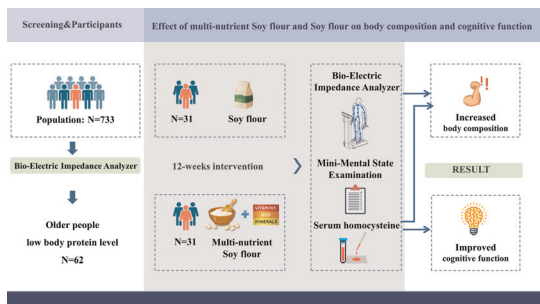
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Lactate induces the development of beige adipocytes via an increase in the level of reactive oxygen species

Nana Esaki, Toshiro Matsui and Takanori Tsuda*

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Effect of dietary supplementation with multinutrient soy flour on body composition and cognitive function in elderly individuals at the risk of low protein: a randomized, double-blind, placebo-controlled study

Yajun Liu, Yanlei Yuan, Yingcai Yang, Tianlin Gao, Jing Cai, Haichao Wen, Xiaoqing Wu, Ying Zhou, Aiguo Ma, Yan Ma* and Feng Zhong*

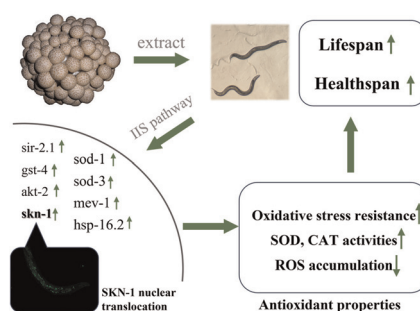


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Hypsizygus marmoreus* extract exhibited antioxidant effects to promote longevity and stress resistance in *Caenorhabditis elegans

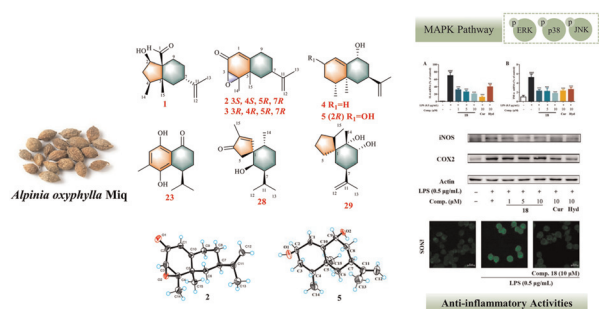
Qiuxiong Xu, Bisheng Zheng, Tong Li and Rui Hai Liu*



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Eremophilane and cadinane sesquiterpenoids from the fruits of *Alpinia oxyphylla* and their anti-inflammatory activities

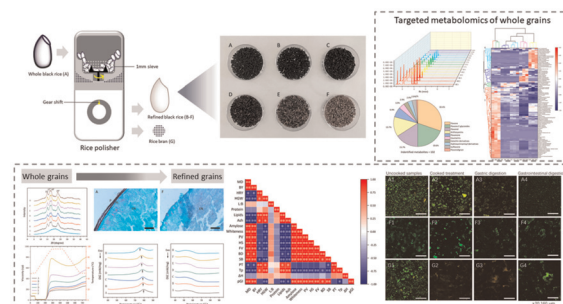
Jie Dong, Mi Zhou, Da-bo Pan, Qian-yu Qin, Ting Li, Xin-sheng Yao,* Hai-bo Li* and Yang Yu*



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Physicochemical properties, phenolic content and *in vitro* digestion profile of Chinese black rice (*Oryza sativa* L.)

Shuxin Ye, Jiabin Qin, Abel Wend-Soo Zongo, Jing Li, Hongshan Liang and Bin Li*

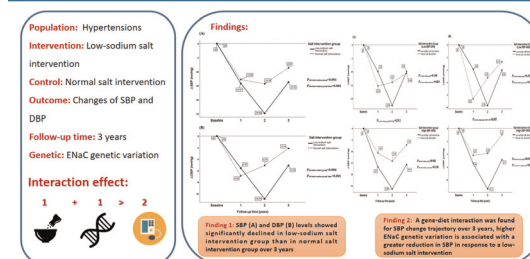


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Association between low-sodium salt intervention and long-term blood pressure changes is modified by ENaC genetic variation: a gene–diet interaction analysis in a randomized controlled trial

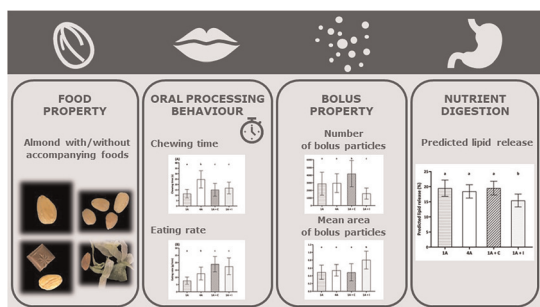
Hao Sun, Ying Zhou, Shuyi Jiang, Dan Zhao, Huamin Li, Yue Lu, Bing Ma* and Bo Zhou*

Association between low-sodium salt intervention and long-term blood pressure changes is modified by ENaC genetic variation: A gene–diet interaction analysis in a randomized controlled trial



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Consuming almonds with chocolate or lettuce influences oral processing behaviour, bolus properties and consequently predicted lipid release from almonds

Yao Chen, Markus Stieger, Floor Tonies, Anki Tielens and Edoardo Capuano*

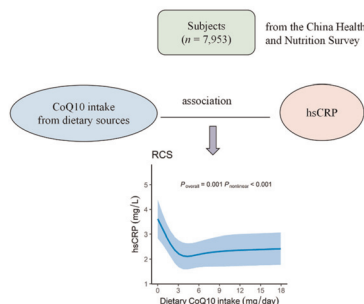
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Associations between dietary patterns and serum uric acid concentrations in children and adolescents: a cross-sectional study

Bingxuan Kong, Fangqu Liu, Shuangxia Zhang, Yuanjue Wu, Yan Li, Jingfan Xiong, Yuhang Tang, Yanyan Li* and Ping Yao*

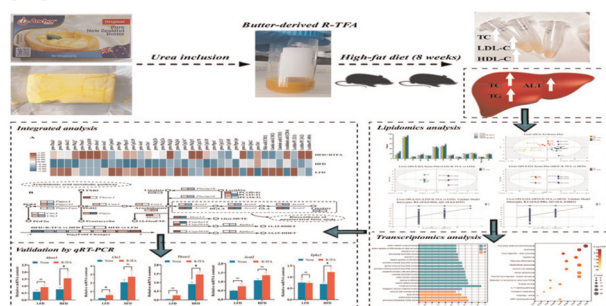
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L-shaped association between dietary coenzyme Q10 intake and high-sensitivity C-reactive protein in Chinese adults: a national cross-sectional study

Mingzhu Zhao, Zezhong Tian, Dan Zhao, Ying Liang, Suming Dai, Yixuan Xu, Shanshan Hou and Yan Yang*

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Integration of hepatic lipidomics and transcriptomics reveals the effect of butter-derived ruminant *trans* fatty acids on lipid metabolism in C57BL/6J mice

Zejiang Zhou, Meng Wei, Jinjing Zhong, Yiling Deng, Yanmei Hou, Wenqun Liu, Zeyuan Deng and Jing Li*

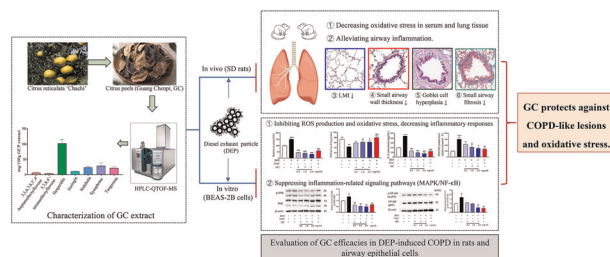


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Citrus peel extract protects against diesel exhaust particle-induced chronic obstructive pulmonary disease-like lung lesions and oxidative stress

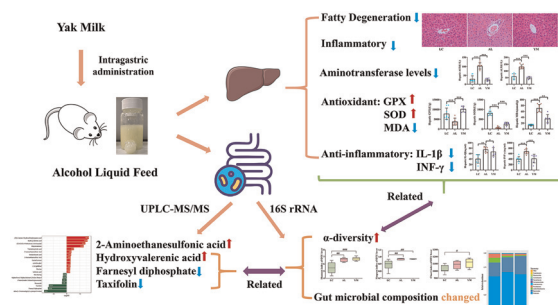
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Yak milk protects against alcohol-induced liver injury in rats

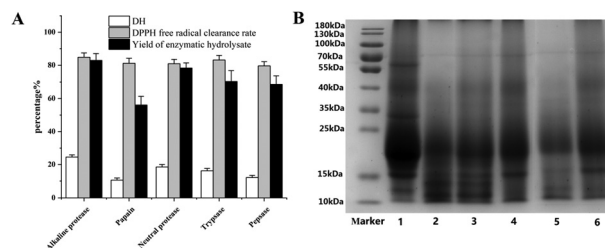
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Structural properties of Kudzu protein enzymatic hydrolysate and its repair effect on HepG2 cells damaged by H₂O₂ oxidation

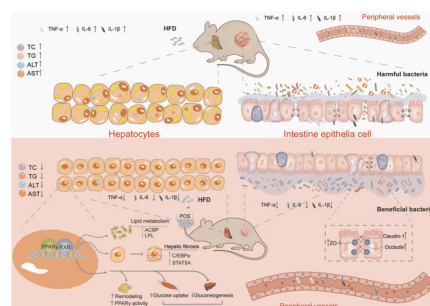
Huina Pang, Yihan Yue, Hongying Dong, Ting Jiang, Hongyin Zhang, Yu Zhao, Tiequan Cai, Mingming Yan* and Shuai Shao*



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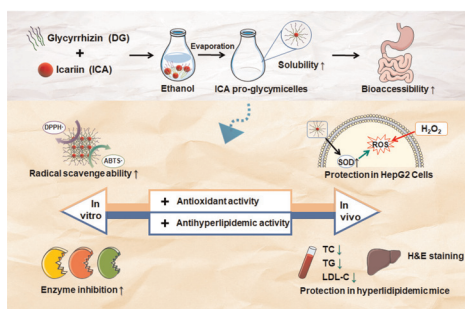
Pectic oligosaccharides ameliorate high-fat diet-induced obesity and hepatic steatosis in association with modulating gut microbiota in mice

Shengnan Yu, Haoyu Wang, Luwen Cui, Jingyi Wang, Zixuan Zhang, Zhinan Wu, Xiaoqian Lin, Ningning He, Yuanqiang Zou* and Shangyong Li*



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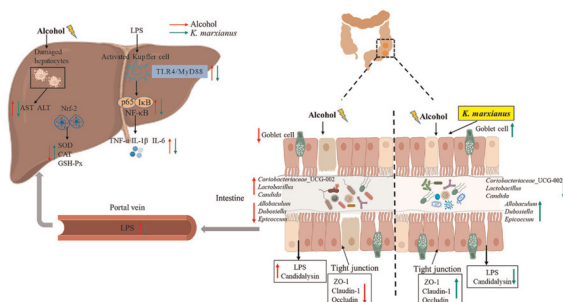
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Simple and novel icariin-loaded pro-glycymicelles as a functional food: physicochemical characteristics, *in vitro* biological activities, and *in vivo* experimental hyperlipidemia prevention evaluations

Qingchen Cui, Cuicui Wang, Liping Zhou, Yanjun Wei, Zongtao Liu* and Xianggen Wu*

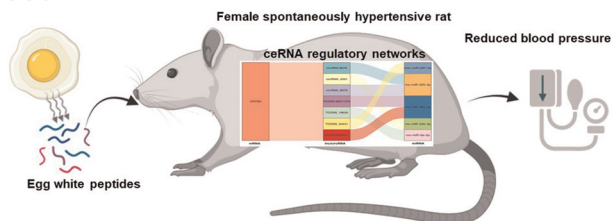
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***Kluveromyces marxianus* supplementation ameliorates alcohol-induced liver injury associated with the modulation of gut microbiota in mice**

Yuanyuan Cui, Peng Guo, Mengge Ning, Yuan Yue, Yahong Yuan* and Tianli Yue*

9936



Egg white protein hydrolysate decreased blood pressure via the competing endogenous RNA regulatory networks in female spontaneously hypertensive rats

Wang Liao, Xinyi Cao, Tingqing Yu, Kun Lu, Hui Xia, Shaokang Wang, Guiju Sun and Evan Yiwen Yu*

CORRECTION

9947

Correction: Long-chain polyunsaturated fatty acids and extensively hydrolyzed casein-induced browning in a *Ucp-1* reporter mouse model of obesity

Liufeng Mao, Jiwen Lei, Marieke H. Schoemaker, Bingxiu Ma, Yan Zhong, Tim T. Lambers, Eric A. F. Van Tol, Yulai Zhou, Tao Nie* and Donghai Wu*



EXPRESSION OF CONCERN

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Expression of concern: Sodium butyrate ameliorated diabetic nephropathy-associated tubulointerstitial inflammation by modulating tight junction of renal tubular epithelial cells

Tingting Yang, Lin Li, Cai Heng, Pian Sha, Yiyang Wang, Jiaming Shen, Zhenzhou Jiang, Sitong Qian, Chuqing Wei, Hao Yang, Xia Zhu, Tao Wang, Mengying Wu, Jianyun Wang, Qian Lu and Xiaoxing Yin*

