

Beverages have an appreciable contribution to the intake of soluble dietary fibre: a study in the Spanish diet.

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9 Abstract

- 10 Beverages are generally not taken into account to determine the intakes of dietary fibre
- 11 in diets. Soluble dietary fibre content was determined in common alcoholic and non
- 12 alcoholic beverages ranging from 0.18g/L in white wine to 9.01 g/L in instant coffee
- 13 and their contribution to the dietary fibre intake in the Spanish Mediterranean diet was
- estimated at 2.13g/person/day. It is concluded that beverages provide an appreciable
- amount of soluble dietary fibre in the diet, and the omission of its contribution may
- 16 lead to underestimate dietary fibre intakes.
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- 18 Keywords: dietary fibre, dietary intake, beverages, polysaccharides, soluble dietary
 19 fibre, Mediterranean diet.
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24 **1. Introduction**

The literature and food composition tables provide comprehensive dietary fibre (DF) 25 26 data on plant foods (Food Standards Agency 2004; Moreiras et al. 2007), but they generally report zero DF content for beverages because of analytical methodology 27 limitations (Mañas et al. 1994). The intake of dietary fibre in diets is determined 28 exclusively from vegetable food data because it is generally assumed that beverages do 29 30 not contain dietary fibre. However, the processing of plant foods to obtain common 31 beverages may solubilize an appreciable amount of soluble indigestible polysaccharides 32 or dietary fibre (Diaz-Rubio & Saura-Calixto 2009; Diaz-Rubio & Saura-Calixto 2006; Diaz-Rubio & Saura-Calixto 2007). Dietary fibre intakes (determined from solid plant 33 food data) are estimated at around 20 g/person/day in Western countries, which is 34 bellow the recommended allowances (25-35 g or 14g/1000 Kcal) (Buttriss & Stokes, 35 2008; Lunn & Buttiss, 2007). To our knowledge there are no studies on the 36 contribution of beverages to DF intakes. The aim of this work was to determine soluble 37 dietary fibre (SDF) in the most common beverages and to estimate their contribution to 38 the intake of dietary fibre in a whole diet - in this case the Spanish Mediterranean diet-. 39

40 **2. Material and methods**

41 Individual beverages selected in this study (juices, alcoholic beverages, coffee,

42 infusions, soft drinks and others) are representative of drinks most common in the

43 Spanish market (MAPA 2009). The method for SDF determination has been previously

44 reported (Diaz-Rubio & Saura-Calixto 2006; Diaz-Rubio & Saura-Calixto 2007). A

simplified scheme of the methodology is shown in Figure 1. Calibration curves from

- 46 monosaccharides profile (Figure 2) of the hydrolysed dietary fibre component of each
- 47 beverage (obtained by gas-liquid chromatography analysis) were used to quantify SDF.
- 48 **3. Results and Discussion.**

The contents of SDF in fruit juices, alcoholic drinks, coffee and infusions and soft 49 50 drinks are shown in table I. The beverages tested in this work, with the exception of soft drinks that present a negligible content, have an appreciable SDF amount, ranging from 51 52 0.18g/L in white wine to 9.01 g/L in instant coffee . In the alcoholic beverage group, beer and red wine had higher SDF contents (2.08g/L 53 and 1.91 g/L) than drinks such as cider (0.23g/L) and white wine (0.18g/L) which are 54 55 elaborated without maceration, the lack of which dramatically limit the solubilisation of fibre. Instant or soluble coffee (freeze-dried coffee infusion) (9.01 g/L) and cocoa drink 56 (7.36 g/L) showed the highest SDF content (table I). 57 58 Spirits and drinks obtained by distillation do not contain SDF. As it was expected, soft drinks showed a negligible amount of SDF probably coming from some additive; only 59 orange soft drink contained a certain amount of SDF (0.24g/l). 60 61 Figure 2 shows the monomer composition of SDF, which represent their main polysaccharides. For instance, mannose (32.19%) and galactose (27.15%) were the 62 main monosaccharides found in red wine, suggesting that arabinogalactan and 63 mannans are the most important SDF components. On the other hand the presence of 64 fucose in apple juice could indicate that fucogalactoxyloglucane is part of the SDF in 65 this juice (Schols et al. 1995) (figure 2). Different amount of uronic acids were found in 66 the beverages; the highest amount were detected in juices, which accord with the well 67 known richness of pectin and acidic polysaccharides content in raw fruits (Sila et 68 al.2009) 69 Beverages consumption and dietary fibre intake in Spanish Mediterranean diet are listed 70 in table II. Around 630 mL of beverages are daily per capita consumed in the Spanish 71

72 diet, corresponding around 36 % to alcoholic drinks. Lager beer, espresso coffee, cocoa

milk and wine are the individual items most consumed. Beverages provide a total

74	amount of 2.13 g/person/day of SDF in the Spanish diet, contributing significantly to
75	the intake of DF. The intake of DF from solid vegetable food in the Spanish diet was
76	estimated at 18.2 g (Saura-Calixto & Goñi, 2004), corresponding to 6.9 g of SDF. The
77	present work raises the intake of SDF from 6.9 g to 8.4g, which represents an increase
78	of 25% in total soluble DF and an increase of 10.4% of the total DF intake (Fig.3).
79	The contribution of beverages to the intake of SDF is of the same order than other plant
80	food groups such as fruits, beverages and cereals and higher than nuts and legumes.
81	The consumption of beverages for the adult population can be expected to be higher
82	than the per capita data indicated in table II, which include elderly people and children.
83	For example, a typical adult consuming 2 coffees (100mL), 1 pint of beer (500mL), and
84	an apple juice (250mL) per day has an intake around 2.5 g of SDF from these drinks,
85	which is an important amount in terms of accounting for total intake of DF. In
86	summary, beverages common in the diet contain appreciable amount of soluble dietary
87	fibre contributing significantly to the intake of DF. They may have a significant role in
88	the health effects associated to DF intake.
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147 Tables

	Type of beverage	UA $(g/L)^b$	NS(g/L) ^c	SDF (g/L)
	Apple	0.53 <u>+</u> 0.01	0.57 <u>+</u> 0.01	1.10 <u>+</u> 0.01
	Commercial orange	0.10 <u>+</u> 0.01	1.17 <u>+</u> 0.01	1.27 <u>+</u> 0.01
	Orange	0.14 <u>+</u> 0.01	2.23 <u>+</u> 0.02	2.37 <u>+</u> 0,02
	Orange and soy	1.11 <u>+</u> 0.01	1.25 <u>+</u> 0.08	2.36 <u>+</u> 0.08
Juices	Pineapple	0.04 <u>+</u> 0.01	0.74 <u>+</u> 0.07	0.79 <u>+</u> 0.07
	Pineapple and grape	0.06 <u>+</u> 0.01	0.43 <u>+</u> 0.01	0.49 <u>+</u> 0.01
	Peach	0.53 <u>+</u> 0.01	2.29 <u>+</u> 0.06	2.82 <u>+</u> 0.06
	Peach and grape	0.41 <u>+</u> 0.01	2.23 <u>+</u> 0.02	2.64 <u>+</u> 0.02
	Grape	0.09 <u>+</u> 0.01	0.27 <u>+</u> 0.01	0.36 <u>+</u> 0.01
	Tomato	1.78 <u>+</u> 0.01	2.98 <u>+</u> 0.1	4.76 <u>+</u> 0.1
	Red wine	0.17 <u>+</u> 0.01	1.74 <u>+</u> 0.01	1.91 <u>+</u> 0.01
	White wine	0.06 <u>+</u> 0.001	0.12 <u>+</u> 0.001	0.18 <u>+</u> 0.002
Alcoholic	Cider	0.01 <u>+</u> 0.001	0.22 <u>+</u> 0.01	0.23 <u>+</u> 0.01
Beverages	Alcohol free beer	0.03 <u>+</u> 0.001	1.06 <u>+</u> 0.06	1.09 <u>+</u> 0.06
	Lager beer	0.03 <u>+</u> 0.001	2.05 <u>+</u> 0.05	2.08 <u>+</u> 0.04
	Dark Beer	0.03 <u>+</u> 0.001	3.51 <u>+</u> 0.02	3.54 <u>+</u> 0.02
	Red tea	0.06 <u>+</u> 0.003	1.07 <u>+</u> 0.05	1.13 <u>+</u> 0.05
	Instant coffee	0.02 <u>+</u> 0.004	8.99 <u>+</u> 0.4	9.01 <u>+</u> 0.40
Coffee and	Expresso coffee	0.01 <u>+</u> 0.004	8.30 <u>+</u> 0.30	8.32 <u>+</u> 0.30
Infusions	Filter coffee	0.09 <u>+</u> 0.003	5.26 <u>+</u> 0.07	6.01 <u>+</u> 0.07
	Mint tea	negligible	0.16 <u>+</u> 0.02	0.16 <u>+</u> 0.02
	Camomile tea	0.07 <u>+</u> 0.001	0.01 <u>+</u> 0.01	0.08 <u>+</u> 0.01
	Coke	negligible	negligible	negligible
	Isotonic drink	negligible	negligible	negligible
Soft dirnks	Tonic water	negligible	negligible	negligible
and others	Orange drink	0.11 <u>+</u> 0.02	0.13 <u>+</u> 0.04	0.24 <u>+</u> 0.04
	Tigger nut milk	negligible	1.50 <u>+</u> 0.09	1.50 <u>+</u> 0.09
	Cocoa milk drink	0.15 <u>+</u> 0.04	7.22 <u>+</u> 0.2	7.36 <u>+</u> 0.2

148 Table I. Content of soluble dietary fibre (SDF) in beverages^a

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^aResults are expressed as mean values \pm standard deviation. Comparison of means of three

151 measurements, using a significance level of p<0.05, was performed by one-way analysis of

variance (ANOVA) using the Statgraphics Computer System, version 5.1.

153 ^b Uronic acids. ^c Neutral sugars.

- 155 Table II. Consumption of beverages and intake of soluble dietary fibre (SDF) in the
- 156 Spanish Mediterranean diet
- 157

Type of beverage		Consumption ^a (ml/person/day)	SDF (g/person/day)
	Comercial Orange	10.55	0.013
Juices	Pineapple	10.67	0.030
	Peach	8.55	0.070
	Others ^b	14.48	0.020
	Alcohol free beer	30.81	0.033
	Lager beer	126.01	0.260
Alcoholic	White wine	13.28	0.002
Beverages	Red wine	32.6	0.062
	Others ^c	24.79	0.021
	Instant coffee	22	0.198
Coffee and	Espresso coffee	81	0.670
Infusions	Filtered coffee	20	0.110
	Tea and others ^d	20	0.002
	Cocoa milk drink	85.01	0.620
Soft dirnks	Orange drink	35.1	0.008
and others	Others ^e	98.15	0.009
	TOTAL	633	2.1284

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- ^a Spanish National food consumption data (MAPA, 2009).
- ^b Total consumption and SDF mean value of juices : apple, natural orange, orange and soy,
- 161 pineapple and grape , peach and grape, tomato .
- ^c Total consumption and SDF mean value of dark beer, alcohol-free beer and natural cider.
- ^d Total consumption and SDF mean value of red tea, mint tea, chamomile tea
- ^e Total consumption and SDF mean value of tigger nut and soft drinks.

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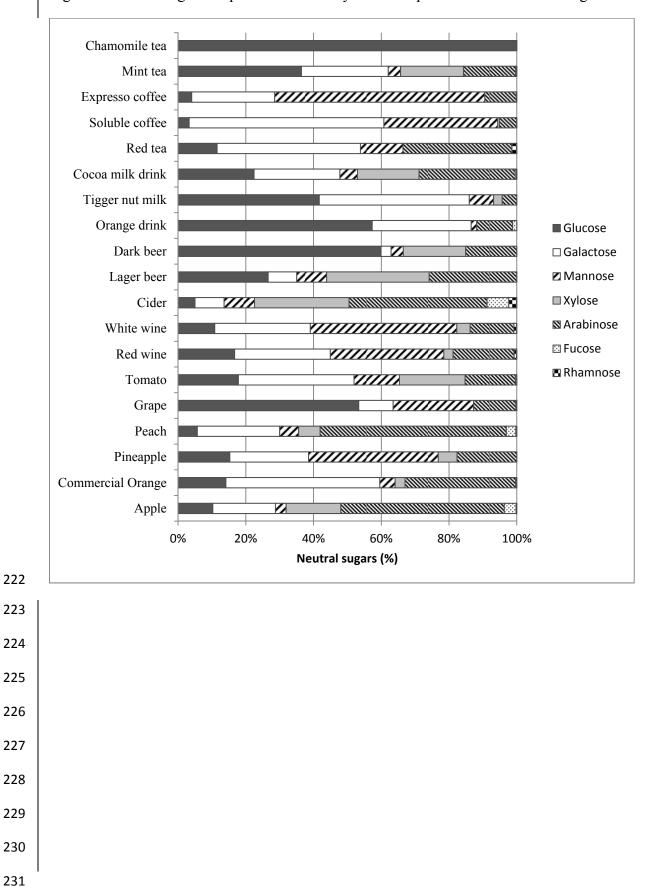
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Figures Captions

- Figure 1. Schematic procedure for dietary fibre determination in beverages and liquidsamples.
- 172Figure 2.Neutral sugars composition of selected beverages analyzed in the hydrolysates
- by gas-liquid chromatography.
- Figure 3. Contribution of beverages to the intake of soluble dietary fibre in the SpanishMediterranean diet.

192	Figures.			
193	Figure 1. Schematic procedure			
194				
195	Beverage			
196	Vacuum distillation ^a			
197	Concentrated beverage			
198	Enzymatic treatments:			
199	1. Pepsin (pH 1.5, 40 min, 40°C)			
200	 Pepsin (pH 1.5, 40 min, 40°C) α-amylase (pH 6.9, 3h, 37°C) Amyloglucosidase (pH 4.75, 45 min, 60°C) 			
201	\blacksquare			
202	Hydrolysed beverage			
203	Dialysis(48 h, 25°C)			
204	Retentant: soluble dietary fibre			
205	Acidic hydrol <mark>yi</mark> sis			
206	★			
207	Monomers solution			
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209	Salubla distant fibra contant			
210	Soluble dietary fibre content (Spectrophotometric and chromatographic determination)			
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214 215 216	^a Except for infusions, cocoa drink and coffee.			
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221 | Figure 2. Neutral sugar composition of dietary fibre component of selected beverages

Figure 3. Contribution of plant food and beverages to the intake of SDF in Spanish diet^a



