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Author: A. Giannakas A. Patsaoura N.-M. Barkoula A.

Ladavos

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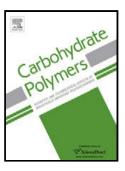
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A novel solution blending method for using olive oil and corn oil as plasticizers in chitosan based organoclay nanocomposites

A. Giannakas¹, A. Patsaoura², N.-M. Barkoula², A. Ladavos^{1,*}

E-mail addresses of all authors: <u>agiannakas@upatras.gr</u> (A.Giannakas), <u>athanasaki92@hotmail.com</u> (A. Patraoura), <u>nbarkoul@cc.uoi.gr</u> (N.-M. Barkoula) and <u>alantavo@upatras.gr</u> (A.Ladavos)

*Corresponding author: Athanasios Ladavos, Department of Business Administration of Food and Agricultural Enterprises, Laboratory of Food Technology, University of Patras, 30100, Agrinio, Greece. Tel.: +302641074126, fax: +302641091703. E-mail: alantavo@upatras.gr

Highlights

- o EtOH facilitates the direct interaction of chitosan with oil chains
- Olive oil is more effective plasticizer of chitosan with limited phase separation
- o OrgMMT facilitates chitosan- lipids interactions, minimizing phase separation
- o Both olive and corn oil reduce water gain, water and oxygen permeability

Abstract

In the current study a novel reflux-solution blending method is being followed with the introduction of small ethanol volumes into chitosan acetic acid aquatic solution in order to incorporate olive oil and corn oil in chitosan and its organoclay nanocomposites. Ethanol enables the direct interaction of chitosan with oils and results in effective plasticization of chitosan/oil films with remarkable increase of the strain at break from 8% of chitosan and chitosan/oil aquatic samples to app. 22% for chitosan/oil ethanol samples. Compared with olive oil, corn oil is less effective as plasticizer (max strain at break app. 14%). Addition of oils is beneficial for water sorption, water vapor permeability and oxygen permeability

¹Laboratory of Food Technology, Department of Business Administration of Food and Agricultural Enterprises, University of Patras, Agrinio 30100, Greece

²Department of Materials Science and Engineering, University of Ioannina, Ioannina 45500, Greece

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