

***Complex ORAL health products  
(CORAL)  
Characterisation, modelling and  
manufacturing challenges***

***P. Angeli, W. Weheliye, S. Migliozzi***

**EPSRC funded project on  
Future Formulation for Complex Products  
£2M over 4 years**



## **Chemical Engineering**

Panagiota Angeli: Two-phase flows, mixing, intensified processing, laser based flow diagnostics (PIV, LIF)

Luca Mazzei: Two-phase flows, particulate systems, CFD, numerical modelling

## **Mechanical Engineering**

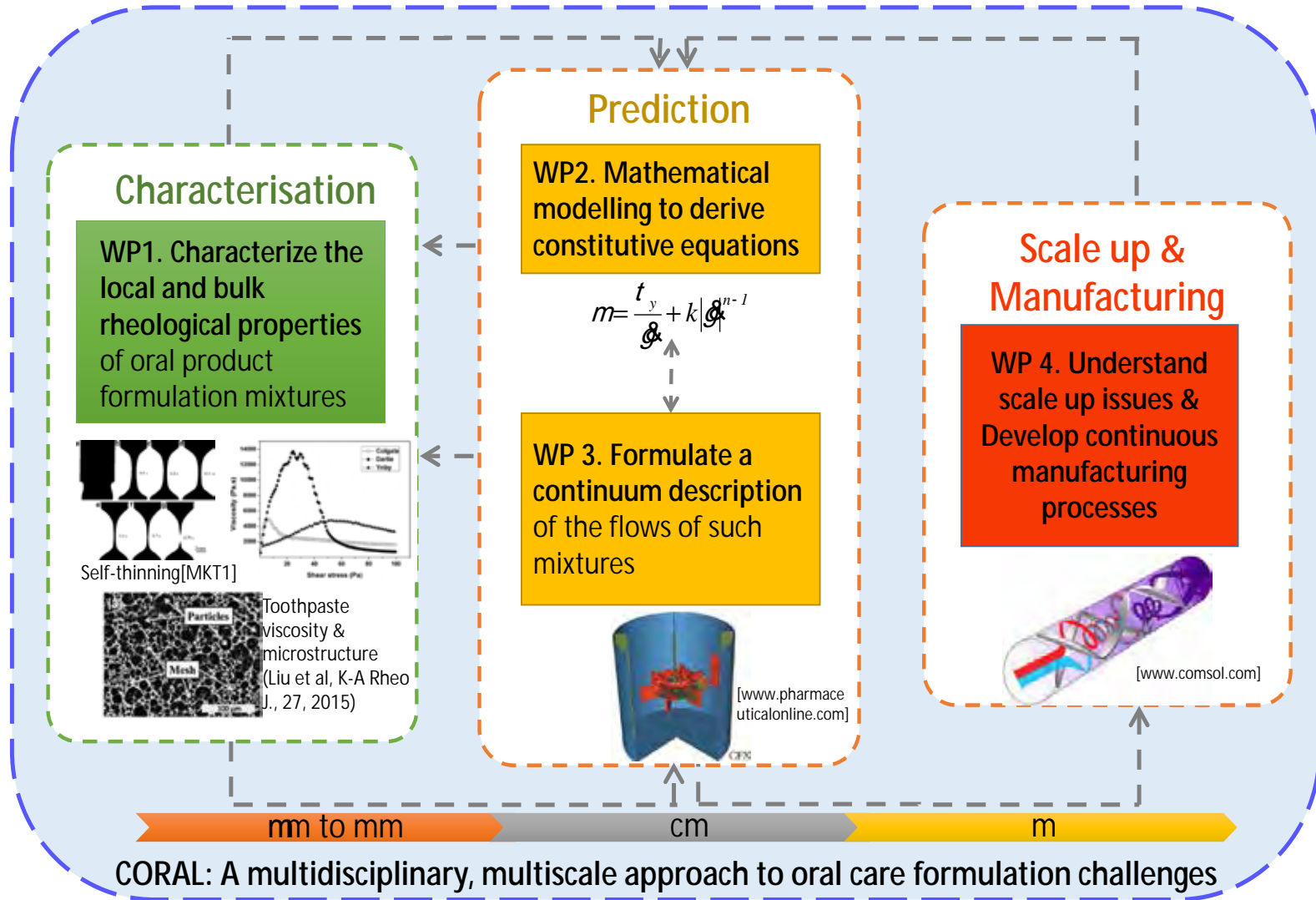
Stavroula Balabani: experimental fluid mechanics, particle suspensions, RheoPiv, optical shearing, microstructure interactions

Manish Tiwari: nanotechnology, rheology, AFM

## **Mathematics**

Helen Wilson: rheology, non-Newtonian fluids, mathematical analysis

5 PDRAs and 4 PhD students



## Small scale studies

- Rheological characterisation of particle suspensions in Newtonian media
- Studies of interparticle forces using AFM

## CFD modelling

- Implementing the mixture approach for suspensions of spherical particles in Newtonian fluids
- Validation of model against control experiments
- Expand model to non-Newtonian systems using experimental rheology data

- Mixing of viscous fluids with non-Newtonian properties.
- Addition of solids

To aid detailed flow field and mixing experiments in some cases matching refractive index solids are used.

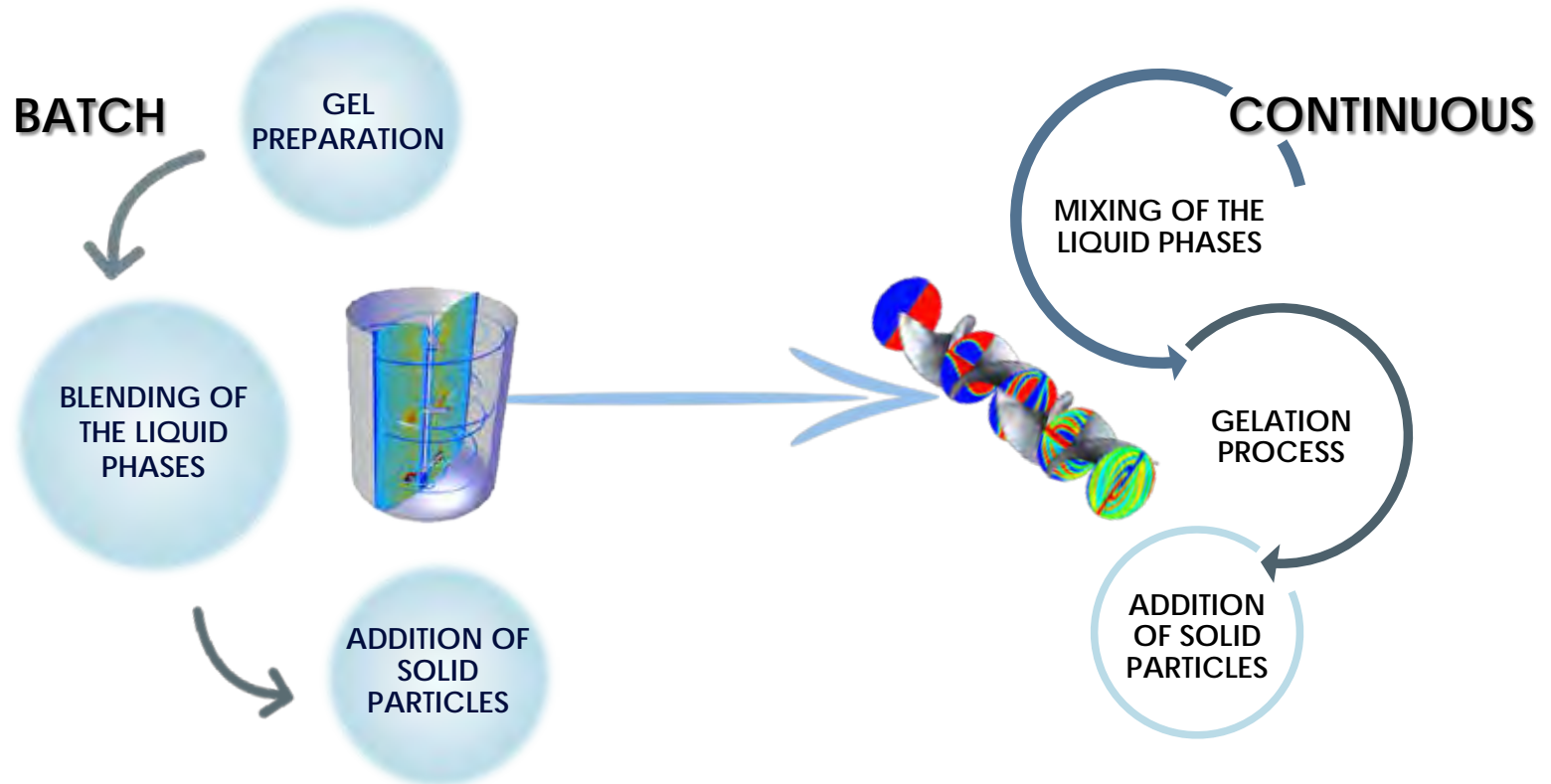
## - **Batch mixing in a stirred tank – Dr W Weheliye**

Glycerol + high viscosity gel  
Solids addition

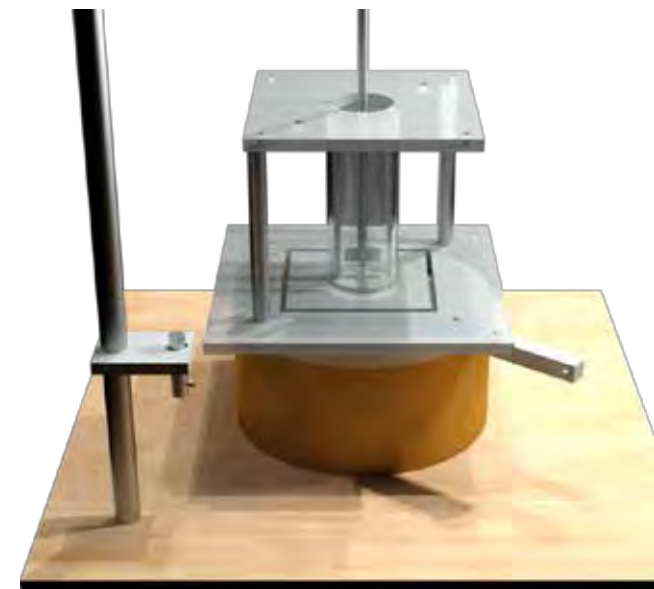
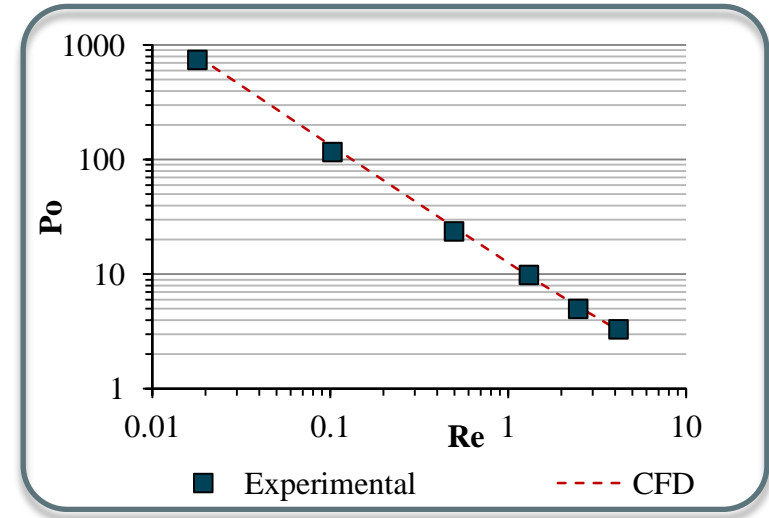
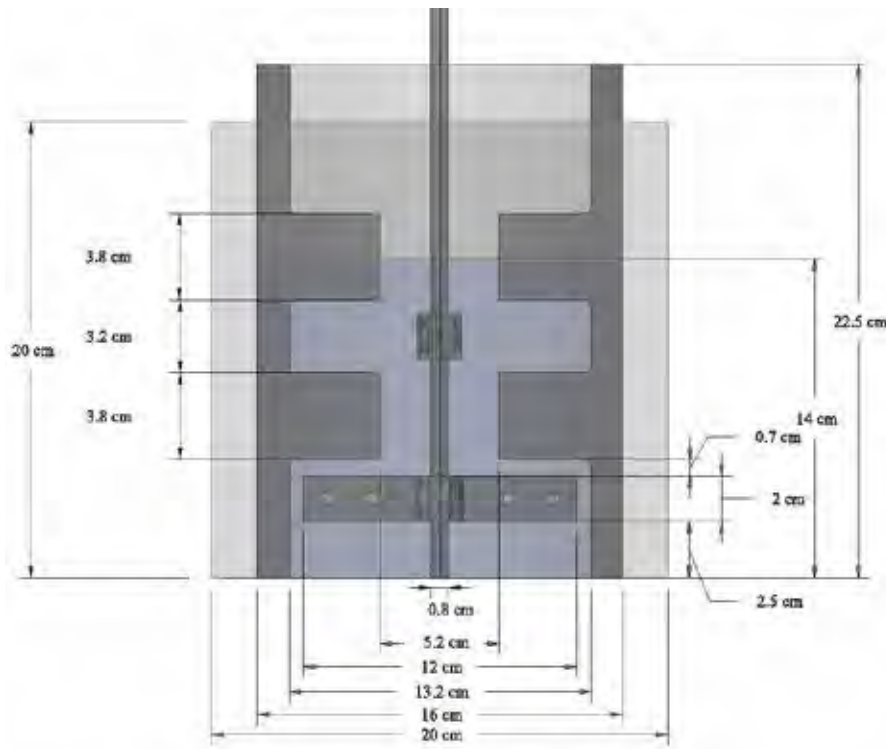
## - **Continuous mixing in a static mixer – S Migliozzi**

Glycerol + polymer suspension (before gelation) – low viscosity  
mixing

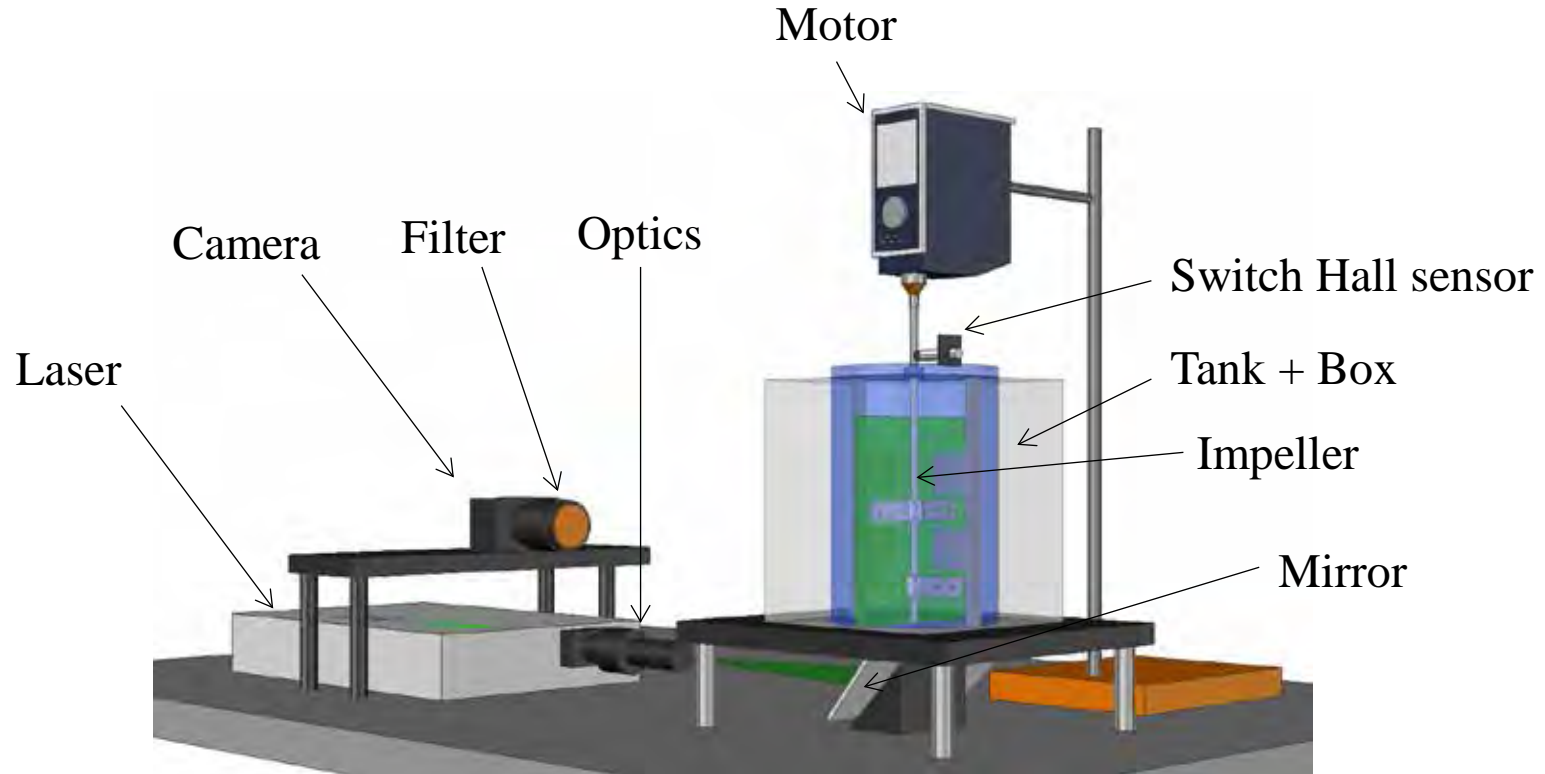
Gelation  
Solids addition



- Study the mixing of gel/glycerol in a mixing tank “similar” to the pilot plant scale
  - Velocity profiles (Hydrodynamics)
  - Mixing time
  - Validation

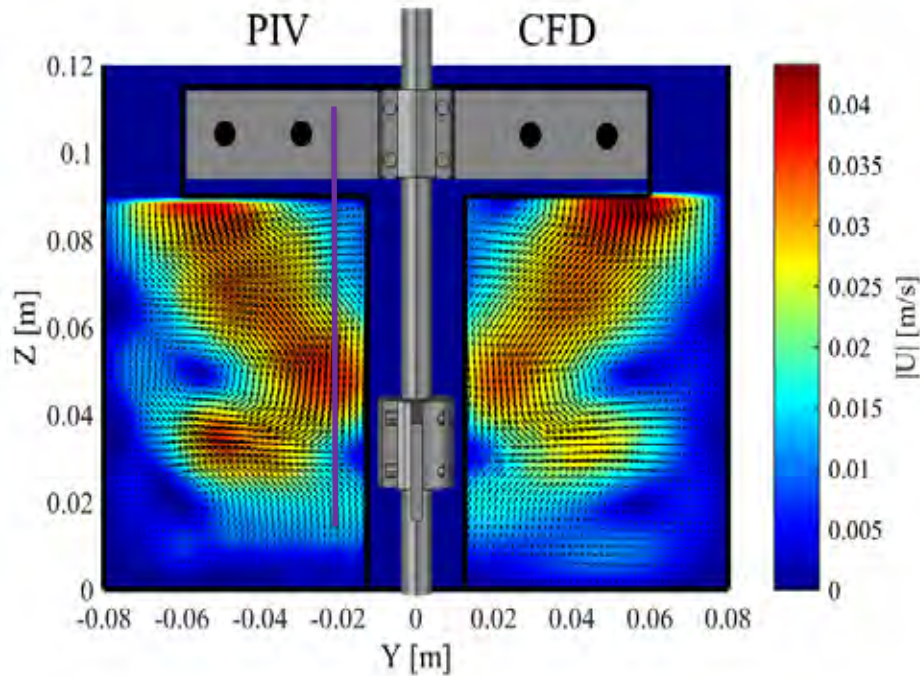


## Velocity profile measurements - Particle Image Velocimetry (PIV)

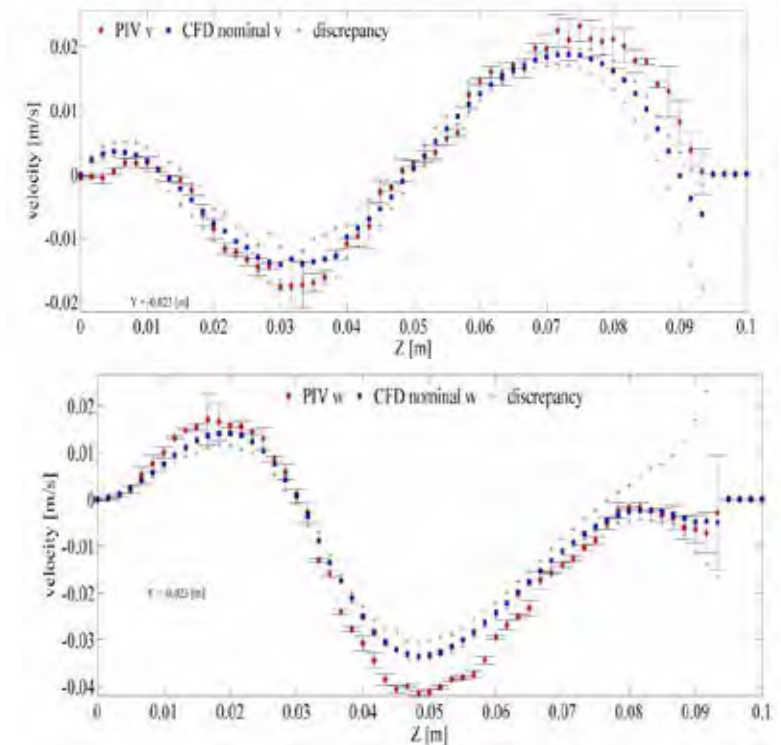


- Fluids: gel and glycerol
- Polymer particles coated with Rhodamine 6G



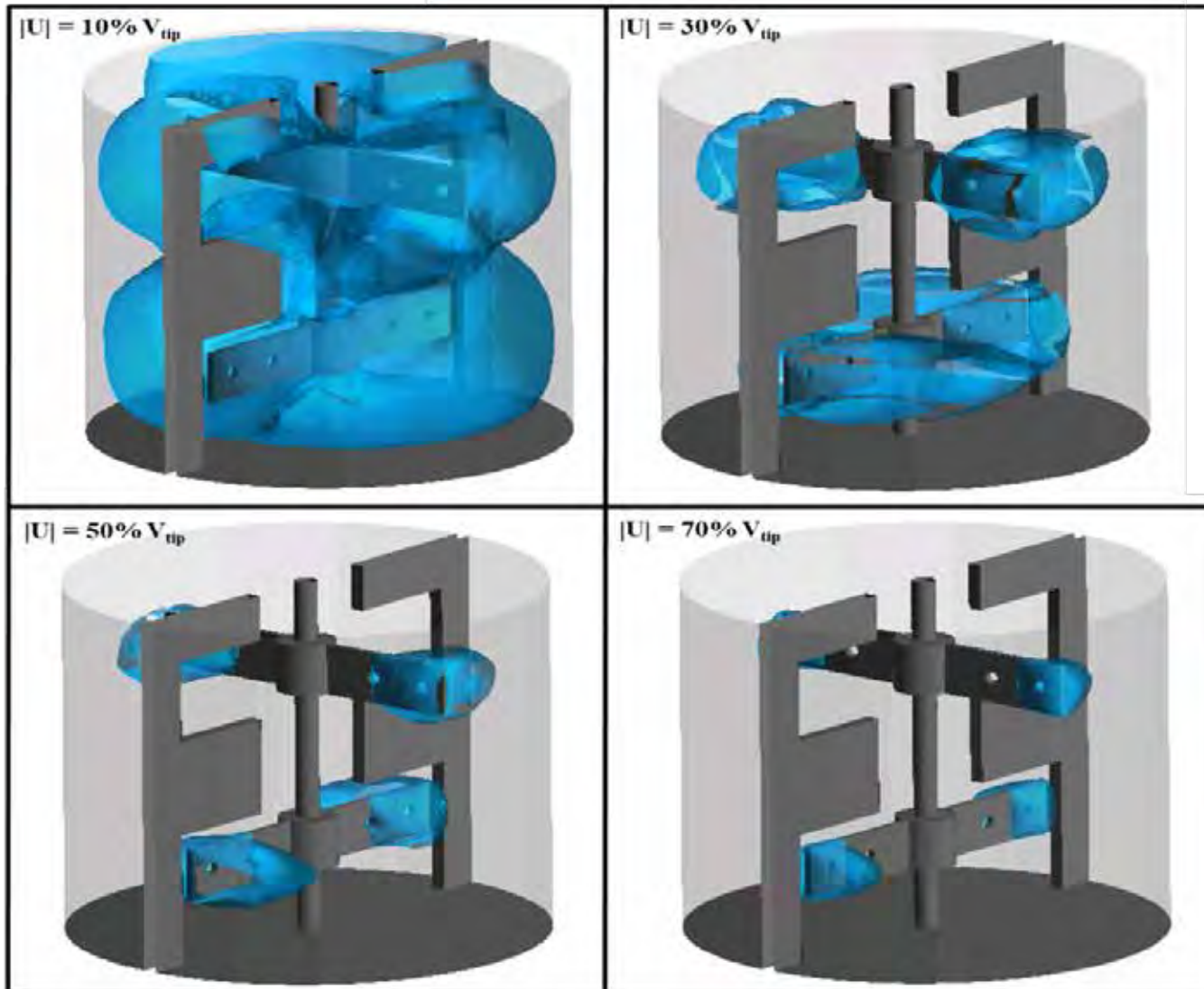


$r = -0.023$  m

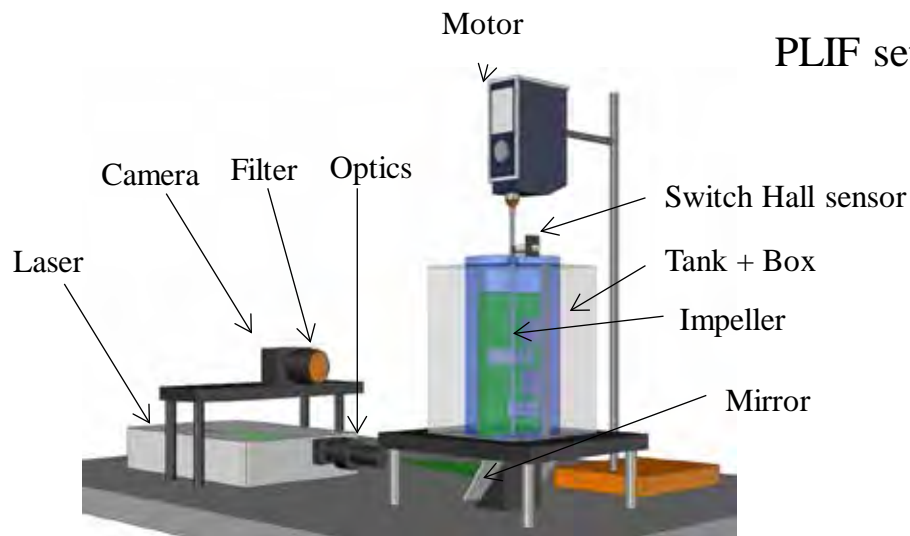


$r = -0.023$  m

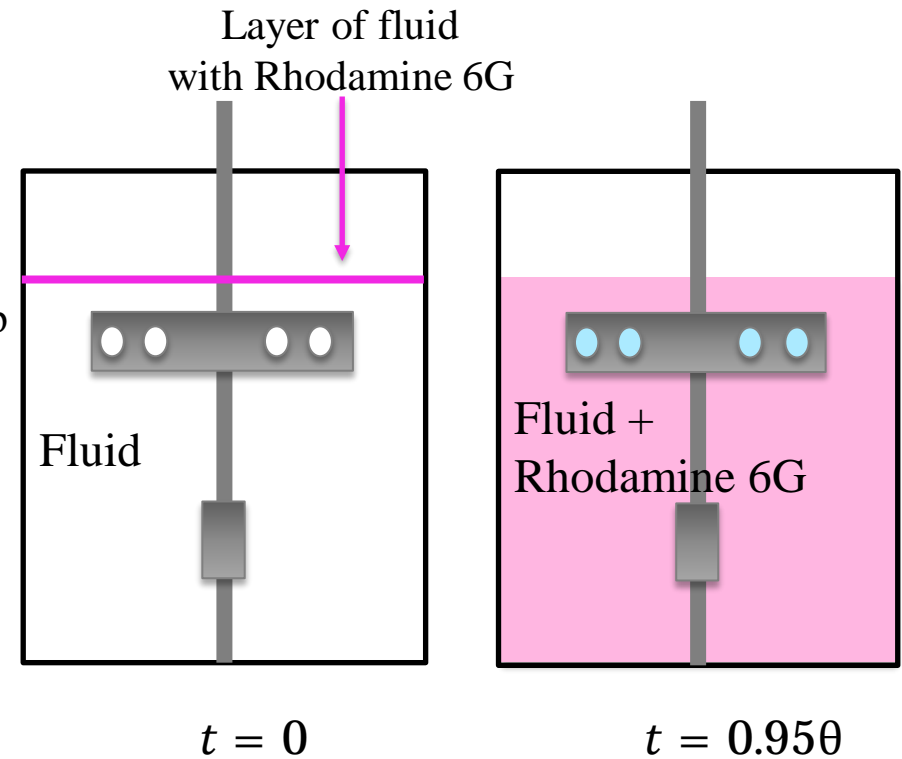
Gel 5%, 40 rpm,  $49^{\circ}\text{C} \pm 1^{\circ}\text{C}$



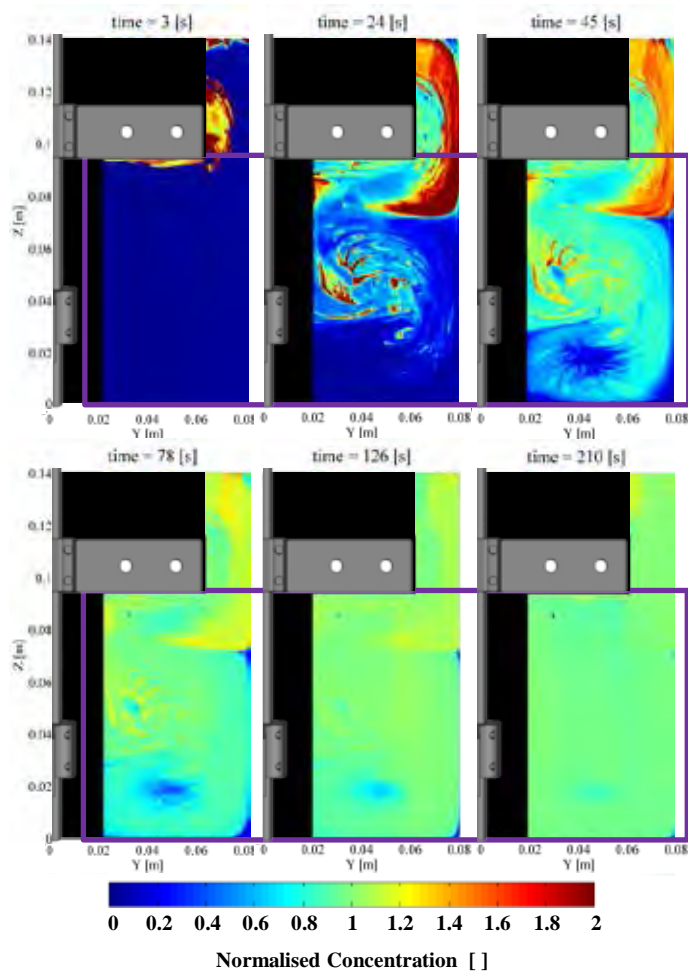
- Fluids: gel and glycerol
- Tracer: Rhodamine 6G



PLIF setup

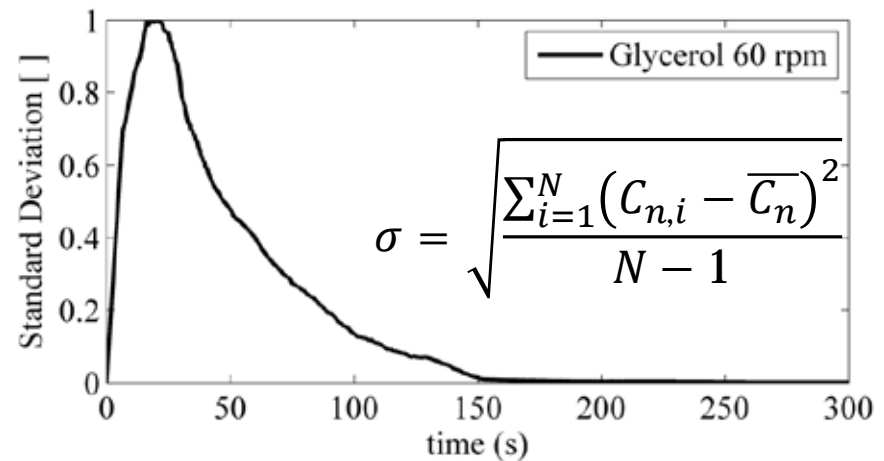


## Mixing time – experiment



| % gel | % glyc | T (°C) | Imp Speed (rpm) |
|-------|--------|--------|-----------------|
| 0     | 100    | 22.0   | 60              |

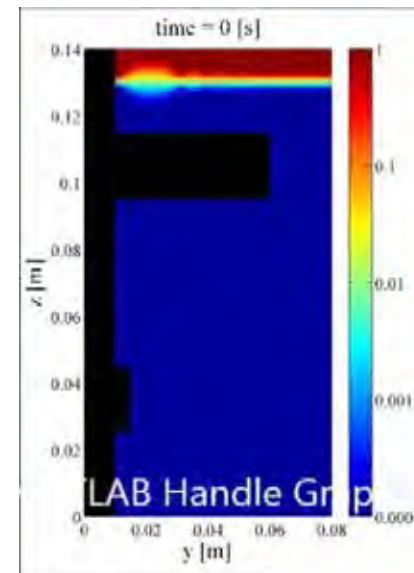
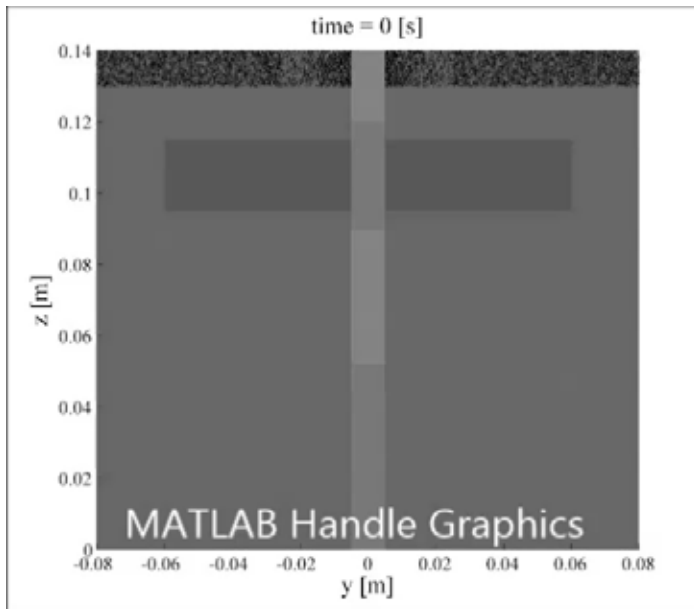
$$C_n = \frac{C - C_0}{C_\infty - C_0}$$



## Mixing time - CFD

- CFD → Solve flow field with Fluent
- Export velocity profiles into Matlab
- Track particles with Matlab
- #particles → concentration

$$\mathbf{u}_P = \left( \sum_{i=A}^D \frac{1}{\mathbf{d}_i} \right)^{-1} \sum_{i=A}^D \frac{\mathbf{u}_i}{\mathbf{d}_i}$$

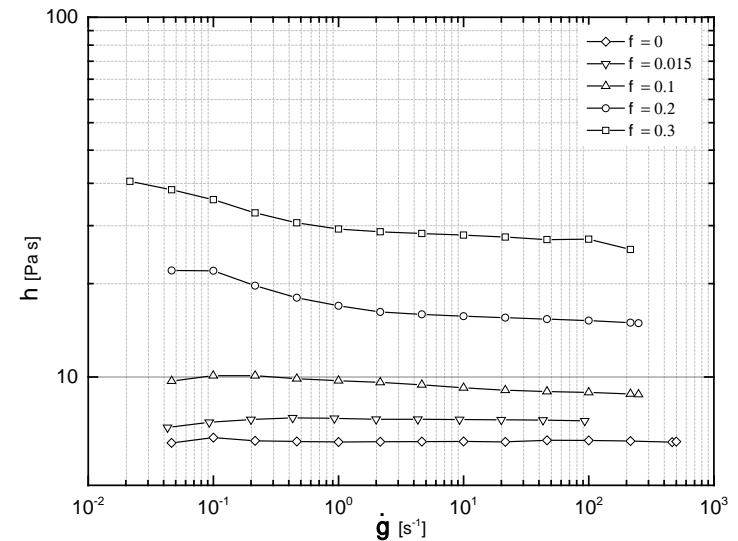


## Current Results:

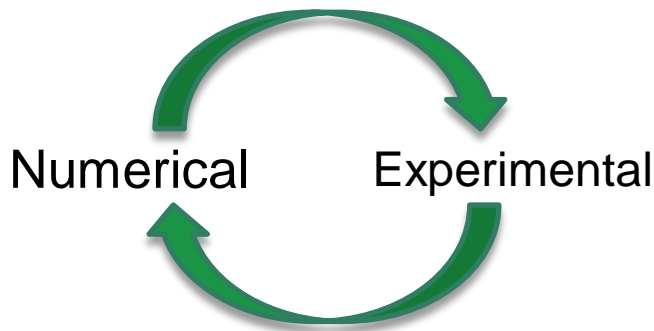
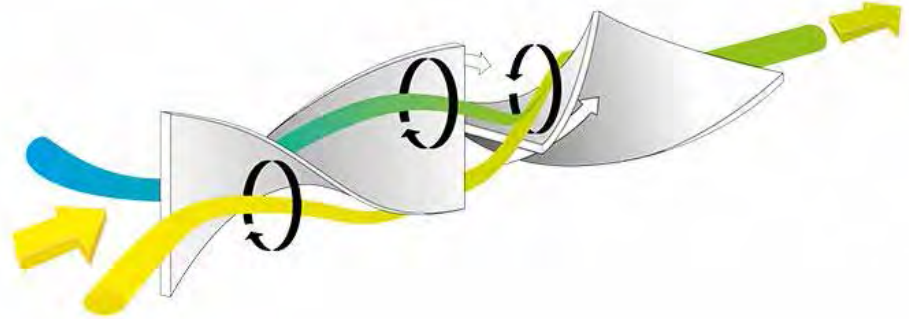
- Behaviour perfectly Newtonian up to 10% vol PMMA
- Slightly Non-Newtonian at 20% and 30% vol
- Torque Measurements

## Future work:

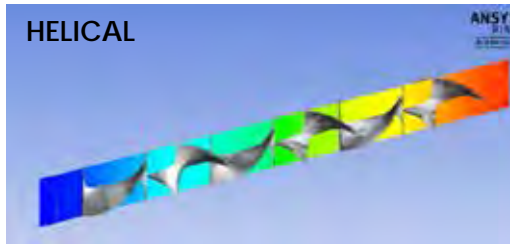
- Simulate the stirring of homogeneous suspensions (at different solid volume fraction) in order to predict the impeller torque.
- Carry out PIV and PLIF measurements to examine the flow and mixing dynamics.
- Compare the CFD and the experimental results for liquid-particle suspensions



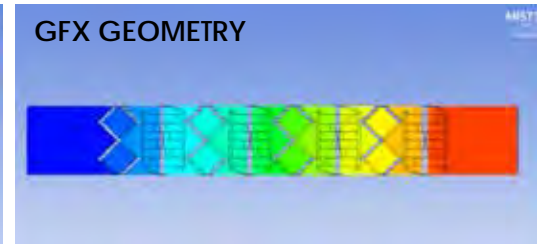
- ü Approach plug flow
- ü Good mixing at low shear rates
- ü Short residence time
- ü Small space required
- ü Low maintenance, operative and equipment costs



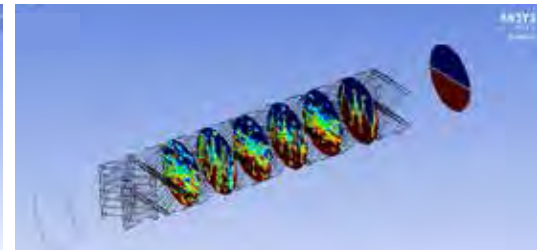
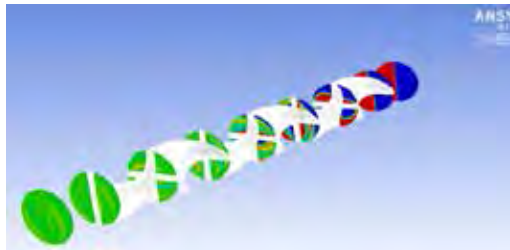
Pressure Drop



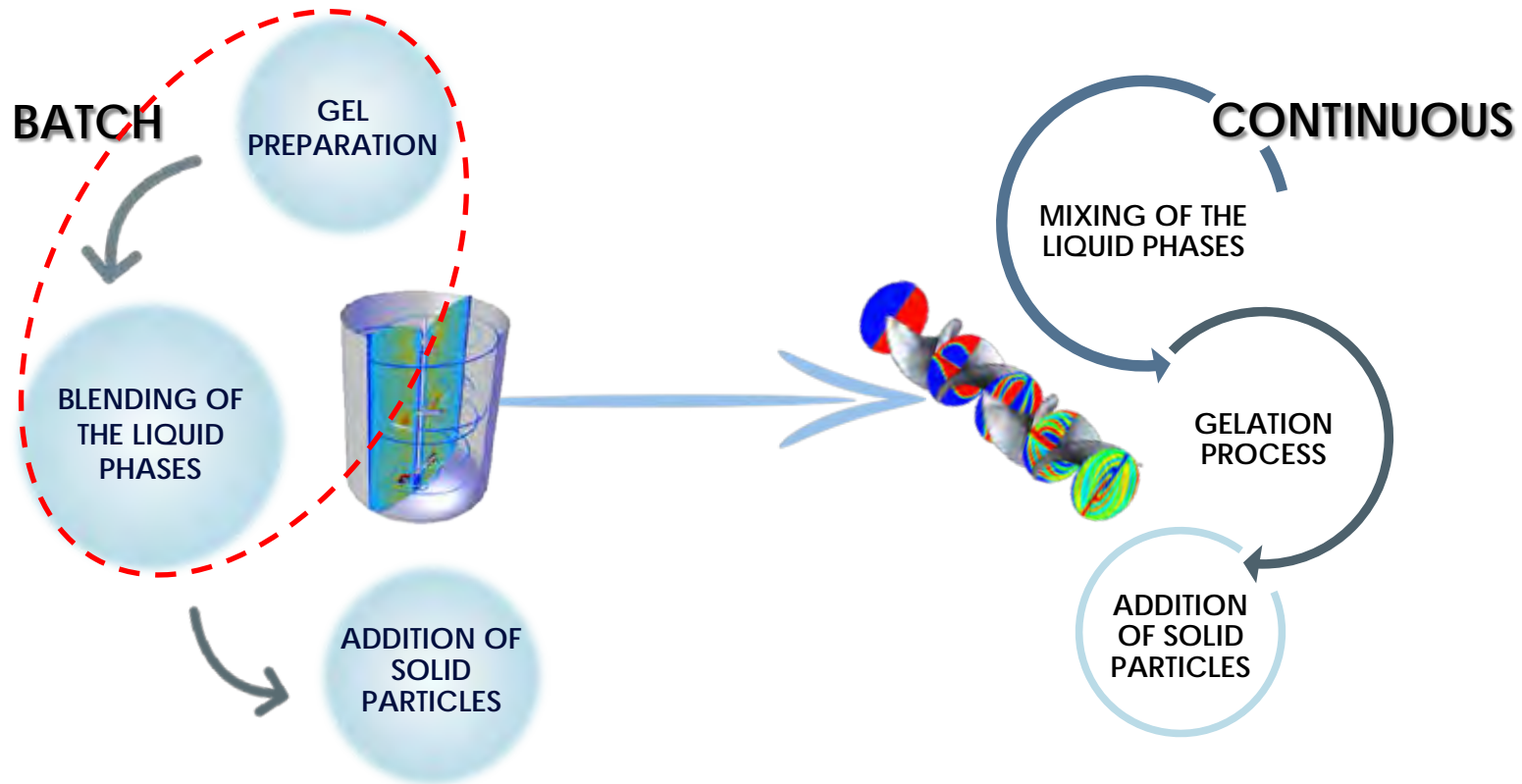
GFX GEOMETRY



Volume Fraction



Rheology of the fluids flowing through the mixer

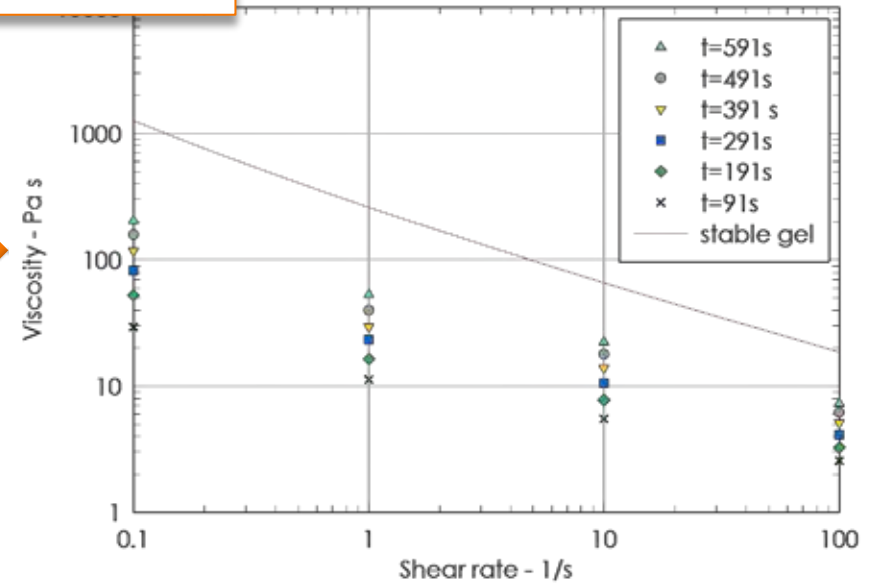
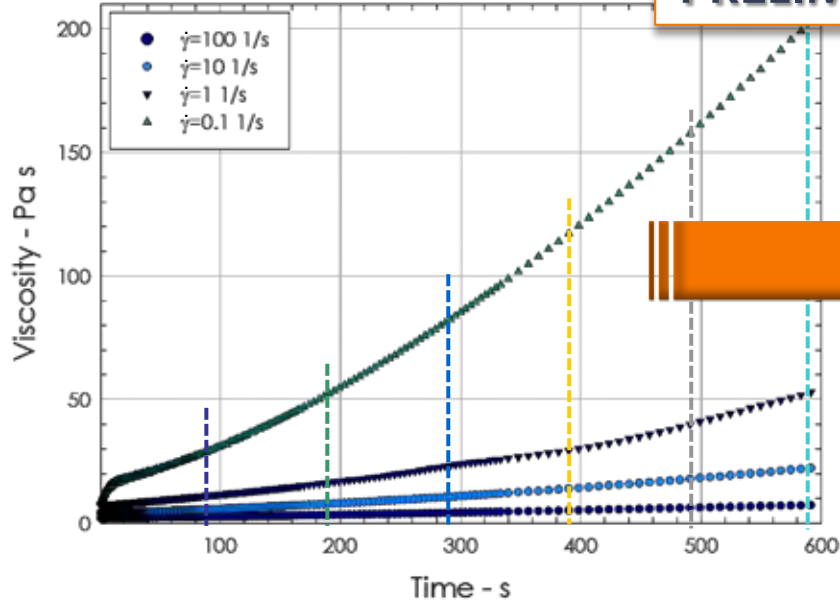


- ✓ Higher compactness
- ✓ Shorter operating times

- ✓ Lower viscosity ratio
- ✓ Lower operating temperature



## PRELIMINARY TESTS

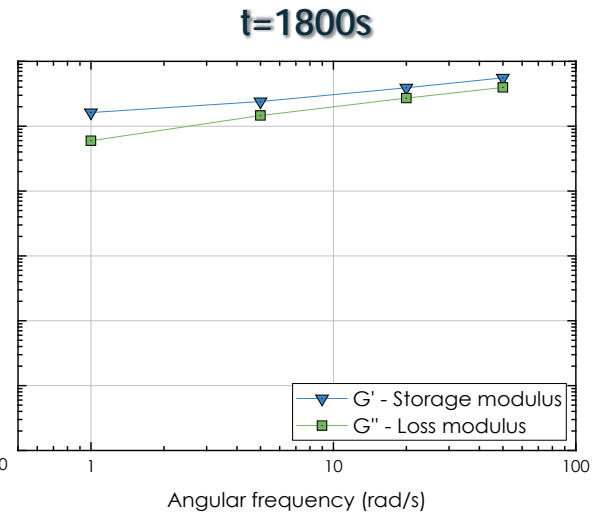
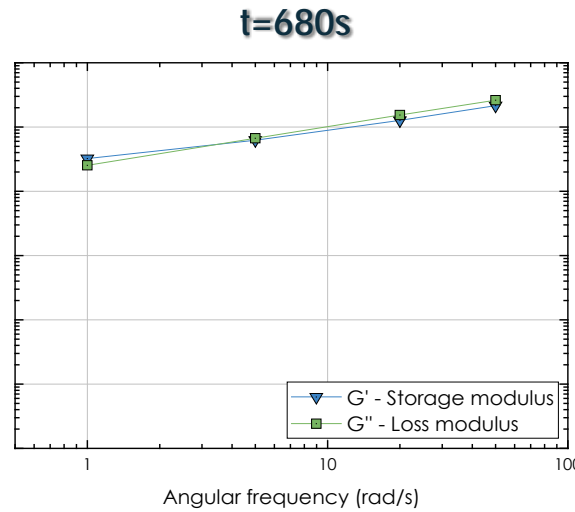
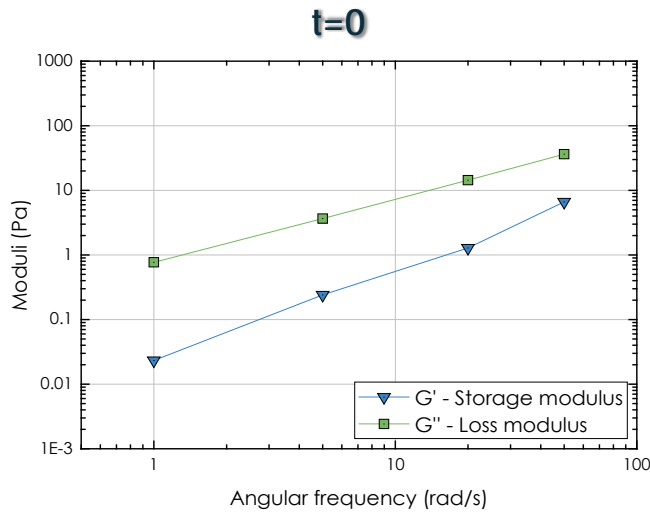
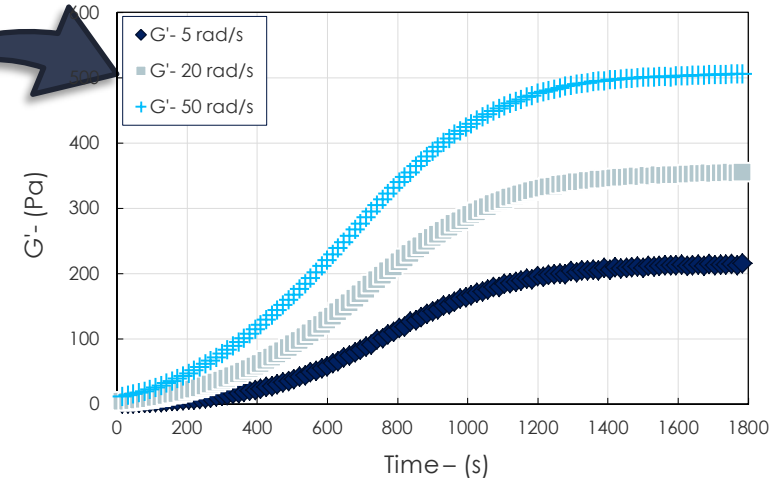
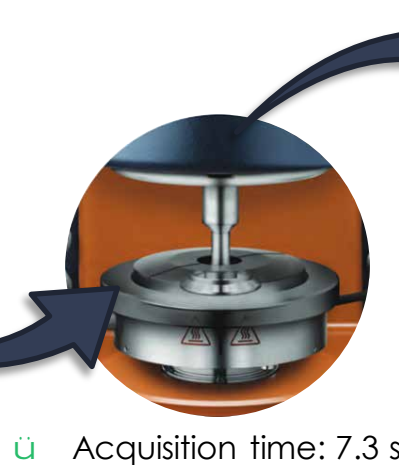
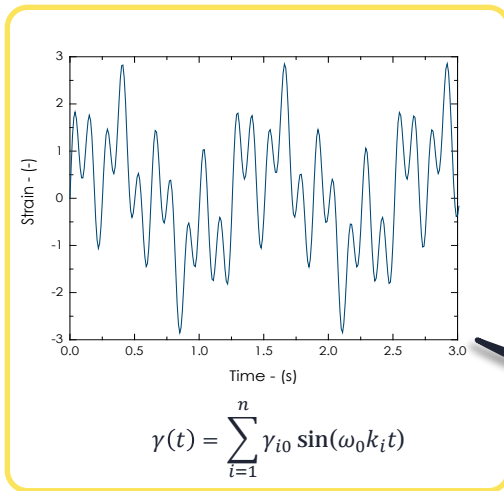


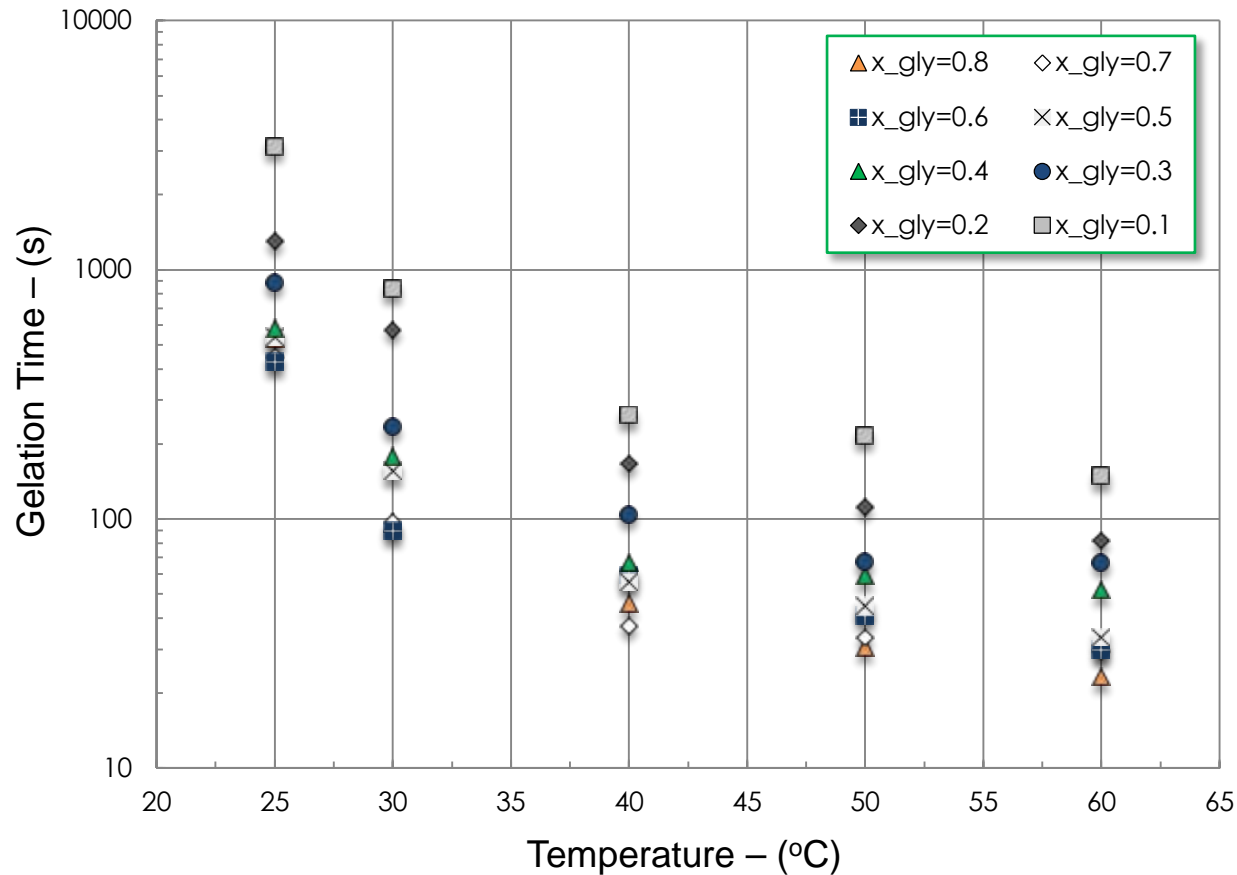
Pre-mixed mixture (Glycerol+suspension at 70%wt) 60mm 0.995° cone plate geometry ( $T=25^\circ\text{C}$ ), TA Instrument rotational rheometer

The kinetics of the gelation process depends on

✓ TEMPERATURE    ✓ GLYCEROL CONCENTRATION    ✓ SHEAR RATE

## Fast Fourier Transforms analysis

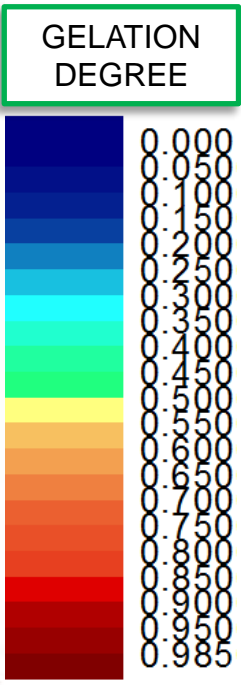
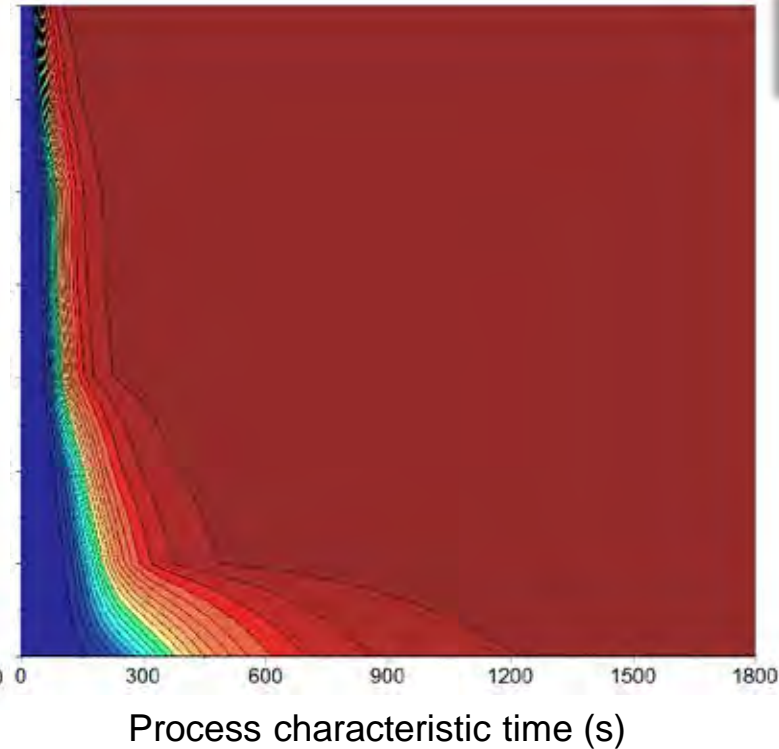
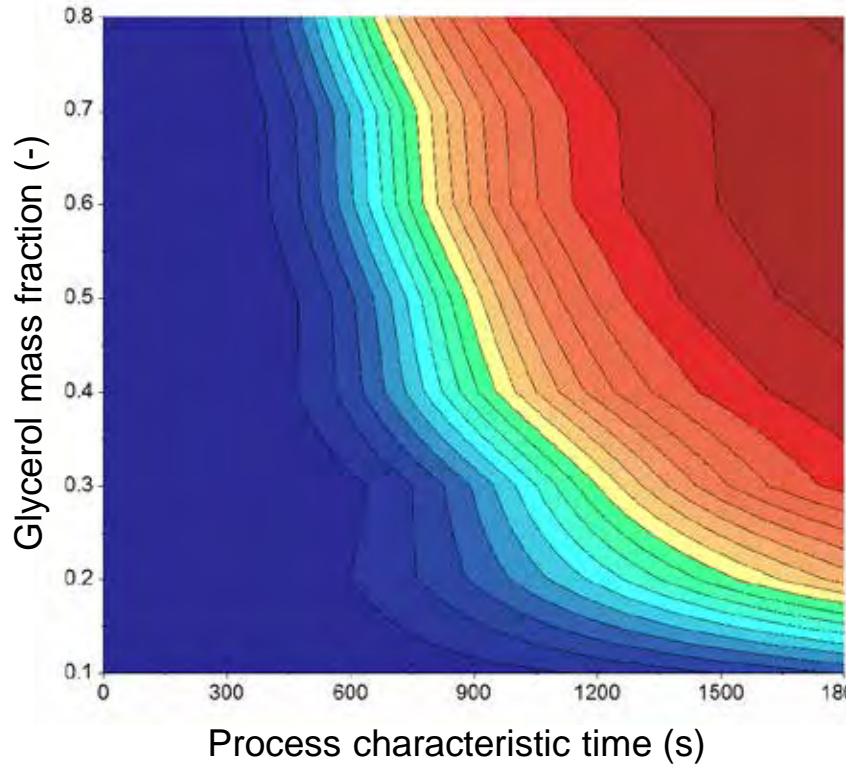




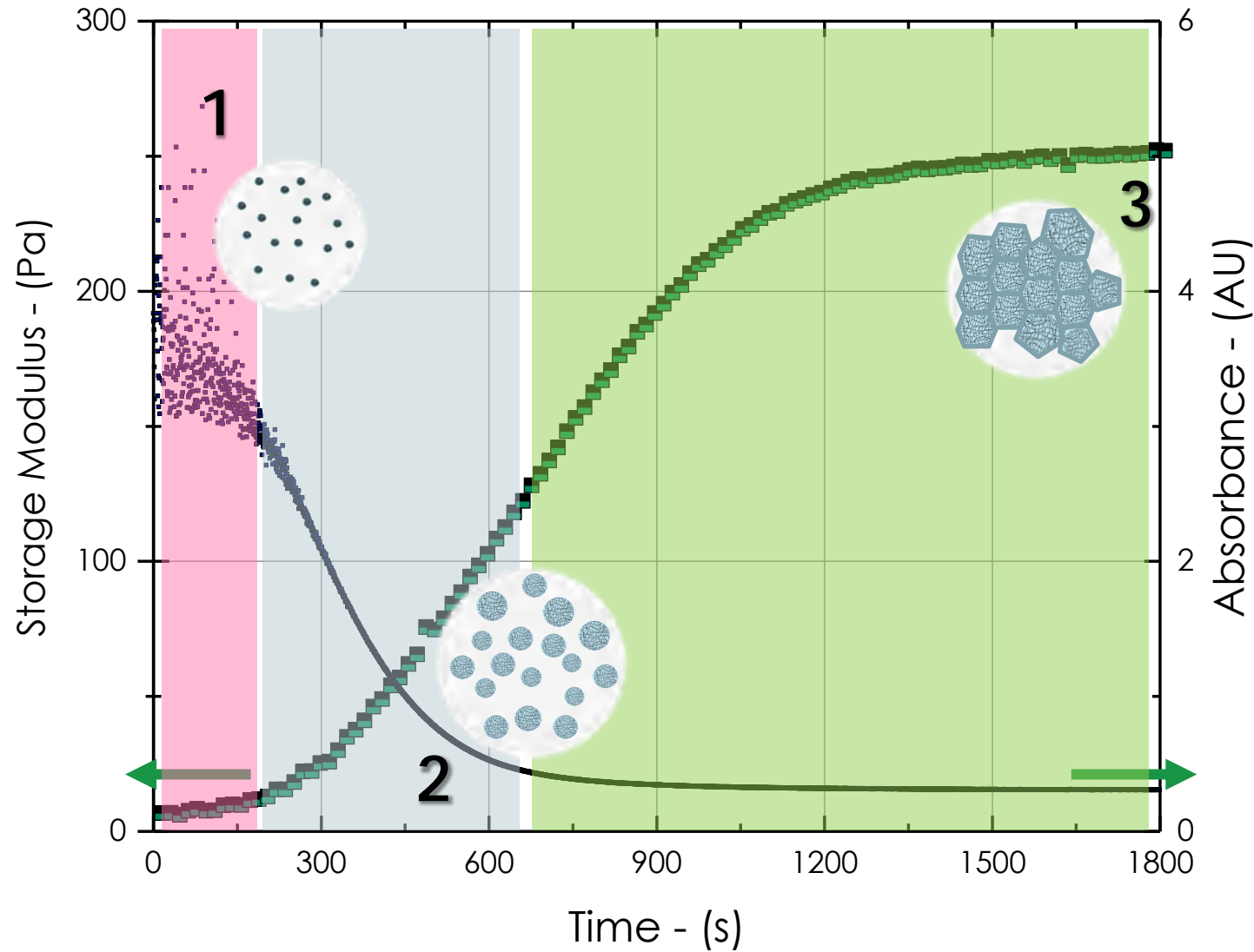
- ▶ The accelerating effect of glycerol on the gelling time can be clearly observed.
- ▶ The gelling process is strongly dependent on temperature.

T=25 °C

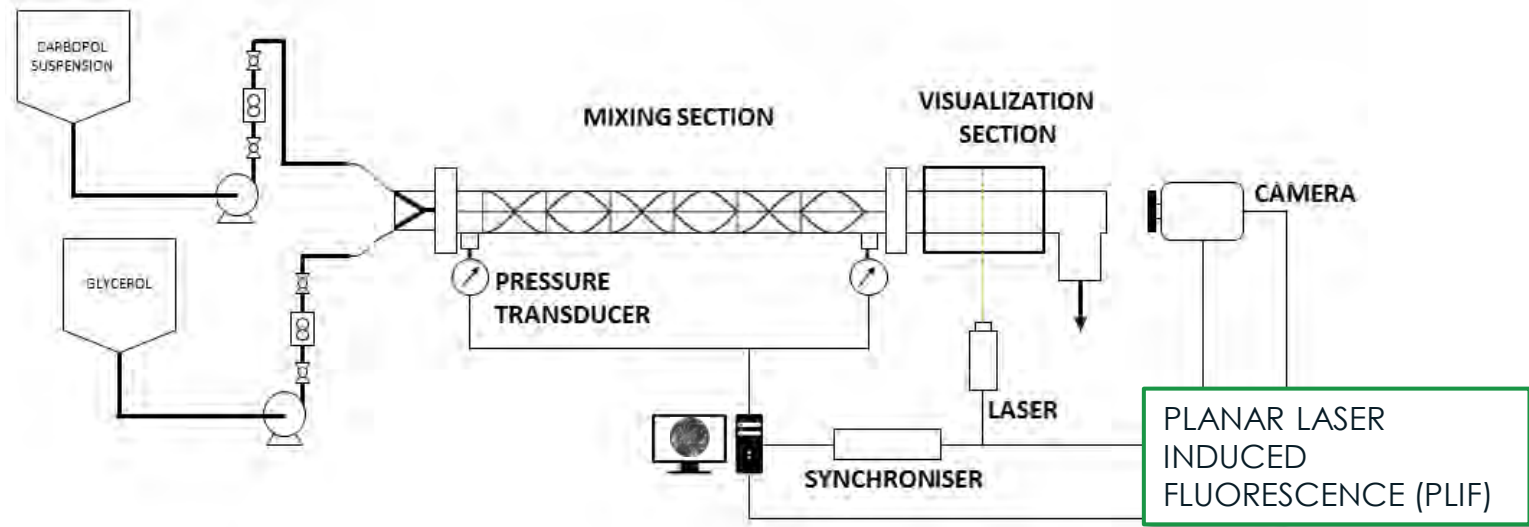
T=40 °C



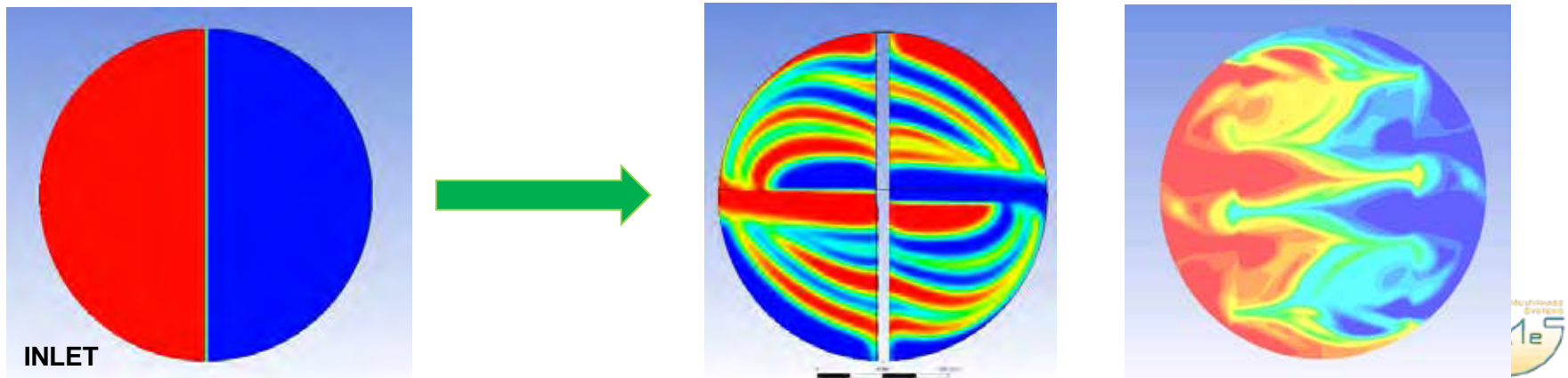
$$\text{GELATION DEGREE} = \frac{G' - G'_0}{G'_\infty}$$



## § Experimental investigation of the mixing process



## § Numerical investigation of the mixing process





ThAMeS: The Advanced Multiphase Systems  
<https://www.ucl.ac.uk/multiphase-advances-research/index>

**Thank you for your attention!**