



ITMF, ICCTM

Stickiness Working group

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

Centre
de coopération
internationale
en recherche
agronomique
pour le
développement

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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

Key ideas

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**

Key ideas

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?

**Who is willing
to study in this
direction?**