Technical Program

Sorption Symposium Europe *2024*

Homepage Register here

Spotlighting Innovation in Sorption Science

Sorption Symposium Europe 2024 will gather together leading researchers from across the academic and industrial spectrum to deliver cutting-edge talks on the latest advances in sorption science theory and applications.

Program Overview

Day 1 - Weds 18 Sept:

Pharma Applications

Day 2 - Thurs 19 Sept:

New Materials & Applications

Exploring a diverse range of topics across two days of dedicated technical sessions, and with a special limited-availability training day on Thurs, 20 September, this is a can't-miss event for sorption researchers and students looking to elevate their expertise, and get up-to-date on the latest insights from leading voices in the field.

- Day 1 | Weds 18 Sep - Pharma Applications
- Day 2 | Thurs 19 Sep - New Materials & Applications

10:00 - 10:30 | Welcome Speech
Nektaria Servi, *Surface Measurement Systems*, Prof. A. Bismarck, *University of Vienna*

10:30 - 11:00 | Pharma Applications
Dr. M. Majumder, *M2M Pharmaceuticals*

11:00 – 11:30 | Predicting Amorphous Solid Dispersion Shelf Life with Various Dynamic Vapor Sorption Experiments and in-silico predictions
Dr. C. Lübbert, *Amofor*

11:30 – 12:00 | Beyond the Isotherms
Dr. P. Basford, *Particology*

12:00 - 13:00 | Lunch

13:00 - 13:30 | Beneath the Surface of Modern Problems: Employing IGC to Address Global Issues
Dr. A. Kondor, Surface Measurement Systems

13:30 - 14:00 | Use of DVS to Identify Hydrated Forms in a Complex API Mixture
Dr. H. McLachlan, *Cambrex*

14:00 – 14:30 | Understanding Tablet Packaging: The Impact of Residual Solvent Levels in the Presence of Water Scavengers
Dr. F. Lack, *F. Hoffmann-La Roche AG*

14:30 - 15:00 | Coffee Break

15:00 – 15:30 | Moisture Migration Dynamics in Speciality Sugars
Dr. B. Kaur, *University of Greenwich*

Baldeep Kaur and Michael Bradley
The Wolfson Centre for Bulk Solids Handling technology, University of Greenwich, Central Avenue, Chatham Maritime, Kent ME4 4TB, UK.

All materials tend to attain equilibrium moisture content when in contact with the ambient environment. The moisture content of conditioned sugar is typically below 0.5%. Speciality sugars, such as, demerara sugar is very sensitive to moisture due to its unique composition. The type of sugarcane used to produce demerara sugar also affects the physical characteristics and crystal structure formation due to the presence of impurities. The surface moisture on freshly formed demerara crystals dries off during conditioning, whereas the inherent moisture does not dry off completely during standard conditioning process. When the freshly conditioned demerara sugar is stored in the bulk bags, the inherent moisture slowly migrates to the surface of crystal resulting in the stickiness between the crystals which results in caked bulk bags. The moisture migration dynamics in demerara sugar impacts the quality of sugar when stored and/or transported in bulk quantities. This research explores moisture migration related parameters which affect the quality of the speciality sugars.

15:30 – 16:00 | Dynamic Vapour Sorption as a Useful Tool for Predicting Caking During Storage

Dr. G. Almeida, *Agroparistech*

16:00 – 16:30 | New Mathematical Methodologies for Extracting Transport and Thermodynamic Properties from Sorption Data

Dr. O. Vitrac, *Agroparistech*