

Protein adsorption at the air/water interface

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Introduction

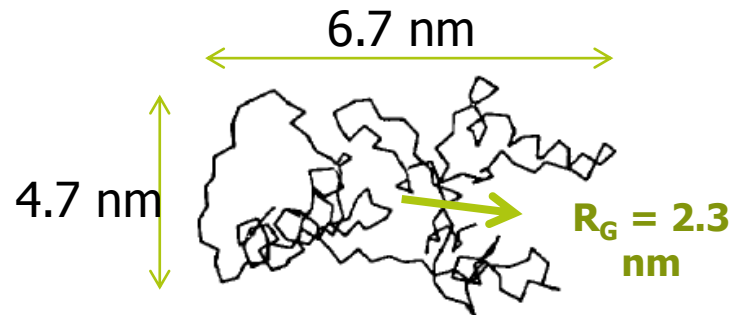


- Foam is stabilized by surface-active molecules (by lowering the surface tension)
- In food industry: proteins
- What is the structure of the protein film?
- What is the kinetics of protein film formation?

The proteins

β -casein

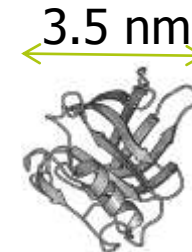
- 21% of milk proteins
- 209 amino-acid residues
- $M = 24$ kDa
- little secondary structure
- random-coil-like polymer?



Kumosinski 1993

β -lactoglobulin

- whey protein (10%)
- 162 amino-acid residues
- $M = 18.3$ kDa
- more 'rigid' globular molecule

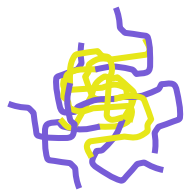
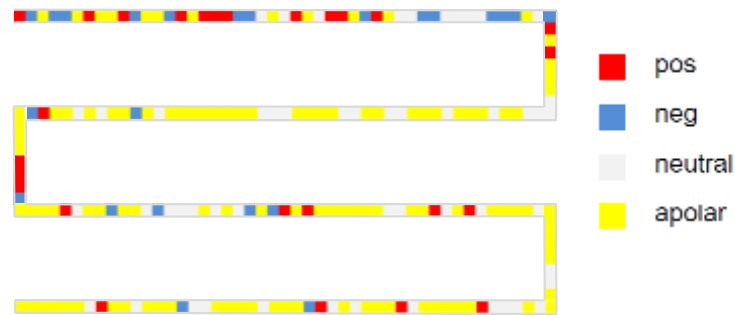


Brownlow 1997
Verheul 1999

The proteins in solution

β -casein

- amphiphilic
- 'block-copolymer'
- RT, pH7: forms micelles

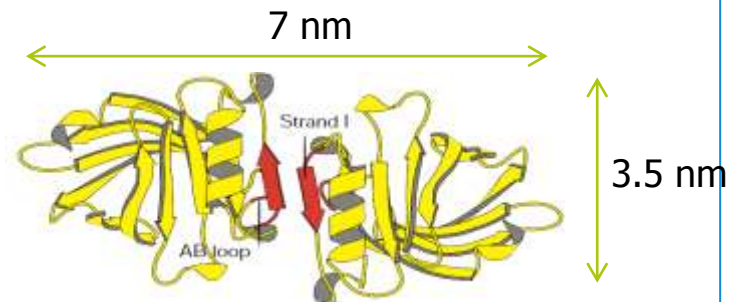


~ 15 mer
 $R_G \approx 8$ nm

SAXS Kajiwara 1988

β -lactoglobulin

- RT, pH7: forms dimers

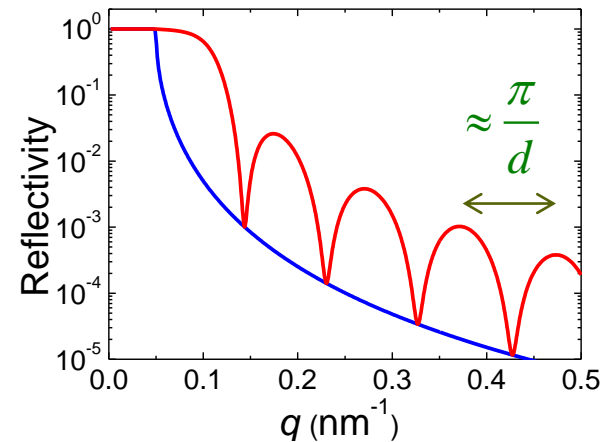
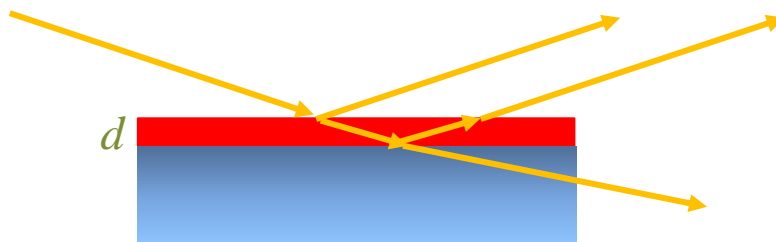
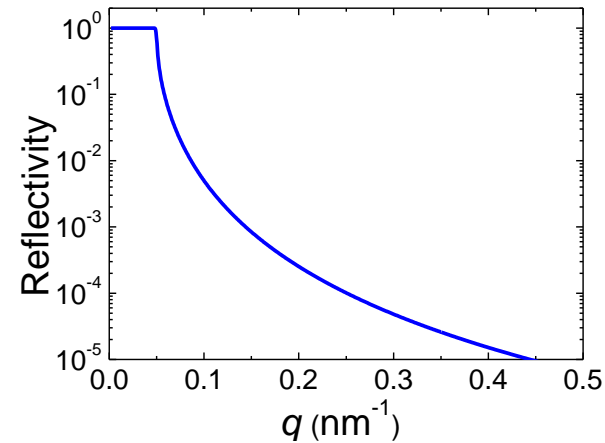
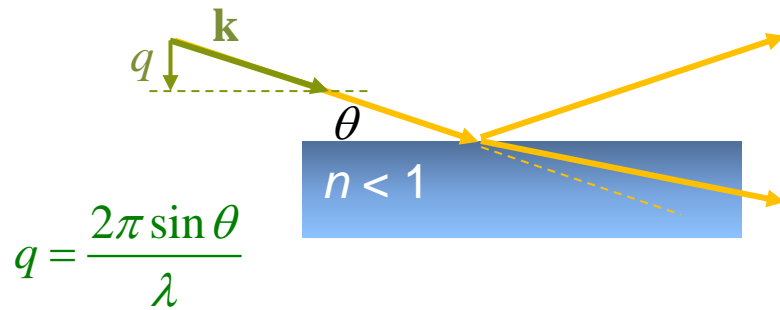


Brownlow 1997
Verheul 1999

Neutron Reflectometry

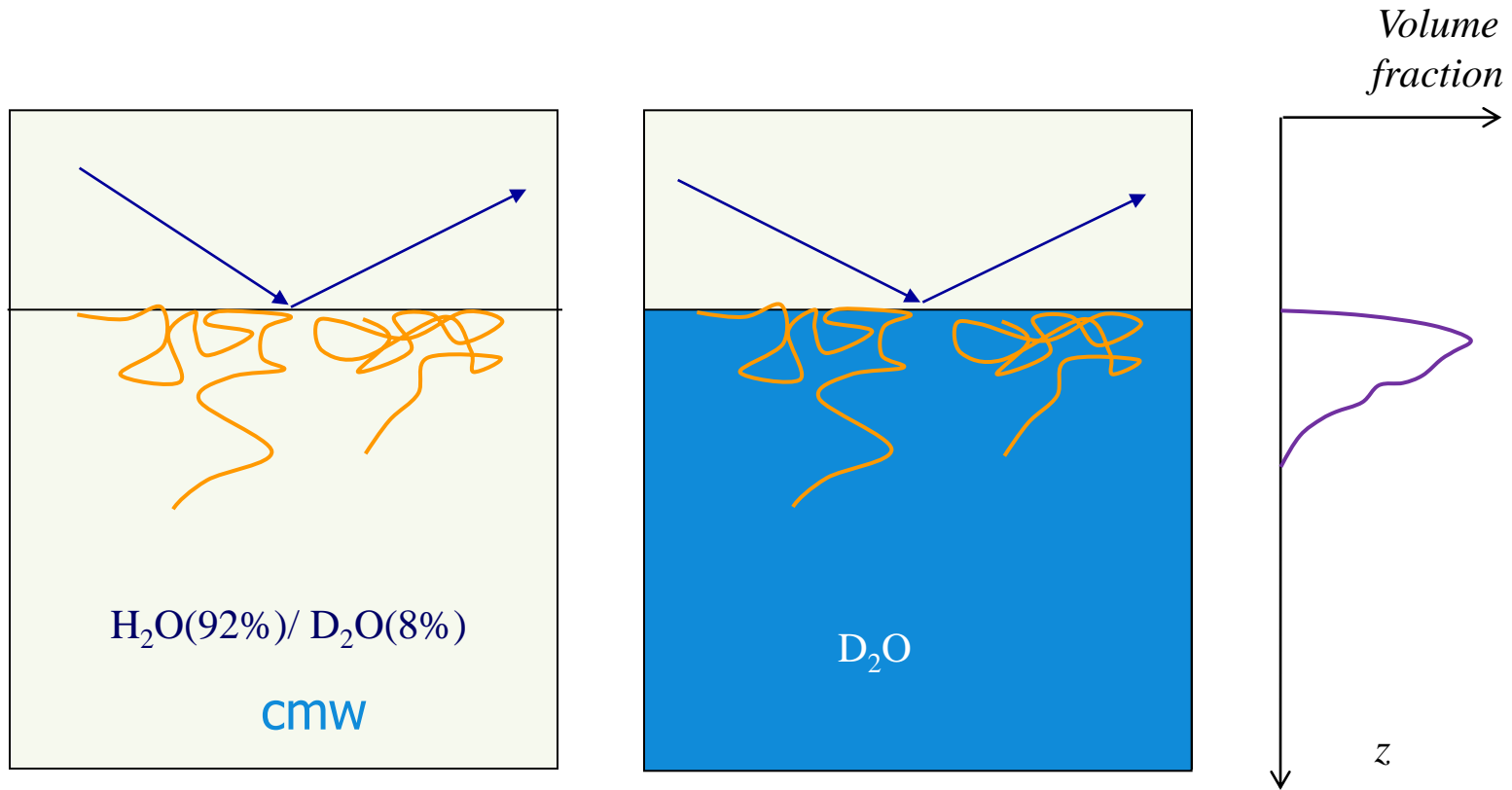
Principle

Specular reflection \rightarrow perpendicular profile $z \sim 1 - 100$ nm



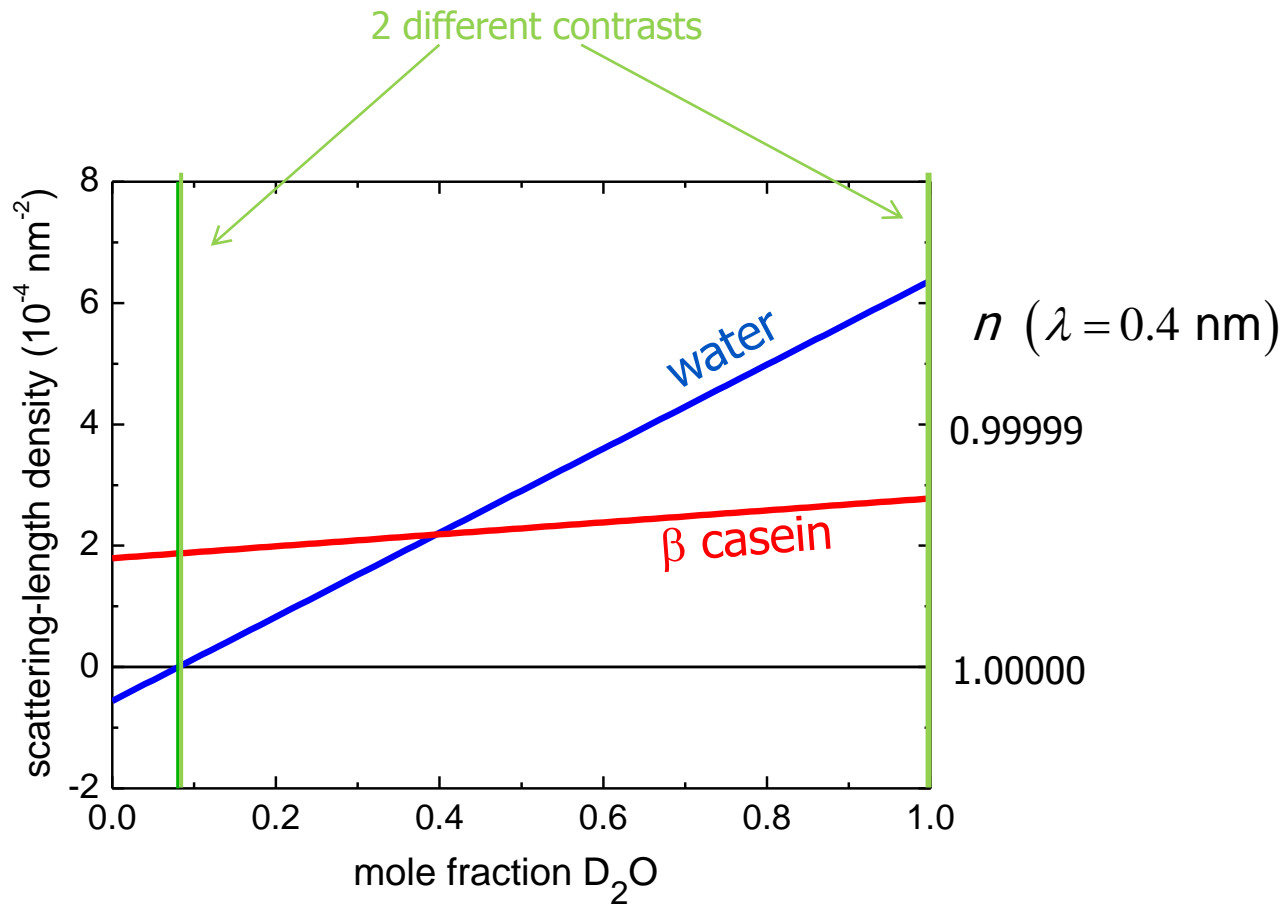
Neutron Reflectometry

Contrast variation / protein adsorption



Neutron Reflectometry

Contrast variation



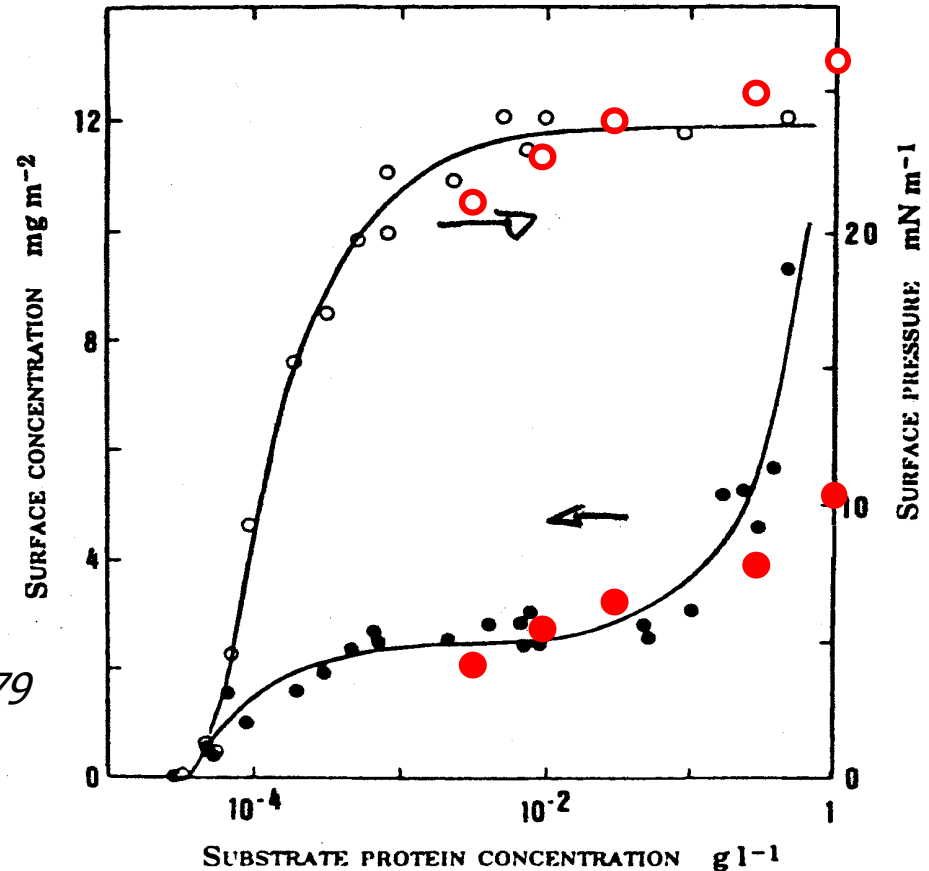
refractive index:

$$n = 1 - \frac{SLD}{2\pi} \lambda^2$$

β -casein, static results

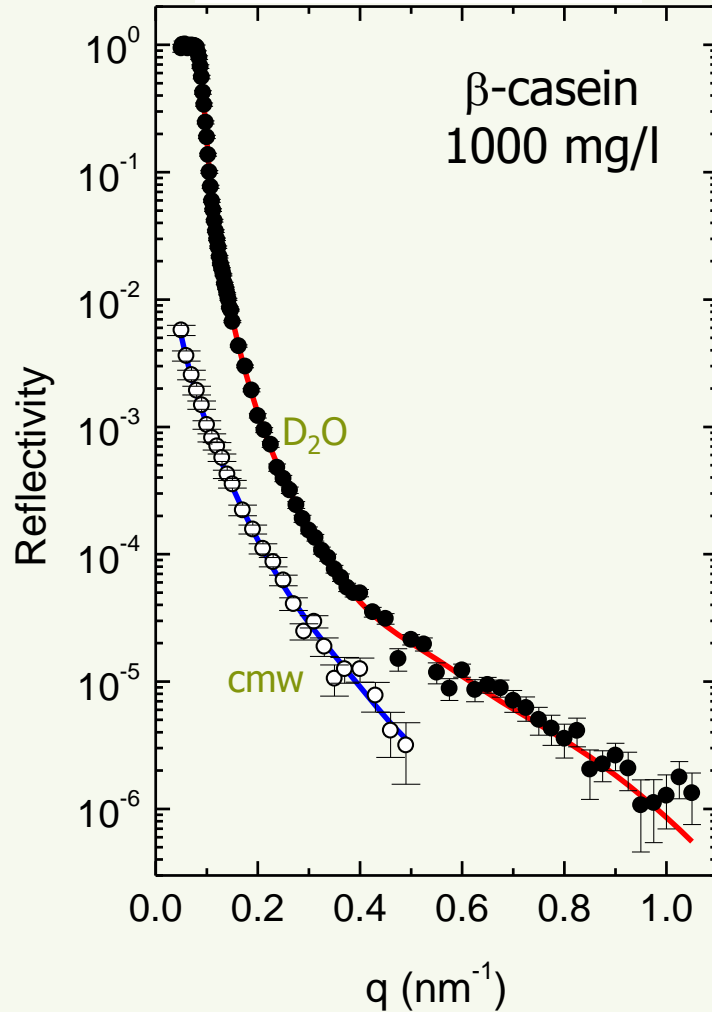
- 5 bulk concentration
- room temperature
- pH 6.7
(Imidazol buffer)
- 0.2 g/l NaN_3
(prevent bacteria growth)

black: *Graham/Philips 1979*
red: our results

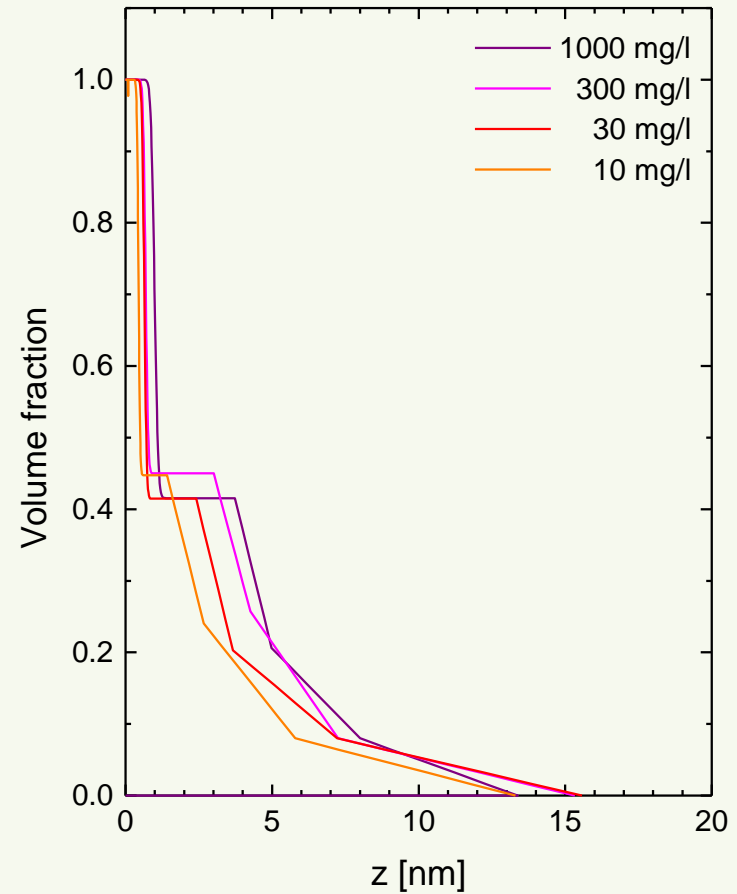


β -casein, static results

NR experimental results

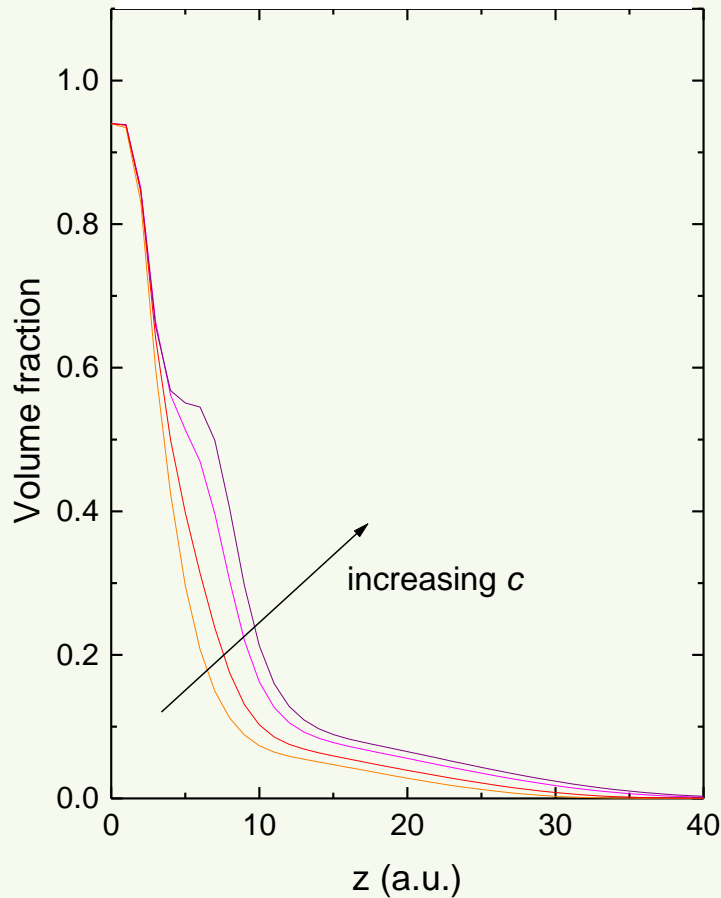


NR fit results



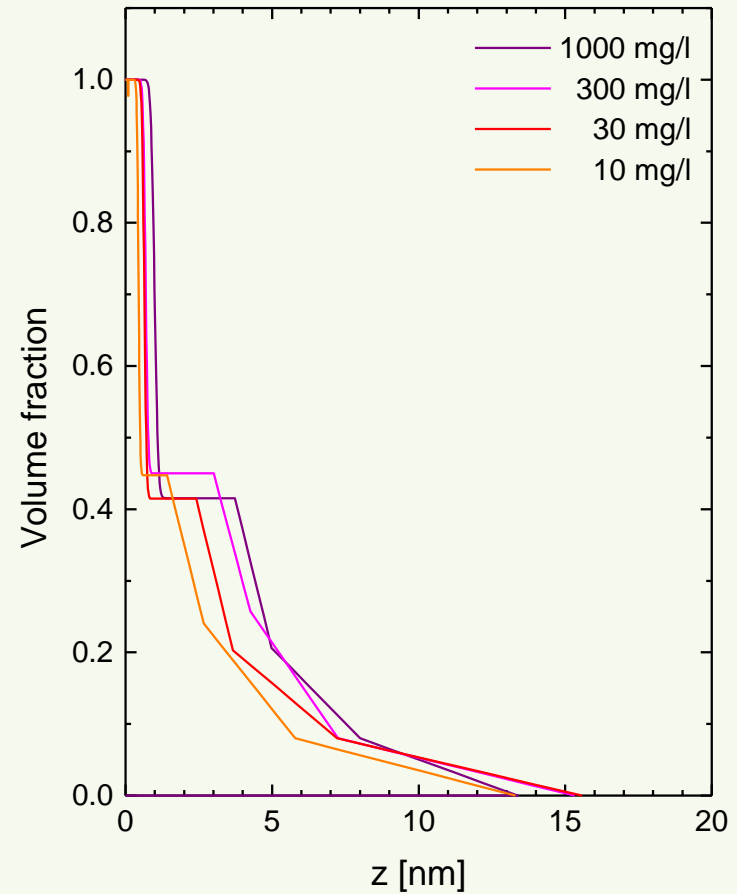
β -casein, static results

Self-consistent-field calculations



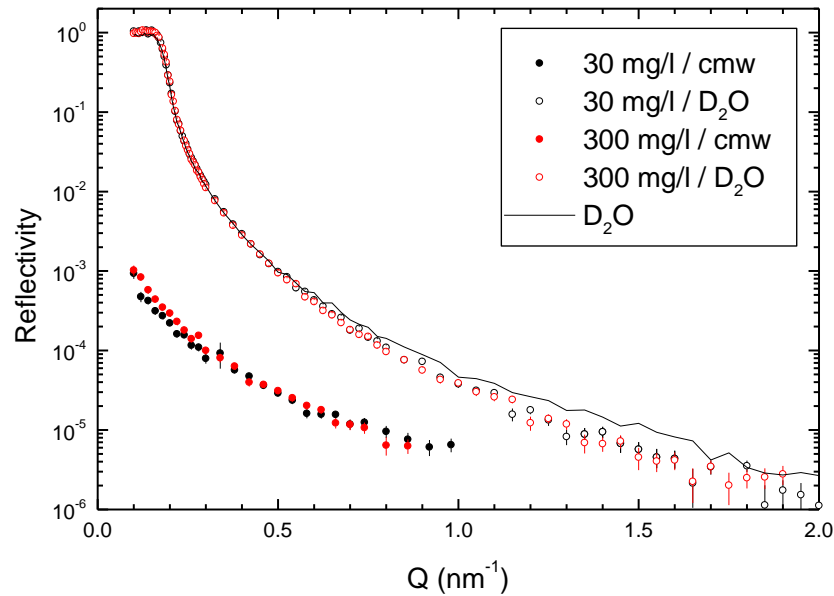
F. Leermakers 1996

NR fit results

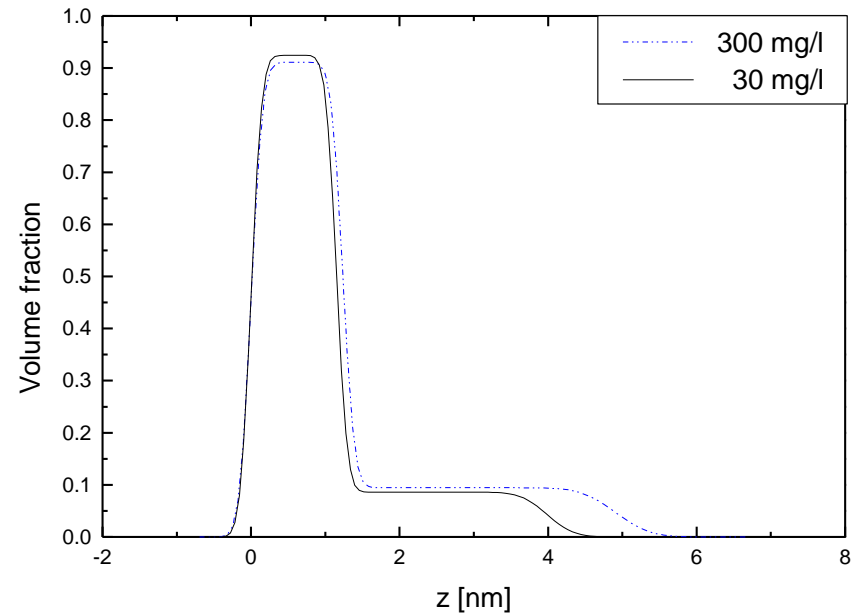


β -lactoglobulin, static results

NR experimental results



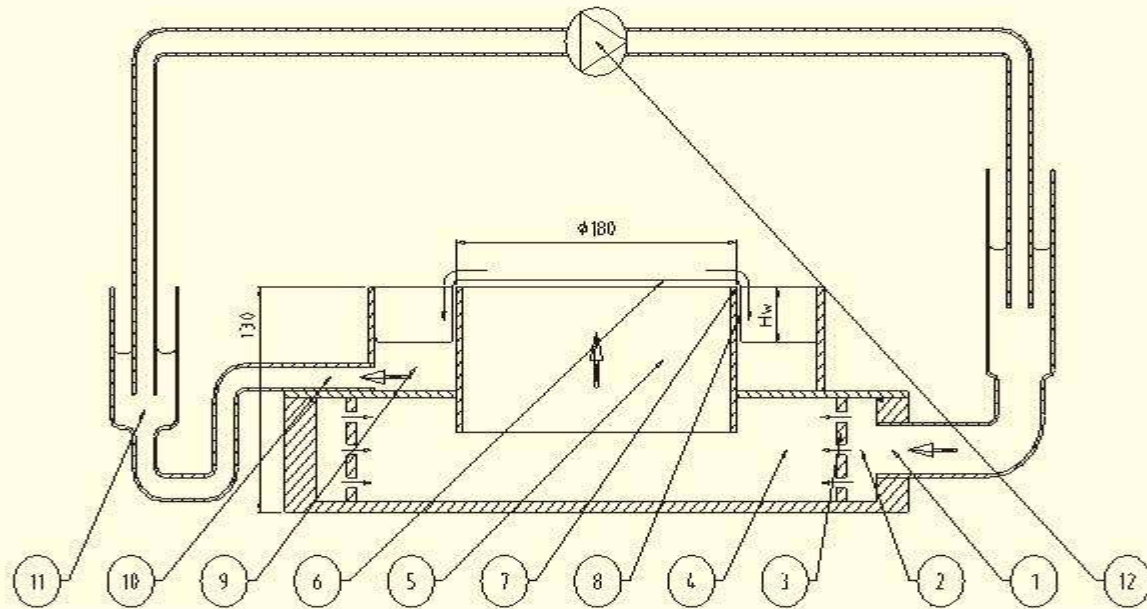
NR fit results



Kinetics of protein adsorption

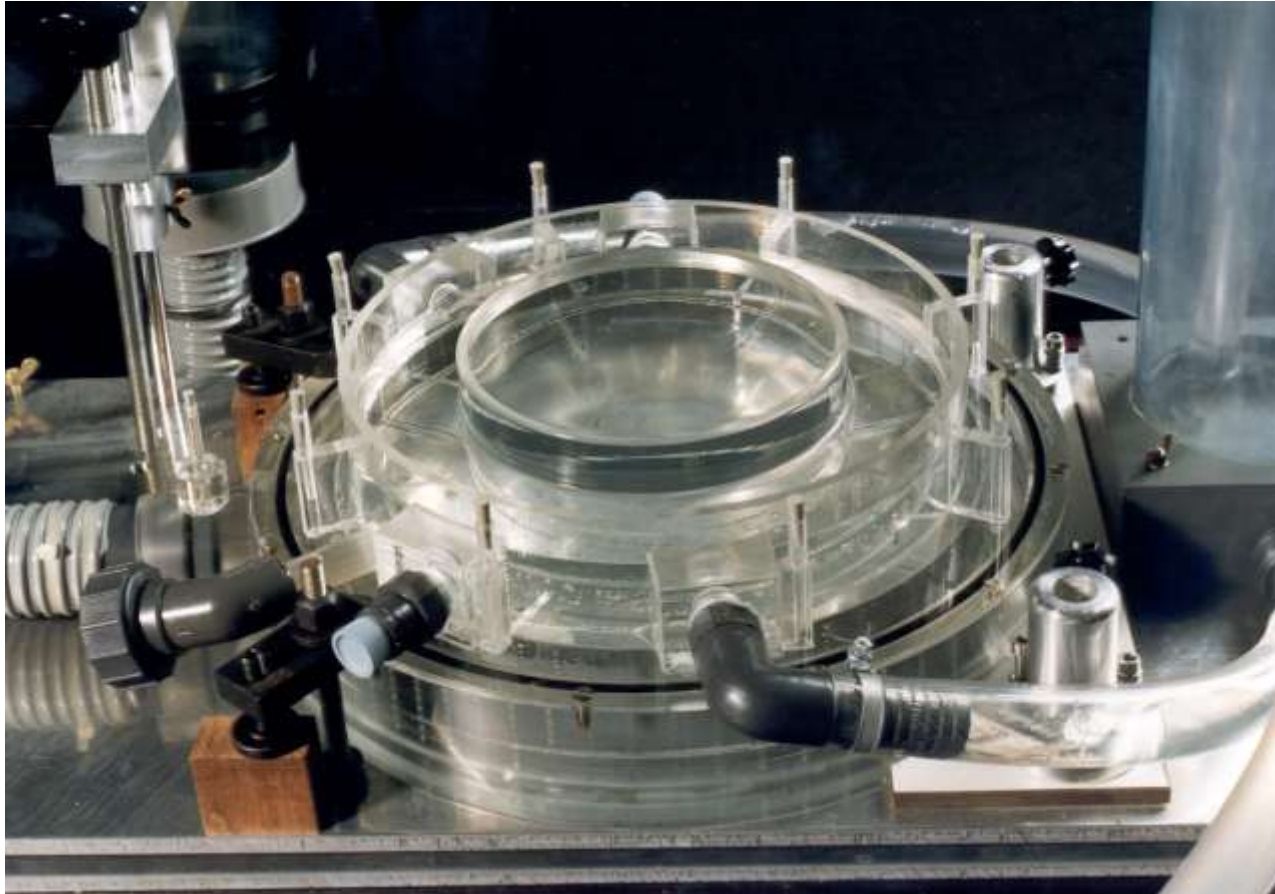
- Expanding interface
- Static non-equilibrium system
- Overflowing cylinder technique
- Continuously fresh surface → probing first stages of adsorption
- Modelling complicated (hydrodynamics of system, mass transport)

Kinetics of protein adsorption



overflowing cylinder

Kinetics of protein adsorption



Kinetics of protein adsorption

surface expansion rate $\theta = \frac{1}{A} \frac{dA}{dt} = \frac{d \ln A}{dt} = \frac{v_r}{r} + \frac{dv_r}{dr}$

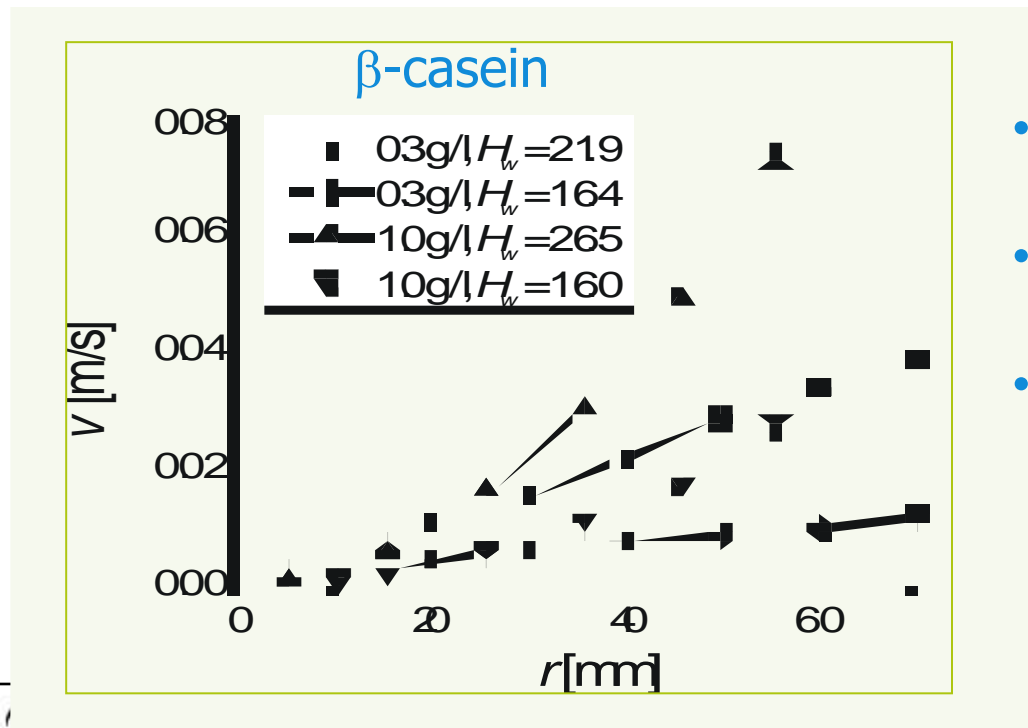
pure water:

determined by hydrostatic forces

surfactants:

determined by surface tension gradient

different for soap and protein, due to lateral interactions

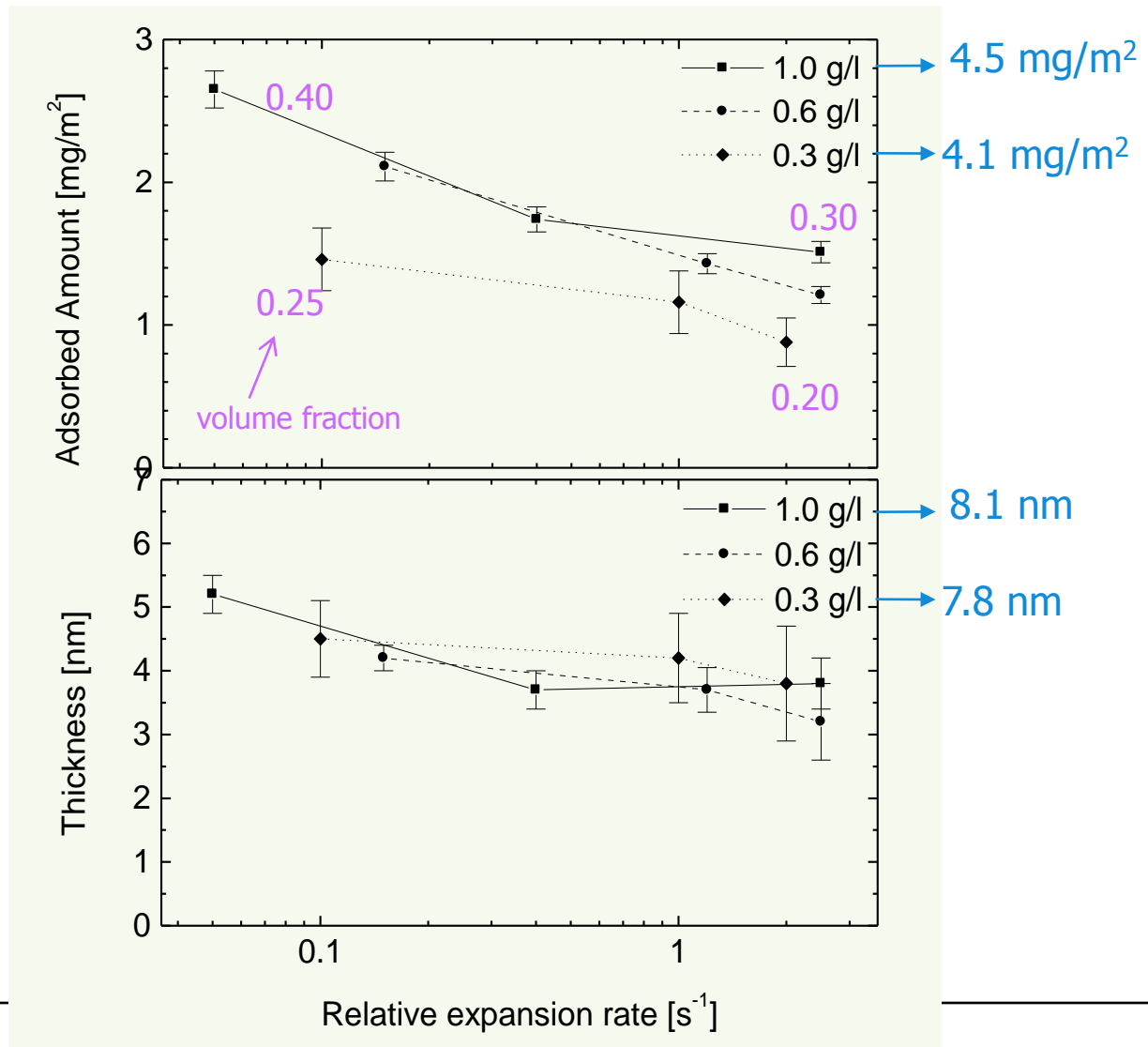


- expansion determined by film height
- if v_r proportional to r \rightarrow constant expansion rate
- footprint exp: 30 x 60 mm

β -casein, kinetic results

results
static
measurements:

- Footprint: 30 x 60 mm²
- only CMW (15 l)
- one-layer fit
- $1/\theta$: 0.3 – 30 s



Conclusions

- Neutron reflectometry is very well suited for studying the structure of proteins adsorbed at an interface
- β -casein can very well be described by polymer adsorption according to the SCF theory
- The overflowing cylinder (ofc) technique makes it possible to study the early stages of the adsorption process
- Full interpretation of ofc-results?
Should include stagnant flow towards surface, unfolding of proteins, lateral interactions of proteins, ..

Acknowledgement

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