



POLITECNICO
MILANO 1863



Circular Materials from Proteins

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Davide Gentile, Edoardo Testa, Simone Vesentini

Politecnico di Milano, Department of Chemistry, Materials and Chemical Engineering “G. Natta”

CPAC Rome Workshop 2023
Rome (I), March 20-22, 2023



Outline of the Presentation

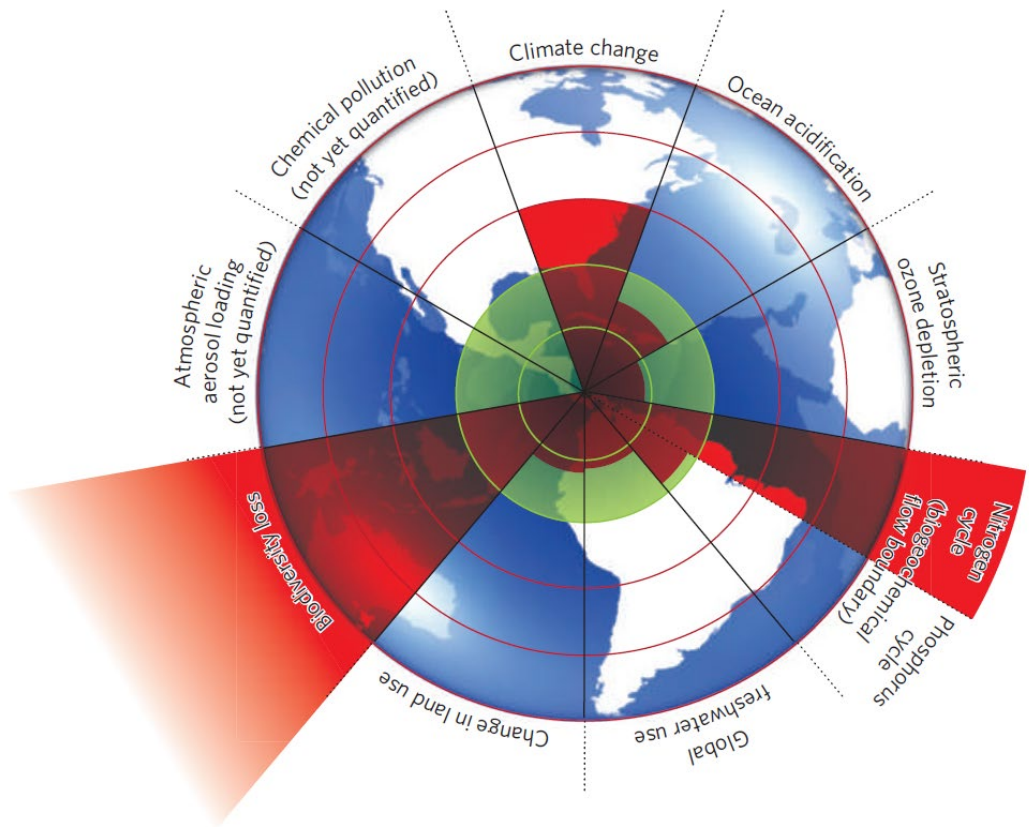
- ➔ Why materials from proteins?
- ➔ What types of proteins?
- ➔ The strategy @ ISCaMaP - Polimi
- ➔ Proteins for materials



Why materials from proteins?

What types of proteins?

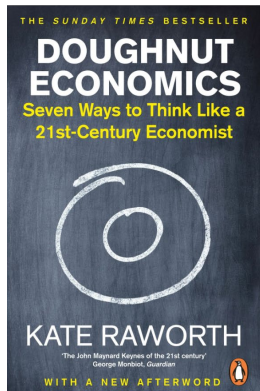
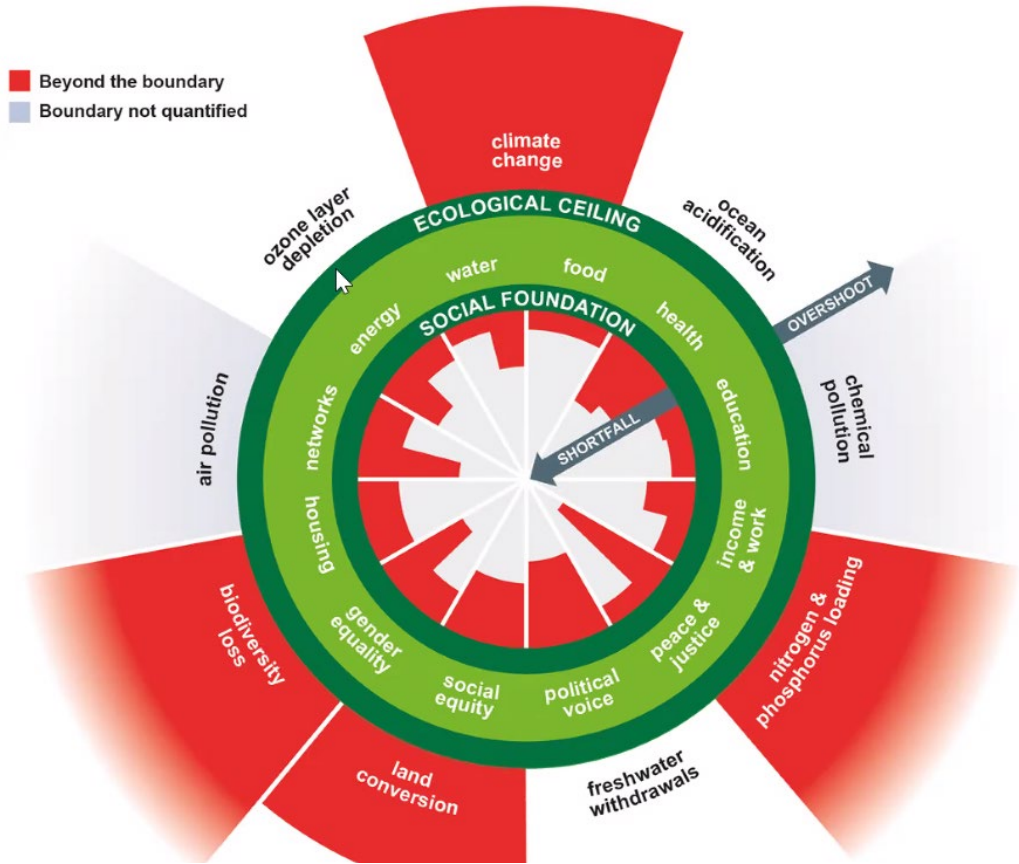
Planetary boundaries that must not be transgressed



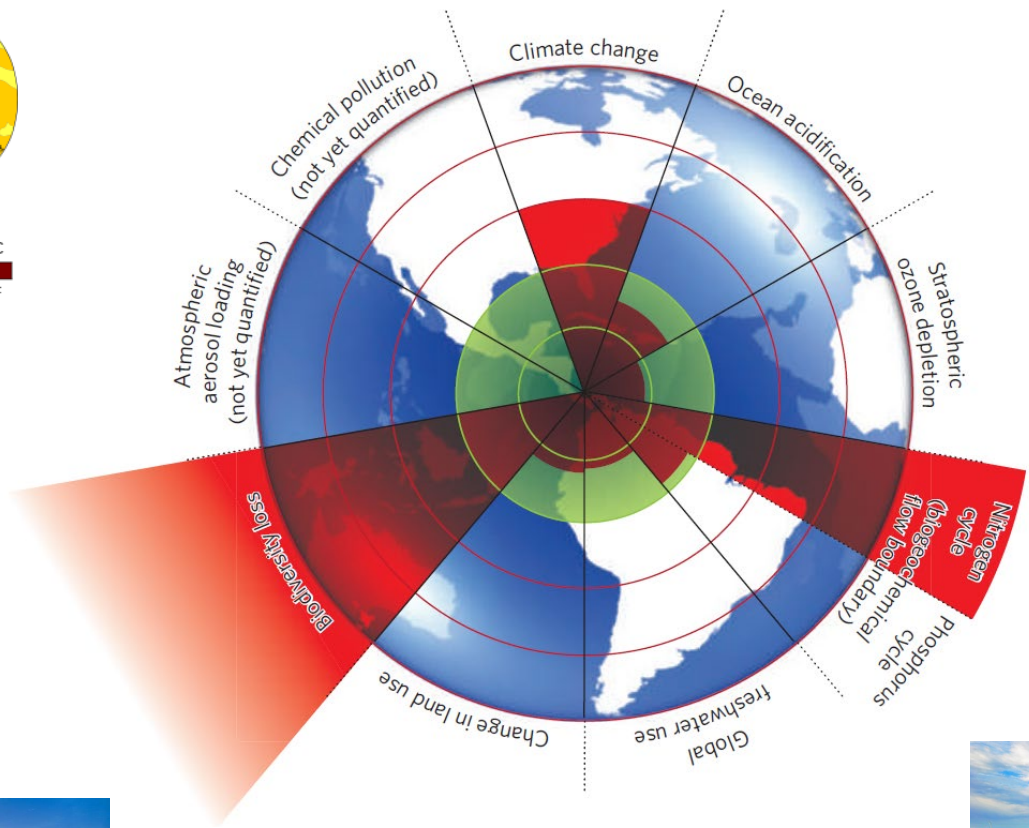
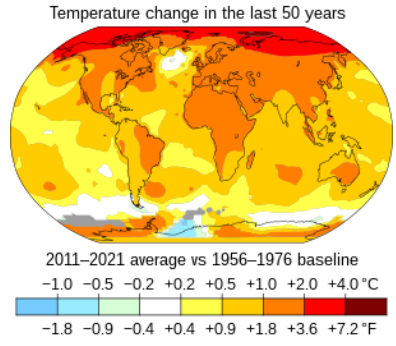
safe operating
space for nine planetary systems

Rockström, J., Steffen, W., Noone, K., Persson, Å., Chapin, F. S., Lambin, E. F., ... & Foley, J. A. (2009). A safe operating space for humanity. *Nature*, 461(7263), 472-475.

Planetary boundaries and the Doughnut economics



To exploit wastes, to reduce the environmental impact



Proteins from ...

Industry sector

Food:	~ 400	Mton	
Textiles and apparels:	~ 0.35	Mton	(sericin and wasted wool)
Microbiology/Pharmacology:	~ 0.02	Mton	

Plants

Wasted soy proteins	~ 150	Mton	(most abundant)
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Living organisms (from waste materials, excluding for example meat as food)

Animals

Keratin from feathers	~ 40	Mton	(most abundant)
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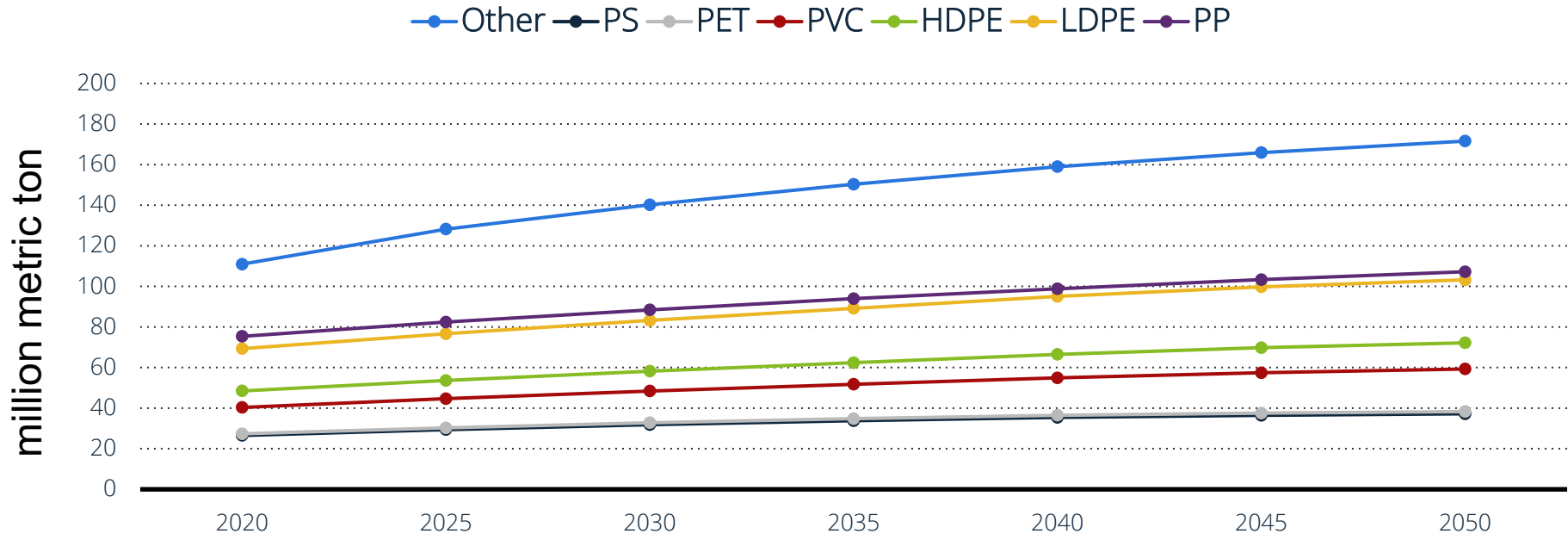
Single cell: micro-algae, Yeasts, Bacteria, Fungi

Algae proteins.	Not available	~ 0.4 Mtons	(by 2030, expected)
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Insects

From BSF	~ 0.01	Mton	~ 0.5 Mtons (by 2030, expected)
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The most important thermoplastic polymers



<https://www.statista.com/statistics/1192886/thermoplastics-production-volume-by-type-globally/>

Proteins from ...

Industry sector

Food:	~ 400	Mton	
Textiles and apparels:	~ 0.35	Mton	(sericin and wasted wool)
Microbiology/Pharmacology:	~ 0.02	Mton	

Plants

wasted soy proteins ~ 150 Mton (most abundant)

Living organisms (from waste materials, excluding for example meat as food)

Animals

Keratin from feathers ~ 40 Mton (most abundant)

Single cell: Micro-algae, Yeasts, Bacteria, Fungi

Algae proteins. Not available ~ 0.4 Mtons (by 2030, expected)

Insects

From BSF ~ 0.01 Mton ~ 0.5 Mtons (by 2030, expected)

Proteins from food. The negative impacts of the Food Industry

Intensive production of animal food accounts for 12% of total GHG

Intensive plant production strongly and negatively impacts on N and P cycles

Both industries abuse of fresh water, lands and contribute in their contamination



The food cycle: strongly inefficient

1.3 Billion Tonn of waste from the food cycle are discarded every year

30% of all food produced



8–10 % of global greenhouse gas emissions (GHG)

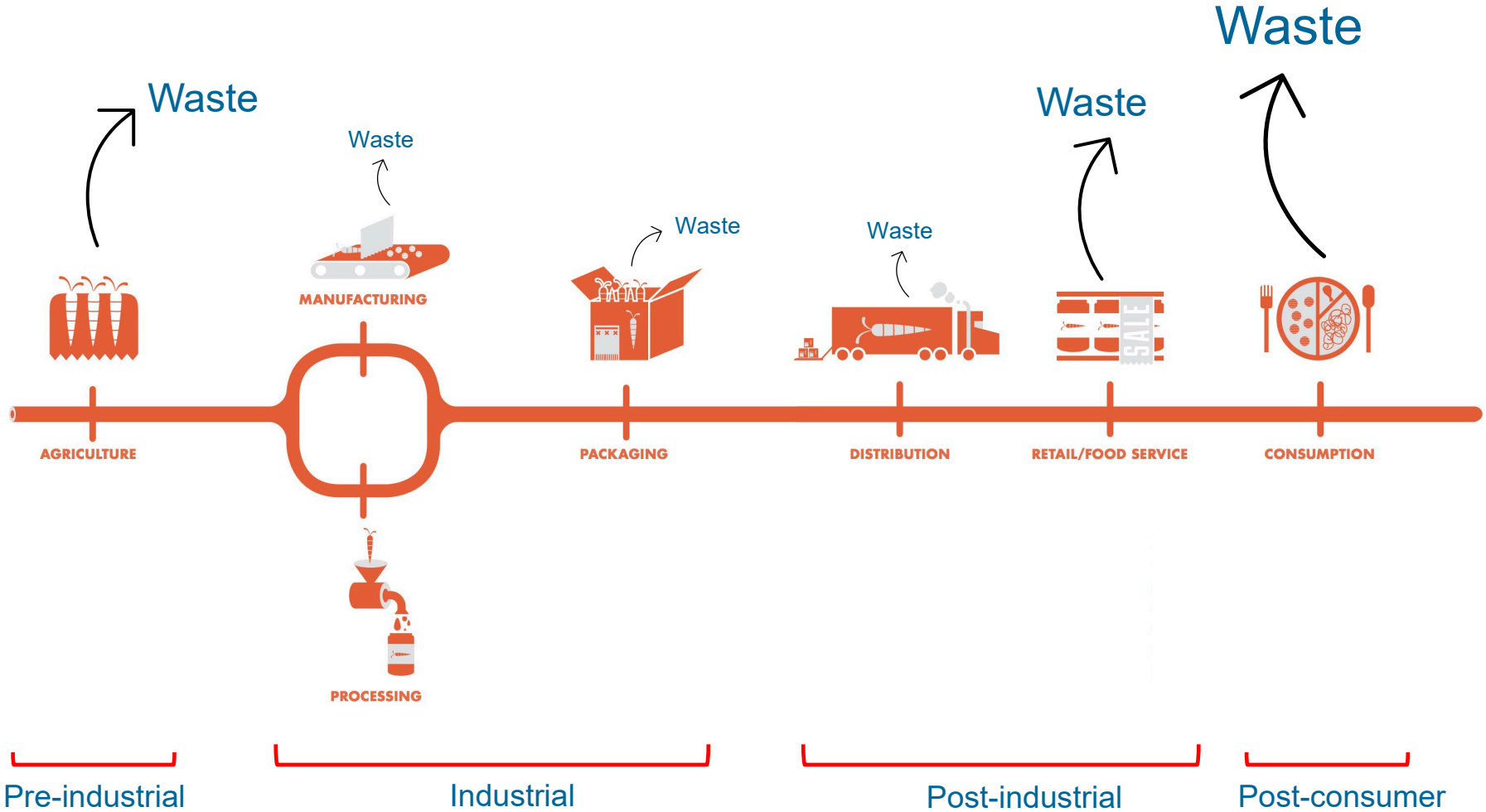


<https://www.theguardian.com/environment/2016/jul/14/from-field-to-fork-the-six-stages-of-wasting-food>



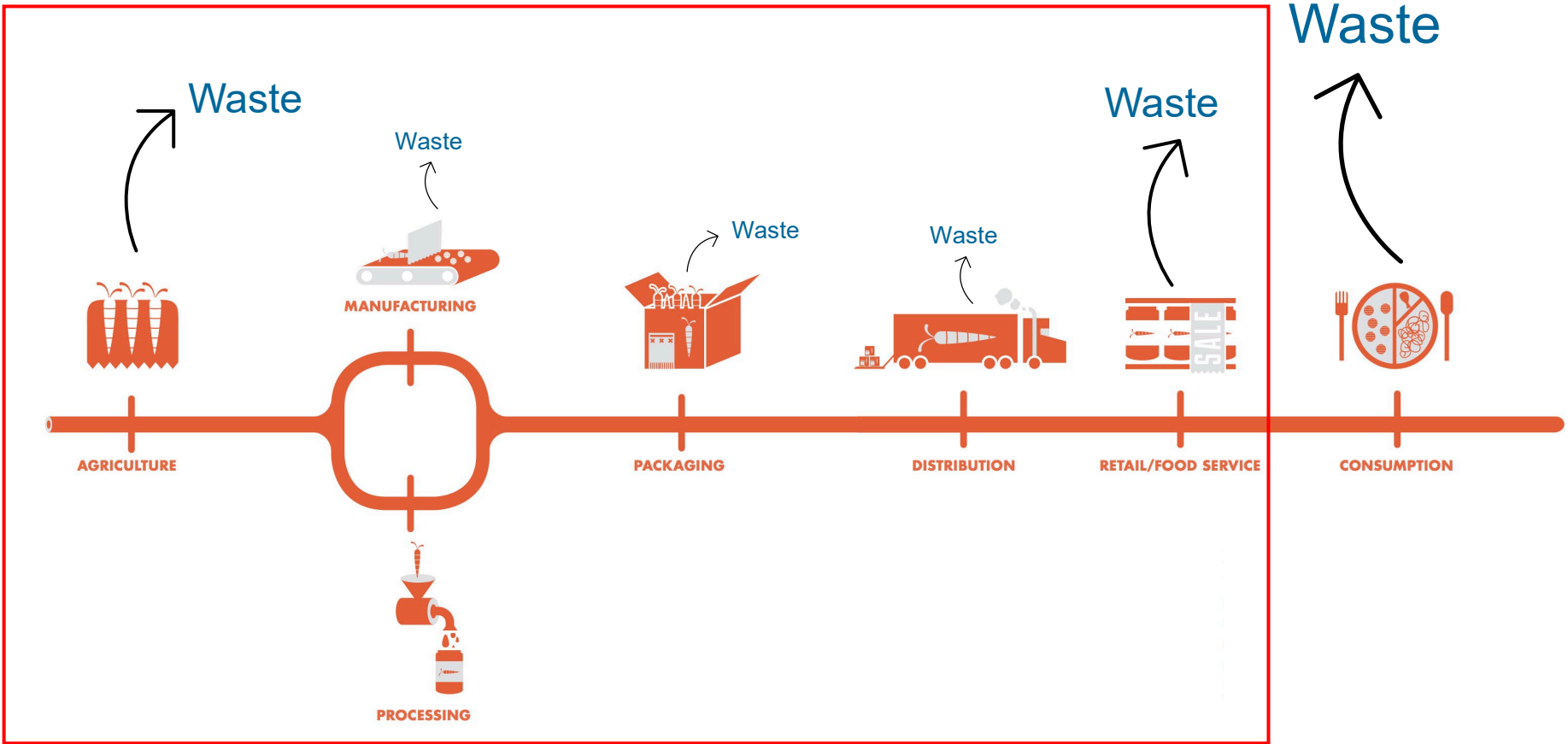
<https://climate.nasa.gov/effects/>

Where do food wastes come from?



<https://www.canr.msu.edu/news/modeling-an-equitable-michigan-food-system>

Where do food wastes come from?



Pre-industrial Industrial Post-industrial Post-consumer

<https://www.canr.msu.edu/news/modeling-an-equitable-michigan-food-system>

Proteins from the pre-customer food waste



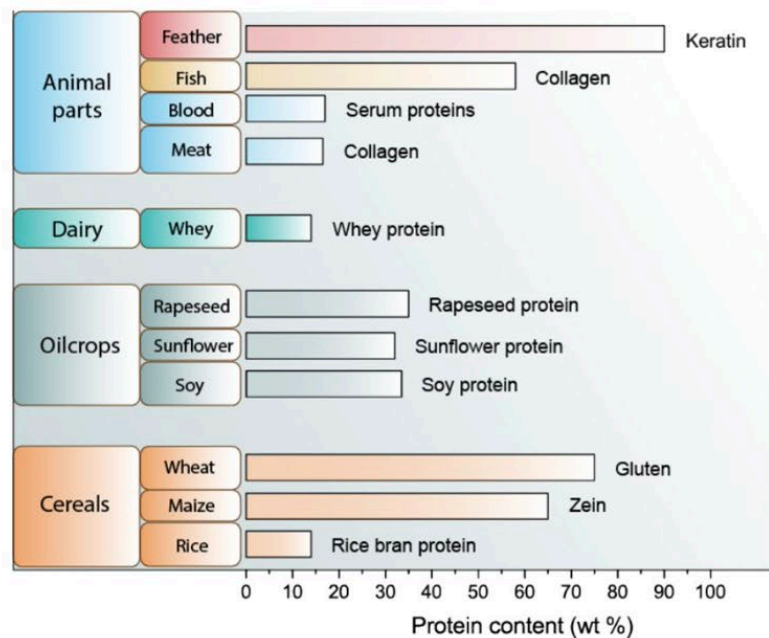
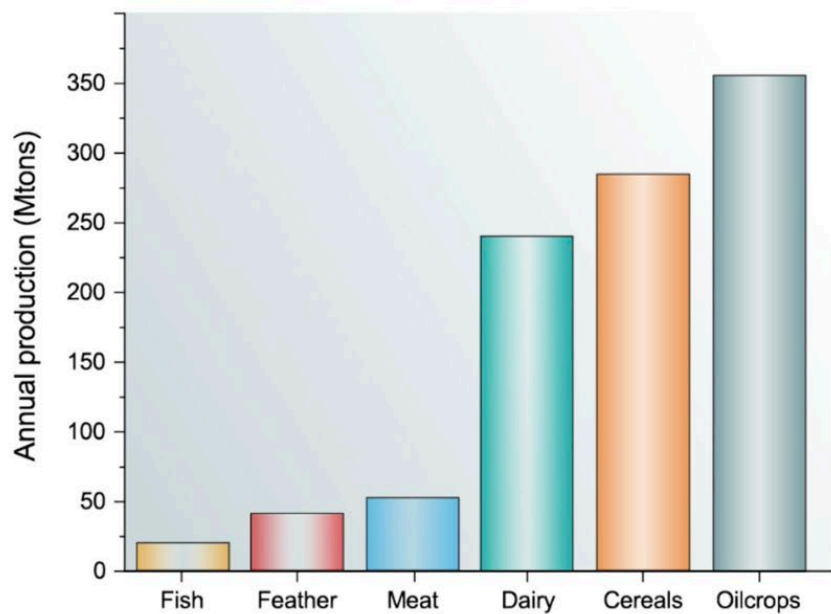
	Industry/Process	Waste/by-product
Animal Proteins	Dairy	Whey
	Meat processing	Collagen/gelatin/BSA/ insulin/keratin
	Poultry/Textile	Keratin/collagen
	Seafood	Collagen/gelatin/ suckerin

Vegetable Proteins	Soy	Soy whey/soybean curd residue (okara)
	Oilseed	Rapeseed/sunflower meal/cake
	Corn syrup/oil	Zein(s)
	Starch/Biofuel	Gluten
	Rice mill	Rice bran

Chem. Rev. 2023, 123, 2112-2154

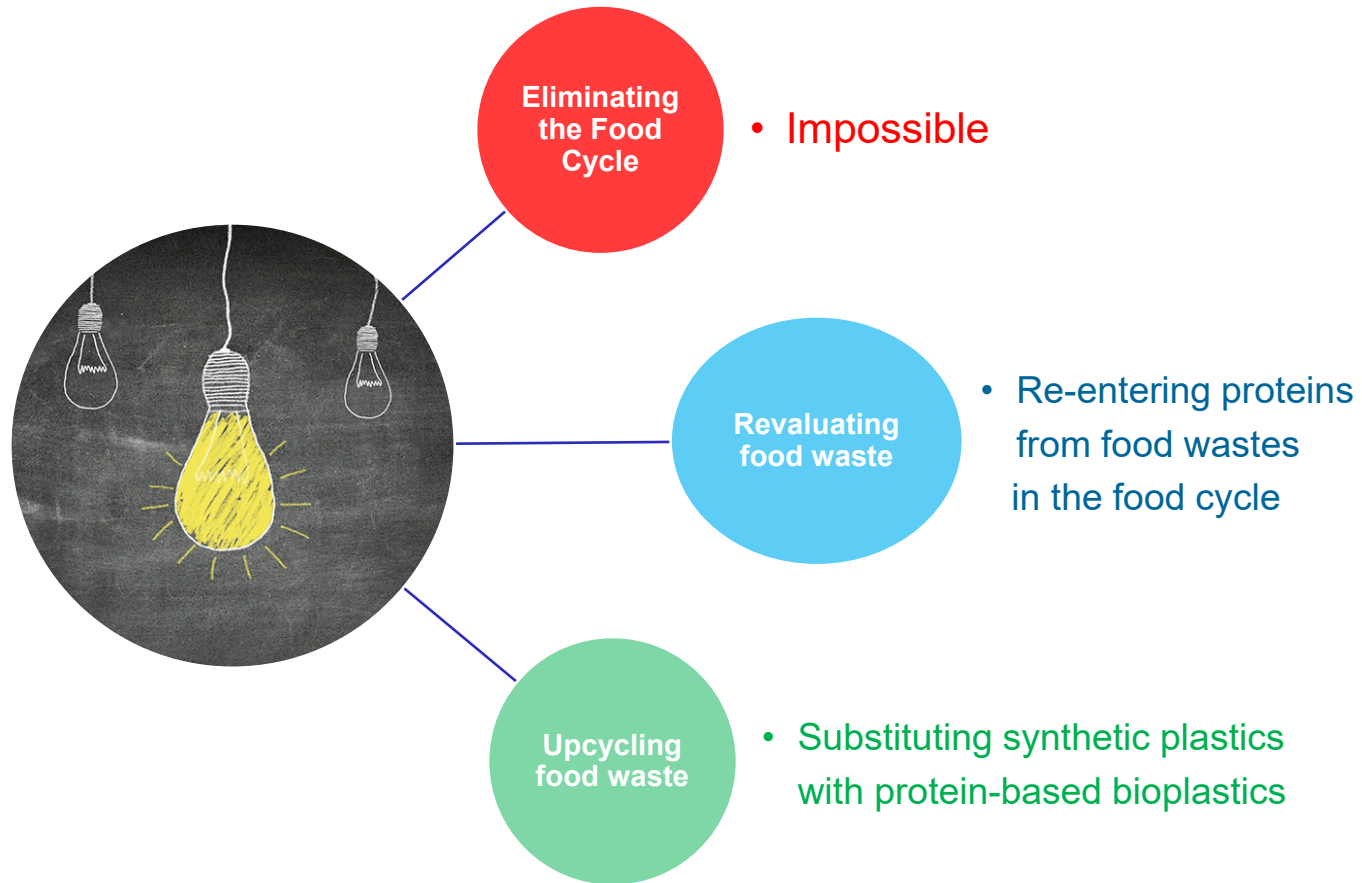


Protein-rich waste sources from the food industry

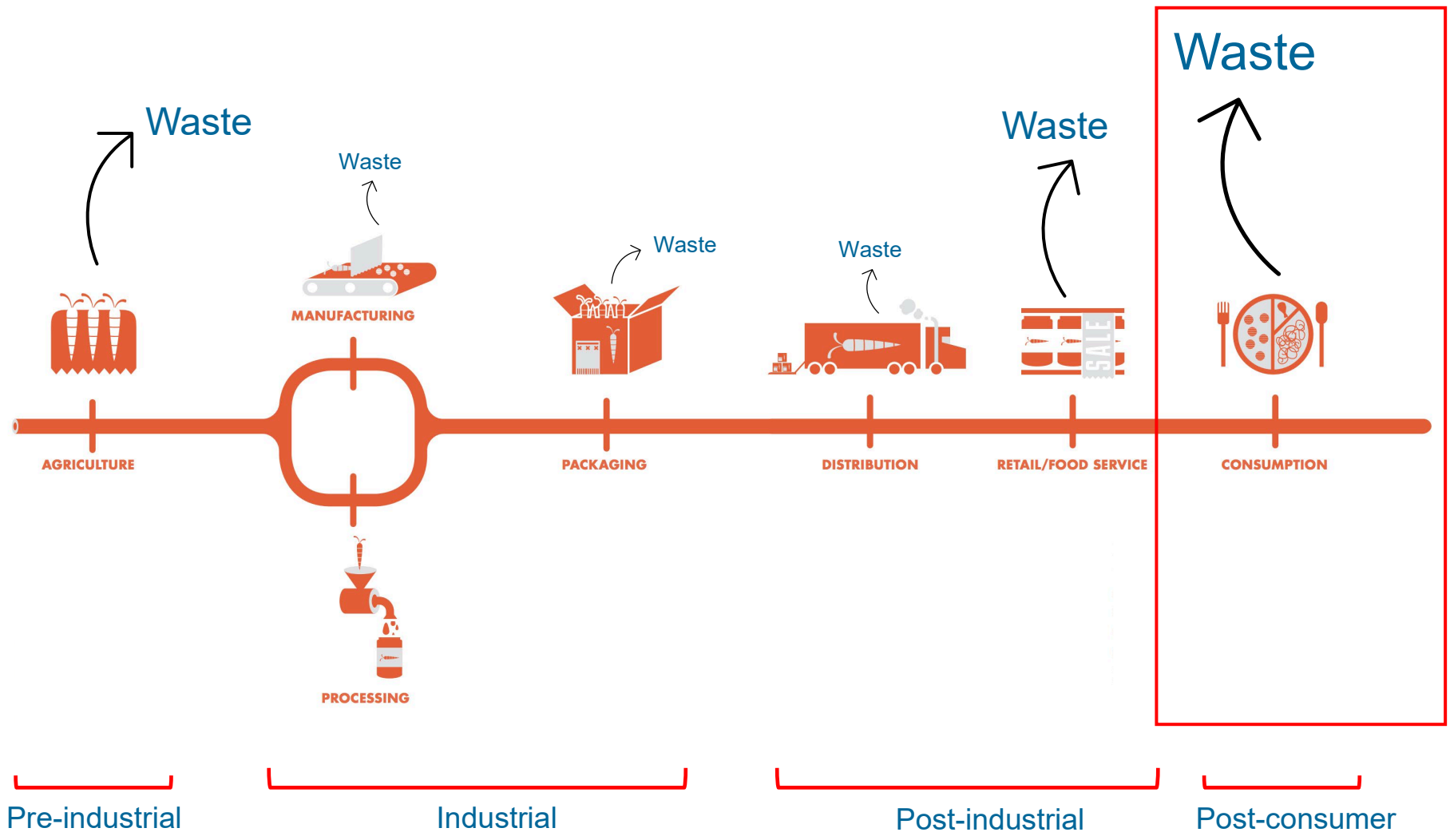


The Food Industry is the major producer of protein-rich waste sources

What to do with the food waste?



Where do food wastes come from?



<https://www.canr.msu.edu/news/modeling-an-equitable-michigan-food-system>

Increasing amount of waste is produced on the planet

Yearly production of municipal solid waste (MSW):
estimated to achieve 2.5 billion tonn.

More than one third: food and kitchen waste:
so-called **organic fraction of municipal solid waste: OFMSW**.

This amount is expected to increase by 70% within 2050,
both in high-income and low-income countries

FAO. Global food losses and food waste - Extent, causes and prevention. Food and agriculture organization of the United Nations, Rome, 1-37, 2011. <http://www.fao.org/3/a-i2697e.pdf>,
Wilson D.C., Rodic L., Modak P., Soos R., Carpintero Rogero A., Velis C., Iyer M., Simonett O. Global waste management outlook. Report. United Nations Environment Programme, 1-346]

[<https://www.epa.gov/sustainability>. Access 2020.02.27].

Organic Fraction of **Municipal Solid Waste**



Organic Fraction of **Municipal Solid Waste**
(OFMSW)

To give value to OFMSW. Proteins from insects



Organic Fraction of Municipal Solid Waste (OFMSW)



Black Soldier Fly



Insects proteins

To give value to OFMSW

☞ to feed larvae of insects such as the black soldier fly with OFMSW

Reduction of waste volume and production of protein-rich biomass.

European Commission Regulation No 2017/893:
allowed a partial use of the processed animal proteins from insects.

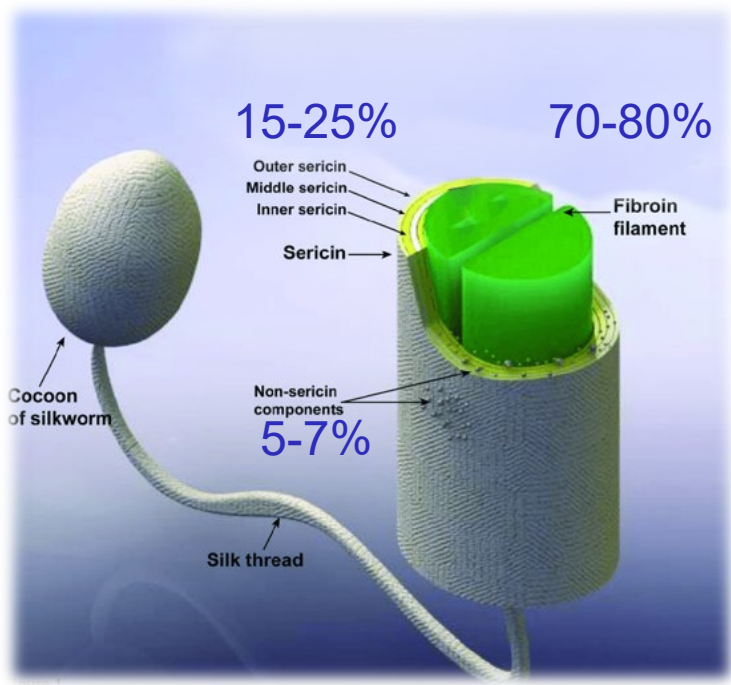
BSF larvae are a source of chitin, lipids, and antimicrobial peptides

Proteins and Materials obtained without using soil and water

BSF-based bioconversion
is considered as one of the most promising technologies
for organic waste processing and valorization

Proteins from textiles and apparels. The environmental impact

Fibroin
and
Sericin



400,000 tons of dry cocoons produced worldwide



50,000 tons of sericin discarded in the water system



Environmental problems

The strategy @ ISCaMaP - Polimi

ISCaMaP

*Innovative Sustainable Chemistry and Materials and Proteins
Group*

Natural sources

Wastes and residues



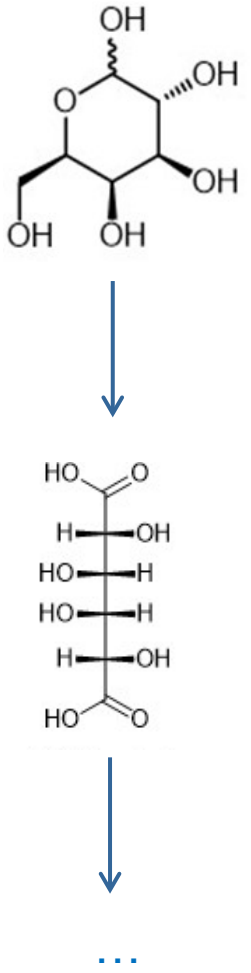
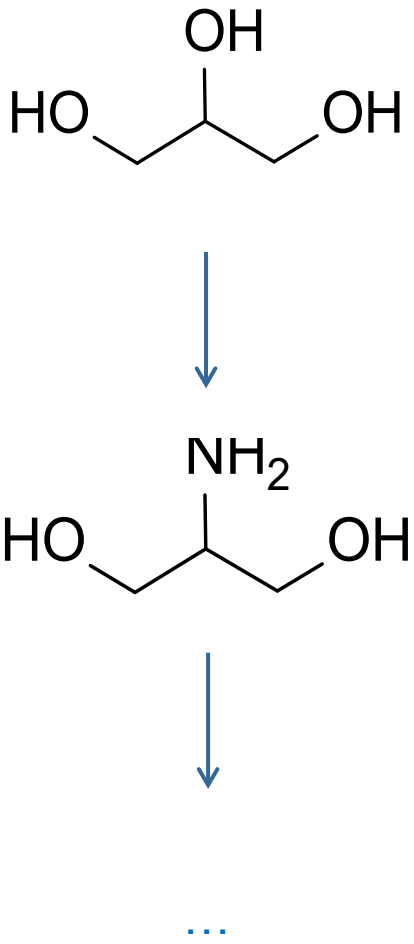
Building blocks
for chemical platforms



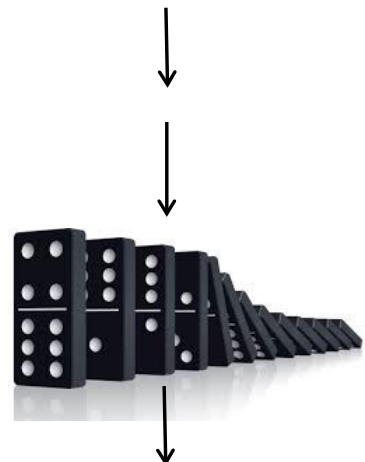
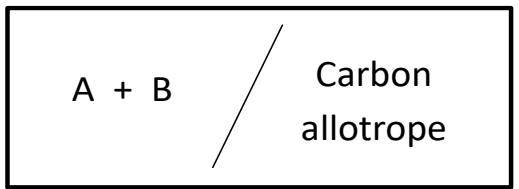
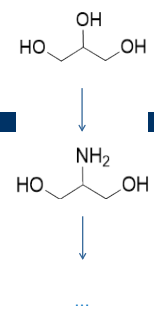
Chemicals and Materials

The ISCaMaP Group. Some examples

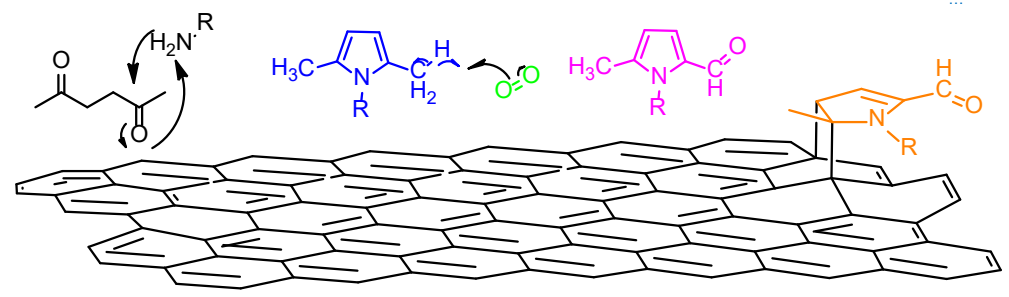
C3 and C6 building blocks



Reaction of the pyrrole compound with an sp^2 carbon allotrope



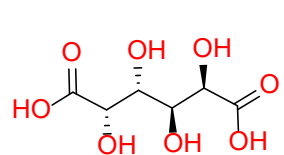
Functionalized carbon allotropes



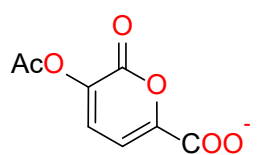
Rubber composites
for tyres

V. Barbera, A. Citterio, M. Galimberti, G. Leonardi, R. Sebastiano, S.U. Shisodia, A.M. Valerio. [US10329253B2](#)
 M. Galimberti, V. Barbera, R. Sebastiano, A. Citterio, G. Leonardi, A.M. Valerio. [US10160652B2](#)
 M. Galimberti, V. Barbera, R. Sebastiano, A. Truscello, A.M. Valerio. [EP3180379B1](#)
 M. Galimberti, V. Barbera, [EP3538511A1](#)
 M. Galimberti, V. Barbera, [EP3538481A1](#)

Synthesis of Pyrone Derivatives from Aldaric Acids @ ISCaMaP

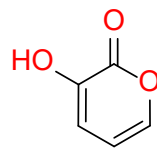


Galactaric acid



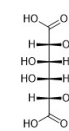
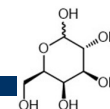
GAB-OAc

Yield
up to 73%



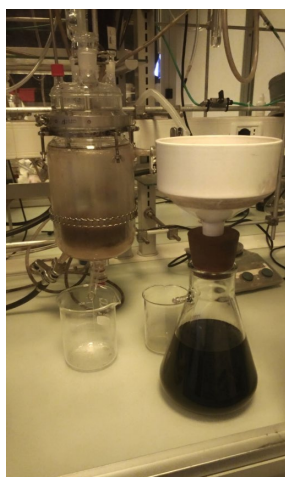
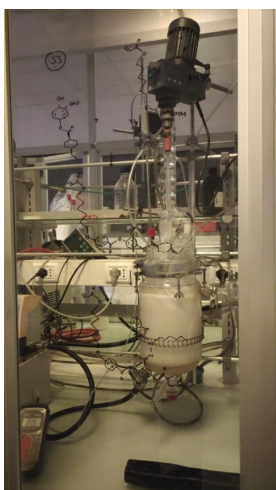
DEC

Yield
up to 90%



...

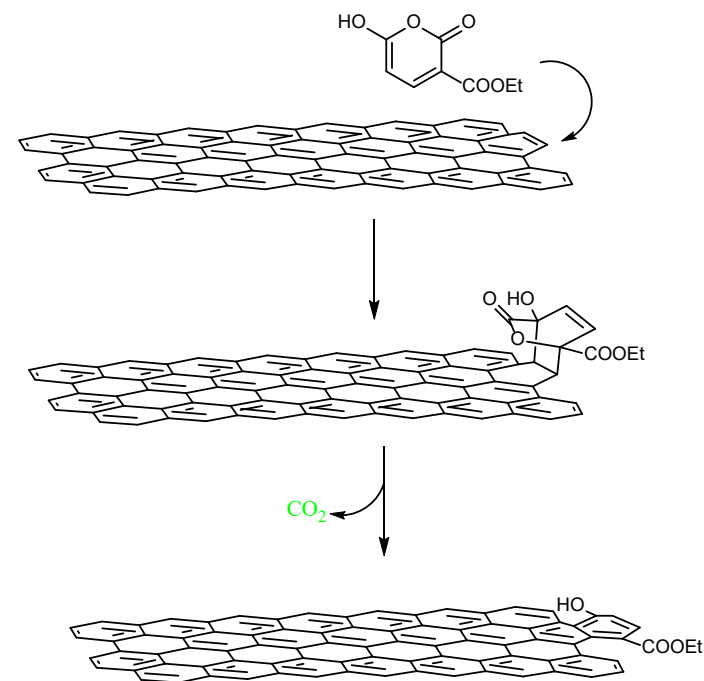
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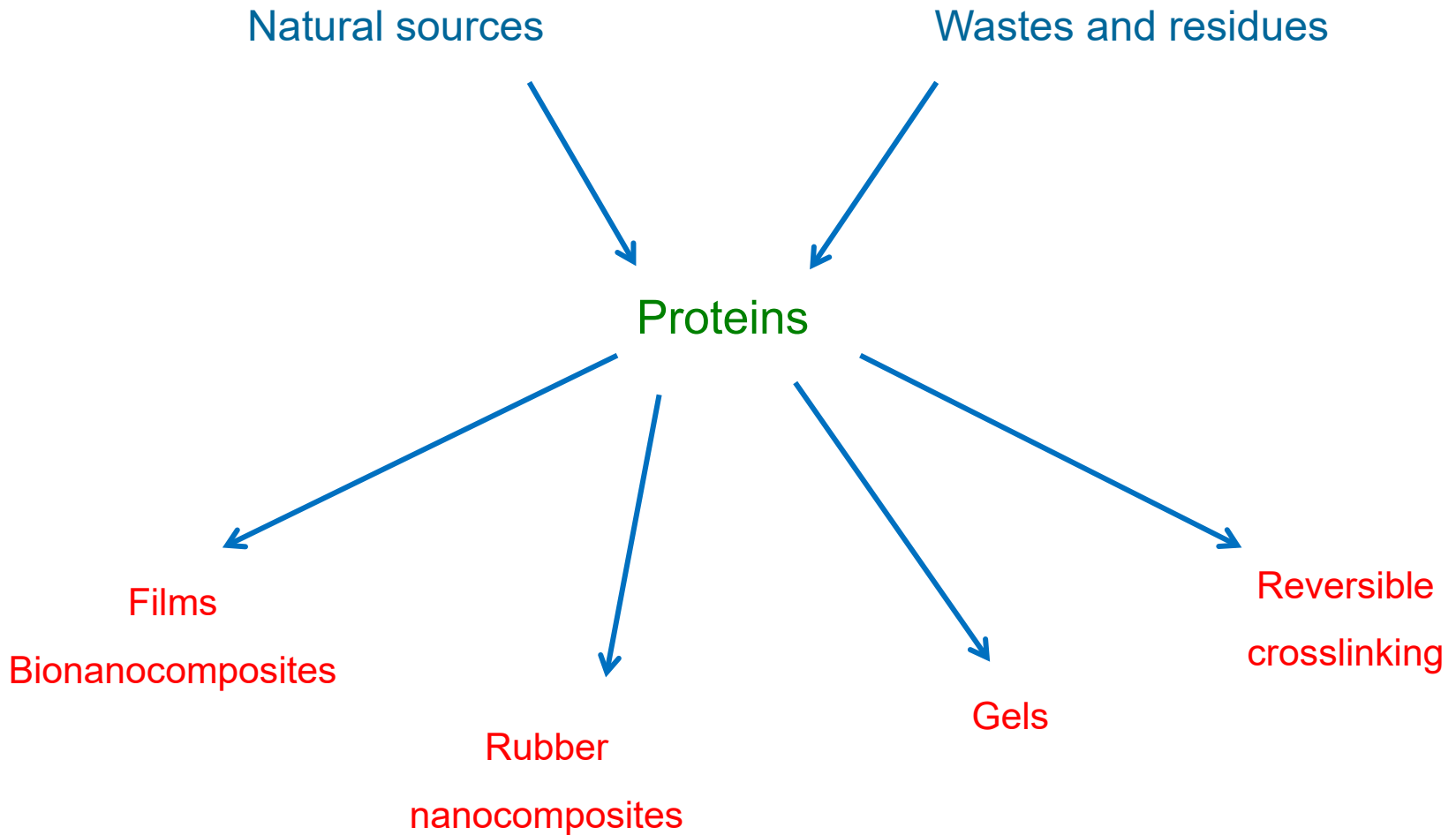


One Pot, 2 hours, Yield = 75%

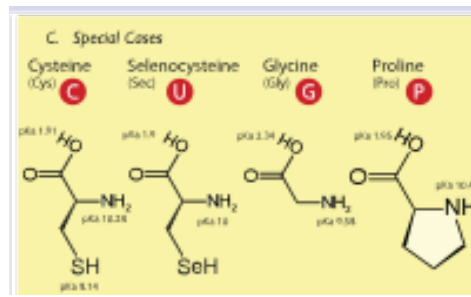
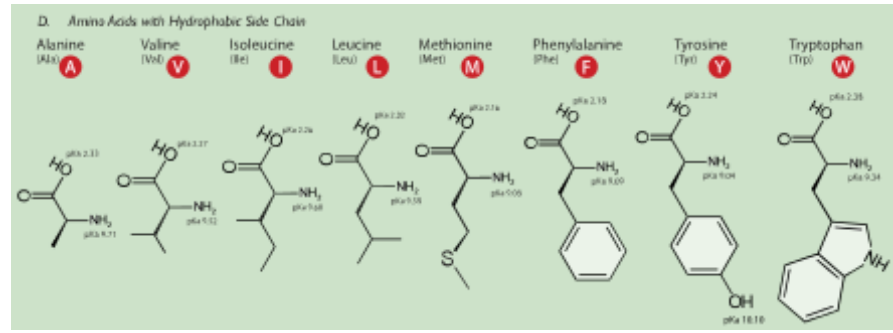
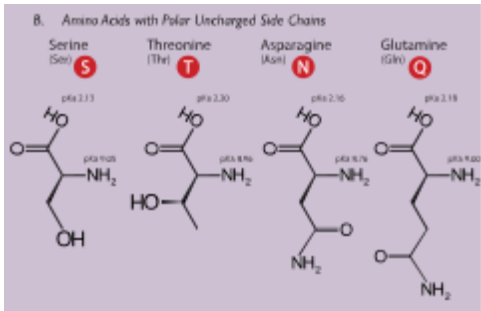
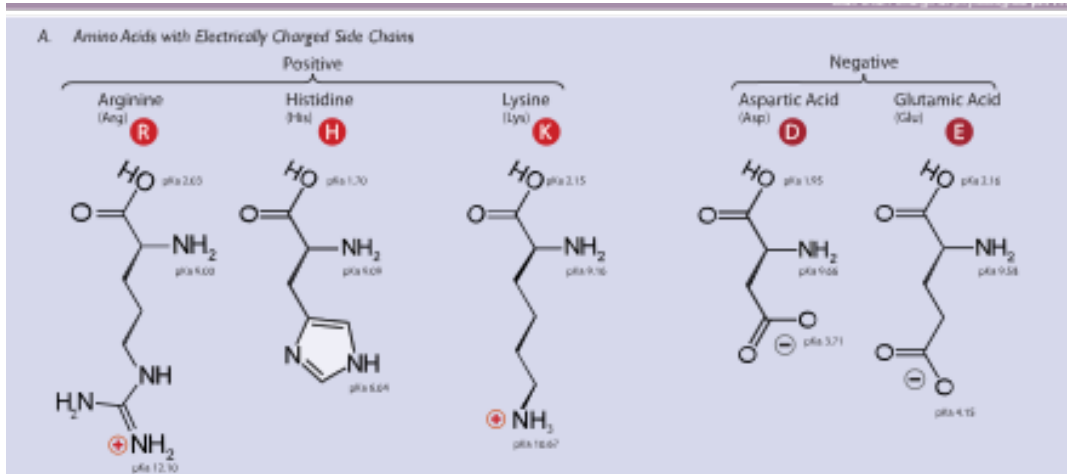
Anti-oxidants

Catalysis for degradation of recalcitrant pollutants



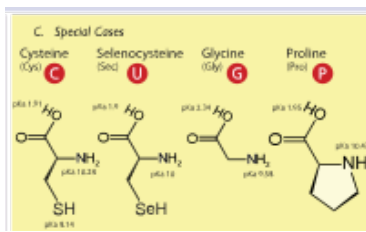
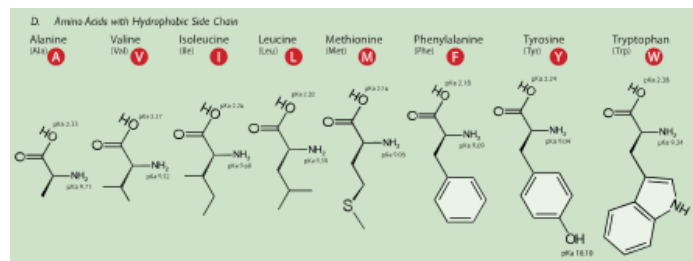
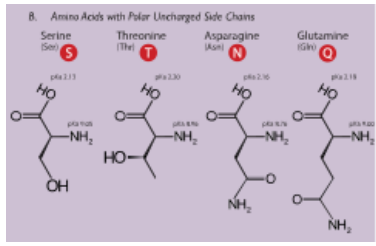
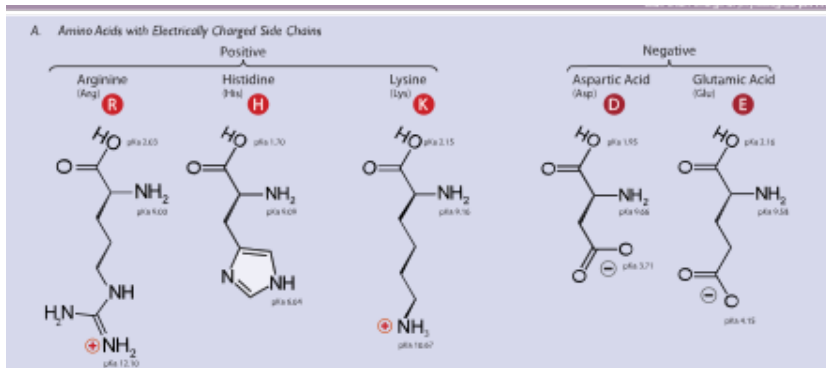


21 proteinogenic aminoacids

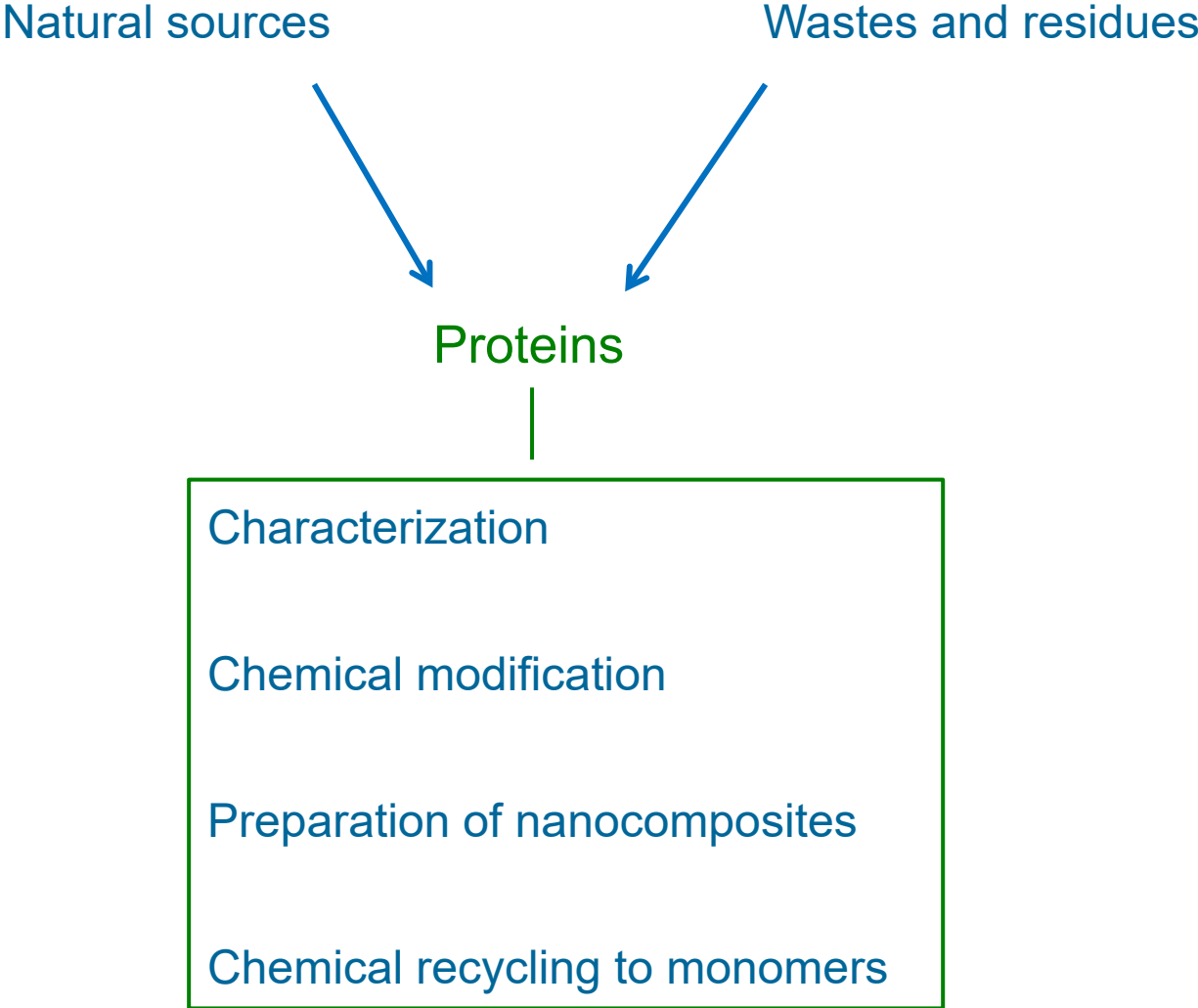


At physiological pH = 7.4

21 proteinogenic aminoacids



Circular materials. CRM: back to monomers



Proteins from insects for films and bionanocomposites



Turning **R**ubbish **I**nto biobased materials: a sustainable
CHain for the full valorization of organic waste



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MILANO 1863



Tettamanti Gianluca, Molla Gianluca, Pollegioni Loredano, Morena Casartelli, Daniele Bruno, Marco Bonelli,
Ulrich Giese

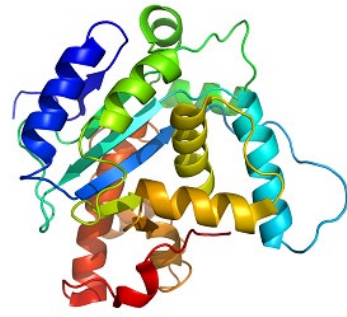
Proteins from BSF for films and bionanocomposites



Hermetia illucens
(BSF)



Organic Fraction of **Municipal Solid Waste**
(OFMSW)

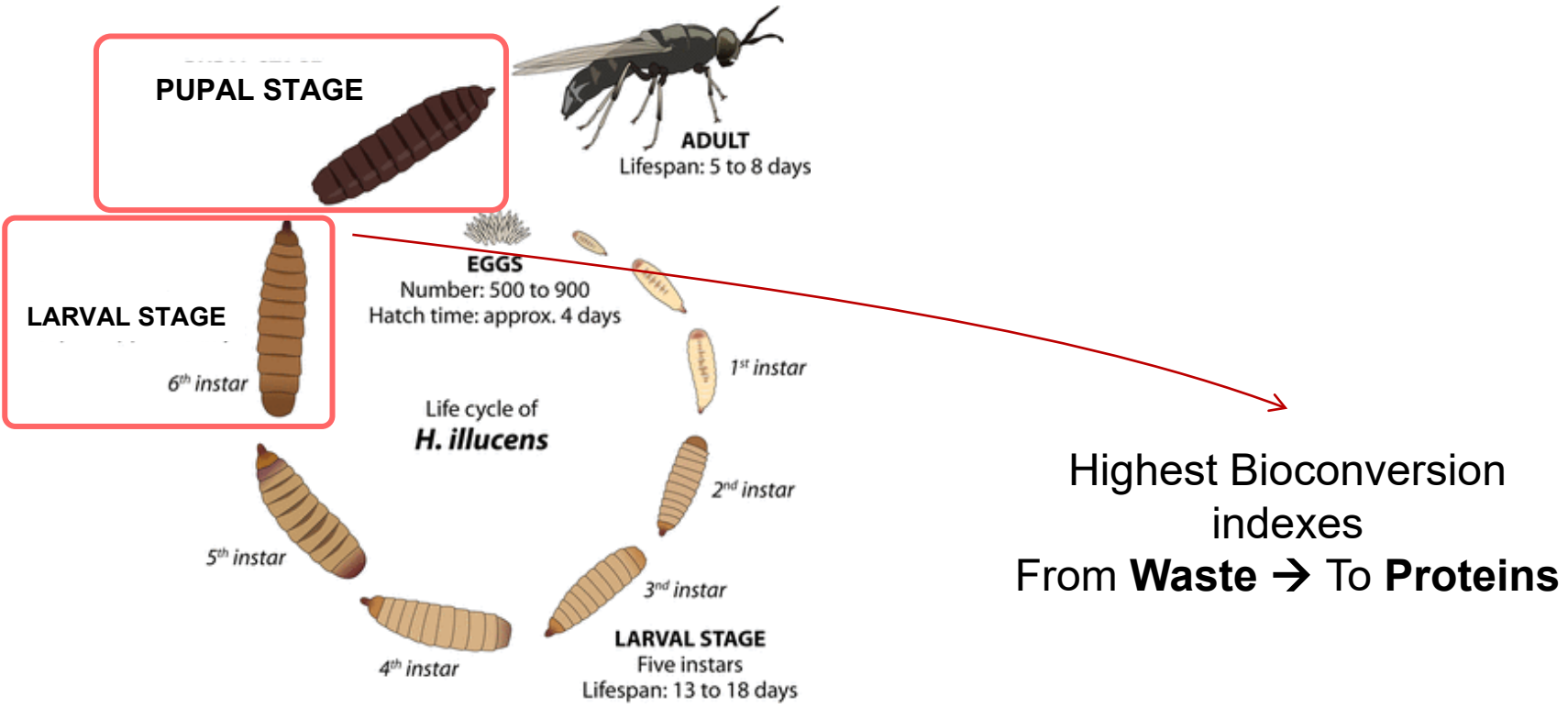


Proteins



RICH Project
Protein-based
bioplastics

Proteins from BSF for films and bionanocomposites



Polymers (Basel), vol. 11, no. 2, 2019; *J. Sci. Food Agric.*, vol. 101(11) 4506–4513, 2021; *Environ. Eng. Manag. J.*, 18(10), 2123–2131, 2019; *Agronomy*, 10 (7), 1–10, 2020; *Waste and Biomass Valorization*, (12) 9, 5121–5130, 2021; *Food Res. Int.*, 115, 116–125, 2019.

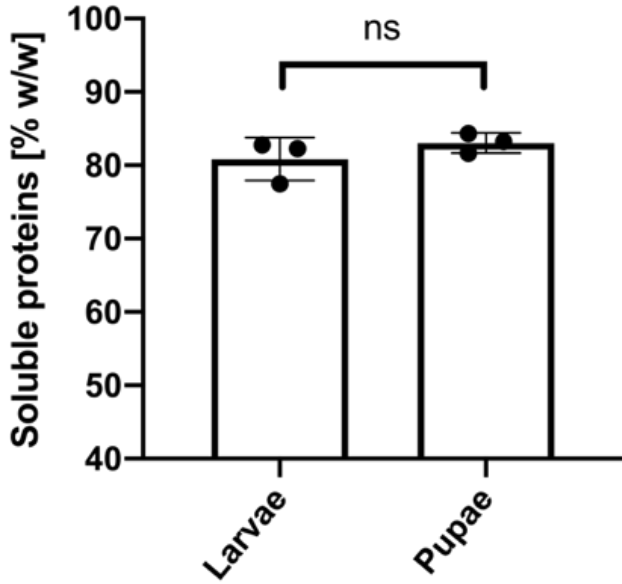
Proteins from BSF. Characterization

BCA

TNBSA assay

SDS-PAGE

Nano LC-MS/MS



	Larvae	Pupae
Mean [%]	80,84	83,05
SD [%]	2,93	1,36

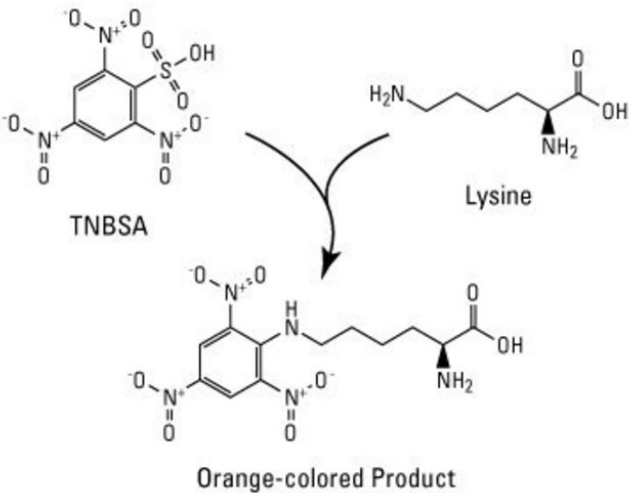
Proteins from BSF. Characterization

BCA

TNBSA assay

SDS-PAGE

Nano LC-MS/MS



Primary amine titration

$$M_n \propto \frac{1}{\text{NH}_2}$$

	NH ₂ [mmol/g]				
	200 µg/mL	100 µg/mL	50 µg/mL	Mean	SD
Larvae extracts	0,45	0,47	0,48	0,47	±0,02
Pupae extracts	0,35	0,34	0,30	0,33	±0,01

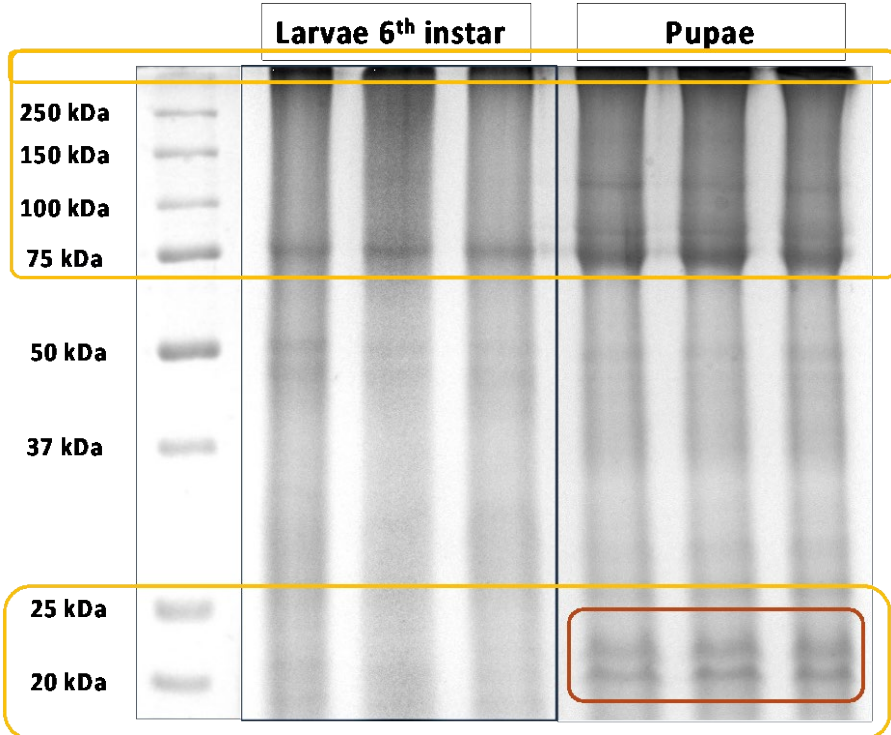
Proteins from BSF. Characterization

BCA

TNBSA assay

SDS-PAGE

Nano LC-MS/MS



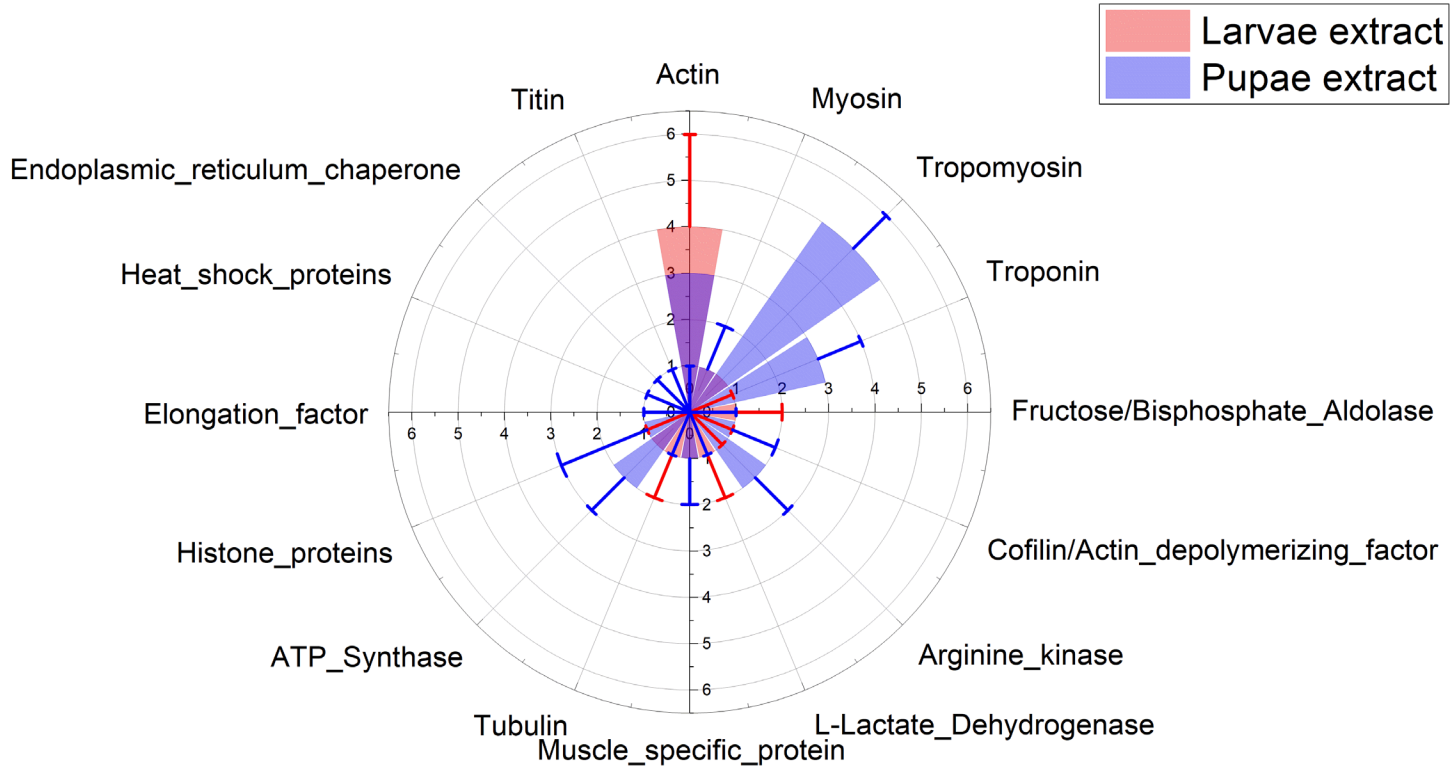
Proteins from BSF. Characterization

BCA

TNBSA assay

SDS-PAGE

Nano LC-MS/MS



Proteins from BSF. Film preparation

Protein denaturation

NaOH + 80°C, 20 min



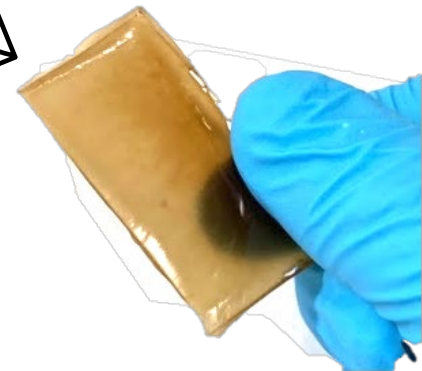
Addition of glycerol

33% wt.



Solvent casting

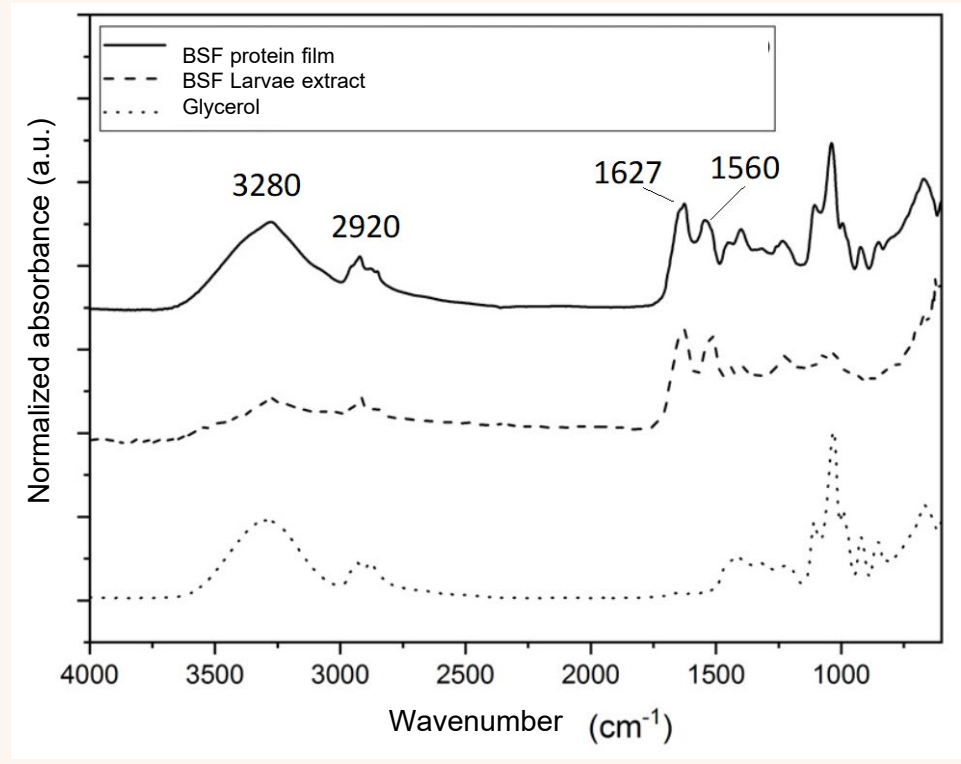
R.T., 48h



Proteins from BSF. Film characterization



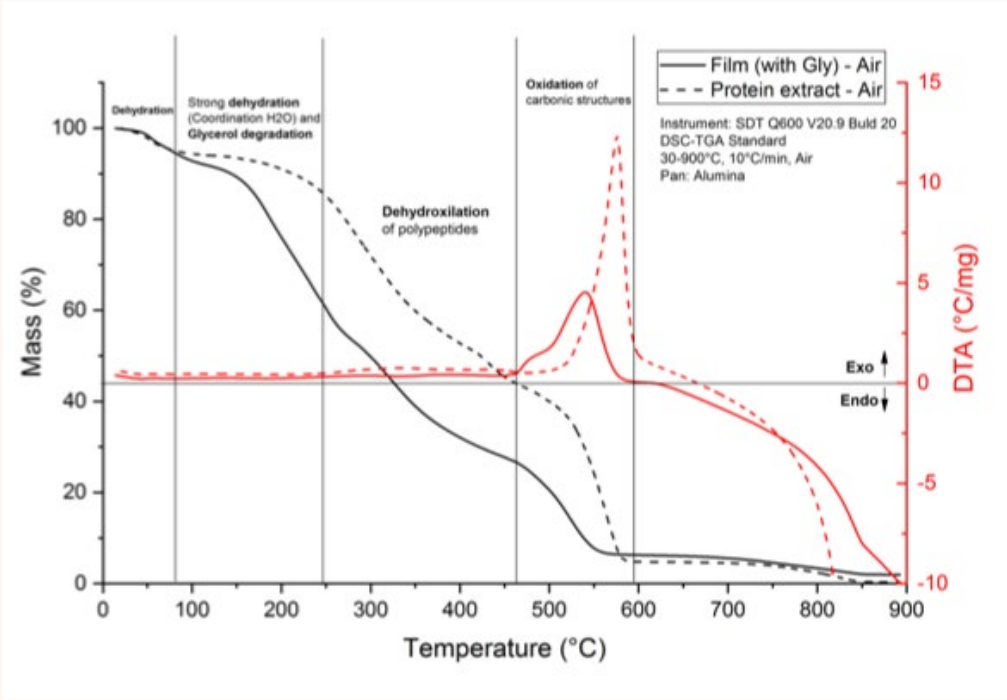
Chemical groups: ATR FT-IR profiles: 4000-600 cm^{-1}



Proteins from BSF. Film characterization



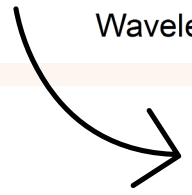
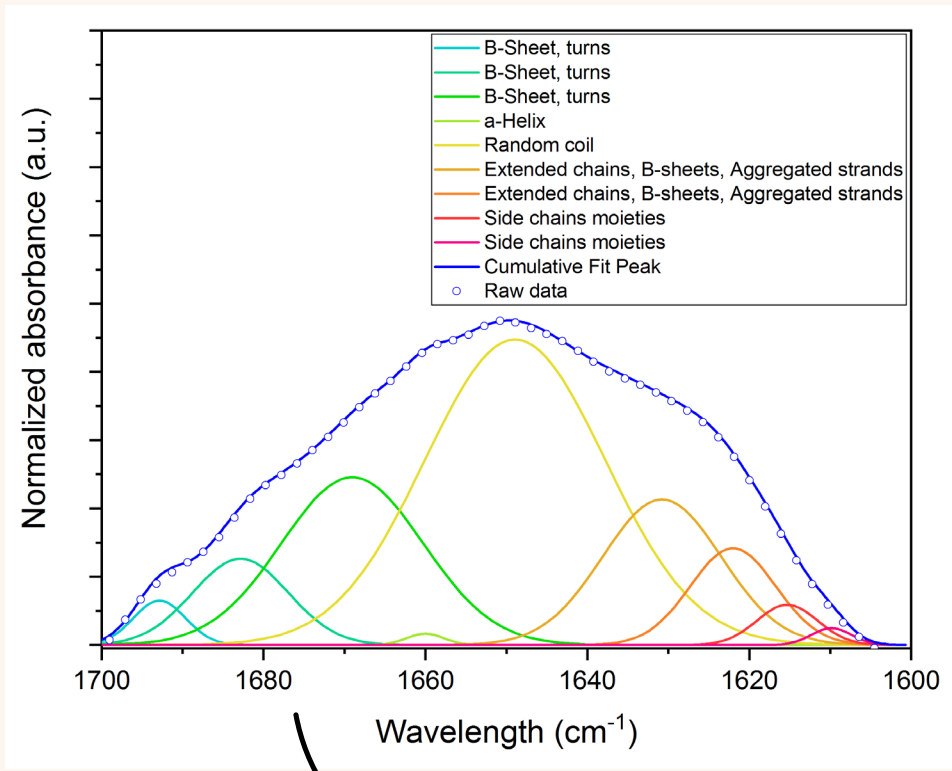
Thermal stability: TGA/DTA analyses



Proteins from BSF. Film characterization



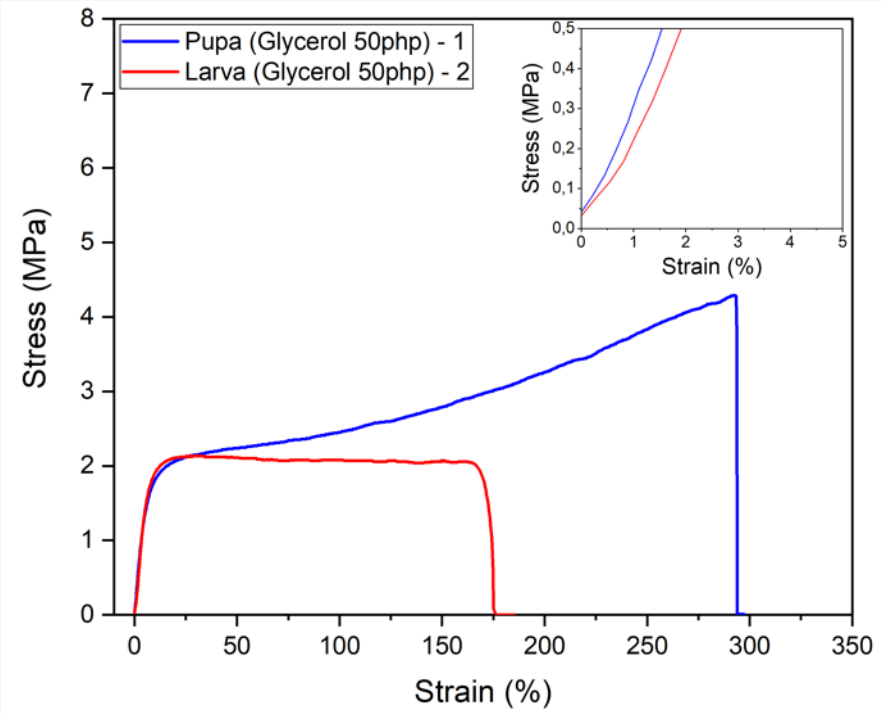
Secondary structures: ATR FT-IR profiles: 1700-1600 cm^{-1}



Secondary structure	sheet, turns	Helix	Random coil	Sheet, aggregated	Side chain moieties
[%]	28.98	0.35	46.45	21.59	2.63

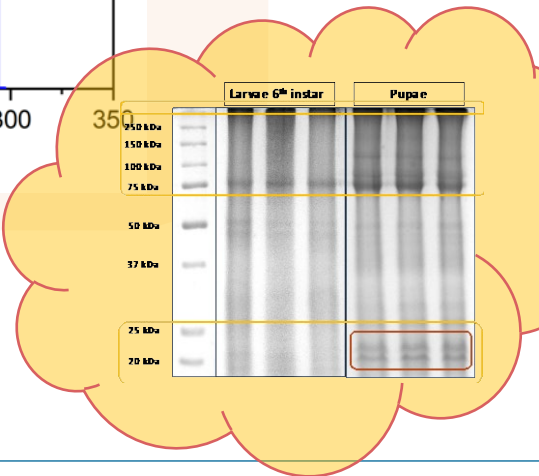
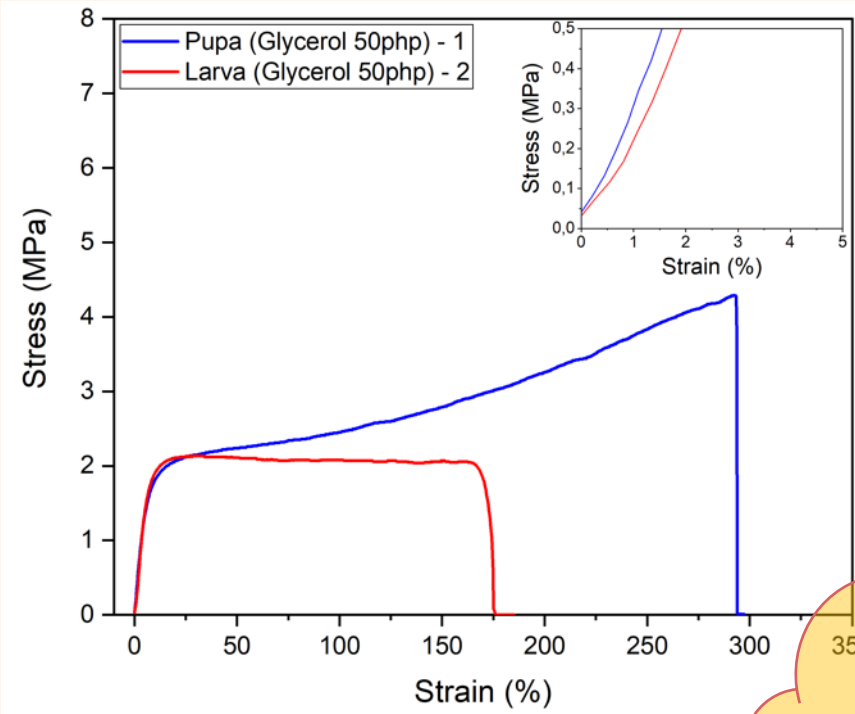
Proteins from BSF. Film characterization

Mechanical tests – Stress/strain



Proteins from BSF. Film: structure – property correlation

Mechanical tests – Stress/strain



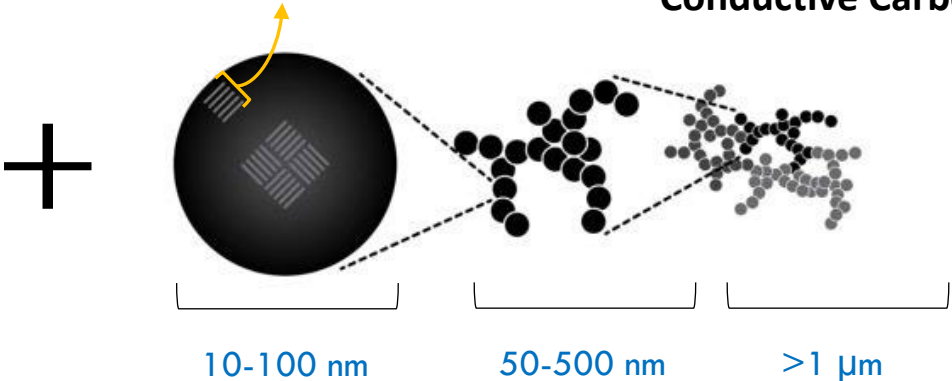
Proteins from BSF. Bionanocomposites

Conductive protein-based bio-nanocomposites for flexible electronics

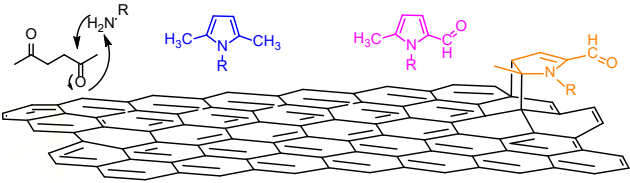
BSF extract



Turbostratic nanographite

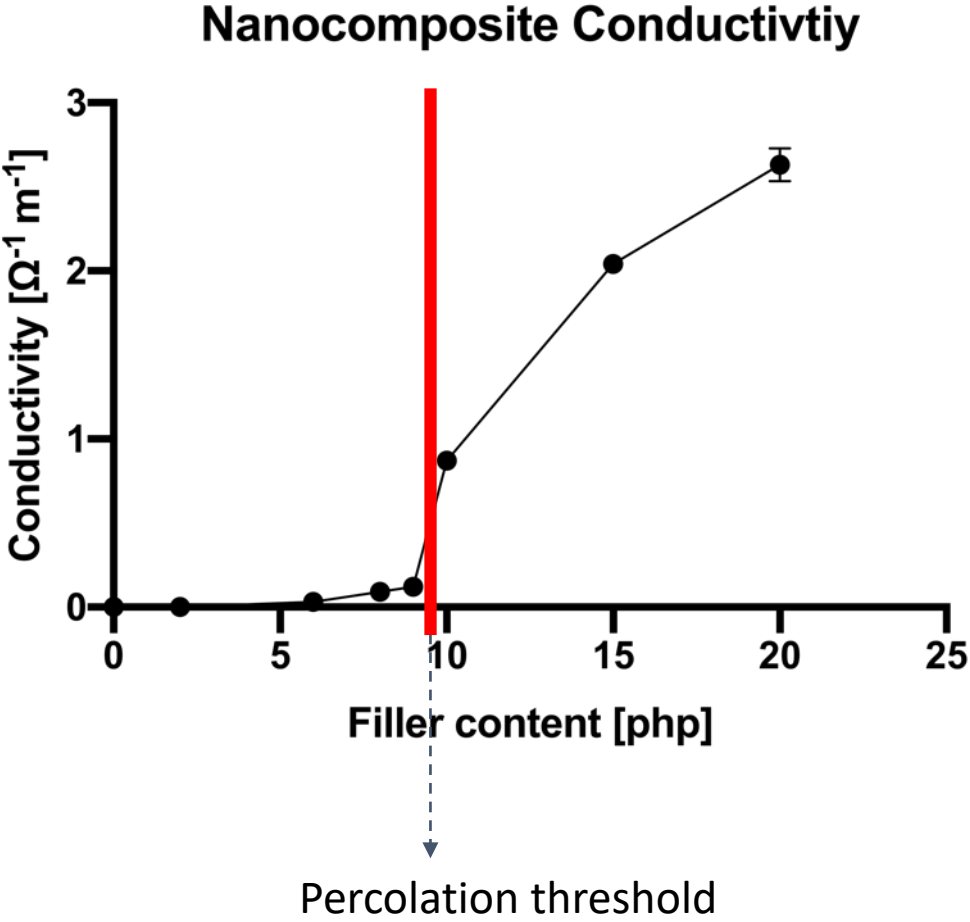


Functionalized
Conductive Carbon Black



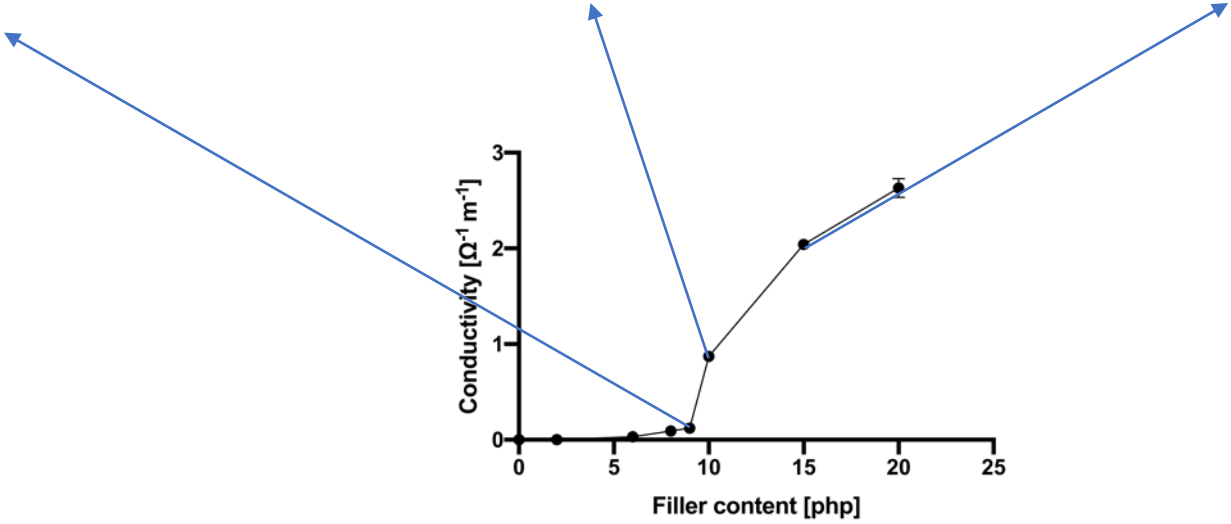
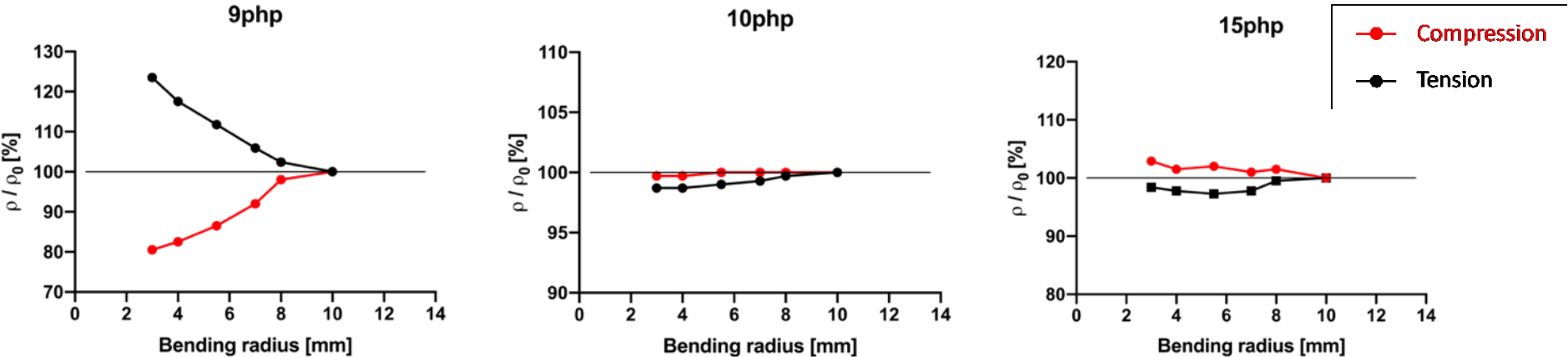
M. Galimberti, V. Barbera, E. Testa, E. Fasoli, G. Tettamanti, D. Bruno, G. Molla, M. Orlando, L. Pollegioni, M. Casartelli -
"Materiale bio-nanocomposito" - Patent application No. 102022000019020, Sep. 16, 2022

Conductivity of protein-based bio-nanocomposites



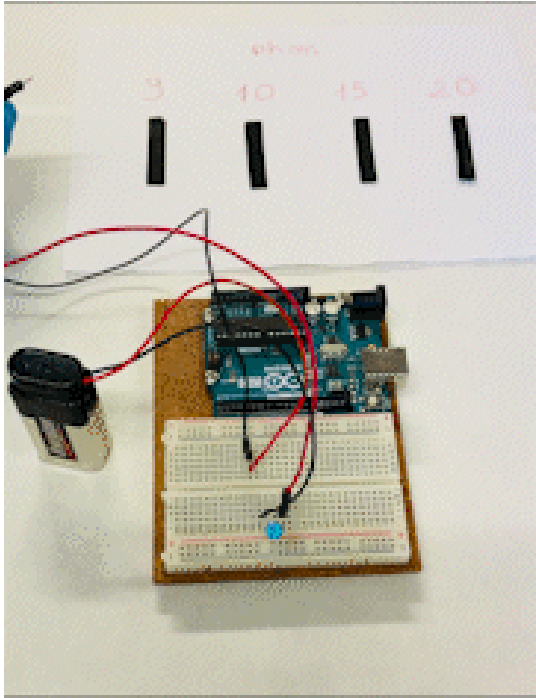
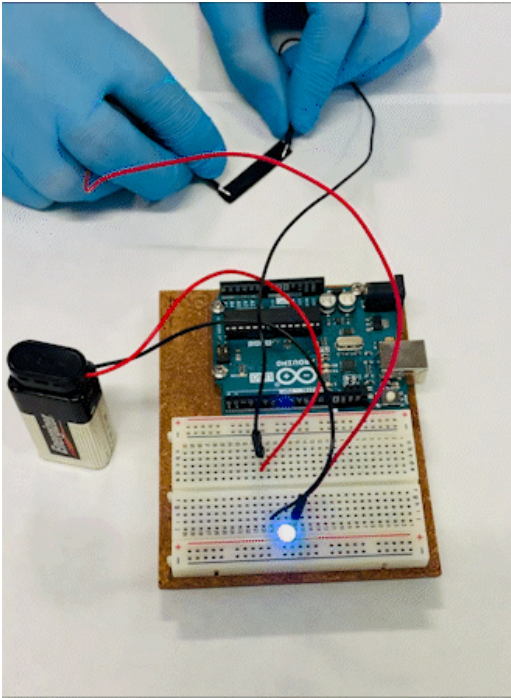
Proteins from BSF. Bionanocomposites

Conductivity of protein-based bio-nanocomposites vs. bending radius



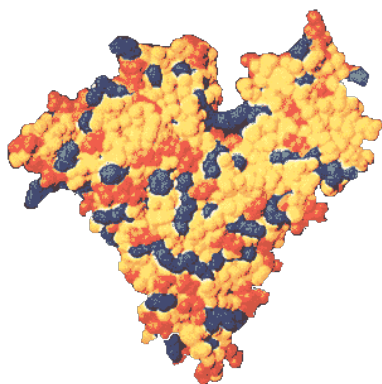
Proteins from BSF. Bionanocomposites

Conductive protein-based bio-nanocomposites for flexible electronics



ECOTRON European Project

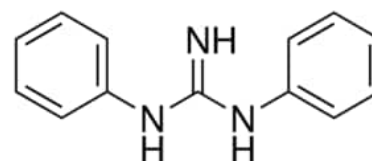
Proteins as accelerators of sulphur based vulcanization



BSA, Egg White



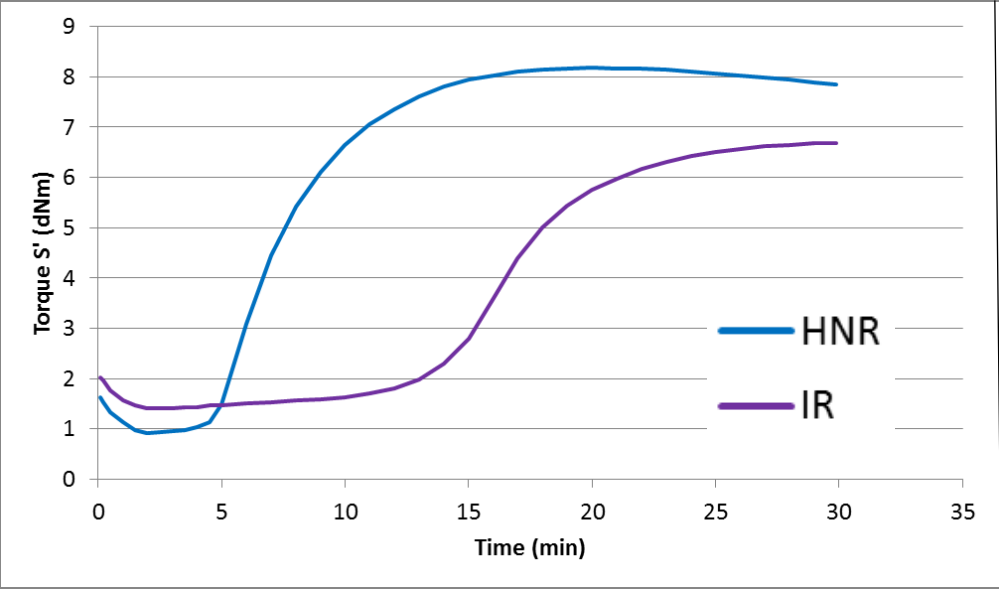
In place of oil based amines



Sulphur based crosslinking of poly(1,4-cis-isoprene)

Ingredients	phr
Rubber ^a	100.0
ZnO	6.0
Stearic Acids	0.5
Sulphur	3.5
TBBS	0.7

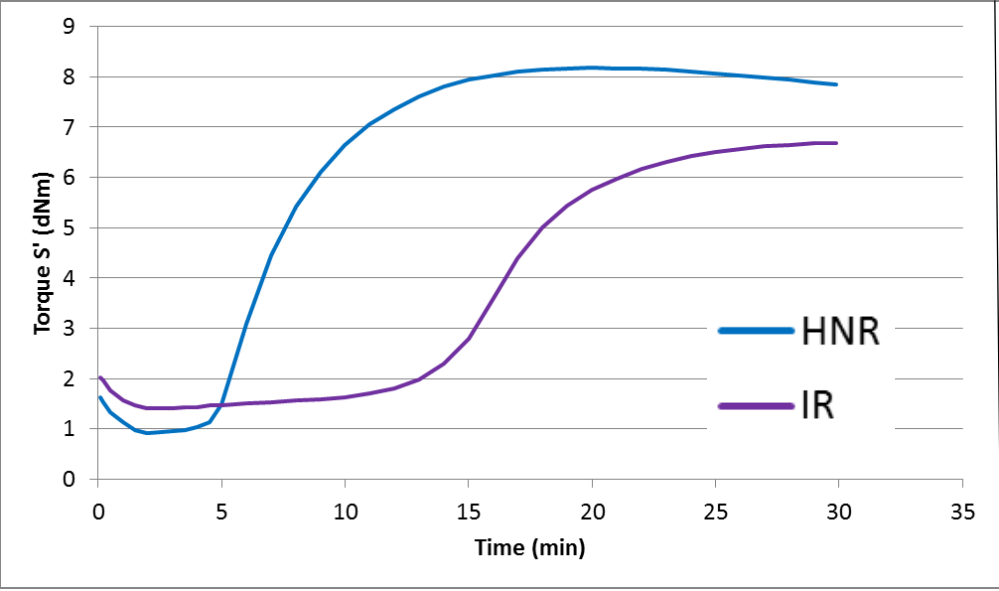
ASTM D 3184 – 89 FORMULATION



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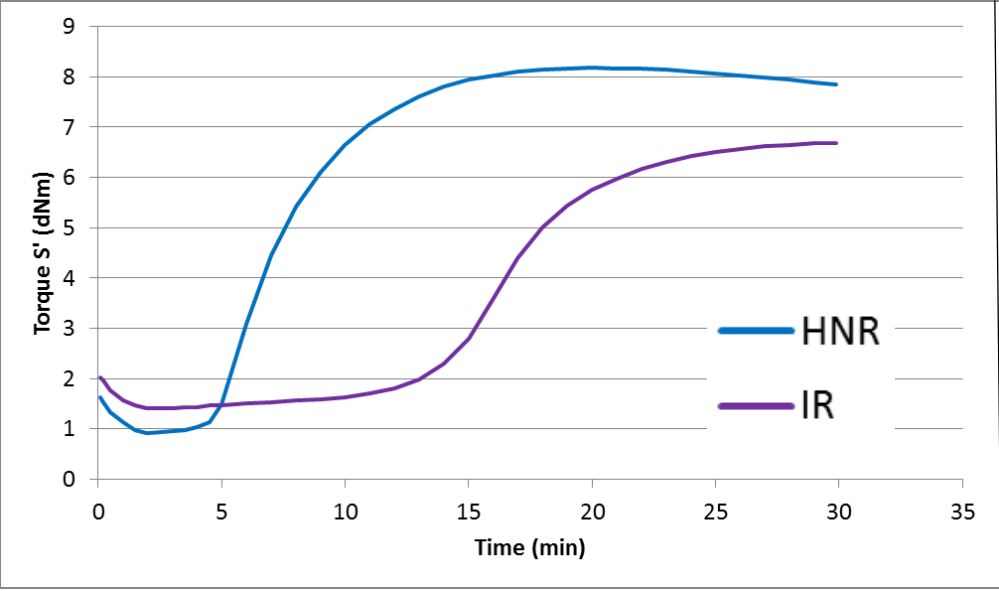
Faster sulphur based vulcanization of NR
with respect to synthetic diene rubbers,
is in general attributed to the presence of proteins
and also to nitrogenous bases that can be in NR latex.

Gregg E. C. Jr., Macey J. H., *Rubber Chemistry and Technology*, 1973, 46, 47-66.

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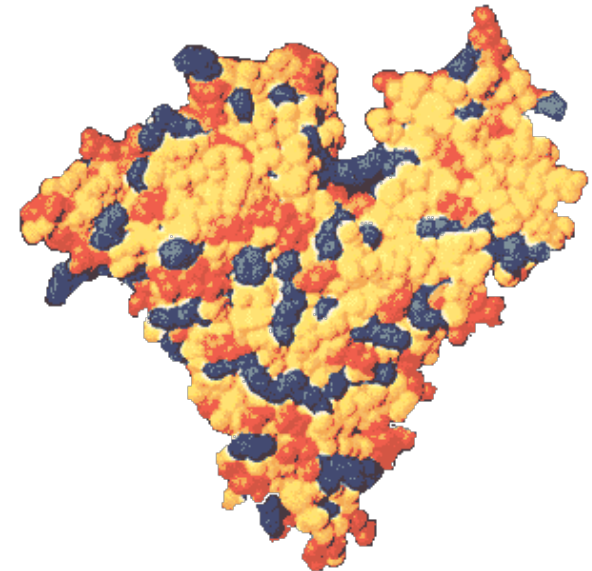
Proteins in Natural Rubber

Isoelectric Point (pI): 4.0 - 4.6

J. Sansatsadeekul, J. Sakdapipanich P. Rojruthai Journal of Bioscience and Bioengineering VOL. 111 No. 6, 628–634, 2011

Proteins. Bovine serum albumin (BSA)

Main aminoacids:	Alanine; Valine; Leucine; Cysteine; Threonine; Lysine ($\approx 47\%$ by mole)	
	Histidine, Lysine, Arginine	($\approx 17\%$ by mole)
	Aspartic acid; Glutamic acid	($\approx 17\%$ by mole)
Nitrogen content:	$\approx 16\%$ by mass	
Isoelectric point:	4.7	

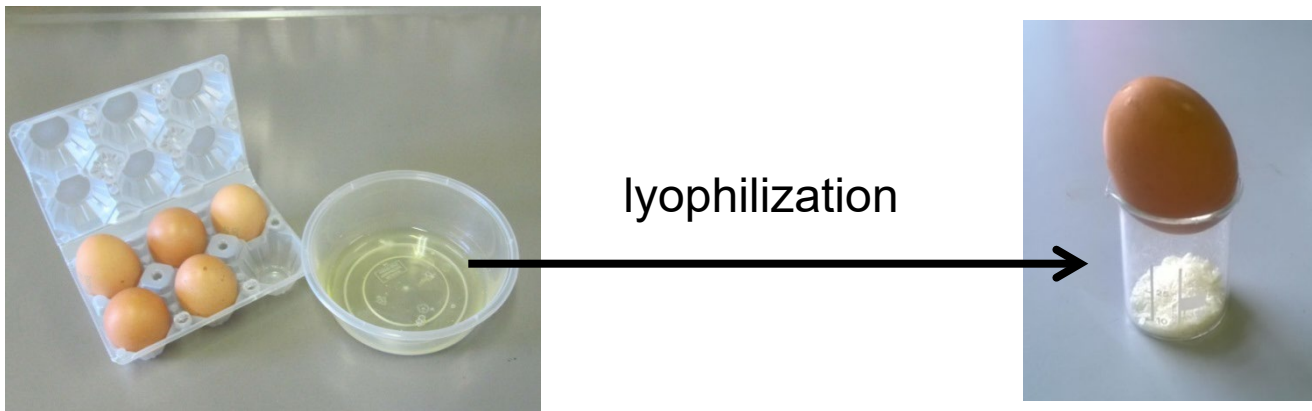


Proteins. Egg White (EW)

Main proteins: Ovoalbumin (54%); Conalbumin; Ovomuroid; Lysozyme; Globulins; Ovomucin

Nitrogen content: $\approx 15\%$ by mass

Ovoalbumin
Isoelectric point: 4.7



Composites based on NR, IR and BSA

	NR	NR + 1BSA	IR	IR + 1BSA	IR + 2BSA
IR ^a	0.0	0.0	100	100	100
NR ^b	100	100	0.0	0.0	0.0
EW	0.0	0.0	0.0	0.0	0.0
BSA	0.0	2.6	0.0	2.6	5.2

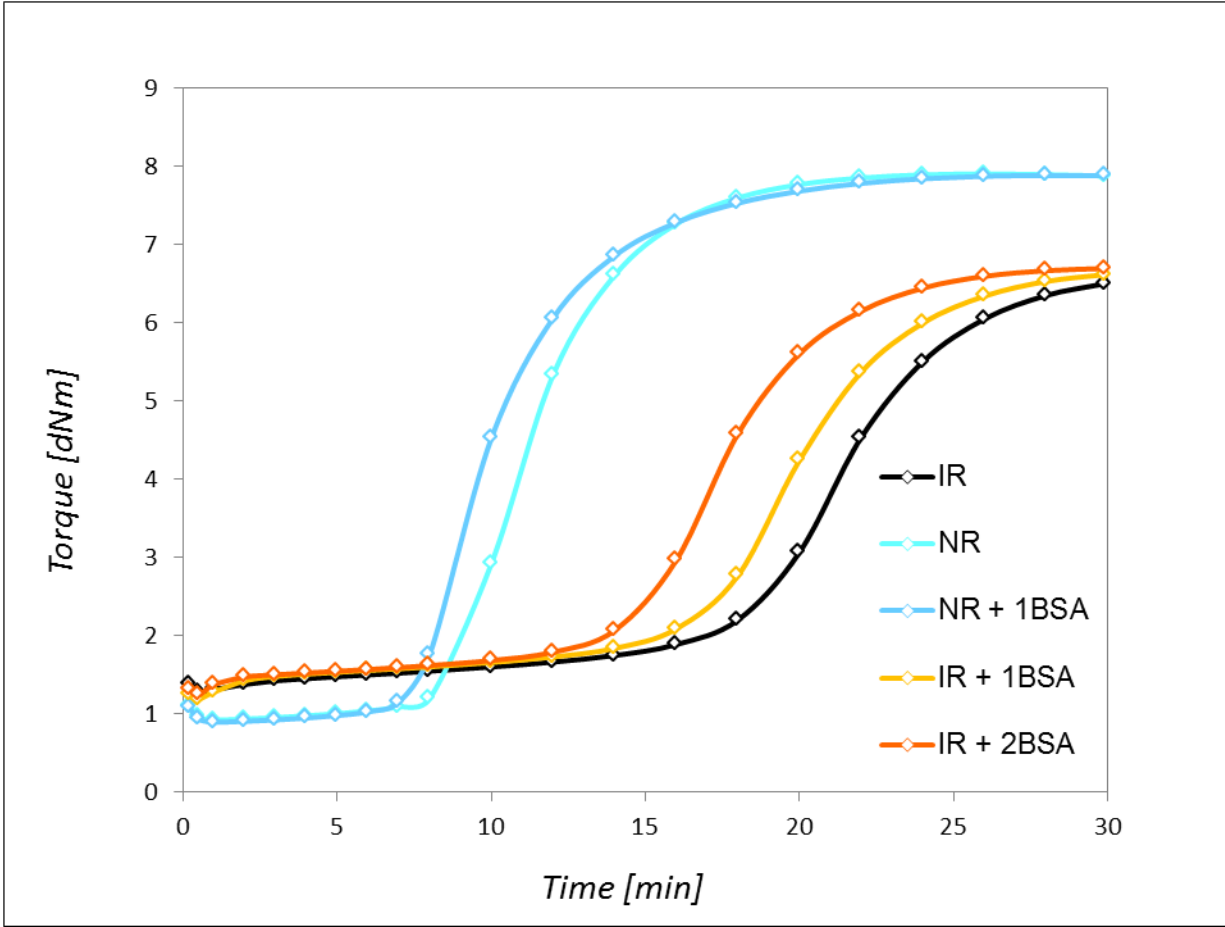
“1” = Nitrogen content in NR

“2” = Twice the Nitrogen content in NR

Other ingredients: ZnO 5.0, stearic acid 2.0, TBBS 0.7, sulphur 2.25

^a SMR GP from Lee Rubber ^b SKI III from Nizhnekamskneftechim Export

Sulphur based crosslinking - Rheometric curves



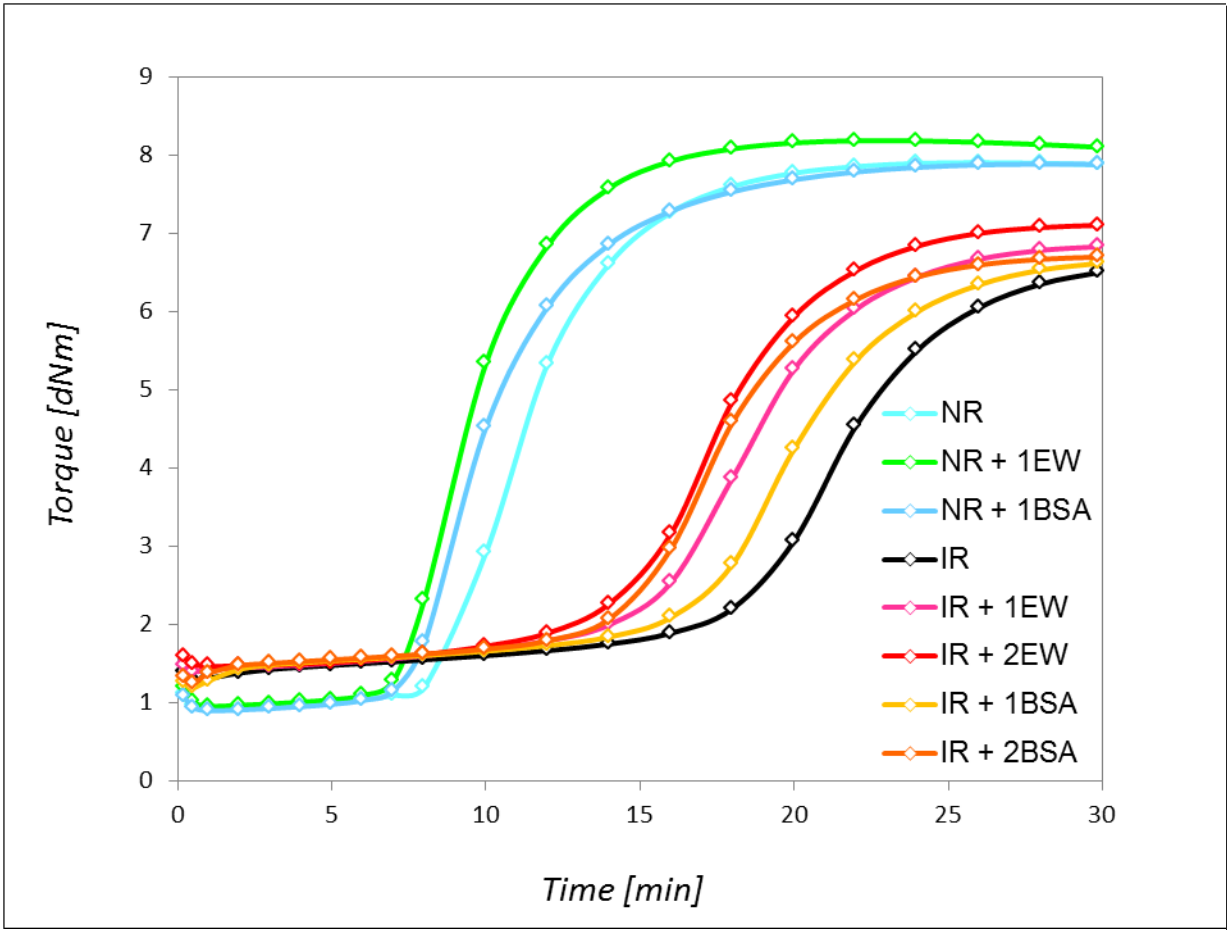
Composites based on NR, IR and BSA, EW

	NR	NR + 1BSA	NR + 1EW	IR	IR + 1BSA	IR + 2BSA	IR + 1EW	IR + 2EW
IR ^a	0.0	0.0	0.0	100	100	100	100	100
NR ^b	100	100	100	0.0	0.0	0.0	0.0	0.0
EW	0.0	0.0	2.8	0.0	0.0	0.0	2.8	5.6
BSA	0.0	2.6	0.0	0.0	2.6	5.2	0.0	0.0

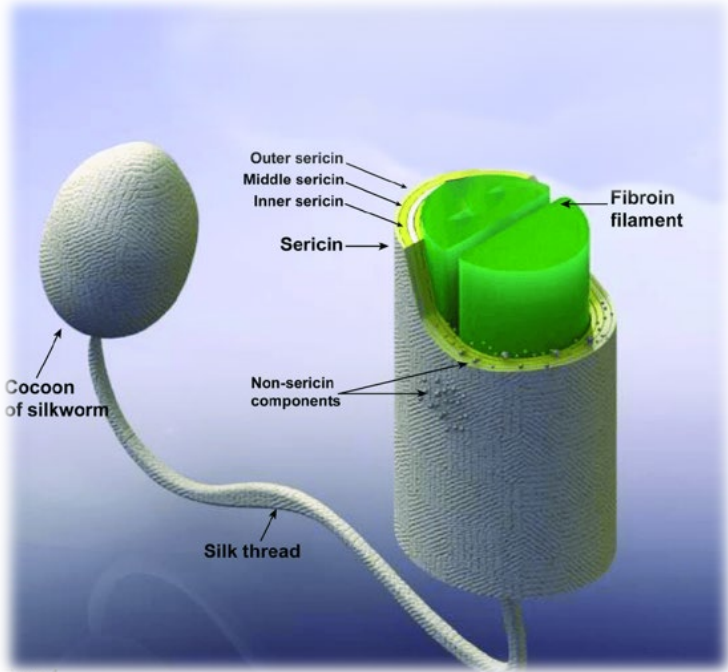
“1” = Nitrogen content in NR

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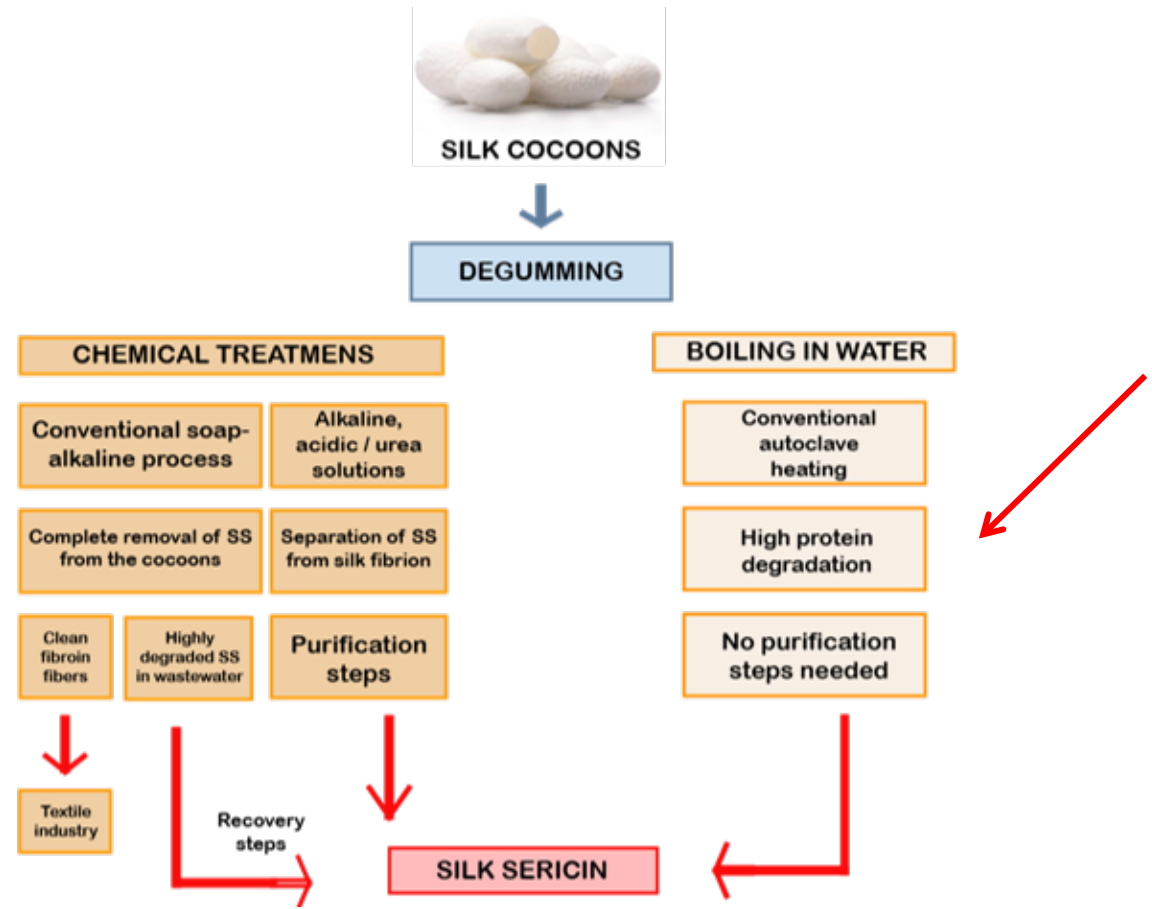
Sulphur based crosslinking - Rheometric curves



Sericin for gels preparation



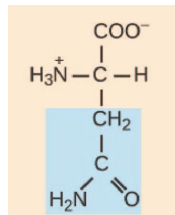
Sericin. Extraction



Sericin. Chemical composition

Polar charged side chains (hydrophilic)

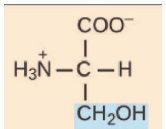
Aspartic acid	16-18
Glutamic acid	5-6
Arginine	2.9-3.2
Lysine	2.1-2.7
Hystidine	1.1-1.3



Aspartic acid

Polar amino acids (hydrophilic)

Serine	26-34
Tyrosine	3-4
Threonine	7-8

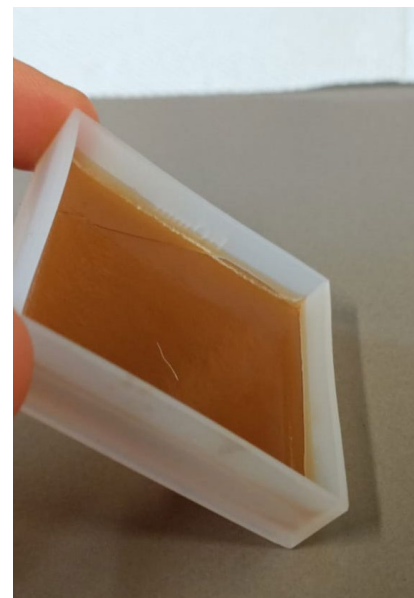
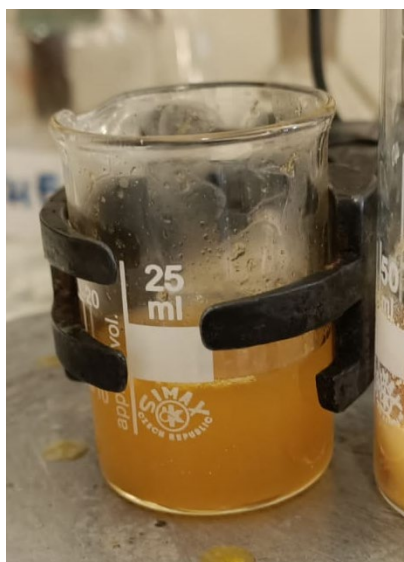


Serine

Non-polar amino acids (hydrophobic)

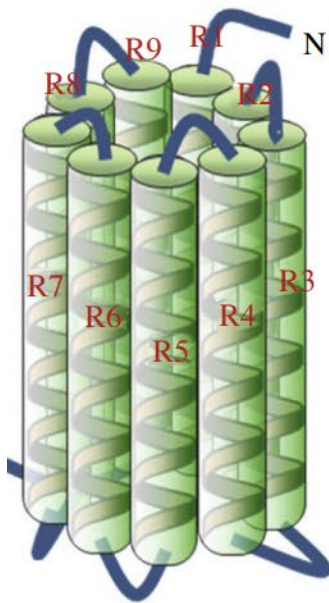
Glycine	15-20
Alanine	4-7
Valine	3-4
Isoleucine	0.6-1
Leucine	1-1.5
Phenylalanine	0.3-0.7
Proline	0.5-0.8

Sericin. Gels preparation



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Reversible crosslinking of proteins

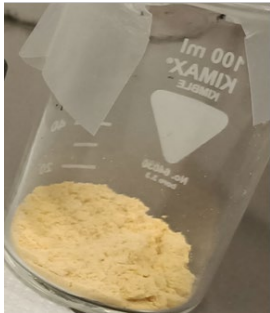
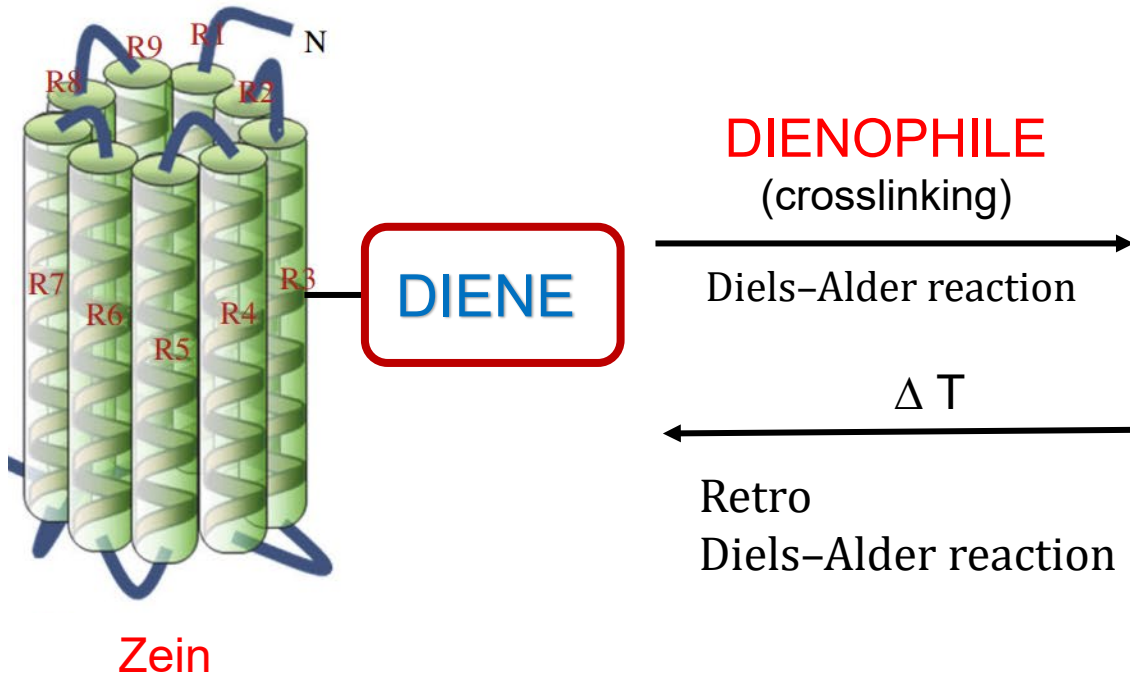


Protein

Reversible
→
crosslinking

Circular
thermoset
material

Reversible crosslinking of zein

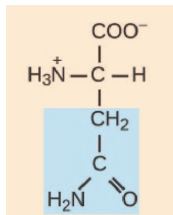


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Zein. Chemical composition

Polar charged side chains (hydrophilic)

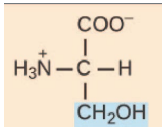
Aspartic acid	4-5
Glutamic acid	21-26
Arginine	1-4
Lysine	0
Hystidine	1.1-1.3



Aspartic acid

Polar amino acids (hydrophilic)

Serine	7-7.5
Tyrosine	5
Threonine	2-3



Serine

Non-polar amino acids (hydrophobic)

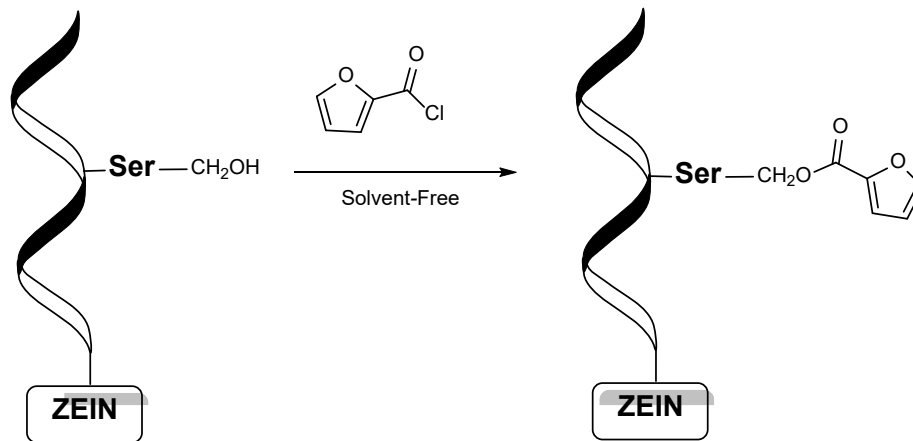
Glycine	0-0.5
Alanine	8-10
Valine	3-4
Isoleucine	5-6
Leucine	19-21
Phenylalanine	7
Proline	9-10

Shukla, R., & Cheryan, M. (2001). Zein: the industrial protein from corn. *Industrial crops and products*, 13(3), 171-192.

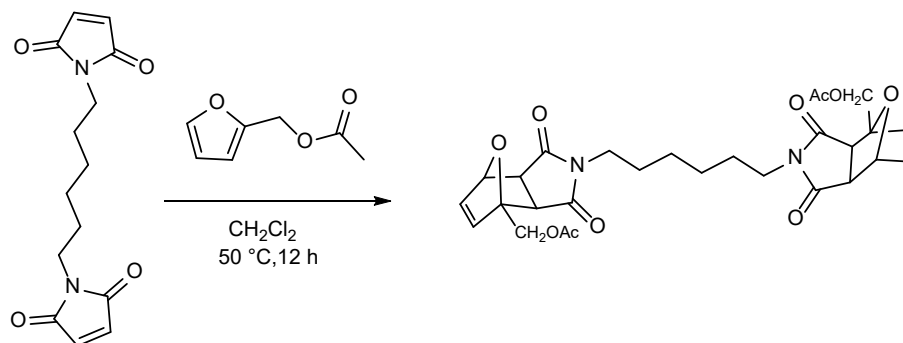
Reversible crosslinking of zein with Diels-Alder reaction

Preparation of the diene and the model compound

Diene: Diels-Alder reactive furan modified Zein

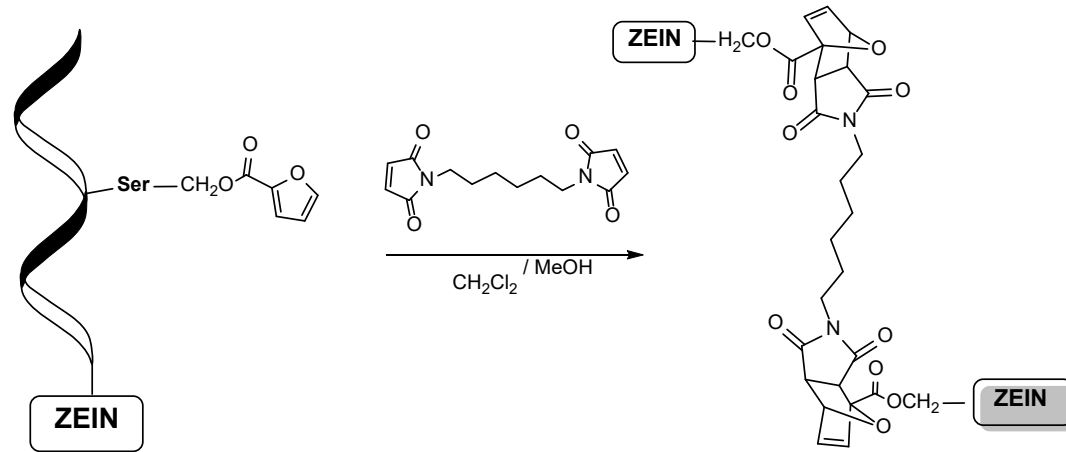


Model compound: 1,1'-(hexane-1,6-diyl)bis(1H-pyrrole-2,5-dione) + furan-2-ylmethyl acetate

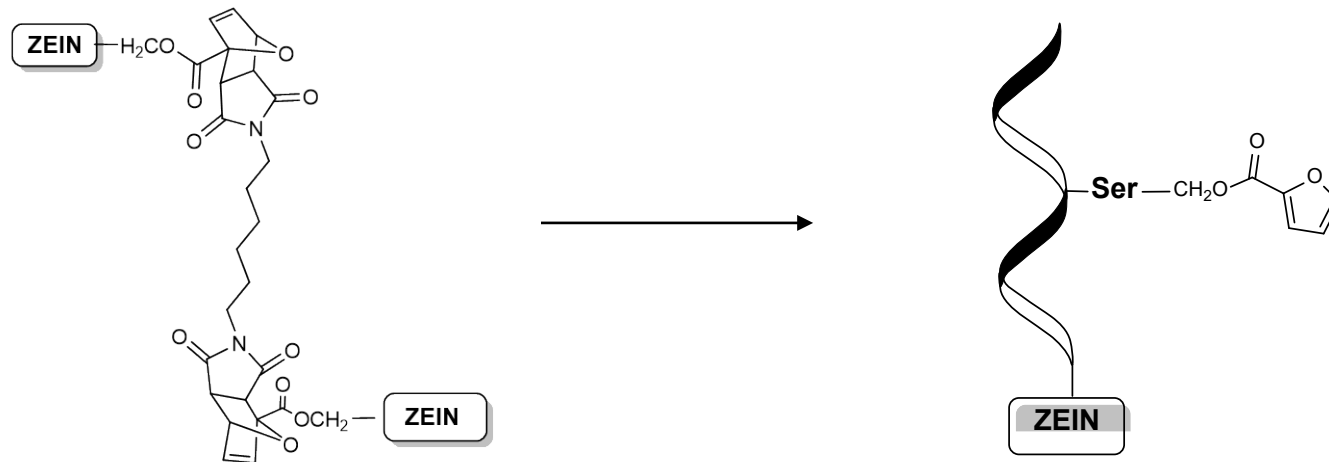


Reversible crosslinking of zein with Diels-Alder reaction

Crosslinked Furan modified zein

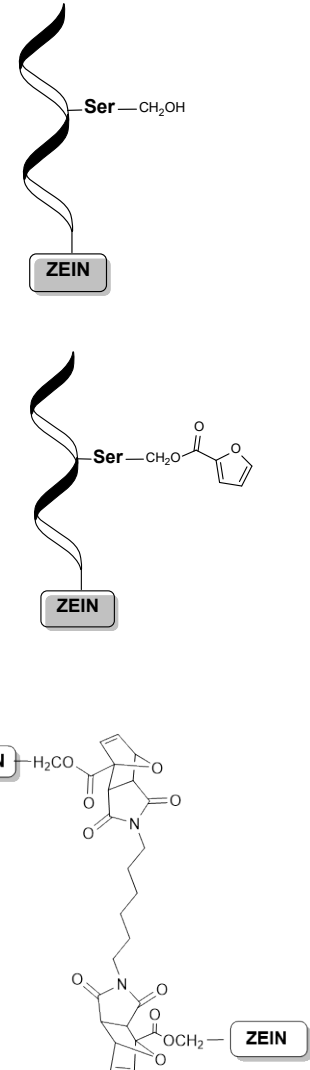
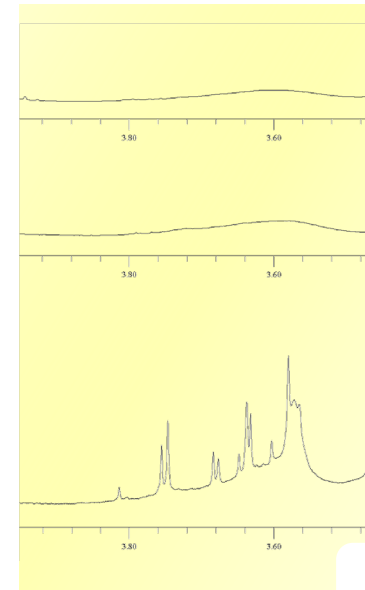
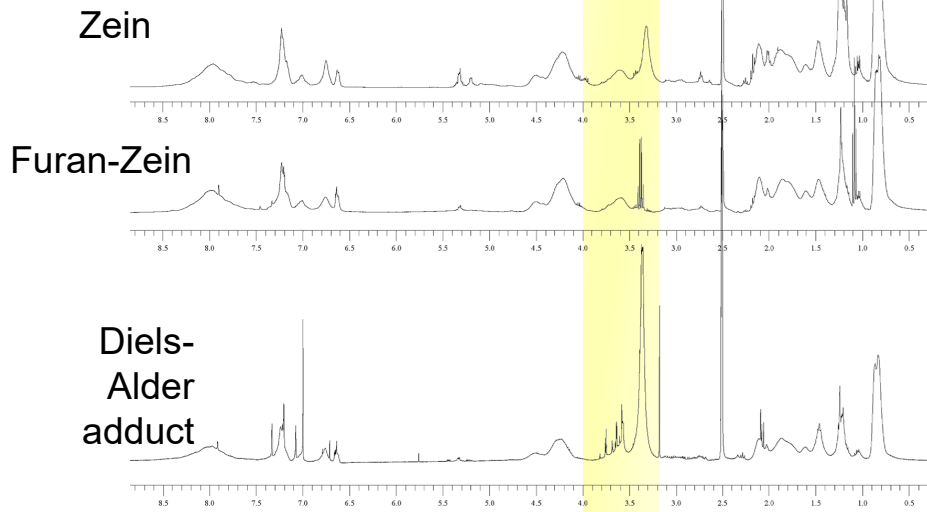


Retro Diels-Alder



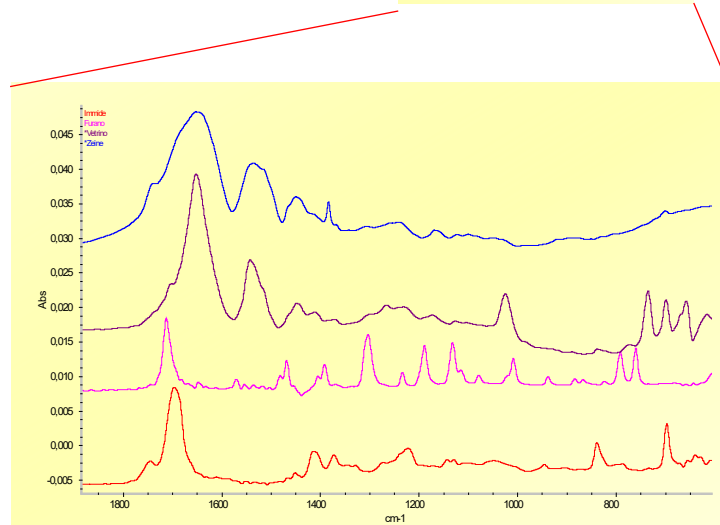
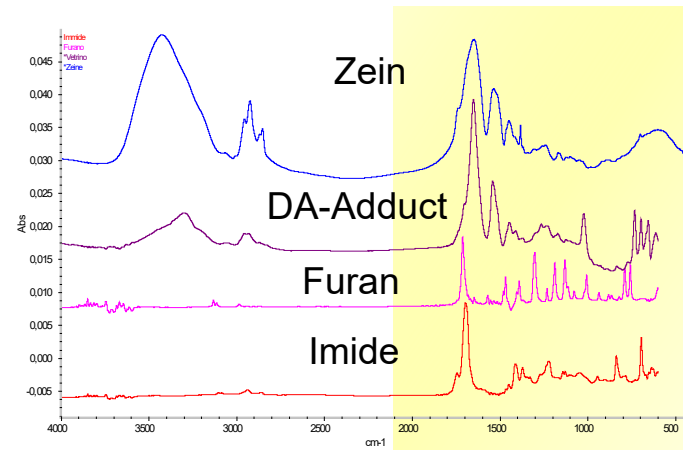
Reversible crosslinking of zein with Diels-Alder reaction

$^1\text{H-NMR}$

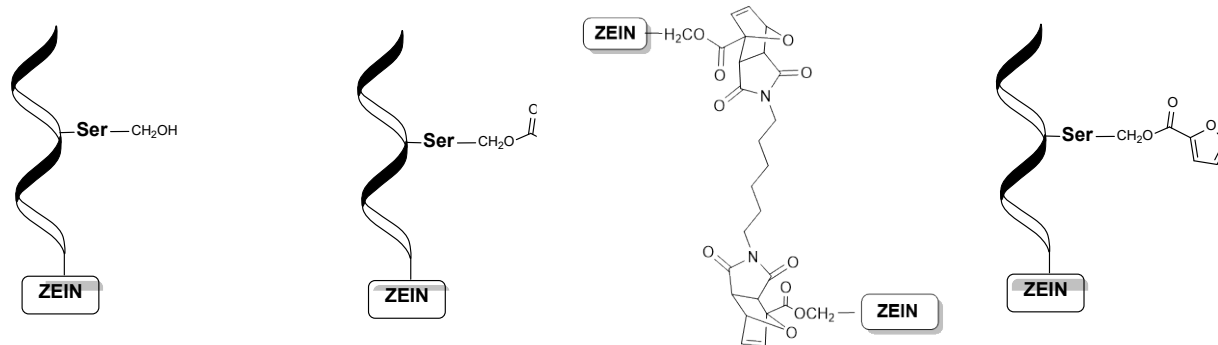
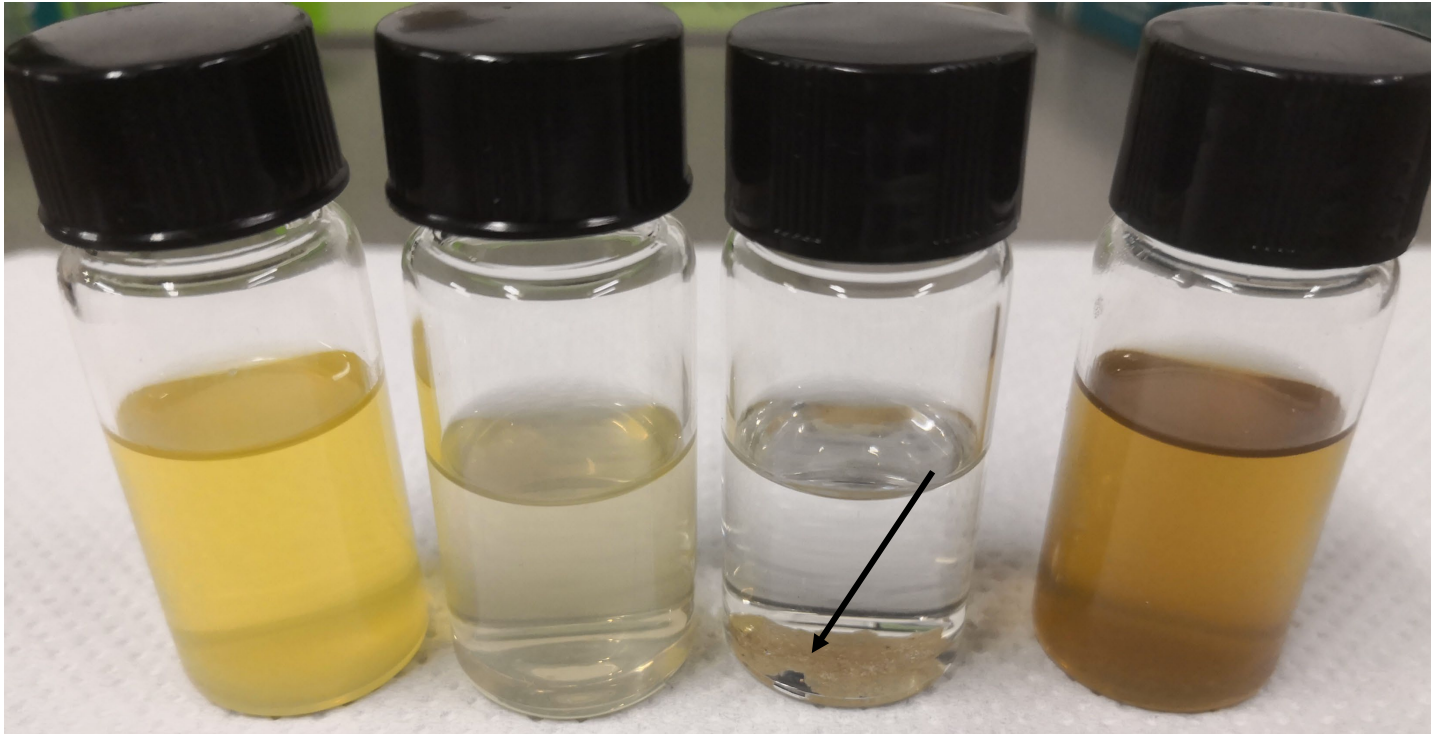


Reversible crosslinking of zein with Diels-Alder reaction

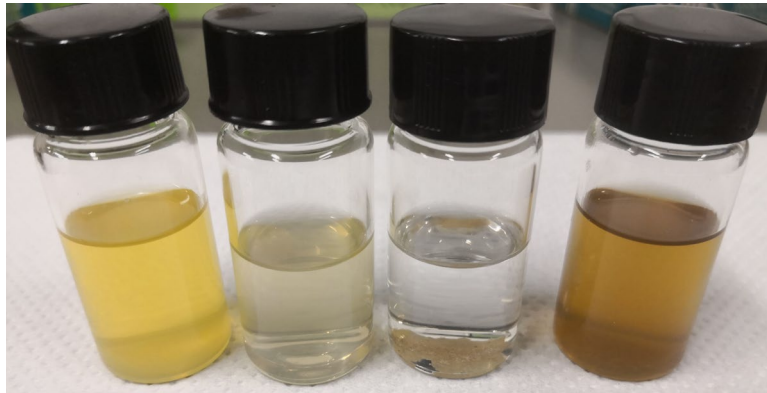
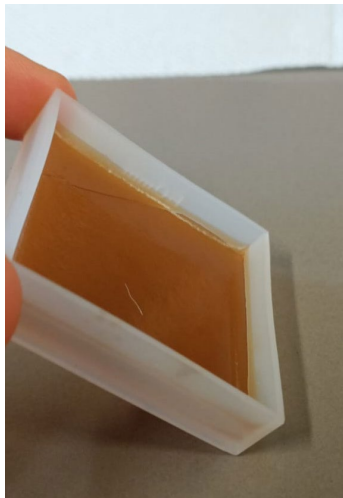
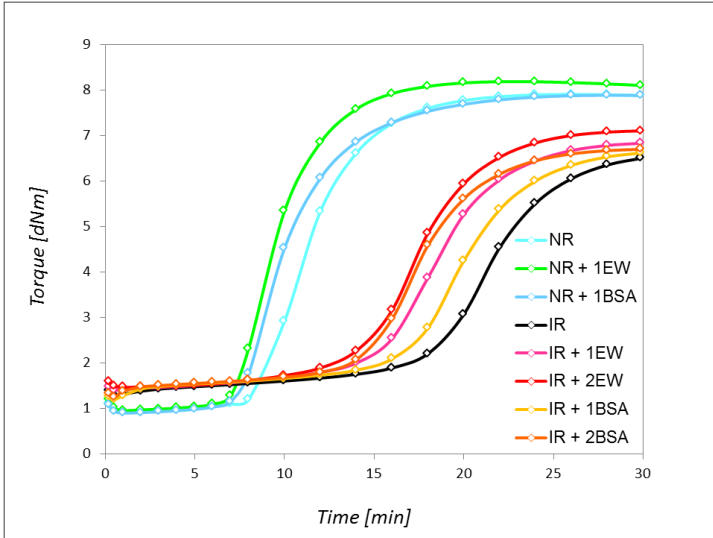
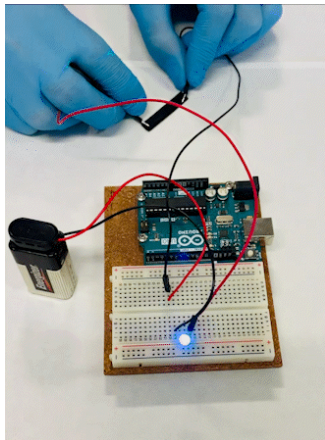
IR



Reversible crosslinking of zein with Diels-Alder reaction



Conclusions



Acknowledgments

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European Union, Next generation EU. Ministero dell'Università e della Ricerca.
PNRR Mission 4 “Education and Research”

Extended Partnership MICS – Made in Italy Circolare e Sostenibile



Thanks for your attention!

CPAC Rome Workshop 2023
Rome (I), March 20-22, 2023

