

## **THERMAL DECOMPOSITION OF SOME CHEMICAL COMPOUNDS USED AS FOOD PRESERVATIVES AND KINETIC PARAMETERS OF THIS PROCESS**

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### **Abstract**

Thermal decomposition processes of selected chemicals used as food preservatives such as sodium formate, sodium propionate, sodium nitrates(V and III) and sodium sulphate(IV) were examined by the derivatographic method. Based on the curves obtained, the number of decomposition stages and characteristic temperatures of these compounds have been found. Mass decrements calculated from TG curves ranged from 28.9% for sodium formate to 77.8% for sodium nitrate(V), while sodium sulphate showed a mass increment of 5.6%. Kinetic parameters such as activation energy ( $E_a$ ), frequency factor ( $A$ ) and reaction order ( $n$ ) were calculated from TG, DTG and T curves. Sodium formate shows the highest values of  $E_a$  and  $A$  which amount to  $171.7 \text{ kJ mol}^{-1}$  and  $5.8 \cdot 10^{14} \text{ s}^{-1}$ , respectively, while the lowest ones,  $E_a=28.2 \text{ kJ mol}^{-1}$  and  $A=3.65 \cdot 10^2 \text{ s}^{-1}$  belong to sodium nitrate(V).

**Keywords:** food preservatives, kinetic parameters, thermal decomposition

### **Introduction**

Food preservatives are chemicals that prevent food from decaying, prolonging food life with relatively low doses not exceeding 0.2% and sometimes even considerably lower. They show no or almost no effects on the flavour of food being preserved [1]. Food preservatives function is either to kill microorganisms or inhibit their growth, which prevents undesirable processes such as fermentation, mildew growing or rotting. However, not all antiseptics may be used in food due to their toxicity. There are only ten various chemicals permissible as food preservatives in Poland [2], such as:

1. Benzoic acid (E 210) and sodium benzoate (E 211);
2. *p*-Hydroxybenzoic acid ethyl ester (E 214) and *p*-hydroxybenzoic acid ethyl ester sodium salt (E 215);
3. *p*-Hydroxybenzoic acid propyl ester (E 216) and *p*-hydroxybenzoic acid propyl ester sodium salt (E 217);
4. Formic acid (E 236), sodium formate (E 237) and calcium formate (E 238);
5. Nisin (E 234);
6. Propionic acid (E 280), sodium propionate (E 281) and calcium propionate (E 262);

7. Sodium sulphate (IV) (E 221);
8. Sodium sorbate (E 201);
9. Sodium nitrate (V) (E 251), potassium nitrate (V) (E 252);
10. Sodium nitrate (III) (E 250).

Among them, compounds such as sodium sulphate (IV), sodium sorbate and sodium benzoate have found the most common use.

Aim of the present study was to examine the thermal decomposition of selected food preservatives at high temperatures and to determine the kinetic parameters of these processes.

## Materials and methods

Following compounds were used for the study: sodium benzoate (POCh S. A. – Gliwice), sodium propionate (Fluka), sodium formate (Fluka), sodium nitrate (V, III) and sodium sulphate (IV) (POCh S. A. – Gliwice).

Thermal curves were recorded by means of a Paulik-Paulik-Erdey 1000/1500 Derivatograph of MOM (Hungary). Weighed portions of the sample under investigation were from 200 to 600 mg depending on the density. Samples were heated up to 1273 K under static atmosphere of air a rate of 10 deg min<sup>-1</sup> in corundum crucibles, using  $\alpha$ -Al<sub>2</sub>O<sub>3</sub> as reference.

Based on the TG, DTG and T curves obtained, the following kinetic parameters of first step thermal decomposition were determined: activation energy ( $E_a$ ), frequency factor ( $A$ ) and reaction order ( $n$ ). The values of the kinetic parameters are one of the most important characteristics in thermal analysis. In accurate determine conditions experiment the values of the kinetic parameters are characteristic for particular chemicals [3]. The calculations were carried out, assuming that deviations from the Arrhenius equation can be correlated linearly only in the initial phase decomposition of the examined samples [4–7].

The Arrhenius equation in logarithmic form (Eq. (1)) was solved graphically:

$$\log(dm/dt) = \log A + n \log c - E_a / RT \quad (1)$$

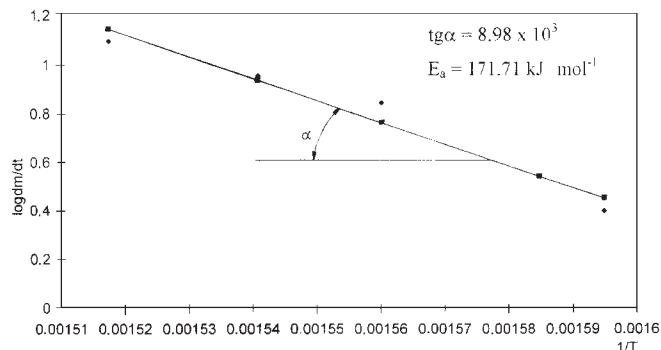
The value of  $c$  was calculated from Eq. (2)

$$c = (\Delta m_\infty - \Delta m) / \Delta m_\infty \quad (2)$$

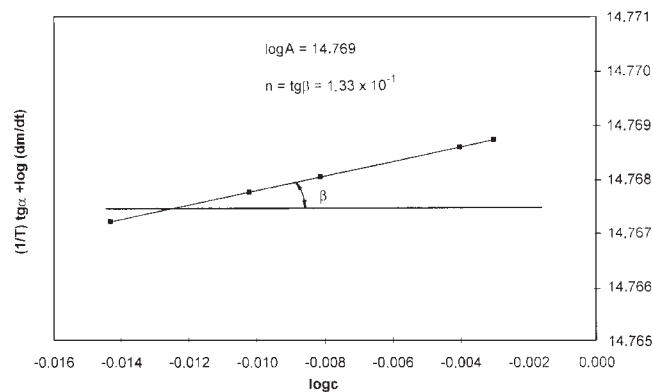
where  $\Delta m_\infty$  – maximum mass loss at the given stage. In order to calculate the activation energy  $E_a$ , the plot function  $\log(dm/dt) = f(1/T)$  was made as shown in Fig. 1. Knowing the value of  $E_a$ , function (Eq. (3)) was plotted:

$$1/T(\text{tg}\alpha) + \log(dm/dt) = f(\log c) \quad (3)$$

as shown in Fig. 2. The slope of the straight line obtained corresponds to the order of reaction  $n$  ( $n = \text{tg}\beta$ ). The value pointed out by the straight line on the axis of ordinates is equal to  $\log A$ .



**Fig. 1** Graphic dependence  $\log(dm/dt)=f(1/T)$  applied for appointing activation energy  $E_a$  of I step thermal decomposition sodium formate



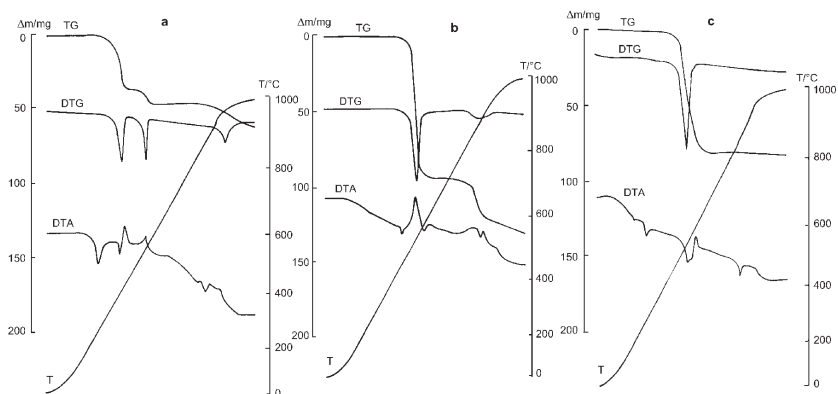
**Fig. 2** Graphic dependence  $\log(dm/dt)+1/T \log a=f(\log c)$  applied for appointing frequency factor ( $A$ ) and reaction order ( $n$ ) of I step thermal decomposition sodium formate

## Results and discussion

Figure 3 shows groups of derivatographic curves obtained for sodium formate (Fig. 3a), sodium benzoate (Fig. 3b) and sodium propionate (Fig. 3c).

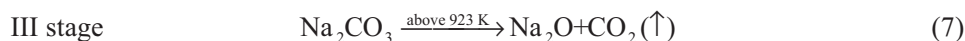
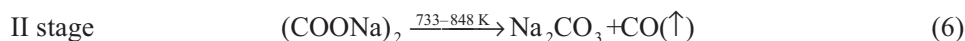
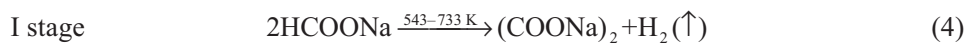
### *Sodium formate HCOONa*

From the course of the TG, DTG and DTA curves (Fig. 3a) it can be seen that HCOONa is decomposed in three stages. The decomposition begins at a temperature of 510 K, melting of sample endothermic peak in the DTA curve without mass decrement. The first stage of decomposition takes place in the temperature range 543–733, most rapidly at 703 K. The mass decrement at this stage is 10.7%. In this temperature range the DTA curve indicates an endothermic reaction (700 K) which suddenly turns



**Fig. 3** Thermal curves of samples: a – sodium formate  $m_0=0.200$  g, TG=200; b – sodium benzoate  $m_0=0.200$  g, TG=200; c – sodium propionate  $m_0=0.208$  g, TG=200

to an exothermic one at 720 K. The second decomposition stage proceeds the most rapidly at 843 K, with mass decrement being 5.6%. The small exothermic peak in the DTA curve corresponds to the second stage. The small endothermic peak in the DTA curve appears at a temperature 1123 K it is the melting point  $\text{Na}_2\text{CO}_3$  formed in the crucible. The thermal decomposition of sodium formate is a complex process. Based on the TG, DTG, DTA curves and earlier studies [8–10] the following reactions are possible:



#### *Sodium benzoate $\text{C}_6\text{H}_5\text{COONa}$*

Figure 3b shows derivatographic curves obtained for sodium benzoate. Thermal decomposition  $\text{C}_6\text{H}_5\text{COONa}$  takes place in two stages. It begins at a temperature of 728 K melting of the sample (endothermic peak in the DTA curve). The first stage of thermal decomposition takes place at 783 K (peak in the DTG curve). Mass decrement at this stage is 35.8%. The second mass loss observed at 1103 K, it is smaller than the first – 12.3% of its mass. By reaching the temperature 1153 K a small endothermic peak appears in the DTA curve the melting point  $\text{Na}_2\text{CO}_3$ . Total mass decrement of the sodium benzoate sample on heating within the temperature range from 293 to 1273 K amounts to 48.1%. Based on derivatographic curves and earlier ther-



**Table 1** Data based on thermoanalytical curves of thermal decomposition process of food preservatives

Name of compounds	I stage				II stage				III stage				All mass loss/%
	$T_i$ /K	$T_m$ /K	$T_f$ /K	$\Delta m_I$ /%	$T_i$ /K	$T_m$ /K	$T_f$ /K	$\Delta m_{II}$ /%	$T_i$ /K	$T_m$ /K	$T_f$ /K	$\Delta m_{III}$ /%	
HCOONa	543	703	733	10.7	733	843	848	5.6	923	1173	–	12.6	28.9
C <sub>6</sub> H <sub>5</sub> COONa	748	783	848	35.8	948	1103	1253	12.3	–	–	–	–	48.1
CH <sub>3</sub> CH <sub>2</sub> COONa	673	783	843	31.7	–	–	–	14.6	–	–	–	–	46.3
NaNO <sub>3</sub>	793	1143	1243	77.8	–	–	–	–	–	–	–	–	77.8
NaNO <sub>2</sub>	963	1173	1263	73.3	–	–	–	–	–	–	–	–	73.3
Na <sub>2</sub> SO <sub>3</sub>	573	773	823	–5.6	–	–	–	–	–	–	–	–	–5.6

$T_i$  – initial temperature  
 $T_m$  – peak temperature  
 $T_f$  – final temperature

range 793–1243 K corresponds to the loss of NO. By reaching the final measurement temperature 1273 K, the samples loses 77.8%. Thermal decomposition  $\text{NaNO}_3$  according to the following reaction [14–15]:



#### Sodium nitrate (III) $\text{NaNO}_2$

The decomposition processes of  $\text{NaNO}_2$  and  $\text{NaNO}_3$  are similar (Fig. 4b) within one stage. It starts with melting at a temperature 553 K (endothermic peak DTA). Mass decrement of the sample begins at 963, proceeds violently at 1173 and is terminated at 1243 K. For  $\text{NaNO}_2$  the decomposition temperatures are slightly lower than for  $\text{NaNO}_3$ , with its mass decrement amounting to 73.3%.

The DTA curve indicates an endothermic reaction (970 K) which suddenly turns to an exothermic one at 1200 K. While decomposition  $\text{NaNO}_2$  the following reaction is possible:



#### Sodium sulphate (IV) $\text{Na}_2\text{SO}_3$

Figure 4c shows the thermoanalytical curves obtained for  $\text{Na}_2\text{SO}_3$ . A different behaviour was observed during the heating  $\text{Na}_2\text{SO}_3$  at 773 K which shows a gain in mass by 5.6%. This is due to the oxidation of  $\text{Na}_2\text{SO}_3$  to  $\text{Na}_2\text{SO}_4$  with air oxygen at elevated temperature. The following reaction is possible [16–17]



The values of characteristic temperatures and mass decrements for all investigation compounds are given in Table 1.

Kinetic parameters of the first stage of the examined compounds decomposition were calculated for the initial phase of that stage where the function  $\log(dm/dt) = f(1/T)$  is a straight line. The kinetic parameter values found for the compounds examined are listed in Table 2.

**Table 2** Kinetic parameters of I stage thermal decomposition some food preservatives

Name of compound	Kinetic parameters		
	Activation energy $E_a/\text{kJ mol}^{-1}$	Frequently factor $A / \text{s}^{-1}$	Order of reaction $n$
HCOONa	171.7	$5.88 \cdot 10^{14}$	$1.33 \cdot 10^{-1}$
$\text{C}_6\text{H}_5\text{COONa}$	161.2	$1.22 \cdot 10^{12}$	$1.92 \cdot 10^{-1}$
$\text{CH}_3\text{CH}_2\text{COONa}$	58.8	$7.97 \cdot 10^4$	$4.90 \cdot 10^{-1}$
$\text{NaNO}_3$	28.2	$3.65 \cdot 10^2$	$6.68 \cdot 10^{-1}$
$\text{NaNO}_2$	52.0	$5.64 \cdot 10^4$	$3.20 \cdot 10^{-1}$

The value of  $E_a$  for sodium formate HCOONa is  $171 \text{ kJ mol}^{-1}$ , the frequency factor  $A=5.88 \cdot 10^{14} \text{ s}^{-1}$ , and the reaction order  $n=1.33 \cdot 10^{-1}$ . The kinetic parameters for sodium benzoate show lower values, namely:  $E_a=161 \text{ kJ mol}^{-1}$ ,  $A=1.22 \cdot 10^{12} \text{ s}^{-1}$  and  $n=1.92 \cdot 10^{-1}$ . Sodium nitrate(V) shows the lowest activation energy  $E_a=28 \text{ kJ mol}^{-1}$ , with its  $A$  and  $n$  values amounting to  $3.65 \cdot 10^{12} \text{ s}^{-1}$  and  $6.68 \cdot 10^{-1}$ , respectively. The kinetic parameters for the remaining compounds under investigation assume intermediate values as listed in Table 2.

## Conclusions

The compounds used as preservatives in food industry are of very different chemical character and therefore their thermal decomposition proceeds differently. Among six examined food preservatives in this study, only sodium formate HCOONa decomposes in three stages, its decomposition begins at the lowest temperature and it loses the least of its mass. The decomposition of sodium nitrate(III)  $\text{NaNO}_2$  begins at the highest temperature, which indicates that it has the highest thermal stability among the examined food preservatives. The highest mass decrement due to thermal decomposition is shown by sodium nitrate(V).

The results obtained indicate that the derivatographic method may be used to examine the thermal decomposition of food preservatives. This method allows one to monitor the processes taking place on increasing the temperature of samples under testing.

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