

# Standardized in vitro static digestion for diverse nutrients: understanding the consequence of food parameters on digestion kinetics

*Commonly used acronym: Static digestion protocol*

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## Organisation

**Name of the organisation** Katholieke Universiteit Leuven (KUL)

**Department** Department of Microbial and Molecular systems

**Country** Belgium

**Geographical Area** Flemish Region

## Partners and collaborations

INFOGEST consortium

## SCOPE OF THE METHOD

<b>The Method relates to</b>	Human health
<b>The Method is situated in</b>	Basic Research, Translational - Applied Research
<b>Type of method</b>	In vitro - Ex vivo
<b>Species from which cells/tissues/organs are derived</b>	Porcine, bovine

## DESCRIPTION

### Method keywords

in vitro digestion

static digestion

enzymatic hydrolysis

### Scientific area keywords

in vitro

digestion

nutrient hydrolysis

bioaccessibility

### Method description

We study the influence of food parameters on the digestive kinetics of diverse nutrients throughout the upper gastrointestinal tract. For this, we use a static *in vitro* digestion protocol based on the standardized, consensus method recommended by the INFOGEST consortium. Briefly, the food is first mixed with simulated salivary fluids to simulate the dilution of the oral compartment. Hereafter, the gastric phase is simulated by lowering the pH to 3 and adding gastric digestive fluids and enzymes (e.g. pepsin and gastric lipase). Finally, the pH is increased to pH 7 and small intestinal fluids (e.g. bile salts) and enzymes (e.g. (chymo)trypsin, pancreatic lipase and  $\alpha$ -amylase) are added to simulate the small intestinal phase. Samples are taken as function of digestion time to study the kinetic evolution of nutrient hydrolysis and metabolite formation throughout the upper gastrointestinal tract. Quantification of the digestive metabolites is mostly done by chromatographic techniques. Our analytical platform allows characterization of starch, lipid and protein macronutrient digestion as well as bioaccessibility of a range of micronutrients (minerals, carotenoids, etc.). Besides, we structurally characterize our digested food during digestion by the evaluation of particle size, microstructure and/or particle charge.

### Lab equipment

- Titrino,
- Spectrophotometer,
- Water bath,
- pH meter,
- Vortex,
- Overhead shaker or rotator,
- Incubator at 37 °C,
- Falcon tubes,
- Beakers,
- Volumetric flasks,
- Pipettes and tips,
- Magnetic mixer,
- Centrifuge etc.

Optional:

- HPLC,
- GC,
- ICP-OES,
- Particle sizing equipment,
- Microscope,
- Particle charge measuring device.

### **Method status**

Published in peer reviewed journal

## **PROS, CONS & FUTURE POTENTIAL**

### **Advantages**

- High throughput,
- High reproducibility,
- Ease of use,
- No ethical constraints.

### **Challenges**

Not taking into account among others dynamic secretions of digestive enzymes or fluids, pH changes, gastric emptying, metabolite absorption, fermentation in the

large intestine; for this more complex (semi-)dynamic *in vitro* protocols should be used.

## REFERENCES, ASSOCIATED DOCUMENTS AND OTHER INFORMATION

### References

Verkempinck et al. (2018) – Kinetic approach to study the relation between *in vitro* lipid digestion and carotenoid bioaccessibility in emulsions with different oil unsaturation degree.

Pallares Pallares et al. (2019) – Process-induced cell wall permeability modulates the *in vitro* starch digestion kinetics of common bean cotyledon cells.

Rousseau et al. (2019) – Zinc bioaccessibility is affected by the presence of calcium ions and degree of methylesterification in pectin-based model systems.

### Associated documents

[Verkempinck et al \(2018a\).pdf](#)

[Pallares Pallares et al \(2019a\) - Process-induced cell wall permeability modulates the \*in vitro\* starch digestion kinetics of common bean cotyledon cells.pdf](#)

[Rousseau et al \(2019\) - Zinc BAC is affected by presence of Ca and DM in pectin-based model systems.pdf](#)

### Links

[Verkempinck et al. \(2018\)](#)

[Pallares Pallares et al. \(2019\)](#)

[Rousseau et al. \(2019\)](#)

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