



9th International Conference on Food Digestion, 19-21 May 2026, Gdańsk (Poland)

Behind the scenes of INFOGEST Quant: insights into the step-by-step protocol for protein digestibility and DIAAS determination

Ana Blanco-Doval, Lotti Egger, Raquel Sousa, Cédric Brügger, Eliane Binz, André Brodkorb, Didier Dupont, Isidra Recio, and **Reto Portmann**

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nature protocols

<https://doi.org/10.1038/s41596-025-01307-9>

Protocol extension

 Check for updates

INFOGEST Quant: standardized in vitro determination of digestibility and DIAAS of dietary proteins based on the INFOGEST static digestion model





The INFOGEST Quant protocol

nature protocols

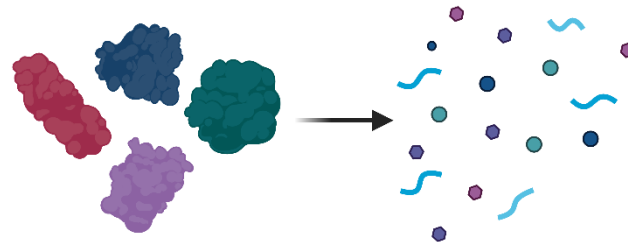
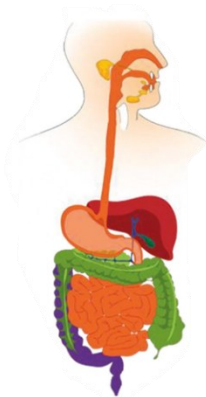
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Protocol extension

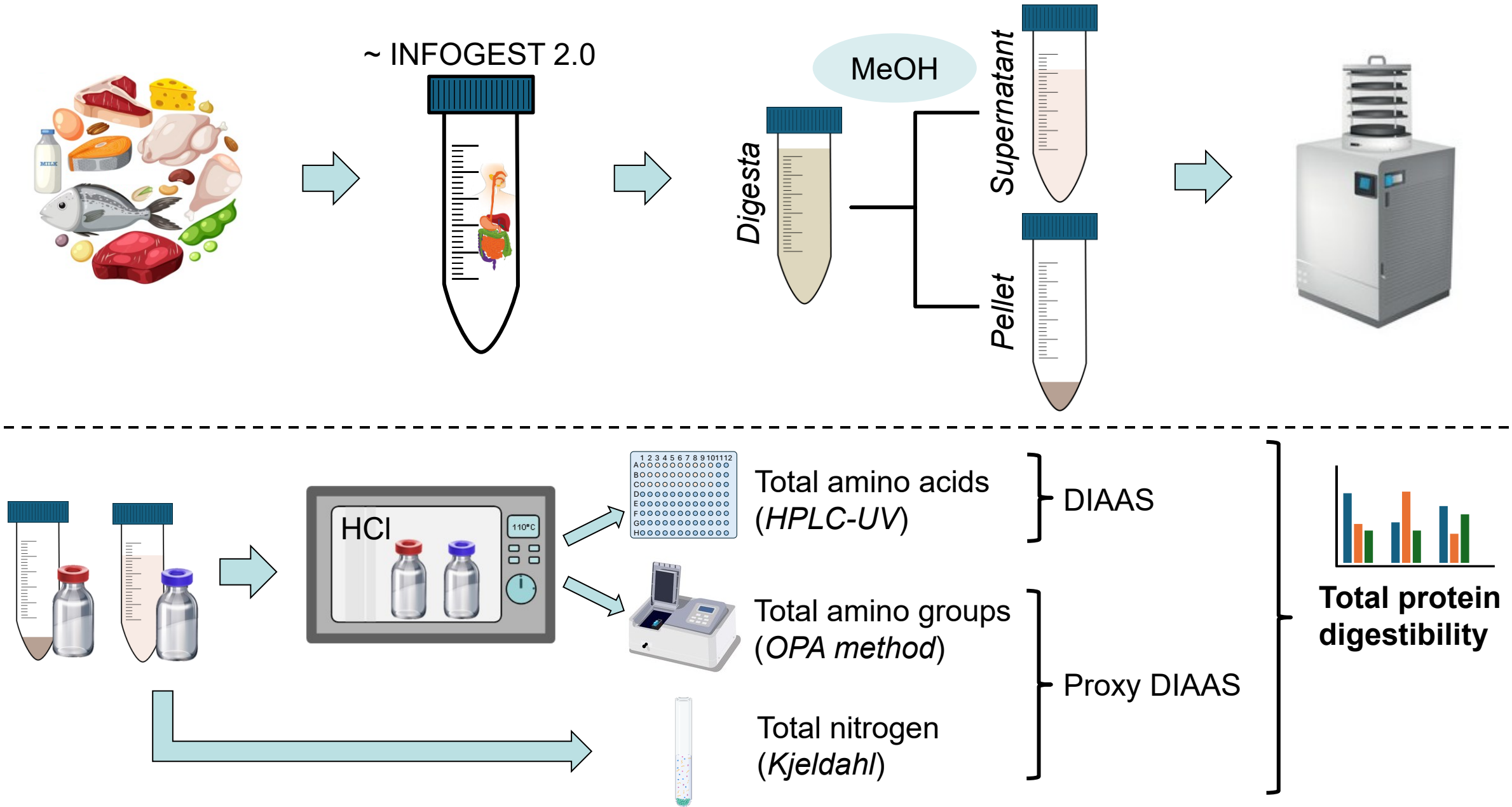
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INFOGEST Quant: standardized in vitro determination of digestibility and DIAAS of dietary proteins based on the INFOGEST static digestion model

Lotti Egger^{1,5}, Ana Blanco-Doval^{1,5}, Raquel Sousa¹, Cédric Brügger¹, Eliane Binz¹, André Brodkorb²,
Didier Dupont³, Isidra Recio⁴ & Reto Portmann^{1,5}✉



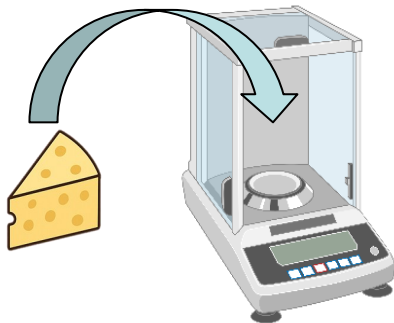
The INFOGEST Quant protocol – overview



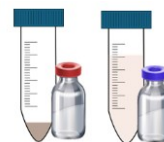
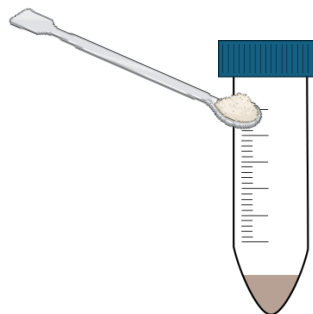


Critical points of the INFOGEST Quant method

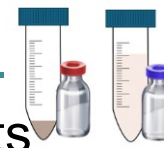
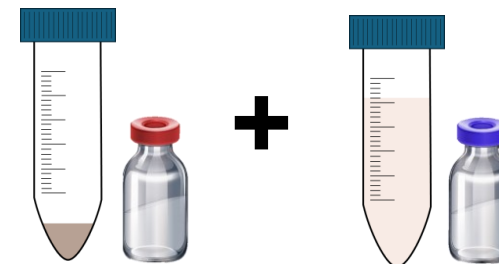
Sample amount for IVD



Pellet aliquots



Analysis of supernatants
and pellets

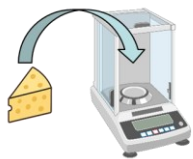




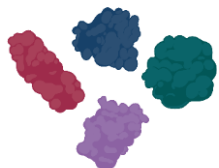
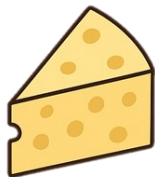
Critical points of the INFOGEST Quant method

Sample amount for IVD

Sample amount for IVD



The amount of sample for digestion is adjusted to **40 mg of protein** in order to normalize the protein-to-enzyme ratio among experiments.

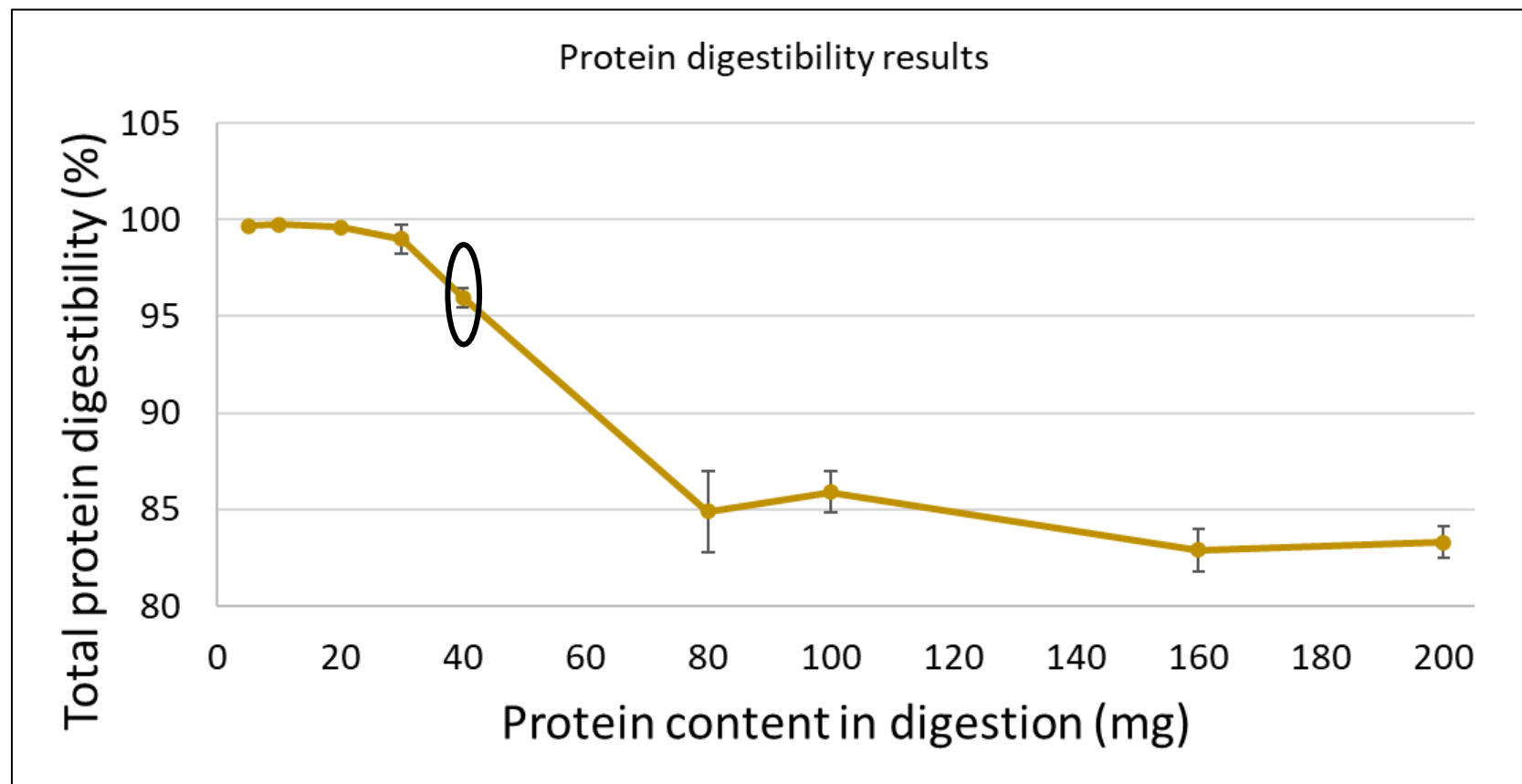


x3

5 mg	80 mg
10 mg	100 mg
20 mg	160 mg
30 mg	200 mg
40 mg	



Total amino acids
(HPLC-UV)

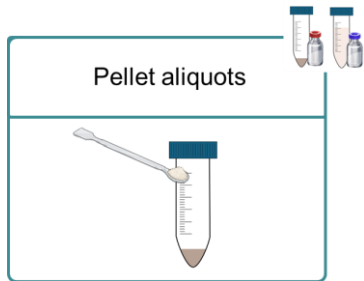


1 g food → 40 mg protein

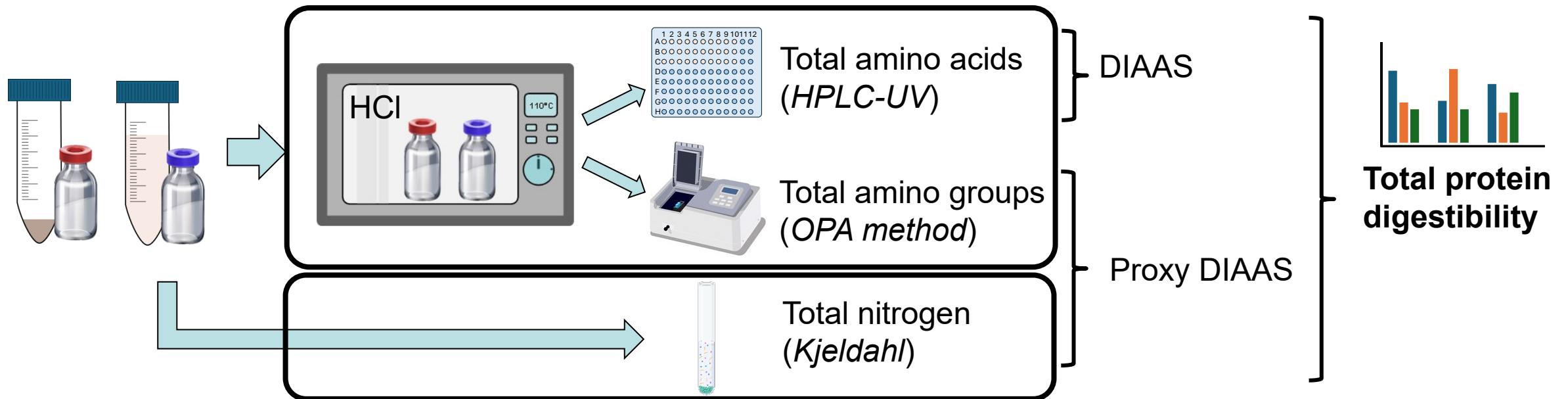


Critical points of the INFOGEST Quant method

Pellet aliquots



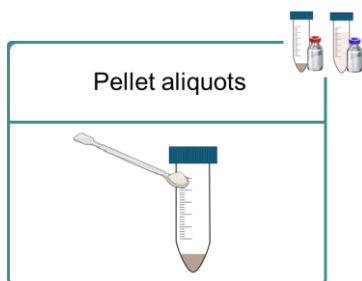
The **pellets** (non-absorbable fractions) **must not be aliquoted** for various analytical workflows; instead, the whole pellets are used for chemical analysis.



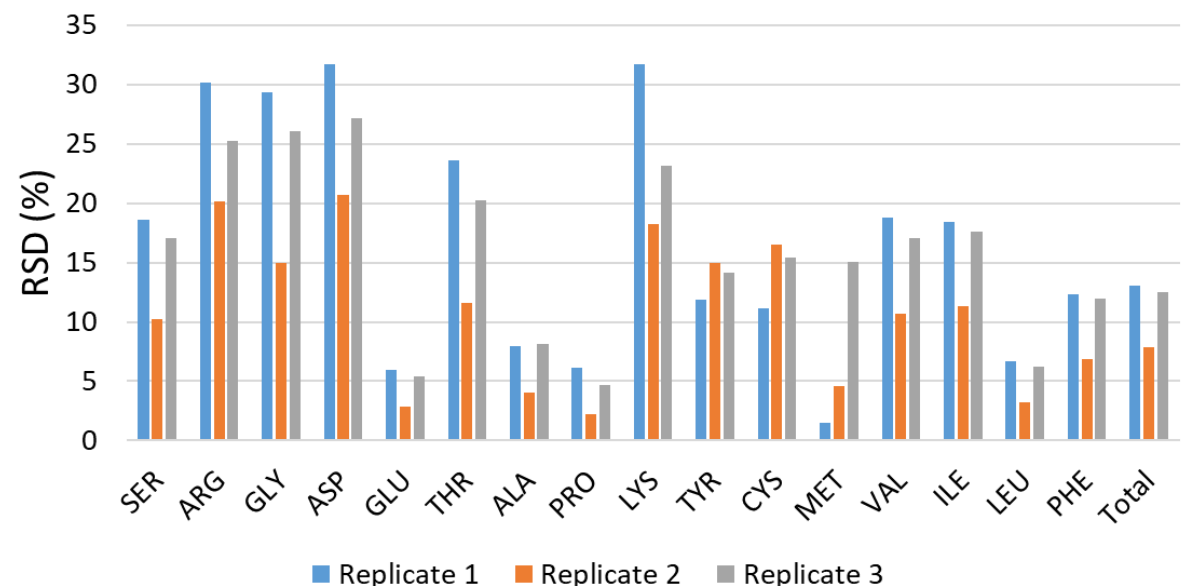
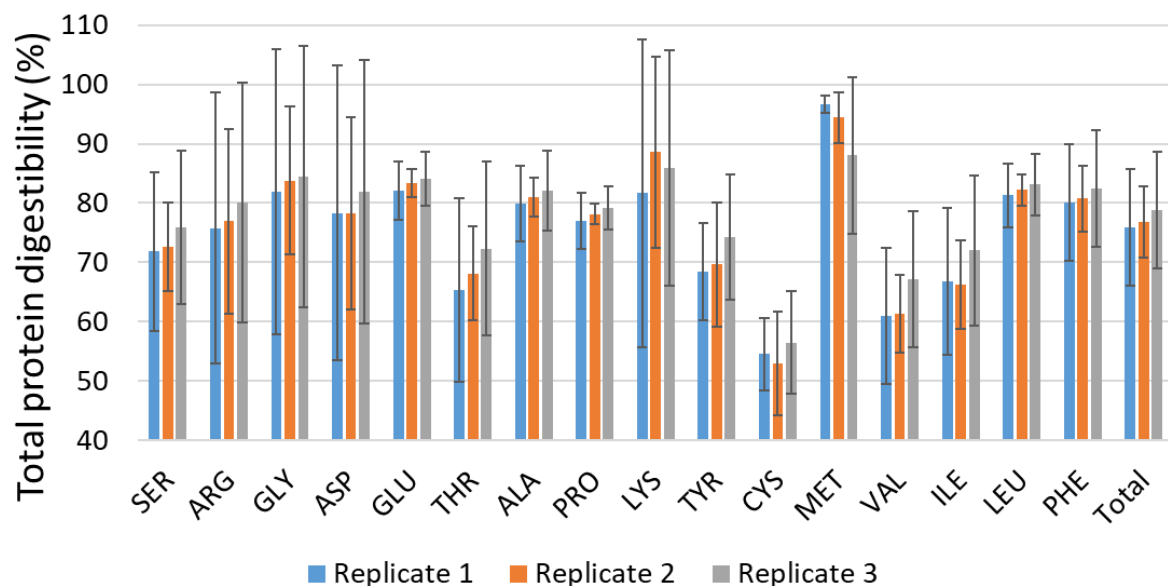
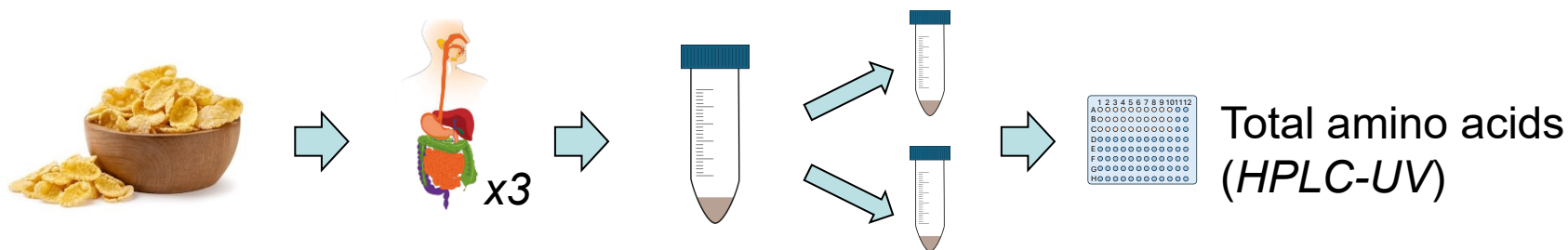


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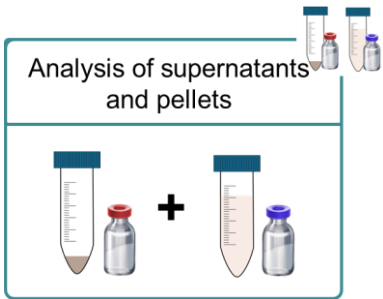


IMPORTANT NOTE: *The pellet is not homogeneous.*



Critical points of the INFOGEST Quant method

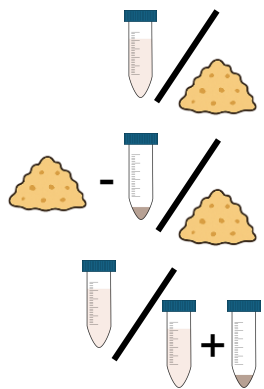
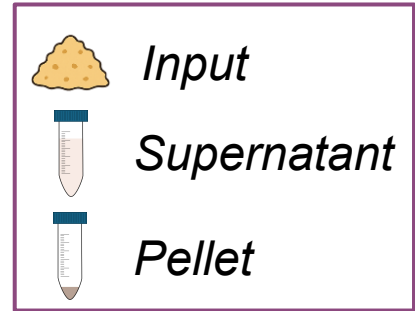
Analysis of supernatant and pellets



Calculations are done based on results in the **absorbable fraction** in relation to the **sum of the absorbable and non-absorbable fractions**.

$$In\ vitro\ digestibility\ [\%] = \frac{(FS - CS)}{(FS - CS) + \max(0; FP - CP)} \times 100 = \text{Diagram of test tubes and vials}$$

1	2	3	4	5	6	7	8	9	10	11	12
A	O	O	O	O	O	O	O	O	O	O	O
B	O	O	O	O	O	O	O	O	O	O	O
C	O	O	O	O	O	O	O	O	O	O	O
D	O	O	O	O	O	O	O	O	O	O	O
E	O	O	O	O	O	O	O	O	O	O	O
F	O	O	O	O	O	O	O	O	O	O	O
G	O	O	O	O	O	O	O	O	O	O	O
H	O	O	O	O	O	O	O	O	O	O	O



	Milk (pasteurised)	Sheep milk	Quark	Quinoa (cooked)	Chia (ground)	Chia (hydrated)
	83.3	84.3	93.1	58.8	33.1	0.2
	99.9	99.8	99.9	87.1	83.2	41.4
	99.9	99.8	99.9	82.0	66.3	0.4
Recovery (%)	83.4	84.5	93.2	71.7	49.8	58.9



Critical points of the INFOGEST Quant method

Other points

Enzyme blank



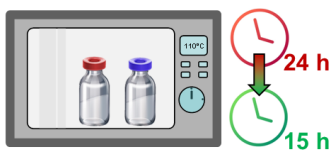
The enzyme blank tube to correct for enzyme autolysis must include a **protein-free substrate** (e.g. a protein-free cookie).

Sample size



Mastication is simulated by grinding the solid samples to a particle size of **2-3 mm** (based on *in vivo* data).

15 h acid hydrolysis



The **acid hydrolysis** of the digested samples lasts **15 h** instead of 24 h, as done in the food material.



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Federal Department of Economic Affairs,
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Agroscope



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Thank you for your attention



Biochemistry of milk and microorganisms

INFOGEST

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Critical points of the INFOGEST Quant method

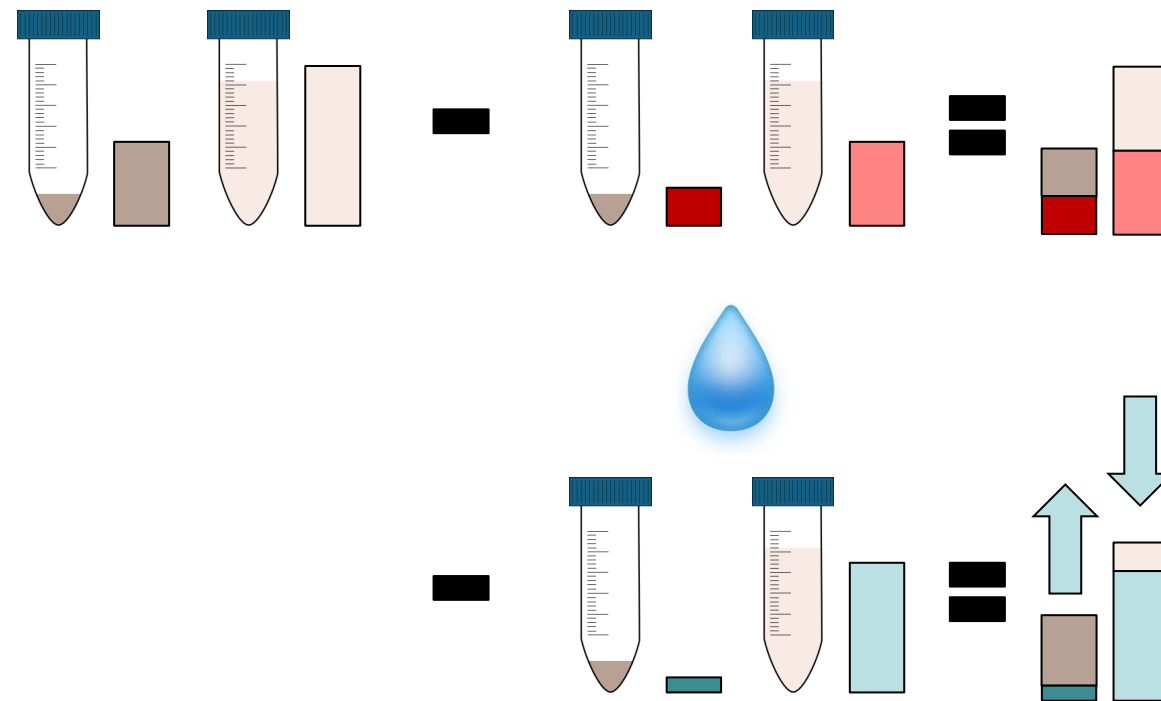
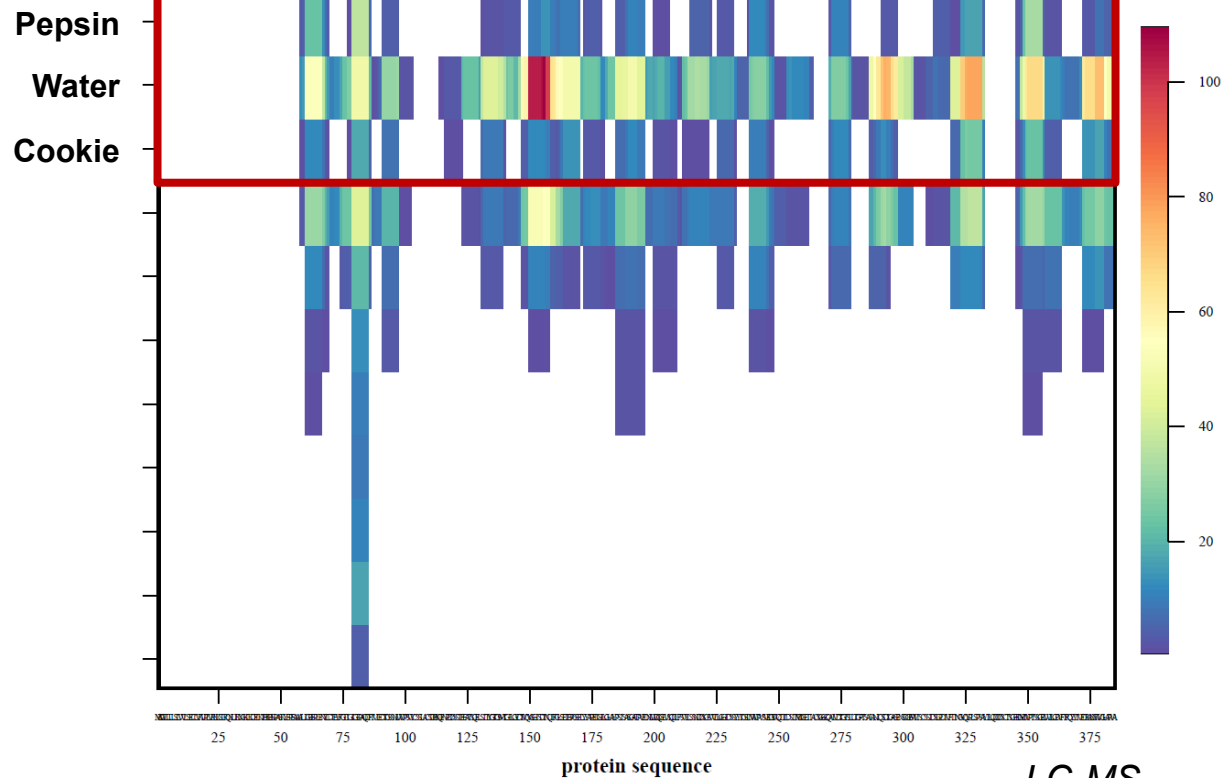
Enzyme blank

Enzyme blank



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Pepsin – Gastric phase 120 min



Underestimation of digestibility



Critical points of the INFOGEST Quant method

Sample size

Sample size



Mastication is simulated by grinding the solid samples to a particle size of **2-3 mm** (based on *in vivo* data).



Raw

Hydrated/cooked

Ground

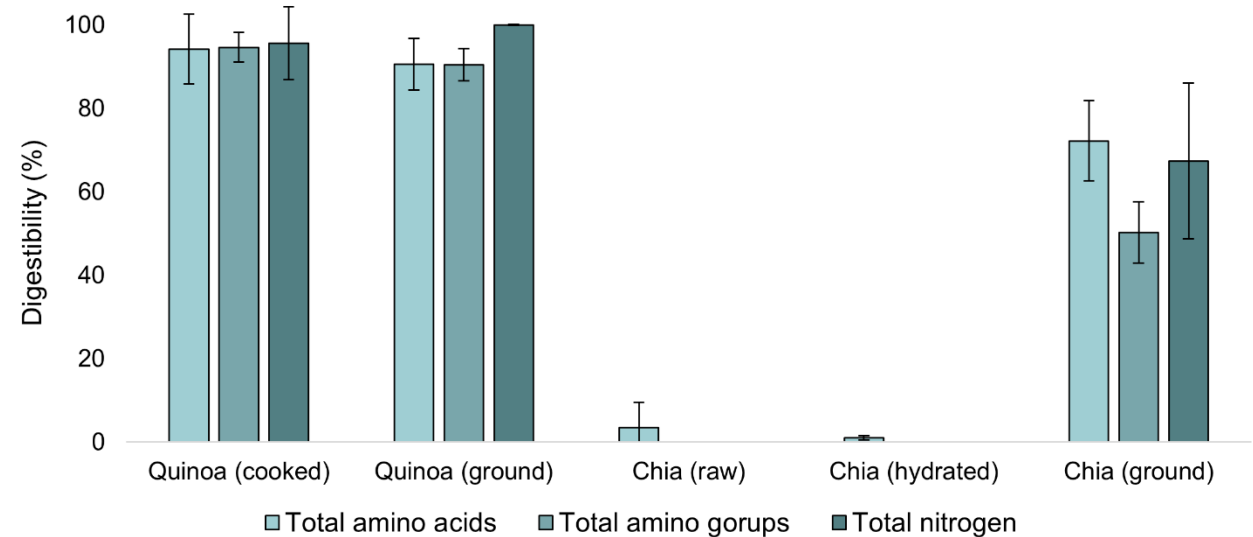
Chia



Quinoa



Total digestibility

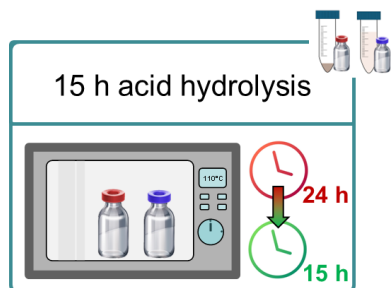


IMPORTANT NOTE: Foods for digestion should be prepared as they are consumed, and not milled to a powder for homogeneity (if this is not the case in real life).



Critical points of the INFOGEST Quant method

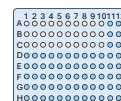
15 h acid hydrolysis



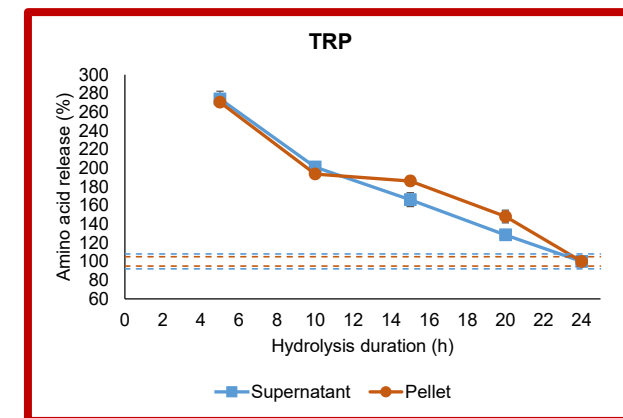
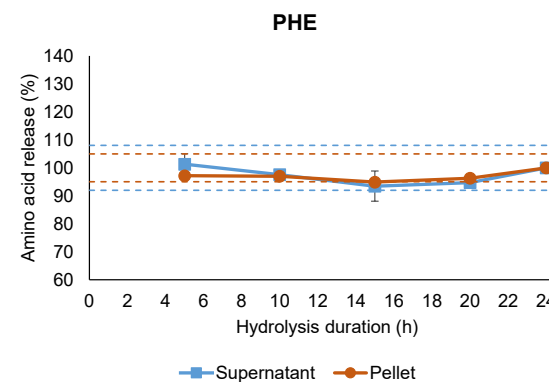
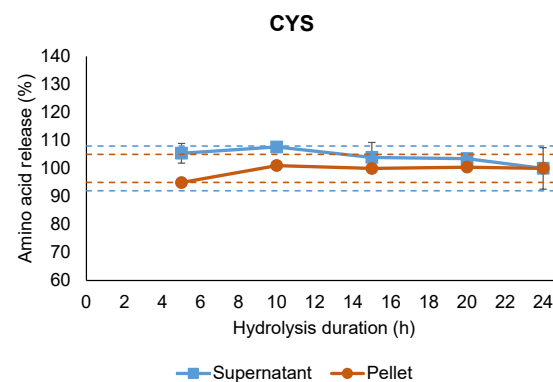
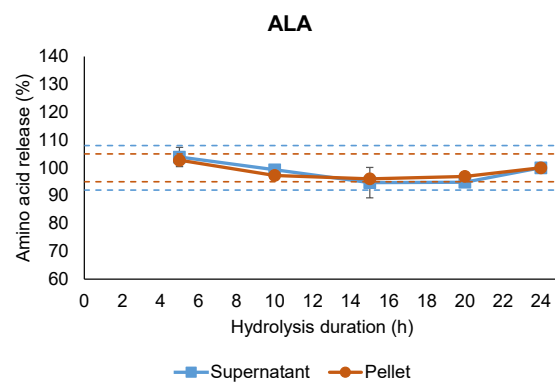
The **acid hydrolysis** of the digested samples lasts **15 h** instead of 24 h, as done in the food material.



5 h
10 h
15 h
20 h
24 h



Total amino acids
(HPLC-UV)



*Results: % relative to 24 h (reference method).