

Exploiting bioactivity of European cereal grains for improved nutrition and health benefits



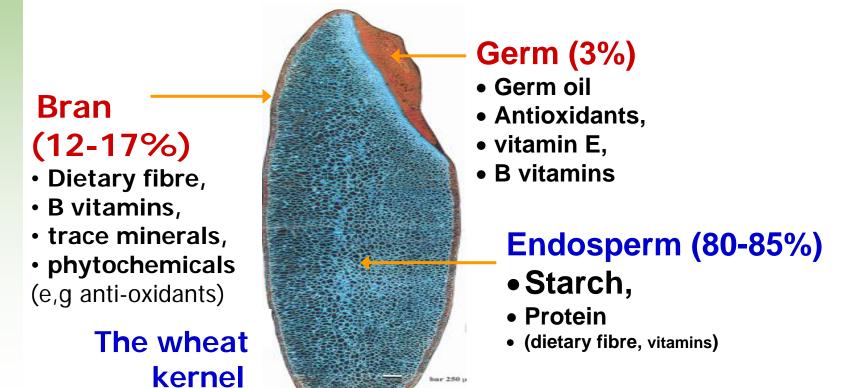


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Cereal grain kernel: endosperm+bran+germ

- White bread/ yellow pasta flour mainly from endosperm
- Wholemeal (or wholegrain) bread/pasta flour from entire kernel

Wholemeal vs. white: 2.5 - 5 x higher levels fibre/other bio-active compounds





THE WHEAT GRAIN KERNEL Bran is heterogeneous healthiest part = inner bran (aleurone)

• Soluble & insoluble dietary fibre (xylans, **β-glucans**)

- Proteins
- Antioxidants (phenolic acids)
- Vitamin E
- B vitamins
- Minerals
- Phytic acid

dietary fibre

cellulose, lignin)

(xylans,

Testa (1%) \setminus • Enzymes

Alkylresorcinols

Brush

Aleurone

layer

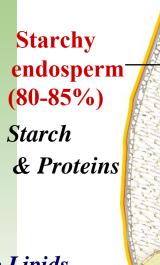
(6-9%)

Crease

Inner and Outer pericarp

(4-5%)

- Insoluble
 - Antioxidants bound to cell walls (phenolic acids)



- Lipids
- Antioxidants
- Vitamin E
- B vitamins
- - **Minerals**
 - Plant sterols

Germ

(3%)

• Enzymes



Growing number of epidemiology / cohort studies of whole grain products (with high fibre content) provide evidence of health benefits

Cardiovascular Disease

- Whole grains may lower cholesterol levels in part because of high level of soluble (viscous) fibre
- Magnitude of risk reduction 27-37%
- Larger cholesterol level reductions than from reduced cholesterol intake alone

Diabetes

- Consumption of whole grains included in recommendations for diabetes prevention
- 21 27% risk reduction by eating 3 servings of whole grain daily
- Whole grain intakes associated with improved insulin sensitivity

Cancer

- Meta-analysis of Gastro-Intestinal cancers
 - = 21 43% lower risk
- Meta-analysis of hormone dependent cancers =
- 10 40% risk reduction

Obesity

- Lower Body Mass Index
- Lower risk of major weight gain

Constipation

Grain fibres: excellent for prevention!





WHOLE GRAIN FOOD BIOACTIVITY Synergistic effects of a large range of compounds!

Oligo-Saccharides **Prebiotic**

Phytate Antioxidant

Dietary fibre **Improved** intestinal function, and glucose and lipid metabolism

Phytosterols Cholesterol-lowering

> Alkylresorcinols **Enzyme inhibitors**



Ferulic acid **Antioxidant**

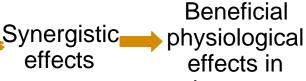
Lignans **Phytoestrogens**

Tocopherols & trienols

Vitamin E antioxidant

Antioxidants, reduce LDL oxidation

Choline, betaine



humans

Magnesium, chromium **Improved** insulin sensitivity

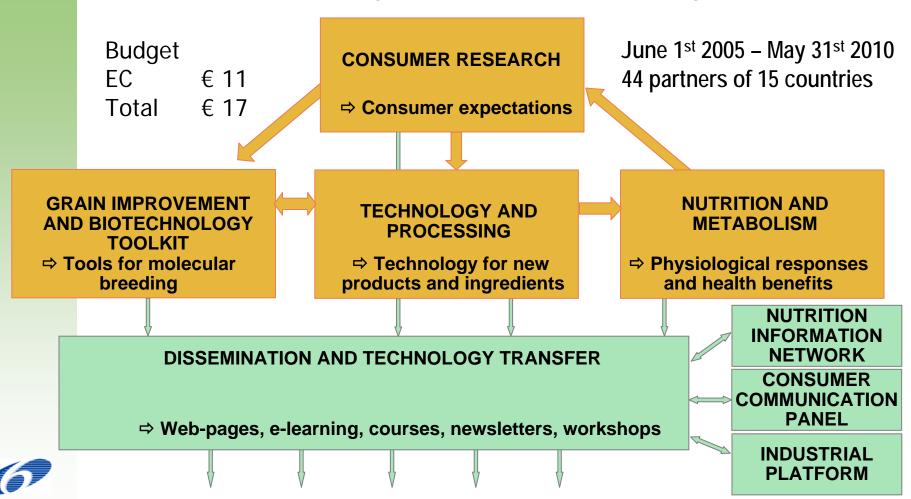
Folate Methyl donors



HEALTHGRAIN PROJECT

Integrated project: 'from fork to farm'- 5 Modules

Aim: provide scientific basis for increased intake of protective compounds and for understanding mechanisms for protection against diseases





Breeders, food industry, trade, consumer organisations, authorities

HEALTHGRAIN Results

Breeding (wheat, other grains) → **Higher levels fibre+bio-actives (F+BA)**

- 150 wheat varieties + 50 other cereal grains analysed for F+BA
- Large variation in fibre + bio-actives levels
- Tools developed for breeding → varieties high in fibre and bio-actives
- Analytical methods for breeders/ grain buyers

Technology → higher levels and increased bio-activity of F+BA

- New milling technologies → high fibre+bio-actives; less contaminants
- Technologies (enzymes, fermenting) → increased bio-availability and bio-activity
- Technologies for attractive gluten-free bread high in F+BA

Nutrition: Results support general picture → Insights in mechanisms

Consumer research (Finland, Germany, Italy, UK)

- Consumers prefer whole grain: Fi > D > UK > It
- Willingness to buy enhanced by: strong (Fi, D), weak (UK) resp. no claims (It)

Dissemination: Stakeholders! (in addition to publications/ presentations)

- Industrial Platform: 61 paying members (22 SME's)
- Nutrition Information Network 25 invited experts (1-2 /country)
- Consumer Communication Panel





Impact on state of the art - 1

Strengthening of EU position in R&D for grains-grain products-health

- > 100 peer reviewed publications (50 more to come); > 500 presentations
- 2x Special Issue J. Food Agric. Chem. (fibre+bioactives in 200 cereal cultivars)
- International competitions: Awards for young HEALTHGRAIN researchers
 High quality research due to cooperation between partners/
 - 20 secondments of staff between partners

Major boost to awareness, and business opportunities for healthy/ healthier products high in grain fibre + bioactives

- 10 Workshops for Industrial Platform members
- Annual project meetings with EU nutrition top scientists + communicators
- Final Conference 250 attendees (100 industry, 150 others)

Contribution to the growing availability of whole grain products in EU

Cooperation with other projects

- Contributions to Workshops and/or HEALTHGRAIN Final Conference:
 - ➤ EuroPrevall, HELENA, NuGO, DIOGenes, LYCOCARD, EU-FRESH BAKE
- Joint training courses: MoniQA // Joint Workshop for breeders: BioExploit





Impact on state of the art - 2 - the future

Needed:

- Further translation of insights and tools to practical applications
- Further growth of awareness

ACTIONS:

Continuation of Network: The HEALTHGRAIN Forum (Association)

Founded May 2010. Now 43 members (Industry, Research, Communication)

Aims:

- Maintaining the research network
- Communication issues (whole grain health; whole grain definition)

National follow-up projects have been/ are being formed

- The Danish Approach successes in major increase of consumption ('Fuldkorn' – started after major success of fruit&vegs campaign)
 - endorsed by Industry Government, Consumer org. Nutrition experts, Disease Associations (heart, diabetes, cancer, ...)
 - new products and higher 'status' of whole grain







Social benefits – high potential impact on quality of life and health care costs

- Life expectancy still increases in Europe
- But number of healthy years decreases
 - × 35y NL female: 1988: 24.7 more healthty years; 2008: only 16.7
- Europe: Growing epidemics of Obesity and Diabetes type-2
- Average intake of dietary fibre (preferably from fruit, vegetables, whole grains)
 far below recommended level by EFSA
- Shift towards whole grain and high grain fibre products

 Expected risk reduction > 20% heart diseases,, diabetes, (colon) cancer

Potential impact of HEALTHGRAIN → **further reduction of risks**

- Products higher in fibre & bioactives than whole grain products
- Taste and texture improved products
 (making shift from white to whole-grain type products easier)
- Growing awareness of health benefits of whole grain





HEALTH GRAIN

Potential economic benefits

Breeders

- Grains for products with extra health benefits (time scale ~ 7 years)
- Potential for added value

Flour millers

HEALTHFLOUR option

Ingredient suppliers ('bread improvers')

Healthy ingredients + know-how to make good bread

Bakers and other producers of consumer products

End products with enhanced health benefits

Suppliers of equipment and analytical tools

 Systems for (rapid) measurements of fibre/ bioactive in grains/ flours, test kits etcetera





IMPORTANT: Continued support for whole grain/ high grain fibre by nutritional information / recommendations



Economic benefits - 2

Benefits for SME's resulting from the HEALTHGRAIN Network

- Cooperation Agrasys (innovative SME, Spain) major firms
 Products with a new grain variety 'Tritordeum'
- Studies on technology and health benefits of grai fibre based prebiotic (AXOS – Fugeia company, Belgium)
- Support of SME with approved EFSA Health Claim (Beta-Glucans)
- Acess to French market for UK SME ('recommended by INRA')

The Definition of Whole Grain (WG)

developed by the HEALTHGRAIN Consortium (2010)

Broad agreement between nutritionists, food processors etcetera

- WG defined in alignment with modern production processes
- Removal of very outer grain layer allowed → reduced risk for contaminants







HEALTHGRAIN and EC Policies - 1

Nutrition and Health Claims (EC1924/2006)

- Approved health claims tend to be 'pharma-like':
 - for specific ingredients, targeted to one function/disease
 - Less suitable for broad categories e.g. 'whole grain products' beneficial for many functions

(National) nutritional recommendations more important than health clains for whole grain, high grain fibre and related products

HEALTHGRAIN Definition of whole grain – approval sought at EU level

Dietary fibre – new EC definition (2008)

- includes more fibre than the 'old' analytical methods
- grain based products are higher in fibre than listed
- revision of Food Composition databases required for correct information about fibre levels in cereal grain products Contacts HEALTHGRAIN Forum – EUROFIR established







HEALTHGRAIN and EC Policies - 2

Enhancing health and quality of life in Europe

- Public R&D funding required for
 - **×** Healthier basic foods
 - **Breeding of crops for enhancing health benefits**
 - Priority: crops with limited potential for profits (WHEAT!)
 - Wheat with healthier endosperm (more fibre)
 - Wheat with reduced capabilities for causing coeliac disease
 - Communication/ how to promote healthier life-style and food intake

Joint Programming Initiative – Healthy Diet for a Healthy Life

- Can be excellent tool for
 - Enhancing alignment of national projects
 - Funding for continued monitoring of cohorts in Europe (area where USA has superiour performance)





MORE OF GRAIN - FROM SCIENCE TO ACTION



