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Numerical Simulations of Sintering Coupled with Moisture Transfer

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Abstract

In many applications, amorphous particles bond together through a phenomenon known as sintering to minimize their surface energy. Water is a plasticizer for many food and pharmaceutical powders and the strong reduction in viscosity induced by moisture absorption can accelerate strongly particle sintering [1]. Numerical simulations of particle sintering usually neglect the coupling with moisture transfer, considering a uniform viscosity throughout the particle.

In this study, a novel approach based on solving Navier-Stokes equation using an Arbitrary Lagrangian–Eulerian (ALE) approach is proposed to model the dynamics of particle sintering coupled with moisture transfer. Maltodextrin DE21 is considered as an industrially relevant example of amorphous particles. Due to moisture uptake, strong gradients of viscosity can exist in the particles undergoing sintering.

FEM simulations consider accurately the forces acting on the contact

area between the particles, leading to slower dynamics than commonly used approximate analytical models. This study highlights that FEM simulations considering a homogeneous moisture and viscosity within the particles are in many cases sufficiently accurate and identifies the limits of validity of this assumption. In the conditions considered in this study, the intraparticle gradients were found to condition significantly the sintering dynamics only when particle diameter is above 1.5mm. The particle size affects strongly both the dynamics of sintering and of moisture transfer. Moreover, higher external relative humidity leads to a lower viscosity and a faster sintering kinetics. The initial water content was found to have a lower impact in the conditions studied.

This coupled simulation approach can be used to identify conditions reducing the risk of caking during the storage of amorphous powders or to master sintering during powder structuration processes. Furthermore this study helps identifying when simpler simulation approaches considering homogeneous particles can be safely used and shows the limitations of simplified analytical models.

Keywords: Sintering, Interfacial Flows, Moisture Transfer, Amorphous Polysaccharides

1 1. Introduction

2 Bulk materials, during handling, processing or storage are often exposed
3 to fluctuating environmental conditions. Higher external relative humidity
4 and temperature can induce moisture and heat transfer, changing the mate-
5 rial physical properties. In amorphous powders, when the local temperature

6 exceeds the glass transition temperature, viscous flow takes place between
7 adjacent particles [2]. An undesired phenomenon, known as caking, can oc-
8 cur leading to the agglomeration of several particles which sinter together.
9 This phenomenon may also be induced by the absorption of water that lowers
10 the glass transition temperature below the storage temperature [1].

11 The Brunauer–Emmett–Teller (BET) or the Guggenheim-Anderson-de
12 Boer (GAB) model ([1], [3]) are commonly used in the literature to model the
13 sorption isotherm behaviours of food amorphous polysaccharides. Lowering
14 of the glass transition temperature and viscosity are frequently modeled with
15 a Gordon-Taylor and Williams-Landel-Ferry model, respectively. Recently,
16 Ubbink *et al.* [4] proposed a modified WLF equation where the constant
17 C_2 depends on the water content following a Gordon-Taylor- like behaviour.
18 Experimental data of amorphous food systems showed good agreement in a
19 range of viscosity between 10 and $10^8 Pa \cdot s$.

20 Sintering occurs between two adjacent particles, when they tend to bond
21 together driven by the surface tension and slowed down by viscous dissipa-
22 tion. The overall sintering process may be described in four steps: at the
23 beginning the surface of two particles with an initial amount of water are
24 placed in contact; secondly a small bridge forms between the two particles,
25 during this step the temperature needs to be higher than T_g ; thirdly the
26 neck formed between the two particles grows. Finally, to minimize their sur-
27 face energy the particles fully coalesce, forming a single final particle with
28 a bigger diameter. The sintering dynamics are mainly influenced by mate-
29 rials surface tension and viscosity and the size and shape of the particles
30 [2]. In particular, a higher viscosity and particle size results in slowing down

31 the bridge growth, due to a higher resistance to the flow; whereas a higher
32 surface tension enhances the sintering kinetics.

33 The sintering behaviour has been investigated in the literature for differ-
34 ent types of materials such as plastic polymers, ceramic and also amorphous
35 food materials, through semi-empirical and numerical models. In general au-
36 thors refer to particles having a regular shapes, such as spheres or cylinders
37 and consider a Newtonian behaviour to simplify the problem. Frenkel [5]
38 and Pokluda [6] studied the coalescence of two Newtonian spherical parti-
39 cles. The Frenkel-Eshelby model assumes a constant radius and it is valid
40 only for the first stages of sintering. On the contrary, the Pokluda model is
41 based on the balance between the surface tension work and the viscous dis-
42 sipation and can be used to predict the overall sintering kinetic, neglecting
43 the effect of the gravity. Hopper [7] solved analytically a model to predict
44 the full coalescence of two cylinders, under the assumption of infinite length.
45 Rumpf *et al.* [1] proposed a model to predict the sintering of Newtonian
46 spherical particles based on the Navier-Stokes equation and considering an
47 external force pressing the particles together.

48 Simple experiments were carried out placing in contact two particle in a
49 controlled temperature and RH environment while the bridge was measured
50 over time using an optical microscope. Bellehumeur *et al.* [8] studied the
51 sintering of different type of polyethylene particles and found good agreement
52 with the Hopper model; whereas the Frenkel's model is not able to describe
53 these experimental data. Hartmann and Descamps ([1], [9]) measured exper-
54 imentally the sintering between two maltodextrin particles and correlated
55 the measured bridge size to the strength of the caked powders, considering a

56 Rumpf model with an effective viscosity.

57 Numerical simulation has been used to study the sintering of spherical
58 particles having a constant viscosity ([10], [11], [12], [13]). This approach can
59 be addressed using different methods such as Lagrangian-Eulerian (ALE)
60 or Eulerian-Eulerian [14]. In the ALE methods, the domain grid moves
61 according to the geometric constrains, typically the motion of the free surface.
62 The grid deforms over time while particles sintering is driven by the surface
63 tension applied on the free surface boundaries. The mesh quality decreases
64 over time decreasing the accuracy therefore a periodic remeshing is often
65 needed [14]. On the other hand, level set methods follow an Eulerian-Eulerian
66 approach where the conservation of mass, momentum and energy balances
67 are solved considering the volume fraction and the material properties of each
68 phase [15]. This method is suitable to model sharp interfaces; however since
69 all the immiscible phases are modelled it is computationally more expensive.

70 Non-isothermal sintering of polymeric plastic particles has been studied
71 by Kamyabi *et al.* [16]. Firstly, a dimensionless number was defined to
72 compare the characteristic timescales of heat transfer and sintering. The
73 authors highlight the importance of coupling the heat transfer and sintering
74 whenever the timescales have the same order of magnitude. The Kamyabi
75 number was estimated considering an average effective viscosity, that could
76 lead to under or overestimation. In fact, the presence of strong viscosity
77 gradients into particles can still affect the viscosity dynamics. Secondly,
78 Kamyabi coupled the Pokluda and Frenkel-Eshelby models with a thermal
79 dependency of the viscosity. In particular, the viscosity dependency has
80 been described considering linear, exponential and WLF models. A similar

81 approach has been used by Hartmann *et al.* [1] who investigated the sintering
82 kinetics of maltodextrin DE21 particles, relating the average viscosity to the
83 glass transition temperature and the water content. In both these studies,
84 an average effective viscosity was considered to predict the bridge growth
85 between particles. However, heat and mass transfer can cause strong viscosity
86 gradient into the particles, affecting the sintering dynamics.

87 Models in the literature are able to predict the sintering dynamics of par-
88 ticles with a homogeneous composition and viscosity distributions. However,
89 whenever strong gradients in the water content exist and the viscosity has a
90 strong dependence on the water content the sintering dynamics is more com-
91 plex and numerical simulations coupling the sintering with moisture transfer
92 need to be considered.

93 Based on these premises, in this article we propose a computational model
94 to predict the sintering dynamics of two spherical particles coupled to the
95 moisture transfer. A change of relative humidity leads to moisture trans-
96 fer into the particles and affects the sintering dynamics due to the strong
97 dependence of the viscosity from the water content. BET, Gordon-Taylor
98 and WLF models are used respectively to model the sorption isotherm, glass
99 transition temperature and viscosity. In this study, we have considered that
100 vapour condensation and dissolution are slow compared to the other phe-
101 nomena, there are situation where this may not be valid. MD DE-21 was
102 used as a model material, however the model can be extended to predict the
103 sintering of amorphous polymers, whenever strong viscosity gradients exist.

104 2. Materials & Methods

105 In this section, we firstly present the main dimensionless numbers derived
106 from dimension analysis and the assumptions considered for the derivation of
107 the sintering model. Secondly, the computational model used to investigate
108 the sintering coupled to moisture transfer between two spherical particles
109 will be presented.

110 2.1. Dimension Analysis

111 Maltodextrin DE-21 was chosen as model material. Its physical properties
112 are reported in tables A.1 and A.2. Since larger particle size slows down
113 both the sintering and mass transfer dynamics, a diameter of $300 \mu m$ was
114 considered during preliminary calculations.

115 Reynolds number expresses the ratio between inertia and viscous forces.
116 The initial diameter (d_0) of the particle was considered as characteristic
117 length; whereas the velocity was assumed equal to $v \approx \gamma/\eta_0$, as proposed
118 by Van de Vorst *et al.* [13].

$$Re = \frac{\rho v d_0}{\eta_0} \approx 2.27 \cdot 10^{-14} \quad (1)$$

119 The order of magnitude of Re shows that maltodextrin flows in the creep-
120 ing flow regime. Moreover, the Eotvos number was considered to evaluate
121 the ratio between the gravitational and capillary forces.

$$Eo = \frac{\rho g d_0^2}{\gamma} = 0.02 \quad (2)$$

122 Eo was found to be smaller than 0.1, meaning that the gravitational forces
123 are negligible for particles having a diameter smaller than $300 \mu m$.

124 The mass transfer coefficient K between air and maltodextrin was es-
 125 timated considering a Sherwood number for spherical particles, where the
 126 characteristic length was assumed to be equal to the initial diameter (d_0)
 127 and the diffusivity of air (D_{air}) was taken at room temperature.

$$Sh = \frac{K \cdot L}{D_{air}} = 2; \quad D_{air} = 0.219 \text{ [cm}^2\text{/s]}; \quad \text{and} \quad L = d_0 \quad (3)$$

128 Kamyabi *et al.* [16] proposed a dimensionless number to compare the
 129 timescales of heat transfer and sintering between two particles. In this study,
 130 we defined a Kamyabi number to compare the timescales between moisture
 131 transfer and sintering. The characteristic timescales of mass transfer has
 132 been computed considering the diffusion into the particles as limiting step.
 133 Moreover, accordingly to Kamyabi *et al.* [16] calculation were made consid-
 134 ering an average viscosity $\bar{\eta}$ and $d_0 = [300, 1500]\mu m$ to emphasis the effect of
 135 the particle size on the viscosity gradients.

$$N_{m,s} = \frac{t_m}{t_s} = \frac{\frac{d_0^2}{4D_{H_2O-MD}}}{\frac{\bar{\eta}d_0}{2\gamma}} = \frac{d_0\gamma}{2\bar{\eta}D_{H_2O-MD}} = [0.052 - 0.262] \quad (4)$$

136 The value of $N_{m,s}$ shown above suggests that characteristic sintering time
 137 is higher respect to the moisture transfer; however, when particles are suf-
 138 ficiently large, t_s and t_m are similar, and the evolution in time of the mass
 139 transfer has an impact on the sintering dynamics.

140 Finally, the Biot number compares diffusion within a body and mass
 141 convection to its surface and can be used to judge on whether the water
 142 concentration is uniform within the body. It can be expressed as:

$$Bi = \frac{Kd_0}{D_{H_2O-MD}} = [0.015 - 4.38] \cdot 10^8 \quad (5)$$

143 The range computed for this application suggest that the diffusion within
 144 the particle is much slower than the mass transfer at the surface, thus in-
 145 ducing gradients in water content. Moreover, since the viscosity depends
 146 strongly on the concentration, even small changes in the concentration can
 147 lead to high viscosity gradients during sintering.

148 *2.2. Sintering Model Coupled with Moisture Transfer*

149 Figure A.1 shows schematically the different stages which occur during
 150 the sintering of two particles of maltodextrin, while the moisture transfers
 151 into the particles. At the initial time ($t = 0$) particles are in contact and
 152 contain a certain amount of water due to the initial environmental relative
 153 humidity (RH_0). Afterwards, an initial bridge between the two particles
 154 forms. The particle bridge grows driven by the surface tension, after the RH
 155 is increased and the amount of water begins to increase. This causes a drastic
 156 decrease of the local viscosity which enhances the sintering kinetics. Finally,
 157 particles form a single final spherical particle with a higher final diameter
 158 ($d_f = 1.26 \cdot d_0$) [6].

159 The 3D geometry of the two particles has been simplified considering 2D
 160 axial-symmetry along the z-axis and a symmetrical boundary condition along
 161 the r-axis (Fig. A.1), allowing to significantly decrease the computational
 162 costs of the simulations. Moreover, a small initial bridge, x_0 , has been set
 163 between the two particles to avoid singularity. The effect of the initial bridge
 164 is discussed in Appendix A.1.

165 After the contact occurs the two particles flow following a Navier-Stokes
 166 equation (Eq. 6):

$$\rho\left(\frac{\partial \mathbf{u}}{\partial t} + \mathbf{u} \cdot \nabla \mathbf{u}\right) - \nabla \cdot (\eta(\nabla \mathbf{u} + \nabla \mathbf{u}^T)) + \nabla p = \mathbf{F}_g \quad (6)$$

167 where \mathbf{u} is the local velocity; whereas ρ and η are the density and the
 168 viscosity of the particles. The material was considered to be Newtonian.
 169 Finally, F_g is the gravitational force which was neglected, according to the
 170 Eotvos number (Eq. 2).

171 An ALE approach has been used, where the domain meshes move ac-
 172 cording to the boundary conditions of the liquid-air interface. The sintering
 173 is driven by the surface tension force, which acts normally on the liquid-air
 174 interface between the particles and the environment. This was implemented
 175 following the approach used by Carin *et al.* [19], where on the open boundary
 176 the surface tension γ is applied on the curvature C of the two particles (Eq.
 177 7). On the free surface, the meshes move accordingly to the normal velocity
 178 $v_n = u_r n_r + u_z n_z$; whereas the meshes displacement on the z and r axes is
 179 zero respectively in the r and z directions.

$$[-p\mathbf{I} + \eta(\nabla \mathbf{u} + \nabla \mathbf{u}^T)]\mathbf{n} = C\gamma\mathbf{n} \quad (7)$$

180 The surface tension was assumed to be constant.

181 The moisture transfer into the maltodextrin particles was modelled con-
 182 sidering Fick Law (Eq. 8) where C_{H_2O} is the amount of water into the
 183 particles, and D_{H_2O-MD} is the moisture diffusion coefficient.

$$\frac{\partial C_{H_2O}}{\partial t} + \nabla \cdot (-D_{H_2O-MD}\nabla C_{H_2O}) = 0 \quad (8)$$

184 The moisture diffusion coefficient of maltodextrin decreases when the
 185 amount of water is increased as reported by Dupas *et al.* [17]. A constant
 186 D_{H_2O-MD} was considered in this study, but different simulations considering
 187 different D_{H_2O-MD} were performed to ascertain its impact.

188 At the initial time $t = 0$ the concentration of water into the particles is
 189 equal to the concentration at the equilibrium at RH_0 .

$$t = 0 \quad @ \quad C_{0,H_2O} = C_{eq,BET} \quad (9)$$

190 The moisture transfers through the particle surface depending on the mass
 191 transfer coefficient K until the maximum value of concentration in bulk is
 192 reached C_{b,H_2O} .

$$-\mathbf{n} \cdot \mathbf{N}_{H_2O} = K(C_{b,H_2O} - C_{H_2O}) \quad (10)$$

193 The initial and final water concentrations respectively C_{0,H_2O} and C_{b,H_2O}
 194 have been chosen according to values of water content corresponding to the
 195 relative humidity at the equilibrium respectively RH_0 and RH_b , at room
 196 temperature ($T = 25 \text{ }^\circ\text{C}$).

197 Maltodextrin 21 particles at the equilibrium were modelled with a Brunauer,
 198 Emmett and Teller (BET) sorption isotherm.

$$w_{db} = \frac{M_0 C_{BET} a_w}{(1 - a_w)(1 + (C_{BET} - 1)a_w)} \quad (11)$$

199 where M_0 and C_{BET} are the BET constants and w_{db} is the water content
 200 in dry basis.

201 The moisture absorbed by maltodextrin particles acts as a plasticizer

202 and when the water content increases the glass transition of the water-
 203 maltodextrin mixture $T_{g,mix}$ drops, following a Gordon-Taylor equation:

$$T_g = \frac{k w_{H_2O,wb} T_{g,H_2O} + w_s T_{g,s}}{k w_{H_2O,wb} + w_s} \quad (12)$$

204 where k is a model constant, w_s and w_{H_2O} are the mass fraction of mal-
 205 todextrin and water in wet basis; while $T_{g,s}$ and T_{g,H_2O} are respectively the
 206 glass transition temperatures of pure water ($T_{g,H_2O} = -135^\circ C$ [9]) and com-
 207 pletely dry maltodextrin.

208 The viscosity of MD DE-21 varies with the room temperature and the
 209 $T_{g,mix}$ following a Williams-Landel-Ferry (WLF) model.

$$\text{Log}_{10} \frac{\eta}{\eta_g} = \frac{-C_1(T - T_g)}{C_{2,M} + (T - T_g)} \quad (13)$$

210 where C_1 and $C_{2,M}$ are WLF model constants; whereas η_g and T are the
 211 reference viscosity and temperature. Finally, as suggested by Ubbink *et al.*
 212 [4], the constant $C_{2,M}$ for food amorphous polymers depends on the water
 213 content and follows a Gordon-Taylor like functions as:

$$C_{2,M} = \frac{k_m w_{H_2O,wb} C_{2,w} + w_s C_{2,s}}{k_m w_{H_2O,wb} + w_s} \quad (14)$$

214 where k_m , $C_{2,w}$ and $C_{2,s}$ are the model constants.

215 The simulations were carried out using Comsol Multiphysics (V 5.0) using
 216 extrafine mesh (with mesh elements having an area of $3.56 \cdot 10^{-2} mm^2$). The
 217 effect of the mesh size is discussed in Appendix A. The material properties of
 218 Maltodextrin DE-21 and model parameters considered during the simulation,
 219 are summarized in table A.1.

220 Finally, initial bridge (x_0), particle size (d_0), moisture diffusion coefficient
221 (D_{H_2O-MD}), initial and final RH were varied systematically. In table A.2 are
222 reported the values of the considered parameters. Values of D_{H_2O-MD} were
223 chosen in range between 10^{-11} and $10^{-13}[m^2/s]$ corresponding respectively
224 to porous and non-porous particles [18].

225 3. Results and Discussion

226 Firstly, we will discuss how the glass transition temperature and vis-
227 cosity of maltodextrin vary depending on the water content. Following, a
228 comparison between the sintering model and results shown in the literature
229 is reported. Finally, we study the effect of the moisture transfer on the vis-
230 cosity and the resulting variation on the sintering kinetics, depending on the
231 particle size, moisture diffusion coefficient, initial and final RH.

232 3.1. Maltodextrin Physical Properties

233 The sorption isotherm is shown on the right side of figure A.2 (a); when a_w
234 is low, maltodextrin absorbs a very low amount of water; whereas increasing
235 the relative humidity, the water content increases in a non linear fashion.

236 Water migrates into the maltodextrin matrix and acts as a plasticizer.
237 The effect of water content on MD 21 $T_{g,mix}$ and viscosity is reported in
238 figures A.2 (a), (b). The increase of water fraction causes a drop of the
239 glass transition temperature of the maltodextrin-water system. The viscosity
240 drastically drops when the $T_{g,mix}$ drops, inducing the flow of material.

241 *3.2. Sintering of Homogeneous Particles (No Moisture Sorption)*

242 In order to compare the sintering model with results reported in the lit-
243 erature a case with homogeneous particles was solved, considering equations
244 6 and 7 with a constant viscosity.

245 In figure A.3 a comparison between models is presented. The bridge size
246 and the time were normalized. In particular, the bridge was normalized
247 dividing by the initial diameter as x/d_0 ; whereas the time was expressed
248 as $t^* = \frac{2 \cdot t \gamma}{d_0 \eta}$.

249 The bridge gradually grows from x_0/d_0 until a final value of $x/d_0 =$
250 1.26 is reached, respecting the volume conservation. At earlier times, the
251 sintering kinetics is faster and gradually increases, until the normalized bridge
252 converges to constant value of 1.26. This is proportional to the value of the
253 final diameter for the sintering of two spherical particles d_f .

254 The dimensionless time is inversely proportional to the initial diameter of
255 the particles and the material viscosity, meaning that sintering time increases
256 when the particle size and viscosity are higher; whereas higher surface tension
257 enhances the sintering kinetics.

258 The model predictions are in good agreement with numerical results. On
259 the other hand, Frenkel-Eshelby and Pokluda models seem to overpredict
260 the bridge size kinetic, at the early stages. Since the Frenkel-Eshelby model
261 assumes a constant radius R_0 , it diverges to values higher than 1.26 and is
262 not able to predict bridge growth at later stages. In the proposed model, the
263 initial bridge x_0 is already defined in order to avoid singularity, therefore it
264 is assumed that at $t = 0s$ particles are already placed in contact.

265 Figure A.4 shows a comparison between FEM and analytical models.

266 An initial particle diameter of $d_0 = 1500\mu m$ was considered to enhance the
267 water and viscosity gradients. Each model was solved considering a constant
268 initial and final viscosity, computed respectively at RH_0 , RH_b and with the
269 coupling. The analytical models were computed solving a Pohluda model
270 considering and an average effective viscosity that follows a WLF model. A
271 similar approach was used by Hartmann & Palzer [1] who considered the
272 model by Rumpf coupled to a WLF effective viscosity.

273 At long enough timescales, all plots converge to final constant value of
274 $x/d_0 = 1.26$. Moreover, models with a constant η_0 shows a significantly slower
275 sintering dynamics due to the higher viscosity. On the other hand, both
276 simulations and analytical models with water transfer have an intermediate
277 behaviour between results obtained at constant initial and final viscosity.
278 In fact, at early stages, the high viscosity of maltodextrin slows down the
279 sintering dynamics; whereas, when the water is absorbed into the particles
280 the viscosity significantly drop leading to a more rapid flows and faster bridge
281 growths.

282 In figure A.4 is shown that FEM simulations result in an initial slower
283 dynamics when compared to the simplified analytical models; whereas, at
284 longer times numerical simulations show faster kinetics. The initial slower
285 dynamics of analytical models can be due to the overestimation of the force
286 acting on the contact area between the two particles at early stages [12].

287 *3.3. Velocity Field*

288 In figure A.5 it is shown the velocity field of the radial cross section of
289 two particles while they sinter and absorb water. The colorbar shows the
290 velocity magnitude; whereas white streamlines indicates the direction of the

291 flow.

292 At early stages, the maltodextrin viscosity is higher leading to a lower
293 velocity. After the water diffuses into the particles the drop in viscosity leads
294 to higher velocity, enhancing the bridge growth. This can be observed from
295 the maximum value of the velocity in the colorbars, when the time increases.
296 There is motion of material between the top and the bottom of the particles
297 towards the bridge edges; where it is possible to see a region with higher
298 velocity. On the other hand, in the center of the bridge there is a stagnant
299 region where the material does not flow. Finally, as observed in figure A.8
300 (f), at $t = 150000$ s approx. 60% of the overall sintering occurred.

301 3.4. *Water and Viscosity Gradients during sintering*

302 Figure A.7 shows the water and viscosity gradients for two $300 \mu m$ mal-
303 todextrin particles during sintering. At $t = 0s$ the two particles are placed
304 in contact and have a water concentration which corresponds to the water
305 absorbed at the equilibrium at RH_0 . Afterwards, the moisture diffuses into
306 the particles, leading to lower local viscosity which enhanced the sintering
307 process. At $t = 6500$ s it is possible to see that even small differences in the
308 water concentrations lead to high viscosity gradients. In fact, the viscosity
309 in the center of the particles is approximately 350% higher compared to their
310 surfaces. Between 19500 and 35000 s, the amount of moisture into the par-
311 ticles keeps increasing, leading to a drop in viscosity in the whole volume.
312 Finally, at 91200 s the water concentration is uniform in both particles; reach-
313 ing the new equilibrium at RH_b which corresponding to $C_{H_2O} = 9.6 mol/m^3$.
314 From this point, the two particles keep sintering together at a constant final
315 viscosity until they minimize their surface area and surface energy.

316 The water concentration and viscosity were tracked at four different loca-
317 tions of the particles while they sinter. In particular, on the top and the right
318 surfaces, in the center of one particle and in the center of the bridge. A sim-
319 ple sketch which shows the specific locations where the water concentration
320 and viscosity were measured is shown in figure A.6 (a).

321 Figure A.6 (a), shows a comparison between the local concentration, dur-
322 ing sintering of particles of $300 \mu m$ when the Rh varies from 70 % to 75 %.
323 The concentration on the particle surfaces reaches the equilibrium instanta-
324 neously. In the center of the bridge C_{H_2O} increases quickly in approximately
325 0.28 h (1000 s). Afterwards it slightly increases until it reaches the equilib-
326 rium in 1.16 days (91200s s). In fact, even though the neck size is very small,
327 in the center of the neck between two particles, there is a stagnant region
328 where the material does not flow, this can explain why the mass transfer is
329 slower. Finally, in the center of the particle the mass transfer is delayed, due
330 to the resistance of diffusion and it reaches the equilibrium in 1.16 days.

331 The differences in viscosity are reported in figure A.6 (b), showing that
332 during the first 1.16 days there is a difference in viscosity of two order of
333 magnitude between the center of the particle and the surface.

334 3.5. *Effect of the Initial Particle Size*

335 Figure A.8 shows a comparison between the sintering and mass transfer
336 kinetics of particles with different initial size: 100, 200 and $300 \mu m$; while
337 the RH has been increased from 70 to 75%. On the left side of the graph the
338 normalized bridge is shown; whereas the right side shows the average water
339 concentration inside the maltodextrin particles.

340 The water concentration rises from approximately 8.5 to $9.75 \text{ mol}/m^3$,

341 making the average viscosity decrease by almost two orders of magnitude
342 from 10^{10} to $10^8 Pa \cdot s$. Particles with higher diameter result in a slower mois-
343 ture transfer dynamic. In particular, when the particle diameters increases
344 from 100 to 300 μm , the time at which the water reaches the equilibrium
345 increases approximately five times from 33.3 min (2000 s) to 2.7 h (9700 s).
346 On the other hand, when the maltodextrin particles have a higher diameter,
347 the sintering kinetics is slowed down for the combined effects of the higher
348 particle diameters and the slower drop of the local viscosity.

349 In table A.3 are reported the characteristic sintering times measured at
350 different RH conditions. t_{10} and t_{50} are respectively the time needed for the
351 material to achieve 10 and 50 % of the overall sintering; whereas $x/d_0(t_{end})$
352 is the value of the normalized bridge measured at the end of the simulations.
353 The values of t_{10} and t_{50} increases when the particle size is increased, meaning
354 that higher particle size slows down the sintering dynamics. In particular,
355 when the particle size trebles from 100 μm to 300 μm , the 50% of the overall
356 sintering ($t_{50}(x/d_0) = 1.26 \cdot 50\%$) increases from approx. 10h to 31h; whereas
357 the t_{10} increases from 1.5h to 5.3h.

358 3.6. Effect of the Moisture Diffusion Coefficient

359 Numerical simulations were solved considering three values of the mois-
360 ture diffusion coefficient.

361 As shown in figure A.9 higher moisture diffusion coefficients accelerate the
362 water transfer. In fact, as shown in table A.3, when D_{H_2O-MD} is increased
363 from $10^{-13} m^2/s$ to $10^{-11} m^2/s$ the time needed to reach a new concentration
364 equilibrium into the particles decreases from approx. 3.3 h to 50 min. This
365 has the effect of slowing down the sintering dynamic when D_{H_2O-MD} is equal

366 to $10^{-13}m^2/s$. On the other hand, the higher moisture diffusion coefficient
367 leads to smaller values of the $N_{m,s}$ that decreases of two order of magnitude,
368 indicating that the mass transfer is very quick compared to the sintering. In
369 this case, the coupling between sintering and mass transfer can be neglected
370 and a simpler simulation considering a constant viscosity corresponding to
371 η_{end} can be used to predict the sintering dynamic.

372 3.7. Effect of the Bulk and Initial Relative Humidity

373 The water content directly impacts on the local viscosity and finally on
374 the sintering kinetic. Initial and final RH were varied systematically to in-
375 vestigate their effect on the bridge growth.

376 Figure A.10 shows a comparison between the sintering of two particles of
377 $100\ \mu m$ having the same initial water content of 65% but a different final RH_b
378 respectively 70% and 75%. Increasing the RH_b increases the final concentra-
379 tion of water at the equilibrium from 8.50 to 9.75 mol/m^3 . Water reaches the
380 equilibrium on approximately 16.6 min (1000 s); however since the final vis-
381 cosity drops exponentially when the water fraction increases, there is a high
382 variation in the sintering kinetics. As shown in table A.3, the time needed
383 to reach 10% of the overall sintering ($t_{10}(x/d_0) = 1.26 \cdot 10\%$) decreases from
384 approximately 1.73 day to 1.72h.

385 A comparison between particles of $100\ \mu m$ with different initial RH is
386 reported in figure A.13. When RH_0 increases from 65% to 70% the ini-
387 tial concentration into the particles increase from approximately 7.5 to 9.75
388 mol/m^3 . However, since the equilibrium is reached very quickly the RH_0
389 does not affect significantly the sintering dynamic.

390 4. Conclusions

391 In this article, we have presented a computational model to investigate
392 the sintering between two particles of maltodextrin. The model couples the
393 moisture sorption and diffusion process with the bridge growth considering
394 the strong dependency of the viscosity on the water content and the gradients
395 of moisture and viscosity within the particles. The vapour condensation and
396 dissolution timescales were considered slow compared to the other phenom-
397 ena.

398 The model predictions are in good agreement with numerical results pre-
399 sented in the literature for homogeneous sintering of two spherical particles
400 and allows predicting the full coalescence of two spherical particles.

401 Numerical simulations show different dynamics compared to the simpli-
402 fied analytical models because it considers more accurately the role of the
403 force acting on the contact area between the particles. For small enough par-
404 ticles, the intraparticle gradients do not condition significantly the sintering
405 dynamics, as can be anticipated analyzing the characteristic sintering and
406 moisture transfer timescales.

407 Results show that increasing particle diameter and decreasing the mois-
408 ture diffusion coefficient slows down moisture transfer to a larger extent than
409 sintering. As a result, when considering a 1.5 mm particle diameter and
410 $D_{H_2O-MD} = 10^{-13} m^2/s$, intraparticle gradients of moisture and viscosity
411 condition significantly the sintering dynamics. A higher final RH drastically
412 enhances the sintering process, due to the higher water fraction into the par-
413 ticles, resulting in a lower final viscosity. On the contrary, a higher initial RH
414 increases the initial water concentration leading to a lower initial viscosity of

415 maltodextrin; however, the sintering kinetic was not significantly affected.

416 Maltodextrin DE 21 was used as model material for the model develop-
417 ment; however the modelling approach can be used to describe the sintering
418 behaviour all type of amorphous particles. Experimental data should be used
419 as far as available for model validation. Future studies should consider the
420 effect of compaction forces on caking and the effect of a gradual RH change
421 on the moisture transfer and sintering dynamics.

422 **5. Acknowledgments**

423 Funding from Nestle' Research is acknowledged.

424 **Appendix A. Additional Results**

425 *Appendix A.1. Effect of the Initial Bridge Size*

426 An initial bridge (x_0) is used at time $t = 0s$. A comparison between
427 geometries with different initial bridge is reported in figure A.11. The sin-
428 tering dynamics can be affected by the dimension of the initial bridge. In
429 particular, if x_0/d_0 is higher than 0.016, the sintering dynamic results slightly
430 overestimated due to the higher value of x_0 . On the other hand, the average
431 concentration plots collapse all on the same curve, therefore the mass transfer
432 is not affected.

433 *Appendix A.2. Effect of the Mesh Size and Mesh Quality*

434 The effect of the initial mesh size on the sintering dynamics is reported
435 in figure A.12 for particles having a $d_0 = 300\mu m$ without water transfer.
436 Moreover, the domain is remeshed automatically when a minimum mesh

437 quality parameter is reached. Two values were chosen respectively "High
438 Mesh Quality" = 0.2 and "Low Mesh Quality" = 0.01.

439 Coarser meshes lead to lower faster sintering dynamics. On the other
440 hand, lower mesh quality has the effect of delay the time at which the domain
441 is remeshed.

442 *Appendix A.3. Effect of the Initial Relative Humidity*

443 The comparison between particles of 100 μm with different initial RH is
444 reported in figure A.13.

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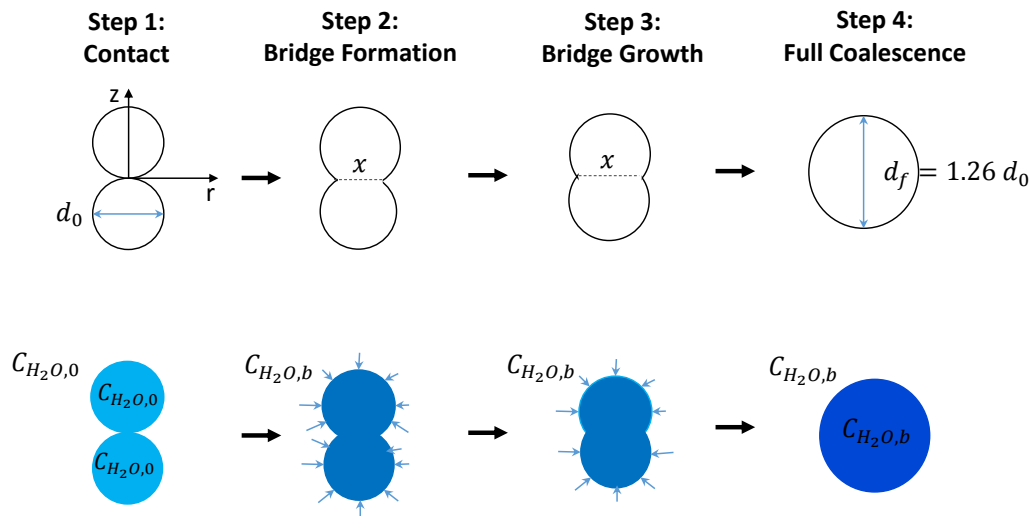


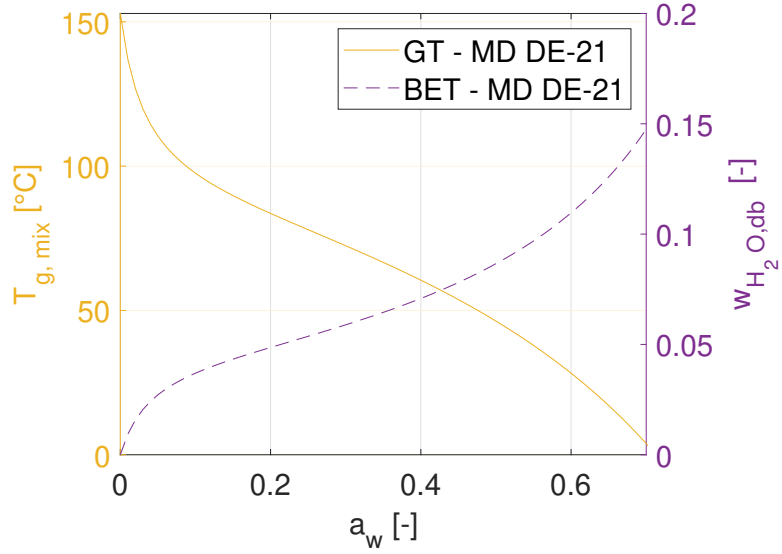
Figure A.1: Schematic representation of sintering between two particles while they absorb moisture from the environment due to a RH increase.

Table A.1: Maltodextrin DE-21 Model Parameters.

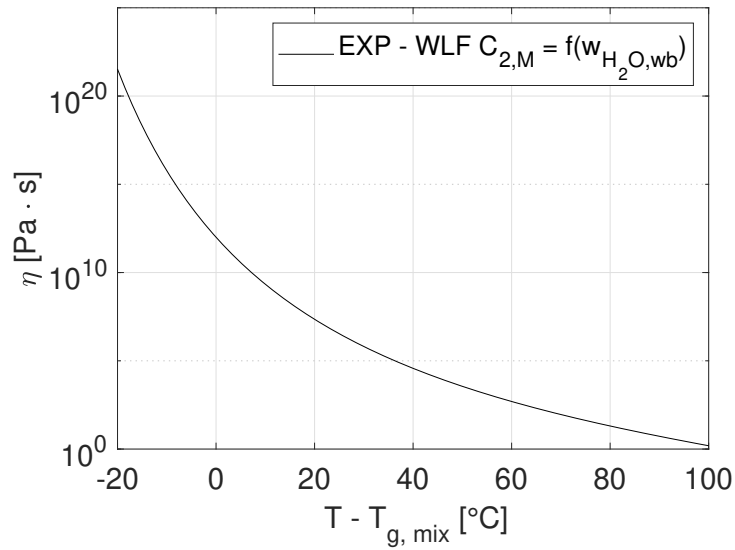
Parameter	Value	Unit	Ref.
ρ	1405	$[kg/m^3]$	[22]
γ	$60 \cdot 10^{-3}$	$[N/m]$	[1] [21]
K	0.146	$[m/s]$	[-]
M_0	0.045	[-]	[18]
C_{BET}	25.5	[-]	[18]
k_{GT}	7.31	[-]	[18]
$T_{g,s}$	152.9	$[^{\circ}C]$	[18]
T_{g,H_2O}	-135	$[^{\circ}C]$	[18]
T	25	$[^{\circ}C]$	[-]
η_g	10^{12}	$[Pa \cdot s]$	[18]
$C1_{WLF}$	17.4	[-]	[4]
k_m	0.81	[-]	[4]
$C_{2,c}$	59.0	$[^{\circ}C]$	[4]
$C_{2,w}$	19.5	$[^{\circ}C]$	[4]

Table A.2: MD 21 parameters varied during the parametric study.

Parameter	Value	Unit
x_0/d_0	[0.01, 0.016, 0.033]	[-]
d_0	[100, 200, 300, 1500]	$[\mu m]$
D_{H_2O-MD}	$[10^{-11}, 10^{-12}, 10^{-13}]$	$[m^2/s]$
RH_0	[60, 65, 75]	[%]
RH_b	[70, 75]	[%]



(a) MD 21 Sorption Isotherm (dotted purple line) and Glass Transition Temperature vs water content (continuous gold line).



(b) MD 21 Viscosity (η)

Figure A.2: Effect of Water content on MD 21 Physical properties.

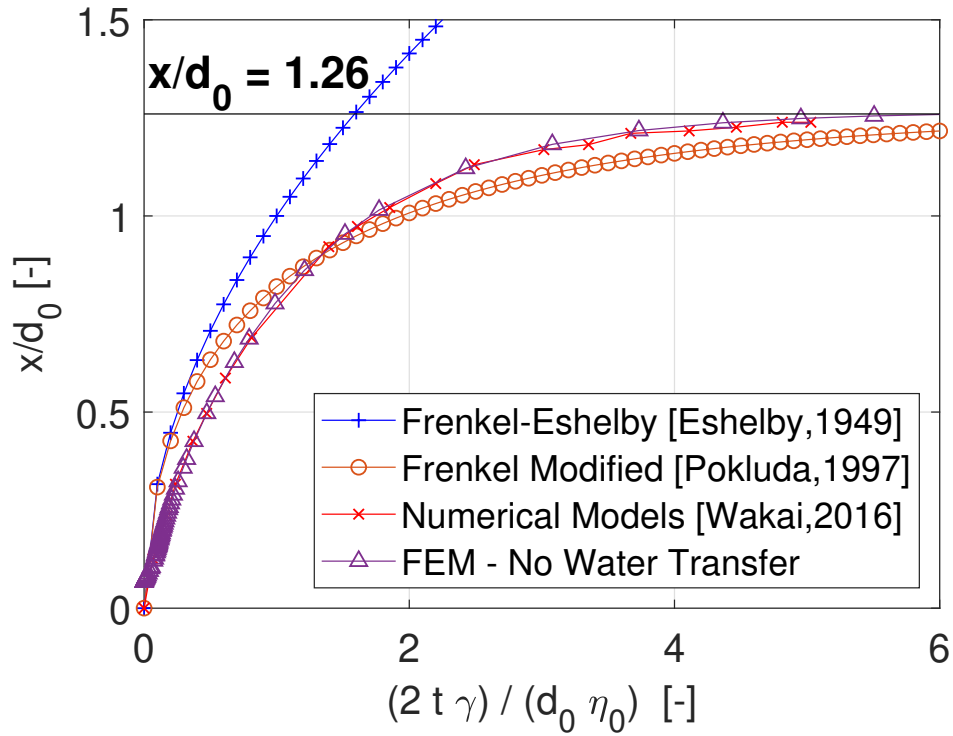


Figure A.3: Comparison between the homogeneous sintering (purple triangle) model proposed in this study, solved with an ALE method, and different models reported in the literature respectively: Frenkel-Eshelby Model (blue plus), Pokluda Model (orange circle) and Numerical Models from Wakai et al. (red cross).

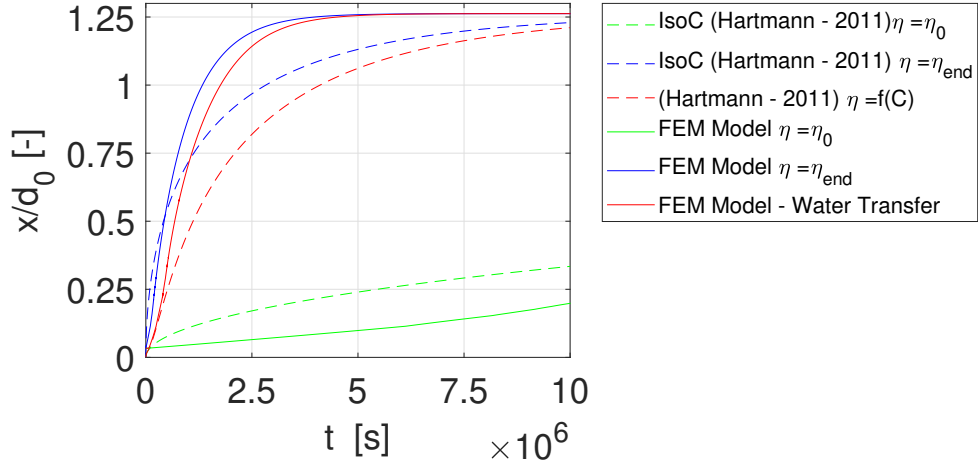
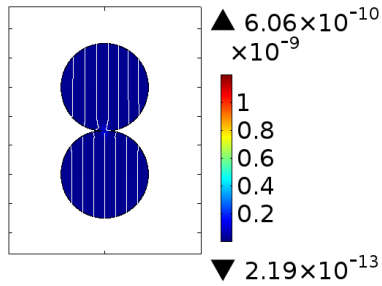
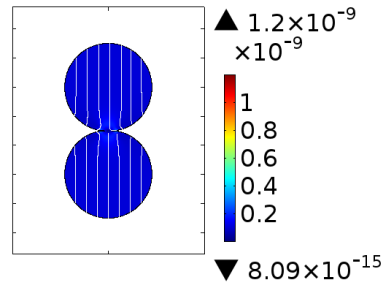


Figure A.4: Comparison between FEM (continuous lines) and analytical (dotted lines) solved at respectively: $\eta = \eta_0$ (green), $\eta = \eta_{end}$ (blue) and $\eta = f(C)$ (red). Models with moisture transfer were solved considering $d_0 = 1500\mu m$, $RH_0 = 70\%$, $RH_b = 75\%$ and $D_{H_2O-MD} = 10^{-13}m^2/s$.

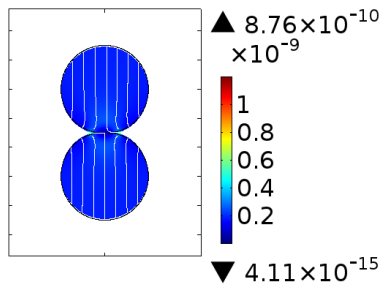
Velocity magnitude (m/s)



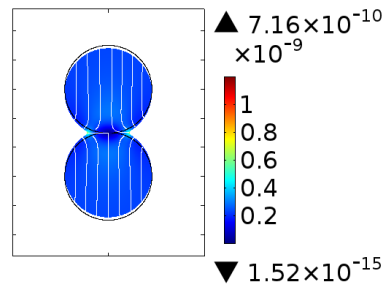
(a) $t = 6500s.$



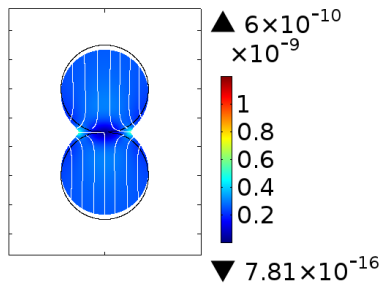
(b) $t = 30213s.$



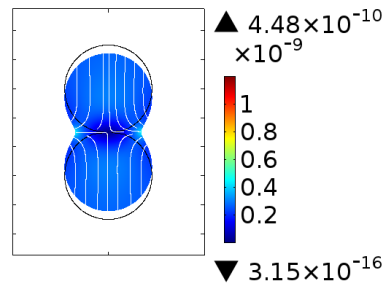
(c) $t = 52700s.$



(d) $t = 78200s.$

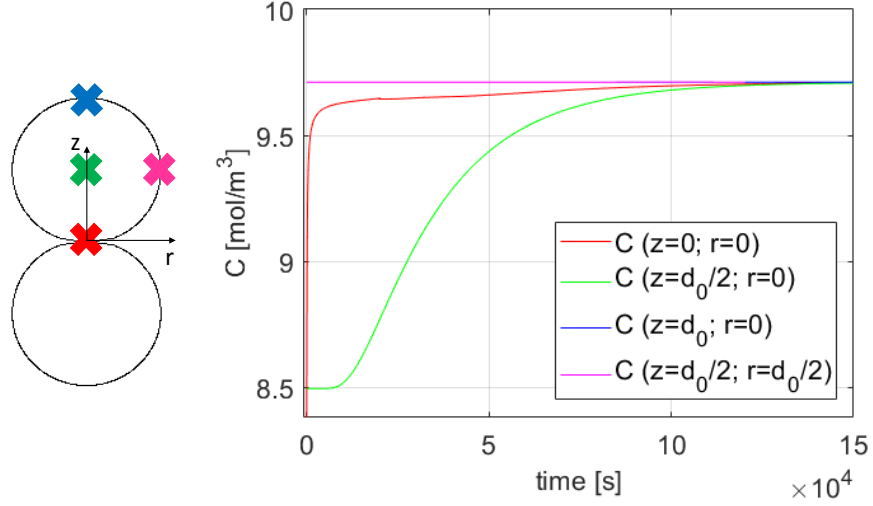


(e) $t = 104100s.$

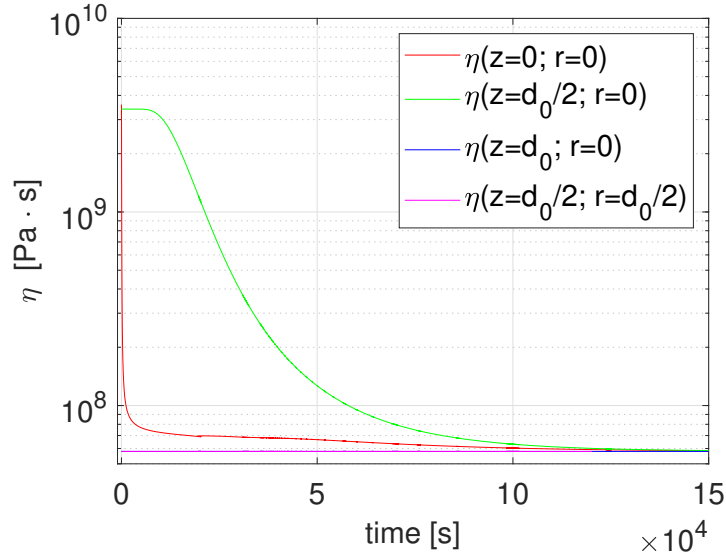


(f) $t = 150000s.$

Figure A.5: Velocity field of two MD DE-21 particles having an initial diameter $d_0 = 300\mu\text{m}$ sintering while the RH increases from 70 to 75%. The simulation was solved considering $D_{H_2O-MD} = 10^{-13}\text{m}^2/\text{s}$. The upward and downward arrows indicate the maximum and minimum values of the velocity.



(a) Moisture concentration measured at different coordinates.



(b) Viscosity measured at different coordinates.

Figure A.6: Moisture concentration and viscosity measured in different location of particles respectively: the center of the bridge (red), the center of one particle (green), the top surface of the particle (blue) and the right surface (magenta). The simulation was carried out assuming $d_0 = 300\mu\text{m}$, $RH_0 = 70\%$, $RH_b = 75\%$ and $D_{\text{H}_2\text{O}-\text{MD}} = 10^{-13}\text{m}^2/\text{s}$. The blue and magenta lines overlap.

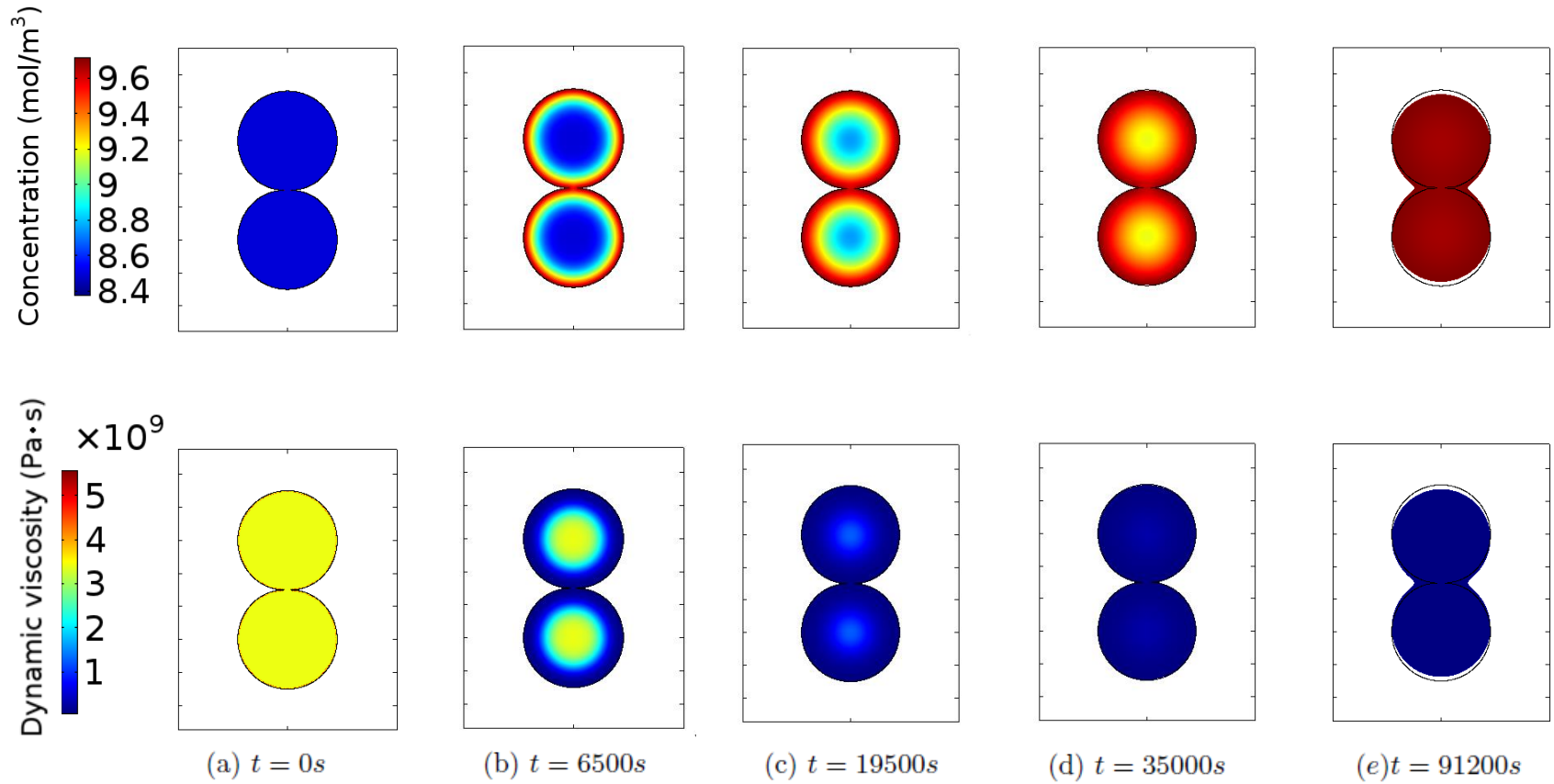


Figure A.7: *Water and viscosity gradients during the sintering of two spherical particles while they absorb water. The simulation was solved assuming $d_0 = 300\mu\text{m}$, $RH_0 = 70\%$, $RH_b = 75\%$ and $D_{\text{H}_2\text{O}-\text{MD}} = 10^{-13}\text{m}^2/\text{s}$.*

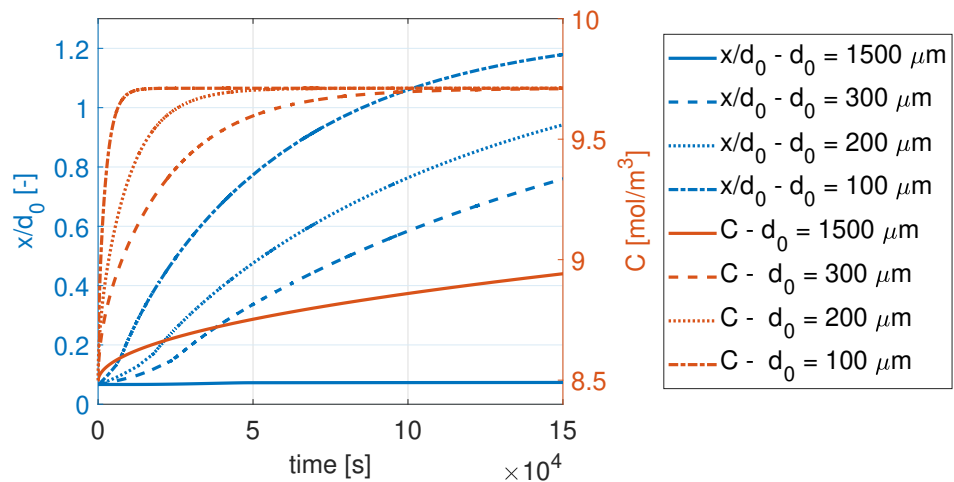


Figure A.8: Comparison of sintering and mass transfer dynamics when the RH has been increased from 70 to 75% in particles with a different initial diameter respectively: $d_0 = 1500\mu\text{m}$ (continuous line), $d_0 = 300\mu\text{m}$ (dashed line), $d_0 = 200\mu\text{m}$ (dotted line) and $d_0 = 100\mu\text{m}$ (dot-dashed line). All simulations were solved considering $D_{H_2O-MD} = 10^{-13}\text{m}^2/\text{s}$.

Table A.3: Characteristic sintering time measured at different conditions. The final time of the simulations is $t_{end} = 15 \cdot 10^4 s$.

d_0 [μm]	RH_0 [%]	RH_b [%]	D_{H_2O-MD} [m^2/s]	t_{10} $\times 10^4 [s]$	t_{50} $\times 10^4 [s]$	$x/d_0(t_{end})$ [-]
100	65	70	10^{-13}	-	-	0.10
100	65	75	10^{-13}	0.62	3.67	1.19
100	70	75	10^{-13}	0.54	3.62	1.19
200	70	75	10^{-13}	1.21	7.41	0.94
300	70	75	10^{-13}	2.79	12.1	0.73
1500	70	75	10^{-13}	-	-	0.07
300	70	75	10^{-11}	2.16	11.22	0.76
300	70	75	10^{-12}	2.20	11.28	0.76

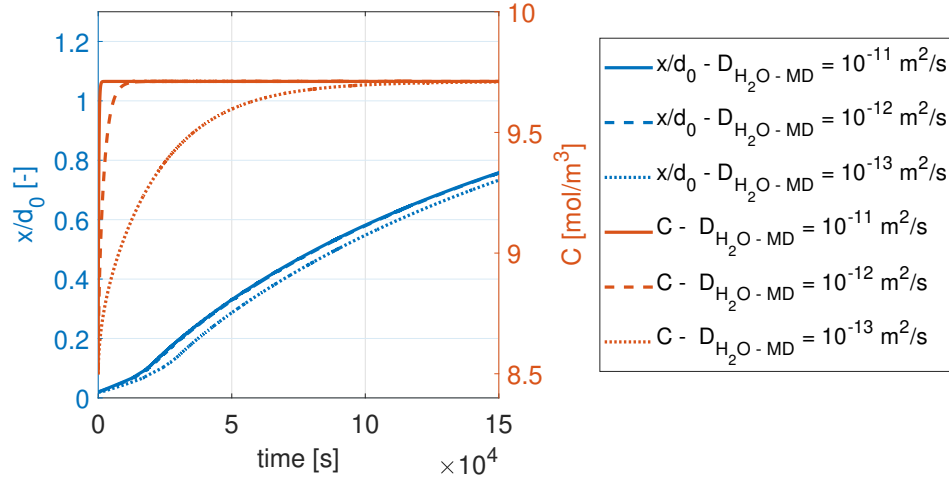


Figure A.9: Comparison of sintering and mass transfer dynamics of particles with $d_0 = 300\mu m$, $RH_0 = 70\%$ and $RH_b = 75\%$ having different moisture diffusion coefficients respectively: $D_{H_2O-MD} = 10^{-11}m^2/s$ (continuous line), $D_{H_2O-MD} = 10^{-12}m^2/s$ (dashed line), $D_{H_2O-MD} = 10^{-13}m^2/s$ (dotted line). In the simulations with $D_{H_2O-MD} = 10^{-11}m^2/s$ and $10^{-12}m^2/s$ the x/d_0 plots overlap.

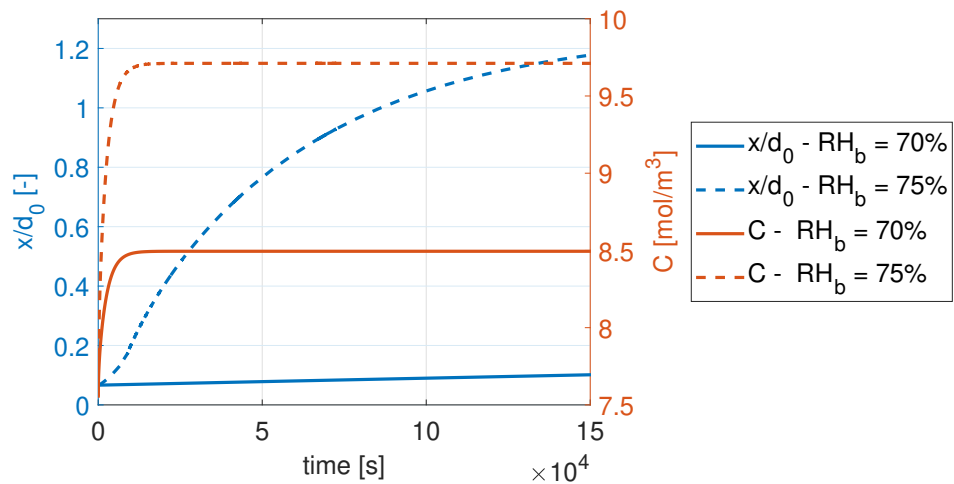


Figure A.10: Comparison between particles with $d_0 = 100\mu m$, $RH_0 = 65\%$ and different final RH_b respectively: $RH_0 = 70\%$ (continuous line), $RH_0 = 75\%$ (dash line). Simulations were solved considering $D_{H_2O-MD} = 10^{-13}m^2/s$.

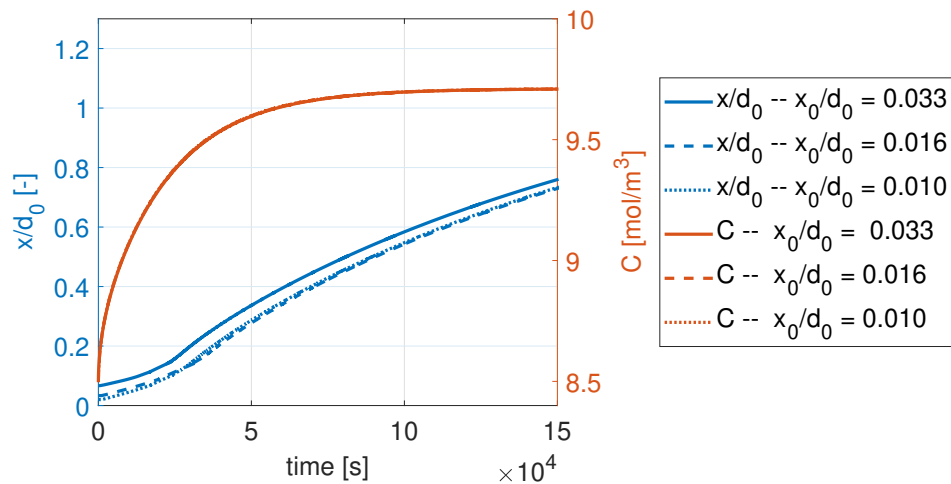


Figure A.11: Comparison between particles with a different initial bridge respectively: $d_0/x_0 = 0.033$ (continuous line), $d_0/x_0 = 0.016$ (dash line) and $d_0/x_0 = 0.010$ (dotted line). Simulations were solved considering $d_0 = 300\mu m$, $RH_0 = 70\%$ and $RH_b = 75\%$. Simulations were solved considering $D_{H_2O-MD} = 10^{-13} m^2/s$.

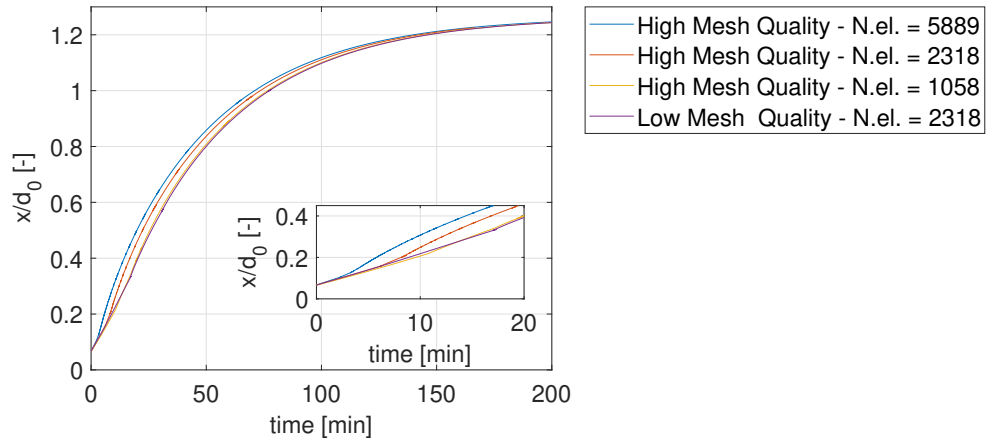


Figure A.12: Comparison of simulations solved with different initial mesh number and mesh quality: 5889 (blue), 2318 (orange), 1058 (yellow), 2318 (purple).

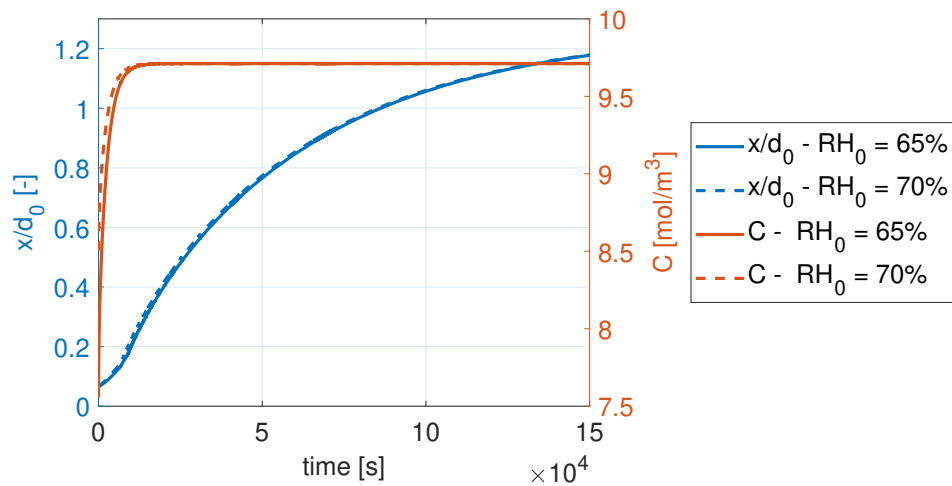


Figure A.13: Comparison between particles with $d_0 = 100\mu m$, $RH_b = 75\%$ and different initial RH_0 respectively: $RH_0 = 65\%$ (continuous line), $RH_0 = 70\%$ (dash line).