

Detergency

A need for qualification

A necessary innovation

A proven efficacy

Why better detergents' performances?

- Techniques evolution
 - material
 - efficacy / time
- Biocide Directive
 - ecotoxicological data
- Biological data evolution
 - nv MCJ . . .

Definitions (1)

Detergent (Commission Recommendation 89/542/EEC)

- Products intended for washing and cleaning purposes or for use in connection with washing and cleaning process....
(washing machines ; dish washers)
- The definition also applies to products used to prewash or whiten, fabric softeners or any product intended to be used for cleaning purposes...

Definitions (2)

Detergency

- Process by which soil is removed from a surface and undergoes solubilization or dispersion.

Result of several physicochemical phenomena taking place at the interface of three phases : surface/soil/detergent.

- The phenomena are :
 - Wetting of surface.
 - Removal of soil from surface.
 - Avoiding re-deposition of soil on surface.

Basic principles

Detergency : 1 / wetting

The detergent must come into contact with the surface so that ... (F_a = adherence force)

- $F_{\text{detergent/surface}} > F_{\text{soil /surface}}$
- To lower the superficial tension of the detergent solution...
- ...and the interfacial tensions between aqueous bath, soil and surface

Basic principles

Detergency : 2 / Removal of soil

surface / soil + detergent



surface / detergent + soil / detergent

- The detergent solution wets the surface, is absorbed by it and lowers the surface's attraction to allow the soil to separate itself from the surface.

Basic principles

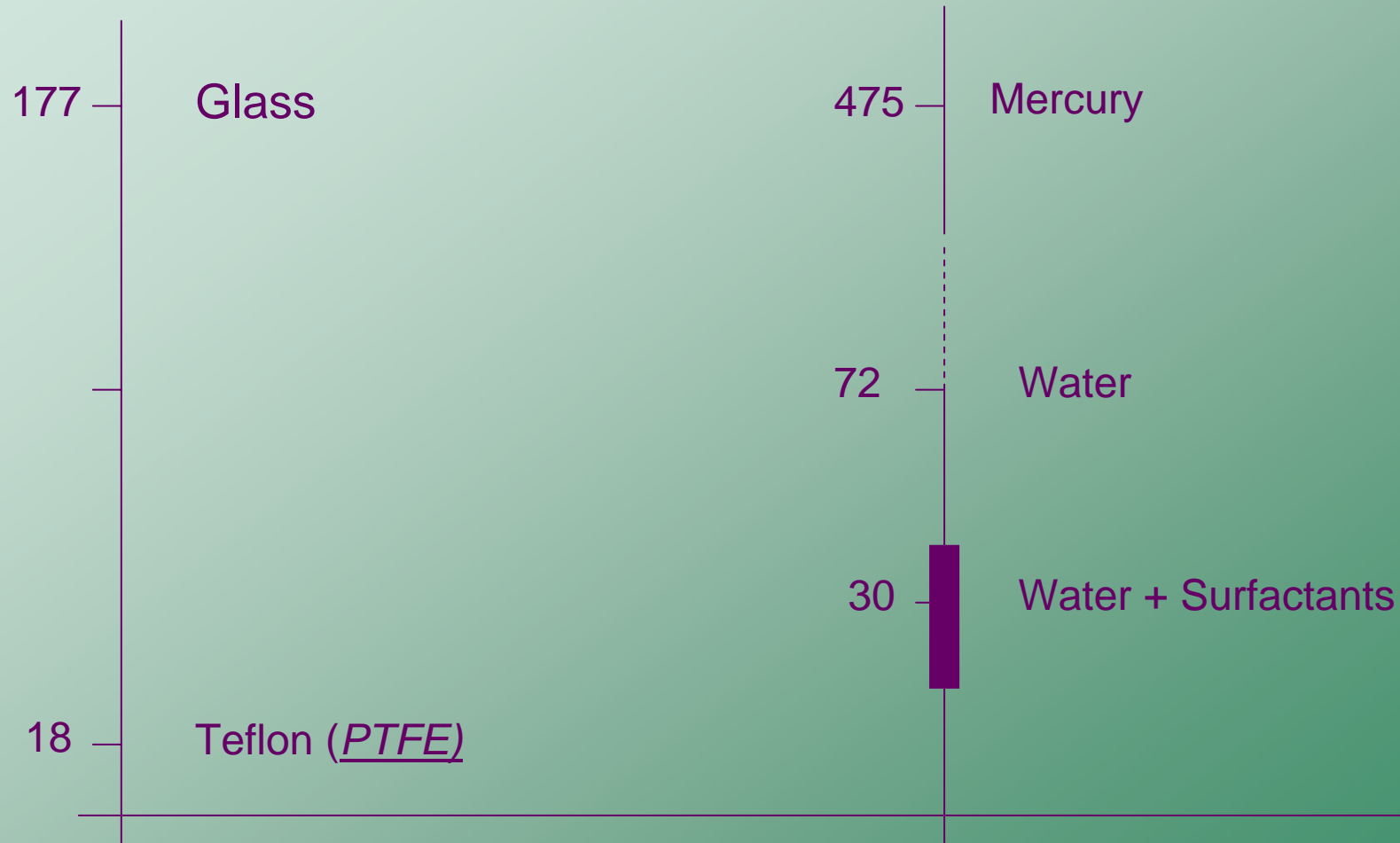
Wetting



θ = contact angle

Basic principles

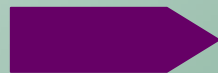
Surface tensions



Basic principles

Detergency : 3 / avoiding re-deposition

- Chemical reactions
 - lipids undergo saponification
 - mineral soil undergoes solubilization
 - soil undergoes emulsification
 - Liquid soil = hydrophobic ; detergent solution = hydrophilic.



Surfactant potentials and
émulgateur des détergents

How can we better detergents' performances ?

- By understanding the mechanisms of detergency
- By apprehending what a detergent is made off and how it works
- By comparing performances

How can we better detergents' performances ?

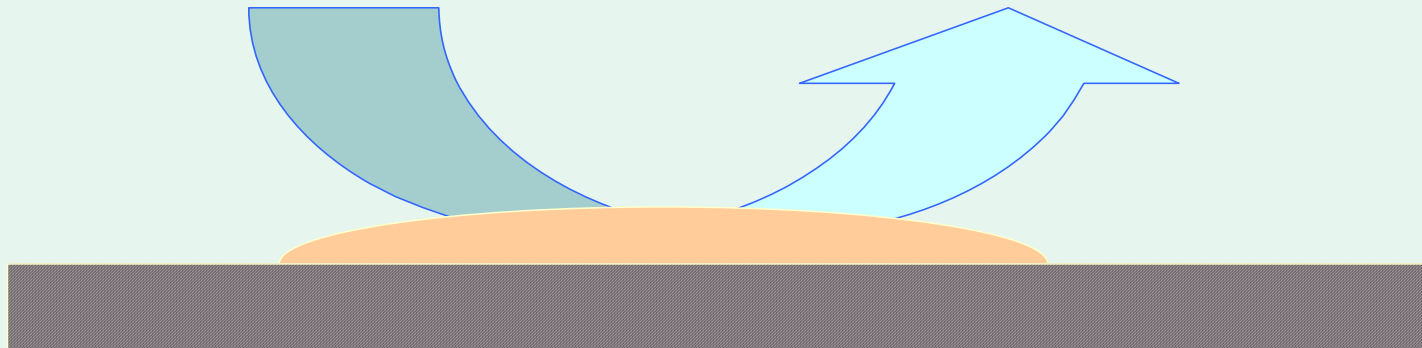
- By having evaluation methods
 - easy and fast
 - reproducible
 - closely related to field problems
 - soil
 - surface . . .

Problematics of Detergency

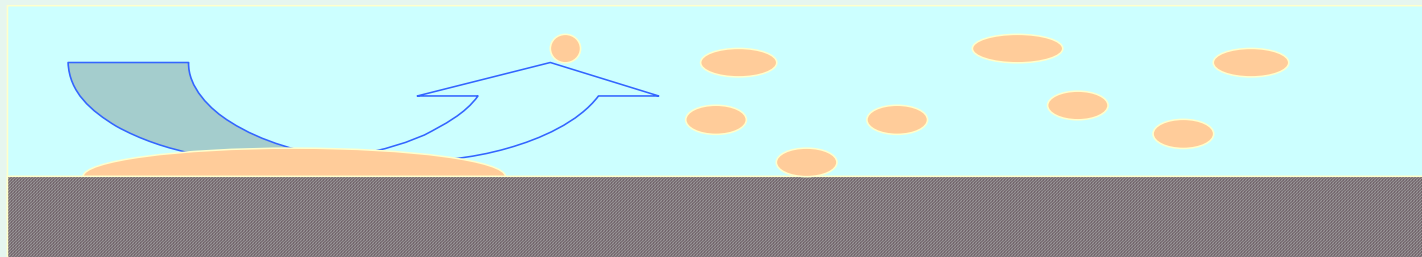
or

How can one eliminate
soil made of unidentified compounds
from an unspecified surface ?

A strategy ...



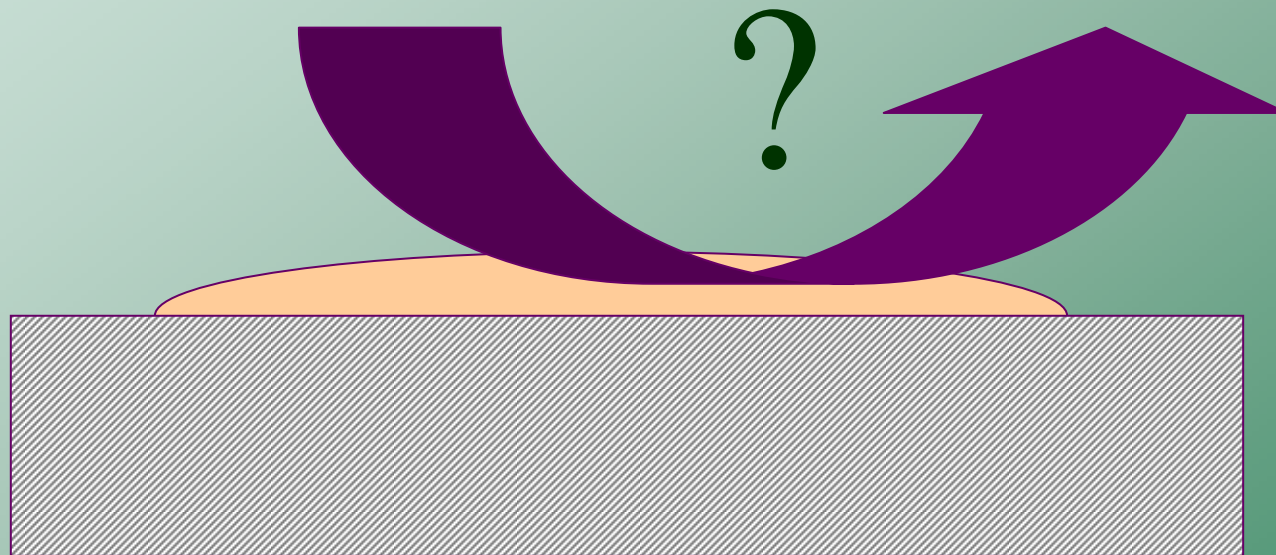
To make water-soluble a substance which is not (or slightly) water-soluble...



...to gain efficacy when rinsing off.

Detergency

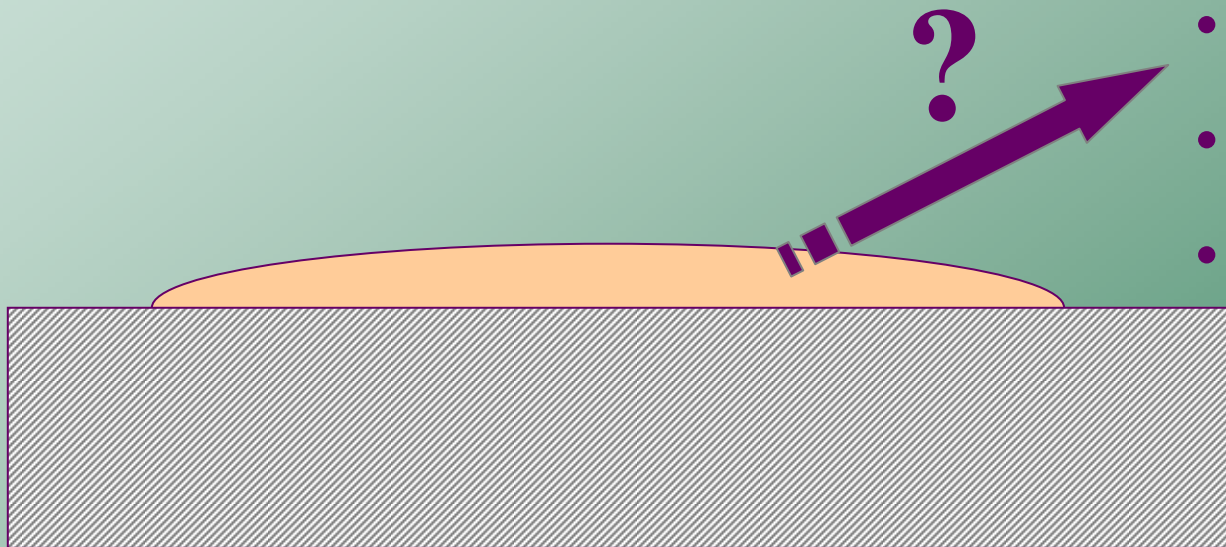
- Detergent action parameters



Detergent action parameters

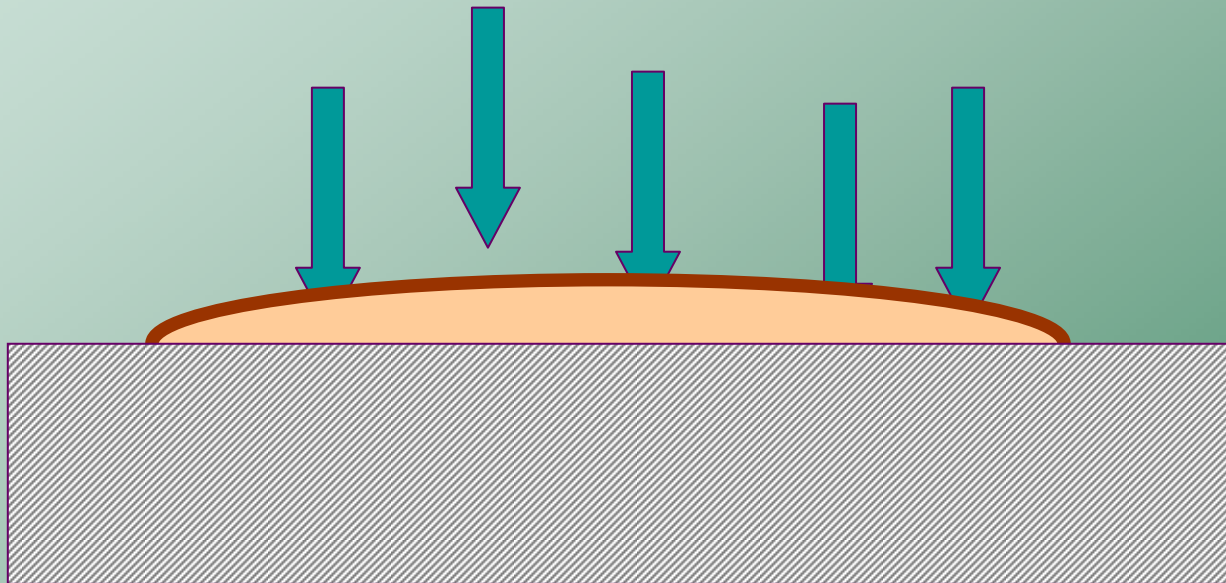
- Soil nature

- % Proteins
- % Lipids
- % Sugar
- % Mineral



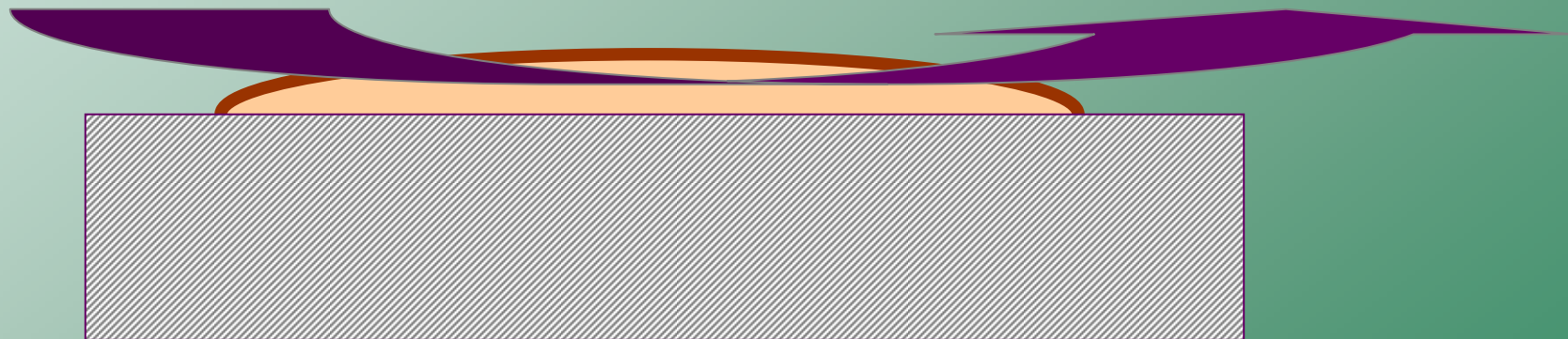
Detergent action parameters

- Soil state



Detergent action parameters

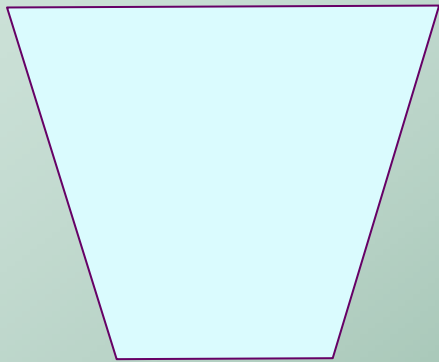
- Mechanical action



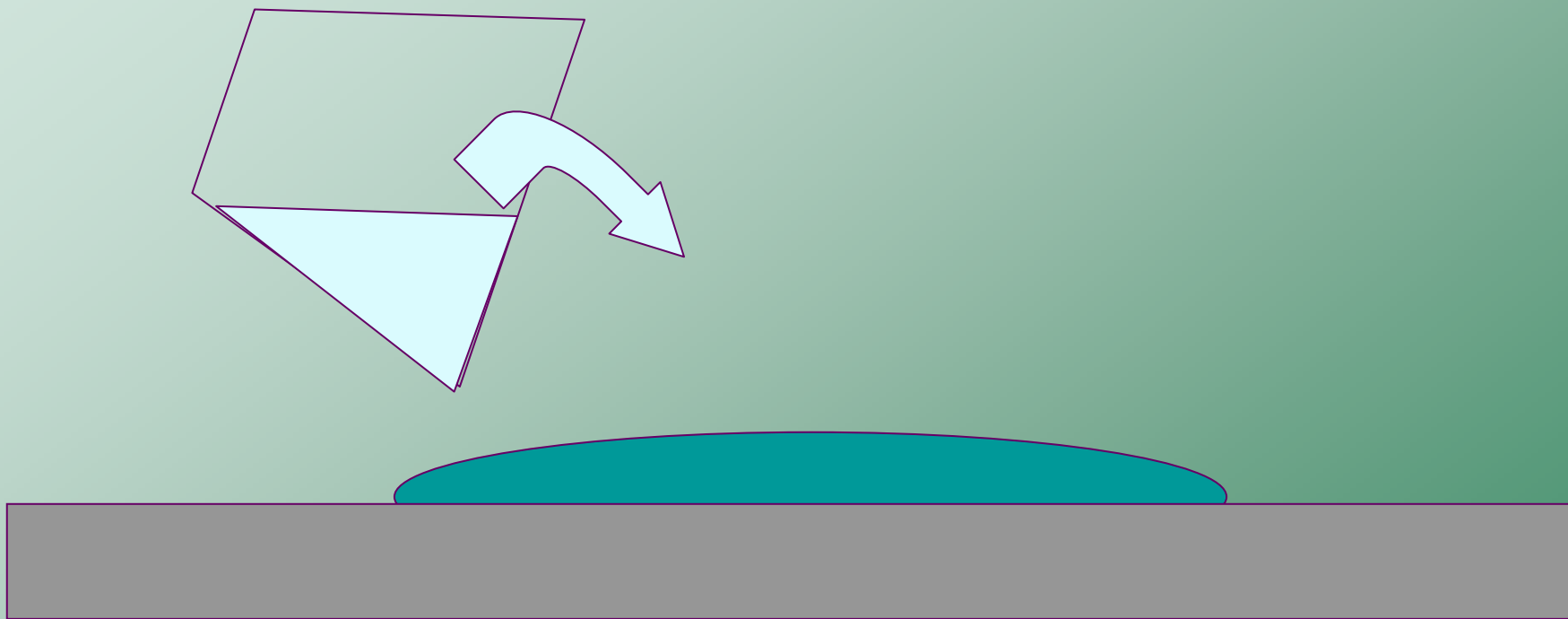
How can we eliminate soil ?

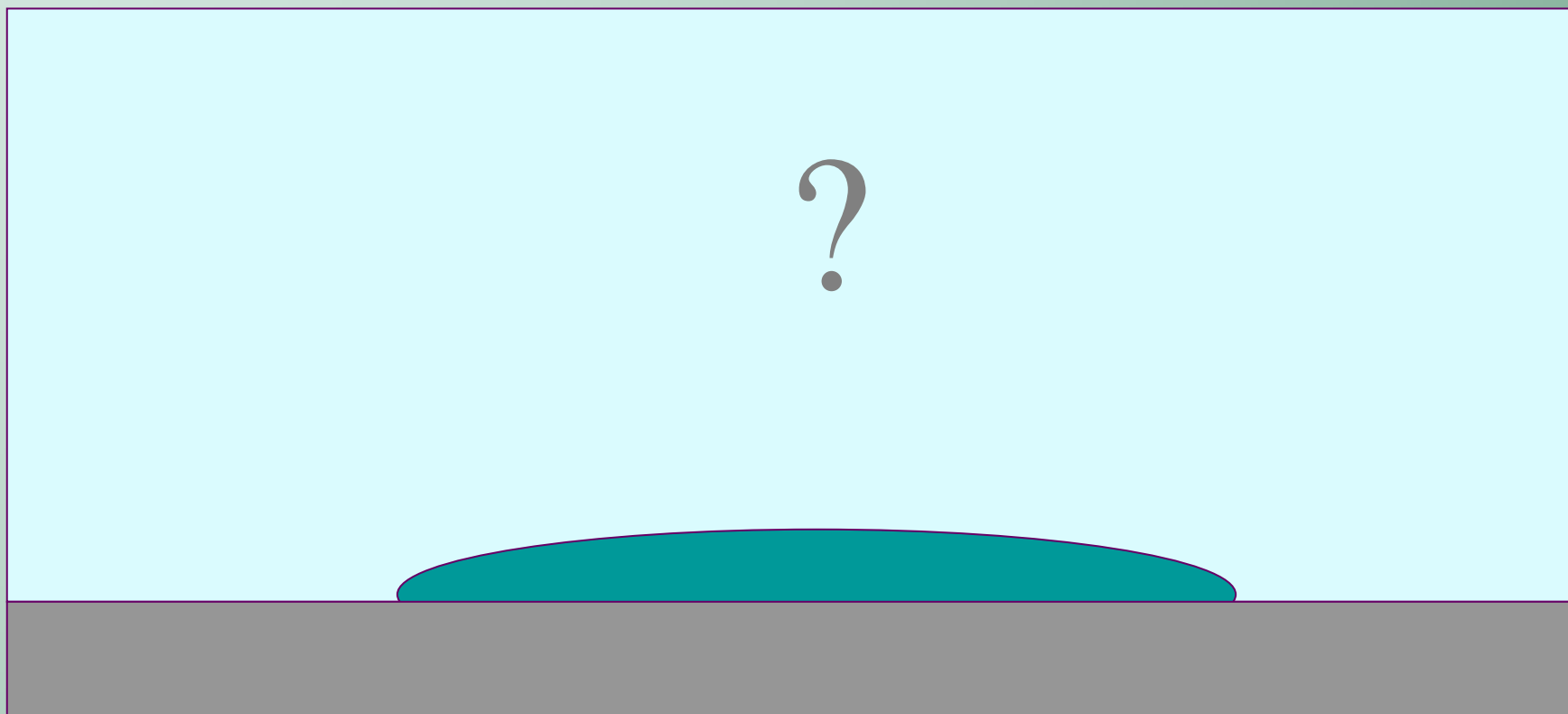


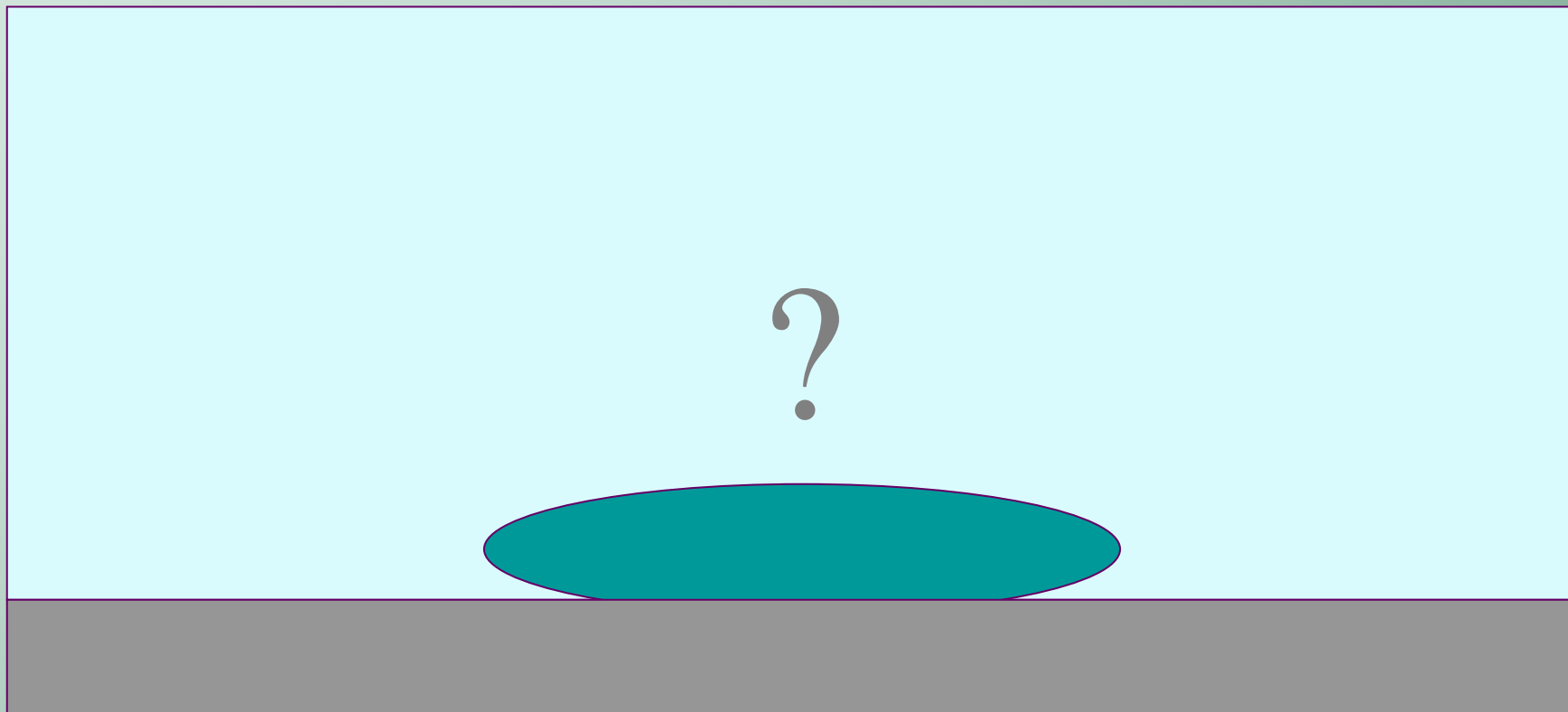
with water ?



a lot of water . . . ?



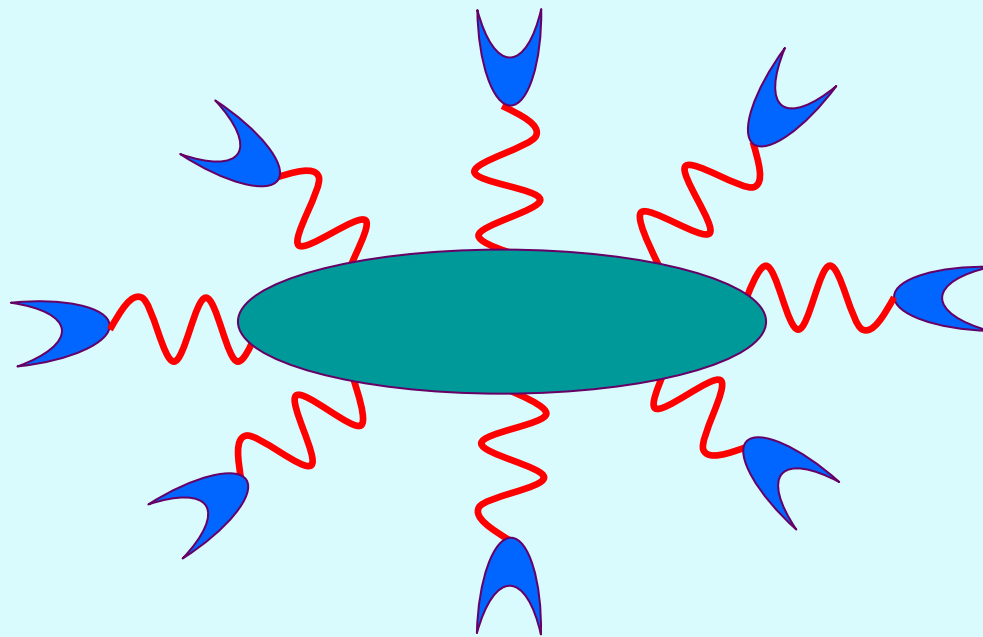




?

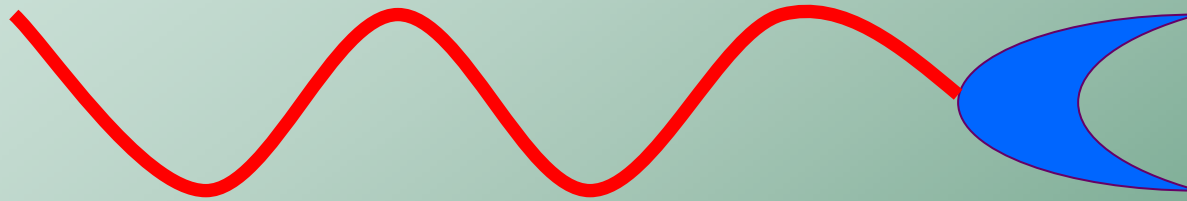


With detergent molecules. . .



which ones. . . ?

Which detergent molecule ?



Hydrophobic carbonaceous chain

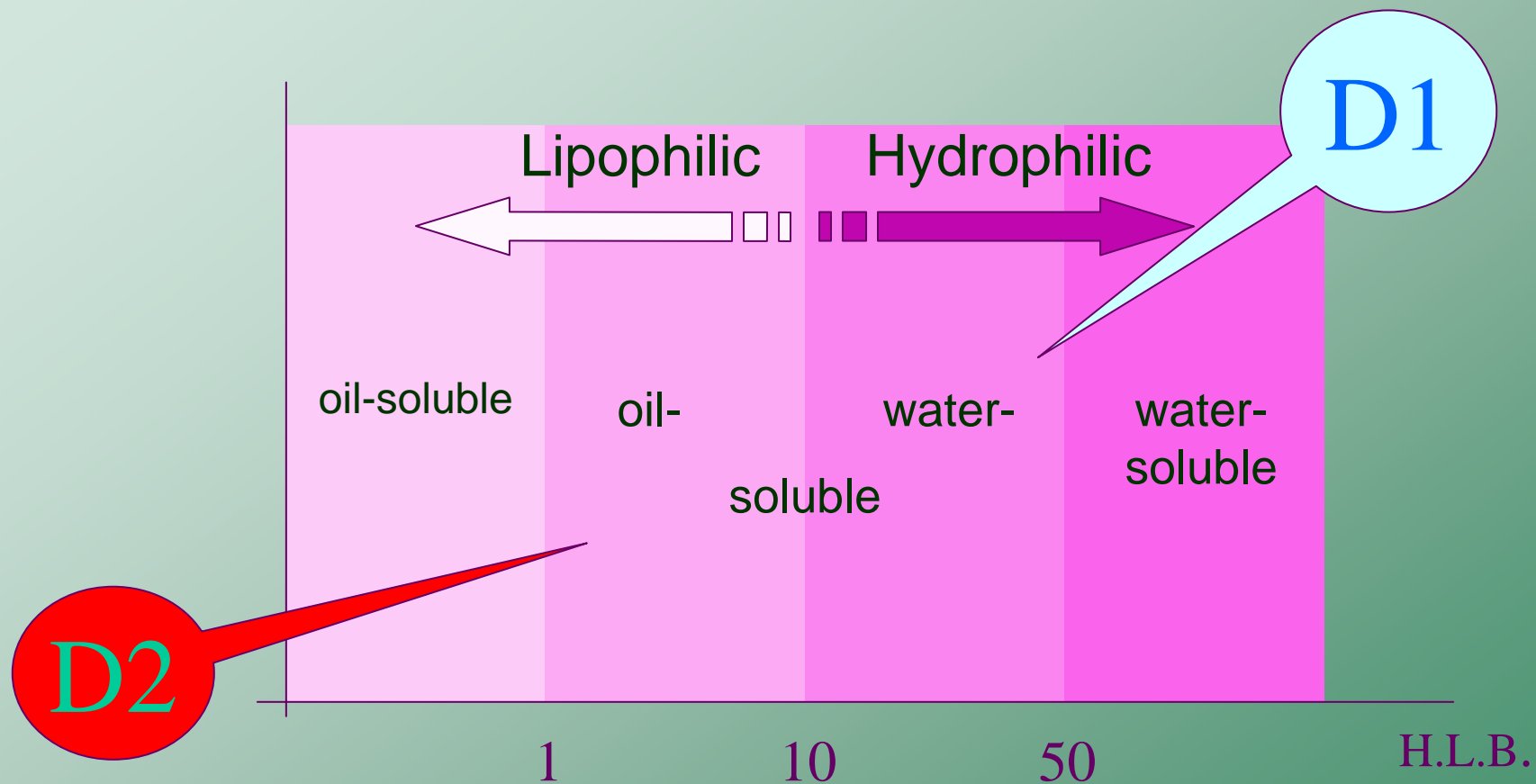
Hydrophilic part

Example

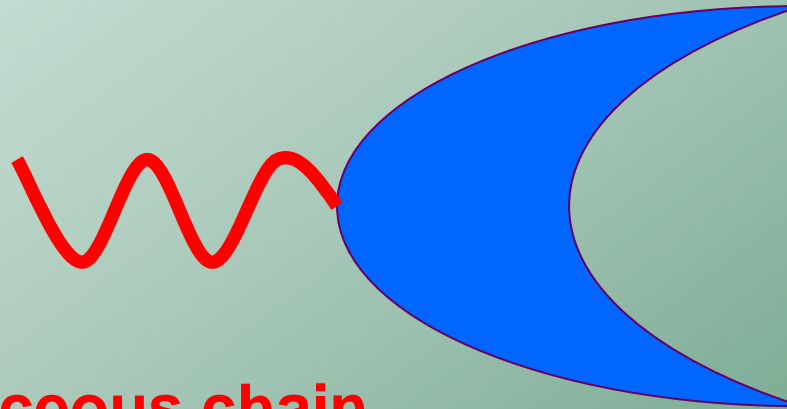
Lauric alcohol

ethoxylated

H.L.B. definition



Detergent molecule (D1)



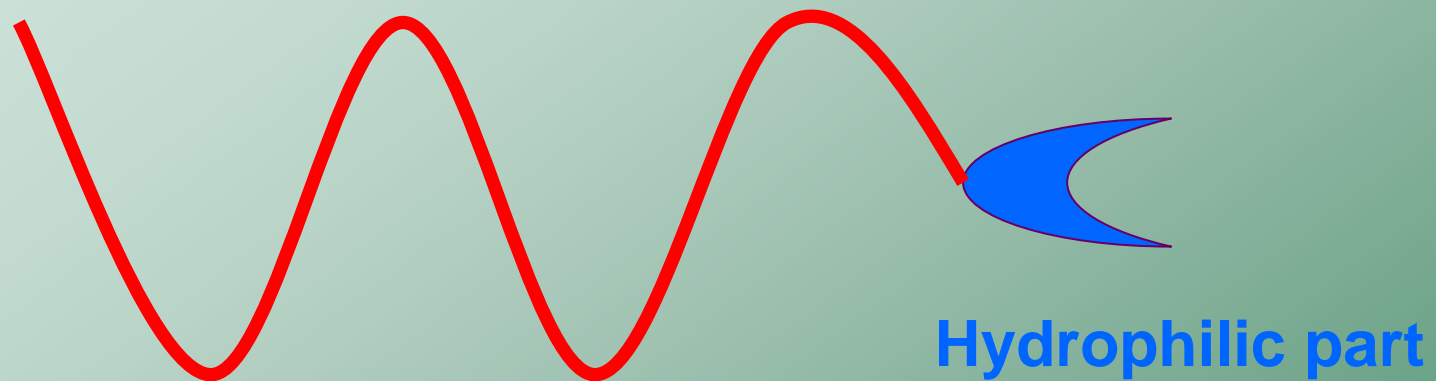
Hydrophobic carbonaceous chain

Hydrophilic part

High H.L.B. : lack of tropism for organic soil

H.L.B. :Hydrophilic Lipophilic Balance

Detergent molecule (D2)



**Hydrophobic
carbonaceous chain**

Low H.L.B. : lack of affinity for water

Choice of Detergent and H.L.B. value

- A water-soluble protein can be masked by a lipidic matrix and therefore be non-water soluble.

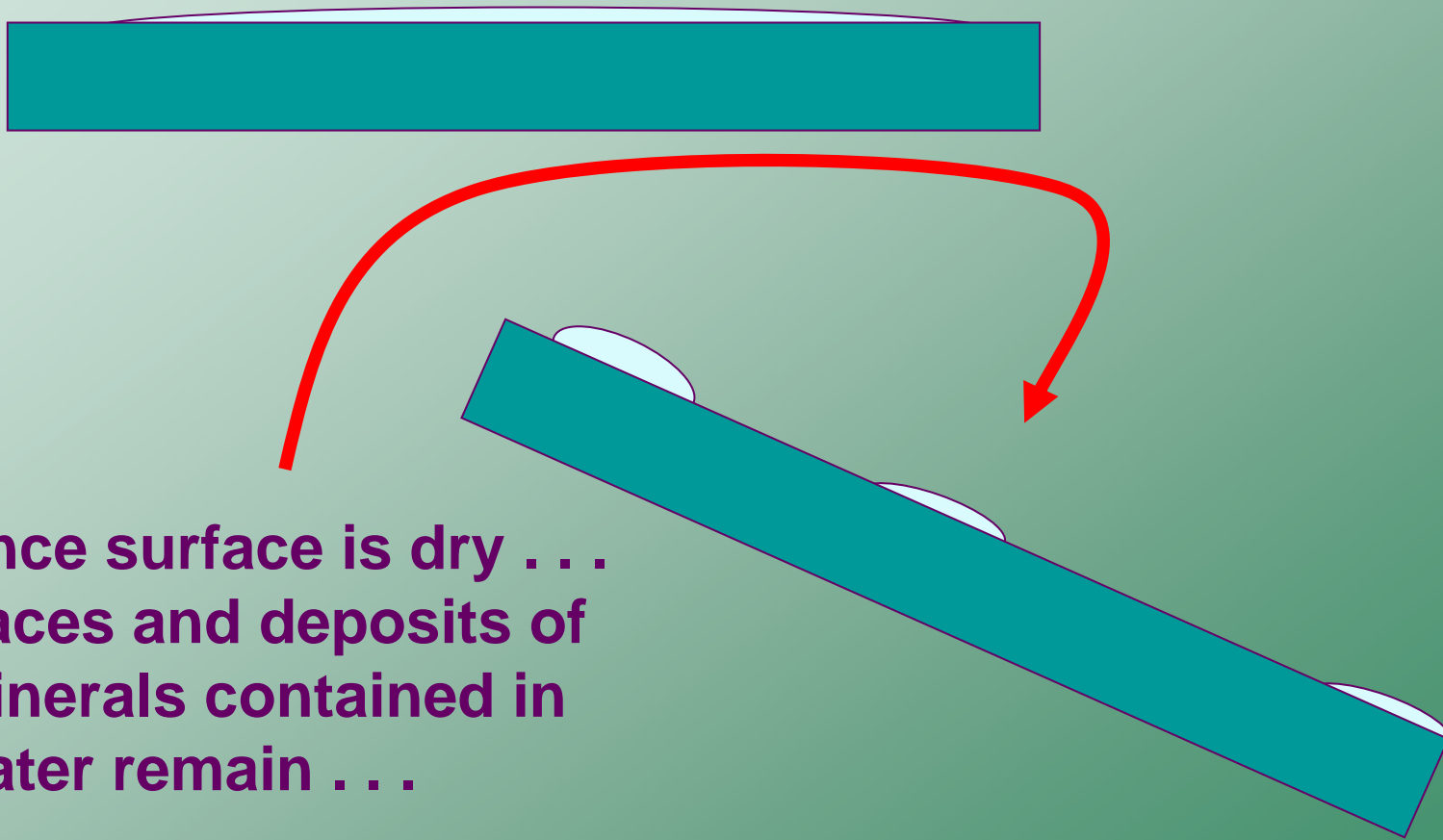
In the end, this protein is poorly eliminated by water.

- Protein solubilization is not the only paramount factor in choosing a detergent. One should also consider the hydrophilic/lipophilic nature of soil and surface.

Choice of Detergent

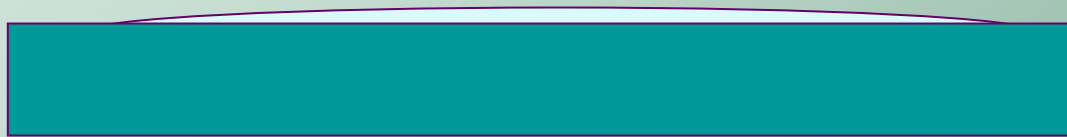
- Detergent's other properties:
 - wetting effect or surfactant effect
 - emulsifying effect
 - dispersive effect
 - solubilizing effect
- Complementary properties due to pH
 - saponifying effect

Optimized elimination of water ?

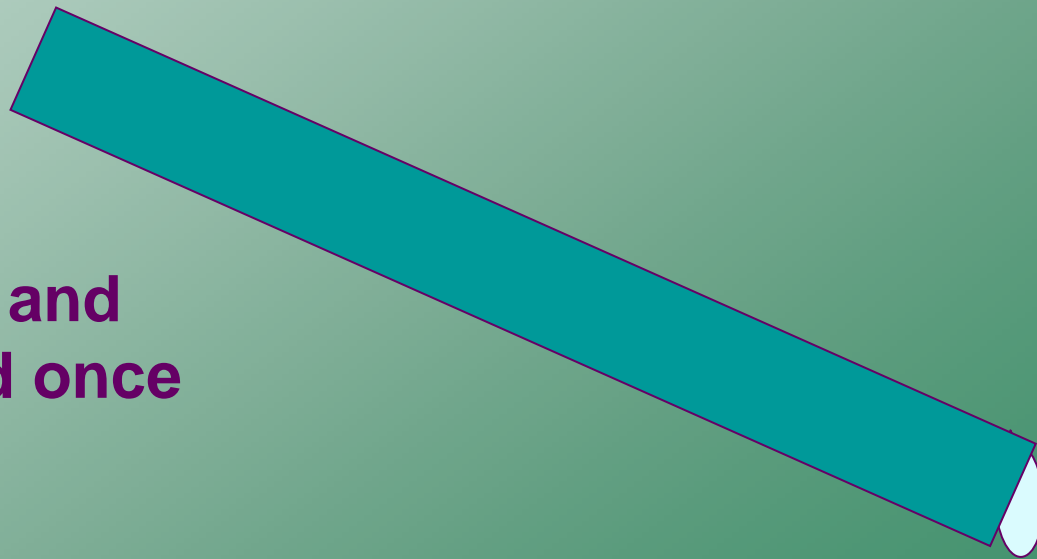


Once surface is dry . . .
traces and deposits of
minerals contained in
water remain . . .

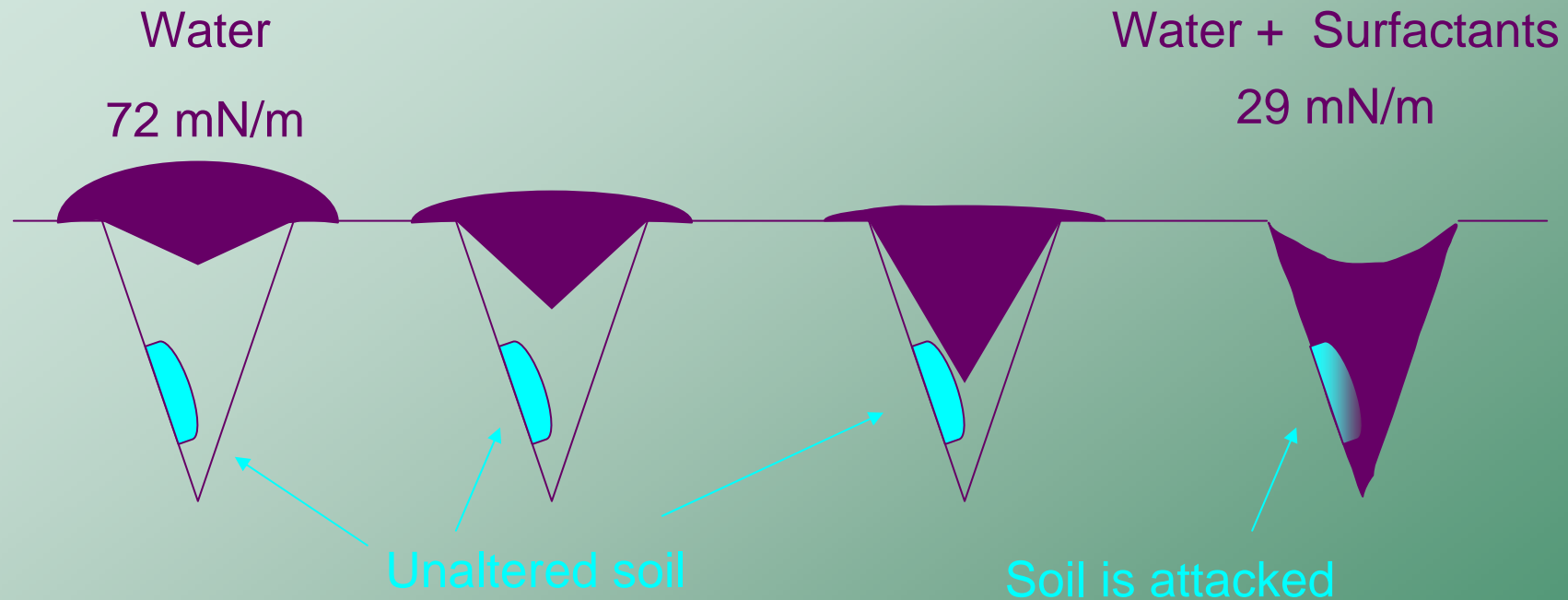
Elimination of water with wetting effect



**Water is effectively
eliminated. Traces and
deposits are limited once
surface is dry.**

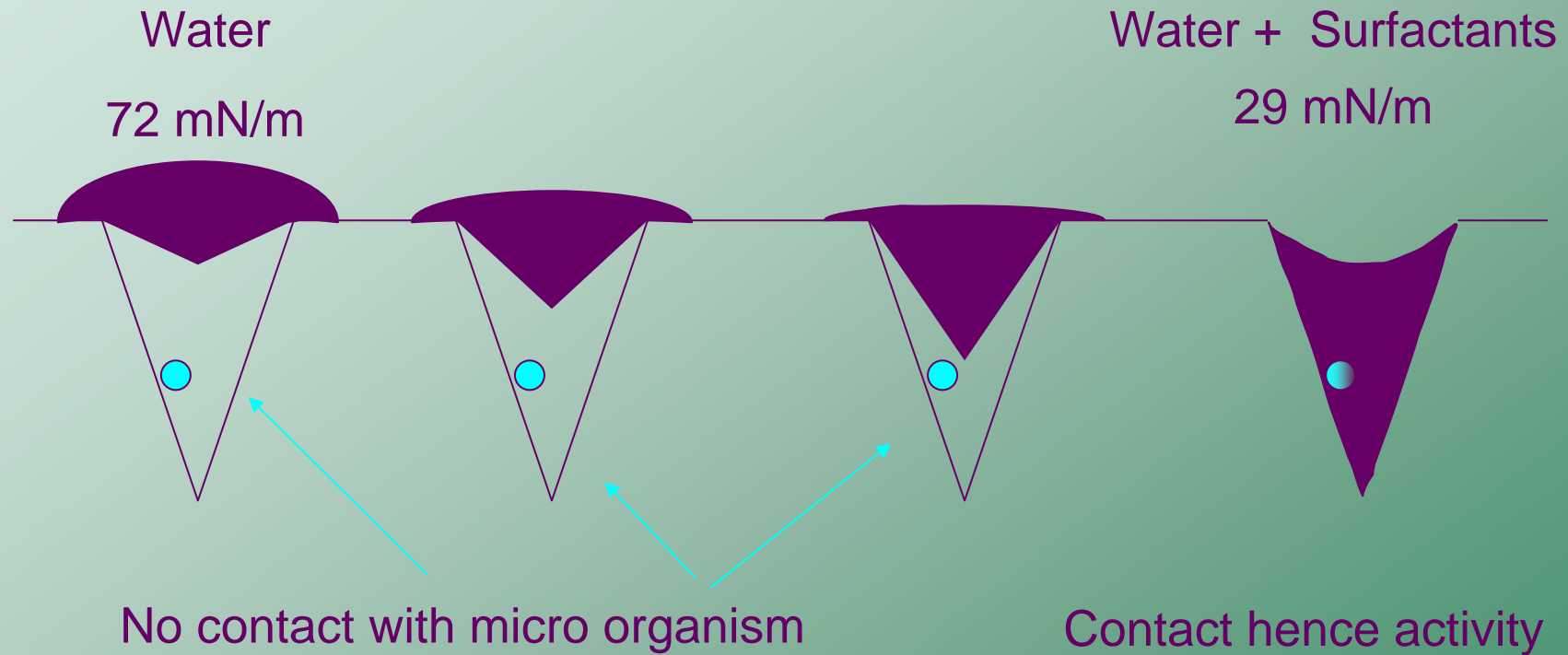


Wetting effect



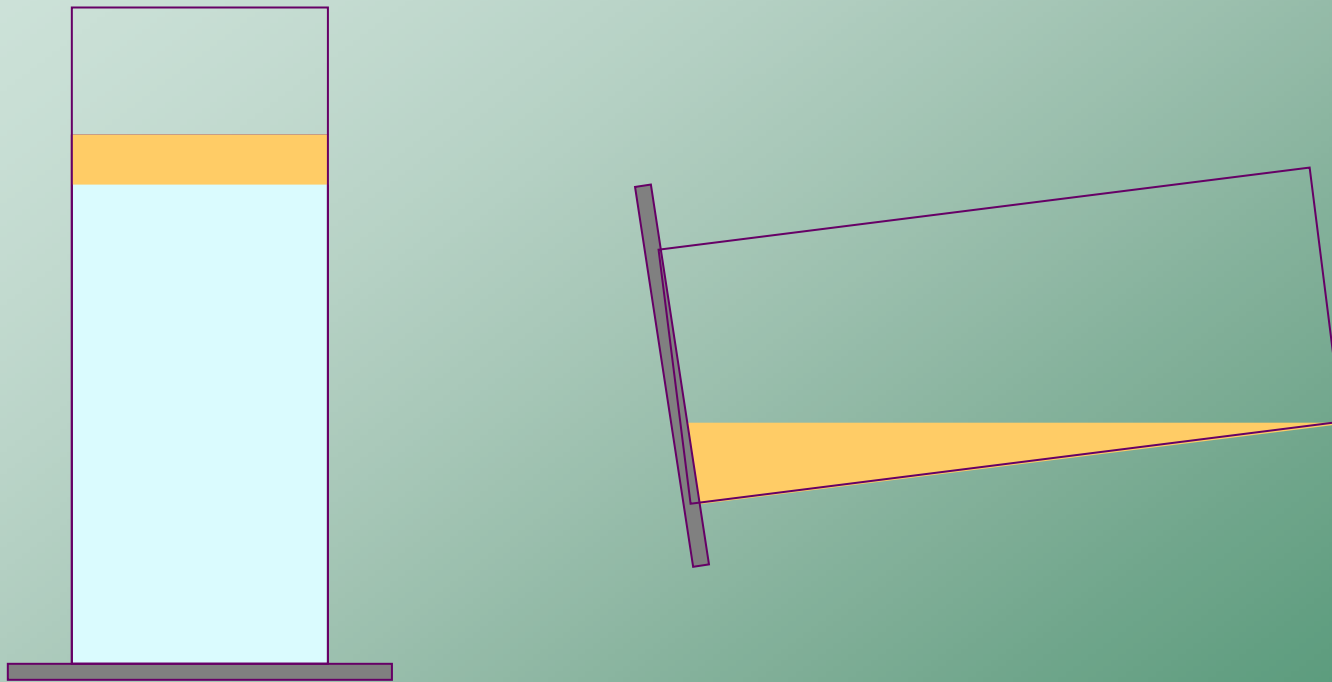
Water, without the wetting effect or with a poor wetting effect, does not penetrate cracks properly.

Wetting effect



mN/m : Milli Newton meter

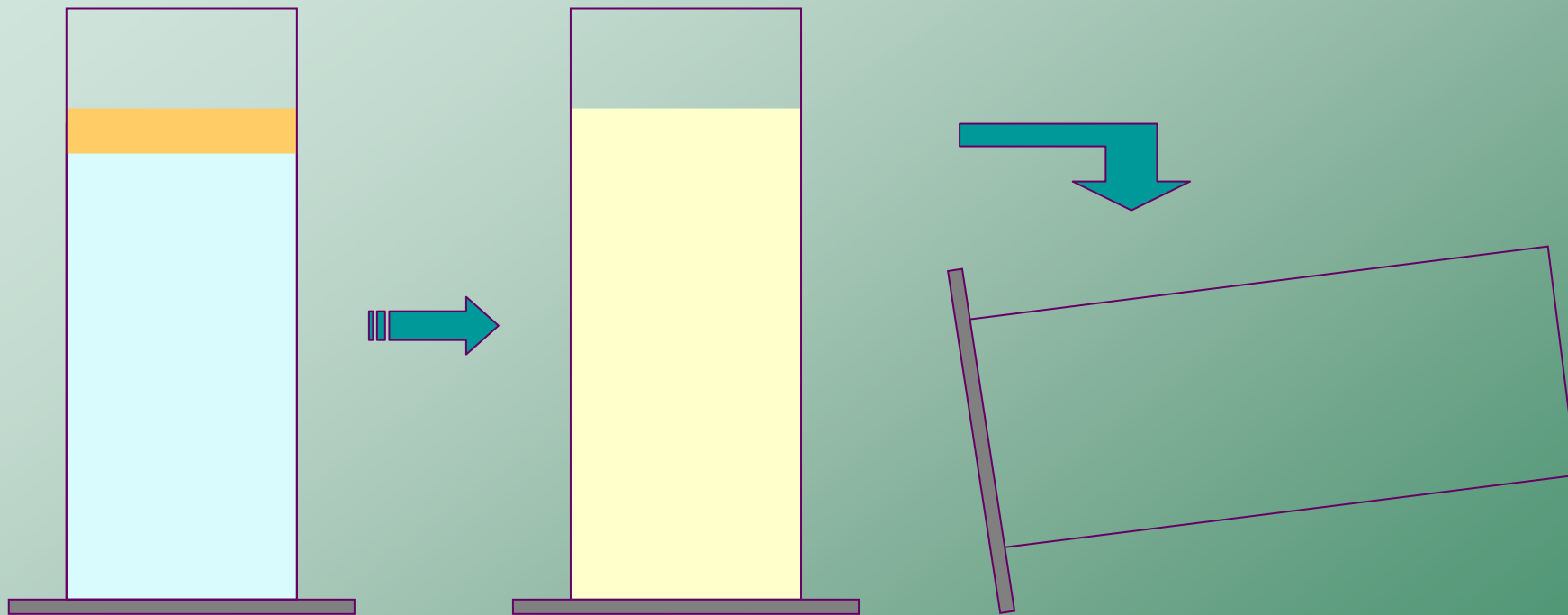
Elimination of fat



Water cannot eliminate fat fixed to surfaces.

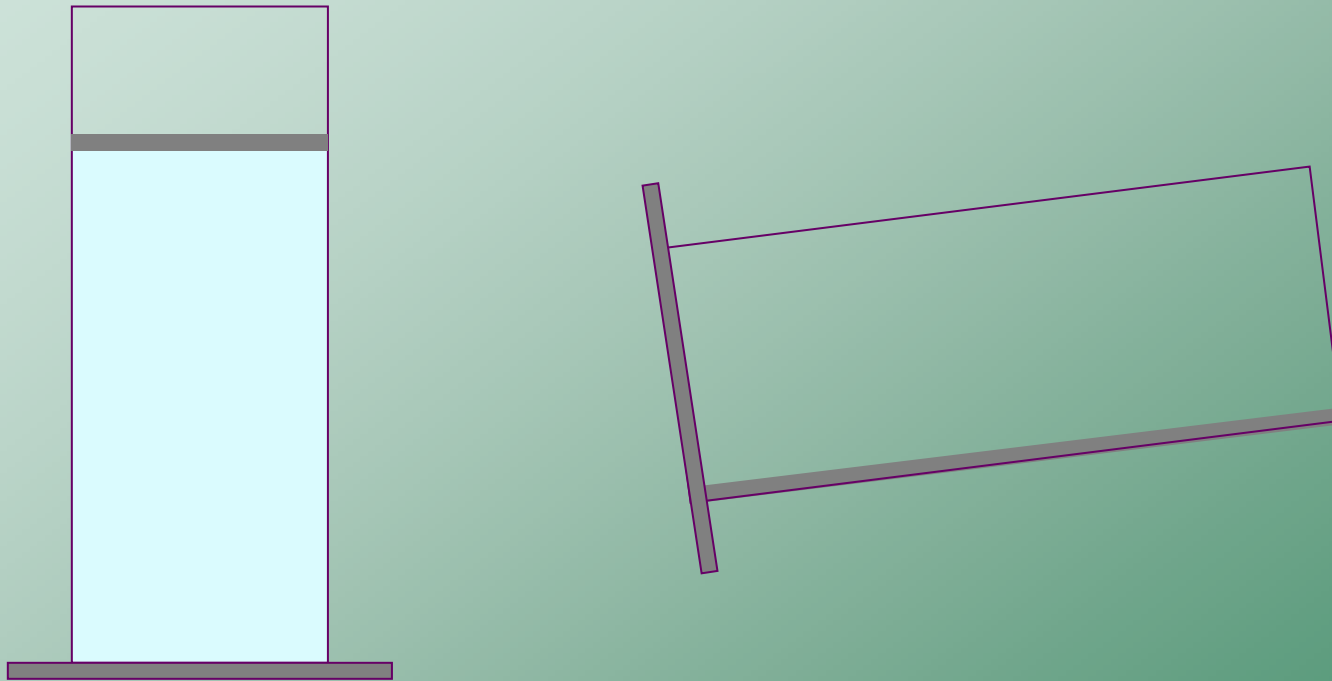
Elimination of fat

Emulsifying effect



Emulsified fat is eliminated with water.

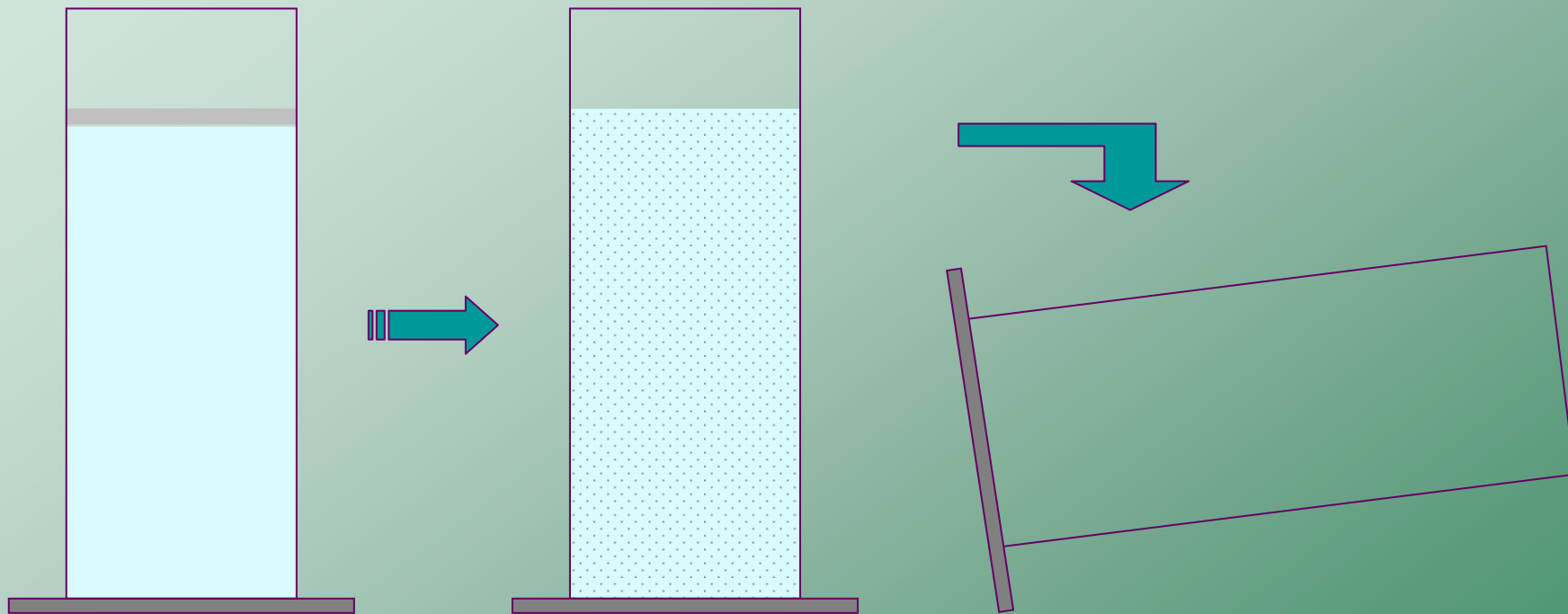
Elimination of matter in suspension



Matter in suspension settles on surfaces.

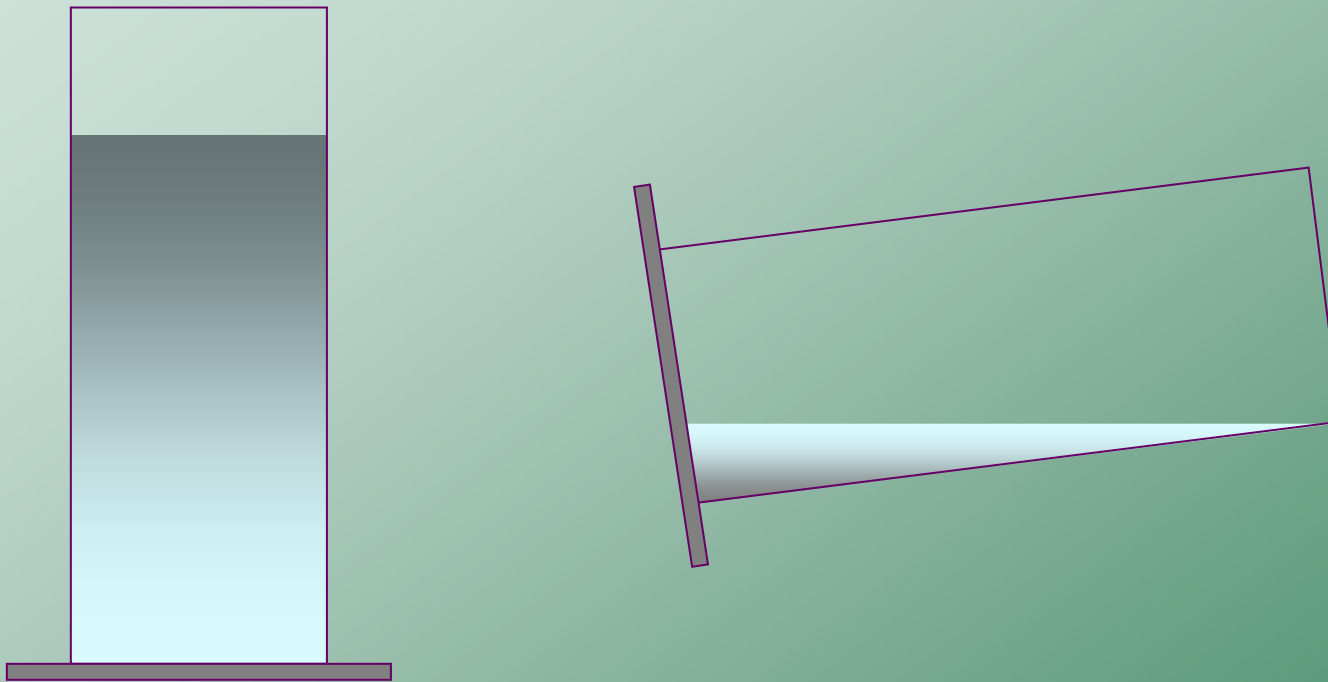
Elimination of matter in suspension

Dispersive effect



Matter is dispersed and eliminated with water.

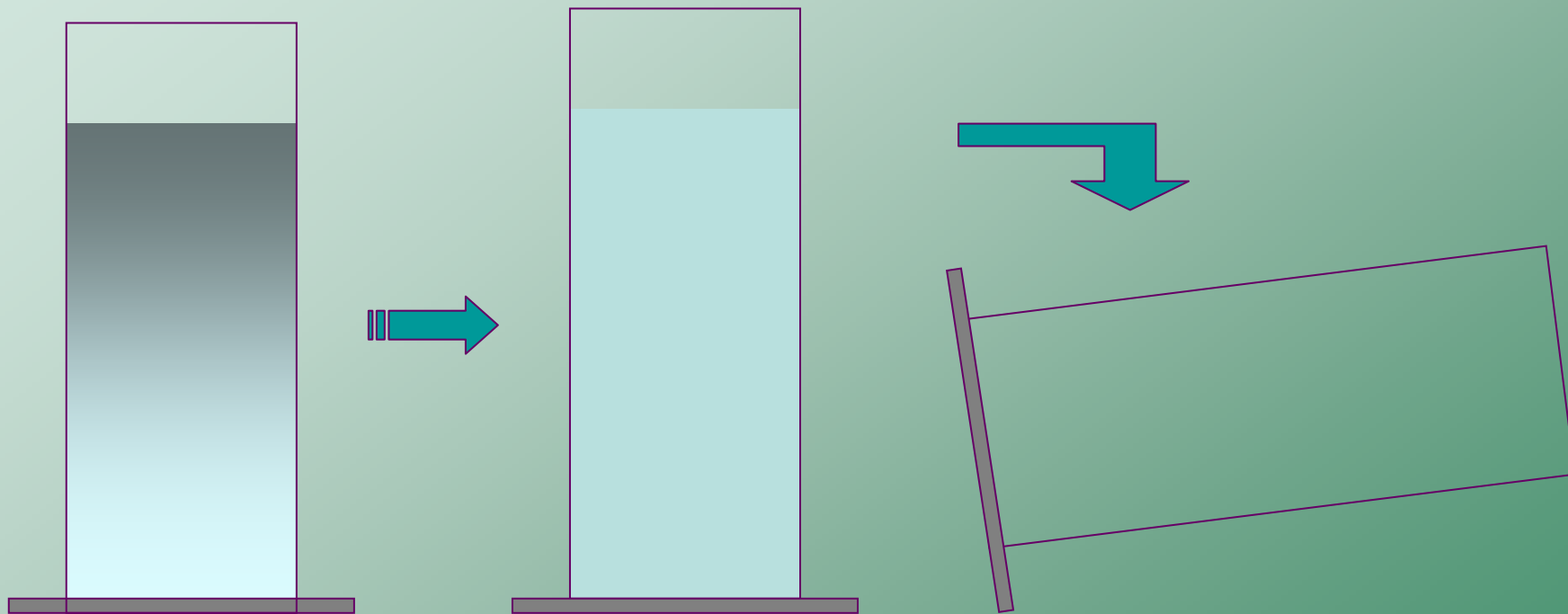
Elimination of \pm soluble matter



**Matter which is not well solubilized
creates a film on surfaces.**

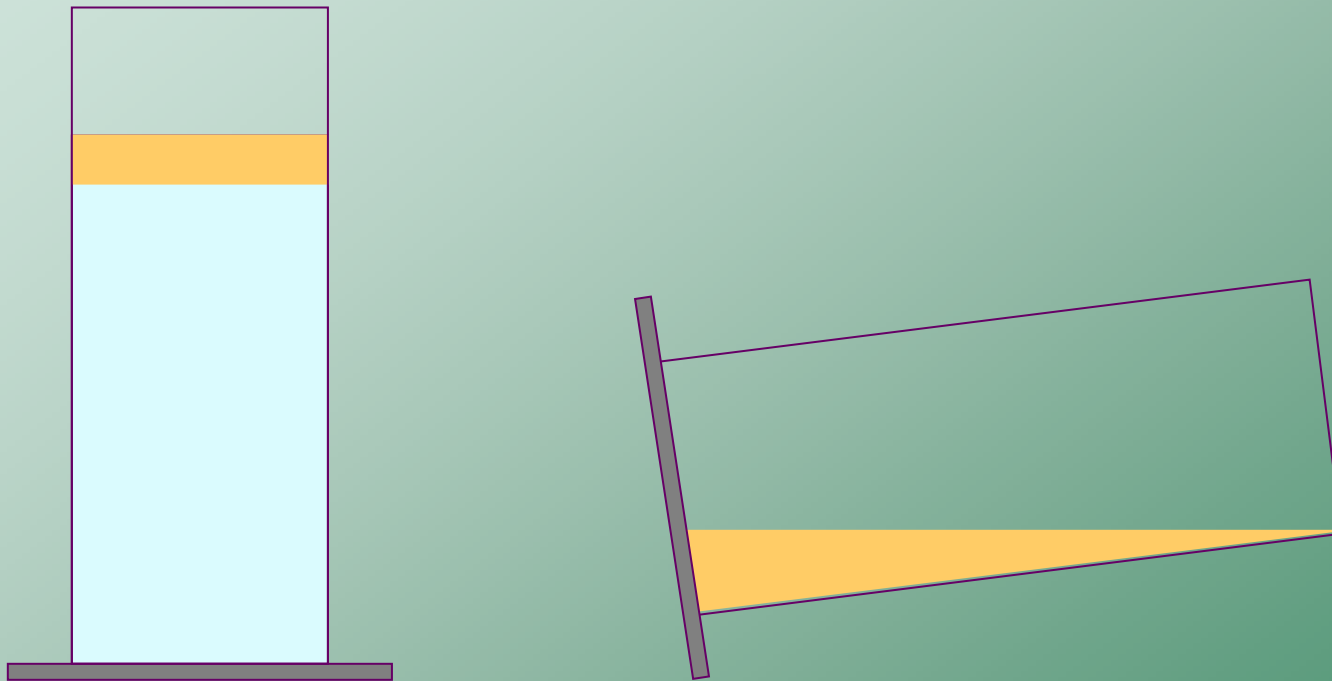
Elimination of \pm soluble matter

Solubilizing effet



Solubilized matter is easily eliminated.

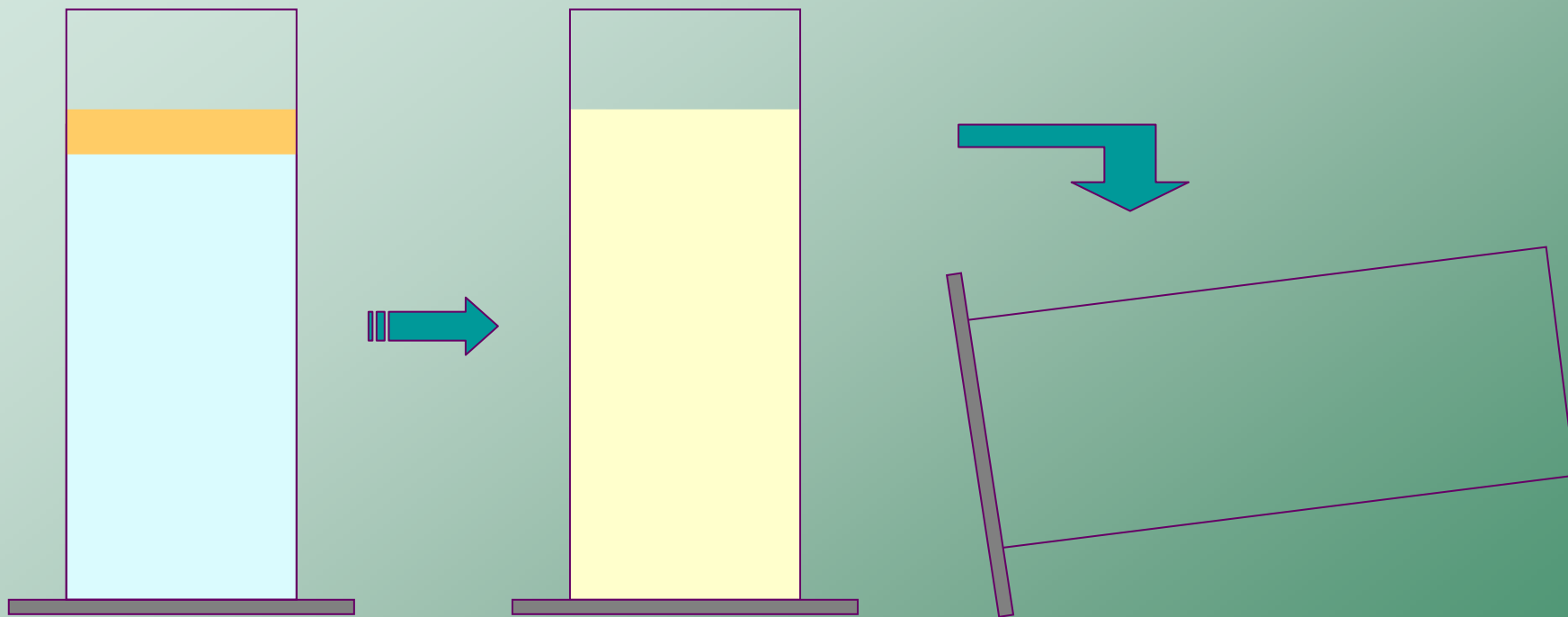
Elimination of fat



Water cannot eliminate fat fixed to surfaces.

Elimination of fats

Saponifying effect



Fat undergoes saponification in very alkaline medium (sodium hydroxide, potassium hydroxide ...) : $\text{pH} > 11$ and is eliminated with water.

In theory . . .

- Soil is made of :
 - Sugar
 - Lipids
 - Proteins
 - Limestone
 - Dust

Reality is more complex !!!

- Basic sugar + Exopolysaccharides + Glycoproteins + Lipopolysaccharides...
- Lipids + Lipopolysaccharides + Lipoproteins...
- Proteins + Glycoproteins + Lipoproteins...
- Limestone + « protected » limestone
- Dust and other particules (iron, copper...)

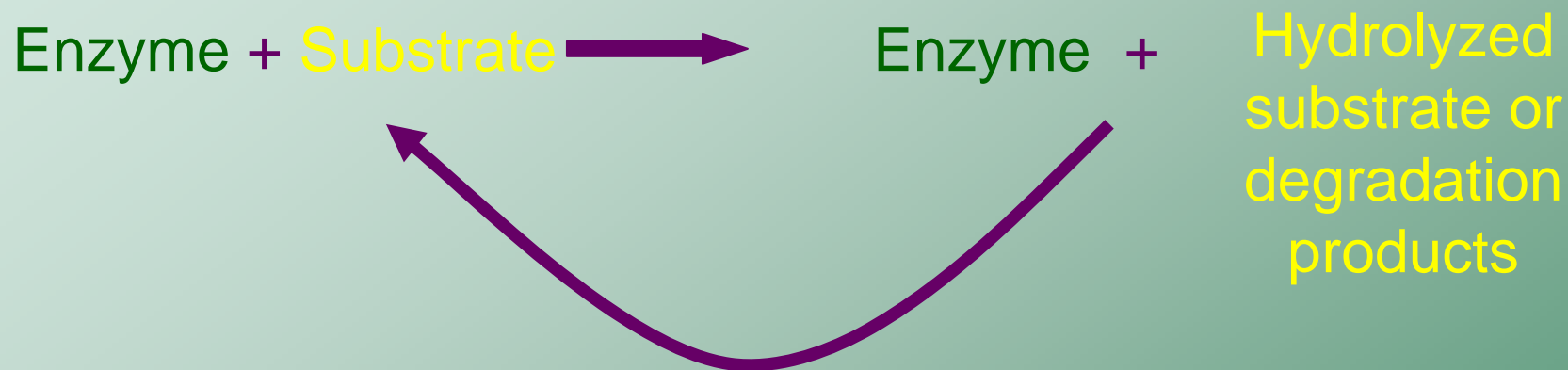
How can one stimulate the detergent power of surfactants ?

Enzymatic Power Assessment

Enzymology

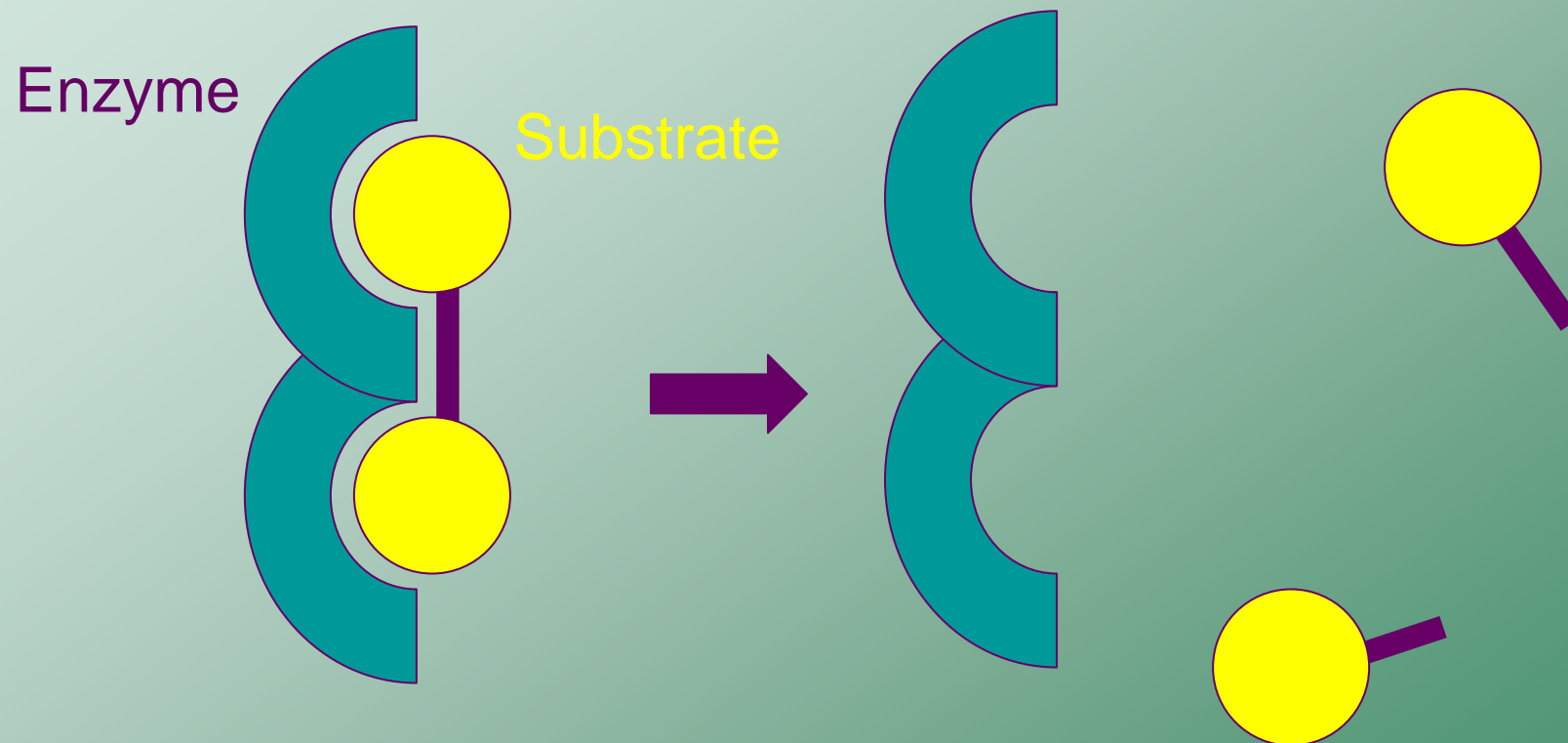
- To assess the role of enzymes in detergency in addition to surfactants :
 - Enzymes' ability to fraction slightly soluble matter into more water-soluble parts.
 - ! : The difficulty lies in choosing the enzyme. The enzyme should not be too substrate-specific.

Enzymatic activity



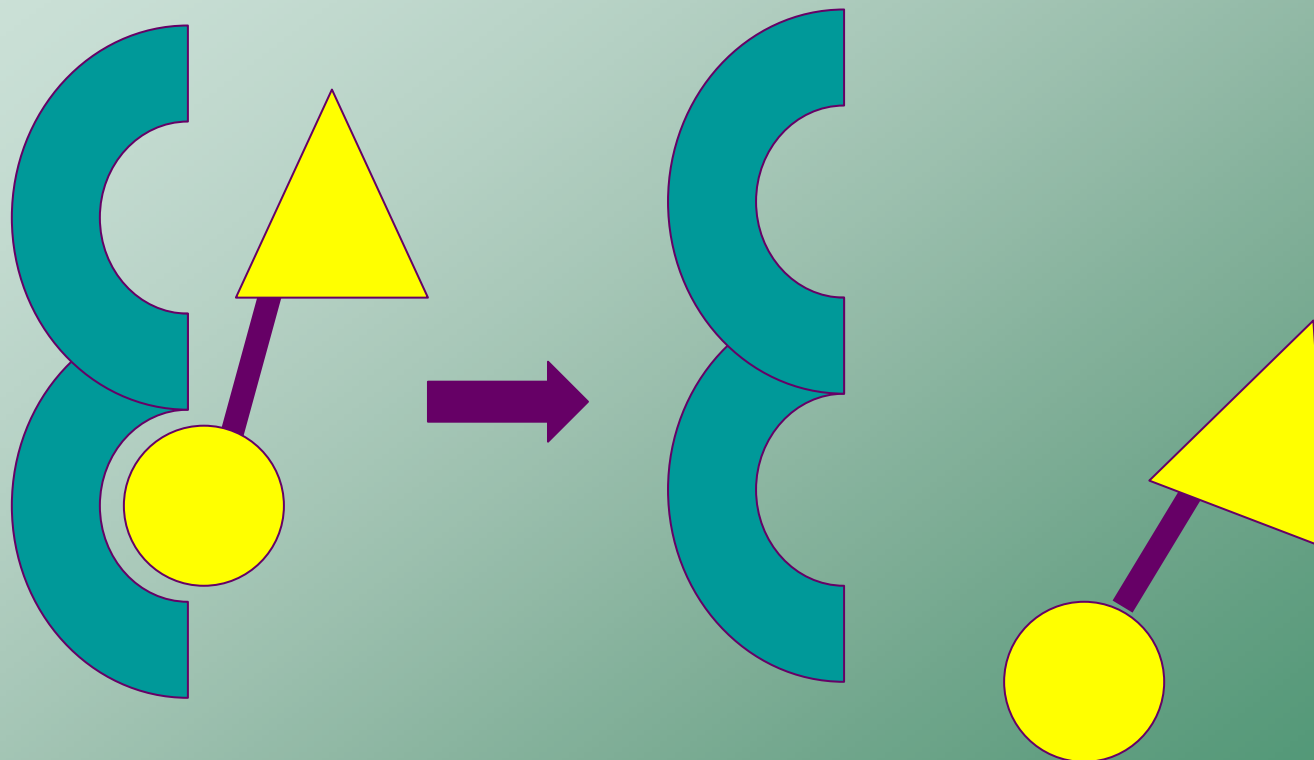
- The enzyme is not consumed in the reaction.
- Its action continues on the substrate as long as environmental conditions are respected (temperature, pH...)

Enzymatic activity



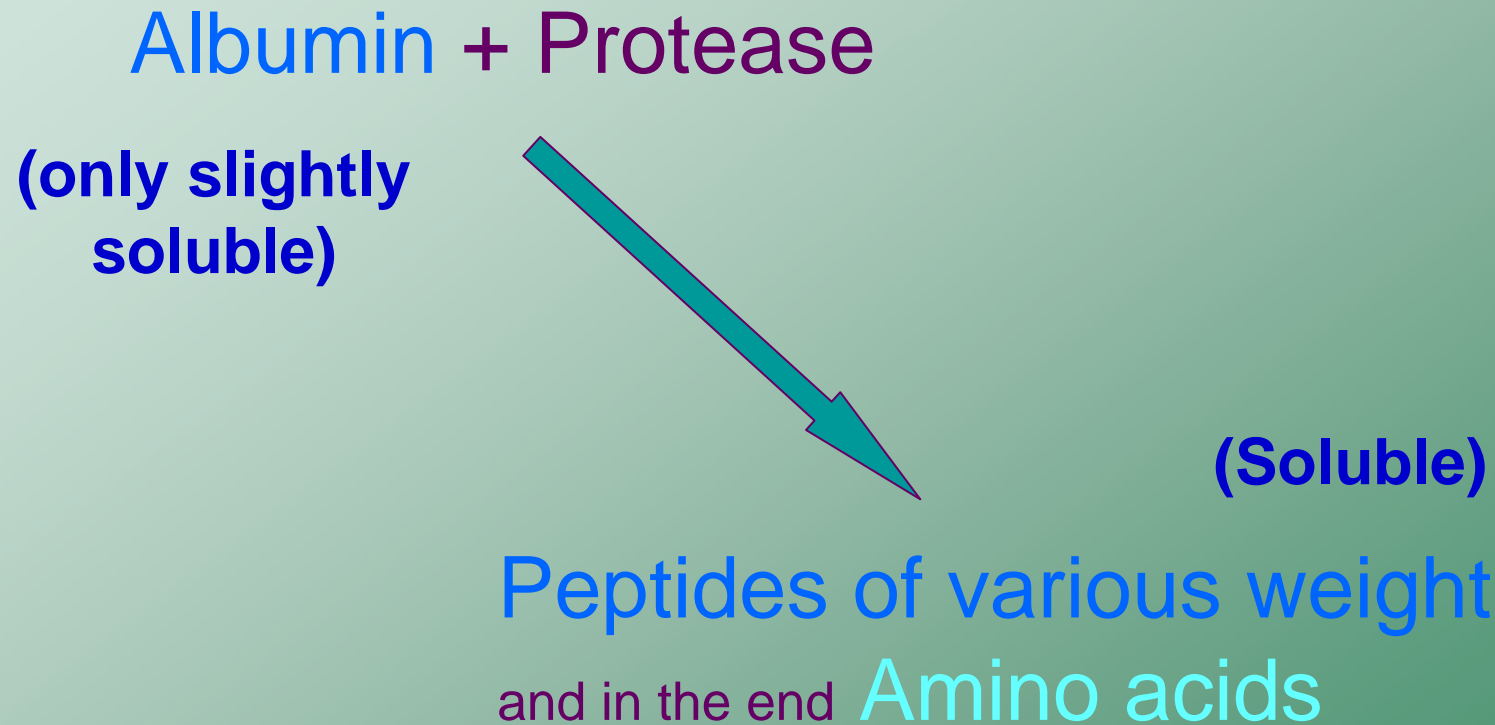
Enzyme recognizes substrate, hence enzymatic activity

Enzymatic activity (2)



Enzyme does not recognize substrate. No enzymatic activity.

Protease action

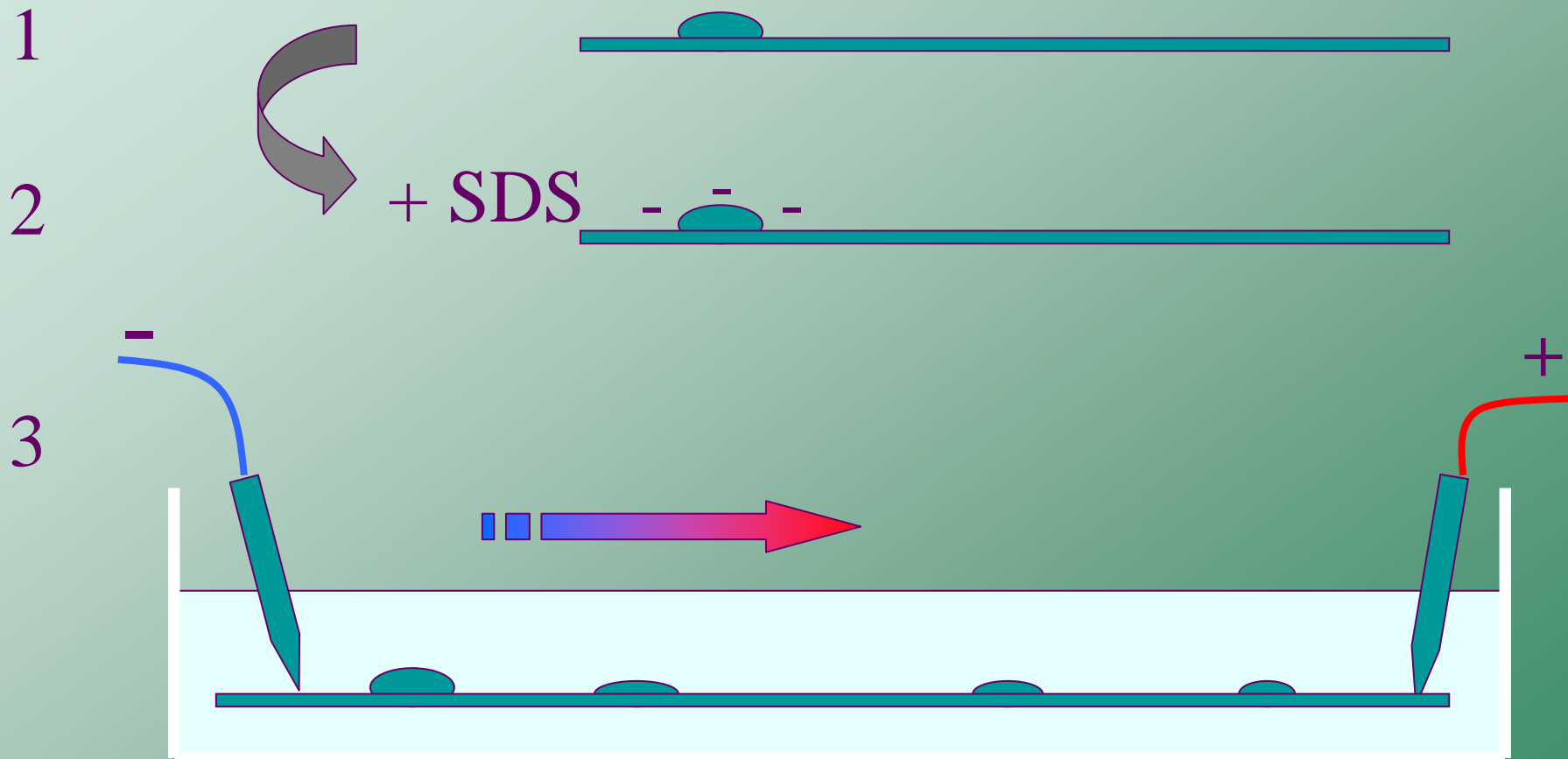


Control of the proteasic activity by electrophoresis

Electrophoresis principles (1)

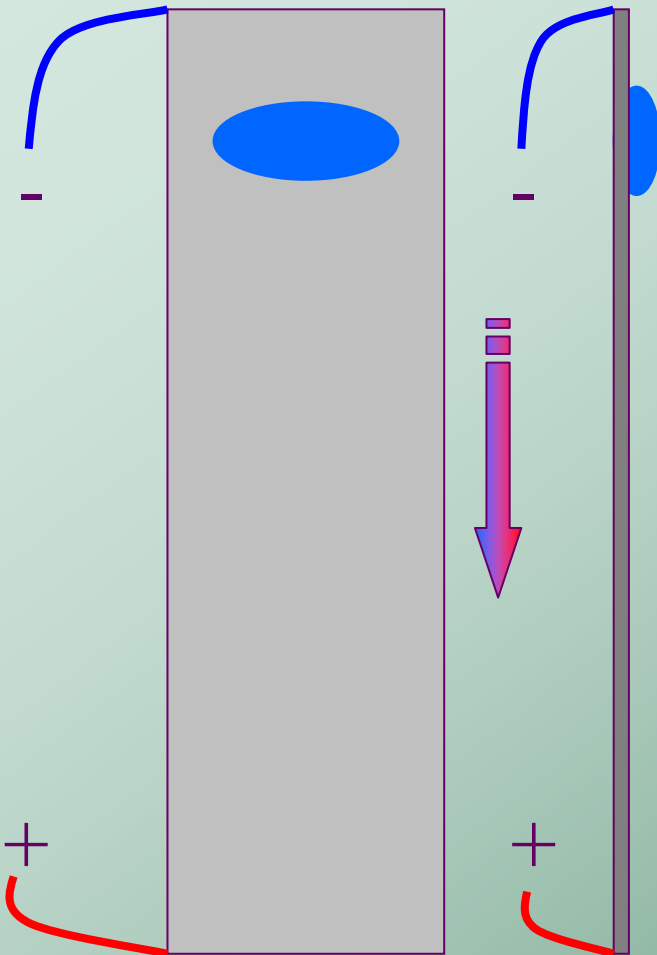
- Proteins to be analyzed are treated with S.D.S. (sodium dodecyl sulfate) which charges them negatively.
- The proteins are then set in an electrical field.
- The proteins move from the cathode (-) towards the anode (+).

Electrophoresis principles (2)

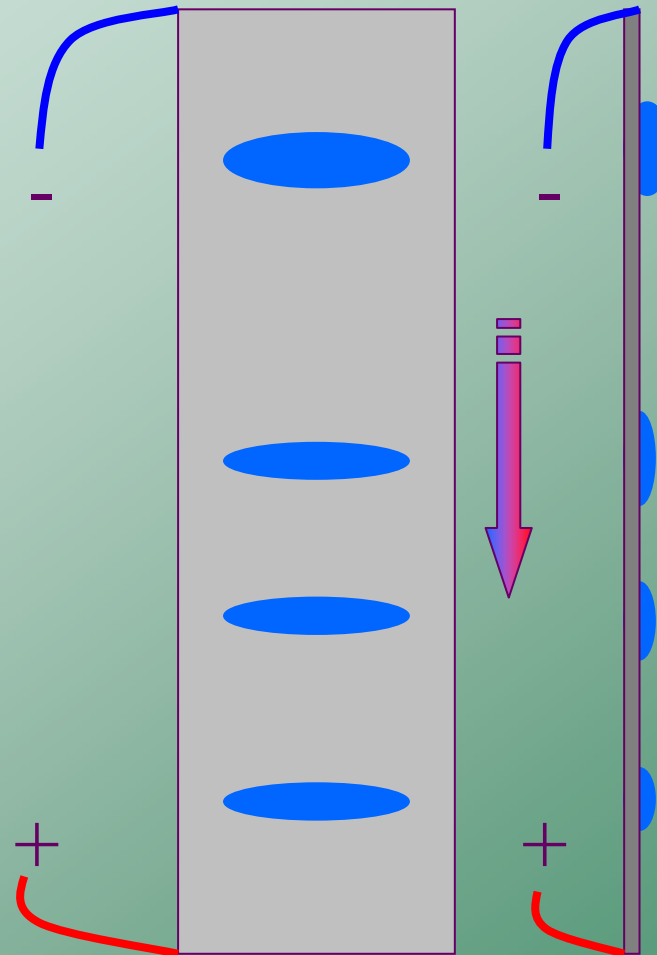


Electrophoresis principles (3)

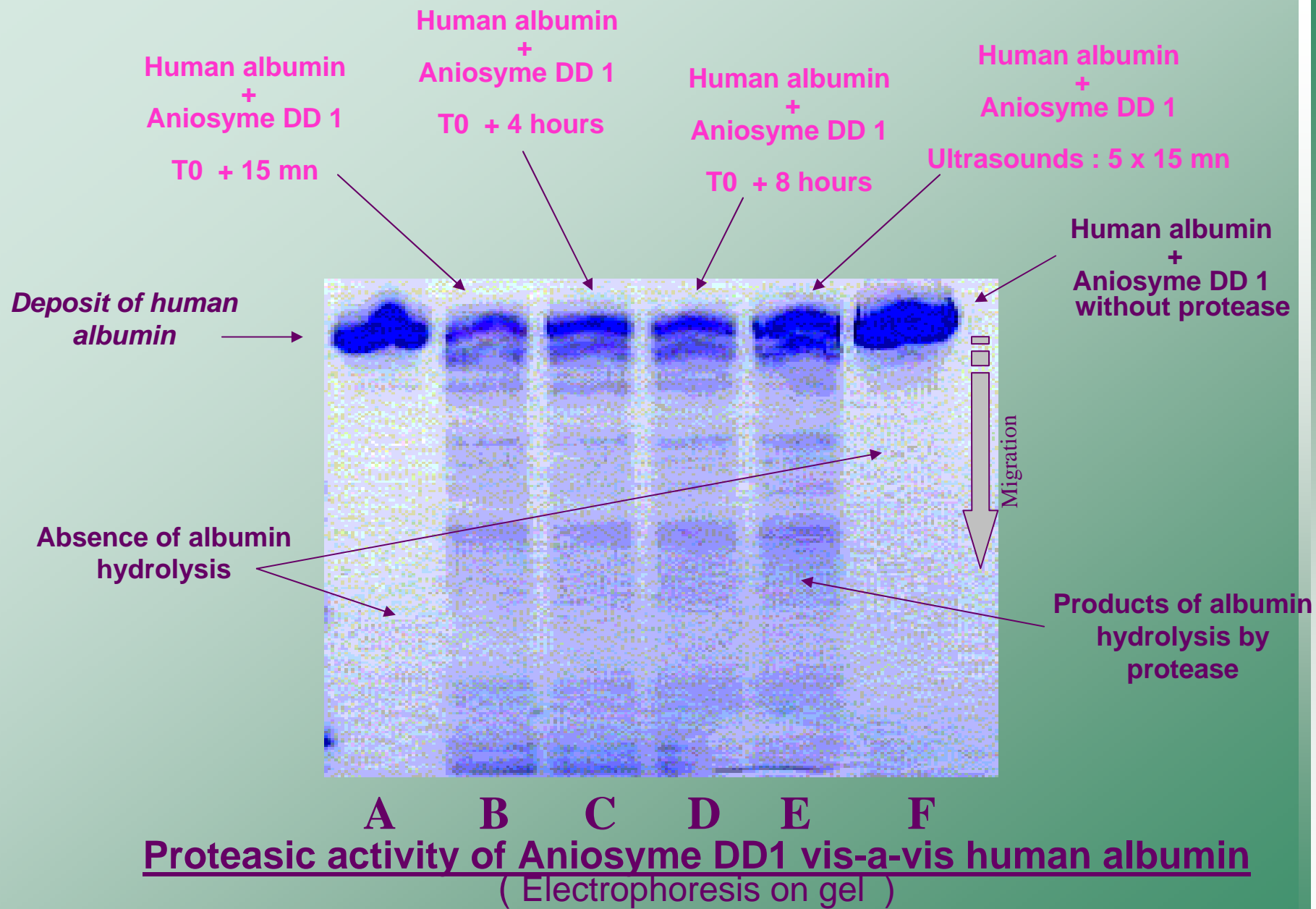
- Their movement is slowed down by their size and/or their weight
- The biggest molecules are retained and slowed down more by the polycrylamide gel (ex. : human albumin)
- The smallest molecules are less retained and slowed down by the polycrylamide gel (ex. : albumin hydrolysis products : peptides)



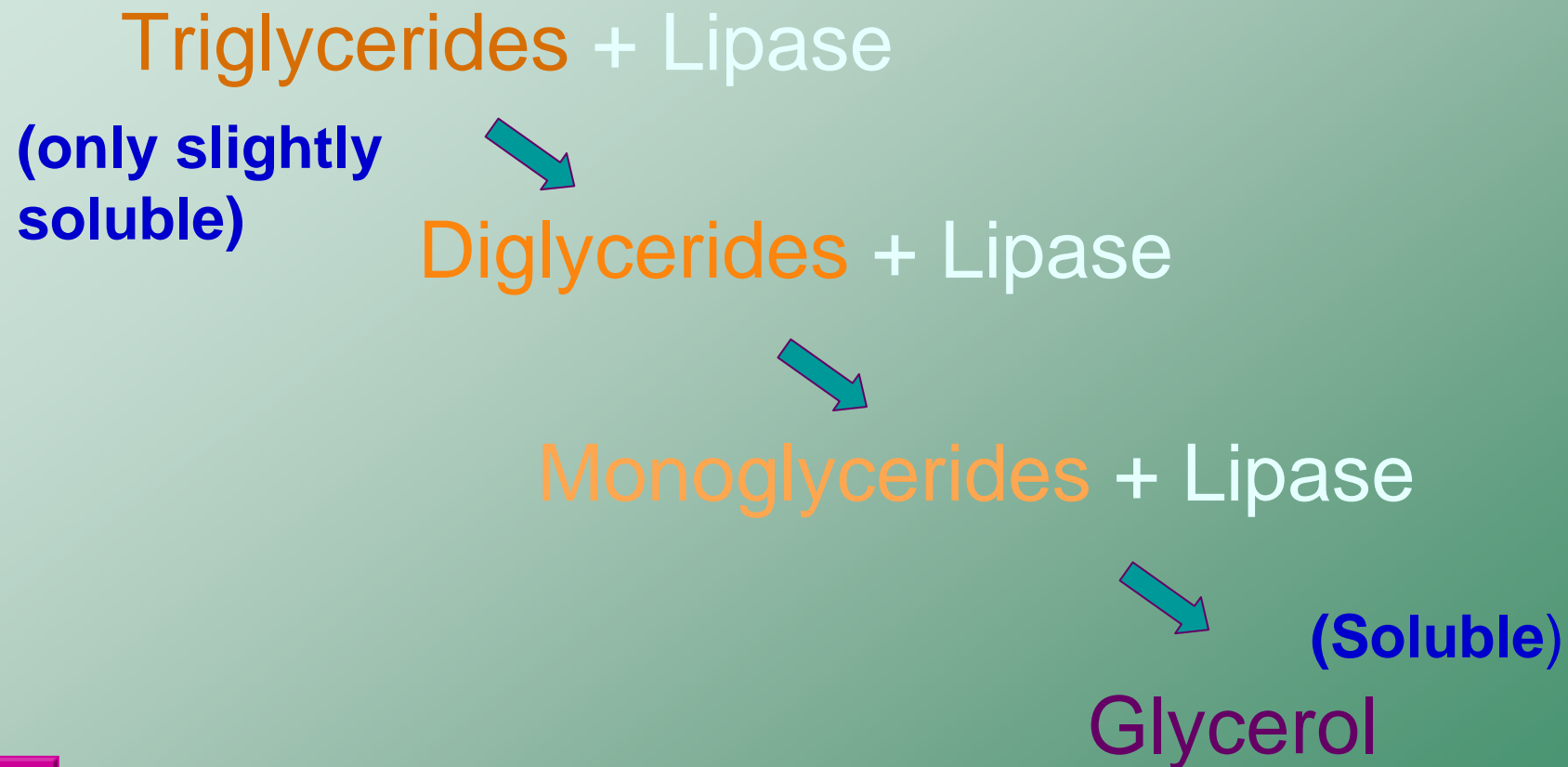
Albumin is not hydrolyzed
because there is no
enzymatic action



Albumin is hydrolyzed
by protease and
hydrolysis products are
present



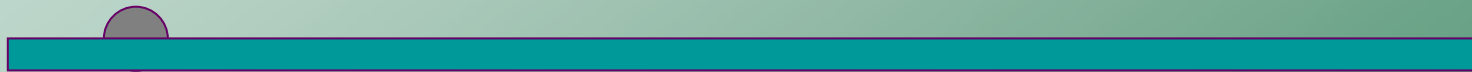
Lipase action



Control of the lipasic activity by chromatography

Chromatography principles

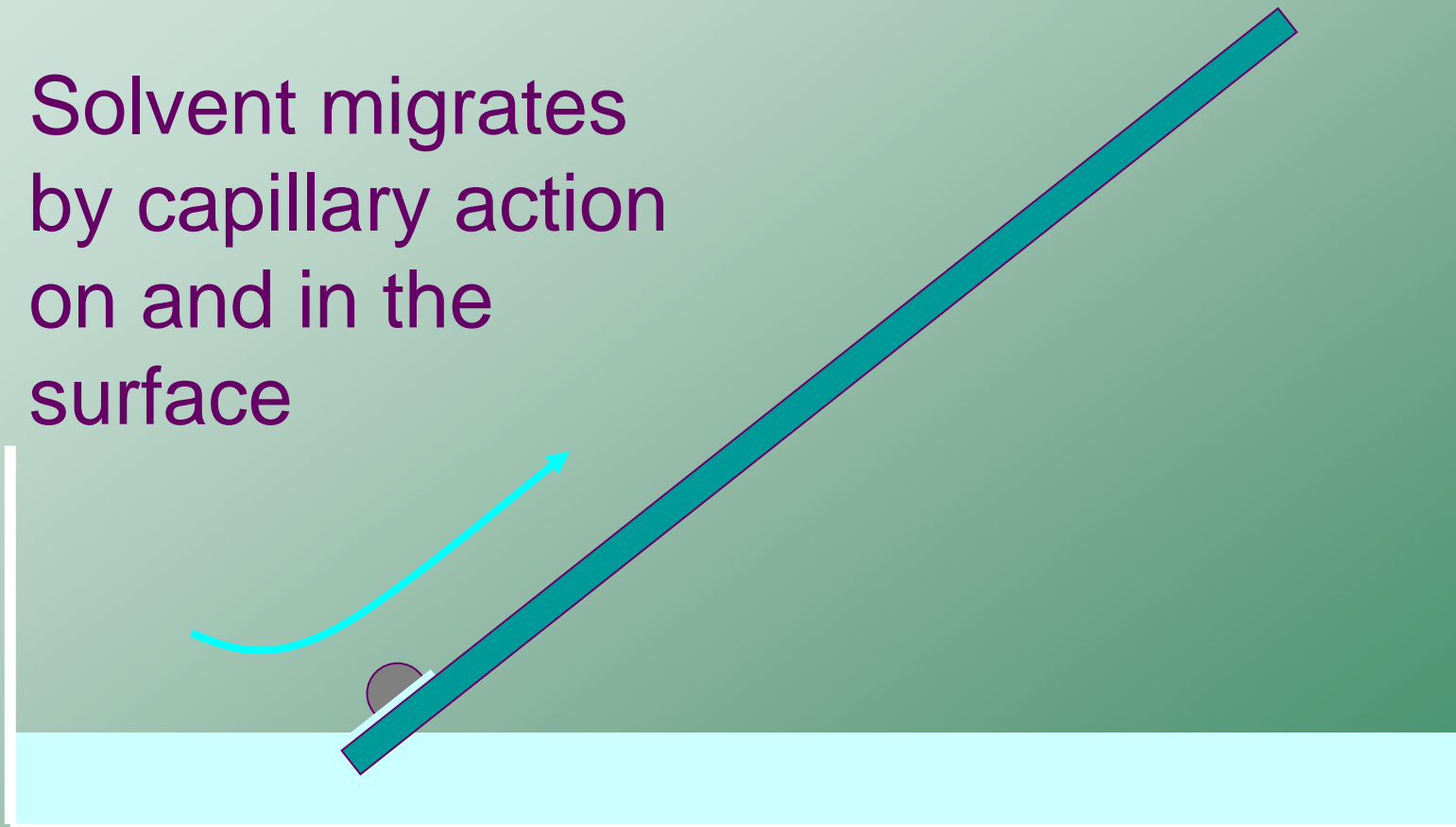
Raw material or a substance to be analyzed is
put



on a surface (gel, paper . . .) which is then
partially immersed in a tank of solvent

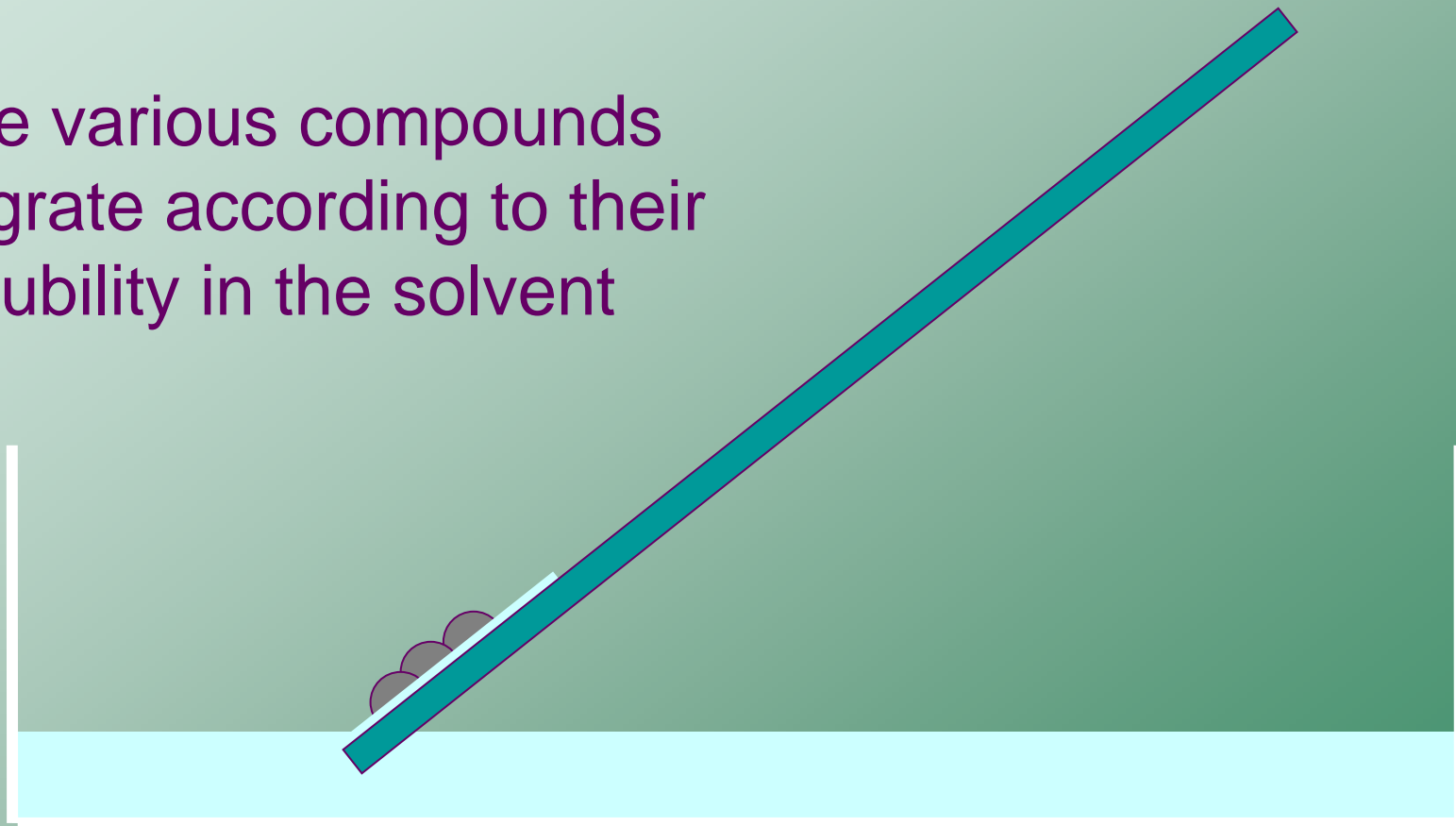
Chromatography principles (2)

Solvent migrates
by capillary action
on and in the
surface

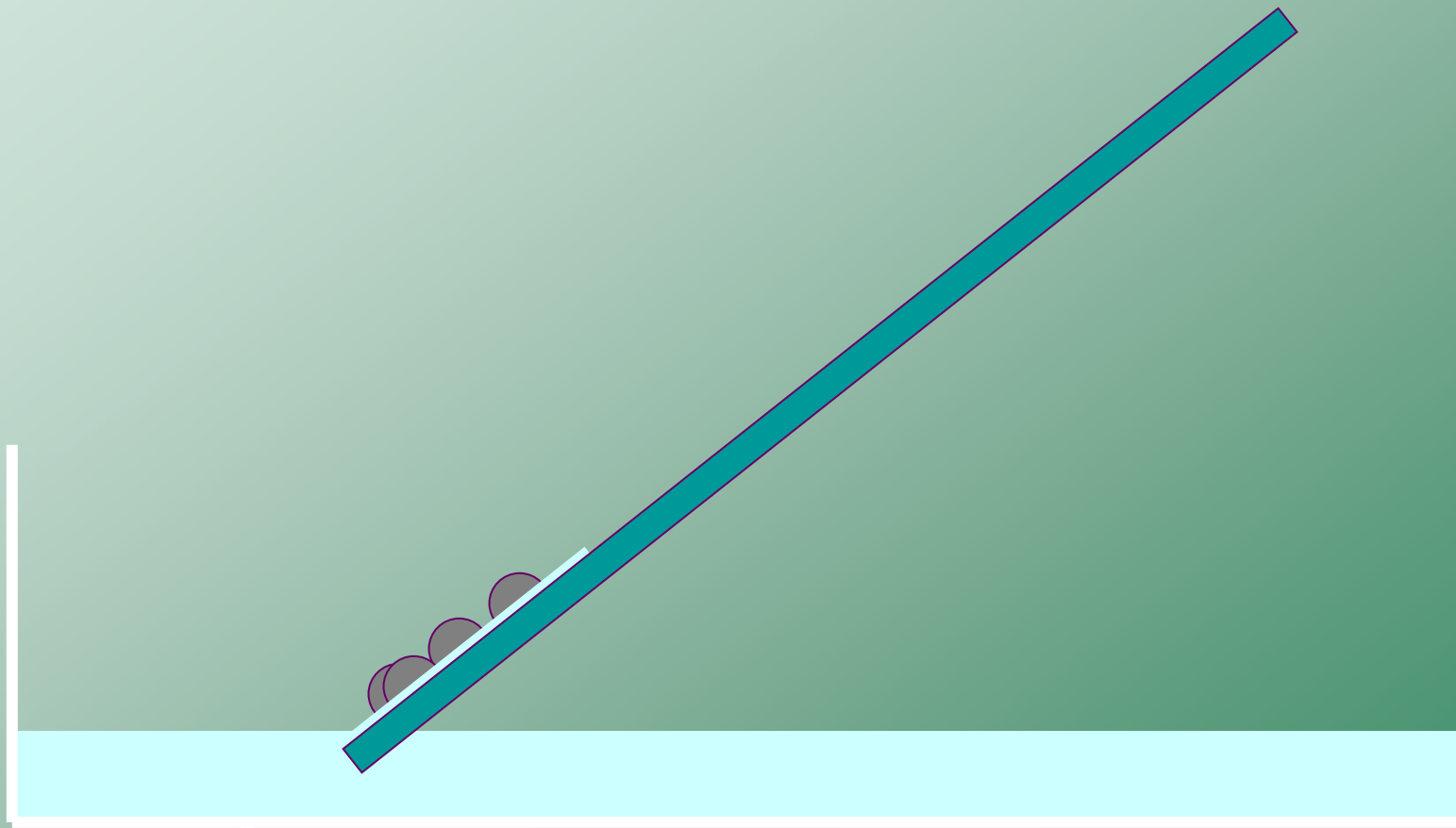


Chromatography principles (3)

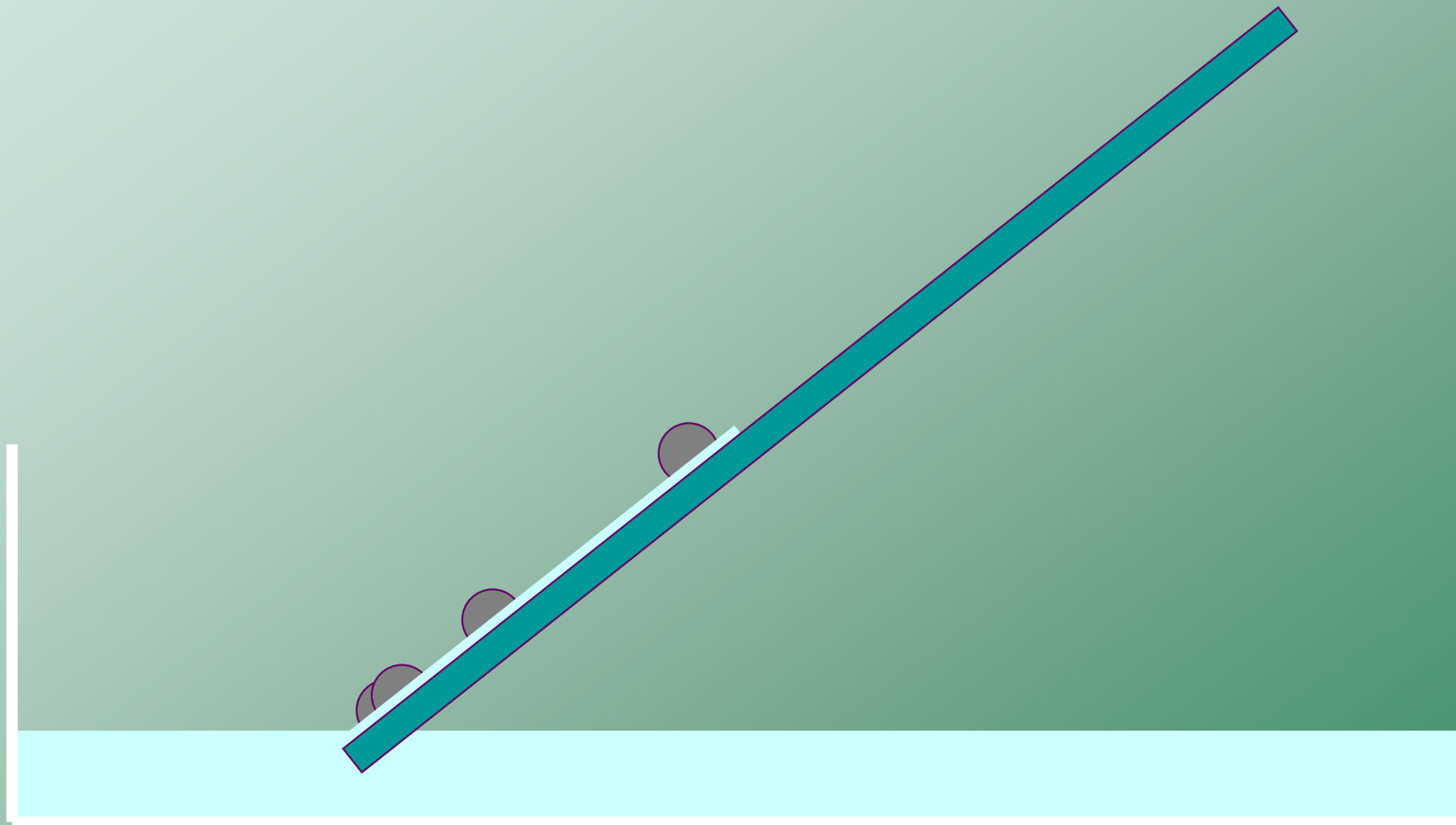
The various compounds migrate according to their solubility in the solvent



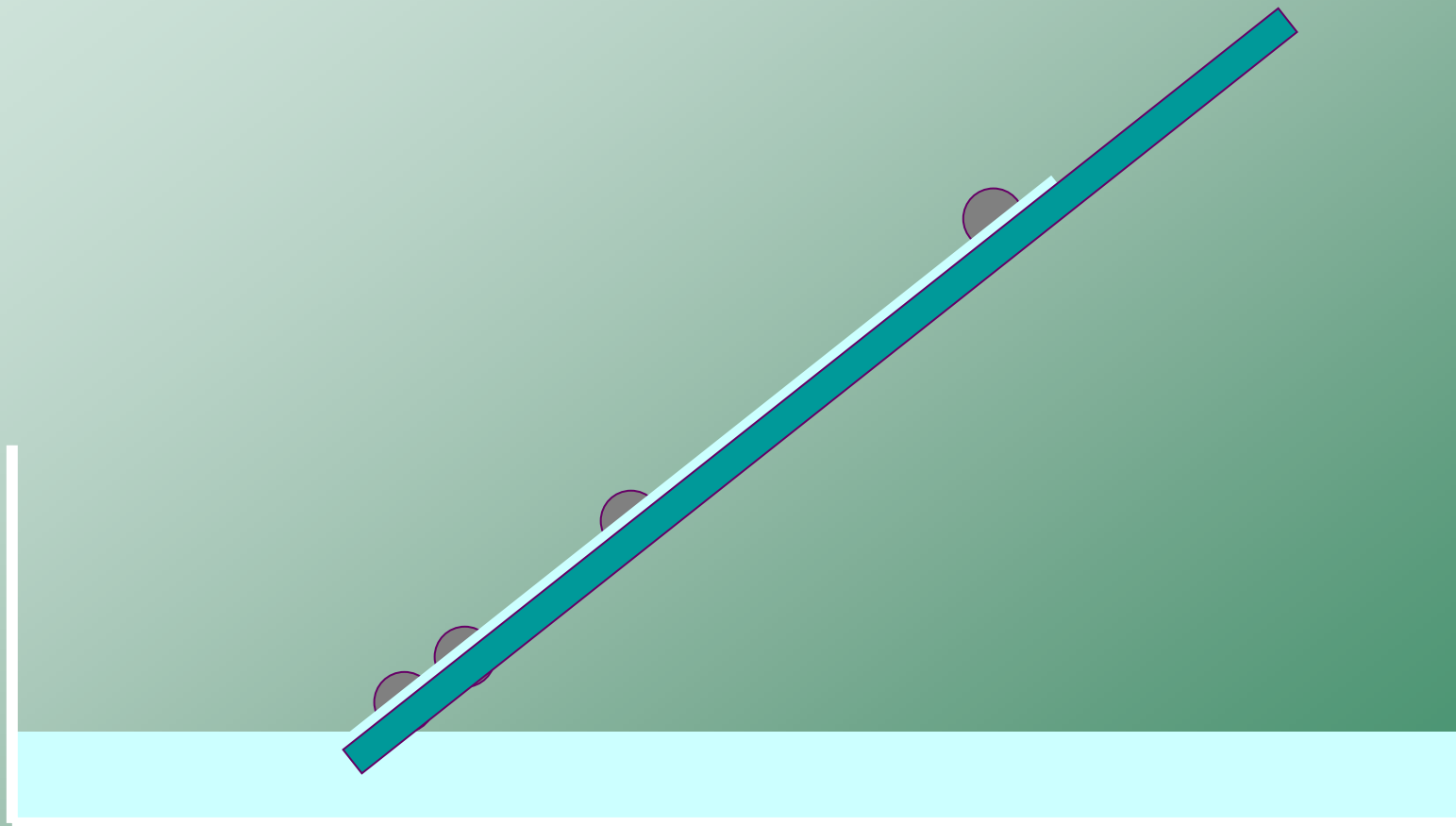
Chromatography principles (4)



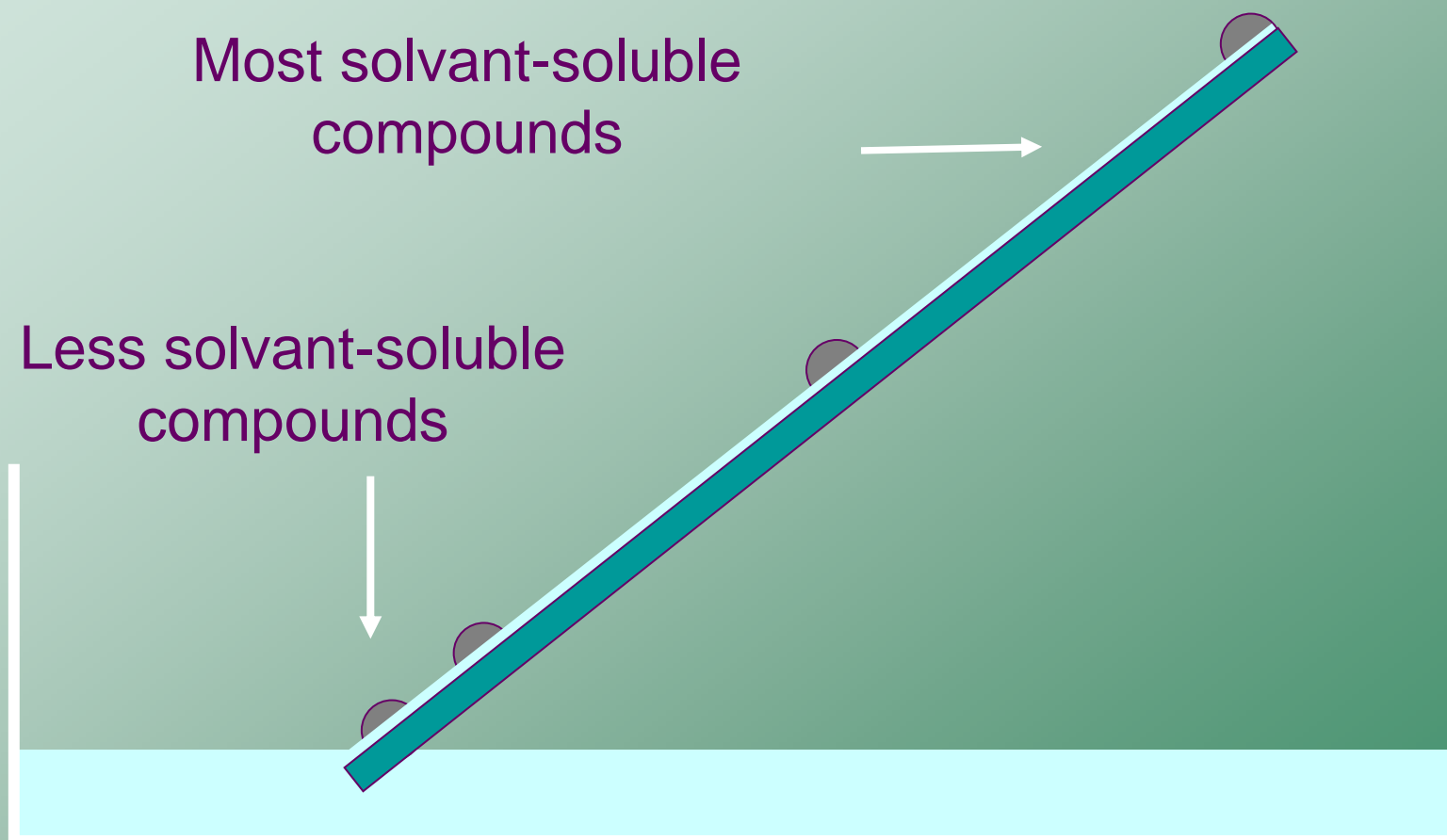
Chromatography principles (5)



Chromatography principles (6)



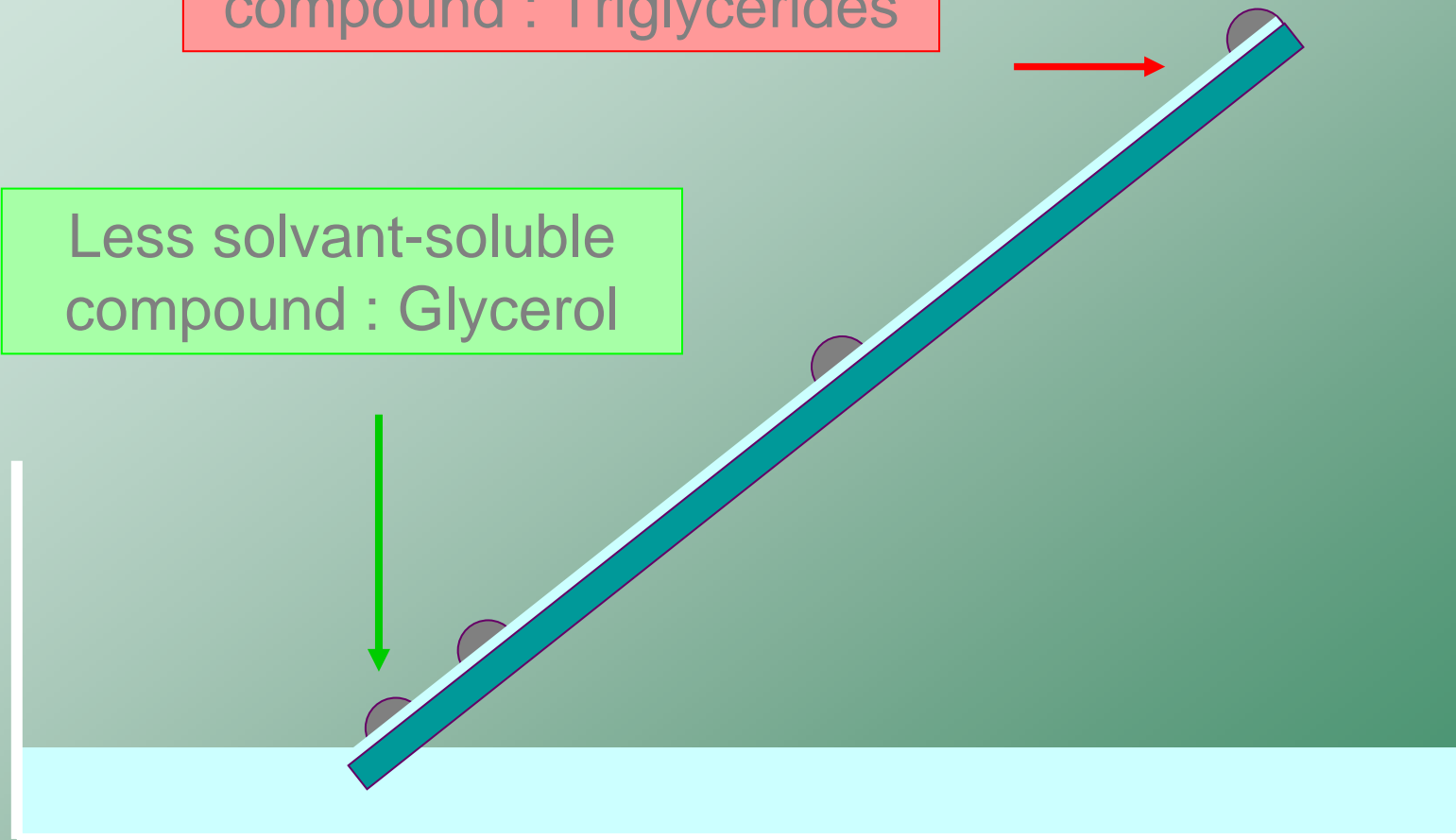
Chromatography principles (6)



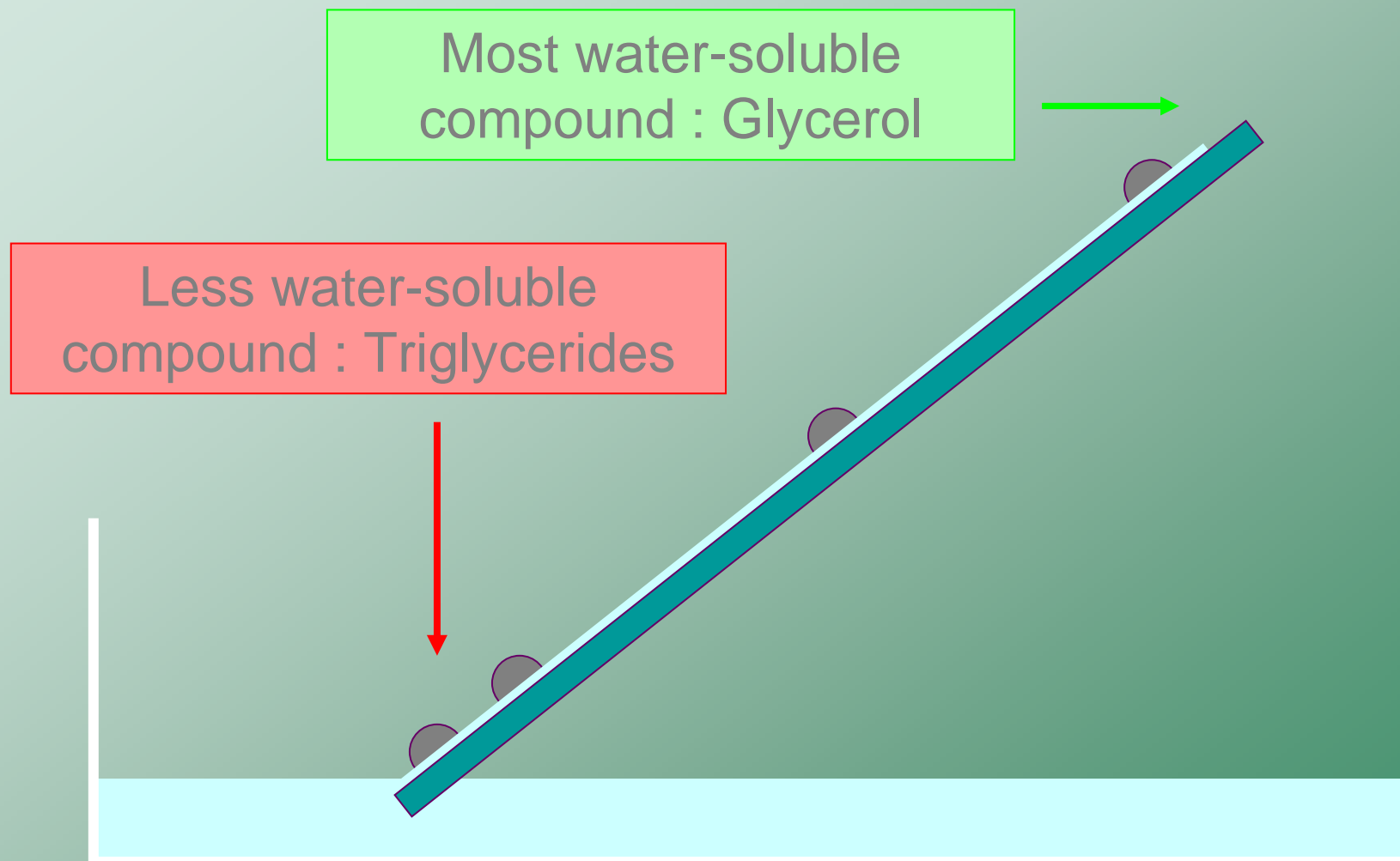
Example N° 1 : A solvent efficient on lipids such as acetone or hexane is used

Most solvent-soluble compound : Triglycerides

Less solvent-soluble compound : Glycerol



Example N° 2 : Water used as solvent



Stain identification

The analyzed compounds are often invisible to the naked eye. Therefore an indicator (reagent ?) is sprayed on the surface...

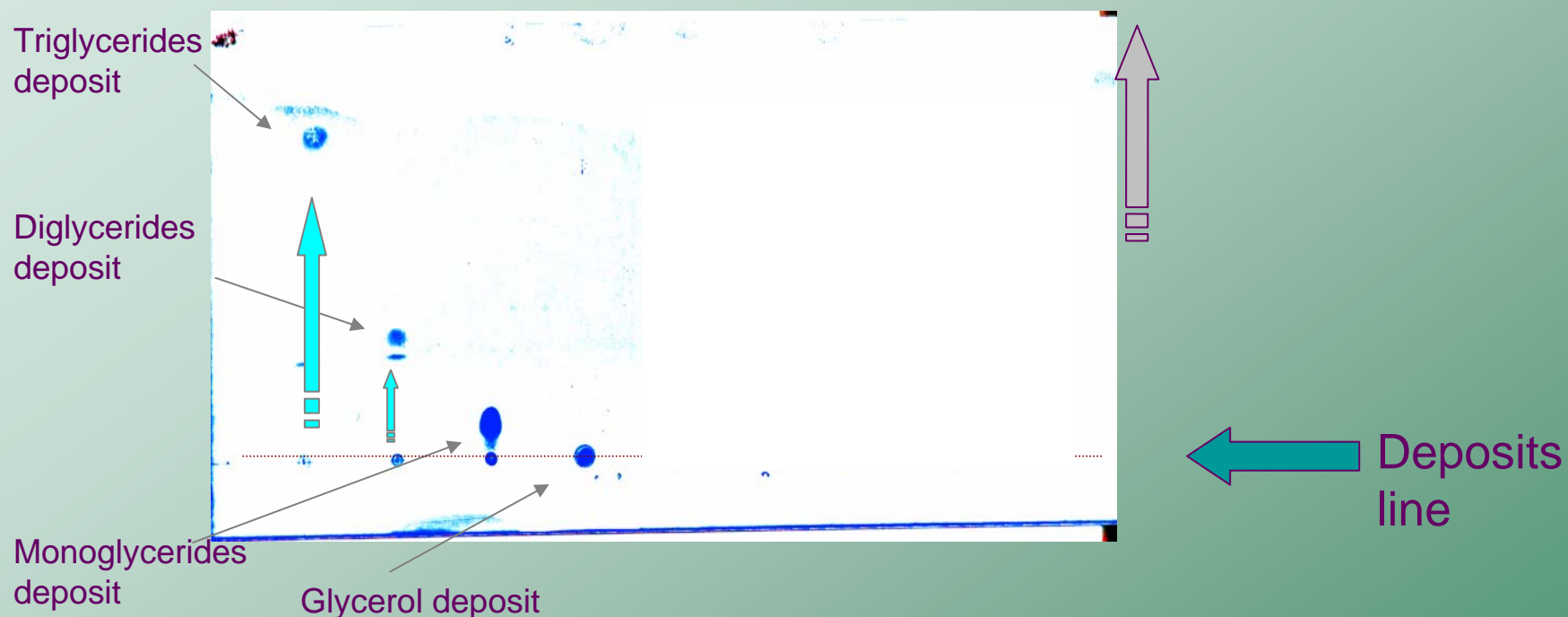


. . . to color and make them visible.



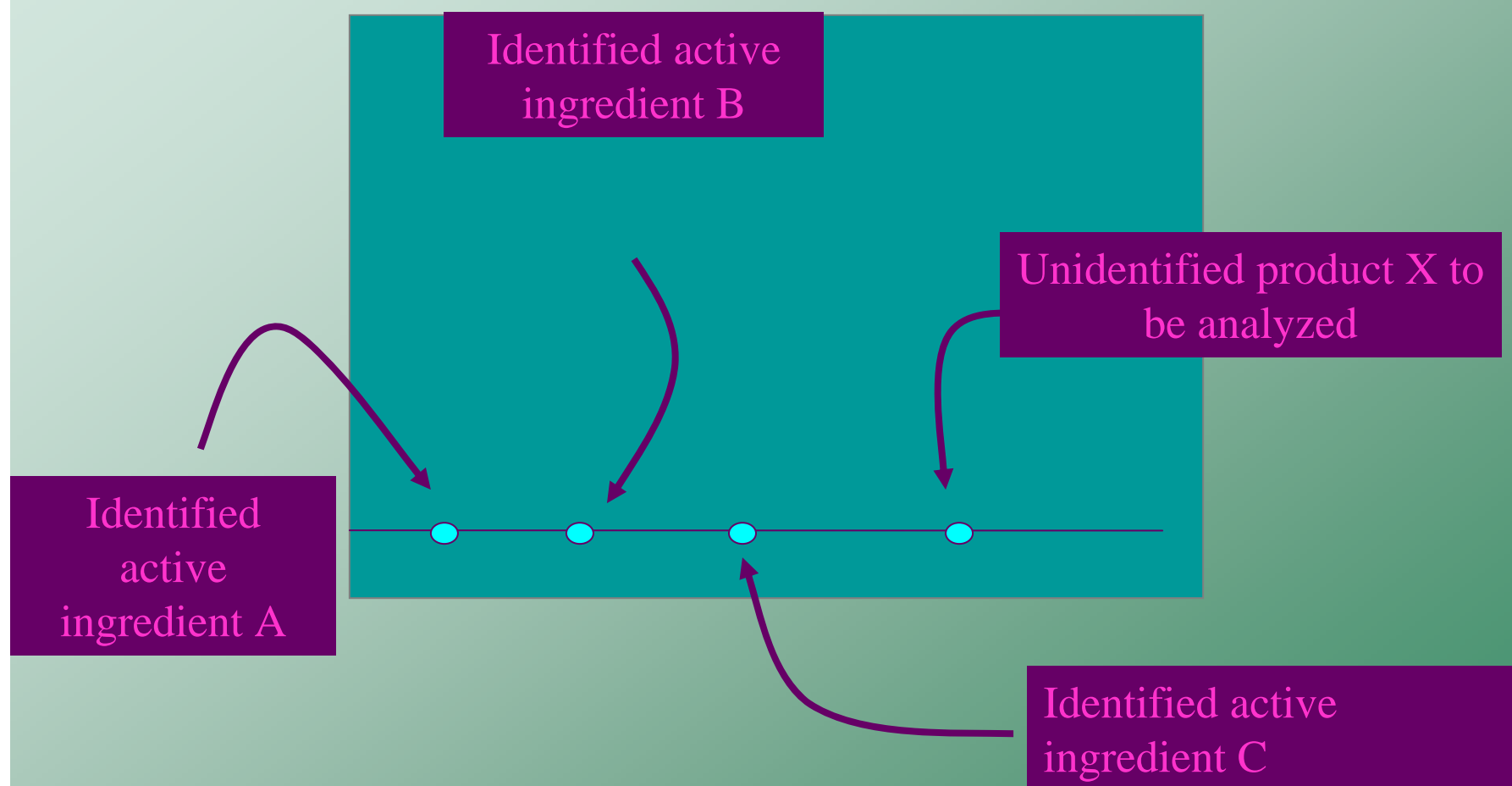
Lipasic activity of Aniosyme DD 1 vis-a-vis triglycerides

(Chromatography in thin layer on silica gel)

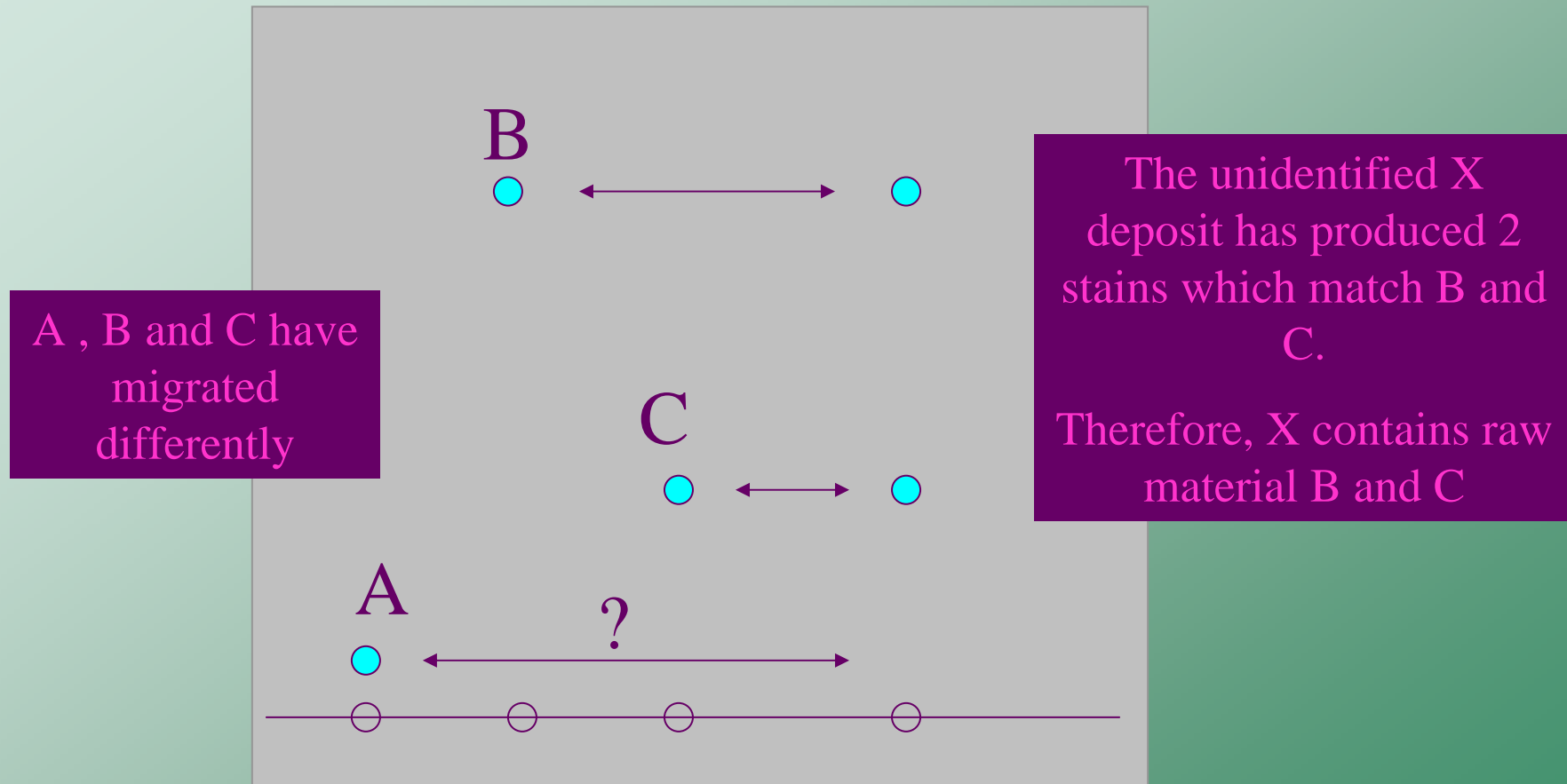


- Under the solvent's influence (Hexane ...), triglycerides migrate heavily, diglycerides migrate moderately and monoglycerides migrate slightly. Glycerol does not migrate at all.

Analysis of an unidentified compound by chromatography

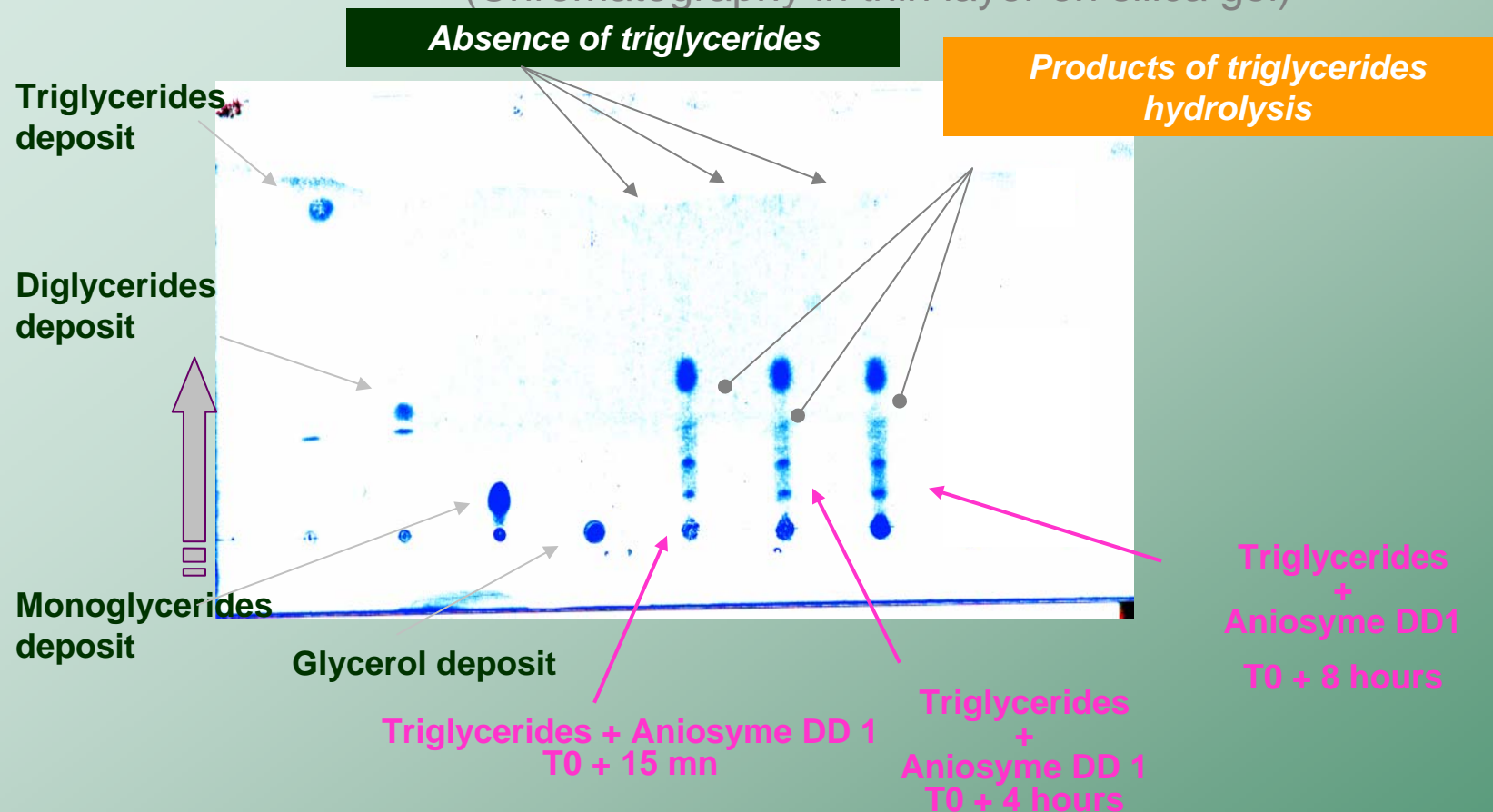


After chromatography and revelation



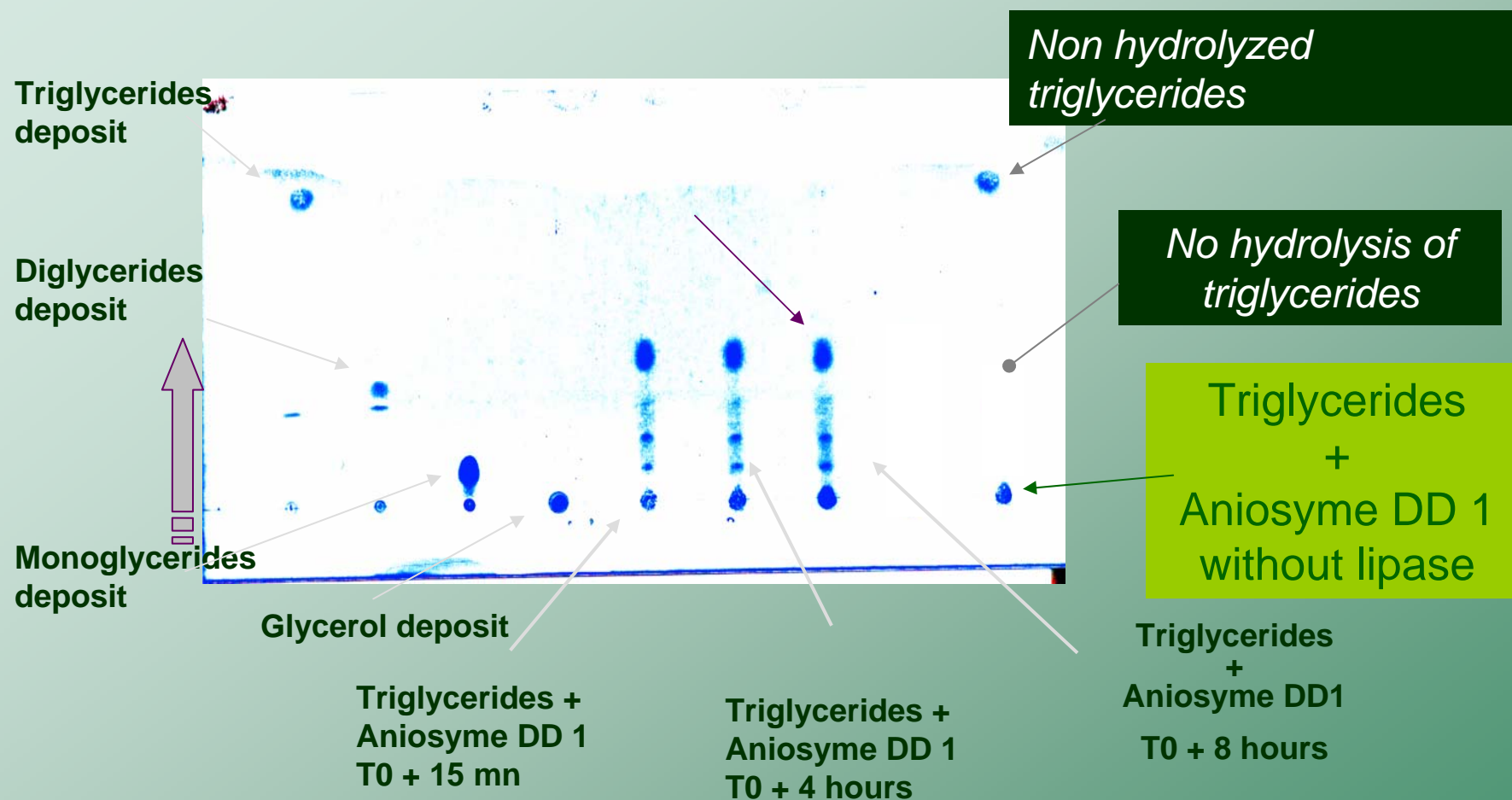
Lipasic activity of Aniosyme DD 1 vis-a-vis triglycerides

(Chromatography in thin layer on silica gel)



- Triglycerides are mixed with Aniosyme DD 1. **Lipase hydrolyzes the triglycerides in diglycerides, monoglycerides and glycerol.**
- Chromatography demonstrates that there are no triglycerides left but rather the products of degradation of triglycerides.

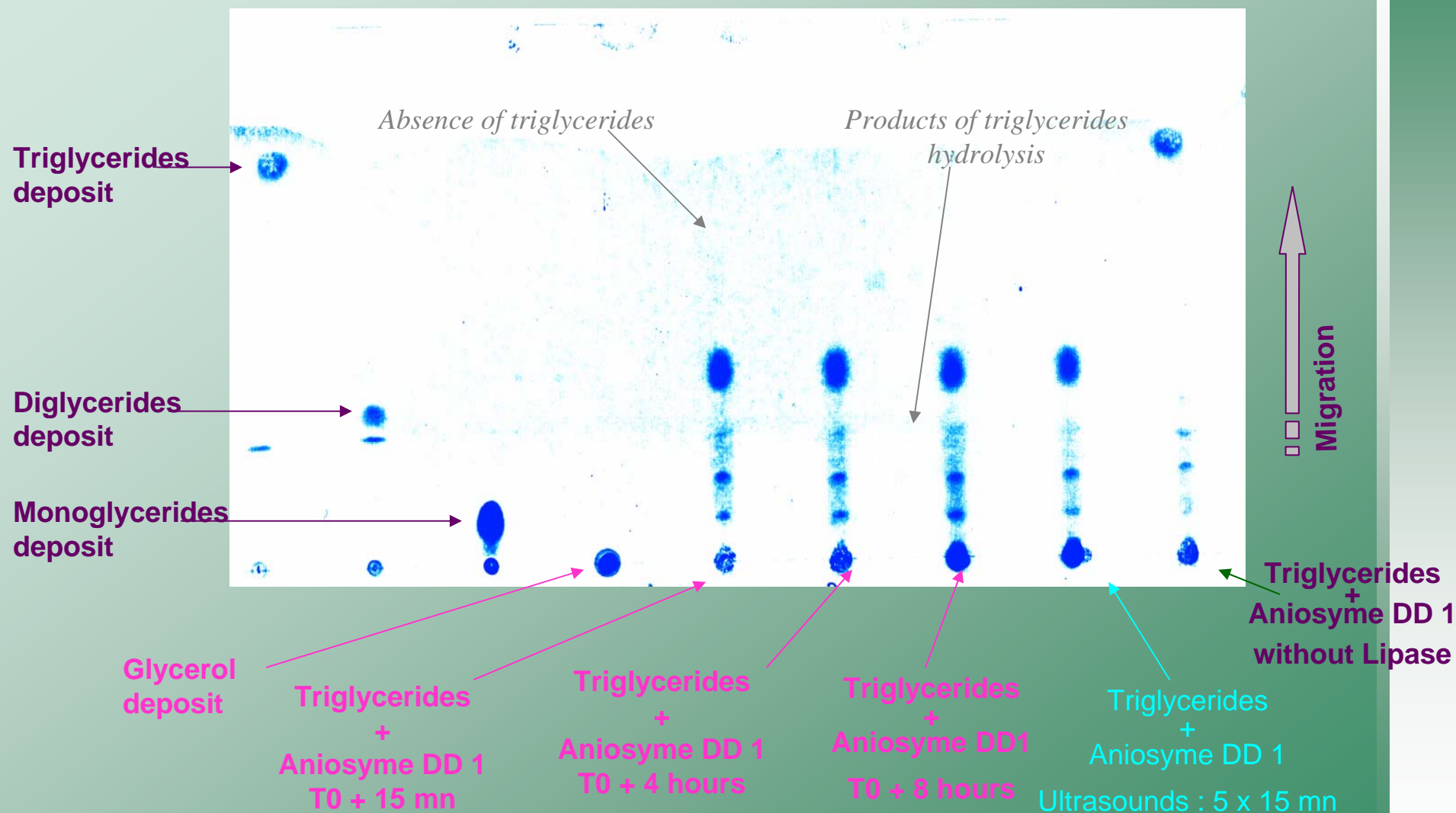
Lipasic activity of Aniosyme DD 1 vis-a-vis triglycerides (Chromatography in thin layer on silica gel)



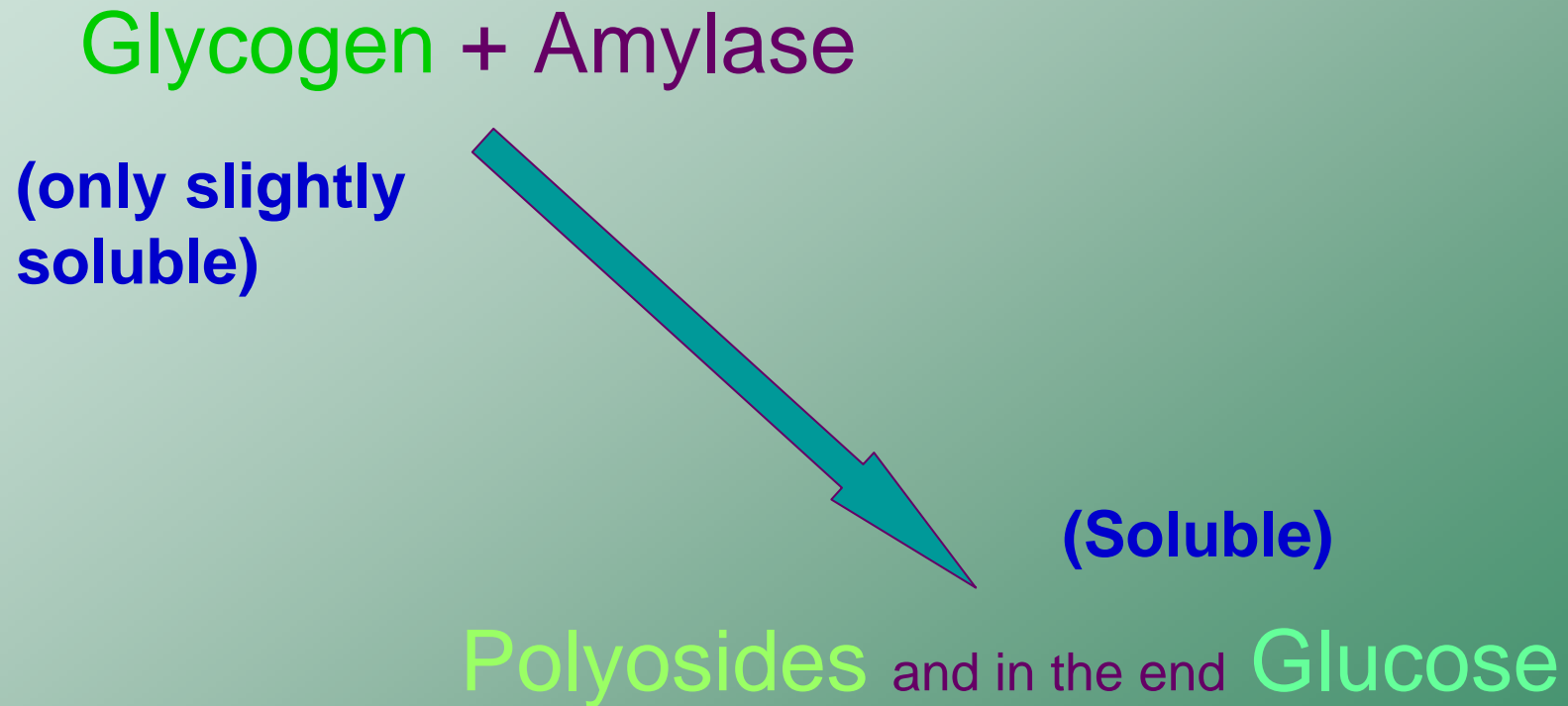
• **Aniosyme DD 1 without lipase cannot hydrolyze triglycerides.** Non-hydrolyzed triglycerides are found but hydrolysis products such as diglycerides, monoglycerides or glycerol are not.

Lipasic activity of Aniosyme DD 1 vis-a-vis triglycerides

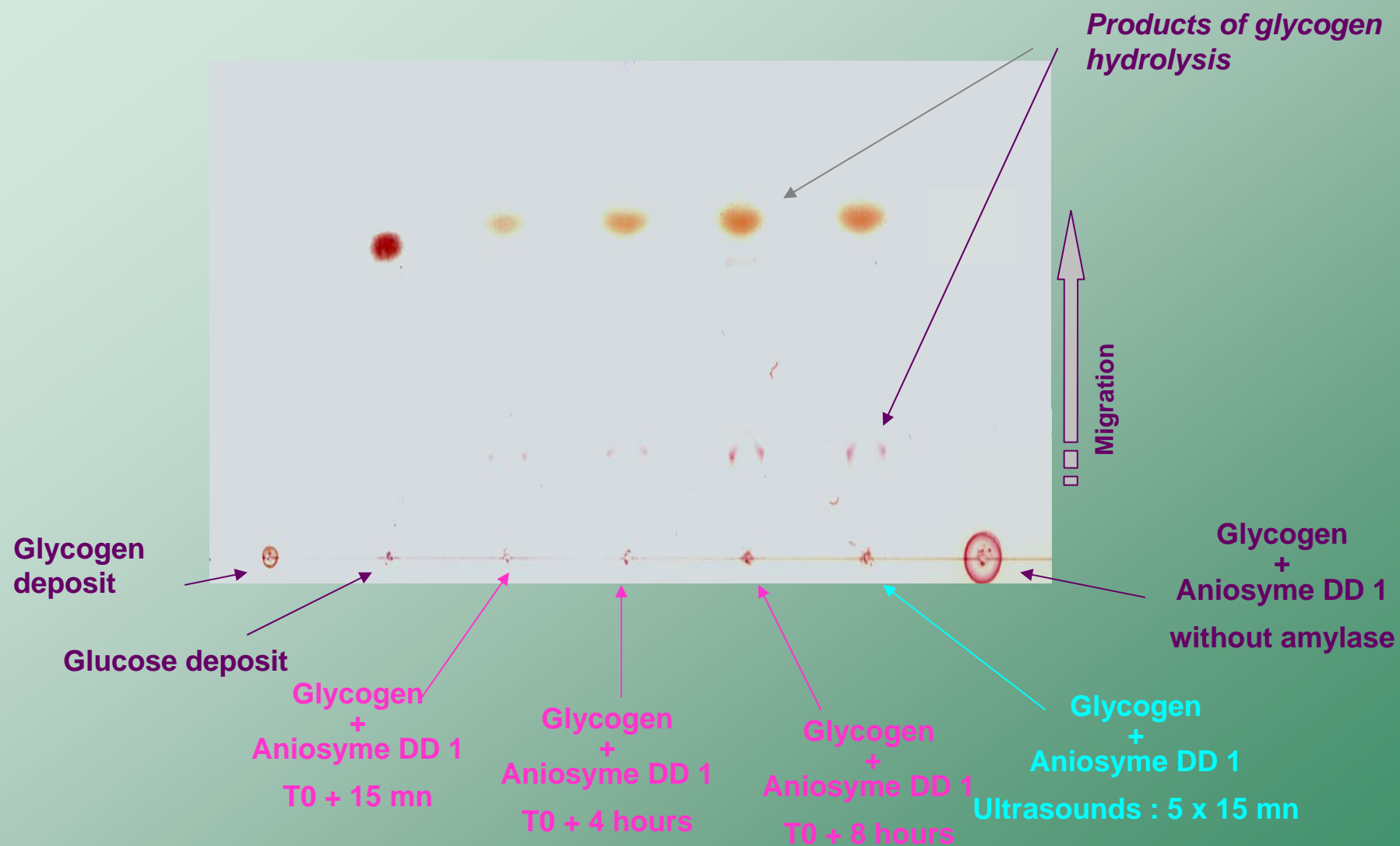
(Chromatography in thin layer on silica gel)



Amylase action



Amylase activity of Aniosyme DD 1 vis-a-vis glycogen (Chromatography in thin layer on silica gel)



- We demonstrate :
 - The specific activity of the 3 enzymes
 - Protease on human Albumin
 - Lipase on triglycerides
 - Amylase on glycogen
 - Enzymes stability
 - In solution after 15 mn, 4 and 8 hours' preparation
 - Enzymatic non cannibalism
 - The lipases and amylases are active and are not destroyed by the protease
 - The stability in ultrasound bath

ANIOSYME DLT Plus



ANIOSYME DD1

3enzyme
Complex



ANIOSYME FIRST



ANIOSYME PLA II

A High Performance Detergency

- **by surfactants** : demonstrated on organic soil (brain + animal fats) and on artificial monobacterial biofilm
- **by enzymatic action** : demonstrated on organic substrates (Human albumin - Triglycerides -Glycogen)