Chemopreventive effective fermentation end products like butyrate and c9,t11 CLA are produced by the human intestinal microbiota from dietary fiber and linoleic acid rich nuts; European Journal of Nutrition. Schlörmann W.*, Birringer M., Lochner A., Lorkowski S., Richter I., Rohrer C., Glei M.

* Corresponding Author: Friedrich Schiller University Jena, Institute of Nutrition, Department of Nutritional Toxicology, Dornburger Straße 24, 07743 Jena, Germany; wiebke.schoermann@uni-jena.de

Supplementary Figure S1

TBARS [malondialdehyde equivalents, MDA] in fermentation supernatants (FS) of raw and differentially roasted hazelnuts (A), almonds (B), macadamia (C), pistachios (D) and walnuts (E). Significant differences are indicated as follows: between FS of the blank control and FS of Synergy1®/nuts (*** P ≤ 0.001, ** P ≤ 0.01, * P ≤ 0.05), between FS of Synergy1® and FS of nuts (### P ≤ 0.001) and between the different nut FS (a,b,c,d,e,f P ≤ 0.05, equal letters represent statistically different values); one-way ANOVA and Bonferroni post-hoc test were used; values are expressed as means ± SD (n=4 technical replicates).