Increasing the water binding of protein systems

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Objective To produce low caloric dairy products by increasing the water content, whey protein microparticles can be used:

Conclusions

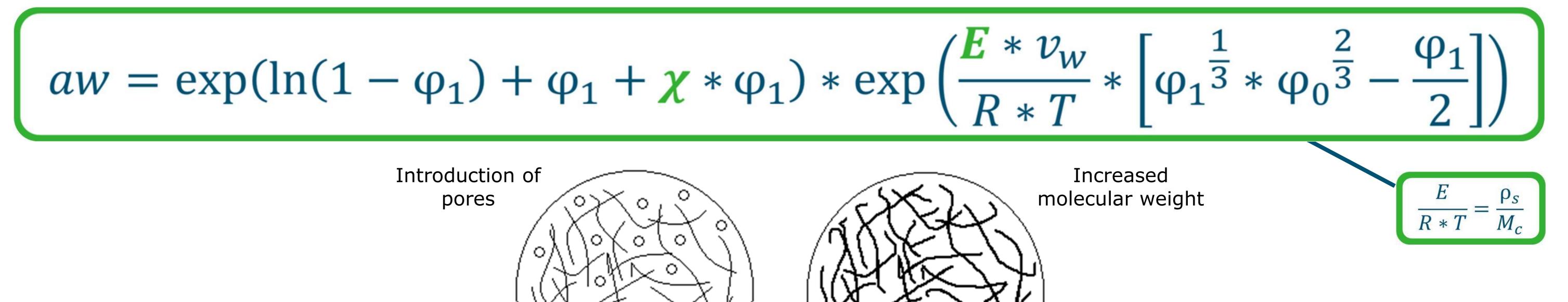
Increasing the water binding of dairy protein particles can be done by:

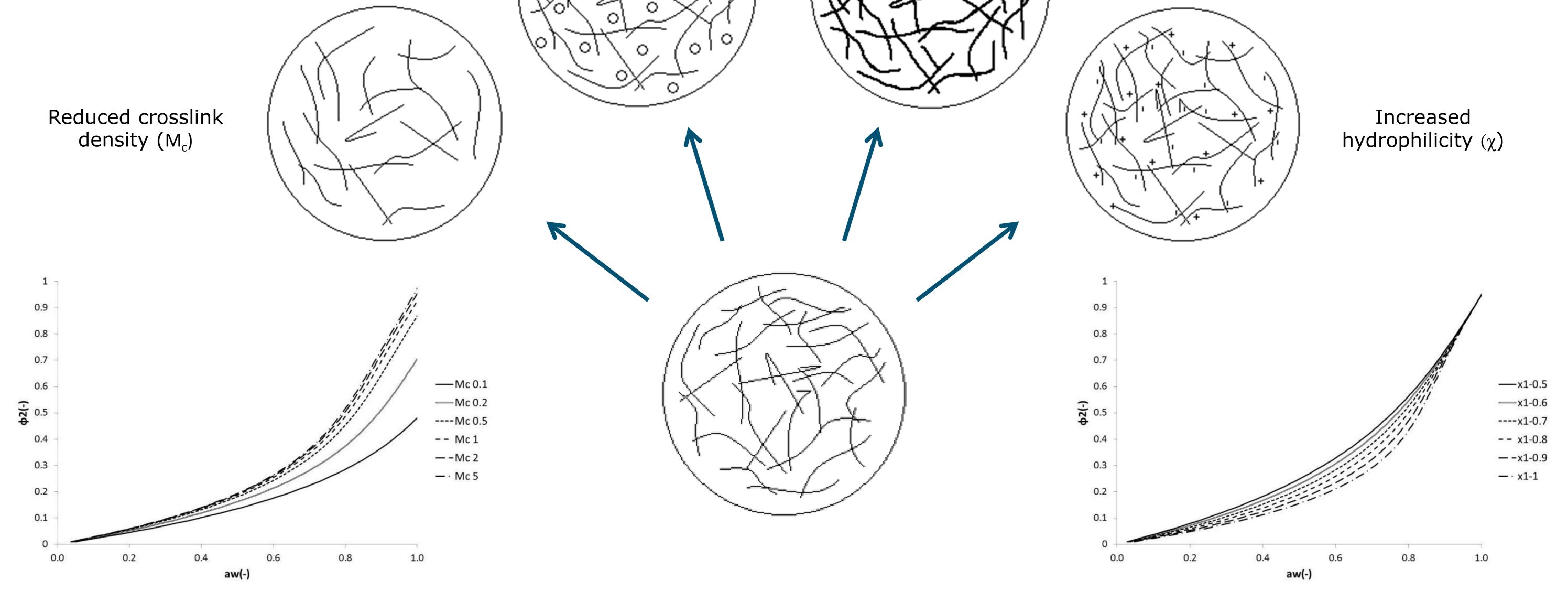
> with an enhanced water binding capacity

> which do not affect the texture of the product

- > Decreasing crosslink density
- > Increasing hydrophilicity
- > Increasing molecular weight
- > Introducing pores
- \succ Or a combination of above \rightarrow superabsorber

Creation of dairy proteins with an enhanced water binding





Creation of a superabsorber



Using a combination of factors that increase water binding can result in the formation of a superabsorber

- water activity =
- volume fraction polymer =
- polymer solvent interaction parameter =
- elastic modulus =
- molar volume water V_{w} =
 - molar gas constant =
 - temperature =
 - volume fraction gel in the relaxed state =
 - density of the polymer =
 - molar weight of polymeric units between the crosslinks =
 - volume fraction water



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Acknowledgments:

 a_w

 ϕ_1

χ

E

R

 ϕ_0

 ρ_s

M_c

 φ_2

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