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Mechanisms of drying-induced particle formation in solutions of dairy proteins : a multiscale approach

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CECAM, October 2019, Lausanne



LAB'S PRESENTATION



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



Controlling dairy powders properties

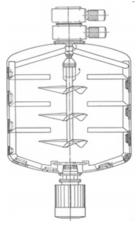
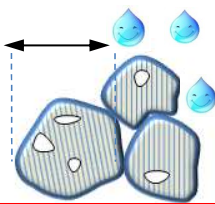
Quite challenging

Sticking & caking
Glass transition, Hygroscopicity


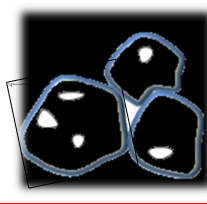



SURFACE PROPERTIES

Rehydration
Surface composition & structure, Size, Porosity





Packing
Density, occluded & interstitial air, size distribution

PARTICLE PHYSICAL PROPERTIES

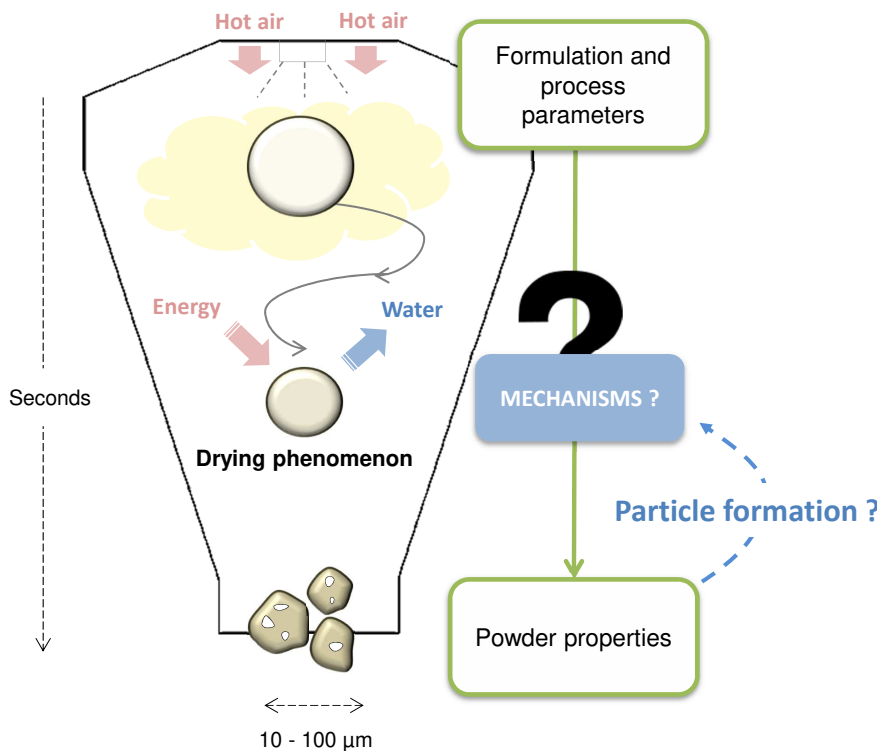
Nutritional properties
Denaturation / aggregation rate, etc.



MOLECULAR STRUCTURE

Functional properties = f (particle intrinsic properties)
Insight on particle formation

Ensure the quality of dairy powders: many challenges...



LIMITS on an industrial scale:

- *Fast drying kinetics*
- *Heterogeneity of samples*
- *Complexity of equipment*
- *Complexity of formula*
- *Costs of large scale trials*

How does the droplet become a dry particle?



Strategy of the work : innovate points of the strategy

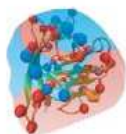
→ Simplifying the dairy matrix

Study the drying behavior of **milk proteins**

□ Whey proteins



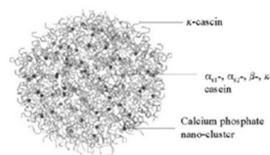
Yohko, 2012



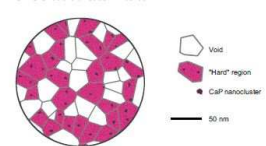
- positive residue
- negative residue
- positive domain
- negative domain

- Globular structure, $D \approx 10-20$ nm
- Reconstituted from **WP powder** (Whey Protein)

□ Casein micelles



Holt & Horne, 1996



Bouchoux, 2010

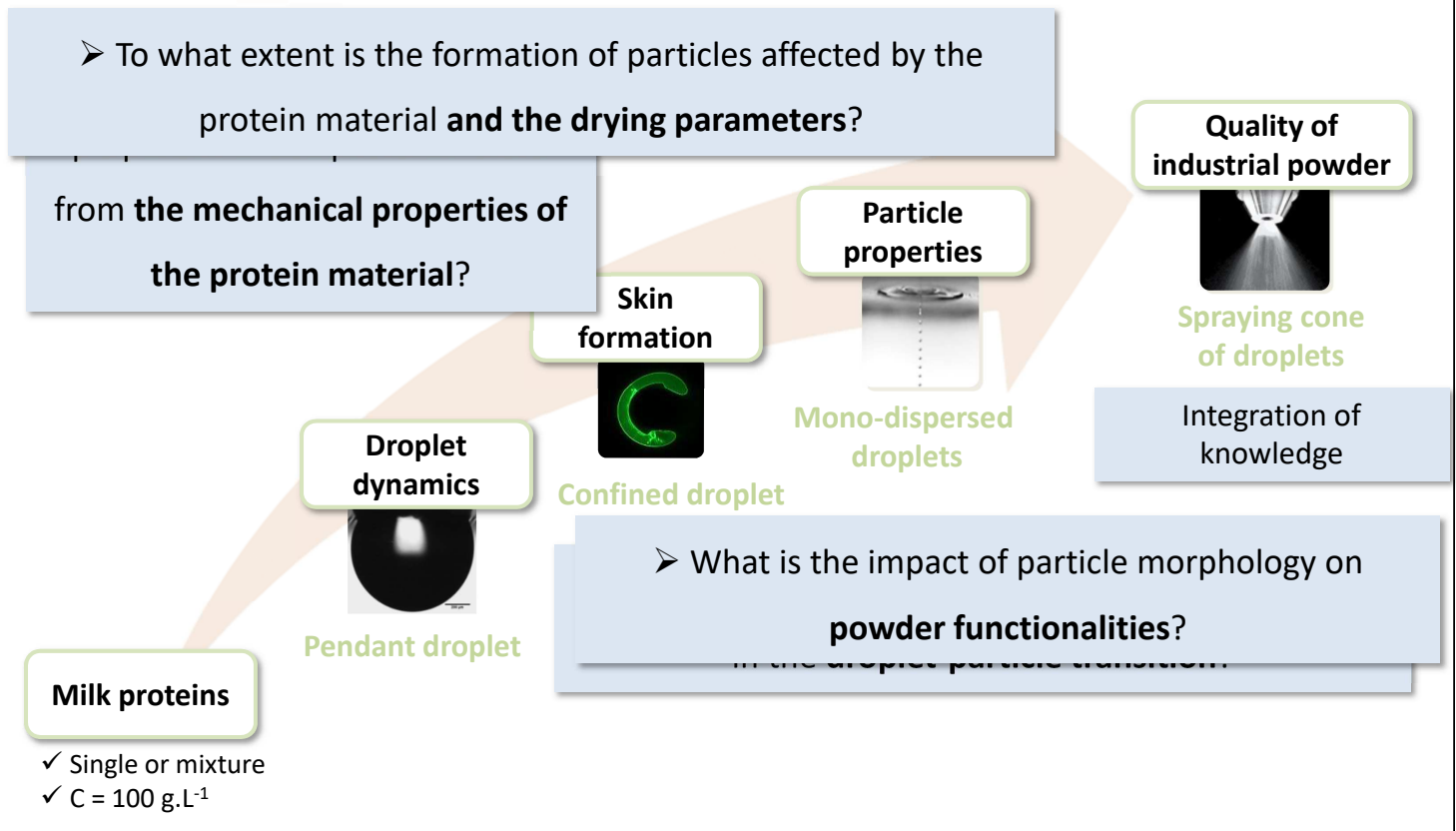
- Micellar, dynamic and hydrated structure, $D \approx 10^{12}$ nm
- Reconstituted from **NPC powder** (Native PhosphoCaseinates)

→ Study of the drying of simplified droplet systems

- Mimic drying phenomenon with different experimental setups
- Variation of drying kinetics and volumes

→ **multi-scale approach of drying process**

Experimental strategy : a multiscale approach



Signature of milk proteins at multi-scale

Whey protein (WP)

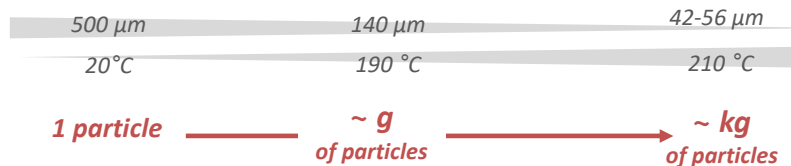
Casein Micelles (NPC)

Drying kinetics

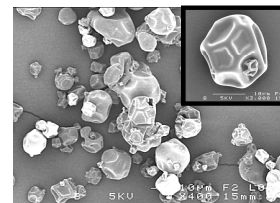
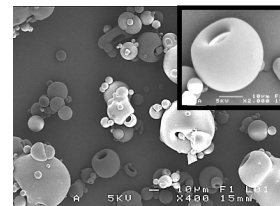
Particle Size

Drying temperature

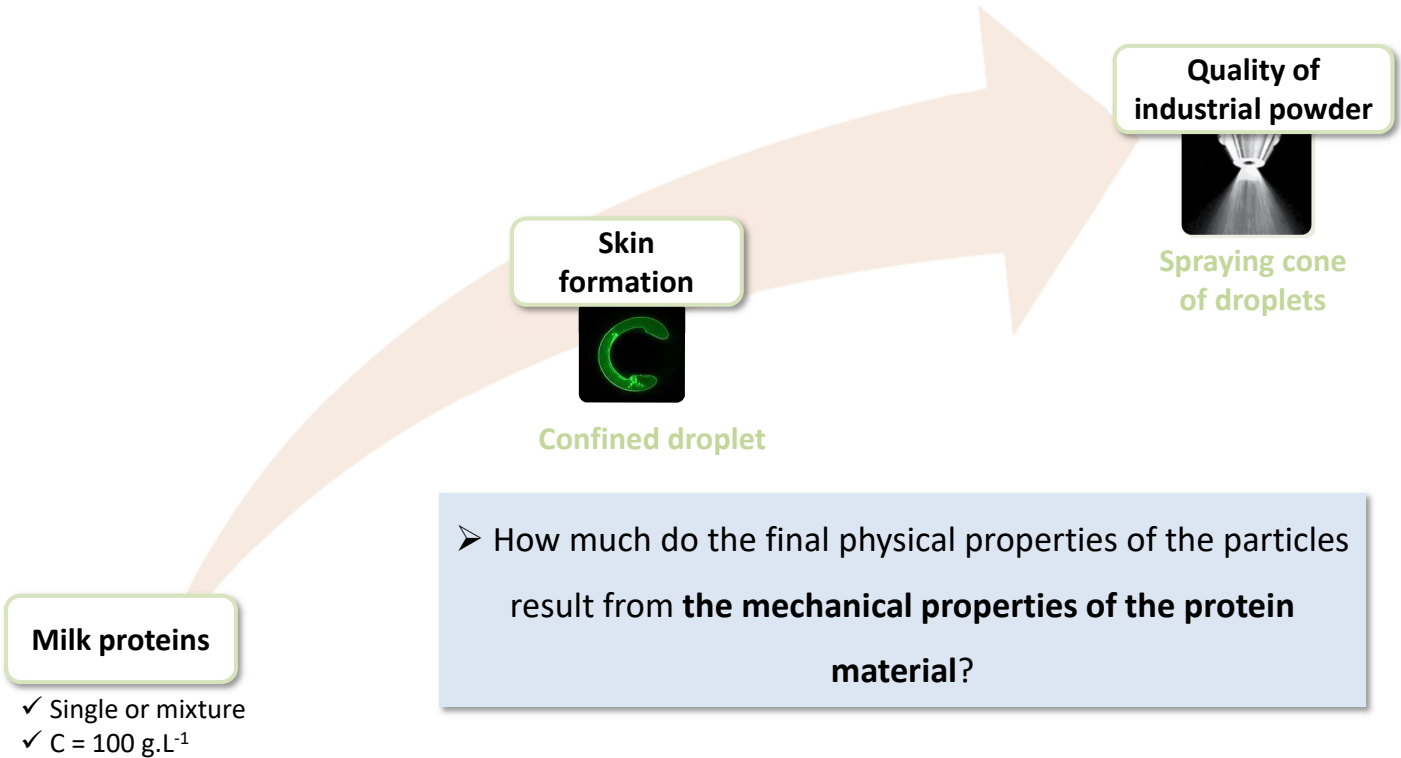
Quantity



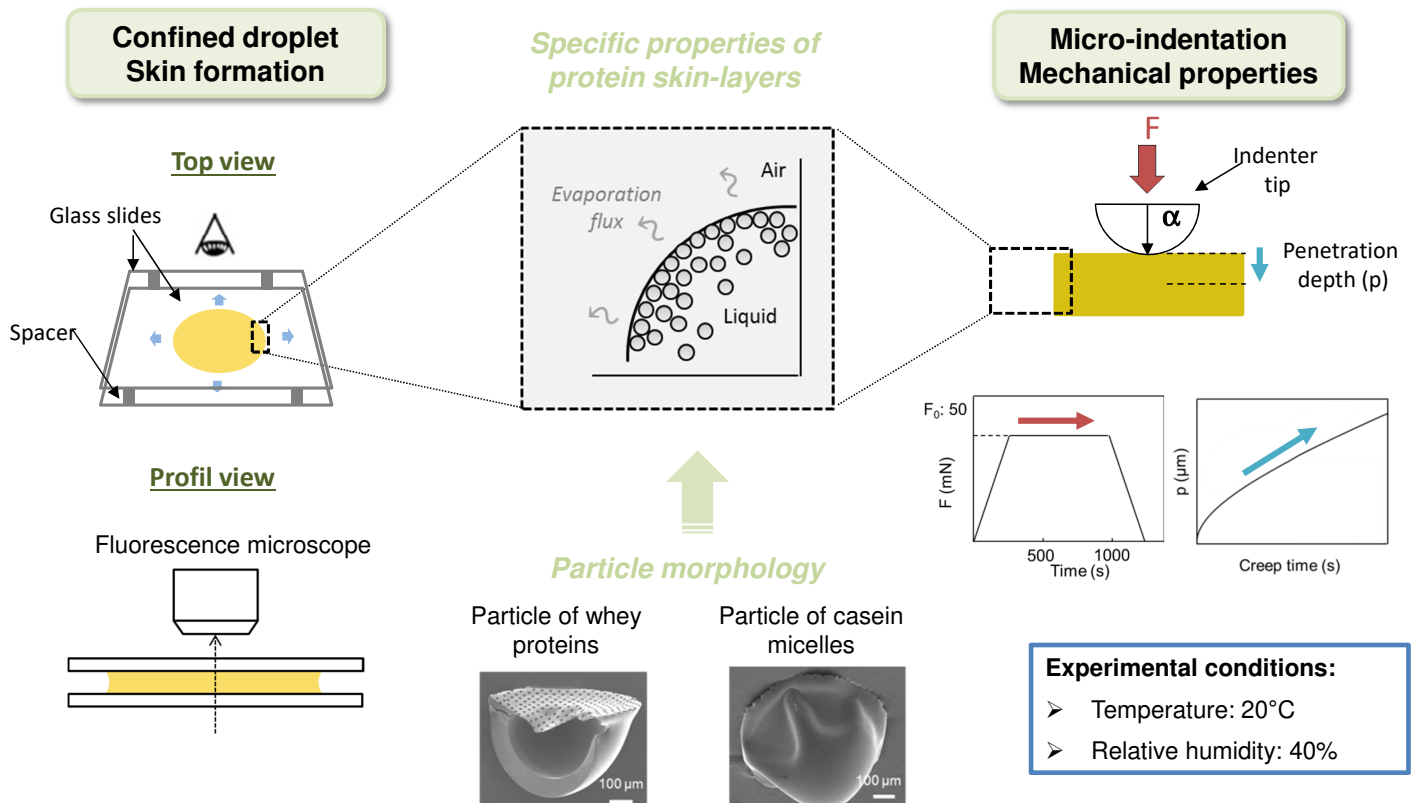
Spraying cone of droplets



Experimental strategy : Skin formation / confined droplet

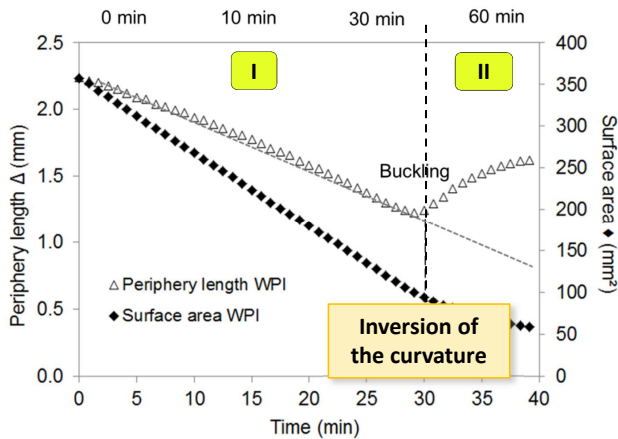
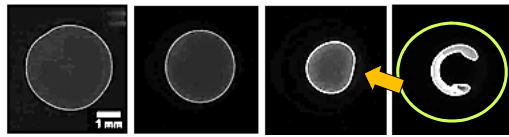


Confined droplet : investigation of the skin formation

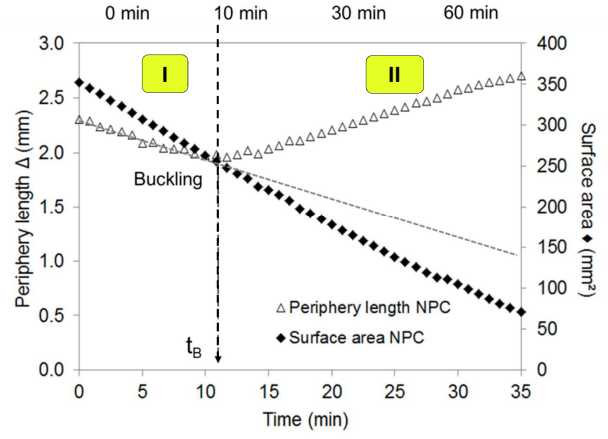
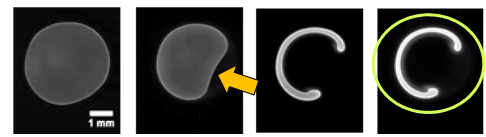


Periphery length / surface area as a function of evaporation time

WP droplet



NPC droplet



- **Two drying stages** : §I. isotropic shrinkage, §II. Droplet deformation (buckling)
- Buckling event occurs at different drying kinetics
- **Final shape directly results from the drying dynamics, ie the protein type**
 - WP: long shrinkage → small pattern which finally fracture
 - NPC: early buckling with a fixed convex interface → long and thin final pattern

Sol gel transition / mechanical properties of WP & NPC skin layers

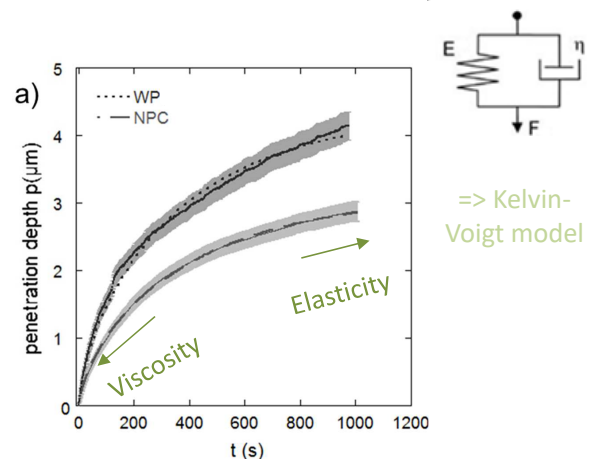
Estimation of the concentration at the buckling time

	Concentration at t_{buckling} ($\text{g}\cdot\text{L}^{-1}$)	Concentrations published at sol-gel transition ($\text{g}\cdot\text{L}^{-1}$)	Ref
WP	414	540	Parker et al., 2005
		500 - 600	Brownsey et al., 2003
NPC	156	130	Bouchoux et al., 2009
		148 - 170	Dahbi et al., 2010

➢ **At the interface:** buckling instability is occurring at a concentration compatible with sol-gel transition

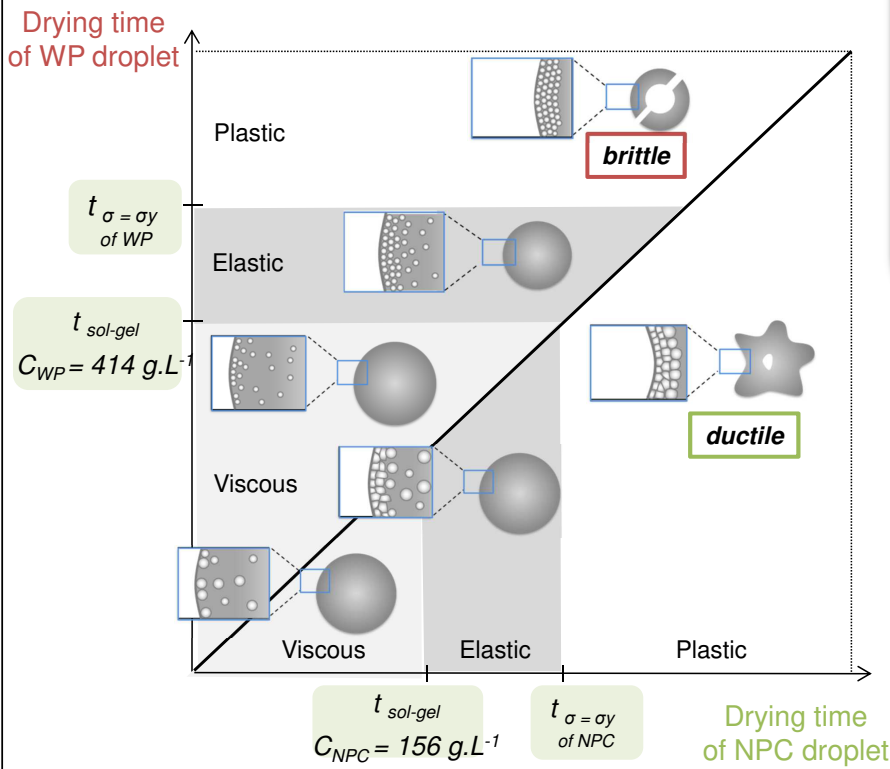
	Viscosity, η (GPa.s)	Young's modulus, E (GPa)	$\frac{\eta}{E}$ (s)	Yield stress, σ_y (MPa)
WP	136 ± 0.6	0.29 ± 1.10 ⁻³	469 ± 0.6	52
NPC	238 ± 0.3	0.48 ± 6.10 ⁻⁴	496 ± 0.3	30

Mechanical properties of protein skin layers



- Viscous effect more pronounced for casein micelle material
- Casein micelle skin reaches the plasticity well before whey protein material

Possible skin formation mechanisms



WP

- Long shrinkage ($t_{\text{buckling}} \sim 1/2 t_{\text{drying}}$)
- plastic state \rightarrow keeps spherical shape but cracks

Brittle plastic material

NPC

- Early gelled layer ($t_{\text{buckling}} \sim 1/3 t_{\text{drying}}$)
- plastic state \rightarrow surface invaginations

Ductile plastic material

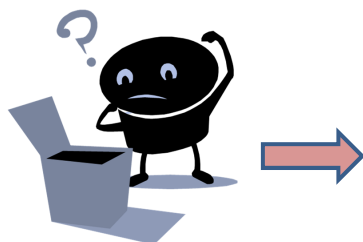
Signature of milk proteins

Whatever the drying kinetics, same morphological behavior

- Specific signatures of WP and NPC proteins on the particle formation
- Different kinds of drying behavior
 - ✓ Whey proteins = brittle material
 - ✓ Casein micelles = ductile material

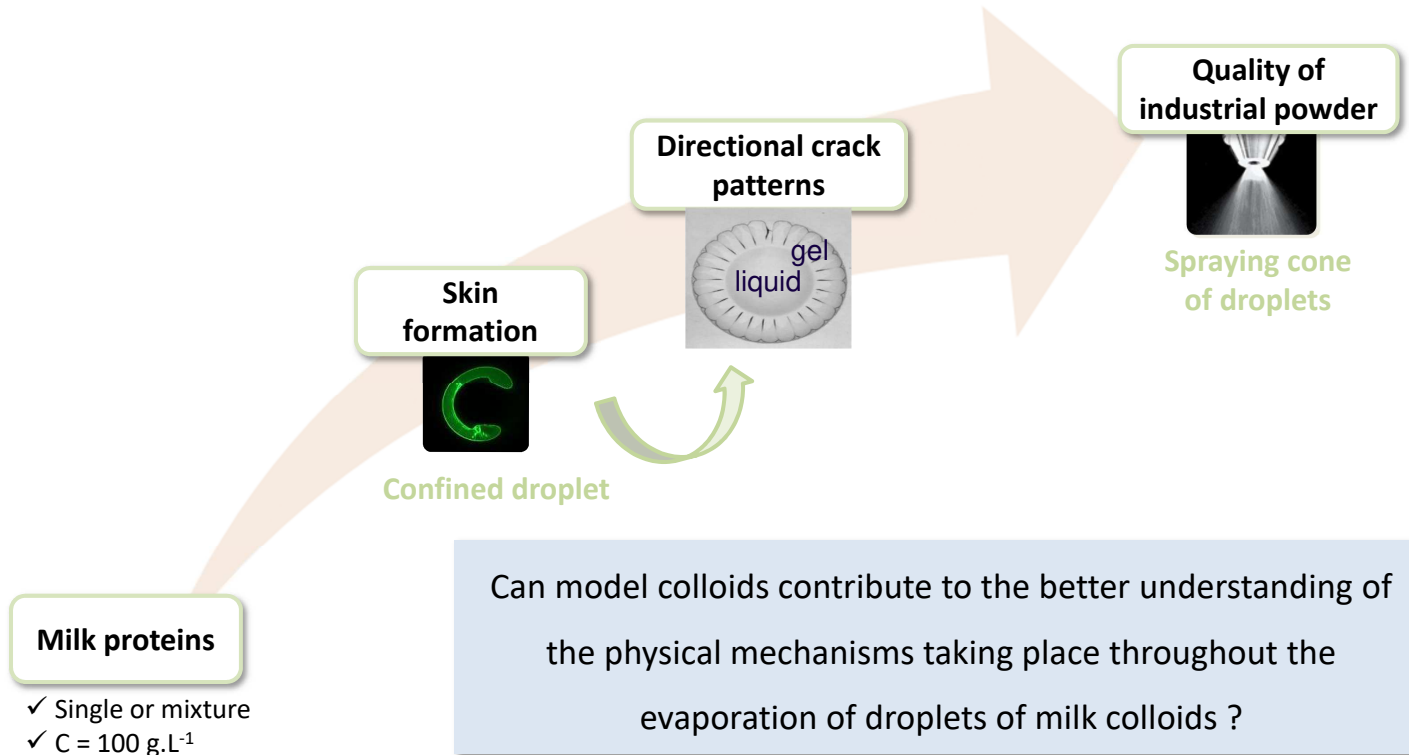


To what extent is the formation of particles affected by the protein material and its mechanical properties ?

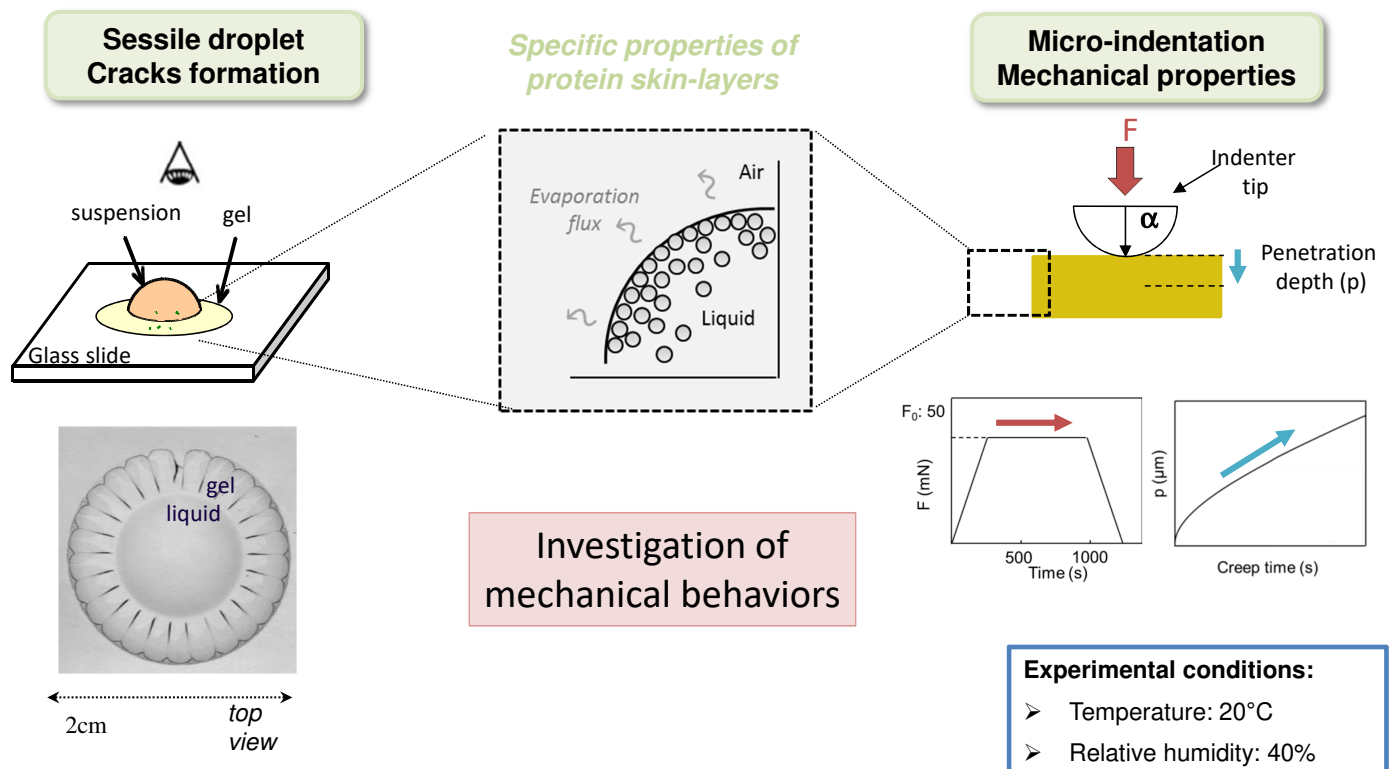


Studying model colloidal solutions for understanding more complicated biological systems

Experimental strategy : use of model colloids



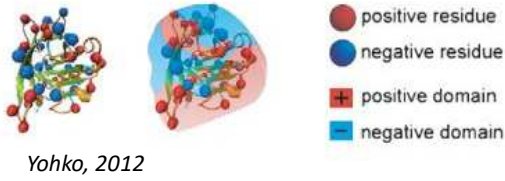
Coupling cracks dynamics and micro-indentation



Drying behavior of milk proteins and colloidal systems

Whey proteins

- Globular structure, $D \approx 10\text{-}20\text{ nm}$
 → Reconstituted from **WP powder**
 (Whey Proteins, 100 g.L^{-1})

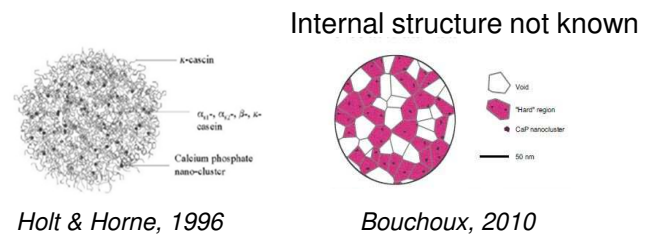


Dispersion of silica colloidal particles

Ludox TM50 : $\varnothing = 22\text{ nm} \pm 2$
 (weight fraction in silica particles = 0.40)

Casein micelles

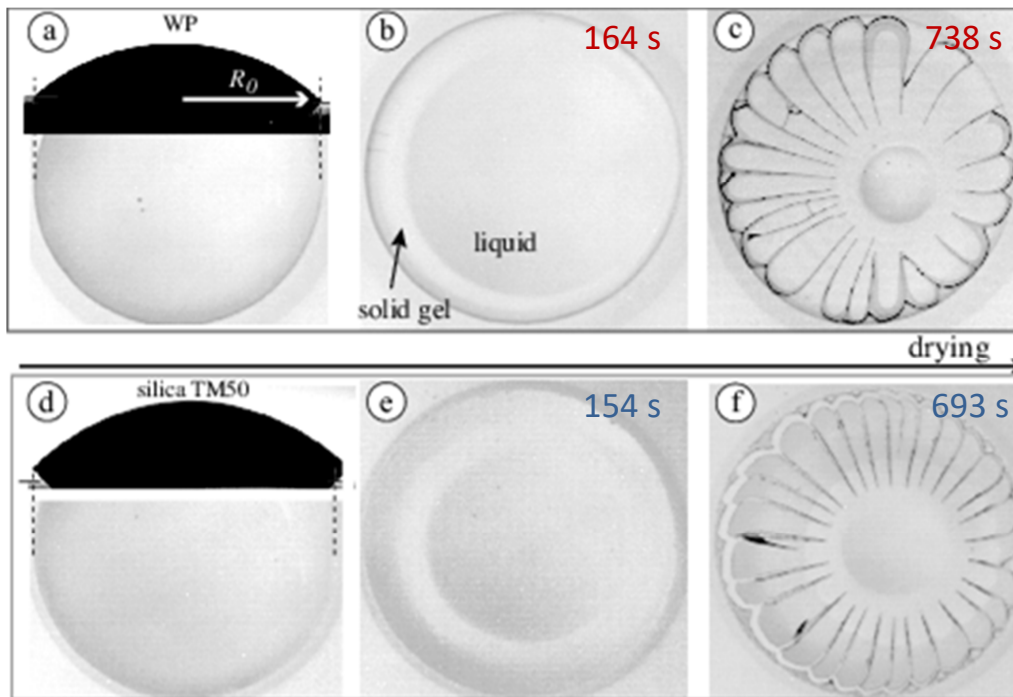
- Micellar, dynamic, hydrated structure, $D \approx 10^2\text{ nm}$
 → Reconstituted from **NPC powder**
 (Native PhosphoCaseinates, 100 g.L^{-1})



Polymer chains on TM particles

Ludox TM50 + PVP (40kDa)
 (weight concentration of PVP = 0.1%)
 → PVP owns high affinity for silica surfaces

Drying process of sessile drops (WP / TM50)

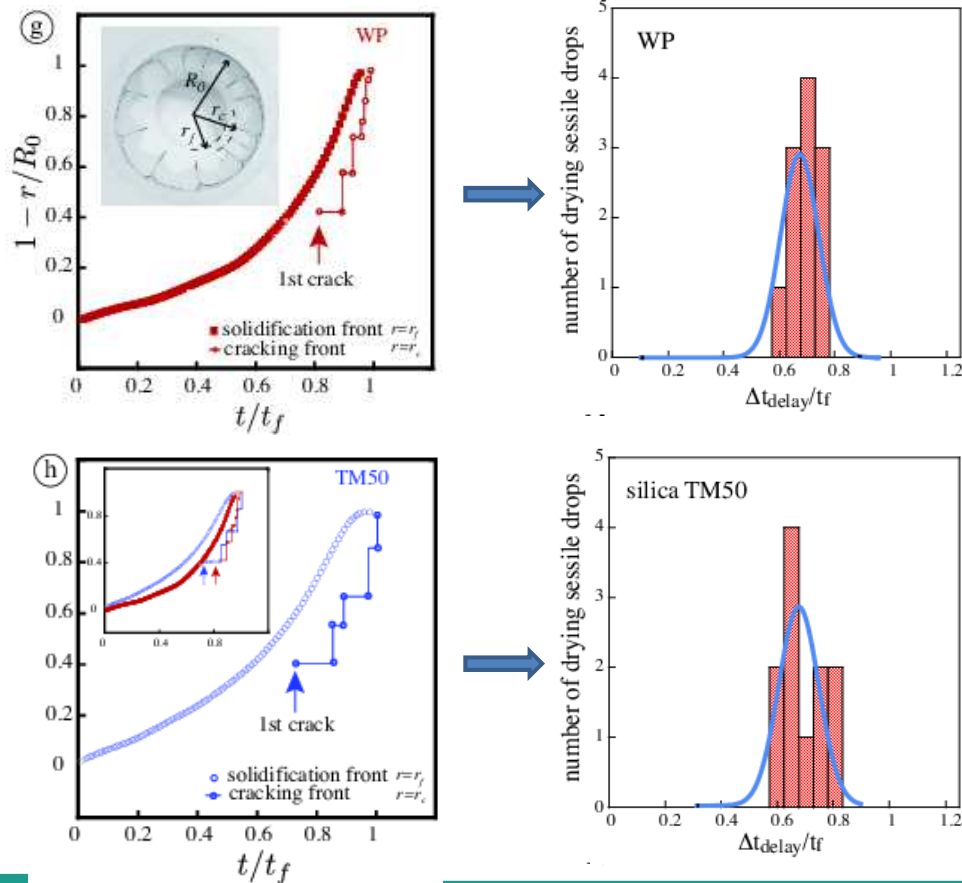


Experimental conditions:

- Temperature: 20°C
- Relative humidity: 40%
- Initial contact angle : $31 \pm 2^\circ$
- $2 R_0 = 8\text{ mm}$
- Evaporation rate : $8 \cdot 10^{-8}\text{ m.s}^{-1}$

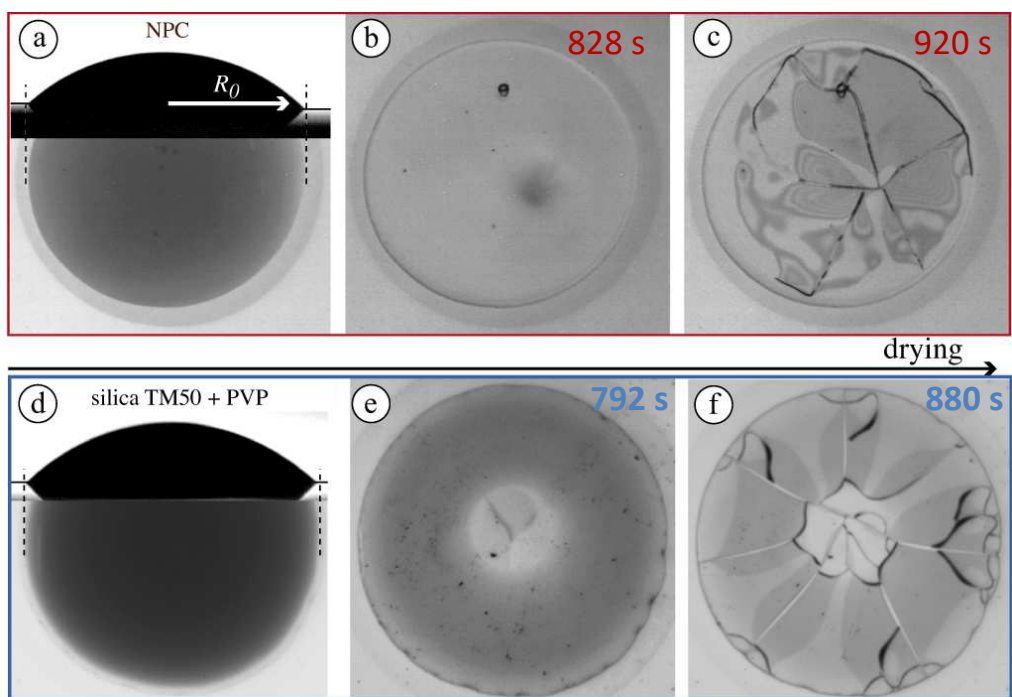
Comparable behavior
Formation of radial fractures in the solid periphery

Crack dynamics and delay time before cracking



- Similar time evolution of the drying front location obtained for WP and TM50
- Similar statistics of duration elapsed before crack propagation :
 - ✓ 334 ± 41 s for WP
 - ✓ 311 ± 61 s for TM50

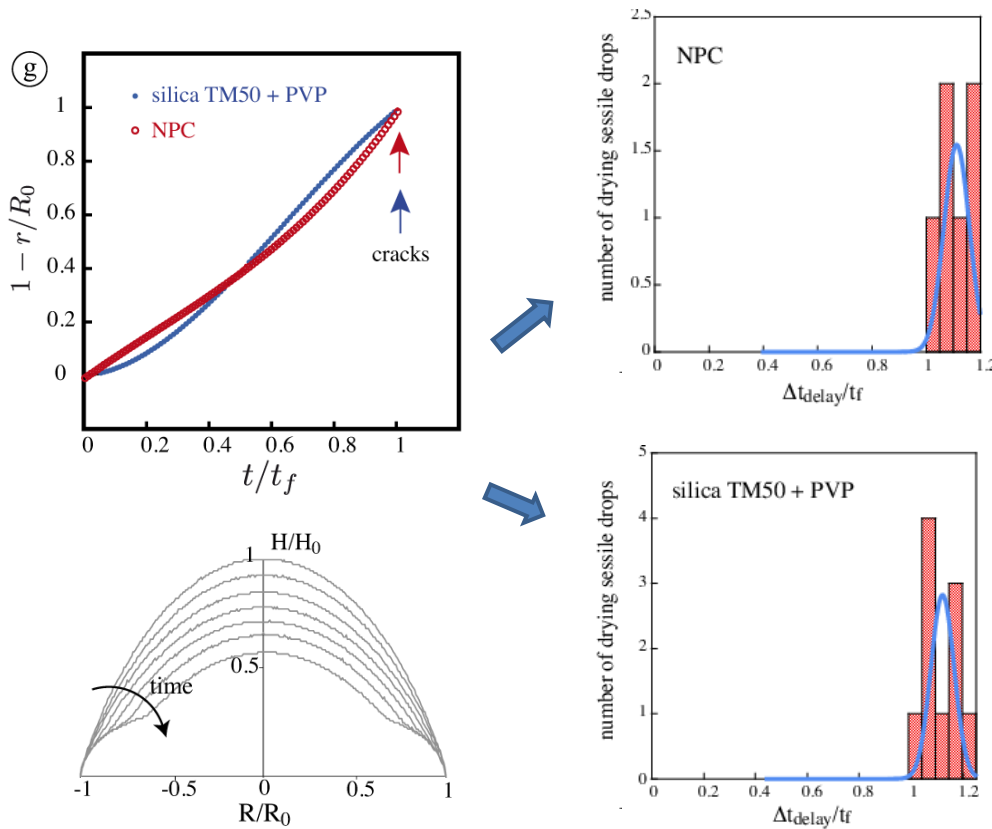
Drying process of sessile drops (NPC / TM50 + PVP)



- Experimental conditions:**
- Temperature: 20°C
 - Relative humidity: 40%
 - Initial contact angle : $35 \pm 2^\circ$
 - $2 R_0 = 8$ mm
 - Evaporation rate : $8 \cdot 10^{-8}$ m.s⁻¹

Comparable behavior
Later nucleation of a few, random fractures

Crack dynamics and delay time before cracking

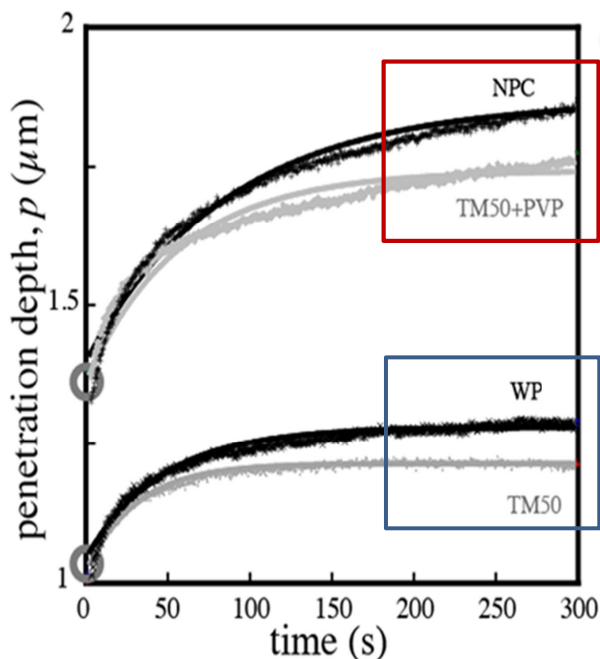
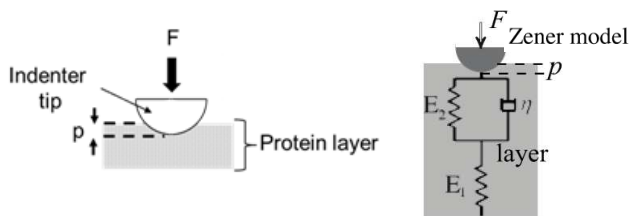


➤ Similar time evolution of the drying front location obtained for NPC and TM50 + PVP

➤ Similar statistics of duration elapsed before crack propagation:

- ✓ 834 ± 50 s for NPC
- ✓ 855 ± 40 s for TM50

Mechanical behavior & viscoelastic relaxation time



	Viscosity η (GPa.s)	Elastic modulus E_2 (GPa)	Viscoelastic relaxation time, $t\eta$ (s)
WP	99 ± 5	3.50 ± 1.10 ⁻³	28 ± 2
TM50	82 ± 5	3.20 ± 1.10 ⁻³	26 ± 2
NPC	119 ± 5	0.96 ± 1.10 ⁻³	124 ± 5
TM50 + PVP	115 ± 5	0.98 ± 1.10 ⁻³	129 ± 5

- Penetration depth deeper for NPC and TM50 + PVP than for WP layer and TM50
- Values of viscoelastic relaxation time are similar between WP / TM50 and NPC / TM50 + PVP

Conclusion : How does the droplet become a dry particle?

- ❖ The protein kind influences the **drying dynamics** of the single droplet under controlled spray drying conditions
 - ✓ The **skin formation** originates from a buckling instability at **sol-gel transition**
 - ✓ The **mechanical properties** of the skin **condition the final particle shape**
 - ✓ **Specific signatures** of WP and NPC
- ❖ Interest of the approach with **model colloidal solutions**
 - ✓ **Numerous analogies between dairy and the corresponding model systems**

OUTLOOK

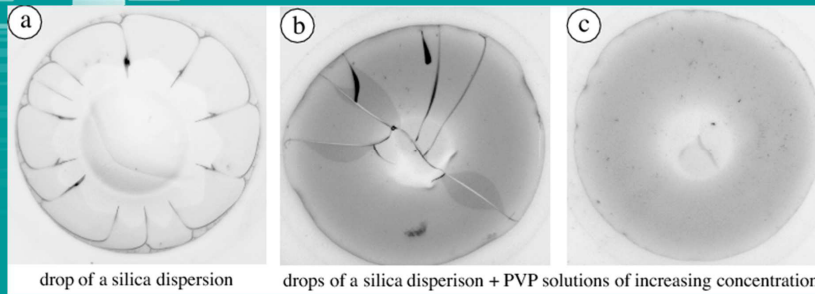
Gathering conceptual tools of the physical chemistry of interfaces and the physics of soft matter

What about the permeability of the skin ?

What about the evaporation in a binary colloidal solution ?

What is the impact of the WP/NPC ratio on the onset of sol-gel transition and skin formation mechanisms ?

Is the skin representative of the bulk composition ?



Merci

Thank you for your attention

More information

- Sadek et al., 2013, *Langmuir*, 29, 15606-15613
- Sadek et al., 2014, *Drying Technol*, 32, 1540-1551
- Sadek et al., 2014, *Dairy Sci Technol*, 95, 771-794
- Sadek et al., 2015, *Food Hydrocolloids*, 48, 8-16
- Sadek et al., 2016, *Food Hydrocolloids*, 52, 161-166
- Lanotte et al., 2018, *Col. Surf. A*, 553, 20-27
- Le Floch-Fouéré et al., 2019, *Soft Matter*, 15, 6190



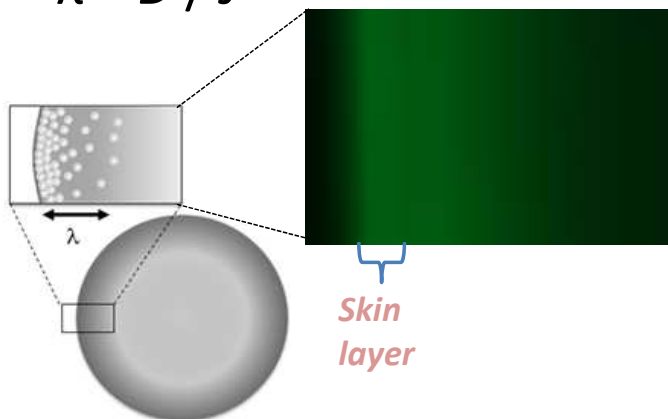
CECAM, October 2019, Lausanne



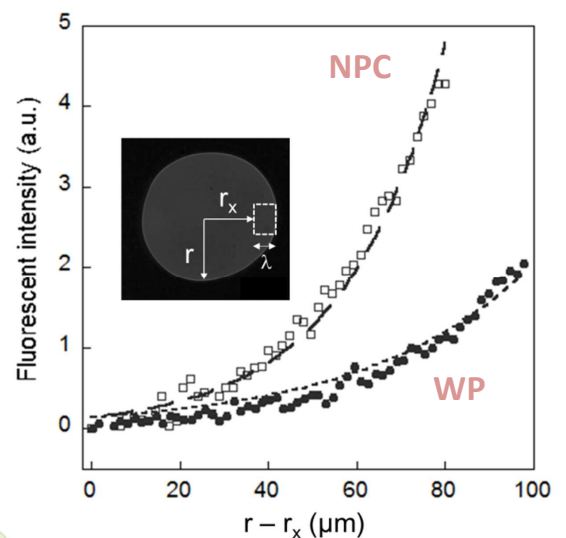
Gradients of protein concentration near the edge of the droplet

Diffusion length λ

$$\lambda = D / J$$



Fluorescence profile

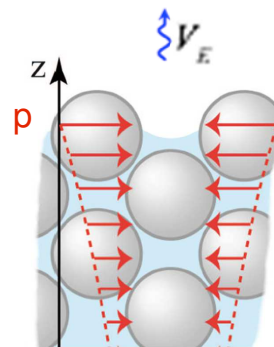


- Evaporation flux J toward the surface
- Protein accumulation at the interface
- Skin formation

Drying stress and poro-elasticity

- Drying stress at the film/air interface :

$$\sigma(z = h) \sim E \frac{t}{t_D} \quad \text{where } t_D \text{ is the evaporation timescale } (h/V_E)$$



- Max stress leading to crack when:

$$\sigma(z = h) \approx -P_{cap} \approx 5 \frac{\gamma_{air/water}}{r_{pore}}$$

poroelasticity, Biot (1941)

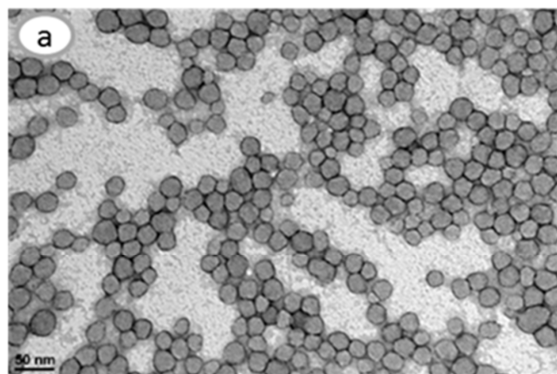
Hypothesis: delay time before stress reaches max stress : viscoelastic timescale t_η

$$E \frac{t_\eta}{t_D} \sim 5 \frac{\gamma_{air/water}}{r_{pore}} \Rightarrow r_{pore}$$

estimation of the pore size in the solid state : $r_{pore} (WP) / r_{pore} (NPC) \sim 2$

Results in concordance with drying behavior :
NPC more deformable than WP

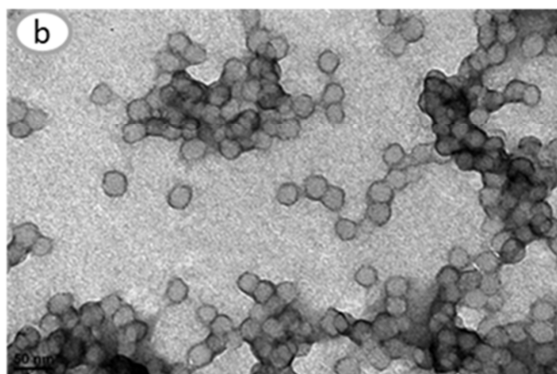
Thickness of PVP Coating



Average value of ~ 8 nm for thickness of the PVP shell



In accordance with Yu et al. (2017, 2018) but without a clearly core-shell structure



Ellipsometry measurements



Thickness of the PVP coating ~ 65 nm (whole structure including the possible PVP core-shell and the outer polydisperse polymer brush)

TEM images of silica nanoparticles (a) and hybrid PVP-silica nanoparticles (b)