

# The effect of oral sensory exposure time and bite number on satiation.

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An increased oral sensory exposure time and an increased bite number leads to lower intake.

<b>Ethische beoordeling</b>	Positief advies
<b>Status</b>	Werving gestopt
<b>Type aandoening</b>	-
<b>Onderzoekstype</b>	Interventie onderzoek

## Samenvatting

### ID

NL-OMON22941

### Bron

Nationaal Trial Register

### Verkorte titel

Soup-time

### Aandoening

food intake regulation to prevent obesity

## Ondersteuning

**Primaire sponsor:** Wageningen University

**Overige ondersteuning:** This study is supported by the Science and Technology Foundation of the Netherlands Organization for Scientific Research (NWO-STW), with co-financers: Unilever, CSM, Danone Nederland, Royal FrieslandCampina, and Top Institute Food and Nutrition (TIFN).

## Onderzoeksproduct en/of interventie

## Uitkomstmaten

### Primaire uitkomstmaten

The amount of ad libitum intake of soup consumption of the four different conditions.

# Toelichting onderzoek

## Achtergrond van het onderzoek

Sensory exposure from food in the oral cavity is extremely important in food intake regulation. Therefore we will investigate the oral sensory exposure time and the effect of bites on satiation.

## DoeI van het onderzoek

An increased oral sensory exposure time and an increased bite number leads to lower intake.

## Onderzoeksopzet

Subjects consume ad libitum tomato soup in four different condition app. once a week.

## Onderzoeksproduct en/of interventie

To investigate the effect of orosensory exposure time, the ad libitum intake of the "short" condition (bites of 15 g in 3 seconds) (index treatment) will be compared with the ad libitum intake of the "long" condition (bites of 15 g in 9 seconds) (reference treatment).

In addition, to investigate the effect of bites, the ad libitum intakes of the "shortbite" (bites of 5g in 1 second) and "longbite" condition (bites of 5g in 3 seconds) (index treatments) will be compared with the ad libitum intake of the "short" and "long" condition (reference treatment).

The bites and pauzes between bites are administrated and controlled via a pump. Subjects are able to stop the administration whenever they felt they had enough.

# Contactpersonen

## Publiek

Bomenweg 2  
Dieuwerke Bolhuis  
Wageningen 6703 HD  
The Netherlands

## Wetenschappelijk

Bomenweg 2  
Dieuwerke Bolhuis

## Deelname eisen

### Belangrijkste voorwaarden om deel te mogen nemen (Inclusiecriteria)

1. Men;
2. Non-smoking;
3. Age: 18-35 year;
4. Healthy (as judged by the participant);
5. BMI between 18.5 - 25 kg/m<sup>2</sup>.

### Belangrijkste redenen om niet deel te kunnen nemen (Exclusiecriteria)

1. A score of <5 at a 9-point pleasantness scale for tomato soup;
2. Difficulties with swallowing;
3. Following diets during last two months;
4. Restraint eating behaviour.

## Onderzoeksopzet

### Opzet

Type:	Interventie onderzoek
Onderzoeksmodel:	Cross-over
Toewijzing:	Gerandomiseerd
Blinding:	Enkelblind

Controle: N.v.t. / onbekend

## Deelname

Nederland  
Status: Werving gestopt  
(Verwachte) startdatum: 18-11-2010  
Aantal proefpersonen: 59  
Type: Werkelijke startdatum

## Ethische beoordeling

Positief advies  
Datum: 09-11-2010  
Soort: Eerste indiening

## Registraties

### Opgevolgd door onderstaande (mogelijk meer actuele) registratie

ID: 34457  
Bron: ToetsingOnline  
Titel:

### Andere (mogelijk minder actuele) registraties in dit register

Geen registraties gevonden.

## In overige registers

Register	ID
NTR-new	NL2484
NTR-old	NTR2601
CCMO	NL34082.081.10
ISRCTN	ISRCTN wordt niet meer aangevraagd.
OMON	NL-OMON34457

# Resultaten

## Samenvatting resultaten

Bolhuis DP, Lakemond CMM, de Wijk RA, Luning PA, de Graaf C, Effect of salt intensity on ad libitum intake of tomato soup similar in palatability and on salt preference after consumption. Chemical Senses, 2010 Nov;35(9):789-99.