

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

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- Arkbåge, K. (2003). Vitamin B12, folate and folate binding proteins in dairy products. Analysis, process retention and bioavailability. PhD Thesis Swedish University of Agricultural Sciences. Uppsala, Sweden. SLV Service/Repro. ISBN: 91-567-6470-6.
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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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- Alminger, M., Aura, A.-M., Bohn, T., Dufour, C., El, S.N., Gomes, A., Karakaya, S., Martinez-Cuesta, M.C., McDougall, G.J., Requena, T., Santos, C.N. (2014). *In vitro* models for studying secondary plant metabolite digestion and bioaccessibility. *Compreh. Rev. Food Sci. Food Safety* 13: 413-436.
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Nutritional studies (human nutrition)

Food Digestion (general)

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Carbohydrates (digestion and fermentation)

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Vitamins

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