



MATHEMATICAL MODELING OF PREPARATION OF EMULSIONS SUCH AS "OIL /
WATER".

*Oksana LUGOVSKA¹, VasilijSIDOR¹

¹National University of Food Technologies, Volodimirska 68, Kiev, Ukraine,
oksana.lugovska320@gmail.com

*Corresponding author

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Abstract: *Past studies on the effect of the number of emulsifiers in emulsion characteristics obtained showed that changing the fate of particle distribution depending on the particle size emulsion close to Gaussian distribution.*

Constructed one factor models the size distribution of particles of starch and gum arabic stabilizer in emulsions.

Keywords: *emulsion, phase, starch, gum Arabic, mathematical modeling*

1. Introduction

To date, the emulsion is widely used in different sectors of the food industry. Getting a stable emulsion system is important and promising issue.

As the stabilizing and emulsifying ingredient in the manufacture of scented oil emulsions using gum Arabic (E 414) and starch (E 1450). Starch - is one of the most widely used thickeners and emulsifier. Gum Arabic provides better emulsion stability [1].

Found that a stable, emulsions are closely associated with the mechanism of dispersion and depends on many factors, such as oil content, type and concentration of emulsifier, the route of administration phases, time and intensity and degree of dispersion and temperature. Study of factors that ensure stability of emulsion, led to the conclusion that the critical degree of dispersion [2–3].

Experiments found that for each type of emulsifier has its own optimum concentration that provides the highest resistance obtained emulsions [4]. For an introduction to emulsify oils (for each

concentration of emulsifier) is also optimum in which the most stable emulsion is obtained, that are determining the optimal ratio between the aqueous and oil phases. Introduction of excess oil causing stratification. Thus for each emulsifier is its optimum concentration, the corresponding amount of oil in the emulsion [5-6].

The optimum concentrations of emulsifiers for certain ratios of the phases in obtaining stable emulsions are not fixed and depend on the degree of dispersion [7]. To determine the most effective parameters of technological processes of production EMULSIONS to build a mathematical model of conduct and its optimization of defined parameters.

Model - a conventional image of the object which displays its most significant characteristics required for the study.

- Any model performs predictive function without which it would build inappropriate for theory and practical use.
- Experimental models based only on the laws of probability theory.

• In constructing these models studied processes conventionally regarded as deterministic, but the model is introduced elements of evaluating the probability of obtaining a certain result.

Determined factor analysis -it analysis of factors resulting indicator can be presented as a product, part or the algebraic sum of factors [8].

Past studies on the effect of the number of emulsifiers in emulsion characteristics obtained showed that changing the fate of particle distribution depending on the particle size emulsion close to Gaussian distribution - probability distribution, which is set in one-dimensional case, the probability density function.

$$f(x) = \frac{1}{\sigma\sqrt{2\pi}} e^{-\frac{(x-\mu)^2}{2\sigma^2}}$$

where μ - expectation (average), median and mode of distribution, and the parameter

σ - standard deviation (σ^2 - variance) distribution.

If the variable has a normal distribution, then it there (end) points for all values such that in different parts of the domain, it can be given different analytical expressions or piecewise given function.

Piecewise given function is a function that is defined on the set of real numbers given on each of the intervals, the domain of the components, a separate formula. In general terms:

$$y = \begin{cases} f(x), & \text{if } a_1 \leq x \leq b_1 \\ \varphi(x), & \text{if } a_2 \leq x \leq b_2 \\ \phi(x), & \text{if } a_3 \leq x \leq b_3 \end{cases}$$

where - function defined on a certain interval - the lower limit of the range - upper limit of the range,

The analysis of the experimental data shows that the value of the particle size can be determined at such intervals (0, 0.1); [0.1, 1) and (1, 10). In the interval (0, 0.1) function is a linear regression on the interval (0.1, 1) and (1, 10) function is polynomial model n- order. If we denote the fate of particle distribution variable y, a particle size emulsion x, then the general model takes the form.

$$y = \begin{cases} c, & \text{if } 0 < x < 0.1; \\ a_0 + a_1 \cdot x + a_2 \cdot x^2 + a_3 \cdot x^3 + a_4 \cdot x^4 + a_5 \cdot x^5, & \text{if } 0.1 \leq x \leq 1; \\ b_0 + b_1 \cdot x + b_2 \cdot x^2 + b_3 \cdot x^3 + b_4 \cdot x^4 + b_5 \cdot x^5, & \text{if } 1 < x \leq 10. \end{cases}$$

Calculation of the model is the method of least squares (MLS). The method is based on minimizing the sum of squared deviations of certain functions of the unknown variables. It is used to "solve" overriding systems of equations (equations when the number exceeds the number of unknowns), to find a solution in the case of conventional systems of nonlinear equations to approximate point values of some function. MLS is a basic regression analysis methods for the estimation of the unknown parameters of regression models for the sample data. Objective Research to conduct mathematical modeling study of the influence quantity of emulsifier gum arabic or starch and the oil phase to final figures emulsions "oil / water"

2. Material and methods

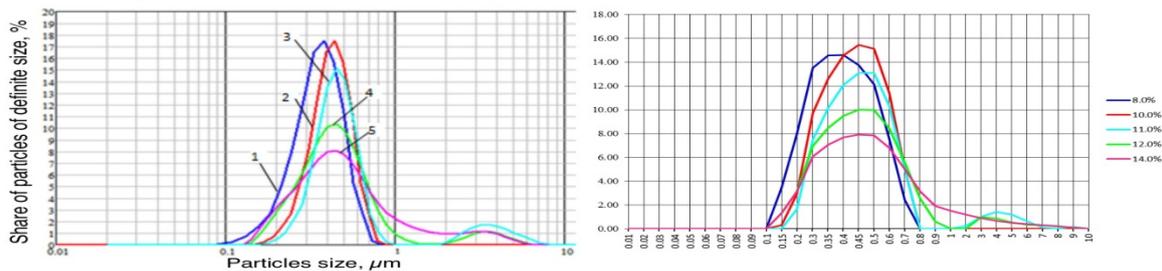
Construct models of particle size distribution with stable emulsions containing emulsifier gum arabic (5%) and different content oil phase. For oil content of 14.0% phase model is:

$$y = \begin{cases} 0, & \text{if } 0 < x < 0.1 \\ -3,974 + 27,381 \cdot x + 97,261 \cdot x^2 - 339,517 \cdot x^3 + 299,106 \cdot x^4 - 78,381 \cdot x^5, & \text{if } 0.1 \leq x \leq 1 \\ 1,867 - 0,308 \cdot x - 0,041 \cdot x^2 + 0,017 \cdot x^3 - 0,002 \cdot x^4 + 0,0001 \cdot x^5, & \text{if } 1 < x \leq 10 \end{cases}$$

For each oil phase built their systems, describing the experimental data for forecasting future fate of individual particle sizes.

Similarly, processed research data at constant oil phases and changes in the content and formed stabilizer system of mathematical models describing the formation of particles of different size stabilizer.

Similarly, there was a process of modeling the distribution of the fate of particle size emulsion particles at different pressure homogenization. To determine the most effective parameters of technological



a) b)
 Fig. 1. Curves size distribution of particles emulsions with constant content of emulsifier gum arabic - 5% and oil content varying phases: 1 - 8.0%; 2 - 10.0%; 3 - 11.0%; 4 - 12.0%; 5 - 14.0%:
 a) experimental data; b) estimates

Construct models of the size distribution of particles emulsions with constant emulsifier starch content (12%) and different content oil phase.

Figure 2 shows the experimental and calculated curves of size distribution of particles emulsions with constant emulsifier starch content of 12% oil content and a different phase (8.0%; 10.0%; 11.0%; 12.0%; 14 0%.

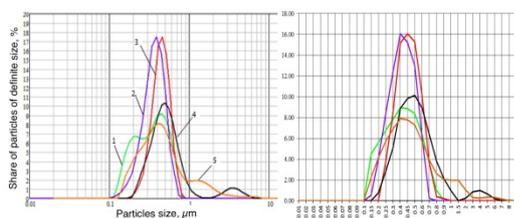


Fig.2. Curves size distribution of particles emulsions with constant emulsifier starch content of 12.0% and oil content varying phases: 1 - 8.0%; 2 - 10.0%; 3 - 11.0%; 4 - 12.0%; 5 - 14.0%: a) experimental data; b) estimates

processes offood production to build a mathematical model of optimization and hold it for certain parameters.

3. Results and discussion

Figure 1 shows the experimental and calculated curves of particle size distribution with stable emulsions containing emulsifier gum arabic - 5% oil content and a different phase (8.0%; 10.0%; 11.0%; 12.0%; 14 0%).

Construct models of the size distribution of particles emulsions with a constant number of oil phase - 10.0% and different content emulsifier gum arabic.

Figure 3 shows the experimental and calculated curves of size distribution of particles emulsions with a constant number of oil phase - 10.0% and different content emulsifier gum arabic (4.0%; 5.0%; 5.5%; 6.0%; 7.0%.

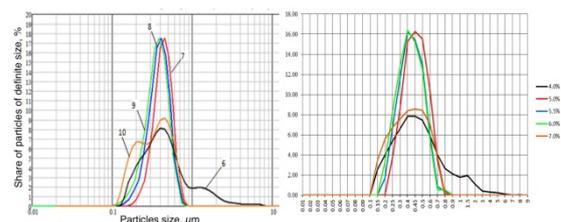


Fig. 3. Curves size distribution of particles emulsions with a constant number of oil phase - 10.0% and different content emulsifier gum arabic 6 - 4.0%; 7 - 5.0%; 8 - 5.5%; 9- 6.0%; 10 - 7.0%: a) experimental data; b) estimates

Construct models of the size distribution of particles emulsions with a constant number

of oil phase - 11.0% and different content emulsifier starch. For example, the starch content of 8.0% emulsifier model is:

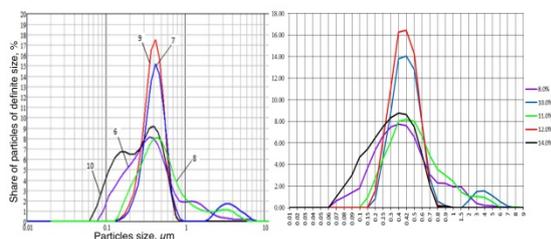


Fig. 4. Curves size distribution of particles emulsions with a constant number of oil phase - 11.0% and different content emulsifier starch 6 - 8.0%; 7 - 10.0%; 8 - 11.0%; 9 - 12.0%; 10 - 14.0%: a) experimental data; b) estimates

4. Conclusion

The best result of research in starch emulsion – is to obtain the maximum number of particles of about 1 micron.

To determine the most effective parameters of technological processes of food production to build a mathematical model of optimization and hold it for certain parameters. Analysis of a priori information and experience on current technology and conditions of production of aromatic emulsions allow for process modeling approaches applied regression analysis and choose the regression equation of the second order.

The results of computational experiments show that almost all indicators emulsion stabilizer influence content is more important (at X1 rates much higher than the coefficients of X2 models).

The relative error of calculations does not exceed 3%. For all models Fisher criterion

settlement does not exceed the tabular value that indicates the adequacy of research models and can be used for decision making.

Unlike emulsion stabilizer - acacia, modeling parameters emulsions with starch show that is more influential oil phase. The relative error of calculations does not exceed 4.5%, and the estimated Fisher criterion is less than the table and all models are also adequately describe the study process (for all models of criterion Fisher estimated value does not exceed tabular $F_{tbl.} = 4.96$. Therefore all the models adequately describe the study process and can be used for decision-making).

5. References

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