

The effect of food ingredients on gastrointestinal health

In the area of functional foods “gut health” is an important target and industries are developing ingredients (such as proteins and peptides, pre- and probiotics etc.) and products to support an optimal health. A range of animal and human studies have demonstrated positive effects of different food ingredients. However, detailed insights in the molecular working mechanism are lacking. To this extend cell-culture based technologies are applied. In the current project a range of cell culture-based technologies will be applied to study the effect of different food ingredients on gastrointestinal health. For several ingredients in-vivo data from animal and human (clinical) studies is available which will be the starting point for the current project. With gut-derived cell lines effects on pathogen adhesion, cytotoxicity, permeability, nutrient absorption, development and differentiation, immune functioning etc. will be studied.

We are looking for an enthusiastic student whit an interest in food science, nutrition and human physiology.

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