

Particle migration effects as a basis for effective microfiltration

August 27, 2014: Karin Schroën, Anna van Dinther, Remko Boom





Overview

- Fractionation / separation of components
 Dairy as an example: principle mechanisms
- Particle migration phenomena
 - Simulations
 - CSLM
 - Membranes (low, high concentration, actual food)

Process design



Milk fractionation

- Increased shelf life
- 'Fresher' products (cold sterilisation)
- Less transport costs
- Better defined starting materials
- New products







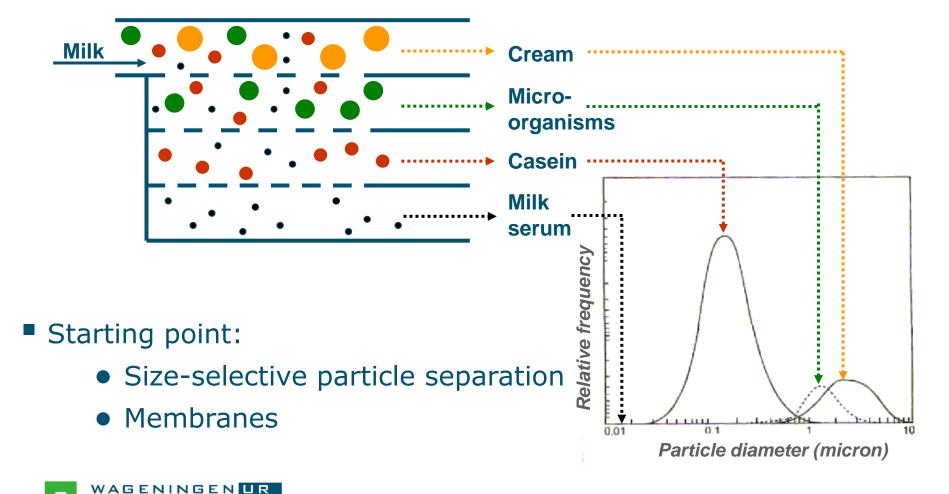


> Other processes



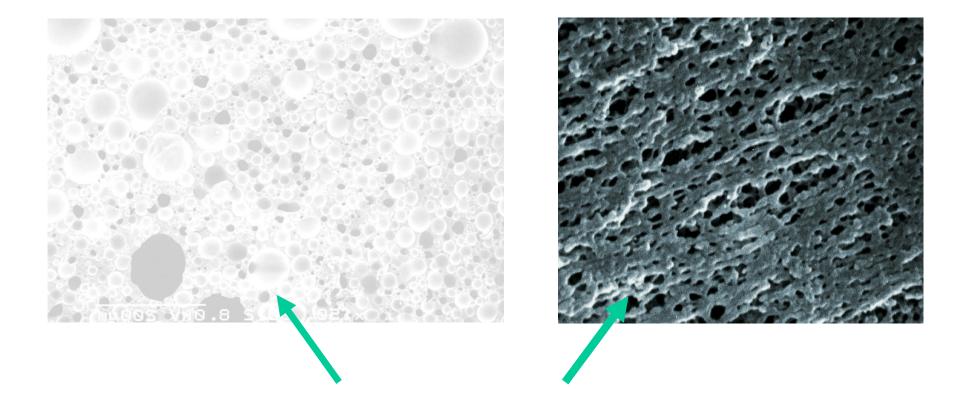
Fractionation of milk

For quality of life



Brans et al, Journal of Membrane Science (2004) 243, p263

Fractionation of milk



So we are trying to separate this with this!



Cold sterilisation Separation of milk fat from milk Concentration of casein Recovery of serum protein from whey

But not complete fractionation!



Cold sterilisation

Membrane type and flux	Process conditions cross flow / pressure, UTP, back pulsing	Log reduction	Source
Ceramic 1.4 µm; 1.4•10 ⁻⁴ m/s	50 kPa, 7.2 m/s UTP	above 3.5	Saboya and Maubois 2000 Lait
Reversed asymmetric 0.87 µm; 1.4•10 ⁻⁴ m/s	0.5-1 m/s; back pulsing 0.2-1 s ⁻¹	between 4 and 5	Guerra et al. 1997 Int. Dairy Journal,
Microsieve 0.5 µm	dead-end filtration of spiked SMUF	6.6	Van Rijn and Kromkamp (patent)
Bactocatch: ceramic membranes	6 to 8 m/s		Holm et al. (patent)



Schroën et al, 2010 Membrane Technology, Volume 3: Membranes for Food Applications

Concentration of casein

Membrane type and flux	Process conditions cross flow / pressure	Concentration factor	Source
Ceraflo 0.22 µm; 2.5•10 ⁻⁵ m/s	6.9 m/s; 190 kPa	3	Pouliot et al. 1996 Int. Dairy J.
Membralox 0.2 µm 1.9•10 ⁻⁵ - 1.3•10 ⁻⁵ m/s	7.2 m/s; 193 kPa	2-10	Vadi and Rizvi 2001 JMS
Ceramem asymmetric 0.05 µm; 3.1•10 ⁻⁵ m/s	5.4 m/s; 138 kPa	2	Punidadas and Rizvi 1999 Food Res. Int
Membralox 0.1 µm; 9.7•10 ⁻⁵ - 2.5•10 ⁻⁴ m/s	0.45 m/s; 34 kPa turbulence promoters 12.5 m/s; 65 kPa	1	Krstic et al. 2002 JMS



Schroën et al, 2010 Membrane Technology, Volume 3: Membranes for Food Applications

A lot of measures are taken to keep the process running

- Back pulsing / shocking (very frequent)
- Turbulence promoters
- Critical flux concept
- Uniform transmembrane pressure concept
- (acoustic waves, sonication)

> And lots of cleaning!

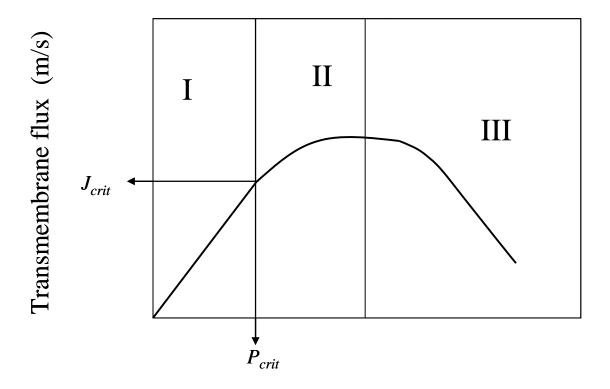


'Any measure that gets rid of accumulated particles is good.'

But is this the 'best' approach?

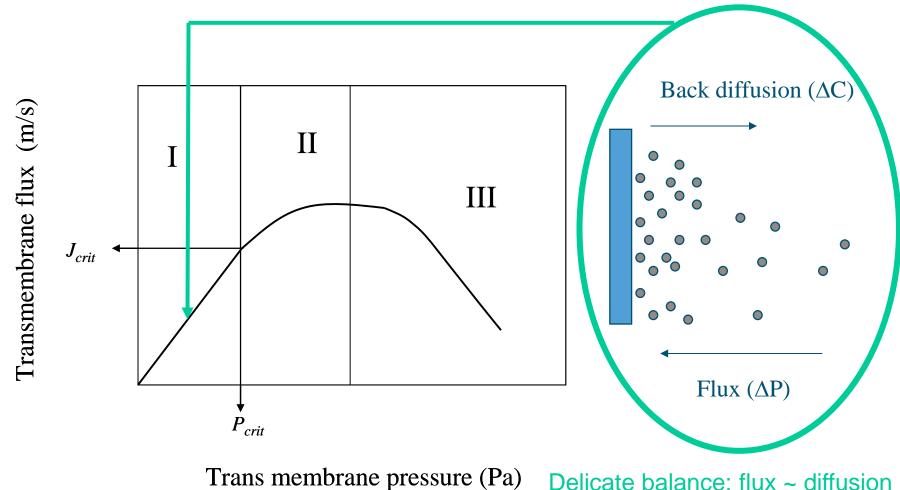
- Focus on particles (starting point of our research)
- Focus on membrane and module design





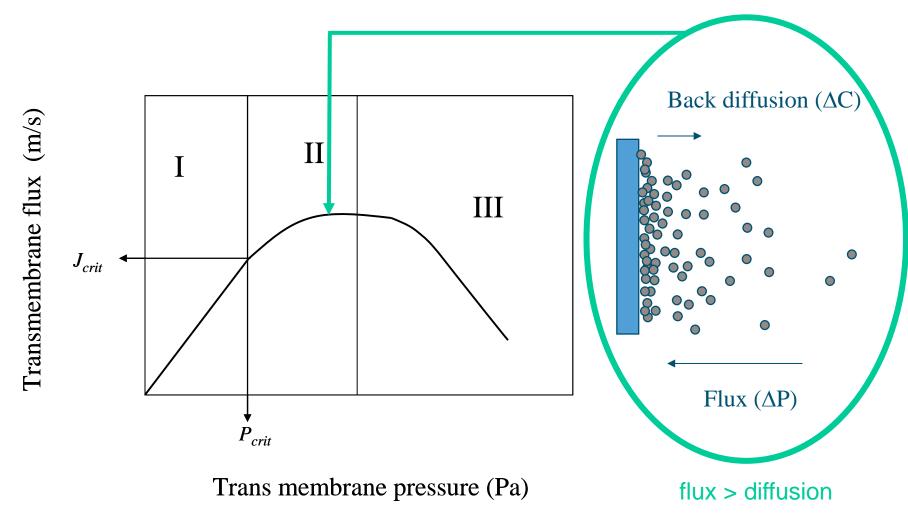
Trans membrane pressure (Pa)



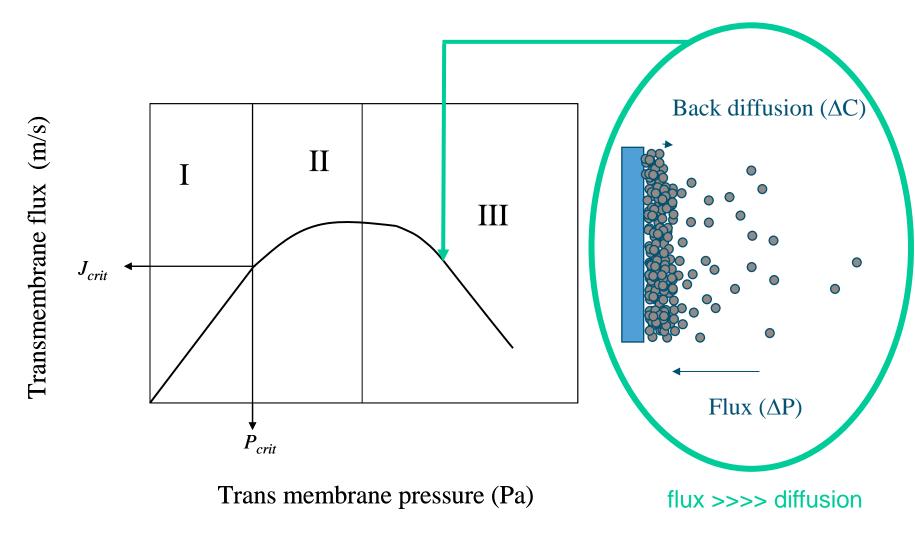


Trans membrane pressure (Pa) Delicate balance: flux ~ diffusion











Rationale for particles

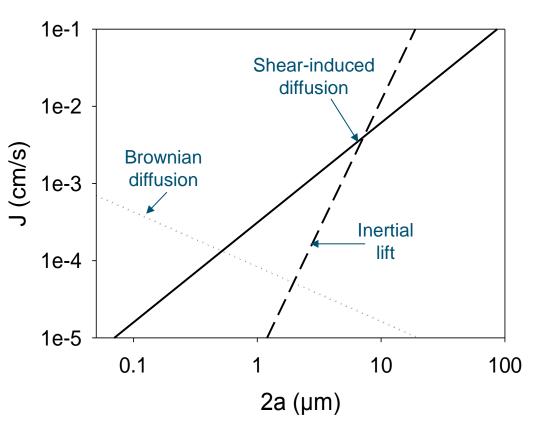
Balance flux and back transport mechanism!

Particles of different sizes in milk

 Shear induced diffusion

UTP concept makes use of this, but can we do better?

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R.H. Davis, Separation and Purification Methods, 21, 1992

Intermezzo: issues membrane design

- Pore size distributions!
 - Local fluxes differ
 - Length of module
 - How to design a process?

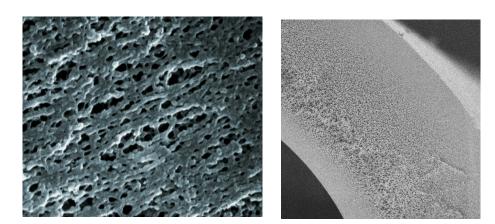
Membranes with uniform pores

Prerequisite: Surface properties

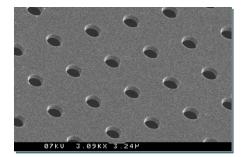
Adhesion/binding to the surface



Membrane design: Pore size distribution

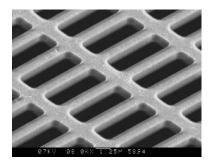


Polymeric membrane (poly-sulfone)

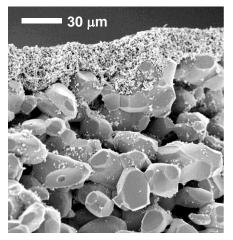


Micro sieve Circular pores

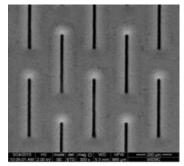




Micro sieve Slit shaped pores

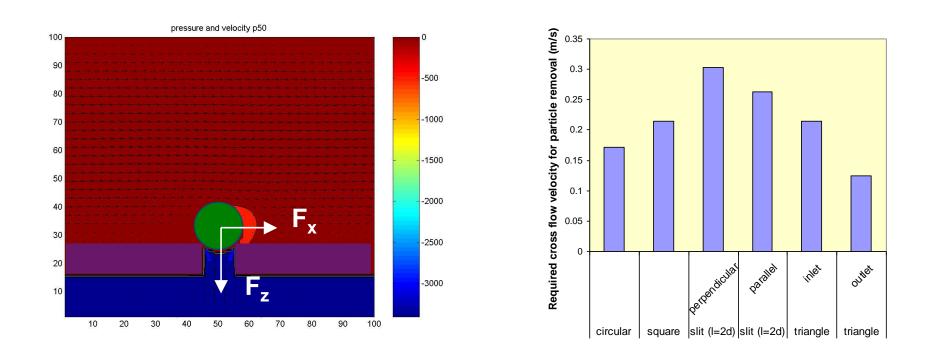


Ceramic membrane



Metal sieve Slit shaped pores

Membrane design: Pore geometry



Resulting force on a particle (drag, pressure, flow)

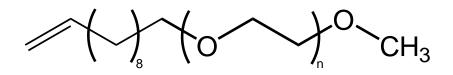
TMP: 3.33 kPa; Particles 1.2 \mum on 1 \mum pore



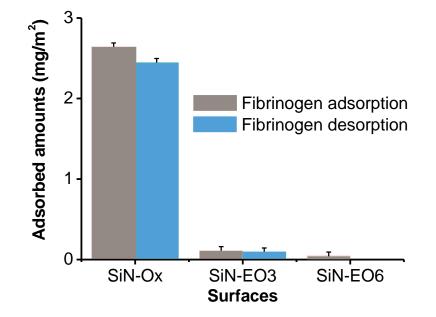
G. Brans et al., Journal of membrane science, 2004

Membrane design: Surface properties

- Uniform pore size
 - High fluxes (but also high accumulation rate!)
 - Pore design & removal particles
- Surface properties
 - Mild modification
 - Length of molecule
 - Covalent bond



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Rosso et al. Langmuir 2008, 24, 4007-4012; Rosso PhD thesis, 2009, Wageningen

Back to the main issue

Prerequisites

- Pore size design
- Surface modification
- Uniform pores

Core of the design

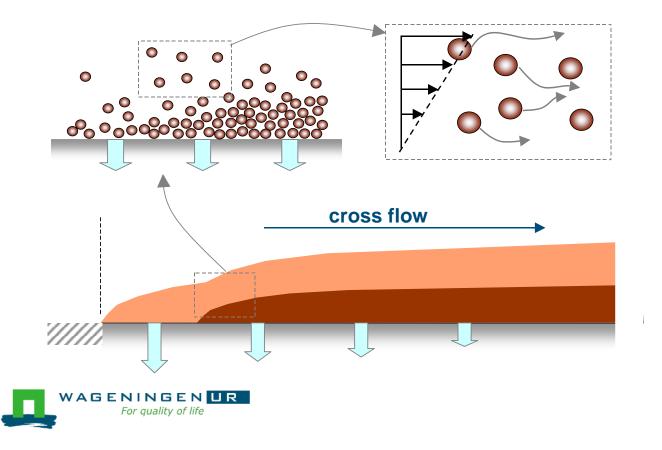
Particle interaction in close proximity to the membrane

Simulations as tools \rightarrow experimental validation



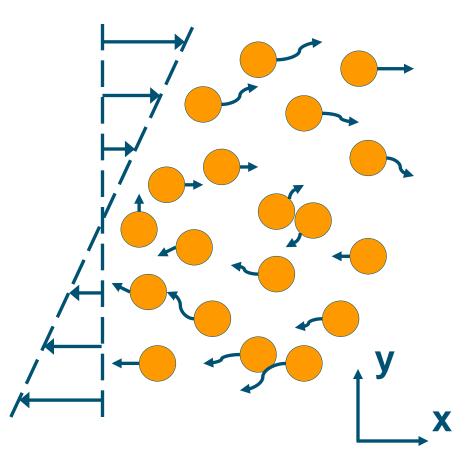
Back to particle behaviour

- Limiting process is concentration polarisation
- Simulation tools to predict behaviour (in complex feeds)



Simulation of shear-induced self-diffusion

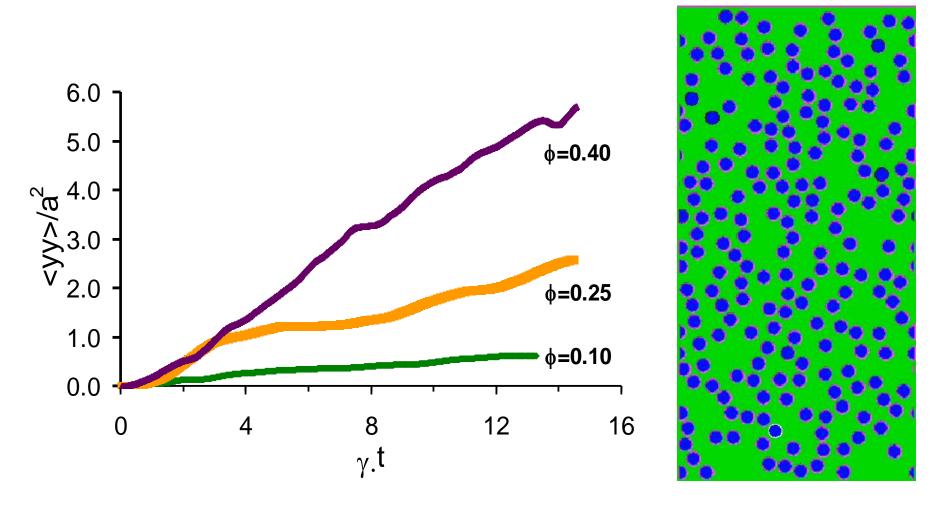
- Lattice Boltzmann method
- Suspension flow (Ladd, 1994)
- CFD-type approach
- Hydrodynamic interactions fully resolved
- Suspension particles considered as hard spheres
- 2-D simulations





Ladd, Journal of Fluid Mechanics, (1994) 271 p. 285-309 and p. 311-339

Mean square displacement: mono-disperse

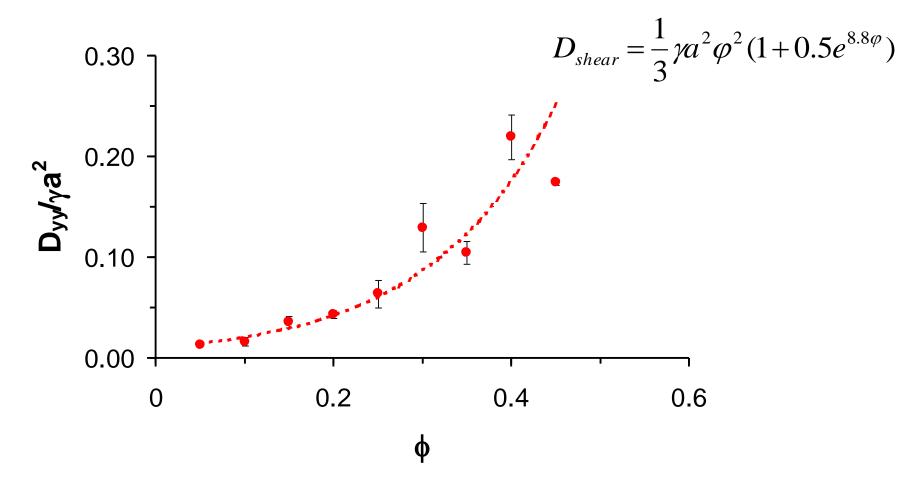


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Kromkamp et al, Journal of Fluid Mechanics (2005) 529, 253-278

Shear-induced diffusion: mono-disperse

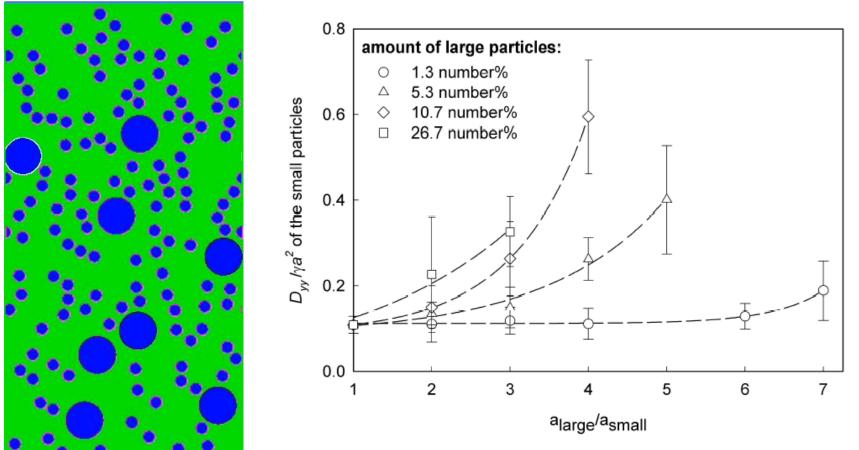


Shear induced diffusion strong function of concentration



Kromkamp et al, Journal of Fluid Mechanics (2005) 529, 253-278

Shear-induced diffusion: bi-disperse

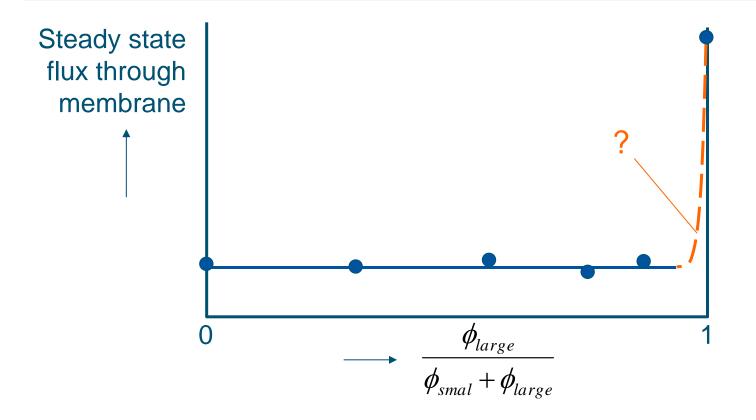


Large particles dominate migration behaviour



Kromkamp et al, Journal of Fluid Mechanics (2005) 529, 253-278

Surprising flux behaviour



Small particles dominate flux

Shear induced diffusion simulations point to reverse

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Kromkamp et al, Desalination (2002) 146, 63-68

Particle deposition

So what is happening?

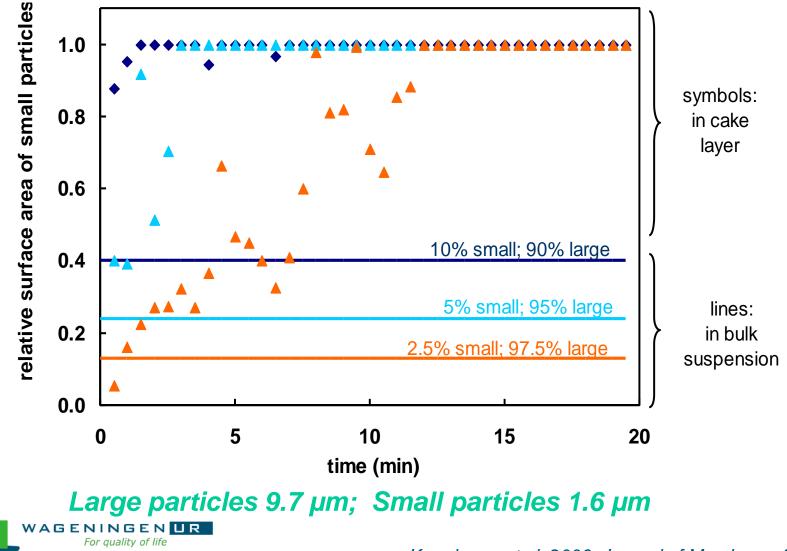
Red large particles 9.7 µm (97.5%); Green small particles 1.6 µm (2.5%)

Membrane cut off 100 kDa, overlays of CSLM images



Kromkamp et al, 2006, Journal of Membrane Science

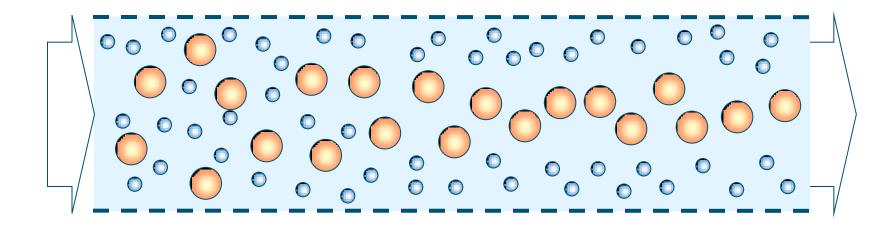
Relative amount small particles in cake



Kromkamp et al, 2006, Journal of Membrane Science

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Shear induced migration



Hypothesis: Shear induced diffusion can lead to enrichment of small particles and depletion of large particles near membrane!

Would confirm deposition & cake layer formation dominated by the small particles



Kromkamp et al, 2006, Journal of Membrane Science

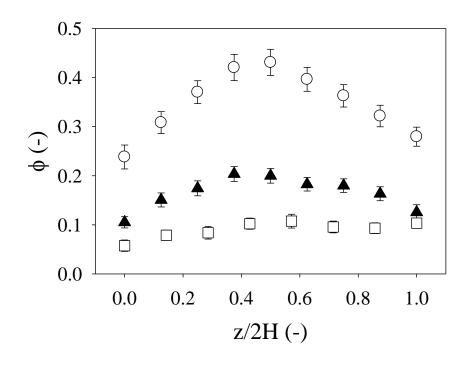
CSLM: effect of concentration

Quantify effects

• CSLM in closed microchannel

$$D_{shear} = \frac{1}{3} \gamma a^2 \varphi^2 (1 + 0.5e^{8.8\varphi})$$

• Shear-induced diffusion only!



Concentration 2.65 μm particles in channel of 100 μm :

*φ*_{tot} is 0.38 (○), 0.19 (▲), 0.09(□)

v is 20.8 µm/s



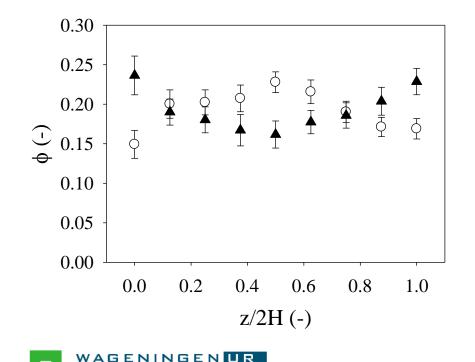
van Dinther et al, Microfluidics and Nanofluidics 2013, 15, 451-465.

CSLM: effect of particle size

Quantify effects

- CSLM in closed microchannel
- Shear-induced diffusion only!

$$D_{shear} = \frac{1}{3} \gamma a^2 \varphi^2 (1 + 0.5e^{8.8\varphi})$$



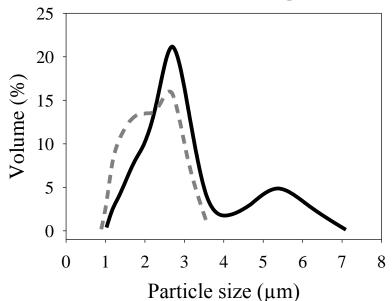
Concentration large & small particles in channel of 100 µm :

 φ_{tot} is 0.38 (•) particles 1.53 µm (▲) particles 2.65 µm v is 20.8 µm/s $\varphi_{small}/\varphi_{total}$ is 0.5

van Dinther et al, Microfluidics and Nanofluidics 2013, 15, 451-465.

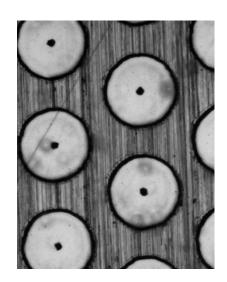
Membrane fractionation (high concentrations)

- Quantify effect on emulsions
 - 20 µm pore size, metal sieve
 - channel height 200 micron



AAA

Emulsions: Small 1.35 μ m, Large 2.66 μ m φ_{tot} is 0.27 $\varphi_{S} / \varphi_{tot}$ is 0.50 v is 0.59 m/s Flux: 200-2200 L/m²•h



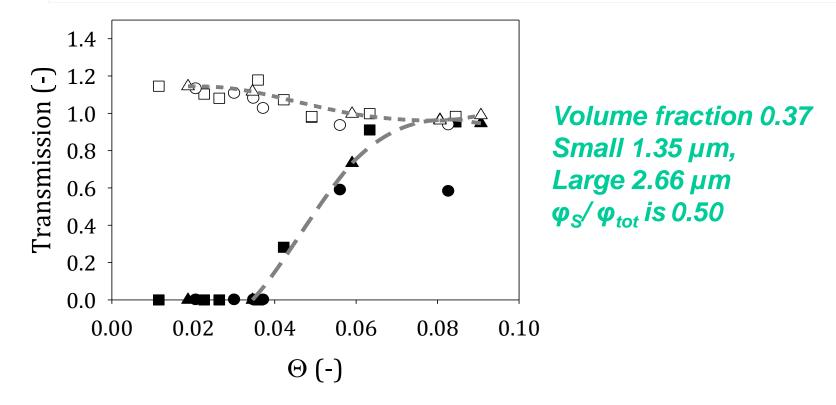
Membrane pore >> droplet, no accumulation

Balance particle transfer to membrane and back diffusion



van Dinther et al, Innovative Food Science and Emerging Technologies 18 (2013) 177–182

A closer look at fractionation



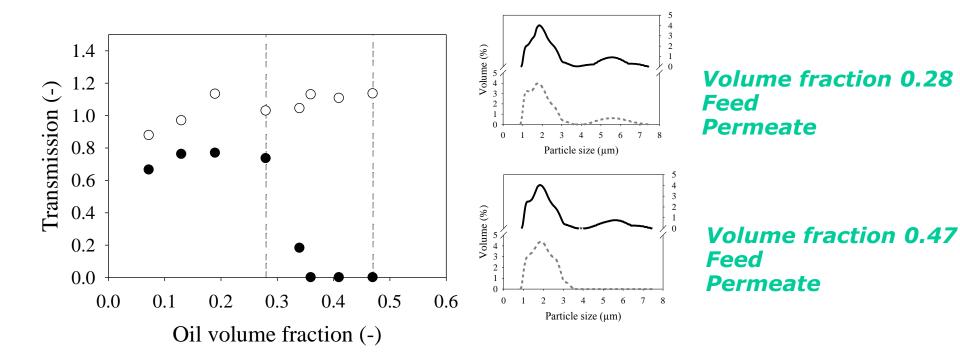
Depending on cross-flow versus trans-membrane velocity

- > Only small particles in permeate
- > Sometimes at higher concentration than in the feed!



van Dinther et al, Innovative Food Science and Emerging Technologies 18 (2013) 177–182

Effect of concentration

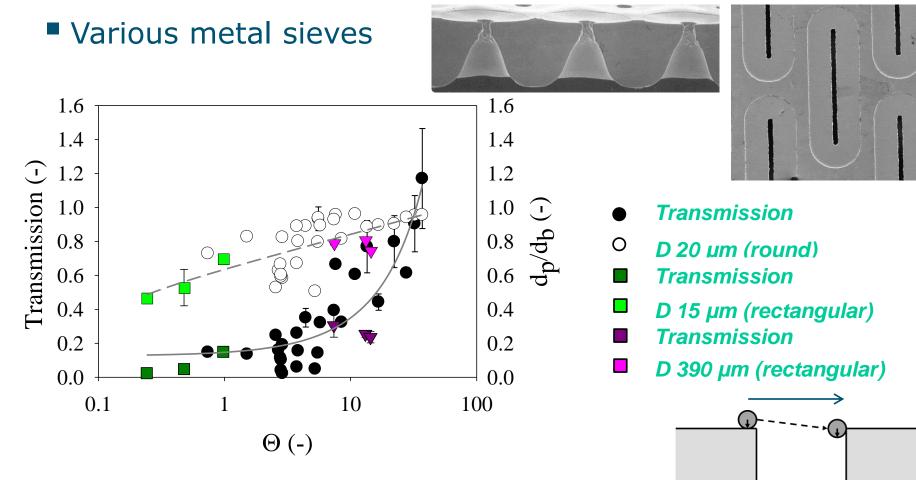


Higher concentration works better, till certain limit! Shear induced diffusion is more pronounced



van Dinther et al, Innovative Food Science and Emerging Technologies 18 (2013) 177–182

Membrane fractionation (low concentration)

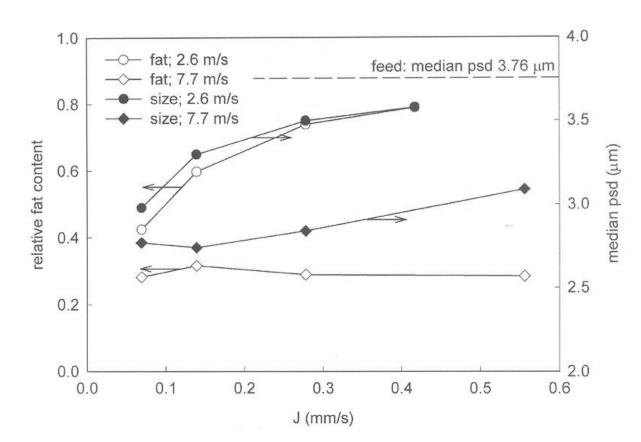


Skimming: Only small particles in permeate



Dinther, et al. (2011) Journal of Membrane Science 371 (1-2). - p. 20 - 27.

Membrane fractionation of milk fat



Pore size 5 µm

- Deposit free operation
- CFV and flux determine composition permeate
- Pore size not so relevant

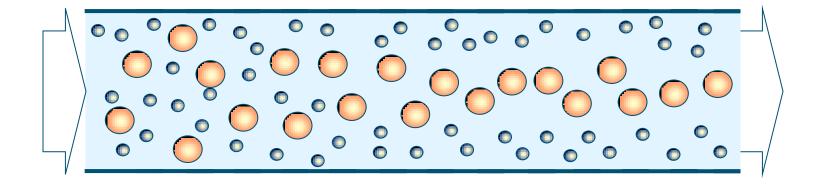
Option: pore size > largest particle

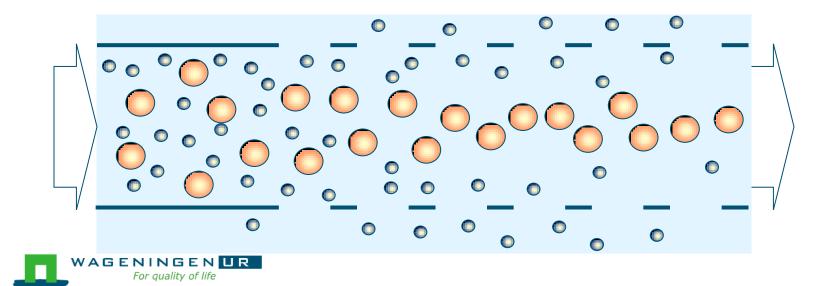
Kromkamp et al, Journal of Membrane Science, 2006



Fractionation with large(r) pores

Opportunities: `only' process control is needed!





Conclusions / implication process design

- Detailed investigations into particle behaviour:
 - Diffusion highly concentration dependent
 - Large particles dominate diffusive behaviour
 - Smallest particles dominate flux behaviour (depending on pore size)
 - Large pores: Selectivity dependents on process conditions
- Processes could be controlled through cross flow and pressure
 - Choice of pore size may be not too important....
 - Fouling could be better controlled
 - High fluxes are possible during continuous operation



What is needed to get this to work?

- Entrance length for sufficient migration (1 mm 50 cm)
- Large uniform pores >> particles
- Process conditions chosen based on
 - Diluted systems \rightarrow fluid skimming
 - Concentrated systems \rightarrow shear induced diffusion
- High fluxes and no fouling
- Yeast, emulsions, algae, gel beads: Principle works!
- Fractionation of particles very close in sizes possible



Thank you for your attention

Pore size may not always be that relevant....but process conditions are

Micrometer scale insights are needed for radically new process designs

Keep looking for unexpected options!





