

Guy Derdelinckx Zahri Shokribousjein David Santiago Riveros Galan Mohammadreza Khalesi Nathalie Mandelings **Sylvie Deckers** Anne-Françoise Pypaert Hubert Verachtert **Gumer Santos** Xavier Pirlot Paul Arnott **Dimitri Staelens** Hedwig Neven **Christine Peeters** Kurt Gebruers

In collaboration with : Christina Schoenberger (Barth Innovation) Jean Titze (Döhler Gmbh) Daniel Hagmeyer (Microtrac Gmbh) Javier Rodriguez (Universidad Madrid –Spain) Tuija Sarlin (VTT – Finland)





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#### **KU LEUVEN**





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SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING : 1. Nanoscale approach

1.1. CLASS 2 Hydrophobins





#### SURFACE CHEMISTRY OF CLASS 2 HYDROPHOBINS : NANOASPECTS

#### **Primary structure of CLASS 2 hydrophobins**



disulfide bridges

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#### SURFACE CHEMISTRY OF CLASS 2 HYDROPHOBINS : NANOASPECTS

#### **Primary and ternary structure of CLASS 2 hydrophobins**



#### LEGEND:

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A: X-Ray crystal structure of the Class 2 hydrophobin HFB II in which the two hairpins are shown in red and purple. Some aliphatic chains of hydrophobic amino acids of the hydophobic patch are shown in yellow.
B: X-Ra(Hakanpää et al., 2004) f the Class 2 hydrophobin HFB II in which the hydrophobic patch is shown in green and the α-helix (spirale) and the b-sheets (arrow) are in cartoon representation.

(Szilvay, 2007)



SURFACE CHEMISTRY OF CLASS 2 HYDROPHOBINS : NANOASPECTS

SCIENTIFIC AND COMPREHENSIVE APPROACH

### SPECIFIC physico-chemical properties of CLASS 2 HYDROPHOBINS

#### SPECIFIC PROPERTY OF CLASS 2 HYDROPHOBIN

Langmuir

pubs.acs.org/Langmuir

Article

Surface Pressure and Elasticity of Hydrophobin HFBII Layers on the Air–Water Interface: Rheology Versus Structure Detected by AFM Imaging

Rumyana D. Stanimirova,<sup>†</sup> Theodor D. Gurkov,<sup>†</sup> Peter A. Kralchevsky,<sup>†,\*</sup> Konstantin T. Balashev,<sup>‡</sup> Simeon D. Stoyanov,<sup>§,#</sup> and Eddie G. Pelan<sup>§</sup>

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SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING : nanoscale approach

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2. Gaseous CO<sub>2</sub>





#### SURFACE PROPERTIES OF GASEOUS CARBONIC ACID : NANOASPECTS



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Though the presence of two dipoles **Carbon dioxide** is a <u>hydrophobic gas</u> because...

both radicals face each other and annihilate their "electron donor" properties

SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING : nanoscale approach

3. Hydrophobic interaction between gaseous CO<sub>2</sub> and the hydrophobic patch of CLASS 2 hydrophobins

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SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING : nanoscale approach

4. Nanobombs hypothesis



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> SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING : 2. From an hypothesis to a sustainable mechanism

> > EUVEN

**Prerequesites** TO INDUCE PRIMARY GUSHING

Parameters THAT INFLUENCE THE <u>ONSET</u> OF PRIMARY GUSHING

Parameters THAT INFLUENCE THE <u>VOLUME EXPULSED</u> BY PRIMARY GUSHING

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> SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING :

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2. From an hypothesis till a sustainable mechanism

2.1. **PREREQUESITES TO** <u>INDUCE</u> primary



## **Prerequesites** TO <u>INDUCE</u> PRIMARY GUSHING

HYDROPHILIC SOLID SURFACE

HYDROPHILIC LIQUID SURFACE





CRITICAL QUANTITY OF CLASS 2 HYDROPHOBINS

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## **Prerequesites** TO <u>INDUCE</u> PRIMARY GUSHING



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## **Prerequesites** TO <u>INDUCE</u> PRIMARY GUSHING



#### 2.b.CLOSING OF CLASS 2 HYDROPHOBIN SHELL Law of YOUNG-LAPLACE

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> SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING :

> > EUVEN

2. From an hypothesis till a sustainable mechanism

2.2. **PARAMETERS** that INFLUENCE the <u>ONSET</u> of primary gushing

2. From an hypothesis till a sustainable mechanism
2.2. PARAMETERS that AFFECT the ONSET of primary gushing

2.2.1. Where are the nanobubbles in non shaked bottles ?

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Fraction	Volume
Fraction 1	$70 \ \mathrm{mL}$
Fraction 2	50  mL
Fraction 3	50  mL
Fraction 4	50  mL
Fraction 5	50  mL
Fraction 6	50  mL









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Gushing (g)

Gushing (%)

#### **INFLUENCE THE ONSET OF PRIMARY GUSHING**



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## Parameters that AFFECT THE <u>ONSET</u> OF PRIMARY GUSHING



explosion

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#### AFFECT THE ONSET OF PRIMARY GUSHING





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### **Parameters that** INFLUENCE THE <u>ONSET</u> OF PRIMARY GUSHING

![](_page_29_Figure_1.jpeg)

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> SURFACE PROPERTIES INVOLVED BY PRIMARY GUSHING :

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2. From an hypothesis till a sustainable mechanism

2.3. **PARAMETERS** that INFLUENCE the <u>VOLUME EXPULSED</u> by primary gushing

### **Parameters that** INFLUENCE THE <u>ONSET</u> OF PRIMARY GUSHING

![](_page_31_Figure_1.jpeg)

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#### **INFLUENCE THE ONSET OF PRIMARY GUSHING**

![](_page_32_Figure_2.jpeg)

 $P_{nano-bubbles} = P_{bottleneck}$ 

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#### **INFLUENCE THE ONSET OF PRIMARY GUSHING**

![](_page_33_Figure_2.jpeg)

Energy liberated by CO<sub>2</sub> release

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#### **INFLUENCE THE ONSET OF PRIMARY GUSHING**

![](_page_34_Figure_2.jpeg)

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## Parameters THAT INFLUENCE THE <u>VOLUME EXPULSED</u> BY PRIMARY GUSHING

![](_page_35_Picture_2.jpeg)

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# CONCLUSIONS

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## RISK MANAGEMENT BY PRIMARY GUSHING AN IDENTIC CONTAMINATED MALT

- depending on the brewery,
- depending on the beer type,
- depending on the beer pub,

![](_page_37_Picture_4.jpeg)

- depending on the beer consumer's handling,
- depending on the container can provoke :
- no, poor, or severe primary gushing and desastrous financial damages.

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Nanoscale approach

# RISK MANAGEMENT BY PRIMARY GUSHING

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### THANKS FOR YOUR ATTENTION ...

#### CHEERS !!!

![](_page_39_Picture_3.jpeg)

![](_page_39_Picture_4.jpeg)

![](_page_40_Picture_0.jpeg)

![](_page_40_Picture_2.jpeg)

Nanoscale approach

RISK MANAGEMENT BY PRIMARY GUSHING

# PREDICTION methods CURATIVE practices

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![](_page_42_Picture_0.jpeg)

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RISK MANAGEMENT BY PRIMARY GUSHING

# PREDICTION methods

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![](_page_44_Figure_0.jpeg)

### **PREVENTIVE MANAGEMENT**

#### normal QC : microbial detection contaminant identification

#### lab-scale brews or **better**,

Single malt brews at industrial scale

- Qualitative presence of Class 2 hydrofobines by ELISA (*VTT - Finland*)
- Primary gushing assessment by MC-t and <u>confirmation by DLS</u>

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## Nanoscale approach RISK MANAGEMENT BY PRIMARY GUSHING

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## **PREDICTION** methods

CONDITIONS TO OBSERVE OVERFOAMING BY MCarlsberg-t :

- Hydrophilic surface of container
- Energy liberated by nucleation of CO<sub>2</sub>
  - explosion of nanobombs
  - rupture of hydrogen bonds

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RISK MANAGEMENT BY PRIMARY GUSHING

## PREDICTION methods

#### MCarlsberg-t:

<u>overfoaming volumes</u> of sparkling water are "in some cases" <u>disputable values</u> between malsters and brewers

![](_page_46_Picture_6.jpeg)

# Report of collaborative trial held by EBC Analysis Committee in 2003 concerning evaluation of **M***Carlsberg*-t

Table 1: Original data fiom the collaborative trial. All the neultran expressed in grams.

Laboratory		Sar	արհ		]
	Atte	MаbB	M TP C	Malt D	1
	Wei	ght of bearl	oston openin	<del>2</del> (2)	1
1	0	38	<u>ن</u>	107	1
2	0	22	0	1	1
3	0	94	9	60	1
+	0	13	8	37	1
5	0	80	3	- 63	1
6	0	95	0	13	1
7	0	28	27	24	1
8	0	22	0	3	1
9	3	80	Û	113	1
10	0	150	103	124	1
Austage	0	64	22	55	
Min.	0	13	0	1	
Max.	3	150	103	124	]
Std Dav	0.95	43.8	35.1	46,6	

rapid that for 24th EBC Congress, Oals 1993, BL imple addition 4 Mailing Proceedings 뇌 Bedaman & in having metalogi 99 A-D. Kaudon tradency Vaag P. Rik, 155-1 62 <u>भूम</u>म् Ċ.

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## RISK MANAGEMENT BY PRIMARY GUSHING PREDICTION methods

MCarlsberg-t (MC-t) checked (confirmed) by the DLS detection

Fraction	Volume
Fraction 1	70  mL
Fraction 2	50  mL
Fraction 3	50  mL
Fraction 4	50  mL
Fraction 5	50  mL
Fraction 6	50  mL

![](_page_49_Figure_1.jpeg)

![](_page_49_Figure_2.jpeg)

![](_page_49_Figure_3.jpeg)

![](_page_49_Figure_4.jpeg)

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🗆 Gushing (g)

Gushing (%)

![](_page_50_Figure_0.jpeg)

NANOFLEX Microtrac Gmbh

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## **OVERFOAMATE OF M***Carlsberg*-t (MC-*t* ) confirmed by the DLS detection

#### Beer with high gushing:

Flaschenbier 214						5	S/N: U2343ES			
- Sum	- Summary Size % Percentiles Pe		- Peal	eaks Summary -			-			
Data	Value	Size(um)	%Tile	%Tile	Size(um)	Dia(um) Vo		1%	% Width	
/ll(um):	0.0567			10.00	0.00294	0.0859	60	.9	0.	11
lli(um):	0.00282			20.00	0.00411	0.00405	38	.1	0.	00
IA(um):	0.00877			30.00	0.00607					
CS:	684.5			40.00	0.01399					
SD:	0.0537			50.00	0.0338					
MW:	1.22E+07			60.00	0.0584					
Mz:	0.0528			70.00	0.0870	UDef Name		UD	UDef Data	
OU:	0.0549			80.00	0.1103					
SKE	0.557			90.00	0.1419					
%Passing	80 70 50 40 30 20 			/					Schannel	↑ ↓
-		0.001	0.01 Siz	e(micror	0.1 18)	1	1	0		1 1

Particle Metrix GmbH Am Latumer See 13, 40668 Meerbuisch, Tel.: 02150-6347, boeck@particle-metrix.de

Nanoscale approach

RISK MANAGEMENT BY PRIMARY GUSHING

# **CURATIVE** aspects

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RISK MANAGEMENT BY PRIMARY GUSHING

## CURATIVE aspects Inactivation of the hydophobic patch

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![](_page_53_Figure_0.jpeg)

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#### CURATIVE METHODS USE OF DISPERSED HOP ANTI-FOAM

![](_page_53_Figure_2.jpeg)

Magnetic field assisted nanoparticle dispersion (*Chem. Commun.,* 2009, 47-49)

![](_page_54_Figure_0.jpeg)

GC/MS chromatogram of the methanolyzed lipid extracts from hop antifoam: F = fatty acid methyl ester; A = n-alkane; W = wax ester; S = steroid compounds (A). Ion extraction of GC-MS spectrum (m/z = 57), characteristic for alkanes and wax esters (B).

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n-nonane:11.8 A

Stor Start

n-heptadecane: 20.5 A

n-tetradecane:16.3 A

![](_page_55_Picture_3.jpeg)

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(a)

![](_page_55_Picture_4.jpeg)

![](_page_55_Picture_5.jpeg)

![](_page_55_Picture_6.jpeg)

n-nonane:11.8 A

n-tetradecane:16.3 A

![](_page_56_Picture_2.jpeg)

. (a) Comparing the l hydrophobic patch of hydrophobin HFBI with n-nonane (decreases gushing of HFBI) and n-tetradecane and n-heptadecane (suppress gushing of HFBI); Microscopic image of crystals formed by (b1) HFBI (0.15 mg/mL) in distilled water, oleic acid (5  $\mu$ L/mL) in distilled water (b2) and mixture of HFBI with oleic acid (b3). All images are taken by reflected light and the scale bar indicates 20 µm.

(a)

![](_page_56_Picture_4.jpeg)

![](_page_56_Picture_5.jpeg)

![](_page_56_Picture_6.jpeg)

![](_page_56_Picture_7.jpeg)

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![](_page_57_Figure_0.jpeg)

#### **CURATIVE METHODS**

(A)

(B)

![](_page_57_Figure_2.jpeg)

**The Brewing Process** 

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![](_page_58_Picture_3.jpeg)

![](_page_58_Picture_4.jpeg)

![](_page_59_Picture_0.jpeg)

![](_page_59_Picture_2.jpeg)