

RSC Sustainability

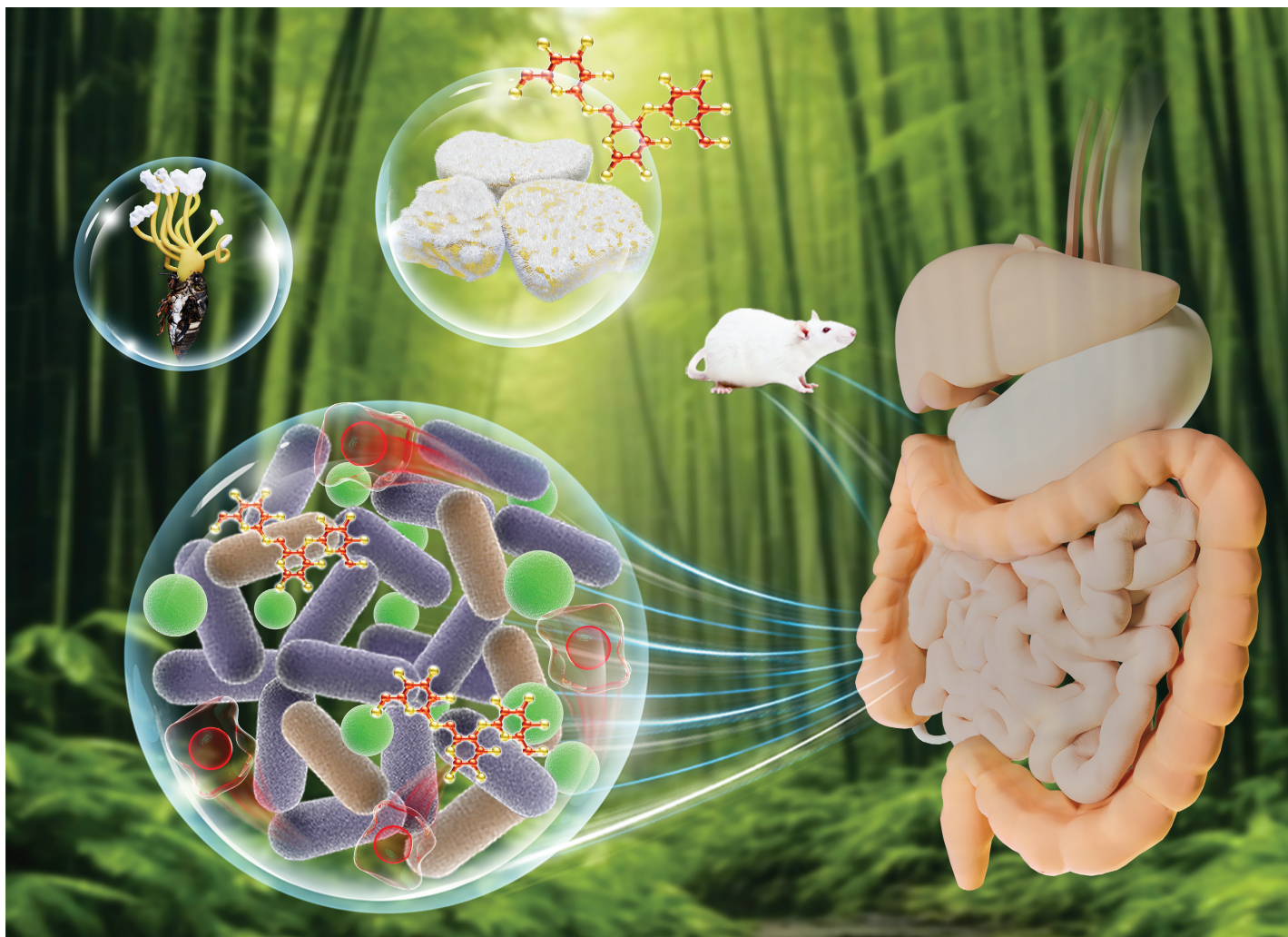
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Fundamental questions
Elemental answers



Showcasing research from Professor Rui Liu's laboratory, State Key Laboratory of Food Nutrition and Safety, Tianjin University of Science & Technology, Tianjin, China.

Soluble dietary fibers from solid-state fermentation of wheat bran by the fungus *Cordyceps cicadae* and their effects on colitis mice

Two soluble dietary fibers were extracted from unfermented and fermented wheat bran by solid-state fermentation with *Isaria cicadae* Miquel, namely, UFSDF and FSDF. Their composition and structural properties were analyzed, and their effects on mice with ulcerative colitis were studied. Our study showed that solid-state fermentation of wheat bran by *Isaria cicadae* Miquel altered the structure of FSDF. FSDF significantly attenuated the symptoms of DSS-induced colitis in mice. Altogether, soluble dietary fiber from wheat bran fermented using fungi could be a functional food component with potential for colitis relief.

As featured in:



See Rui Liu, Zijian Zhi *et al.*,
Food Funct., 2024, **15**, 516.