

Biopolymers

Discussion day

Biopolymers
CHEM-E2155

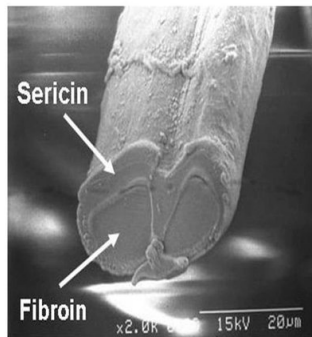
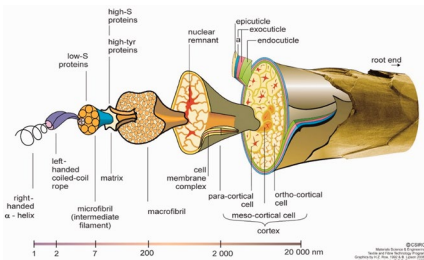
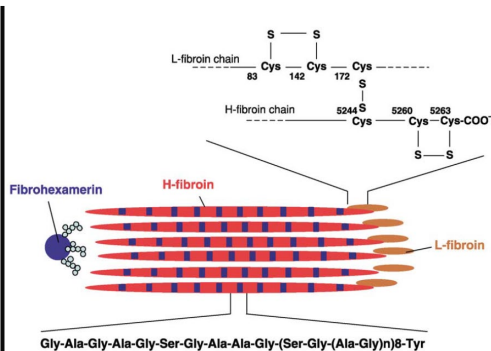
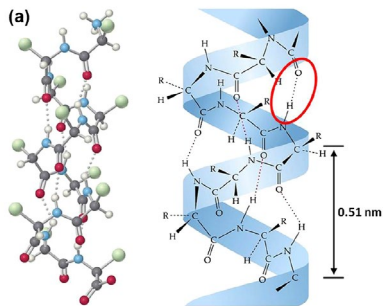
Inge Schlapp-Hackl



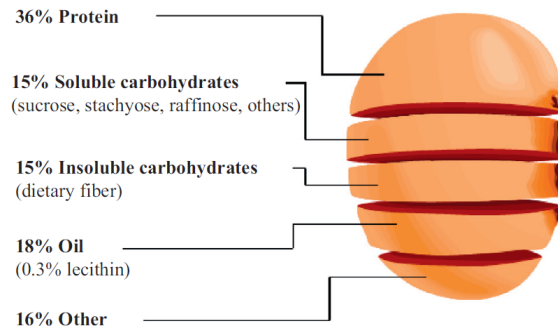
Aalto University
School of Chemical
Engineering

Previous lecture

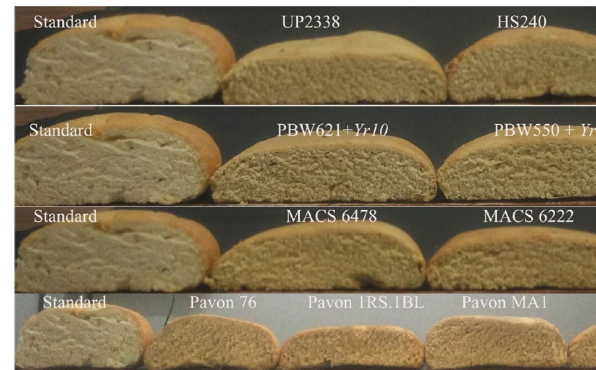
Keratin and fibroin



Soy protein



Glutens



Schedule

Day	Subject of lecture	Discussion part
08 January	Introduction to the course	
15 January	Biopolymers overview	Reading 1
22 January	Biopolymers for packaging	Reading 2
29 January	Discussion day	Reading 3 & Assignment 1
05 February	Biodegradation 1	Reading 4
12 February	Biodegradation 2	Reading 5
26 February	Discussion day	Reading 6 & Assignment 2
04 March	Chitin, alginates and others	Reading 7
11 March	Proteins	Reading 8
18 March	Discussion day	Reading 9 & Assignment 3
25 March	TBD	Reading 10

A'

Schedule

- **Analysis and discussion of Assignment 3**
- **Discussion of reading assignment 9**

Assignment 3

Kitchen chemistry

Learning Outcomes

For the third assignment you

- developed an understanding for the reactivity and/or property changes of selected biopolymer(s) through simple chemical modification
- have developed diplomatic skills to explain the mess in your kitchen



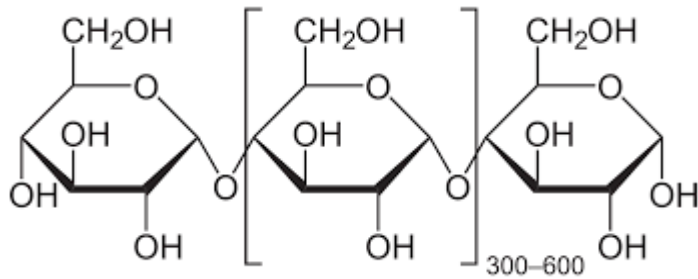
Demonstrated kitchen chemistry

- plastic starch
 - corn: 18
 - potato: 9
 - oat: 1
 - rice: 1
 - tapioca: 1
 - Banana: 1
- plastic from casein: 17
- gelatine (Jell-O shot): 6
- agar: 2
- egg white protein: 1
- paper foam: 1

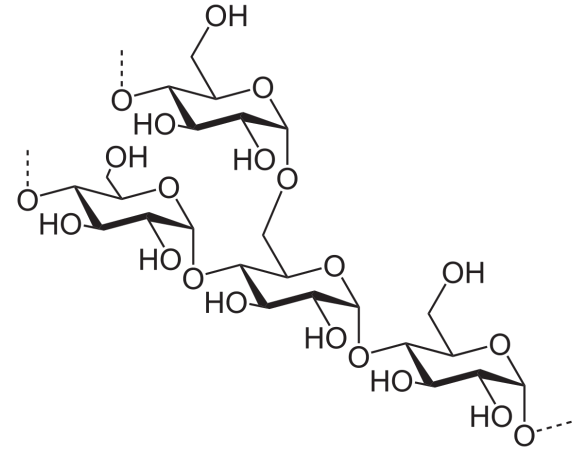
Message from Michael:

It was really fun to watch your videos. Most of you did an excellent job. I hope you shared the video with your friends and family. I am sure they will enjoy your own mini biopolymers lecture!

Plastic from starch



Amylose
20-30%



Amylopectine
up to 85%
branching via $\alpha(1\rightarrow6)$
bonds every 24 to 30
AGU

Plastic from starch

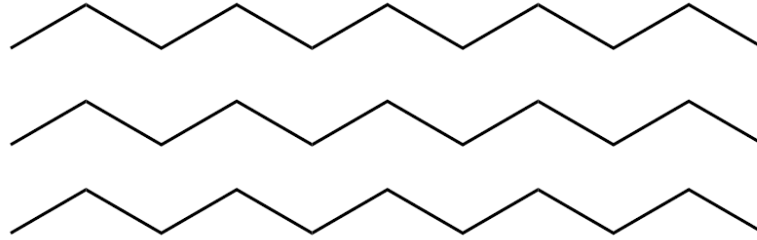


Figure 1 Polymer chains lined up – the product is very brittle

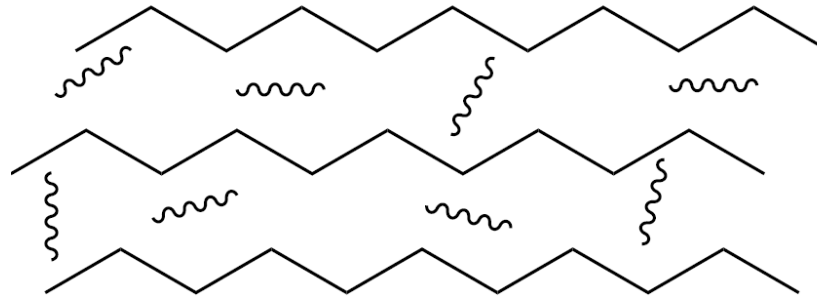


Figure 2 Polymer chains have small molecules between them,
which prevents them from lining up

Plastic from starch

TABLE 4. MECHANICAL PROPERTIES OF WHEAT STARCH FILMS WITH DIFFERENT GLYCEROL CONTENTS (% WW) AT 25C AND DIFFERENT RELATIVE HUMIDITIES*

	RH (%)	Glycerol (%)				
		0	20	30	40	50
A						
Tensile strength (MPa)	11	23.42 ± 0.12 ^{Aa}	21.77 ± 0.01 ^{Ab}	19.25 ± 0.48 ^{Ac}	17.48 ± 0.49 ^{Ad}	12.27 ± 0.13 ^{Ae}
	22	21.43 ± 0.25 ^{Ba}	18.70 ± 0.84 ^{Bb}	17.41 ± 0.50 ^{Bc}	16.75 ± 0.52 ^{Bc}	4.77 ± 0.09 ^{Bd}
	38	19.52 ± 0.23 ^{Ca}	17.47 ± 0.50 ^{Cb}	16.10 ± 0.31 ^{Cc}	4.53 ± 0.23 ^{Cd}	2.87 ± 0.16 ^{Ce}
	64	13.40 ± 0.17 ^{Da}	11.95 ± 2.61 ^{Db}	5.62 ± 0.39 ^{Dc}	2.05 ± 0.13 ^{ED,d}	1.85 ± 0.08 ^{Dd}
	74	11.78 ± 0.17 ^{Ea}	9.36 ± 0.24 ^{Eb}	3.89 ± 0.21 ^{Ec}	2.20 ± 0.10 ^{Dd}	1.65 ± 0.06 ^{Ee}
	84	10.19 ± 0.20 ^{Fa}	7.26 ± 0.27 ^{Fb}	3.42 ± 0.35 ^{Ec}	1.63 ± 0.12 ^{Ed}	1.49 ± 0.14 ^{Ed}
Percent elongation at break (%)	11	0.53 ± 0.07 ^{Fe}	1.05 ± 0.57 ^{Ed}	1.89 ± 0.23 ^{Fc}	5.20 ± 0.05 ^{Fb}	5.95 ± 0.07 ^{Fa}
	22	1.81 ± 0.14 ^{Ee}	3.17 ± 0.10 ^{Dd}	3.82 ± 0.14 ^{Ec}	8.32 ± 0.16 ^{Eb}	14.24 ± 0.14 ^{Ea}
	38	2.15 ± 0.30 ^{De}	3.53 ± 0.23 ^{Dd}	4.61 ± 0.06 ^{Dc}	15.07 ± 0.44 ^{Db}	16.69 ± 0.23 ^{Da}
	64	4.62 ± 0.16 ^{Ce}	6.75 ± 0.13 ^{Cd}	10.76 ± 0.09 ^{Cc}	16.16 ± 0.06 ^{Cb}	19.18 ± 0.01 ^{Ca}
	74	5.66 ± 0.14 ^{Be}	7.98 ± 0.08 ^{Bd}	11.85 ± 0.05 ^{Bc}	16.91 ± 0.06 ^{Bb}	21.43 ± 0.10 ^{Ba}
	84	11.31 ± 0.15 ^{Ae}	12.45 ± 0.63 ^{Ad}	14.16 ± 0.07 ^{Ac}	19.10 ± 0.60 ^{Ab}	21.43 ± 0.06 ^{Aa}

Isolation of casein

- Three kinds of proteins in milk: caseins, lactalbumins, and lactoglobulins (globular proteins; complete proteins)
- Casein, the main protein in milk, is a phosphoprotein, and appears as calcium caseinate in milk
- Three similar proteins which differ primarily in molecular weight and the amount of phosphorus groups they contain:
 - α - and β -casein: 25 kDa ; 9 and 4-5 phosphate groups per molecule, respectively; both insoluble in water
 - κ -casein: 8 kDa, 1-2 phosphate groups per molecule; can solubilize α - and β -casein in water by promoting the formation of micelles.

For more info see:

- <https://www.chemistry.mcmaster.ca/~chem2o6/labmanual/expt11/2o6exp11.html>
- International Dairy Journal 2017, 73, 98-108. <http://dx.doi.org/10.1016/j.idairyj.2017.05.012>



Isolation of casein

- Isoelectric point of calcium caseinate: pH 4.6 (Milk pH 6.6)
- Natural separation process occurs when milk sours; microorganisms hydrolyse lactose to form glucose and galactose; lactobacilli (bacteria strain present in milk) converts galactose into lactic acid (sour-tasting); pH drops
- Cheese production
- In 1921, the company Sarvis Oy in Tampere started to produce plastic from casein; ceased production with the rise of oil-based plastics

For more info see:

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Comments

Majority of the submissions of high quality
Chemistry behind it mostly explained very well

Reading 9

Title: Green Polymer Chemistry and Bio-based Plastics: Dreams and Reality

From: Rolf Mülhaupt. *Macromol. Chem. Phys.* 2013, 214, 159–174.

- bioplastics vs. bioenergy = biocrisis
- Plastic vs. paper bag
- ...It is well known that degradation renders polymers brittle, thus accounting for their disintegration into much smaller micro- and nanoparticles ... dust-like particles are still present,...Spongy biodegradable polymers represent an attractive food source and a cozy habitat for a variety of microbes
- ...Knowing that plastics wastes are biodegradable may open the door to unrestrained littering of all kinds of nondegradable wastes.
- ...Today, bio-based monomers are used to render conventional plastics like PET and polyolefins renewable and green...



Reading 9 discussion

Title: Green Polymer Chemistry and Bio-based Plastics: Dreams and Reality

From: Rolf Mülhaupt. *Macromol. Chem. Phys.* 2013, 214, 159–174.

Discussion items:

- How do you see the future of biopolymers? What are the biggest obstacles that biopolymers still need to overcome to be more viable substitutes for oil-based plastics.

Instructions:

Upload your names and summary of your discussion to the Padlet page:

https://padlet.com/michaelhummel/CHEME2155_2024

