

Workshop on Glycerol Marketing Uses and Chemistry
Milano, 18 - 19 October 2012

Polyglycerol chemistry and applications

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SPIGA NORD SPA, short presentation:

- Established in 1957 (Genoa), actually in Carasco (Ge)
- Manufactured products:
 - Glycerol (min. 99,5% / min. 86,5%) for pharma / cosmetic / food applications
 - Polyglycerols (Vegetable origin, Kosher)
 - Diglycerine (also mentioned as PG2)
 - Polyglycerine-3 (PG3)
 - Polyglycerine-4 (PG4)
 - Polyglycerine-6 (PG6)

POLYGLYCEROL CHEMISTRY

Summary:

- *Definition*
- *Starting materials*
- *A mixture of oligomers*
- *Reaction path, first step*
- *Cyclic and side products*
- *Homogenous and heterogeneous catalysis*
- *Some physical characteristics*

PG definition:

- *PGs are inter-molecular glycerol ethers formed by the condensation of “n” (2 or more) glycerol molecules with elimination of “n-1” water molecules.*
- Viscous, slightly hygroscopic liquid. Soluble in water, alcohols and glycerol in all proportions.
- Ether group C-O-C
- Hydroxyl group -OH
- Polarity
- Long chains (ref.: Glycerol)

PG production: starting materials

Reagent A	+	Reagent B	
Glycerol		Epichlorohydrin *	* toxic compound
Glycerol		Glycidol *	* toxic compound
Glycerol		Glycerol carbonate **	** expensive, availability
Glycerol		Glycerol	

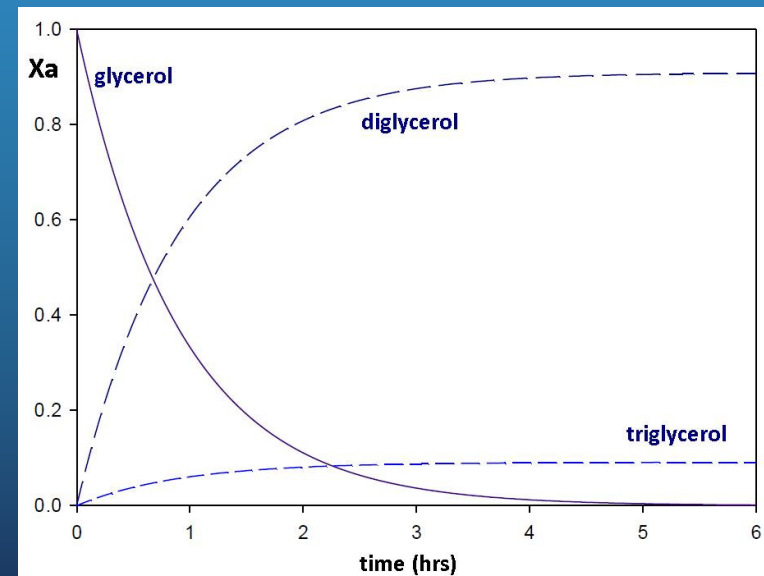
PG production: a mixture of oligomers



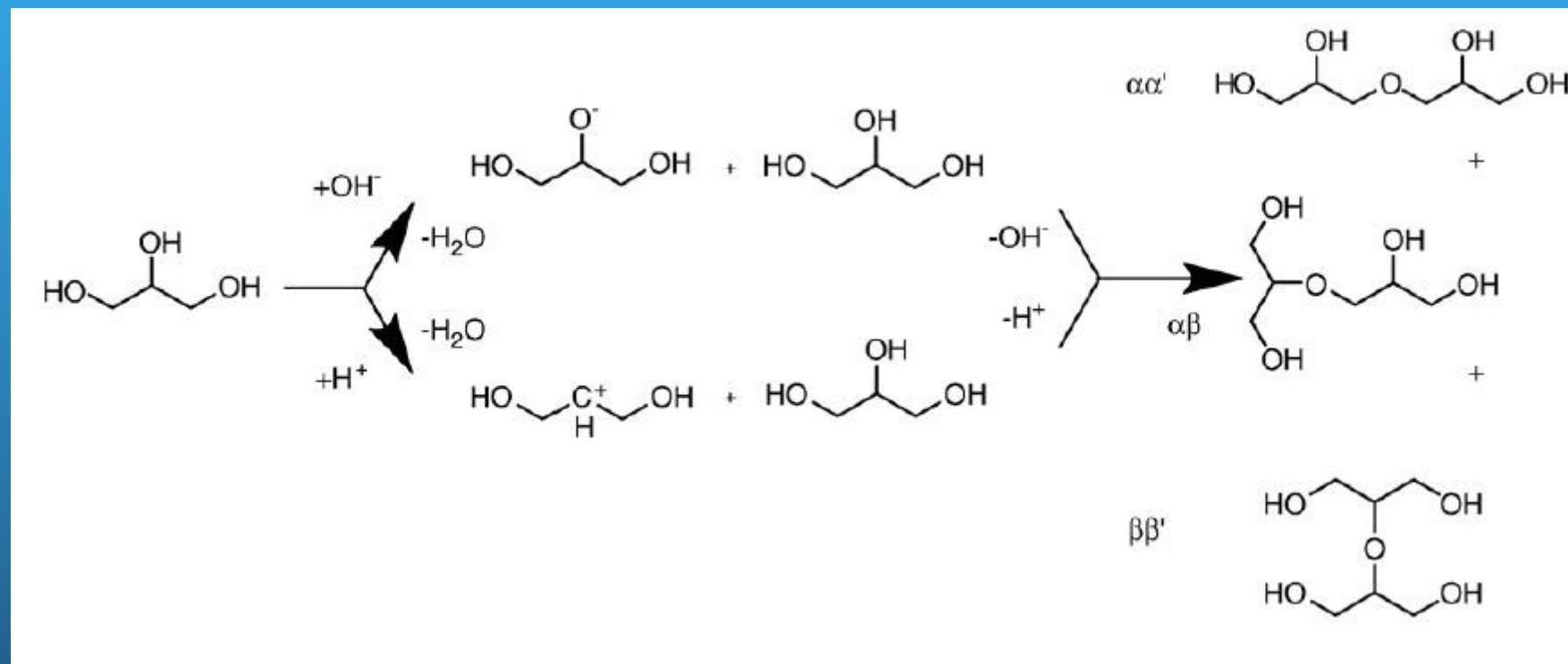
etc... etc...



Multi-step reactions:
consecutive + competing !

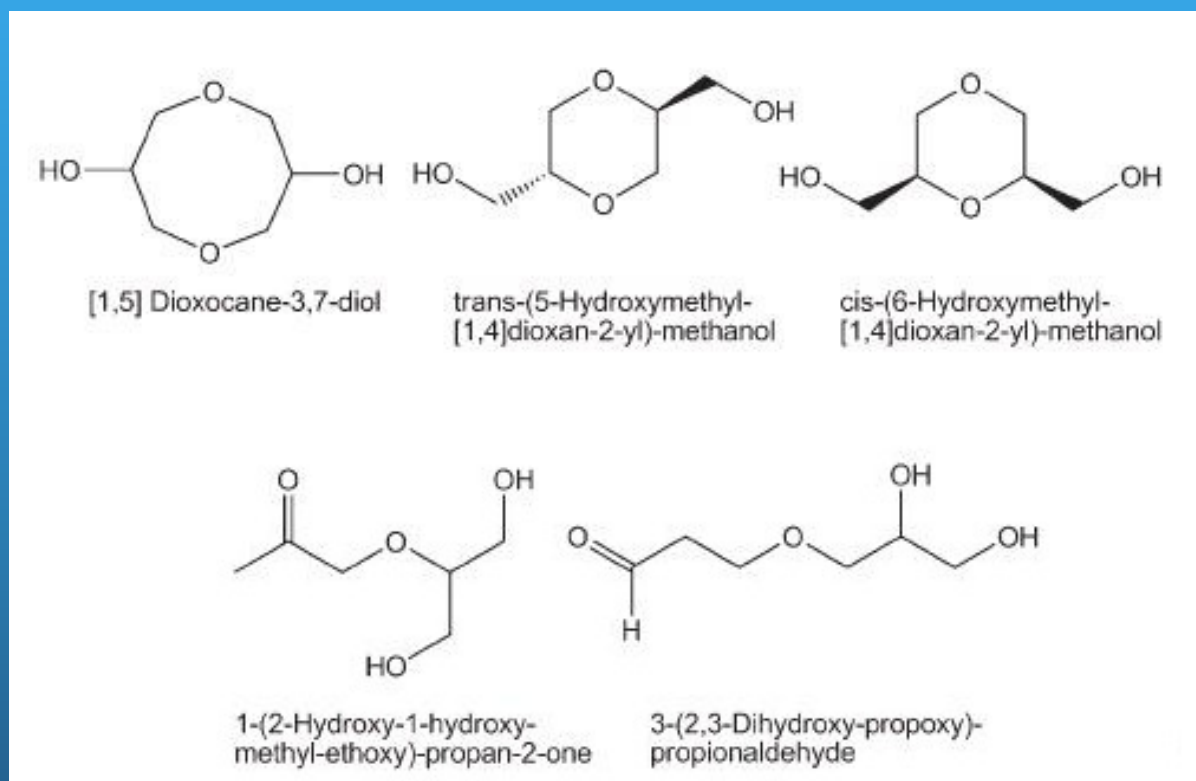


PG production: reaction path, first step



Basic and acidic catalyzed reaction schematic paths of Glycerol conversion to Diglycerols

PG production: cyclic and side products



Cyclic Diglycerol components and side-products (same chemical formula, $C_6H_{12}O_4$)

PG production: homogenous catalysis

Catalyst	m_{Cat} (wt%)	T (°C)	X_{Gly} (%) after t	S_{Di} (%)	S_{Tri} (%)	S_{Tetra} (%)	$S_{\text{Di,50}}$ (%)
Na_2CO_3	2	240	76 (9 h)	46	34	13	75
NaOH	2	240	63 (9 h)	60	32	7	n.a.
Na_2CO_3	2	260	96 (8 h)	24	35	22	75
Na_2CO_3	2	260	94 (8 h)	27	31	21	n.a.
Na_2CO_3	2	260	80 (8 h)	31	28	17	n. a.
Na_2CO_3	n.a.	220	80 (n.a.)	45	36	n. a.	75
NaHCO_3	0.2	260	75 (8 h)	27	12	0	30
$\text{CsHCO}_3^{\text{a)}$	0.4	260	64 (8 h)	23	9.5	2.5	75
$\text{Cs}_2\text{CO}_3^{\text{a)}$	0.7		71 (8 h)	39	19	6	75
$\text{CsOH}^{\text{a)}$	0.3	260	74 (8 h)	32	21	5	75

Glycerol conversion with several alkaline homogeneous catalysts

PG production: heterogeneous catalysis

Catalyst	m_{Cat} (wt%)	T (°C)	X_{Gly} (%) after t	S_{Di} (%)	S_{Tri} (%)	S_{Tetra} (%)	$S_{\text{Di},50}$
NaA ^{a)}	2.4	240	84 (22 h)	38.3	24.2	n.a.	n.a.
NaX ^{b)}	2.4	240	90.4 (22 h)	34.2	24.3	n.a.	n.a.
NaX ^{c)}	4	260	68.8 (9 h)	68	22	n.a.	80
Na mordenite ^{d)}	4	260	38.6 (9 h)	73	22	n.a.	n.a.
NaX ^{c)}	2	260	100 (24 h)	25	26	29	40
NaY ^{f)}	2	260	79 (24 h)	47.5	18.5	8	38
NaBeta ^{g)}	2	260	52.5 (24 h)	44.5	7.2	0	50
Na _{impr.} MCM-41 ^{h)}	2	260	85 (16 h)	63	30	n.a.	86

^{a)} $\text{Na}_{12}[(\text{AlO}_2)_{12}(\text{SiO}_2)_{12}] \cdot 27 \text{H}_2\text{O}$, Si/Al = 1,

^{b)} $\text{Na}_{86}[(\text{AlO}_2)_{86}(\text{SiO}_2)_{106}] \cdot 264 \text{H}_2\text{O}$, Si/Al = 1.2,

^{c)} Si/Al = 1.2, surface area 780 m²/g, 100% Na exchanged,

^{d)} Si/Al = 5, surface area 330 m²/g, 100% Na exchanged,

^{e)} Si/Al = 1.1, surface area 868 m²/g,

^{f)} Si/Al = 2.3, surface area 918 m²/g,

^{g)} Si/Al = 12.9, surface area 655 m²/g,

^{h)} Si/Al = 20, Na = 2.5 mmol/g.

n.a.: data not available. $S_{\text{Di},50}$ is the diglycerol selectivity at 50% glycerol conversion.

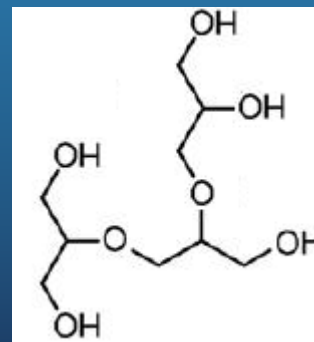
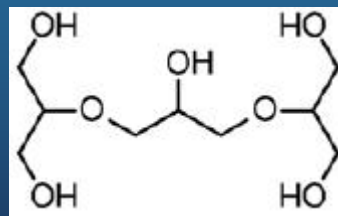
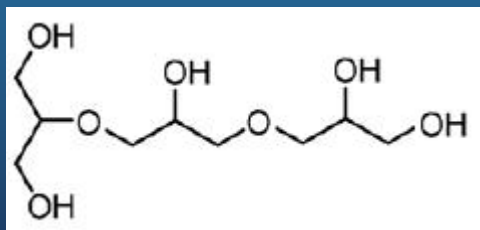
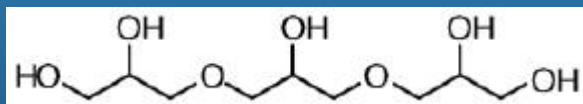
Glycerol conversion with several heterogeneous catalysts

PG physical characteristics

Name	Molecular formula/ weight (g/mol)	Refractivity n_D^{20} (-)	Density (g/cm ³)	Boiling point (°C)/(Pa)	Hydroxyl number ^{a)} (mg KOH/g)
Glycerol	C ₃ H ₈ O ₃ 92	1.4720	1.2560	290	1830
Diglycerol	C ₆ H ₁₄ O ₅ 166	1.4897	1.2790	205/133	1352
Triglycerol	C ₉ H ₂₀ O ₇ 240	1.4901 (40°C)	1.2646 (40°C)	>250 /13.3	1169
Tetraglycerol	C ₁₂ H ₂₆ O ₉ 314	1.4940 (40°C)	1.2687 (40°C)	69-73 (melting point)	1071
Polyglycerol-3		1.4910	1.2840	-	-

^{a)} The hydroxyl number is defined as the mg of KOH equivalent to the hydroxyl content of 1 g of sample.

Physical data of Diglycerol and other oligomers



Some Triglycerol
linear + branched
structures

POLYGLYCEROL APPLICATIONS

Summary:

- *PG in personal care products*
- *PG in foodstuffs*
- *PG for technical applications*
- *REACH status*

PG IN PERSONAL CARE PRODUCTS: WHY?

- Development of “green” formulations (PEG free)
- Large variety of emulsifiers (PG chains+C₈/C₁₈ FA)
- Stability of emulsions
- Cold process manufacture
- W/O emulsions with high water content
- Low irritating and toxic potential

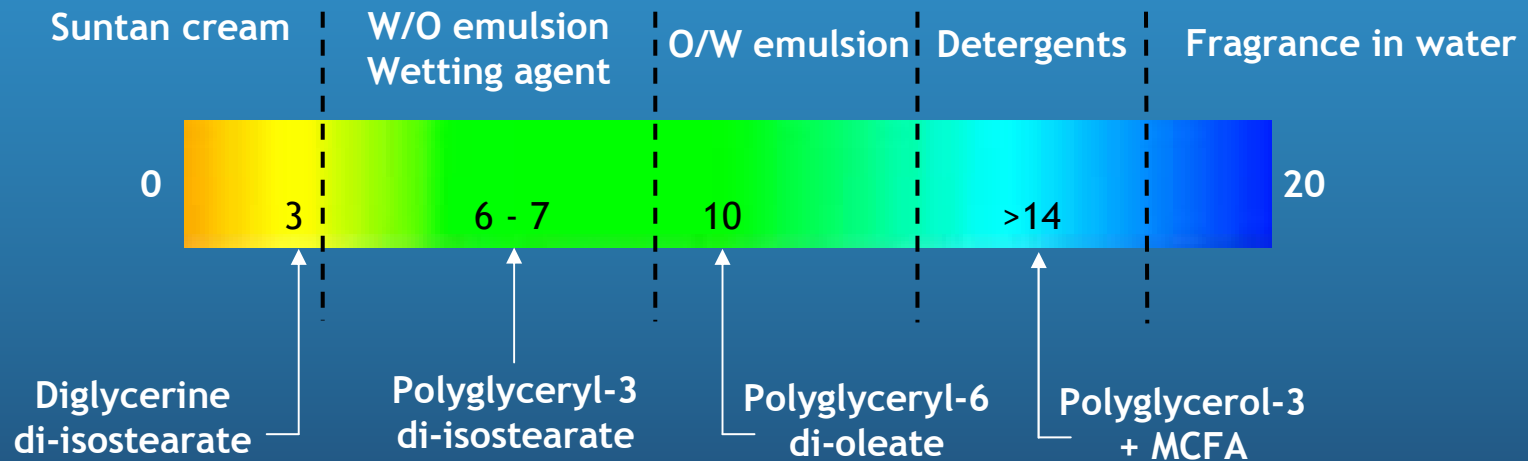


HLB (Hydrophilic-Lipophilic Balance) = $20 \times \left(\frac{M_h}{M} \right)$ (Griffin's definition)

Range: from 0 (fully lipophilic) to 20 (fully hydrophilic)

It is affected by:

- no. of polymerized glycerol chains and fatty acid length
- esterification degree (mono-esters, di-esters, etc.)
- types of esterified fatty acids (saturated, unsaturated or polyunsaturated)



PG IN PERSONAL CARE PRODUCTS: HOW?

PG (direct use):

- Solvent for fragrances (non volatile)
- Skin moisturizer (less irritant than Glycerol)

PG Esters:

- Non-ionic emulsifier, dispersant
- Emollient
- Wetting agent
- Thickener



PG IN PERSONAL CARE PRODUCTS: HOW MUCH?

Total of pure PG + PGEsters = 0,5.....5 % AND MORE!



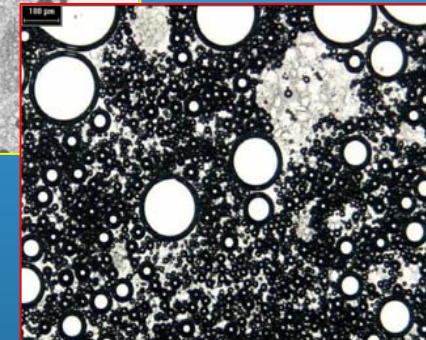
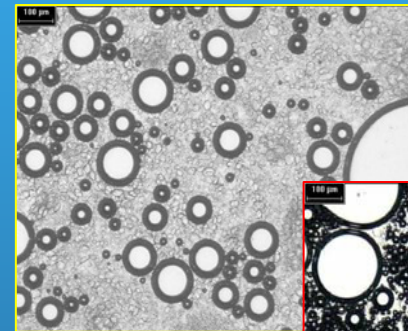
PG IN FOODSTUFFS: WHY?

- Unesterified PG is not considered as direct food additive but...
- PG Esters are well-recognized food additives:
 - EU: E475, E476
 - US: CFR title 21, sect. 172.854
- PG Esters are versatile products: emulsifiers, fat-substitutes, effects on foodstuff's rheology, other



PG IN FOODSTUFFS: WHERE?

- Margarines
- Cakes
- Baked products
- Chocolate, ice-creams
- Creams
- Fat-substitution



PG IN FOODSTUFFS: WHO?

	E475 (PG esters of fatty acids)	E476 (PG polyricinoleate)
	produced by esterification of PG with food fats/oils or with FA from fats/oils	prepared by esterification of PG with condensed castor oil FA
Polyol composition	mainly di-, tri-, tetra-	min. 75%
Hepta- and higher	max. 10%	max. 10%
Free glycerol and polyglycerol	max. 7%	-
F.F.A.	max. 6%	max. 6 (acid value)
Heavy metals	limit for arsenic, lead, mercury, cadmium	limit for arsenic, lead, mercury, cadmium

PG IN FOODSTUFFS: **HOW MUCH?**

PGesters = 0,1.....2 %!



PG (PG DERIVATIVES) FOR TECHNICAL APPLICATIONS TOO?

- Additive for polymers:
plasticizer, anti-fogging agent, anti-static, lubricant
- Additive for technical fluids:
drilling fluids, hydraulic media, lubricant
- Additive for detergents (surfactant)

PG / PG DERIVATIVES REACH STATUS

- *All polymers are exempt from REACH registration and evaluation*
- REACH definition of a *polymer*: “A substance consisting of molecules characterised by the sequence of one or more types of monomer units...distributed over a range of molecular weights...with a simple weight majority (>50%) of molecules containing at least three monomer units. No single molecules have the simple weight majority (>50%).”
- Available composition of polyglycerol are placed into the market in the edge of polymer definition. Diglycerol and Polyglycerol-3 are considered “*standard substances*” and a registration dossier was been submitted. Longer chain polyglycerols (PG4, PG6) matches polymer definition.
- According to the a.m. polymer definition Diglycerol Esters are considered “*standard substances*” whereas PG3 Esters matches *polymer definition*

THANK YOU!

References

- Slide 7 - *A. Martin et al. / Catalysis Communications 25 (2012) 130-135*
- Slides 8, 9, 10, 11 - *Eur. J. Lipid Sci. Technol. 2011, 113, 100-117*
- Emulsifiers in food technology