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Characterisation of Lactose in the Liquid and Solid State using Nuclear Magnetic Resonance and Other Methods

131
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Abstract

The anomeric composition of lactose is studied using polarimetry, gas liquid chromatography and a variety of nuclear magnetic resonance (NMR) methods and the results compared. As a result reliable characterisation based on solution methods is obtained. The measurement of the spectrum of nuclear spin-lattice relaxation times (T_1) of lactose powders demonstrate significant differences between crystalline and amorphous species and between the different crystalline forms of lactose. These differences form the basis of a new characterisation methodology of powdered lactose where measurements are performed in the solid state. The use of linear multi-exponential curve fitting algorithms (NNLS and Contin) to deduce the "relaxation spectrum" from the multiexponential decay curve (obtained using a low-cost widebore NMR machine) allows for the reliable interpretation of noisy and drift-affected inversion recovery data. The absence of spin-diffusion between crystalline and amorphous species enables the determination of the relative weight fractions of several lactose species in a mixed powder sample with a simple correlation to the relative intensities of relaxation time components of the T_1 spectrum. The T_1 values of amorphous lactose are shown to be sensitive to moisture content and the glass transition process. The quantitative results gained from using the T_1 method to characterise lactose can be applied to improve the functionality of lactose and lactose-containing powders.

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Table of Contents

	Acknowledgments.....	iii
	Table of Contents.....	iv
	List of Figures.....	ix
	List of Tables.....	xii
	List of Symbols.....	xiii
Chapter 1	Introduction.....	1
	1.1 Problem definition.....	1
	1.2 Structure of the thesis.....	2
	1.3 Lactose Chemistry.....	3
	1.3.1 Mutarotation.....	3
	1.3.2 Commercial Production of Lactose.....	5
	1.3.3 "Non-commercial" Crystalline forms of Lactose.....	9
	1.4 Literature Review of Traditional Characterisation Methods.....	10
	1.4.1 Determination of the Anomeric Ratio.....	11
	1.4.2 Identification and Quantification of Crystalline Species.....	12
	1.4.3 Determination of Crystallinity.....	13
	1.4.4 Determination of Glass Transition and Crystallisation Temperatures of Amorphous Lactose.....	15
	1.5 Summary.....	15
Chapter 2	Preparation of Crystalline Species of Lactose.....	16
	2.1 Introduction.....	16
	2.2 Preparation of Crystalline Forms of Lactose.....	16
	2.2.1 Alpha Lactose Monohydrate.....	16
	2.2.2 Conventional Beta Lactose.....	17
	2.2.3 Beta Lactose from NaOH/Methanol Solution.....	17
	2.2.4 Mixed Crystal (5:3) from HCl/Methanol Solution.....	17
	2.2.5 Mixed Crystal (4:1) from HCl/Methanol Solution.....	19
	2.2.6 Mixed Crystal (3:2) from NH ₄ /Methanol Solution.....	19
	2.2.7 S Lactose.....	19
	2.2.8 U Lactose.....	19
	2.3 Summary.....	20
Chapter 3	Analysis of the Anomeric Composition of Lactose Powders using Solution Methodologies.....	21
	3.1 Introduction.....	21

3.2	Preparation of Samples.....	21
3.3	Polarimetry.....	22
3.3.1	Materials and Method.....	22
3.3.2	Effect of Solvation Delay upon the Mutarotation Curve.....	23
3.3.3	Polarimetric Measurements and Anomeric Calculations.....	24
3.3.4	Temperature Dependence of the Mutarotation Rate.....	26
3.4	Gas Liquid Chromatography.....	28
3.4.1	Materials and Method.....	28
3.5	High Resolution NMR Spectroscopy.....	29
3.5.1	Materials and Method.....	30
3.5.2	Dynamic Measurements and Calculation of the Anomeric Composition.....	30
3.5.2.1	Solvent Suppression.....	33
3.5.2.2	Comparison of 10 °C and 20 °C Spectra.....	35
3.5.3	Static Measurements using DMSO and Calculation of the Anomeric Ratio.....	36
3.6	Results of Anomeric Measurements.....	38
3.7	Discussion.....	38
3.8	Conclusions and Summary.....	40
Chapter 4	Relaxation of Spin 1/2 Nuclei in Diamagnetic Solids.....	42
4.1	Introduction.....	42
4.2	Spin-Lattice Relaxation Times in Solids.....	43
4.2.1	Resonant Excitation and the Rotating Frame.....	43
4.2.2	Semi-Classical Description of Spin Relaxation.....	44
4.2.3	The Dipolar Hamiltonian.....	45
4.2.4	Relaxation and Molecular Motion.....	45
4.3	Measuring T_1 in Solids.....	48
4.4	The Use of Computer Algorithms to Determine the Spectrum of Relaxation Times.....	51
4.4.1	Marquardt-Levenberg.....	51
4.4.2	Lawson-Hanson.....	54
4.4.3	Contin.....	56
4.5	Testing the Algorithms.....	58
4.5.1	Marquardt-Levenberg.....	59
4.5.2	Lawson-Hanson.....	62
4.5.3	Contin.....	65

4.5.4	Discussion.....	59
4.6	Fitting of experimental data.....	68
4.6.1	Hardware-Based Experiments.....	68
4.6.2	"Experimental-Supervisor" Software and Experimental Procedure.....	73
4.7	Conclusions and Summary.....	76

Chapter 5	Identification of Crystalline Forms of Lactose.....	77
5.1	Introduction.....	77
5.2	Analysis of the Crystalline Composition of Crystalline Powders.....	77
5.2.1	T_1 Measurements.....	77
5.2.2	The T_1 Spectra.....	78
5.2.3	The Effect of Adsorbed Moisture on Relaxation Times of Crystalline Lactose.....	86
5.2.4	High Resolution Solid-State NMR of Crystalline Lactose.....	88
5.2.4.1	Method and Results.....	89
5.2.5	Analysis of the Anomeric Composition of Lactose Powders by T_1 Value Analysis.....	92
5.3	Summary.....	93

Chapter 6	Determination of the Glass Transition and Crystallisation Temperatures of Amorphous Lactose.....	95
6.1	Introduction.....	95
6.2	The Glass Transition Phenomenon.....	96
6.2.1	Background.....	96
6.2.2	Effect of Glass Transition on Food Structure.....	99
6.3	Determination of T_g using T_1 and DSC Measurements.....	100
6.3.1	Sample Preparation and Investigation of Moisture Content Hysteresis.....	100
6.3.2	The DSC Method.....	103
6.3.3	The T_1 Method.....	106
6.3.4	Comparison of DSC and T_1 Measurements.....	108
6.4	Determination of the Crystallisation Temperatures by T_1 Value analysis and DSC Measurement.....	108
6.4.1	Background.....	108
6.4.2	Sample Preparation.....	109
6.4.3	The DSC Method.....	109

6.4.4 The T₁ Method.....110

6.5 Summary.....112

Chapter 7 Determination of the Crystallinity of Lactose and Lactose-Containing Powders.....114

7.1 Introduction.....114

7.2 Sample Preparation.....114

7.3 T₁ Measurements and Crystallinity

Determination of Pure Lactose Powders.....115

7.3.1 Measurements.....115

7.3.2 Results and Discussion.....115

7.3.3 The Three-Point Methodology.....119

7.4 Determination of Contaminating Lactose in Crystalline

Alpha Lactose Monohydrate and Spray-Dried Milk Powder....120

7.4.1 Sample Preparation.....120

7.4.2 Measurements.....121

7.4.3 Results and Discussion.....121

7.5 Summary.....123

Chapter 8 Summary.....124

References.....126

Appendices.....130

Appendix 1 Simulated Model of the Effect of Solvation

Delay on Polarimetric Readings.....130

Appendix 2 Solvent Suppressed High Resolution

NMR Spectroscopy.....132

Appendix 3 Operation of the Marquardt-

Levenberg Algorithm.....133

Appendix 4 The Marquardt-Levenberg Algorithm.....134

Appendix 5 Operation of the Lawson-

Hanson Algorithm.....153

Appendix 6 The Lawson-Hanson Algorithm.....155

Appendix 7 Simulated Drift Distortion of

Inversion-Recovery Data and

the Generation of Gaussian Noise.....168

Appendix 8 Drying Conditions of Spray-Dried

Amorphous Lactose Powder.....172

Appendix 9 Constraining the Lawson-Hanson Algorithm
 to a Biexponential Model.....173

List of Figures

Figure 1.1	The Mutarotation Reaction of Lactose.....	4
Figure 1.2	Separating and Refining Lactose from Whey.....	7
Figure 1.3	Relative Solubilities of Alpha and Beta Lactose.....	9
Figure 1.4	Crystalline Shape of Alpha Lactose Monohydrate.....	9
Figure 1.5	Preparation of Crystalline Forms of Lactose.....	11
Figure 2.1	Generation of Anhydrous HCl Gas.....	18
Figure 3.1	Effect of Solvation Delay on Optical Rotation.....	23
Figure 3.2	Polarimeter Sample Tube.....	24
Figure 3.3	Mutarotation Curve of Alpha Lactose.....	25
Figure 3.4	Semi-Logarithm Plot of Figure 3.3.....	26
Figure 3.5	Temperature Dependence of Mutarotation Rate.....	27
Figure 3.6	GLC Chromatogram of Alpha and Beta Lactose.....	29
Figure 3.7	Proton Spectra of Alpha in D ₂ O.....	31
Figure 3.8	Proton Spectra of Beta in D ₂ O.....	31
Figure 3.9	Carbon-13 Spectra of Alpha in D ₂ O.....	32
Figure 3.10	Carbon-13 Spectra of Beta in D ₂ O.....	32
Figure 3.11	Comparison of Proton Spectra with and without Solvent Suppression.....	33
Figure 3.12	Solvent Suppression Pulse Sequence.....	34
Figure 3.13	Proton Spectra of Alpha at 10 °C.....	35
Figure 3.14	Proton Spectra of Alpha in DMSO.....	36
Figure 3.15	Proton Spectra of Beta in DMSO.....	37
Figure 3.16	Carbon-13 Spectra of Alpha in DMSO.....	37
Figure 3.17	Carbon-13 Spectra of Beta in DMSO.....	38
Figure 3.18	Comparison of Polarimetry, NMR and GLC.....	39
Figure 4.1	T ₁ and T ₁ versus Molecular Correlation Time.....	47
Figure 4.2	Inversion Recovery Pulse Sequence.....	49
Figure 4.3	Using ML Algorithm on Noisy Data.....	59
Figure 4.4	Using ML Algorithm on Drift Affected Data.....	60
Figure 4.5	Using ML Algorithm on Drift Affected Data.....	61
Figure 4.6	Using LH Algorithm on Noisy Data.....	62
Figure 4.7	Using LH Algorithm on Drift Affected Data.....	63
Figure 4.8	Using LH Algorithm on Drift Affected Data.....	64
Figure 4.9	Using Contin Algorithm on Noisy Data.....	65

Figure 4.10	Using Contin Algorithm on Drift Affected Data.....	66
Figure 4.11	Using Contin Algorithm on Drift Affected Data.....	68
Figure 4.12	Magnetisation Curve of Alpha Lactose.....	69
Figure 4.13	Corresponding Semi-Logarithmic Plot of Figure 4.12.....	69
Figure 4.14	Relaxation Time Components of Figure 4.12.....	70
Figure 4.15	Semi-Logarithmic Plot of Beta Lactose.....	70
Figure 4.16	Relaxation Time Components of Figure 4.15.....	71
Figure 4.17	Modified IR Pulse Sequence.....	73
Figure 4.18	Drift during a Relaxation Experiment.....	74
Figure 4.19	Improved Relaxation Spectrum of Alpha Lactose.....	75
Figure 4.20	Improved Relaxation Spectrum of Beta Lactose.....	75
Figure 5.1	T ₁ Spectra of Alpha Lactose Monohydrate using LH.....	78
Figure 5.2	T ₁ Spectra of Alpha Lactose Monohydrate using Contin.....	78
Figure 5.3	T ₁ Spectra of Beta Lactose using LH.....	79
Figure 5.4	T ₁ Spectra of Beta Lactose using Contin.....	79
Figure 5.5	T ₁ Spectra of S-Lactose using LH.....	80
Figure 5.6	T ₁ Spectra of S-Lactose using Contin.....	80
Figure 5.7	T ₁ Spectra of Beta (methanol) Lactose using LH.....	81
Figure 5.8	T ₁ Spectra of Beta (methanol)Lactose using Contin.....	81
Figure 5.9	T ₁ Spectra of U-Lactose using LH.....	82
Figure 5.10	T ₁ Spectra of U-Lactose using Contin.....	82
Figure 5.11	T ₁ Spectra of 5:3 Lactose using LH.....	83
Figure 5.12	T ₁ Spectra of 5:3 Lactose using Contin.....	83
Figure 5.13	DSC thermogram of 5:3 Crystal.....	85
Figure 5.14	Comparison of S-lactose (0.00 and 0.33 Aw).....	87
Figure 5.15	Comparison of U-lactose (0.00 and 0.33 Aw).....	87
Figure 5.16	CP-MAS Spectra of Alpha Monohydrate.....	89
Figure 5.17	CP-MAS Spectra of S-Lactose.....	90
Figure 5.18	CP-MAS Spectra of Conventional Beta.....	90
Figure 5.19	CP-MAS Spectra of Methanolic Beta.....	91
Figure 5.20	CP-MAS Spectra of Amorphous Lactose.....	91
Figure 6.1	Physical Changes at the Glass Transition.....	97
Figure 6.2	Dependence of T _g on Composition.....	98
Figure 6.3	Moisture Adsorption Hysteresis.....	102
Figure 6.4	Repeated DSC Scans of Amorphous Lactose.....	103
Figure 6.5	First Derivative Method of Finding T _g	104
Figure 6.6	Mid-Point Method of Finding T _g	105

Figure 6.7 DSC thermograms as a function of Moisture Content.....105

Figure 6.8 T₁ Spectra of Amorphous Lactose versus Moisture Content....107

Figure 6.9 DSC thermogram of Crystallisation.....109

Figure 6.10 T₁ Value Discontinuity around T_g.....111

Figure 6.11 Schematic Phase Diagram of Amorphous Crystallisation.....112

Figure 7.1 Simulated T₁ Spectra Corresponding to 95 % Crystallinity.....117

Figure 7.2 T₁ Spectra of Caked Whole Milkpowder.....121

Figure 8.1 Optical rotation of dissolving particle.....131

Figure 8.2 Effect of Solvent Suppression on the Anomeric Composition..132

Figure 8.3 Representation of Positive Baseline Drift.....168

Figure 8.4 Representation of Negative Baseline Drift.....169

Figure 8.5 Schematic of Pilot-Scale Drier.....172

Figure 8.6 Simulated Biexponential Relaxation Data (0.5% Noise).....173

Figure 8.7 Simulated Biexponential Relaxation Data (1% Noise).....174

Figure 8.8 Simulated Biexponential Relaxation Data (2% Noise).....174

List of Tables

Table 3.1	Alpha Content of Prepared Lactose Samples.....	22
Table 3.2	Results of Polarimetry, GLC, and NMR.....	39
Table 5.1	T ₁ values of Crystalline Lactose.....	86
Table 5.2	Calculation of Anomeric Composition by T ₁ Value Analysis.....	93
Table 6.1	Water Activity of Amorphous Lactose.....	101
Table 6.2	T _g Values Determined by DSC.....	106
Table 6.3	Comparison of DSC and T ₁ Methods of Determining T _g	108
Table 6.4	Crystallisation Temperature Determined by DSC.....	110
Table 6.5	Crystallisation Temperature Determined by T ₁ Method	111
Table 7.1	Crystallinity of Powders Determined by T ₁ analysis (40 °C)....	116
Table 7.2	Crystallinity of Powders Determined by T ₁ analysis (40 °C)....	117
Table 7.3	Crystallinity Determined with Separation of Amorphous and Crystalline Regions.....	118
Table 7.4	Crystallinity Determined with Concentration of Measuring Points.....	119
Table 7.5	Crystallinity Determined by the Three Point Method.....	120
Table 7.6	Crystallinity of LNZ Samples.....	122
Table 7.7	Crystallinity of Milkpowders.....	123

List of Symbols

Chapter 1.

S	: magnitude of the reciprocal space vector ($S = 2 \sin \vartheta / \lambda$).
λ	: wavelength of the X-rays.
$I_{cr}(S)$	: coherent scattering intensity of the crystalline regions.
$I(S)$	: coherent scattering intensity of the crystalline and amorphous regions.
$\overline{f^2}$	: mean square amplitude of the atomic scattering factor.
D	: disorder function.
k	: disorder parameter.
X_{cr}	: crystallinity of the material.
ΔH_{cr}	: crystallisation enthalpy.

Chapter 3.

L	: length of the polarimeter tube in decimeters.
c	: anhydrous concentration of lactose in g/100 ml.
R_t	: polarimeter reading at time t .
R_{∞}	: polarimeter reading at equilibrium.
$[R]$	: the specific optical rotation.
w_{∞}	: weight of lactose sample used to determine R_{∞} .
W_a	: anhydrous weight fraction.
α	: percentage of alpha lactose present in the sample.
$[\alpha]$	: specific optical rotation of alpha lactose.
$[\beta]$	: specific optical rotation of alpha lactose.
R_i	: normalised optical rotation reading.
E_a	: activation energy.
R	: universal gas constant.
T	: temperature (in Kelvin).
A	: pre-exponential factor.

Chapter 4.

H	: Zeeman Hamiltonian operator.
γ	: gyromagnetic ratio.
$\hbar$	: Planck's constant (h)/ 2π .

B_0	: polarising magnetic field.
$I_{x,y,z}$	: angular momentum operator.
B_1	: oscillating magnetic field.
ω	: frequency.
$U(t)$	: evolution operator.
H_{rot}	: Hamiltonian operator in the rotating frame.
$M_{x,y,z}$	: components of the spin magnetisation vector, $\mathbf{M}$.
M_0	: magnitude of $M_x(t)$ as $t \rightarrow \infty$.
T_1	: spin lattice relaxation time.
T_2	: spin spin relaxation time.
μ_0	: permeability of free space.
$\mathbf{I}$	: vector operator representing angular momentum.
$\mathbf{r}_{ij}$	: internuclear vector.
r_{ij}	: magnitude of the internuclear vector.
H_D	: dipolar Hamiltonian operator.
W_{nm}	: transition rate.
$E_{n,m}$	: energies of states n and m .
i	: $\sqrt{-1}$.
τ_c	: average correlation time.
$J^{(q)}(\omega)$	: spectral density function.
$\rho^*(t)$	: density operator in the rotating frame.
$H_D^*(t)$	: dipolar Hamiltonian operator in the rotating frame.
ω_0	: Larmor frequency.
$M(t)$	: equal to $M_x(t)$
A_i	: amplitude of component i .
$y(t_i)$	: amplitude of multiexponential relaxation function at time t_i .
$s(T)$	: unknown amplitude of relaxation time T .
t_i	: time.
χ^2	: error function.
y_i	: equal to $y(t_i)$.
$\dot{y}_i$	: datum point.
σ_i	: variance of datum points $\dot{y}_i$.
$\mathbf{x}_m$	: column vector representing the true solution.
$\mathbf{x}$	: column vector of the current estimate to $\mathbf{x}_m$.
$x_{i,j}$	: components of the column vector $\mathbf{x}$.
$\mathbf{A}$	: Hessian matrix.
$\mathbf{b}$	: gradient vector.
$\mathbf{a}$	: finite step required to find the minimum ($\mathbf{a} = \mathbf{x} - \mathbf{x}_m$).

$a_{i,j}$	: components of vector $\mathbf{a}$.
β_i	: first partial derivative of χ^2 with respect to $\mathbf{x}$.
α_{ij}	: second partial derivative of χ^2 with respect to $\mathbf{x}$.
$\mathbf{x}_{\text{next}}$	: next estimate of $\mathbf{x}$.
λ	: constant.
s_j	: spectral amplitude of component j .
T_j	: relaxation time component j .
$\mathbf{Q}$	: Householder transformation matrix.
$\mathbf{R}_k$	: upper triangular matrix.
$\mathbf{u}$	: an m vector
$\mathbf{u}^T$	: transpose of $\mathbf{u}$
μ	: constant.
$\mathbf{H}$	: matrix representing additional constraints used in continuum formulation.
$\mathbf{c}$	: an n vector.
$M'(t)$	: corrected magnetisation.

Chapter 6.

C_p	: heat capacity at constant pressure.
α_p	: volume expansivity at constant pressure.
H	: enthalpy.
V	: volume.
p	: pressure.
z	: order parameter.
$w_{1,2}$	: weight fraction of components 1 and 2.
T_g	: glass transition temperature.
k	: constant.
T_1	: spin lattice relaxation time.
μ_0	: permeability of free space.
γ	: gyromagnetic ratio.
$\hbar$	: <i>Plank's constant</i> $(h)/2\pi$.
r_{ij}	: average intermolecular distance.
I	: angular momentum operator.
τ_c	: average correlation time.
ω	: frequency.
$\tau(T)$	: mechanical and electrical relaxation time at temperature T .
$C'_{1,2}$	: arbitrary constants.

T_g	: glass transition temperature.
$\phi_{CR,g}$	: relaxation times of crystallisation at temperatures T and T_g respectively.

Chapter 7.

$M(t)$	: amplitude of the inversion recovery signal at time t.
M_0	: amplitude of the inversion recovery signal at $t = 0$.
$A_{am,cr}$	: relative amplitude of the amorphous and crystalline parts of the inversion recovery signal respectively.
T_{1CR}	: spin lattice relaxation time of the crystalline part of the sample.