

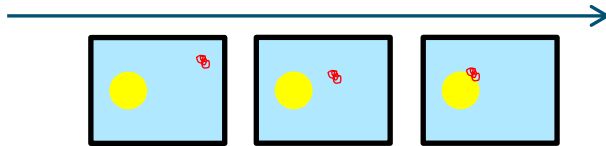
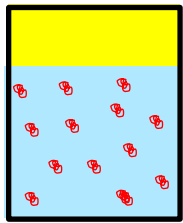
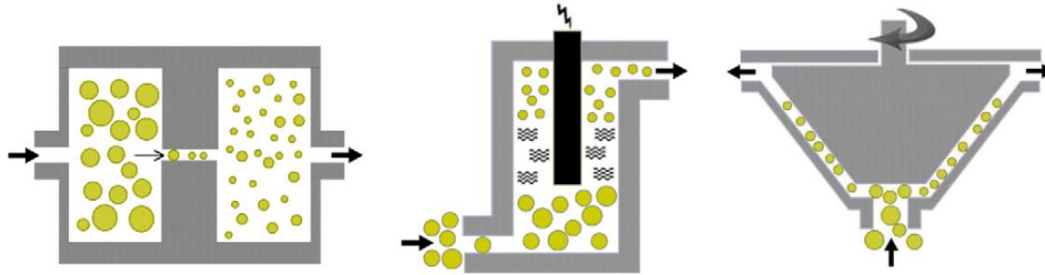
# Using microfluidics to study dynamic interfacial tension during emulsification

Kelly Muijlwijk, Claire Berton-Carabin and Karin Schroën

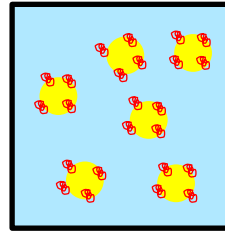
NanoCity 27-10-2014



# Emulsification



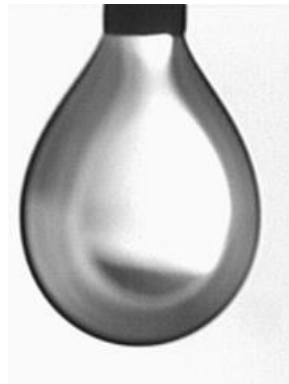
Protein adsorption



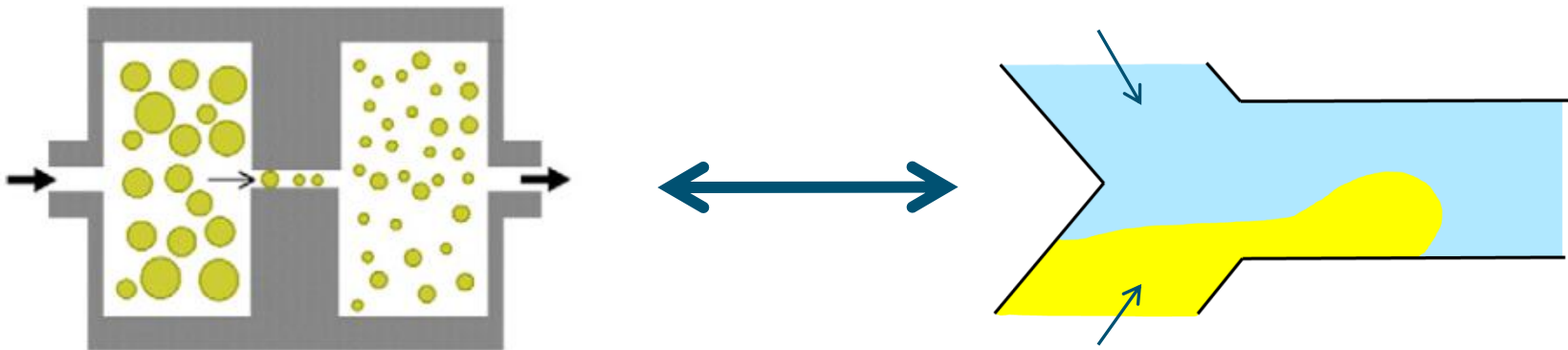
Droplets are formed within milliseconds

Do proteins adsorb during homogenisation?

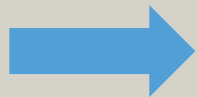
Interfacial tension measurement  
> 1 second



# Microfluidics and industry



Microfluidics can be used to understand formation of emulsions in industrial processes

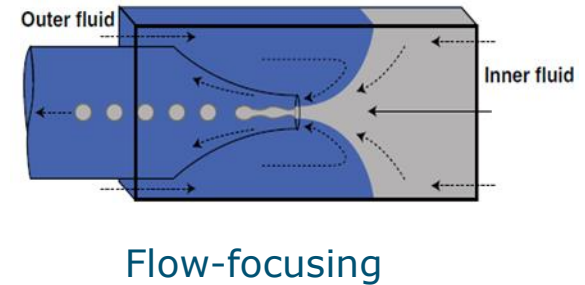
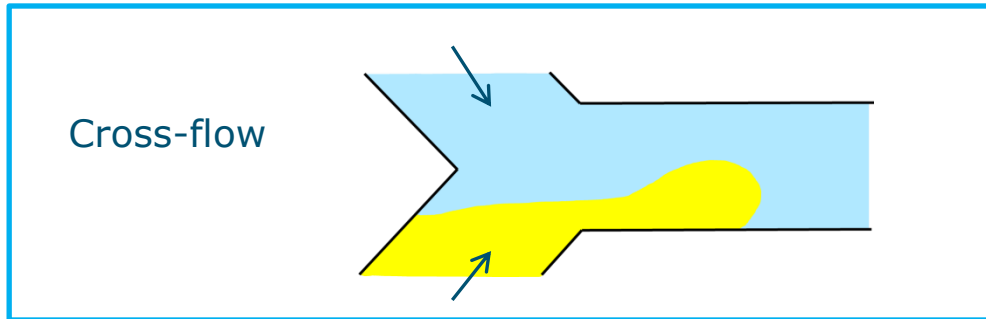


Optimise product formulation and processing conditions

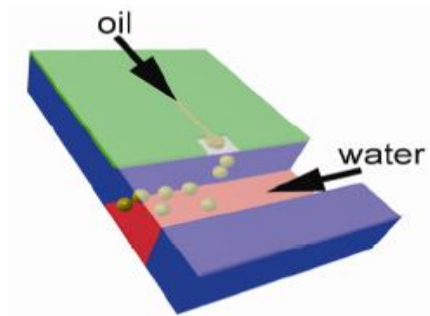


# Microfluidic devices

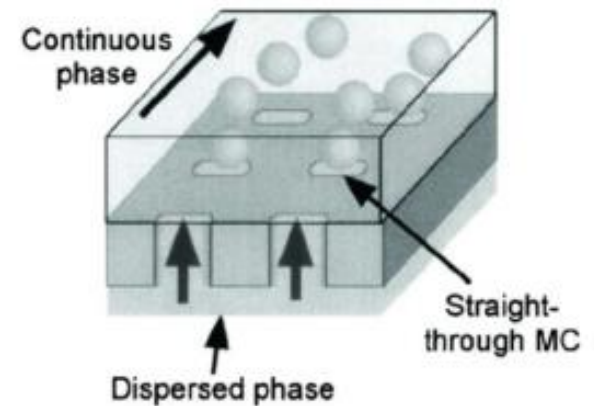
## ■ Shear based systems



## ■ Spontaneous emulsification systems

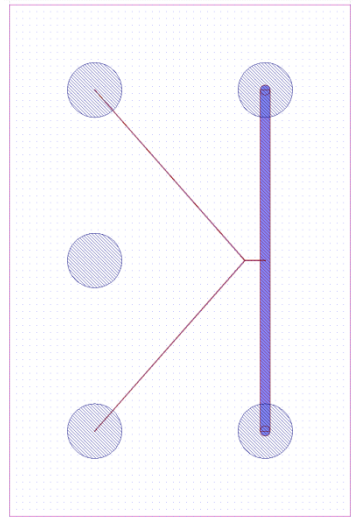


Grooved microchannel

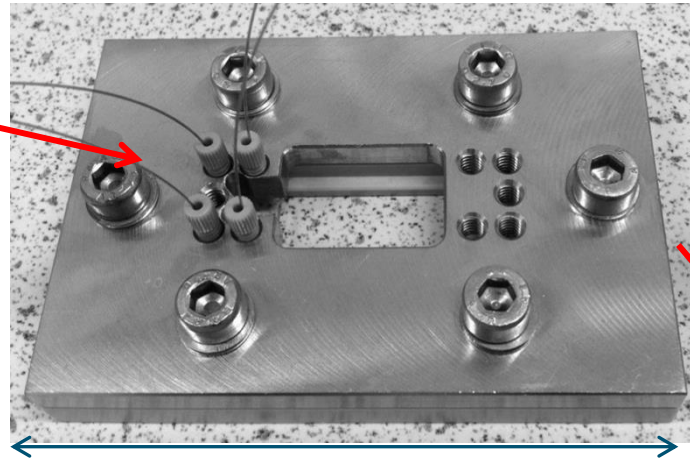


Straight-through microchannel

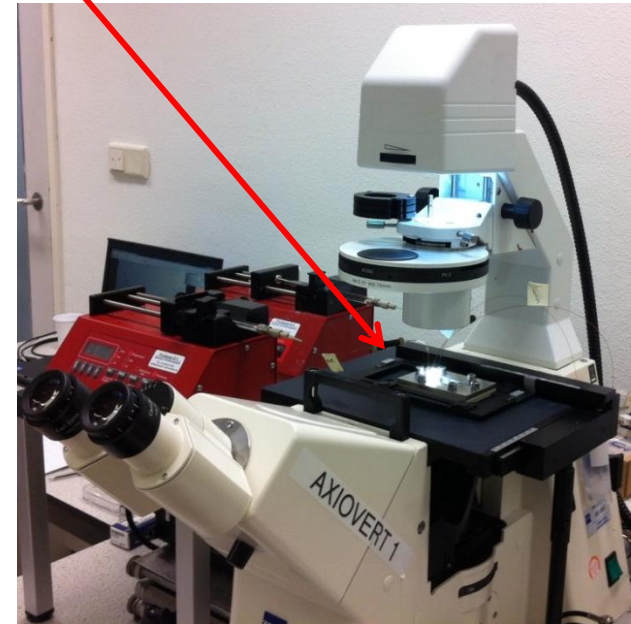
# Microfluidic set-up



1 cm

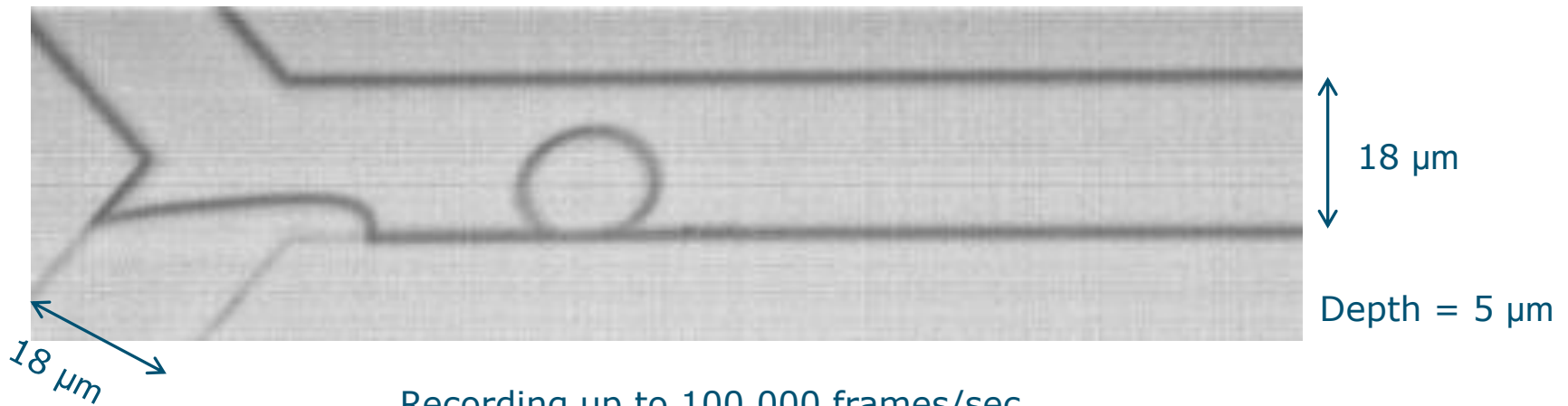


8.5 cm



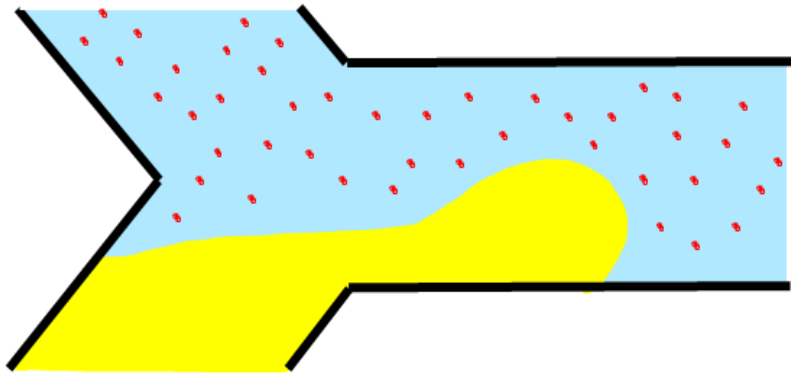
# Y-junction

Droplet formation is a balance between shear force and interfacial tension



Recording up to 100.000 frames/sec  
Droplet formation in 0.2 - 10 millisecond

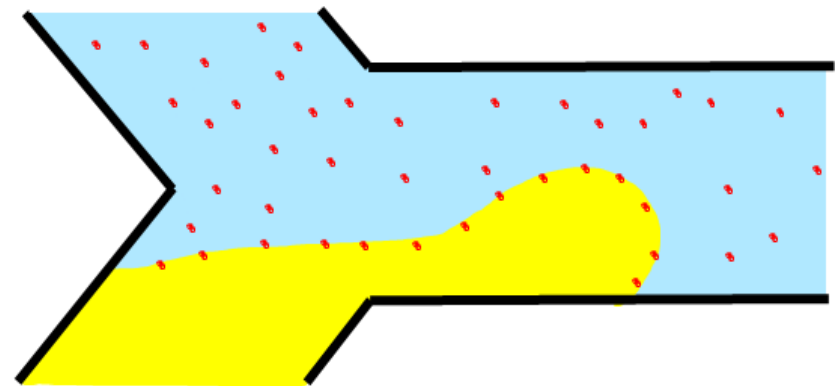
# Dynamic interfacial tension



No adsorption

$\gamma_{\text{dynamic}} = \text{high}$

→ Large droplets



Adsorption

$\gamma_{\text{dynamic}} = \text{low}$

→ Smaller droplets

# Approach

Optimise model

Measure dynamic interfacial tension

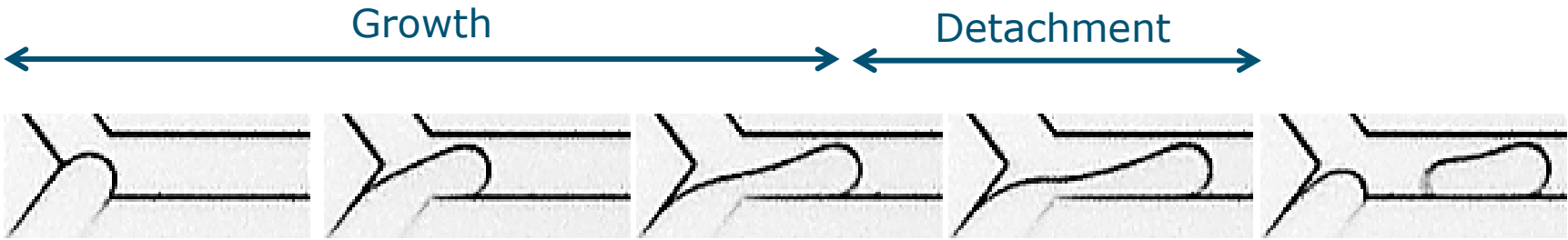
Sodium dodecyl sulphate

Whey protein isolate



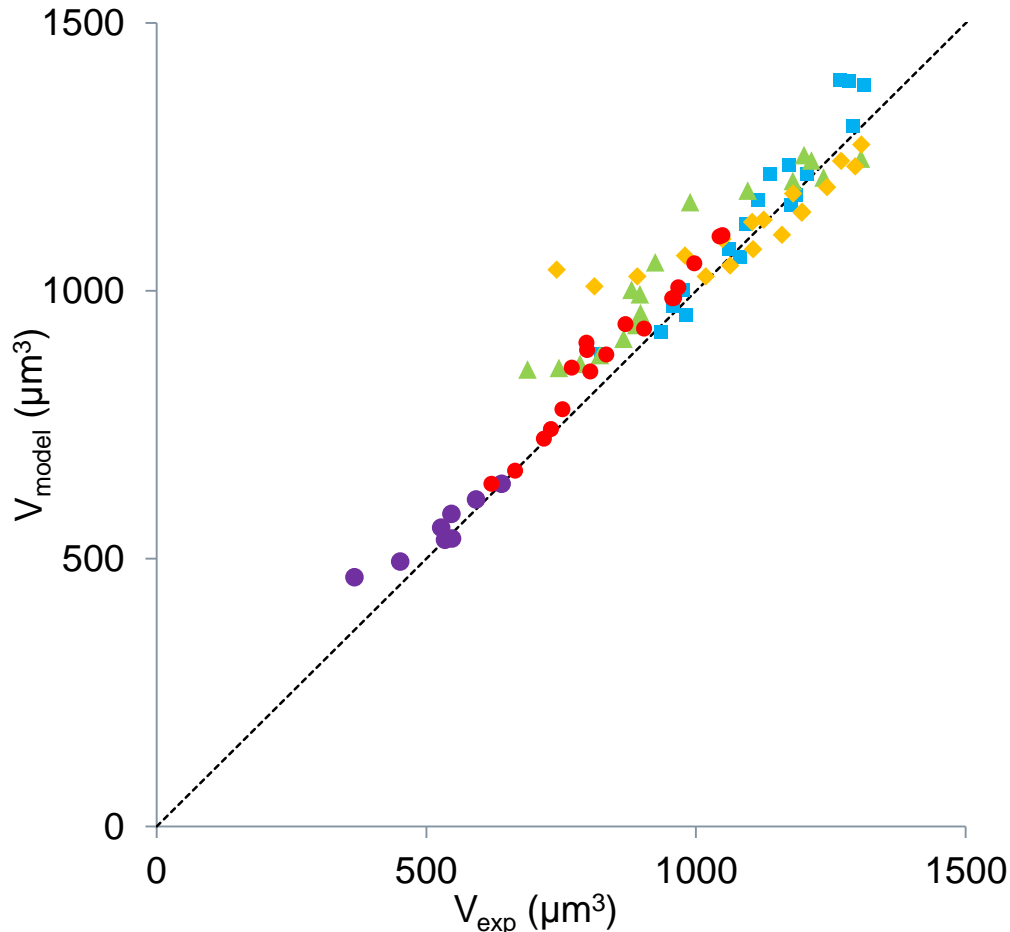


# Two-step model



$$V = \underbrace{A \left( \frac{\gamma}{\eta_d v_c} \right)^c}_{V_{\text{growth}}} + \underbrace{\varphi_d B \left( \frac{\gamma}{\gamma_0} \right)^c}_{V_{\text{detachment}}}$$

# Two-step model



$$V = A \left( \frac{\gamma}{\eta_d v_c} \right)^C + \varphi_d B \left( \frac{\gamma}{\gamma_{MQ}} \right)^C$$

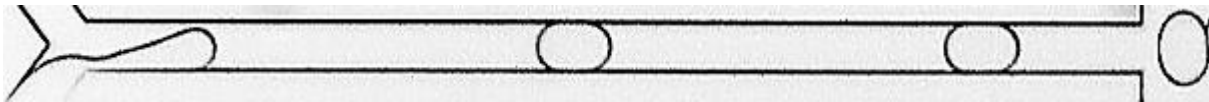
	$\gamma$ (mN/m)
■ water	46
▲ 9 wt. % Ethanol	27
● 28 wt. % Ethanol	15
◆ 20 wt. % Glycerol	37
● 30 wt. % Glycerol	35

Volume and flow rates are determined with image analysis

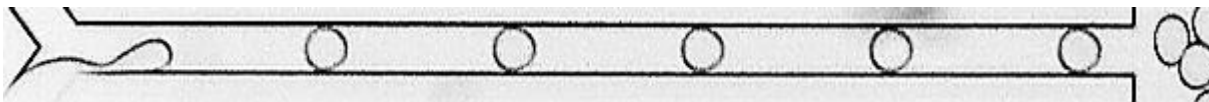
Fitting parameters:  
A B C

# Dynamic interfacial tension

$$\gamma_d = \left( \frac{A}{(\eta_d v_c)^c} + \frac{\varphi_d B}{\gamma_{MQ}^c} \right)^{\frac{1}{c}}$$



Water  
 $\gamma = 46 \text{ mN/m}$   
 $V = 2200 \text{ } \mu\text{m}^3$

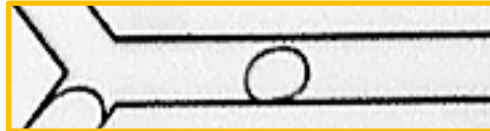
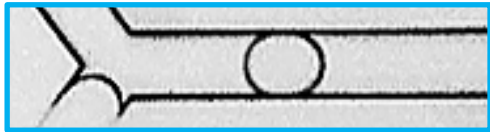


28 wt. % Ethanol  
 $\gamma = 16 \text{ mN/m}$   
 $V = 1000 \text{ } \mu\text{m}^3$

# Sodium dodecyl sulphate

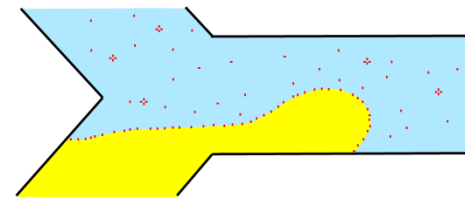
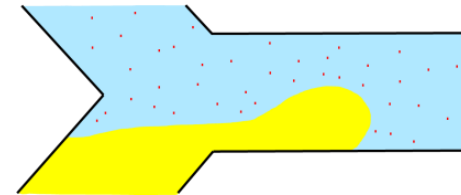
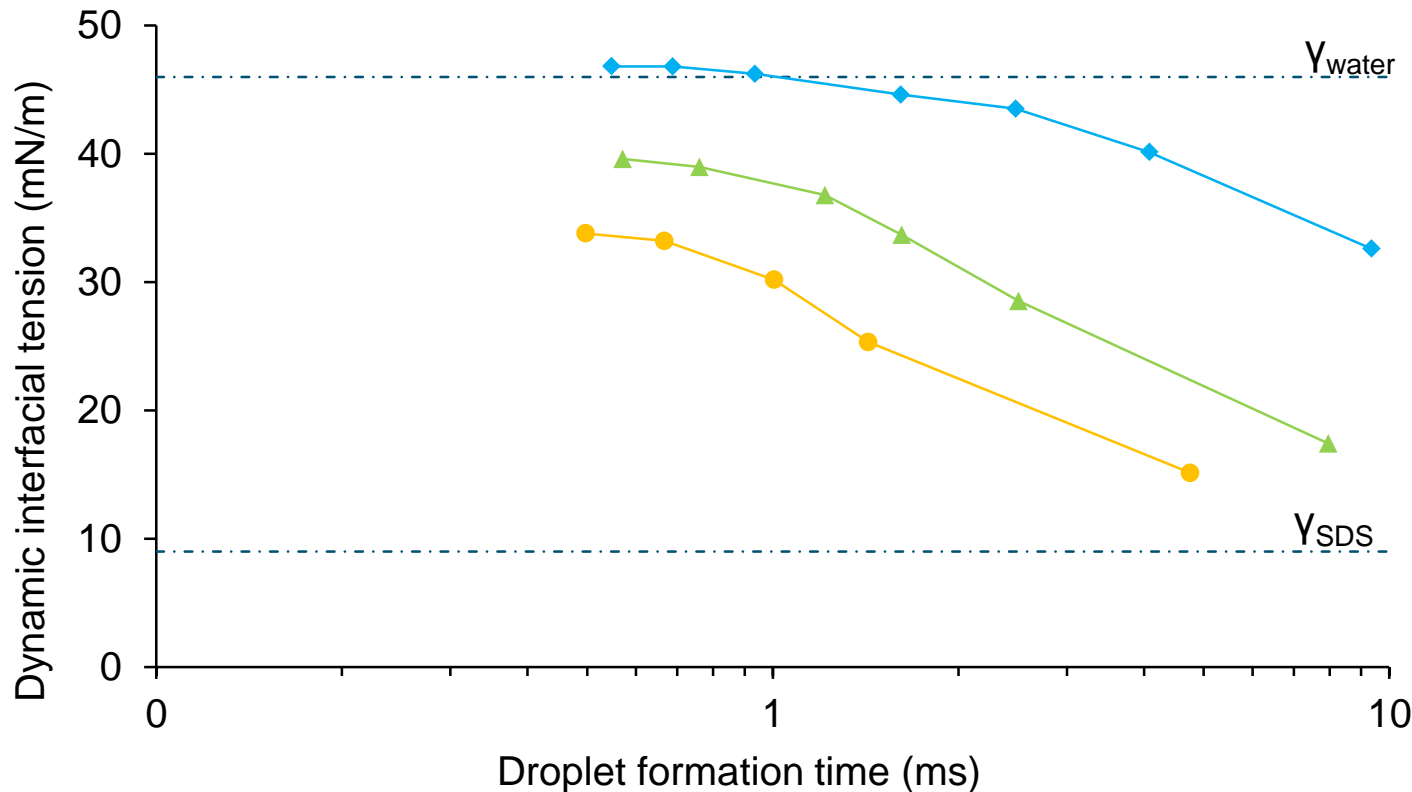
0.01 wt. % SDS

1 wt. % SDS



- ◆ 0.01 wt. % SDS
- ▲ 0.3 wt. % SDS
- 1 wt. % SDS

CMC = 0.23 wt. % SDS



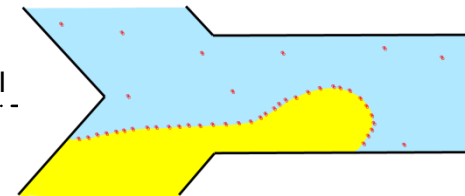
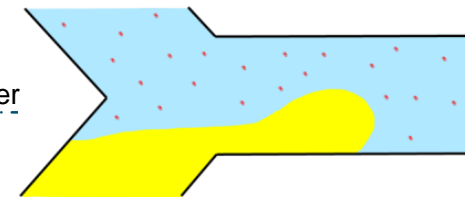
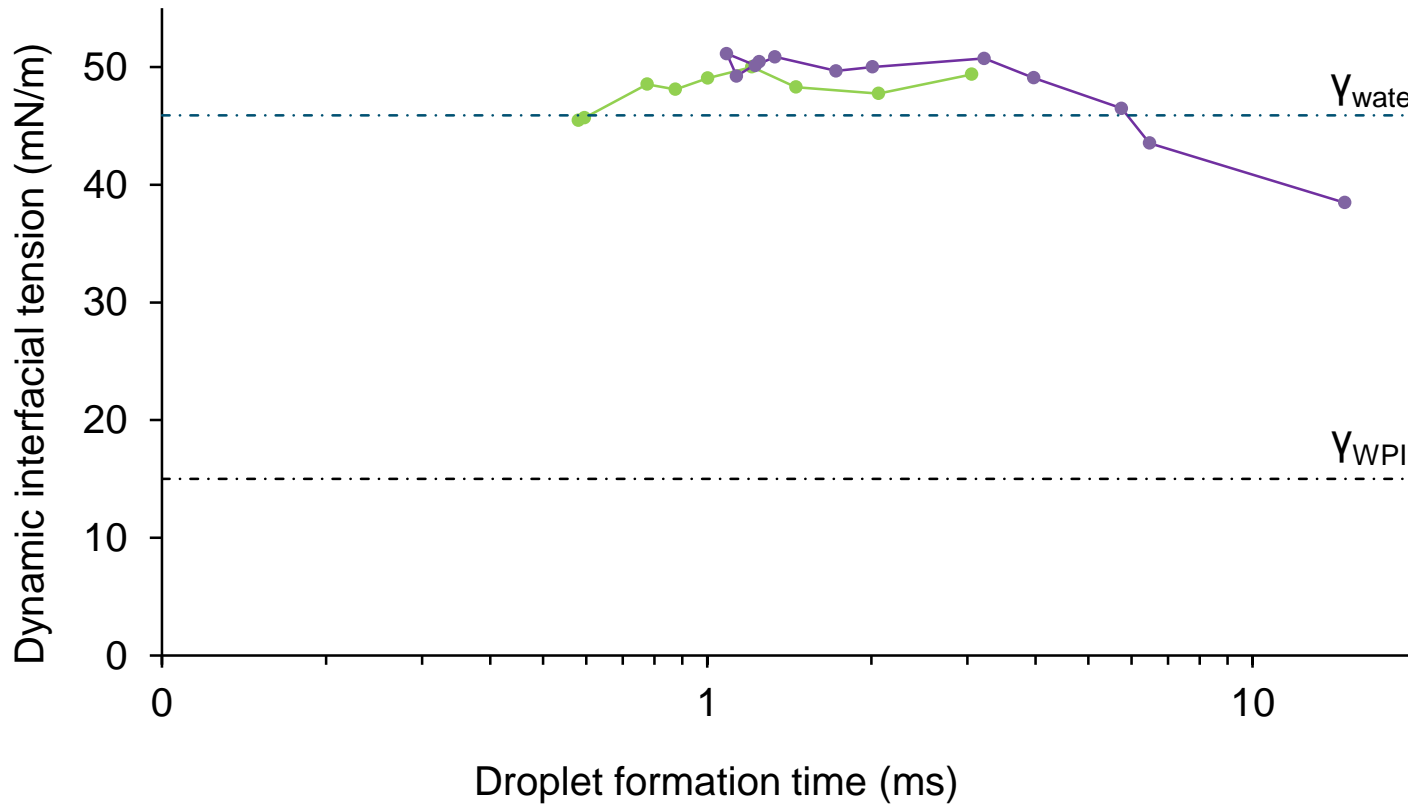
# Whey protein isolate

0.1 wt. % WPI

1.3 wt. % WPI

● 0.1 wt. % WPI

▲ 1.3 wt. % WPI

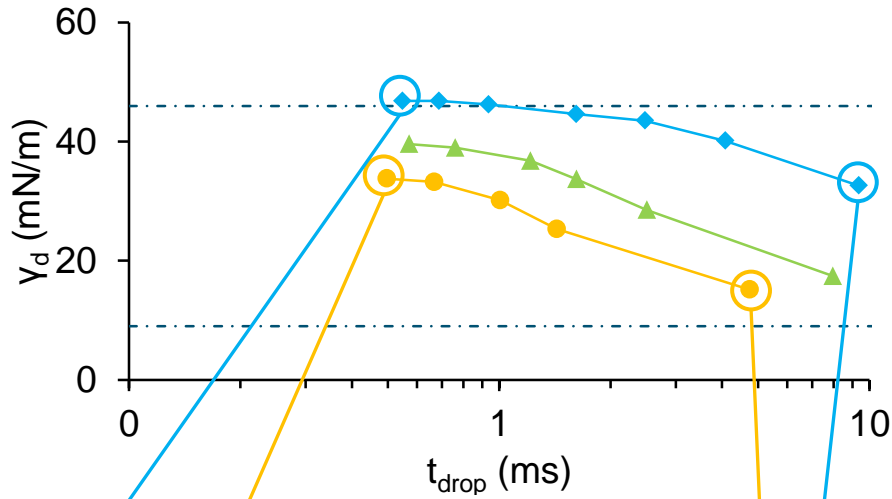


# Overview

$$\gamma_d = \left( \frac{V}{\frac{A}{(\eta_d v_c)^c} + \frac{\varphi_d B}{\gamma_{MQ}^c}} \right)^{\frac{1}{c}}$$

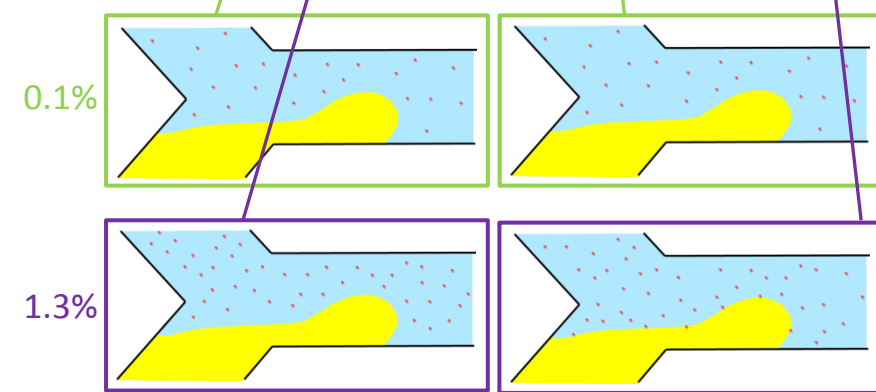
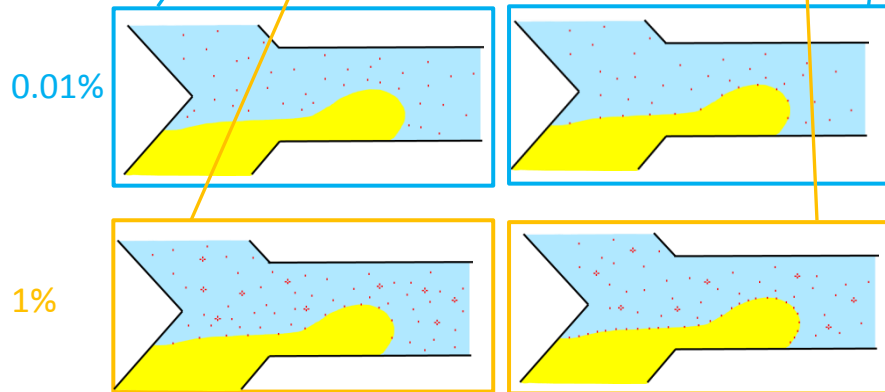
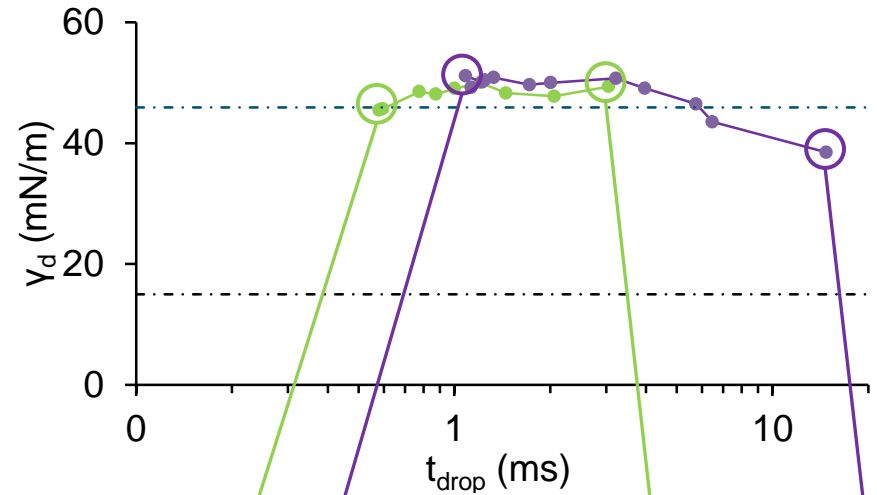
Low molecular weight emulsifier

◆ 0.01% SDS ▲ 0.3% SDS ● 1 wt. % SDS



High molecular weight emulsifier

● 0.1% WPI ▲ 1.3% WPI



# Thanks for your attention

## Acknowledgements

Dmitry Ershov

Emma Hinderink

Panagiotis Arkoumanis

