

## **Section I: Introduction**

### **Importance of traditional foods**

Nikita Basant, Ayushi, Mahak Shukla, Rachana Singh, Sapna Sharma, Neeraj Tiwari

### **Phytochemicals chemistry and its benefits**

Sunita Singh, Avanish Chandra Sharma, Chandan Maurya, Pankaj Kumar Chaurasia, Vipul Kumar, Shashi Lata Bharati, Ayman Younes Fathy Allam

### **Significance of millets in gut health**

Samlesh Kumari, Smrutirekha Mallick, Deepika S Channe, Narendra Kumar, Vandana kumari, Ramesh Pothuraju

### **Traditional Fermented Foods: Microbes, Fermentation Processes, and Impact on Health**

Yuxue Li, Kang Ning

## **Section II: Gut Physiology/Microbiome**

### **Food Allergies and their management**

Nikita Basant, Kopal Jain, Nishu Mittal, Shivam Pandey, Vimarsh Srivastava, Kritika Pandey, Ayushi, Sapna Sharma, Neeraj Tiwari

### **Leaky gut syndrome and sensitivities toward specific food**

Anand Prakash Singh

## **Section III: Molecular aspects in gut associated diseases and its management**

### **Gut associated cancers and traditional foods**

Francesca Cuffaro, Sara Bertorello, Elena Niccolai, Amedeo Amedei

### **Liver Associated Disorders and Gut-Friendly Food**

Homa Fatma, Mohd Jameel, Hifzur R. Siddique

### **Role of biopolymer in cancer treatment**

Shiwangi Gupta and Jeetesh Sharma

### **Immunomodulation by dietary interventions**

Bettadahalli Sadashivaiah, R. Chandrakanth, L. Sunil