

The Design and Development of an Automated Glycemic Index Analyser

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Glycemic Index: Health Issues

Glycemic Index of the foods we eat is important for the following reasons:

- 1. Diebetes the control of blood glucose and Insulin
- 2. Obesity appetite control, appetite suppression
- 3. Children energy and obesity
- 4. Heart Disease weight control
- 5. Colon Rectal & Bowel Cancer
 - efficient gastric flow







Glycemic Index Analysis

- •Glycemic Index measures the release of glucose from food under enzymatic digestion.
- •GI relates mostly to foods that contain measureable levels of carbohydrates: cereals, dairy, baked goods, energy bars, etc
- Glucose has a GI of 100
- GI ranges from:
 - High GI: > 70
 - Medium GI: 55-69
 - Low GI: < 55







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Glycemic Index Analysis

- •Gold Standard In Vivo Method
- -10 subjects -12 hour fast, no exercise
- Eat 50 g of food sample
- Blood glucose measured
 each 15mins for 2 hours
- 3 tests: 1 glucose reference

2 repeat tests for food samples

- Area under the curve is the Glycemic Response GR
- GI = 100* (GR for 50g of food/GR for 50g of Glucose)







NutriScan GI and RS Analysers

Developed by CSIRO, Div of Food and Nutrition Sciences

- GI = Glycemic Index
- RS = Resistant Starch
- 1st in the world
- Artificial Gut to simulate the digestion
 of food and to measure the glucose
 released over :

5hr (GI Analysis) and

16hr(RS Analysis) period.







NutriScan GI and RS Analysers

- The system involves a series of incubations, at physiological pH and temperature that essentially mimic the buccal, gastric and pancreatic phases of digestion.
- Intended for use in Research into

Animal and Human Nutritional.

Intended not as Replacement

for In Vivo method.

Intended for Product Development









NutriScan





- Pre-weighed Enzyme Cartridge
- 5, 10 and 20 sample cartridges
- Ensures consistency of results against the validation studies performed by CSIRO
- Reduces errors due to weighing







- 4 peristaltic pumps
 - 1 x 3 head pump
 loads enzyme bottles
 - 2 single heads pumps
 load other buffers
 - 1 single withdraws samples from digest.
- 2 syringe pumps
- 10ml syringe dispenses enzyme solutions
- 500ul syringe injects 10ul sample into GM9





20 Cup Digester

- XYZ Rotary Dispensing System
- Fully programmable
- Gentle Agitation : 20 position magnetic stirrer block
- Temperature controlled heating block: 37C







Glucose Analyser

Glucose Oxidase Reaction

 $Glucose + O_2 \ GOD \ Gluconic \ Acid + H_2O_2$

- Measures the depletion of Oxygen using an Oxygen Electrode
- RS232 coms to external PC







PC Controlled

- Fully programmable
- Program
 - Enzyme sequencing
 - Incubation times
 - Sampling times
 - Buffer loading volumes and sequences.
- Automatic data report
 - Plots Glycemic Load,
 Hydrolysis Index
 - Reports GI







Comparison between the In Vivo GI and RS VS the In Vitro methods:



Parameter	In Vivo Method		In Vitro Methods	
Time required To produce results	7 days	24 days	1 day	1 day
Cost per test	\$4000	\$8000	\$25-100	\$25-100
Sample throughput (Runs per week)	2	1-2	100-200	50
Discrimatory Power	15GI units	0.5g RS/g food	5 Gl units	0.2g RS/g food
Inter Assay Precision CV ²	30-40%	20-45%	2-10%	5-20%



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CSIRO Food and Nutrition Sciences have analysed hundreds of foods using their GI and RS Analysers and compared the results with the In Vivo Methods.



In vivo GI

Sample Type	GIValue	CV%	GI Predictive Instrument (Correlation Analysis: reference foods dataset I)
Shortbread Biscuit	69	3.4	
Graham Cracker	83	2.7	100
Savoury Cracker	80	3.8	
Breakfast Cereal 1	82	4.9	80 -
Breakfast Cereal 2	52	2.3	× 60 -
Breakfast Cereal 3	65	2.7	y = 1.10x - 7.00
Snack Food	75	4.4	\vec{c}'_{40} = $\frac{1.10x + 7.00}{r^2 = 0.925}$
Fruit Bar	44	10.9	N = 10
White Bread	82	3.8	20 -
Wholemeal Bread	74	2.7	0
			0 20 40 60 80 100

(1.5.10) Pasterior Tarr



Resistant Starch is the starch that passes through to the small intestines without undergoing enzymatic digestion.



Sample Type **RSValues** Pasta .5-1.0% **Breakfast Cereals** .2-3.0% 1.5-2.5% Bread - Wholegrain Bread - White .5-1.0% Potato - Fries 1.0-1.5% - Powdered .3% Pasteries .3-.9% 2.0-5.0% Legumes





Summary:



NutriScan GI20 Glycemic Index Analyser

- Fully Automated Artificial Gut
- 20 Sample Capacity
- Improved Precision vs In Vivo Method
- Validated by CSIRO
- Suitable for Product Development and Routine QC

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