



Aging, Antibacterial, Bone Health, Brain Function, Cancer
Cardiovascular, Diabetes, Exercise, Eye Health, Gut Health

Blueberries: Recent Research

US Highbush Blueberry Council

Research papers are selected by Dr. Ron Prior, Ph.D, with support from the U.S. Highbush Blueberry Council and the Wild Blueberry Association of North America. For topics table, web links, and descriptions visit the online Blueberry Research Library. <http://www.blueberrytech.org> January 2014

Aging Research

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Inflammation, Liver Function
Metabolic Syndrome, Obesity, Skin Health

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Research papers are selected by Dr. Ron Prior, Ph.D, with support from the U.S. Highbush Blueberry Council and the Wild Blueberry Association of North America. For topics table, web links, and descriptions visit the online Blueberry Research Library. <http://www.blueberrytech.org> January 2014

Inflammation Research

Carey, A. N., D. R. Fisher, et al. (2013). Stilbenes and Anthocyanins Reduce Stress Signaling in BV-2 Mouse Microglia. J Agric Food Chem.

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Blueberries: Recent Research

US Highbush Blueberry Council

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