



List of Figures	v
List of Tables	viii
Nomenclature	ix
Abstract	1
1 Introduction	3
1.1 General description of a spray drying process	4
1.1.1 Solid formation in spray drying	5
1.1.2 Development of particle morphology	8
1.2 The meaning of powder properties	8
1.2.1 Wetting and instant properties of powders	9
1.2.2 Flow properties of powders	10
1.2.3 Conclusion	13
1.3 Overview of previous research	13
1.3.1 Component reorganization during spray drying	13
1.3.2 Modelling of single drop drying	15
1.3.3 Conclusion	17
2 Single drop drying model with two solutes	19
2.1 General model of particle formation	19
2.1.1 Solvent evaporation	19
2.1.2 Mass fraction profiles of components	20
2.1.3 Formation of a solid shell	21
2.1.4 Drop shrinkage and shell growth	22
2.2 Drop with two solutes	22
2.2.1 Solutes interaction	23
2.2.2 Diffusion coefficients	24
2.2.3 Driving force of drying	25
2.2.4 Boundary conditions	25



2.2.5	Temperature history	25
2.2.6	Model assumptions	26
2.2.7	Numerical solution	28
3	Materials and experimental methods	29
3.1	Materials	29
3.1.1	Lactose	29
3.1.2	Whey protein isolate	29
3.1.3	Feed composition and preparation	30
3.2	Spray drying installation	30
3.3	Drying conditions	32
3.4	Measurement methods for evaluation of primary powder properties	33
3.4.1	Powder moisture and powder conditioning	33
3.4.2	Particle size distribution	34
3.4.3	Powder morphology	34
3.4.4	Glass transition temperature	34
3.4.5	Bulk density	35
3.4.6	Apparent particle density	35
3.4.7	Surface composition of powders	35
3.4.8	Measurement of atomic composition of powder bulk	36
3.5	Powder wetting	37
3.5.1	Static wetting	37
3.5.2	Apparent contact angle	37
3.5.3	Measurement of contact angle on thin film layers	39
3.6	Powder flowability	40
3.6.1	Uniaxial compression test	40
3.6.2	Ring shear cell test	40



4	Modelling and simulation	41
4.1	Model validation	41
4.2	Drying of lactose drops with protein addition	42
4.2.1	Simulation parameters	42
4.2.2	Component profiles during drop drying	43
4.2.3	Composition on particle surface	46
5	Experimental investigation of powder properties	51
5.1	Density of crystalline lactose and whey protein isolate	51
5.2	Characterization of primary properties of the powders	51
5.2.1	Moisture and glass transition temperature of spray dried powders	51
5.2.2	Particle size distribution of powders	55
5.2.3	Morphology of powders obtained by spray drying	57
5.2.4	Bulk density and apparent density of particles	60
5.2.5	Conclusion	63
5.3	Characterization of surface composition	63
5.4	Characterization of powder wetting	67
5.4.1	Static wetting of fresh and stored powder	67
5.4.2	Characterization of apparent water contact angle on compacted powder	69
5.4.3	Characterization of material wetting by contact angle on thin layers	70
5.4.4	Conclusion	71
5.5	Characterization of powder flowability	72
5.5.1	Characterization of flow properties by uniaxial compression test	72
5.5.2	Characterization of flow properties by a ring shear tester	74
5.5.3	Conclusion	75
6	Conclusions	77
	References	81
	Appendix	91



A.1 Correlations used in calculation of material properties	91
A.2 Numerical implementation of the model of drying of a single drop	91
Model input	91
Discretization of space	93
Calculation of input properties dependent on the drying conditions	94
Mass transport in a drop	95
Evaporation	97
Calculation of drop shrinkage	98
Calculation of mass fractions of components	99
Temperature of a drop	100
A.3 Powder flowability	100