International Conference *Aromatic and Medicinal Herbs in Food*

Caro Hotel, Eminescu Conference room, 15-16th June, 2016, Bucharest, Romania

BOOK OF ABSTRACTS

Edible films as oral delivery systems for xanthines extracted from medicinal plants: an experimental design approach Pedro M. Castro^{1,2},

Ana Oliveira¹, Pedro Fonte^{2,3}, Ana Raquel Madureira¹, Bruno Sarmento^{2,4,5}, Manuela Pintado¹

 ¹ CBQF – Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Universidade Católica Portuguesa/Porto, Portugal
² CESPU, Instituto de Investigação e Formação Avançada em Ciências e Tecnologias da Saúde, Gandra-PRD, Portugal
³REQUIMTE. Department of Chemical Sciences – Applied Chemistry Lab, Faculty of

³REQUIMTE, Department of Chemical Sciences – Applied Chemistry Lab, Faculty of Pharmacy, University of Porto, Porto, Portugal

4i3S - Instituto de Investigação e Inovação em Saúde, Universidade do Porto, Portugal 5INEB – Instituto de Engenharia Biomédica, University of Porto, Porto, Portugal

Abstract

Two formulations of edible films intended for oral delivery of therapeutic xanthines were developed, following an experimental design approach. Gelatin type A and sodium carboxymethylcellulose were used as polymeric matrices with different physico-chemical nature. Caffeine, a well-known methylxhanthine, was used as model bioactive molecule, representing overall xanthines (e.g. caffeine, theophylline, theobromine) extracted from medicinal plants. Fourier-transform infrared spectroscopy (FTIR) analysis was performed to outwit the formation of covalent bonds between caffeine and the matrix of edible films. Scanning electron microscopy (SEM) was performed to assess if caffeine was homogeneously dispersed on the matrix of edible films. Simulation of gastrointestinal tract and ex vivo permeability studies across intestinal mucosa were performed to predict the delivery profile of caffeine from developed formulations of edible films. Gelatin type A-based edible films offered a slow release of caffeine whereas sodium carboxymethylcellulose-based edible films promote an immediate release of caffeine.

Keywords: edible films, sodium carboxymethylcellulose, gelatin type A, xanthines, caffeine.

Corresponding author: Manuela Pintado E-mail address: mpintado@porto.ucp.pt