Gels

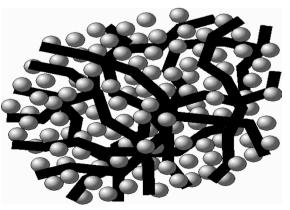


i) What is a gel?

ii) Types of gels

- Chemical gels
- Physical gels

iv) Relation to other *liquid-solid* transitions



A gel?

A gel is a gel, as long as one cannot prove that it is not a gel

K. te Nijenhuis

A gel?

A gel is a gel, as long as one cannot prove that it is not a gel

K. te Nijenhuis

Can we make any useful definition?

⇒ Solid-like properties - sustain shear stress network spanning the system

⇒ Undergoes liquid - solid transition - gelation

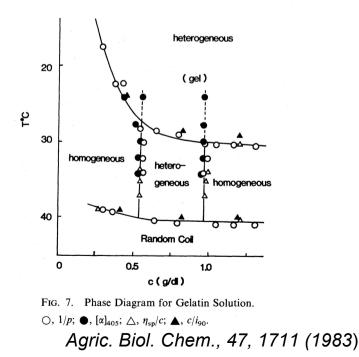
⇒ Heterogeneous - multi component systems dynamics on different time scales multiple length scales

Gelatine: Formed from *collagen*, a protein "found" in animals. When collagen is heated, it breaks down into the *protein gelatin*.

Gelatine swells in water \Rightarrow *polymer solution (liquid)*

At low T gelatine+water forms a solid \Rightarrow a gel water is trapped in a loose polymer network structure





Applications



Araldite 2000-serien i patroner

A gel?

A gel is a gel, as long as one cannot prove that it is not a gel

K. te Nijenhuis

Can we make any useful definition?

⇒ Solid-like properties - sustain shear stress network spanning the system

⇒ Undergoes liquid - solid transition - gelation

⇒ Heterogeneous - multi component systems dynamics on different time scales multiple length scales

Gelation or sol-gel transition

At the gelation point an infinite cluster is created that spans the whole system.

Macroscopic properties changes abruptly \Rightarrow from liquid-like to solid-like.

Gelation can be described as a bond percolation transition

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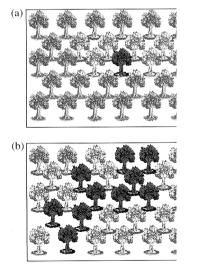
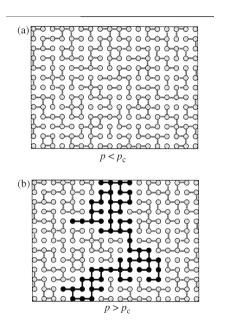


Fig. 6.10 Spreading of a disease in an orchard.

(a) $p \circ q \circ $	$\begin{array}{c} 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 \\ 0 $
(b) $p \circ $	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0

Percolation theory



Gelation can be described as a connectivity transition - *bond percolation problem*

p - probability of bond to neighbour

sol

 $p > p_c$ - gel

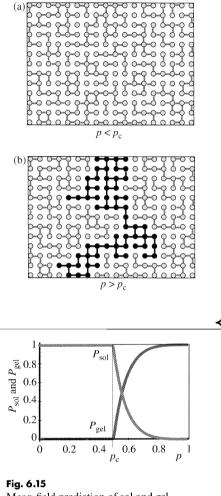
-

 $p < p_c$

In general the problem has not an analytical solution

triangular lattice $p_c \approx 0.347$ square lattice $p_c \approx 0.5$

The gel-fraction



Mean-field prediction of sol and gel fractions for functionality f = 3.

P_{gel} fraction of sites in the system spanning clusters *(gel fraction)*

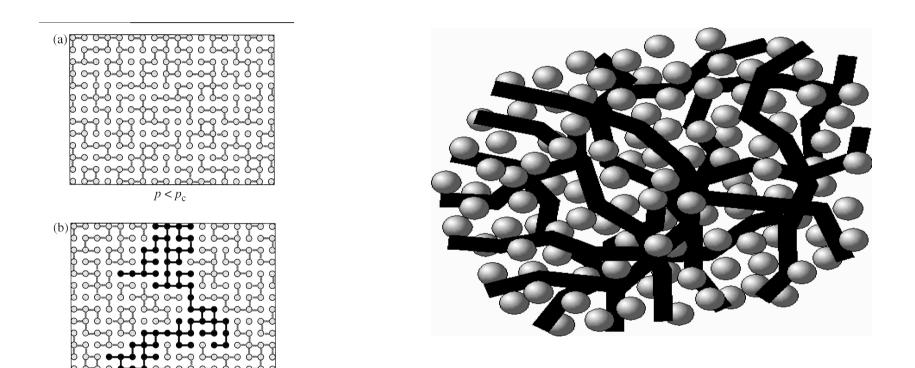
P_{sol} fraction of sites in finite clusters (sol fraction)

 $p \le p_c$ $P_{sol}=1$ and $P_{gel}=0$

 $p \ge p_c$ $P_{sol} < 1$ and $P_{gel} > 0$

Gelation is a continuous transition

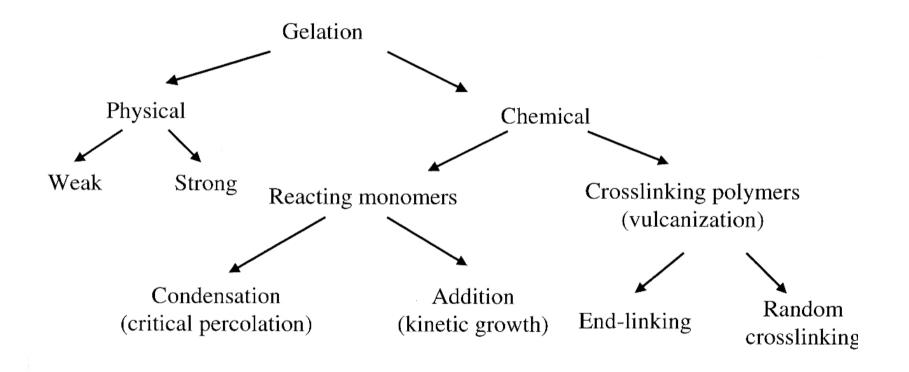
Gel



Heterogeneous system: immobile network + mobile solvent

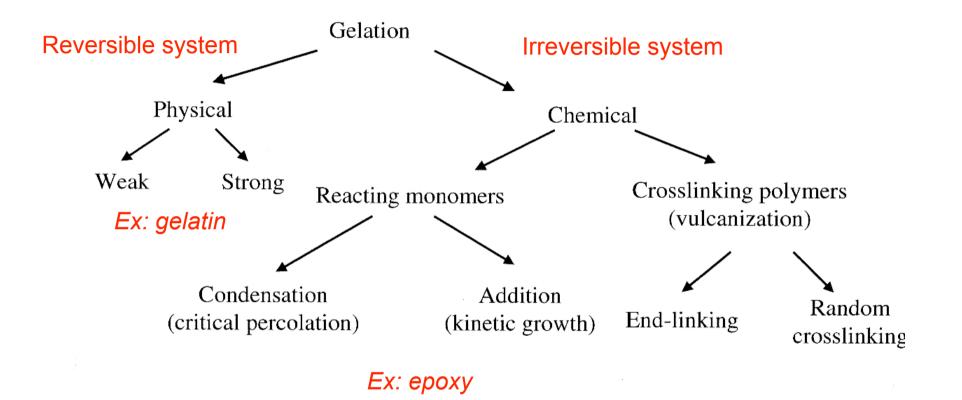
 $p > p_c$

The family of gels



From Rubinstein & Colby: Polymer Physics

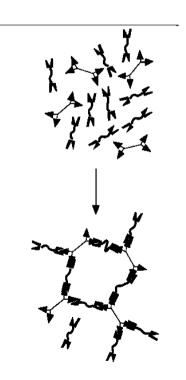
The family of gels



From Rubinstein & Colby: Polymer Physics

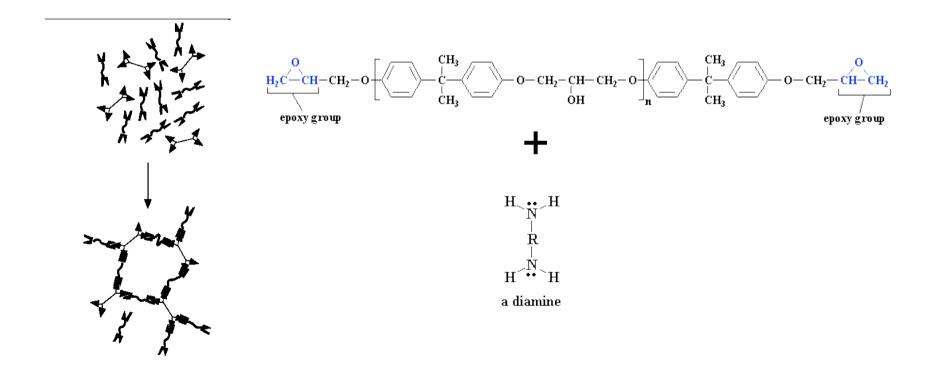
Creating network by *chemical* cross links - covalent bonds

Reacting monomers: Thermosetting resins with monomers and hardener (epoxy)



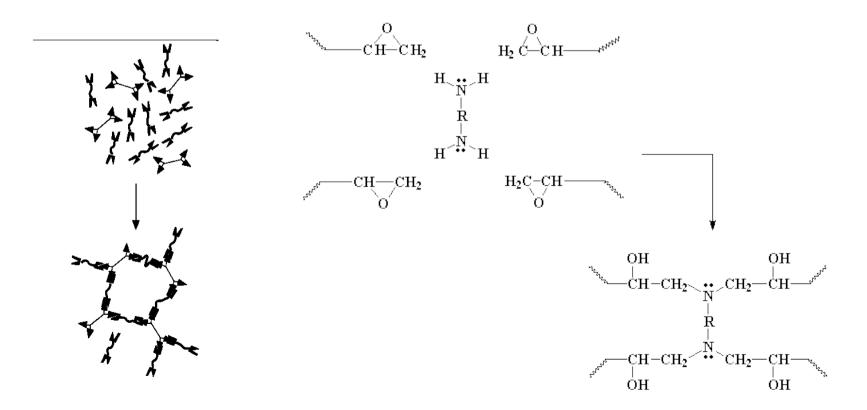
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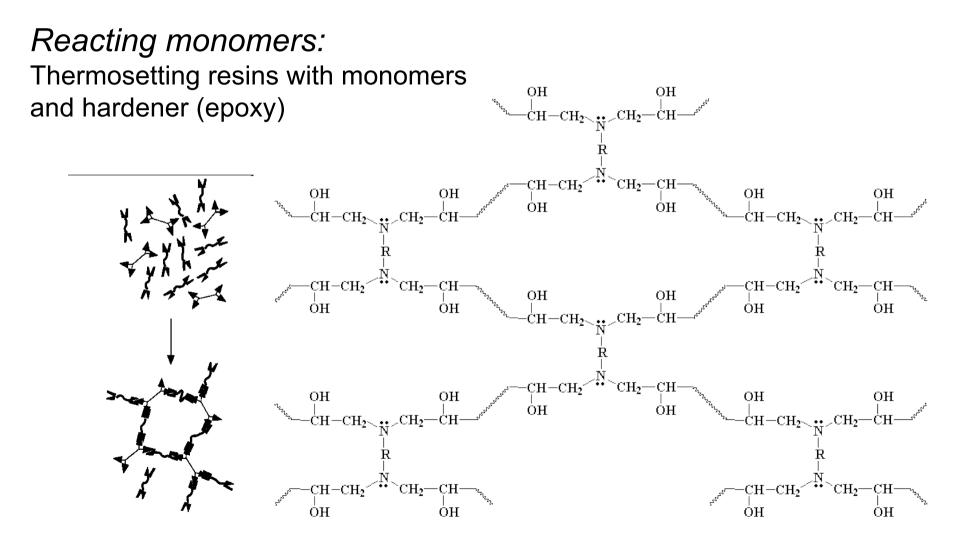


Creating network by *chemical* cross links - covalent bonds

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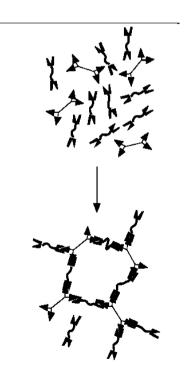


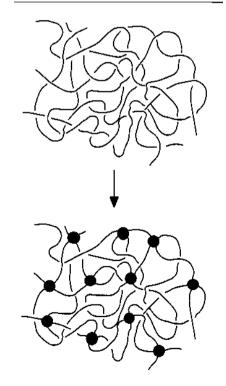
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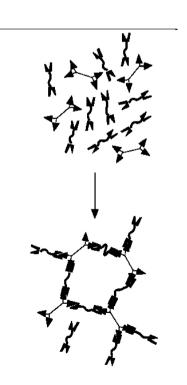
Reacting monomers: Thermosetting resins with monomers and hardener (epoxy) *Cross-linking long polymer chains*, e.g vulcanised rubber





Creating network by *chemical* cross links - covalent bonds

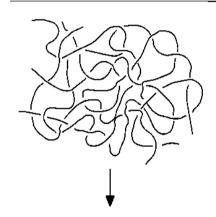
Reacting monomers: Thermosetting resins with monomers and hardener (epoxy) Cross-linking long polymer chains, e.g vulcanised rubber

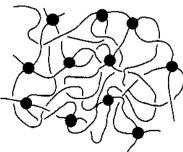


Short stiff segments/ High cross link density

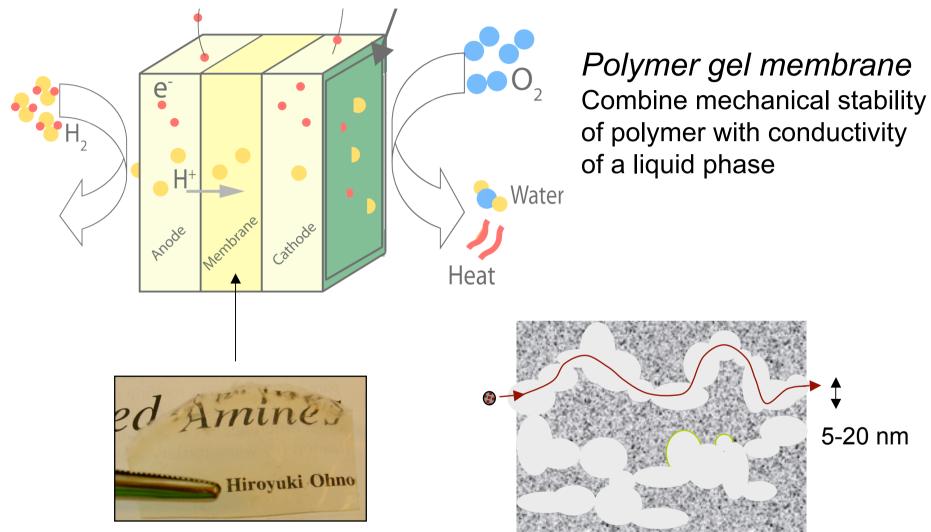
$$G = \frac{\rho RT}{M_x}$$

rigid gel/glassy

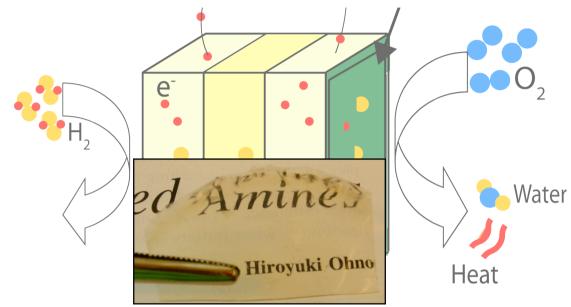




Example I: Fuel cell membranes

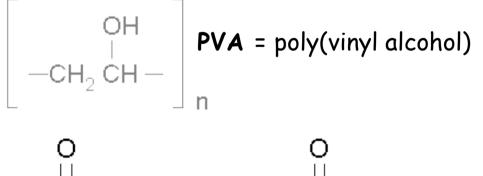


Example I: Fuel cell membranes

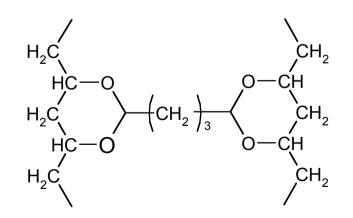


Polymer gel membrane Combine mechanical stability of polymer with conductivity of a liquid phase

Chemical gel: Cross-linked polymer + *acidic solution* (H₂O+H₂SO₄)

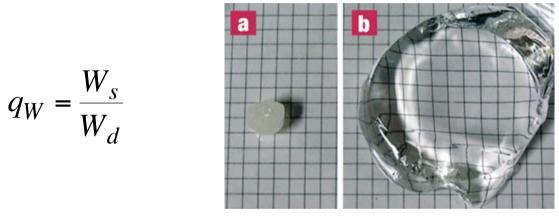


 $H - C - CH_2 CH_2 CH_2 - C - H$ GLA (glutaraldehyde) = Pentane-1,5-dial



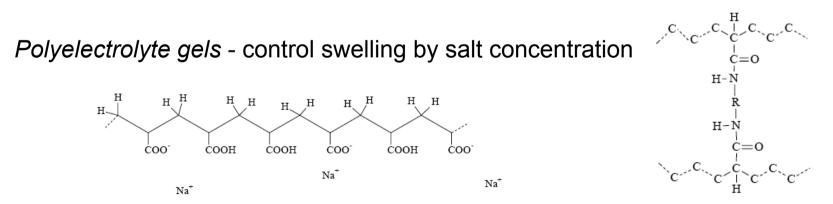
Example II: Superabsorbents

Superabsorbent - a gel that can swell >100 x weight



Nature Materials June 2007, 429

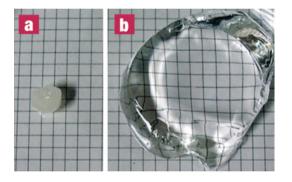
Volume change a balance between osmotic pressure and elasticity

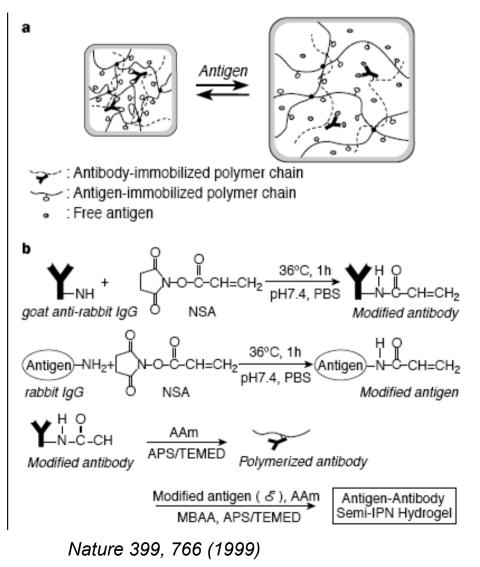


Example II: Superabsorbents

Superabsorbent - a gel that can swell >100 x weight

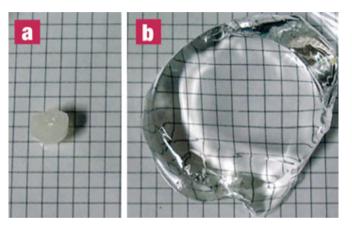
Antigen responsive - control swelling by presence of a specific protein





Example II: Superabsorbents

Superabsorbent - a gel that can swell >100 x weight



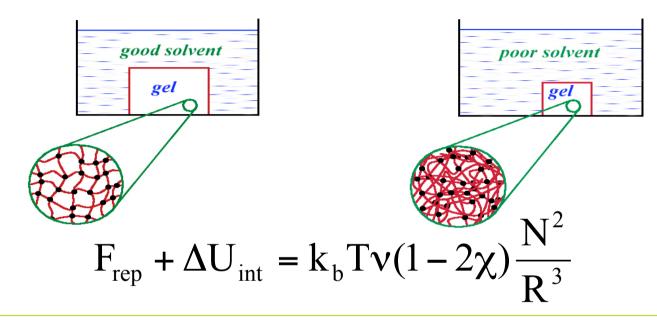
Nature Materials June 2007, 429

Volume change a balance between osmotic pressure and elasticity

Polyelectrolyte gels - control swelling by salt concentration Antigen responsive - control swelling by presence of protein Lipophilic absorbent - swelling in non-polar solvent (oils)

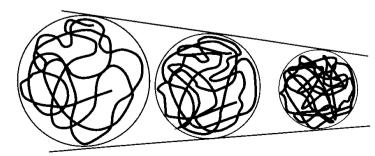
. . . .

Swelling an analogue to coil-globule transition



 χ =1/2 and the two energies cancel and we have a "theta solvent" with pure random walk conformation!

 χ <1/2 the coil is swollen (A good solvent)

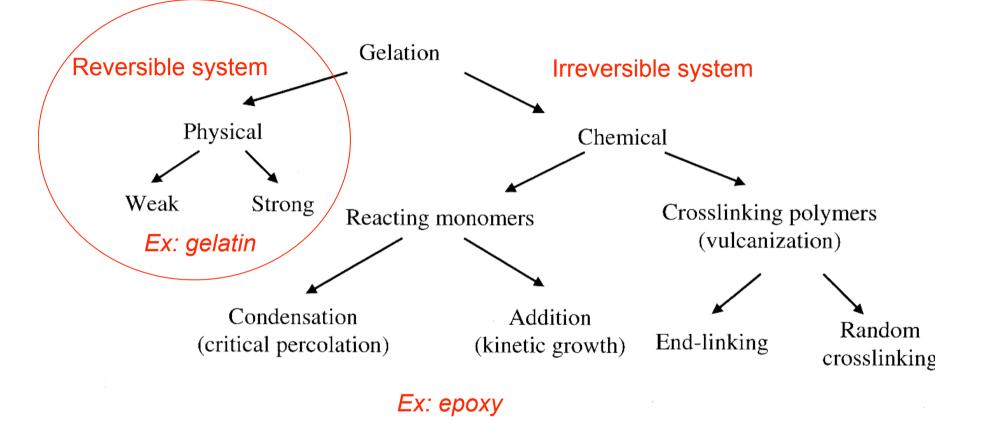


 χ >1/2 the coil forms a globule (A bad or poor solvent)

Good solvent:

Theta solvent: Poor solvent:

The family of gels



From Rubinstein & Colby: Polymer Physics

Physical gels

Creating network by physical cross links

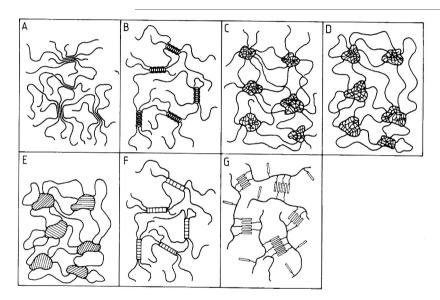
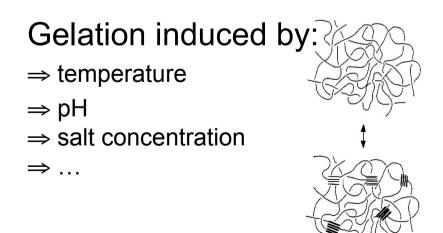


Fig. 3A–F. Schematic view of various kinds of Flory's type 3 gels: A PVC/plasticizer; B aqueous gelatin; C atactic PS in CS_2 ; D triblock copolymer SBS in tetradecane; E PO-EO-PO triblock copolymer in water; F s-PMMA and i-PMMA in toluene; G dissolved SCLCP

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Reversible cross-links

- \Rightarrow micellar crystallites
- \Rightarrow helix formation
- \Rightarrow glassy entaglements
- \Rightarrow micro-phse separation
- \Rightarrow hydrogen or ionic bonds

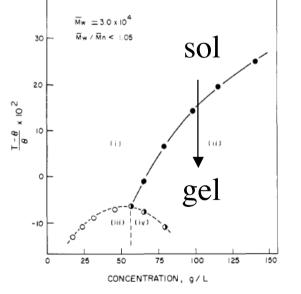


Thermoreversible gelation

Reversible transition from liquid-like to solid-like behavior Found for a large range of macromolecular systems, biological as well as synthetic polymers (polymer solutions)

Gelation mechanism?

- crystalline cross links
- entanglement
- phase separation
- aggregation/jamming



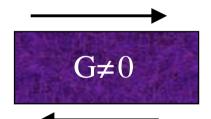
Measuring the gel-point

Force

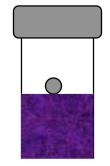
Rheology experiment

Force

Transition from liquid-like to solid-like behavior \Rightarrow development of a shear modulus (ω =0)

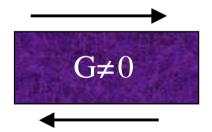


Easy in the lab method \Rightarrow Falling ball \Rightarrow TTT (tilt-test-tube)



Measuring the gel-point

Rheology experiment Transition from liquid-like to solid-like behavior \Rightarrow development of a shear modulus (ω =0)



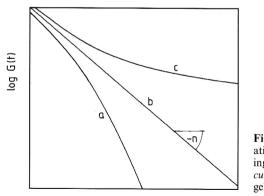


Fig. 4. Double logarithmic plot of the relaxation shear modulus vs time for a crosslinking system; curve a – before the gel point; curve b – at the gel point; curve c – after the gel point

Te Nijenhuis, Thermoreversible Networks

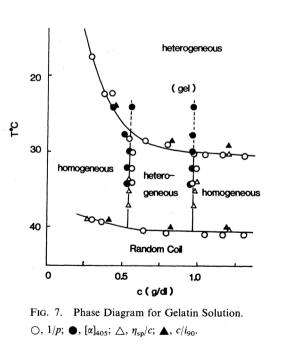
Winter-Chambon method At the gel-point

 $G(t) = St^{-n}$

Gelatine: Formed from *collagen*, a protein "found" in animals. When collagen is heated, it breaks down into the *protein gelatin*.

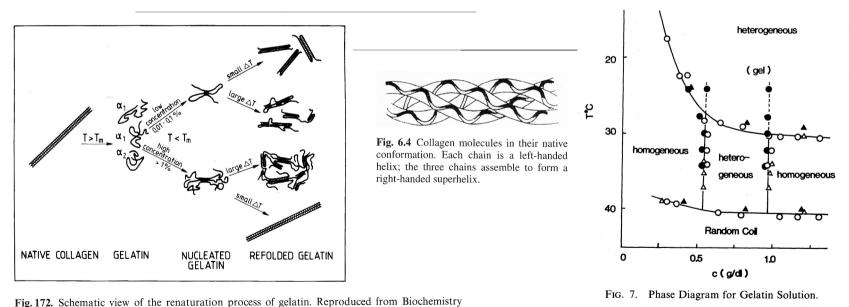
A thermoreversible system - gelatine+water





Gelatine: Formed from *collagen*, a protein "found" in animals. When collagen is heated, it breaks down into the *protein gelatin*.

A thermoreversible system - gleatine+water Crosslinks from helix formation



 \bigcirc , 1/p; \bigcirc , $[\alpha]_{405}$; \triangle , $\eta_{\rm sp}/c$; \blacktriangle , c/i_{90} .

[Ref. 460] by the courtesy of The American Chemical Society

Te Nijenhuis, Thermoreversible Networks

Gelatine: Formed from *collagen*, a protein "found" in animals. When collagen is heated, it breaks down into the *protein gelatin*.

A thermoreversible system - gleatine+water Crosslinks from helix formation

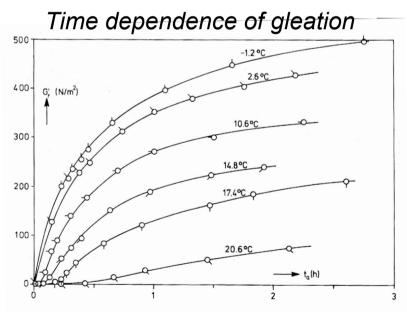
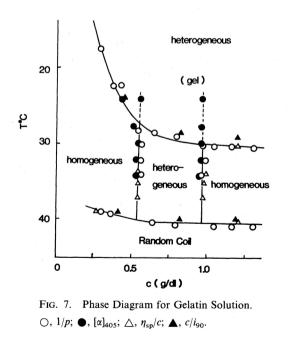
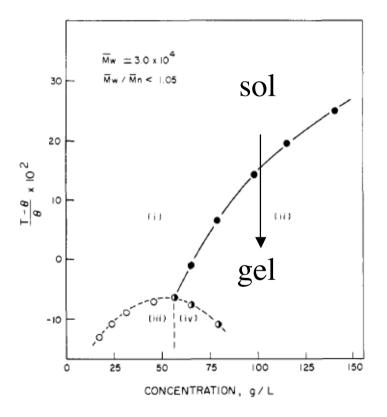


Fig. 173. Storage modulus of aqueous 1.95 wt% gelatin ($\bar{M}_w = 70 \text{ kg/mol}$) vs ageing time for several ageing temperatures; angular frequency $\omega = 0.393 \text{ rad/s}$. Reproduced from Colloid Polym Sci [Ref. 23] by the courtesy of Steinkopff Verlag Darmstadt, FRG

Te Nijenhuis, Thermoreversible Networks



Gelation and phase separation

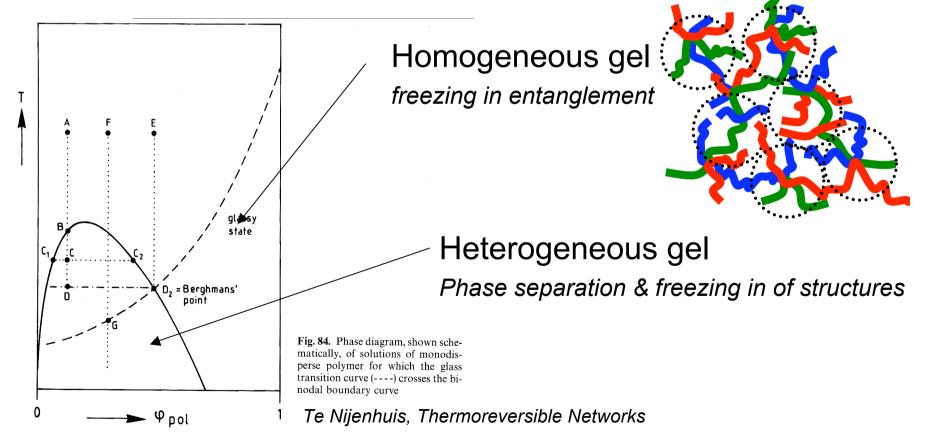


Phase diagram for aPS/toluene

Gelation by phase separation

For polymer solutions we can form

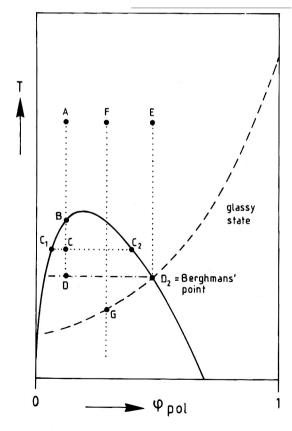
- homogeneous gels
- heterogeneous gels (phase separated)



Gelation by phase separation

For polymer solutions we can form

- homogeneous gels
- heterogeneous gels (phase separated)



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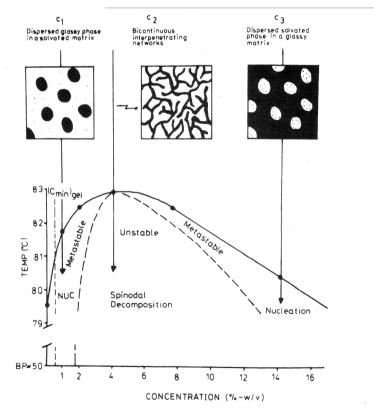


Fig. 86. Detail of Upper Critical Temperature phase diagram of aPS ($\bar{M}_w = 2750 \text{ kg/mol}$) in cyclohexanol, including expected variation in (gel) morphology with concentration. Reproduced from Makromol Chem [Ref. 276] by the courtesy of the authors and of Hüthig & Wepf Verlag Publishers, Zug, Switzerland

Gelation by phase separation

For polymer solutions we can form

- homogeneous gels
- heterogeneous gels (phase separated)

Creating different textures in the material ⇒ important for e.g taste

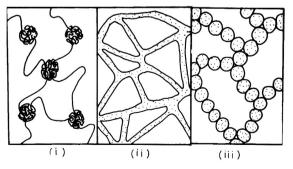


Fig. 88i-iii. Schematic illustration of the three classes of gels: i molecularly connected; ii phase connected (continuous); iii phase connected (adhesive). Reproduced from Makromol Chem [Ref. 276] by the courtesy of the authors and of Hüthig & Wepf Verlag Publishers, Zug, Switzerland

Te Nijenhuis, Thermoreversible Networks

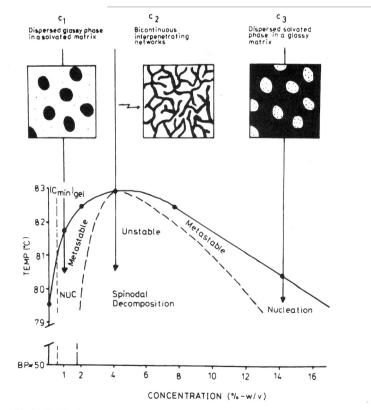


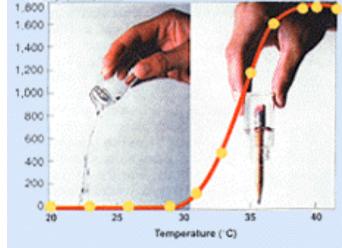
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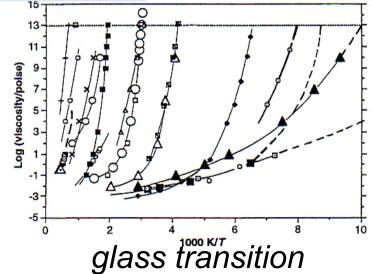
Solid - liquid transitions

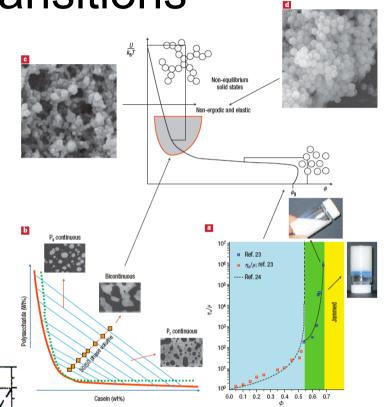
gelation











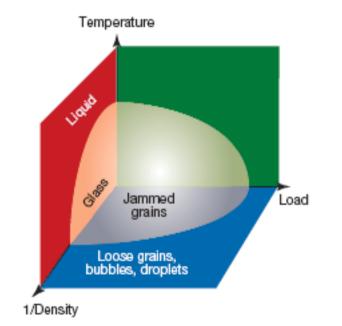
colloidal aggregation

Solid - liquid transitions gelation Hydrogel's viscosity changes dramatically with temperature Non-equilibrium enlin etatae Viscosity (centipoise) Non-ergodic and elastic 1,800 1,600 Arrest of molecular/structural motion 1,400 1,200 1,000 800 Dramatic change in viscosity 600 Ref. 23 η_o/μ; ref. 23 400 200 10 Non-equilibrium transitions 35 25 P, continuou 20 Temperature (°C) 15 0 13 0.0 0.1 0.2 0.3 0.4 0.5 0.6 0.7 Casein (wt%) 11 Similar relaxation patterns *lloidal aggregation* Log (viscosity/poise) 5 3 -3 -5 8 10 2

glass transition

Jamming?

A unifying picture of glass formation, gelation and colloidal aggregation?



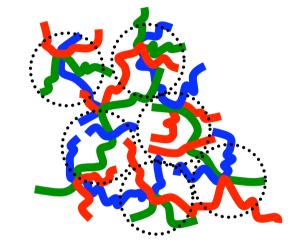


Figure 1 The jamming phase diagram proposed by Liu and Nagel².

Weitz, Nature 411, 774 (2001)

Next lecture

Thursday 4/10 8.00

 \Rightarrow Experimental techniques for soft matter



