

Neutron Scattering
as a tool to characterize
fibrous structure formation
of
Calcium caseinate

Presenter: Bei Tian

Context

Human overpopulation affects the environment adversely

The production of meat is highly inefficient:

- 3-10kg of grain is needed to produce 1kg of meat¹
- Animal wastes are major source of greenhouse gasses, water pollution²

Call for a more sustainable food production approach

One solution is to produce high quality meat analogue

A Brief history of meat analogue

965, tofu, China



1587, Yuba, Japan



1815, Tempeh, Indonesia



⋮

1911 Dec. – The first commercial meat alternative is made by the Food Factory in Nashville, Tennessee.

1960s and 1970s – There is a big increase in the number of vegetarians in Europe and the United States.

2002 March. – Burger King is the first major U.S. fast food chain to put a veggie burger on its menu.¹

1: History of meat alternatives. <http://www.soyinfocenter.com/pdf/179/MAL.pdf>

Nowadays



How are they made?

Ingredients

- Soy protein
- Wheat gluten
- Lupine
- Milk protein
- Others



Techniques

- Extrusion
- Spinning
- Simple Shear



Conditions

- Pressure
- pH
- Heat
- Enzyme



What are the challenges?

Find out a more sustainable way of production

- High temperature heating ($>100^{\circ}\text{C}$) is rather energy consuming

Maintain better quality control

- Fibre length, water holding capacity, color, etc

Understand how fibre is formed

- All the apparatus are essentially a **black box**



Defining the system

30% Calcium caseinate



Simple shear



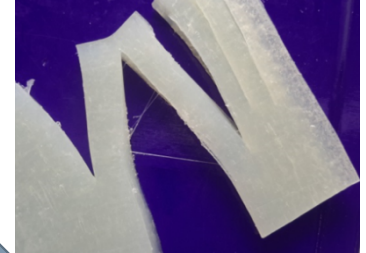
Enzyme

Heat 50°C

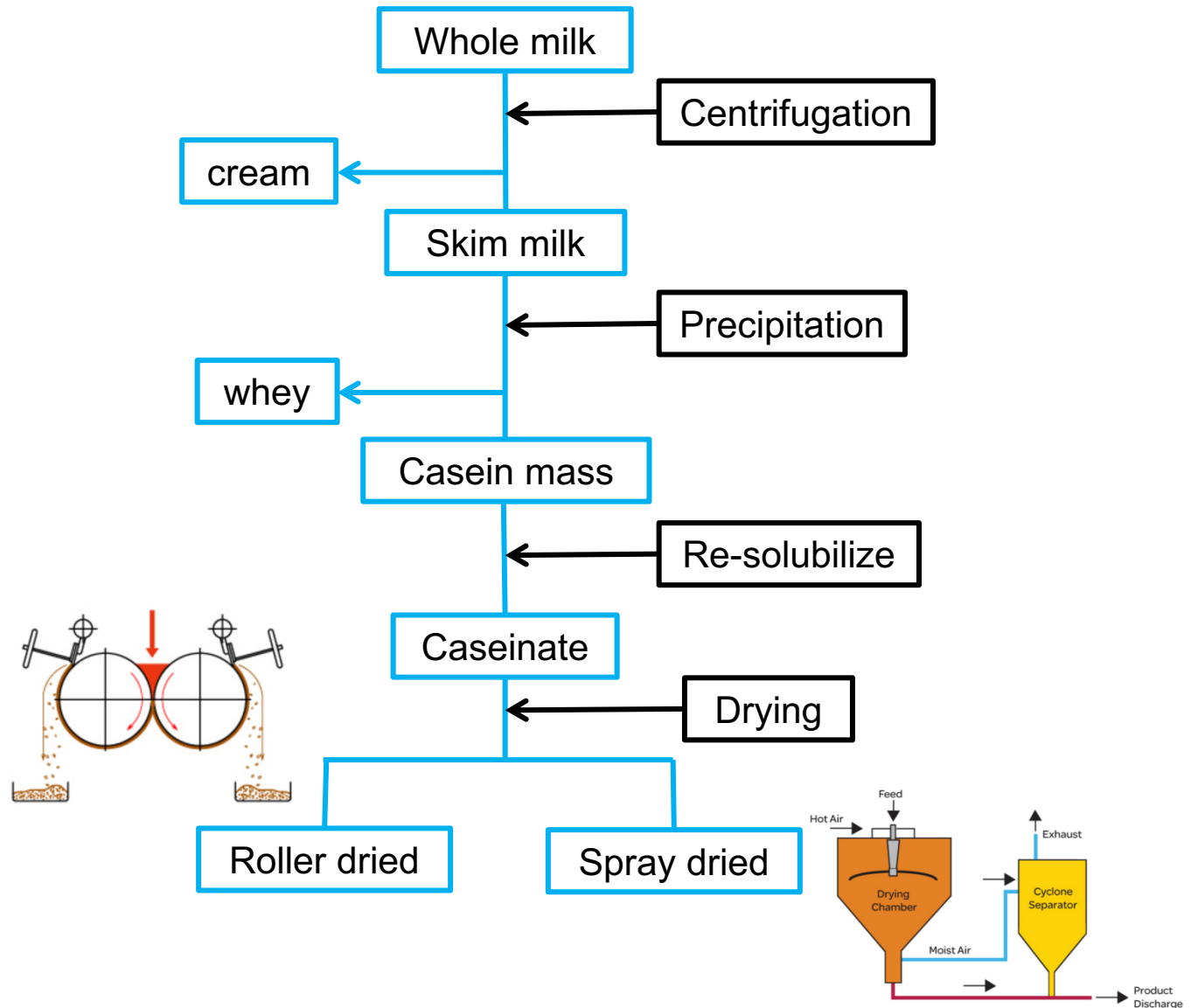
Roller
dried



Spray
dried

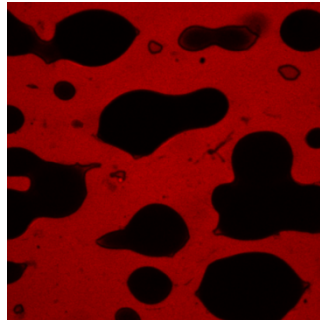
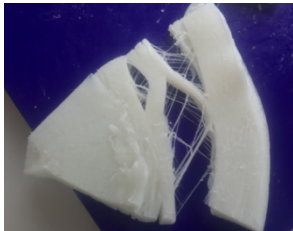


How caseinate is obtained

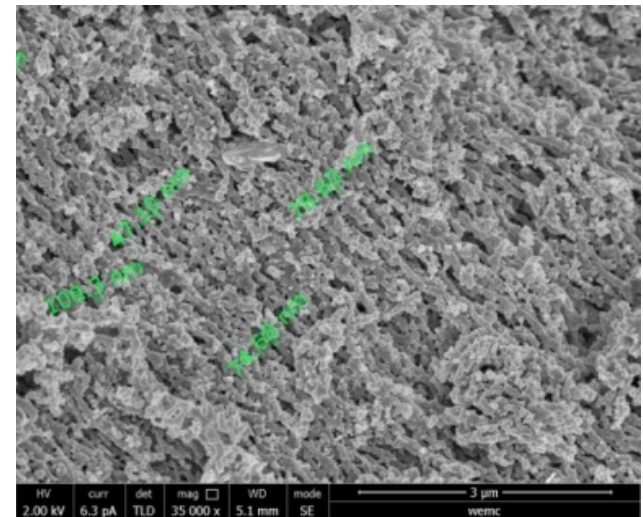
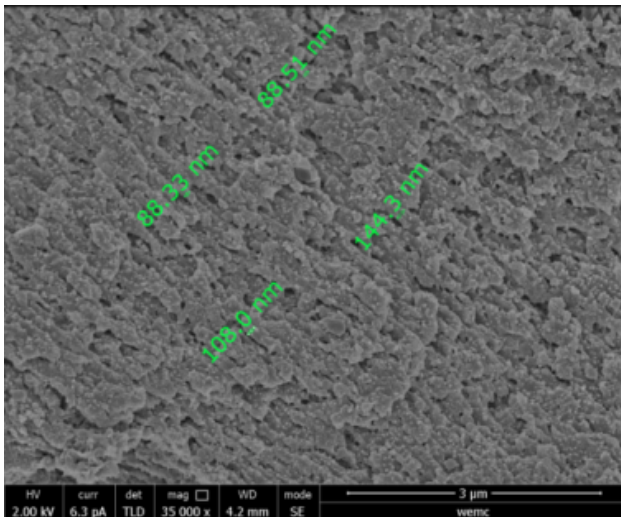
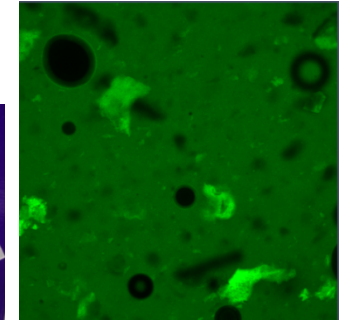
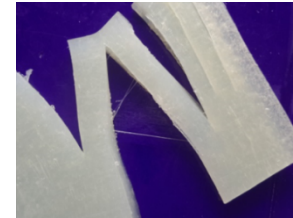


Microscopy

Spray dried

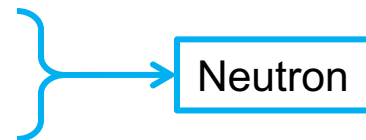


Roller dried



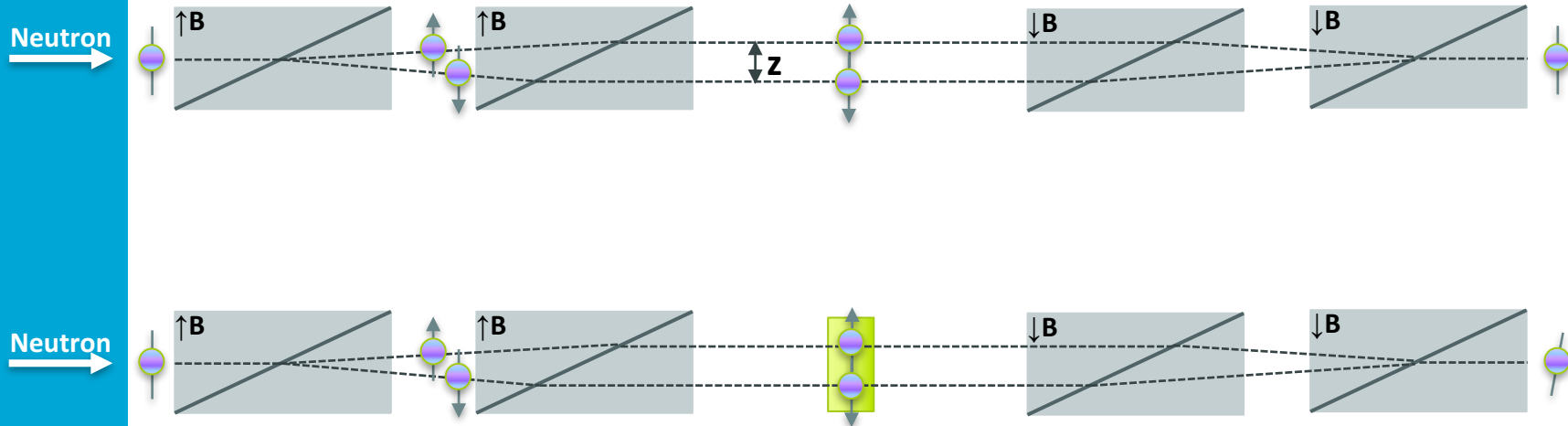
Size of the air bubbles (10~100 μm)

Fibre thickness/length ($\sim 100\text{nm}$ / $\sim \text{few } \mu\text{m}$)



Neutron

Spin Echo SANS (SESANS)

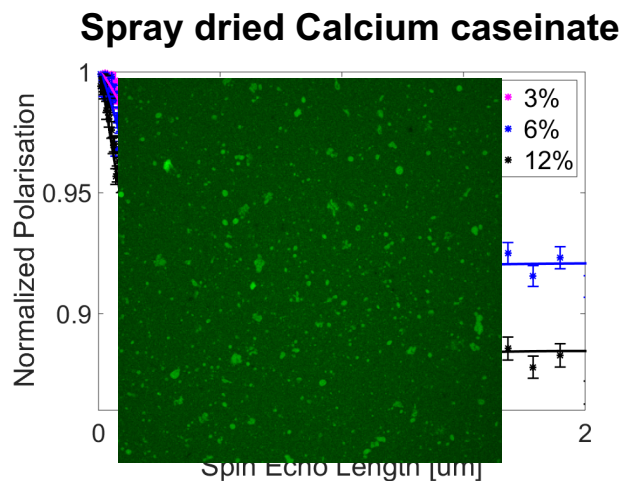


- z : spin-echo length (distance between the shift of two eigenstates)
- Polarisation $P(z)$ is directly related to the correlation function $G(z)$

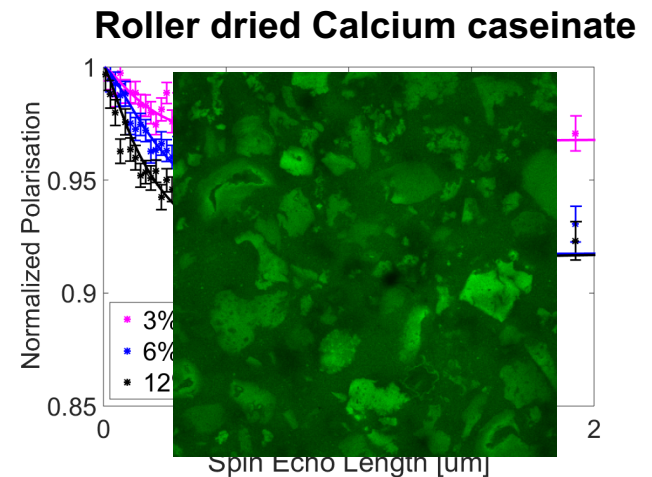
$$P(z) = e^{(G(z) - G(0))}$$

SESANS – dilute system

Poly-dispersed sphere system



	Radius [nm]	Absorbed water	Poly-dispersity
3%	250(70)	13.6(0.9)	0.74
6%	270(45)	8.3(0.3)	0.7
12%	235(63)	4.5(0.1)	0.88

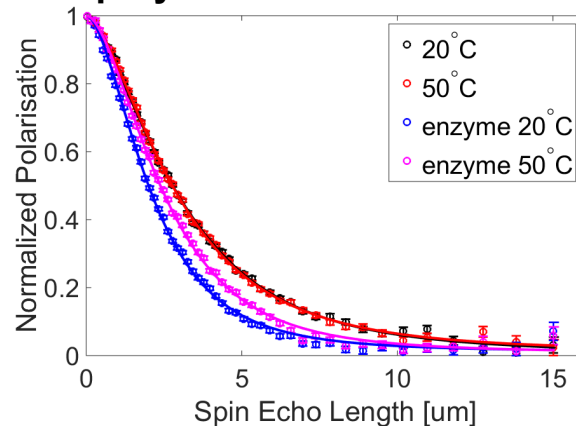


	Radius [nm]	Absorbed water	Poly-dispersity
3%	240(240)	15(5)	0.9
6%	507(47)	9.7(1.1)	0.95
12%	425(113)	5.4(0.1)	0.97

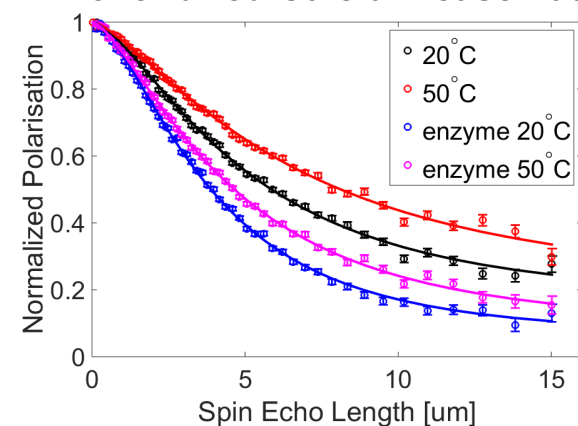
SESANS – dense system

Random two phase system

Spray dried Calcium caseinate



Roller dried Calcium caseinate



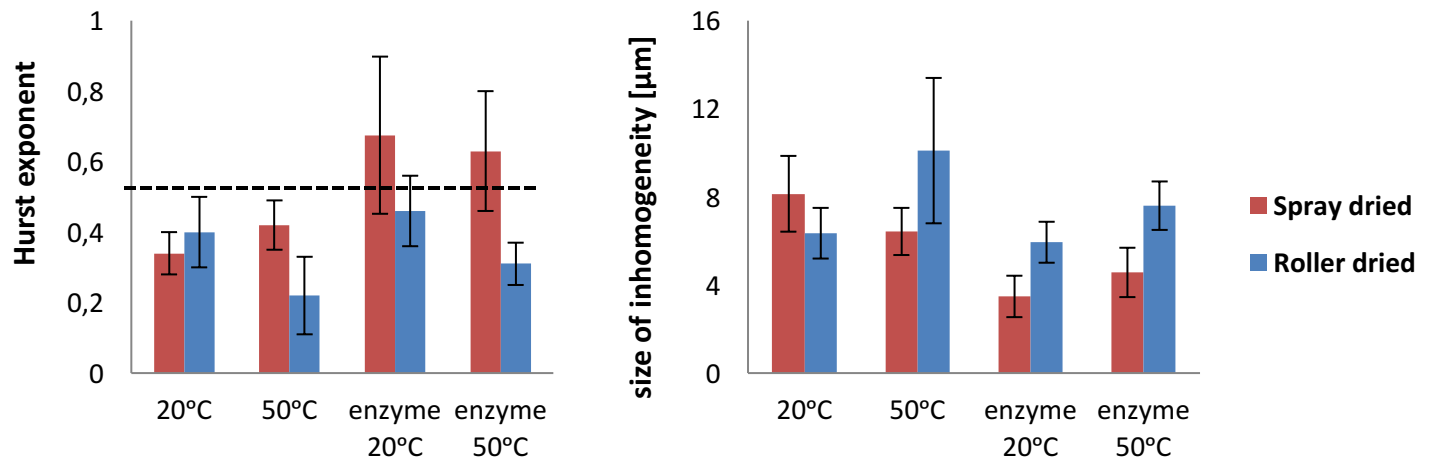
$$G(z) = \frac{2}{\Gamma(H + 1/2)} \left(\frac{z}{2a}\right)^{H+1/2} K_{H+1/2}\left(\frac{z}{a}\right)$$

- a: size of inhomogeneity
- H: hurst exponent

SESANS – dense system

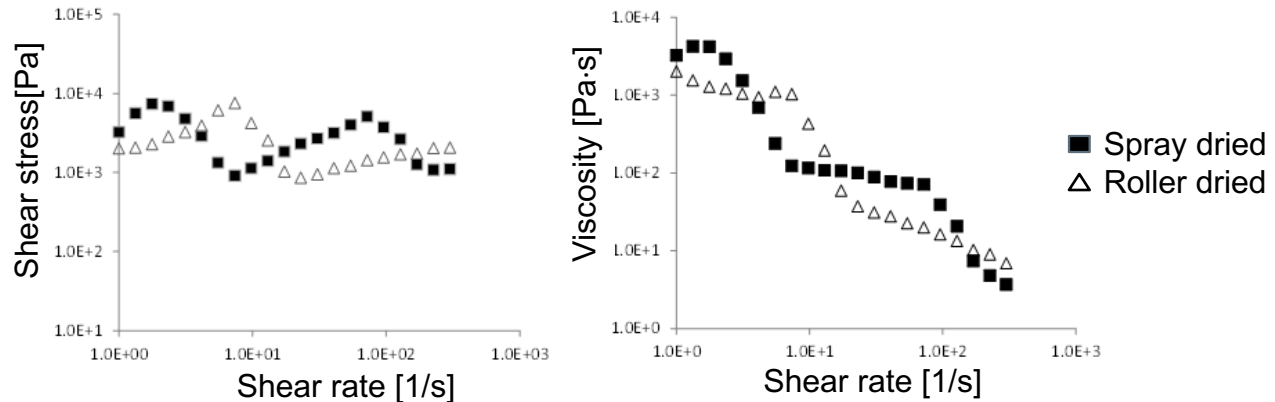
Random two phase system

- for $H > 0.5$, the system is persistent, indicating smoothness and long-range correlations
- for $H < 0.5$, the system is anti-persistent, indicating roughness, short-range correlations



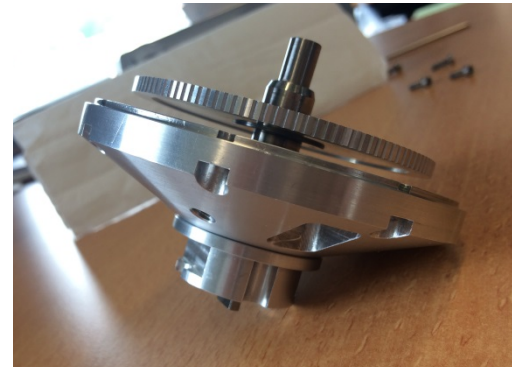
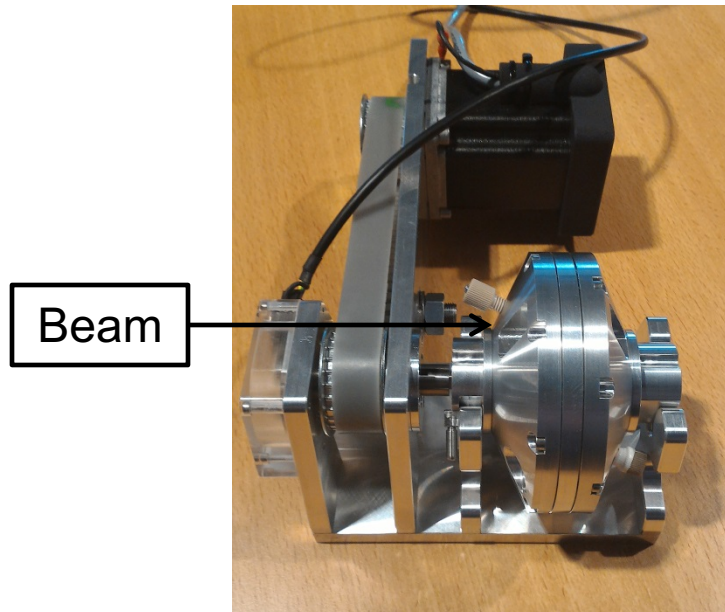
Rheology

Shear sweep: non-monotonic behavior of the flow curve indicating shear-induced structure



In situ experiment will be useful solving the ‘black box’ problem.

Next step: in-situ SANS



Questions to be answered:

- Dilute system: whether shear will elongate protein particle
- Dense system: how different shear rate induce shear banding

To wrap up

- Neutron scattering is a novel and complementary tool to quantitatively describe the structure of calcium caseinate.
- In-situ (SE)SANS measurement will be promising in understanding how structure is formed under shear and mild heat.
- Other methods are needed to help interpret the results of neutron scattering.

Acknowledgement

Co-authors of this presentation:

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Wim Bouwman



People contributing to this work:

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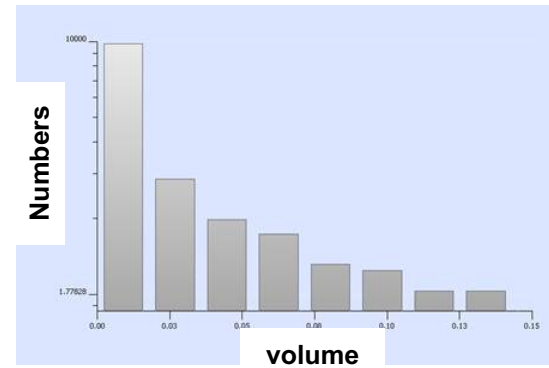
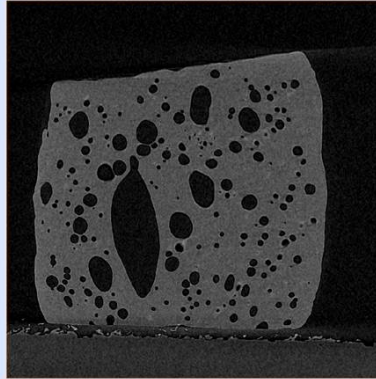
Evgenii Velichko



Thank you for your attention

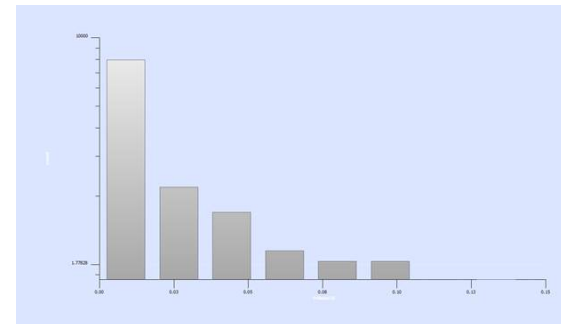
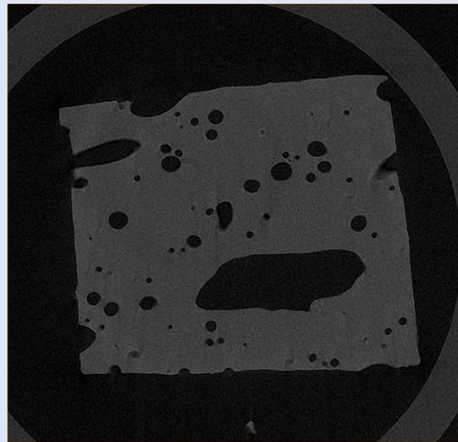
XRT

Spray dried



- More small air bubbles

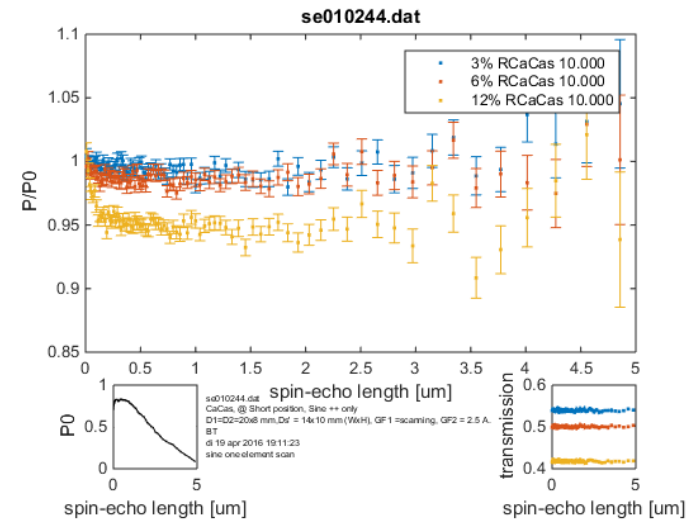
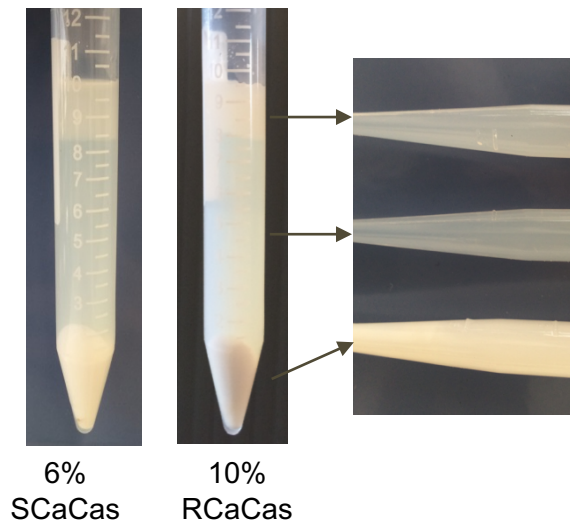
Roller dried



- Absence of large air bubbles

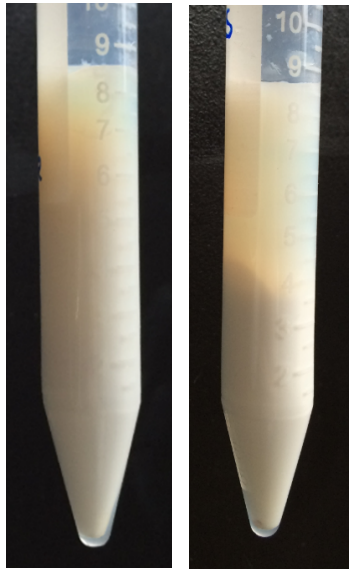
SESANS

--6&10% RCaCas/SCaCas

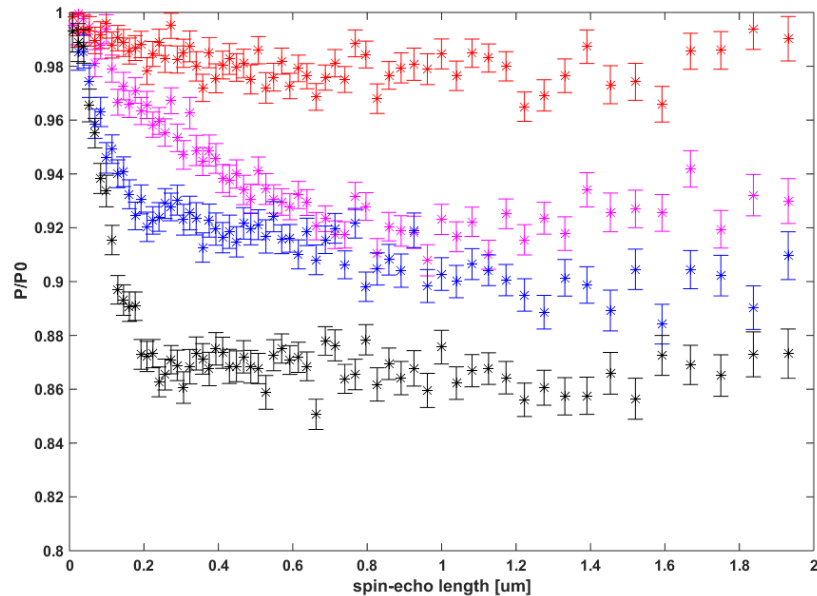


SESANS

--12% RCaCas/SCaCas



12% RCaCas 12% SCaCas



SCaCas Upper layer

RCaCas Upper layer

RCaCas Mid layer

SCaCas Mid layer