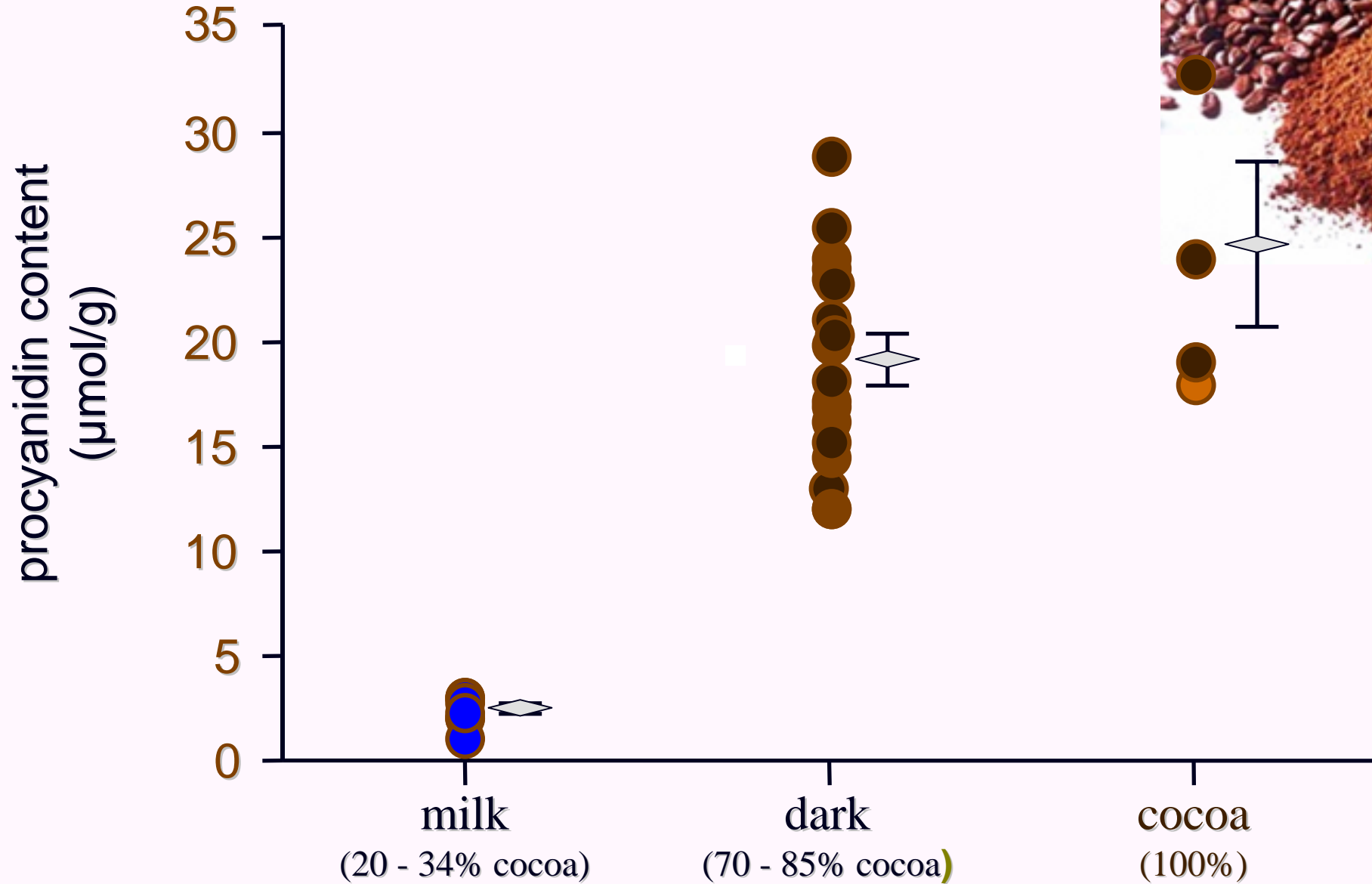
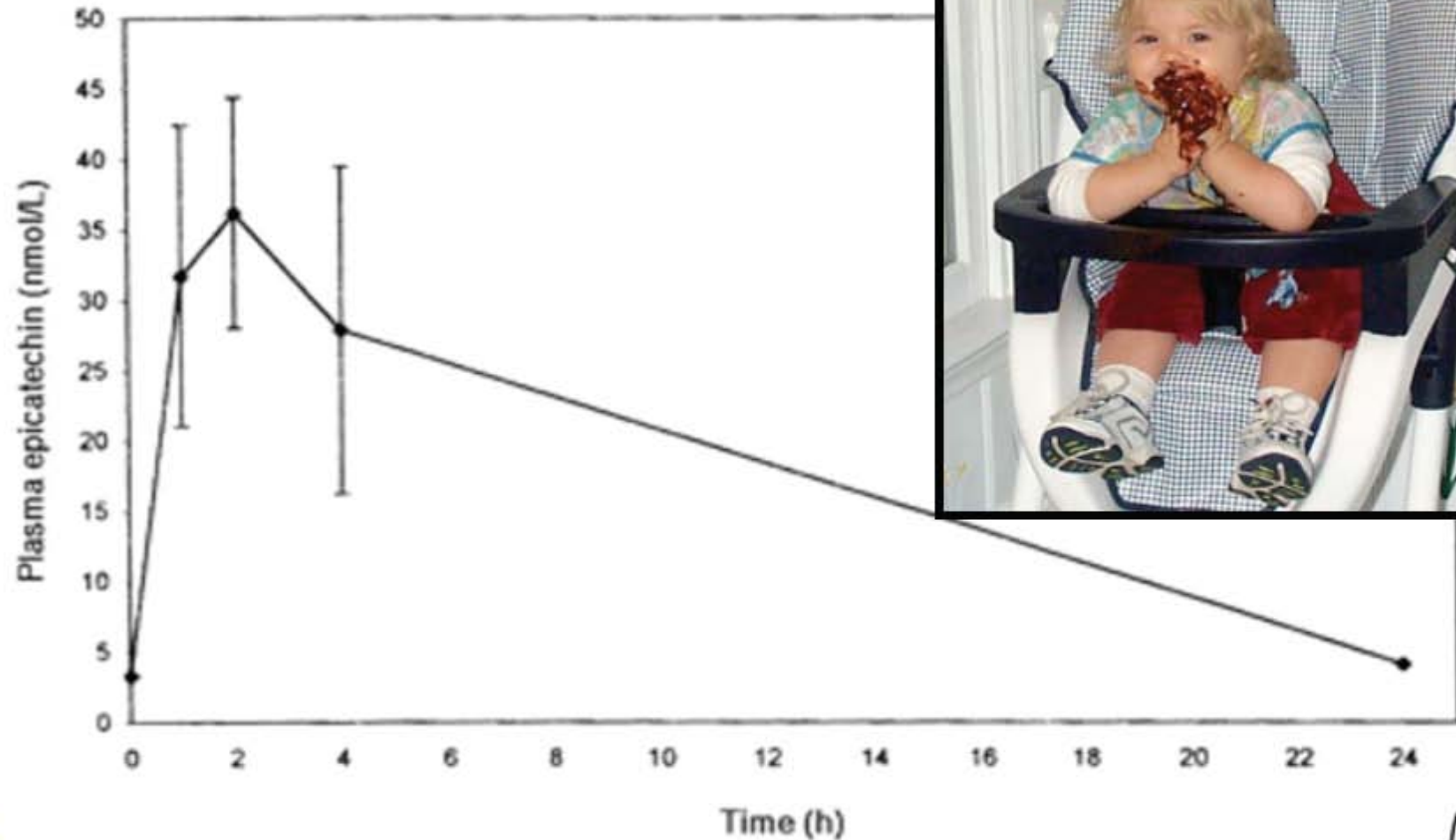


Procyanidin Content Different Types of Chocolate



Plasma concentration of catechins after ingestion of dark chocolate



EVIDENZE IN VIVO

Table 1. Effects of Cocoa and Chocolate on Oxidation

Reference	Type	Subjects	Antioxidant Effect
Wang et al., 2000 ²⁹	Dark chocolate, single dose (27 g, 53 g, or 80 g)	Healthy adults (<i>N</i> = 20)	Weak +
Rein et al., 2000 ⁵²	Dark chocolate, single dose (80 g)	Healthy adults (<i>N</i> = 10)	+
Wan et al., 2001 ²⁶	Cocoa powder (22 g) plus dark chocolate (16 g/d) for 4 weeks	Healthy adults (<i>N</i> = 23)	+
Osakabe et al., 2001 ²⁵	Cocoa powder (36 g/d) for 2 weeks	Healthy adults (<i>N</i> = 15)	+
Mathur et al., 2002 ²⁷	Dark chocolate (36 g/d) plus Cocoa powder (30 g/d) for 6 weeks	Healthy adults (<i>N</i> = 25)	+ LDL oxidizability, - ORAC antioxidant capacity, - urinary F ₂ Isoprostanes
Steinberg et al., 2002 ²⁴	Cocoa powder, single dose (37.5 g)	Healthy adults (<i>N</i> = 6)	+
Serafini et al., 2003 ³⁵	Dark chocolate, single dose (100 g, 100 g with 200 mL milk, or 200 g milk chocolate)	Healthy adults (<i>N</i> = 12)	+, -, -
Wiswedel et al., 2004 ⁶⁶	Cocoa drink, single dose (100 mL)	Healthy adults (<i>N</i> = 20)	+
Kurosawa et al., 2005 ⁶⁷	Cacao liquor-supplemented diet 1% (w/w), 1-4 months	Hypercholesterolemic Rabbits (<i>N</i> = 15)	+
Fraga et al., 2005 ⁶⁸	Flavanol-containing milk chocolate (105 g) for 2 weeks	Healthy adults (<i>N</i> = 28)	+
Vlachopoulos et al., 2005 ⁶⁹	Dark chocolate, single dose (100 g)	Healthy adults (<i>N</i> = 17)	+

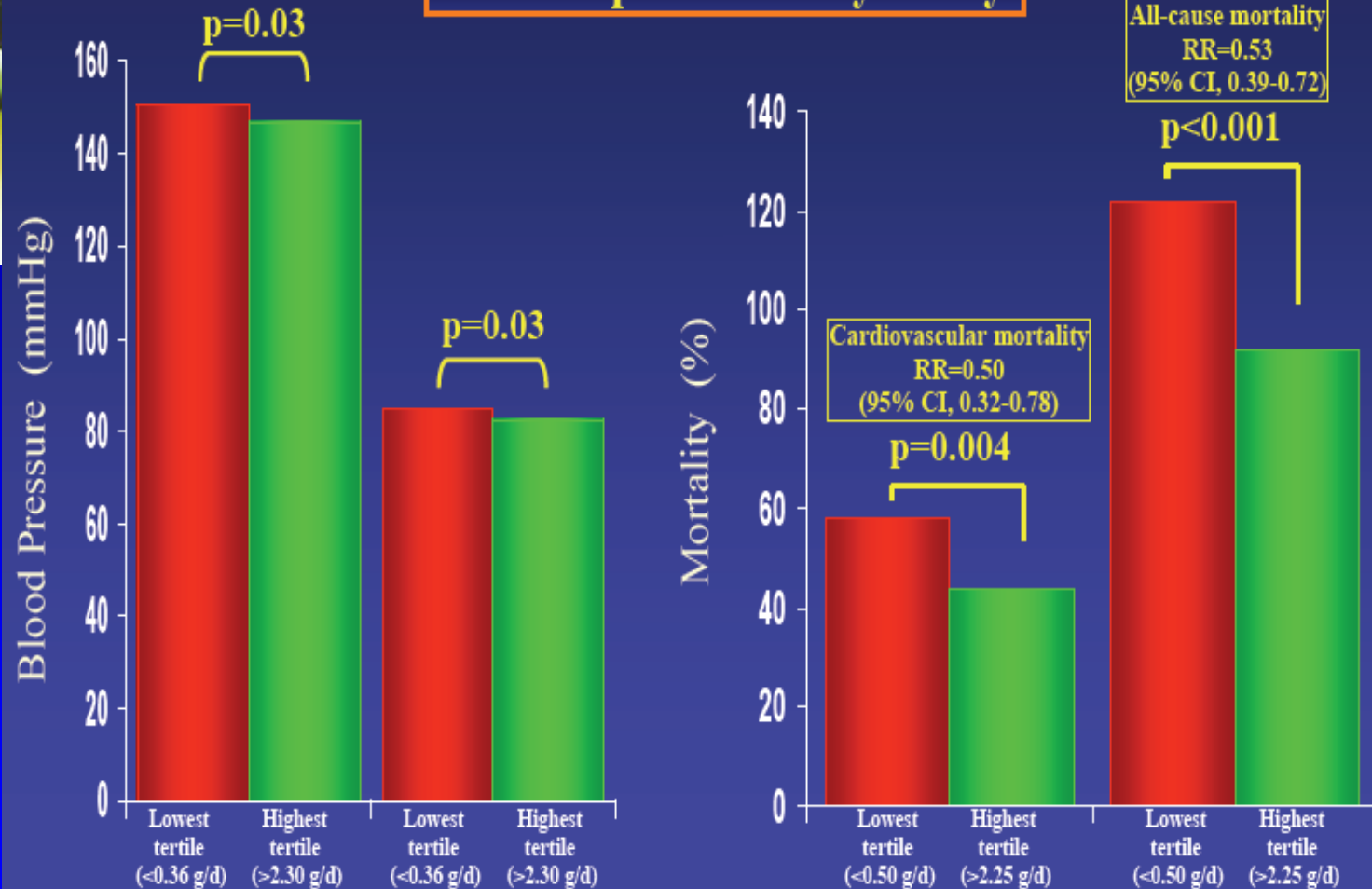
PROTEZIONE CARDIOVASCOLARE





Cocoa intake is inversely associated with blood pressure and 15-year cardiovascular and all-cause mortality

The Zutphen Elderly Study

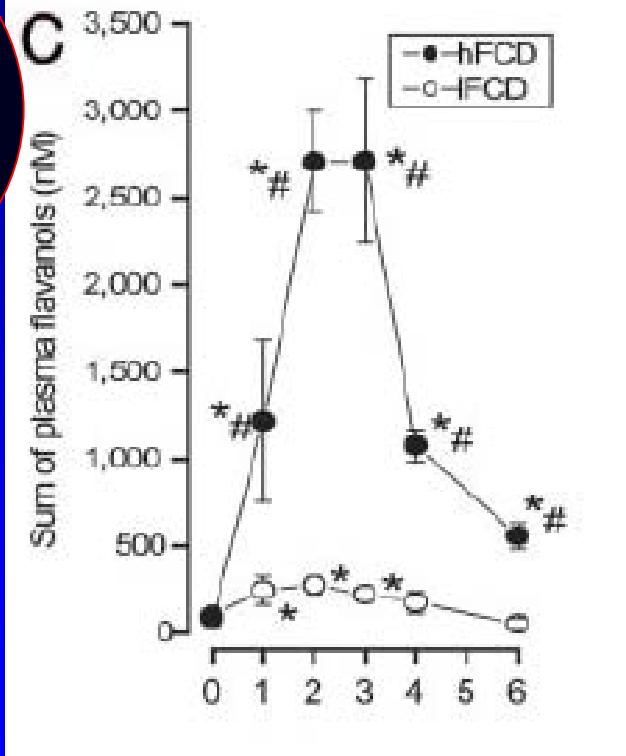
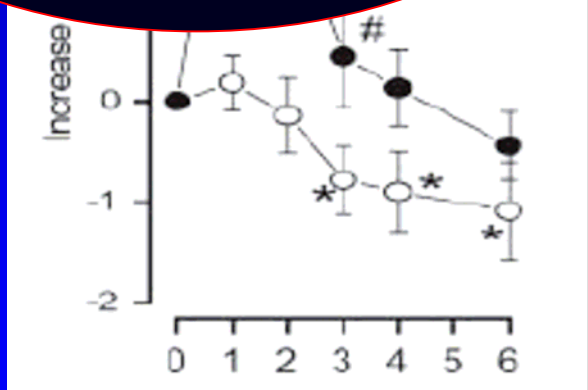
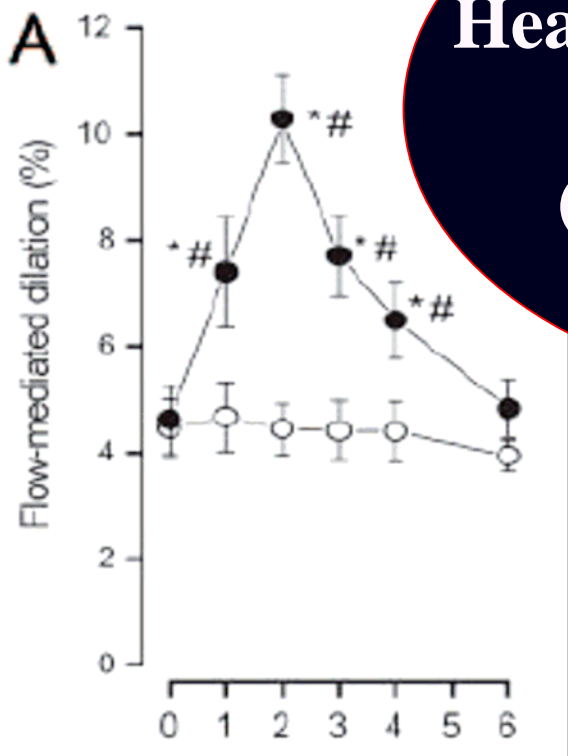


(-)-Epicatechin mediates beneficial effects of flavanol-rich cocoa on vascular function in humans

Hagen Schroeter^{*†‡}, Christian Heiss^{†§¶||}, Jan Balzer[§], Petra Kleinbongard[§], Carl L. Keen^{*}, Norman K. Hollenberg^{**}, Helmut Sies[¶], Catherine Kwik-Uribe^{††}, Harold H. Schmitz^{††}, and Malte Kelm[§]

^{*}Department of Nutrition, University of California, One Shields Avenue, 3150E Meyer Hall, Davis, CA 95616; [§]Division of Cardiology, Pulmonology, and Vascular Medicine, Heinrich-Heine University, Moorenstrasse 5, 40225 Duesseldorf, Germany; [¶]Institute of Biochemistry and Molecular Biology, Heinrich-Heine University, Universitaetsstrasse 1, 40225 Duesseldorf, Germany; ^{||}Department of Medicine and Radiology, Brigham and Women's Hospital, 75 Francis Street, Boston, MA 02115; and ^{††}Applied Nutrition, Inc., 800 High Street, Hackettstown, NJ 07840

Healthy subjects (n = 16)
300 mL hFCD
(917 mg flavanols)

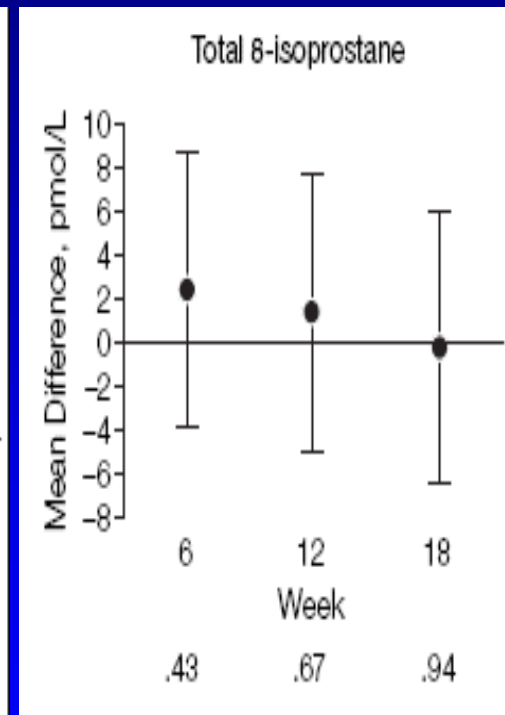
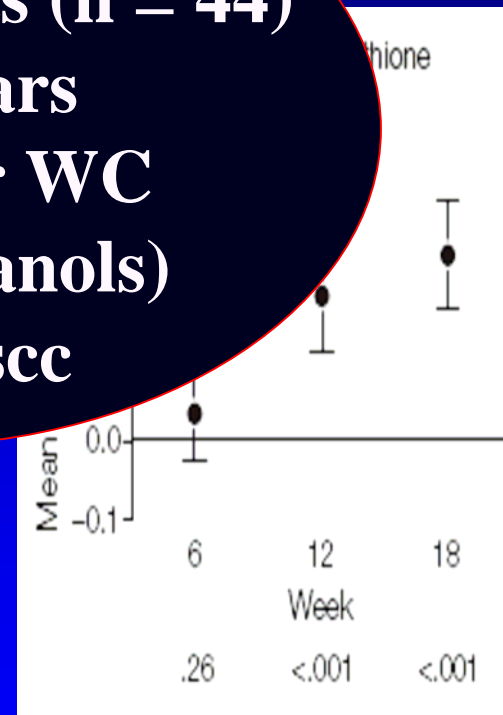
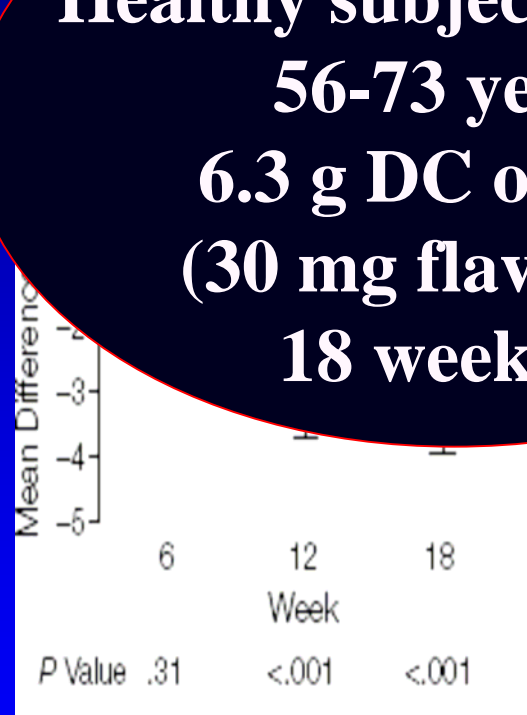
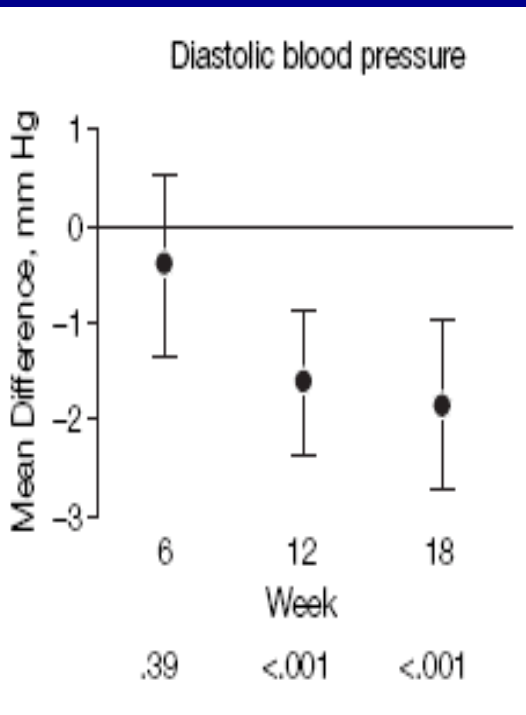


Time after cocoa drink (h)

Effects of Low Habitual Cocoa Intake on Blood Pressure and Bioactive Nitric Oxide

A Randomized Controlled Trial

Healthy subjects (n = 44)
56-73 years
6.3 g DC or WC
(30 mg flavanols)
18 weeks



Effects of Low Habitual Cocoa Intake on Blood Pressure and Bioactive Nitric Oxide

A Randomized Controlled Trial

Table 6. Pharmacokinetic Parameters of Cocoa Phenols Derived From a 6.3-g Dose of Dark Chocolate on Day 1 and After 18 Weeks of Intervention^a

	Mean (SD)		P Value ^b
	Day 1 of Intervention	18 Weeks of Intervention	
Epicatechin			
AUC _∞ , ng/mL × min	761 (210)	774 (253)	.82
C _{max} , ng/mL	3.63 (1.02)	3.58 (0.92)	.78
T _{max} , min	77 (4)	81 (6)	.70
T _{1/2el} , min	54 (3)	56 (5)	.79
Catechin			
AUC _∞ , ng/mL × min	234 (61)	228 (56)	.77
C _{max} , ng/mL	1.12 (0.31)	1.01 (0.26)	.58
T _{max} , min	78 (9)	82 (6)	.69
T _{1/2el} , min	54 (6)	58 (7)	.68
Procyanidin B2			
AUC _∞ , ng/mL × min	99 (30)	102 (32)	.90
C _{max} , ng/mL	0.45 (0.15)	0.43 (0.14)	.94
T _{max} , min	81 (8)	86 (9)	.62
T _{1/2el} , min	56 (6)	57 (5)	.91
Procyanidin B2 gallate			
AUC _∞ , ng/mL × min	33 (14)	33 (13)	.91
C _{max} , ng/mL	0.14 (0.06)	0.14 (0.06)	.98
T _{max} , min	89 (10)	85 (8)	.72
T _{1/2el} , min	62 (7)	59 (6)	.76

Abbreviations: AUC_∞, total area under the plasma concentration-time curve; C_{max}, maximum plasma concentration; T_{max}, time to reach the maximum plasma concentration; T_{1/2el}, elimination half-life.

^aValues were obtained for the 22 subjects assigned to dark chocolate by fitting the individual data by a linear 1-compartment model. Data are normally distributed.

^bP values are calculated by paired 2-tailed *t* test. *P* < .05 is considered a statistically significant difference.

EFFETTO SULLA VASODILATAZIONE ENDOTELIALE

Table 2. Effects of Cocoa and Chocolate on Vasodilation

Reference	Type	Cocoa Flavanoids Amount	Model	Endothelium-Dependent Relaxation
Karim et al., 2000 ²⁷	Cocoa extracts (10 ⁻⁷ to 10 ⁻⁵ mol/L)	—	Isolated rabbit aorta	+
Fisher et al., 2003 ³⁹	Cocoa beverage (230 mL/d) for 4 days	821 mg/d	Healthy adults (<i>N</i> = 27) fingertip peripheral artery tonometry	+
Heiss et al., 2003 ⁴¹	Cocoa beverage (100 mL/d) for 2 days	176 mg/d	Adults with one cardiovascular risk factor or history of CAD (<i>N</i> = 26) brachial artery	+
Engler et al., 2003 ³¹ and Engler et al., 2004 ³²	Dark chocolate bars (46 g/d) for 2 weeks	259 mg/d	Healthy adults (<i>N</i> = 21) brachial artery	+
Vlachopoulos et al., 2005 ⁶⁶	Dark chocolate, single dose (100 g)	2.62 g	Healthy adults (<i>N</i> = 17) brachial artery	+
Grassi et al., 2005 ⁴²	Dark chocolate bars (100 g) for 15 days	88 mg/d	Hypertensive adults (<i>N</i> = 20) brachial artery	+

EFFETTO SULL'AGGREGAZIONE PIASTRINICA

Table 3. Effects of Cocoa and Chocolate on Platelet Function

Reference	Type	Cocoa Flavonoids Amount	Subjects	Platelet Function
Rein et al., 2000 ⁵²	Cocoa beverage, single dose (300 mL)	897 mg	Healthy adults (<i>N</i> = 10)	
Rein et al., 2000 ⁵³	Cocoa beverage, single dose (300 mL)	897 mg	Healthy adults (<i>N</i> = 30)	
Pearson et al., 2002 ⁵⁰	Cocoa beverage, single dose (300 mL)	897 mg	Healthy adults (<i>N</i> = 16)	
Holt et al., 2002 ⁵¹	Semisweet chocolate chips, single dose (25 g)	220 mg	Healthy adults (<i>N</i> = 18)	
Murphy et al., 2003 ⁴⁹	Cocoa tablets (6/d) for 28 days	234 mg	Healthy adults (<i>N</i> = 32)	
Innes et al., 2003 ⁷⁰	Dark chocolate, single dose (100 g)	—	Healthy adults (<i>N</i> = 30)	



STUDY DESIGN

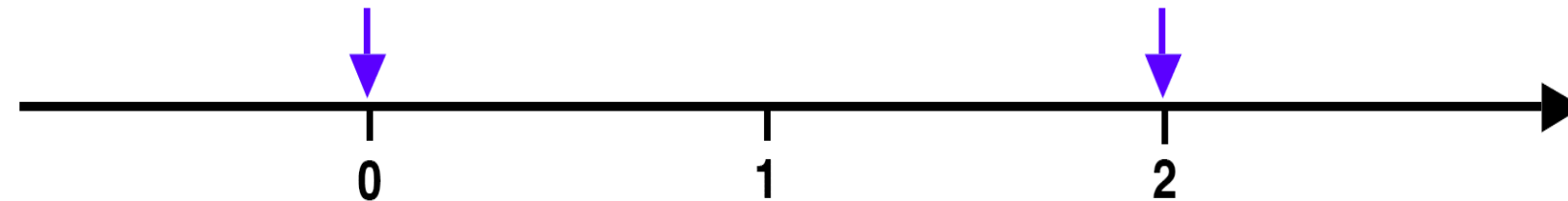


Baseline

- QCA#1+CPT
- Clinical data
- blood sample

+ 2 hours

- QCA#2+CPT
- Clinical data
- blood sample

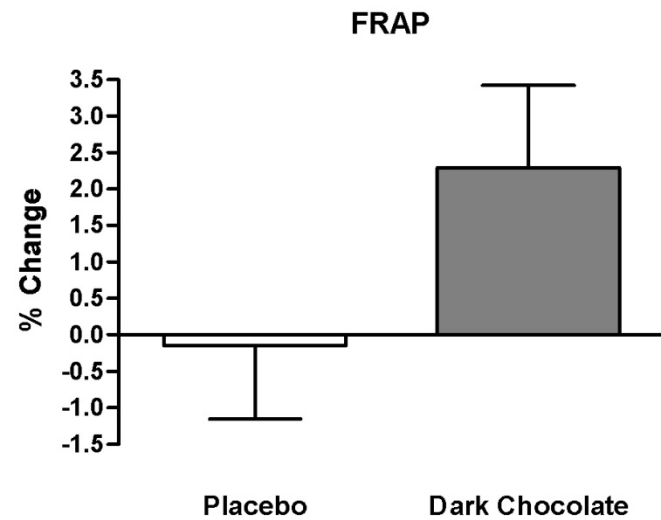
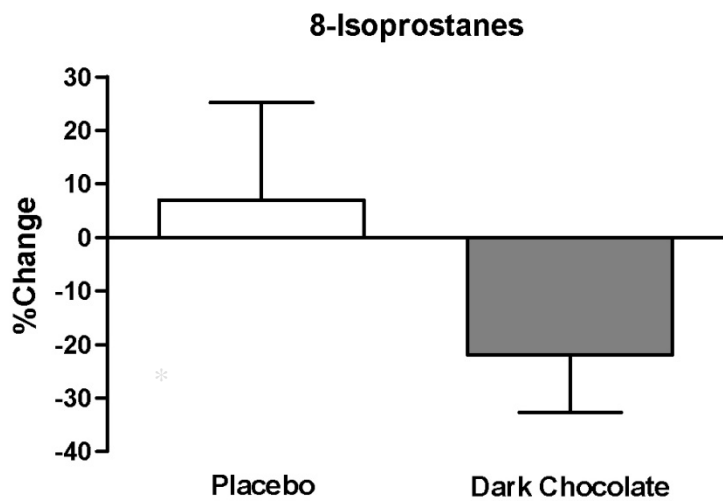
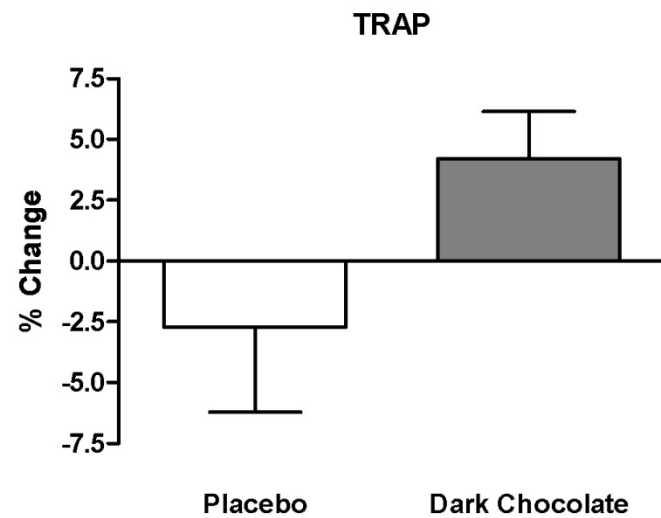
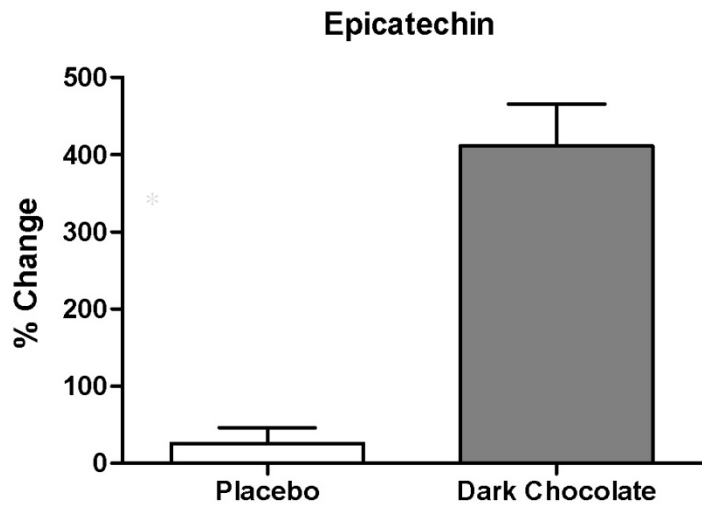


Group 1 (N=10)

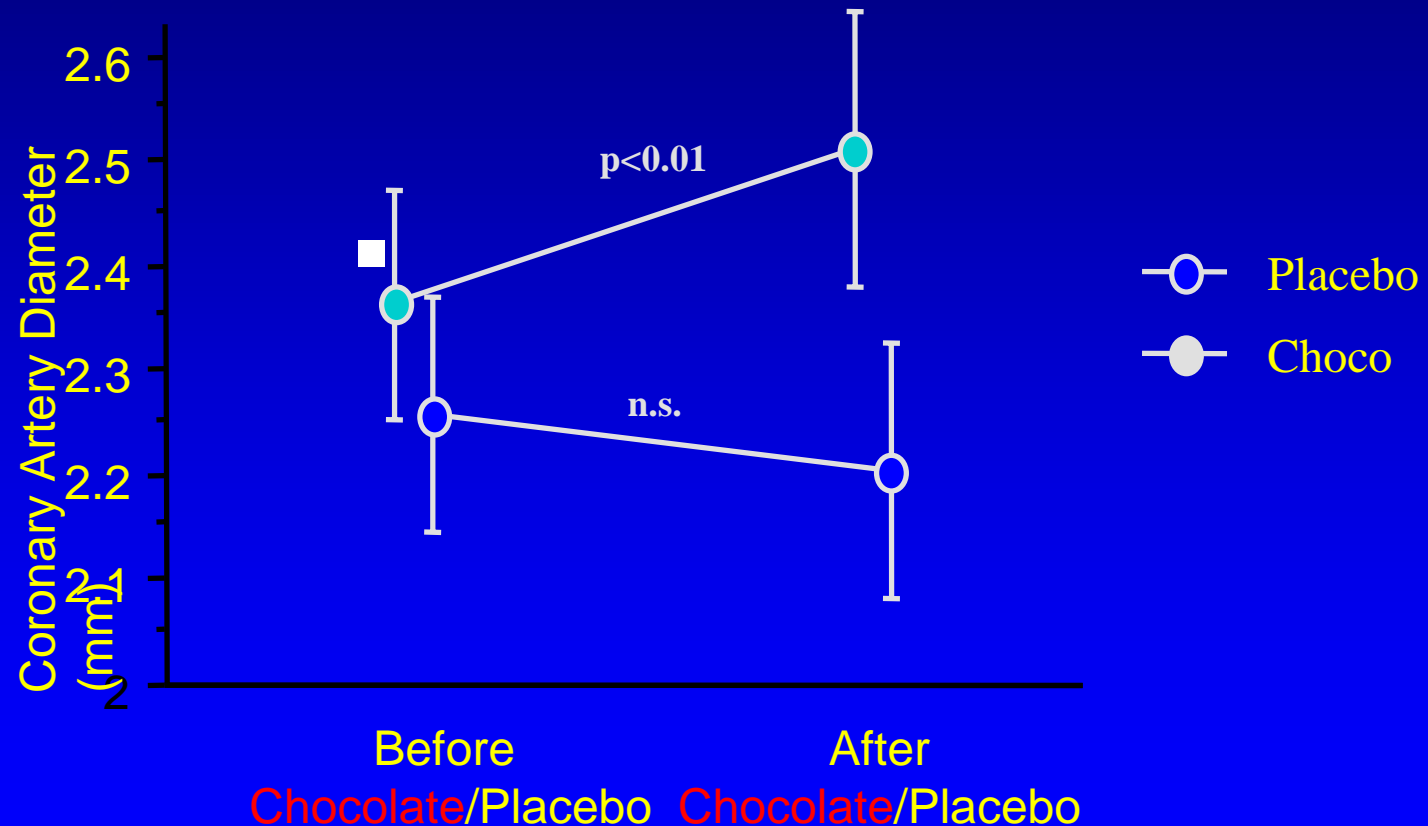
40 g black chocolate

Group 2 (N=10)

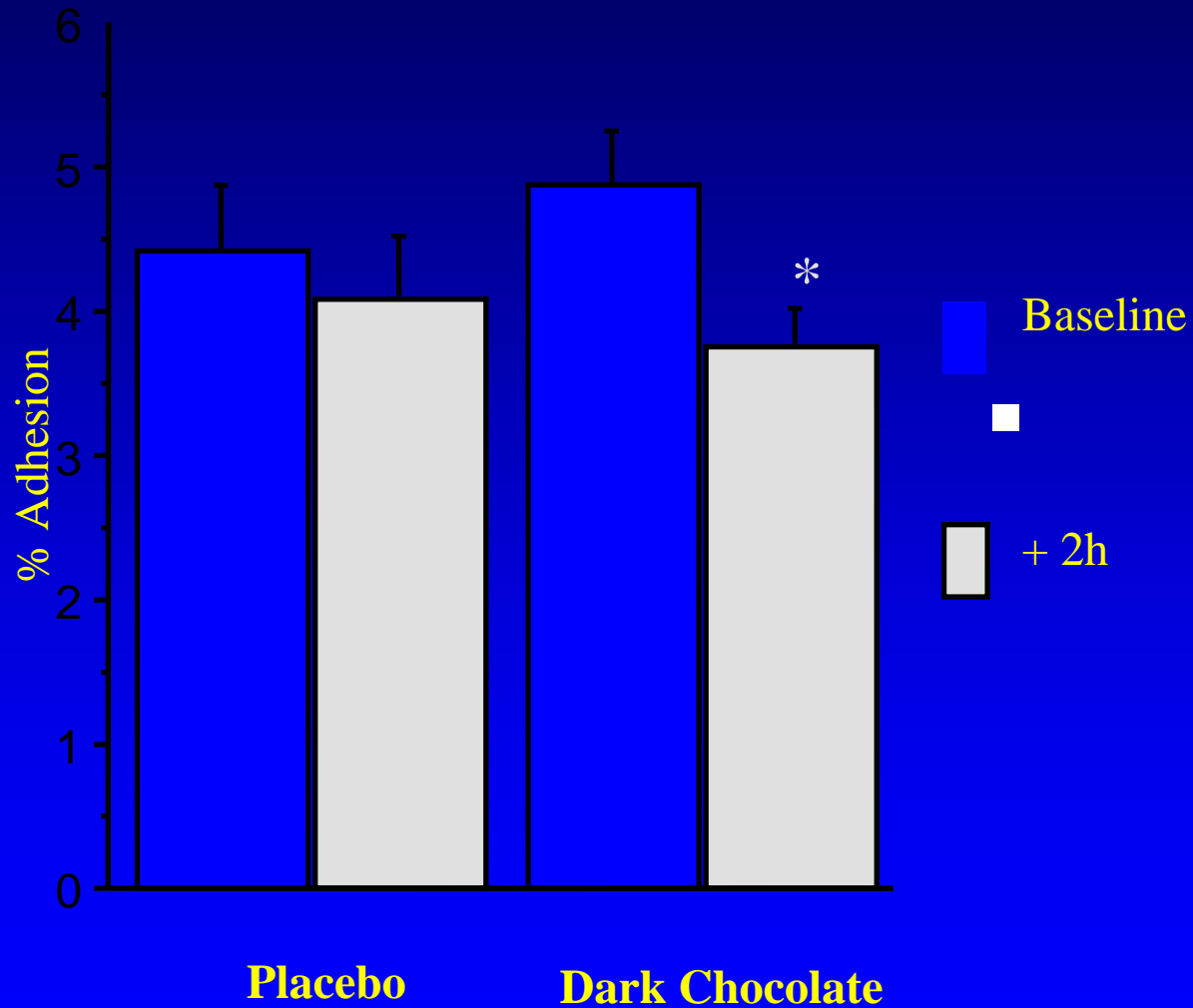
Control group



Coronary Artery Diameter before and 2 hours after chocolate ingestion



Platelet aggregation before and 2 hours after chocolate ingestion



Consumer Awareness

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FIRST LIGHT FOOD

All-Star Foods That Fight for Health

It's no secret that an apple a day—along with other fruits, vegetables, and nuts—will help keep the doctor away. These foods are loaded with antioxidants, substances that fight free radicals, disease-causing compounds that have been linked to heart disease, cancer, and Alzheimer's. But just how many antioxidants these foods contain has been a mystery—until now. The Department of Agriculture (USDA) recently analyzed the antioxidant content of more than 100 foods, including fruits, vegetables, nuts, fruits, spices, and cereals.

Many spices and herbs like cinnamon and oregano pack a powerful antioxidant punch.

Find easy ways to add powerful antioxidants to your diet at CookingLight.com/features.

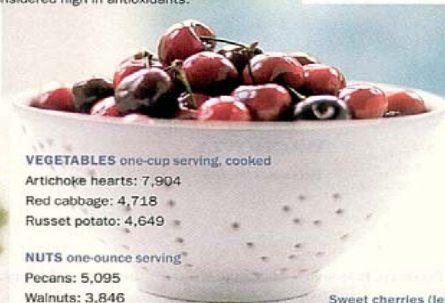
Strawberries and blackberries contain some of the highest antioxidant levels of foods measured by the USDA.

Antioxidant Breakdown

The U.S. Department of Agriculture ranked the following foods among the highest in antioxidant content. The number after each food denotes its total antioxidant capacity (TAC). Foods with TACs of 2,000 or higher, like these, are considered high in antioxidants.

FRUITS one-cup serving

- Dried Plums: 14,582
- Cultivated blueberries: 9,019
- Blackberries: 7,701



VEGETABLES one-cup serving, cooked

- Artichoke hearts: 7,904
- Red cabbage: 4,718
- Russet potato: 4,649

NUTS one-ounce serving

- Pecans: 5,095
- Walnuts: 3,846
- Hazelnuts: 2,739

Sweet cherries (left) clock in with a TAC of 4,873 per cup.

off the mark by Mark Parisi
www.offthemark.com





June 9, 2005

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High-ORAC Foods May Slow Aging

[\[ORAC Research Findings\]](#) [\[ORAC Research Recommendations for ORAC Consumption\]](#)
[\[High-ORAC Fruits and Vegetables\]](#)

Research results suggest that eating plenty of high-ORAC fruits and vegetables -- such as spinach and blueberries -- may help slow the processes associated with [aging](#) in both body and brain.

Foods that score high in an antioxidant analysis called ORAC may protect cells and their components from oxidative damage, according to ORAC studies of animals and human blood at the USDA Agricultural Research Service's Human Nutrition Research Center on Aging at Tufts University in Boston. ARS is the chief scientific agency of the U.S. Department of Agriculture.

ORAC, short for Oxygen Radical Absorbance Capacity, is a test tube analysis that measures the total [antioxidant](#) power of foods and other chemical substances.

"If these ORAC findings are borne out in further research, young and middle-aged people may be able to reduce risk of diseases of aging -- including senility -- simply by adding high-ORAC foods to their diets," said ARS Administrator Floyd R. Horn. By the year 2050, nearly one-third of the U.S. population is expected to be over age 65. If further research supports these early findings, millions of aging people may be able to guard against diseases or dementia simply by adding high-ORAC foods to their diets.

[back to top](#)

ORAC Research Findings

- High-ORAC foods raised the antioxidant power of human blood 10 to 25 percent.
- High-ORAC foods prevented some loss of long-term memory and learning ability in middle-aged rats.
- High-ORAC foods maintained the ability of brain cells in middle-aged rats to respond to a chemical stimulus--a function that normally decreases with age.
- High-ORAC foods protected rats' tiny blood vessels--capillaries--against oxygen damage.

Nutritionist Ronald L. Prior contends, "If we can show some relationship between ORAC intake and health outcome in people, I think we may reach a point where the ORAC value will become a new standard for good antioxidant protection." (See table at end for ORAC values of fruits and vegetables.)

Featured Products

Ellagic Acid



Drugstore price: \$24.95
Our price: **\$13.00**

[Order](#)

Kyo-Green



Drugstore price: \$27.75
Our price: **\$19.00**

[Order](#)

Neptune Krill Oil

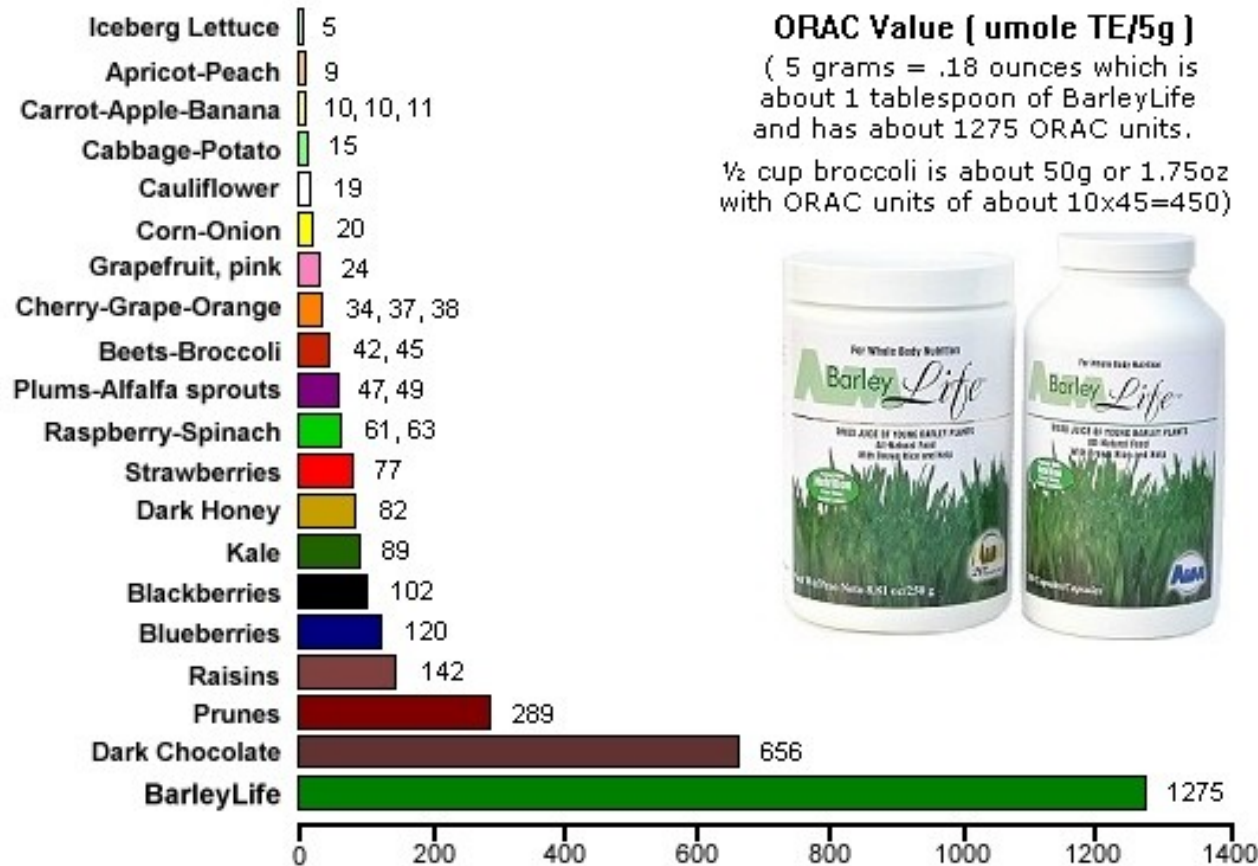


MSRP: \$20.50
Our price: **\$14.00**

[Order](#)



“The antioxidant capacity in each bottle of FUZE White and Green Tea is equal to 3 servings of vegetables...” based on ORAC





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Acai ORAC - Value

What is ORAC and what does it stand for?

ORAC = Oxygen Radical Absorption Capacity

What is the ORAC Assay?

The Oxygen Radical Absorption Capacity (ORAC) assay is a method for measuring the total antioxidant activity of a biological sample. It measures the antioxidant activities of human, agricultural products, food products, food ingredients and pharmaceutical products.

The assay measures the effectiveness of various natural antioxidants, present in the sample, in preventing the loss in the fluorescence intensity of the fluorescent marker protein, Beta-pycoerythrin (beta-PE), during peroxy radical induced free radical damage. Each reaction is calibrated using known standards of Trolox®, a water soluble vitamin E analog. The results of the assay are reported on the basis of 1 ORAC unit = 1 micro-M Trolox®. 1

What is a normal ORAC for daily consumption?

For the average person they need 1670 ORAC per day. To give this perspective 80% - 90% of people in the world do not consume even half of the daily required ORAC's.

What is the level in Life Dynamics ACAI?

Life Dynamics Acai 4:1 will give you a **ORAC level of 3871**. This is based on a dosage level of 2 capsules of 1 gram (1000 mg).

Life Dynamics Acai Lite 1:1 w/Acerola will give you a **ORAC level of 2100+**. This is based on a dosage level of 6 capsules of 3 gram (3000 mg).

GREEN TEA DOSE-RESPONSE STUDY

SUBJECTS

- ✓ Fifteen healthy volunteers
(25.8 ± 4.8 y, 7 M 8 W)
- ✓ Non-smokers, normolipidemic
- ✓ No drug or vitamin supplements

STUDY DESIGN

GTFT 1.4 g/L
(500 mL)

GTFT 1.6 g/L
(500 mL)

GTFT 1.8 g/L
(500 mL)

GTFT 2.0 g/L
(500 mL)

Group A (n = 4)

Group B (n = 4)

Group C (n = 4)

Group D (n = 3)



Blood sampling (0, 0.5, 1, 2 and 4 h)

14 Days wash-out

Phases 4

Antioxidant composition (mg/L) of green tea (GTFT) with different amount of tea solids



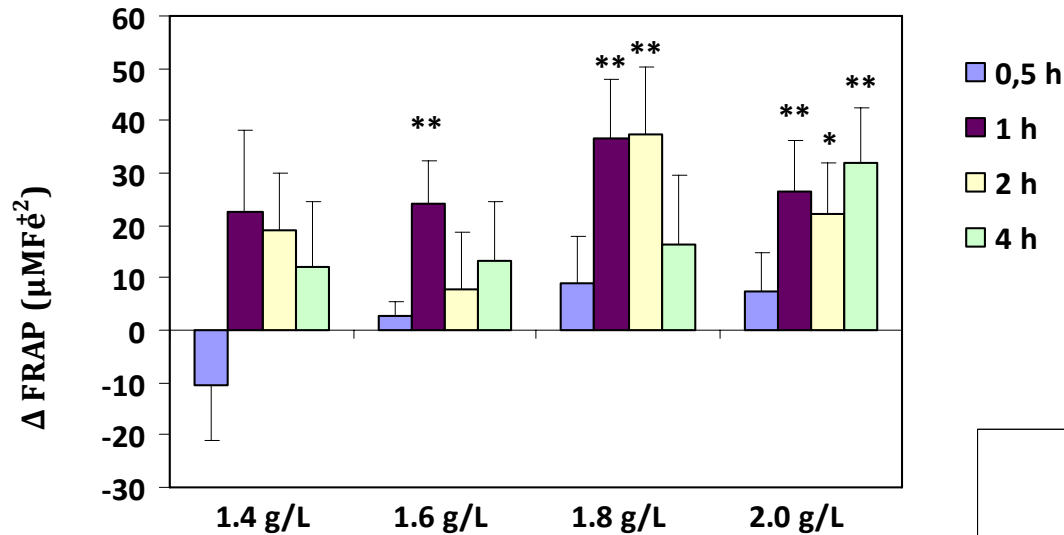
	1.4 g/L	1.6 g/L	1.8 g/L	2.0 g/L
Vitamin C	213	207	211	201
Gallic acid	0.6	0.7	0.8	0.9
5-Galloylquinic acid	12.9	14.9	17	19.2
Gallocatechin	21.3	24.8	27.9	31.5
Epigallocatechin	129.7	151	171.3	196.9
Epicatechin	31.9	36.9	43.2	47.7
Epigallocatechin-3-gallate	236.1	274.5	312.5	353.9
Catechin gallate	0.7	0.8	0.9	1.1
Epicatechin-3-gallate	42.5	49.5	57.3	65.1
Gallocatechin gallate	2.0	2.1	2.4	2.7
5-Caffeoylquinic acid	2.4	2.8	3.3	3.8
Quercetin rhamnosyl galactoside	2.0	2.3	2.5	3.0
Quercetin-3-rutinoside	3.3	3.7	4.2	4.8
Quercetin-3-galactoside	2.2	2.5	2.9	3.2
Quercetin-hexose-rhamnose- rhamnose	1.7	1.7	2.0	2.4
Kaempferol- rhamnose-hexose- rhamnose	3.8	3.8	4.5	5.6
Kaempferol-Galactoside and Kaempferol-3-rutinoside	2.8	3.1	3.7	4.0
Kaempferol-3-glucoside	2.0	1.5	1.6	1.9
Theaflavin	0.8	0.9	1.0	1.3

* mmol/L

** mmol Fe²⁺/L

Effects of green teas (GTFT) ingestion on markers of plasma antioxidant status

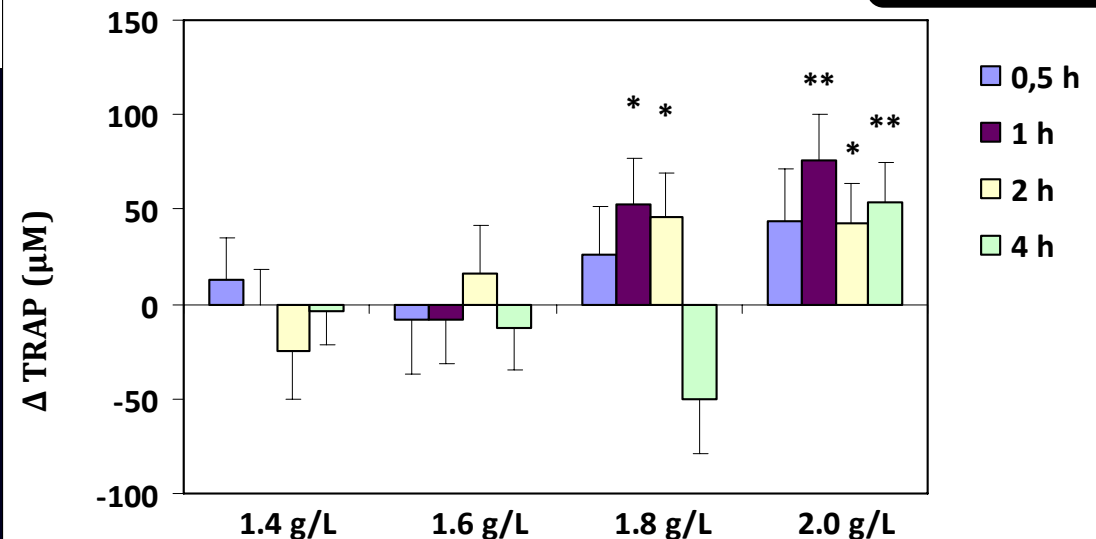
FRAP



* p<0.05; ** p<0.01 compared with baseline (paired t-test)

R = 0.78

TRAP



Acute supplementation studies

Tea (Sung et al. Eur J Clin Nutr 2000)

Wine (Maxwell et al. Lancet 1994)

Alcohol-free wine (Serafini et al. J Nutr 1998)



Chocolate (Richelle et al. Eur J Clin Nutr 1998)

Onion (Mc Anlis et al. Eur J Clin Nutr 1999)

Beer (Ghiselli et al. J Nutr Biochem 2000)

Whisky (Duthie et al. Eur J Clin Nutr 1998)

Grape juice (Day et al. Ann Nutr Metab 1997)

Blueberry (Pedersen et al. Eur J Clin Nutr 2000)

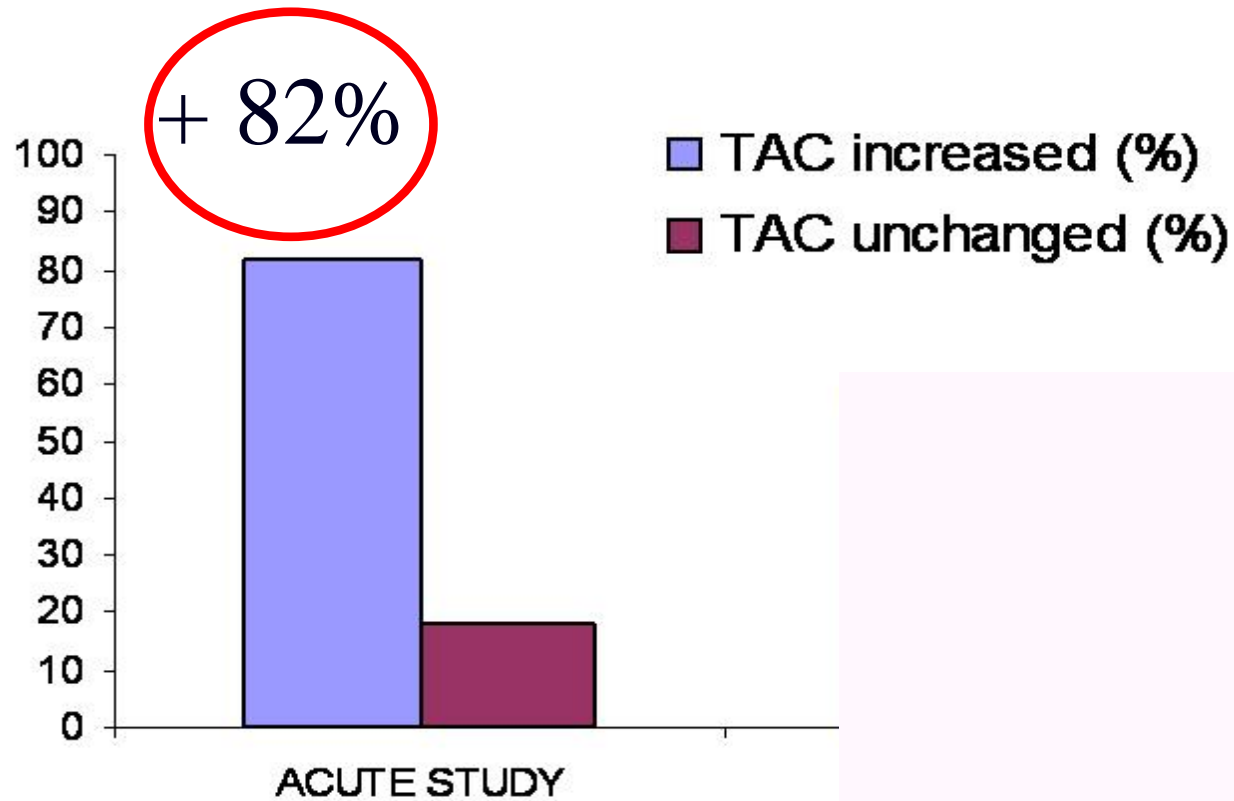
Table 2. Overview of Chronic Human Intervention Studies on Diet and Plasma TAC^a

Study (Ref.)	Design	Results ^b	
		TAC	Method
Cao et al., 1998 (29)	Volunteers: 36 healthy subjects Duration: 2 wk Diet: 10 servings fruits and vegetables per day	↑	ORAC
Leighton et al., 1999 (30)	Volunteers: 21 healthy subjects Duration: 1 mo Diet: Mediterranean diet	↑	Luminol
Young et al., 1999 (31)	Volunteers: 5 healthy subjects Duration: 1 wk Diet: Fruit juice (up to 1500 mL)	–	TEAC FRAP
Bub et al., 2000 (32)	Volunteers: 23 healthy subjects Duration: 8 wk Diet: vegetable juice 330mL, spinach (10 g)	–	FRAP
Lee et al., 2000 (33)	Volunteers: 6 healthy subjects Duration: 5 wk Diet: tomato products (430 g)	↑	FRAP
Record et al., 2001 (34)	Volunteers: 25 healthy subjects Duration: 2 wk Diet: 5–7 servings of fruits and vegetables per day	–	TEAC
Van den Berg et al., 2001 (35)	Volunteers: 22 healthy smokers Duration: 3 wk Diet: vegetable burger, fruit drink	↑	TEAC
Roberts et al., 2003 (36)	Volunteers: 18 healthy smoking subjects Duration: 3 wk Diet: 5 servings of fruits and vegetables per day	↑	ORAC
Dragsted et al., 2004 (37)	Volunteers: 43 healthy subjects Duration: 25 days Diet: 600 g fruits and vegetables per day	–	TEAC FRAP
Pitsavos et al., 2005 (38)	Volunteers: 3,042 Duration: 1 yr Diet: Mediterranean diet	↑	ImAnOx kit

a: Abbreviations are as follows: TAC, total antioxidant capacity; TEAC, Trolox equivalent antioxidant capacity; FRAP, ferric reducing antioxidant power; ORAC, oxygen radical antioxidant capacity; ImAnOx, Immunodiagnostik AG, Bensheim, Germany.

b: Significant increments (↑) or no change (–) in plasma TAC.

Antioxidant efficiency: acute and chronic studies





Overview of human intervention studies (1): tea

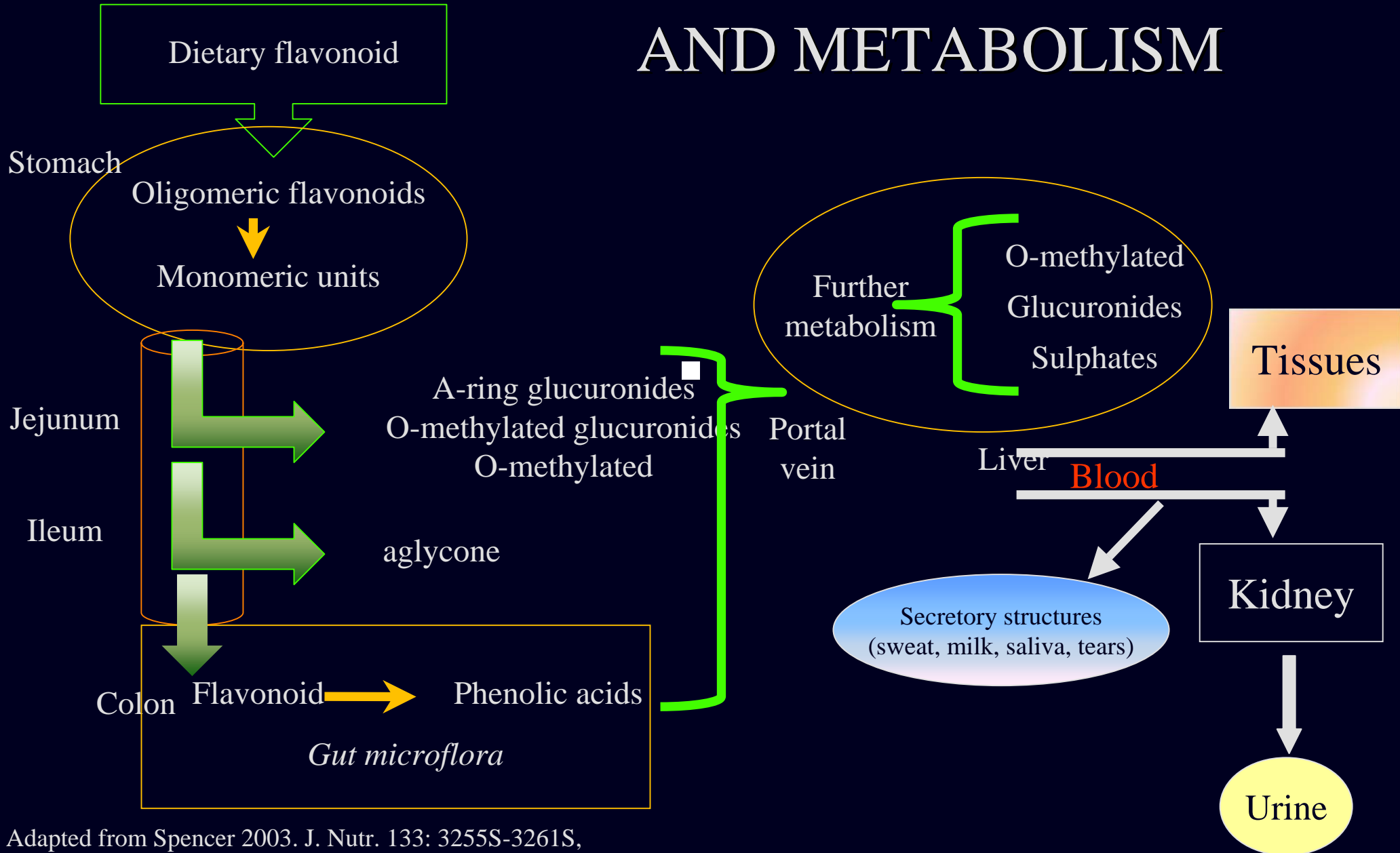
	days	N°	TAC	PP levels	Ref
BT	28	50	↑	↑	Duffy 2001
BT	28	10	↔		McAnlis 1998
BT	28	44	↔	■ ↑	Widlansky 2005
GT	45	100	↑		Bertipaglia de Santana 2008
GT	24	42	↑	↔	Erba 2005
GT	7	14	↑	↑	Panza 2008

Overview of human intervention studies (2): wine



	days	N°	TAC	PP levels	Ref
RW	7	8	↑	↔	Otaolauruchi 2007
RW	21	11	↔		Van der Gaag 2000
RW, DRW	42	50	↔		Arendt 2005

BIOAVAILABILITY AND METABOLISM



Nature of the circulating metabolites

- ✓ No intact glycosides in plasma, except for anthocyanins/EGCG
- ✓ Exact nature of the major circulating metabolites

Quercetin

Day et al. 2001

3-O-glucuronide
 3'-O-methylquercetin 3-O-glucuronide
 3'-O-sulfate
 diglucuronide

Daidzein Genistein

Doerge et al., 2000

7-O-glucuronides
 4'-O-glucuronides ■

Epicatechin

Natsume et al. 2003

3'-O-glucuronide
 4'-O-methylepicatechin-O-glucuronide
 4'-O-methylepicatechin 3'-O-glucuronide
 aglycones

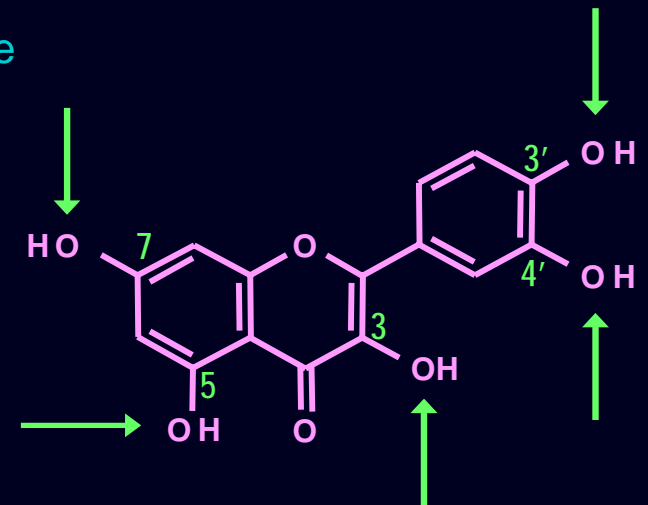
Anthocyanins

From strawberry
Felgines et al., J. Nutr.
 2003

From blackberry
Felgines et al., 2005
 (submitted)

Pelargonidin 3-O-glucoside
 Pelargonidin-glucuronides

Cyanidin 3-O-glucoside
 Cyanidin 3-O-xyloside
 Peonidin 3-O-glucoside
 Peonidin 3-O-xyloside



Effect of plasma metabolites of (+)-catechin and quercetin on monocyte adhesion to human aortic endothelial cells¹⁻⁴

Takuro Koga and Mohsen Meydani

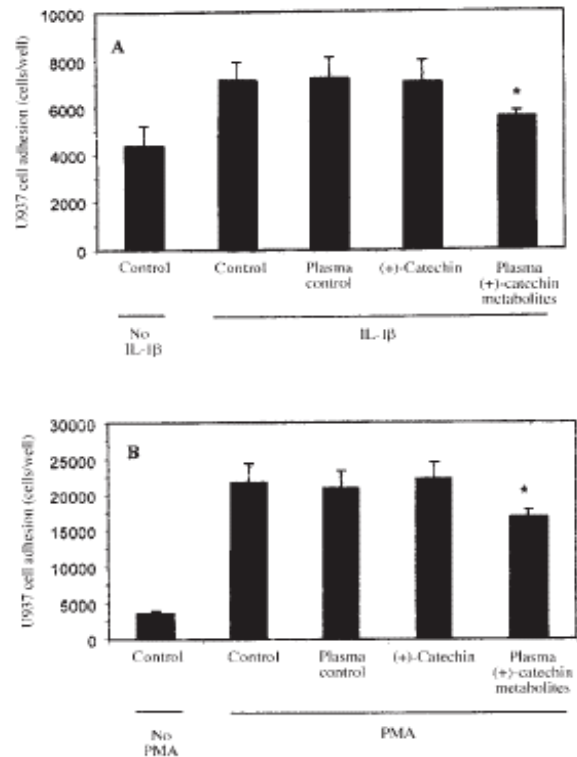


FIGURE 3. Effect of (+)-catechin metabolites on U937 cell adhesion to human aortic endothelial cells (HAEC). HAEC (A) or U937 cells (B) were incubated without catechin or plasma extracts (control), with the plasma extract from control rats (plasma control), with 10 μmol (+)-catechin/L, or with the plasma extract from (+)-catechin-treated rats for 20 h. HAEC were stimulated with interleukin 1 β (IL-1 β ; 10 $\mu\text{g/L}$) for 6 h and U937 cells were stimulated with phorbol myristyl acetate (PMA; 100 $\mu\text{g/L}$) for 2 h. The adhesion assay was performed as described in the Methods. Data are the mean (\pm SD) of 3 experiments, each performed in quadruplicate. *Significantly different from the other treatments, $P < 0.05$.

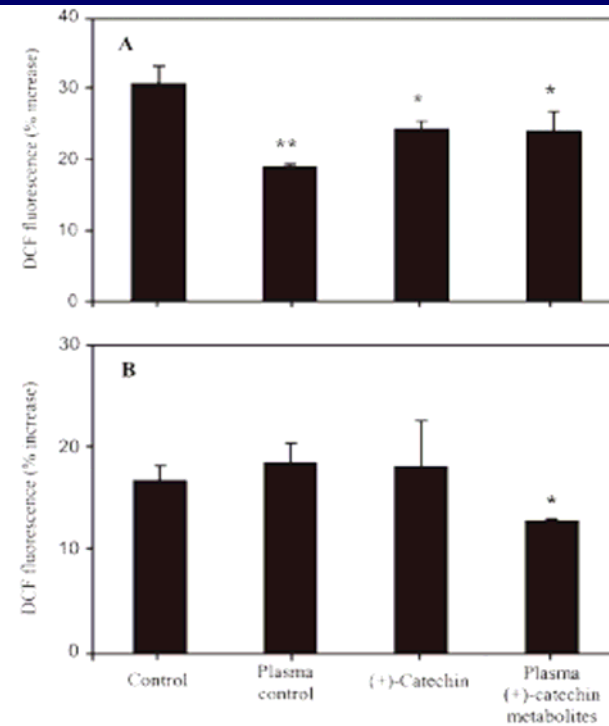


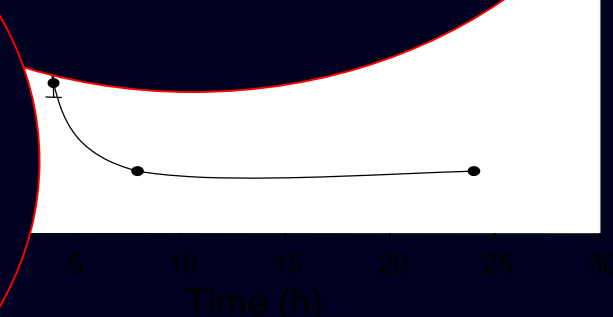
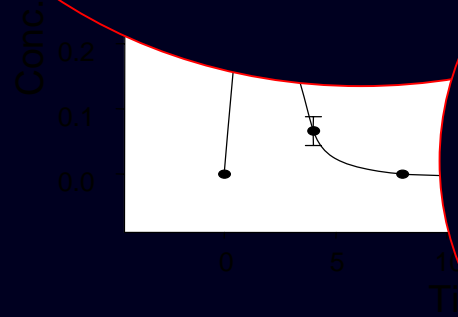
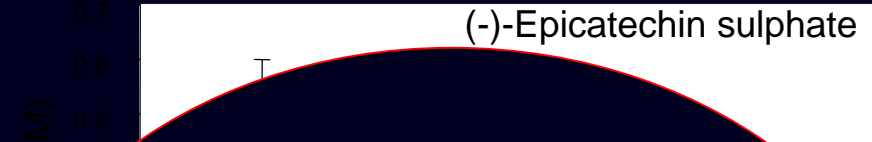
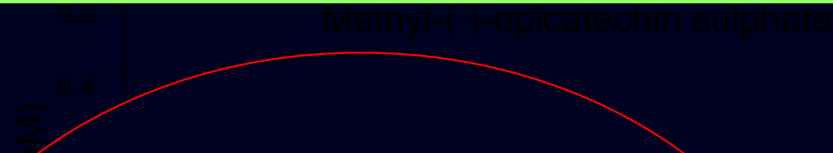
FIGURE 4. Effect of (+)-catechin metabolites on the generation of reactive oxygen species in human aortic endothelial cells (HAEC). HAEC were incubated without catechin or plasma extracts (control), with the plasma extract from control rats (plasma control), with 10 μmol (+)-catechin/L, or with the extract from (+)-catechin-treated rats for 20 h, loaded with 50 μmol 2',7'-dichlorodihydrofluorescein diacetate/L for 30 min, and stimulated by 20 μmol H₂O₂/L (A) or 10 μg interleukin 1 β /L (B). 2',7'-Dichlorodihydrofluorescein (DCF) fluorescence was monitored 45 min after stimulation. Data are presented as the percentage increase in DCF fluorescence compared with unstimulated cells and are the mean (\pm SD) of 2 experiments, each performed in quadruplicate. **Significantly different from control: * $P < 0.05$, ** $P < 0.01$.

Active metabolites

Polyphenols in our diet are not always the most active in the body

Biological activity depends on concentration and structure of metabolites

1.8 μM metabolites concentration
Parallel increase of plasma TAC
 $\sim 31 \mu\text{M}$



In Vitro values

Cumaric acid
7300 $\mu\text{g}/250 \text{ g}$

Caffeic acid
31700 $\mu\text{g}/250 \text{ g}$

Quercetin
12700 $\mu\text{g}/250 \text{ g}$

Vitamin C
26.7 $\text{mg}/250 \text{ g}$

% of absorption in vivo

1.1 %

0.2 %

0.5%

49 %

TAC in Vitro

TAC Ingested

in Vivo increase



**18.200 μmol TAC
(100 g)**

+ 20%



**3.930 μmol TAC
(200 g)**

+ 12%



**1.150 μmol TAC
(250 g)**

+ 50%



**690 μmol TAC
(80 g)**

No changes

**IS THE ANTIOXIDANT
NETWORK REGULATED?**

Are antioxidants mobilized in response to oxidative stress?

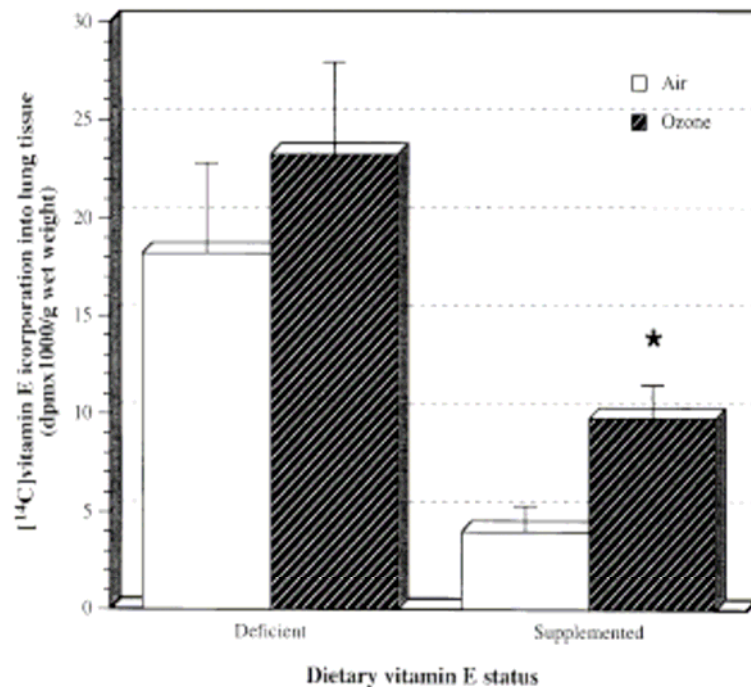
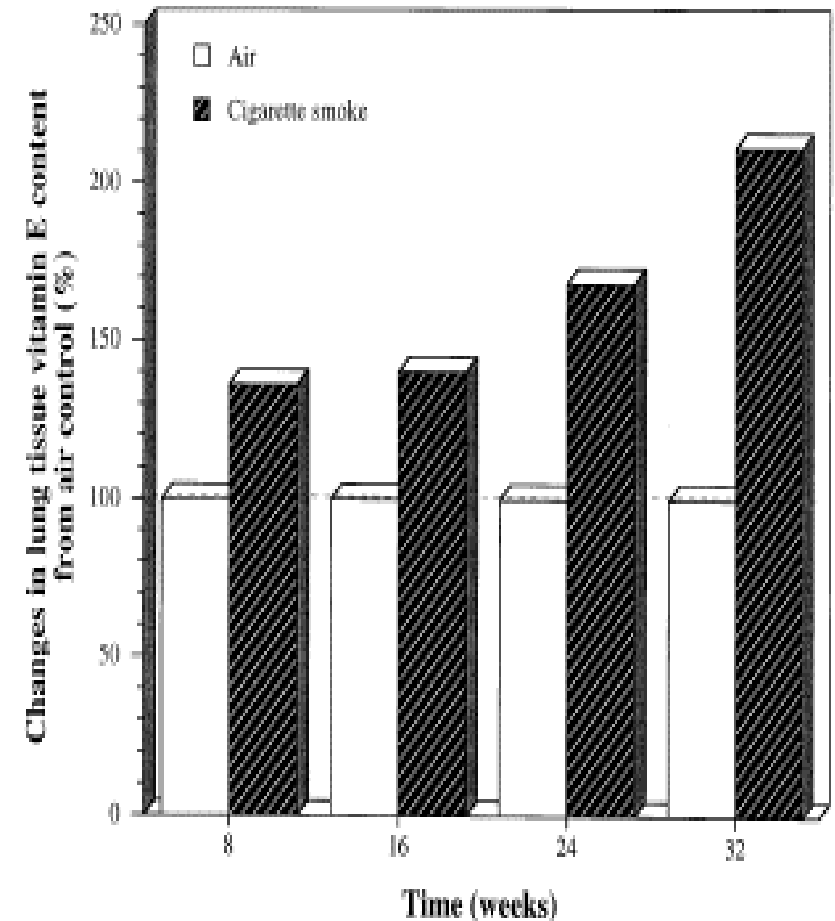
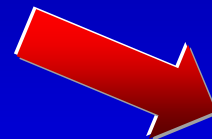


FIG. 3. Changes in [¹⁴C] vitamin E incorporation into lung tissue of deficient and supplemented rats after exposure to 0.5 ppm O₃, 24 h/d, 5 d.³ All rats were fed a deficient diet (0 mg of vitamin E/kg of diet) for 8 wk, and then one group was supplemented with 1000 mg/dL of α -tocopheryl acetate per kilogram of diet for 2 wk. All rats were injected intraperitoneally with 10 μ C of [¹⁴C]dl α -tocopheryl acetate per rat dissolved in 0.1 mL of vitamin E dissolved in ethanol. [¹⁴C] vitamin E was a gift from Larry Machlin.



Risk of gastric cancer among smokers and never smokers in relation to TAC of consumed fruit and vegetables

TRAP (μ MTE)	Smokers > 30 yrs		Never-smokers	
	Cases	OR (95% CI)	Cases	OR (95% CI)
49–819	94	1.0 (Ref.)	45	0.56 (0.35-0.90)
820–1015	68	0.68 (0.45-1.02)	45	0.48 (0.30-0.76)
1016-1327	51	0.56 (0.36-0.86)	42	0.46 (0.29-0.73)
1328-3413	55	0.52 (0.34-0.80)	40	0.44 (0.27-0.71)



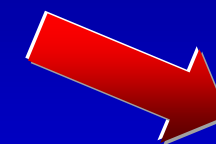
P value for trend 0.000.

OR and 95% CI adjusted for age, sex, BMI, salt intake, total calories and number of meals per day.

From: Serafini et al. Gastroenterology 2002

Crude and adjusted odds ratios (OR) for risk of breast cancer associated with serum TAC

TAC (mmol/L)	Cases n	Controls n	Crude OR OR (95% CI)	Adjusted OR ¹ OR (95% CI)
≤ 1.17	45	24	1.00	1.00
1.17 - 1.24	36	32	0.60 (0.30-1.16)	0.52 (0.26-1.03)
1.24 – 1.31	36	40	0.48 (0.24-0.93)	0.41 (0.20-0.82)
≥ 1.31	33	47	0.45 (0.23-0.88)	0.47 (0.24-0.94)



Test for trend

P = 0.030

¹OR and 95% CI adjusted for age at menarche, parity, alcohol intake and total fat intake.

From: Ching et al. J Nutr 2002

Original Contribution

The effect of vitamins C and E on biomarkers of oxidative stress depends on baseline level

Gladys Block^{a,*}, Christopher D. Jensen^a, Jason D. Morrow^b, Nina Holland^a, Edward P. Norkus^c, Ginger L. Milne^b, Mark Hudes^a, Tapashi B. Dalvi^a, Robert P. Crawford^a, Ellen B. Fung^d, Laurie Schumacher^d, Paul Hartz^d

All Subjects	Placebo (n=124)	Vitamin C (n=115)	Vitamin E (n=117)
Before intervention, $\mu\text{g/mL}$, mean (SD)	54.84 (26.67)	60.67 (30.98)	51.04 (23.99)
After intervention, $\mu\text{g/mL}$, mean (SD)	58.73 (32.17)	52.31 (24.94)	50.60 (28.99)
Change ($\mu\text{g/mL}$)	+3.90 (26.11)	-8.37 (28.12)	-0.44 (23.38)
Change (%)	+7.11	-13.80	-0.86

Subjects with baseline F_2 -isoprostanes $\leq 50 \mu\text{g/mL}$

	Placebo (n=75)	Vitamin C (n=60)	Vitamin E (n=71)
Before intervention, $\mu\text{g/mL}$, mean (SD)	38.80 (8.12)	37.97 (8.17)	37.14 (8.30)
After intervention, $\mu\text{g/mL}$, mean (SD)	47.68 (19.57)	41.82 (16.85)	40.11 (18.91)
Change ($\mu\text{g/mL}$)	+8.88 (18.38)	+3.85 (17.25)	+2.97 (17.60)
Change (%)	+22.89	+10.14	+8.00
P (change)	<0.0001	0.09	0.16

Subjects with baseline F_2 -isoprostanes $> 50 \mu\text{g/mL}$

	Placebo (n=49)	Vitamin C (n=55)	Vitamin E (n=46)
Before intervention, $\mu\text{g/mL}$, mean (SD)	79.39 (26.52)	85.44 (27.49)	72.50 (24.51)
After intervention, $\mu\text{g/mL}$, mean (SD)	75.65 (39.74)	63.76 (27.32)	66.78 (34.19)
Change ($\mu\text{g/mL}$)	-3.73 (33.59)	-21.67 (31.59)	-5.72 (29.67)
Change (%)	-4.70	-25.36	-7.89
P (change)	0.44	<0.0001	0.20

PREDIMED STUDY



EFFECTS OF MEDITERRANEAN DIET IN THE PRIMARY PREVENTION OF THE CARDIOVASCULAR DISEASE

STUDY TYPE:

- Large
- Multicenter
- Randomized
- Controlled



PREDIMED STUDY



N=3000

Mediterranean diet
+ virgin olive oil
(1L/week)



N=3000

Mediterranean diet
+ nuts (30g/d)



N=3000

American Heart
Association guidelines

4 years



PREDIMED STUDY

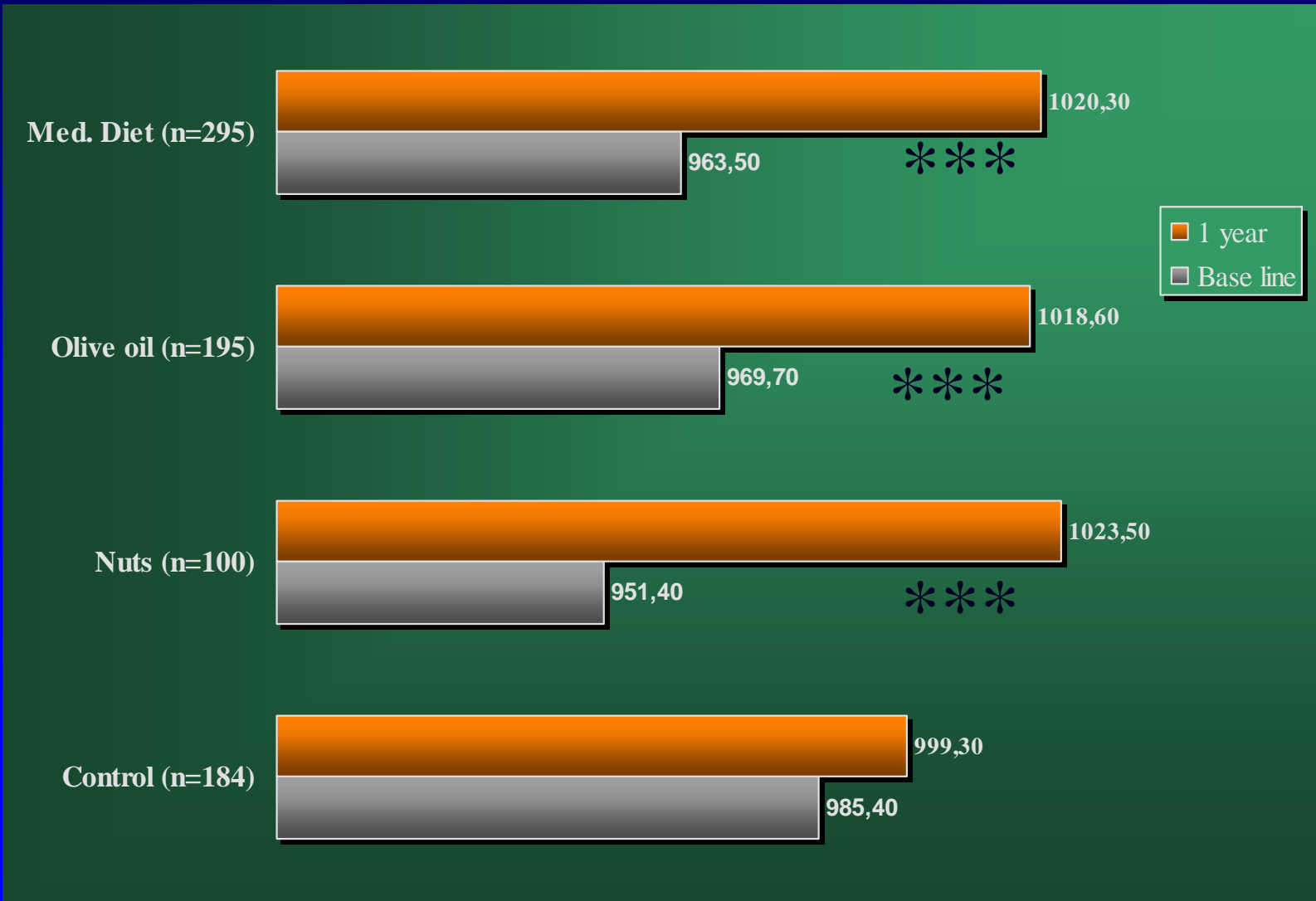
INCLUSION CRITERIA

- ♂ 55-80 years
- ♀ 60-80 years
- 3 risk factors:
 - Diabetes type II
 - Current smoking
 - Hypertension
 - BMI >25
 - High LDL, cholesterol,...
- Family history of premature CHD

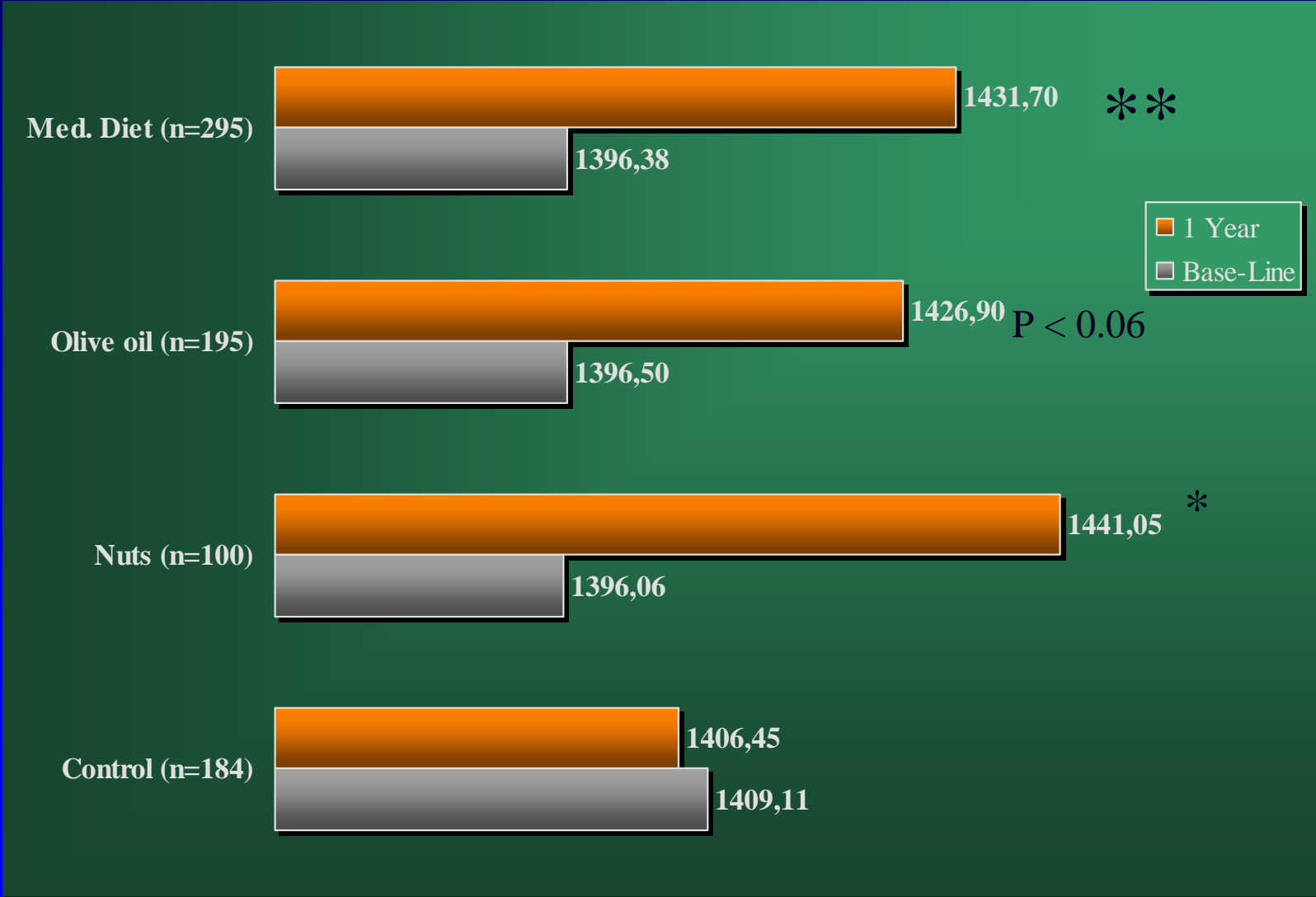
EXCLUSION CRITERIA

- Any severe chronic illness
 - AIDS
- Drug or alcohol addiction
- Allergy or intolerances to nuts or oil

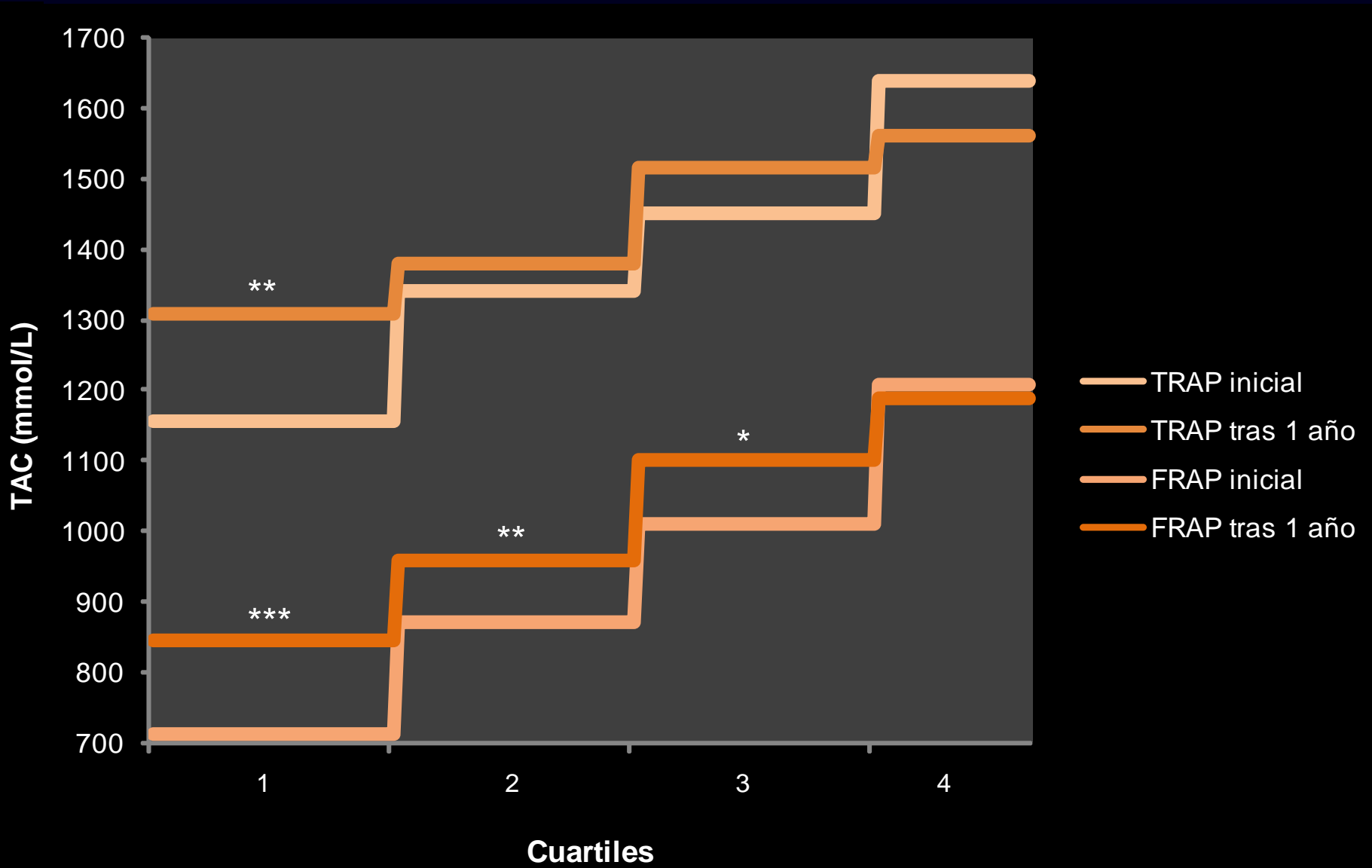
FRAP ($\mu\text{mol/L}$)



TRAP ($\mu\text{mol/L}$)



Changes in plasma TAC according to different quartiles of baseline levels



Uric acid: friend or foe?

Table 1. Cardiovascular Conditions and Risk Factors Associated with Elevated Uric Acid.

Hypertension and prehypertension

Renal disease (including reduced glomerular filtration rate and microalbuminuria)

Metabolic syndrome (including abdominal obesity, hypertriglyceridemia, low level of high-density lipoprotein cholesterol, insulin resistance, impaired glucose tolerance, elevated leptin level)

Obstructive sleep apnea

Vascular disease (carotid, peripheral, coronary artery)

Stroke and vascular dementia

Preeclampsia

Inflammation markers (C-reactive protein, plasminogen activator inhibitor type 1, soluble intercellular adhesion molecule type 1)

Endothelial dysfunction

Oxidative stress

Sex and race (postmenopausal women, blacks)

Demographic (movement from rural to urban communities, Westernization, immigration to Western cultures)

Dangerous liaisons

William R. Heath and Francis R. Carbone

Molecular identification of a danger signal that alerts the immune system to dying cells

Yan Shi¹, James E. Evans² & Kenneth L. Rock¹

¹Department of Pathology, and ²Proteomics and Mass Spectrometry Facility, Department of Biochemistry and Molecular Pharmacology, University of Massachusetts Medical School, Worcester, Massachusetts 01655, USA

In infections, microbial components provide signals that alert the immune system to danger and promote the generation of immunity^{1,2}. In the absence of such signals, there is often no immune response or tolerance may develop. This has led to the concept that the immune system responds only to antigens perceived to be associated with a dangerous situation such as infection^{3,4}. Danger signals are thought to act by stimulating dendritic cells to mature so that they can present foreign antigens and stimulate T lymphocytes^{2,5-7}. Dying mammalian cells have also been found to release danger signals of unknown identity⁸⁻¹¹. Here we show that uric acid is a principal endogenous danger signal released from injured cells. Uric acid stimulates dendritic cell maturation and, when co-injected with antigen *in vivo*, significantly enhances the generation of responses from CD8⁺ T cells. Eliminating uric acid *in vivo* inhibits the immune response to antigens associated with injured cells, but not to

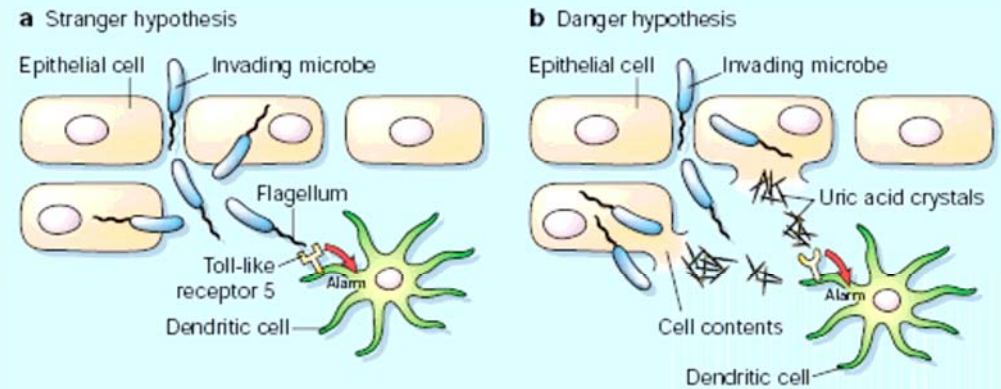


Figure 1 Strangers and danger. Two different theories describe how the immune system is alerted to respond to microbial attack. a, In the 'stranger' model^{2,3}, microdetectors on the surface of immune cells recognize common molecular patterns on the surface of microbes. For example, Toll-like receptor 5 on the surface of dendritic cells signals an alarm when it recognizes a protein component of the flagella of some bacteria⁴. b, Alternatively, the 'danger' hypothesis^{5,6} proposes that the immune system is alerted to the tissue damage associated with microbial infection. Shi *et al.*¹ provide evidence for this second view, showing that damaged cells release uric acid that forms crystals capable of activating dendritic cells. The now-compelling evidence for both hypotheses suggests that the immune system scans for signs of both danger and strangers.

URIC ACID AND HEALTH: AN ONGOING DEBATE

“We need a better understanding of the biologic role of uric acid, although it can also function as antioxidants”

“it remains possible that uric acid may have a variety of as yet incompletely defined actions in cardiovascular disease”

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N ENGL J MED. 2009; 360: 1-2. JANUARY 29, 2009

TAC AND DISEASE PREVENTION

TAC and disease (1)

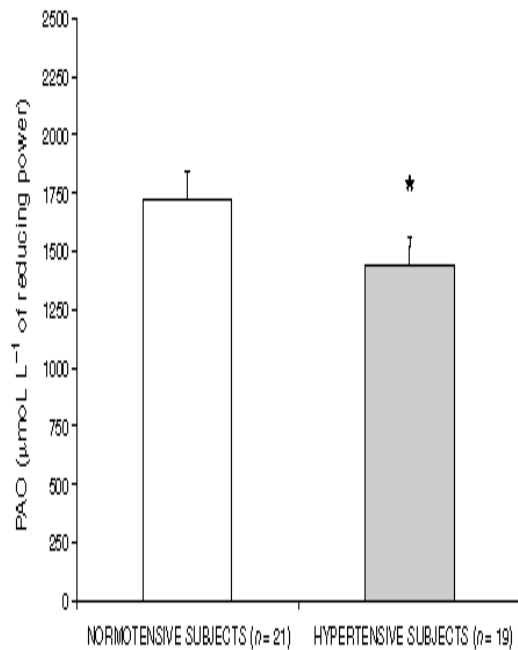


Fig. 3 PAO levels in patients with and without hypertension. *P < 0.05.

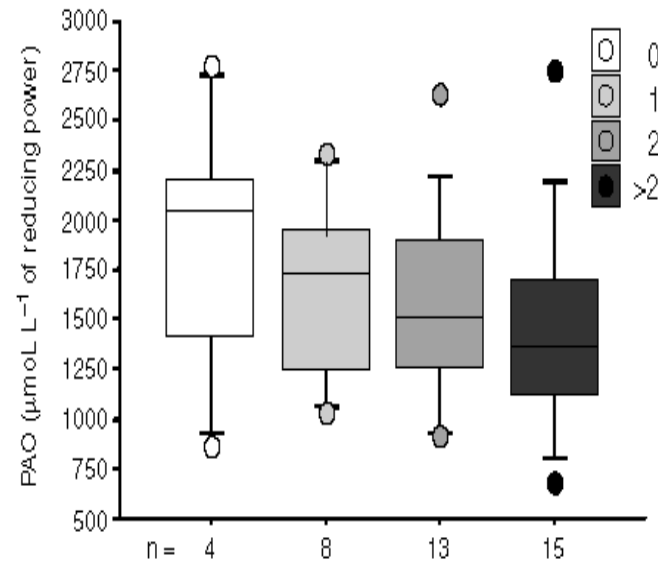
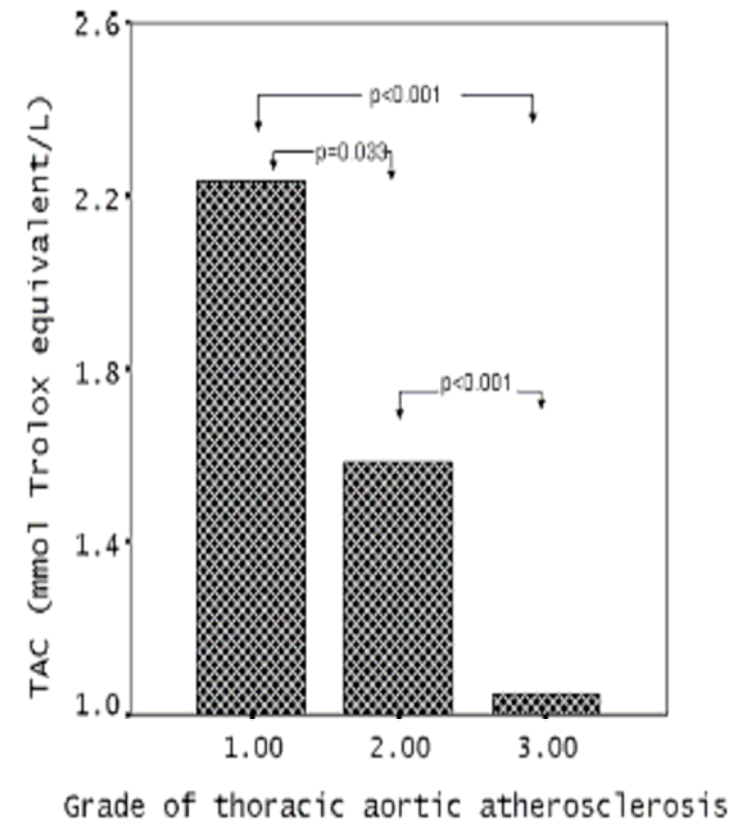
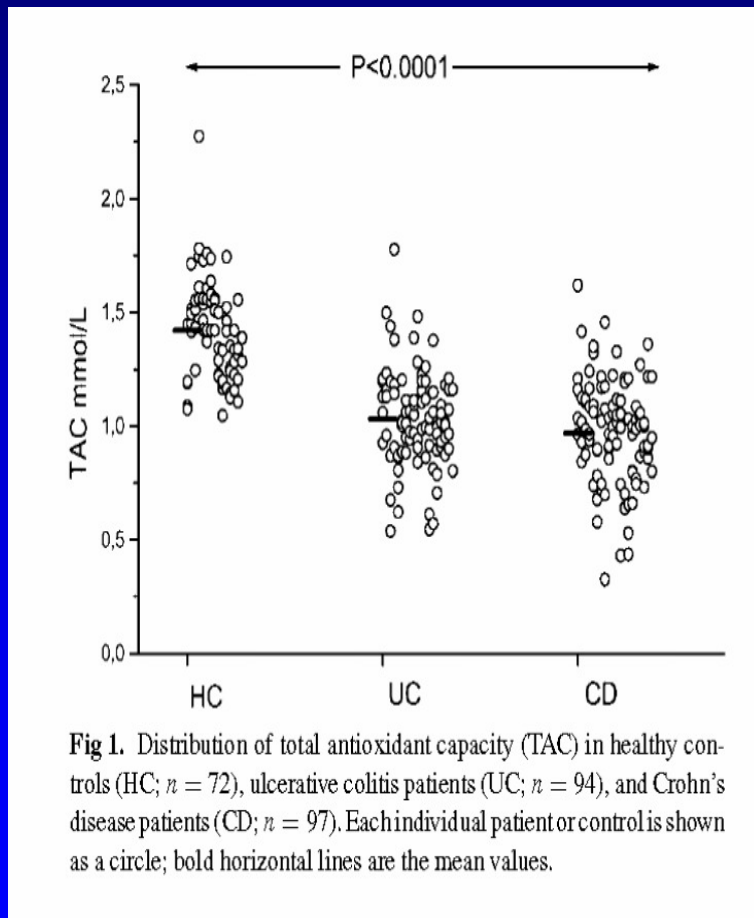


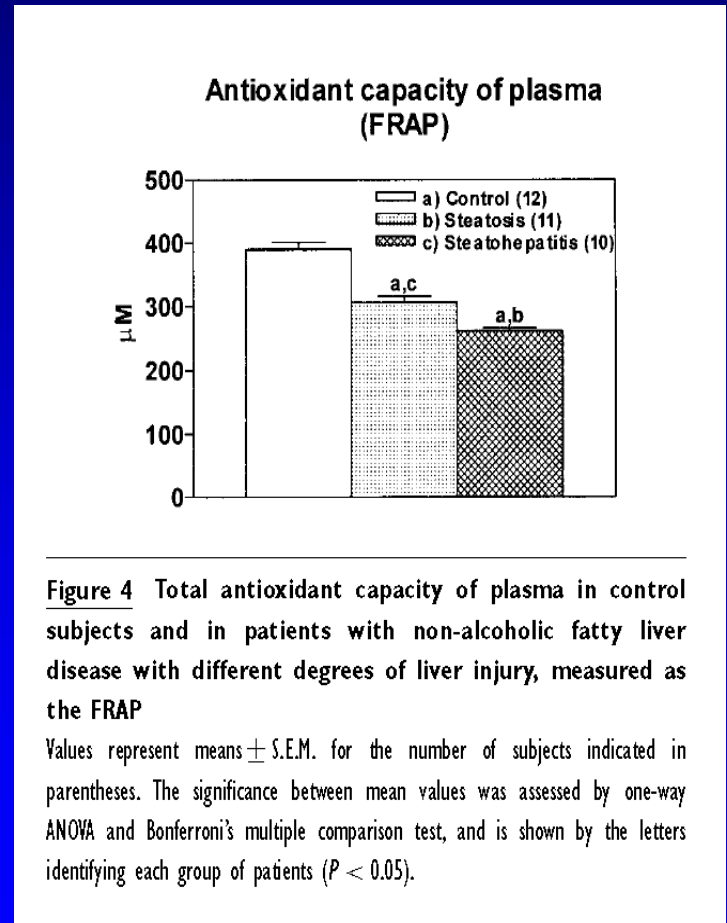
Fig. 4 PAO levels and risk factors for CAD. Risk factors are gender, diabetes mellitus, hypercholesterolaemia, hypertension and smoking habits. Median, interquartile, outliers and extremes of PAO levels are given. P = 0.07 for trend.



TAC and disease (2)



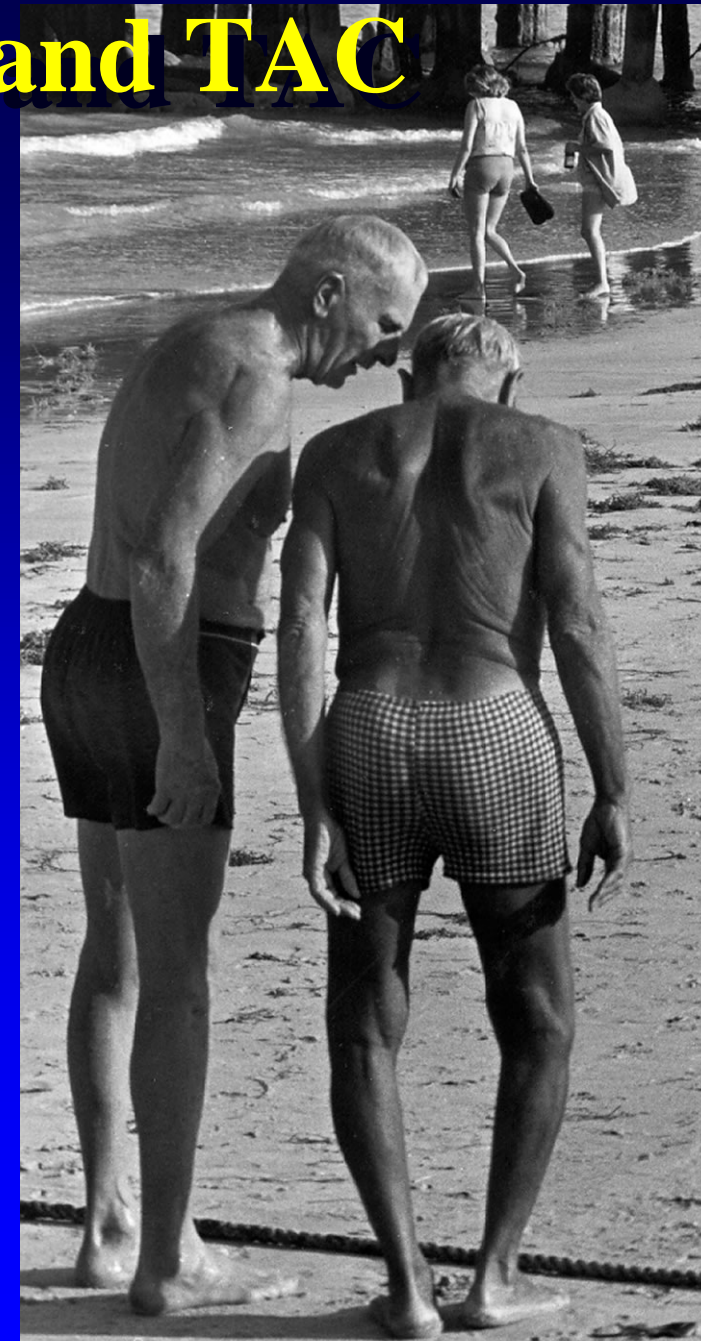
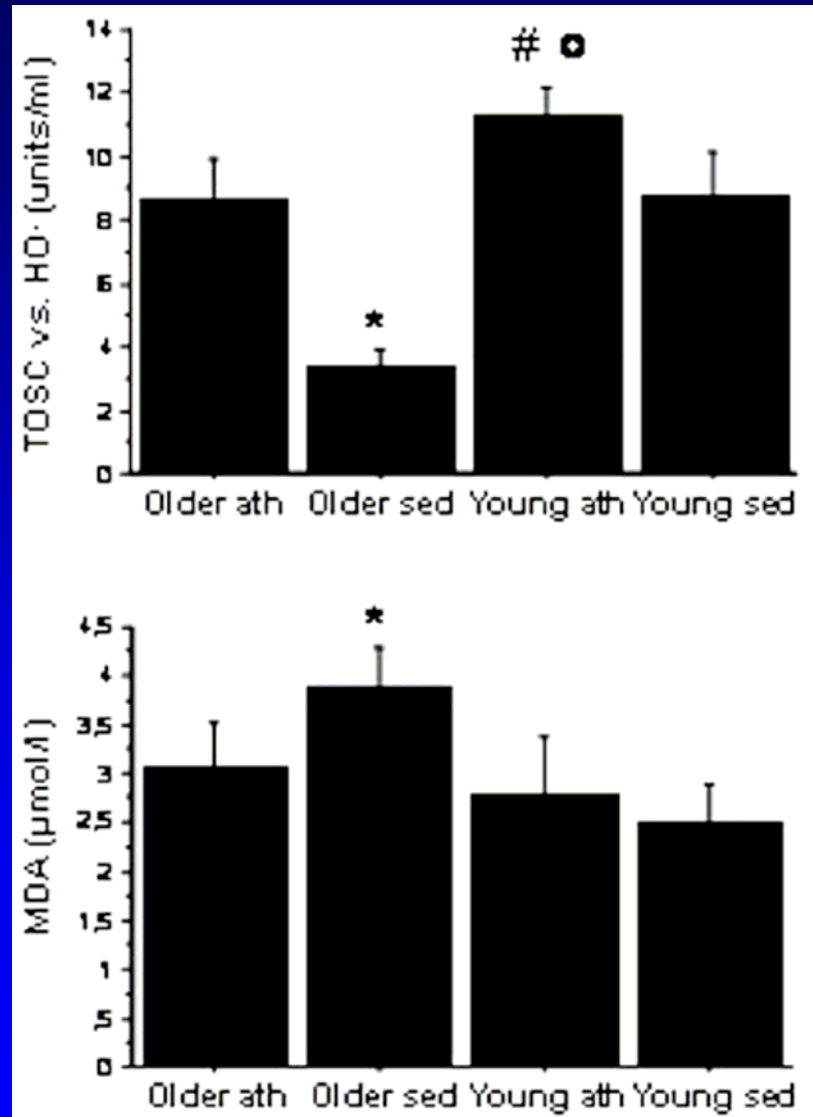
Koutroubakis et al. 2004



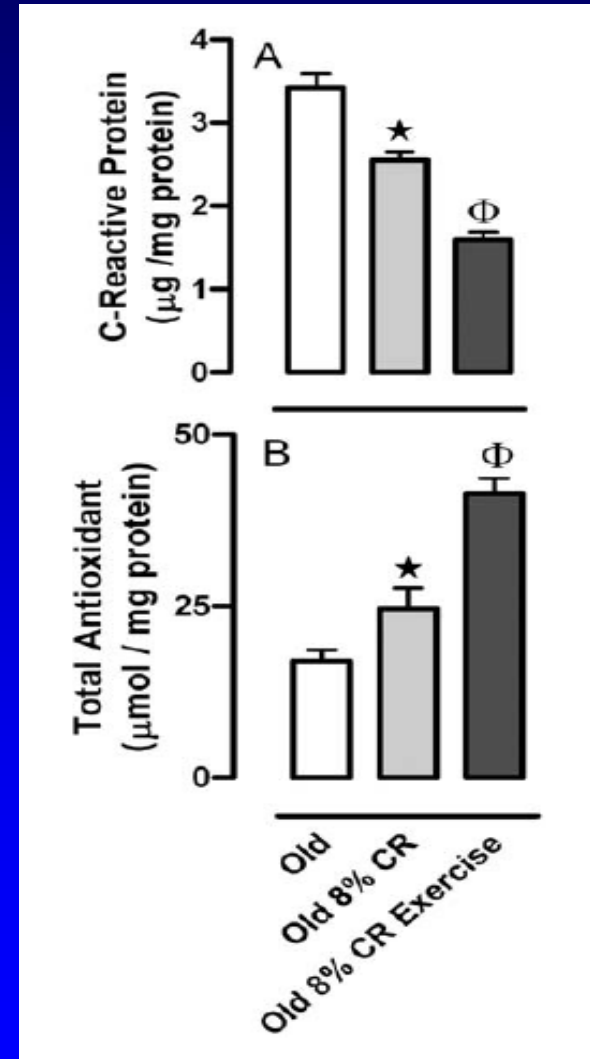
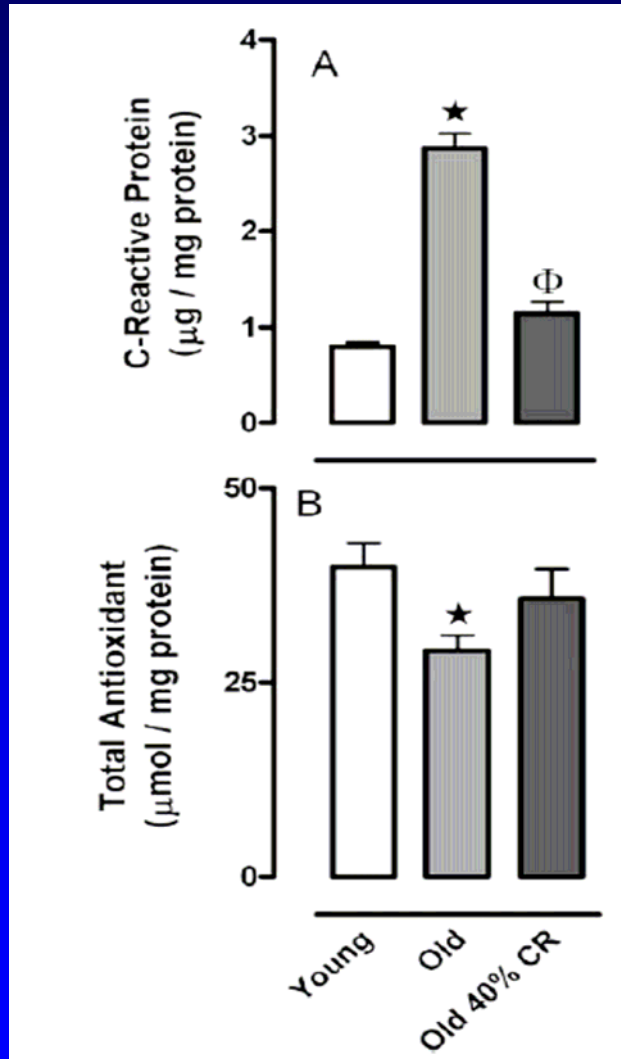
Videla et al. 2004

Reference	Biological fluid	TAC Method	Type of cancer	Cancer patients	Healthy subjects	p
Erhola et al, 1997	Plasma	TRAP ($\mu\text{mol/L}$)	Lung	1143 ± 181 (n = 57)	1273 ± 199 (n = 76)	<0.01
Di Giacomo et al, 2003	Plasma	NPAC (%)	Colon	55 (n = 54)	90 (n = 20)	<0.001
Erten Sener et al, 2006	Serum	TEAC (mmol/L)	Breast	2.01 ± 0.01 (n = 56)	2.07 ± 0.03 (n = 18)	< 0.05
Lee et al, 2005	Plasma	TEAC (mmol/L)	CIN	1.15 ± 0.17 (n = 58)	1.25 ± 0.15 (n = 86)	< 0.05
Ching et al, 2002	Serum	TEAC (mmol/L)	Breast	OR 0.47 (II ^o Q TAC) (n = 153)	(n = 151)	< 0.05
Liu et al, 2003	Plasma	TAC (U/mL)	Lung Breast Thyroid	8.41 ± 1.78 (n = 28)	10.52 ± 1.64 (n = 33)	< 0.001
Mantovani et al, 2002	Serum	TEAC (mmol/L)	Tumors at different sites	1.30 ± 0.03 (n = 82)	1.10 ± 0.08 (n = 36)	n.s.

Ageing, physical exercise and TAC



Caloric restriction



Gastroenterology



- Natural History of Primary Biliary Cirrhosis
- Regulation of the *Cdx-2* Homeobox Gene
- Video Capsule Endoscopy
- Fruits, Vegetables, and Gastric Cancer

Gastric cancer risk and dietary TAC.

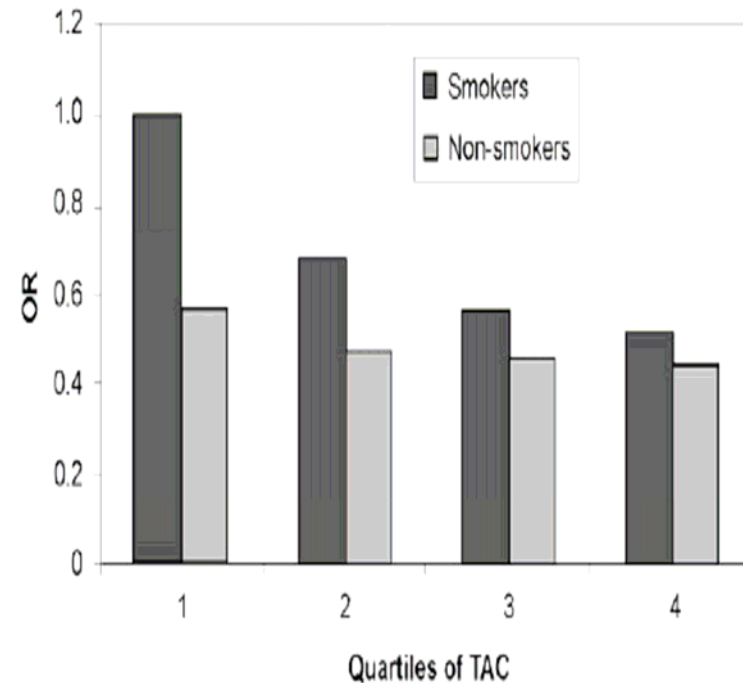
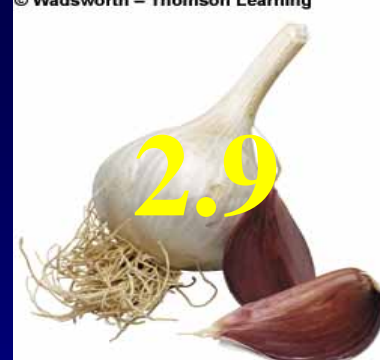
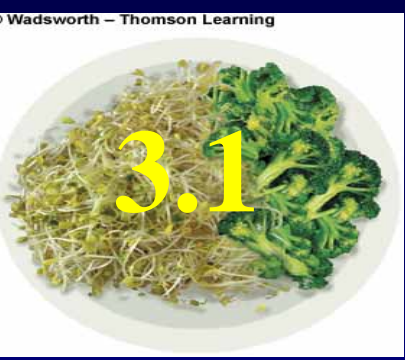


Fig. 2. Odds ratios (OR) for gastric cancer among quartiles of total antioxidant capacity (TAC) of consumed fruit and vegetables in smokers and non-smokers. Quartiles are 1:49–819; 2:820–1015; 3:1016–1327; 4:1328–3413 μmmoles of Trolox equivalents. Data reproduced from Serafini *et al.*⁶⁶ with permission.

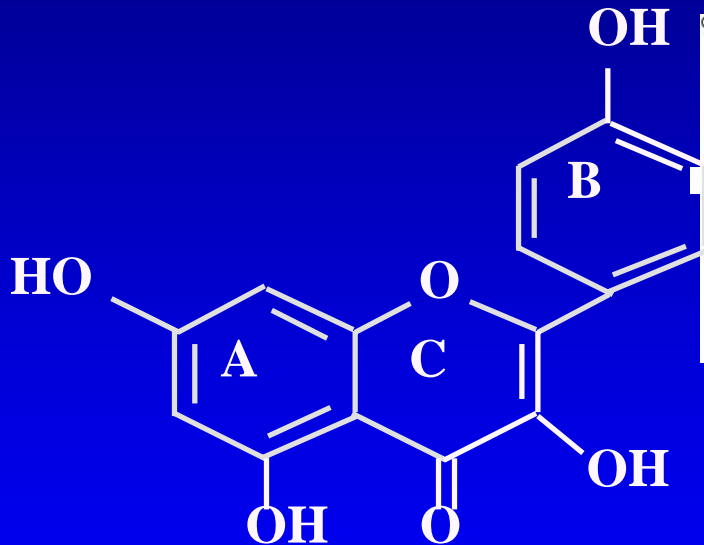
How we can assess dietary intake of total antioxidant capacity in human?

✓ 34 vegetables (V), 30 fruits (F), 34 beverages (B), 11 spices (S), 11 nuts and fruit dried (NF) 5 pulses (P) 16 cereals (C) and 6 vegetables oils (VO) have been analyzed using 3 assays: TRAP, FRAP and TEAC in order to take in account different antioxidant mechanisms

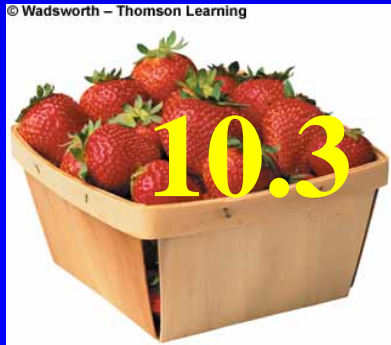




Redox ingredients



91.5



Fruit and vegetable intakes, dietary antioxidant nutrients, and total mortality in Spanish adults: findings from the Spanish cohort of the European Prospective Investigation into Cancer and Nutrition (EPIC-Spain)¹⁻³

Antonio Agudo, Laia Cabrera, Pilar Amiano, Eva Ardanaz, Aurelio Barricarte, Toni Berenguer, María D Chirlaque, Miren Dorronsoro, Paula Jakšzyn, Nerea Larrañaga, Carmen Martínez, Carmen Navarro, Jose R Quirós, María J Sánchez, María J Tormo, and Carlos A González

41.358 subjects,
6.5 years follow-up
Age: 30-69 years

TABLE 4

Association between mortality and the consumption of vitamins and carotenoids and total antioxidant capacity of fruit and vegetables in the EPIC-Spain cohort¹

Nutrients and total antioxidant capacity	HR (95% CI) by quartile ²			P for trend	HR (95% CI) (continuous) ² (log ₂)
	Q2	Q3	Q4		
Vitamin C	0.72 (0.57, 0.91)	0.65 (0.51, 0.83)	0.74 (0.58, 0.94)	0.009	0.87 (0.78, 0.96)
Vitamin E	0.95 (0.75, 1.20)	0.83 (0.65, 1.08)	0.83 (0.64, 1.08)	0.12	0.90 (0.79, 1.02)
β-Carotene	0.76 (0.60, 0.96)	0.72 (0.56, 0.92)	0.74 (0.58, 0.95)	0.022	0.89 (0.80, 0.98)
α-Carotene	0.86 (0.68, 1.08)	0.84 (0.67, 1.06)	0.75 (0.59, 0.96)	0.023	0.95 (0.91, 1.00)
β-Cryptoxanthin	0.73 (0.57, 0.92)	0.77 (0.61, 0.98)	0.75 (0.59, 0.95)	0.034	0.94 (0.90, 0.99)
Provitamin A ³	0.66 (0.52, 0.83)	0.70 (0.55, 0.89)	0.68 (0.53, 0.87)	0.006	0.88 (0.80, 0.97)
Lutein	0.76 (0.60, 0.98)	0.86 (0.68, 1.09)	0.83 (0.65, 1.05)	0.23	0.97 (0.90, 1.03)
Zeaxanthin	0.78 (0.61, 1.00)	0.75 (0.59, 0.96)	0.91 (0.72, 1.16)	0.48	0.96 (0.89, 1.04)
Lycopene	0.79 (0.63, 0.99)	0.76 (0.60, 0.96)	0.65 (0.51, 0.84)	0.001	0.93 (0.89, 0.97)
Total carotenoids	0.74 (0.59, 0.93)	0.70 (0.55, 0.89)	0.69 (0.55, 0.88)	0.003	0.85 (0.76, 0.94)

Total antioxidant capacity of the diet is inversely and independently related to plasma concentration of high-sensitivity C-reactive protein in adult Italian subjects

Furio Briganti¹, Silvia Valmaña^{2*}, Nicoletta Pellegrini¹, Diego Ardigo², Daniele Del Rio³, Sara Salvatore¹, PierMarco Piatti³, Mauro Serafini⁴ and Ivana Zavaroni²

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Inflammation, a risk factor for cardiovascular disease, is associated with low plasma levels of antioxidant vitamins. In addition to vitamins, other antioxidants modulate the synthesis of inflammatory markers *in vitro* and contribute to the total antioxidant capacity (TAC) of a diet. However, the relationship between dietary TAC and markers of inflammation has never been evaluated *in vivo*. We investigated the relationship between dietary TAC and markers of systemic (high-sensitivity C-reactive protein (hs-CRP), leucocytes) and vascular (soluble intercellular cell adhesion molecule-1) inflammation in 243 non-diabetic subjects. General Linear Model (GLM) analysis showed a significant ($P=0.005$) inverse relationship between hs-CRP and quartiles of energy-adjusted dietary TAC, even when recognized modulating factors of inflammation, namely alcohol, fibre, vitamin C, α -tocopherol, β -carotene, BMI, waist circumference, HDL-cholesterol, hypertension, insulin sensitivity and plasma β -carotene, were included in the model as covariates ($P=0.004$). The relationship was stronger for subjects with hypertension ($P=0.013$ v. $P=0.109$ for normotensive individuals). Among dietary factors, TAC was significantly higher (5.3 (SD 3.0) v. 4.9 (SD 2.7) mmol TroloxM; $P=0.026$) in subjects with low plasma hs-CRP (range: 0.0–4.1 mg/l) than in subjects with high plasma hs-CRP (range: 4.2–27.8 mg/l). We conclude that dietary TAC is inversely and independently correlated with plasma concentrations of hs-CRP and this could be one of the mechanisms explaining the protective effects against CVD of antioxidant-rich foods such as fruits, whole cereals and red wine. This could be of particular significance for subjects with high blood pressure.

Inflammation: Antioxidants: Hypertension: High-sensitivity C-reactive protein

Inflammation and oxidative stress are involved in the pathogenesis of cardiovascular disease (Wattanapitayakul & Bauer, 2001; Lind, 2003). Oxidative damage of the arterial wall by free radicals and the direct stimulation of endothelial cells by the acute-phase C-reactive protein (CRP) promote the expression of cellular adhesion molecules (CAM), which facilitate the adhesion of monocytes and T cells to the arterial wall in the first steps of the atherogenic process (Parhami *et al.* 1993). Oxidative stress appears also responsible for the oxidation of low-density lipoproteins incorporated to the plaque (Parhami *et al.* 1993).

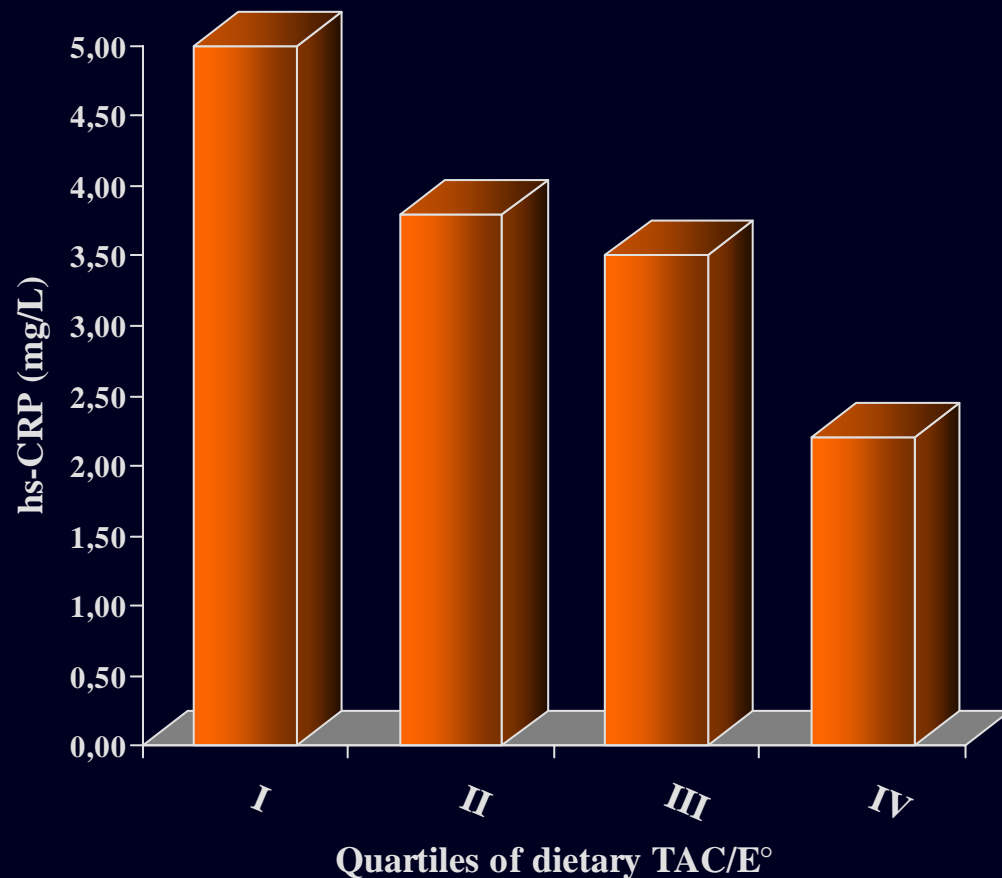
These *in vitro* observations are confirmed by clinical data. In addition to the already established risk factors, the total leukocyte count is an independent predictor of coronary heart disease and myocardial infarction (Danesh *et al.* 1998), the intercellular adhesion molecule-1 (ICAM-1) is consistently elevated in individuals at high risk for atherosclerosis (Demerath *et al.* 2001) and, though to an extent still under debate (Tall, 2004), high

plasma concentrations of CRP significantly increase the risk of cardiovascular events (myocardial infarction, stroke, sudden cardiac death and peripheral vascular disease) even among apparently healthy adults (Willerson & Ridker, 2004). Whether these factors of increased risk for CVD are directly modifiable through the diet is an intense area of research. An inverse relationship between plasma levels of certain vitamins (namely vitamin C, carotenoids and α -tocopherol) and markers of inflammation in healthy adults and in patients with myocardial infarction or stroke has been recently observed (Kritchevsky *et al.* 2000; Ford *et al.* 2003; Sanchez-Moreno *et al.* 2004). However, despite the multiple mechanisms by which these vitamins act as anti-inflammatory agents *in vitro* (Calle-Mason *et al.* 2002; Carcamo *et al.* 2002), supplementation studies show inconsistent results regarding their ability to reduce systemic and vascular inflammation *in vivo*, especially when dietary rather than pharmacological amounts are used (Sanchez-Moreno *et al.* 2003; Van Dam

Abbreviations: CAM, cellular adhesion molecule; CRP, C-reactive protein; GLM, General Linear Model; hs-CRP, high-sensitivity C-reactive protein; ICAM-1, intercellular adhesion molecule-1; OGTT, oral glucose tolerance test; ISI, insulin sensitivity index; PA, physical activity; sICAM-1, soluble intercellular adhesion molecule-1; TAC, total antioxidant capacity.

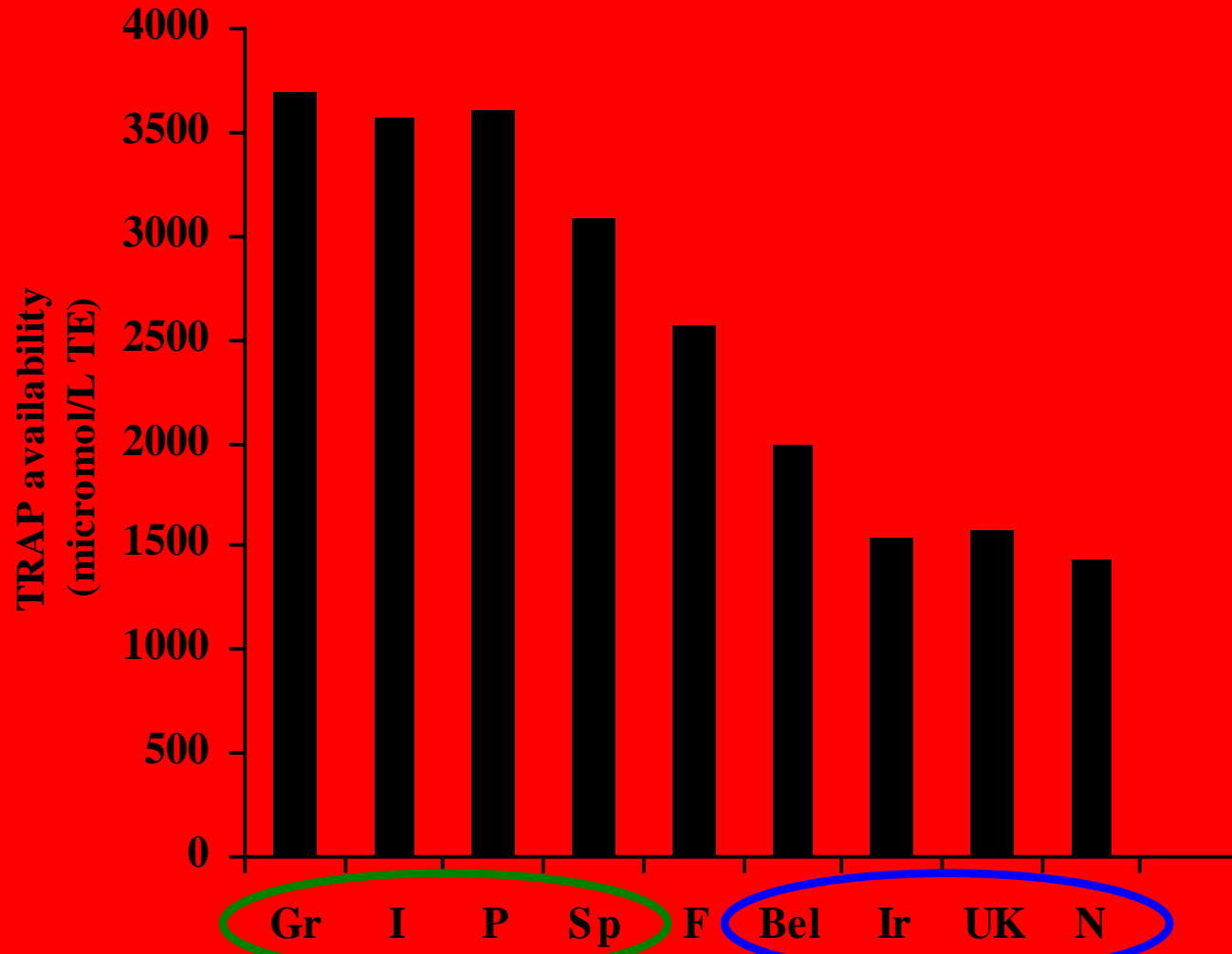
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243 healthy subjects;
35–88 yrs
BMI 27.1 Kg/m²
19% smokers



Network for the Pan-European

The overall aim is the development of a nutrition monitoring tool



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Mediterranean diet and plasma TAC (ATTICA study)

TABLE 1

Lifestyle, clinical, and biochemical characteristics of the participants according to Mediterranean diet score¹

Characteristic	Mediterranean diet score				Women (n = 1528)		P ²
	1st tertile (n = 509)		2nd tertile (n = 509)		2nd (21–35) (n = 509)	3rd (36–55) (n = 510)	
	1st tertile (n = 509)	2nd tertile (n = 509)	3rd tertile (n = 510)	4th tertile (n = 500)			
Age (y)	45 ± 7 ³	45 ± 7 ³	45 ± 7 ³	45 ± 7 ³	45 ± 7 ³	47 ± 6 ⁴	0.01
Duration of education (y)	10 ± 4	10 ± 4	10 ± 4	10 ± 4	10 ± 4	13 ± 3	0.001
Current smoking (%)	39	39	39	39	39	38	0.21
Sedentary life (%)	57 ⁴	57 ⁴	57 ⁴	57 ⁴	57 ⁴	64 ⁴	0.001
BMI (kg/m ²)	24 ± 4 ⁵	24 ± 4 ⁵	24 ± 4 ⁵	24 ± 4 ⁵	24 ± 4 ⁵	24 ± 3 ⁵	0.04
SBP (mm Hg)	129 ± 11	129 ± 11	129 ± 11	129 ± 11	120 ± 18 ⁴	120 ± 19 ⁴	0.003
DBP (mm Hg)	83 ± 11	83 ± 11	83 ± 11	83 ± 11	75 ± 12	75 ± 10	0.25
Hypertension (%)	51	51	51	51	36 ⁴	10 ⁴	0.001
Total cholesterol (mg/dL)	197 ± 43	194 ± 41	194 ± 43	196 ± 40	190 ± 42	188 ± 47	0.14
LDL cholesterol (mg/dL)	134 ± 43	124 ± 38	124 ± 42	126 ± 39	120 ± 37	120 ± 41	0.07
Hypercholesterolemia (%)	45	39	36	51	47	25	0.08
Oxidized LDL cholesterol (U/L)	62 ± 21	56 ± 18 ⁴	51 ± 17 ⁴	63 ± 22	52 ± 25 ⁴	51 ± 23 ⁴	0.03
Blood glucose (mg/dL)	98 ± 25	95 ± 25	95 ± 30	98 ± 25	95 ± 25	95 ± 30	0.35
Diabetes mellitus (%)	10	8	6	11	6	2	0.15

¹ TAC, total antioxidant capacity; SBP, systolic blood pressure; DBP, diastolic blood pressure. No significant interactions were observed between tertile of diet score and sex.

² Derived from ANOVA. Reflect the association between tertiles of diet score and the investigated variables, after adjustment for sex.

³ $\bar{x} \pm$ SD (all such values).

^{4,5} Significantly different from 1st tertile (Bonferroni correction for multiple comparisons): ⁴ $P < 0.01$, ⁵ $P < 0.05$.

TAC was positively correlated with the intake of fruit, vegetables, olive oils

UNDERSTANDING THE “REDOX MAN”

Dietary factors

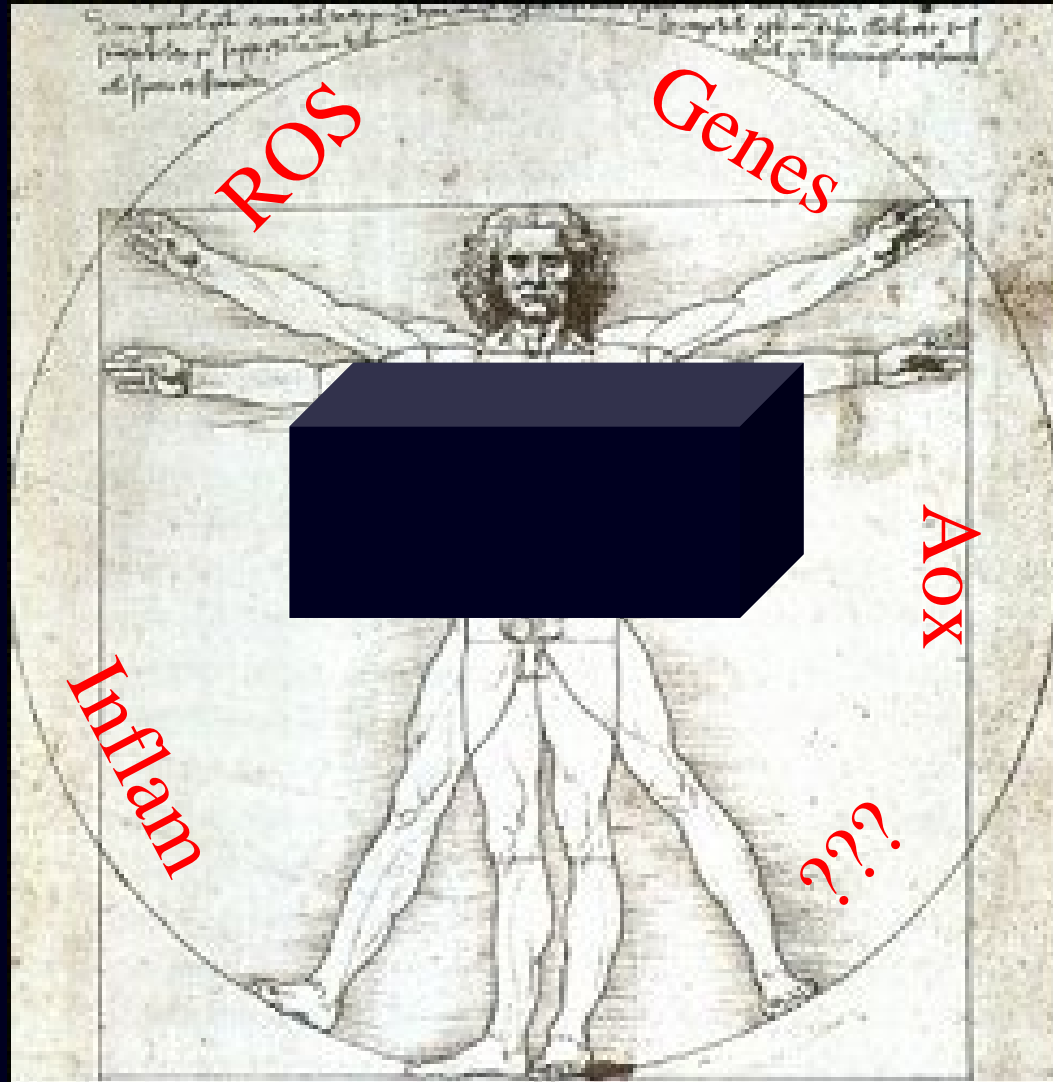
Life-style

Ageing

Hormones

Environment

Stress



Physical activity



Hello, Fruit Face!

Adventures in Art

The paintings of
Giuseppe
Arcimboldo

Prestel

