

Stability study of Squalane and Hemisqualane derived from synthetic biology



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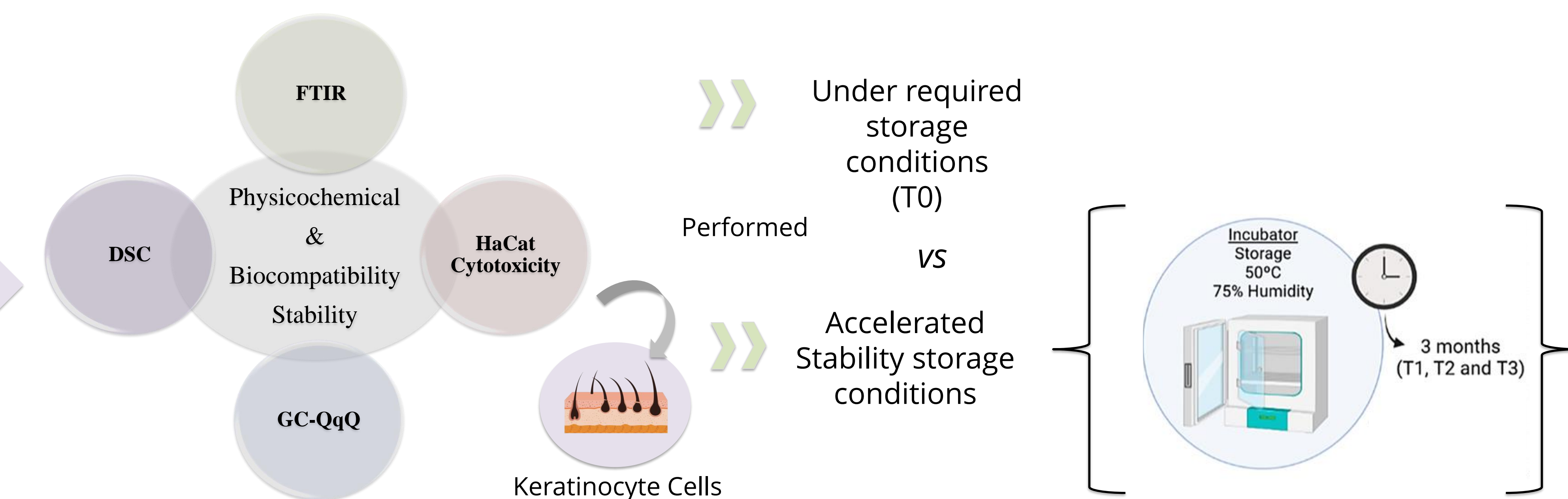
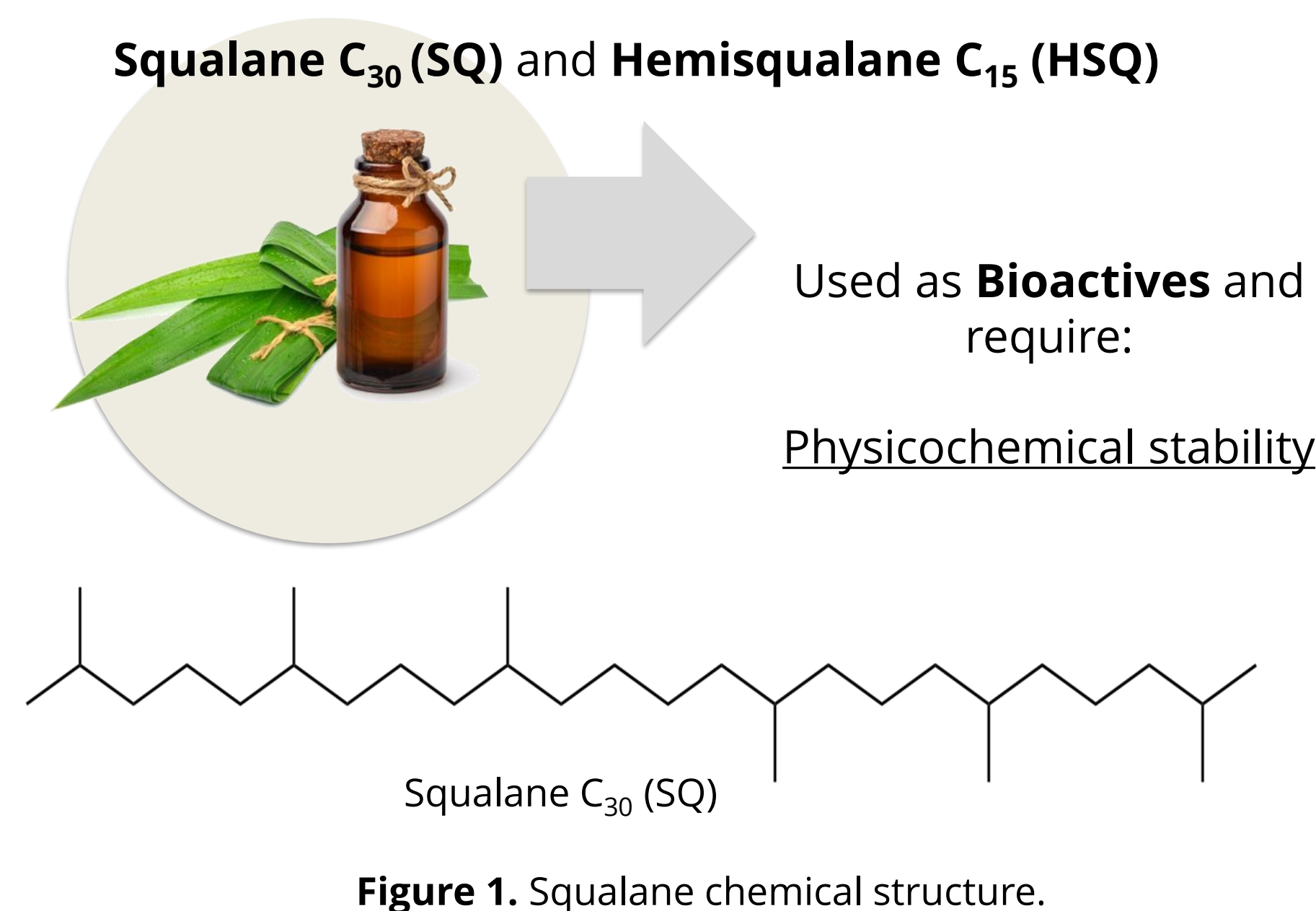
Introduction/Resume

Lipids obtained through fermentative processes have emerged as an excellent alternative to produce high-value molecules without compromising natural resources and meeting sustainable requirements [1]. A good example is squalene, the precursor of cholesterol in humans, known by protecting skin against UV radiation. It has been recently shown to reduce side-effects of chemotherapy and is widely used as adjuvant for pharmaceutical applications [2,3]. However, squalene is an unsaturated lipid and therefore susceptible to undergo oxidation. As a more stable alternative, processes to produce commercial squalane (SQ) and hemisqualane (HSQ) have been also developed.

Objectives

Since, in this type of products, the main industrial challenge is the stability of the physicochemical properties, the aim of this research was: To assess the possible alterations of SQ and HSQ during a three months study at controlled temperature (50 °C) and humidity (75%). Samples were characterized at different sampling times (T0-T3) by Gas Chromatography-Mass Spectrometry (GC-MS), Differential Scanning Calorimetry (DSC) and Fourier-Transform Infrared Spectroscopy (FTIR) as well as biocompatibility in human keratinocytes cells (HaCat).

Methods



Results

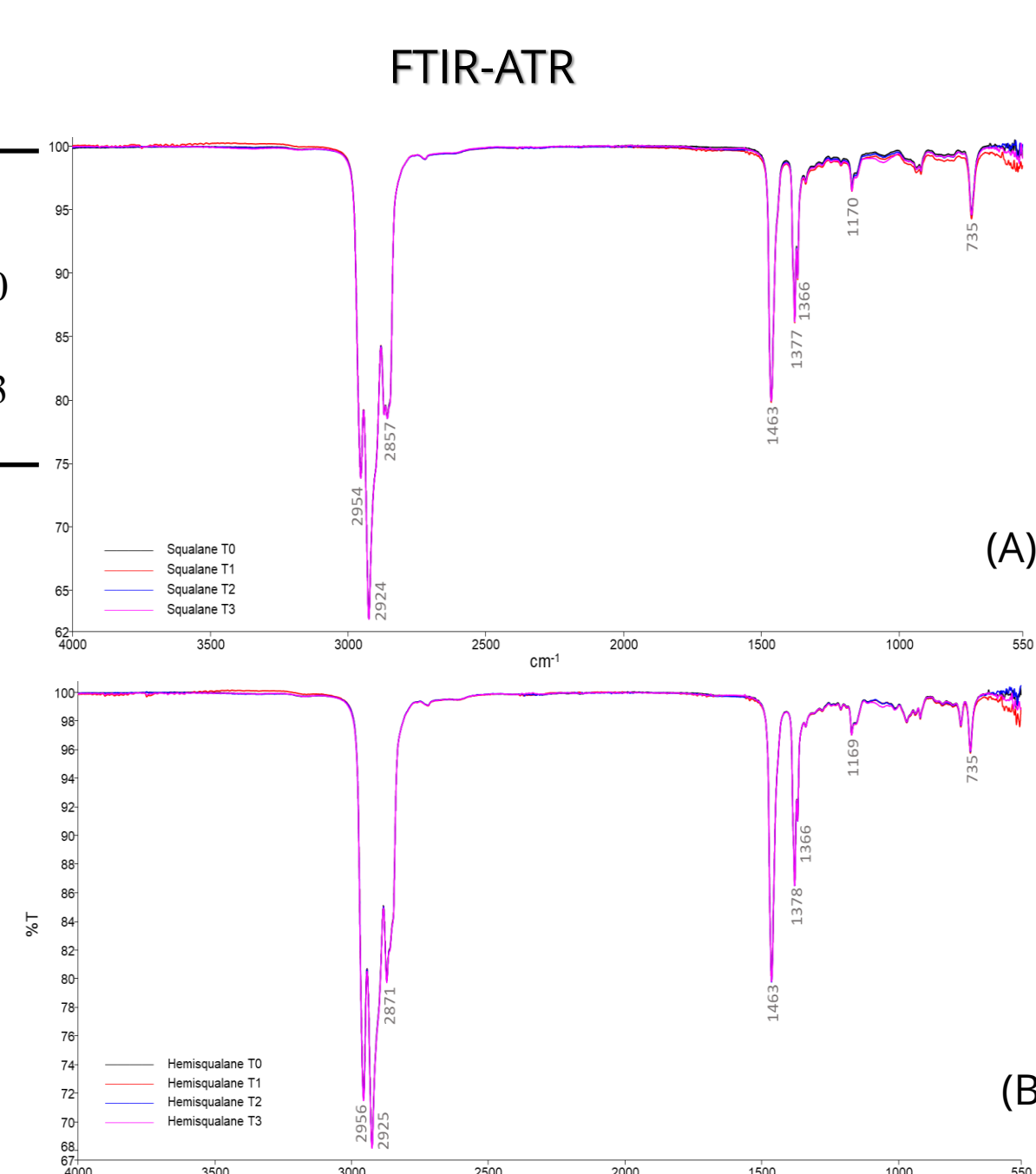
Table 1. Variation SQ and HSQ concentration (g/kg) during the assayed time.

| Sample | Compound | T0 | T1 | T2 | T3 |
|--------|--------------|----------------|----------------|----------------|---------------|
| SQ | Squalane | 950.12 ± 30.39 | 831.05 ± 50.03 | 729.49 ± 14.92 | 779.19 ± 8.20 |
| HSQ | Hemisqualane | 814.29 ± 18.85 | 736.96 ± 22.82 | 683.43 ± 0.46 | 637.73 ± 4.03 |

Throughout the accelerated stability test, it was observed a **decrease on the main compound for both samples after two months of storage. From T2 to T3, no variation was observed for both samples (Table 1).**

Table 2. FTIR vibrational bands identification

| Wavenumber (cm ⁻¹) | Band attribution | Molecules Associated |
|--------------------------------|--|--|
| 3486-3390 | -OH stretching | Alcohols |
| 2969-2849 | C-H stretching (-CH ₂ -CH ₃ and -CH) | Aliphatic chains |
| 1741-1738 | -C=O stretching | Esters, Carboxylic Acids, Ketones, Aldehydes |
| 1734-1712 | -OH bending | Alcohols |
| 1671-1641 | C=C stretching | Unsaturated aliphatic chains |
| 1595 | RONH ₂ | Amines |
| 1463 | C-H deformation (-CH ₂ and -CH) | Aliphatic chains |
| 1451-1374 | C-H bending | Aliphatic chains |
| 1366-1347 | CH ₃ deformation | Aliphatic chains |
| 1297 | (unsat.) -CH deformation | Unsaturated aliphatic chains |
| ~1251 | CH ₃ symmetric deformation | Aliphatic chains |
| ~1170 | -C-O asymmetric stretching | Alcohols |
| 1108-1102 | CH ₃ -CO Rocking | Ketones |
| 1014 | CH deformation | Aliphatic chains |
| 964 | CH deformation (out of plane) | Aliphatic chains |
| 904-892 | CH ₂ out of plane deformation | Unsaturated aliphatic chains |
| ~888 | CH ₂ out of plane deformation | Unsaturated aliphatic chains |
| 836-833 | CH ₂ rocking vibration | Aliphatic chains |
| 744 | CH ₂ twisting | Unsaturated aliphatic chains |
| 735 | CH ₂ rocking vibration | Aliphatic chains |
| 719 | Rotational deformation of CH ₂ in chain | High aliphatic chains |



FTIR-ATR spectra presented bands associated to -CH stretching, -CH deformation, -CH₃ deformation and -CH₂ rocking vibration at 2954 2857 cm⁻¹, 1463 cm⁻¹, 1377-1366 cm⁻¹ and 735 cm⁻¹, respectively (Table 2). Moreover, observing the overlapping of T0 to T3 FTIR-ATR spectra of SQ and HSQ (Figure 3) no structural changes were observed during the assayed time.

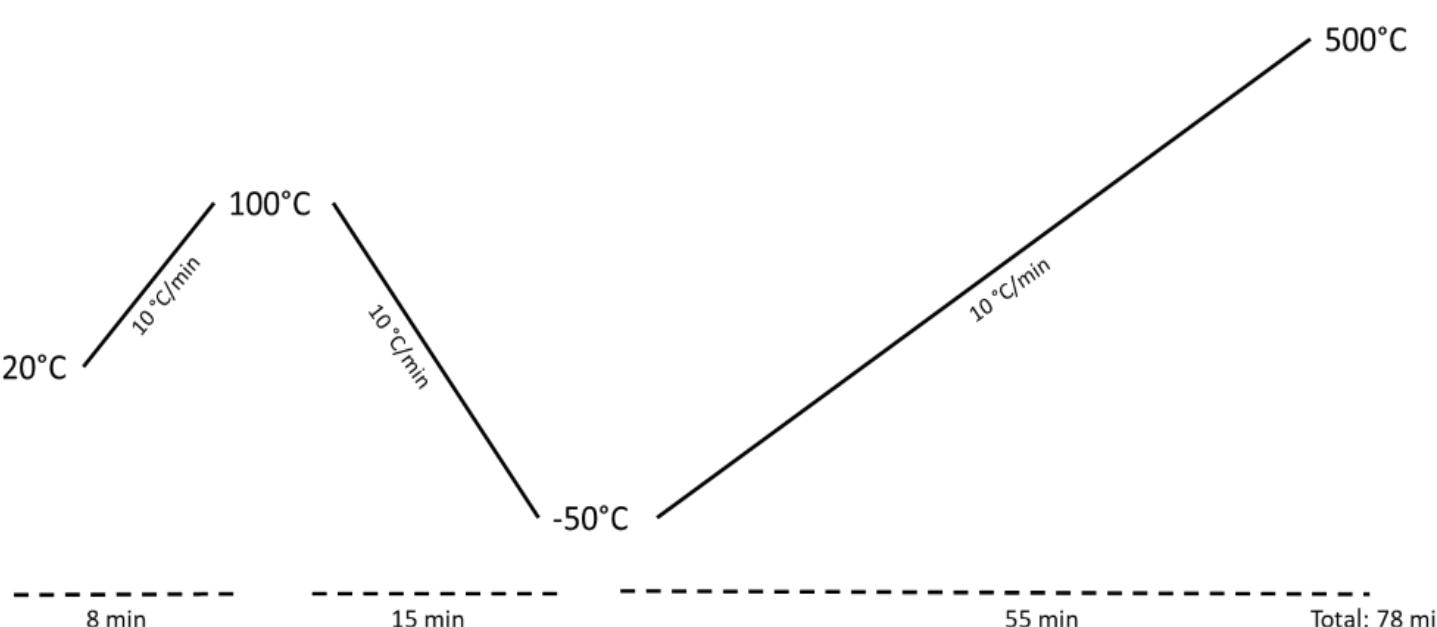


Table 3. Thermal characteristics (temperatures and enthalpies) of SQ and HSQ; comparison between T0, T1, T2 and T3.

| Time | Squalane | | | Hemisqualane | | |
|------|-----------------|---------|---------------|-----------------|---------|---------------|
| | Crystallization | Melting | Decomposition | Crystallization | Melting | Decomposition |
| T0 | n/a | n/a | 379.5 (198.0) | n/a | n/a | 246.4 (387.5) |
| T1 | n/a | n/a | 375.6 (225.2) | n/a | n/a | 251.5 (308.2) |
| T2 | n/a | n/a | 362.1 (155.0) | n/a | n/a | 244.1 (361.4) |
| T3 | n/a | n/a | 371.6 (222.3) | n/a | n/a | 247.6 (345.9) |

n/a - not applicable

Thermal characteristics T0 vs T1, T2 and T3 applying the thermal cycles represented in Figure 4.

Only decomposition thermal transition (Table 3) was found for all the studied sampling times T0 - T3.

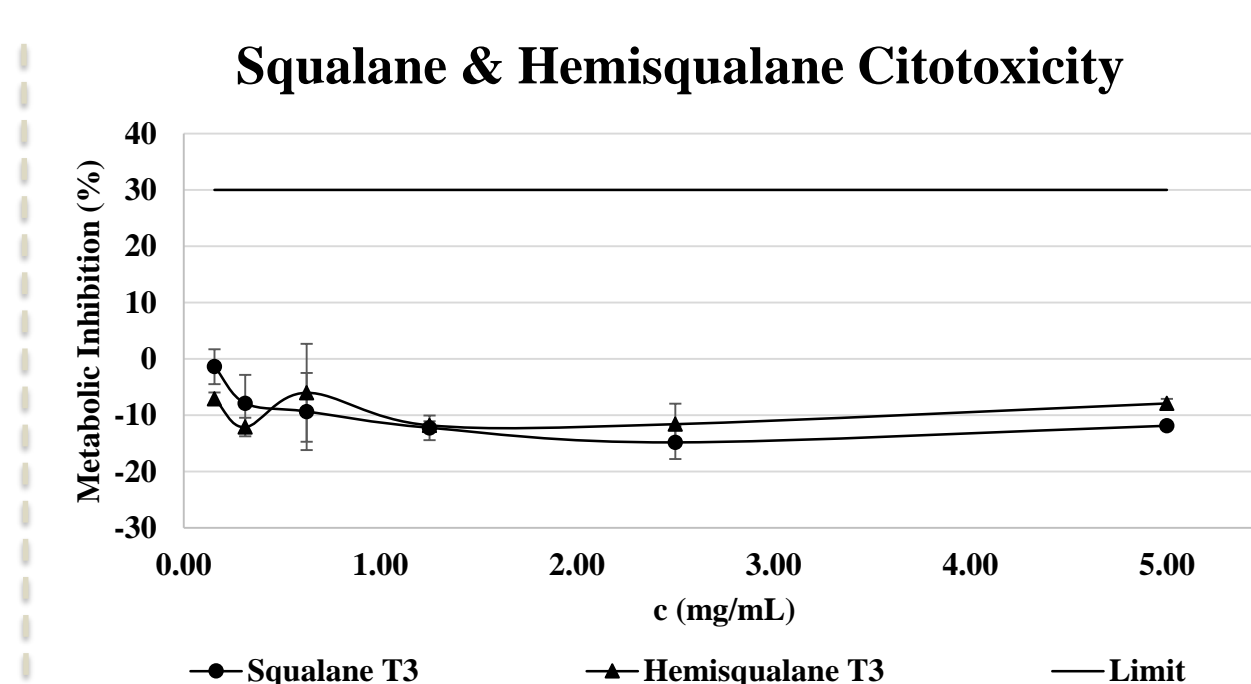


Figure 5. Cytotoxicity of SQ (▲) and HSQ (▲) against HaCat, at T3.

According to Figure 5, at T3, both samples remained non-toxic, revealing that biocompatibility maintained even when subjected to adverse storage conditions (50 °C and 75 % humidity for 3 months).

Biocompatibility does not alter with storage

There were no changes in its physicochemical profile during the stability test.



Conclusions

According to the obtained data, it was observed a decrease in SQ and HSQ concentration after two months of storage (T2). On the other hand, no major alterations were observed throughout T2 to T3 since no oxidation compounds were detected. Agreeing with this, data from FTIR-ATR showed that there were no changes in the functional groups during the stability test. Biocompatibility test showed no toxicity without changes during the accelerated study. Finally, with DSC it was possible to observe that the thermal decomposition temperature of both molecules remained stable throughout time (T0-T3). The obtained results did not show a pattern of oxidation during the assayed time that could compromise the biocompatibility of SQ and HSQ.

References

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