



Using isotherms for understanding shelf life of milk powder

Research Scientist, Mikka Stenholdt Hansen





Our mission

To secure the highest value for our farmers' milk
while creating opportunities for their growth

About Arla



We have grown to become
the **4th largest dairy** company in the world



3.5 glasses for
everyone



To the moon



x 7

Around the
world

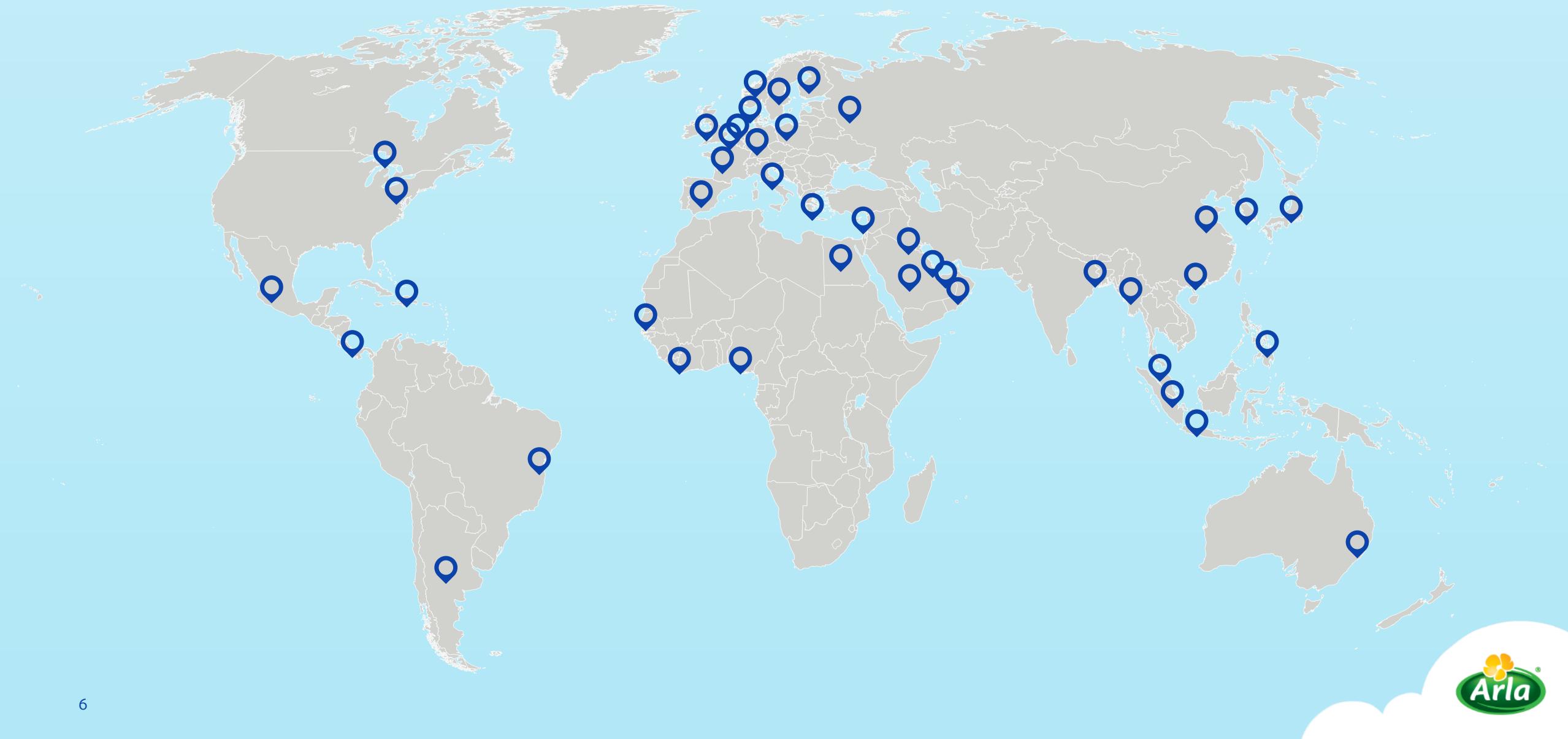


x 47

Approximatly
15% of the
milk is turn in
to powder



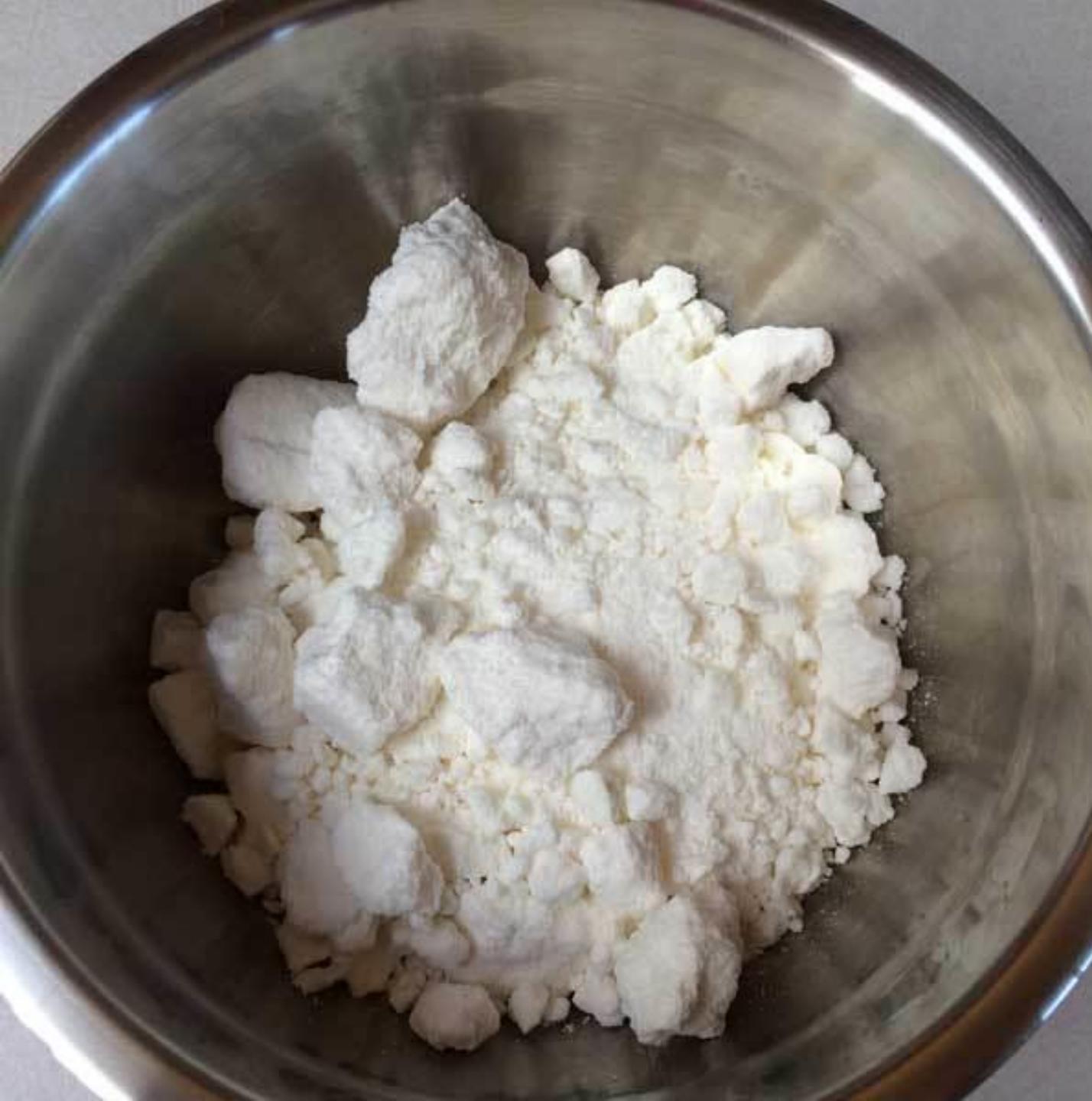
Arla in the world



Challenges

Powder caking

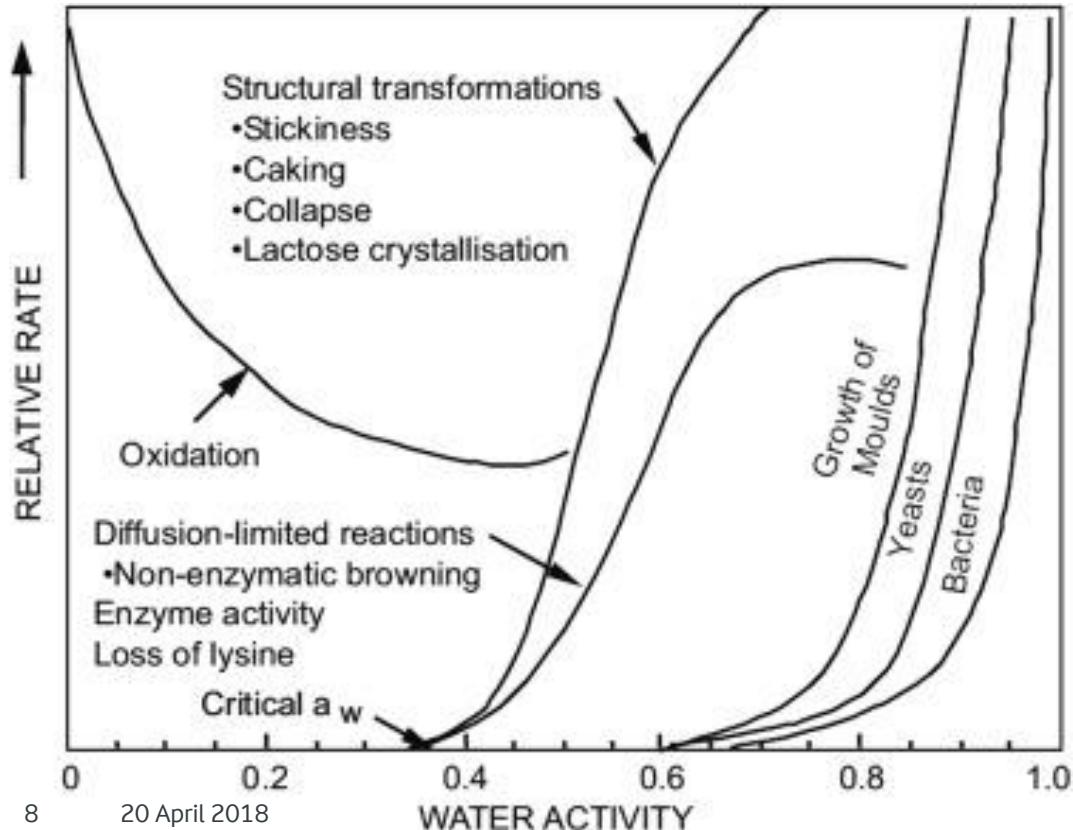
Powder browning



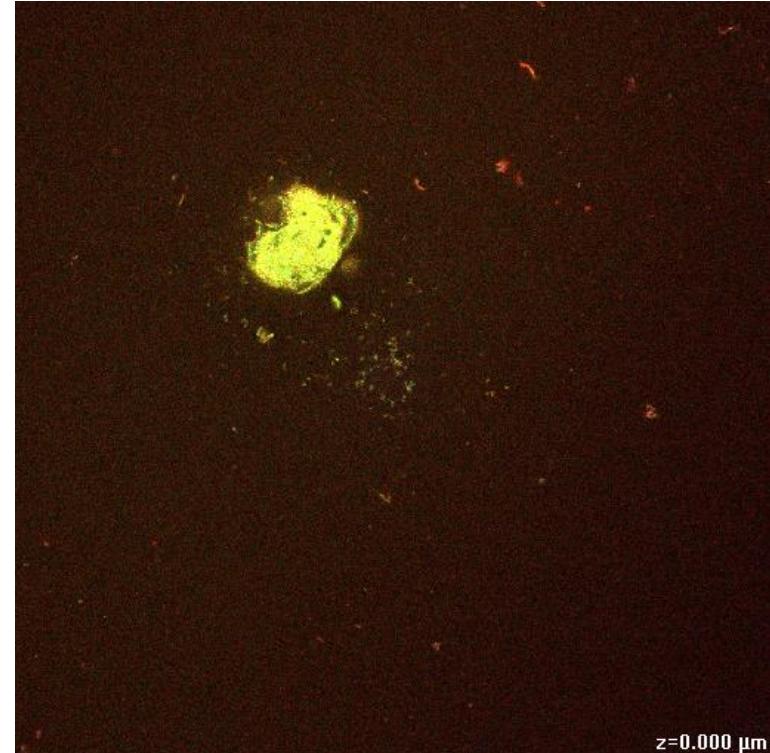
Powder caking

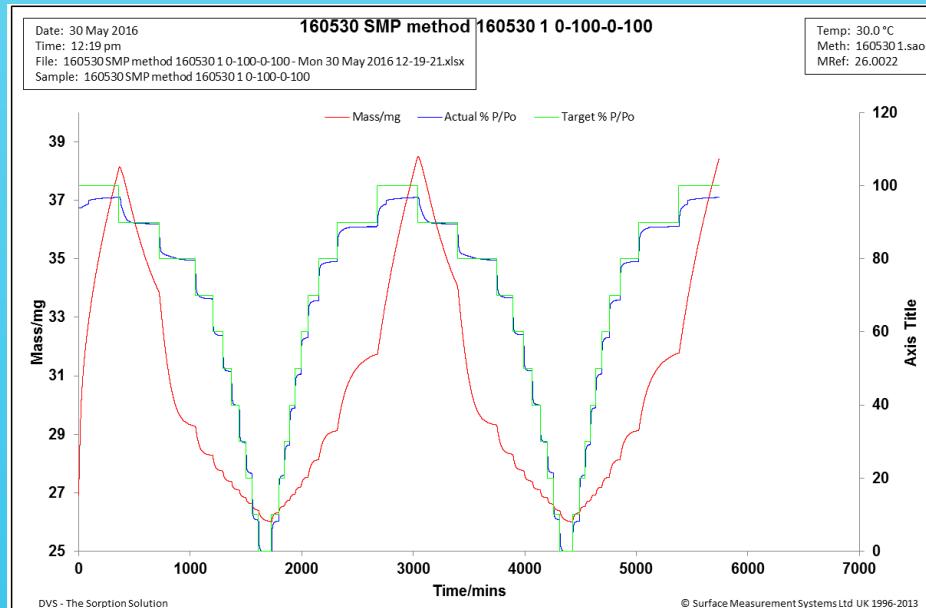
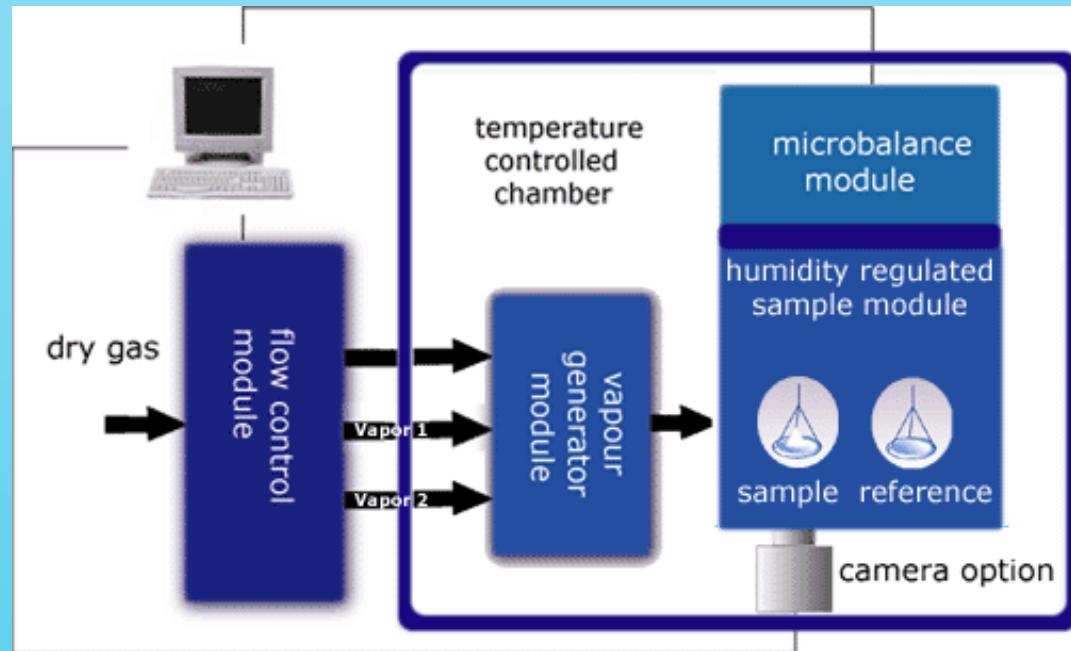
Strategies for Structured Particulate Systems

Amorphous lactose can hold more water than crystalline lactose.



CLCM
Reflection







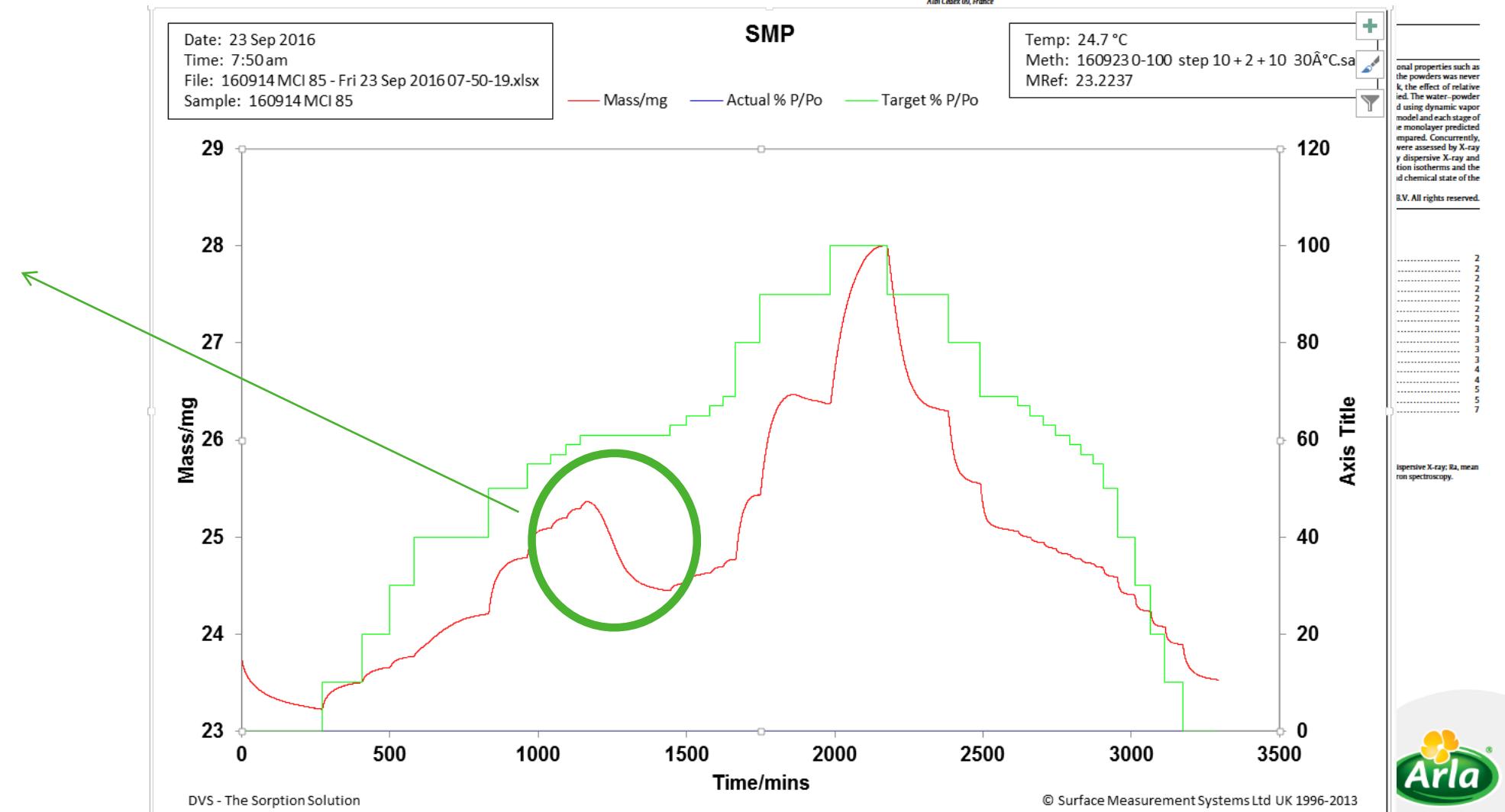
Skim Milk Powder

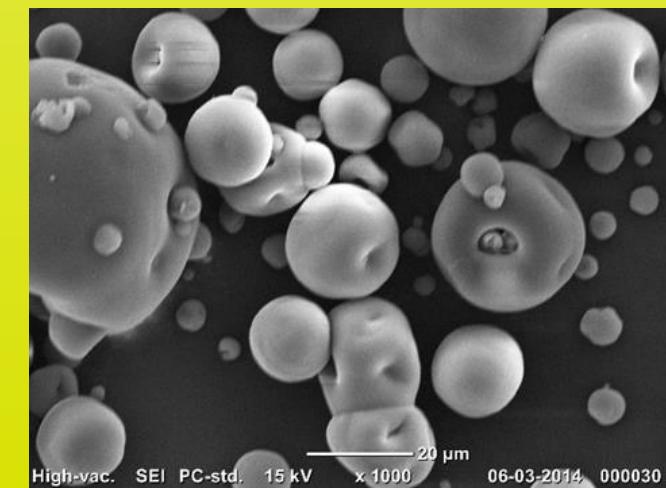
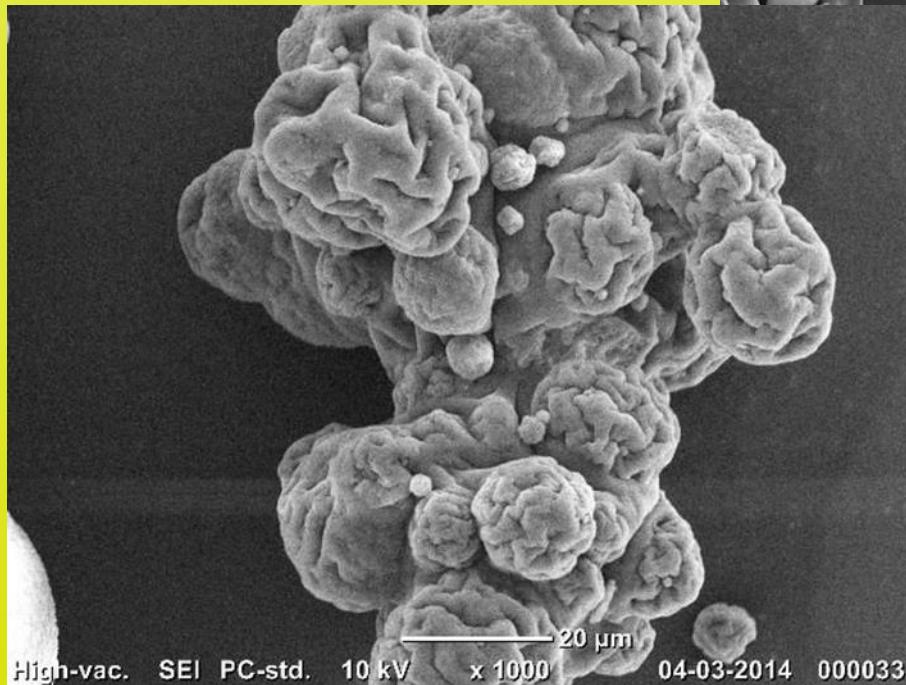
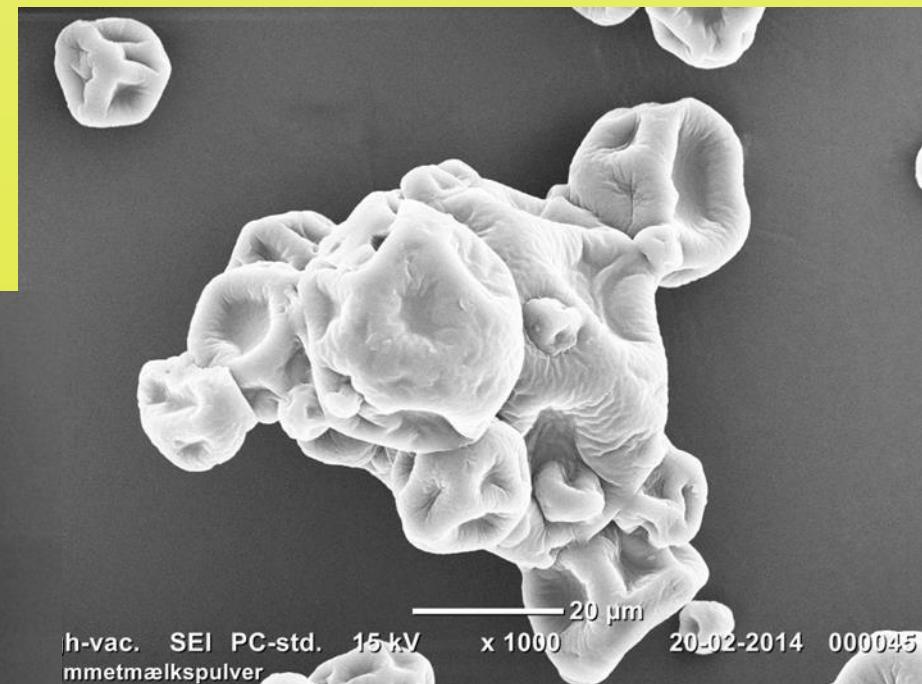
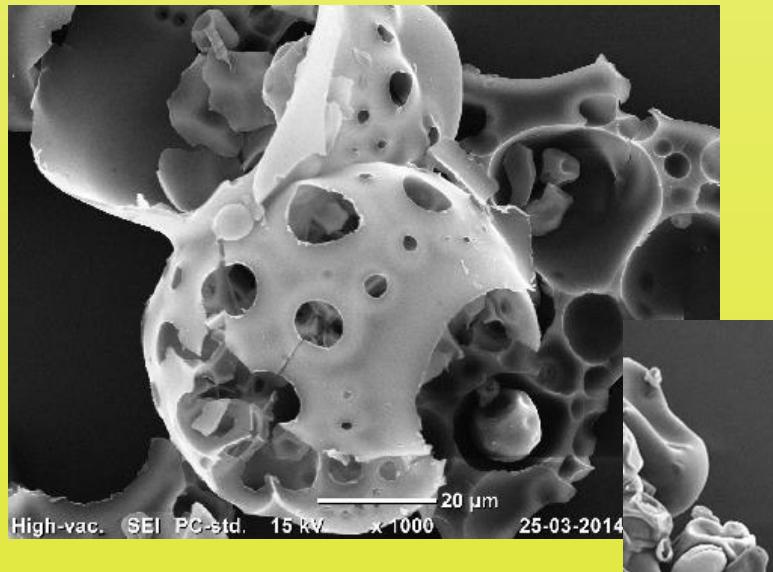
30°C , $0\text{-}98 \text{ P/P}_0$, 2 cycles, step size 10

At 30°C , 60 P/P_0 amorphous lactose transform to crystalline lactose.

Amorphous lactose can hold more water than crystalline lactose, therefore a drop in mass is seen.

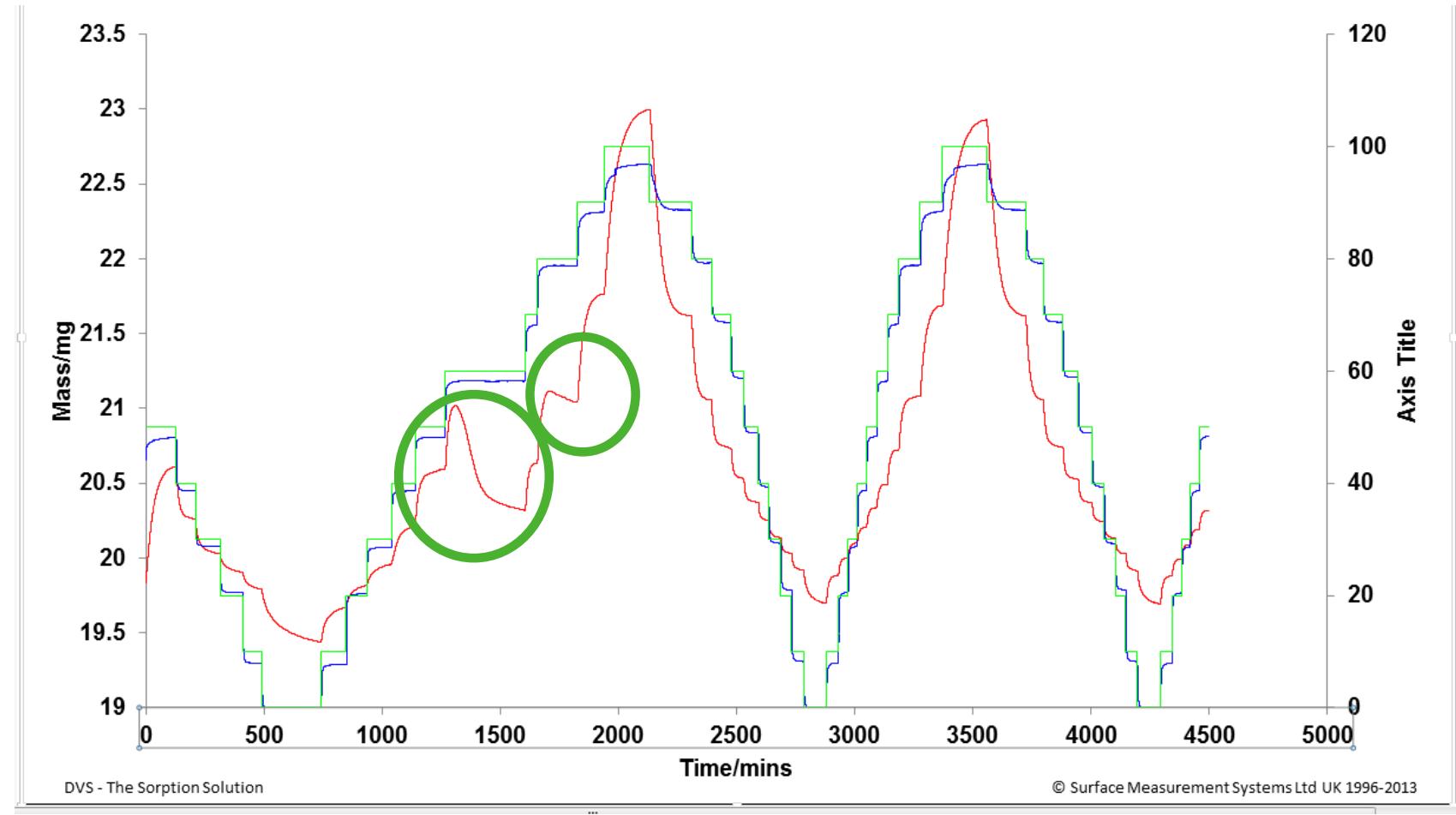
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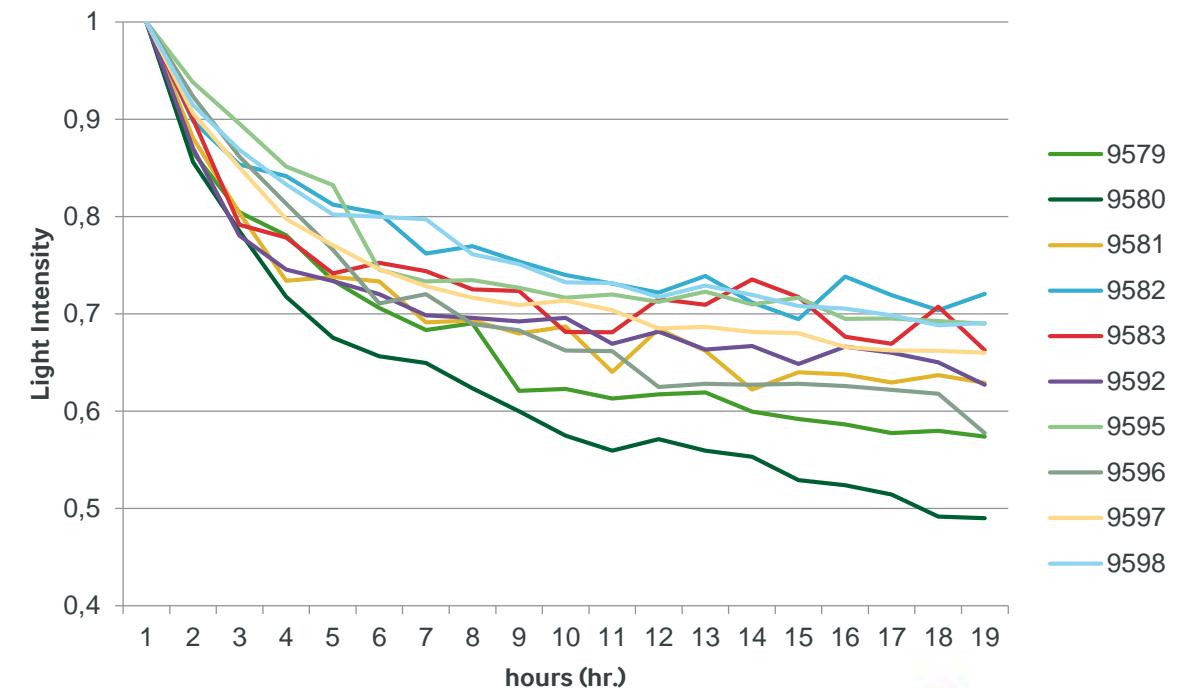
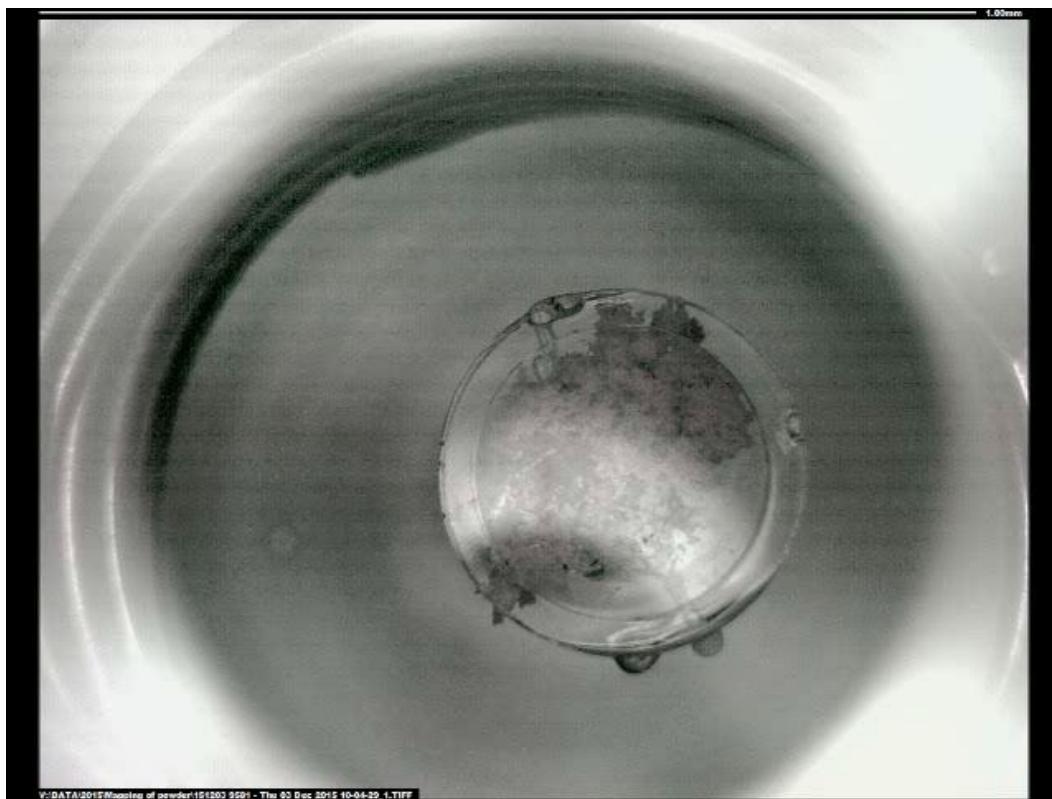
Trial

30°C, 50-0-100 P/P₀, 2 cycles, step size 10



Browning

Maillard reaction



Challenges

- Sampling
- Particle size distribution
- Reproducibility
- High temperature



