

# Index

## A

Absorption, 199, 201, 206, 207, 210, 217  
Added gluten content bread (AGCB), 152  
Aggregated ovalbumin structures, 134, 135  
 $\alpha$ s<sub>1</sub>-casein, 166  
 $\alpha$ s<sub>2</sub>-casein, 167  
American Association of Cereal Chemists (AACC), 72  
Amino acids (AAs), 239  
Amylase, 11, 295  
Amylolysis progress-curves, 307, 308  
Amylopectin, 17  
Amylose, 17  
Analysis of digesta, 232, 233, 235, 241  
Anatomical and biochemical descriptions, 255  
Animal digestion studies, 73, 74  
Antral contraction wave (ACW), 315  
Apical sodium-dependent bile acid transporter (ASBT), 18  
Area under the curve (AUC), 284, 308  
Association of Official Analytical Chemists (AOAC), 72  
Atomic force microscopy (AFM), 244

## B

$\beta$ -Casein, 132, 167–169  
Bile, 75  
Bioaccessibility, 30, 59, 231, 237  
Bioactive peptides, 179  
Bioavailability, 30, 82  
Bio-chemical analysis methods, 72  
Biopharmaceutics classification system, 342  
 $\beta$ -Lactoglobulin, 14, 131, 132, 139, 163, 166, 181

Blood circulatory system, 4  
Bolus disintegration, 314  
Breakdown behavior, 310  
Brush border enzymes, 113  
Butyrate, 20

## C

Caco2 cells, 40  
Cannulation methods, 212  
Carbohydrate binding modules (CBM's), 279  
Carbohydrates, 81, 160, 178  
Cardiovascular diseases, 129, 278  
Carotenoids, 130  
Chemical analysis, 234, 235, 238  
Chemical and biochemical  
  compositional analyses (*see* Compositional analyses)  
  functional analyses, 241  
    allergenicity, 241  
    Caco-2 monolayers, 241  
    cell viability/proliferation, 241  
    toxicity, 241  
Chenodeoxycholic acid, 18  
Cholecystokinin (CCK), 18, 92  
Cholic acid, 18  
Chyme, 11  
Chymotrypsin, 17, 131  
Circular dichroism (CD), 244  
<sup>13</sup>C-labeled breath test, 74  
Co-lipase, 106  
Colloids, 95, 107, 108  
Compositional analyses  
  bioaccessibility, 237  
  colloidal properties, 239

- Compositional analyses (*cont.*)  
 gastric digestion, 237  
 gastric lipase, 239  
 GC-MS analyses, 238  
 MS and NMR analyses, 240  
 MW carbohydrates, 238  
 nasogastric tube, 240  
 oral dose, 237  
 pancreatic extracts versus isolated digestive  
 enzymes, 237  
 physicochemical diversity, 237  
 RDS, 237  
 SAXS, 238  
 SDS, 237  
 SDS-PAGE gels, 239  
 SEC-MALS, 237  
 spatio-temporal, 240  
 TLC, 237
- Computational fluid dynamics (CFD), 16, 265,  
 266, 269–271
- Computational models, 344, 345
- Computer aided design (CAD), 265
- Conflicts of interest, 76
- Confocal laser scanning microscopy, 141
- Consumption  
 calorie content, 185  
 container characteristics, 187, 188  
 food display, 188, 189  
 health-related labels, 186, 187  
 meals, 190  
 nutritional information, 185
- Continuous stirred tank reactor (CSTR), 51
- Cooking theory, 3
- Coronal images, 153
- Cow's milk allergy (CMA), 179
- Cryo-TEM, 136
- D**
- Declaration of Helsinki, 73
- Degree of hydrolysis (DH), 172
- Densitometric analyses, 175
- Deoxyketosyllysine, 205
- Diabetes, 277
- Dietary fibre, 72, 207, 319
- Differential scanning calorimetry (DSC)  
 technique, 326
- Digestibility curves, 292, 294–297
- Digestible indispensable amino acids score  
 (DIAAS), 239
- Digestion studies  
 absorption of nutrients, 201  
 antinutritional factors, 199  
 body humours, 3  
 contributions, 8  
 dietary fibre, 200, 207  
 elements, 3  
 endogenous origin, 201, 202  
 ex vivo methods, 208  
 ferments, 5  
 fistula, 7, 8  
 food compounds, 200  
 food fragments and nutrients, 201  
 gastric juices, 6, 7  
 GIT, 8, 9, 201  
 heat-driven process, 3  
 human anatomy, 4  
 human stomach, 3  
 in vitro methods, 207, 208  
 in vivo methods, 209, 210  
 isotopes, 202  
 linear regression approach, 202  
 lipids, 206  
 locations, 201  
 mastication, 200  
 mental excitement/emotion, 4  
 non-physiological, 202  
 nutritional components, 9  
 nutritional value, 199  
 personalised nutrition, 9  
 physiology, 5  
 protein, 203–205  
 secretion, 200  
 starch, 205  
 trituration, 6  
 vigorous exercise, 4
- Digestion to chemical processes  
 anaerobic digesters, 264  
 bolus formation, 259  
 bolus transport, 259, 262  
 chemical and enzymatic  
 reaction, 262  
 gastric emptying, 262  
 gastric mixing, 262  
 gastric secretions, 259  
 gut, 262  
 mastication, 259, 262  
 membrane filtration, 263, 264  
 milling, 262  
 mixing and flow, 263  
 MRI, 263  
 nutrient absorption, 263  
 peristaltic pumping, 262–264  
 plasma analysis, 263  
 reverse osmosis units, 263  
 scintigraphy, 263  
 unit operations, 259, 262–264
- Digestive fate, 234

- Digestive processes  
 anatomical and biochemical  
 descriptions, 255  
 dimensional analysis (*see* Dimensional analysis)  
 engineering digestion (*see* Engineering digestion)  
 mastication, 255  
 mixing and flow (*see* Mixing and flow)  
 nutrient reaction mechanisms, 255  
 unit operations, 256, 271
- Dimensional analysis  
 digestion to chemical processes (*see* Digestion to chemical processes)  
 digestive processes, 259  
 dimensionless groups, 258, 260–261  
 empirical experimentation, 258  
 physical quantity, 258  
 SI standard, 258  
 theoretical and empirical analysis, 258  
 theoretical/mathematical rigour, 258  
 unit operations, 258
- 2,2-Diphenyl-1-picrylhydrazyl (DPPH), 241  
 Diphloretrohydroxycarmalol (DPHC), 311  
 Disaccharide lactose, 161  
 Dog technologies, 6  
 Dough matrices, 326  
 Dual-isotope technique, 149  
 Duodenum, 4  
 Dynamic gastric model (DGM), 155, 305
- E**
- Einstein-stokes equation, 58  
 Emulsifiers, 99, 102  
 Endogenous nitrogen, 204  
 Engineering approach, 256, 257, 264, 271, 272  
 Engineering digestion  
 chemical and biological, 256  
 chemical/physical changes, 256  
 multi-step process, 256  
 quantitative description, 264  
 small intestine, 315  
 unit operations, 264 (*see also* Unit operations)  
 Englyst method, 281  
 Enzymatic hydrolysis, 263  
 Enzyme hydrolysis kinetics, 345  
 Enzyme kinetic studies, 291  
 Essential amino acids, 181, 182  
 European Society for Clinical Nutrition and Metabolism (ESPEN), 72  
 Exogenous glucose, 277
- Expected satiety  
 beliefs, 195  
 familiarity, 193, 194  
 learning, 193, 194  
 memory, 195  
 post consumption, 193
- Extrinsic and intrinsic factors, 185, 187, 304
- F**
- Faecal sampling methods  
 collection, 210, 211  
 euthanasia, 211, 212
- Familiarity, 193, 194  
 Fat digestion, 173, 174  
 Feedback and control, 22, 23  
 Fermentation, 5, 257, 263, 264  
 Ferric reducing antioxidant power (FRAP), 241  
 Fick's laws of diffusion, 315  
 Fistulation, 74  
 Flavonoids and polyphenols, 316  
 Fluorescence correlation spectroscopy (FCS), 244
- Food analysis  
 analytical methods, 72  
 bioavailability, 71  
 eating habits, 71  
 extraction and analytical method, 72  
 nutritional quality, 71  
 terminology, 71, 72
- Food and Agriculture Organization (FAO), 72  
 Food and starch digestibility, 320–323  
 Food components, 319  
 Food digestion process, 255, 340  
 characteristic parameters and dimensional analysis, 258–259  
 digestion to chemical processes, 259–264  
 in vitro methods, 37  
 unit operations, 256–258
- Food display, 188, 189  
 Food matrix structure, 130, 131  
 Food microstructure, 83, 92  
 Food production–consumption, 345  
 Food product variety, 188, 189  
 Food properties, 344  
 Food structure  
 characterisation, 83  
 concept, 83  
 endogenous, 84  
 flavours and textural attributes, 84  
 foodstuffs, 83  
 gastrointestinal transit, 85  
 labile components, 84  
 length scales, 83

- Food structure (*cont.*)  
 lipids (*see* Lipid digestion)  
 manufactured foods, 85  
 non-labile materials, 84  
 oral processing, 85  
 protein digestion (*see* Protein digestion)  
 sensory characteristics, 84  
 structural elements, 84  
 structural modification/disruption, 84
- Foregut fermentation, 215
- Free amino acids (FAA), 160
- Free fatty acids (FFA), 160, 240
- Freundlich equation, 299
- Functional foods, 29
- G**
- Gamma scintigraphy, 148, 149
- Gas chromatography (GC), 176–178
- Gastric antrum, 150
- Gastric digestion, 312
- Gastric emptying, 233, 314, 315
- Gastric lipase, 102, 232
- Gastric mixing, 312
- Gastric phase, 14–16
- Gastrointestinal mucosa, 20–22
- Gastrointestinal organs, 342
- Gastrointestinal physiology, 74
- Gastrointestinal secretions, 343
- Gastrointestinal tract (GIT), 11, 129, 155, 255, 256, 342  
 combined in vitro/in vivo digestion, 217, 218  
 digestion, 199  
 fermentation, 216  
 in vitro approach, 214, 215  
 in vivo approach, 216
- Ghrelin, 22
- Glucagon-like peptide 1 (GLP-1), 23
- Glucose-dependent insulinotropic peptide (GIP), 22
- Glucose-oxidase and peroxidase (GOPOD-method), 178
- Gluten free bread (GFB), 152
- Glycaemic and insulinaemic response, 284
- Glycaemic carbohydrates  
 monosaccharides and disaccharides, 111–113  
 starch, 113, 114
- Glycemic index (GI), 116, 130, 237, 284, 285, 304, 308, 326
- Glycemic load (GL), 284
- Glycemic response, 317
- Glycoside hydrolase (GH), 279
- Goñi method, 282
- Good clinical practice (GCP), 73
- G-protein couple receptors (GPCRs), 22
- Greek philosophers and scientists, 4
- H**
- Harmonized IVD method, 161, 162
- Health-related labels, 186, 187
- High performance anion exchange chromatography (HPAEC), 238
- High performance liquid chromatography (HPLC), 163–165, 172, 173
- High-pressure technology, 327
- Hindgut fermentation, 214
- History of digestion, *see* Digestion studies
- H-labelled a-tocopherol concentration, 82
- Homeostasis, 129
- Human digestion studies, 73
- Human gastric simulation (HGS), 305
- Human nutrition  
 diet, 277, 278  
 digestive fluids, 278  
 exogenous glucose, 277, 278  
 glucokinase, 278  
 in vitro approaches, 278  
 maltooligosaccharides, 278  
 obesity, 277, 278  
 physiological responses, 277  
 SGLT-1 and GLUT2, 278
- Human proteome, 85
- Humorism, 3
- Hydrochloric acid, 11
- Hydrocolloids influence, 322
- Hydrolysis, 138, 140, 203
- Hydrolysis indices (HI), 308
- Hydrophilic–lipophilic balance (HLB), 99
- Hydrothermal treatment, 298
- Hydroxypropylmethyl cellulose, 101
- I**
- IATROSCAN equipment, 175
- Ileal and colonic brakes, 23
- Ileal break mechanism, 97
- Ileo-rectal anastomosis, 213
- Infogest, 343
- Infogest consensus model, 343
- Infogest network, 159, 161, 178, 342
- Ingestible sensors, 340
- In silico digestion, *see* In silico methods
- In silico methods  
 human digestive system, 44  
 numerical/computational methods, 44

- small intestine, 51–60
    - stomach
      - categories, 44
      - gastric emptying, 45–48
      - gastric secretions, 49–52
  - In silico models, 344–345
  - Institute for Reference Materials and Measurements (IRMM), 72
  - Institute of Food Research (IFR), 305
  - Interdisciplinary approach, 345
  - Interfacial proteolysis, 100
  - International Committee of Medical Journal Editors (ICMJE), 76
  - Intestinal absorption, 315–316
  - Intestinal motility process, 315
  - Intraluminal manometry, 36
  - Invasive techniques, 74
  - In vitro digestion (IVD), 74–76
    - and allergenicity, 179
    - in vivo pig digestion, 169
    - pancreatin, 178
    - SDS-PAGE, 180
    - SMP digestion, 171
    - starch digestion, 294
    - See also* In vitro methods
  - In vitro methods
    - allergenicity assessments, 38
    - application-specific methodology, 44
    - digestive organs, 38
    - dynamic digestion models, 40–43
    - enzymes and mucins, 38
    - measurements, 43
    - multicompartmental organisation, 38
    - nutraceuticals and nutraceuticals, 37
    - pH values, 38
    - physiological conditions, 39
    - static digestion models, 39, 40
  - In vitro models, 341–343
    - approaches, 280
    - bioaccessibility and bioavailability, 283
    - digestion curve, 282
    - digestion models, 281, 283
    - glycaemic response, 281
    - INFOGEST protocol, 283
    - kinetic methods, 280, 282
    - Michaelis–Menten kinetics, 282
    - pharmaceutical community, 37
    - physiological implications, 281
    - starch digestibility, 283, 304–306
    - starch digestion kinetics analysis, 282
  - In vivo bioavailability vs. bioaccessibility, 72
  - In vivo digestion, *see* In vivo methods
  - In vivo digestion of starch, 294, 300
  - In vivo methods
    - animal studies, 29, 30, 36, 37
    - catheter, 36
    - epidemiological studies
      - analytical observational studies, 31
      - blinding, 34
      - case-control studies, 32
      - classification, 31
      - cohort studies, 31
      - cross-sectional studies, 31
      - elements, 31
      - interventions, 33, 34
      - limitations, 33
      - natural environments, 31
      - nutritional, 35, 36
      - observational studies, 33
      - placebo control, 33
      - quasi-randomised and non-randomised designs, 34
      - RCT, 33
      - types, 32
    - glycaemic and insulinaemic response, 284
    - imaging techniques, 30
    - intraballoon volume/pressure, 36
    - intubation, 36
    - physiological processes, 284
  - In vivo models, 340–341
  - In vivo vs. in vitro digestion process, 159–161
  - Irritable bowel syndrome with diarrhea (IBS-D), 153
  - Isoelectric point (IP), 90
  - Isotope dilution method, 204
- K**
- Kinetics
    - governing starch digestion, 280
    - methods, 280, 283
    - Michaelis–Menten, 282
    - model, 282
    - parameters, 282
  - Kinetics of proteolysis, 132, 138
  - Kjeldahl method, 170
  - Knowledge and problem-solving approaches, 256
- L**
- Labels, 186, 187
  - Lactose, 178
  - Large intestine, 20
  - Lecithins, 99
  - Legumes, 318

- Length scales, *see* Protein digestion
- Lineweaver–Burk plots, 309
- Lintner process, 292
- Lipase adsorption, 98
- Lipases, 11
- Lipid digestion
  - fat partitioning, stomach and gastric emptying, 103–105
  - fat structure, 94, 95
  - gastric fat digestion and structural pathways, 97–103
  - manipulation, 96, 97
  - mechanical factors, fat digestion, 108–111
  - nano-structured assemblies, 94
  - nutritional value, 94
  - small intestine, 105–108
  - triglycerides, 94
- Lipids, 160, 206
- Lipolysis, 17
- Lipolysis degree (LD), 175
- Liquid chromatography–mass spectrometry (LC-MS), 164–169, 233
- Locust bean gum (LBG), 51
- LUM technology, 243
- M**
- Magnetic resonance imaging (MRI), 103, 105, 265
  - colon, 152–154
  - multiplanar imaging, 151
  - non-ionizing radiation, 151
  - small bowel, 152, 153
  - spatial encoding, 151
  - stomach, 151
- Maltase–glucoamylase, 280
- Mass spectrometry, 44, 163, 164
- MDCK cells, 40
- Meals, 190
- Medical imaging technologies, 147, 154, 340
- Methylcellulose materials, 155
- Michaelis–Menten kinetics, 56, 282, 293, 297, 298
- Michaelis–Menten model, 309
- Microbial enzymes, 214
- Micro-mixing layer (MML), 270
- Micronutrients, 82
- Microscopic magnetic resonance imaging methods, 340
- Microvilli, 113
- Mixed micelles, 94
- Mixing and flow
  - CFD model, 265
  - gastric
    - acid–base equilibrium equation, 267
    - antrum, 265–267
    - buffering capacities, 267
    - building, 268
    - corpus, 265, 266
    - definition, 265
    - digesta viscosity, 267
    - fundus, 265
    - gastrointestinal enzymes, 267
    - pH changes, 266
    - titration experiments, 267
  - gut, 265, 270
  - intestinal
    - apical villous crowding, 270
    - CFD model, 270
    - digesta of viscosities, 269
    - discrepancies, 270
    - hormonal responses, 270
    - luminal, 269
    - mastication, 270
    - muscular contractions, 268
    - nutrient absorption, 270
    - periphery of lumen, 270
    - peristaltic and segmental contractions, 268
    - traditional role, 270
    - villous tips, 269
    - nutrient absorption, 265
- Moisture-dependent interactions, 326
- Monoglycerides, 99
- N**
- Naso-ileal intubation, 210
- National Institute of Health, 73
- Neutron scattering, 44
- Newtonian kinematic viscosities, 269
- Newtonian/shear-thinning fluids, 344
- Non-glycaemic carbohydrates
  - non-starch soluble and insoluble dietary fibres, 117–120
  - resistant starch, 114, 116, 117
- Noninvasive medical technologies, 340
- Non-invasive techniques, 73–74
- Normal gluten content bread (NGCB), 152
- Nuclear magnetic resonance (NMR), 44, 233
- Nuclear medicine, 148, 149
- Nutrients, 199–202, 206, 208, 210, 211, 218
- Nutritional labelling, 81
- Nutrition and Food Research Centre, 305

**O**

Obesity, 303  
Oligosaccharides, 237, 238  
*O*-methylisourea method, 205  
Operational quality (OQ), 75  
*O*-phthalaldehyde (OPA), 169–171  
Oral glucose tolerance test (OGTT), 48, 49, 53  
Oral phase, 12–14  
Oral processing signals, 40, 310–311  
Orlistat, 96  
Oxygen radical absorbance capacity (ORAC), 241  
Oxytomodulin, 23

**P**

Pancreatic digestive enzymes, 75  
Pancreatic proteases, 11  
Pancreatin, 293  
Para-hydroxybenzoic acid (PAHBAH), 178  
Partial least squares analysis, 168, 171  
Pasta products, 322  
Pasteurized human milk (PHM), 176  
Pectins, 118  
Pepsis, 3  
Peptide YY (PYY), 23  
Performance quality (PQ), 75  
Peristaltic movements, 306  
Pharmaceuticals, 29  
Phospholipase A1 (PLA1), 18  
Phospholipids, 18, 99  
Physical analyses  
  digestive fate, 247  
  flow and soft matter  
    chewiness, 246  
    cohesiveness, 246  
    digesta samples, 246  
    digestive fate, 245  
    emulsion intestinal lipolysis, 245  
    gumminess, 246  
    hardness, 246  
    springiness, 246  
    stress vs. time, 246  
    TPA, 245  
  gastric digestion, 242  
  physicochemical phenomena, 242  
  rigorous design, 247  
  spatio-temporal, 247  
  structure and organization  
    designated test tubes, 242  
    electrophoretic mobility, 243  
    experimental data, 243  
    flocculation and coalescence, 243  
    gastric digestion, 242, 244  
    gastric proteolysis, 244  
    gastric stability, 243  
    Nile red, 243  
    qualitative and quantitative information, 243  
    supporting analyses, 244  
Physicochemical  
  analytical method  
    key considerations, 234, 235  
    sampling scheme, 235  
  bioaccessibility, 231  
  digestive fate, 232  
  ethics-free, 231  
  properties  
    composition, 232  
    macroscopic structure, 233  
    microscopic structure, 233  
    molecular structure, 234  
    nanostructures, 234  
    physicochemical, 234  
    supramolecular structure, 234  
  spatiotemporal, 231  
Phytochemicals, 233  
Plug flow reactor (PFR), 51  
*p*-Nitrophenyl glycosides, 293  
Polyacrylamide gel electrophoresis (PAGE), 239  
Polyphenols, 232  
Polysaccharides, 237  
Portion estimation  
  manipulation, 190, 191  
  tools, 191, 192  
Positron emission tomography (PET), 149  
Potato starch, 318  
Primary bile acids, 18  
Processed starchy foods, 323  
Professional language, 71  
Protein, 203–205  
Protein digestibility-corrected amino acid score (PDCAAS), 239  
Protein digestion  
  egg white gels, 137  
  gels and protein-structured foods, 90–94  
  human proteome, 85  
  intermolecular interactions, 87–89  
  iso-caloric dairy matrices, 139  
  leucine concentration, 140  
  macroscale, identical composition, 138, 140  
  micro and macroscales, protein gels, 136–138  
  molecular scale, purified proteins, 131–133

- Protein digestion (*cont.*)  
 molecular structure, 86, 87  
 nanoscale, heat-induced aggregation, 134–136  
 non-aggregated and aggregated ovalbumin, 136  
 polymers and self-assemblies, 89, 90
- Protein hydrolysis, 160, 161, 182
- Protein quality assessment, 74
- Prussian blue methods, 293
- Psychology vs. physiology, 23
- Ptyalin, 15, 113
- R**
- Radiographic methods, 147, 148
- Randomised controlled study (RCT), 33
- Rapidly available glucose (RAG), 304
- Rapidly digestible starch (RDS), 17, 281
- Raw human milk (RHM), 175, 176
- Readily digestible starch (RDS), 237
- Relative expected satiety (RES), 193
- Research methodologies, 29
- Resistant starch (RS), 17, 237, 324, 325
- Retrogradation, 116
- Rheology, 234, 244–246
- Rosin–Rammler model, 310
- S**
- Salivary  $\alpha$ -amylase, 311
- Scanning electron micrographs, 115
- Secretion rates, 305
- Sensory perception, 187
- Short-chain fatty acids (SCFAs), 12, 20, 200, 206, 213, 214, 217
- SI standard, 258
- Simulator of the human intestinal microbial ecosystem (SHIME), 207
- Single photon emission computed tomography (SPECT), 149
- Size exclusion chromatography coupled with multi-angle light scattering detection (SEC-MALS), 237
- Skim milk powder (SMP), 159, 161, 181, 182
- Slowly available glucose (SAG), 304
- Slowly digested starch (SDS), 17, 116, 237, 281, 294
- Small angle X-ray scattering (SAXS), 44, 244
- Small bowel, 152, 153
- Small intestine, 129, 315  
 absorption rate, 19  
 amphipathic protein, 18  
 bile, 18  
 bioaccessibility, 60  
 biphasic emptying, 57  
 characteristic emptying and mass transfer time, 58  
 chyme, 17, 19  
 compartments, 54  
 components, 56  
 concentration driving force, 54  
 drug compounds, 54  
 formulations, 54  
 gastric and intestinal secretions, 60  
 gastric content, 57  
 gastrointestinal circulatory system, 54  
 Gaussian/lognormal distribution, 55  
 glucose molecule, 19  
 hydrocolloids, 19  
 hydrolysis, 18  
 hydrophobic amino acids, 17  
 in vitro models, 56  
 intestinal transit, 55  
 lipases, 17  
 macronutrient substrates, 17  
 mammalian digestive system, 51  
 mass transfer coefficient, 57, 58  
 multiple tracer compounds, 52  
 non-polar lipids, 17  
 OGTT, 53  
 on/off type feedback control system, 59  
 PFR assumption, 55  
 reactor designs, 53  
 simulated and experimental data, 59  
 single CSTR, 52  
 starch, 17  
 transit and absorption, 52  
 unstirred layer, 19  
 viscosity/peristaltic waves, 56
- SmartPill®, 340
- Sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-Page), 162–164
- Spearman correlation analysis, 167, 170
- Spectrophotometry, 292
- Standardization, 72, 74
- Starch, 17, 205, 291  
 amylase activity, 293  
 amylase digestion kinetic properties, 291  
 amylolysis, 292  
 AUC, 296  
 bioethanol, 297  
 catalytic efficiency, 298  
 CE values, 298  
 colour, 292  
 digestibility, 295, 296  
 digestion experiments, 295



- enzymes, 291
  - first-order curves, 295
  - fluorescence, 293
  - fraction, 295
  - granular starches, 297
  - granules, 296
  - incubation, 293
  - literature, 292
  - LOS, 296
  - maltoglucosidase, 293
  - maltose, 293
  - parameters, 296
  - porcine pancreatic  $\alpha$ -amylase, 294
  - protein and lipid, 293
  - RDS and SDS, 294
  - soluble starch, 292
  - Starch amyolysis, 293
  - Starch-based products, 325
  - Starch bioaccessibility and glucose, 316
  - Starch-containing solid foods, 306
  - Starch content, 313
  - Starch digestion kinetics
    - digestion process, 306
    - food composition and structure, 303
    - gastrointestinal system, 303
    - HGS, 305
    - human digestive tract, 306
    - in vitro models, 304
    - luminal glucose absorption, 304
    - mathematical models, 306
    - nutritional quality, 316
    - oligosaccharides, 307
    - physical and chemical characteristics, 303
    - starch-gluten products, 318
    - static models, 305
    - TIM, 305
  - Starch gelatinization, 319, 326
  - Starch granules, 322
  - Starch hydrolysis, 314
  - Starch-iodine complexes, 292
  - Starch-protein interactions, 319
  - Starchy foods
    - GI, 284
      - AUC, 284
      - glycaemic and insulinaemic impact, 284
      - insulinaemic response, 285
      - observed health effects, 285
      - testing protocol, 284
    - human nutrition (*see* Human nutrition)
    - in vitro model (*see* In vitro models)
    - mechanism, digestion
      - CBM, 279
      - diet, 279
      - GH, 279
      - kinetic aspects, 280
      - maltase-glucoamylase, 280
      - mutational analysis, 279
      - salivary and pancreatic  $\alpha$ -amylases, 279
      - starch digestibility, 280
      - sucrase-isomaltase, 280
    - public health
      - chronic studies, 286
      - diabetes, 285
      - diet, 285, 286
      - GI sources, 286
      - glycaemic interventions, 286
      - meta-analysis, 285
      - obesity, 286
      - outcomes, 285, 286
      - pharmacological interventions, 285
      - T2D, 285
  - Starchy matrices, 327–328
  - Static models, 304
  - Stomach digestion, 311–315
  - Stomach, MRI, 151
  - Structural analysis, 236
  - Structural organization, 233
  - Sucrase-isomaltase, 280
  - Sum of squared error (SSE), 55
  - Synchrotron-based Fourier transform infrared microspectroscopy, 131
- T**
- Texture profile analysis (TPA), 245, 246
  - Thermal processing, 325
  - Thin-layer chromatography (TLC), 174–176, 237, 238
  - Thin-layer chromatography coupled to a Flame Ionization Detector (TLC-FID), 175
  - 3D printing techniques, 342
  - TIM-carbo technology, 305
  - Tracings of the shadows, 148
  - Trans-fatty acids, 72
  - Transmission electron microscopy (TEM), 109, 134, 244
  - Tributyrin, 17
  - Triglycerides, 160
  - Trinitrobenzene-sulphonic acid (TNBS), 172
  - Trypsin, 17, 131
  - Type 2 diabetes (T2D), 129, 285, 303
  - Type 2 diabetes mellitus (T2DM), 277
- U**
- UK's Royal Society, 4
  - Ultrasound imaging, 149, 150

Unavailable glucose (UG), 304  
Ungelatinized granules, 324  
Unit operations  
  bolus transport, 257  
  complex process, 256  
  component parts, 256  
  food digestion processes, 257  
  gastrointestinal tract, 256, 264, 271  
  human digestive tract, 257  
  mastication, 257  
  membrane filtration, 257  
  milling, 257  
  peristaltic pumping, 257  
  physiological processes, 256  
  traditional physiological model, 257  
  whole-system, 256  
US Food and Drug Administration, 343  
UV spectroscopy, 299

**V**

Vacuum frying, 328  
Variety, 188–190  
Viscosity, 313  
Vitamin E, 82

**W**

Weibull distribution function, 310  
Weibull function, 307, 308  
Wheat starch, 317  
World Health Organization  
  (WHO), 73  
World Medical Association, 73

**X**

X-ray diffraction (XRD), 244