Food & Function

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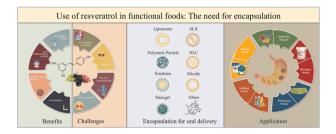
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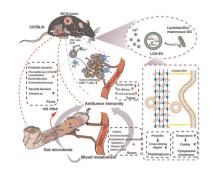
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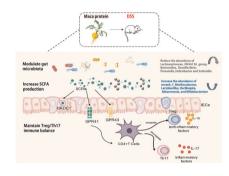
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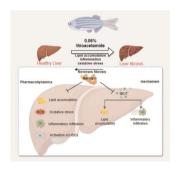
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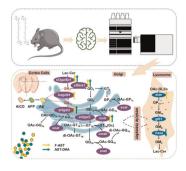
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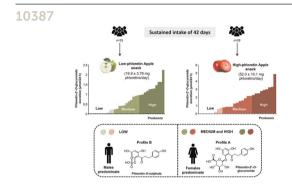
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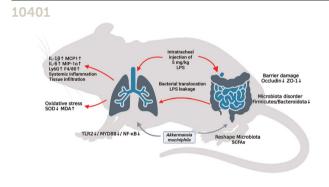
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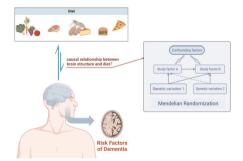
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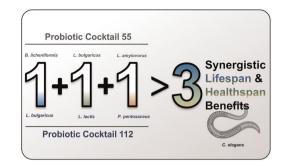
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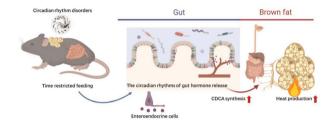
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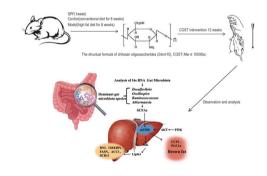
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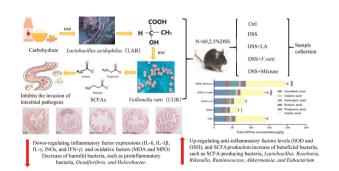
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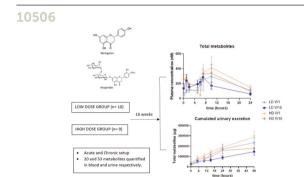
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Aggregation Ratio-G Aggregation Cons section Flavone + Rutin-G Flavone + Hsp-G Flavone + Hsp-G Flavone - Hsp-G Flavon

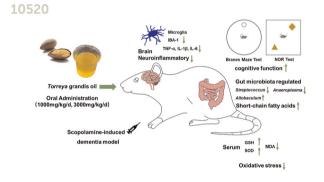
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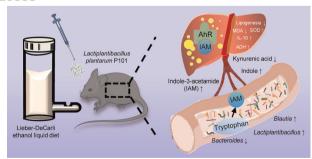
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Jiachen Ma, Tian Yuan, Yuqi Gao, Xiaoming Zeng, Zhigang Liu* and Jinming Gao*

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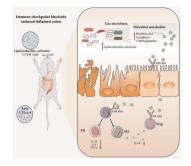
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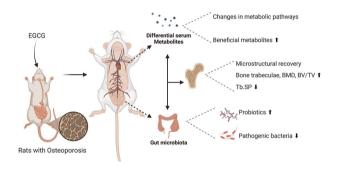
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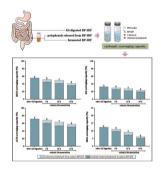
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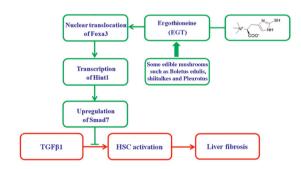
Jinxin Li, Hao Zhang, Ling Zhu, Gangcheng Wu and Hui Zhang*



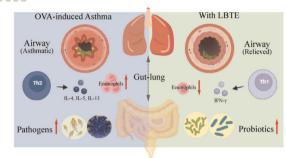
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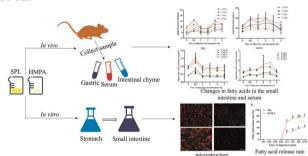


Liubao tea extract ameliorates ovalbumin-induced allergic asthma by regulating gut microbiota in

Shasha Guo, Yuxuan Shi, Anan Xu, Yuefei Wang and Ping Xu*

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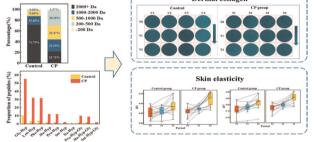
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