



**Hochschule
Albstadt-Sigmaringen**
Albstadt-Sigmaringen University



Whey protein-based oxygen barrier coatings and modifications at lab and pilot scale

Max Sturm¹, Kristina Eißenberg¹, Ramona Hornberger², Markus Schmid¹

¹Sustainable Packaging Institute SPI, Faculty of Life Sciences, Albstadt-Sigmaringen University (ASU)

²Fraunhofer Institute for Process engineering and packaging, Materials Development

Bio-based coatings and food contact materials

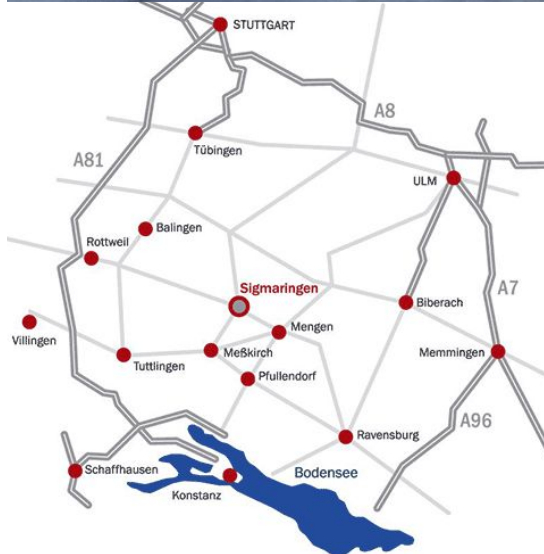
Online, 19.06.2023

The SPI in Sigmaringen



Forschungsfabrik
Startup - Zentrum
Akademie

- The Sustainable Packaging Institute, SPI for short, is involved in research & teaching in six thematic areas
- The Institute has a research focus on "**Sustainable packaging concepts**"



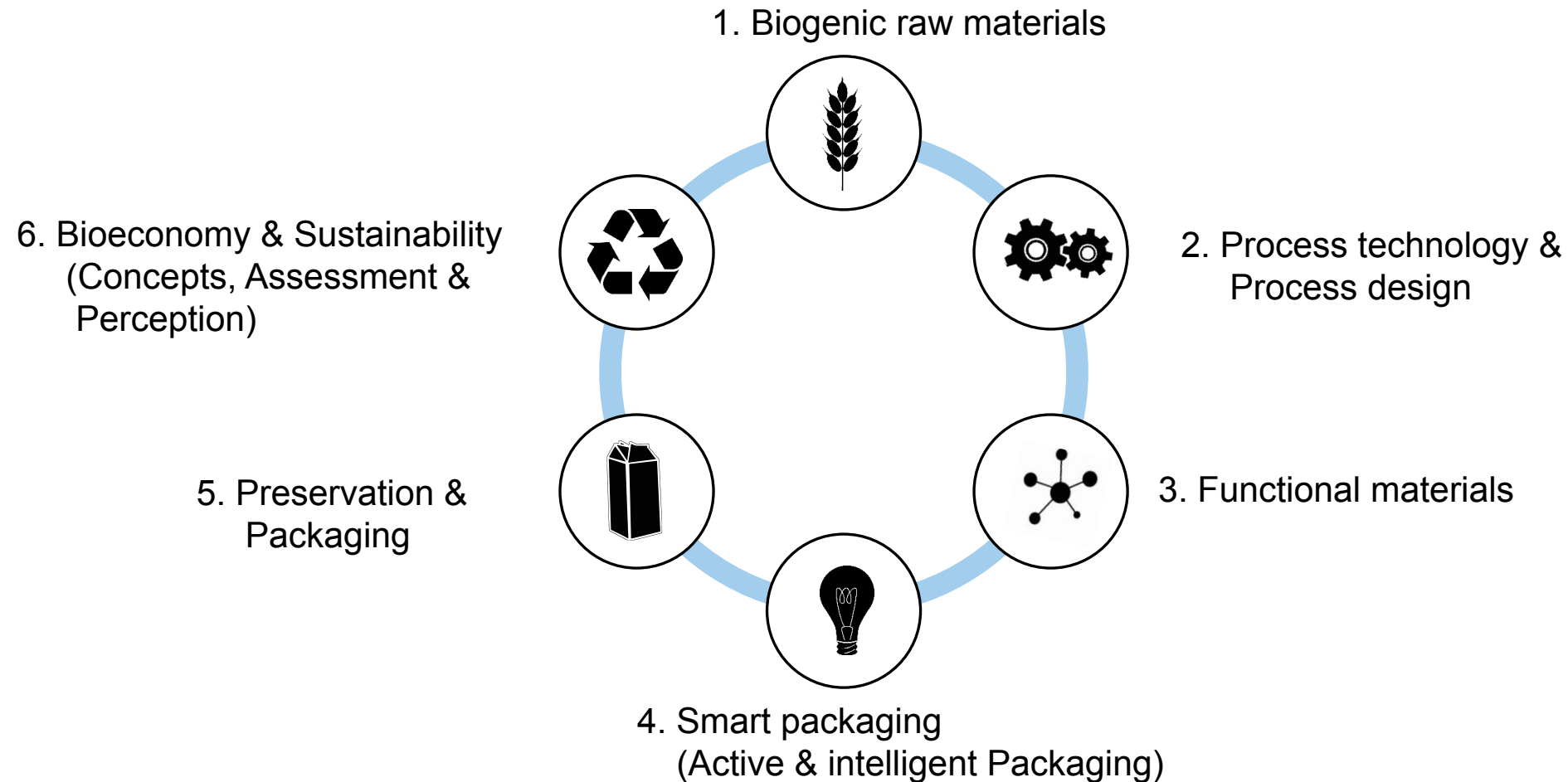
„We strive for a more sustainable circular bioeconomy.“



Mission Statement

"To support all players in the packaging industry along the entire value chain in the life science industry on their way to a more sustainable, circular bioeconomy, competently and holistically."

Thematic areas of the SPI



Current projects at the SPI

Gefördert durch

 Bundesministerium
 für Ernährung
 und Landwirtschaft
 aufgrund eines Beschlusses
 des Deutschen Bundestages

Projektträger

 Bundesanstalt für
 Landwirtschaft und Ernährung
BUSINESS

SP
 A
 ert durch

 Deutsche
 Bundesstiftung Umwelt
www.dbu.de

GEFÖRDERT VOM

 Bundesministerium
 für Bildung
 und Forschung
KIOptipack

PackMit

FNR

BIO
 SUP
 PACK

 **biontop**



PLA2Scale

FNR


RECOVER

ZIM
 Zentrales
 Innovationsprogramm
 Mittelstand

ZIM - HOT Screen
 ZIM - Heyne &
 Penke
 ZIM - Hugo Beck

 **PRESERVE**

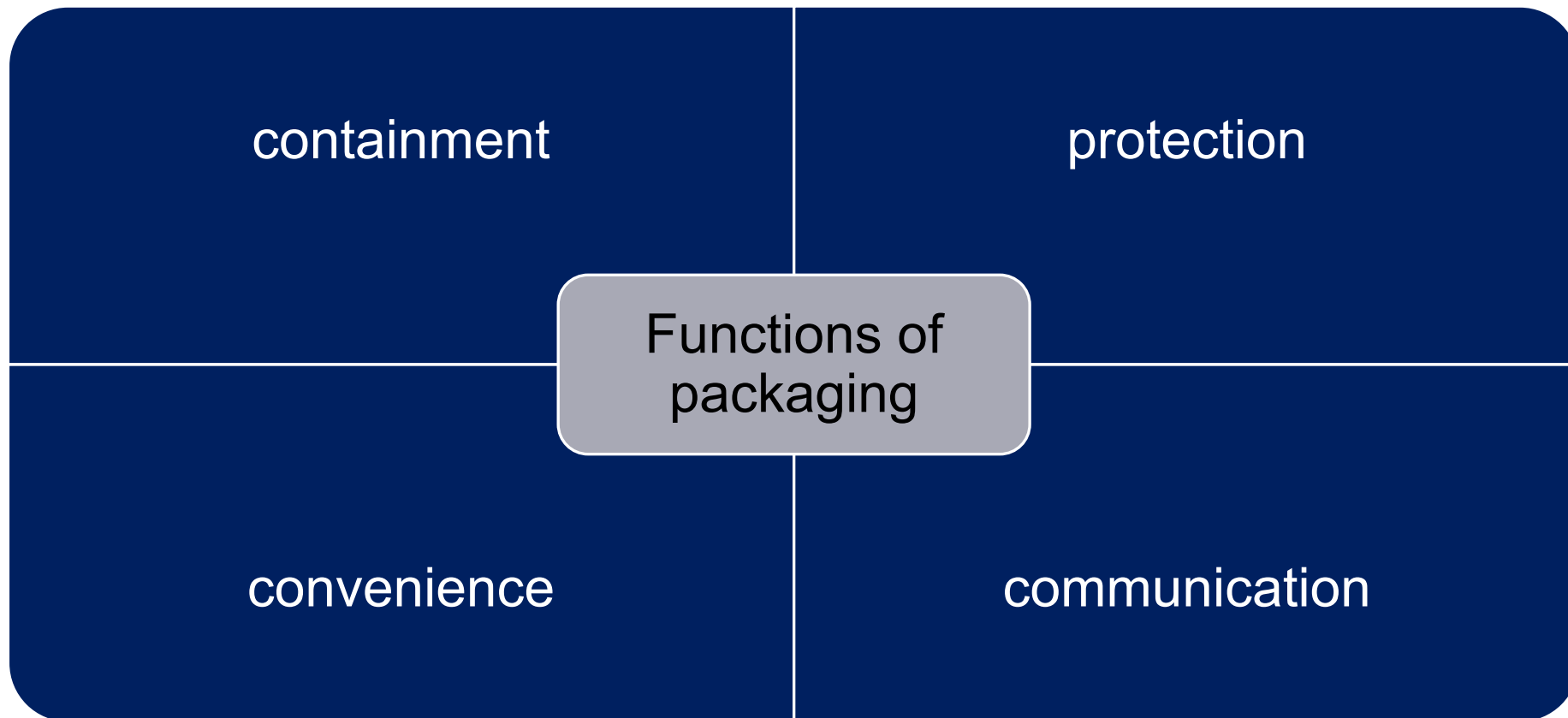

ViPack

SmartMaterial

 Carl Zeiss
 Stiftung

Project presentations and project updates can be found at:
www.hs-albsig.de/spi

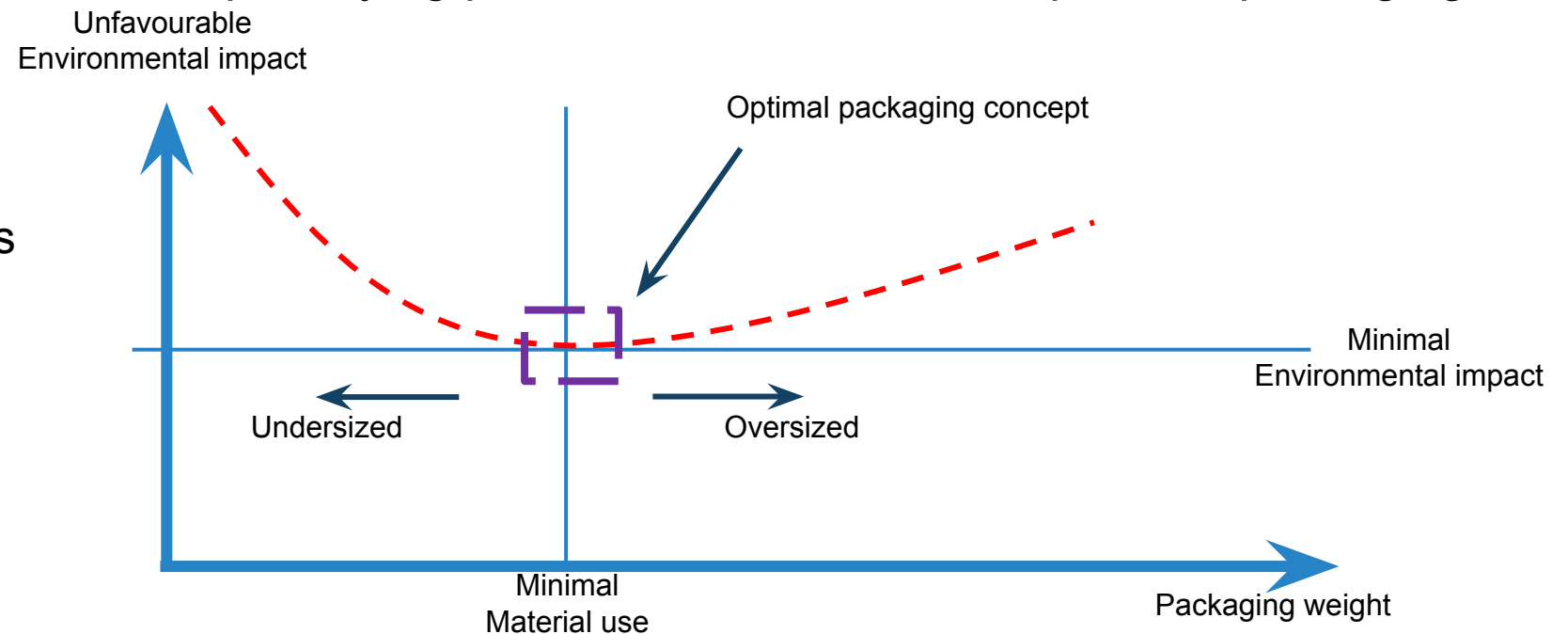
Functions of packaging



Sustainability aspects in packaging concepts

Sustainability aspects to consider when quantifying potential environmental impacts of packaging concepts:

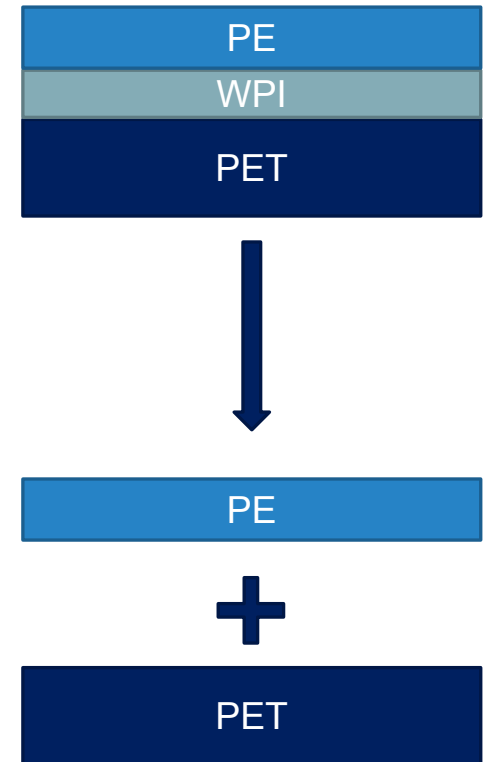
- Environmental impact of the dimensioning
- Advanced sustainability aspects of food waste, especially with Undersizing



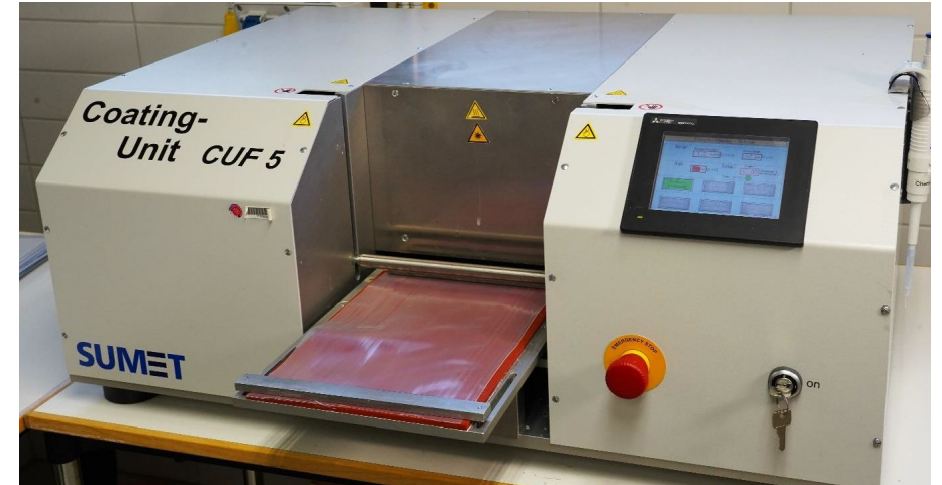
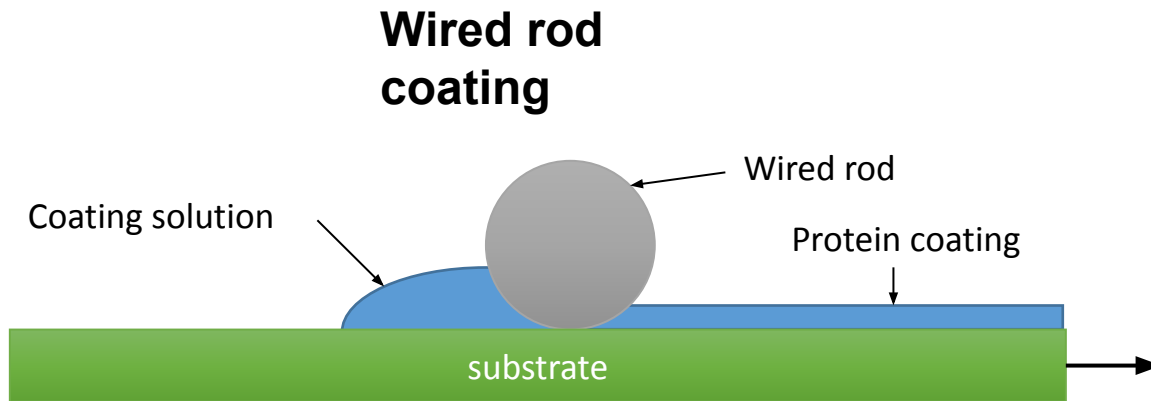
- The majority of resources are associated with the packaged goods & not the packaging material,
BUT no legitimisation for not transferring packaging as a resource into the highest possible added value.

Introduction on whey proteins

- Whey by-product of cheese manufacturing
- Use as food supplements, animal feed, fertilizer or discarded⁶
- Yearly production in Europe: 50 mio. t, large portion of which is discarded
 - non-food competitive source
- Potential bio-based alternative to EVOH due to high oxygen barrier properties⁷
- Use of protein layer to allow separation of multilayer structures in recycling



Coating application at lab scale

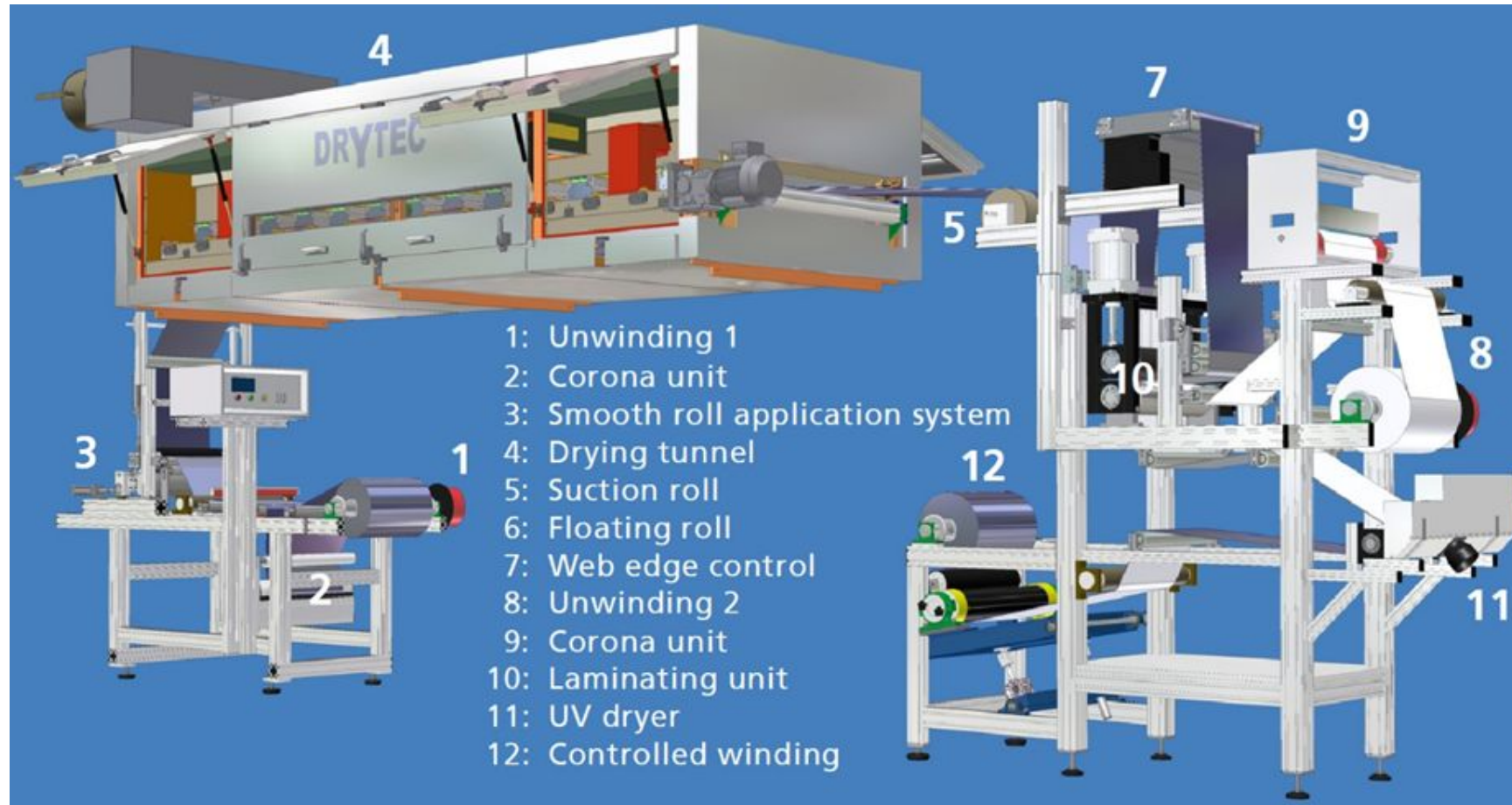


Lab scale coating: Coating unit CUF5



Highly transparent whey protein coated PLA film

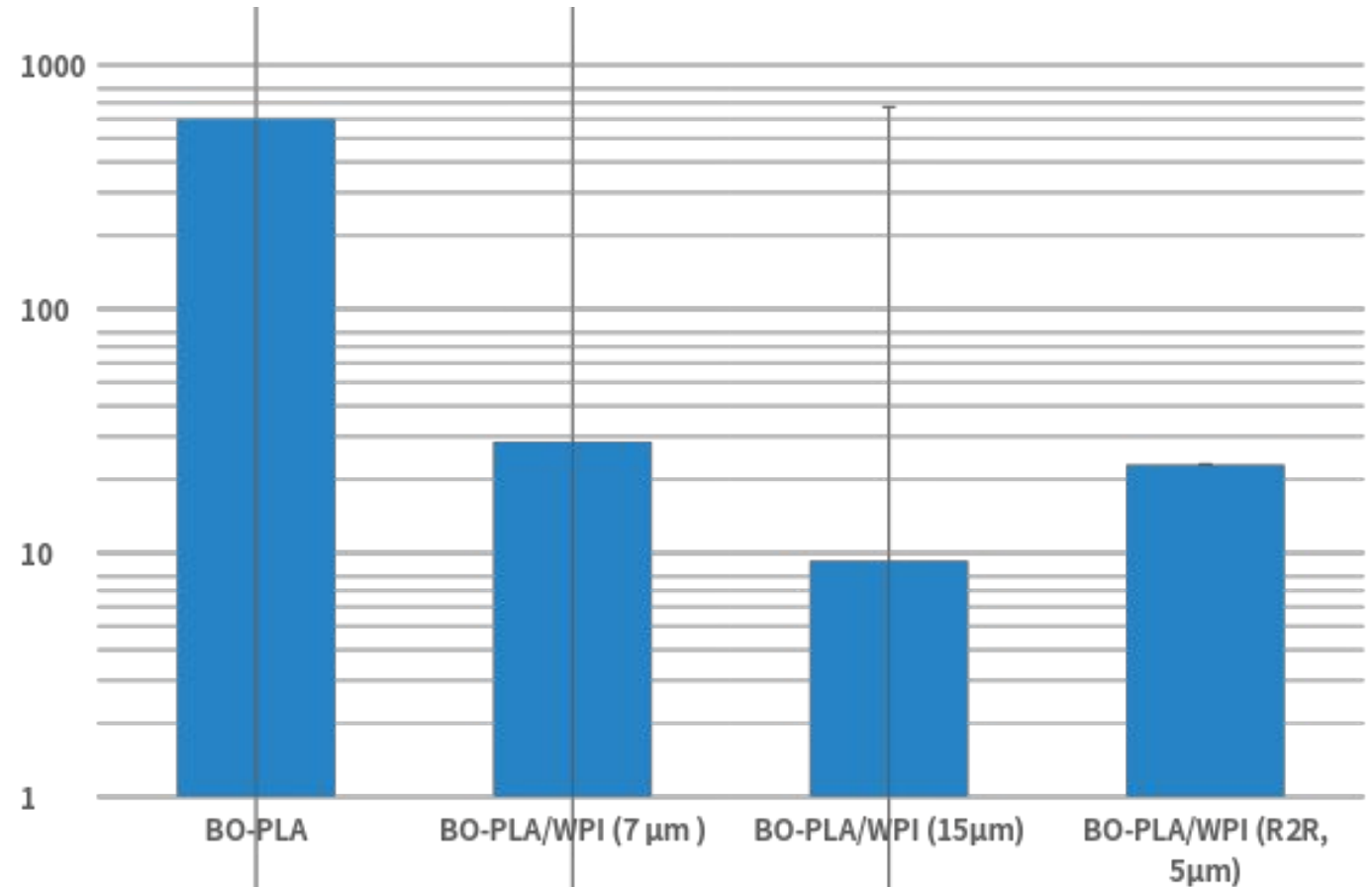
Coating application at pilot scale



Whey protein coating on PLA substrate

Oxygen transmission rate:

- reduction by factor 21 for 1 coating layer (29 $\text{cm}^3/\text{m}^2\text{d bar}$) and 65 for 2 coating layers (9.3 $\text{cm}^3/\text{m}^2\text{d bar}$)
- Reduction by factor 26 at pilot scale with lower coating thickness

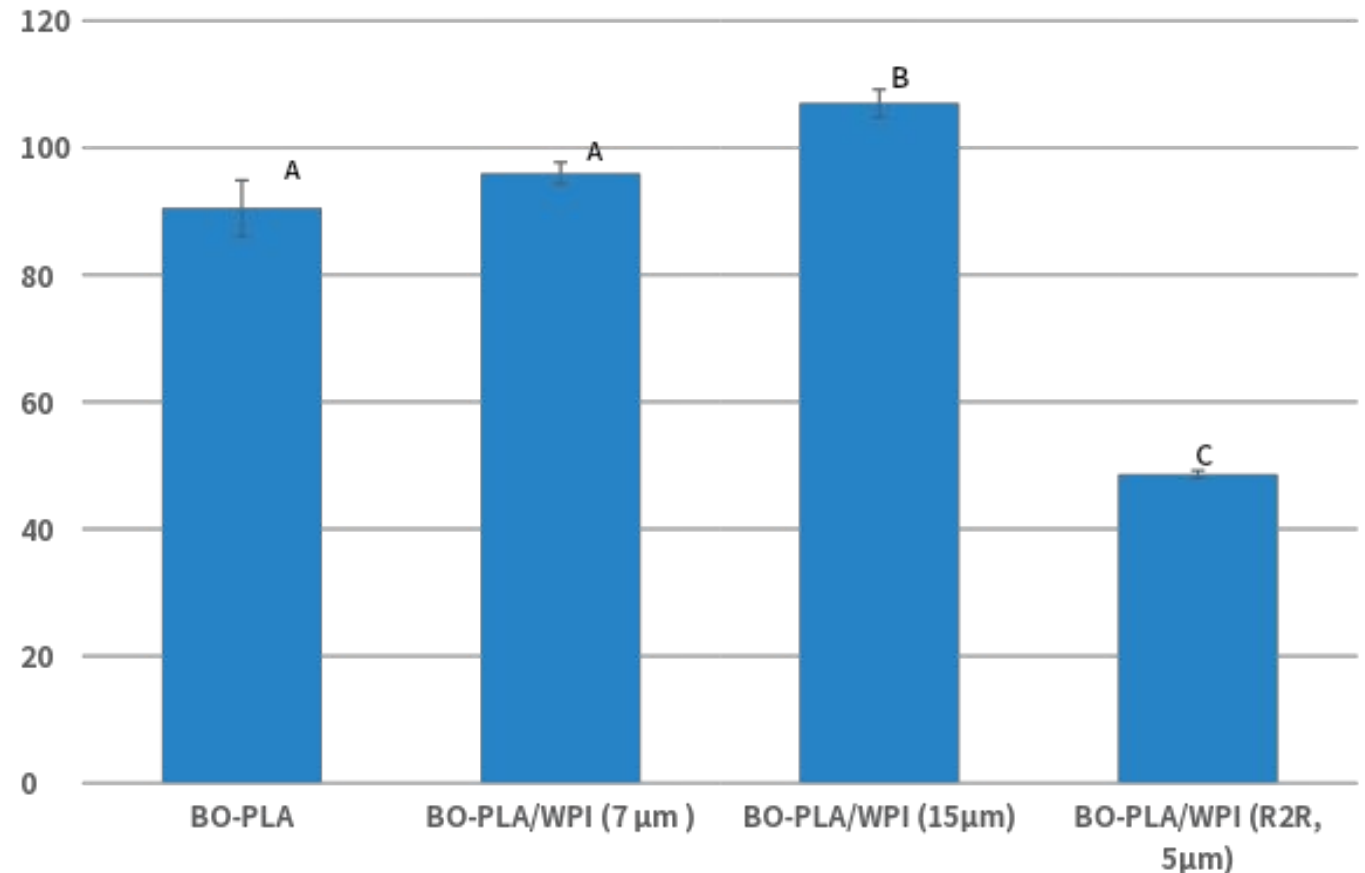


2-fold determination, error bars show min and max values

Whey protein coating on PLA substrate

Water vapour transmission rate:

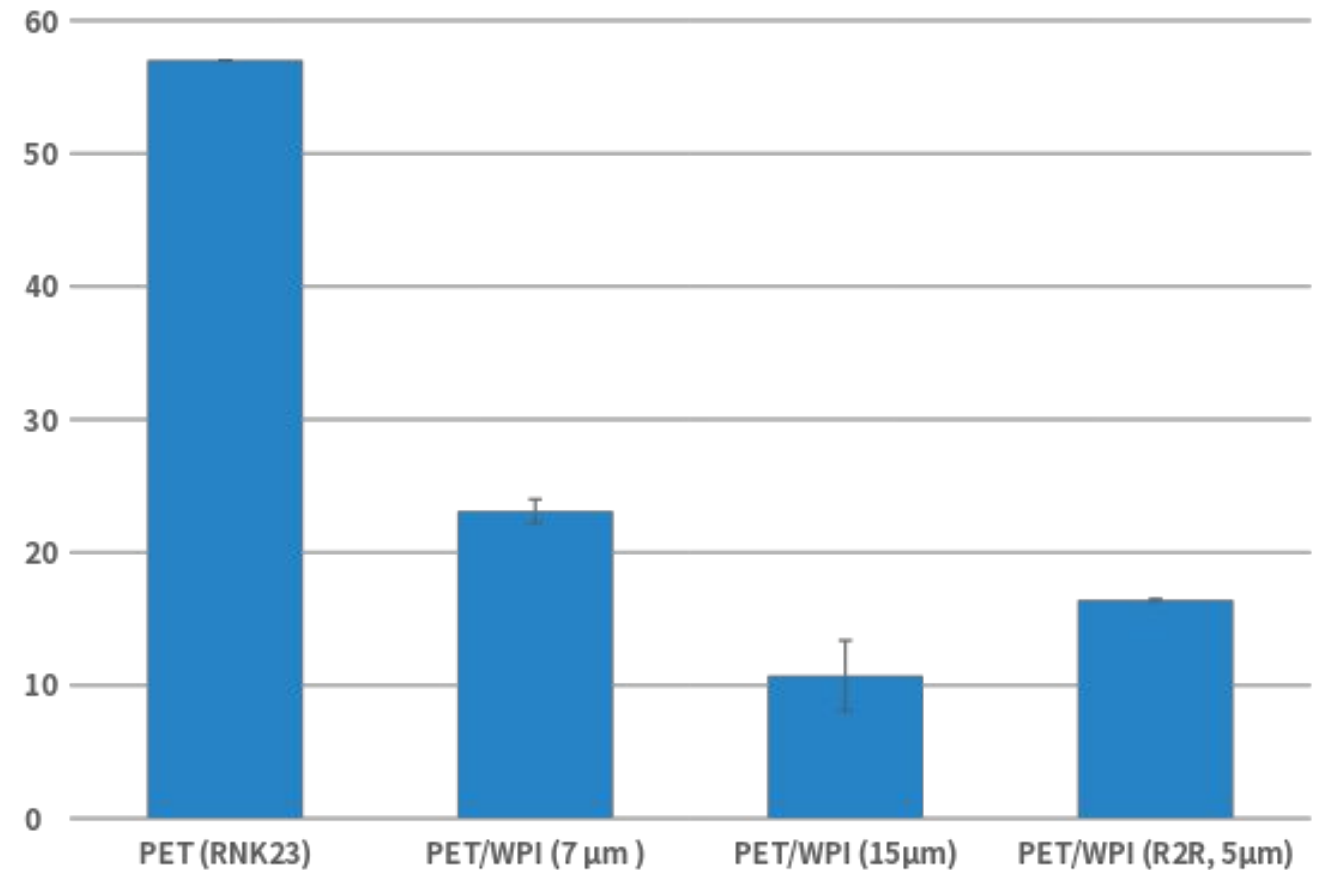
- Increasing with coating thickness of whey protein coating
- Similar WVTR of coated and non-coated films
- Due to hydrophilic nature of whey protein



Whey protein coating on PET substrate

Oxygen transmission rate:

- Reduction by factor 2.5 and 5.3 for 1 and 2 coating layers on PET, respectively
- Reduction by factor 3.5 at pilot scale with lower coating thickness

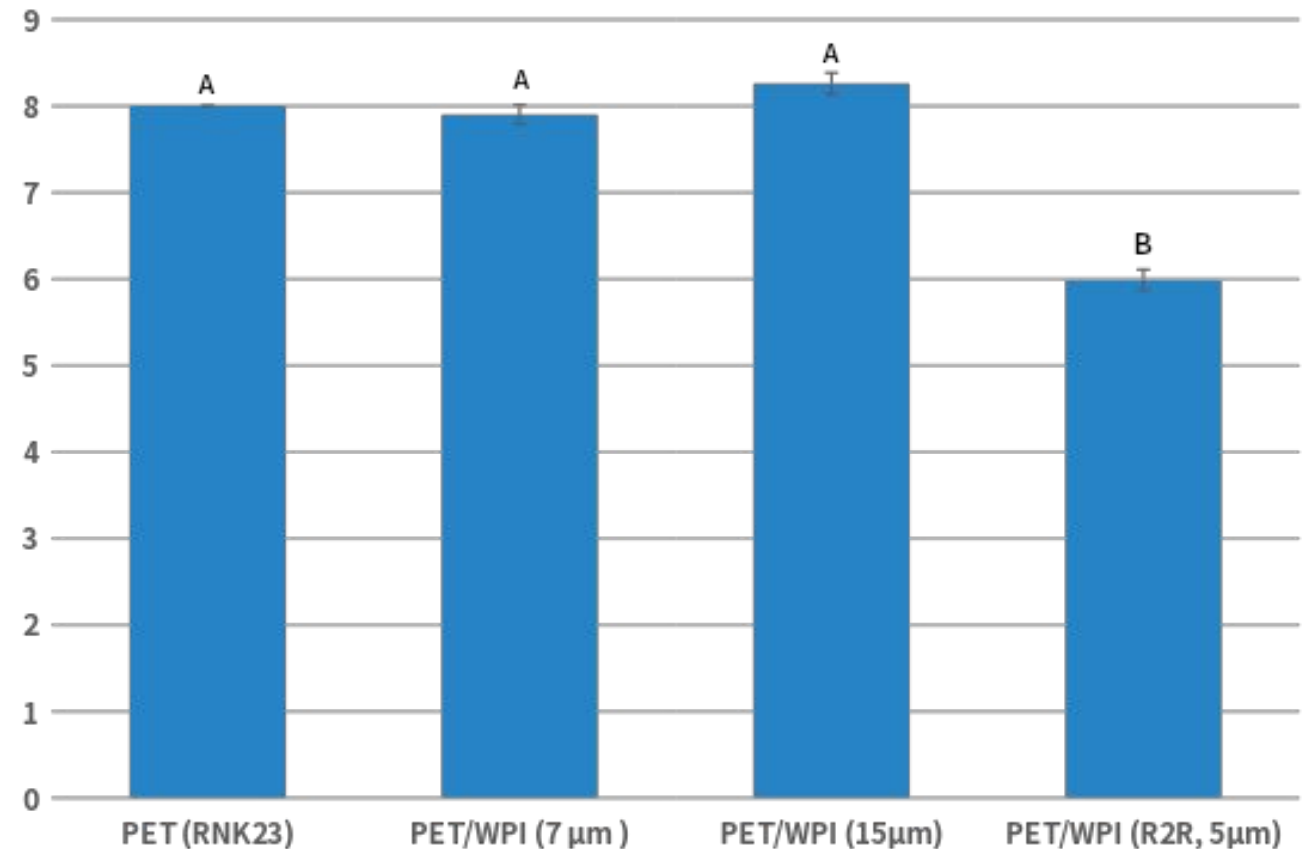


2-fold determination, error bars show min and max values

Whey protein coating on PET substrate

Water vapour transmission rate:

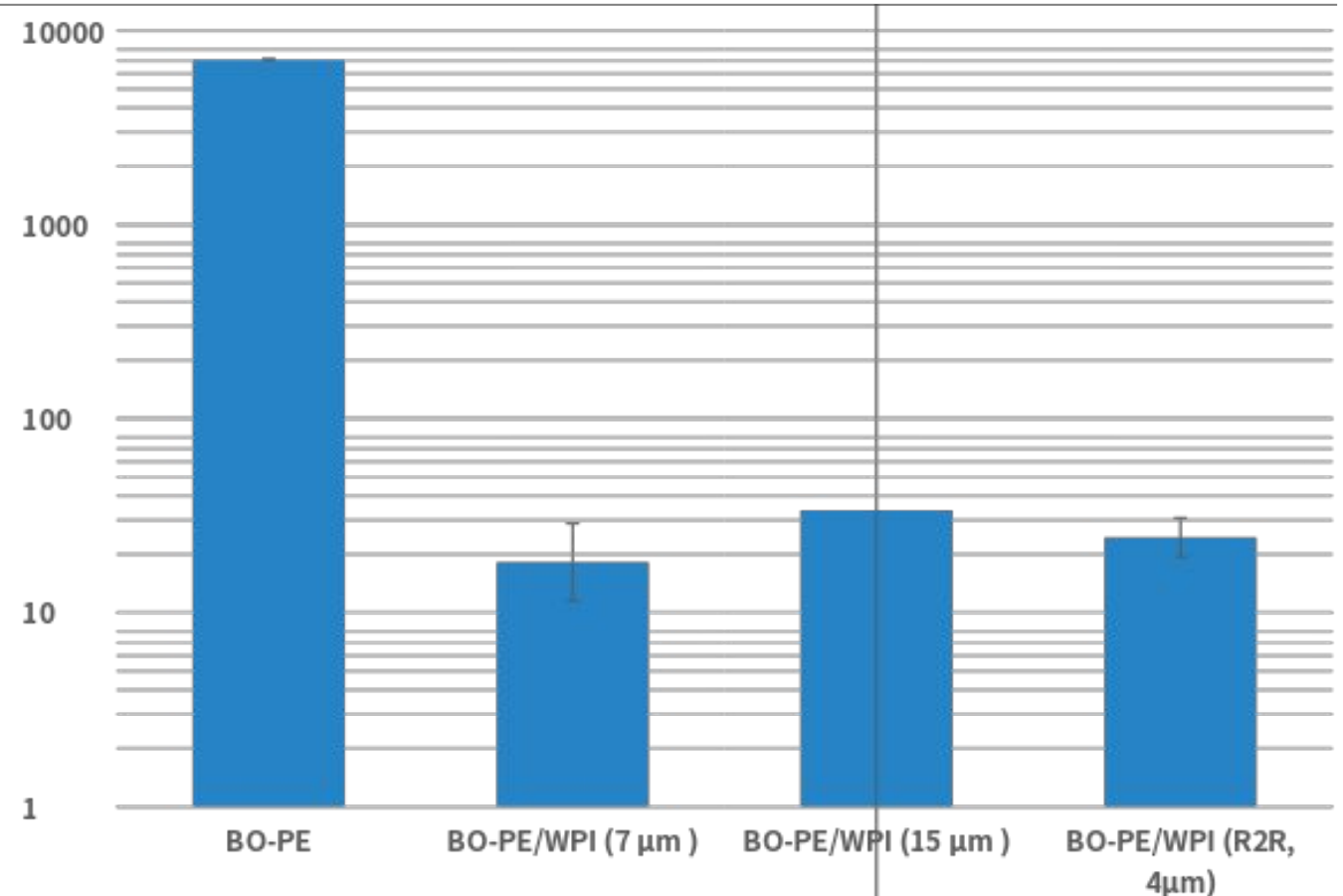
- Similar WVTR of coated and non-coated films



Whey protein coating on PE substrate

Oxygen transmission rate:

- Reduced by factor 390 for 1 whey protein coating layer and 211 for 2 coating layers, respectively
- Reduced by factor 290 at pilot scale with lower coating thickness

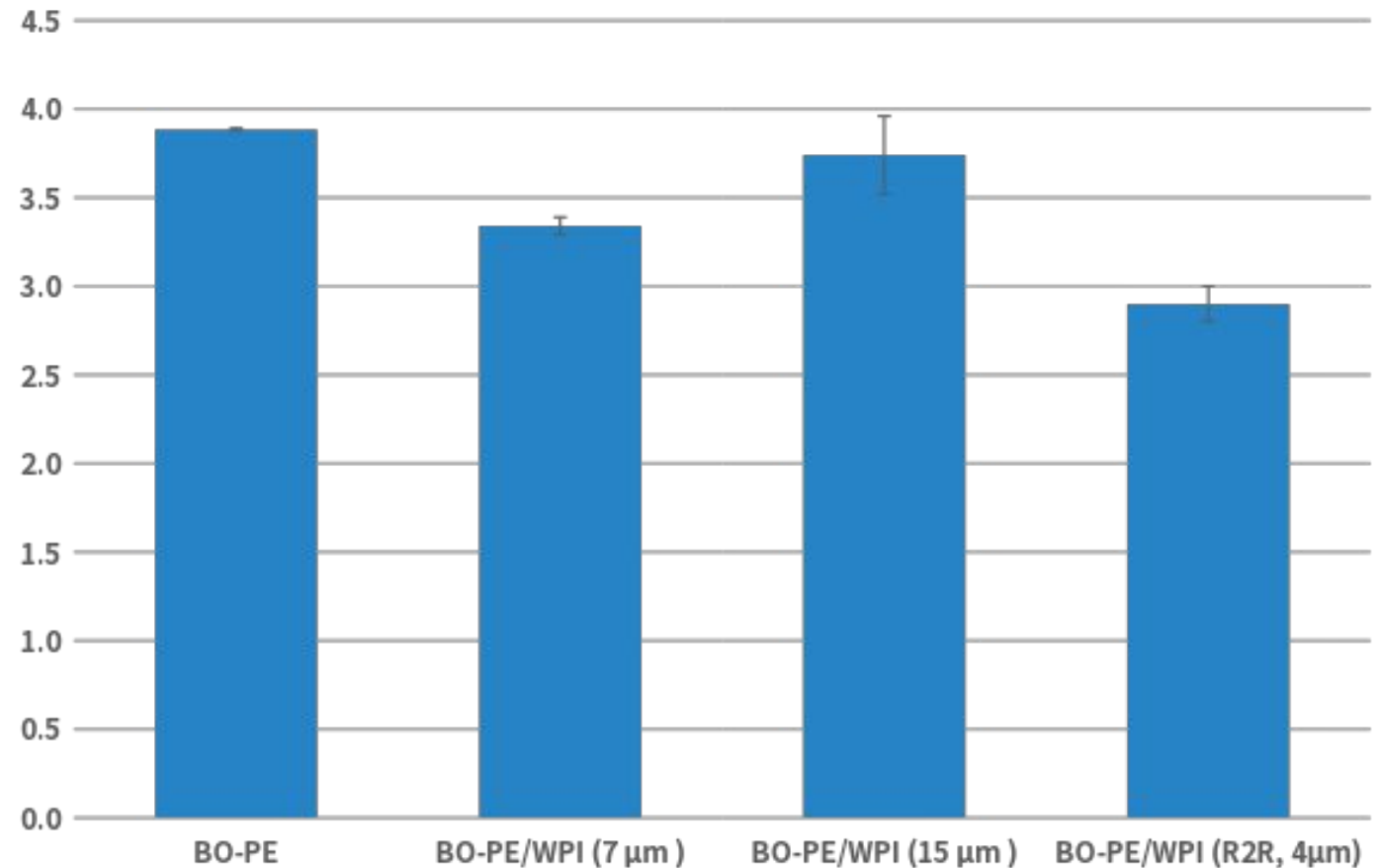


2-fold determination, error bars show min and max values

Whey protein coating on PE substrate

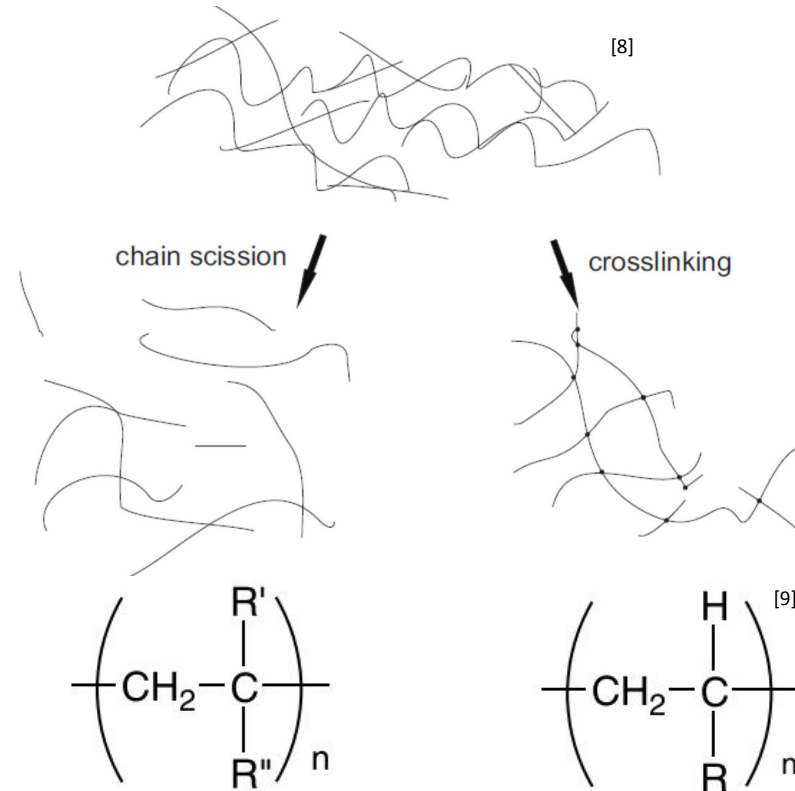
Water vapour transmission rate:

- Similar WVTR of coated and non-coated films



Fundamentals of eBeam irradiation

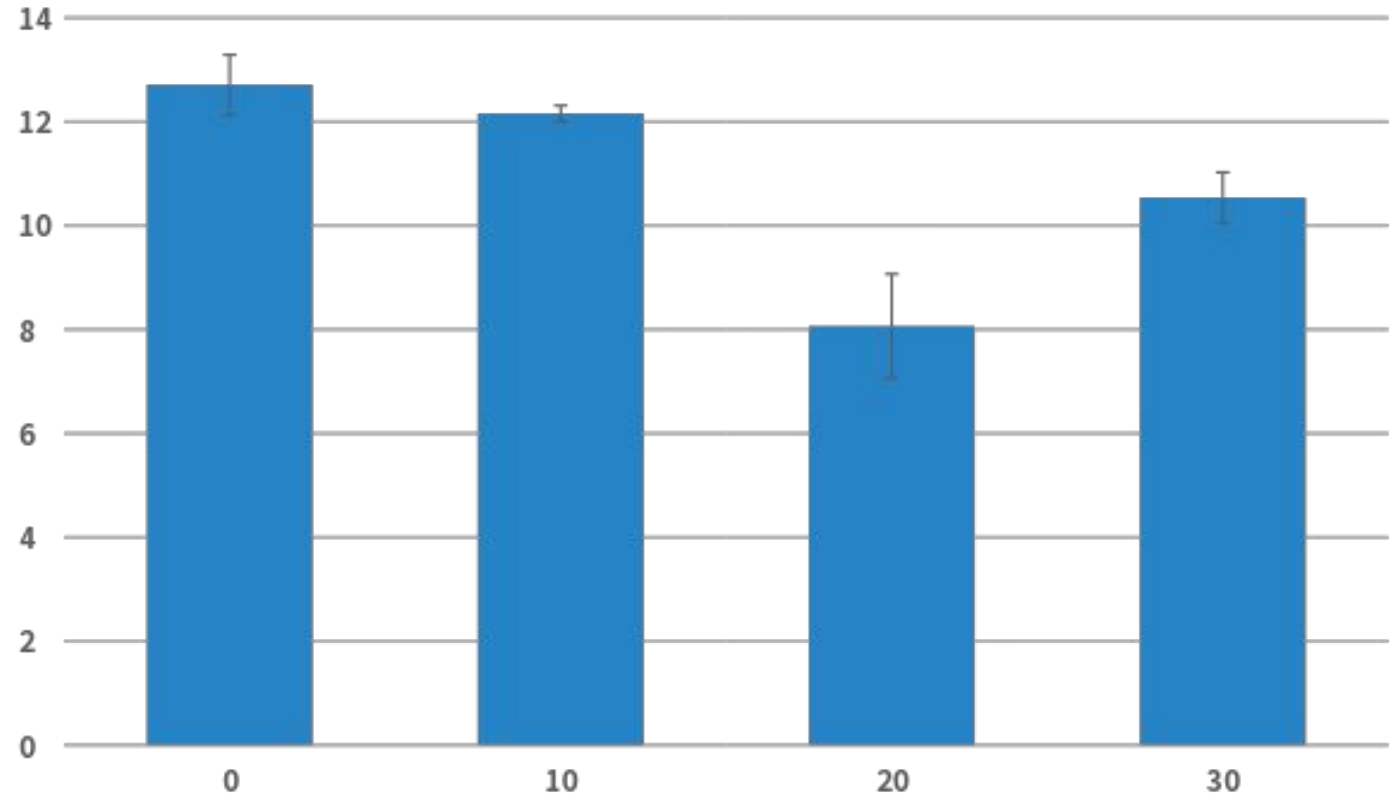
- Main processes caused by irradiation
 - Chain scission
 - Crosslinking
- Ratio depends on
 - Chemical structure of polymer
 - Irradiation atmosphere (air, nitrogen, etc.)
 - Irradiation dose



eBeam treatment of whey protein coated PET

Oxygen transmission rate:

- Reduced by factor 1.3 for 20 kGy dose
- Possible explanation: induction of cross-linking reaction of proteins forming denser molecular network
- further investigations required

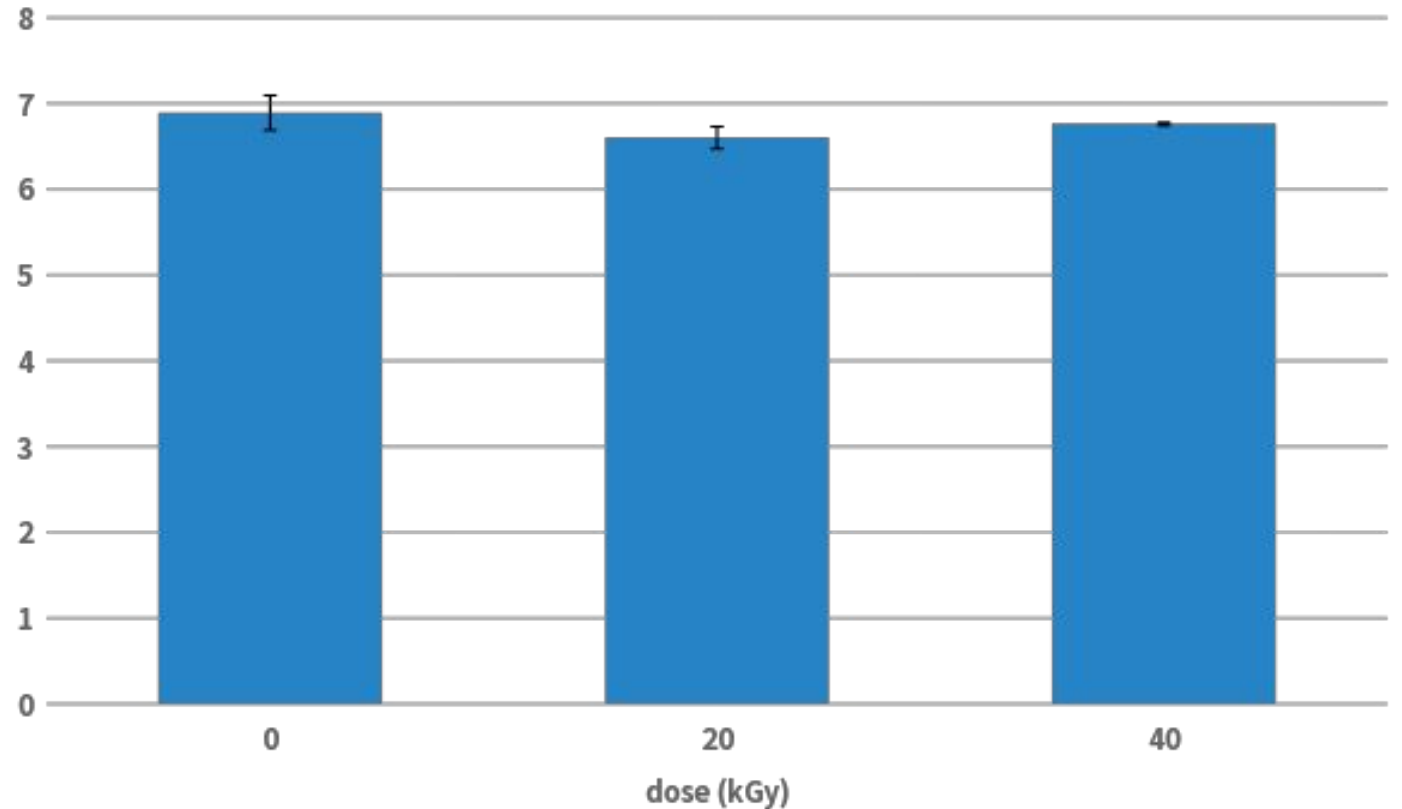


2-fold determination, error bars show min and max values

eBeam treatment of whey protein coated PET

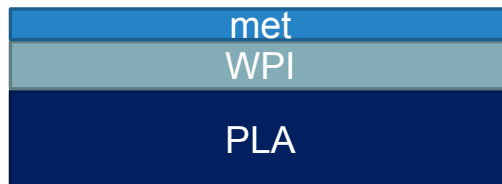
Water vapour transmission rate:

- Not effected by electron beam treatment
- Low WVTR of PET compared to WPI coating
- No effect expected



Metallization of whey protein coated films

- Metallization of whey protein coated films using a physical vapour deposition process in a high vacuum chamber and electron beam evaporator



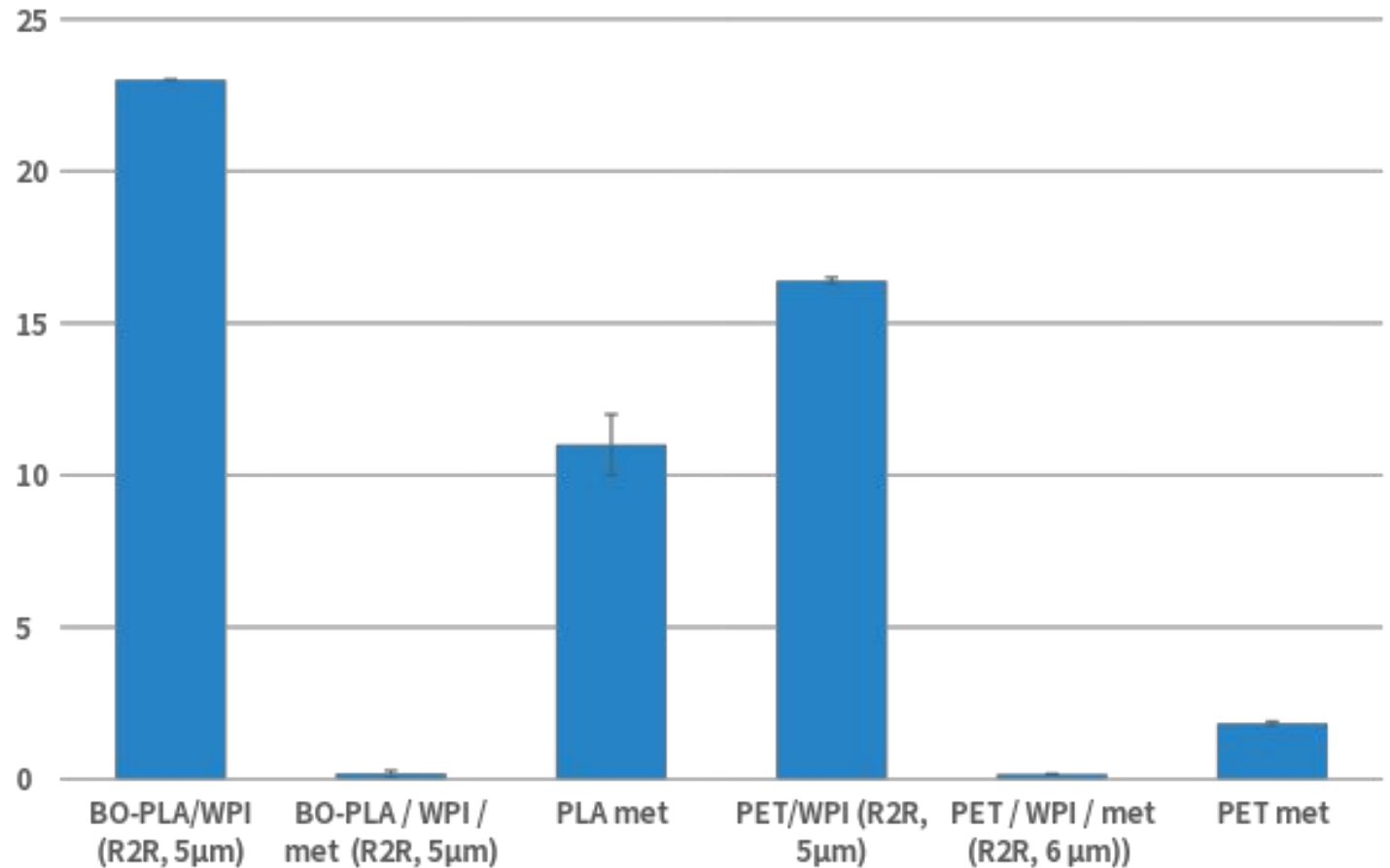
Metallized and whey protein coated PET

Physical vapour deposition vacuum chamber

Metalization of whey protein coated films

Oxygen transmission rate:

- $< 0.2 \text{ cm}^3/(\text{m}^2 \text{ d bar})$ after metallization of protein coated PET and PLA films
- Similar or better oxygen barrier compared to metallized or protein coated films

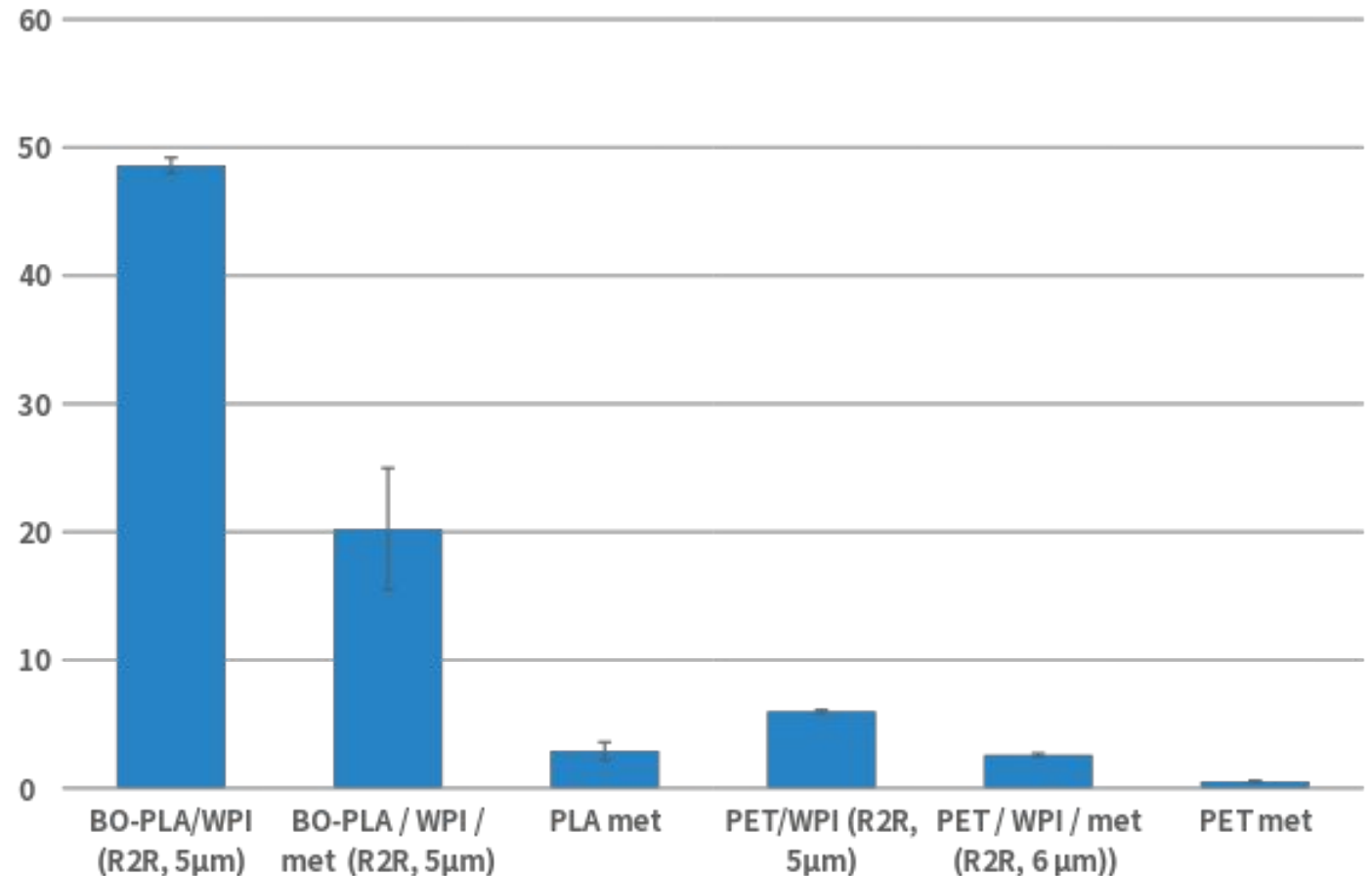


2-fold determination, error bars show min and max values

Metalization of whey protein coated films

Water vapour transmission rate:

- Reduction by factor 2.4 and 2.3 for metallized whey protein coated PLA and PET, respectively



Conclusion

- OTR decrease by whey protein coating for PLA, PE and PET films
- WVTR increased 18 % for PLA and 5 % for PET
- Electron beam irradiation further reduced OTR of coated PET
- Metallization further reduced OTR and WVTR of coated films



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 952983



<https://www.preserve-h2020.eu>



Thank you for your attention!



Max Sturm

Researcher

**Albstadt-Sigmaringen University
Sustainable Packaging Institute**

Phone: +49 7571 732 8713

Email: sturm@hs-albsig.de

Dr. Kristina Eissenberger

Research Group Leader

**Albstadt-Sigmaringen University
Sustainable Packaging Institute**

Phone: +49 7571 732 8379

Email: eissenberger@hs-albsig.de

Ramona Hornberger

Researcher

**Fraunhofer Institute for
Process Engineering and Packaging (IVV)**

Phone: +49 8161 491-227

Email: ramona.hornberger@ivv.fraunhofer.de

Prof. Dr. Markus Schmid

Head of the Institute

**Albstadt-Sigmaringen University
Sustainable Packaging Institute**

Phone: +49 7571 732 8402

Email: schmid@hs-albsig.de

Website: <https://www.hs-albsig.de/spi>



Bibliography

- [1] PlasticsEurope, 2020. Plastics - the Facts 2020. <https://www.plasticseurope.org/en/resources/publications/4312-plastics-facts-2020>. Accessed 23 July 2021
- [2] Doehler, N., Wellenreuther, C., Wolf, A., 2020. Market dynamics of biodegradable bio-based plastics: Projections and linkages to European policies: HWWI Research Paper, No. 193, Hamburg. https://bioplasticseurope.eu/media/pages/downloads/scientific-publications/27c6775164-1604264924/hwwi_researchpaper_193.pdf. Accessed 23 July 2021
- [3] Peelman, N., Ragaert, P., Meulenaer, B. de, Adons, D., Peeters, R., Cardon, L., van Impe, F., Devlieghere, F., 2013. Application of bioplastics for food packaging. *Trends in Food Science & Technology* 32 (2), 128–141. 10.1016/j.tifs.2013.06.003.
- [4] Grigore, M., 2017. Methods of Recycling, Properties and Applications of Recycled Thermoplastic Polymers. *Recycling* 2 (4), 24. 10.3390/recycling2040024.
- [5] <https://www.preserve-h2020.eu>. Accessed 10 September 2022
- [6] Onwulata, Charles; Huth, Peter J. (2008): *Whey processing, functionality and health benefits*. 1st ed. Ames, Iowa: Wiley-Blackwell (IFT Press series). Available online at <http://site.ebrary.com/lib/alltitles/docDetail.action?docID=10301165>.
- [7] Bugnicourt, E.; Schmid, M.; Nerney, O. Mc.; Wildner, J.; Smykala, L.; Lazzeri, A.; Cinelli, P. (2013): Processing and Validation of Whey-Protein-Coated Films and Laminates at Semi-Industrial Scale as Novel Recyclable Food Packaging Materials with Excellent Barrier Properties. In *Advances in Materials Science and Engineering* 2013, pp. 1–10. DOI: 10.1155/2013/496207.

Bibliography

- [8] Sun, Yongxia; Chmielewski, Andrzej Grzegorz (Hg.) (2017): Applications of ionizing radiation in materials processing. Instytut Chemii i Techniki Jądrowej. Warszawa: Institute of Nuclear Chemistry and Technology.
- [9] Dawes, K.; Glover, L. C.; Vroom, D. A. (2007): The Effects of Electron Beam and g-Irradiation on Polymeric Materials. In: James E. Mark (Hg.): Physical Properties of Polymers Handbook. New York, NY: Springer New York, S. 867–887.