

### CATÓLICA PORTO BIOTECNOLOGIA

# Molecular mobility and the thermomechanical properties of chitosan films

Joana F. Fundo<sup>1</sup>, <u>Mafalda A.C. Quintas<sup>1,2</sup> Cristina L. Silva<sup>1</sup></u>

<sup>1</sup>CBQF – Centro de Biotecnologia e Química Fina, Escola Superior de Biotecnologia, Universidade Católica Portuguesa, Porto, Portugal

<sup>2</sup>IBB – Institute for Biotechnology and Bioengineering, Centre of Biological Engineering, Universidade do Minho, Braga, Portugal

# Why use Edible Films?

- > Consumers' awareness of environmental issues related with packaging
- Limited availability of Petroleum

Driving force to use of biodegradable biopolymers from renewable sources

Consumers' demand for healthier and more convenient foods (e.g.

minimally processed foods)

> Changes in retailing practices and/or in way of life force the development

of convenient food products with longer shelf-life

Driving force for the use of edible coatings/films

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### Why Molecular Mobility in Edible Films?

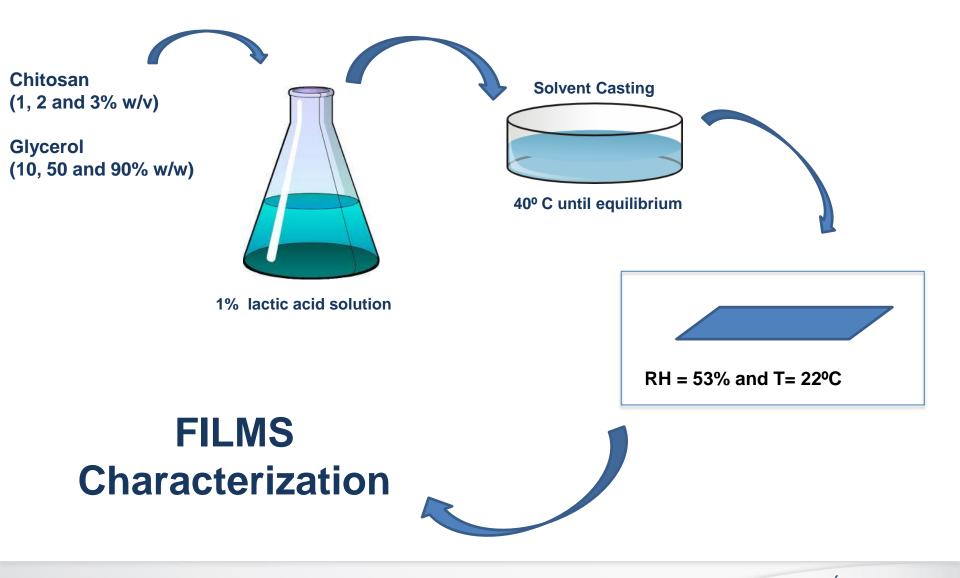
#### > Edible films are partially crystalline partially amorphous materials

- Interesting physical properties
- Good models for other food systems

- The molecular mechanisms that control functionality in polymeric films are poorly understood
  - Specially in edible materials where water plays an important role as plasticizer



### **Methodology** – preparation of films



# Methodology – characterization of films

### Film Characterization

- Water Content
- Water Activity
- <u>Chitosan and Glycerol Content</u>

### Thermal Analysis

Scan from -150 to 200°C 20°C/min

- glass transition temperature (Tg)
- Crystallinity (melting  $\Delta h$ )



DSC TA-60WS



Free Induction Decay and Spin Spin Relaxation

sample relaxation time was determined (T2) :

- glycerol component (T2gly)
- water component (T2water)

 $\mathbf{Y} = \mathbf{A}_1 \exp \left(\frac{-X}{T_2 g | y}\right) + \mathbf{A}_2 \exp \left(\frac{-X}{T_2 w a t e r}\right) + \mathbf{Y}_0$ 

Bruker AVANCE III 300 MHz



### **Mechanical Properties**

ASTM D 882-91 (1991)

- -elongation at break (EB)
- tensile strength (TS)



Instron universal testing machine

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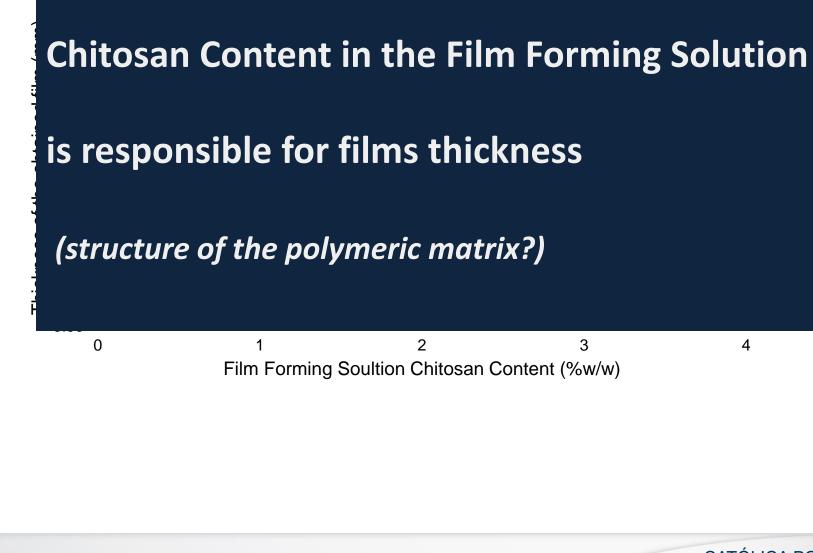
CENIMAT - I3N (Lisbon, Portugal)

FFS		Films		
		Chitosan (mg/g film)	Glycerol (mg/g film)	
1%10%	6	Glycerol Content in the Film Forming		
1%50%	G			
1%90%				
	S	Solution is responsible for the Chitosan		
2%10%				
2%50%				
2%90%	C	Content on the obtained film!		
3%10%				
3%50%				
3%90%				

90%

50%

10%



### Films with same composition have significantly

### different thickness!

Structure of the polymeric matrix?

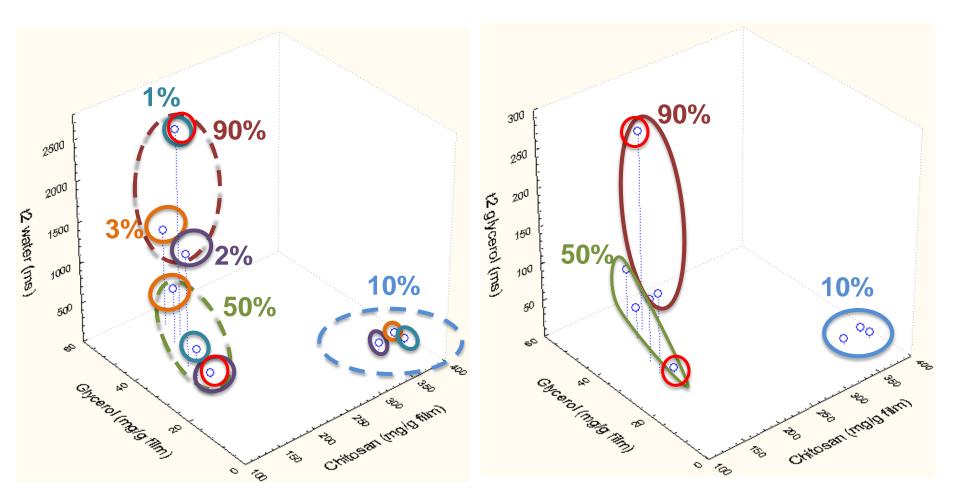
- Crystallinity

- Water Content

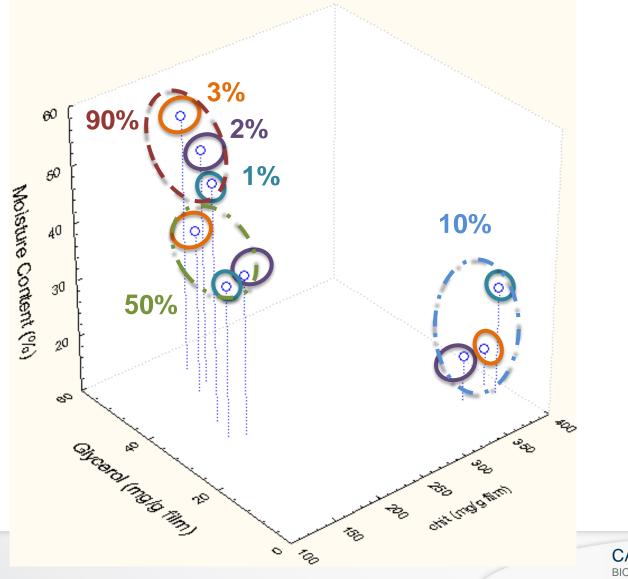
- Free Volume

10%

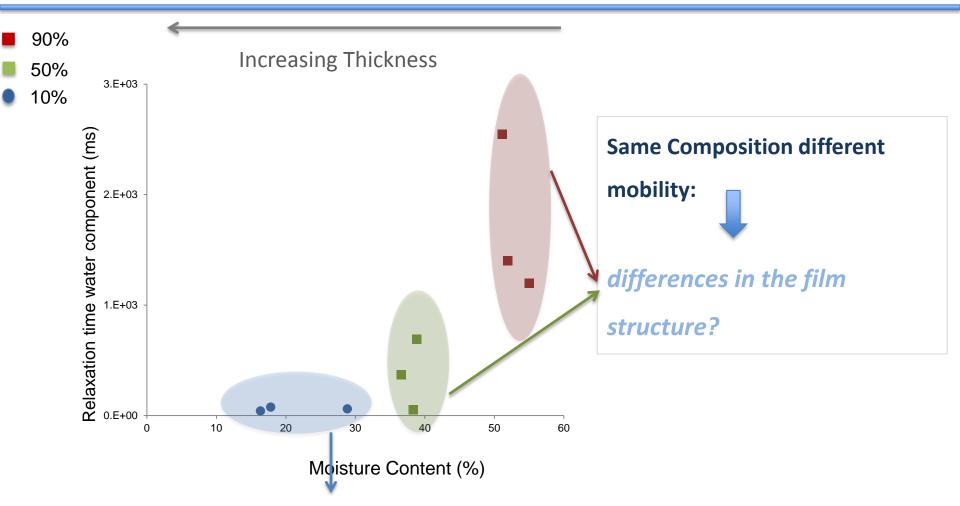
## **Results – NMR water and glycerol mobility**



### **Moisture content**



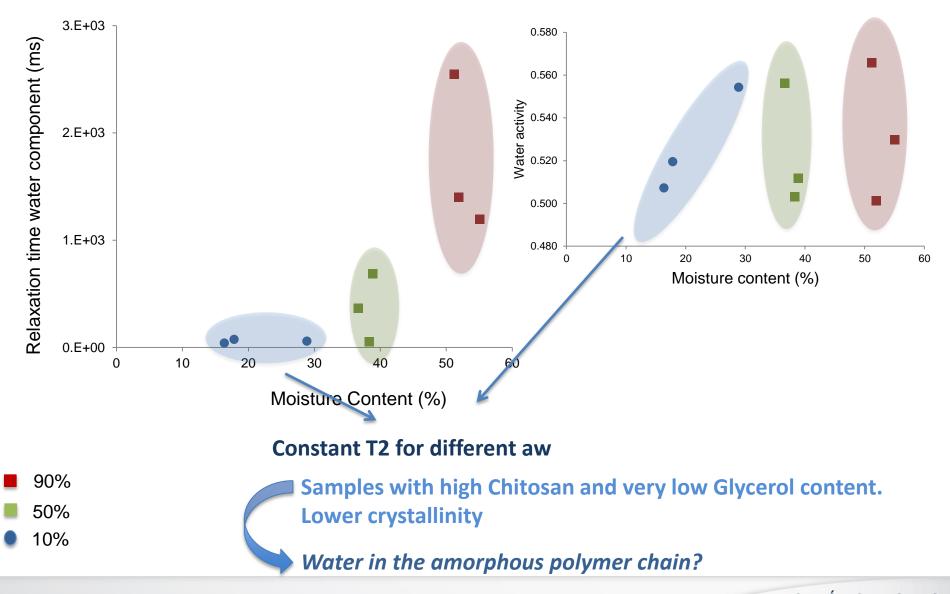
# **Results – Mobility vs Moisture Content**



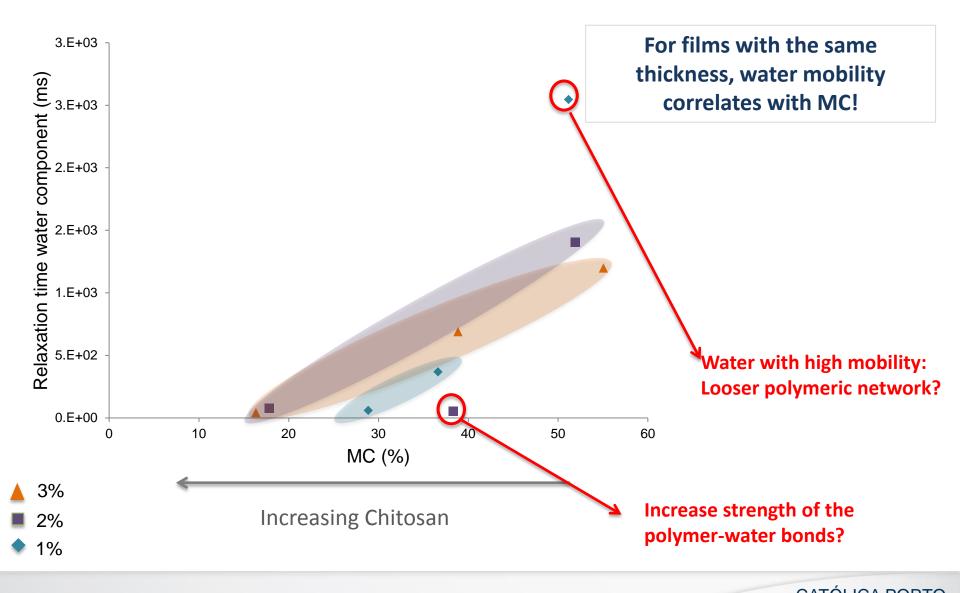
### **Different Moisture Content and same mobility:**

Water is linked to polymer chains and cannot move?

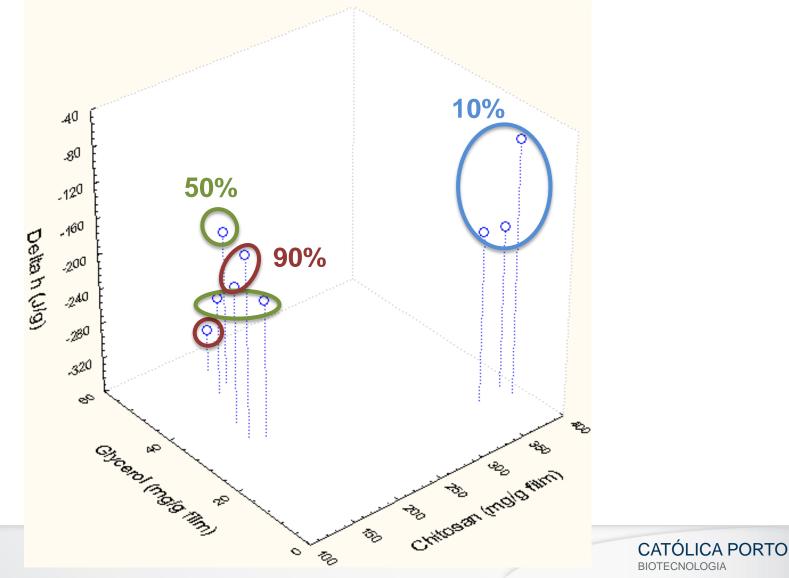
## **Results – Mobility vs Water Activity**



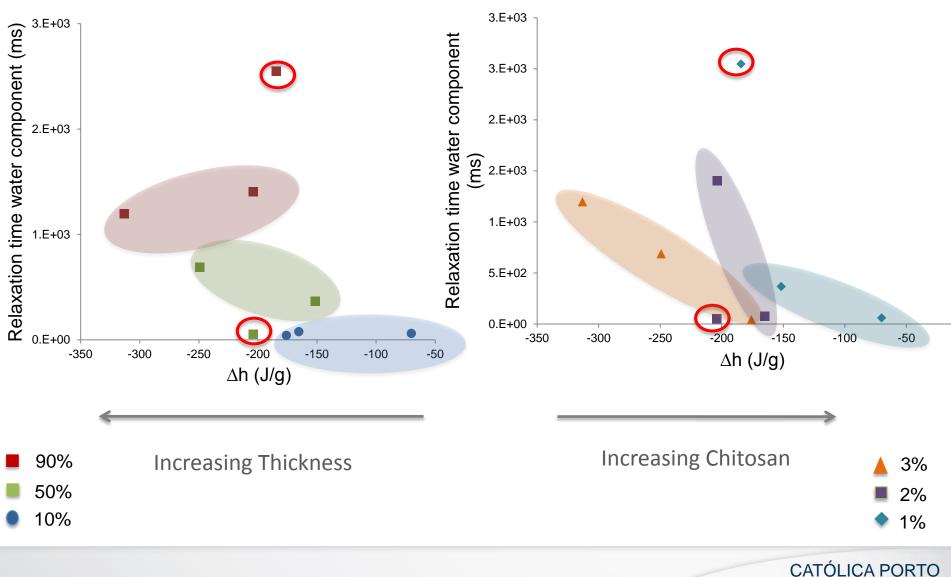
### **Results – Mobility vs Moisture Content**



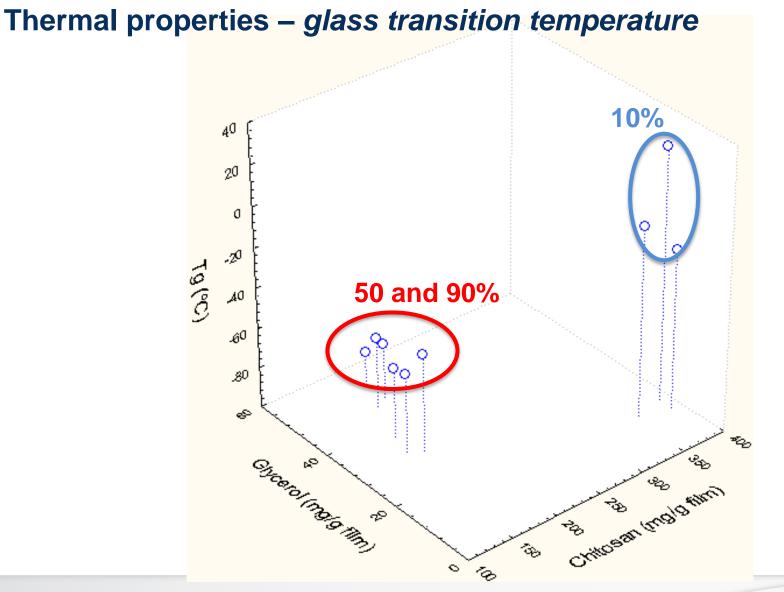
### Thermal properties – $\Delta h$



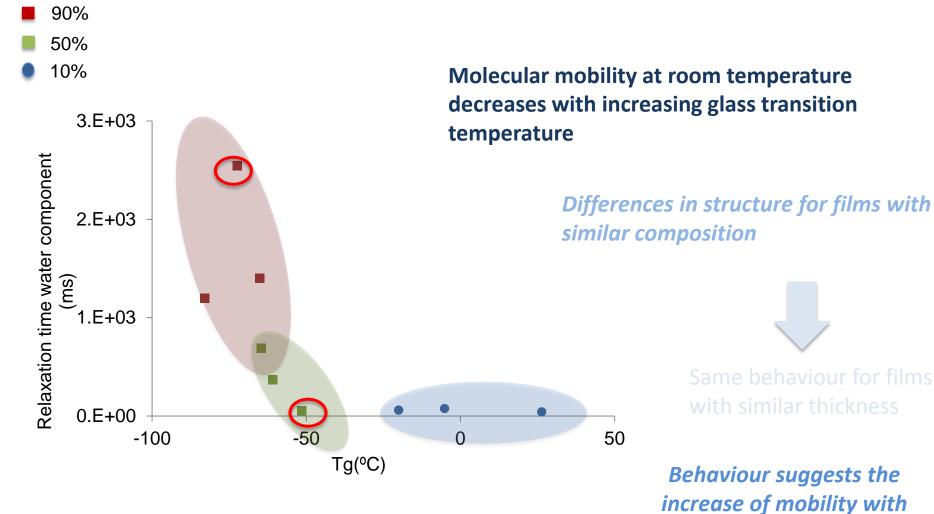
## **Results – Mobility vs Crystallization**



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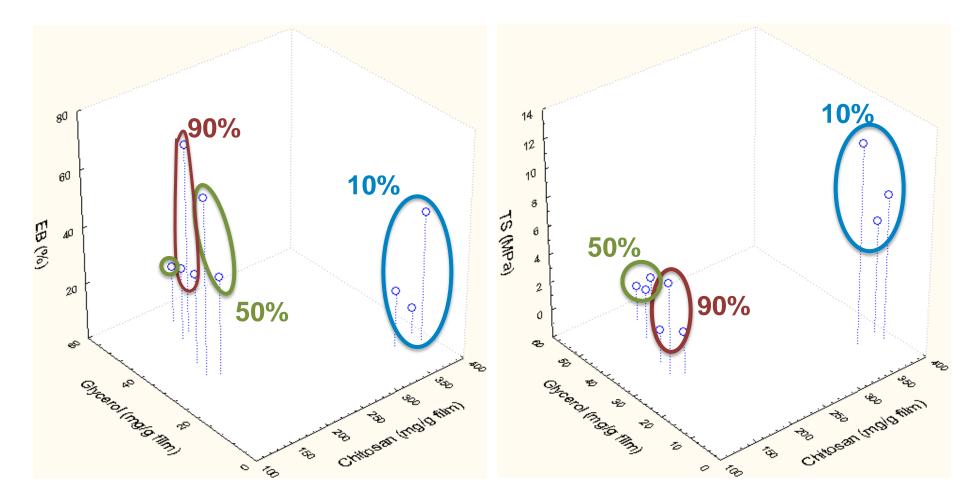


## **Results – Mobility vs Glass Transition**

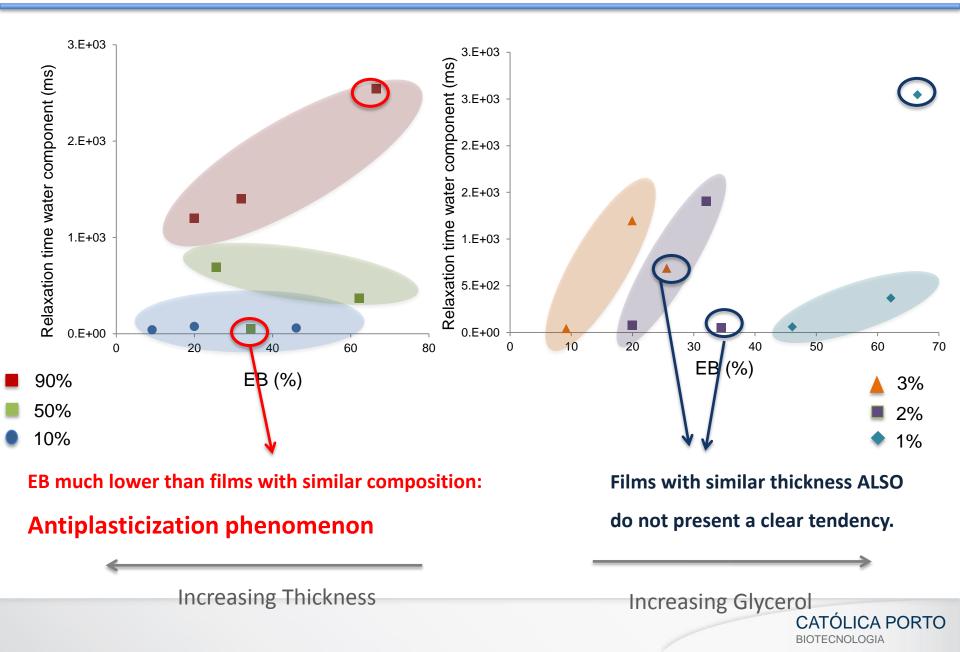


increase of free volume

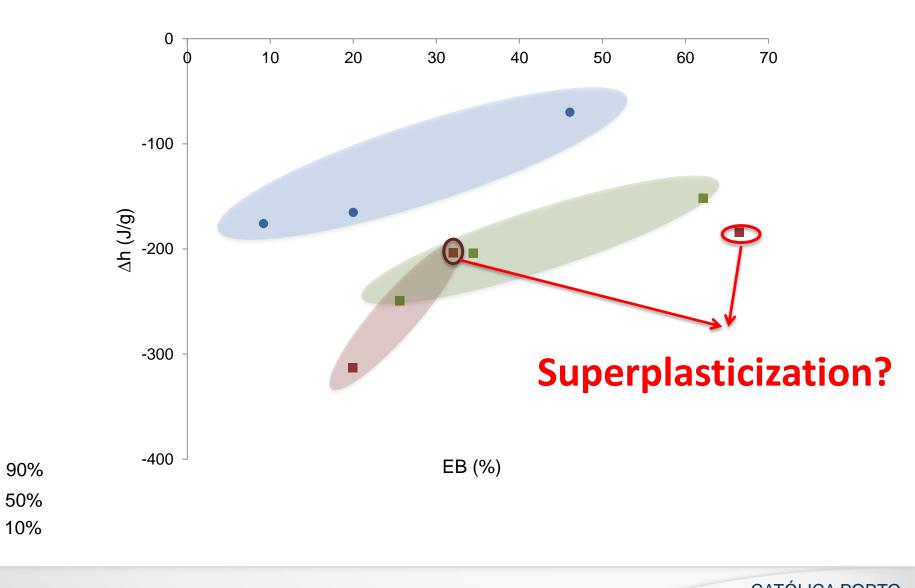
### **Mechanical properties**



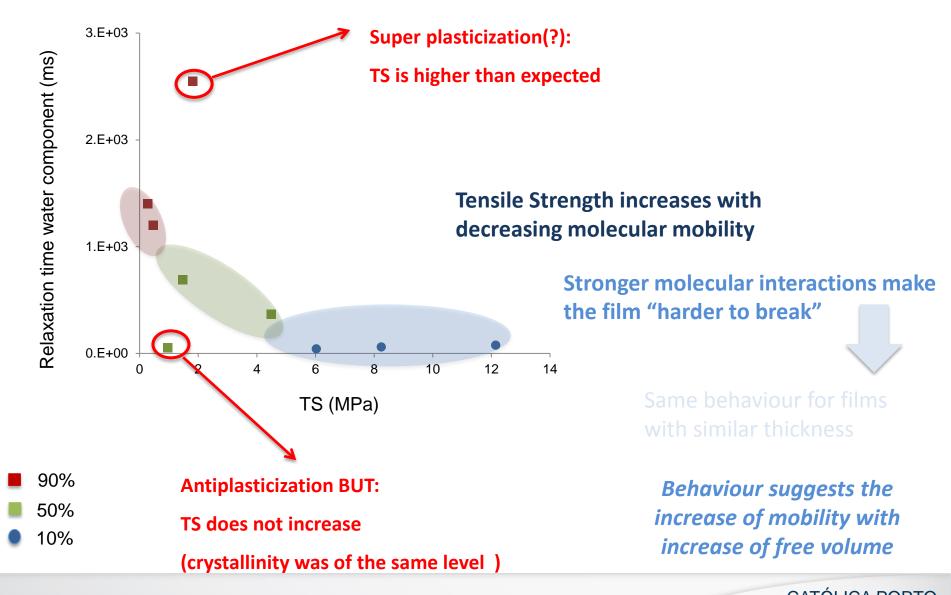
# **Results – Mobility vs Elongation at Break**



### **Results – EB vs Crystalinity**



## **Results – Mobility vs Tensile Strenght**



## Conclusions

> Films composition is governed by the amount of plasticizer in the FFS

### Film Thickness

- > Is governed by the chitosan content in the FFS
- > Correlates with Moisture Content ; Crystallinity and Elongation at Break

(affected also by the film composition)

### Water and Glycerol Mobility is the result of the combined effect of composition and structure of the film

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- $\succ$  Water molecular mobility correlates differently with **MC**,  $\Delta$ **h** and EB
  - > Depending on the film composition different tendencies are observed

## Conclusions

### Films composition

Governed by the amount of plasticizer in the FFS

### Film Thickness

Governed by the chitosan content in the FFS

#### Water and Glycerol Mobility

> Result of the combined effect of composition and structure of the film

### Water Molecular Mobility

- > Increases with MC of films with the same thickness
- > Decreases with crystallinity of films with the same thickness
  - **EB** correlates with crystallinity of films with the same composition
- > Glass Transition and Tensile Strength increase with decreasing mobility (free volume)

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# Thank you for your attention!

# **Questions?**

mquintas@porto.ucp.pt