



HAL
open science

Mechanistic model of in vitro salt release from model dairy gels based on standardized breakdown test simulating mastication

Clément de Loubens, Maud Panouillé, Anne Saint-Eve, Isabelle Déléris, Ioan Cristian Trélea, Isabelle Souchon

► To cite this version:

Clément de Loubens, Maud Panouillé, Anne Saint-Eve, Isabelle Déléris, Ioan Cristian Trélea, et al.. Mechanistic model of in vitro salt release from model dairy gels based on standardized breakdown test simulating mastication. *Journal of Food Engineering*, 2010, 105 (1), pp.161-168. 10.1016/j.jfoodeng.2011.02.020 . hal-00841617

HAL Id: hal-00841617

<https://hal.science/hal-00841617>

Submitted on 5 Jul 2013

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.

Mechanistic model of *in vitro* salt release from model dairy gels based on standardized breakdown test simulating mastication

C. de Loubens^{a,b,*}, M. Panouillé^{b,a}, A. Saint-Eve^{b,a}, I. Délérís^{a,b}, I.C. Tréléa^{b,a}, I. Souchon^{a,b}

^aINRA, UMR 782 Génie et Microbiologie des Procédés Alimentaires, CBAI 78850 Thiverval Grignon, France

^bAgroParisTech, UMR 782 Génie et Microbiologie des Procédés Alimentaires, CBAI 78850 Thiverval Grignon, France

Abstract

The temporal dominance of sensations method showed that four model dairy products had different dynamic profiles in terms of salt and texture perception. We investigated the physical origins of these differences, by studying the breakdown of these products and its impact on salt release. An experimental device was used for monitoring the kinetics of salt release from the food products into water -simulating saliva- after a standardized compression -simulating mastication- independently of the inter and intra individual variability. A mechanistic model was developed to quantify product breakdown in terms of the area of contact between the product and the aqueous phase. Fat had a major influence on breakdown behaviour and the calculated contact area that could be accounted for by the microstructure of the product. These results provide insight into the possible origins of differences in sensory perceptions of foods. We also discussed the use of this mechanistic model for modeling salt release in the conditions of food consumption.

Keywords: cheese, dynamic, sensory, Temporal Dominance Sensation, texture, NaCl

1. Introduction

Reducing the salt content of food has become a major concern for public health authorities worldwide. There is strong scientific evidence that dietary salt consumption is responsible for hypertension, which may result in cardiovascular disease, gastric cancer, osteoporosis, cataracts, kidney stones and diabetes (Organisation, 2007). The World Health Organisation therefore recommends limiting daily sodium chloride intake to 5 g. Salt consumption may, however, be two or three times higher than this recommended level in some developed countries.

Reducing the salt or fat content of food is a major challenge for food manufacturers, because it often leads to a loss of organoleptic qualities. Food structure and texture affect aroma and taste perception (Phan et al., 2008; Saint-Eve et al., 2009; Koliandris et al., 2010; Panouillé et al., 2010),

*Corresponding author

Email addresses: cdeloubens@grignon.inra.fr (C. de Loubens), maud.panouille@agroparistech.fr, (M. Panouillé), souchon@grignon.inra.fr (I. Souchon) Preprint submitted to Journal of Food Engineering November 2, 2010

19 so one promising possibility is the tailoring of the food matrix to decrease salt content without
20 decreasing the perception of saltiness. For example, liquid model cheeses were perceived as being
21 more salty than gelled model cheeses (Panouillé et al., 2010). For gelled model cheeses, the degree
22 of saltiness perceived depends on fat content (Panouillé et al., 2010). In this context, mechanistic
23 models describing stimuli release during food consumption are of great interest, because they may
24 make it possible to identify the most important physicochemical and physiological parameters
25 responsible for this release (Harrison et al., 1998; Wright et al., 2003; Wright and Hills, 2003;
26 Tréléa et al., 2008). Harrison et al. (1998) and Wright and Hills (2003) developed the first
27 models of flavour release (i.e. the release of aroma compounds) from the chewed bolus. They
28 demonstrated the importance of having detailed knowledge of the mastication process for the
29 prediction of particle size distribution and of the contact areas between the product and the
30 saliva and between the product and air. Food fragmentation can be modelled from empirical
31 laws fitted to experimental data obtained in spit-out experiments (Kobayashi et al., 2006, 2010) or
32 by statistical models considering mastication as a selection and breakdown process (van der Bilt
33 et al., 1987; Baragar et al., 1996; Harrison et al., 1998; Wright et al., 2003). From the distribution
34 of chewing and swallowing time intervals measured by electromyography, Wright et al. (2003)
35 simulated individual mastication patterns for use in flavour release calculations. However, to
36 our knowledge, no model has yet been developed that takes into account the properties of the
37 product for the prediction of particle size distribution and salt release in the mouth.

38 The objective of this study was so to quantify the breakdown of model dairy products in
39 terms of contact areas independently of the individual variability of consumers.

40 Four model dairy products of different composition were chosen for study because they had
41 already been extensively characterised, not only in terms of rheology and texture, but also in
42 term of bolus formation (Panouillé et al., 2010; Drago et al., 2010). We first undertook a sensory
43 characterisation of these dairy products. We characterised the dynamics of saltiness and texture
44 perception, by generating temporal dominance of sensation (TDS) profiles for the four products.
45 We then used an experimental device similar to those used in previous studies by Koliandris et al.
46 (2008) and Mills et al. (2011), to measure salt release from product to water after breakdown
47 in controlled conditions. A mechanistic model was developed for calculation of the contact area
48 between the water and the product generated by compression. Finally, the results were discussed
49 in terms of composition, structure and perception. We also discussed the use of this mechanistic
50 model and methodology to model salt release in conditions of food consumption.

2. Materials & Methods

2.1. Samples preparation

Model cheeses were prepared as previously described by Saint-Eve et al. (2009): PL60 ultrafiltered skim milk retentate powder (Triballat, Noyal-sur-Vilaine, France), anhydrous milk fat (Corman, Goé, Belgium) and sodium chloride (Prolabo, France) were mixed. The pH was adjusted to 6.2 by adding glucono-delta-lactone (Sigma – Aldrich, Steinheim, Germany), rennet was added and the mixture was poured into containers and allowed to coagulate for 3 h at 30°C. We used ultrafiltered skim milk retentate powder because the mineral composition of this product is similar to that of cow’s milk, making it possible to avoid syneresis. Model cheeses were stored at 4°C overnight and experiments were carried out on the day after their preparation. We studied four model cheeses differing only in their fat content (0 or 40% w/w, dry basis) and retentate powder concentration (150 or 250 g/kg). The other components remained constant: salt content (1% w/w) and pH-value (6.2). Hereafter, we referred to the products as follows: PL60 concentration (g/kg) (150 or 250) / fat content (% dry basis, 0 or 40). Table 1 summarizes the various compositions and notations for the four products.

2.2. Sensory analysis

The temporal perception of the four model cheeses was studied using the temporal dominance of sensation (TDS) method. Each panelist scored, over the course of time, the intensity of the descriptor perceived as dominant. TDS has been processed by 16 trained panelists, volunteer and motivated. For TDS measurement, seven attributes (moistness, softness, firmness, crumbliness, stickiness, fattiness and saltiness) were chosen, following the profile performed on the same products (Panouillé et al., 2010). We used the same terms and definitions as in the previous study. All the attributes were presented simultaneously on a screen with a button. The panellists had to click on “start” when they placed a sample of the model cheese in the mouth and, during the evaluation, they were asked to select the attribute they considered to be dominant. If the dominant attribute change during the course of the trial, the subjects were asked to click on the new dominant attribute. For each panellist, we collected the following data during the consumption of each product: the time at which as attribute was identified as dominant and the name of the attribute concerned. During each run, the subjects were free to chew the sample as they wished. Samples were coded with three-digit random numbers and served in transparent plastic cups. Sample size was standardised at 5 g. The four samples were assessed in duplicate, in random order, over two evaluation sessions. Data were acquired with Fizz software

83 (Biosystèmes, 1990), in individual sensory booths under white light. TDS analysis was performed
84 with Fizz Data Treatment. The dominance proportions were used to draw TDS curves over time,
85 providing information about the descriptors considered dominant during the consumption period.
86 Dominance proportions for an attribute d^a were calculated by dividing the number of citations of
87 this attribute n_c^a by the number of judges n_j and the number of replicate n_r , i.e $d_a = n_c^a / (n_j n_r)$.
88 The sensory perceptions between panellists are close when the dominance rate is high. For each
89 sample of model cheese, the dominance curves of all the descriptors are displayed on the same
90 graph. Two other curves are also displayed to facilitate interpretation. The first, labelled as
91 “chance” indicates the dominance proportion that an attribute would be expected to obtain by
92 chance alone (1/number of attributes). The second curve, labelled “significance”, indicates the
93 smallest value of the proportion significantly higher than that expected by chance alone, in a
94 binomial test. TDS curves above the significance level may be considered to be consistent across
95 the panel (Pineau et al., 2009).

96 *2.3. Conductivity measurements*

97 Conductivity was measured with a conductivity probe (Heito, France). In addition to NaCl,
98 the model cheese contained other solutes such as potassium, calcium, phosphates, citrates and
99 lactates (Lauverjat et al., 2009; Flourey et al., 2009). All these species contribute to the conduc-
100 tivity signal. With similar products, Lauverjat et al. (2009) showed that NaCl had mass transfer
101 properties (diffusion and partition coefficients) similar to those of the other solutes. There is
102 therefore no need to distinguish between the different solutes in this study. We use the term
103 “salt” in this context to describe all the species contributing to the conductivity signal. The
104 conductivity probe was thus calibrated at 37°C, with aqueous NaCl solutions prepared with
105 deionised water, and concentrations are given in g/L NaCl equivalent.

106 *2.4. Experimental set-up for product breakdown and salt release measurement*

107 A schematic diagram of the experimental set-up is shown in Figure 1. It consisted of a
108 conductivity probe (Heito, France), a texturometer (TAXT2, Stable Microsystems) equipped
109 with a Teflon probe 35 mm in diameter, a beaker of deionised water at 37°C (400 mL), and a
110 magnetic stirrer. On-line measurements of changes in conductivity began at time $t=0$. At $t=60$ s,
111 a calibrated cylinder of product (12 mm height and 20 mm diameter, ~ 3 g of product) was placed
112 in the beaker. At $t=150$ s, the product was compressed one or several times to a deformation
113 level of 80 % of the initial height. This compression took only 1 s in an overall experiment time
114 of 400 s. Conductivity registration was stopped at $t=400$ s. Similar experiments were carried

115 out with no compression as controls, to assess the release of salt from intact product into water.
 116 Three replicates were carried out per product.

117 2.5. Partition coefficient of salt

118 The water / product partition coefficients K and initial salt concentrations C_p^0 of the four
 119 products were determined according to SL-PRV method developed by Lauverjat et al. (2009).
 120 The values of K and C_p^0 are global and correspond to the total amount of salt present. The
 121 partition coefficients K were comprised between 0.7 and 1 and the initial salt concentrations of
 122 the products C_p^0 were between 13 g/L and 17 g/L.

123 2.6. Mass transfer model

124 Compression instantaneously generated a population of n particles denoted i , where $i = \overline{1..n}$.
 125 For each particle, we note V_{pi} its volume (m^3) and A_i its contact area (m^2) with the surrounding
 126 volume of water V_w (m^3). For processes occurring over a much shorter time scale than diffusion,
 127 the most mathematically tractable option is to consider salt release to be described by a mass
 128 transfer coefficient k_p (m/s) and to consider the solute concentration of each piece C_{pi} to be
 129 uniform. Changes in the salt concentration of the water C_w is therefore given by a mass balance
 130 between the product and the water:

$$V_w \frac{dC_w}{dt} = k_p \sum_{i=1}^n A_i (K.C_{pi}(t) - C_w(t)) \quad (1)$$

131 where t is the time (s) and K is the water / product partition coefficient given by the ratio
 132 of the salt concentration at the equilibrium between the water C_w^{eq} and the product C_p^{eq} :

$$K = \frac{C_w^{eq}}{C_p^{eq}} \quad (2)$$

133 The salt release from each particle of product is given by:

$$V_{pi} \frac{dC_{pi}}{dt} = -k_p A_i (K.C_{pi}(t) - C_w(t)) \text{ for } i = \overline{1..n} \quad (3)$$

134 This model is not tractable in practice. We therefore simplified these equations to generate
 135 two usable models.

136 Model 1: particles of uniform size

137 If the duration of the experiment is very short with respect to the time scale of the mass
 138 transfer from the product to the water (i.e. $t \ll V_{pi}/k_p A_i$ whatever i), the concentrations in
 139 each piece of product are similar and the population of pieces is equivalent to one product piece

140 of volume $V_p = \sum_{i=1}^n V_{pi}$, of contact area $A = \sum_{i=1}^n A_i$ and of salt concentration C_p (Figure 2).
 141 Equations 1 and 3 can be reduced to:

$$V_w \frac{dC_w}{dt} = k_p A (K.C_p(t) - C_w(t)) \quad (4)$$

$$V_p \frac{dC_p}{dt} = -k_p A (K.C_p(t) - C_w(t)) \quad (5)$$

142 The initial conditions are given by the salt concentration in water at $t_0 = 150$ s and the initial
 143 concentration in the product C_p^0 :

$$C_w(t_0) = C_w^0 \text{ at } t_0 = 150 \text{ s} \quad (6)$$

$$C_p(t_0) = C_p^0 \text{ at } t_0 = 150 \text{ s} \quad (7)$$

144 C_p^0 and K were determined by the solid-liquid phase ratio variation method (SL-PRV) (Lau-
 145 verjat et al., 2009). The contact area A and the mass transfer coefficient k_p were unknown *a*
 146 *priori*. The value of k_p was obtained for each product by fitting this model to the kinetics of salt
 147 release measured in water $C_w(t)$ in the absence of compression (“control test”). The contact area
 148 A_0 was calculated from the initial sample geometry ($A_0 = 10.7 \text{ cm}^2$). Knowing k_p , A was then
 149 determined by fitting the model to $C_w(t)$ measured during the compression tests. Regression
 150 analysis was carried out with Matlab 7 (The Mathworks, Natick, MA).

151 *Model 2: particles of non-uniform size*

152 If the size distribution of a population of particles is broad, then the the uniform-size model
 153 does not correctly represent salt release because the time scale of the mass transfer from the
 154 smallest particles to the water is equivalent to the duration of the experiment (i.e. there is i such
 155 that $t \sim V_{pi}/k_p A_i$). A second model was developed and applied to a single product generating
 156 particles of heterogeneous size (250/40). Compression was considered to generate two populations
 157 of particles with volumes V_{p1} and V_{p2} , contact areas A_1 and A_2 and salt concentration C_{p1} and
 158 C_{p2} (Figure 2). The mass balances of salt in water involve two terms representing the flux of
 159 salt from each piece of product. Thus, we have:

$$V_w \frac{dC_w}{dt} = k_p A_1 (K.C_{p1}(t) - C_w(t)) + k_p A_2 (K.C_{p2}(t) - C_w(t)) \quad (8)$$

160 The mass balances in each volume are:

$$V_{p1} \frac{dC_{p1}}{dt} = -k_p A_1 (K \cdot C_{p1}(t) - C_w(t)) \quad (9)$$

$$V_{p2} \frac{dC_{p2}}{dt} = -k_p A_2 (K \cdot C_{p2}(t) - C_w(t)) \quad (10)$$

161 The total contact area A between the product and the water is given by:

$$A = A_1 + A_2 \quad (11)$$

162 Knowing the total volume of product V_p , the relationship between V_{p1} and V_{p2} is given by:

$$V_p = V_{p1} + V_{p2} \quad (12)$$

163 The initial conditions are:

$$C_w(t_0) = C_w^0 \text{ at } t_0 = 150 \text{ s} \quad (13)$$

$$C_{p1}(t_0) = C_p^0 \text{ at } t_0 = 150 \text{ s} \quad (14)$$

$$C_{p2}(t_0) = C_p^0 \text{ at } t_0 = 150 \text{ s} \quad (15)$$

164 Fitting the model to the experimentally measured salt kinetics $C_w(t)$, we were able to de-
 165 termine A_1 , A_2 , V_{p1} and V_{p2} . k_p was determined with Model 1 based on the test without
 166 compression (“control test”).

167 2.7. Data analysis

168 One-way analysis of variance (ANOVA) on mass transfer coefficients k_p and on total contact
 169 area A with the products as factor were performed (Matlab7.0). When significant product
 170 differences were observed ($p < 0.05$), the results were compared using a multiple comparison test
 171 (Matlab7.0).

172 3. Results

173 3.1. Sensory analysis

174 The TDS curves (Figure 3) show, for each product, the dominant attribute perceived at each
 175 time point during the trial, for the panel as a whole. For products with high levels of protein,

176 the 250/40 product was perceived as crumbly from 2 s to 6 s and soft from 2 s to 17 s. It
177 was then perceived salty from 13 s to 28 s with a maximum around 18 s. 250/0 was perceived
178 moist, soft, crumbly and then salty from 14 s to 25 s (later and for a shorter period than for
179 250/40). Products with low protein levels (150/0 and 150/40) were perceived as being soft
180 and moist. The 150/0 product was perceived as salty from 11 s to 25 s, whereas 150/40 was
181 perceived as being dominant salty from 6 s to 30 s. The presence of fat therefore led to the
182 earlier perception of saltiness and a longer duration of this perception during the consumption
183 of model dairy products. After 32 s, the TDS curves for all products were below the significance
184 limit, indicating a lack of consensus concerning the dominant attribute.

185 *3.2. Influence of compression parameters on the release kinetics*

186 For the selection of appropriate parameters for use in the breakdown test, we assessed the
187 influence of the compression parameters on the salt release kinetics for one product (250/40).
188 The parameters considered were probe velocity (1 mm/s or 10 mm/s), level of strain (50 or 80%)
189 and the number of compression cycles (1 or 5 cycles). Figure 4 shows the kinetics obtained.

190 *Effect of probe velocity*

191 The velocity of the probe had no great impact on the release kinetics: curves were shifted
192 to the right only for the lowest velocity (1 mm/s). Breakdown occurred 10 s later for a probe
193 velocity of 1 mm/s than for a velocity of 10 mm/s (i.e. at 190 s rather than 150 s). The kinetics
194 followed a similar pattern after this time point for both velocities. A velocity of 10 mm/s is
195 closer to the conditions of natural mastication (Finney and Meullenet , 2005) and was therefore
196 retained for subsequent experiments.

197 *Effect of the level of strain*

198 Strain level affects salt release kinetics. Salt release was more rapid at 80% strain than at
199 50% strain (Figure 4). This difference is further accounted for by the greater contact area at
200 higher levels of strain, due to the greater product breakdown. The fracture strain of this product
201 is about 80%(Panouillé et al., 2010). Thus, at 50% strain, the product is broken up into larger
202 particles, which therefore have a smaller area of contact with the water. During mastication,
203 the jaws and tongue impose high levels of strain. We therefore retained the 80% strain level for
204 subsequent experiments.

205 *Effect of the number of compression cycles*

206 The last parameter tested was the number of compression cycles (1 or 5 cycles). This pa-
207 rameter had no effect on salt release kinetics (Figure 4). Indeed, the product was fully broken

208 up after the first compression cycle.

209 These preliminary tests made it possible to select the compression parameters: a probe
210 velocity of 10 mm/s, a strain level of 80% and one compression cycle were retained for subsequent
211 experiments.

212 *Effect of compression*

213 Figure 5 presents typical patterns of salt release for two products (250/0 and 250/40) without
214 compression (“control test”) and with compression (probe velocity: 10 mm/s, strain level: 80%,
215 one cycle of compression). In the absence of compression, salt was released slowly and continu-
216 ously. By contrast, compression with a strain level of 80% significantly accelerated salt release,
217 from 150 s onwards, due to the breakdown of the product and the generation of a greater contact
218 area between product and water.

219 *3.3. Effect of the product contact area generation*

220 *Mass transfer coefficient*

221 Model 1 was first fitted to the salt release kinetics in the absence of compression (“control
222 test”), making it possible to calculate the mass transfer coefficients k_p . These coefficients ranged
223 between 2 and $3 \cdot 10^{-6}$ m/s. The product had no significant effect on the mass transfer coefficient
224 ($p > 0.05$).

225 *Effect of compression on contact area*

226 By fitting model 1 (particles with uniform size) to the salt release kinetics after compression,
227 we were able to determine the contact area generated by the compression. Figure 6-a presents
228 the pattern of salt release from the time at which compression occurred (150 s) until the end
229 of the experiments for three products (250/0, 150/0, 150/40) and the fitted release models. For
230 these products, model 1 fit the data well: the measurement time was short enough to consider
231 that the population of particles is equivalent to one piece of product. Figure 6-b shows the
232 kinetics obtained for 250/40. Model 1 fitted the data poorly. We therefore used only model
233 2 (non uniform size distribution) for this product. In this case, salt release slowed 50 seconds
234 after the compression (at $t=200$ s). Salt release was initially rapid, due to the contribution of
235 all particles. We can therefore show, from the general model, that the slope of the curve at the
236 origin is proportional to the total amount of product/water contact area A . Salt release was
237 subsequently lower and due exclusively to release from the largest particles.

238 The contact areas generated by compression are shown on Figure 7. They were about 100
239 cm^2 for 250/40 and 20 to 30 cm^2 for the others products (150/0, 150/40, 250/0). These areas

240 are about 10 times and 2 times larger, respectively, than the initial sample area. The 250/40
241 product behaved markedly differently from the other products. Statistical analysis confirmed a
242 strong product effect ($p < 0.0001$) and distinguished two different classes of products: one class
243 consisting of 250/40 and the other consisting of the other three products.

244 Visual inspection of the products after compression (Figure 8) confirmed these results: 250/40
245 was fragmented into smaller pieces than the other products.

246 4. Discussion

247 4.1. Effect of product structure and composition on breakdown

248 The composition of the product affected the contact area generated by strong compression.
249 Fat content had a strong effect for high dry matter, with 250/40 having a contact area 3.5 times
250 that for 250/0.

251 In a previous study with a similar experimental device, Koliandris et al. (2008) obtained a
252 good negative correlation between Na^+ concentration at a given time (20 s after the breakdown)
253 and the strain rupture of gels. However, it seems difficult to relate the salt release kinetics with a
254 strain or stress rupture because salt release is dependent principally on the contact area generated
255 by product breakdown, which is related to product microstructure and the propagation of cracks
256 within the sample (Gunasekaran and Ak, 2003).

257 The observations reported here can be accounted for by product microstructure. Panouillé
258 et al. (2010) characterised the rheological behaviour and the microstructure of the products used
259 in this study. Measurements under small-amplitude oscillations showed that all these products
260 displayed a gel-like behaviour ($G' > G''$, almost constant at all frequencies). All products had
261 a fracture strain lower than 80% and were therefore fractured during the compression. The
262 microstructure of the products was characterised by confocal laser scanning microscopy. Panouillé
263 et al. (2010) showed that for all products, after gel formation, there was a visible protein network
264 that was denser for the 250 products than for the 150 products. For 250/40 and 150/40, the fat
265 was concentrated within the protein network and was almost absent from the serum phase. For
266 250/40, a few flocculated and coalesced fat globules were observed. These results may account
267 for the differences in contact area generated by compression. The concentration of the fat within
268 the protein network may have weakened the protein network, facilitating the propagation of
269 the fracture through the sample and resulting in the generation of smaller particles. However,
270 this effect of fat depends on the processes used to manufacture the product, which should be
271 investigated, along with other technological processes.

272 4.2. Breakdown and sensory properties

273 For the products tested here, Panouillé et al. (2010) observed that the perception of saltiness
274 increased with fat content. Indeed, a greater fat content leads to the generation of a larger
275 contact area on compression, resulting in higher levels of salt release. We can assume that the
276 breakdown pattern in the mouth is similar to that observed *in vitro* and that salt is released
277 more rapidly from fat-containing samples than from fat-free samples.

278 The results obtained by TDS analysis support this hypothesis. For 250/40, crumbly was the
279 dominant attribute perceived (Figure 3). This sensation was identified as dominant immediately
280 after the introduction of the product into the mouth for 250/40, whereas it was identified as the
281 dominant attribute 6 s later for 250/0. This suggests that 250/40 was more quickly fractionated
282 by mastication than the other products, creating a greater contact area with saliva and resulting
283 in the more rapid release of salt.

284 4.3. Modeling breakdown and salt release during food consumption

285 In addition to an analysis of the effects of dairy product composition and structure on the
286 breakdown of these products, this study constitutes the first step towards the modeling of salt
287 release during food consumption.

288 During mastication, the product is fractured by action of the teeth and tongue actions, result-
289 ing in the generation of particles. To model aroma compounds release during food consumption,
290 Harrison et al. (1998) and Wright et al. (2003) calculated the particle size distribution. However,
291 if the duration of the mastication is very short compared to the time scale of the mass transfer
292 from the product to the water, as demonstrated in our study, the salt release can be modeled
293 simply with a mass transfer coefficient, without the need for knowledge concerning the size dis-
294 tribution of the particles. The main parameter to be determined is the area of contact between
295 the particles and the saliva. During food consumption, the food is masticated for about 30 s
296 (mean time observed for the products used in this study). The model considering the population
297 of particles to be equivalent to one product piece of volume V_p , of contact area A and of salt
298 concentration C_p (Model 1: uniform size particles) fitted the data well, for three products (Figure
299 5). For the last product (250/40), as shown Figure 9, model 1 simulated well the experimental
300 data for times of less than approximately 50 s when the area of contact is those estimated thanks
301 to the model 2. For this product, after 50 s, the model 1 overestimated the salt release kinetics.
302 Thus, the model 1 could be used to model salt release during food consumption for this kind of
303 products because the mastication duration is shorter than 50 s. The main differences between

304 the conditions *in vitro* and *in vivo* are dilution by saliva (dependent on the saliva flow rate) and
305 the changes in contact area occurring during mastication.

306 **5. Conclusion**

307 The experimental device and the mechanistic model developed here made it possible to mea-
308 sure the contact area generated by compression for several model dairy products and to account
309 for the impact of gel structure on salt release. The model developed constitutes a first step
310 towards the modeling of salt release during food consumption and the contact area measured
311 under control conditions provides information about the fracture properties of the material.

312 Product composition and microstructure affect the breakdown of the product and the sensory
313 perceptions. The food consumption and the sensory perceptions involve a set of variables that
314 can not be reproduced at laboratory scale. However, the models and the experimental device
315 developed in this study are approximations which considers some important variables of the
316 mastication process. Thanks to their relative simplicity in term of use, they could be used to
317 guide the product formulation.

318 Finally, this study shows that tailoring the microstructure of the product to control product
319 breakdown in the mouth is one possible way in which the release and perception of stimuli could
320 be improved.

321 **References**

- 322 Baragar, F., van der Bilt, A., van der Glas, H., 1996. An analytic probability density for particle
323 size in human mastication. *Journal of Theoretical Biology* 181 (2), 169–178.
- 324 Drago, S.R., Panouillé, M., Saint-Eve, A., Neyraud, E., Feron, G., Souchon, I., 2010, Relation-
325 ships between saliva and food bolus properties from model dairy products. *Food Hydrocolloids*,
326 In Press, Corrected Proof, doi: 10.1016/j.foodhyd.2010.07.024.
- 327 Finney, M., Meullenet, J.F., 2005. Measurement of biting velocities at predetermined and indi-
328 vidual crosshead speed instrumental imitative tests for predicting sensory hardness of gelatin
329 gels. *Journal of Sensory Studies* 20 (2), 114 – 129.
- 330 Floury, J., Rouaud, O., Poullennec, M. L., Famelart, M.-H., 2009. Reducing salt level in food:
331 Part 2. modelling salt diffusion in model cheese systems with regards to their composition.
332 *LWT - Food Science and Technology* 42 (10), 1621 – 1628.

- 333 Gunasekaran, S. and Ak, M., 2003. Cheese rheology and texture. CRC Press.
- 334 Harrison, M., Campbell, S., Hills, B., 1998. Computer simulation of flavor release from solid
335 foods in the mouth. *Journal of Agricultural and Food Chemistry* 46 (7), 2736–2743.
- 336 Kobayashi, N., Kohyama, K., Sasaki, Y., Matsushita, M., 2006. Statistical laws for food frag-
337 mentation by human mastication. *Journal of the Physical Society of Japan* 75 (8), 083001.
- 338 Kobayashi, N., Kohyama, K., Shiozawa, K., 2010. Fragmentation of a Viscoelastic Food by
339 Human Mastication. *Journal of the Physical Society of Japan* 79 (4), 044801.
- 340 Koliandris, A., Lee, A., Ferry, A.-L., Hill, S., Mitchell, J., 2008. Relationship between structure
341 of hydrocolloid gels and solutions and flavour release. *Food Hydrocolloids* 22 (4), 623–630.
- 342 Koliandris, A.-L., Morris, C., Hewson, L., Hort, J., Taylor, A. J., Wolf, B., 2010. Correlation
343 between saltiness perception and shear flow behaviour for viscous solutions. *Food Hydrocolloids*
344 24(8), 792-799.
- 345 Lauverjat, C., de Loubens, C., Déléris, I., Tréléa, I. C., Souchon, I., 2009. Rapid determination
346 of partition and diffusion properties for salt and aroma compounds in complex food matrices.
347 *Journal of Food Engineering* 93 (4), 407–415.
- 348 Mills, T., Spyropoulos, F., Norton, I. T., Bakalis, S., 2011. Development of an in-vitro mouth
349 model to quantify salt release from gels. *Food Hydrocolloids* 25, 107-113.
- 350 Organisation, W. H., 2007. Reducing salt intake in populations. In: WHO Document Produc-
351 tion Services, G. (Ed.), Report of a WHO Forum and Technical Meeting.
- 352 Panouillé, M., Saint-Eve, A., de Loubens, C., Déléris, I., Souchon, I., 2010. Understanding of
353 the influence of composition, structure and texture influence salty perception in model dairy
354 products. *Food Hydrocolloids In Press, Corrected Proof*, doi:10.1016/j.foodhyd.2010.08.021.
- 355 Phan, V., Yven, C., Lawrence, G., Chabanet, C., Reparet, J., Salles, C., 2008. In vivo sodium re-
356 lease related to salty perception during eating model cheeses of different textures. *International*
357 *Dairy Journal* 18 (9), 956 – 963.
- 358 Pineau, N., Schlich, P., Cordelle, S., Mathonnière, C., Issanchou, S., Imbert, A., Rogeaux, M.,
359 Etiévant, P., Köster, E., 2009. Temporal dominance of sensations: Construction of the tds
360 curves and comparison with time-intensity. *Food Quality and Preference* 20 (6), 450 – 455.

- 361 Saint-Eve, A., Lauverjat, C., Magnan, C., Deleris, I., Souchon, I., 2009. Reducing salt and
362 fat content: Impact of composition, texture and cognitive interactions on the perception of
363 flavoured model cheeses. *Food Chemistry* 116 (1), 167–175.
- 364 Tréléa, I., Atlan, S., Délérís, I., Saint-Eve, A., Marin, M., Souchon, I., 2008. Mechanistic math-
365 ematical model for in vivo aroma release during eating of semiliquid foods. *Chemical Senses*
366 33 (2), 181–192.
- 367 van der Bilt, A., Olthoff, L., van der Glas, H., van der Weelen, K., Bosman, F., 1987. A math-
368 ematical description of the comminution of food during mastication in man. *Archives of Oral*
369 *Biology* 32 (8), 579 – 586.
- 370 Wright, K., Hills, B., 2003. Modelling flavour release from a chewed bolus in the mouth: Part II.
371 The release kinetics. *International Journal of Food Science and Technology* 38 (3), 361–368.
- 372 Wright, K., Sprunt, J., Smith, A., Hills, B., 2003. Modelling flavour release from a chewed bolus
373 in the mouth: Part I. Mastication. *International Journal of Food Science and Technology*
374 38 (3), 351–360.

375 **Tables and Figures**

376 **List of Tables**

377 1 Code and composition of the model dairy products. 17

378 **List of Figures**

379 1 Schematic diagram of the experimental set-up for the breakdown test. 18

380 2 Principles and notations of the salt release models. Model 1 (left) considers the
381 population of particles to be equivalent to one piece of product. Model 2 (right)
382 considers the particle distribution to be approximated by two pieces of product of
383 different sizes. 19

384 3 Temporal dominance of sensation (TDS) curves (dominance rate as a function of
385 time) of the 4 products : 250/40, 250/0, 150/40, 150/0. 20

386 4 Influence of compression parameters (i.e. probe velocity, strain level, number of
387 compression cycles) on the salt release kinetics from model dairy gels during the
388 breakdown test (250/40): 10 mm/s, 80%, 1 cycle (◆) ; 1 mm/s, 80%, 1 cycle (●)
389 ; 10 mm/s, 50%, 1 cycle (■) ; 10 mm/s, 80%, 5 cycles (▲) 21

390 5 Salt release kinetics during the breakdown test for two products (250/40 in black
391 and 250/0 in grey) after compression (solid lines) and their associated control tests
392 (no compression, dotted lines): probe velocity: 10 mm/s, strain level: 80%, one
393 cycle of compression. 22

394 6 Experimental data and release model simulation. (a) Experimental data for 3
395 products (△ 250/0, O 150/40, □ 150/0) and model 1 fittings (particles of uniform
396 size, solid lines). (b) Experimental data for 1 product (◇ 250/ 40), model 1 fitting
397 (particles of uniform size, solid line) and model 2 fitting (particles of non-uniform
398 size, dotted lines). For 250/40 model 2 was used to determine the contact area
399 generated during the breakdown test due to the poor agreement of the model 1
400 with the experimental data. 23

401 7 Contact area between the product and the water after compression for the various
402 products studied. 24

403 8 Model dairy products after the breakdown test. *A* is the area of contact between
404 the product and the water calculated with the models. 25

405 9 Experimental data (Δ) and release model simulations for 250/40: model 2 fitted
406 on the experimental data to determine the contact area generated during the
407 breakdown test (dotted line); model 1 simulated with the contact area determined
408 thanks to the model 2 (solid line). 26

Code	Milk retentate powder [g/kg]	Anhydrous milk fat [g/100g DM]	Rennet [g/kg]	Water [g/kg]
250/40	250	40	1.27	573
250/0	250	0	1.27	740
150/40	150	40	0.78	740
150/0	150	0	0.78	850

Table 1: Code and composition of the model dairy products.

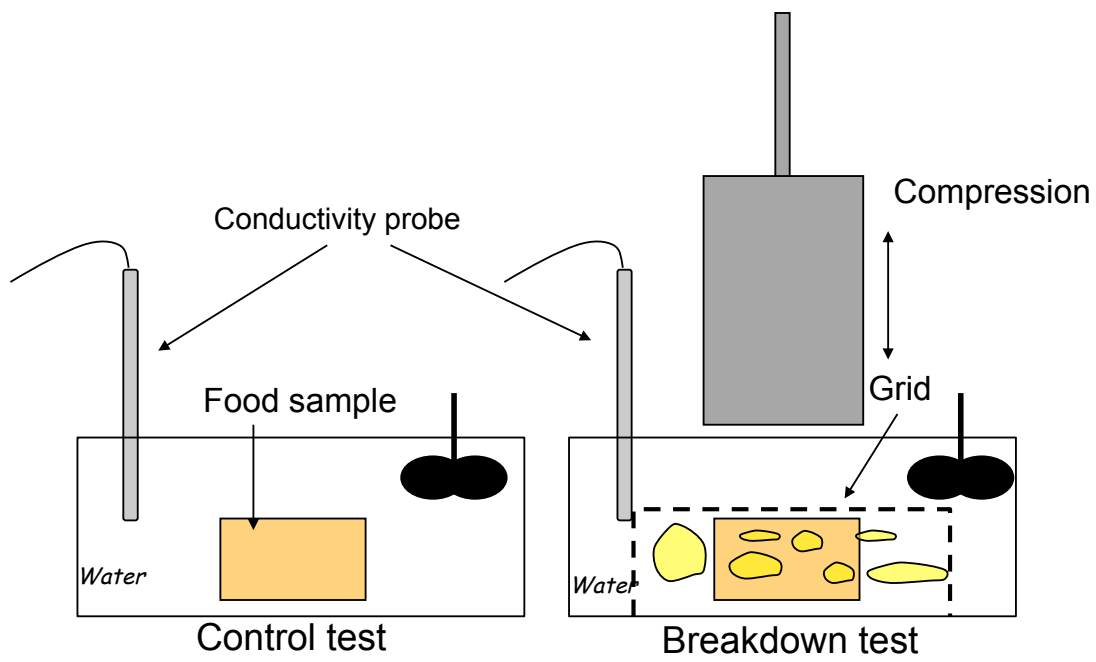


Figure 1: Schematic diagram of the experimental set-up for the breakdown test.

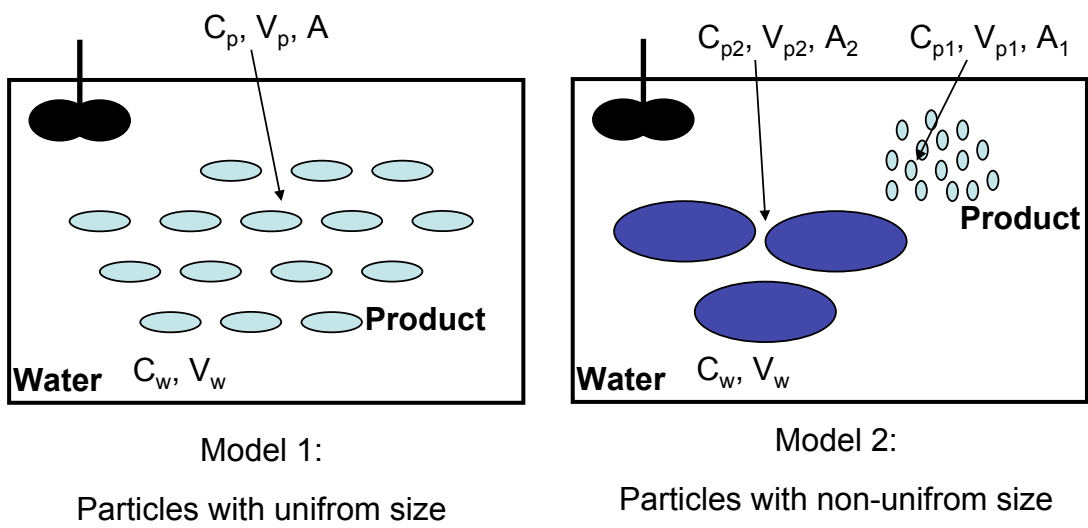


Figure 2: Principles and notations of the salt release models. Model 1 (left) considers the population of particles to be equivalent to one piece of product. Model 2 (right) considers the particle distribution to be approximated by two pieces of product of different sizes.

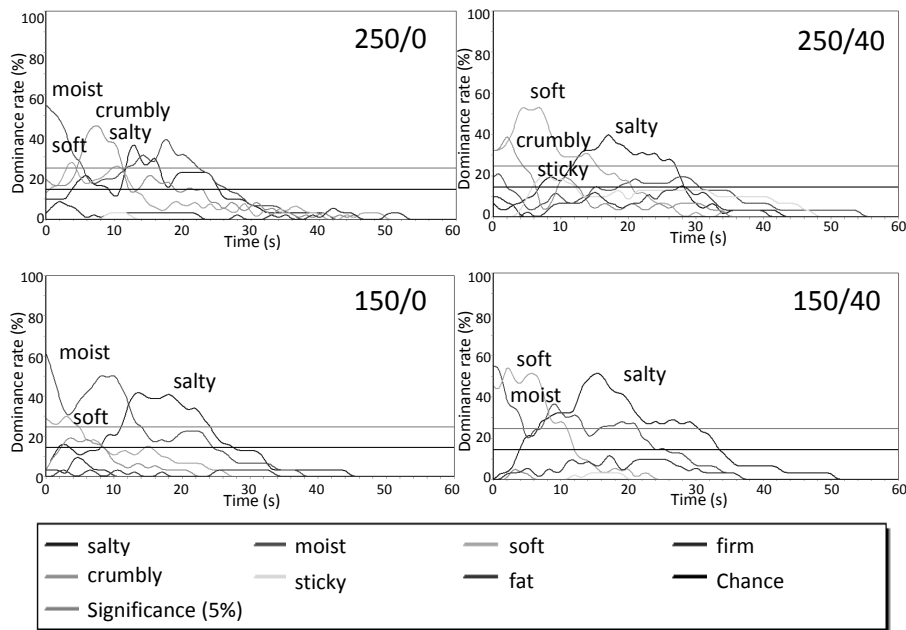


Figure 3: Temporal dominance of sensation (TDS) curves (dominance rate as a function of time) of the 4 products : 250/40, 250/0, 150/40, 150/0.

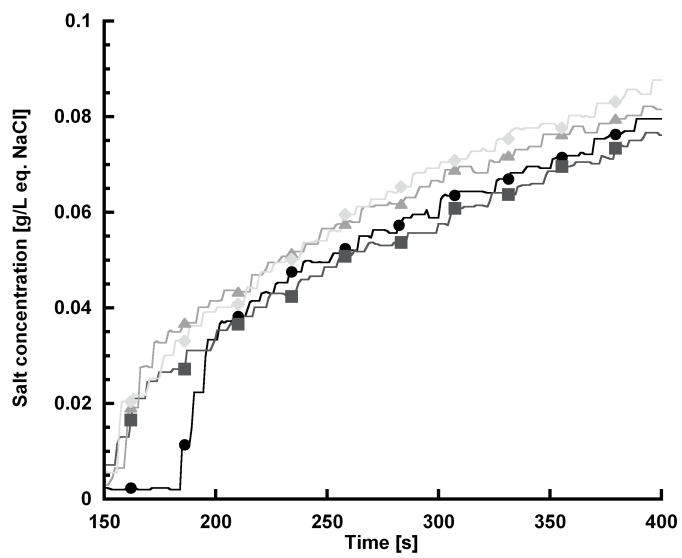


Figure 4: Influence of compression parameters (i.e. probe velocity, strain level, number of compression cycles) on the salt release kinetics from model dairy gels during the breakdown test (250/40): 10 mm/s, 80%, 1 cycle (◆) ; 1 mm/s, 80%, 1 cycle (●) ; 10 mm/s, 50%, 1 cycle (■) ; 10 mm/s, 80%, 5 cycles (▲) .

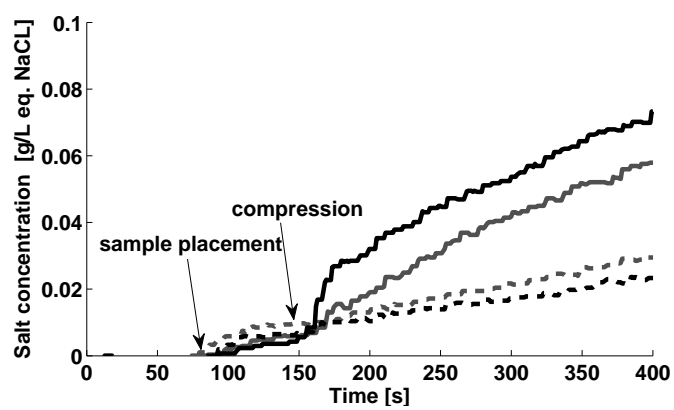


Figure 5: Salt release kinetics during the breakdown test for two products (250/40 in black and 250/0 in grey) after compression (solid lines) and their associated control tests (no compression, dotted lines): probe velocity: 10 mm/s, strain level: 80%, one cycle of compression.

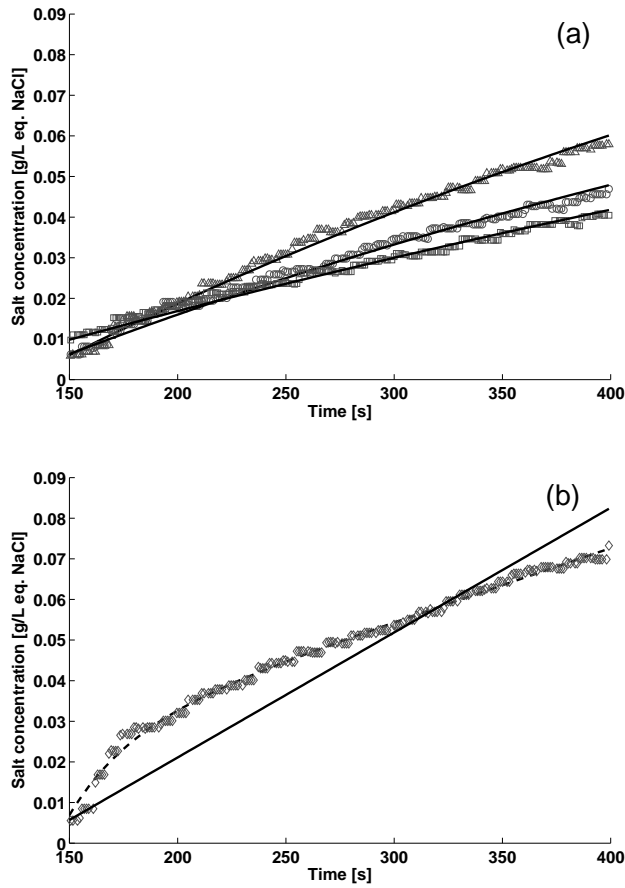


Figure 6: Experimental data and release model simulation. (a) Experimental data for 3 products (Δ 250/0, \circ 150/40, \square 150/0) and model 1 fittings (particles of uniform size, solid lines). (b) Experimental data for 1 product (\diamond 250/40), model 1 fitting (particles of uniform size, solid line) and model 2 fitting (particles of non-uniform size, dotted lines). For 250/40 model 2 was used to determine the contact area generated during the breakdown test due to the poor agreement of the model 1 with the experimental data.

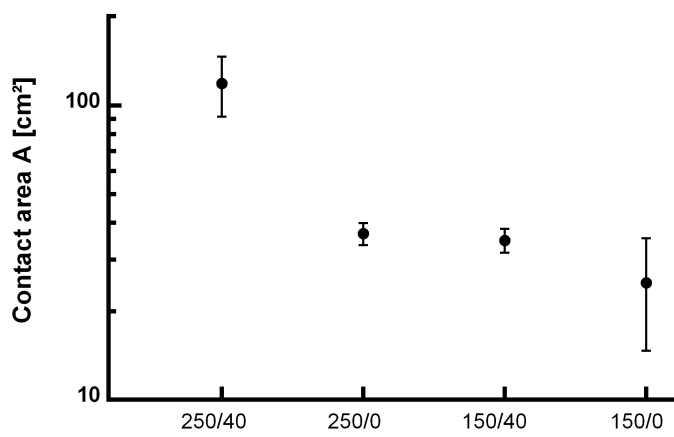


Figure 7: Contact area between the product and the water after compression for the various products studied.

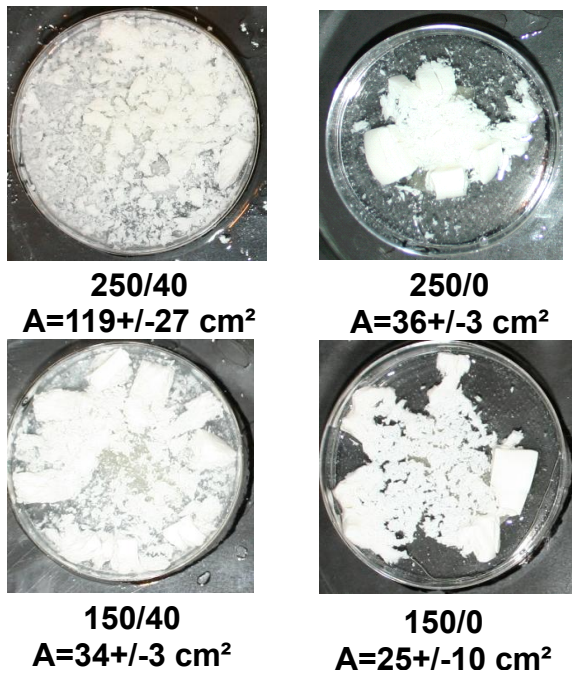


Figure 8: Model dairy products after the breakdown test. A is the area of contact between the product and the water calculated with the models.

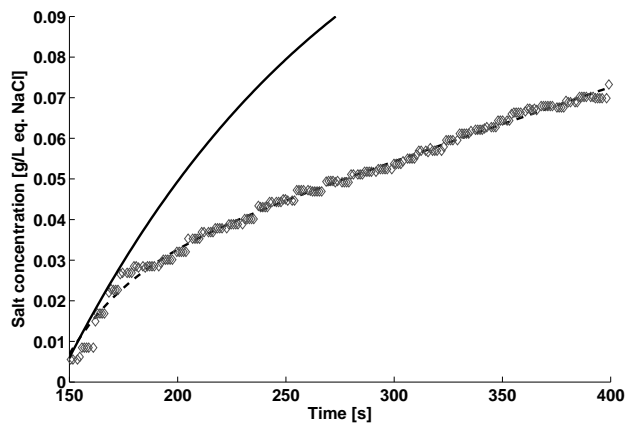


Figure 9: Experimental data (Δ) and release model simulations for 250/40: model 2 fitted on the experimental data to determine the contact area generated during the breakdown test (dotted line); model 1 simulated with the contact area determined thanks to the model 2 (solid line).