

Differential scanning calorimetry to measure the isothermal crystallization kinetics of cocoa butter

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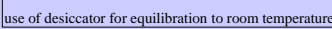
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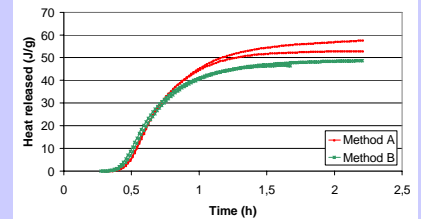
STEP 1: PREPARATION OF DSC SAMPLE

WHAT IS THE EFFECT OF THE SAMPLE PREPARATION METHOD?

Method A:		sampling with material cleaned with ethanol	in oven at 60°C for 15 min	transfer to DSC pan with plastic micropipette	
Method B:		use of desiccator for equilibration to room temperature	sampling with material cleaned with acetone	in oven at 60°C for 15 min	transfer to DSC pan with hot, glass Pasteur pipette

RESULT: Significant differences on
 a parameters of Gompertz and Avrami model
 λ parameter of Gompertz model
 k parameter of Avrami model

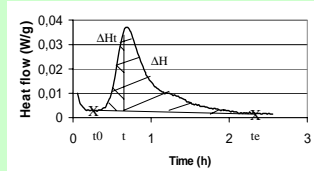
Influence of sample preparation method on crystallization



STEP 2: DSC RUN

Time – temperature program:

- melting the sample to eliminate memory effect
- cooling at 8°C/min to crystallization temperature (17.2°C)
- keep at that temperature until crystallization is complete



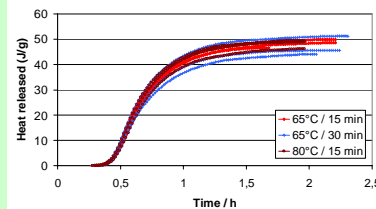
WHAT IS THE EFFECT OF THE MELTING PROTOCOL?

Comparison of three melting protocols:

- 65°C for 15 minutes
- 65°C for 30 minutes
- 80°C for 15 minutes

RESULT : No significant differences between the three melting protocols on the Avrami and Gompertz parameters

Influence of melting protocol on crystallization



HOW TO DETERMINE t0 AND te?

Suggested method in literature is by visual inspection

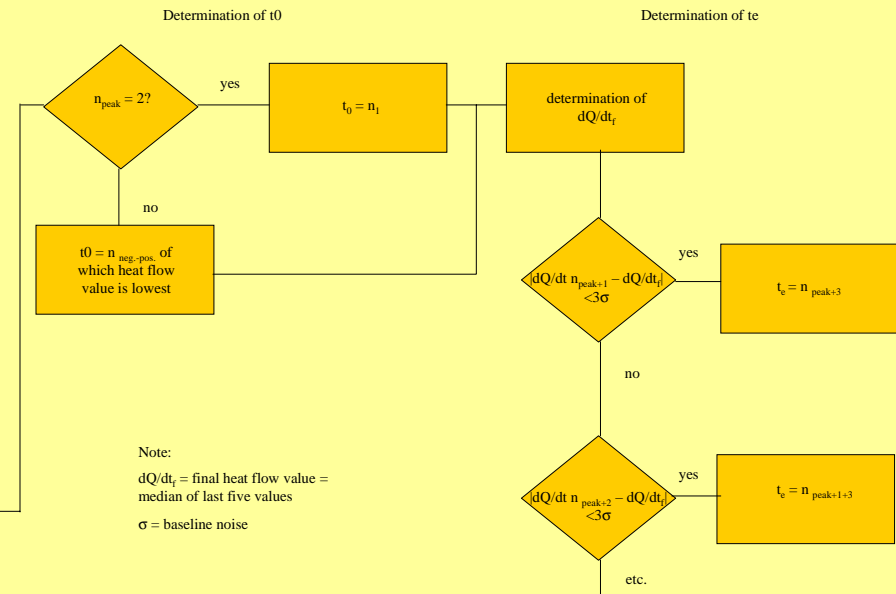
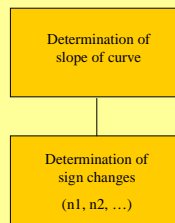
At the authors' laboratory eight persons were asked to visually determine the start and end point of a DSC curve:

Operator	Start point (min)	End point (min)
1	37.98	119.04
2	40.18	130.26
3	39.51	111.17
4	39.91	94.49
5	40.01	112.08
6	41.84	100.29
7	41.95	109.95
8	37.99	109.07
Mean	40	110
Standard deviation	1	11
Coefficient of variation (%)	3.7	9.8
Via new algorithm (see right)	37	123

➡ LARGE VARIABILITY!!

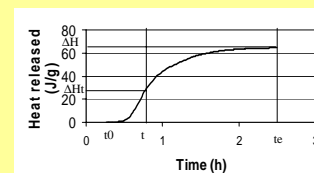
NEW OBJECTIVE TIME DETERMINATION ALGORITHM

Preparation step



STEP 3: INTEGRATION

Knowledge of t0 and te is necessary !!



STEP 4: MODELING WITH AVRAMI AND GOMPERTZ MODEL

AVRAMI

GOMPERTZ

$$f(t) = a * (1 - e^{-k * t^n})$$

$$f(t) = a * e^{-\frac{\mu * e^{-\lambda * t}}{a}}$$

$f(t)$: amount of crystallization at time t [J/g]

$f(t)$: amount of crystallization at time t [J/g]

a : value for f as t approaches infinity [J/g]

a : value for f as t approaches infinity [J/g]

k : crystallization rate constant [h⁻ⁿ]

μ : maximum increase rate [J/g h⁻¹]

n : Avrami exponent [-]

λ : induction time [h]

CONCLUSIONS

- Use of new time determination algorithm leads to objective determination of start and end point of integration
- Sample preparation method has to be kept constant to eliminate influence thereof
- 65°C for 15 min is enough to eliminate any memory effect

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