

Encapsulation of an omega-3 concentrate by Particles from Gas Saturated Solutions (PGSS)-drying

Particle characterization and oxidative stability

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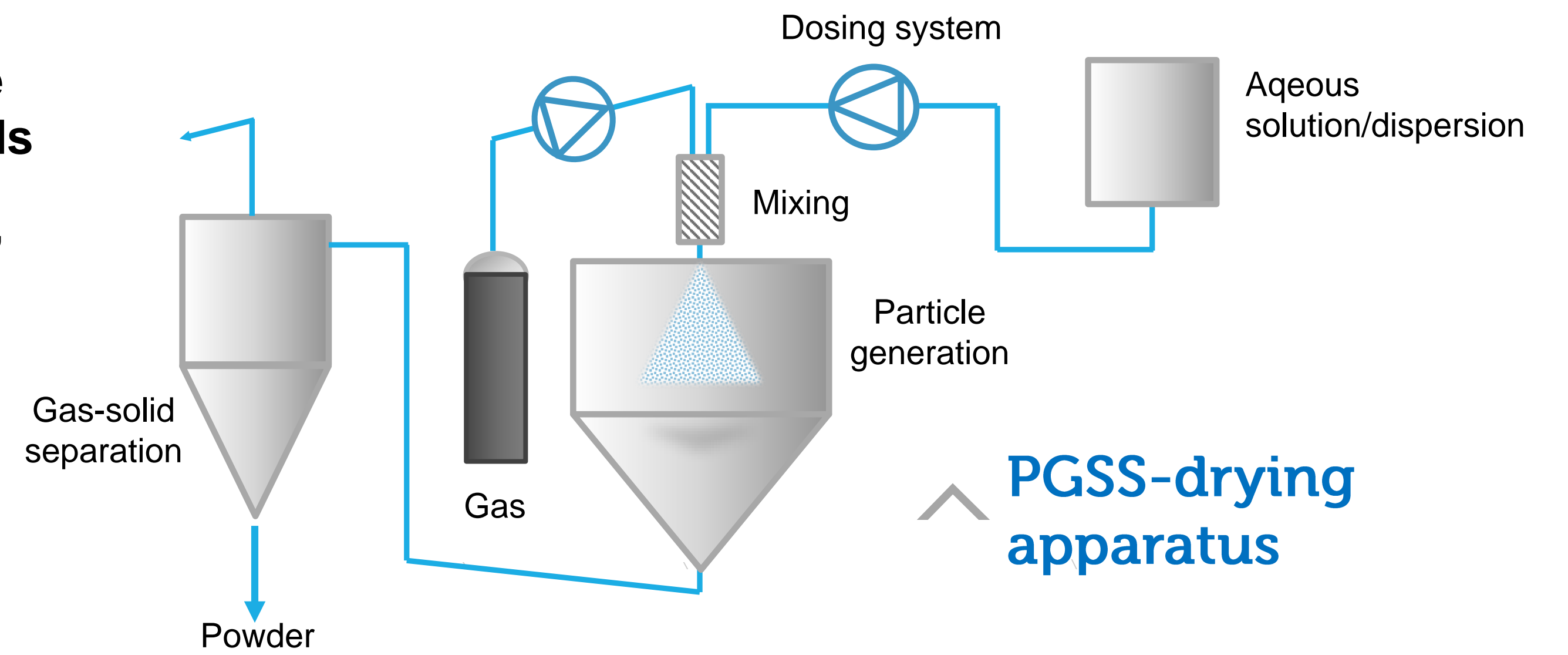
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INTRODUCTION

Particles from Gas-Saturated Solutions (PGSS)-drying [1]

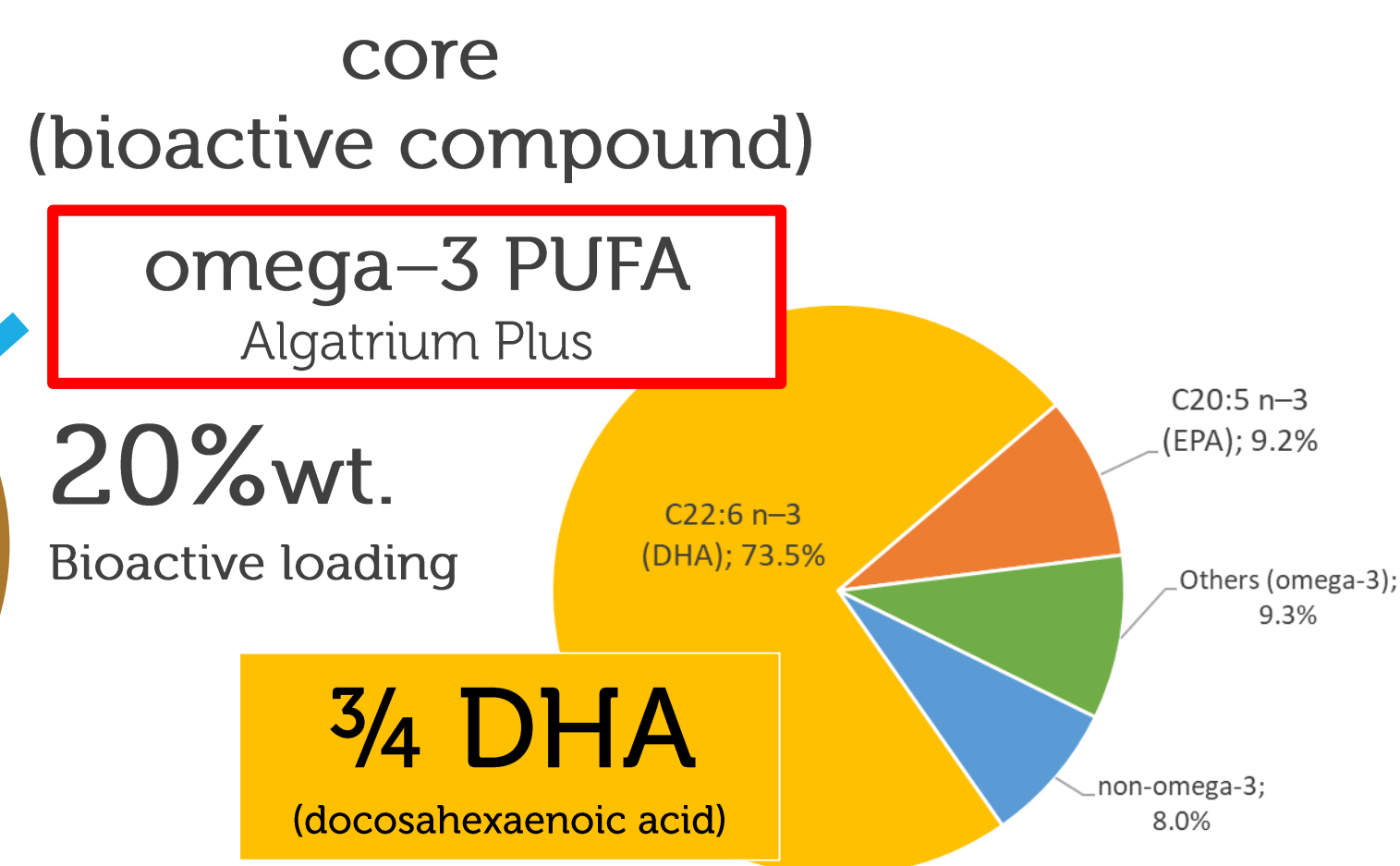
Alternative encapsulation technique based on the use of **Supercritical Carbon Dioxide (SC-CO₂)** to micronize and dry aqueous solutions/dispersions of bioactive compounds

- SC-CO₂ dissolves into the aqueous solution/dispersion at moderate p (10-15 MPa), **expanding the mixture and lowering its viscosity**
- The mixture is depressurized through a nozzle and dissolved CO₂ is rapidly released, **enhancing particle atomization**
- The **intense cooling** effect of the expansion and the **inert atmosphere** in the spraying tower **protect the bioactive compounds**

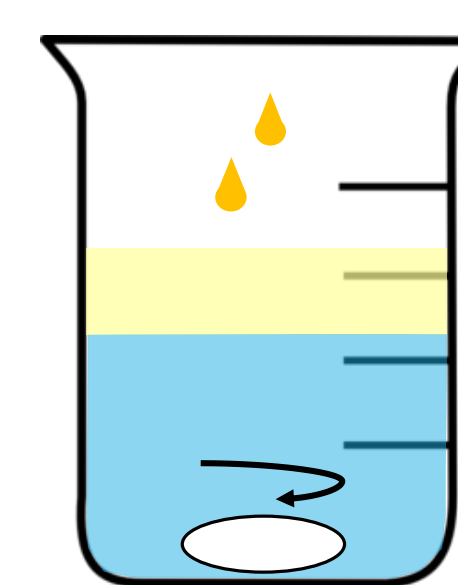


EXPERIMENTAL

encapsulating agent
OSA-starch
n-octenyl-succinic-anhydride modified starch
good emulsifier
suitable to encapsulate omega-3 [2,3]



Emulsion Formulation



6 % omega-3 concentrate
24 % OSA-starch
70 % distilled water

US-assisted emulsification



Drying Conditions

PGSS-drying based on [3]	
Inlet T static mixer	120 °C
Outlet T spraying tower	55 °C
pressure	10 MPa
GPR gas-to-product ratio	30 g CO ₂ /g aq. feed
nozzle	Ø0.4 mm

Spray-drying	
Inlet T	155 °C
Outlet T	100 °C
Feed	3.0 g/min
N ₂ Flow	360 L/h
nozzle	Ø1.5 mm



Freeze-Drying	
pressure	1.5 · 10 ⁻⁴ mbar
time	48 h
Freezing methods	
-20 °C overnight	
Liquid N ₂ (-196 °C)	



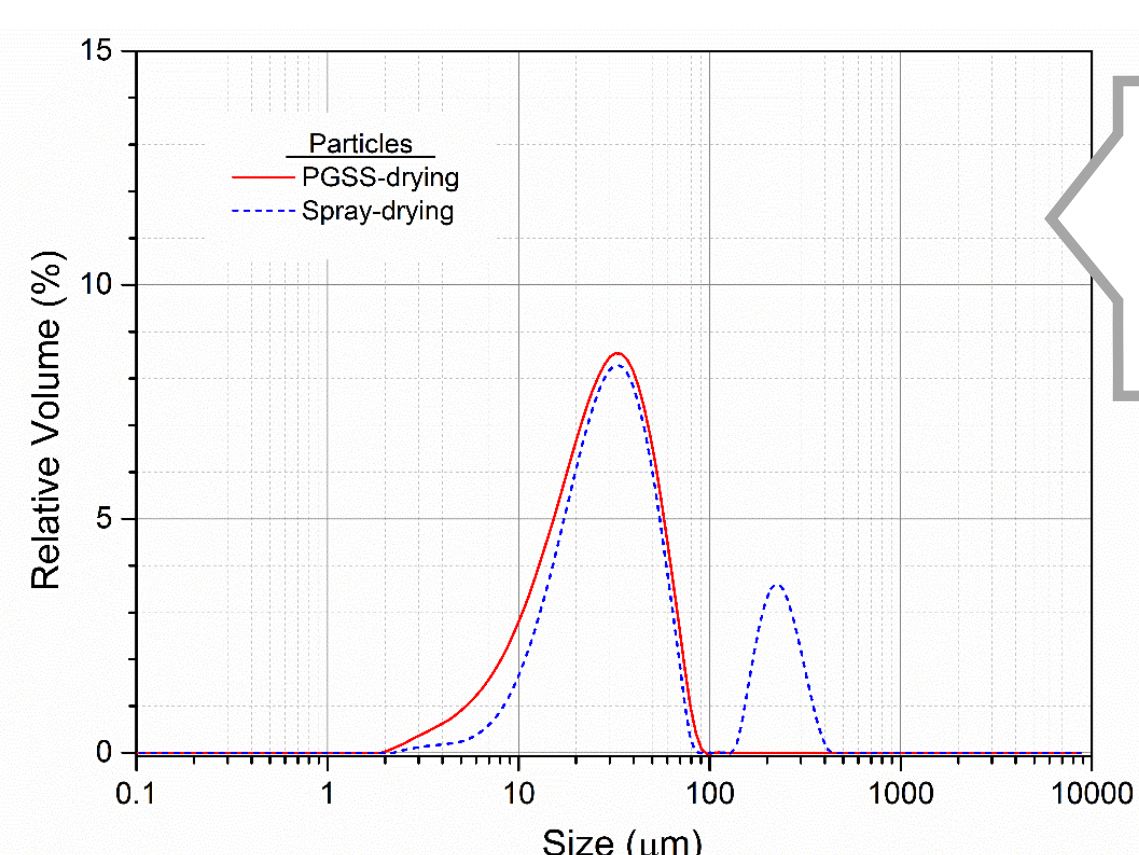
RESULTS

Emulsion /drying method	EE (day 0) (%)	Yield (%)	Bioactive load (mg/g)	Moisture (%)	
PGSS-drying	97.9 ^b ± 0.3	61 ± 1	191 ± 8	3.3 ± 0.3 ^a	
Spray-drying	97.5 ^b ± 0.1	30 ± 1	187 ± 3	5.6 ± 0.2 ^c	
Freeze-drying	-20 °C overnight	95.8 ^c ± 0.2	99 ± 1	192 ± 2	4.66 ± 0.1 ^b
	liq N ₂	98.6 ^a ± 0.1	99 ± 1	192 ± 2	4.7 ± 0.1 ^b

- High EE no matter the drying method
- Low yield in spray-drying
- High bioactive load
- Low moisture

$$\text{Encapsulation Efficiency, EE (\%)} = \frac{\text{total oil} - \text{non-encapsulated oil}}{\text{total oil}} \times 100$$

Particle Size Distribution

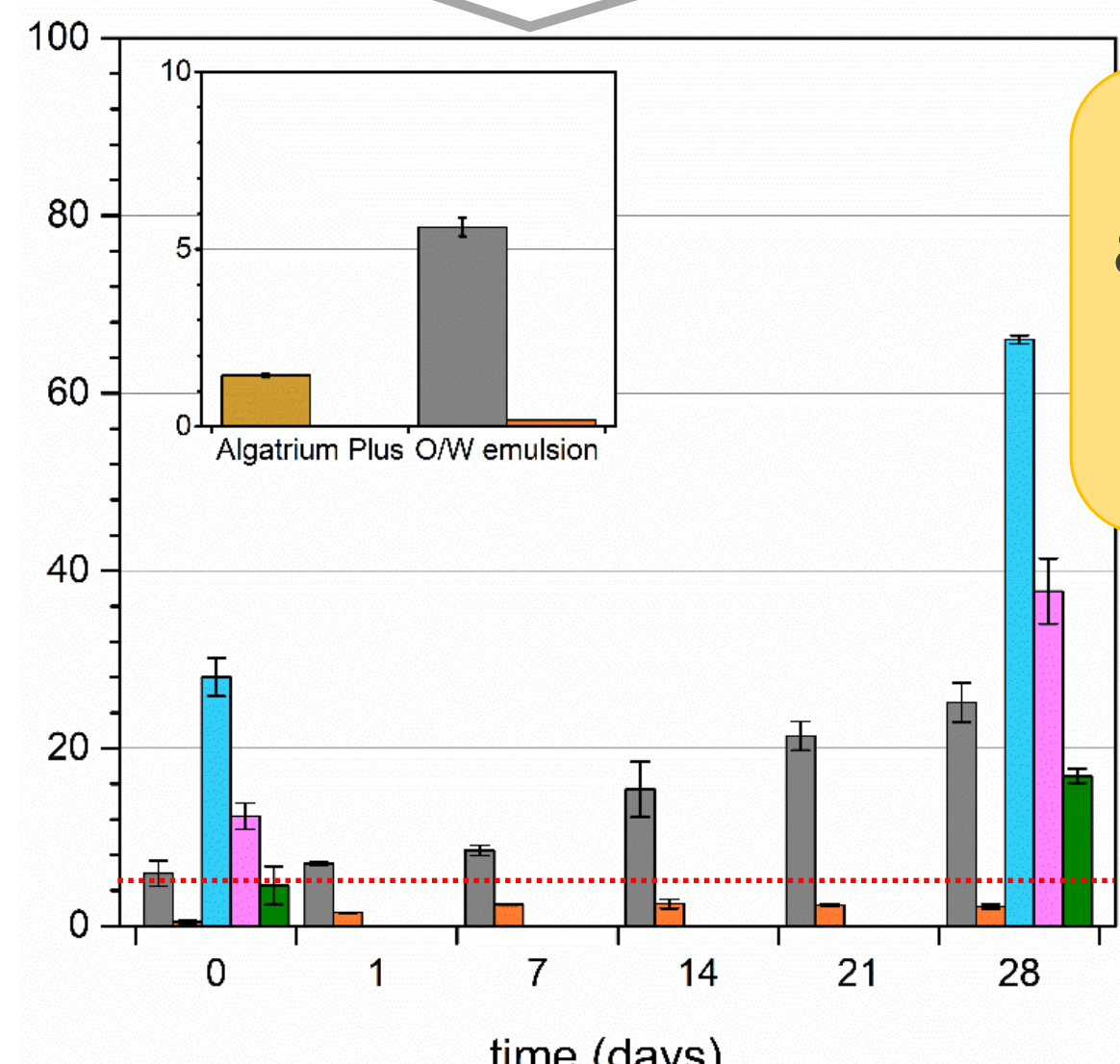
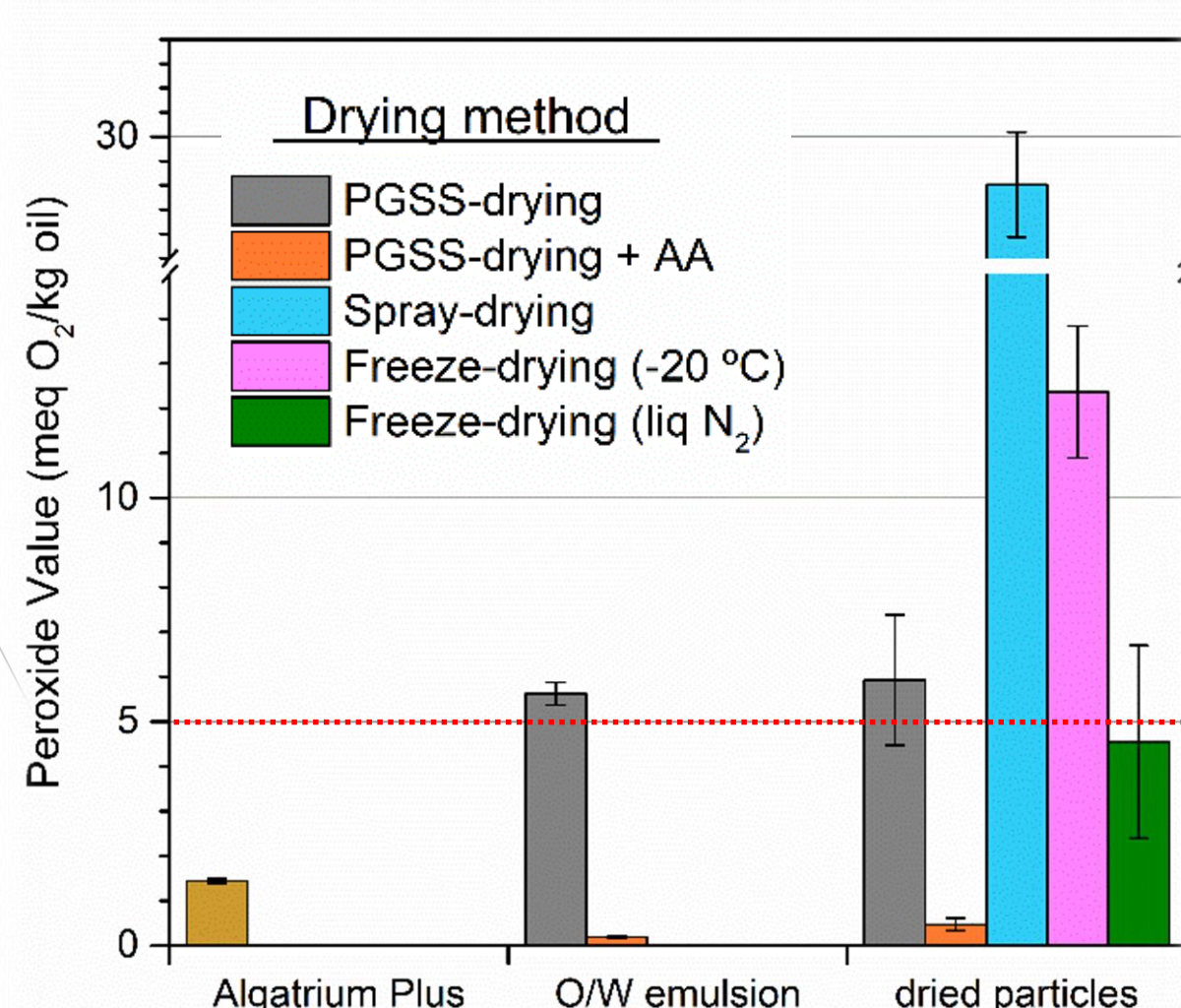


PGSS-drying – monomodal
 $d_{0.5} = 28.6 \mu\text{m}$
Spray-drying – bimodal
 $d_{0.5} = 35.4 \mu\text{m}$

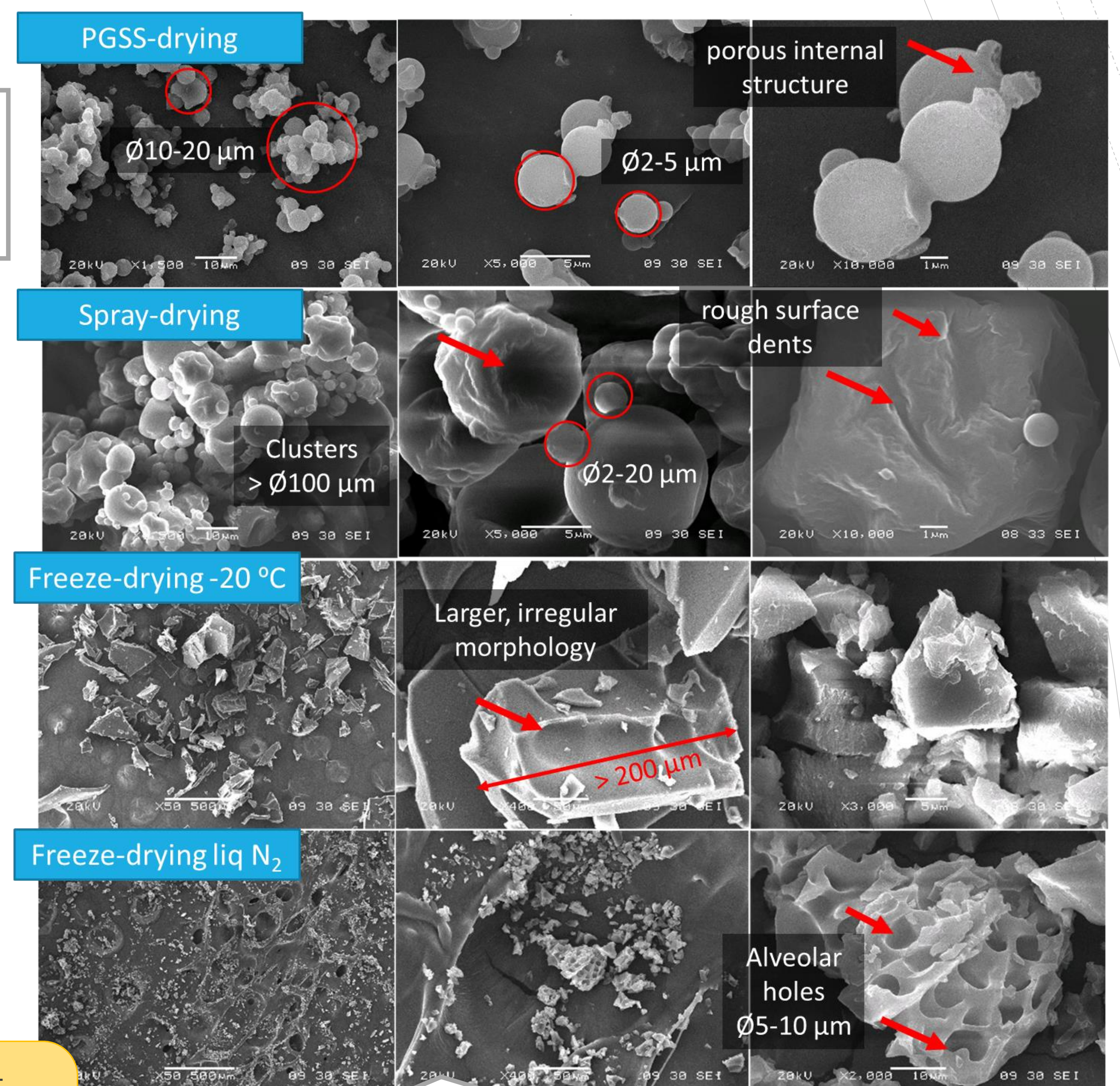
PGSS-drying promotes efficient atomization [4]

- Oxidation increases during processing
- Ascorbic acid prevents oxidation of omega-3
- Highest oxidation in spray-drying
- Conventional freezing at ambient [oxygen]
- PGSS-drying and FD with liq N₂ are comparable

Oxidation - Peroxide Value



PGSS-drying + ascorbic acid protect omega-3 from oxidation [5]



- PGSS-drying – spherical // Ø1.5-5 µm up to 10 µm internal porous structure
- Spray-drying – spherical // Ø1-10 µm up to 20 µm (larger) rough surface and dents collapse of hollow core
- Freeze-drying – irregular // some dimensions > 200 µm internal porous structure

REFERENCES

- [1] Türk, M. (Ed.) (2014). Particle Formation with Supercritical Fluids Challenges and Limitations, Supercritical Fluid Science and Technology (Vol. 6). Elsevier.
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- [3] Varona, S., Martín, A., Cocero, M. J. (2009). Chem. Eng. Process.: Process Intensification, 48(6), 1121–1128.
- [4] Martín, A., Weidner, E. (2010). J. Supercrit. Fluids, 55, 271–281.
- [5] de Paz, E., Martín, A., Cocero, M. J. (2012). J. Supercrit. Fluids, 72, 125–133.