Food & Function

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Cover
See Yanan Li *et al.*, pp. 9999–10013.

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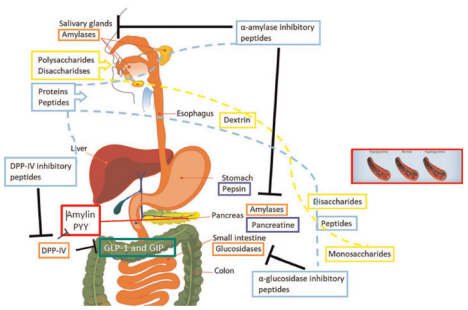

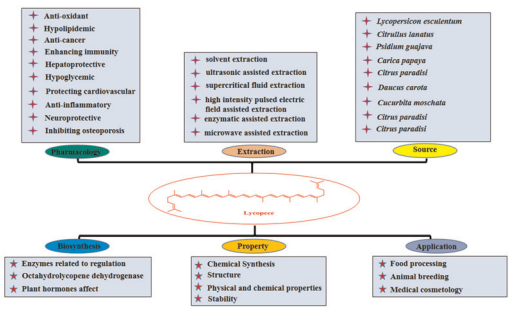

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ROYAL SOCIETY OF CHEMISTRY

PAPERS

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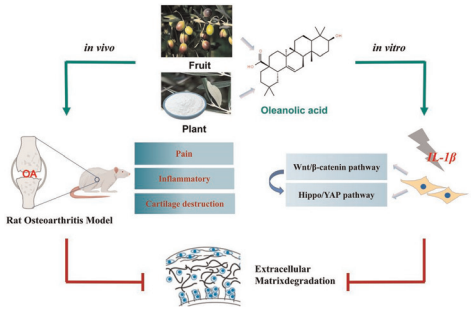
Oleanolic acid, a small-molecule natural product, inhibits ECM degeneration in osteoarthritis by regulating the Hippo/YAP and Wnt/β-catenin pathways

Tianwen Ma, Hongri Ruan, Liangyu Lv, Chengwei Wei, Yue Yu, Lina Jia, Xiaopeng Song, Jiantao Zhang and Yanan Li*



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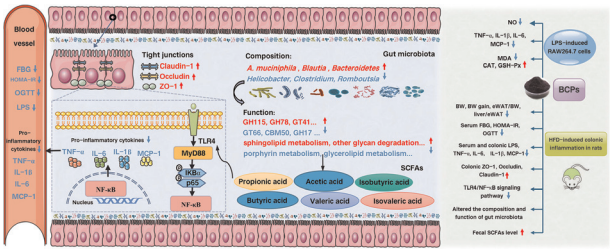
Black chokeberry (*Aronia melanocarpa* L.) polyphenols attenuate obesity-induced colonic inflammation by regulating gut microbiota and the TLR4/NF-κB signaling pathway in high fat diet-fed rats

Yue Zhu, Peng-ju Cai, Han-chu Dai, Yu-hang Xiao, Cheng-li Jia and Ai-dong Sun*



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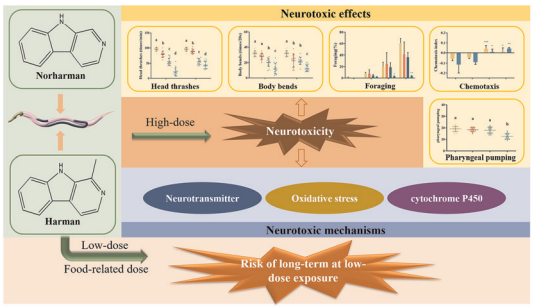
β-Carbolines norharman and harman change neurobehavior causing neurological damage in *Caenorhabditis elegans*

Luyao Zhang, Jialu Liu, Bufan Xu, Di Wu, Yongning Wu and Guoliang Li*



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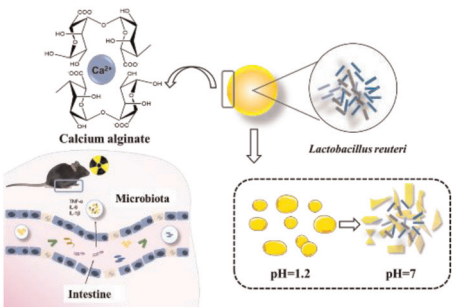
The effects of *Lactobacillus reuteri* microcapsules on radiation-induced brain injury by regulating the gut microenvironment

Yizhi Zhang, Jinglu Hu, Xingshuang Song, Jing Dai, Ziyan Tang, Guiyu Huang, Wencheng Jiao, Yanping Wu, Chenyun Wang, Lina Du* and Yiguang Jin



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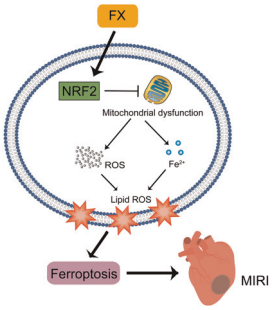

Fucoxanthin alleviated myocardial ischemia and reperfusion injury through inhibition of ferroptosis *via* the NRF2 signaling pathway

Jing Yan, Zehua Li, Yu Liang, Chaobo Yang, Wen Ou, Huaqiang Mo, Min Tang, Deshu Chen, Chongbin Zhong, Dongdong Que, Liyun Feng, Hua Xiao, Xudong Song* and Pingzhen Yang*

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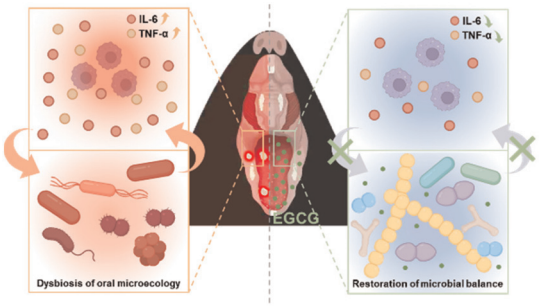

Epigallocatechin gallate (EGCG) alleviates the inflammatory response and recovers oral microbiota in acetic acid-induced oral inflammation mice

Yani Pan, Helin Lv, Xinyu Feng, Su Zhou, Hao Hu, Shuxi Chen, Yan Cheng, Fangyuan Fan, Shuying Gong, Ping Chen* and Qiang Chu*

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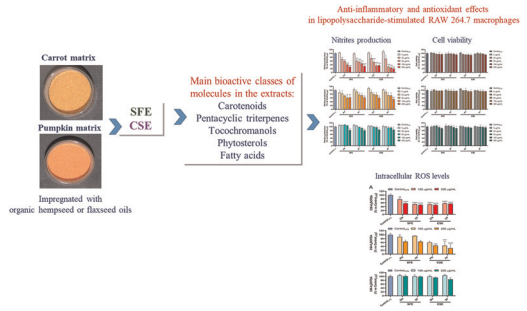

The ability of supercritical CO_2 carrot and pumpkin extracts to counteract inflammation and oxidative stress in RAW 264.7 macrophages stimulated with LPS or MDA-MB-231 cell-conditioned media

Luca Frattaruolo, Miriana Durante,* Maria Stella Cappello, Anna Montefusco, Giovanni Mita, Anna Rita Cappello and Marcello Salvatore Lenucci

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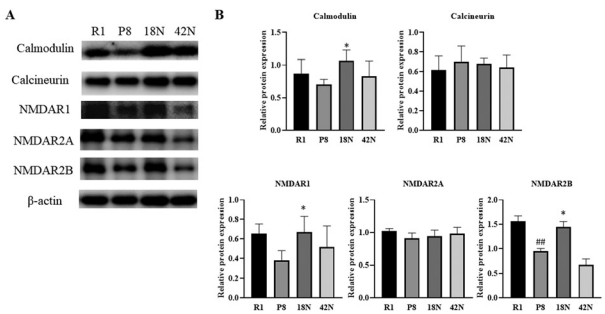

Fermented soybean foods (natto) ameliorate age-related cognitive decline by hippocampal TAAR1-mediated activation of the CaMKII/CREB/BDNF signaling pathway in senescence-accelerated mouse prone 8 (SAMP8)

Yifeng Zheng, Mayu Yasuda, Mizuki Yamao, Toshiya Gokan, Yudai Sejima, Takanobu Nishikawa and Shigeru Katayama*

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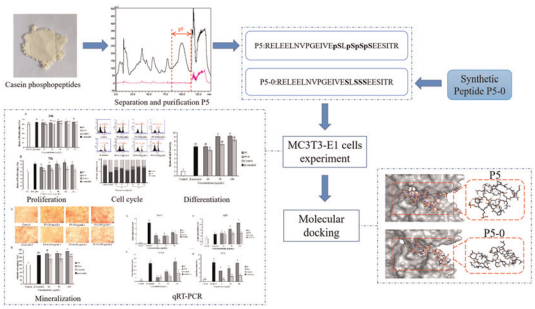
Effect of the phosphorylation structure in casein phosphopeptides on the proliferation, differentiation, and mineralization of osteoblasts and its mechanism

Wanying Zhong, Jian He, Wen Huang, Guangling Yin, Guo Liu, Yong Cao and Jianyin Miao*



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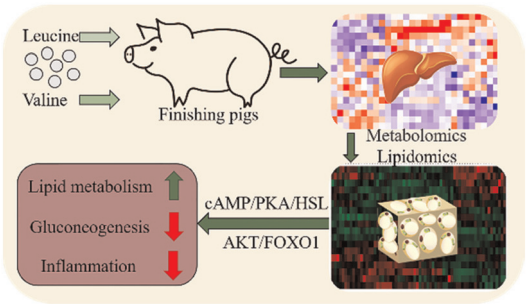
Branched-chain amino acid modulation of lipid metabolism, gluconeogenesis, and inflammation in a finishing pig model: targeting leucine and valine

Xinbo Zhou, Junjie Zhang, Jian Shen, Baojing Cheng, Chongpeng Bi and Qingquan Ma*



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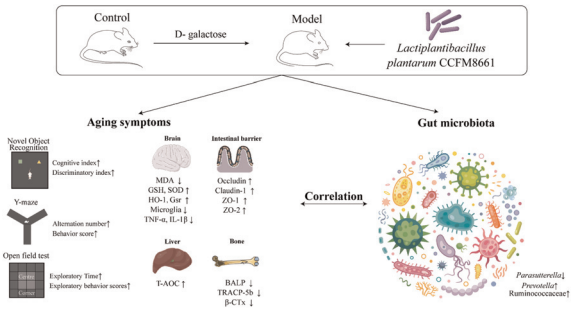
Lactiplantibacillus plantarum CCFM8661 alleviates D-galactose-induced brain aging in mice by the regulation of the gut microbiota

Feng Chen, Jiani Pan, Leilei Yu,* Shunhe Wang, Chengcheng Zhang, Jianxin Zhao, Arjan Narbad, Qixiao Zhai and Fengwei Tian



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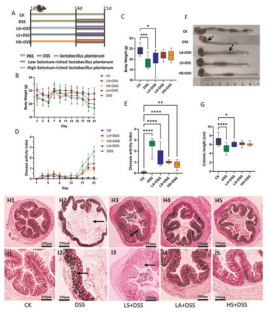
Alleviating effect of selenium-enriched *Lactobacillus plantarum* 6076 on dextran sulfate sodium-induced colitis and liver inflammation in mice

Lixia Zan, Wenyi Zhang, Shufeng Shang, Yuanyuan Cui, Jinjin Pei, Yahong Yuan and Tianli Yue*



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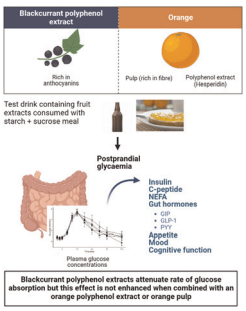

Acute effects of drinks containing blackcurrant and citrus (poly)phenols and dietary fibre on postprandial glycaemia, gut hormones, cognitive function and appetite in healthy adults: two randomised controlled trials

Ana M. Pinto,* Mark R. Hobden, Katherine D. Brown, Jonathan Farrimond, Darren Targett, Christopher P. Corpe, Peter R. Ellis, Yvanna Todorova, Klaudia Socha, Shatha Bahsoon, Claudia Haworth, Morgane Marcel, Xirui Nie and Wendy L. Hall*

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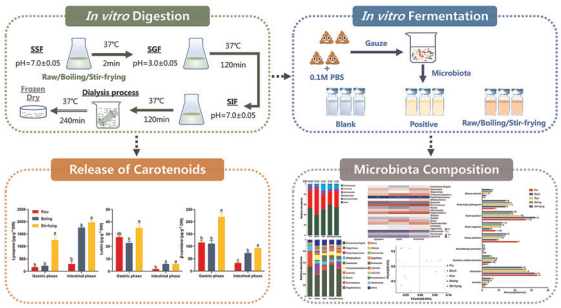

Effects of different processed tomatoes on carotenoid release and microbiota composition during *in vitro* gastrointestinal digestion and colonic fermentation

Xinyi Wu, Changan Zhu, Min Zhang, Shuwen Wang, Jingquan Yu, Jinhu Tian and Zhangjian Hu*

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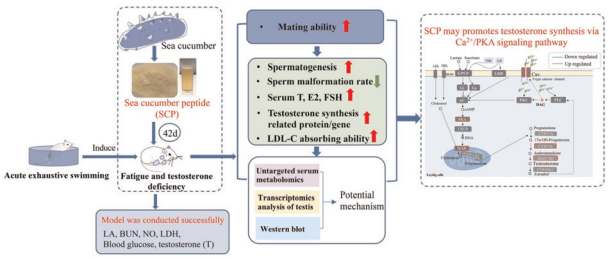

Sea cucumber peptides positively regulate sexual hormones in male mice with acute exhaustive swimming: possibly through the Ca^{2+}/PKA signaling pathway

Xianliang Luo, Wangxin Liu, Baodong Zheng, Yafeng Zheng, Minjie Zhao, Fengqin Feng* and Ling Liu*

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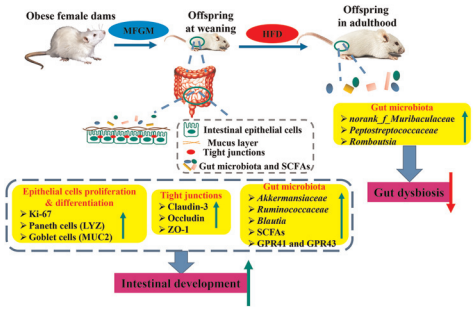

Polar lipid-enriched milk fat globule membrane supplementation in maternal high-fat diet promotes intestinal barrier function and modulates gut microbiota in male offspring

Han Gong, Qichen Yuan, Min Du and Xueying Mao*

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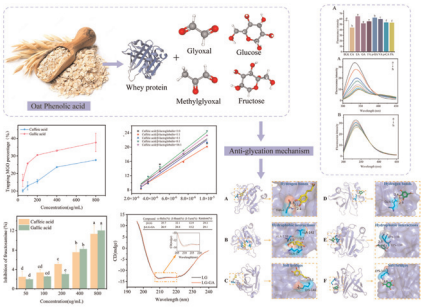
The binding mechanism of oat phenolic acid to whey protein and its inhibition mechanism against AGEs as revealed using spectroscopy, chromatography and molecular docking

Lezhen Dong, Yunzhen Zhang, Ying Li, Yahui Liu, Qin Chen, Lingyi Liu,* Mohamed Farag and Lianliang Liu*



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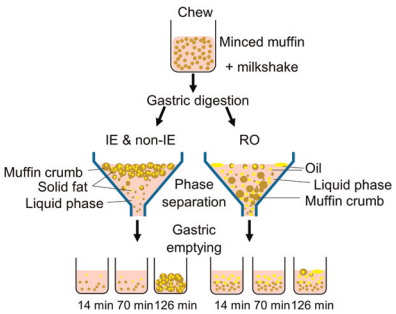
Mechanisms of interesterified fat digestibility in a muffin matrix using a dynamic gastric model

Louise J. Salt, Giuseppina Mandalari, Mary L. Parker, Mahamoud Hussein, Charlotte E. Mills, Robert Gray, Sarah E. Berry, Wendy Hall and Peter J. Wilde*



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Differences between soluble and insoluble undenatured type II collagen in improving osteoarthritis in rats and their potential mechanisms

Rong Xu, Yulan Du, Xiaomin Li, Xinliang Mao, Lin Zheng* and Mouming Zhao*