This is the model title of an Acta article

J. Doe1, P. Peters1,2 and M. Marks3,a

1lnstitute of Horticulture, Leuven, Belgium; 2Centre for Horticulture, Quebec, Canada; 3Faculty of Science, New York, USA.

# INTRODUCTION

a E-mail: m.marks@NY.edu

# MATERIALS AND METHODS

Rank two Sub-section related to methods

# Rank two Sub-section 2 related to methods

Rank Three.

# RESULTS AND DISCUSSION

1

# Rank two Sub-section of results and discussion

Aura, A.M. (2008). Microbial metabolism of dietary phenolic compounds in the colon. Phytochem. Rev. 7, 407- 429 http://dx.doi.org/10.1007/s11101-008-9095-3.

# CONCLUSIONS

Basu, A., and Lyons, T.J. (2012). Strawberries, blueberries, and cranberries in the metabolic syndrome: clinical perspectives. J. Agric. Food Chem. 60, 5687-5692 http://dx.doi.org/10.1021/jf203488k. PubMed

# ACKNOWLEDGEMENTS

Belzer, C., and de Vos, W.M. (2012). Microbes inside-from diversity to function: the case of Akkermansia. lSME J.

# Literature Cited

6, 1449-1458 http://dx.doi.org/10.1038/ismej.2012.6. PubMed

Cani, P.D., and Delzenne, N.M. (2009). lnterplay between obesity and associated metabolic disorders: new

Everard, A., Belzer, C., Geurts, L., Ouwerkerk, J.P., Druart, C., Bindels, L.B., Guiot, Y., Derrien, M., Muccioli, G.G., Delzenne, N.M., et al. (2013). Cross-talk between Akkermansia muciniphila and intestinal epithelium controls diet-induced obesity. Proc. Natl. Acad. Sci. U.S.A. 110, 9066-9071 http://dx.doi.org/10.1073/pnas.1219451110. PubMed

Guglielmetti, S., Fracassetti, D., Taverniti, V., Del Bo', C., Vendrame, S., Klimis-Zacas, D., Arioli, S., Riso, P., and

He, F.J., Nowson, C.A., and MacGregor, G.A. (2006). Fruit and vegetable consumption and stroke: meta-analysis of cohort studies. Lancet 367, 320-326 http://dx.doi.org/10.1016/S0140-6736(06)68069-0. PubMed

Klaus, S., Pu ltz, S., Tho ne-Reineke, C., and Wolfram, S. (2005). Epigallocatechin gallate attenuates diet-induced obesity in mice by decreasing energy absorption and increasing fat oxidation. lnt. J. Obes (Lond) 29, 615-623 http://dx.doi.org/10.1038/sj.ijo.0802926. PubMed

Kovatcheva-Datchary, P., Tremaroli, V., and Ba ckhed, F. (2013). The gut microbiota. ln: The Prokaryotes, E. Rosenberg, E.F. DeLong, E. Stackebrandt, F. Thompson and S. Lory, eds. (Berlin, Heidelberg: Springer), p.3-24.

Lepage, P., Leclerc, M.C., Joossens, M., Mondot, S., Blottie're, H.M., Raes, J., Ehrlich, D., and Dore', J. (2013). A metagenomic insight into our gut's microbiome. Gut 62, 146-158 http://dx.doi.org/10.1136/gutjnl-2011- 301805. PubMed

Mursu, J., Virtanen, J.K., Tuomainen, T.P., Nurmi, T., and Voutilainen, S. (2014). lntake of fruit, berries, and vegetables and risk of type 2 diabetes in Finnish men: the Kuopio lschaemic Heart Disease Risk Factor Study. Am. J. Clin. Nutr. 99, 328-333 http://dx.doi.org/10.3945/ajcn.113.069641. PubMed

Queipo-Ortun- o, M.l., Boto-Ordo' n- ez, M., Murri, M., Gomez-Zumaquero, J.M., Clemente-Postigo, M., Estruch, R., Cardona Diaz, F., Andre's-Lacueva, C., and Tinahones, F.J. (2012). lnfluence of red wine polyphenols and ethanol on the gut microbiota ecology and biochemical biomarkers. Am. J. Clin. Nutr. 95, 1323-1334 http://dx.doi.org/10.3945/ajcn.111.027847. PubMed

Saura-Calixto, F. (2012). Concept and health-related properties of nonextractable polyphenols: the missing dietary polyphenols. J. Agric. Food Chem. 60, 11195-11200 http://dx.doi.org/10.1021/jf303758j. PubMed

Tzounis, X., Rodriguez-Mateos, A., Vulevic, J., Gibson, G.R., Kwik-Uribe, C., and Spencer, J.P.E. (2011). Prebiotic evaluatio of cocoa-derived flavanols in healthy humans by using a randomized, controlled, double-blind, crossover intervention study. Am. J. Clin. Nutr. 93, 62-72 http://dx.doi.org/10.3945/ajcn.110.000075. PubMed

Walle, T., Browning, A.M., Steed, L.L., Reed, S.G., and Walle, U.K. (2005). Flavonoid glucosides are hydrolyzed and thus activated in the oral cavity in humans. J. Nutr. 135, 48-52. PubMed