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**Comparative evaluation of a range
of natural gums as rheological
modifiers in cosmetic emulsions**

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MSc Cosmetic Science



<http://www.arts.ac.uk/fashion/courses/integrated-masters/msc-cosmetic-science/>

Semisolid Cosmetic Products



Semisolid products are available in a variety of:

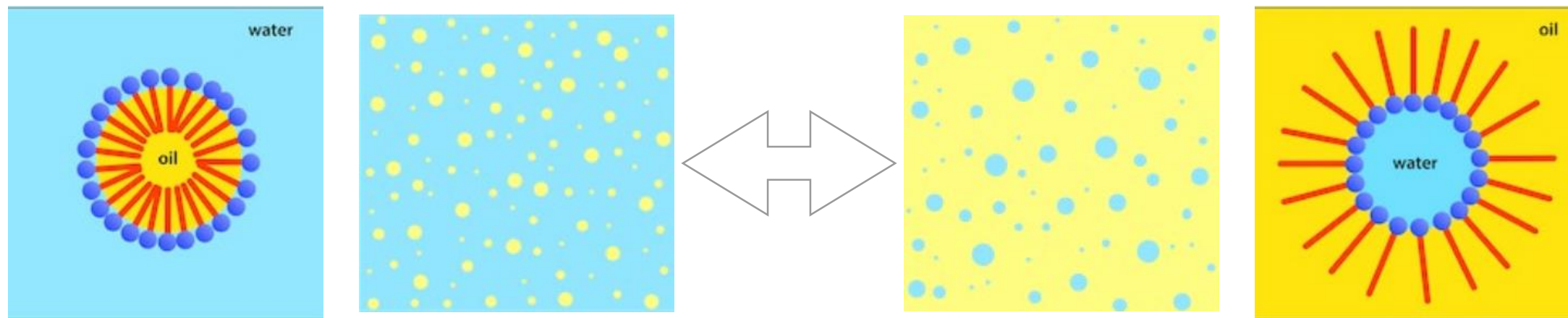
- Types
- Functions
- Benefits



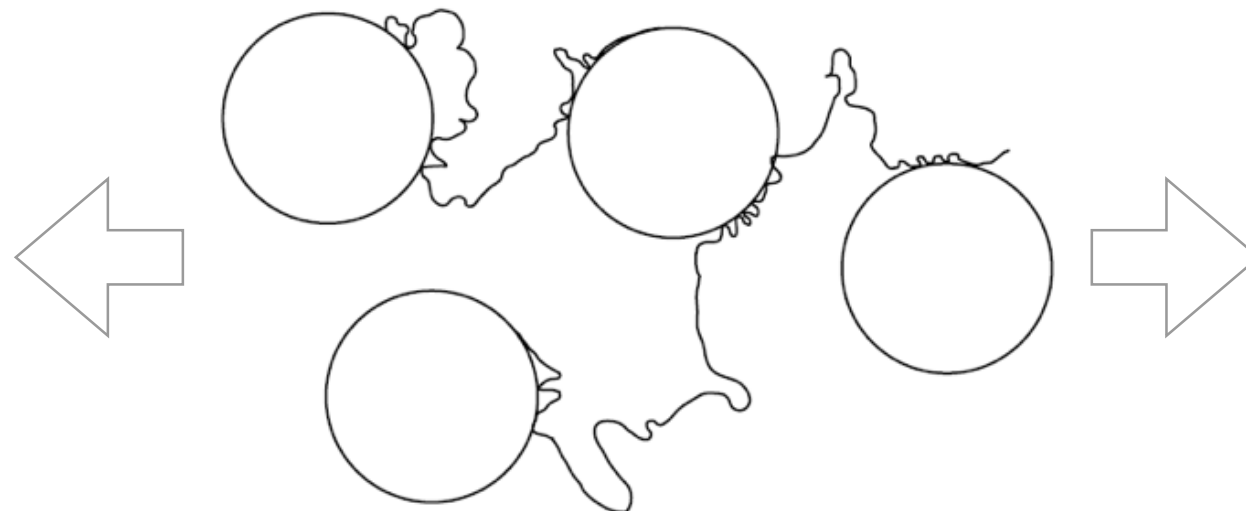
Many of their functions are dependent on **rheology**, e.g. scooping, pouring, spreading and pumping out of a container.

Emulsions

Emulsions are widely used in cosmetics due to their versatility in terms of function and customisation, and for their overall benefits.



Modified
rheology



Enhanced
stability

Rheology Modifiers

Rheology modifiers

Commonly denoted 'thickeners', but they affect product parameters besides viscosity, e.g. stickiness, spreadability and stringiness.

affect

Skin delivery

Sensorial profile

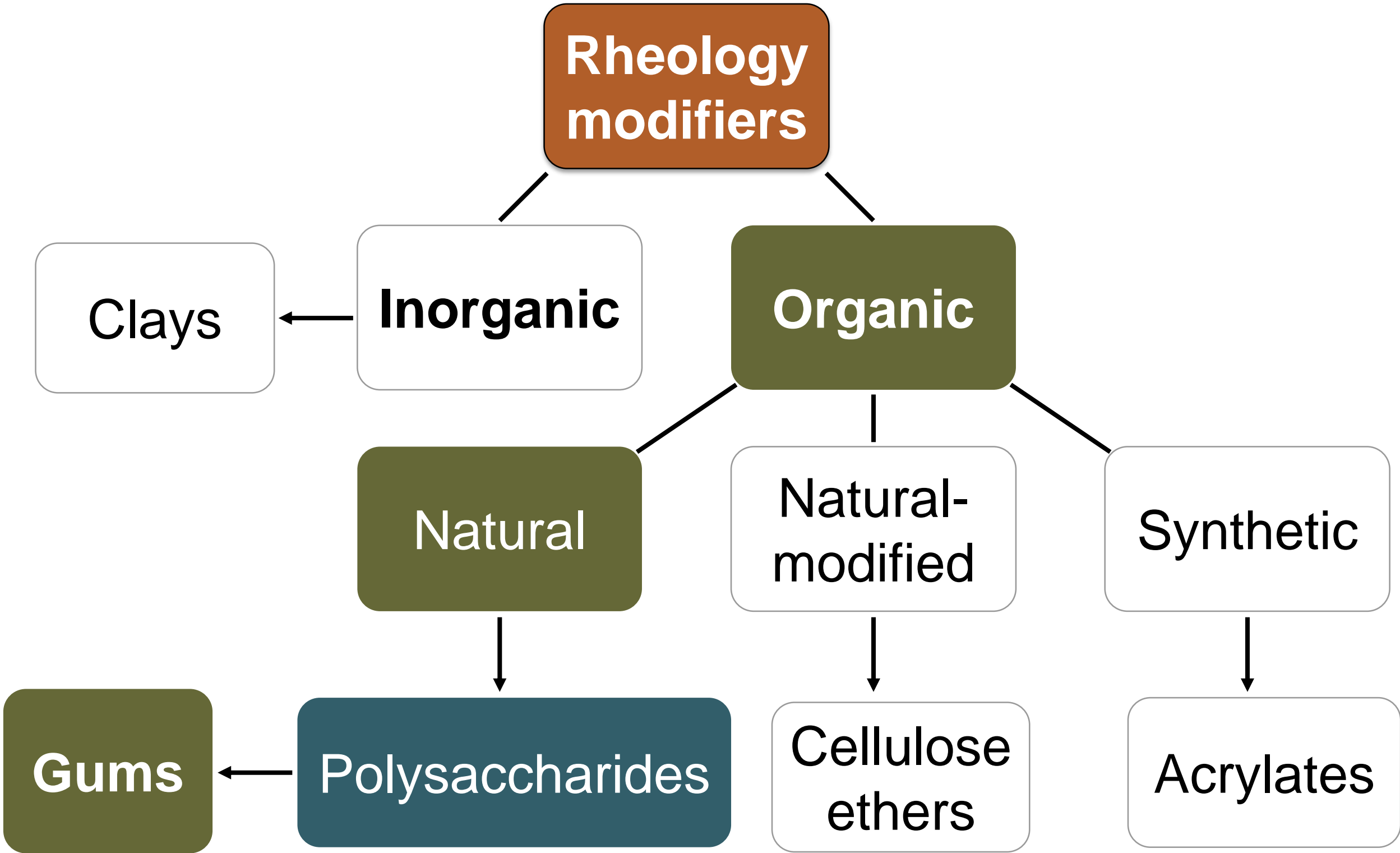
User experience

Product aesthetics

Stability

Quality

Rheology Modifiers



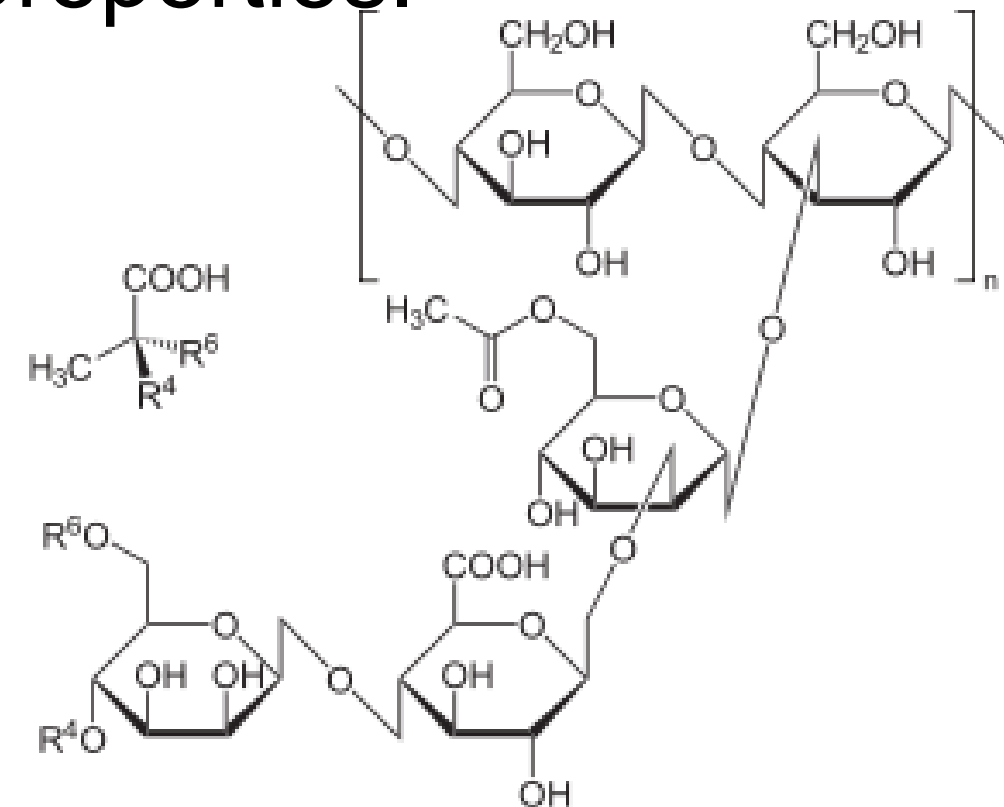
Focusing on Gums

- Goswami and Naik (2014):
 - Gums are derived from readily-available, renewable plant or bacterial-based sources.
 - They are biodegradable.
- Feleke and Melaku (2011):
 - The production of most gums is a farmer-based industry, providing income to farmers and potentially in remote regions of the world.

Materials

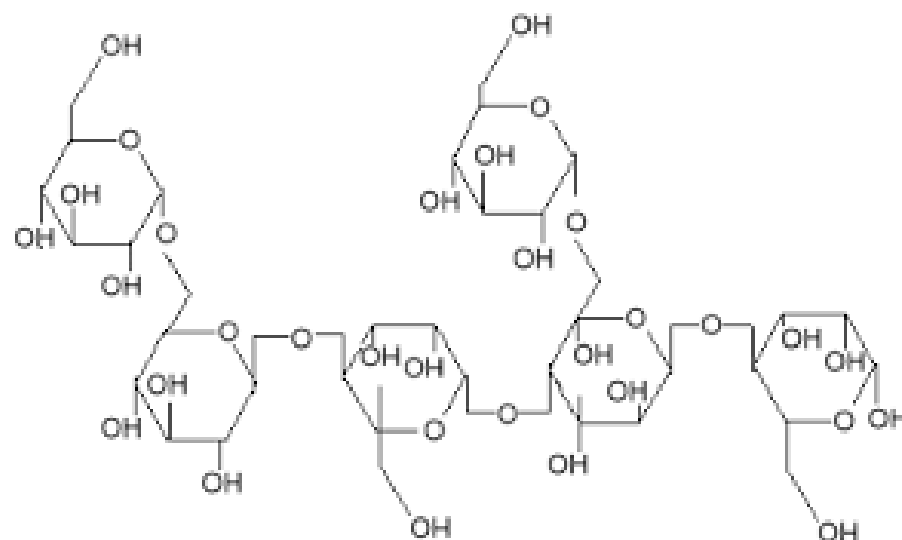
Xanthan Gum

- Produced by *Xanthomonas campestris* bacteria.
- Anionic, helical polysaccharide widely reported in the literature.
- Dehydroxanthan Gum is a modified version that gels up quickly in a range of temperatures.
- Used widely for its film-forming properties.



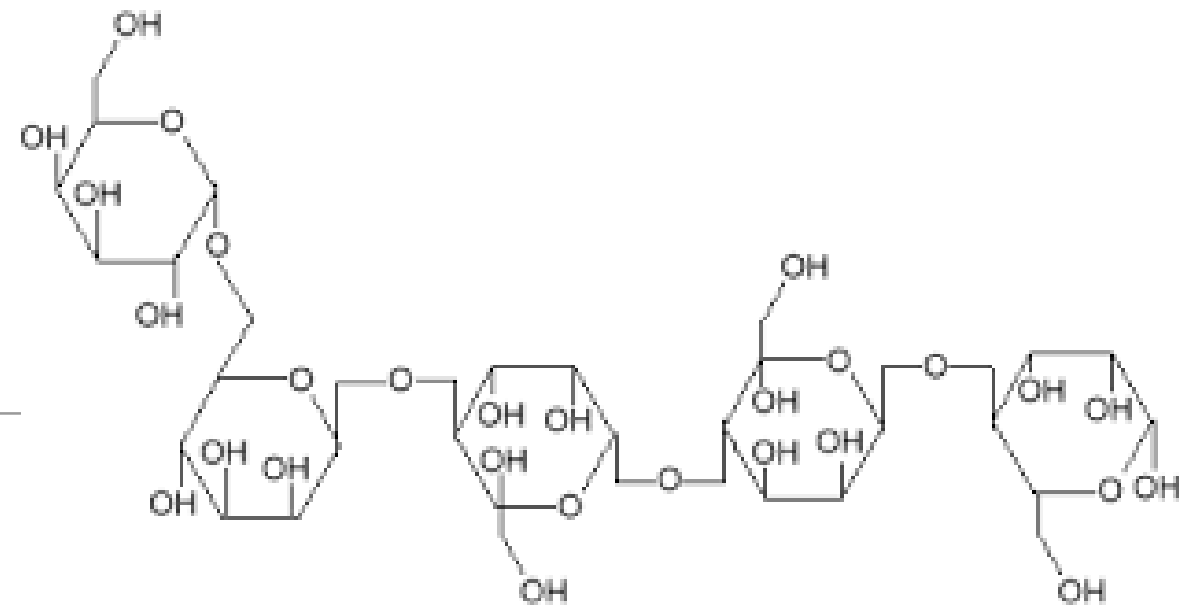
Guar Gum

- Non-ionic galactomannan.
- Cold soluble due to its high galactose content.
- Obtained from the beans of *Cyamopsis tetragonoloba*.
- Gresta et al., (2014):
 - The Guar tree tolerates droughts and saline soils well.
 - Guar Gum is a low-emission crop.



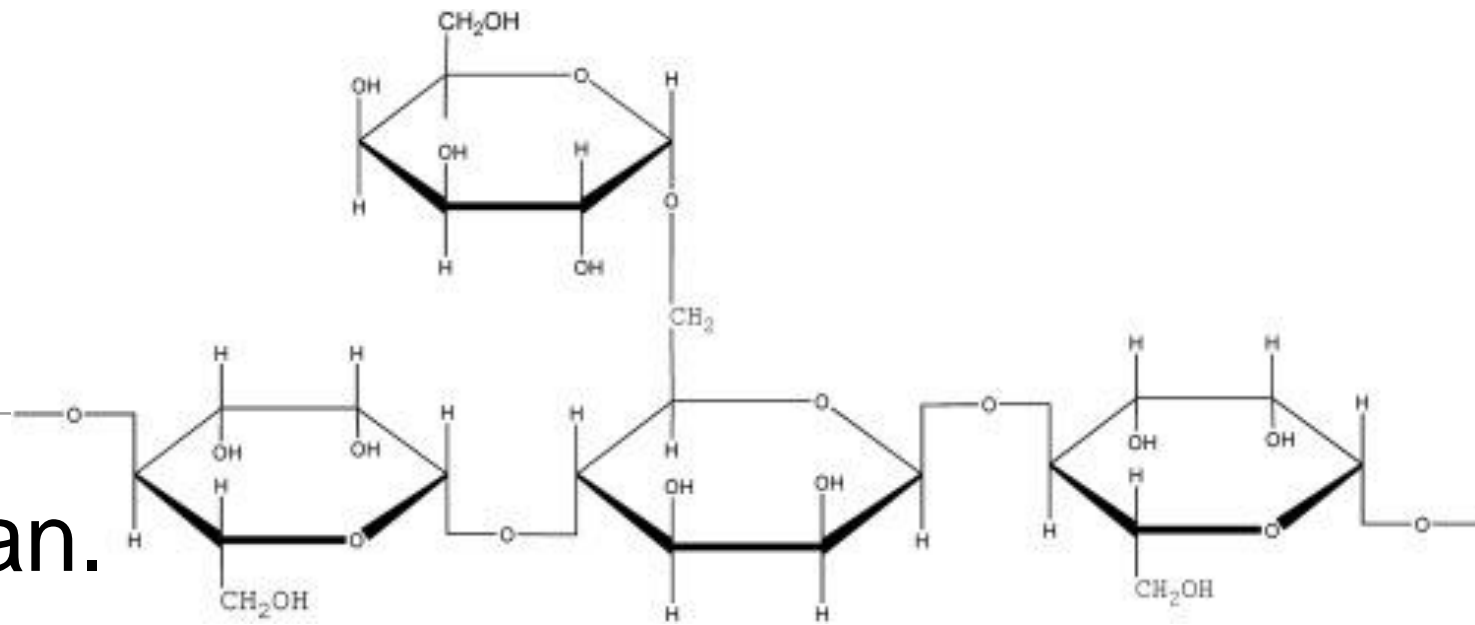
Locust Bean Gum

- Non-ionic galactomannan.
- Obtained from the beans of *Ceratonia siliqua*, a.k.a. carob tree, native to the Mediterranean.
- Used mainly in food products, it is a common chocolate replacement.

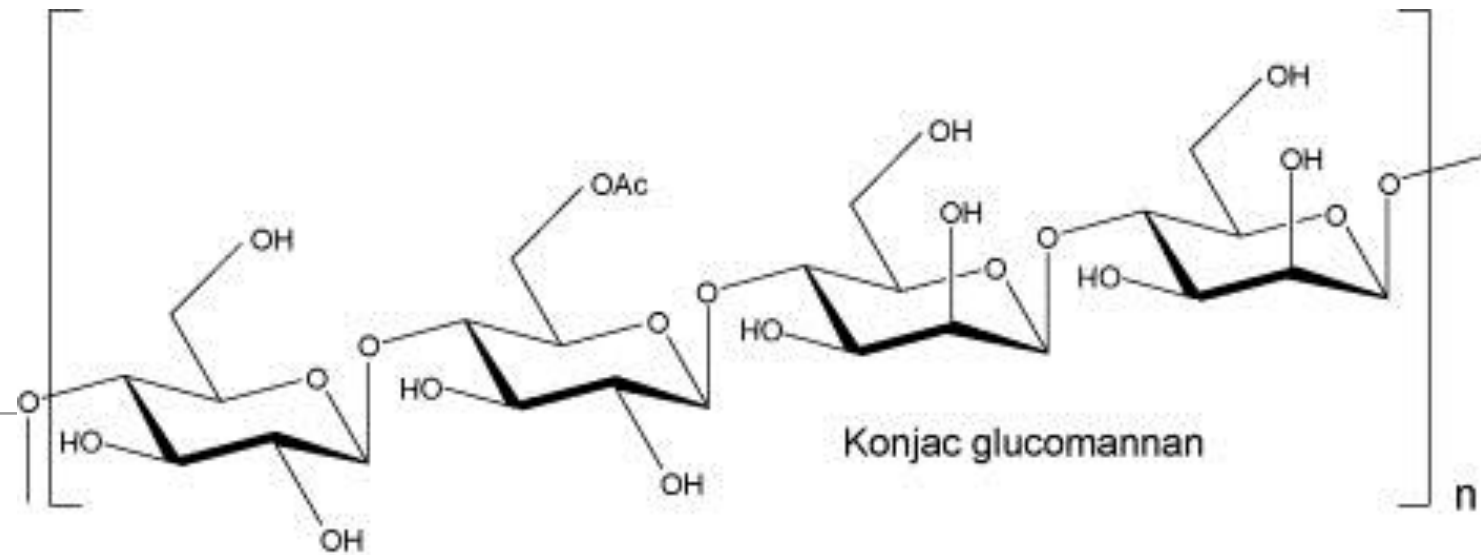


Tara Gum

- Non-ionic galactomannan.
- Wu et al., 2015:
 - Extracted via grinding seed endosperms of *Caesalpinia spinosa*, a tree with a short growth cycle native to South American countries.
- Used mainly in food products.



Konjac Root Extract

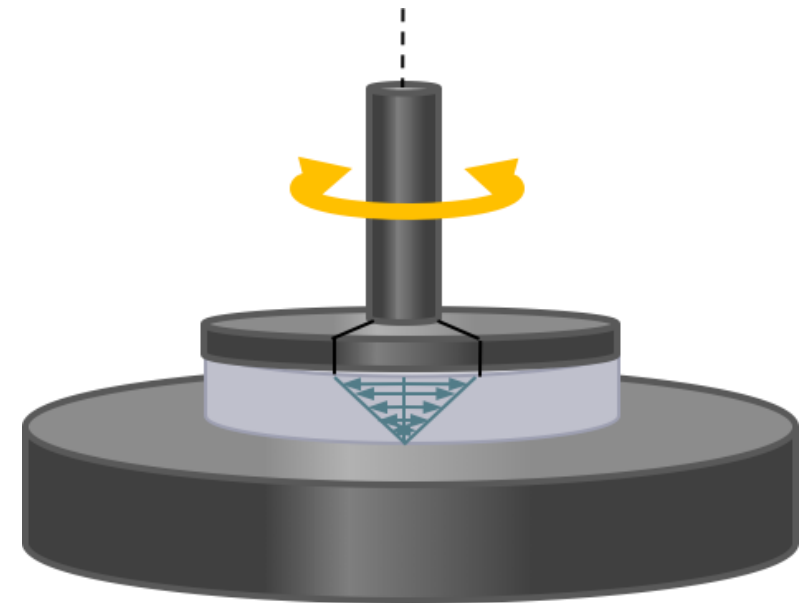
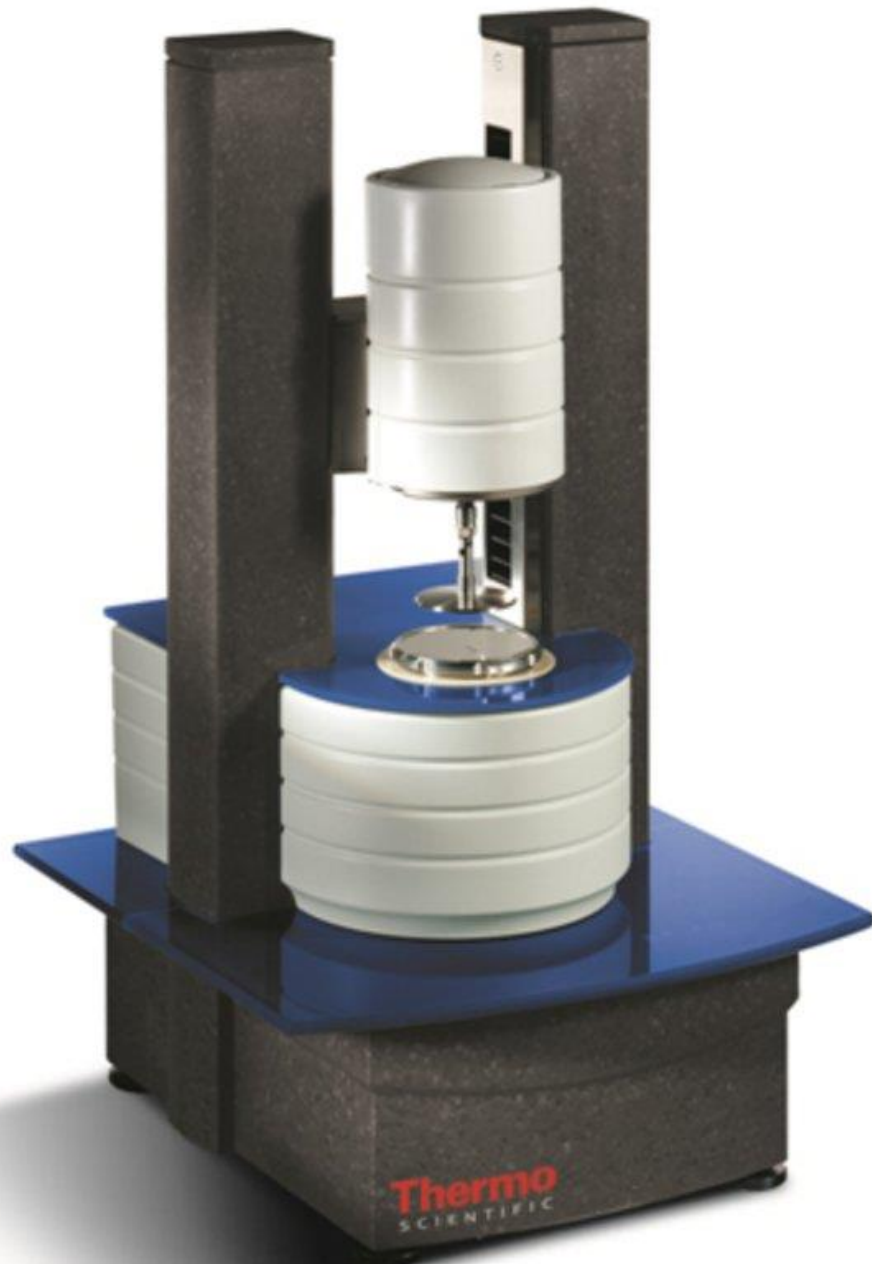


- Non-ionic glucomannan.
- Obtained from the roots of *Amorphophallus rivieri* K.
- Native to Southeast Asian countries
- Used mainly in food products.



Methods

Rheological Evaluation

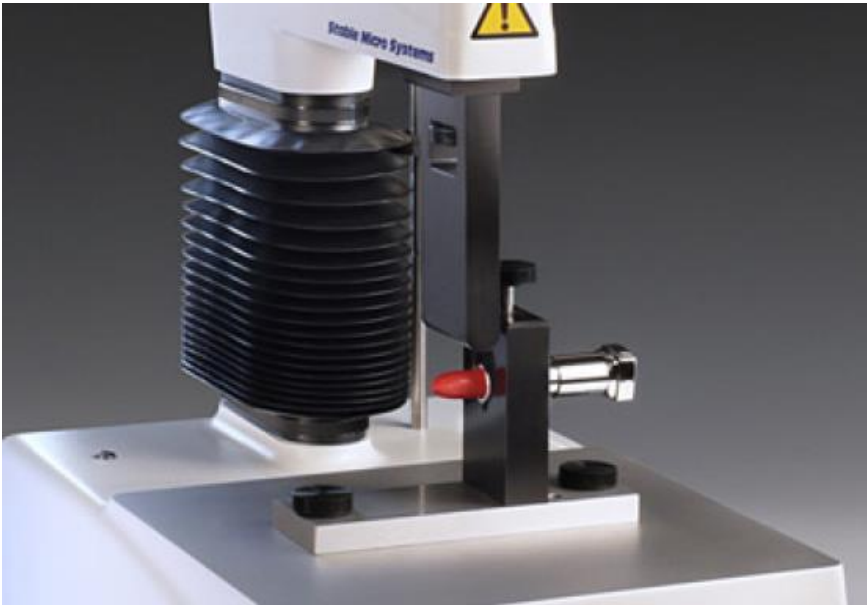
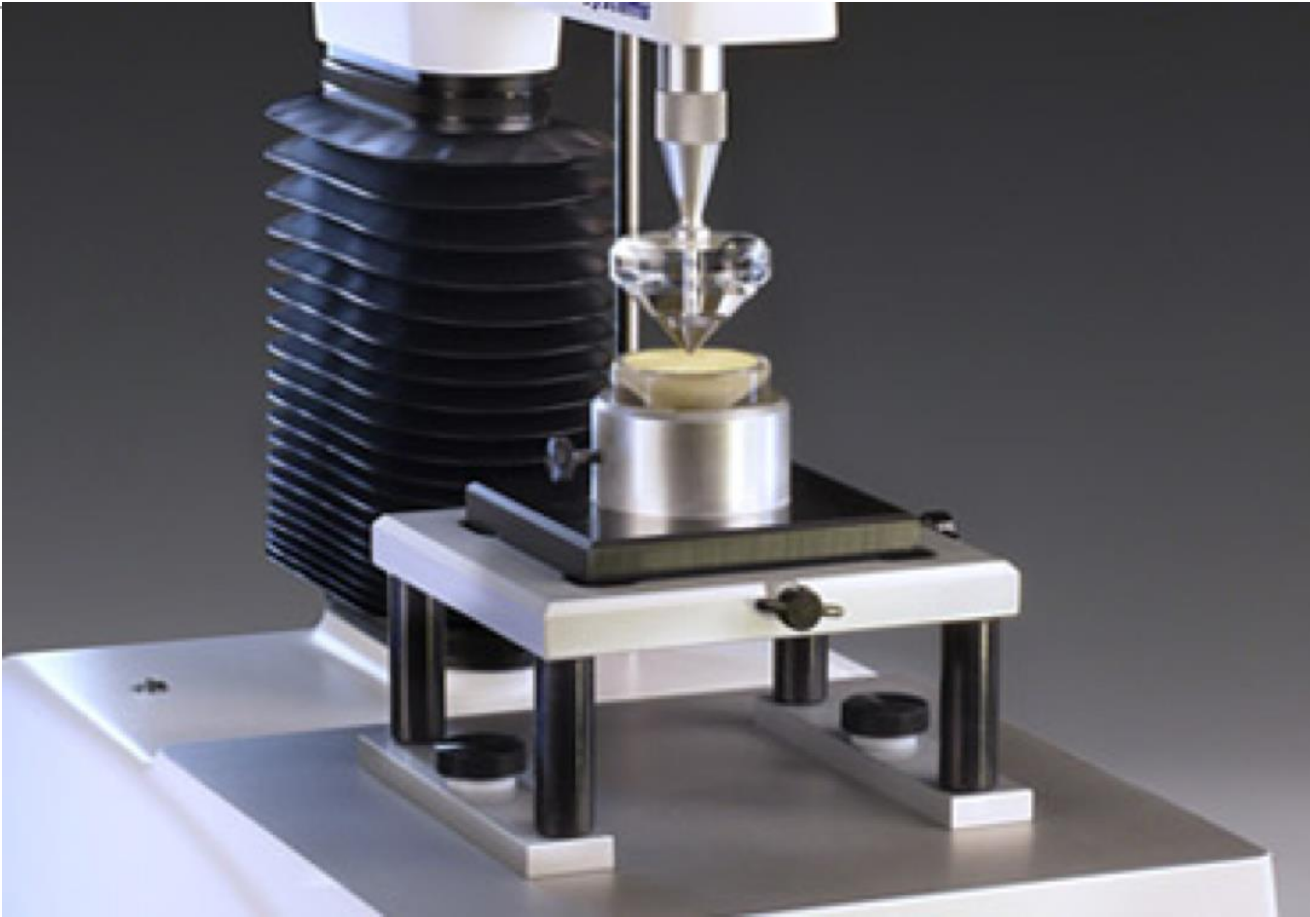


Rheological Evaluation

- RheoStress™ RS75 oscillatory rheometer (Haake™, Germany) with parallel plates ($\varnothing = 35$ mm; 0.5 mm gap), at 22 ± 0.5 °C.
- RheoWin™ Analysis Software version 4.41 (Thermo Fisher Scientific, USA).

Shear Rate Sweep	Time-Dependent Viscosity	Oscillatory Stress Sweep
<ul style="list-style-type: none">• 250 – 10 s⁻¹• 20 steps, 300 s• Viscosity curves	<ul style="list-style-type: none">• 3-step method• Sequence of shear rates, 1 min each:<ul style="list-style-type: none">• 10, 250 and 10 s⁻¹• Calculated viscosity recovery (%)	<ul style="list-style-type: none">• 1 - 2000 Pa• 1 Hz, constant• G* (rigidity)• δ (elastic response)

Texture Analysis

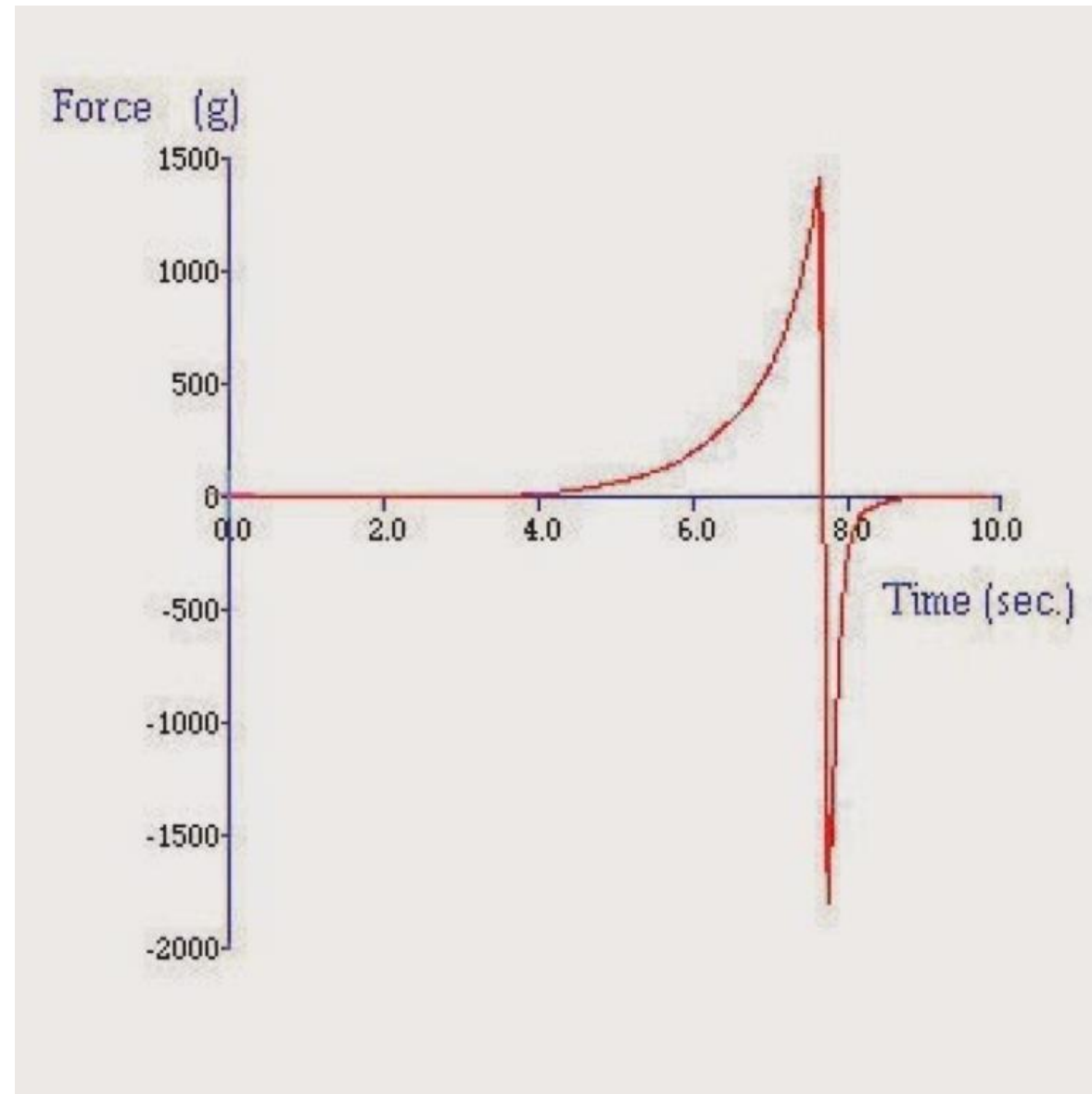


Texture Analysis

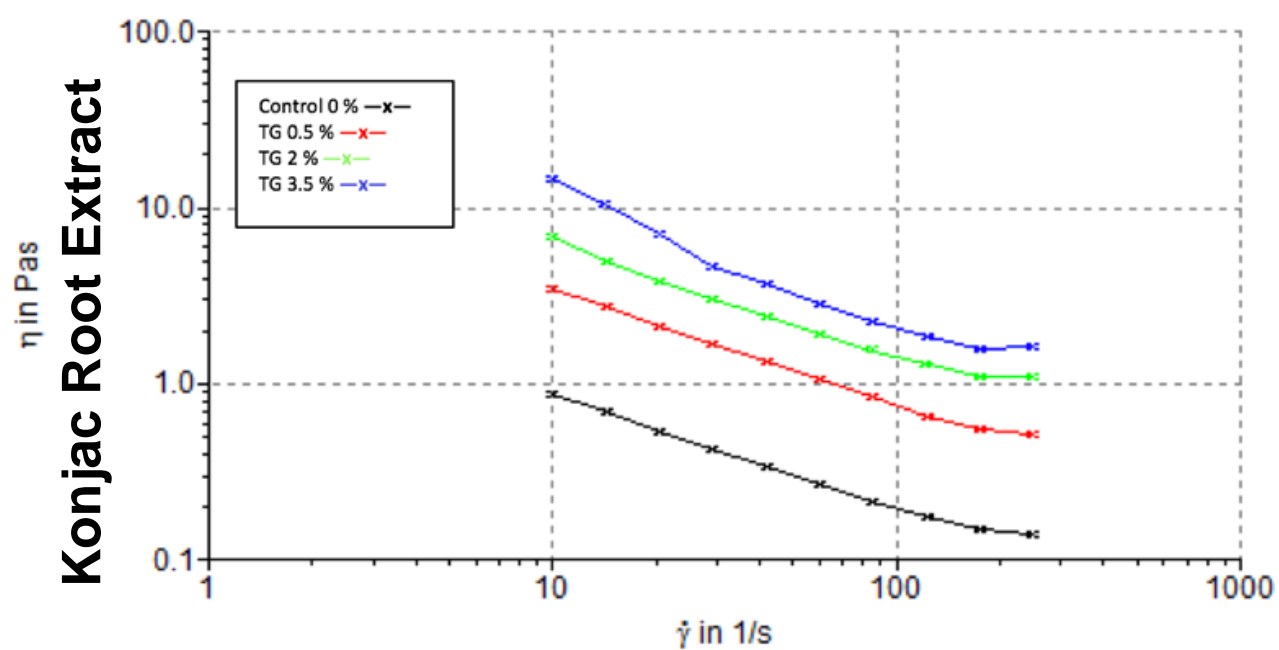
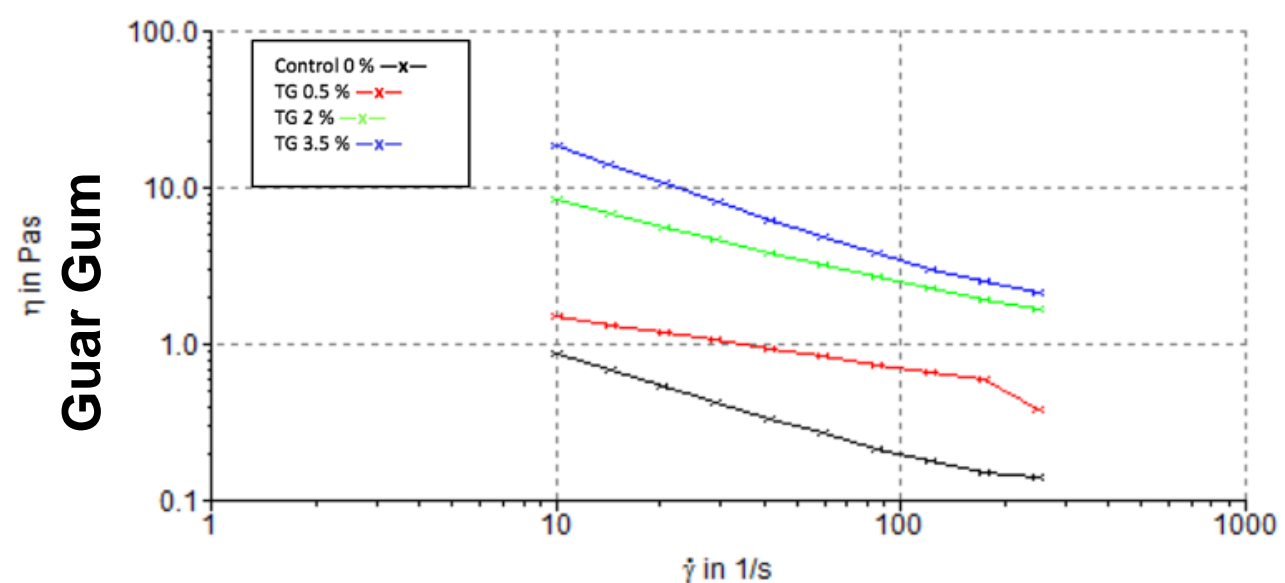
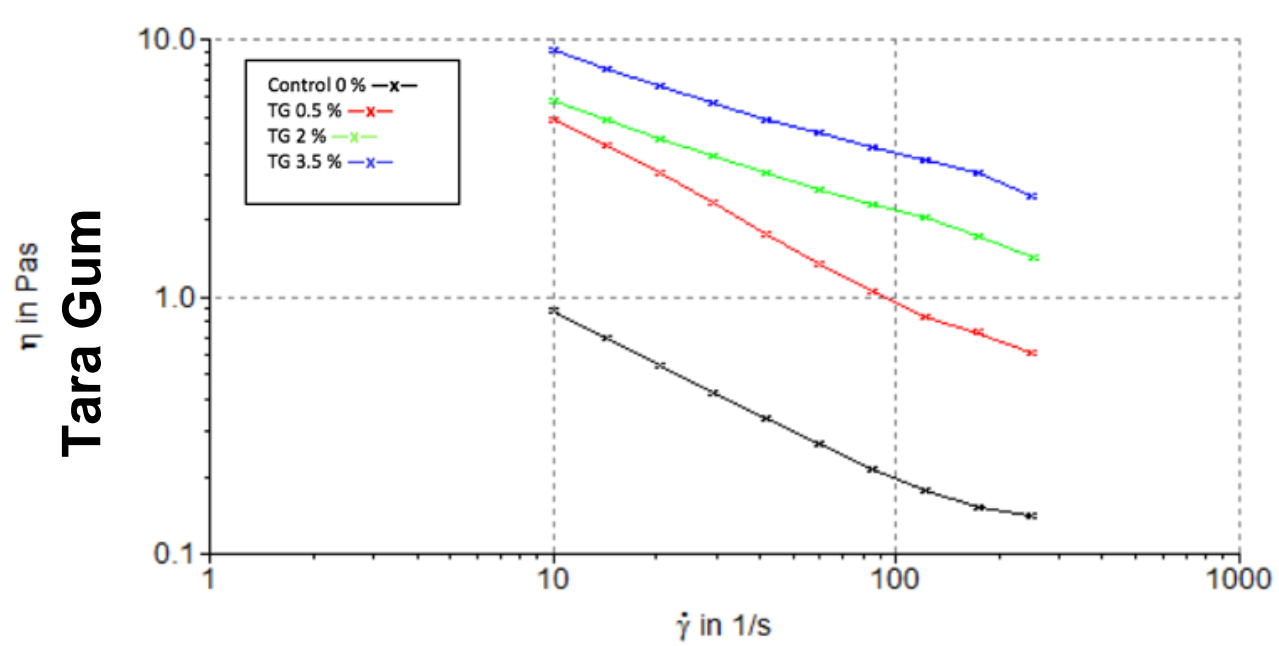
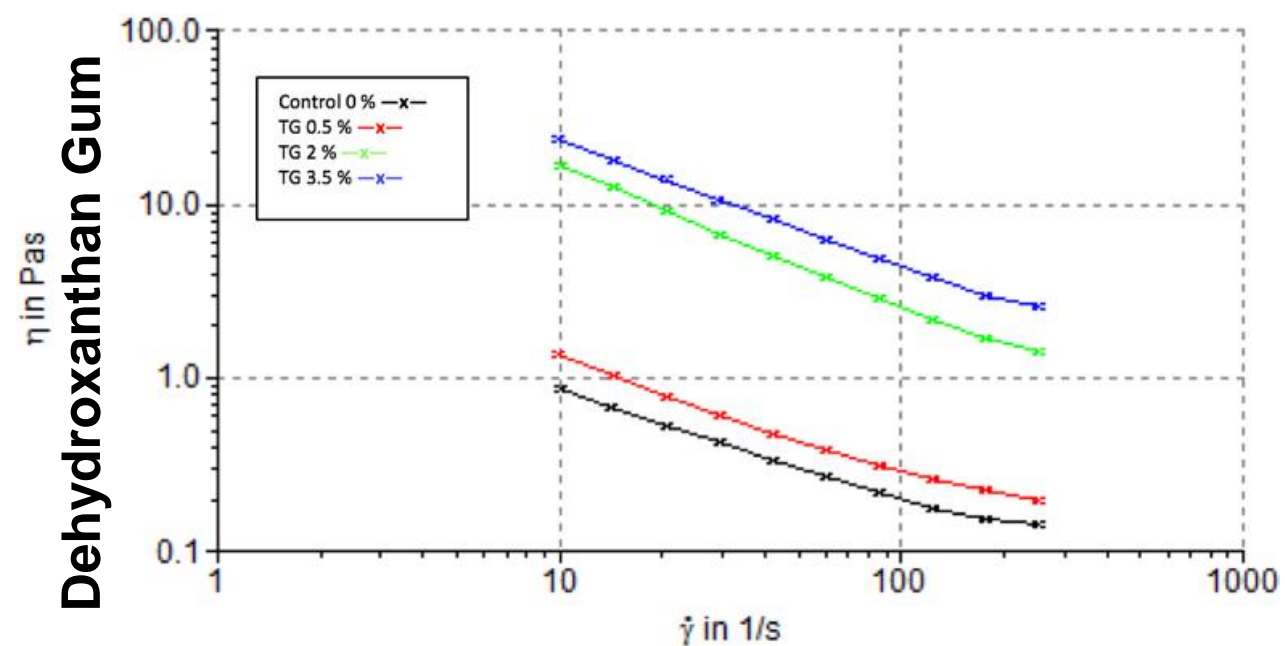
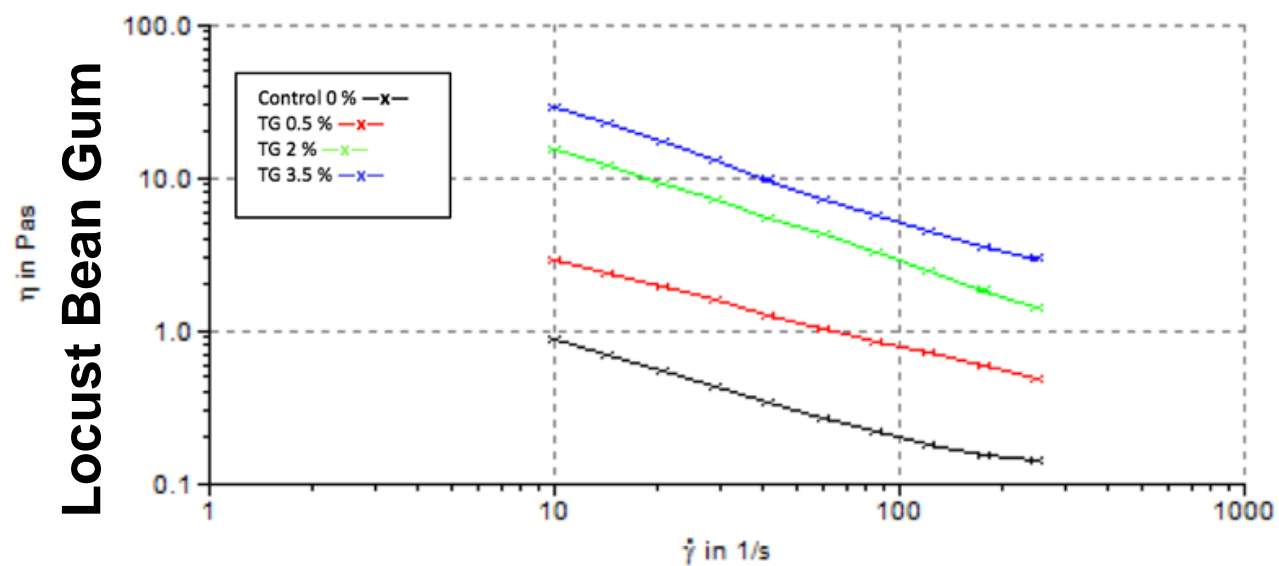
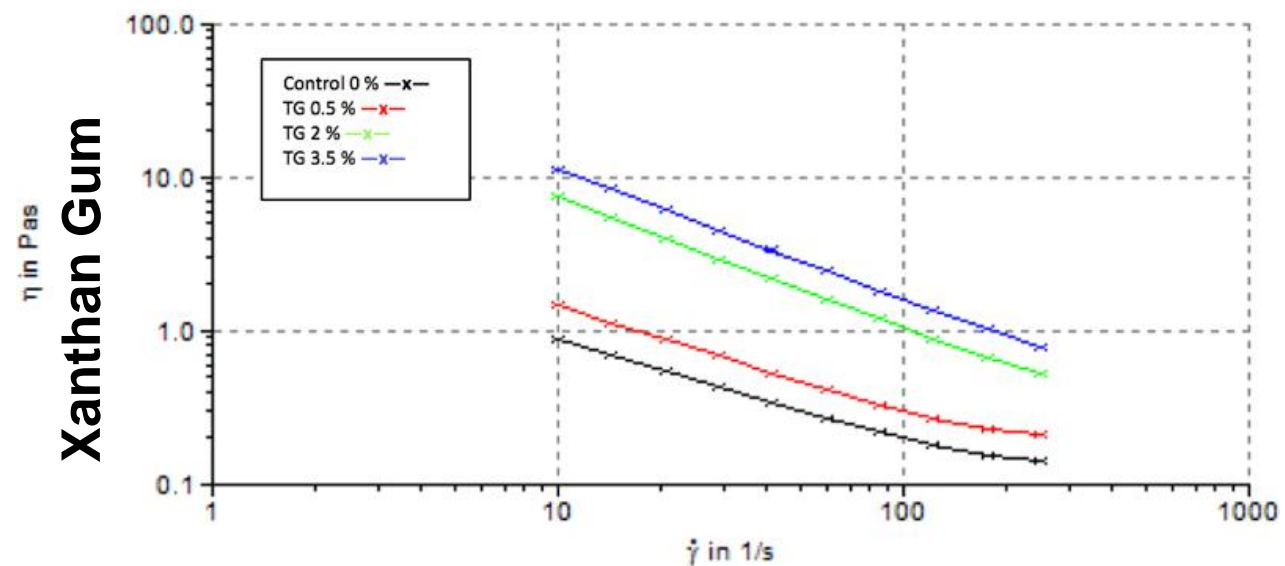
- TA.XT™Plus texture analyser (Stable Micro Systems, UK) with a TTC spreadability rig, by immersion/de-immersion of the convex cone into the sample.
- Exponent Software Version 6:1.11 (Stable Micro Systems, UK)

Firmness	Work of Shear	Stickiness	Work of Adhesion
<ul style="list-style-type: none">• Maximum force used to spread the sample• Hardness	<ul style="list-style-type: none">• Force required to deform the sample to the specified distance	<ul style="list-style-type: none">• Maximum force used to detach the cone from the sample• Adhesiveness	<ul style="list-style-type: none">• Force required to separate the sample from the cone to return to its starting position

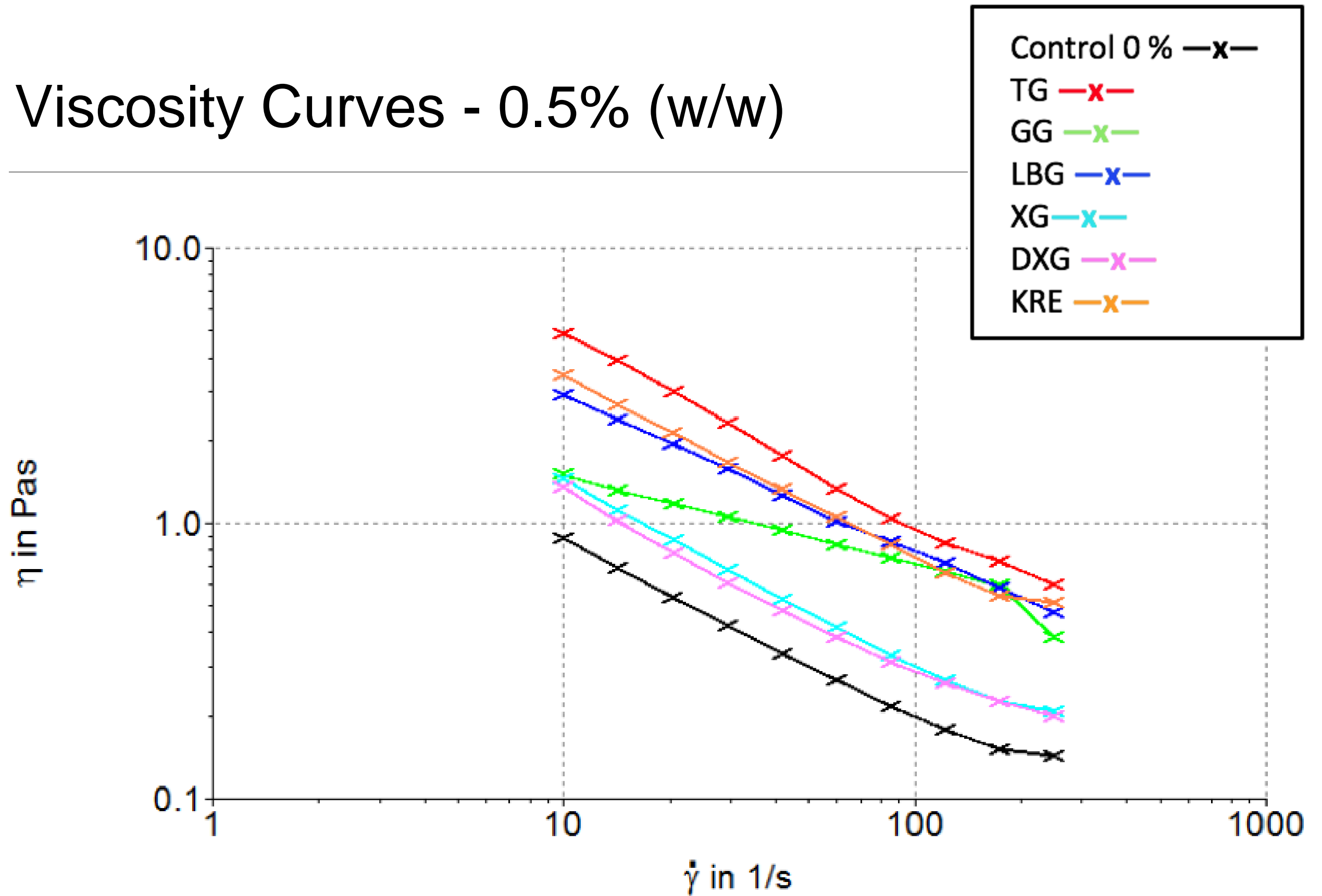
Texture Analysis: Spreadability and Stickiness



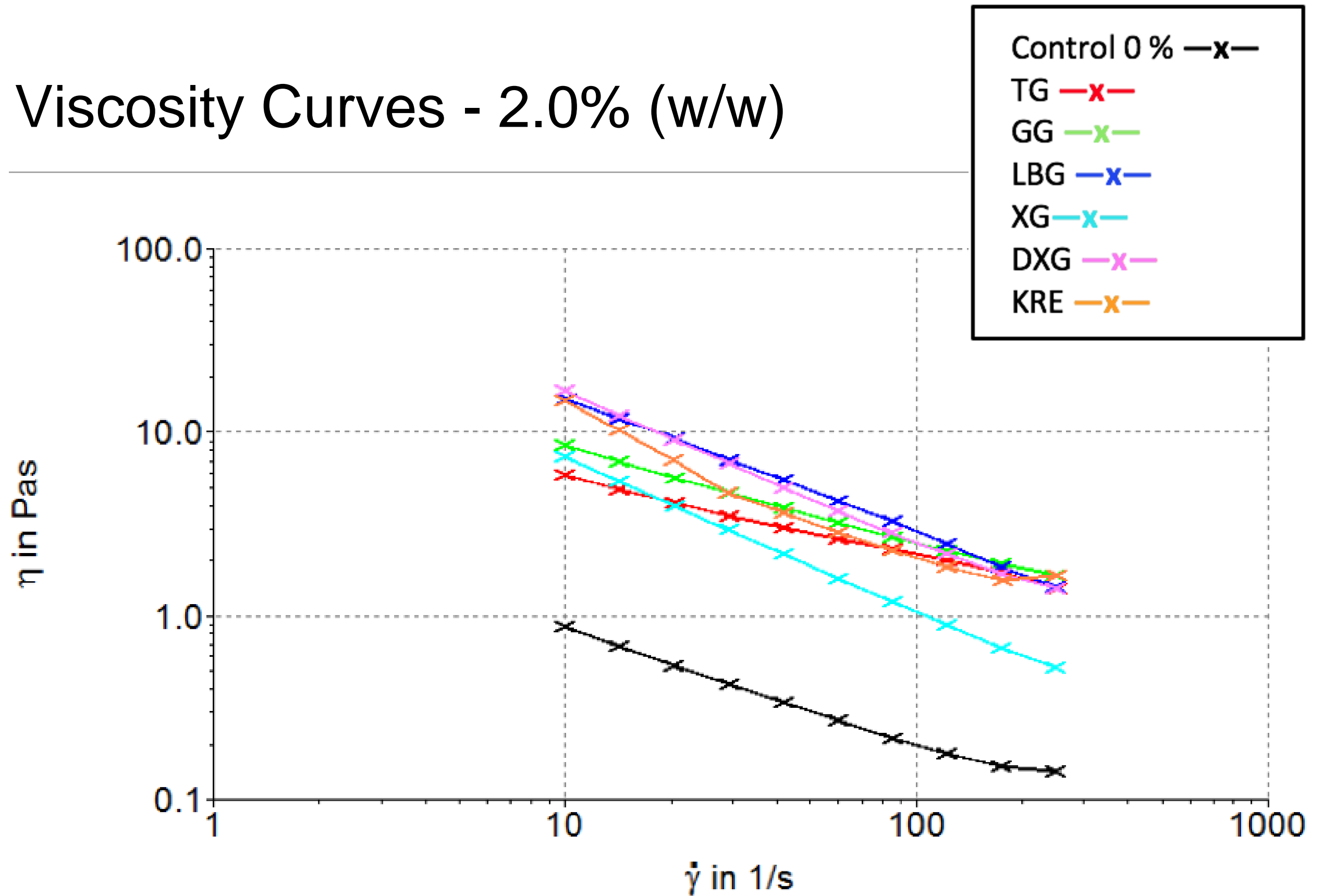
Results: Shear Rate Sweep



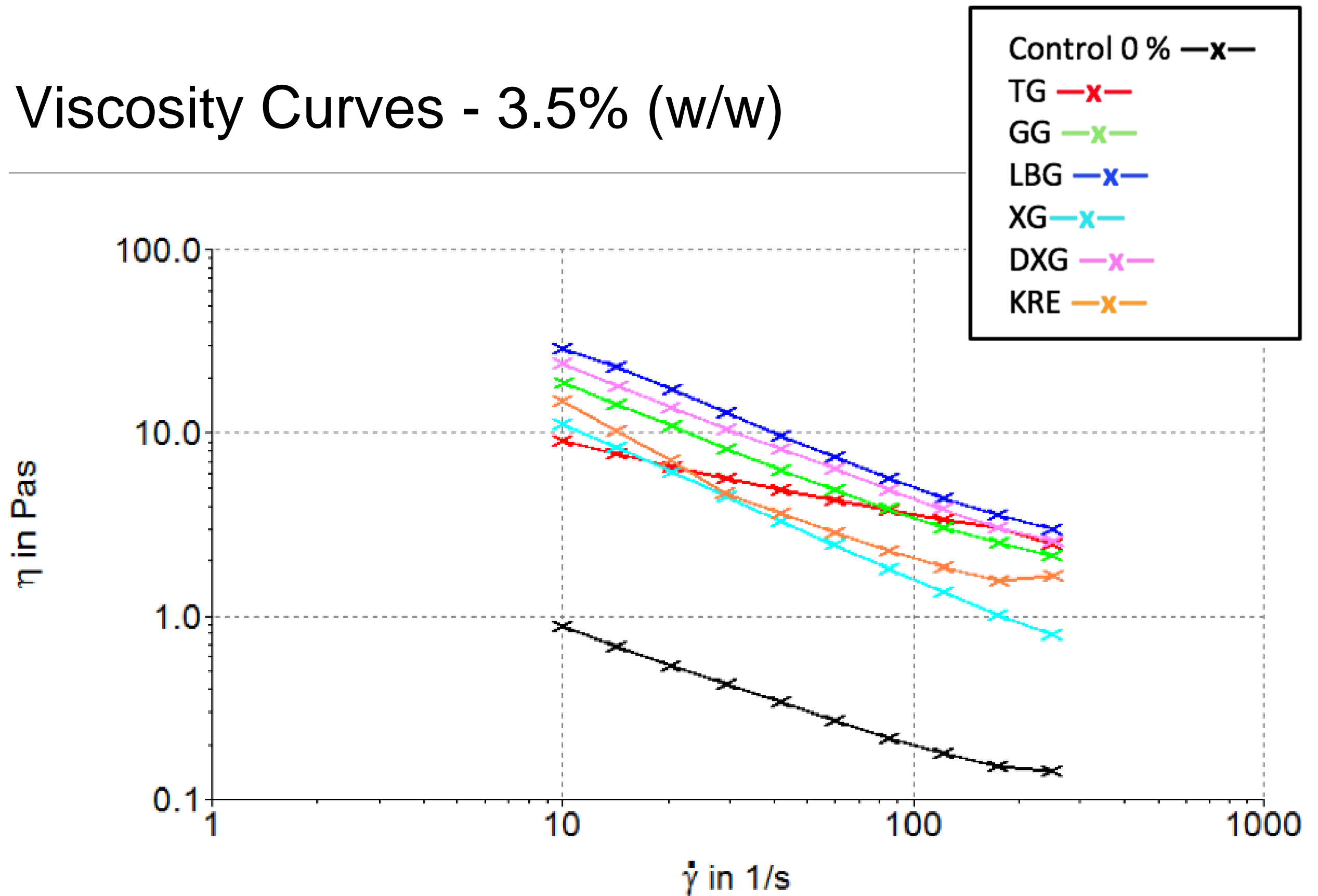
Viscosity Curves - 0.5% (w/w)



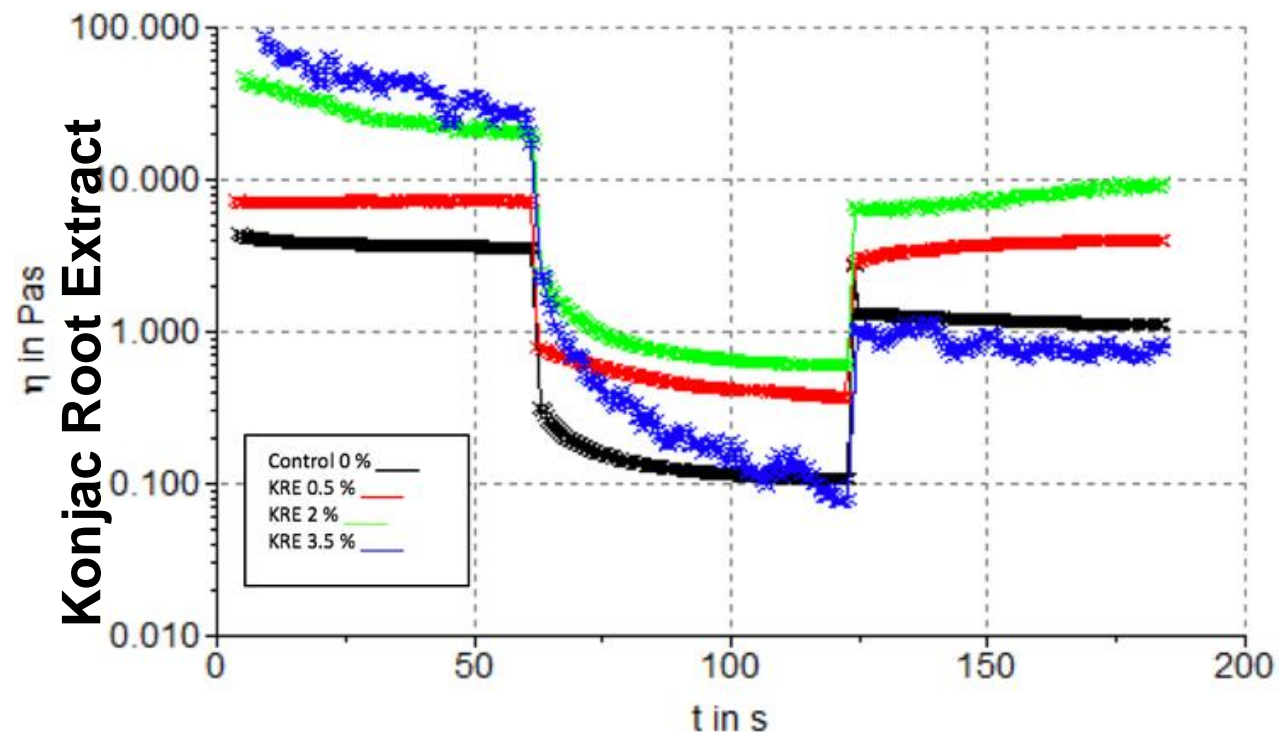
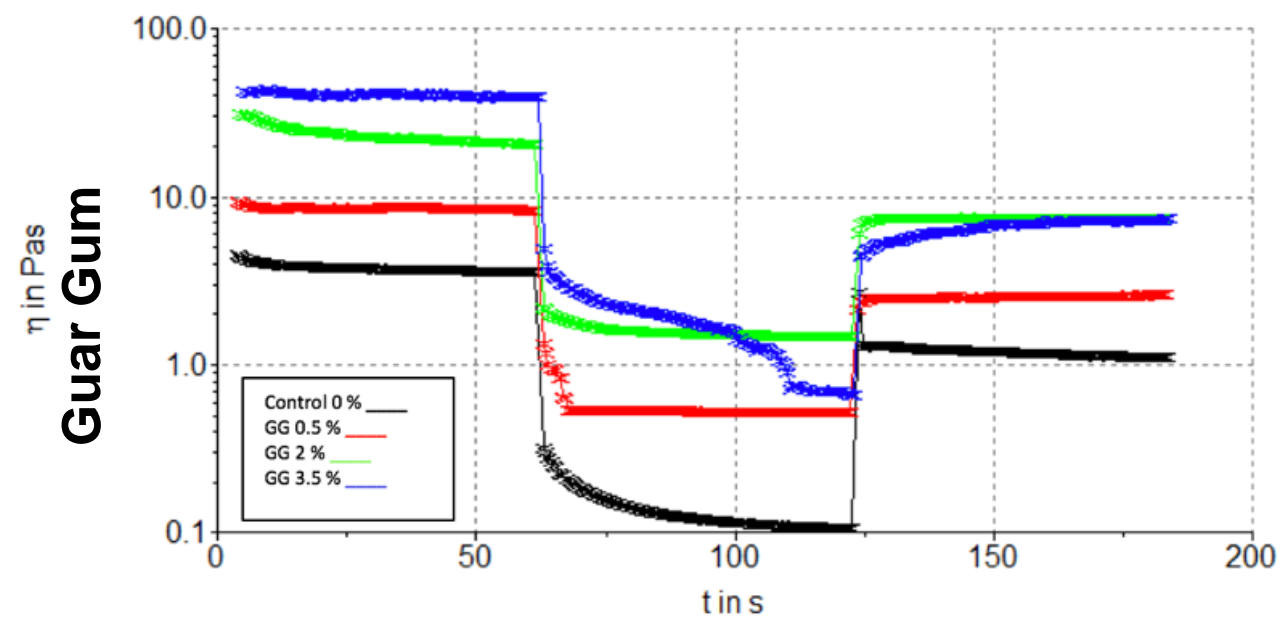
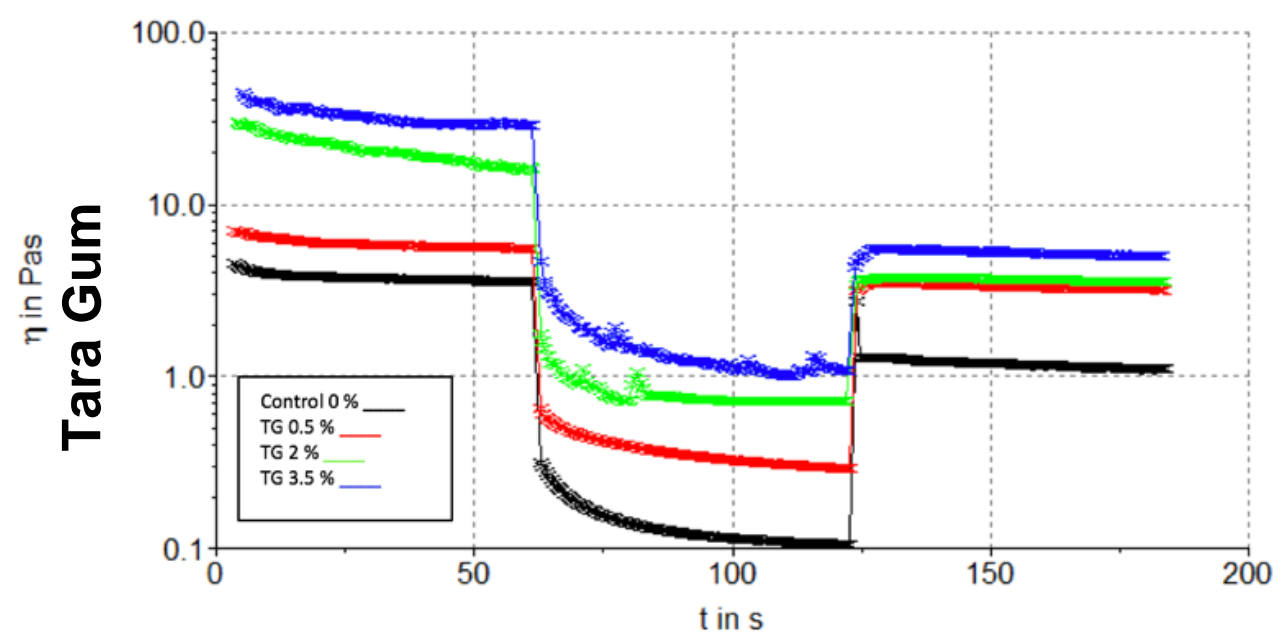
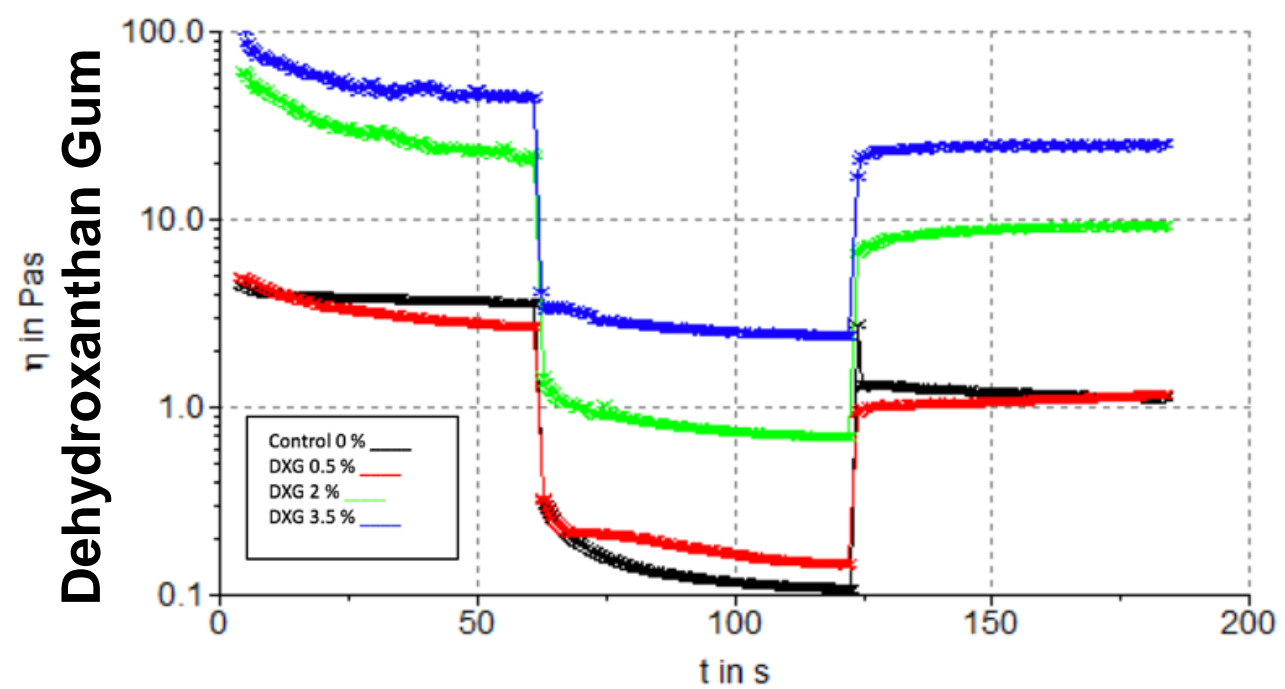
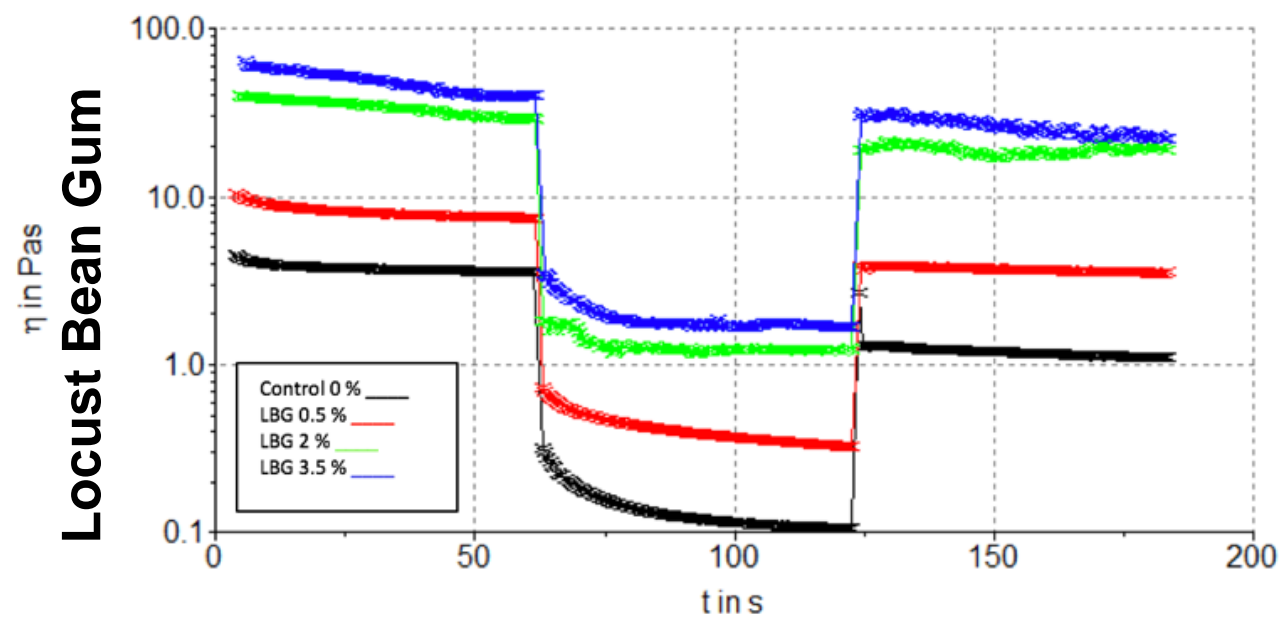
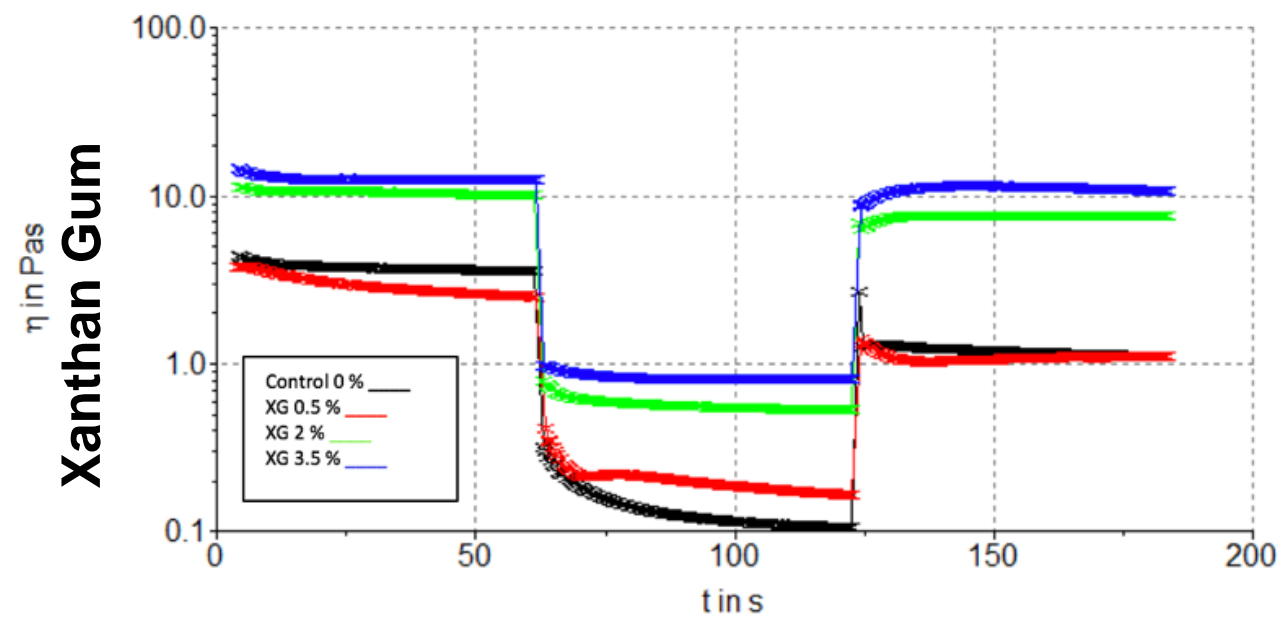
Viscosity Curves - 2.0% (w/w)



Viscosity Curves - 3.5% (w/w)



Results: 3-Step Thixotropy



Viscosity Recovery

Concentration	0.5% (w/w)	2.0 % (w/w)	3.5% (w/w)
Xanthan Gum	43.7 %	75.9 %	85.5 %
Dehydroxanthan Gum	43.2 %	42.9 %	55.6 %
Guar Gum	31.1 %	35.8 %	18.4 %
Locust Bean Gum	47.1 %	67.1 %	56.4 %
Tara Gum	57.4 %	22.1 %	17.2 %
Konjac Root Extract	55.4 %	45.2 %	3.0 %
Control		30.92%	

Continuous Flow Rheology - Key Points

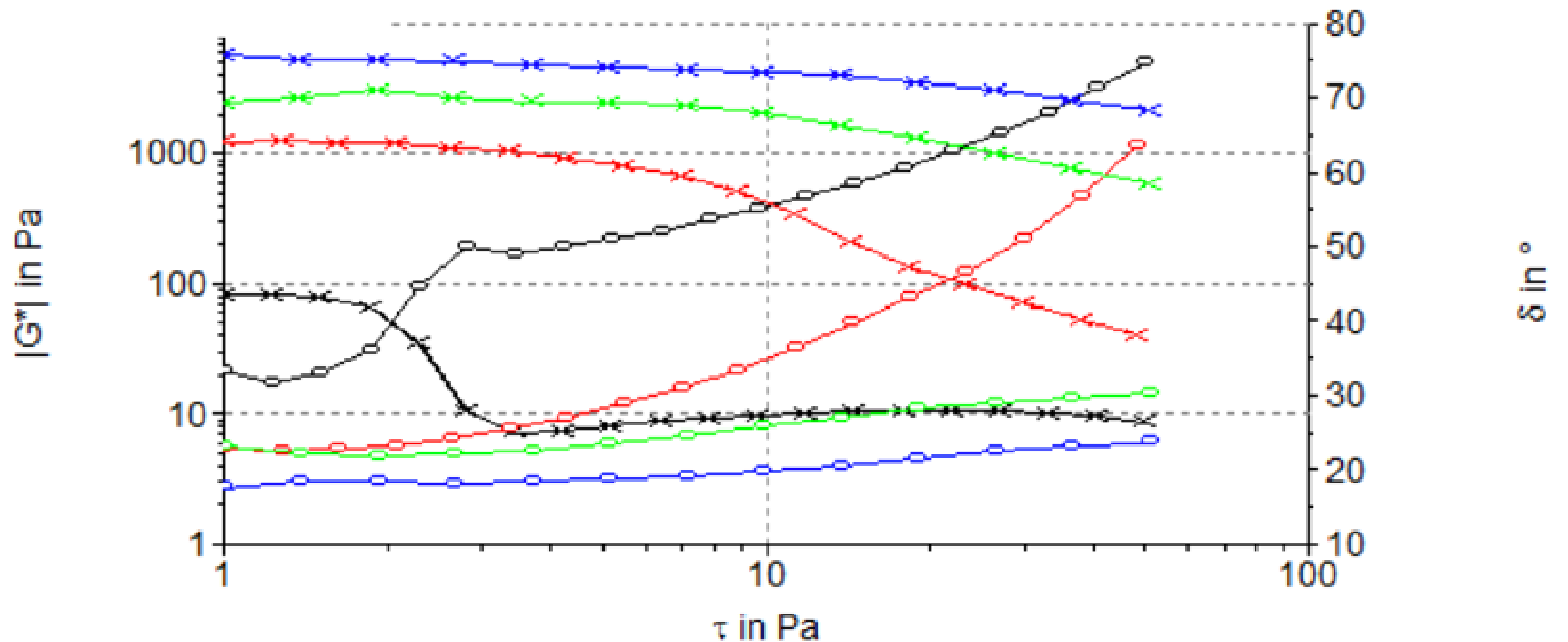
- All gums show a shear-thinning behaviour.
- For all gums, viscosity increases with increasing gum concentration.
 - The increase in viscosity is not consistent for all gums.
 - XG is the least resistant to shear forces.
 - The increase in viscosity is more drastic at lower gum concentrations.
- XG and DXG recover viscosity quicker with increasing concentration.
- All other gums recover viscosity slower with increasing concentration.

Results: Oscillatory Stress Sweep and Yield Stress

Oscillatory Stress Sweep Results

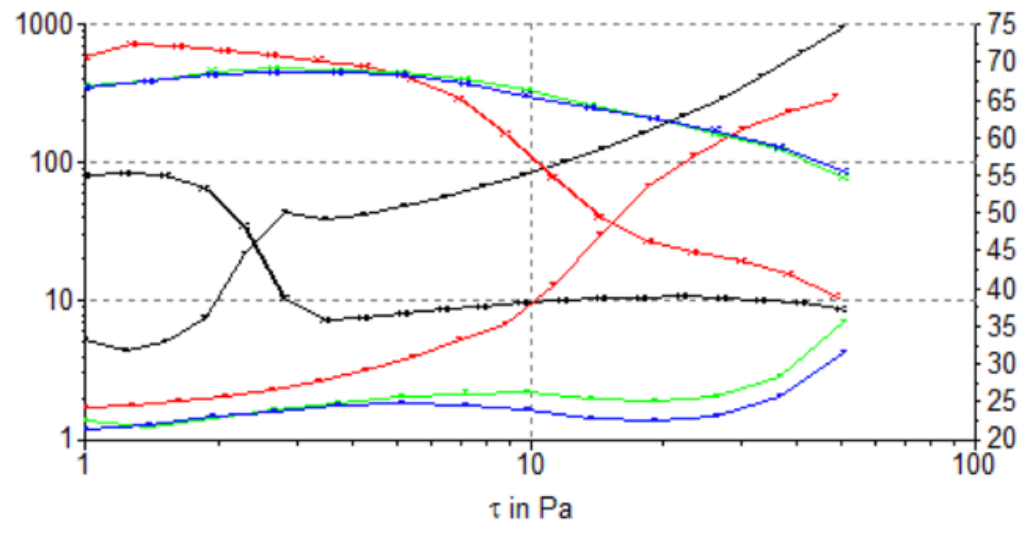
G^* - rigidity; how hard/soft?

Yield stress - how strong?

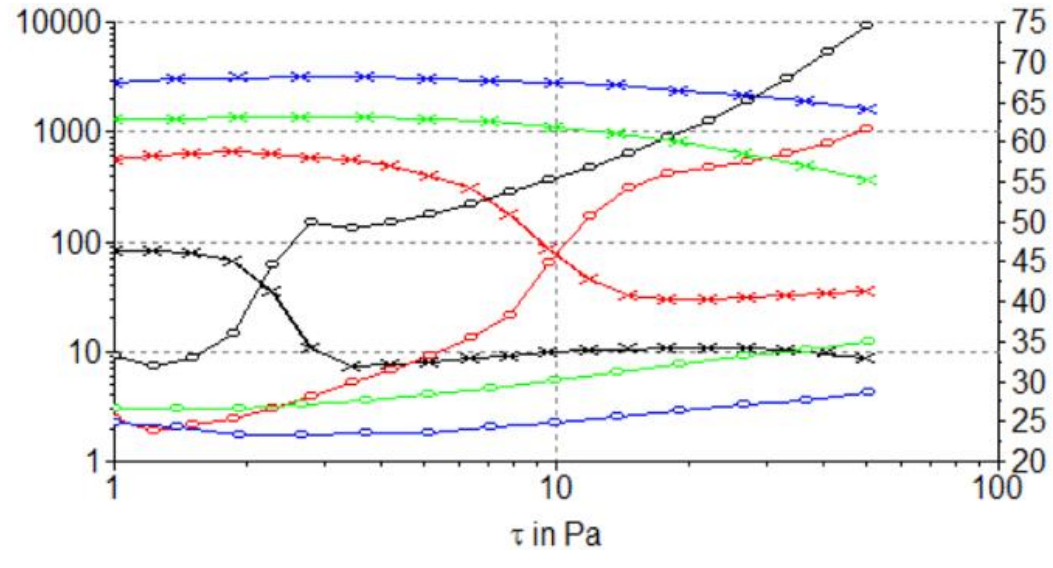


δ - elasticity; how solid/liquid?

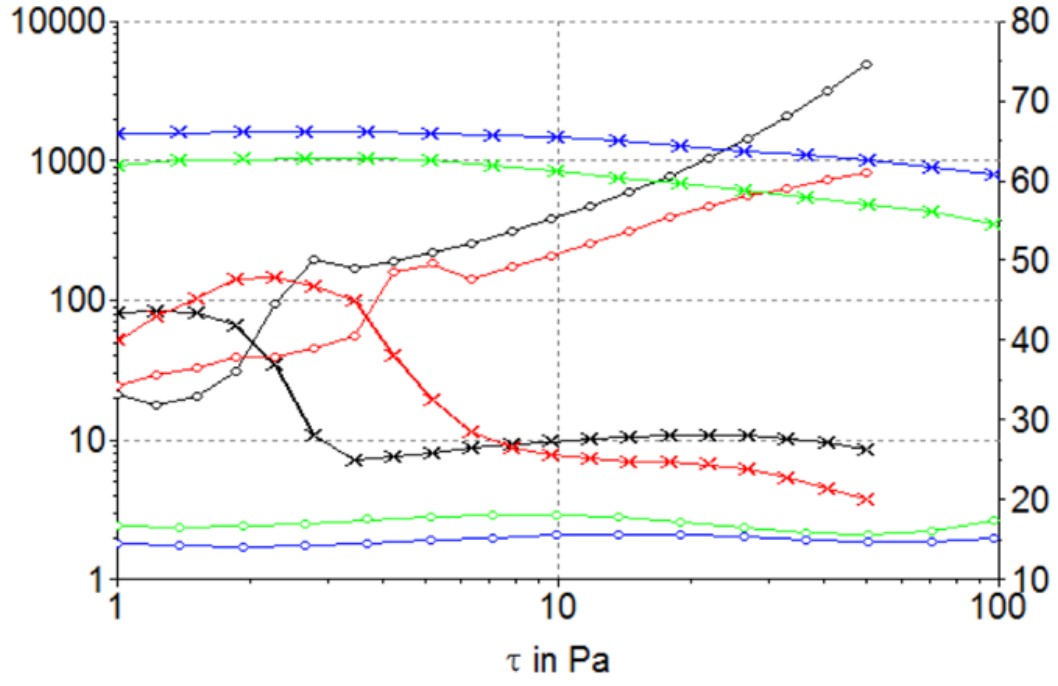
Xanthan Gum



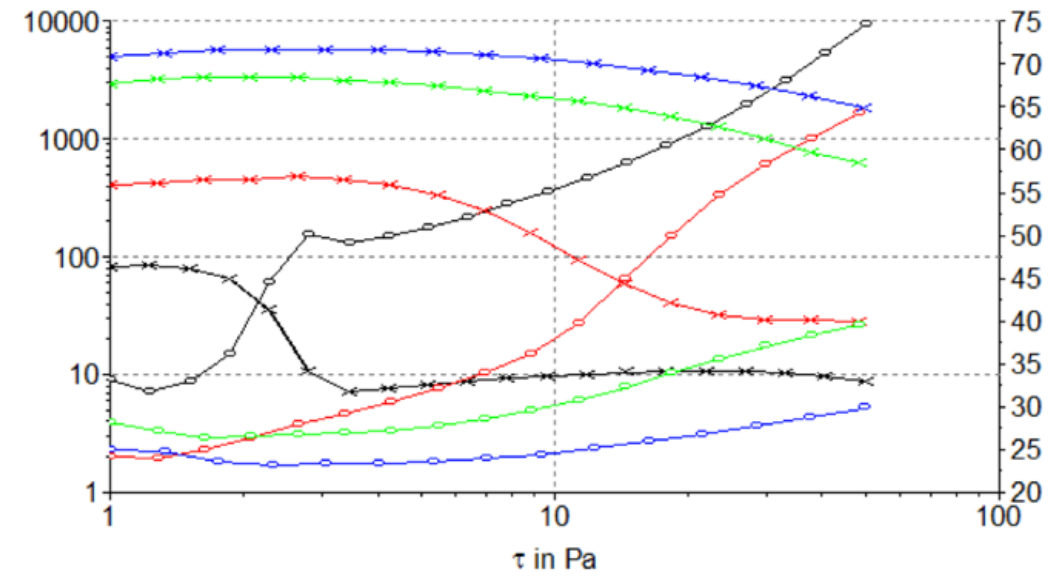
Locust Bean Gum



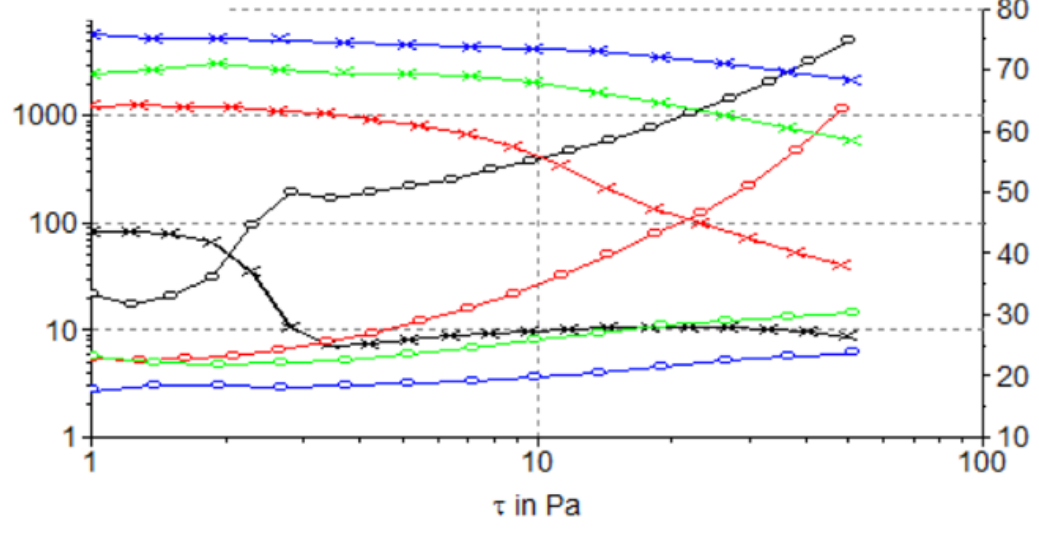
Dehydroxanthan Gum



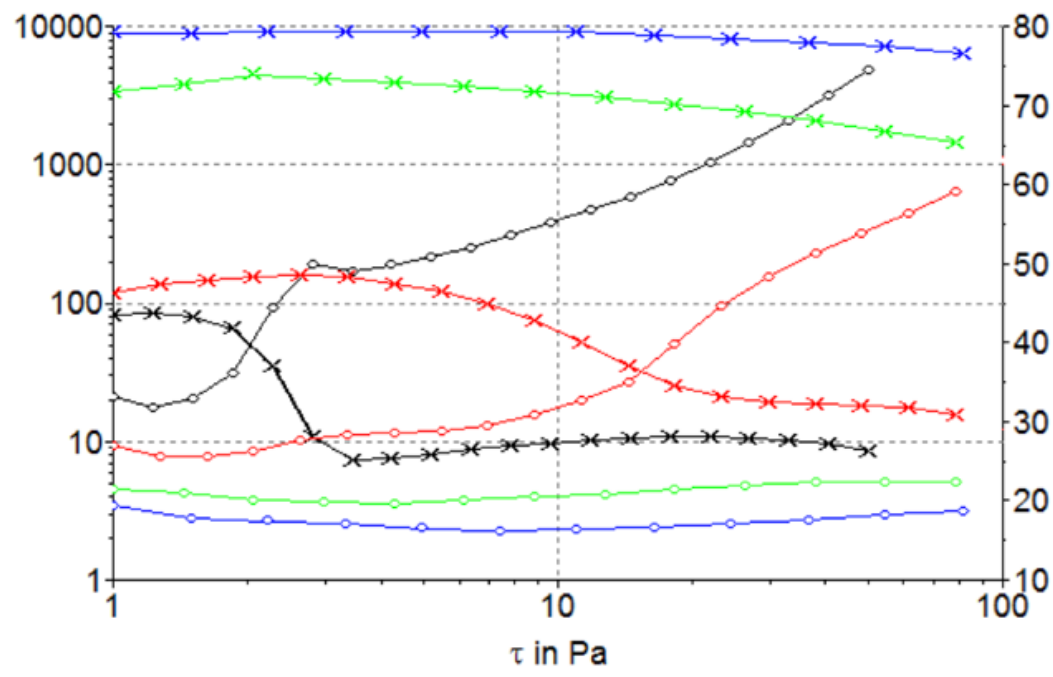
Tara Gum



Guar Gum



Konjac Root Extract



Yield Stress

Sample	Concentration (% w/w)	Yield Stress (Pa)
Control	0.0	1.67
Xanthan Gum	0.5	3.85
	2.0	4.62
	3.5	4.62
Dehydroxanthan Gum	0.5	2.52
	2.0	12.32
	3.5	17.09
Guar Gum	0.5	4.91
	2.0	17.09
	3.5	32.87

Yield Stress

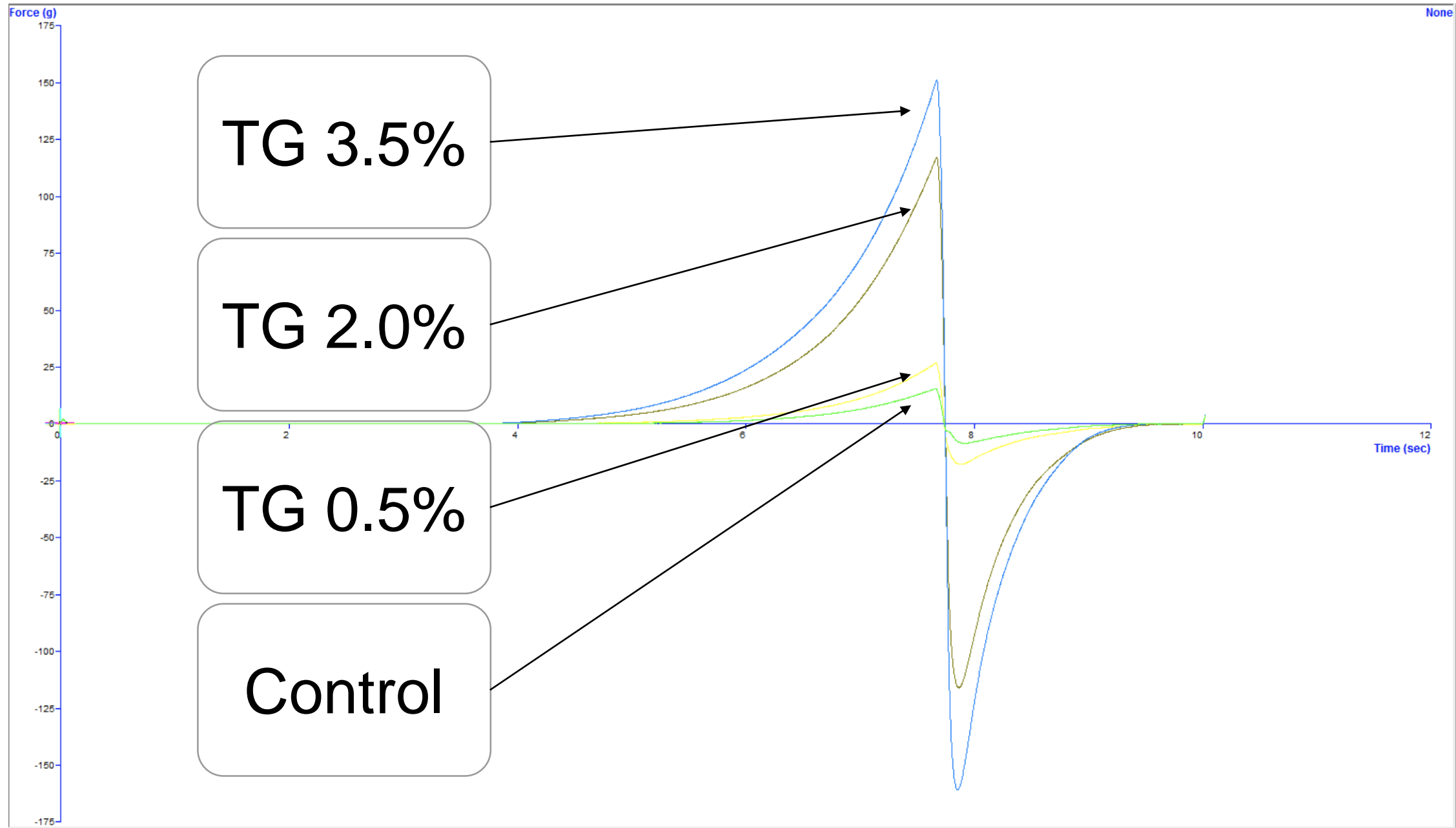
Sample	Concentration (% w/w)	Yield Stress (Pa)
Control	0.0	1.67
Locust Bean Gum	0.5	3.80
	2.0	12.32
	3.5	32.81
Tara Gum	0.5	3.85
	2.0	6.26
	3.5	14.63
Konjac Root Extract	0.5	3.85
	2.0	7.97
	3.5	14.81

Oscillatory Rheology - Key Points

- For all gums, with increasing gum concentration:
 - Emulsion rigidity increases;
 - Emulsion elasticity increases;
 - Emulsion yield stress increases.

Texture Analysis - Spreadability and Stickiness

Texture Analysis Results: Example



Texture Analysis

Sample	[%]	Firmness (g)	Work of Shear (g.s)	Stickiness (g)	Work of Adhesion (g.s)
Control	0.0	15.69	5.19	-8.86	-6.45
XG	0.5	10.27	0.68	-6.24	-5.18
	2.0	35.49	24.25	-16.96	-13.88
	3.5	48.11	33.54	-18.49	-20.37
DXG	0.5	7.29	5.65	-2.68	-3.21
	2.0	159.65	122.08	-37.51	-39.44
	3.5	258.16	216.71	-70.95	-69.38
GG	0.5	24.60	12.80	-17.03	-11.51
	2.0	111.58	93.50	-74.87	-46.05
	3.5	174.67	167.71	-127.44	-65.15

Texture Analysis

Sample	[%]	Firmness (g)	Work of Shear (g.s)	Stickiness (g)	Work of Adhesion (g.s)
Control	0.0	15.69	5.19	-8.86	-6.45
LBG	0.5	30.00	16.70	-20.28	-13.81
	2.0	79.37	58.58	-65.48	-36.79
	3.5	94.05	71.66	-86.67	-43.99
TG	0.5	26.91	14.15	-18.13	-12.41
	2.0	117.19	97.73	-116.3	-62.39
	3.5	151.20	134.59	-161.12	-80.72
KRE	0.5	28.13	14.79	-11.87	-11.73
	2.0	156.72	139.15	-59.16	-29.88
	3.5	375.31	381.47	-98.11	-41.32

Conclusions

- All gums are suitable for use in O/W emulsions.
- All gums affect an emulsion's structure in similar manner:
 - Shear-thinning behaviour, at varying degrees;
 - Alter the system's thixotropy, depending on the gum;
 - Increase the emulsion's yield stress.
- At low concentrations, increase spreadability and reduce stickiness by using XG or DXG at low concentration.
- Decrease spreadability and increase stickiness with GG, LBG, TG and KRE.

Future Work

- Relate rheological changes to sensorial properties.
- Explore how natural gums perform in combination with other rheological modifiers.
- Compare the rheological properties of synthetic polymers to those of natural gums in order to explore the former's replacement for the purpose of sustainability.