



Green chemistry extraction of actives from bio-based waste, and the development of sustainable cosmetic

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Sustainable Cosmetics

- Source of raw materials for <u>ALL</u> ingredients
 - Agricultural processes?
 - Water use?
 - Impact on habitats and biodiversity?
 - Societal impacts?
- What happens during **manufacture**?
 - Energy and water consumption? Emissions?
- Green chemistry approach for developing naturederived ingredients
- Impact when product goes down the drain or into the air?
 - Does it **biodegrade**?
 - Does it go back into nature?



Brand principles and ethos

Made from Nature 🚺



- Products that are respectful of **natural** resources
- Where possible, utilise **waste** and resources that do not compete with land for food
- Offer sustainable solutions to the manufacturing of personal care & cosmetic products

Designed by Science



- Fundamentally based on science-led innovation
- Products with outstanding performance
- Green chemistry principles in actives extraction and formulation design
- Products that are safe for the consumer
- Products that are safe for the environment



SUSTAINABLE GEALS



Food waste

- Annually, one third of global food produced for human consumption is either lost or thrown away (Food and Agriculture Organization of the United Nations)
- ~1.3 billion tonnes of food goes to waste
- Food waste contributes ~8% to annual global GHG emissions (World Resources Institute)
- Land, animal habitats, water, agrochemicals, labour and energy used to create the food is lost
- Down the drain, incinerated, landfilled
- What about unavoidable food by-products?



Blackcurrant

- **95%** all blackcurrants grown in UK are for *Ribena*
- In UK, several hundred
 tonnes of blackcurrant
 skin waste
- Deseeded for
 blackcurrant seed oil
- Remaining dried skins had no use (ploughed back into land)



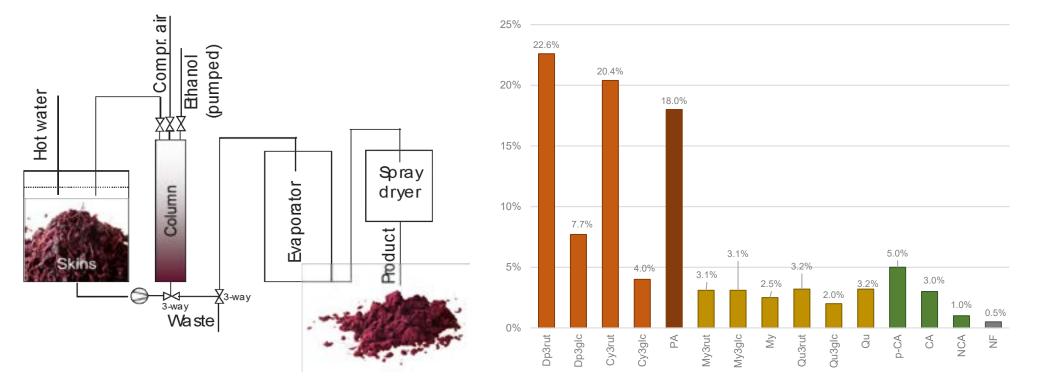




Blackcurrant skin extraction

- Green chemistry alternatives to conventional hair dyes
- Extract anthocyanins from blackcurrant fruit waste (Ribena)
- Extraction using a water-based process and solid-phase resins
- Chemistry all of natural compounds present fully characterised

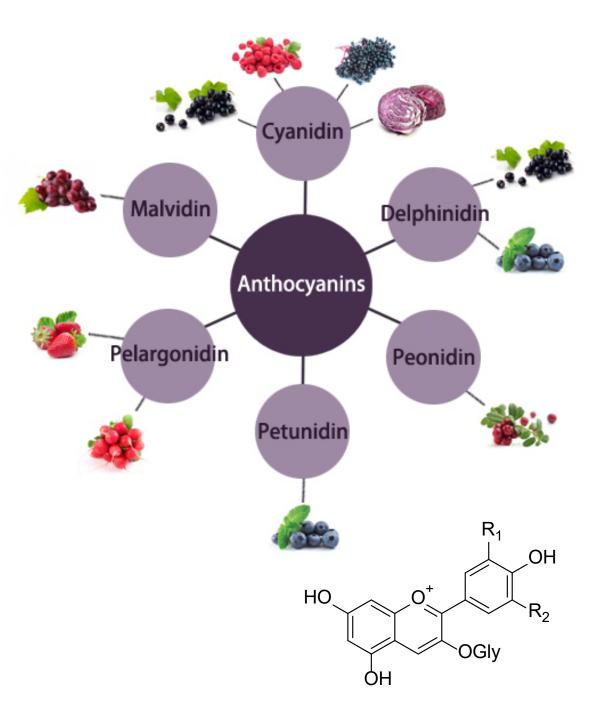




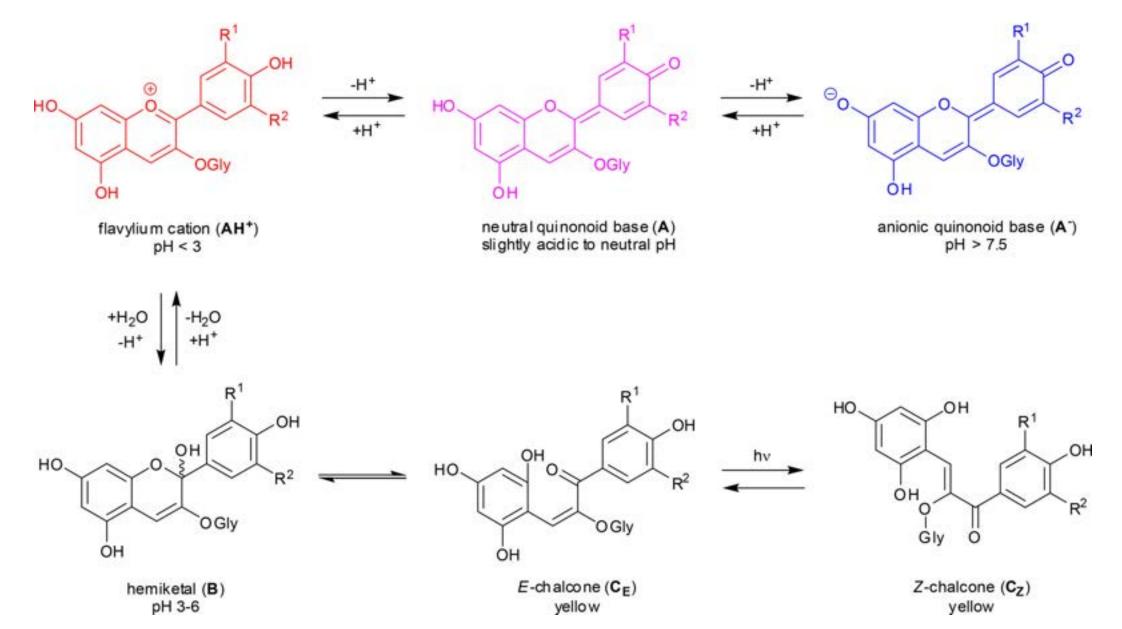
S. Farooque et al., J. Agric. Food Chem. **2018**, 12265.

Anthocyanins

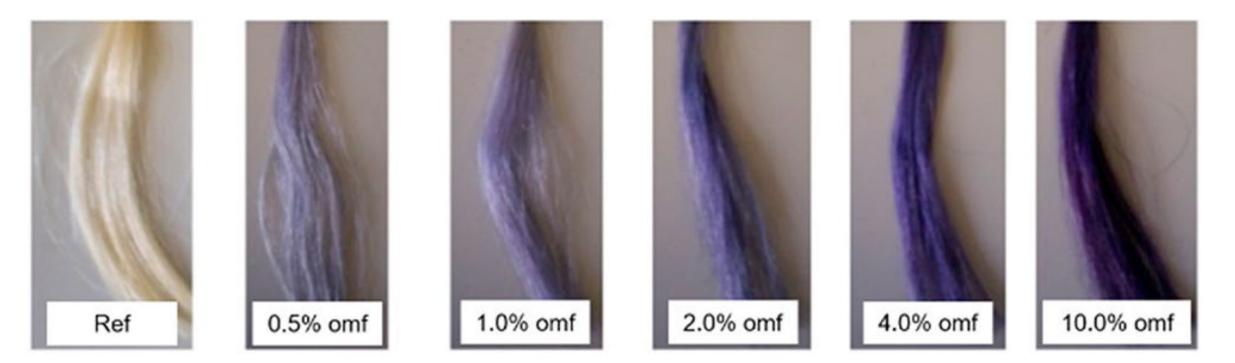
- Largest group of polyphenolic pigments in the plant kingdom
- Nontoxic, water-soluble, and responsible for pink, red, purple, violet, and blue colours in fruits, vegetables, and flowers
- Colours / stability determined by:
 - number of hydroxyl groups (and degree of methylation)
 - nature, number, and position of sugar moieties (glycosides)
 - acylation (aliphatic or aromatic) of glycosides



Chemistry of anthocyanins



Anthocyanin sorption



- Hair dyeings were intensely blue coloured, and a surprising level of build-up was achieved
- Semi-permanent hair colorants
- Colour range by modifying formulation pH using one dye

P.M. Rose et al., J. Agric. Food Chem. 2018, 6790.

A range of colours...



AGRICULTURAL AND FOOD CHEMISTRY Renewable



www.acc.og





intense pinks, reds, purples and blues on hair
browns possible when mixed with a natural yellow

Rose et al., J. Agric. Food Chem. 2018, 66, 6790

THE HUFFINGTON POST

sky news

A range of colours...



Utilising the variation in anthocyanin profile between species to **expand the colour palette**



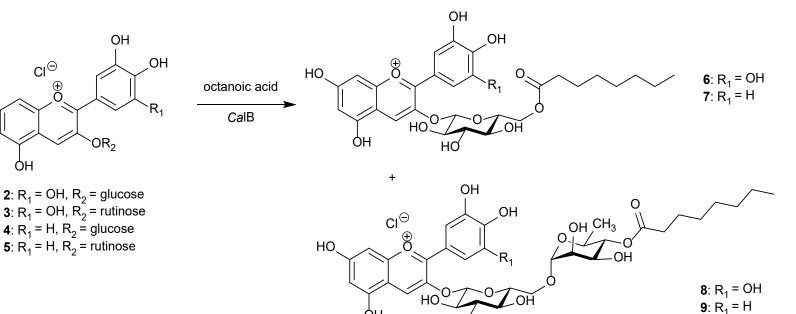




Enzymatic esterification of anthocyanins (AnthoLip)

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- Complex mixtures of anthocyanins successfully esterified with enzymes
- Esterification with Candida antarctica lipase B (CalB) is chemo- and regioselective
- Lipophilicity increases with esterification and chain length added
- Antioxidant capacity and colour unchanged with esterification
- Increased application possibilities
 in cosmetic formulations
- Increased stability
- Esterification acceptable within organic certification
- Issues with enzymes from GMOs?
- Acceptance by consumers?



L. Cruz et al., Food Chem. 2018, 266, 415.

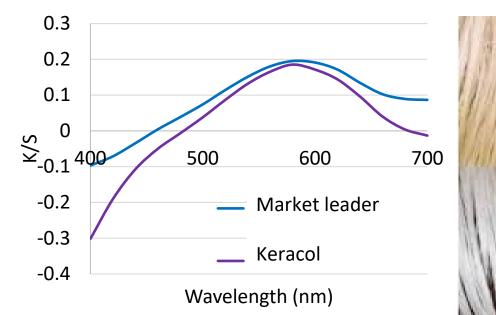
- Lipophilisation of anthocyanin-rich extract with octanoic acid (C₈) is successful (shown)
- Laureate (C_{12}) , palmitate (C_{16}) , stearate (C_{18}) and oleate $(C_{18:1})$ esters can also formed



Natural Purple Berry Brightening Serum

- World's first natural purple hair treatment
- Counteracts yellow and brassy tones in blonde, silver and grey hair
- Works just as well as (if not better than) synthetic technologies based on Acid Violet 43 and HC Blue No 2
- <u>Five ingredients</u> only in formulation
- 99.5% natural or naturally-derived

 (0.5% is a thickener not yet found a natural that can achieve
 this functionality for our formulation, but working on it!)









%itrusafe

UK-China Agritech Challenge

Citrus waste valorization for improved food safety and human health





Innovate UK



citrusafe.leeds.ac.uk



Mandarin peel waste

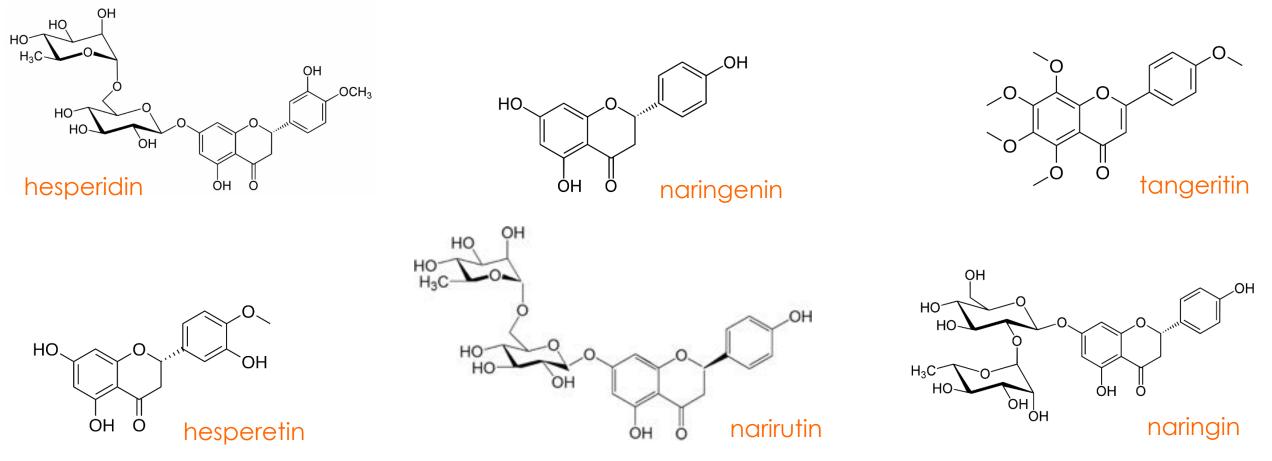
- China's development priorities to eliminate waste and improve food safety
- Valorise **large scale waste** (>10 million tpa) from Chinese mandarin canning manufacturing
- Green extraction technologies to extract and refine food-grade hydrocolloids and citrus bioactives
- Environmental benefits by reducing or eliminating unavoidable waste from food processing streams
- Significant potential for **commercial** exploitation
- **Social** benefits by increasing employment and source of income for rural populations in China



Ethanolic extract

- Novel extraction process in ethanol
- Solvent completely recycled
- Range of flavones, flavanones and flavanone glycosides extracted





Mandarin cleansing

- Novel green extraction process with bioethanol
 - Solvent completely recycled
- Range of flavones, flavanones and flavanone glycosides extracted from waste mandarin peel
- Hesperidin and narirutin
 - Antioxidant, skin soothing, wound healing, anti-inflammatory
- Between 98% and 100% natural or naturally-derived ingredients
- Non-naturals are preservatives
- Our by-product post-extraction is **biodegradable** (Original peel waste is not)
- Other actives from repurposed food waste+ (hemp seed fibre for exfoliator)





Grape waste skincare

- world's largest fruit crop (>60 million tpa)
- >250 billion litres of wine
- ~10 million tpa waste pomace (skins, seeds, stems)



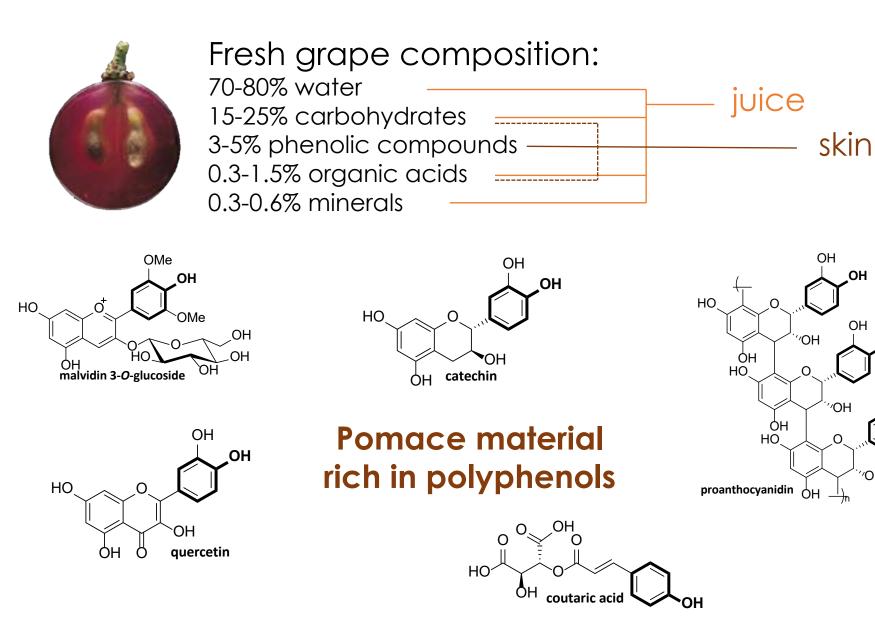


Exploitation of **grape pomace** for high value products as **novel actives** in cosmetics products





Grape pomace



Efficient extraction using green processes developed

OH

trans-resveratrol

OH

OH

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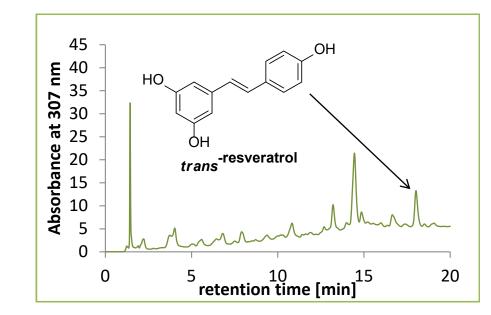
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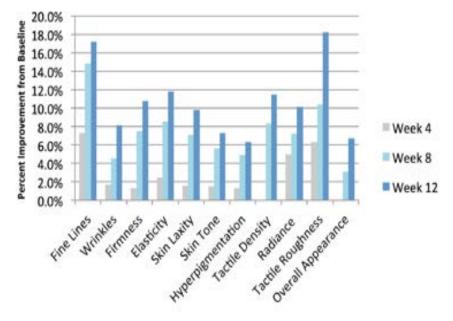
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Resveratrol

- High concentrations in grape skin (~2x red grapes vs. white grapes)
- Pinot noir highest concentration
- Antioxidant and anti-inflammatory biological properties
- In clinical trials resveratrol shown to reduce inflammation in skin cells
- Cosmetic formulations containing resveratrol with other natural antioxidants improve fine lines, wrinkles and firmness
- Working with vineyards to secure waste and optimise storage
- Clean extraction procedure developed using green solvent and actives quantified (trans-resveratrol)
- Process optimised and scaled-up to industrial extraction process





Grape waste skincare

- Uses the **grape skins left after pressing** in English sparkling wine production
- Denbies Wine Estate grape cultivation methods: use less energy and less water
- **Resveratrol**, **rutin** and other antioxidants extracted
- Formulation also contains organic grape
 seed oil from waste grape seeds
 - Functionally much better for delivery of actives (non-comedogenic)









Thank you! r.s.blackburn@leeds.ac.uk r.s.blackburn@keracol.co.uk



