AARHUS UNIVERSITY

OMNISAM

The Omnibus Satiety Metric: A multimodal metric for predicting the satiating effects of real foods and drinks

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Designing food and drink

Designing food and drink that maximizes satiety has long been an ambition of industry and public health programs.

Foods that fill faster and for longer are desirable to consumers for conHigh-resolution neuroimaging data from the hypothalamus.

Partner: University of Copenhagen, Danish Research Centre for Magnetic Resonance

Strategy

The overreaching strategy is to develop a multi-modal metric that targets the full spectrum of processes underlying the satiety cascade composing brain, blood and behaviour (BBB).

Subjects will undergo a preload - ad libi-



trolling their weight, and for public health programs in obesity prevention. Current methods for measuring satiety have weak predictive value. We propose to over-come this deficiency by developing the Omnibus Satiety Metric.

Subjective sensory indices of appetite, desires and wellbeing, and measurements of eating behaviour.

Partner: Aarhus University, Department of Food Science



ducts differing in levels of calories and protein to carbohydrate ratio. Extracting the temporal dynamics of BBB data, we will compute a metric for predicting nextmeal energy consumption.

hormones and blood metabolite composition.

Partners: University of Copehagen, Department of Endocrinology and Internal Medicine & Aarhus University Hospital, Department of Endocrinology and Internal Medicine



Foundation

The overall purpose of the OmniSaM project is to develop a proof-of-concept satiety metric that provides accurate predictions of the satiating effects of real foods and drinks.

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OmniSaM is founded by The Arla Foods Dairy Health and Nutrition Excellence Center. Ingredients are delivered by Arla Foods & Arla Foods Ingredients. Visit the project website here: <u>OmniSaM.au.dk</u>



