

# Satiation, satiety and the control of food intake

Theory and practice

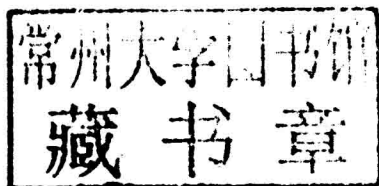
Edited by John E. Blundell and France Bellisle

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# Contents

<i>Contributor contact details .....</i>	<i>xiii</i>
<i>Woodhead Publishing Series in Food Science, Technology and Nutrition.....</i>	<i>xvii</i>
<b>Part I   Introductory issues.....</b>	<b>1</b>
<b>1   Satiety, satiety: concepts and organisation of behaviour .....</b>	<b>3</b>
<i>F. Bellisle, Université Paris 13, France and J. E. Blundell, University of Leeds, UK</i>	
1.1   Introduction.....	3
1.2   Satiety and satiation in the scientific literature .....	4
1.3   Satiety and satiety: concepts in a historical perspective .....	6
1.4   The organisation of the present book.....	10
1.5   Conclusion: our purpose.....	10
1.6   References .....	11
<b>2   Quantifying satiation and satiety .....</b>	<b>12</b>
<i>D. Chapelot, Sorbonne Paris Cité, Université Paris 13, France</i>	
2.1   Introduction.....	12
2.2   Differentiating satiation and satiety .....	13
2.3   Quantifying satiation .....	14
2.4   Quantifying satiety.....	22
2.5   Conclusion and future trends.....	30
2.6   References.....	31

<b>Part II Biological factors .....</b>	<b>41</b>
<b>3 Peripheral mechanisms of satiation and satiety control.....</b>	<b>43</b>
<i>E. Näslund, Karolinska Institutet, Sweden and P. M. Hellström, Uppsala University, Sweden</i>	
3.1 Introduction.....	43
3.2 Families of peptides .....	44
3.3 Meal initiation, satiation and satiety .....	46
3.4 Lessons learned from anti-obesity surgery .....	49
3.5 Conclusion .....	50
3.6 References .....	51
<b>4 Genetics of satiety.....</b>	<b>55</b>
<i>S. E. la Fleur and E. M. van der Zwaal, University of Amsterdam, The Netherlands</i>	
4.1 Introduction.....	55
4.2 Animal models .....	56
4.3 Human studies .....	63
4.4 Conclusion and future trends .....	66
4.5 References .....	66
<b>5 Metabolism and satiety.....</b>	<b>75</b>
<i>A. Rodríguez, V. Catalán and G. Frühbeck, Clínica Universidad de Navarra, Spain and CIBERObn Instituto de Salud Carlos III, Spain</i>	
5.1 Introduction.....	75
5.2 Impact on anabolism and catabolism .....	77
5.3 Understanding metabolic pathways in body weight control .....	82
5.4 Differences between the fasting and postprandial states.....	87
5.5 The adipose tissue at the crossroads of metabolic regulation.....	92
5.6 Conclusion and future trends .....	101
5.7 References .....	102
5.8 Appendix: abbreviations.....	110
<b>Part III Food composition factors .....</b>	<b>113</b>
<b>6 Impact of energy density and portion size on satiation and satiety.....</b>	<b>115</b>
<i>K. L. Keller, The Pennsylvania State University, USA and St Luke's Roosevelt Hospital, USA, T. V. E. Kral, University of Pennsylvania, USA and B. J. Rolls, The Pennsylvania State University, USA</i>	
6.1 Introduction.....	115
6.2 Cognitive and sensory mechanisms underlying the effects of energy density on satiety, satiation, and energy intake .....	116



6.3	Gastrointestinal and neural mechanisms underlying the effects of energy density (ED) on satiety, satiation, and energy intake .....	118
6.4	Mechanisms involved in the effects of energy density (ED) on body weight.....	121
6.5	Conclusion and future trends.....	123
6.6	Acknowledgments.....	124
6.7	References.....	124
<b>7</b>	<b>Protein and satiety .....</b>	<b>128</b>
	<i>A. Johnstone, University of Aberdeen, UK</i>	
7.1	Introduction.....	128
7.2	Dietary protein for satiety .....	129
7.3	Influence of protein on satiety.....	130
7.4	Follow-up of weight regain after high-protein weight loss diet .....	132
7.5	Type of protein and amount of protein.....	133
7.6	Protein influence on gut hormones.....	135
7.7	Conclusion .....	137
7.8	Future trends .....	137
7.9	Sources of further information and advice.....	138
7.10	References.....	139
<b>8</b>	<b>Fats and satiety .....</b>	<b>143</b>
	<i>Simone D. Hennink and P. W. Jeroen Maljaars, Leiden University Medical Centre, The Netherlands</i>	
8.1	Introduction.....	143
8.2	Fat digestion and absorption.....	145
8.3	Fatty acid sensing.....	146
8.4	Fatty acid sensing in obesity.....	150
8.5	Physicochemical properties of fat.....	151
8.6	Fat and reducing caloric intake .....	156
8.7	Conclusion and future trends.....	158
8.8	References.....	159
<b>9</b>	<b>Carbohydrates and satiety .....</b>	<b>166</b>
	<i>S. D. Poppitt, University of Auckland, New Zealand</i>	
9.1	Introduction.....	166
9.2	Macronutrients and satiety.....	167
9.3	Available carbohydrates (small bowel effects) and satiety .....	169
9.4	Unavailable or fermentable carbohydrates (large bowel effects) and satiety .....	172
9.5	Form of carbohydrate (liquid vs solid): sugar sweetened beverages.....	174