

A review on the effects of flavan-3-ols, their metabolites, and their dietary sources on gut barrier integrity.

Sara Dobani,^a L. Kirsty Pourshahidi,^a Nigel G. Ternan,^a Gordon J. McDougall,^b Gema Pereira-Caro,^c Letizia Bresciani,^d Pedro Mena,^{d,e} Tahani M. Almutairi,^f Alan Crozier,^{f,g} Kieran M. Tuohy,^h Daniele Del Rio,^{d,e} Chris I.R. Gill^{*a}

^a*Nutrition Innovation Centre for Food and Health (NICHE), Ulster University, Coleraine, UK*

^b*Environmental and Biochemical Sciences Department, The James Hutton Institute, Invergowrie, Dundee, UK*

^c*Department of Agroindustry and Food Quality, IFAPA-Alameda Del Obispo, Córdoba, Spain*

^d*Human Nutrition Unit, Department of Food and Drug, University of Parma, Parma, Italy*

^e*Microbiome Research Hub, Department of Food and Drug, University of Parma, Parma, Italy*

^f*Department of Chemistry, King Saud University Riyadh, Saudi Arabia*

^g*School of Medicine, Dentistry and Nursing, University of Glasgow, Glasgow, UK*

^h*School of Food Science & Nutrition, University of Leeds, Leeds, UK*

***Corresponding author:** C.I.R. Gill; Nutrition Innovation Centre for Food and Health (NICHE),
Ulster University, Coleraine, UK; c.gill@ulster.ac.uk.

Supplementary Material

Table 1. Overview of the *in vitro*, *ex vivo*, and animal studies reporting the effects of products containing flavan-3-ols and derivatives compounds on markers of the gut barrier integrity. Summary of main results have been organised by food source (cocoa, pome fruit, berries, tea, grape, and other minor classes) or individual compound analysed.

Ref.	Model cell/animal	Stressor (S)	PP/S exposure	(Poly)phenol source (PP)	Tested PP conc./quantity	Effect(s)	
Cocoa							
1	Caco-2		0.5h (PP)	Cocoa extract mainly hexamers	10 μM	Permeability (Para) ↔	
			0-2h (PP)	Cocoa extract mainly hexamers	20 μM	TEER TD ↑	
			DCA (0.2 mM)	0.5h (PP) → 6h (PP+S)	Cocoa extract mainly hexamers	10 μM	ProtX (ZO-1) ↓ ^X . Loc (ZO-1) change ^X
			AMVN (10 mM)	0.5h (PP) → 1h (S)	Cocoa extract mainly hexamers	10 μM	Permeability (Para) ↑ ^X
2	Caco-2	DSS (2%)	2h (PP) → 48h (PP+S)	Cocoa extract, cocoa extract with mainly monomers, cocoa extract with mainly oligomers	100 μg/mL	Permeability ↑ ^X	
				Cocoa extract with mainly polymers	10, 25, and 100 μg/mL	Permeability ↑ ^X	
3	C57BL/6J mice (<i>n</i> = 21-24, 4wk, 100%)	HFD	126d (S+PP)	Unsweetened cocoa powder	80 mg/g diet	Permeability (Endotoxin) ↑ ^X , (GLP-2) ↓ ^X	
4	C57BL/6 obese mice (<i>n</i> = 12, 4wk, ≥ 23.1g, 50%)	HFD	56d (S) → 56d (S+PP)	Seven different compositions of cocoa powder	80 mg/g diet/day (35.7 – 65.9 mg GAE/g powder)	Permeability (FITC-Dx, LPS, LBP) ↑ ^X	
5	Zucker diabetic fatty rats (<i>n</i> = 8,	Diabetes and BW	70d (PP)	Forastero cocoa powder	100 g/kg diet/day	ProtX (ZO-1) ↓ ^X . Mucus glycoproteins ↑. Crypt depth ↑	

9wk, 100%)						
6	Sprague-Dawley rats (<i>n</i> = 14, 8wk, 0%)	Loperamide (5 mg/kg/day)	14d (PP+S)	Chocolate	50 mg/day	Permeability (FITC-Dx) ↔ [∅] MPO ↔ [∅] GenX (ZO-1) ↓ ^X , (ZO-1 & CL-1, ileum) ↔ [∅] , (Occ)↓ [∅] , (CL-1) ↑ [∅] Mucus thickness ↓ [∅] GC n. ↔ [∅]
				Probiotic chocolate with <i>Streptococcus thermophilus</i> MG510 & <i>Lactobacillus plantarum</i> LRCC51936	50 mg/day	Permeability (FITC-Dx) ↔ [∅] . MPO ↔ [∅] . GenX (ZO-1, OCC) ↓ ^X , (ZO-1 & CL-1, ileum) ↔ [∅] , (CL-1) ↑ ^X . Mucus thickness ↓ ^X . GC n. ↔ [∅]
7	Sprague–Dawley rats (<i>n</i> = 12, 8wk, 185-195g, 0%)	Loperamide (5 mg/kg/day)	21d (PP) →7d (PP+S)	Chocolate	50 mg/day	Permeability (FITC-Dx) ↑ [∅] . GenX (ZO-1 & OCC & CL-1 & Muc2) ↔. GC n. ↔ [∅]
				Probiotic chocolate with <i>Streptococcus thermophilus</i> MG510 & <i>Lactobacillus plantarum</i> LRCC51936	50 mg/day	Permeability (FITC-Dx) ↑ [∅] . GenX (ZO-1 & OCC & CL-1 & Muc2) ↑. GC n. ↔ [∅]
				Probiotic chocolate with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i>	50 mg/day	Permeability (FITC-Dx) ↑ ^X . GenX (ZO-1 & OCC) ↔, (CL-1 & Muc2) ↑. GC n. ↔ [∅]
Pome fruits						
8	Caco-2	LPS (50 µg/mL)	24h (PP+S)	Granny Smith apple extract with (+)-catechin and (–)-epicatechin as main compounds, Granny Smith apple extract with chlorogenic acid as main compound, Granny Smith apple extract with PC Trimer	12.5 µg/mL	ProtX (ZO-1 & OCC) ↓ [∅]
					25 and 50 µg/mL	ProtX (ZO-1) ↓ ^X , (OCC) ↓ [∅]
					100 µg/mL	ProtX (ZO-1 & OCC) ↓ ^X

9	IPEC-J2	ML-385 (5 μ M)	6h-24h (PP+S)	C1 as main compound		
				Granny Smith apple extract with PC B2 as main compound	12.5 μ g/mL	ProtX (ZO-1 & OCC) $\downarrow^{\emptyset}$
					25 μ g/mL	ProtX (ZO-1) $\downarrow^X$, (OCC) $\downarrow^{\emptyset}$
				Granny Smith apple extract with PC B2 as main compound	50 μ g/mL	ProtX & GenX (ZO-1) $\downarrow^X$, (OCC) $\downarrow^{\emptyset}$
					100 and 150 μ g/mL	ProtX & GenX (ZO-1 & OCC) $\downarrow^X$
			24h (PP)	Apple polyphenols	10, 20, and 40 μ g/mL	ProtX (ZO-1 & OCC & CL-1) $\uparrow$
			24h (PP+S)	Apple polyphenols	40 μ g/mL	ProtX (ZO-1 & OCC & CL-1) $\downarrow^X$
			49d (PP x 3 times/day)	Apple polyphenols	400 mg/kg	ProtX (ZO-1 & Occ & CL-1, jejunum) $\uparrow$. Villi tight (ileum & jejunum) $\uparrow$
					800 mg/kg	ProtX (ZO-1 & OCC, jejunum) $\uparrow$, (CL-1, jejunum) $\leftrightarrow$. Villi tightness (ileum & jejunum) $\uparrow$
10	Sprague Dawley rats ($n = 6$, 5wk, 100%)	HFD	14d (S) $\rightarrow$ 56d (S+PP)	<i>Pyracantha fortuneana</i> (Maxim.) H. L. Li extract	0.4% diet	Permeability (L/M) $\uparrow^X$. ProtX (ZO-1 & OCC, jejunum) $\downarrow^X$. GenX (ZO-1, jejunum) $\downarrow^{\emptyset}$, (OCC, jejunum) $\leftrightarrow^{\emptyset}$. Widened villi (intestinal) $\uparrow^X$
					1% diet	Permeability (L/M) $\uparrow^X$. ProtX & GenX (ZO-1, jejunum) $\downarrow^X$, (OCC, jejunum) $\leftrightarrow^{\emptyset}$. Widened villi (intestinal) $\uparrow^X$
11	Caco-2		24h and 48h (PP)	Extract from apple waste	0.1, 0.05, and 0.01%	TEER TD $\uparrow$
					0.02%	TEER $\leftrightarrow$
12	F344 rats ($n = 4$ -12, 100%)	HFD + DMH	1d (S, DMH) $\rightarrow$ 7d LFD $\rightarrow$ 105d (S, HDF+PP)	Lyophilised (poly)phenols rich Marie Me'nard apples	7.6% w/w diet	Mucin depleted foci $\uparrow^X$
Berries						
13	Caco-2	LPS (2 μ g/ml)	48h (PP+S)	Aronia berry powder	62.5 μ g/mL	TEER $\downarrow^X$. GenX (ZO-1) $\downarrow^{\emptyset}$, (OCC & CL-1) $\leftrightarrow$, (CL-3 & CL-4 & JAM-1) $\uparrow$
					125 μ g/mL	TEER $\downarrow^X$. GenX (ZO-1) $\downarrow^{\emptyset}$, (OCC & CL-1 &

					250 µg/mL	CL-3 & CL-4 & JAM-1) ↔ TEER ↓ ^X . GenX (ZO-1) ↓ ^X . (OCC & CL-1 & CL-3 & CL-4 & JAM-1) ↔
14	Caco-2	TNF-α (50 ng/mL) + IFN-γ (50 ng/mL) + IL-1β (25 ng/mL) + LPS (1 mg/mL)	24h (PP+S)	Aronia berry powder	0.5 - 10mg/mL	TEER ↓ ^X
			0-24h (PP+S)	Aronia berry powder	2.4 mg/mL	TEER TD ↓ ^X
			24h (PP+S, TEER & Permeability). 12h (PP+S, TJs)	Aronia berry powder	5 mg/mL	TEER ↓ ^X . Permeability ↑ ^X . GenX (ZO-1) ↑, (OCC) ↔ [∅] ProtX (ZO-1 & OCC) ↓ ^X , (CL-1) ↑ ^X , (CL-4) ↑ [∅] . Loc (ZO-1 & OCC) change ^X
15	Wistar rats (n = 8, 200-220g, 100%)	HFD	56d (S+PP)	Blueberry powder	10% w/w diet	Permeability (LBP) ↓. GenX (Muc2, ileum) ↑. Villus height (ileum) ↓ ^X . GC density ↓ ^X
16	C57BL/6 mice (n = 12, 8wk, 100%)	HFHS	56d (S+PP)	Cloudberry (<i>Rubus chamaemorus</i> L.), Alpine bearberry (<i>Arctostaphylos alpina</i> L. Spreng.), Lingonberry (<i>Vaccinium vitisidaea</i> L.)	200 mg powdered extract/kg BW	Permeability (LPS) ↑ ^X . GenX (ZO-1 & Occ, jejunum & colon) ↔ [∅]
				Bog blueberry (<i>Vaccinium uliginosum</i> L.), Crowberry (<i>Empetrum nigrum</i> L.)	200 mg powdered extract/kg BW	Permeability (LPS) ↑ [∅] . GenX (ZO-1 & OCC, jejunum & colon) ↔ [∅]
17	C57BL/6J mice (n = 12, 6wk, 100%)	HFHS	56d (S+PP)	Wild blueberry PACs, Wild blueberry PP fraction, Wild blueberry PP oligomers	200 mg/kg (17 – 53 mg PP/day)	Mucus thickness ↓ ^X . Crypt depth ↔ [∅] . GC density ↔ [∅]
				Wild blueberry PACs	37 mg/kg	Mucus thickness ↓ ^X . Crypt depth ↔ [∅] . GC density; ↑
18	C57BL/6 mice (n = 10, 6wk,	DSS (3% w/v in drinking	7d (S+PP)	Maqui berry powder	50 and 100 mg/kg BW/day	MPO ↑ ^X

	100%)	H ₂ O)			(IGG)	
					200 mg/kg BW/day (IGG)	MPO ↑ ^X . ProtX (OCC) ↓ ^X
19	Balb/c mice (<i>n</i> = 6, 12-14wk, 19-35g, 100%)	TNBS (70μL, 100 mg/kg in EtOH 50%, RA)	1d (PP+S) → 4d (PP)	(Poly)phenolic Maqui extract	50mg/kg/day	Mucin content ↓ ^X . GC n. ↓ ^X
			7d (PP) → 1d (PP+S) → 4d (PP)	(Poly)phenolic Maqui extract	50mg/kg/day	Mucin content ↓ ^X . GC n. ↓ ^X
					1% w/v drinking H ₂ O	Permeability (D-mannitol & Endotoxin) ↑ ^X . GenX (ZO-1 & JAM-A, small intestine) ↓ ^X , (CL-2, small intestine) GenX ↑ ^X , (Muc4, small intestine) ↔ [∅]
20	ICR mice (<i>n</i> = 14, 6-8wk, 100%)	EEN	2d recovery from intervention → 5d (S+PP)	Cranberry proanthocyanidins	8 mg/kg BW/day (IGG)	ProtX (Muc2) ↓ [∅] . GC n. (intestine) ↓ [∅] . Villi length ↔ [∅] . Crypt depth ↓ [∅]
					50 mg/kg BW/day (IGG)	ProtX (Muc2) ↓ [∅] . GC n. (intestine) ↓ ^X . Villi length ↔ [∅] . Crypt depth ↓ [∅]
					100 mg/kg BW/day (IGG)	ProtX (Muc2) ↓ [∅] . GC n. (intestine) ↓ ^X . Villi length ↔ [∅] . Crypt depth ↓ [∅]
21	C57BL/6J mice (<i>n</i> = 12, 8wk)	HFHS	56d (S+PP)	Cranberry extract	200 mg/kg/day	Permeability (LPS) ↑ ^X . GenX (Muc2) ↑, (Muc2, jejunum) ↔ [∅]
22	Apc ^{min/+} C57BL/6J mice (<i>n</i> = 10, 4wk, 0%)	Apc gene mutation	84d (PP)	Freeze-dried whole cranberry	20% w/w diet	GenX (ZO-1 & CL-3) ↑. ProtX (Muc2) ↑
23	C57BL/6J mice (<i>n</i> = 8-12, 6wk, 100%)		42d (PP)	Dry red raspberry	5% w/w diet	ProtX (ZO-1) ↑, (OCC & CL-2 & CL-3) ↔. GenX (Muc2) ↔. Neutrophil infiltration score ↔
		DSS (2.5% w/v in H ₂ O)	28d (S) → 6d (S+PP) → 6d (S)	Dry red raspberry	5% w/w diet	ProtX (ZO-1) ↑, (Occ & CL-2) ↑ ^X , (CL-3) ↓ ^X . GenX (Muc) ↓ ^X . Neutrophil infiltration score ↑ ^X
24	C57BL/6J mice (<i>n</i> = 10, 6wk, 23.8 ± 1.0 g, 100%)	HFD	77d (S+PP)	Freeze-dried lingonberries batch 1	20% w/w diet	Permeability (LBP) ↓. GenX (OCC) ↑
				Freeze-dried lingonberries batch 2	20% w/w diet	Permeability (LBP) ↓. GenX (OCC) ↔
25	C57BL/6J mice (<i>n</i> = 8-12, 15-	LPS (300 μg/kg of	35d (PP) → 105d (PP+S)	Chinese Sweet Leaf Tea (<i>Rubus</i>	0.5% w/v drinking H ₂ O	Permeability (D-mannitol & endotoxin) ↑ ^X . GenX (ZO-1 & JAM-1, small intestine) ↓ ^X ,

						(CL-2 & Muc4, small intestine) ↑ Permeability (D-mannitol & Endotoxin) ↑ ^X . GenX (ZO-1 & JAM-1, small intestine) ↓ ^X , (CL-2, small intestine) ↑ ^X , (Muc4, small intestine) ↔
	16wk, 18-22g, 0%) BW/day)			<i>suavissimus</i>)	1% w/v drinking H ₂ O	
Tea						
			0-24h (PP)	Green tea extract	1 mg/mL	TEER ↑
26	Caco-2	gliadin (1mg/mL)	0-24h (PP+S)	Green tea extract	1 mg/mL	TEER ↓ ^X
			1-7d (PP), 7d (PP, TEER)	Green tea extract	10 ppm	TEER; TD ↑. GenX (ZO-1 & OCC & CL-2 & CL-3) ↑, (CL-15 & JAM-A) ↔
27	Caco-2				100 ppm	TEER TD ↑. GenX (ZO-1 & Occ & CL-3 & CL-15 & JAM-A) ↔, (CL-2)↑
			84d (LFD) → 56d (LFD+PP)	Green tea extract	2% w/w diet	Permeability (Endotoxin) ↔. GenX (ZO-1 & OCC & CL-1, duodenum & jejunum & ileum) ↔
28	C57BL6/J mice (n = 10, 5wk, 100%)	HFD	84d (S) → 56d (S+PP)	Green tea extract	2% w/w diet	Permeability (Endotoxin) ↑ ^X . GenX (ZO-1 & OCC, duodenum & ileum) ↓ ^X , (CL-1, duodenum & jejunum & ileum) ↔ ⁰ , (ZO-1 & OCC, jejunum) ↔ ⁰
	WT mice (n = 20, 4wk)		56d (PP)	Green tea extract	2% w/w diet	Permeability (Endotoxin) ↓. GenX (ZO-1 & OCC, duodenum) ↔, (CL-1, duodenum & jejunum) ↑, (ZO-1 jejunum, CL-1 ileum) ↔, (OCC, jejunum) ↑, (ZO-1 & OCC, ileum) ↑
29	TLR4m WT mice (n = 20, 4wk)	HFD & TLR4m function mutation	56d (S+PP)	Green tea extract	2% w/w diet	Permeability (Endotoxin) ↓. GenX (ZO-1 & Occ, duodenum) ↔ (ZO-1, ileum) ↑, (ZO-1, jejunum) ↓ ^X , (OCC & CL-1, jejunum & ileum) ↑, (CL-1, jejunum) ↔
	C57BL/6J mice (n = 10, 5wk, 100%)		56d (PP)	Green tea extract	2% w/w diet	Permeability (FITC-Dx) ↔, (Endotoxemia) ↓. GenX (ZO-1 & OCC & CL-1, colon & ileum & jejunum) ↔. ProtX (CL-1, intestine) ↔
30		HFD	56d (S+PP)	Green tea extract	2% w/w diet	Permeability (FITC-Dx, Endotoxemia) ↑ ^X .

						(ZO-1 & Occ & CL-1) ↓ ^X . GenX (ZO-1 & OCC, jejunum) ↔ [∅] , (ZO-1, ileum) ↔ [∅] , (CL-1, jejunum) ↓ ^X , (OCC & CL-1, ileum) ↓ ^X . ProtX (CL-1, intestine) ↓ ^X
31	C57BL/6J mice (<i>n</i> = 10, 100%)	HFD	56d (S+PP)	Green tea extract	2% w/w diet diet	Permeability (Endotoxemia) ↑ ^X . GenX (ZO-1 & Occ & CL-1, ileum & colon) ↓ ^X , (JAM-A) ↓ ^X , (JAM-A, ileum) ↔ [∅]
32	Transgenic DQ8 mice on GFD for several generations (<i>n</i> = 5, 6-12wk)	gliadin proteins (25 mg/kg, every 2d, IGG)	15d (PP)→ 30d (PP+S)	Green Tea extract	50 mg/kg/day	Attenuated S-induced; crypt depth ↑, villus height ↓, and villus height/crypt depth ↑
33	BALB/c mice (<i>n</i> = 10, 6wk, 100%)	CTX (80 mg/kg BW/day, IPI)	3d (S) → 10d (PP)	Tea flowers extract	200 mg/kg·BW/day (IGG)	MPO ↓ ^X . GenX (CL-1 & CL-5 & OCC) ↓ ^X . Induction of repair of S-disrupted crypts and villi (jejunum)
34	C57BL/6 mice (<i>n</i> = 10, 4-5wk, 20g, 100%)	Alcohol 40% (10 mL/kg BW, OA)	Daily for 84d; mono-dose S → after 6h mono-dose PP	Fu brick tea H ₂ O extract	400 mg/kg BW/day	Permeability (LPS) ↑ ^X . GenX (ZO-1 & OCC) ↑, (CL)↔. ProtX (ZO-1 & OCC) ↓ ^X , OCC, ileum) ↓ ^X . Gut villi n. ↓ ^X . Gut integrity ↓ ^X
35	Sprague-Dawley rats (<i>n</i> = 8, 4wk, 100%)	HFD	84d (S+PP)	Fu brick tea (poly)phenols	100 mg/kg/day (IGG)	Permeability (LPS) ↑ ^X . ProtX & GenX (ZO-1 & OCC & CL-1) ↓ ^X . Neutral mucins ↓ ^X . GC n. ↓ ^X . Destruction of villi ↑ ^X
	Sprague-Dawley FMT rats (<i>n</i> = 8, 8wk, 100%)	HFD	84d (S+PP)	Fu brick tea (poly)phenols	100 mg/kg/day (IGG)	Permeability (LPS) ↑ ^X . ProtX & GenX (ZO-1 & OCC & CL-1) ↓ ^X . Neutral mucins ↓ ^X . GC n. ↓ ^X . Destruction of villi ↑ ^X
36	C57BL/6J mice (<i>n</i> = 10/group, 7wk, 20 ± 2 g, 100%)	DSS (3.5% w/v in drinking H ₂ O OA)	7d (PP+S) → 5d (PP)	Aged Ripe Pu-erh Tea produced in 2006	10 mg/kg BW/day	MPO ↑ ^X . ProtX (ZO-1 & Occ & Muc2) ↓ ^X
				Aged Ripe Pu-erh Tea produced in 2010	10 mg/kg BW/day	MPO ↑ ^X . ProtX (ZO-1 & Muc2) ↓ [∅] , (OCC) ↓ ^X
37	C57BL/6 mice (<i>n</i> = 7, 6wk, 20.4 ± 1 g, 100%)	HFD	105d (S+PP)	Raw Pu-erh tea, Ripened Pu-erh tea	300 and 600 mg/kg/day (IGG)	Permeability (LPS) ↑ ^X
38	C57BL/6N mice (<i>n</i> = 10, 8wk, 100%)		56d (PP)	Ripened Pu-erh tea extract	0.4% (w/v) in drinking H ₂ O	Permeability (LPS) ↔. GenX (ZO-1 & OCC, ileum) ↓

39	C57BL/6J mice (<i>n</i> = 10, 6wk, 16-20g, 100%)	HFD	56d (S+PP)	Ripened Pu-erh tea extract	0.1, 0.2, and 0.4% (w/v) in drinking H ₂ O	Permeability (LPS) ↑ ^X . GenX (ZO-1 & OCC, ileum) ↑ ^X
			84d (PP)	Pu-erh tea	750 mg/kg/day in drinking H ₂ O	Permeability (LPS) ↔. GenX (ZO-1 & OCC, ileum) ↔, (Muc2, ileum) ↑
				Pu-erh tea	750 mg/kg/day in drinking H ₂ O	Permeability (LPS) ↑ ^X . GenX (ZO-1 & OCC, ileum) ↔ [∅] . Muc2, ileum) ↓ ^X
		HFD	84d (S+PP)	Tea (poly)phenols	250 mg/kg/day in drinking H ₂ O	Permeability (LPS) ↑ ^X . GenX (ZO-1 & OCC, ileum) ↔ [∅] , (Muc2, ileum) ↓ [∅]
				Oxidised tea (poly)phenols	250 mg/kg/day in drinking H ₂ O	Permeability (LPS) ↑ ^X . GenX (ZO-1 & OCC, ileum) ↔ [∅] , (Muc2, ileum) ↓ ^X
40	C57BL/6N mice (<i>n</i> = 10, 8wk, 50%)	HFD	84d (S+PP)	Raw Bowl Tea (Tuocha) extract	50mg/kg/day (IGG)	Permeability (LPS) ↑ ^X . ProtX (ZO-1 small intestine) ↓ [∅] , (OCC, small intestine) ↓ ^X . GenX (ZO-1 & OCC, small intestine) ↓ ^X
					100mg/kg/day (IGG)	Permeability (LPS) ↑ ^X . ProtX & GenX (ZO-1 & OCC, small intestine) ↓ ^X
41	Wistar rats (<i>n</i> = 6, 7wk, 100%)		22d (PP)	Tea catechin extract	0.1% drinking H ₂ O	Mucin content (jejunum & ileum & colon) ↔. Sialomucins/sulfomucins ↔
					0.5% drinking H ₂ O	Mucin content (jejunum & colon) ↔, (ileum) ↑. Sialomucins/sulfomucins ↓
Grape						
42	Caco-2		24h(PP)	Grape seed extract	50 µg/mL GAE	ProtX (OCC & CL-4) ↔
		LPS (5 µg/mL)	4h (S) → 24h (PP)	Grape seed extract	50 µg/mL GAE	ProtX (OCC & CL-4) ↓ ^X
	Weanling TOPIGS-40 piglets (<i>n</i> = 5, 21d, 9.04±0.13 kg)		30d (PP)	Grape seed meal	8% diet	ProtX (ZO-1 & OCC & CL-4) ↔. GenX (ZO-1 & OCC & CL-1 & CL-2 & CL-4 & CL-5 & CL-14 & CL-20 & CL-23 & E-cad & Muc2) ↔
		DSS (1	30d (PP+S, S Day	Grape seed meal	8% diet	ProtX (ZO-1 & OCC & CL-4) ↓ ^X . GenX

		gr/BW/day)	1-5 and 21-25)			(ZO-1 & OCC & CL-1 & CL-4 & CL-5 & CL-14 & CL-20 & CL-23 & Muc2) ↓ ^x , (CL-2) ↑ ^x , (E-cad) ↔ [∅]
27	Caco-2		1-7d, 7d (TEER)	Grape seed extract	10 ppm	TEER TD ↑. GenX (ZO-1) ↑, (OCC & CL-2 & CL-3 & CL-15 & JAM-A) ↔
					100 ppm	TEER TD ↑. GenX (ZO-1 & OCC & JAM-A) ↑, (CL-2 & CL-3 & CL-15) ↔
43	Caco-2	LPS (25 µg/mL)	24h (PP)	Grape seed extract rich in procyanidins	12.5 µg/mL	TEER ↑. ProtX (ZO-1 & OCC & CL-1) ↑.
			24h (PP+S)	Grape seed extract rich in procyanidins	12.5 µg/mL	TEER ↓ ^x . ProtX (ZO-1 & OCC & CL-1) ↓ ^x . GenX (ZO-1) ↓ ^x Loc (ZO-1 & OCC) change ^x
44	HT-29	TNF-α (20 ng/mL) + IL-1 (10 ng /mL) + INF γ (50 ng/mL)	14.5h (PP)	Red wine extract	200 µg/mL	ProtX (ZO-1 & CL-5) ↔, (OCC) ↑
					400 µg/mL	ProtX (ZO-1 & OCC & CL-5) ↑
			14.5h (PP, Permeability and TJs proteins). 8.5h (TJs gene)	Red wine extract	600 µg/mL	Permeability (Para) ↓. ProtX (ZO-1 & Occ & CL-5) ↑, (CL-2) ↓. GenX (ZO-1) ↑
			0.5h (PP) → 14 h (PP+S)	Red wine extract	200 µg/mL	ProtX (ZO-1 & OCC) ↓ ^x , (CL-5) ↓ [∅]
					400 µg/mL	ProtX (ZO-1 & OCC & CL-5) ↓ ^x
			0.5h (PP) → 14 h (PP+S, Permeability and TJs proteins). 30min (PP) → 8 h (TJs gene).	Red wine extract	600 µg/mL	Permeability (Para) ↑ ^x . ProtX (ZO-1 & OCC & CL-2 & CL-5) ↓ ^x . GenX (ZO-1 & OCC & CL-5) ↓ ^x
45	Caco-2		4h (PP)	<i>In vitro</i> colonic digested grape pomace extract	500 µL (1:40 dil)	Permeability (Para) ↑. GenX (ZO-1 & OCC) ↔
				<i>In vitro</i> small intestine digested grape pomace extract	500 µL (1:40 dil)	Permeability (Para) ↓. GenX (ZO-1 & OCC) ↔
46	Caco-2		16h (PP)	<i>In vitro</i> colonic	1:40 dil	Permeability (Para) ↔. ProtX (ZO-1 & OCC)

47	IEC-6	H ₂ O ₂ (500μM)		digested wine		↔
			4h (PP)	<i>In vitro</i> small intestine digested wine	1:40 dil	Permeability (Para) ↔. ProtX (ZO-1 & OCC) ↔
			24h (PP)	Grape seed PCs extract	10 μg/mL	ProtX & GenX (ZO-1 & OCC) ↑
			24h (PP) → 4h (PP+S)	Grape seed PCs extract	10 μg/mL	ProtX & GenX (ZO-1 & OCC) ↓ ^x
48	Sprague Dawley rats recently weaned (<i>n</i> = 24, 21d, 28.8 ± 1.7 g, 100%)	Weaning	29d (diet with zinc 105 mg/kg) + PP)	Grape seed procyanidins extract	250 mg/kg	Permeability (L/M) ↓. ProtX & GenX (ZO-1 & OCC, intestine) ↑
			48h (PP+S, TEER), 72h (PP+S) (Permeability)	Grape seed extract	3 μg/mL	TEER ↓ ^x . Permeability ↑ ^x . ProtX (ZO-1) ↔ [∅] , (CL-2) ↑ ^x , (CL-3 & CL-7) ↓ ^x
			7d (PP) → 3d (PP + S) → 1d (PP)	Grape seed extract	100 mg/kg/day (IGG)	Permeability ↑ ^x . ProtX (ZO-1) ↔ [∅] , (CL-2) ↑ ^x , (CL-3) ↓ [∅] , (CL-7) ↑
			7d (PP) → 3d (PP + S) → 1d (PP)	Grape seed extract	100 mg/kg/day (IGG)	Permeability ↔ [∅] . ProtX (ZO-1 & CL-7) ↔ [∅] , (CL-2) ↑ ^x , (CL-3) ↓ ^x
49	Caco-2	<i>L. monocytogenes</i> ILSI9 (MOI 25:1)	1h (PP+S)	Wine Pomace Product	40 g/L	GenX (OCC) ↓ ^x , (CL & E-cad) ↔ [∅]
			1h (PP+S)	Wine Pomace Product	40 g/L	GenX (OCC & E-cad) ↓ ^x , (CL) ↔ [∅]
			1h (PP+S)	Wine Pomace Product	40 g/L	GenX (OCC & E-cad) ↓ ^x , (CL) ↔ [∅]
			1h (PP+S)	Wine Pomace Product	40 g/L	GenX (OCC & E-cad) ↓ ^x , (CL) ↔ [∅]
50	C57BL/6 mice (6-12wk) <i>ex vivo</i> ileal crypts isolated from ileocecal		72h (PP)	Grape seed proanthocyanidin extract	5 mg/L	GenX (Muc2) ↑

	junction and grown as organoids				
51	Broiler Cobb chicks (<i>n</i> = 15, 100%)	21d (PP)	Grape extract	2.5 g/kg diet/day	Mucus content (jejunum) ↔. Sialic acid content in ileal digesta ↔. Villus height (jejunum) ↔. Crypt depth (jejunum) ↔. GCs n. (jejunum) ↔
				5 g/kg diet/day	Mucus content (jejunum) ↔. Villus height (jejunum) ↔. Crypt depth (jejunum) ↔. GCs n. (jejunum) ↔
52	C57BL/6N mice post-weaning (<i>n</i> = 6, 3wk, 100%)	14d (PP)	Grape (poly)phenols pomace extract	200 mg/kg BW/day	GenX (OCC & JAM-A & CL-2 & CL-3 & Muc1 & Muc2) ↑, (ZO-1 & ZO-2 & CL-1) ↔. Mucosa thickness ↑. Mucosa content ↑. Muc2 density ↑. Crypth depth ↑. GC n. ↑
	C57BL/6N mice (<i>n</i> = 6, 6wk, 100%)	14d (PP)	Grape (poly)phenols pomace extract	200 mg/kg BW/day	GenX (CL-3) ↑, (ZO-1 & ZO-2 & Occ & Jam-A & CL-1 & CL-2 & Muc2) ↔. Mucosa thickness ↔. Mucosa content ↔. Muc2 density ↔. Crypth depth ↔. GC n. ↔
53	Crossed bread weaned piglets (<i>n</i> = 30)	28d (PP)	Grape seed proanthocyanidins	250 mg/kg/day	ProtX (ZO-1 & CL-1, jejunum & colon) ↔, (OCC, jejunum & colon) ↑. Villus height (jejunum & ileum) ↑. Crypt depth (jejunum & ileum) ↓
		Antibiotic treatment; colistin sulphate (20 mg/kg)	28d (PP+S)	Grape seed proanthocyanidins	250 mg/kg/day
54	Crossbred piglets weaned at 21d (<i>n</i> = 10 (3 replicates), 6.52 ± 0.18 kg)	6d (PP) → 7-14d (PP+chromic oxide (3 g/kg diet)) → 15-20d (PP) → 21-28d (PP+chromic oxide (3 g/kg diet))	Grape seed procyanidins extract	50 mg/kg	Permeability (Endotoxin at day 14 & 28) ↔
			Grape seed procyanidins extract	100 and 150 mg/kg	Permeability (Endotoxin at day 14 & 28) ↓

55	Wistar Furth rats (<i>n</i> = 8, 6-7wk, 100%)		21d (PP) → after 24h (PP via IGG) & end study after 8h	Grape seed extract	~100mg/kg/day /100g BW in drinking H ₂ O + ~250 mg/kg PP (IGG)	Permeability (Endotoxemia) ↔. Faecal calprotectin ↓. GenX (ZO-1 & ZO-2 & CL-1, cecum & proximal colon & distal colon) ↔, (OCC, cecum) ↓, (OCC, proximal colon) ↑, (OCC, distal colon) ↔
56	Rainbow trouts (<i>n</i> = 9, ~1.3g)		60d (PP)	Grape seed extract	100 mg/kg diet	Acidic mucin ↔. Neutral mucin ↔. Mixed mucin ↔ GC density (middle & posterior intestine) ↔. Villus density, width, height (anterior, middle, and posterior intestine) ↔. GC density (anterior intestine) ↑
					200 mg/kg diet	Acidic mucin ↔. Neutral mucin ↔. Mixed mucin ↔. GC density (middle & posterior intestine) ↔. Villus width and density (anterior and middle intestine) ↔. Villus density (posterior intestine) ↔. GC density (anterior intestine) ↑. Villus height (anterior, middle & posterior intestine). Villus width (posterior intestine) ↑
57	WT mice (<i>n</i> = 9)		112d (PP)	Grape seed extract	1% g/g dry diet	MPO ↔. GC density ↑
	IL10KO mice (<i>n</i> = 11)	IL10KO	112d (PP)	Grape seed extract	1% g/g dry diet	MPO ↑ ^X . GC density ↑
58	IL10KO mice (<i>n</i> = 10, 6wk, 0%)	IL10KO	84d (PP)	Grape seed extract (Gravinol-S)	0.1% v/v H ₂ O	Mucus thickness (jejunum) ↑. Villus length (jejunum) ↑. Crypt depth (jejunum) ↔. GC/villus ↑
59	IL10KO mice (<i>n</i> = 10, 6wk, 0%)	IL10KO	84d (PP)	Grape seed extract (Gravinol-S TM)	0.1% w/v drinking H ₂ O	Permeability ↓. β-catenin (content, nuclear accumulation, and phosphorylated form) ↓. GenX (Muc1) ↔, (Muc2 & Muc3) ↑. GC density ↑
60	Wistar rats (<i>n</i> = 8, 3wk, 80-100 g, 100%)	HFD	90d (S+PP, PP for 6 times/wk)	Grape seed procyanidin extract	200 mg/kg BW/day	Permeability (LPS & D-lactate) ↑ ^X . GenX (ZO-1 & OCC) ↓ ^X , (ZO-1 & Occ, ileum) ↑. Crypt depth ↓ ^X . Crypt depth (ileum) ↓ ^Ø . Villus length (ileum) ↔
61	C57BL/6J mice	HFD	56d (S+PP)	Grape pomace extract	8.2 g/kg diet	GenX (ZO-1 & OCC & CL-3 & Muc2) ↔ ^Ø

	(<i>n</i> = 14, 9wk, 100%)					
62	C57BL/6J mice (<i>n</i> = 15, 5wk, 10-20 g, 100%)	HFD	91d (S+PP)	Grape polyphenols extract	1% diet	Permeability (LPS) ↓. GenX (ZO-1, jejunum) ↔, (OCC) ↑
63	C57BL/6J mice (<i>n</i> = 10, 4wk, 100%)	HFD	112d (S+PP)	Table grapes PP rich fraction extract	5% w/w diet	Permeability (LPS) ↑ [∅] . MPO ↑ ^X . ProtX (ZO-1, ileum) ↓ ^X . Loc (ZO-1, ileum) change ^X
				Table grapes PP poor fraction extract	5% w/w diet	Permeability (LPS) ↑ ^X . MPO ↑ ^X . ProtX (ZO-1, ileum) ↓ ^X . Loc (ZO-1, ileum) change ^X
				Table grape PP rich fraction extract with table grape PP poor fraction extract	5% w/w diet	Permeability (LPS) ↑ ^X . MPO ↑ ^X . ProtX (ZO-1, ileum) ↓ [∅] . Loc (ZO-1, ileum) change ^X
				Lyophilised table grapes	5% w/w diet	Permeability (LPS) ↑ [∅] . MPO ↑ ^X . ProtX (ZO-1, ileum) ↓ [∅] . Loc (ZO-1, ileum) change ^X
64	C57BL/6J mice (<i>n</i> = 10, 4wk, 100%)	HFD + sugar (3% w/w diet)	70d (S+PP)	Powdered grape	3% w/w diet	ProtX (ZO-1, ileum) ↑, (OCC, CL-1, ileum) ↓ [∅] . Loc (ZO-1, ileum) change [∅]
					5% w/w diet	ProtX (ZO-1 & OCC & CL-1, ileum) ↔. Loc (ZO-1, ileum) change [∅]
65	Wistar rats (<i>n</i> = 10, 47wk, 240-270g, 0%)	CAF	105d (S) → 14d (S+PP)	Grape seed proanthocyanidins extract	100 mg/kg BW/day	TEER (duodenum) ↓ [∅] , (ileum & colon) ↓ ^X . Permeability (OVA & LPS) ↑ ^X . MPO ↑ ^X . GenX (ZO-1 & CL-2 & JAM-A, ileum) ↔ [∅] , (CL-1, ileum) ↓ ^X
					500 mg/kg BW/day	TEER (duodenum) ↓ [∅] , (ileum & colon) ↓ ^X . Permeability (OVA) ↑ [∅] , (LPS) ↑ ^X . MPO ↑ ^X . GenX (ZO-1 & CL-2 & JAM-A, ileum) ↔ [∅] , (CL-1, ileum) ↓ ^X
66	Wistar rats (<i>n</i> = 6/group, 36wk, 0%)	CAF	105d (S) → 21 (S+PP)	Grape seed procyanidins extract	5 and 50 mg/kg BW/day	Permeability (LPS) ↔ [∅] . MPO ↑ ^X . GenX (ZO-1, ileum) ↓ ^X , (OCC & CL-1 & JAM-A, ileum) ↔ [∅]
					25 mg/kg BW/day	Permeability (LPS) ↔ [∅] . MPO ↑ ^X . GenX (ZO-1, ileum) ↓ [∅] , (OCC & CL-1 & JAM-A, ileum) ↔ [∅]

67	Wistar rats (<i>n</i> = 10, 47wk, 240-270g, 0%)	CAF	119d (S+PP)	Grape seed extract	100 mg/kg BW/day	Villous height, villus/crypt ratio, GC n. (duodenum, colon); $\leftrightarrow^{\emptyset}$. Villous height, villus/crypt ratio; (duodenum) $\uparrow^{\emptyset}$
					500 mg/kg BW/day	Villous height, villus/crypt ratio; $\leftrightarrow^{\emptyset}$. Villous height, villus/crypt ratio; (duodenum) $\uparrow^{\emptyset}$. GC n. (duodenum); $\uparrow^X$
			119d (S+PP, PP every other wk)	Grape seed extract	500 mg/kg BW/day	GC n. (duodenum & ileum & colon) $\leftrightarrow^{\emptyset}$
68	Wistar rats (<i>n</i> = 10, 7wk, 240-270g, 0%)	CAF	10d (PP) $\rightarrow$ 119d (S)	Grape seed proanthocyanidins extract	500 mg/kg BW/day	TEER (duodenum & colon) $\downarrow^X$, (ileum) $\downarrow^{\emptyset}$. Permeability $\leftrightarrow^{\emptyset}$, (OVA & LPS, wk 12 & 17 of CAF) $\uparrow^X$, (LPS, wk 8 & 12 of CAF) $\uparrow^{\emptyset}$. GenX (ZO-1 & OCC & CL-2 & CL-3 & JAM-A, ileum) $\leftrightarrow^{\emptyset}$, (CL-1, ileum) $\downarrow^{\emptyset}$
			119d (S+P, PP daily every other wk)	Grape seed proanthocyanidins extract	500 mg/kg BW/day	TEER $\downarrow^{\emptyset}$, (duodenum & ileum) $\downarrow^X$. Permeability $\leftrightarrow^{\emptyset}$, (OVA, wk 12 & 17 of CAF) $\uparrow^X$, (LPS, wk 17 of CAF) $\uparrow^X$, (LPS, wk 8 & 12 of CAF) $\uparrow^{\emptyset}$. GenX (ZO-1 & OCC & CL-2 & CL-3 & JAM-A, ileum) $\leftrightarrow$, (CL-1, ileum) $\downarrow^X$
69	C57BL/6J mice (<i>n</i> = 8, 6-7wk, 20 $\pm$ 2 g, 100%)	DSS (2.5% w/v in drinking H ₂ O)	14d (PP) $\rightarrow$ 7d (PP+S)	Grape seed PCs extract	50 mg/kg/day	GenX (ZO-1 & OCC & CL-1) $\downarrow^X$
70	Wistar rats (<i>n</i> = 8, adults, 200 $\pm$ 20 g, 100%)	TNBS (10 mg/day)	15d (PP) $\rightarrow$ 1d (PP+S) + 7d (PP)	Grape Peel Powder	40 mg/kg BW/day	GenX (ZO-1) $\downarrow^X$, (CL-2) $\uparrow^{\emptyset}$, (OCC) $\leftrightarrow^{\emptyset}$. Lesion area, macroscopic damage $\uparrow^{\emptyset}$. Microscopic damage $\leftrightarrow^{\emptyset}$
				Extractable grape peel powder PP-rich fraction	40 mg/kg BW/day	GenX (ZO-1) $\downarrow^X$, (CL-2) $\uparrow^X$, (OCC) $\leftrightarrow^{\emptyset}$. Lesion area, macroscopic damage $\uparrow$. Microscopic damage $\leftrightarrow^{\emptyset}$
				Non-extractable grape peel powder PP-rich fraction	40 mg/kg BW/day	GenX (ZO-1) $\downarrow^X$, (CL-2) $\uparrow^X$, (OCC) $\leftrightarrow^{\emptyset}$. Lesion area $\uparrow^X$. Macroscopic damage $\uparrow^{\emptyset}$. Microscopic damage $\leftrightarrow^{\emptyset}$
32	Transgenic DQ8	gliadin	15d (PP) $\rightarrow$ 30d	Grape seed oligomeric	50 mg/kg/day	Attenuated stress induced crypt depth $\uparrow$,

	mice on GFD for several generations ($n = 5$, 6-12wk)	proteins (25 mg/kg, every 2d, IG)	(PP+S)	procyanidins		villus height ↓, and villus height/crypt depth ↑
71	Human proximal colon tissues from colectomised patients ($n = 27$, BMI = 27.3 ± 0.8 kg/m ² , 48.1%)	DSS (12% w/v in KRB buffer)	0.5h (PP) → 0-1h (S)	Grape seed proanthocyanidin extract (in KRB buffer)	50, 200 µg/mL	TEER ↓ ^X . Permeability (FD4) ↓
	Human distal colon tissues from colectomised patients ($n = 34$, BMI = 28.1 ± 1.1 kg/m ² , 60%)	DSS (12% w/v in KRB buffer)	0.5h (PP) → 0-1h (S)	Grape seed proanthocyanidin extract (in KRB buffer)	50, 200 µg/mL	TEER ↓ ^Ø . Permeability (FD4) ↔
Other						
27	Caco-2		1-7d (TJs), 7d (TEER)	Chestnut extract	10 ppm	TEER ↔. GenX (ZO-1 & OCC & CL-2 & CL-3 & CL-15 & JAM-A) ↔
					100 ppm	TEER TD ↓. GenX (ZO-1 & OCC & CL-3 & CL-15 & JAM-A) ↔, (CL-2) ↓
72	C57BL/6 mice with HFD and streptozotocin induced diabetes ($n = 7$, 18 ± 2 g, 100%)	HFD	28d (PP+S, HFD)	Peanut skin procyanidins	75 mg/kg BW/day (IGG)	Permeability (LPS) ↑ ^X . MPO ↑ ^X . ProtX (ZO-1) ↓ ^X , (OCC & CL-1) ↓ ^Ø . Villi height ↓ ^Ø . Crypt depth ↔ ^Ø
					150 mg/kg BW/day (IGG)	Permeability (LPS) ↑ ^X . MPO ↑ ^X . ProtX (ZO-1) ↓ ^X , (OCC & CL-1) ↓ ^Ø . Villi height ↓ ^X . Crypt depth ↔ ^Ø
					300 mg/kg BW/day (IGG)	Permeability (LPS) ↑ ^X . MPO ↑ ^X . ProtX (ZO-1 & OCC & CL-1) ↓ ^Ø . Villi height ↓ ^X . Crypt depth ↔ ^Ø
73	Caco-2		25h (Permeability), 0.5-2.5h (TEER)	Polymeric proanthocyanidins fraction from Sicilian	12 mg cyanidin equivalent/mL	TEER ↑. Permeability (Para) ↔

				pistachio nut, Hydrophilic extract from Sicilian pistachio nut rich in proanthocyanidins		
		IL-1 β (25 ng/mL)	1h (PP) $\rightarrow$ 24h (S+PP)	Polymeric proanthocyanidins fraction from Sicilian pistachio nut, Hydrophilic extract from Sicilian pistachio nut rich in proanthocyanidins	12 mg cyanidin equivalent/mL	Permeability (Para) $\uparrow^X$
Monomers, Oligomers, and Polymers						
74	Caco-2		0-3h (PP)	(-)-Epicatechin	100 μ M	TEER $\leftrightarrow$
		Theobromine (100 μ M)*	0-3h (PP)	(-)-Epicatechin	100 μ M	TEER $\leftrightarrow^{\emptyset}$
		Lauric acid (3 mM)	0-3h (PP+S)	(-)-Epicatechin	100 μ M	TEER $\downarrow^{\emptyset}$
75	Caco-2	TNF α (20 ng/ml)	6h (PP) $\rightarrow$ 48h (PP+S, with replacement of PP & S after 24h only in TEER and Para experiments)	(-)-Epicatechin	1 μ M	TEER $\downarrow^X$. Permeability (Para) $\uparrow^X$. ProtX (ZO-1) $\downarrow^X$, (OCC & CL-2) $\leftrightarrow^{\emptyset}$. Loc (ZO-1) change X
76	Caco-2	DCA (100 μ M)	2h and 4h (PP+S)	(-)-Epicatechin	1 μ M 10 μ M	Permeability (Para) TD $\uparrow^X$ Permeability (Para) $\uparrow^X$
			0-4h (PP+S)	(-)-Epicatechin	5 μ M	Permeability (Para) $\uparrow^X$. ProtX (ZO-1 & OCC) $\downarrow^X$
77	Isolated vascular perfused colon from Wistar rats		10 min equilibration $\rightarrow$ 0.5h PP	(-)-Epicatechin	up to 20 mM	ProtX (Mucins) $\leftrightarrow$

stimulation						
78	Caco-2	IFN- γ (10 ng/ml) + TNF α (5 ng/ml)	24h (S, IFN- γ) $\rightarrow$ 0.5h (PP) $\rightarrow$ 6h (PP+S, TNF α)	(-)-Epicatechin	1 μ M	TEER $\downarrow^X$. Permeability (Para) $\uparrow^X$
	C57BL/6J mice ($n = 9-10, 20-25$ g, 100%)	HFD	105d (PP)	(-)-Epicatechin	20 mg/kg BW	Permeability (FITC-Dx & LPS) $\leftrightarrow$, (GLP-2) $\uparrow$. ProtX (ZO-1 & OCC & CL-1, ileum) $\leftrightarrow$
			105d (S+PP)	(-)-Epicatechin	2 mg/kg BW	Permeability (FITC-Dx) $\leftrightarrow$, (LPS) $\uparrow^\emptyset$
					10 mg/kg BW	Permeability (FITC-Dx) $\leftrightarrow$, (LPS) $\uparrow^X$
					20 mg/kg BW	Permeability (FITC-Dx) $\leftrightarrow$, (LPS) $\uparrow^X$, (GLP-2) $\uparrow$. ProtX (ZO-1 & OCC & CL-1) $\downarrow^X$
79	T84	Caprylic acid (10 mM)	4h (PP, TEER), 4-24h (PP, TJs)	(-)-Epicatechin	10 μ M	TEER $\uparrow$. GenX (ZO-1) TD $\uparrow$, (OCC & CL-4) $\leftrightarrow$
				(+)-Catechin	10 μ M	TEER $\uparrow$. GenX (ZO-1 & OCC & CL-4) TD $\uparrow$
			10min (S) $\rightarrow$ 4h (PP+S)	(-)-Epicatechin	10 μ M	TEER $\leftrightarrow$
				(+)-Catechin	10 μ M	TEER $\downarrow^X$
80	T84	Sodium caprate (10mM)	10min (S) $\rightarrow$ 0.6-4h (PP)	(-)-Epicatechin	20 μ M	TEER $\downarrow^X$
				(+)-Catechin	20 μ M	TEER $\downarrow^X$
81	Caco-2 + HT-29 MTX		0-96h (PP, TEER), 24 and 96h (PP, TJs)	(+)-Catechin, Procyanidin B2	50 μ M	TEER $\leftrightarrow$. ProtX (ZO-1) $\downarrow$, (OCC & CL-7) $\uparrow$
			24h (PP) $\rightarrow$ 0-96h (PP+S, TEER)	(+)-Catechin	50 μ M	TEER $\downarrow^\emptyset$. ProtX (ZO-1 & OCC) $\downarrow^\emptyset$, (CL-7) $\uparrow^\emptyset$
				Procyanidin B2		TEER $\downarrow^\emptyset$. ProtX (ZO-1) $\downarrow^\emptyset$, (ZO-1) $\downarrow^X$, (CL-7) $\uparrow^\emptyset$
			24h (PP) $\rightarrow$ 24-72h (PP+S, TEER), 24-96h (PP+S, TJs)	(+)-Catechin, Procyanidin B2	50 μ M	TEER $\downarrow^\emptyset$

31	C57BL/6J mice (<i>n</i> = 10, 100%)	HFD	56d (S+PP)	Catechin, EGCG	0.3% w/w diet	GenX (ZO-1 & OCC & CL-1, ileum & colon) ↓ ^x , (JAM-A, ileum) ↔ [∅] , (JAM-A) ↓ [∅]
82	Caco-2	CML (0.5mM)	24h (PP+S)	(+)-Catechin	20 μM, 50μM	ProtX (ZO-1) ↓ ^x
83	C57BL/6 J mice (<i>n</i> = 8, 7-8wk, 0%)	DSS (2.5% in drinking H ₂ O)	7d (S) → 3d (PP+S)	EGCG	100uL PBS with 50mg/kg BW/day of PP	MPO ↑ ^x . ProtX (TJs) ↓ ^x . Mucosal damage ↑ ^x . Mucus thickness ↓ ^x . Disruption brush border ↓ ^x
					100uL PBS with 50mg/kg BW/day of PP (RA)	MPO ↑ [∅] . ProtX (TJs) ↓ [∅] . Mucosal damage ↑ [∅] . Mucus thickness ↓ [∅] . Disruption brush border ↓ [∅]
84	Caco-2	Indomethacin (250 μM)	0-1.7h (PP+S)	EGCG	218 μM	TEER ↓ ^x . Permeability ↑ ^x
85	Caco-2	IL-1β (5 ng/mL) + TNF-α (50 ng/mL) + IFN-γ (50 ng/mL) + LPS (10 μg/mL)	48h (PP)	EGCG	50 μM	TEER ↔
			48h (PP+S)	EGCG	50 μM	TEER ↔. GenX (OCC) ↔
86	T84	EPEC (10 ⁷ organisms/m onolayer), or IL-4 (20 ng/ml)	48h (PP)	EGCG	100 μM	TEER ↔. Permeability (Trans) ↔
			48h (PP+S)	EGCG	100 μM	TEER ↓ ^x . Permeability (Trans) ↑ ^x
			24h (PP+S)	EGCG	100 μM	TEER ↓ [∅]
87	IPEC-J2		0-24h (TEER),	EGCG	50 μM	TEER ↔. Permeability ↔

			24h (Permeability)			
32	Transgenic DQ8 mice on GFD for several generations (<i>n</i> = 5, 6-12wk)	Indomethacin + gliadin	15d (PP+S)	EGCG	25 mg/kg/day 50 and 100 mg/kg/day	Villi height/crypt depth ↓ [∅] Villi height/crypt depth ↓ ^x
		Gliadin proteins (25 mg/kg, every 2d, IGG)	15d (PP)→ 30d (PP+S)	EGCG	50mg/kg/day	Attenuated S-induced; Crypt depth ↑, Villus height ↓, and Villus height/crypt depth ↑
88	Swiss albino mice (<i>n</i> = 5, 18 months, 40-50g, 100%) middle-aged mice	DSS (3.5% (w/v) in drinking H ₂ O)	30d (ND+PP) → 7d (PP+S) → 2d (PP)	EGCG	100 mg/kg BW/day	GenX (ZO-1 & OCC & Muc2) ↓ ^x
89	ICR mice		5d (PBS injection) → 25d (PP)	EGCG	40mg/kg/day	Permeability (FITC-Dx) ↔. ProtX (ZO-1 & OCC & CL-1) ↔. Villi height (intestine) ↔. Crypt depth (intestine) ↔
		CTX (50mg/kg/day, injection)	5d (S) → 25d (PP)	EGCG	20mg/kg/day	Villi height (intestine) ↓ [∅] . Crypt depth (intestine) ↓ [∅]
				EGCG	40mg/kg/day	Permeability (FITC-Dx) ↑ ^x . ProtX (ZO-1 & OCC & CL-1, small intestine) ↓ ^x . Villi height (intestine) ↓ ^x . Crypt depth (intestine) ↓ ^x
90	Caco-2 + HT29-MTX		48h (PP)	(-)-ECG	10 μM	ProtX (Muc2) ↔. GenX (Muc2 & Muc3 & Muc13) ↔, (Muc17) ↑
91	Caco-2		3h	(-)-Epicatechin, ECG, EGCG	10 μM	Permeability ↔
				Theaflavin-3'- <i>O</i> -gallate	5 μM	Permeability (Para) ↓
			24h	Theaflavin, Theaflavin-3'- <i>O</i> -gallate, Theaflavin-3- <i>O</i> -gallate Theaflavin-3,3'- <i>O</i> -digallate	20 μM	Permeability (Para) ↓
			24h (TEER), 3h-24h	Theaflavin-3'- <i>O</i> -gallate	10 μM	TEER ↑. Permeability (Para) ↓. ProtX & GenX (ZO-1 & OCC & CL-1) ↑, (CL-3 &

		(Permeability), 1h and 3h (TJs)		20 μ M	CL-4 & ZO-2 & JAM-1) $\leftrightarrow$	
				50 μ M	TEER $\uparrow$. Permeability (Para) $\downarrow$	
		GF109203X (10 μ M)	3h (PP+S)	Theaflavin-3'-O-gallate	10 μ M	Permeability (Para) $\downarrow$
		Compound C (10 μ M)	3h (PP+S)	Theaflavin-3'-O-gallate	10 μ M	Permeability (Para) $\leftrightarrow$
92	Caco-2		0.5h (PP)	Theasinesins A, Theasinesins B	500 μ M	Permeability $\downarrow$
93	Lohman laying hens (n = 40, 25wk, 0%)		84d (PP)	Theabrownin	100 and 200 mg/kg	GenX (ZO-1 & CL-1 & Muc2, jejunum) $\uparrow$, (ZO-2 & CL-2 & OCC, jejunum) $\leftrightarrow$
					400 mg/kg	GenX (ZO-1 & ZO-2 & CL-1 & CL-2 & OCC & Muc2, jejunum) $\leftrightarrow$
94	Caco-2	ACR (2 mM)	6h (PP) $\rightarrow$ 24h (PP+S)	Procyanidin A1, <i>in vitro</i> digested procyanidin A1	1, 2, and 5 μ M	TEER $\downarrow^X$. Permeability (Para) $\uparrow^X$. ProtX (ZO-1 & OCC & CL1) $\downarrow^X$
		ACR (2 mM) + ML-7 (2 μ M)	1h (S, ML-7) $\rightarrow$ 6h (PP) $\rightarrow$ 24h (PP+S, ACR)	Procyanidin A1, <i>in vitro</i> digested procyanidin A1	5 μ M	TEER $\downarrow^X$. Permeability (Para) $\uparrow^X$
Simple phenolics						
95	Caco-2		4-72h (PP)	3,4-Dihydroxybenzoic acid	200 μ M	TEER TD $\uparrow$
				2,4,6-Trihydroxybenzoic acid	200 μ M	TEER TD $\downarrow$
96	Caco-2	LPS (100 μ g/mL)	24h (PP+S)	3,4-Dihydroxybenzoic acid	0.5 mmol/L	ProtX (ZO-1 & Muc2) $\downarrow^X$
				Hippuric acid	0.5 mmol/L	ProtX (ZO-1) $\downarrow^X$, (Muc2) $\downarrow^\emptyset$
				4-Hydroxy-3-methoxybenzoic acid	0.5 mmol/L	ProtX (ZO-1 & Muc2) $\downarrow^\emptyset$
14	Caco-2	TNF- α (50 ng/mL) + IFN- γ (50 ng/mL) + IL-	24h (PP+S)	2,3-Dihydroxybenzoic acid, 2-Hydroxy-4-Methoxy benzoic acid, Phenylacetic acid, 3-	100 μ M	TEER $\downarrow^\emptyset$

		1 β (25 ng/mL) + LPS (1 mg/mL)		Hydroxy-4-methoxybenzoic acid, 2,4,6-Trihydroxybenzaldehyde, 3,4-Dihydroxybenzoic acid		
45	Caco-2		16h (PP)	3',4'-dihydroxyphenylacetic acid	200 μ M	Permeability (Para) $\downarrow$. GenX (ZO-1 & OCC) $\leftrightarrow$
46	Caco-2		16h (PP)	3',4'-dihydroxyphenylacetic acid	200 μ M	Permeability (Para) $\leftrightarrow$. GenX (ZO-1 & OCC) $\leftrightarrow$
97	Weaned piglets ($n = 6$, 21 ± 1 d, 6.7 ± 0.4 kg)		14d (PP)	Benzoic acid	2 g/kg diet	GenX (ZO-1 & OCC, jejunum) $\uparrow$. Villus height (jejunum) $\uparrow$. Crypt depth (jejunum) $\downarrow$
					5 g/kg diet	GenX (ZO-1, jejunum) $\leftrightarrow$, (OCC, jejunum) $\uparrow$. Villus height (jejunum) $\leftrightarrow$. Crypt depth (jejunum) $\downarrow$
			42d (PP)	Benzoic acid	2 g/kg diet	GenX (ZO-1 & OCC, jejunum) $\uparrow$. Villus height (jejunum) $\uparrow$. Crypt depth (jejunum) $\leftrightarrow$
					5 g/kg diet	GenX (ZO-1 & OCC, jejunum) $\uparrow$. Villus height (jejunum) $\leftrightarrow$. Crypt depth (jejunum) $\leftrightarrow$
98	Caco-2	TNF- α (10 ng/mL)	24h (PP+S)	4-Hydroxybenzoic acid	3, 10, and 30 μ M	ProtX & GenX (OCC & E-cad) $\downarrow^X$
		TNF- α (10 ng/mL) + PHTPP (0.1 μ M)	24h (PP+S)	4-Hydroxybenzoic acid	30 μ M	ProtX (OCC & E-cad) $\downarrow^\emptyset$. GenX (OCC) $\downarrow^X$, (E-cad) $\downarrow^\emptyset$
	C57BL/6 mice ($n = 8$, 8wk, 0%)	DSS (2.5% in drinking H ₂ O)	7d (PP+S) $\rightarrow$ 3d (PP)	4-Hydroxybenzoic acid	10mg/kg/day	MPO $\uparrow^\emptyset$. ProtX (OCC & E-cad) $\downarrow^X$. GenX (OCC & E-cad) $\downarrow^\emptyset$. Colonic tissue damage $\uparrow^X$
					20mg/kg/day	MPO $\uparrow^\emptyset$. Prot X (OCC & E-cad) $\downarrow^X$. GenX (OCC) $\downarrow^X$, (E-cad) $\downarrow^\emptyset$. Colonic tissue damage $\uparrow^X$

				4-Hydroxybenzoic acid	40mg/kg/day	MPO ↑ ^x . ProtX & GenX (OCC & E-cad) ↓ ^x . Colonic tissue damage; ↑ ^x
		DSS (2.5% in drinking H ₂ O), PHTPP (1mg/kg/day, IPI)	10d (PP+S, DSS and PHTPP) → 3d (PP+S, PHTPP)	4-Hydroxybenzoic acid	40mg/kg/day	MPO ↑ [∅] . ProtX & GenX (OCC & E-cad) ↓ [∅] . Colonic tissue damage ↑ [∅]
99	Duroc × (Yorkshire × Landrace) pigs (<i>n</i> = 10, 18.7 ± 0.2kg)		14d (PP)	Benzoic acid	5 g/kg diet	ProtX & GenX (GLP-2, jejunum) ↑. Villus height (jejunum) ↔. Crypt depth (jejunum) ↓
				3',4'-dihydroxyphenylacetic acid	20 μM	TEER ↑. GenX (ZO-1 & OCC & CL-4) ↔
			4h (TEER), 4-24h (TJs)	3-(3,4-Dihydroxyphenyl)propanoic acid, Benzene-1,3,5-triol	20 μM	TEER ↑. GenX (ZO-1 & OCC & CL-4) TD ↑
79	T84			3-(4'-hydroxyphenyl)propanoic acid	20 μM	TEER ↑. GenX (ZO-1) TD ↑, (OCC) TD ↓, (CL-4) ↔
		Caprylic acid (10 mM)	10min (S) → 4h (PP+S)	3-(3,4-Dihydroxyphenyl)propanoic acid, 3',4'-dihydroxyphenylacetic acid, 1,3,5-Trihydroxybenzene	20 μM	TEER ↓ ^x
				3-(4'-hydroxyphenyl)propanoic acid	20 μM	TEER ↓ [∅]
100	IPEC-J2		5h (PP)	3,4,5-Trihydroxybenzoic acid	100 μg/L	ProtX (ZO-1 & OCC) ↔
39	C57BL/6J mice	HFD	84d (S+PP)	3,4,5-	50 mg/kg/day	Permeability (LPS) ↑ [∅]

	(n = 10, 6wk, 16-20g, 100%)			Trihydroxybenzoic acid		
101	Wistar rats (n = 6, 6wk, 115-160g, 0%)	DMH (40 mg/kg BW + 1mM EDTA as vehicle, SI)	14d (PP) & on day 14 (PP+S)	3,4,5-Trihydroxybenzoic acid	25 and 50 mg/kg BW/day	Sialomucins relative abundance and destruction of mucosal region: ↑ ^X . GC disintegration: ↑ ^X
102	IPEC-J2		24h (PP)	3,4,5-Trihydroxybenzoic acid	5 and 25 μmol/L	TEER ↔. ProtX & GenX (ZO-1 & OCC & CL-1) ↔
					50 μmol/L	TEER ↓. ProtX (ZO-1 & OCC) ↔, (CL-1) ↓. GenX (ZO-1 & Occ & CL-1) ↔
	Swiss Large White pigs (0%) ex vivo pig jejunum		0.5h (PP)	3,4,5-Trihydroxybenzoic acid	5 μmol/L	TEER ↔. ProtX (ZO-1 & OCC) ↔, (CL-1) ↓
					25 μmol/L	TEER ↔. ProtX (ZO-1 & CL-1) ↓, (OCC) ↔
					50 μmol/L	TEER ↔. ProtX (ZO-1 & OCC & CL-1) ↓

ACR, acrylamide; AMVN, 2,2'-azobis(2,4-dimethylvaleronitrile); BW, body weight; CAF, cafeteria diet; CL, claudin; CML, Nε-carboxymethyl lysine; Compound C, 5'-AMP-activated protein kinase-inhibition; CTX, Cyclophosphamide; d, day(s); DCA, deoxycholic acid; DMH, 1,2-dimethylhydrazine; DSS, dextran sulphate sodium; E-cad, E-cadherin; ECG, epicatechin gallate; EGC, epigallocatechin; EDTA, Ethylenediaminetetraacetic acid; EGCG, epigallocatechin gallate; EEN, elemental enteral nutrition; EPEC, Enteropathogenic Escherichia coli; EtOH, ethanol; FD4; fluorescently-labelled dextran; FITC-Dx, Fluorescein Isothiocyanate-Dextran; FMT, mice that received oral supplementation of the faecal bacteria collected from mice previously supplemented intragastrically with 100 mg/kg/day for 4 weeks with high-fat diet; GAE, gallic acid equivalents; GC, goblet cells; GF109203X, not-specific protein kinase C inhibitor; GLP-2, Glucagon-Like Peptide-2; H₂O, water; HFD, high-fat diet (≥ 44% caloric content from fat); HFHS, high fat high sugar diet; IFN-γ, cytokine interferon- γ; IL-6, cytokine interleukin 6; IL-1β, cytokine interleukin-1β; IGG, intragastric administration; IL10KO, interleukin-10 knockout; IPI, intraperitoneal injection; KRB, Krebs–Ringer bicarbonate buffer; LFD, low fat diet; LPS, lipopolysaccharide; LY294002, phosphoinositide-3-kinase–protein kinase B/Akt inhibitor; MCM, Macrophage Conditioned Medium; MCM+, medium of activated macrophages; ML-385, Nrf2-specific inhibitor; ML-7, myosin light chain kinase-inhibitor; MPO, myeloperoxidase; MOI, multiplicity of infection; n., number; OCC, occludin; OVA, ovalbumin; Para, paracellular permeability; PHTPP, estrogen receptor (Erβ) selective antagonist; PP, (poly)phenolic source; RA, rectal administration; S, stressor; SI, subcutaneous injection; TD, time-dependent effect; TEER,

transepithelial electrical resistance; TLR4m, Toll-like receptor 4 mutated; TJ, tight junction; TNBS, 2,4,6 trinitrobenzene sulfonic acid; TNF- α , Tumor Necrosis Factor Alpha; Tr+ : transfected with Lentivirus-miR-200c-3p; Tr-, transfected with Lentivirus-miR-200c-3p-sponge; Trans, transepithelial permeability; WAS, water avoidance stress; wk, week(s); WT, wild-type; ZO, zonula occludens; ZnPP, protease inhibitor.

Legend effects: $\leftrightarrow$, no significant change; $\uparrow$, significant increase; $\downarrow$, significant decrease; $\times$, significant inhibition of stressor induced effect; $\emptyset$, no significant inhibition of stressor effect against; Loc, protein localization; GenX, gene expression; ProtX, protein expression. If not differently specified between brackets, the measurement of TJs, mucins, mucus, and epithelial structure refer to the colonic region.

Legend time exposure: $\rightarrow$, it indicates ‘followed by’. For example, “0.5h (PP) $\rightarrow$ 6h (PP+S)” corresponds to a study design in which a 0.5h exposure to source of (poly)phenols was performed, followed by 6h co-exposure to source of (poly)phenols and stressor.

For animal models: information on number of animals per treatment group, age, body weight, and percentage (%) of males is provided between brackets.

Other simple phenolics common names: 3,4,5-trihydroxybenzoic acid (gallic acid), 1,3,5-trihydroxybenzene (phloroglucinol), 3,4-dihydroxybenzoic acid (protocatechuic acid), 3-hydroxy-4-methoxybenzoic acid (isovanillic acid), 4-hydroxy-3-methoxybenzoic acid (vanillic acid), 4-hydroxybenzene carboxylic acid (4-hydroxybenzoic acid, p-hydroxybenzoic acid), phloroglucinaldehyde (2,4,6-trihydroxybenzaldehyde), dihydrocaffeic acid (3-(3,4-dihydroxyphenyl)propanoic acid). Nomenclature based on Kay et al.¹⁰³.

*: Theobromine (100 μ M) did not represent a challenge for the gut barrier integrity.

References

- 1 A. G. Erlejman, G. Jaggers, C. G. Fraga and P. I. Oteiza, TNF α -induced NF- κ B activation and cell oxidant production are modulated by hexameric procyanidins in Caco-2 cells, *Arch. Biochem. Biophys.*, 2008, **476**, 186–195.
- 2 Z. T. Bitzer, S. L. Glisan, M. R. Dorenkott, K. M. Goodrich, L. Ye, S. F. O’Keefe, J. D. Lambert and A. P. Neilson, Cocoa procyanidins with different degrees of polymerization possess distinct activities in models of colonic inflammation, *J. Nutr. Biochem.*, 2015, **26**, 827–831.
- 3 Y. Gu, S. Yu, J. Y. Park, K. Harvatine and J. D. Lambert, Dietary cocoa reduces metabolic endotoxemia and adipose tissue inflammation in high-fat fed mice, *J. Nutr. Biochem.*, 2014, **25**, 439–445.
- 4 D. K. Weikart, V. V. Indukuri, K. C. Racine, K. M. Coleman, J. Kovac, D. W. Cockburn, H. Hopfer, A. P. Neilson and J. D. Lambert, Effect of processing on the anti-inflammatory efficacy of cocoa in a high fat diet-induced mouse model of obesity, *J. Nutr. Biochem.*, 2022, **109**, 109117.
- 5 D. Álvarez-Cilleros, S. Ramos, M. E. López-Oliva, F. Escrivá, C. Álvarez, E. Fernández-Millán and M. Á. Martín, Cocoa diet modulates gut microbiota composition and improves intestinal health in Zucker diabetic rats, *Food Res. Int.*, 2020, **132**, 109058.
- 6 J. Y. Eor, P. L. Tan, S. M. Lim, D. H. Choi, S. M. Yoon, S. Y. Yang and S. H. Kim, Laxative effect of probiotic chocolate on loperamide-induced constipation in rats, *Food Res. Int.*, 2019, **116**, 1173–1182.
- 7 C. S. Lee, P. L. Tan, J. Y. Eor, D. H. Choi, M. Park, S. K. Seo, S. Yoon, S. Yang and S. H. Kim, Prophylactic use of probiotic chocolate modulates intestinal physiological functions in constipated rats, *J. Sci. Food Agric.*, 2019, **99**, 3045–3056.
- 8 H. Wu, T. Luo, Y. M. Li, Z. P. Gao, K. Q. Zhang, J. Y. Song, J. S. Xiao and Y. P. Cao, Granny Smith apple procyanidin extract upregulates tight junction protein expression and modulates oxidative stress and inflammation in lipopolysaccharide-induced Caco-2 cells, *Food Funct.*, 2018, **9**, 3321–3329.
- 9 T. Huang, Q. Che, X. Chen, D. Chen, B. Yu, J. He, H. Chen, H. Yan, P. Zheng, Y. Luo and Z. Huang, Apple Polyphenols Improve Intestinal Antioxidant Capacity and Barrier Function by Activating the Nrf2/Keap1 Signaling Pathway in a Pig Model, *J. Agric. Food Chem.*, 2022, **70**, 7576–7585.
- 10 H. Xu, C. Zhao, Y. Li, R. Liu, M. Ao, F. Li, Y. Yao, Z. Tao and L. Yu, The ameliorative effect of the *Pyracantha fortuneana* (Maxim.) H. L. Li extract on intestinal barrier dysfunction through modulating glycolipid digestion and gut microbiota in high fat diet-fed rats, *Food Funct.*, 2019, **10**, 6517–6532.

- 11 M. J. McCann, C. I. R. Gill, G. O' Brien, J. R. Rao, W. C. McRoberts, P. Hughes, R. McEntee and I. R. Rowland, Anti-cancer properties of phenolics from apple waste on colon carcinogenesis in vitro, *Food Chem. Toxicol.*, 2007, **45**, 1224–1230.
- 12 A. P. Femia, C. Luceri, F. Bianchini, M. Salvadori, F. Salvianti, P. Pinzani, P. Dolara, L. Calorini and G. Caderni, Marie Ménard apples with high polyphenol content and a low-fat diet reduce 1,2-dimethylhydrazine-induced colon carcinogenesis in rats: effects on inflammation and apoptosis, *Mol. Nutr. Food Res.*, 2012, **56**, 1353–1357.
- 13 K. J. Kim, Y. Kim, S. G. Jin and J. Y. Kim, Acai berry extract as a regulator of intestinal inflammation pathways in a Caco-2 and RAW 264.7 co-culture model, *J. Food Biochem.*, 2021, e13848.
- 14 J. C. Valdez, J. Cho and B. W. Bolling, Aronia berry inhibits disruption of Caco-2 intestinal barrier function, *Arch. Biochem. Biophys.*, 2020, **688**, 108409.
- 15 S. Lee, K. I. Keirse, R. Kirkland, Z. I. Grunewald, J. G. Fischer and C. B. De La Serre, Blueberry Supplementation Influences the Gut Microbiota, Inflammation, and Insulin Resistance in High-Fat-Diet-Fed Rats, *J. Nutr.*, 2018, **148**, 209–219.
- 16 F. F. Anhê, T. V. Varin, M. Le Barz, G. Pilon, S. Dudonné, J. Trottier, P. St-Pierre, C. S. Harris, M. Lucas, M. Lemire, É. Dewailly, O. Barbier, Y. Desjardins, D. Roy and A. Marette, Arctic berry extracts target the gut–liver axis to alleviate metabolic endotoxaemia, insulin resistance and hepatic steatosis in diet-induced obese mice, *Diabetologia*, 2018, **61**, 919–931.
- 17 M.-C. Rodríguez-Daza, L. Daoust, L. Boutkrabt, G. Pilon, T. Varin, S. Dudonné, É. Levy, A. Marette, D. Roy and Y. Desjardins, Wild blueberry proanthocyanidins shape distinct gut microbiota profile and influence glucose homeostasis and intestinal phenotypes in high-fat high-sucrose fed mice, *Sci. Rep.*, 2020, **10**, 2217.
- 18 G. Zhou, L. Chen, Q. Sun, Q.-G. Mo, W.-C. Sun and Y.-W. Wang, Maqui berry exhibited therapeutic effects against DSS-induced ulcerative colitis in C57BL/6 mice, *Food Funct.*, 2019, **10**, 6655–6665.
- 19 T. Ortiz, F. Argüelles-Arias, M. Illanes, J.-M. García-Montes, E. Talero, L. Macías-García, A. Alcudia, V. Vázquez-Román, V. Motilva and M. De-Miguel, Polyphenolic Maqui Extract as a Potential Nutraceutical to Treat TNBS-Induced Crohn's Disease by the Regulation of Antioxidant and Anti-Inflammatory Pathways, *Nutrients*, 2020, **12**, 1752.
- 20 J. F. Pierre, A. F. Heneghan, R. P. Feliciano, D. Shanmuganayagam, D. A. Roenneburg, C. G. Krueger, J. D. Reed and K. A. Kudsk, Cranberry Proanthocyanidins Improve the Gut Mucous Layer Morphology and Function in Mice Receiving Elemental Enteral Nutrition, *J. Parenter. Enter. Nutr.*, 2013, **37**, 401–409.

- 21 F. F. Anhê, D. Roy, G. Pilon, S. Dudonné, S. Matamoros, T. V. Varin, C. Garofalo, Q. Moine, Y. Desjardins, E. Levy and A. Marette, A polyphenol-rich cranberry extract protects from diet-induced obesity, insulin resistance and intestinal inflammation in association with increased *Akkermansia* spp. population in the gut microbiota of mice, *Gut*, 2015, **64**, 872–883.
- 22 D. Jin, T. Liu, W. Dong, Y. Zhang, S. Wang, R. Xie, B. Wang and H. Cao, Dietary feeding of freeze-dried whole cranberry inhibits intestinal tumor development in *Apc* min/+ mice, *Oncotarget*, 2017, **8**, 97787–97800.
- 23 S. Bibi, Y. Kang, M. Du and M.-J. Zhu, Dietary red raspberries attenuate dextran sulfate sodium-induced acute colitis, *J. Nutr. Biochem.*, 2018, **51**, 40–46.
- 24 L. Heyman-Lindén, D. Kotowska, E. Sand, M. Bjursell, M. Plaza, C. Turner, C. Holm, F. Fåk and K. Berger, Lingonberries alter the gut microbiota and prevent low-grade inflammation in high-fat diet fed mice, *Food Nutr. Res.*, 2016, **60**, 29993.
- 25 H. Zhang, R. Qi, Y. Zeng, R. Tsao and Y. Mine, Chinese Sweet Leaf Tea (*Rubus suavissimus*) Mitigates LPS-Induced Low-Grade Chronic Inflammation and Reduces the Risk of Metabolic Disorders in a C57BL/6J Mouse Model, *J. Agric. Food Chem.*, 2020, **68**, 138–146.
- 26 C. B. Van Buiten, N. H. Yennawar, C. N. Pacheco, E. Hatzakis and R. J. Elias, Physicochemical interactions with (–)-epigallocatechin-3-gallate drive structural modification of celiac-associated peptide α_2 -gliadin (57–89) at physiological conditions, *Food Funct.*, 2019, **10**, 2997–3007.
- 27 A. Toschi, A. Piva and E. Grilli, Phenol-Rich Botanicals Modulate Oxidative Stress and Epithelial Integrity in Intestinal Epithelial Cells, *Animals*, 2022, **12**, 2188.
- 28 J. Li, T. N. Sapper, E. Mah, M. V. Moller, J. B. Kim, C. Chitchumroonchokchai, J. D. McDonald and R. S. Bruno, Green tea extract treatment reduces NF κ B activation in mice with diet-induced nonalcoholic steatohepatitis by lowering TNFR1 and TLR4 expression and ligand availability, *J. Nutr. Biochem.*, 2017, **41**, 34–41.
- 29 J. Li, G. Y. Sasaki, P. Dey, C. Chitchumroonchokchai, A. N. Labyk, J. D. McDonald, J. B. Kim and R. S. Bruno, Green tea extract protects against hepatic NF κ B activation along the gut-liver axis in diet-induced obese mice with nonalcoholic steatohepatitis by reducing endotoxin and TLR4/MyD88 signaling, *J. Nutr. Biochem.*, 2018, **53**, 58–65.
- 30 P. Dey, G. Y. Sasaki, P. Wei, J. Li, L. Wang, J. Zhu, D. McTigue, Z. Yu and R. S. Bruno, Green tea extract prevents obesity in male mice by alleviating gut dysbiosis in association with improved intestinal barrier function that limits endotoxin translocation and adipose inflammation, *J. Nutr. Biochem.*, 2019, **67**, 78–89.
- 31 P. Dey, B. D. Olmstead, G. Y. Sasaki, Y. Vodovotz, Z. Yu and R. S. Bruno, Epigallocatechin gallate but not catechin prevents nonalcoholic steatohepatitis in mice similar to green tea extract while differentially affecting the gut microbiota, *J. Nutr. Biochem.*, 2020, **84**, 108455.

- 32 R. Dias, P. Bergamo, F. Maurano, V. Rotondi Aufiero, D. Luongo, G. Mazzarella, C. Bessa-Pereira, M. Pérez-Gregorio, M. Rossi and V. Freitas, First morphological-level insights into the efficiency of green tea catechins and grape seed procyanidins on a transgenic mouse model of celiac disease enteropathy, *Food Funct.*, 2021, **12**, 5903–5912.
- 33 D. Chen, Y. Ding, G. Chen, Y. Sun, X. Zeng and H. Ye, Components identification and nutritional value exploration of tea (*Camellia sinensis* L.) flower extract: Evidence for functional food, *Food Res. Int.*, 2020, **132**, 109100.
- 34 Y. Du, C. Yang, D. Ren, H. Shao, Y. Zhao and X. Yang, Fu brick tea alleviates alcoholic liver injury by modulating the gut microbiota–liver axis and inhibiting the hepatic TLR4/NF- κ B signaling pathway, *Food Funct.*, 2022, **13**, 9391–9406.
- 35 F. Zhou, Y.-L. Li, X. Zhang, K.-B. Wang, J.-A. Huang, Z.-H. Liu and M.-Z. Zhu, Polyphenols from Fu Brick Tea Reduce Obesity via Modulation of Gut Microbiota and Gut Microbiota-Related Intestinal Oxidative Stress and Barrier Function, *J. Agric. Food Chem.*, 2021, **69**, 14530–14543.
- 36 S. Hu, S. Li, Y. Liu, K. Sun, L. Luo and L. Zeng, Aged Ripe Pu-erh Tea Reduced Oxidative Stress-Mediated Inflammation in Dextran Sulfate Sodium-Induced Colitis Mice by Regulating Intestinal Microbes, *J. Agric. Food Chem.*, 2021, **69**, 10592–10605.
- 37 J. Ye, Y. Zhao, X. Chen, H. Zhou, Y. Yang, X. Zhang, Y. Huang, N. Zhang, E. M. K. Lui and M. Xiao, Pu-erh tea ameliorates obesity and modulates gut microbiota in high fat diet fed mice, *Food Res. Int.*, 2021, **144**, 110360.
- 38 X. Lu, J. Liu, N. Zhang, Y. Fu, Z. Zhang, Y. Li, W. Wang, Y. Li, P. Shen and Y. Cao, Ripened Pu-erh Tea Extract Protects Mice from Obesity by Modulating Gut Microbiota Composition, *J. Agric. Food Chem.*, 2019, **67**, 6978–6994.
- 39 X. Gao, Q. Xie, P. Kong, L. Liu, S. Sun, B. Xiong, B. Huang, L. Yan, J. Sheng and H. Xiang, Polyphenol- and Caffeine-Rich Postfermented Pu-erh Tea Improves Diet-Induced Metabolic Syndrome by Remodeling Intestinal Homeostasis in Mice, *Infect. Immun.*, 2018, **86**, e00601-17.
- 40 B. Liu, J. Zhang, P. Sun, R. Yi, X. Han and X. Zhao, Raw Bowl Tea (Tuocha) Polyphenol Prevention of Nonalcoholic Fatty Liver Disease by Regulating Intestinal Function in Mice, *Biomolecules*, 2019, **9**, 435.
- 41 Y. Ito, T. Ichikawa, T. Iwai, Y. Saegusa, T. Ikezawa, Y. Goso and K. Ishihara, Effects of Tea Catechins on the Gastrointestinal Mucosa in Rats, *J. Agric. Food Chem.*, 2008, **56**, 12122–12126.
- 42 G. C. Pistol, C. V. Bulgaru, D. E. Marin, A. G. Oancea and I. Taranu, Dietary Grape Seed Meal Bioactive Compounds Alleviate Epithelial Dysfunctions and Attenuates Inflammation in Colon of DSS-Treated Piglets, *Foods*, 2021, **10**, 530.

- 43 R. Nallathambi, A. Poulev, J. B. Zuk and I. Raskin, Proanthocyanidin-Rich Grape Seed Extract Reduces Inflammation and Oxidative Stress and Restores Tight Junction Barrier Function in Caco-2 Colon Cells, *Nutrients*, 2020, **12**, 1623.
- 44 C. Nunes, V. Freitas, L. Almeida and J. Laranjinha, Red wine extract preserves tight junctions in intestinal epithelial cells under inflammatory conditions: implications for intestinal inflammation, *Food Funct.*, 2019, **10**, 1364–1374.
- 45 D. Taladrid, D. González de Llano, I. Zorraquín-Peña, A. Tamargo, M. Silva, N. Molinero, M. V. Moreno-Arribas and B. Bartolomé, Gastrointestinal Digestion of a Grape Pomace Extract: Impact on Intestinal Barrier Permeability and Interaction with Gut Microbiome, *Nutrients*, 2021, **13**, 2467.
- 46 I. Zorraquín-Peña, D. Taladrid, A. Tamargo, M. Silva, N. Molinero, D. G. De Llano, B. Bartolomé and M. V. Moreno-Arribas, Effects of Wine and Its Microbial-Derived Metabolites on Intestinal Permeability Using Simulated Gastrointestinal Digestion/Colonic Fermentation and Caco-2 Intestinal Cell Models, *Microorganisms*, 2021, **9**, 1378.
- 47 P. Song, R. Zhang, X. Wang, P. He, L. Tan and X. Ma, Dietary Grape-Seed Procyanidins Decreased Postweaning Diarrhea by Modulating Intestinal Permeability and Suppressing Oxidative Stress in Rats, *J. Agric. Food Chem.*, 2011, **59**, 6227–6232.
- 48 H. Arie, T. Nozu, S. Miyagishi, M. Ida, T. Izumo and H. Shibata, Grape Seed Extract Eliminates Visceral Allodynia and Colonic Hyperpermeability Induced by Repeated Water Avoidance Stress in Rats, *Nutrients*, 2019, **11**, 2646.
- 49 G. Gerardi, M. D. Rivero-Pérez, M. Cavia-Saiz, B. Melero, A. Salinero-Zorita, M. L. González-SanJosé and P. Muñiz, Wine Pomace Product Inhibit *Listeria monocytogenes* Invasion of Intestinal Cell Lines Caco-2 and SW-480, *Foods*, 2021, **10**, 1485.
- 50 À. Casanova-Martí, N. González-Abuín, J. Serrano, M. T. Blay, X. Terra, G. Frost, M. Pinet and A. Ardévol, Long Term Exposure to a Grape Seed Proanthocyanidin Extract Enhances L-Cell Differentiation in Intestinal Organoids, *Mol. Nutr. Food Res.*, 2020, **64**, 2000303.
- 51 S. Chamorro, C. Romero, A. Brenes, F. Sánchez-Patán, B. Bartolomé, A. Viveros and I. Arija, Impact of a sustained consumption of grape extract on digestion, gut microbial metabolism and intestinal barrier in broiler chickens, *Food Funct.*, 2019, **10**, 1444–1454.
- 52 F. Lu, Y. Li, X. Wang, X. Hu, X. Liao and Y. Zhang, Early-life polyphenol intake promotes *Akkermansia* growth and increase of host goblet cells in association with the potential synergistic effect of *Lactobacillus*, *Food Res. Int.*, 2021, **149**, 110648.
- 53 M. Han, P. Song, C. Huang, A. Rezaei, S. Farrar, M. A. Brown and X. Ma, Dietary grape seed proanthocyanidins (GSPs) improve weaned intestinal microbiota and mucosal barrier using a piglet model, *Oncotarget*, 2016, **7**, 80313–80326.

- 54 Q. H. Li, H. S. Yan, H. Q. Li, J. J. Gao and R. R. Hao, Effects of dietary supplementation with grape seed procyanidins on nutrient utilisation and gut function in weaned piglets, *Animal*, 2020, **14**, 491–498.
- 55 K. M. Goodrich, G. Fundaro, L. E. Griffin, A. Grant, M. W. Hulver, M. A. Ponder and A. P. Neilson, Chronic administration of dietary grape seed extract increases colonic expression of gut tight junction protein occludin and reduces fecal calprotectin: a secondary analysis of healthy Wistar Furth rats, *Nutr. Res.*, 2012, **32**, 787–794.
- 56 S. Mousavi, N. Sheikhzadeh, G. Hamidian, K. Mardani, A. K. Oushani, M. Firouzamandi, M. Á. Esteban and P. Shohreh, Changes in rainbow trout (*Oncorhynchus mykiss*) growth and mucosal immune parameters after dietary administration of grape (*Vitis vinifera*) seed extract, *Fish Physiol. Biochem.*, 2021, **47**, 547–563.
- 57 H. Wang, Y. Xue, H. Zhang, Y. Huang, G. Yang, M. Du and M. Zhu, Dietary grape seed extract ameliorates symptoms of inflammatory bowel disease in IL 10-deficient mice, *Mol. Nutr. Food Res.*, 2013, **57**, 2253–2257.
- 58 S. Bibi, Y. Kang, G. Yang and M.-J. Zhu, Grape seed extract improves small intestinal health through suppressing inflammation and regulating alkaline phosphatase in IL-10-deficient mice, *J. Funct. Foods*, 2016, **20**, 245–252.
- 59 G. Yang, Y. Xue, H. Zhang, M. Du and M.-J. Zhu, Favourable effects of grape seed extract on intestinal epithelial differentiation and barrier function in IL10-deficient mice, *Br. J. Nutr.*, 2015, **114**, 15–23.
- 60 Z. Gao, H. Wu, K. Zhang, I. Hossen, J. Wang, C. Wang, D. Xu, J. Xiao and Y. Cao, Protective effects of grape seed procyanidin extract on intestinal barrier dysfunction induced by a long-term high-fat diet, *J. Funct. Foods*, 2020, **64**, 103663.
- 61 M. Van Hul, L. Geurts, H. Plovier, C. Druart, A. Everard, M. Ståhlman, M. Rhimi, K. Chira, P.-L. Teissedre, N. M. Delzenne, E. Maguin, A. Guilbot, A. Brochot, P. Gérard, F. Bäckhed and P. D. Cani, Reduced obesity, diabetes, and steatosis upon cinnamon and grape pomace are associated with changes in gut microbiota and markers of gut barrier, *Am. J. Physiol.-Endocrinol. Metab.*, 2018, **314**, E334–E352.
- 62 D. E. Roopchand, R. N. Carmody, P. Kuhn, K. Moskal, P. Rojas-Silva, P. J. Turnbaugh and I. Raskin, Dietary Polyphenols Promote Growth of the Gut Bacterium *Akkermansia muciniphila* and Attenuate High-Fat Diet–Induced Metabolic Syndrome, *Diabetes*, 2015, **64**, 2847–2858.
- 63 B. Collins, J. Hoffman, K. Martinez, M. Grace, M. A. Lila, C. Cockrell, A. Nadimpalli, E. Chang, C.-C. Chuang, W. Zhong, J. Mackert, W. Shen, P. Cooney, R. Hopkins and M. McIntosh, A polyphenol-rich fraction obtained from table grapes decreases adiposity, insulin resistance and

- markers of inflammation and impacts gut microbiota in high-fat-fed mice, *J. Nutr. Biochem.*, 2016, **31**, 150–165.
- 64 J. Baldwin, B. Collins, P. G. Wolf, K. Martinez, W. Shen, C.-C. Chuang, W. Zhong, P. Cooney, C. Cockrell, E. Chang, H. R. Gaskins and M. K. McIntosh, Table grape consumption reduces adiposity and markers of hepatic lipogenesis and alters gut microbiota in butter fat-fed mice, *J. Nutr. Biochem.*, 2016, **27**, 123–135.
 - 65 C. González-Quilen, K. Gil-Cardoso, I. Ginés, R. Beltrán-Debón, M. Pinent, A. Ardévol, X. Terra and M. T. Blay, Grape-Seed Proanthocyanidins are Able to Reverse Intestinal Dysfunction and Metabolic Endotoxemia Induced by a Cafeteria Diet in Wistar Rats, *Nutrients*, 2019, **11**, 979.
 - 66 K. Gil-Cardoso, I. Ginés, M. Pinent, A. Ardévol, L. Arola, M. Blay and X. Terra, Chronic supplementation with dietary proanthocyanidins protects from diet-induced intestinal alterations in obese rats, *Mol. Nutr. Food Res.*, 2017, **61**, 1601039.
 - 67 H. Segú, F. Jalševac, M. Pinent, A. Ardévol, X. Terra and M. T. Blay, Intestinal Morphometric Changes Induced by a Western-Style Diet in Wistar Rats and GSPE Counter-Regulatory Effect, *Nutrients*, 2022, **14**, 2608.
 - 68 K. Gil-Cardoso, I. Ginés, M. Pinent, A. Ardévol, M. Blay and X. Terra, The co-administration of proanthocyanidins and an obesogenic diet prevents the increase in intestinal permeability and metabolic endotoxemia derived to the diet, *J. Nutr. Biochem.*, 2018, **62**, 35–42.
 - 69 K. Sheng, G. Zhang, M. Sun, S. He, X. Kong, J. Wang, F. Zhu, X. Zha and Y. Wang, Grape seed proanthocyanidin extract ameliorates dextran sulfate sodium-induced colitis through intestinal barrier improvement, oxidative stress reduction, and inflammatory cytokines and gut microbiota modulation, *Food Funct.*, 2020, **11**, 7817–7829.
 - 70 L. H. Maurer, C. B. B. Cazarin, A. Quatrin, N. M. Minuzzi, E. L. Costa, J. Morari, L. A. Velloso, R. F. Leal, E. Rodrigues, V. C. Bochi, M. R. M. Júnior and T. Emanuelli, Grape peel powder promotes intestinal barrier homeostasis in acute TNBS-colitis: A major role for dietary fiber and fiber-bound polyphenols, *Food Res. Int.*, 2019, **123**, 425–439.
 - 71 C. González-Quilen, C. Grau-Bové, R. Jorba-Martín, A. Caro-Tarragó, M. Pinent, A. Ardévol, R. Beltrán-Debón, X. Terra and M. T. Blay, Protective properties of grape-seed proanthocyanidins in human ex vivo acute colonic dysfunction induced by dextran sodium sulfate, *Eur. J. Nutr.*, 2021, **60**, 79–88.
 - 72 M. Liu, B. Huang, L. Wang, Q. Lu and R. Liu, Peanut skin procyanidins ameliorate insulin resistance via modulation of gut microbiota and gut barrier in type 2 diabetic mice, *J. Sci. Food Agric.*, 2022, **102**, 5935–5947.
 - 73 C. Gentile, A. Perrone, A. Attanzio, L. Tesoriere and M. A. Livrea, Sicilian pistachio (*Pistacia vera* L.) nut inhibits expression and release of inflammatory mediators and reverts the increase of

- paracellular permeability in IL-1 β -exposed human intestinal epithelial cells, *Eur. J. Nutr.*, 2015, **54**, 811–821.
- 74 T. Yamamoto, H. Takahashi, K. Suzuki, A. Hirano, M. Kamei, T. Goto, N. Takahashi and T. Kawada, Theobromine enhances absorption of cacao polyphenol in rats, *Biosci. Biotechnol. Biochem.*, 2014, **78**, 2059–2063.
 - 75 T. C. Contreras, E. Ricciardi, E. Cremonini and P. I. Oteiza, (–)-Epicatechin in the prevention of tumor necrosis alpha-induced loss of Caco-2 cell barrier integrity, *Arch. Biochem. Biophys.*, 2015, **573**, 84–91.
 - 76 Z. Wang, M. C. Litterio, M. Müller, D. Vauzour and P. I. Oteiza, (–)-Epicatechin and NADPH oxidase inhibitors prevent bile acid-induced Caco-2 monolayer permeabilization through ERK1/2 modulation, *Redox Biol.*, 2020, **28**, 101360.
 - 77 A. Barcelo, Mucin secretion is modulated by luminal factors in the isolated vascularly perfused rat colon, *Gut*, 2000, **46**, 218–224.
 - 78 E. Cremonini, Z. Wang, A. Bettaieb, A. M. Adamo, E. Daveri, D. A. Mills, K. M. Kalanetra, F. G. Haj, S. Karakas and P. I. Oteiza, (–)-Epicatechin protects the intestinal barrier from high fat diet-induced permeabilization: Implications for steatosis and insulin resistance, *Redox Biol.*, 2018, **14**, 588–599.
 - 79 D. Rogoll, H. Bergmann, D. Hellenschmidt, J. Heinze, W. Scheppach, R. Melcher and E. Richling, Influence of apple polyphenols on the intestinal barrier in a colonic cell model, *J. Appl. Bot. Food Qual.*, 2010, **83**, 110–117.
 - 80 H. Bergmann, D. Rogoll, W. Scheppach, R. Melcher and E. Richling, The Ussing type chamber model to study the intestinal transport and modulation of specific tight-junction genes using a colonic cell line, *Mol. Nutr. Food Res.*, 2009, **53**, 1211–1225.
 - 81 M. G. Bianchi, M. Chiu, G. Taurino, F. Brighenti, D. Del Rio, P. Mena and O. Bussolati, Catechin and Procyanidin B2 Modulate the Expression of Tight Junction Proteins but Do Not Protect from Inflammation-Induced Changes in Permeability in Human Intestinal Cell Monolayers, *Nutrients*, 2019, **11**, 2271.
 - 82 Q. Wu, Y. Chen, Y. Ouyang, Y. He, J. Xiao, L. Zhang and N. Feng, Effect of catechin on dietary AGEs absorption and cytotoxicity in Caco-2 cells, *Food Chem.*, 2021, **355**, 129574.
 - 83 Z. Wu, S. Huang, T. Li, N. Li, D. Han, B. Zhang, Z. Z. Xu, S. Zhang, J. Pang, S. Wang, G. Zhang, J. Zhao and J. Wang, Gut microbiota from green tea polyphenol-dosed mice improves intestinal epithelial homeostasis and ameliorates experimental colitis, *Microbiome*, 2021, **9**, 184.
 - 84 C. Carrasco-Pozo, P. Morales and M. Gotteland, Polyphenols Protect the Epithelial Barrier Function of Caco-2 Cells Exposed to Indomethacin through the Modulation of Occludin and Zonula Occludens-1 Expression, *J. Agric. Food Chem.*, 2013, **61**, 5291–5297.

- 85 T. Sergent, N. Piront, J. Meurice, O. Toussaint and Y.-J. Schneider, Anti-inflammatory effects of dietary phenolic compounds in an in vitro model of inflamed human intestinal epithelium, *Chem. Biol. Interact.*, 2010, **188**, 659–667.
- 86 J. L. Watson, S. Ansari, H. Cameron, A. Wang, M. Akhtar and D. M. McKay, Green tea polyphenol (–)-epigallocatechin gallate blocks epithelial barrier dysfunction provoked by IFN- γ but not by IL-4, *Am. J. Physiol.-Gastrointest. Liver Physiol.*, 2004, **287**, G954–G961.
- 87 M. L. Y. Wan, K. H. Ling, M. F. Wang and H. El-Nezami, Green tea polyphenol epigallocatechin-3-gallate improves epithelial barrier function by inducing the production of antimicrobial peptide pBD-1 and pBD-2 in monolayers of porcine intestinal epithelial IPEC-J2 cells, *Mol. Nutr. Food Res.*, 2016, **60**, 1048–1058.
- 88 B. Diwan and R. Sharma, Green tea EGCG effectively alleviates experimental colitis in middle-aged male mice by attenuating multiple aspects of oxi-inflammatory stress and cell cycle deregulation, *Biogerontology*, 2022, **23**, 789–807.
- 89 R. Wei, X. Liu, Y. Wang, J. Dong, F. Wu, G. G. Mackenzie and Z. Su, (–)-Epigallocatechin-3-gallate mitigates cyclophosphamide-induced intestinal injury by modulating the tight junctions, inflammation and dysbiosis in mice, *Food Funct.*, 2021, **12**, 11671–11685.
- 90 T. Volstatova, A. Marchica, Z. Hroncova, R. Bernardi, I. Daskocil and J. Havlik, Effects of chlorogenic acid, epicatechin gallate, and quercetin on mucin expression and secretion in the Caco-2/HT29-MTX cell model, *Food Sci. Nutr.*, 2019, **7**, 492–498.
- 91 H.-Y. Park, Y. Kunitake, N. Hirasaki, M. Tanaka and T. Matsui, Theaflavins enhance intestinal barrier of Caco-2 Cell monolayers through the expression of AMP-activated protein kinase-mediated Occludin, Claudin-1, and ZO-1, *Biosci. Biotechnol. Biochem.*, 2015, **79**, 130–137.
- 92 J. Qiu, Y. Kitamura, Y. Miyata, S. Tamaru, K. Tanaka, T. Tanaka and T. Matsui, Transepithelial Transport of Theasinensins through Caco-2 Cell Monolayers and Their Absorption in Sprague–Dawley Rats after Oral Administration, *J. Agric. Food Chem.*, 2012, **60**, 8036–8043.
- 93 T. Zhang, S. Bai, X. Ding, Q. Zeng, K. Zhang, L. Lv, J. Li, H. Peng, Y. Xuan and J. Wang, Dietary Theabrownin Supplementation Improves Production Performance and Egg Quality by Promoting Intestinal Health and Antioxidant Capacity in Laying Hens, *Animals*, 2022, **12**, 2856.
- 94 F. Yan, W. Chen, L. Zhao, Q. Lu, C. Wang and R. Liu, Procyanidin A₁ and its digestive products prevent acrylamide-induced intestinal barrier dysfunction via the MAPK-mediated MLCK pathway, *Food Funct.*, 2021, **12**, 11956–11965.
- 95 M. Amasheh, S. Andres, S. Amasheh, M. Fromm and J. Schulzke, Barrier Effects of Nutritional Factors, *Ann. N. Y. Acad. Sci.*, 2009, **1165**, 267–273.

- 96 L. Song, T. Wu, L. Zhang, J. Wan and Z. Ruan, Chlorogenic acid improves the intestinal barrier by relieving endoplasmic reticulum stress and inhibiting ROCK/MLCK signaling pathways, *Food Funct.*, 2022, **13**, 4562–4575.
- 97 J. L. Chen, P. Zheng, C. Zhang, B. Yu, J. He, J. Yu, J. Q. Luo, X. B. Mao, Z. Q. Huang and D. W. Chen, Benzoic acid beneficially affects growth performance of weaned pigs which was associated with changes in gut bacterial populations, morphology indices and growth factor gene expression, *J. Anim. Physiol. Anim. Nutr.*, 2017, **101**, 1137–1146.
- 98 X. Xu, A. Luo, X. Lu, M. Liu, H. Wang, H. Song, C. Wei, Y. Wang and X. Duan, p-Hydroxybenzoic acid alleviates inflammatory responses and intestinal mucosal damage in DSS-induced colitis by activating ER β signaling, *J. Funct. Foods*, 2021, **87**, 104835.
- 99 H. Diao, Z. Gao, B. Yu, P. Zheng, J. He, J. Yu, Z. Huang, D. Chen and X. Mao, Effects of benzoic acid (VevoVital®) on the performance and jejunal digestive physiology in young pigs, *J. Anim. Sci. Biotechnol.*, 2016, **7**, 32.
- 100 L. Cai, Z. Wei, X. Zhao, Y. Li, X. Li and X. Jiang, Gallic acid mitigates LPS-induced inflammatory response via suppressing NF- κ B signalling pathway in IPEC-J2 cells, *J. Anim. Physiol. Anim. Nutr.*, 2022, **106**, 1000–1008.
- 101 A. Shree, J. Islam, A. Vafa, S. Mohammad Afzal and S. Sultana, Gallic acid prevents 1, 2-Dimethylhydrazine induced colon inflammation, toxicity, mucin depletion, and goblet cell disintegration, *Environ. Toxicol.*, 2020, **35**, 652–664.
- 102 M. Tretola, G. Bee and P. Silacci, Gallic acid affects intestinal-epithelial-cell integrity and selected amino-acid uptake in porcine *in vitro* and *ex vivo* permeability models, *Br. J. Nutr.*, 2021, **126**, 492–500.
- 103 C. D. Kay, M. N. Clifford, P. Mena, G. J. McDougall, C. Andres-Lacueva, A. Cassidy, D. Del Rio, N. Kuhnert, C. Manach, G. Pereira-Caro, A. Rodriguez-Mateos, A. Scalbert, F. Tomás-Barberán, G. Williamson, D. S. Wishart and A. Crozier, Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites, *Am. J. Clin. Nutr.*, 2020, **112**, 1051–1068.