

1 Chitosan-hydroxycinnamic acid conjugates: Optimization of the synthesis and investigation of
2 the structure activity relationship

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9 **Abstract**

10 A new synthesis method was developed and optimized by a full factorial design for conjugating
11 hydroxycinnamic acids (HCA-s) to chitosan. Cinnamic acid and tertbutyldimethylsilyl protected
12 HCA-s were converted to their corresponding acyl chlorides and reacted with
13 tertbutyldimethylsilyl-chitosan to selectively form amide linkages, resulting in water-soluble
14 conjugates after deprotection. Nineteen conjugates were obtained with various degrees of
15 substitution (DS) ranging from 3% to 60%. The conjugates were found to be bactericidal against
16 *Staphylococcus aureus* and *Escherichia coli*, with their activities equal to chitosan at low DS but
17 an increase in the DS correlated with reduced activity. DPPH (2,2-diphenyl-1-picrylhydrazyl)
18 scavenging assay was performed to determine the EC₅₀ values. Chitosan only exhibited low
19 antioxidant activity, whereas the HCA-chitosan conjugates exhibited higher antioxidant activities
20 correlating with the DS. One caffeic acid conjugate (21%) was 4000 times more active than
21 chitosan and more active than free caffeic acid.

22

23 **Keywords**

24 Chitosan, antioxidant, antibacterial, chemical modification, protection groups, Design of
25 Experiment (DOE)

1. Introduction

27 Chitosan is a linear polysaccharide derived from chitin, consisting of *D*-glucosamine and *N*-
28 acetyl glucosamine monomers. It is a non-toxic biopolymer that can be used in food products,
29 nutraceuticals, cosmetics, pharmaceuticals, bone-tissue engineering, agriculture, waste-water
30 treatment, and other applications (Bakshi, Selvakumar, Kadirvelu, & Kumar, 2020; Deepthi,
31 Venkatesan, Kim, Bumgardner, & Jayakumar, 2016; Másson, 2021c). In addition, chitosan
32 possesses significant antimicrobial activity against gram-negative (e.g. *Escherichia coli*,
33 *Pseudomonas fluorescens*) and gram-positive (e.g. *Staphylococcus aureus*, *Listeria*
34 *monocytogenes*) bacteria and fungi (e.g. *Botrytis cinerea*, *Drechstera sorokiana*) (Sahariah &
35 Másson, 2017), which is the basis for many applications.

36 The glucosamine monomers of chitosan have one free amino group and two hydroxyl groups,
37 which can react to scavenge free radicals, and thus, the polymer could also act as an antioxidant
38 (Feng, Du, Li, Hu, & Kennedy, 2008). The antioxidant properties of chitosan and its potential
39 applications (e.g. drug delivery systems to provide controlled release, material for tissue
40 engineering, food packaging) are the topic of many published studies (Nagy & Másson, 2020;
41 Ngo et al., 2015). Some researchers have reported significant antioxidant activity of chitosan and
42 chitooligosaccharides (COS-s) (T. Sun, Zhou, Xie, & Mao, 2007), while others have found a lack
43 of activity (Moreno-Vasquez et al., 2017).

44 The antioxidant activity of chitosan can be further improved by conjugation with natural
45 antioxidants. Woranuch et al. reported that chitosan had 41.4% 2,2-Diphenyl-1-picrylhydrazyl
46 (DPPH) scavenging ability that could be increased to 96.6% by grafting ferulic acid onto the
47 polymer backbone. The activity was found to be independent of the degree of substitution (DS)
48 for ferulic acid (Woranuch & Yoksan, 2013). Eom et al. studied eight different phenolic acid
49 conjugated COS-s and reported that while native COS-s expressed weak antioxidant activity, the
50 derivatives had improved activities. It was also reported that hydroxycinnamic acid-
51 chitooligosaccharide (HCA-COS) conjugates had better antioxidant activity than hydroxybenzoic
52 acid-COS conjugates (Eom, Senevirathne, & Kim, 2012). In a study by İlyasoğlu et al., caffeic
53 acid conjugated chitosan retained comparable DPPH radical scavenging activity as caffeic acid
54 itself, with more than 90% scavenging activity at 1 mg/mL concentration (İlyasoğlu, Nadzieja, &
55 Guo, 2019). Pasanphan et al. reported that unmodified chitosan did not reduce DPPH at 1200

56 μM concentration, while a gallic acid conjugate scavenged 87.3% of the free radical at the same
57 concentration (Pasanphan & Chirachanchai, 2008). In a study by Lee et al., phenolic acid
58 conjugated chitosan derivatives expressed a 1.79-5.05-fold increase in DPPH radical inhibition
59 compared to unmodified chitosan (Lee, Woo, Ahn, & Je, 2014).

60 The antimicrobial activity of antioxidant conjugates has also been studied, and it has been
61 reported that conjugation of HCA-s to chitosan can improve water-solubility as well as
62 antimicrobial activity compared to unmodified chitosan, allowing the conjugates to be used at
63 neutral conditions (Kim et al., 2017; Singh, Dutta, Kumar, Kureel, & Rai, 2019). Sun et al.
64 studied four gallic acid-chitosan conjugates and reported increased antimicrobial activity against
65 *Escherichia coli* (*E.coli*), *Salmonella typhimurium* and *Bacillus subtilis*. The strongest activity
66 was exhibited by the conjugate with the highest DS (X. Sun, Wang, Kadouh, & Zhou, 2014). Lee
67 et al. synthesized caffeic acid-chitosan conjugates which had improved antioxidant abilities
68 compared to chitosan as well as improved antimicrobial activity against two standard methicillin-
69 resistant *Staphylococcus aureus* (MRSA) strains and three standard methicillin-
70 susceptible *Staphylococcus aureus* (MSSA) strains, as well as eight foodborne pathogens (e.g.
71 *Enterococcus faecalis*, *Salmonella typhimurium*) (Lee et al., 2014). In a study by Badawy et al.
72 the antifungal activity of cinnamic acid-chitosan conjugates was investigated. Against *Botrytis*
73 *cinerea*, the conjugates exhibited a 12-fold increase in activity compared to chitosan (Badawy et
74 al., 2004).

75 Although chitosan-antioxidant conjugates have been studied for various applications (Nagy &
76 Másson, 2020), the influence of the DS and structural variations on biological activities is not
77 fully understood. In some of the previous studies, the structural characterization was limited to
78 IR spectroscopy, and the DS values were not defined. In many cases, it is also unclear if the
79 chemical or enzymatic procedures (Aljawish, Chevalot, Jasniewski, Scher, & Muniglia, 2015; Li,
80 Guan, Zhu, Wu, & Sun, 2019) used to graft antioxidant moieties to the polymer were sufficiently
81 selective only to give the targeted structures for the conjugates.

82 In the present study, we have sought to address these issues to improve the understanding of the
83 structure-activity relationship. Thus, we aimed to conjugate cinnamic-, *p*-coumaric-, ferulic, and
84 caffeic acid to chitosan at different DS. A clear correlation is expected between the DS and the
85 antioxidant and antimicrobial activities of chitosan-antioxidant conjugates. The antioxidants used
86 in this study are commonly included in food products and pharmaceuticals (Sova & Saso, 2020).

87 They share the same core structure but vary in the number and position of hydroxyl and methoxy
88 groups on the phenyl moiety. Previously published procedures for *N*-acylation of chitosan with
89 HCA-s were investigated but found to be lacking in the conversion efficiency. Thus, the
90 synthesis was done starting from 3,6-di-*O*-tert-butyldimethylsilyl-chitosan (TBDMS-protected
91 chitosan). Our group has previously shown that this procedure provides a controlled and
92 selective conversion of chitosan to 3,6-di-*O*-TBDMS-chitosan with up to 100% DS (Rathinam,
93 Ólafsdóttir, Jónsdóttir, Hjálmarsdóttir, & Másson, 2020; Rúnarsson, Malainer, Holappa,
94 Sigurdsson, & Másson, 2008; Sahariah, Árnadóttir, & Masson, 2016; Sahariah et al., 2020). The
95 aromatic OH groups on the antioxidants were also TBDMS protected so that all protection
96 groups could be removed using similar conditions in the final reaction step. The conjugates were
97 characterized by ¹H-NMR to confirm the structure and determine the DS. The antioxidant
98 activity was determined by DPPH scavenging assay, and the antibacterial activity of the
99 conjugates was evaluated by determining the minimal inhibitory concentration (MIC) and
100 minimal lethal concentration (MLC) for *S. aureus* and *E. coli*.

101

102 **2. Experimental**

103 **2.1 Materials**

104 Marine chitosan derived from shrimp shells (Degree of deacetylation 88%, MW=136 kDa*) was
105 donated by Primex ehf. Cinnamic acid (97%), ferulic acid (97%), caffeic acid (98%), *p*-coumaric
106 acid (98%), L-ascorbic acid (≥99%), tert-butyldimethylsilyl chloride (TBDMSCl, 97%),
107 imidazole (puriss ≥99%), sodium chloride (NaCl, puriss, ≥99%), thionyl chloride (SOCl₂,
108 ≥99%), triethylamine (TEA), cinnamoyl chloride (98%), 1-ethyl-3-(3-
109 dimethylaminopropyl)carbodiimide (EDC), N-hydroxysuccinimide (NHS), N,N'-
110 dicyclohexylcarbodiimide (DCC), hydroxybenzotriazole (HoBt), dimethylsulfoxide (DMSO),
111 methanesulfonic acid (puriss ≥99.5%), hydrochloric acid 37% (HCl), N,N-dimethylformamide
112 (DMF), dichloromethane (DCM), acetonitrile (ACN), ethyl acetate (EtOAc), methanol (MeOH),
113 ethanol (EtOH), sodium bicarbonate (NaHCO₃), sodium sulfate (Na₂SO₄) and 2,2-diphenyl-1-
114 picrylhydrazyl (DPPH) were purchased from Sigma-Aldrich (Germany). Glacial acetic acid
115 (puriss 100%) was obtained from Merck. Mueller Hinton broth and Mueller Hinton Agar were
116 obtained from Oxoid Ltd. All other chemicals and reagents used in this study were of analytical

117 grade and commercially available.

118 *Previously measured by SEC-MALLs following a previously published procedure by Rathinam
119 et al. (Rathinam, Solodova, Kristjánssdóttir, Hjálmarssdóttir, & Másson, 2020a)

120

121 **2.2 Synthesis of the chitosan mesylate salt**

122 The mesylate salt of chitosan was prepared following a previously published procedure method
123 described by Benediktsdóttir et al. (Benediktsdóttir et al., 2011). Yield: 1.3 g (85%).

124

125 **2.3 Synthesis of 3,6-di-O-TBDMS-chitosan**

126 3,6-di-O-TBDMS-chitosan was prepared following a previously published procedure method
127 described by Benediktsdóttir et al. (Benediktsdóttir et al., 2011). Yield: 1.7 g (83 %).

128

129 **2.4 Synthesis of TBDMS-HCA acids**

130

131 **2.4.1 Synthesis of p-TBDMS-coumaric acid**

132 The synthesis of TBDMS-protected *p*-coumaric acid (4-*O*-tert-butyldimethylsilylcoumaric acid)
133 was carried out according to the method described by Matsuno et al. (Matsuno, Nagatsu,
134 Ogihara, & Mizukami, 2001). Yield: 0.71 g (42%).

135 ¹H NMR (400 MHz, CDCl₃) δ ppm: 0.15 ((CH₃)₂C, s, 6H), 0.92 ((CH₃)₃C, s, 9H), 6.24 (H-1, d,
136 1H), 6.78 (H-4, H-5, d, 2H), 7.37 (H-3, H-6, d, 2H), 7.66 (H-2, d, 1H).

137

138 **2.4.2 Synthesis of TBDMS-ferulic acid and di-TBDMS-caffeic acid**

139 The synthesis of TBDMS-ferulic acid (4-*O*-tert-butyldimethylsilylferulic acid) and di-TBDMS
140 caffeic acid (3,4-di-*O*-tert-butyldimethylsilylcaffeic acid) was carried out following the same
141 procedure as for the synthesis of *p*-TBDMS-coumaric acid synthesis. The products were obtained
142 in 66 and 61% yields, respectively.

143 TBDMS-ferulic acid: ¹H NMR (400 MHz, CDCl₃) δ ppm: 0.18 ((CH₃)₂C, s, 6H), 1.00 ((CH₃)₃C,
144 s, 9H), 3.85 (CH₃, s, 3H) 6.31 (H-1, d, 1H), 6.86 (H-4, d, 1H), 7.05 (H-3, H-5, d, 2H), 7.71 (H-2,
145 d, 1H)

146 di-TBDMS-caffeic acid: ¹H NMR (400 MHz, CDCl₃) δ ppm: 0.22 ((CH₃)₂C, s, 12H), 0.99
147 ((CH₃)₃C, s, 18H), 6.23 (H-1, d, 1H), 6.83 (H-3, d, 1H), 7.03 (H-4 and H-5 merge, s, 2H), 7.64

148 (H-2, d, 1H).

149

150 **2.5 Synthesis of antioxidant-chitosan conjugates**

151 The cinnamic acid/TBDMS protected HCA-s (0.5 g, 1 eq) were refluxed with SOCl₂ (11 mL, 8
152 eq) in DCM for 5 hours then concentrated in vacuo. Then, the acyl chloride was reacted with 3,6-
153 di-*O*-TBDMS-chitosan (1 eq) and TEA (2 eq) in DCM for 24 h. The obtained crudes were
154 concentrated by evaporating the solvent in a rotavapor, then re-dissolving them in DCM and
155 concentrated again, which was followed by extensive washing with water and ACN. The
156 obtained product was dried in a vacuum oven at 40 °C for 8 h. The final step was the
157 deprotection by stirring 1 g of material in 150 mL of 2M HCl solution in MeOH for 48 h,
158 followed by ion exchange in a 10 %w/v NaCl solution and dialysis. The dialysis water (receptor
159 phase) was changed eight times. The materials were then lyophilized. The final products were
160 obtained in 52-64% yields.

161 Cinnamic acid conjugated chitosan: ¹H NMR (400 MHz, D₂O, CD₃COOD) δ ppm: 2.08 (H-Ac,
162 s), 3.23 (H-2, s), 3.48–4.08 (H-3-H-6, m, 5H), 4.89 (H-1, partially overlapped with the solvent
163 peak, s, 1H), 6.74 (H-7, d), 6.90 (H-11, t), 7.51 (H-10, H-12, t), 7.69 (H-8, d), 8.02 (H-9, H-13,
164 d).

165 *p*-Coumaric acid conjugated chitosan: ¹H NMR (400 MHz, D₂O, CD₃COOD) δ ppm: 2.08 (H-
166 Ac, s), 3.21 (H-2, s), 3.48–4.08 (H-3-H-6, m, 5H), 5.06 (H-1, partially overlapped with the
167 solvent peak, s, 1H), 6.58 (H-7, d), 6.94 (H-10, H-11, d), 7.53 (H-9, H-12, d), 7.59 (H-8, d).

168 Caffeic acid conjugated chitosan: ¹H NMR (400 MHz, D₂O, CD₃COOD) δ ppm: 2.08 (H-Ac, s),
169 3.05 (H-2, s), 3.17–4.02 (H-3-H-6, m, 5H), 4.91 (H-1, partially overlapped with the solvent peak,
170 s, 1H), 6.20 (H-7, d), 6.78 (H-9, d), 6.95 (H-10, d), 7.02 (H11, s) 7.46 (H-8, d).

171 Ferulic acid conjugated chitosan: ¹H NMR (400 MHz, D₂O, CD₃COOD) δ ppm: 2.08 (H-Ac, s),
172 3.20 (H-2, s), 3.32–4.24 (H-3-H-6, m, 5H), 3.77 (O-CH₃, overlapping with chitosan peaks) 4.94
173 (H-1, partially overlapped with the solvent peak, s, 1H), 6.71 (H- 7, d), 7.48 (H-9 and H-10
174 merge), 6.95 (H-10, d), 7.60 (H11, s) 7.66 (H-8, d).

175

176 **2.6 Characterization of antioxidant-chitosan conjugates**

177 **2.6.1 ¹H NMR spectroscopy**

178 ¹H NMR samples were measured with Bruker AVANCE 400 (Bruker Biospin GmbH, Karlsruhe,

179 Germany) operating at 400 MHz at 298 K. In the case of the chitosan containing samples, the *N*-
 180 acetyl peak (2.08 ppm) was used as the internal reference with D₂O, D₂O/CD₃COOD, and
 181 D₂O/DCI solvents. In the case of the HCA samples, D₆-DMSO and CDCl₃ solvents were utilized,
 182 and the chemical shifts were calculated with reference to the residual hydrogen signal of the
 183 corresponding deuterated solvent. The concentration of the samples ranged between 0.5 and 15
 184 mg/mL. *Topspin* software (Bruker, Germany) was utilized to interpret the spectra. The integral
 185 values were used to estimate the DS of the precursors and the derivatives. The degree of
 186 acetylation (DA) for chitosan was calculated from the ratio of the integral for the six H-2, H-3,
 187 H-4, H-5, H-6, and H-6' protons on the sugar backbone relative to the acetyl peak (HAc).
 188 The DS of the conjugates was determined from the ratio of the integral for the six H-2, H-3, H-4,
 189 H-5, H-6 and H-6' protons relative to the integral of the aromatic and alkenyl protons of the
 190 antioxidant moiety.

191

192 Equation 1: DS for acetylation of chitosan (Degree of acetylation, DA):

$$193 \quad DS = \left[\frac{\int HAc}{\int H2 - H6} \times \frac{6}{3} \right] \times 100$$

194 DS= Degree of substitution

195 HAc= C=O(CH₃) protons of chitosan

196 H2-H6= H-2, H-3, H-4, H-5, H-6, H-6' protons of chitosan

197

198 Equation 2: DS for TBDMS protection of chitosan:

$$199 \quad DS = \left[\frac{\int 6(CH3)}{\int H1 - H6} \times \frac{7}{18} \right] \times 100$$

200 6(CH₃)= (CH₃)₂C protons

201 H1-H6=H-1, H-2, H-3, H-4, H-5, H-6, H-6' protons of chitosan

202

203 Equation 3: DS for cinnamic acid conjugation to chitosan:

$$204 \quad DS = \left[\frac{\int H7 - H13}{\int H2 - H6} \times \frac{6}{7} \right] \times 100$$

205 H7-H13= H7, H8, H9, H10, H11, H12, H13 cinnamic acid protons

206 H2-H6= H-2, H-3, H-4, H-5, H-6, H-6' protons of chitosan

207

208 Equation 4: DS for *p*-coumaric acid conjugation to chitosan:

$$209 \quad DS = \left[\frac{\int H7 - H12}{\int H2 - H6} \times \frac{6}{6} \right] \times 100$$

210

211 H7-H12= H7, H8, H9, H10, H11, H12 *p*-coumaric acid protons

212 H2-H6= H-2, H-3, H-4, H-5, H-6, H-6' protons of chitosan

213

214

215 Equation 5: DS for ferulic acid conjugation to chitosan:

$$216 \quad DS = \frac{6}{\int II \left(\frac{5}{\int I} - \frac{3}{\int II} \right)} = \frac{6 \int I}{5 \int II - 3 \int I}$$

217 $\int I = \int H9-H11$ ferulic protons

218 $\int II = \int H2-6, OCH_3 - H-2, H-3, H-4, H-5, H-6, H-6'$ protons of chitosan and OCH_3 ferulic protons

219 (details in the supplementing information)

220

221 Equation 6: DS for caffeic acid conjugation to chitosan:

$$222 \quad DS = \left[\frac{\int H7 - H11}{\int H2 - H6} \times \frac{6}{5} \right] \times 100$$

223 H7-H11= H7, H8, H9, H10, H11 caffeic acid protons

224 H2-H6= H-2, H-3, H-4, H-5, H-6, H-6' protons of chitosan

225

226

227 **2.6.2 DPPH scavenging assay**

228 The DPPH radical scavenging activity was evaluated using the method previously reported by
229 Moreno-Vasquez et al., with slight modifications (Moreno-Vasquez et al., 2017). A 1:1 mix of
230 1% v/v acetic acid solution in water and MeOH solvent system was used to dissolve the samples
231 by stirring overnight (chitosan: 11232 $\mu\text{g/mL}$, HCA-s and conjugates: 5616 $\mu\text{g/mL}$). The samples
232 were then diluted in MeOH to give dilution series in reagent tubes with a two-fold dilution
233 interval between samples. 2500 μL DPPH solution (0.1mM in MeOH) was added to 500 μL of
234 each sample, vortexed, and allowed to stand in darkness at room temperature for 1 h. L-ascorbic
235 acid was used as positive control. The absorbance was measured at 517 nm using an Ultrospec
236 2000 pro UV/Visible spectrophotometer. The solvent was used as the blank without DPPH.

237 Solvent+DPPH was used as the control. The scavenging activities were expressed as the percent
238 inhibition of DPPH and calculated with the following equation:

$$239 \quad \text{Inhibition \%} = \left(1 - \frac{\text{Abs}_1 - \text{Abs}_2}{\text{Abs}_0}\right) \times 100$$

240 where Abs₁ is the absorbance of the corresponding sample, Abs₂ is the absorbance of the sample
241 without DPPH solution, and Abs₀ is the absorbance of the control. The absorbance values were
242 plotted against the logarithmic concentration in a semi-logarithmic graph to determine the half-
243 maximal effective concentration (EC₅₀) values. Sigmoidal curve-fitting was performed in
244 Kaleidagraph with the equation $Y = m_1 + (m_2 - m_1) / (1 + (X/m_3)^{m_4})$, where m₁ is the Y_{min} value, m₂ is
245 the Y_{max} value, m₃ is the X value at mid-point of Y (EC₅₀), m₄ is the slope of the curve at the
246 midpoint.

247

248 **2.6.3 Antibacterial activity**

249 The minimum inhibitory concentration (MIC) and minimum lethal concentration (MLC) were
250 measured according to the Clinical and Laboratory Standards Institute standard procedure (CLSI,
251 2006). The media used for the MIC test was Mueller Hinton broth (adjusted to pH 5.5 with HCl)
252 and Mueller Hinton agar for the MLC. The samples were dissolved in 5% v/v DMSO in water at
253 a concentration of 8192 µg/mL. 50 µL of broth was added to wells 2-12 of a micro-titer tray, then
254 50 µL of sample solution was added to the first two wells, and a double dilution series was
255 prepared from well 2-10. Bacterial solutions of *E. coli* (ATCC 25922) and *S. aureus* (ATCC
256 29213) were prepared at 0.5 MacFarland (approximately 1-2*10⁸ bacteria/mL), then diluted 100
257 times and 50 µL of the diluted solution added to wells 1-11 (~5*10⁵ bacteria/mL). A viable cell
258 count was used to confirm the number of bacteria in the tests. Gentamicin was used as
259 performance control, broth without conjugates as growth control (well 11), and broth without
260 bacteria and conjugates served as a sterility control (well 12). The microtiter trays were
261 incubated at 36 °C for 24 h. The MLC measurement was carried out after determining the MIC
262 value. After establishing the MIC value, 10 µL from each dilution where inhibition is observed
263 was subcultured to a Mueller Hinton agar medium. The plates were incubated overnight at 36 °C,
264 the colony-forming units (CFU) were counted, and MLC determined.

265

266 **2.7 Design of experiment (DoE)**

267 The effect of three factors (cinnamoyl chloride eq, TEA eq, time) were investigated on the DS

268 response with the help of MODDE software (Sartorius GmbH). A full factorial design (2³) was
269 carried out in Multiple Linear Regression (MLR) mode, using the equation:

$$270 Y = \beta_0 + \beta_1 X_1 + \beta_2 X_2 + \beta_3 X_3 + \varepsilon$$

271 Y is the response (DS), the X₁, X₂ and X₃ are the three experimental factors, the β-s represent
272 regression coefficients that will be estimated from the experimental data and ε is the random
273 variance (Thorsteinsdóttir & Thorsteinsdóttir, 2021). An orthogonal (balanced) design was
274 carried out with all combinations of the factor levels (8 runs). Additionally, three replicates were
275 performed to investigate the reproducibility.

276 3. Results and discussion

277 3.1 Synthesis of chitosan derivatives

278 The antioxidants investigated in this study were cinnamic acid and cinnamic acid derivatives.
279 These can be linked to chitosan through amide bonds that can be formed by condensing the
280 carboxylic acid and the primary amino groups of chitosan. The carboxylic acid can be activated
281 for this reaction by forming acyl halides, activated esters, or anhydrides (Valeur & Bradley,
282 2009). Six published methods were tested (Table 1) as possible procedures for the current study.
283 The procedures were based on carbodiimide activation, sometimes also forming activated ester
284 intermediates.

285

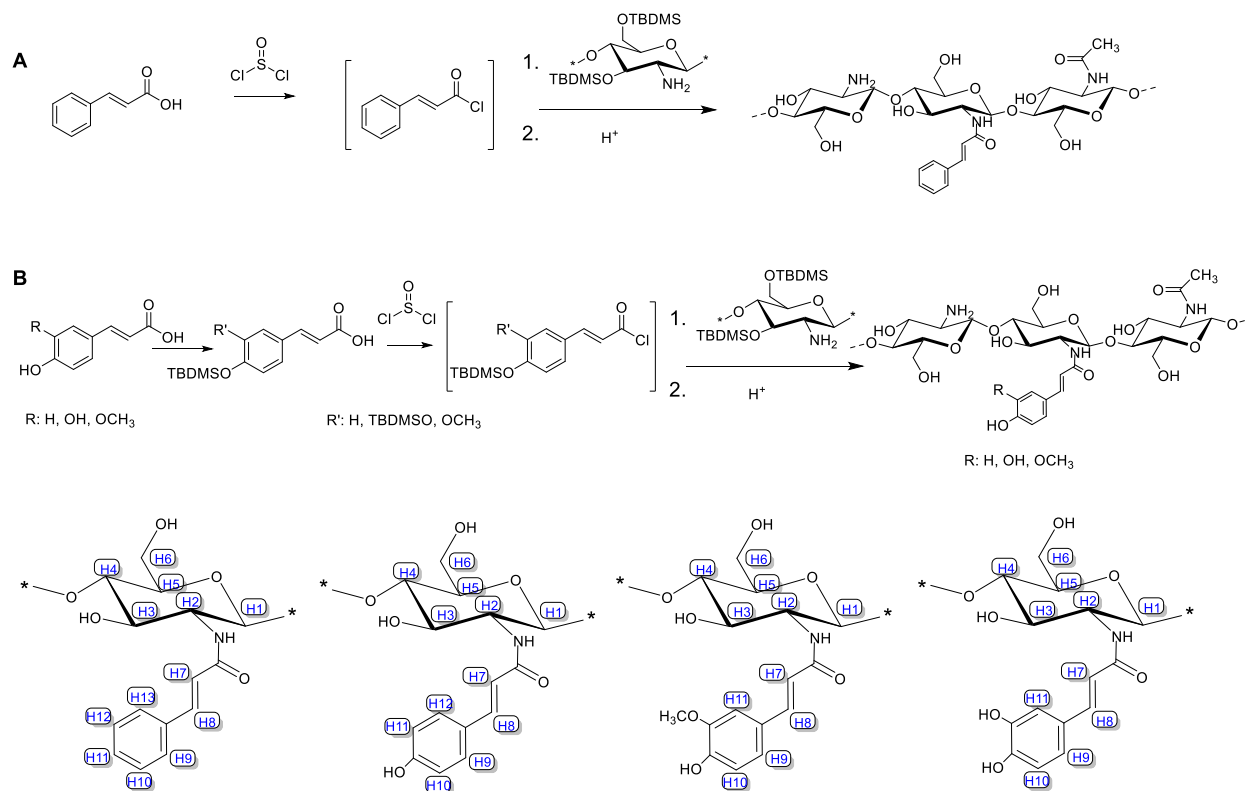
287 Method based on:	Cinnamic acid (eq)	Reagent (eq)	Time (h)	Temp. (°C)	Solvent	DS (%)*
<i>Woranuch et al. (2013)</i>	1	EDC (1)	3	60	EtOH	< 0.1 %
<i>Wang et al. (2015)</i>	1	EDC (1.2)/NHS (1.2)	24	25	DMSO/H ₂ O	6.4
<i>Schreiber et al. (2013)</i>	20	EDC (1)/NHS (1)	24	25	EtOH/H ₂ O	7.6
<i>Eom et al. (2012)</i>	1	DCC (1)/HOBt (1)/TEA (3)	24	25	MeOH/H ₂ O	< 0.1 %
<i>Pasanphan et al. (2008)</i>	1	EDC (1)/NHS (1)	24	25	EtOH	0.6
<i>Xie et al. (2014)</i>	1	EDC (1)/HOBt (1)	24	25	H ₂ O	0.4

286 *These DS values were determined in our laboratory (using ¹H-NMR spectroscopy) after performing the syntheses
287 from the literature. Xie et al., Schreiber et al. (gallic acid conjugates) and Wang et al. (cinnamic acid conjugate) did
288 not report the DS. Pasanphan et al. made gallic acid conjugates and reported DS 15% from elemental analysis. Eom
289 et al. prepared eight different conjugates and reported the DS (5-10%) from the total phenolic content using Folin -
290 Ciocalteu reagent. Woranuch et al. used ¹H-NMR and reported 37% DS for ferulic acid conjugates.

291 In our experiments following literature procedures (Wang & Kim, 2015; Xie, Hu, Wang, & Zeng,
292 2014), using cinnamic acid and the available chitosan material, we only obtained conjugates with

293 low DS (< 8%), even when a large excess of cinnamic acid (20 eq) was used (Schreiber, Bozell,
294 Hayes, & Zivanovic, 2013). Some of the studies did not report the DS or used IR or elemental
295 analysis, which are not considered as accurate as ¹H-NMR for this purpose and are more affected
296 by contamination (Másson, 2021b).

297 Woranuch et al. reported 37% DS calculated from ¹H-NMR for ferulic acid conjugates. However,
298 they did observe a shift in the vinylic and aromatic proton peaks relative to free ferulic acid in
299 their conjugate. When we used this method for cinnamic acid conjugation, the DS for the
300 conjugate was <0.1% according to NMR. Furthermore, these methods may cause partial
301 polymerization of HCA-s through ester formation (Kaneko, Kinugawa, Matsumoto, & Kaneko,
302 2010). Thus, it was not considered feasible to use these literature methods as a general procedure
303 to synthesize conjugates for the current study.



304
305 Figure 1: Synthesis scheme for the HCA-chitosan conjugates and the numbering of the protons that could be
306 observed in the ¹H-NMR spectra.

307 The conjugation was, therefore, done using TBDMS-chitosan. This required additional reaction
308 steps for protecting the starting materials but offered the advantage of fully selective reactions
309 carried out in organic solvents, avoiding competing hydrolysis of the activated intermediates.

310 Previous work has reported the reaction of HCA-s with amines with TEA as the base and DCM
311 as solvent (Okamoto et al., 2009). The TBDMS-protection of HCA-s was carried out by a
312 published method (Matsuno et al., 2001).

313 Cinnamic acid was a good candidate to develop the conjugation procedure as it does not possess
314 aromatic hydroxyl groups that need to be protected. Cinnamic acid was converted to cinnamoyl
315 chloride and reacted with the 3,6-di-*O*-TBDMS-chitosan using TEA as the base (Figure 1A). The
316 cinnamic acid conjugated TBDMS-chitosan was then deprotected by stirring in 2M HCl solution
317 in MeOH, followed by ion exchange, dialysis and lyophilization to obtain the cinnamic acid
318 conjugate. A full factorial design optimization (Anderson & McLean, 2018) with three factors
319 (cinnamoyl chloride equivalents, TEA equivalents, and time) on two levels was carried out
320 (Table 2). The highest DS with the newly developed method, using only one eq of cinnamoyl
321 chloride, was 15%. This was a two-fold increase in the DS compared to the tested published
322 method, where 20 eq of cinnamic acid was used with carbodiimide coupling (Table 1). The
323 resulting DS of the conjugates correlated with the equivalent ratio but was not influenced by the
324 quantity of the TEA or reaction time. Therefore, the eq of cinnamoyl chloride was the only
325 significant factor. With the increase of the acyl chloride eq, higher DS could be obtained, and the
326 eq of base and reaction time could be decreased without negatively affecting the outcome of the
327 reaction. Three replicates were carried out (1B, 3B, 7B) with a commercial cinnamoyl chloride.
328 It was found that the model had good reproducibility and that synthesized cinnamoyl chloride
329 was equally useful as a reagent as the commercially available cinnamoyl chloride (whereas the
330 acyl chlorides of protected HCA are not available).

Table 2: Design of Experiment - Full Factorial Design				
Exp.	Cinnamoyl chloride (eq)	TEA (eq)	Time (h)	DS (%)
1	0.25	2	24	9
2	1	2	24	15
3	0.25	7.6	24	9
4	1	7.6	24	13
5	0.25	2	48	9
6	1	2	48	15
7	0.25	7.6	48	8
8	1	7.6	48	15
Using commercial cinnamoyl chloride reagent				
1B	0.25	2	24	10
3B	0.25	7.6	24	10

7B	0.25	7.6	48	7
Using excess cinnamoyl chloride				
9	2	2	24	36
10	3	2	24	60

331
332
333 The highest obtained DS was 60%, using three eq cinnamoyl chloride, which showed that the DS
334 could be increased by using excess cinnamoyl chloride.

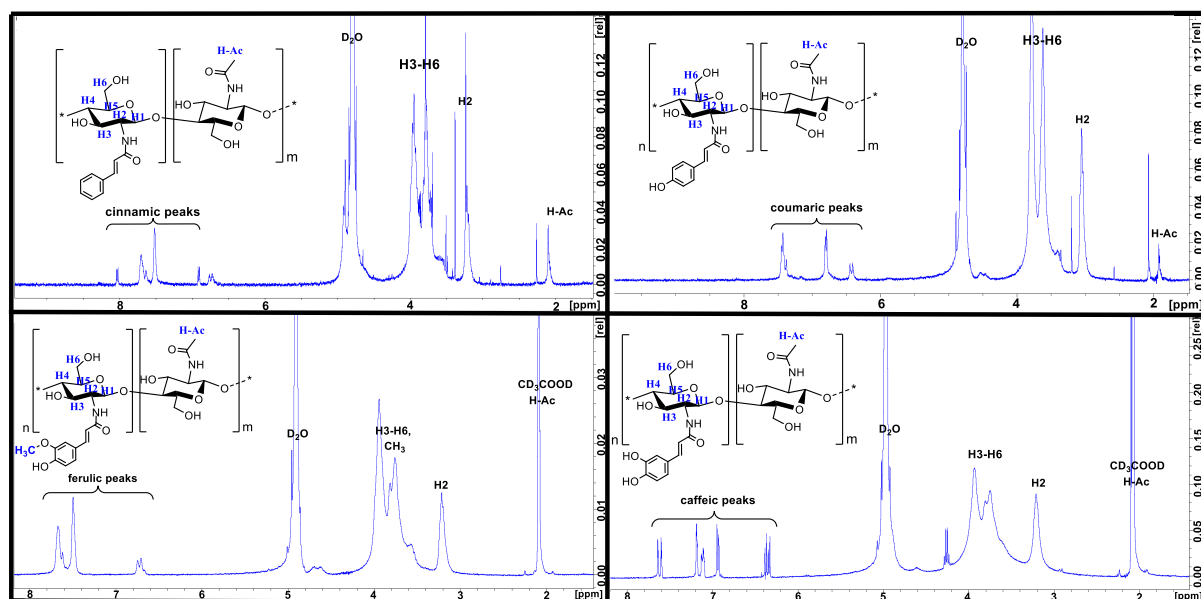
335 The optimized method was applied to synthesize the remaining conjugates with the TBDMS-
336 protected HCA-s as well (Figure 1B). The corresponding acyl chlorides were applied in 1, 2, and
337 3 equivalents, providing conjugates with different DS values. Table 3 displays the results of the
338 syntheses. The aim to synthesize conjugates with different DS values was fulfilled. Much higher
339 DS values were obtained with the newly developed method compared to the tested literature
340 methods (Table 1). However, in order to get high DS, an excess of acyl chloride was needed.
341 Thus, the conversion was less than 100%. This could be due to the unstable nature of acyl
342 chlorides. The efficiency was similar to cinnamoyl chloride for the TBDMS-coumaroyl chloride
343 but about half with TBDMS-feruloyl chloride and di-TBDMS-caffeoyl chloride.

344

Table 3: HCA-chitosan conjugate syntheses				
Exp.	Reagent	Acyl chloride (eq)	DS (%)	Weight ratio (%)
11	TBDMS-Coumaroyl chloride	1	9	13
12	TBDMS-Coumaroyl chloride	2	35	51
13	TBDMS-Coumaroyl chloride	3	40	59
14	TBDMS-Feruloyl chloride	1	3	5
15	TBDMS-Feruloyl chloride	2	17	30
16	TBDMS-Feruloyl chloride	3	27	48
17	di-TBDMS-Caffeoyl chloride	1	5	8
18	di-TBDMS-Caffeoyl chloride	2	13	21
19	di-TBDMS-Caffeoyl chloride	3	21	34

345

346 **3.2 Characterization**
 347 **3.2.1 ¹H NMR spectroscopy**



348 Figure 2: ¹H NMR spectra of cinnamic acid conjugated chitosan (DS=10%), p-coumaric acid conjugated
 349 chitosan (DS=9%), ferulic acid conjugated chitosan (DS=17%) and caffeic acid conjugated chitosan (DS=13%)
 350
 351

352 To confirm the new compounds were true conjugates, the ¹H-NMR spectra of the conjugates
 353 were collected (Figure 2), then a sample of mixed native chitosan and HCA-s were submitted
 354 for analysis as well. These were compared to see if there was a chemical shift, which would
 355 confirm the synthesis of true conjugates as the characteristic antioxidant peaks were shifted
 356 0.01-0.66 ppm relative to the acids. (Table 4).
 357
 358

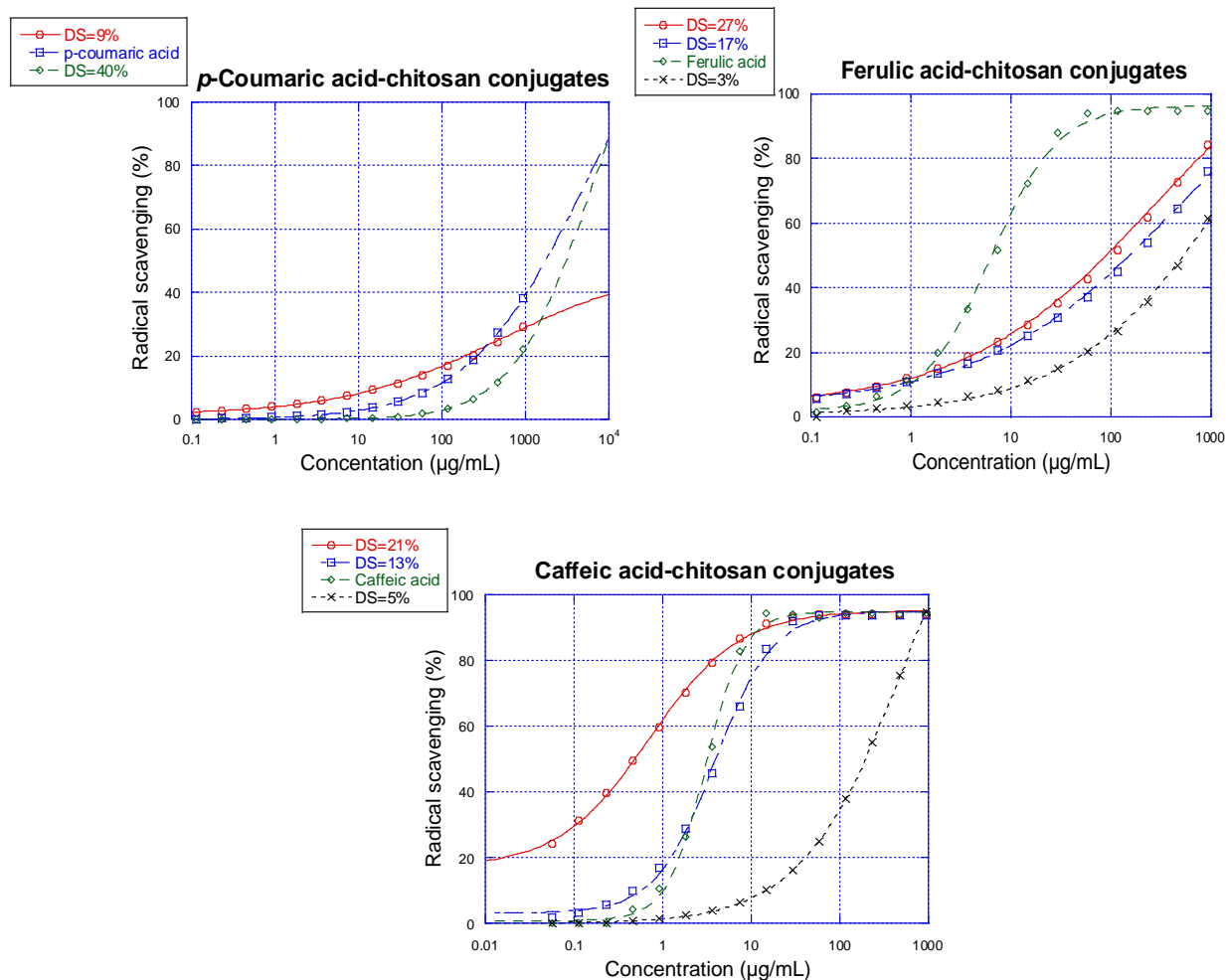
Table 4: The change in chemical shift of H-7, H-8, and H-9 protons in chitosan conjugated HCA relative to HCA

Compound	Δ H-7 (ppm)	Δ H-8 in (ppm)	Δ H-9 (ppm)
Cinnamic acid chitosan conjugate	0.21	-0.08	0.11
p-Coumaric acid chitosan conjugate	0.08	-0.1	-0.1
Ferulic acid chitosan conjugate	0.3	0.03	0.57
Caffeic acid chitosan conjugate	-0.04	-0.01	0.66

359

3.3 Antioxidant activity

Finding a suitable solvent for the DPPH assay (Figure 4) has proven challenging. While chitosan and the conjugates were soluble in aqueous solutions (1% v/v acetic acid), the HCAs were found insoluble. The addition of MeOH to the 1% v/v acetic acid solution has fully dissolved the starting materials and the conjugates, except for one *p*-coumaric acid conjugate (12) sample. Cinnamic acid did not exhibit DPPH scavenging activity in the tested concentrations (Table 5). This was expected as aromatic core lacks an OH group that can participate in a hydrogen transfer reaction with the free radical (Szeląg, Urbaniak, & Bluysen, 2015; Teixeira, Gaspar, Garrido, Garrido, & Borges, 2013). The cinnamic acid conjugates also lacked activity. The EC₅₀ of unmodified chitosan was found to be 2777 µg/mL. *p*-Coumaric acid, which has a *p*-OH group on the phenyl moiety, and *p*-coumaric acid chitosan conjugates exhibited DPPH scavenging activity, but this was less than 50% in the tested concentrations, so the EC₅₀ could only be estimated by fitting to a sigmoidal curve. Ferulic acid, which has a *p*-OH and a *m*-methoxy group that further enhances the activity, exhibited significant antioxidant activity (EC₅₀=5 µg/mL), with nearly full reduction of DPPH at ≥39 µg/mL concentration. The ferulic acid-chitosan conjugates also exhibited high DPPH scavenging activities (EC₅₀ values between 107-982 µg/mL), which could be correlated with the DS of the conjugate. When multiplied with the weight ratio (WR or grafting ratio) for the antioxidant moiety, it was found that the EC₅₀ was about 10 times less than for the free ferulic acid. Thus, it could be concluded that conjugation to chitosan reduces the antioxidant activity in this case, indicating that conversion from acid to amide changes the electron resonance structure in the whole system.



383

384

385 Figure 4: DPPH scavenging activity of HCA-s and their respective chitosan conjugates

386

387 Caffeic acid ($EC_{50}=2 \mu\text{g/mL}$), which has p and m OH groups, and the caffeic acid-chitosan
 388 conjugates exhibited high DPPH scavenging activities (EC_{50} values between 0.7-406 $\mu\text{g/mL}$),
 389 and this correlated strongly with the DS. Based on the WR, the activity increased about 160-
 390 fold from the DS 5% conjugate to the DS 21% conjugate. Hence the conjugation of caffeic
 391 acid to chitosan could increase the antioxidant activity relative to the starting materials and
 392 give a potent antioxidant compound with significant DPPH scavenging activity ($EC_{50}=0.7$
 393 $\mu\text{g/mL}$). This was an unexpected result. It is thus possible, that intramolecular hydrogen
 394 bonding between di-hydroxylated aromatic moieties contributes to increased antioxidant
 395 activity. Our findings that unmodified chitosan does not possess significant antioxidant
 396 activity and conjugation of HCA confers a high activity to the polymer is consistent with
 397 previous reports (Pasanphan & Chirachanchai, 2008).

Table 5: Antioxidant activity

Name	DS (%)	EC ₅₀ (µg/mL)	EC ₅₀ xWR/100 (µg/mL)
Chitosan		2777±0.1	
Ascorbic acid		7±0.8	
Cinnamic acid		≥10000*	
<i>p</i> -Coumaric acid		1503±107*	
Ferulic acid		5±0.3	
Caffeic acid		2±0.08	
Cinnamic acid-chitosan conjugate (2)	15	≥10000*	
Cinnamic acid-chitosan conjugate (9)	36	≥10000*	
Cinnamic acid-chitosan conjugate (10)	60	≥10000*	
<i>p</i> -Coumaric acid-chitosan conjugate (11)	9	2989±112*	389
<i>p</i> -Coumaric acid-chitosan conjugate (13)	40	1735±62*	885
Ferulic acid-chitosan conjugate (14)	3	982±59	49
Ferulic acid-chitosan conjugate (15)	17	470±17	141
Ferulic acid-chitosan conjugate (16)	27	107±8.1	51
Caffeic acid-chitosan conjugate (17)	5	406±24	32
Caffeic acid-chitosan conjugate (18)	13	4±0.2	0.8
Caffeic acid-chitosan conjugate (19)	21	0.70±0.05	0.2

*DPPH scavenging at 5616 µg/mL: cinnamic acid=6%; *p*-coumaric acid: 38%; conjugates 2,9 and 10=0%; conjugate 11=22%; conjugate 13=30%

399

3.4 Antibacterial activity

The antibacterial activity of the chitosan starting material and the synthesized conjugates were investigated against gram-negative *E. Coli* and gram-positive *S. aureus*. 5% v/v DMSO in water was chosen as a solvent since the HCA-s did not dissolve in 1% acetic acid solution (8192 µg/mL). The MIC and MLC of the compounds were measured at pH 5.5, and the results are displayed in Table 6. The MLC values were equal to the MIC values in all cases, suggesting that all conjugates and starting materials are bactericidal. All controls showed correct results.

408

Table 6: Antibacterial activity against *S. aureus* and *E. coli*

Compound	DS (%)	MIC/MLC values (µg/mL)*	
		<i>S.aureus</i>	<i>E.coli</i>
Chitosan		256	256
Cinnamic acid		512	1024

p-Coumaric acid		512	512
Ferulic acid		512	1024
Caffeic acid		1024	1024
Cinnamic conjugate (7B)	7	256	128
Cinnamic conjugate (1)	9	128	64
Cinnamic conjugate (2)	15	128	128
Cinnamic conjugate (9)	36	≥2048	512
Cinnamic conjugate (10)	60	≥2048	≥2048
p-Coumaric conjugate (11)	9	256	128
p-Coumaric conjugate (12)	35	1024	512
p-Coumaric conjugate (13)	40	1024	256
Ferulic conjugate (14)	3	256	256
Ferulic conjugate (15)	17	1024	256
Ferulic conjugate (16)	27	1024	1024
Caffeic conjugate (17)	5	1024	64
Caffeic conjugate (18)	13	512	1024
Caffeic conjugate (19)	21	≥2048	≥2048

409 *The measured MIC and MLC values were the same in every case.

410 The antibacterial effect was confirmed for the chitosan starting material with the MIC and MLC
411 value 256 µg/mL against both pathogens. The HCA-s were also active with MIC and MLC
412 between 512 and 1024 µg/ml. Some of the chitosan conjugates with DS <20% appeared to be
413 more active than chitosan with MIC/MLC equal to 128 µg/ml. However, this is only a one
414 dilution difference and can therefore not be considered significant. Only in two cases, with DS
415 9% cinnamic acid conjugate and DS 5% caffeic acid conjugate against *E. coli*, the value was 64
416 µg/ml, a two-dilution difference that can be considered significant. In contrast, there was a clear
417 trend toward decreased activity when the DS was >20%. The highest DS cinnamic acid and
418 caffeic acid conjugates were inactive in the tested concentrations. Thus, the conjugation of HCA
419 may decrease antibacterial activity, especially when the DS is above 20%.

420 These results showed that HCA substituents do not contribute to antibacterial activity. They will
421 reduce the number of quaternized primary amino groups and this will reduce their activity
422 similar to the effect of an increase in the degree of acetylation (DA) on the antibacterial activity
423 of chitosan (Younes, Sellimi, Rinaudo, Jellouli, & Nasri, 2014) and chitosan derivatives
424 (Rathinam, Ólafsdóttir, et al., 2020; Sahariah, Snorradóttir, Hjálmarsdóttir, Sigurjónsson, &
425 Másson, 2016). Highly lipophilic substituents, similarly to cinnamic acid, can reduce the activity
426 (Rúnarsson et al., 2010), possibly by causing self-association on the polymer chains. Our
427 investigation has also shown that hydroxypropyl substituents, which are hydrophilic and can

428 form hydrogen bonds similar to the caffeic moiety, will also have a strong negative effect on the
429 antibacterial activity (Másson, 2021a; Rathinam, Solodova, Kristjánsdóttir, Hjálmarsdóttir, &
430 Másson, 2020b).

431 **4. Conclusions**

432 A new synthetic method was developed for the synthesis of HCA-chitosan conjugates based on
433 TBDMS-protection and reaction with acyl chlorides to form amide linkages. The method was
434 optimized with DoE and 19 conjugates with DS ranging from 5% to 60% were synthesized. The
435 cinnamic acid conjugated chitosans had no DPPH scavenging activity in the tested
436 concentrations and unmodified chitosan had weak antioxidant activity ($EC_{50}=2777 \mu\text{g/mL}$). In
437 contrast, the HCA-chitosans possessed enhanced activities that correlated with the DS. The
438 caffeic acid chitosan conjugates possessed the strongest scavenging activity (EC_{50} 0.7, 4, 406
439 $\mu\text{g/mL}$ corresponding to DS 21, 13, 5%, respectively), followed by the ferulic- (EC_{50} 107, 470,
440 $982 \mu\text{g/mL}$ with DS 27, 17, 3%, respectively) and *p*-coumaric acid conjugates (EC_{50} 1503, 2989
441 $\mu\text{g/mL}$ with DS 40, 9%, respectively). Furthermore, the caffeic acid chitosan conjugate with
442 DS=21% exhibited stronger DPPH scavenging activity than caffeic acid itself. The antibacterial
443 activity against gram-negative *E. Coli* and gram-positive *S. aureus* were tested. The MIC value
444 was equal to MLC in all cases. Chitosan possessed good antibacterial activity against both
445 strains, namely $256 \mu\text{g/mL}$ MIC. Conjugates with low DS had activity comparable to chitosan.
446 The antibacterial activity was reduced when the DS was higher than 20%. Future perspectives
447 for the work include further DoE designs to maximize the efficacy of each step and have more
448 control over the DS.

449

450 **Supplementary data**

451 There is supporting information for this article.

452 **Authors Information**

453 Már Másson (MM) designed the research plan and supervised the project. The synthesis work
454 and characterization were done by Vivien Nagy (VN) with assistance from Priyanka Sahariah
455 (PS). The antimicrobial assay was done by VN, supervised by Martha Á. Hjálmarsdóttir (MH).

456 VN did the antioxidant assay. VN and MM prepared the manuscript, and the final version was
457 participated in interpreting the results and approved by all co-authors. This work presents no
458 conflict of interest for any of the authors.

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