ITMF, ICCTM
Stickiness Working group

About fibre conservation in the frame of the creation of reference materials for stickiness testers

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Key ideas

Stickiness is mainly due to sugars present in fibres

These sugars are from 2 main origins:
  – Physiological sugars: disappear after a period
  – Entomological sugars: remain in fibres

If cotton standards are to be produced to allow the check and/or the calibration of stickiness testers for both origins of sugars

→ the reference material has to be stored in conditions insuring the optimal stability of its stickiness level for predetermined validity duration
In the food industry, several techniques exist for increasing the duration of food conservation:

- **Heat:**
  - pasteurization, sterilization
- **Cold:**
  - cooling, freezing, deep-freezing
- **Other techniques:**
  - modified atmosphere, vacuum, freeze-drying, dehydration, irradiation, fermentation, salting, bruning and smoking
Is the actual storage (from UHVICC to user) mode for UHVICC applicable for stickiness reference material? If not, how could we improve it?

For cotton, reference material is or may be preserved using the following techniques:

- Cold: Cooling (USDA for Universal Cotton Standards Benchmark bales for Grade),

- Other techniques: Modified atmosphere, vacuum, dehydration?
Question

Who is willing to study in this direction?