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32nd EFFoST International Conference

6-8 November 2018 **Nantes, France**

Developing innovative food structures & functionalities through process
& reformulation to satisfy consumer needs & expectations



Flow process and heating conditions modulate the size and properties of whey protein aggregates

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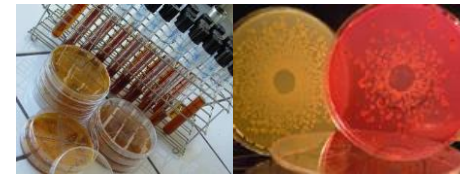


**A multidisciplinary and multiscale approach,
reinforced by two high-calibre facilities:**

Dairy Platform



Biological Resource Centre



- ❑ **Structuration / destructuration mechanisms of food matrix:**

from structural characterisation to digestion

- ❑ **Dairy processing and cheese making:**
toward sustainable dairy systems

- ❑ **Microbial interaction:**
food matrix and host cell



CONTEXT

Consumer expectation

- Good organoleptic quality
- More natural and healthy products



2014-2019
Joelle LEONIL

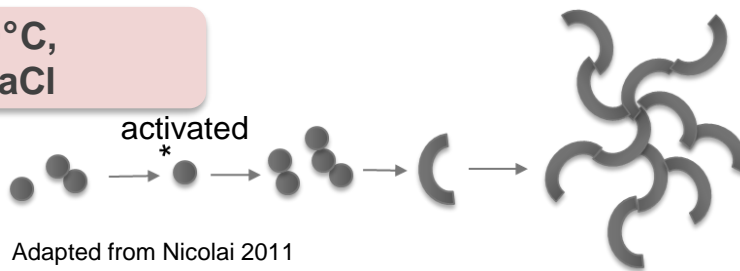
Industrial expectation

- Target regular products properties by using additives
- Use less additives as possible (Clean label)
- **Add value to milk protein (technofunctional interest)**

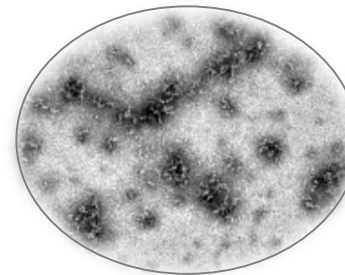


Fractal aggregates : Whey protein aggregates

WPI, 80°C,
pH 7, NaCl



Adapted from Nicolai 2011



- Repeated pattern
- Soluble
- Low density
- Fractal dimension (Df) ≈ 2.2

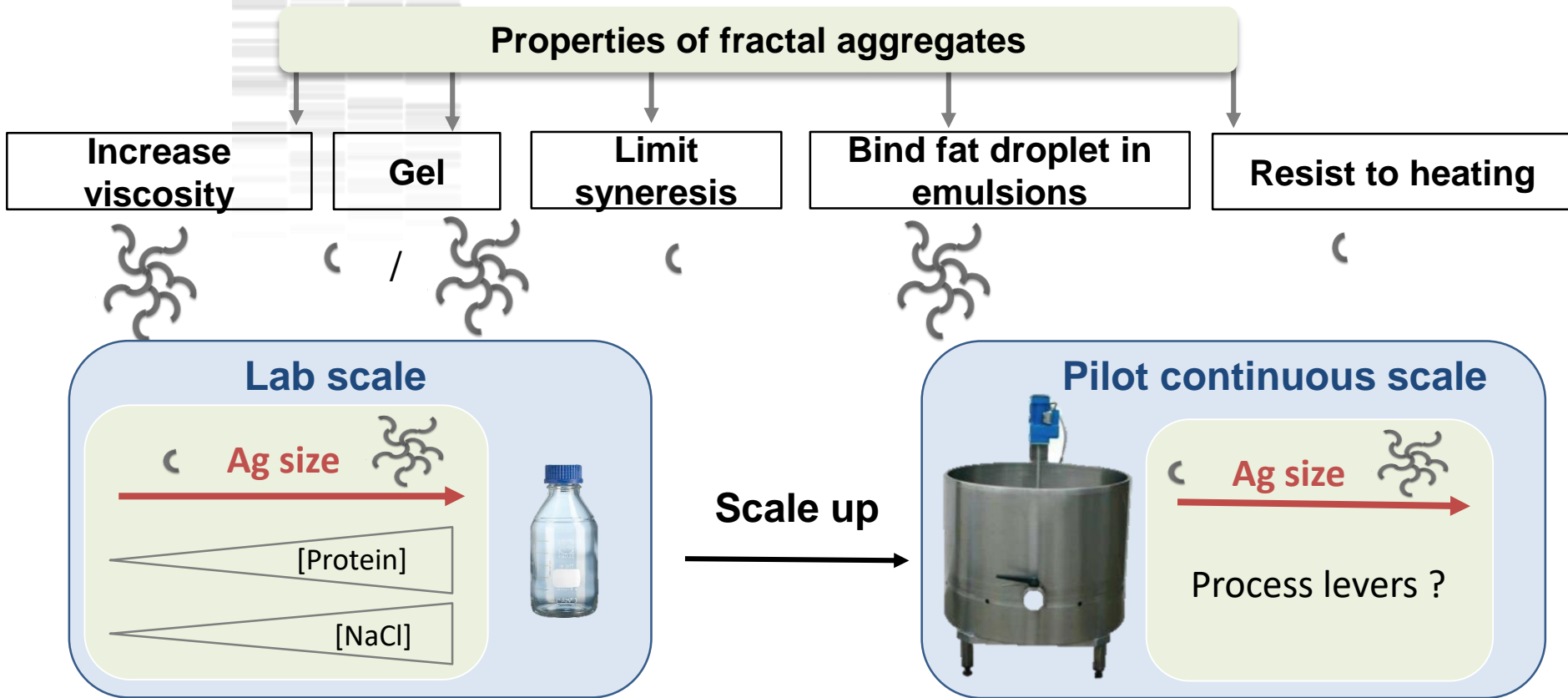
Background & RQ

Strategy

Results / discussion

Conclusion

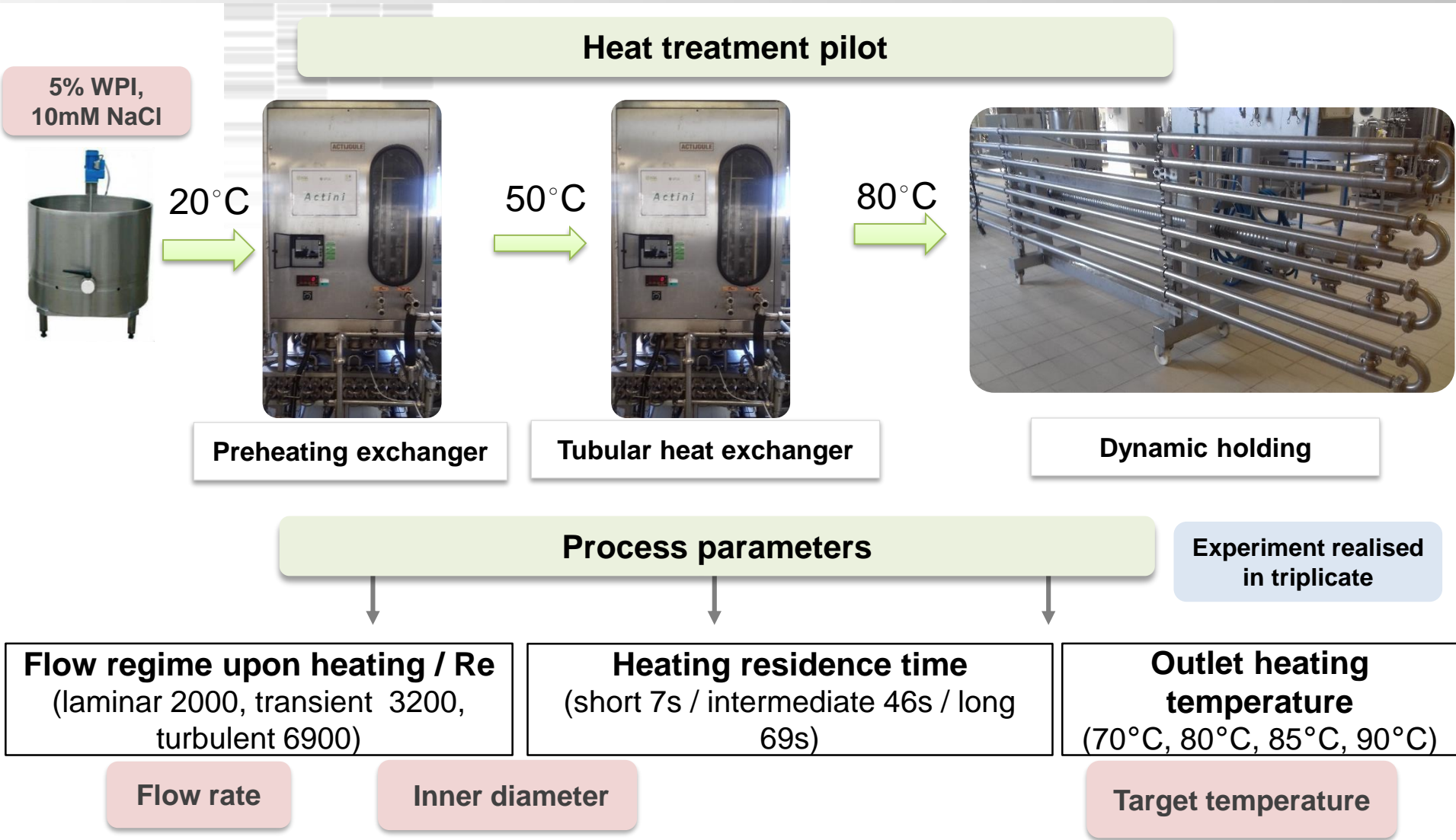
PROPERTIES OF FRACTAL AGGREGATES AND RESEARCH QUESTION



Research question

At pilot scale, does the process parameters influence the **characteristics of fractal aggregates** obtained, in relation to different transport phenomena (heat, momentum, mass)?

PROCESS LEVERS INVESTIGATED



SIZE AND SHAPE CHARACTERIZATION

PROCESS LEVRS

WPI powder

Fractal aggregates with different size

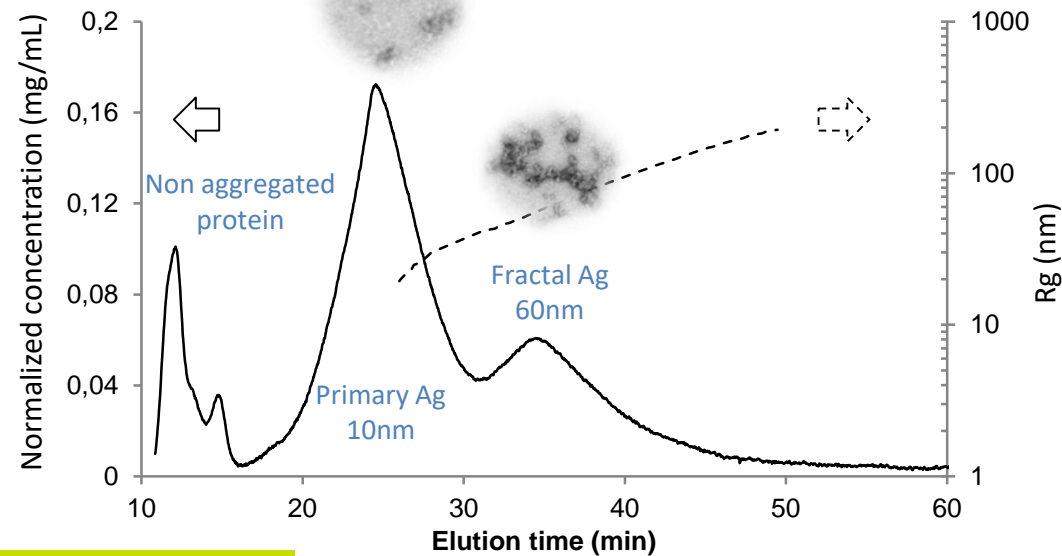
Size characterization

Asymmetrical Flow Field-Flow Fractionation (A4F)

Shape characterization

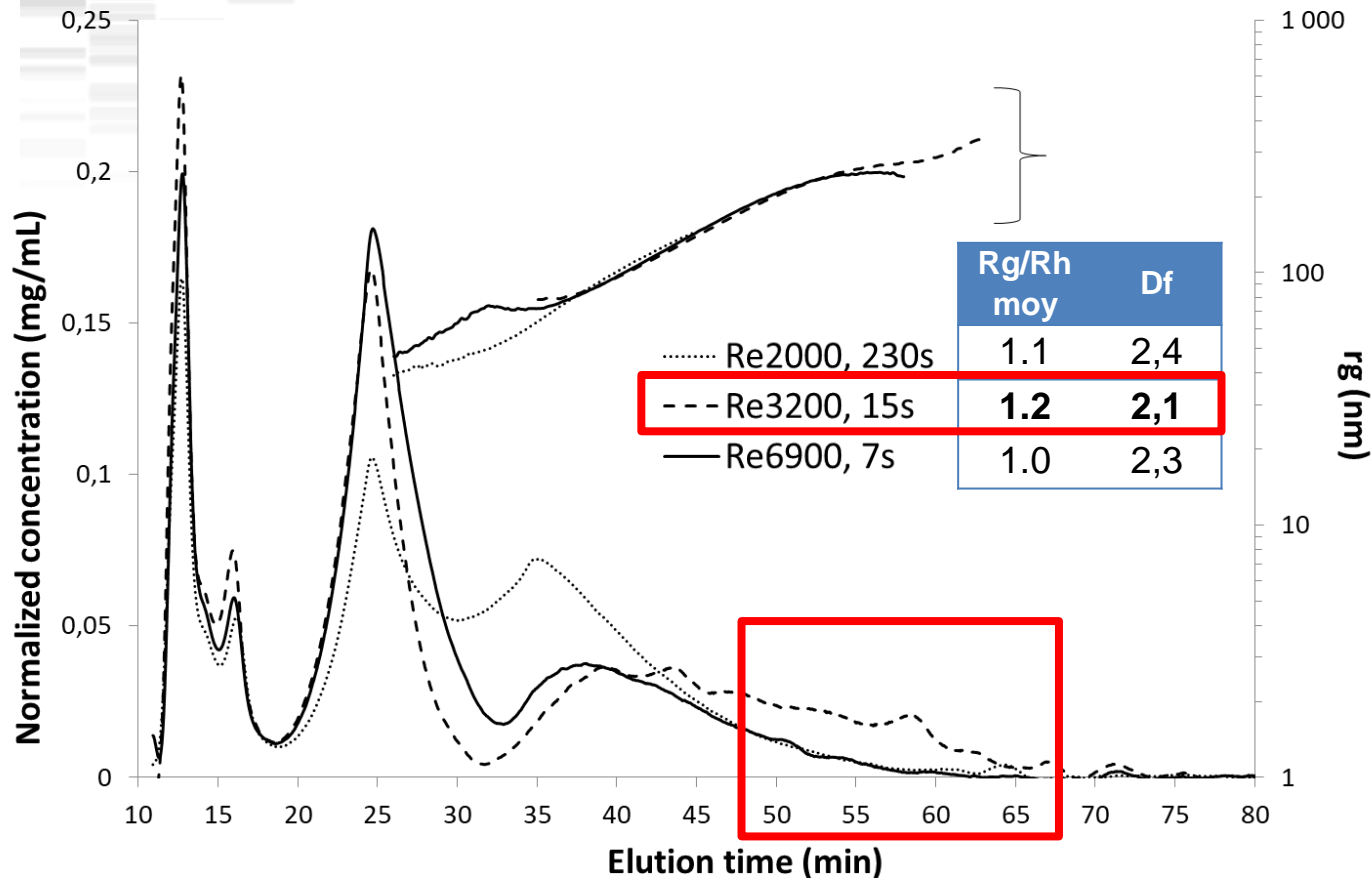
Shape factor (R_g/R_h)
(0,78 for homogeneous sphere to 2,36 for stiff rod*)

Fractal dimension
(1 for rod to 3 for sphere**)



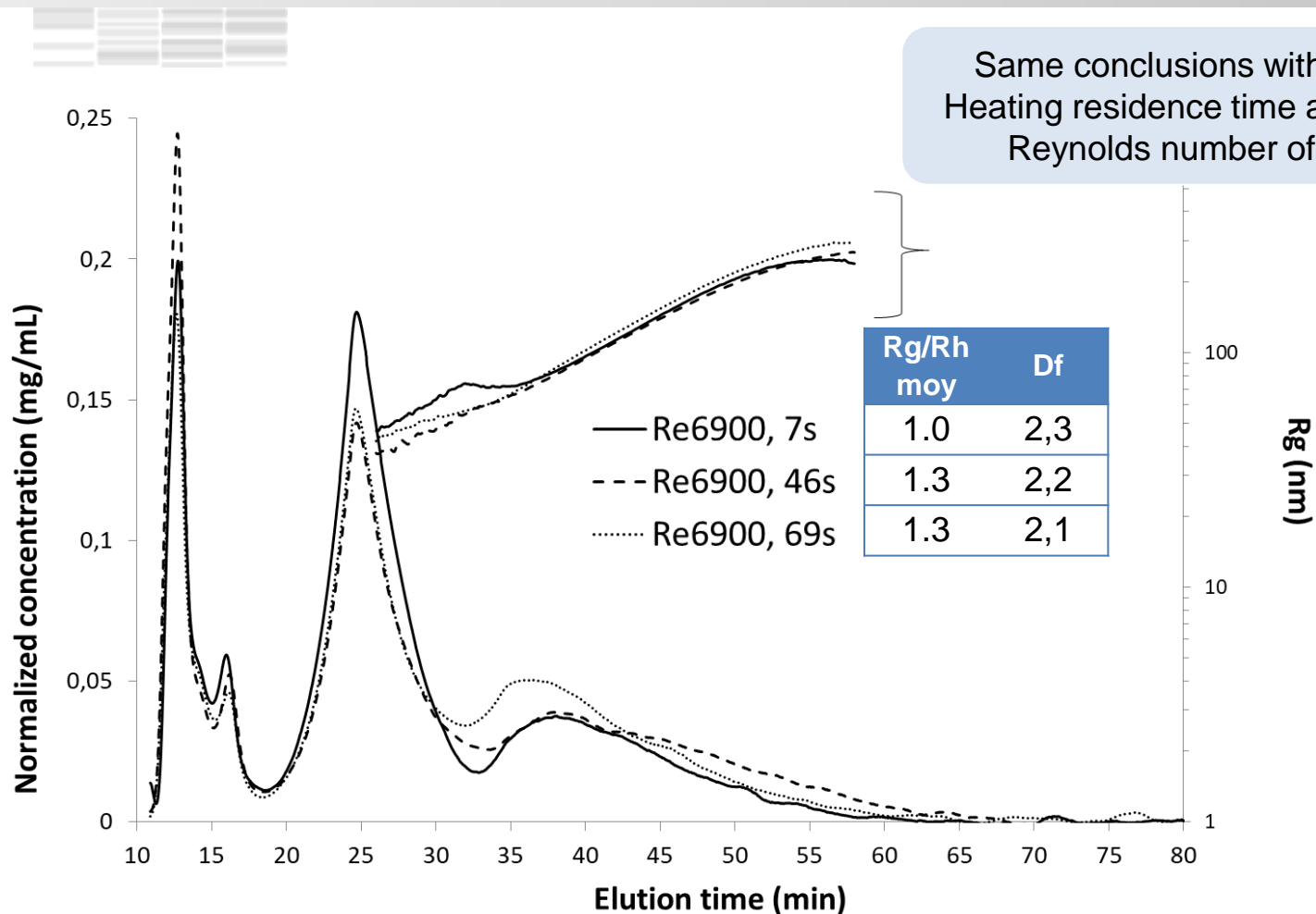
*Brewer 2011
**Loiseleux 2017

AGGREGATES SHAPE AND SIZE ARE MODIFIED IN INTERMEDIATE FLOW REGIME



A more **opened structure** and an increase of aggregates **size** is obtained in **transient flow regime**

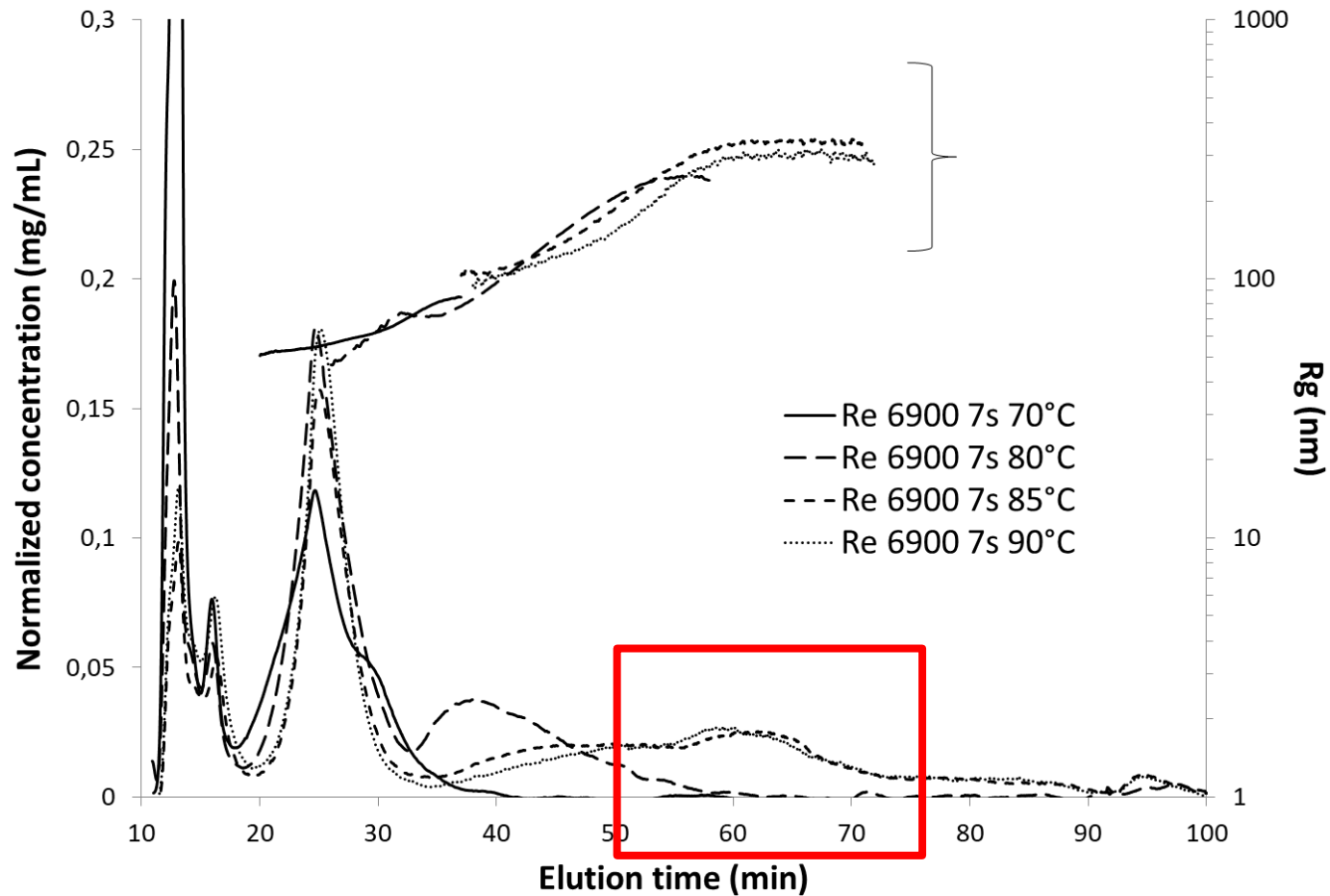
HEATING RESIDENCE TIME HAVE NO IMPACT



Same conclusions with varying Heating residence time at constant Reynolds number of 2000.

Heating residence time has no impact on aggregate size compared to flow regime in the range investigated.

HEATING TEMPERATURE MAINLY INFLUENCE AGGREGATE SIZE



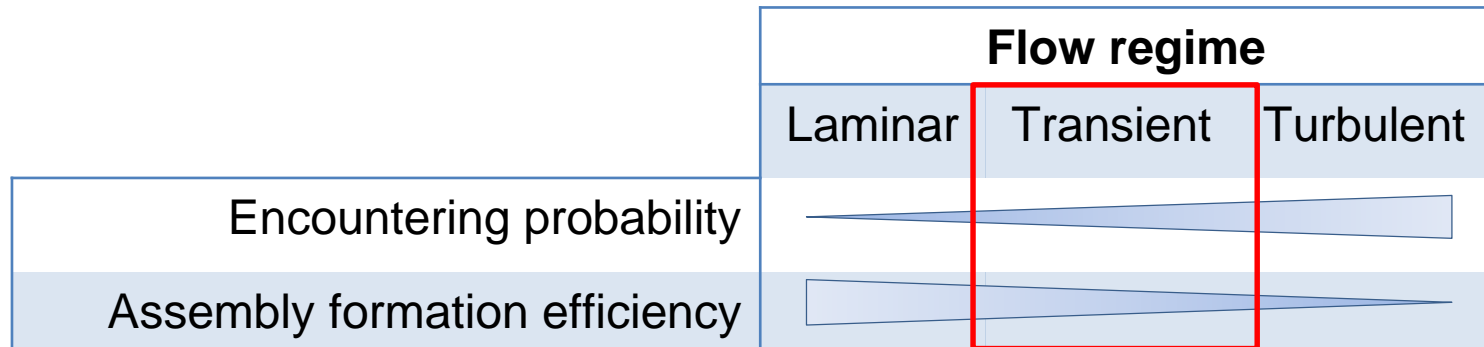
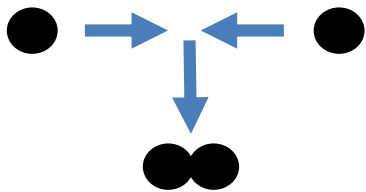
Formation of **larger aggregates** at a temperature up to **85°C**.

MECHANISMS INVOLVED IN THE FORMATION OF FRACTAL AGGREGATES BY CONTINUOUS PROCESSING

Simmons (2007) : The final size of aggregates depends on particle collision and breakage

Turbulent structure 100 to 400 times $>$ A_g size (kolmogorov scale)

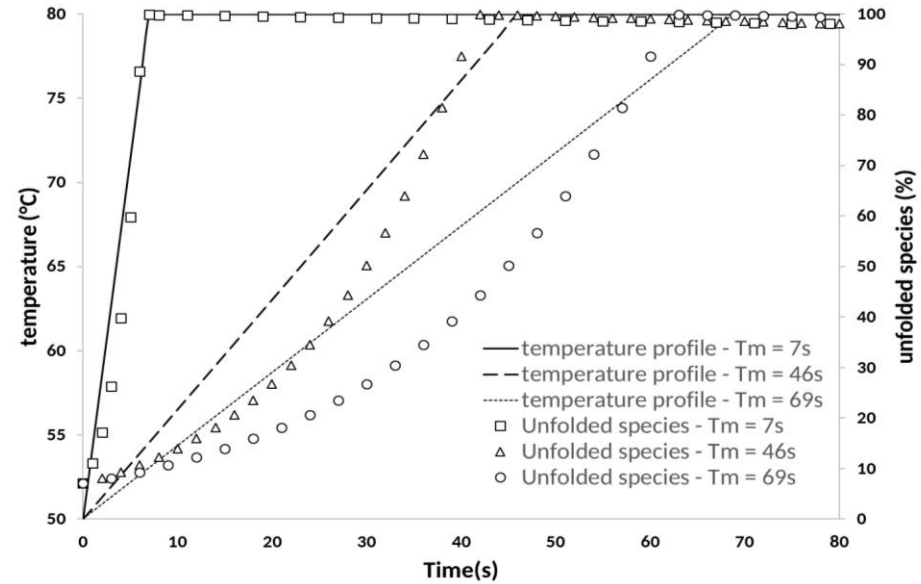
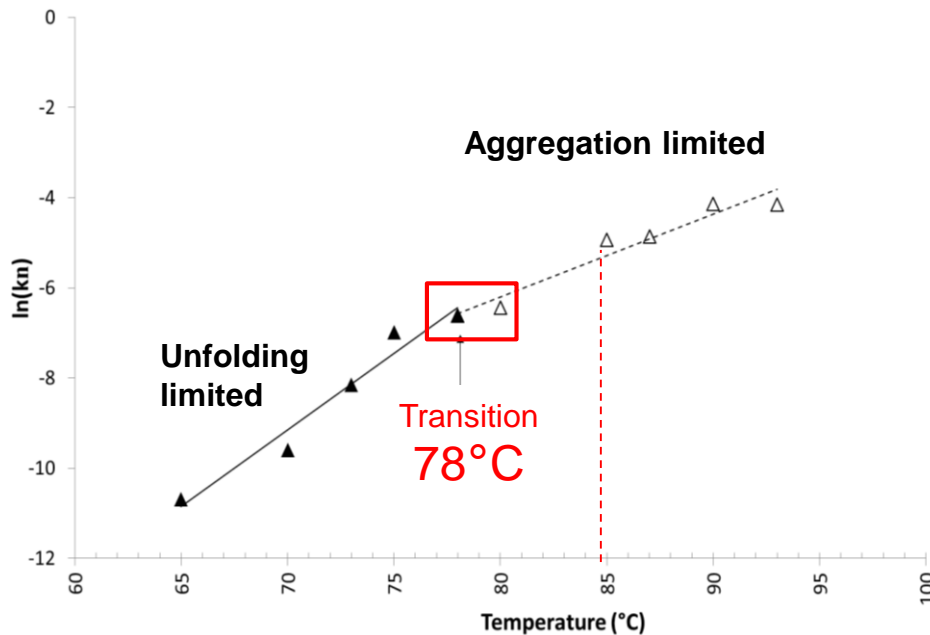
Association mechanism governs the growth of fractal aggregates.
No breakage.



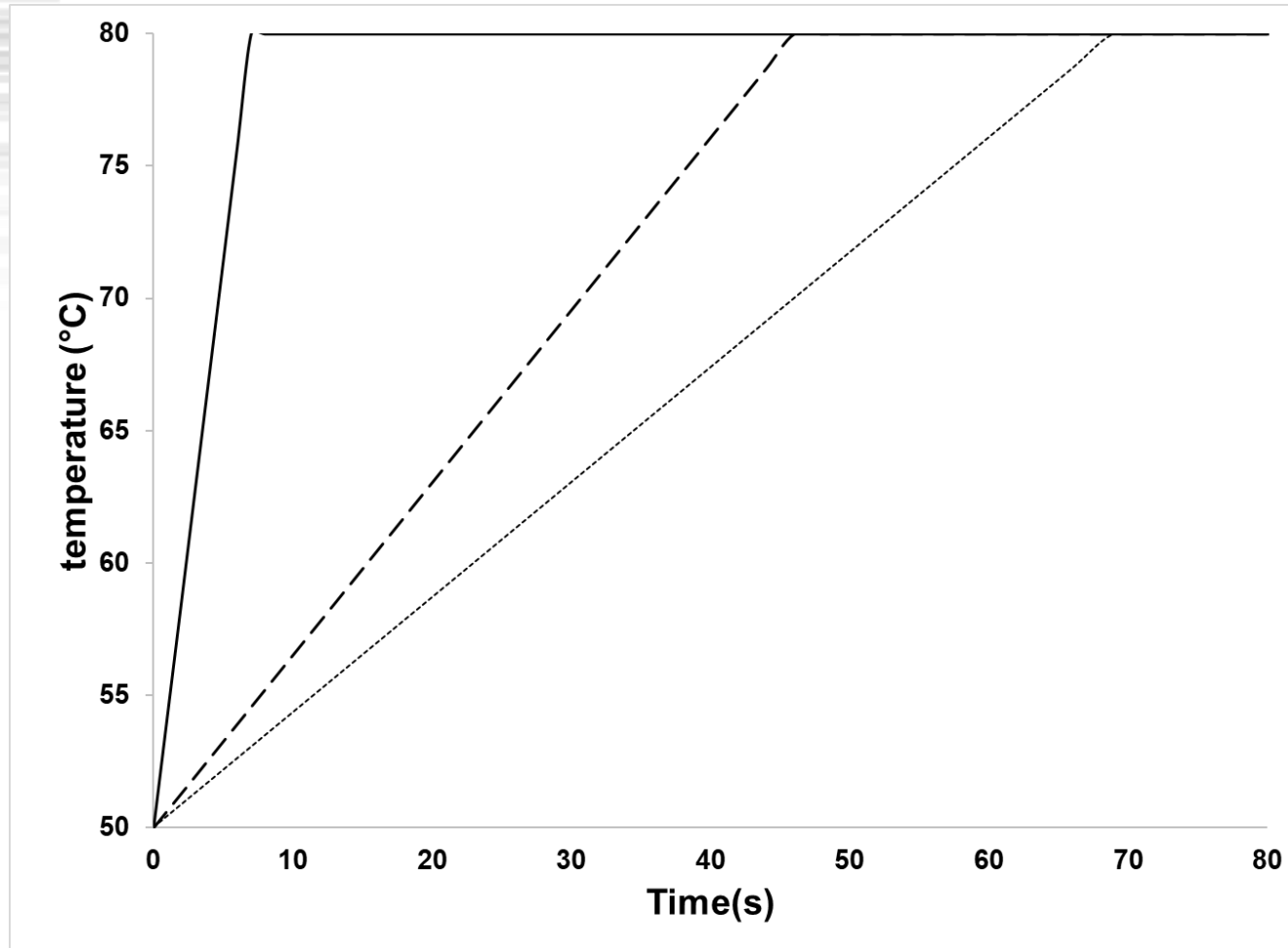
Association mechanism privileged

MECHANISMS INVOLVED IN THE FORMATION OF FRACTAL AGGREGATES BY CONTINUOUS PROCESSING

Whatever the heating residence time, **100% of β lg is unfolded** at the exit of the heating zone. No additional reactive material should be expected while **increasing heating residence time**



At 85°C, the unfolding of reactive β lg is instantaneous and non limiting, resulting in the formation of **larger aggregates**.



CONCLUSIONS

Physicochemical parameters

SCALE UP

Process parameters

Flow regime

Transient regime : ↗ Aggregate size
↗ Structure opening

No breakage

Heating residence time

100 % β lg unfolded at the exit of the heating zone
No impact of heating residence time

Outlet heating temperature

$T \geq 85^\circ\text{C}$: Unfolding of β lg instantaneous and non limiting
↗ Aggregate size / Apparition of a 4th population

Fractal aggregates size control

Different functional properties

Texture
Heat stability
Emulsion stability

New healthy and more natural products.

Milk Valley

PROFIL



Thank you for your attention

