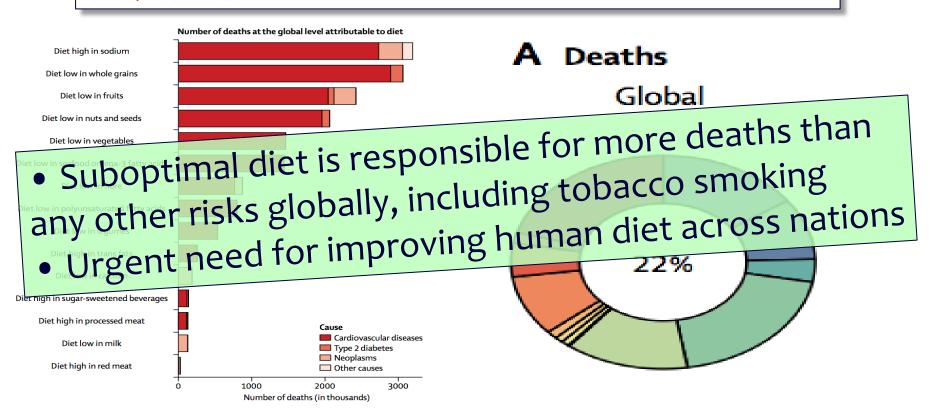




Health effects of dietary risks in 195 countries, 1990–2017: a systematic analysis for the Global Burden of Disease Study 2017

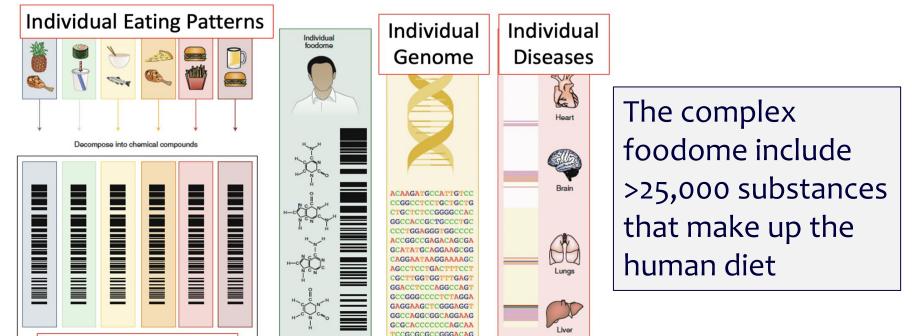
GBD 2017 Diet Collaborators\*

Lancet 2019



### Linking the diet to the genome and disease

Individual Foodome



**Foodome** - a new discipline that studies the food and nutrition domains through the application and integration of advanced -omics technologies to improve well-being, health and knowledge



RESEARCH

Science Nov 2021

#### **REVIEW SUMMARY**

AGING

**Antiaging diets: Separating fact from fiction** 

Mitchell B. Lee, Cristal M. Hill, Alessandro Bitto, Matt Kaeberlein\*

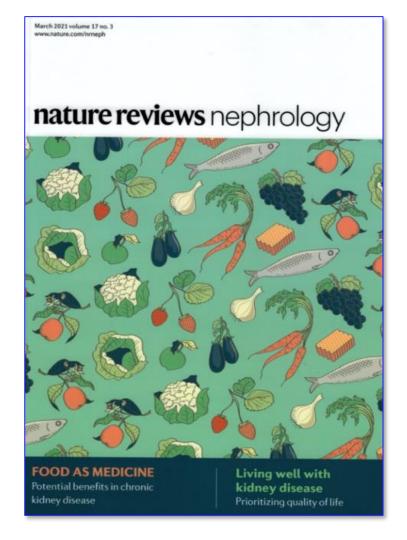
Validated biomarkers of biological aging are required to match intervention to each person's distinct genetic and environmental context and thereby optimize individual healthy life span

At the buffet of antiaging diets, which is the best plate? Diets clockwise from top left: CR, time-restricted feeding, protein restriction, and ketogenic.





Different effects on the Foodome



Target transcription factors involved in inflammation and oxidative stress





• Sulforaphane (broccoli)

Inflammation

• Curcumin (tumeric)

Antocyanins (berries)

Flavonoids (red fruits)

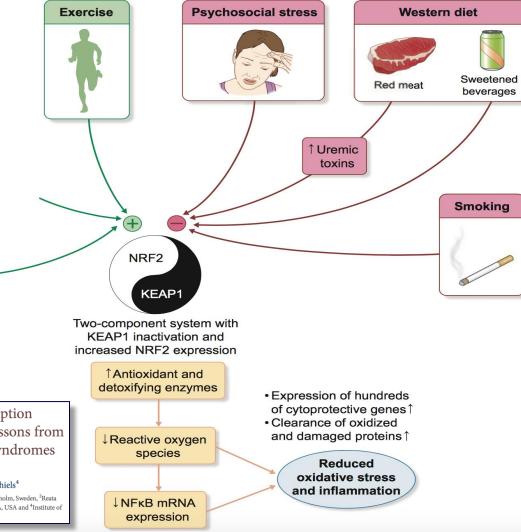
• Quercetin (apple )

• Cinnamaldehyde (cinnamon)

Rhizome (ginger)

Food as medicine: targeting the uraemic phenotype in chronic kidney disease

Denise Mafra 1, Natalia A. Borges 12, Bengt Lindholm 13, Paul G. Shiels 4, Pieter Evenepoel<sup>6</sup> and Peter Stenvinkel<sup>6</sup>



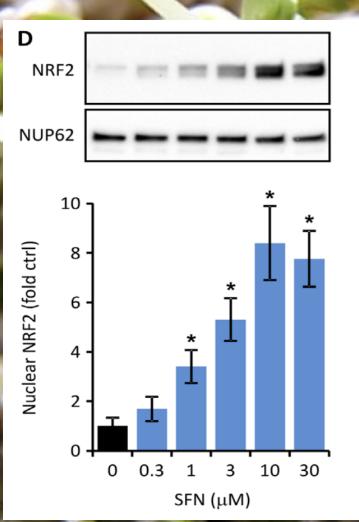
#### NRF2 stimulators

- Klotho
- · Hydrogen sulphide
- · KEAP1 inhibitors, such as itaconate
- Drugs that stimulate NRF2:
- Metformin
- Statin
- Lithium
- Synthetic activators
- Triterpenoids, such as bardoxolone
- Fumaric acid esters, such as DMF
- Nitro fatty acids

Understanding the role of the cytoprotective transcription factor nuclear factor erythroid 2–related factor 2—lessons from evolution, the animal kingdom and rare progeroid syndromes

Peter Stenvinkel<sup>1</sup>, Colin J. Meyer<sup>2</sup>, Geoffrey A. Block<sup>2</sup>, Glenn M. Chertow<sup>3</sup> and Paul G. Shiels<sup>4</sup>

<sup>1</sup>Division of Renal Medicine, Department of Clinical Science, Intervention and Technology, Karolinska Institutet, Stockholm, Sweden, <sup>2</sup>Reata Pharmaceuticals, Plano, TX, USA, <sup>3</sup>Department of Medicine, Division of Nephrology, Stanford University, Stanford, CA, USA and <sup>3</sup>Institute of Cancer Sciences, Wolfson Wohl Translational Research Centre, University of Glasgow, Beardsen, Glasgow, UK



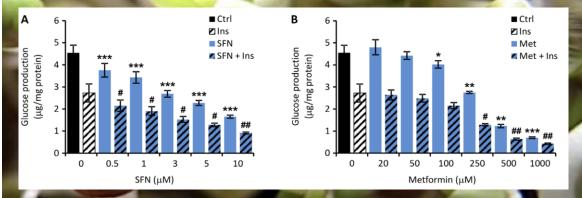
SCIENCE TRANSLATIONAL MEDICINE | RESEARCH ARTICLE

DIABETES

2017

Sulforaphane reduces hepatic glucose production and improves glucose control in patients with type 2 diabetes

Annika S. Axelsson,<sup>1</sup> Emily Tubbs,<sup>1</sup> Brig Mecham,<sup>2</sup> Shaji Chacko,<sup>3</sup> Hannah A. Nenonen,<sup>1</sup> Yunzhao Tang,<sup>1</sup> Jed W. Fahey,<sup>4</sup> Jonathan M. J. Derry,<sup>5</sup> Claes B. Wollheim,<sup>1,6</sup> Nils Wierup,<sup>1</sup> Morey W. Haymond,<sup>3</sup> Stephen H. Friend,<sup>5</sup> Hindrik Mulder,<sup>1</sup> Anders H. Rosengren<sup>1,5,7</sup>\*



Sulforaphane improves glucose tolerance by a magnitude similar to that of metformin

HbA1c (mmol/mol) at baseline

Obese patients with dysregulated T2D





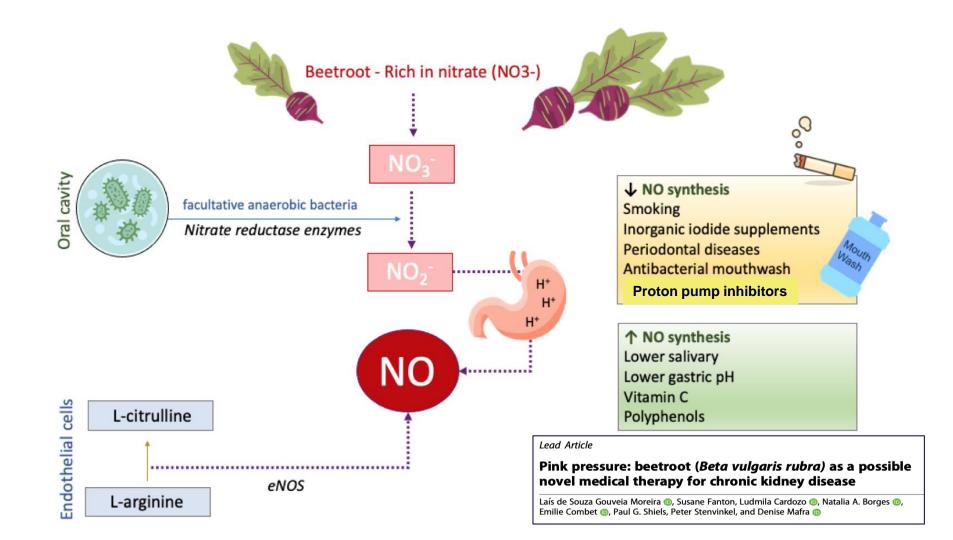


Food as medicine: targeting the uraemic phenotype in chronic kidney disease

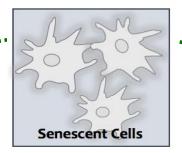
Denise Mafra⊚¹, Natalia A. Borges⊚², Bengt Lindholm⊚³, Paul G. Shiels⁴, Pieter Evenepoel⊚⁵ and Peter Stenvinkel⊚³⊠



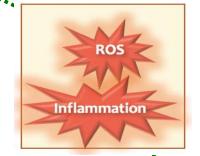
Nitrates (radish, beetroot, spinach)

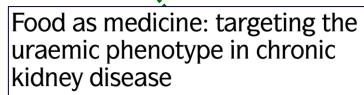


- Quercetin (apple)
- Curcumin (tumeric)
- Fisetin (strawberries)
- Epigallocaechin (green tea)



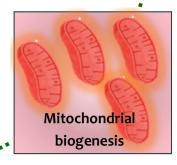






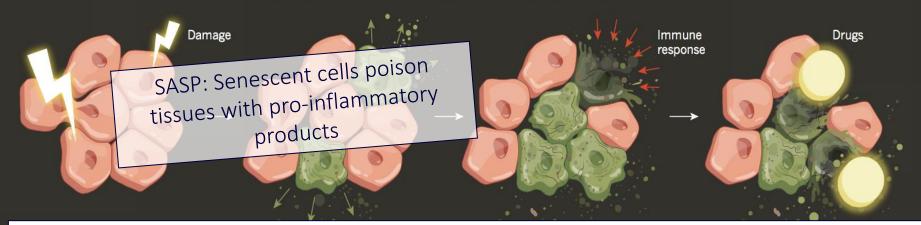
Denise Mafra⊚¹, Natalia A. Borges⊚², Bengt Lindholm⊚³, Paul G. Shiels⁴, Pieter Evenepoel⊙⁵ and Peter Stenvinkel⊙⁵ ⊠





BECOMING UNDEAD

Damage or disease can lead a cell down the path to senescence. Scientists are still finding out how cells behave once they get there — and how to get rid of them.



# Senescent cells: an emerging target for diseases of ageing

Bennett G. Childs<sup>1</sup>, Martina Gluscevic<sup>1</sup>, Darren J. Baker<sup>1,2</sup>, Remi-Martin Laberge<sup>3</sup>, Dan Marquess<sup>3</sup>, Jamie Dananberg<sup>3</sup> and Jan M. van Deursen<sup>1,2</sup>

#### KIII ZOIIIDIES

Research paper

EBioMedicine 2018

Fisetin is a senotherapeutic that extends health and lifespan



Matthew J. Yousefzadeh <sup>a,1</sup>, Yi Zhu <sup>b,1</sup>, Sara J. McGowan <sup>a,1</sup>, Luise Angelini <sup>a,1</sup>, Heike Fuhrmann-Stroissnigg <sup>a</sup>, Ming Xu <sup>b</sup>, Yuan Yuan Ling <sup>a</sup>, Kendra I. Melos <sup>a</sup>, Tamar Pirtskhalava <sup>b</sup>, Christina L. Inman <sup>b</sup>, Collin McGuckian <sup>a</sup>, Erin A. Wade <sup>a</sup>, Jonathon I. Kato <sup>a</sup>, Diego Grassi <sup>a</sup>, Mark Wentworth <sup>c</sup>, Christin E. Burd <sup>d</sup>, Edgar A. Arriaga <sup>e</sup>, Warren L. Ladiges <sup>f</sup>, Tamara Tchkonia <sup>b</sup>, James L. Kirkland <sup>b</sup>, Paul D. Robbins <sup>a,\*</sup>, Laura J. Niedernhofer <sup>a,\*</sup>

## Of 10 flavonoids tested, fisetin was the most potent senolytic

## Fisetin May be a Low-Hanging Fruit for Aging

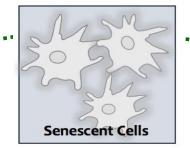
Steve Hill

December 26, 2018

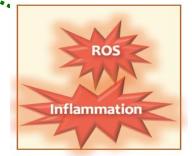


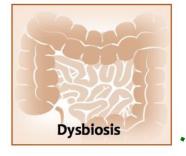
Fruit/Vegetable	Amount µg/g
Strawberry	160
Apple	26.9
Persimmon	10.6
Lotus Root	5.8
Onion	4.8
Grape	3.9
Kiwi	2.0
Peach	0.6
Cucumber	0.1



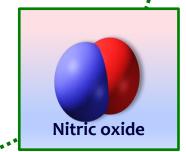


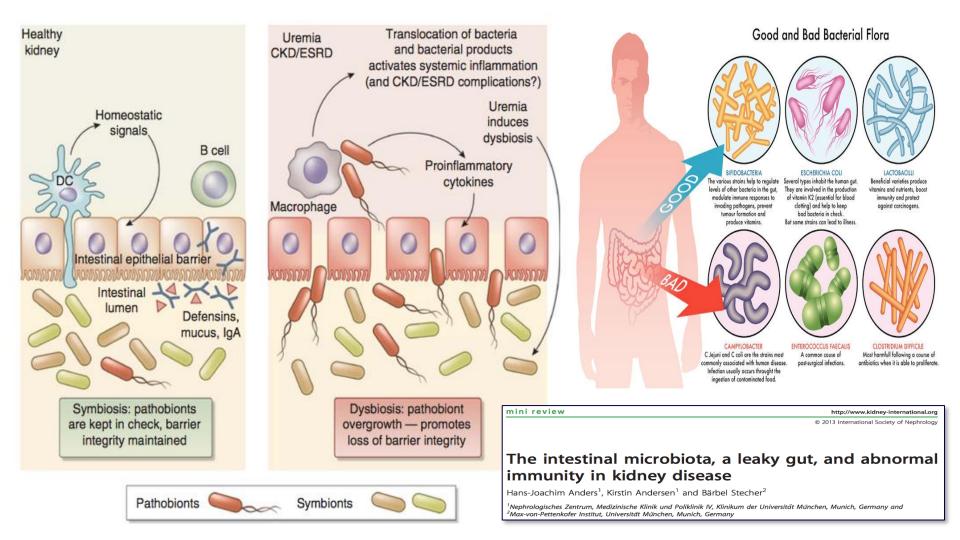




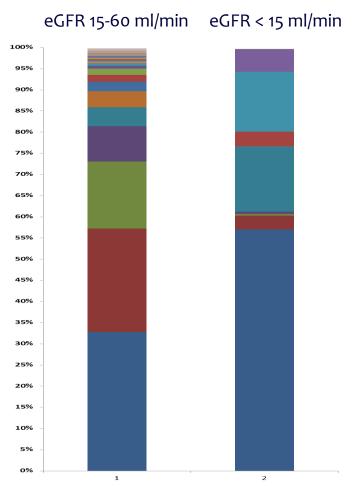


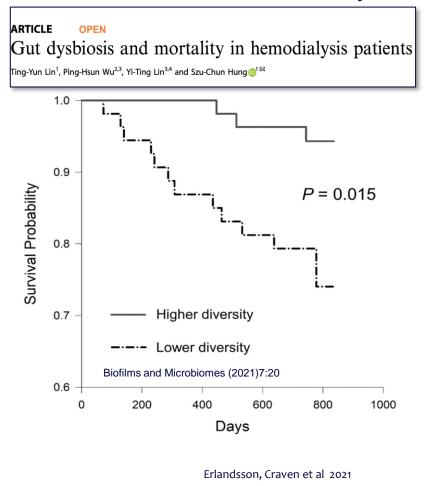
- Fibers
- Prebiotics (soybeans, wheat)
- Soy food (tofu, soy milk)
- Polyphenols (grape, coffee, berries)
- Urolithin (berries, pomegranate)





#### Lack of Microbial Biodiversity in Advanced Chronic Kidney Disease





The industrialized microbiota has never before during evolution been experienced by Homo Sapiens



RESEARCH **REVIEW SUMMARY** MICROBIOTA Vulnerability of the industrialized microbiota

Metabolism Immune Barrier function Satiety Microbiota Services Inflammation production Other Nervous system

### Processed Food – the Key Hallmark of Western Diet

SCIENCE ADVANCES | RESEARCH ARTICLE

March 2021

**HEALTH AND MEDICINE** 

### Processed foods (Cell Metabolism

Matthew Snelson<sup>1</sup>\*, Sih Min Ta Tuong-Vi Nguyen<sup>1</sup>, Sally A. Per Mark Ziemann<sup>4</sup>, David Steer<sup>5</sup>,

Intake of processed foods has incre sumption of a processed diet drives advanced glycation pathway, which reversed kidney injury. Consequen Kevin D. Hall, 1,5,\* Alexis Ayuketah, 1 Robe kidney inflammation and injury vi Stephanie T. Chung, Elise Costa, Ambe mouse model of diabetes, a high re ty of kidney injury via suppression foods cause inflammation that lead

and microvascula Clinical and Translational Report



### Mark Ziemann<sup>4</sup>, David Steer<sup>5</sup>, Permal Deo<sup>7</sup>, Nicole J. Kellow<sup>8</sup>, Ultra-Processed D Intake and Weight diseases such as chronic kidney dis

Ahmed M. Gharib, Juen Guo, Rebecca Klaudia Raisinger, 2 Irene Rozga, 1 Michae <sup>1</sup>National Institute of Diabetes and Digestive an National Institutes of Health Clinical Center, B 3National Institute of Nursing Research, Bethes

https://doi.org/10.1016/j.cmet.2019.05.008

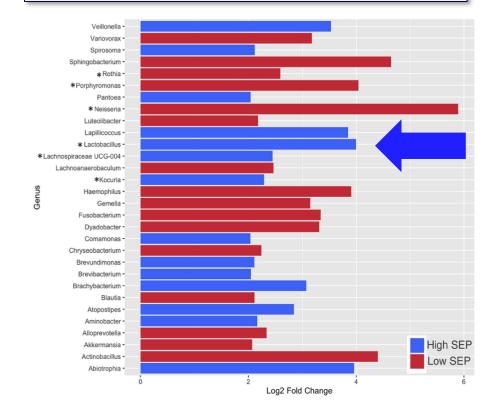
doi:10.1038/nature13793

## Artificial sweeteners induce glucose \*Singapore Institute for Clinical Sciences, Singa Intolerance by altering the gut microbiota intolerance by altering the gut microbiota

Jotham Suez<sup>1</sup>, Tal Korem<sup>2\*</sup>, David Zeevi<sup>2\*</sup>, Gili Zilberman-Schapira<sup>1\*</sup>, Christoph A. Thaiss<sup>1</sup>, Ori Maza<sup>1</sup>, David Israeli<sup>3</sup>, Niv Zmora<sup>4,5,6</sup>, Shlomit Gilad<sup>7</sup>, Adina Weinberger<sup>2</sup>, Yael Kuperman<sup>8</sup>, Alon Harmelin<sup>8</sup>, Ilana Kolodkin-Gal<sup>9</sup>, Hagit Shapiro<sup>1</sup>, Zamir Halpern<sup>5,6</sup>, Eran Segal<sup>2</sup> & Eran Elinav<sup>1</sup>

# Scientific reports OPEN Socioeconomic position links circulatory microbiota differences with biological age Hannah Craven<sup>1,10</sup>, Dagmara McGuinness<sup>1,10</sup>, Sarah Buchanan<sup>1</sup>, Norman Galbraith<sup>2</sup>, David H. McGuinness<sup>8</sup>, Brian Joness<sup>8</sup>, Enillie Combet<sup>3</sup>, Denise Mafra<sup>4</sup>, Peter Bergman<sup>5</sup>,

Anne Ellaway6, Peter Stenvinkel5, Umer Z. Ijaz7 & Paul G. Shiels1



## THE TIMES

## Unfriendly gut bacteria linked to early ageing

June 22 2021



Eating unhealthily is associated with a higher risk of disease GETTY IMAGES

Bacteria that live in the <u>human gut</u> and thrive on an unhealthy diet have been linked to premature ageing among Scotland's poor.

Those at high socioeconomic position possess more circulatory salutogenic bacteria

#### Hunting and gathering

#### Ancient agriculture

#### Modern Western diet



With fermentation you invite the microbes you want and don't let in the ones you do not want.











RESEARCH ARTICLE

Activation of the Nrf2 Cell Defense Pathway by Ancient Foods: Disease Prevention by Important Molecules and Microbes Lost from the Modern Western Diet alkyl catechols

Donald R. Senger<sup>1,2</sup>\*, Dan Li<sup>1</sup>, Shou-Ching Jaminet<sup>1,2</sup>, Shugeng Cao<sup>3</sup>

1 Department of Pathology and Center for Vascular Biology Research, Beth Israel Deaconess Medical Center, Boston, Massachusetts, United States of America, 2 Department of Pathology, Harvard Medical School, Boston, Massachusetts, United States of America, 3 Department of Pharmaceutical Sciences, Daniel K, Inouye College of Pharmacy, University of Hawaii at Hillo, Hillo, Hawaii, United States of America

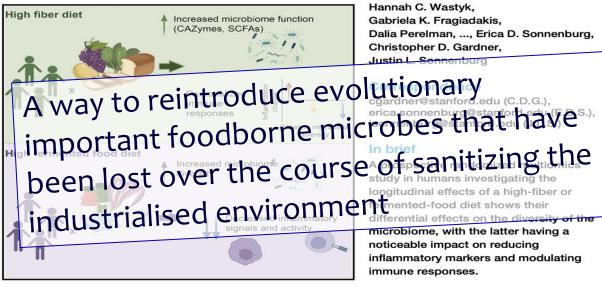


oss of biodiversity and function



#### Gut-microbiota-targeted diets modulate human immune status

#### Graphical abstract



#### **Authors**

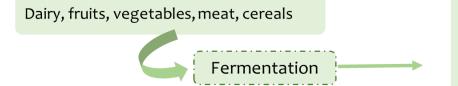
Hannah C. Wastyk, Gabriela K. Fragiadakis, Dalia Perelman, ..., Erica D. Sonnenburg, Christopher D. Gardner, Justin L. Sonnenburg

differential effects on the diversity of the microbiome, with the latter having a noticeable impact on reducing inflammatory markers and modulating immune responses.

#### **Highlights**

- Diet intervention with systems profiling reveals links in dietmicrobiome-immune axis
- High-fiber diet changes microbiome function and elicits personalized immune responses
- · Fermented-food diet increases microbiome diversity and decreases markers of inflammation

August 2021



- ↑ Nutrients
- Provides prebiotics, probiotics, EPSs
- † Digestibility
- ↑ Phenolic acids, flavonoids, short-chain fatty acids, vitamins, and small peptides
- Improves organoleptic characteristics











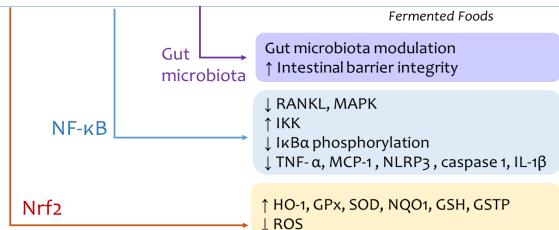




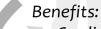




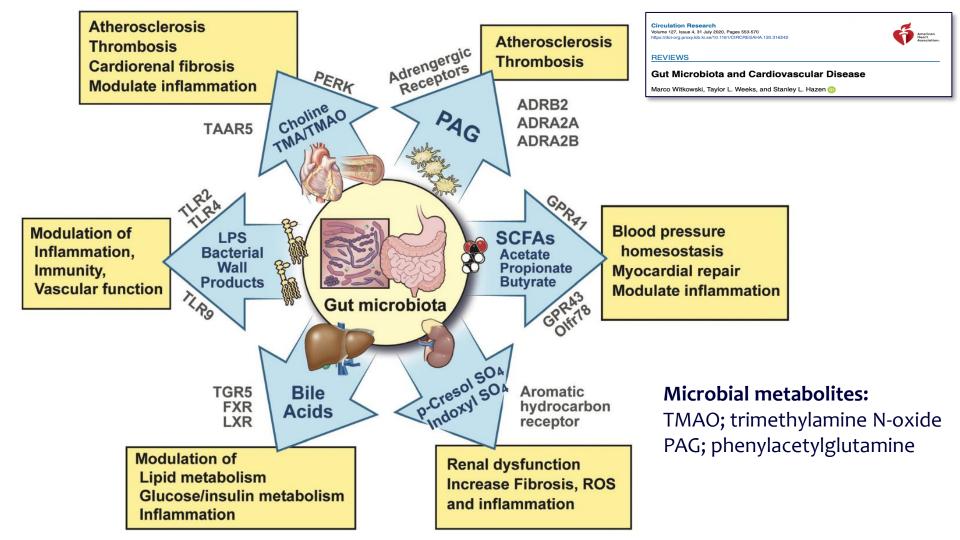




- Immunomodulatory effects
- ↓ inflammation
- ↓ oxidative stress
- ↓ inflammageing



- Cardiovascular disease
- Diabetes Mellitus
- Chronic kidney disease



## Gut Microbiota-Dependent Trimethylamine N-Oxide (TMAO) Pathway Contributes to Both Development of Renal Insufficiency and Mortality Risk in Chronic Kidney Disease

Circ Res 2015

W.H. Wilson Tang, Zeneng Wang, David J. Kennedy, Yuping Wu, Jennifer A. Buffa, Brendan Agatisa-Boyle, Xinmin S. Li, Bruce S. Levison, Stanley L. Hazen

#### An obligatory role for gut microbes in TMAO formation

**Medical News & Perspectives** 

JAMA, 2019

#### TMAO and Heart Disease: The New Red Meat Risk?

Jennifer Abbasi

ver the past several decades, public health experts and physicians have pinned a hefty portion of the blame for heart disease on saturated fatt. That's not without reason. The long-chain saturated fatty acids found in foods like steak, butter, and coconut oil raise artery-clogging low-density lipoprotein (LDL) cholesterol, a cause of atherosclerotic cardiovascular disease. At the same time, diets high in red meat have been strongly associated with heart disease and mortality.

But a problem has emerged: metaanalyses of dietary recall studies suggest that saturated fat intake may not be as tightly linked to cardiovascular disease and mortality risk as was previously thought. Cholesterol content likewise doesn't appear to adequately explain the hazards of a red meat-rich diet.

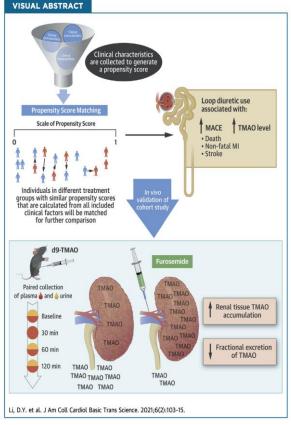
Now, researchers are homing in on



## Loop Diuretics Inhibit Renal Excretion of Trimethylamine *N*-Oxide



Daniel Y. Li, MD, <sup>a,b</sup> Zeneng Wang, PhD, <sup>a</sup> Xun Jia, MD, <sup>a</sup> Di Yan, MD, <sup>c</sup> Diana M. Shih, PhD, <sup>d</sup> Stanley L. Hazen, MD, PhD, <sup>a,e</sup> Aldons J. Lusis, PhD, <sup>d</sup> W.H. Wilson Tang, MD<sup>a,e,f</sup>



#### HIGHLIGHTS

- Uremic retention solutes predominantly eliminate through the kidneys largely via specific efflux channels in the proximal renal tubules.
- For the first time, we demonstrated in vivo that renal tubular excretion of TMAO can be inhibited by concomitant loop diuretic administration via competition at the level of renal transporters.
- We further observed accumulation of TMAO in the renal parenchyma, which implied differential distributions of TMAO across various tissues and/or systems as a consequence of efflux channel control.
- Poorer outcomes in patients who receive long-term loop diuretic agents may therefore be associated with metabolic perturbations, such as retention of metabolites like TMAO, beyond impaired glomerular filtration.

The Aim of "Food as medicine" is the Generalized Application of Personalized Nutrition Based on Solid Scientific Support

Solid scientific identification of bioactive nutrients





Nutritionists create food from bioactive nutrients



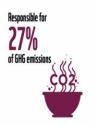


Environmentally unsustainable ingredients are excluded

# Food is the single strongest lever to optimize human health and environmental sustainability

#### **ENVIRONMENTAL IMPACTS OF FOOD**

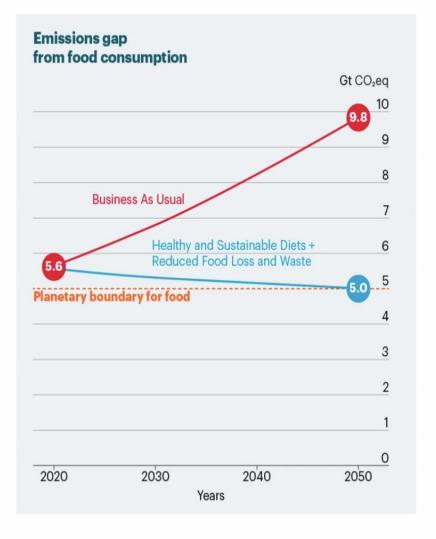














The Aim of "Food as medicine" is the Generalized Application of Personalized Nutrition Based on Solid Scientific Support

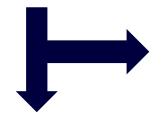
Solid scientific identification of bioactive nutrients





Nutritionists create food from bioactive nutrients

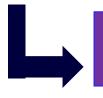




Environmentally unsustainable ingredients are excluded

Food influencers and chef's create cook books and menues





Commercially available grocery bags with tailor-made nutritional ingredients

## Vision for the Future: Grocery Bags Based on Patients Individual "Foodome"



Chronic

Kidney

Disease



Bioactive nutrients that benefit health and/or counteract the negative effects of drug treatment on gut microbiota













**ORIGINAL ARTICLE INFECTIOUS DISEASES** 

The influence of non-steroidal anti-inflammatory drugs on the gut microbiome Clin Micribiol Infect 2016

M. A. M. Rogers and D. M. Aronoff

1) Department of Internal Medicine, University of Michigan, Ann Arbor, MI and 2) Department of Medicine and Department of Pathology, Microbiology, & Immunology, Vanderbilt University School of Medicine, Nashville, TN, USA

#### **ORIGINAL ARTICLE**

Gut 2016

#### Proton pump inhibitors affect the gut microbiome

Floris Imhann, <sup>1</sup> Marc Jan Bonder, <sup>2</sup> Arnau Vich Vila, <sup>1</sup> Jingyuan Fu, <sup>2</sup> Zlatan Mujagic, <sup>3</sup> Lisa Vork, <sup>3</sup> Ettje F Tigchelaar, <sup>2</sup> Soesma A Jankipersadsing, <sup>2</sup> Maria Carmen Cenit, <sup>2</sup> Hermie J M Harmsen, <sup>4</sup> Gerard Dijkstra, <sup>1</sup> Lude Franke, <sup>2</sup> Ramnik J Xavier, <sup>5</sup> Daisy Jonkers, <sup>3</sup> Cisca Wijmenga, <sup>2</sup> Rinse K Weersma, <sup>1</sup> Alexandra Zhernakova <sup>2</sup>

Sevelamer Use in End-Stage Kidney Disease (ESKD)

Patients Associates with Poor Vitamin K Status and High Levels of Gut-Derived Uremic Toxins: A Drug-Bug Interaction?

Lu Dai <sup>1</sup> — Björn K. Meijers <sup>2,5</sup> — Bert Bammons <sup>2,5</sup> Henriette de Loor <sup>2,6</sup> Leon J. Schurgers <sup>4</sup> —, Abdul Rashid Qureshi <sup>1,6</sup>, Peter Stonvinkel <sup>1,6,7</sup> and Pieter Evenepoel <sup>2,5,6,7</sup>

- Division of Ronal Medicine and Bayter Novum, Department of Clinical Science, Intervention and Technology, Expolities in the Intervention and Technology, Expolities in Intervention and Technology, Expolities in Intervention and Technology, Expolities in Intervention (Intervention Intervention Intervention

ceived: 26 March 2020; Accepted: 22 May 2020; Published: 27 May 2020



ARTICLE

doi:10.1038/nature25979

#### Extensive impact of non-antibiotic drugs on human gut bacteria

Lisa Maier<sup>1</sup>\*, Mihaela Pruteanu<sup>1</sup>†\*, Michael Kuhn<sup>2</sup>\*, Georg Zeller<sup>2</sup>, Anja Telzerow<sup>1</sup>, Exene Erin Anderson<sup>1</sup>, Ana Rita Brochado<sup>1</sup>, Keith Conrad Fernandez<sup>1</sup>, Hitomi Dose<sup>3</sup>, Hirotada Mori<sup>3</sup>, Kiran Raosaheb Patil<sup>2</sup>, Peer Bork<sup>2,4,5,6</sup> & Athanasios Typas<sup>1,2</sup>

#### RESEARCH

**Open Access** 



Oral iron supplementation after antibiotic exposure induces a deleterious recovery of the gut microbiota

Thibault Cuisiniere<sup>1</sup>, Annie Calvé<sup>1</sup>, Gabriela Fragoso<sup>1</sup>, Manon Oliero<sup>1</sup>, Roy Hajjar<sup>1,2</sup>, Emmanuel Gonzalez<sup>3</sup> and Manuela M. Santos 1,4\*



# THE POWER IS ON YOUR PLATE

#### Early vascular ageing



Anna Witasp, KI Maria Erikson, KI





Torkel Brismar, KI Magnus Bäck, KI



Tony Qureshi, KI Torbjörn Lundgren, KI



Karolina Kublickiene, KI

Thanks to









Sam Hobson, KI Annika Wernerson, KI



Magnus Söderberg, AZ Paul Shiels, GU

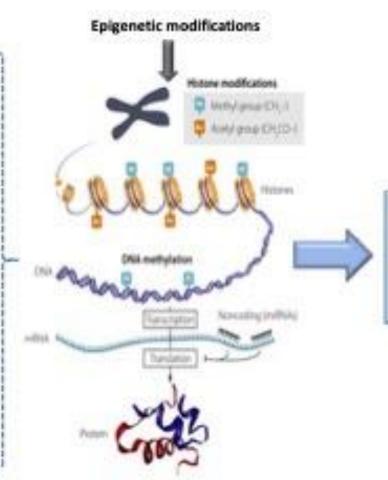






Louise Nordfors, KI Leuven

## **Epigenetic Diet** Isothiocyanates Folic Acid Vitamin B12 and choline Betaine



- Decreased epigenetic marks
- Slower DNAmAgeing
- Reduced susceptibility to age related diseases and mortality
- Increased health span

The Aim of "Food as medicine" is the Generalized Application of Personalized Nutrition Based on Solid Scientific Support

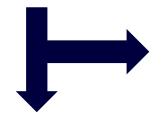
Solid scientific identification of bioactive nutrients





Nutritionists create food from bioactive nutrients





Environmentally unsustainable ingredients are excluded

Food influencers and chef's create cook books and menues





Commercially available grocery bags with tailor-made nutritional ingredients

Health

Total Mortality Environment

Scarcity-Weighted Water Use

## The skewing towards a more carnivorous diet has resulted in a dietary association with the diseasome of ageing

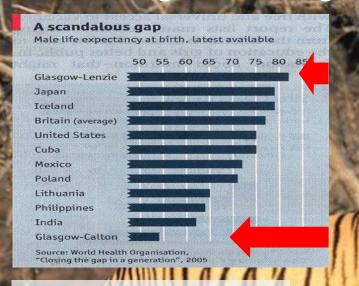
PNAS Oct 2019

#### Multiple health and environmental impacts of foods

Michael A Clarka,b,c,1, Marco Springmanna,b, Jason Hilld, and David Tilmane,f,1

a Oxford Martin Programme on the Future of Food, University of Oxford, OX3 7LF Oxford, United Kingdom; b Nuffield Department of Population Health, University of Oxford, OX3 7LF Oxford, United Kingdom; "Natural Resources Science and Management, University of Minnesota, St. Paul, MN 55108: Department of Bioproducts and Biosystems Engineering, University of Minnesota, St. Paul, MN 55108; Department of Ecology, Evolution, and Behavior,

### Glaswegians and Big Cats – What do They Have in Common?



#### Big cats and Glaswegians have much in common

- Obligate carnivores
- 0.5-22 yrs
- 38 animals
- Prevalent renal pathology in captive wild felids
- 87% Extensive renal pathology
- 50% Tumors
- Elevated inflammatory burden

ESEARCH ARTICLE

Pathology in Captive Wild Felids at German Zoological Gardens

Johannes Junginger<sup>1\*</sup>, Florian Hansmann<sup>1,2\*</sup>, Vanessa Herder<sup>1,2\*</sup>, Annika Lehmbocker<sup>1,2\*</sup>, Martin Peters<sup>3</sup>, Martin Beyerbach<sup>4</sup>, Peter Wohlsein<sup>1</sup>, Wolfgang Baumgärtner<sup>1,2\*</sup>

- CKD highest mortality reason
- Prevalence
  - 35-80% geriatric domestic cat
  - 50-87% in zoo felids
  - Unknown status for wild felids

#### Glasgow



- Accelerated ageing
- Imbalanced diet-lacks fruit and veg
- · Red meat consumption high
- Renal dysfunction
- Hyperphosphataemic
- High cancer incidence
- Large inflammatory burden
- Microbial dysbiosis

News > Science

## Cheap red meat helps to kill off Glasgow's poorest men 30 years early

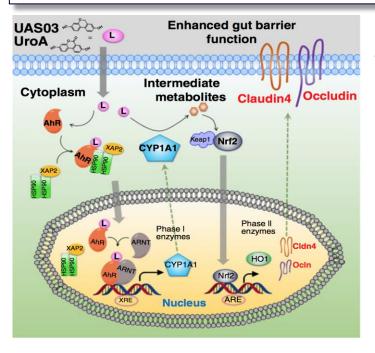
'You need to be able to afford to buy good-quality food. If you don't and you can't get quality red meat without additives, you're going to have an issue'

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**OPEN** 

### Enhancement of the gut barrier integrity by a microbial metabolite through the Nrf2 pathway

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- Urolithin A, a major microbial metabolite derived from polyphenolics of **berries** and **pomegranate fruits** displays anti-inflammatory, anti-oxidative, and antiageing activities.
- Urolithin A exert barrier functions through activation of Nrf2-dependent pathways to upregulate epithelial tight junction proteins.
- Treatment with Urolithin A attenuated colitis in preclinical models by remedying barrier dysfunction in addition to anti-inflammatory activities.