

# Food & Function

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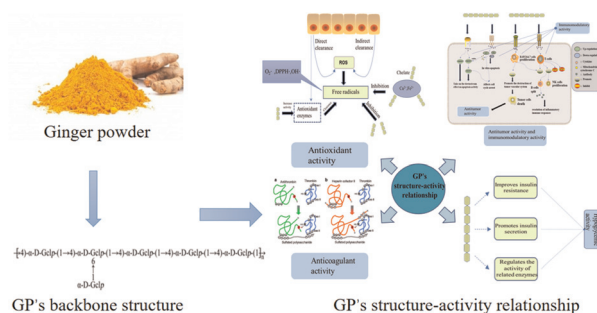
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### Research progress on ginger polysaccharides: extraction, purification and structure–bioactivity relationship

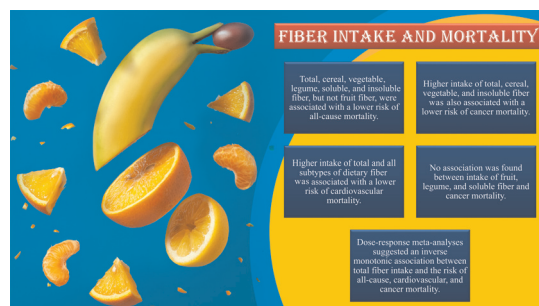
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### Total and different dietary fiber subtypes and the risk of all-cause, cardiovascular, and cancer mortality: a dose–response meta-analysis of prospective cohort studies

Amin Mirrafiei, Ahmad Jayedi and Sakineh Shab-Bidar\*



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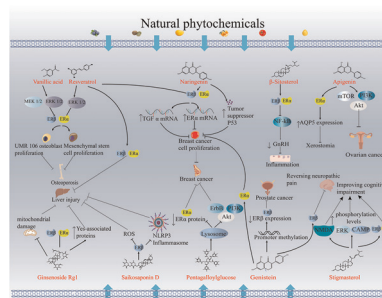


## REVIEWS

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## Estrogen receptor-mediated health benefits of phytochemicals: a review

Junfeng Li, Jia Yu, Haoyang Zou, Jie Zhang\* and Li Ren\*

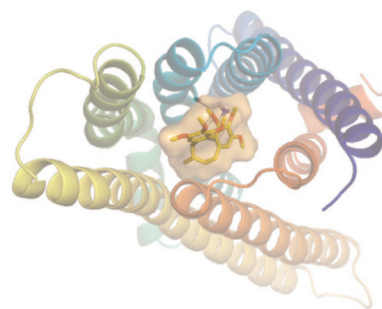


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## Inhibitors of human bitter taste receptors from the five-flavour berry, *Schisandra chinensis*

Ryan Soh, Lin Fu, Wei Mei Guo, Wei-Guang Seetoh and Ann Koay\*

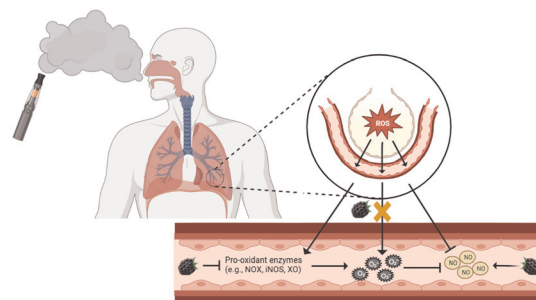


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## Blackberry consumption protects against e-cigarette-induced vascular oxidative stress in mice

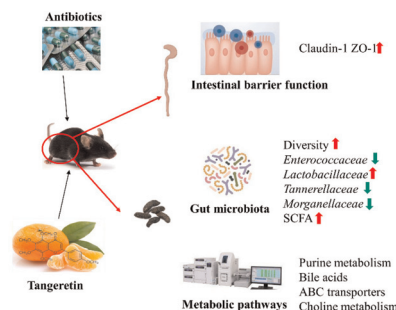
Maureen L. Meister and Rafaela G. Feresin\*



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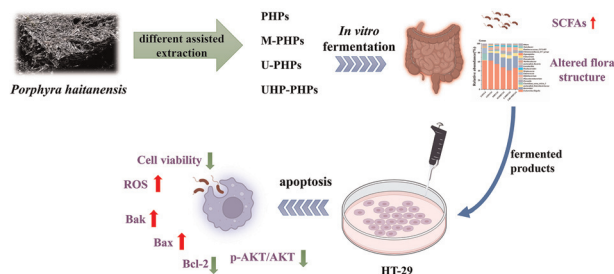
## Dietary tangeretin improved antibiotic-associated diarrhea in mice by enhancing the intestinal barrier function, regulating the gut microbiota, and metabolic homeostasis

Bin Chen, Xun Yang, Minmin Zhan, Yilu Chen, Jingyi Xu, Jie Xiao, Hang Xiao\* and Mingyue Song\*



## PAPERS

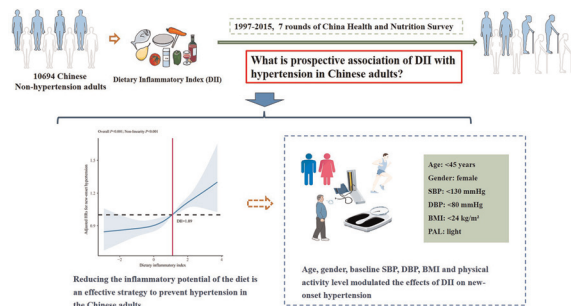
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### *In vitro*-simulated intestinal flora fermentation of *Porphyra haitanensis* polysaccharides obtained by different assisted extractions and their fermented products against HT-29 human colon cancer cells

Shiqi Shen, Tao Hong, Zhiyu Liu, Shuji Liu, Hui Ni, Zedong Jiang, Yuanfan Yang\* and Mingjing Zheng\*

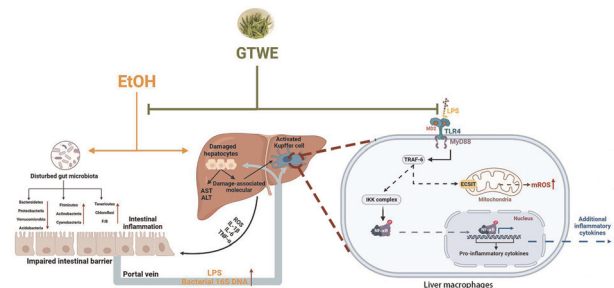
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### The dietary inflammatory index and new-onset hypertension in Chinese adults: a nationwide cohort study

Ze Xu, Xue Li, Li Ding, Zhaofeng Zhang\* and Yongye Sun\*

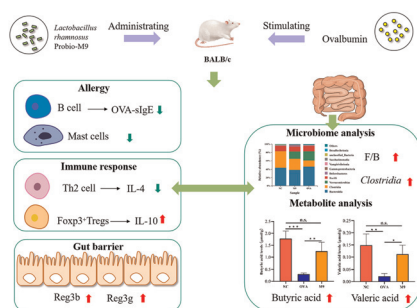
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### Water extract of green tea attenuates alcohol-related hepatitis by inhibiting liver inflammation and gut microbiota disturbance in mice

Guoqing Xia, Zixuan Li, Xiaodong Sheng, Zhongwen Xie, Qian Fang, Cheng Zhang, Tiantian Wang, Yulian Wang, Baoming Wu\* and Xiongwen Lv\*

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### *Lactobacillus rhamnosus* Probio-M9 alleviates OVA-sensitized food allergy through modulating gut microbiota and its metabolism

Jialu Shi, Pengfei Dong, Cheng Liu, Yan Xu, Mingzhu Zheng, Lei Cheng, Jin Wang\* and Vijaya Raghavan

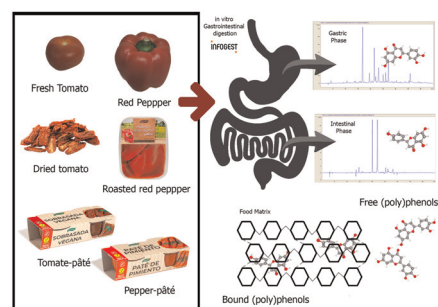


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# Effect of the food matrix on the (poly)phenol stability of different plant-based meat products and their main ingredients after *in vitro* gastrointestinal digestion

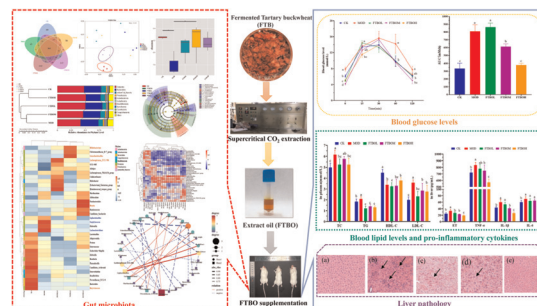
Raquel Lucas-González,\* Vicente Díez-Riquelme, Manuel Viuda-Martos, José Ángel Pérez-Álvarez, Elena Sánchez-Zapata and Juana Fernández-López



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# Effects of extracted oil of fermented Tartary buckwheat on lipid-lowering, inflammation modulation, and gut microbial regulation in mice

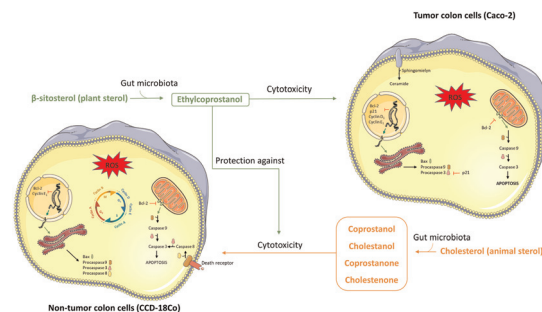
Xin Yang, Anran Zhu, Xuanchen Li, Shengling He, Yi Zhu, Wen Anyan, Likang Qin and Haiying Zeng\*



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# Ethylcoprostanol modulates colorectal cancer cell proliferation and mitigates cytotoxicity of cholesterol metabolites in non-tumor colon cells

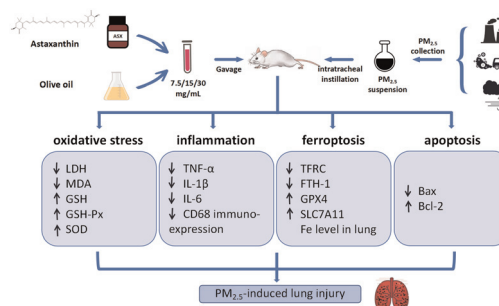
Mussa Makran, Guadalupe Garcia-Llatas,\* Amparo Alegría and Antonio Cilla



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# Astaxanthin alleviates fine particulate matter (PM<sub>2.5</sub>)-induced lung injury in rats by suppressing ferroptosis and apoptosis

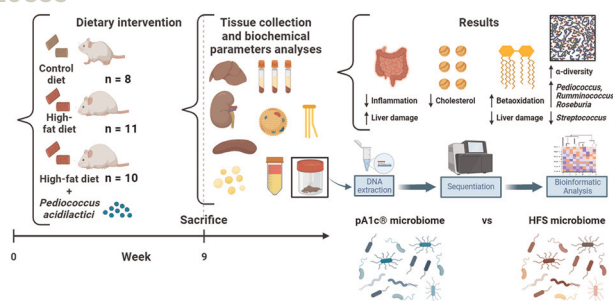
Bowen Yin, Jingyi Ren, Qiqi Cui, Xuanyi Liu, Ziyi Wang, Huanting Pei, Jinshi Zuo, Yadong Zhang, Rui Wen, Xiaoya Sun, Weican Zhang and Yuxia Ma\*





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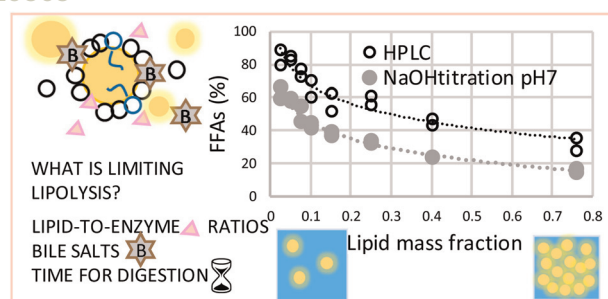
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### *Pediococcus acidilactici* (pA1c®) alleviates obesity-related dyslipidemia and inflammation in Wistar rats by activating beta-oxidation and modulating the gut microbiota

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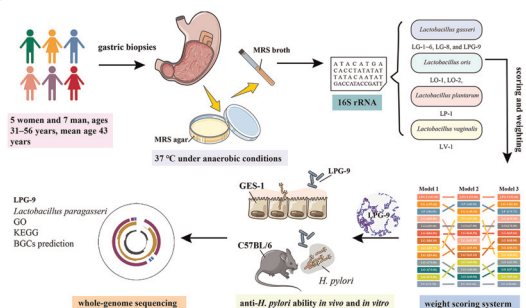
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### *In vitro* digestion of high-lipid emulsions: towards a critical interpretation of lipolysis

Paula K. Okuro, Michèle Viau, Sébastien Marze, Sophie Laurent, Rosiane L. Cunha, Claire Berton-Carabin\* and Anne Meynier\*

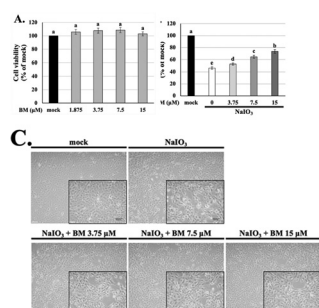
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### Anti-*Helicobacter pylori* activity and gastroprotective effects of human stomach-derived *Lactobacillus paragasseri* strain LPG-9

Binyan Xu, Jingjing Kong, Yangfan Lin, Ziyu Tang, Jiaxin Liu, Zhenhui Chen, Weiseng Zeng, Yang Bai\* and Hongying Fan\*

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### The protective effects of beta-mangostin against sodium iodate-induced retinal ROS-mediated apoptosis through MEK/ERK and p53 signaling pathways

Yuan-Yen Chang, Meilin Wang, Jui-Hsuan Yeh, Shang-Chun Tsou, Tzu-Chun Chen, Min-Yen Hsu, Yi-Ju Lee, Inga Wang and Hui-Wen Lin\*

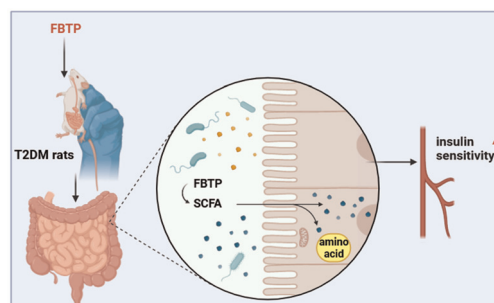


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## Effects of Fu brick tea polysaccharides on gut microbiota and fecal metabolites of HFD/STZ-induced type 2 diabetes rats

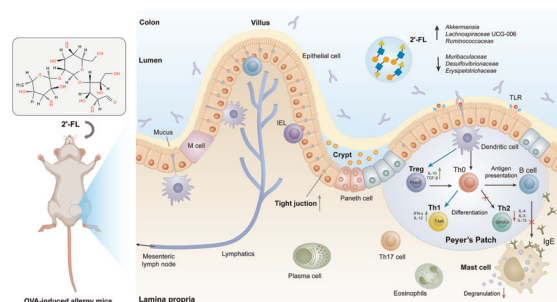
Xiangnan Zhang, Qiannan Li, Ning Han, Chaofan Song, Yangnan Lin, Liansheng Zhang, Daoyuan Ren, Yan Zhao, Xingbin Yang\* and Ting Li\*



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## 2'-Fucosyllactose alleviates OVA-induced food allergy in mice by ameliorating intestinal microecology and regulating the imbalance of Th2/Th1 proportion

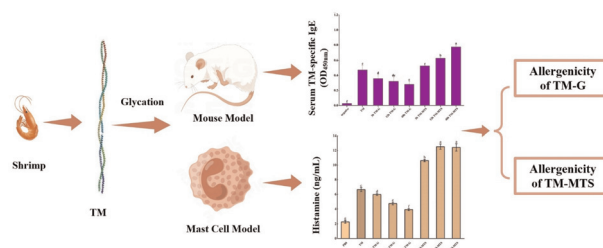
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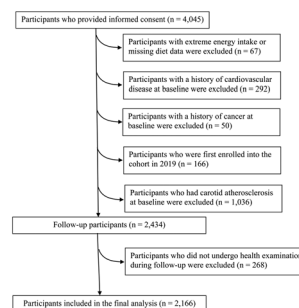
Bin Yang, Ziye Zhang,\* Lichun Liu, Zhenxing Li and Hong Lin



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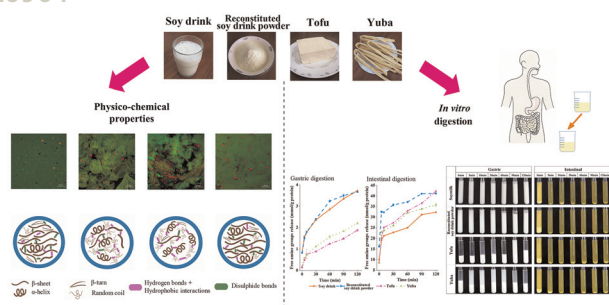
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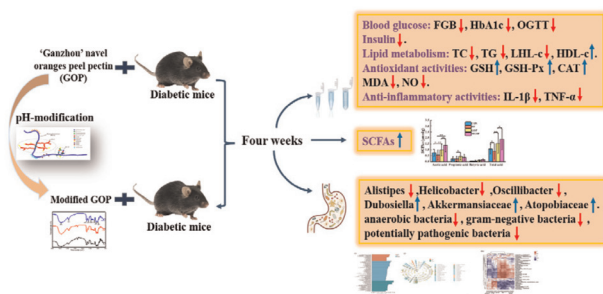
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### *In vitro* protein digestibility of different soy-based products: effects of microstructure, physico-chemical properties and protein aggregation

Mengdi Li, Jing Wang, Jiayu Zhang, Ying Lv,\*  
Shuntang Guo and Paul Van der Meeren

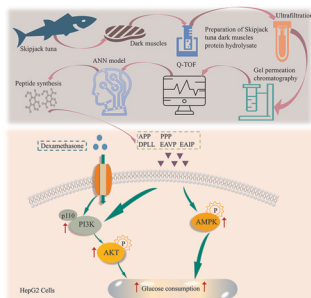
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Chao Du, Feng Zuo, Yang Cao\* and Yanqing Zang\*

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Wenhua Miao and Yan Xu

