

Functionalisation of triglycerides by hydroformylation (NT005)

The patented process consists in functionalizing by hydroformylation unsaturated triglycerides obtained from vegetable oils (rapeseed, sunflower, castor oils...) in a self-emulsifying medium.

Keywords: Triglycerides, Cyclodextrins, Hydroformylation, Biphasic catalysis

Intellectual property: WO2015/071580 (entry into the national phases : Europe, USA, Canada, Malaysia)

> Presentation of the technology

- Hydroformylation process by phase transfer catalysis
- Hydrosoluble catalyst (Rhodium) stabilized in aqueous phase
- Oil/water self-emulsifying medium synthesis thanks to cyclodextrins
- Purification by liquid-liquid extraction

> Competitive advantages

- High selectivity and conversion
- Low catalyst loading
- Soft conditions
- "One-pot" synthesis
- Recyclable catalyst
- Oleochemistry

> Applications

- Polymers
- Lubricants
- Platicizers
- Chemical intermediates...

> Development stage

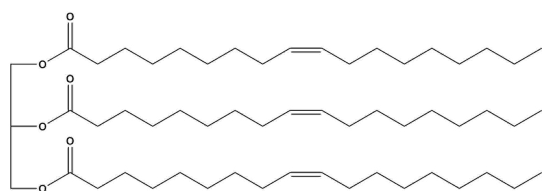
- Technology validation in laboratory environment
- Samples available

> Development opportunities

- Scaling-up development
- Partnerships for product development

1 2 3 **4** 5 6 7 8 9

> Technical specifications

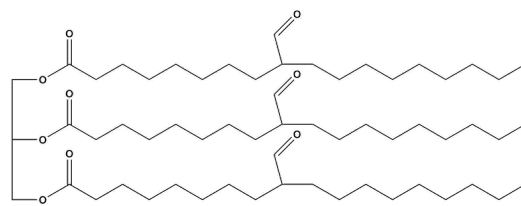


Unsaturated triglycerides

Hydroformylation in biphasic medium Homogeneous catalysis

Rhodium-catalysed hydroformylation

- Conversion level : 98 %
- Aldehyde selectivity : 90%



Polyfunctionalised monomers