



האוניברסיטה העברית בירושלים
הפקולטה לחקלאות, מזון וסביבה ע"ש רוברט ה. סמית
המכון לביוכימיה, מדעי המזון והתזונה



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Title:

Age-tailoring digestibility: Combining in vitro digestion models and advanced analytics to interrogate physicochemical strategies to modulate bioaccessibility of oral intake

המפגש יתקיים

ביום א', 26 אפריל 2015, בשעה 10:00

מועדון סגל

(4/26/2015, 10:00, Faculty Club)

Abstract:

Our world is now filled with alimentary extremities such hunger and malnutrition alongside obesity, diabetes and the ageing population. These raise the need for rational design of functional products that make effective use of natural resources and yet ensure consumer's preferences, acceptance and needs. This lecture will provide an overview of various studies seeking to implement natural physicochemical strategies to modulate the digestive fate of proteins, carbohydrates and various emulsion formulations. First, application of in vitro digestion models and proteomic tools will be described in studies highlighting the extra-nutritional role of proteins, protein nano-particles and protein-polysaccharide nano-complexes as precursors of bioactive peptides. Second, the investigation of the human gut microbiome responsiveness to indigestible food fractions will be depicted and exemplified through a study on the prebiotic effects of thermally produced resistant starch. Third, the rational design of emulsions through interfacial modifications will be discussed.

סגל וסטודנטים מוזמנים להשתתף

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