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**Título artículo:** Measurement of the interaction between mucin and oenological tannins by Surface Plasmon Resonance (SPR); relationship with astringency

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**RESUMEN:** The interaction between stomach porcine mucin and 3 oenological tannins (extract of ellagitannins from oak, extract of gallotannins from gall nuts and extract of proanthocyanidins from grape seeds) was measured by Surface Plasmon Resonance (SPR). These tannins were analysed and their astringency was determined using the Astringency Index method and by tasting. The interaction constants were determined using a Biacore SPR device (1:1 Langmuir binding model). The results indicate that the ellagitannins are more astringent than gallotannins and those, in turn, are more astringent than seed proanthocyanidins if the richness of the commercial extracts is considered. The astringency index of these tannins had high correlation and regression coefficients with their kinetic and thermodynamic dissociation constants. This data support a hypothesis that astringency depends not only on the thermodynamic tendency to form the complex between tannins and salivary proteins but also probably on the time required to dissociate the complex.