



Svenja Lügger (Autor)

Lipid migration in crystalline fat suspensions: Investigation of possible pathways and mechanisms



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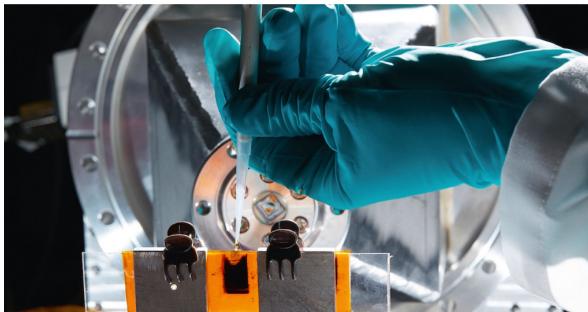
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Contents

Abstract	i
Contents	ii
List of Figures	iv
List of Tables	ix
Symbols	x
1 Introduction	1
2 Theoretical background	3
2.1 Chocolate	3
2.2 Cocoa butter	5
2.2.1 Chemical composition	6
2.2.2 Crystallization and structure	8
2.2.2.1 Kinetics of cocoa butter crystallization	8
2.2.2.2 Packing of molecules in crystalline structure	10
2.2.2.3 Structure of crystalline network	14
2.2.2.4 Solid fat content	16
2.2.2.5 Tempering process	17
2.2.2.6 Influence of addition of other components	18
2.3 Chocolate blooming	21
2.4 Mass transport phenomena	26
2.4.1 Possible mass transport mechanisms	26
2.4.1.1 Non-capillary transport	26
2.4.1.2 Viscous flow	27
2.4.1.3 Capillary liquid transport	28
2.4.2 Lipid migration in crystalline fat suspensions	30
2.4.2.1 Diffusion	31
2.4.2.2 Capillary flow and pressure gradient	33
2.4.2.3 Qualitatively and quantitatively investigation	34
2.4.3 Impact of structure on lipid migration	35
3 Materials and Methods	37
3.1 Sample preparation	37
3.1.1 Material for small angle X-ray scattering	38
3.1.2 Chocolate model systems for contact angle measurements	38
3.1.3 Samples for tomography experiment	39

3.1.4	Samples for macroscopic migration observation	42
3.2	Methods	44
3.2.1	Small angle X-ray scattering	44
3.2.2	Contact angle measurements	47
3.2.3	X-ray tomography	47
3.2.4	Simulation of stress distribution during solidification	49
3.2.5	Visual observation of macroscopic migration	51
3.2.6	Simulation of migration	52
3.3	Additional analytic methods	55
3.3.1	Differential scanning calorimetry	55
3.3.2	Scanning electron microscopy	55
4	Tracking oil migration into chocolate powders	56
4.1	Data presentation from small angle X-ray scattering of chocolate powders before and after oil migration	57
4.2	Wetting of cocoa butter composites with sessile oil droplet	65
4.3	Discussion of possible lipid migration pathways and mechanisms revealed with small angle X-ray scattering	68
5	Visualization of possible pathways for lipid migration in crystalline fat suspensions	70
5.1	Comparing the microstructure of tempered and untempered cocoa butter	71
5.2	Investigation of change of cocoa butter microstructure due to addition of sucrose particles	74
5.3	Visualization of the microstructure of conventional chocolate	78
5.4	Simulation of stresses due to solidification of the continuous lipid phase in a multicomponent system leading to crack formation	82
5.5	Discussion of possible migration pathways and mechanisms based on visualized microstructure	86
6	Analysis of transport mechanism by visual observation of macroscopic migration in crystalline fat suspensions	89
6.1	Visualization of migration in cocoa butter samples	90
6.2	Analysis of migration through white chocolate and porous glass cylinder .	93
6.3	Comparing migration height through tempered and untempered samples .	96
6.4	Analysis of migration through lipid mixtures with varying oil content . .	106
6.5	Analysis of the influence of particle addition on migration through cocoa butter	110
6.6	Analysis of the structure dependence of migration	114
6.7	Prediction of migration based on theoretical models	120
6.7.1	Simulated migration heights through porous glass	121
6.7.2	Simulated migration heights through cocoa butter	124
6.8	Discussion of possible migration mechanisms based on macroscopic observation of migration	130
7	Conclusion	132
8	Appendix	135
	Bibliography	140