

Cyclodextrin-based Molecular Coating for the Protection of Sensitive Essential Oils

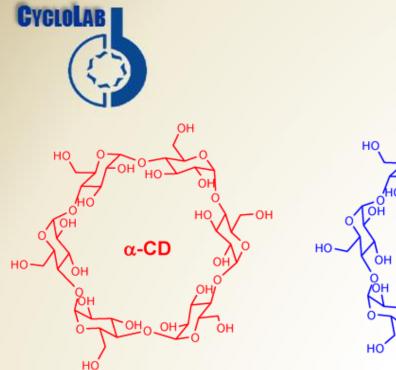


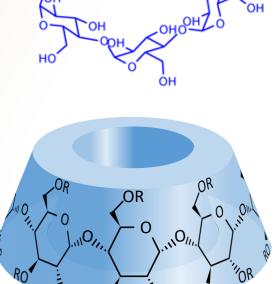
Mihály Bálint ISEO 2017, Pécs, Hungary, 12 September 2017





- Cyclodextrins
- Cyclodextrin / essential oil inclusion complexes
- Regulatory status of cyclodextrins
- Marketed product examples
- Future prospects





OH

OH

HO

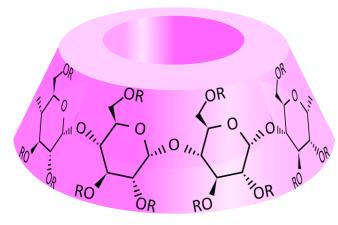
-OH

OPHO

β-CD

OH HO ОН ΉO ÔН OH OH HO HO ÓН γ-CD 0 ⁄он OH OH он7 .оно OH Ò. Ο HO ĨОН OF ΟН

ÔH

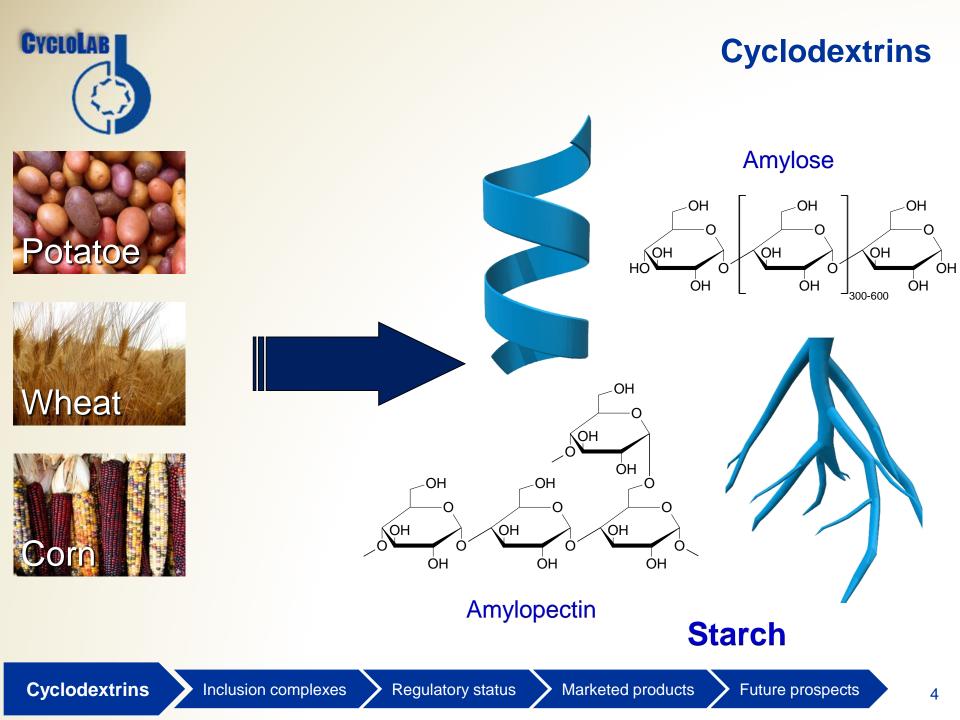


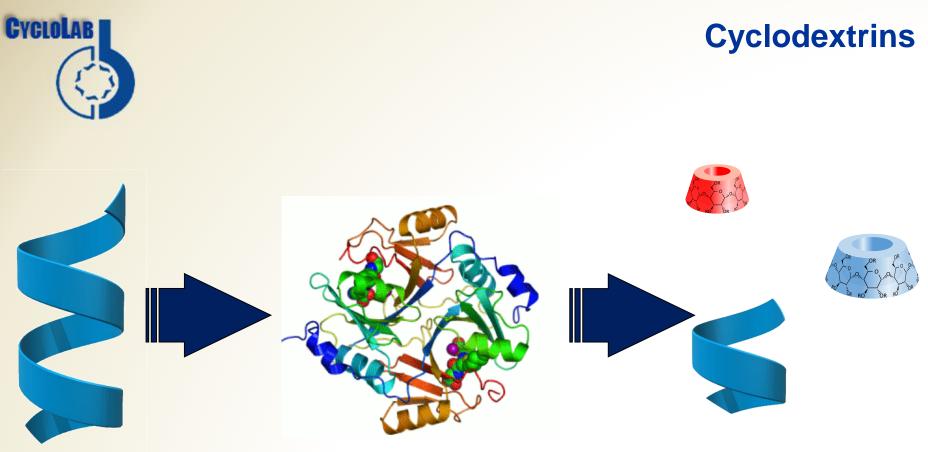
HO

OR0// 011. \mathbf{O} OR OR RO

RO ÖR OR RO RO

Cyclodextrins

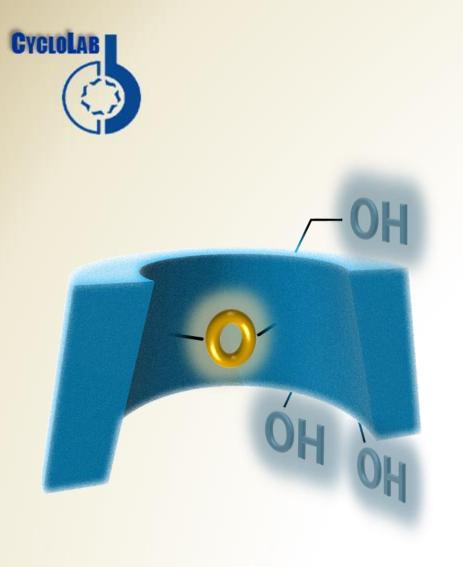




CD Glycosyltransferase (Bacillus Macerans)

RO BR RO RO RO RO RO

Conversion mixture



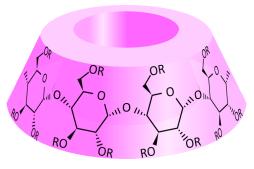
Cyclodextrins



α-CD



β-CD



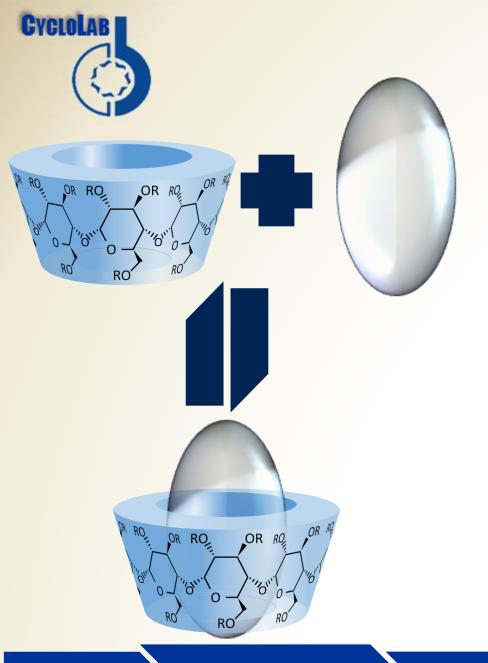
γ-CD

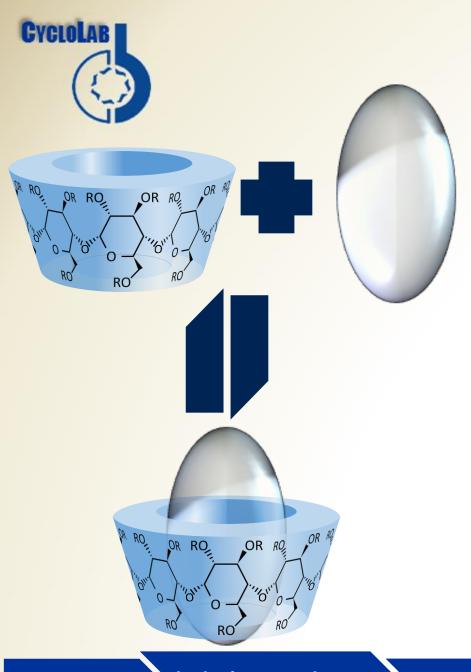
Cyclodextrins

Inclusion complexes

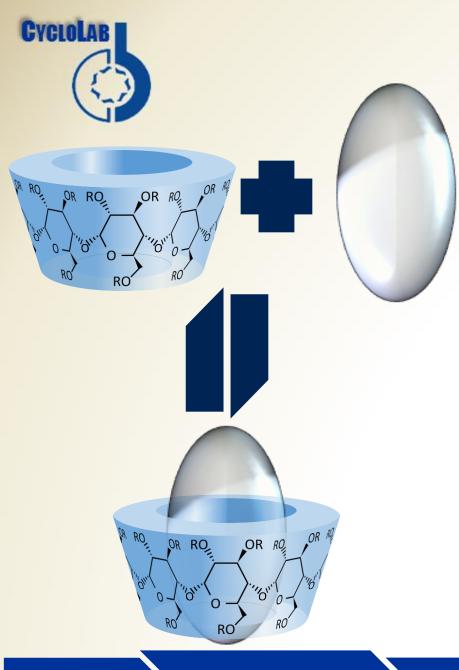
Regulatory status

Marketed products











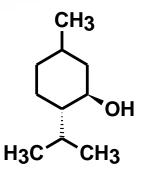


Improvement of physical and chemical stability (volatile, oxygen-, light- and heat sensitive compounds)
Reduction of undesirable tastes and odors

Increased solubility in water

•Stable aqueous solutions of insoluble compounds can be prepared without the use of organic co-solvents or surfactants

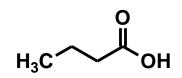
- Enhanced rate of dissolution
- Improved wettability
- Liquids can be transformed into solid form
- Extended release of compounds
- •Alleviation of local irritations (reduced side effects)
- Enhanced absorption
- Incompatible compounds can be mixed and used together in complexed form
- •Stabilization of emulsions and suspensions



Menthol

СН₃ О Н₃С ОН

Isovaleric acid



Butyric acid



•Improvement of physical and chemical stability (volatile, oxygen-, light- and heat sensitive compounds)

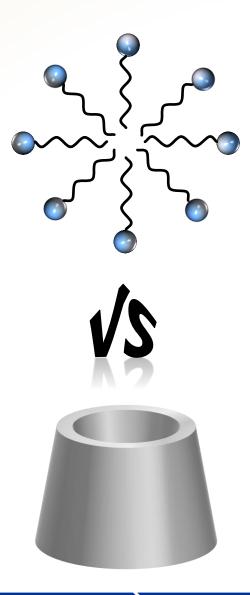
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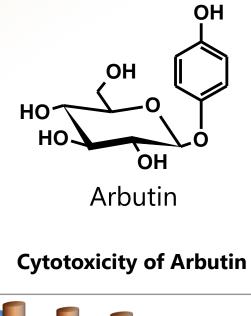
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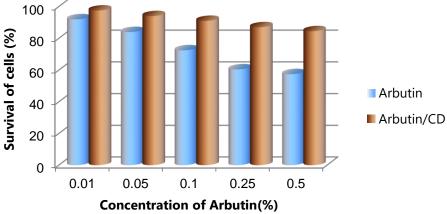
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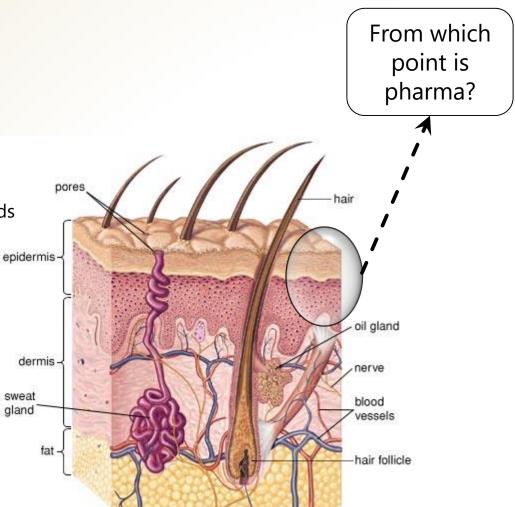
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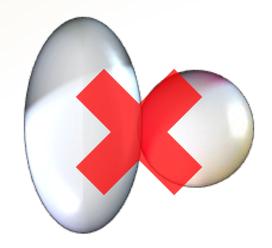
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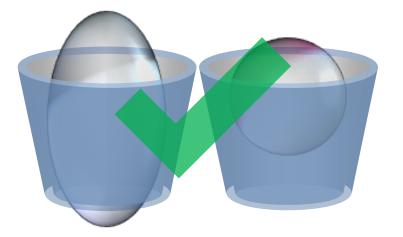
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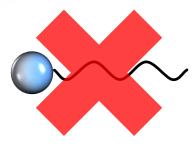
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Methods of preparation of inclusion complexes:

Coprecipitation

Coevaporation

Kneading

Mechanochemical activation

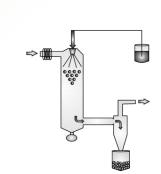
Sealed heating method

Cyclodextrins



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Coevaporation

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Cyclodextrins

Regulatory status

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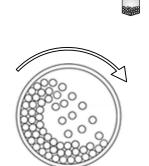


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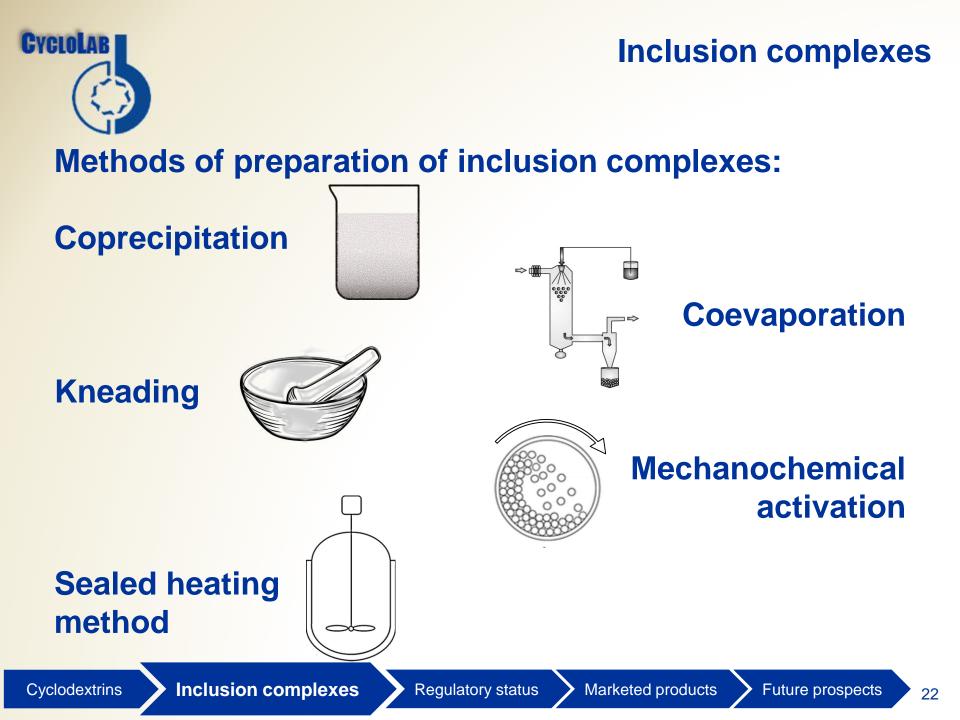
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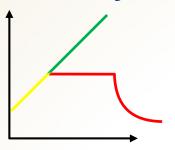
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Analysis of inclusion complexes:

Phase solubility study



HPLC

GC, head-space **GC**

CE

Thermoanalytical methods: TGA, DTG, DSC

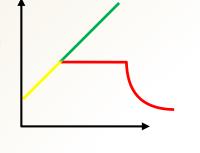
Spectroscopic methods: NMR, Raman, fluorescence, IR, UV

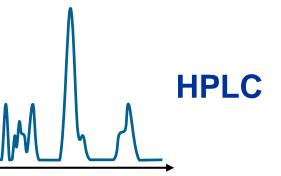
Cyclodextrins



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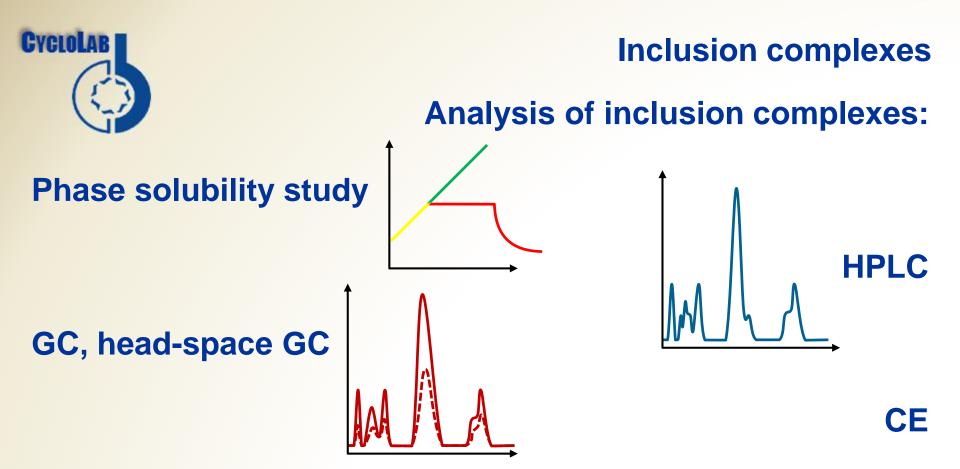
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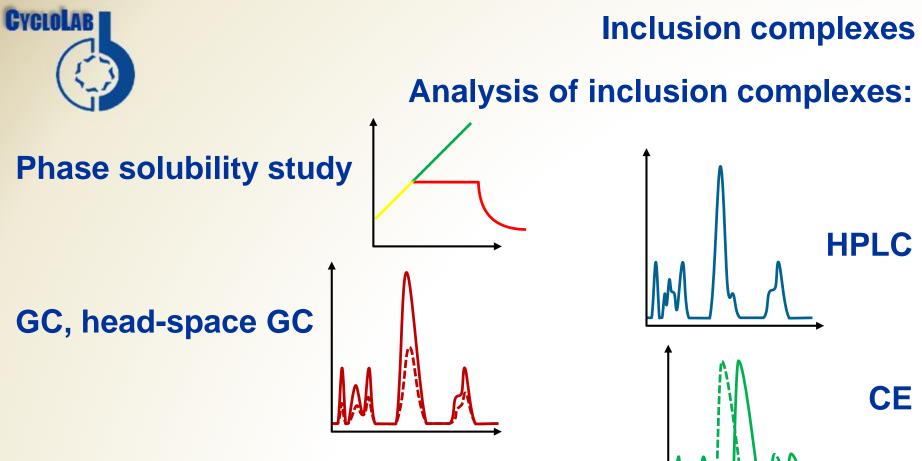
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Thermoanalytical methods: TGA, DTG, DSC

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Cyclodextrins



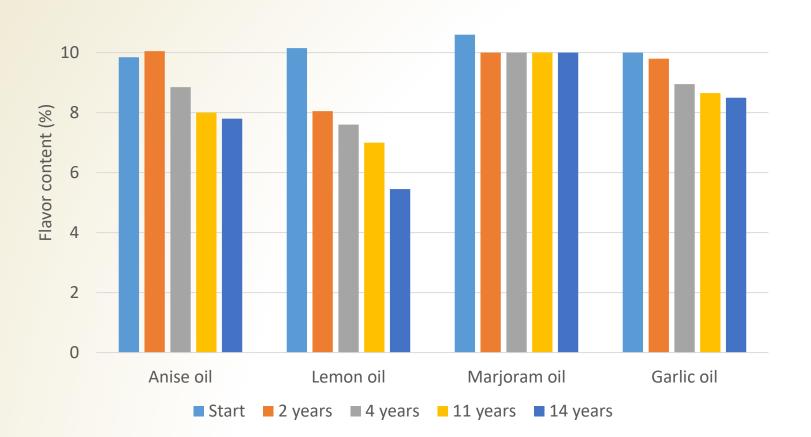
Thermoanalytical methods: TGA, DTG, DSC

Spectroscopic methods: NMR, Raman, fluorescence, IR, UV



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Inclusion complexes





Regulatory status in food

| | EU | USA | Japan |
|-----|---|------|--------------------|
| αCD | NOVEL FOOD INGREDIENT (2008/413/EC Commission Decision) | GRAS | NATURAL PRODUCT |
| βCD | FOOD ADDITIVE quantum satis, only foods in tablet and coated tablet form max. 500 mg/l, only flavored powdered instant drinks | GRAS | NATURAL PRODUCT |
| γCD | NOVEL FOOD INGREDIENT (2012/288/EU Commission Implementing Decision) | GRAS | NATURAL PRODUCT |



Regulatory status in food

Since 2007 nutrition and health claims made on foods within the EU are regulated by the 1924/2006/EC of the European Parliament and of the Council. In the EU Register on nutrition and health claims an approved claim can be found for α CD:

"Consumption of alpha-cyclodextrin as part of a starch-containing meal contributes to the reduction of the blood glucose rise after that meal".

The claim may be used for food which contains at least 5 g of alphacyclodextrin per 50 g of starch in a quantified portion as part of the meal.



Regulatory status in pharmaceuticals

| | Monograph | Administration route of formulation | |
|-------|------------------|--|--|
| αCD | USP, Ph.Eur., JP | Oral, ocular, parenteral | |
| βCD | USP, Ph.Eur., JP | Oral, nasal, rectal, dermal, ocular | |
| γCD | USP, Ph.Eur., JP | Oral, dermal, parenteral | |
| ΗΡβCD | USP, Ph.Eur., JP | Oral, nasal, rectal, dermal, ocular, parenteral | |
| ΗΡγCD | - | Ocular | |
| SβECD | USP, JP | Oral, nasal, rectal, dermal, ocular, parenteral | |
| RAMEβ | - | Nasal, ocular | |
| | | | |



Regulatory status in cosmetics

EC Regulation (v.2)

Search Results

| <u>Name</u> or CAS/EC # | cyclodextrin | | Version | EC Regulation |
|----------------------------|--------------|---|---------|---------------|
| Scope | All | T | Status | Active • |
| | | | | |

| | Tot | | | | | |
|-----|---|---------------------------|------------|-----------------------------|--|--|
| # | INCI Name/Substance Name | CAS No. | EC No. | Restriction/ Annex/Ref # | | |
| 1. | ACETYL CYCLODEXTRIN | - | - | | | |
| 2. | BRASSICA SPROUT EXTRACT | | | | | |
| 3. | CYCLODEXTRIN | 7585-39-9 / 12619-70-4 | 231-493-2 | | | |
| 4. | CYCLODEXTRIN CROSSPOLYMER | - | - | | | |
| 5. | CYCLODEXTRIN HYDROXYPROPYLTRIMONIUM CHLORIDE | - | - | | | |
| 6. | CYCLODEXTRIN LAURATE | | | | | |
| 7. | DIMALTOSYL CYCLODEXTRIN | - | - | | | |
| 8. | HYDROXYETHYL CYCLODEXTRIN | - | - | | | |
| 9. | HYDROXYPROPYL CYCLODEXTRIN | 128446-33-3 / 128446-35-5 | - / - | | | |
| 10. | MALTOSYL CYCLODEXTRIN | 104723-60-6 | - | | | |
| 11. | METHYL CYCLODEXTRIN | 128446-36-6 | *603-270-3 | | | |
| 12. | SODIUM CYCLODEXTRIN SULFATE | 37191-69-8 | | | | |
| 13. | SODIUM HYDROXYPROPYL CYCLODEXTRIN OCTENYLSUCCINATE | | | | | |

Total: 13

CYCLOLAB **Regulatory status in cosmetics** EC Regulatio # INCI Name/Substance Name Search Results 1. ACETYL CYCLODEXTRIN Name or Version EC Regulation v cyclodextrin BRASSICA SPROUT EXTR 2. CAS/EC # Scope All • Status Active ۳ з. CYCLODEXTRIN Go » 4. CYCLODEXTRIN CROSSPOLYMER Total Restrictio INCI Name/Substance Name CAS No. EC No. Annex/Re 5. CYCLODEXTRIN HYDROXYPROPYLTRIMONIUM ACETYL CYCLODEXTRIN 1. CHLORIDE BRASSICA SPROUT EXTRACT 2. CYCLODEXTRIN LAURATE 6. CYCLODEXTRIN 231-493-2 з. 7585-39-9 / 12619-70-4 7. DIMALTOSYL CYCLODEXTRIN CYCLODEXTRIN CROSSPOLYMER 4. 5. CYCLODEXTRIN HYDROXYPROPYLTRIMONIUM 8. HYDROXYETHYL CYCLODEXTRIN CHLORIDE 6. CYCLODEXTRIN LAURATE 9. HYDROXYPROPYL CYCLODEXTRIN 7. DIMALTOSYL CYCLODEXTRIN HYDROXYETHYL CYCLODEXTRIN 8. 10. MALTOSYL CYCLODEXTRIN HYDROXYPROPYL CYCLODEXTRIN 128446-33-3 / 128446-35-5 - / -9. 10. MALTOSYL CYCLODEXTRIN 104723-60-6 11. METHYL CYCLODEXTRIN *603-270-3 11. METHYL CYCLODEXTRIN 128446-36-6 12. SODIUM CYCLODEXTRIN SULFATE 37191-69-8 12. SODIUM CYCLODEXTRIN SULFATE SODIUM HYDROXYPROPYL CYCLODEXTRIN 13. SODIUM HYDROXYPROPYL CYCLODEXTRIN OCTENYLSUCCINATE OCTENYLSUCCINATE Total:

Cyclodextrins

Future prospects



Marketed products



CycloLab's product

Lemon essential oil / β-cyclodextrin complex diluted with fructose

Cyclodextrins

Inclusion complexes

Regulatory status

Marketed products

Future prospects





Marketed products

Japanese market

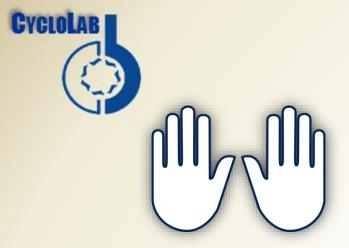
Garlic essential oil / β-cyclodextrin complex in a spice mixture

Future prospects

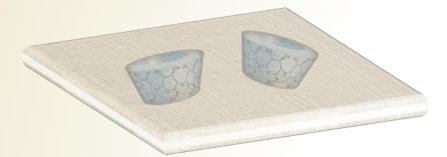


Essential oils obtained as CD complexes in solid state (selection):

Garlic, tarragon, caraway, pepper, cinnamon, orange, bergamot, lemon, coriander, eucalyptus, clove, fennel, juniper, lavender, marjoram, basil, turpentine, sage, thyme and small-leaved mint essential oil

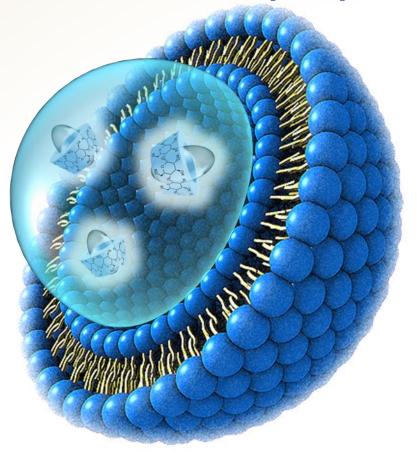


Krupcik, J.; Gorovenko, R.; Spanik, I.; Armstrong, D. W.; Sandra, P. Enantioselective comprehensive two-dimensional gas chromatography of lavender essential oil Journal of Separation Science, 2016, DOI:10.1002/jssc.201600986



Saini, S.; Quinot, D.; Lavoine, N.; Belgacem, M. N.; Bras, J. β-Cyclodextrin-grafted TEMPO-oxidized cellulose nanofibers for sustained release of essential oil Journal of Materials Science, 2017, 52, 3849-3861

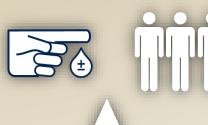
Future prospects



Sebaaly, C.; Charcosset, C.; Stainmesse, S.; Fessi, H.; Greige-Gerges, H. Clove essential oil-incyclodextrin-in-liposomes in the aqueous and lyophilized states: From laboratory to large scale using a membrane contactor Carbohydrate Polymers, 2016, 138, 75-85



Cyclodextrin-enabled Product Development





GMP Synthesis and Production





Analytical Services



Custom Cyclodextrin Synthesis 37