



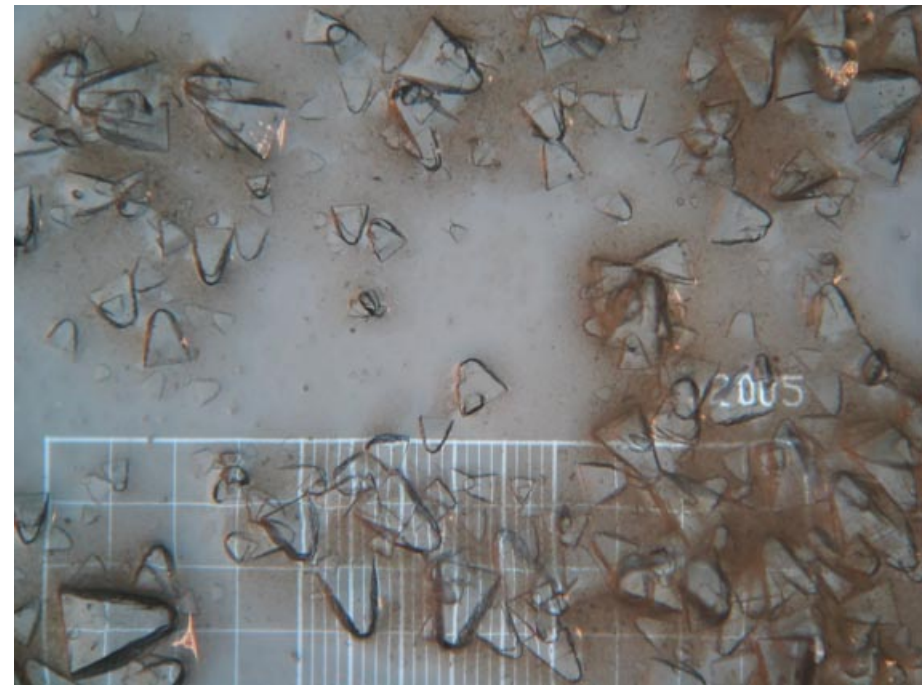
# Primary Nucleation of Alpha Lactose Monohydrate: The Effect of Supersaturation and Temperature

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JE Bronlund

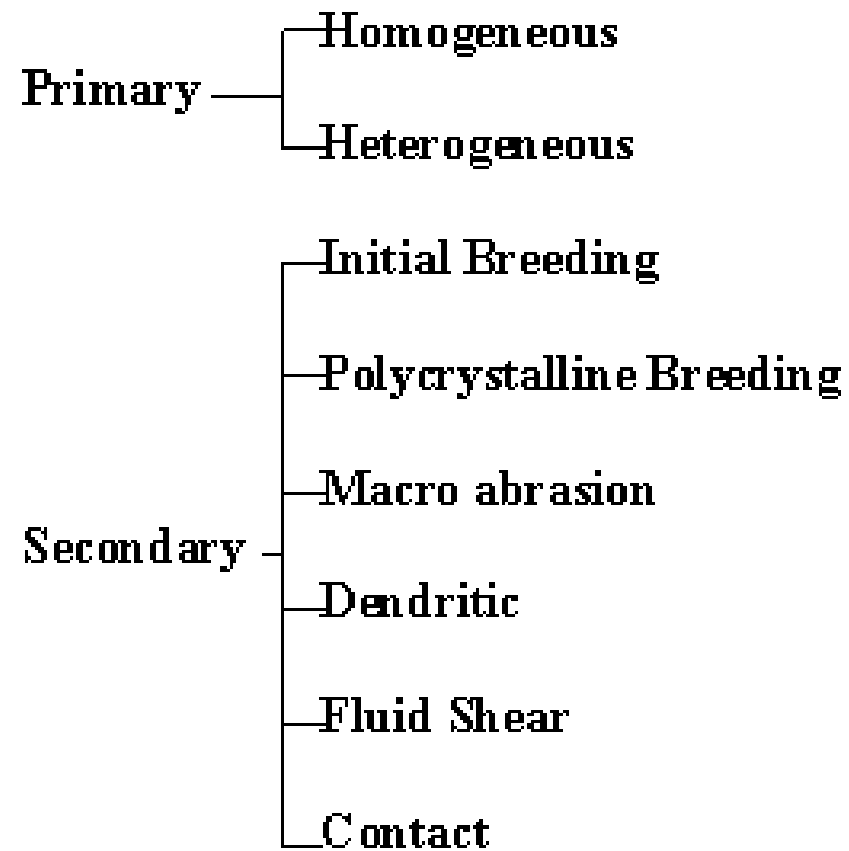


Dairy for life

# Nucleation – The effect on crystal size

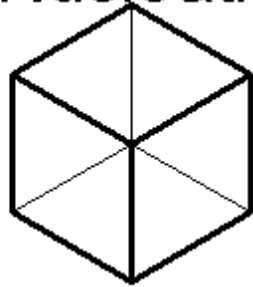


# Nucleation Mechanisms



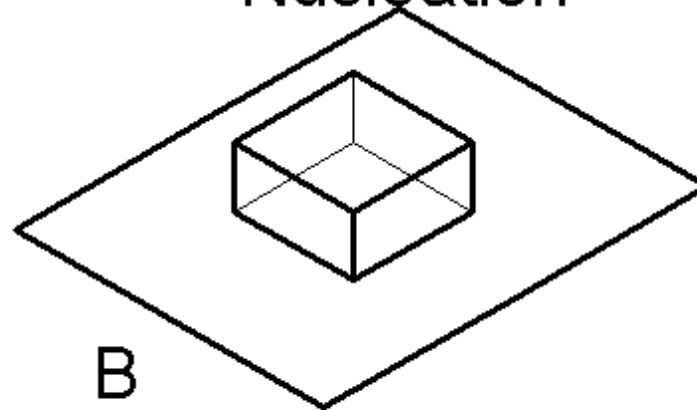
# Primary Nucleation Mechanisms

Homogenous  
Nucleation



A

Heterogeneous  
Nucleation



B

# Primary nucleation equations

$$J_{Hom} = A \exp\left(-\frac{16\pi\sigma^3 V_m^2}{3(kT_K)^3 (\ln S_R)^2}\right)$$

$$J_{Hen} = A \exp\left(-\frac{16\pi\sigma^3 V_m^2 (q)}{3(kT_K)^3 (\ln S_R)^2}\right)$$

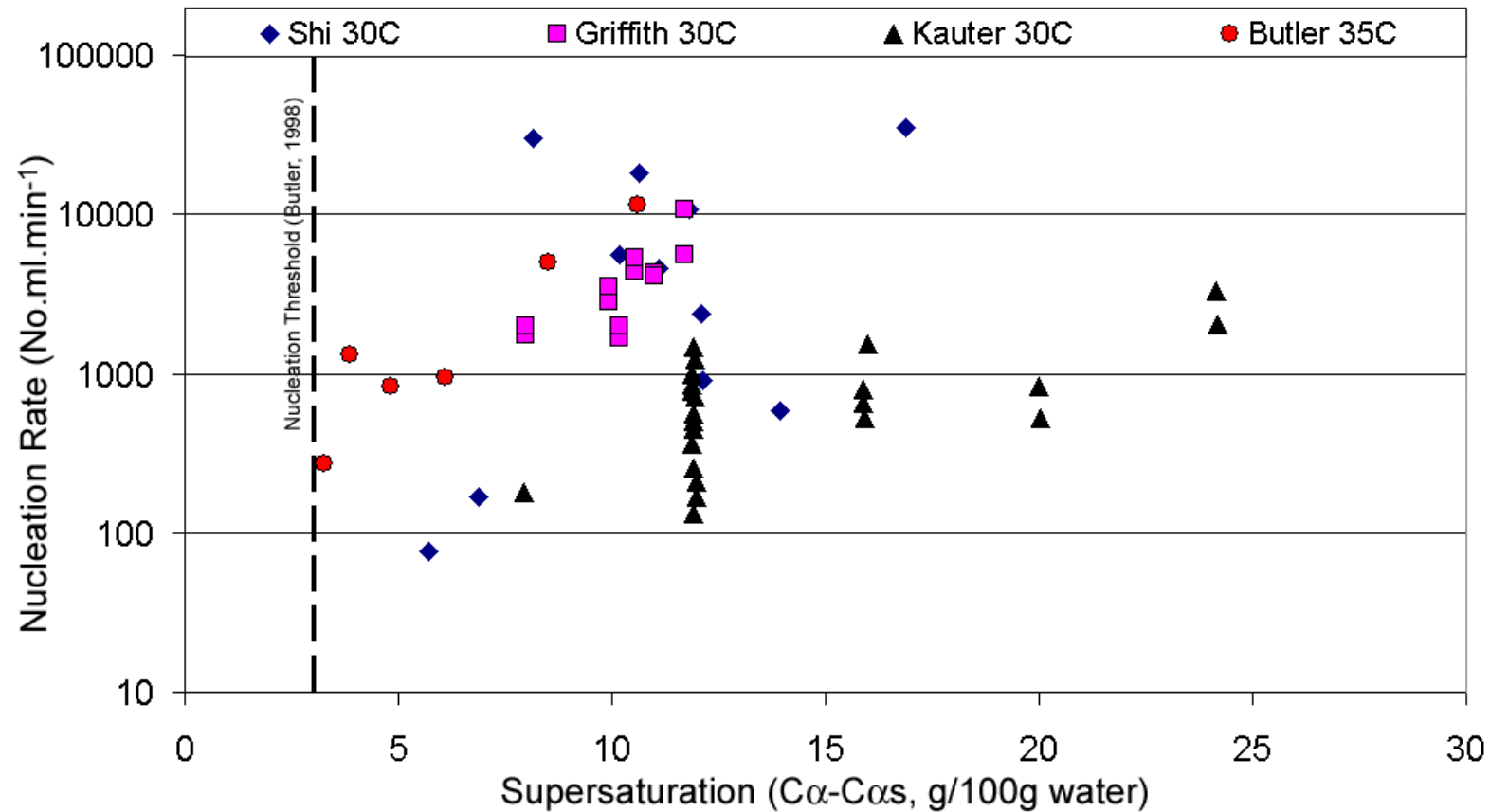
$$J_T = J_{Hom} + J_{Hen}$$

# Lactose Nucleation – Previous Work

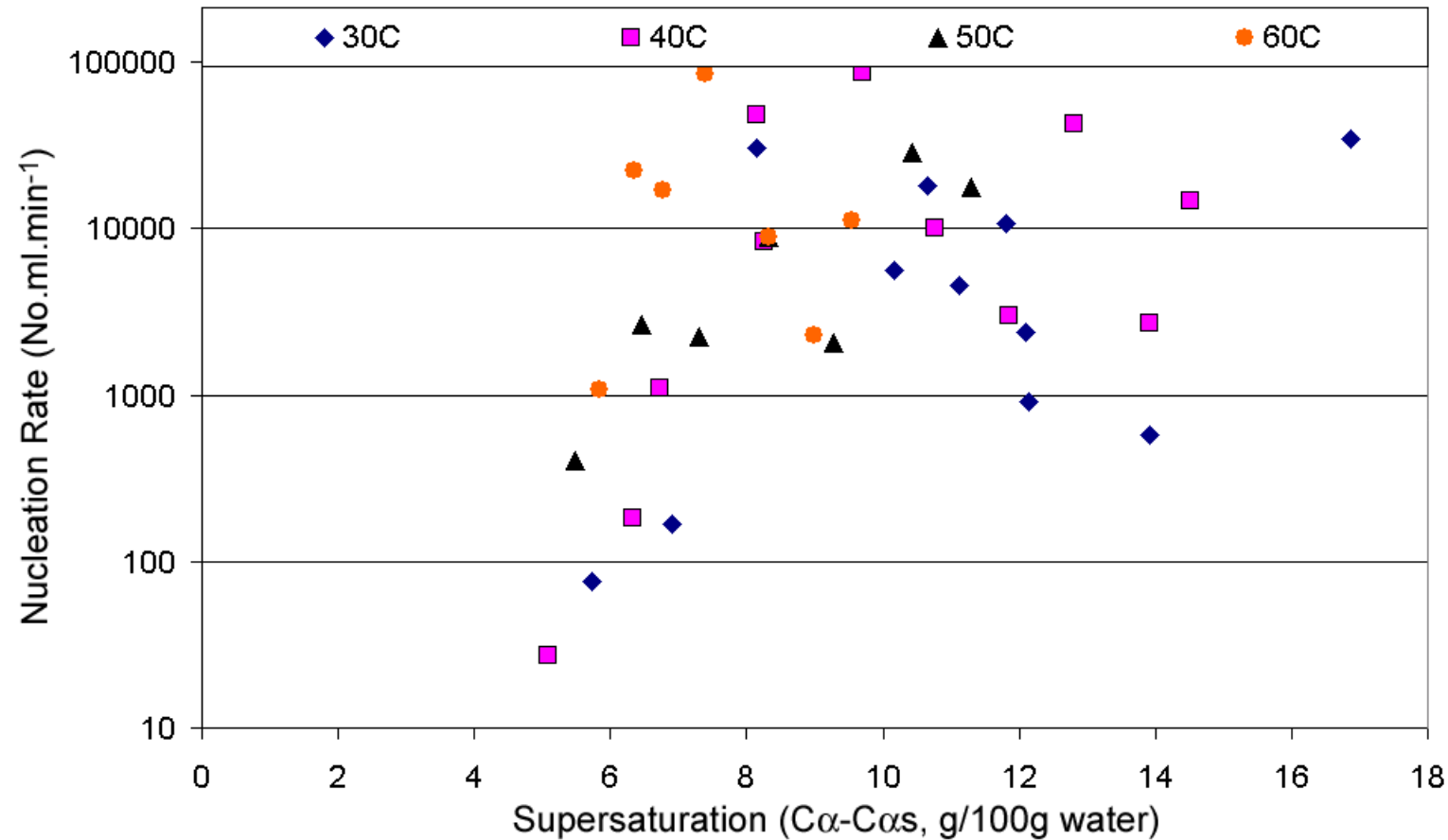
“In the manufacture of lactose it is desirable to secure a maximum yield of crystals in a minimum time, and to secure crystals which may be readily washed with a minimum of loss.” Herrington, (1934)

# Effect of Supersaturation on Nucleation

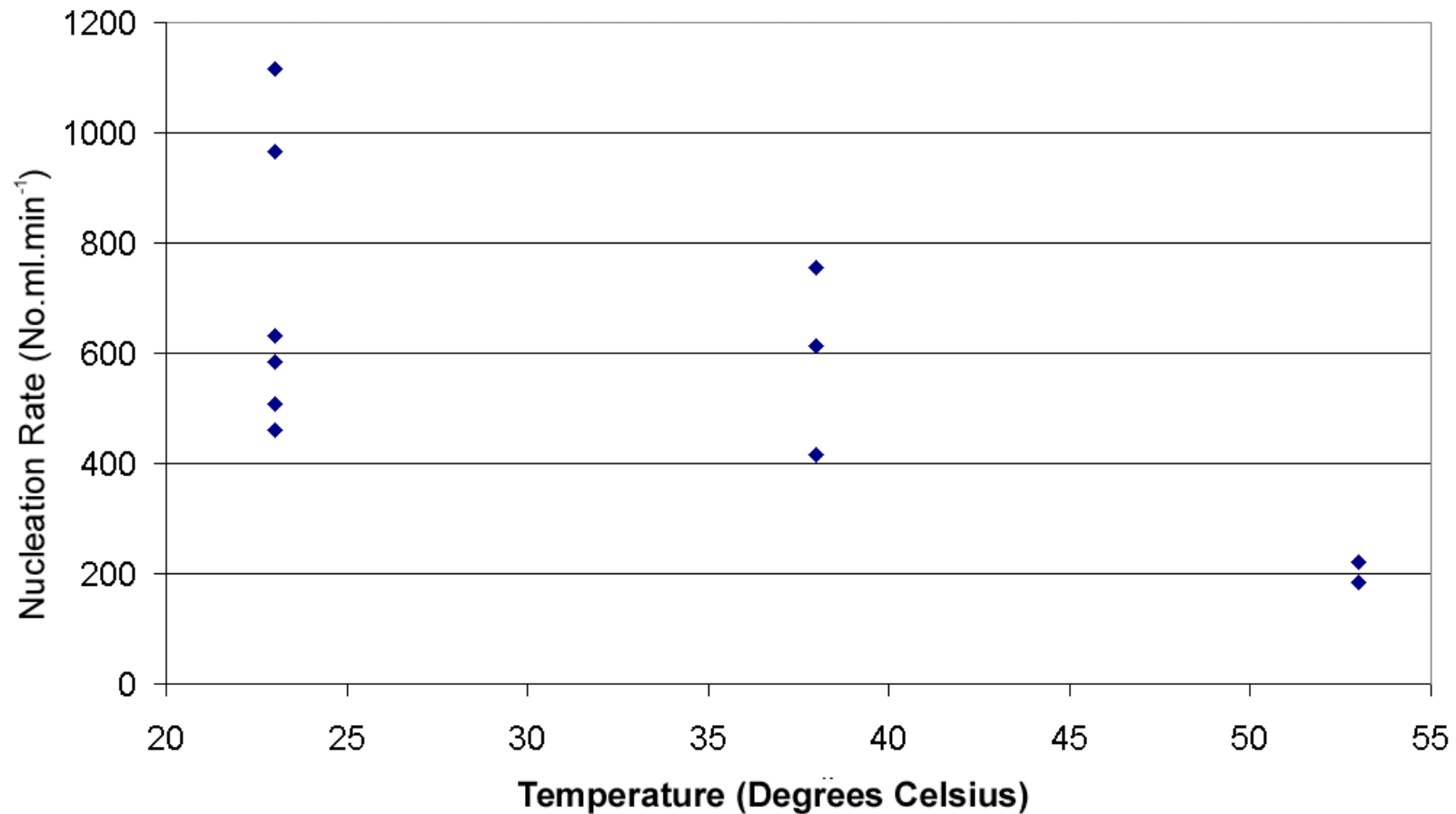
Shi, (1990), Griffith, (1982), Kauter, (2003), and Butler (1998)



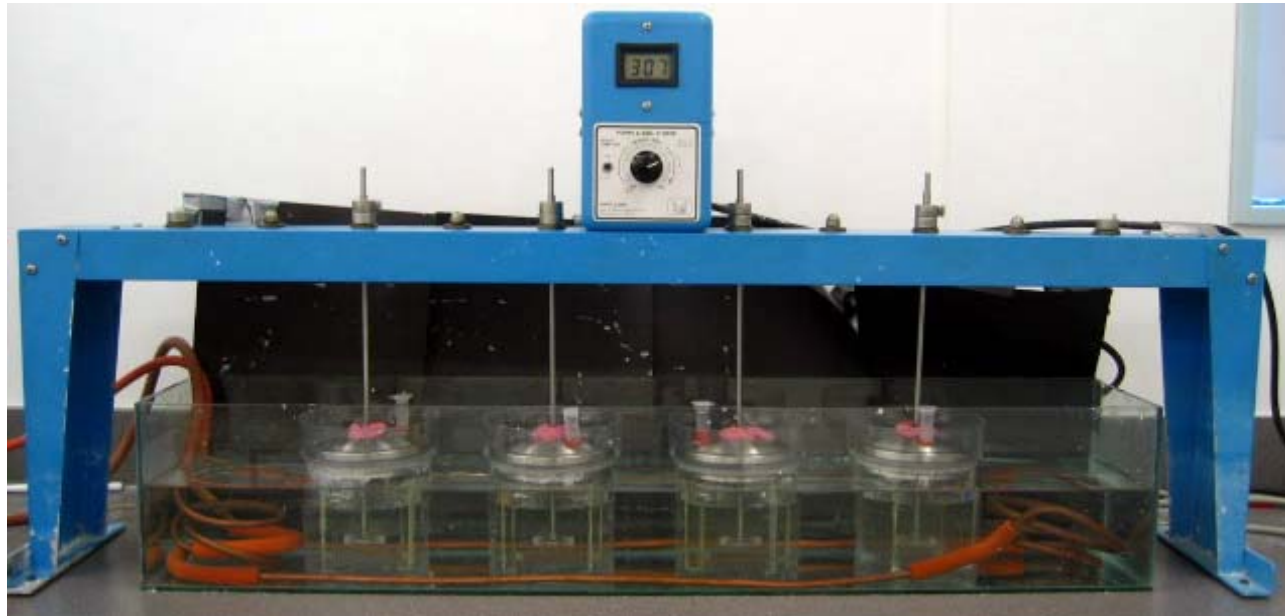
# Effect of temperature on nucleation (Shi, 1990)



# Effect of temperature on nucleation (Kauter, 2003)



# Experimental Setup

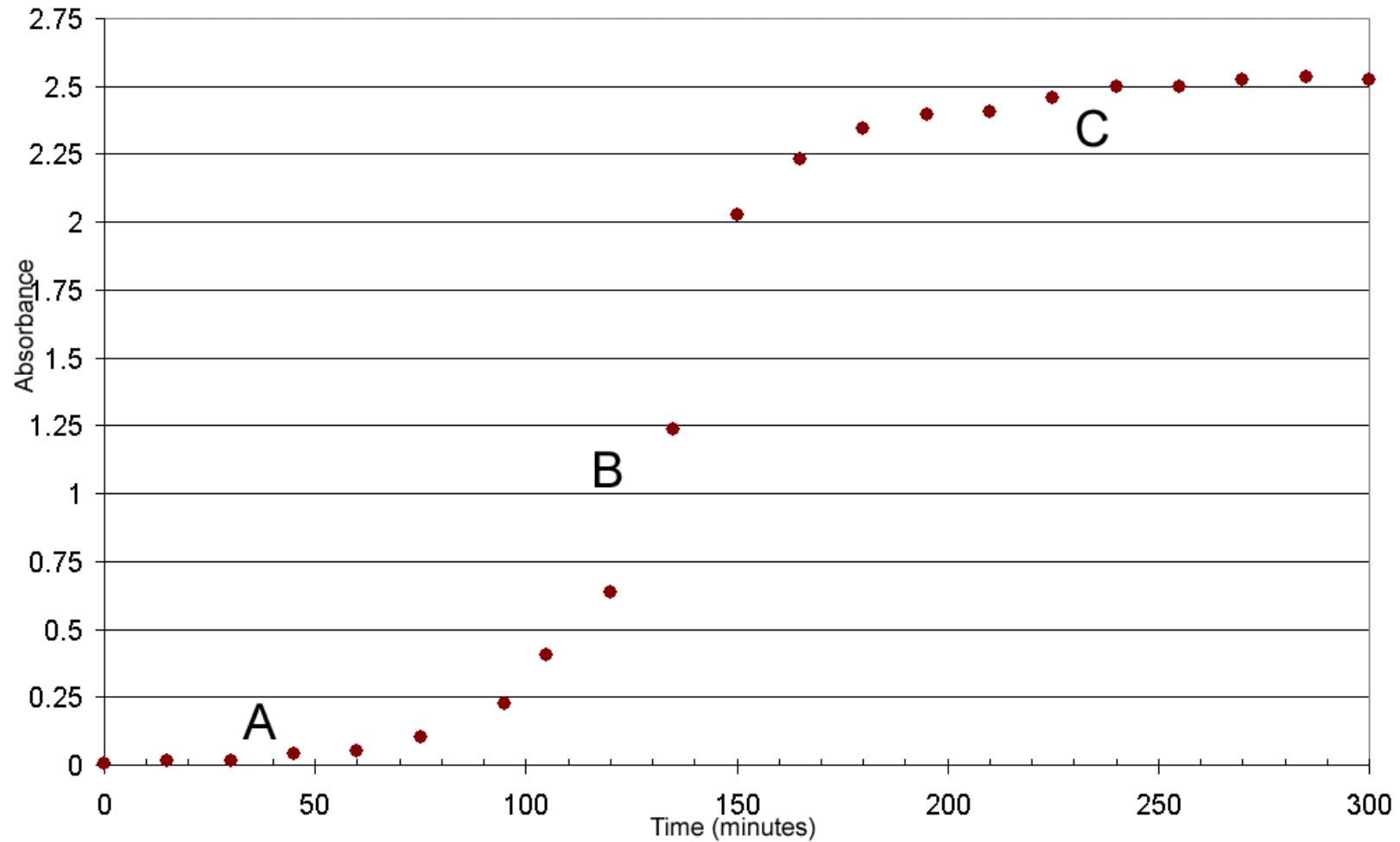


# Relating induction time to the nucleation rate

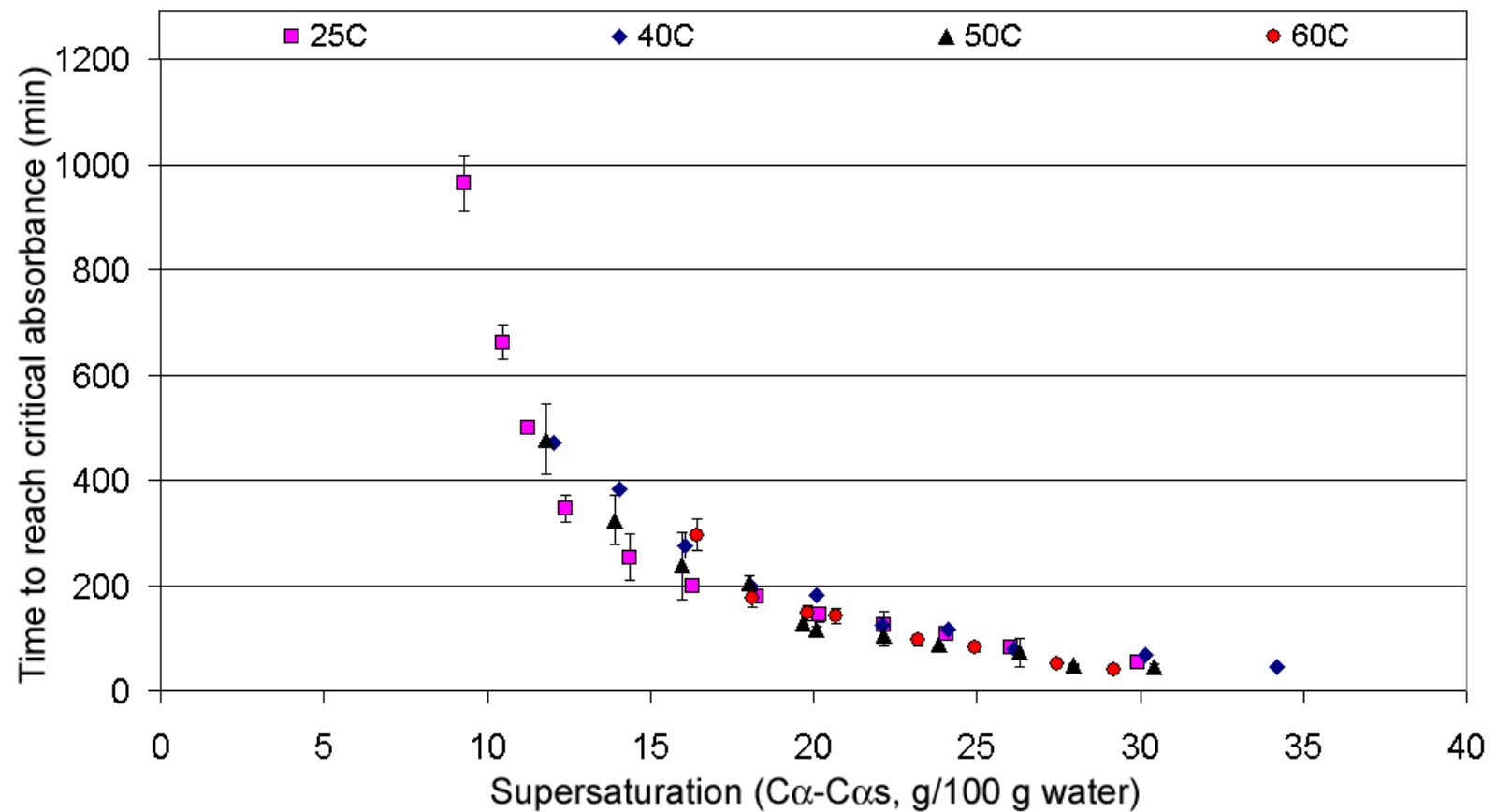
$$t_N \propto \frac{N_N}{J_T}$$

$$t_N = \frac{N_N}{J} = \frac{N_N}{A} \exp\left(-\frac{16\pi\sigma^3 V_m^2}{3(kT_K)^3 (\ln S_R)^2}\right)$$

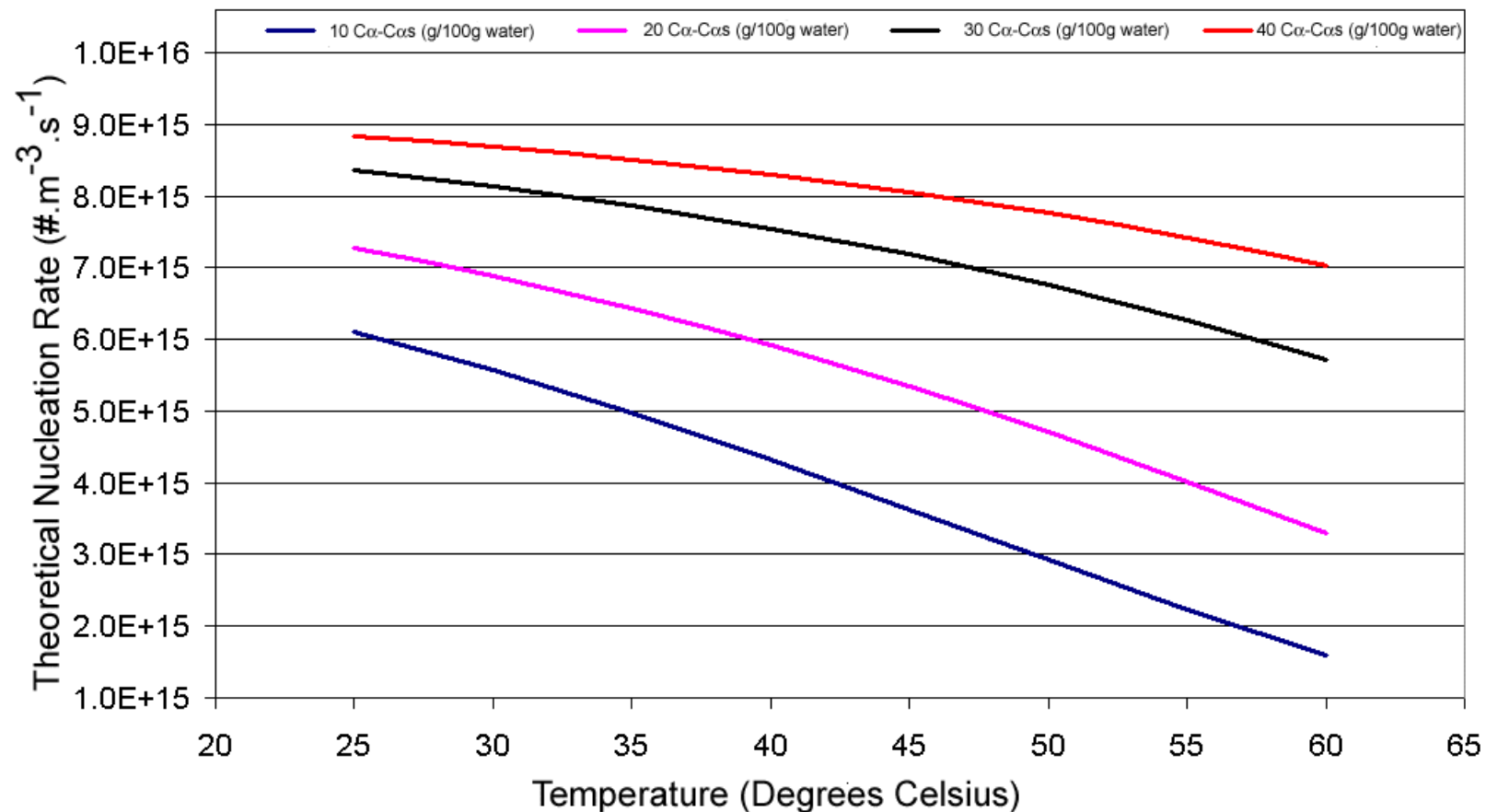
# Typical absorbance curve for nucleation



# Time to reach critical absorbance vs. supersaturation



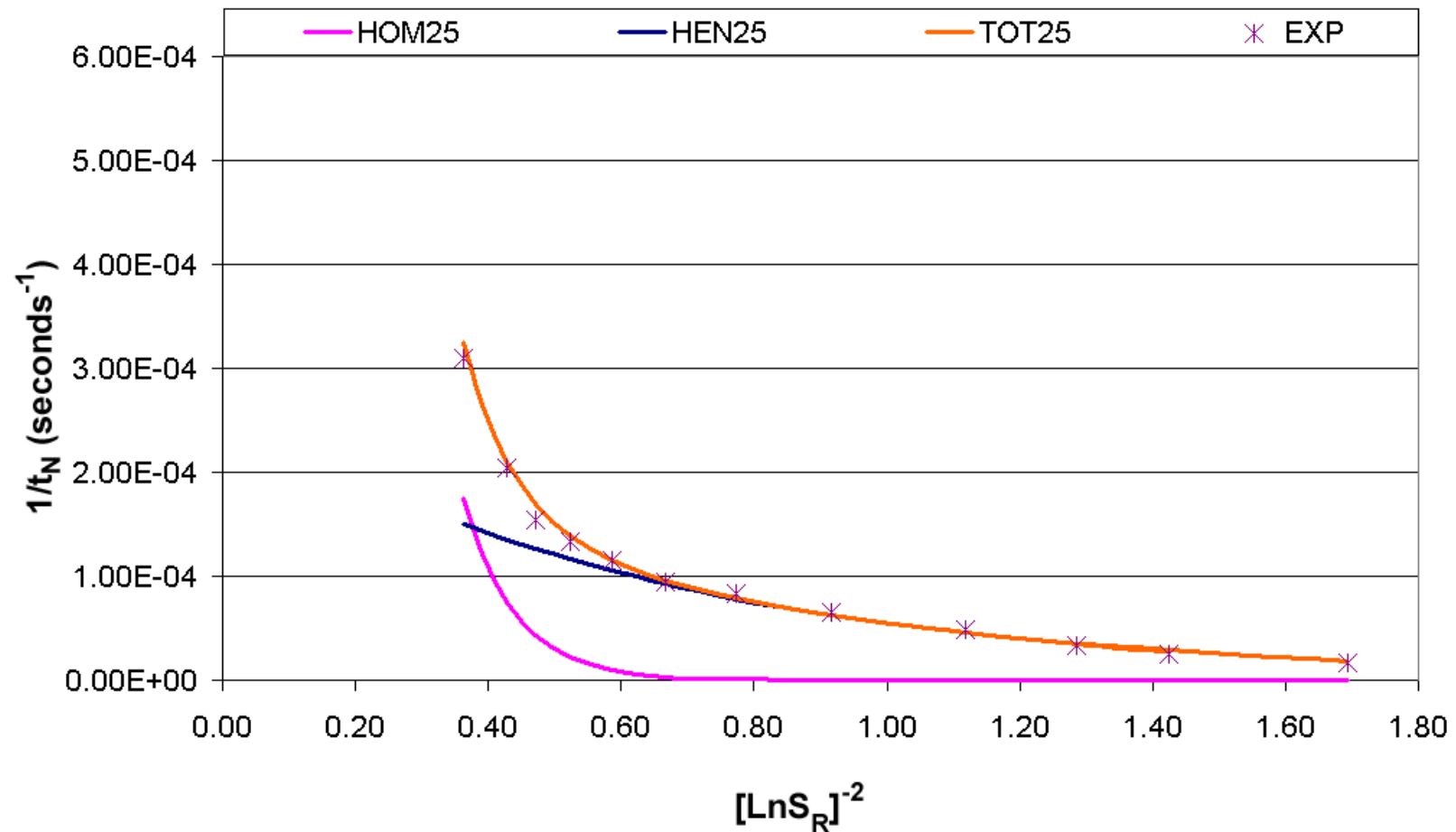
# The effect of temperature on nucleation rates at different absolute supersaturations



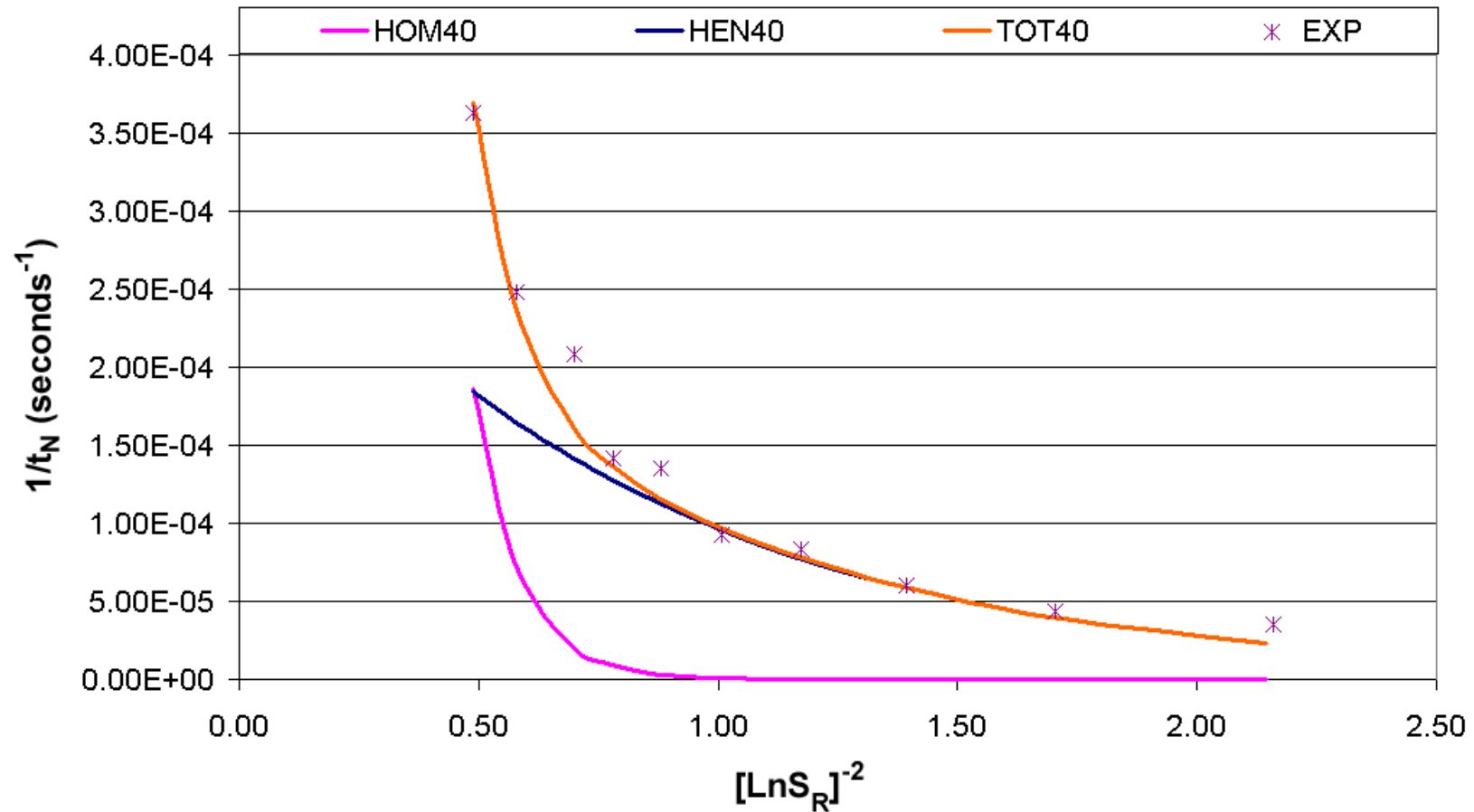
# Primary Nucleation Mechanisms

$$t_N = A_{\text{Hen}} \times \exp^{(-B_{\text{Hen}} \times [\ln S_R]^2)} + A_{\text{Hom}} \times \exp^{(-B_{\text{Hom}} \times [\ln S_R]^2)}$$

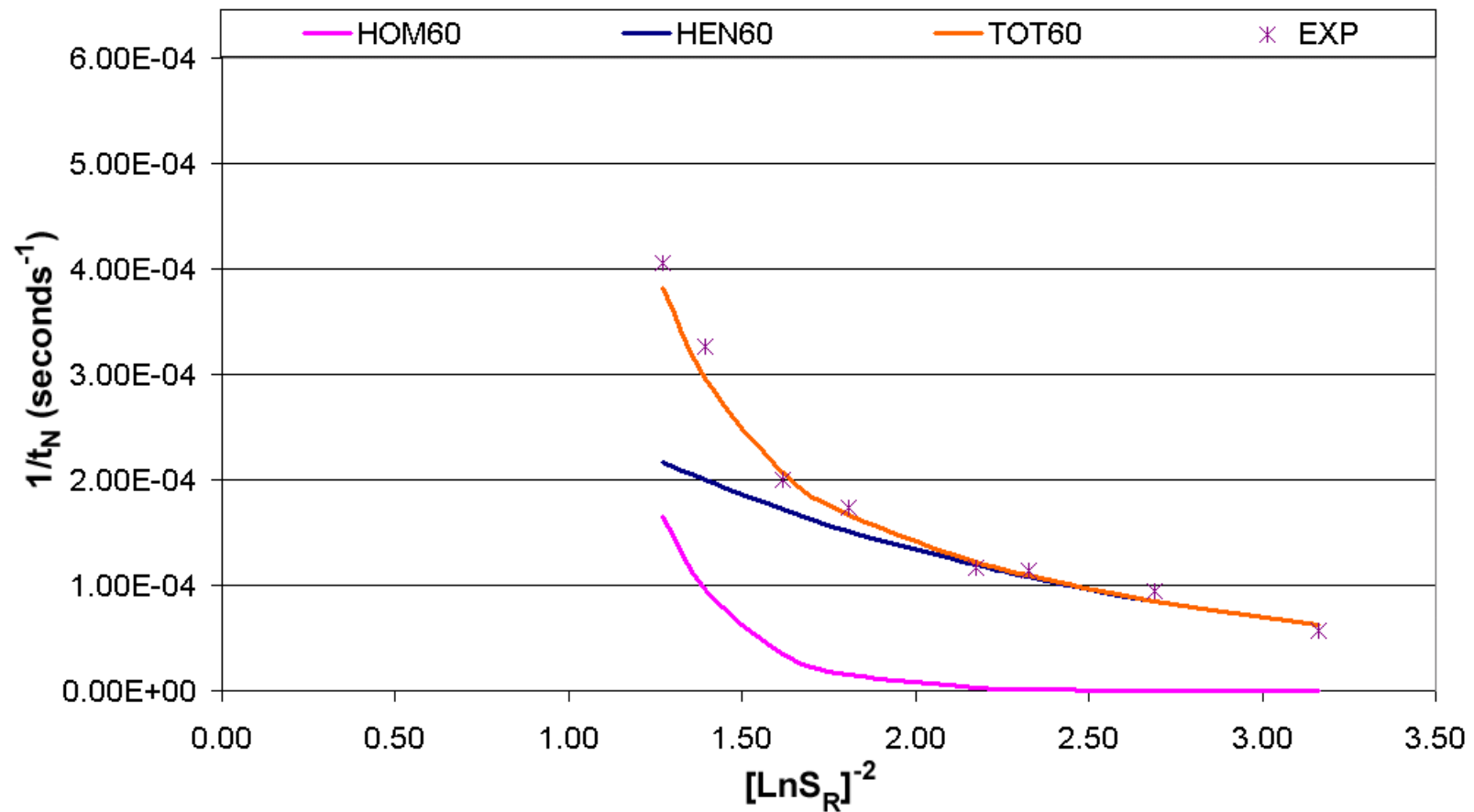
# Nucleation Results 25 Degrees



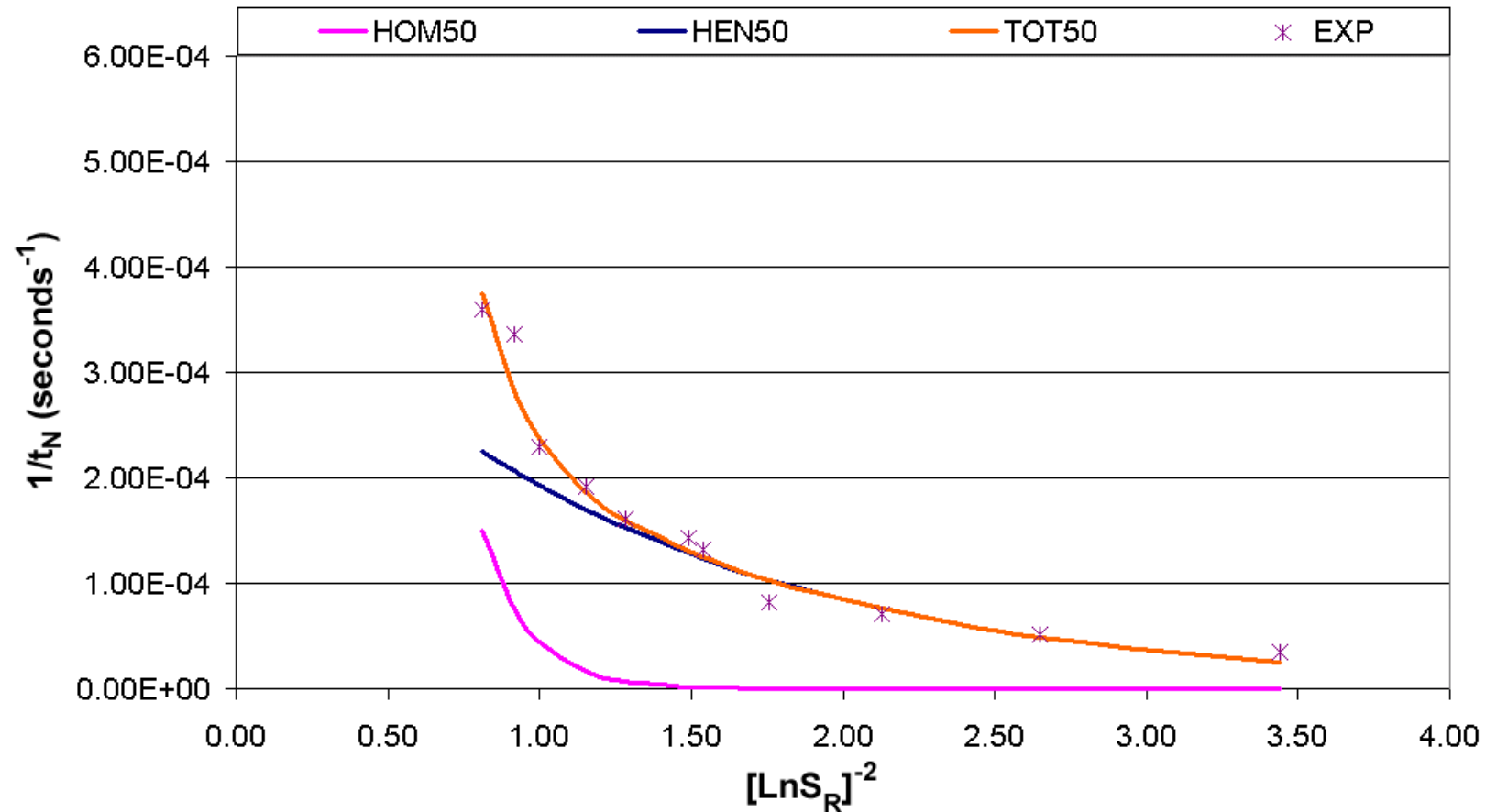
# Nucleation Results 40 Degrees



# Nucleation Results 60 Degrees



# Nucleation Results 50 Degrees



# Effect of temperature on the point where the homogenous nucleation begins to appear

Temperature °C	$(\ln S_R)^{-2}$	Relative Supersaturation ( $C\alpha/C\alpha_s$ )	Absolute Supersaturation $C\alpha - C\alpha_s$ (g /100 g water)
25	0.59	3.69	20.20
40	1.01	2.71	20.12
50	1.48	2.27	20.10
60	2.17	1.97	20.67

# Conclusions

- Increasing the supersaturation increases the nucleation rate of alpha lactose monohydrate
- The effect of temperature on the nucleation rate at high supersaturations is negligible – temperature becomes more important as supersaturation is decreased
- The point at which homogenous nucleation appears as an important mechanism is independent of temperature (when viewed in absolute supersaturation).

**THANK YOU**

# Funding and Support

- New Zealand Foundation for Research Science and Technology
- Fonterra
- Massey University
- NZIFST (Dairy Division)