

Journée thématique

FSC PCA

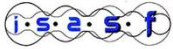
Fluides Supercritiques
Parfums, Cosmétiques, Arômes

- Jeudi 25 Novembre 2021 -

PARIS



ISIPCA



From extraction to characterization: development of an online tool

Cyrille SANTERRE, Nadine VALLET, Coralie AUDOIN, David TOUBOUL

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November 25th, 2021



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Close to the Versailles castle

Founded in 1970 by Jean-Jacques GUERLAIN.

Research team

6 persons : 3 PhD, 2 Engineers, 1 Technician

2 main areas of research:

- Sensory analysis
- Physical-chemical analysis: including "green" chemistry



Introduction : context

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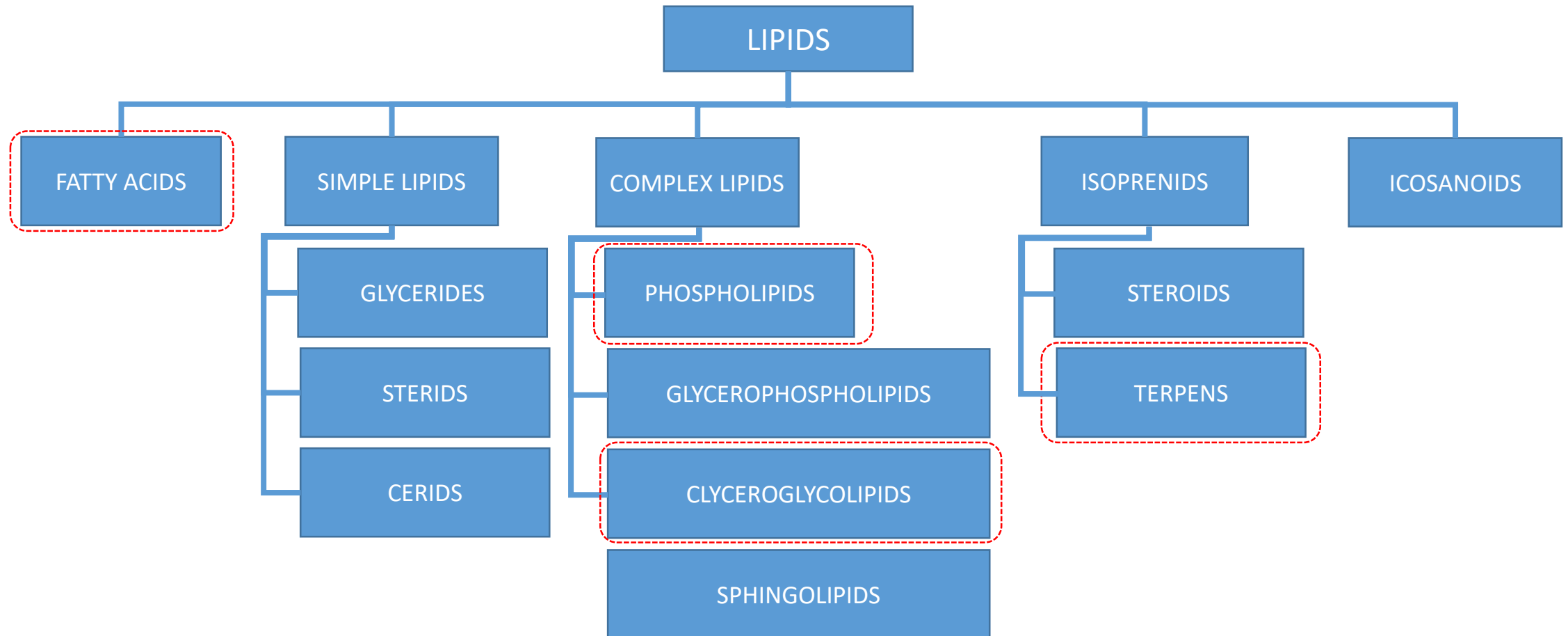


Introduction : project goals



- LIPOCOSM2 project: lipids interest and more particularly polar lipids (MGDG, DGDG, Phospholipids, SQDG, Sphingolipids, glyco glycerolipids ...),
- Processes (extraction, control and pre-formulation): green chemistry and more particularly supercritical CO₂, custom circuit and recovery of co-products (waste),
- Use of cosmetic actives: make-up products and more particularly hybrid make-up.

Introduction : lipid families





Industrial applications of CO₂



Remove caffeine from coffee without dichloromethane



Remove « cork taste », 2,4,6-trichloroanisole (TCA)



Textile-Dyeing Processes

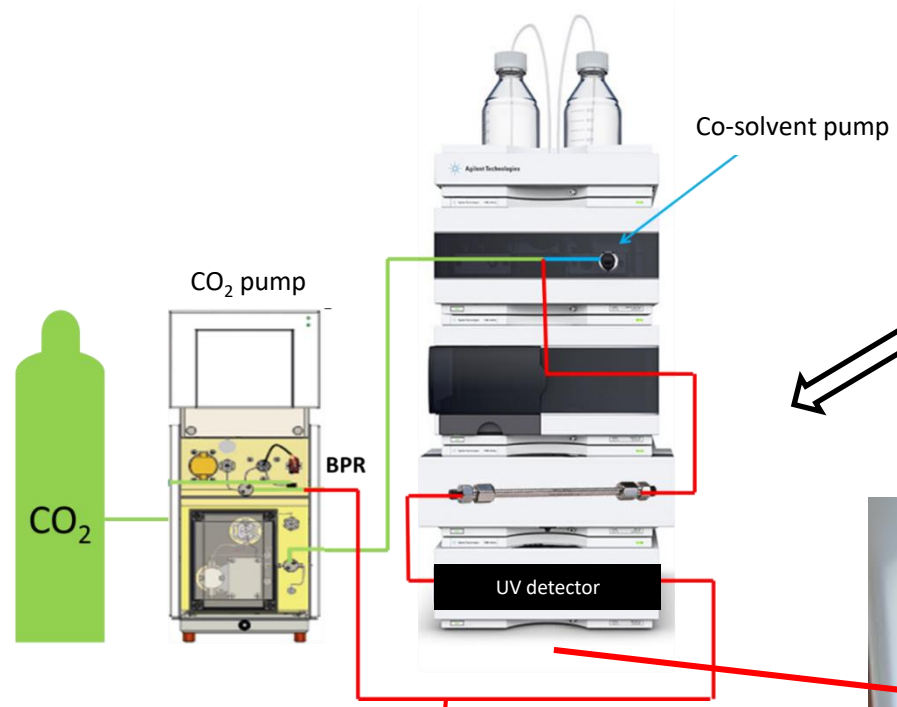


Waterless and dryerless cleaning technology



SFC-UV-MS

SFE (extraction)-SFF (fractionation)



Triple Quadrupole MS detector





2 meters length column for Supercritical Fluids Fractionation

100 ml cell for SFE or PLE until 150 bar with US (750W max, frequency 20kHz)



Two pumps : CO₂ and co-solvent
Max pressure 1000 bar

Oven, max operational temp : 150°C
Extraction cells sizes : 25, 50, 100 ml
SFE or PLE

Part I : Pepper SFE extracts



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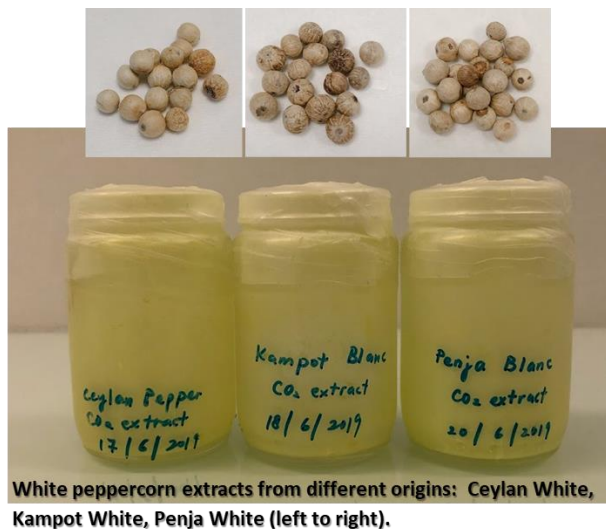
What kind of peppers?

	Origin	Family	Gender	Species
True peppers	Kampot	Piperaceae	<i>Piper</i>	<i>nigrum</i>
	Ceylan			
	Pondichery			
	Phu Quoc			
	Kerala			
	Vasco de gama			
	Sao tome			
	Penja			
	Voatsiperifery			<i>borbonense</i>
False peppers	Sancho	Rutaceae	<i>Zanthoxylum</i>	<i>piperitum</i>
	Timut			<i>armatum</i>

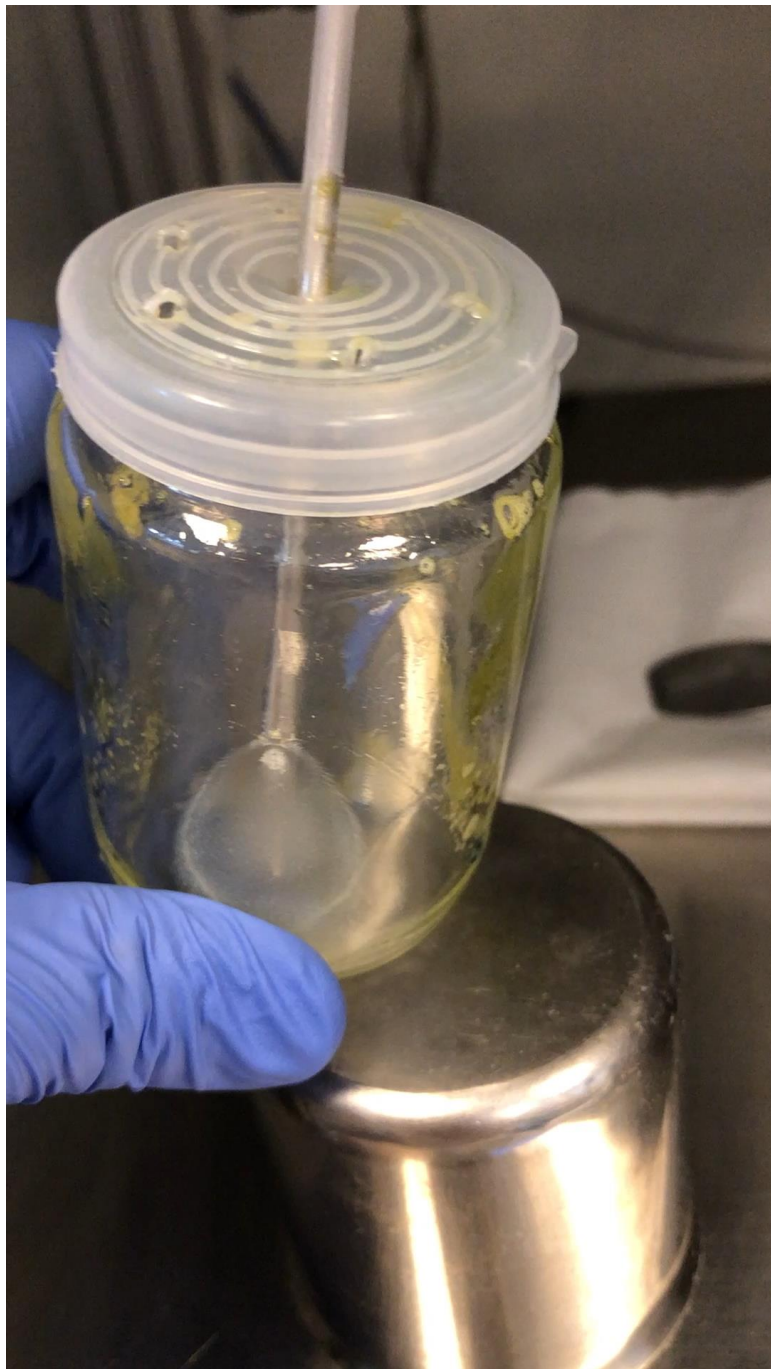
	Solvent	Pressure (bars)	Temperature (°C)	Time (min)	Mode	CO ₂ Density (kg/m ³)
Extraction Condition	Pure CO ₂	300	50	45	Dynamic	≈ 900



Peppers extracts



- **Green pepper is harvested from September onwards, when it is still young and tender.**
- **Black pepper is actually green pepper which, once removed, becomes black by a natural oxidation process.**
- **The pepper which has been allowed to mature (and under sufficient sunlight) takes on a red color, it is then picked by hand in March and left to dry for eight days.**
- **White pepper is actually dried red peppercorns from which the flesh has been removed to have only the core of the pepper.**



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Extraction yields

Origin	Extraction yield (%)	Extraction recovery (%)
Kampot Cambodia	2.3	39.6
Sao tome	2.2	24.9
Vasco de Gama	1.9	48.3
Plu Quoc Young	2.9	27.1
Plu Quoc 20 Years	2.0	35.7
Penja	2.4	39.0

Origin	Extraction yield (%)	Extraction recovery (%)
Kerala red	2.6	50.0
Kondichery	1.9	45.5
Kampot red	2.3	75.7

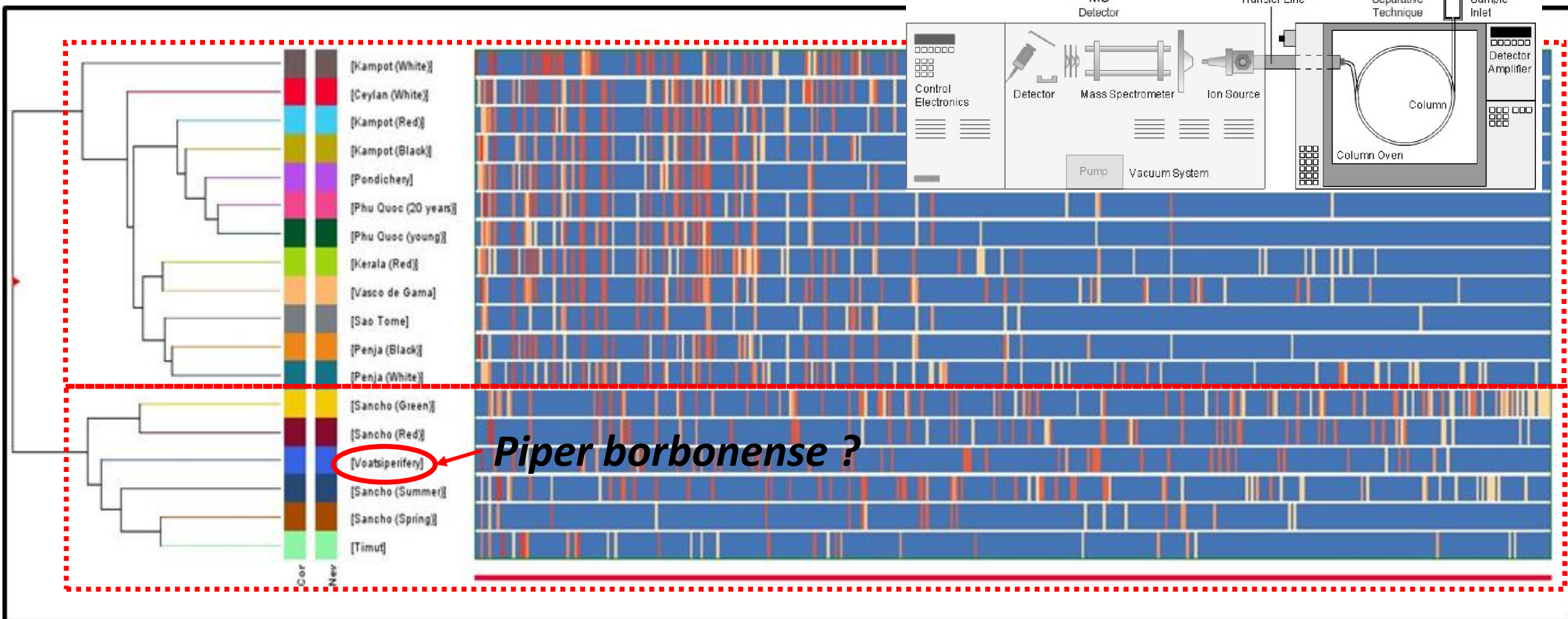
Origin	Extraction yield (%)	Extraction recovery (%)
Ceylan White	3.1	51.6
Kampot White	2.6	69.5
Penja White	3.8	46.9

Origin	Extraction yield (%)	Extraction recovery (%)
Voatsiperifery pepper	5.5	55.1
Timut Nepal	7.9	68.3

Origin	Extraction yield (%)	Extraction recovery (%)
Red Sancho	5.5	60.5
Green Sancho	4.8	64.2



GC-MS & Statistical analysis (Hierarchical Ascending Classification)



Part II : SFE-SFC-MS hyphenation



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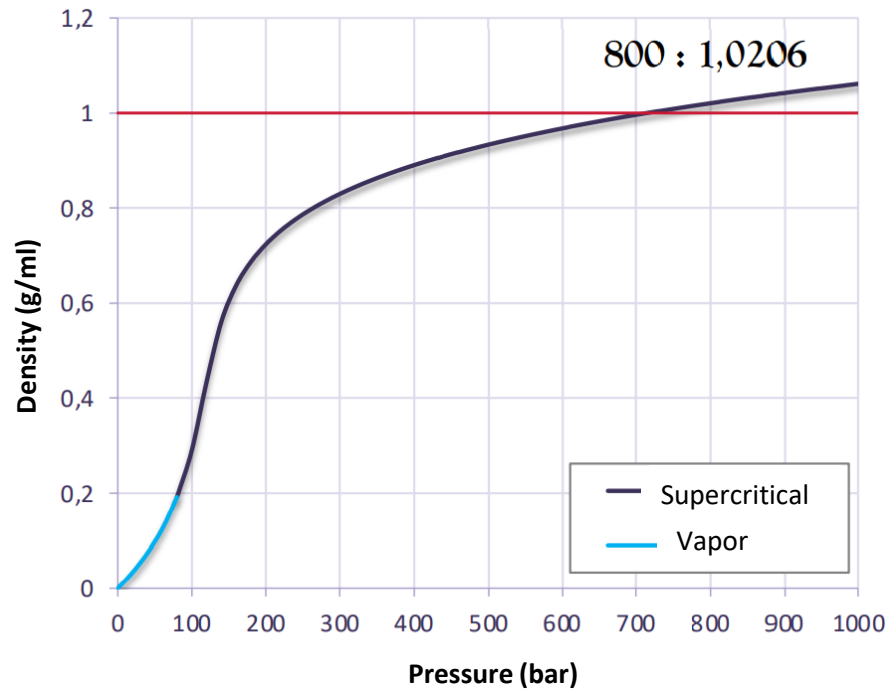


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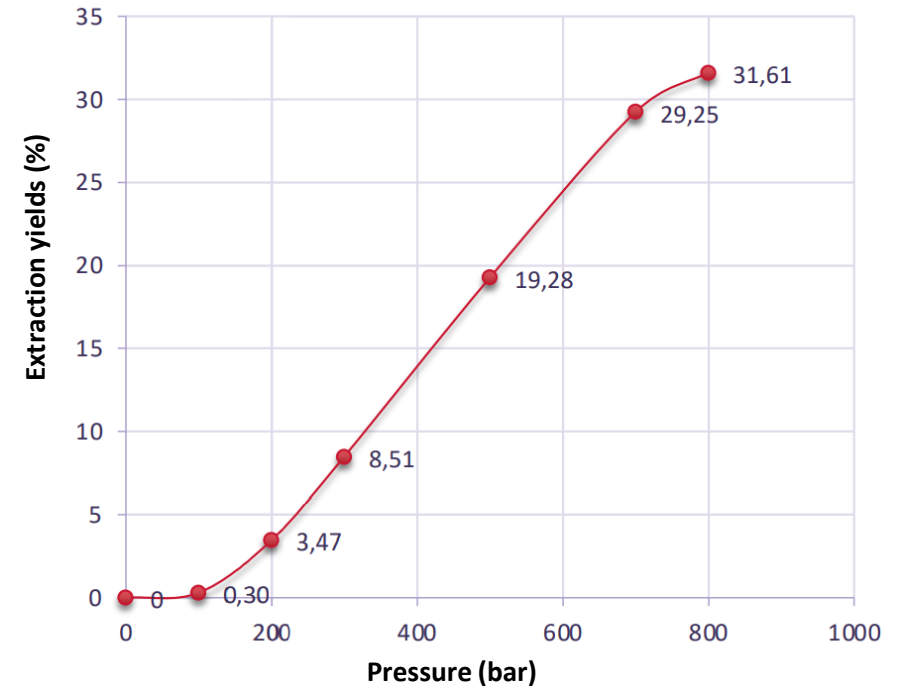
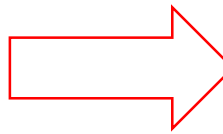
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High-pressure SFE extraction : impact on yield



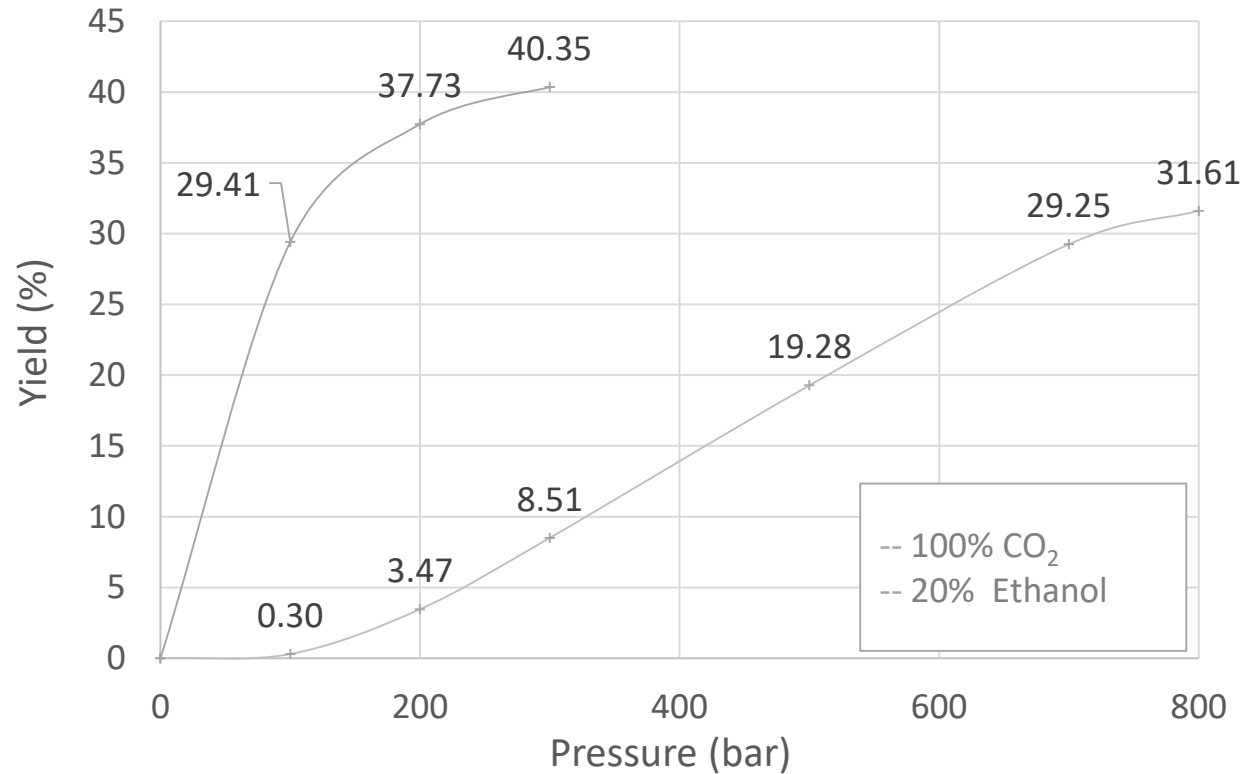
<https://webbook.nist.gov/chemistry/fluid/>



Extraction yield is linked to supercritical solvent density impact (solvent power)



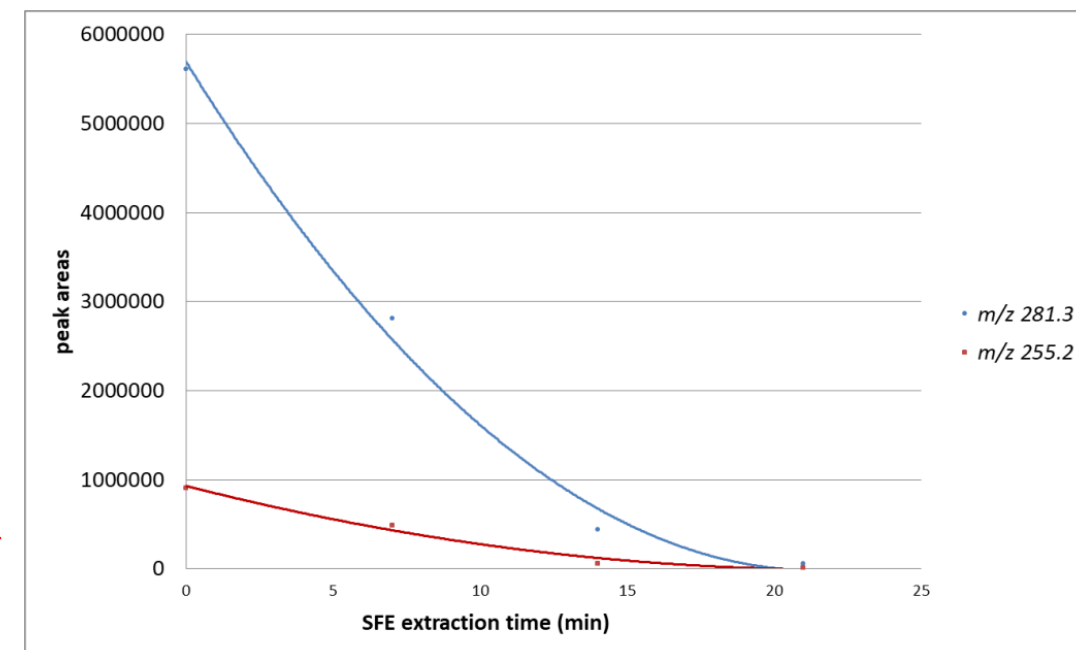
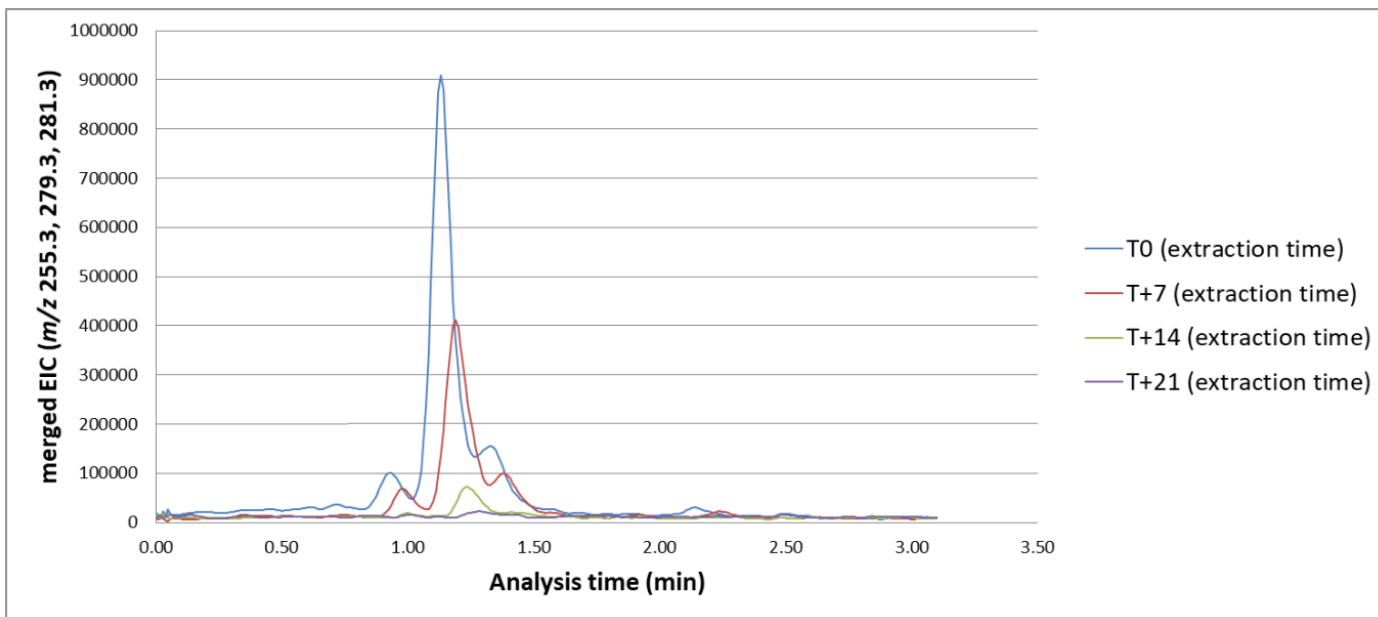
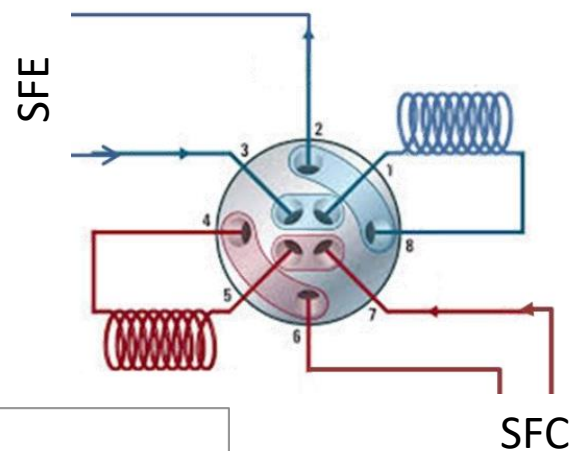
Co-solvent SFE extraction : impact on yield



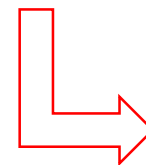
Extraction yield is linked to co-solvent percentage



Proof of concept : Online analysis of sunflower extracts



Fatty acids	Caproicidic	Caprylic	Capric	lauric	Myristic	Palmitic	Palmitoleic	Stearic	Oleic	Linoleic	Linolenic	Arachidic	Gadoleic	Behenic	Erucic	Lignoceric
	C6:0	C8:0	C10:0	C12:0	C14:0	C16:0	C16:1	C18:0	C18:1	C18:2	C18:3	C20:0	C20:1	C22:0	C22:1	C24:0
Sunflower	Nd	Nd	Nd	Nd	<0.5	6	Trace	5	18	69	<0.5	<0.5	<0.5	<1	Nd	Nd





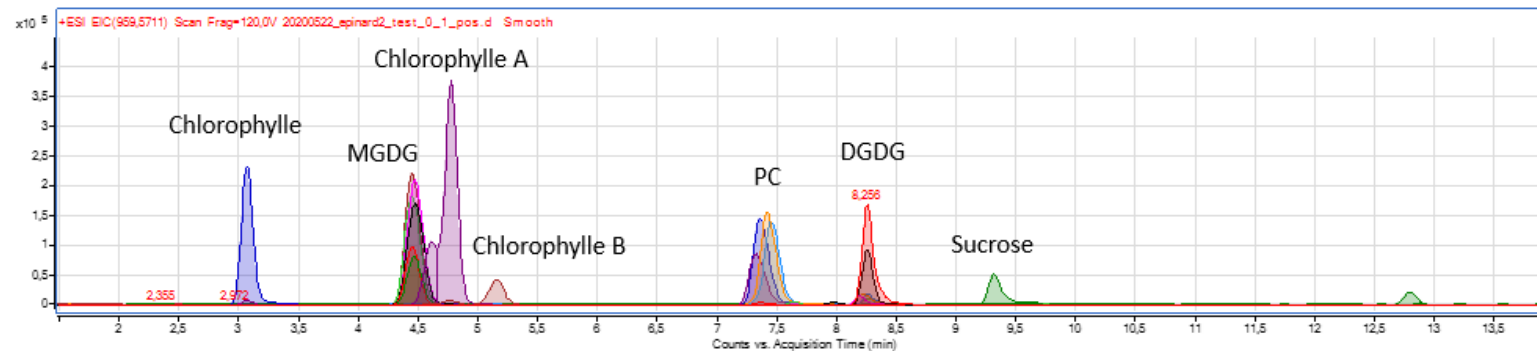
SFC method for Polar lipids analysis

Same chromatographic parameters as ICSN published method.

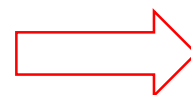
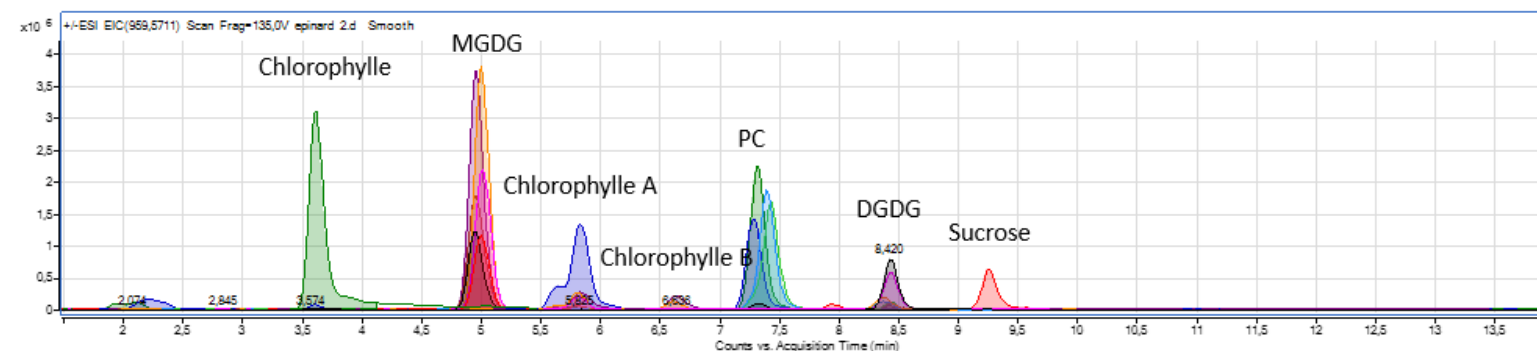
Only one modification :

- ✓ column size 2.1 mm x 100 mm, 1.7 μ m to reduce pressure inside SFC

Chromatogram obtained using ICSN method



Chromatogram obtained using ISIPCA modified method



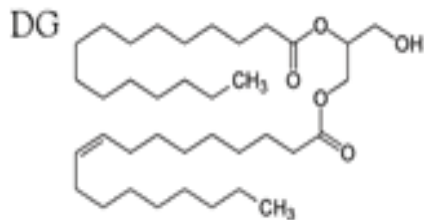
Similar retention times and shape's peaks



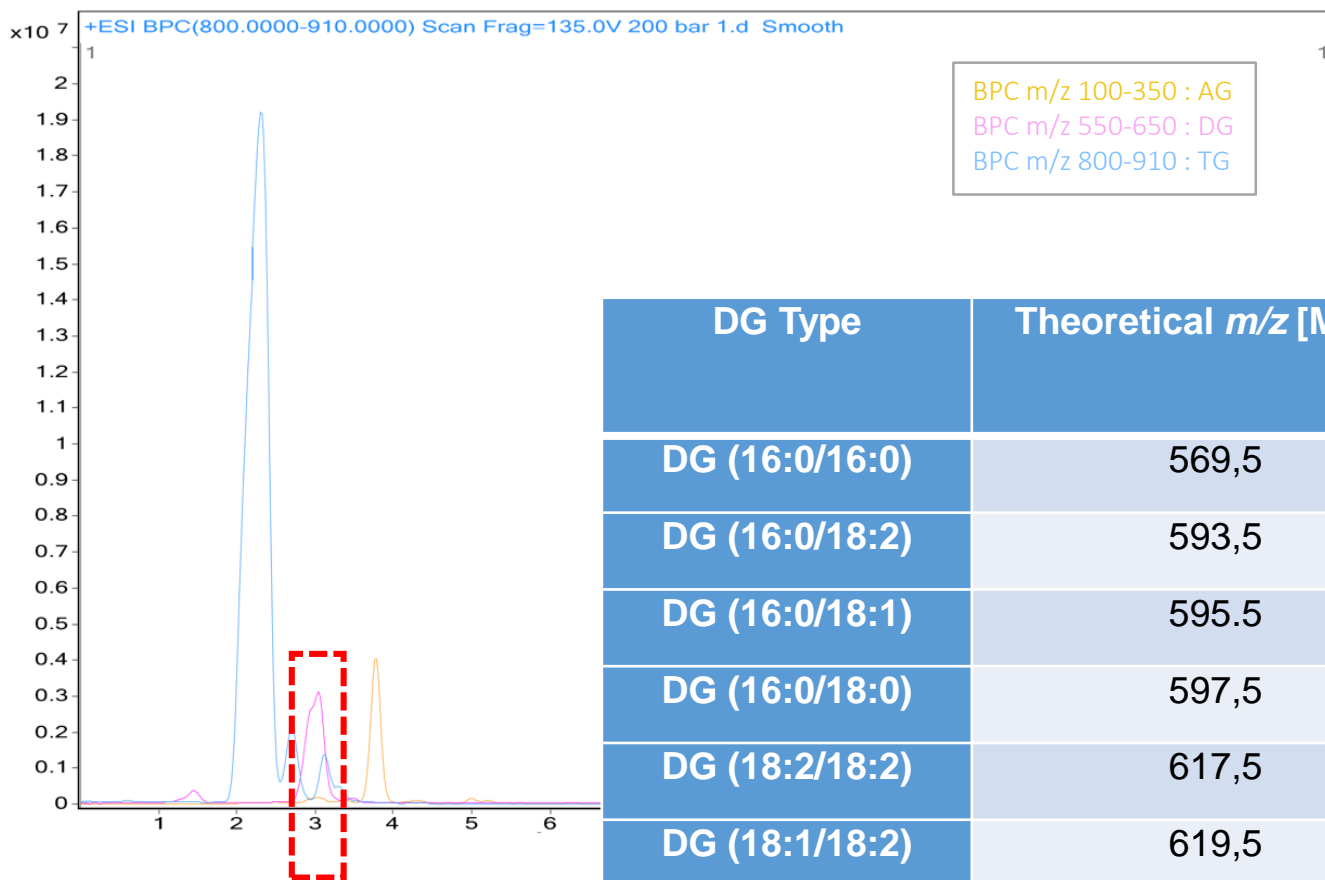
SFC method : Fatty acids analysis

Nom AG	AG théorique	100 bar		200 bar		300 bar		500 bar		700 bar	
C6:0		GC		GC							
C8:0		GC		GC							
C12:0											
C14:0											
C16:1		GC	SFC	GC	SFC	GC		GC		GC	
C16:0		GC	SFC	GC	SFC	GC	SFC	GC	SFC	GC	SFC
C17:0											
C18:3											
C18:2		GC	SFC	GC	SFC	GC	SFC	GC	SFC	GC	SFC
C18:1		GC	SFC	GC	SFC	GC	SFC	GC	SFC	GC	SFC
C18:0		GC	SFC	GC	SFC	GC	SFC	GC	SFC	GC	SFC
C20:1		GC	SFC	GC	SFC	GC		GC		GC	
C20:0		GC	SFC	GC		GC		GC		GC	
C22:0		GC	SFC	GC	SFC	GC	SFC	GC	SFC	GC	SFC
C24:3									SFC		SFC
C24:2			SFC		SFC				SFC		SFC
C24:0			SFC		SFC		SFC		SFC		SFC

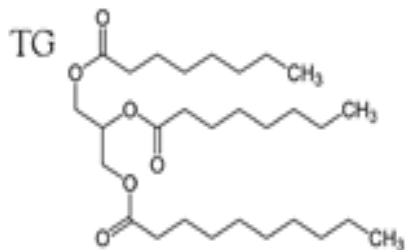
SFC method : other lipids analysis



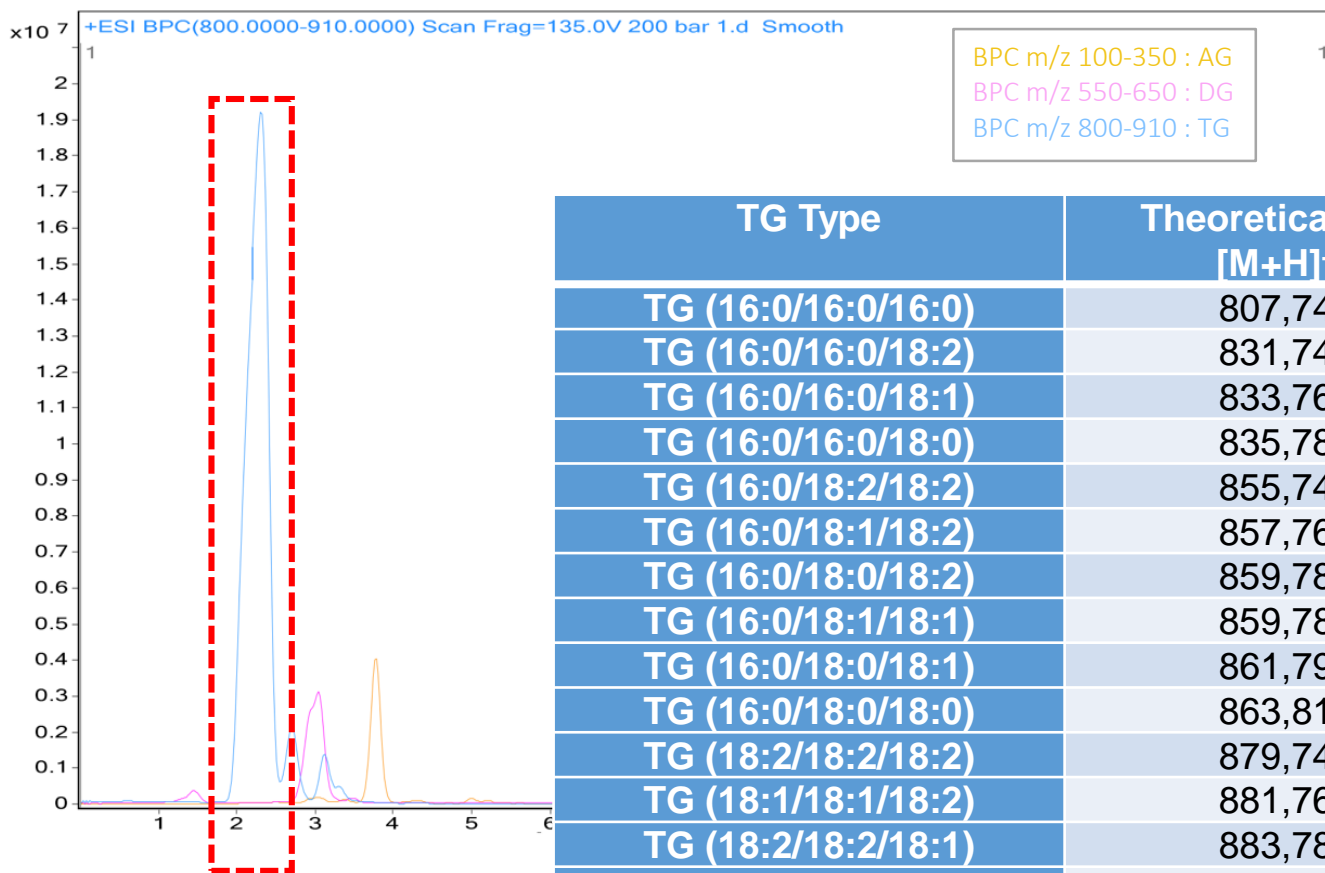
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DG Type	Theoretical m/z $[M+H]^+$	Theoretical m/z $[M+NH_4]^+$	Annotated adduct in sunflower extract
DG (16:0/16:0)	569,5	586,5	$[M+H]^+$
DG (16:0/18:2)	593,5	610,5	$[M+H]^+$
DG (16:0/18:1)	595,5	612,5	$[M+H]^+$
DG (16:0/18:0)	597,5	614,5	$[M+H]^+$
DG (18:2/18:2)	617,5	634,5	$[M+NH_4]^+$
DG (18:1/18:2)	619,5	636,5	$[M+H]^+$
DG (18:0/18:1)	623,5	640,5	$[M+H]^+$
DG (18:0/18:0)	625,5	642,5	$[M+H]^+$



SFC method : other lipids analysis

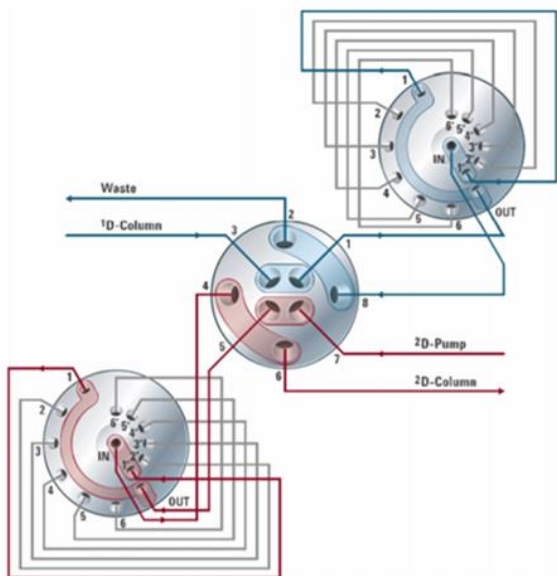


TG Type	Theoretical m/z [M+H] ⁺	Theoretical m/z [M+NH ₄] ⁺	Annotated adduct in sunflower extract
TG (16:0/16:0/16:0)	807,74	824,77	[M+NH ₄] ⁺
TG (16:0/16:0/18:2)	831,74	848,77	[M+NH ₄] ⁺
TG (16:0/16:0/18:1)	833,76	850,79	[M+NH ₄] ⁺
TG (16:0/16:0/18:0)	835,78	852,8	[M+NH ₄] ⁺
TG (16:0/18:2/18:2)	855,74	872,77	[M+NH ₄] ⁺
TG (16:0/18:1/18:2)	857,76	874,79	[M+NH ₄] ⁺
TG (16:0/18:0/18:2)	859,78	876,80	[M+NH ₄] ⁺
TG (16:0/18:1/18:1)	859,78	876,80	[M+NH ₄] ⁺
TG (16:0/18:0/18:1)	861,79	878,82	[M+NH ₄] ⁺
TG (16:0/18:0/18:0)	863,81	880,83	[M+NH ₄] ⁺
TG (18:2/18:2/18:2)	879,74	896,77	[M+NH ₄] ⁺
TG (18:1/18:1/18:2)	881,76	898,79	[M+NH ₄] ⁺
TG (18:2/18:2/18:1)	883,78	900,8	[M+NH ₄] ⁺
TG (18:0/18:2/18:1)	885,79	902,82	[M+NH ₄] ⁺
TG (18:1/18:1/18:1)	885,79	902,82	[M+NH ₄] ⁺
TG (18:0/18:0/18:2)	887,81	904,83	[M+NH ₄] ⁺
TG (18:0/18:0/18:1)	889,82	906,85	[M+H] ⁺
TG (18:0/18:0/18:0)	891,84	908,86	[M+NH ₄] ⁺

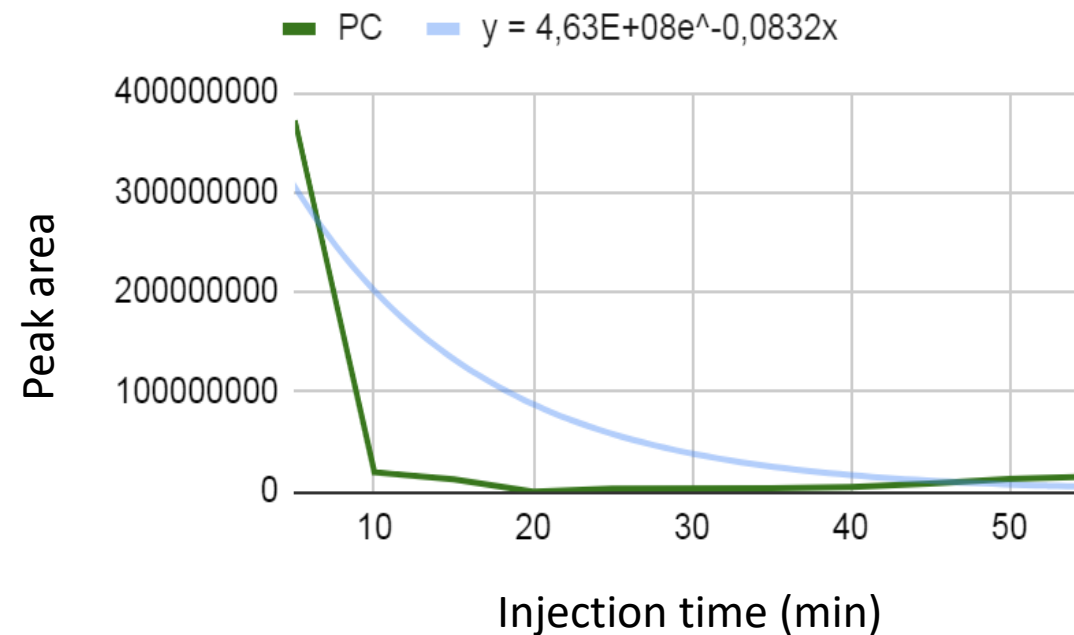


Second step: Online analysis of spinach CO₂/EtOH extracts

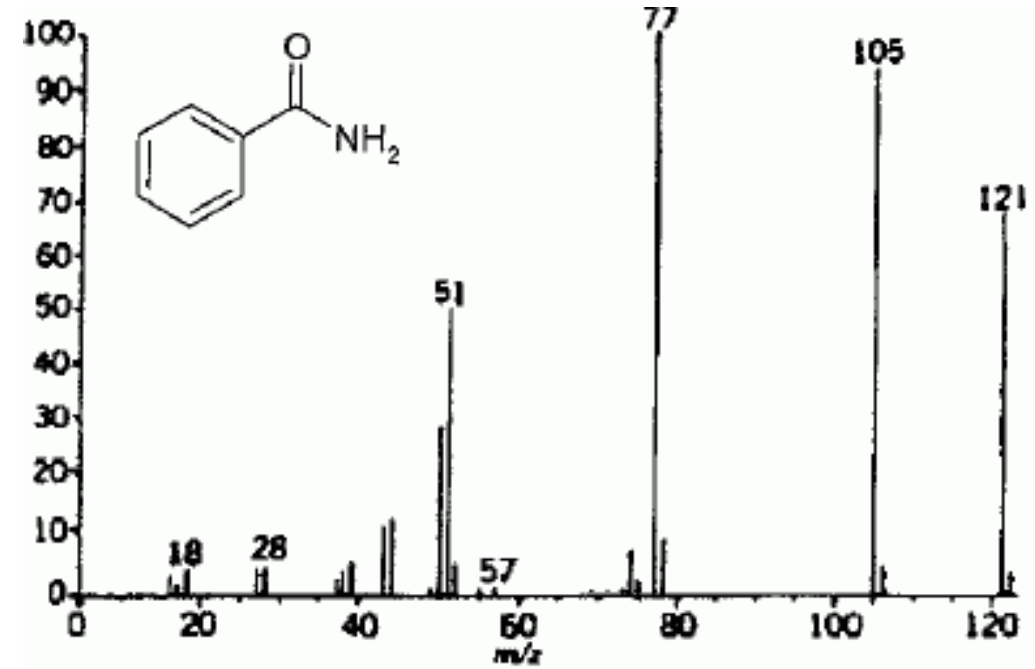
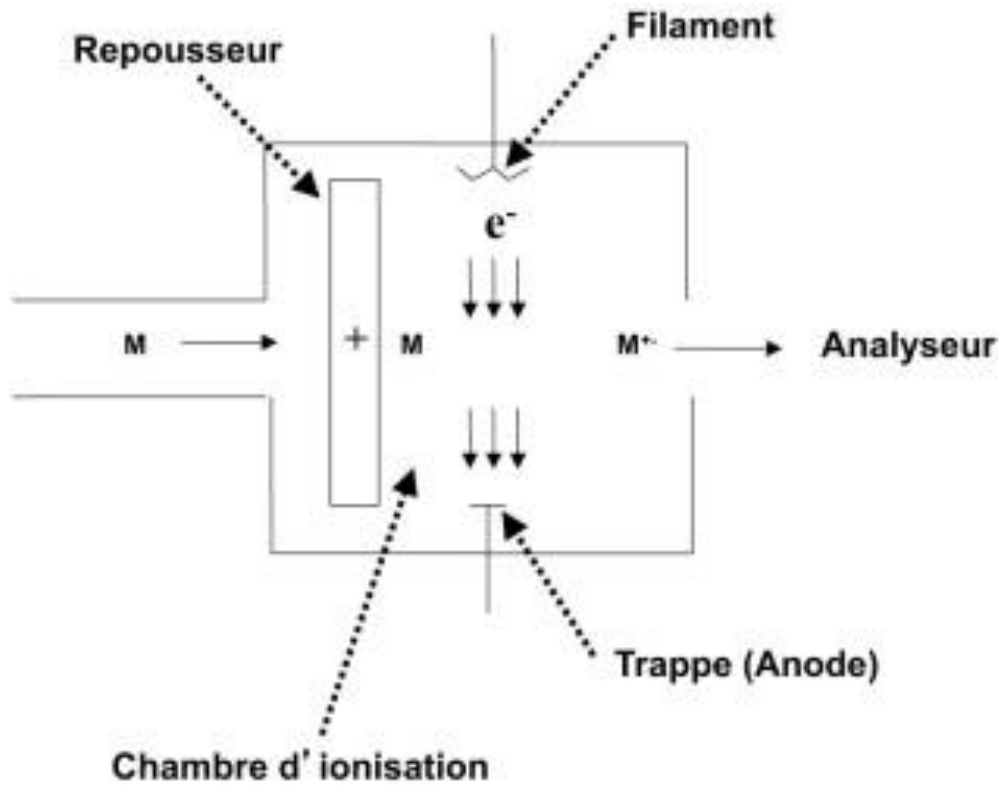
Polar lipids	m/z [M+H] ⁺	m/z [M+Na] ⁺	m/z [M+NH ₄] ⁺
MGDG (36:6)	775,6	797,6	792,6
DGDG (36:6)	937,6	959,6	954,6
PC (34:3) Or PC (32:0)	756,6	778,6	773,6
	734,6	756,6	751,6



Phospholipids analysis : Profile



Part III : SFE-EI-MS hyphenation



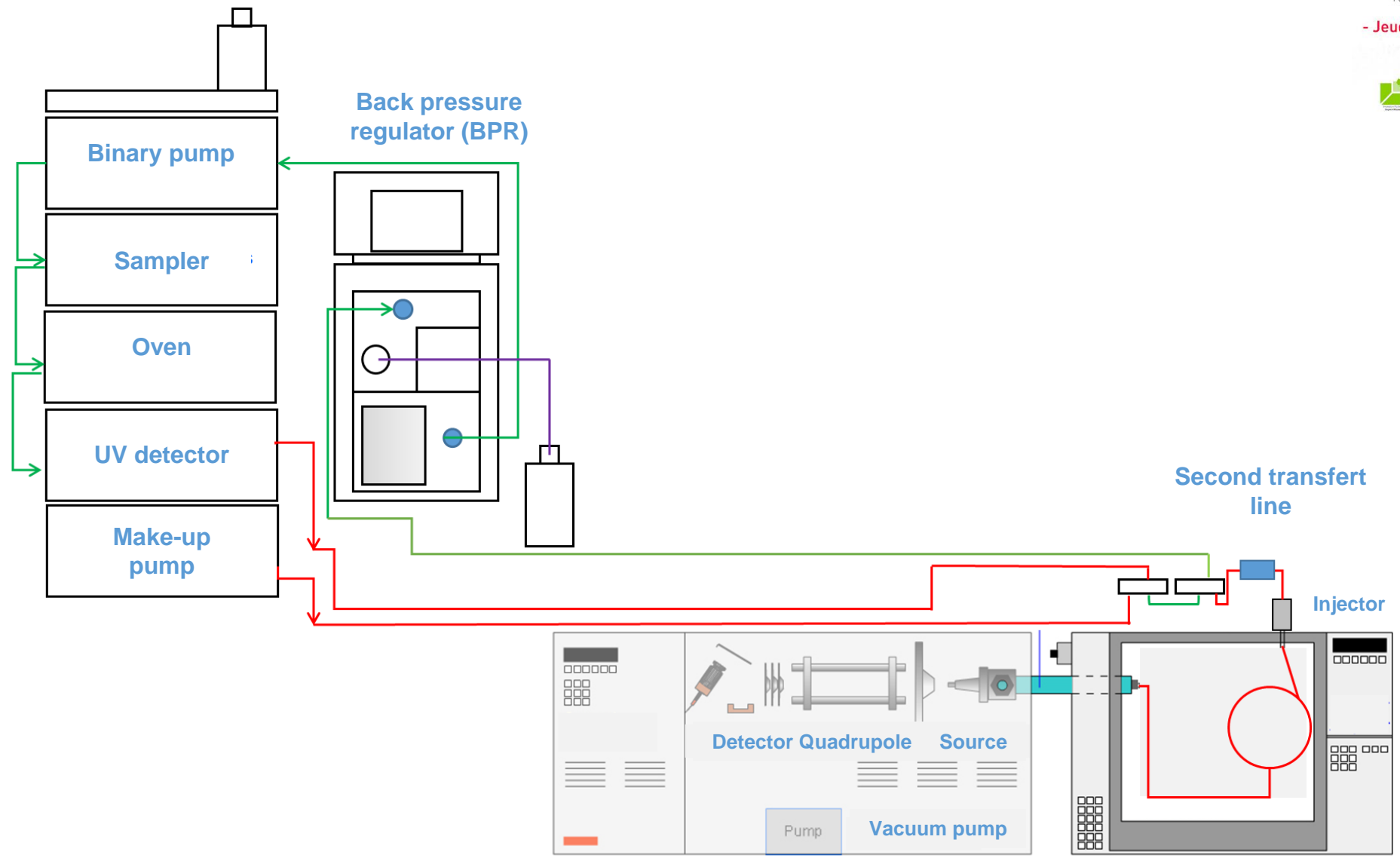
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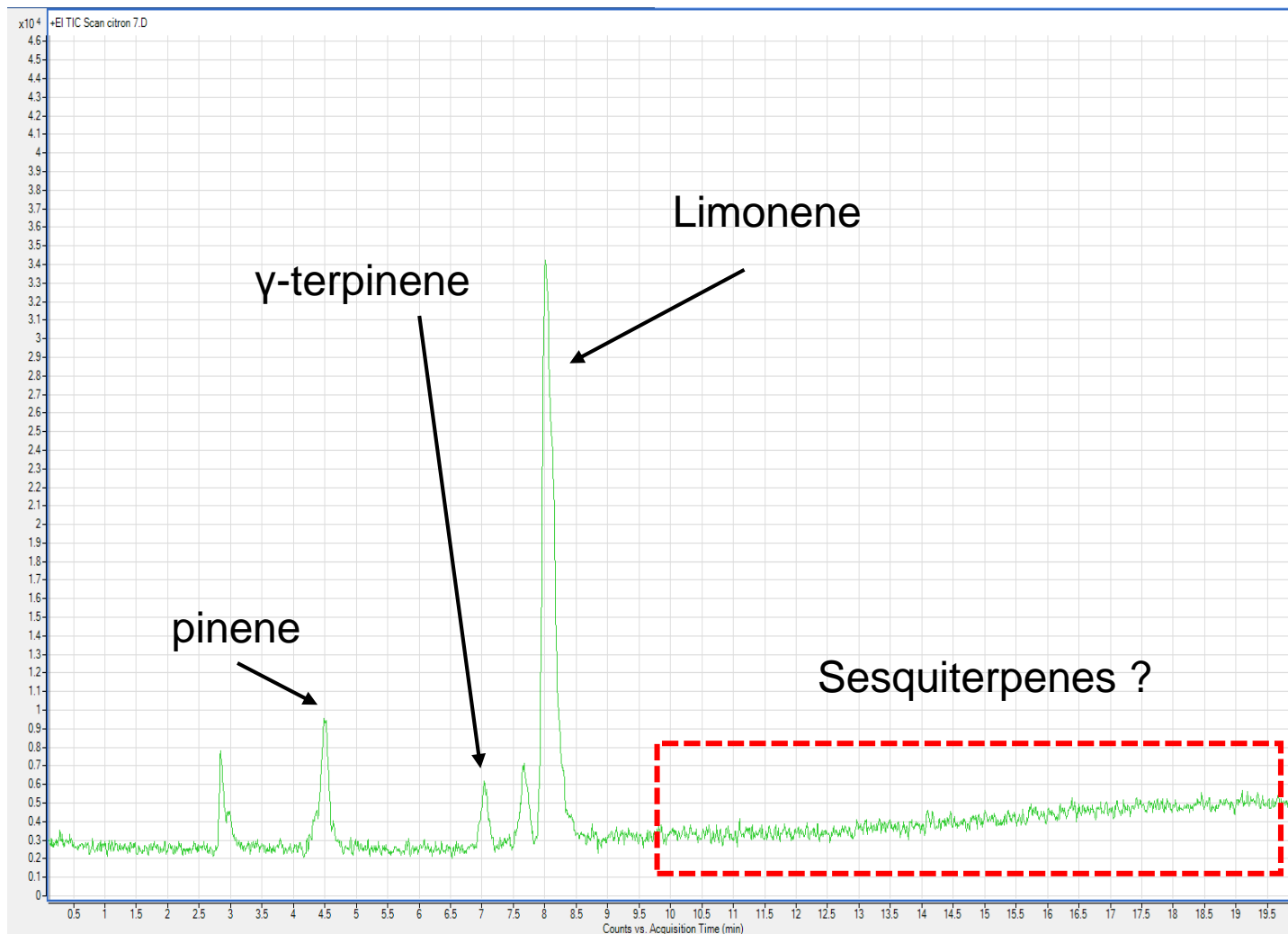
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Lemon essential oil analysis



- Detection and identification of limonene,
- Detection without identification of γ -terpinene and pinene,
- Non detection of sesquiterpenes.



Fatty Acids Metyl Ester (FAME) analysis

Retention time (min)	Fatty Acids Metyl Ester (FAME)	Formula	Similarity score
Mix1			
2.0	Hexanoic acid methyl ester	$C_7H_{14}O_2$	84.0
2.2	Decanoic acid methyl ester	$C_{11}H_{22}O_2$	89.8
2.5	Myristic acid methyl ester	$C_{15}H_{30}O_2$	89.9
2.8	Stearic acid methyl ester	$C_{19}H_{38}O_2$	87.1
3.3	Docosanoic acid methyl ester	$C_{23}H_{46}O_2$	85.3
Mix2			
2.2	Octanoic acid methyl ester	$C_9H_{18}O_2$	93.4
2.5	Dodecanoic acid methyl ester	$C_{13}H_{26}O_2$	86.0
2.9	Hexadecanoic acid methyl ester	$C_{17}H_{34}O_2$	84.1
3.8	Eicosanoic acid methyl ester	$C_{21}H_{42}O_2$	85.3

CONCLUSION



- Clustering for peppers is to be investigated
- First results are encouraging
- Improve the robustness of the multi-loop system
- SFE-SFC : Analyze other lipids and/or other matrix
- First results using SFC-EI-MS are encouraging

Acknowledgment



LIPOCOSM2 Project



Thank you for your attention. Any questions?