Consumption of orange fermented beverage improves antioxidant status and reduces peroxidation lipid and inflammatory markers in healthy humans

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BACKGROUND: Alcoholic fermentation of fruits has generated novel products with high concentrations of bioactive compounds and moderate alcohol content. The aim of this study was to evaluate the potential effect on cardiovascular risk factors of the regular consumption by healthy humans of a beverage obtained by alcoholic fermentation and pasteurization of orange juice.

RESULTS: Thirty healthy volunteers were enrolled in a randomized controlled study. The experimental group (n = 15) drank 500 mL orange beverage (OB) per day for 2 weeks (intervention phase), followed by a 3-week washout phase. Blood samples were collected at baseline (E-T0) and at the end of the intervention (E-T1) and washout (E-T2) phases. Controls (n = 15) did not consume OB during a 2-week period. OB intake significantly increased oxygen radical absorbance capacity (43.9%) and reduced uric acid (?8.9%), catalase (CAT) (?23.2%), thiobarbituric acid reactive substances (TBARS) (?30.2%) and C-reactive protein (?2.1%) (E-T1 vs. E-T0). These effects may represent longer-term benefits, given the decreased uric acid (?8.9%), CAT (?34.6%), TBARS (?48.4%) and oxidized low-density lipoprotein (?23.9%) values recorded after the washout phase

(E-T2 vs. E-T0). CONCLUSION: The regular consumption of OB improved antioxidant status and decreased inflammation state, lipid peroxidation and uric acid levels. Thus OB may protect the cardiovascular system in healthy humans and be considered a novel functional beverage. © 2017 Society of Chemical Industry. © 2017 Society of Chemical Industry

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antioxidant status
bioactive compounds
healthy humans
inflammation status
lipid peroxidation
orange fermented beverage
antioxidant
biological marker
C reactive protein
catalase
low density lipoprotein
oxidized low density lipoprotein
thiobarbituric acid reactive substance
adult
analysis
beverage
chemistry
controlled study
diet therapy
female
fermentation
fruit

fruit and vegetable juice
genetics
human
inflammation
lipid peroxidation
male
metabolism
microbiology
middle aged
normal human
oxidative stress
Pichia
randomized controlled trial
sweet orange
Adult
Antioxidants
Beverages
Biomarkers
C-Reactive Protein
Catalase
Citrus sinensis
Female
Fermentation
Fruit
Fruit and Vegetable Juices
Healthy Volunteers

Humans	
Inflammation	
Lipid Peroxidation	
Lipoproteins, LDL	
Male	
Middle Aged	
Oxidative Stress	
Pichia	
Thiobarbituric Acid Reactive Substances	