Ingestion of onion soup high in quercetin inhibits platelet aggregation and essential components of the collagen-stimulated platelet activation pathway in man: a pilot study

Gary P. Hubbard1,2, Siegfried Wolffram3, Ric de Vos4, Arnaud Bovy4, Jonathan M. Gibbins2 and Julie A. Lovegrove1∗

1School of Food Biosciences, University of Reading, Whiteknights, Reading, Berkshire, RG6 6AL, UK
2School of Animal and Microbial Sciences, University of Reading, Whiteknights, Reading, Berkshire, RG6 6AL, UK
3Institute of Animal Nutrition, Physiology and Metabolism, University of Kiel, D-24098 Kiel, Germany
4Plant Research International, 6700 AA Wageningen, The Netherlands

Epidemiological data suggest that those who consume a diet rich in quercetin-containing foods may have a reduced risk of CVD. Furthermore, in vitro and ex vivo studies have observed the inhibition of collagen-induced platelet activation by quercetin. The aim of the present study was to investigate the possible inhibitory effects of quercetin ingestion from a dietary source on collagen-stimulated platelet aggregation and signalling. A double-blind randomised cross-over pilot study was undertaken. Subjects ingested a soup containing either a high or a low amount of quercetin. Plasma quercetin concentrations and platelet aggregation and signalling were assessed after soup ingestion. The high-quercetin soup contained 69.0 mg total quercetin compared with the low-quercetin soup containing 5.0 mg total quercetin. Plasma quercetin concentrations were significantly higher after high-quercetin soup ingestion than after low-quercetin soup ingestion and peaked at 2.59 (SEM 0.42) μmol/l. Collagen-stimulated (0.5 μg/ml) platelet aggregation was inhibited after ingestion of the high-quercetin soup in a time-dependent manner. Collagen-stimulated tyrosine phosphorylation of a key component of the collagen-signalling pathway via glycoprotein VI, Syk, was significantly inhibited by ingestion of the high-quercetin soup. The inhibition of Syk tyrosine phosphorylation was correlated with the area under the curve for the high-quercetin plasma profile. In conclusion, the ingestion of quercetin from a dietary source of onion soup could inhibit some aspects of collagen-stimulated platelet aggregation and signalling ex vivo. This further substantiates the epidemiological data suggesting that those who preferentially consume high amounts of quercetin-containing foods have a reduced risk of thrombosis and potential CVD risk.

Quercetin: Platelets: glycoprotein VI: Phytochemicals: CVD: Signalling

The relationship between a diet high in fruits and vegetables and a decreased risk of CVD is well established, although an explanation for this is far from clear. The relationship between diet and platelet function is complex and is not understood. A number of studies have focused on the effects of dietary antioxidants on platelet function, among which are the flavonols. The flavonols are a subgroup of polyphenolic compounds present in fruits and vegetables and are thought to play a role in the reduction of incidence of chronic diseases (Hertog et al.1995, 1997); they have also been reported to inhibit platelet aggregation (Beretz et al. 1982; Landolfi et al. 1984; Hubbard et al. 2003, 2004). Quercetin (and its conjugate forms) is a key flavonol in the human diet and is found in high levels in onions, apples, tea and wine (Hertog et al. 1992). One of the quercetin conjugates, quercetin 4′-glucoside, is a principal form of quercetin in the diet, particularly high levels being present in onions. This form has been found to be preferentially absorbed in the gut in human studies involving single meals or supplementation with purified compound (Aziz et al. 1998; Hollman et al. 1999; McAnlis et al. 1999; Hubbard et al. 2004). Quercetin has been shown to be a very potent bioactive molecule by possessing anti-inflammatory, anti-allergic, antiviral, antioxidant and anti-thrombotic actions, among others (reviewed by Formica & Regelson, 1995).

We have recently reported that quercetin and quercetin-4′-glucoside potently inhibit collagen-stimulated platelet aggregation and collagen receptor (glycoprotein VI (GPVI))-mediated signalling in vitro and ex vivo (Hubbard et al. 2003, 2004). Quercetin has been shown to preferentially inhibit collagen-stimulated platelet aggregation and the tyrosine phosphorylation and/or activity of a number of critical components of the GPVI signalling pathway in vitro. These include the non-receptor tyrosine kinase Syk, phospholipase Cγ2 (PLCγ2) and phosphoinositide 3-kinase. The inhibition concentration50 values for the inhibition of platelet aggregation by quercetin were below 3 μmol/l when platelets were stimulated with concentrations of collagen between 0.5 and 1.0 μg/ml.

Abbreviations: GPVI, glycoprotein VI; PLCγ2, phospholipase Cγ2.
∗Corresponding author: Dr J. A. Lovegrove, fax +44 (0) 118 931 0080, email j.a.lovegrove@reading.ac.uk
Soup preparation

Batches of near-isogenic high- and low-quercetin onions (Femia et al. 2003) were used to prepare high- and low-quercetin onion soups. The soups were prepared in the same manner on the same day in one batch and then frozen at −20°C. For each person, chopped onions (500g, equivalent to approx. three medium-sized onions) were added to 500 ml boiling water and blanched for 2 min. The onions were then drained (removing the blanching liquid) and added to a large saucepan containing 25 g butter and 7.5 ml refined olive oil before being fried for 10 min until they started to brown. Meanwhile, 1.5 rounded teaspoons of Swiss Vegetable Bouillon Powder (Marigold Health Foods, London, UK) was added to the blanching liquid to make a stock, and this was then added to the fried onions. The saucepan was then covered and left to simmer for 30 min. The soup was left to cool and then liquidised; 600 ml portions were then frozen at −20°C until use. The two soups were analysed for flavonoid content by preparing both non-hydrolysed and hydrolysed extracts (with 0.5% t-butylated hydroxyquinone as an antioxidant) followed by HPLC, as previously described (Bovy et al. 2002). Quercetin was used as a standard to quantify both glycosides and the aglycone (Table 1). On the day of use, the portions of soup were defrosted and then reheated in a microwave. The subjects then consumed the soup within 15 min and were not allowed to ingest any other food or drink, apart from water, during the following 4 h.

Table 1. Levels of quercetin in onion soups as ingested (mg/l)

<table>
<thead>
<tr>
<th>Onion type</th>
<th>Quercetin aglycone</th>
<th>Quercetin 4'-glucoside</th>
<th>Quercetin 3, 4'-glucoside</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low-quercetin onions</td>
<td>0·1</td>
<td>3·8</td>
<td>4·3</td>
<td>8·2</td>
</tr>
<tr>
<td>High-quercetin onions</td>
<td>1·1</td>
<td>53·2</td>
<td>60·5</td>
<td>114·8</td>
</tr>
</tbody>
</table>

For details of subjects and procedures, see this page.
Based on previous platelet signalling studies (Hubbard et al. 2003, 2004), the concentration of collagen was increased to 25 μg/ml to enable the detection of tyrosine phosphorylation events. This was necessary because, for successful immunoprecipitation of proteins from platelets, they were stimulated in the presence of EGTA to prevent fibrinogen-dependent aggregation. Although this ensured equivalent levels of protein isolation from activated and non-activated platelets, it resulted in lower levels of positive-feedback signalling through the fibrinogen receptor, integrin αIIbβ3, and therefore in comparison to stimulation under aggregating conditions, higher agonist concentrations were required in order to measure protein tyrosine phosphorylation (Cicmil et al. 2002).

Platelet stimulation was terminated by the addition of an equal volume of ice-cold NP40 lysis buffer, (2% v/v Nonidet P40, 20 mmol/l Tris, 300 mmol/l NaCl, 10 mmol/l EDTA, 1 mmol/l phenylmethylsulfonyl fluoride, 2 mmol/l Na3VO4, 10 μg/ml leupeptin, 10 μg/ml aprotonin, 1 μg/ml pepstatin A, pH 7.5). Detergent-insoluble debris was removed by centrifugation (14 000 g for 10 min), and samples were frozen at −80°C until analysis. For immunoprecipitation studies, whole cell lysates were pre-cleared by mixing with protein A-Sepharose (60 μl 50% w/v suspension in Tris-buffered saline-Tween (20 mmol/l Tris, 137 mmol/l NaCl, 0.1% w/v Tris Tween 20, pH 7.6)) for 1 h at 4°C. Protein A-Sepharose was removed by centrifugation before adding the relevant antibody (anti-Syk (LR) or anti-PLCγ2 (1 μg/ml)). Following rotation for 1 h at 4°C, 60 μl protein A-Sepharose suspension was added to each sample and rotated for a further 1 h at 4°C, before washing the sepharose pellet and adding the reducing Laemmli buffer. Immunoprecipitated proteins were separated by SDS-PAGE under reducing conditions using 10% gels and transferred to polyvinylidene difluoride membranes by semi-dry western blotting.

Immunoblotting
Membranes were blocked by incubation in 10% (w/v) bovine serum albumin dissolved in Tris-buffered saline-Tween. Primary and secondary antibodies were diluted in Tris-buffered saline-Tween containing 2% (w/v) bovine serum albumin, and incubated with membranes for 1 h at room temperature with rotation. Blots were washed for 2 h in Tris-buffered saline-Tween following each incubation with antibodies and were developed using an enhanced chemiluminescence detection system. Primary antibodies were used at a concentration of 1 μg/ml anti-phosphotyrosine antibody (4G10), anti-Syk (N-19), anti-PLCγ2 and horseradish peroxidase-conjugated secondary antibody (anti-mouse-horseradish peroxidase, anti-rabbit-horseradish peroxidase) was diluted 1:10 000. Densitometry analysis was carried out using a Bio-Rad GS710 densitometer with Quantity One analysis software (Bio-Rad, Hemel Hempstead, Hertfordshire, UK).

Plasma concentrations of quercetin, isorhamnetin and tamarixetin
Plasma concentrations of flavonoids were measured as previously described (Ader et al. 2000). Briefly, blood was taken into 10 ml EDTA vacutainer system blood tubes. Plasma was prepared by centrifugation for 10 min at 2000 g and stored at −80°C until analysis. An 800 μl aliquot of the plasma sample was acidified with 100 μl acetic acid (0.583 M), spiked with 20 μl rhamnetin (internal standard 50 μg/ml in methanol) and subsequently treated with a mixture of 10² units β-glucuronidase/2.5 × 10⁻² units sulphatase (crude extract from Helix pomatia). After an incubation of 1 h at 37°C, the flavonol aglyca quercetin, kaempferol, isorhamnetin and tamarixetin were simultaneously extracted with 5.5 ml acetone. The mixture was centrifuged at 3700 g for 45 min and the supernatant evaporated under vacuum at 45°C to dryness. The residue was resolved in 200 μl methanol, 77.5 μl nanopure H₂O and 22.5 μl HCl (10 mol/l).

For HPLC analysis, 30 μl were injected onto a C-18 Kromasil 100 column (dimensions 250 × 4 mm, particle size 5 μm) guarded by a C-18 Inertsil ODS-2 precolumn (Jasco, Groß-Umstadt, Germany). The eluent (1 ml/min) was composed of 0.025 mol/l NaH₂PO₄, pH 2-4, acetonitrile and methanol (68:27:5 v/v/v). The column effluent was mixed with 0.4 ml/min 1 mol/l Al(NO₃)₃ in methanol containing 7.5% (v/v) acetic acid in a post-column reactor (Jasco). The column and the reactor were placed in a column oven at 30°C. The fluorescence of the ensuing flavonol-metal complex was measured at 485 nm using a fluorescence detector with an excitation wavelength of 422 nm. The limit of detection was 3 ng/ml.

Statistics
All statistical analyses were performed using SPSS for windows version 10.0 (SPSS, Chicago, IL, USA). Data were checked for normality and log (base 10) transformed if necessary. Univariate ANOVA, two-factor within-subjects ANOVA with Tukey as a post hoc test, Pearson’s correlations and paired-sample Student’s t tests were used; P values ≤ 0.05 were taken as significant. In all graphs, data are presented as mean values (six subjects) with their standard errors of the mean unless stated otherwise.

Results
Flavonoid composition of the high- and low-quercetin soups
The flavonoid concentrations of the soups derived from high- and low-quercetin onions were determined by HPLC analysis (Table 1). From the non-hydrolysated extracts, it appeared that, after cooking, 99% of the total quercetin concentration was still present as glycosides, in a ratio of quercetin 4′-glucoside to quercetin 3,4′-glucoside of 0.88:1, for both the low- and high-quercetin soups. This ratio is in agreement with the previous findings of de Pascual-Teresa et al. (2004). Thus, in the present study, each subject consumed 600 ml soup containing a total amount of 68.8 or 4.9 mg quercetin, for the high- and low-quercetin soups, respectively.

Plasma flavonol concentrations following ingestion of onion soup
Following ingestion of the high-quercetin and low-quercetin soups, the concentrations of quercetin and two of its metabolites with an intact flavonol structure, isorhamnetin and tamarixetin, were quantified in blood plasma. At 90 min after ingesting the high-quercetin soup, mean plasma quercetin concentrations peaked at 2.59 (SEM 0.42) μmol/l
Ingestion of the high-quercetin soup inhibited platelet aggregation (ex vivo) at 1 and 3 h after ingestion (Fig 2) compared with baseline and when corrected for the effect of low-quercetin soup ingestion on platelet aggregation. The inhibitory effect was greater 3 h after ingestion of the high-quercetin soup, when platelets were stimulated with 0.5, 1 and 2 μg/ml collagen. Indeed, the inhibition of platelet aggregation was dependent on the concentration of collagen used to stimulate aggregation, with higher concentrations of collagen overcoming the inhibitory effect of the treatment. Platelet aggregation was adjusted for the level of response measured following ingestion of the low-quercetin soup. Although the trends observed were quite dramatic, they did not achieve statistical significance in this assay, possibly owing to the natural variability of platelet responses to collagen in different individuals and the small subject number possible in this pilot study. There was little effect on platelet aggregation following ingestion of the low-quercetin soup with a mean increase of 9.6 (SEM 5.4) %.

High-quercetin soup ingestion inhibits collagen-stimulated signalling in platelets

Owing to the potent inhibitory activity of quercetin on platelet aggregation and signalling in vitro (Hubbard et al. 2003) and the inhibitory effect of high-quercetin soup ingestion on platelet aggregation ex vivo (Fig 2), the effect of high-quercetin soup ingestion on collagen-stimulated signalling was investigated.

In our previous study (Hubbard et al. 2004), inhibition of the tyrosine phosphorylation of critical proteins in the GPVI signalling pathway, namely Syk and PLCγ2, was observed following ingestion on platelet aggregation. The inhibitory effect was dependent on the concentration of collagen used to stimulate aggregation, with higher concentrations of collagen overcoming the inhibitory effect of the treatment. Platelet aggregation was adjusted for the level of response measured following ingestion of the low-quercetin soup. Although the trends observed were quite dramatic, they did not achieve statistical significance in this assay, possibly owing to the natural variability of platelet responses to collagen in different individuals and the small subject number possible in this pilot study. There was little effect on platelet aggregation following ingestion of the low-quercetin soup with a mean increase of 9.6 (SEM 5.4) %. High-quercetin soup ingestion inhibits collagen-stimulated signalling in platelets

Owing to the potent inhibitory activity of quercetin on platelet aggregation and signalling in vitro (Hubbard et al. 2003) and the inhibitory effect of high-quercetin soup ingestion on platelet aggregation ex vivo (Fig 2), the effect of high-quercetin soup ingestion on collagen-stimulated signalling was investigated.

In our previous study (Hubbard et al. 2004), inhibition of the tyrosine phosphorylation of critical proteins in the GPVI signalling pathway, namely Syk and PLCγ2, was observed following ingestion on platelet aggregation. The inhibitory effect was dependent on the concentration of collagen used to stimulate aggregation, with higher concentrations of collagen overcoming the inhibitory effect of the treatment. Platelet aggregation was adjusted for the level of response measured following ingestion of the low-quercetin soup. Although the trends observed were quite dramatic, they did not achieve statistical significance in this assay, possibly owing to the natural variability of platelet responses to collagen in different individuals and the small subject number possible in this pilot study. There was little effect on platelet aggregation following ingestion of the low-quercetin soup with a mean increase of 9.6 (SEM 5.4) %.

Fig 1. The effect of ingestion of high-quercetin (●) or low-quercetin (●) soup on plasma concentrations of (A) quercetin, (B) isorhamnetin, (C) tamarixetin and (D) total of the three flavonoids. Subjects ingested 600 ml high- or low-quercetin soup. Blood samples were taken into K3 EDTA tubes and centrifuged, and the plasma was frozen at −80°C. Plasma flavonol concentrations were derived by HPLC analysis with fluorescence detection. The concentration of flavonols in plasma is shown in Fig. 1D. Total flavonoid concentrations in the plasma (SEM 85-17) μmol/l per min, significantly higher than the mean area under the curve for the low-quercetin soup plasma profile (P=0.0001; two-factor within-subjects ANOVA) for the high- and low-quercetin soups respectively (Fig. 1B). Plasma isorhamnetin levels thereafter declined slowly, returning to basal levels by 32 h. The mean area under the curve for the high-quercetin soup and when compared with baseline concentrations (Fig 1A) was frozen at 2°C. Plasma isorhamnetin levels thereafter declined slowly, returning to basal levels by 32 h. The mean area under the curve for the high-quercetin soup and when compared with baseline concentrations (Fig 1A) was frozen at 2°C. Plasma isorhamnetin levels thereafter declined slowly, returning to basal levels by 32 h. The mean area under the curve for the high-quercetin soup and when compared with baseline concentrations (Fig 1A) was frozen at 2°C. Plasma isorhamnetin levels thereafter declined slowly, returning to basal levels by 32 h. The mean area under the curve for the high-quercetin soup and when compared with baseline concentrations (Fig 1A) was frozen at 2°C. Plasma isorhamnetin levels thereafter declined slowly, returning to basal levels by 32 h. The mean area under the curve for the high-quercetin soup and when compared with baseline concentrations (Fig 1A) was frozen at 2°C. Plasma isorhamnetin levels thereafter declined slowly, returning to basal levels by 32 h.
upon ingestion of a purified quercetin-containing drink. In the present study, differential effects of the quercetin soup ingestion were observed. When the low-quercetin soup was ingested, collagen-stimulated Syk tyrosine phosphorylation increased compared with baseline at 1 and 3 h, whereas upon ingestion of the high-quercetin soup, collagen-stimulated Syk tyrosine phosphorylation was inhibited at 1 and 3 h compared with baseline and reached statistical significance at 1 h \( (P=0.003; \text{ANOVA with Tukey as a post hoc test}) \) (Fig. 3). The inhibition of Syk tyrosine phosphorylation upon high-quercetin soup ingestion was time dependent, a greater effect being observed 3 h after soup ingestion. Syk tyrosine phosphorylation was negatively correlated with the area under the curve for the high-quercetin plasma profile at both 1 and 3 h \( (P=0.022, r=0.650, \text{ and } P=0.007, r=0.734 \) for the 1 h and 3 h time points respectively, and \( P=0.001, r=0.699 \) for the 1 and 3 h values together (total; Pearson’s correlation).

Similarly collagen-stimulated tyrosine phosphorylation of PLC\( \gamma \)2 also increased upon low-quercetin soup ingestion, compared with baseline at 1 and 3 h, whereas upon ingestion of the high-quercetin soup, collagen-stimulated PLC\( \gamma \)2 tyrosine phosphorylation was inhibited at 1 and 3 h compared with baseline. Both these effects were less potent with time (Fig. 4).

### Discussion

The inhibitory effect of dietary flavonoids on platelet function has been recognised for some time, but controversy surrounds the proposition that this may underlie some of the protective effects of a diet rich in flavonoids. Indeed, it has been suggested that quercetin is poorly absorbed through the gut and therefore does not reach the plasma at levels that affect platelet function. We have, however, recently reported the identity of specific targets of collagen-mediated signalling pathways that lead to platelet activation and are inhibited by quercetin \( \text{in vitro} \); these include src-family kinases, the tyrosine kinase Syk and phosphoinositide 3-kinase (Hubbard \textit{et al.} 2003). These inhibitory effects were mirrored \textit{ex vivo} upon ingestion of quercetin 4-glucoside in the form of a supplement drink (Hubbard \textit{et al.} 2004).

Recent reports demonstrate that quercetin bioavailability is highly dependent on the form of quercetin that is ingested. Quercetin 4-glucoside has been reported to be preferentially absorbed into the body from the gut in comparison to other forms of quercetin, such as quercetin 3-O-\( \beta \)-rutinoside.

**Fig. 2.** High-quercetin soup ingestion inhibits collagen-induced platelet aggregation 1 and 3 h after consumption compared with baseline. Washed platelets were prepared at 0 (before soup ingestion), 1 and 3 h after ingestion of the soup. The platelets were stimulated with concentrations of collagen, and the aggregation response was monitored for 90 s. Percentage change in platelet aggregation compared with baseline and corrected for low-quercetin soup is shown for four concentrations of collagen (n 6; standard error of the mean).

**Fig. 3.** The effect of onion soup ingestion on tyrosine phosphorylation of Syk in platelets. Subjects ingested 600 ml high- or low-quercetin soup. Washed platelets were prepared 0, 1 and 3 h after ingestion of the soup. Platelets were then stimulated under non-aggregating conditions with collagen (25 \( \mu \text{g/ml} \)) for 90 s. Platelets were then lysed, and Syk was immunoprecipitated and separated by SDS-PAGE, followed by immunoblotting for phosphotyrosine residues, and then reprobed for equal loading of Syk. (A) Representative phosphotyrosine blot. (B) Densitometry analysis of Syk tyrosine phosphorylation of all subjects compared with baseline (0 h) values (n 6; mean values with their standard errors; **\( P=0.003 \) high-quercetin compared with low-quercetin soup).
Collagen-stimulated platelet aggregation was inhibited by ingestion of the high-quercetin soup. The inhibitory effect was dependent on the concentration of collagen used to stimulate platelet aggregation, consistent with previous in vitro and ex vivo data (Hubbard et al. 2003, 2004). The inhibition of platelet aggregation by collagen after ingestion of the high-quercetin soup was also time-dependent, more potent effects being seen 3 h after ingestion of the soup compared with 1 h.

Very few studies have investigated the acute effects of dietary supplementation of flavonoids on platelet function. Studies investigating the effects of black tea ingestion on ADP and collagen-induced platelet aggregation have reported little effect (Duffy et al. 2001; Hodgson et al. 2002). The chronic ingestion of polyphenol-rich foods has been observed to inhibit platelet aggregation by Keevil et al. (2000), who supplemented ten subjects with purple grape juice for 7 d; this inhibited whole-blood platelet aggregation induced with collagen (1 µg/ml) by 77%. Other similar studies have, however, reported no significant inhibitory effect of the ingestion of polyphenol-rich foods on platelet aggregation (Conquer et al. 1998; Janssen et al. 1998). A number of these studies used high concentrations of agonist to stimulate platelet aggregation. Janssen et al. (1998) used collagen as an agonist at 2.0 µg/ml, and Conquer et al. (1998) used collagen at 10 µg/ml. In the present study, the inhibition of platelet aggregation by ingestion of the high-quercetin soup was more potent with the lower concentrations of collagen (0.5 and 1.0 µg/ml). It is likely that discrepancies between these studies are attributable to a combination of factors including potencies of agonists, sources of polyphenols, other dietary factors and donor variability in platelet responses.

In the present study, tyrosine phosphorylation of the tyrosine kinase Syk and phospholipase Cγ2 on stimulation with collagen were inhibited by ingestion of the high-quercetin soup. This evidence supports previous in vitro and ex vivo evidence presented by the authors (Hubbard et al. 2003, 2004) and indicates that quercetin obtained in the diet is capable of reducing GPVI signalling in platelets and therefore suppressing platelet reactivity. The inhibitory effect of quercetin on collagen-stimulated platelet activation via GPVI observed ex vivo occurs therefore, at least in part, by the same mechanisms as the in vitro addition of quercetin to platelets (Hubbard et al. 2003). The inhibition of PLCγ2 tyrosine phosphorylation by quercetin ingestion was less than that of Syk and was not found to be statistically significant. PLCγ2 tyrosine phosphorylation can occur via signalling pathways in addition to that of GPVI, so interference from other pathways may have masked detection of the inhibition of PLCγ2 tyrosine phosphorylation. Collagen-stimulated Syk tyrosine phosphorylation was negatively correlated with the area under the curve for the high-quercetin soup plasma profile. This correlation suggests a major role for Syk tyrosine phosphorylation in the inhibition of platelet function by quercetin ingestion.

In recent years, a number of dietary sources of inhibitors of platelet function have been reported, although the relationship between diet, platelet function and pathology remains unresolved. This area of research has been largely prompted by epidemiological data, suggesting that diet and CVD may be linked. The evidence presented here not only suggests that quercetin may play an important role in health and disease regarding the inhibition of platelet function and hence a possible decreased risk of thrombosis, but also highlights the potential role of...
quercetin as an inhibitor of a number of cell-signalling mechanisms in vivo. The discovery that the effects of quercetin on cell-signalling mechanisms ex vivo can be reproduced after ingestion of quercetin as a human dietary supplement (Hubbard et al. 2004) and from a dietary source such as onion soup may have repercussions for the role of quercetin in a number of disease states, including heart disease and cancer. The evidence presented here also further substantiates the epidemiological data suggesting that those who preferentially consume high amounts of apples, onions, red wine and tea containing high concentrations of quercetin have a reduced risk of CVD (Hertog et al. 1993, 1995; Hollman et al. 1996).

Acknowledgements

This research was supported by grants from the University of Reading Research Endowment Trust Fund, the Biotechnology and Biological Sciences Research Council and the Medical Research Council. The authors would like to acknowledge Jan Luff for her help with volunteer recruitment, Sean Lovegrove for his help with soup preparation and study days and to all of the volunteers who devoted their time and effort to the study.

References


