



# Consideration of utilisable amino acid content in dietary protein quality assessment



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## Background

- Current evaluation systems for protein quality focus only on indispensable amino acids (IAAs) and do not consider the dispensable amino acids (DAAs) content
- When excess levels of IAAs are present, DAAs may actually become limiting
- Data to estimate utilisable, oxidized, and non-absorbed amino acids in different dietary protein sources are available from the protein quality evaluation methods such as digestible indispensable amino acid score (DIAAS) studies

## Aims

- To estimate levels of utilisable amino acids for dietary protein sources
- To illustrate the complementary effect of two dietary protein sources for maximizing amount of utilisable amino acids

## Methods

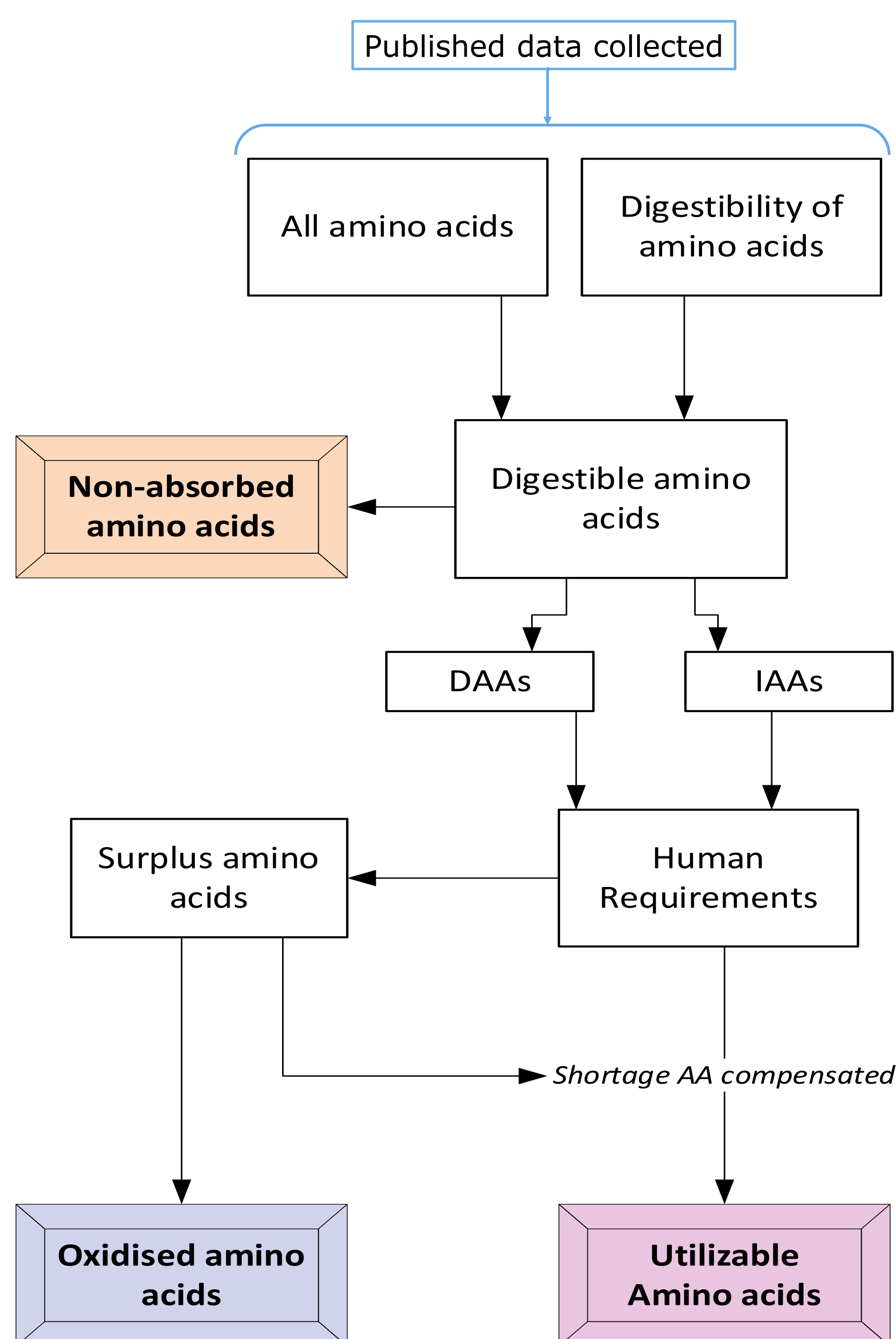


Figure 1: Structural outline for methodology

## Result for individual dietary protein sources

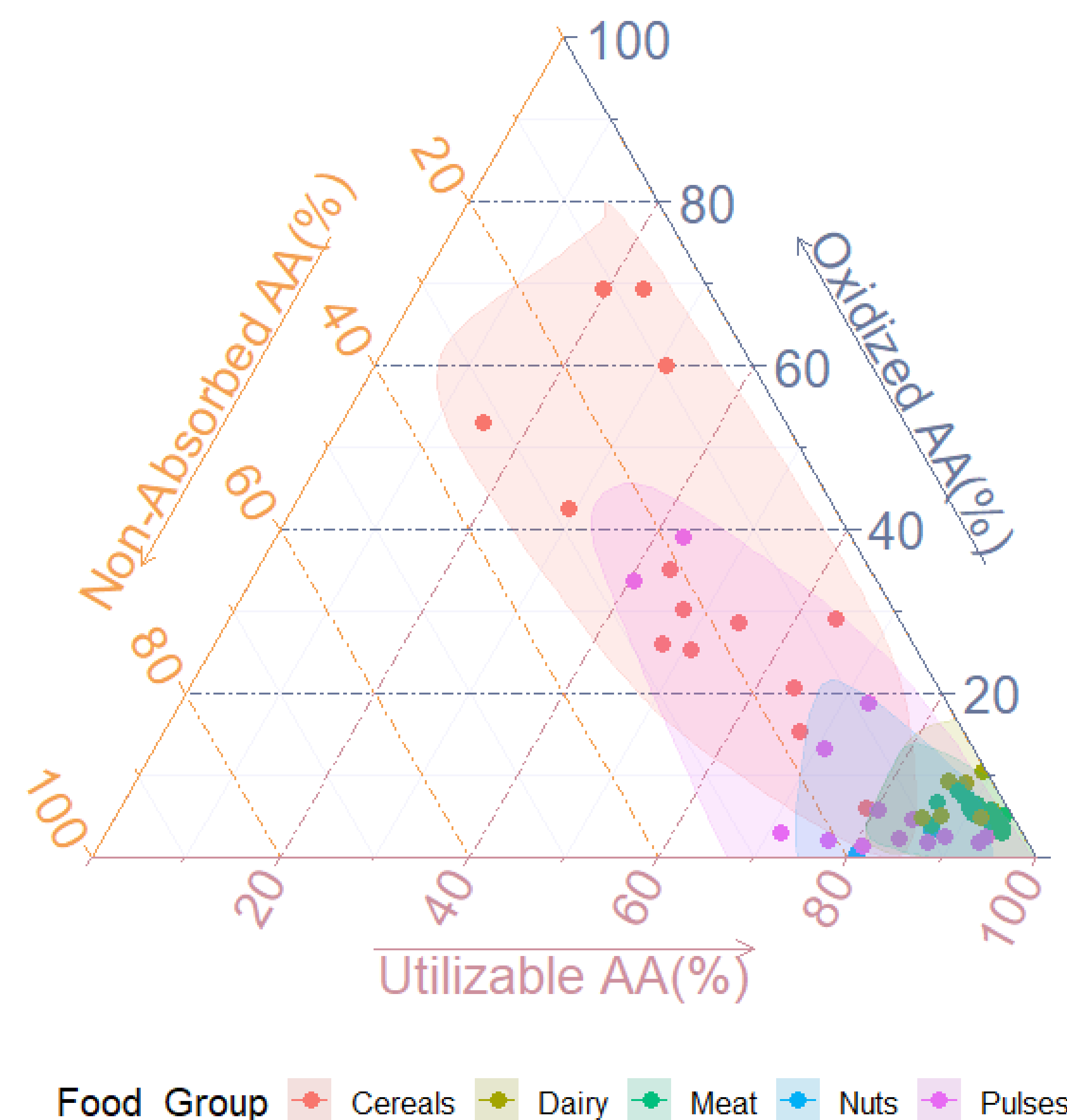


Figure 2: Proportion of utilisable, oxidized, and non-absorbed amino acid in different dietary protein sources

## Conclusions

- Taking DAAs into account in protein quality estimation gives better insight on actual amount of utilisable amino acid
- Highest DIAAS score does not always reflect maximum utilisable amino acids in dietary protein sources and mixtures thereof
- Complementarity of dietary protein sources to increase utilisable amino acid is depended on the amino acid profile of individual sources

## Result for combination of different dietary protein sources

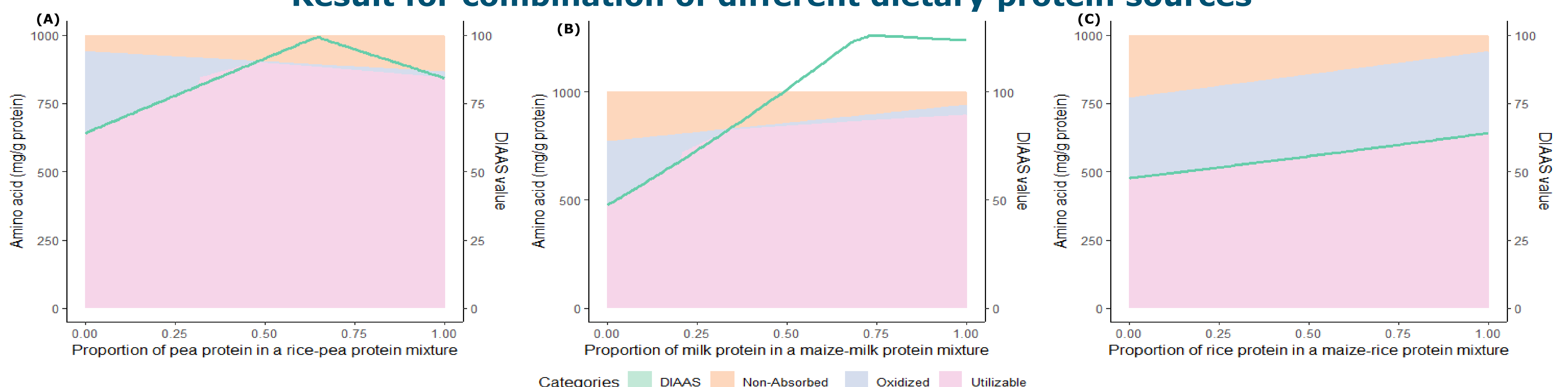


Figure 3: Amount of utilisable, oxidized and non-absorbed amino acid and DIAAS value for combination of different dietary protein sources where dietary protein are from rice and peas (A) maize and milk (B), and maize and rice (C)

## Acknowledgement

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