

# **Reduced obesity, diabetes and steatosis upon cinnamon and grape pomace are associated with changes in gut microbiota and markers of gut barrier**

Matthias van Hul, Lucie Geurts, Hubert Plovier, Céline Druart, Amandine Everard, Marcus Ståhlman, Moez Rhimi, Kleopatra Chira, Pierre Louis Teissedre, Nathalie M. Delzenne, et al.

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#### **Abstract**

 Increasing evidence suggests that polyphenols have a significant potential in the prevention and treatment of risk factors associated with metabolic syndrome. The objective of this study was to assess the metabolic outcomes of two polyphenol-containing extracts from cinnamon bark (CBE) and grape pomace (GPE) on C57BL/6J mice fed a high-fat diet (HFD) for 8 weeks.

 Both CBE and GPE were able to decrease fat mass gain and adipose tissue inflammation in mice fed a HFD without reducing food intake. This was associated with reduced liver steatosis and lower plasma non-esterified fatty acids levels. We also observed a beneficial effect on glucose homeostasis as evidenced by an improved glucose tolerance and a lower insulin resistance index.

 These ameliorations of the overall metabolic profile were associated to a significant impact on the microbial composition, which was more profound for the GPE than for the CBE. At the genus level, *Peptococcus* were decreased in the CBE group. In the GPE treated group, several key genera that have been previously found to be linked with HFD, metabolic effects and gut barrier integrity were affected: we observed a decrease of *Desulfovibrio, Lactococcus*, whereas *Allobaculum* and *Roseburia* were increased.

 In addition, the expression of several antimicrobial peptides and tight junction proteins was increased in response to both CBE and GPE supplementation, indicating an improvement of the gut barrier function.

 Collectively, these data suggest that CBE and GPE can ameliorate the overall metabolic profile of mice on a high-fat diet, partly by acting on the gut microbiota.

## Introduction

 With more than one third of the adult population affected worldwide, obesity- associated metabolic disorders have become a major global health challenge that extends well beyond the developed world (1). Obesity is caused by a disparity between energy intake and energy expenditure, although genetic and environmental factors also influence this balance and modify metabolism (2). Obesity is associated with an excess of (white) adipose tissue mass, insulin resistance, liver fat accumulation, chronic pro-inflammatory state and major health issues that include a plethora of comorbidities, such as type 2 diabetes, cardiovascular diseases, hypertension, stroke, and certain types of cancer (3). Weight-reducing programs that recommend switching to a healthier lifestyle with reduced caloric intake and increased physical activity, although efficient, are difficult to maintain in the long term and therefore often remain unsuccessful (4). Unfortunately, available drugs are of limited efficacy and are associated with side effects (5). Plant extracts may represent an additional option in the support of weight management strategies (6).

 Among these, polyphenols, a large family of compounds identified in plants, have attracted great interest because of their beneficial health effects (7). These effects are often attributed to their ability to relieve oxidative stress-induced tissue damage associated with chronic diseases via their antioxidant activity and free radical scavenging capacities. Interestingly, some polyphenols were shown to have anti-inflammatory and antimicrobial properties, thereby influencing the host gut microbiota, and eventually the inflammatory and metabolic status (8- 12). In addition, we and others have demonstrated that the gut microbiota

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 contributes to the development of the metabolic disorders associated with obesity by modulating appetite (13, 14), energy harvest and absorption (14-16), gut motility, intestinal barrier function, inflammation (17, 18), glucose and lipid metabolism, as well as hepatic and adipose tissue fat storage (19). It was also reported that diets containing high fat levels diminish intestinal microbial diversity, often at the expense of more beneficial bacteria (20).

 The aim of the present study was to determine the effects of two extracts of plants, cinnamon and grape pomace, known to be rich in polyphenols, in a mouse model of diet-induced obesity. Anti-diabetic and anti-inflammatory properties of cinnamon were reported in experimental studies (21-26) and the beneficial effects of grapes and grape by-products were documented in different aspects of the metabolic syndrome including dyslipidaemia, diabetes, hypertension, and obesity (27-29). However, only few studies have explored the impact of dietary polyphenols on the gut microbiota and intestinal barrier functions (28, 30-32), and many aspects of this interaction remain largely unknown. This assessment was therefore one of the main objectives of this study.

### Materials and Methods

#### **Extracts**

 The cinnamon bark extract (CBE), ChalCinn®, (3inature, Saint-Bonnet-de- Rochefort, France) was extracted from *Cinnamomum cassia*, rich in polyphenol type-A polymers (oligomeric proanthocyanidins)(21, 33).

 The grape (*Vitis vinifera L.*) pomace extract (GPE) was supplied by 3iNature and sourced from Alicante from red wine cultivar in the Rhône valley. Grape pomace is a wine by-product that is characterized by high contents of phenolic

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 compounds due to an incomplete extraction during the winemaking process. It is a mixture of grape skins and seeds in near-equivalent amounts together with a small amount of stems (*<*6 %). The main polyphenols of grape pomace are anthocyanins, hydroxycinnamic acids, flavanols and flavanol glycosides (34). 106 Extraction was performed with ethanol/water  $(30:70 \text{ v/v})$  at 85 °C and the extract was concentrated and vacuum-dried on non-extracted grape pomace. The final product thus consisted of Alicante grape pomace enriched with its own polyphenols.

## **Reagents and Standards**

 Deionized water was purified with a Milli-Q water system (Millipore, Bedford, MA, USA). HPLC grade acetonitrile, ethyl acetate, chloroform, methanol, ethanol and acetone purchased from Scharlau (Sentmenat, Barcelona, Spain). The following chemicals were obtained from Sigma Aldrich (St. Louis, MO, USA): (+)- 116 catechin, (-)-epicatechin, B1 [(-)-epicatechin-(4β-8)-(+)-catechin], procyanidin 117 dimer B2 [(-)-epicatechin-(4β-8)-(-)-epicatechin], cyanidin-3-0-glucoside chloride, delphinidin-3-Oglucoside chloride, malvidin-3-O-glucoside chloride, peonidin-3-O-glucoside chloride, gallic acid. The Laboratory of Organic Chemistry and Organometallic (Université Bordeaux

121 1) synthesized procyanidins dimers B3  $[(+)$ -catechin- $(4\alpha-8)-(+)$ -catechin], B4

122  $[(+)$ -catechin-(4α-8)-(-)-epicatechin] and a trimer (C1)  $[(+)$ -catechin-(4β-8)-(+)-

123 catechin-(4β-8)-(-)-epicatechin] (Tarascou et al., 2006).

## **Grape pomace extract analysis**

#### **Tannins Extraction**

 GPE (1 gr of dry matter) was solubilized in water/ethanol (250 mL, 95:5, v/v) and partitioned three times with chloroform (250 mL) to remove lipophilic material. The aqueous phase was then extracted three times with ethyl acetate (250 mL) to obtain two distinctive fractions: a low molecular weight procyanidin fraction (monomeric/oligomeric tannins) in the organic phase and a high weight procyanidin fraction (polymeric tannins) in the aqueous phase. These two fractions were concentrated and lyophilized.

### **Anthocyanins Extraction**

 Anthocyanin extraction was adapted from the method of Sriram et al. (1999). GPE (1 g) was extracted four times with acidified methanol (40 mL, 0.1% HCl 12N) successively for 4 h, 12 h, 4 h and 12 h. The centrifugal supernatants were 140 combined and evaporated in vacuo at 30 °C to remove methanol; the residue was dissolved in water and lyophilized to obtain an anthocyanin-rich powder.

## **Total Phenolics and Tannins, Anthocyanins**

 Total polyphenol contents (TPC) were determined in GPE and cinnamon bark extract (CBE). Tannin and anthocyanin contents were determined only in GPE. Crude extracts were solubilized in water/ethanol (90:10, v/v; pH 3.5 with tartaric acid) at appropriate concentrations. TPC was determined by the Folin- Ciocalteu assay [Singleton et al., 1965] and the data expressed as mg of gallic acid equivalents (GAE) per g dry weight. Total tannin content was measured by acidic hydrolysis using the method of Ribereau-Gayon and Stonestreet [Ribéreau et al.,  1966]. Anthocyanin content was determined by the SO2 bleaching procedure [Ribéreau et al., 1965].

## **HPLC Analysis of Anthocyanins in GPE**

 GPE was dissolved in water/methanol solution (50:50, v/v) at a concentration of 10 mg/mL prior to UPLC-UV analyses using a Thermo-Accela HPLC system (Thermo-Fisher, San Jose, CA, USA) composed of a PDA detector, an autosampler and a quaternary 600 series pump system controlled by an Xcalibur data system. Separation was performed on a C18 Kinetex column (100 mm × 2.1 mm, 1.7 µm). 160 The injected volume was 2  $\mu$ L. The mobile phase pumped at 200  $\mu$ L/min comprised a 20 min, 7%–26% gradient of acetonitrile in water with both solvents containing 5% formic acid. Eluting peaks were monitored at 520 nm. Identification of mean peaks was performed by comparison to external standards (Anthocyans monoglucosides (cyanidin-3-O-glucoside, delphinidin-3- O-glucoside, paeonidin-3-O-glucoside, malvidin-3-O-glucoside, petunidin-3-O- glucoside), acylated anthocyans (paeonidin-3-O-glucoside, malvidin-3-O- glucoside) and coumaroylated (paeonidin-3-O-glucoside, malvidin-3-O- glucoside.The data was expressed as Malvidine3-O-glucoside equivalent/g dry weight GPE. (Ky et al. ,2014).

## **Determination of Individual Tannins in GPE by** HPLC Analysis

 GPE extract was solubilized in a methanol/water solution (50:50, v/v) at appropriate concentrations and analyses of monomeric/oligomeric tannins (catechin, epicatechin, dimers B1, B2,B3,B4 ; Trimer C2) were carried out  according to the method of Silva et al. [Silva et al, 2012]. The data was expressed as catechin equivalent/g dry weight GPE.

## **Determination of Mean Degree of Polymerization (mDP) in GPE**

 The proanthocyanidin mean degree of polymerization (mDP) was determined for GPE in monomeric/oligomeric and polymeric tannin fractions by the means of phloroglucinolysis [Drinkine et al., 2007]. Analyses were carried out using the same method as described by Lorrain et al. [Lorrain et al., 2011].

 The oligomeric and polymeric proanthocyanidins were depolymerised in the presence of a nucleophilic agent phloroglucinol in an acidic medium. Reversed- phase HPLC analysis of the products formed allows determination of the structural composition of proanthocyanidins, which are characterised by the nature of their constitutive extension units (released as flavan-3-ols phloroglucinol adducts) and terminal units (released as flavan-3-ols). To calculate the apparent mDP, the sum of all subunits (flavan-3-ol monomer and phloroglucinol adducts, in mols) was divided by the sum of all flavan-3-ol monomers (in mols). GPE sample was analysed with a Surveyor series instrument (Thermo-Finnigan, Les Ullis, France) equipped with a 100 x 4.6 mm i.d., 3.5 µm X-Terra reversed-phase C18 column (Waters) thermostated at 194 25 D C. Detection was carried out at 280 nm using a Finnigan Surveyor PDA Plus detector. The mass detection was carried out using a Finnigan LCQ DECA XP MAX mass spectrometer with an ESI interface, performed in positive mode with the 197 following parameters: capillary temperature 325 C, capillary voltage 4 V, nebulizer gas flow 1.75 L/min, desolvation gas flow 1 L/min, and spray voltage 5 kV. The solvents used were solvent A: H2O/AcOH (99:1 v/v), and B: MeOH. The

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- gradient consisted of 5% B during 25 min, linear gradient 5%–20% B in 20 min,
- then 20%–32% B in 15 min, finally 32%–100% B in 2 min. The column was

washed with 100% B for 5 min and then stabilized with the initial conditions for

- 203 10 min. The injection volume was 20 µL. The flow rate was 1 mL/min.
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## **Cinnamon bark extract analysis**

## **Total proanthocyanidins**

 In CBE, total proanthocyanidin content (PAC) was determined in EP using the BL-DMAC method as previously described (Lee et al., 2009) and quantified as A-type proanthocyanidin equivalents.

## **Determination of essential oil in CBE**

 CBE was ground and submitted to steam distillation (20,0 g of dried material) for 8 h, using a Clevenger-type apparatus without hexane at a rate of 3-4 ml/min, according European Pharmacopoeia. The volatile distillates were analyzed by GC-MS. The ratio of CBE and water (acidified by 2 ml HCL 37% m/m) was 1:10. 216 The essential oils were stored in amber vials at  $4^{\circ}$ C until analysis. The yield oil were kept frozen at temperature -20°C up to their utilization.

 The essential oil were analysed on a Agilent gas chromatograph Model 7890, coupled to a Agilent MS model 5975 coupled to a computer equipped with Chemstation, equipped with a DB5 MS column (40m X 0.18mm, 0.18µm), 221 programming from  $50^{\circ}$ C (5 min) to  $300^{\circ}$ C at  $5^{\circ}$ C/min, 5 min hold. Helium as carrier gas (1.0 ml/min); injection in split mode (1:80) ; injector, 280°C. The MS working in electron impact mode at 70 eV; electron multiplier, 1900 V; ion source temperature, 230°C ; mass spectra data were acquired in the scan mode  in *m/z* range 33-450. The essential oil is diluted in acetone: 1/100.The essential oil were analysed on a Agilent gas chromatograph Model 7890, equipped with a DB5 MS column (40m X 0,18mm, 0.18 µm), programming from 50°C (5 min) to 300°C at 5°C/min, 5 min hold. Helium as carrier gas (1.0 ml/min); injection in split mode (1:80); injector and detector temperature, 280 and 300°C respectively. The essential oil is diluted in acetone: 1/100.

 Components were identified by both GC retention times and by comparison of their mass with those present in the computer data bank and published spectra.

Quantification was performed by area percent, FID-response factor = 1.

## **Determination of coumarin content in CBE**

 About 3.0 g (accurately weighed to 0,0001 g) of powdered whole plant was extracted using 150 ml methanol R as solvent under reflux during 30 min. After filtration, the filtrate was adjusted to 250,0 ml with the same solvent. The sample were filtered using 0,45 µm membrane filters (Millipore). Quantification of the constituent coumarin was carried out from the calibration curves of the HPLC chromatograms using authentic compounds. Coumarin (> 98%, HPLC) purchased from Sigma (St. Louis, MO, USA) was used as an external standard.

 The coumarin content was determined according to reported methods [1] by an HPLC apparatus (Hitachi) consisting of a quaternary pump, a autosampler, and a Photodiode Array Detector (PDA). Separation was carried with a C18 column (4.6 mm x 250 mm) Purospher Star VWR. The column temperature was 247 maintained at  $25^{\circ}$ C and the mobile phase flow rate at 1.5 ml/min. The mobile phase consisted of HPLC grade solvent Acetonitrile R and 5 g/L Phosphoric acid  (22:78 V/V). Coumarin content was quantified at 275 nm against the respective external standard.

**Mice**

 Nine-week-old male C57BL/6J mice (Janvier, Le Genest-Saint-Isle, France) were housed in pairs in specific pathogen free conditions and in controlled 255 environment (room temperature of 23  $\pm$  2 °C, 12 h daylight cycle) with free access to food and water. After an acclimatization period of one week, mice were 257 randomly assigned to one of four dietary conditions  $(n = 14$  per group). The different diets were as follow: control diet (CT) (10 kcal% fat, D12450Ji, Research Diet, New Brunswick, NJ, USA), high-fat diet (HFD) (60 kcal% fat, D12492i Research Diet), high-fat diet supplemented with 2 g cinnamon bark extract/kg (HFD-CBE) or a high-fat diet supplemented with 8.2 g grape pomace extract/kg (HFD-GPE) during 8 weeks. Body weight, food and water intake were recorded weekly. Body composition (lean and fat mass) was assessed by using 7.5MHz time domain-nuclear magnetic resonance (TD-NMR) (LF50 Minispec, Bruker, Rheinstetten, Germany). In the final week of the experiment, feces were collected for each mouse and energy content was measured by calorimetric bomb analysis (Mouse Clinical Institute, Illkirch, France).

 All mouse experiments were approved by and performed in accordance with the guidelines of the local ethics committee. Housing conditions were specified by the Belgian Law of May 29, 2013, regarding the protection of laboratory animals (agreement number LA1230314).

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### **Oral glucose tolerance test (OGTT)**

 After 7 weeks of treatment, an oral glucose tolerance test (OGTT) was performed as previously described (35). Briefly, 6h-fasted mice were given an oral glucose load (2 g glucose per kg body weight) and blood glucose levels were measured at different time points: 30 min before and 15, 30, 60, 90 and 120 min after oral glucose load. Blood glucose was measured with a standard glucose meter (Accu Check, Roche, Basel, Switzerland) on blood samples collected from the tip of the tail vein.

## **Insulin resistance index**

 Plasma insulin concentration was determined using an ELISA kit (Mercodia, Uppsala, Sweden) according to the manufacturer's instructions. Insulin resistance index was determined by multiplying the area under the curve of both blood glucose (-30 to 120 min) and plasma insulin (-30 and 15 min) obtained following the oral glucose tolerance test (36). Glucose-induced insulin secretion was calculated as the difference between plasma insulin levels 30 min before and 15 min after oral glucose load.

## **Tissue sampling**

 At the end of the treatment period (week 8), 9 animals from each group were anesthetized with isoflurane (Forene, Abbott, Queenborough, Kent, England) and blood was sampled from the portal and cava veins. After exsanguination, mice were killed by cervical dislocation. Subcutaneous adipose tissue depots, intestines, muscles and liver were precisely dissected, weighed and immediately 298 immersed in liquid nitrogen followed by storage at  $-80^{\circ}$ C for further analysis.

#### **Indirect calorimetry experiments**

 The remaining mice (*n* = 5 per group) were housed individually in specialized metabolic chambers (Phenomaster, TSE Systems GmbH, Bad Homburg, 302 Germany) to measure whole energy expenditure, oxygen  $(0_2)$  consumption and 303 carbon dioxide  $(CO_2)$  production, respiratory exchange ratio (RER, calculated as  $304 \text{ vCO}_2/\text{vO}_2$ , food intake and spontaneous locomotor activity (36, 37). Activity was recorded using an infrared light beam-based locomotion monitoring system (expressed as counts per hour). Mice were allowed 48 h acclimatization before experimental measurements. After six days of measurements, mice were killed and tissues were sampled as described above.

## **Histological analyses**

 Subcutaneous adipose tissue depots were fixed in 4% paraformaldehyde for 24 hours at room temperature. Samples were then immersed in ethanol 100 % for 24 hours prior to processing for paraffin embedding.

 To determine the adipocyte tissue diameter, paraffin sections of 8 µm were stained with hematoxylin and eosin.

 Macrophage infiltration in the adipose tissue was assessed by staining them with a MAC-2/galectin-3 antibody (CL8942AP, Cedarlane Laboratories, Burlington, Ontario, Canada) diluted 1:500 in blocking buffer overnight, and was detected with an anti-rat igG antibody (AI-4001, Vector Laboratories, Inc., Burlingame, California, USA) (10 mg/ml). Immune complexes were detected by the Dako Envision kit (Agilent Technologies, Santa Clara, California, USA) according to the manufacturer's instructions, and briefly counterstained with haematoxylin.

Hepatic lipid content was visualized by using Oil red O staining.

 All analyses were performed in a blinded manner by the investigator and 325 quantified using ImageJ software (Version 1.50a, National Institutes of Health, Bethesda, Maryland, USA). At least five high-magnification fields were selected at random for each mouse. Images were obtained using a SCN400 slide scanner and Digital Image Hub software (Leica Biosystems, Wetzlar, Germany).

## **RNA preparation and Real-time qPCR analysis**

 Total RNA was prepared from tissues using TriPure reagent (Roche). Quantification and integrity analysis of total RNA were performed by analyzing 1 μl of each sample in an Agilent 2100 Bioanalyzer (Agilent RNA 6000 Nano Kit, Agilent, Santa Clara, California, USA). cDNA was prepared by reverse transcription of 1 μg total RNA using a Reverse Transcription System kit (Promega, Madison, Wisconsin, USA). Real-time PCR was performed with the CFX96 real-time PCR system and CFX Manager 3.1 software (Bio-Rad, Hercules, California, USA) using Mesa Fast qPCR (Eurogentec, Liège, Belgium) for detection according to the manufacturer's instructions. RPL19 was chosen as the housekeeping gene. All samples were performed in duplicate, and data were 341 analyzed according to the 2<sup>-∆∆CT</sup> method. The identity and purity of the amplified product were assessed by melting curve analysis at the end of amplification. The primer sequences for the targeted mouse genes are presented in Table 1.

## **Biochemical analyses**

 Plasma adipokines (leptin, resistin) and inflammatory markers (IL1b, IFNg, MCP1, MIP1a, PAI1) were detected by using a Bio-Plex Milliplex kit (Millipore, Billerica, Massachusetts, USA) and their concentrations were measured by using  Luminex technology (Bio-Rad Bioplex; Bio-Rad) following the manufacturer's instructions.

 Plasma non-esterified fatty acids, cholesterol and triglyceride concentrations were measured using kits coupling an enzymatic reaction with spectrophotometric detection of the reaction end-products (Diasys Diagnostic and Systems, Holzheim, Germany) according to the manufacturer's instructions. Total lipids were measured in the liver tissue after extraction in CHCl3:MeOH according to Folch et al. (38) and adapted as follows: Briefly, 100 mg of liver tissue was homogenized in 2 ml of CHCl3:MeOH (2:1) using a Tissue Lyser followed by an ultrasonic homogenizer. 400 µl of 0.9% NaCl solution was added and lipids were then extracted by vigorous shaking. After centrifugation, the 360 lipidic phase was recovered in glass tubes and dried under a stream of  $N_2$ . Glass tubes were weighed before and after lipid extraction to quantify total lipid content. The dried residue was solubilized in 1.5 to 3 ml isopropanol depending on the lipid content.

### **Short chain fatty acid (SCFA) measurements**

 Short-chain fatty acids in cecal samples were analyzed by gas–liquid chromatography as described previously (39).

### **Bile Acids (BA) measurements**

 The extraction and analysis of bile acids were performed according to a previous work (40). Briefly, bile acids from portal vein plasma were extracted by protein precipitation with 10 volumes of IS-containing methanol. After the samples were vortexed and centrifuged, the supernatant was diluted 50 times in  methanol:water (1:1). Bile acids from cecum (15-100 mg in 2 ml polypropylene tubes filled with ceramic beads) were extracted in 500µl IS-containing methanol using a TissueLyser II instrument (Retsch, Haan, Germany). The supernatant was diluted 50 times in methanol:water (1:1). Separation was performed using water 378 and acetonitrile on a Kinetex C18 column (2.1 × 100 mm with 1.7 µm particles; Phenomenex, Torrance, California, USA). Detection was performed using a QTRAP 5500 instrument (AB Sciex, Toronto, Canada) with MRM in negative mode.

### **Gut microbiota analysis**

 The V3-V4 region was amplified from purified DNA with the primers F343 (CTTTCCCTACACGACGCTCTTCCGATCTACGGRAGGCAGCAG) and R784 (GGAGTTCAGACGTGTGCTCTTCCGATCTTACCAGGGTATCTAATCCT) using 30 amplification cycles with an annealing temperature of 65°C. The amplicon lengths were about 510 bp (the exact length varies depending on the species). Because MiSeq sequencing enables paired 250-bp reads, the ends of each read overlap and can be stitched together to generate extremely high-quality, full- length reads covering the entire V3-V4 region. Single multiplexing was performed using a home-made 6 bp index, which was added to the R784 primer during a second PCR with 12 cycles using the forward primer (AATGATACGGCGACCACCGAGATCTACACTCTTTCCCTACACGAC) and the modified reverse primer (CAAGCAGAAGACGGCATACGAGAT-index- GTGACTGGAGTTCAGACGTGT). The resulting PCR products were purified and loaded onto the Illumina MiSeq cartridge according to the manufacturer instructions. The quality of the run was checked internally using PhiX, and for

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 further analysis, each pair-end sequence was assigned to its sample using the previously integrated index.

## **Bioinformatics analysis**

 Sequences were trimmed for adaptors and assembled with Flash1.6.2 (41). PCR primers were removed and sequences with sequencing errors in the primers were excluded (Mothur) (42). For each sample, 12000 reads were randomly selected for each sample. Chimera were removed with UCHIME (43) and Mothur (42) softwares. Reads were clustered into Operational Taxonomic Units (OTUs) at the 97% identity level using Esprit-tree (44). A reference sequence was picked for each OTU and assigned it at different taxonomic levels (from phylum to species) using the Greengenes database (release 13-5) (45) and the RDP classifier (46).

### **Statistical analysis**

 Mouse data are expressed as the mean ± SEM. Differences between groups were assessed using non-parametric Kruskal–Wallis one-way analysis of variance (ANOVA), followed by the Dunn's multiple comparison test. Variance was compared using a Bartlett's test. If variances were significantly different between groups, values were normalized by Log-transformation before proceeding to the analysis. When only two groups were compared, a non-parametric Mann- Whitney test was used. Regimen and treatment effects on community compositions were assessed using permutational multivariate analysis of variances (PERMANOVA) after rarefaction of all communities to even sampling depths. The abundances of all families were computed by agglomerating the  OTUs assigned to those families. For each such family, Mann-Whitney test with BH correction (47) were performed to detect the combinations (treatment) that were significantly different in terms of abundance. The same procedure was applied for each genus and for each OTUs. All analyses were done using R (R Core Team, 2015, R Foundation for Statistical Computing, Vienna, Austria)

 A two-way ANOVA analysis with a Bonferonni post-hoc test on repeated measurements was performed for the evolution of glycaemia and insulinemia during the OGTT. For all analyses and for each group, any exclusion decision was supported by the use of the Grubbs test for outlier detection.

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#### 433 Results

## 434 **Polyphenol content and profile of grape and cinnamon extracts**

435 GPE contained 82.663  $\pm$  2.534 mg/g total phenolics as gallic acid equivalents 436 (GAE). Total anthocyanin and tanin contents of the GPE fraction were 43.969  $\pm$ 437 3.497 (as cyanidin-3-O-glucoside equivalent) and 26.006 ± 1.066 (as procyanidin 438 B2 equivalent), respectively, (Table 2). Individual anthocyanin analysis revealed 439 that the most abundant anthocyanins present in GPE were malvidin-3-O-440 glucoside  $(21.594 \pm 0.213 \text{ mg/g})$ , peonidin-3-0-glucoside  $(8.687 \pm 0.258 \text{ mg/g})$ 441 and malvidin-3-0-(6"-p-coumaryl-glucoside)  $(4.624 \pm 0.012 \text{ mg/g})$  (Table 2). 442 The mean degree of polymerization of the proanthocyanidins in the GPE fraction 443 was 4.2 ± 0.025 (data not shown).

444 CBE contained 79 mg/g of total phenolics as GAE. Proanthocyanidin A content 445 was 90 mg/g. Coumarin and cinnamaldehyde represented 9 mg/g and 1.8 mg/g 446 respectively.

447

### 448 **Effects on body weight, body composition, adipose tissues and adipokines**

 Body weight gain and fat mass gain were both significantly greater in all high-fat diet treated groups (HFD, HFD-CBE, HFD-GPE) than in mice fed the control diet (CT) (Fig 1A, B). Compared to the HFD-group, HFD-GPE (p = 0.03, 2-way 452 repeated measurements ANOVA) and -CBE groups (trend,  $p = 0.1$ ) had a lower fat mass gain during the last 4 week of follow-up (Fig 1B, E, F) but no significant difference in body weight and lean mass gain were observed in the extract-treated groups (Fig 1A-F).

 Brown and White adipose tissue depots were consistently smaller in the extract- treated groups compared to the HFD group, but there was no statistical difference (Fig 1G-I). These findings were mirrored by a trend in reduced leptin plasma levels in the HFD-GPE group (p = 0.08 versus HFD, Mann-Whitney test) (Fig 1J).

 The weights of liver, spleen and different muscles were not affected by the different diets (data not shown).

## **Effects on glucose homeostasis**

 Both CBE and GPE treatments significantly improved glucose tolerance, as evidenced by a lower blood glucose profile compared to the untreated HFD-fed group (Fig 2A). The effect was stronger for the HFD-CBE group as evidenced by 468 the significantly reduced area under the curve (Fig 2B).

 Mice fed a HFD were hyperinsulinemic in the fasted state, as they exhibited more than two-fold higher levels of plasma insulin as compared to control mice (Fig 2C). Mice from the HFD-GPE group produced somewhat less insulin in response to oral glucose administration compared to the HFD and HFD-CBE mice without reaching statistical significance (Fig 2C) (p = 0.07 versus HFD, Mann-Whitney test). This result was corroborated by a decreasing trend for glucose-induced 475 insulin secretion compared to the HFD and HFD-CBE groups ( $p = 0.08$  versus HFD, non-parametric Mann-Whitney test)(Fig 2D) and a significant improvement of the insulin resistance index (Fig 2E) in the HFD-GPE treated group. This was in accordance with a smaller adipocyte size (Fig 2F-G) and a trend in lower circulating resistin levels (Fig 2H), factors that have previously been associated with insulin resistance (37). For the HFD-CBE group no difference in glucose-

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 induced insulin secretion could be observed but there was a trend towards an 482 improvement of the insulin resistance index compared to the HFD group ( $p =$ 0.06 versus HFD, Mann-Whitney test)(Fig 2E).

## **Effects on energy homeostasis**

 The reduced fat mass gain observed in HFD-GPE mice could not be explained by any difference in energy intake (Fig 3A). On the contrary, there was a trend towards a higher mean calorie intake in HFD-GPE mice (p = 0.08 versus HFD, Mann-Whitney test). HFD-GPE mice also had a significantly increased amount of feces excreted compared to the other HFD groups (Fig 3B). In addition, bomb calorimetric analysis of the different groups revealed a higher energy content in the fecal material of mice supplemented with cinnamon or grape extract (Fig 3C), resulting in higher daily energy excretion in both groups, as compared to HFD (Fig 3D). There was no difference when expressing this as percentage of the food intake (Fig3E).

 The basal energy expenditure, which can also affect energy balance, was 497 calculated by measuring the  $O_2$  consumption and the  $CO_2$  production for each mouse (not shown). After correction for the individual lean masses, the analysis revealed a mean increase in energy expenditure for the HFD, HFD-CBE and HFD- GPE groups, as compared to the CT group, without any effect of dietary supplementation (Fig 3F-G). In addition, body temperatures were not different between all four groups (Fig 3H). The respiratory exchange rate (RER) showed a clear metabolic shift from carbohydrate to lipid oxidation in the three HFD treated groups as compared to CT mice (Fig 3I).

 Spontaneous physical activity (monitored by continuously counting the number of times a mouse crossed the different light beams in the metabolic cages) was 507 increased in HFD-GPE mice in comparison with HFD mice  $(p = 0.02$  versus HFD, 2-way repeated measurement ANOVA) (Fig 3J), whereas this effect was less 509 pronounced in HFD-CBE mice  $(p = 0.18)$ .

## **Effects on nutrients absorption**

 To investigate the mechanism associated with reduced energy harvest, we measured different nutrient transporters in the proximal part of the intestines (jejunum) (Fig3K). Glucose transporters (Slc5a1/SGLT1, Slc2a2/GLUT2) were slightly lower in the high-fat fed group, whereas FABP1/LFABP and CD36, fatty acid binding proteins, are higher, confirming the switch from glucose consumption to lipid oxidation. Both CBE and GPE slightly increased SGLT1, but only GPE increased GLUT2 as well. LFABP was somewhat decreased by the GPE, as was CD36 by CBE. However, these changes were too subtle to achieve statistical significance.

## **Effects on whole-body and hepatic lipid metabolism**

 The management of dyslipidemia is a key element in the prevention of cardiovascular diseases in obese and diabetic patients. Therefore, we performed an analysis of circulating and liver lipids. Interestingly, circulating non-esterified fatty acids levels (NEFAs) were higher in the HFD group than in the control group and were normalized in the CBE and GPE treated groups although without 528 reaching significance ( $p = 0.06$  and 0,08 versus HFD respectively, Mann-Whitney  test). Cholesterol plasma levels were increased in all HFD-treated groups, whereas circulating triglycerides were similar between groups (Fig 4A).

 In the liver, HFD increased the total lipid content by about 40%. Interestingly, treatment with GPE completely blunted this effect (Fig 4B). This was reflected by a significant normalization of liver triglyceride levels and a similar trend for cholesterol. In the HFD-CBE group, a trend for normalization was also observed for total lipid content and triglycerides, while cholesterol levels remained 536 unaffected ( $p = 0.06$  versus CT,  $p = 0.6$  versus HFD, Mann-Whitney test). This finding was confirmed by the histological analysis that revealed significantly increased hepatic lipid depots in HFD mice, and smaller lipid droplets in the HFD-CBE and HFD-GPE mice (Fig 4C).

### **Effects on adipose tissue and systemic inflammation**

 Diabetes and insulin resistance being frequently associated with adipose tissue inflammation (17, 48, 49), we measured various macrophage infiltration markers in the subcutaneous (SAT) and visceral adipose tissue (VAT) using qPCR analysis (Fig 5A and 5B, respectively). Integrin alpha X (ITGAX/CD11c), lipopolysaccharide binding protein (LBP) and monocyte chemoattractant protein-1 (MCP1) were upregulated by HFD and were reduced by GPE in both adipose tissues. CBE supplementation decreased CD11c and LBP, but not MCP1. Two other macrophage markers, F4/80 and CD68, were not differently expressed in any group (Fig 5A).

 Histological analysis of the SAT stained with MAC2/Galectin-3, a marker of activated macrophages, showed a 2.5-fold higher number of macrophages in the HFD mice than in CT mice (Fig 5B), whereas this accumulation of macrophages

 was markedly decreased in the HFD-CBE and HFD-GPE groups compared to the HFD group, although without reaching significance (Fig 5B).

 To evaluate systemic inflammation, we measured circulating inflammatory markers in plasma (Fig 5D). We did not find a marked HFD effect for any of the markers, indicating that although there is a tissue inflammatory tone, they have not yet reached systemic inflammation. However, the GPE tended to be 560 systematically lower than the other groups, especially for IFNg ( $p = 0.02$  versus HFD, Mann-Whitney test).

## **Effects on gut microbiota**

 We and others have previously linked the gut microbiota with low-grade inflammation and metabolic disorders associated with HFD feeding (17, 50-52). The composition of the gut microbiota of mice that received HFD was significantly changed compared to those fed with CT diet, with an enrichment in Firmicutes and a decrease in Bacteroidetes (Fig 6A).

 At the phylum level, no clear differences were observed in HFD-CBE mice when compared to HFD. GPE treatment, however, increased the abundance of Bacteroidetes at the expense of the Proteobacteria (Fig 6A). As observed in the principal coordinates analysis (PCoA), HFD feeding caused a shift in microbiota composition along the axis 1, explaining more that 57% of the difference observed (Fig 6C). Conversely, most mice from the HFD-CBE and HFD-GPE groups were separated from the untreated HFD-fed mice according to the axis 2. At the operational taxonomic units (OTUs) level, this shift was modest in the HFD-CBE group but more profound in the HFD-GPE group (Fig 6B). More specifically, the abundance of 11 OTUs was significantly different in HFD-CBE

 mice compared with HFD mice. In HFD-GPE mice, 53 OTUs were significantly modified (Fig 6B). Interestingly, the gut microbiota from extract-treated mice differed from that of the HFD mice but also from that of the CT mice, suggesting that polyphenols may have specific effects on the gut microbiota (Fig 6D).

 At the family level, CBE supplementation significantly reduced the levels of *Peptococcaceae* (classified within the Firmicutes phylum) when compared to the HFD mice (Fig 6D, E). Supplementation with GPE reduced the levels of *Desulfovibrionaceae* and *Streptococcaceae*, while increasing the levels of *Prevotellaceae* and *Erysipelotrichaceae* (Fig 6D, E).

 At the genus level, *Peptococcus* were decreased in the CBE group (Fig 6F). In the GPE treated group, we observed a decrease of *Desulfovibrio*, *Clostridium sensu stricto* and *Lactococcus*, whereas *Allobaculum* and *Roseburia* were increased (Fig 6F).

## **Effects on intestinal barrier**

 HFD feeding and concomitant changes in the gut microbiota are linked to alterations in the intestinal gut barrier function and in the production of antimicrobial peptides. Here we found that HFD lowered the gene expression of the antimicrobial peptide Reg3γ all along the intestinal tract (Fig 7A and data not shown for jejunum and ileum) and lowered the expression of intectin, encoding a protein involved in the turnover of intestinal mucosa, in the colon (Fig 7B) and jejunum (data not shown).

601 In the colon, CBE tended to increase levels of intectin (Fig 7B) ( $p = 0.008$  versus 602 HFD, Mann-Whitney test), of the antimicrobial peptides Lyz1 ( $p = 0.03$ ) (Fig 7F) 603 and of the tight-junction protein claudin3 ( $p = 0.03$ ) (Fig 7E) compared to the  HFD group. Levels of the microbicidal protein Ang4 were higher in the HFD-CBE group as compared to CT mice (Fig 7G). HFD-GPE treatment normalized the levels of Reg3γ (p = 0.02 versus HFD, Mann-Whitney test) (Fig 7A) in the colon and significantly increased the levels of Lyz1 (Fig 7F). The tight junction protein Occludin was somewhat higher in the treated groups when compared to CT and HFD mice, but this did not reach significance (Fig 7D). ZO-1 remained unaffected along the gastro-intestinal tract for all the HFD-treated groups (Fig 7C and data not shown).

## **Effects on bile acids**

 Primary bile acids (BAs) are synthesized by the liver and may be converted into secondary BAs as a result of biotransformation by the intestinal microbiota (53). They serve many important physiological functions, including glucose and lipid 617 metabolism (54). HFD increased total BAs concentration in cecal content ( $p =$  0.03 versus CT, Mann-Whitney test) and supplementation with CBE further increased cecal content in BAs compared to the HFD group (Fig 8A), although this did not reach statistical significance. Interestingly, this effect was due solely to an increase in conjugated BAs (Fig 8B), since unconjugated BAs levels did not differ between HFD groups (Fig 8C). At the level of individual BAs, we could not pinpoint one specific BA responsible for this increase; it was rather an accumulation of small changes throughout the BA spectrum that contributed to this overall increase (Fig 8D).

 In portal vein plasma, total BA concentrations tended to be reduced in untreated HFD mice as compared to CT mice, but were higher in the HFD-CBE and HFD-GPE groups than in the HFD group, reaching levels comparable to that of the CT  group (Fig 8E). The percentage of conjugated BA tended to be increased in the 630 HFD-GPE ( $p = 0.04$  versus HFD, Mann-Whitney test)(Fig 8F), whereas 631 unconjugated BAs tended to be decreased ( $p = 0.04$ ) (Fig 8G). Similar to the cecum, no specific BA changed in concentration in the plasma (Fig 8H).

 Bile acids are synthesized via the classical pathway under control of cholesterol 7 alpha-hydroxylase (CYP7a1) and cholesterol 8 alpha-hydroxylase (CYP8a1), or via alternate pathways, such as the one under control of cholesterol 27- hydroxylase (CYP27a1) and cholesterol 7 beta-hydroxylase (CYP7b1). To determine whether our extracts could affect bile acid production, we measured the mRNA levels of the main factors controlling these pathways in the liver (Fig 9 A-F) and ileum (Fig 9 G-H). We found a clear upregulation of CYP7a1 (Fig 9A) and a modest increase of CYP27a1 (Fig 9D) for the HFD-GPE mice, suggesting an increase in bile acid production in this group.

 In the liver, bile acids can activate FXR, which has been shown to activate the expression of FGF15 in the intestine (55). FGF15 functions as a metabolic hormone, but also signals through FGFR4 in hepatocytes to inhibit expression of CYP7a1 gene, thereby acting as a negative feedback loop. Interestingly FGF15 was upregulated in ileaum of the HFD and HFD-GPE groups, but not in the HFD- CBE group (Fig 9H). Suggesting an enlarged bile acid pool in these mice. Why this is not reflected in the bile acid content remains to be determined.

### Discussion

 Although polyphenols are not strictly required for vital body functions in humans, there is compelling clinical and epidemiological evidence that they significantly reduce the risk of chronic diseases and promote health (7, 56, 57). However, a significant proportion of the population is not consuming sufficient quantities of dietary polyphenols as a result of inadequate vegetable and fruit intake. Therefore, concentrated polyphenol extracts might be valuable dietary supplements offering an interesting additional strategy for metabolic disorders management (12, 58, 59).

 In this study, we demonstrated that both cinnamon bark and grape pomace extracts are able to ameliorate the overall metabolic profile in a model of diet- induced obesity. This is evidenced by a decrease in fat mass gain and adipose tissue inflammation and by reduced hepatic lipid content, especially in the grape pomace-treated mice, which was not compensated by elevated plasma lipid concentrations. Our data are consistent with previous reports that showed moderate but significant beneficial effect of table grape extracts on adiposity, hepatic steatosis, insulin resistance and adipose tissue inflammation (28, 30, 60- 63).

 We also found a clear improvement of glucose homeostasis by both extracts, as evidenced by an improved glucose tolerance and lower insulin resistance index. This was associated with a marked reduction of non-esterified fatty acids (NEFAs, free fatty acids), which have previously been found to be modulators of insulin sensitivity (64). Interestingly, although improvement of insulin resistance index was achieved by both grape and cinnamon extracts, the mechanisms

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 behind this seem to be different. Indeed, the HFD-GPE mice needed less insulin to achieve the same overall glucose profile, while the HFD-CBE mice had similar insulin secretion as HFD treated mice, but achieved faster glucose uptake. It has been proposed that cinnamon facilitates glucose entrance into cells by inducing glucose transporter 4 (GLUT4) translocation to the plasma membrane mediated by the LKB1-AMPK signalling pathway (65, 66), whereas grapes might activate the PI3K pathway and promote insulin action by reducing serine kinase activation and cytokine signaling (67). Our data thus suggest that both extracts might be useful additives in the management of glucose homeostasis in diabetic patients, as has been proposed previously (21, 23-25, 27).

 A large fraction of dietary polyphenols reaches the colon and can be metabolized by the intestinal microbiota. Moreover, polyphenols are well known to affect intestinal bacteria (10, 11). Here, we report a significant impact of our extracts on the microbial composition, which was more profound for the GPE than for the CBE. One of the genera significantly increased by the GPE is *Roseburia*. These are bacteria that were previously found to be at a low abundance in patients with type 2 diabetes and proposed to play an important role in gut health as they have anti-inflammatory effects in the gut (68-70). Interestingly, *Roseburia* are increased by prebiotics and associated with improvements in metabolic disorders (71, 72). We also found a higher abundance of *Allobaculum* (Erysipelotrichaceae). This genus has also been shown to be increased by prebiotics (73, 74) and grape extracts (28), and has been associated with improved intestinal integrity, increased Reg3γ levels in the colon and with resistance to NAFLD development (50). Moreover, Metformin and Berberine, two clinically effective drugs for the treatment of diabetes, are associated with

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 increases in *Allobaculum* abundance (75). As for *Roseburia*, the major end product of *Allobaculum* fermentation is butyrate. This SCFA is of particular relevance in the gut because it is rapidly taken up by enterocytes where it serves as energy source (76). Conflicting data exist about the modulation of SCFA by polyphenols. Some studies reported an increase in SCFA after supplementation of the diet with extracts or phenolic compounds, whereas other studies showed no differences (77), but cecal SCFA content was not affected by treatments in our study (Fig 10A, B, D). GPE contains about 420 mg/g of fibers, which could be insufficient to induce a significant change in the microbial fermentation to markedly affect SCFA production. Alternatively, utilization of short-chain fatty acids by the colonocytes may be more important in this group. This is supported by the drastic increase of SLC5a8, a butyrate transporter, in the colon (Fig 10C). As previously described, HFD feeding increased the abundance of Desulfovibrionaceae (73, 78) and *Lactococcus* (79). This was completely reversed with GPE. Several genera belonging to the Desulfovibrionaceae family are considered opportunistic pathogens and have been linked to some inflammatory diseases (80, 81). They produce endotoxins and have the capacity 715 to reduce sulphate to H<sub>2</sub>S (82), thereby damaging the intestinal barrier (83). Indeed, H2S has been shown to disrupt energy metabolism in the gut epithelium (84). This leads to cell death and ultimately results in intestinal inflammation (85). As for the HFD-CBE mice, we found similar trends for *Roseburia*,

 *Desulfovibrio* and *Lactococcus* genera as in the HFD-GPE mice, although they did not reach statistical significance. While the genus *Peptococcus* was not consistently increased by HFD, we observed that CBE strongly decreased its level.

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 Previous studies have shown a strong association between the ingestion of polyphenol extracts and the species *Akkermansia municiphila*, a bacterium known to improve metabolic disorders (12, 58). However, none of the tested treatments were associated with a modulation of *A. municiphila* (data not shown). This was unexpected, as previous studies have shown an increase in abundance of *A. muciniphila* following polyphenol treatment (reviewed in (58)). In contrast, a recent study using a grape seed extract showed no changes in *A. muciniphila* (86) and it was also reported that Resveratrol, a polyphenol mainly found in grapes, berries and a wide range of fruits, decreases *A. muciniphila* in mice (87). In vitro, a pomegranate extract significantly inhibited the growth of *A. muciniphila* (88). This may suggests that polyphenols have varied prebiotic potential on *A. muciniphila*. However, there are several design differences between the studies that may have contributed to the divergent results concerning the gut microbiota composition. First, depending on the origin of the polyphenols (for example the grape terroir) and the extraction procedure the composition of the final extracts may vary significantly. Secondly, it has been shown that gut microbiota composition is affected by diet (type and amount of fat/sugar in the diet), mouse strain and age, and mouse provider (89). Thirdly, the increase of a certain bacterial species, such as *A. muciniphila,* may depend on its baseline intestinal abundance.

 In accordance with our previous findings and the changes in the gut microbiota composition, the expression of several antimicrobial peptides, including Ang4 (effective against Gram-positive and Gram-negative bacteria), Reg3γ (effective against Gram-positive bacteria), and Lyz1 (mostly effective against Gram-positive bacteria) was found to be increased in response to both  CBE and GPE supplementation (90). In the CBE-treated group, this was accompanied by a putative increase in intestinal mucosal turnover and barrier integrity in the colon, as evidenced by an increase of intectin and claudin3.

 Gut microbiota may affect metabolic parameters by influencing the bile acid pool composition. Bile acids facilitate the digestion and absorption of lipids, but they also act as signaling molecules by binding to FXR, contributing to the regulation of various metabolic processes (91). Bile acid content tended to be increased with CBE, solely due to an increase in conjugated bile acids, suggesting a decrease in bile salt hydrolase (BSH) activity within the microbial community. This seems to be supported by the fact that we did not find any effect on the biological markers associated with the synthesis of bile acids in this group. In addition, evidence has revealed that bile acids are also able to alter the gut microbiota via direct and indirect antimicrobial effects (92), and promote the survival of some bile acid-tolerant bacteria such as some *Lactobacillus* and *Bifidobacterium* species (93). In contrast, we found evidence for an increase bile acid production in GPE treated mice. However, this was not translated to higher bile acid contents in caecum of plasma.

 Taken together, our data demonstrate that polyphenols derived from grapes or cinnamon can partially counter the deleterious effects of HFD and ameliorate overall metabolic parameters related to adiposity, glucose homeostasis and gut barrier integrity. These changes are associated with a modulation of the microbiota composition and a reduction in inflammation. Interestingly, all these beneficial effects resemble that of prebiotics, even though the doses used were much lower than those generally required for classical prebiotics (59, 94).

 Modes of action of both compounds were found to be different, indicating that polyphenols have a broad range of targets that require further investigations. Thus, although both studied extracts positively improve glucose and lipid metabolism and reinforce the gut barrier together with changes in the gut microbiota, it is currently unknown how this beneficial effects occur. The health benefits on the host may be mediated by the microbial production of bioactive polyphenol-derived metabolites and/or by the modulation of the gut microbial community itself. Phenolic analysis indicated that the most abundant anthocyanins found in our grape pomace extract were Malvidin-3-O-glucoside, and Peonidin-3-O-glucoside (Table 2). While the antibesity and antidiabetic effects of anthocyanins have been demonstrated previously (29), the mechanisms by which these effects occur are still not clear and conflicting data still remain. Whether the beneficial effects can be attributed to a specific phenolic component or a single bacteria remains to be determined.

 Importantly, this study is the first reporting a change in animal gut microbes following treatment with a cinnamon extract, as well as a comprehensive phenotyping

 In conclusion, our data as well as other reports strongly support the interest to use plant extracts rich in polyphenols to improve metabolic disorders associated with obesity and metabolic disorders.

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## Conflict of interests

- 809 PileJe (Saint-Laurent-des-Autels, France) provided funding for this study to PDC,
- PG and EM. AB, AG are employed by PiLeJe. There are no patents or products in
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## **Figure Legends**

## **Figure 1. Effects on body composition and adipose tissue.**

 8 week follow up of (A) body weight (g) with corresponding (B) fat mass (g) and (C) lean mass (g) measured by TD-NMR. (D) Body weight gain (g), (E) fat mass (g), (F) fat mass and lean mass (% of total body weight) at the end of the follow up. (G) Weight of brown adipose tissue (mg). (H) Weights of subcutaneous, epididymal and visceral adipose tissues (mg) and corresponding (I) adiposity index (%white adipose tissue/body weight). (J) Leptin plasma levels (ng/ml). 1149 Data are presented as the mean±s.e.m.  $4'$   $4''$  and  $4'$  indicate a significant difference versus HFD (P<0.05, P<0.01, P<0.001 respectively) as determined by a two-way ANOVA (A-C). Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA (D-J).

## **Figure 2. Effects on Glucose homeostasis.**

 (A) Plasma glucose (mg/dl) profile and (B) the mean area under the curve (AUC) measured between 0 and 120 min after glucose loading (mg/dl/min). (C) Plasma insulin levels at 30 min before and 15 min after glucose loading (µg/l). (D) Glucose-induced insulin secretion, calculated as the difference between the fasting insulinemia and the insulinemia 15 min after an oral glucose load. (E) Insulin resistance index determined by multiplying the AUC of blood glucose by the AUC of insulin between 30 min before and 15 min after glucose loading. (F) Adipocyte distribution and frequency with respect to the mean diameter measured by histological analysis. (G) Mean adipocyte size (µm). (H) Resistin plasma levels measured in the vena cava (ng/ml). Data are presented as the 1165 mean±s.e.m.  $*$   $*$   $*$  and  $4$  indicate a significant difference versus HFD (P<0.05, P<0.01, P<0.001 respectively) as determined by a two-way ANOVA (A-B). Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA (B-E).

## **Figure 3. Effects on energy metabolism.**

 Energy intake: (A) mean food intake per week per mouse (kcal). Energy excretion: (B) mean amount of feces excreted per mouse in 24h (mg/24h), (C) mean energy content in feces (kcal/g) and (D) daily energy excretion as calculated using the previous values (kcal/mouse) and (E) as percentage of the food intake. (F) Energy expenditure per night per mouse (kcal/h/kg). (G) Daily 1176 energy expenditure (kCal/h/kg), (H) body temperature  $(^{\circ}C)$  and (I) respiratory exchange ratio (RER). (J) Cumulative mean number of beam breaks recorded per mouse during six days. (J) qPCR analysis of glucose transporters SGLT1 and GLUT2, and of fatty acid transporters LFABP and CD36. Data are presented as the mean±s.e.m. Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA (A-E). '\*' and '\*\*' indicate a  significant difference versus HFD (P<0.05 and P<0.01 respectively) as determined by a two-way ANOVA (F).

## **Figure 4. Effects on lipid homeostasis.**

 (A) Plasmatic concentrations of non-esterified fatty acids (NEFAs) (mM), cholesterol (mg/dl) and triglycerides (mg/dl). (B) Hepatic total lipid content (mg/100mg tissue), cholesterol (mmol/mg tissue) and triglycerides (mmol/mg tissue),

 (C) Representative Oil Red O pictures of the liver with quantitative measurement (%). Data are presented as the mean±s.e.m. Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA.

## **Figure 5. Effects on adipose tissue inflammation.**

 qPCR analysis of macrophage markers mRNA expression (A) in the subcutaneous and (B) the visceral adipose tissue (fold change versus CT group). (C) Representative staining of MAC2 with Hematoxylin counterstaining of subcutaneous adipose tissues and quantitative measurements of the mean number of positive cells per adipocyte counted. (D) Plasma concentrations of different inflammatory markers. Data are presented as the mean±s.e.m. Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA.

## **Figure 6. Effects on gut microbiota.**

 Gut bacterial community analysis by 16S rRNA gene high-throughput sequencing. (A) Composition of abundant bacterial phyla identified in the microbiota of the four different groups. (B) OTUs significantly affected by grape or cinnamon supplementation under HFD. A representative 16S rRNA gene from each of the differentially expressed OTUs versus HFD mice was aligned and used to infer the phylogenetic trees shown in this figure. The color of the OTU indicates its family. (C) Principal coordinate analysis based on the weighted UniFrac analysis (PCoA + WUF) on operational taxonomic units (OTUs). Each symbol representing a single sample is colored according to the group. (D-E) Relative abundances (percentage of 16S rRNA gene sequences) of the different bacterial families in each sample among the CT, HFD, HFD-CBE, HFD-GPE groups. (F) Relative abundances (percentage of 16S rRNA sequences) of the various bacterial genera in each sample among each group of mice. Data are presented as box-plots. . '\*' and '\*\*' indicate a significant difference versus HFD (P<0.05 and P<0.01 respectively) as determined by the unpaired two-tailed Student's t-test.

## **Figure 7. Effects on intestinal barrier.**

 (A-J) qPCR analysis of various markers of the intestinal barrier integrity and anti-microbial peptides in the colon (fold change versus CT group). Data are  expressed as mean±s.e.m. Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA.

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## **Figure 8. Effects on bile acids.**

 (A) Cecal bile acid concentration (pM/mg cecal content) and percentages of (B) conjugated and (C) unconjugated bile acids. (D) Cecal bile acids content (% of total bile acids). (E) Plasma bile acid concentrations (nM) and percentages of (F) conjugated and (G) unconjugated bile acids. (H) Plasma bile acids content (% of total bile acids). (CA: cholic acid; LCA: lithocholic acid; UDCA: ursodeoxycholic acid; CDCA: chenodeoxycholic acid; DCA: deoxycholic acid; MCA: muricholic acid; T: taurine-; o: omega; a: alpha; b: beta conjugated species). Data are expressed as mean±s.e.m. Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA.

## **Figure 9. Bile acid production**

 qPCR analysis of bile acid production/signaling markers: (A) Cyp7a1, (B) Cyp7b1, (C) Cyp8a1, (D) cyp27a1, (E) FXR, (F) FGFR4 in the liver. (G) FXR and (H) FGF15 in the ileum. Data are expressed as mean±s.e.m. Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA.

## **Figure 10. Cecal short-chain fatty acids (SCFA)**

 Concentration of (A) Total short-chain fatty acids (SCFA) content and (B) iso- SCFA in the caecum (µmol/g cecal content). (C) mRNA levels of the butyrate transporter SLC5a8 in the colon. (D) Relative concentrations of Acetate, Butyrate and Propionate (% of total SCFA). Data are expressed as mean±s.e.m. Data with different superscript letters are significantly different (P<0.05) according to post-hoc one-way ANOVA.

**Table 1** 

- qPCR primer sequences for the targeted mouse genes.
- **Table 2**
- Concentrations of the main components of grape pomace extract and cinnamon
- extract.







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(1) Total phenolics, mg/g as gallic acid equivalent (Folin Ciocaleau assay)

(2) Total anthocyanins, mg/g as cyanidin-3-O- glucoside equivalent

(3) Total tanins, mg/g as procyanidin B2 equivalent (Bate-Smith assay)



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