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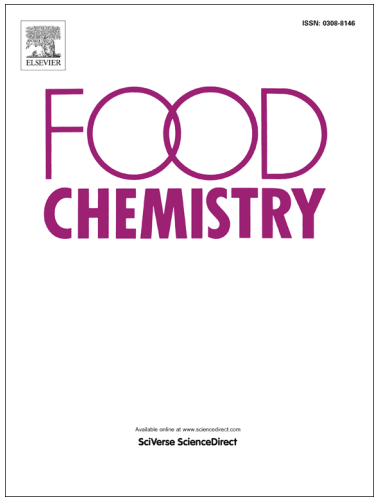

Encapsulation of anthocyanins from bilberries - Effects on bioavailability and intestinal accessibility in humans

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Encapsulation of anthocyanins from bilberries - Effects on bioavailability and intestinal accessibility in humans

Dolores Mueller[1], Kathrin Jung[1], Manuel Winter[1], Dorothee Rogoll[2], Ralph Melcher[2], Ulrich Kulozik[3], Karin Schwarz[4] and Elke Richling[1,*]

[1]Department of Food Chemistry and Toxicology, Molecular Nutrition, University of Kaiserslautern, Erwin-Schroedinger-Strasse 52, D-67663 Kaiserslautern, Germany

[2]Medizinische Klinik und Poliklinik II, Universitätsklinikum Wuerzburg, Oberduerrbacher Strasse 6, D-97080 Wuerzburg, Germany

[3]Department of Food Process Engineering and Dairy Technology, Techn. Universität Muenchen, Weihenstephaner Berg 1, D-85354 Freising, Germany

[4]Department of Food Technology, Institute of Human Nutrition and Food Science, University of Kiel, Heinrich-Hecht-Platz 10, D-24118 Kiel, Germany

Running title: Modulation of bioavailability through anthocyanin encapsulation

Corresponding author: Elke Richling, *e-mail: richling@chemie.uni-kl.de, telephone: +496312054061, fax: +496312053085

Chemical compounds studied in this article: Anthocyanins (PubChem CID: 145858), Gallic acid (PubChem CID: 370), 4-Hydroxybenzoic acid (PubChem CID: 135), 4-Hydroxybenzaldehyde (PubChem CID: 126), 3-O-Methylgallic acid (PubChem CID: 19829), Protocatechuic Acid (PubChem CID: 72), Phloroglucinol aldehyde (PubChem CID: 68099), Vanillic acid (PubChem CID: 8468), Syringic acid (PubChem CID: 10742)

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