# Internet in Education: Chemical changes during the extrusion process

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#### About...

- Internet in Chemical Education
- Extrusion
- Chemical changes .....

#### Internet in Chemical Education

- quick overview
  - -history
  - -present ...
  - -future ...

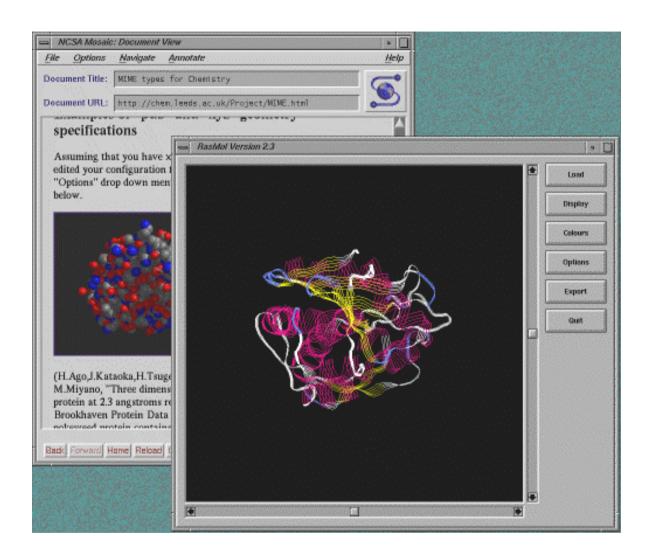
# History ...

uuencode filename filename | mailx -s filename.uue user@host

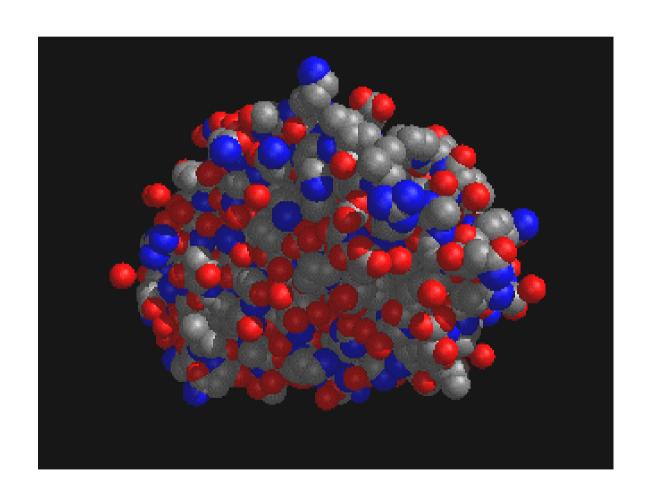


#### Present ...

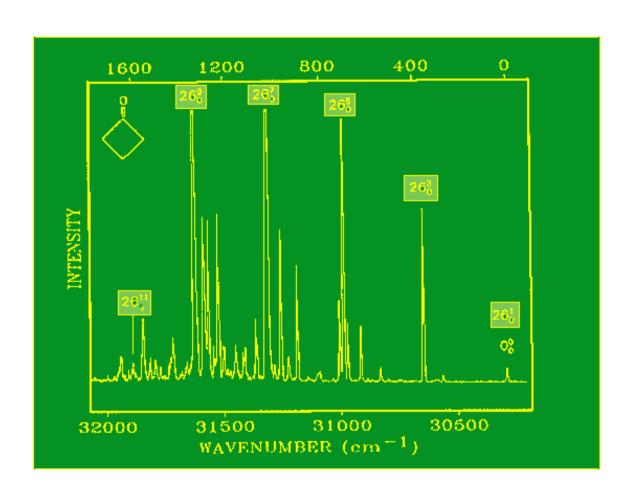
- MIME (Multipurpose Internet Mail Extensions)
- Chemical MIME
  - chemical/x-pdb; rasmol %s
  - chemical/x-xyz; rasmol xyz %s
- VRML, Java
- Video on Internet (mpeg, avi, asf, divx ...)



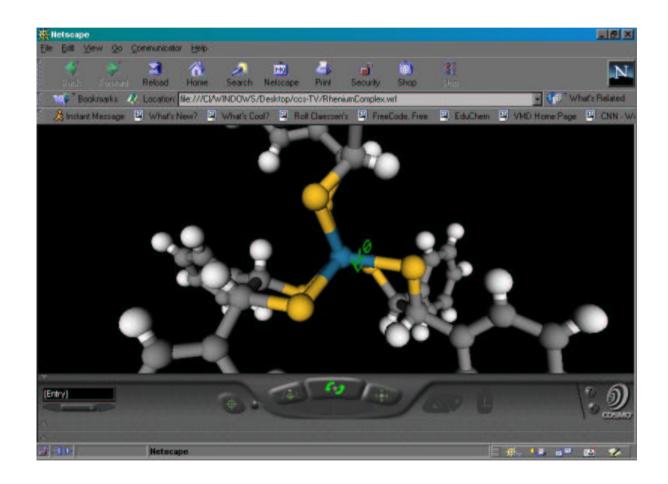
# chemical/x-pdb



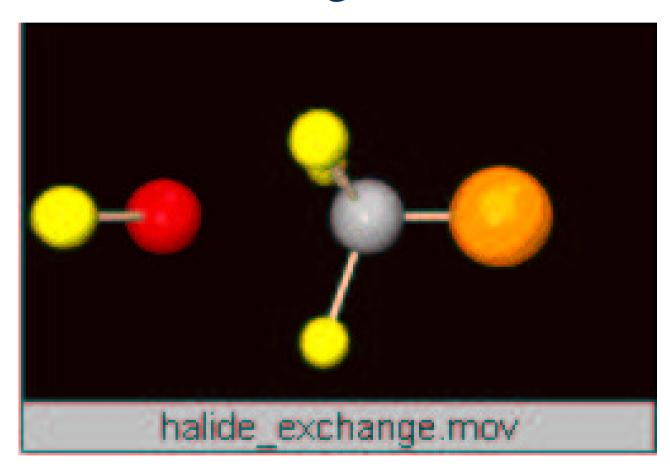
## IR spectrum



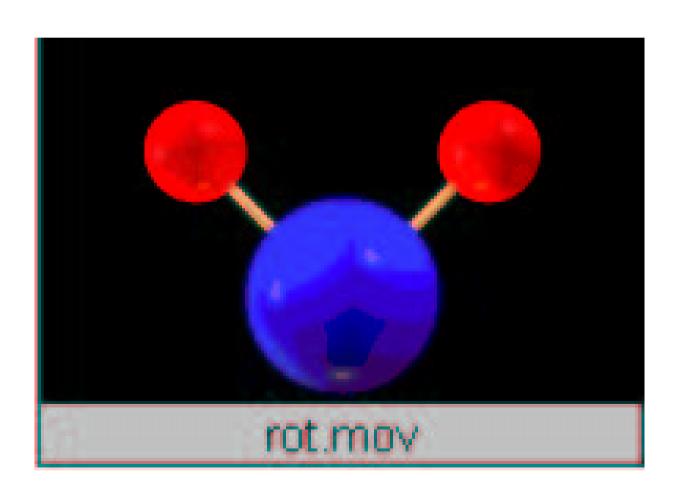
#### **VRML**



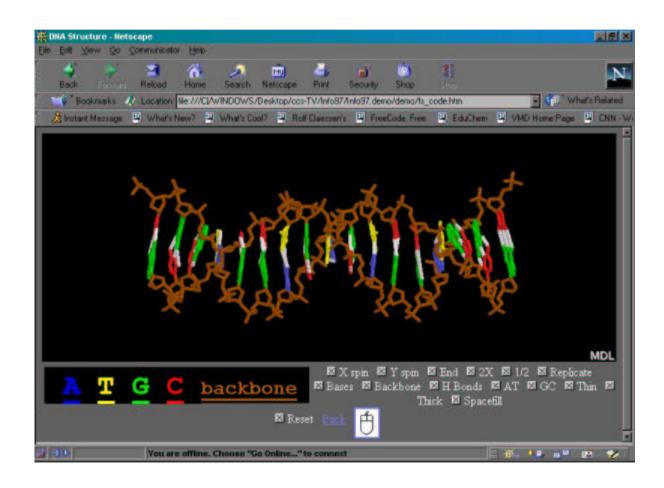
# Teaching Chemistry with QuickTime Movies - Halide Exchage



# Teaching Chemistry with QuickTime Movies - Vibrations and Rotations of Molecules



#### **JAVA**



## From Videotape to Internet

#### First idea

- –1999. during the organization of the first Dubrovnik NMR Course in Interuniversity Center in Dubrovnik
- –Dr. sc. Dražen Vikić-Topić director

#### Hardware & Software

- Video tape
- Graphic card with audio and video input
- Computer strong enough (PII, Celeron ...)
- Extremely big hard disk
- Video capturing software (Virtualdub)
- DiVX codec
- Virtualdub

#### Next step ...

- using Internet for teaching in new and modern way
- subject of interest was extrusion
- In Croatian comunity and in these room we have a lot of people interested in extrusion products ...

#### What is Extrusion?

Tu još treba ubacit sliku ekstrudata koja doleti nakon što ovo pitanje stoji sekundu-dvije

# Extrusion ...

- Extrusion is one of many techniques used to manufacture RTE (ready to eat) cereals, snacks, pet foods,...
- **Extruder** is **HTST** (high temperature short time) bioreactor that transform a variety of raw ingredientes into modificed intermediate and finished productes.

Tu još treba ubaciti animaciju o ekstruziji ...

# Physical and chemical changes in proteins

- Extrusion expouses <u>proteins</u> to a combine treatment of heat and pressure may result in structural changes such as:
  - hydrolysis of peptide bonds
  - modification of amino side chains
  - Formation of covalent bonds that cross-links proteins:
    - a. disulfide bonds
    - b. nondisulfide bonds

#### Nondisulfide bonds

Normal peptide bond: P-CHR<sub>1</sub>-CO-NH-CH<sub>2</sub>-P

Intermolecular crosslinks:

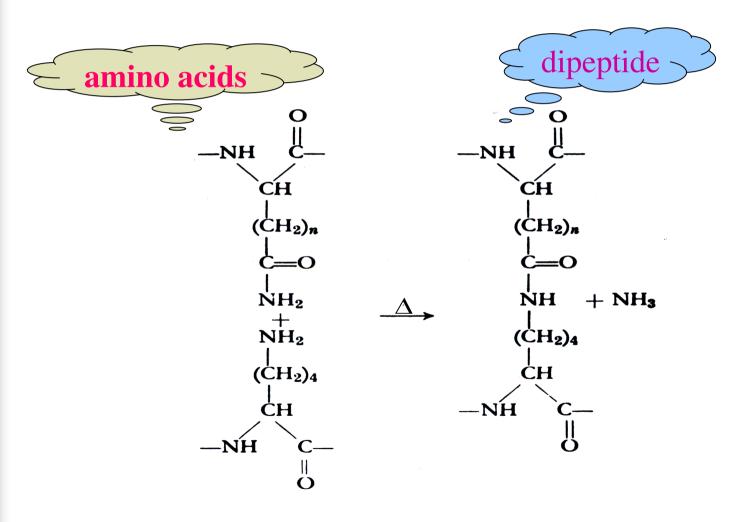
LAL-type: P-CH<sub>2</sub>-NH-CHR-P

LAT-type: P-CH<sub>2</sub>-S-CHR-P

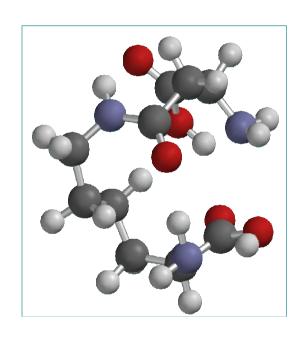
Maillard products: P-CH<sub>2</sub>-NH-CH<sub>2</sub>CO-R---P

Isopeptide bond: P-CHR<sub>1</sub>-CONH-CHR<sub>2</sub>-P

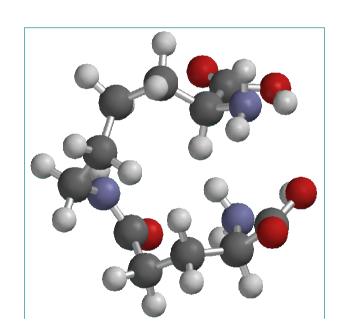
Formation of isopeptide bond by reaction of ε-amino group of lysine with amino group of asparagine (n = 1) or glutamine (n = 2).



■ Dipeptides with isopeptide bonds formed by reaction of asparagine—lysine and glutamine—lysine.





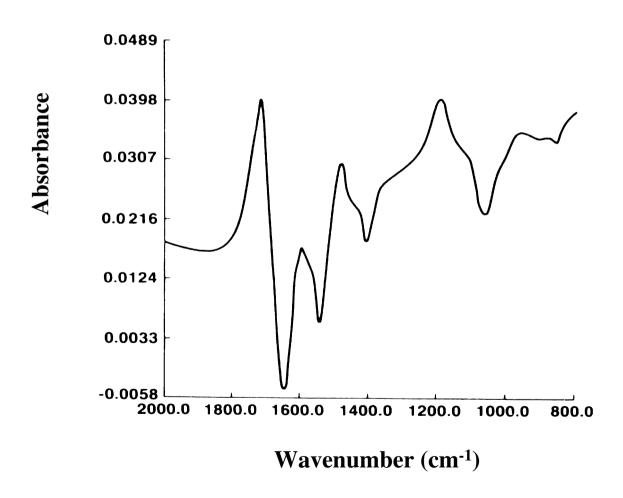


**GLN-LYS** 

# Methods

- Molecular modeling
- FTIR spectroscopy

■ FTIR difference spectrum of commercially extruded soy meal



### Work in Progress ...

#### Internet in education

- web eddition and e-book eddition
  - with hendouts
  - CD ROM
  - or web prepared presentation
  - AVI files

## Acnowledgement

- Faculty of Food Technology and Biotechnology, University of Zagreb
  - Vendor computers d.o.o.

- Neven Biruški
- Dr. sc. Damir Ježek

# Questions