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Scalable Anthocyanin Extraction and Purification Methods for Industrial Applications

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Engineering and Physical Sciences Research Council

Aims

- Scalable.
- Economically viable.
- Activity/ function driven research.
- Natural product cosmetics.
- Natural hair dyes.
- Natural food colourants.
- Full characterisation of natural extracts.
- Generating multiple product streams from single source.
- Sustainable materials.



www.cosmeticsbusiness.com www.n-r-c.com www.healthcare-online.org



Extraction of anthocyanins from blackcurrant waste



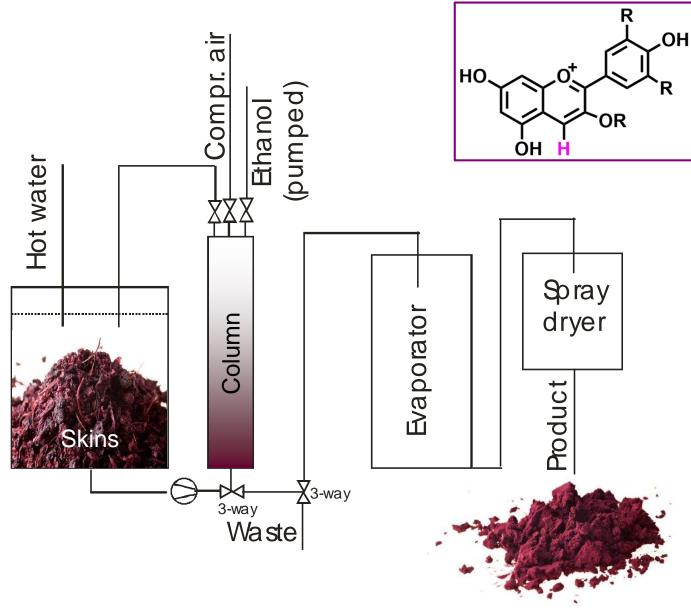


- Blackcurrant grown in the UK.
- Rich in coloured anthocyanins.
- Also contains neutral polyphenols.



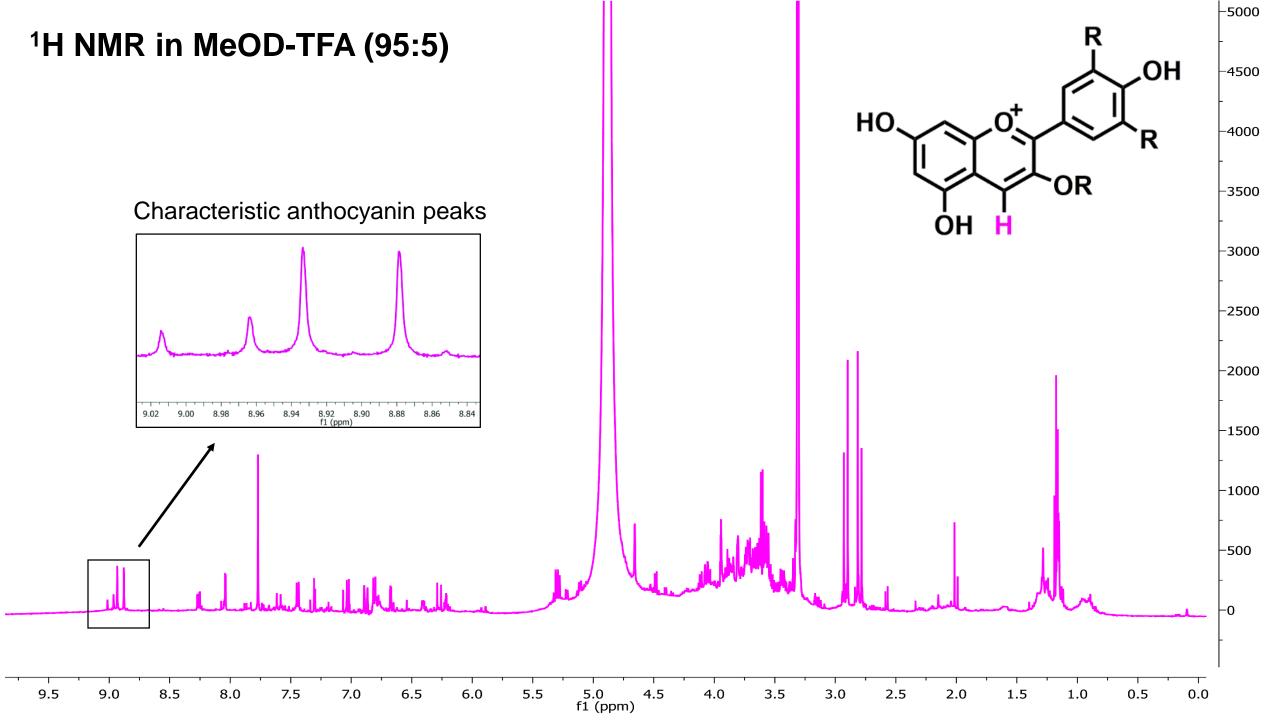
- Ribena uses blackcurrant for concentrates and drinks.
- They are left with tons of blackcurrant skins in waste.
- We wanted to find a use for this waste.

Extraction-Purification



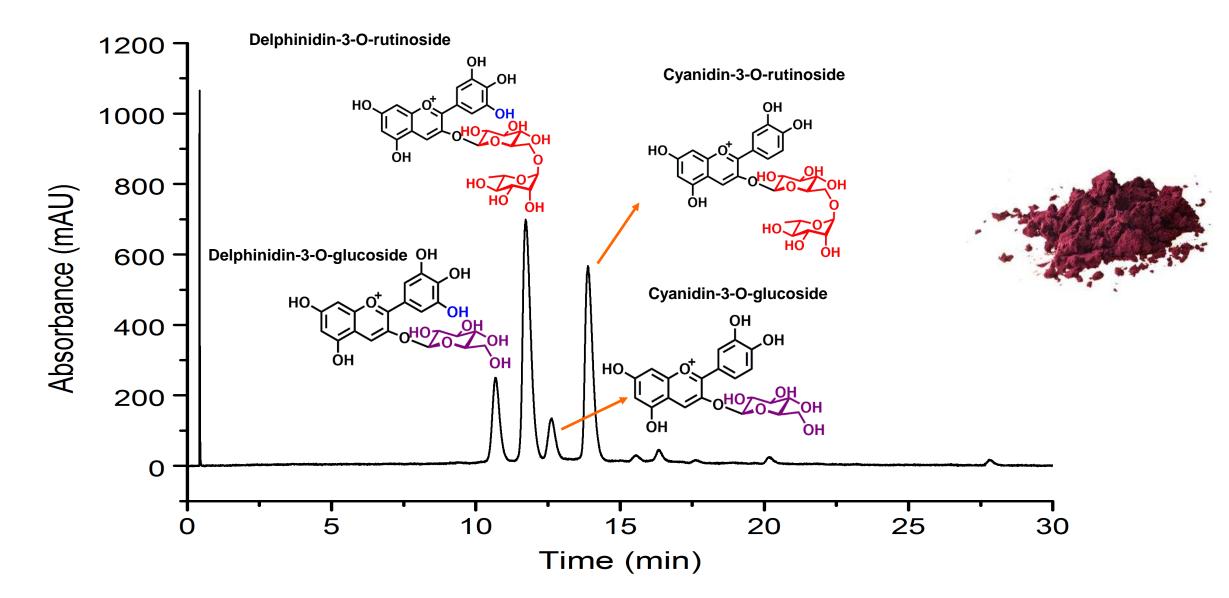
Industrial-scale process

- Extract from berry waste.
- Fruits are used in juice production.
- Only waste skins are used to produce the extract.
- Sustainably sourced.
- Acidic aqueous extraction of dried skins
- Concentration using Solid Phase Extraction (SPE).
 - resin removes free sugars and small organic acids
- Ethanol elution of polyphenols retained by resin.
- 20 litres extract successfully produced.



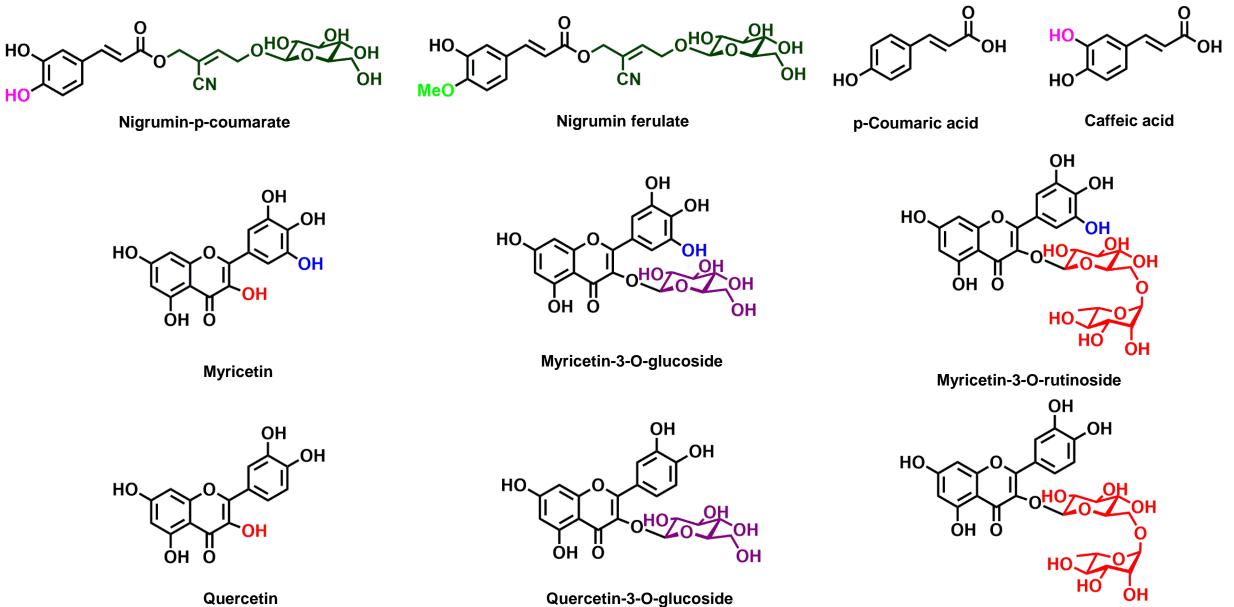
Elution profile of anthocyanins in the blackcurrant extract at 520 nm





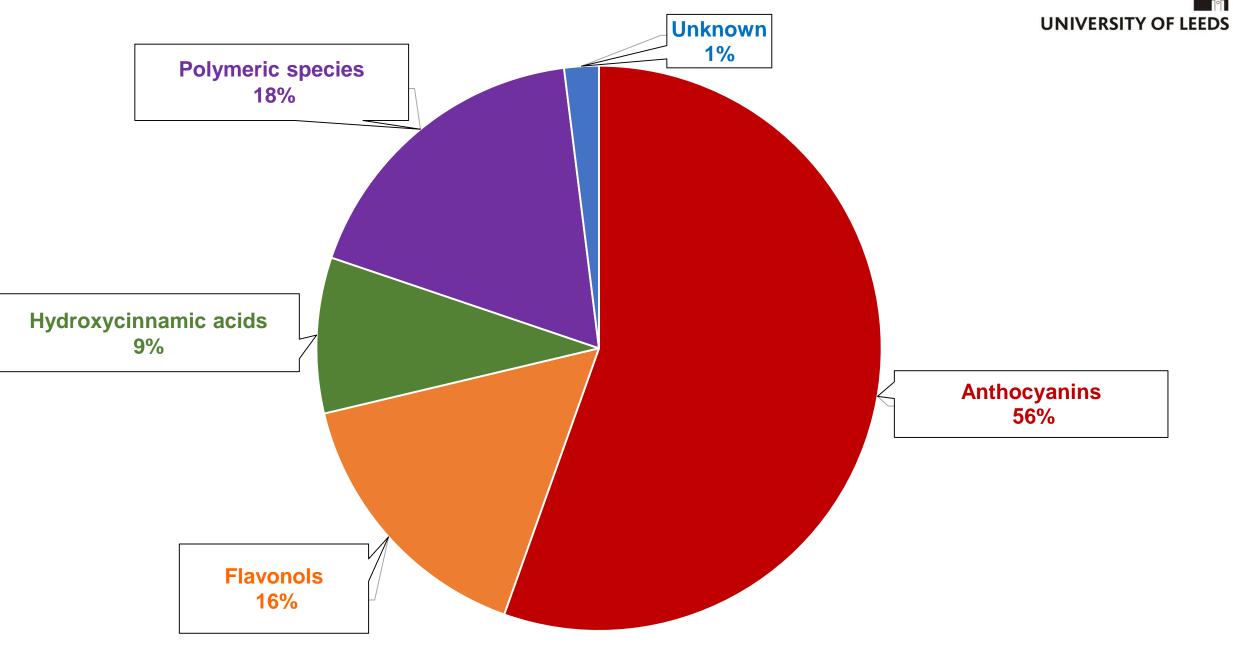
Identification of neutral polyphenols in the extract





Quercetin-3-O-rutinoside

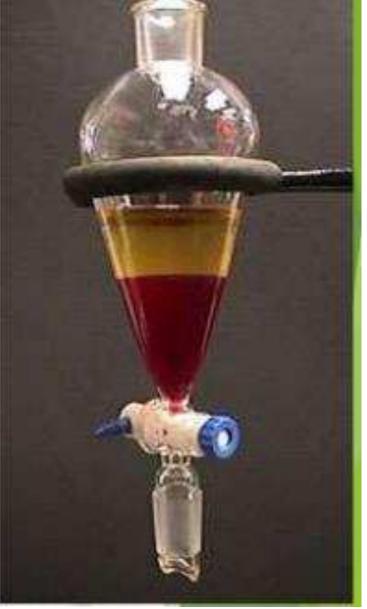
Chemical Composition of Blackcurrant Extract



Aqueous-organic partitioning

- Semi-purify the extract using a scalable and economically suitable method.
- Anthocyanins are very soluble in water due to cationic nature and glycosylation.
- Neutral polyphenols are relatively less polar and expected to migrate to the organic solvent.
- Sugar moieties can enhance water solubility of neutral polyphenols.
- Isopropyl acetate and ethyl acetate were used as organic phase.

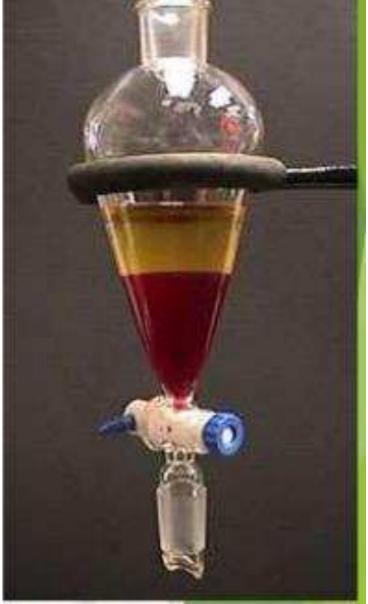




Sequential Extractions

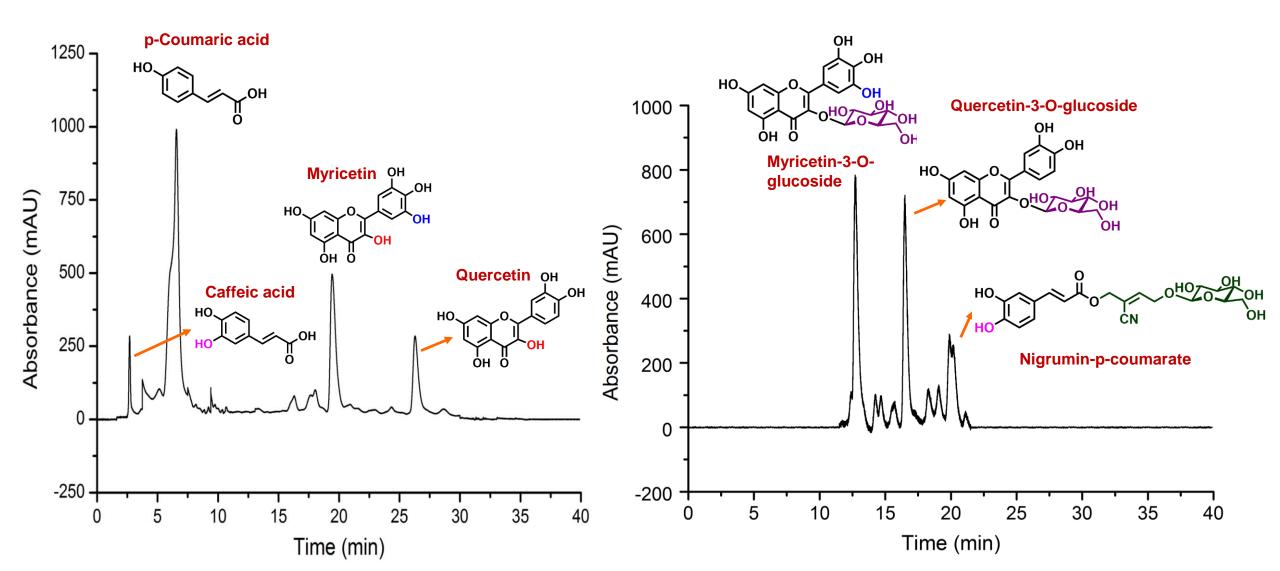
- Isopropyl acetate showed selectivity towards flavonols aglycones.
- The subtle difference in polarity of isopropyl and ethyl acetate was exploited.
- Aqueous blackcurrant extract (pH 1.8) was partitioned against hexane, isopropyl acetate and ethyl acetate sequentially.
- All the layers were analysed through analytical HPLC as well as ¹H NMR.
- Isopropyl acetate extracted the aglycones only whereas mono-glycosides migrated into the ethyl acetate layer.
- Aqueous layer retained all the anthocyanins as well as rutinosides of quercetin and myricetin.





Elution profile of isopropyl acetate extract at 325 nm

Elution profile of ethyl acetate extract at 350 nm

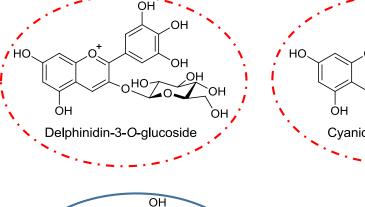


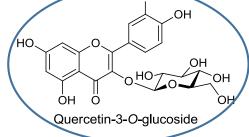
Liquid-liquid partitioning

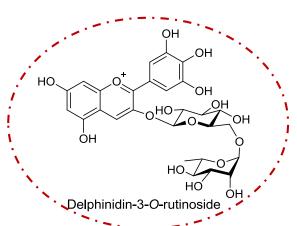
ethyl acetate

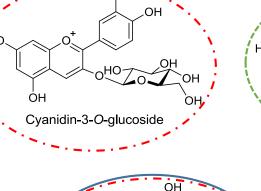
ⁱpropyl acetate

aqueous









ÓН

HO.

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ÓН

Myricetin-3-O-glucoside

,OH

он ОН

Ъ

,OH

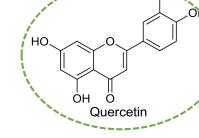
HO.

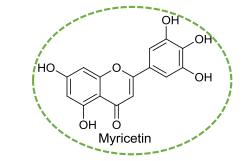
Cyanidin-3-O-rutinoside

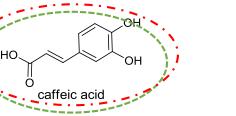
ΗŐ

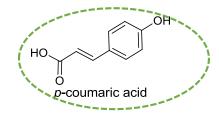
HOTO

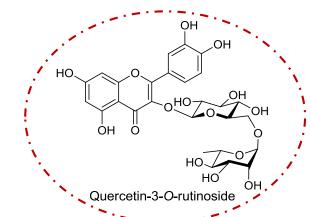
OH

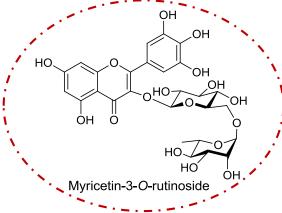






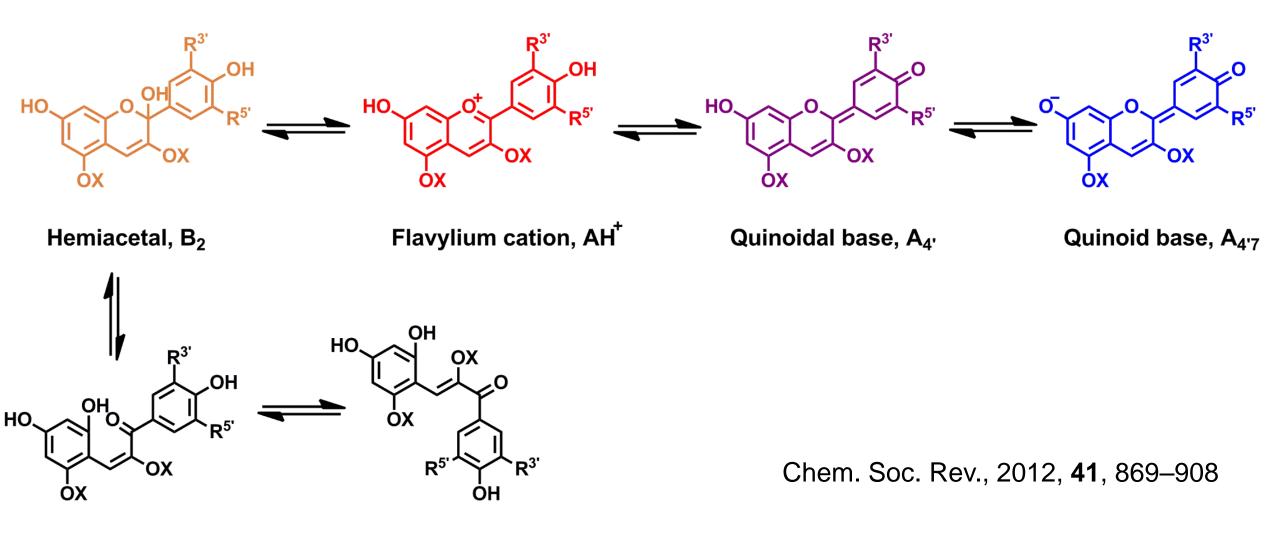






Equilibrium Forms of Anthocyanins



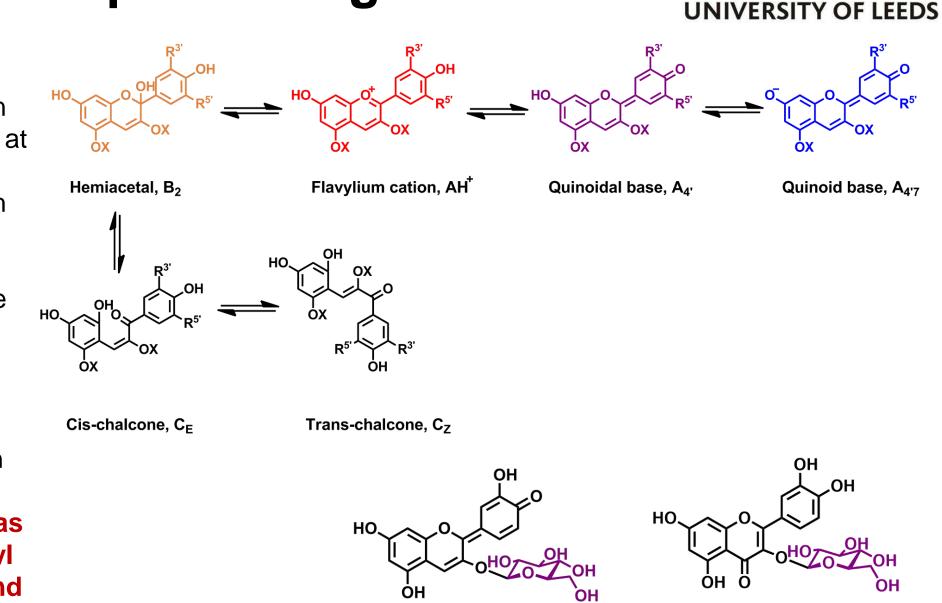


Cis-chalcone, C_E

Trans-chalcone, C_Z

pH-Controlled aqueous-organic extractions

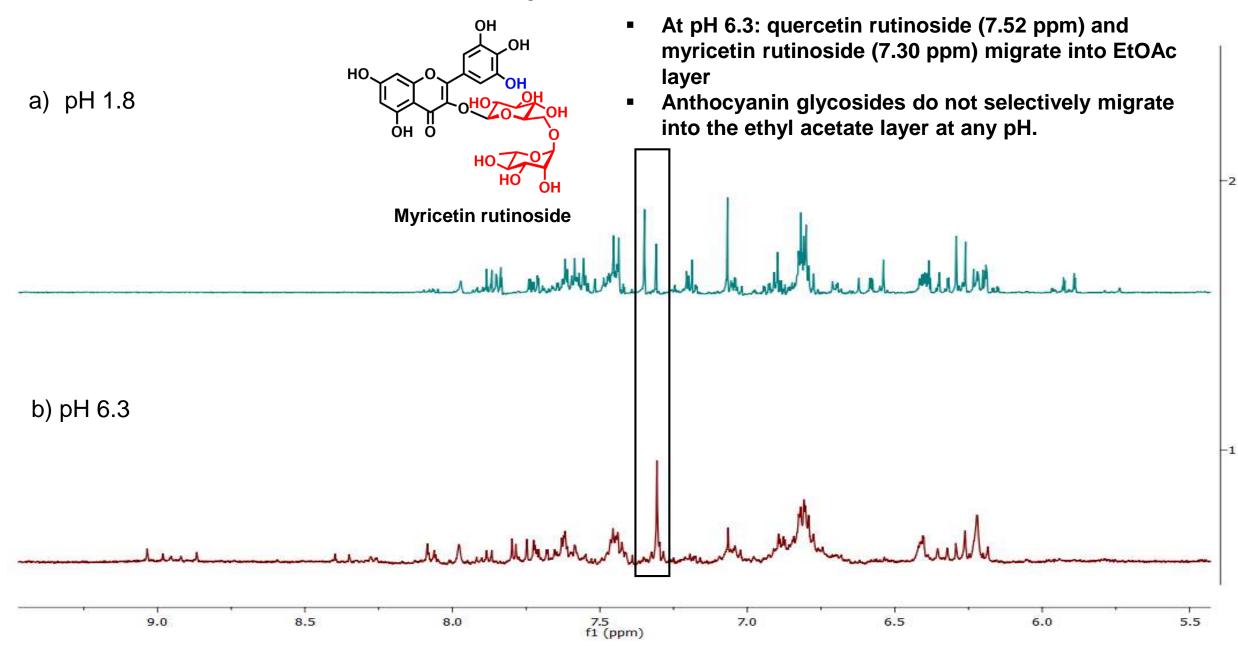
- Anthocyanins can exist in neutral equilibrium forms at higher pHs.
- The mole fraction of each form varies with the substitution pattern.
- Can we manipulate these forms to separate rutinosides from glucosides?
- Around neutral pH anthocyanins can exist in quinoidal base form.
- The aqueous extract was partitioned against ethyl acetate at pH 1.8, 6.3 and 12.1.



COG quinoidal base form

QOG

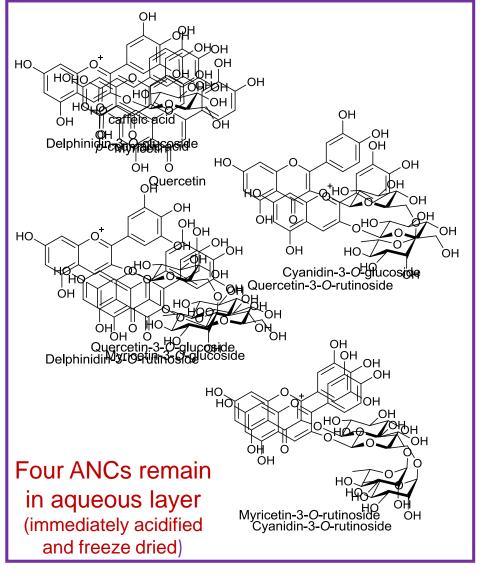
Ethyl acetate extracts in CD₃OD/TFA after pH controlled extractions



Sequential liquid-liquid partitioning with pH changes

BC extract comprises 56% ANC and 25% other polyphenols

Myricetin and quercetin rutinosides removed with EtOAc at pH 6.3 ⁱ**PrOAc at pH 1.8** removes hydroxycinnamic acids and myricetin + quercetin aglycons



Trace ANC

EtOAc at pH 1.8 selectively removes myricetin + quercetin glucosides

Conclusions



- Blackcurrant extract post-SPE can be purified using sequential liquidliquid and pH change extractions.
- The purification methods are scalable.
- Three product streams.
- One containing four anthocyanins (responsible for colour) in a process that is industrially scalable.
- The two organic extracts contain known antioxidants which can be used in activity-based products.
- The extracts contain polyphenols of slightly varied polarity and so can be formulated in different products.
- The established methods have been successfully applied to other natural extracts as well.

Acknowledgements



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- EPSRC for funding.
- Prof Chris Rayner and Dr Richard Blackburn for their continuous guidance and support.
- Technical staff, Simon Barrett and Martin Huscroft for helping me with NMR and HPLC.
- Rest of the group for their suggestions and support.
- Thank you for listening!

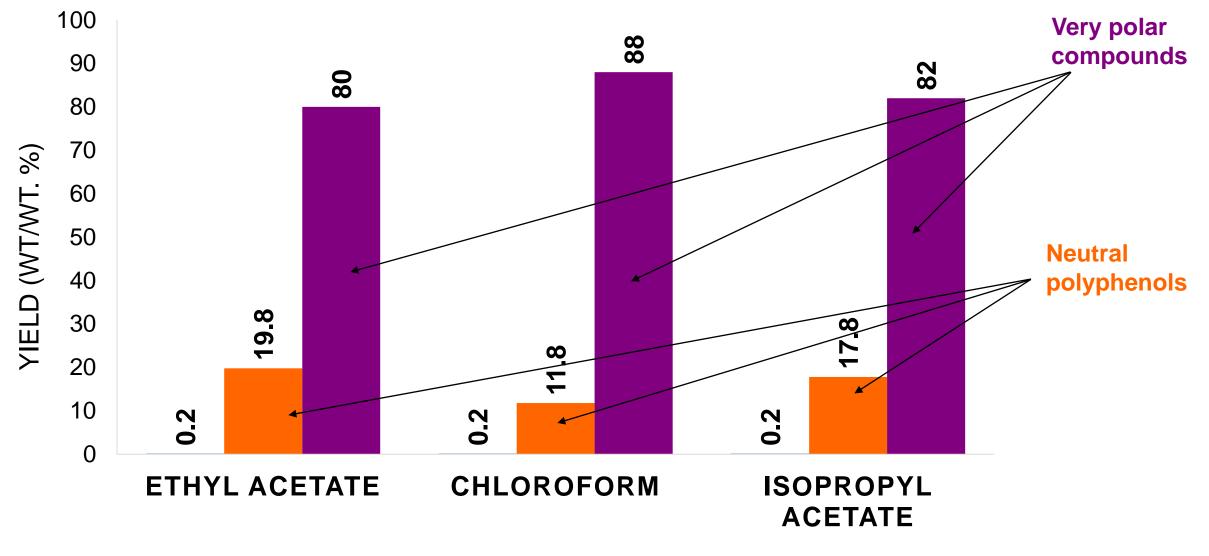


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ADDITIONAL SLIDES

Selected solvents: hexane, ethyl acetate, ⁱpropyl acetate and chloroform partitioned against aqueous extract (pH 1.8; HCl)



Hexane Polar solvent

¹H NMR for the Aqueous Layers (in MeOD-TFA 95:5) after the pH-controlled partitioning experiments

