

African Journal of Food Science and Technology (ISSN: 2141-5455) Vol. 13(2) pp. 01-02, February, 2022

DOI: http:/dx.doi.org/10.14303//ajfst.2022.009 Available online @https://www.interesjournals.org/food-science-technology.html Copyright ©2022 International Research Journals

Perspective

Gastric digestion and the role of food material properties

Mathieu Chin*

Department of Industrial Engineering, Centre for Mechanics of Biological Materials, University of Padova, Padova PD, Italy

E-mail: mathieu.chin@ucalgary.cn

INTRODUCTION

While in vivo strategies involve living organisms, in vitro strategies incorporates experiments going down in an exceedingly laboratory setting. In vitro experiments generally use static or dynamic digestion set ups to simulate the organic process processes. In silico approaches to digestion studies area unit involve use of numerical and machine techniques to simulate phenomena. In the human method biological process .foods bear major size reduction to assist unharness embedded nutrients in order that they will simply pass into the blood for ultimate absorption by the body cells. Mouth and abdomen area unit the most important compartments wherever foods area unit disintegrated into tiny size, whereas tiny intestines area unit the most important website of nutrient absorption. Within the alimentary tract, each mechanical forces and chemical reactions break down eaten food into tiny molecules (Li et al., 2021).

The speed dynamics of digestion depends on the chemical and physical characteristics of food and their interaction with the physiological events occurring at intervals the GI tract. Reservoir operate of abdomen is achieved through the versatile volume of the abdomen, which might expand to accommodate food up to a volume of regarding four Litres commixture and homogenizing operate is achieved through the secretion of digestive juice and abdomen contraction that produces grinding and crushing of foods. Oral change of state is that the initial step in food digestion. From a physiological purpose of read, the most role of change of state is to convert a bit of food into a bolus prepared for swallowing. The internal organ disintegration of foods has been less studied and therefore the understanding is relatively restricted. This can be partially because of the complexness of digestion of foods that involves various influencing factors like fed/fast state, internal organ acid, accelerator reactions, and fluid mechanics and mechanical forces. On the opposite hand, abdomen physiology has not been totally understood; The abdomen wall movement, physics properties of internal organ content, the flow state of internal organ fluid, and hydrodynamic/mechanical forces functioning on foods need more clarification. Most of the studies are connected with medical and biological process analysis. A cyclic contractive pattern dominates as a result of circular muscle contractions. This cycle is more divided into four phases per contraction strength and every lasts for a special amount of your time (Carniel et al., 2013).

Phase I clinical trial lasts for forty to sixty min with rare contraction. The abdomen is, when the mouth, the most important organ for the breakdown of foods by a fancy interaction of organic chemistry and mechanical mechanisms driven by the diffusion of digestive juice and also the peristaltic activity of the abdomen (Brandstaeter et al., 2019). The degree of fragmentation of solid food within the abdomen and sequent unharness of nutrients is essentially keen about the food material properties. Despite intensive analysis directed at the digestion, the institution of the correct relationship between the initial material properties of foods and their resultant breakdown throughout digestion continues to be aloof from being totally understood. Recent developments in food process have centered on producing foods for healthy advantages like targeting unharness of nutrients in desired sites of the human GI tract. For this purpose, it's essential to grasp however foods break down throughout digestion within the canal.

Received: 24-Jan-2021, Manuscript No. AJFST-22-009; **Editor assigned:** 27-Jan-2021, Pre QC No. AJFST-22-009 (PQ); **Reviewed:** 10-Feb-2022, QC No. AJFST-22-009; **Revised:** 14-Feb-2022, Manuscript No. AJFST-22-009 (R); **Published:** 21-Feb-2022

Citation: Chin M (2022) Gastric digestion and the role of food material properties. AJFST.13: 009

The abdomen may be a major compartment wherever the scale of food particulates is reduced when oral change of state. From associate engineering perspective, the abdomen may be a receptacle, a grinder, a mixer, and a pump that controls the digestion method in this context, 2 fiber and protein-enriched yoghourts (similar composition however totally different viscosity) and an effect yogurt were developed. All 3 yogurts had similar caloric content. The aim of the current study was to research whether or not super molecule and fiber enrichment might have an effect on internal organ voidance and, consequently, the dynamics of super molecule digestion. Yoghourt digestion was studied employing a dynamic in vitro model that had been antecedently valid against in vivo information. So as to outline the parameters of the model (Carniel et al., 2020).

REFERENCES

- Brandstaeter S, Fuchs S.L, Aydin R.C, Cyron C.J (2019). Mechanics of the stomach: A review of an emerging field of biomechanics. GAMM-Mitteilungen. 42: e201900001.
- Carniel EL, Fontanella C.G, Stefanini C, Natali AN (2013). A procedure for the computational investigation of stress-relaxation phenomena. Mech Time Depend Mater. 17: 25-38.
- Carniel E.L, Albanesen A, Fontanella C.G, Pavan P.G, Prevedello L, Salmaso C, Foletto M (2020). Biomechanics of stomach tissues and structure in patients with obesity. J Mech Behav Biomed Mater. 110:103883.
- Li C, Xiao J, Chen XD, Jin Y (2021). Mixing and emptying of gastric contents in human-stomach: A numerical study. J Biomech.118: 110293.