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# Future of Cleaning: The Enzymatic Solution

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 **Univar**Solutions

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*Growing* Together

**Chemical Innovation?**

**Advanced Robotics?**

# What is the Future of Cleaning?

**Novel Packaging  
&  
Dispensing Systems?**

**Machine Learning  
&  
AI Analytics?**

## Chemical Innovation

- Novel Chemical Technology
- Manufacturing Innovation
- Combinatorial Formulation



## “Smart” Technology

- Utility Monitoring
  - Water Consumption
  - Energy Consumption
- Data Driven Product Dosing
- Hygiene Analytics and Reporting



## Biome Control

- Home Biome Engineering

## Robots!



## **Chemical Innovation**

- Novel Chemical Technology
- Manufacturing Innovation
- Combinatorial Formulation

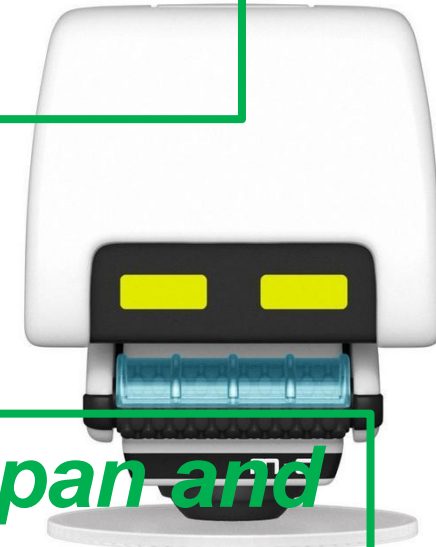
## **“Smart” Technology**

- Utility Monitoring
  - Water Consumption
  - Energy Consumption

## **Biome Control**

- Home Biome Engineering

**Robots!**



**Enzymatic & Microbial Products Span and Enhance Multiple Innovation Platforms**

## The information age has created an increasingly educated consumer



# Future of Cleaning: Green Confusion

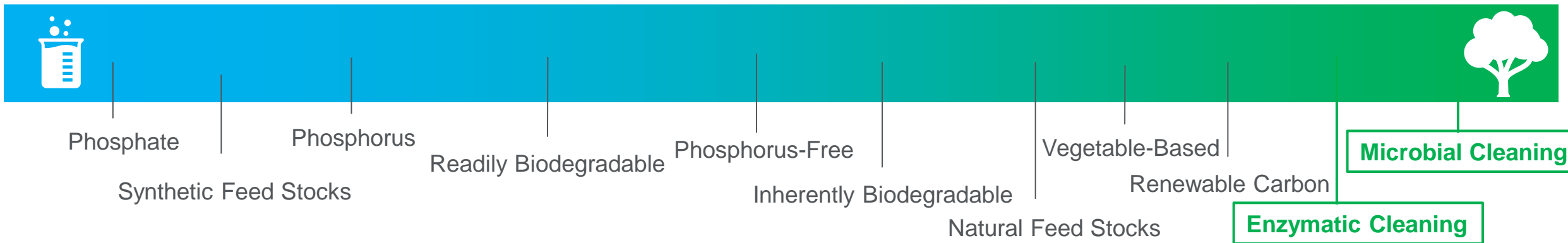


## The Green Spectrum

*NPE's, STPP*

*EDTA, LAE, Polyacrylates, SLS*

*Enzymes*



## Proteases

- Among the first enzymes used in cleaning applications
- Basic ingredient in both laundry and dish products
- Cleaves proteins into smaller chains of amino acids
- Common protein stains:
  - **Meat**
  - **Grass**
  - **Milk**
  - **Blood**
  - **Egg Yolk**
  - **Sweat**

## Amylases

- Starch stains can act as 'glue' for dirt particles in the air and wash water, making stains worse
- Cleaves large starch molecules into more manageable sugars
- Common starch stains:
  - **Potatoes**
  - **Pasta Dishes**
  - **Baby Food**
  - **Gravy**
  - **Condiments**

## Lipases

- Greasy stains are among the most challenging to remove, especially from synthetic fabrics
- Cuts lipids into smaller pieces which can be readily incorporated into surfactant micelles
- Common greasy stains:
  - **Cooking Oils**
  - **Fast Food**
  - **Butter**
  - **Cosmetics**

## Mannanases

- Galactomannans are widely used in food and industrial applications as stabilizers and thickeners
- Much like starch stains, invisible mannan stains can serve to provide a surface for additional soils
- Common mannan stains:
  - **Guar gum**
  - **Locust Bean Gum**
  - **Processed Food**
  - **Personal Care Products**

## Licheninase

- Current dietary trends in high fiber foods as well as plant-based milk alternatives have created an increasing need for licheninases
- Cuts large hemicellulosic polysaccharides into more easily managed sugars
- Common fiber stains:
  - **Oats**
  - **Barley**
  - **Quinoa**
  - **Oat Milk**

## Pectate Lyase

- Pectin stains arise from both natural and processed foods and is one of the reasons fruit and juice stains can be so hard to remove
- Cleaves pectin molecules into more soluble short chain sugars
- Common pectin stains:
  - **Fruit Juices**
  - **Smoothies**
  - **Tomatoes**
  - **Bananas**
  - **Jams & Jellies**



## Cleaning Cellulases

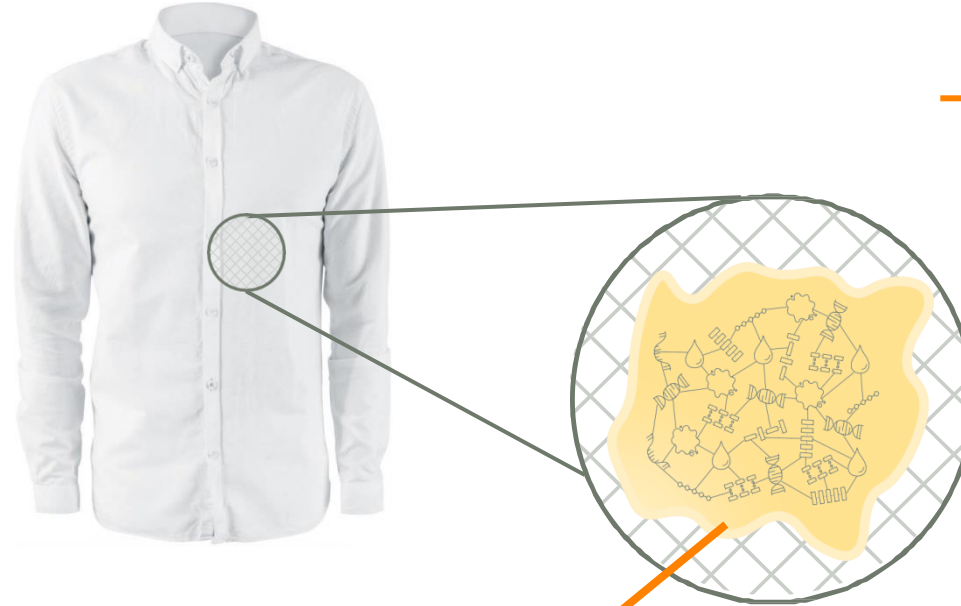
- Prevents redeposition of non-bleachable soils from dirt, clay and mud particles which can lead to fabric graying and color dullness over time
- Particulates can get trapped in short splintered textile fibers over time
- Function by removing ends of broken cellulose fibers that bind dirt
- Complimentary cleaning mechanism to common anti-redeposition agents

## Care Cellulases

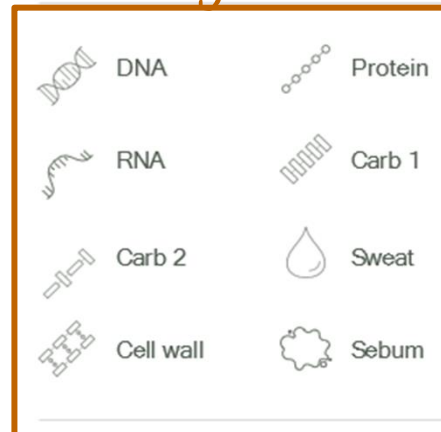
- Effectively removes fuzz and pill build-up on cotton fabric
- Provides both a maintenance and repair effect on the look of cotton
- Similar to cleaning cellulases, care cellulases modify the surface of the textile to restore color and/or whiteness
- Alternative technology to traditional optical brighteners

## Body Grime

- Invisible to the naked eye
- Builds up and trap dirt, bacteria and odors
- Fragrance masks, but does not remove odors
- Sanitizers and bleach kill bacteria, but remaining body grime will lead to the reoccurrence of washed clothes not feeling clean and fresh



### Body Grime



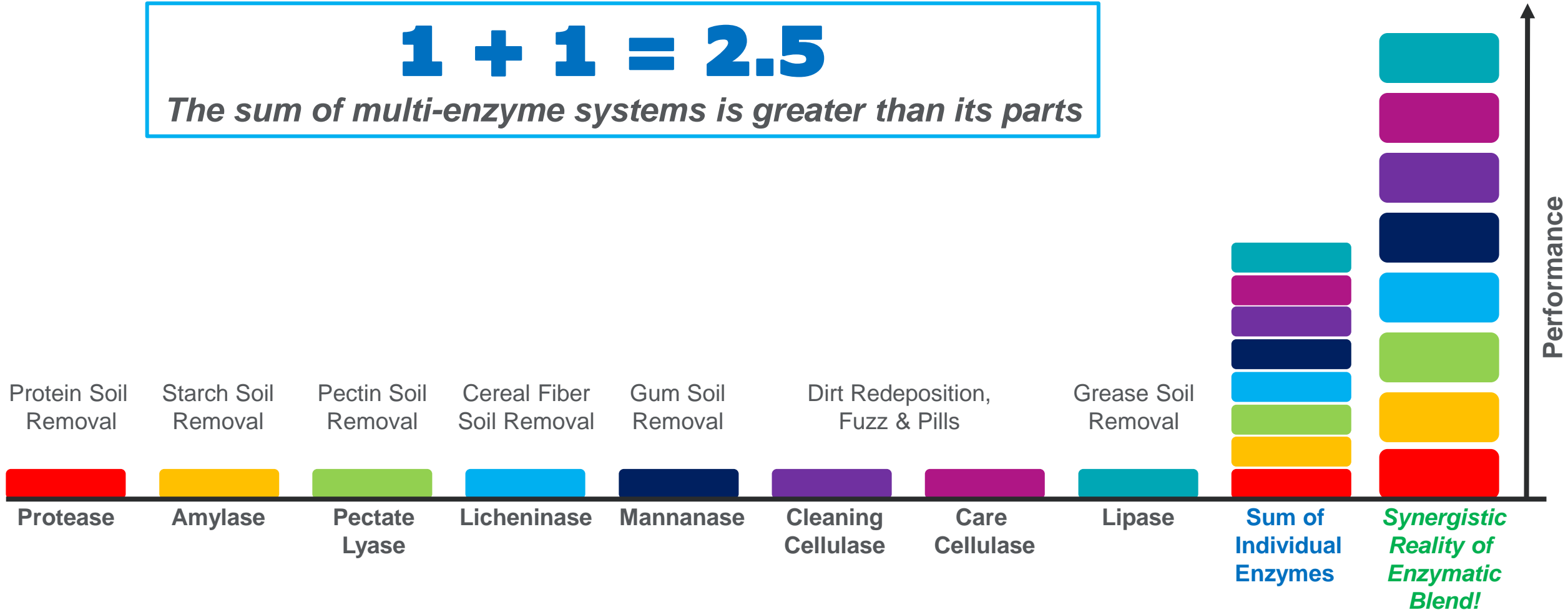
## Phosphodiesterases

- New class of enzymes currently entering the market, also referred to as a nuclease
- Target substrate is extracellular DNA, also called 'Body Grime'
- Cleaves the phosphodiester bond found in eDNA
- Body grime acts as a glue for dirt and malodors

# Future of Cleaning: Multi-enzyme Solutions

$$1 + 1 = 2.5$$

*The sum of multi-enzyme systems is greater than its parts*



## Polyols

- Conventional approach is to use 2-5% polyol; e.g. propylene glycol and/or glycerol
- Particularly important when using boric acid protease stabilization
- Newer enzymes are more robust and may not require the addition of polyols

## Calcium

- Use 0.02 – 0.06%  $\text{CaCl}_2$  for optimal protease and amylase stability
- Newer enzyme variants do not require added salts

## pH

- Preferably near biological pH, i.e. 6.5 – 8.5

## Order of Addition

- Add CaCl<sub>2</sub> and sodium formate during the heating step
- Addition of enzymes should occur at the end of the batching process when the temperature is reduced
- If making a multi-enzyme system, add each enzyme individually
- Do not pre-blend enzymes prior to adding to the batch
- Alternatively, use pre-stabilized and blended enzyme solutions from the manufacturer

## Surfactants

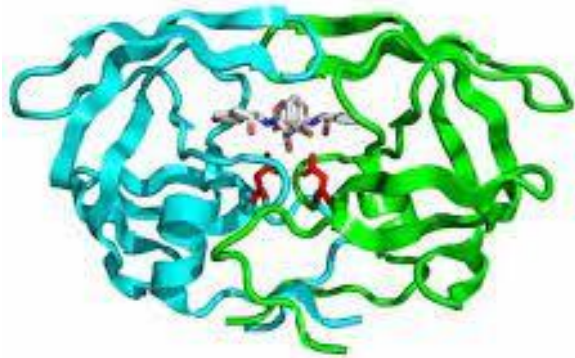
- Conventional approach is to use mixed surfactant systems keeping the anionic-to-nonionic ratio at 1:1 or preferably 1:2.
- LAS can challenge enzymatic stability, so combining with SLES can mitigate this issue
- Newer enzyme classes are more robust and less sensitive to surfactant chemistry

## Other Considerations

- Strong chelators should be used with caution, but newer enzymes are progressively more tolerant to chelants
- Avoid bleach and formaldehyde-releasing preservatives. CMIT/MIT, BIT and 2-Phenoxyethanol are all fine
- Use caution when blending with oxidizing and reducing agents
- Most minor ingredient, i.e. fragrance and dyes, are not a concern

## Enzymes

- Produced by all living organisms
- Not alive
- Complex proteins
- Do a single, highly specific reaction, repeatedly
- Initiate bond cleavage thousands of times per second



## Microbes

- Living organisms
- Take time to awaken and show activity
- Multiply and clean based on nutrient availability
- Contain >2 million proteins
- Biological nanotech, i.e. 'Enzyme Factories'



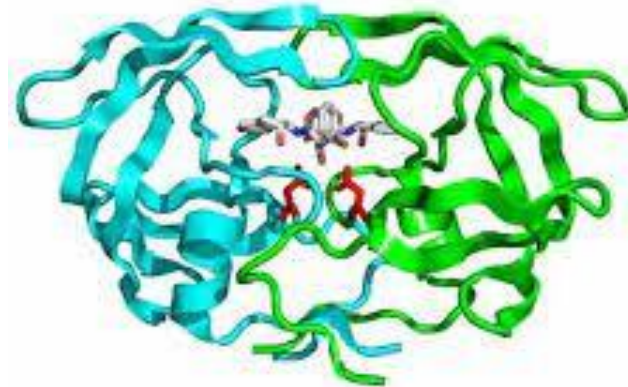
## Chemistry

Immediate removal and encapsulation of soils



## Enzymes

Quick degradation of specific targeted organic soils



## Microorganisms

Continuous degradation of organic soils including protein, starch, fat, volatile fatty acids, etc.



Time

0

1 Min

1 Hour

Multiple Days

## Surfactant Considerations:

### **Anionic Surfactants**

- Can contain preservatives as part of the manufacturing process – potential impact on germination
- Generally compatible
- Avoid alkylbenzene sulfonate, alkyl sulfonates and alkyl sulfates
- Recommendation: SLES

### **Nonionic Surfactants**

- Generally compatible and recommended
- Recommendation: Alkyl polyglucosides (APGs) and alcohol ethoxylates

### **Amphoteric Surfactants**

- Generally compatible – can be pH dependent
- Avoid cocamidopropyl betaine due to the presence of a quaternary ammonium cation

### **Cationic Surfactants**

- Avoid – May impact spore viability and/or cause spore clumping



## pH Range & Considerations:

Cytoplasmic pH homeostasis has been studied extensively in *B. subtilis*, (model organism for Bacillus species) which maintains cytoplasmic pH within approximately pH 7.3 to pH 7.6 during vegetative growth over a range of environmental pH, from pH 6.0 to pH 9.0

## Chelant Considerations:

Compatible chelators include the following:

- Sodium citrate
- Methylglycinediacetic acid (MGDA)
- Tetrasodium salt of N,N-Dicarboxymethyl glutamic acid (GLDA)
- Tetrasodium salt of iminodisuccinic acid

## Preservative Considerations:

**Recommended:** 2-phenoxyethanol (\*note\* Not a registered preservative in all countries)

**Possible:** pH Sensitive preservatives, i.e. sorbates and benzoates (Kalaguard SB). Greatest efficacy at pH <6

**Not Recommended:** Chlorine, peroxide, peracids, glutaraldehyde, formaldehyde release agents

\*note\* Isothiazolinones have been used, but may inhibit cleaning. Can be used in dilutable products, but will require testing.

## **Enzyme Boost Considerations:**

Enzymes may be included with the spore package, but spore stability would need to be closely monitored during product development due to possible interactions between the spores and the enzyme stabilizer package.

## **Fragrance Considerations:**

Generally compatible, but many natural fragrances, i.e. essential oils, can have an inhibitory or 'kill' effect on the spores.



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