

Green Chemistry

Accepted Manuscript



This is an *Accepted Manuscript*, which has been through the Royal Society of Chemistry peer review process and has been accepted for publication.

Accepted Manuscripts are published online shortly after acceptance, before technical editing, formatting and proof reading. Using this free service, authors can make their results available to the community, in citable form, before we publish the edited article. We will replace this *Accepted Manuscript* with the edited and formatted *Advance Article* as soon as it is available.

You can find more information about *Accepted Manuscripts* in the [Information for Authors](#).

Please note that technical editing may introduce minor changes to the text and/or graphics, which may alter content. The journal's standard [Terms & Conditions](#) and the [Ethical guidelines](#) still apply. In no event shall the Royal Society of Chemistry be held responsible for any errors or omissions in this *Accepted Manuscript* or any consequences arising from the use of any information it contains.

1 **Hybrid bipolar membrane electro dialysis/ultrafiltration technology**
2 **assisted by pulsed electric field for casein production**

3 **Sergey Mikhaylin^a, Victor Nikonenko^b, Gérald Pourcelly^c, Laurent Bazinet^{a*}**

4 ^a Institute of Nutrition and Functional Foods (INAF) and Dairy Research Center (STELA), Department of Food
5 Sciences and Nutrition, Pavillon Comtois, Université Laval, Québec (Qc), Canada G1V 0A6

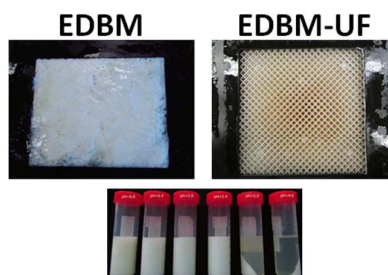
6 ^b Physical Chemistry Department, Kuban State University, 149 Stavropolskaya str., 350040, Krasnodar, Russia

7 ^c Institut Européen des Membranes, UMR 5635, Université Montpellier 2, ENSCM, CNRS, CC047, 34095
8 Montpellier Cedex 5, France

9 ***Corresponding author:** Laurent Bazinet, Laurent.Bazinet@fsaa.ulaval.ca, www.laurentbazinet.fsaa.ulaval.ca,
10 (+1) 418 656-2131 poste 7445

11

12 **Table of contents entry**



13

14

15 Ecofriendly EDBM-UF-PEF technology demonstrates good performance on isoelectric
16 casein precipitation process due to elimination of EDBM stack clogging and decrease in
17 membrane scaling

18

19 **Abstract**

20 Electro dialysis with bipolar membranes (EDBM) is an ecofriendly technology
21 providing a wide spectrum of solutions for modern industries. The main advantage of EDBM
22 is the absence of chemicals during the treatment, which makes it very attractive especially in
23 the food and pharmaceutical sectors. The production of casein, the major milk proteins, by
24 means of EDBM is a very interesting approach in a sustainable development context due to

1 the high product purity, no waste generation and absence of hazardous reagents. Casein is
2 widely used as a food additive in order to improve food nutritional value as well as to create
3 the desirable functional properties. Moreover, casein is a source of bioactive peptides having
4 beneficial effects on human health. However, the major lock hampering the industrial
5 application of EDBM for production of casein with improved quality is precipitation of
6 casein inside EDBM stack and membrane scaling. Here we propose a hybrid technology
7 comprising EDBM module coupled with an ultrafiltration module (UF). Our results show that
8 the use of UF module prior to EDBM allows complete prevention of casein precipitation
9 inside the EDBM stack what plays a crucial role in the improvement of EDBM efficiency. In
10 addition, we have found that electroacidification may be performed until pH 5.0 instead of
11 the conventional value of 4.6, which allows a substantial decrease in membrane scaling.
12 Finally, application of pulsed electric field mode allows inhibition of scaling formation and
13 hampering of OH⁻ leakage, which hastens the EDBM process and increases the membrane
14 lifetime.

15

16 **1. Introduction**

17 Proteins play an important role in the maintenance of the normal body composition
18 and function throughout the life cycle. In addition, proteins are a source of bioactive peptides
19 having beneficial effects on cardiovascular, nervous, gastrointestinal and immune systems
20 preventing hypertension, diabetes, cancer and other diseases ¹. Furthermore, modern trends
21 are directed away from the high carbohydrate towards the high protein diet ²⁻⁴ in order to
22 prevent obesity and risks of cardiovascular diseases ⁵. To satisfy demands in increased
23 protein level, modern industry proposes the use of protein ingredients. Caseins, the major
24 proteins of milk, are widely used as food ingredients in order to increase the nutritional value
25 of food as well as to provide functional benefits such as structure formation, foaming, heat
26 stability, water binding and emulsification ⁶. There are two main casein types, such as rennet
27 casein and acid casein, which are usually produced by industries. Rennet-induced casein
28 coagulation comprises two stages: 1) application of a special enzyme for hydrolysis of κ -
29 casein with production of para- κ -casein and casein macropeptides and 2) coagulation of para-
30 κ -casein by Ca²⁺. Acid-induced precipitation is based on pH decrease until the isoelectric
31 point of caseins by addition of acid, by fermentation or by application of cation-exchange
32 resins ⁷. In addition to the conventional methods, several alternative methods are reported,

1 such as use of ethanol, ultrafiltration with following cryo-destabilization, use of anionic
2 polysaccharide, high-pressure CO₂ precipitation, electrodialysis coupled with mineral acid
3 addition etc.^{7, 8}. Bazinet et al.⁸ reported the successful application of an ecofriendly
4 membrane technology for casein production. The proposed approach is a variant of
5 isoelectric casein precipitation without any chemicals use by means of electrodialysis with
6 bipolar membranes (EDBM). EDBM technology allows modification of pH via water
7 dissociation at a bipolar membrane (BM) under the effect of an applied electric field resulting
8 in the production of H⁺ and OH⁻. In the case of milk, electroacidification until pH=4.6 results
9 in precipitation of casein with small ash content due to the additional milk demineralization
10 during EDBM. In spite of the attractiveness of EDBM, precipitation of casein inside the stack
11 and scaling on cation-exchange membrane affect the process performance hampering
12 industrial application of this technique⁸. To answer this problematic, Balster et al.⁹ proposed
13 a complex approach avoiding clogging of the EDBM stack by caseins. This approach consists
14 of a classical chemical acidification (for the first batch) of milk in a precipitator followed by
15 separation of casein from whey. The whey flux is further directed to the EDBM stack for
16 demineralization and neutralization. The acid generated in the acidification compartment of
17 EDBM is then used in the precipitator for further milk acidifications. Mier et al.¹⁰ placed an
18 on-line basket centrifuge allowing separation of whey from casein behind the EDBM cell and
19 in front of the milk reservoir. In spite of promising results of the above studies, the presence
20 of scaling, organic fouling by whey proteins or by casein curd was reported.

21 In this work, we propose an alternative approach comprising an ultrafiltration module
22 (UF) prior to the EDBM module, electroacidification at a higher pH value (5.0) and
23 application of pulsed electric field (PEF). First of all, the UF module would allow prevention
24 of casein curd formation inside the EDBM stack due to the retention of milk protein fraction
25 by UF membrane with low molecular weight cut-off. In fact, UF permeate (MUF) containing
26 no protein instead of milk is electroacidified in the EDBM stack and proceeds to the milk
27 reservoir where isoelectric precipitation of caseins is occurring (Fig.1). Secondly,
28 electroacidification until pH 5.0 instead of 4.6 would allow the decrease in scaling since part
29 of Ca²⁺ (Mg²⁺) scaling ions remain bonded with casein micelles^{11, 12} and free Ca²⁺ (Mg²⁺)
30 migrate substantially at pH lower than 5.0 due to the predominant migration of K⁺ ions at
31 higher pH values¹³. Thus, most part of scaling ions remains in the diluate compartment with
32 acid medium which is unfavorable for scaling formation. Thirdly, the application of PEF to
33 EDBM module would hamper the fouling and scaling formation. Indeed, recent studies
34 reported the prevention of scaling (over 85 %) and protein fouling (up to 100 %) by

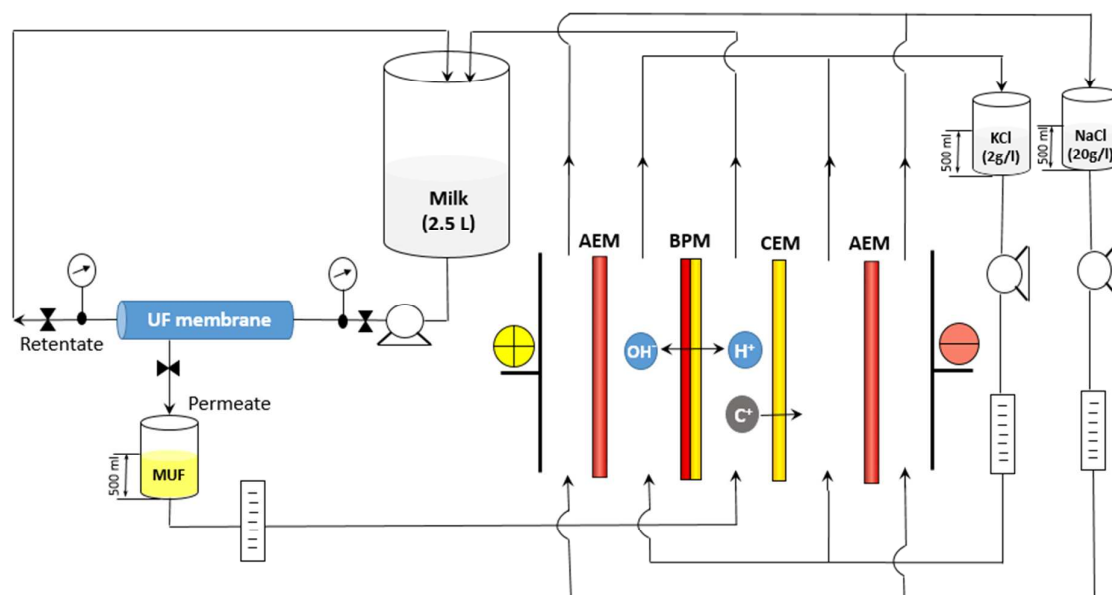
1 application of PEF ¹⁴⁻¹⁶. Additional benefit of PEF is prevention of concentration polarization
2 phenomena on ion-exchange membranes. Indeed, concentration polarization phenomenon is
3 the emergence of concentration gradient at a membrane/solution interface, which arises due
4 to the ability of a membrane to transport more readily certain type of species under the effect
5 of transmembrane driving force. CP hampers the flux of species, which decreases the
6 efficiency and increases the energy consumption of the process ¹⁶.

8 **2. Experimental section**

10 **2.1 Configuration of electro dialysis with bipolar membrane (EDBM) module and** 11 **ultrafiltration (UF) module**

13 The EDBM (Fig.1) module used was a laboratory scale cell (Model MP, 100 cm² of
14 effective surface) from ElectroCell Systems AB Company (Täby, Sweden). The cell consists
15 of five compartments separated by two Neosepta AMX-SB anion-exchange membranes, one
16 Neosepta CMX-SB cation-exchange membrane and one Neosepta BP-1 bipolar membrane:
17 all these membranes manufactured by Tokuyama Soda Ltd. (Tokyo, Japan) are food grade
18 membranes. The three electrolytes: skim milk (EDBM) (2.5 L, 150 ml/min) or ultrafiltrated
19 milk fraction (MUF) (EDBM-UF), 2 g/l KCl (500 ml, 150 ml/min) and 20 g/l NaCl (500 ml,
20 500 ml/min) were circulated using three centrifuge pumps. The anode, a dimensionally-stable
21 electrode (DSA) and the cathode, a 316 stainless steel electrode, were supplied with the MP
22 cell. The UF module (Fig.1) was equipped with a spiral wounded membrane with a molecular
23 weight cut-off of 10 kDa and a surface of 4200 cm² (GE Water and Process technologies,
24 model PW1812T, Vista, USA). The UF system was run at a room temperature (22±1°C)
25 under a pressure of 25 psi.

26



1

2 **Fig.1:** Configuration of EDBM-UF system coupling an electrodiolysis with bipolar
 3 membrane (EDBM) module and an ultrafiltration (UF) module. C^+ are migrating cations.

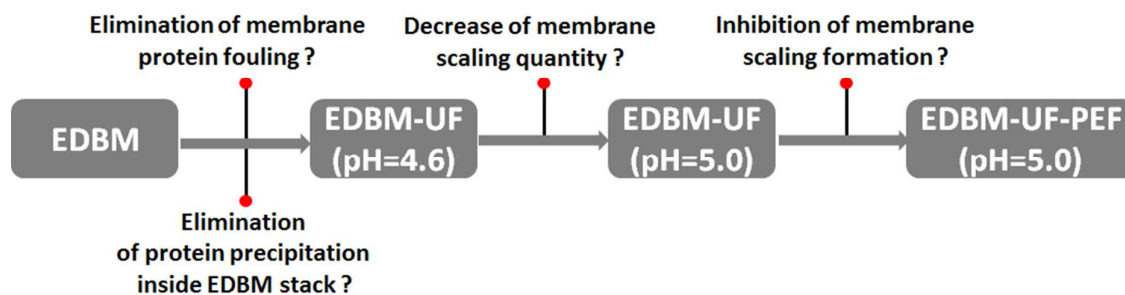
4

5 2.2 Protocol

6

7 A scheme of different modes of EDBM tested and research questions to be answered
 8 are shown on Figure 2. EDBM was carried out as a batch process using a constant current
 9 density of 20 mA/cm^2 generated by a Xantrex power supply (Model HPD 60-5SX; Burnaby,
 10 Canada). The electroacidification was stopped after the pH reached 5.4 due to the high global
 11 system resistance. For EDBM-UF, the permeate from UF the module (MUF) passed directly
 12 to the EDBM cell and electroacidification was stopped when pH in the UF reservoir reached
 13 4.6 or 5.0. These two pH values were chosen in order to evaluate the influence of pH of
 14 electroacidification on CMX-SB scaling. Additionally to continuous current mode of EDBM
 15 treatment, pulsed electric field (PEF) mode with pulse/pause lapses 2s/0.5s was tested to
 16 hamper the scaling formation. This pulse/pause duration was reported to be the optimal PEF
 17 mode allowing the best scaling inhibition among all PEF modes tested ¹⁶. Three replicates of
 18 each mode were performed. During each treatment, 1.5 ml-samples of the acidified milk
 19 solution were taken at every 0.4 pH unit decrease. The time required to reach the final pH
 20 value, the anode/cathode voltage difference and the temperature were recorded as the
 21 treatment progressed. The concentration of soluble protein in the supernatants of freshly
 22 acidified 1.5 mL samples after centrifugation (10000 g, 4°C and 10 min) was determined.

1 After electroacidification, photographs of dismantled EDBM cell and CMX-SB membranes
 2 were taken. Membrane thickness, ash content, inductive coupled plasma analysis, scanning
 3 electron microscopy analysis, energy dispersive X-ray spectroscopy were carried out on
 4 CMX-SB in order to evaluate the quantity, structure and composition of membrane scaling.



5

6 **Fig.2:** Scheme of the different EDBM configurations tested and research questions to be
 7 answered

8

9 **3. Results and discussion**

10

11 **3.1 Characterization of fouling**

12

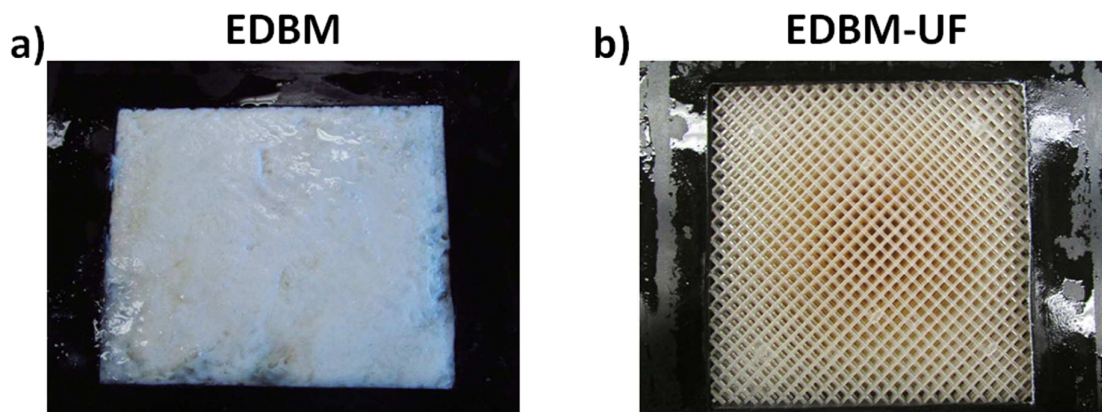
13 *3.1.1 Casein fouling*

14

15 As expected during conventional EDBM of milk, casein precipitation inside the
 16 acidification compartment occurred (Fig.3a). This is in agreement with the work of Bazinet et
 17 al.⁸ who reported the same precipitation effect. However, these authors used higher flow
 18 rates and modified spacers, which allowed to continue the EDBM treatments until pH 4.0. In
 19 the present work, a relatively low flow rate was applied in order to compare conventional
 20 EDBM and EDBM-UF where the maximum flow rate of the UF permeate was 150 ml/min.
 21 At this flow rate, EDBM treatment was stopped after pH in milk reservoir reached 5.4 due to
 22 complete clogging of acidification compartment (Fig.3a). Casein curd blocks spacers between
 23 membranes and hinders surface of CEM and BM making impossible to continue following
 24 acidification. Coupling of EDBM cell with ultrafiltration module seems to be a very
 25 promising solution. Indeed, Fig.3 (b) shows the absence of casein curd inside the EDBM
 26 stack at the end of electroacidification. In fact, the major protein fractions of milk including

1 caseins and whey proteins were rejected by ultrafiltration membrane with cut-off of 10 kDa.
2 Therefore, coupling approach allows prevention of organic fouling caused either by caseins
3 or by whey proteins.

4



5

6 **Fig.3:** Photographs of spacers in the acidification compartment of EDBM: a) conventional
7 EDBM, b) EDBM-UF.

8

9 3.1.2 Scaling

10

11 3.1.2.1 Ash content and ICP analysis

12

13 The lowest mineral content was observed for the CMX-SB treated by the conventional
14 EDBM procedure (Fig.4a). However, in this condition electroacidification was performed
15 just until pH=5.4 and it is well known, that at this pH part of Ca^{2+} ions still remains bonded
16 with casein micelles^{11,12}. Moreover, until pH 5.0 K^+ ions migrate predominantly towards the
17 alkaline compartment and most part of free Ca^{2+} and Mg^{2+} ions remains in the diluate
18 compartment with acid media, which is unfavorable for scaling formation¹³. Thereby, less
19 scaling on CMX-SB is well expected and corroborates data of ICP analysis presenting
20 smaller concentration of Ca^{2+} and Mg^{2+} scaling ions for EDBM (pH=5.4) in comparison with
21 other EDBM treatments (Fig.4b). Further, looking at ash and mineral contents after EDBM-
22 UF at pH=4.6 when all Ca^{2+} and Mg^{2+} ions are completely liberated from the casein micelles,
23 one can see a drastic increase of scaling quantity (Fig.4a and b). If EDBM-UF treatment is
24 carried out until pH=5.0, there is a substantial decrease in membrane scaling which becomes

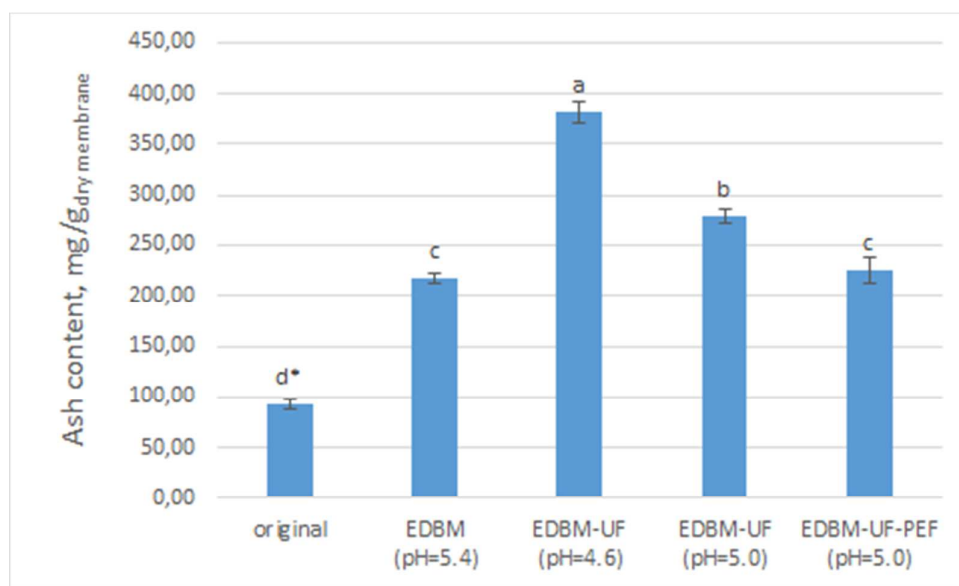
1 even more pronounced with application of PEF. In the case of EDBM-UF-PEF at pH=5.0 the
2 final ash content is close to the EDBM mode at pH=5.4. Additionally, the differences in
3 scaling between EDBM-UF (pH=5.0) and EDBM-UF-PEF (pH=5.0) are mainly due to the
4 lower content of Ca^{2+} ions under the PEF treatment with 2s/0.5s lapses (Fig.4b). This is in
5 agreement with the study of Mikhaylin et al. ¹⁶ who reported the inhibition of scaling by Ca
6 compounds at this specific PEF mode.

7

8

1

a)



2

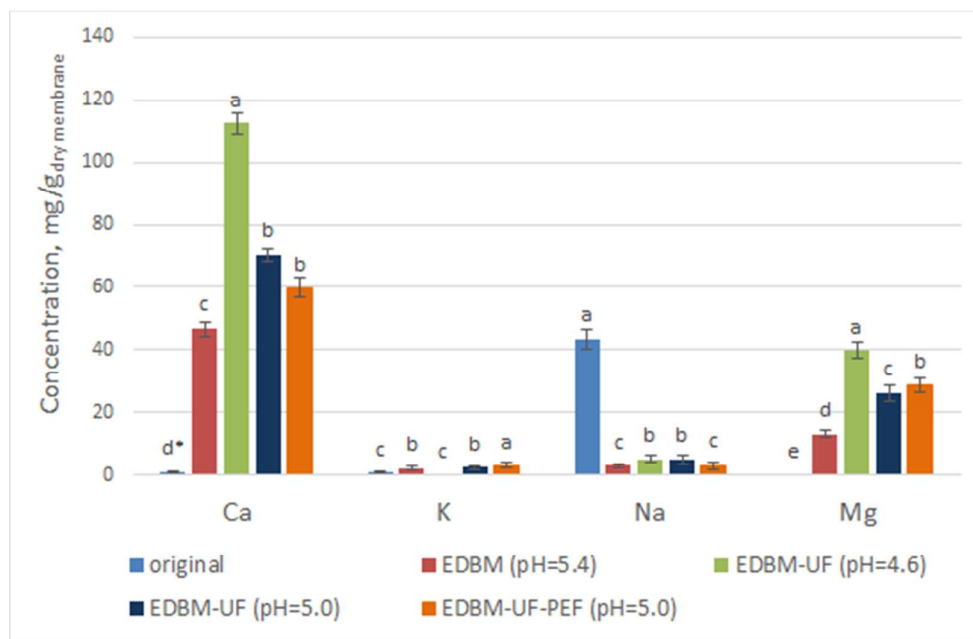
3

4

5

*- Bars followed by different letters are significantly different ($p < 0.05$)

b)



6

7

8

*- For each element, bars followed by different letters are significantly different ($p < 0.05$)

9 **Fig.4:** a) ash content and b) ICP elemental analysis of original CMX-SB and CMX-SB after
10 different EDBM treatments.

11

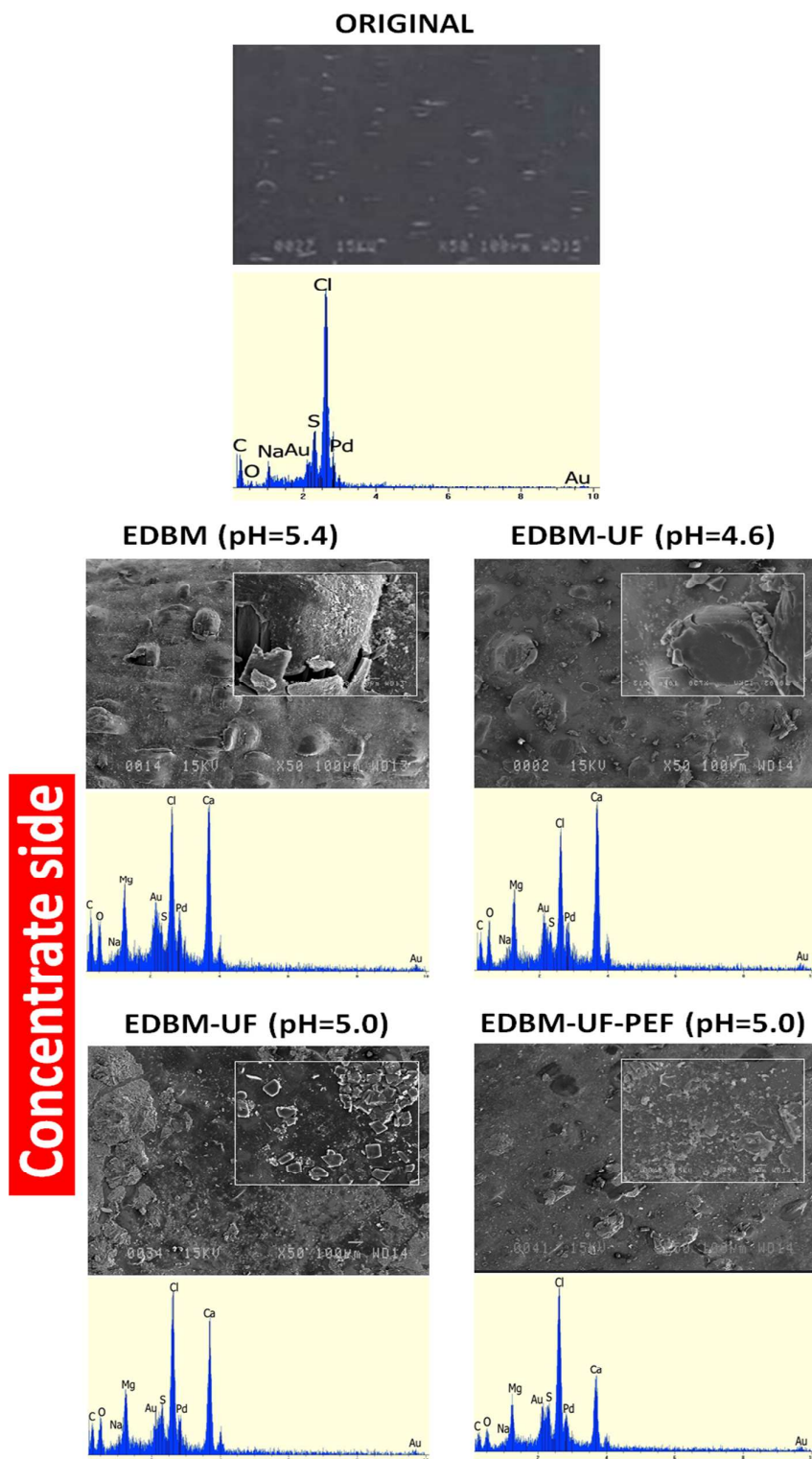
1

2 *3.1.2.2 Scanning electron microscopy (SEM) and Energy dispersive x-ray spectroscopy*
3 *(EDS)*

4

5 SEM and EDS images of nontreated CMX-SB (Fig.5) showed the plane membrane
6 surface, which does not contain any scaling ions. However, after all EDBM modes CMX-SB
7 surface was covered by Ca^{2+} and Mg^{2+} compounds (Figs.5 and 6). This is in accordance with
8 data of ICP analysis and works of Bazinet et al. ¹⁸ who reported that three types of CEM
9 scaling after EDBM of skim milk are possible such as calcium carbonate and calcium and
10 magnesium hydroxides. The concentrate side of CMX-SB after EDBM and EDBM-UF
11 (pH=4.6) had a similar scaling structure comprising the scaling layer consisting of mixture of
12 Ca^{2+} and Mg^{2+} compounds and big agglomerates consisting of Ca^{2+} compounds (Fig.5). The
13 scaling layer and agglomerates do not correspond to the specific and well-known crystalline
14 structure due to the influence of Mg^{2+} ions on the formation of Ca^{2+} crystals ¹⁹⁻²². Mg^{2+} ions
15 can incorporate into the amorphous phase of calcium compounds significantly retarding its
16 transformation into crystalline phase or Mg^{2+} ions can be adsorbed onto the surface of calcite
17 or portlandite crystals inhibiting their growth. When EDBM-UF treatment was stopped at pH
18 5.0, less Ca^{2+} ions were present in the MUF fraction in comparison with pH 4.6. This fact
19 directly affects the scaling composition and structure. One can see the smaller peak of Ca on
20 the EDS image and no big spherical agglomerates. Scaling for EDBM-UF (pH=5.0) mostly
21 consists of relatively small crystals being presumably of portlandite nature ²³. Application of
22 PEF leads to the decrease in Ca peak on the EDS. This is in accordance with above discussed
23 ICP analyses and work of Mikhaylin et al. ¹⁶ who reported the inhibition of Ca^{2+} formation
24 and growth at pulse/pause lapse 2s/0.5s. Additionally, on SEM image scaling is present in the
25 form of an amorphous layer without big agglomerates and crystalline structures, which
26 confirms the positive effect of PEF on inhibition of scaling development.

27



1

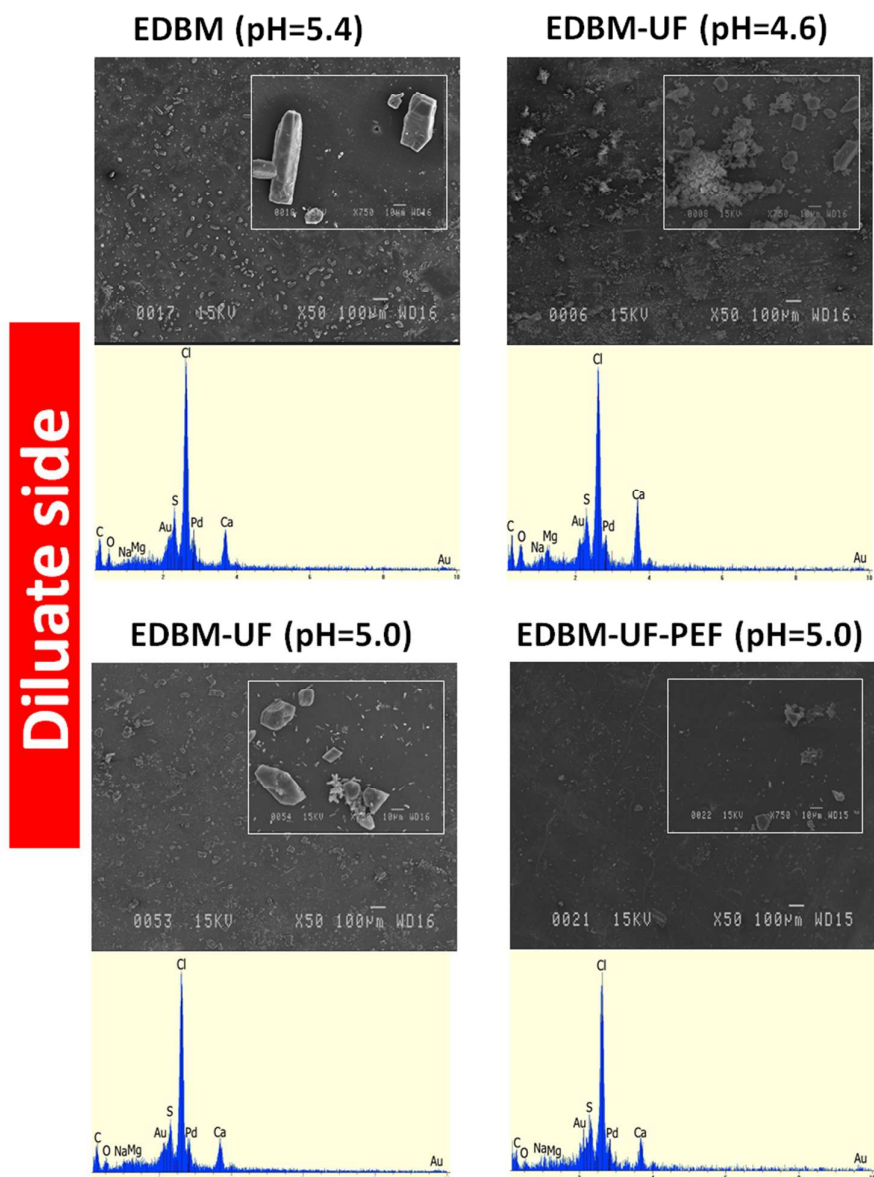
2 **Fig.5:** Scanning electron microscopy photographs and energy dispersive x-ray spectrograms
 3 of original non-treated CMX-SB membrane and the concentrate side of CMX-SB membrane
 4 after the different EDBM treatments.

5

1 Concerning diluate side directed to the acid stream, much less scaling was observed with
2 predominance of Ca^{2+} compounds (Fig.6). Indeed, acid pH is unfavorable to the formation of
3 Ca^{2+} and Mg^{2+} hydroxides due to a lack of OH^- ions and to calcium carbonate due to a shift of
4 the balance from carbonate ions towards hydrocarbonate ions and then towards the carbonic
5 acid ²⁴. However, with EDBM, EDBM-UF (pH=5.0) and EDBM-PEF modes, the CMX-SB
6 diluate side was covered by crystals being of calcite nature and at EDBM-UF (pH=4.6)
7 scaling consisted of calcium carbonate crystals with presence of amorphous calcium
8 carbonate and/or hydroxide. The formation of calcium carbonate is induced by leakage of
9 OH^- ions from the base compartment and possible water splitting phenomenon ²⁵. Hydroxyl
10 ions from base compartment or generated by water splitting deprotonate carbonic acid
11 resulting in the production of carbonate ions, which are able to interact with Ca^{2+} . For
12 EDBM-UF (pH=4.6) OH^- leakage seems to be severe, leading to a higher scaling content on
13 diluate side among all EDBM modes. Severe OH^- leakage is due to the high scaling content
14 on the concentrate side, which blocked the positively charged ion-exchange sites decreasing
15 membrane permselectivity ²⁶. Oppositely, EDBM-UF-PUF mode shows just traces of scaling.
16 This fact is due to the lower scaling content observed on concentrate side with this mode in
17 comparison to EDBM (pH=4.6) and to the effect of PEF, which inhibits scaling formation
18 and decreases concentration polarization what means decrease of water splitting ¹⁶.

19

20



1
2
3
4
5

Fig.6: Scanning electron microscopy photographs and energy dispersive x-ray spectrograms of the diluate side of CMX-SB membrane after the different EDBM treatments.

1

2 **3.2 Evolution of pH and global system resistance**

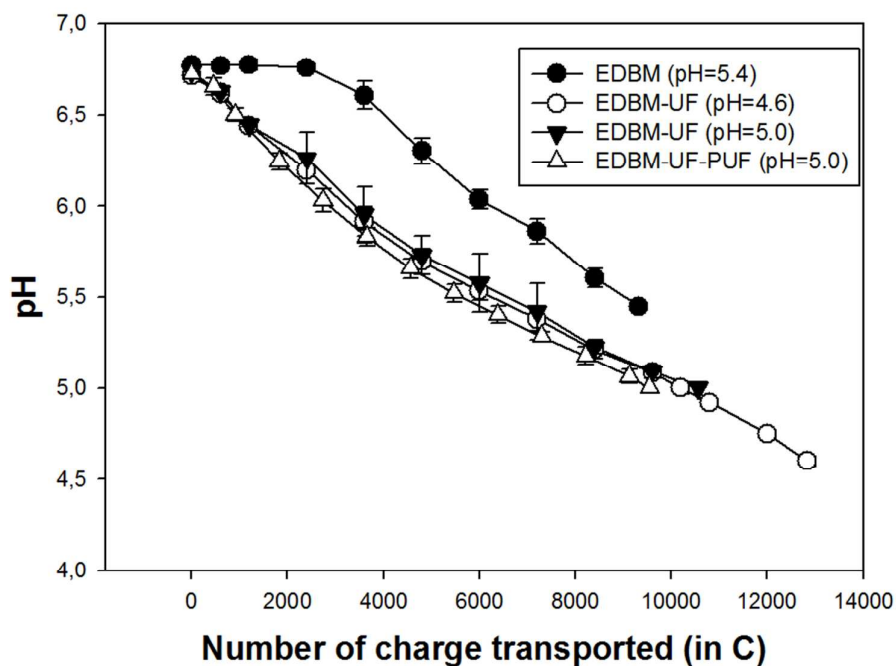
3

4 The evolution of pH during EDBM treatment is different from all EDBM-UF
5 treatments (Fig.7). When milk directly passes to the EDBM stack (conventional EDBM), it is
6 possible to see the plateau region followed by a linear decrease of pH. However, when
7 permeate from UF module (MUF) passes to the EDBM stack (EDBM-UF), there is no such a
8 plateau. The delay in acidification during conventional EDBM treatment is related to the
9 relatively low flow rate of skim milk and consequently relatively low circulation of H^+
10 produced at the bipolar membrane. Bazinet et al. ⁸ observed the same delay phenomenon.
11 However, these authors report the disappearance of this delay in acidification at increased
12 flow rate due to the better mixing of H^+ and skim milk in the bulk reservoir. In the present
13 work, application of UF module apparently allows better mixing of acidified recirculated
14 permeate (MUF) and retentate. Hence, pH of milk during EDBM-UF decreases right after the
15 beginning of electroacidification and no plateau was observed. It is worth to note, that the
16 buffer capacity of skim milk retentate seems to be close to those in initial skim milk due to
17 the low volumetric concentration factor (1.25:1) ²⁷. Therefore, changes in buffer capacity,
18 which may affect pH evolution of milk, may be neglected.

19 Comparing EDBM-UF treatments, the same trends in pH evolution were observed.
20 However, application of PEF mode seems to be advantageous in comparison with continuous
21 current mode. Indeed, after reaching 6.5, pH decreases more readily for EDBM-UF-PUF
22 treatment and there is a lesser amount of charge transported needed to reach the final pH
23 value. This fact can be explained by two influences of PEF: 1) influence on BM performance
24 and 2) influence on CEM performance. Firstly, the influence of PEF on BM performance
25 seems to be rather minimal because H^+ generation depends on applied current and at the same
26 number of charge transported the same amount of H^+ should be generated. However,
27 additional investigations are needed for better comprehension of H^+/OH^- generation on BM
28 under PEF. Secondly, the influence of PEF on CEM performance seems to be predominant
29 because it is known that PEF decreases the concentration polarization ^{17, 28} and hampers
30 membrane scaling ^{14, 16}. Both above mentioned PEF effects prevent the migration of OH^- ions
31 into the acid compartment. A decrease in concentration polarization by PEF means a decrease
32 of OH^- generated by water-splitting on the CEM surface directed to the acid stream.
33 Consequently, inhibition of scaling by PEF helps to maintain the high value of CEM
34 permselectivity and to decrease the OH^- leakage from the base compartment ¹⁴. Thus, PEF

1 mode, preventing OH^- migration into the acid compartment, which leads to the neutralization
 2 of generated H^+ , hastens the electroacidification of MUF in comparison with continuous
 3 current mode.

4



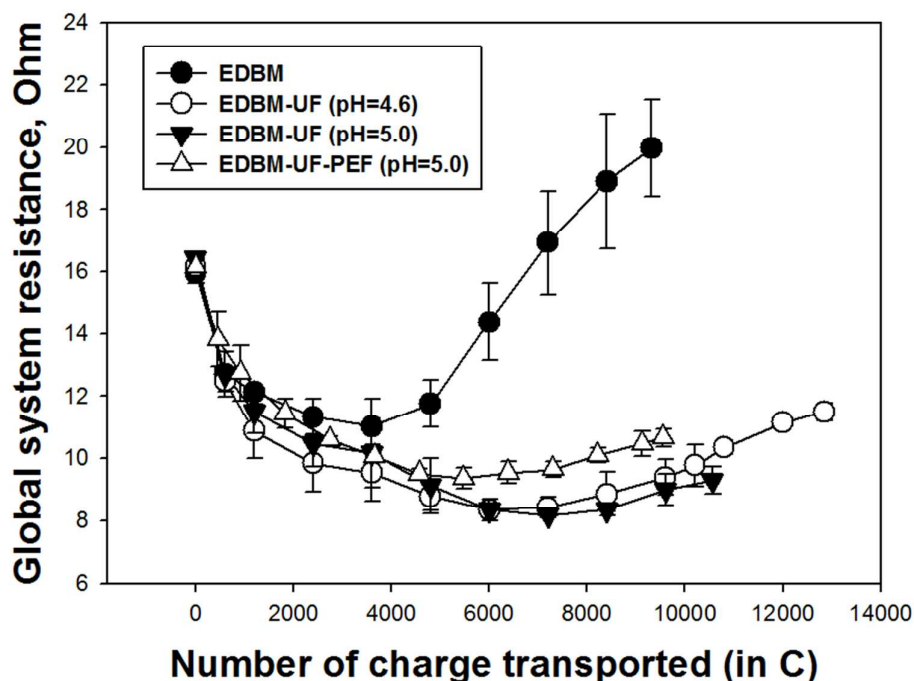
5

6 **Fig.7:** pH evolution during electroacidification at different EDBM modes.

7

8 The evolution of global system resistance has a similar trend at the beginning of all
 9 EDBM treatments (Fig.8). The decrease in system resistance during electroacidification was
 10 previously explained by Bazinet et al.⁸. Generation of highly conductive H^+ ions and
 11 migration of cations across the CEM towards the compartment where OH^- ions are produced
 12 at the BM induced the overall decrease in system resistance. The following increase of
 13 system resistance is due to the presence of fouling and/or scaling^{8, 10}. In the case of
 14 conventional EDBM, the sharp increase in system resistance after a certain number of
 15 charges was transported is due to the casein precipitation inside the spacers of the EDBM
 16 stack (Fig.3). Comparing EDBM-UF treatments, one can see the higher system resistance
 17 when PEF is applied. This can be connected with a better demineralization of MUF under
 18 PEF. Better demineralization means the loss of K^+ , which are predominant ions
 19 electromigrating from the acid compartment at the beginning of electroacidification until
 20 certain pH. When the concentration of K^+ ions becomes too low, the migration of other
 21 cations becomes easier. However, the cation migration is not sufficient to counterbalance

- 1 generated H^+ ions what leads to the electromigration of H^+ out of the acid compartment and
- 2 decrease in the current efficiency of EDBM ¹³ .



3
4 **Fig.8:** Global system resistance evolution during electroacidification in different EDBM
5 modes.

6 7 8 **3.3 Soluble protein content**

9
10 Analysis of supernatants of the electroacidified milk samples (Tab.1) shows that at pH
11 4.6 22.4 % of protein remain soluble. According to the literature, this protein fraction
12 corresponds to the whey proteins, which represent around 20 % of total proteins ^{8, 29}. Thus,
13 the precipitated fraction, which is clearly visible (Fig.9), represents caseins. These results
14 demonstrate the viability of EDBM-UF as a method for casein precipitation by
15 electroacidification until pH 4.6. Furthermore, figure 9 shows casein precipitation even at pH
16 5.0, which is confirmed by LECO nitrogen analysis indicating 20.0 – 25.7 % of soluble
17 proteins (Tab.1). The complete precipitation of caseins at pH 5.0 can be explained by the
18 retention of the mineral fraction by UF membrane and its demineralization during EDBM
19 treatment, which affects the stability of casein micelles. Generally, casein micelles are
20 considered as fluffy particles with a κ -casein on its surface ³⁰. This surface κ -casein is present

1 in a form of salted polyelectrolyte brush stabilizing casein micelle. A change in ionic strength
 2 may lead to the collapse of the polyelectrolyte brush and destabilization of casein micelle.
 3 Therefore, demineralization during EDBM decreases the ionic strength of milk solution
 4 leading to the easier destabilization of casein micelles and consequently to the shift of the
 5 isoelectric point of caseins towards more alkaline pH. This is in agreement with results
 6 obtained by Bazinet et al.³¹ who observed the opposite effect when the isoelectric point of
 7 caseins was shifted towards acid pH values by an increase of milk ionic strength by salt
 8 addition.

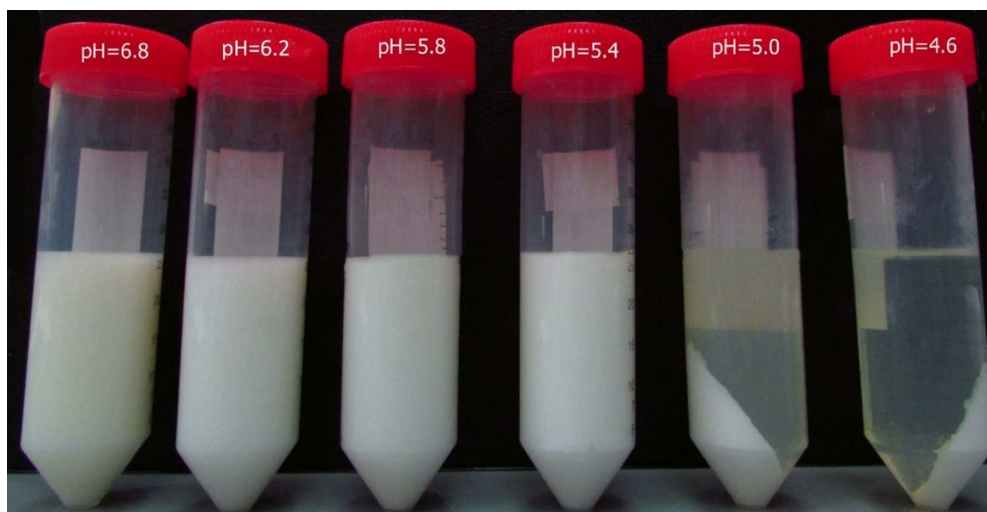
9

10 **Tab.1:** Soluble protein content under different EDBM modes (%).

Mode/pH	6.8	6.2	5.8	5.4	5.0	4.6
EDBM	99.8±0.2 ^{a*}	92.8±1.5 ^b	89.1±1.3 ^c	72.7±2.6 ^d	-	-
EDBM-UF	99.8±0.3 ^a	93.4±0.4 ^b	90.5±4.3 ^b	78.3±1.9 ^c	25.7±3.2 ^d	22.4±0.9 ^d
EDBM-UF	99.8±0.2 ^a	92.5±1.5 ^b	89.3±8.2 ^b	75.3±7.3 ^c	23.4±3.6 ^d	-
EDBM-UF-PEF	99.8±0.2 ^a	91.0±2.5 ^b	90.1±9.2 ^b	71.6±2.8 ^c	20.0±3.4 ^d	-

11 *- Mean values at the same line followed by different letters are significantly different
 12 (p<0.05).

13



14

15 **Fig.9:** Skim milk after EDBM-UF treatment at different pH values.

16

17 4. Conclusion

18

1 Results obtained in this study demonstrate for the first time the effectiveness of a new
2 approach for precipitation of caseins from bovine skim milk. This approach comprises
3 application of electrodialysis with bipolar membranes coupling with ultrafiltration module
4 (EDBM-UF). EDBM-UF allows casein production without use of chemicals and waste
5 generation.

- 6 ✓ The main advantage of the proposed approach is the complete inhibition of protein
7 precipitation in the EDBM stack and at the surfaces of CEM and BM.
- 8 ✓ Furthermore, it was found that complete precipitation of caseins occurred at pH 5.0,
9 which is interesting in terms of scaling hampering. Indeed, at pH 5.0: 1) a part of calcium
10 and magnesium is still present in a colloidal form binding with casein micelles, which
11 means less free Ca^{2+} (Mg^{2+}) ions migrating via the base compartment and less CEM
12 scaling, 2) a substantial part of Ca^{2+} (Mg^{2+}) ions remains in the diluate solution due to the
13 predominant migration of K^+ ions. This was confirmed by results of ash content and ICP
14 analysis.
- 15 ✓ Final step in the improvement of EDBM technique is the application of PEF (EDBM-
16 UF-PEF). From the author's knowledge, the present work demonstrates for the first time
17 application of PEF to EDBM. Indeed, PEF hampers the formation of scaling and
18 prevents the leakage of OH^- ions from the base stream, which leads to the better
19 performance of EDBM treatment and to the longer membrane lifetime.

20 Further research will focus on the improvement of the UF module in order to obtain
21 higher flow rate of permeate allowing a better performance of EDBM treatment. Moreover,
22 the addition of KCl during treatment seems to be a perspective step allowing inhibition of
23 Ca^{2+} (Mg^{2+}) migration and consecutively scaling inhibition.

25 **5. Materials and methods**

27 **5.1 Materials**

28 The raw material used in this study was commercial fresh pasteurized and
29 homogenized skim milk (Quebon, Natrel, Longueuil, Canada). NaCl and KCl (ACS grade)
30 were obtained from Laboratoire MAT (Quebec, Canada).

32 **5.2 Methods**

1 5.2.1 Scanning electron microscopy (SEM) and Energy dispersive X-Ray spectroscopy (EDS)

2
3 Images of the CEMs (dried under vacuum at 80 °C during 16 h) were taken with a
4 scanning electron microscope JEOL (Japan Electro Optic Laboratory, model JSM840A,
5 Peabody, Massachusetts, USA) equipped with an energy dispersive spectrometer (EDS)
6 (Princeton Gamma Tech., Princeton, New Jersey, USA). The EDS conditions were 15 kV
7 accelerating voltage with a 13-mm working distance. The samples were coated with a thin
8 layer of gold/palladium in order to make them electrically conductive and to improve the
9 quality of the microscopy photographs ¹⁴.

11 5.2.2 Ash content

12
13 The ash content of CMX-SB membranes was determined according to the AOAC
14 method no. 945-46. Approximately 1.5 g of dried CMX-SB sample was added to the cooled
15 crucibles, and the mass recorded. The sample was then ashed at 550 °C for 16 hours and
16 weighed again when they reached room temperature.

18 5.2.3 Cation concentration determination

19
20 Magnesium, calcium, sodium and potassium concentrations were determined by
21 Inductively Coupled Plasma (ICP-OES, Optima 4300, Dual view, Perkin-Elmer, Shelton, CT,
22 USA). The wavelengths used for these elements were: 285.219, 317.933, 589.592 and
23 766.490 nm, respectively ¹³. The cation analyses were carried out in radial view.

25 5.2.4 Soluble protein determination

26
27 The protein concentration determination was done using an FP-428 LECO apparatus
28 (LECO Corporation, Saint Joseph, MI). The instrument was calibrated each time with
29 ethylenediaminetetraacetic acid (EDTA) as a nitrogen standard ⁸.

31 5.2.5 Statistical analyses

32

1 The data of soluble protein content, ash content and ICP analyses were subjected to an
2 analysis of variance using SAS software (SAS version 9.3, 2011). LCD and Waller-Duncan
3 post-hoc tests were used.

4 5 **Acknowledgements**

6
7 The financial support of the Natural Sciences and Engineering Research Council of
8 Canada (NSERC) is acknowledged. Authors want to thank Mr André Ferland from Faculté
9 des Sciences et de Génie (Université Laval) for his technical assistance with electron
10 microscopy.

11 12 **Notes**

13
14 ^a Institute of Nutrition and Functional Foods (INAF) and Dairy Research Center (STELA), Department of Food
15 Sciences and Nutrition, Pavillion Comtois, Université Laval, Québec (Qc), Canada G1V 0A6

16 ^b Physical Chemistry Department, Kuban State University, 149 Stavropolskaya str., 350040 Krasnodar, Russia

17 ^c Institut Européen des Membranes, UMR 5635, Université Montpellier 2, ENSCM, CNRS, CC047, 34095
18 Montpellier Cedex 5, France

19
20 ***Corresponding author** Laurent Bazinet: Laurent.Bazinet@fsaa.ulaval.ca, www.laurentbazinet.fsaa.ulaval.ca,
21 (+1) 418 656-2131 poste 7445

22 23 **References**

- 24
25 1. H. Korhonen and A. Pihlanto, *International Dairy Journal*, 2006, **16**, 945-960.
26 2. A. Astrup and N. R. W. Geiker, *Nutrition, Metabolism and Cardiovascular Diseases*, 2014, **24**,
27 220-223.
28 3. H. von Bibra, G. Wulf, M. St John Sutton, A. Pfützner, T. Schuster and P. Heilmeyer,
29 *International Journal of Cardiology, Metabolic & Endocrine*, 2014, **2**, 11-18.
30 4. P. M. Clifton, D. Condo and J. B. Keogh, *Nutrition, Metabolism and Cardiovascular Diseases*,
31 2014, **24**, 224-235.
32 5. D. L. Phillips, *University of Tennessee Honors Thesis Projects*, 2014.
33 6. H. Singh, *Encyclopedia of Dairy Sciences*, 2011, 887-893.
34 7. D. M. Mulvihill and M. P. Ennis, in *Advanced Dairy Chemistry—1 Proteins*, eds. P. F. Fox and
35 P. L. H. McSweeney, Springer US, 2003, ch. 32, pp. 1175-1228.
36 8. L. Bazinet, F. Lamarche, D. Ippersiel and J. Amiot, *Journal of Agricultural and Food Chemistry*,
37 1999, **47**, 5291-5296.
38 9. J. Balster, I. Pünt, D. F. Stamatialis, H. Lammers, A. B. Verver and M. Wessling, *Journal of*
39 *Membrane Science*, 2007, **303**, 213-220.

- 1 10. M. P. Mier, R. Ibañez and I. Ortiz, *Biochemical Engineering Journal*, 2008, **40**, 304-311.
2 11. Y. Le Graet and G. Brulé, *Le Lait*, 1993, **73**, 51-60.
3 12. P. Walstra, *Journal of Dairy Science*, 1990, **73**, 1965-1979.
4 13. L. Bazinet, D. Ippersiel, C. Gendron, J. Beaudry, B. Mahdavi, J. Amiot and F. Lamarche,
5 *Journal of Membrane Science*, 2000, **173**, 201-209.
6 14. N. Cifuentes-Araya, G. Pourcelly and L. Bazinet, *Journal of Colloid and Interface Science*,
7 2011, **361**, 79-89.
8 15. B. Ruiz, P. Sostat, P. Huguet, G. Pourcelly, M. Araya-Farias and L. Bazinet, *Journal of*
9 *Membrane Science*, 2007, **287**, 41-50.
10 16. S. Mikhaylin, V. Nikonenko, G. Pourcelly and L. Bazinet, *Journal of Membrane Science*, 2014,
11 **468**, 389-399.
12 17. N. A. Mishchuk, L. K. Koopal and F. Gonzalez-Caballero, *Colloids and Surfaces A:*
13 *Physicochemical and Engineering Aspects*, 2001, **176**, 195-212.
14 18. L. Bazinet, D. Montpetit, D. Ippersiel, J. Amiot and F. Lamarche, *Journal of Colloid and*
15 *Interface Science*, 2001, **237**, 62-69.
16 19. T. Chen, A. Neville and M. Yuan, *Chemical Engineering Science*, 2006, **61**, 5318-5327.
17 20. R. A. Berner, *Geochimica et Cosmochimica Acta*, 1975, **39**, 489-504.
18 21. E. Loste, R. M. Wilson, R. Seshadri and F. C. Meldrum, *Journal of Crystal Growth*, 2003, **254**,
19 206-218.
20 22. Y. Zhang and R. A. Dawe, *Chemical Geology*, 2000, **163**, 129-138.
21 23. C. Rodriguez-Navarro, E. Hansen and W. S. Ginell, *Journal of the American Ceramic Society*,
22 1998, **81**, 3032-3034.
23 24. G. Nehrke, Universität Utrecht, Niederlande, 2007.
24 25. N. Cifuentes-Araya, G. Pourcelly and L. Bazinet, *Journal of Colloid and Interface Science*,
25 2012, **372**, 217-230.
26 26. M. Bleha, G. Tishchenko, V. Šumberová and V. Kúdela, *Desalination*, 1992, **86**, 173-186.
27 27. S. Srilaorkul, L. Ozimek, F. Wolfe and J. Dziuba, *Canadian Institute of Food Science and*
28 *Technology Journal*, 1989, **22**, 56-62.
29 28. V. V. Nikonenko, N. D. Pismenskaya, E. I. Belova, P. Sostat, P. Huguet, G. Pourcelly and C.
30 Larchet, *Advances in Colloid and Interface Science*, 2010, **160**, 101-123.
31 29. J. A. O'Mahony and P. F. Fox, in *Advanced Dairy Chemistry*, eds. P. L. H. McSweeney and P. F.
32 Fox, Springer US, 2013, ch. 2, pp. 43-85.
33 30. C. G. De Kruif and C. Holt, in *Advanced Dairy Chemistry—1 Proteins*, eds. P. F. Fox and P. L. H.
34 McSweeney, Springer US, 2003, ch. 5, pp. 233-276.
35 31. L. Bazinet, D. Ippersiel, C. Gendron, B. Mahdavi, J. Amiot and F. Lamarche, *Journal of Dairy*
36 *Research*, 2001, **68**, 237-250.

37

38