

Accepted Manuscript

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PII: S0963-9969(18)30125-X
DOI: doi:[10.1016/j.foodres.2018.02.032](https://doi.org/10.1016/j.foodres.2018.02.032)
Reference: FRIN 7395
To appear in: *Food Research International*
Received date: 20 October 2017
Revised date: 9 February 2018
Accepted date: 11 February 2018

Please cite this article as: Veronica Valli, Annalisa Taccari, Mattia Di Nunzio, Francesca Danesi, Alessandra Bordonni, Health benefits of ancient grains. Comparison among bread made with ancient, heritage and modern grain flours in human cultured cells. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. *Food Research International* (2018), doi:[10.1016/j.foodres.2018.02.032](https://doi.org/10.1016/j.foodres.2018.02.032)

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Health benefits of ancient grains. Comparison among bread made with ancient, heritage and modern grain flours in human cultured cells

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¹ **Abbreviations:** AGE: advanced glycation end products; Ar: arginase; β CE: β -carotene equivalents; BSA: bovine serum albumin; CH: Chateau; cNOS: constitutive nitric oxide synthase; Ctrl: control; DCFH-DA: dichloro-dihydro-fluorescein diacetate; DMEM: Dulbecco's modified Eagle's medium; DPBS: Dulbecco's phosphate-buffered saline; ECACC: European Collection of Authenticated Cell Cultures; EDTA: ethylenediaminetetraacetic acid; eNOS: endothelial nitric oxide synthase; FBS: fetal bovine serum; FO: Fortuna-USA; GAE: gallic acid equivalent; HSD: honestly significant difference; IL-1 β : interleukin-1 β ; IL-8: interleukin-8; IL-10: interleukin-10; iNOS: inducible nitric oxide synthase; JU: Judy; KA: KAMUT[®] khorasan wheat; LPS: lipopolysaccharides; MA: Marquis; MRP: Maillard reaction products; MTT: 3-(4,5-dimethylthiazol-2-yl)-2,5-diphenyltetrazolium bromide; NaS: sodium salicylate; NF- κ B: nuclear factor κ -light-chain-enhancer of activated B cells; nNOS: neuronal nitric oxide synthase; NO: nitric oxide; NOS: nitric oxide synthase; NSAID: nonsteroidal anti-inflammatory drugs; RE: Redwin; RNS: reactive nitrogen species; ROS: reactive oxygen species; SP: Spelt; TAC: total antioxidant capacity; TCC: total carotenoid content; TE: Trolox equivalents; TNF- α : tumor necrosis factor α ; TPC: total phenolic content; TU: Turkey Red.

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