Final Report for the Center for Advanced Processing and Packaging Studies (CAPPS)

1. REPORT DATE (DD-MM-YYYY)  30-11-2010
2. REPORT TYPE  Final Report
3. DATES COVERED (From - To)  1-Oct-2007 - 30-Sep-2010

4. TITLE AND SUBTITLE
Final Report for the Center for Advanced Processing and Packaging Studies (CAPPS)

5a. CONTRACT NUMBER  W911NF-07-2-0085
5b. GRANT NUMBER  
5c. PROGRAM ELEMENT NUMBER  622786
5d. PROJECT NUMBER  
5e. TASK NUMBER  
5f. WORK UNIT NUMBER  

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Office of Sponsored Programs
Ohio State University Research Foundation
Columbus, OH 43210 -1063

8. PERFORMING ORGANIZATION REPORT NUMBER  

9. SPONSORING/MONITORING AGENCY NAME(S) AND ADDRESS(ES)
U.S. Army Research Office
P.O. Box 12211
Research Triangle Park, NC 27709-2211

10. SPONSOR/MONITOR'S ACRONYM(S)  ARO
11. SPONSOR/MONITOR'S REPORT NUMBER(S)  53378-LS.2

12. DISTRIBUTION AVAILABILITY STATEMENT
Approved for Public Release; Distribution Unlimited

13. SUPPLEMENTARY NOTES
The views, opinions and/or findings contained in this report are those of the author(s) and should not contrived as an official Department of the Army position, policy or decision, unless so designated by other documentation.

14. ABSTRACT
This project involves an Industry/University Cooperative Research Center consortium between The Ohio State University, the University of California, Davis, and North Carolina State University to assist in advancing food processing and packaging technology and will greatly benefit the US food industry and military personnel. This industry driven consortia center, CAPPS – Center for Advanced Processing and Packaging Studies, focuses on industrial relevant research directed toward coupling microbial life sciences with process and package engineering

15. SUBJECT TERMS
food processing, food packaging, food safety

16. SECURITY CLASSIFICATION OF:
a. REPORT  UU
b. ABSTRACT  UU
c. THIS PAGE  UU

17. LIMITATION OF ABSTRACT
UU

18. NUMBER OF PAGES  

19a. NAME OF RESPONSIBLE PERSON
Steven Schwartz

19b. TELEPHONE NUMBER  614-292-2934
ABSTRACT

This project involves an Industry/University Cooperative Research Center consortium between The Ohio State University, the University of California, Davis, and North Carolina State University to assist in advancing food processing and packaging technology and will greatly benefit the US food industry and military personnel. This industry driven consortia center, CAPPS – Center for Advanced Processing and Packaging Studies, focuses on industrial relevant research directed toward coupling microbial life sciences with process and package engineering to assure food safety. The objectives of CAPPS are to enhance safety and quality of aseptic and extended shelf-life products, to characterize emerging, aseptic and extended shelf-life processes, and to assure the integrity and functionality of aseptic and extended shelf-life packaging. Examples of new strategic initiatives for the center include development of ingredient and dry powder sterilization technologies, new retort methods, pre-treatment for novel processes, in-package ohmic sterilization, RFID technologies, and research on effective nutrient delivery. The involvement of governmental agencies such as US Army Natick within the Center enhances the capabilities of the program to include critical needs of military personnel and assist in directing new technologies with dual use.

List of papers submitted or published that acknowledge ARO support during this reporting period. List the papers, including journal references, in the following categories:

(a) Papers published in peer-reviewed journals (N/A for none)


Number of Papers published in peer-reviewed journals: 15.00

(b) Papers published in non-peer-reviewed journals or in conference proceedings (N/A for none)

Number of Papers published in non peer-reviewed journals: 0.00

(c) Presentations
Non Peer-Reviewed Conference Proceeding publications (other than abstracts):

Number of Non Peer-Reviewed Conference Proceeding publications (other than abstracts): 0

Peer-Reviewed Conference Proceeding publications (other than abstracts):


Number of Peer-Reviewed Conference Proceeding publications (other than abstracts): 8

(d) Manuscripts


W. Ratphitagsanti, E. Park, C.S. Lee, R-Y. A. Wu, J. Lee. High-throughput detection of spore contamination in food packages and food powders using tiered approach of ATP bioluminescence and real-time PCR. (submitted in 2010)

Number of Manuscripts: 2.00

Patents Submitted

Balasubramaniam, V.M., Sastry, S.K. and Sunghee Park, Primary inventor. filed 2009. (patent pending) Pressure-ohmic thermal sterilization. patent no. invention disclosure submitted with university, patent application is being processed.

Patents Awarded
# Awards

## Graduate Students

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## Student Metrics

This section only applies to graduating undergraduates supported by this agreement in this reporting period

- The number of undergraduates funded by this agreement who graduated during this period: ...... 0.00
- The number of undergraduates funded by this agreement who graduated during this period with a degree in science, mathematics, engineering, or technology fields:...... 0.00
- The number of undergraduates funded by your agreement who graduated during this period and will continue to pursue a graduate or Ph.D. degree in science, mathematics, engineering, or technology fields:...... 0.00
- Number of graduating undergraduates who achieved a 3.5 GPA to 4.0 (4.0 max scale):...... 0.00
- Number of graduating undergraduates funded by a DoD funded Center of Excellence grant for Education, Research and Engineering:...... 0.00
- The number of undergraduates funded by your agreement who graduated during this period and intend to work for the Department of Defense ...... 0.00
- The number of undergraduates funded by your agreement who graduated during this period and will receive scholarships or fellowships for further studies in science, mathematics, engineering or technology fields:...... 0.00

## Names of Personnel receiving masters degrees

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### Sub Contractors (DD882)

### Inventions (DD882)
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List of papers submitted or published resulting from CAPPS support from 2007-2010:

**Peer Reviewed Papers:**


Accepted manuscript:

Peer reviewed papers under review:
W. Ratphitagsanti, E. Park, C.S. Lee, R-Y. A. Wu, J. Lee. High-throughput detection of spore contamination in food packages and food powers using tiered approach of ATP bioluminescence and real-time PCR. (submitted in 2010)

Presentations:


Books:

Book Chapters:


Inventions:
Balasubramaniam, V.M., Sastry, S.K. and Sunghee Park., Primary inventor. filed 2009. (patent pending)
Pressure-ohmic thermal sterilization. patent no. invention disclosure submitted with university, patent application is being processed.

Graduate Students Supported:
Ratphitagsanti Wannasawat, OSU
Rockendra Gupta, OSU
Loc Nguyen, OSU
Akalu Lentiro, NCSU
**Post Doctorates Supported:**
Silvia Delamo-Castellvi, OSU
Juhee Ahn, OSU
Hossein Daryaei, OSU

**Undergraduates Supported:**
Chelsea Johnson, OSU

**Other Research Staff Supported:**
Harry Reinitz, NCSU

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| **Inventions** | One | **Inventors** | One |

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The following report is for the Center for Advanced Processing and Packaging Studies (CAPPS). US Army Natick Soldier RD&E is one of ten industrial and government members of this center. Membership fees in the CAPPS consortium are pooled to provide funds for research. Membership fees are set at $35,000 per year and each member has the option to additionally fund separate enhancement projects within the Center.
High pressure inactivation of noroviruses in aqueous medium and purees

Fangfei Lou¹, Hudaa Neetoo², Haiqiang Chen² and Jianrong Li¹

¹The Ohio State University, Department of Food Science and Technology, Columbus, OH, USA; ²University of Delaware, Department of Animal and Food Sciences, Newark, DE, USA.

Introduction: Fresh produce and related products are often high-risk food because they can become contaminated at pre-harvest and post-harvest stages and they undergo minimal or no processing. Norovirus is the top cause of produce outbreaks (40%), followed by Salmonella (18%), E. coli (8%), Clostridium (6%) and hepatitis A virus (4%). Noroviruses account for more than 39% of outbreaks in fruits and other related products such as puree and juice. Therefore, there is an urgent need to develop non-thermal processing technologies to inactivate foodborne enteric viruses in vegetables, fruits, and purees.

Purpose: The objective of this study was to determine the effectiveness of high pressure processing (HPP) on inactivation of noroviruses in aqueous medium and purees.

Methods: The cultivable murine norovirus was inoculated into Dulbecco's Modified Eagle Medium (DMEM) and purees to a final concentration of approximately 10⁷ Plaque forming Unit (PFU)/ml or 10⁷ PFU/g. The samples were treated at pressures ranging from 200-450 MPa at either 4 or 20 °C for 2 min. The virus survivors were quantified by viral plaque assay and the inactivation kinetics of norovirus were determined.

Results:

1. Pressure inactivation of norovirus in aqueous medium. We first aimed to determine whether HPP effectively inactivated norovirus in aqueous medium. We found that pressure, pH and temperature significantly affected the inactivation of norovirus in cell culture medium. First of all, viral titer was gradually decreased when the pressure was increased. Second, norovirus was easier to be inactivated by HPP at 4 °C than at 20 °C. Third, norovirus was more sensitive to HPP at pH 7.0 than at pH 4.0. Under pressure above 350 MPa for 2 min, viruses were almost completely inactivated (less than 1 log survivor) at pH 7.0 and 4 °C.

2. Inactivation of norovirus in strawberry puree. We have determined the effectiveness of norovirus inactivation in strawberry puree. Viruses were inoculated into strawberry puree at final concentration of 10⁷ PFU/g, and the samples were subjected to three different pressures (300, 350, and 400MPa) at either 4°C or 20 °C for 2 min. In all cases, noroviruses were more sensitive to HPP at 4 °C than at 20 °C. Approximately 5 log virus reduction was achieved under 450MPa at 4°C. However, only 4 log virus reduction was observed under the same pressure at 20°C. Again, these results demonstrated that norovirus can be more effectively killed by HPP at higher pressure (450MPa) and lower temperature (4°C).

3. The effect of pH on the inactivation of norovirus in strawberry puree. The natural pH of strawberry puree is around 3.5. To further investigate whether pH plays a role in inactivation of virus in the same food matrix, we adjusted the pH of strawberry puree from 2.5 to 6.5. The samples
were pressurized at 400 MPa and 4 °C for 2 min. We found that norovirus was easier to be inactivated at a higher pH. Approximately 5 log virus reduction was achieved at pH 6.5. However, only 2.8 log virus reduction was observed at pH 2.5. Taken together, these results demonstrate that pH significantly affects the virus inactivation in strawberry puree.

4. The effectiveness of norovirus inactivation by HPP in different purees. Next, we tested norovirus survival in a number of purees at two pressures (350 and 400 MPa) at 4 °C for 2 min. These purees include lemon (pH 2.5), tomato (pH 4.5), strawberry (pH 3.6), watermelon (pH 5.3), carrot (pH 5.75), and carrots juice (pH 6.3). With the exception of lemon puree, the effectiveness of virus inactivation appeared to be correlated with the natural pH in puree (Fig.1). The higher pH of the puree was, the higher log reduction in virus was. We observed 3-4 log and 5-7 log virus reduction at 350MPa and 400MPa, respectively. However, a 5.5 log virus reduction was observed in lemon puree at 350 MPa even at low pH (2.5), providing evidence that food matrix plays an important role in protecting virus from inactivation. Taken together, these results suggest that both pH and food matrix affect the norovirus inactivation in puree.

![Figure 1 Inactivation of norovirus in different purees](image)

**Conclusion:** HPP effectively inactivates norovirus in aqueous medium and purees. Pressure, temperature, pH, and food matrix affect the effectiveness of virus inactivation by HPP. Under our experimental conditions, HPP did not affect the texture and other sensory qualities such as color and freshness. Thus, HPP is a novel intervention for processing fruits intended for frozen storage and fruit products such as puree, sauce, and juice.

**Future direction:** We are currently studying the mechanism of viral inactivation by HPP. We will systemically examine how HPP affects viral receptor binding, viral replication and gene expression. Using human norovirus, we will determine the properties of viral caspid and genetic material after HPP.
Objectives: The specific objectives of the research are:

Aim 1: Develop an assay to characterize diffusion of oxygen through a selected encapsulation barrier:

Aim 2: Compare the oxygen diffusion barrier properties of microemulsion and microparticles

Approach: In this seed proposal, the research was focused on development of an assay to characterize diffusion of oxygen through a selected encapsulation barrier. To demonstrate working principle of this assay and to compare microencapsulation barriers, we selected microemulsions as a model system for initial studies. Microemulsions provide flexibility in engineering composition and an established approach to deliver bioactive compounds. In the next section results are presented for WPI microemulsions with and without crosslinking and SDS microemulsions with and without chitosan coatings. WPI microemulsions were used to establish an assay to characterize diffusion of oxygen through a selected encapsulation barrier and the results of WPI microemulsions were compared with SDS microemulsions with and without chitosan coatings.

Aim 1: Develop an assay to characterize diffusion of oxygen through a selected encapsulation barrier:

The particle size was analyzed using both light scattering measurements and microscopy. Table 1 shows the hydrodynamic particle diameter for various microemulsions measured using a light scattering method. Although the mean diameter changes with a given formulation, the overall distribution of particle size is similar across
various emulsions excluding SDS-Chitosan. This has been represented in the table by evaluating % of total population below 50 microns. Figure 1 shows the microscopic images of these emulsions. In this study, chemical cross-linking approach was selected to decrease the mobility of WPI molecules on microemulsion droplets. Chemical cross-linking of WPI microemulsion droplets results in an increase in average particle size as compared to non-crosslinked WPI microemulsions. This increase in hydrodynamic diameter of microemulsion droplets after chemical cross-linking can be explained by an increase in inter-particle association of microemulsion droplets as observed using light microscopy. This increased inter-particle association can be induced by a presence of small amount of excess whey protein in solution that can induce bridging of droplets.

In this study, SDS microemulsion droplets were modified using a layer-by-layer assembly of chitosan biopolymer based on electrostatic interaction. This approach was selected to evaluate the role of coatings on microemulsion droplets to limit transport of oxygen across microemulsion barriers. Addition of chitosan to the SDS emulsion shows a significant increase in the particle size based on light scattering measurements. However, the microscopic images show no significant change in microemulsion droplet size as compared with SDS microemulsion droplets. This discrepancy between the light scattering and the light microscopy measurements can be explained based on flocculation of microemulsion droplets in presence of chitosan. In this scenario, chitosan polymer due to its large molecular weight (≈300-500 k Da) and extended chain length can associate with multiple droplets resulting in flocculation which leads to an increase in particle size measured using light scattering. Similar observation has been reported by Helgason et al. (2009) for SDS-chitosan microemulsions.

After particle size characterization of microemulsions, experiments were conducted to quantify the rate of transport of oxygen across microemulsion barriers. Figure 2a shows the decay in fluorescence intensity of oxygen sensitive dye encapsulated in the nitrogen purged WPI microemulsion droplets upon exposure to air. The decrease in fluorescence intensity of nitrogen purged WPI microemulsion was compared with air purged (control) WPI microemulsion. The average maximum fluorescence of nitrogen purged microemulsion at time t=0 s was 2.7 times the fluorescence of the control sample, indicating a good dynamic range for the system.
Similar ratio between a nitrogen purged and air exposed dye sample has been reported by Watkins and others (1998). These results validate that the microemulsions were purged adequately and the residual oxygen concentration in the emulsion was minimum.

The initial decrease in fluorescence intensity of nitrogen purged WPI microemulsion upon exposure to air was followed by a slower decline and an eventual pseudo-steady state level in the fluorescence intensity over an extended period of time (24hr) (figure 2b). Rapid loss of fluorescence in nitrogen purged samples upon exposure to air indicates transport of oxygen molecules from air to microemulsion droplets across WPI barrier. The control sample showed a relatively constant fluorescence value during this measurement. The slight decrease in the fluorescence values for control can be attributed to photo-bleaching of the dye as a result of exposure to the light from the instrument during measurements. Since the solubility of oxygen in food grade oils is approximately three times as compared to aqueous solutions (Coupland and McClements, 1996), it is expected that in the absence of significant barrier across microemulsions the fluorescence will continue to decrease and reach equilibrium levels of fluorescence intensity i.e. similar to control sample saturated with air. Additionally, due to increased surface area of oil droplets in microemulsions, oxygen transport rates from surrounding environment to oil droplets are expected to increase as compared to bulk oils. Microemulsions with good barrier properties to oxygen transport are expected to decrease the rate of decline in fluorescence intensity. Rapid decrease followed by a slow decline in fluorescence intensity indicates that WPI coating of microemulsion droplets provides a partial barrier to oxygen transport. In initial stages, large concentration gradient in oxygen results in rapid transport of oxygen followed by a slow and a restricted transport across microemulsion barrier with a decreasing gradient in oxygen concentration.

Overall this result demonstrates that using the proposed approach can provide non-invasive and rapid in-situ measurements to quantify transport of oxygen across microencapsulation barriers.
**Aim 2: Compare the oxygen diffusion barrier properties of microemulsion and microparticles:**

In order to compare the results across different formulations and temperature conditions, the fluorescence data as shown in Figure 2(a) and 2(b) was normalized using ratio of fluorescence intensities as outlined in material and methods section. For quantitative comparison the normalized data was fitted using an exponential decay function. For WPI, the data shows a bi-exponential decay as described in material and methods sections. Similar trends have been observed in diffusion of oxygen in polymer matrices. Table 2 shows the values of the coefficients and the rate constants for the WPI microemulsions. For statistical comparisons only $k_1$ values will be used as they have much greater impact on the rate than $k_2$.

Figure 3 compares the ratiometric fluorescence decay for WPI and cross-linked WPI emulsions at (a) 25 °C and (b) 40 °C respectively. Comparison of rate constants ($k_1$) for WPI and cross-linked WPI emulsion indicate that cross-linking of WPI microemulsion decreased the rate of fluorescence decay at both 25°C and 40 °C ($p<0.05$). Similarly, the increase in temperature decreased the decay rates in both WPI and cross-linked WPI emulsion ($p<0.05$). Thus, both the factors, increase in temperature and cross-linking decreased the rate of oxygen transport rate across the barrier. Relative increase in the barrier properties of cross-linked WPI microemulsions as compared to non-crosslinked WPI emulsion can be attributed to a decrease in mobility of individual protein molecules as a result of chemical cross-linking. Thus, these results show that chemical cross-linking and temperature change (based on selected conditions in this study) can result in marginal changes in barrier properties of WPI microemulsion coatings. These changes although statistically significant may not make a significant impact on the oxidative stability of encapsulated products. However, it is important to note that the proposed method is sensitive to detect small differences in oxygen transport in different formulation methods.

In order to compare the barrier properties of WPI microemulsions with different material formulation, SDS microemulsion was selected. SDS stabilized oil in water emulsions is a commonly used and studied system. In addition, the ability to modify
surface coating on SDS microemulsions using a layer-by-layer approach provides a model system to evaluate changes in the barrier properties with surface modifications. Figure 4 compares the normalized fluorescence decay in SDS and SDS-chitosan emulsions at (a) 25 °C and (b) 40 °C. Temperature showed no significant effect on the decay rate in either SDS emulsion or SDS-chitosan emulsion (p>0.05). Addition of chitosan layer over SDS emulsion significantly reduced the decay rate constant (p<0.05) at both, 25 and 40 °C. This suggests that layer by layer can marginally improve the oxygen transport rates. However, this improvement may not have any practical impact on the oxidative stability of the encapsulated compound. 

Next, the primary emulsions (WPI and SDS emulsions) and modified emulsions (cross-linked WPI and SDS-chitosan emulsions) were compared in figure 5. It clearly demonstrates that WPI emulsion and cross-linked WPI emulsion have lower fluorescence decay rates than SDS emulsion and SDS-chitosan emulsion respectively. This suggests that, WPI offers a better barrier property against the oxygen transport than SDS emulsion. This difference in barrier properties of SDS and WPI can be possibly due to the fact that WPI (approximately 12-18000 Da) has a higher molecular size than SDS (288 Da), which may form a more homogenous and thicker coat around a droplet than SDS. Large molecular weight of WPI as compared to SDS may also reduce the mobility of WPI molecules at oil-water interface as compared to SDS. Despite differences in rate of oxygen transport with various formulations, the selected microemulsion compositions provided limited barrier to oxygen transport indicating high permeability of oxygen molecules across emulsified polymer barriers.

Summary: Fluorescence based method for measuring the diffusion of oxygen was developed and tested to study oxygen diffusion in WPI, cross-linked WPI, SDS and SDS-chitosan emulsions. The results showed that the method can be effectively used for quantitative in-situ measurements of rate of oxygen transport across microencapsulation barriers. The results also demonstrate that the proposed approach has high sensitivity to detect changes in structure (crosslinking, layer-by-layer assembly, temperature) of microencapsulation barriers. Measurement of oxygen transport demonstrated that WPI microemulsion has better barrier properties as
compared to SDS microemulsions. Overall, results of this study show that the selected composition of microemulsions provides a limited barrier to transport of oxygen. This highlights the need to develop better formulations to improve barrier properties and stability of encapsulated products. It is expected that the proposed approach can provide a rapid screening method to identify both optimal material and formulation methods to improve oxidative stability of encapsulated products.

**Ongoing Work and Next steps:** The next step in the proposed research is to compare microemulsions with solid lipid nanoparticles and coacervates in solution and in dry powder form. Ongoing work is focused on formulation and evaluation of these encapsulation methods. In addition, a proposal is submitted to CAAPS to extend the proposed technology to measure transport of free radicals and to relate transport of oxygen and free radicals with oxidation of encapsulated bioactive products.

**LIST OF FIGURES**

**Figure 1:** Microscopic (200×) images of emulsions (a) WPI emulsion, (b) cross-linked WPI emulsion, (c) SDS emulsion, (d) SDS-chitosan emulsion.

**Figure 2:** Fluorescence decay for the nitrogen purged whey protein emulsion (2.5% oil, 1% WPI, 50 µg/g oil of the dye, pH 7.0) when exposed to atmospheric oxygen with respect to air purged whey protein emulsion (same composition) at 25 °C.

**Figure 3:** Comparison between ratiometric fluorescence decay WPI and cross-linked WPI emulsion at (a) 25 °C and (b) 40 °C.

**Figure 4:** Comparison of ratiometric fluorescence decay between SDS emulsion and SDS-chitosan emulsion at (a) 25 °C and (b) 40 °C.

**Figure 5:** Comparison of ratiometric fluorescence decay between (a) SDS emulsion and WPI emulsion at 25 °C and (b) cross-linked WPI emulsion and SDS-chitosan emulsion at 25 °C.
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</table>
Figure 1
Figure 2
Figure 3
Figure 6