



### PhD Thesis: development, validation and application of the TIM systems

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- Mateo Anson, N. (2010, May 28). Bioactive compounds in whole grain wheat. PhD Thesis, Maastricht University. Riddeprint b.v. The Netherlands. ISBN: 978-90-5335-275-5.
- Minekus, M. (1998, May 28). Development and validation of a dynamic model of the gastrointestinal tract. PhD Thesis, Utrecht University. Elinkwijk b.v., Utrecht, Netherlands. ISBN: 90-393-1666-x.
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### General publications and technical aspects (incl. reviews)

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## Nutritional studies (human nutrition)

### Food Digestion (general)

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## Vitamins

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