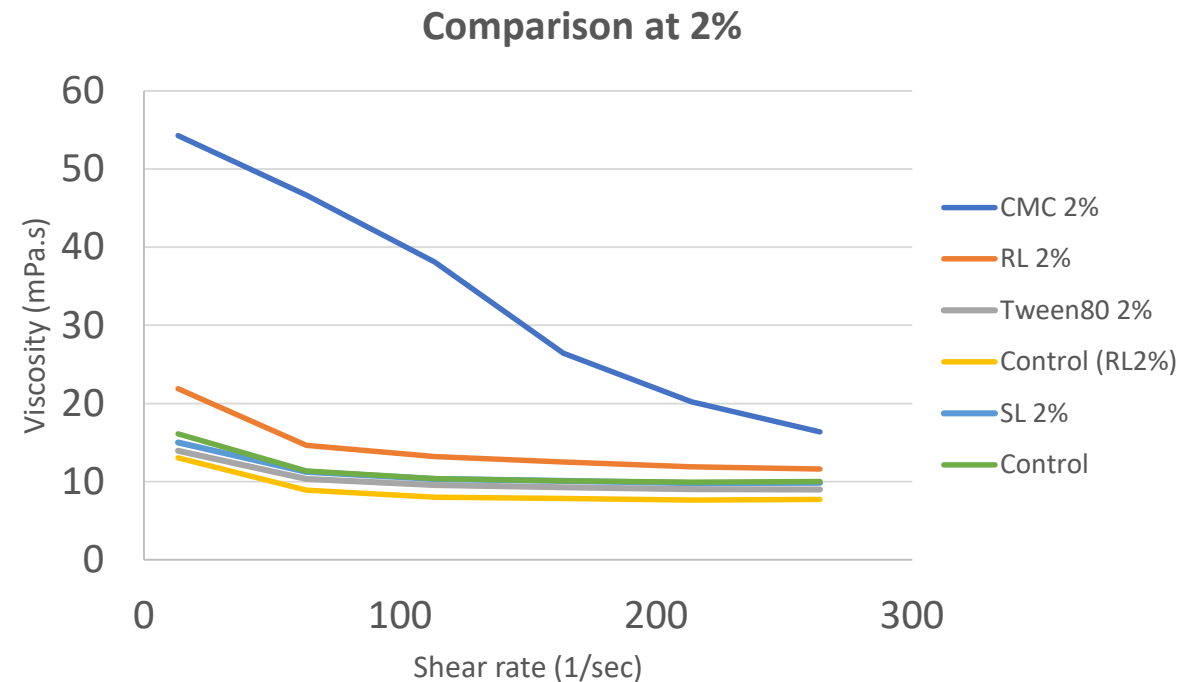
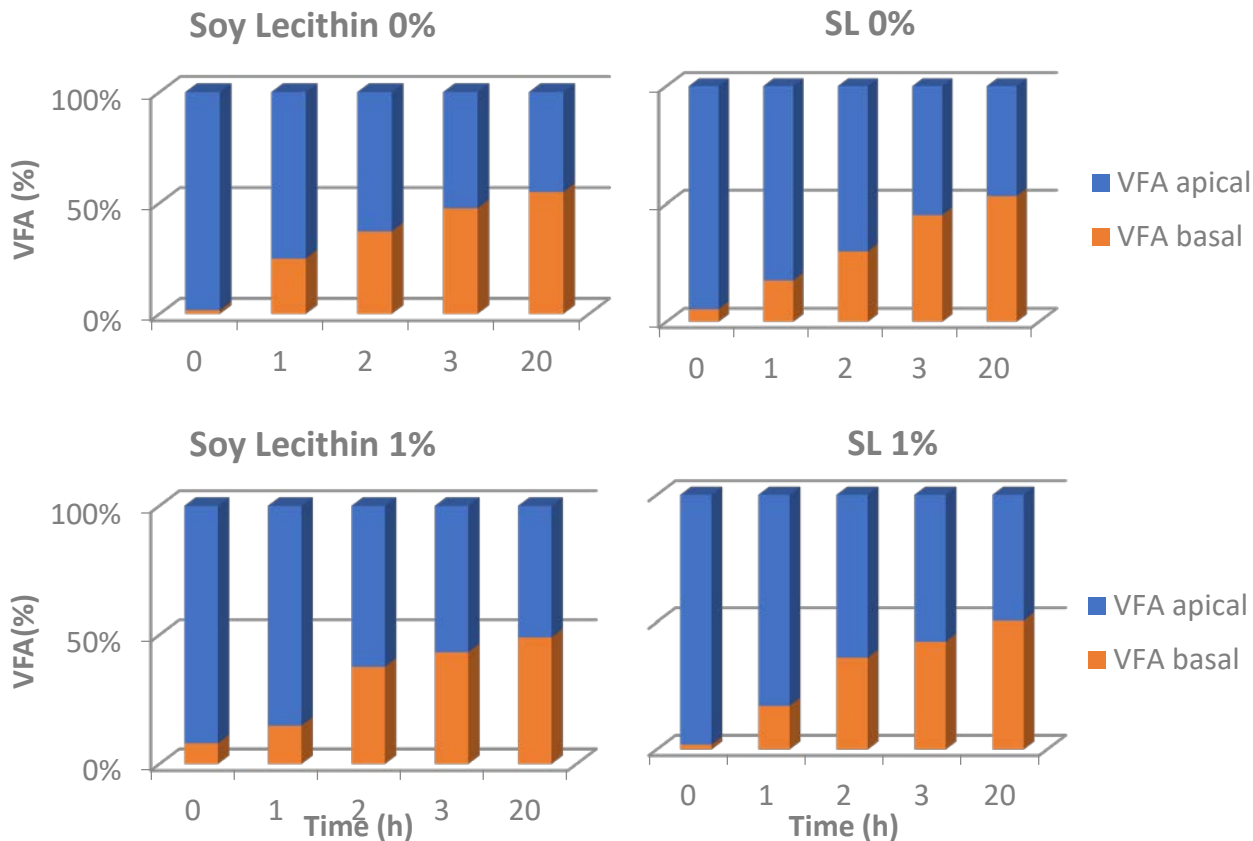


Detrimental mechanisms of dietary emulsifiers in the gut.

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Do dietary emulsifiers damage gut health by affecting the mucus layer?



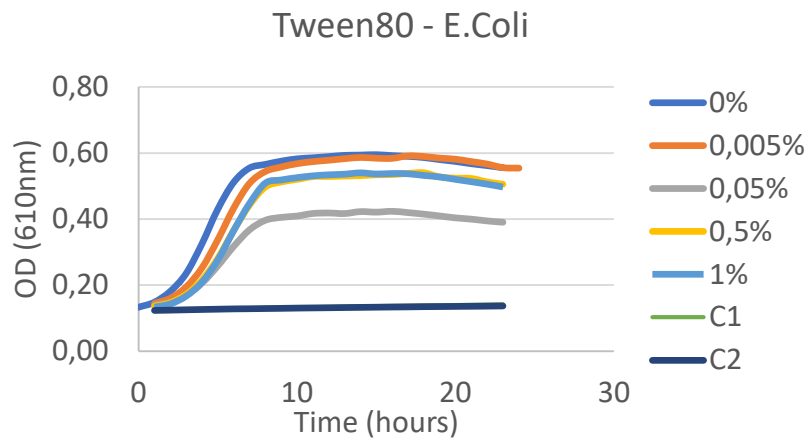
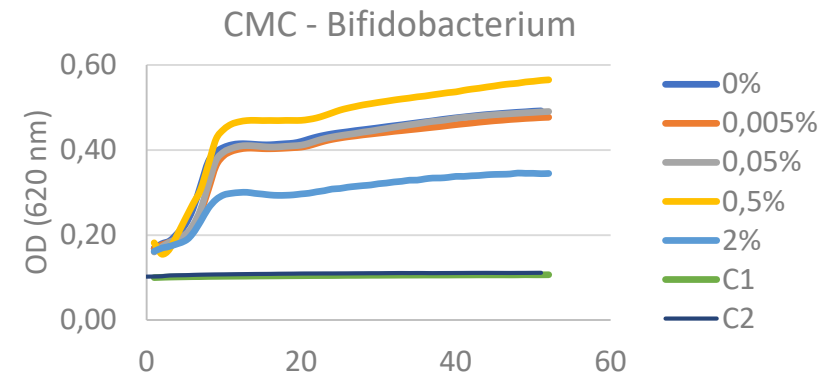
Rheogram showing viscosity curves for solutions containing 50g/l mucin and the highest applied emulsifier concentration.

Graphs comparing diffusion of volatile fatty acids (VFA) through a mucus layer combined with 5 different emulsifiers in 5 different concentrations.

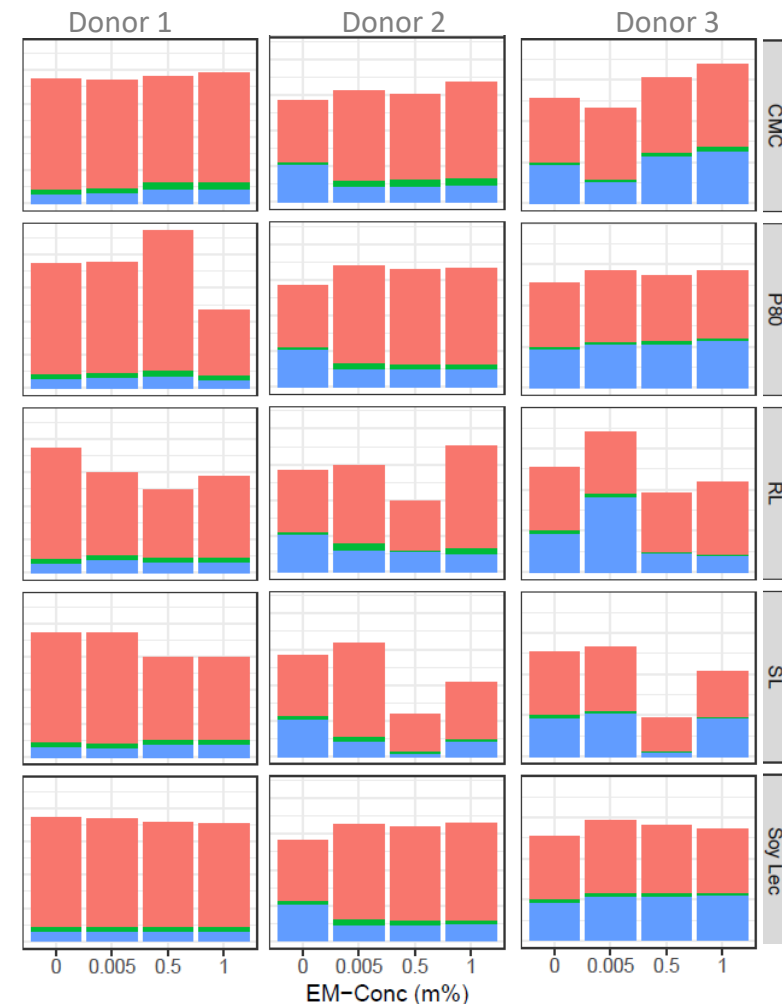
Detrimental mechanisms of dietary emulsifiers in the gut.

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Do dietary emulsifiers damage gut health by altering the gut microbiota?



Comparison of growth of different pure microbial strains combined with different emulsifier concentrations. (OD = optical density)



Short Chain Fatty Acid concentration versus Emulsifier concentration for Donor 1, 2 and 3 after 24h of incubation. (P80 = Tween80, RL = Rhamnolipids, SL = Sophorolipids).