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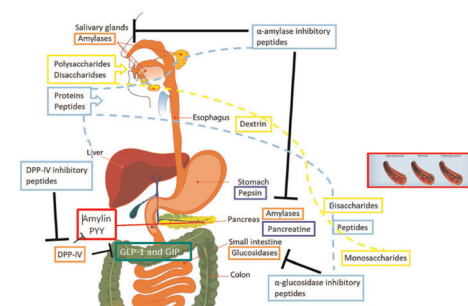
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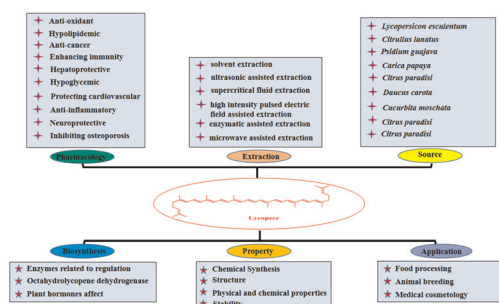
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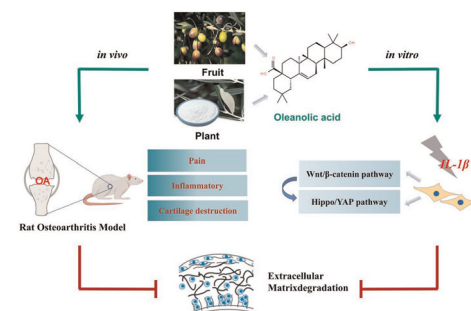


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Oleanolic acid, a small-molecule natural product, inhibits ECM degeneration in osteoarthritis by regulating the Hippo/YAP and Wnt/ β -catenin pathways

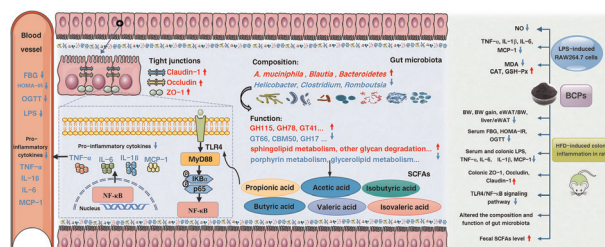
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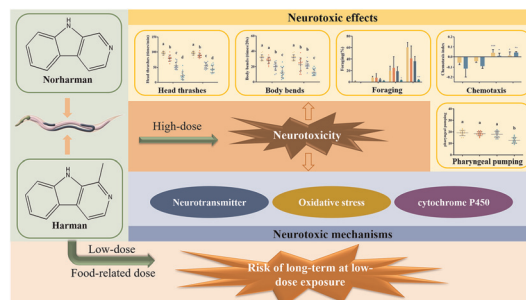
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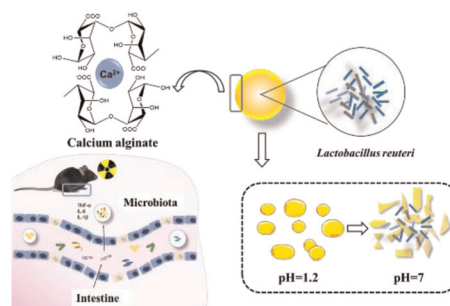
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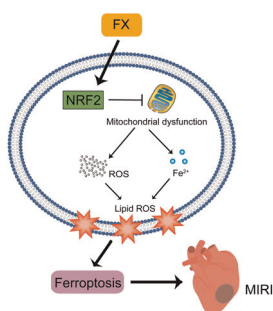
The effects of *Lactobacillus reuteri* microcapsules on radiation-induced brain injury by regulating the gut microenvironment

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



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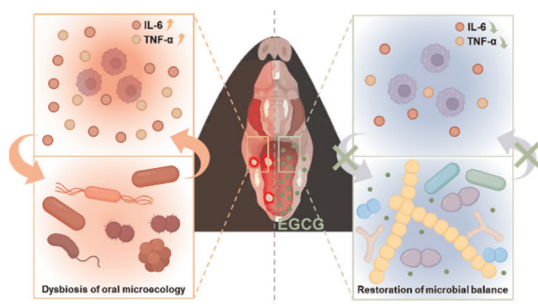
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Fucoxanthin alleviated myocardial ischemia and reperfusion injury through inhibition of ferroptosis via the NRF2 signaling pathway

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*

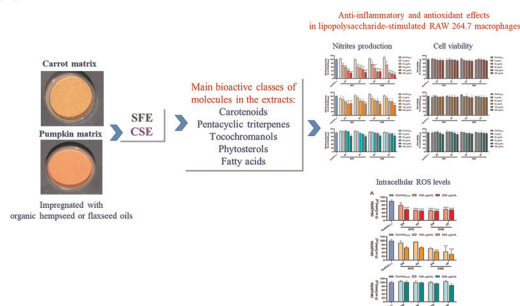
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Epigallocatechin gallate (EGCG) alleviates the inflammatory response and recovers oral microbiota in acetic acid-induced oral inflammation mice

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

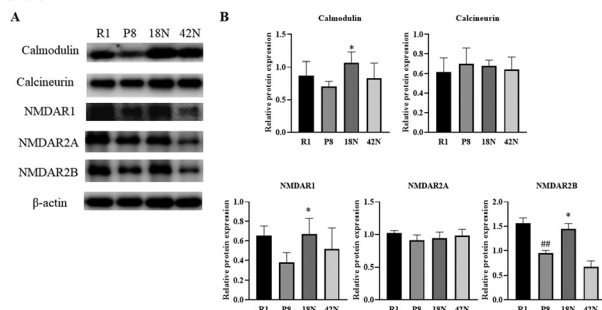
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The ability of supercritical CO₂ carrot and pumpkin extracts to counteract inflammation and oxidative stress in RAW 264.7 macrophages stimulated with LPS or MDA-MB-231 cell-conditioned media

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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)

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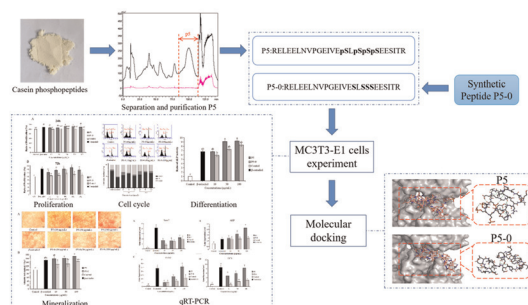


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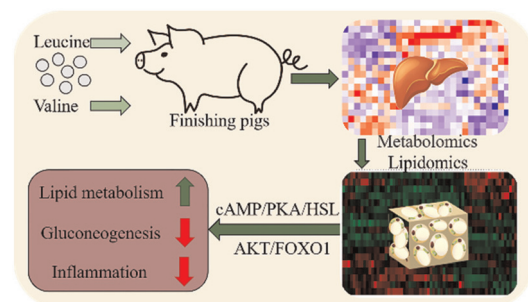
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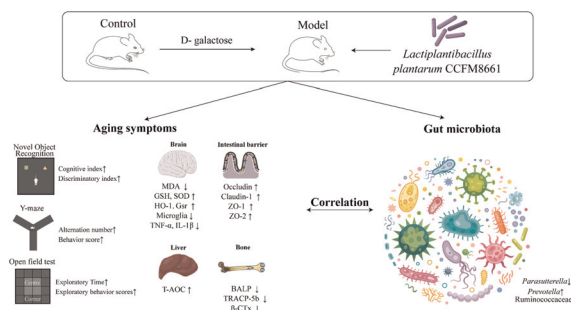
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Lactiplantibacillus plantarum CCFM8661 alleviates D-galactose-induced brain aging in mice by the regulation of the gut microbiota

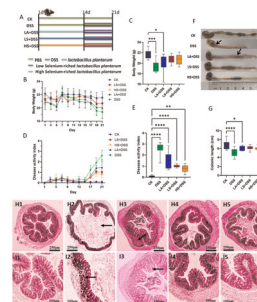
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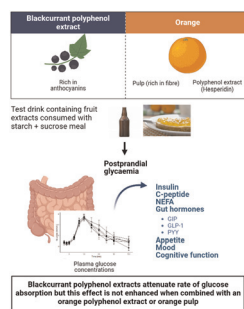
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Lixia Zan, Wenyi Zhang, Shufeng Shang, Yuanyuan Cui, Jinjin Pei, Yahong Yuan and Tianli Yue*



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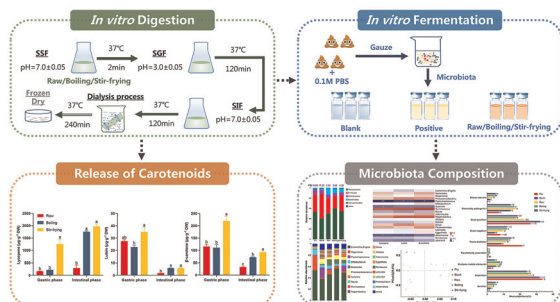
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Acute effects of drinks containing blackcurrant and citrus (poly)phenols and dietary fibre on postprandial glycaemia, gut hormones, cognitive function and appetite in healthy adults: two randomised controlled trials

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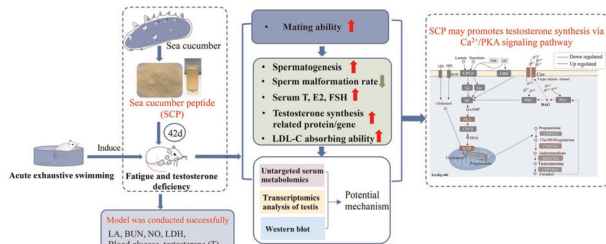
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Effects of different processed tomatoes on carotenoid release and microbiota composition during *in vitro* gastrointestinal digestion and colonic fermentation

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

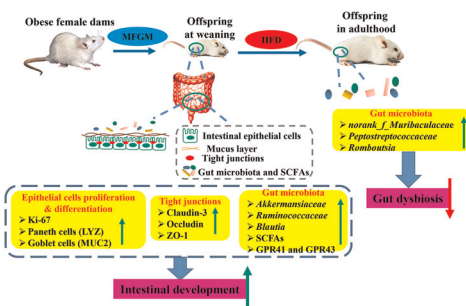
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Xianliang Luo, Wangxin Liu, Baodong Zheng, Yafeng Zheng, Minjie Zhao, Fengqin Feng* and Ling Liu*

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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*

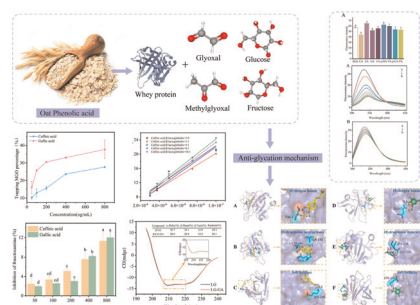


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The binding mechanism of oat phenolic acid to whey protein and its inhibition mechanism against AGEs as revealed using spectroscopy, chromatography and molecular docking

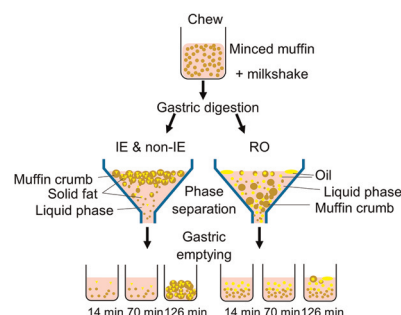
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Louise J. Salt, Giuseppina Mandalari, Mary L. Parker, Mahamoud Hussein, Charlotte E. Mills, Robert Gray, Sarah E. Berry, Wendy Hall and Peter J. Wilde*



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

