

Nome: BIOACESSIBILIDADE DE COMPONENTES ALIMENTARES: FUNDAMENTOS, MÉTODOS E APLICAÇÕES

Código: ALM 922.

Coordenação: Prof. Bruno Martins Dala Paula.

Nível: mestrado e doutorado.

Tipo: optativa da Área de Concentração.

Carga horária: 60 (sessenta) horas teóricas.

Créditos: 04 (quatro).

Pré-Requisito: não há.

Aprovação pela Câmara de Pós-Graduação da UFMG: Criação em 05/10/2026.

Ementa:

Estudo dos conceitos, metodologias e aplicações relacionadas à bioacessibilidade de nutrientes, compostos bioativos e contaminantes em alimentos. Abordagem dos modelos in vitro de digestão, com ênfase no protocolo INFOGEST e suas adaptações. Avaliação dos fatores intrínsecos e extrínsecos que modulam a bioacessibilidade. Estratégias para modular a bioacessibilidade de componentes alimentares.

Bibliografia:

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TARIQ, F. et al. Bioavailability and bioaccessibility of grain polyphenols: A comprehensive review. eFood, v.6, n. e70067, 2025. <https://doi.org/10.1002/efd2.70067>

ZHAO, P. et al. Development of in vitro digestion simulation of gastrointestinal tract to evaluate lipolysis and proteolysis: Comparison of infant model digestion of breast milk and adult model digestion of cow milk. Food Hydrocolloids, v. 142, n. 10859, 2023. <https://doi.org/10.1016/j.foodhyd.2023.108859>

ZHOU, H. et al. Applications of the INFOGEST in vitro digestion model to foods: a review. Annual Review of Food Science and Technology, v. 14, p. 135-56, 2023. <https://doi.org/10.1146/annurev-food-060721012235>