



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

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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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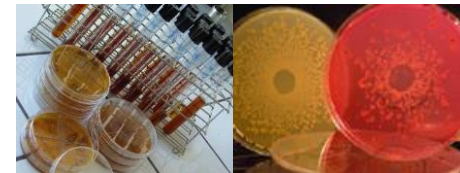


**A multidisciplinary and multiscale approach,  
reinforced by two high-calibre facilities:**

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



2014-2019  
Joelle LEONIL

## Consumer expectation

- Good organoleptic quality
- More natural and healthy products

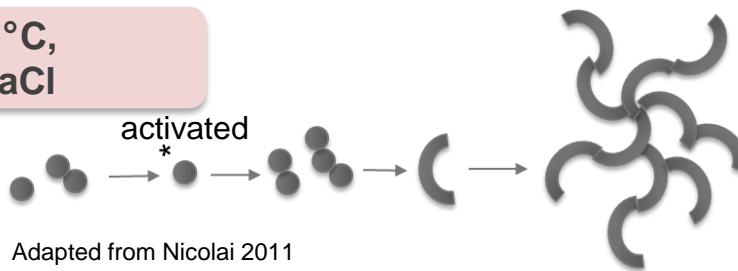
## Industrial expectation

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

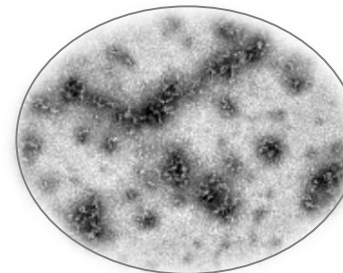


## Fractal aggregates : Whey protein aggregates

WPI, 80°C,  
pH 7, NaCl

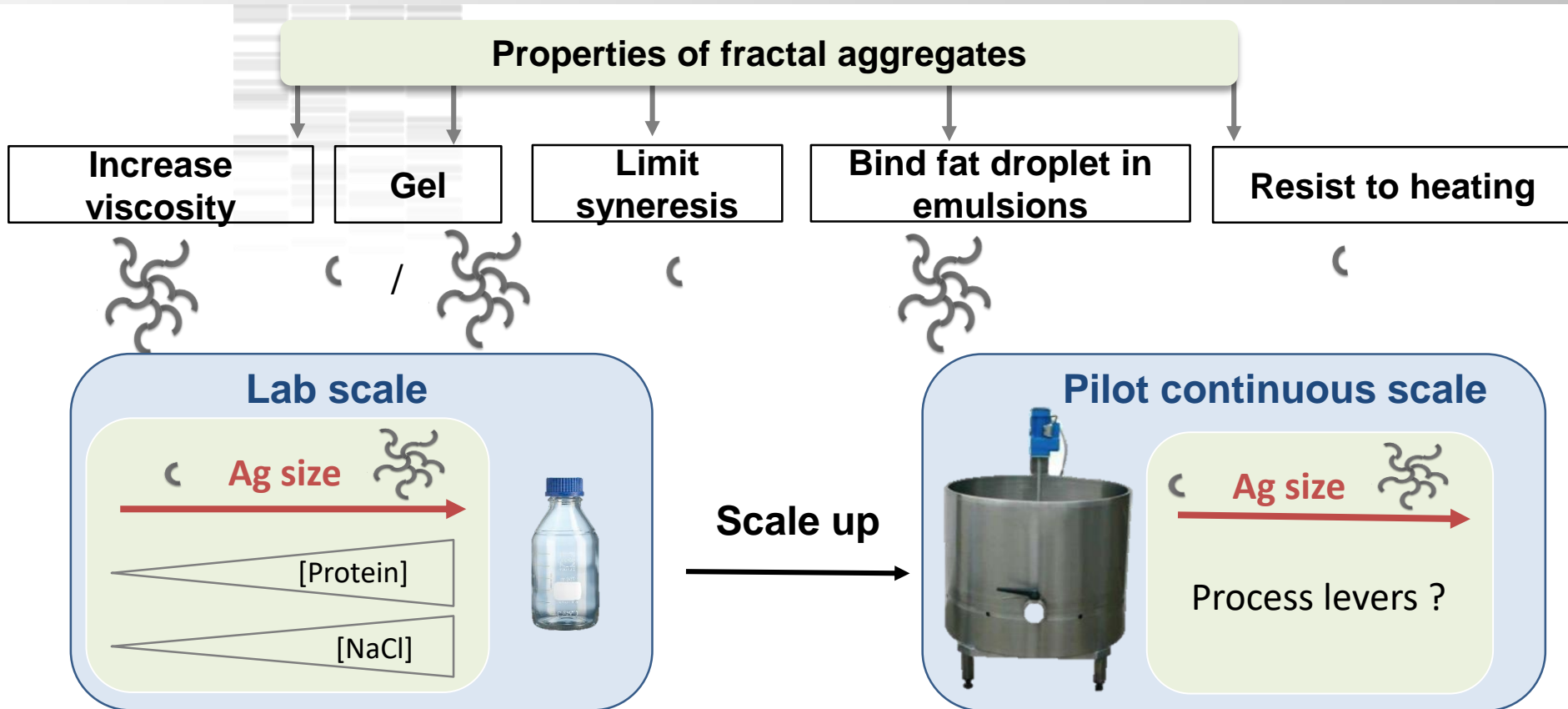


Adapted from Nicolai 2011



- Repeated pattern
- Soluble
- Low density
- Fractal dimension (Df)  $\approx 2.2$

# 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

## Heat treatment pilot

5% WPI,  
10mM NaCl



20°C



Preheating exchanger

50°C



Tubular heat exchanger

80°C



Dynamic holding

## Process parameters

Experiment realised  
in triplicate

**Flow regime upon heating / Re**  
(laminar 2000, transient 3200,  
turbulent 6900)

Flow rate

Inner diameter

**Heating residence time**  
(short 7s / intermediate 46s / long  
69s)

**Outlet heating  
temperature**  
(70°C, 80°C, 85°C, 90°C)

Target temperature



# SIZE AND SHAPE CHARACTERIZATION

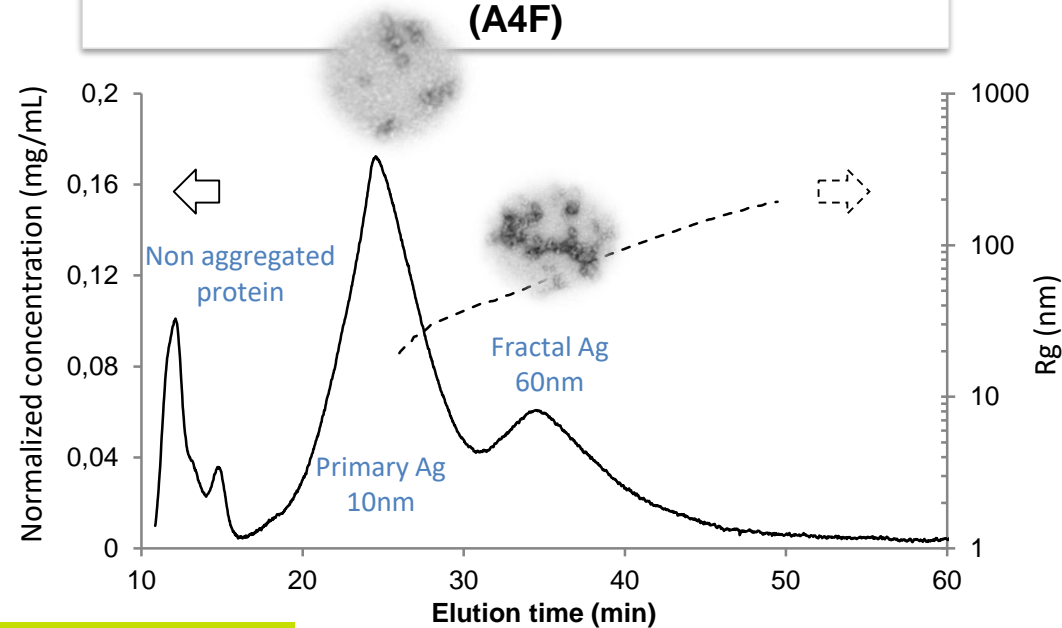
## PROCESS LEVERS

WPI powder

Fractal aggregates with different size

## Size characterization

### Asymmetrical Flow Field-Flow Fractionation (A4F)



## Shape characterization

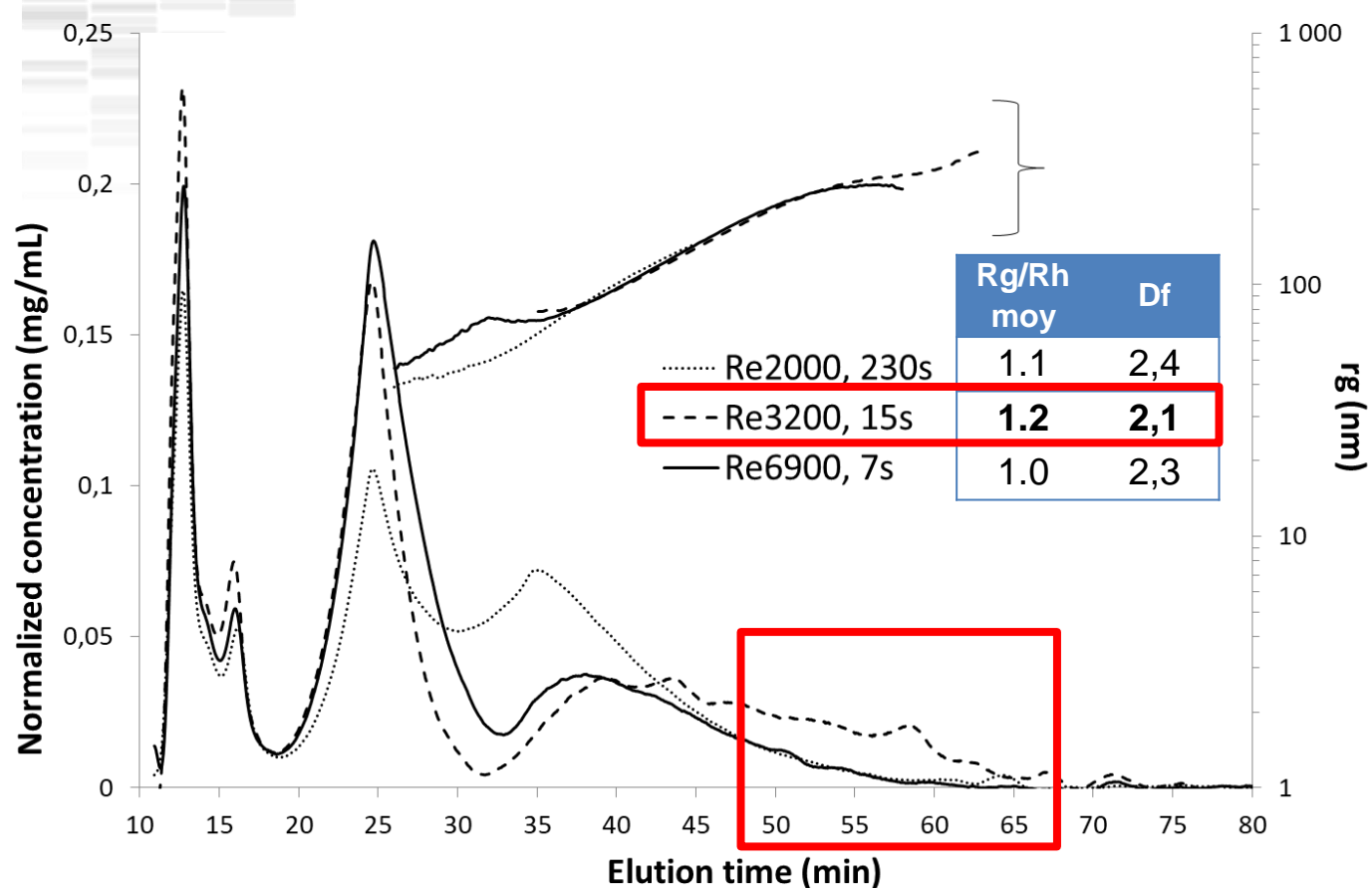
**Shape factor ( $R_g/R_h$ )**  
(0,78 for homogeneous sphere to 2,36 for stiff rod\*)

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

\*Brewer 2011

\*\*Loiseleux 2017

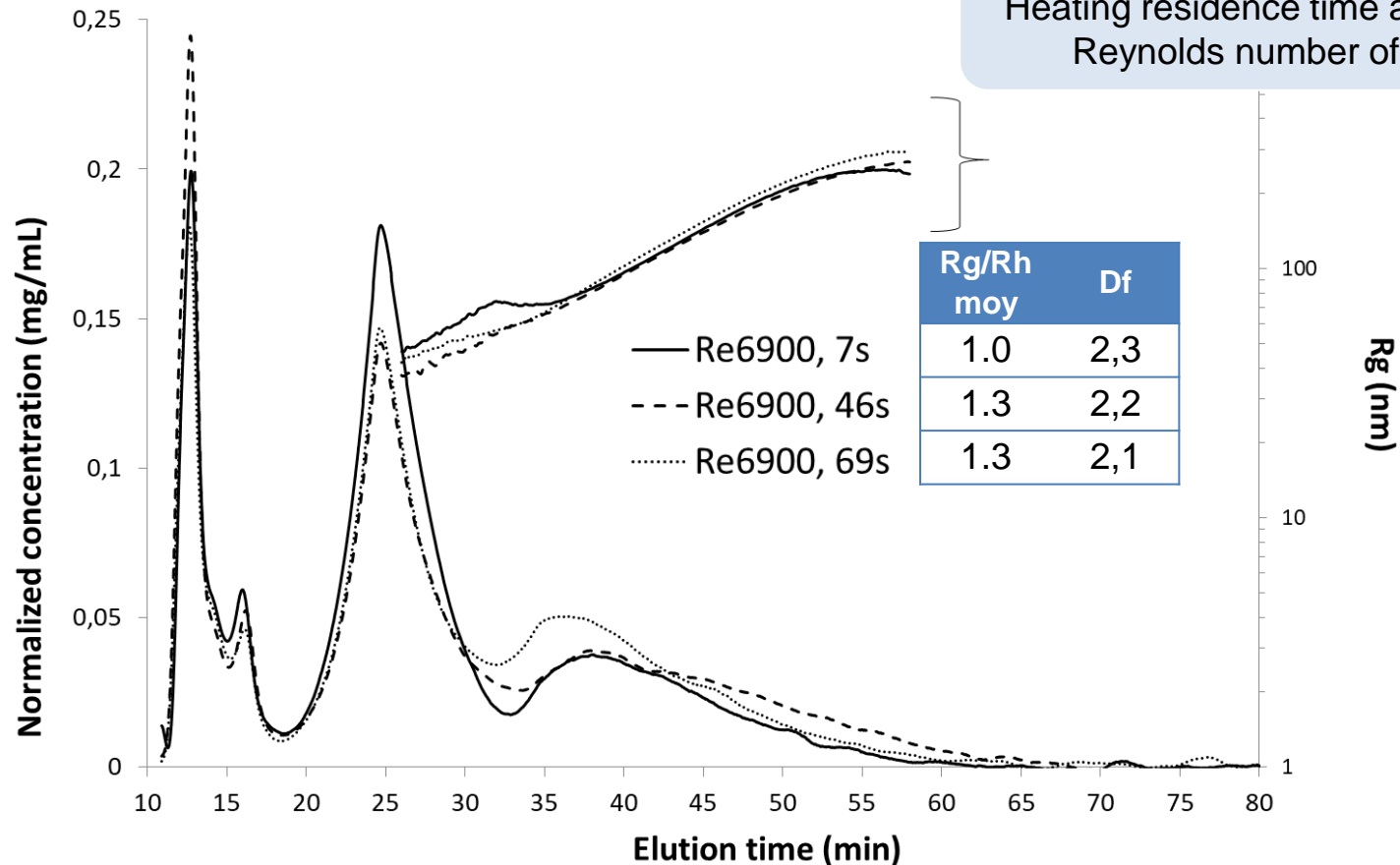
# AGGREGATES SHAPE AND SIZE ARE MODIFIED IN INTERMEDIATE FLOW REGIME



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

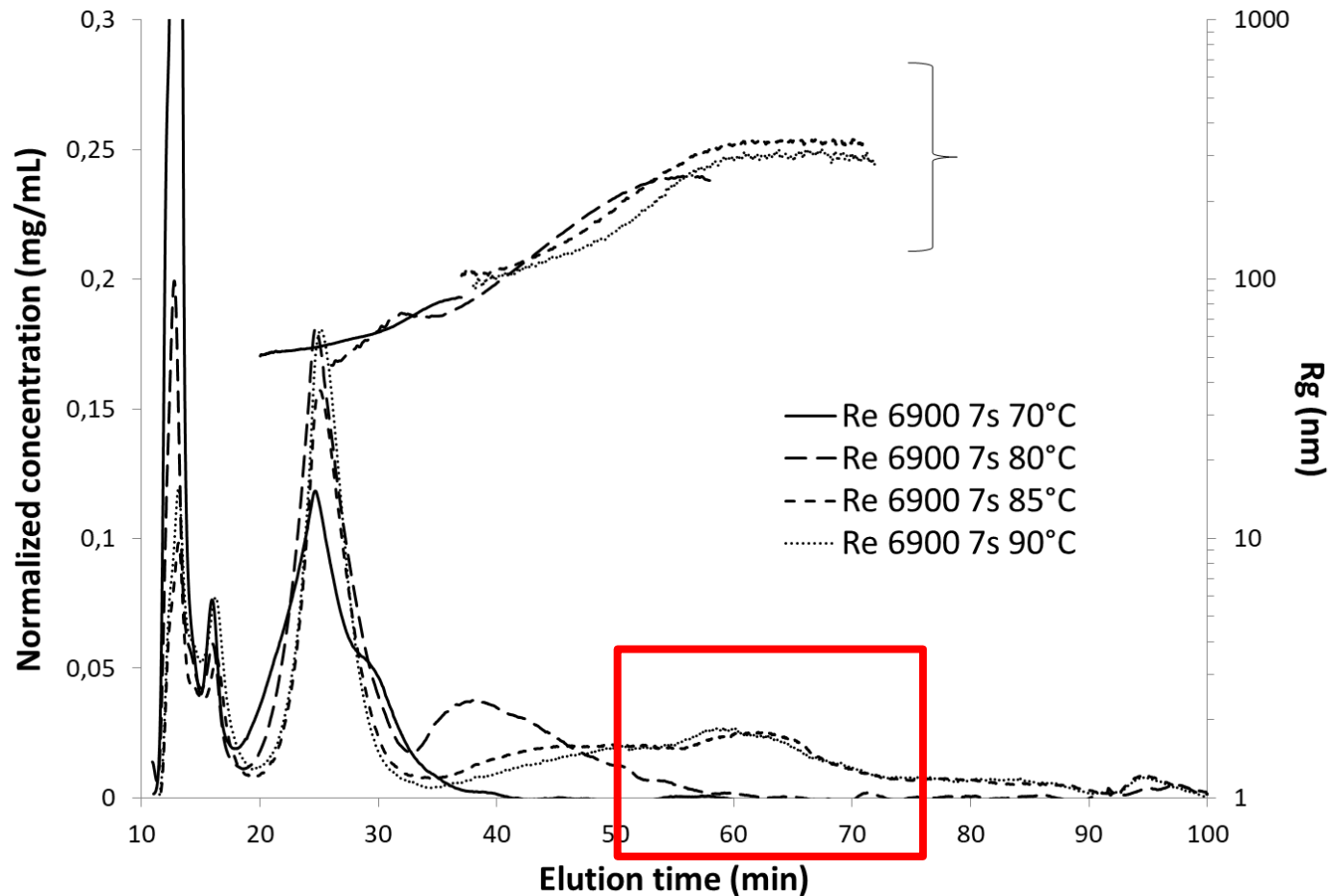


# HEATING RESIDENCE TIME HAVE NO IMPACT



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

# HEATING TEMPERATURE MAINLY INFLUENCE AGGREGATE SIZE



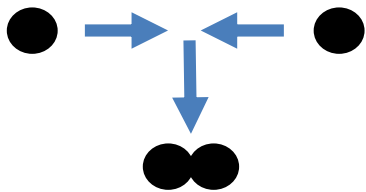
Formation of **larger aggregates** at a temperature up to **85°C**.

# 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  $>$  Ag size (kolmogorov scale)**

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

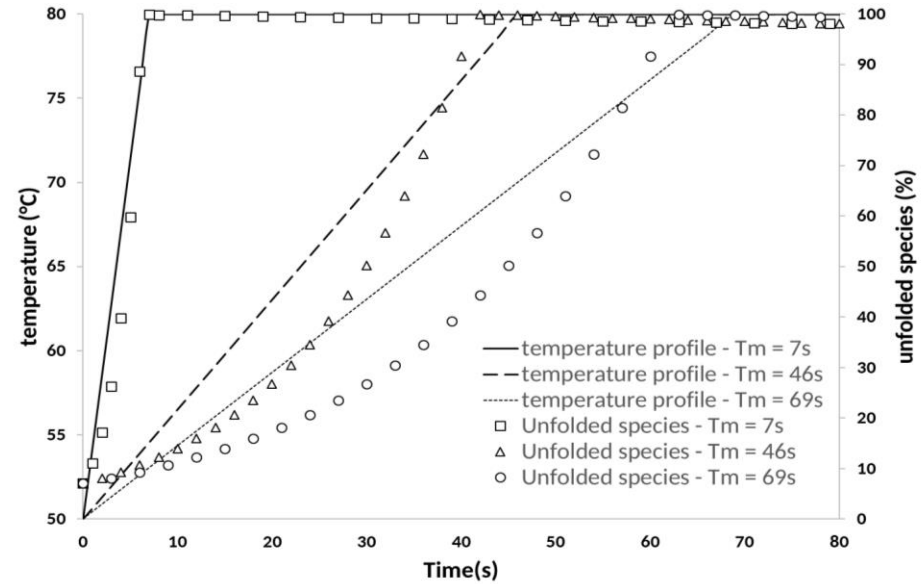
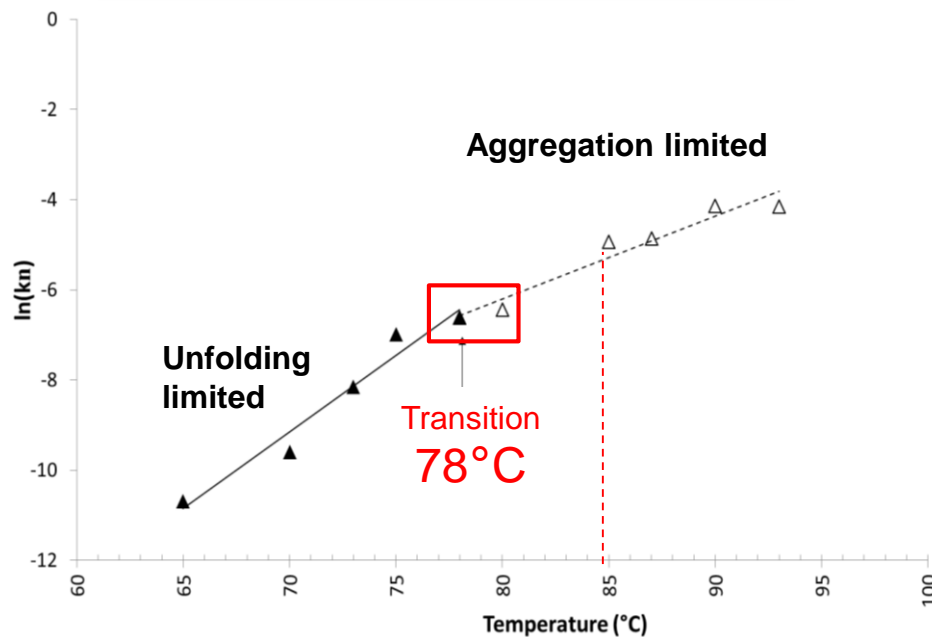


	Flow regime		
	Laminar	Transient	Turbulent
Encountering probability			
Assembly formation efficiency			

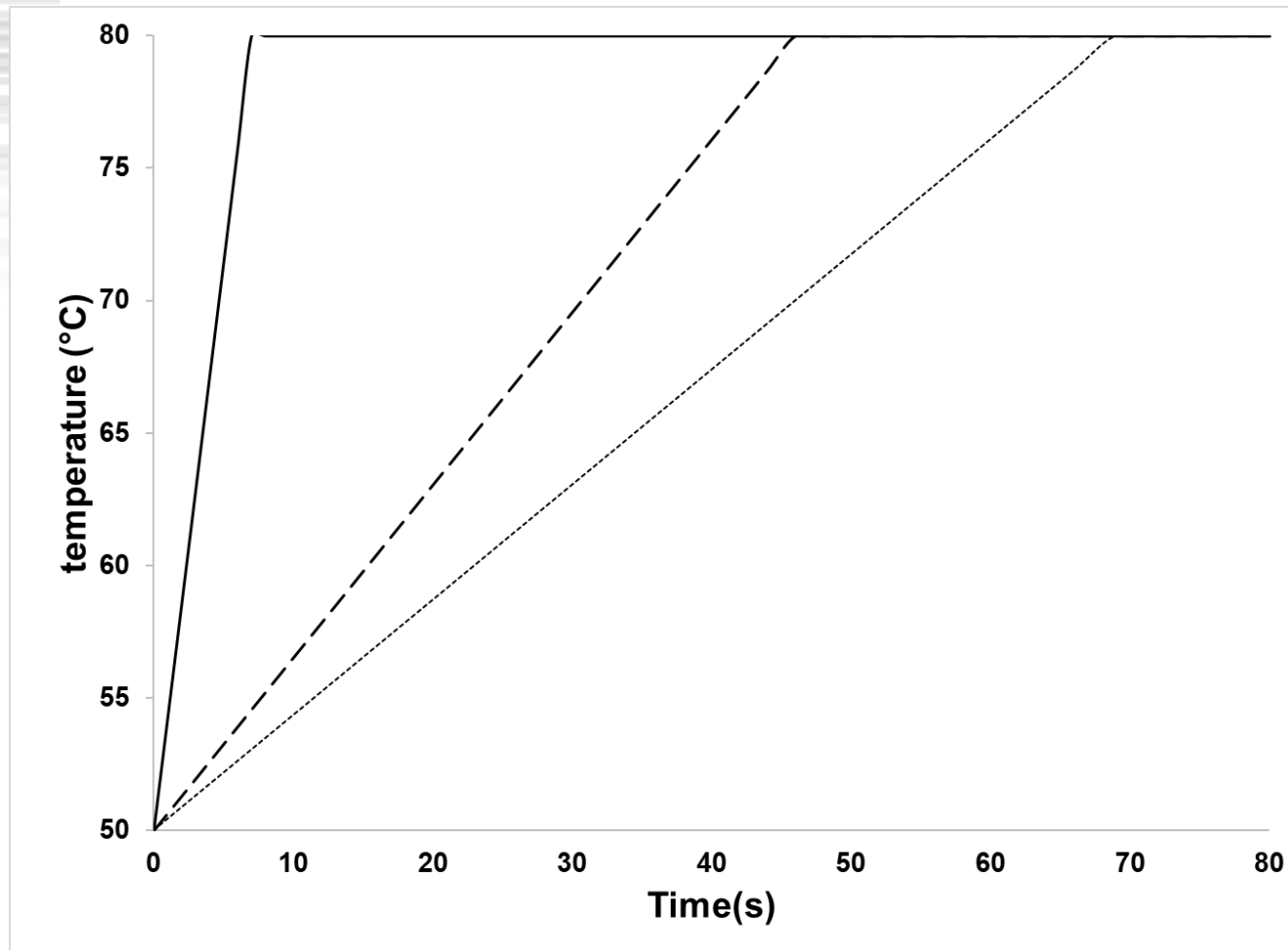
**Association mechanism privileged**

# MECHANISMS INVOLVED IN THE FORMATION OF FRACTAL AGGREGATES BY CONTINUOUS PROCESSING

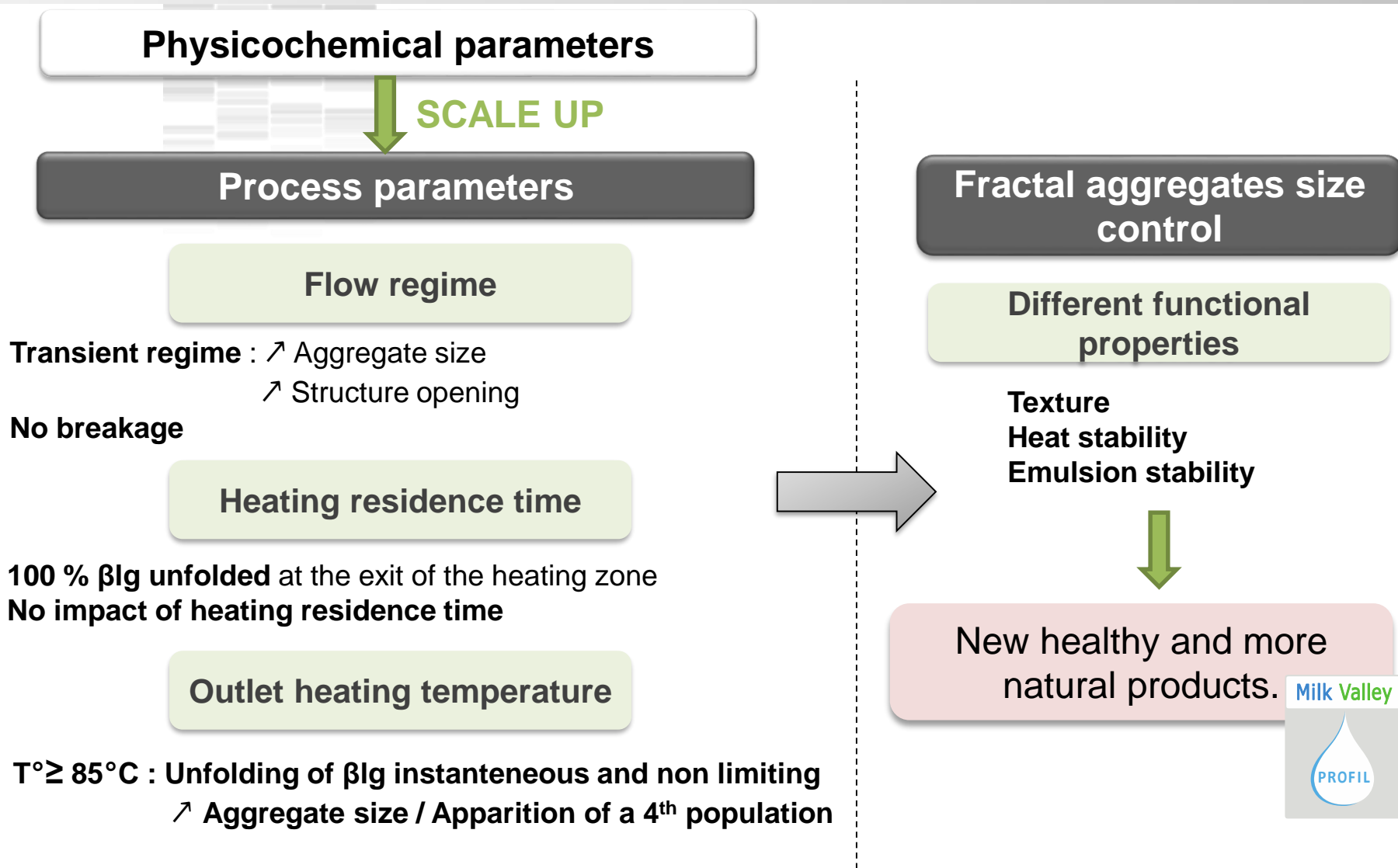
Whatever the heating residence time, **100% of  $\beta$ lg is unfolded** at the exit of the heating zone. No additional reactive material should be expected while **increasing heating residence time**



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



# CONCLUSIONS







***Thank you for your attention***

