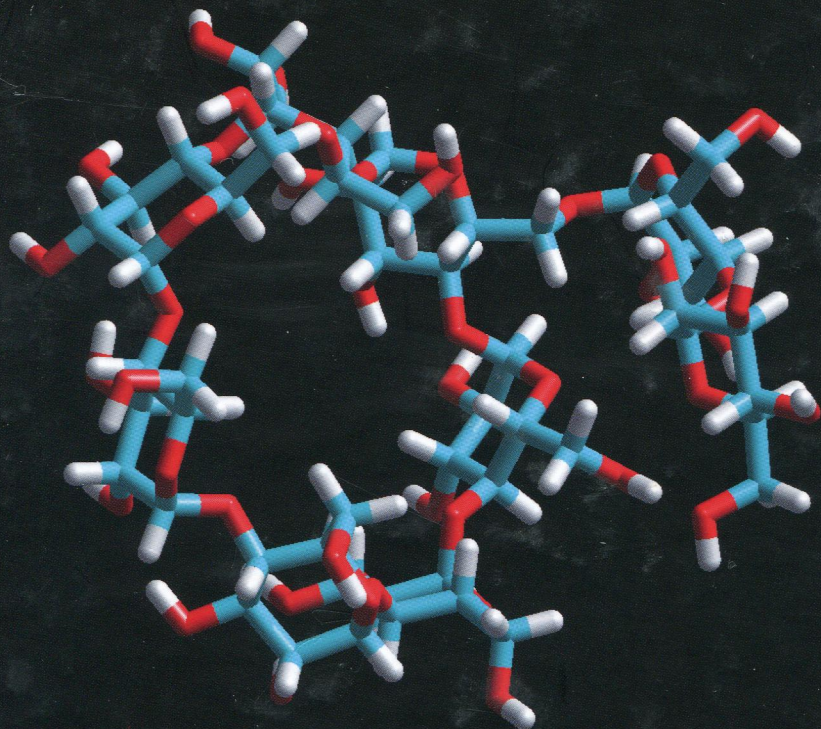




Zheng-Yu Jin



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Preparation and Application



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CONTENTS

Preface	v
Acknowledgment	vii
1. Introduction	1
<i>Jun-Rong Huang, Hai-Ning Zhuang and Zheng-Yu Jin</i>	
1.1 History	1
1.2 Nomenclature, Classification, Structure and Property	3
1.2.1 Nomenclature	3
1.2.2 Classification	4
1.2.3 Structure	8
1.2.4 Property	10
1.3 Inclusion Complex Formation, Preparation and Characterization	12
1.3.1 Formation of inclusion complexes	12
1.3.2 Methods of preparation of inclusion complexes	15
1.3.3 Characterization of inclusion complexes	16
References	18
2. Enzymes in Preparing Cyclodextrins	19
<i>Sheng-Jun Wu, Xiu-Ting Hu, Jin-Moon Kim and Jing Chen</i>	
2.1 Introduction	19
2.2 CGTase	19
2.2.1 The catalytic mechanism of CGTase	20
2.2.1.1 The structure of CGTase	20
2.2.1.1.1 The primary structure of CGTase	20
2.2.1.1.2 The domain and active centers of CGTase	21
2.2.1.2 The catalytic mechanism of CGTase	22

2.2.1.3	The advances in the product specificity of CGTase research	26
2.2.2	Classification of CGTase and their bacteria sources	28
2.2.2.1	Classification of CGTase	28
2.2.2.2	Bacteria source of CGTase	30
2.2.3	The enzymatic properties of CGTase	30
2.2.3.1	The nature of CGTase from <i>Bacillus</i> <i>alkalophilus</i> 1177	31
2.2.3.1.1	Molecular weight	31
2.2.3.1.2	Kinetic constants (K_m and V_{max})	32
2.2.3.1.3	Optimum pH and pH stability	33
2.2.3.1.4	Optimum temperature and thermal stability	35
2.2.3.1.5	Effect of metal ions on the enzyme activity	36
2.2.3.2	The nature of CGTase from <i>B. alkalophilus</i> sp.G1	36
2.2.3.2.1	Molecular weight	36
2.2.3.2.2	Kinetic constants (K_m and V_{max})	36
2.2.3.2.3	Optimum pH and pH stability	38
2.2.3.2.4	Optimum temperature and temperature stability	39
2.2.3.2.5	Effect of metal ions and other reagents on the activity of CGDTase	41
2.3	Preparation of CGTase by Fermentation	41
2.3.1	The types and the expansion of cultivation of the bacteria for preparation of CGTase	41
2.3.2	Control of fermentation conditions of CGTase	45
2.3.2.1	Medium composition	45
2.3.2.1.1	Carbon source	45
2.3.2.1.2	Nitrogen source	46
2.3.2.1.3	Carbonate	46
2.3.2.2	Temperature	47
2.3.2.3	pH	48
2.3.2.4	Ventilation	48
2.3.2.5	Immobilized production of CGTase	49
2.3.3	Determination of CGTase activity	51
2.4	Purification of CGTase	53
2.4.1	Pretreatment and filtration of fermentation broth	53

2.4.1.1	Salting	53
2.4.1.2	Organic solvent precipitation	54
2.4.1.3	Adsorption	54
2.4.2	Concentration and precipitation of crude enzyme solution	54
2.4.3	Enzyme purification	55
2.4.3.1	Affinity chromatography	55
2.4.3.2	Ion-exchange chromatography	55
2.4.3.3	Gel filtration or gel permeation chromatography	55
2.4.3.4	Dialysis	55
2.5	The Substrate Catalysis Characteristics and Sources of Pullulanase	56
2.5.1	The substrate catalysis characteristics pullulanase	56
2.5.2	Source of pullulanase	57
2.6	The Substrate Catalysis Characteristics and Sources of Isoamylase	58
2.6.1	The substrate catalysis characteristics and of isoamylase	58
2.6.2	The source of isoamylase	59
2.7	The Source and Nature of Galactosidase	59
2.7.1	α -Galactosidase	59
2.7.1.1	The source of α -galactosidase	59
2.7.1.2	The transferase activity of α -galactosidase	61
2.7.2	β -galactosidase	62
2.7.2.1	Source of β -galactosidase	62
2.7.2.2	The transferase activity of β -galactosidase	64
2.8	Immobilization of the Enzymes for CD Preparation	65
2.8.1	Preparation of immobilized enzyme	66
2.8.1.1	Adsorption	66
2.8.1.1.1	Physical adsorption	66
2.8.1.1.2	Ion exchange adsorption	68
2.8.1.1.3	The methods of preparation of the immobilized enzyme adsorption	69
2.8.1.2	Covalent binding method	69
2.8.1.3	Crosslinking	71
2.8.1.4	Embedding	71
2.8.2	Properties and application of immobilized enzyme	72

2.8.2.1	Immobilized enzyme activity	72
2.8.2.2	The catalytic properties of immobilized enzyme	73
2.8.2.2.1	Substrate specificity	73
2.8.2.2.2	The optimum pH of enzyme	73
2.8.2.2.3	The optimum temperature or the immobilized enzyme	74
2.8.2.2.4	Michaelis constant (<i>K_m</i>) and maximum reaction rate	75
2.8.2.3	Immobilized enzyme stability	76
2.8.2.3.1	Thermal stability	77
2.8.2.3.2	The stability toward various reagents	77
2.8.2.3.3	Stability toward protease	78
2.8.2.3.4	Operational stability	78
2.8.2.3.5	Storage stability	79
	References	79
3.	Preparation and Analysis of Cyclodextrin	83
	<i>An-Wei Cheng and Jin-Peng Wang and Zheng-Yu Jin</i>	
3.1	Introduction	83
3.1.1	Enzymatic preparation of cyclodextrins	83
3.1.1.1	Non-control system (add non-organic solvent)	84
3.1.1.2	Control system (add organic solvent)	84
3.1.2	Influence factors for CDs preparation	85
3.1.2.1	Enzyme source	85
3.1.2.2	Reaction substrate	85
3.1.2.3	pH value	86
3.1.2.4	Temperature	86
3.1.2.5	Reaction time	87
3.1.2.6	Organic solvent addition	87
3.2	Industrial Process for α -Cyclodextrin Preparation	87
3.2.1	Control system	87
3.2.2	Non-control system	87
3.3	Industrial Process for β -Cyclodextrin Preparation	87
3.3.1	Control system	87
3.3.2	Non-control system	87

3.4	The Preparation of γ -Cyclodextrin	88
3.4.1	Control system	88
3.4.2	Non-control system	88
3.5	Preparation of the LR-CDs	88
3.5.1	Enzyme for LR-CDs preparation	89
3.5.2	Process of LR-CDs preparation	90
3.5.3	Separation and purification of LR-CDs	90
3.6	Quantitative and Qualitative Analysis for Cyclodextrin	91
3.6.1	Cyclodextrin quantitative analysis	91
3.6.1.1	UV spectrophotometry	91
3.6.1.2	High performance liquid chromatography	93
3.6.2	Cyclodextrin qualitative analysis	94
3.6.2.1	Paper chromatography and thin layer chromatography	94
3.6.2.2	Gas chromatography	95
3.6.2.3	Capillary electrophoresis	95
3.6.2.4	High performance anion-exchange chromatography with pulsed amperometric detection	96
3.6.2.5	Mass spectrometry and nuclear magnetic resonance	96
	References	97
4.	Preparation of Branched- Cyclodextrins	101
	<i>Xing Zhou, Yao-Qi Tian and Zheng-Yu Jin</i>	
4.1	Basic Theories	103
4.1.1	Synthesis mechanisms	103
4.1.2	Using CD and maltodextrin/starch as raw material	103
4.1.3	Using CD and α -maltosyl fluoride (α -G2F) as raw material	103
4.1.4	The preparation of galactosidase and enzymatic preparation of Gal-CD	103
4.2	Preparation of Mal-CDs	104
4.2.1	Reaction conditions	104
4.2.1.1	Pullulanase activity	105
4.2.1.2	Optimization of the production of Mal- β -CD by pullulanase	105
4.2.1.2.1	pH value	105
4.2.1.2.2	Temperature	105

4.2.1.2.3	Substrate concentration	106
4.2.1.2.4	The ration between β -CD and maltose	106
4.2.1.2.5	The amount of pullulanase	106
4.2.1.2.6	Reaction time	108
4.2.2	Isolation and purification of Mal- β -CD	108
4.2.2.1	NF	109
4.2.2.2	Active carbon separation	111
4.2.2.3	Separation using Sephadex G-15	111
4.2.3	Determiration of Mal-CDs	111
4.2.3.1	Analysis and detection of Mal-CDs	111
4.2.3.2	Structure identification	115
4.3	Preparation of Gal-CDs	116
4.3.1	Preparation of α -Gal	117
4.3.1.1	Source of α -Gal	117
4.3.1.2	Preparation of raw α -Gal from germinated coffee beans	117
4.3.1.3	Purification of raw α -Gal	118
4.3.2	Alpha-galactosyl- β -CD preparation conditions	119
4.3.2.1	Amount of melibiose	119
4.3.2.2	Amount of β -CD	120
4.3.2.3	Reaction temperature	120
4.3.2.4	Shaking speed	120
4.3.2.5	α -Gal dosage	120
4.3.2.6	pH value	122
4.3.2.7	Reaction time	122
4.3.3	Analytical techniques	124
4.3.3.1	Determiration of Gal- β -CD by HPLC	124
4.3.3.2	Structural identification of Gal- β -CD	125
4.3.3.2.1	Composition analysis	125
4.3.3.2.2	Structure analysis	127
4.4	Other Enzyme Modified CD	130
4.4.1	Glucosyl-CD	130
4.4.2	Mannosyl-glucosyl-CD (Man-G1-CD)	130
4.4.3	Galactosyl-glucosyl-CD	130
4.4.4	Galactosyl-maltosyl-CD	131
References	131

5. Preparation and Analysis of Cyclodextrin Derivatives	135
<i>Chao Yuan, Yu-Xiang Bai and Zheng-Yu Jin</i>	
5.1 The Basics of CCDs Preparation	135
5.1.1 Chemical method and pathway of CD modification . . .	135
5.1.2 Cyclodextrins etheric derivatives	139
5.1.2.1 Some important cyclodextrins etheric derivatives	139
5.1.2.2 Synthesis of the CEDs	139
5.1.2.2.1 Hexa-(2, 6-di-O-methyl)- α -CD . . .	139
5.1.2.2.2 Heptakis-(2, 3, 6-tri-O-methyl)- β -CD	139
5.1.2.2.3 Octa-(3, 6-bis-O-methyl)- γ -CD . . .	139
5.1.2.2.4 Mono-2-O-(2-hydroxypropyl)- β -CD	139
5.1.2.2.5 Heptakis-(6-O-tert trimethylsilyl)- β -CD	140
5.1.2.2.6 Total-(2,6-2-O-TBDMS)- γ -CD	140
5.1.2.2.7 Multi-(2,3,6-O-4-methyl butyl)- β -CD	140
5.1.2.2.8 Heptakis-(6-O-2-carboxylic acid)- β -CD	140
5.1.3 CD ester derivatives	141
5.1.3.1 Important CD ester derivatives	141
5.1.3.2 Synthesis of the CD ester derivatives	141
5.1.3.2.1 Mono-(6-O-tosyl)- β -CD	141
5.1.3.2.2 Mono-(2-O-tosyl)- β -CD	141
5.1.3.2.3 Heptakis-(2-O-tosyl)- β -CD	142
5.1.3.2.4 Mono-(3-O-tosyl)- α -CD	142
5.1.3.2.5 Mono-(3-O- β -naphthyl sulfonyl)- β -CD	142
5.1.3.2.6 Mono-(6-O-benzoyl)- β -CD	142
5.1.3.2.7 Mono-(2-O-benzoyl)- β -CD	143
5.1.4 CD modified by special functional groups	143
5.1.4.1 CD derivatives with embedded functional groups	143
5.1.4.1.1 Introducing the small biomolecules	143
5.1.4.1.2 Introducing the chromophore	144

5.1.4.1.3	Introducing the fluorophores	144
5.1.4.1.4	Capped CDs	144
5.1.4.2	CD dimer (bridged-CD)	145
5.1.5	CD polymer	145
5.1.5.1	Synthesis pathways of CDPs	145
5.1.5.1.1	Crosslinking	145
5.1.5.1.2	Immobilization	146
5.1.5.1.3	Combined action of crosslinking and immobilization	146
5.1.5.1.4	Blend	147
5.1.5.2	Application of CDP	147
5.1.5.2.1	Industrial application	147
5.1.5.2.2	Environmental protection	147
5.1.5.2.3	Medicine	147
5.1.5.2.4	Separation and analysis technology	148
5.2	Preparation of Methylated CD	148
5.2.1	Methylated CD	148
5.2.2	Chemical preparation method of methylated CD	149
5.2.3	The separation and purification of methylated CD	149
5.2.4	Analytical techniques for MCDs	149
5.2.4.1	Fourier transform infrared (FT-IR)	149
5.2.4.2	TLC	150
5.2.4.3	Thermal analysis	150
5.3	Preparation and Analysis of Hydroxypropyl-CDs	150
5.3.1	Hydroxypropyl-CDs	150
5.3.2	Preparation of hydroxypropyl-CDs	152
5.3.3	Separation and purification of hydroxypropyl-CDs	156
5.3.4	Analysis and detection technology of hydroxylpropyl-CDs	156
5.3.4.1	Infrared spectroscopy	156
5.3.4.2	Thin layer chromatography	157
5.3.4.3	Thermal analysis	158
5.3.4.4	DS and distribution of substituents detection	159
5.3.4.4.1	Chemical method	159
5.3.4.4.2	Spectrophotometry	161
5.3.4.4.3	NMR method	162
5.3.4.4.4	MS method	162

5.4	Preparation and Analysis of CDP	167
5.4.1	CDP	167
5.4.2	Preparation of CDP	168
5.4.2.1	Crosslinked CDP	168
5.4.2.1.1	Water insoluble CD/EPI polymers	168
5.4.2.1.2	Water soluble CD/EPI polymers	169
5.4.2.1.3	Water insoluble CD/toluene diisocyanate polymers	169
5.4.2.1.4	β -CDP microspheres	170
5.4.2.1.5	Nanotube CDPs	170
5.4.2.2	Immobilized CDP	171
5.4.2.2.1	Immobilized to silicon	171
5.4.2.2.2	Immobilized to filter paper	172
5.4.2.2.3	Immobilized to cellulose	172
5.4.2.2.4	Immobilized to chitosan	172
5.4.2.2.5	Immobilized to starch	173
5.4.2.2.6	Immobilized to polyacrylamide	173
5.4.2.2.7	Immobilized to crosslinked chloromethylate polystyrene	174
5.4.2.3	Polymer blend	174
5.4.2.4	CD/macromolecule inclusion complex	174
5.4.3	Analysis of CDP	175
5.4.3.1	Infrared spectrum	175
5.4.3.2	X-ray	176
5.4.3.3	Scanning electron microscope	176
5.4.3.4	Determination of CD content in CDP	177
5.4.3.4.1	Phenol colorimetric method	177
5.4.3.4.2	Phenolphthalein colorimetric method	178
5.4.3.4.3	Gravimetric method	178
	References	178
6.	Basic Application of Cyclodextrins in Supermolecule Chemistry	183
	<i>Tao Feng, Ai-Quan Jiao and Zheng-Yu Jin</i>	
6.1	Overview of Supermolecule Chemistry	183
6.1.1	Definition and research area of supermolecule chemistry	183

6.1.2	The status of cyclodextrin in supermolecule chemistry	183
6.1.3	Research content and current status of CD supermolecule chemistry	184
6.2	CD Analogue Enzyme	184
6.2.1	Structure and catalyzing mechanism of native enzyme	185
6.2.1.1	Structure of native enzyme	185
6.2.1.2	Catalyzing mechanism of native enzyme	186
6.2.1.2.1	Approaching and orientating effect	186
6.2.1.2.2	Conformation changing effect	187
6.2.1.2.3	Acid-basic catalyzing mechanism	187
6.2.1.2.4	Covalent catalytic mechanism	188
6.2.1.2.5	Micro environmental effect	188
6.2.2	Preparation mechanism of CD analogue enzyme	189
6.2.3	Typical CD analogue enzyme models	192
6.3	Molecular Recognition and Self-Assembling	199
6.3.1	Molecular recognition of CD and its derivatives	200
6.3.1.1	The molecular recognition mechanism of CD	200
6.3.1.2	Enhancement of the molecular recognition of CD by chemical modification	201
6.3.1.3	The synergistic reaction of synergistic reaction CD with the subject recognition molecular — calixarene and crown ether	202
6.3.2	The self-assembling and assembling CD and its derivative	203
6.3.2.1	Catenena and rotaxane	203
6.3.2.1.1	The synthesis of the molecule with special structure by rotaxane	204
6.3.2.1.2	Molecular switch and molecular shuttle	204
6.3.2.2	The nanostructure of metal complex of self-assembling	206
6.3.2.3	Artificial membrane	207
6.3.3	The progress of the research of the molecular recognition and assembling of CD in China	209

6.3.3.1	Research on single-modified CDs and bis (β -CD) dimers	209
6.3.3.2	Research on CD nanolines, nanocages and polyrotaxanes	210
6.3.3.3	Research on thermodynamics of CDs	210
6.3.3.4	Research on recognition mechanism of CDs	210
6.3.3.5	Research on characterization methods on CDs	211
	References	211
7.	Use of Cyclodextrins in Food, Pharmaceutical and Cosmetic Industries	215
	<i>Yao-Qi Tian, Xing Zhou and Zheng-Yu Jin</i>	
7.1	Uses of CDs in Food Products	215
7.1.1	Active food packaging	215
7.1.2	Inhibitory effect of CDs on the retrogradation of starch and starchy products	219
7.1.2.1	Effect of CDs on gelatinization properties of cereal starches	219
7.1.2.2	Effect of CDs on retrogradation properties of cereal starches	219
7.1.2.3	Effect of CDs on bread staling	222
7.1.3	Protection against Oxidative Degradation, Heat-induced and Light-induced Decomposition	223
7.1.4	Encapsulation of flavors	224
7.1.5	Elimination of disgusting tastes and unhealthy components	225
7.2	Use of CDs in Pharmaceuticals	226
7.2.1	Drug solubility	226
7.2.2	Drug stability	227
7.2.3	Drug bioavailability	228
7.2.4	Drug safety	228
7.3	Use of CDs in Daily Cosmetic and Personal Care Products	229
7.4	Conclusions	229
	References	230
8.	Application of Cyclodextrins in Non-industrial Areas	235
	<i>Xue-Hong Li and Zheng-Yu Jin</i>	
8.1	Application of Cyclodextrins in Analytical Chemistry	235

8.1.1	Applications of CDs in chromatographic separations	236
8.1.1.1	CDs in TLC	236
8.1.1.2	CDs in GC	238
8.1.1.3	CDs in HPLC	240
8.1.1.3.1	CD-bonded stationary phases	241
8.1.1.3.2	Aqueous CD solution as mobile phase	242
8.1.1.4	CDs in affinity chromatography	243
8.1.2	CDs in electrophoresis	244
8.1.3	Applications of CDs in spectroscopy	245
8.1.3.1	CDs in UV/VIS spectrophotometry analysis	245
8.1.3.2	CDs in luminescence spectroscopy	246
8.1.3.3	CDs in NMR spectroscopy	248
8.1.4	CDs in electrochemistry	249
8.1.4.1	Electrochemical behavior of CDs and CD inclusion complexes	250
8.1.4.2	Use of CDs in electrochemical analysis	250
8.2	Application of CDs in Environmental Problems	251
8.2.1	Removal of contaminants from waste gases	251
8.2.1.1	Sorption of organic solvent vapors from waste gases of chemical industry	251
8.2.1.2	Sorption of radioactive iodine from the waste gases of nuclear power plants	253
8.2.2	Removal of contaminants from waste water and groundwater	254
8.2.3	Remediation of contaminated soils	256
8.2.4	Environmental bioassays	258
8.3	Application of CDs in Agriculture	259
	References	261
	Index	269