Microfluidic tools to study stability of proteinstabilised emulsions and foams

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Microfluidic tools like the micro-channel and micro-centrifuge have been used before to study the stability of surfactant-stabilised emulsions.[1,2] The current work shows that the methods are also suitable for protein-stabilised emulsions and foams that are intrinsically more complex in behaviour than the relatively simple systems investigated previously. This opens up a new field of application of microfluidics in food technology.

Emulsions studied with the micro-channel

<u>Micro-channel</u>: Oil droplets are produced at the T-junction (width = 100 μ m), droplets collide and possibly coalesce in the larger channel (width = 500 μ m, length = 3 cm), the rectangles indicates the regions from which images were recorded.

Foams studied with the micro-centrifuge

<u>Micro-centrifuge</u>: a dead end chamber is filled with sample and placed in a centrifuge mounted on a microscope, triggered pictures are made of the chamber during centrifugation.









Images of 0.005 w/v % WPI at the entrance and outlet of the coalescence channel





The stability of oil droplets with low % WPI was lower than without

any proteins. A possible explanation could be an insufficient double

layer thickness resulting in an increased attractive interaction.



Stability of WPI foams is concentration dependent as expected.

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(min)

time

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