UNIVERSITY OF LEEDS

Keracol
Functional, natural, sustainable

Industrial application of anthocyanins extracted from food waste

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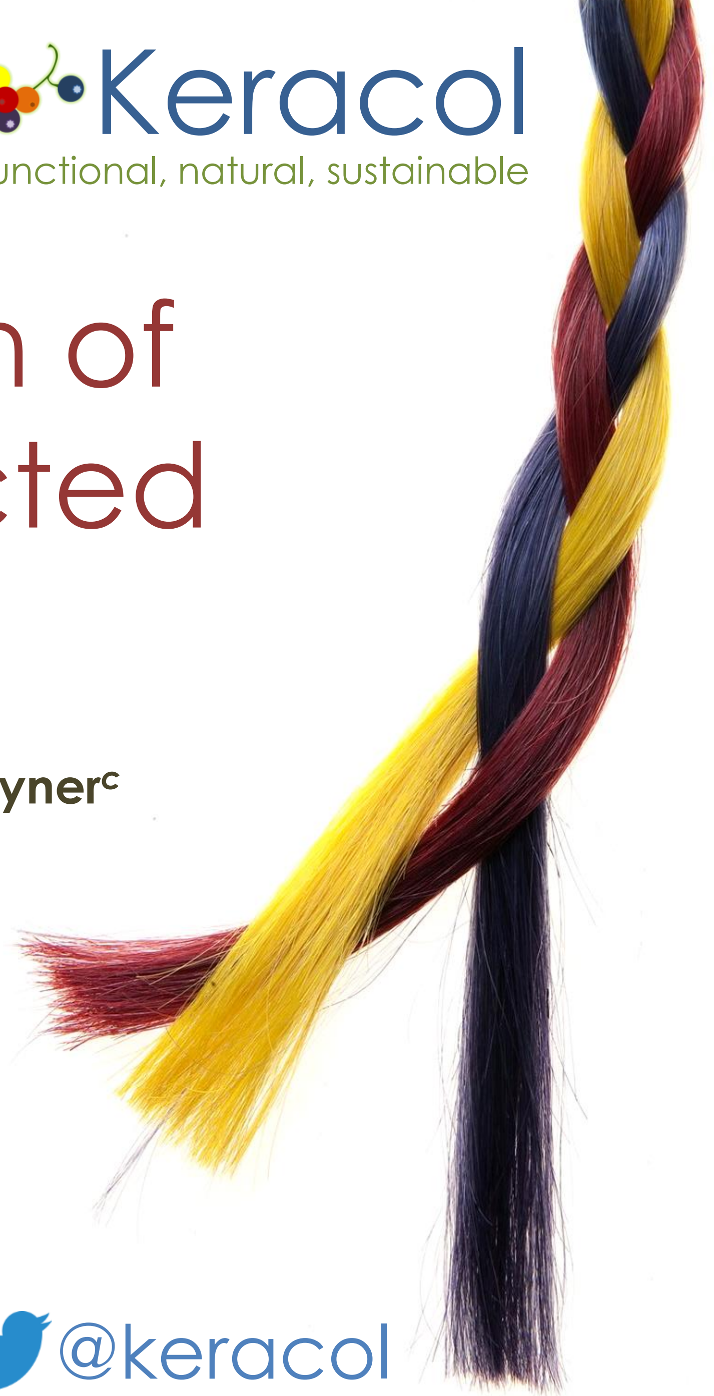


@keracol

Keracol Limited

Keracol
Functional, natural, sustainable cosmetics

Spin-out company from The University of Leeds, UK

We develop cosmetics and personal care products that

- achieve high performance
- are safe
- are sustainable

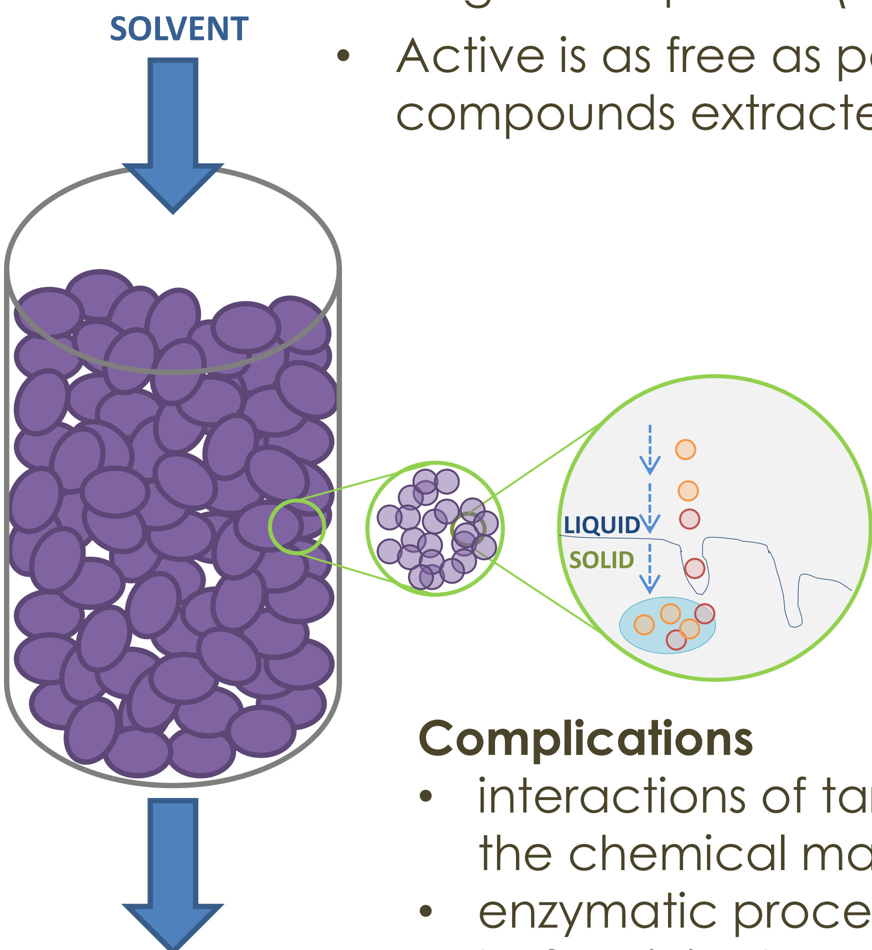
Exploit the fantastic array of chemistry that nature provides

Develop a new generation of products through our understanding of

- the fundamental chemistry of natural products
- methods to extract and purify them in the cleanest way
- utilising their functionality to achieve performance

Idealised extraction from plant material

- Target compound (active) exhaustively removed from source
- Active is as free as possible from interfering or undesirable compounds extracted from the same source



1) **Mass transfer process**: solvent is transferred into the solid phase
2) **Molecular diffusion**: solvent penetrates the solid matrix
3) **Solvation of soluble material** and return to the surface of the solid
4) **Transfer of solvated active** to bulk solution *via* natural/coerced convection

Complications

- interactions of target active with other compounds within the chemical matrix
- enzymatic processes that may degrade target active before it is able to be extracted

Extraction & Purification

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Clean extraction

- Polar metabolites such as anthocyanins can be extracted using water, ethanol or blends of the two solvents

\+ Non-toxic solvents that allow efficient extractions in optimised conditions
Acceptable solvents for food or personal care and cosmetic applications
No-regulatory limitations

− Non-selective solvents
Free sugars, proteins and low-polarity metabolites are extracted too

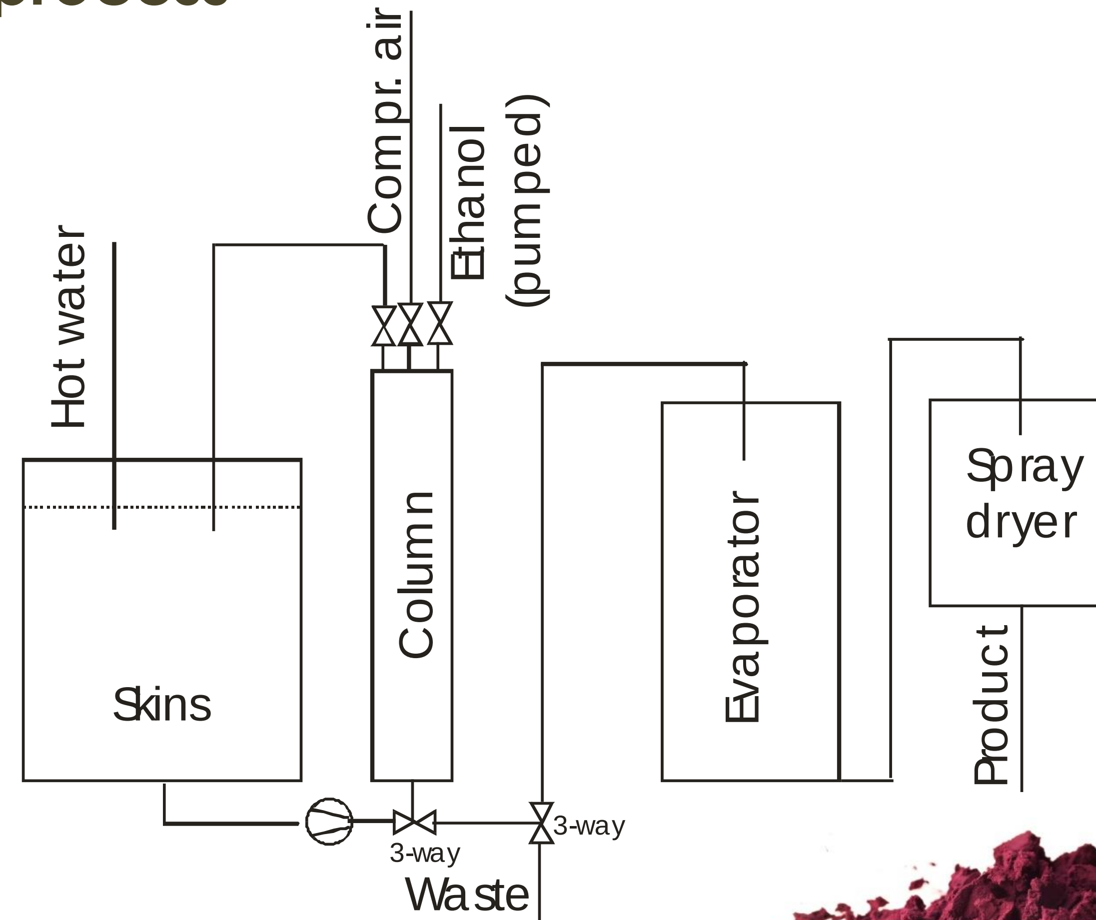
Solid-Phase Extraction (SPE): strategy for extract purification

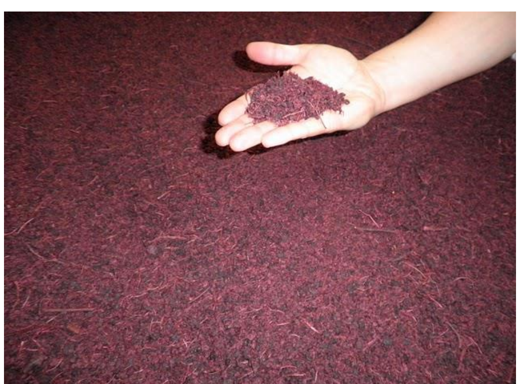
- Anthocyanins interact with solid phase *via* H-bonding and hydrophobic interactions
- Resin allows for removal of interferents *via* preferential sorption of active
  Free sugars removed with acidified water
  Anthocyanins subsequently eluted with acidified ethanol

\+ Simple, safe and low cost
Allows high recovery of active
Reduces consumption of solvents

− Source needs to be loaded in water
Scale-up limitation?

Industrial-scale process





Integrated Extraction-Purification

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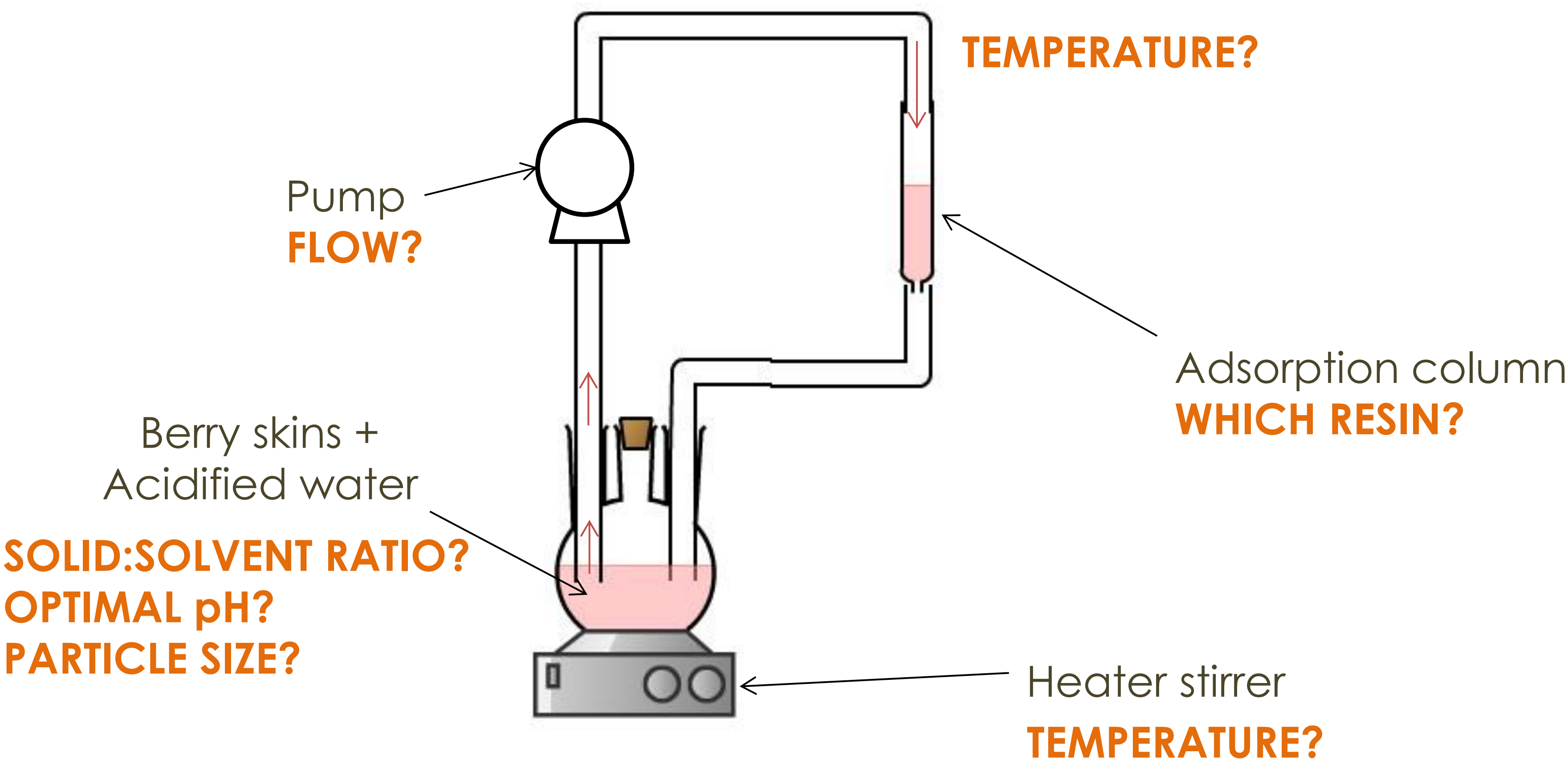
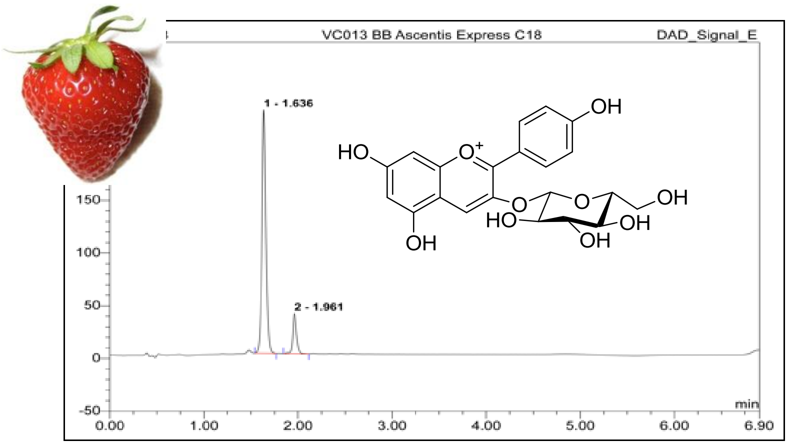
Lab-scale process

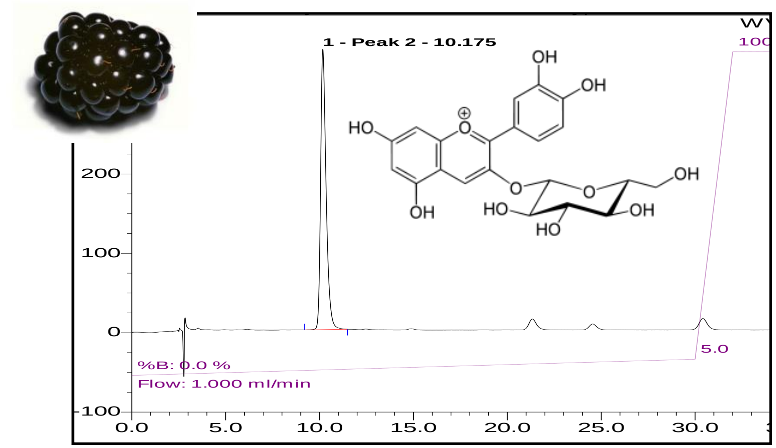


STRAWBERRY (*Fragaria × ananassa*)



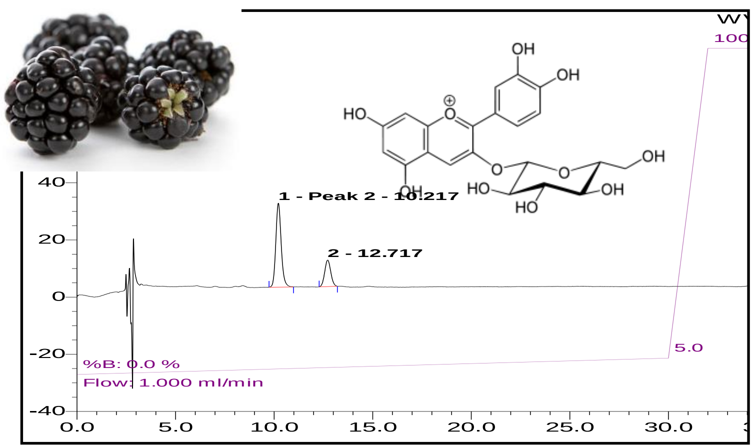
1. Pelargonidin 3-*O*-glucoside (86.35%)
2. Pelargonidin 3-*O*-rutinoside (13.65%)

BLACKBERRY (*Rubus fruticosus*)



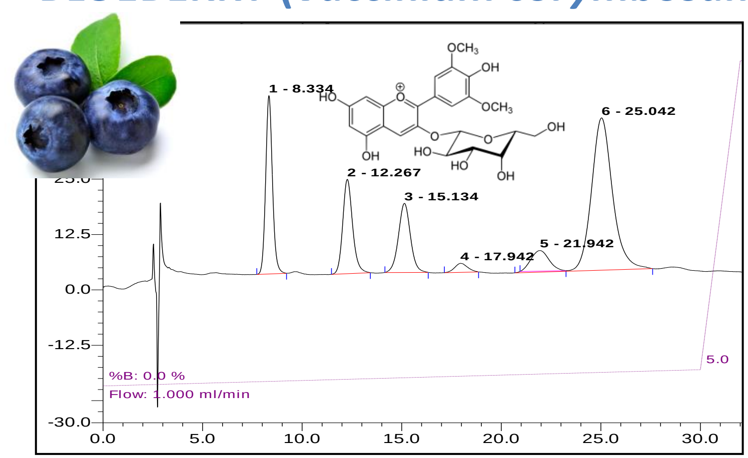
1. cyanidin-3-*O*-glucoside (>95%)

BLACK MULBERRY (*Morus nigra*)



1. cyanidin-3-*O*-glucoside (73.83%)
2. cyanidin-3-*O*-rutinoside (26.17%)

BLUEBERRY (*Vaccinium corymbosum*)



1. malvidin-3-*O*-galactoside (18.1%)
2. delphinidin-3-*O*-galactoside (13.86%)
3. delphinidin-3-*O*-arabinoside (12.38%)
4. petunidin-3-*O*-galactoside (1.74%)
5. petunidin-3-*O*-arabinoside (5.52%)
6. malvidin-3-*O*-arabinoside (48.38%)

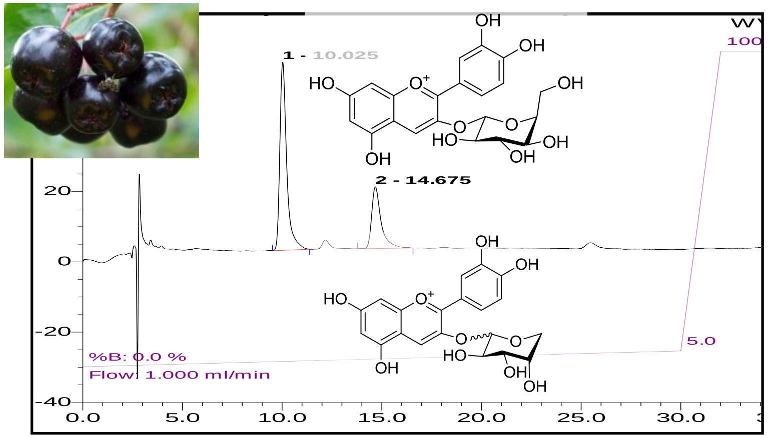
Black mulberry (*Morus nigra*)

King James I mulberry tree

White Mulberry
(Morus alba)

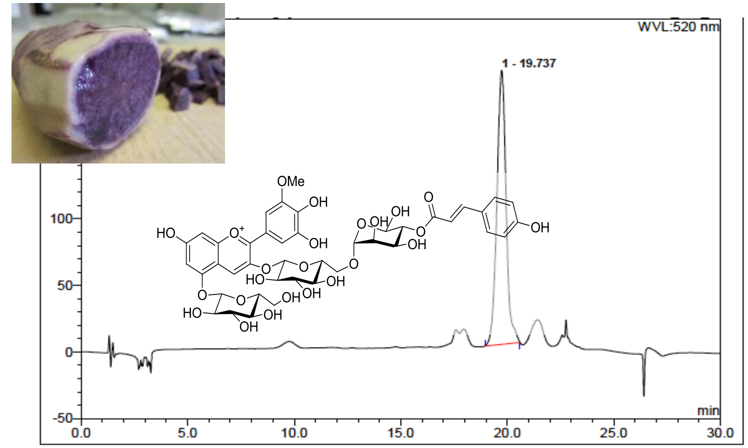
'Caught red handed'

ARONIA (*Aronia melanocarpa*)



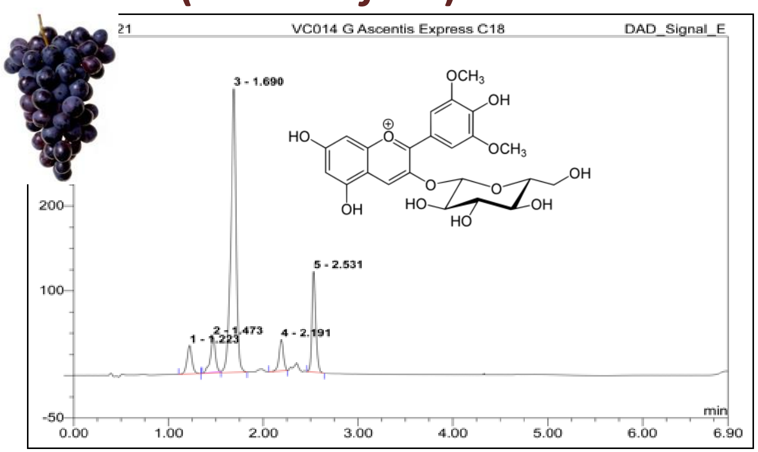
1. cyanidin-3-*O*-galactoside (68%)
2. cyanidin-3-*O*-arabinoside (30%)

PURPLE POTATO (*Solanum tuberosum*)



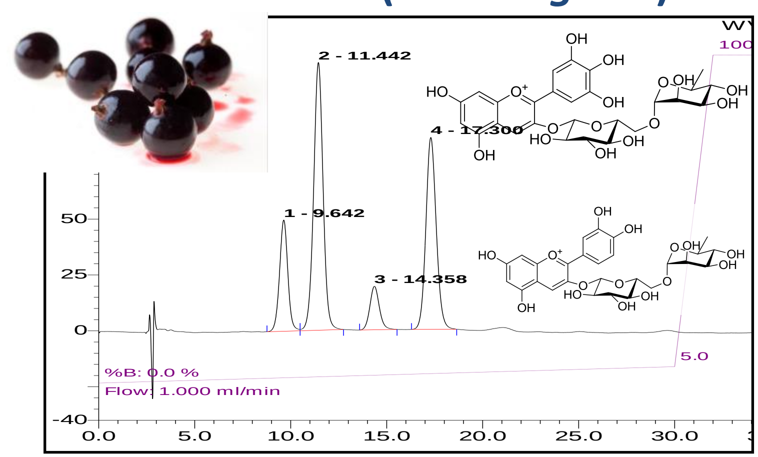
1. Petunidin-3-coumaroylrutinoside-5-glucoside

GRAPE (*Vitis vinifera*)



1. Cyanidin-3-*O*-glucoside (5.84%)
2. Delphinidin-3-*O*-glucoside (7.27%)
3. Malvidin-3-*O*-glucoside (65.30%)
4. Peonidin-3-*O*-glucoside (5.95%)
5. Petunidin-3-*O*-glucoside (15.64%)

BLACKCURRANT (*Ribes nigrum*)



1. delphinidin-3-*O*-glucoside (15.71%)
2. delphinidin-3-*O*-rutinoside (43.25%)
3. cyanidin-3-*O*-glucoside (7.03%)
4. cyanidin-3-*O*-rutinoside (34.00%)

Case Study 1: Natural hair dyes

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Natural dyes

- Extract from blackcurrants (*Ribes nigrum*) grown in UK
  - sustainably sourced
  - waste from blackcurrant juice process (Ribena)
- Extracted and purified using green technology
  - Aqueous process, clean, energy efficient
- High levels of both anthocyanins and flavonoids
- Patented (WO2010131049) semi-permanent hair colorants and coloration process
  - Range of shades, fast to 12+ washes

Case Study 1: Natural hair dyes

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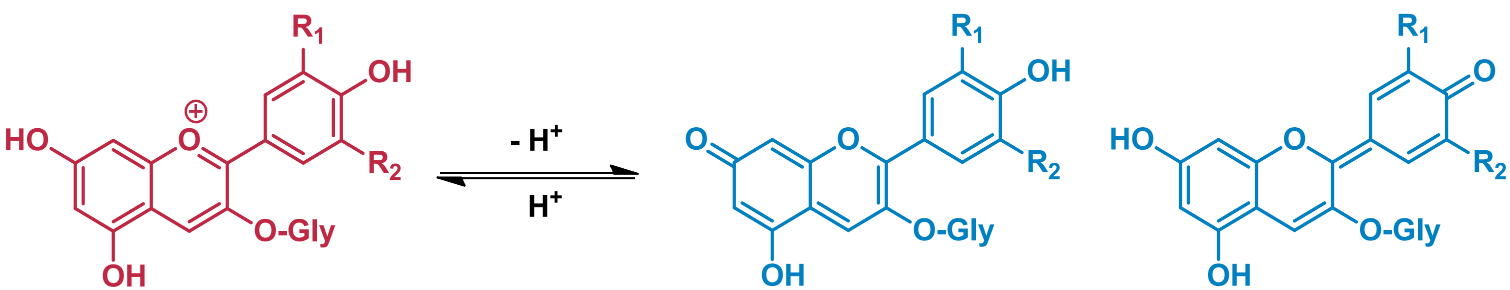
Dyeing from acidic medium (pH 3-4)

- λ_{max} in aqueous solution at pH 3.0: cyanidin 517 nm; delphinidin 526 nm
  - purple/violet colour consistent with flavylium cation



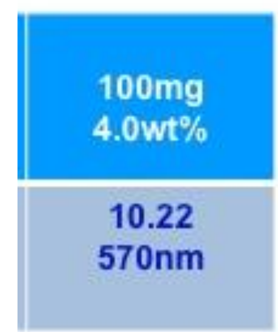
Flavylium Cation, pH = 1

Quinonoidal Base, pH = 7

- λ_{max} when adsorbed onto hair from aqueous medium:

570-580 nm

  - Blue colour consistent with quinonoidal base
  - *in situ* neutralisation by basic sites on hair surface leading to formation of anhydrobase
  - Stable over 12+ washes, minimal colour loss, no colour change



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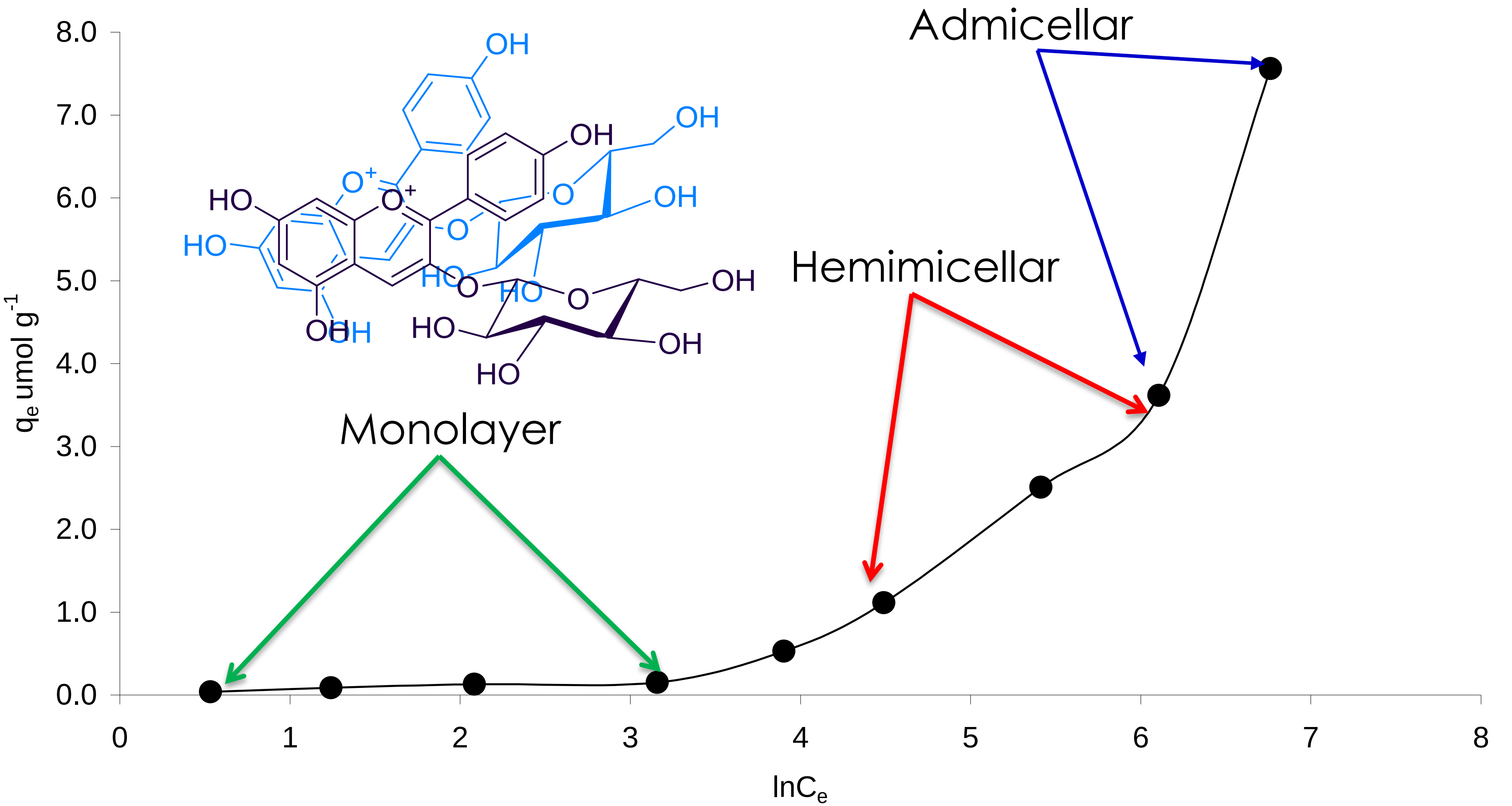
Sorption studies

- sorption significantly in excess of theoretical monolayer capacity
- Formation of **hemimicellar** (side-by-side) and **admicellar** (stacking) aggregates



Blackcurrant anthocyanins

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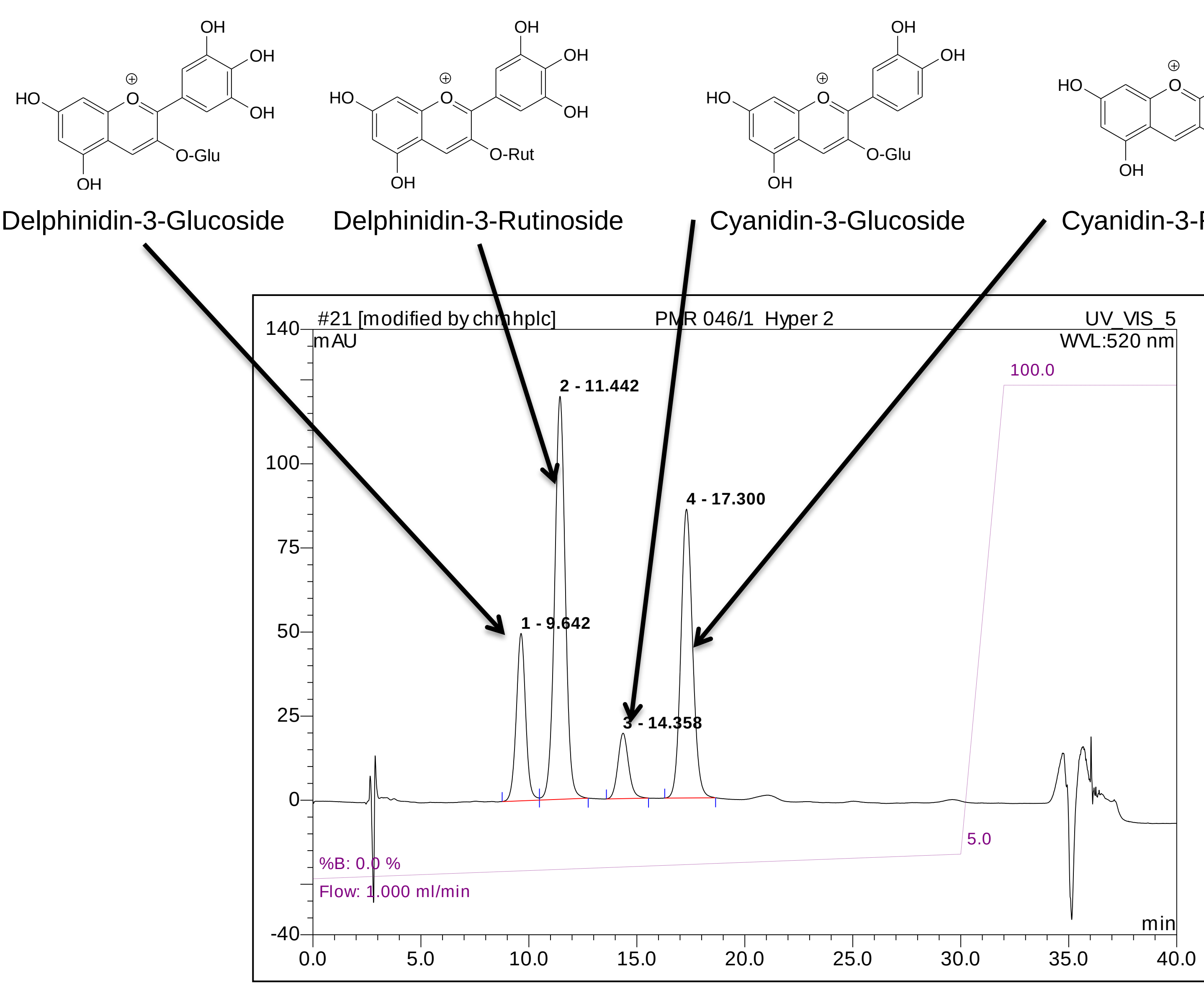
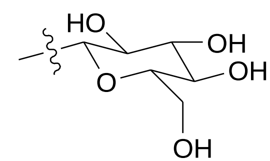
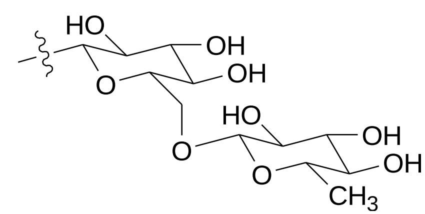




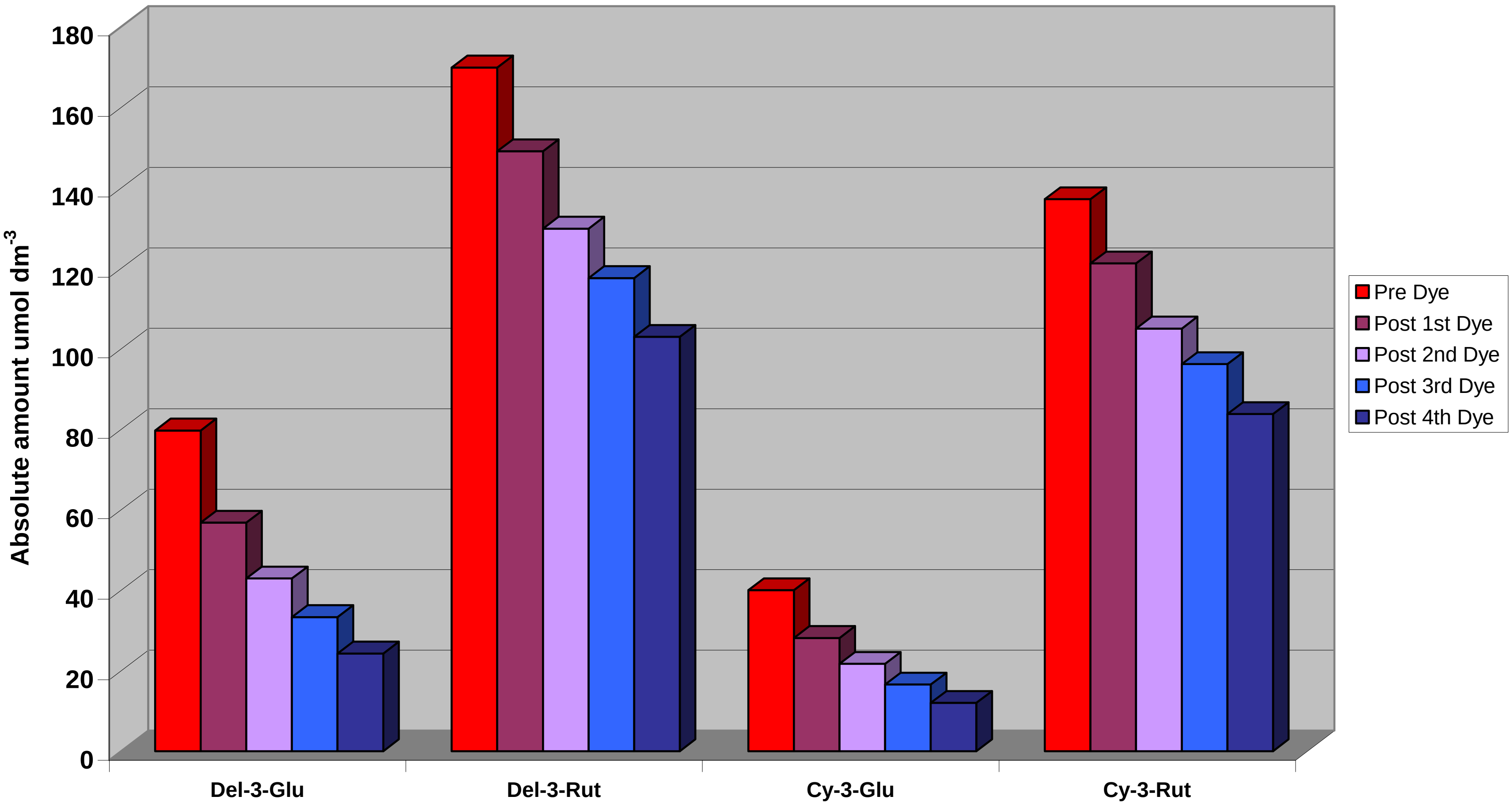
Glucoside Unit



Rutinoside Unit

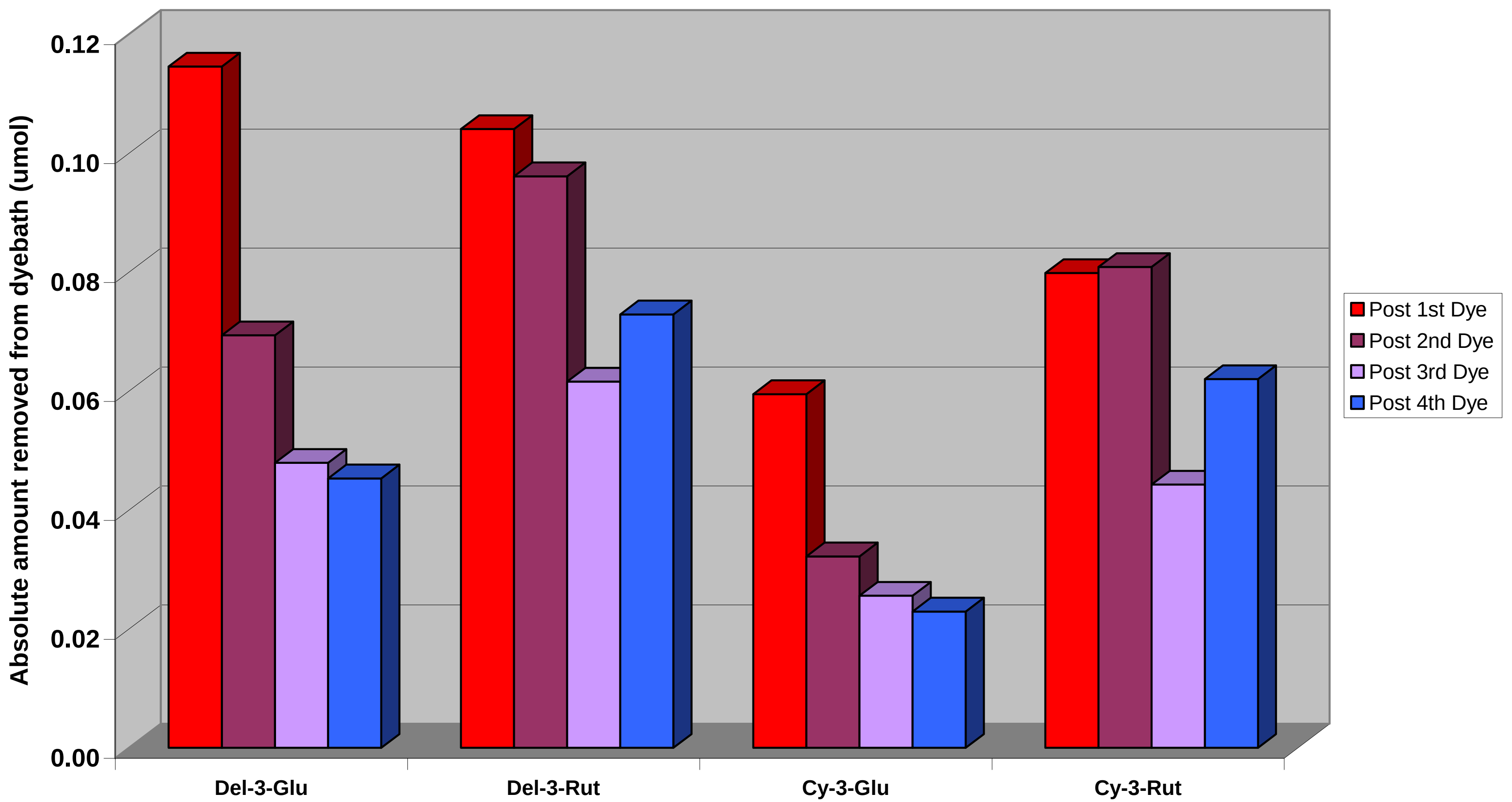
Successive dyeings from solution (amount remaining)

- All anthocyanins adsorb onto bleached hair



Successive dyeings from solution (amount adsorbed)

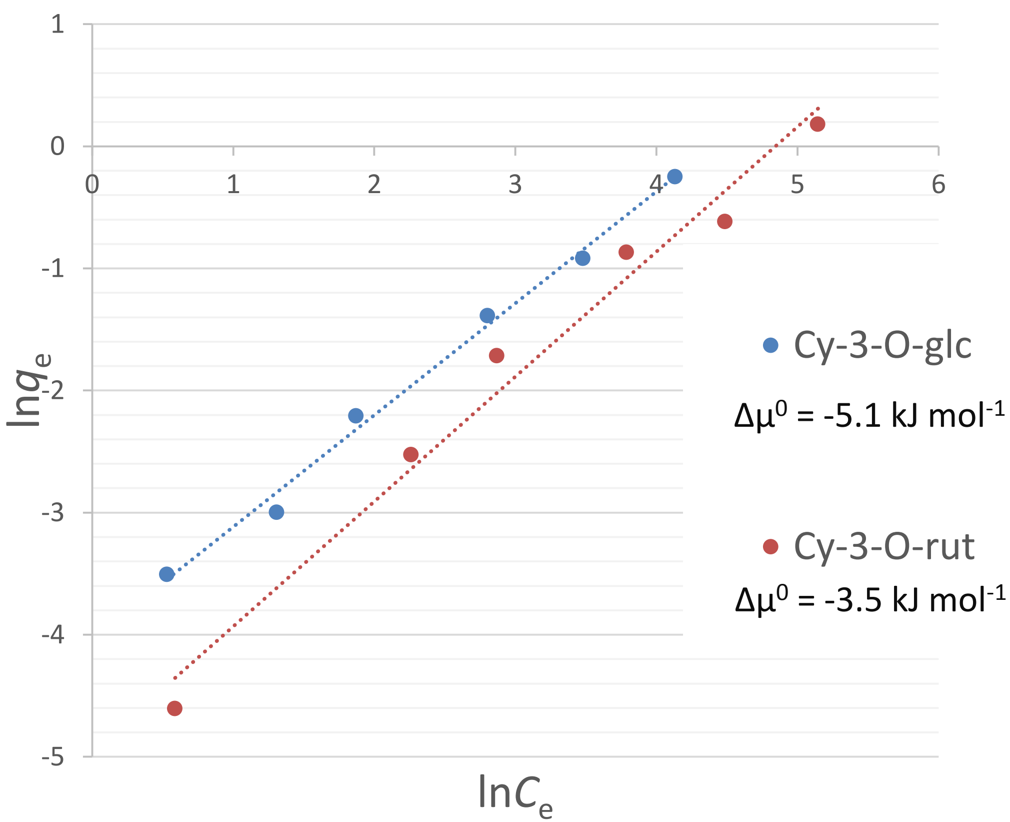
- Apparent preferential adsorption in favour of monosaccharides (glucosides) – *ca.* 2-fold over disaccharides (rutinosides)

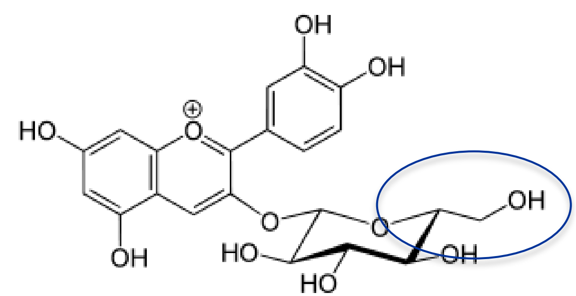


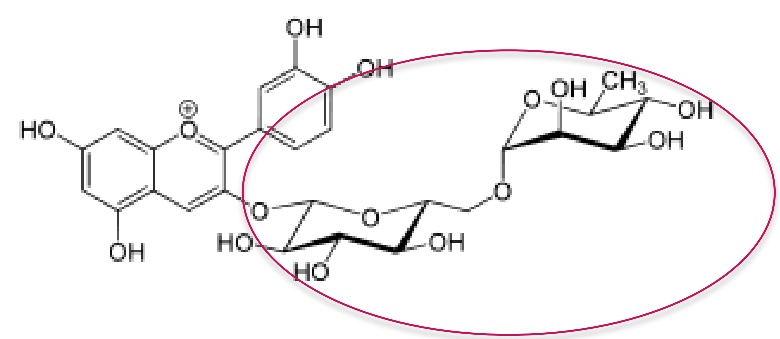
Case Study 1: Natural hair dyes

Blackcurrant glycoside sorption

- Isotherm study: cyanidin-3-*O*-glucoside higher adsorption energy in comparison with cyanidin-3-*O*-rutinoside
- Superior H-bonding through primary hydroxyl? Steric effects?







Case Study 1: Natural hair dyes

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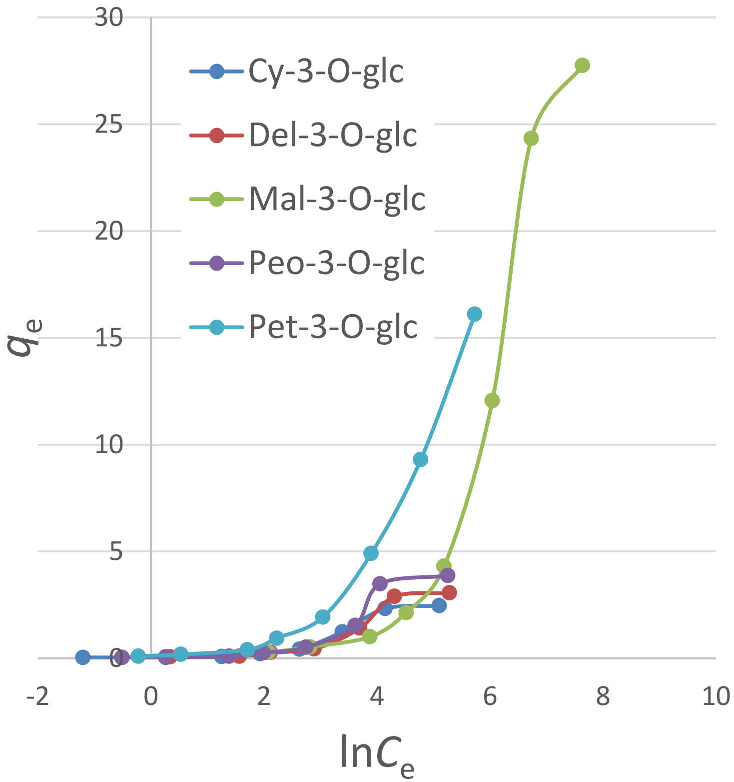
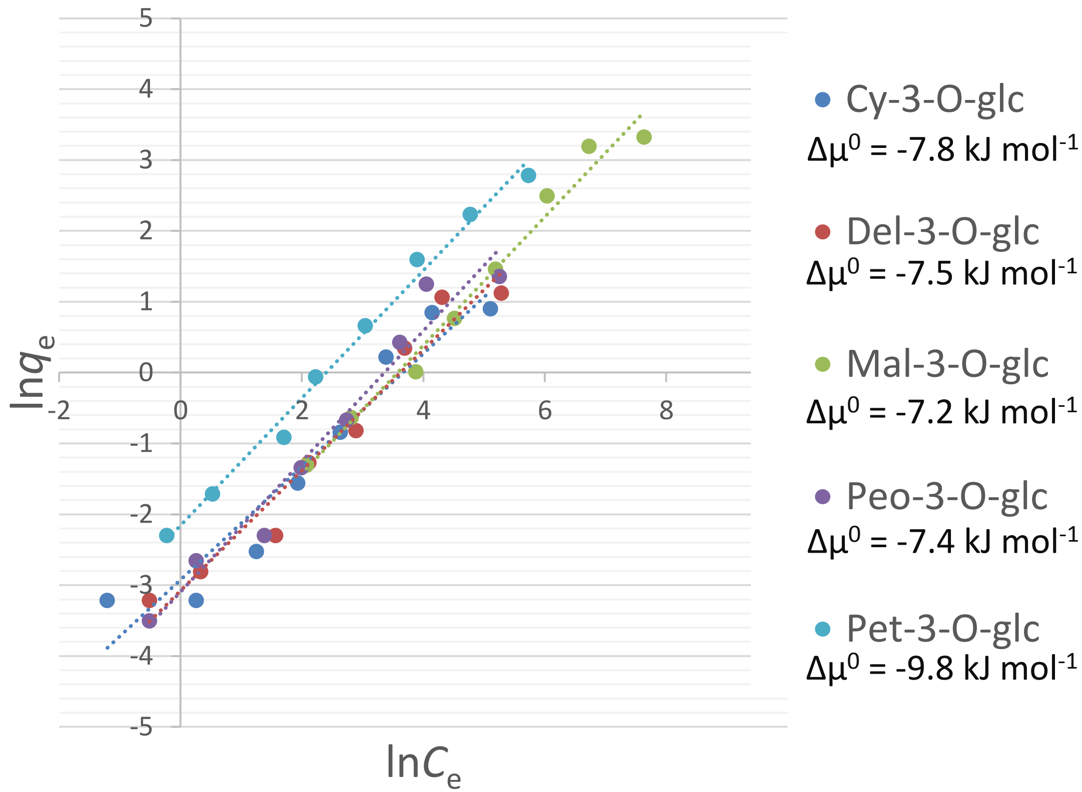
Grape glucoside sorption

- Isotherm study: Most glucosides show consistent sorption properties
- Unexplained sorption differences for petunidin-3-O-glucoside
- However, generally anthocyanin parent structure does not have significant effect on sorption – glycosylation more important





Case Study 2: Food colorants

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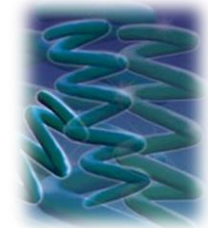
The Challenge

- Blue food colorants dominated by *Brilliant Blue FCF* (E133)
- Can induce allergic reactions
- Regulation a big issue
- Blue from nature most difficult to achieve

The Market Opportunity



- *B. Blue FCF ca*. 1,300 tpa
- Market value >$260m
- Industry → natural colorants
- Spirulina only current natural blue, but has application and stability problems
- Stable, natural blue highly desirable

The technology

- Anthocyanins extracted from sustainable source plant materials
- Lake pigment formed using novel "biomimicry" process
  - inspired by plant pigment formation in flowers
- Pigments in a range of colours suitable food application
- Both water soluble and water insoluble pigments are possible

Plant sources identified

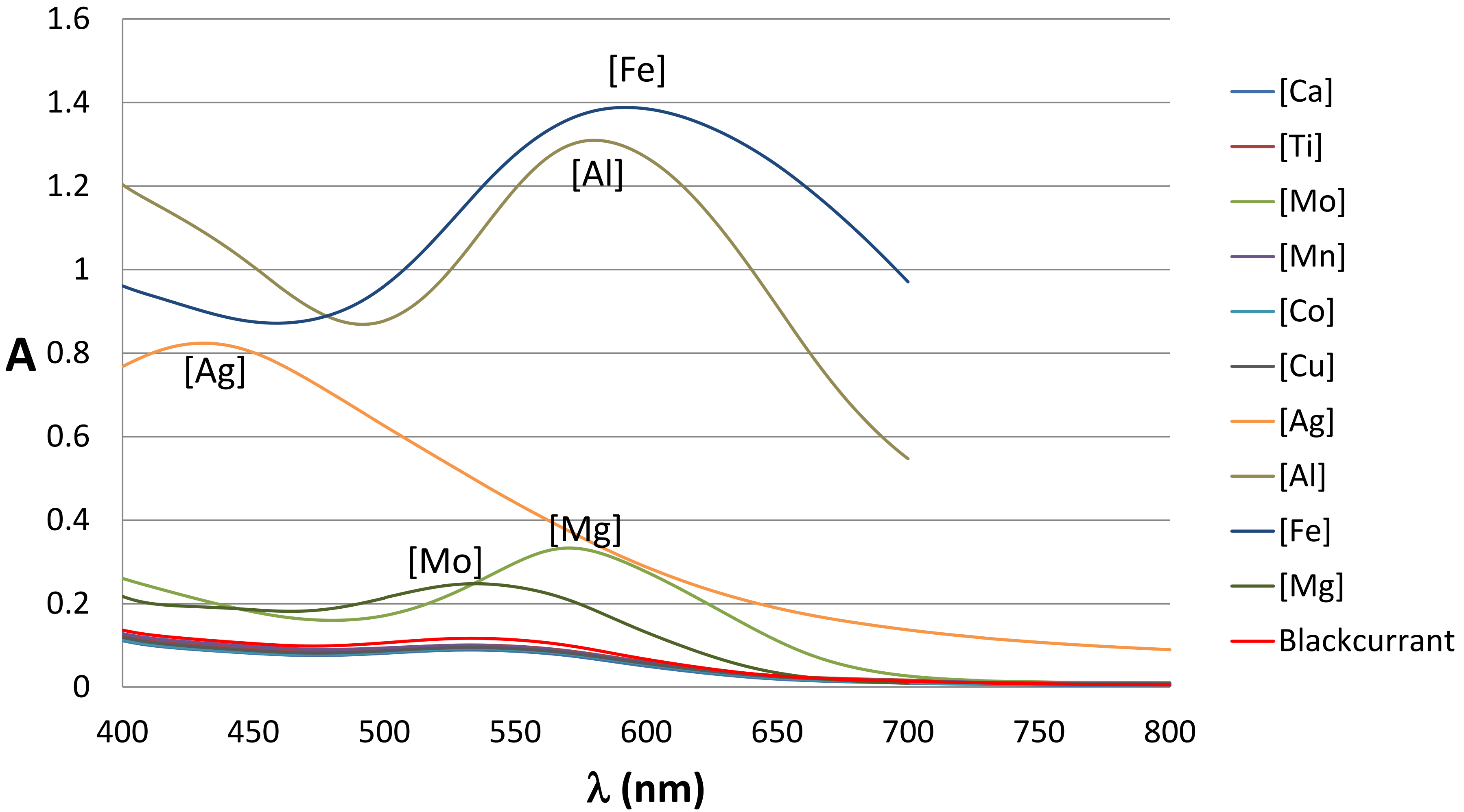
Fe^{3+}, Al^{3+}

→

Mg^{2+}, Ca^{2+}

Pigments formed (water-soluble and water-insoluble)

Formation of metal complexes with blackcurrant anthocyanins



Case Study 2: Food colorants

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Stability of complex to pH changes

- Stability of Al-complex in aqueous solution with changing pH
- Blue colour is stable down to pH 2.8; only below pH 2.8 does complex break down and revert to the red form (non-complexed)

				<--1 M HCl	Original	1M NaOH-->						
2.0	2.1	2.3	2.5	2.8	3.8	4.1	5.7	7.1	8.4	9.5	10.5	12.2
Red	Red	Red/ Purple	Blue/ Purple	Blue	Blue	Blue	Blue	Blue	Blue	Blue	Blue	Blue

Stability of complex to citric acid

- Very low concentrations of citric acid cause a colour change to red, significantly higher than pH 2.8
- Effect with malic and lactic acid was not as extreme, but still a colour change was observed at relatively low concentrations
- Acetic acid could be used in much higher concentrations before any colour change was observed
- Effect not directly related to pH - citric acid has a propensity to complex Al^{3+}, abstract the metal from the colorant complex, and cause the complex to break down

Acid	Ratio (mmol acid per g colorant)				
Citric	0.00	0.11	0.53	1.60	3.71
	Blue	Blue/ Purple	Red/ Purple	Red	Red
Malic	0.00	0.27	0.78	1.34	7.39
	Blue	Blue/ Purple	Red/ Purple	Red	Red
Lactic	0.00	0.70	1.67	2.78	10.89
	Blue	Blue/ Purple	Red/ Purple	Red/ Purple	Red
Acetic	0.00	3.67	8.50	11.17	13.33
	Blue	Blue	Blue/ Purple	Blue/ Purple	Blue/ Purple

e Study 2: Food colorants

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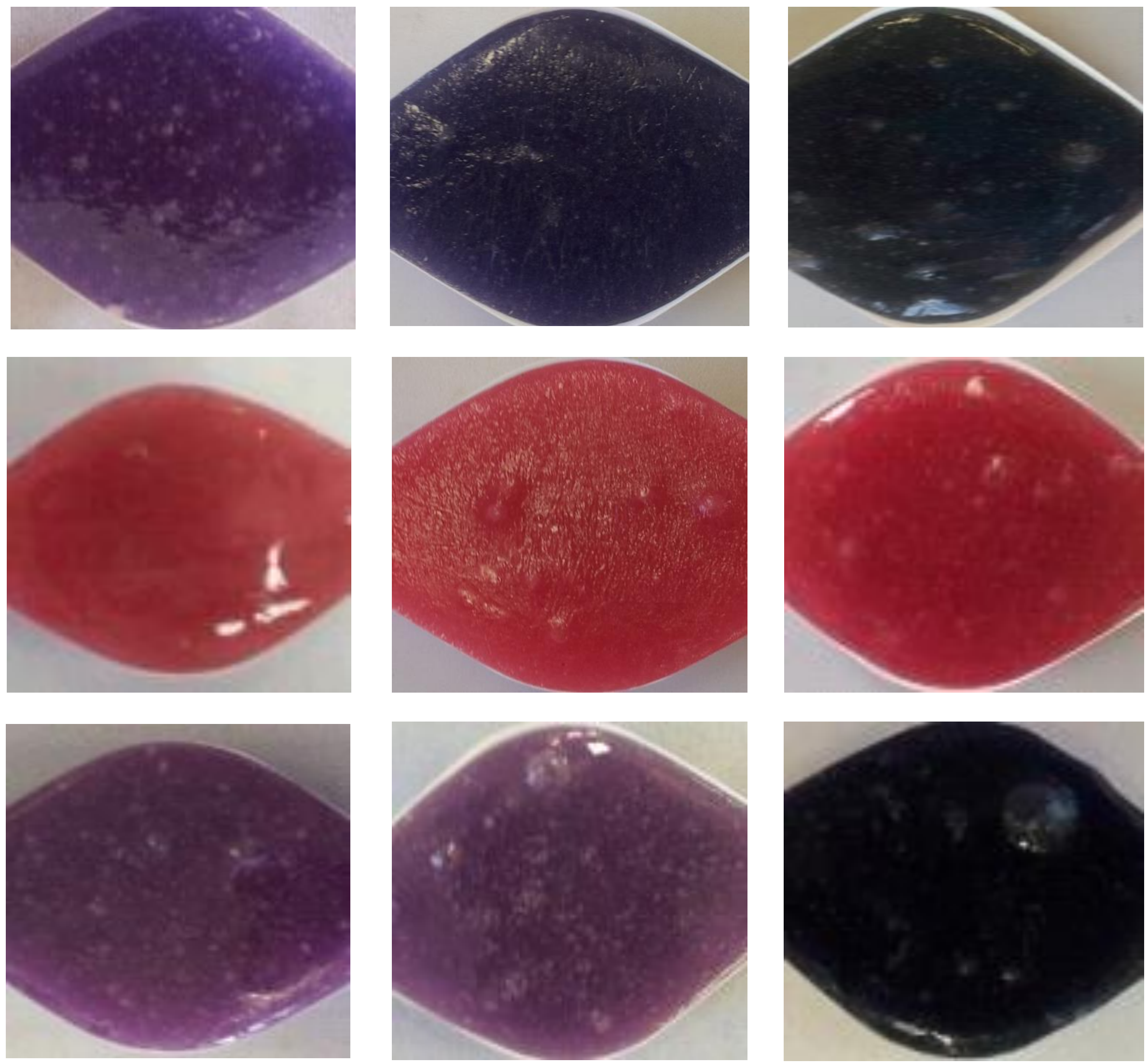
Example formulations in confectionary products

No acid

Citric acid

Acetic acid



Formulation of inks for egg coding applications using dyes extracted from waste food products

- Inks developed using colorants extracted from natural waste materials (WO2015128646)
- Increase in the information placed on an egg
- Reduced environmental and toxicological impact
  - Some current concerns over erythrosine
- Enhance security, safety, and traceability

Case Study 3: Marking eggshell

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Cy-3-O-glc
Cy-3-O-rut
Del-3-O-glc
Del-3-O-rut

Fe^{3+}

black

Al^{3+}

blue

Cy-3-O-gal
Cy-3-O-arab

red

New inks technically superior to erythrosine

- Good adhesion, excellent water fastness, no penetration of colorant into egg interior
  - Binding with Ca^{2+} in $CaCO_3$ eggshell forms stable complex (known that Ca^{2+} involved in anthocyanin complex formation in blue flower petals; Shiono *et al*., *Nature*. **2005**, *436*, 791)
  - Also protein in eggshell matrix may contribute to interactions with anthocyanins
- Provide high print definition to achieve text and barcoding
- Increase in the information placed on an egg
- Technology being trialled by egg producer in UK for rollout in 2016

The Team

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