

Disintegration of agglomerates in liquid



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Introduction

Instant powders

Wetting behaviour

Dispersing behaviour

AIM:

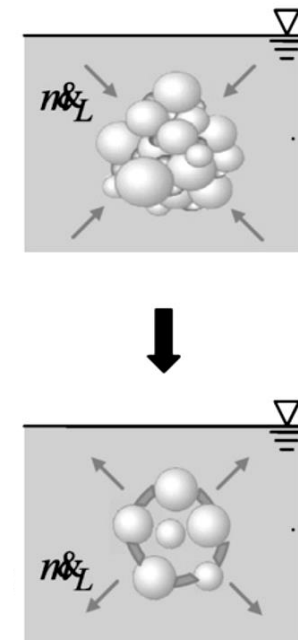
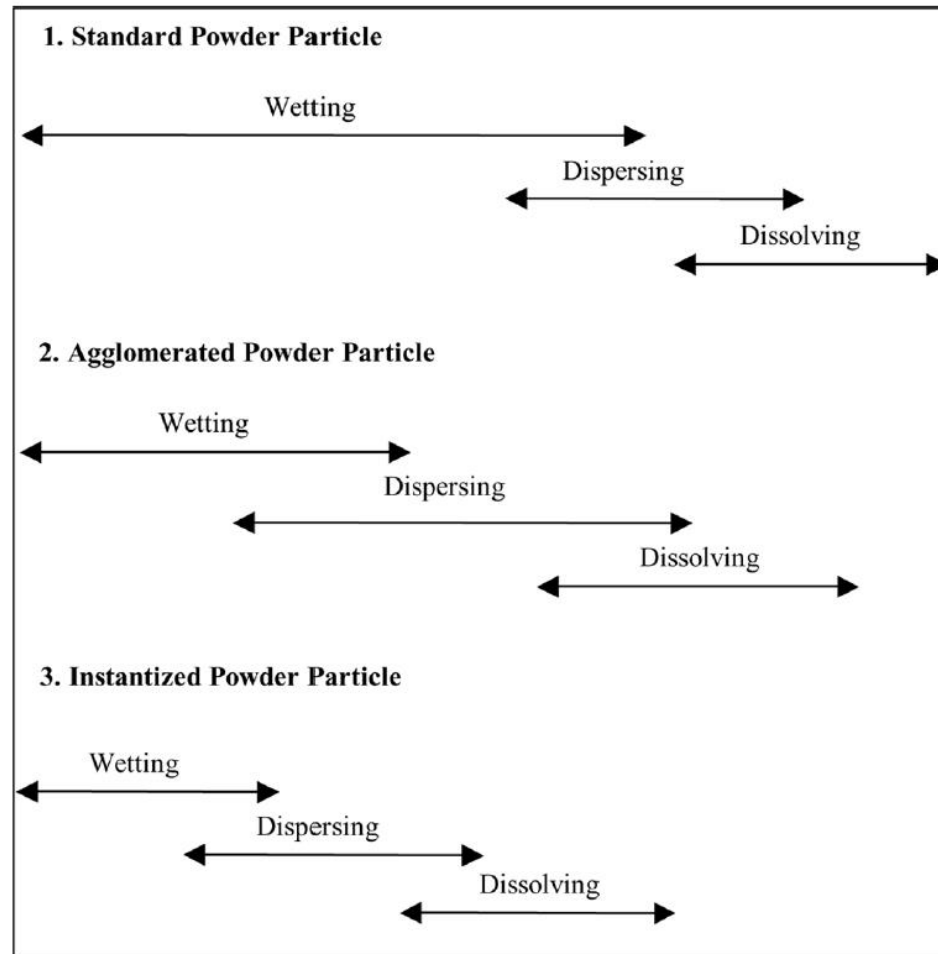
- Good instant properties
- Rapid and complete reconstitution
- No lump formation

Reducing the reconstitution time

- Understanding the rehydration behaviour
- What is the rate limiting step



Powder rehydration



(Fang, Selomulya et al. 2007)

Wetting of powders

Experimental

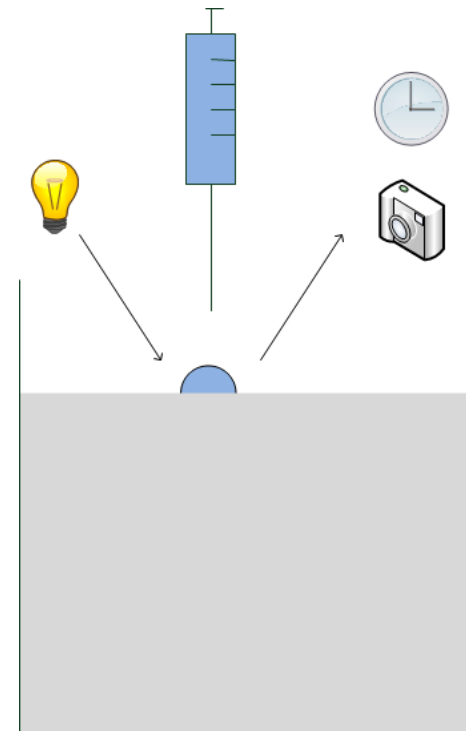
Drop penetration time method

Prepare powder beds by sieving & pressing

Determine the bulk density

Place droplet on powder bed

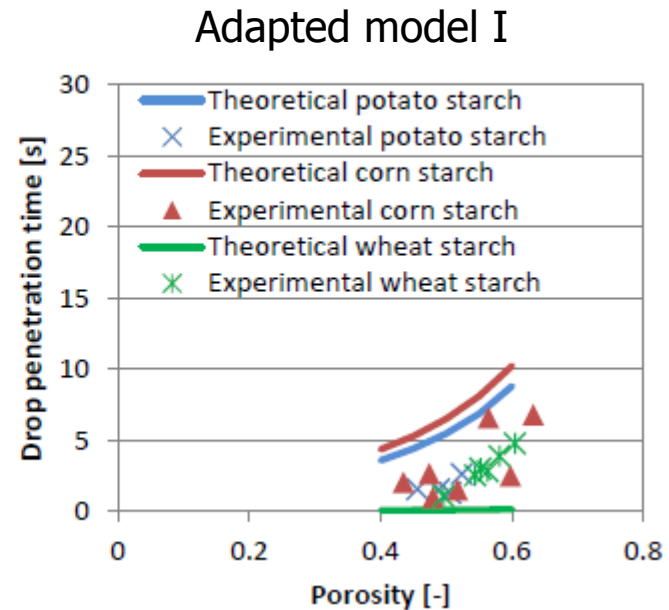
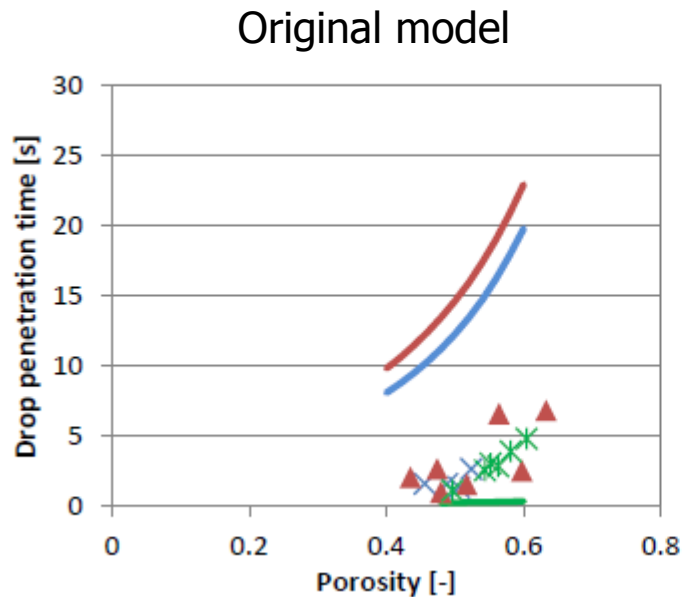
Record time required to sink in



Results

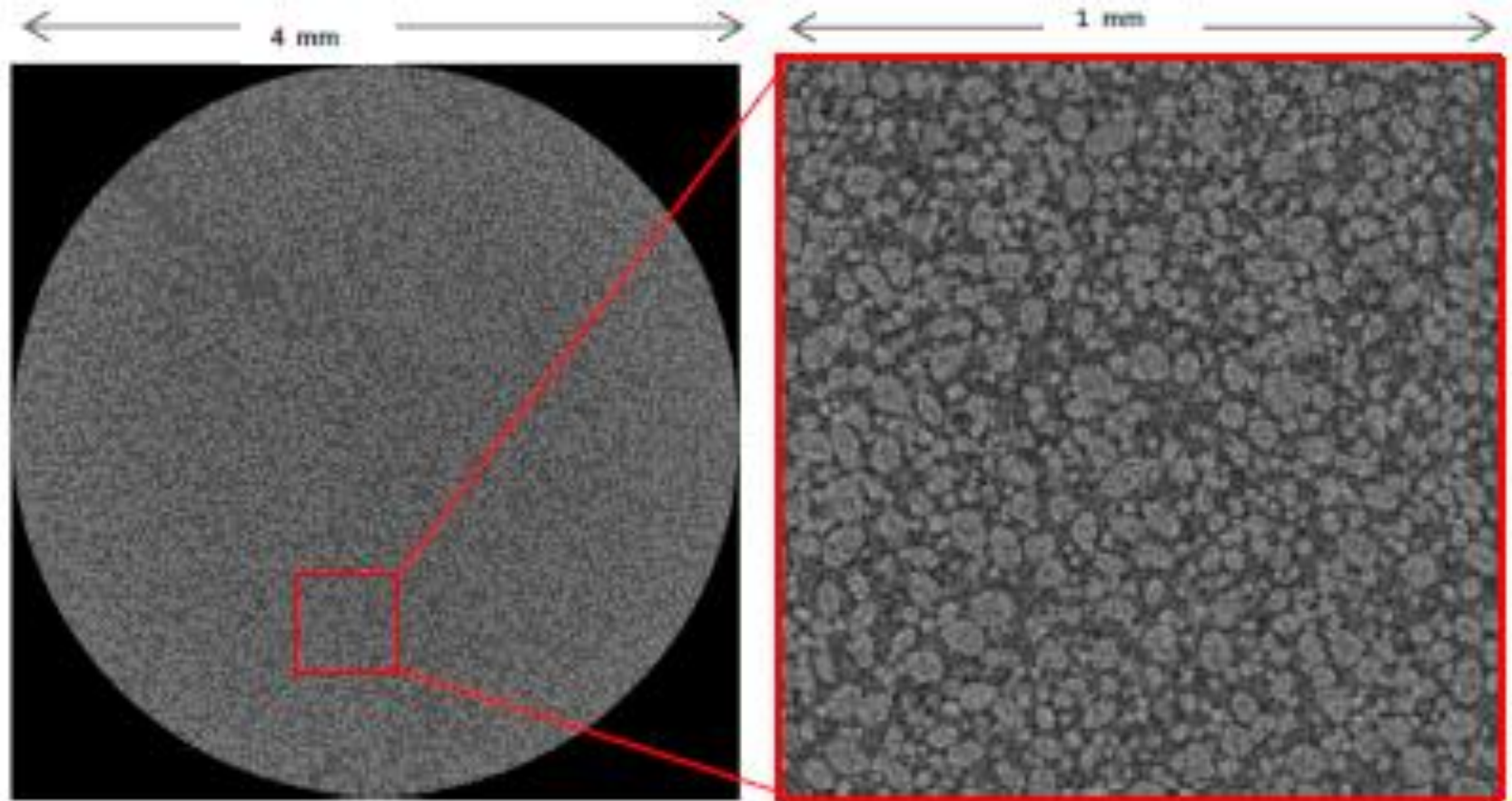
Model adaption – penetration area

- Current model assumes Drawing Area (DA) = Penetration Area (PA)



- Adaption I decreases difference theory / experiments by factor 2.3
- (Kozeny Carman)

Micro Computed Tomography

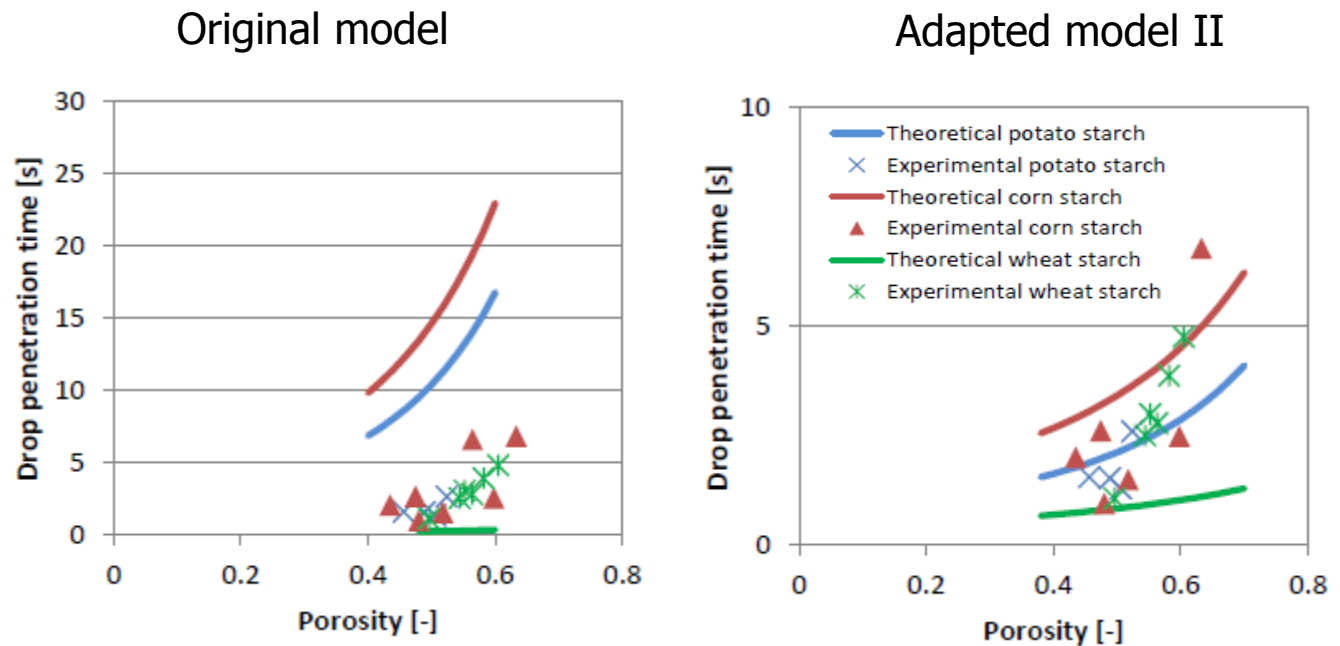


Potato starch $\epsilon=075$

Results

Model adaption – pore size $R_{eff} = \frac{\phi d}{3} \frac{\varepsilon_{eff}}{(1 - \varepsilon_{eff})}$

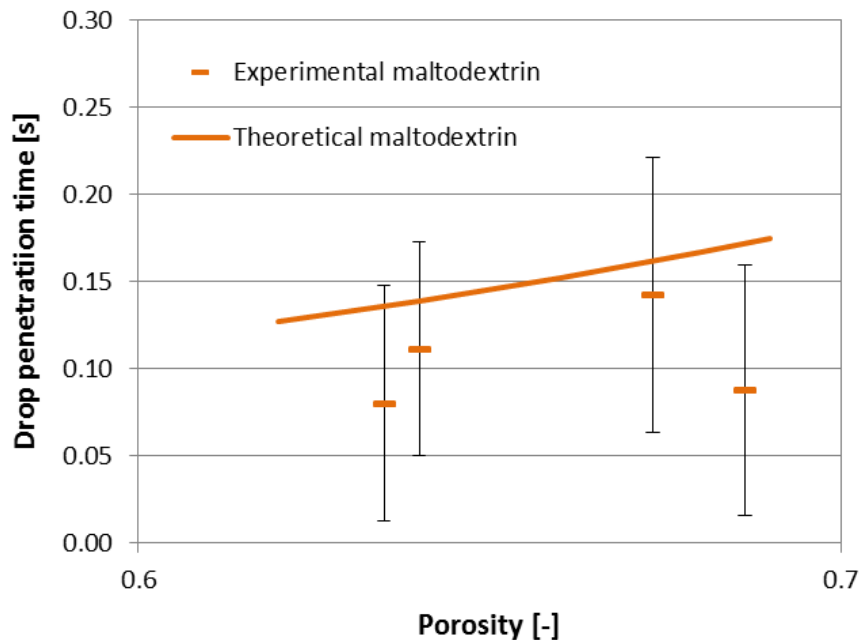
- Current model estimates pore size $\sim 10^{-7}$ m
- Experimental pore size (micro CT) $\sim 10^{-6}$ m



→ Adaption II decreases difference theory / experiments by factor 4.2
→ (Washburn)

Results (Maltodextrine & Instant starch)

- Corresponds well to model predictions
- Instant starch behaviour dominated by maltodextrin

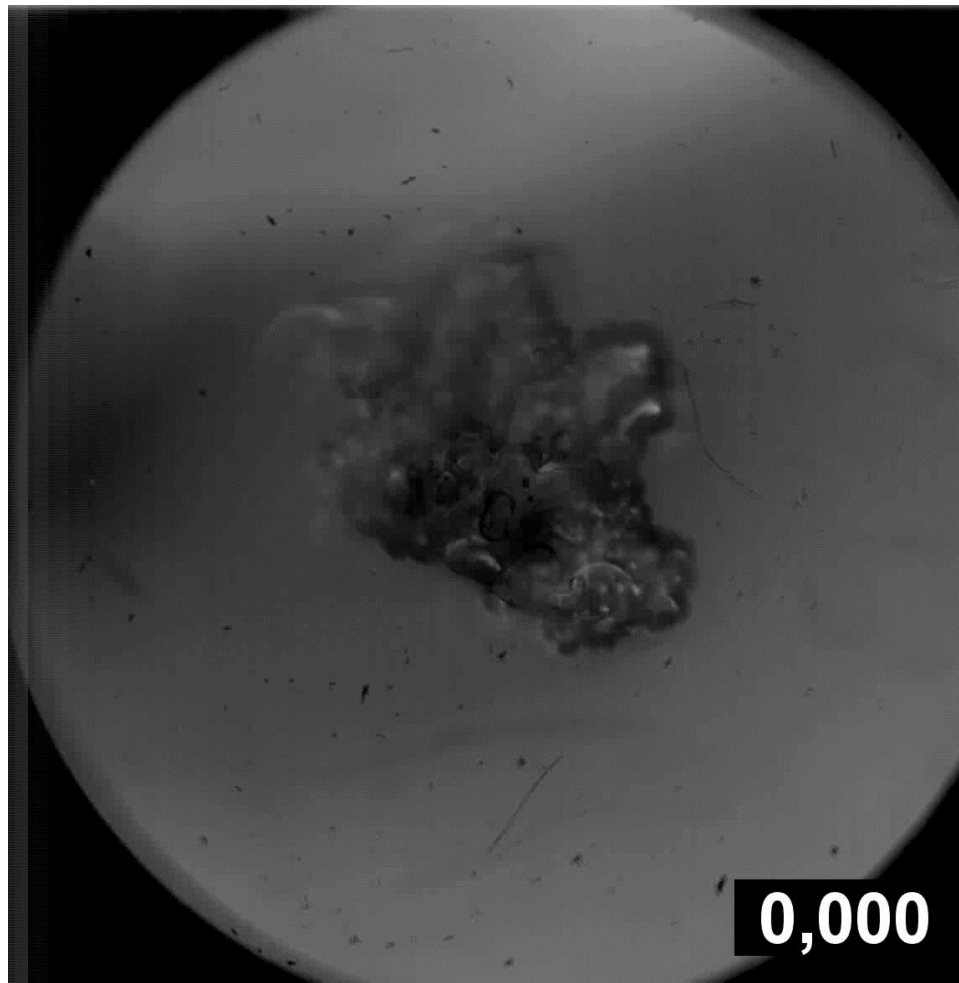


Drop penetration time [s]			
Weights [#]	Corn starch	Maltodextrin	Instant starch
1	2.0	0.14	0.14
3	1.5	0.11	0.13
12	2.3	0.09	0.10

Disintegration of powders

Disintegration

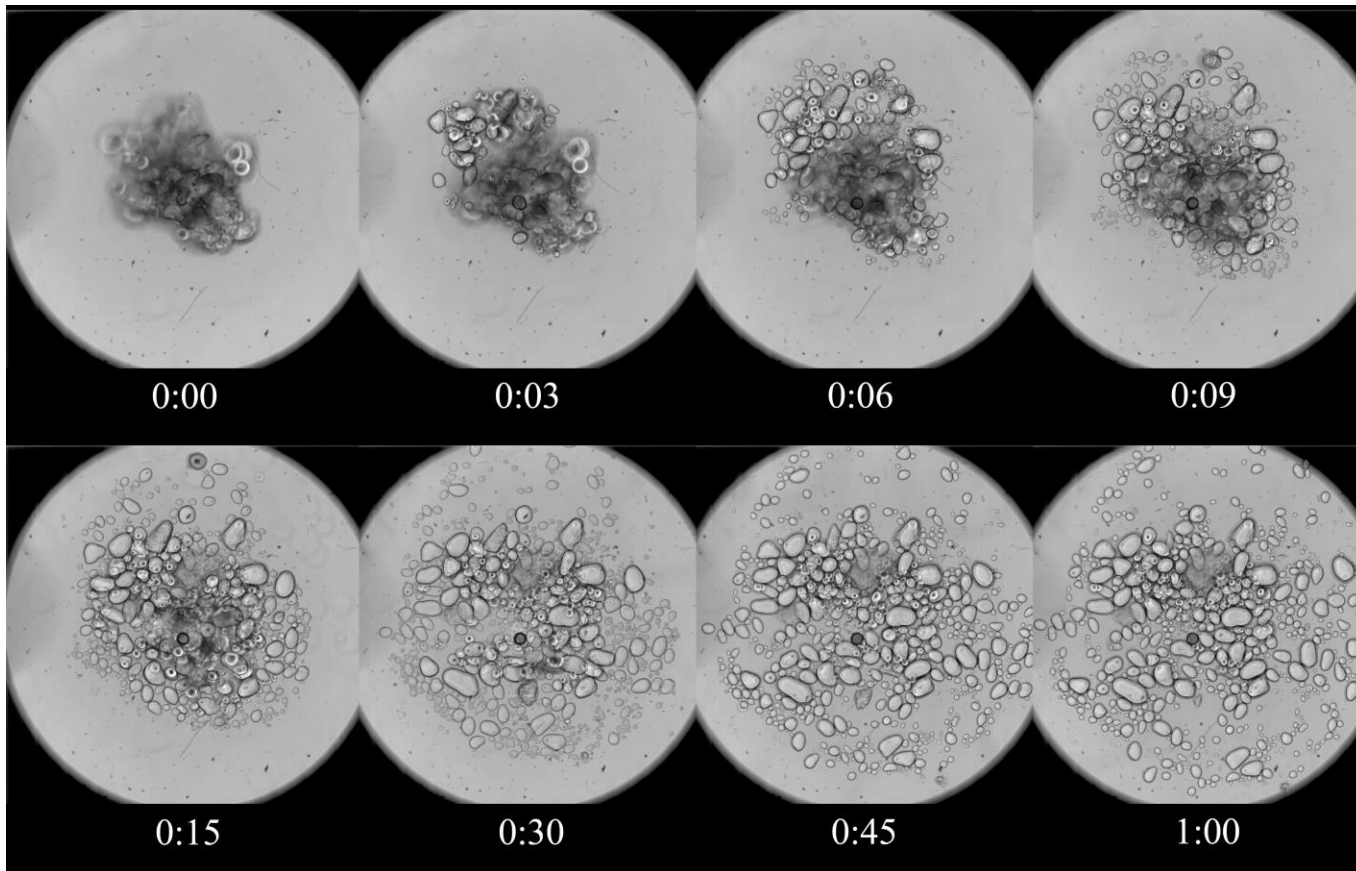
Rehydration of formulated potato starch



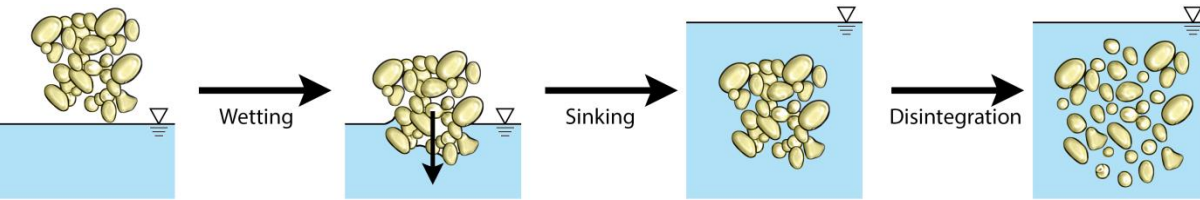
Disintegration

Static version

Rehydration of formulated potato starch



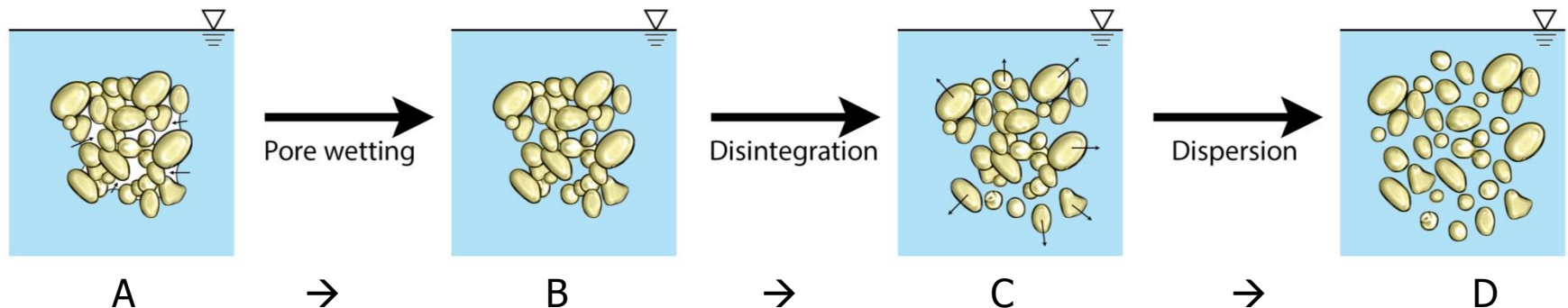
Disintegration



Disintegration

"The dissolution of the solid bridges between the primary particles followed by dispersion of the primary particles within the liquid volume"

(Richard, Toubal et al. 2012)



Modelling the data

Various researchers have modelled dispersion as a first order process existing of either a single or multiple exponential terms ¹

$$y = A(1 - \exp(-k_A * t)) + B(1 - \exp(-k_B * t))$$

These researchers measured a property which is linked to disintegration, like the change in:

- Viscosity
- Conductivity
- Light back scattering

¹ To, Mitchell, Hill, Bardon and Matthews - 1994
Kravtchenko, Renoir, Parker, Brigand – 1999
Larsen, Gåserød and Smidsrød – 2003
Galet, Vu, Oulahna and Fages - 2004

Questions to answer

- How can we quantify the disintegration time?
- Can the existing models be used for consumer product?
- What dependency exist for the rate constant?

Experimental setup

Two measurements methods are used during this project to describe disintegration

- Laser light diffraction
 - Measure the particle size distribution and follow this over time
 - Changes in the D90 reflect how the particles get smaller
 - Applicable to powders with good wetting properties
- Spectrophotometer
 - Measure the change in optical density over time
 - Other reconstitution effects are also measured

Laser diffraction

Introduction

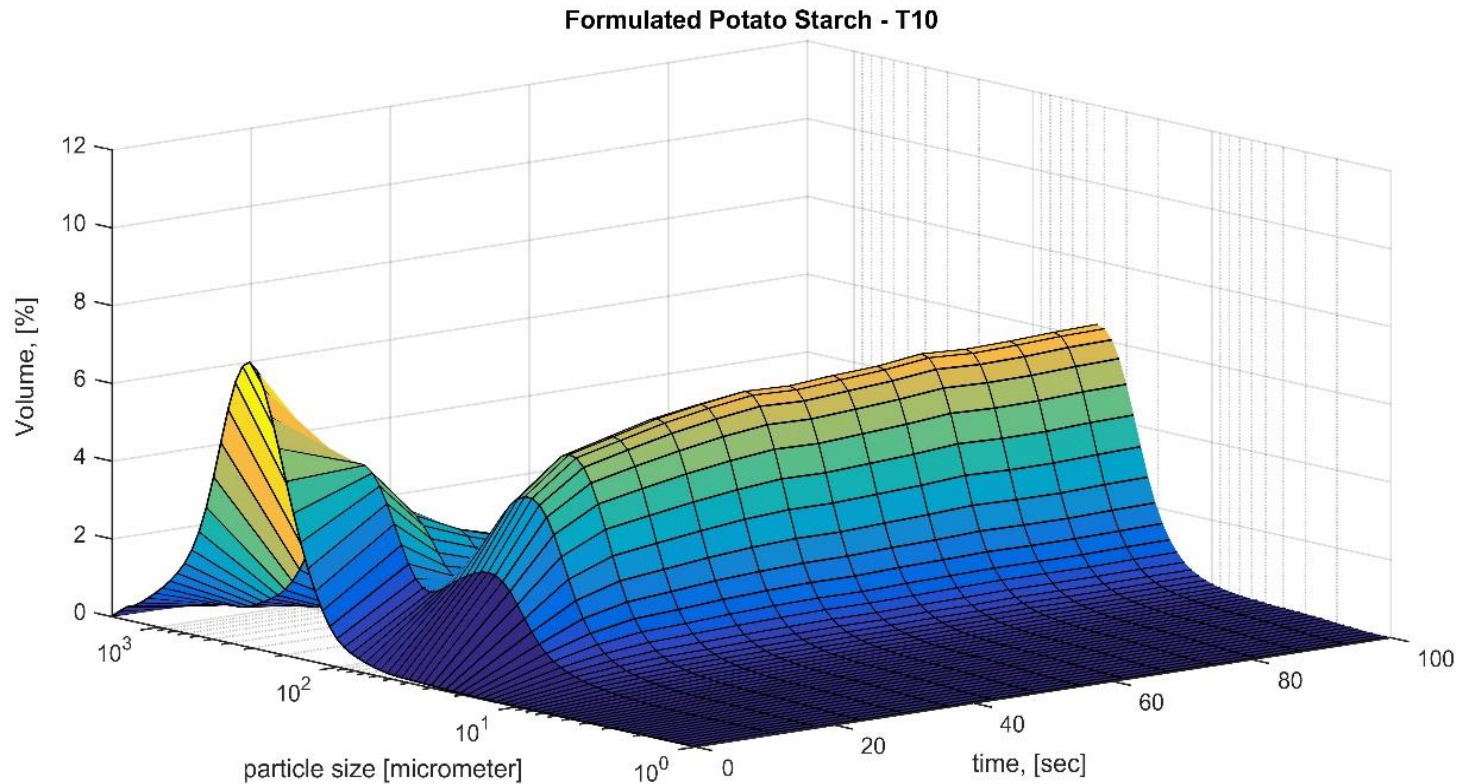


- Reservoir is filled with water
- Powder is added to the top
- Powder is pumped around to the laser
- The laser light is scattered by the particles
- A particle size distribution (PSD) is sought that best fits the scatter pattern

Laser diffraction

PSD

A PSD is obtained over time, giving insight how the distribution is affected

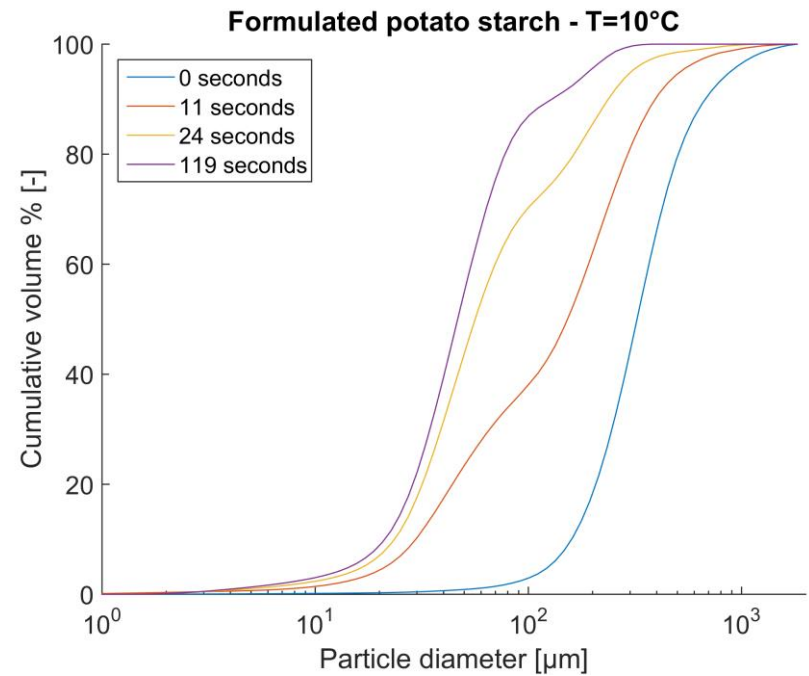
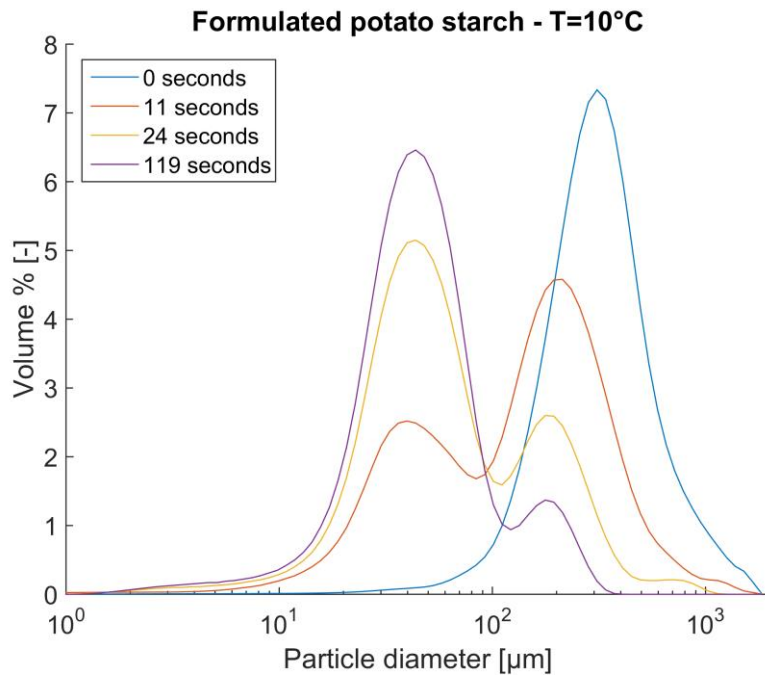


Laser diffraction

PSD

Static version

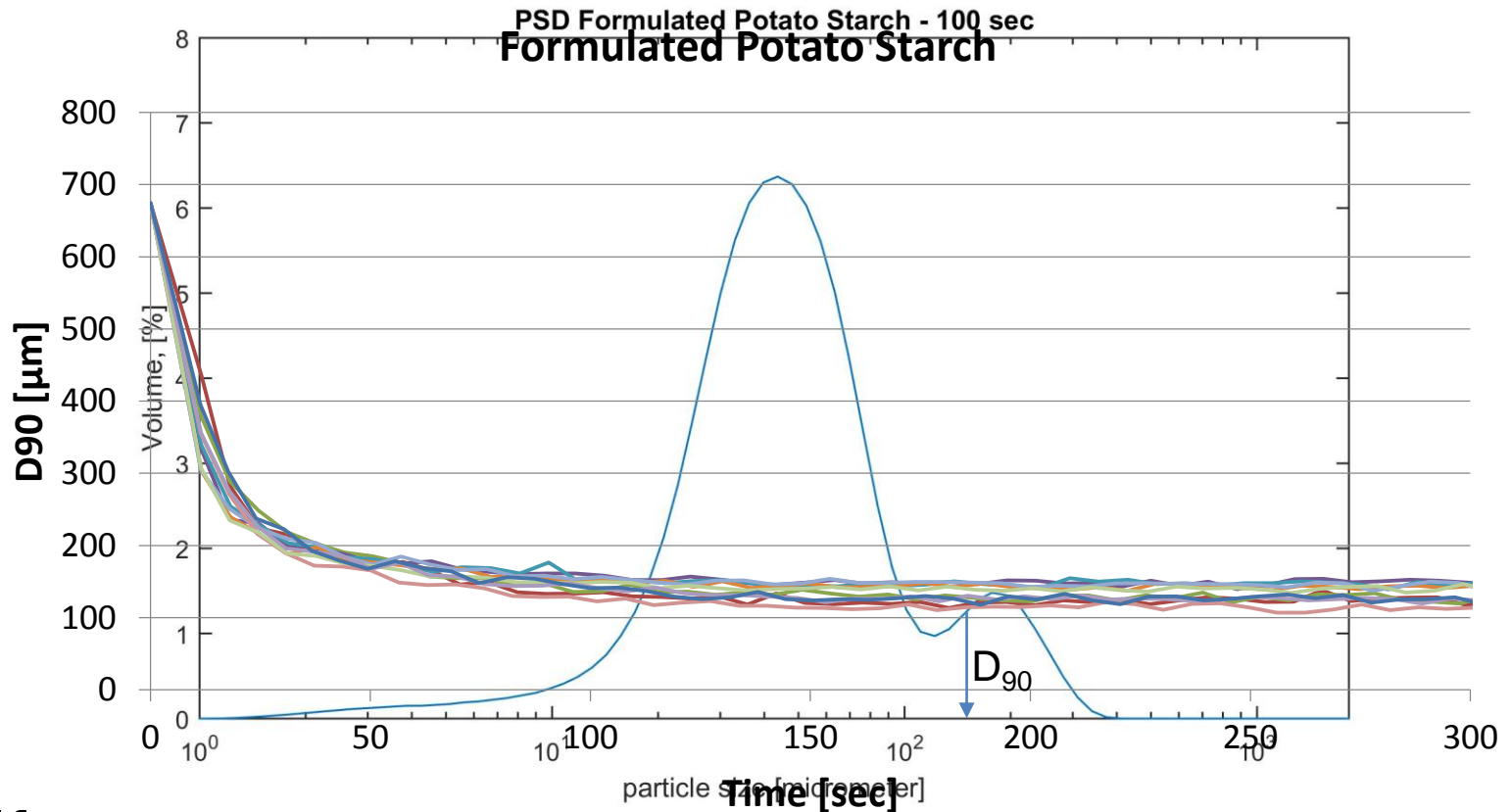
A PSD is obtained over time, giving insight how the distribution is affected



Laser diffraction

D90

Following the D90 over time gives us insight into how fast a particle disintegrates



Laser diffraction

Results

A higher temperature will lead to a higher rate constant and thereby also a faster disintegration time

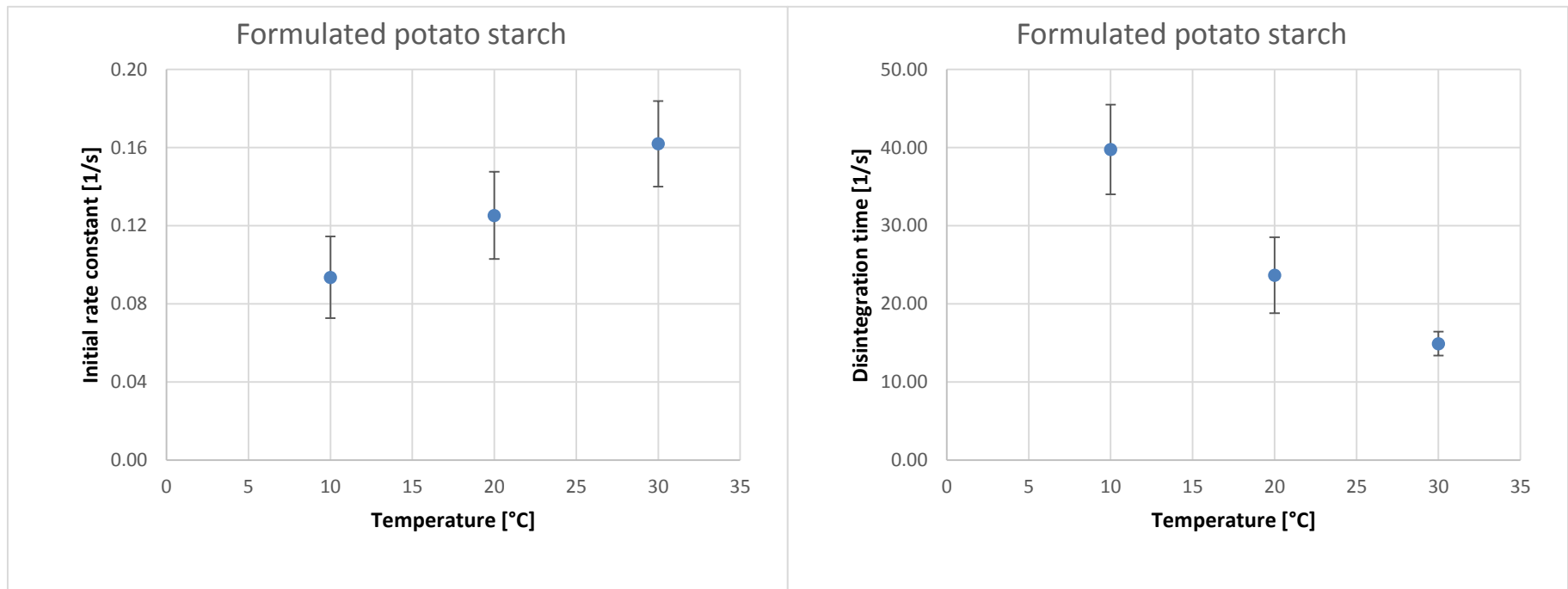
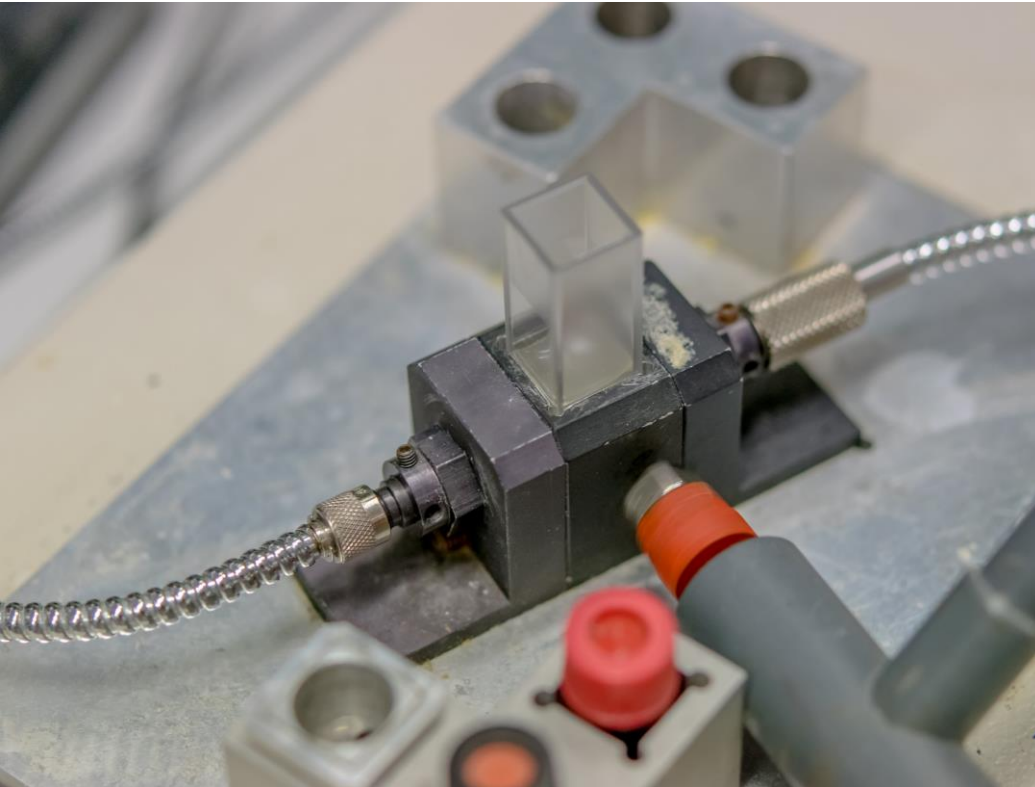


Photo-spectrometry

Obscuration



- Powder and a magnetic stirrer are added to a cuvet
- Water is added from the top
- Light is passed through the sample
- As the particles disintegrate they block more light
- If soluble components are present they disappear over time, letting more light pass

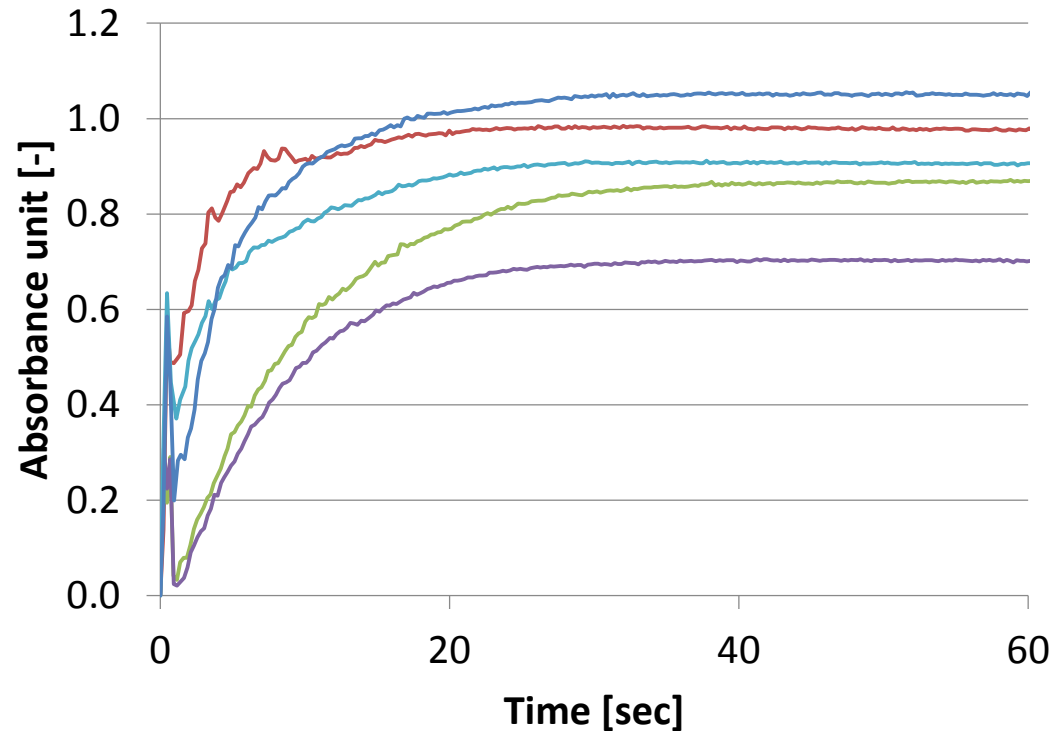
Spectrophotometry



Spectrophotometry

Introduction

Milk powder



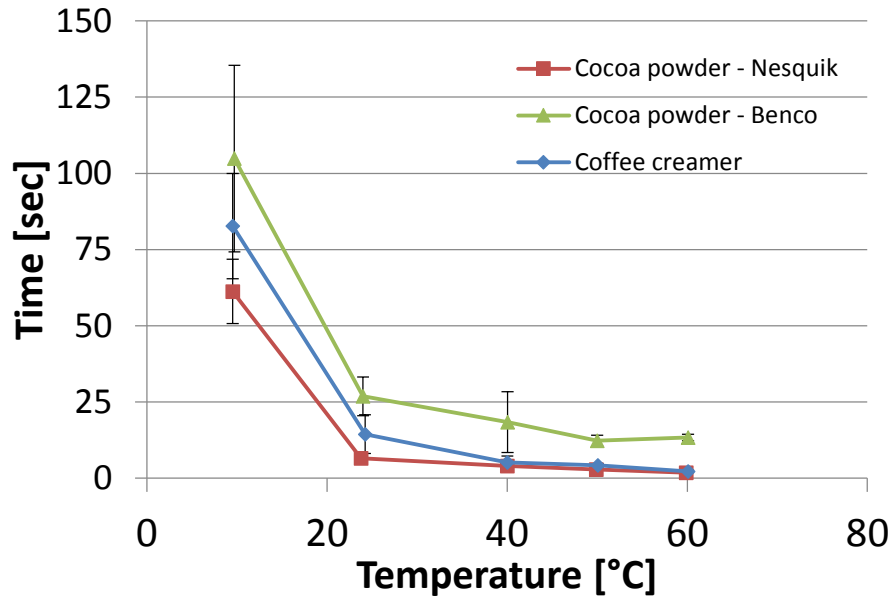
- Peaks at the beginning are caused by the initial addition of the powder
- Disintegration follows an exponential function
- Variations in the final value are caused by different concentrations

Spectrophotometry

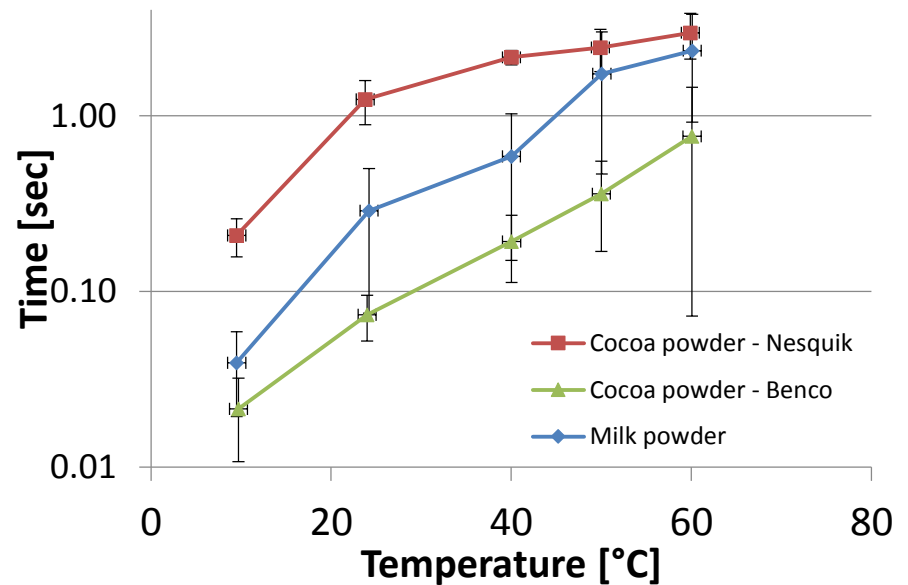
Changing temperature

Same behaviour is observed as for laser diffraction

Disintegration time



Rate constant



The questions

- How can we quantify the disintegration time?
 - Laser diffraction and photo-spectrometry seem to work
- Can the existing models be used for consumer product?
 - Literature models that described dispersion/dissolution rate can also be applied to describe the disintegration of different powders. TO BE PROVEN YET
- What dependency exist for the rate constant?
 - Temperature effect on both measurement methods are in agreement with each other and with literature ¹

Issues

- Difficult to study disintegration on its own, e.g. when wetting is already critical
- Determination of time constants for the four stages will tell us where to optimise our formulations
- Model description of disintegration still to be proven
- Sinkability also difficult to determine. Will be dealt with in next research

