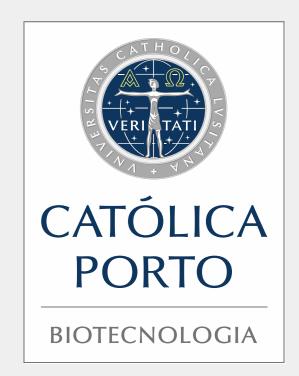
Molecular mobility, crystallinity and barrier properties of chitosan films



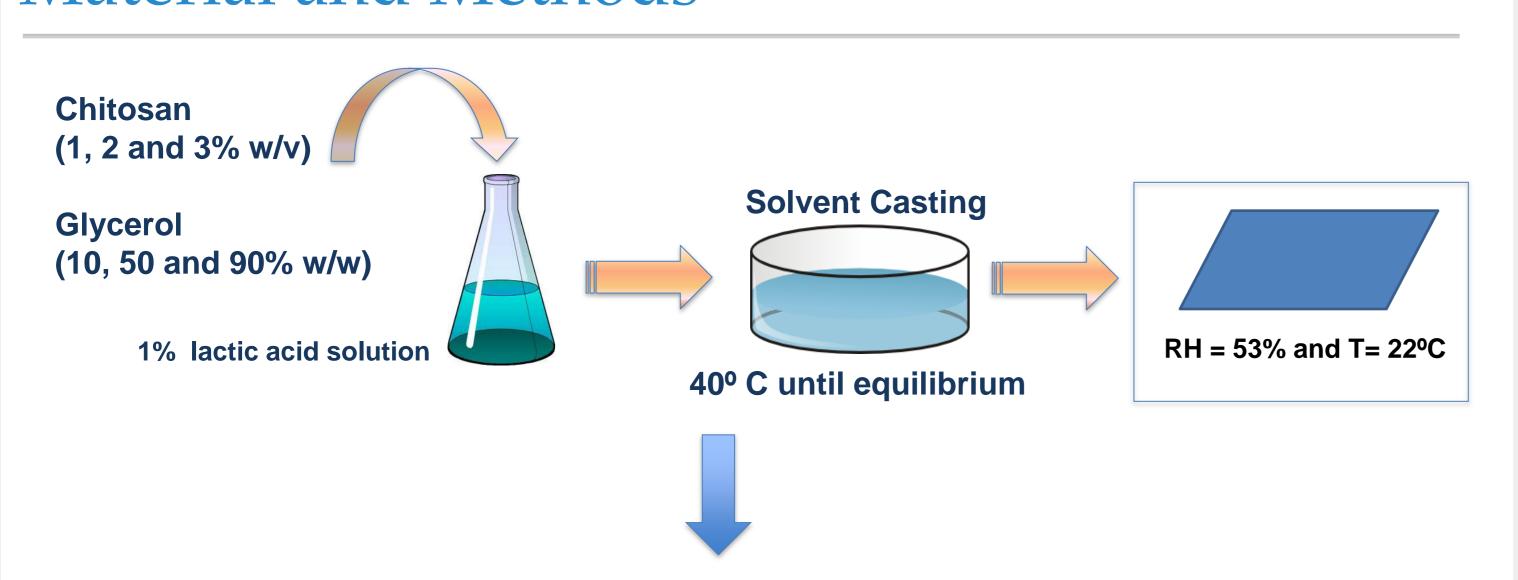
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Introduction

Solid-state wideline NMR spectroscopy is a powerful technique which provides information on the molecular dynamics in dense complex systems. The objective of this work was to describe the link between water and the plasticizant mobility in the partially polymeric structure of chitosan films and the measured barrier properties. Chitosan is a biocompatible, biodegradable, with antimicrobial activity and filmogenic biopolymer. As such, chitosan edible films attract interest in the food preservation and packaging technology fields, were the barrier properties are crucial parameters for the success of these applications.

Material and Methods



FILMS Characterization



Films chitosan, glycerol and water content

Spectrophotometric method for chitosan

Quantitative enzymatic determination for glycerol



Films thickness determinations



Thermal analysis

Scan from -150 to 200°C; 20°C/min

Crystallinity (melting Δh)



Water vapor permeability determination — ASTM E 96-92 Method



NMR determination



Free Induction Decay and Spin Spin Relaxation

Bruker AVANCE III 300 MHz

sample relaxation time was determined (T2):

- glycerol component (**T2gly**)

- water component (**T2water**)

 $Y = A_1 \exp \left(\frac{-X}{T2gly}\right) + A_2 \exp \left(\frac{-X}{T2water}\right) + Y_0$

Y - intensity (Hz)

X – relaxation time (ms)

A1 and A2 – pre-exponential factors

Conclusions

- Glycerol is inserted between the chitosan chains, decreasing intermolecular attractions and increasing free volume, thus facilitating molecular migration.
- The usefulness of NMR and molecular mobility studies in the matrix characterization and development of edible films with improved functionality.

Films thickness and composition characterization

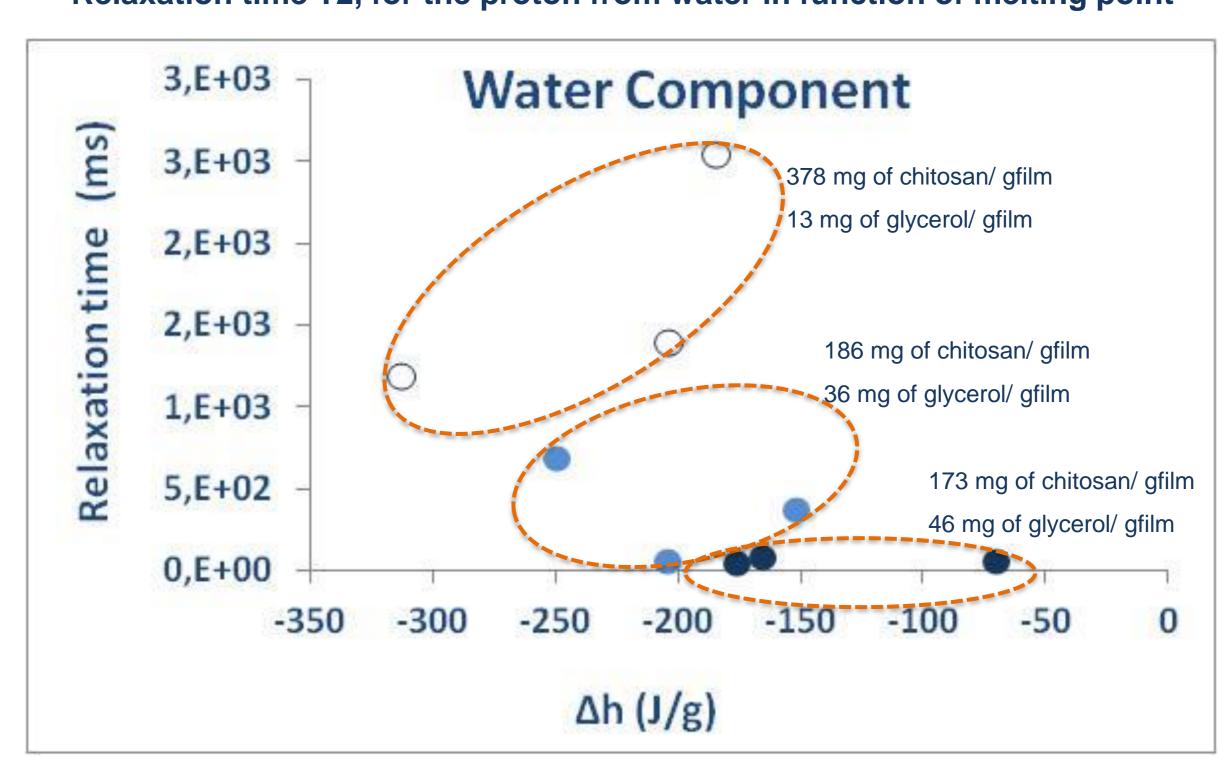
Results and Discussion

Film Forming Solutions	Films Thickness (mm)		Films Composition (mg/g film)			
			Chitosan		Glycerol	
	Average value	Range	Average value	Range	Average value	Range
1%chit + 10% gly	0,055	[0,05-0,06]	378	[357-388]	13	[12-15]
2%chit + 10% gly	0,14	[0,13-0,15]	378	[357-388]	13	[12-15]
3%chit + 10% gly	0,26	[0,24-0,28]	378	[357-388]	13	[12-15]
1%chit + 50% gly	0,055	[0,05-0,06]	183	[172-196]	36	[30-46]
2%chit + 50% gly	0,14	[0,13-0,15]	183	[172-196]	36	[30-46]
3%chit + 50% gly	0,26	[0,24-0,28]	183	[172-196]	36	[30-46]
1%chit + 90% gly	0,055	[0,05-0,06]	173	[158-195]	46	[37-53
2%chit + 90% gly	0,14	[0,13-0,15]	173	[158-195]	46	[37-53]
3%chit + 90% gly	0,26	[0,24-0,28]	173	[158-195]	46	[37-53]

Films produced with the same glycerol percentage have similar composition

Films produced with the same polymer percentage have similar thickness

Relaxation time T2, for the proton from water in function of melting point



Films grouped by the same composition

Crystallinity increases with increasing water and glycerol mobility

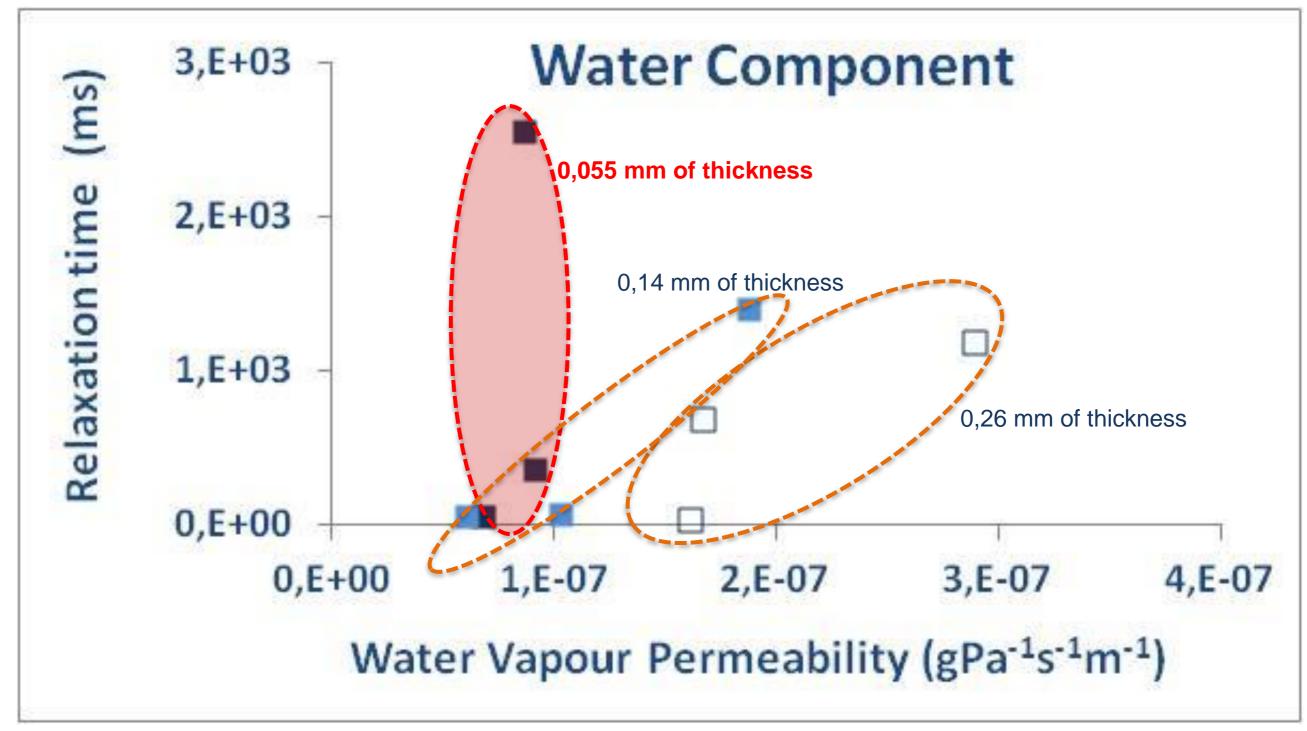
Crystallinity increases in films with lower chitosan concentration and higher plasticizant quantity



once polymeric chains are organized in the crystalline form, the interaction polymer/ plasticizant is minimized

glycerol increase molecular mobility, facilitating the ordering of polymer chains

Relaxation time T2, for the proton from water in function of WVP



Films grouped by the same thickness

For films with the **Exception** 0,055 mm same thickness

Water vapor permeability increases with mobility

WVP for thin films is independent of the mobility

Acknowledgements