

COST Action FP1405

Active and intelligent fibre-based packaging – innovation and market introduction

Characterisation of NFC-/xylan-based hydrogels and aerogels reinforced by tannic acid

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Objectives

 Study the interactions in the ternary system (Nanofibrillated cellulose + xylan + tannic acid) by conducting viscosity and rheological measurements on hydrogel and its components.

• Examine the internal structure of aerogels with Scanning Electron Microscopy (SEM)



Where does tannic acid come from?



Birch xylan extraction





Source: Kilpeläinen et al., 2014

Nanofibrillated cellulose (NFC)





Photo: Innventia





Viscoelastic properties (hydrogels -> NFC + PHWE xylan + TA)

3.5PS-30NFC-70X* 1.5PS-30NFC-70X* *Actual %PS prior to xylan addition, 0.45% *Actual %PS prior to xylan addition, 1.05% В Α 10 10 1 1 G', G" (kPa) G', G" (kPa) 0.1 0.1 0.01 0.01 0.001 0.001 0.1 10 0.1 10 1 Frequency (Hz) Frequency (Hz) G' G" ☆ NFC • NFC_Xylan ↔ NFC Xylan NFC_xylan_TA NFC_xylan_TA

Viscosity measurement – (hydrogels –> NFC + PHWE xylan + TA)





Compression test – (Aerogels –> NFC + PHWE xylan + TA)





SEM

1.5% total polysaccharide content, 40% xylan, 60% NFC



SEM

3.5% total polysaccharide content, 70% xylan, 30% NFC





Conclusions

- There is considerable evidence suggesting that <u>xylan</u> and TA form complexes thereby altering the type of interaction with NFC.
- The <u>total content of polysaccharide is a key</u> <u>parameter</u> affecting the way xylan-TA complexes interact with NFC.
- The sharp differences in the morphology of aerogels with or without TA gave hints on the degree of interaction between xylan-TA complexes and NFC



References

Kilpeläinen, P.O., Hautala, S.S., Byman, O.O., Tanner, L.J., Korpinen, R.I., Lillandt, M.K-J., Pranovich, A.V., Kitunen, V.H., Willför, S.M., Ilvesniemi, H.S. 2014. Pressurized hot water flow-through extraction system scale up from laboratory to pilot scale. Green Chemistry, 16, 3186-3194.
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Photos from my time in Antibes...









THANKYOU!

