

Next Generation Chemical Preservatives: Protecting People, Products, and our Planet

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Preservatives are necessary in liquid products

All water-based consumer products require preservation

Preservatives prevent growth of bacteria, yeast, and mold

- Odor issues
- Product performance
- Pathogens



Conventional preservatives can be hazardous to human health and the environment

Preservatives are bioactive molecules by design

Human health risks:

- Skin and eye irritation
- Skin and respiratory sensitization
- Endocrine activity
- Cancer
- Reproductive toxicity



Environmental risks:

- Not degraded by sewage treatment
- Acute toxicity
- Bioaccumulation and bioconcentration
- Persistence



Goal:

*Recommend safer preservatives for
home and personal care products*

How we approached this challenge

Partner organizations

From biomimicry to industrially relevant chemicals

Evaluation of alternatives

Beyond “drop-ins” – formulation strategies

Concluding thoughts and recommendations

A solid green horizontal bar at the bottom of the slide.

Partnerships with industry support actionable research

BEAUTYCOUNTER

Cosmetics

FDA-regulated

Acidic pH

Replace phenoxyethanol



SEVENTH GENERATION

Home and personal care

EPA-regulated

Basic pH

Replace isothiazolinones



Safer, effective, biodegradable alternatives

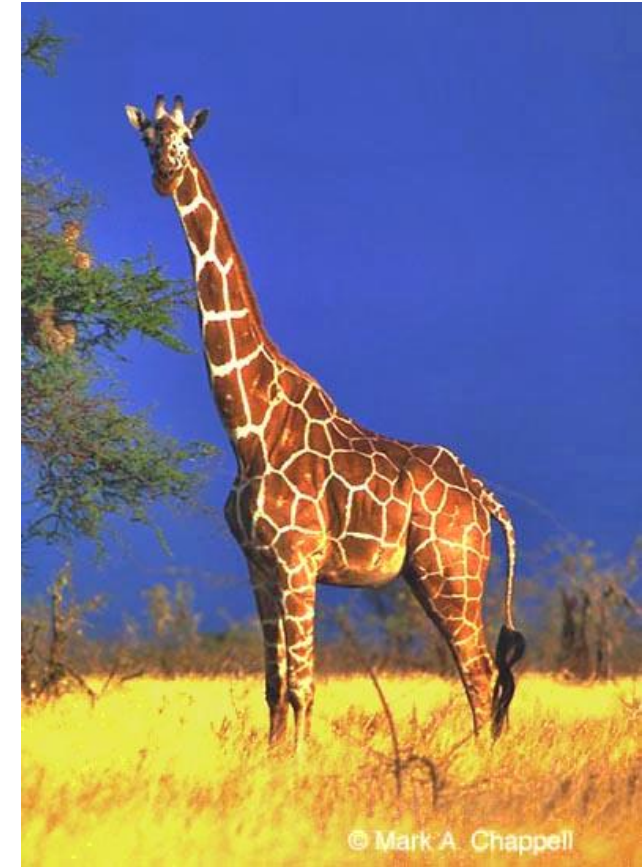
Inspiration from biology translates into functional themes

Membrane disruption

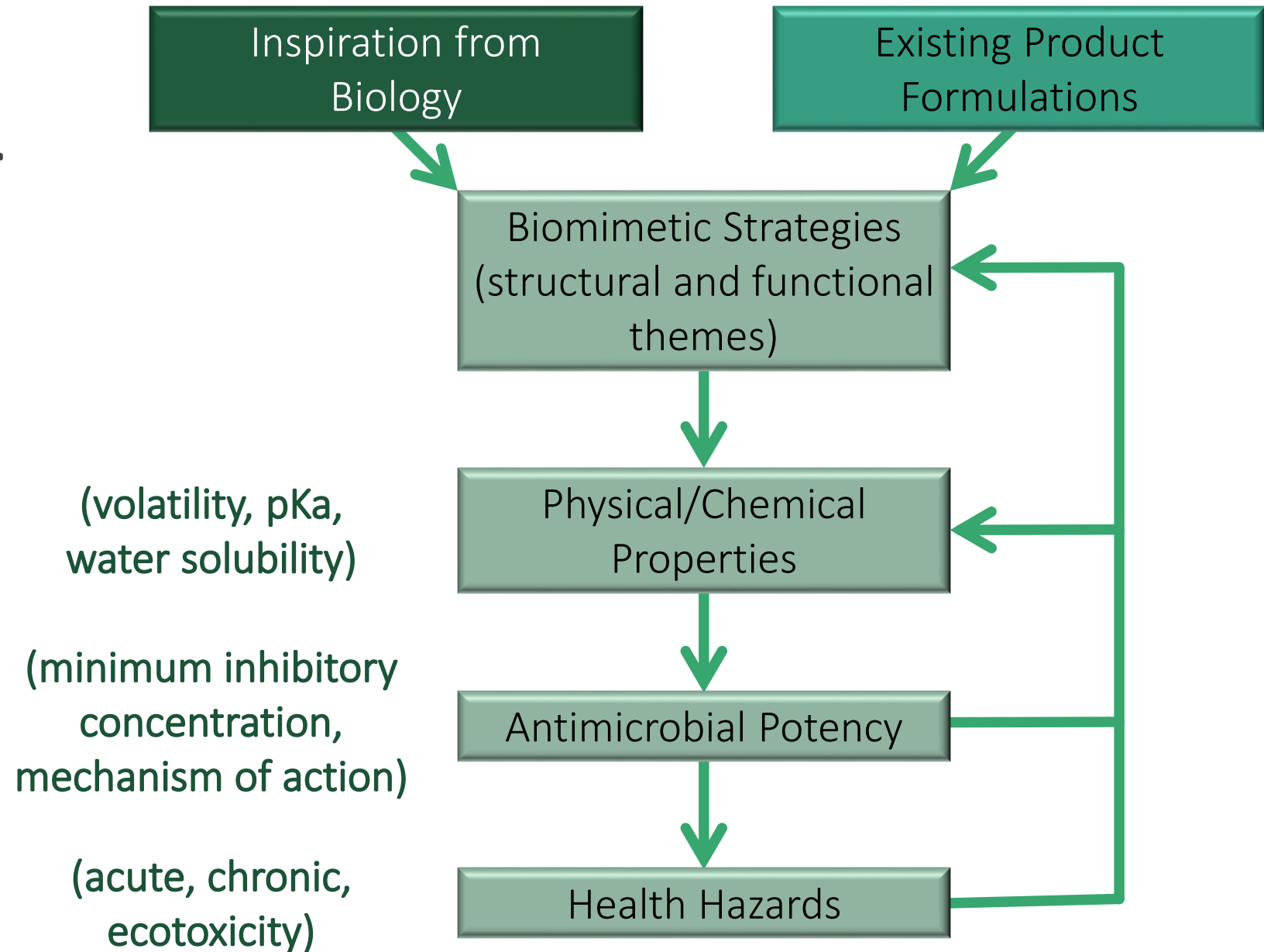
- Fatty acids (human skin)
- Terpenes (Douglas fir tree)
- Cationic peptides (Chungan frog skin)

Synergistic formulation

- Peptide mixture (American dog tick)
- Nonanal, indole (Reticulated giraffe)

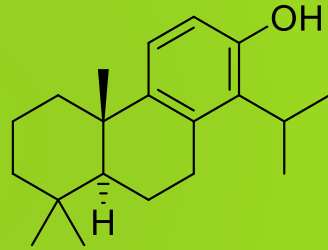


Iterative
evaluation...

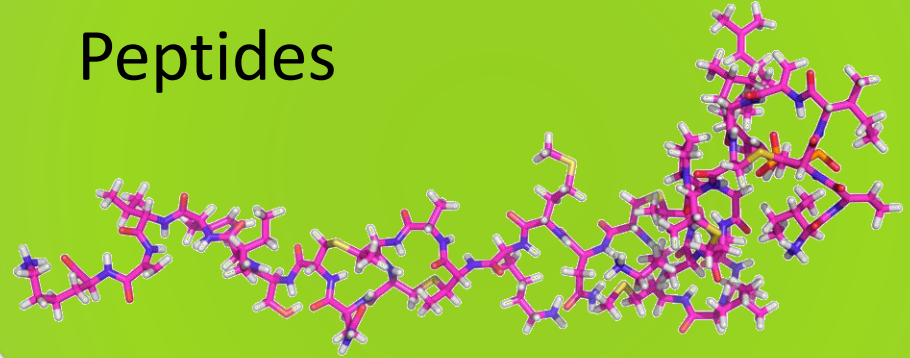


...takes us from biology to biomimetic design

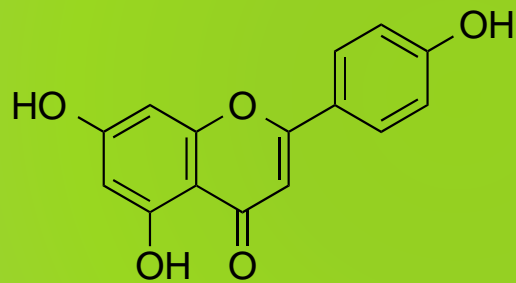
Terpenes



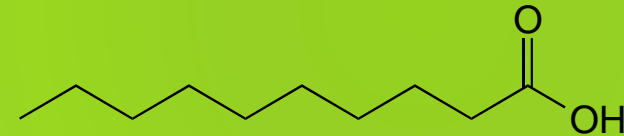
Peptides



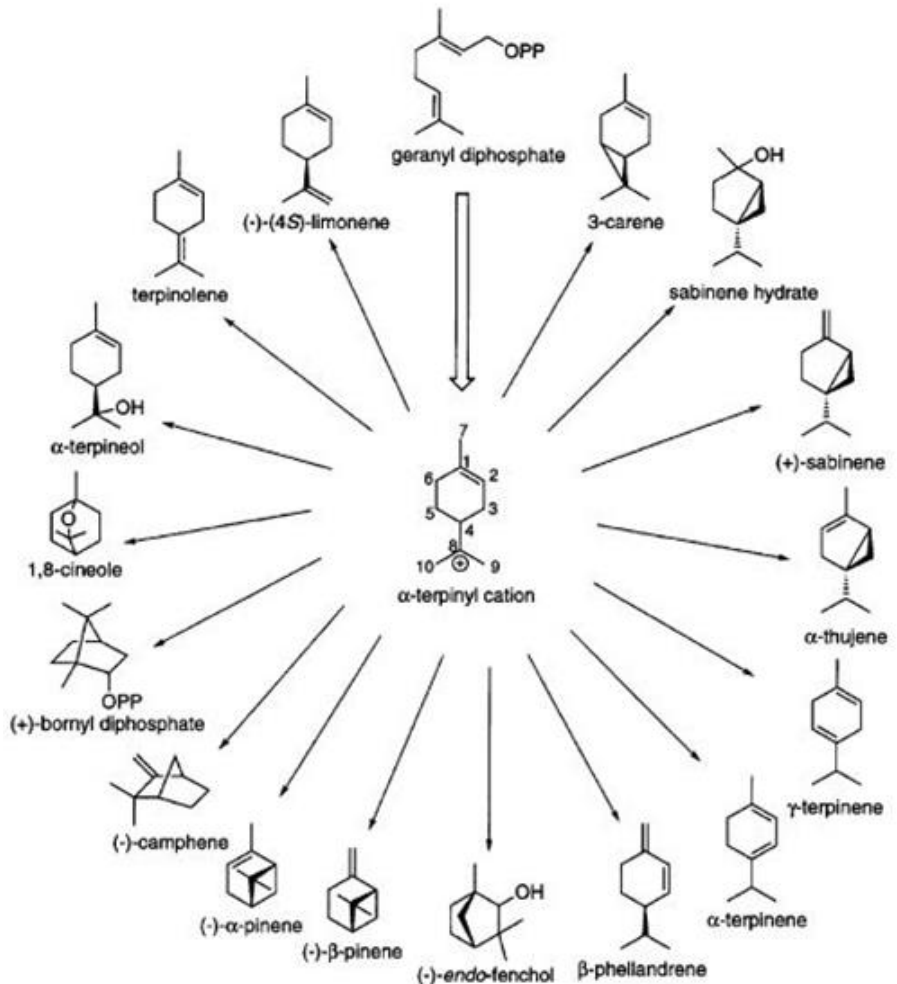
Flavonoids



Fatty Acids



Terpenes: a diverse natural toolkit



Over 74,000 known small molecule terpenes are known

Cyclization of simple precursors generates enormous diversity

Functions range from hormones to structural components

- Antimicrobials are among the most common

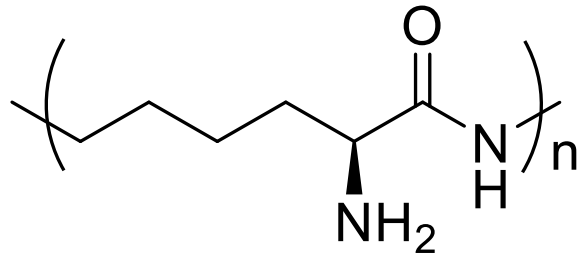
Precedent for use in home and personal care products



Common in perfumes,
aromatherapy, cleaning
products

Added as pure compounds
or essential oils

Antimicrobial peptides are safe food preservatives



Polylysine

Chemically or biosynthetically prepared

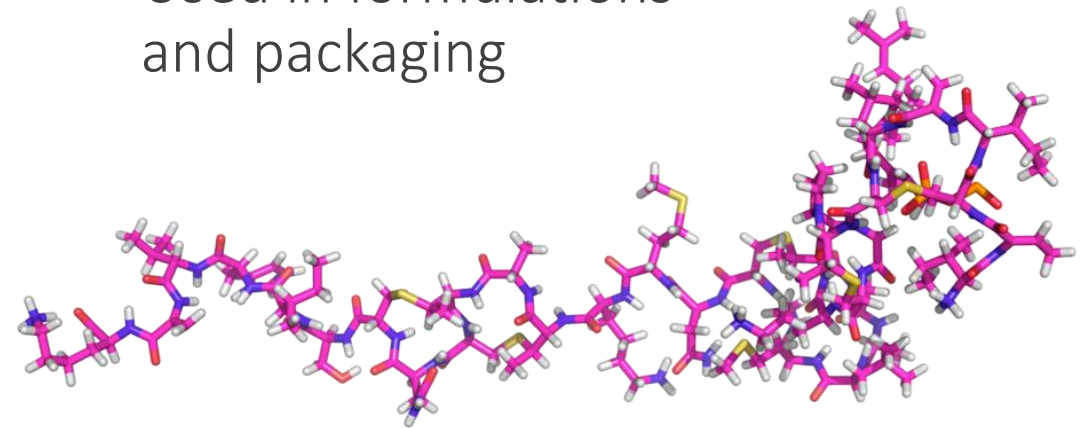
- Usually expensive

Sensitive to enzyme hydrolysis

Limited use against Gram-positive bacteria

Two examples used in food

- Inexpensive
- FDA approved GRAS (Generally Recognized as Safe)
- Used in formulations and packaging



Nisin

Flavonoids have diverse functions in plants

Secondary plant metabolites

Found in fruits, vegetables, nuts, seeds, flowers, and plant-based products

Functions:

- Pigments in flowers
- UV-B radiation protection agents in leaves
- Antimicrobials against fungal pathogens



Pigment



Tea



Coffee



Parsley



Herbs



Honey

Precedents for use



Common in household and cosmetics products

- By-products in plants extracts and essential oils

Possible pharmaceutical use

- Synthetic modifications for new antimicrobials in medicine

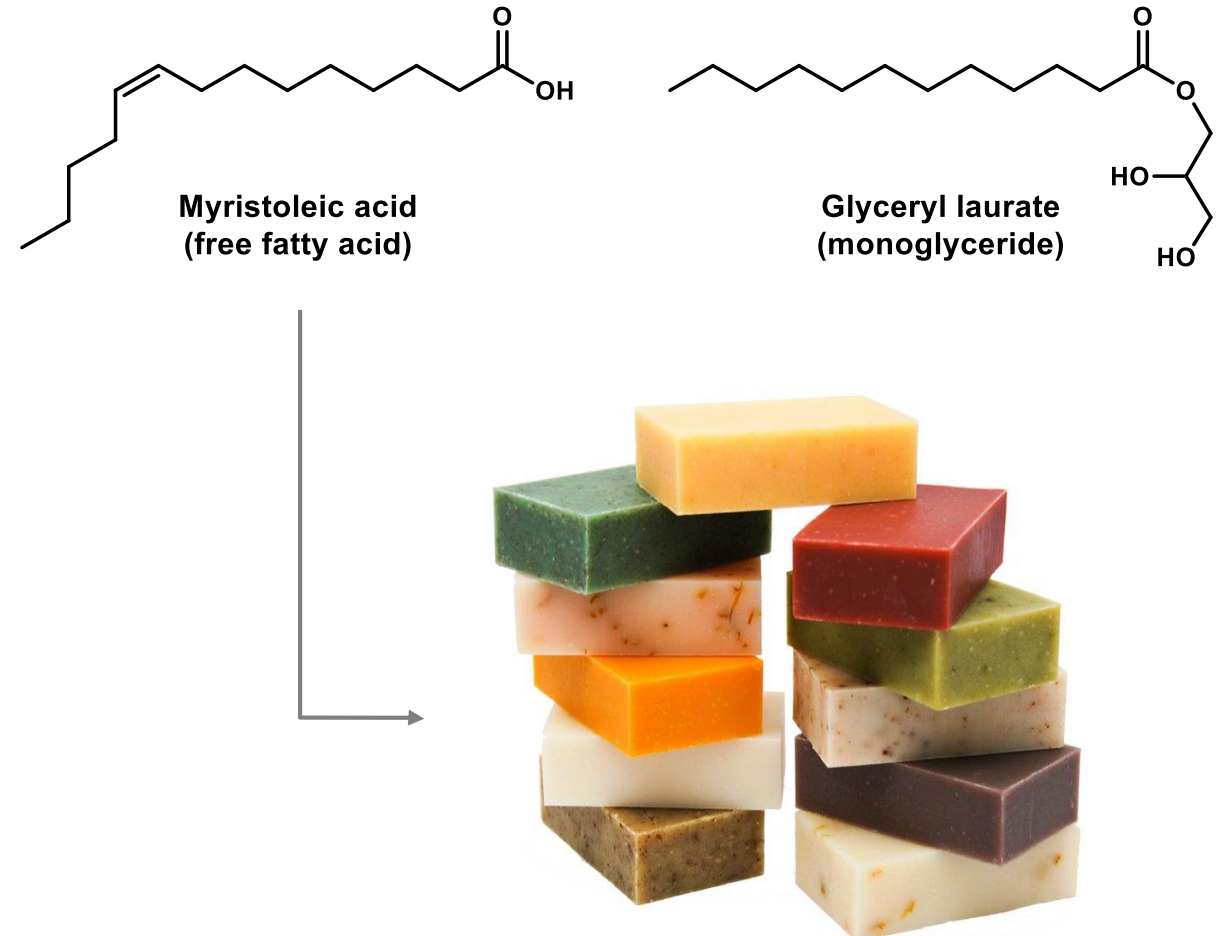
Antimicrobial lipids are multifunctional ingredients

Advantages

- Naturally derived from vegetable oils
- Inexpensive
- Naturally abundant on human skin
- Common ingredients in cosmetics
 - Emollient, emulsifier, surfactant

Disadvantages

- Limited activity against Gram-negative bacteria



Proposed alternatives have comparable efficacy to conventional preservatives

	Terpenes	Peptides	Flavonoids	Fatty Acids	Parabens
Yeast	++	++	+++	+++	++
Mold	++	++	++	++	++
Gram-positive Bacteria	+++	+	++	+++	+
Gram-negative Bacteria	+++	+++	+++	+	+

+ low efficacy
++ moderate efficacy
+++ high efficacy

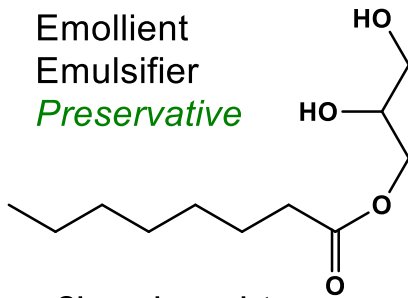
Hazards might be avoided at low concentrations

	Terpenes	Peptides	Flavonoids	Fatty Acids	Parabens
Skin Irritation	2	DG	2	3	3
Skin Sensitization	2	DG	1	DG	3
Respiratory Sensitization	2	1	2	1	2
Endocrine Activity	1	DG	3	DG	3
Biodegradability	1	1	1	1	1
1: low hazard 2: medium hazard 3: high hazard DG: data gap					

Take advantage of multifunctional ingredients

1. Monoglycerides

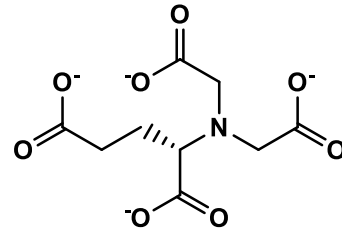
Surfactant
Emollient
Emulsifier
Preservative



Glyceryl caprylate

2. Chelators

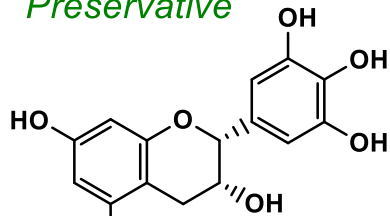
Water softener
Preservative booster



GLDA

3. Plant extracts

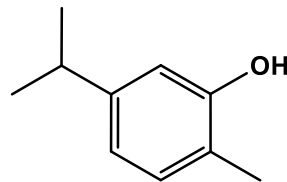
Antioxidant
Preservative



Epigallocatechin

4. Terpenes

Fragrance
Preservative



Carvacrol

Common ingredients can be exploited for their diverse properties

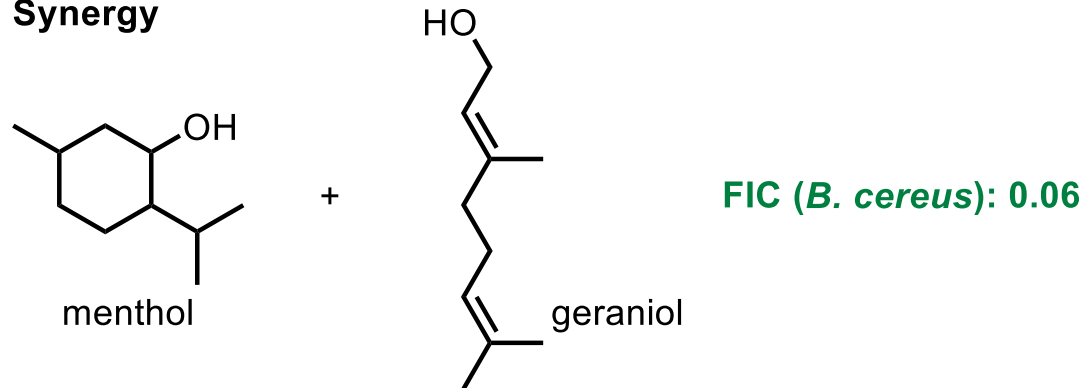
Advantages:

- **Cost**
- **Ease of formulation**
- **Consumer acceptance**
- **Regulatory compliance**

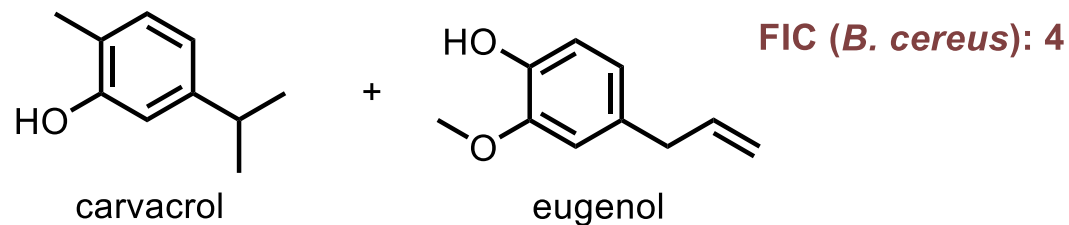
Mixtures can operate synergistically or antagonistically

1. Fractional inhibitory concentration (FIC) = (A/MIC A) + (B/MIC B)

2. Synergy



3. Antagonism

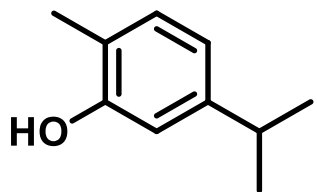


Antimicrobials may act **synergistically, additively** or **antagonistically**

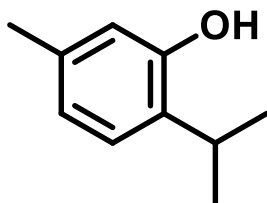
Improve understanding for more efficient formulation

What is the optimal way to target a microbe's biochemistry?

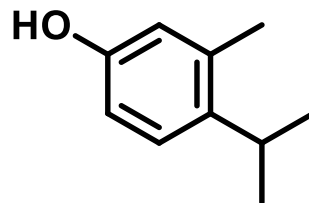
Functionally similar isomers avoid undesired qualities



carvacrol
smell: oregano



thymol
smell: thyme

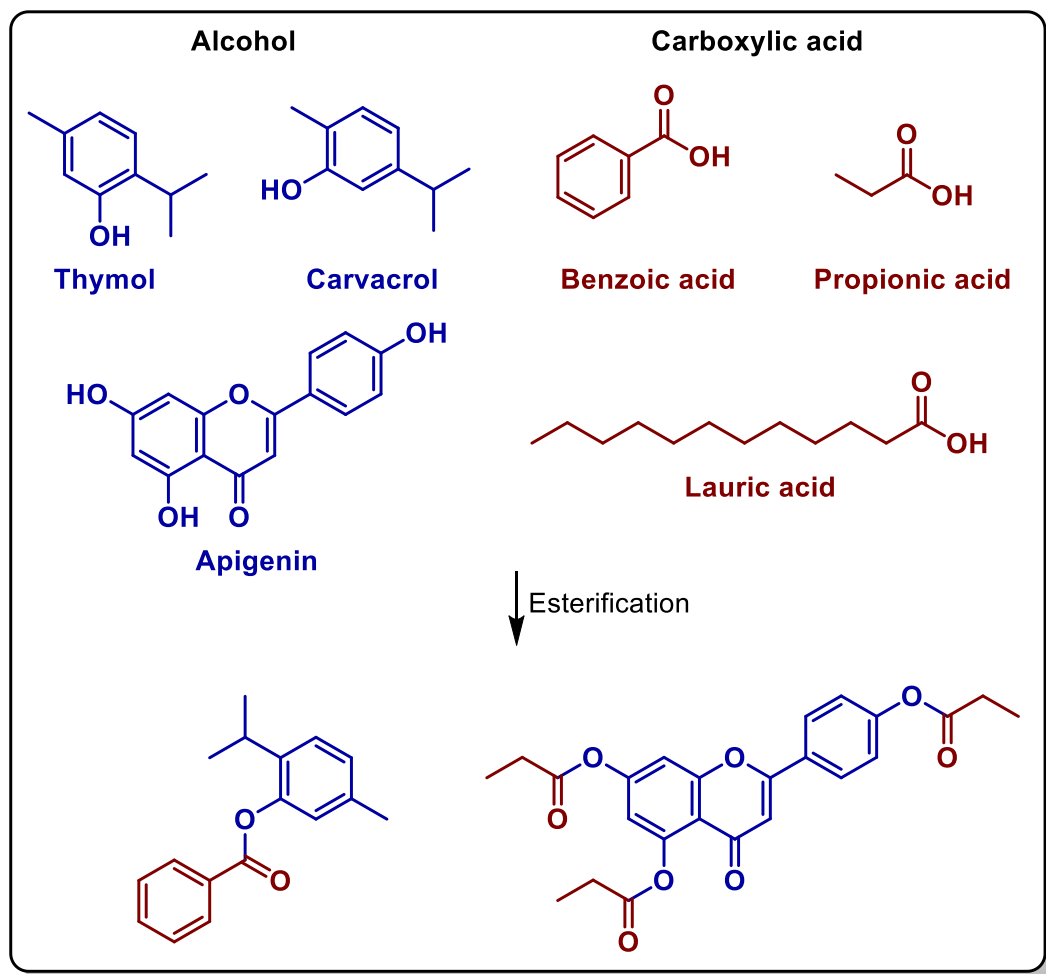


4-isopropyl-3-methylphenol
smell: **odorless**

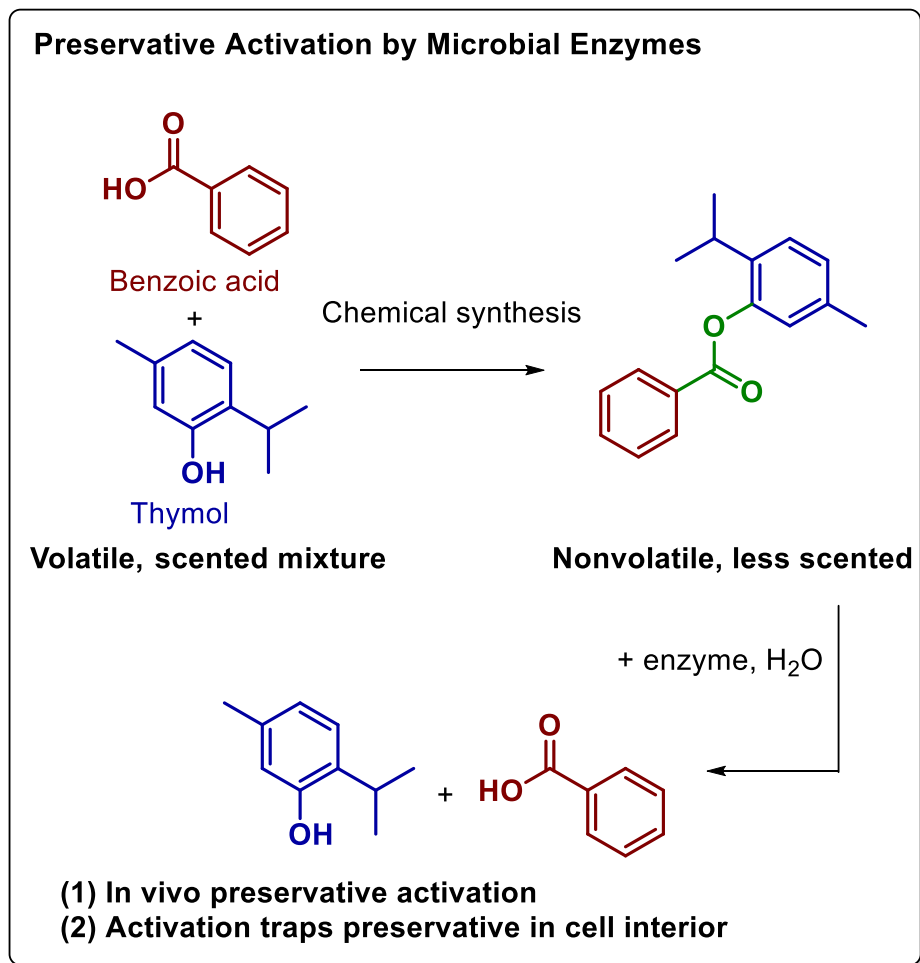
Effective antimicrobials may have potentially undesirable properties (e.g. scent)

Isomers may avoid these undesirable attributes

Derivatization obviates unfavorable characteristics



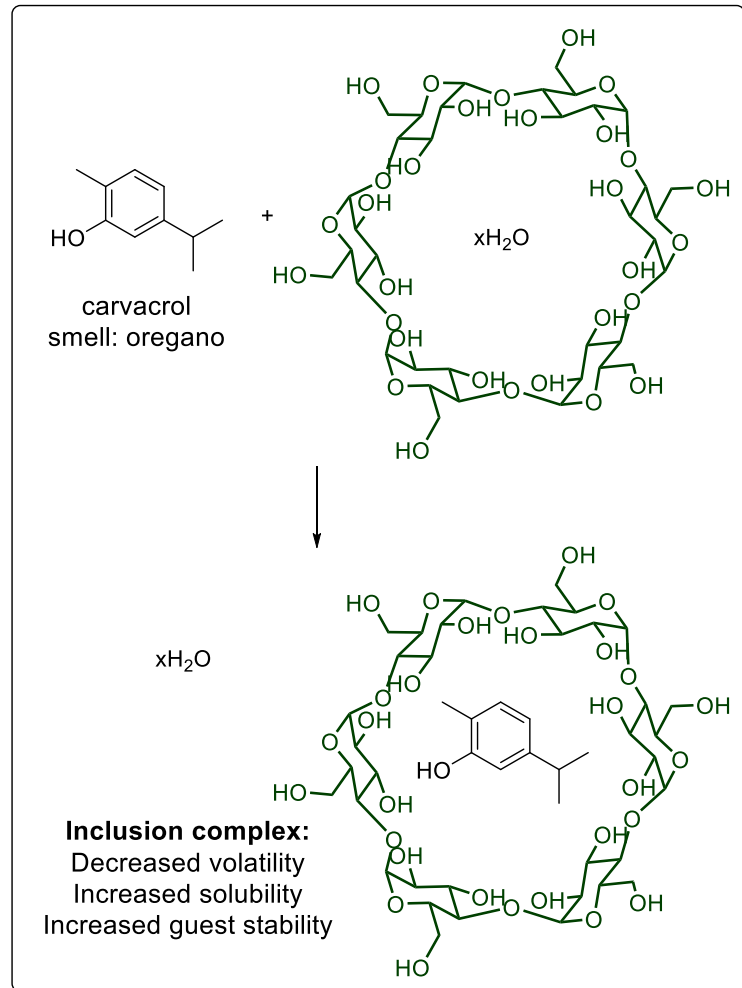
Microbial activation of a chimeric antimicrobial



In vivo **enzymatic ester cleavage** has been shown to deliver and trap molecules in the interior of cells

Antimicrobial derivatives may likewise be **activated *in vivo* by microbial enzymes**

Host-guest encapsulation improves volatility, solubility



Noncovalent inclusion of an antimicrobial in a host molecule or polymer may:

- (1) **Decrease volatility, scent**
- (2) **Increase solubility**
- (3) **Increase guest stability**

Concluding thoughts and recommendations

As drop-in replacements, terpenes, polypeptides, flavonoids, and fatty acids may be safer, effective, and biodegradable preservatives

- Subject to **data limitations, consumer perception, and regulation**

A longer view should include new chemical and non-chemical approaches

- Synergy, encapsulation, microbial hydrolysis, chimera complexes
- Innovative packaging

Industry-academia collaborations leverage expertise of both sectors

Industry players have an opportunity to **work together to protect people, products, and our planet**

Acknowledgements

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Questions?

