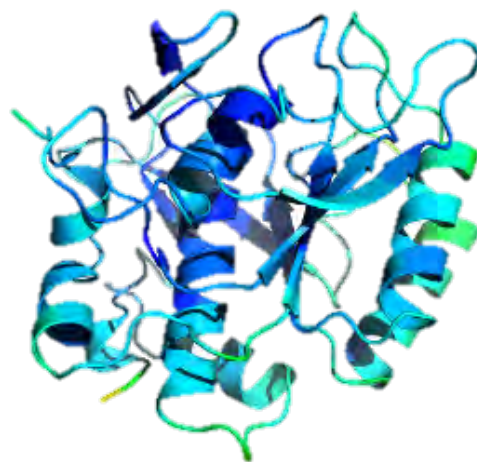




We create chemistry

Formulation of Enzymes for Industrial Applications



Grit Baier, Sonja Kübelbeck, Rute André, Katrin Tücking, Jan-Philip Merkl, Ping Li, Anna Hoschek

BASF SE, Formulation Research Platform

Advanced Materials and Systems Research

Formulation of Biological Actives

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Outline

- BASF - we create Chemistry
- Process chain for enzyme development
- Analytical tools – enzyme shelf life characterization
- Encapsulation via droplet formation
- Solid formulation of enzymes
- Cooperation with Universities

BASF – We create Chemistry

- BASF SE is one of the largest chemical producers in the world
- BASF Group comprises subsidiaries and joint ventures in more than 80 countries
- BASF operates six integrated production sites and 390 other production sites in Europe, Asia, Australia, America and Africa
- 2018 BASF employed >120,000 people, sales €62.7 billion, EBIT €6.3 billion

Research & Development - Major Growth Driver for BASF

- Over €9 billion annual sales with innovations
- Around 3,000 running research projects
- 10,000 employees worldwide in R&D

Enzymes are a Growth Field for BASF

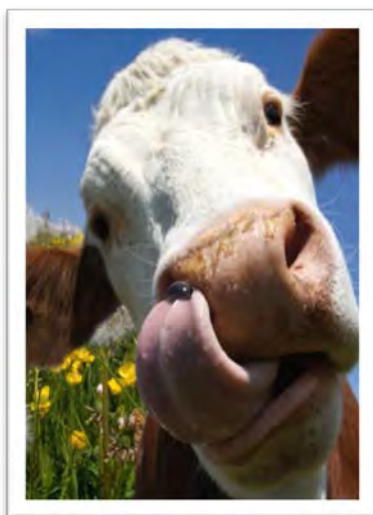
Targeting different fields (detergents, cleaners, animal and human nutrition, plant health, crop protection, cosmetics)

Home care



Protease
Amylase
Lipase
Mannanase
Cellulase
Pectate lyase

Animal & human nutrition



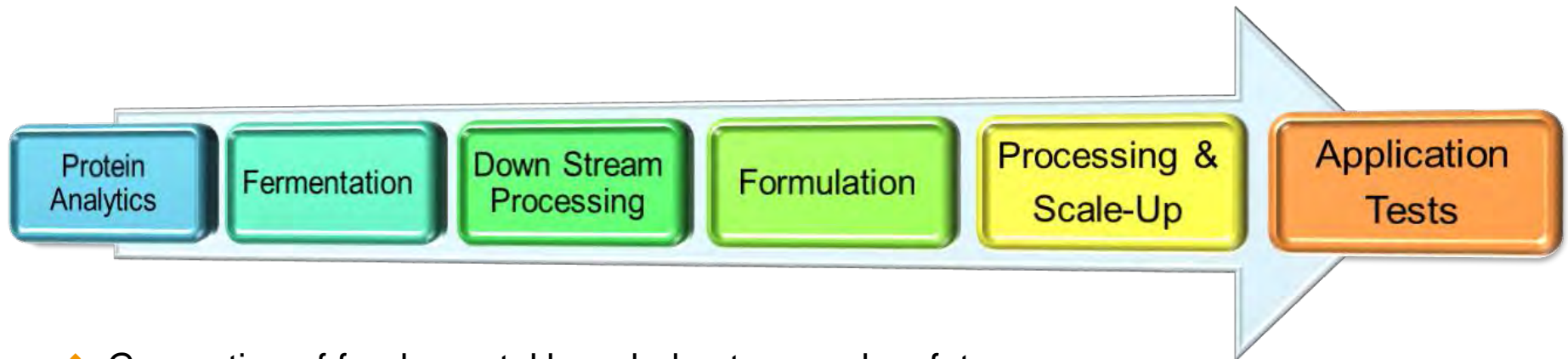
Phytase
Amylase
Cellulase
Xylanase
Galactosidase
Mannanase
Lipase
Protease

Agricultural applications



Hydrolase
Esterase
Phosphatase
Dehydrogenase

Process Chain for Enzyme Development



- ❖ Generation of fundamental knowledge to speed up future processes
- ❖ Working on formulation concepts - Combination of technology and formulation
- ❖ Each enzyme is different (pH stability, pI
- ❖ Each formulation needs to be adapted to a new enzyme
- ❖ Biological actives require special knowledge - Specific analytical tests
- ❖ Formulation & handling properties (e.g. solid formulations: flowability, dispersibility, dust)
- ❖ Usage of modelling tools to speed up formulation development (DoE, Modde, JMP)

Analytical Tools

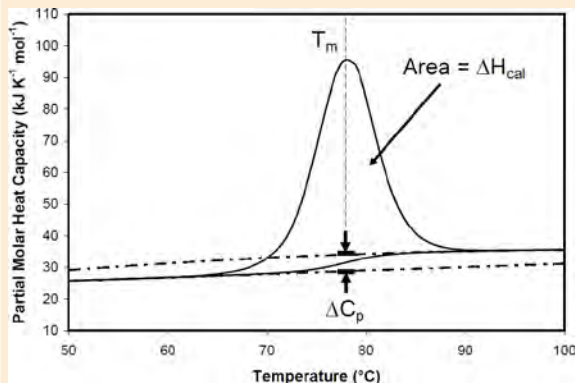
Assess formulation stability

- Development of analytical tools to assess physico-chemical stability and enzyme shelf life in formulations

Analytical Tool	Application
Chromatography (HPLC, GC, SEC, IEC)	Studying degradation
Spectroscopy (UV-Vis, Fluorescence)	Enzyme activity (shelf life)
Dynamic light scattering	Size distribution, precipitation, agglomeration
Electrokinetic potential	Overall charge, coagulation, flocculation
Thermal analysis (ITC, DSC, DSF)	Binding affinity, folding, defolding, denaturation
Microscopy (SEM, TEM)	Morphology, size and size distribution
Titration (colorimetric, redox)	Functional group

Enzyme Shelf Life Characterization

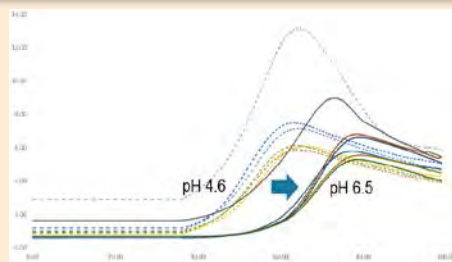
nanoDSC



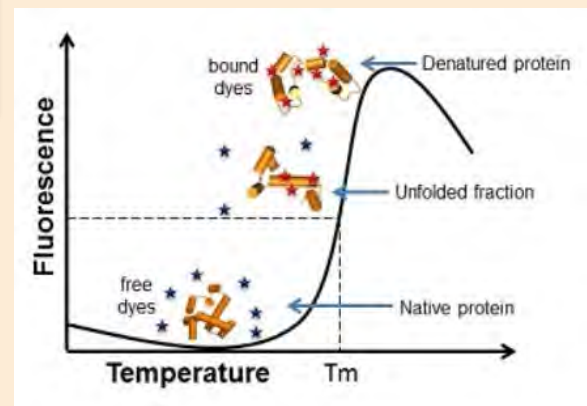
T_m Thermal transition temperature: 50% of the molecules are in their native state and 50% are in a denatured, unfolded state.

Enzyme conformational stability

Evaluation of influences on enzyme stability e.g. pH, salts, builder or buffers, surfactants, polymers



Differential Scanning Fluorimetry



Thermal shift assay quantifies the change in thermal denaturation temperature of a protein.

Enzyme shelf life

Gallery™

Automated photometric analyzer
Capacity of up to 350 tests/hr
Small sample volume (60 μL)



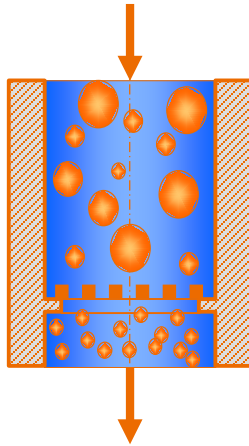
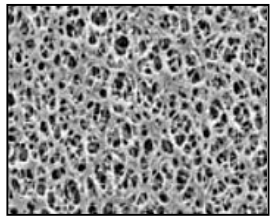
“Pre-screening” of enzyme formulation (absorption & fluorescent based assays)



Encapsulation via Droplet Formation

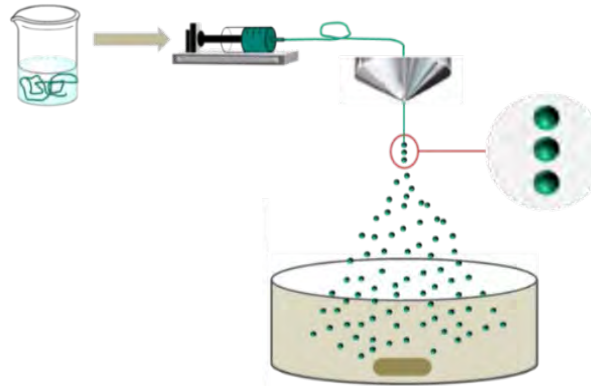
Increased stability of the encapsulated enzyme against environmental influences

Membranes



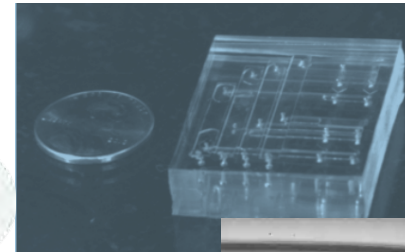
Droplet sizes < 80 μm

Vibrating nozzle



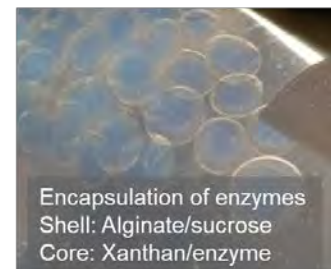
Droplet sizes > 80 μm

Microfluidics



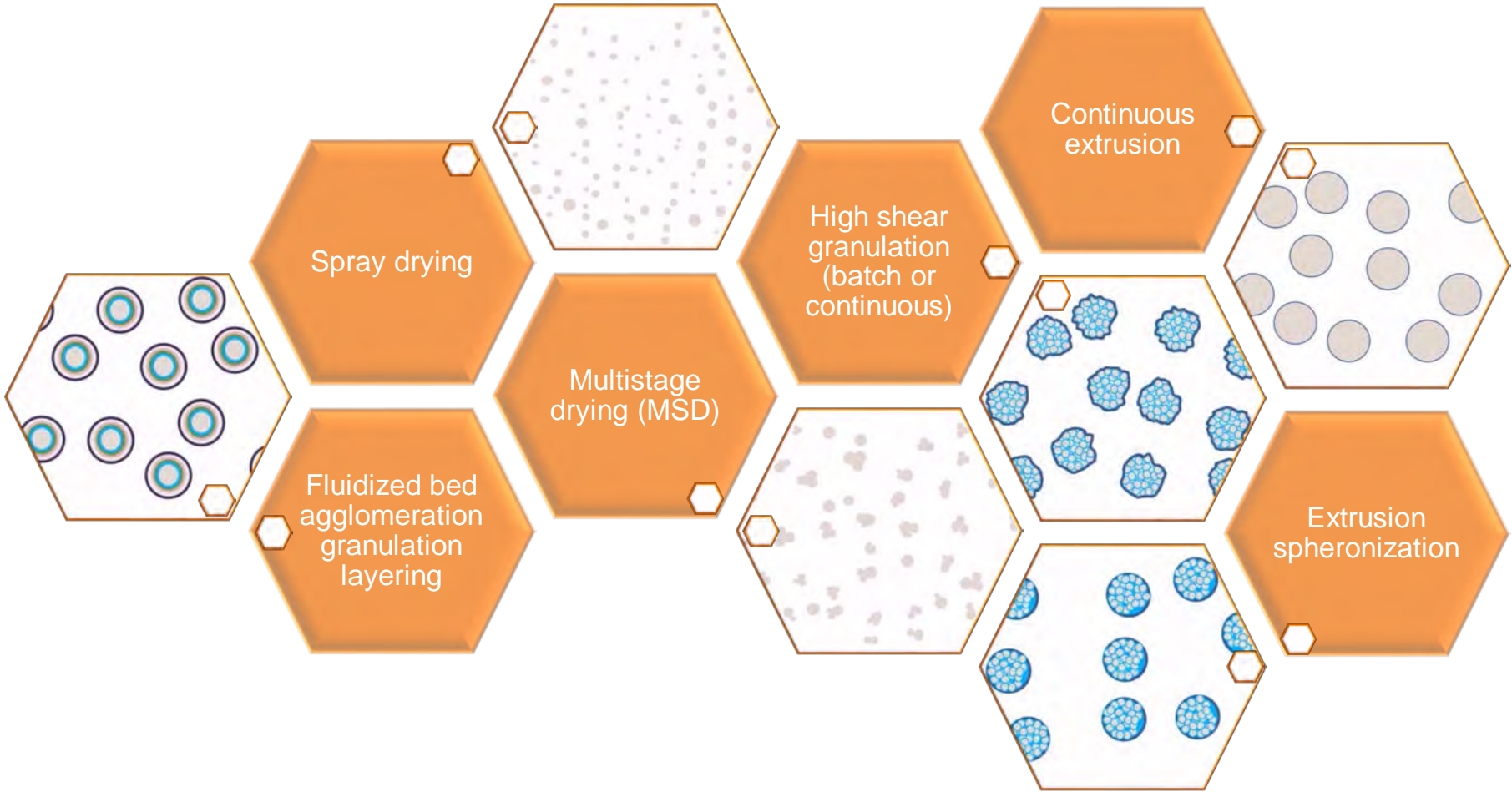
Droplet sizes < 30 μm

- Smart and mild procedures (low energy dissipation rates)
- No chemical reaction - no enzyme destruction
- Membranes & VN: (Narrow) particle size distribution
- μF : monomodal particle size distribution
- Scalable technologies
- Tunable properties (shell thickness, particle size/shape)
- Adjustable release characteristics



Solid Formulation of Enzymes

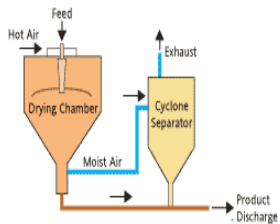
Technologies Main Categories



Solid Formulation of Enzymes

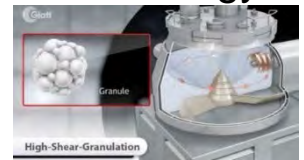
Spray Drying & Multistage Drying

- ❖ Product is dried during atomization
- ❖ Product is atomized in a spray dryer, dried and agglomerated in a fluidized bed



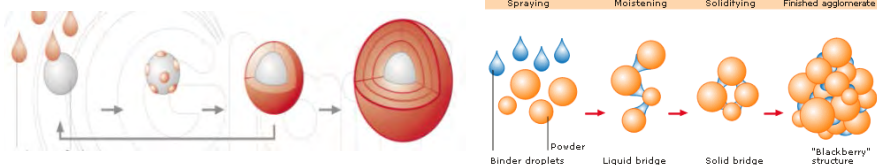
Batch & continuous high shear granulation/agglomeration

- ❖ Granulates are formed during mixing with liquid additives
- ❖ Cont. high shear agglomeration: similar mechanism, but with lower shear energy input due to short processing time



Fluidized bed agglomeration & granulation-layering

- ❖ Enzyme solution and additives are sprayed to form liquid bridges
- ❖ Enzyme solution is sprayed on a carrier and further coated with multiple layers



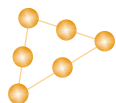
Extrusion spheronization & continuous extrusion

- ❖ Mixing enzyme with matrix materials, extrusion
- ❖ Spheronization
- ❖ Drying & coating



Cooperation with Universities

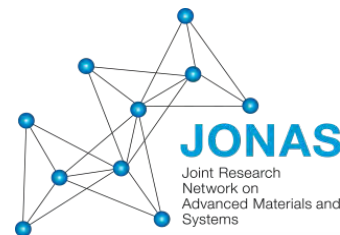
We leverage a global network of PostDoc Centers



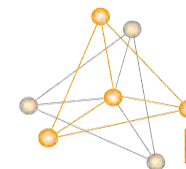
CARA
California
Research
Alliance



NORA
North American Center
for Research on
Advanced Materials



JONAS
Joint Research
Network on
Advanced Materials and
Systems



NAO
Network for
Advanced Materials
Open Research



**University of California,
Berkeley**
Biosciences & -engineering
Sensors and Systems,
Materials, Electronics,
Catalysis



**University of California,
Los Angeles**
Materials for Energy and
Electronics



Stanford University
Electronics,
Materials,
Computer Science &
Modelling, Catalysis



**University of California,
San Francisco**
Biosciences & -engineering,
Computational Biosciences



**University of California,
Davis**
Agricultural Sciences
Food Science and Nutrition
Formulation



**University of
Massachusetts,
Amherst**
Polymer chemistry,
- physics & -
engineering, food
science, analytics



**Harvard University,
Cambridge**
Micro/nano-structured
materials, soft matter
science, bioengineering



**Massachusetts
Institute of
Technology,
Cambridge**
Materials science &
engineering, integrated
systems, bioengineering,
computer science



**I.S.I.S. - Université
de Strasbourg**
Supramolecular
chemistry and physics,
nano-structured
materials



**University of
Freiburg**
Polymer chemistry
and - processing,
micro-systems and
surface modification



ETH Zurich
Material science,
colloidal engineering,
biosystems & -
surfaces, construction



Tsinghua University
Colloids



**Beijing University of Chemical
Technology**
Composites



Beijing Institute of Technology
Isocyanate Chemistry



**Changchun Institute of Applied
Chemistry**
Polymer Physics



**Fudan
University**
Colloids; Living Polymerization



Kyoto University
Living Polymerization



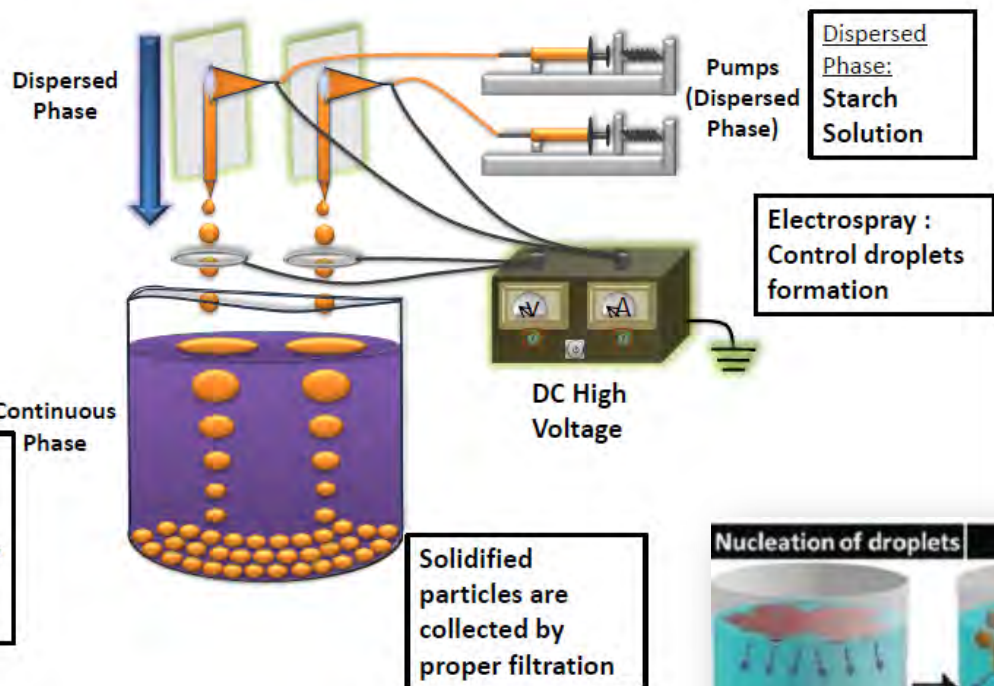
**Hanyang
University**
Composites

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Cooperation with Universities

Osmo-solidification of all-aqueous emulsion

Cooperation with University Hong Kong



Advantages of all-aqueous emulsions

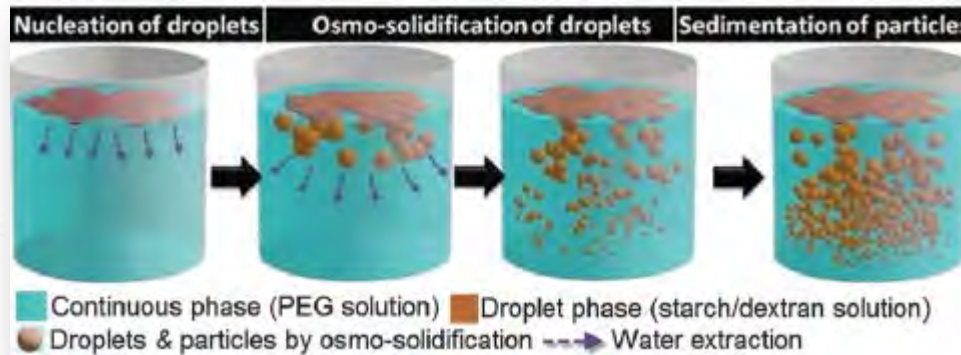
- ❖ Non-toxicity
- ❖ Cost-effectiveness
- ❖ Simplicity in fabrication process



Osmo-solidification of all-aqueous emulsion with enhanced preservation of protein activity†

Qingming Ma,^{ab} Yang Song,^{ab} Grit Baier,^c Christian Holtz^c and Ho Cheung Shum^{*ab}

J. Mater. Chem. B, 2016, **4**, 1213–1218



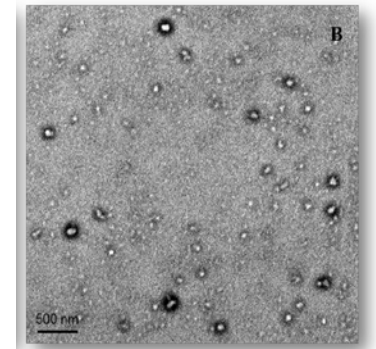
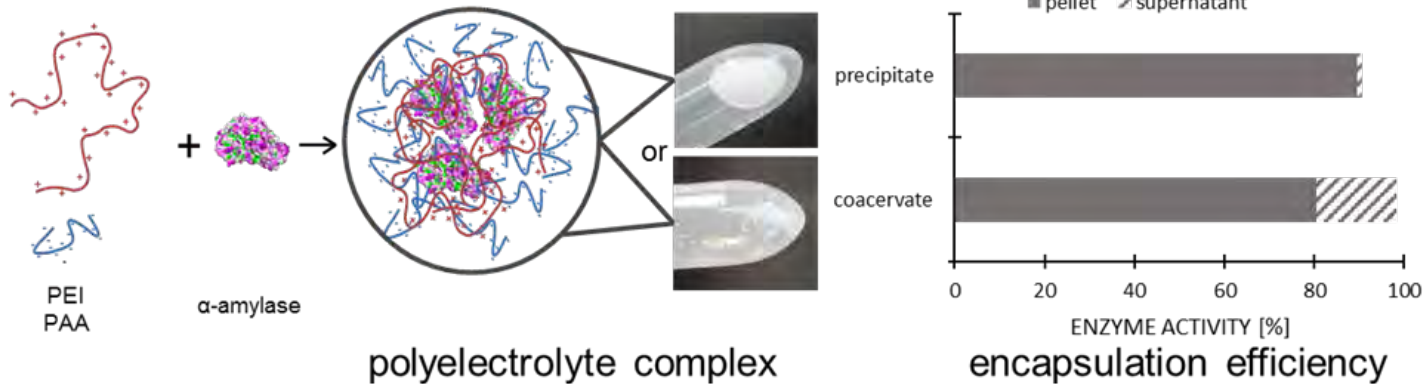
Cooperation with Universities

Liquid Formulation of Enzymes – TU Darmstadt, Prof Andrieu-Brunsen

Immobilization of α -amylase in Polyelectrolyte Complexes

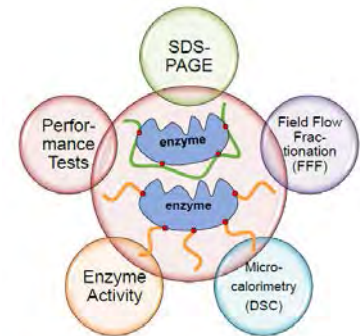
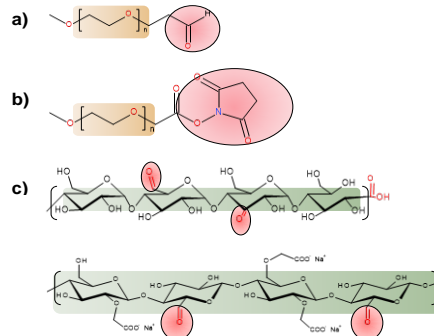
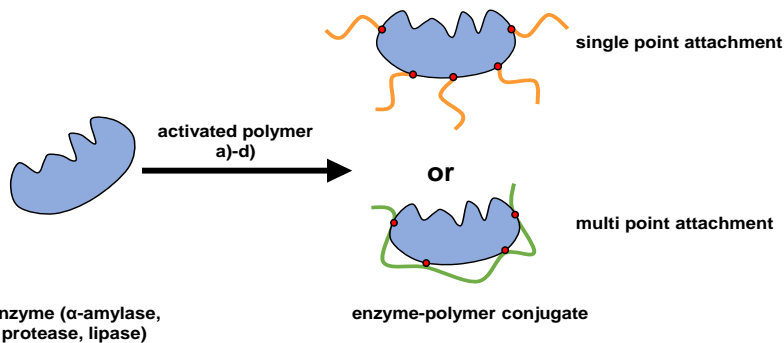


Sonja Kübelbeck, Jules Mikhael, Sebastian Schoof, Annette Andrieu-Brunsen, Grit Baier*



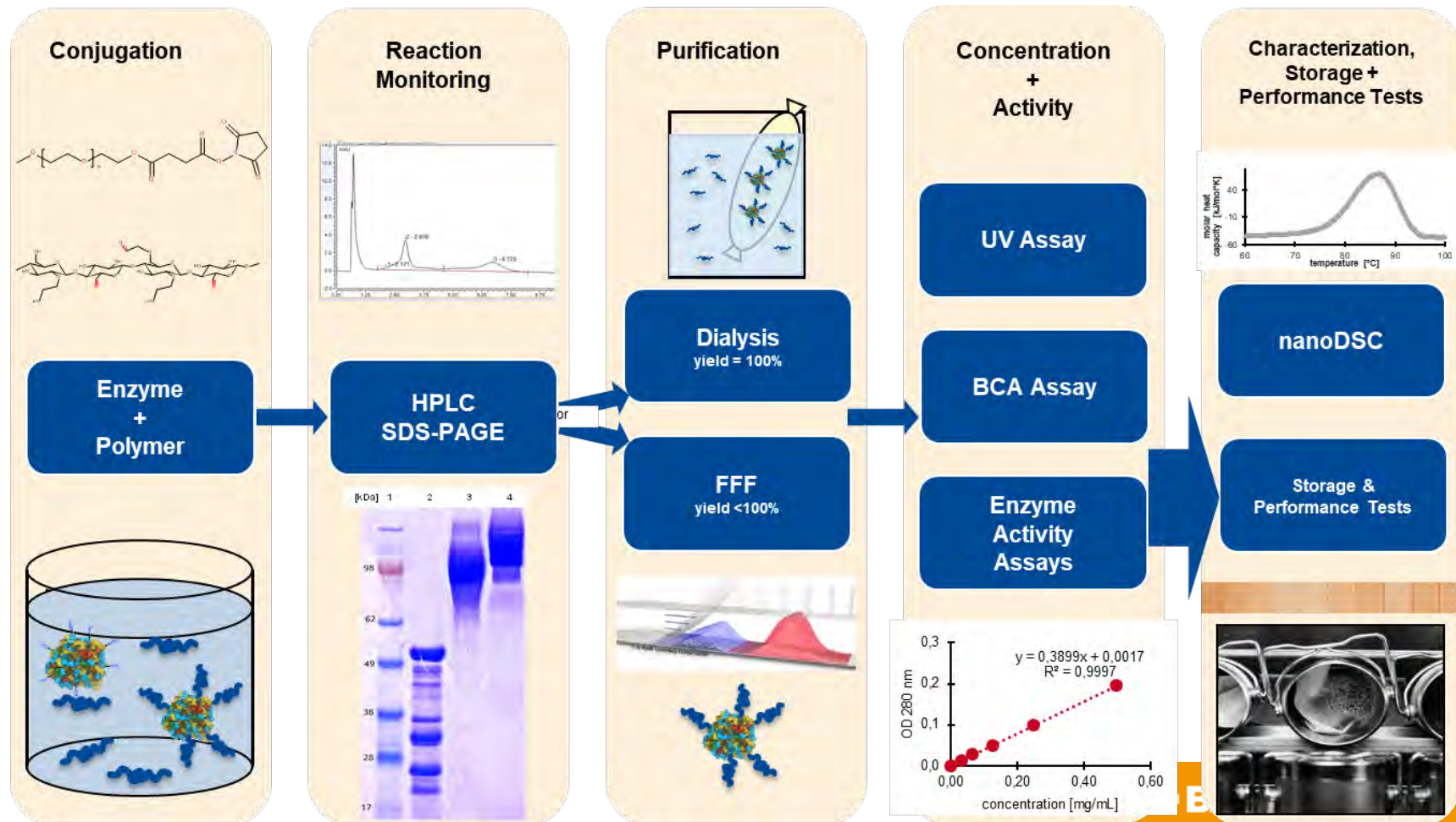
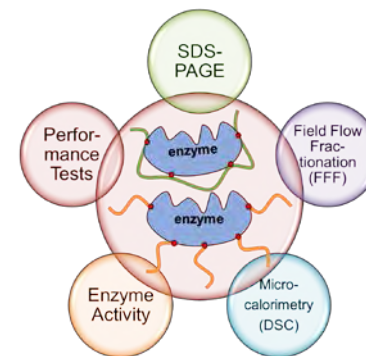
Enzyme-Polymer Conjugates to enhance enzyme shelf life in a liquid detergent formulation (*Macromolecular Bioscience*, 18 (7), 2018)

Sonja Kübelbeck, Jules Mikhael, Harald Keller, Rupert Konradi, Annette Andrieu-Brunsen*, Grit Baier*



Enzyme-Polymer Conjugates

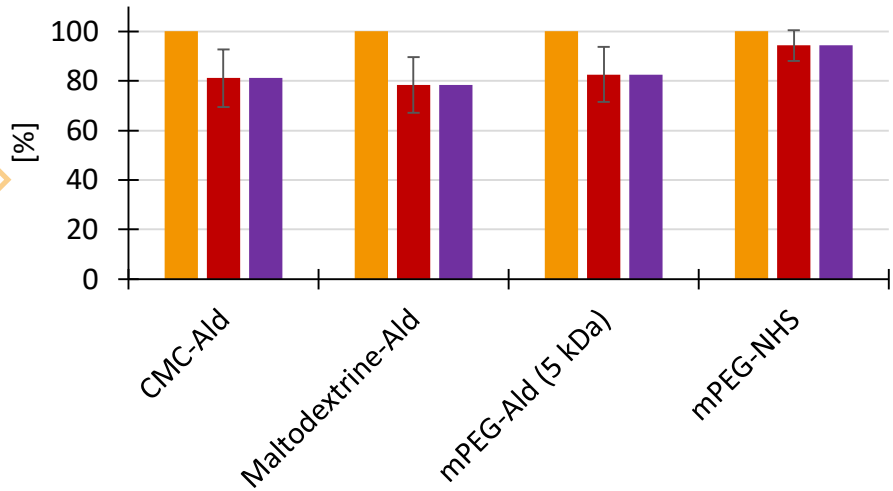
Systematic Approach



Enzyme-Polymer Conjugates

Results

α-amylase
+
CMC-Ald
Maltodextrin-Ald
mPEG-Ald
mPEG-NHS



Conversion Rate
Enzyme Activity
Yield = Conversion Rate x
Enzyme Activity

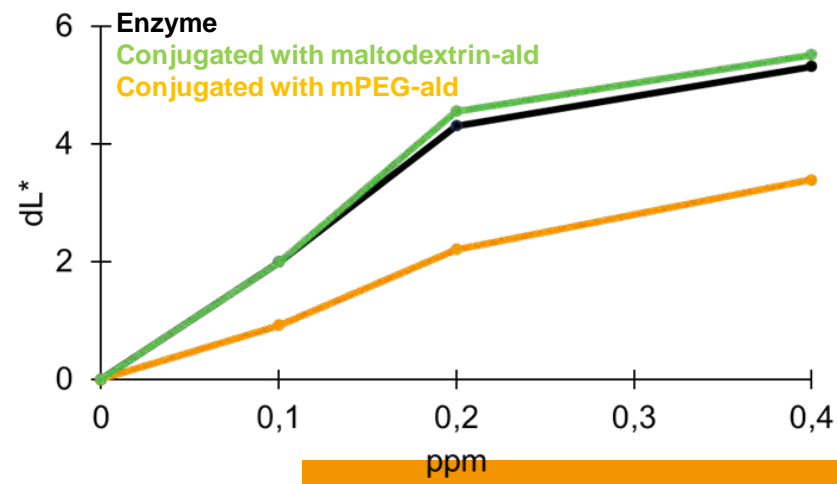
Very efficient conversion rate (100%) with at least 80% enzyme activity & overall yield.



Stain (rice starch)
Detergent Formulation (Persil) @ 40 °C
3 different concentrations [ppm]
Measuring of L* before and after washing
→ brightness



Launder-O-meter



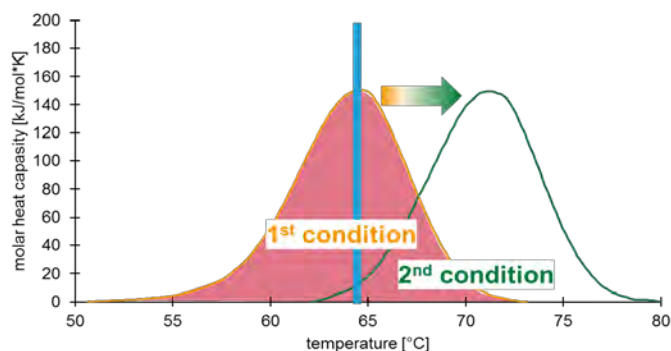
Higher stability of conjugated enzymes within standard detergent formulations & wash performance as good as native amylase



Enzyme-Polymer Conjugates

Results – Thermal Stability

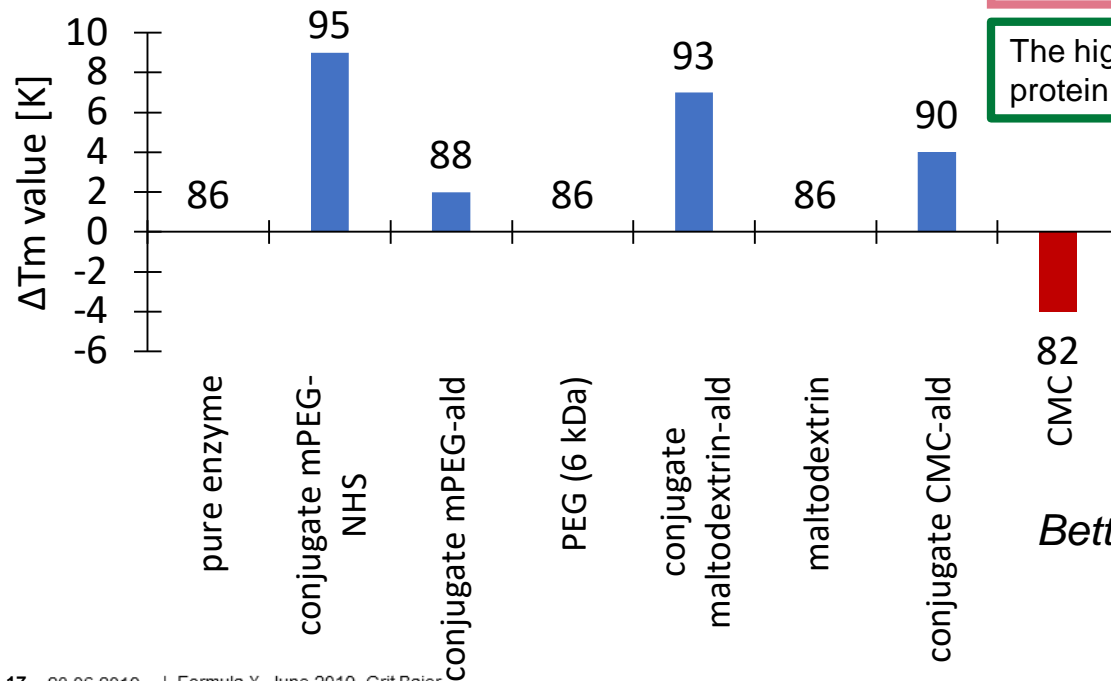
Differential Scanning Calorimetry (nanoDSC)



T_m : 50% of the protein are in their native and 50% are in a denatured state

ΔH_{cal} (area under the curve):
Sum of all enthalpy changes due to protein unfolding

The higher T_m value, the more stable the protein



Better results with conjugated enzymes



Summary

- Identification of the best enzyme formulation concept to improve stability
- Understanding the factors/ingredients which contribute to enzyme stabilization
- Screening of new materials, procedures and smooth technologies
- Development of analytical methods to check physico-chemical, colloidal & biological properties in formulated systems
- Choosing a proper formulation/encapsulation technology helps to increase enzyme survivability
- External partners help us to be more successful

Thank you very much for your attention !



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