Coffee prevents fatty liver disease induced by a high-fat diet by modulating pathways of the gut–liver axis

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Abstract

Coffee consumption is inversely associated with the risk of non-alcoholic fatty liver disease (NAFLD). A gap in the literature still exists concerning the intestinal mechanisms that are involved in the protective effect of coffee consumption towards NAFLD. In this study, twenty-four C57BL/6J mice were divided into three groups each receiving a standard diet, a high-fat diet (HFD) or an HFD plus decaffeinated coffee (HFD+COFFEE) for 12 weeks. Coffee supplementation reduced HFD-induced liver macrovesicular steatosis ($P < 0.01$) and serum cholesterol ($P < 0.001$), alanine aminotransferase and glucose ($P < 0.05$). Accordingly, liver PPAR-α ($P < 0.05$) and acyl-CoA oxidase-1 ($P < 0.05$) as well as duodenal ATP-binding cassette (ABC) subfamily A1 ($ABCA1$) and subfamily G1 ($ABCG1$) ($P < 0.05$) mRNA expressions increased with coffee consumption. Compared with HFD animals, HFD+COFFEE mice had more undigested lipids in the caecal content and higher free fatty acid receptor-1 mRNA expression in the duodenum and colon. Furthermore, they showed an up-regulation of duodenal and colonic zonulin-1 ($P < 0.05$), duodenal claudin ($P < 0.05$) and duodenal peptide YY ($P < 0.05$) mRNA as well as a higher abundance of Alcaligenaceae in the faeces ($P < 0.05$). HFD+COFFEE mice had an energy intake comparable with HFD-fed mice but starting from the eighth intervention week they gained significantly less weight over time. Data altogether showed that coffee supplementation prevented HFD-induced NAFLD in mice by reducing hepatic fat deposition and metabolic derangement through modification of pathways underpinning liver fat oxidation, intestinal cholesterol efflux, energy metabolism and gut permeability. The hepatic and metabolic benefits induced by coffee were accompanied by changes in the gut microbiota.

Key words: Non-alcoholic steatohepatitis; Metabolic syndrome; Gut permeability; Gut microbiota; Polyphenols

Non-alcoholic fatty liver disease (NAFLD) is predominantly regarded as a hepatic manifestation of the metabolic syndrome. Approximately, 10–20 % of NAFLD cases develop non-alcoholic steatohepatitis (NASH)($^{(1)}$), and 10−15 % of NASH cases progress to cirrhosis, which dramatically increases the incidence of hepatocellular carcinoma($^{(2)}$). The natural history of NAFLD associated with the high incidence of obesity and type 2 diabetes makes NAFLD the most common...
cause of chronic liver disease in Western countries and it is predicted to become also the most frequent indication for liver transplantation by 2030\(^{(3)}\). In the last 10 years, the evidence that NAFLD actively contributes to aggravation of CVD, type 2 diabetes and chronic kidney disease became more and more robust. Therefore, a strong consensus was raised among medical doctors and researchers to consider NAFLD as a multisystem disease\(^{(3)}\). Thus, NAFLD is a worldwide health concern and medical and dietary strategies to manage and/or prevent its burden are urgent.

The aetiopathology of NAFLD involves many pathways that can be ascribed to the gut–liver axis and that regulate hepatic lipid accumulation and inflammation through the systemic metabolism, gut hormone release and the immune response. Digestion and absorption of dietary nutrients (mainly lipids and glucose), their utilisation and accumulation in the liver and in other tissues (as adipose tissue), glucose uptake and insulin sensitivity, gut microbiota composition, microbial metabolites (such as SCFA or secondary bile acids), as well as inflammatory and gut permeability status are all factors finely associated with the modulation of liver and gut health (for a detailed description of these factors, see the review by Marra & Svegliati-Baroni\(^{(5)}\)).

The discovery of risk factors and mechanisms underpinning NAFLD development and progression provides biological plausibility to the epidemiological evidence showing negative association between consumption of foods and beverages rich in bioactive compounds with antioxidant and anti-inflammatory capacity (including phytochemicals and dietary fibres) and the risk of liver diseases\(^{(5)}\).

Coffee is one of the most commonly consumed beverages worldwide\(^{(6)}\) and epidemiological evidence shows that its consumption is protective towards several diseases including liver fibrosis, cirrhosis, chronic liver disease and liver cancer\(^{(7)}\). Noteworthy, inverse associations between coffee consumption and markers of liver disease risk, such as serum levels of liver enzymes, were reported for both caffeinated and decaffeinated coffee by Xiao et al.\(^{(8)}\), while the lack of significant associations for decaffeinated coffee in the analysis of Dickson et al.\(^{(9)}\) could be explained by the generally modest consumption of that type of coffee and narrow range of intakes in the population. Similarly, the recent meta-analysis by Kennedy et al.\(^{(10)}\), including data from the few studies that specified coffee type consumed by population, showed that the increase of caffeinated and decaffeinated coffee consumption by two cups per d reduced the risk of hepatocellular carcinoma by 27 and 14 %, respectively.

These observations are in line with scientific literature showing that components in coffee other than caffeine may be critical in eliciting the health benefits of the beverage (for reviews on coffee bioactive components and mechanisms underpinning benefits, see Salomone et al.\(^{(11)}\), Assy et al.\(^{(12)}\) and Alferink et al.\(^{(13)}\)).

Among coffee components, particular attention has been devoted to polyphenols and melanoids. They are considered the coffee components with the highest chances of eliciting health benefits, and also against colorectal cancer, because they can arrive, in part, at the colon, thus interacting with local microbiota\(^{(14)}\). Current trends in personalised nutrition point to the microbiota as one of the principal targets to modulate health\(^{(15)}\), but it is still underinvestigated in research focused on the health effect of coffee.

We previously investigated the individual roles of coffee polyphenols and melanoids on antioxidant and anti-inflammatory effects in the liver and blood of an animal model of NAFLD\(^{(16)}\). Data demonstrated that whole coffee was more effective than separated fractions to protect the liver from high-fat diet (HFD)-induced damage through a reduction in hepatic fat accumulation, systemic and liver oxidative stress and inflammation\(^{(16)}\).

The scientific literature indicates that gut health is implicated in the development and progression of liver diseases and very little recent evidence exists that coffee can modulate some intestinal functions\(^{(17)}\).

The present study aimed at clarifying the effect of coffee consumption on gut pathways implicated in NAFLD development such as intestinal and liver lipid metabolism, gut barrier functions and gut microbiota. To this purpose an animal study with mice fed an HFD and drinking water or a coffee extract as well as mice fed with a standard diet (SD) and drinking water for 12 weeks was implemented. Serum samples and liver histology were assessed in parallel with gene expression of molecular mediators of fat oxidation, cholesterol efflux, lipid digestion and energy metabolism regulation, gut permeability and composition of the gut microbiota.

### Materials and methods

#### Animals and treatments

A sample size calculation, based on variations from a previous study\(^{(18)}\), showed that eight animals per treatment group would be sufficient to detect a threefold decrease in alanine aminotransferase (ALT) serum concentration with an \(\alpha\) error of 0·05, a statistical power of 0·8 and two-sided testing in coffee-treated vs control mice.

A total of twenty-four male C57BL/6J mice, 4 weeks old, weighing 20 ± 0·5 g were housed randomly in wire-bottomed cages. Animals were obtained from Harlan Italy and were maintained under controlled temperature conditions of 22 ± 1°C, with a 12 h light–dark cycle and free access to water. Mice were divided into three groups (\(n\) 8 each) and assigned to one of the following 12-week diets: (1) SD; (2) HFD; (3) HFD plus decaffeinated coffee solution (HFD+COFFEE).

The SD was a low-glycaemic control diet (TD.120455; Envigo Teklad). It contained 186 g/kg of proteins (19 % of energy), 506 g/kg of carbohydrates (51 % of energy), 62 g/kg of fat (6 % of energy), 35 g/kg of cellulose and provided 3·3 kcal/g (13·8 kJ/g).

The HFD was an adjusted-energy diet (TD.06414; Envigo Teklad). It contained 235 g/kg of protein (18 % of energy), 273 g/kg of carbohydrates (21 % of energy), 343 g/kg of fat (60 % of energy), 65·5 g/kg of cellulose and provided 5·1 kcal/g (21·3 kJ/g).

A detailed composition of the two diets is reported in Supplementary Table S1.

Coffee-containing beverages were prepared by filtering on a filter paper (Whatman grade 113; Merck KGaA), a mix of
boiling water and decaffeinated coffee powder (4:1, v/w) (Illy Caffè). Filtered coffee was portioned and stored at −20°C until used. In a preliminary experiment, we found that the average daily consumption of solution (water or the coffee solution) was about 3.5 (so 0-3) ml/mouse/d. The coffee-based beverage was prepared by diluting 1-5 ml of coffee in 100 ml of water.

The dose of administered coffee corresponded to six cups of espresso coffee or two cups of filtered coffee for a person weighing 70 kg. Food and energy intake as well as body weight were recorded weekly. Food intake was calculated based on the amount of food remaining from a known amount administered weekly.

At baseline, and at 2, 6 and 10 weeks of intervention, stool samples were collected, were snap-frozen in liquid N2 and stored at −80°C until DNA extraction was performed.

After 12 weeks of treatment, animals fasting for 12 h were killed by using a lethal dose of anaesthetic and the liver, duodenum, colon and caecum with all the contents were harvested and snap-frozen until analyses. A portion of liver tissues was fixed in 4 % formaldehyde and embedded in paraffin.

The experimental protocol was approved by the Ethics Committee for animal experiments at the Federico II University of Naples according to the institutional guidelines. All animals received humane care according to the criteria outlined in the National Institutes of Health Guide for the Care and Use of Laboratory Animals (National Institutes of Health Publication, eighth edition, 2011).

**Histology**

Sections (5 μm thick) were obtained and stained with haematoxylin and eosin. A liver pathologist, who was blind to the intervention, performed the histological analysis, by evaluating the whole sections. Macrophasic steatosis was assessed at low magnification (4×) as percentage of affected hepatocyte and scored as grade 0 (between 0 and 5 %), grade 1 (between 6 and 33 %), grade 2 (between 34 and 66 %) and grade 3 (>66 %). Microvesicular steatosis was also evaluated at higher magnification (20×) and recorded as percentage of affected cells. Non-inflammatory lobular foci were sought and scored as present or absent.

**Biochemical analyses of serum samples**

Serum ALT, total cholesterol and TAG were measured using the routinely automated assays (Reflotron Plus system from Roche Diagnostic). Liver TAG content was measured in lipid extracts from previously frozen liver tissue using a lipid extractor (Biotecnica). Liver TAG content was measured in lipid extracts from previously frozen liver tissue using a lipid extractor (Biotecnica). Lipid composition of caecal content

Extraction of lipids from caecal content samples was performed according to Gregory et al. with brief modifications. The extracts were analysed by liquid chromatography-high resolution MS by briefly adapting the method described by Bird et al. Data were acquired on an Accela U-HPLC system coupled to an Exacte Orbitrap mass spectrometer (Thermo Fisher Scientific) equipped with a heated electrospray interface. A Kinetex 2.6 μm C18 100 A column (100 × 2.1 mm) (Phenomenex) thermostated at 45°C was used. The mobile phases consisted of 40:60 water-acetonitrile, 5 mM-ammonium formate and 0-1 % formic acid (A) and 90:10 iso-propanol-acetonitrile, 5 mM-ammonium formate and 0-1 % formic acid (B). A gradient elution as in Vitagliante et al. was applied. The flow rate was set at 200 μl/min and the injection volume was 10 μl. Acquisition was performed in both positive and negative ionisation modes, in the mass range of m/z 120–1200. The resolving power was set to 50 000 full width at half-maximum (m/z 200) resulting in a scan time of 1 s. The automatic gain control was used in balanced mode (1 × 106 ions); maximum injection time was 100 ms. The interface parameters were as follows: spray voltage was at 3-5 kV (positive mode) and 3-0 kV (negative mode), capillary voltage 30 V, heater temperature at 350°C, capillary temperature at 250°C, sheath gas at 35 arbitrary units, and auxiliary gas at 15 arbitrary units. Chromatographic data acquisition and peak integration were performed using Xcalibur software (Thermo Fisher Scientific).
NEFA identification was obtained using ExactFinder 2.0 software (Thermo Fisher Scientific) by the application of a homemade database. Specific molecular formulas and their respective m/z ratios were included in ExactFinder and the following parameters were selected: exact mass of monoisotopic ion (experimental mass tolerance accuracy less than 5 parts per million), isotopic pattern, retention time, signal/noise ratio higher than 5.

TAG were detected in positive mode as predominately (M + NH₄)⁺ ions and were integrated in the chromatographic region between retention times of 22–24.5 min. NEFA were detected in negative mode as (M – H)⁻ ions in the chromatographic region between 3 and 7.5 min.

Gut microbiota composition

Faecal samples (about 0.3 g) were used for DNA extraction with the PowerSoil DNA Isolation kit (Mo Bio Laboratories, Inc.). The V1–V3 region of the 16S rRNA gene (about 520 bp) was amplified and PCR libraries were prepared and sequenced as previously reported (21). The sequences were analysed and filtered using QIIME 1.9.0 software (22). Quality filtering, de novo operational taxonomic unit (OTU) picking and taxonomy assignment were carried out as previously described (23). To avoid biases due to the different sequencing depths, OTU tables were rarefied to the lowest number of sequences per sample.

The V1–V3 16S rRNA gene sequences produced in this study are available at the Sequence Read Archive (SRA) of the National Center for Biotechnology Information (NCBI), under accession number PRJNA434511.

Statistical analysis

All the animals (eight per group) were included in each analysis. Data are reported as means with their standard errors. Groups were compared using ANOVA followed by Tukey’s multiple-comparison tests. A P value of less than 0.05 was considered statistically significant.

For the facia microbiota composition statistical analyses were carried out using R (https://www.r-project.org). Differential abundance of specific taxa according to diet or coffee assumption was determined by DeSeq2 (25). Principal components analysis was carried out on the normalised abundance (log₁₀) of the microbiota at genus level (adonis function in the R package ade4). Permutational multivariate ANOVA (non-parametric MANOVA) based on Jaccard distance matrix was carried out by using 999 permutations to detect significant differences in the overall bacterial community composition as affected by the type of diet or coffee consumption, by using the adonis function in the vegan package.

Results

Body weight and food intake

After 12 weeks, HFD-fed mice (with or without coffee) weighed significantly more than mice fed the SD (P < 0.001 for both groups) (Supplementary Fig. S1). Starting from week 8, HFD- and HFD+COFFEE-fed mice had different growth curves. HFD+COFFEE-fed mice gained progressively less body weight compared with HFD-fed mice (P < 0.05). This difference was maintained until week 12 when HFD+COFFEE-fed mice weighed 34.8 ± 2.5 g and HFD-fed mice weighed 38.4 ± 3.0 g (P < 0.01). Food intake data showed that HFD- and HFD+COFFEE-fed mice had higher energy intake than SD-fed animals (386.2 ± 7.1 and 369.2 ± 5.8 kcal (1615 ± 26) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29)). Moreover, HFD+COFFEE-fed mice had higher food intake than HFD-fed mice (386.2 ± 7.1 and 369.2 ± 5.8 kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29) kcal (1615 ± 29)).

As concerns liver weight, data showed a reduced liver:body weight ratio in HFD+COFFEE-fed mice compared with HFD-fed mice (3.06 ± 0.06 v. 3.47 ± 0.15; P < 0.05) and SD-fed mice (3.06 ± 0.06 v. 3.59 ± 0.06; P < 0.01).

Serum parameters and liver steatosis

Serum total cholesterol, TAG, ALT and glycaemia are reported in Table 1. Both groups of HFD-fed mice had higher circulating concentrations of total cholesterol than SD-fed mice (P < 0.0001 for HFD and P = 0.0097 for HFD+COFFEE v. SD). However, lower concentrations were recorded in HFD+COFFEE-fed than HFD-fed mice (P = 0.0001). Similarly, coffee intake reduced serum ALT in HFD-fed mice (P = 0.0280). Interestingly, a significant

Table 1. Serum levels of total cholesterol, TAG, alanine aminotransferase (ALT) and glucose

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<thead>
<tr>
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<th>SD</th>
<th>HFD</th>
<th>HFD+COFFEE</th>
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<tr>
<td></td>
<td>Mean</td>
<td>SEM</td>
<td>Mean</td>
</tr>
<tr>
<td>Total cholesterol (mg/dl)‡</td>
<td>106.83</td>
<td>11.32</td>
<td>238.50**</td>
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<tr>
<td>TAG (mg/dl)‡</td>
<td>103.67</td>
<td>22.17</td>
<td>110.38</td>
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<tr>
<td>ALT (UI)†</td>
<td>53.33</td>
<td>39.82</td>
<td>56.88</td>
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<tr>
<td>Glucose (mg/dl)‡</td>
<td>271.9</td>
<td>4.92</td>
<td>275.5</td>
</tr>
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SD, standard diet; HFD, high-fat diet; HFD+COFFEE, HFD plus decaffeinated coffee.

‡ Mean value was significantly different from that for the SD-fed mice (P < 0.001).

† To convert cholesterol in mg/dl to mmol/l, multiply by 0.0259.

** Mean value was significantly different from that for the HFD-fed mice (P < 0.001).

†† Mean value was significantly different from that for the HFD-fed mice (P < 0.001).

† To convert glucose in mg/dl to mmol/l, multiply by 0.0555.
reduction in blood glucose in HFD+COFFEE- vs. SD-fed mice ($P = 0.0085$) was also observed.

Coffee consumption caused a reduction in liver steatosis induced by the HFD. Macrovesicular steatosis was scored 0 in all livers from SD- and HFD+COFFEE-fed mice, whereas in the HFD group only three cases had a score of 0. The difference in steatosis grade between the HFD and SD and HFD+COFFEE groups was significant ($P < 0.01$) (Supplementary Fig. S2). Microvesicular steatosis was also less severe in HFD+COFFEE- than HFD-fed mice, even if the difference between the two groups was not statistically significant. Necro-inflammatory lobular foci were seen in four of the HFD-fed mice and none of the HFD+COFFEE-fed group ($P = 0.01$) (Fig. 1).

Liver factors underpinning fat deposition

Fig. 2 shows the gene expression of liver PPAR-α and ACOX1 of mice in the three groups. Data showed a threefold and twofold up-regulation of PPAR-α and ACOX1 mRNA expression, respectively, in the liver of HFD+COFFEE-fed mice compared with SD-fed animals ($P = 0.0228$ and $P = 0.0103$) and with HFD-fed mice ($P = 0.0160$ and $P = 0.0355$). This suggested that coffee can promote β-oxidation in the liver.

Liver and intestinal factors underpinning cholesterol efflux

Fig. 3 shows the effect of treatments on gene expression of hepatic LXR-α (Fig. 3(A)) and ABCA1 (Fig. 3(B)) as well as duodenal ABCA1 (Fig. 3(C)) and ABCG1 (Fig. 3(D)). Liver LXR-α mRNA expression was increased by coffee consumption, while liver ABCA1 mRNA expression appeared slightly increased following the HFD compared with the SD but the difference did not reach statistical significance ($P = 0.07$). On the other hand, at intestinal level, an up-regulation of both ABCA1 and ABCG1 gene expression in HFD+COFFEE-fed vs. HFD-fed mice ($P = 0.0164$ and $P = 0.0306$) was found; however, although the mRNA expressions were slightly increased vs. SD-fed mice, they were not significant ($P = 0.0882$ and $P = 0.0895$). These findings suggested that coffee intake can stimulate cholesterol efflux.

Intestinal factors implicated in lipid sensing and energy metabolism

Fig. 4 shows the effect of treatments on gene expression of duodenal and colonic FFA1R (Fig. 4(A) and (B)) and FFA4R-3 (Fig. 4(C) and (D)) as well as duodenal PYY (Fig. 4(E)). Coffee consumption up-regulated FFA4R-1 in both duodenum ($P = 0.021$ vs. HFD and $P = 0.029$ vs. SD) and colonic tissue ($P = 0.031$ vs. HFD and $P = 0.043$ vs. SD) whereas FFA4R-3 in the colon was up-regulated by the HFD independently from coffee ($P = 0.005$ for HFD vs. SD and $P = 0.012$ for HFD+COFFEE vs. SD). PYY gene expression was up-regulated in the duodenum of HFD+COFFEE- vs. SD-fed mice ($P < 0.01$) while no differences were recorded between HFD+COFFEE- and HFD-fed mice or HFD- and SD-fed mice.

Interestingly, the analysis of lipids in the caecum content showed that HFD+COFFEE-fed mice had 2.2 and 2.5 times higher amount of total lipids in the caecum than HFD- and SD-fed mice, respectively. Furthermore, looking at lipid composition, HFD+COFFEE-fed mice showed a NEFA:TAG ratio that was ten times lower than HFD-fed mice (0.02 vs. 0.16 %), thus meaning that the lipids were mainly in the form of TAG (Supplementary Fig. S3).

Intestinal permeability and gut microbiota

To establish whether coffee consumption may modulate intestinal permeability, the gene expression of the tight junctions ZO-1, occludin and claudin on intestinal specimens was assessed (Fig. 5). Significant up-regulations of duodenal and colonic ZO-1 and duodenal claudin mRNA expression with the HFD+COFFEE vs. HFD ($P = 0.035$, $P = 0.044$ and $P = 0.016$, respectively) and vs. the SD ($P = 0.020$) were found.

Conversely, occludin gene expression was down-regulated by the HFD and HFD+COFFEE vs. the SD ($P = 0.0027$ and $P = 0.0006$, respectively).

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Fig. 1. Liver histology. (A) Liver from a mouse fed a standard diet showing complete absence of steatosis. (B) Severe steatosis in mouse fed a high-fat diet (HFD), only sparing a small rim of peri-portal hepatocytes (black circle); lobular necro-inflammatory foci were seen in this liver (+). (C) Absence of steatosis in an HFD plus decaffeinated coffee-fed mouse.
Faecal microbiota was strongly affected by the type of diet (HFD vs. SD) \((P < 0.05)\). In particular, levels of *Alistipes*, *Odoribacter* and *Allobaculum* increased while *Muribaculum* was reduced with the HFD compared with the SD \((P < 0.05)\) (Fig. 6). Interestingly, coffee intake was associated with a significant increase in *Alcaligenaceae* in HFD-fed mice \((0.33 \% \text{ in HFD+COFFEE vs. } 0.03 \% \text{ in HFD})\), regardless of the length of the treatment. Principal components analysis showed a clear clustering of the samples according to diet (Supplementary Fig. S4(A)). Nevertheless, when the analysis was carried out on HFD- or SD-fed mice separately, an effect of coffee intake was observed. Samples after 6 and 10 weeks of coffee consumption (HFD+COFFEE; Supplementary Fig. S4(B)) separated from the HFD. This separation was mainly driven by the different abundance of *Alistipes*, *Bacteroides* and *Odoribacter*.

**Discussion**

In this study, the molecular mechanisms underpinning the effects of coffee on NAFLD induced by an HFD were elucidated by focusing on pathophysiological pathways linking the gut and liver. The main findings are summarised in Fig. 7.

Coffee consumption reduced HFD-induced liver steatosis and circulating ALT, which is consistent with our previous findings\(^{16}\). The reduced fat deposition (as demonstrated by histopathology and supported by the reduced liver:body weight ratio) and inflammation in the liver could be a consequence of an increased fat oxidation\(^{25}\), which was supported by the up-regulation of PPAR-\(\alpha\). This is in agreement with other studies demonstrating the ability of polyphenols, as pure compounds or as part of foods, to induce lipid oxidation in the liver of animals fed with an HFD\(^{26}\). The hypothesis of coffee-induced fat oxidation in the liver is further supported,

![Fig. 2](https://www.cambridge.org/core/journals/jns/download/867f45546a9d0b3f431f2b837f56a8f8/5c729f013827726c0f22841917ca768d.png)

*Fig. 2. Modulators of fat oxidation in the liver. Liver PPAR-\(\alpha\) (A) and acyl-CoA oxidase 1 (ACOX1) (B) gene expression in standard diet (SD), high-fat diet (HFD) and HFD plus decaffeinated coffee (HFD+COFFEE) mice. Data are means, with standard errors represented by vertical bars. ‘ Mean value was significantly different from that for the SD-fed mice \((P < 0.05)\); ANOVA and Tukey’s post hoc analysis. † Mean value was significantly different from that for the HFD-fed mice \((P < 0.05)\); ANOVA and Tukey’s post hoc analysis.*

![Fig. 3](https://www.cambridge.org/core/journals/jns/download/867f45546a9d0b3f431f2b837f56a8f8/5c729f013827726c0f22841917ca768d.png)

*Fig. 3. Modulators of liver and intestinal cholesterol efflux. Gene expression of liver X receptor-\(\alpha\) (LXR-\(\alpha\)) (A) and ATP-binding cassette subfamily A1 (ABCA1) (B) in the liver and of ABCA1 (C) and ATP-binding cassette subfamily G1 (ABCG1) (D) in the duodenum. Data are means, with standard errors represented by vertical bars. † Mean value was significantly different from that for the HFD-fed mice \((P < 0.05)\); ANOVA and Tukey’s post hoc analysis.*
in the present study, by the up-regulation of ACOX1. Indeed, ACOX1 is responsible for the second reaction of peroxisomal \( \beta \)-oxidation\(^{(27)} \) and its up-regulation together with PPAR-\( \alpha \) was a key factor in the hypolipidaemic effect of a polyphenol-rich walnut extract\(^{(28)} \) as well as of an apple peel extract and quercetin in HFD-fed mice\(^{(29)} \).

Differently from our previous study in rats\(^{(16)} \) coffee did not modulate serum TAG but reduced blood cholesterol and glucose in the present study. Both effects are possibly mediated by liver LXR-\( \alpha \) whose activation is in line with that of PPAR\( \alpha \)\(^{(30)} \). LXR-\( \alpha \) could regulate systemic cholesterol homoeostasis by increasing biliary cholesterol excretion through

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**Fig. 4.** Modulators of intestinal lipid sensing and energy metabolism. Gene expression of free fatty acid receptor-1 (FFAR-1) (A and B) and FFAR-3 (C and D) in the duodenum and colon, and peptide YY (PYY) (E) in the duodenum of standard diet (SD), high-fat diet (HFD) and HFD plus decaffeinated coffee (HFD+COFFEE) mice. Data are means, with standard errors represented by vertical bars. Mean value was significantly different from that for the SD-fed mice: \( * P < 0.05 \), ** \( P < 0.01 \) (ANOVA and Tukey’s post hoc analysis). † Mean value was significantly different from that for the HFD-fed mice \( (P < 0.05; ANOVA \text{ and Tukey’s post hoc analysis}) \).

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**Fig. 5.** Modulators of intestinal permeability. Gene expression of the tight junction proteins zonulin-1 in the duodenum (A) and colon (B), and claudin (C) and occludin (D) in the duodenum of standard diet (SD), high-fat diet (HFD) and HFD plus decaffeinated coffee (HFD+COFFEE) mice. Data are means, with standard errors represented by vertical bars. Mean value was significantly different from that for the SD-fed mice: \( * P < 0.05 \), ** \( P < 0.01 \), *** \( P < 0.005 \), **** \( P < 0.001 \) (ANOVA and Tukey’s post hoc analysis). † Mean value was significantly different from that for the HFD-fed mice \( (P < 0.05; ANOVA \text{ and Tukey’s post hoc analysis}) \).
Fig. 6. Gut microbiota. Hierarchical Ward’s linkage clustering of the samples based on the Pearson’s correlation coefficient for the abundance of taxa present in at least 10% of the samples. The colour scale indicates the scaled abundance of each variable, denoted as the Z-score: red, high abundance; blue, low abundance. Column bars are coloured according to the dietary treatment: blue, standard diet (SD)-fed mice; red, mice fed a high-fat diet (HFD); black, mice fed an HFD and decaffeinated coffee (HFD+COFFEE). Samples are coded according to the type of diet (SD or HFD) and the length of treatment (t0, baseline; t1, 2 weeks; t2, 6 weeks; t3, 10 weeks).
regulation of the intestinal membrane transporters ABCA1 and ABCG1\(^{(33)}\). Indeed, the two transporters act synergistically to remove cholesterol from cells: ABCA1 converts lipid-poor apoA-I to partially lipidated ’nascent’ lipoproteins which are effective acceptors for cholesterol exported through the basolateral membrane by ABCG1\(^{(32)}\). On the other hand, activation of LXR-\(\alpha\) could also modulate liver gluconeogenesis and adipose tissue insulin-sensitive glucose transporter (GLUT4) by inducing glucose utilisation in the liver and storage in adipocytes\(^{(33)}\). At the intestinal level, the up-regulation of gene expression of the long-chain fatty acids receptor FFAR-1 could further support the ameliorated glucose metabolism in coffee- compared with water-drinking mice. FFAR-1 activation by NEFA in the intestinal lumen induces the secretion of glucagon-like peptide-1 and glucose-dependent insulinotropic polypeptide, which can stimulate insulin secretion glucose-dependently, thus possibly contributing to the hypo-glycaemic effect elicited by coffee in HFD-fed mice\(^{(34)}\). Moreover, FFAR-1 activation elicits cholecystokinin response that, in turn, can stimulate secretion of pancreatic lipase and fat absorption\(^{(35)}\). Therefore, it was hypothesised that FFAR-1 up-regulation was an intestinal adaptive mechanism to compensate for the lacking fat digestion caused by the inhibitory activity of coffee polyphenols on pancreatic lipase\(^{(36–38)}\). Indeed, lipid characterisation of caecum contents showed that the NEFA:TAG ratio was lower in HFD+ COFFEE-fed mice than HFD-fed mice. An ameliorated fat absorption consequent to FFAR-1 up-regulation and possibly induced by a reinforced cholecystokinin response might provide an explanation for the similar TAG serum level in HFD- and HFD+COFFEE-fed mice despite the latter showing a reduced fat digestion.

Although statistical significance was not reached, coffee consumption slightly increased the gene expression of duodenal PYY in HFD+ COFFEE-fed mice. This observation goes in parallel with a higher food intake but lower body weight gain for HFD+COFFEE- v. HFD-fed mice. We hypothesised that possibly higher levels of PYY in these mice failed to increase satiety because in the presence of lipase inhibitors from coffee an attenuation of the inhibitory effect of oral fat on food intake might have occurred\(^{(39)}\). On the other hand, the lower body weight of coffee-drinking mice than the others lets us hypothesise that higher levels of PYY might have boosted energy expenditure and fat oxidation rate in HFD+COFFEE-fed mice\(^{(40)}\).

Another important finding of the present study is that coffee might have ameliorated gut permeability as suggested by the restoration of zonulin-1 gene expression in the duodenum and colon as well as claudin in the duodenum of HFD+COFFEE-fed mice v. HFD-fed mice. An improved
Reducing hepatic fat deposition possibly through increased fat oxidation in the liver;
Increasing cholesterol intestinal efflux;
Reducing lipid digestion and ameliorating the intestinal system involved in lipid sensing and energy metabolism regulation, and
Ameliorating gut barrier function through a restoration of tight junction proteins in the duodenum and colon.

All these mechanisms were accompanied by a negligible change in gut microbiota composition.

Supplementary material

The supplementary material for this article can be found at https://doi.org/10.1017/jns.2019.10

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