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Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease

Rita de Cássia Stampini Oliveira Lopes, Samara Letícia Silva de Lima, Bárbara Pereira da Silva, Renata Celi Lopes Toledo, Maria Eliza de Castro Moreira, Pamella Cristine Anunciação, Eduardo Henrique Miranda Walter, Carlos Wanderlei Piler Carvalho, Valéria Aparecida Vieira Queiroz, Andréia Queiroz Ribeiro, Hércia Stampini Duarte Martino

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1. Introduction

Sorghum (*Sorghum bicolor* L.) is a cereal from the Poaceae family and has a chemical composition

Abbreviations: CKD, chronic kidney disease; AOAC, Association of Official Analytical Chemists; 3-DXA, 3-deoxyanthocyanidins; LUT, 5-MeO-LUT, 5-methoxyluteolinidine; API, apigeninidine; 7 MeO-API, 7-methoxypyrimidinidine; Kcal, calorific value;; CG, control group; SG, symbiotic group; SOD, superoxide dismutase; MDA, malondialdehyde; TAC, total antioxidant capacity; CRP, C-reactive protein concentration; IL-6, interleukin 6; IL-10, interleukin 10; TNF- α , Tumor necrosis factor α

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