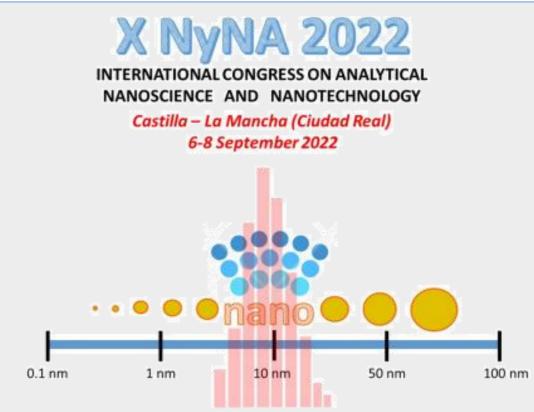


## Characterization of Carbon Dot-reinforced biocompatible films for the active protection against the oxidation of oils



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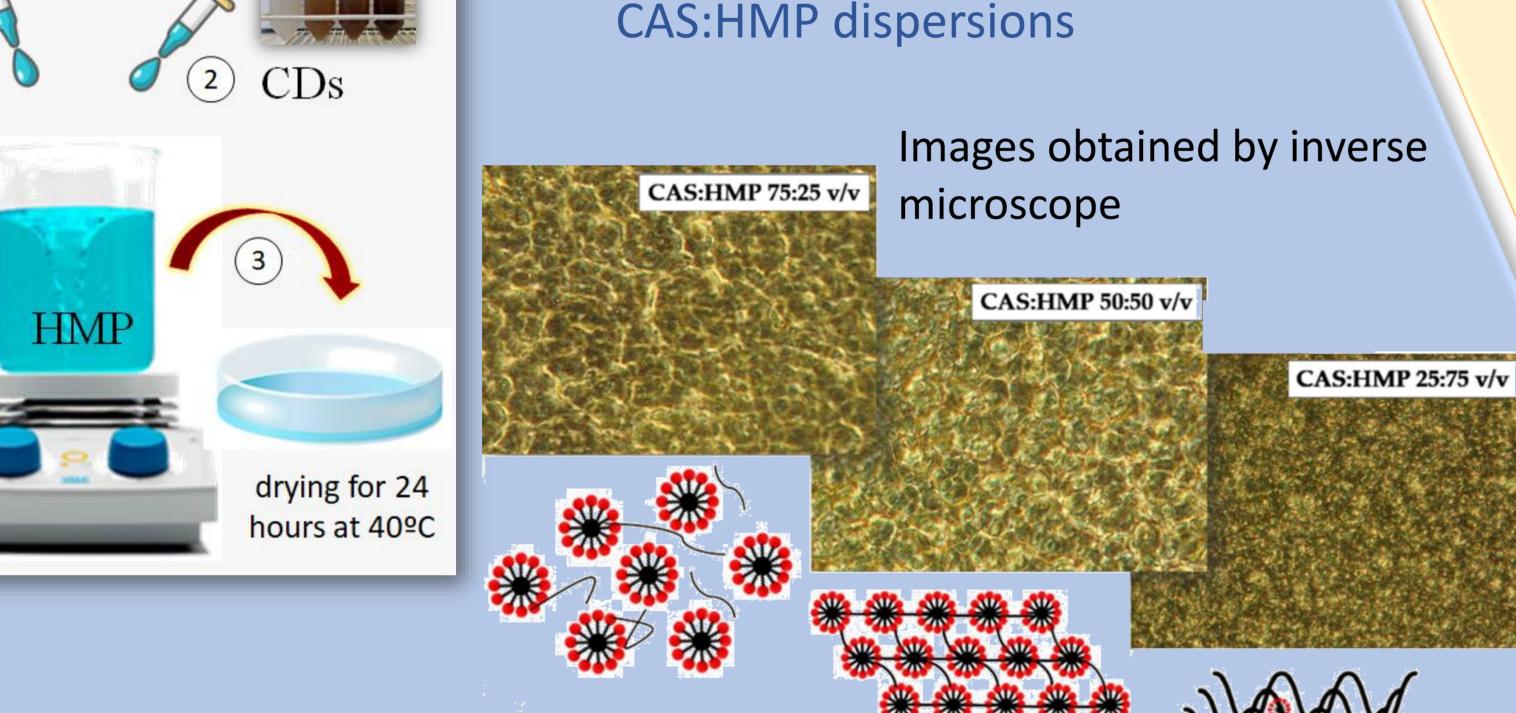
#### Introduction

What? We developed new active materials for containers (AMC) trying to Improve their antioxidant capabilities, particularly against the oxidation of edible and cosmetic oils.

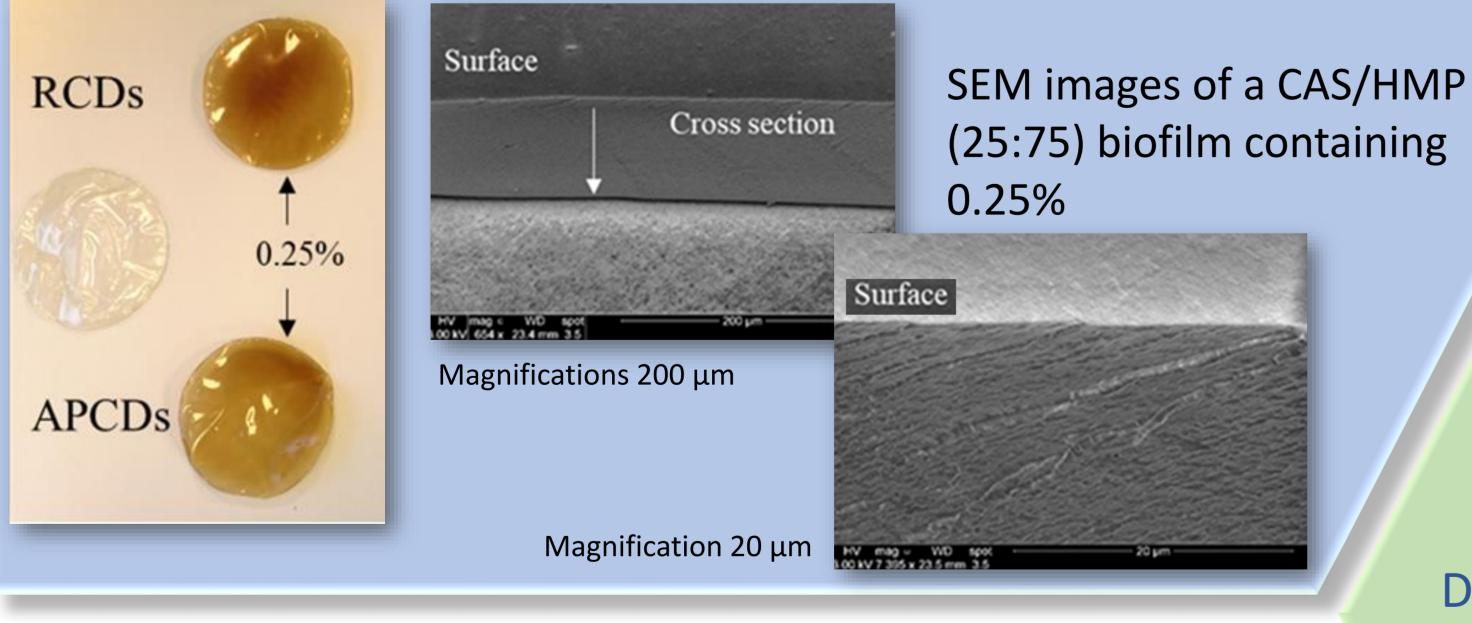
Why? Because oxidation is one of the main deterioration causes of oil-based materials, present in the food industry and also in cosmetics or lubrication. Oil oxidation constitutes a huge economic problem for Industry.

How? Exploiting the antioxidant properties of Carbon Dots, which are well-known green and sustainable active additives obtainable from natural carbon sources. We immobilize carbon dots within the stable biopolymeric base matrix constituted by caseinate (CAS) and highly methoxylated pectin HMP.

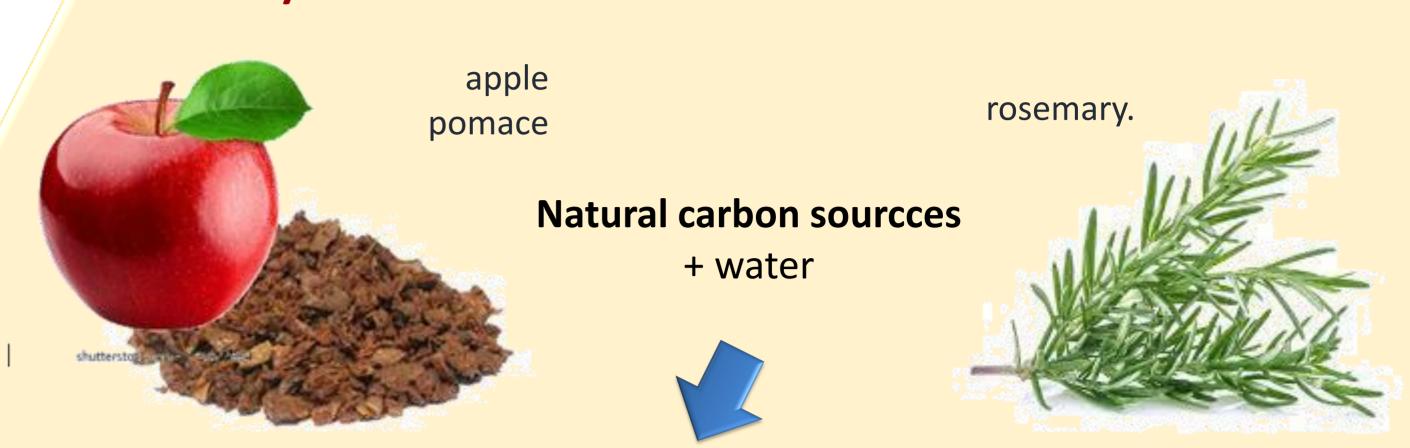
### Synthesis and characterization of bio-polymer-based films (BPF) reinforced Carbon Dots

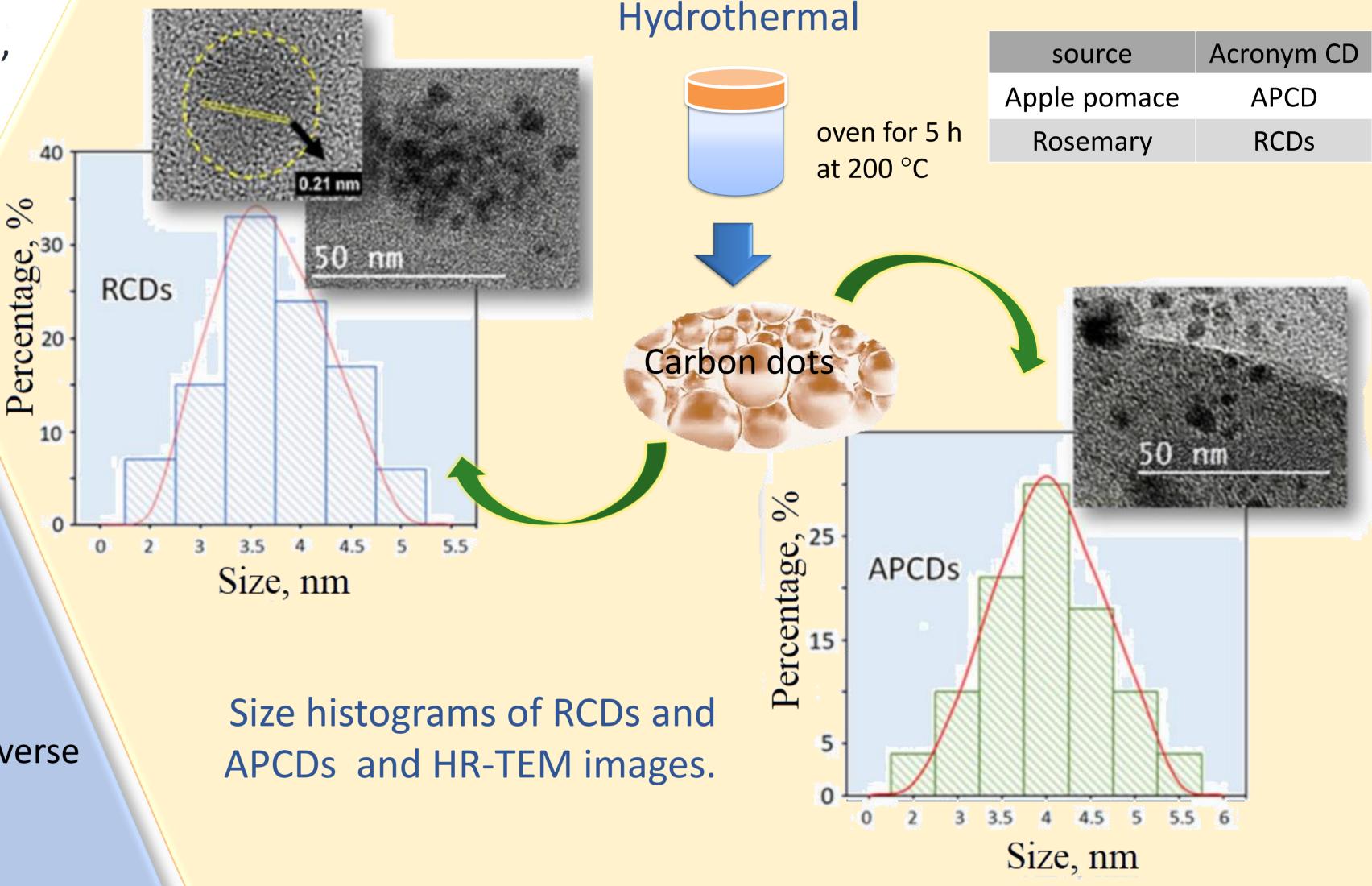


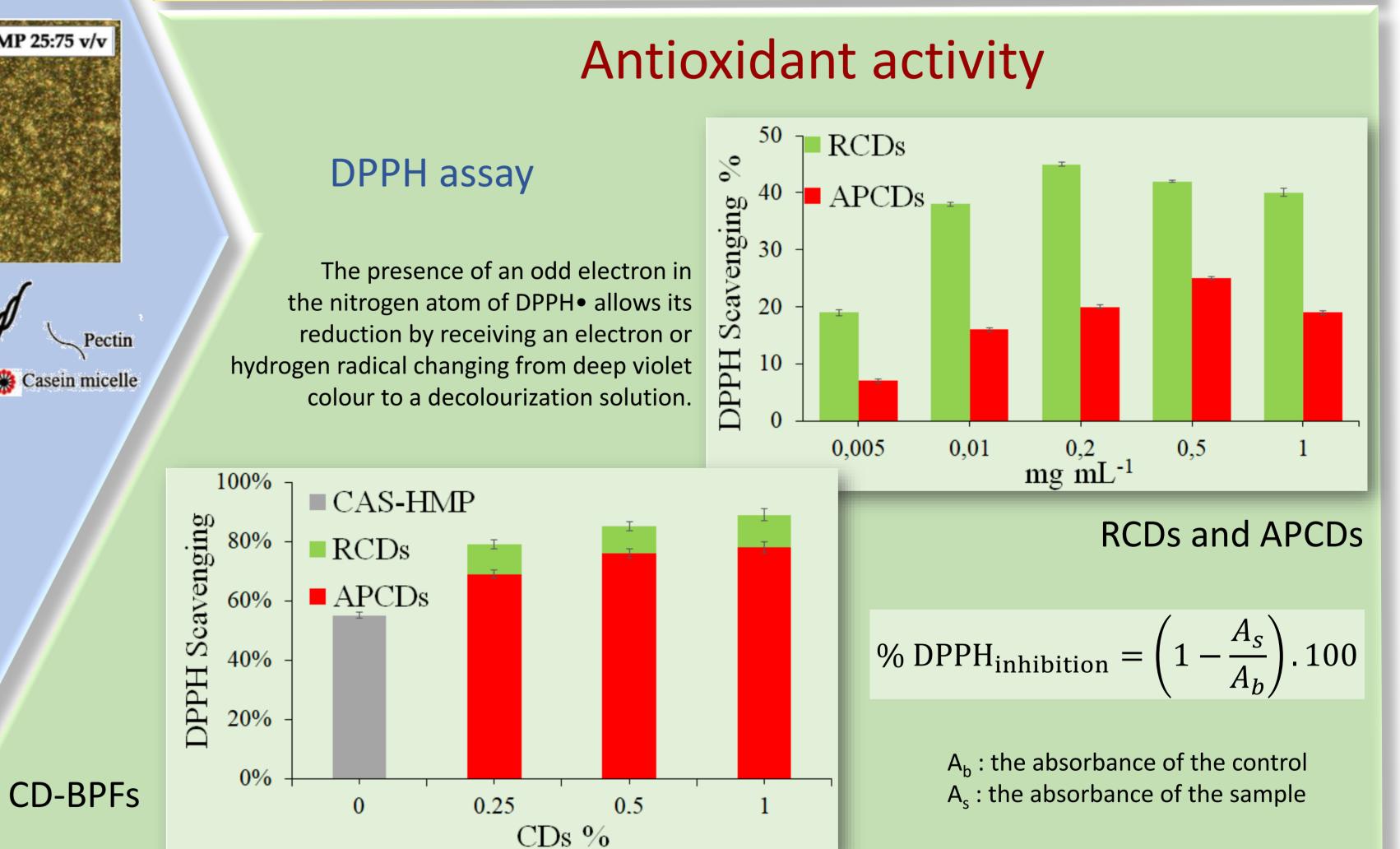
#### The appearance of BPF and CD-BPF



#### Synthesis and characterization of CDs







# Determination of the Lubricant Oil Peroxide Value $PV = \frac{(V - V_0) \cdot C_t \cdot 1000}{W}$ V and V<sub>0</sub>: volumes of the sodium thiosulfate standard solution at equivalence point for sample and blank solution. Day Olive oil Olive oil Olive oil + RCD-BPF Oil + APCD-BPF

Day

#### Conclusions

- The CD- BPF had a manageable structure and a compact appearance and the results prove that green CDs favourably modify the thermal stability.
- Green carbon dots have been used as additives for the fabrication of active CAS-HMP bio-polymer based films, BPF-CDs.
- Both types of CDs have intrinsic antioxidant properties, being the RCDs the ones with the highest antioxidant activity against the radical DPPH •.
- CAS / HMP films also show antioxidant activity (due to casein), which increases with the addition of CDs.
- It was possible to demonstrate by determining the peroxide value, that CD-BPF decrease the oxidation process of edible and cosmetic oils.