

Food & Function

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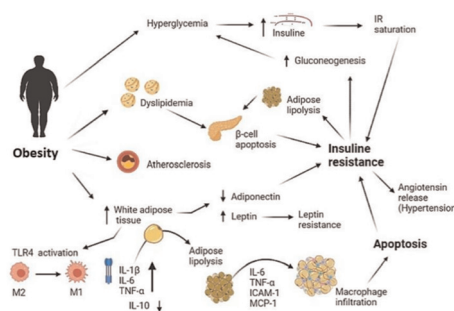
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Microbiota dysbiosis caused by dietetic patterns as a promoter of Alzheimer's disease through metabolic syndrome mechanisms

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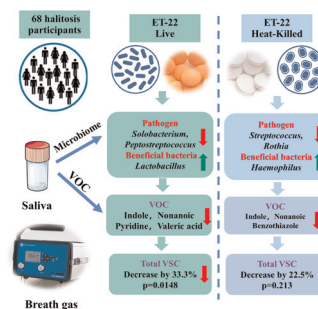


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Lactobacillus paracasei ET-22 and derived postbiotics reduce halitosis and modulate oral microbiome dysregulation – a randomized, double-blind placebo-controlled clinical trial

Guna Wuri, Fudong Liu, Zhe Sun, Bing Fang, Wen Zhao, Wei-Lian Hung, Wei-Hsien Liu, Xiaoxu Zhang, Ran Wang, Fang Wu, Liang Zhao and Ming Zhang*



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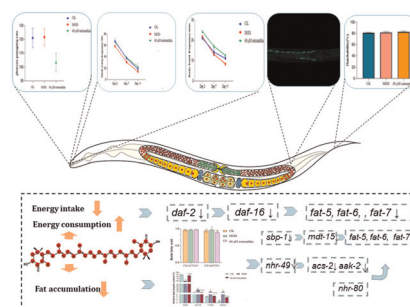


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Astaxanthin reduces fat storage in a *fat-6/fat-7* dependent manner determined using high fat *Caenorhabditis elegans*

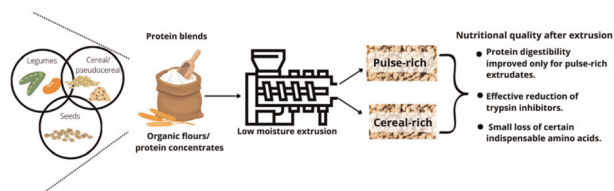
Junting Xie, Xiaoning Hou, Wanshi He, Jie Xiao, Yong Cao and Xiaojuan Liu*



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Protein blends and extrusion processing to improve the nutritional quality of plant proteins

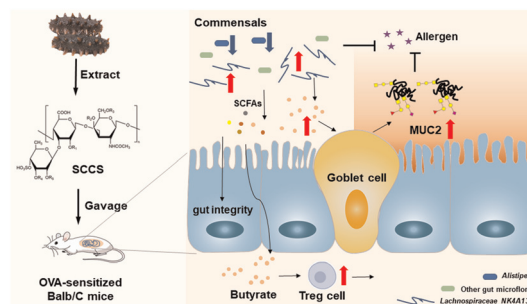
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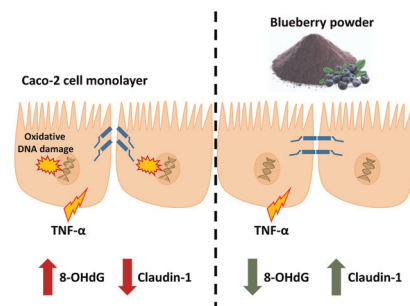
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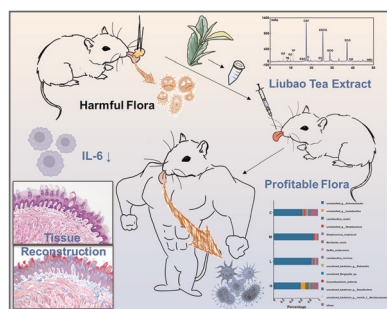
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Mirko Marino, Samuele Venturi, Marco Rendine, Marisa Porrini, Claudio Gardana, Dorothy Klimis-Zacas, Cristian Del Bo* and Patrizia Riso



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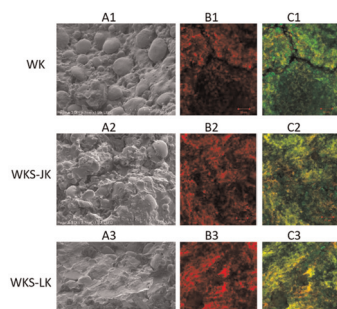
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A local dark tea – Liubao tea – extract exhibits remarkable performance in oral tissue regeneration, inflammation relief and oral microbiota reconstruction

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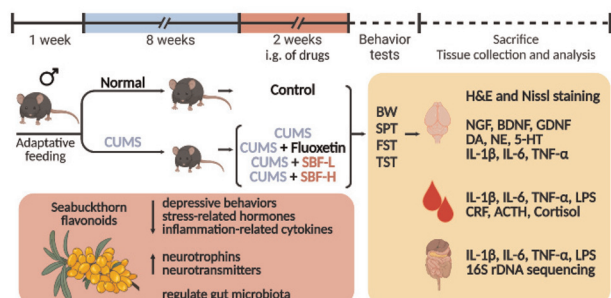
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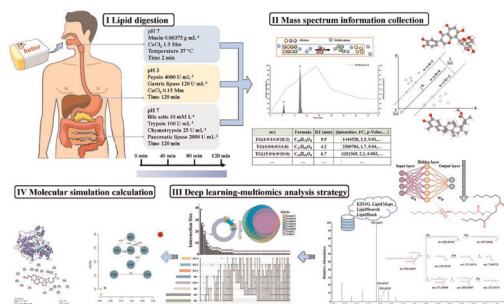
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Flavonoids from Seabuckthorn (*Hippophae rhamnoides* L.) restore CUMS-induced depressive disorder and regulate the gut microbiota in mice

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Lactobacillus casei-derived postbiotics inhibited digestion of triglycerides, glycerol phospholipids and sterol lipids via allosteric regulation of BSSL, PTL and PLA2 to prevent obesity: perspectives on deep learning integrated multi-omics

Zibian Fan and Wei Jia*

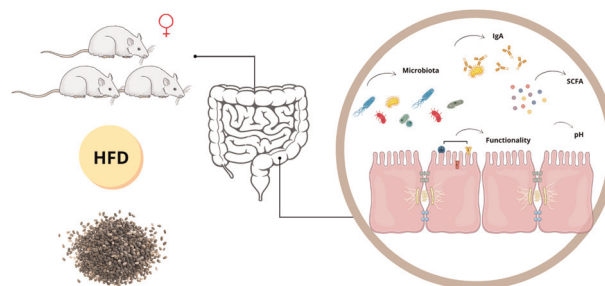


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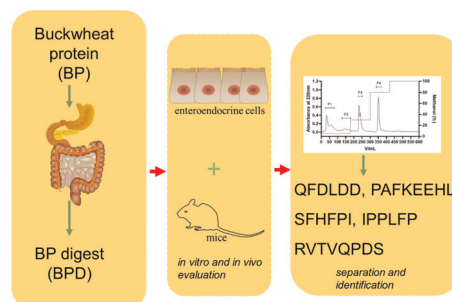
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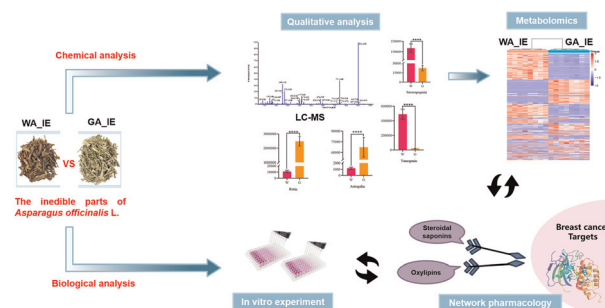
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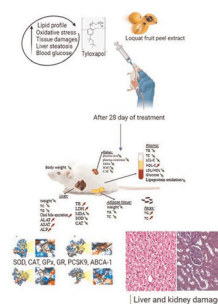
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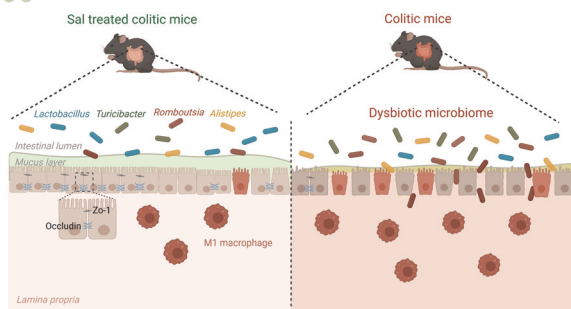
Polyphenol-rich extract from loquat fruit peel prevents hyperlipidemia and hepato-nephrotoxicity in mice: in vivo study and in silico prediction of possible mechanisms involving identified polyphenols and/or their circulating metabolites

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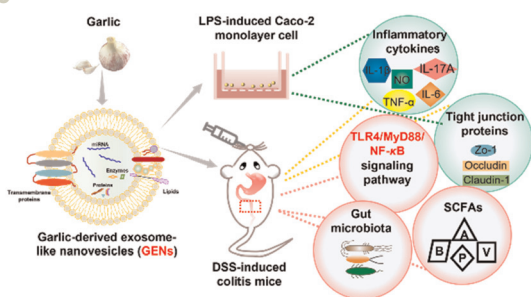
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Salidroside alleviates dextran sulfate sodium-induced colitis in mice by modulating the gut microbiota

Jiuxi Liu, Jiawei Cai, Peng Fan, Xue Dong, Naisheng Zhang, Jiandong Tai* and Yongguo Cao*

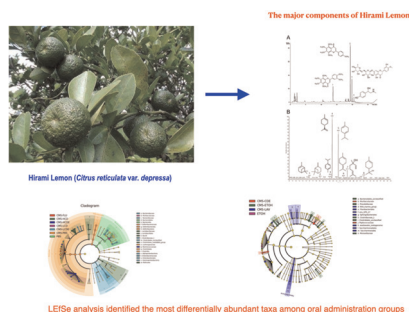
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Garlic-derived exosome-like nanovesicles alleviate dextran sulphate sodium-induced mouse colitis via the TLR4/MyD88/NF-κB pathway and gut microbiota modulation

Zhenzhu Zhu,* Liuyue Liao, Mingwei Gao and Qin Liu

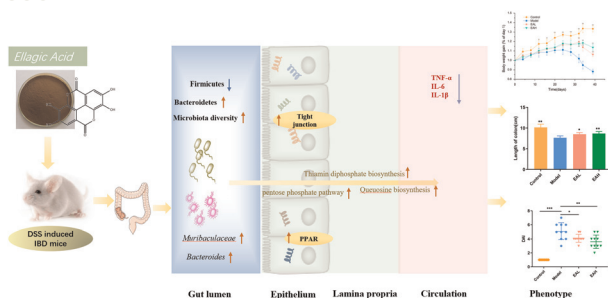
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Hiram lemon (*Citrus reticulata* var. *depressa*) modulates the gut–brain axis in a chronic mild stress-induced depression mouse model

Po-Heng Tsai, Pei-Chen Wu, Hui-Ru Li, K. J. Senthil Kumar* and Sheng-Yang Wang*

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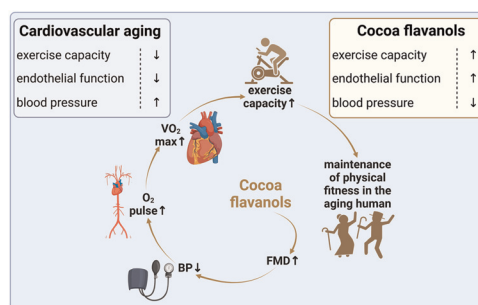


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Cocoa flavanols improve peakVO₂ and exercise capacity in a randomized double blinded clinical trial in healthy elderly people

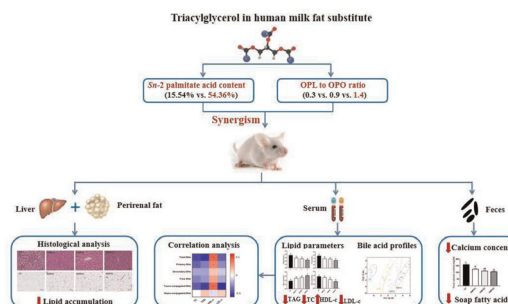
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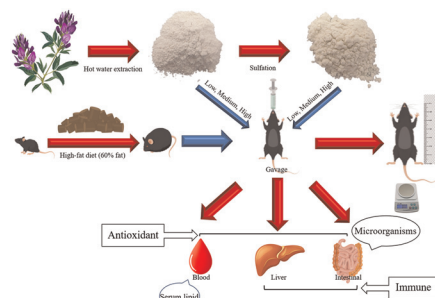
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The potential role of alfalfa polysaccharides and their sulphated derivatives in the alleviation of obesity

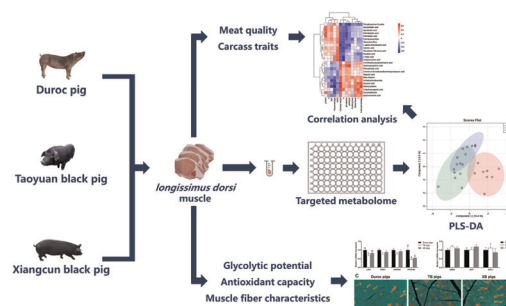
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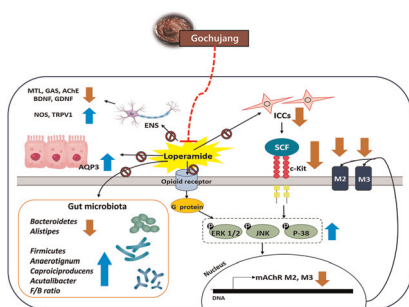
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Muscle characteristics comparison and targeted metabolome analysis reveal differences in carcass traits and meat quality of three pig breeds

Bo Song, Yating Cheng, Md. Abul Kalam Azad, Sujuan Ding, Kang Yao and Xiangfeng Kong*



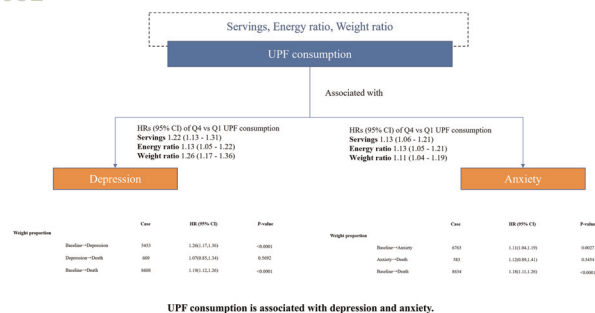
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Comparison of the laxative effects of Korean *Gochujang* containing different microbiota on loperamide-induced constipation in ICR mice

Na-Yeon Kim, Kyung-Ah Kim, Hee-Jong Yang, Su-Ji Jeong, Anna Han* and Youn-Soo Cha*

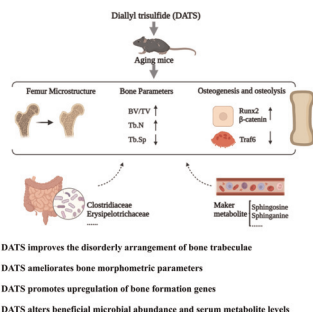
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Association of ultra-processed food consumption with incident depression and anxiety: a population-based cohort study

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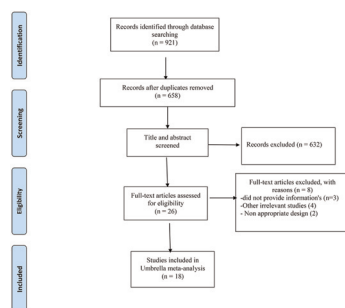
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Diallyl trisulfide ameliorates bone loss and alters specific gut microbiota and serum metabolites in natural aging mice

Feng Zhang, Jia Xu, Yanzhou Hu, Jingjing Fang, Minglan Yang, Kunlun Huang, Wentao Xu and Xiaoyun He*

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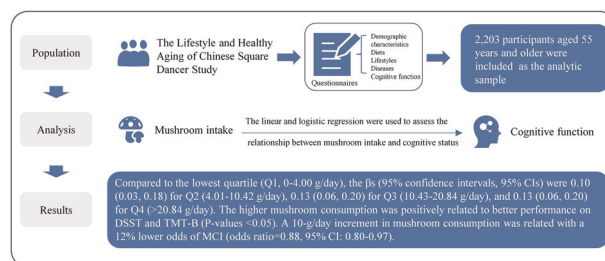


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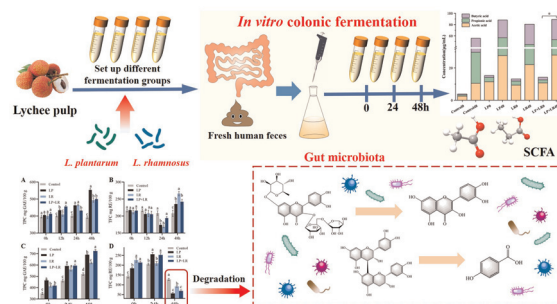
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Lychee pulp phenolics fermented by mixed lactic acid bacteria strains promote the metabolism of human gut microbiota fermentation *in vitro*

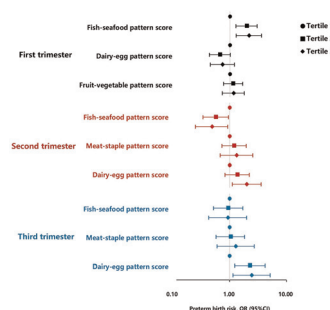
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Trimester-specific associations of maternal dietary patterns with preterm birth: China Medical University birth cohort study

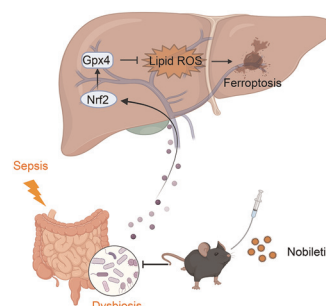
Jiajin Hu, Meihui Li, Chuang Li, Shaowei Yin, Lin Tao, Lin Li, Ningyu Wan, Yilin Liu, Borui Liu, Lu Zheng, Xiaochuan Wang, Zhe Yang, Yanan Ma, Chong Qiao*, Deliang Wen* and Caixia Liu*



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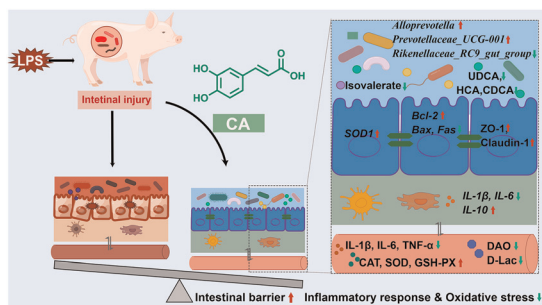
Nobiletin protects against ferroptosis to alleviate sepsis-associated acute liver injury by modulating the gut microbiota

Wei Huang, Hui Chen, Qi He, Weidang Xie, Zanlin Peng, Qiang Ma, Qiaobing Huang, Zhongqing Chen* and Yanan Liu*



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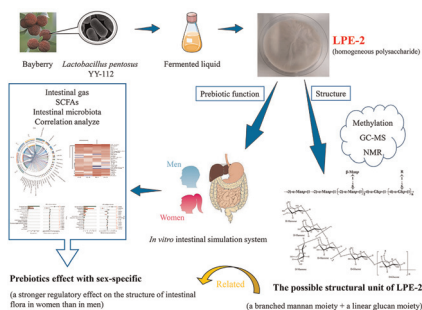
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Caffeic acid supplementation ameliorates intestinal injury by modulating intestinal microbiota in LPS-challenged piglets

Xiaobin Wen, Fan Wan, You Wu, Lei Liu, Yueping Liu, Ruqing Zhong,* Liang Chen and Hongfu Zhang*

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An exopolysaccharide from *Lactobacillus pentosus* YY-112: structure and effect on the human intestinal microbiota

Ying Yang,* Mingzhe Wang, Hui Zhang, Wanyi Zhou, Wei Liu, Xionge Pi and Jianrong Xing

