

Mannose-based surfactant as biofunctional nanoemulsion stabilizer

Pablo Argudo, Lea Spitzer, Emmanuel Ibarboure, François Jerome, Henri Cramail, Sébastien Lecommandoux

► To cite this version:

Pablo Argudo, Lea Spitzer, Emmanuel Ibarboure, François Jerome, Henri Cramail, et al.. Mannosebased surfactant as biofunctional nanoemulsion stabilizer. Colloids and Surfaces B: Biointerfaces, 2022, 220, pp.112877. 10.1016/j.colsurfb.2022.112877. hal-03844794

HAL Id: hal-03844794 https://hal.science/hal-03844794v1

Submitted on 9 Nov 2022

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers. L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.

1	
2	Mannose-based surfactant as biofunctional
3	nanoemulsion stabilizer
4	Pablo G. Argudo, ^{1,‡,*} Lea Spitzer, ^{1,2,‡} Emmanuel Ibarboure, ¹ François Jerome, ² Henri Cramail, ¹
5	Sébastien Lecommandoux, ^{1,*}
6	¹ Univ. Bordeaux, CNRS, Bordeaux INP, LCPO, 16 Avenue Pey-Berland, 33600 Pessac, France
7	² Institut de Chimie des Milieux et Matériaux de Poitiers, CNRS-Université Poitiers, ENSIP, 1 rue
8	Marcel Doré, 86073 Poitiers, France
9	Abstract
10	The development and implementation of new amphiphiles based on natural resources rather than
11	petrochemical precursors is an essential requirement due to their feedstock depletion and adverse
12	environmental impacts. In addition, the use of bio-based surfactants can provide unique
13	characteristics and improve the properties and versatility of the colloidal systems in which they are
14	applied, such as emulsions. Here, the emulsification properties of a synthesized biocompatible
15	mannose-based surfactant were investigated. Its behavior was evaluated in the presence of four
16	different natural oils (castor, sunflower, olive and soybean) as well as two different aqueous phases
17	(pure water and phosphate-buffered saline). The results highlighted their interest as surfactant in
18	O/W nanoemulsions for all tested oil and aqueous phases, using a low-energy preparation protocol
19	and relatively low surfactant concentrations. Furthermore, the mannose groups present on the polar
20	head of the surfactant and adsorbed on the surface of the emulsion droplets were shown to retain
21	their native biological properties. The specific mannose-concanavalin A binding was observed in

vitro by the designed nanoemulsions, revealing the biorecognition properties of the surfactant andits potential applicability as a nanocarrier.

24 Keywords: nanoemulsion, biorecognition, mannose, concanavalin A, particle size distribution

25 **1.** Introduction

Nanoemulsions are emulsions in the submicrometer range which can be described as a kinetically 26 27 stable single-phase system with a droplet diameter in the 100 to 500 nm range [1-3]. In this kind of systems, the interface between two immiscible liquids is stabilized by the addition of a surface-28 active compound in low concentration, e.g. a surfactant. This results in a colloidal dispersion where 29 the nature of the components will be directly related to the final properties of the system[4]. A wide 30 range of emulsification methods can be used to produce different types of emulsions, including oil-31 32 in-water (O/W), water-in-oil (W/O), or even more complex multiple emulsions, e.g. oil-in-water-in oil (O/W/O) and water-in-oil-in-water (W/O/W) systems[5-7]. Extreme emulsification, phase 33 inversion, nanofluidics, membrane emulsification or satellite droplets are only a few of the most 34 35 extended methods used in their preparation[8]. With a stability from weeks to months, nanoemulsions are absent of any thermodynamic restrictions or specific temperature effects[9] that 36 can limit their composition, in contrast to microemulsions, widening their use in drug delivery 37 systems, food, cosmetics, templates or material synthesis[10]. However, new formulations that 38 improve their properties as well as their ecological nature are on demand while maintaining a desired 39 functionality and well-controlled physical properties[11]. Most of the currently in use emulsifiers 40 have a petrochemical origin. Over the last few years, there is a gradual tendency in their substitution 41 by biomolecules due to the petroleum feedstock decrease and its effect in the climate change[12]. 42 43 Among all the possible replacements, sugar-based surfactants have emerged as a commercially consistent alternative[13], particularly the ones based on monosaccharides acting as hydrophilic 44 unit. Although they can be obtained from renewable raw materials, they add innate properties such 45 46 as biodegradability, low toxicity and biocompatibility, thus meeting the principles of green

chemistry[14]. Out of all sugars, D-mannose is one of the most widely used in the food and 47 biomedical fields[15]. Its properties allow it to be used as a novel transgene adjuvant to control 48 chronic neuropathic pain[16], to reduce the risk of urinary tract infections[17], and more 49 50 importantly, it can be used as an anchor point due to its specific recognition process with mannosebinding lectins (MBLs)[18]. Lectins are a promising tool for the detection of biomarkers, as bacteria 51 or cancer cells, in bodily fluids and tissues [19]. Synthetic mannosylated systems have been recently 52 synthesized[20] and used as vehicles to specifically deliver drugs or antigens to these cells, mostly 53 in the form of vaccines[21,22]. Nevertheless, due to their multivalency, MBLs bind to high-order 54 glycan structures while their affinity for monosaccharides units remains fairly low[23]. Monovalent 55 56 mannose-based ligands, while able to yield good interactions with mannose receptors, lack the high affinities that multivalent ligands have, in agreement with the cluster effect that leads to more 57 efficient targeting effects[24]. The design of synthetic ligands capable of recognizing glycoreceptors 58 59 with high affinity and their incorporation to our daily uses is of vital importance.

60 In the present work, we report the development and applicability of an ecofriendly amphiphile characterized by a mannose-based polar head group and oleic acid tail as nonpolar moiety, (PMan)₉-61 *b*-OI, as emulsifier. The branched polysaccharidic head of this surfactant was designed to improve 62 its affinity to MBLs, while maintaining the innate features of the sugar while forming O/W 63 nanoemulsions with vegetable oils. By dynamic light scattering, laser scanning confocal microscopy 64 and turbidity experiments, the emulsion droplets and their stability were characterized. Furthermore, 65 its applicability and biocompatibility properties were elucidated when selectively binding in vitro 66 to concanavalin A, a MBL, showing the feasible use of this novel surfactant in the design of 67 biological drug delivery systems, working as nanocarrier. 68

69

70 2. Materials and Methods

2.1. Materials. (PMan)₉-b-OI surfactant (Propargyl-(oligo)-mannopyranoside-b-oleic-acid, 71 mannose, Degree of Polymerization, $\overline{DP} = 9$) was synthesized by our group. Olive oil (from *olivae* 72 oleum virginale, >99%), castor oil (from ricinus communis, >99%) and sunflower seed oil (from 73 helianthus annuus, >99%) were supplied from Sigma-Aldrich (St. Louis, MO, United States of 74 America). Soybean oil (from glycine max, >99%) was purchased from Alfa Aesar (Havervill, MA, 75 United States of America). Phosphate-buffered saline (PBS) 10x solution was obtained from 76 Euromedex (Souffelweyersheim, France). CaCl₂ and MnCl₂·4H₂O salts were supplied by Sigma-77 Aldrich (St. Louis, MO, United States of America) and Alfa Aesar (Havervill, MA, United States 78 of America), respectively. Nile Red die, Concanavalin A (ConA, from canavalia ensiformis) and 79 80 Ricinus Communis Agglutinin I (RCA120, from castor bean) lectins were purchased from Sigma-81 Aldrich (St. Louis, MO, United States of America). Ultrapure deionized water, used for cleaning and dispersion preparation, was obtained by a Millipore Milli-Q unit, and pretreated by a Millipore 82 reverse osmosis system (> $18.2M\Omega$ cm⁻¹). 83

2.2. **Nanoemulsion preparation.** Nanoemulsions were prepared by the weight (with $a \pm 0.1$ mg 84 precision) of the different compounds that form it. (PMan)₉-b-OI was used as surfactant. Castor, 85 soybean, sunflower, and olive oils were employed separately as oleic phases. Ultrapure deionized 86 water as well as phosphate-buffered saline (PBS) (with 0.1 mM CaCl₂ and 0.1 mM MnCl₂, pH =87 7.2) were used as aqueous phases. Thus, every nanoemulsion prepared is described in function of 88 its amount of surfactant, water phase and oil phase used (expressed in wt%). The ratio between the 89 compounds in each sample can be obtained from the respective ternary pseudo-phase diagram 90 ((PMan)₉-*b*-OI/Oil phase/Aqueous phase). 91

The protocol of preparation was as follows: first, the required amount of (PMan)₉-*b*-OI was weighed and poured into a vial. Then, the aqueous phase was weighted and added, and the mixture was homogenized for 30 min using a magnetic stirrer (1000 rpm). Finally, oleic phase was also incorporated to the vial, leading to the final desired composition. The final ternary mixture was homogenized for 24 h using a magnetic stirrer (1400 rpm) at room temperature (*e.g.*, a (PMan)₉-bOI/Soybean oil/PBS emulsion in a 5/25/70 wt% ratio was made by the stirring at 1000 rpm of 50
mg of surfactant in 700 mg of a PBS solution. Then, 250 mg of soybean oil were added and the final
mixture stirred at 1400 rpm for 24h). It is worth noting that specific stirring conditions, time, and
speed motion during the preparation of the nanoemulsions were not required to obtain the final
dispersions.

102 2.3. Determination of the Nanoemulsion Region. The boundary of the nanoemulsion region 103 was analyzed at room (25 °C) and human physiological (37 °C) temperatures for the determination 104 of the pseudo-ternary phase diagram. Every diagram corresponds to a cut of the whole ternary phase 105 diagram at constant temperature and pressure, where the amount of (PMan)₉-*b*-OI used varies 106 between 1 and 5 wt%. The nanoemulsion regions were identified as those dispersions where a final 107 homogeneous and stable one phase system was obtained during at least 14 days.

2.4. Sample preparation protocol for emulsion-lectin recognition studies *in vitro*. A 5/25/70
wt% (PMan)₉-*b*-OI/Soybean oil/PBS nanoemulsion at 37 °C was diluted in PBS in a 1:1000 ratio.
For the DLS measurements, 200 µL of the diluted emulsion in PBS were taken out and 5 µl of a
lectin (1 mg/ml in PBS) solution were added in an Eppendorf tube. The mixture was shaken at room
temperature for 20 minutes before the lectin was incubated for 40 min at 37 °C under shaking.
Finally, solutions were centrifuged at 37 °C for 20 min at 10,000 g. The supernatant was removed,
and the residue redispersed in PBS buffer solution prior sample characterization. This washing step

was repeated three times before the samples were measured by DLS. For LSCM measurements, the emulsions were loaded with Nile Red as follow : 200 μ l of the diluted emulsion were loaded using 20 μ l of a 1 mg/mL Nile Red solution in methanol by magnetically stirring the mixture (750 rpm) for 30 min at room temperature. For turbidity measurements, 300 μ L of a 0.016 mg/ml solution of the studied lectin (conA or RCA₁₂₀) were added together with 200 μ L diluted emulsion into a quartz cuvette and placed in a UV spectrometer.

2.5. **Dynamic light scattering.** DLS measurements were performed using two different setups 121 depending on the concentration, transparency, and turbidity of the sample. Emulsions were 122 characterized by a Vasco Particle Size Analyzer (Cordouan Technologies, Pessac, France) at 25 °C 123 and 37 °C using a diode laser (wavelength, $\lambda = 532$ nm) and a scattering angle $\theta = 135^{\circ}$. Based on 124 enhanced DLS, turbid as well as opaque samples can be properly measured and characterized. 125 Diluted samples were studied by a Zetasizer Nano ZS (Malvern Instruments Ltd., United Kingdom) 126 at 25 °C and 37 °C using a He–Ne laser (wavelength, $\lambda = 632$ nm) in a quasi-backscattering angle θ 127 = 173°. In DLS experiments, it can be obtained the normalized intensity or second-order 128 autocorrelation function, $g^{(2)}(q,t)$, which is directly related to the field or first-order autocorrelation 129 function, $g^{(1)}(q,t)$, equation (1), where β is the optical factor with a value close to 1[25]. In the case 130 of a monodisperse sample describing a Brownian motion, $g^{(2)}(q,t)$ can be defined in function of a 131 single exponential decay. In this case, the diffusion coefficient can be related to the inverse of the 132 133 decay time, equation (2), being $q = (4\pi n/\lambda) \sin(\theta/2)$ and *n* the continuous phase refractive index (n = 1.33). In Newtonian conditions, spherical particles, and their apparent hydrodynamic diameter, 134 d^{H}_{app} , can be obtained by the Stokes–Einstein relationship, equation (3), where k_B denotes the 135 Boltzmann constant, T the temperature, and η is the viscosity. 136

$$g^{(2)}(q,t) - 1 = \beta \left| g^{(1)}(q,t) \right|^2 \tag{1}$$

$$D_{app} = 1/\tau q^2 \tag{2}$$

$$d_H^{app} = k_B T / 3\pi \eta D_{app} \tag{3}$$

137 2.6. UV-Vis spectroscopy. Turbidity experiments were carried out by a Cary 100 UV-Visible
138 (Agilent Technologies, Santa Clara, CA, United States of America) at a fixed wavelength of 420
139 nm. The dispersions were placed in a 0.5 mL and 10 mm path length quartz cuvette. Their
140 absorbance evolution was followed in a time period of 60 min with a time step of 30 seconds. All
141 protein aggregates scatter light in the visible wavelength region (400 - 700 nm) since their size
142 ranges from nanometer to micrometer[26,27]. Turbidity experiments describe the attenuation of an

incident beam by light scattering in time due to protein aggregation reactions taking place. Thus, 143 the emulsion-lectin interactions can be tracked. 144

2.7. Laser scanning confocal microscopy. LSCM images were acquired on an inverted Leica 145 TCS SP5 microscope equipped with a PL APO 0.4 10x air objective (Leica Camera, Wetzlar, 146 Germany). 20 µL samples were deposited on a planar glass substrate and covered in order to form 147 a thin film prior analysis. The laser outputs were controlled via an Acousto-Optical Tunable Filter 148 (AOTF) and the two collection windows using the Acousto-Optical Beam Splitter (AOBS) and 149 photomultiplicators (PMT) as follows: Nile Red was excited with a DPPS diode at 561 nm (15 %) 150 and measured with emission setting at 565 - 600 nm. Aggregates were excited with a He-Ne laser 151 at 633 nm (10 %) in transmission mode. Images were collected using the microscope in sequential 152 mode with a line average of 16. 153

3. 154

Results and discussion

155 The main objective of this study was to characterize the emulsifying and biological recognition properties of an engineered sugar-based surfactant. The molecular structure of the amphiphile is 156 157 based on a mannose oligosaccharide polar head group linked to a hydrophobic oleic acid tail by "click chemistry", Figure 1. The synthesis procedure and characterization of the mannolipid, 158 denoted as (PMan)₉-b-OI, is described in SI.1. A comprehensive overview of the synthesis 159 160 procedure of similar sugar-based amphiphiles has already been reported [28]. In brief, the surfactant is described as having a mannose-based polar head group with a high average degree of 161 polymerization, $\overline{DP} = 9$, and a dispersity, $\overline{D} = 2$, as expected for a polycondensation synthesis. Most 162 163 of the monosaccharide units are linearly connected via α -(1,6)-linkages along with a partial presence 164 of α -(1,2)-linkages, leading to its final branched pattern. Thus, the polar head group, (PMan)₉, can be depicted as a long sugar-based branched moiety with free D-(+)-Mannose terminal sugars. The 165 final nonionic surfactant is characterized as a mainly hydrophilic molecule, with a theoretical 166

average hydrophilic-lipophilic balance, HLB, of 15, which tends to form oil-in-water (O/W)emulsions[29].



170 **Figure 1**. Molecular structure of the mannolipid. R denotes the α -(1,2) mannose ramification 171 position.

172

169

3.1. Determination and characterization of the nanoemulsion region.

174 A preliminary step, in connection with the use of O/W nanoemulsions as active carriers, is the determination of the composition range in which nanoemulsions are formed. As starting point, the 175 nanoemulsions were studied under simplified conditions to further determine the effects of PBS and 176 temperature on the system. Using a pseudo-ternary phase diagram, different (PMan)₉-b-177 OI/Oil/Water ratios were tested at a fixed temperature of 25°C. A set of different vegetable oils 178 (castor, sunflower, olive, and soybean) with similar nature to the hydrophobic region of the 179 180 surfactant were studied in order to increase the stability of the emulsion.[25] Emulsions based on vegetable oils are easily accessible and biocompatible with and extended use in our daily uses. 181 Castor oil as oil phase is used to obtain oil-in-water nanoemulsions capable of successfully 182 solubilizing quercetin, a natural polyphenol occurring in anti-inflammatory, antibacterial, 183 antioxidant, antiangiogenic, and antitumor activities, [26] while sunflower seed oil is used to 184 185 encapsulate of both hydrophilic (i.e., iron oxide nanoparticles) and lipophilic (i.e., rhodamine B or epirubicin) materials.[26] Considering the applicability of the emulsion, the pseudo-ternary phase 186 diagram was a cutoff of the true phase diagram containing a maximum concentration of (PMan)₉-187

188 *b*-OI, c_s , of 5 wt%. Compared to microemulsions, low c_s are used in nanoemulsions to reduce their 189 toxicity[30]. In addition, the total concentration of the oil phase, c_o , was considered to be in the 190 range of 0 – 45 wt%. Beyond this concentration, the oil would be the main phase present in the 191 system, which would make impossible the use of the O/W nanoemulsion term.

In all (PMan)₉-b-OI/Oil/Water systems tested, nanoemulsions were obtained when the surfactant 192 and oil concentrations ranged between 0.5-5 and 1-25 wt%, respectively. While stable 193 194 nanoemulsions were obtained at all tested c_s , at c_o above 25 wt%, most of the dispersions were unstable. They were characterized by a clear phase separation in which the two main liquid 195 196 constituent components used, aqueous and oleic, split after a creaming process. Figure 2 shows 197 characteristics photos of the samples and the ternary phase diagram of (PMan)₉-b-OI/Castor 198 oil/Water, as example. As it can be seen, although stable in the c_s range of 1 to 5 wt%, no turbidity changes are observed when the c_o is varied up to 25 wt%, maintaining its milky appearance. 199



200

Figure 2. (a) Photos of the dispersions of (PMan)₉-*b*-OI/Castor oil/Water emulsions increasing the castor oil ratio from left to right at a fixed 5 wt% of surfactant. (b) Ternary phase diagram representing a cut of the whole phase wt% diagram obtained at 25°C for the (PMan)₉-*b*-OI/Castor oil/Water system. Studied oil-in-water (O/W) nanoemulsion region is evidenced in gray. Stable and

unstable O/W nanoemulsions are denoted by green and red dots, respectively. Notice that the axesrepresent the wt% of every component.

207

Moreover, similar results were obtained for other dispersed phases, such as sunflower, olive, and 208 soybean oils. **SI.2** shows the photos and the ternary phase diagrams of each oil with each sample 209 composition tested. The stability of the nanoemulsions can be related to the chemical structure of 210 211 these natural oils, based on different ratios of ricinoleic, palmitic, oleic, linoleic and linolenic acid, in line with the hydrophobic tail of the surfactant. (PMan)₉-b-OI, as a nonionic surfactant, mainly 212 promotes the stabilization by steric repulsions, limiting the molecular approach to the fluid interface. 213 214 The mannose-based polar head is faced to the continuous aqueous media while the hydrophobic oleic-based tail does it to the oleic one. In this way, the surfactant is positioned as a steric barrier, 215 reducing the surface tension and increasing its elasticity, preventing fluctuations that could lead to 216 217 coalescence processes. While a bulky hydrophilic moiety is relevant as a steric barrier, as in (PMan)₉, so is the structure of the hydrophobic one. A difference in the chemical structure of the 218 219 lipophilic tail respect to the oil clearly affects the stabilization of the nanoemulsion. Consequently, 220 mineral oil, characterized by saturated and aromatic structures, led to phase separation, SI.2.

While in an aqueous media surfactants with similar molecular structure self-assemble into micelles 221 with mean hydrodynamic diameter values, d_H^{app} , of c.a. 10 nm,[31] when used in an emulsified 222 system, (PMan)₉-*b*-OI form droplets characterized d_H^{app} of *ca*. 160 to 350 nm, depending on the oil 223 224 and surfactant concentrations. All the O/W nanoemulsions denoted an average PDI of ca. 0.2 and a minimum stability of 14 days at room temperature, as indicated by DLS. SI.3 collects each d_{H}^{app} 225 value over time for each sample. As expected, a direct relationship between the oil:water and 226 surfactant: oil ratios was observed in the final size of the nanoemulsion. At a constant (PMan)₉-b-OI 227 c_s of 1 wt%, an increase in the oil:water ratio leads to higher d_H^{app} values, Figure 3a. A constant 228 amount of surfactant molecules are available to cover a higher amount of oleic phase. Therefore, 229

the extra amount of oil must be redistributed in the system, namely inside the droplets, which leads 230 231 to an increase in droplet size. When this ratio increases and a c_o of 30 wt% is reached, irrespective of the type of oil, the system becomes unstable and the emulsion phase separates. Same d_H^{app} trend 232 was observed for similar oil:water ratios when the c_s was increased to 5 wt%, Figure 3b. However, 233 the use of larger amount of surfactant seems to have no effect or slightly increase the d_{H}^{app} and 234 polydispersity of the droplets. Note that, in the case of simple surfactants, an increase in c_s is 235 associated to a decrease in the average droplet size. A higher surfactant concentration allows the oil 236 237 droplets to be more dispersed while remaining coated, which reduces the surface tension of the smaller droplets[32]. (PMan)₉-b-OI, due to its complex molecular structure and the unique behavior 238 239 of sugar-derivatives at interfaces, can undergo an assembly reorganization at the interface as 240 function of its concentration. Complex hydrophobic tails have been reported to adopt different 241 configurations depending on the system, such as bent or linear [33,34]. Also, it is known that sugarsugar hydrogen bonding interactions can also play a key role in the self-assembly processes and the 242 final conformation[35]. Finally, taking into account that non-constant water:oil ratios were used at 243 244 fixed c_s , it is impossible to accurately compare and explain the effect of the surfactant concentration on the final average size distribution. E.g., 1/25/74 and 5/25/70 wt% (PMan)9-b-OI/Olive oil/Water 245 246 emulsions are described by 2.96 and 2.8 water:oil ratios, respectively. Nevertheless, as the 247 delimitation of the stable emulsification region was the main objective of the work, further rheological studies are suggested to explain this behavior. Regarding stability, no coalescence was 248 observed after 14 days. A minimal increase in the d_{H}^{app} and PDI was observed, demonstrating that 249

the O/W nanoemulsion droplets are quite stable against coalescence, while a phase separation startsto occur after several weeks.



Figure 3. Average droplet size distribution of castor $(\bullet, \blacktriangle)$, sunflower $(\bullet, \blacktriangle)$, soybean $(\bullet, \blacktriangle)$ and

olive $(\bullet, \blacktriangle)$ oil (PMan)₉-*b*-OI/oil/water nanoemulsions at 25 °C with (a) 1 wt% and (b) 5 wt% c_s .

254

255 Considering the applicability of the emulsion, the aqueous medium of the system was replaced by PBS at pH 7.2 and analysed at 37 °C to approximate biological conditions. Nanoemulsions with a 256 c_s of 5 wt% and c_o in the 15 to 25 wt% region were studied, with no visual changes observed in the 257 samples respect their continuous pure water counterparts, denoting their viability in this phosphate-258 buffered saline medium. Compared to water-based nanoemulsions, the addition of salts to the 259 system and the increase in temperature raised the average droplet size, as shown in Figure 4. 260 Although stable, the d_H^{app} values obtained in PBS increased in the c_o 15 to 25 wt% range, compared 261 to MilliQ water-based nanoemulsions, leading to O/W nanoemulsion droplets of ca. 200 to 450 nm 262 d_{H}^{app} . This variation in droplet size is expected. Although the assembly of nonionic surfactants is 263 less affected by ionic strengths and pH changes compared to ionic ones at the time of stabilizing 264 265 interfaces, changes in the temperature can affect the system stability and surface-tension[36]. It is known that the presence of sodium phosphate increases the surface tension with respect to pure 266 water, destabilizing the interface, promoting the coalescence and therefore the final increase of 267

268 d_{H}^{app} . Moreover, a direct relationship between the c_{o} and d_{H}^{app} was also observed, as previously in 269 aqueous media, where an increase of the oil wt%, while decreasing the continuous phase wt%, also 270 led to a final increase in droplet size.



Figure 4. Average droplet size distribution of sunflower (●), soybean (●), and olive oil (●)
(PMan)₉-*b*-OI/oil/PBS nanoemulsions at 37 °C with a c_s 5 wt%.

273

274 **3.2.** Protein recognition specificity.

275 As a proof of concept, the recognition properties of the nanoemulsion, and specifically of the designed mannose-based surfactant, were studied under in vitro conditions. The behavior of a 276 277 1:1000 diluted O/W emulsion of (PMan)₉-b-OI/Soybean oil/PBS (5/25/70 wt%) at 37 °C was studied after 30 min in the presence of two lectins: Concanavalin A, ConA, and Ricinus Communis 278 Agglutinin I, RCA₁₂₀. ConA is a lectin known to bind to the monosaccharides D-mannose and D-279 glucose [37], whereas RCA₁₂₀ only binds to galactose derivatives[38]. ConA is used as a first in 280 vitro test of cellular recognition processes due to its binding properties to various cell membrane 281 receptors. As a tetravalent ligand, it has four binding sites that, upon activation in the presence of 282

calcium, can bind up to a total of four D-mannose molecules. By DLS, the multivalent binding of
the mannose groups present in the emulsion droplet shell and the ConA can be tracked. In addition,
a direct effect of the lectin on the emulsified system could be observed, Figure 5a.

286





Figure 5. (a) Intensity auto-correlation functions for the (PMan)₉-*b*-OI/soybean oil/PBS emulsion,
lectins and their mixture. (b) Absorbance in time of the (PMan)₉-*b*-OI/soybean oil/PBS emulsion
alone and in presence of the lectins. (c) (PMan)₉-*b*-OI/soybean oil/PBS emulsion in the presence
of ConA and (d) RCA₁₂₀.

292

While the diluted O/W emulsion of (PMan)₉-*b*-OI/Soybean oil/PBS denoted a monomodal distribution with a maximum in the 250 nm diameter range, in line with the previous more concentrated samples, a shift to higher times was obtained when ConA was added to the medium. Note that ConA and RCA₁₂₀ are described by an assembly similar to biological conditions, where

their shape can be described in form of small individual colloidal particles, as shown by their 297 respective auto-correlation functions[39,40]. In Brownian motion conditions, a longer time 298 corresponds to larger objects or colloids in solution. As expected, the terminal mannose groups of 299 300 the polar head of the surfactant interact with the lectin, which can also bind to more monosaccharide units due to its multivalency, leading to the formation of random aggregates. Due to this cascading 301 interaction, aggregates were formed on a wide size scale. In contrast, in the presence of RCA₁₂₀ no 302 303 change in the auto-correlation function was observed with respect to the starting emulsion system, 304 concluding the absence of any interaction between the emulsion droplets and the lectin. To further confirm the specific binding of the (PMan)₉-b-OI based emulsion, turbidity experiments were 305 306 carried out, Figure 5b. PBS solutions of each lectin were added to a O/W emulsion of (PMan)₉-b-OI/Soybean oil/PBS and their absorbance was measured in time. This method is commonly used 307 for the binding determination between glycosides and lectins[41]. Lectin-emulsion aggregates 308 309 scatter light in the visible wavelength region, resulting a change of turbidity. Consequently, the 310 formation of aggregates can be directly observed by an increase in light absorbance. As it could be 311 observed, the emulsion in presence of ConA led to their biological recognition and final formation 312 of aggregates, as denoted by the increase in absorbance over time. On the other hand, the presence of RCA₁₂₀ denoted no hallmark of aggregation, characterized by a constant absorbance in time 313 within the error as in the (PMan)₉-*b*-OI/Soybean oil/PBS emulsion alone. Note that the first peak 314 315 present in the emulsion sample in presence of ConA is related to the experimental set-up. The ConA solution was added on top of the emulsion sample while no stirring and thus no homogenization of 316 the system was applied. A direct view of the final aggregates formed by the mannose-ConA binding 317 318 process was obtained by LSCM. A 1:1000 diluted 5/25/70 wt% (PMan)₉-b-OI/Soybean oil/PBS nanoemulsion was loaded with a lipid-soluble fluorescent dye, Nile Red, which allowed the tracking 319 of the droplets by fluorescence without affecting the d_H^{app} of the emulsion or its stability, **SI.4a**. 320 Consistent with DLS and turbidity results, aggregates were observed in the µm range when the O/W 321

emulsion was in presence of ConA, **Figure 5c** and **SI.4b**. Note that only focused aggregates could be properly excited and characterized by fluorescence. However, when in the presence of the negative control, RCA₁₂₀, no aggregation-induced effect was observed due to the absence of any mannose-RCA₁₂₀ interaction, **Figure 5d**.

326

327 4. Conclusions

328 We have successfully developed the formulation and application of an environmentally friendly amphiphile based on a mannose oligosaccharide polar head group and a hydrophobic oleic acid tail. 329 At lower concentrations, in the range of 1 to 5 wt%, the designed surfactant forms stable O/W 330 nanoemulsions for at least 14 days. Capable of dispersing naturals oils such as castor, sunflower, 331 332 olive, and soybean up to a 25 wt%, the final emulsion droplets are characterized by hydrodynamic 333 sizes in the *ca*. 160 to 350 nm diameter range, depending on the oil and surfactant concentrations, 334 using water at 25 °C as aqueous media. Under buffer conditions and at 37 °C, the size distribution 335 of the nanoemulsions droplets increases to the ca. 200 to 450 nm range, as explained by the 336 temperature increase and the present of salts that can destabilize the interface and promote droplet coalescence. In addition, the O/W nanoemulsions retained the specific biorecognition nature of the 337 sugar. In vitro studies evidence how the mannose residues bind to ConA proteins, a lectin similar to 338 human cellular membrane receptors, as MBL[42]. DLS, turbidity and LSCM experiments denote 339 their interaction and cluster formation. Due to the branching of the surfactant and the multivalency 340 of ConA a cascade binding reaction occurs and aggregates are formed from the emulsion droplets 341 342 and lectin. The surfactant used in the present work opens a new route to produce biofriendly 343 amphiphiles that could replace chemical surfactants for biological recognition processes and future drug delivery applications, as similar sugar-based surfactants that worked under the same in vitro 344 345 conditions proposed here also did it in cellulo.[43] Novel mannose-based surfactants could be 346 synthesized to target alveolar macrophages[40]. Not only focused on D-(+)-Mannose, other sugars

347	could also be envisioned to target additional receptors. Galactose-based ones could be developed
348	for the recognition of Ricinus Communis Agglutinin, RCA ₁₂₀ ,[44] while fucose derivatives would
349	bind to Ulex europaeus agglutinin lectin[45], both with further applications in fungal and herbal
350	environments, respectively.

351

352 Associated Content

- 353 Supporting Information. MALDI-TOF and ¹H NMR spectra of (PMan)₉. Synthesis protocol and ¹H
- NMR spectra of (PMan)₉-*b*-OI. Average droplet size and photos of (PMan)₉-*b*-OI/oil phase/aqueous
- 355 phase systems. Confocal images of ConA recognition experiments. The following files are available
- 356 free of charge: Supporting_Information (PDF)

357 Author Information

- 358 Corresponding Author
- 359 * pgomezargud@enscbp.fr (P. A.)
- 360 * Sebastien.Lecommandoux@enscbp.fr (S. L.)

361 Author Contributions

- 362 The manuscript was written through contributions of all authors. All authors have given approval to
- the final version of the manuscript. ‡These authors contributed equally.
- 364 **ORCID**
- 365 Pablo G. Argudo <u>0000-0001-5964-727X</u>
- 366 Lea Spitzer <u>0000-0002-0530-1262</u>
- 367 Emmanuel Ibarboure <u>0000-0001-8614-3851</u>

368 François Jerome -	- <u>0000-0002-8324-0119</u>
-----------------------	------------------------------

- 369 Henri Cramail <u>0000-0001-9798-6352</u>
- 370 Sébastien Lecommandoux <u>0000-0003-0465-8603</u>

371 Acknowledgment

- 372 P.G.A., L.S., E.I., H.C., S.L. acknowledge the Centre National de la Recherche Scientifique, the
- Région Nouvelle Aquitaine, and the Université de Bordeaux. F.J. is thankful to the Université de
- 374 Poitiers.

375 **References**

- T. Sheth, S. Seshadri, T. Prileszky, M.E. Helgeson, Multiple nanoemulsions, Nat. Rev.
 Mater. 5 (2020) 214–228. https://doi.org/10.1038/s41578-019-0161-9.
- J.M. Gutiérrez, C. González, A. Maestro, I. Solè, C.M. Pey, J. Nolla, Nano-emulsions: New
 applications and optimization of their preparation, Curr. Opin. Colloid Interface Sci. 13
 (2008) 245–251. https://doi.org/10.1016/j.cocis.2008.01.005.
- 381 [3] M.M. Fryd, T.G. Mason, Advanced nanoemulsions, Annu. Rev. Phys. Chem. 63 (2012)
 493–518. https://doi.org/10.1146/annurev-physchem-032210-103436.
- A. Ostróżka-Cieślik, B. Sarecka-Hujar, The Use of Nanotechnology in Modern
 Pharmacotherapy, Multifunct. Syst. Comb. Deliv. Biosensing Diagnostics. (2017) 139–158.
 https://doi.org/10.1016/b978-0-323-52725-5.00007-1.
- V.K. Rai, N. Mishra, K.S. Yadav, N.P. Yadav, Nanoemulsion as pharmaceutical carrier for
 dermal and transdermal drug delivery: Formulation development, stability issues, basic
 considerations and applications, J. Control. Release. 270 (2018) 203–225.
 https://doi.org/10.1016/j.jconrel.2017.11.049.
- Z. Zhi, R. Liu, W. Wang, K. Dewettinck, F. Van Bockstaele, Recent progress in oil-inwater-in-oil (O/W/O) double emulsions, Crit. Rev. Food Sci. Nutr. (2022) 1–12.
 https://doi.org/10.1080/10408398.2022.2029346.
- 393 [7] I. Klojdová, J. Štětina, Š. Horáčková, W/O/W Multiple Emulsions as the Functional

Component of Dairy Products, Chem. Eng. Technol. 42 (2019) 715-727. 394 https://doi.org/10.1002/ceat.201800586. 395 M.Y. Koroleva, E. V Yurtov, Nanoemulsions: the properties, methods of preparation and 396 [8] promising applications, Russ. Chem. Rev. 81 (2012) 21-43. 397 398 https://doi.org/10.1070/rc2012v081n01abeh004219. [9] R.B. Patel, M.R. Patel, S.D. Thakore, B.G. Patel, Nanoemulsion as a Valuable 399 400 Nanostructure Platform for Pharmaceutical Drug Delivery, Nano-Microscale Drug Deliv. Syst. Des. Fabr. (2017) 321-341. https://doi.org/10.1016/B978-0-323-52727-9.00017-0. 401 402 [10] A. Gupta, H.B. Eral, T.A. Hatton, P.S. Doyle, Nanoemulsions: Formation, properties and 403 applications, Soft Matter. 12 (2016) 2826–2841. https://doi.org/10.1039/c5sm02958a. D.G. De Almeida, R. de C.F. Soares Da Silva, J.M. Luna, R.D. Rufino, V.A. Santos, I.M. 404 [11] 405 Banat, L.A. Sarubbo, Biosurfactants: Promising molecules for petroleum biotechnology advances, Front. Microbiol. 7 (2016) 1-14. https://doi.org/10.3389/fmicb.2016.01718. 406 407 [12] D. Welsby, J. Price, S. Pye, P. Ekins, Unextractable fossil fuels in a 1.5 °C world, Nature. 597 (2021) 230–234. https://doi.org/10.1038/s41586-021-03821-8. 408 [13] C.F. Jesus, A.A.S. Alves, S.M. Fiuza, D. Murtinho, F.E. Antunes, Mini-review: Synthetic 409 methods for the production of cationic sugar-based surfactants, J. Mol. Liq. 342 (2021) 410 117389. https://doi.org/10.1016/j.molliq.2021.117389. 411 [14] C.C. Ruiz, Sugar-Based Surfactants: Fundamentals and Applications, 1st ed., CRC Press, 412 2008. 413 X. Hu, Y. Shi, P. Zhang, M. Miao, T. Zhang, B. Jiang, d-Mannose: Properties, Production, 414 [15] and Applications: An Overview, Compr. Rev. Food Sci. Food Saf. 15 (2016) 773-785. 415 https://doi.org/10.1111/1541-4337.12211. 416 417 [16] E.C. Dengler, L.A. Alberti, B.N. Bowman, A.A. Kerwin, J.L. Wilkerson, D.R. Moezzi, E. 418 Limanovich, J.A. Wallace, E.D. Milligan, Improvement of spinal non-viral IL-10 gene 419 delivery by D-mannose as a transgene adjuvant to control chronic neuropathic pain, J. 420 Neuroinflammation. 11 (2014) 1–21. https://doi.org/10.1186/1742-2094-11-92. 421 [17] R. Milandri, T. Bocchialini, M. Maltagliati, M. Cotugno, E. Simonetti, S. Ferretti, U.V. Maestroni, B.M.C. Rocco, S. Micali, Effects of D-Mannose, ElliroseTM and lactobacillus 422 plantarum in treatment of urinary tract recurrent infections (rUTIs): A survey of urologists 423

- 424 knowledge about its clinical application, Acta Biomed. 91 (2020) 15–20.
- 425 https://doi.org/10.23750/abm.v91i1.8607.
- 426 [18] C. Auriti, G. Prencipe, M. Moriondo, I. Bersani, C. Bertaina, V. Mondì, R. Inglese,
- 427 Mannose-Binding Lectin: Biologic Characteristics and Role in the Susceptibility to
- 428 Infections and Ischemia-Reperfusion Related Injury in Critically Ill Neonates, J. Immunol.
- 429 Res. 2017 (2017). https://doi.org/10.1155/2017/7045630.
- 430 [19] O.H. Hashim, J.J. Jayapalan, C.S. Lee, Lectins: An effective tool for screening of potential
 431 cancer biomarkers, PeerJ. 2017 (2017) 1–30. https://doi.org/10.7717/peerj.3784.
- 432 [20] S. Cecioni, A. Imberty, S. Vidal, Glycomimetics versus multivalent glycoconjugates for the
 433 design of high affinity lectin ligands, Chem. Rev. 115 (2015) 525–561.
 434 https://doi.org/10.1021/cr500303t.
- [21] N. Kojima, L. Biao, T. Nakayama, M. Ishii, Y. Ikehara, K. Tsujimura, Oligomannosecoated liposomes as a therapeutic antigen-delivery and an adjuvant vehicle for induction of
 in vivo tumor immunity, J. Control. Release. 129 (2008) 26–32.
 https://doi.org/10.1016/j.jconrel.2008.03.023.
- 439 [22] M.J. Copland, M.A. Baird, T. Rades, J.L. McKenzie, B. Becker, F. Reck, P.C. Tyler, N.M.
 440 Davies, Liposomal delivery of antigen to human dendritic cells, Vaccine. 21 (2003) 883–
 441 890. https://doi.org/10.1016/S0264-410X(02)00536-4.
- 442 [23] C.P. Swaminathan, N. Surolia, A. Surolia, Role of water in the specific binding of mannose
 443 and mannooligosaccharides to concanavalin A, J. Am. Chem. Soc. 120 (1998) 5153–5159.
 444 https://doi.org/10.1021/ja9733696.
- 445 [24] S. Espuelas, C. Thumann, B. Heurtault, F. Schuber, B. Frisch, Influence of ligand valency
 446 on the targeting of immature human dendritic cells by mannosylated liposomes, Bioconjug.
 447 Chem. 19 (2008) 2385–2393. https://doi.org/10.1021/bc8002524.
- 448 [25] B.J.. Berne, R. Pecora, Dynamic Light Scattering with Applications to Chemistry, Biology,
 449 and Physics, Inc.:, Pub, New York, USA, 2003.
- 450 https://doi.org/https://doi.org/10.1021/ed054pA430.1.
- 451 [26] C.F. Bohren, D.R. Huffman, Absorption and Scattering of Light by Small Particles, Wiley,
 452 1998. https://doi.org/10.1002/9783527618156.
- 453 [27] M. Elimelech, J. Gregory, X. Jia, R.A. Williams, Particle Deposition & amp; Aggregation,

454		Elsevier, 1995. https://doi.org/10.1016/B978-0-7506-7024-1.X5000-6.
455 456 457	[28]	L. Spitzer, S. Lecommandoux, H. Cramail, F. Jérôme, Sequential acid-catalyzed alkyl glycosylation and oligomerization of unprotected carbohydrates, Green Chem. 23 (2021) 1361–1369. https://doi.org/10.1039/d0gc04198j.
458 459 460	[29]	H.T. Davis, Factors determining emulsion type: Hydrophile-lipophile balance and beyond, Colloids Surfaces A Physicochem. Eng. Asp. 91 (1994) 9–24. https://doi.org/10.1016/0927- 7757(94)02929-6.
461 462 463	[30]	D.J. McClements, Advances in edible nanoemulsions: Digestion, bioavailability, and potential toxicity, Prog. Lipid Res. 81 (2021) 101081. https://doi.org/10.1016/j.plipres.2020.101081.
464 465 466	[31]	P.G. Argudo, L. Spitzer, F. Jerome, H. Cramail, L. Camacho, S. Lecommandoux, Design and Self-Assembly of Sugar-Based Amphiphiles: Spherical to Cylindrical Micelles, Langmuir. (2022). https://doi.org/10.1021/acs.langmuir.2c00579.
467 468 469	[32]	L. Fernández-Peña, S. Gutiérrez-Muro, E. Guzmán, A. Lucia, F. Ortega, R.G. Rubio, Oil- in-water microemulsions for thymol solubilization, Colloids and Interfaces. 3 (2019). https://doi.org/10.3390/colloids3040064.
470 471 472	[33]	M.K. Nagarajan, J.P. Shah, Conformation and phase transitions in monolayers of some C18 fatty acids containing a hydratable functional group in their alkyl chains, J. Colloid Interface Sci. 80 (1981) 7–19. https://doi.org/10.1016/0021-9797(81)90154-5.
473 474 475	[34]	A. Bhadani, K. Iwabata, K. Sakai, S. Koura, H. Sakai, M. Abe, Sustainable oleic and stearic acid based biodegradable surfactants, RSC Adv. 7 (2017) 10433–10442. https://doi.org/10.1039/C6RA27036K.
476 477 478 479	[35]	T. Gaudin, H. Lu, G. Fayet, A. Berthauld-Drelich, P. Rotureau, G. Pourceau, A. Wadouachi, E. Van Hecke, A. Nesterenko, I. Pezron, Impact of the chemical structure on amphiphilic properties of sugar-based surfactants: A literature overview, Adv. Colloid Interface Sci. 270 (2019) 87–100. https://doi.org/10.1016/j.cis.2019.06.003.
480 481	[36]	D.J. McClements, Food Emulsions, CRC Press, 2004. https://doi.org/10.1201/9781420039436.
482 483	[37]	D. Diwan, K. Shinkai, T. Tetsuka, B. Cao, H. Arai, T. Koyama, K. Hatano, K. Matsuoka, Synthetic assembly of mannose moieties using polymer chemistry and the biological

evaluation of its interaction towards concanavalin a, Molecules. 22 (2017). 484 https://doi.org/10.3390/molecules22010157. 485 Z. Ma, Y.G. Jia, X.X. Zhu, Glycopolymers Bearing Galactose and Betulin: Synthesis, 486 [38] Encapsulation, and Lectin Recognition, Biomacromolecules. 18 (2017) 3812–3818. 487 488 https://doi.org/10.1021/acs.biomac.7b01106. [39] L.M.B. Anaya, R. Petitdemange, M. Rosselin, E. Ibarboure, B. Garbay, E. Garanger, T.J. 489 490 Deming, S. Lecommandoux, Design of Thermoresponsive Elastin-Like Glycopolypeptides for Selective Lectin Binding and Sorting, Biomacromolecules. 22 (2021) 76-85. 491 https://doi.org/10.1021/acs.biomac.0c00374. 492 493 [40] H. Brognaro, S. Falke, C.N. Mudogo, C. Betzel, Multi-step concanavalin a phase separation and early-stage nucleation monitored via dynamic and depolarized light scattering, Crystals. 494 9 (2019). https://doi.org/10.3390/cryst9120620. 495 496 N. Vinson, Y. Gou, C.R. Becer, D.M. Haddleton, M.I. Gibson, Optimised "click" synthesis [41] 497 of glycopolymers with mono/di- and trisaccharides, Polym. Chem. 2 (2011) 107-113. https://doi.org/10.1039/c0py00260g. 498 499 W. Wang, S. Tian, X. Jiang, S. Pang, H. Shi, M. Fan, Z. Wang, W. Jiang, W. Hu, X. Xiao, [42] R. Lin, Molecular Imaging of Ulex Europaeus Agglutinin in Colorectal Cancer Using 500 Confocal Laser Endomicroscopy (With Video), Front. Oncol. 11 (2021) 1-9. 501 https://doi.org/10.3389/fonc.2021.792420. 502 503 [43] B. Dumat, L. Montel, L. Pinon, P. Matton, L. Cattiaux, J. Fattaccioli, J.M. Mallet, 504 Mannose-Coated Fluorescent Lipid Microparticles for Specific Cellular Targeting and Internalization via Glycoreceptor-Induced Phagocytosis, ACS Appl. Bio Mater. 2 (2019) 505 506 5118–5126. https://doi.org/10.1021/acsabm.9b00793. [44] Y. Wang, G. Yu, Z. Han, B. Yang, Y. Hu, X. Zhao, J. Wu, Y. Lv, W. Chai, Specificities of 507 Ricinus communis agglutinin 120 interaction with sulfated galactose, FEBS Lett. 585 508 (2011) 3927-3934. https://doi.org/10.1016/j.febslet.2011.10.035. 509 J.R. Jass, L.J. Allison, S.M. Stewart, M.R. Lane, Ulex europaeus agglutinin-1 binding in 510 [45] hereditary bowel cancer, Pathology. 25 (1993) 114-119. 511 https://doi.org/10.3109/00313029309084782. 512 513

514 Graphical abstract



515