



HAL
open science

Influence of bread density on the kinetics of glucose absorption and insulin secretion in the context of a complete meal

Caroline Buffière, Hubert H. Chiron, Marie-Agnès Peyron, Jean-Louis J.-L. Sébédio, Guy G. Della Valle, Didier Remond

► **To cite this version:**

Caroline Buffière, Hubert H. Chiron, Marie-Agnès Peyron, Jean-Louis J.-L. Sébédio, Guy G. Della Valle, et al.. Influence of bread density on the kinetics of glucose absorption and insulin secretion in the context of a complete meal. DREAM Project's International Conference "From Model Foods to Food Models", Jun 2013, Nantes, France. , 2013. <hal-02744606>

HAL Id: hal-02744606

<https://hal.inrae.fr/hal-02744606v1>

Submitted on 3 Jun 2020

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.



HAL Authorization

LIST OF POSTERS

Session 1- Food process-structure relationships

- P1.01 Dry fractionation for production of functional Pea protein concentrates
Pascalie Pelgrom, Anne Vissers, Remko Boom, Maarten Schutyser
- P1.02 Prediction of cellular structure and stability of fermenting wheat flour dough envisioned as a triphasic medium by a multi-scale approach
Arnaud Turbin-Orger, Hubert Chiron, Laurent Chaunier, Guy Della Valle
- P1.03 Physical properties and acrylamide concentration of muffins baked in steam assisted hybrid and forced convectional ovens
Isleroglu H, Sakin-Yilmazer M, Kemerli T, Özdestan Ö, Üren A, Kaymak-Ertekin F, Özyurt B
- P1.04 Industrial scale up of WP2 model yield a wide range of tomato purée texture, viscosity and colour
Le Page JF, Courand F, Bouhours D, Guezennec A, Kerlock L, De Broucker T, Postollec F
- P1.05 Determination of *Alternaria* growth and mycotoxin boundaries in WP2 tomato purée model
Huchet V, De Girolamo A, Divanac'h ML, Lochardet A, Valerio F, Visconti A
- P1.06 Reproducibility assessment of species-specific PCR methodology in order to monitor viable target microflora
Desriac N, Postollec F, Coroller L, Sohier D
- P1.07 Optimization of operating conditions in conveyor drying of apple, banana and carrot
Banu KOÇ, Songül KESEN
- P1.08 Determination of some quality parameters of turkey rolls formulated with different proportions of PSE-like (pale, soft, exudative) turkey meat and whey protein
Pelin Baris, Meltem Serdaroglu
- P1.09 Equation of state and structure of highly concentrated globular protein solutions
Coralie Pasquier, Sylvie Beauflis, Antoine Bouchoux, Bernard Cabane, Sophie Rigault, Javier Perez, Valérie Lechevalier, Cécile Le Floch-Fouéré, Gilles Paboeuf, Maryvonne Pasco, Stéphane Pezennec
- P1.10 Predictive modelling of vegetable texture after thermal pre-treatments and processes
Matthijs Dekker, Evelien Dekkers, Ruud Verkerk, Anita Jasper and Csaba Baár
- P1.11 Crystallization of lactose in frozen sucrose solutions
Aleksei Kaleda, Tiina Klesment, Katrin Laos
- P1.12 Identification of the bacterial species responsible for ropy spoilage used in the assessment of WP5 bread model applicability.
Palmira De Bellis, Angelo Sisto, Francesca Valerio, Stella Lisa Lonigro, Angelo Visconti, Paola Lavermicocca
- P1.13 Generic cheese models
Jean-René Kerjean, Romain Richoux, Lydie Aubert-Frogerais
- P1.14 Development of a realistic soft cheese model
Romain Richoux, Lydie Aubert, Jean-René Kerjean
- P1.15 Developement of five realistic cheese models
Romain Richoux, Lydie Aubert-Frogerais, Jean-René Kerjean
- P1.16 Volume digital image correlation to assess displacement field in compression loaded bread crumb under X-ray microtomography
Ali Moussawi, Jiangping Xu, Hedi Nouri, Sofiane Guessasma, Gilles Lubineau
- P1.17 Food coating with electrospraying
Hulya Cakmak, Muhammad Kashif Iqbal Khan

Session 2 - Food structure – function relationships

- P2.01 Interactions between pectic compounds and procyanidins: Modulation by methylation degree and chain length.
Aude A. Watrelot, Carine Le Bourvellec, Anne Imberty, Catherine M.G.C. Renard
- P2.02 Behaviour of spoilage microorganisms on DREAM model foods: the case of the spoiler *Bacillus amyloliquefaciens* in bread.
Valerio Francesca, Di Biase Mariaelena, Postollec Florence, Sisto Angelo, De Bellis Palmira, Visconti Angelo, Lavermicocca Paola
- P2.03 Effect of *Lactobacillus brevis* - based bioingredient and bran on microbiological, physico-chemical and textural quality of yeast leavened bread during storage
Valerio Francesca, Caputo Leonardo, Di Biase Mariaelena, Ancona Nicola, Visconti Angelo, Lavermicocca Paola
- P2.04 Formation of anisotropic structure from plant protein
Katarzyna Grabowska, Atze Jan van der Goot
- P2.05 Links between cell wall polysaccharide side chains and mechanicals properties
Videcoq P, Assor C, Arnould O, Barbacci A, Lahaye M
- P2.06 Influence of bread density on the kinetics of glucose absorption and insulin secretion in the context of a complete meal
Caroline Buffière, Hubert Chiron, Marie-Agnès Peyron, Jean-Louis Sébédio, Guy Della Valle, Didier Rémond
- P2.07 Understanding the Role of Aeration in Food Products
Kathy Groves, Pretima Titoria
- P2.08 Rat model for evaluation of gut resistance of meat originated carnosine
András Nagy, Emőke Szerdahelyi, Éva Gelencsér
- P2.09 Transformation Of Sub-Cellular-Size Particles During Processing Modify The Carotenoid Diffusivity Of Tomato Purees
Page D, Labadie C, Renard CMGC
- P2.10 Extrusion of barley and oat improves the bioaccessibility of dietary phenolic acids in growing pigs
Anastasia S. Hole, Nils Petter Kjos, Stine Grimmer, Achim Kohler, Per Lea, Bard Rasmussen, Lene R. Lima, Judith Narvhus and Stefan Sahlstrøm
- P2.11 Microencapsulation of Pimenta dioica essential oil by k-carrageenan-chitosan complex coacervation method
Cristian Dima, Mihaela Cotarlet, Petru Alexe, Stefan Dima
- P2.12 Complexes between fatty acids and native or aggregated β -lactoglobulin: binding properties and biological functions
Le Maux Solène, Brodkorb André, Giblin Linda, Bouhallab Saïd, Croguennec Thomas
- P2.13 Integrating breadmaking process modifications in order to increase dietary fibre contents in French bread
Le Bleis F, Chaunier L, Chiron H, Réguerre A-L, Della Valle G
- P2.14 Bioactive Peptides From Food Sources: Production, Biological Activity And Potential Food Applications
Mustafa Kemal Unal, Semih Otles, Emine Nakilcioglu, Canan Kartal
- P2.15 Effect of sodium chloride (NaCl) and pH on the properties of a model cheese system
Piska I, Byrne B, Guinee TP
- P2.16 Salt release and perception in model cheeses are influenced by salt/fat contents, microstructure and salt mobility
Christian Salles, Lauriane Boisard, Isabelle Andriot, Chantal Septier, Elisabeth Guichard

- P2.17 Model mixtures for yoghurt studies
Robi Andoyo, Fanny Guyomarc'h, Chantal Cauty, Marie-Hélène Famelart
- P2.18 The effect of food structure on nutrient bioaccessibility during simulated gastro-duodenal digestion
Mackie AR, Salt LJ, De Angelis E, Surel C, Martinez O
- P2.19 Impact of food-processing on allergenic potential of wheat and egg proteins
Sandra Denery-Papini, Chantal Brossard, Colette Larré
- P2.20 Detection of protein carbonylation in meat models
Jure Zupan, Carolina Realini, Peter Raspor
- P2.21 Designing microstructure into xanthan gum enriched acid milk gels
Anne Rohart, Camille Michon
- P2.22 The structure of model infant formulas modulate the lipolysis, the proteolysis and the disintegration of the matrices during in vitro gastric digestion
Claire Bourlieu, Olivia Ménard, Alix De Langle, Benoît Robert, Florence Rousseau, Marie-Noëlle Madec, Amélie Deglaire, Stéphane Pezennec, Frédéric Carrière, Didier Dupont, Saïd Bouhallab
- P2.23 Binding of hydrothermally processed starch to α -amylase and its relation to the kinetics of enzyme digestion
Patel H, Butterworth PJ, Ellis PR
- P2.24 New antibodies to specifically detect deamidated gluten in food
Olivier Tranquet, Colette Larré, Sandra Denery-Papini
- P2.25 Investigation on Deoxynivalenol, T-2 and HT-2 bioaccessibility in contaminated bread samples by using an in vitro digestion model
Elisabetta De Angelis, Linda Monaci, Alan Mackie and Angelo Visconti
- P2.26 Experimentally determining forces between emulsion droplets with extraordinary precision
Marjorie R. Griffiths, M.A.K. Williams, Geoff R. Willmott, Kathryn M. McGrath
- P2.27 Chemical properties of orange peel and using of as a raw material for new products
Fatma Coskun, Fikret Pazir

Session 3- Food modelling:

- P3.01 Mathematical Modeling and Thin Layer Drying of Chicken Meat Enriched Baguette Slices
Hulya Cakmak, Seher Kumcuoglu, Sebnem Tavman
- P3.02 Basic knowledge models for the processing of bread considered as a solid foam
Guy Della Valle, Hubert Chiron, Lucio Cicerelli, Kamal Kansou, Kati Katina, Amadou Ndiaye, Martin Whitworth, Kaisa Poutanen
- P3.03 A coupled numerical model for studying the thermal denaturation-aggregation of whey proteins
Plana-Fattori A, Coutouly A, Riaublanc A, Doursat C, Flick D
- P3.04 Heat resistance of *Byssoschlamys nivea* LMSA.01.006 determined in WP2 cold break tomato purée
Huchet V, Lochardet A, Peauger P, Kerloc'h L, Courand F, Postollec F
- P3.05 Food model aided design tool to optimize food model formulations, processes and storages according to microbial behaviour
Postollec F, Di Biase M, Desriac N, Huchet V, Fusco V, Sisto A, Valerio F, Lavermicocca P, Sohler D
- P3.06 Prediction of *Bacillus weihenstephanensis* acid resistance using gene expression quantification
Desriac N, Postollec F, Leguerinel I, Coroller L, Sohler D