

# “Structural Relaxation of Salmon Gelatin Films in the Glassy State”

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This study deals on the structural relaxation of gelatin from Atlantic salmon (*Salmo salar*). Molecular weight ( $M_w$ ) was determined by capillary viscosimetry (CV). Films prepared by casting were aged isothermally in the glassy state. Glass transition temperature ( $T_g$ ) was assessed by differential scanning calorimetry (DSC). The Young's modulus ( $E$ ) of the films was determined in tension mode. The relaxation of  $E$  ( $\phi$ ) at constant temperature and moisture content was modeled by Kohlrausch-Williams-Watts (KWW) equation. The excess in enthalpy generated on storage was monitored by DSC.

VC produced  $M_w$  values similar to those reported in the literature for marine species. Mechanical data showed a spontaneous increase in  $E$  on storage probably due to matrix densification. The fitting of KWW equation on relaxation data produced an increase in relaxation time ( $\tau$ ) as the ageing time increased.  $\beta$  parameter was smaller for the aged films suggesting a less mobile matrix. The mechanical relaxation rate ( $d\phi/dt$ ) was faster in the fresh sample, decaying 90% before 100s. DSC showed an overshoot in heat capacity at  $T_g$  on the stored film, which was associated to an excess in enthalpy ( $\Delta H$ ) in the system moving to thermodynamic equilibrium.

These results indicate a relaxation phenomenon that occurs spontaneously on storage, producing significant changes in the physical properties of the material. Aspects with technological significance if salmon gelatin, an important by-product from industry, is used in low moisture environment (e.g. encapsulation).

**MARTES 27 JULIO, 14:00 HORAS**

Sala Conferencias, Tercer Piso – Departamento de Física  
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