

Functional Data Analysis and DOE Applied to Food Milling Processes Marcello Fidaleo, University of Tuscia (Viterbo, Italy), Biomanufacturing Training and Education Center (Raleigh, NC, USA)

Introduction & Objectives

- Nearly all pharmaceutical production, fermentation and other cell-cultivation processes and the processes of the food industry are carried out in batch.
- The Design Space (DS) of batch processes is dynamic since the process is nonstationary.
- Experimental designs with time dependent responses are typically run to study such systems.
- In this work, functional data analysis (FDA) and design of experiments (DOE) are used together to develop the design space of a typical batch milling process, the refining of a spreadable cocoa and hazelnut product.

Results



Conclusions

Functional data analysis functional applied to designed experiments to be appears a straightforward, robust and easy to use approach to build the dynamical design space of a batch process.

Email: fidaleom@unitus.it

Methods

- Ingredients used to prepare 100 g of the hazeInut-and-cocoa-based anhydrous paste: seed oil (27 g), hazelnut paste (8 g), cacao powder (11 g), milk powder and derivatives (7.5 g), lecithin (0.6 g), sugar (31 g), ice sugar (14 g), other (0.9 g).
- Grinding equipment: a pilot stirred ball mill model wafa20 (Mazzetti Renato, Italy).
- Experiments:
 - Experimental design: face-centered central composite design.
 - Factors: shaft rotation speed (N), ball diameter (D), overall mass of balls (S).
 - Responses: fineness (size of the largest solid particles) and milling energy vs. time.
- Response constraints: to avoid the gritty sensation in the mouth, fineness $< 30 \mu m$; to avoid over-milling, fineness > 20 μ m.
- Software: JMP Pro 14.3.0 (SAS Institute, NC, USA).

Click graphs to enlarge

- biotechnological batch processes. Food and Bioprocess Technology, 13, 1035–1047.
- and Bioproducts Processing 105, 147-156.

The author thanks MEC3-OPTIMA SRL (San Clemente, Italy) for carrying out the experimental work.





Face-centered central

Detail of a stirred ball mill



References & Acknowledgements

• Fidaleo, M. (2020) Functional data analysis and design of experiments as efficient tools to determine the dynamical design space of food and

• Fidaleo, M., Mainardi, S., Nardi, R. (2017) Modeling the refining process of an anhydrous hazelnut and cocoa paste in stirred ball mills. Food









1. DATA SMOOTHING THROUGH FDA



Functional data analysis (FDA)

$$y_{i}(t) = \sum_{k=1}^{K} \alpha_{k,i} \gamma_{k}(t)$$

$$\downarrow i \text{ refers to the exactly are the lineal } \gamma_{k}(t) \text{ are the bas}$$

$$\downarrow f(t) \text{ are the bas}$$

$$\downarrow f($$

experimental batch run

ar combination coefficients that change from one batch to the other

sis functions.







2. PARTITION INTO SCORES AND **EIGENFUNCTIONS THROUGH FPCA**

Fineness data

FPC	Eigenvalue	20	40	60	80	Percent	Cumulative
1	5.7896					78.1%	78.1%
2	1.3455					18.1%	96.2%
3	0.2613					3.52%	99.8%
3	0.2613					3.52%	99.8%

3. MODELING SCORES AS A FUNCTION OF FACTORS $FPC = \beta_0 + \sum_{j=1}^{n} \beta_j x_j + \sum_{j=1$

Functional principal component analysis (FPCA)





 \sim

FPC



$$FPC_{m,i} f_m(t)$$

i refers to the experimental batch run $\mu(t)$ is the overall mean of the functional responses m is the component number FPC_{m,i} and f_m(t) are the m-th FPC score and the m-th eigenfunction

Fineness data

j refers to the experimental factor x_i are the experimental factors β_{ik} are the response surface polynomial coefficients $\gamma_k(t)$ are the basis functions.

Model development

Design space identification

S = 29 kg t = 80 min

