



Pr Kee-Hong Kim and his team demonstrated in their study, published in the Journal of Biological Chemistry, that “***a reveratrol-like compound found in red wine and fruits could have potential for fighting obesity by blocking fat uptake***”.

The researchers, from Purdue University, USA, reported that piceatannol, a compound that is structurally similar to resveratrol, blocks cellular processes that allow fat cells to develop.

Kim and his colleagues assert that the study could open a new door to potential methods of controlling obesity. “***In the presence of piceatannol, you can see delay or complete inhibition of adipogenesis***”, said Kim.

“***While similar in structure to resveratrol, which is also found in red wine, grapes and peanuts, the two related compounds do seem to have different functions and possible health benefits***”, noted the authors.

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Source : Journal of Biological Chemistry

“Piceatannol, Natural Polyphenolic Stilbene, Inhibits Adipogenesis via Modulation of Mitotic Clonal Expansion and Insulin Receptor-dependent Insulin Signaling in Early Phase of Differentiation” by J.Y Kwon et al.