

**Supporting Information**

# Emulsion Microgel Particles as High Performance Bio-Lubricants

*Ophelie Torres, Efren A. Reyes, Brent S. Murray, Anwesha Sarkar\**

Food Colloids and Processing Group, School of Food Science and Nutrition, University of  
Leeds, Leeds, LS2 9JT, UK

Corresponding Author e-mail: [A.Sarkar@leeds.ac.uk](mailto:A.Sarkar@leeds.ac.uk)

## **CONTENT**

**S1. Flow curves of 20 wt% starch emulsion microgel particles**

**S2. Friction coefficient of the emulsion at high entrainment speed**

**S3. Statistical analysis between the friction coefficients of buffer, sunflower oil and emulsion under different conditions and different entrainment speed**

**S4. Friction coefficient of the emulsion microgel particles at high entrainment speed**

**S5. Statistical analysis between the friction coefficients of buffer, sunflower oil, emulsion and emulsion microgel particles under different conditions at  $\bar{U} = 3 \text{ mm s}^{-1}$**

**S6. Statistical analysis between the friction coefficients of buffer, sunflower oil, emulsion and emulsion microgel particles under different physiological conditions at  $\bar{U} = 50 \text{ mm s}^{-1}$**

**S7. Statistical analysis between the friction coefficients of emulsion microgel particles containing different oil content under physiological degradation at  $\bar{U} = 3 \text{ mm s}^{-1}$**

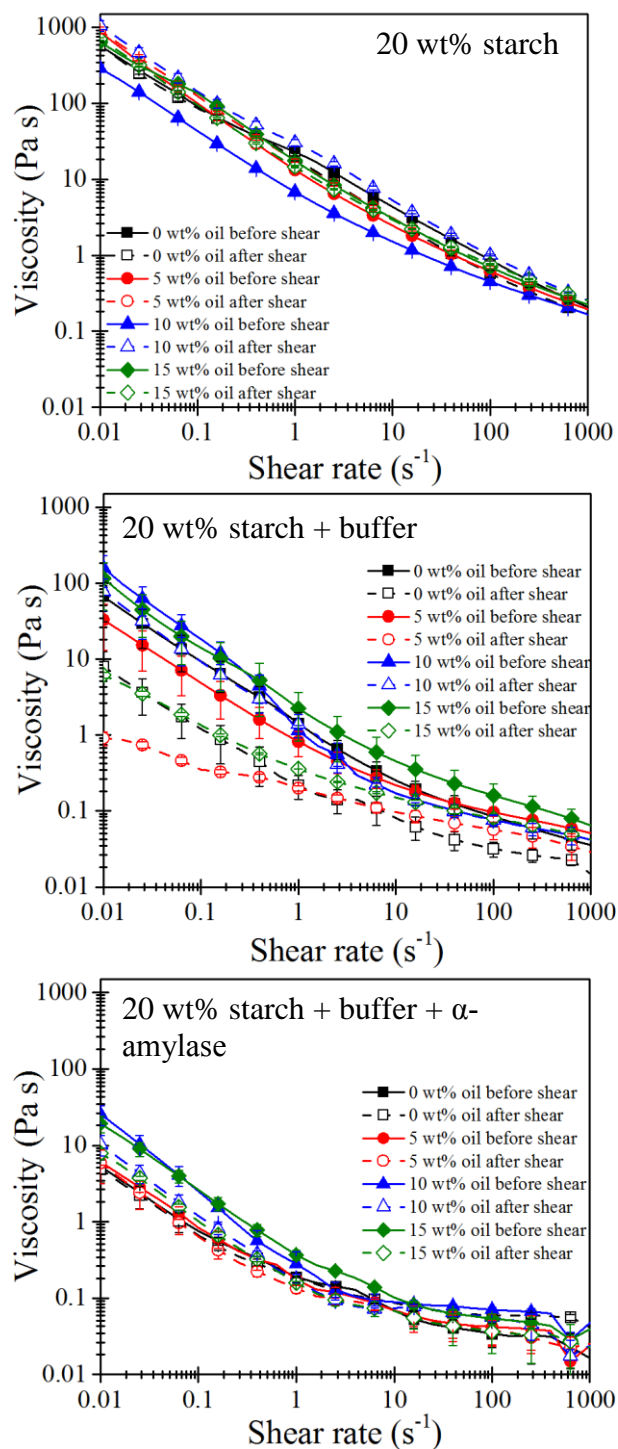
**S8. Statistical analysis between the friction coefficients of emulsion microgel particles containing different oil content under physiological degradation at  $\bar{U} = 50 \text{ mm s}^{-1}$**

**S9. Particle size distribution of 20 wt% starch emulsion microgel particles**

**S10. Theoretical analysis of the relative indentation and drag force of the different samples**

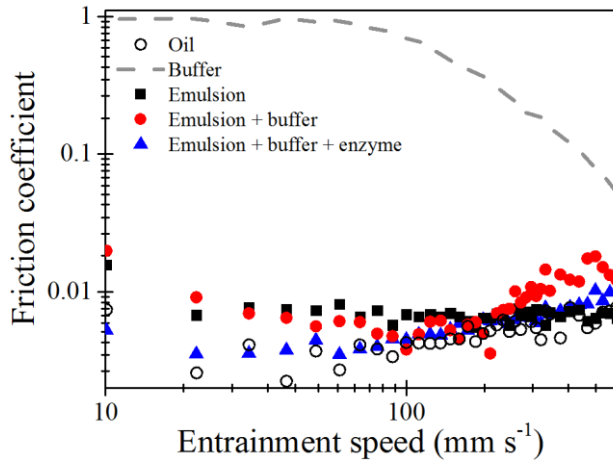
**S11. References**

### S1. Flow curves of 20 wt% starch emulsion microgel particles



**Figure S1.** Flow curves of the emulsion microgel particles produced from 20 wt% starch.

## S2. Friction coefficient of the emulsion at high entrainment speed



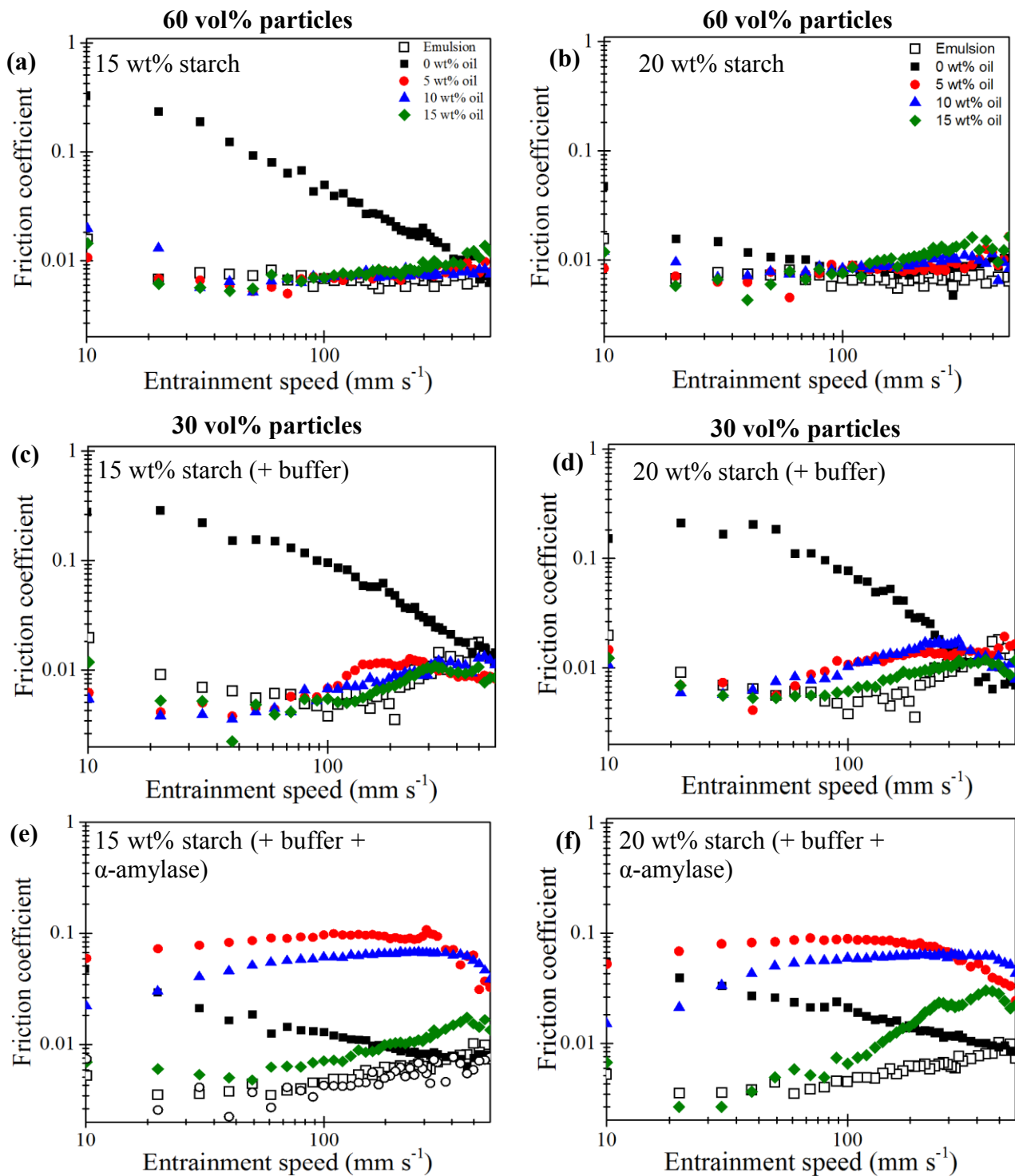
**Figure S2.** Coefficient of friction as function of entrainment speed ( $10 < \bar{U} < 100 \text{ mm s}^{-1}$ ) for sunflower oil, buffer with  $\alpha$ -amylase and OSA starch stabilized emulsion in absence or presence of buffer and/or  $\alpha$ -amylase subjected to an entrainment speed of 10 to 500  $\text{mm s}^{-1}$ , a normal load of 2 N and at 37 °C

## S3. Statistical analysis between the friction coefficients of buffer, sunflower oil and emulsion under different conditions and different entrainment speed

**Table S3.** Friction coefficient measured at 3 and 50  $\text{mm s}^{-1}$ , 37 °C and 2 N of buffer, sunflower oil and emulsions under different conditions, column shown with means values  $\pm$  standard deviations with same superscript letter are significantly different ( $p < 0.05$ ).

Entrainment speed ( $\text{mm s}^{-1}$ )	Coefficient of friction	
	3	50
Buffer	$0.788 \pm 0.033$ <sup>a,b,c,d,e</sup>	$0.912 \pm 0.238$ <sup>a,b,c,d,e</sup>
Sunflower oil	$0.013 \pm 0.005$ <sup>b,a</sup>	$0.004 \pm 0.001$ <sup>b,a</sup>
Emulsion (40 wt% oil)	$0.043 \pm 0.016$ <sup>c,a</sup>	$0.007 \pm 0.004$ <sup>c,a</sup>
Emulsion + buffer ( 20 wt% oil)	$0.042 \pm 0.008$ <sup>d,a</sup>	$0.056 \pm 0.001$ <sup>d,a</sup>
Emulsion + buffer + $\alpha$ -amylase (20 wt% oil)	$0.006 \pm 0.001$ <sup>e,a</sup>	$0.004 \pm 0.001$ <sup>e,a</sup>

#### S4. Friction coefficient of the emulsion microgel particles at high entrainment speed



**Figure S4.** Coefficient of friction as function of entrainment speed of starch microgel particles

encapsulating different oil content measured at 2 N and 37 °C in absence of buffer and  $\alpha$ -amylase

(a and b); in presence of buffer (50:50 w/w) without  $\alpha$ -amylase (c and d); in presence of buffer (50:50 w/w) with  $\alpha$ -amylase (e and f). Controls are the OSA stabilised-emulsion at the different conditions.

**S5. Statistical analysis between the friction coefficients of buffer, sunflower oil, emulsion and emulsion microgel particles under different conditions at  $\bar{U} = 3 \text{ mm s}^{-1}$**

**Table S5.** Friction coefficient measured at  $3 \text{ mm s}^{-1}$ ,  $37^\circ\text{C}$  and  $2 \text{ N}$  of the starch based particles under different conditions, column shown with means values  $\pm$  standard deviations with same superscript letter are significantly different ( $p < 0.05$ ).

Physiological Condition	Coefficient of friction		
	No buffer + $\alpha$ -amylase	+ buffer	+ buffer + $\alpha$ -amylase
Buffer	0.788 $\pm 0.033$ a,b,c,d,e,f,g,h,I,j,k	0.788 $\pm 0.033$ a,b,c,d,e,f,g,h,I,j,k	0.788 $\pm 0.033$ a,b,c,d,e,f,g,h,I,j,k
Sunflower oil	0.013 $\pm 0.005$ b,a,d,h	0.013 $\pm 0.005$ b,a,d,h	0.013 $\pm 0.005$ b,a,d,h
Emulsion (40 wt% oil)	0.043 $\pm 0.016$ c,a,d,h	0.042 $\pm 0.008$ c,a,d,h	0.006 $\pm 0.001$ c,a,d,h
15 wt% starch + 0 wt% oil	0.428 $\pm 0.107$ d,a,b,c,e,f,g,h,i,j,k	0.287 $\pm 0.077$ d,a,b,c,e,h,i,j,k	0.054 $\pm 0.005$ d,a,b,c,f,j,k
15 wt% starch + 5 wt% oil	0.026 $\pm 0.007$ e,a,d,h	0.015 $\pm 0.003$ e,a,d,h	0.031 $\pm 0.001$ e,a
15 wt% starch + 10 wt% oil	0.101 $\pm 0.009$ f,a,d	0.014 $\pm 0.017$ f,a,d,h	0.012 $\pm 0.001$ f,a,d,h
15 wt% starch + 15 wt% oil	0.022 $\pm 0.010$ g,a,d,h	0.015 $\pm 0.009$ g,a,d,h	0.017 $\pm 0.009$ g,a,h
20 wt% starch + 0 wt% oil	0.166 $\pm 0.028$ h,a,b,c,d,e,g,I,j	0.188 $\pm 0.110$ h,a,b,c,d,e,i,j,k	0.026 $\pm 0.007$ h,a,b,c,i,j,k
20 wt% starch + 5 wt% oil	0.021 $\pm 0.003$ i,a,d,h	0.054 $\pm 0.015$ i,a,d,h	0.024 $\pm 0.001$ i,a,h
20 wt% starch + 10 wt% oil	0.022 $\pm 0.016$ j,a,d,h	0.032 $\pm 0.021$ j,a,d,h	0.012 $\pm 0.000$ j,a,d,h
20 wt% starch + 15 wt% oil	0.061 $\pm 0.033$ k,a,d	0.055 $\pm 0.018$ k,a,d,h	0.014 $\pm 0.001$ k,a,d,h

**S6. Statistical analysis between the friction coefficients of buffer, sunflower oil, emulsion and emulsion microgel particles under different physiological conditions at  $\bar{U} = 50 \text{ mm s}^{-1}$**

**Table S6.** Friction coefficient measured at  $50 \text{ mm s}^{-1}$ ,  $37^\circ\text{C}$  and  $2 \text{ N}$  of the starch based particles under different conditions, column shown with means values  $\pm$  standard deviations with same superscript letter are significantly different ( $p < 0.05$ ).

Physiological Condition	Coefficient of friction		
	No buffer + $\alpha$ -amylase	+ buffer	+ buffer + $\alpha$ -amylase
Buffer	0.912 $\pm 0.238$ a,b,c,d,e,f,g,h,I,j,k	0.912 $\pm 0.238$ a,b,c,d,e,f,g,h,I,j,k	0.912 $\pm 0.238$ a,b,c,d,e,f,g,h,I,j,k
Sunflower oil	0.004 $\pm 0.001$ b,a	0.004 $\pm 0.001$ b,a d,h	0.004 $\pm 0.001$ b,a,
Emulsion (40 wt% oil)	0.007 $\pm 0.004$ c,a	0.056 $\pm 0.001$ c,a,h	0.004 $\pm 0.001$ c,a
15 wt% starch + 0 wt% oil	0.093± 0.014 d,a	0.156 $\pm 0.015$ d,a,b,e,f,g,I,j,k	0.019 $\pm 0.006$ d,a
15 wt% starch + 5 wt% oil	0.005 $\pm 0.001$ e,a	0.005 $\pm 0.001$ e,a,d,h	0.086 $\pm 0.006$ e,a
15 wt% starch + 10 wt% oil	0.005 $\pm 0.002$ f,a	0.004 $\pm 0.001$ f,a,d,h	0.051 $\pm 0.001$ f,a
15 wt% starch + 15 wt% oil	0.006 $\pm 0.001$ g,a	0.005 $\pm 0.001$ g,a,d,h	0.005 $\pm 0.001$ g,a
20 wt% starch + 0 wt% oil	0.011 $\pm 0.002$ h,a	0.186 $\pm 0.070$ h,a,b,c,e,f,g,i,j,k	0.026 $\pm 0.007$ h,a
20 wt% starch + 5 wt% oil	0.086 $\pm 0.006$ i,a	0.006 $\pm 0.001$ i,a,d,h	0.083 $\pm 0.003$ i,a
20 wt% starch + 10 wt% oil	0.051 $\pm 0.001$ j,a	0.008 $\pm 0.003$ j,a,d,h	0.050 $\pm 0.001$ j,a
20 wt% starch + 15 wt% oil	0.005 $\pm 0.001$ k,a	0.005 $\pm 0.001$ k,a,d,h	0.005 $\pm 0.001$ k,a



**S7. Statistical analysis between the friction coefficients of emulsion microgel particles containing different oil content under physiological degradation at  $\bar{U} = 3 \text{ mm s}^{-1}$**

**Table S7.** Friction coefficient measured at  $3 \text{ mm s}^{-1}$ ,  $37^\circ\text{C}$  and  $2 \text{ N}$  of the starch based particles with different oil contents, column shown with means values  $\pm$  standard deviations with same superscript letter are significantly different ( $p < 0.05$ ).

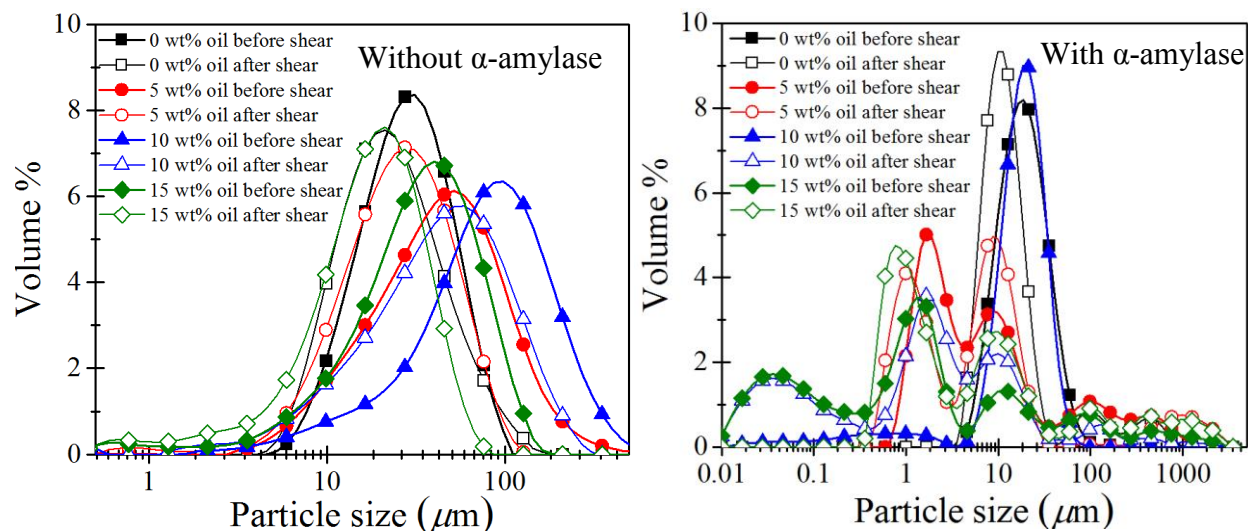
Oil content (wt%)	Coefficient of friction			
	0	5	10	15
15% Starch no buffer	0.428 $\pm 0.107$ a, c, d, e, f	0.026 $\pm 0.007$ a, e	0.101 $\pm 0.009$ a, b, c, d, e, f	0.022 $\pm 0.010$ a
15% Starch + buffer	0.287 $\pm 0.077$ b, a, c, f	0.015 $\pm 0.003$ b, c, e	0.014 $\pm 0.017$ b, a	0.015 $\pm 0.009$ b, d
15% Starch + buffer + $\alpha$ -amylase	0.054 $\pm 0.005$ c, a, b	0.031 $\pm 0.001$ c, b, e	0.012 $\pm 0.001$ c, a	0.017 $\pm 0.009$ c
20% Starch no buffer	0.166 $\pm 0.028$ d, a	0.021 $\pm 0.003$ d, e	0.022 $\pm 0.016$ d, a	0.061 $\pm 0.033$ d, b, f
20% Starch + buffer	0.188 $\pm 0.110$ e, a	0.054 $\pm 0.015$ e, a, b, c, d, f	0.032 $\pm 0.021$ e, a	0.055 $\pm 0.018$ e
20% Starch + buffer + $\alpha$ -amylase	0.070 $\pm 0.023$ f, a, b	0.024 $\pm 0.001$ f, e	0.012 $\pm 0.000$ f, a	0.014 $\pm 0.001$ f, d

**S8. Statistical analysis between the friction coefficients of emulsion microgel particles containing different oil content under physiological degradation at  $\bar{U} = 50 \text{ mm s}^{-1}$**

**Table S8.** Friction coefficient measured at  $50 \text{ mm s}^{-1}$ ,  $37^\circ\text{C}$  and  $2 \text{ N}$  of the starch based particles with different oil contents, column shown with means values  $\pm$  standard deviations with same superscript letter are significantly different ( $p < 0.05$ ).

Oil content (wt%)	Coefficient of friction			
	0	5	10	15
15% Starch no buffer	0.093 $\pm 0.014$ a, e	0.005 $\pm 0.001$ a, c, f	0.005 $\pm 0.002$ a, c, f	0.006 $\pm 0.001$ a
15% Starch + buffer	0.156 $\pm 0.015$ b, c, d, e	0.005 $\pm 0.001$ b, c, f	0.004 $\pm 0.001$ b, c, f	0.005 $\pm 0.001$ b
15% Starch + buffer + $\alpha$ -amylase	0.019 $\pm 0.006$ c, b, e	0.086 $\pm 0.006$ c, a, b, d, e	0.051 $\pm 0.001$ c, a, b, d, e	0.005 $\pm 0.001$ c
20% Starch no buffer	0.011 $\pm 0.002$ d, b, e	0.008 $\pm 0.001$ d, c, f	0.008 $\pm 0.000$ d, c, f	0.006 $\pm 0.000$ d
20% Starch + buffer	0.186 $\pm 0.070$ e, a, c, d, f	0.006 $\pm 0.001$ e, c, f	0.008 $\pm 0.003$ e, c, f	0.005 $\pm 0.001$ e
20% Starch + buffer + $\alpha$ -amylase	0.026 $\pm 0.007$ f, b, e	0.083 $\pm 0.003$ f, a, b, d, e	0.050 $\pm 0.001$ f, a, b, d, e	0.005 $\pm 0.001$ f

### S9. Particle size distribution of 20 wt% starch emulsion microgel particles



**Figure S9.** Particles size distribution of the emulsion microgel particles produced from 20 wt% starch before and after tribological shear.

### S10. Theoretical analysis of the relative indentation and drag force of the different samples

In the mixed lubrication regime, the total load  $W_T$  is supported by both the asperity contact and the lubricant (i.e., emulsion or emulsion microgel particles) separating some regions of the surfaces. According to Otero, et al. <sup>1</sup> the friction coefficient  $\mu$ , in the mixed regime, can be expressed in terms of the friction coefficient given by the lubricant  $\mu_L$  and the one given by the asperities  $\mu_B$  (Equation 1):

$$\mu = f_\lambda^{1.2} \mu_L + (1 - f_\lambda) \mu_B \quad (1)$$

where,  $f_\lambda$  is defined as the load carried by each component,  $W_L = f_\lambda W_T$  for the lubricant and  $W_B = (1 - f_\lambda) W_T$  for the asperities. From Figure 3.a and Figure 5., it is noticeable that the friction coefficients of all lubricants (i.e., sunflower oil, emulsions, starch particles and emulsion microgel particles) ( $\mu_L$ ) are at least two order of magnitude lower compared to the ones obtained with the buffer ( $\mu_B$ ). Therefore, the term at the right side of Equation 1 can be neglected. Under this assumption, the load supported by the lubricant in terms of friction coefficients can be expressed by Equation 2:

$$W_L = \frac{\mu_B - \mu}{\mu_B} W_T \quad (2)$$

In order to understand the physical properties of the lubricant partially separating the contact surfaces a mechanical analysis of the emulsion droplets, starch and emulsion microgel particles in the contact area was introduced. From the Hertz theory at the contact point, the radius of contact  $a_H$  and the indentation of the contact  $\delta$  can be obtained from Equation 3 and 4 for a point of contact supporting a load  $W$ , respectively:

$$a_H^3 = \frac{3}{4} \frac{WR^*}{E^*} \quad (3)$$

and

$$\delta = \frac{a_H^2}{R^*} - f\left(\frac{a_H}{R}\right) \frac{W}{\pi R^* E^* (1-\nu^2)} \quad , \quad (4)$$

$$\text{with } f\left(\frac{a_H}{R}\right) = \frac{2(1+\nu)}{\left(4+\left(\frac{a_H}{R}\right)^2\right)^{3/2}} + \frac{(1-\nu^2)}{\left(4+\left(\frac{a_H}{R}\right)^2\right)^{1/2}}$$

$R^*$ ,  $\nu$  and  $E^*$  represent the reduced radius, Poisson ratio and reduced elastic modulus of the contacts formed by the particles and the PDMS contact surfaces,  $E^*$  was obtained from  $E^* = \left(\frac{1-\nu^2}{E'} + \frac{1-\nu^2}{E''}\right)^{-1}$  where  $E'$  and  $E''$  are the reduced elastic modulus of PDMS and particles, respectively.  $E''$  was estimated from the elastic compression<sup>2</sup>  $E'' = 2G'_f(1+\nu)$ , where  $G'_f$  is the shear elastic modulus of the emulsion droplets or particles. In the case of the emulsion droplets<sup>3-</sup>  
<sup>4</sup>,  $G'_f$  was obtained from:  $G'_f = \frac{2\gamma}{R}$ , where  $\gamma$  is the interfacial tension of the emulsion droplets stabilised by the OSA starch, measured previously at  $\gamma = 27 \text{ mN m}^{-1}$ <sup>5</sup> and  $R$  is the radius of the particle. In the case of the particles,  $G'_f$  was obtained from measurements of the elastic modulus of the gels from which they were prepared<sup>6</sup>.

The load ( $W_L$ ) was assumed to be supported by the emulsion droplets or particles consequently, the load supported by each emulsion droplets ( $W_P$ ) could also be estimated. This was achieved by relating the number of particles, forming a monolayer, inside the contact ( $N_p$ ) with an effective fraction of particles  $\phi_p$  covering the contact area:

$$N_p = \frac{\phi_p a_{TP}^2}{R^2}$$

where  $a_{TP}$  is the Hertz contact radius between the PDMS ball and disc, calculated at 2.07 mm, using Equation 3.

So the load per particles can be written as (Equation 5):

$$W_P = \frac{W_L}{N_P} = \frac{1}{\phi_p} \frac{W_T R^2}{a_{TP}^2} \quad (5)$$

Using this last expression and combining Equations 3 and 4, the relative indentation for a monolayer of particles in the contact can be expressed as (Equation 6):

$$\frac{\delta}{R} = \left(\frac{a_H}{R}\right)^2 - \frac{4}{3\pi(1-\nu^2)} \left(\frac{a_H}{R}\right)^3 f\left(\frac{a_H}{R}\right) \quad (6)$$

where the ratio  $a_H/R$  is independent of  $R$  and relates the relative indentation to the fraction of surface covered by particles  $\phi_p$  independently of the particle radius (Equation 7):

$$\frac{a_H}{R} = \left(\frac{3W_L}{4\phi_p E^* a_T p^2}\right)^{1/3} \quad (7)$$

## S11. References

- (1) Otero, J. E.; Ochoa, E. d. I. G.; Tanarro, E. C.; López, B. d. R. Friction Coefficient in Mixed Lubrication: A Simplified Analytical Approach for Highly Loaded Non-Conformal Contacts. *Advances in Mechanical Engineering* **2017**, 9 (7), 1687814017706266, DOI: 10.1177/1687814017706266.
- (2) Mezger, T. G. *The Rheology Handbook 4th Edition*, Vincentz Network: Hanover, Germany, 2014.
- (3) Torres, O.; Murray, B.; Sarkar, A. Emulsion Microgel Particles: Novel Encapsulation Strategy for Lipophilic Molecules. *Trends in Food Science & Technology* **2016**, 55, 98-108, DOI: <http://dx.doi.org/10.1016/j.tifs.2016.07.006>.
- (4) van Vliet, T. Rheological Properties of Filled Gels. Influence of Filler Matrix Interaction. *Colloid Polym. Sci.* **1988**, 266 (6), 518-524, DOI: 10.1007/bf01420762.
- (5) Tesch, S.; Gerhards, C.; Schubert, H. Stabilization of Emulsions by Osa Starches. *Journal of Food Engineering* **2002**, 54 (2), 167-174, DOI: [http://dx.doi.org/10.1016/S0260-8774\(01\)00206-0](http://dx.doi.org/10.1016/S0260-8774(01)00206-0).
- (6) Torres, O.; Tena, N. M.; Murray, B.; Sarkar, A. Novel Starch Based Emulsion Gels and Emulsion Microgel Particles: Design, Structure and Rheology. *Carbohydrate Polymers* **2017**, 178, 86-94, DOI: <https://doi.org/10.1016/j.carbpol.2017.09.027>.