

**An Efficient Strategy for the Production of Epoxidized Oils
Natural Deep Eutectic Solvent-Based Enzymatic Epoxidation**

Zhang, Tianyu; Ma, Yunjian; Tan, Chin Ping; Hollmann, Frank; Wang, Jianrong; Yang, Bo; Wang, Yonghua

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2 1 **Industrial strategy to efficiently produce epoxidized oils: natural deep eutectic solvent-**
3
4 2 **based enzymatic epoxidation**

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6 3 **Running Title:** Production of epoxidized oils

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9 4 Tianyu Zhang ^a, Yunjian Ma ^b, Chin Ping Tan ^c, Frank Hollmann ^d, Bo Yang ^{*, a}, Yonghua
10
11 5 Wang ^{**, b}

12
13 6 ^a School of Bioscience and Bioengineering, South China University of Technology,
14
15
16 7 Guangzhou 510006, China

17
18 8 ^b School of Food Science and Engineering, South China University of Technology,
19
20
21 9 Guangzhou 510640, China

22
23 10 ^c Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra
24
25 11 Malaysia, 43400 Serdang, Selangor, Malaysia

26
27 12 ^d Department of Biotechnology, Delft University of Technology, Van der Maasweg 9,
28
29
30 13 2629HZ, Delft, The Netherlands

31
32 14 * **Correspondence:** Bo Yang, School of Bioscience and Bioengineering, South China
33
34 15 University of Technology, Guangzhou 510006, China; **E-mail:** yangbo@scut.edu.cn

35
36 16 ** **Correspondence:** Yonghua Wang, School of Food Science and Engineering, South China
37
38
39 17 University of Technology, Guangzhou 510006, China; **Fax:** 86-020-87113842; **Email:**
40
41 18 yonghw@scut.edu.cn

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Abstract: Whether enzymes show good H₂O₂-resistance is a key bottleneck for the epoxidized process of oil by enzymatic process. In this study, the stability of three lipases against H₂O₂ was evaluated in different types of natural deep eutectic solvents (NADES). The lipases are from *Aspergillus oryzae* (AOL), *Aspergillus fumigatus* lipase B (AflB) and marine *Janibacter* (MAJ1), respectively. The poor robustness of lipases against H₂O₂ was strengthened significantly under the NADES. Specifically, AOL retained 84.7% of its initial activity in the presence of choline chloride/sorbitol and 3 mol/L H₂O₂ after 24 h incubation. The epoxidation process was further optimized by AOL lipase in ChCl/sorbitol as follows: molar ratio of octanoic acid/H₂O₂/C=C-bonds = 0.3:1.5:1, enzyme loading 15 U/g substrate, ChCl/sorbitol content 70.0% of the weight of hydrophilic phase, reaction temperature of 50 °C. Under the optimized conditions, up to 96.8% conversion was achieved. Moreover, the lipase immobilized in NADES retained approximately 66% of its initial activity after being used for seven batch cycles. Overall, NADES-based enzymatic epoxidation is a promising strategy for the synthesis of epoxidized oils.

Keywords: Epoxidation; Lipase; Natural deep eutectic solvent; Soybean oil; Enzyme catalysis

1. Introduction

Epoxidized oils have gained widespread attentions as bio-based and toxicologically less-questionable substitutes for phthalates which are potentially toxic to human health and the environment (Liu et al., 2016), their production has been reported by many researchers. Chemical methods have more disadvantages, such as environmental burdens (e.g., salt wastes originating from the neutralization of the catalysts or the formation of undesirable side-products), acute operational risks and corrosive deterioration of reaction vessels. In recent years, a biocatalytic alternative to the aforementioned chemical synthesis that uses lipases has attracted considerable interest from academic researchers (Sun et al., 2011; Liu et al., 2016; Chen et al., 2017). However, to the best of our knowledge, this reaction has not yet been adapted on an industrial scale.

In the epoxidized process of oils, H_2O_2 is not only a substrate but also shows a strong detrimental effect on the chemical structure of enzymes because of its ability to oxidize amino acids (e.g., Arg, Lys, Met, His). To solve the problem, strategies, such as enzyme immobilization and protein engineering, have been used to improve the H_2O_2 -tolerance of enzymes (Ogola et al., 2010). Alternatively, reaction media also play a very important role in efficient epoxidation by a biocatalyst. Aqueous reaction media are not good for perhydrolysis reactions. Here, the desired perhydrolysis activity of lipases competes with their natural hydrolytic activity. Hence, not only are the ester functionalities of the oils cleaved (leading to more complex, low-quality products), but *in situ* concentration of peracids is also reduced, resulting in lower epoxidation rates. Some organic solvents (e.g., toluene, benzene and chloromethane) have proven to be excellent media in epoxidation, but their potential toxicity still under criticism (Liu et al., 2016). To circumvent the negative effects of aqueous and organic solvent media, ionic liquids have been evaluated (Sun et al., 2014). Ionic liquids, however, are questionable due to toxicity issues, occasional poor biodegradability and manufacturing costs (due to lengthy preparation) (Zhang et al., 2012). To overcome the

1
2 67 above-mentioned disadvantages, a new generation of solvents, the so-called deep eutectic
3
4 68 solvents, have achieved growing interest in past years (Abbott et al., 2003). Deep eutectic
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6 69 solvents generally refer to a eutectic mixture of two or more, preferably cheap and safe
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8
9 70 components. Compared to ionic liquids, deep eutectic solvents have the advantage of easier
10
11 71 preparation (also translating to lower production costs) and, provided they are synthesized
12
13 72 from natural components, toxicological innocuousness and biodegradability. Since then,
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15 73 deep eutectic solvents have been variously applied in catalysis, as extraction solvents, in
16
17 74 material chemistry and in organic synthesis (Zhang et al., 2012). In 2011, Choi and co-
18
19 75 workers reported the concept of “natural deep-eutectic solvents” (NADES) (Choi et al., 2011).
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21
22 76 The components of NADES are natural products such as choline and its derivatives, sugars,
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24 77 alcohols and amino acids. In recent years, NADES have received considerable attention as
25
26 78 environmentally less-problematic alternatives to conventional solvents (Dai, et al., 2013). In
27
28 79 addition, there have been indications that some NADES can also have a beneficial effect on
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30 80 enzyme stability (Zhou et al., 2016). However, little information is available on the
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32 81 application of NADES-based enzymatic epoxidation.
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36 82 Therefore, in our ongoing efforts to establish NADES-based enzymatic epoxidations, we
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38 83 report the application of this concept to evaluate lipases against H_2O_2 in the different kinds
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40 84 of NADES, and the potential for the preparation of epoxidized soybean oil (ESO).
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43 85 **2. Materials and Methods**

44 86 **2.1 Materials**

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46
47 87 The recombinant *Pichia pastoris* X-33, containing pGAPZ α A-AOL, AflB and the MAJ1
48
49 88 expression strain, was stored at $-80\text{ }^\circ\text{C}$ in the laboratory. Soybean oil with an iodine value of
50
51 89 125 g $I_2/100\text{ g}$ (acid value = 0.17 mg KOH/g) was purchased from a local company (ZhiRun
52
53 90 Oils & Grains Ltd., Guangzhou, China). Sodium hydroxide (99%), hydrogen peroxide (30%),
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55 91 Wijs reagent, choline chloride (ChCl), sorbitol, xylitol, glycerol and urea were purchased
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1
2 92 from Aladdin Chemistry Co., Ltd (Shanghai, China). All the other reagents were analytical
3
4 93 grade.

6 94 **2.2 Production of AOL lipase, MAJ1 lipase and AflB lipase**

8
9 95 The expression strain was used to produce AOL lipase, MAJ1 lipase and AflB lipase.
10
11 96 The fermentation inoculum was prepared by cultivating the cells at 30 °C with shaking at
12
13 97 200 rpm for 18–24 h in a 500 mL shaking flask containing 100 mL YPD medium (yeast
14
15 98 extract 1%(w/v), peptone 2%(w/v), glucose 2%(w/v)), and the fermentation was carried out
16
17 99 in a 30 L fermenter. After fermentation for 60 h, the supernatant was collected by
18
19
20 100 centrifugation, and then the recombinant lipase in the supernatant was concentrated and
21
22 101 buffer-exchanged to buffer A (20 mmol/L sodium phosphate, pH 8.0) through a 10 kDa
23
24 102 molecular mass membrane (Viva ow 200, Sartorius, Germany). The lipases were purified in
25
26 103 a Q Sepharose Fast Flow column. Finally, the purified lipase was freeze-dried in a freeze
27
28 104 dryer (Christ ALPHA 1-2 LD plus, Osterode, Germany) for subsequent reactions.

31 105 **2.3 Preparation of NADESs**

32
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34 106 Choline chloride was mixed with sorbitol, xylitol or glycerol in a molar ratio of 1:1.
35
36 107 These mixtures were heated to 80 °C while continuously stirred until colorless, homogeneous
37
38 108 liquids were obtained.

40 109 **2.4 Assay on perhydrolysis activity of lipase**

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42
43 110 The perhydrolysis activity of lipase was tested using the monochlorodimedone (MCD)
44
45 111 assay (Bernhardt et al., 2005). Here, the formation of peracids is detected indirectly through
46
47 112 the formation of hypobromite (via oxidation of bromide by the peracid), which itself reacts
48
49 113 with MCD. The latter is quantified via its characteristic absorption at 290 nm. The test was
50
51 114 performed at 40 °C with pentanoic acid as the substrate (in 0.1 mol/L pentanoic acid buffer
52
53 115 at pH 6.0 containing 90 mmol/L NaBr and 180 μmol/L MCD) in the presence of 100 mmol/L
54
55
56
57 116 H₂O₂. The activity was determined spectrophotometrically and expressed in specific activity
58
59
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117 units, where 1 U represents the amount of enzyme required to produce 1 μmol of MCD per
 118 minute under the reaction conditions.

119 **2.5 Enzymatic epoxidation of soybean oil**

120 All reactions were performed in a 25 mL conical flask submerged in a thermostatic water
 121 bath for temperature control. The reaction was conducted in two liquid phases comprising 3
 122 g of soybean oil (as hydrophobic phase) and 4.2 g NADES. The reaction mixture was
 123 supplemented with hydrogen peroxide and carboxylic acid, and then the reaction was
 124 initiated by addition of the enzyme. The reaction mixture was stirred (500 rpm) for 24 h.
 125 Stirring was stopped after the end of reaction, after which the oil sample and the NADES
 126 were allowed to stand to enable stratification; and the upper oil sample was removed for
 127 subsequent detection.

128 **2.6 Evaluation of enzymatic epoxidation of soybean oil**

129 Iodine values and oxirane values were determined following previously described
 130 titration methods (Monono et al., 2015). The experimentally determined oxirane oxygen
 131 content (OO_{exp}) was calculated using the following equation:

$$132 \quad OO_{exp} = (L \times N \times 1.6) / W$$

133 where, L is the volume of HBr solution (mL), N is the normality of the HBr solution and W
 134 is the mass of the sample (g).

135 The theoretical oxirane oxygen content (OO_{the}) is defined as the maximum oxirane
 136 content in 100 g soybean oil (Zhang et al., 2017):

$$137 \quad OO_{the} = A_0 \times IV_0 / 2A_i / [100 + (IV_0 / 2A_i)A_0] \times 100$$

138 where $A_i = 126.9$, the atomic mass of iodine; $A_0 = 16.0$, the atomic mass of oxygen; and IV_0
 139 is the initial iodine value of the soybean oil.

140 In this study, the relative conversion to oxirane was calculated as follows:

$$141 \quad \text{Relative conversion to oxirane (\%)} = \frac{OO_{exp}}{OO_{the}}$$

142 **2.7 FT-IR analysis of the final ESO product**

143 One milligram of the purified sample with 100 mg KBr were initially mixed, ground,
144 and mortar. Then, the mixture was pressed into a pellet. Finally, the resultant ESO was
145 analyzed using a Nicolet 8210E FT-IR spectrometer. The wavelength ranged from 400 to
146 4000 cm^{-1} during 128 scans, with the resolution at 2 cm^{-1} . The absorption peaks were
147 identified from the spectra (Gogoi et al., 2017).

148 **2.8 Statistical analysis**

149 All experiments were performed in triplicate. The results are presented as the means \pm
150 standard deviations. The differences among mean values were evaluated in SPSS 19.0
151 through significant difference tests and variance analysis.

152 **3. Results and Discussion**

153 **3.1 Influence of different NADES on lipase stability against H_2O_2**

154 NADES were employed as reaction media and H_2O_2 was employed as an oxygen
155 supplier in the epoxidation reaction. However, H_2O_2 is a known inactivator of enzymes.
156 Therefore, the stabilities of AOL lipase, AflB lipase and MAJ1 lipase against H_2O_2 were
157 investigated, and results are shown in Table 1. Interestingly, the high resistance of the three
158 lipases against H_2O_2 were observed in the presence of three types of NADES (ChCl/sorbitol,
159 ChCl/xylitol and ChCl/glycerol). For example, 3.0 mol/L H_2O_2 almost completely
160 inactivated the lipases in the buffer, whereas under the same conditions, albeit in the presence
161 of ChCl/xylitol, AOL retained 65.6% of its initial activity, AflB retained 33.8% and MAJ1
162 retained 33.1%. Particularly in ChCl/sorbitol media, AOL almost completely retained its
163 initial activity after incubation in the presence of 0.5 mol/L H_2O_2 for 24 h, and retained 84.7%
164 of its initial activity after incubation in the presence of 3.0 mol/L H_2O_2 for 24 h. The reason
165 for this enormous stabilization is not yet fully understood. Previously, H-bond donating ionic
166 liquids and polyols including sorbitol were demonstrated to stabilize enzyme structures
167 (Kotowska et al., 2011; Diego et al., 2004). Our previous study reported that an H-bond

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2 168 donating deep eutectic solvents could stabilize the enzyme structure (Zhou et al., 2016).
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4 169 Similarly, the H-bond networks in polyol-based NADES used in this study possibly alleviate
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6 170 the attack of H₂O₂ on the catalytic center of the enzyme and played a role in the stability of
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8
9 171 the enzyme. Therefore, the use of a certain kind of NADES as reaction system may be a
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11 172 promising future approach for biocatalysis due to the stabilization effect. The effect of
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13 173 ChCl/sorbitol as a reaction medium on AOL-catalyzed lipase was investigated in subsequent
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15
16 174 experiments.

175 **3.2 Enzymatic epoxidation of soybean oil by AOL lipase**

176 First, the substrate specificity of AOL to carboxylic acid was investigated (Fig. 1). The
177 study was performed with formic acid, acetic acid, butyric acid, pentanoic acid and octanoic
178 acid as substrates. Long-chain saturated carboxylic acids were precipitated in the reaction
179 system thereby making them inappropriate candidates. AOL showed the highest preference
180 toward octanoic acid as the active oxygen carrier with the perhydrolysis activity of 13.1±0.5
181 U/mg.

182 **3.2.1 Effect of temperature**

183 The effect of reaction temperature (ranging from 30 to 70 °C) on the relative conversion
184 of the enzymatic epoxidation reaction was investigated. As shown in Fig. 2a, the conversion
185 increased when the reaction temperature was varied from 30 to 50 °C, and the maximum
186 conversion (83.5%) was obtained at 50 °C. However, there was a slight decrease in the
187 conversion when the reaction temperature was changed from 50 to 60 °C. With a further
188 increase from 60 to 70 °C the overall conversion decreased rapidly, which may be attributed
189 to a decreasing intrinsic stability of AOL. Therefore, the reaction temperature of 50 °C was
190 selected in subsequent experiments. Apparently, this temperature provided the highest
191 conversions of the reactions (for both the perhydrolysis and epoxidation reactions).

192 **3.2.2 Effect of H₂O₂/C=C-bonds molar ratio**

1
2 193 Figure 2b shows the effect of hydrogen peroxide addition on the relative conversion of
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4 194 the enzymatic epoxidation reaction. The conversion increased when the $\text{H}_2\text{O}_2/\text{C}=\text{C}$ -bonds
5
6 195 molar ratio varied from 0.5:1 to 1.5:1. The maximum conversion (94.1%) was observed at a
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8 196 $\text{H}_2\text{O}_2/\text{C}=\text{C}$ -bonds molar ratio of 1.5:1. In addition, the reaction rate of the AOL-catalyzed
9
10 197 perhydrolysis also depended on the concentration of the H_2O_2 substrate. Above a molar ratio
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12 198 of $\text{H}_2\text{O}_2/\text{C}=\text{C}$ -bonds of 1.5:1, the initial reaction rate and the final conversion rapidly
13
14 199 decreased rapidly, which was probably attributed to the inactivation of AOL by excess H_2O_2
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16 200 and/or peracids. Therefore, the H_2O_2 concentration was fixed to molar ratio of $\text{H}_2\text{O}_2/\text{C}=\text{C}$ -
17
18 201 bonds of 1.5:1 for further experiments.

22 202 In a previous study, the relative conversion to oxirane from alkene was 77.0%. The
23
24 203 reaction was catalyzed by immobilized lipase Novozyme 435 and the molar ratio was used
25
26 204 1.5:1 of $\text{H}_2\text{O}_2/\text{C}=\text{C}$ -bonds, using ionic liquid $[\text{Bmim}]\text{PF}_6$ as a reaction medium (Sun et al.,
27
28 205 2014). However, we used the same molar ratio concentration for this study, the conversion
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30 206 was very high (94.1%). A lower conversion was obtained in the previous study, which may
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32 207 because the activity of the enzyme was decreased by high concentration of hydrogen peroxide
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34 208 in ionic liquid. Alternatively, in the NAEDS system, enzymes showed excellent activity as
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36 209 well as stability under high concentration of hydrogen peroxide (Table 1). Therefore, this
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38 210 characteristic behaviour of NADES system may make it an excellent choice for
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40 211 enzymatically producing epoxidized oils with high yield.

45 212 3.2.3 Effect of octanoic acid/ $\text{C}=\text{C}$ -bonds molar ratio

48 213 The effect of the octanoic acid/ $\text{C}=\text{C}$ -bonds molar ratio on the relative conversion of the
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50 214 enzymatic epoxidation reaction is shown in Figure 2c. The conversion increased from 58.8%
51
52 215 to 94.9% when the octanoic acid/ $\text{C}=\text{C}$ -bonds molar ratio varied from 0.1:1 to 0.3:1. The
53
54 216 octanoic acid/ $\text{C}=\text{C}$ -bonds molar ratio of 0.4:1 produced the highest initial reaction rate, but
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56 217 the conversion (approximately 95.2%) at reaction equilibrium (after 12 h) was similar to that
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58 218 observed by the octanoic acid/ $\text{C}=\text{C}$ -bonds molar ratio of 0.3:1. There was a slight decrease
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60

1
2 219 in the conversion when the octanoic acid/C=C-bonds molar ratio increased to 0.5:1. The
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4 220 conversion was similar or lower at higher octanoic acid/C=C-bonds molar ratios (0.4:1 and
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6 221 0.5:1) than that at the molar ratio of 0.3:1, which may be due to the denaturation of the lipase
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8 222 at a higher acid value. Additionally, the over-loaded octanoic acid will lead to time- and
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10 223 energy-consuming removal of residual acids. Therefore, an octanoic acid/C=C-bonds molar
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12 224 ratio of 0.3:1 was used for further experiments.

15 225 3.2.4 Effect of enzyme loading

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17
18 226 As shown in Figure 2d, the conversion of the enzymatic epoxidation reaction after 12 h
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20 227 significantly increased from 43.6% to 95.1%, with increasing the enzyme loading from 5 to
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22 228 15 U/g. Afterward, the conversion after 12 h remained almost constant with increasing
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24 229 enzyme loading to 25 U/g. These results indicate that high enzyme loading increased the
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26 230 reaction rate and shortened the time to reach the reaction equilibrium. Therefore, considering
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28 231 economic factors, an enzyme loading of 15 U/g was used in the subsequent experiments.

31 232 3.2.5 Effect of ChCl/sorbitol content

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33
34 233 Finally, the effect of ChCl/sorbitol content was investigated as shown in Figure 2e. This
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36 234 reaction system contained 3.0 g soybean, and the molar ratio of octanoic acid/H₂O₂/C=C-
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38 235 bonds = 0.3:1.5:1, which mean that the weight of hydrogen peroxide solution (hydrophilic
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40 236 phase) was approximately 1.8 g. When the content of ChCl/sorbitol was decreased from 4.2
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42 237 g (70.0 wt. %, in hydrophilic phase) to 2.4 g (57.1 wt. %), the conversion after 12 h reduced
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44 238 from 95.1% to 56.2%. This may be possibly because of the H-bond networks in NADES
45
46 239 were damaged by excessive water content (Hammond et al., 2017) (Figure S1 shows the
47
48 240 effect of the content of water), thereby resulting in a lower conversion. The conversion was
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50 241 similar or lower when the content of ChCl/sorbitol was increased to 7.2 g (80.0 wt. %) and
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52 242 16.2 g (88.9 wt. %). Therefore, the ChCl/sorbitol content was fixed to 70.0 wt.% (in
53
54 243 hydrophilic phase) for further experiments.

57 244 3.3 Upscaling of epoxidation reaction

1
2 245 The scale-up of epoxidation reaction was performed under the optimized reaction
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4 246 conditions. As shown in Figure 3, the conversion was 96.8% after 12 h of scale-up reaction
5
6 247 using ChCl/sorbitol as solvent and was similar to that (95.4%) after 12 h obtained under the
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8 248 optimized reaction conditions (Figure 2d). The result suggests that the production of ESO
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10 249 could be scaled up for potential industrial applications. For comparison, ESO was produced
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12 250 under the same reaction conditions in the absence of ChCl/sorbitol, and the conversion was
13
14 251 below 10%. The conversion was remarkably improved using ChCl/sorbitol instead of a buffer
15
16 252 as a reaction media, which may be due to the stabilizing effect and a higher interfacial area.
17
18 253 Our previous study showed that interface-activated enzymes exhibit significantly higher
19
20 254 activity in a deep eutectic solvents system than in a buffer and that the interfacial surface area
21
22 255 was directly related to the overall rate of the reaction (Lan et al., 2017). Therefore, using
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24 256 ChCl/sorbitol as reaction media has potential in the AOL-catalyzed synthesis of ESO due to
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26 257 its high efficiency and environmental friendliness.

27
28 258 The product (ESO) and the starting material were analyzed by FT-IR to confirm the
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30 259 formation of the desired epoxide product. As shown in Figure 4, the absorption peak at 3471
31
32 260 cm^{-1} is assigned to the -OH stretching vibration of free fatty acids present in the raw soybean
33
34 261 oil. The intensity of this peak was somewhat enhanced in the final product, which may be
35
36 262 due to a minor contribution of residual octanoic acid. More importantly, two characteristic
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38 263 absorption peaks ($=\text{C}-\text{H}$ stretching vibration at 3009 cm^{-1} and the $\text{C}=\text{C}$ bond stretching at
39
40 264 1653 cm^{-1}) were showed in the spectrum of unsaturated starting material (soybean oil), but
41
42 265 they were disappeared completely in the final product. The characteristic epoxy group
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44 266 absorption at 823 cm^{-1} was only found in the product, indicating that the successful
45
46 267 conversion of soybean oil to ESO was achieved. The successful conversion of soybean oil to
47
48 268 ESO was also confirmed by ^1H NMR (Figure S2).

29 269 **3.4 Reusability of catalyst**

1
2 270 The recycling of catalysts was extremely critical when considering the economically and
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4 271 environmentally friendly factors. In this study, the oil phase (upper layer) was separated from
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6 272 the lower layer (including NADES, enzyme and water) by centrifugation after epoxidation
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8
9 273 reaction. So the purification of ESO was relatively simple compared with organic solvent
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11 274 systems, eliminating some steps such as organic extraction and vacuum distillation, thus
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13 275 reducing energy consumption and avoiding the potential threats of organic solvents to human
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15 276 health and the environment. The water present in the lower layer was removed under vacuum
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18 277 at 50 °C and -90 kPa (vacuum pressure) and the remaining part (including NADES and
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20 278 enzyme, we called “Whole”) was recycled and reused. Figure 5 shows the results for the
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22 279 reusability of “Whole” for ESO production. The conversion after the first reaction was 96.8%.
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24
25 280 When used in the 2nd run, the conversion was 90.3% and AOL retained 93.2% of its initial
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27 281 activity. After seven cycles, the conversion decreased to 63.6%, which was about 65.7% of
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29 282 its initial activity. Although immobilization of the enzyme (e.g., with resin and nanoparticles)
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31 283 was used to achieve catalyst recovery (Cui et al., 2016), economic factors must be considered.
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33
34 284 Therefore, we propose the concept of “stabilization of the enzyme with NADES” to achieve
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36 285 enzyme recycling and reuse.

38 286 **4. Conclusion**

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40
41 287 In summary, this study offers an industrial strategy to efficiently produce of epoxidized
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43 288 oils by focusing on the application of a non-conventional reaction medium, NADES. The
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45 289 tolerance of lipase against H₂O₂ was reinforced through the combination with NADES.
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47
48 290 Under the optimized conditions, up to 96.8% conversion was achieved. Finally, NADES-
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50 291 based enzymatic epoxidation serves as a promising protocol for facilitating product
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52 292 separations and the recycling of catalysts.

54 293 **Conflict of Interest**

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56
57 294 There are no conflicts to declare.

58 59 295 **References**

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352 **Table 1.** Residual perhydrolysis activity of enzyme after incubation with H₂O₂ in different
 353 media ^a.

Enzyme	Media (molar ratio)	Residual enzyme activity after 24 h (%)		
		0.5 mol/L	1 mol/L	3 mol/L
		H ₂ O ₂	H ₂ O ₂	H ₂ O ₂
AOL	Buffer (pH=6, 20 mM phosphate)	53.2±3.13	33.2±1.82	5.1±1.1
	ChCl/sorbitol (1:1)	97.3±2.67	90.3±2.13	84.7±1.52
	ChCl/glycerol (1:1)	86.6±1.60	76.4±1.22	56.2±2.03
	ChCl/xylitol (1:1)	89.2±4.28	78.8±2.95	65.6±1.93
AflB	Buffer (pH=6, 20 mM phosphate)	46.7±1.31	26.2±0.48	3.3±0.26
	ChCl/sorbitol (1:1)	85.3±2.67	79.3±3.22	63.3±1.93
	ChCl/glycerol (1:1)	61.6±1.76	46.6±1.94	31.6±0.74
	ChCl/xylitol (1:1)	63.8±3.51	49.8±2.71	33.8±1.59
MAJ1	Buffer (pH=6, 20 mM phosphate)	41.2±2.36	21.2±1.37	4.2±0.49
	ChCl/sorbitol (1:1)	81.3±4.68	70.5±2.52	52.3±2.38
	ChCl/glycerol (1:1)	69.6±3.83	45.2±2.16	35.6±1.73
	ChCl/xylitol (1:1)	63.2±3.06	43.5±3.11	33.1±2.69

354 ^a General conditions: One milliliter of NADES was supplemented with 75 µL, 150 µL or 450
 355 µL 30% H₂O₂ (for 0.5 mol/L, 1 mol/L and 3 mol/L final, respectively) and appropriate
 356 amount of buffer (pH=6, 20 mmol/L phosphate) to a total volume of 1.5 mL, the enzyme
 357 loading of 15 U/mL and the mixture was incubated at room temperature for 24 h.

1
2 358 **Figure legends**

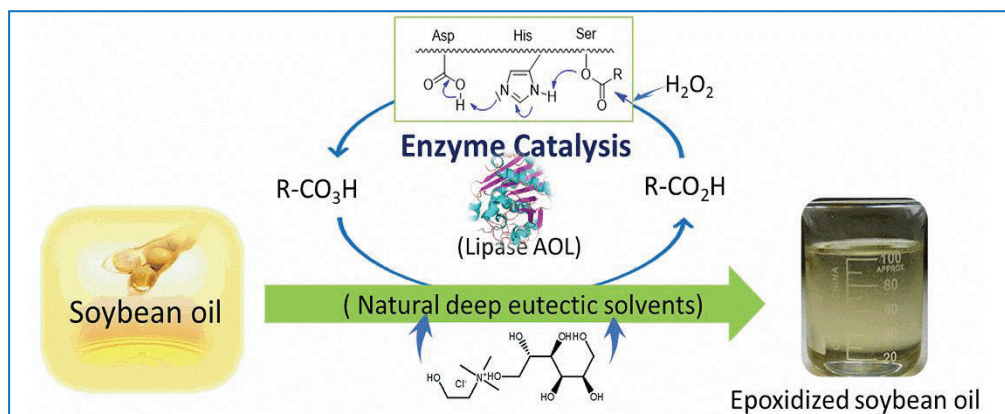
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4 359 **Figure 1.** The substrate specificity of AOL to carboxylic acid.

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6 360 **Figure 2.** Effects of the reaction temperature, molar ratio of octanoic acid/H₂O₂/C=C-bonds
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8 361 and enzyme loading on the epoxidation of soybean oil. (a) Effect of the reaction temperature
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10 362 on the epoxidation of soybean oil. Reaction conditions: molar ratio of octanoic
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12 363 acid/H₂O₂/C=C-bonds = 0.3:1:1, enzyme loading of 15 U/g substrate. (b) Effect of molar
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14 364 ratio of H₂O₂/C=C-bonds on the epoxidation of soybean oil. Reaction conditions: molar ratio
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16 365 of octanoic acid/C=C-bonds = 0.3:1, enzyme loading of 15 U/g substrate, at 50 °C. (c) Effect
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18 366 of molar ratio of octanoic acid/C=C-bonds on the epoxidation of soybean oil. Reaction
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20 367 conditions: molar ratio of H₂O₂/C=C-bonds = 1.5:1, enzyme loading of 15 U/g substrate, at
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22 368 50 °C. (d) Effect of enzyme loading on the epoxidation of soybean oil. Reaction conditions:
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24 369 molar ratio of octanoic acid/H₂O₂/C=C-bonds = 0.3:1.5:1, at 50 °C. (e) Effect of
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26 370 ChCl/sorbitol content on the epoxidation of soybean oil. Reaction conditions: molar ratio of
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28 371 octanoic acid/H₂O₂/C=C-bonds = 0.3:1.5:1, enzyme loading of 15 U/g substrate, at 50 °C.
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30 372 Full epoxidation of all C=C-double bonds corresponds to an *OO_{the}* value of 7.34%.

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32 373 **Figure 3.** Time course of an enzymatic epoxidation reaction of soybean oil under optimized
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34 374 reaction conditions. General conditions: The reaction was conducted in two liquid phases
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36 375 comprising 1000 g of soybean oil (as hydrophobic phase) and 1400 g ChCl/sorbitol, molar
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38 376 ratio of octanoic acid/H₂O₂/C=C-bonds = 0.3:1.5:1, enzyme loading of 15 U/g substrate. The
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40 377 reaction mixture was stirred at 500 rpm at 50 °C.

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42 378 **Figure 4.** FT-IR spectra of soybean oil (A) and the oil after reaction 12 h (B).

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44 379 **Figure 5.** Reusability of the “Whole” during epoxidation. Reaction conditions: molar ratio
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46 380 of octanoic acid/H₂O₂/C=C-bonds = 0.3:1.5:1, 3 g soybean oil, 4.2 g “Whole”, reaction
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48 381 temperature of 50 °C, reaction for 12 h.

382 **Graphical abstract**

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Figure 1.

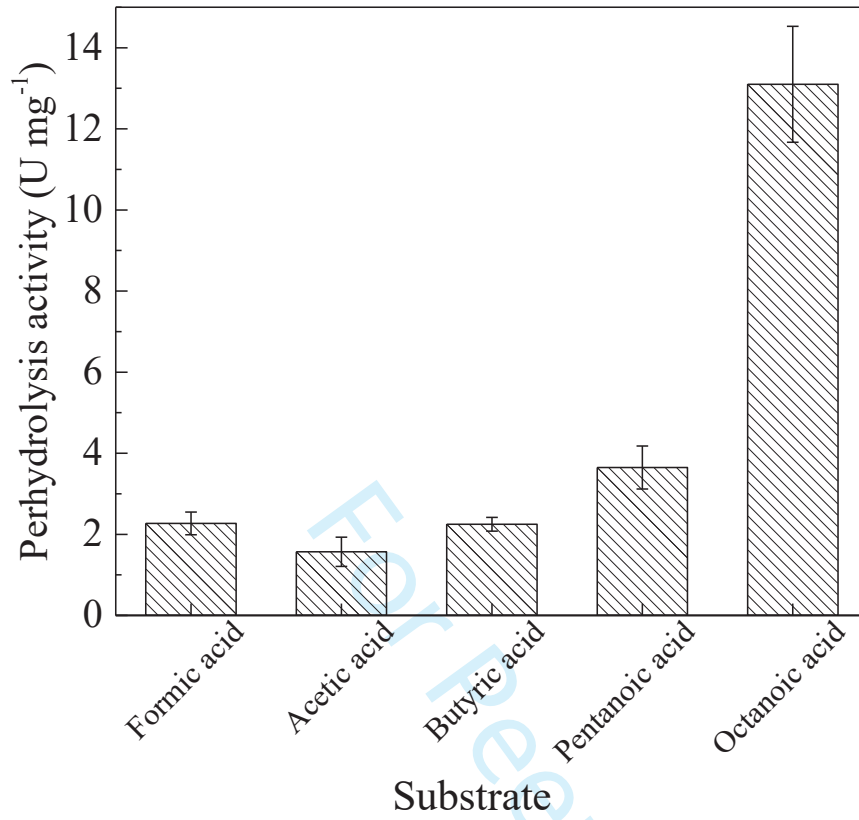


Figure 2.

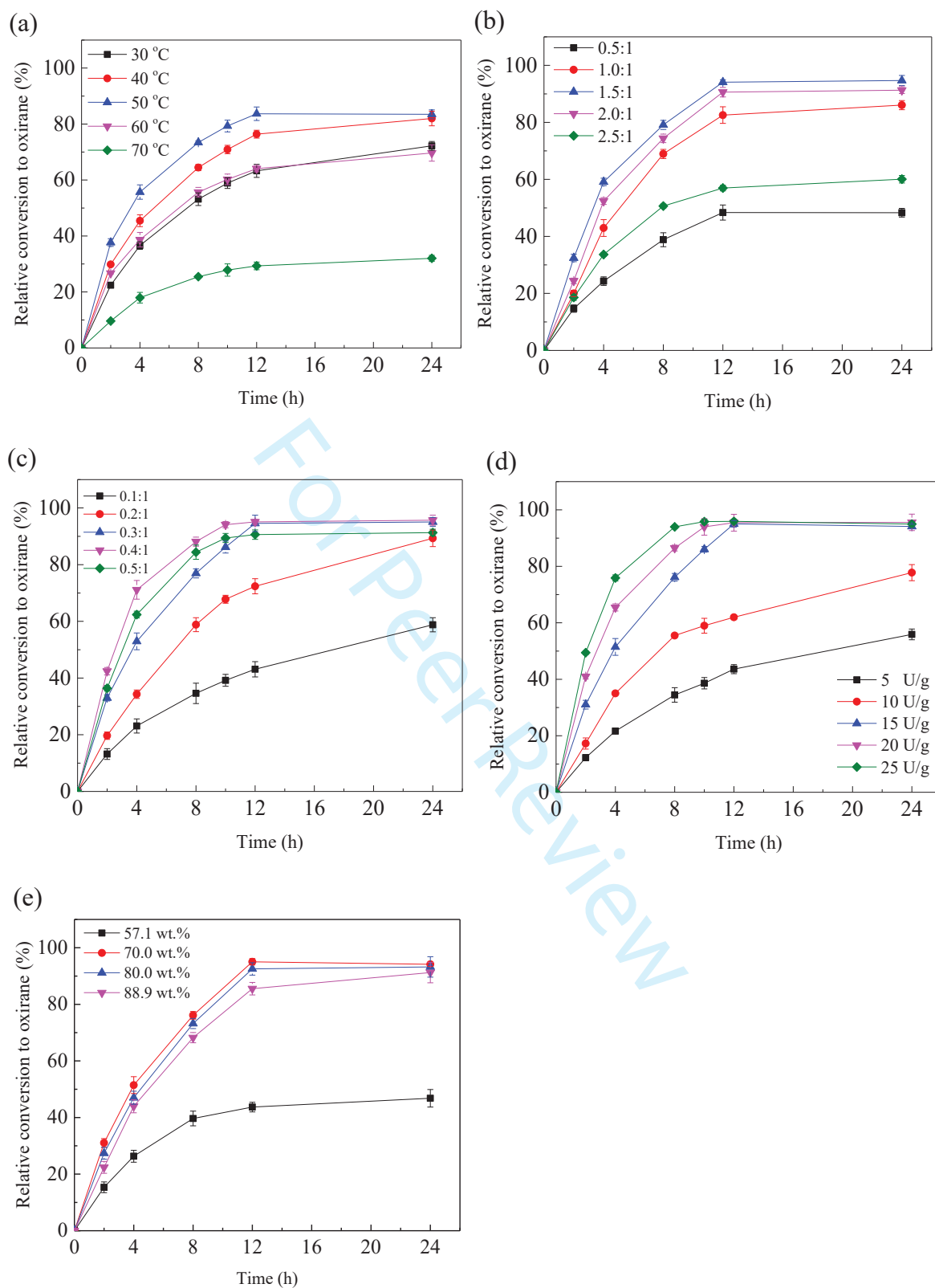


Figure 3.

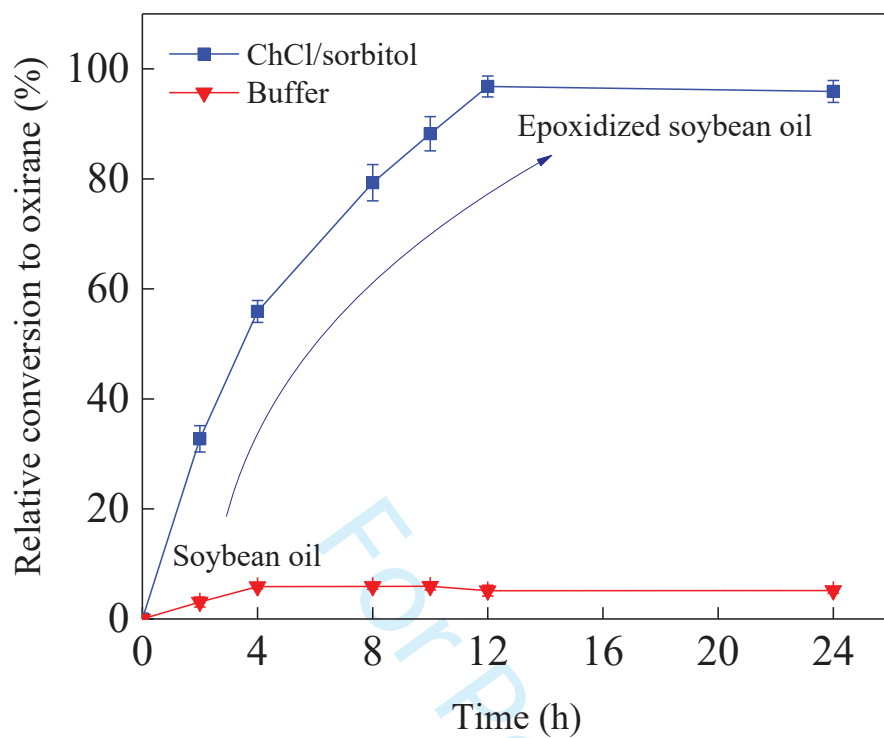


Figure 4.

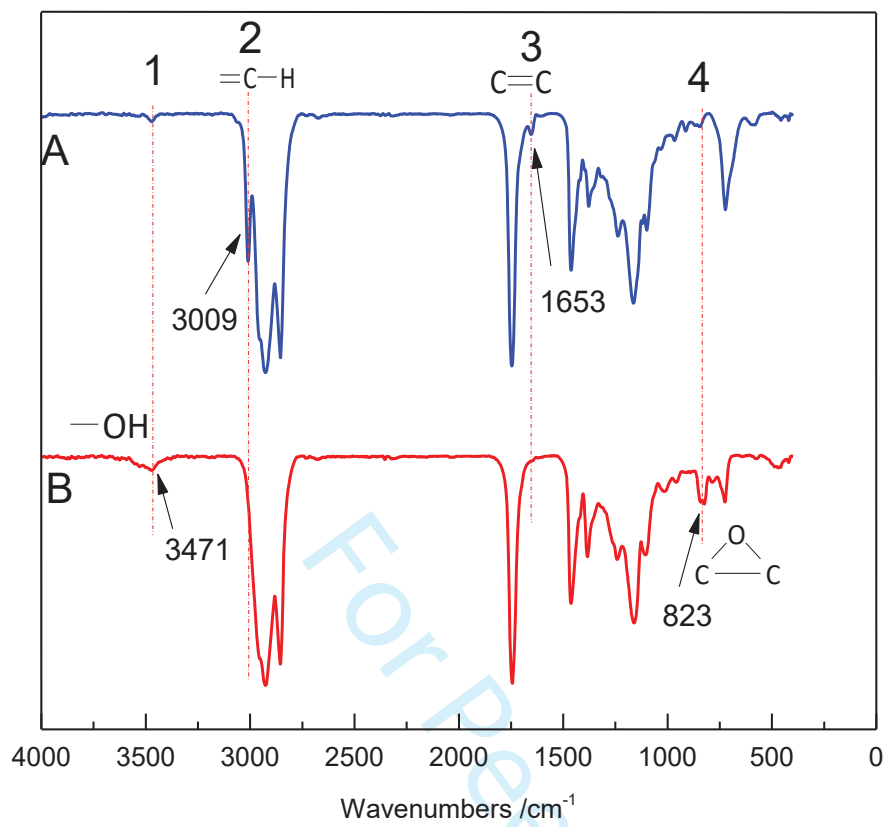


Figure 5.

