

Salt with Differentiated Adhesion Promoters for Topical Snack Applications

Mohamad Alkhateeb, Molly Busby, Zachary Gooding, Linda Kragt, John MacKinnon, Matthew Mutehart, Tori Sciabaras, Yuka Wada



WORLD SALT SYMPOSIUM

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Background

Methodology

Tools

Laboratory Based Results

Scale-Up

Conclusion



Adhesion Improvements Topical Delivery: Benefits & Value

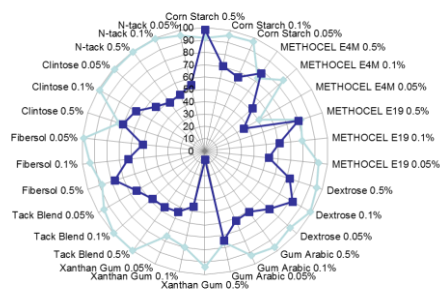
Improve Salt Adhesion by Modification with Polysaccharide Based Coatings

Sodium Reduction	Reducing salt fall off within packaging Lowering sodium content per serving
Efficiency & Sustainability	Improving adhesion results in less salt loss and waste generation for food manufacturers
Clean Label	Natural, naturally derived, non-GMO and food grade

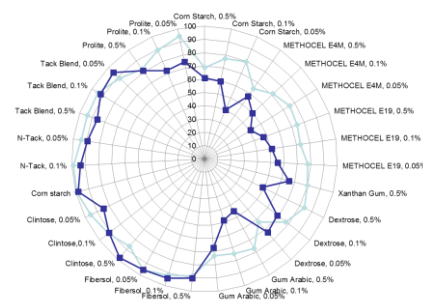


Factors Impacting Adhesive Between Salt Particle and Substrate

Baked Chips (Blue) and Fried Chips (Light Blue)



Modified Salt A

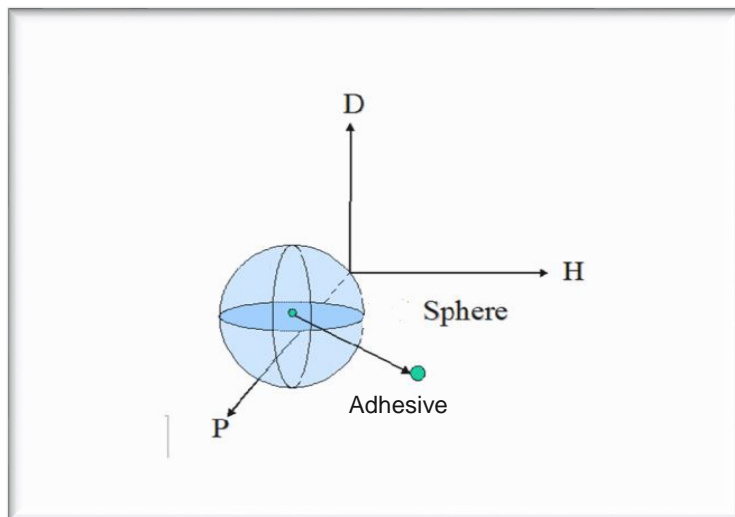


Modified Salt B

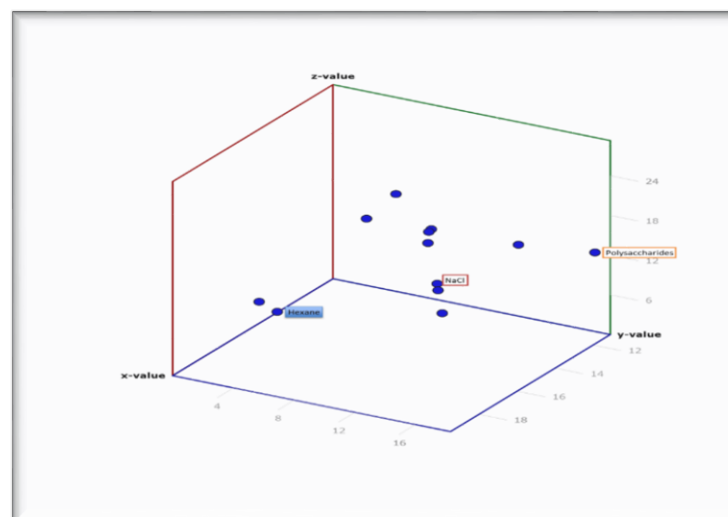
Concentration	0.05-0.5 Wt. %
Particle Size/Surface	Gravitational, Surface forces (Capillary, Hydrogen Bonding, Van der Waals)
Promoter Structure	Molecular weight, Branching, Substitution



Tools to Evaluate Adhesion: Hansen Solubility Parameters (HSP)



δD Dispersion (Van der Waals); δP (Polarity);
 δH (Hydrogen Bonding)

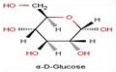
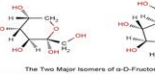
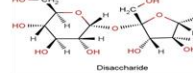
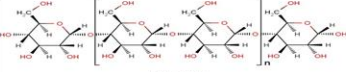
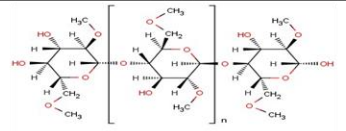
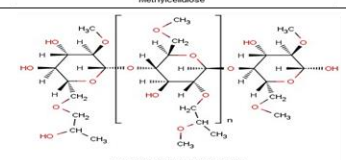


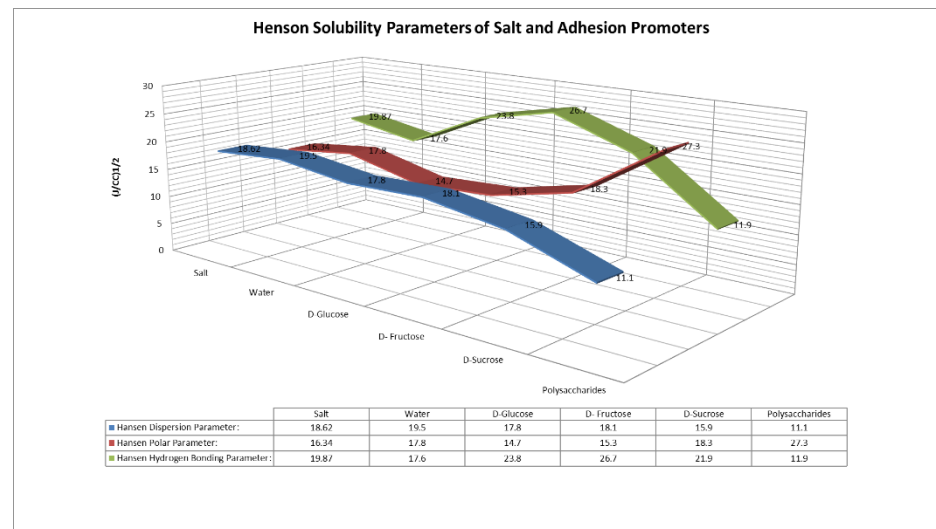
Hansen Solubility Parameters of Salt and
 Adhesion Promoters

HSP and Radius of Interaction for Salt



Calculated HSP Values of Select Adhesion Promoters

CHEMICAL STRUCTURE	SOLUBILITY PARAMETERS, (J/cc) ^{1/2} Dispersion, Polar, Hydrogen Bonding
Sodium Chloride	18.62, 16.34, 19.87
Water	19.5, 17.8, 17.6
 <small>α-D-Glucose</small>	17.8, 14.7, 23.8
 <small>The Two Major Isomers of α-D-Fructose</small>	18.1, 15.3, 26.7
 <small>Disaccharide</small>	15.9, 18.3, 21.9
 <small>Polysaccharide</small>	11.1, 27.3, 11.9
 <small>Methylcellulose</small>	17.4 - 18.3, 14.6 - 16.5, 15.1 - 19.4
 <small>Hydroxypropyl Methylcellulose</small>	17.4 - 18.3, 14.6 - 16.5, 15.1 - 19.4 High Hydroxy Propyl Substitution 17.3, 9.9, 13.5

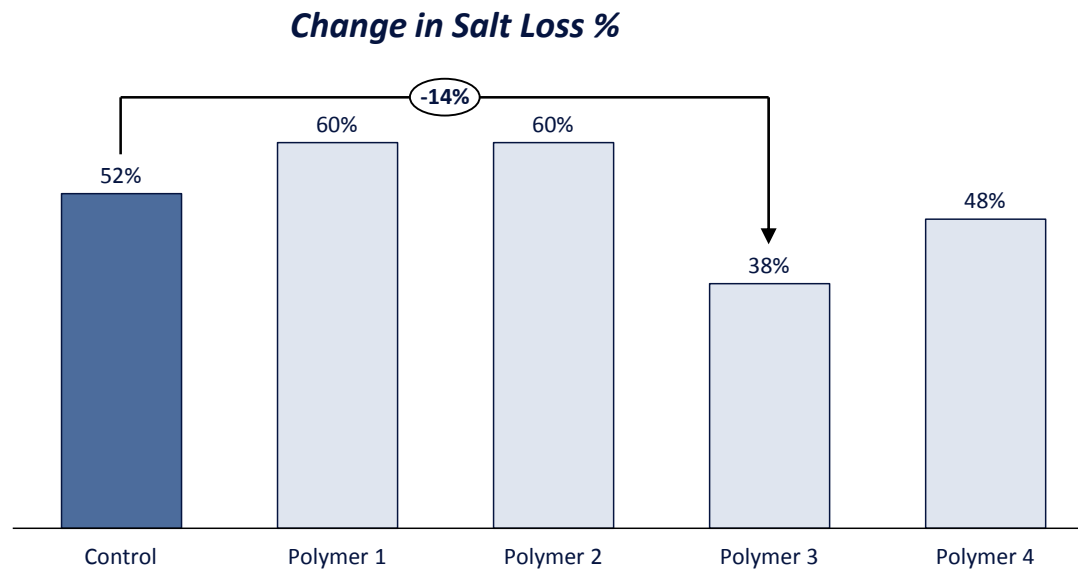


Adhesive that met defined solubility criteria determined for salt selected



Influence of Polymer Structure on Adhesion

Addition of Polymer to Salt Reduces Total Salt Loss by 14%

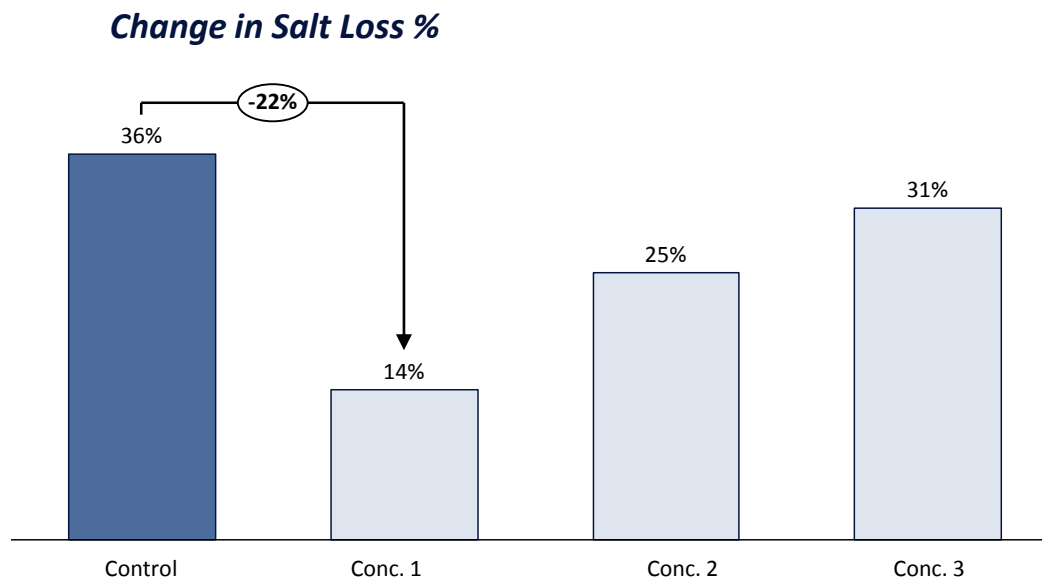


Adhesion Greatest for Non-substituted Linear Molecules



Impact of Polymer Concentration on Adhesion

Varying Polymer Concentration Reduces Salt Loss on Topical Applications

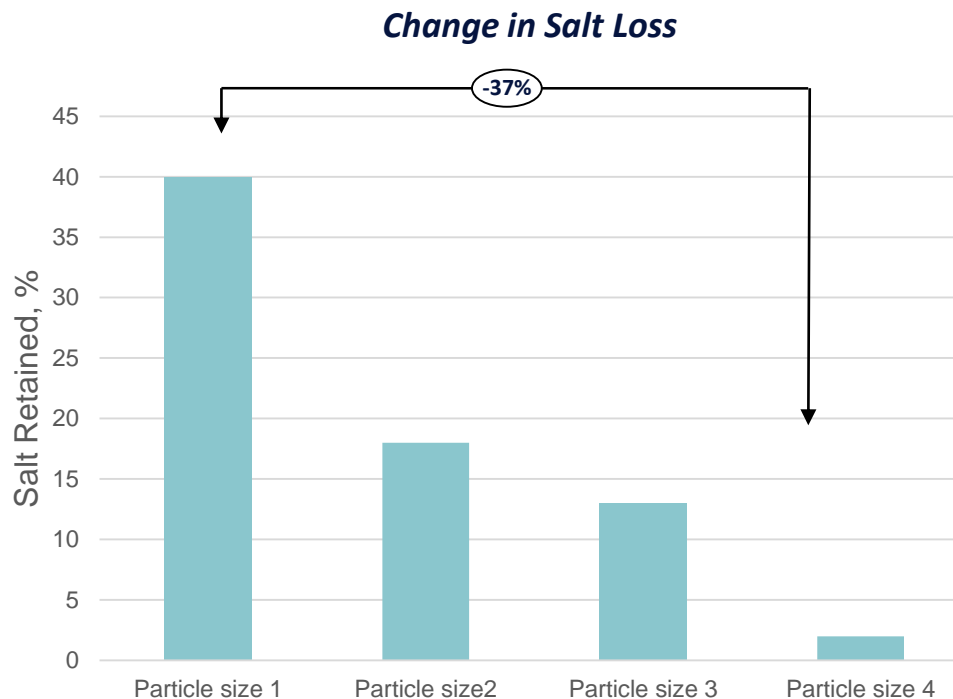


Reduction Total Salt Loss by roughly 20%



Influence of Particle Size of Salt with on Adhesion

Various Particle Size Salt with Adhesion Polymer Impacts Adhesion Efficiencies

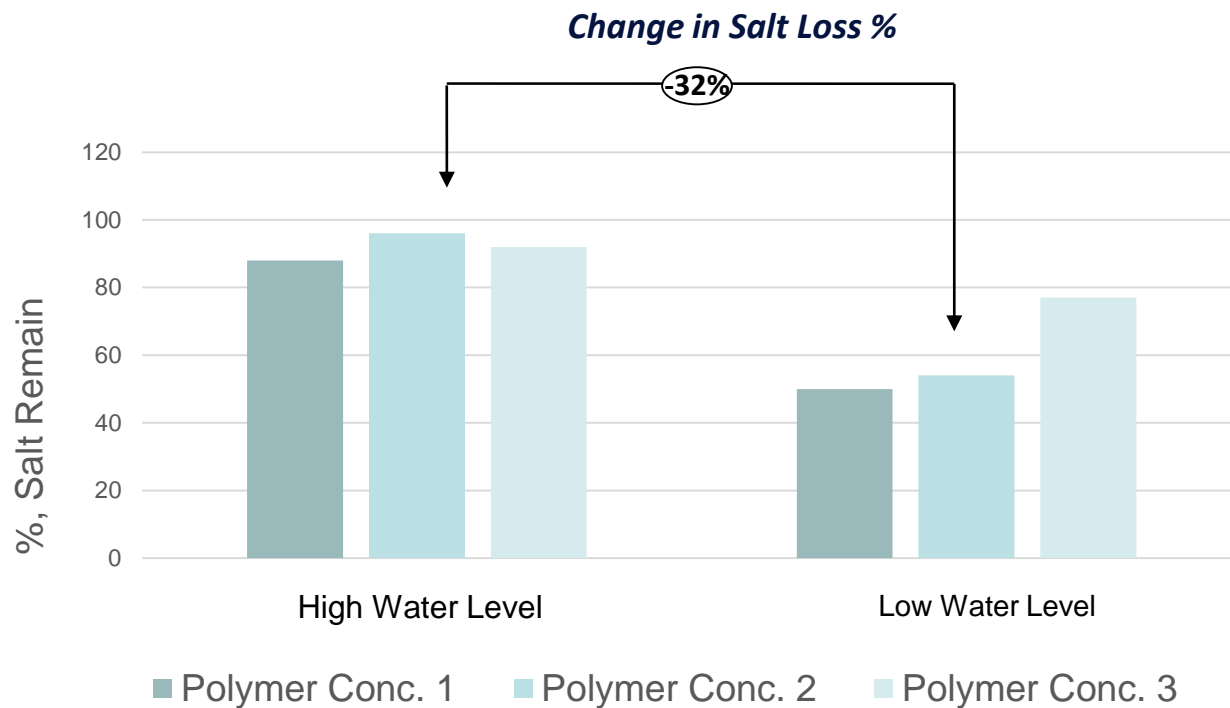


Salt Loss Increases as Particle Size Increases

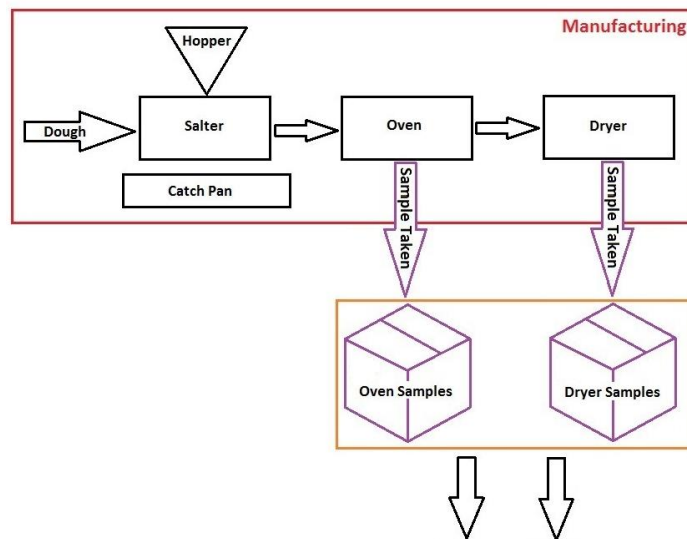


Influence of Water and Polymer Concentration on Adhesion

Addition of Water to Salt Impacts Total Salt Loss by as much as 32%



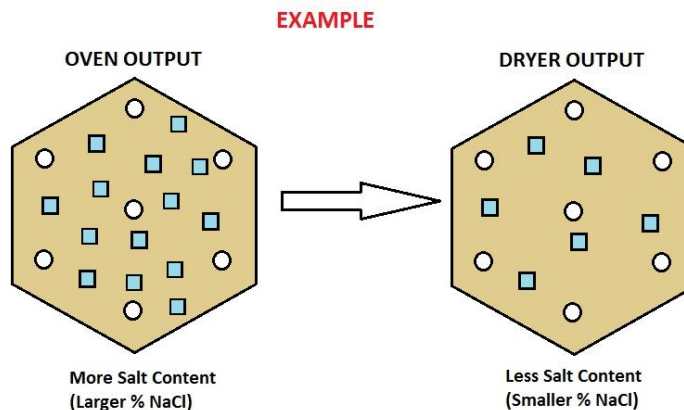
Scale-Up of Laboratory Developed Process



Salt Application Rate/ Salting Rate	Salt collected on a pan in one minute (grams salt collected/minute)
Salter Speed %	Adjusted to desired Rate (Low and High)
Oven and Dryer Output	Samples collected at two locations



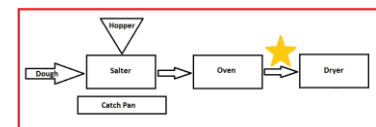
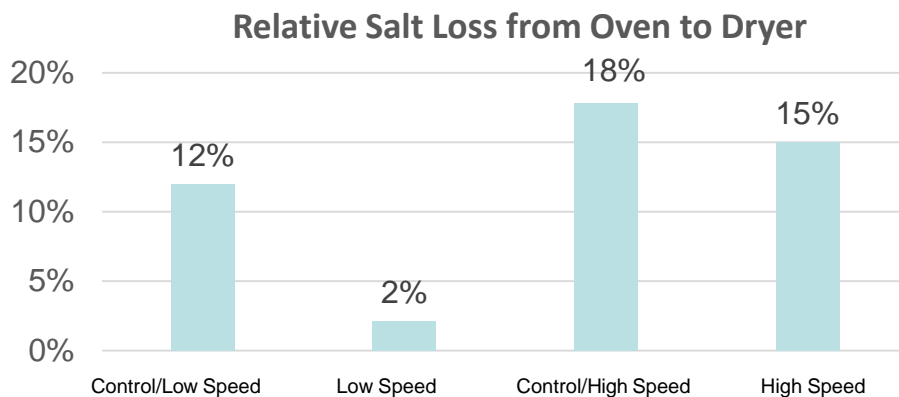
Method/Terminology for Salt Loss Testing



Instrument: DiCromat	Calculated the amount of salt that adhered to application
Calibration Instrument	$[\text{mass salt (g)}/\text{mass crackers (g)}] * 100 = \% \text{ NaCl}$
Salt Lost	Determine amount of salt lost from conveying from the oven to dryer
Oven and Dryer Output	All salt content data is normalized to the catch pan mass per minute



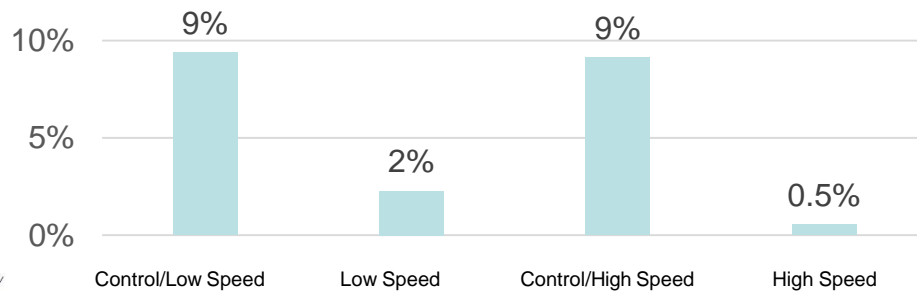
Relative Salt Loss from Oven to Dryer



Relative Salt Loss Calculation:

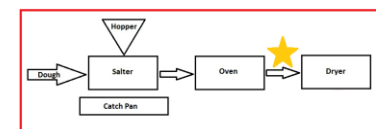
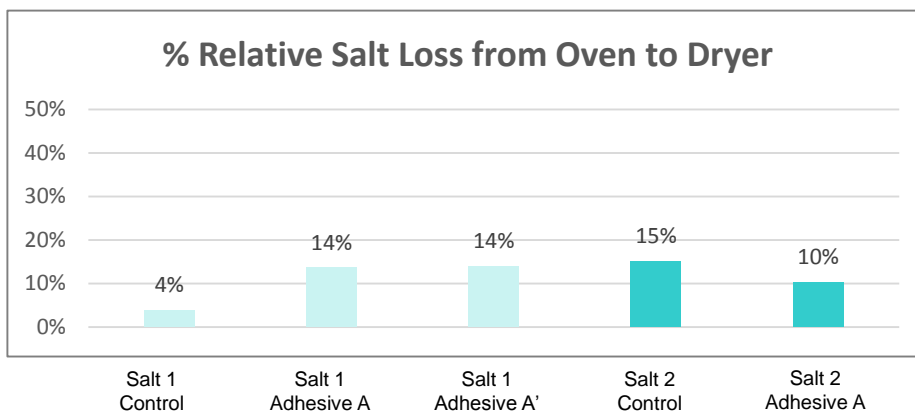
$$\frac{\text{Oven} - \text{Dryer}}{\text{Oven}}$$

Standard Deviation of Relative Salt Loss



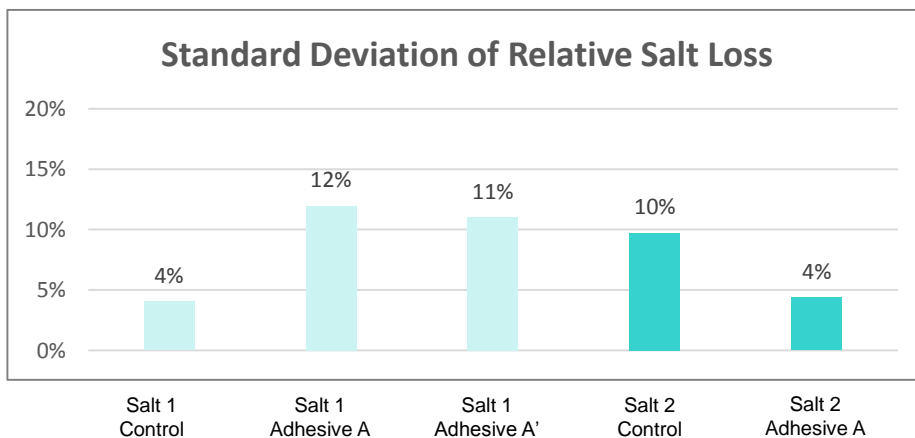
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Relative Salt Loss from Oven to Dryer (Low Speed)



Relative Salt Loss Calculation:

$$\frac{\text{Oven} - \text{Dryer}}{\text{Oven}}$$



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Conclusions

Modified salts with polysaccharides may have significant impact on adhesion efficiency topical applications

Adhesion efficiency influenced by topical application and particle size salt crystal

Adhesion efficiency influenced by modifying interfacial properties between salt crystal, adhesive and substrate

Modified salts may provide efficiency benefits to manufacturers with improved adhesion and process control

Improved adhesion efficiency may result in improved sodium reduction per unit of packaging in topical applications



Questions ?

