



The Cyclodextrin Company

Industrial Application of Cyclodextrins in Food, Beverages and Personal Care Products

Lajos Szente, Mihály Bálint and István Puskás

CycloLab Ltd.
Budapest, Hungary



Prologue



I remember, József Szejtli said sometimes in early 1980:

"In 2000, as I predict, people in civilised World will have an every day contact with products that contain Cyclodextrins or that were made by using Cyclodextrins"

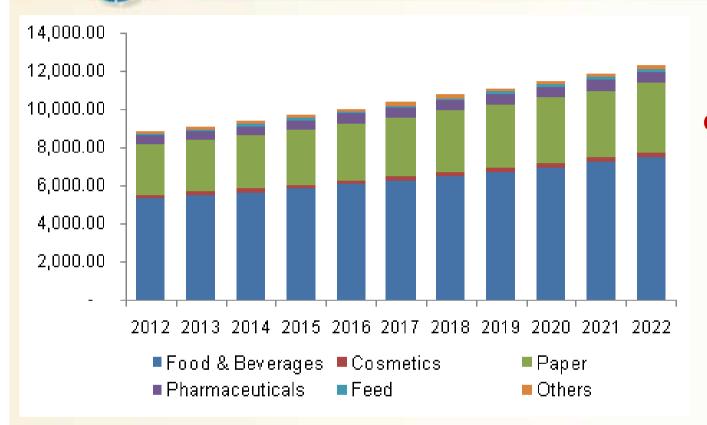
He also said:

"We know a lot about Cyclodextrins, but this is just the tip of the iceberg"



United States starch derivative market volume by application, between 2012 - 2022 (Kilo tons)

The Cyclodextrin Company



Global starch derivative market size was

49,171 kilo tons

in 2014

Starch Derivatives Market Analysis By Product (Cyclodextrin, Maltodextrin, Glucose Syrup, Hydrolysates, Modified Starch), By Application (Food & Beverage, Cosmetics, Paper, Pharmaceuticals, Feed) And Segment Forecasts To 2022, (Grand View Research March 2016, Report 978-1-68038-519-9)



Estimated CD applications in 2015 *:

beta-CD	10.000 Mt
 alpha-CD 	700 Mt
• gamma-CD	250 Mt
 HPBCD (technical grade) 	900 Mt
 HPBCD (pharma grade) 	600 Mt
 Sulfobutylether-BCD (? grade) 	100 Mt

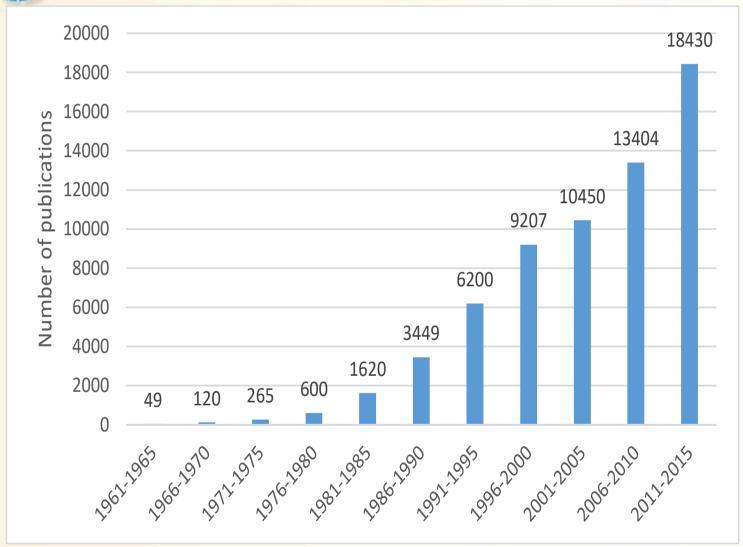
^{*}QY Research Reports Global and China Cyclodextrin Industry



Trends in cyclodextrin-related publications in a four-year-period sections



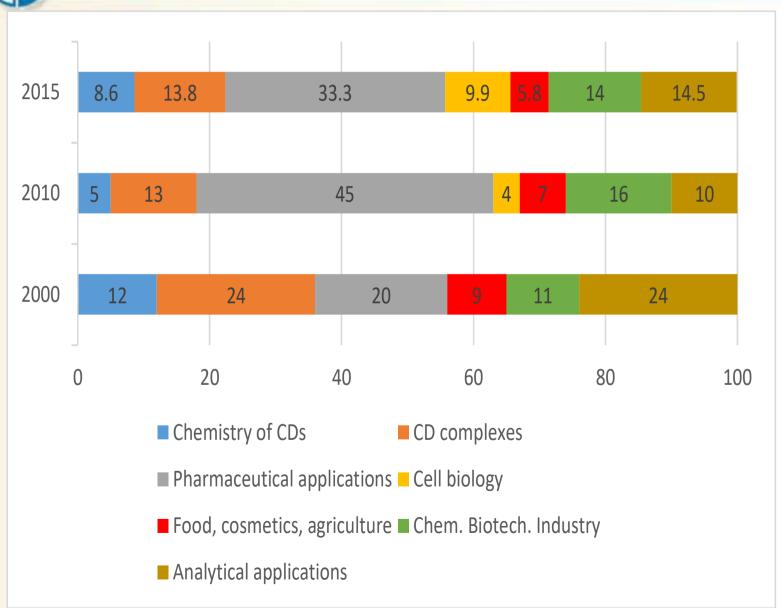
The Cyclodextrin Company



(in 2017 the total number is around 66.000)



Distribution of Cyclodextrin research and application fields (2000-2015)







Cyclodextrins in Food and Nutrition

CYCLOLAB The Cyclodextrin Company

Utility of Cyclodextrins in Food

Between 1975-2000 CDs have been used as encapsulation agents (complexed CDs):

- for stabilization of flavours, colorants etc.
- for solubilization purposes (beverages)
- for controlled-release of food additives
- for improving food properties (against hygroscopicity, improving powder properties, etc.)

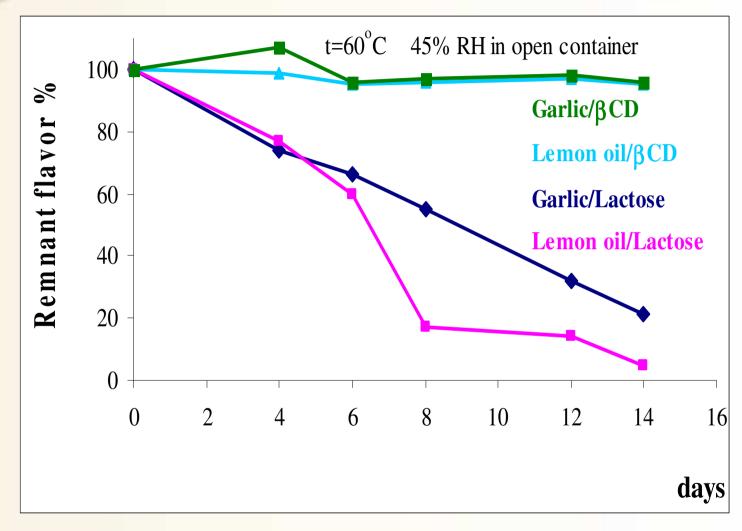
Since 2000 more emphasis is put on use of "empty" non-complexed CDs as:

- tastes and odor masking agents
- dietary fibers, affecting human microflora,
- human lipid status altering agents
- glycemic response affecting agents



CD complexation protects volatile flavours from evaporation

The Cyclodextrin Company

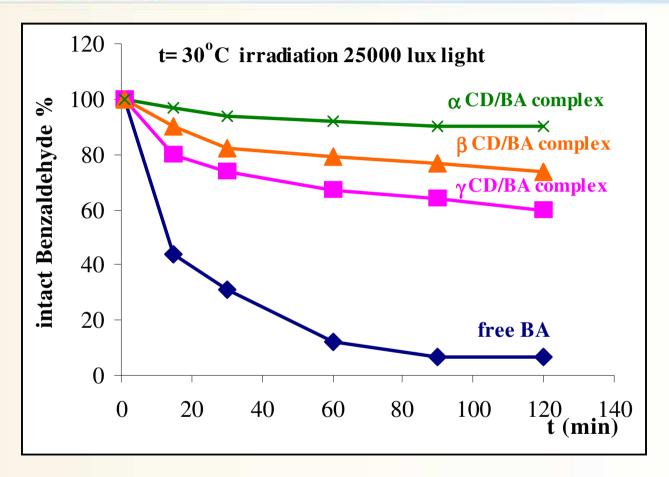


Accelerated heat stability test of adsorbed and CD-encapsulated flavours



CD complexation protects against photodegradation: almond flavour (GC)

The Cyclodextrin Company



Cavity size matters! For small benzaldehyde flavour

the protection power of CDs: aphaCD > betaCD > gammaCD



Driving force of the release of Cyclodextrin- encapsulated Flavours, Colorants:

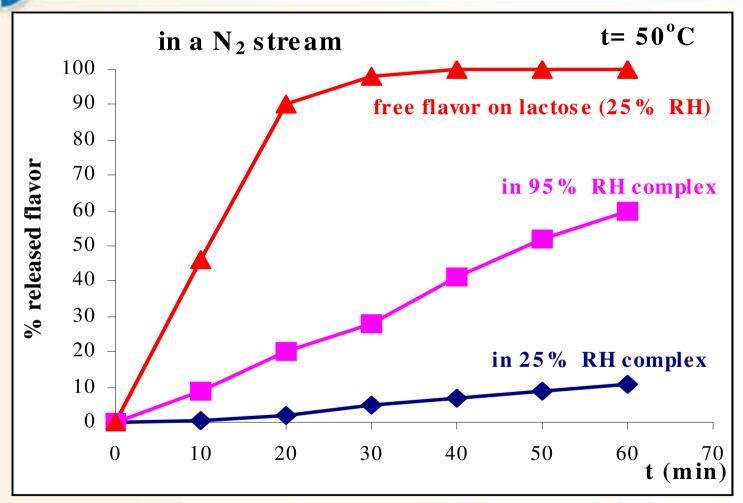
- Bulk water (dissolution/dilution on processing)
- Humidity + heat (shifting complexation equilibrium)
- competitive guests ("third" component) + water

The CD-complexd flavors/fragrances are: "water-activated "controlled-release systems

CYCLOLAB

Flavour CD complexes are "water-activated" formulations

The Cyclodextrin Company



Humidity driven release of a citrus flavor from lactose-adsorbate and βCD-complex (at 50oC in 25% and 95% R.H. air)





Solubilizing in Foods

CD-complexation improves solubility of lipophiles

Example: Prevention of precipitation, aggregation in canned juices,

Citrus beverages,

(hesperidin, naringin etc.)

Food lipids: fats, sterols, carotenes,

Around 40 products marketed in Japan and Korea

Example: Cyclodextrins in solubilization of carotenoid colorants



CYCLOLAB





Capsorubin solubility in 10% aqueous detergents cosolvents and RAMEB (Szente et al 2005)





Dietary Effects of Cyclodextrins



Effect of dietary alpha-CD on human serum glucose and insulin levels



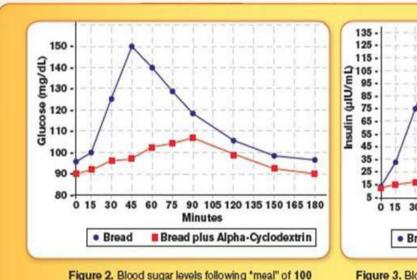


Figure 2. Blood sugar levels following *meal" of 100 grams of bread alone or with 10 grams of alpha-cyclodextrin in healthy volunteers. Note the peak rise of blood sugar to 150 mg/dL in control subjects, with gradual rise not reaching 110 mg/dL in supplemented group.

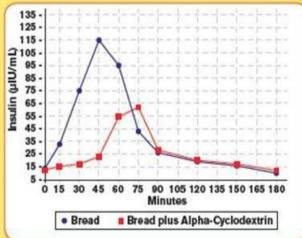


Figure 3. Blood insulin levels following "meal" of 100 grams of bread alone or with 10 grams of alpha-cyclodextrin in healthy volunteers. Note the sharp and early peak in insulin in control subjects, with much lower, later, and less-prolonged elevation in supplemented subjects.





Grunberger G, Jen KL, Artiss JD. The benefits of early intervention in obese diabetic patients with FBCx: a new dietary fibre. Diabetes Metab Res Rev. 2007 Jan;23(1):56-62.



Cyclodextrins to control body mass by affecting fat absorption





Calorease[™] is a dietary supplement containing αCD/FBCx. FBCx is a patented, naturally sourced *dietary plant fiber* with a *fat-binding capacity*. It has the ability to bind up to 9 times its own weight of dietary fat, passing the fat out of the body.



Dietary alpha-CD product in Japan



Wacker's α-CD as consumable product on the grocery store shelf



A New-Zealand honey formulation prepared with alpha CD (Food Supplement product)



- Increased antimicrobial potency
- Sustained-release for enhanced delivery in the body
- Lowers the Glycaemic Index, suitable for pre-diabetics and people with reduced insulin sensitivity
- Has a pre-biotic effect in the lower gut

Plant Fats derived Milk powders Supplementeted with CDs

(Real Food Inc.)

The Cyclodextrin Company







Ingredients:

CYCLOLAB

Vegan Coconut Milk Powder, Organic Matcha Green Tea Powder (Ceremonial Grade), Organic Baobab Powder Vegan Coconut Milk powder contains Coconut Milk, Maltodextrin (from Corn), Tapioca Syrup (<1%), Cyclodextrin (dietary fibre <1%)

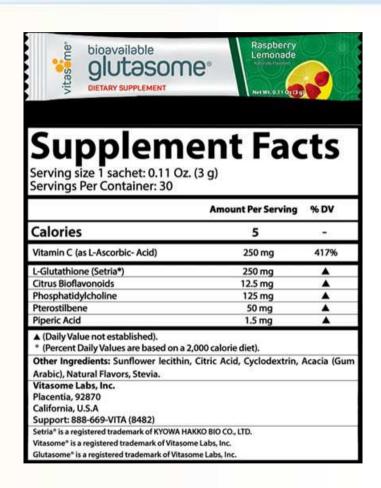




CD-containing dietary supplement by Vitasome Labs, Inc. CA







Claims:

promotes healthy skin, helps diminish signs of aging, defends against environmental toxins

Effect of diets on mouse atherosclerosis (NIH study in 2017)

В

images of aorta stained plaques

The Cyclodextrin Company

CYCLOLABI

(A) comparisons atherosclerotic lesions in aorta

LFD: low fat diet (5.2 % fat, w/w)

WD: Western diet (21.2 % fat)

WDA: Western diet + 1.5% Alpha-CD

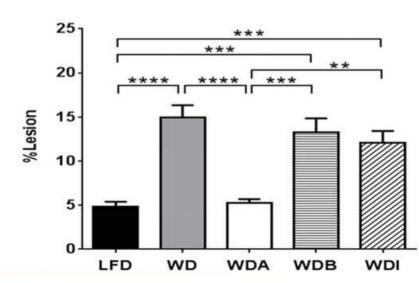
WDB: Western diet + 1.5 % beta-CD

WDI: Western Diet + 1.5% oligofructose Inulin

(B). Percentage of atherosclerotic lesions: N=12

Sakurai et al, 2017 at NIH







CYCLOLAB

Official opinion Alpha-cyclodextrin and glycaemic response

(EFSA Journal 2012;106 2713)

Scientific Expert Opinion on the substantiation of health claims related to alpha-cyclodextrin and reduction of post-prandial glycaemic responses (ID 2926, further assessment) pursuant to Article 13(1) of Regulation (EC) No 1924/2006

- The Panel considers that the following wording reflects the scientific evidence: "Consumption of alpha-cyclodextrin contributes to the reduction of the blood glucose rise after starch-containing meals".
- The Panel considers that in order to obtain the claimed effect, at least 5 g of alpha-cyclodextrin per 50 g of starch should be consumed.
- The target population is adults who wish to reduce their post-prandial glycaemic responses



Scientific opinion on dietary value of alpha-Cyclodextrin



The key research findings include:

- Comerford (5) study demonstrated that supplementation of 6 g/day of α-CD, without any diet or lifestyle changes, induced weight loss, reduced cholesterol, and increased insulin sensitivity in healthy overweight individuals.
- Jarosz (6) showed that α-CD significantly lowered acute postprandial blood triglyceride levels following the consumption of a fat-containing meal, when compared to placebo.
- Grunberger (7) showed that diabetic patients taking the fibre α-CD maintained their weight in comparison to the placebo group over 3 months, as well as showing a reduction in their total cholesterol.⁷

Comerford KB, et al. Obesity 2011;19:1200-1204.

Jarosz PA, et al. Metab. Clin. Expt. 2013;62(10):1443-1447.

Grunberger et al. Diabetes Metabolism Research and Reviews, 2007; 23:56-62.

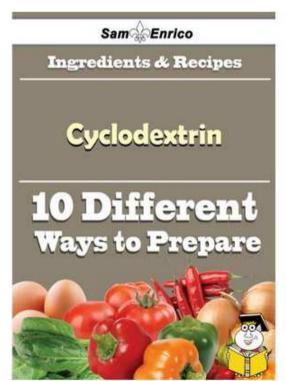


10 Ways to Use Cyclodextrin (Recipe Book) (eBook)

by Delcie Howerton, Sam Enrico (Author)



Read Customer Reviews



This publication will teach you how to use Cyclodextrin in 10 different dishes. With step by step guides and instructions, you will not only learn how to prepare fantastic dishes, but enjoy wonderful meals using Cyclodextrin in 10 different dishes

Category: Cooking, Food & Wine Cooking, Food & Wine Cooking, Food & Wine

Released: January 8, 2015

Free eBook Preview

List Price: \$5.99

Our Price: \$5.99

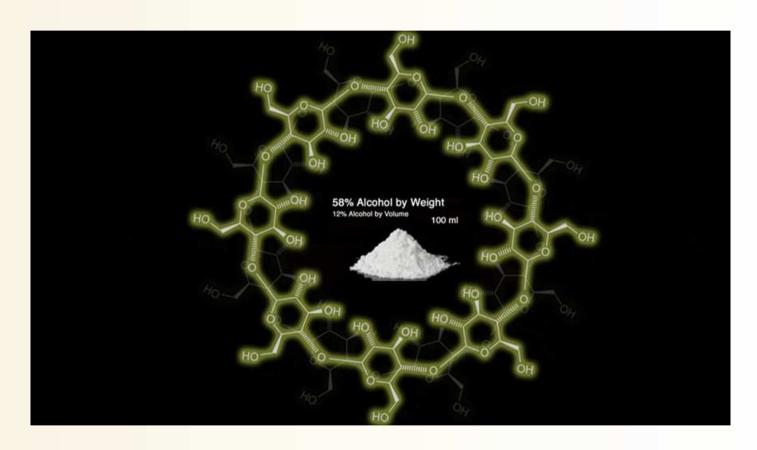
Buy Now

+ Wishlist

Need multiple copies? Buy
10 Ways to Use
Cyclodextrin (Recipe
Book) eBook in Bulk



A surprising CD-application



Cyclodextrin-entrapped ALCOHOL



The History of Powdered Alcohol

1970s: Japanese company Sato Foods begins selling powdered alcohol as an additive to help preserve meat and fish.

1974: The first American application for a powdered alcohol patent is filed.

2005: German company Subyou introduces powdered alcohol for creating beverages.

2007: Students in the Netherlands invent Booz2Go, a powdered alcohol for creating beverages marketed at young people.

April, **2014**: US Company Palcohol (owned by Lipsmark) seeks approval for distribution of powdered alcohol.

April 8, 2014: The Alcohol and Tobacco Trade and Tax Bureau in the US (ATTTB) approved Palcohol packaging labels.

April 18, 2014: ATTTB informs the associated press that approvals were issued in error.

March, 2015: Several US states including: Alaska, Louisiana, South Carolina, Vermont and Virginia, prohibit the distribution of Palcohol.

March 21, 2015: Palcohol confirms that the plan is to bring Palcohol to Australia in the next few months.



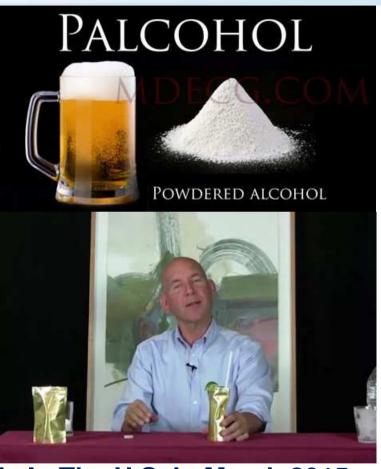




Powdered Alcohol





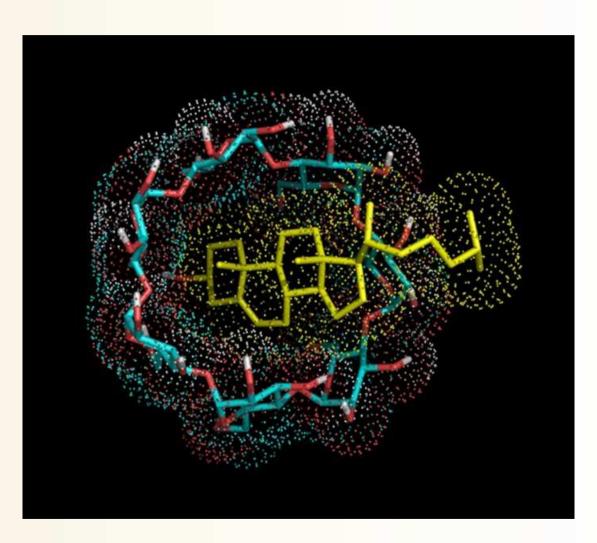


Powdered Alcohol Approved For Sale In The U.S. in March 2015 "Powdered alcohol lets you turn water into wine or vodka"

(Mark Phillips, CEO Palcohol)



Utility of Cholesterol–CD interaction in Food Industry



Low cholesterol egg



Solvent-free cholesterol-removal process:

- yolks and whites are separated,
- beta-CD is mixed with the yolks and then removed, along with the crystalline cholesterol-BCD complex by centrifugal force
- yolks and whites and rejoined,
- the mixture is Pasteurized and packed

Pioneers of egg cholesterol removal:

- Bayol et al: EP 326469 A1 2 Aug 1989
- Cully, J. et al EP 454099 A1 30 Oct 1991
- Sidhu-Oakenfull: 6th Intl. CD Symp. Chicago (1992)





Michael Foods / Simply eggs products

CD-assisted Cholesterol immobilization Award winning Balade® products by Corman Co.

The Cyclodextrin Company



CYCLOLAB









Golden Archers award
Belgian Royal Retail
Committee

Cholesterol selectively removed from dairy products by βCD: (Patented by Roderbourg, et al Eur. Pat. 0 387 708, 1990 by Corman Co.)





Cyclodextrins in packaging materials







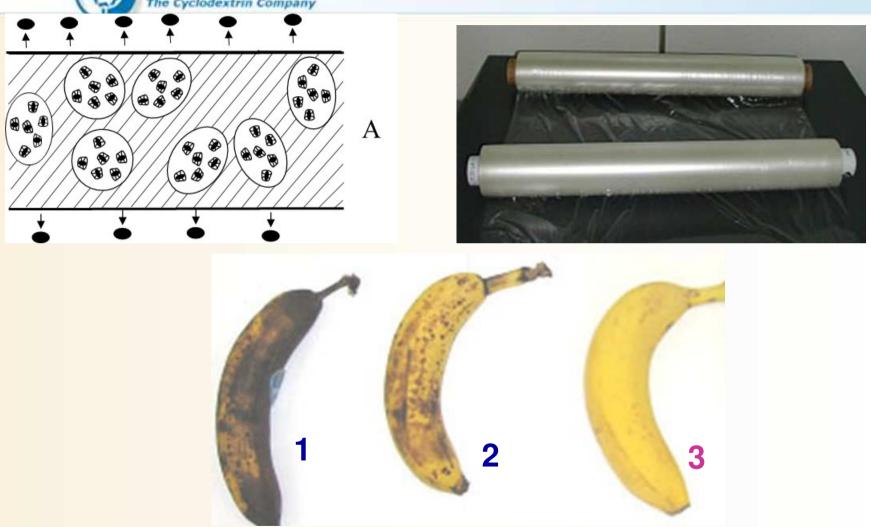
Cyclodextrin-enabled packaging materials: adsorber and emitter functions

The Cyclodextrin Company



- Empty CDs in Adsorbent pads and bags (collecting, fixing and immobilising odours and to prevent loss of volatiles)
- CD complexed volatiles: in emitting sachets and bags to provide released volatile antimicrobials, repellents etc. (moisture-activated!)

CD-enabled Food Packaging Polymer Films for preservation: humidity-driven release system (Fenyvesi et al, 2015)



CYCLOLAB

Bananas stored unpacked (1), in control PVC film (2) and in film with 2.9 % imazalil/BCD complex (3) after 12 days at 13°C



Cyclodextrins in odour safe trashbags



(by Procter and Gamble, in 1994)

- Odor-neutralizing and liquid-absorbing trash bags WO 2000029311 A1 Toan Trinh P&G
- A container according to any of claims 1-4 wherein the odorneutralizing composition is characterized by an ingredient selected from the group consisting of cyclodextrin, activated charcoal, baking soda, absorbent gelling materials, zeolite, silica and mixtures thereof.
- Uncomplexed cyclodextrin solutions for odor control on inanimate surfaces US 5593670 A Toan Trinh P&G (filed in 1994)
- (a) methylated-alpha-cyclodextrin (b) methylated-betacyclodextrin; (c) hydroxypropyl beta-cyclodextrin; (d) hydroxypropyl alpha-cyclodextrin; and (e) mixtures thereof.

Rodent repellent trash bags with CD-complexed mint oil (Mint-X Co.)



CYCLOLAB



Patented CD-complex containing garbage bags: U.S. Patent No. 7,811,597







Cyclodextrins in Cosmetics, Personal care and Household products



Facial cleansing and make up remover cloths CD acts as lipid complexing agents

The Cyclodextrin Company

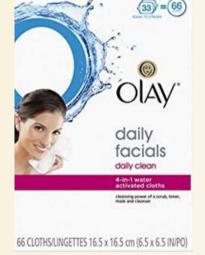


Concept was born in 1981 by J.Koch (Unilever) DE 2947742 alpha- and beta-Cyclodextrin as skin fat removing antiacne agents









• Ingredients: Petrolatum, PEG 100, Glycerin, Methylcyclodextrin, Cocamidopropyl Betaine, Sodium Lauroyl Sarcosinate, Decyl Glucoside, Lauryl Glucoside, Butylene Glycol, Fragrance, PEG 14M, Polyquaternium 10, Benzyl Alcohol, Panthenol, Salicylic Acid, Phenoxyethanol, Methylparaben, Propylparaben, Disodium EDTA, Sodium Ma/Diisobutylene Copolymer, Tocopheryl Acetate, Aloe Barbadensis Leaf Juice, Vitis Vinifera Seed Extract, Chamomilla Recutita Extract

CYCLOLAB The Cyclodextrin Company

Gillette' products with CDs







- Ingredients
- Active Ingredients: Aluminum Chlorohydrate 24.1%
- Inactive Ingredients: Butane, Hydrofluorocarbon 152A, Dimethicone, Aluminum Starch Octenylsuccinate, Cyclodextrin, C12-15 Alkyl Benzoate, Fragrance, Disteardimonium Hectorite, Mineral Oil, Triethyl Citrate, Dimethiconol



Estée Lauder Products with BCD and HPBCD

The Cyclodextrin Company











Moisturizing and anti-wrkinle effects in the focus CD + Hyaluronate combinations











CD containing L'Oreal products



The Cyclodextrin Company













MethylBCD-containing personal care products: The Cyclodextrin Company Aqua di Roma® Brand by Laura Biagiotti





Long-lasting perfume products based on methyl-BCD entrapped perfume components:

challenging composition a finely tuned and balanced alcohol/water ratio! Equilibrium exists in bottle, too!

Developed by P&G in England



CYCLOLAB

CoverGirl® Smoothers Aquasmooth Compact Foundation by Procter and Gamble

The Cyclodextrin Company



Ingredients

Active Ingredients: Titanium Dioxide (9%). Purpose: Sunscreen. Inactive Ingredients: Cyclopentasiloxane, Water, Butylene Glycol, Silica, Niacinamide, Tridecyl Isononanoate, Sorbitan Isostearate, Talc, Euphorbia Cerifera (Candelilla) Wax, Ozokerite, Tocopheryl Acetate, Panthenol, Tocopherol, PEG/PPG-18/18 Dimethicone, Dimethicone, Phenoxyethanol, Methicone, Stearic Acid, Disodium EDTA, Hydroxypropyl Cyclodextrin, Iodopropynyl Butylcarbamate, Sodium Acetate, Aluminum Hydroxide, Mica, Titanium Dioxide, Iron Oxides.

43



Klorane® Hair care products





Contains: softening, protective oat extract, cyclodextrins, and natural polysaccharides to

clean the hair without washing, as often as required.









The great Japanese Player Shiseido

Shiseido's Eudermine Revitalizing Essence and Benefiance skin softener with HPBCD













Skin anti-aging products: CoQ10-gammaCD in eye wrinkle creams

The Cyclodextrin Company

Before intake





0.861 0.756 Particle size 0.6 Dispersibility 6 weeks after intake

Special characteristics

Chemical Name CoQ10 Y-CD inclusion complex 2-cyclodextrin: 17465-86-0 CAS-No. Coenzyme Q10: 303-98-0 Free-flowing slightly yellow/orange Appearance colored powder Bulk density 0.1-0.3 g/cm3

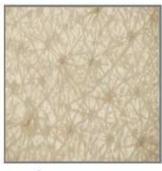
100 micron max Disperses easily in water (Picture→)

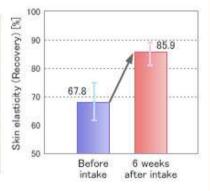
Water dispersibility



Male, 33 years old / Outer corner of the left eve







Number of wrinkles decreaes Skin elasticity increases

Skin texture (digital microscope)

Female, 32 years old / Cheek near the right eye

Effect of CoQ10-γCD complex supplemented eye wrikle cream on human skin (Terao, et al. 2006 CycloChem Bio)



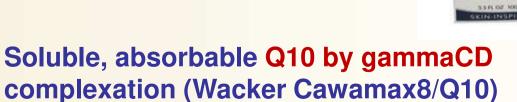
Coenzyme Q10-yCD -based Nivea Visage Brands

The Cyclodextrin Company













Cyclodextrins in Nivea lip stick/balsam products

The Cyclodextrin Company

CYCLOLAB



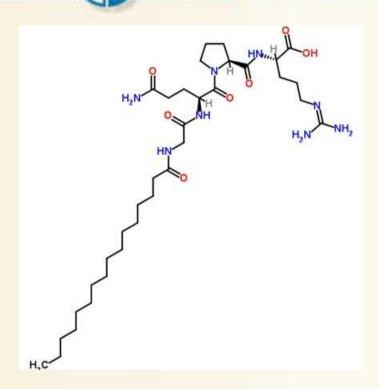
Olive Fruit Oil, Vaseline, Mineral Oil, Diisostearyl Malic Acid, Ceresin, Hydrogenated Kokoguriseriru, Hexa-hydroxy Stearic Acid Dipentaerythrityl, Tri(Caprylic/Capric Acid) Glyceryl, Ethylhexyl Methoxycinnamate, Cyclodextrin, Polyethylene, Dimethicone, Squalane, Tocopherol Acetate, Isotridecyl Isononanoate, Microcrystalline Wax, Fragrance, Silica, t- Butylmethoxydibenzoylmethane, BHT, (+/-) 4 Yellow, Blue 1, Red 201

HPBCD-BASED ANTIAGING PRODUCTS WITH PALMITOYL-PEPTIDE



The Cyclodextrin Company

CYCLOLAB



Skin penetrating Palmitoylpeptide











All above products coontain: glycerin, Water, HPBCD and palmitoyl-peptide



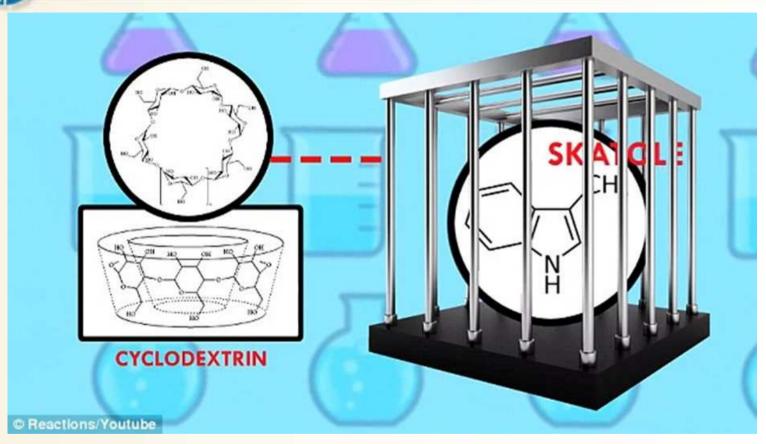


Cyclodextrins in Householod and Toiletry



Cyclodextrin-entrapped "bad odours": route to novel household deodorants





A concept was born:

Toan Trinh et al : EP 392607 A1 17 Oct 1990 (P&G)

Toan Trinh et al: WO 9422999 A1 941013 (P&G)

Figure: curtesy of American Chemical Society

The Bounce™ for laundry dryers with immobilised parent BCD

by P&G (since 1994 on market)

The Cyclodextrin Company



No wrinkles, no ironing!



CYCLOLAB





Long action Bounce





Febreze™ Laundry detergents and deodorants





CYCLOLAB

The "Classic" Febreze™
Products from 1998









Follow up Febreze™ produts

Febreze™ for in-door odour "encapsulation"



The Cyclodextrin Company









Epiloque



József Szejtli said in early 1980's:

"In 2000, people in civilised World will have an every day contact with products that contain Cyclodextrins or that were made by using Cyclodextrins"

.....He was right!





Thank you!