

# GREEN SYNTHESIS OF COSMETICS INGREDIENTS

Grupo de Investigación

QUÍMICA SOSTENIBLE – UMU / E-060-10



# ACTIVIDADES DE INVESTIGACIÓN

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GRUPO DE INVESTIGACIÓN

## E060-10 QUÍMICA SOSTENIBLE

Ver PDF

**Departamento** BIOQUÍMICA Y BIOLOGÍA MOLECULAR "B" E INMUNOLOGÍA

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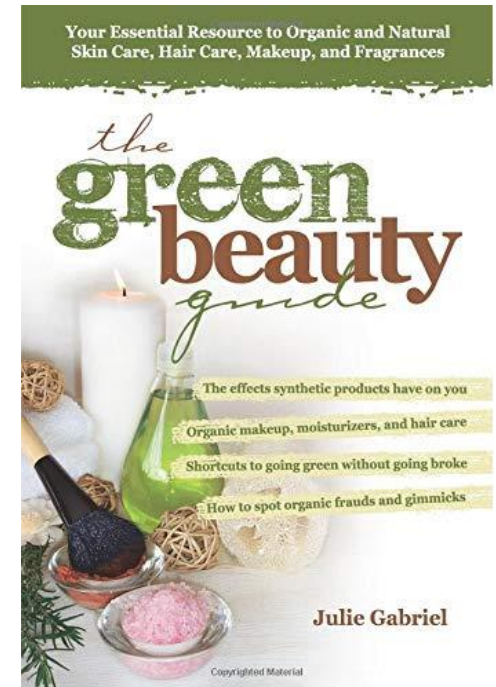
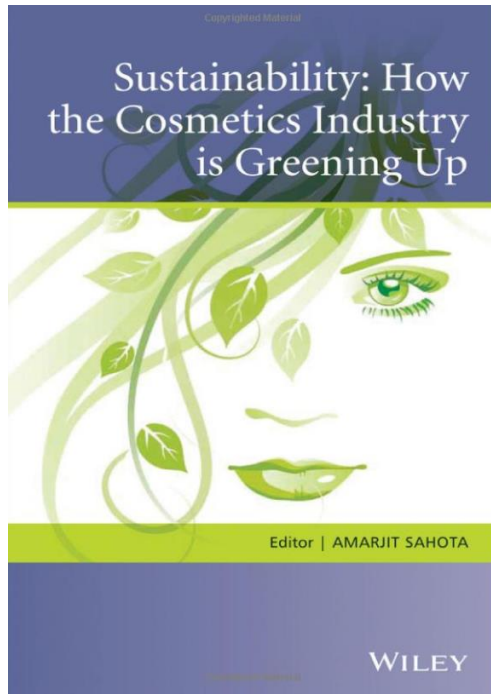
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<http://www.um.es/sustainablechemistry/>

# GREEN AND SUSTAINABLE COSMETICS



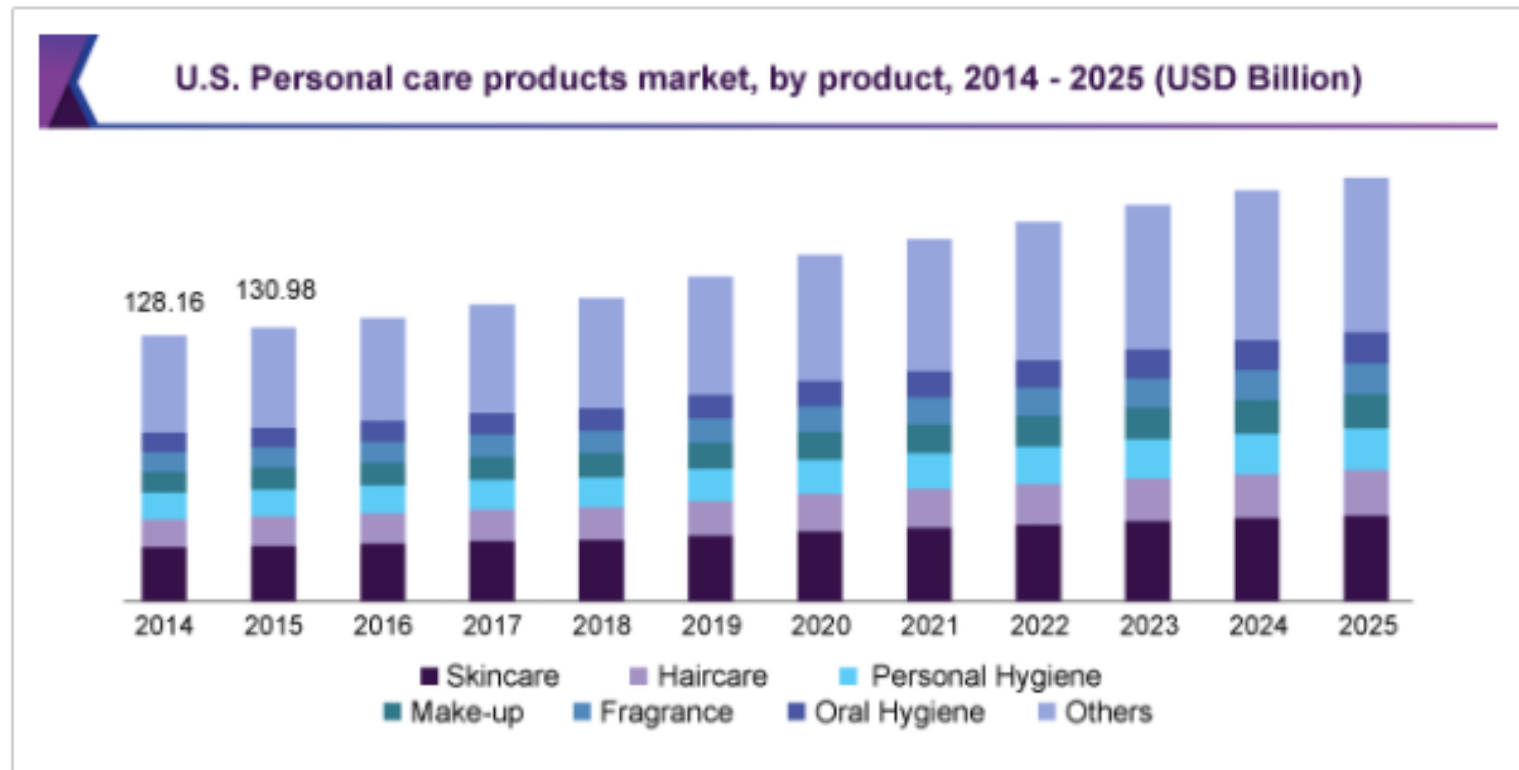
## THE FUTURE OF *Sustainable* COSMETICS

By 2025, the organic beauty market will reach \$25.11 billion.

## U.S. Personal Care Products Market Size, Share & Trends Analysis Report By Product (Skincare, Haircare, Personal Hygiene, Make-up, Fragrances, Oral Hygiene), Competitive Landscape, And Segment Forecasts, 2018 - 2025

Published Date: Jan, 2018 | Base Year for Estimate: 2016 | Report ID: GVR-2-68038-301-0

Format: Electronic (PDF) | Historical Data: 2014 - 2015 | Number of Pages: 74



# What does Green Cosmetics mean ....?

- Natural products / ingredients
- Renewable resources
- Solvent-free process and products
- Biotechnological transformations
- .....

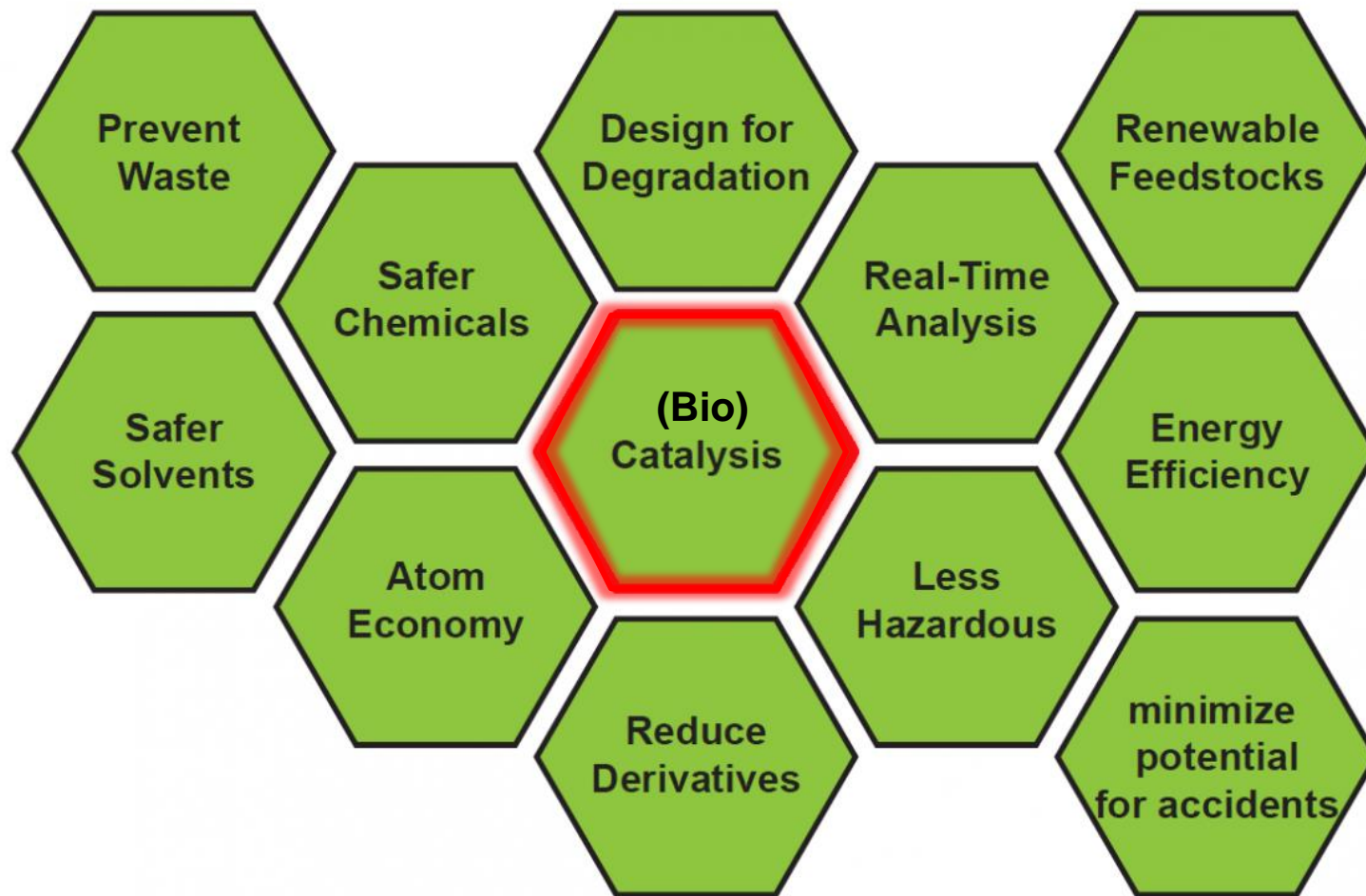


“**Natural**” **flavours** can **only be prepared** by physical processes (e.g. extraction) from natural sources, **or by enzymatic or microbial transformation** of precursors isolated from nature.

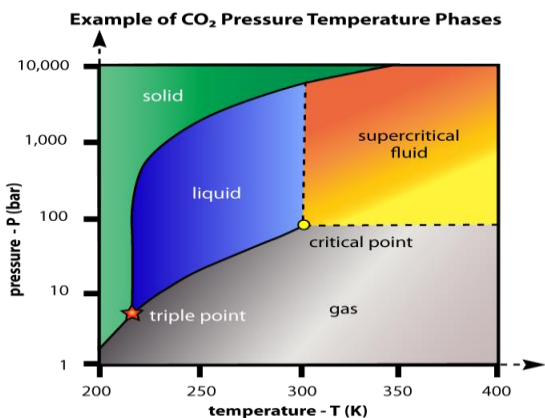
The use of petrochemical solvents, like hexane, is not permitted

1. EC Council, Council Directive 88/388/ EEC, 1988.

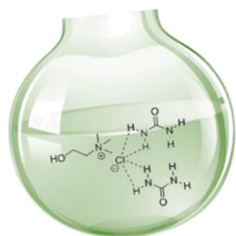
# Twelve Principles of Green Chemistry



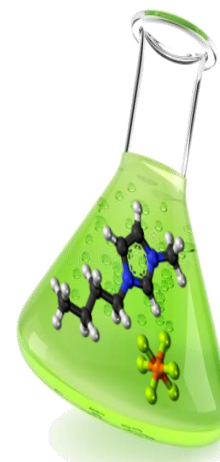
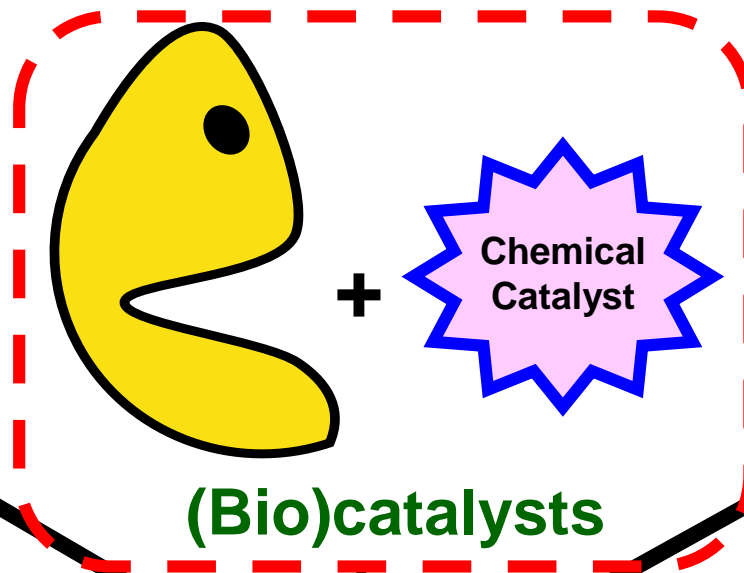
# HOW WE TRY TO WALK TOWARDS "GREEN /DREAM" CHEMISTRY?



**Supercritical Fluids**



**Deep Eutectic Solvents**



**Ionic Liquids**

**WITHOUT ORGANIC SOLVENTS**

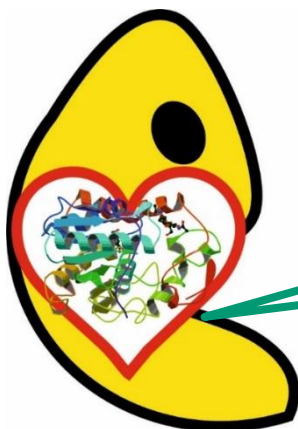
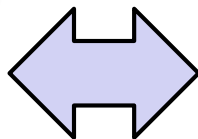


**Ultrasonic Irradiation  
Solvent-free**

## AIMS

- No by-products
  - No air emissions
  - No wastes
  - Direct release of nearly pure products
  - Full recovery and reuse of the reaction system
- .... LIKE MAGIC

# Biocatalysts are Magic Wands for Chemists!!!



- ✓ Full transformation
- ✓ Highest Selectivity

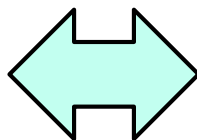
**S**

**Thousands of Enzymes**

**Thousands of Reactions**

**P**

**Reaction Systems  
Engineering for  
Clean  
Processes**

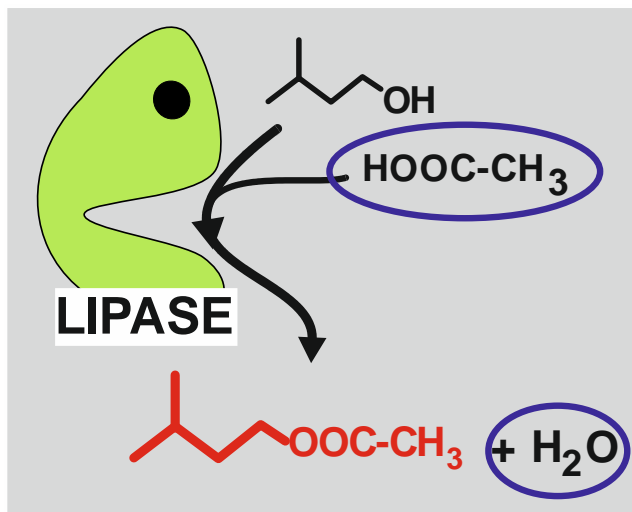


- No air emissions
- No wastes
- Direct release of pure products
- Full recovery and reuse



## Example 1

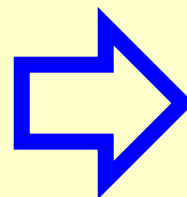
Enzymatic synthesis of FLAVOUR ESTERS by direct esterification in IONIC LIQUIDS



## PROBLEMS

### 1. Fast Enzyme deactivation by acetic acid

1 mol AcH (57.4 mL)  
+ 1 mol Isoamyl alcohol (111.2 mL)



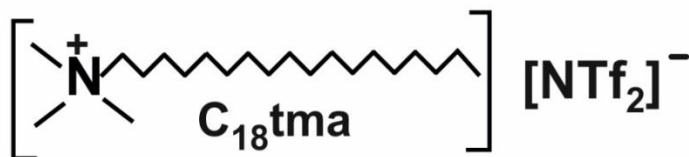
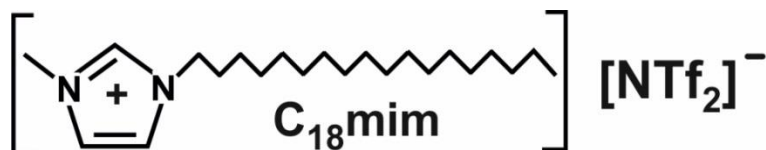
**5.93 M Acetic acid**  
**5.93 M Isoamyl alcohol**

### 2. Continuous elimination of H<sub>2</sub>O from reaction medium

(up to 18 mL H<sub>2</sub>O / mol of isoamyl acetate , 10.7% v/v)

# Sponge-Like Ionic Liquids (SLILs)

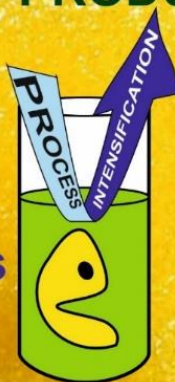
- Hydrophobic ILs based on **LARGE ALKYL SIDE CHAIN** in cation, which are solid at room temperature.
- **NON-VOLATILE**, Non-flammable, High thermal stability



**PRODUCTS**

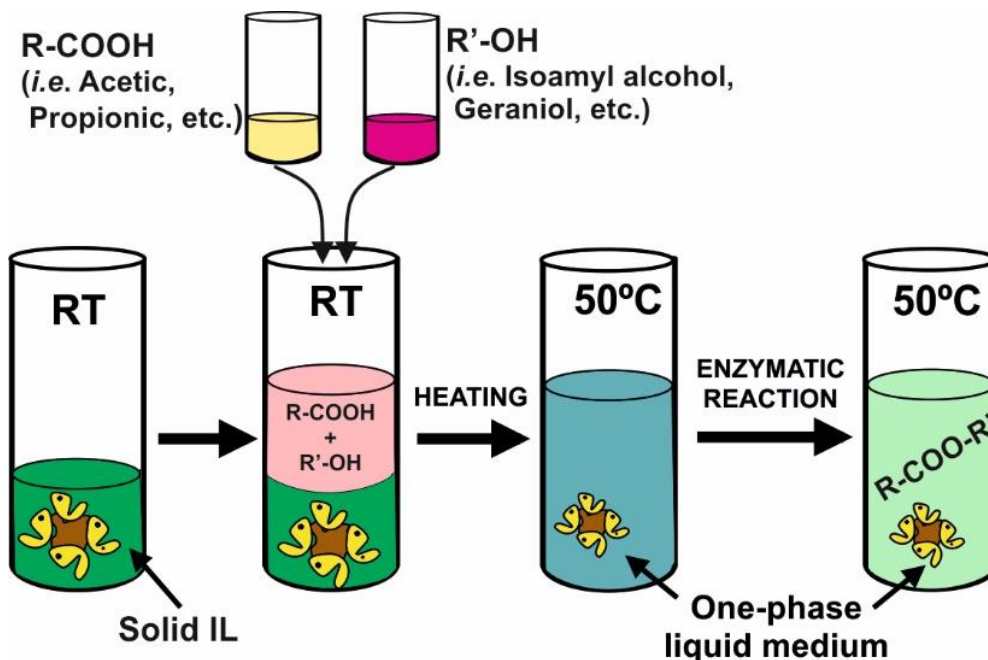
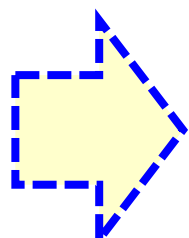
**SUBSTRATES**

**Sponge-Like Ionic Liquids**



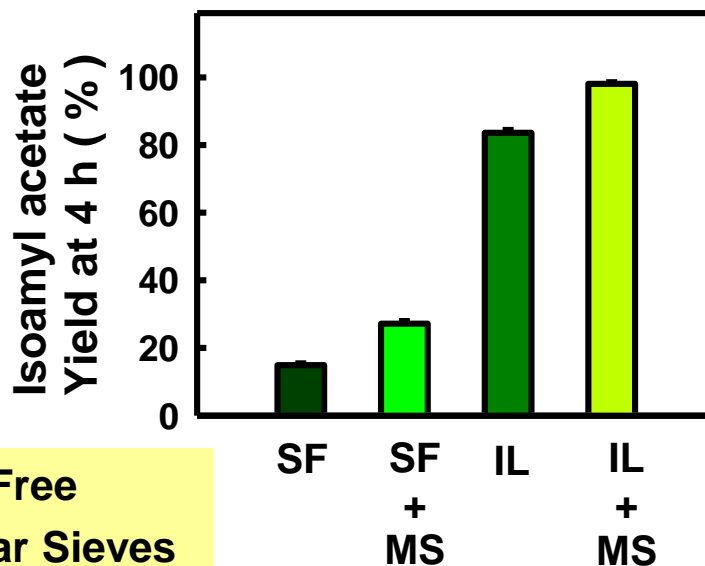
<b>IL</b>	<b>Melting Point (°C)</b>
[C18tma] [NTf <sub>2</sub> ]	74
[C16tma] [NTf <sub>2</sub> ]	64
[C14tma] [NTf <sub>2</sub> ]	52
[C12tma] [NTf <sub>2</sub> ]	36
[C18mim] [NTf <sub>2</sub> ]	46

# Examp. 5. Enzymatic synthesis of flavor ester by direct esterification in SLILs



Flavour and IL separation ??

Excellent reaction medium!!!

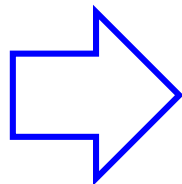


SF: Solvent-Free

MS: Molecular Sieves

# By COOLING AND CENTRIFUGATION !!!

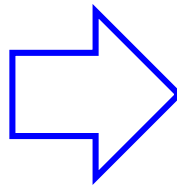
50°C



RT



4°C

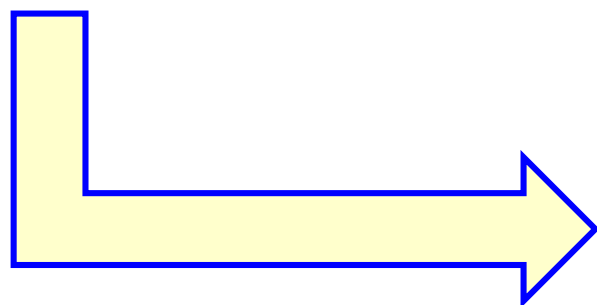
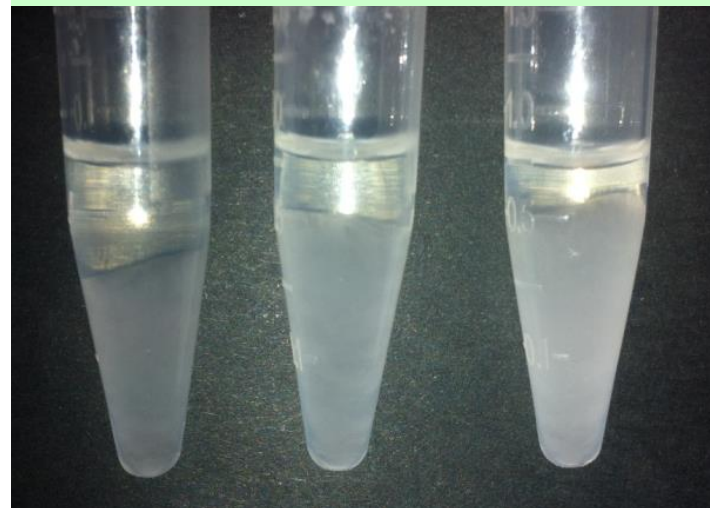


SLIL (% w/w)

50

60

70



1. Cooling (0°C)
2. Centrifugation  
(**Product yield** > 92%)



← Ionic Liquid

← Pure Flavour Ester

## A clean enzymatic process for producing flavour esters by direct esterification in switchable ionic liquid/solid phases†

Pedro Lozano,\* Juana M. Bernal and Alicia Navarro

Received 12th July 2012, Accepted 20th August 2012

DOI: 10.1039/c2gc36081k

**Table 1** Production of flavour esters by Novozym 435-catalyzed esterification between an aliphatic carboxylic acid (acetic, propionic, butyric or valeric) and a flavour alcohol (isoamyl alcohol, nerol, geraniol or citronellol) in 60% (w/w) [C<sub>16</sub>tma][NTf<sub>2</sub>] after 4 h reaction at 50 °C, using 40 mg immobilized enzyme and 80 mg molecular sieves per mmol of the acid substrate, respectively. Assayed substrate amounts were 3 mmol flavour alcohol and 1 (A), 2 (B) or 3 (C) mmol aliphatic carboxylic acid, respectively

Flavour ester	Product concentration, g mL <sup>-1</sup> (yield, %)		
	A	B	C
Isoamyl acetate	0.325 (97.0 ± 0.1)	0.572 (98.1 ± 1.7)	0.369 (47.7 ± 6.4)
Isoamyl propionate	0.356 (99.9 ± 0.1)	0.601 (99.9 ± 0.1)	0.738 (94.7 ± 3.7)
Isoamyl butyrate	0.374 (99.9 ± 0.1)	0.613 (99.1 ± 0.9)	0.739 (91.1 ± 6.4)
Isoamyl valerate	0.392 (99.9 ± 0.1)	0.626 (99.8 ± 0.2)	0.741 (86.6 ± 11.5)
Neryl acetate	0.305 (99.9 ± 0.1)	0.540 (96.6 ± 0.3)	0.687 (88.6 ± 2.2)
Neryl propionate	0.314 (98.7 ± 1.3)	0.543 (95.0 ± 0.1)	0.694 (89.2 ± 2.2)
Neryl butyrate	0.330 (99.9 ± 0.1)	0.556 (95.7 ± 0.3)	0.611 (78.4 ± 0.5)
Neryl valerate	0.335 (97.8 ± 0.4)	0.559 (94.5 ± 0.6)	0.650 (85.6 ± 9.3)
Geranyl acetate	0.324 (99.9 ± 0.1)	0.552 (93.4 ± 1.1)	0.702 (86.1 ± 6.8)
Geranyl propionate	0.337 (99.6 ± 0.4)	0.570 (94.6 ± 3.4)	0.680 (83.3 ± 5.8)
Geranyl butyrate	0.350 (99.9 ± 0.1)	0.599 (97.9 ± 0.3)	0.696 (85.4 ± 7.9)
Geranyl valerate	0.355 (97.9 ± 2.1)	0.593 (95.5 ± 0.3)	0.757 (93.0 ± 5.3)
Citronellyl acetate	0.301 (99.9 ± 0.1)	0.546 (98.5 ± 1.3)	0.692 (90.1 ± 1.7)
Citronellyl propionate	0.315 (99.9 ± 0.1)	0.537 (94.8 ± 0.8)	0.741 (96.0 ± 2.1)
Citronellyl butyrate	0.327 (99.9 ± 0.1)	0.558 (96.9 ± 3.1)	0.722 (93.4 ± 4.6)
Citronellyl valerate	0.339 (99.9 ± 0.1)	0.570 (97.2 ± 1.5)	0.706 (91.0 ± 9.4)

## Clean Enzymatic Production of Flavor Esters in Spongelike Ionic Liquids

Elena Alvarez,<sup>†</sup> Jose Rodriguez,<sup>†</sup> Rocio Villa,<sup>†</sup> Celia Gomez,<sup>†</sup> Susana Nieto,<sup>†</sup> Antonio Donaire,<sup>‡</sup> and Pedro Lozano<sup>\*,†,§</sup>

**Table 1. Flavor Ester Yield Obtained by Novozyme-435-Catalyzed Esterification Reactions in 50% (w/w) SLILs after 4 h at 50 °C<sup>a</sup>**

entry	SLIL	flavor ester	yield (%)
1	[C <sub>12</sub> tma][NTf <sub>2</sub> ]	cinnamyl propionate	98.0
2	[C <sub>14</sub> tma][NTf <sub>2</sub> ]	cinnamyl propionate	98.4
3	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	cinnamyl propionate	98.6
4	[C <sub>18</sub> tma][NTf <sub>2</sub> ]	cinnamyl propionate	99.3
5	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	cinnamyl acetate	99.0
6	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	cinnamyl butyrate	96.1
7	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	cinnamyl valerate	98.9
8	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	cinnamyl hexanoate	98.5
9	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	cinnamyl heptanoate	98.5
10	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	cinnamyl octanoate	98.6
11	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	benzyl acetate	99.5
12	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	benzyl propionate	99.8
13	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	benzyl butyrate	99.6
14	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	anisyl acetate	99.0
15	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	anisyl propionate	99.1
16	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	anisyl butyrate	98.9
17	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	<i>R</i> -1-phenylethyl propionate	49.5 (ee > 99)
18	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	<i>R</i> -sulcatyl propionate	48.9 (ee > 99)
19	[C <sub>16</sub> tma][NTf <sub>2</sub> ]	<i>R</i> -sulcatyl hexanoate	49.7 (ee > 99)

<sup>a</sup>See the Experimental Section for further details.

# Green Chemistry or “Dream” Chemistry?

## Green Chemistry

Cutting-edge research for a greener sustainable future

www.rsc.org/greenchem

Volume 14 | Number 11 | November 2012 | Pages 2953–3238



ISSN 1463-9262

RSC Publishing

### COVER ARTICLE

Lozano et al.  
A clean enzymatic process for producing flavour esters by direct esterification in switchable ionic liquid/solid phases



1463-9262(2012)14:11;1-6

JANUARY 28, 2013

# C&EN

CHEMICAL & ENGINEERING NEWS

**NATURAL FLAVORS**  
A greener enzymatic route with ionic liquids **P.34**

**PRELIMINARY PROGRAM**  
ACS national meeting in New Orleans **P.47**

**FEATURES**

*Science & Technology*  
**Ionic Liquid Serves Up Natural Flavors**   
Switchable liquid-solid solvent system is at the heart of a green enzymatic process for making specialty chemicals (**pp. 34-35**)

Disodium Cocamidopropyl... Carboxylate  
midopropyl Mono... Fatty Acid Methyl Ester  
Carboxylate  
Cellulose  
Corn oil  
Corn starch

## SOAPS & DETERGENTS

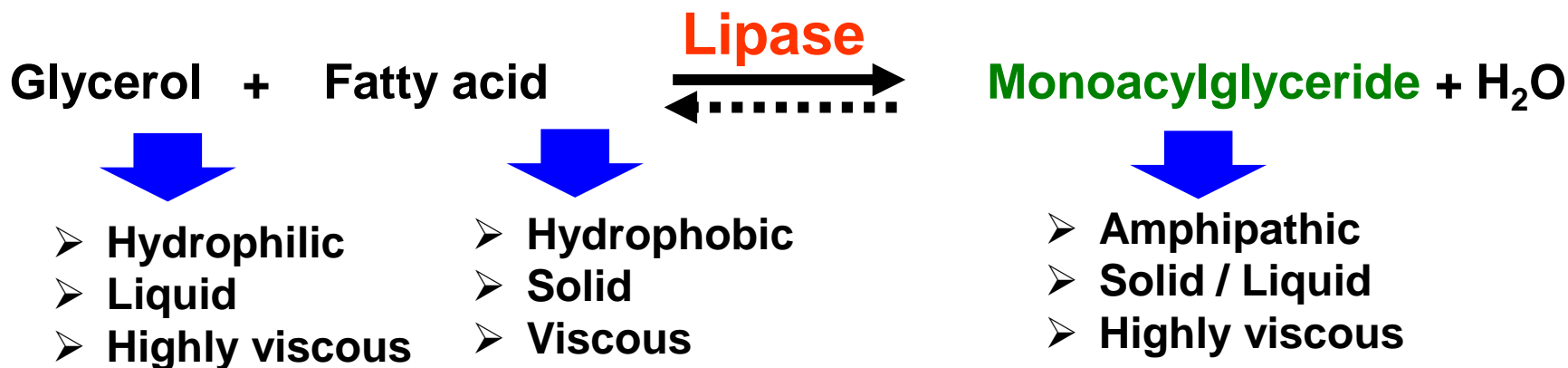
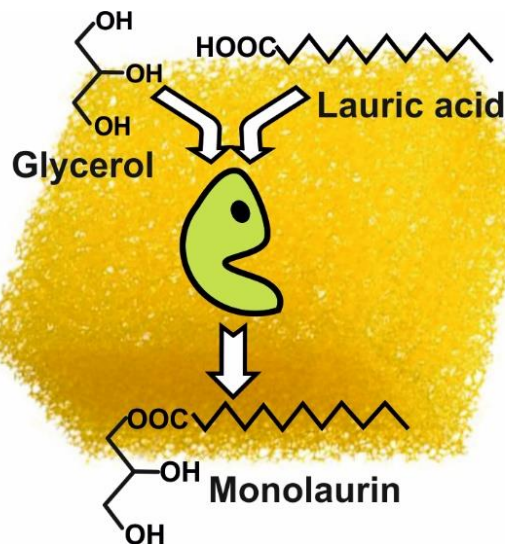
## Example 2

# GREEN ENZYMATIC SYNTHESIS OF MONOACYLGLYCERIDES in IONIC LIQUIDS

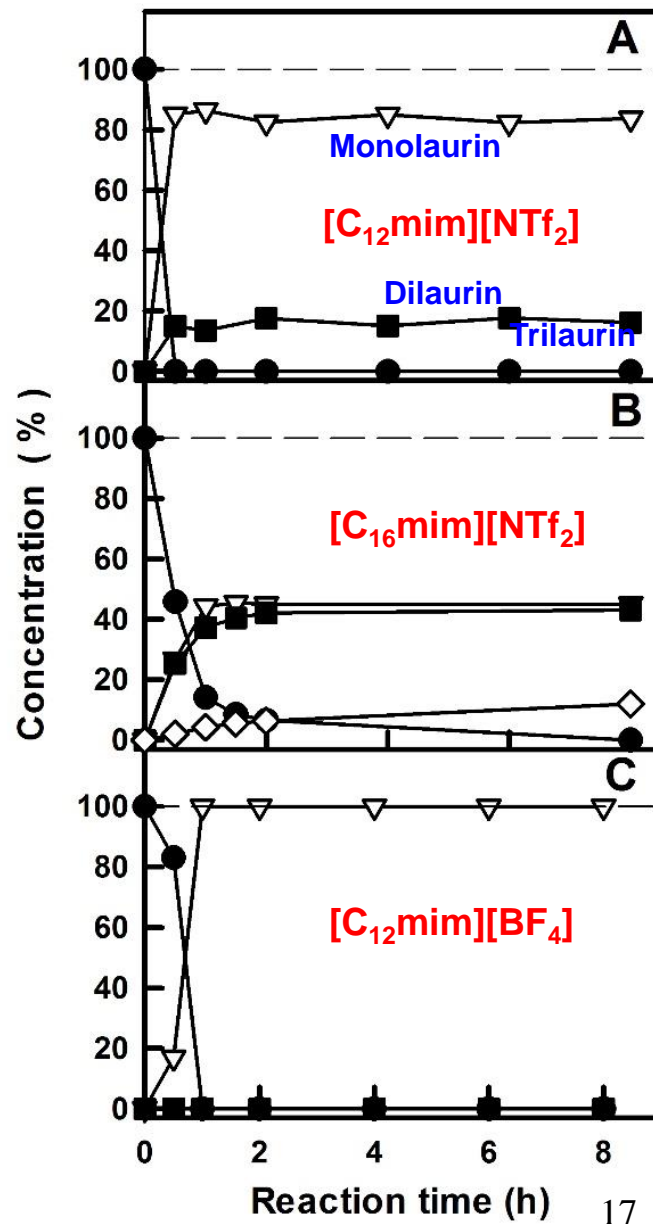
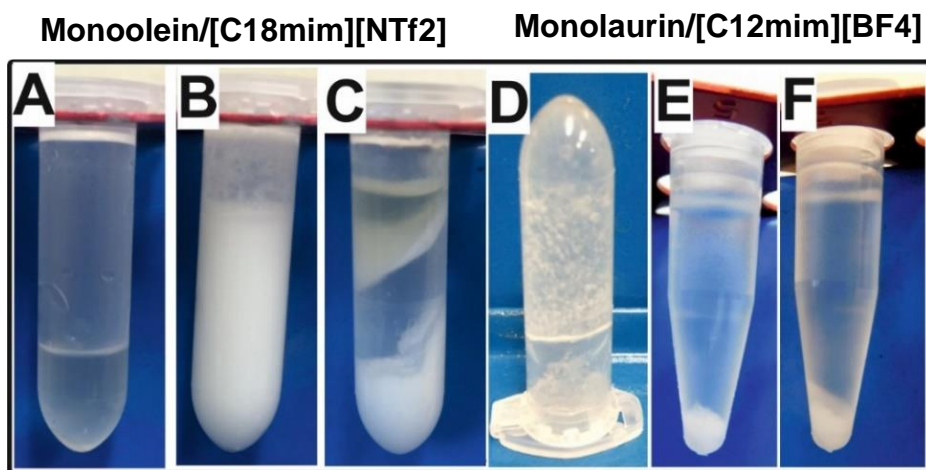
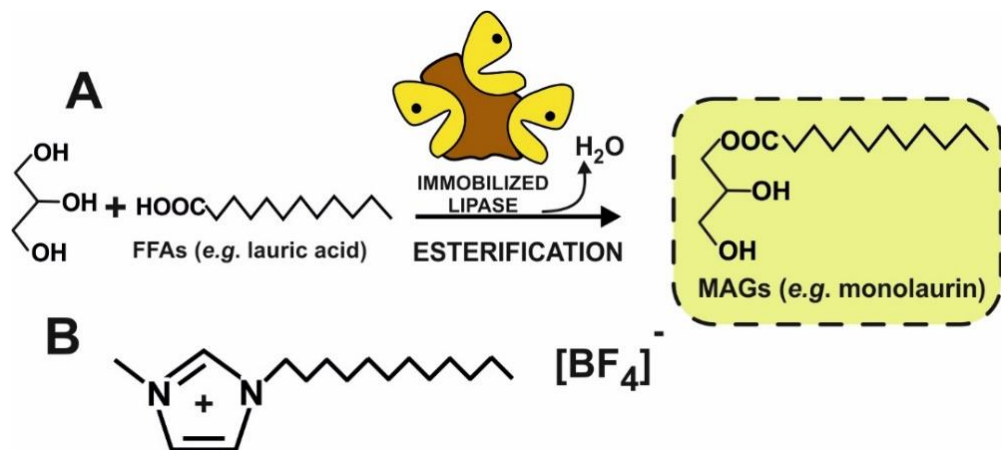
- Natural non-ionic surfactants
- Nutraceuticals



## DIRECT ESTERIFICATION







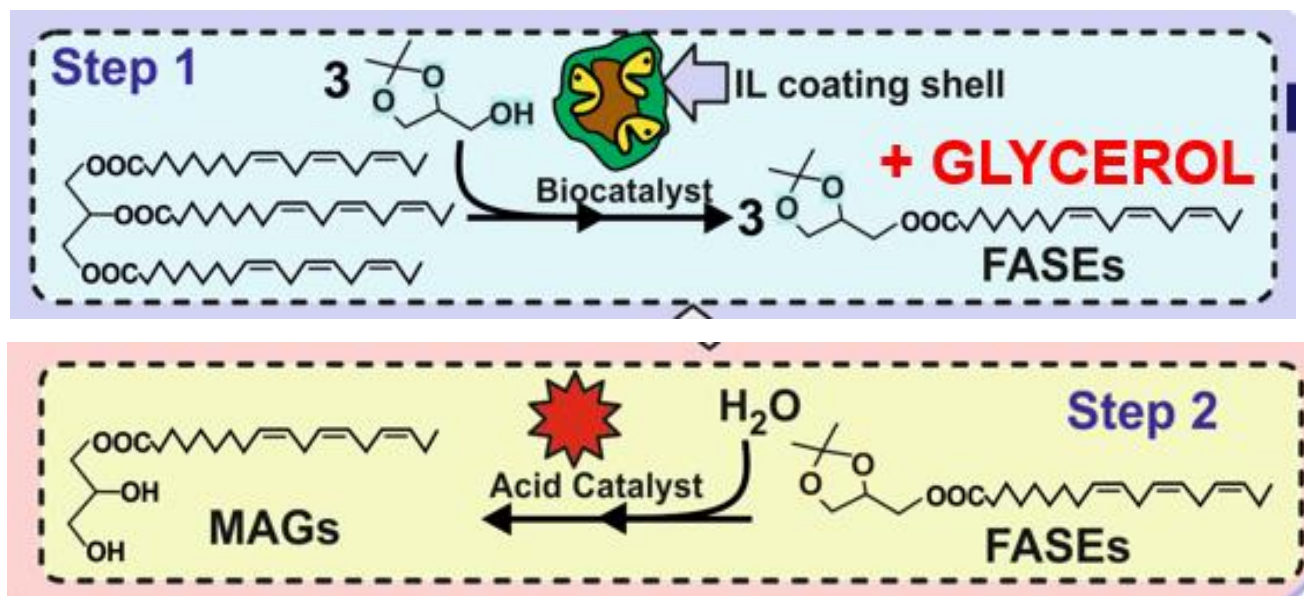
## PAPER



Cite this: *Green Chem.*, 2020, 22, 5701

## Chemo-enzymatic production of omega-3 monoacylglycerides using sponge-like ionic liquids and supercritical carbon dioxide†

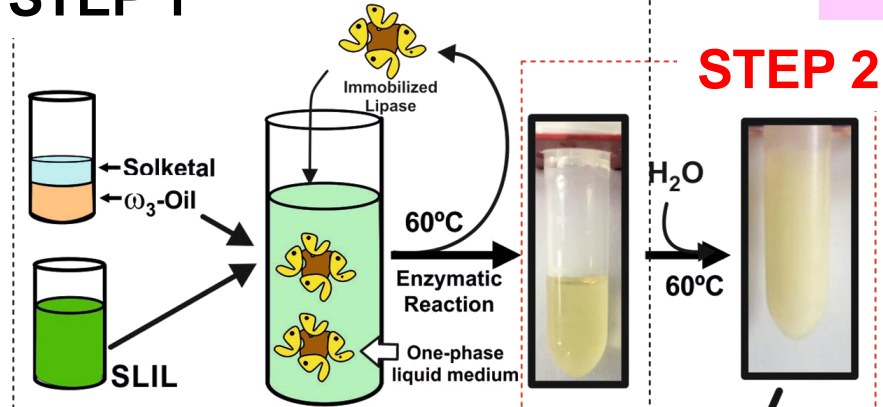
Rocio Villa,<sup>a</sup> Elena Alvarez,<sup>a</sup> Susana Nieto,<sup>a</sup> Antonio Donaire,<sup>b</sup> Eduardo Garcia-Verdugo,<sup>c</sup> Santiago V. Luis<sup>c</sup> and Pedro Lozano<sup>\*,a</sup>



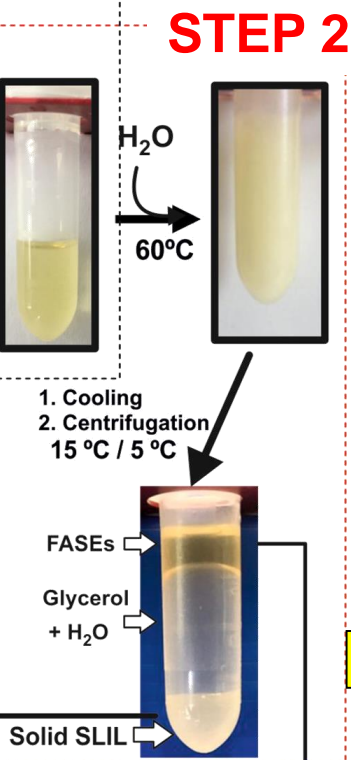
# SLILs in BIOCATALYTIC SYNTHESIS OF OMEGA-3 MONOACYLGLYCERIDES

- Natural non-ionic surfactants
- Nutraceuticals

## STEP 1

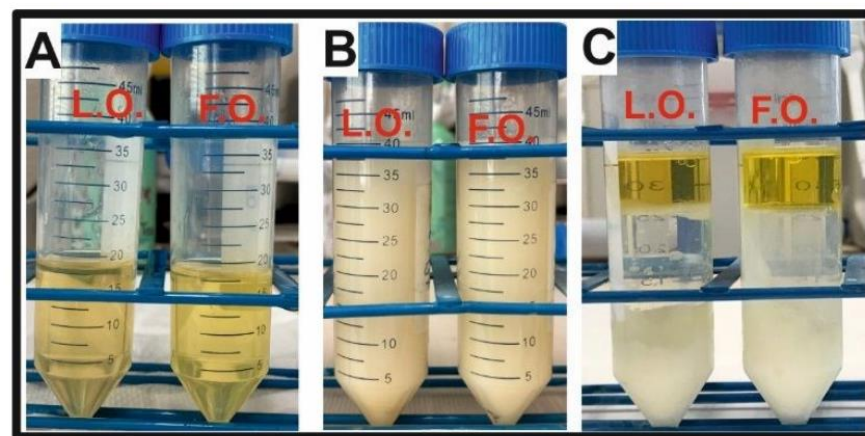
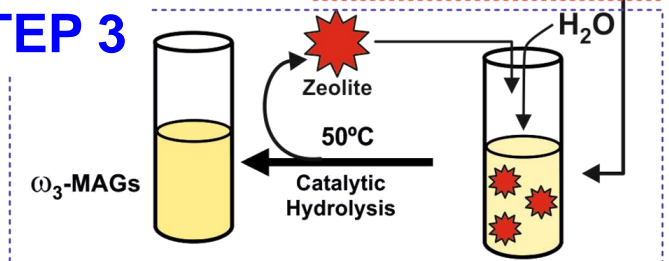


## STEP 2



RECOVERY AND REUSE

## STEP 3



**100% yield of IL-free omega-3 monoacylglycerides !!!!**

## Example 4

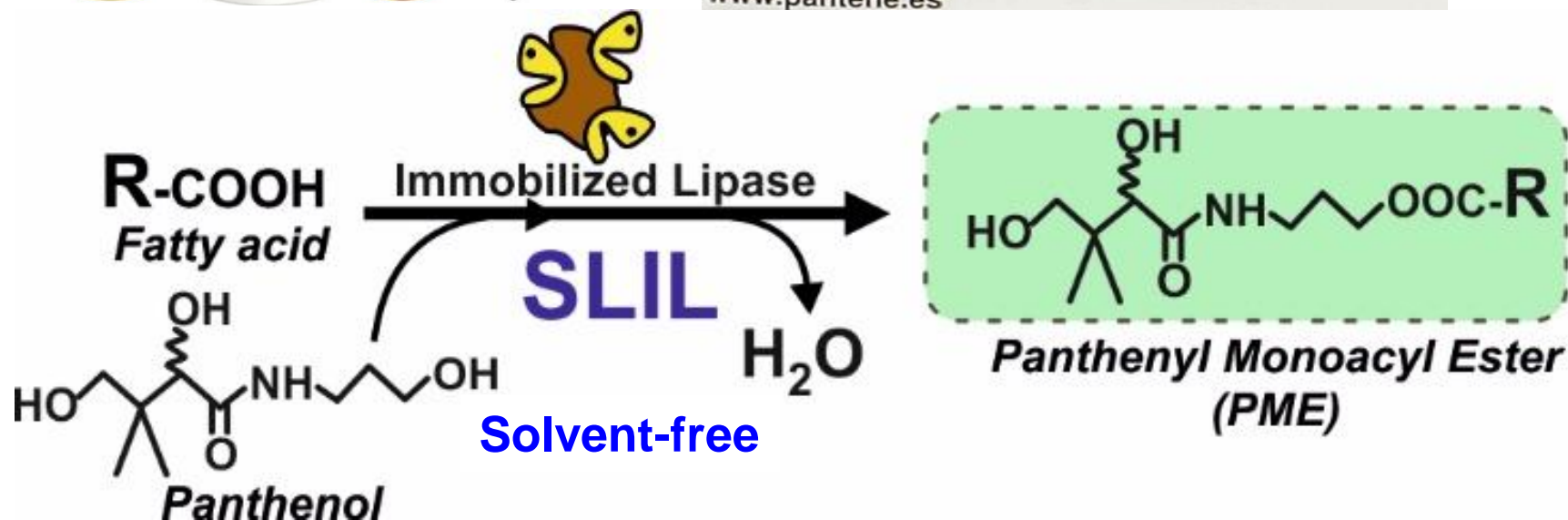
# Biocatalytic synthesis of panthenyl monoacyl esters in Deep Eutectic Solvents (DES)

**Panthenol: Skin and hair care**



**INGREDIENTS:** Aqua, Sodium Laureth Sulfate, Sodium Lauryl Sulfate, Cocamidopropyl Betaine, Glycol Distearate, Sodium Citrate, Sodium Xylenesulfonate, Parfum, Dimethiconol, Dimethicone, Citric Acid, Sodium Benzoate, Guar Hydroxypropyltrimonium Chloride, Sodium Chloride, TEA-Dodecylbenzenesulfonate, Tetrasodium EDTA, Sodium Hydroxide, Trisodium Ethylenediamine Disuccinate, Trideceth-10, Panthenol, Panthenyl Ethyl Ether, Hexyl Cinnamal, Hydroxycitronellal, Magnesium Nitrate, Methylchloroisothiazolinone, Benzyl Alcohol, Magnesium Chloride, Methylisothiazolinone

ES 900 100 266 PT 800 200 766  
www.pantene.es

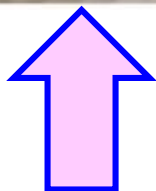
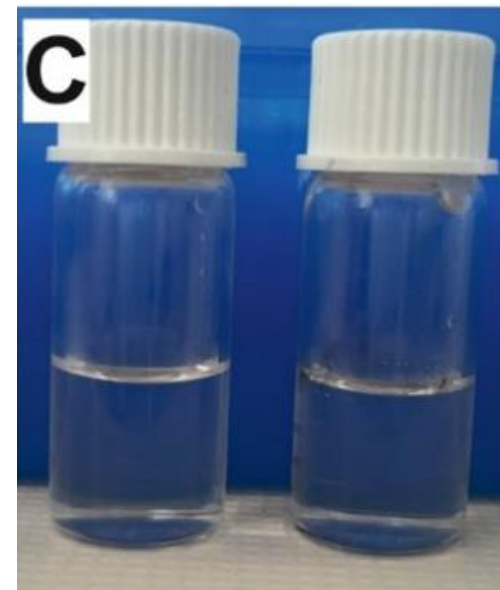
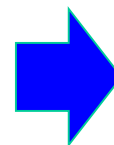
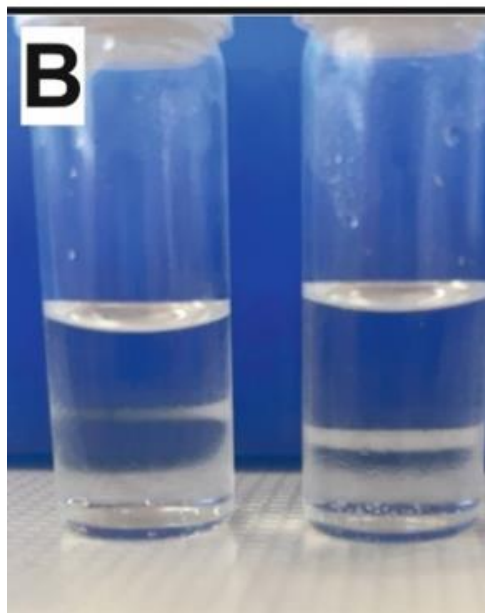
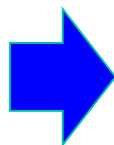
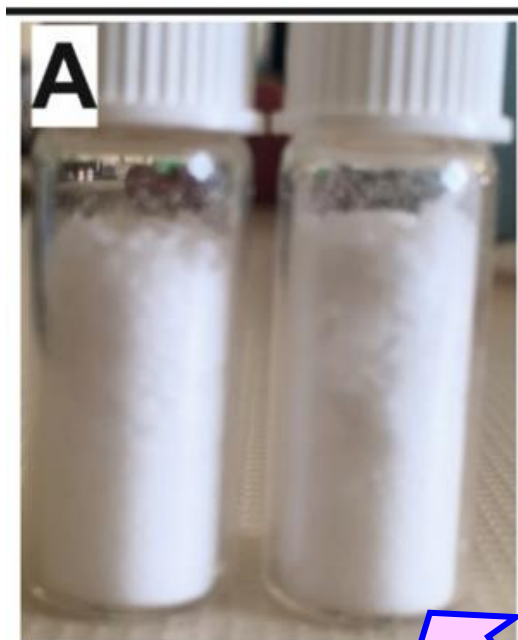


# DES based on Panthenol + Fatty Acids MIXTURES

R.T.

80 °C

R.T.

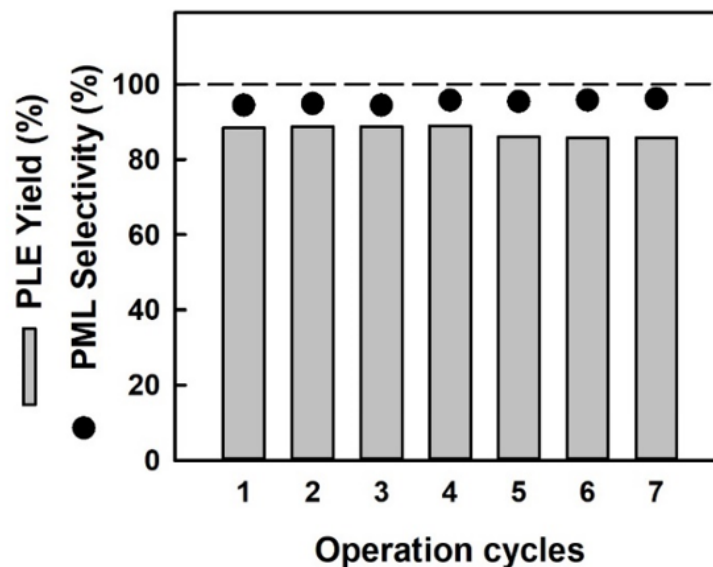
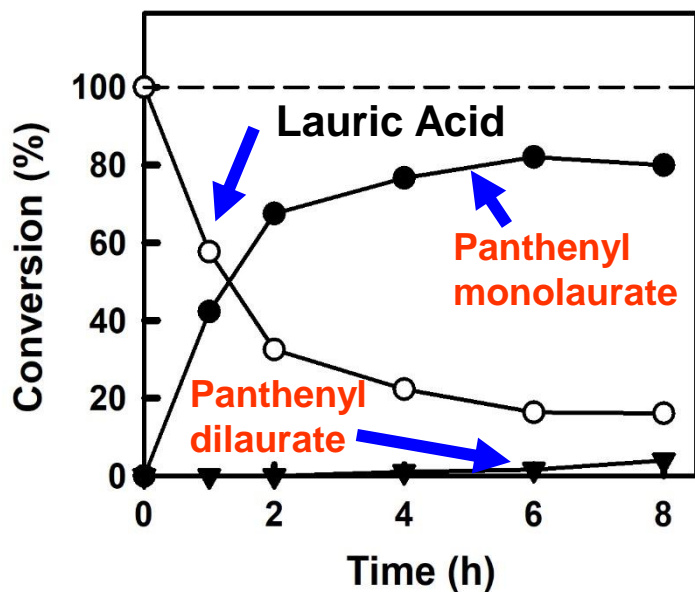
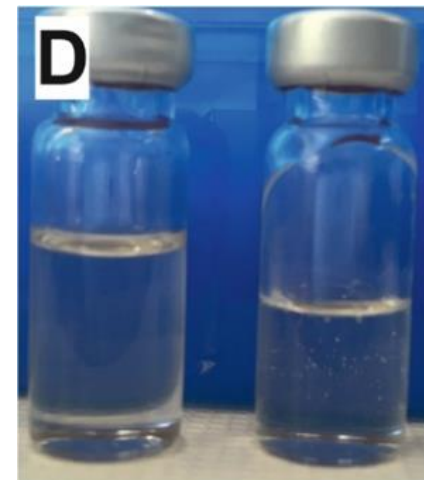
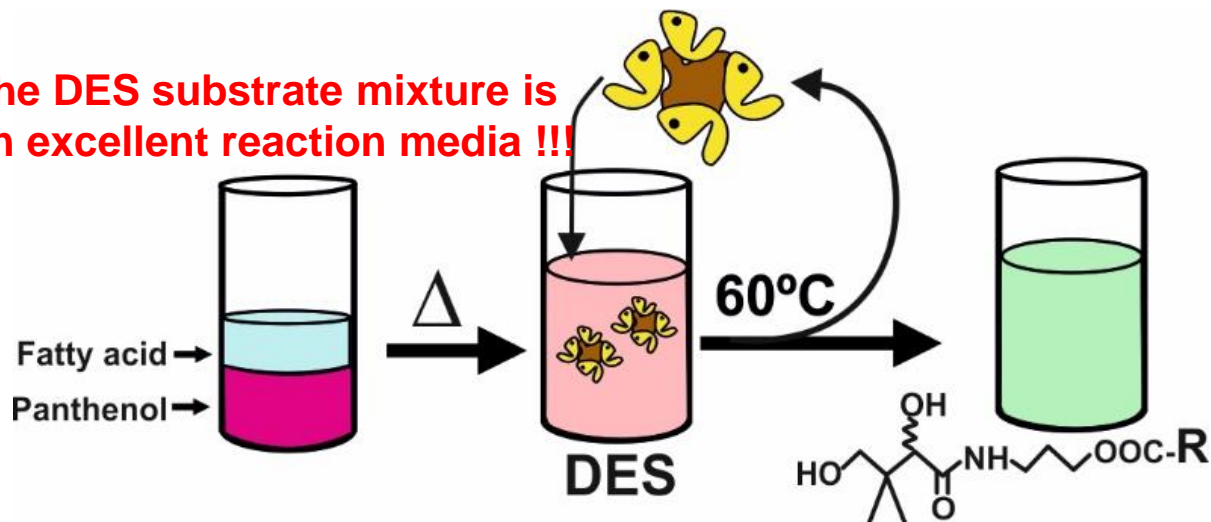


Palmitic acid (m.p. 63°C)  
Panthenol (m.p. 69°C)

Lauric acid (m.p. 43°C)  
Panthenol (m.p. 69°C)

# Reaction mixture is ready to be used in food, cosmetic, etc

The DES substrate mixture is an excellent reaction media !!!





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## Biocatalytic synthesis of panthenyl monoacyl esters in ionic liquids and deep eutectic solvents†

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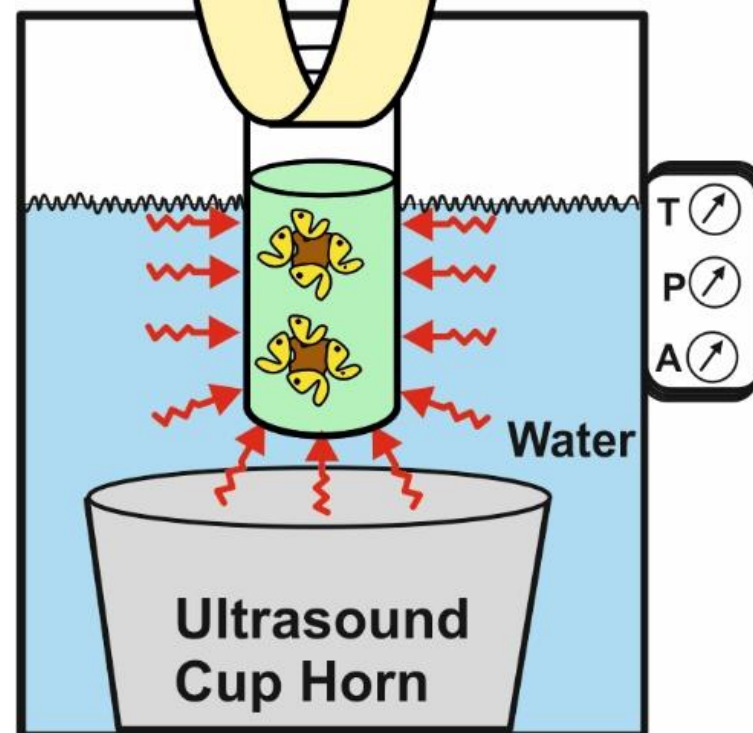
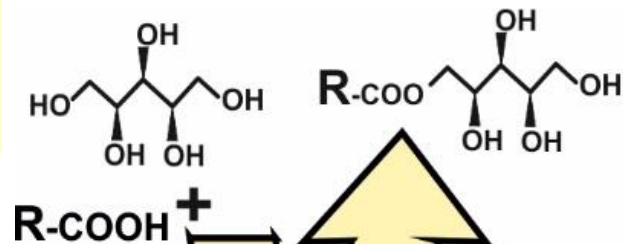
(54) Title: METHOD FOR ENZYMATIC SYNTHESIS OF MONOESTERS OF POLYHYDROXYLATED COMPOUNDS

## Example 5

### Ultrasound-assisted biocatalytic synthesis of xylitol monoacyl esters

- SOLVENT-FREE APPROACH
- SOLID SUBSTRATES NON-FORMING DES

- Natural non-ionic surfactants
- Nutraceuticals

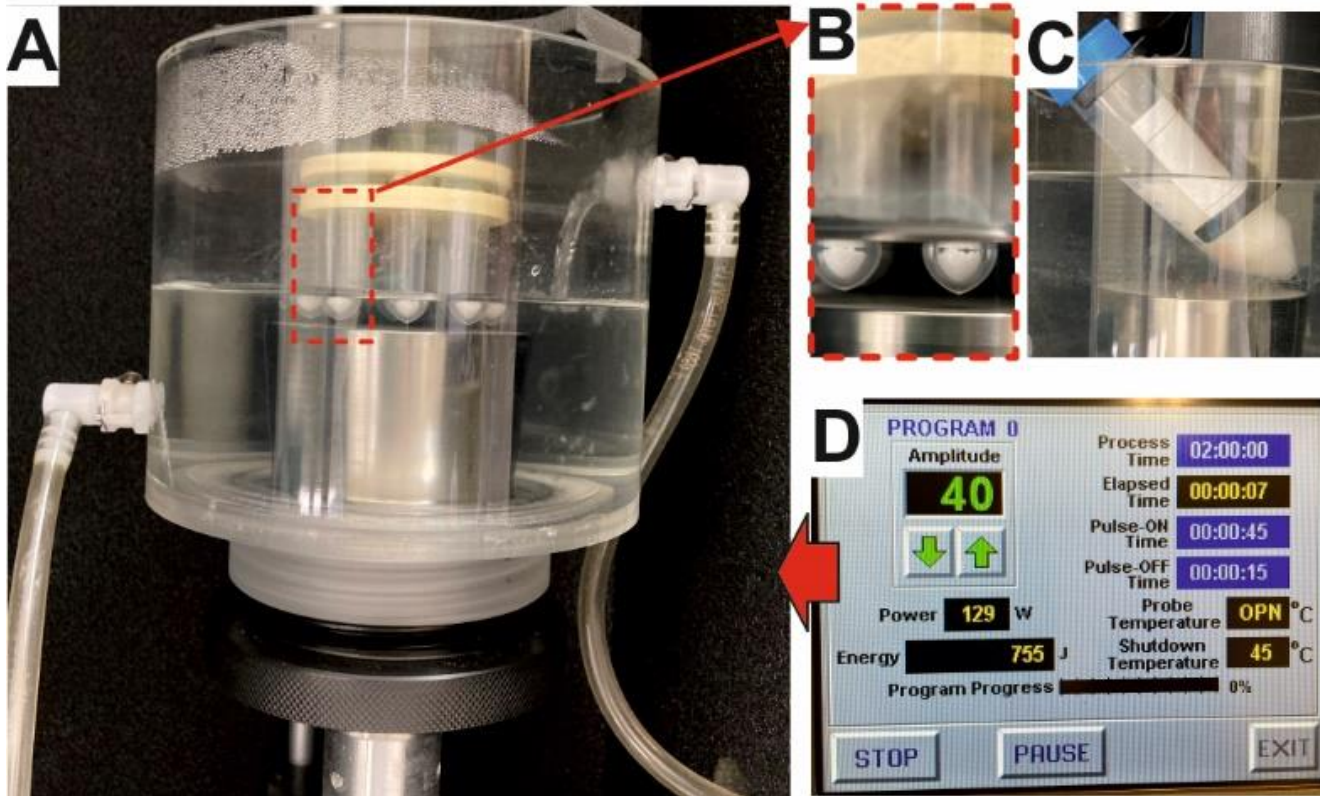
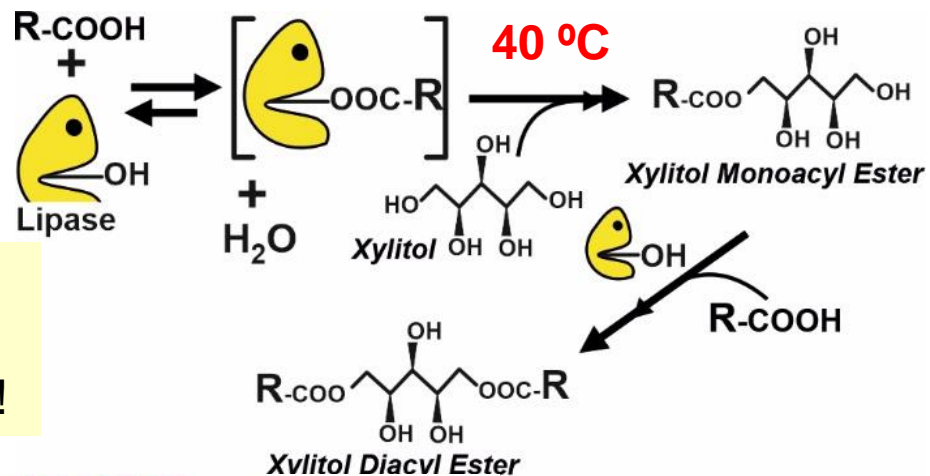


Xylitol, m.p. 93 °C  
Lauric acid, m.p. 43°C

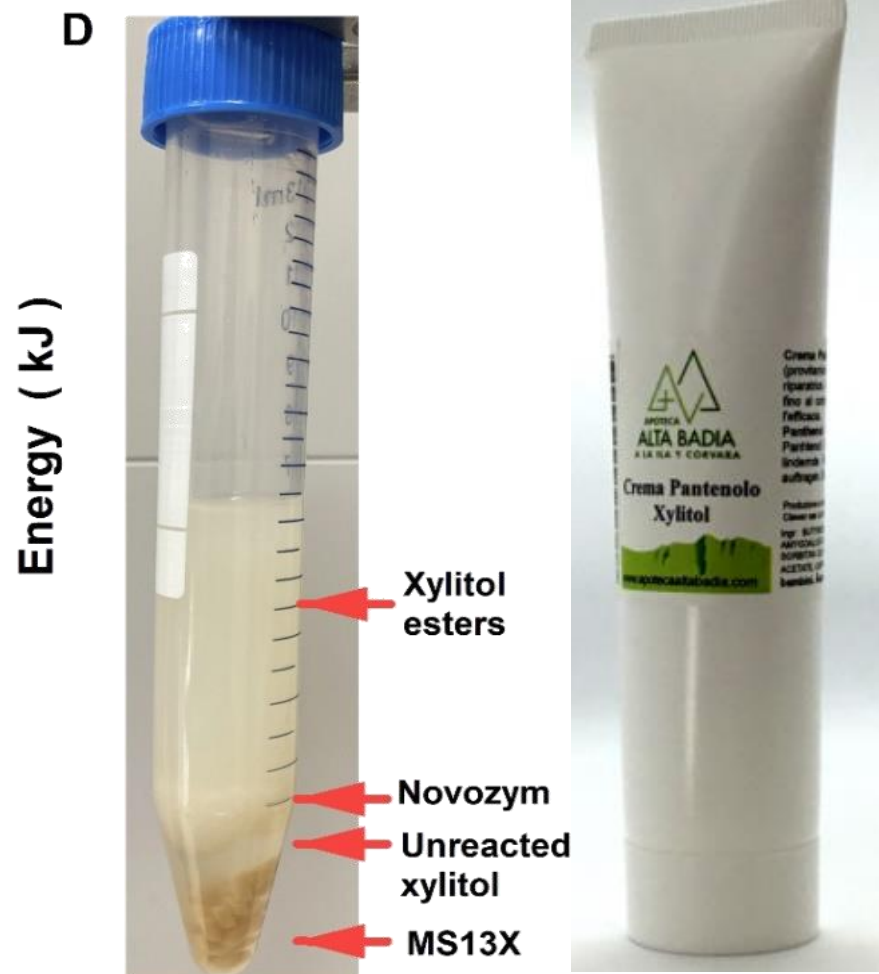
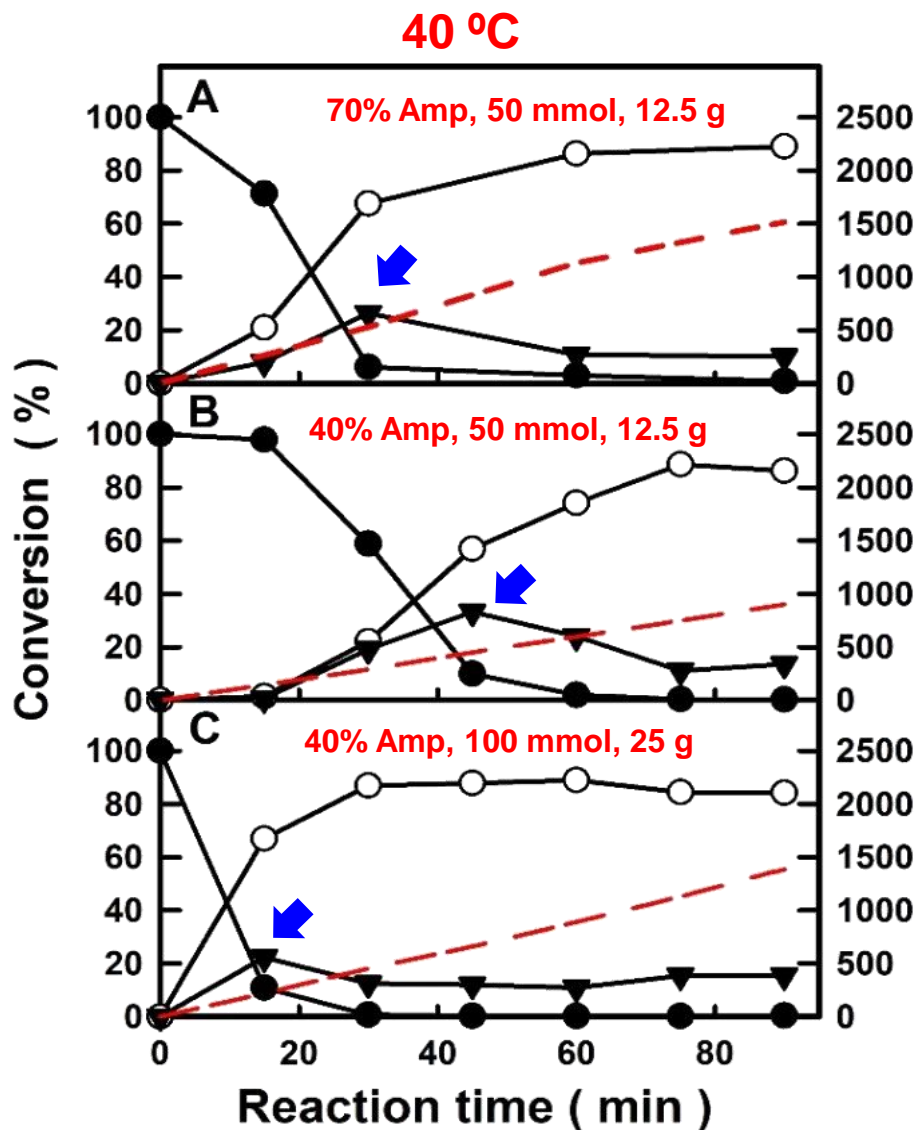


# Experimental set-up

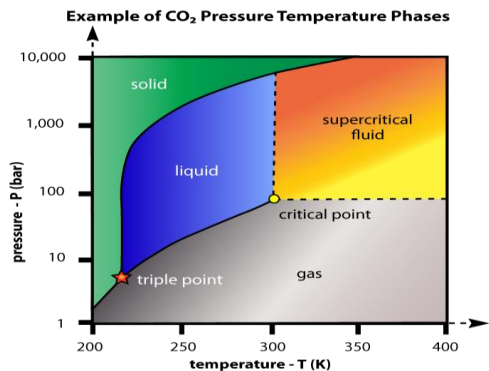
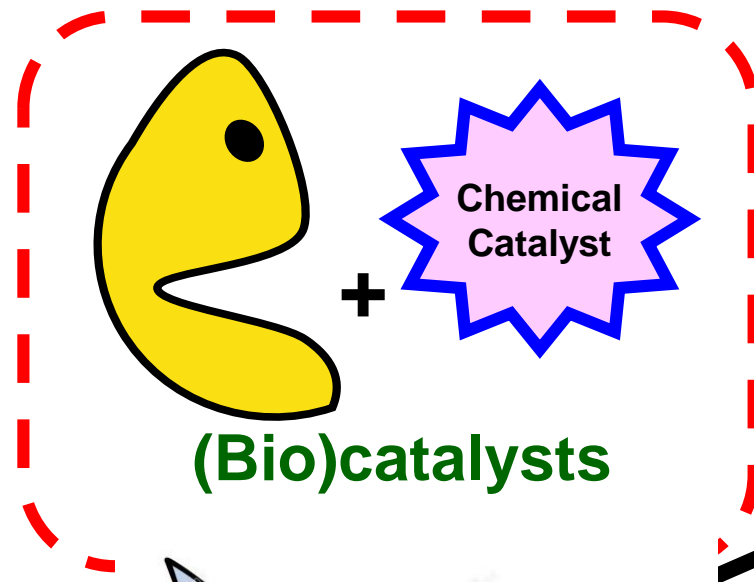
DIRECT ESTERIFICATION BETWEEN A **SOLID** CARBOXYLIC ACID WITH A **SOLID** POLYOL **WITHOUT SOLVENT** !!!!



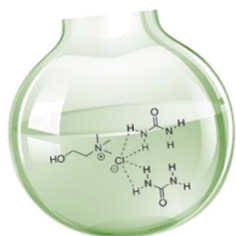
# Reaction mixture is ready to be used in food, cosmetic, etc



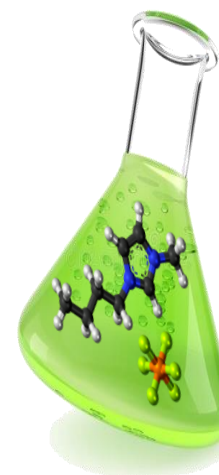
# CONCLUSIONS



Supercritical Fluids



Deep Eutectic Solvents

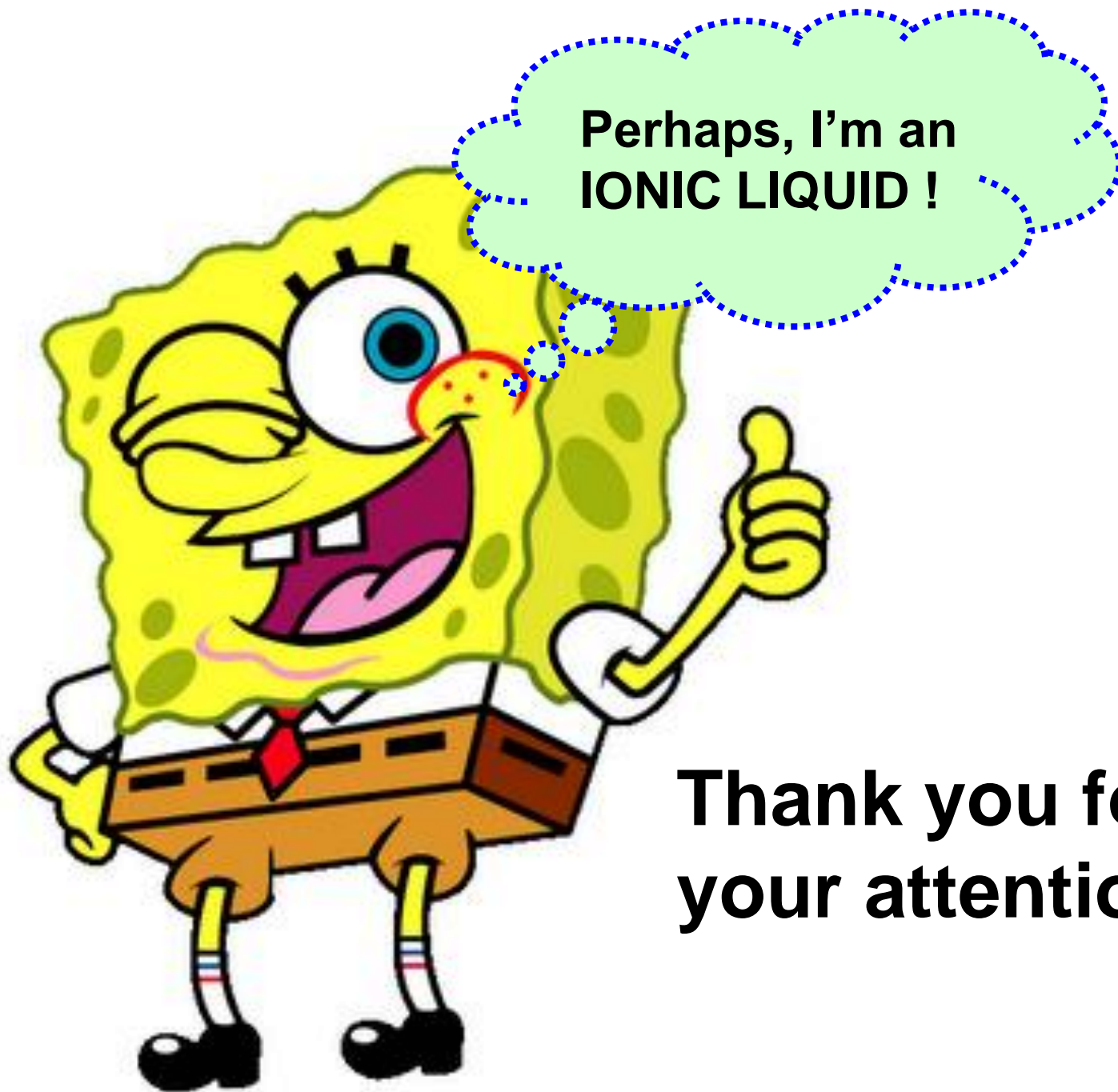


Ionic Liquids



Ultrasonic Irradiation

Is it possible?..... Do it !!!  
Let's go to a Dream Chemistry !!!



Perhaps, I'm an  
**IONIC LIQUID !**

**Thank you for  
your attention !**