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Peptide Profiling after *in vitro* **Digestion: U A Fingerprint of Selected Dairy Products**

Katrin A. Kopf-Bolanz¹, Flurina Schwander¹, Martin Gijs², Magali Chollet¹, Reto Portmann¹, Lotti Egger¹, Guy Vergères¹

¹Research Station Agroscope Liebefeld-Posieux ALP, Schwarzenburgstrasse 161, 3003 Bern, Switzerland ²Ecole Polytechnique Fédérale de Lausanne, 1015 Lausanne, Switzerland

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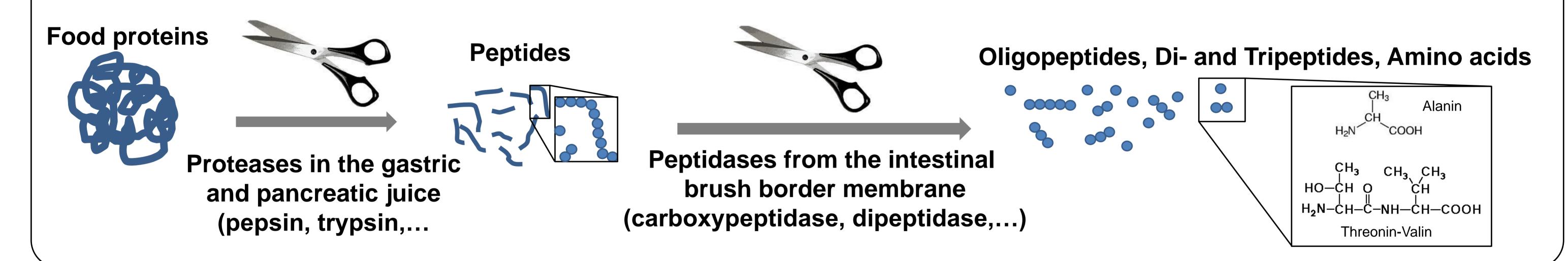
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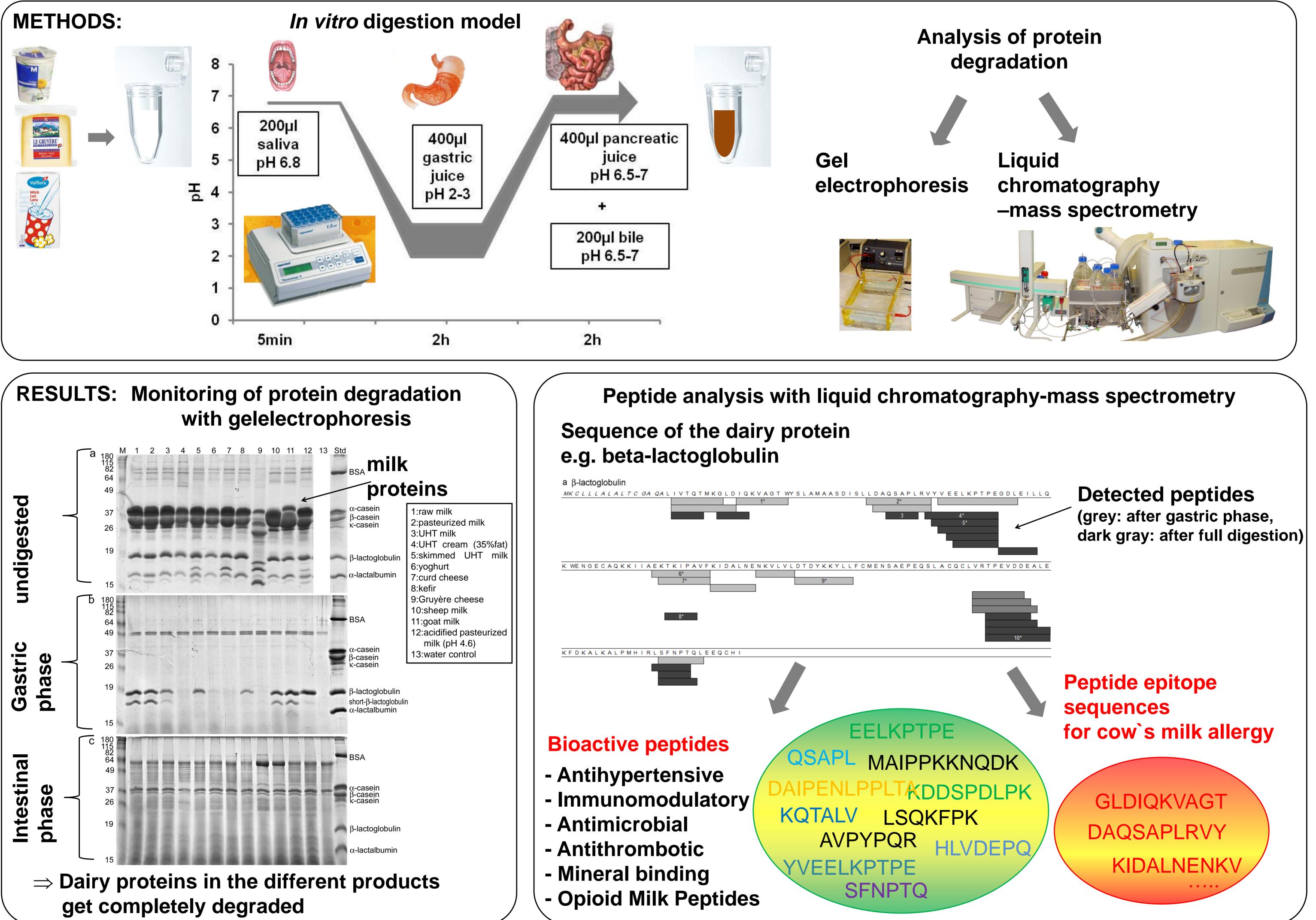


INTRODUCTION: Milk can be transformed by technological or microbial treatments into different dairy products with specific nutrient composition and biological activity. We developed an *in vitro* digestion (IVD) system that was validated for its ability to degrade the macronutrients of dairy products comparable to physiological ranges. Different dairy products were assessed for the presence of bioactive peptides after the gastric phase and after full digestion.









CONCLUSION:

Our *in vitro* digestion model enables a comparison of the digestion processes of different products, including the influence of the technological treatment. LCMS analysis allowed the differentiation of the products in regard to their content of bioactive peptides.

OUTLOOK:

In the future the transport of IVD products through intestinal CaCo-2 cells will be studied to assess the bioavailability of the detected peptides using a metabolomic approach.

