

The Chancellor of Ghent University has the honour of inviting you to attend the public defense of the doctoral dissertation of

MSc. Caian He

Title of the doctoral dissertation:

Potential application of pectins, isolated dietary fibers from agro-industrial by-products, to encapsulate and protect probiotics

The public defense will take place on 01/12/2021 at 16:00.

However, due to the strict government restrictions related to COVID-19, the public defense will be livestreamed. You can attend the defense through the following link: https://www.fbw.ugent.be/doctorate/CajanHe.

We kindly ask you to dial in 5 minutes before the defense, switch off your camera and mute your microphone to not disturb the candidate and jury members during the defense.

Dissertation supervisors

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Abstract of the doctoral research

Food waste will cause not only an environmental concern but also lead to economic losses. To address this issue, recycling and utilization of the resources from agroindustrial by-products are considered important actions. Dietary fibers (DFs) abundantly present in agro-industrial by-products have high promise as a potential ingredient/additive in (functional) foods, but a comprehensive study on the valorization and application of DFs from agro-industrial by-products is still limited.

The overall aim of this PhD was to investigate the valorization of DFs from agro-industrial by-products and their potential application as physical carriers for probiotics (three Lactobacillus strains). In this PhD thesis, DF concentrates recovered from six different agro-industrial by-products were screened for their protective carriers for lactobacilli. Clementine peel was then selected and subjected to further isolate clementine peel pectins (CMPs) using a green extracting agent. The isolated CMPs were applied as physical carriers to protect lactobacilli upon heat shock, freeze-drying and simulated gastrointestinal digestion, of which the low-methoxyl CMPs were found to provide higher protective performances, especially in the form of pectinate microcapsules. These findings demonstrate that pectinate microcapsules are promising protective carriers for probiotics.

Brief Curriculum Vitae

Caian He was born in 1990, Guangxi, China. He obtained his Bachelor's degree in Food Science and Engineering at Northwest A&F University. In 2014 – 2017, he followed the Master in Agricultural Products Processing and Storage Engineering at Northwest A&F University. In his master thesis, he studied the topic: "The effects of interactions between Tartary buckwheat polyphenols and Tartary buckwheat starch on the physicochemical properties and in vitro digestibility of starch". In 2017, he obtained a PhD scholarship from the China Scholarship Council (CSC) funded by China for four years. He started his PhD at research unit VEG-i-TEC, UGent Campus Kortrijk. The main focus of the PhD is the valorization of dietary fiber concentrates from agro-industrial byproducts and their application as probiotic carriers. During the PhD study, he has three papers published in peer-review international journals.

